

Only one item per class.

Place food items on a paper plate and in a plastic bag or plastic wrap.

All bread should be one (1) loaf.

Muffins, biscuits, cupcakes, rolls, cookies, doughnuts should consist of three (3), Eggs should consist of 1/2 dozen (6).

Judges tip: no Pam.

All cake pans used should be 9" in size or cakes may be disqualified (except for decorated cakes).

ALL FOODS MUST BE EDIBLE.

"NO BOX MIXES"

Judge's Choice Award: \$25 Morrow County and Sponsored by Hinton Creek Bakery -Award certificate

DIVISION QUICK BREADS

1600: ADULTS

1601: YOUTH 14-17

1602: YOUTH 7-13

1603: YOUTH UNDER 7

1604: PROFESSIONAL

CLASS

01: Baking Powder Biscuits

02: Bread, fruit type

03: Bread, nut

04: Bread, vegetable type

05: Bread, other (coffee cake, etc.)

06: Muffins

07: Scones

DIVISION YEAST BREADS

1605: ADULTS

1606: YOUTH 14-17

1607: YOUTH 7-13

1608: YOUTH UNDER 7

1609: PROFESSIONAL

CLASS

01: Biscuits

02: Fancy, sweet

03: French Bread, 1 loaf

04: Rolls, Dinner

05: Rye or Bran Bread or Flax seed

06: White Bread

07: Whole Wheat (100%)

08: Whole Wheat (not 100%)

09: other

DIVISION BREAD MACHINE BREADS

1610: ADULTS

1611: YOUTH 14-17

1612: YOUTH 7-13

1613: YOUTH UNDER 7

1614: PROFESSIONAL

CLASS

01: Cinnamon Rolls

02: White

03: Whole Wheat

DIVISION POTATO BREAD

1615: ADULTS

1616: YOUTH 14-17

1617: YOUTH 7-13

1618: YOUTH UNDER 7

1619: PROFESSIONAL

CLASS

01: Bread

02: Rolls

DIVISION SOUR DOUGH BREAD

1620: ADULTS

1621: YOUTH 14-17

1622: YOUTH 7-13

1623: YOUTH UNDER 7

1624: PROFESSIONAL

CLASS

01: Bread

02: Rolls

03: other

DIVISION CAKES

1625: ADULTS
 1626: YOUTH 14-17
 1627: YOUTH 7-13
 1628: YOUTH UNDER 7
 1629: PROFESSIONAL

CLASS

01: Angel Food
 02: Carrot Cake, frosted
 03: Chiffon or Sponge, unfrosted
 04: Cupcakes
 05: Layer Cake, chocolate, frosted
 06: Layer Cake, any other flavor, frosted
 07: Pound Cake
 08: Any other not listed

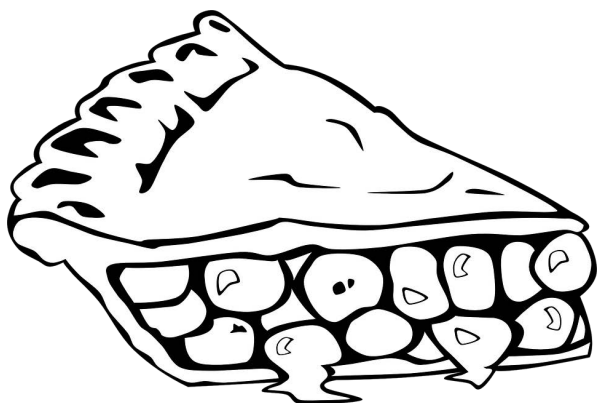
DIVISION DECORATED CAKES

1630: ADULTS
 1631: YOUTH 14-17
 1632: YOUTH 7-13
 1633: YOUTH UNDER 7
 1634: PROFESSIONAL

CLASS

01: Birthday
 02: Fair Theme
 03: Holiday
 04: Wedding or Anniversary
 05: Other

"Amazing Apple Pie Contest (2 crusts)
 honoring Bev Sherman
 Sponsored by Jan Huddleston and
 Barb Watkins Award - Gift

**DIVISION COOKIES**

Cannot use a cookie dough scooper for drop cookies, belong in molded category.

