

Welcome

to our autumn celebration in honor of all things squash and pumpkin. Zehnder's invites all home cooks, aspiring amateur chefs and TV network "Foodies" to enter into our day long, three-event cooking competition.



You may enter one, two or all three of these events. Sorry, this contest is not open to professional chefs, cooks or bakers.

So what exactly qualifies as a squash or pumpkin?

Any member of the gourd family qualifies. This includes summer varieties with thin skins and edible seeds like zucchini and yellow crookneck squash plus winter squash varieties with hard skins and hard shell seeds. Included in the winter category is butternut, hubbard, buttercup, spaghetti, patty pan, to name just a few.

Prizes:

1st Place in Each Category Receives:

- \$200
- 40 lbs. of Pioneer® Sugar
- 4 Tickets to Zehnder's Christmas Dinner Show (Value of \$192)

2nd Place in Each Category Receives:

- \$100
- 20 lbs. of Pioneer® Sugar
- Dinner for 4 at Zehnder's

3rd Place in Each Category Receives:

- \$50 Gift Card
- 10 lbs. of Pioneer® Sugar
- Dinner for 2 at Zehnder's

Squashtoberfest

Cooking Contest Entry Form



Mail this entry form with your recipe by October 4, 2019 to:

Zehnder's of Frankenmuth

Fall Cooking Contest

730 S. Main Street

Frankenmuth, MI 48734

OR EMAIL TO: LINDA.KELLY@ZEHNDERS.COM

Name: _____

Address: _____

City: _____

State/Zip: _____

Daytime Phone: _____

Home Phone: _____

Cell Phone: _____

E-Mail: _____

I'm entering the following recipe categories:

- Soup _____
- Sweet Surprises _____
- Savory _____



OF FRANKENMUTH

730 S. Main Street

Frankenmuth, MI 48734

800-863-7999 • www.zehnders.com

Zehnder's

OF FRANKENMUTH

Presents...



Squashtoberfest Pumpkin & Squash

Soup, Sweet & Savory

Cooking Contest

Monday, October 28, 2019

Open to the public for viewing 9 a.m. - 3 p.m.

FREE ADMISSION

Co-Sponsored By:



General Information, Rules and Judging Criteria

The Great Soup Challenge

9 a.m. to 10:30 a.m.

1. Contestants must submit original recipes by 10-4-19. Recipe must be written in quantity to serve at least 8 adults. A panel of judges chosen by Zehnder's and its sponsors will select the ten finalists.
2. Each contestant will be required to prepare a pot of soup. The primary ingredient in this soup must be squash or pumpkin.
3. Each contestant will have 1 & 1/2 hours to prepare his or her soup. Contestants will start cooking at five minute intervals so that the judges will have enough time to evaluate each contestant's finished product on its own merits.
4. Each contestant will have an eight foot skirted table with two portable stovetop burners, an apron, two towels and one large cutting board. The competing cook must bring in all foods, knives and pots/pans/cooking utensils needed for preparing the recipe.
5. All cooking, chopping, cutting, etc. must be done at Zehnder's. Due to time restraints, the pumpkin or squash may be brought in pre-cooked, but unseasoned - all other ingredients must be cut, chopped, prepared and cooked on-site.
6. Zehnder's will select a minimum of 5 or 6 judges to evaluate and score the soups. Decision of the judges is final.
7. Each contestant will need to produce a minimum of one gallon of soup for the judges, a display bowl for viewing and sample portions for spectator tasting.

Savory Main Dishes

12 noon to 2 p.m.

1. Contestants must submit an original recipe or recipes by 10-4-19. The recipe must be for a hot main entrée or hot side dish. The primary ingredient in this recipe must be squash or pumpkin.
2. Written recipes must serve 8 adults. Finalists will be selected by a panel of judges chosen by Zehnder's.
3. Each contestant must prepare at least 8 portions of this dish on-site and will have 2 hours to prepare.
4. Contestants will start at five minute intervals so judges will have enough time to evaluate each contestant's finished product on its own merits.
5. Each contestant will have an eight foot skirted table with two portable tabletop burners, an apron, two towels and a cutting board. All food, knives and pots/pans/cooking utensils are the responsibility of the competing cook.
6. All cutting, cooking, chopping, etc. must be done on-site at Zehnder's Restaurant. The only pre-preparation that can be done off-site is pre-washing the vegetables.
7. Oven space is available. **Ovens are pre-set to 350 degrees.** We do not have enough oven space to accommodate different temperature settings for all ten contestants.
8. A minimum of 5 or 6 judges will be selected for this event. Decision of the judges is final.
9. Contestants are required to present 2 finished plates of food for the judges, a display plate for viewing and product for spectator sampling.

Sweet Surprises

1 p.m. to 2 p.m.

This contest includes pies, cakes, sweet breads, pound breads or any sweetened dessert or treat that includes pumpkin or squash as its major flavor ingredient.

1. Written original recipes must be submitted by 10-4-19.
2. Ten desserts will be selected to compete. A panel of judges selected by Zehnder's will pre-judge the written recipe entries to determine the ten finalists.
3. Pumpkin or squash must be the primary flavor ingredient in these recipes. Additionally, each recipe must include Pioneer[®] Sugar. Sugar can be white, brown or a combination of sugars.
4. Each contestant will be required to enter two full size products of their chosen recipe. One for judging and one for display. For example, if you're entering a pie or cake, you'll need to bake and bring two full size pies, pound cakes or cakes for judging. If you are making muffins, you'll need to make six for the judges and six for display and sampling.
5. Entries are to be brought in fully baked and ready for serving.
6. A minimum of 5 or 6 judges will decide on the winners. Decision of the judges is final.



Judging Criteria

Taste - 1 to 15 points

Appearance/Eye Appeal - 1 to 10 points

Originality - 1 to 5 points

Winners for Soup Category Announced at 11:30 a.m.

Sweet and Savory Categories Announced at 2:30 pm



In the event of a tie - High TASTE SCORE total of all judges wins