

Junior Department

BAKED FOODS

plus CONFECTIONS & DECORATED ITEMS

Coordinator: **Kathie Woolard**, Greenbrae

Judges: **Sue Crivello**, Award Winning Baker, San Rafael
Carol Neel, Award Winning Baker, San Rafael

Confections: **Michael Benner**, Owner, **Michael's Chocolates**, San Francisco

Decorated Foods: **Kathy Collins**, Owner, **Cake Art Supplies**, San Rafael

Timeline & Rules

To Enter: either **Register Online** by Monday, June 22 at marinfair.org
or **deliver your Entry Form** by Thursday, May 28, 5 pm, Fair Office
2020 Registration Fee: \$1 per person online, \$2 per person via paper form

Eligibility → Open to all California Residents.

Entry Limit → Two entries per Class, unless otherwise indicated

Entry Fee → \$2 per entry

Exhibits Received → Monday, June 29, 8:30 am to 11 am, Exhibit Hall

Exhibits Released → Tuesday, July 7, 12 Noon to 7 pm, Exhibit Hall
Baked goods not picked up will be discarded

Note - Deliver entries on disposable plates, & securely covered (e.g. with foil). Put your name on bottom of plate.

Junior Division 370 Breads ♦ Cakes ♦ Cookies

♦ Cupcakes ♦ Pies ♦ Pastries

Entry Fee: \$2 per entry

Rules -

1. Please specify kind on entry form. (Chocolate Cake, Banana Bread, etc.)
2. You may enter two different entries in each class.

Class

- | | |
|---------------------------------|---|
| 1 Bread - ½ loaf | 7 Pie - 8 or 9 inch |
| 2 Cake - ½ cake, plus one slice | 8 Low Fat Baked Items - Bring same quantities as listed in above classes. |
| 3 Cookies - ½ dozen | Please include recipe for low fat baked items. |
| 4 Cupcakes - 4 each | |
| 5 Muffins - 4 each | |
| 6 Pastries - 4 each | |

Danish System of Judging – Awards Offered per Class

1st Place - \$5 & Ribbon • 2nd Place - \$4 & Ribbon • 3rd Place - Ribbon

Best of Class – One Per Class – Rosette Ribbon

Overall Best of Show – \$25 & Rosette Ribbon

Courtesy of ~ **Leland & Avery Ammann, San Rafael**

Special Award for Best of Class Cupcakes – \$50 Cash

Courtesy of ~ **The Buscaglia Family, Novato**

Junior Division 371 **New!** The Best Brownies!

Entry Fee: \$2 per entry

- Rules** - 1. Any brownie recipe may be used.
2. Bring eight brownies on a plate, small basket, decorated box, or container of your choice.
3. Judging: ● Appearance & Taste – 75%
● Overall Presentation – 25%

- Class** 1 Brownies, cake style, any recipe
2 Brownies, fudge style, any recipe

American System of Judging – Awards Offered per Class

Placing: 1st – \$20 ● 2nd – \$15 ● 3rd – \$10 ● 4th & 5th – \$5 & Ribbons
Best of Show – \$20 & Rosette Ribbon

Junior Division 372 Confections

Entry Fee: \$2 per entry

- Six pieces on a paper plate, in resealable sandwich bag.

Class

- | | |
|---------------------------|--|
| 1 Fudge, Chocolate | 8 Sugar Free Confections |
| 2 Fudge, any other kind | 9 Toffee |
| 3 Molded Chocolate | 10 Truffles |
| 4 Nuts, Sugared | 11 Turtles |
| 5 Nuts, Chocolate-Covered | 12 Any other Confection, please specify on entry form. |
| 6 Peanut Brittle | |
| 7 Popcorn Balls | |

Danish System of Judging – Awards Offered per Class

1st Place - \$5 & Ribbon ● 2nd Place - \$4 & Ribbon ● 3rd Place - Ribbon
Best of Show – \$10 & Rosette Ribbon

Junior Division 373 King Arthur Flour Quick Bread

Entry Fee – \$2 per entry

- Any quick bread made using any type of King Arthur Flour.
- Your proof of purchase (UPC Label or receipt) for the King Arthur Flour used must be submitted with entry.
- Please submit recipe with entry.
- Bring one whole quick bread or coffee cake.



