

DEPARTMENT #10 – YOUTH FOODS

Entries Close:	Sunday, June 30, 11:59 p.m.
Exhibits Received:	See Division
Drop Off Location:	Front entrance of Finley Building Enter through Gate 2 off Bennett Valley Road
Exhibits Released:	Tuesday, August 13, 12:00 noon to 7:00 p.m.
Entry Fee:	\$3.00 per Entry
Entry Limit:	Two entries per exhibitor per class <i>Unless otherwise noted</i>
Eligibility:	Open to Junior Sonoma and Marin county residents.

Youth Baked Foods Rules:

1. Deliver cakes on cake rounds which should extend slightly beyond base of cake. Do not use china or glass plates.
2. Standard 4", 8" or 9" pie plates only. No dishes will be returned, all exhibits should be delivered in/on disposable containers.
3. Exhibitor will be responsible for classifying their own entry. Careful attention should be given to filling out entry form.
4. Exhibits that are not picked up within release time will be discarded.
5. You will note that there are some classes offered that require you to submit the recipe with your baked item when delivered to the fair.
6. Same recipe cannot be used in more than one class.

Division 1000 – Baked Foods Sweepstakes

Exhibitors in this department are automatically eligible for the sweepstakes awards for all baked foods. No fee is required. This award is based on an accumulation of points . achieved by the number of items entered by an exhibitor.

Class

Youth Baked Foods Sweepstakes\$25.00 + Rosette

Sweepstakes Will Be Calculated As Follows:

First place = 5 Points; Second place = 3 Points; Third place = 1 Point
(See State Rules For Specific Guidelines)

Quantities Required:

- | | |
|---|--|
| <ul style="list-style-type: none"> • Muffins, Biscuits, Rolls –4 • Cakes – 1/4 Cake ** • Bread – 1/2 Loaf • Pies-One 4 to 9 Inch Pie • Pastries, Turnovers – 2 | <ul style="list-style-type: none"> • Cookies, Candies – 6 • Cupcakes – 4 • Cakepops – 6 <p>** Decorated Cakes – Submit Whole Cake</p> |
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DEPARTMENT #10 – YOUTH FOODS

DECORATED FOODS

Exhibits Received: Wednesday, July 31st, from 7:00 a.m. to 10:00 a.m.
Drop Off Location: Front entrance of Finley Building
Exhibits Released: Tuesday, August 13, 12:00 p.m. to 7:00 p.m.

Danish System of Judging
Cash Awards Offered Per Class

1st	2nd	3rd
\$6.00	\$4.00	Ribbon Only

Rules

1. Dummy cakes are highly recommended.
2. Judged On Decoration Only

Gingerbread House Rules

- Entries should be secured to a sturdy cardboard or similar base
- Both edible and non edible building materials may be used.
- Decorations should be at least 50% edible.

Division 1002 – Decorated Cakes & Other Decorated Items Class

1. Fair Theme Cake
2. Fair Theme Cookie (cookie cutters available in entry office)
3. Wedding Cake – Stacked or tiered
4. Cupcakes on a sturdy white paper plate, no larger than 9"
5. Cookie
6. Celebration Cake – Birthday, Shower, etc.
7. Ugliest Cake/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

YOUTH BAKERS

Division 1003– Petaluma Egg Special Contest

Cash Awards Offered By Petaluma Egg – \$60.00

American System of Judging
Cash Awards Offered Per Class

1st	2nd	3rd
\$15.00	\$10.00	\$5.00

Make it with Eggs.....Sponsored by **Petaluma Egg**, Petaluma

Rules

1. Each entry must be made by one individual only.
2. Entries must be made from recipes using 3 or more eggs.
3. Recipe must accompany each entry to the fair.
4. All age classifications eligible for this contest.

Class

1. Creme Brulee (Custard)
2. Cream Puffs – 2 (*No Filling*)

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YOUTH BAKERS

Exhibits Received: Wednesday, July 31st, from 7:00 a.m. to 10:00 a.m.
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Exhibits Released: Tuesday, August 13, 12:00 p.m. to 7:00 p.m.

