

Kitchen Cupboard “Stirrup Some Fun!”

Superintendents:

Susan Sommers 503-869-9416

~CHECK OUT OUR NEW DIVISIONS~

Entry Fees:

No entry fees

ONLINE ENTRY IS REQUIRED and closes online on July 25th, 2025. To enter online, go to: clackamascountyfair.com Follow the links to creative exhibits. If you experience difficulties in completing the online entry process, please reach out to the department superintendent for assistance. You may also reach out to colleenrobertcompton@gmail.com for assistance.

Items Accepted:

1. BRING YOUR ENTERED ITEMS IN ON Sunday, August 10th, 2025 10:00AM to 5:00PM. Department closed Monday August 11th, 2025 for judging.

Exhibitors with more than 20 entries are requested to be on site and in the department a minimum of 1 hour before exhibit intake cutoff so that you can complete the intake process by 5:00 p.m. – NO EXCEPTIONS.

Release Times:

1. Ribbons, premiums, awards, and non-perishable exhibits will be released for pick-up on Sunday, August 17th, 2025, 12:00PM to 5:00PM. Food no longer safe for consumption will be disposed of.

Specific Rules:

1. An exhibitor may enter only one (1) item per class, per exhibitor.
2. Exhibits which are entered in the wrong division will be reclassified at the discretion of the Superintendent.
3. All entries must be made from scratch and may not contain packaged mixes, except where specifically noted.
4. All entries must be in a disposable container.
5. Entries must stay for the length of the fair.
6. Judges will award first, second, and third ribbons according to merit.
7. No more than one first, second, third will be paid per class.
8. In determining special awards for most points earned, the following applies: blue 5 points, red 3 points, white 1 point. In the case of a tie, the winner with the most blue ribbons shall be the winner.

9. No premium will be awarded just because there is no other competition in the class. If the article is not deemed worthy of a 1st place, it may be awarded a lesser premium.
10. No exhibit deemed unworthy shall be awarded a ribbon or premium.
11. When recipes are required for an entry, they must be printed or typed recipe cards not to exceed 5" x 8". **No exceptions.**
12. Entries not abiding by fair rules & regulations will be disqualified.
13. A Special Queen and 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 two years in a row.) Awards will be presented on Saturday, August 16th, following the awards from the daily contest.
14. **Entries can be picked up following fair, on Sunday, August 17th, between 12pm and 5pm.**

DAILY CONTESTS ARE DIFFERENT THAN OPEN COMPETITION ENTRIES AND HAVE SEPARATE RULES/REGULATIONS

Adult Section: (Open to exhibitors 16 years and older by August 10th, 2025.)

Premiums:

1st = \$3.00 2nd = \$2.00 3rd = \$1.00

Judging Criteria For: Breads, Pasta, Cookies, Cakes, Pies & Candy

Appearance.....35%
 Texture/Consistency.....30%
 Flavor.....35%

Judging Criteria For: Divisions 357 Classes 4-6

Creativity.....35%
 Skill.....35%
 Neatness.....30%

Division 351 Quick Breads

Bring three muffins, biscuits, regular or mini-loaf covered in a zip lock bag.

Class Numbers:

- | | |
|---------------------------|-----------------------|
| 1. Baking Powder Biscuits | 8. Nut Bread |
| 2. Plain Muffins | 9. Coffee Cake |
| 3. Zucchini Bread | 10. Scones |
| 4. Cornbread | 11. Blueberry Muffins |
| 5. Other Vegetable Bread | 12. Other Muffins |
| 6. Banana Bread | 13. Other |
| 7. Other Fruit Bread | |

Division 352 Yeast and Sourdough Breads

Bring three rolls or 1 loaf covered in a zip lock bag.

