



2011 Oregon's Best County Fair Contests

BOB'S BEST HOME-BAKED BREAD CONTEST sponsored by Bob's Red Mill

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.

INSTRUCTIONS FOR ENTRY

- This is a combined contest for hand-made and machine-made yeast breads.
- 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

(Checks and coupons for flour will be sent to winners.)

The 1st Place Winner will receive \$50, one coupon for a 5-pound bag of whole wheat flour, one coupon for a 5-pound bag of unbleached white flour, and their recipe will be listed on OregonFresh.net!

The 2nd Place Winner will receive \$20, one coupon for a 5-pound bag of whole wheat flour and one coupon for a 5-pound bag of unbleached white flour.

The 3rd Place Winner will receive \$10, one coupon for a 5-pound bag of whole wheat flour and one coupon for a 5-pound bag of unbleached white flour.

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, 10:00-11:00 am. Learn the history of the mill, all about grains, how we grind grain into flour and meal, and 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 cafe. Breakfast features pancakes, waffles, toast, and cereals made from fresh stone-ground grains accompanied by eggs and omelets, and is served until 3 p.m. Lunch features homemade soups and sandwiches, made with fresh whole grain bread.

Before you leave, sign up for a class in the cooking school. Bob's Red Mill welcomes your visit Monday - Friday from 6 a.m. to 6 p.m. and Saturday 7 a.m. to 5 p.m. For more information about Bob's Red Mill, visit www.bobsredmill.com or call 503-607-6455.



*This is an Oregon's Best contest sponsored
by the Agri-Business Council of Oregon. www.aglink.org*

All entries become the property of the Agri-Business Council of Oregon. Each constitutes permission to edit, modify, publish, and otherwise use the recipe in any way without compensation.