

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 (19+) - \$5 per entry, Junior (5-18 years) - \$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.

2020 Registration Fee: \$1 per person online, \$2 per person via paper form

- **Optional parking fee:** You may purchase a one-day \$10 parking pass for the Exhibit Hall Parking Lot, closer to the Blue Ribbon Stage. These must be paid for with payment of Registration / Entry Fees: include "Parking Fee" on an entry line & specify which day, & include \$10 fee with your total payment. Parking passes will be mailed with admission passes. Limited to one per exhibitor per day for any contests entered.

Wednesday, July 1

	<u>Start Time</u>	<u>Contest Type</u>
Kids Can Cook	2:00 pm	Junior
Leave No Stone Unturned	4:00 pm	Adult & Junior
Healthy Choices	6:00 pm	Adult & Junior

Thursday, July 2

Clover Country Creations	1:00 pm	Adult & Junior
Classical Corn	3:00 pm	Adult
Perfect Pasta Sauce	4:30 pm	Adult

Friday, July 3

In a Pickle!	12:30 pm	Adult
The First Press - Celebrating Olive Oil	2:00 pm	Adult
Go for Garlic!	4:00 pm	Adult & Junior
Finger Lickin' Chicken	6:00 pm	Adult

Saturday, July 4

California Cheesecake	1:00 pm	Adult & Junior
Say Farmstead Cheese!	3:00 pm	Adult
The Greatest Pies in the USA	6:00 pm	Adult

Sunday, July 5

This Little Piggy! Pork Cook-off	1:00 pm	Adult & Junior
California Salsa Championship	3:30 pm	Adult
Recetas Latinas	5:00 pm	Adult & Junior

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

Special Junior Culinary Contest

KIDS CAN COOK!

Judges:

Cathy Baker-Fayal, Professional Baker, *SusieCakes*, Greenbrae

Nancy Johnson, Special Event Chef, *Ramekins Cooking School*, Sonoma

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

Timeline & Rules

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

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

Eligibility → Open to all amateur chefs ages 5 through 18

To Enter: either **Register Online** by Wednesday, June 17 at marinfair.org

or deliver your **Entry Form** by Friday, June 5, 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 previous page 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 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 380 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	2nd Place	3rd Place	4th Place	5th Place	Honorable Mention
\$15	\$10	\$8	\$6	\$5	Ribbon

Best of Show – \$25 & Rosette Ribbon

courtesy of ~ **Tianne Cook, San Rafael**

Best Use of Marin/Sonoma Products – \$50 *courtesy of ~*

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

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.

New! Special Adult & Junior Culinary Contest

LEAVE NO STONE UNTURNED

Judges:

Cathy Baker-Fayal, Professional Baker, *SusieCakes*, Greenbrae

Nancy Johnson, Special Event Chef, *Ramekins Cooking School*, Sonoma

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

Timeline & Rules

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

Check-in: 3:30 pm; **Judging:** 4:00 pm

Eligibility → Open to all amateur chefs ages 5 through adult

To Enter: either **Register Online** by Wednesday, June 17 at marinfair.org

or deliver your **Entry Form** by Friday, June 5, 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 previous page for more information)

1. Local and State Rules govern this competition.
2. Any recipe featuring one or more stone fruits (apricots, cherries, nectarines, peaches, plums, pluots, etc.) may be used. Please bring a copy of recipe for judging. Recipe may be used for publication.
3. Please bring enough of your product 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 180 Leave No Stone Unturned

Adult \$5 per entry

Class

- 1 Stone Fruit Appetizer, any recipe
- 2 Stone Fruit Entrée, any recipe
- 3 Stone Fruit, Dessert, any recipe

Division 381 Leave No Stone Unturned

Junior \$4 per entry

- 4 Stone Fruit, any recipe by a junior chef 9 through 18 years of age

American System of Judging – Awards Offered per Class

1st Place	2nd Place	3rd Place	4th Place	5th Place	Honorable Mention
\$20	\$15	\$10	\$8	\$5	Ribbon

Best of Show – \$100 & Rosette Ribbon

courtesy of ~ **Jack Golan, San Rafael**

Special Adult & Junior Culinary Contest

HEALTHY CHOICES

Judges:

