

Only one item per class.

Place food items on a paper plate and in a plastic bag or plastic wrap.

All bread should be one (1) loaf.

Muffins, biscuits, cupcakes, rolls, cookies, doughnuts should consist of three (3), Eggs should consist of 1/2 dozen (6).

Judges tip: no Pam.

All cake pans used should be 9" in size or cakes may be disqualified (except for decorated cakes).

ALL FOODS MUST BE EATABLE.

"NO BOX MIXES"

Judge's Choice Award: \$25 Morrow County and Sponsored by Hinton Creek Bakery -Award certificate

DIVISION QUICK BREADS

- 1600: ADULTS
- 1601: YOUTH 14-17
- 1602: YOUTH 7-13
- 1603: YOUTH UNDER 7
- 1604: PROFESSIONAL

CLASS

- 01: Baking Powder Biscuits
- 02: Bread, fruit type
- 03: Bread, nut
- 04: Bread, vegetable type
- 05: Bread, other (coffee cake, etc.)
- 06: Muffins
- 07: Scones

DIVISION YEAST BREADS

- 1605: ADULTS
- 1606: YOUTH 14-17
- 1607: YOUTH 7-13
- 1608: YOUTH UNDER 7
- 1609: PROFESSIONAL

CLASS

- 01: Biscuits
- 02: Fancy, sweet
- 03: French Bread, 1 loaf
- 04: Rolls, Dinner
- 05: Rye or Bran Bread or Flax seed
- 06: White Bread
- 07: Whole Wheat (100%)
- 08: Whole Wheat (not 100%)
- 09: other

DIVISION BREAD MACHINE BREADS

- 1610: ADULTS
- 1611: YOUTH 14-17
- 1612: YOUTH 7-13
- 1613: YOUTH UNDER 7
- 1614: PROFESSIONAL

CLASS

- 01: Cinnamon Rolls
- 02: White
- 03: Whole Wheat

DIVISION POTATO BREAD

- 1615: ADULTS
- 1616: YOUTH 14-17
- 1617: YOUTH 7-13
- 1618: YOUTH UNDER 7
- 1619: PROFESSIONAL

CLASS

- 01: Bread
- 02: Rolls

DIVISION SOUR DOUGH BREAD

- 1620: ADULTS
- 1621: YOUTH 14-17
- 1622: YOUTH 7-13
- 1623: YOUTH UNDER 7
- 1624: PROFESSIONAL

CLASS

- 01: Bread
- 02: Rolls
- 03: other

DEPARTMENT-FOODS

DIVISION CANDY

CONSISTS OF 5 PIECES

- 1645: ADULTS
- 1646: YOUTH 14-17
- 1647: YOUTH 7-13
- 1648: YOUTH UNDER 7
- 1649: PROFESSIONAL CLASS

- 01: Brittles
- 02: Chocolate Covered Confections
- 03: Divinity
- 04: Fudge, old fashioned
- 05: Fudge, marshmallow
- 06: Fudge, any other
- 07: Microwave, any kind
- 08: Any Other Candy

DIVISION DOUGHNUTS

- 1650: ADULTS
- 1651: YOUTH 14-17
- 1652: YOUTH 7-13
- 1653: YOUTH UNDER 7
- 1654: PROFESSIONAL CLASS

CLASS

- 01: Cake
- 02: Raised

DIVISION BAKING WITH HONEY

- 1655: ADULTS
- 1656: YOUTH 14-17
- 1657: YOUTH 7-13
- 1658: YOUTH UNDER 7
- 1659: PROFESSIONAL CLASS

- 01: Bread
- 02: Cakes
- 03: Cookies
- 04: Pies
- 05: Other

DIVISION EGGS

1/2 dozen

- 1660: ADULTS
- 1661: YOUTH 14-17
- 1662: YOUTH 7-13
- 1663: YOUTH UNDER 7
- 1664: PROFESSIONAL CLASS

CLASS

- 01: Brown
- 02: Mottle
- 03: White
- 04: Other

DIVISION GIFT BASKET

A combination of 5 or more different homemade items, with at least 3 items from the food department, displayed in a decorative container or basket.

- 1665 ADULTS
- 1666: YOUTH 14-17
- 1667: YOUTH 7-13
- 1668: YOUTH UNDER 7
- 1669: PROFESSIONAL CLASS

- 01: Birthday, Anniversary
- 02: Fair Theme
- 03: Holiday (Christmas, Easter, etc.)
- 04: International
- 05: Mother's Day, Father's Day
- 06: Showers

Scoring for judging Gift Basket:

Distinctive Packaging	50
Apperance of Products	35
Originality	<u>15</u>
Total Points	100

Division Oregon Wheat Foundation

Baking Contest - Sponsored by The Oregon Wheat Foundation. See recipe for Awards following food department, pg. 49-51

1677: Adult - (See Recipe)

1678: youth 7-13 (see Recipe)

