

OREGON'S BEST COMPETITIONS 2007 – COUNTY FAIRS



BOB'S BEST HOME-BAKED BREAD CONTEST featuring Bob's Red Mill flours & products

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

- This is a combined contest for Hand-Made and Machine-Made yeast breads.
- One entry per person, whether it is Hand-Made or Machine-Made bread.
- Use one or more of Bob's Red Mill flours, including Bob's Whole Wheat or Unbleached White and, at the contestant's option, one or more of Bob's Red Mill specialty whole grain flours or products.
- Bring your bread, as fresh from the oven as possible, along with your recipe and labels from your Bob's Red Mill product(s).
- Recipe must be typed or neatly printed on an 8-1/2" x 11" piece of paper and must include proof of purchase of 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.
- Breads will be judged on texture, appearance, flavor and unique recipes.

BOB'S RED MILL AWARDS

(Checks and product coupons will be mailed to winners.)

1st Place Winner will receive \$50 and product coupons for one 5-pound bag of Bob's Red Mill Whole Wheat Flour and one 5-pound bag of Bob's Red Mill Unbleached Flour.

2nd Place Winner will receive \$20 and product coupons for one 5-pound bag of Bob's Red Mill Whole Wheat Flour and one 5-pound bag of Bob's Red Mill Unbleached Flour.

3rd Place Winner receives \$10 and product coupons for one 5-pound bag of Bob's Red Mill Whole Wheat Flour and one 5-pound bag of Bob's Red Mill Unbleached Flour.

1st Place Winners, and their recipes, will be listed on OregonFresh.net!

Oregon's Unique Mill, Whole Grain Store and Visitor 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 Visitor 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 in a wide range of sizes. While visiting the store, visit the Bakery, which features whole grain breads and 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. 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.



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

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