

Division "S"
KITCHEN CUPBOARD
SUSAN SOMMERS, (503) 869-9416 Superintendent
Naomi Sommers (503) 869-9418 Assistant Superintendent

THIS DIVISION AWARDS POINTS TOWARD
 KING AND QUEEN OF THE FAIR

NO ENTRY FEE

Entries accepted Sunday, August 16 10:00 a.m. to 5:00 p.m. This department will be closed Monday before the fair for judging. Ribbons, premiums, awards and non-perishable exhibits will be released Monday following the Fair, 2:00 p.m. to 7:00 p.m. Food no longer safe for consumption will be destroyed. NO CHECKS OR RIBBONS will be mailed.

DEPARTMENT REGULATIONS

1. All exhibitors **must** use their own Social Security Number, including children.
2. An exhibitor may enter only one (1) item per lot.
3. Judges will award first, second, third, etc. ribbons according to merit.
4. No more than one first, second & third premium will be paid per lot.
5. Except where specifically noted, entrants must be non-professionals.
6. **Except where specifically noted, entries must be "made from scratch" and may not contain packaged mixes.**
7. In determining special awards for most points earned, the following applies: Blue ribbon 5 points; Red ribbon 3 points; White ribbon 1 point. In case of a tie, the winner with the most Blue ribbons shall be the winner. Refer to general rule No. 49.
8. No premium will be awarded just because there is no other competition in the lot. If the article is not deemed worthy of a 1st place, it may be awarded a lesser premium.
9. No exhibit deemed unworthy shall be awarded a ribbon or premium.
10. Exhibits, which are entered in the "wrong lot", will be reclassified at the discretion of the Superintendent.
11. When recipes are required for an entry, they must be printed or typed on recipe cards not to exceed 5" x 8". Include name and address on back of card. **NO EXCEPTIONS.**
12. All entries must be in a disposable container.
13. Entries must stay for the balance of the fair.
14. Entries not abiding by fair rules & regulations will be disqualified.
15. A Special Queen & King of the Kitchen Award will be presented to the female and male exhibitor scoring the most combined points in the adult section of Kitchen Cupboard. A special award will be presented to the runner-up also. (Limited to 2 years in a row.)

ADULT SECTION

(Open to exhibitors 16 years and older on August 16, 2009.)

PREMIUMS (Unless otherwise designated, premiums in this division shall be:

1 st	2 nd	3 rd
\$3.00	\$2.00	\$1.00

Judging Criteria For: Breads, Pasta, Cookies, Cakes, Pies & Candy

Appearance 35%
 Texture/Consistency..... 30%
 Flavor 35%

Class 1 QUICK BREADS

Bring three muffins, biscuits or mini-loaf (covered in a zip lock bag).

Lot No.

- | | |
|--------------------------------|-----------------------|
| 1. Baking Powder Biscuits | 7. Nut Bread |
| 2. Muffins | 8. Coffee Cake |
| 3. Zucchini Bread | 9. Spice Bread |
| 4. Cornbread | 10. Scones |
| 5. Other Vegetable Bread | 11. Blueberry muffins |
| 6. Banana or other Fruit Bread | 12. Other |

Class 2 YEAST AND SOURDOUGH BREADS

Bring three rolls or 1 loaf (covered in a zip lock bag).

Lot No.

- | | |
|----------------------------|----------------------------|
| 1. White Bread | 8. Dinner Rolls |
| 2. Whole Wheat Bread | 9. Any other Variety Bread |
| 3. Rye or other Dark Bread | 10. Bread Machine - White |
| 4. French Bread | 11. Bread Machine - Herb |
| 5. Sourdough Bread | 12. Bread Machine – Wheat |
| 6. Cinnamon Rolls | 13. Bagels |
| 7. Coffee Cake | 14. Other |

Class 3 HOMEMADE PASTAS

Bring approximately 3 oz. or 1 cup dry pasta.

Lot No.

- | | |
|----------------|--------------------|
| 1. Egg Noodles | 3. Spinach Pasta |
| 2. Fettuccini | 4. Any other pasta |

Class 4 COOKIES AND BARS

Bring six cookies or bars.

Lot No.

- | | |
|---------------------------|------------------------------|
| 1. Sugar Cookies | 10. Fruit or Nut Bars |
| 2. Ginger Snaps | 11. Drop Cookies |
| 3. Shortbread | 12. Pressed (Spritz) Cookies |
| 4. Macaroons | 13. Refrigerator Cookies |
| 5. Chocolate Chip Cookies | 14. Decorated Cookies |
| 6. Peanut Butter Cookies | 15. Any other cookies |
| 7. Oatmeal Cookies | 16. Any other bars |
| 8. Brownies | |
| 9. Snickerdoodles | |

Class 5 CAKES, UNFROSTED

Cakes must measure at least 8" in diameter. They must be removed from pans. For cupcake entries, bring 3 cupcakes.

Lot No.

- | | |
|-------------------------------|----------------------------------|
| 1. White or Yellow Cake | 7. Cheesecake |
| 2. Angel Food or Chiffon Cake | 8. Plain cupcakes |
| 3. Applesauce or Spice Cake | 9. Fruit, Nut or Filled Cupcakes |
| 4. Pound Cake | 10. Fresh from the Garden Cake |
| 5. Fruit Topped Cake | 11. Other |
| 6. Chocolate Cake | |

Class 6 CAKES, FROSTED OR FILLED

Lot No.

