## Kitchen Cupboard

## Superintendents:

Susan Sommers 503-869-9416
Naomi Sommers 503-869-9418

## ~CHECK OUT OUR NEW DIVISIONS~

## Entry Fees:

No entry fee

## Entries Accepted:

1. Sunday, August $11^{\text {th }}, 2019$ 10:00AM to 5:00PM. Department closed Monday August $12^{\text {th }}$, 2019 for judging.

## Release Times:

1. Ribbons, premiums, awards, and non-perishable exhibits will be released for pick-up on Sunday, August 18 ${ }^{\text {th }}, 2019$ 12:00PM to 5:00PM. Food no longer safe for consumption will be destroyed.

## Specific Rules:

1. Read through all the general rules found on the Clackamas County Fair website.
2. All exhibitors must use a Personal Exhibitor number on all entries. This number can be any (4) four numbers of your choosing.
3. An exhibitor may enter only one (1) item per class.
4. Exhibits, which are entered in the "wrong division", will be reclassified at the discretion of the Superintendent.
5. Except where specifically noted, entrants must be non-professionals.
6. All entries must be made from scratch and may not contain packaged mixes, except where specifically noted.
7. All entries must be in a disposable container.
8. Entries must stay for the length of the fair.
9. Judges will award first, second, third, etc. ribbons according to merit.
10. No more than one first, second, third will be paid per class.
11. In determining special awards for most points earned, the following applies: blue 5 points, red 3 points, white 1 point. In the case of a tie, the winner with the most Blue ribbons shall be the winner.
12. No premium will be awarded just because there is no other competition in the class. If the article is not deemed worthy of a $1^{\text {st }}$ place, it may be awarded a lesser premium.
13. No exhibit deemed unworthy shall be awarded a ribbon or premium.
14. When recipes are required for an entry, they must be printed or typed recipe cards not to exceed $5^{\prime \prime} \times 8$ ". Include name and address on the back of the card. No exceptions.
15. Entries not abiding by fair rules \& regulations will be disqualified.
16. A Special Queen and 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 two years in a row.)
17. Entries can be picked up following fair, on Sunday, August $19^{\text {th }}$, between 12 pm and 5pm.

## DAILY CONTESTS ARE DIFFERENT THAN OPEN COMPETITION ENTRIES AND HAVE SEPARATE RULES/REGULATIONS

Adult Section: (Open to exhibitors 16 years and older on August 11 ${ }^{\text {th }}, 2019$.)

## Premiums:

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1^{\text {st }}=\$ 3.00 \quad 2^{\text {nd }}=\$ 2.00 \quad 3^{\text {rd }}=\$ 1.00
$$

Judging Criteria For: Breads, Pasta, Cookies, Cakes, Pies \& Candy
Appearance. 35\%
Texture/Consistency.................30\%
Flavor.........................................35\%

Judging Criteria For: Divisions 357 Classes 4-6
Creativity...................................35\%
Skill.............................................35\%
Neatness.....................................30\%

## Division 351 Quick Breads

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

## Class Numbers:

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

## Division 352 Yeast and Sourdough Breads

Sponsored by: Red Star Yeast
Red Star Yeast will provide coupons to every exhibitor that uses yeast in their entry. In addition to the coupons they will also provide three Red Star Merchandise Awards. The entrant must attach proof of purchase of Red Star Yeast to his/her entry to be considered for these awards (i.e. package, receipt or copy of product purchase when buying in bulk is acceptable).

Bring three rolls or 1 loaf covered in a zip lock bag.
Class Numbers:

1. White Bread
2. Whole Wheat Bread
3. Rye or other Dark Bread
4. French Bread
5. Sourdough Bread
6. Potato Bread
7. Buttermilk Bread
8. Cinnamon Rolls
9. Any Other Sweet Roll
10. Dinner Rolls
11. Herb Bread
12. Multi Grain Bread
13. Bread Machine - White
14. Bread Machine - Herb
15. Bread Machine - Wheat
16. Bagels
17. Other
18. Spinach Pasta
19. Any Other Pasta

## Division 354 Cookies and Bars

Bring six cookies or bars.
Class Numbers:

1. Sugar Cookies
2. Fruit or Nut Bars
3. Ginger Snaps
4. Shortbread
5. Macaroons
6. Chocolate Chip Cookies
7. Peanut Butter Cookies
8. Oatmeal Cookies
9. Brownies
10. Snickerdoodles
11. Fruit or Nut Cookies
12. Molasses Cookies
13. Any 2 or More Combined Flavor Cookies
14. Refrigerator Cookies
15. Decorated Cookies
16. Filled Cookies
17. Meringue Cookies
18. Any Other Cookies
19. Any Other Bars