Class Numbers:

- | | |
|----------------------------|---------------------------|
| 1. White Bread | 10. Dinner Rolls |
| 2. Whole Wheat Bread | 11. Herb Bread |
| 3. Rye or other Dark Bread | 12. Multi Grain Bread |
| 4. White French Baguette | 13. Bread Machine – White |
| 5. Sourdough Bread | 14. Bread Machine - Herb |
| 6. Potato Bread | 15. Bread Machine - Wheat |
| 7. Buttermilk Bread | 16. Bagels |
| 8. Cinnamon Rolls | 17. Soda Bread |
| 9. Any Other Sweet Roll | 18. Other |

Division 353 Homemade Pasta

Bring approximately 3 oz. or 1 cup dry pasta.

Class Numbers:

- | | |
|----------------|--------------------|
| 1. Egg Noodles | 3. Spinach Pasta |
| 2. Fettuccini | 4. Any Other Pasta |

Division 354 Cookies and Bars

Bring six cookies or bars.

Class Numbers:

- | | |
|---------------------------|---|
| 1. Sugar Cookies | 10. Fruit or Nut Bars |
| 2. Ginger Snaps | 11. Fruit or Nut Cookies |
| 3. Shortbread | 12. Molasses Cookies |
| 4. Macaroons | 13. Any 2 or More Combined Flavor Cookies |
| 5. Chocolate Chip Cookies | 14. Refrigerator Cookies |
| 6. Peanut Butter Cookies | 15. Decorated Cookies |
| 7. Oatmeal Cookies | 16. Filled Cookies |
| 8. Brownies | 17. Meringue Cookies |
| 9. Snickerdoodles | 18. Any Other Cookies |
| | 19. Any Other Bars |

Division 355 Cakes, Unfrosted

Cakes must measure at least 8" diameter. They must be removed from pan. Cupcake entries need three cupcakes.

Class Numbers:

- | | |
|-----------------------------|-----------------------------------|
| 1. Applesauce or Spice Cake | 7. Fruit, Nut, or Filled Cupcakes |
| 2. Pound Cake | 8. Fresh from the Garden Cake |
| 3. Fruit Topped Cake | 9. Jelly Roll Cake |
| 4. Chocolate Cake | 10. Other than Classified |
| 5. Cheesecake | |
| 6. Plain Cupcakes | |

Division 356 Cakes, Frosted or Filled

Class Numbers:

1. Applesauce Cake (*any other kind of fruit*)
2. Spice Cake
3. Chocolate Cake
4. Carrot Cake
5. Fresh from the Garden Cake
6. Cupcakes
7. Other

Division 357 Specialty Cakes*

Sponsored by: Clarkes Grange, Mulino, OR

Classes 5 & 6 may be forms. (See judging Criteria) Cakes must be decorated as if to be served (no pins, etc.)

Premiums for this division only:

Classes 1-3: 1st = \$30.00 2nd = \$15.00 Classes 4-6: 1st = \$50.00 2nd = \$25.00

Class Numbers:

1. A Torte
2. 3-4 Layer Cake
3. Decorated Cake
4. Sculpted or 3-D Cake
5. Wedding Cake Non-Professional
6. Wedding Cake Professional

Division 358 One Crust Pies and Pastries

Pies must be at least 7" in diameter. For tarts, bring 3.

Class Numbers:

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

Division 359 Two Crust Pies

Pies must be at least 7" in diameter

Class Numbers:

1. Apple Pie
2. Blueberry Pie
3. Blackberry Pie
4. Cherry Pie
5. Rhubarb Pie
6. Any Other Pie

Division 360 Candies and Confections

Bring 6 pieces for each class entered.

Class Numbers:

1. Chocolate Fudge
2. Vanilla or Other Fudge
3. Nut Brittle
4. Caramels
5. Carmel Corn
6. Spiced Nuts
7. Chocolate Covered Cherries
8. Toffee
9. Mints
10. Filled Chocolates
11. Truffles
12. Any Other Candy

Division 361 Sugar Free Baking & Canning – Diabetic

Recipe must accompany entry. Sugar Free: without refined sugar or corn syrup.

