# SPECIAL CULINARY CONTESTS HELD LIVE DURING THE FAIR

## **Coordinator:**

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

#### **Assistant Coordinator: Nick Yanchunis**, Novato

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: <u>Adult</u> - \$5 per entry, <u>Junior</u> - \$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.

#### Note:

A 2019 Registration Fee of \$2 per person will apply; save \$1 by entering online

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 21 at 5 pm. (This can be
included on Entry Form & fee paid with Entry Fee.)

Kids Can Cook 2:00 pm Junior Moon Pies 4:00 pm Adult & Junior Healthy Choices 6:00 pm Adult & Junior Thursday, July 4  Clover Country Creations 1:00 pm Adult & Junior Carrot Classics 2:30 pm Adult Vegetable Medley 4:00 pm Adult Vegetable Medley 4:00 pm Adult Friday, July 5  The First Press - Celebrating Olive Oil 2:00 pm Adult & Junior Classic Cake Championship 6:00 pm Adult & Junior Classic Cake Championship 6:00 pm Adult Saturday, July 6  California Cheesecake 1:00 pm Adult & Junior The Moon is Made of Cheese 3:00 pm Adult The Greatest Pies in the USA 5:30 pm Adult Sunday, July 7  This Little Piggy! Pork Cook-off 2:00 pm Adult & Junior Recetas Latinas 4:00 pm Adult & Junior	Wednesday, July 3	Start Time	Contest Type
Healthy Choices 6:00 pm Adult & Junior  Thursday, July 4  Clover Country Creations 1:00 pm Adult & Junior Carrot Classics 2:30 pm Adult Vegetable Medley 4:00 pm Adult  Friday, July 5  The First Press - Celebrating Olive Oil 2:00 pm Adult Bread Basket 4:00 pm Adult & Junior Classic Cake Championship 6:00 pm Adult  Saturday, July 6  California Cheesecake 1:00 pm Adult & Junior The Moon is Made of Cheese 3:00 pm Adult The Greatest Pies in the USA 5:30 pm Adult  Sunday, July 7  This Little Piggy! Pork Cook-off 2:00 pm Adult & Junior	Kids Can Cook	2:00 pm	Junior
Healthy Choices 6:00 pm Adult & Junior  Thursday, July 4  Clover Country Creations 1:00 pm Adult & Junior Carrot Classics 2:30 pm Adult Vegetable Medley 4:00 pm Adult  Friday, July 5  The First Press - Celebrating Olive Oil 2:00 pm Adult Bread Basket 4:00 pm Adult & Junior Classic Cake Championship 6:00 pm Adult  Saturday, July 6  California Cheesecake 1:00 pm Adult & Junior The Moon is Made of Cheese 3:00 pm Adult The Greatest Pies in the USA 5:30 pm Adult  Sunday, July 7  This Little Piggy! Pork Cook-off 2:00 pm Adult & Junior	Moon Pies	4:00 pm	Adult & Junior
Clover Country Creations 1:00 pm Adult & Junior Carrot Classics 2:30 pm Adult Vegetable Medley 4:00 pm Adult  Friday, July 5 The First Press - Celebrating Olive Oil 2:00 pm Adult & Junior Classic Cake Championship 6:00 pm Adult & Junior Classic Cake Championship 6:00 pm Adult Saturday, July 6 California Cheesecake 1:00 pm Adult & Junior The Moon is Made of Cheese 3:00 pm Adult The Greatest Pies in the USA 5:30 pm Adult Sunday, July 7 This Little Piggy! Pork Cook-off 2:00 pm Adult & Junior			
Carrot Classics	Thursday, July 4		
Vegetable Medley	Clover Country Creations	1:00 pm	Adult & Junior
Friday, July 5 The First Press - Celebrating Olive Oil 2:00 pm Adult Bread Basket 4:00 pm Adult & Junior Classic Cake Championship 6:00 pm Adult  Saturday, July 6 California Cheesecake 1:00 pm Adult & Junior The Moon is Made of Cheese 3:00 pm Adult The Greatest Pies in the USA 5:30 pm Adult  Sunday, July 7 This Little Piggy! Pork Cook-off 2:00 pm Adult & Junior	Carrot Classics	2:30 pm	Adult
The First Press - Celebrating Olive Oil	Vegetable Medley	4:00 pm	Adult
Olive Oil			
Bread Basket 4:00 pm Adult & Junior Classic Cake Championship 6:00 pm Adult  Saturday, July 6  California Cheesecake 1:00 pm Adult & Junior The Moon is Made of Cheese 3:00 pm Adult The Greatest Pies in the USA 5:30 pm Adult  Sunday, July 7  This Little Piggy! Pork Cook-off 2:00 pm Adult & Junior		0.00	A 1 1
Classic Cake Championship			
Saturday, July 6 California Cheesecake			
California Cheesecake	Classic Cake Championship.	6:00 pm	Adult
The Moon is Made of Cheese	Saturday, July 6		
The Greatest Pies in the USA 5:30 pm Adult Sunday, July 7 This Little Piggy! Pork Cook-off 2:00 pm Adult & Junior	California Cheesecake	1:00 pm	Adult & Junior
Sunday, July 7 This Little Piggy! Pork Cook-off 2:00 pm	The Moon is Made of Cheese	3:00 pm	Adult
This Little Piggy! Pork Cook-off 2:00 pm	The Greatest Pies in the USA	5:30 pm	Adult
Recetas Latinas			
——————————————————————————————————————	Recetas Latinas	4:00 pm	Adult & Junior

Note: All judges' decisions are final, all awards are granted completely at discretion of the judges.

# Special Adult & Junior Culinary Contest

# **CLOVER COUNTRY** CREATIONS



RECIPES USING CLOVER STORNETTA PRODUCTS

# Judges:

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

Lawrence Lavagetto, Kitchen Assistant, Ramekins Cooking School, Sonoma Lisa Lavagetto, Chef & Instructor, Ramekins Cooking School, Sonoma

### **Timeline & Rules**

**Contest** → Thursday, July 4, 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 Wednesday, June 5, 5 pm, Fair Office

Or: Enter online at marinfair.org through Wednesday, June 12.\*

**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 previous page for more information)

- 1. Local and State Rules govern this competition.
- 2. Any recipe using two or more Clover Sonoma dairy products may be used.
- 3. Please bring enough to serve six people. 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 & Appearance - 10%
- 6. Please label your entry with name & phone number on bottom of container.

**Division 182 Clover Country Creations** 

Adult \$5 per entry

**Division 383 Clover Country Creations** 

Junior \$4 per entry

Class Use two or more Clover Sonoma dairy products in each recipe.

- Clover Country Creations, any sweet recipe 1
- Clover Country Creations, any savory recipe 2
- Clover Country Creations, any low-fat 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 Award – printed copy of My Calabria courtesy of ~ Rosetta Costantino, Oakland, of Cooking with Rosetta