

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

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Special Adult & Junior Culinary Contest

THIS LITTLE PIGGY!

Pork Cook-Off

sponsored by the



Judges: **John Farais**, Chef Instructor, San Rafael

Sue Caniglia, Personal Chef & Owner of **Living Spoonfuls** Catering, San Rafael

Roy Cecchini, Owner, **Rocky's Quality Meats**, San Rafael

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

Representative from the **California Pork Producers Association**

Timeline & Rules

Contest → Saturday, June 30, Blue Ribbon Stage, Exhibit Hall
Check-in: 1:30 pm; **Judging:** 2:00 pm

Eligibility → Open to all amateur California chefs ages 9 through adult

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

Entry Limit → One Entry per Exhibitor per Class

Entry Fee → Adult: \$5 per Entry Junior: \$4 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 recipe using pork may be used. Bring a copy of your recipe for judging. Recipe may be used for publication.
3. Bring enough to serve eight. You may be creative with your presentation.
4. A microwave will be available for reheating entry.
5. The judging will take place in front of fairgoers at the Blue Ribbon Stage.
Judging: Recipe and Taste – 90% ● Presentation & Appearance – 10%
6. Please label your entry with name & phone number on bottom of container.

Division 180 This Little Piggy!

Adult \$5 per entry

Class

- 1 Pork Appetizer (hot or cold)
- 2 Pork Entrée (roast, chops, tenderloin, stews, etc.)
- 3 Pork Ribs (baked, barbequed, etc.)
- 4 Pulled Pork or Carnitas (any recipe)
- 5 Bacon (any recipe using any type of bacon – appetizer, main course, or dessert)

Division 380 This Little Piggy!

Junior \$4 per entry

- 6 Perfect Pork, any recipe by a junior chef 9 through 18 years of age

American System of Judging – Awards Offered per Class

1st Place – \$40 & Ribbon ● 2nd Place – \$30 & Ribbon ● 3rd Place – \$20 & Ribbon
4th Place – \$15 & Ribbon ● 5th Place – \$10 & Ribbon ● Honorable Mentions – Ribbons

Best of Show - \$100 & Rosette Ribbon

Special Prize for This Little Piggy! – \$25 Gift Certificate

courtesy of ~ **Rocky's Quality Meats, San Rafael**

New! Special Adult Culinary Contest

DIVERSE DESSERTS

Judges:

Cathy Baker-Fayal, Assistant Bakery Team Leader, *Whole Foods*, Mill Valley
Sue Caniglia, Personal Chef & Owner of *Living Spoonfuls* Catering, San Rafael
John Farais, Chef Instructor, San Rafael
Randall Hicks, Pastry Chef, Culinary Consultant and Educator with
Cooking with Rosetta (.com), Castro Valley

Timeline & Rules

Contest → Saturday, June 30, Blue Ribbon Stage, Exhibit Hall

Check-in: 3:30 pm; **Judging:** 4:00 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 desert recipe from around the world may be used. Please bring a copy of recipe for judging. Recipe may be used for publication.
3. Please bring enough dessert to serve at least eight people. (One whole cake or eight pastries, etc.) You may be creative with your presentation.
4. The judging will take place in front of fairgoers at the Blue Ribbon Stage.
Judging: Recipe and Taste - 90%
Presentation and Appearance - 10%
5. Please label your entry with name & phone number on bottom of container.

Division 181 Diverse Desserts

Adult \$5 per entry

Class

- 1 Diverse Dessert, any recipe

American System of Judging – Awards Offered per Class

1st Place – \$50 & Ribbon ● 2nd Place – \$40 & Ribbon ● 3rd Place – \$30 & Ribbon
4th Place – \$20 & Ribbon ● 5th Place – \$10 & Ribbon ● Honorable Mentions – Ribbons

Best of Show (1st Place) – Rosette Ribbon

Special Adult Culinary Contest

4th ANNUAL CLASSIC CAKE CHAMPIONSHIP (CELEBRATING VINTAGE/HEIRLOOM RECIPES)

Judges:

Cathy Baker-Fayal, Assistant Bakery Team Leader, *Whole Foods*, Mill Valley
Sue Caniglia, Personal Chef & Owner of *Luving Spoonfuls* Catering, San Rafael
John Farais, Chef Instructor, San Rafael
Randall Hicks, Pastry Chef, Culinary Consultant and Educator with
Cooking with Rosetta (.com), Castro Valley