Danish System of Judging
Cash Awards Offered Per Class

1st	2nd	3rd
\$6.00	\$4.00	Ribbon Only

Division 1004 Youth Baker Awards

Best of Show Youth Baker (5 - 10 Years Old).....\$10.00 + Rosette
 Best of Show Youth Baker (11 - 14 Years Old).....\$10.00 + Rosette
 Best Drop Cookie, Youth Baker (11 - 14 Years Old).....\$25.00
In Memory Of Kathleen Wheeler Jordan By Joanne Wheeler
 Best of Show Youth Baker (15 - 18 Years Old).....\$10.00 + Rosette

Please 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 1005 – King Arthur Flour Baking Contest

American System of Judging
Gift Card Awards offered per class

1st	2nd	3rd
\$40.00	\$25.00	Tote Bag

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

Class

1. Any cookie baked with King Arthur Flour



Division 1006 – Youth Bakers – Ages 5 - 10

Division 1007 – Youth Baker – Ages 11 - 14

Division 1008 – Youth Baker – Ages 15 - 18

Class

- | | |
|---|---|
| 1. Bread And Rolls | 14. Cake Pop |
| 2. Brownies | 15. Muffins (<i>Any Type</i>) |
| 3. Candy (<i>Specify Type</i>) | 16. Prepared Mix Product – <i>Recipe To Accompany Entry To Fair</i> |
| 4. Cakes (<i>Not Layered</i>) | 17. Pies And Pastries |
| 5. Cakes (<i>Layered, Frosted</i>) | 18. Un-Baked Treats (<i>Rice Krispy, Carmel Apple, Candy, Etc.</i>) |
| 6. Cookies (<i>Bar</i>) | 19. Any Other (<i>please describe</i>) |
| 7. Cookies (<i>Drop</i>) | |
| 10. Cookies (<i>Molded Or Pressed Using Commercial Mold Or Press</i>) | |
| 11. Cookies – Original Recipe – <i>Recipe To Accompany Cookie To Fair</i> | |
| 12. Cookies (<i>Rolled And Cut</i>) | |
| 13. Cupcakes | |

DEPARTMENT #10 – YOUTH FOODS

Entries Close:	Sunday, June 30, 11:59 p.m.
Exhibits Received:	Tuesday, July 16, 12:00 p.m. to 7:00 p.m. Wednesday, July 17, 12:00 p.m. to 7:00 p.m.
Drop Off Location:	Front entrance of Finley 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 Junior Sonoma and Marin county residents.

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 decorative.) 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, 4 oz or larger. **No Raw Pack (cold pack).**
4. 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.
5. All jars must be clear glass. No decorations.
6. Items entered in “Any other” must be described in description.

Danish System of Judging		
Cash Awards Offered Per Class		
1st	2nd	3rd
\$6.00	\$4.00	Ribbon Only

Division 1010 – Youth Food Preservation Awards

Best of Show	\$10.00 + Rosette
Donna Winkler Koch Memorial Award for Outstanding Food Preservation Exhibitor	
\$50.00, plaque and perpetual plaque	Sponsored by the Stornetta Family
Best of Show Canned Food (Divs. 1011-1017).....	\$10.00 + Rosette
Best of Show Dried Foods (Division 1018).....	\$10.00 + Rosette
Best of Show Apiary (Division 1019).....	\$10.00 + Rosette
Best of Division.....	Ribbon
Best of Class.....	Ribbon

DEPARTMENT #10 – YOUTH FOODS

Division 1011 – Canned Fruits and Vegetables (*Minimum 1 pint*)

Class

1. Applesauce
2. Any Other Fruit (*please describe*)
3. Tomatoes
4. Any Other Vegetable (*please describe*)
5. Any Pickled Vegetable
6. Salsa

Division 1012 – Jams (*Minimum 4 ounces*)