- | | |
|-------------------------------|-------------------------------|
| 1. White or Yellow Cake | 5. Fresh from the Garden Cake |
| 2. Angel Food or Chiffon Cake | 6. Cupcakes |
| 3. Applesauce or Spice Cake | 7. Other |
| 4. Chocolate Cake | |

Class 7 SPECIALTY CAKES

Sponsored by **Clarkes Grange**, Mulino, OR

- Wedding cakes may be decorated forms with 1 layer being made from scratch cake.

PREMIUMS (for Class 7 Specialty Cakes only)

Lots 1-3: 1st - \$30.00 2nd - \$15.00 Lots 4-6: 1st - \$50.00 2nd - \$25.00

Lot No.

- | | |
|-------------------|----------------------------------|
| 1. A Torte | 4. Sculpted or 3-D Cake |
| 2. Decorated Cake | 5. Wedding Cake Non-professional |
| 3. 3-4 Layer cake | 6. Wedding Cake Professional |

PIES AND PASTRIES

Pies must measure at least 7" in diameter. They should be brought in recyclable aluminum pie pans. **SEE RULE #5**

Class 8 ONE CRUST PIES AND PASTRIES

For tarts, bring 3. For Cream Puffs bring 3 ready to fill with filling in a sandwich sized zip-lock baggie.

Lot No.

- | | |
|---|------------------------------|
| 1. Lemon, Chocolate or other Meringue Pie | 6. Tarts or Fruit Pizza |
| 2. Any Flavor Chiffon Pie | 7. Turnovers or Other Pastry |
| 3. Pumpkin or other Custard Pie | 8. Cream Puffs |
| 4. Pecan or other Nut Pie | 9. Cobblers |
| 5. Any Flavor Pie Crumb Crust | 10. Other |

Class 9 TWO CRUST PIES**Lot No.**

- | | |
|----------------|------------------------|
| 1. Apple Pie | 5. Peach Pie |
| 2. Berry Pie | 6. Streusel Topped Pie |
| 3. Cherry Pie | 7. Any Other Pie |
| 4. Rhubarb Pie | |

Class 10 CANDIES AND CONFECTIONS

Bring 6 each.

Lot No.

- | | |
|---------------------------|-------------------------------|
| 1. Chocolate Fudge | 7. Chocolate Covered Cherries |
| 2. Vanilla or other Fudge | 8. Toffee |
| 3. Nut Brittle | 9. Mints |
| 4. Caramels | 10. Taffy (any flavor) |
| 5. Caramel Corn | 11. Truffels |
| 6. Spiced Nuts | 12. Any other candy |

Class 11 SUGARFREE BAKING & CANNING - DIABETIC

Recipe must accompany entry. Sugar Free: without refined sugar, molasses, honey or corn syrup.

Lot No.

- | | |
|----------------------------|------------------------|
| 1. Bread | 6. Diabetic Canning |
| 2. Cookies and Bars (6) | 7. Jams-Jelly |
| 3. Cake | 8. Any other preserves |
| 4. Pie | |
| 5. Any Other Baked Product | |

Class 12 GLUTEN FREE BAKINGSponsored by **Keana's Candyland Gluten Free Baking & Restaurant**, 5314 SE Milwaukie Avenue, Portland, OR**Roseline's Recession Proof Income Solutions**, VM/Fax 1-800-923-8853**Acalulco's SW Gold**, 7800 SW Capital Hwy., Portland, OR

Recipe must accompany entry.

PREMIUMS (for Class 12 only)

1st - \$7.00 2nd - \$5.00 3rd - \$3.00**Lot.No.**

1. Yeast bread
2. Quick bread
3. Fruit pie
4. Single layered frosted cake
5. Cookies (bring 6)
6. Candy or confection (6 pieces)

PRESERVED FOODSFOODS MUST HAVE BEEN PRESERVED AFTER THE CLOSING OF THE 2008 FAIR.

All canned and dried foods must be processed according to USDA recommended procedures. Foods which are not processed according to USDA recommended procedures are unsafe and will not be judged. **Standard canning jars any size with two piece vacuum caps (lids and bands) only may be entered.** Ball Blue Book (32nd edition or newer) and Kerr Kitchen Cookbook (2000 edition or newer) may be used as references. Phone OSU Clackamas County Extension (655-8635) for further information.

- To be eligible for Ball/Kerr awards the actual Pectin Label must be included w/ your entry.

Entries must be clearly labeled, stating:

1. Contents or recipe (see class details)
2. Method of Processing (Water bath or pressure cooker)
3. Length of Processing Time (In water bath or pressure cooker)
4. Date Preserved

Judging:

Pack Appearance 50%

Product Quality 50%

Exhibitor will bring one jar for both tasting and display. Please place a sticker on the bottom of the jar with your name and phone number. Rings on jars must be clean and rust free.

All canned products must have a stick on label, NO paper tags.

Class 13 CANNED FRUIT (Date product made)**Lot No.**

- | | |
|---------------|--|
| 1. Applesauce | 7. Any other Fruit/
Fruit Combination |
| 2. Apricots | 8. Pie Filling |
| 3. Berries | 9. Any Fruit Juice |
| 4. Cherries | 10. Green Tomato
Mincemeat |
| 5. Peaches | 11. Other |
| 6. Pears | |

Class 14 CANNED VEGETABLES**Lot No.**

1. Asparagus
2. Beans
3. Beets
4. Carrots
5. Corn
6. Tomatoes (**bring recipe and process time**)
7. Salsa (**bring recipe & process time**)
8. Tomato Juice or Sauce (**bring recipe and process time**)
9. Any other Vegetable Juice (**bring recipe and process time**)
10. Chile, Barbecue or Steak Sauce (**bring recipe and process time**)
11. Any other Vegetable

Class 15 CANNED MEAT AND FISH

(Bring recipe and process time for all)

Lot No.

