

**Division "S"**  
**KITCHEN CUPBOARD**  
**SUSAN SOMMERS, (503) 869-9416 Superintendent**  
**Lindsay Pope (503) 933-0057 Assistant 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 14 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.

**PLEASE NOTE SOME RULES HAVE CHANGED AND OVERVIEW IS RECOMMENDED TO ENSURE YOUR ENTRY IS ACCEPTED.**

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 1<sup>st</sup> 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 14, 2011.)

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

1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
\$3.00	\$2.00	\$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 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. Coffee Cake |
|----------------|----------------|

- |                            |                           |
|----------------------------|---------------------------|
| 2. Whole Wheat Bread       | 9. Dinner Rolls           |
| 3. Rye or other Dark Bread | 10. Herb Bread            |
| 4. French Bread            | 11. Bread Machine - White |
| 5. Sourdough Bread         | 12. Bread Machine – Herb  |
| 6. Potato Bread            | 13. Bread Machine- wheat  |
| 7. Cinnamon Rolls          | 14. Bagels                |
|                            | 15. 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. Plain Cupcakes                 |
| 2. Applesauce or Spice Cake | 8. Fruit, Nut, or Filled Cupcakes |
| 3. Pound Cake               | 9. Fresh from the Garden Cake     |
| 4. Fruit Topped Cake        | 10. Other                         |
| 5. Chocolate Cake           |                                   |
| 6. Cheesecake               |                                   |

**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

Lots 3-6 ; may be be forms. (See judging criteria) Cakes must be decorated as if to be served (no pins, etc.)

PREMIUMS (for Class 7 Specialty Cakes only)

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

**Lot No.**

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

**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 BAKING**

Recipe must accompany entry.

PREMIUMS (for Class 12 only)

1<sup>st</sup> - \$7.00 2<sup>nd</sup> - \$5.00 3<sup>rd</sup> - \$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)

See Special Awards listed after Daily contests – Acapulco's SW Gold

**PRESERVED FOODS**

FOODS MUST HAVE BEEN PRESERVED **AFTER** THE CLOSING OF THE 2010 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.

2 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 only 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 label.

**Class 13 CANNED FRUIT** (Date product made)

**Lot No.**

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

**Class 14 CANNED VEGETABLES**

**Lot No.**

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

**Class 15 CANNED MEAT AND FISH**

(Bring recipe and process time for all)

**Lot No.**

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

**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. **Bring recipe for all lots.**

**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 | 14. Other Jerky            |

**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   | 8. Any two or more fruits |

**Class 19 JAMS AND PRESERVES**

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

**Lot No.**

- |                |                                 |
|----------------|---------------------------------|
| 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 | 16. Any other fruit             |

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

PREMIUMS	1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
	\$10.00	\$5.00	\$2.50

Judging:

Originality of Composition ..... 50%

Appearance/Decorative Effect ..... 50%  
See Special Awards listed after Daily contests - Authentically Hand Crafted

**Lot No.**

1. "Welcome Basket" (baby, bride, neighbor, etc.)
2. "Go Nuts"
3. "Ribbons, Rides & Rodeos – 105 Years of Fun!" (2011 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, Friday, August 12. 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%

See Special Awards listed after Daily contests - Authentically Hand Crafted

PREMIUMS	1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
	\$10.00	\$5.00	\$2.50

**Lot No.**

1. "Ribbons, Rides & Rodeos – 105 Years of Fun!" (2011 Theme)
2. "Romantic Getaway"
3. "Favorite Movie" (Disney, Star Wars, Care Bears, etc.)

**OPEN SECTION**

(Open to Adult and Junior Exhibitors)

PREMIUMS	1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
	\$3.00	\$2.00	\$1.00

**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 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 23 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%

See Special Awards listed after the daily contests - Authentically Hand Crafted

**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.)
5. Gift Pack (follow adult rules for class 20) "To Grandmother's House We Go"

**JUNIOR SECTION**

Open to boys and girls 15 and younger as of August 14, 2011. Entries must be received August 14, 2011 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 23.  
Sponsors for premiums of classes 24-26 by the Nelson Family.

PREMIUMS	1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
	\$4.00	\$3.00	\$2.00

### Class 24 JUNIOR BAKING AND CANDIES

**Lot No.** May enter regular loaf or mini loaf

- |  |                            |
|--|----------------------------|
| 1. Baking Powder Biscuits (3)          | 15. Snickerdoodles         |
| 2. Oatmeal Muffins (3)                 | 16. Decorated Cookies      |
| 3. Blueberry Muffins (3)               | 17. Oatmeal Cookie         |
| 4. Cornbread or Corn Muffins           | 18. Sugar Cookie           |
| 5. Banana Bread (Mini Loaf)            | 19. Brownies               |
| 6. Any other Quick Bread (Mini Loaf)   | 20. Other Cookie or Bar    |
| 7. Whole Grain Yeast Bread (Mini Loaf) | 21. Fudge                  |
| 8. White Yeast Bread (Mini Loaf)       | 22. Any other candy        |
| 9. Cinnamon Rolls (3)                  | 23. Sugar Free Baking      |
| 10. Scones                             | 24. Decorated Cake         |
| 11. Any Tart or fruit pizza            | 25. Chocolate Cake         |
| 12. Any Pie                            | 26. Yellow Cake            |
| 13. Chocolate Chip Cookies             | 27. Cupcakes (3 frosted)   |
| 14. Peanut Butter Cookies              | 28. Cupcakes (3 unfrosted) |
|  | 29. Other Cakes            |

