

Delicious, Nutritious Summer Cheese Recipe Challenge

An Oregon's Best Contest



Sponsored by the Dairy Farmers of Oregon

Contest Date and Time: Monday, August 25 at 12:00 p.m.

Location: Jackman-Long Building, Oregon State Fairgrounds

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

Instructions for Entry

Recipe must include at least one cheese processed in Oregon from the milk of Oregon dairy cows. For a list of cheeses processed in Oregon, please visit the Dairy Farmers of Oregon Web site, www.dairyfarmersor.com.

Recipe must be typed or neatly printed on an 8-1/2" x 11" piece of paper and also must include proof of purchase of Oregon cheese ingredient(s) (e.g. receipt or product label). Please include name, street address and town 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, appearance and creative combinations.

Oregon Dairy Awards

1st Place Winner receives \$100, a "got milk?" sweatshirt and a coupon for \$5 off the purchase of any Oregon-made dairy product.

2nd Place Winner receives \$75, a "got milk?" T-shirt and a coupon for \$5 off the purchase of any Oregon-made dairy product.

3rd Place Winner receives \$50, a "got milk?" T-shirt and a coupon for \$5 off the purchase of any Oregon-made dairy product.

A cooking demonstration by a professional chef, including a sampling, will take place during the judging.

Dairy Farmers of Oregon

Oregon's dairy industry began 170 years ago with the settlement of the Oregon Country. Today it is composed of some 320 dairy farm families and 20 dairy processors who, with the help of 120,000 dairy cows, produce top-quality milk and award-winning cheeses and other dairy products.

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

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

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

