

IMPORTANT: PLEASE BE SURE TO READ GENERAL CONTEST



2011 Oregon's Best Competition
**BOB'S \$1,200 BEST
HOME-BAKED BREAD
CONTEST**

Featuring Bob's Red Mill flours & products

Contest Date: Tuesday, August 30, 2011

Contest Time: 11:30

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.

INSTRUCTIONS FOR ENTRY

- Enter one or both contests for Hand-Made **yeast** breads.
- Use one or more of Bob's Red Mill flours, including Bob's Whole Wheat, Unbleached White and—at the contestant's option—one or more of Bob's Red Mill specialty whole grain flours, meals, and/or cereals.
- Bring your bread as fresh from the oven as possible along with your recipe(s) and labels from your Bob's Red Mill product(s).
- Bread recipes must be made from scratch (no bread mixes or diet restriction type breads) using fresh ingredients and Bob's Red Mill products.
- 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).
- The first 10 entries will receive a Bob's Red Mill cap.
- All winners will receive one 5-pound bag of Bob's Red Mill Whole Wheat flour and one 5-pound bag of Bob's Red Mill Unbleached White Flour. Cash awards will be presented on site and products will be shipped from the mill.

Oregon's Unique Mill, Whole Grain Store, & Visitors Center

Bring your family and friends to 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 at the Freeman Way intersection. Inside the store you will find every product manufactured by Bob's Red Mill 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 p.m. Lunch features homemade soups and sandwiches, made with fresh whole grain bread from the Bob's Red Mill Bakery. Learn from the historic equipment and displays while sipping specialty coffee drinks and enjoying a cookie. 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.

AWARDS

\$1,200 in Total Cash Awards

*10 \$100 cash awards for
favorite loaves*

*Plus 10 prizes at \$20 each in
special honor awards.*



This is an "Oregon's Best" contest sponsored by the Agri-Business Council of Oregon