Class Numbers:

1. Bread
2. Cookies and Bars (6)
3. Cake
4. Pie
5. Any Other Baked Product
6. Diabetic Canning
7. Jams - Jelly
8. Any Other Preserves

Division 362 Gluten Free Baking

Sponsored by: Excel Finishing

Recipe must accompany entry. See special awards.

Each Class: 1st Place= \$5 2nd Place= \$4 3rd Place= \$3

Class Numbers:

1. Yeast Bread
2. Quick Bread
3. Cupcakes (Bring 6)
4. Single Layered Frosted Cake
5. Cookies or Bars (Bring 6)
6. Candy or Confection (6 pieces)
7. Brownies (Bring 6)
8. Biscuit or Scone (Bring 6)

International Baking

A recipe and short explanation of the item(s) origin (ie. Country and/or culture) must accompany each entry. Follow standard entry quantities.

Premiums for Divisions 364

1st Place= \$6.00 2nd Place= \$5.00 3rd Place= \$4.00

Judging:

Quality of Product.....50%

Authenticity.....50%

Division 364 International Baking

Class Numbers:

1. Bread
2. Savory
3. Dessert
4. Other

Preserved Foods

- ❖ Food must have been preserved after August 17th, 2024.
- ❖ All canned and dried foods must be processed according to USDA recommended procedures. Ball Blue Book (32nd edition or newer) and Kerr Kitchen Cookbook (2000

edition or newer) may be used as reference. Phone OSU Clackamas County Extension (503-655-8635) for further information.

- ❖ Foods which are not processed according to USDA recommended procedures are unsafe and **Will Not Be Judged**.
- ❖ **Only** standard canning jars, any size with two-piece vacuum caps (lids and bands), may be entered.
- ❖ **Rings on jars must be clean and rust free.**
- ❖ **Exhibitor will bring only one jar to be used for both tasting and display.**
- ❖ **Place sticker on the bottom of jar with your name and phone number.**
- ❖ **All entries must be clearly labeled with:**
 - ✓ Contents or recipe (see class details).
 - ✓ Method of processing (water bath or pressure cooker).
 - ✓ Indicate if dial gauge or weighted gauge.
 - ✓ Length of processing time (in water bath or pressure cooker including lbs. of pressure).
 - ✓ Date preserved.

Judging:

Pack Appearance.....50%

Product Quality.....50%

Division 369 Canned Fruit

Class Numbers:

- | | |
|---------------|--------------------------------------|
| 1. Applesauce | 6. Pears |
| 2. Apricots | 7. Any other fruit/fruit combination |
| 3. Berries | 8. Pie Filling |
| 4. Cherries | 9. Any Fruit Juice |
| 5. Peaches | 10. Any Fruit Sauce |
| | 11 Other |

Division 370 Canned Vegetables

Class Numbers:

- | | |
|---------------------------------|--|
| 1. 2 or more vegetables | 6. Tomatoes (recipe & process time) |
| 2. Beans | 7. Salsa (recipe & process time) |
| 3. Beets | 8. Tomato Juice or Sauce (recipe & process time) |
| 4. Carrots | 9. Chile, BBQ, Steak sauce (recipe & process time) |
| 5. Soup (recipe & process time) | 10. Any Other Vegetable |
| | 11. Any Other Sauce (recipe & process time) |

Division 371 Canned Meat and Fish

Class Numbers:

- | | |
|----------------------------|-------------|
| 1. Game Meat | 4. Any Fish |
| 2. Beef/Veal | 5. Any Pork |
| 3. Game and Domestic Fowls | 6. Chili |

Division 372 Pickles

Classes 1 & 2 Pickles generally have a small amount of vinegar and a fairly large amount of salt in the brine recipe.

Classes 3 – 12 Recipe will have at least as much vinegar as water in the recipe.

Bring recipe for all classes.