## Division 355 Cakes, Unfrosted

Cakes must measure at least 8" diameter. They must be removed from pan. Cupcake entries need three cupcakes. Class Numbers:

1. White or Yellow Cake
2. Plain Cupcakes
3. Applesauce or Spice Cake
4. Fruit, Nut, or Filled Cupcakes
5. Pound Cake
6. Fruit Topped Cake
7. Fresh from the Garden Cake
8. Chocolate Cake
9. Jelly Roll Cake
10. Cheesecake
11. Other than Classified

## Division 356 Cakes, Frosted or Filled

Class Numbers:

1. White or Yellow Cake
2. Carrot Cake
3. Angel Food or Chiffon Cake
4. Fresh from the Garden Cake
5. Applesauce Cake (any other kind of fruit)
6. Cupcakes
7. Spice Cake
8. Other
9. Chocolate Cake

## Division 357 Specialty Cakes*

Sponsored by: Clarkes Grange, Mulino, OR
Classes 5 \& 6 may be forms. (See judging Criteria) Cakes must be decorated as if to be served (no pins, etc.)
Premiums for this division only:
Classes 1-3: $1^{\text {st }}=\$ 30.002^{\text {nd }}=\$ 15.00$
Classes 4-6: $1^{\text {st }}=\$ 50.002 n d=\$ 25.00$
Class Numbers:

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

## Division 358 One Crust Pies and Pastries

Pies must be 7" in diameter. For tarts, bring 3.
Class Numbers:

1. Lemon, or other Meringue Pie
2. Tarts or Fruit Pizza
3. Any Cream Pie
4. Pumpkin or other Custard Pie
5. Cobblers
6. Pecan or Other Nut Pie
7. Fruit Pie
8. Any Flavor Pie Crumb Crust

## Division 359 Two Crust Pies

Pies must be at least 7" in diameter
Class Numbers:

1. Apple Pie
2. Rhubarb Pie
3. Blueberry Pie
4. Peach Pie
5. Blackberry Pie
6. Streusel Topped Pie
7. Cherry Pie
8. Any Other Pie

## Division 360 Candies and Confections

Bring 6 pieces for each class entered.
Class Numbers:

1. Chocolate Fudge 7. Chocolate Covered Cherries
2. Vanilla or Other Fudge
3. Toffee
4. Nut Brittle
5. Caramels
6. Carmel Corn
7. Spiced Nuts
8. Mints
9. Filled Chocolates
10. Truffles
11. Any Other Candy

## Division 361 Sugar Free Baking \& Canning - Diabetic

Recipe must accompany entry. Sugar Free: without refined sugar or corn syrup. Class Numbers:

1. Bread
2. Cookies and Bars (6)
3. Cake
4. Pie

## Division 362 Gluten Free Baking

Recipe must accompany entry. See special awards.
Class Numbers:

1. Yeast Bread
2. Cookies or Bars (Bring 6)
3. Quick Bread
4. Cupcakes (Bring 6)
5. Single Layered Frosted Cake
6. Candy or Confection (6 pieces)
7. Brownies (Bring 6)
8. Biscuit or Scone (Bring 6)

Division 363 Vegan Baking
Sponsored by: Wellsource, Inc
Recipe must accompany entry.
Premiums for this Division only:
$1^{\text {st }}$ Place $=\$ 10.00 \quad 2^{\text {nd }}$ Place $=\$ 8.00 \quad 3^{\text {rd }}$ Place $=\$ 6.00$
Class Numbers:

1. Bread
2. Cookies \& Bars ( 6 pieces)
3. Cake or Cupcakes (6 cupcakes)
4. Candy or Confections (6 pieces)
5. Other
6. Any Other Baked Product
7. Diabetic Canning
8. Jams - Jelly
9. Any Other Preserves

## International Baking Division

A recipe and short explanation of the item(s) origin (ie. Country and/or culture) must accompany each entry. Follow standard entry quantities.
Sponsored by: Milwaukie-Portland Elks Antlers Lodge \#142
Premiums for Divisions 364-3688:
$1^{\text {st }}$ Place $=\$ 6.00 \quad 2^{\text {nd }}$ Place $=\$ 5.00 \quad 3^{\text {rd }}$ Place $=\$ 4.00$
Judging:
Quality of Product...............................50\%
Authenticity.........................................50\%

## Division 364: Asian

Class Numbers:

1. Baked
2. Dessert
3. Savory
4. Other

## Division 365: Latin

Class Numbers:

1. Baked
2. Savory
3. Dessert
4. Other

## Division 366: European

Class Numbers:

1. Baked
2. Dessert
3. Savory
4. Other

## Division 367: African

Class Numbers:

1. Baked
2. Dessert
3. Savory
4. Other

## Division 368: South Pacific

Class Numbers:

1. Baked
2. Dessert
3. Savory
4. Other

## Division 3688: Indian

Sponsored by: The Hospitality Inn
Class Numbers:

1. Baked
2. Dessert
3. Savory
4. Other

## Preserved Foods

* Food must have been preserved after the close of the 2018 Fair.
* All canned and dried foods must be processed according to USDA recommended procedures. Ball Blue Book ( $32^{\text {nd }}$ edition or newer) and Kerr Kitchen Cookbook (2000 edition or newer) may be used as references. Phone OSU Clackamas County Extension (503-655-8635) for further information.
* Foods which are not processed according to USDA recommended procedures are unsafe and Will Not Be Judged.
* Only standard canning jars any size with two-piece vacuum caps (lids and bands) may be entered.
* Rings on jars must be clean and rust free.
* Exhibitor will bring only one jar to be used for both tasting and display.
* Place sticker on the bottom of jar with your name and phone number.
* All entries must be clearly labeled with:
$\checkmark$ Contents or recipe (see class details).
$\checkmark$ Method of processing (water bath or pressure cooker).
$\checkmark$ Indicate if dial gauge or weighted gauge. If dial gauge last time checked (Extension office does this for free)
$\checkmark$ Length of processing time (in water bath or pressure cooker including lbs. of pressure).
$\checkmark$ Date preserved.


## Judging:

Pack Appearance................................50\%
Product Quality...................................50\%

## Division 369 Canned Fruit

Class Numbers:

1. Applesauce
2. Apricots
3. Berries
4. Cherries
5. Peaches

## Division 370 Canned Vegetables

Class Numbers:

1. 2 or more vegetables
2. Tomatoes (recipe \& process time)
3. Beans
4. Beets
5. Carrots
6. Soup (recipe \& process time)
7. Salsa (recipe \& process time)
8. Tomato Juice or Sauce (recipe \& process time)
9. Chile, BBQ, Steak sauce (recipe \& process time)
10. Any Other Vegetable

## Division 371 Canned Meat and Fish

Class Numbers:

1. Game Meat
2. Any Fish
3. Beef/Veal
4. Any Pork
5. Game and Domestic Fowls
6. Chili

## Division 372 Pickles

Classes 1 \& 2 Pickles generally have a small amount of vinegar and a fairly large amount of salt in the brine recipe. Classes 3-12 Recipe will have at least as much vinegar as water in the recipe.
Bring recipe for all classes.
Class Numbers:

1. Sweet Cucumbers
2. Fermented Cucumber Dills
3. Quick Cucumber Dills
4. Bread and Butter Pickles
5. Pickled Beets
6. Zucchini Pickles
7. Any Spiced Fruit
8. Cucumber Relish
9. Zucchini Relish
10. Corn Relish
11. Any Other Relish
12. Sauerkraut
13. Pickled Asparagus
14. Dilly Beans
15. Refrigerator Pickles
16. Any Other Pickled Vegetable

## Division 373 Dried Foods

Indicate process of drying. Temperature and time. (Dehydrated @ minimum of 155 degrees) Class Numbers:

1. Apples
2. Bananas
3. Peppers
4. Pineapple
5. Plums
6. Tomatoes
7. Any other Fruit
8. Fruit Leather
9. Herbs (1/2 pint)
10. Any other Vegetable
11. Beef Jerky
12. Game Jerky
13. Fowl Jerky
14. Fish Jerky
15. Any other Jerky

## Division 374 Jellies

Jellies must be hot water bathed.
Class Numbers:

1. Apple
2. Raspberry
3. Grape
4. Marionberry/Blackberry
5. Pepper
6. Any other Flavor
7. Plum
8. Any 2 or more Fruits

## Division 375 Jams and Preserves

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

1. Apricot
2. Blackberry
3. Cherry
4. Orange or other Marmalade
5. Peach
6. Any two or more fruits
7. Plum
8. Apple or other fruit butter
9. Raspberry
10. Chutney
11. Strawberry
12. Berry or other syrup
13. Blueberry
14. Freezer Jam
15. Boysenberry/Marionberry
16. Any other fruit

## Division 376 Beer

Judging Criteria for Beer and Wine:
Points divided equally between Appearance, Smell and Taste
\$40.00 cash for Best of Show in each division from Clackamas Distilling Include processing date and name of beer/wine.
Class Numbers:

1. Pilsner
2. Ale
3. Lager
4. Stout

## Division 377 Wine

Class Numbers:

1. White
2. Rose
3. Red
4. Dessert

## Division 378 Gift Packs

Entries may be considered for the Authentically Hand-Crafted Award.
All classes 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. Include a $3 \times 5$ card containing a brief explanation of your basket stating what is handmade.
Premiums:
$1^{\text {st }}=\$ 10.00 \quad 2^{\text {nd }}=\$ 5.00 \quad 3^{\text {rd }}=\$ 2.50$
Judging:
Originality of Composition 50\%
Appearance/Decorative Effect.................... $50 \%$
Class Numbers:

1. "Out in the Woods"
2. "New Arrival"
3. 2019 Fair Theme: "Farm Fresh, Handmade, Home Grown"

## Division 379 Table Decorating

PRE-REGISTRY REQUIRED
Sponsored by: Milwaukie Portland Elks \#142

* Table space is limited and will be assigned on a first entry received basis. Your entry form should be in the fair office by 4:00PM August $10^{\text {th }}, 2019$. Late entries will be accepted on a space available basis.
* Exhibitor must provide own table or platform, not to exceed 36 " $\times 36$ "
* Only non-perishable items are allowed on the table.
* Linen, china, glassware, flatware and other accessories should be marked with the exhibitor name; markings must NOT show while on display. Reasonable precautions will be taken to ensure safety of exhibits, but Clackamas County Fair assumes no responsibility for loss or damage.
* Display must be completed by 5:00 PM, August 11 ${ }^{\text {th }}, 2019$.
* Display requires a menu.

Judging:
Originality/Creativity....................................50\%
Practicality....................................................50\%
Premiums:
$1^{\text {st }}=\$ 15.00 \quad 2^{\text {nd }}=\$ 10.00$

## Class Numbers:

1. 2019 Fair Theme: Farm Fresh, Handmade, Home Grown
2. Seasonal Settings (Spring, Summer, Fall, Winter)
3. "Favorite Movie" (Disney, Star Wars, Care Bears, etc.)

## Open Section <br> (Open to Adults and Junior Exhibitors)

## Division 380 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 photo or a small display with your entry.

## Sponsored by: Canby Bible College

## Premiums:

$1^{\text {st }}=\$ 6.00 \quad 2^{\text {nd }}=\$ 5.00 \quad 3^{\text {rd }}=\$ 4.00$

Judging:
Quality of Product 50\%
Creativity and Human Interest.....................50\%
Class Numbers:

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

## Division 381 Baking Buddies (Please bring a picture of the Baking Buddies)

Class 5 entries may be considered for the Authentically Hand-Crafted Award. See Special Awards for Details. Entries must be prepared by a team of 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 a substantial way.

Premiums:
$1^{\text {st }}=\$ 3.00 \quad 2^{\text {nd }}=\$ 2.00 \quad 3^{\text {rd }}=\$ 1.00$


Judging: (by a child/adult team)
Appearance of Product. 50\%
Taste 50\%
Class Numbers:

1. Bread (mini loaf, 3 soft tortillas, 3 biscuits, 3 muffins, etc.)
2. Our Favorite Dessert ( 1 cake, pie, cobbler, etc. or 3 servings of pudding or parfait, or 6 pieces of candy)
3. Something Chocolate ( 1 cake, pie, cobbler, etc. or 3 servings of pudding or parfait, or 6 pieces of candy)
4. Snack Time (3 servings)
5. Our Favorite Cookie or Bar ( 6 cookies or bars)
6. Gift Pack "To Grandmother's House We Go" (follow the rules of Adult Division 378)

## Junior Section

Open to boys and girls 15 and younger as of August 11 ${ }^{\text {th }}, 2019$. Entries must be received August 11, 2019 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 Division 375.
Premiums:
$1^{\text {st }}=\$ 3.00 \quad 2^{\text {nd }}=\$ 2.00 \quad 3^{\text {rd }}=\$ 1.00$

Division 382 Junior Breads (May enter regular loaf or mini loaf)
*Red Star Yeast will provide coupons to every exhibitor that uses yeast in their entry. In addition to the coupons they will also provide three Red Star Merchandise Awards. The entrant must attach proof of purchase of Red Star Yeast to his/her entry to be considered for these awards (i.e. package, receipt or copy of product purchase when buying in bulk is acceptable).
*See Special Awards listed after the Daily Contests- Most Points Scored Division 376 Classes 1-10 Class Numbers:

1. Baking Powder Biscuits (3)
2. Plain Muffins (3)
3. Blueberry Muffins (3)
4. Cornbread or Corn Muffins (3)
5. Any Other Muffins (3)
6. Banana Bread (mini loaf)
7. Any Other Quick Bread
8. *Whole Grain Yeast Bread
9. *White Yeast Bread
10. Cinnamon Rolls (3)
11. Scones

## Division 383 Junior Pies \& Cookies

Class Numbers:

1. Any 1 Crust Pie
2. Any 2 Crust Pie
3. Chocolate Chip Cookies
4. Peanut Butter Cookies
5. Snickerdoodles
6. Decorated Cookies
7. Oatmeal Cookies
8. Sugar Cookies
9. Brownies
10. 2 or more Combined Flavored Cookies
11. Other Cookie or Bar

## Division 384 Junior Candy \& Cakes

Class Numbers:

1. Fudge
2. Vanilla or White Cake
3. Any other candy
4. Fresh from the Garden Cake
5. Sugar Free baking
6. Decorated Cake
7. Cupcakes (3 frosted)
8. Cupcakes (3 unfrosted)
9. Chocolate Cake
10. Other Cakes
11. Spice or Applesauce Cake

## Division 385 Junior Dried Food (Follow Adult Rules)

Class Numbers:

1. Apples
2. Any Other Fruit
3. Bananas
4. Fruit Leather
5. Peaches or Apricots
6. Any Other Vegetable
7. Peppers
8. Herbs (1/2 pint accepted)
9. Dried Pasta

Division 386 Junior Preserved Foods (Follow Adult Rules)
Entry must be labeled with a stick-on label.
Class Numbers:

1. Any Fruit Jam
2. Strawberry Jam
3. Raspberry Jam
4. Blackberry Jam
5. Any Other Berry Jam
6. Applesauce
7. Peaches
8. Any Other Fruit
9. Pie Filling
10. Tomatoes (recipe required)
11. Beans (i.e. string, green)
12. Any Other Vegetable
13. Dill Pickles (recipe required)
14. Any Other Pickle (recipe required)
15. Relish (recipe required)
16. Sugar Free Canning (fruit, syrup, or jam)
17. Sauce (recipe required)

## Division 387 Junior Gift Pack

(Follow Adult Rules)
Entries may be considered for the Authentically Hand-Crafted Award. See Special Awards for details.
Premiums:
$1^{\text {st }}=\$ 5.00 \quad 2^{\text {nd }}=\$ 3.00$
Class Numbers:

1. "Picnic at the Park"
2. 2019 Fair Theme: Farm Fresh, Handmade, Home Grown

## Division 388 Junior Table Decorations

(Follow Adult Rules)
Sponsored by: Milwaukie Portland Elks \#142
Premiums:
$1^{\text {st }}=\$ 5.00 \quad 2^{\text {nd }}=\$ 3.00$
Class Numbers:

1. Farm Fresh, Handmade, Home Grown 2019 Fair Theme
2. "Afternoon Tea"

## Daily Contests

* Participation in the Daily Contests allows competitors free admission to the fair when bringing in their entries. Please use the $4^{\text {th }}$ street entrance on the porch of the Main Pavilion.
* Contest entries are accepted between 10AM and Noon in the Kitchen Cupboard with the exception of the Dutch Oven and Traeger Cook offs.
* Judging will be conducted at 12:00PM in the Special Feature area of the Kitchen Cupboard and in view of the general fair going public.
* Announcement of winners and presentation of awards will be made following the judging at 2:00PM, except Bob's Red Mill Contest, which will be at approximately 1:00PM. The Dutch Oven and Traeger cook offs, located near the rodeo grounds, will be announced at other times as well. Details are with the contest listing.
* Entries are not returned to the exhibitor. Daily Contest entries are served to the general fairgoers.
* All recipes must be typed or neatly printed on an $8 \frac{1}{2} \times 11^{\prime \prime}$ sheet of paper.
* Participants are eligible to win in each category no more than two years in a row with the same recipe.
* Entrants in the "Contain your Cookie" contest can pick up containers on Sunday August 18th from 12:00PM to 5:00PM.
* Entries should be on/in disposable plates or containers. We will not be responsible for returning dishes.


## Tuesday August 13, 2019

Division 389 "Contain your Cookie" Contest

## Sponsored by: Excel Finishing

Who May Enter: Anyone
Entry: 24 made from scratch cookies in a creative cookie jar that reflects the fair theme "Farm Fresh, Handmade, Home Grown"
Recipe Required: Yes, Proof of Purchase: None
Class Numbers:

1. Adult $\quad 1^{\text {st }}=\$ 20.00 \quad 2^{\text {nd }}=\$ 15.00 \quad 3^{\text {rd }}=\$ 10.00$
2. Junior $\quad 1^{\text {st }}=\$ 20.00 \quad 2^{\text {nd }}=\$ 15.00 \quad 3^{\text {rd }}=\$ 10.00$

People's Choice Award: \$25.00 Adult \$25.00 Junior
Fairgoers will vote for their favorite cookie jar throughout the week.