- | | |
|--------------|---------------------------------------|
| 1. Any Meat | 4. Any combination of
meat or fish |
| 2. Any Fish | |
| 3. Mincemeat | |

Class 16 PICKLES

Lots 1 & 2 Pickles generally have a small amount of vinegar and a fairly large amount of salt in the brine recipe.

Lots 3 through 12 Recipe will have at least as much vinegar as water in the recipe.

Lot No.

- | | |
|-----------------------------|------------------------------------|
| 1. Sweet Cucumbers | 8. Relish |
| 2. Fermented Cucumber Dills | 9. Sauerkraut |
| 3. Quick Cucumber Dills | 10. Pickled Asparagus |
| 4. Bread and Butter | 11. Dilly Beans |
| 5. Pickled Beets | 12. Any other pickled
vegetable |
| 6. Zucchini Pickles | |
| 7. Any Spiced Fruit | |

Class 17 DRIED FOODS**Lot No.**

- | | |
|--------------------|----------------------------|
| 1. Apples | 8. Fruit Leather |
| 2. Bananas | 9. Herbs (½ pint accepted) |
| 3. Peppers | 10. Any Other Vegetable |
| 4. Pineapple | 11. Beef Jerky |
| 5. Plums | 12. Game Jerky |
| 6. Tomatoes | 13. Fish Jerky |
| 7. Any Other Fruit | |

Class 18 JELLIES

Jellies must be hot water bathed.

Lot No.

- | | |
|-----------|---------------------|
| 1. Apple | 5. Strawberry |
| 2. Grape | 6. Raspberry |
| 3. Pepper | 7. Any other flavor |
| 4. Plum | |

Class 19 JAMS AND PRESERVES

Jams must be hot water bathed (except freezer jams).

Lot No.

- | | |
|------------------------|----------------------------|
| 1. Apricot | 9. Any Other Fruit |
| 2. Cherry
Marmalade | 10. Orange or other |
| 3. Peach | 11. Any two or more fruits |

- 4. Plum
- 5. Raspberry
- 6. Strawberry
- 7. Blueberry
- 8. Any other Berry
- 12. Apple or other fruit butter
- 13. Chutney
- 14. Berry or other syrup
- 15. Freezer Jam

- 5. Berry, dry
- 10. Any Other

Class 20 GIFT PACKS

All lots must contain four or more different baked or preserved foods and may also contain other items to enhance the theme. Exhibits may be presented in baskets or any other suitable container.

PREMIUMS	1 st	2 nd	3 rd
	\$10.00	\$5.00	\$2.50

Judging:

Originality of Composition..... 50%
 Appearance/Decorative Effect 50%

Lot No.

- 1. "Welcome Basket" (baby, bride, neighbor, etc.)
- 2. "Family Night"
- 3. "Celebrate the Tradition" (2009 theme)
 (Area must be set up by 5:00 pm)

Class 21

TABLE DECORATING

- 1. Table space is limited and will be assigned on a first entry received basis. Your intent to enter should be sent to the Entry Clerk, Clackamas Fair Office, 694 NE 4th, Canby, 97013, no later than 4:00pm, Monday August 10th. Late entries will be accepted on a space available basis.
- 2. Exhibitor must provide own table or platform.
- 3. No food permitted on table, with the exception of non-perishable items.
- 4. Linen, china, glassware, flatware and other accessories should be marked with name of owner, but marking must NOT show when accessories are in place in the exhibit. Reasonable precautions will be taken to ensure safety of exhibits, but Clackamas County Fair assumes no responsibility for loss or damage.
- 5. Display must be completed by 5:00 pm on entry day.

Judging:

Originality/Creativity 50%
 Practicality..... 50%

PREMIUMS	1 st	2 nd	3 rd
	\$10.00	\$5.00	\$2.50

Lot No.

- 1. "Celebrate the Tradition" (2009 theme)
- 2. "Romantic Getaway"
- 3. "Favorite Movie" (Disney, Star Wars, Care Bears, etc.)

Class 22 WINE MAKING

Wine must be in a standard wine bottle. Exhibitors must be 21 years or older.

Entries must be clearly labeled, stating:

- 1. Variety of grape, berry, etc.
- 2. Vintage (year made)
- 3. Use (table, aperitif, dessert, etc)
- 4. All wines will be opened for judging

Judging:

Clarity and Color..... 25%
 Bouquet..... 25%
 Flavor 50%

PREMIUMS	1 st	2 nd
	\$3.00	\$1.50

Lot No.

- 1. White Grape, dry
- 2. White Grape, sweet
- 3. Red Grape, dry
- 4. Red Grape, sweet
- 6. Berry, sweet
- 7. Other fruit, dry
- 8. Other fruit, sweet
- 9. Liqueur

Class 23 HOMEMADE BEER

- 1. Beer must be in standard beer bottles. Exhibitors must be 21 years or older.
- 2. Each entry is to include one bottle: bottle must be labeled for display and judging.
- 3. Include a card describing special techniques or ingredients used in brewing.

PREMIUMS	1 st	2 nd
	\$3.00	\$1.50

Lot No.