- Class** 1 Quick Bread, any, using King Arthur Flour

American System of Judging – Awards Offered

Placing: 1st – \$20 ● 2nd – \$15 ● 3rd – \$10 ● 4th & 5th – \$5 & Ribbons

King Arthur Flour 1st, 2nd, and 3rd Place Winners will also receive Specialty Ribbons and the following Additional Prizes

- | | |
|---------------------------------------|---|
| 1st Place: \$40 gift certificate | } to the Baker's Catalogue /
kingarthurfLOUR.com |
| 2nd Place: \$25 gift certificate | |
| 3rd Place: King Arthur Flour Tote Bag | |

Courtesy of ~ **King Arthur Flour**

Junior Division 374 Decorated Cakes

Entry Fee: \$2 per entry

- A combination of molded rice crispies, cardboard, or other materials may be used for your base, providing the shape is one which could reasonably be achieved through baking.

Class

- 1 Marin County Fair-themed Cake – *The Soaring 2020s!*
- 2 Novelty Cake, superheroes, pets, trains, cars, etc.
- 3 All Occasion Cake, birthday, anniversary, holiday, etc., please specify kind on entry form
- 4 Decorated Cupcakes, four to six cupcakes each decorated the same or with a similar theme
- 5 Any other Cake, please specify kind on entry form

Danish System of Judging – Awards Offered per Class

1st Place - \$10 & Ribbon ● 2nd Place - \$5 & Ribbon ● 3rd Place - Ribbon

Best of Show – \$10 & Rosette Ribbon

Junior Division 375 *New!* Decorated Bird Cookies

sponsored by Cake Art Supplies, San Rafael

Entry Fee: \$2 per entry

Rules -

1. Entry to consist of three decorated **bird-shaped** cookies.
2. After registering online or submitting your entry form, you may pick up your cookie cutter at the Fair Office beginning May 1. Limited number available. One cookie cutter per family.
3. Only cookie cutters provided by the Fair Office may be used; no other shapes will be accepted.
4. All parts of cookie & decorations must be edible.
5. May be presented on any type of plate or tray, or in a basket or other container. Container may be decorated with doilies, ribbon, etc.
6. Judged on decoration only. Cookies will not be tasted.
7. Adults may assist in baking, but children must ice & decorate their own entries.

Class

- 1 Exhibitor's Age: 5 through 8 Years
- 2 Exhibitor's Age: 9 through 12 Years
- 3 Exhibitor's Age: 13 through 15 Years
- 4 Exhibitor's Age: 16 through 18 Years

Danish System of Judging – Awards Offered per Class

1st Place - \$5 & Ribbon ● 2nd Place - \$4 & Ribbon ● 3rd Place - Ribbon

Best of Show – \$10 & Rosette Ribbon

Junior Division 376 Decorated Items (Other)

Entry Fee: \$2 per entry

Rules -

1. Each house must be on a board no larger than 18" x 24".
2. Gingerbread Houses in Class 1 must be home prepared and baked. Gingerbread Houses and all decorations must be made out of natural and/or edible material.
3. In building all other houses, artworks, scenes, etc., a base of molded rice crispies, cardboard, or other materials may be used to make the shapes. All surfaces must be covered with natural and/or edible material, (corn meal, crackers, candy, coffee grounds, dried or fresh fruits, rice, dried beans, vegetables, etc.).
4. Each entry will be judged on originality and workmanship.
5. Accessories (figurines, etc.) are acceptable and encouraged as long as they are made out of natural products (no plastics, etc.).
6. Adults may assist in baking, but children must ice & decorate their own entries.

Class

- 1 Decorated Gingerbread House, any theme. (Halloween, Holiday, Winter, etc.)
- 2 Decorated Gingerbread People, entry to consist of two gingerbread people, each decorated differently
- 3 Decorated Sugar Mold, any theme
- 4 Decorated House, any theme, your choice of edible material for surfaces,
- 5 Decorated Fair Theme Item – *The Soaring 2020s!*
- 6 Decorated Item, any other

Danish System of Judging – Awards Offered per Class

1st Place - \$10 & Ribbon • 2nd Place - \$5 & Ribbon • 3rd Place - Ribbon

Best of Show – \$10 & Rosette Ribbon

Special Prizes for Junior Decorated Foods

Awarded at the Discretion of the Judges *Courtesy of ~*

Cake Art Supplies, San Rafael – Two \$25 Gift Certificates

Nancy's Fancy's, Santa Rosa – \$25 Gift Certificate

Spun Sugar, Berkeley – \$50 Gift Certificate