

DEPARTMENT #1 – ADULT FOODS

BAKED FOODS

Entries Close:	Friday, June 16, 5:00 p.m. – Paper Entries Friday, June 30, 11:59 p.m. – Online Entries
Exhibits Received:	See Division for dates and times
Drop Off Location:	See Division
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, that should extend slightly beyond base of cake. Please **DO NOT** use china or glass plates.
3. Pie size-standard 4" to 9". Fair does not provide pie tins. If exhibitor chooses to use non-disposable pie plate, permanent identification must be on bottom of plate.
4. Exhibitor's containers, accessories, ribbons, etc. must be picked up on change over days. Unclaimed non-perishable items will be donated to charity within 2 weeks of fair closing. Perishable items will be disposed of immediately.
5. Exhibitors will be responsible for classifying their own entry. Careful attention should be given to filling out entry form.
6. The same recipe cannot be used in more than one class.
7. **Delivery of Exhibits:** Bring your entries to the front door of Garrett Building. Walk in through the Brookwood Ave. Gate.

Baked Foods Sweepstakes

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

The sweepstakes winner will receive a plaque. Sponsored by Sonoma County Fair.

Sweepstakes will be calculated as follows
(See State Rules for specific guidelines):
First Award – 5 points
Second Award – 3 points
Third Award – 1 point

DEPARTMENT #1 – ADULT FOODS

DECORATED FOODS

Cakes, Cupcakes, Cake Pops, Cookies & Houses

American System of Judging

Cash Awards Offered per Class

1st	2nd	3rd	4th	5th
\$10.00	\$8.00		Ribbons Only	

Exhibits Received:	Wednesday, August 2, 7:00 a.m. - 9:00 a.m.
Entry Drop Off:	Bring to front door of Garrett Building Walk through Brookwood Avenue Gate
Exhibits Released:	Monday, August 14, 12:00 Noon to 7:00 p.m.
Entry Limit:	One entry per exhibitor per class
Entry Fee:	\$2.00 per entry

Division 101 – Decorated Foods Awards

Overall Best of Show Decorated Foods (selected from Best of Shows).....	\$10.00 + Rosette
Best of Show Decorated Cake.....	by Nancy's Fancys
Best of Show Decorated Edible Type House.....	Rosette
Best of Show Decorated Cookie.....	Rosette
Best of Division.....	Ribbon

Special Rules

Decorated Foods

1. Only the frosting and decorative embellishments are judged.
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.
6. Professionals are considered anyone who derives or has derived the major source of their income from selling decorated cakes or teaches cake decorating.
8. **Size limit 30"x 30"**

DEPARTMENT #1 – ADULT FOODS

DECORATED FOODS

Please Submit:

Decorated Cakes - Submit Whole Cake

Cupcakes - 4

Cakepops - 6

Division 102 – Decorated Baked Foods (Amateur)

Class

1. **"Holidaze!" Cake**
2. Celebration Cake – Birthday, Shower, etc.
3. Wedding Cake – Stacked or tiered
4. Cupcakes on a sturdy white paper plate, no larger than 9"
5. Cakepops on a sturdy white paper plate, no larger than 9"

Division 103 – Special Cookie Gift Arrangement

Class (Judged on eye appeal only.)

1. Special Gift Basket Arrangement (*At least three varieties of cookies attractively arranged in a basket along with any other item(s) of your choice.*)
2. Fair Theme Cookie Gift Arrangement (*At least three varieties of cookies attractively arranged in a basket along with any other item(s) of your choice.*)

Division 104 – Decorated Themed Cookies (Judged on eye appeal only. Entry consists of three (3) cookies that may be decorated the same or different.)

Class

1. **Decorated Holiday Themed Cookie**

Division 105 – Ugliest Cake/Cookie – JUDGED ON ARTISTIC QUALITY ONLY, however must be edible. Real cake must be used. 8" - 9" round or square or 9" X 3" oblong on a sturdy base – Layered/un-layered.

Class

1. Ugliest Cake
2. Ugliest Cookie

Division 106 – Decorated Gingerbread House

Note:

- Entries should be secured to a sturdy cardboard or similar base (not more than 12" x 24", and no thicker than ½"), that is fully decorated or covered.
- House can be made from gingerbread from scratch, gingerbread from a kit, or from other edible materials.
- Entries should be at least 75% edible.
- Decorated House will be judged on originality and appearance.