Class Numbers:

- | | |
|-----------------------------|---------------------------------|
| 1. Sweet Cucumbers | 9. Zucchini Relish |
| 2. Fermented Cucumber Dills | 10. Corn Relish |
| 3. Quick Cucumber Dills | 11. Any Fruit Relish |
| 4. Bread and Butter Pickles | 12. Any Other Relish |
| 5. Pickled Beets | 13. Sauerkraut |
| 6. Zucchini Pickles | 14. Pickled Asparagus |
| 7. Any Spiced Fruit | 15. Dilly Beans |
| 8. Cucumber Relish | 16. Refrigerator Pickles |
| | 17. Any Other Pickled Vegetable |

Division 373 Dried Foods

Indicate process of drying. Temperature and time. (Dehydrated @ minimum of 155 degrees)

Class Numbers:

- | | |
|--------------------|-------------------------|
| 1. Apples | 9. Herbs (1/2 pint) |
| 2. Bananas | 10. Any other Vegetable |
| 3. Peppers | 11. Beef Jerky |
| 4. Pineapple | 12. Game Jerky |
| 5. Plums | 13. Fowl Jerky |
| 6. Tomatoes | 14. Fish Jerky |
| 7. Any other Fruit | 15. Any other Jerky |
| 8. Fruit Leather | |

Division 374 Jellies

Jellies must be hot water bathed.

Class Numbers:

- | | |
|--------------|---------------------------|
| 1. Apple | 5. Marionberry/Blackberry |
| 2. Grape | 6. Any other Flavor |
| 3. Pepper | 7. Any 2 or more Fruits |
| 4. Raspberry | |

Division 375 Jams and Preserves

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

Class Numbers:

- | | |
|----------------------------|---------------------------------|
| 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/Marionberry | 16. Any other fruit |

Division 376 Beer

Recipe Required: No

Who may enter: anyone 21 years of age or older.

Judging Criteria for Beer and Wine:

Points divided equally between Appearance, Smell and Taste

\$25.00 gift card for Best of Show in Divisions 376 and 377 from **Clackamas Distilling**

Include processing date and name of beer/wine.

Class Numbers:

- | | |
|------------|----------|
| 1. Pilsner | 3. Ale |
| 2. Lager | 4. Stout |

Division 377 Wine

Class Numbers:

- | | |
|----------|------------|
| 1. White | 3. Rose |
| 2. Red | 4. Dessert |

Division 378 Gift Packs

Entries may be considered for the Authentically Hand-Crafted Award.

All entries 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 handmade.

Sponsored by: Sales Xceleration



Premiums for each class:

1st = \$15.00 2nd = \$5.00 3rd = \$2.50

Judging:

Originality of Composition.....50%

Appearance/Decorative Effect.....50%

Class Numbers:

1. 2025 Fair Theme: "Stirrup Some Fun!"
2. Birthday Bash
3. Milestone

Division 379 Table Decorating

PRE-REGISTRY REQUIRED (By July 25th, 2025)

- ❖ Table space is limited and will be assigned on a first entry received basis.
- ❖ Exhibitor must provide own table or platform, not to exceed 36" X 36"
- ❖ Only non-perishable items are allowed on the table.

- ❖ Linen, china, glassware, flatware and other accessories should be marked with the exhibitor name; markings must NOT show while on display. Reasonable precautions will be taken to ensure safety of exhibits, but Clackamas County Fair assumes no responsibility for loss or damage.
- ❖ Display must be completed by 5:00 PM, Sunday, August 10th, 2025.
- ❖ Display requires a menu.

Judging:

Originality/Creativity.....50%
 Practicality.....50%

Sponsored by: Milwaukie Portland Elks #142

Premiums for each class:

1st = \$30.00 2nd = \$20.00

Class Numbers:

1. 2025 Fair Theme: “Stirrup Some Fun!”
2. Dinner For Two
3. Around the World

Open Section

(Open to Adults and Junior Exhibitors)

Division 380 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 photo or a small display with your entry.

