

Quick Glance of Exhibition Event Highlights

Friday September 13th, 2019

Items to be dropped off for indoor Classes 1-5

Entries Drop-off 8:00 - 11:00 a.m. & Setup 11:00 a.m. – 12:00 p.m.

Class Judging begins at 12:30 p.m. | Tug of War 1:00 – 5:00 p.m. racetrack | Biscuit Winner - Special Prize Awarded

Saturday September 14th, 2019

Admission: \$5 | Under 12 yrs -Free | 4H with Member I.D. - Free
Gate Opens 11:00 a.m. | Music indoors Billy White | Leo & Emery

Dignitaries Opening Remarks 12:30 p.m.

Interim Mayor – Joanne Dunphy | Hon. Lawrence MacAulay M.P.
Hon. Dennis King – Premier of PEI | Hon. Bloyce Thompson | Hon. Colin LaVie

INDOOR SIGNATURE EVENTS

EVENT FLOW - 1:00 p.m. Seafood Chowder Challenge & Prizes | Biscuit Winner Announced
Event Chef Ilona Daniel Demo's | Interactive chopping & PEI Certified Beef Recipe & Spice
Roast Beef Slider with

Yemeni Aioli & Carrot Pickles

| **2:30 p.m.** Rising Stars Talent Show | Carrot Peeling Contest

11:00 a.m. - 4:00 p.m. The Red Clay Quilt Show - Acorn Room EKSP

8:00 – 11:00 a.m. Vendors Setup & Displays | Agriculture Awareness Displays
4-H PEI – Live Turkey Auction 3:30 p.m.

INDOOR 11:00 a.m. – 4:00 p.m.

Bunny Display – L. Jenkins | **2:15 p.m.** - All Pet's Parade
All Day Kids Zone: Crafts | Petting Zoo | Mats & Pedal Tractors

OUTDOOR SIGNATURE EVENTS

8:30 – 9:30 a.m. Entries for Horse & Pony Show starts at 10:00 a.m.
10:00 a.m. Poultry Show - Racetrack barn off Lea Crane Blvd.

OUTDOOR

12:00 – 4:00 p.m. AXE's EH! – Axe Throwing Contest
Antique Tractors | Heather Eliopoulos – Air Brush Face Painting
1:00-2:00 p.m. Brudenell Pony Rides | 1:00 – 4:00 p.m. PEI Inflatables
4:00 – 5:00 p.m. Tug of War (racetrack location Lea Crane Blvd.)

Sunday September 15th, 2019

Admission: \$5 | Under 12 yrs. - Free | 4H Member with I.D. - Free
INDOOR SIGNATURE EVENT

11:00 a.m. – 4:00 p.m. The Red Clay Quilt Show - Acorn Room EKSP

OUTDOOR SIGNATURE EVENTS

Event Flow - 9:30 a.m. Draft Horse Show | 1:30 p.m. Horse Pulls
4:00 p.m. Tug of War Final | Cow Patty Bingo – this fall

**Events & times are subject to change.*



180th Anniversary of the



September 14th, 2019

Eastern Kings Sportsplex | 203 Main St., Souris PE

Introducing Event Chef Ilona Daniel



Interactive Chopping Demo + PEI Certified Beef Recipe

Enjoy her Spice Roast Beef Slider

with Yemeni Aioli & Carrot Pickles Sample's!

Spice Route Roast Beef with Yemeni Aioli

Created by: Chef Ilona Daniel

For the Roast

1x4 lb top round roast

1tbsp ground cumin

1 tbsp ground coriander

2 tbsp granulated onion

2 tsp coarse kosher salt

1 tsp coarsely ground black pepper

Preheat oven to 450°. Combine all ingredients & rub evenly on top round roast | Place roast in a shallow roasting pan fitted with a rack | Roast for 15 minutes, then reduce over to 325°F | Roast approx. 1 hour for medium doneness (135-140°) for medium rare to medium) |

Remove from oven, tent loosely with foil, & let rest 15 min. before carving thinly against the grain | You can also cool overnight & slice for sandwiches |

Quick Spiced Carrot Pickle

4 cups carrots, cut into matchsticks (julienne)

1 cup each: water, sugar, vinegar

1tsp each whole cumin, black peppercorn

2 cardamom pods, lightly cracked

Pinch of salt

Bring all ingredients other than carrots to a boil | Pack carrot matchsticks into a sterilized jar (pot or other container) | Pour hot brine over carrots | Seal | Leave at room temp for 3 hours | Allow carrots to chill in the fridge before serving |

Yemeni Aioli

2 jalapeno peppers

4 cloves garlic (peeled)

½ cup parsley

½ cup cilantro

2 tbsp lemon juice

½ tsp salt

¼ tsp ground cumin

½ cup olive oil

½ cup mayo



Remove the stems from the jalapeno peppers, add them whole to a food processor | Add the garlic, cloves, parsley, cilantro, lemon juice, salt, ground cumin, & ground coriander to the food processor & pulse a few times to chop everything up | With the machine running, pour the olive oil through the feeder tube to create an emulsion | The final sauce should still be a little chunky & have pieces of herbs in it |

Combine sauce with mayo & serve as a sauce along with the roast beef on a sandwich with provolone cheese & spiced carrot pickles |

Soft ONION Rolls

Makes 12 Portions

4 cups bread flour

2 ½ tsp dry active yeast

¼ cup warm water

1/3 cup sugar

4 ounces melted butter

1 tsp salt

1 egg

1 cup hot milk

1 yellow onion

1 red onion

½ tsp granulated onion

Heat some olive oil in a large skillet over medium-high heat | Add the onions & cook for 5-6 min. & season with salt | In the bowl of a standing mixer, stir the yeast into the warm water (about 120° & let it sit for about 5-6 min.) | Once yeast is nice & foamy go ahead & beat in the hot milk, sugar, melted butter, salt & egg | Add the bread flour to the yeast mixture, & knead with the dough hook. Mix for 8-10 min. until the dough is slightly tacky | Add the granulated onion & ¾ 's of the cooked onions | Flour your work surface & knead the dough with your hands for a couple extra seconds | Place the dough in a greased bowl, cover & let it sit in a warm place for about an hour or until it doubles in size | Place the risen dough on your floured work surface & divide the dough into 12 pieces | Shape the dough pieces into dinner rolls by tucking the edges underneath | Butter a 9x13 baking pan & place the balls of dough spaced a little apart | Cover & let rise in a warm place for an additional 40 min. or until doubled in size | Brush the risen balls of dough with the egg wash & top each roll with the remaining onions | Place in a preheated oven at 375° F for 28 min. or until fully cooked through | Brush with melted butter & enjoy!