Timeline & Rules

- Contest** → Saturday, June 30, Blue Ribbon Stage, Exhibit Hall
Check-in: 5:30 pm; **Judging:** 6:00 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 vintage/heirloom recipe for a cake may be used. Your cake may be any type (layer cake, torte, Bundt, roll, loaf, sheet, etc.) Please bring a copy of recipe for judging. You may include history of the recipe, (e.g. "My Aunt Mary's Favorite", "Originated in the South in 1920", "From Barbara's Cookbook 1940", etc.). Recipe may be used for publication.
3. Please bring one whole cake. You may be creative with your presentation.
4. The judging will take place in front of fairgoers at the Blue Ribbon Stage.
Judging: Recipe and Taste – 90% ● Presentation & Appearance – 10%
5. Please label your entry with name & phone number on bottom of container.

Division 182 Classic Cake Championship

Adult \$5 per entry

- Class** 1 Classic Layer Cake, any vintage/heirloom recipe
2 Classic Cake, any other type, any vintage/heirloom recipe

Danish System of Judging* – Awards Offered per Class

* Judged on Individual Merit. More than 1st Place, 2nd Place, etc. may be awarded.

1st Place – \$25 & Ribbon ● 2nd Place – \$15 & Ribbon ● 3rd Place – \$10 & Ribbon
4th Place – \$8 & Ribbon ● 5th Place – \$5 & Ribbon ● Honorable Mentions – Ribbons

Best of Show – \$50 & Rosette Ribbon

Special Prize for Classic Cake Championship
Awarded at the Discretion of the Judges *Courtesy of ~*

Nothing Bundt Cakes, Corte Madera
Gift Certificate for a 10 inch Decorated Cake

New! Special Adult & Junior Culinary Contest

CLOVER COUNTRY CREATIONS

RECIPES USING CLOVER STORNETTA PRODUCTS

Judges:

Lori Bowling, Kitchen Assistant, *Ramekins*, Napa

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

Charlene Small, Class Manager, *Ramekins*, Petaluma



Timeline & Rules

Contest → Sunday, July 1, Blue Ribbon Stage, Exhibit Hall

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

Eligibility → Open to all amateur California chefs, ages 9 through adult

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

Entry Limit → One Entry per Exhibitor per Class

Entry Fee → Adult: \$5 per Entry. Junior: \$4 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 recipe using three or more Clover Sonoma dairy products may be used.
3. Bring enough to serve six. You may be creative with your presentation.
4. A microwave will be available for reheating entries before judging.
5. The judging will take place in front of fairgoers at the Blue Ribbon Stage.
Judging: Recipe and Taste - 90%
Presentation and Appearance - 10%
6. Please label your entry with name & phone number on bottom of container.

Division 183 Clover Country Creations

Adult \$5 per entry

Division 381 Clover Country Creations

Junior \$4 per entry

Class

- 1 Clover Country Creations, any recipe using two or more Clover-Stornetta Farms dairy products
- 2 Clover Country Creations, any low fat recipe, using two or more low fat Clover-Stornetta Farms dairy products

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 Adult & Junior Culinary Contest

RECETAS LATINAS

Judges:

Lori Bowling, Kitchen Assistant, *Ramekins*, Napa

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

Kristina Ibarra, Front of House Manager, *Fork Roadhouse & Catering*, Sebastopol

Charlene Small, Class Manager, *Ramekins*, Petaluma

Timeline & Rules

Contest → Sunday, July 1, Blue Ribbon Stage, Exhibit Hall

Check-in: 2:00 pm; **Judging:** 2:30 pm

Eligibility → Open to all amateur California chefs ages 9 through adult

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

Entry Limit → One Entry per Exhibitor per Class

Entry Fee → Adult: \$5 per Entry. Junior: \$4 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. Bring a copy of your recipe for judging. Recipe may be used for publication.
3. Marin County Fair will provide a microwave oven, if you need to reheat entry.
4. Bring a serving dish and any other supplies you may need. You may be creative with your presentation.
5. The judging will take place in front of fairgoers at the Blue Ribbon Stage in the Exhibit Hall.
Judging: Recipe and Taste - 90%
Presentation and Appearance - 10%.
6. Please label your entry with name & phone number on bottom of container.