- 1. Light or Amber Lager
- 2. Dark Lager
- 3. Light or Amber Ale
- 4. Dark Ale
- 5. Any other beer

OPEN SECTION

(Open to Adult and Junior Exhibitors)

PREMIUMS	1 st	2 nd	3 rd
	\$3.00	\$2.00	\$1.00

Class 24 HERITAGE FOODS

Baked goods and preserves must be made from recipes that reflect the family heritage of the entrant. Recipes and a short paragraph describing the heritage nature of the entry must accompany the entry. You may also submit a photo or small display with your entry.

Judging:

Quality of Product 50%
 Creativity and Human Interest..... 50%

Lot No.

- 1. Baked Goods
- 2. Canned Goods
- 3. Any Other

Class 25 BAKING BUDDIES (Please bring a picture of the Baking Buddies)

Entries must be prepared by a team of **non-professional** two or more persons, at least one of whom is a child six years or younger. Packaged mixes may be used in the entry, although the mix must be modified in some substantial way.

Judging: (by a child/adult team)

Appearance of Product..... 50%
 Taste 50%

Lot No.

- 1. Bread (mini loaf, 3 soft tortillas, 3 biscuits, 3 muffins, etc.)
- 2. Our Favorite Dessert (one cake, pie, cobbler, etc.; or 3 servings pudding or parfait; 6 cookies, 6 bars, 6 pieces of candy)
- 3. Something Chocolate (See Lot 2)
- 4. Nutritious Snack (3 servings trail mix, granola bar, etc.)

JUNIOR SECTION

Open to boys and girls 15 and younger as of August 16, 2009. Entries must be received August 16, 2009 and all exhibits are judged on the same basis as corresponding exhibits in the Adult Section. Very young children who need assistance in the kitchen should enter Baking Buddies. Please see Open Section, Class 24.

PREMIUMS	1 st	2 nd	3 rd
	\$2.00	\$1.50	\$1.00

Class 26 JUNIOR BAKING AND CANDIES

Lot No. May enter regular loaf or mini loaf

- 1. Baking Powder Biscuits (3)
- 2. Oatmeal Muffins (3)
- 3. Blueberry Muffins (3)
- 4. Cornbread or Corn Muffins
- 5. Banana Bread (Mini Loaf)
- 6. Any other Quick Bread (Mini Loaf)
- 14. Snickerdoodles
- 15. Decorated Cookies
- 16. Oatmeal Cookie
- 17. Sugar Cookie
- 18. Brownies
- 19. Other Cookie or Bar

- 7. Whole Grain Yeast Bread (Mini Loaf)
- 8. White Yeast Bread (Mini Loaf)
- 9. Cinnamon Rolls (3)
- 10. Any Tart or fruit pizza
- 11. Any Pie
- 12. Chocolate Chip Cookies
- 13. Peanut Butter Cookies
- 20. Fudge
- 21. Any other candy
- 22. Sugar Free Baking
- 23. Chocolate Cake
- 24. Yellow Cake
- 25. Cupcakes (3 frosted)
- 26. Cupcakes (3 unfrosted)
- 27. Other Cakes

Class 27 JUNIOR DRIED FOODS (Follow Adult Rules)

Lot No.

- 1. Apples
- 2. Bananas
- 3. Peaches or Apricots
- 4. Pears
- 5. Peppers
- 6. Tomatoes
- 7. Any other fruit
- 8. Fruit Leather
- 9. Any other vegetable
- 10. Herbs (½ pint accepted)

Class 28 JUNIOR PRESERVED FOODS (Follow Adult Rules)

Must be labeled with a stick on label.

Lot No.

- 1. Any Jam
- 2. Any Jelly
- 3. Applesauce
- 4. Peaches
- 5. Any other fruit
- 6. Fruit syrup or juice
- 7. Beans (i.e. string, green)
- 8. Any Other Vegetable
- 9. Dill Pickles
- 10. Any Other Pickle or Relish
- 11. Sugar Free Canning (fruit, syrup or jam)

Class 29 JUNIOR GIFT PACK AND TABLE DECORATING

(Follow adult rules)

PREMIUMS	1 st	2 nd
	5.00	\$3.00

Lot. No.

- 1. Table Decorating – “Carnival Craze”
- 2. Gift Pack – “Teddy Bear Picnic”

DAILY CONTESTS RULES

Participation in the Daily Contest allows the competitors free admission to the fair when bringing in their entries. Use the 4th street entrance on the porch of the Main Pavilion.

- 1. Contest entries are accepted between 10 a.m. and Noon in the Kitchen Cupboard. (Except for Cake Decorating-see contest for specific times)
- 2. Judging will be conducted at 12 p.m. in the Special Feature area of the Kitchen Cupboard and in view of the general fair going public.
- 3. Announcement of winners and presentation of awards will be made immediately following the judging. (Awards marked with an asterisk will be shipped directly to recipient.)
- 4. Entries are not returned to the exhibitor, but are served to the general fairgoers (except Cake Decorating & Gingerbread).
- 5. All Oregon Products contests must have recipe typed or neatly printed on an 8 1/2 x 11" sheet of paper, which also contains your name, address and telephone number.
- 6. Participants are eligible to win in each category no more than 2 years in a row.
- 7. Entrants from the Cookie Jar parade can pick up containers after fair is over.

TUESDAY, August 18

CLASS 30 - CAKE DECORATING

Lot 1. Adult Lot 2. Junior Lot 3. Baking Buddies

Who May Enter: Anyone and you must pre-register for event. Register no later than 4:00pm Monday, August 10th.. First 15 entrants will be accepted. 5 per each category (Adult, Junior, Baking Buddies Team). Juniors are not allowed to have adult help with the cake decorating.

