

DEPARTMENT #1 – ADULT FOODS

Entries Close:	Sunday, June 30, 11:59 p.m.
Exhibits Received:	Refer to Divisions
Entry Drop Off:	Back of Garrett Building, Enter through gate 4 off Brookwood Ave.
Exhibits Released:	Tuesday, August 13, 12:00 noon to 7:00 p.m.
Entry Fee:	\$2.00 per entry
Entry Limit:	Two entries per exhibitor per class, unless noted
Eligibility:	Open to Sonoma County Residents

Rules

1. All entries must be home prepared by Exhibitor and must be prepared by scratch, unless otherwise specified.
2. Deliver cakes on cake rounds which should extend slightly beyond base of cake. All entries need to be delivered on disposable plates. No glass plates.
3. Pie size-standard 4" to 9". Fair does not provide pie tins. All entries need to be delivered in disposable pie plates.
4. Recipes & containers **MUST** state if the item contains nuts.
5. Exhibitor's containers, accessories, ribbons, etc. must be picked up on release day. Unclaimed non-perishable items will be donated to charity within 2 weeks of Fair closing. Perishable items will be disposed of immediately.
6. Exhibitors will be responsible for classifying their own entry. Careful attention should be given to filling out entry form.
7. The same recipe cannot be used in more than one class.
8. **Delivery of Exhibits:** Bring your entries to the back door of Garrett Building. Park/Enter off of Brookwood, Gate 4.
9. American system of judging.

Food Sweepstakes

Exhibitors in this department are automatically eligible for the sweepstakes award for all entries. No fee is required.

Sweepstakes will be calculated as follows:

First Award – 5 points, Second Award – 3 points, Third Award – 1 point

Division 101 – Food Awards

Foods Sweepstakes.....	\$50 + Plaque by Sonoma County Fair
Best of Show Decorated Cake.....	\$35 + Rosette
Best of Show Decorated Edible Type House.....	\$35 + Rosette
Best of Show Decorated Cookie/Cupcake.....	\$35 + Rosette
Best of Show Bars & Cookies.....	\$35 + Rosette
Best of Show Candy & Confection.....	\$35 + Rosette
Best of Show Bread.....	\$35 + Rosette
Best of Show Cakes, Pies and Pastries.....	\$35 + Rosette
Best of Show Canned Foods.....	\$35 + Rosette
Best of Show Dried Food.....	\$35 + Rosette
Best of Show Apiary.....	\$35 + Rosette
Best of Show Sourdough.....	\$35 + Rosette

DEPARTMENT #1 – ADULT FOODS

DECORATED FOODS

Exhibits received: Wednesday, July 31st, 7a.m. - 10a.m.

Entry drop off: Rear entrance of Garrett Building - enter off Brookwood Ave.

Awards Offered per Class

1st place \$5.00- 2nd -5th Ribbons Only

Special Rules Decorated Foods

1. Only the frosting and decorative embellishments are judged, should be 75% edible.
2. Do not use a real cake. Your cake **MUST** be made from cardboard/styrofoam.
3. Butter cream, royal icing or fondant may be used.
4. Styrofoam cupcakes or cake pops can be used if they resemble the real thing.
5. Exhibit will be on display for duration of fair.

Division 102 – Decorated Foods (Amateur)

Class

1. **Fair Theme** Cake
2. **Fair Theme** Cookie
3. **Fair Theme** Rice Crispy Construction
4. Celebration Cake – Birthday, Shower, etc.
5. Wedding Cake – Stacked or tiered
6. Cupcakes on a sturdy white paper plate, no larger than 9"
7. Cookie
8. Gingerbread House
9. Pinterest Inspiration Success: Bring a printout of the Pinterest Pin with decorated item
10. Pinterest Fail: Bring a printout of the intended Pinterest Pin

Please Submit:

Decorated Cakes - Submit Whole Cake
Cupcakes - 4

BAKED FOODS

Awards Offered per Class

1st- 5th Ribbons Only

Exhibits received: Wednesday, July 31st, 7a.m. - 10a.m

Quantities to submit:

Bars, Cookies, Candies- 6 Pieces

Muffins, Biscuits, Rolls - 4

Breads - 1/2 Loaf

Pies - One 4", 8", or 9" pie

Pastries, Turnovers - 2

Cakes - 1/4 cake*

*Can be from a sheet size 9"x13", 8" or 9" layer or bundt cake on a sturdy base.