1635: ADULTS
 1636: YOUTH 14-17
 1637: YOUTH 7-13
 1638: YOUTH UNDER 7
 1639: PROFESSIONAL

CLASS

01: Bar Type, brownies
 02: Bar Type, fruit
 03: Bar Type, nut
 04: Bar Type, any other
 05: Biscotti
 06: Drop, Chocolate
 07: Drop, chocolate chip
 08: Drop, fruit
 09: Drop, peanut butter
 10: Drop, oatmeal
 11: Drop, any other
 12: Filled Cookies
 13: Molded, (shaped by hand), ginger
 14: Molded, nut
 15: Molded, peanut butter
 16: Molded, snicker doodle
 17: Molded, any other
 18: Pressed Cookies
 19: Refrigerator Cookie
 20: Rolled, (with rolling pin), sugar
 21: Rolled, any other
 22: Any Other Cookies

DIVISION PIES

Pies may be taken home after judging, one slice will be cut for display.

1640: ADULTS
 1641: YOUTH 14-17
 1642: YOUTH 7-13
 1643: YOUTH UNDER 7
 1644: PROFESSIONAL

CLASS

01: One Crust, cheesecake
 02: One Crust, lemon
 03: One Crust, nut
 04: One Crust, pumpkin
 05: One Crust, any other
 06: Two Crust, apple
 07: Two Crust, berry
 08: Two Crust, blueberry
 09: Two Crust, cherry
 10: Two Crust, any other

DIVISION CANDY*CONSISTS OF 5 PIECES*

- 1645: ADULTS
 1646: YOUTH 14-17
 1647: YOUTH 7-13
 1648: YOUTH UNDER 7
 1649: PROFESSIONAL
 CLASS

- 01: Brittles
 02: Chocolate Covered Confections
 03: Divinity
 04: Fudge, old fashioned
 05: Fudge, marshmallow
 06: Fudge, any other
 07: Microwave, any kind
 08: Any Other Candy

DIVISION DOUGHNUTS

- 1650: ADULTS
 1651: YOUTH 14-17
 1652: YOUTH 7-13
 1653: YOUTH UNDER 7
 1654: PROFESSIONAL

CLASS

- 01: Cake
 02: Raised

DIVISION BAKING WITH HONEY

- 1655: ADULTS
 1656: YOUTH 14-17
 1657: YOUTH 7-13
 1658: YOUTH UNDER 7
 1659: PROFESSIONAL

CLASS

- 01: Bread
 02: Cakes
 03: Cookies
 04: Pies
 05: Other

DIVISION EGGS**1/2 dozen**

- 1660: ADULTS
 1661: YOUTH 14-17
 1662: YOUTH 7-13
 1663: YOUTH UNDER 7
 1664: PROFESSIONAL

CLASS

- 01: Brown
 02: Mottle
 03: White
 04: Other

DIVISION GIFT BASKET

A combination of 5 or more different homemade items, with at least 3 items from the food department, displayed in a decorative container or basket.

- 1665 ADULTS
 1666: YOUTH 14-17
 1667: YOUTH 7-13
 1668: YOUTH UNDER 7
 1669: PROFESSIONAL
 CLASS

- 01: Birthday, Anniversary
 02: Fair Theme
 03: Holiday (Christmas, Easter, etc.)
 04: International
 05: Mother's Day, Father's Day
 06: Showers

Scoring for judging Gift Basket:

| | |
|-----------------------|-----------|
| Distinctive Packaging | 50 |
| Apperance of Products | 35 |
| Originality | <u>15</u> |
| Total Points | 100 |

DIVISION CUPCAKE WARS**Sponsored by Cross Hill****Confections - Gift****sponsorship**

**Cupcake Wars will be
 judged on presentation of
 the theme of your choice**

1675: YOUTH 14-17 (4 cupcakes)

1676: YOUTH 7-13 (4 cupcakes)

Division Oregon Wheat Foundation**Baking Contest - Sponsored by The**

Oregon Wheat Foundation. See recipe for
 Awards following food department, pg. 49-51

1677: Adult - (See Recipe)

1678: youth 7-13 (see Recipe)



Rules for the 2025 Oregon Wheat Foundation Baking Contests

The Oregon Wheat Foundation is bringing back the Oregon Wheat Growers League baking contests. This year's contests will be in five selected counties and are open to anyone ages 7 and up. Thank you for your willingness to host the contests.

The junior division is for ages 7-13. This year the juniors will be baking Blueberry Sour Cream Muffins. Three muffins need to be submitted with the paper liners on the muffins. Place food items on a paper plate and in a plastic bag or plastic wrap.

The adult division is for ages 14 and up. No professional bakers allowed to enter. This year the adults will be baking a Honey Wheat Bread. One whole loaf of bread on a paper plate and in a plastic bag or plastic wrap is to be submitted as the entry.

