

CLASS B — CAKES

LOT

1. Angel food
2. Layer, light or dark
3. Sheet, light or dark
4. Sponge
5. Variety (banana, applesauce, etc.)
6. Sourdough

CLASS C — CANDY

1. Divinity, fudge, taffy, and other, 5 pieces
2. Microwave candy, 5 pieces

CLASS D — COOKIES

LOT

1. Brownies, six
2. Drop, six
3. Filled, six
4. Icebox, six
5. Rolled, six
6. Other, six

CLASS E — DOUGHNUTS

LOT

1. Cake, four
2. Raised, four
3. Sourdough

CLASS F — DOUBLE CRUST FRUIT PIE

CLASS G — FANCY PARTY DESSERTS

CLASS H — BAKING WITH HONEY

LOT

1. Cakes
2. Pies
3. Cookies
4. Other

CLASS I — MEN'S DIVISION

LOT

1. Cookies
2. Cakes
3. Pies
4. Bread
5. Sourdough
6. Other

CLASS J — MICROWAVE BAKING

CLASS K — TABLE SETTING DISPLAY

PREMIUMS

Exhibitor shall enter one lot only. Call for reservation 989-8412. Each setting must contain a centerpiece, must furnish own dishes with silverware (silverware can be taken home after judging) and table linen, include printed menu for any occasion.

LOT

1. Thanksgiving Day Dinner
2. Fourth of July picnic
3. New Year's Eve watch party
4. Other

CLASS M — SOMETHING NEW

Container decorated with the theme, "Alive in '85," containing two dozen or more cookies.

OREGON WHEATHEARTS

**Oregon Wheat Growers League CAKE BAKING CONTEST
1985 OFFICIAL CONTEST RULES**

1. The cake baking contest will be held at your local county fair and cakes will be exhibited and judged at your fair.

2. Contestant must be a resident of the county in which he enters.

3. Each contestant must use the same 1985 Oregon Hazelnut Prune cake recipe with Easy Chocolate Frosting. Check your local fair book for time and date your entry should be in place.

4. All cakes must be brought to the fair on a covered board or cardboard. No substitutions, additions or deletions will be allowed to the official recipe.

5. After the cakes are judged at the county fairs, the contestant may take at least 3/4 of his cake home, leaving 1/4 on display for the remainder of the fair providing this does not conflict with local fair board policy.

6. Premium awards for the winners will be paid by the Oregon Wheat Growers League upon notification by the local county extension office.

PREMIUMS

First - \$10, Second - \$5, Third - \$3

OFFICIAL CAKE RECIPE

Oregon Hazelnut Prune Cake

- | | |
|-------------------------|-----------------------------------|
| 2 cups sugar | 1 cup chopped cooked dried prunes |
| 1 cup cooking oil | 2 cups flour - all purpose |
| 3 eggs | 1 teaspoon cinnamon |
| 1 cup buttermilk | 1 teaspoon cloves |
| 1 teaspoon soda | 1 teaspoon nutmeg |
| 1 cup chopped hazelnuts | 1 teaspoon allspice |
| | 1 teaspoon salt |

Beat together sugar and oil. Add eggs one at a time. Add buttermilk and soda - beat well. Add nuts and prunes gradually. Add all sifted dry ingredients to the above mixture. Grease and flour angel food tube pan with wax paper on bottom. Sprinkle bottom of pan with 1/4 cup finely ground hazelnuts. Bake at 325 degrees for 1 hour and 15 minutes. Serves 20.

Easy Chocolate Frosting

Cream 1/2 cup margarine. Gradually add 2 1/2 cups sifted powdered sugar, creaming well. Add 1 egg and mix thoroughly. Blend in 3 squares melted unsweetened chocolate cooled, and 1 teaspoon vanilla. Beat until of spreading consistency. If necessary, thin with milk.



PORT OF MORROW

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INDUSTRIAL DEVELOPMENT — —

It's Happening at the PORT OF MORROW