

Attention LOVERS of CHOCOLATE!

The most delicious event of the winter is upon us. It's time to get back into your kitchen after the December holidays and dream up the chocolate creation that will knock their socks off! Or just come and enjoy the fruits (well, chocolates ...) of others' labors.

♦ What is "For the Love of Chocolate"

It's a friendly chocolate culinary competition, sumptuous sampling session, and fundraiser for the Eau Claire Children's Theatre.

For more information or to volunteer go to:

www.ecct.org

February 19, 2011

Ramada Convention Center

8 - 10:00 am *Delivery of entries*

10 - 11:30 am *Judging of entries (closed)*

12 - 2:30 pm *Public tasting, Chinese raffles
and People's Choice voting*

3:00 pm *Award presentations*

Entry tickets of \$5 per person at the door enables you to sample nine of the diverse and delectable treats offered by our talented entrants:

Brownies

Cookies

Cakes

Chocolates

Potpourri *

Parent/Child Team Creations

**Potpourri includes pies, tarts, non-traditional use of chocolate and non-chocolate desserts.*

Information for Donors and Attendees

All entries will be offered during the Chinese Raffles; a raffle where patrons choose which prizes they'd like to win. They can put all of their raffle tickets into the pot for one prize or spread them about for a chance to win multiple prizes! A number of non-dessert items will also be raffled.

Arrive early for the best sampling!

Information for Entrants

♦ Who can enter and how are they judged?

The entrants are amateurs - everyday people who like to dabble in the kitchen and enjoy testing their talents or sharing a favorite treat.

Within this group, entries are judged and the top two are selected in each category: cakes, brownies cookies, chocolates and potpourri.

First place in each category will move on to the Grand Prize competition!

Parent/Child teams (kids under 13 with a parent) are judged separately from the amateur group with the top three entries awarded prizes.

The entry fee is \$10 per entry. You may enter multiple items and/or categories.

Judges consider taste, texture, appearance/ presentation, and creative use of chocolate in selecting the award-winning entries.



♦ How much of my entry should I make?

Please donate "two" (or more) items or batches of whatever you're entering.

1. One will be left intact for the Raffle.

For the raffle item, provide a quantity that makes sense for the recipe (i.e., one cake, pie, tart) or would be a nice amount for someone to take home, depending on the size of brownies, chocolates, cookies, etc.

Presentation counts in the judging so knock yourself out to make the auction item look attractive!

2. The rest will be for tasting by judges & attendees. The tasting part of your entry is cut into small pieces so it doesn't need to be beautiful. It's more important that this part be easy to serve (i.e., for a cake, a large sheet cake instead of round is much easier to cut). Mini-cookies, brownies and chocolates are suggested. It helps our set-up crew greatly if you *cut your tasting entry into bite sized samples before delivering it to the Convention Center.*

For tasting quantity, keep in mind that about 200 people will attend the event and the more people who taste your entry, the more chances you will have to get People's Choice votes!

♦ And some Final Important Rules

No desserts requiring refrigeration can be accepted. Be sure that your entry can tolerate a warm environment from the time that you deliver it until at least 4 p.m.

No raw eggs (i.e. French silk pies, etc.)