

## 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**

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

### **Thursday, July 2**

<b>Clover Country Creations</b> .....	1:00 pm .....	Adult & Junior
<b>Classical Corn</b> .....	3:00 pm .....	Adult
<b>Perfect Pasta Sauce</b> .....	4:30 pm .....	Adult

### **Friday, July 3**

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

### **Saturday, July 4**

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

### **Sunday, July 5**

<b>This Little Piggy! Pork Cook-off</b> .....	1:00 pm .....	Adult & Junior
<b>California Salsa Championship</b> .....	3:30 pm .....	Adult
<b>Recetas Latinas</b> .....	5:00 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**, 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](http://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**