

# DEPARTMENT 36 - CULINARY

**Brenda Rossman, Superintendent**  
**6806 75<sup>th</sup> Street NW**  
**Oronoco, MN 55960**  
**507-282-2890**

**PRE-ENTRY REGISTRATION:** Deadline is July 12, 2019

**ENTRY DAY:** Monday, July 22, 2019  
**ENTRY TIME:** 8:00 a.m. and 8:00 p.m.  
**RELEASE DATE:** Sunday, July 28, 2019  
4:00 –6:00 pm

**ENTRIES ARE TO BE MADE BY MAIL OR ON-LINE. GO TO OUR WEBSITE, [www.olmstedcountyfair.com](http://www.olmstedcountyfair.com) FOR ENTRY FORM AND INSTRUCTIONS**

## RULES AND REGULATIONS

1. Items are brought to the Horticulture Building
2. All articles exhibited must be the product of the exhibitor.
3. An Exhibitor may make only one entry in any lot.  
**ENTRIES CANNOT BE MADE IN THE SAME LOT OR LOTS BY MORE THAN ONE PERSON FROM THE SAME FAMILY**, with the exception of the Junior Division.
4. **ONLY ARTICLES WHICH ARE THE PRODUCT OF THE "HOME" KITCHEN WILL BE ELIGIBLE**
5. Cakes will not be accepted on any plate or dish that has to be returned to the owner.
6. All products to be on 6" paper plate and covered with clear plastic bag.

### General Score Card for:

#### Yeast and Quick Breads

#### Egg and Butter Cakes

#### Cookies, Doughnuts and Pies

Appearance	25
Size and Shape	5
Lightness	5
Tenderness	10
Color	5
Moisture Content	5
Texture	10
Flavor and Odor	<u>35</u>
TOTAL	100

### Class 100- YEAST BREAD

#### ½ Loaf

#### Standard Size Premiums:

**1<sup>st</sup> - \$2.00 2<sup>nd</sup> - \$1.50 3<sup>rd</sup> - \$1.00**

#### Lot No.

- 1 Bread – White
- 2 Bread – Whole Wheat
- 3 Bread – Rye
- 4 Bread – Raisin

- 5 Bread – Graham
- 6 Oatmeal
- 7 Sourdough
- 8 Bread – Fruit A Additions
- 9 Bread – Vegetable Additions
- 10 Bread – Herb Additions
- 11 French Bread – ½ Loaf
- 12 Gluten Free Bread – ½ Loaf
- 13 Unspecified

### Class 110 – MACHINE BREAD

#### Small Loaf

#### Premiums:

**1<sup>st</sup> - \$2.00 2<sup>nd</sup> - \$1.50 3<sup>rd</sup> - \$1.00**

#### Lot No

- 1 Bread – White
- 2 Bread – Whole Wheat
- 3 Bread – Rye
- 4 Bread – Raisin
- 5 Bread – Graham
- 6 Oatmeal
- 7 Sourdough
- 8 Bread – Fruit Additions
- 9 Bread – Vegetable Additions
- 10 Bread – Herb Additions
- 11 French Bread – ½ Loaf
- 12 Bread Using Honey
- 13 Gluten Free Bread – ½ Loaf
- 14 Unspecified

### Class 120- SWEET DOUGHS - YEAST

#### Premiums:

**1<sup>st</sup> - \$2.00 2<sup>nd</sup> - \$1.50 3<sup>rd</sup> - \$1.00**

#### Lot No.

- 1 Coffee Cake (1/2)
- 2 Cinnamon Swirl Bread (1/2)
- 3 Dinner Rolls – Cloverleaf, Etc.
- 4 Buns (3)
- 5 Yeast Doughnuts – Plain
- 6 Bundt Type Coffee Cake
- 7 Dinner Rolls, Any Other (3)
- 8 Sourdough Buns
- 9 Sweet Rolls w/Fruit/Nuts (3)
- 10 Sweet Rolls
- 11 Gluten Free Rolls (3)
- 12 Unspecified.