Nancy Johnson, Special Event Chef, *Ramekins Cooking School*, Sonoma

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

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

Timeline & Rules

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

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

Eligibility → Open to all amateur chefs ages 5 through adult

To Enter: either **Register Online** by Wednesday, June 17 at marinfair.org

or **deliver your Entry Form** by Friday, June 5, 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 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 | |
| 3 Gluten-free Dessert | 6 Any other Healthy Food Choice recipe |
| 4 Kale (any recipe) | |

American System of Judging – Awards Offered per Class

1st Place	2nd Place	3rd Place	4th Place	5th Place	Honorable Mention
\$20	\$15	\$10	\$8	\$5	Ribbon

Best of Show – \$25 & Rosette Ribbon

Best Use of Marin/Sonoma Products – \$50 *courtesy of ~*

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

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.

Special Adult & Junior Culinary Contest



CLOVER COUNTRY CREATIONS

RECIPES USING CLOVER SONOMA PRODUCTS

Judges:

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

John Farais, Chef Instructor, San Rafael

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

Timeline & Rules

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

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

Eligibility → Open to all amateur chefs ages 5 through adult

To Enter: either **Register Online** by Wednesday, June 17 at marinfair.org

or **deliver your Entry Form** by Friday, June 5, 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 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.

- 1 Clover Country Creations, any baked item
- 2 Clover Country Creations, any entrée
- 3 Clover Country Creations, any low-fat recipe

American System of Judging – Awards Offered per Class

1st Place	2nd Place	3rd Place	4th Place	5th Place	Honorable Mention
\$20	\$15	\$10	\$8	\$5	Ribbon

Best of Show – \$25 & Rosette Ribbon

courtesy of ~ **Tianne Cook, San Rafael**

New! Special Adult Culinary Contest

CLASSICAL CORN

Judges:

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

John Farais, Chef Instructor, San Rafael

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

Timeline & Rules

Contest → Thursday, July 2, Blue Ribbon Stage, Exhibit Hall
Check-in: 2:30 pm; **Judging:** 3:00 pm

Eligibility → Open to all adult amateur chefs

To Enter: either **Register Online** by Wednesday, June 17 at marinfair.org
or **deliver your Entry Form** by Friday, June 5, 5 pm, Fair Office

Entry Limit → One Entry per Exhibitor per class

Entry Fee → Adult: \$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 featuring corn as a major 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 & Appearance – 10%
5. Please label your entry with name & phone number on bottom of container.

Division 183 Classical Corn

Adult \$5 per entry

Class

- 1 Corn, any Baked Item, Bread, Cookie, Cake, Muffin, etc.
- 2 Corn Salad, any recipe hot or cold
- 3 Corn Soup, any recipe hot or cold
- 4 Corn Entrée, any recipe hot or cold



American System of Judging – Awards Offered per Class

1st Place	2nd Place	3rd Place	4th Place	5th Place	Honorable Mention
\$20	\$15	\$10	\$8	\$5	Ribbon

Best of Show – \$25 & Rosette Ribbon

Best Use of Marin/Sonoma Products – \$50 *courtesy of ~*

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

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.

Outstanding Entry – \$50 Gift Certificate *courtesy of ~*

Mulberry Street Pizzeria & Restaurant, San Rafael

New! Special Adult Culinary Contest

THE PERFECT PASTA SAUCE

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

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

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

Timeline & Rules

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

Check-in: 4:00 pm; **Judging:** 4:30 pm

Eligibility → Open to all adult amateur chefs

To Enter: either **Register Online** by Wednesday, June 17 at marinfair.org

or **deliver your Entry Form** by Friday, June 5, 5 pm, Fair Office

Entry Limit → One Entry per Exhibitor per Class

Entry Fee → Adult: \$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 for Pasta Sauce may be used.
3. Bring a copy of your recipe for judging. Recipe may be used for publication.
4. Bring approximately one quart of sauce. Fair will provide cooked pasta & a microwave for heating sauce. You will mix your sauce with the pasta provided.
5. Bring a platter or bowl for your presentation, which may be creative.
6. The judging will take place in front of fairgoers at the Blue Ribbon Stage.
Judging: Recipe and Taste – 90% ● Presentation & Appearance – 10%
7. Please label your entry with name & phone number on bottom of container.