DIVISION HONEY & HIVE RELATED PRODUCTS

- 1679: Adults
- 1680: Youth 14-17
- 1681: Youth 7-13
- 1682: Youth Under 7

CLASS

- 001: From Your Home Hive
- 002: Flavored Honey

DIVISION CAKES

- 1625: ADULTS
- 1626: YOUTH 14-17
- 1627: YOUTH 7-13
- 1628: YOUTH UNDER 7
- 1629: PROFESSIONAL

CLASS

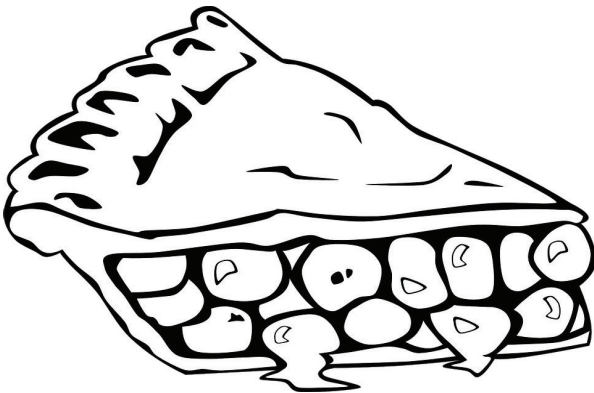
- 01: Angel Food
- 02: Carrot Cake, frosted
- 03: Chiffon or Sponge, unfrosted
- 04: Cupcakes
- 05: Layer Cake, chocolate, frosted
- 06: Layer Cake, any other flavor, frosted
- 07: Pound Cake
- 08: Any other not listed

DIVISION DECORATED CAKES

- 1630: ADULTS
- 1631: YOUTH 14-17
- 1632: YOUTH 7-13
- 1633: YOUTH UNDER 7
- 1634: PROFESSIONAL

CLASS

- 01: Birthday
- 02: Fair Theme
- 03: Holiday
- 04: Wedding or Anniversary
- 05: Other



DIVISION COOKIES

Cannot use a cookie dough scooper for drop cookies, belong in molded category.

- 1635: ADULTS
- 1636: YOUTH 14-17
- 1637: YOUTH 7-13
- 1638: YOUTH UNDER 7
- 1639: PROFESSIONAL

CLASS

- 01: Bar Type, brownies
- 02: Bar Type, fruit
- 03: Bar Type, nut
- 04: Bar Type, any other
- 05: Biscotti
- 06: Drop, Chocolate
- 07: Drop, chocolate chip
- 08: Drop, fruit
- 09: Drop, peanut butter
- 10: Drop, oatmeal
- 11: Drop, any other
- 12: Filled Cookies
- 13: Molded, (shaped by hand), ginger
- 14: Molded, nut
- 15: Molded, peanut butter
- 16: Molded, snicker doodle
- 17: Molded, any other
- 18: Pressed Cookies
- 19: Refrigerator Cookie
- 20: Rolled, (with rolling pin), sugar
- 21: Rolled, any other
- 22: Any Other Cookies

DIVISION PIES

Pies may be taken home after judging, one slice will be cut for display.

- 1640: ADULTS
- 1641: YOUTH 14-17
- 1642: YOUTH 7-13
- 1643: YOUTH UNDER 7
- 1644: PROFESSIONAL

CLASS

- 01: One Crust, cheesecake
- 02: One Crust, lemon
- 03: One Crust, nut
- 04: One Crust, pumpkin
- 05: One Crust, any other
- 06: Two Crust, apple
- 07: Two Crust, berry
- 08: Two Crust, blueberry
- 09: Two Crust, cherry
- 10: Two Crust, any other

Rules for the 2026 Oregon Wheat Foundation Baking Contests

In 2025, the Oregon Wheat Foundation brought back the former Oregon Wheat Growers League baking contests. For this year (2026) the contests will be in seven selected counties: Gilliam, Morrow, Sherman, Umatilla, Wasco, Union and Wallowa.

The junior division is for ages 7-13. This year the juniors will be baking Oreo Cookies and Cream Cupcakes. Three cupcakes need to be submitted with paper liners on the cupcakes. Place food items on a paper plate and in a plastic bag or plastic wrap.

The adult division is for ages 14 and up. No professional bakers are allowed to enter. This year the adults will be baking an Almond Butter Cake with Chocolate Frosting. This cake was featured in the 1977 Oregon Wheat Growers contest. One whole cake on a paper plate, covered with plastic wrap or other covering, is to be submitted as the entry. The standard practice after the cakes are judged is to leave about 1/3 of the cake on display and send the rest home with the owner to eat.

Prizes are as follows:

Adults

- 1st \$100
- 2nd \$75
- 3rd \$50

Juniors

- 1st \$50
- 2nd \$35
- 3rd \$25



Winners may have their names and or pictures of their entries displayed in the Oregon Wheat magazine.