**\*\*There will be an additional contest sponsored by Red Star Yeast Company for all entries using Red Star yeast. An empty package of Yeast must accompany the entry entered into the Red Star contest\*\***

**Class 130 – QUICK BREADS****Premiums:****1<sup>st</sup> - \$2.00 2<sup>nd</sup> - \$1.50 3<sup>rd</sup> - \$1.00****Lot No.**

1	Baking Powder Biscuits (3)	13	Muffins-Bran (3)
2	Bread-Banana-1/2 Loaf	14	Muffins-Blueberry (3)
3	Bread-Date-1/2 Loaf	15	Muffins-Corn (3)
4	Gingerbread-4" Square	16	Muffins-Oat Bran (3)
5	Bread-Nut (No Fruit)- 1/2 Loaf	17	Muffins-Plain (3)
6	Bread-Pumpkin-1/2 Loaf	18	Muffins-Poppy Seed (3)
7	Bread-Vegetable (Zucchini or Carrot)- 1/2 Loaf	19	Muffins-Any Other (3)
8	Bread-Fruit-Any Other-1/2 Loaf	20	Gluten Free (Any Type) (3)
9	Cake Doughnuts (3)- Plain	21	Scones – Plain (3)
10	Coffee Cake-4" Square	22	Scones – Dried Fruit (3)
11	Coffee Cake-Using Fruit-4" Square	23	Scones – Any Other (3)
12	Bread-Corn-4" Square	24	Unspecified

**BEST OF SHOW– BREAD BAKING****Courtesy of Daube's Bakery****Class 140 - CAKES****4" Square – Not a Corner Piece – Unfrosted****Premiums:****1<sup>st</sup> - \$2.00 2<sup>nd</sup> - \$1.50 3<sup>rd</sup> - \$1.00****Lot No.**

1	Angel Food-White	10	Light Cake with Fruit or Nuts
2	Chiffon	11	Cup Cakes-White (3)
3	Sponge	12	Cup Cakes-Chocolate (3)
4	Jelly Roll	13	Creative Cake Using Mix as Base (State Kind of Mix & Additions)
5	Creative Sponge Cake Made with Mix (State Kind of Mix & Additions)	14	Vegetable Type Cake- Carrot, Pumpkin, etc.
6	White Cake	15	Bundt Cake
7	Yellow Cake	16	Cheesecake (Any Type)
8	Chocolate	17	Unspecified
9	Spice		

**Class 150 – COOKIES AND BARS (3 COOKIES  
OR BARS)****Premiums:****1<sup>st</sup> - \$2.00 2<sup>nd</sup> - \$1.50 3<sup>rd</sup> - \$1.00****Lot No.**

1	Chocolate Brownie	15	Chocolate Chip
2	Blonde Brownie	16	Chocolate Refrigerator Cookie
3	Date Bar	17	White Refrigerator Cookie
4	Any Other Bar Cookie	18	Fruit or Nut Refrigerator Cookie
5	Rolled – Ginger	19	Any Other Refrigerator
6	Rolled – White	20	No-Bake Drop Cookie
7	Rolled – Fruit Filled	21	No. Bake Low-Fat Bars
8	Any Other Rolled Cookies	22	Peanut Butter Drop
9	Chocolate Drop	23	Macaroon
10	Ginger Drop	24	Original Recipe (Any Type)
11	White Drop	25	Christmas Cookie – Rolled
12	Fruit or Nut Drop	26	Christmas Cookie – Drop
13	Oatmeal Drop	27	Health Bar
14	Any Other Drop Cookie	28	Unspecified

**BEST OF SHOW– BAKING****Courtesy of Otto's Bakery, Byron****Class 160 – ETHNIC BAKING**

Please label each exhibit with Ethnic background (Norwegian, German, etc.); along with the name, use of exhibited item, and the recipe.

**Premiums:****1<sup>st</sup> - \$2.00 2<sup>nd</sup> - \$1.50 3<sup>rd</sup> - \$1.00****Lot No.**

1	Fattigman (3)	10	Kolache (3)
2	Krumkake (3)	11	Other Bar
3	Sandbakkelse (3)	12	Other Cookie
4	Rosettes (3)	13	Other Bread
5	Julekage	14	Pizelles (3)
6	Kuchen	15	Kaansekage
7	Stollen	16	Baklava
8	Lefse (3)	17	Unspecified
9	Swedish Tea Ring		

**BEST OF SHOW RIBBON – ETHNIC BAKING**

### Class 165 – DECORATED CAKES

Frosting must be edible. Theme Open. Cake Forms allowed.