Division 184 Perfect Pasta Sauce **Adult \$5 per entry**

Class

- 1 Pasta Sauce, Meat Based
- 2 Pasta Sauce, Pesto
- 3 Pasta Sauce, Vegetarian
- 4 Pasta Sauce, any other (Cream Based, Seafood, etc.)



American System of Judging – Awards Offered per Class

1st Place	2nd Place	3rd Place	4th Place	5th Place	Honorable Mention
\$20	\$15	\$10	\$8	\$5	Ribbon

Best of Show – \$25 & Rosette Ribbon

Special Award – printed copy of My Calabria *courtesy of ~*

Rosetta Costantino, Oakland, of Cooking with Rosetta

Best Use of Marin/Sonoma Products – \$50 *courtesy of ~*

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

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.

New! Special Adult Culinary Contest

IN A PICKLE!

Judges:

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

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

Angela Zoldos, Special Event Chef, *Ramekins Cooking School*, Sonoma

Timeline & Rules

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

Check-in: 12 Noon; **Judging:** 12:30 pm

Eligibility → Open to all adult amateur chefs

To Enter: either **Register Online** by Wednesday, June 17 at marinafair.org

or **deliver your Entry Form** by Friday, June 5, 5 pm, Fair Office

Entry Limit → One Entry per Exhibitor per class

Entry Fee → Adult: \$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 pickling recipe may be used. Please bring a copy of recipe for judging. Recipe may be used for publication.
3. Please bring your entry in two standard canning jars. All entries must be presented in sealed jars with rings.
4. You may be creative with your presentation.
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 185 In a Pickle!

Adult \$5 per entry

Class

- 1 Pickles, Sweet, any recipe – Bread & Butter, Chow Chow, Relish, etc.
- 2 Pickles, Dill – Whole, Spears or Chips, any recipe
- 3 Pickles, Single Vegetable – Asparagus, Beets, Peppers, Tomatoes, etc.
- 4 Pickles, Mixed Vegetables – Giardiniera
- 5 Pickles, any other – Watermelon, Mushrooms, Peaches, Pears, etc.

American System of Judging – Awards Offered per Class

1st Place	2nd Place	3rd Place	4th Place	5th Place	Honorable Mention
\$25	\$15	\$10	\$8	\$5	Ribbon

Best of Show – \$50 & Rosette Ribbon

Special Adult Culinary Contest

THE FIRST PRESS – CELEBRATING OLIVE OIL

Judges:

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

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

Angela Zoldos, Special Event Chef, *Ramekins Cooking School*, Sonoma

Timeline & Rules

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

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

Eligibility → Open to all adult amateur chefs

To Enter: either **Register Online** by Wednesday, June 17 at marinfair.org

or **deliver your Entry Form** by Friday, June 5, 5 pm, Fair Office

Entry Limit → One Entry per Exhibitor per class

Entry Fee → Adult: \$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 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 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 186 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	2nd Place	3rd Place	4th Place	5th Place	Honorable Mention
\$20	\$15	\$10	\$8	\$5	Ribbon

Best of Show – \$25 & Rosette Ribbon

Cash prizes for all 1st Place & Best of Show winners

courtesy of ~ **Bonnie Yuen, San Rafael**

Special Awards for five outstanding entries

A gift of McEvoy Olive Oil courtesy of ~

McEvoy Ranch, Marin County

McEVOY
RANCH

New! Special Adult & Junior Culinary Contest

GO FOR GARLIC!

Judges:

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

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

Angela Zoldos, Special Event Chef, *Ramekins Cooking School*, Sonoma

Timeline & Rules

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

Check-in: 3:30 pm; **Judging:** 4:00 pm

Eligibility → Open to all amateur chefs ages 5 through adult

To Enter: either **Register Online** by Wednesday, June 17 at marinafair.org

or **deliver your Entry Form** by Friday, June 5, 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 previous page for more information)

1. Local and State Rules govern this competition.
2. Any recipe showcasing garlic may be used. Please bring a copy of recipe for judging. Recipe may be used for publication.
3. 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 187 Go for Garlic

