

Kitchen Cupboard Division "S"

Superintendents:

Susan Sommers 503-869-9416

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Entry Fees:

No entry fee.

Entries Accepted:

1. Sunday, August 13th, 2017 10:00AM to 5:00PM. Department closed Monday August 14th, 2017 for judging.

Release Times:

1. Ribbons, premiums, awards, and non-perishable exhibits will be released Sunday, August 20th, 2017 2:00PM to 7:00PM. 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 entries. This number can be any four (4) numbers of your choice.
3. An exhibitor may enter only one (1) item per lot.
4. Exhibits, which are entered in the "wrong class", 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 lot.
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 lot. If the article is not deemed worthy of a 1st 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" x 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 20th, between 2pm and 7pm.**

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

Adult Section: (Open to exhibitors 16 years and older on August 14th, 2016.)

Premiums:

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

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

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

Judging Criteria For: Class 7 Lots 4-6

Creativity.....35%
 Skill.....35%
 Neatness.....30%

Class 1 Quick Breads

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

Lot Numbers:

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



Class 2 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.

Lot Numbers:

- | | |
|----------------------------|---------------------------|
| 1. White Bread | 10. Dinner Rolls |
| 2. Whole Wheat Bread | 11. Herb Bread |
| 3. Rye or other Dark Bread | 12. Multi Grain Bread |
| 4. French Bread | 13. Bread Machine – White |
| 5. Sourdough Bread | 14. Bread Machine - Herb |
| 6. Potato Bread | 15. Bread Machine - Wheat |
| 7. Buttermilk Bread | 16. Bagels |
| 8. Cinnamon Rolls | 17. Other |
| 9. Coffee Cake | |

Class 3 Homemade Pasta

Bring approximately 3 oz. or 1 cup dry pasta.

Lot Numbers:

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

Class 4 Cookies and Bars

Bring six cookies or bars.

Lot Numbers:

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

Class 5 Cakes, Unfrosted

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

Lot Numbers:

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

Class 6 Cakes, Frosted or Filled

Lot Numbers:

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

Class 7 Specialty Cakes*

Sponsored by: Clarkes Grange, Mulino, OR

Lots 5&6 may be forms. (See judging Criteria) Cakes must be decorated as if to be served (no pins, etc.)

Premiums for this class only:

Lots 1-3: 1st = \$30.00 2nd = \$15.00

Lots 4-6: 1st = \$50.00 2nd = \$25.00

Lot Numbers:

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

Pies and Pastries: Pies must measure at least 7" in diameter.

Class 8 One Crust Pies and Pastries

For tarts, bring 3.

Lot Numbers:

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

Class 9 Two Crust Pies

Lot Numbers:

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

Class 10 Candies and Confections

Bring 6 each.

Lot Numbers:

- | | |
|---------------------------|-------------------------------|
| 1. Chocolate Fudge | 7. Chocolate Covered Cherries |
| 2. Vanilla or Other Fudge | 8. Toffee |
| 3. Nut Brittle | 9. Mints |
| 4. Caramels | 10. Filled Chocolates |
| 5. Carmel Corn | 11. Truffles |
| 6. Spiced Nuts | 12. Any Other Candy |

Class 11 Sugar Free Baking & Canning – Diabetic

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

Lot Numbers:

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

Class 12 Gluten Free Baking

Recipe must accompany entry.

Lot Numbers:

- | | |
|--------------------------------|-----------------------------------|
| 1. Yeast Bread | 5. Cookies or Bars (Bring 6) |
| 2. Quick Bread | 6. Candy or Confection (6 pieces) |
| 3. Fruit Pie | 7. Brownies (6 pieces) |
| 4. Single Layered Frosted Cake | |

Preserved Foods

- ❖ Food must have been preserved after the close of the 2016 Fair.
- ❖ All canned and dried foods must be processed according to USDA recommended procedures. 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 (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 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:**
 - ✓ Contents or recipe (see class details).
 - ✓ Method of processing (water bath or pressure cooker).
 - ✓ Length of processing time (in water bath or pressure cooker including lbs. of pressure).
 - ✓ Date preserved.
 - ✓ To be eligible for the **Ball/Kerr awards** the actual pectin label must be included with your entry.