Entry: Cake or form to be decorated in the fair theme: "Celebrate the Tradition" All decoration will be done in the Special Events area of the Kitchen Cupboard, and in view of the general fair going public. Entrant provides own equipment and supplies and must be ready to begin decorating at **11:00 a.m.** and you will be allowed 30 minutes to decorate your cake. You may frost your cake prior to 11am.

Recipe Required: No

Proof-of-Purchase: None

Awards: Decorette Shop Gift Certificates as follows:

\$25 (first place, Adult)	\$15 (second place, Adult)
\$20 (first place, Junior)	\$10 (second place, Junior)
\$10 (first place, Baking Buddies team)	\$5 (second place, Baking Buddies team)

Sponsor: Decorette Shop, Portland, OR

CLASS 31- “JUST BE COWS, It’s Udderly Divine”

CHEESECAKE CONTEST

Who May Enter: Anyone

Entry: One (1) made from scratch cheesecake. All entries must use only real dairy products, no imitations (i.e. margarine, cool whip, etc.) The presentation of awards will be at 2:00pm in the Kitchen Cupboard.

Recipe Required: Yes. Please bring recipe on an 8½ x 11 piece of paper with your name, address and phone number on the back (so the judges can’t see your name). All recipes become the property of the Clackamas County Dairy Women.

Proof of Purchase: None

Awards:

- 1st Place: \$50 + rosette
- 2nd Place: \$35 + rosette
- 3rd Place: \$25 + rosette

All other entrants will receive a coupon for Clackamas County Dairy Women “Red Barn” Ice Cream Booth.

Sponsor: Clackamas County Dairy Women

WEDNESDAY, August 19

CLASS 32- “CRUMB” TASTIC COOKIE JAR CONTEST

(see daily contest rules)

Who May Enter: Anyone

Entry: 24 made-from-scratch cookies in a creative cookie jar that reflects the fair theme “Celebrate the Tradition.”

Recipe Required: Yes

Proof of Purchase: None

Lot No.	1.	2.	
<u>Awards:</u>	Adult	Junior	
	1st	\$30	\$20 (Best cookie)
	2 nd	\$20	\$15 (Best container)

Peoples Choice Award: \$40 Adult, \$30 Junior

Fairgoers will vote for their favorite cookie jar throughout the week. Awards will be presented Sunday after the daily contest.

Sponsor: Excel Finishing, 1765 S Red Soils Ct #106, Oregon City, OR

CLASS 33 – “IT’S A CLASSIC” OLD FASHIONED CAKE & CAKEWALK CONTEST

Who May Enter: Anyone

Entry: Use a family or published recipe dating prior to 1972. Cake must measure at least 7" in diameter.

Recipe Required: Yes, plus title & year of publication or name of family member who first used the recipe & approx. year

Proof-of-Purchase: None

Awards: 1st: \$35 2nd: \$25 3rd: \$15

Sponsor: Excel Finishing, 1765 S Red Soils Ct #106, Oregon City, OR
Cake walk at 4 pm and 7 pm in Kitchen Cupboard.

THURSDAY, August 20

CLASS 34 – GINGERBREAD “OUTHOUSES OF THE SUMMER”

Who May Enter: Anyone

Entry: Bring your entry assembled AND decorated.

Recipe Required: Yes, gingerbread & icing

Proof-of-Purchase: None

Lot No.	1. Adult	2. Junior	
	1st	2nd	3rd
Awards: Adult & Junior:	\$25	\$15	\$10

Sponsor: Mike’s Porta Potties, Clackamas, OR (505) 655-2230

CLASS 35 – HAZELNUTS – LET’S GET CRACKIN’

Who May Enter: Anyone

Entry: Cake, cookies or other made with Hazelnuts

Recipe Required: Yes
Proof-of-Purchase: None

Lot No.

1. Cake 2. Cookies & Bars (18) 3. Other - 1 large item (Loaf, pie, etc)
or 12 individual servings

Awards per lot: 1st: 8 lbs. Hazelnuts
2nd: 4 lbs. Hazelnuts
3rd: 2 lbs. Hazelnuts

Sponsor: Northwest Hazelnut Co., P.O. Box 276, Hubbard, OR 97052

THURSDAY, August 20

CLASS 36- 2nd ANNUAL "FINEST MARIONBERRY PIE IN OREGON" CONTEST

Instructions for Entry:

- Open to any individual who is an Oregon resident, one entry per person. All ages may enter but there will be no "junior" division.
- Entered pie must include at least 60% Marionberries in the filling. It does not have to be a "traditional" two crust Marionberry pie.
- The entire pie must be submitted for judging in a disposable pie pan.
- Recipe for the pie and pie crust must be submitted with the entry. It must be typed or printed on one side of an 8 ½ X 11 sheet of paper and must list all ingredients, quantities, and preparation instructions. Entrant's name, address, and phone number must be printed on the back side of all pages.
- All recipes submitted will become the property of the Oregon Raspberry & Blackberry Commission and may be used as part of their public relations efforts in promoting Marionberries.
- Refrigeration is not available at the fair; please provide your own cooler for pies needing refrigeration.
- Fresh, frozen, or canned Marionberries may be used.
- Judges decision is final.

OREGON MARIONBERRY PIE AWARDS

The 1st Place Winner will receive a \$20 check and will be listed in OregonFresh.net!

