

C R A N B E R R Y F E S T I V A L F O O D F A I R



2nd Weekend in September, Bandon, Oregon
Food Fair & Contest Info at
bandon.com/cranberry-festival

QUEEN OF THE KITCHEN

A Bandon Tradition Since 1948

Enter the Contest for Free!

WINNERS CROWNED IN 3 CATEGORIES

Additional recognitions awarded!

Queen of the Kitchen, *Best Overall*

Aspiring Chefs, *Youth 11 to 18 years old*

Jr. Queen of the Kitchen, *Youth to 10 years old*

For information about the Cranberry Festival,
contact the Bandon Chamber of Commerce.

Visitors Center Open Daily
300 2nd Street SE, in Old Town Bandon
541-347-9616

FARM TO TABLE

Cook's Tips for Fresh Cranberries

3 cups fresh berries equals approx. 12 oz.
1 cup dried berries equals approx. 2 ½ cups fresh.

Remove soft berries and stems before storing.
Rinse and store in refrigerator for immediate use.
Or, store in freezer, unrinsed, up to 1 year.

For easy chopping, place frozen berries in food processor, up to three cups at a time.

From VFW Auxiliary #3440 "Cranberry Cookbook,"
1991 Bandon Centennial Edition



LOCAL FLAVOR



Festival Food Fair Categories
Appetizer or Side Dish • Relish
Preserve or Sauce • Baked Good
Entrée • Dessert • Beverage

Ocean Spray Cranberry products are available in most grocery stores.

Check your local specialty or natural grocery store for independent labels such as Bouncing Berry Farms and Vincent Family Cranberries.

Ask for the Bandon Chamber "Brown Bag" specialty food seller list at the Bandon Visitors Center, or download your copy at: bandon.com/attractions.



The Bandon Cranberry Festival is organized by the Bandon Chamber of Commerce, with support from member businesses and sponsors.