Division 184 Recetas Latinas

Adult \$5 per entry

Division 382 Recetas Latinas

Junior \$4 per entry

Class

- 1 Enchiladas, (6), any recipe
- 2 Guacamole, any recipe (1 pint, may be assembled after check-in)
- 3 Tamales, (6), any recipe
- 4 Recetas Latinas, any other recipe

American System of Judging – Awards Offered per Class

1st Place – \$25 & Ribbon ● 2nd Place – \$20 & Ribbon ● 3rd Place – \$15 & Ribbon
4th Place – \$10 & Ribbon ● 5th Place – \$5 & Ribbon ● Honorable Mentions – Ribbons

**Overall Best of Show– \$50 Gift Certificate to
Green Chile Kitchen, San Rafael**

New! Special Adult Culinary Contest

SALSA!

Judges:

Lori Bowling, Kitchen Assistant, *Ramekins*, Napa

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

Charlene Small, Class Manager, *Ramekins*, Petaluma

Timeline & Rules

Contest → Sunday, July 1, Blue Ribbon Stage, Exhibit Hall

Check-in: 3:30 pm; **Judging:** 4:00 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 recipe for salsa may be used.
3. Bring a copy of your recipe for judging. Recipe may be used for publication.
4. Bring enough salsa to serve eight people. Include enough crackers, chips, bread, vegetables, or anything else your dip should be eaten with 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 185 Salsa!

Adult \$5 per entry

Class

- 1 Salsa, hot
- 2 Salsa, mild
- 3 Salsa, fruit-based

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 Adult Culinary Contest

THE GREATEST PIES IN THE USA

Judges:

Lori Bowling, Kitchen Assistant, *Ramekins*, Napa

Cathy Baker-Fayal, Assistant Bakery Team Leader, *Whole Foods*, Mill Valley

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

Charlene Small, Class Manager, *Ramekins*, Petaluma

Georgia Wade, Accomplished Baker, Mill Valley

Timeline & Rules

Contest → Sunday, July 1, Blue Ribbon Stage, Exhibit Hall

Check-in: 5:00 pm; **Judging:** 5:30 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 recipe may be used. Bring a copy of your recipe for judging. Your recipe may be used for publication.
3. Bring entire pie. You may be creative with presentation.
4. The judging will take place in front of fairgoers at the Blue Ribbon Stage.
Judging: Recipe and Taste - 90%
Presentation and Appearance - 10%
5. Please label your entry with name & phone number on bottom of container.

Division 186 The Greatest Pies in the USA

Adult \$5 per entry

Class

- 1 Pumpkin Pie – any recipe, any crust – two-crust, lattice, crumb, etc., with or without topping. (You may apply topping at contest.)
- 2 Fruit Pie – Apple, Cherry, Lemon, Peach, Mixed Fruit, etc. – any type, any crust
- 3 Tarts & Galettes – any sweet type, Apple, Lemon, Cinnamon Nut, etc.
- 4 Any other Sweet Pies – Pecan, Peanut Butter, Nut, Sweet Potato, etc.
- 5 Savory Pies, Galettes, Tarts – Any type – Vegetable, Mushroom, Mincemeat, Chicken Pot Pie, Salmon, etc.

American System of Judging – Awards Offered per Class

1st Place – \$40 & Ribbon ● 2nd Place – \$30 & Ribbon ● 3rd Place – \$20 & Ribbon
4th Place – \$15 & Ribbon ● 5th Place – \$10 & Ribbon ● Honorable Mentions – Ribbons

Best of Show Sweet – \$50 & Rosette Ribbon

Best of Show Savory – \$50 & Rosette Ribbon

Best of Show Cash Awards *courtesy of* ~

Margie Goodman, Novato, in memory of her mother Ann Niman

New! Special Junior Culinary Contest

KIDS CAN COOK

Judges:

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

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

Georgia Wade, Accomplished Baker, Mill Valley

Timeline & Rules

Contest → Monday, July 2, Blue Ribbon Stage, Exhibit Hall

Check-in: 1:30 pm; **Judging:** 2:00 pm

Eligibility → Open to all amateur California chefs, 9 through 18

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

Entry Limit → One Entry per Exhibitor

Entry Fee → \$4 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 recipe may be used for your entrée, appetizer, or dessert. Please bring a copy of recipe for judging. Recipe may be used for publication.
3. Please bring enough for six people. You may be creative with your presentation.
4. The judging will take place in front of fairgoers at the Blue Ribbon Stage.
Judging: Recipe and Taste - 90%
Presentation and Appearance - 10%
5. Please label your entry with name & phone number on bottom of container.