Division 103 – King Arthur Flour Baking Contest

American System of Judging

Gift Card Awards offered per class

1st	2nd	3rd
\$75.00	\$50.00	\$25.00

- Must provide UPC label from King Arthur Flour Bag
- Recipe must accompany entry

Class

1. Any cookie baked with King Arthur Flour



DEPARTMENT #1 – ADULT FOODS

BAKED FOODS

Division 104 – Cookies & Bars

Class

1. Biscotti
2. Rolled & Cut
3. No Bake
4. Drop Cookies
5. Cookie Bars
6. Cultural/Family Tradition (*please describe*)
7. Any Other Cookie or Bar

Division 105 – Candy & Confections

Class

1. Brittle, Any (*please identify*)
2. Chocolate Covered, Any
3. Nut Cluster, Any
4. Truffle, Any
5. Any Other

Division 106 – Breads (with or without nuts)

Class

1. Banana
2. Fruit
3. Vegetable
4. Yeast
5. Machine Generated

Division 107 – Specialty Breads

Class

1. Biscuits
2. Coffee Cake
3. Muffins, Any
4. Rolls, Any
5. Scones
6. Gluten Free Item (*please describe*)
7. Traditional breads from around the world
8. Any Other

Division 108 – Cakes

Class

1. Any Layered & Frosted
2. Bundt, Frosted or Unfrosted
3. Upside-Down
4. Any Other Unlayered & Unfrosted
5. Modified Box Mix

Division 109 – Pies

Class

1. Apple
2. Apple Double Crust
3. Berry
4. Berry Double Crust
5. Pumpkin
6. Cream/Chiffon
7. Any Other

Division 110 – Other Pastry

Class

1. Tart
2. Torte
3. Cultural/Family Tradition (*please describe*)
4. Any Other

Division 111 – Sourdough

Class

1. Loaf without Inclusions
2. Loaf with Inclusions
3. Discard Recipe (*please describe*)

DEPARTMENT #1 – ADULT FOODS

PRESERVED FOODS

Exhibits Received:	Tuesday, July 16, 12:00 noon to 7:00 p.m. Wednesday, July 17, 12:00 p.m. to 7:00 p.m.
Drop Off Location:	Rear entrance of Garrett Building Enter through Gate 4 off Brookwood Ave.
Exhibits Released:	Tuesday, August 13, 12:00 noon to 7:00 p.m.
Entry Fee:	\$2.00 per entry
Entry Limit:	Two entries per exhibitor per class <i>Unless otherwise noted</i>
Eligibility:	Open to Amateur Sonoma County Residents

Awards Offered per Class 1st- 5th Ribbons Only

RULES

1. All entries in these divisions must be home prepared and canned or packaged by the exhibitor within 1 year of the opening date of fair, using the correct heat process method for type.
2. Please research the canning methods for preserving foods recommended by the Master Food Preserves Program; www.nchfp.uga.edu, www.mfp.ucanr.edu and USDA food preservation.
3. For all canned foods:
 - a. Submit two identical jars (excluding honey) of each product entered-one jar will be opened for judging, the other used for display (jars should not be decorated). The minimum size of jars is listed in each division.
 - b. Opened jars will be discarded.
 - c. All jars must be STANDARD and SEALED with rings. Use of paraffin or use of other than standard jars will disqualify exhibit. STANDARD JAR: Container specifically designed for canning. **No Raw Pack (cold pack)**.
 - d. Jars must be labeled on the side or bottom (not lid) prior to arrival at fair with: Name of exhibitor, canning method used/processing time, type of product, and date canned.
 - e. All jars must be clear glass. No decorations.
4. Items entered in "Any other" must be described in description.

CANNED FOODS

Division 112 – Canned Fruits/Vegetables (Minimum 1 pint)

Class

- | | |
|---|---|
| 1. Applesauce | 4. Any Other Vegetable (<i>please describe</i>) |
| 2. Any Other Fruit (<i>please describe</i>) | 5. Any Pickled Vegetable |
| 3. Tomatoes | 6. Salsa |

Division 113 – Jams & Jellies (Minimum 4 ounces)

Class

- | | |
|----------------|---|
| 1. Apricot | 5. Strawberry |
| 2. Blackberry | 6. Any Other Jam (<i>please describe</i>) |
| 3. Mixed Fruit | 7. Any Sugar Free |
| 4. Raspberry | |

Division 114 – Pickled, Preseved, Fermented (Minimum 7 ounces)

Class

- | | |
|----------------|---|
| 1. Asparagus | 5. Beets |
| 2. Cucumber | 6. Pickled Fruit (<i>please describe</i>) |
| 3. Green Beans | 7. Any Other Jam (<i>please describe</i>) |
| 4. Kimchi | 8. Any Other (<i>please describe</i>) |

