

## 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 Culinary Contest

# THE GREATEST PIES IN THE USA

### **Judges:**

**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

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

**Sherry McAfee**, Kitchen Assistant, *Ramekins Cooking School*, Sonoma

**Rebecca Merrill**, Catering Chef, *Insalata's*, San Anselmo

**Georgia Wade**, Accomplished Baker, Mill Valley

### **Timeline & Rules**

**Contest** → Saturday, July 6, 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 Wednesday, June 5, 5 pm, Fair Office

**Or:** **Enter online at [marinfair.org](http://marinfair.org) through Wednesday, June 12.\***

**Entry Limit** → One Entry per Exhibitor per Class

**Entry Fee** → \$5 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 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 & Appearance – 10%**
5. Please label your entry with name & phone number on bottom of container.

## **Division 190 The Greatest Pies in the USA**

**Adult \$5 per entry**

### **Class**

- 1 Berry Pie – any recipe using one or more types of berries, any crust – two-crust, lattice, crumb, etc., with or w/out 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, Pumpkin, Peanut Butter, 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**