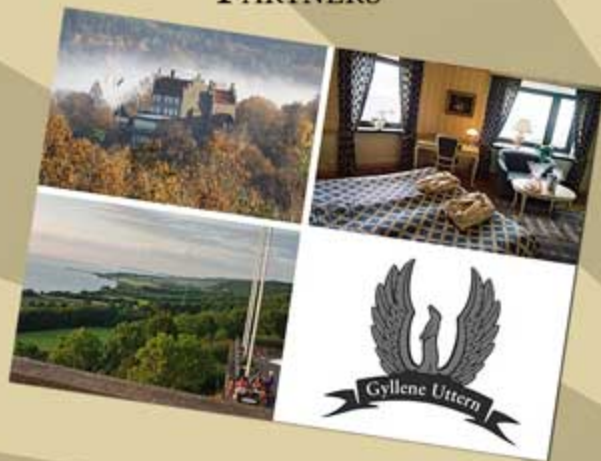


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AUGUST 9TH-10TH 2013
JÖNKÖPING / GRÄNNA, SWEDEN

Candy Championships is where the most skilled sugar-bakers from Sweden meet and compete for the title of being the worlds best Candy-maker. An event that has, until now, been a local annual happening since 1994 in Gränna town in South Sweden. For the first time ever we are organizing the first official World Candy Championships where the most skilled candy makers in the world meet and compete in their trade.

The actual competition is in making the best "Gränna Polkagris", a traditional handmade peppermint flavored candy stick in red and white colors. The two-day contest starting August 9th in the middle of the crowded City Festival of Jönköping for the Semi-Finals. This is where our participants will fight for a ticket to the Grand Finale that will be held August 10th in Gränna, the hometown of the Polkagris and Candy Capital of the World.

It is not easy to make traditional candy by hand, and the rules as well as our jury members are harsh, so it won't be an easy thing for the participants to win the competition. When the jury has made their choice, the winner will be celebrated and crowned as the new World Champion in making traditional handmade candy, followed by a Gala-dinner at beautiful Hotel Gyllene Uttern, in the honor of the new World Champion!

Candy Championships 2011



Candy Capital of the World



The woman who made Gränna famous was Amalia Eriksson who in 1859 started her own business by making the so called Polkagris, a red and white striped candy stick. After Amalia passed away, at the age of 99 in 1923, her daughter took over the business and made Polkagris until 1945. Other people in Gränna took over the trade and many wives started making Polkagris in their homes and sell them to people passing through Gränna. At that time the main road between Stockholm and the continent went right through Gränna and many travelers stopped for a meal, petrol and also to buy the famous "Gränna Polkagris". Today, more than 150 years later, the Polkagris is still made in Gränna in 15 different bakerys and boutiques, and it is made the same way Amalia used to make them. with sugar, water, vinegar and peppermint oil.



Lasse Kroner



Håkan Eng



Jury President Leif Mannerström

The event is free to attend, for both participants and audience. Along with the competition there will be entertainment, music and, of course, goodie bags and lots of fun for everyone.