## Division 390 "Just Be Cows, It Udderly Divine" Cheesecake Contest Sponsored by: Clackamas County Dairy Women

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.) and may not contain any raw ingredients. Entries with eggs must be cooked or will be disqualified. Any cheesecake and/or recipe that wins first place any given year cannot be entered for judging for two years thereafter. If a cheesecake is entered and found to have been a winning entry within two years prior to the current contest, it will be disqualified.
Recipe Required: Yes. See above under Daily Contests. All recipes become property of Clackamas County Dairy Women.
Proof of Purchase: None
Awards:
$1^{\text {st }}=\$ 50.00+$ Rosette $\quad 2^{\text {nd }}=\$ 35.00+$ Rosette $\quad 3^{\text {rd }}=\$ 25.00+$ Rosette
All other entrants will receive a coupon for the Clackamas County Dairy Women "Red Barn" Ice Cream Booth.

## Wednesday August 14, 2019

## Division 391 Blue Ribbon "Blueberry Blast"

## Sponsored by: Excel Finishing

Who May Enter: Anyone
Entry: Any food item made with blueberries; i.e. pie, muffins, bread, jam, ice cream, etc. When using other fruit in addition to blueberries, the blueberries must be the majority. Must serve at least 8.
Recipe Required: Yes
Proof of Purchase: None

Class Numbers:

1. Adult
2. Junior

Awards:

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1^{\text {st }}=\$ 25.00 \quad 2^{\text {nd }}=\$ 17.50 \quad 3^{\text {rd }}=\$ 12.50
$$

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1^{\text {st }}=\$ 25.00 \quad 2^{\text {nd }}=\$ 17.50 \quad 3^{\text {rd }}=\$ 12.50
$$

## Division 392 "It's a Classic" Old Fashioned Cake and Cakewalk Contest Sponsored by: Excel Finishing and Teresa \& David Adams

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 and year of publication or name of family member who first used the recipe and approximate year.
Proof of Purchase: None
Class Numbers:
Awards:

1. Adult
$1^{\text {st }}=\$ 50.00 \quad 2^{\text {nd }}=\$ 35.00 \quad 3^{\text {rd }}=\$ 25.00$
2. Junior
$1^{\text {st }}=\$ 30.00 \quad 2^{\text {nd }}=\$ 20.00 \quad 3^{\text {rd }}=\$ 10.00$
Cake Walk at 4:00PM and 7:00PM in the Kitchen Cupboard Area
Excel Finishing 1610 Red Soils Ct. Suite A; Oregon City, OR 97045

## Thursday August 15, 2019

## Division 393 HazeInuts "Let's Get Crackin"

Sponsored by: Hazelnut Growers of Oregon www.hazelnut.com Who May Enter: Anyone
Entry: Cake, Cookies, or other made with Hazelnuts
Recipe Required: Yes
Proof of Purchase: None
Limit one entry per Class
Class Numbers:

1. Cake
2. Cookies and Bars (18 servings)
3. Candy (18 pieces)
4. Savory
5. Other

Awards:
$1^{\text {st. }} 5$ lbs. whole shelled Hazelnuts
$2^{\text {nd }}$ : 3 lbs . whole shelled Hazelnuts
$3^{\text {rd }}: 2$ lbs. whole shelled Hazelnuts
Grand Prize for Most Points Scored: (sponsored by: Northwest Hazelnut Co)
**Gift basket including Treos Hazelnut Wine, Cookbook, 2 pot holders, and miscellaneous items.

## Division 394 "Peachy Keen Sweets"

Sponsored By: Pilgrim Orchard
Pilgrim Orchard 13637 Arndt Rd. NE Aurora Or
Who May Enter: Anyone
Entry: Any sweet treat made with peaches, i.e. pie, cake, cookies, ice cream, etc.
Recipe Required: Yes
Proof of Purchase: None

## Class Numbers:

1. Adult
2. Junior
3. Baking Buddy

Awards
$1^{\text {st }}=\$ 25.00 \quad 2^{\text {nd }}=\$ 15.00$
$1^{\text {st }}=\$ 20.00 \quad 2^{\text {nd }}=\$ 10.00$
$1^{\text {st }}=\$ 15.00 \quad 2^{\text {nd }}=\$ 5.00$

## Friday August 16, 2019

## Division 395 "Bob's Best Home-Baked Bread Contest"

## 2019 Bob's Best County Fair Contests BOB'S BEST HOME-BAKED BREADCONTEST



Every 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.