Sponsored by: John Hall

Premiums:

1st=\$6.00 2nd=\$5.00 3rd=\$4.00

Judging:

Quality of Product.....50%
 Creativity and Human Interest.....50%

Class Numbers:

1. Baked Goods
2. Canned Goods
3. Any Other

Division 381 Baking Buddies *(Please bring a picture of the Baking Buddies)*

Class 6 entries may be considered for the Authentically Hand-Crafted Award. See Special Awards for Details. Entries must be prepared by a team of two or more persons, at least one of whom is a child six (6) years or younger. Packaged mixes may be used in the entry, although the mix must be modified in a substantial way.

Premiums:

1st = \$3.00 2nd = \$2.00 3rd = \$1.00

Judging: (by a child/adult team)

Appearance of Product.....50%

Taste.....50%

Class Numbers:

1. Bread (mini loaf, 3 soft tortillas, 3 biscuits, 3 muffins, etc.)
2. Our Favorite Dessert (1 cake, pie, cobbler, etc. or 3 servings of pudding or parfait, or 6 pieces of candy)
3. Something Chocolate (1 cake, pie, cobbler, etc. or 3 servings of pudding or parfait, or 6 pieces of candy)
4. Snack Time (3 servings)
5. Our Favorite Cookie or Bar (6 cookies or bars)
6. Gift Pack "Birthday Bash" (follow the rules of Adult Division 378)

Junior Section

Open to boys and girls 15 and younger as of August 10th, 2025. Register online by July 25th, 2025 and all exhibits are judged on the same basis as corresponding exhibits in the Adult Section. Children 6 years old and younger who need assistance in the kitchen should enter baking buddies Division 381.

Premiums:

1st = \$3.00 2nd = \$2.00 3rd = \$1.00

Division 382 Junior Breads (May enter regular loaf or mini loaf)

Class Numbers:

- | | |
|-------------------------------|----------------------------|
| 1. Baking Powder Biscuits (3) | 6. Any Other Quick Bread |
| 2. Plain Muffins (3) | 7. Whole Grain Yeast Bread |
| 3. Blueberry Muffins (3) | 8. White Yeast Bread |
| 4. Any Other Muffins (3) | 9. Cinnamon rolls (3) |
| 5. Banana Bread | 10. Scones (3) |

Division 383 Junior Pies & Cookies

Class Numbers:

- | | |
|---------------------------|---|
| 1. Any 1 Crust Pie | 7. Oatmeal Cookies |
| 2. Any 2 Crust Pie | 8. Sugar Cookies |
| 3. Chocolate Chip Cookies | 9. Brownies |
| 4. Peanut Butter Cookies | 10. 2 or more Combined Flavored Cookies |
| 5. Snickerdoodles | 11. Other Cookie or Bar |
| 6. Decorated Cookies | |

Division 384 Junior Candy & Cakes

Class Numbers:

- | | |
|-----------------------------|-------------------------------|
| 1. Fudge | 7. Fresh from the Garden Cake |
| 2. Any other candy | 8. Cupcakes (3 frosted) |
| 3. Sugar Free baking | 9. Cupcakes (3 unfrosted) |
| 4. Decorated Cake | 10. Other Cakes |
| 5. Chocolate Cake | |
| 6. Spice or Applesauce Cake | |

Division 385 Junior Dried Food *(Follow Adult Rules)*

Class Numbers:

1. Apples
2. Bananas
3. Peaches or Apricots
4. Peppers
5. Any Other Fruit
6. Fruit Leather
7. Any Other Vegetable
8. Herbs (1/2 pint accepted)

Division 386 Junior Preserved Foods *(Follow Adult Rules)*

Entry must be labeled with a stick-on label.

Class Numbers:

1. Any Fruit Jam
2. Strawberry Jam
3. Raspberry Jam
4. Blackberry Jam
5. Any Other Berry Jam
6. Applesauce
7. Peaches
8. Any Other Fruit
9. Pie Filling
10. Tomatoes (recipe required)
11. Beans (i.e. string, green)
12. Any Other Vegetable
13. Dill Pickles (recipe required)
14. Any Other Pickle (recipe required)
15. Relish (recipe required)
16. Sugar Free Canning (fruit, syrup, or jam)
17. Sauce (recipe required)

Division 387 Junior Gift Pack

(Follow Adult Rules)

Entries may be considered for the Authentically Hand-Crafted Award. See Special Awards for details.

