

Adult & Junior Department

SPECIAL CULINARY CONTESTS HELD LIVE DURING THE FAIR

Coordinator:

Lisa Lavagetto, Chef & Instructor, *Ramekins Cooking School, Sonoma*

The following contests are live competitions on the Blue Ribbon Stage in the Exhibit Hall. Each contest has a panel of judges who sample your entry, and all winners will be announced at the conclusion of each contest – with prize ribbons handed out in person!

- **Entry fee:** Adult - \$5 per entry, Junior - \$4 per entry

Entry fee includes an admission pass for that day, which will be mailed to you one week before the fair. (Maximum one pass per exhibitor per day). Entry fee must accompany entry form.

- **Optional parking fee:** To make delivery of entries easier you may purchase a one day \$10 parking credential for the Exhibit Hall Parking Lot, close to the Blue Ribbon Stage. These are only available for purchase from the Fair Office on or before Friday, June 22 at 5 pm. (This can be included on Entry Form & fee paid with Entry Fee.)

Saturday, June 30

	<u>Start Time</u>	<u>Contest Type</u>	<u>Page #</u>
This Little Piggy! Pork Cook-off	1:00 pm	Adult & Junior	141
Diverse Desserts	4:00 pm	Adult	142
Classic Cake Championship	6:00 pm	Adult	143

Sunday, July 1

Clover Country Creations	1:00 pm	Adult & Junior	144
Recetas Latinas	2:30 pm	Adult & Junior	145
Salsa!	4:00 pm	Adult	146
The Greatest Pies in the USA	5:30 pm	Adult	147

Monday, July 2

Kids Can Cook	2:00 pm	Junior	148
1st Annual Family Cookie Championship			149
Kids	3:00 pm	Junior	
Adults	4:00 pm	Adult	
Grandparents	5:00 pm	Adult	
Healthy Choices	6:30 pm	Adult & Junior	150

Tuesday, July 3

Scrumptious Squash	1:00 pm	Adult	151
Creative Cauliflower	2:30 pm	Adult	152
Soups On!	4:00 pm	Adult	153
The First Press - Celebrating Olive Oil	6:00 pm	Adult	154

Wednesday, July 4

California Cheesecake	2:00 pm	Adult & Junior	155
Chocolate Heaven	4:00 pm	Adult	156

New! Special Adult Culinary Contest

SCRUMPTIOUS SQUASH

Judges:

Randall Hicks, Pastry Chef, Culinary Consultant and Educator with *Cooking with Rosetta* (.com), Castro Valley

Chris Lavagetto, Kitchen Assistant, *Ramekins Cooking School*, Sonoma

Julie Steinfeld, Pastry Chef, *Ramekins Cooking School*, Sonoma

Timeline & Rules

Contest → Tuesday, July 3, Blue Ribbon Stage, Exhibit Hall

Check-in: 12:30 pm; **Judging:** 1:00 pm

Eligibility → Open to all adult amateur California chefs

Entry Forms Due → On or before Friday, June 15, 5 pm, Fair Office

Entry Limit → One Entry per Exhibitor per Class

Entry Fee → \$5 per Entry. Entry fee includes Fair Admission*

Optional Parking Fee → \$10* (*see page 1 for more information)

1. Local and State Rules govern this competition.
2. Any squash-based recipe may be used (e.g. butternut squash, pumpkin, spaghetti squash, zucchini, etc.).
3. Bring a copy of your recipe for judging. Recipe may be used for publication.
4. Bring enough to serve eight people.
5. You may be creative with your presentation.
6. The judging will take place in front of fairgoers at the Blue Ribbon Stage.
Judging: Recipe and Taste - 90%
Presentation and Appearance - 10%
7. Please label your entry with name & phone number on bottom of container.

Division 190 Scrumptious Squash **Adult \$5 per entry**

Class

- 1 Scrumptious Squash, appetizer or side
- 2 Scrumptious Squash, salad
- 3 Scrumptious Squash, entrée



American System of Judging – Awards Offered per Class

1st Place – \$20 & Ribbon ● 2nd Place – \$15 & Ribbon ● 3rd Place – \$10 & Ribbon
4th Place – \$8 & Ribbon ● 5th Place – \$5 & Ribbon ● Honorable Mentions – Ribbons

Best of Show – \$25 & Rosette Ribbon

Special Award for Best Use of Any Products produced in Marin and/or Sonoma Counties (meat, fruit, vegetables, jam, olive oil, cheese/dairy products, etc.) Please list on recipe.

\$50 & Rosette Ribbon sponsored by

Agricultural Institute of Marin, The Bay Area's Farmers Markets