

Finalists Named for 2013 National Festival of Breads

After weeks of analyzing recipes, mixing, kneading, baking and tasting, a panel of judges has selected the recipes that will be represented in the Third National Festival of Breads, June 22 in Manhattan, Kan.

The biennial National Festival of Breads is sponsored by King Arthur Flour, Inc.; Fleischmann's Yeast and the Kansas Wheat Commission.

Cindy Falk, nutrition educator for the Kansas Wheat Commission and chairwoman of the National Festival of Breads, said the eight adults and one youth finalists represent an array of trends and flavor profiles.

"Finalists in the 2013 National Festival of Breads have risen to the challenge of creating creative, flavorful recipes that feature some of the latest trends in baking," Falk said. "We look forward to meeting these contestants in Kansas this summer when they participate in the National Festival of Breads."

Eight adult finalists and one youth finalist have been named for the biennial National Festival of Breads, the nation's only national amateur bread-baking competition. Finalists, their hometown and the name of their recipe are:

Ethnic

Judi Berman-Yamada, Portland, Oregon

Red Apple-Golden Cheddar Challah

Elke Roby, Lincoln, Nebraska

German Streusel Cranberry Bagels

Rolls

Gloria Piantek, West Lafayette, Indiana

Pennsylvania Dutch Pretzel Slider Buns

Marilyn Blankschien, Clintonville, Wisconsin

Red Velvet Cinnamon Rolls with a Twist

Whole Grains

Merry Graham, Newhall, California

Light and Fluffy Chia Whole Wheat Rolls

Ritz Lutz, Horseshoe Bay, Texas

Two Grain Cranberry and Walnut Bread

Time Saving and Simple

Jane Hinrichsen, Cottage Grove, Minnesota

Rich Italian Bread

Rosemary Leicht, Bethel, Ohio

Onion Parmesan Cracker Bread

Youth Category

Mardi Traskowsky, Herington, Kansas

Family Italian Bread

"These amazing breads prove that the finalists represent the best home bakers in the country," said King Arthur Flour Marketing Director Tom Payne. "They have earned this trip to Kansas to compete and we look forward to being there to watch the action and taste the delicious results."

Contestants will come to "the Heart of Wheat Country," Manhattan, Kan., from June 20-22, to bake their creations at the National Festival of Breads. While in Kansas, contestants will participate in a host of additional activities, including a Wheat Harvest Tour with stops at a wheat farm, grain elevator and flour mill.

The grand prize winner will receive a cash prize of \$2,500, plus a year's supply of Fleischmann's Yeast and an expense-paid trip to the King Arthur Flour Baking Education Center in Norwich, Vermont.

"Fleischmann's is honored to again be a partner with the National Festival of Breads and proud to see the baking talent of America showcased for this year's contest," said Keith Dierberg, brand manager for Fleischmann's Yeast. "At Fleischmann's, we genuinely care about scratch baking and this contest rewards those bakers who share that same passion for baking bread."

In addition to the finalists, several Special Award winners were named, including:

Cranberry Award

Elke Roby, Lincoln, Nebraska

German Streusel Cranberry Bagels

Raisin Award

Deborah Biggs, Omaha, Nebraska

Rosemary, Orange and Golden Raisin Fourgasse

White Whole Wheat Award

Alyssa Ellis, Rhinelander, Wisconsin

Nacho Cheese White Whole Wheat Bread