Judging:

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

Class 13 Canned Fruit (Date product made)

Lot Numbers:

- | | |
|---------------|--------------------------------------|
| 1. Applesauce | 6. Pears |
| 2. Apricots | 7. Any other fruit/fruit combination |
| 3. Berries | 8. Pie Filling |
| 4. Cherries | 9. Any Fruit Juice |
| 5. Peaches | 10. Other |

Class 14 Canned Vegetables

Lot Numbers:

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

Class 15 Canned Meat and Fish

Lot Numbers:

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

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 – 12 Recipe will have at least as much vinegar as water in the recipe.

Bring recipe for all lots.

Lot Numbers:

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



Class 17 Dried Foods

Lot Numbers:

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

Class 18 Jellies

Jellies must be hot water bathed.

Lot Numbers:

- | | |
|---------------|---------------------------|
| 1. Apple | 6. Raspberry |
| 2. Grape | 7. Marionberry/Blackberry |
| 3. Pepper | 8. Any Other Flavor |
| 4. Plum | 9. Any two or more fruits |
| 5. Strawberry | |

Class 19 Jams and Preserves

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

Lot Numbers:

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

Class 20 Gift Packs

Entries may be considered for the Authentically Hand Crafted Award. See Special Awards for Details.

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. Include a 3x5 card containing a brief explanation of your basket stating what is hand made.

Premiums:

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

Judging:

Originality of Composition.....50%

Appearance/Decorative Effect.....50%

Lot Numbers:

1. "Out in the Woods"
2. "For the Happy Couple"
3. "Five Days of Fun!" Fair Theme 2017

Class 21 Table Decorating

PRE-REGISTRY REQUIRED

Sponsored by: True North Films

- ❖ 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 12th, 2017. Late entries will be accepted on a space available basis.
- ❖ Exhibitor must provide own table or platform, not to exceed 36" X 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 13th, 2017.
- ❖ Display requires a menu.

Judging:

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

Premiums:

1st = \$15.00 2nd = \$10.00

Lot Numbers:

1. "Five Days of Fun!" 2017 Fair Theme
2. "Afternoon Tea"
3. "Favorite Movie" (Disney, Star Wars, Care Bears, etc.)

Open Section (Open to adults and Junior Exhibitors)

Class 22 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:

1st=\$6.00 2nd=\$5.00 3rd=\$4.00

Judging:

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

Lot Numbers:

1. Baked Goods

2. Canned Goods
3. Any Other

Premiums:

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

Class 23 Baking Buddies (Please bring a picture of the Baking Buddies)

Lot 5 entries may be considered for the Authentically Hand Crafted Award. See Special Awards for Details.

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 a substantial way.

Judging: (by a child/adult team)

Appearance of Product.....50%

Taste.....50%

Lot 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. Nutritious Snack (3 servings trail mix, granola bar, etc.)
5. Our Favorite Cookie or Bar (6 cookies or bars)
6. Gift Pack (follow the rules of Adult Class 20) "To Grandmother's House We Go"

Junior Section

Open to boys and girls 15 and younger as of August 13th, 2017. Entries must be received August 13, 2017 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 Class 23.

Premiums:

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

Class 24 - A Junior Breads (May enter regular loaf or mini loaf)

Lot Numbers:

*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 Class 24 Lots 1-10

- | | |
|-------------------------------|-----------------------------|
| 1. Baking Powder Biscuits (3) | 6. Any Other Quick Bread |
| 2. Muffins (3) | 7. *Whole Grain Yeast Bread |
| 3. Blueberry Muffins (3) | 8. *White Yeast Bread |

4. Cornbread or Corn Muffins
5. Banana Bread (mini loaf)

9. Cinnamon Rolls (3)
10. Scones

Class 24 – B Junior Pies & Cookie

Lot Numbers:

- | | |
|----------------------------|--|
| 1. Any 1 Crust Pie | 7. Decorated Cookies |
| 2. Any 2 Crust Pie | 8. Oatmeal Cookies |
| 3. Any Tart or Fruit Pizza | 9. Sugar Cookies |
| 4. Chocolate Chip Cookies | 10. Brownies |
| 5. Peanut Butter Cookies | 11. 2 or more combined flavored cookie |
| 6. Snickerdoodles | 12. Other Cookie or Bar |

Class 24 – C Junior Candy & Cakes

Lot Numbers:

- | | |
|----------|--------------------------|
| 1. Fudge | 7. Vanilla or White Cake |
|----------|--------------------------|



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

Class 25 Junior Dried Food (Follow Adult Rules)

See Special Awards for details of Most Points Scored for Class 25 & 26.

Sponsored by: **Canby Community Garden Association**

Lot Numbers:

- | | |
|------------------------|-------------------------------|
| 1. Apples | 6. Tomatoes |
| 2. Bananas | 7. Any Other Fruit |
| 3. Peaches or Apricots | 8. Fruit Leather |
| 4. Pears | 9. Any Other Vegetable |
| 5. Peppers | 10. Herbs (1/2 pint accepted) |
| | 11. Dried Pasta |

Class 26 Junior Preserved Foods (Follow Adult Rules)

Entry must be labeled with a stick on label.

Lot Numbers:

- | | |
|------------------------|--------------------------------|
| 1. Peach Jam | 10. Any other Fruit |
| 2. Plum Jam | 11. Pie Filling |
| 3. Any other Fruit Jam | 12. Tomatoes (recipe required) |

- | | |
|------------------------|--|
| 4. Strawberry Jam | 13. Beans (i.e. string, green) |
| 5. Raspberry Jam | 14. Any other Vegetable |
| 6. Blackberry Jam | 15. Dill Pickles (recipe required) |
| 7. Any other Berry Jam | 16. Any Other pickle (recipe required) |
| 8. Applesauce | 17. Relish (recipe required) |
| 9. Peaches | 18. Sugar Free Canning (fruit, syrup or jam) |
| | 19. Sauce (recipe required) |

Class 27 Junior Gift Pack

(Follow Adult Rules)

Entries may be considered for the Authentically Hand Crafted Award. See Special Awards for details.

Premiums:

1st = \$5.00 2nd = \$3.00

Lot Numbers:

1. "A Day at the Zoo"
2. "Five Days of Fun!" 2017 Fair Theme

Class 28 Junior Table Decorations

(Follow Adult Rules)

Sponsored by: True North Films

Premiums:

1st = \$5.00 2nd = \$3.00

Class Lots:

1. "Five Days of Fun!" 2017 Fair Theme
2. "It's a Jolly Holiday"

Daily Contests

- ❖ Participation in the Daily Contests, allows competitors free admission to the fair when bringing in their entries. Please use the 4th 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 ½ x 11" 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 Monday August 21st from 2:00PM to 7:00Pm.
- ❖ Entries should be on/in disposable plates or containers. We will not be responsible for returning dishes.

Tuesday August 15, 2017

Class 29 “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 “Five Days of Fun!”

Recipe Required: Yes

Proof of Purchase: None

Lot Numbers:

Awards:

1. Adult	1 st = \$20.00	2 nd = \$15.00	3 rd = \$10.00
2. Junior	1 st = \$20.00	2 nd = \$15.00	3 rd = \$10.00

People’s Choice Award: \$25.00 Adult \$25.00 Junior

Fairgoers will vote for their favorite cookie jar throughout the week.