Prizes are as follows:

Adults

| | |
|-----------------------|--------------|
| 1st | \$100 |
| 2nd | \$75 |
| 3rd | \$50 |

Juniors

| | |
|-----------------------|-------------|
| 1st | \$50 |
| 2nd | \$35 |
| 3rd | \$25 |

Payment for prizes will come from the Oregon Wheat Foundation office in Pendleton, OR - mailed directly to the winners. Winners may have their names and or pictures of their entries displayed in the Oregon Wheat magazine.

Your local fair will be responsible for securing judging of the entries and will also inform the OWF of the winners, placing, and addresses.

1677: Adult recipe: Honey Wheat Bread

2025

Servings: 2 loaves (8 1/2" x 4 1/2" pans)

Ingredients:

2 1/2 teaspoons active dry yeast or instant yeast
3/8 cup lukewarm water (98-105 degrees)
1 1/2 cup whole wheat flour
1/3 cup uncooked steel cut oats
1/2 cup instant non-fat dry milk
2 teaspoons salt
1/3 cup honey
6 tablespoons butter (cut into small pieces)
1 1/2 cups water (very hot - boiling)
1 egg, (at room temperature)
4 – 4 1/2 cups flour (all-purpose or bread flour)
1 teaspoon of melted butter (for loaf top)

Additional Note: Adult contest cake

This recipe is also excellent for making dinner rolls or hamburger buns.

Directions:

1. Put lukewarm water in a small bowl, stir in 1/2 teaspoon of white sugar, sprinkle yeast on top; set aside.
2. In a large mixing bowl, combine whole wheat flour, steel cut oats, powdered milk and salt.
3. Add butter pieces and honey.
4. Pour hot water over the mixture.
5. Beat on medium speed until all the butter is melted and mixed well.
6. Let mixture cool 5 minutes until lukewarm.
7. Add egg and the yeast mixture; mix well.
8. Gradually beat in up to 4 cups of flour and mix about 5 minutes. At this point, dough should be pulling away from the sides of the bowl to form a shaggy ball.
9. Transfer dough to a lightly floured board; knead for 3- 5 minutes, adding just enough of the remaining flour to create a smooth, elastic ball of dough.
10. Grease a large bowl with non-stick cooking spray or oil; place dough in the bowl, turning to coat all sides. Put in a warm place until doubled in bulk - about one hour.
11. Punch down the dough and transfer it to a lightly oiled work surface. Divide into two equal parts and shape into two 8-inch loaves; put them into greased or parchment lined 8 1/2" x 4 1/2" bread pans.
12. Let loaves rise 1-2 hours - until dough has crowned 1 - 1 1/2 inches above the edge of the pan. Toward the end of rising time, preheat oven to 350 degrees.
13. Bake for 30-35 minutes until golden brown. (If a thermometer is inserted in the center, it should reach 190 -200 degrees.
14. Remove bread from oven, turn it out of the pan onto a rack to cool. Then, brush tops with melted butter and cover with a paper towel or cloth to keep the crust soft while it cools.
15. Store the bread well-wrapped at room temperature, or freeze for longer storage.

1678: Blueberry Sour Cream Muffins (Youth Muffins)

Servings: 12-14 regular sized muffins

Ingredients:

2 large eggs (at room temperature)
1 cup sugar
1/2 cup canola oil
1/2 teaspoon vanilla extract
2 cups all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking soda
1 teaspoon baking powder
1 cup sour cream
1 cup fresh or frozen blueberries
Plus 1/3 cup additional berries (for the top)

Directions:

1. Preheat oven to 400 degrees. Line muffin tins with 12 - 14 paper liners.
2. In a large mixing bowl, beat eggs.
3. Gradually add sugar
4. While beating, slowly pour in oil; add vanilla.
5. Combine the next 4 dry ingredients (flour, salt, baking soda, and baking powder) in a separate bowl; add alternately with the sour cream to the egg mixture just until completely mixed.
6. Very gently fold in the blueberries
7. Fill 12-14 muffin cups three-fourths full.
8. Press a few extra blueberries into the top of each muffin.
9. Bake for 18-20 minutes until lightly browned and a toothpick inserted comes clean. *If frozen blueberries are used, bake an extra 5-10 minutes.
10. Cool at least 10 minutes before transferring to wire racks.
11. Store leftovers in an airtight container for up to 3 days. Freeze if desired.