

National Festival of Breads Seeks Nation's Best Bread Recipe

Entries for the 2013 National Festival of Breads, sponsored by King Arthur Flour, Fleischmann's Yeast, and the Kansas Wheat Commission, will be accepted starting September 1, 2012, through February 7, 2013. The competition seeks the best yeast bread recipes from home bakers throughout the United States.

Adult amateur bakers, ages 18 and up, can submit original recipes for ethnic breads, rolls, time-saving and easy breads, and whole grain breads online at NationalFestivalofBreads.com. New this year, youth, ages 12-17, can submit recipes for rolls and whole grain breads using the same form. Submissions will only be accepted through the online form.

Judges will evaluate all entries and select eight adult finalists, each of whom will receive airfare and accommodations to participate in the national competition June 21-23, 2013, in Manhattan, Kansas. In addition, each finalist will receive a \$500 cash award, participate in a wheat harvest tour to a working Kansas wheat farm, flour mill and grain elevator, and take part in other activities.

One youth grand prize winner will also receive a \$500 cash prize, travel and lodging for the youth and an adult to attend the National Festival of Breads and demonstrate the winning recipe. "Inspiring youth to bake can foster future generations of home bakers," says Cindy Falk, chairperson of the event and nutrition educator for the Kansas Wheat Commission. "These youth bakers can then pass on their baking skills as a service to local schools, communities and clubs."

The Festival of Breads was established nearly 24 years ago by the WheatHearts, an auxiliary of the Kansas Association of Wheat Growers. In the original "Festival of Breads" baking competition, hundreds of amateur bakers from Kansas submitted their recipes during the biennial competition.

"The National Festival of Breads builds upon a rich tradition of grassroots support and is the nation's only amateur yeast bread baking competition," says Falk. "This contest is a way for amateur bakers to be recognized for their baking skills and creativity."

The National Festival of Breads is sponsored by two of the most trusted brands in baking, Fleischmann's Yeast and King Arthur Flour. As the most trusted brand of yeast since 1868, Fleischmann's Yeast is known for quality and reliability. King Arthur Flour is America's oldest flour company and premier baking resource.

Additional information, past recipes and a summary of the 2009 and 2011 competitions are available at NationalFestivalofBreads.com.

King Arthur Flour is America's oldest flour company and premier baking resource, offering ingredients, mixes, tools, recipes, educational opportunities, and inspiration to bakers worldwide. For more information, visit kingarthurfLOUR.com.

Fleischmann's Yeast was founded in 1868 and over the years has developed a complete line of yeast products including Active Dry Yeast, RapidRise Yeast, Bread Machine Yeast, Fresh Active Yeast, and Pizza Crust Yeast. Fleischmann's Yeast offers expert resources to consumers through a number

of free programs. The most popular is a website, www.breadworld.com that is bursting with baking tips and nearly 1,000 recipes serving both the beginner and experienced baker.

The Kansas Wheat Commission is a farmer-funded and governed advocacy organization working to secure the future of Kansas wheat globally and domestically through research, promotion, marketing and education. Kansas wheat farmers support the Kansas Wheat Commission with a voluntary 1.5 cent assessment on each bushel of wheat produced in Kansas. For more information, log onto www.kansaswheat.org