Sheet Cake Size – 9 x 13. Layer Cake – 2 9" Rounds.

Cup Cakes –3

#### Premiums:

1<sup>st</sup> - \$3.00 2<sup>nd</sup> - \$2.50 3<sup>rd</sup> - \$2.00

#### Lot No.

- |   |                           |   |                          |
|---|---------------------------|---|--------------------------|
| 1 | Sheet Cake – Amateur      | 5 | Doll Cake – Amateur      |
| 2 | Sheet Cake – Professional | 6 | Doll Cake – Professional |
| 3 | Layer Cake – Amateur      | 7 | Cup Cakes – Amateur      |
| 4 | Layer Cake – Professional | 8 | Cup Cakes – Professional |

#### BEST OF SHOW RIBBON – DECORATED CAKES

### Class 166 – DECORATED CAKES

#### JUNIOR Ages 7- 16

Lot Numbers and Premiums SAME as Class 165

(State Age on Entry Form)

Frosting must be edible. Theme Open. Cake Forms allowed

Sheet Cake Size – 9 x 13. Layer Cake – 2 9" Rounds.

Cup Cakes –3

#### BEST OF SHOW RIBBON – DECORATED CAKES - JUNIOR

All decorated cakes will be displayed in a refrigerated case.

### Class 168 - PIES

Must be made from scratch. No frozen or packaged pastry, no prepared pie filling.

One Slice on a disposable plate.

#### Premium:

1<sup>st</sup> - \$2.50 2<sup>nd</sup> - \$2.00 3<sup>rd</sup>- \$1.50

#### Lot No.

- 1 Apple
- 2 Cherry
- 3 Other Fruit (Peach, Rhubarb, Etc.)
- 4 Pumpkin
- 5 Pecan

All pie pieces will be displayed in a refrigerated case.

### Class 170 – PIE CRUST

#### Premiums

1<sup>st</sup> - \$2.00 2<sup>nd</sup>- \$1.50 3<sup>rd</sup>- \$1.00

#### Lot No.

- 1 Baked Shell – on Disposable Pan – Made with Lard
- 2 Baked Shell – on Disposable Pan – Made with Other Shortening

### Class 180 – HONEY BAKING

#### Premiums

1<sup>st</sup> - \$2.00 2<sup>nd</sup> - \$1.50 3<sup>rd</sup> - \$1.00

#### Lot No.

- |   |                            |   |                        |
|---|----------------------------|---|------------------------|
| 1 | Honey Bread – ½ Loaf       | 3 | Honey Cookies (3)      |
| 2 | Honey Quick Bread – ½ Loaf | 4 | Honey Cake (4" Square) |

### Class 190 – HOME MADE CANDY (3)

#### Premiums

1<sup>st</sup> - \$2.00 2<sup>nd</sup> - \$1.50 3<sup>rd</sup> - \$1.00

#### Lot No.

- |   |                                      |   |                              |
|---|--------------------------------------|---|------------------------------|
| 1 | Caramels                             | 5 | Peanut Brittle               |
| 2 | Divinity                             | 6 | Copy Cat Candy (Ex: Turtles) |
| 3 | Fudge - Variety of Three (3) Flavors | 7 | Copy Cat Candy               |
| 4 | Mints                                | 8 | Unspecified                  |

### Class 195 – Me and Grandmother/Mother

Open to children 3-10 with the help of a relative or guardian

#### Premiums

1<sup>st</sup> - \$2.00 2<sup>nd</sup> - \$1.50 3<sup>rd</sup> - \$1.00

#### Lot No.

- |    |                          |    |                                  |
|----|--------------------------|----|----------------------------------|
| 1  | Chocolate Brownie        | 15 | Chocolate Chip                   |
| 2  | Blonde Brownie           | 16 | Chocolate Refrigerator Cookie    |
| 3  | Date Bar                 | 17 | White Refrigerator Cookie        |
| 4  | Any Other Bar Cookie     | 18 | Fruit or Nut Refrigerator Cookie |
| 5  | Rolled – Ginger          | 19 | Any Other Refrigerator           |
| 6  | Rolled – White           | 20 | No-Bake Drop Cookie              |
| 7  | Rolled – Fruit Filled    | 21 | No. Bake Low-Fat Bars            |
| 8  | Any Other Rolled Cookies | 22 | Peanut Butter Drop               |
| 9  | Chocolate Drop           | 23 | Macaroon                         |
| 10 | Ginger Drop              | 24 | Original Recipe (Any Type)       |
| 11 | White Drop               | 25 | Christmas Cookie – Rolled        |
| 12 | Fruit or Nut Drop        | 26 | Christmas Cookie – Drop          |
| 13 | Oatmeal Drop             | 27 | Health Bar                       |
| 14 | Any Other Drop Cookie    | 28 | Unspecified                      |

