

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.

New! Special Adult Culinary Contest

THE MOON IS MADE OF CHEESE

Judges: **Lori Bowling**, Kitchen Assistant, *Ramekins Cooking School*, Sonoma
Randall Hicks, Pastry Chef, Culinary Consultant, & Educator with
Cooking with Rosetta (.com), Castro Valley
Greg Maier, Head Pastry Chef, *Whole Foods*, Novato
Sherry McAfee, Kitchen Assistant, *Ramekins Cooking School*, Sonoma

Timeline & Rules

Contest → Saturday, July 6, Blue Ribbon Stage, Exhibit Hall

Check-in: 2:30 pm; **Judging:** 3:00 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 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 using one or more types of cheese as a main ingredient may be used. Please bring a copy of recipe for judging. Recipe may be used for publication.
3. Please bring enough to serve 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 & Appearance – 10%
5. Please label your entry with name & phone number on bottom of container.

Division 189 The Moon is Made of Cheese

Adult \$5 per entry

Class

- 1 Cheese Appetizer, Hot or Cold
- 2 Cheese Entrée, Hot or Cold
- 3 Cheese, Dessert, Hot or Cold



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 – \$50 & Rosette Ribbon

**Special Award for Best Use of Any Cheese produced in
Marin and/or Sonoma Counties. Please list on recipe.**

\$50 & Rosette Ribbon courtesy of ~

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