The 2nd Place Winner will receive a \$10 check.

The 3rd Place Winner will receive a \$5 check.

Admired for their unique and complex flavor profile, Marionberries have an essence that captures the warmth of a summer day in the great Northwest. Their vibrant purple color packs a powerful nutritional punch that catapults Marionberries to the top of the antioxidant charts. Marionberries present an explosion of flavor and well-being that is larger than life.

For more information on the Oregon Raspberry and Blackberry Commission, visit <http://www.oregon-berries.com/>.



This is an Oregon's Best contest sponsored by the Agri-Business Council of Oregon.
www.oregonfresh.net

All entries become the property of the Agri-Business Council of Oregon. Entry constitutes permission to edit, modify, publish, and otherwise use the recipe in any way without compensation.

FRIDAY, August 21

CLASS 37- FAVORITES FROM BOB'S RED MILL

Contest Date and Time: Friday, August 21, 2009
Bread should be delivered between 10 am and noon. Judging begins at noon. Everyone who enters a loaf of bread will receive free admission to the Clackamas County Fair on the day of the contest.

Every great baker knows that great bread starts with superb ingredients. Start your recipe for this contest with Bob's Red Mill flours, cereals or grains and you will be well on your way to baking a blue ribbon loaf. Legendary miller Bob Moore uses century-old French buhr millstones to mill his flours in a time-honored method that keeps all the

flavor and nutrition intact. Lori Sobelson, Program Director, and Matt Cox, Marketing Manager, will be on hand to personally judge all bread entries.

Instructions for Entry:

- This is a combined contest for Hand-Made and Machine-Made yeast breads.
- Use one or more of Bob's Red Mill flours, including Bob's Whole Wheat or Unbleached White and, at the contestant's option, one or more of Bob's Red Mill specialty whole grain flours, meals and cereals.
- Bring your bread, as fresh from the oven as possible, along with your recipe. Please include name, street address and town on the entry.
- Recipe must be typed or neatly printed on a piece of paper and must include proof of purchase of Bob's Red Mill product(s).
- Prizes will be awarded to Lori & Matt's favorite breads.

Bob's Red Mill Awards

(Cash awards and coupons will be presented on-site)

1st Place Winner will receive \$200, one coupon for a 5-pound bag of Bob's Red Mill Whole Wheat Flour and one coupon for a 5-pound bag of Bob's Red Mill Unbleached White Flour. The 1st Place Winner and their recipe will also be listed on OregonFresh.net!

2nd Place Winner will receive \$100, one coupon for a 5-pound bag of Bob's Red Mill Whole Wheat Flour and one coupon for a 5-pound bag of Bob's Red Mill Unbleached White Flour.

3rd Place Winner will receive \$50, a one coupon for 5-pound bag of Bob's Red Mill Whole Wheat Flour and one coupon for a 5-pound bag of Bob's Red Mill Unbleached White Flour.

Oregon's Unique Mill, Whole Grain Store and Visitor Center

Bring your family and friends to tour the mill at 13521 SE Pheasant Court (just off Hwy. 224) Monday-Friday, 10:00-11:00 am. Learn the history of the mill, all about grains and how we grind them into flour and meal. See historic equipment and displays.

Then head one mile west and experience the warm, inviting country atmosphere and 18-foot operating water wheel at Bob's Red Mill Whole Grain Store and Visitors Center, located at 5000 SE International Way in Milwaukie, just north of Hwy. 224 near the Freeman Way intersection.

Inside the store you will find every product Bob's Red Mill manufactures in a wide range of sizes. While at the store, visit the Bakery, which features whole grain breads and bakery treats and have breakfast or lunch in the Café. Breakfast features pancakes, waffles, toast and cereals made from fresh stone-ground grains accompanies by eggs and omelets, and is served until 3 pm. Lunch features homemade soups and sandwiches, made with fresh whole grain bread from the Bob's Red Mill Bakery.

Before you leave, sign up for a class in the cooking school. Bob's Red Mill welcomes your visit Monday – Friday from 6 am to 6 pm and Saturday 7 am to 5 pm. For more information about Bob's Red Mill, visit www.bobsredmill.com or call 503-607-6455



This is an Oregon's Best contest sponsored by the Agri-Business Council of Oregon.
www.oregonfresh.net

All entries become the property of the Agri-Business Council of Oregon. Entry constitutes permission to edit, modify, publish and otherwise use the recipe in any way without compensation.

SATURDAY, August 22

Class 38 - MEN'S CHOCOLATE CAKE COMPETITION

Who May Enter: Men and Boys

Entry: Any made-from-scratch chocolate cake

Recipe Required: Yes

Proof of Purchase: None

Judging: 1:00 p.m.

Award: 1st: Trophy

2nd & 3rd: Rosettes

Sponsor: Oliver Insurance Co.

Class 39 -DELICIOUS NUTRITIOUS SUMMER CHEESE RECIPE CHALLENGE

Sponsored by the Dairy Farmers of Oregon

Create your own original favorite snack, salad, main dish, side dish or dessert using your special blend of ingredients and one or more of any of the delicious tasting cheeses produced in Oregon.

Instructions for Entry

- Recipe must include at least one cheese processed in Oregon from the milk of Oregon dairy cows. (For a list of cheeses processed in Oregon, please visit the Dairy Farmers of Oregon Web site, www.dairyfarmersor.com, or www.oregondairyCouncil.org)
- Recipe typed or neatly printed on an 8-1/2" x 11" piece of paper and with proof of purchase of Oregon cheese ingredient(s). Please include: your name, street address and town.
- If your dish is to be served warm, please bring the food chilled (kept at 40-degrees or colder for food safety) and it will be reheated by the contest staff before judging.
- Foods will be judged on flavor, appearance and creative combinations.