Division 383 Kids Can Cook

Junior \$4 per entry

Class

- 1 Kids Can Cook, 5 through 8 years of age
- 2 Kids Can Cook, 9 through 12 years of age
- 3 Kids Can Cook, 13 through 15 years of age
- 4 Kids Can Cook, 16 through 18 years of age



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

New! Special Adult & Junior Culinary Contest

FAMILY COOKIE CHAMPIONSHIP

Judges:

Sue Crivello, Award-winning Baker, San Rafael

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

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

Timeline & Rules

Contest → Monday, July 2, Blue Ribbon Stage, Exhibit Hall

Check-in & Judging: See divisions below.

Eligibility → Open to all adult amateur California bakers

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

Entry Limit → One Entry per Exhibitor

Entry Fee → Adult: \$5 per Entry Junior: \$4 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. A friendly family competition – see which member of your family can bake the best cookies! Contest will consist of three rounds: Kids, Adults, and Grandparents. Awards will be presented at the end of each round, and the overall Best of Show winner chosen at the very end.
3. Bring one dozen cookies. Be creative with your presentation.
4. Any recipe for cookies may be used. Please bring a copy of recipe for judging. Recipe may be used for publication.
5. The judging will take place in front of fairgoers at the Blue Ribbon Stage.
Judging: Recipe & Taste - 90% ● Presentation & Appearance - 10%
6. Please label your entry with name & phone number on bottom of container.

Division 384 Cookie Championship – Kids

Contest Check-in: 2:30 pm, Judging: 3 pm

Junior \$4 per entry

Division 187 Cookie Championship – Adults

Contest Check-in: 3:30 pm, Judging: 4 pm

Adult \$5 per entry

Division 188 Cookie Championship – Grandparents

Contest Check-in: 4:30 pm, Judging: 5 pm

Adult \$5 per entry

Class

- 1 Family Cookie Championship – any recipe

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 (one per age group) – \$25 & Rosette Ribbon

Overall Best of Show – \$30 & Rosette Ribbon

Special Adult & Junior Culinary Contest

HEALTHY CHOICES

Judges:

Pat Kendall, Chief Administrative Officer, *Kaiser Permanente Medical*, San Rafael

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

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

Timeline & Rules

Contest → Monday, July 2, Blue Ribbon Stage, Exhibit Hall

Check-in: 6:00 pm; **Judging:** 6:30 pm

Eligibility → Open to all amateur California chefs, age 9 through adult

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

Entry Limit → One Entry per Exhibitor per Class

Entry Fee → Adult: \$5 per Entry Junior: \$4 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. Use your favorite low fat or healthy choice recipe. Please bring a copy of recipe for judging. Recipe may be used for publication & should include:
 - a. All amounts for ingredients and serving size should be listed in grams (preferably) or ounces.
 - b. Yield of recipe (number and size of servings).
 - c. Each ingredient listed separately, with specifications as to type of product, and amount.
3. Your entry should be large enough to serve six people
4. The judging will take place in front of fairgoers at the Blue Ribbon Stage.

Judging: Recipe(s) & Nutritional Value – 50% ● Taste – 40%

● Presentation & Appearance – 10%

Division 189 Healthy Choices

Adult \$5 per entry

Division 385 Healthy Choices

Junior \$4 per entry

Class

- | | |
|-----------------------|--|
| 1 Healthy Salad | 4 GMO Free! (any recipe) |
| 2 Healthy Entrée | 5 Broccoli (any recipe) |
| 3 Gluten-free Dessert | 6 Any other Healthy Food Choice recipe |

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 Prize for Healthy Choices by Juniors

Awarded at the Discretion of the Judges Courtesy of ~

Mulberry Street Pizzeria & Restaurant, San Rafael

\$50 Gift Certificate

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

New! Special Adult Culinary Contest

CREATIVE CAULIFLOWER

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: 2:00 pm; **Judging:** 2:30 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 recipe using cauliflower as a main ingredient may be used.
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 191 Creative Cauliflower Adult \$5 per entry

Class

- 1 Creative Cauliflower, appetizer or side
- 2 Creative Cauliflower, salad
- 3 Creative Cauliflower, 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

Special Adult Culinary Contest

SOUPS ON!

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: 3:30 pm; **Judging:** 4:00 pm

Eligibility → Open to all adult amateur California bakers

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

Entry Limit → One Entry per Exhibitor

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 recipe for a soup may be used. Please bring a copy of recipe for judging. Recipe may be used for publication.
3. Please bring enough soup to serve eight people. You may be creative with your presentation.
4. The judging will take place in front of fairgoers at the Blue Ribbon Stage.
Judging: Recipe and Taste - 90%
Presentation and Appearance - 10%
5. Please label your entry with name & phone number on bottom of container.

