

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.

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 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 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**