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

Class 30 “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:

1st = \$50.00 + Rosette 2nd = \$35.00 + Rosette 3rd = \$25.00 + Rosette

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

Wednesday August 16, 2017

Class 31 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

Lot Numbers:

1. Adult
2. Junior

Awards:

1st = \$25.00 2nd = \$17.50 3rd = \$12.50
1st = \$25.00 2nd = \$17.50 3rd = \$12.50

Class 32 “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

Lot Numbers:

1. Adult
2. Junior

Awards:

1st = \$50.00 2nd = \$35.00 3rd = \$25.00
1st = \$30.00 2nd = \$20.00 3rd = \$10.00

Cake Walk at 4:00PM and 7:00PM in the Kitchen Cupboard Area

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

Thursday August 17, 2017

Class 34 Hazelnuts “Let’s Get Crackin”

Sponsored by: Northwest Hazelnut Company Lots 1-3

Hazelnut Marketing Board Grand Prize

Who May Enter: Anyone

Entry: Cake, Cookies, or other made with Hazelnuts

Recipe Required: Yes

Proof of Purchase: None

Lot Numbers:

1. Cake
2. Cookies and Bars (18 servings)
3. Candy (18 pieces)

Awards: ***Pacific Hazelnut Candy Company Gift Boxes***

Lots 1-3:

1st (\$38.90 value) = 3-4 oz. assorted Hazelnut Kernels and 3-8 oz. Chocolate Hazelnut Kernels

2nd (\$20.70 value) = 4-4oz. various Chocolate Covered Hazelnuts

3rd (\$11.00 value) = 2-4 oz. Chocolate Covered Hazelnuts

Grand Prize for Most Points Scored: The book: (Oregon Hazelnut Country) Food, The Drink, The Spirit by Jan Roberts-Dominquez

Northwest Hazelnut Co. PO Box 276, Hubbard, OR 97052

Hazelnut Marketing Board 21595 Delores Way NE Aurora, OR 97002 www.oregonhazelnuts.org

Class 35 "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

Lot Numbers:

1. Adult
2. Junior
3. Baking Buddy

Awards:

1 st = \$25.00	2 nd = \$15.00
1 st = \$20.00	2 nd = \$10.00
1 st = \$15.00	2 nd = \$5.00

Friday August 18, 2017

Class 36 "Bob's Best Home-Baked Bread Contest"



2017 Bob's Best County Fair Contests



BOB'S BEST HOME-BAKED BREAD CONTEST

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.

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.

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

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, 2017

Class 37 Traeger-Smoker Cook Off (Pre-register by August 12, 2017)

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 12:00 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, chairs to sit on, etc.)
- Limit one entry per lot

Lot Numbers:

1. Dessert
2. Savory
3. Bread

Awards:

1 st = \$50.00	2 nd = \$40.00
1 st = \$50.00	2 nd = \$40.00
1 st = \$50.00	2 nd = \$40.00

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

Class 38 Dutch Oven Cooking Contest (Pre-register by August 12, 2017)

Sponsored By: West Linn Family Health Center

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, chairs to sit in, etc.)
- Sheet Metal will be provided for briquettes for cooking.
- Limit one entry per lot.

Lot Numbers:

1. Dessert
2. Savory
3. Bread

Awards:

1 st = \$100.00	2 nd = \$50.00
1 st = \$100.00	2 nd = \$50.00
1 st = \$100.00	2 nd = \$50.00

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

Class 39 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: 1st = Trophy and \$25

2nd = \$15 and Rosette

3rd = \$10 and Rosette

Special Awards

Authentically Handcrafted

Sponsored by **Excel Finishing.**

Gift Baskets only – Adult Class 20 & Junior Class 27

\$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 class 23, lot 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.

The two exhibitors who earn the most points in Class 12 will each be awarded \$25.00.

Sponsored by Lauren Robertson.

The two exhibitors who earn the most points in Class 24-A, lots 1-10, will each be awarded \$25.00. **Sponsored by Lauren Robertson.**

Kitchen Cupboards Class Champions sponsored by:

Sowers Apiary 2630 S. Hwy 170 Canby, OR will present jars of fresh Honey to the entry judged Class Champion in each of the classes 1 through 21.