Adult \$5 per entry

Class

- 1 Appetizer featuring Garlic, Hot or Cold, any recipe
- 2 Entrée featuring Garlic, Hot or Cold, any recipe
- 3 Dessert featuring Garlic, Hot or Cold, any recipe

Division 384 Go for Garlic

Junior \$4 per entry

- 4 Garlic, any recipe featuring Garlic by a junior chef 9 through 18 years of age

American System of Judging – Awards Offered per Class

1st Place	2nd Place	3rd Place	4th Place	5th Place	Honorable Mention
\$20	\$15	\$10	\$8	\$5	Ribbon

Best of Show – \$25 & Rosette Ribbon

Outstanding Entry – \$50 Gift Certificate *courtesy of ~*
Mulberry Street Pizzeria & Restaurant, San Rafael

Special Adult Culinary Contest

FINGER LICKIN' CHICKEN

Judges:

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

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

Angela Zoldos, Special Event Chef, *Ramekins Cooking School*, Sonoma

Timeline & Rules

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

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

Eligibility → Open to all adult amateur chefs

To Enter: either **Register Online** by Wednesday, June 17 at marinfair.org

or **deliver your Entry Form** by Friday, June 5, 5 pm, Fair Office

Entry Limit → One Entry per Exhibitor per class

Entry Fee → Adult: \$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 for fried or barbequed chicken may be used. Bring a copy of your recipe for judging. Recipe may be used for publication.
3. Bring enough to serve six people. You may be creative with your presentation.
4. A microwave will be available for re-heating your barbequed entry.
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. Contestant will receive a special admission or a combined parking/admission credential.
7. Please label your entry with name and phone number on bottom of container.

Division 188 Finger Lickin' Chicken!

Adult \$5 per entry

Class

1 Chicken, Classic Fried (serve cold)

2 Chicken, Barbequed (serve warm)

American System of Judging – Awards Offered per Class

1st Place	2nd Place	3rd Place	4th Place	5th Place	Honorable Mention
\$40	\$30	\$20	\$10	\$5	Ribbon

Best of Show – \$50 & Rosette Ribbon

Outstanding Entry – \$50 Gift Certificate *courtesy of ~*
Mulberry Street Pizzeria & Restaurant, San Rafael

Special Adult & Junior Dairy Foods Contest

CALIFORNIA CHEESECAKE

Judges: **Cathy Baker-Fayal**, Professional Baker, *SusieCakes*, Greenbrae
Lori Bowling, Kitchen Assistant, *Ramekins Cooking School*, Sonoma
Randall Hicks, Pastry Chef, Culinary Consultant, & Educator with
Cooking with Rosetta (.com), Castro Valley
Nancy Johnson, Special Event Chef, *Ramekins Cooking School*, Sonoma
Greg Maier, Head Pastry Chef, *Whole Foods*, Novato
Susan Pruet, Kitchen Manager, *Ramekins Cooking School*, Sonoma

Timeline & Rules

Contest → Saturday, July 4, Blue Ribbon Stage, Exhibit Hall
Check-in: 12:30 pm; **Judging:** 1:00 pm

Eligibility → Open to all amateur chefs ages 5 through adult

To Enter: either **Register Online** by Wednesday, June 17 at marinfair.org

or deliver your **Entry Form** by Friday, June 5, 5 pm, Fair Office

Entry Limit → One Entry per Exhibitor per class

Entry Fee → Adult: \$5 per Entry Junior (9-18 years): \$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 cheesecake recipe may be used. The cake may be made with or without topping, depending on the class. You may be creative with your presentation.
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 189 California Cheesecake Adult \$5 per entry

Division 385 California Cheesecake Junior \$4 per entry

Class 1 Adult Class: One Whole Cheesecake, plain (no topping)

2 Adult Class: One Whole Cheesecake, flavored, with or without topping

3 Junior Class: One Whole Cheesecake, any kind – plain or flavored, with or without topping

4 Adult & Junior Class: One Whole Cheesecake, using at least one cheese produced in Marin County (list cheese(s) in recipe)

American System of Judging – Awards Offered per Class

1st Place	2nd Place	3rd Place	4th Place	5th Place	Honorable Mention
\$25*	\$20	\$15	\$10	\$5	Ribbon

Best of Show Adult – \$25

Best of Show Junior – \$25

***First Place using Marin County produced Cheese – \$50 (class 4)**

courtesy of ~ **Marin Agricultural Land Trust**

Best of Show Cash Award for Adult Cheesecake

courtesy of ~ **The North Bay Dairy Women**



New! Special Adult Culinary Contest

SAY FARMSTEAD CHEESE!

