1st Place –Light rye caraway seed bread (Recipe courtesy of Cindy Stratioti)

1 1/2 cup Water	4 1/2 cup Bread flour
2/3 cup Rye flour	2 Tbls Sugar
1/4 tsp Salt	2 Tbls Butter
1 Tbls Caraway seed	2 tsp Yeast

Combine all in bread machine. Process on wheat cycle.

2nd Place – Kenny's Rye Bread (Recipe courtesy of Gary Johnson)

2 envelopes Dry Yeast	½ cup Lukewarm water
1 tsp Sugar	2 cups Cold water
2 cups Rye flour	12 cups White flour (approximately)
3 Tbls Shortening	1 cup Sugar
1-1/2 Tbls Salt	¾ cup Dark Molasses
1-3/4 cup Water	

Dissolve yeast in lukewarm water with 1 teaspoon sugar. Put into a hand type bread mixer, shortening, salt, dark molasses, 1-3/4 cup water and 1 cup sugar. Heat and stir until dissolved. Add 2 cups cold water to cool to lukewarm (0-110 degrees). Add yeast, rye flour and about 12 cups of white flour. Turn handle of bread mixer for 5 minutes. Let rise to top, then turn the handle several times. Divide into 4 or 5 loaves, and let rise.

Bake at 350° for approximately ½ hour or until nicely browned. Brush top of loaves with melted butter or margarine.

3rd Place – Cranberry Oatmeal Rye cookies (Recipe courtesy of Wendy Johnson)

1 cup Butter	1 cup Sugar
1 cup Brown Sugar	2 large Eggs
1 tsp Vanilla	1 1/2 cups Rye flour
1/2 cup White flour	1 tsp Salt
1 tsp Baking powder	1 tsp Baking soda
2 1/2 cups Oatmeal	2 cups Dried Cranberries (or other dried fruit)
1 1/2 cups Pecan pieces (optional)	

In a large bowl, cream butter, sugar and brown sugar; add eggs and vanilla; mix well. In a small bowl mix flours, baking soda, baking powder and salt. Slowly mix the wet and dry ingredients together; stir well. Stir in oatmeal, cranberries and pecans. Drop dough onto cookie sheet this spoons or use a small ice cream scoop for uniformity.

Bake at 375 degrees for 10 minutes.

Variations: Substitute 12 oz. chocolate chips and 1 ½ cups chopped walnuts for cranberries and pecans.