Best of Awards

Clackamas County Fair will present a rosette ribbon and a gift to the exhibitor scoring the most combined points in each of the following categories:

- ❖ Best Bread Maker (Classes 1 & 2)
- ❖ Best Pasta Maker (Class 3)
- ❖ Best Cookie Baker (Class 4)
- ❖ Best Cake Maker (Classes 5, 6, & 7)
- ❖ Best Pastry Maker (Classes 8 & 9)
- ❖ Best Candy Maker (Class 10)
- ❖ Best Fruit Preserver (Class 13)
- ❖ Best Vegetable Preserver (Class 14)
- ❖ Best Dried Foods Preserver (Class 17)
- ❖ Best Jam and Jelly Maker (Class 18 & 19)



Red Star Yeast will make coupons available to
All contestants in any of the food categories.

In addition they will provide three RED STAR merchandise items to be given to the winners
in the yeast bread categories. Entrants must attach proof of purchase to entry.



2017 Award Announcement

Ball® Fresh Preserving Award

ADULT LEVEL

Presented by:

BALL & KERR FRESH PRESERVING PRODUCTS

Newell Brands Inc., marketers of Ball® and Kerr® Fresh Preserving Products is proud to recognize today's fresh preserving (canning) enthusiasts. 1st and 2nd Place Awards will be presented to individuals whose home canned entry is selected the best in the category.

A panel of judges will select the two best entries for Fruit, Vegetables, Pickles, and Soft Spreads. Entries must be preserved in Ball® Jars sealed with Ball® Lids and Bands, or preserved in Kerr® Jars sealed with Kerr® Lids and Bands specially designed for home canning. In addition, soft spread entries must be prepared using Ball® Pectin: Classic, Low, or No-Sugar Needed or Liquid. Proof of pectin purchase in the form of a receipt or product UPC must be submitted with entry.

Entries from each category honored with the First Place award will receive:

- ❖ Two (2) \$5.00 Coupons for Ball® or Kerr® Fresh Preserving Products and One (1) Free (up to \$5.00 value) Coupon for Ball® Pectin.

Entries from each category honored with the Second Place award will receive:

- ❖ One (1) Five Dollar (\$5) Coupons for Ball® or Kerr® Fresh Preserving Products and One One (1) Free (up to \$6.00 value) Coupon for Ball® Pectin.

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 lot), classes 1-19, 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 sponsored by Susan Sommers.

Queen of the Kitchen Runner Up The female exhibitor scoring the second highest combined
points in the Adult Section, classes 1-19. The winner will receive a gift basket courtesy of **Excel
Finishing**.

King of the Kitchen (Limit 2 consecutive years) The male exhibitor scoring the most combined
points in the Adult Section (1 entry per lot), classes 1-19, 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 sponsored by Susan Sommers.

King of the Kitchen Runner Up The male exhibitor scoring second highest combined points in
the Adult Section, classes 1-19. The winner will receive a gift basket courtesy of **Excel Finishing**.

Junior Awards



2017 Award Announcement

Ball® Fresh Preserving Award Youth Level

Presented by:

BALL & KERR FRESH PRESERVING PRODUCTS

Newell Brands Inc., marketers of Ball and Kerr Fresh Preserving Products, is proud to recognize
today's fresh preserving (canning) enthusiasts. An award for 1st place will be presented to the
individual whose home canned entry is selected the best in the category.

A panel of judges will select the best entry for Fruits, Vegetables, Pickles, and Soft Spreads.
Entries must be preserved in Ball® Jars sealed with Ball® Lids and Bands specially designed for

home canning, or preserved in Kerr® Jars sealed with Kerr® Lids and Bands specially designed for home canning. In addition, entries in the soft spread categories must be prepared using Ball® Pectin: Classic, Low, or No-Sugar Needed or Liquid. Proof of pectin purchase in the form of a receipt or product UPC must be submitted with entry.

Entry from each category honored with a First Place award will receive:

- ❖ One (1) Five-Dollar (\$5) Coupon for Ball® or Kerr® Fresh Preserving Products and
- ❖ One (1) Free (up to \$6.00 value) Coupon for Ball® Pectin.

Junior Kitchen Crown

\$75.00 to the exhibitor scoring the most points in the Junior Section, classes 24, 25, & 26 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, Classes 24, 25, & 26 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, Classes 24, 25, & 26 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**.

Revised by: Susan Sommers 4/24/2017