



Cooking Competitions

MAINE WILD BLUEBERRY FESTIVAL • UNION FAIR

WILD BLUEBERRY BAKING COMPETITION
SPONSORED BY KING ARTHUR FLOUR
WILD BLUEBERRY QUICK BREAD
TUESDAY • 4:30 P.M.



HOW TO ENTER:

- Entries accepted on Tuesday from 2:00 - 4:00 p.m.
- All entries must be accompanied by the recipe printed on a 4x6 index card. (No name please)
- All entries must use King Arthur flour. Entrants must bring the open bag of flour or the UPC code to the contest.
- Must use Maine Wild Blueberries. Lemon may be used for flavoring.
- All entries must contain one 8" or 9" loaf of quick bread displayed on a plate for judging. No embellishments.
- Participants must be present during announcement of winners.
- One entry submitted per person for judging.
- Cooking contest entrants must be paid fair attendees or season pass holders.
- Winning entries will be held on display during Union Fair.

PRIZES:	First Place	\$75 gift certificate to Baker's Catalogue/kingarthurfLOUR.com
	Second Place	\$50 gift certificate to Baker's Catalogue/kingarthurfLOUR.com
	Third Place	King Arthur Flour logo canvas tote bag

JUDGING: Judges will examine creativity of recipe, preparation, texture, flavor and overall appearance.

The Maine Wild Blueberry Festival and Union Fair reserve the right to deny or disqualify any entry that does not meet the qualifications of this competition.

Prizes presented by the Maine Wild Blueberry Festival and Union Fair on behalf of King Arthur Flour. Winning recipes will be used to further promote the Maine Wild Blueberry Festival and Union Fair.

MAINE WILD BLUEBERRY FESTIVAL • UNION FAIR

WILD BLUEBERRY DESSERT COMPETITION
THURSDAY • 4:30 P.M.

HOW TO ENTER:

- Entries accepted on Thursday from 2:00 - 4:00 p.m.
- All entries must be accompanied by the recipe printed on a 4x6 index card. (No name please)
- The Maine Wild Blueberry must be the only fruit ingredient. Lemon can be used for flavoring.
- Entries must be a baked dessert only – any entry or part of one that requires refrigeration will not be considered for judging.
- Participants must be present during announcement of winners.
- One entry submitted per person for judging.
- Cooking contest entrants must be paid fair attendees or season pass holders.
- All winning entries and recipes will be held on display during Union Fair.

PRIZES:	First Place	\$75.00 and ribbon.
	Second Place	\$50.00 and ribbon.
	Third Place	\$25.00 and ribbon.

JUDGING: Judges will examine creativity of recipe, preparation, texture, flavor, overall appearance and originality.

The Maine Wild Blueberry Festival and Union Fair reserve the right to deny or disqualify any entry that does not meet the qualifications of this competition.

Prizes presented by the Maine Wild Blueberry Festival and Union Fair. Winning recipes will be used to further promote the Maine Wild Blueberry Festival and Union Fair.

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MAINE WILD BLUEBERRY FESTIVAL • UNION FAIR

TWO-CRUSTED WILD BLUEBERRY PIE COMPETITION FRIDAY • 4:30 P.M.

HOW TO ENTER:

- Pies will be accepted on Friday from 2:00 - 4:00 p.m.
- All pies must be accompanied by the recipe printed on a 4x6 index card. (No name please)
- The Maine Wild Blueberry must be the only fruit ingredient. Lemon may be used as a flavoring.
- All pies must be submitted in a clear glass pie plate. No embellishments.
- One entry submitted per person for judging.
- Cooking contest entrants must be paid fair attendees or season pass holders.
- Participants must be present during announcement of winners.
- Winning entries and recipes will be held on display during Union Fair.

PRIZES:

- First Place** \$100.00, trophy, ribbon.
- Second Place** \$60.00, trophy, ribbon.
- Third Place** \$40.00, trophy, ribbon.

JUDGING: Judges will examine preparation, texture, flavor, and overall appearance of both the crust and the pie filling.

The Maine Wild Blueberry Festival and Union Fair reserve the right to deny or disqualify any entry that does not meet the qualifications of this competition. Prizes presented by the Maine Wild Blueberry Festival and Union Fair. Winning recipes will be used to further promote the Maine Wild Blueberry Festival and Union Fair.

MAINE WILD BLUEBERRY FESTIVAL • UNION FAIR

KIDS KOOKING KONTEST • MAINE WILD BLUEBERRY CHEESECAKE MUFFINS SATURDAY • 10 A.M.

HOW TO ENTER:

- Entries accepted on Saturday from 9:00 - 10:00 a.m.
- 6-12 years of age.
- All children must use the same recipe (see below).
- Must use Maine Wild Blueberries.
- Participants must be present during announcement of winners.
- Submit 3 muffins for judging.
- All children will receive a participant ribbon.
- Cooking contest entrants must be paid fair attendees or season pass holders.

PRIZES:

- First Place** \$25.00 and ribbon.
- Second Place** \$15.00 and ribbon.
- Third Place** \$10.00 and ribbon.

JUDGING: Judges will examine preparation, texture, flavor, and overall appearance.

Prizes presented by the Maine Wild Blueberry Festival and Union Fair.

Maine Wild Blueberry Cheesecake Muffins

INGREDIENTS:

- 1-1/2 cups of all-purpose flour
- 1/3 cup plus 2-3 tablespoons sugar
(depending on tartness of berries)
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 1/4 teaspoon almond extract
- 1/4 cup melted butter
- 1/3 cup plain yogurt
- 1/2 teaspoon vanilla extract
- 2/3 cup ricotta cheese
- 2 eggs
- 1 cup wild blueberries
(mix these with a few tablespoons of the flour mixture)

DIRECTIONS:

1. Preheat oven to 375 degrees F
2. Grease or paper line 8-10 muffin tins.
3. In a large bowl combine with a wire whisk the flour, sugar, baking powder and salt and whisk until well-blended.
4. In a medium-sized bowl beat together the almond extract, melted butter, yogurt, vanilla extract, ricotta cheese and eggs and add to flour mixture.
5. Carefully fold in the blueberries. Batter will be soft and lumpy.
6. Fill the muffin cups two-thirds full and bake 20 minutes.