OREGON DAIRY AWARDS

Top 3 Winners receive: \$5 coupon for Oregon dairy products plus "got milk?" T-shirt.

1st place winners and their recipes will be listed on OregonFresh.net!

Dairy Farmers of Oregon

Oregon's dairy industry began nearly 170 years ago with the settlement of the Oregon Country. Today it is composed of some 300 dairy farm families and 20 dairy processors who, with the help of 120,000 dairy cows, produce top-quality milk and award-winning cheeses and other dairy products.

The industry has responded to consumer needs and wishes by consistently providing an increasingly diverse line of dairy products. Nearly 60% of the state's milk is sold as fluid; the remaining 40% goes into cheese, yogurt, sour cream, ice cream, butter and other cultured products. Dry milk and dry whey are also produced from Oregon milk.

For more information on Oregon dairy products and dairy product nutrition, visit the Dairy Farmers of Oregon Web site at www.dairyfarmersor.com.

This is an Oregon's Best contest sponsored by the Agri-Business Council of Oregon. www.oregonfresh.net

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SUNDAY, August 23

CLASS 40 - HOT OUT OF THE OVEN PEACH PIE OR COBBLER

(See daily contest rules)

Who May Enter: Anyone

Entry: 8x8 pan or pie tin

Recipe Required: Yes

Proof of Purchase: None

Lot No.

1.

2.

3.

Awards:

Adult

Junior

Baking Buddy Team

1st	\$25	\$20	\$15
2nd	\$15	\$10	\$5

Sponsor: Pilgrim Orchard, 13627 Arndt Rd NE, Aurora, OR

Class 41 - DOWN HOME FAVORITES

We recall the aroma and taste of recipes that are special to each of us, passed down from generation to generation. We learned how to prepare these "down home" dishes from our families and friends. Conjure up your memories of these special comfort foods, and prepare your favorite down home recipe using the fresh taste of FLAV•R•PAC and Santiam products.

Instructions for Entry

- Contest is for individuals age 16 and above.
- Recipe must include at least one FLAV•R•PAC or Santiam product (canned or frozen).
- Recipe must be typed or neatly printed on an 8-1/2" x 11" piece of paper and must include proof of purchase of FLAV•R•PAC and/or Santiam products (e.g. receipt or product label). Please include your name, street address, and town.
- If your dish is to be served warm, please bring the food chilled (kept at 40-degrees or colder for food safety) and it will be reheated by the contest staff before judging.
- Foods will be judged on flavor, texture, appearance and creativity.
- Everyone who enters a recipe will receive free admission to the Fair on the day of the contest.
- Entry servings 15-18 minimum



FLAV•R•PAC & Santiam Awards

1st Place: Apron embroidered with FLAV-R-PAC and Santiam logos and a product coupon for FLAV-R-PAC or Santiam products.

2nd and 3rd Place: A cookbook and a product coupon for FLAV-R-PAC or Santiam products.

All 1st Place Winners and their recipes will be listed on OregonFresh.net!

FLAV•R•PAC AND Santiam Products

Santiam canned products and FLAV•R•PAC frozen vegetables, berries, fruits and juices are lines of premium quality products produced by the Stayton-based NORPAC Foods. The 80-year old cooperative is owned by 240 farm families who grow 27 different crops on more than 45,000 acres in the Willamette Valley. Facilities include five state-of-the-art processing plants in Stayton, Brooks, Salem, and Hermiston. Products are distributed through food service and retail marketplaces throughout the U.S. and internationally. For information on NORPAC's seed-to-table quality controlled products, visit www.norpac.com.



This is an Oregon's Best contest sponsored by the Agri-Business Council of Oregon. www.oregonfresh.net

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SPECIAL AWARDS

KITCHEN CUPBOARD BEST OF SHOW

GLENMORE FARMS, PO Box 731, Canby, OR will present jars of Jam to the entry judged Best of Show in each of the classes: 1 through 23.

An award will be presented, by the CLACKAMAS COUNTY FAIR, to the exhibitor scoring the most combined points in each of the following:

Best Bread Baker (Classes 1 & 2)	Best Vegetable Preserver (Class 13)
Best Pasta Maker (Class 3)	Best Dried Foods Preserver (Class 4)
Best Cookie Baker (Class 4)	(Class 16)
Best Cake Maker (Classes 5 & 6)	Best Jam & Jelly Maker (Classes 17 & 18)
Best Pastry Maker (Classes 8 & 9)	
Best Candy Maker (Class 10)	

Best Fruit Preserver (Class 12)

BEST YEAST AND SOURDOUGH BREAD BAKER

The exhibitor scoring the most points in the Adult Section, Class 2, will receive a copy of Peter Reinhart's *WHOLE GRAIN BREADS* book. Peter Reinhart brings innovative techniques and extraordinary flavor to the home baker in his amazing artisanal bread recipes. Award donated by Peter Reinhart.

BALL® Fresh Preserving AWARD

Presented by **BALL® & KERR® Fresh Preserving PRODUCTS**

Jarden Home Brands makers of Ball® and Kerr® FreshPreserving™ Products is proud to recognize today's fresh preserving enthusiasts, so First and Second Place Awards will be given to those individuals judged as the best in designated recipe categories.