Judges: **Cathy Baker-Fayal**, Professional Baker, *SusieCakes*, Greenbrae
Lori Bowling, Kitchen Assistant, *Ramekins Cooking School*, Sonoma
Randall Hicks, Pastry Chef, Culinary Consultant, & Educator with
Cooking with Rosetta (.com), Castro Valley
Nancy Johnson, Special Event Chef, *Ramekins Cooking School*, Sonoma
Greg Maier, Head Pastry Chef, *Whole Foods*, Novato
Susan Pruett, Kitchen Manager, *Ramekins Cooking School*, Sonoma

Timeline & Rules

Contest → Saturday, July 4, Blue Ribbon Stage, Exhibit Hall
Check-in: 2:30 pm; **Judging:** 3:00 pm

Eligibility → Open to all adult amateur chefs

To Enter: either **Register Online** by Wednesday, June 17 at marinfair.org
or deliver your **Entry Form** by Friday, June 5, 5 pm, Fair Office

Entry Limit → One Entry per Exhibitor per class

Entry Fee → Adult: \$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 farmstead cheese produced in Marin or Sonoma Counties as the main ingredient(s) may be used. Note: You may refer to the Sonoma Marin Cheese Trail brochure online. Please bring a copy of recipe for judging, including name of cheese(s). 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 190 Say Farmstead Cheese! Adult \$5 per entry

Class

- 1 Cheese Bread, any flavor, quick bread or yeast
- 2 Cheese Appetizer, Hot or Cold
- 3 Cheese Entrée, Hot or Cold



American System of Judging – Awards Offered per Class

1st Place	2nd Place	3rd Place	4th Place	5th Place	Honorable Mention
\$40	\$30	\$20	\$15	\$10	Ribbon

Best of Show – \$50 & Rosette Ribbon

Best Use of Marin/Sonoma Products – \$50 *courtesy of ~*

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

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.

Special Adult Culinary Contest

THE GREATEST PIES IN THE USA

Judges: **Cathy Baker-Fayal**, Professional Baker, *SusieCakes*, Greenbrae
Lori Bowling, Kitchen Assistant, *Ramekins Cooking School*, Sonoma
Randall Hicks, Pastry Chef, Culinary Consultant, & Educator with
Cooking with Rosetta (.com), Castro Valley
Nancy Johnson, Special Event Chef, *Ramekins Cooking School*, Sonoma
Greg Maier, Head Pastry Chef, *Whole Foods*, Novato
Susan Pruett, Kitchen Manager, *Ramekins Cooking School*, Sonoma

Timeline & Rules

Contest → Saturday, July 4, Blue Ribbon Stage, Exhibit Hall
Check-in: 5:30 pm; **Judging:** 6:00 pm

Eligibility → Open to all adult amateur chefs

To Enter: either **Register Online** by Wednesday, June 17 at marinfair.org
or deliver your **Entry Form** by Friday, June 5, 5 pm, Fair Office

Entry Limit → One Entry per Exhibitor per class

Entry Fee → Adult: \$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 one 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 191 The Greatest Pies in the USA

Adult \$5 per entry

Class

- 1 Coconut Pie – any recipe, any crust – one-crust, crumb crust, etc., with or w/out topping. You may apply topping at contest.
- 2 Chocolate Pie – any recipe, any crust – two-crust, lattice, crumb, etc., with or w/out topping. You may apply topping at contest.
- 3 Fruit Pie – Apple, Berry, Cherry, Lemon, Mixed Fruit, etc. – any type, any crust
- 4 Any other Sweet Pies – Pecan, Pumpkin, Peanut Butter, Sweet Potato, etc.
- 5 Tarts & Galettes – any sweet or savory type, Apple, Berry, Mushroom, Beef, Chicken, etc.