**Class 200 – 295 – JUNIOR FOODS**

Exhibitors: Ages 7 – 16 State Age on Entry Tague  
Entry Date: Monday, July 25 8:00 am – 8:00 pm

**Class 200 – YEAST BREAD**

Lot Numbers and Premiums same as Class 100

**Class 210 – MACHINE BREAD**

Lot Numbers and Premiums same as Class 110

**Class 220 – SWEET DOUGHS-YEAST**

Lot Numbers and Premiums same as Class 120

\*\*There will be an additional contest sponsored by Red Star Yeast Company for all entries using Red Star yeast. An empty package of Yeast must accompany the entry entered into the Red Star contest\*

**Class 230 – QUICK BREAD**

Lot Numbers and Premiums same as Class 130

**Class 240 - CAKES**

Lot Numbers and Premiums same as Class 140

**Class 250 – COOKIES AND BARS**

Lot Numbers and Premiums same as Class 150

**Class 260 – ETHNIC BAKING**

Lot Numbers and Premiums same as Class 160

**Class 268 - PIES**

Lot Numbers and Premiums same as Class 168

**Class 280 – HONEY BAKING**

Lot Numbers and Premiums same as Class 180

**Class 290 – HOMEMADE CANDY**

Lot Numbers and Premiums same as Class 190

**BEST OF SHOW PLAQUE – JR. FOODS  
EXHIBITOR**

Courtesy of Brenda and Jim Rossman, Oronoco

**ENTRIES ARE TO BE MADE BY MAIL OR ON-LINE.  
GOT TO OUR WEBSITE, [www.olmstedcountyfair.com](http://www.olmstedcountyfair.com)  
FOR ENTRY FORM AND INSTRUCTIONS**

# DEPARTMENT 37 – FOOD PRESERVATION

**PRE-ENTRY DEADLINE: Friday, July 12, 2019**

**ENTRY DATE: Monday, July 22, 2019**

**8:00 am – 8:00 pm**

**RELEASE DATE: Sunday, July 28**

**4:00 – 6:00 pm**

## RULES AND REGULATIONS

1. Bring entries to the Horticulture Building.
2. Exhibits must be in half- pint, pint, or quart jars.  
WHOLE CUCUMBER PICKLES MAY BE IN 2 QUART JARS.
3. IRREGULAR OR COLORED JARS WILL NOT BE ACCEPTED
4. There will be only one entry by a person in a lot
5. All meats and vegetables must have been canned in a pressure cooker
6. Any exhibits passing the appearance test may be opened and tasted by the judge for final placing
7. Exhibits from previous years cannot be shown
8. TWO PIECE LIDS ARE MANDATORY per standard set be the canning industry. LEAVE RINGS ON.
9. All recipes, procedures and times followed must be according to current USDA and/or University of Minnesota Home Food Preservation Guildelines. Call the Answerline: 1-800-854-1678 or search [www.extension.umn.edu/foodpreservationsafety](http://www.extension.umn.edu/foodpreservationsafety)
10. ALL EXHIBITS MUST BE LABELED WITH CONTENTS, METHOD OF PREPARATION AND PROCESSING TIME. EXHIBITS WITHOUT LABEL WILL NOT BE ACCEPTED.
11. When low acid vegetables (carrots, peppers, onions) are combined with tomatoes (or higher acid vegetables), they must be pressure canned.
12. Always use an up to data cook book. Old canning recipes can be hazardous to your health.
13. NO FREEZER OR REFRIGERATOR JAMS OR JELLIES.
14. Check [www.homecanning.com](http://www.homecanning.com) for videos, more information, etc.