Sponsored by: Sales Xceleration



Premiums for each class:

1st = \$10.00 2nd = \$5.00

Class Numbers:

1. 2025 Fair Theme: "Stirrup Some Fun!"
2. Picnic In The Park

Division 388 Junior Table Decorations

(Follow Adult Rules)

Sponsored by: Milwaukie Portland Elks #142

Premiums for each class:

1st = \$30.00 2nd = \$20.00

Class Numbers:

1. 2025 Fair Theme: “Stirrup Some Fun!”
2. Holiday Celebration
3. Birthday Party

Daily Contests

- ❖ Participation in the Daily Contests allows competitors free admission to the fair when bringing in their entries. Please use the 4th street entrance on the porch of the Main Pavilion.
- ❖ Please register online by July 25th, 2025 so I can insure there are enough food judges.
- ❖ **Contest entries are accepted between 10AM and Noon in the Kitchen Cupboard with the exception of the “Impress the In-Laws” competition.**
- ❖ **Judging will be conducted at 12:00PM** in the Special Feature area of the Kitchen Cupboard and in view of the general fair going public.
- ❖ Announcement of winners and presentation of awards will be made following the judging at 2:00PM, and the Impress the In-Laws contest will be announced at 6:00pm.
- ❖ Entries are not returned to the exhibitor. Daily Contest entries are served to the general fairgoers.
- ❖ All recipes must be typed or neatly printed on an **8 ½” x 11” sheet of paper**.
- ❖ Participants are eligible to win in each category no more than two years in a row with the same recipe.
- ❖ Entries should be on/in disposable plates or containers. We will not be responsible for returning dishes.

Tuesday August 12, 2025

Division 389 “Naomi’s Sugar Free Desserts” Contest

Who May Enter: anyone

Registration Fee: none

Recipe: Yes

Proof of Purchase: None

Entry: You may enter 1 item in each class. There are to be no refined sugars or corn syrup used in your dessert.

Awards: Sponsored by: Excel Finishing for both Adult and Junior for each class

Adult: 1st \$50.00 2nd \$30.00 3rd \$20.00

Junior: 1st \$50.00 2nd \$30.00 3rd \$20.00

Class Numbers:

1. Pie (one crust or 2)
2. Cake (at least 8”)
3. Cookies (18)
4. Refrigerated Dessert (ie, cheesecake, cream pie, etc.)

Division 390 “Just Be Cows, Its Udderly Divine” Cheesecake Contest

Sponsored by: Clackamas County Dairy Women

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 any raw ingredients.

Entries with eggs must be cooked or will be disqualified. Any cheesecake and/or recipe that wins first

place any given year cannot be entered for judging for two years thereafter. If a cheesecake is entered and found to have been a winning entry within two years prior to the current contest, it will be disqualified. Recipe Required: Yes. See above under Daily Contests. All recipes become property of Clackamas County Dairy Women. Proof of Purchase: None

Awards:

1st = \$100.00 + Rosette 2nd = \$65.00 + Rosette 3rd = \$40.00 + Rosette

Wednesday August 13, 2025

Division 391 “A Slice of Heaven” Pie Contest (In memory of Marjorie Thomas)

Who May Enter: Anyone

Entry: Made from scratch one crust and two crust pies.

Recipe Required: Yes

Proof of Purchase: None

Class Numbers:

1. 2 crust or lattice top Pie
2. 1 crust cream or refrigerated Pie

Awards each class:

Adult	1 st \$100	2 nd \$50	3 rd \$25
Junior	1 st \$100	2 nd \$50	3 rd \$25

Division 392 “It’s a Classic” Old Fashioned Cake and Cakewalk Contest

Sponsored by: Excel Finishing and Teresa & David Adams

Who May Enter: Anyone

Entry: Use a family or published recipe dating prior to 1981. Cake must measure at least 7” in diameter.

