

Adult & Junior Department

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:** 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.

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.)

Wednesday, July 3

	<u>Start Time</u>	<u>Contest Type</u>
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

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
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

HEALTHY CHOICES

Judges:

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

Joe Mongiantini, Private Chef & Culinary Instructor, Glen Ellen

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

Timeline & Rules

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

Check-in: 5:30 pm; **Judging:** 6:00 pm

Eligibility → Open to all amateur California chefs, age 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. 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. Each ingredient listed separately, with specifications as to type of product and amount of each.
 - b. Yield of recipe (number and size of servings).
 - c. All amounts should be listed in grams (preferably) or ounces.
 3. Please bring 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 181 Healthy Choices

Adult \$5 per entry

Division 382 Healthy Choices

Junior \$4 per entry

Class

- | | |
|-------------------------|---|
| 1 Healthy Salad | 5 Probiotic Foods (e.g. kombucha, sauerkraut, kimchi, etc., any recipe) |
| 2 Healthy Entrée | 6 Any other Healthy Food Choice recipe |
| 3 Gluten-free Dessert | |
| 4 Broccoli (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 – \$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 courtesy of ~



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