## SCORE CARD

Appearance, Sealing, Container, Packing	50
Color	25
Cleanliness	<u>25</u>
<b>TOTAL</b>	<b>100</b>

## Class 110 – EMERGENCY MEAL

### Premiums:

**1<sup>st</sup> - \$3.00 2<sup>nd</sup> - \$2.00 3<sup>rd</sup> - \$1.50**

### Lot No.

- 1 Five jars of fruit, vegetables, meat to make up a meal.
- 2 Five jars of dehydrated fruit, vegetables, meat to make up a meal.

## Class 120 - PICKLES

### Premiums:

**1<sup>st</sup> - \$2.00 2<sup>nd</sup> - \$1.50 3<sup>rd</sup> - \$1.00**

### Lot No.

- |                    |                               |
|--------------------|-------------------------------|
| 1 Apple            | 13 Zucchini                   |
| 2 Bread and Butter | 14 Lime                       |
| 3 Beet             | 15 Mixed Pickles              |
| 4 Cucumber Dill    | 16 Cucumbers with Hot Peppers |
| 5 Cucumber Sweet   | 17 Sweet Dill                 |
| 6 Cucumber Ripe    | 18 Garlic                     |
| 7 Onion            | 19 Green Tomato               |
| 8 Peach            | 20 Kosher                     |
| 9 Pear             | 21 Sweet Pepper               |
| 10 Bean            | 22 Hot Pepper                 |
| 11 Watermelon      | 23 Vegetable                  |
| 12 Carrot          | 24 Unspecified                |

## Class 130 - RELISHES

### Premiums:

**1<sup>st</sup> - \$2.00 2<sup>nd</sup> - \$1.50 3<sup>rd</sup> - \$1.00**

### Lot No.

- |             |                 |
|-------------|-----------------|
| 1 Catsup    | 6 Fruit         |
| 2 Salsa     | 7 Cranberry     |
| 3 Cucumber  | 8 Pepper Relish |
| 4 Vegetable | 9 Unspecified   |
| 5 Corn      |                 |

## Class 135 - SAUCES

### Premiums:

**1<sup>st</sup> - \$2.00 2<sup>nd</sup> - \$1.50 3<sup>rd</sup> - \$1.00**

### Lot No.

- |                |               |
|----------------|---------------|
| 1 Spaghetti    | 4 Mustard     |
| 2 Barbeque     | 5 Chili       |
| 3 Horse Radish | 6 Unspecified |

**Class 140 - MEAT****Premiums:****1<sup>st</sup> - \$2.00 2<sup>nd</sup> - \$1.50 3<sup>rd</sup> - \$1.00****Lot No.**

1	Beef	4	Mince Meat
2	Chicken	5	Fish
3	Pork	6	Unspecified

**Class 150 - FRUITS****Premiums:****1<sup>st</sup> - \$2.00 2<sup>nd</sup> - \$1.50 3<sup>rd</sup> - \$1.00****Lot No.**

1	Apples - Sliced	11	Strawberries
2	Apricots	12	Blueberries
3	Cherries - Bing	13	Pie Mix
4	Cherries - Ground	14	Apple Sauce
5	Cherries - Pie	15	Fruit Cocktail
6	Peaches	16	Blackberry
7	Pears	17	Rhubarb
8	Plums	18	Nectarine
9	Raspberries - Black	19	Unspecified
10	Raspberries - Red		

**Class 160 - Vegetables****Premiums:****1<sup>st</sup> - \$2.00 2<sup>nd</sup> - \$1.50 3<sup>rd</sup> - \$1.00****Lot No.**

1	Asparagus	12	Tomatoes w/ Onion & Peppers
2	Beans - Green	13	Tomato Soup
3	Beans - Wax	14	Sauerkraut
4	Beets	15	Potatoes
5	Carrots	16	Pumpkin
6	Corn - Cream Style	17	Squash - Summer
7	Corn - Whole Kernel	18	Squash - Winter
8	Greens - Any Kind	19	Peppers
9	Mixed for Soup	20	Tomatoes - Stewed
10	Peas	21	Unspecified
11	Tomatoes - Whole		

**Class 170 - JUICE****Premiums****1<sup>st</sup> - \$2.00 2<sup>nd</sup> - \$1.50 3<sup>rd</sup> - \$1.00****Lot No.**

1	Grape	5	Chokecherry
2	Apple	6	Tomato
3	Raspberry	7	Unspecified
4	Elderberry		

**Class 180 - SPECIAL****Premiums:****1<sup>st</sup> - \$2.00 2<sup>nd</sup> - \$1.50 3<sup>rd</sup> - \$1.00****More Than One Variety per Lot May Be Entered In Each of The Following Lots, but Must Be Labeled****Lot No.**

