



Blueberry Bun Baking Contest – see details at end of this schedule

SUDBURY BLUEBERRY FESTIVAL DU BLEUET 2018 Activity Schedule

Major Events:

❖ ***Festival Kick-Off***

- Sunday July 15, 2018
- 7:00pm-8:30pm
- William Bell Gazebo
- Entertainment: Mike Trudell

❖ ***Celebrity Blueberry Pie Eating Contest***

- Thursday July 19, 2018
- 11:45am-12:30 pm
- Inside centre court (by escalator) in the Rainbow Centre

❖ ***Blueberry Bash***

- Saturday July 21, 2018
- 8:00am-2:00pm
- The Market (233 Elgin across from the Sudbury Arena)

❖ ***Closing Ceremonies***

- Sunday July 22, 2018
- 7:00pm-8:30pm
- William Bell Gazebo

- Entertainment: Paul Loewenberg and Richard Mende

Event Holders:

SUNDAY JULY 15:

Skead 29th Blueberry Pancake Breakfast

8:00 am - 12:00 pm / Skead Community Centre (3971 Skead Rd., Skead)

Contact: Debra Durocher - 705-969-5440

MONDAY JULY 16:

Blueberry Hill Climb

10:00 am / Carmichael Arena (1298 Bancroft Dr., Minnow Lake)

Contact: John Lindsay -705-507-6037

TUESDAY JULY 17:

Blueberry Dance

1:00 pm - 3:00 pm / Canadian Legion Branch 76 (Weller Street, Minnow Lake)

Contact: John Lindsay - 705-507-6037

WEDNESDAY JULY 18:

Blueberry Festival with the Sparkly Sisters

11:00am – 1:30pm / Parkside Older Adult Centre (140 Durham Street)

Contact: Pete Marshall – 705-673-6227

One Eleven Senior's Blueberry Tea

1:00pm – 3:00pm / St. Andrew's Place (111 Larch Street, 2nd Floor)

Contact: Susan Levesque – 705-675-5303 ex. 202

Blueberry Social

2:00 pm – 4:00pm / Amberwood Suites (1385 Regent Street)

Contact: Karen Crew – 705-522-5289 ex. 905

THURSDAY JULY 19:

Ukrainian Seniors' 31st Annual Blueberry Family Garden Party

11:00 am - 2:00pm / Ukrainian Seniors' Centre (30 Notre Dame Ave., Sudbury)

Contact: Linda Russell - 705-673-7404

Red Oak Blueberry Social

1:30 pm – 4:00pm / Red Oak Villa (20 St. Anne Road)

Contact: Debbie Gaudet – 705-673-0050 ex. 3006

Ongoing Events:

Artists on Elgin - Window Display

Monday, July 16 - Saturday July 21 from 10:00am - 5:00pm / Artists on Elgin (168 Elgin St)

Contact: Lauren Babrock-Rimore – 705-674-0415

Dinosaur Valley Mini Golf - Say Blueberry Festival and get 10% off select packages

Sunday July 15 - Sun July 22 from 9:00 am - 7:00 pm/ 3316 St. Laurent St., Blezard Valley

Contact: Josee Rainville: 705-897-6302

Sudbury Rock and Lapidary Society – 36th Annual Sudbury Gem and Mineral Show

Friday July 20 (5pm-9pm) -- Saturday July 21 (10am-6pm) -- Sunday July 22 (10am-5pm)

Carmichael Arena (1298 Bancroft Dr., Minnow Lake)

Contact: Ed Debicki - 705-522-5140

Guilty Pleasures Bake Shop Blueberry Baking Bonanza

Tuesday July 17 – Saturday July 21 from 10:00am – 6:00pm / 82 Cedar Street

Contact: Justine – 705-222-2253

Sponsors

- Sudbury Credit Union
- Ambrosia Jewellery
- Downtown Sudbury
- City of Sudbury
- Service Canada
- The Market

And Now for Something New (and Blue). You are invited to enter (for free) the Blueberry Bun cooking contest – A Historical Revival taste treat at the 2018 Sudbury Blueberry Festival – Come and join in the fun and maybe win a prize

We all love Blueberry Pie, Muffins, Tarts, Perogies etc., but how many of heard or tasted Blueberry Buns- blueberry filled pastry – rich and decadently delicious – at treat once sampled not forgotten.

For decades Sudbury Blueberries have been sent to Southern Ontario, by all manner of transportation, trains, trucks and private vehicles and have contributed to our local economy in no small measure each summer. For some families, especially during depression years it was a main source of income and even now provides extra dollars for those willing to spend hours out in the many blueberry patches in our area.

What happened to all of those northern blueberries once they arrived in communities to the south? We have discovered one little know treat enjoyed in the Toronto Jewish community for many decades in the mid portion the last century – they were called Toronto Blueberry Buns – a delicious treat fondly remembered by many from that period by now largely forgotten.

Now, for this edition of the Sudbury Blueberry Festival we are calling on local cooks to recreate these tasty confections using of course as in the past our native wild blueberries.

There is definitely an art to culinary endeavours and the Sudbury Arts Council will be awarding a prize for the best Blueberry Bun (appearance and taste) submitted for judging at 10 o'clock on Saturday July 21st at the Sudbury Market as part of the annual Blueberry Bash. There is no cost to enter the contest and participants can make available the remaining buns to those in attendance. Those entering should bring their buns to the market by 9.30. Judges will be from the Sudbury Arts Council and all decisions will be final and eaten.

The basic recipe is below and can of course be modified by Sudbury cooks at their discretion. Let the cooking begin.

Shtritzlach (Toronto Blueberry Buns)

For dough:

1 package active dry yeast

1/2 cup warm water

3 cups flour

1/3 cup sugar

1 tsp. salt

3 tbsp. vegetable shortening

2 eggs
1/2 tsp. vanilla

For filling:

2 cups fresh or thawed frozen blueberries
1/2 cup sugar
1 tbsp. corn starch dissolved in 1/4 cup water
1/4 tsp. salt
1 beaten egg plus 1 tsp. water for egg wash
sugar for sprinkling

1. *In a small bowl, dissolve the yeast in the warm water. Let stand until mixture begins to bubble, about 5 minutes.*
2. *Sift together flour, sugar and salt. Place in the bowl of an electric mixer. Add shortening, yeast and water, eggs and vanilla and beat until dough is smooth. Let stand while preparing filling.*
3. *Mix filling ingredients in a medium saucepan. Bring to a boil, then lower heat and simmer uncovered for 5 minutes, stirring occasionally, until mixture thickens. Remove from heat and let cool.*
4. *On a well-floured surface, roll out dough to 1/8 - inch thickness. Add flour whenever dough threatens to stick. Cut dough into pieces 5 inches square. Place 1 tbsp. of filling in center of square, then fold dough over on top and pinch to close. Pinch ends closed. Cover buns with a towel and let stand 30 minutes.*
5. *Preheat oven to 375°F. Brush buns with egg wash and sprinkle tops with sugar. Bake until browned, about 16 minutes. Serve warm or at room temperature.*

Makes 8 buns or double recipe for 16 to share more with family and friends.