### Class 25 JUNIOR DRIED FOODS (Follow Adult Rules)

**Lot No.**

- |                        |                             |
|------------------------|-----------------------------|
| 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 (½ pint accepted) |

### Class 26 JUNIOR PRESERVED FOODS (Follow Adult Rules)

Must be labeled with a stick on label.

**Lot No.**

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

### Class 27 JUNIOR GIFT PACK

(Follow adult rules)

PREMIUMS	1 <sup>st</sup>	2 <sup>nd</sup>
	5.00	3.00

See Special Awards listed after the Daily Contests - Authentically Hand Crafted

**Lot. No.**

- "Carnival Craze"
- "Traveling"

### Class 28 JUNIOR TABLE DECORATIONS (Follow adult rules)

PREMIUMS	1st	2nd
	5.00	3.00

See Special Awards listed after the Daily Contests - Authentically Hand Crafted

- "Teddy Bear Picnic"
- "Around the World"

## 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.

- Contest entries are accepted between 10 a.m. and Noon in the Kitchen Cupboard.**
- Judging will be conducted at 12 p.m.** in the Special Feature area of the Kitchen Cupboard, in view of the general fair goers.
- Announcement of winners and presentation of awards will be made following the judging at 2 pm, except for Bob's Red Mill Contest (Awards will be announced on completion of judging; around 1:00 pm). (Awards marked with an asterisk will be shipped directly to recipient.)
- Entries are not returned to the exhibitor, but are served to the general fairgoers (**except Gingerbread**).
- 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 using the same recipe.
  7. Entrants from the "Crumb" Tastic Cookie Jar contest can pick up containers after fair is over.

### TUESDAY, August 16

#### **CLASS 29- GINGERBREAD "Outhouses of the Summer"**

Who May Enter: Anyone  
 Entry: Bring your entry assembled and decorated.  
 Recipe Required: Yes, gingerbread and icing.  
 Proof of Purchase: None.

<b>Lot No.</b>	<b>Awards</b>	
<b>1. Adult</b>	1st- \$25	2nd- \$15
<b>2. Junior (10-15)</b>	1st- \$25	2nd- \$15
<b>3. Child (9 and under)</b>	1st- \$12	2nd-\$8

Sponsor: Mike Valdrow, Clackamas, OR (505) 655-2230

#### **CLASS 30- "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.); and may not contain raw ingredients. Entries with eggs must be cooked or will be disqualified. 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:

- 1<sup>st</sup> Place: \$50 + rosette
- 2<sup>nd</sup> Place: \$35 + rosette
- 3<sup>rd</sup> 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 17

#### **CLASS 31- "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 "Ribbons, Rides & Rodeos – 105 Years of Fun!"

Recipe Required: Yes

Proof of Purchase: None

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

Peoples Choice Award: \$25 Adult, \$25 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 32 – "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: 1<sup>st</sup>: \$30 2<sup>nd</sup>: \$20 3<sup>rd</sup>: \$10

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 18

#### **CLASS 34 – 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. Candy (18)   4. Savory (Main meal or side dish)   5. Other - 1 large item (Loaf, pie, etc) or 12 individual servings

Awards per lot 1-3: 1<sup>st</sup>: 8 lbs. Hazelnuts

2<sup>nd</sup>: 4 lbs. Hazelnuts

3<sup>rd</sup>: 2 lbs. Hazelnuts

Awards per lot 4-5: Special Hazelnut products for entries placing

1st, 2nd and 3<sup>rd</sup>

Grand Prize for most points scored: The book (Oregon Hazelnut Country) Food, The Drink, The Spirit by Jan Roberts-Dominguez

Sponsor for lot 1-3: Northwest Hazelnut Co., P.O. Box 276, Hubbard, OR 97052

Sponsor for lot 4-5: Hazelnut Growers of Oregon, 401 N. 26th Ave. Cornelius, OR 97113

Sponsor for Grand Prize: Hazelnut Marketing Board, 21595 Deloras Way NE, Aurora, OR 97002 [www.oregonhazelnuts.org](http://www.oregonhazelnuts.org)

**CLASS 35- 4th ANNUAL "FINEST BLACKBERRY 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% Oregon berries in the filling. It does not have to be a "traditional" two crust berry 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 and email 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.
- A receipt for the purchase of fresh, frozen, or canned Oregon blackberries (including but not limited to Kotata, Chester, Sylvan, Black Diamond) and Marionberries may be used and must accompany the entered pie.
- Wild blackberries are not valid varieties as this is a contest to promote Oregon cultivated blackberries. Home grown cultivated blackberries must be identified by variety and as home grown.
- 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 Oregon berries.
- Judges decision is final.

