

media release

Colorado State Fair
Colorado Department of Agriculture
www.coloradostatefair.com

FOR IMMEDIATE RELEASE

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Contacts:

Chris Wiseman, General Manager, (719) 924-0151, Chris.Wiseman@ag.state.co.us

Christi Lightcap, Dir. of Communications, (719) 924-0154, Christi.Lightcap@ag.state.co.us

Bake Your Best Sandwich Bread for Big Prizes at the Colorado State Fair

New Fleischmann's Yeast Contest Commemorates 250th Birthday of the Sandwich

PUEBLO, Colo. – Celebrate the 250th birthday of the sandwich with the Colorado State Fair and Fleischmann's Yeast. The new Fleischmann's Yeast "Sensational Sandwich Bread Contest" at the Fair awards \$400 in prizes to home bakers, plus \$2,000 in national grand prizes.

The bread "makes the sandwich" so bake your best and use any type of Fleischmann's Yeast. Think loaves of bread, burger buns, bagels, biscuits and more. Make a sub, BLT, reuben or even a PB&J! Flavor variety is encouraged, plus sandwich breads can be any shape or style.

Contestants have a shot at six prizes at the Colorado State Fair: 1st (\$150), 2nd (\$100) 3rd (\$75), and three honorable mentions (\$25 each). Sandwich breads are judged on bread flavor, bread texture, sandwich filling, appearance and creativity. Contestants of all ages are welcome.

The contest will be held on August 28, 2012; registration is now open with an entry deadline of August 26, 2012. For contest details, official rules, and a list of other special contests, contact the Colorado State Fair general entry office at 719-404-2080 or visit <http://www.coloradostatefair.com/events.aspx?f=1&c=13&sc=46&view=ListView&sf=all>.

From all first place winning recipes, ACH Test Kitchens will pick one grand prize winning recipe from each of two regions: Northern and Central. National grand prizes will be awarded in January 2013.

The Colorado State Fair runs from August 24 – September 3, 2012. For more information, visit www.coloradostatefair.com.

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Editor's Note: Photo of "Angel Biscuits" is available by emailing Christi.lightcap@ag.state.co.us.

Need help getting started? Bake these "Angel Biscuits" for a breakfast sandwich and let them help spark your own idea.

Angel Biscuits

2-1/2 cups all-purpose flour

2 tablespoons sugar

1/2 teaspoon Argo® Baking Powder

1/2 teaspoon salt

1/2 cup vegetable shortening

1/4 cup warm water (100 to 110 degrees F)

1 envelope Fleischmann's® Active Dry Yeast

3/4 cup warm buttermilk (100 to 110 degrees F)

Combine flour, sugar, baking powder and salt in a large bowl. With pastry blender or two knives, cut in shortening until mixture resembles coarse crumbs; set aside. Place warm water in warm bowl. Sprinkle in yeast; stir until dissolved. Add yeast mixture and warm buttermilk to flour mixture; blend well. Remove dough to floured surface. Knead dough 10 to 15 times; form into ball. Roll dough to 3/4-inch thickness. Cut into 2-1/2-inch circles. Place on ungreased baking sheet. Cover; let rise in warm, draft-free place until doubled in size, about 30 to 45 minutes. Bake at 400 degrees F for 15 minutes or until done. Remove from baking sheet; serve warm. Makes about 1 dozen biscuits.