Class

1. Apricot
2. Blackberry
3. Mixed Fruit
4. Plum
5. Raspberry
6. Strawberry
7. Any Other (*please describe*)
8. Any Sugar Free

Division 1013 – Jellies (*Minimum 4 ounces*)

Class

1. Blackberry
2. Grape
3. Mixed Fruit (*please describe*)
4. Raspberry
5. Pomegranate
6. Any Other (*please describe*)
7. Any Sugar Free

Division 1014 – Marmalades, Butters, Preserves and Conserves (*Min. 4 ounces*)

Class

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

Division 1016 – 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 1017 – 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*)

Division 1018 – Dried Foods (*Minimum 1/2 cup in a canning jar*)

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*)

Division 1019 – Apiary

(1 jar per entry)

Class

1. Extracted Honey (*8oz Std. Honey Jar*)
2. Any Other Apiary (*please describe*)

DEPARTMENT #10 – YOUTH FOODS

SCORECARD for JUDGING BREADS

General Appearance.....	10%
Shape crust color.	
Lightness.....	10%
Crust.....	10%
Crumb	15%
Texture	25%
Flavor	30%
TOTAL.....	100%

SCORECARD for JUDGING COOKIES

Appearance	30%
Texture	35%
Flavor	35%
TOTAL	100%

SCORECARD for JUDGING CAKES

Appearance	30%
Texture	35%
Butter Cakes – tender; fine; even grain, moist but elastic.	
Fruit Cakes – not sticky or gummy, dry or crumbly.	
Flavor	35%
TOTAL	100%

SCORECARD for JUDGING DECORATED CAKES

Over-All 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%
Over-All Eye Appeal	15
Originality	15
TOTAL	100%

SCORECARD for JUDGING PASTRY

Appearance (20%).....	1 Crust . 2 Crust
Color	10% 10%
Shape.....	10% 10%
Crust (40%)	
Texture – flaky, tender	25% 25%
Flavor – agreeable	15% 15%
Filling (40%)	
Flavor – natural/well blended	15% 20%
Consistency	15% 20%
Filling should hold shape but be smooth and soft fruit moist, not syrupy; well cooked;	
Meringue – light, tender;	10%
evenly browned; no weeping, no shrinking from sides, at least 1/2 “	
TOTALS	100% 100%

DEPARTMENT #10 – YOUTH FOODS

SCORECARD FOR CANNED FRUIT, VEGETABLES & MEAT

NOTE: Do not taste non-acid fruit, vegetables and meat, jars may opened by the judge to inspect

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 – just covers 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 defects - 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%

SCORECARD FOR JUDGING DRIED FOODS

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

SCORECARD FOR JELLIES, JAMS, PRESERVES & MARMALADE

Appearance	30%
Color – characteristic of fruit.....15	
Clearness – jellies translucent10	
Container – glass, practical, clean, sealed lids (no paraffin seals); neatly labeled, specified size..... 5	
Texture.....	35%
Jelly – tender (should quiver), cut easily and retain shape, no crystals.	
Preserves – pieces firm and whole; clear and thick syrup.	
Marmalades – small, thin pieces; clear and thick syrup.	
Butters – fruit that has been pressed through a sieve; no separation of fruit and juice	
Jams – crushed fruit – with no separation of fruit and juice.	
Flavor	35%
Characteristic - without excessive sweetness or over-cooked flavor.	
TOTAL	100%

SCORECARD FOR JUDGING PICKLES AND RELISHES

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 and attractive, characteristic of kind with no darkening on the top or discoloration of ingredients (15)	
Size – whole or pieces of suitable and uniform size..... (15)	
Liquid – clear with no scum on top..... (15)	
Texture	(20)
Pickled fruits - tender and plump with unbroken skins or flesh, not shriveled or overcooked. Vegetable pickles or relishes – uniformly firm and crisp, not shriveled from excess salt, acid, or sugar	
Safety & Suitability.....	25%
Choice of fruit and/or vegetable that is safe and suitable for home pickling.	
TOTAL	100%