A panel of judges will select the two best entries submitted by an adult for Fruit, Vegetable, Pickle, and Soft Spread categories. Entries must be preserved in Ball® or Ball® Collection Elite® Jars sealed with Ball® Lids and Bands or Ball® Collection Elite® Lids and Bands, or preserved in Kerr® jars sealed with Kerr® Lids and Bands or Ball® Collection Elite Lids and Bands. In addition, soft spread entries will be limited to recipes prepared using Ball® Pectin: Original, No Sugar Needed or Liquid. A proof of purchase for Ball® pectin must be provided at time of entry.

Entries designated First Place from each category will receive:

- ❖ Two (2) Five Dollar (\$5.00) Coupons for Ball® or Kerr® FreshPreserving™ Products and one (1) Three Dollar (\$3.00) Coupon for Ball Simple Creation Natural Products.

Entries designated Second Place from each category will receive:

- ❖ Two (2) Five Dollar Coupons (\$5.00) for Ball® or Kerr® FreshPreserving™ Products.

QUEEN OF THE KITCHEN

ROSIE HALL MEMORIAL AWARD, a perpetual trophy. The female exhibitor scoring the most combined points in the Adult Section (1 entry per lot), classes 1-19 will have their name engraved on a trophy displayed at the fairgrounds and receive a \$50 gift card from **PANERA BREAD, Clackamas Town Center, 12190 SE 82nd Ave., Portland, OR, 503-654-7900** and a \$20 gift certificate from **FIR POINT FARMS, 14601 NE Arndt Rd, Aurora, OR.** (Limit 2 consecutive years.) Presentation will take place Sunday in the Kitchen Cupboard.

QUEEN OF THE KITCHEN RUNNER UP

The female exhibitor scoring the second highest combined points in the Adult Section, classes 1-19, will receive a \$20 gift card from **PANERA BREAD, Clackamas Town Center, 12190 SE 82nd Ave., Portland, OR, 503-654-7900** and a \$20 gift certificate from **FIR POINT FARMS, 14601 NE Arndt Road, Aurora, OR.** Presentation will take place Sunday in the Kitchen Cupboard.

KING OF THE KITCHEN

The male exhibitor scoring the most combined points in the Adult Section (1 entry per lot), classes 1-19 will have their name engraved on a trophy displayed at the fairgrounds and receive a \$50 gift card from **PANERA BREAD, Clackamas Town Center, 12190 SE 82nd Ave., Portland, OR, 503-654-7900** and a \$20 gift certificate from **FIR POINT FARMS, 14601 NE Arndt Rd, Aurora, OR.** (Limit 2 consecutive years.) Presentation will take place Sunday in the Kitchen Cupboard

KING OF THE KITCHEN RUNNER UP

The male exhibitor scoring the second highest combined points in the Adult Section, classes 1-19, will receive a \$20 gift card from **PANERA BREAD, Clackamas Town Center, 12190 SE 82nd Ave., Portland, OR, 503-654-7900** and a \$20 gift certificate from **FIR POINT FARMS, 14601 NE Arndt Road, Aurora, OR.** Presentation will take place

Sunday in the Kitchen Cupboard.

JUNIOR AWARDS

BALL® Fresh Preserving AWARD

Presented by **BALL® & KERR® Fresh Preserving PRODUCTS**

In recognition of youth you excel in the art of fresh preserving, Jarden Home Brands makes of Ball® and Kerr® FreshPreserving Products will present First Place awards in designated recipe categories.



A panel of judges will select the best entry submitted by an youth for Fruit, Vegetable, Pickle, and Soft Spread categories. Entries must be preserved in Ball® or Ball® Collection Elite® Jars sealed with Ball® Lids and Bands or Ball® Collection Elite® Lids and Bands, or preserved in Kerr® jars sealed with Kerr® Lids and Bands or Ball® Collection Elite Lids and Bands. In addition, soft spread entries will be limited to recipes prepared using Ball® Pectin: Original, No Sugar Needed or Liquid. A proof of purchase for Ball® pectin must be provided at time of entry.

The best entry from each category will receive:

- ❖ Two (2) Five Dollar (\$5.00) Coupons for Ball® or Kerr® FreshPreserving™ Products.

JUNIOR KITCHEN CROWN

\$15 to the exhibitor scoring the most points in the Junior Section, classes 26, 27 and 28. Award donated by **RITA SCHMEISER, Canby, OR.**

JUNIOR KITCHEN CROWN RUNNER-UP

\$10 to the exhibitor scoring the second most points in the Junior Section, classes 26, 27 and 28. Award donated by **RITA SCHMEISER, Canby, OR.**

JUNIOR KITCHEN CROWN SECOND RUNNER-UP

\$5 to the exhibitor scoring the third most points in the Junior Section, classes 26, 27 and 28. Award donated by **RITA SCHMEISER, Canby, OR.**

SUPERINTENDENTS TASTE OF EXCELLENCE

A special award will be given to 4 junior exhibitors of merit. Judging will be based 100% on taste and chosen by the Kitchen Cupboard Superintendents. \$5.00 will be given to each of the 4 exhibitors. Sponsored by Canby Kiwanis.

BAKING BUDDIES

GERRI POTTRATZ, will award \$15 for most points scored and \$10 for second and \$5 for third highest points. (Cumulative in Baking Buddies)

GERRI POTTRATZ, will award \$15 for the best Junior Table Decorating, Class 29, Lot 1.