

## Oregon's Best Competitions 2008 – 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, meals and 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 unique recipes.

#### **BOB'S RED MILL AWARDS**

(Checks and products will be sent to winners separately.)

1st Place Winner will receive \$50, 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.

2nd Place Winner will receive \$20, 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.

3rd Place Winner will receive \$10, 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.

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

#### **Oregon's Unique Mill, Whole Grain Store and 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 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 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](http://www.bobsredmill.com) or call 503-607-6455.



*This is an Oregon's Best contest sponsored  
by the Agri-Business Council of Oregon. [www.oregonfresh.net](http://www.oregonfresh.net)*

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