Recipe Required: Yes, plus title and year of publication or name of family member who first used the recipe and approximate year.

Proof of Purchase: None

Class Numbers:

Awards:

- | | | | |
|---|---------------------------|---------------------------|---------------------------|
| 1. Adult (Sponsor: Excel Finishing) | 1 st = \$50.00 | 2 nd = \$35.00 | 3 rd = \$25.00 |
| 2. Junior (Sponsor: Teresa & David Adams) | 1 st = \$50.00 | 2 nd = \$35.00 | 3 rd = \$25.00 |

Cake Walk at 4:00PM and 7:00PM in the Kitchen Cupboard Area

Excel Finishing 1610 Red Soils Ct. Suite A; Oregon City, OR 97045

Thursday August 14, 2025

Division 393 Hazelnuts “Let’s Get Crackin”

Sponsored by: Raeline Kammeyer

Who May Enter: Anyone

Entry: Cake, Cookies, or other made with Hazelnuts

Recipe Required: Yes

Proof of Purchase: None

Limit one entry per Class

Class Numbers:

1. Cake
2. Cookies and Bars (18 servings)
3. Candy (18 pieces)
4. Savory
5. Other

Awards:

1st: \$ 50.00 gift card

2nd: \$30.00 gift card

3rd: \$ 20.00 gift card

Division 394 “Gluten Free Cookies”

Sponsored By: The Marshall Family

Who May Enter: Anyone

Entry: Any cookie made without Gluten as a binding agent

Recipe Required: Yes

Proof of Purchase: None

Class Numbers:

1. Adult

Awards:

1st = \$50.00 2nd = \$35.00 3rd = \$25.00

Friday August 15, 2025

Division 395 The Great Bread Bake Challenge “Go Wild!”

Sponsored by: The Jackson Family

Who may enter: Anyone

Entry: Any one loaf where the primary form of leavening is Wild Yeast (sourdough). Challenge yourself to do something new and exciting!

Recipe required: Yes

Proof of Purchase: No

Limit one entry

Awards:

Adult 1st \$40 2nd \$25 3rd \$10

Junior 1st \$40 2nd \$25 3rd \$10

Class numbers:

1. Adult
2. Junior

Division 396 Blue Ribbon “Blueberry Blast”

Sponsored by: Excel Finishing

Who May Enter: Anyone

Entry: Any food item made with blueberries; i.e. pie, muffins, bread, jam, ice cream, etc. When using other fruit in addition to blueberries, the blueberries must be the majority. Must serve at least 8.

Recipe Required: Yes

Proof of Purchase: None

Class Numbers:

1. Adult
2. Junior

Awards:

1st = \$50.00 2nd = \$35.00 3rd = \$20.00
1st = \$50.00 2nd = \$35.00 3rd = \$20.00

Division 397 “Impress the In-Laws” Contest

Sponsored by: Isom Endodontics/Dr. Terry Isom

Who May Enter: Anyone

Entries accepted from 3pm to 4pm. Judging results announced at 6pm.

Entry: A main dish that serves at least 4 people that you would make to impress your In-laws.

Recipe Required: Yes

Awards: Each Class

1st = \$40.00 2nd = \$30.00

Class Numbers:

1. Beef
2. Poultry
3. Pork
4. Other

Awards will be announced at 6:00pm, followed by sampling.

Division 399 Men’s Chocolate Cake Competition

Sponsored By: Mark and Zona Smith

Who May Enter: Men and Boys

Entry: Any made-from-scratch chocolate cake

Recipe Required: Yes

Proof of Purchase: None

Awards: 1st = \$25, Rosette and G.O.A.T Trophy

2nd = \$15 and Rosette

3rd = \$10 and Rosette

Special Awards

Authentically Handcrafted

Sponsored by **Excel Finishing.**

Gift Baskets only – Adult Division 378 & Junior Division 387

\$20.00 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 division 381, class 6 “Birthday Bash” will be awarded \$10.00. Gift Baskets to include items baked and items recently made that you would want to share. Be sure to include your list of handmade items.