American System of Judging – Awards Offered per Class

1st Place	2nd Place	3rd Place	4th Place	5th Place	Honorable Mention
\$40	\$30	\$20	\$15	\$10	Ribbon

Best of Show Sweet – \$50 Best of Show Savory – \$50

Cash awards courtesy of ~

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

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

Randall Hicks, Pastry Chef, Culinary Consultant, & Educator with

Cooking with Rosetta (.com), Castro Valley

Representative from the *California Pork Producers Association*

Timeline & Rules

Contest → Sunday, July 5, Blue Ribbon Stage, Exhibit Hall

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

Eligibility → Open to all amateur chefs ages 5 through adult

To Enter: either **Register Online** by Wednesday, June 17 at marinfair.org

or deliver your **Entry Form** by Friday, June 5, 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 previous page 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 six people. 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 192 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 386 This Little Piggy!

Junior \$4 per entry

- 6 This Little Piggy, any recipe by a junior chef 9 through 18 years of age

American System of Judging – Awards Offered per Class

1st Place	2nd Place	3rd Place	4th Place	5th Place	Honorable Mention
\$40	\$30	\$20	\$15	\$10	Ribbon

Best of Show – \$100 & Rosette Ribbon

Special Awards for This Little Piggy! – Two \$25 Gift Certificates

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

New! Special Adult Culinary Contest

CALIFORNIA SALSA CHAMPIONSHIP!

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

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

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

Timeline & Rules

Contest → Sunday, July 5, Blue Ribbon Stage, Exhibit Hall

Check-in: 3:00 pm; **Judging:** 3:30 pm

Eligibility → Open to all adult amateur chefs

To Enter: either **Register Online** by Wednesday, June 17 at marinfair.org

or **deliver your Entry Form** by Friday, June 5, 5 pm, Fair Office

Entry Limit → One Entry per Exhibitor per class

Entry Fee → Adult: \$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. Bring a copy of your recipe for judging. Recipe may be used for publication. You must make your salsa from scratch. Purchased salsas will be disqualified.
3. Bring approximately one quart of salsa and your favorite chips.
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.
Judging: Recipe and Taste – 90% ● Presentation & Appearance – 10%
6. Please label your entry with name & phone number on bottom of container.

Division 193 California Salsa Championship

Adult \$5 per entry

Class

- 1 Salsa, Pico de Gallo, Salsa fresca
- 2 Salsa, Negra
- 3 Salsa, Roja, Hot Red, Tomato based
- 4 Salsa, Roja, Mild Red, Tomato based
- 5 Salsa, Verde (Green), Tomatillo based
- 6 Salsa, Corn based
- 7 Salsa, Fruit based (Mango, Pineapple, etc.)

American System of Judging – Awards Offered per Class

1st Place	2nd Place	3rd Place	4th Place	5th Place	Honorable Mention
\$25	\$20	\$15	\$10	\$5	Ribbon

Best of Show – \$100 & Rosette Ribbon

Special Award for Salsa – \$50 Gift Certificate

courtesy of ~ Tommy's Salsa, Novato

Special Adult & Junior Culinary Contest

RECETAS LATINAS

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

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

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

Timeline & Rules

Contest → Sunday, July 5, Blue Ribbon Stage, Exhibit Hall

Check-in: 4:30 pm; **Judging:** 5:00 pm

Eligibility → Open to all amateur chefs ages 5 through adult

To Enter: either **Register Online** by Wednesday, June 17 at marinfair.org

or **deliver your Entry Form** by Friday, June 5, 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 previous page 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. Bring enough to serve six people. You may be creative with your presentation.
4. A microwave will be available for reheating entry. Bring a serving dish and any other supplies you may need.
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 194 Recetas Latinas

Adult \$5 per entry

Division 387 Recetas Latinas

Junior \$4 per entry

Class

- 1 Enchiladas, (6) any recipe
- 2 Entrée, any recipe, hot or cold, enough to serve six people
- 3 Dessert, any recipe enough to serve 6 people

American System of Judging – Awards Offered per Class

1st Place	2nd Place	3rd Place	4th Place	5th Place	Honorable Mention
\$25	\$20	\$15	\$10	\$5	Ribbon

Best of Show – \$100 & Rosette Ribbon

Special Award for Recetas Latinas – \$50 Gift Certificate

courtesy of ~ Tommy's Salsa, Novato