DEPARTMENT #1 – ADULT FOODS

CANNED FOODS

Division 115– Marmalades, Butters, Preserves and Conserves (Min. 4 ounces)

Class

1. Butters, Any
2. Conserve, Any
3. Marmalade, Any
4. Preserve, Any

Division 116 – Relishes, Chutneys, & Sauces

(Minimum 1 pint, unless otherwise stated)

Class

1. BBQ Sauce
2. Pasta Sauce
3. Hot Sauce
4. Chutney (1/2 pint min)
5. Relish (1/2 pint min)
6. Any Other Savory (please describe)
7. Any Other Dessert (please describe)

Division 117 – Vinegar (Minimum 1 pint container of exhibitor's choice)

(Please note: attractiveness of container is a consideration in judging)

Class

1. Herb Vinegar
2. Garlic Vinegar
3. Wine Vinegar
4. Balsamic Vinegar
5. Any Other Vinegar (please describe)

DRIED FOODS

Division 118 – Dried Foods (Minimum 1/2 cup in a canning jar with ring & lid)

Class

1. Fruit, Any
2. Vegetable, Any
3. Nuts, Any
4. Beans, Any (1 pint glass jar with lid)
5. Granola
6. Grains, Any (1 pint Jar)
7. Herbs (minimum 1 oz whole dried leaves in lidded jar- no bags)
8. Meat, Any
9. Any Other (please describe)

APIARY & BEEKEEPING

Division 119 – Commercial Apiary & Beekeeping

Division 120 – Amateur Apiary & Beekeeping

Class

1. Apple Honey - 8 oz jar
2. Blackberry Honey - 8 oz jar
3. Fall Wildflower Honey- 8 oz jar
4. Lavender Honey - 8 oz jar
5. Spring Wildflower Honey - 8 oz jar
6. Any Other Honey (please describe) - 8 oz jar
7. Comb Honey (in ross rounds, 3 sections, plastic or glass-faced bee proof enclosure)
8. Extracting Frame (full, unmodified extracting frame of capped honey)
9. Plain wax display, any form (judged on aroma, cleanliness, and style)
10. Pollen, ½ pound jar (approximately)
11. Creamed Honey, any flavor (must be from local honey with no additives)
12. Candles (submit 2; 1 will be burned for judging)

DEPARTMENT #1 – ADULT FOODS

BREADS, COFFEE CAKE AND ROLLS – SCORECARD FOR JUDGING

GENERAL APPEARANCE.....	10%
(Shape [proper "dome"], smoothness, crust color)	
LIGHTNESS.....	10%
CRUST.....	10%
(Thickness, quality, crispness, tenderness)	
CRUMB.....	15%
(Color and texture)	
TEXTURE.....	25%
(No streaks or close grain. Size and uniformity of cell walls-Elasticity)	
FLAVOR.....	30%
(Taste and odor-sweet, nutty blended)	
TOTAL.....	100%

CAKES – SCORECARD FOR JUDGING

APPEARANCE.....	30%
Surface (crust or frosting).	
Crust-color, texture and depth	
Frosting-glossy not granular, soft, not sticky, suitable flavor	
Filling (if appropriate)-minimum 1/4 inch, fluffy, good flavor blend with cake.	
TEXTURE.....	35%
Butter cakes-tender, fine, even grain, moist but elastic.	
Fruitcake-not sticky or gummy, dry or crumbly.	
FLAVOR.....	35%
Delicate and pleasing, natural flavor of ingredients	
TOTAL.....	100%

CANDY and CONFECTIONS – SCORECARD FOR JUDGING

APPEARANCE - Color, Size, Shape of Pieces.....	15%
TEXTURE.....	30%
Crystalline-velvety, creamy	
Non-crystalline-smooth	
CONSISTENCY.....	25%
Crystalline-firm, not hard or soft	
Non-crystalline-should hold shape, no crystals	
FLAVOR-BLENDED; HIGH QUALITY; PLEASING.....	30%
TOTAL.....	100%

COOKIES – SCORECARD FOR JUDGING

APPEARANCE.....	30%
Outside-uniform, not too thick Size-not over 3 inches	
Surface-color and texture.	
TEXTURE - Characteristic of type.....	35%
FLAVOR - Natural flavor of ingredients-no off flavor.....	35%
TOTAL.....	100%

DECORATED CAKES & COOKIES – SCORECARD FOR JUDGING

OVERALL APPEARANCE.....	45%
Balance.....(15%)	
Color Harmony.....(15%)	
Consistency of Pattern.....(15%)	
NEATNESS.....	25%
Texture of Icing.....(10%)	
Uniformity of Repeat Pattern.....(15%)	
ARTISTIC QUALITY.....	30%
Overall Eye Appeal.....(15%)	
Originality.....(15%)	
TOTAL.....	100%

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CANNED FRUIT, VEGETABLES AND MEATS – SCORECARD FOR JUDGING

NOTE: Judges do not taste non-acid fruit, vegetables and meats,
but jars should be opened by the judge for inspection.