Division 192 Soups On!

Adult \$5 per entry

Class

- 1 Soup, cold
- 2 Soup, hot (Microwave available to reheat entry.)
- 3 Soup, vegetarian
- 4 Soup, dessert



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

New! Special Adult Culinary Contest

THE FIRST PRESS – CELEBRATING OLIVE OIL

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: 5:30 pm; **Judging:** 6:00 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 recipe featuring olive oil as an ingredient may be used. Please bring a copy of recipe for judging. Recipe may be used for publication.
3. Please bring enough to serve eight people. You may be creative with your presentation.
4. The judging will take place in front of fairgoers at the Blue Ribbon Stage.
Judging: Recipe and Taste - 90%
Presentation and Appearance - 10%
5. Please label your entry with name & phone number on bottom of container.

Division 193 Celebrating Olive Oil **Adult \$5 per entry**

Class

- 1 Celebrating Olive Oil, any baked item (e.g. bread, cookies, cake, etc.)
- 2 Celebrating Olive Oil, entrée (may include meat or be vegetarian)
- 3 Celebrating Olive Oil, salad

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
sponsored by ~ Bonnie Yuen, San Rafael

Special Adult & Junior Dairy Foods Contest

CALIFORNIA CHEESECAKE

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

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

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

Greg Maier, Head Pastry Chef, *Whole Foods*, Novato

Timeline & Rules

Contest → Wednesday, July 4, Blue Ribbon Stage, Exhibit Hall

Check-in: 1:30 pm; **Judging:** 2:00 pm

Eligibility → Open to all amateur California chefs, ages 9 through adult

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 cheesecake recipe may be used. The cake may be made with or without topping, depending on the class. Bring one whole cheesecake.
3. Bring a copy of your recipe for judging. Recipe may be used for publication.
4. The judging will take place in front of fairgoers at the Blue Ribbon Stage.

Judging: Recipe & Taste - 90% ● Presentation & Appearance - 10%.

Division 194 California Cheesecake Adult \$5 per entry

Division 386 California Cheesecake Junior \$4 per entry

Class 1 One Whole Cheesecake, plain (no topping), made by an adult, 19 years & older

2 One Whole Cheesecake, flavored, with or without topping, made by an adult, 19 years & older

3 One Whole Cheesecake, using at least one cheese produced in Marin County (list cheese(s) in recipe), made by an adult or youth, 9 years & older *

4 One Whole Cheesecake, any kind - plain or flavored, with or without topping, made by a youth, 9 through 18 years old

American System of Judging – Awards Offered per Class

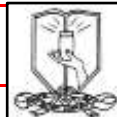
1st Place – \$25* & Ribbon ● 2nd Place – \$20 & Ribbon ● 3rd Place – \$15 & Ribbon
4th Place – \$10 & Ribbon ● 5th Place – \$5 & Ribbon ● Honorable Mentions – Ribbons

Best of Show Adult – \$25 & Rosette Ribbon

Best of Show Junior – \$25 & Rosette Ribbon

***First Place Cheesecake made with Marin County produced Cheeses(s) sponsored by Marin Agricultural Land Trust – \$50**

Best of Show Cash Award for – Adult Cheesecake
sponsored by the **North Bay Dairy Women**



New! Special Adult Culinary Contest

CHOCOLATE HEAVEN

Judges:

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

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

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

Greg Maier, Head Pastry Chef, *Whole Foods*, Novato

Timeline & Rules

Contest → Wednesday, July 4, Blue Ribbon Stage, Exhibit Hall

Check-in: 3:30 pm; **Judging:** 4:00 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 recipe featuring chocolate may be used. Please bring a copy of recipe for judging. Recipe may be used for publication.
3. Please bring enough to serve eight people. You may be creative with your presentation.
4. The judging will take place in front of fairgoers at the Blue Ribbon Stage.
Judging: Recipe and Taste - 90% ● Presentation and Appearance - 10%
5. Please label your entry with name & phone number on bottom of container.

Division 195 Chocolate Heaven

Adult \$5 per entry

Class

- 1 Chocolate Heaven, cake
- 2 Chocolate Heaven, any other baked item (bread, cookies, muffins, etc.)
- 3 Chocolate Heaven, any other (candy, dipped fruit, ice cream, pudding, etc.)

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 – \$40 & Rosette Ribbon