

## 2008 SANDERS COUNTY FAIR

### SPECIAL CONTESTS

#### **Table Setting:**

Dinner Setting - Theme. Entrants must supply their own card table with place setting for two (2) which reflects this year's fair theme. The contest is limited to the first ten (10) entrants and you must pre-register to enter this contest! The card tables will be displayed along the south wall in the Agriculture Building.

#### **Ugly Flower:**

This is a People's Choice award with the votes being counted on Saturday afternoon. The award will be given on Saturday, August 30<sup>th</sup> at 5:00 p.m. The Ugly Flower contest is open to any garden flower - no weeds please. All entries must be in place in the Agriculture Building by 6:00 p.m. on Wednesday, August 27<sup>th</sup>.

#### **Picnic Basket:**

Entrants must supply their own picnic basket with settings for two. Participants must incorporate entries from five (5) different divisions which represent a balanced, nutritious meal. Originality and creativity are included in the scoring.

#### **Scarecrow:**

This is a People's Choice award with the votes being counted on Saturday afternoon. The contest is limited to the first ten (10) entrants and you must pre-register in order to enter this contest. The scarecrows will be displayed in the Agriculture Building.

**Prizes for these special contests will be announced immediately prior to the fair.**

#### **Death by Chocolate:**

The Sanders County Fair Commission and Fair Manager are sponsoring a "Death By Chocolate" contest for the 2008 fair. The prize for the best enter is \$50 cash and two bucking chute seats for the Sunday Professional Bull Riding event.

All participants must make the same items; the recipe is listed below. Please bring your entry to the Culinary Arts Division in the Home Economics building on Saturday, August 30<sup>th</sup> between the hours of 10:00 a.m. and 2:00 p.m. Judging will occur at 3:00 p.m. on Saturday. Judges to be selected by the Fair Manager.

Have fun and enjoy yourself!

## Recipe

### Ingredients

- 24 oz. semi-sweet [chocolate](#)
- 2 quarters unsalted butter
- 2/3 cups heavy cream
- 6 whole extra large eggs

### Steps

1. Melt 2 sticks of butter and 16 oz. of [chocolate](#) in a double boiler.
2. Warm 6 eggs in hot water.
3. Coat a 9" spring-form pan with butter. Make it watertight with foil.
4. Beat the eggs whole until they are fluffy (like a meringue)
5. Slowly fold the melted butter and [chocolate](#) in to the eggs.
6. Place the mixture in the spring-form pan. Place the pan in a larger pan partly filled with warm water.
7. Bake at 425 degrees Fahrenheit for 5 minutes. Cover with foil and bake at 425 degrees Fahrenheit for another 10 minutes.
8. Pour on [topping](#). Refrigerate. Serve.

### Chocolate Topping for Death By Chocolate

1. Scald 2/3 cups of heavy cream in a sauce pan. Remove from heat.
2. Add 6oz. of finely chopped semi-sweet [chocolate](#) immediately.
3. Cover and let stand for five minutes.
4. Stir until smooth.

Test the topping by stirring. It is ready when a drop "mounds" before disappearing into the rest. If it is too thick - thin with warm chocolate liqueur. If it is too thin, add more [chocolate](#), re-heat and test it again.