CONTAINER	10%
Tightly sealed containers of specified size, clean, neatly and properly labeled.	
PACK	25%
Fullness: all space except proper headspace filled.	
Neatness and uniformity	
Liquid to just cover product with no excess. Clear with little or no cloudiness or small particles, free from gas bubbles	
Fruit syrups have suitable proportions of sugar	
PRODUCT	65%
Absence of defect. Original food high quality, free from indicated spoilage.	
Meat properly trimmed	
Uniformity: pieces of food reasonably uniform in size (fancy pack not practical).	
Color as nearly that of standard cooked product as possible.	
Free from foreign matter and undue discoloration.	
Consistency: tender without overcooking..	
TOTAL	100%

DRIED FOODS – SCORECARD FOR JUDGING

Attractiveness and Container (if applicable)	30%
Color	20%
Texture	20%
Aroma	30%
TOTAL	100%

JAMS, JELLIES, PRESERVES, AND MARMALADES – SCORECARD FOR JUDGING

APPEARANCE	30%
Color: characteristic of fruit (15%)	
Clearness: jellies translucent (10%)	
Container: glass, practical, clean, sealed lids, (no paraffin seals) neatly labeled, specified size & proper fill..... (5%)	
TEXTURE	35%
Jelly: Tender: should quiver, cut easily and retain shape, no crystals.	
Preserves: pieces firm and whole. Clear, thick soup.	
Marmalades: small thin pieces. Clear, thick soup	
Butters: fruit that has been pressed through a sieve. No separation of fruit and juice.	
Jams: crushed fruit. No separation of fruit and juice	
FLAVOR	35%
Characteristic, without excessive sweetness or overcooked flavor.	
TOTAL	100%

VINEGARS – SCORECARD FOR JUDGING

Attractiveness & Container	20%
Appearance – particularly color	25%
Texture - right thickness, no pieces	15%
(specialty vinegar may have floating herbs, but liquid must be of proper texture.)	
Taste – natural flavor	40%
TOTAL	100%

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PICKLED & RELISHED FOODS – SCORECARD FOR JUDGING

CONTAINER	10%
Tightly sealed, clear jars, designed for canning of specified size, clean, neatly and properly labeled. Label: Name of product, date of pack method used.	
APPEARANCE	65%
Color: uniform, attractive, characteristic of kind with no darkening on the top or discoloration of ingredients..... (15%)	
Size: Whole or pieces of suitable, uniform size..... (15%)	
Liquid: clear with no scum on top..... (15%)	
Texture..... (20%)	
Pickled fruits: tender, plump, unbroken skins or flesh.	
Firm, not shriveled or overcooked	
Vegetable pickles or relishes: uniformly firm and crisp, not shriveled from excess salt, acid, or sugar	
SAFETY AND SUITABILITY	25%
Choice of fruit and/or vegetable that is safe and suitable for home packing	
TOTAL	100%

PIES and PASTRIES – SCORECARD FOR JUDGING

APPEARANCE (20%)	1 Crust	2 Crust
Color	10%	10%
Shape	10%	10%
CRUST (40%)		
Texture-flaky, tender	25%	25%
Flavor-agreeable: no pronounced taste of fat or salt	15%	15%
FILLING (40%)		
Flavor-natural or well blended.....	15%	15%
Consistency-fruit moist but not syrupy; well cooked;		
Filling should hold shape but be smooth and soft.....		
.....	15%	15%
Meringue-light: tender; evenly browned; no shrinking from sides; no weeping; at least 1/2 inch		
.....	10%	10%
TOTALS.....	100%	100%

EXTRACTING FRAME – Scorecard

Frame-clean & free of propolis & honey	25%
Well filled and capped	25%
Honey one color.....	25%
General appearance.....	25%
TOTAL	100%

EXTRACTED COMB HONEY – Scorecard

Moisture content determined by refractometer	
Flavor.....	40%..
Body	25%..
Color.....	20%..
Clearness	15%
TOTAL	100%

BEESWAX – Scorecard

Aroma.....	35%..
Cleanliness.....	25%..
Quality of wax.....	25%..
Form	15%
TOTAL	100%

POLLEN – Scorecard

Cleanliness, Free from foreign matter	50%
Freshness	25%
Flavor.....	25%
TOTAL	100%