

**GREEN COUNTY CHEESE DAYS
CHEESE AND BEER BREAD - RECIPE CONTEST**

www.cheesedays.com

Sponsored by Minhas Craft Brewery, New Glarus Brewing Co., and Wisconsin Milk Marketing Board

- Open to recipes for bread, rolls, muffins, pretzels, etc.
- Must include at least one LOCAL cheese as an ingredient - cheese must be made at a Green County cheese factory
- Must specify factory (or brand) of cheese and type of cheese (examples: Odyssey Feta, or Decatur Dairy Havarti)
- Recipe must include a LOCAL beer - either from Minhas Craft Brewery OR New Glarus Brewing Company
- Must specify brand and variety of beer used (examples: New Glarus Spotted Cow, or Minhas Huber Bock)

CONTEST RULES

- Recipe does not have to be original, but please credit source if applicable
- Contest entry form must be completed and attached to your recipe
- Entries due by August 13, 2010
- Entries must be typed on an 8 ½ x 11” sheet of paper
- Entry must include: name of recipe, type of cheese(s) used, type of beer used, complete list of ingredients and measurements, suggested garnishes or accompaniments, and directions
- Feel free to get creative. For example – if your favorite recipe for soft pretzels contains beer but not cheese, then develop a cheese spread to accompany the pretzels. Make sure to list ingredients/directions for both the pretzels and the cheese spread.
- Include your name, address, and phone number on each page of your entry. On the entry form, please include any other information about your cooking/baking background or the history of the recipe.
- Include contest entry fee of \$3 per recipe (check payable to Green County Cheese Days)
- Entries become property of Green County Cheese Days, and may be reproduced for festival attendees to pick up for their own use
- Finalists will be notified by September 3, 2010

JUDGING

- Recipes will be reviewed by an independent panel of bread lovers and 10 finalists will be selected
- Finalists will be asked to bring one complete loaf (or one batch of muffins, etc.) for judging
- Final judging will take place on Saturday, September 18 at 11 am in the Cheese Days Hospitality Tent
- Each finalist will have a space of approximately 24 inches wide by 24 inches deep to set up their cheese and beer bread for display – theme, decorations, table coverings, etc. are welcome. Have fun with it! *(Hint: It is rumored that the winner of this contest in 2006 got a leg up on the competition with the squirrel figurines that accompanied his Fat Squirrel Biscuits...)*
- Bring any utensils necessary for cutting/serving the bread for the judges (plates and forks are provided)
- Judging criteria: visual presentation, taste, originality/theme, texture

PRIZES

- Grand Champion - \$100 cash, plus gift basket from the sponsors
- First runner up - \$50 cash, and gift items
- Second runner up - \$25 cash, and gift items

Following judging and presentation of awards, finalists will be invited to share samples with the audience if they wish.

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Wisconsin Milk Marketing Board

NAME _____

ADDRESS _____

CITY _____ STATE _____ ZIP _____

PHONE _____

EMAIL _____

Check one:

_____ Professionally trained or commercial chef or baker

_____ Amateur chef or baker

NAME OF RECIPE _____

OPTIONAL - INFORMATION ABOUT THE RECIPE

(a favorite with my card club, my mom makes this for Easter, people always want the recipe when I take this bread to potlucks, got the recipe from my best friend in high school, recipe uses a type of cheese my grandpa made, etc.)

OPTIONAL – INFORMATION ABOUT THE CHEF OR BAKER

(my grandma taught me how to make bread, I once won a recipe contest for my chocolate cake, I enjoy creating gourmet meals, etc.)

Mail this entry form by August 13, 2010 along with your recipe and the \$3 entry fee to:
Green County Cheese Days, Recipe Contest, PO Box 606, Monroe, WI 53566