

The 5th Annual
ART OF CHOCOLATE FESTIVAL

Sponsored by the *Alleghany Highlands Arts & Crafts Center*

Saturday, March 27, 2010
the Moomaw Center
on the campus of Dabney S. Lancaster Community College

Schedule:

8:30 - 9:45 a.m.	Delivery period for dessert entries
11:00 a.m.	ART OF CHOCOLATE FESTIVAL begins
11:30 a.m.	Cake Walk
11:00 – 3:00 p.m.	Public Tasting, Chocolate Fountain, Chocolate Making Demonstrations, Chocolate Art Display and People's Choice voting
11:30 – 12:30 a.m.	Judging of all desserts
12:00 Noon	Live Auction
1:00 p.m.	Award Presentations
2:30 p.m.	Cake Walk
3:00 p.m.	Festival Closes

Remember:

- NO DESSERTS REQUIRING REFRIGERATION CAN BE ACCEPTED. We do not have facilities to keep desserts refrigerated after submission until the festival begins.
- NO RAW EGGS (e.g., French silk pies with raw eggs).



All Proceeds to benefit the
Alleghany Highlands Arts & Crafts Center

ART OF CHOCOLATE FESTIVAL

Some Suggested Food Handling Guidelines:

<http://agbiopubs.sdstate.edu/articles/ExEx14074.pdf>

<http://www.jcdh.org/default.asp?ID=190>

http://www.state.ak.us/dec/old_dec/deh/sanitat/bakesale.htm

As in any situation where food is being prepared and offered for sale to the public, caution must be exercised to provide safe food. Although the traditional bake sale foods such as bread, buns, pies, cookies, and candies rarely cause illness, it is important to remember that under the right circumstances any food can cause food borne illness.

Chefs

- Wash your hands prior to handling food and anytime you could contaminate your hands, such as coughing, eating, handling garbage, or using the toilet.
- Remove all poisonous items such as insecticides, detergents, cleaners, polishes, etc. from preparation area to prevent accidental contamination.
- Clean and sanitize preparation and serving table
 - Clean all food contact surfaces with warm water and soap.
 - Use clean cloth or paper towels. Do not use sponges.
 - After cleaning, sanitize work surfaces with 1/2 teaspoon chlorine bleach to one quart water.
 - For easy use, sanitizing mixture can be put into a new spray bottle labeled CHLORINE SANITIZER.
- Refrain from preparing or handling food items for sale if you are suffering from a cold or any other infection (such as skin rashes on your hands or arms, infected cuts, burns, boils, etc.) Your illness can easily be spread through food to other people.

- Prepare all items no longer than 24 hours in advance of the sale.
- Transport food safely
 - Food should be tightly wrapped or sealed during transport to protect from dust, dirt, and insects.
 - Vehicles used to transport food should be clean and maintained in good sanitary condition.
 - Food should not be transported with pets.

Volunteer Servers

All food handlers must wash their hands with soap and water prior to handling food, frequently during the sale, and after visiting the restroom.

- Use soap and warm, running water.
- Rub hands together for at least 20 seconds.
- Wash all surfaces thoroughly, including wrists, palms, back of hands, fingers, and under the fingernails.
- Rinse thoroughly and dry with a paper towel.

ART OF CHOCOLATE FESTIVAL
Participant Entry Form

Please mail a completed entry form to the Alleghany Highlands Arts & Crafts Center, P.O. Box 273, Clifton Forge, VA 24422, or bring it by the Center at 439 East Ridgeway Street in Clifton Forge. You may also e-mail the information to DELLROB@aol.com. Completed forms are due by March 22. Deliver your entry on Saturday, March 27 between 8:30 - 9:45 AM to the Moomaw Center on the Campus of Dabney S. Lancaster Community College.

Your Name: _____
(If entering on behalf of business please include this information as well)

Dessert Name: _____

Mailing Address: _____
(Street/City/State/Zip)

Phone number: _____

Email: _____

Entry Category: (please fill out a separate form for each entry)

____ Cake (Donate 2) ____ Candy (Donate 3 lbs.) ____ Cookies (Donate 3 dozen)
____ Brownies (Donate 3 dozen) ____ Pies (Donate 2) ____ Chocolate Drink (Donate 2 gallons)
____ Wildcards/Sculpture/Gourmet (Donate 2 or equivalent)

WARNING: Due to possible illness, we cannot accept desserts made with raw eggs.

Guidelines:

- **NO DESSERTS REQUIRING REFRIGERATION CAN BE ACCEPTED.** We do not have facilities to keep desserts refrigerated after submission until the festival begins.
- **NO RAW EGGS** (e.g., French silk pies with raw eggs).
- Bring desserts on plates/platters you don't want returned.
- Pre-cut your tasting dessert into approximately ½ inch samples.
- Make 'tasting' cake (not the 'auction' cake) as a sheet cake, if possible. Less work for you, easier to cut/serve, more people can taste your cake. No need to make the 'tasting' cake beautiful as it will be cut into very small pieces.
- For cookies/brownies we need one dozen done in a normal size for the auction. The rest will be for 'tasting' cookies/brownies the size of a quarter to eliminate the need to cut them into smaller pieces. More than 500 people attend the festival. The more people tasting your dessert, the greater the odds of getting more People's Choice votes.

Any questions regarding the **ART OF CHOCOLATE FESTIVAL** should be addressed to the Alleghany Highlands Arts & Crafts Center 540-862-4447 or check our website www.HighlandsArtsandCrafts.com or email us at info@HighlandsArtsandCrafts.com for further information.

Please keep track of expenses. You will be given a receipt for charitable contribution when you enter your dessert.

→ **Have Fun Baking!** ↔ **Recruit Friends!** ←
Thanks for your participation & see you at the Festival!