1	Lard- Home Rendered - Pint
2	Container of Horseradish
3	Container of Herb Vinegar
4	Container of Home Dried Fruits
5	Container of Home Dried Vegetables
6	Container of Home Dried Herbs
7	Container of Home Dried Grains
8	Container of Home Dried Meats

**Jam and Jelly****Score Card Appearance (Sealing, Label)**

Container	30
Color	35
Clearness	<u>35</u>
<b>TOTAL</b>	<b>100</b>

**Class 190 - JELLIES****STANDARD HALF- PINT OR PINT JELLY GLASSES****NO ODD JARS WILL BE ACCEPTED****Premiums:****1<sup>st</sup> - \$2.00 2<sup>nd</sup> - \$1.50 3<sup>rd</sup> - \$1.00****Lot No.**

1	Apple	10	Rhubarb
2	Cherry	11	Gooseberry
3	Current	12	Chokeberry
4	Grape	13	Blackberry
5	Raspberry	14	Vegetable
6	Plum	15	Rhubarb w/ Addition
7	Herb	16	Black Raspberry
8	Strawberry	17	Crabapple
9	Elderberry	18	Unspecified

### **Class 200 - JAM**

#### **Premiums:**

**1<sup>st</sup> - \$2.00 2<sup>nd</sup> - \$1.50 3<sup>rd</sup> - \$1.00**

A soft spread made by combining crushed or chopped fruits with sugar and cooking to form a gel. Commercial pectin may or may not be added. Jams can be made with a single fruit or with a combination of fruits. They should be firm but spreadable. Jams do not hold shape of the jar. (Definition from homecanning.com)

Jams are whole fruits, slightly cured, evenly distributed in syrup of jell- like brilliance and color but slightly softer than jelly.

#### **Lot No.**

1	Apricot	10	Blueberry
2	Apple Butter	11	Cherry
3	Grape	12	Blackberry
4	Rhubarb	13	Ground Cherry
5	Raspberry	14	Rhubarb w/ Additions
6	Strawberry	15	Black Raspberry
7	Peach	16	Orange Marmalade
8	Vegetable	17	Peach Marmalade
9	Plum	18	Unspecified

### **Class 210 - PRESERVES**

#### **Premiums:**

**1<sup>st</sup> - \$2.00 2<sup>nd</sup> - \$1.50 3<sup>rd</sup> - \$1.00**

A soft spread in which the fruit is preserved with sugar so it retains its shape and is transparent, shiny, tender and plump. The syrup varies from thickness of honey to that of soft jelly. A true preserve does not hold its shape when spooned from the jar.

(Definition from homecanning.com)

Preserves consist of fruit pulp run through a sieve, sugar added and cooked until it forms a paste of good consistency for spreading. Spices may be added.

#### **Lot No.**

1	Apricot	6	Tomato
2	Peach	7	Gooseberry
3	Plum	8	Vegetable
4	Raspberry	9	Unspecified
5	Strawberry		

### **Class 215 – SYRUPS – NOT MAPLE**

#### **Premiums:**

**1<sup>st</sup> - \$2.00 2<sup>nd</sup> - \$1.50 3<sup>rd</sup> - \$1.00**

#### **Lot No.**

1	Strawberry	8	Raspberry
2	Blueberry	9	Unspecified
3	Peach		

### **Class 220 – JR. FOOD PRESERVATION**

#### **Premiums:**

**1<sup>st</sup> - \$2.00 2<sup>nd</sup> - \$1.50 3<sup>rd</sup> - \$1.00**

General Rules and Regulations Apply.

Exhibitors Age 16 and Under.

Please State your age on entry tag.

#### **Lot No.**

1	Pickles - Dill	8	Emergency Meal
2	Pickles- Sweet	9	Jelly
3	Other Pickles	10	Jam
4	Meat	11	Preserves
5	Fruit	12	Juice
6	Vegetables	13	Unspecified
7	Dried Item		

**BEST OF SHOW -  
ADULT EXHIBITOR IN FOOD PRESERVATION  
Courtesy of Brenda and Jim Rossman- Oronoco**