For more information on any other aspect of the contests, contact Bill or Nancy Jepsen.

Email: jepsenfarm@gmail.com

Nancy Cell: 541-571-4937

Bill Cell: 541-571-2380

Source: Oregon Wheat Foundation

Oreo Cookies and Cream Cupcakes

(Youth Recipe)

Servings: 12 - 16 cupcakes

Ingredients:

1 3/4 cups all-purpose flour
 1/4 cup corn starch
 3/4 teaspoon baking powder
 1/4 teaspoon baking soda
 1/2 cup butter, softened to room temperature
 1 cup granulated sugar
 3 large egg whites, at room temperature
 2 teaspoons pure vanilla extract
 1/2 cup full-fat sour cream, at room temperature
 1/2 cup whole milk, at room temperature
 1 1/2 cups chopped traditional flavored Oreo cookies (about 12 Oreos)

Vanilla Buttercream Frosting:

1 cup butter, softened to room temperature
 3 1/2 cups powdered sugar
 4 Tablespoons cream, whole milk, or half & half
 2 teaspoon pure vanilla extract

For decoration:

1/3 cup or so of finely crushed Oreo cookies
 6 -8 Oreo cookies cut in half

Note: You can use a knife, spoon, or spatula to frost the cupcakes. However, no piping is allowed. The frosting recipe makes more than needed. The extra can be frozen for later use.

Directions:

1. Preheat the oven to 350 degrees.
2. Line a muffin pan(s) with 16 -17 liners. Set aside.
3. Sift dry ingredients: flour, corn starch, baking powder and baking soda thoroughly together, set aside.
4. Using a handheld or stand mixer fitted with a paddle attachment, beat the butter and sugar on medium speed until creamed together – about 3 minutes – scraping down sides of bowl as needed.
5. Add egg whites and beat at high speed until smooth and combined, about 2 minutes.
6. Add the sour cream and vanilla and beat on medium high speed until combined, about 1 minute.
7. Add the dry ingredients - with the mixer at a low speed and then slowly pour in the milk. Beat just until combined, do not over-mix. Scrap the sides and bottom of the bowl to make sure there are no lumps. Fold in the chopped Oreos.
8. Spoon the batter into the liners – fill about 2/3 full to avoid spilling over the sides.
9. Bake for 17-20 minutes, or until a toothpick inserted in the center comes out clean. Cool the cupcakes in the pan for 20 minutes and then remove them to cool completely on a rack before frosting.
10. **To make the frosting:** beat the butter on medium speed until creamy, about 2 minutes. Add the powdered sugar, cream and vanilla. Beat at low speed for 30 seconds. Then increase to medium-high speed and beat for 2 full minutes.
11. Add 1/4 cup or so of powdered sugar or another Tablespoon of cream if the frosting is too thin or too thick to spread easily.
12. Frost cupcakes, then sprinkle Oreo cookie crumbs on top and add half of an Oreo cookie for a finishing touch.
13. Store in an airtight container or cover with plastic wrap.

Source: Oregon Wheat Growers League
1977 official cake recipe

Almond Butter Cake with Chocolate Frosting (Adult Recipe)

Ingredients:

2/3 cup soft butter
1 3/4 cup granulated sugar
2 eggs
1 teaspoon vanilla extract
1 teaspoon almond extract

3 cups cake flour
1 teaspoon salt
2 1/2 teaspoons baking powder
1 1/4 cup of milk

Frosting:

1/3 cup melted butter
3/4 cup unsweetened cocoa powder
1 teaspoon vanilla extract
1/2 teaspoon almond extract
3 1/2 cups powdered sugar
1/3 – 1/2 cup milk

Note: You can use a knife, spoon, or spatula to apply your frosting. No piping or other decorative frosting is allowed.

Directions:

1. Using a handheld or stand mixer with a paddle attachment, in a large bowl, blend the butter, sugar, eggs, and flavorings together.
2. Then beat at high speed for 5 minutes until fluffy, scraping sides of bowl as needed.
3. In a separate bowl, sift the dry ingredients together.
4. On low speed, add dry ingredients and milk to creamed mixture alternately (beginning and ending with dry ingredients) until well blended.
5. Pour batter into two 9” round cake pans which have been greased and floured or lined with parchment paper.
6. Bake at 350 degrees for 20 -25 minutes, or until done. Allow cake to cool completely in the pans set on a wire rack before frosting.
7. **To make the frosting:** in a large bowl, gradually add cocoa to the melted butter until combined.
8. Slowly add milk and vanilla; beat until smooth.
9. Gradually beat in powdered sugar until desired consistency is achieved. Adjust with more milk or sugar if necessary. Whip at high speed for about 2 – 3 minutes until frosting is smooth and glossy.
10. Spread chocolate frosting between layers and on sides and top of cool cake.
11. Store cake in an air-tight container or cover with plastic wrap.