**OREGON MARIONBERRY PIE AWARDS**

The 1<sup>st</sup> Place Winner will receive a \$5.00 check and will be listed on OregonFresh.net!

The 2<sup>nd</sup> Place Winner will receive a \$2.50 check.

Maturing in August, Blackberries have an essence that captures the warmth of a summer day in the great Northwest. Their familiar color can be seen growing wild along many Oregon highways. Not just a tasty summer treat, but being loaded with vitamin C and fiber, blackberries are a healthy snack that is guaranteed to bring a smile and purple stained fingers.

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](http://www.oregonfresh.net)*

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**FRIDAY, August 19**

**CLASS 36- FAVORITES FROM BOB'S RED MILL**

Contest Date and Time: Friday, August 19, 2011

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) (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.
- Prizes will be awarded to Lori & Matt's favorite breads.

#### Bob's Red Mill Awards

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

1<sup>st</sup> 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 1<sup>st</sup> Place Winner and their recipe will also be listed on OregonFresh.net!

2<sup>nd</sup> 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.

3<sup>rd</sup> Place Winner will receive \$50, 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.

#### 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 accompanied 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](http://www.bobsredmill.com) or call 503-607-6455



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### **SATURDAY, August 20**

#### **Class 37 - 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

Award: 1<sup>st</sup>: Trophy

2<sup>nd</sup> & 3<sup>rd</sup>: Rosettes

**Sponsor: Oliver Insurance Co.**

#### **Class 38 -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 Oregon Cheese Guild web site at [www.oregoncheeseguild.org](http://www.oregoncheeseguild.org).)
- Recipe must be typed or neatly printed on an 8-1/2" x 11" piece of paper and must include proof of purchase of Oregon cheese ingredient(s) (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, appearance and creativity.

### OREGON DAIRY AWARDS

Top 3 Winners receive: a "Therm-O-Tote" reusable shopping bag.

1<sup>st</sup> place winners and their recipes will be listed on OregonFresh.net!

### Dairy Farmers of Oregon

Ever since Oregon's dairy industry began about 170 years ago, Oregon dairy processors throughout the state have consistently produced top quality, scrumptious dairy products for consumers to enjoy. Nearly 60 percent of the state's milk is sold as fluid; the remaining 40 percent goes into cheese, yogurt, sour cream, ice cream, butter, and other cultured products.

For more information on Oregon dairy products and dairy product nutrition, visit the Dairy Farmers of Oregon Web site at [www.dairyfarmersor.com](http://www.dairyfarmersor.com).



*This is an Oregon's Best contest sponsored by the Agri-Business Council of Oregon.*  
[www.aqlink.org](http://www.aqlink.org)

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### SUNDAY, August 21

#### CLASS 39 - 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:	<u>Adult</u>	<u>Junior</u>	<u>Baking Buddy Team</u>
	1st	\$25	\$20
	2nd	\$15	\$10
			\$5

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

#### Class 40 - 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, phone number, and email on the entry.
- 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: An Eco-friendly bamboo cutting board stamped with the Flav-R-Pac logo, a free product coupon, and the winning recipe listed on [www.oregonfresh.net](http://www.oregonfresh.net).

2nd Place: A set of salt and pepper shakers imprinted with the Flav-R-Pac logo, and a free product coupon.

3rd Place: A mini food chopper imprinted with the Flav-R-Pac logo, and a free product coupon.

All 1<sup>st</sup> 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 87-year-old cooperative is owned by more than 200 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](http://www.norpac.com).



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### SPECIAL AWARDS KITCHEN CUPBOARD BEST OF SHOW

**SOWERS APIARY** 26730 S Hwy 170, Canby, OR will present jars of Honey to the entry judged Best of Show in each of the classes: 1 through 21.

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

#### **Acaluco's SW Gold**

Awards: \$20 Gift Certificate to the exhibitor with the most points in Class 12.

#### **AUTHENTICALLY HAND CRAFTED**

Sponsored by the Pope Family

Gift Baskets only- Adult class 20 Junior class 27

Awards: \$20 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: "To Grandmother's House We Go" class 23, lot 5

Award: \$10

Gift Basket to include items baked and items recently made that you want to share or show to Grandma or any other special person.

### **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** (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.

The winner will also receive a gift basket and gift certificate, courtesy of **Bob's Red Mill**.

### **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 gift basket, courtesy of **Bob's Red Mill**.

### **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 displayed at the fairgrounds. He will also receive a gift basket and gift certificate, courtesy of **Bob's Red Mill**.

### **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 gift basket, courtesy of **Bob's Red Mill**.

## **JUNIOR AWARDS**

### **BALL® Fresh Preserving AWARD**

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



In recognition of youth who 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 a 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 24, 25 and 26. 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 24, 25 and 26. 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 24, 25 and 26. 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. \$3.00 will be given to each of the 4 exhibitors. Sponsored by Canby Kiwanis.

Revised by Susan Sommers, 6/8/11