Kitchen Cupboards Division Champions sponsored by: Sowers Apiary

2630 S. Hwy 170 Canby, OR will present jars of fresh Honey to the entry judged Division Champion in each of the Divisions 351 through 380.

Best of Awards

Winners will receive a custom gift and a rosette ribbon to the exhibitor scoring the most combined points in each of the following categories:

- ❖ Best Bread Maker (Divisions 351 & 352)
- ❖ Best Pasta Maker (Division 353)
- ❖ Best Cookie Baker (Division 354)
- ❖ Best Cake Maker (Divisions 355 - 357)
- ❖ Best Pastry Maker (Divisions 358 - 359)
- ❖ Best Candy Maker (Division 360)
- ❖ Best Specialty Baker (Divisions 361-362)
- ❖ Best International Kitchen (Divisions 364)
- ❖ Best Fruit Preserver (Division 369)
- ❖ Best Vegetable Preserver (Division 370 & 372)
- ❖ Best Dried Foods Preserver (Division 373)
- ❖ Best Jam and Jelly Maker (Division 374 & 375)

ADULT LEVEL

Presented by:

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 Class), divisions 351-380, will receive:

A plaque and have her name engraved on a perpetual trophy displayed at the fairgrounds sponsored by **Maryanna Moore**.

The winner will also receive a gift basket courtesy of **Linda and Ben Hungerford** and an embroidered apron made by **Susan Sommers**.

Queen of the Kitchen Runner Up The female exhibitor scoring the second highest combined points in the Adult Section, divisions 351-380. The winner will receive a gift basket courtesy of **Laurie Bothwell (sponsor)** and an embroidered apron made by **Susan Sommers**.

King of the Kitchen (Limit 2 consecutive years) The male exhibitor scoring the most combined points in the Adult Section (1 entry per Class), divisions 351-380, will have his name engraved on a perpetual trophy. The winner will receive a gift basket courtesy of **Linda and Ben Hungerford** and an embroidered apron made by **Susan Sommers**.

King of the Kitchen Runner Up The male exhibitor scoring second highest combined points in the Adult Section, divisions 351-380. The winner will receive a gift basket courtesy of **Laurie Bothwell (sponsor)** and an embroidered apron made by **Susan Sommers**.

Junior Awards

Junior Kitchen Crown

\$75.00 to the exhibitor scoring the most points in the Junior Section, Divisions 382 through 388 sponsored “**In Honor of the Van Kleek Family**”. The winner will also receive an embroidered apron courtesy of the Kitchen Cupboard Superintendent. Also, their name will be added to the **Noami Sommers Memorial Junior Kitchen Crown Perpetual Trophy**. This trophy will be displayed each year during the fair in the Kitchen Cupboard, main pavilion.

Junior Kitchen Crown Runner-up

\$50.00 to the exhibitor scoring the second most points in the Junior Section, Divisions 382 through 388 sponsored “**In Honor of the Van Kleek Family**”. The winner will also receive an embroidered apron courtesy of the Kitchen Cupboard Superintendent.

Junior Kitchen Crown Second Runner-Up

\$25.00 to the exhibitor scoring the second most points in the Junior Section, Divisions 382 through 388 sponsored “**In Honor of the Van Kleek Family**”. The winner will also receive an embroidered apron courtesy of the Kitchen Cupboard Superintendent.

Superintendents Taste of Excellence A special award that will be given to 4 junior exhibitors of merit. Judging will be based 100% on taste and chosen by the Kitchen Cupboard Superintendents. \$5.00 will be given to each of the 4 exhibitors. Courtesy of **Canby Kiwanis**.

Sponsors:

Laurie Bothwell, Kitchen supplies

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