## INSTRUCTIONS FOR ENTRY

- This is a combined contest for hand-made and machine-made yeast breads. Quick breads will not be accepted for entry in this contest.
- One entry per person.
- Use one or more of Bob's Red Mill flours, including Bob's Whole Wheat or Unbleached White and one or more of Bob's Red Mill specialty whole grain flours, meals, or 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) (e.g. receipt or product label).
- Bread recipes must be made from scratch (no bread mixes or diet restriction type breads) using fresh ingredients and Bob's Red Mill products.
- Breads will be judged on texture, appearance, flavor, and uniqueness.


## BOB'S RED MILL AWARDS

Prizes will be awarded in the form of Bob's Red Mill Gift Cards redeemable for merchandise through Bob's Red Mill mail order department or a shopping and dining experience at the Whole Grain Store and Visitors' Center.

| First Place | $\$ 100$ Gift Card |
| :--- | :--- |
| Second Place | $\$ 50$ Gift Card |
| Third Place | $\$ 25$ Gift Card |

## Oregon's Unique Mill, Whole Grain Store and Visitors Center

Bring your family and friends to tour the mill at 13521 SE Pheasant Court (just off Hwy. 224) Monday-Friday, at 10am. Learn the history of the mill, all about grains, how we grind grain into flour and meal, and see historic equipment and displays. The tour lasts approximately 90 minutes.

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 cafe.
Breakfast features pancakes, waffles, toast, and cereals made from fresh stone-ground grains, accompanied by eggs and omelets. Our lunch menu features homemade soups and sandwiches, made with fresh whole grain bread. You are sure to find something to please everyone! For more information regarding our restaurant items and hours, please visit our website at www.bobsredmill.com, or you may call us at 503-607- 6455.

BOB'S RED MILL NATURAL FOODS, INC.
An Employee-Owned Company
13521 S.E. Pheasant Court Milwaukie, Oregon 97222
Manufacturers of
Natural Stone Ground Whole Grain Flours Cereals Meals Baking Mixes Bulk Grains

## Saturday August 19, 2019

Division 396 Traeger-Smoker Cook Off (Pre-register by August 10, 2019)
Sponsored By: Endodontics Dr. Terry L. Isom
6400 SE Lake Rd. Suite 140 Milwaukie, OR 503-496-4766
Who May Enter: Anyone; you may enter as a group (4 per group) or individual.
Entry: Any Dessert, Savory, or Bread made from scratch. Your entry will be cooked on site in a Traeger.
Recipe Required: Yes
Proof of Purchase: None

- Check in to the Cooking Site by noon; Cooking is to be completed by 4:00 PM
- Everything you need for cooking you must bring with you (cooking utensils, spices, cutting board, etc.)
- Limit one entry per Class

Class Numbers:
Awards:

1. Dessert
$1^{\text {st }}=\$ 50.00 \quad 2^{\text {nd }}=\$ 40.00$
2. Savory
$1^{\text {st }}=\$ 50.00 \quad 2^{\text {nd }}=\$ 40.00$
3. Bread
$1^{\text {st }}=\$ 50.00 \quad 2^{\text {nd }}=\$ 40.00$
Awards will be announced at 5:00pm, followed by sampling.

## Division 397 Dutch Oven Cooking Contest (Pre-register by August 10, 2019) <br> Sponsored By: West Linn Family Health Center (Adults) (anonymous donor) (Juniors)

Who May Enter: Anyone; you may enter as a group (4 per group) or individual.
Entry: Any Dessert, Savory, or Bread made from scratch. Your entry will be cooked on site in a Dutch Oven.
Recipe Required: Yes, Proof of Purchase: None

- Check in to the Cooking Site by noon; Cooking is to be completed by 4:00 PM
- Everything you need for cooking you must bring with you (cooking utensils, spices, cutting board, etc)
- Sheet Metal will be provided for briquettes for cooking.
- Limit one entry per class.

Awards:

Class Numbers:

1. Dessert
2. Savory
3. Bread

Adults
Juniors
$2^{\text {nd }}=\$ 50.00$
$1^{\text {st }}=\$ 50.00 \quad 2^{\text {nd }}=\$ 25.00$
$1^{\text {st }}=\$ 50.00 \quad 2^{\text {nd }}=\$ 25.00$
$1^{\text {st }}=\$ 100.00$
$1^{\text {st }}=\$ 100.00$
$2^{\text {nd }}=\$ 50.00$
$1^{\text {st }}=\$ 50.00 \quad 2^{\text {nd }}=\$ 25.00$

Awards will be announced at 5:00pm, followed by sampling.

## Division 398 Men's Chocolate Cake Competition

Sponsored By: Oliver Insurance Co. and Mark and Zona Smith
Who May Enter: Men and Boys
Entry: Any made-from-scratch chocolate cake
Recipe Required: Yes
Proof of Purchase: None
Awards: $1^{\text {st }}=$ Trophy and $\$ 25$
$2^{\text {nd }}=\$ 15$ and Rosette
$3^{\text {rd }}=\$ 10$ and Rosette

## Special Awards

## Authentically Handcrafted

Sponsored by Excel Finishing.
Gift Baskets only - Adult Division 372 \& Junior Division 379
$\$ 20.00$ for each class. Items must be created by the exhibitor. Those wishing to be considered for award should include a list of items hand crafted.
Baking Buddies division 375, class 5 "To Grandmothers House We Go" will be awarded \$10.00. Gift Baskets to include items baked and items recently made that you would want to share or show to Grandma or any other person.

## Kitchen Cupboards Division Champions sponsored by: Sowers Apiary

2630 S. Hwy 170 Canby, OR will present jars of fresh Honey to the entry judged Division Champion in each of the Divisions 351 through 378.

## Best of Awards

Backstop Bar \& Grill will present a $\$ 25$ gift card and a rosette ribbon to the exhibitor scoring the most combined points in each of the following categories:

* Best Bread Maker (Divisions 351 \& 352)
* Best Pasta Maker (Division 353)
* Best Cookie Baker (Division 354)
* Best Cake Maker (Divisions 355-357)
* Best Pastry Maker (Divisions 358-359)
* Best Candy Maker (Division 360)
* Best Specialty Baker (Divisions 361-363)
* Best International Kitchen (Divisions 364-368)
* Best Fruit Preserver (Division 369)
* Best Vegetable Preserver (Division 370 \& 372)
* Best Dried Foods Preserver (Division 373)
* Best Jam and Jelly Maker (Division 374 \& 375)


Red Star Yeast will make coupons avallable to all contestants in any of the food categories. In addition, they will provide three RED STAR merchandise items to be given to the top winners in the Adult and Junior yeast bread categories. Entrants must attach proof of purchase to entry.

## ADULT LEVEL

Presented by:
Queen of the Kitchen (Limit 2 consecutive years)

Rosie Hall Memorial Award The female exhibitor scoring the most combined points in the Adult section (1 entry per Class), divisions 351-380, will receive
A plaque and have her name engraved on a perpetual
Trophy displayed at the fairgrounds sponsored by Marianna Moore.
The winner will also receive a gift basket courtesy of Linda and Ben Hungerford and an embroidered apron made by Susan Sommers.

Queen of the Kitchen Runner Up The female exhibitor scoring the second highest combined points in the Adult Section, divisions 351-380. The winner will receive a gift basket courtesy of the Clackamas County Fair.

King of the Kitchen (Limit 2 consecutive years) The male exhibitor scoring the most combined points in the Adult Section (1 entry per Class), divisions 351-380, will have his name engraved on a trophy. The winner will receive a gift basket courtesy of Linda and Ben Hungerford and an embroidered apron made by Susan Sommers.

King of the Kitchen Runner Up The male exhibitor scoring second highest combined points in the Adult Section, divisions 351-380. The winner will receive a gift basket courtesy of the Clackamas County Fair.

## Junior Awards

## Junior Kitchen Crown

$\$ 75.00$ to the exhibitor scoring the most points in the Junior Section, Divisions 382 through 387 sponsored "In Honor of the Van Kleek Family". The winner will also receive an embroidered apron courtesy of the Kitchen Cupboard Superintendents.

## Junior Kitchen Crown Runner-up

$\$ 50.00$ to the exhibitor scoring the second most points in the Junior Section, Divisions 382 through 387 sponsored "In Honor of the Van Kleek Family". The winner will also receive an embroidered apron courtesy of the Kitchen Cupboard Superintendents.

## Junior Kitchen Crown Second Runner-Up

$\$ 25.00$ to the exhibitor scoring the second most points in the Junior Section, Divisions 382 through 387 sponsored "In Honor of the Van Kleek Family". The winner will also receive an embroidered apron courtesy of the Kitchen Cupboard Superintendents.

Superintendents Taste of Excellence A special award that 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. Courtesy of Canby Kiwanis.