Class

1. Christmas Gingerbread House

DEPARTMENT #1 – ADULT FOODS

American System of Judging Cash Awards Offered per Class

1st	2nd	3rd	4th	5th
\$10.00	\$8.00		Ribbons Only	

Adult Baked Foods – Day 1

Wednesday, August 2

Exhibits Received:	Wednesday, August 2, 7:00 a.m. to 9:00 a.m.
Entry Drop Off:	Bring to front door of Garrett Building Walk through Brookwood Avenue Gate
Exhibits Released:	Wednesday, August 9, 7:00 a.m. to 9:00 a.m.
Entry Limit:	Two entries per exhibitor, per class
Entry Fee:	\$2.00 per entry

Division 110 – Day 1 Baked Food Awards

Overall Best of Show Day 1 (selected from Best of Shows).....	\$10.00 + Rosette
Best of Show Bread.....	Rosette
Best of Show Cakes, Pies and Pastries.....	Rosette
Best of Division.....	Ribbon

DAY 1 – WEDNESDAY, AUGUST 2 – BREADS

Please submit:
Muffins, Biscuits, Rolls - 4
Breads - 1/4 Loaf

Division 111 – Breads Class

- | | |
|---|---|
| <ol style="list-style-type: none"> 1. Bread, Banana 2. Bread, Banana Nut 3. Bread, Fruit 4. Bread, Fruit & Nut 5. Bread, Sourdough 6. Bread, White, Yeast 7. Bread, Dark Yeast, Whole Wheat or Rye 8. Bread, Zucchini | <ol style="list-style-type: none"> 9. Bread, Zucchini with nuts 10. Bread, Vegetable (<i>other than zucchini</i>) 11. Bread, Any other (<i>please describe</i>) 12. Gingerbread 13. Gluten Free item (<i>please describe</i>) 14. Vegan item (<i>please describe</i>) 15. Machine Baked Bread (<i>please describe</i>) |
|---|---|

Division 112 – Specialty Breads Class

- | | |
|---|--|
| <ol style="list-style-type: none"> 1. Biscuits 2. Coffee Cake 3. Muffins, Fruit 4. Muffins, Fruit with nuts 5. Muffins, Bran 6. Muffins, any other (<i>please describe</i>) 7. Rolls, Sour | <ol style="list-style-type: none"> 8. Rolls, Sweet 9. Rolls, any other 10. Scones 11. Gluten Free Item (<i>please describe</i>) 12. Vegan Item (<i>please describe</i>) 13. Traditional breads from around the world |
|---|--|

Division 113 – From Farm to Table – This class should illustrate the process from picking the fruit/vegetable to baking the finished product. Raw field ingredient used (fruit, vegetable, nuts, etc.) in the baked item must be locally grown. Bring in a sample of the raw ingredient along with your baked item: 1/4 cake (or loaf bread), 1 pie, 4 cookies/rolls/muffins

- Class**
1. Any Baked Item (*please describe*)

DEPARTMENT #1 – ADULT FOODS

DAY 1 – WEDNESDAY, AUGUST 2 – SPECIAL RECIPE CONTEST

Rules:

1. Exhibitor must follow the recipe provided for each division, and bring in their finished product for judging.
2. Please note that oven temperatures and baking times can differ from oven to oven; bakers should adjust accordingly.
3. The Fair Special Recipe Contest is limited to only one entry per exhibitor per class.

Division 114 – Fair Special Recipe Contest

Class

1. Peppermint Twists (submit 6)

Ingredients Yield: 2-1/2 dozen

Dough

- 2 cups butter, softened
- 2 cups sugar
- 2 eggs
- 2 egg yolks
- 2 teaspoons vanilla extract
- 5 cups all-purpose flour
- 1 teaspoon salt

Topping

- 1 cup confectioners' sugar
- 2 tablespoons 2% milk
- 1/4 to 1/2 teaspoon peppermint extract
- Red colored sugar

Directions

Preheat oven to 350°F.

In a large bowl, cream butter and sugar until light and fluffy. Beat in the eggs, egg yolks and vanilla. Combine flour and salt; gradually add to creamed mixture and mix well.

Store in an airtight container in the refrigerator for up to one week.

Shape cookie mix into 3/4 inch balls. Roll each ball into a 6-inch rope. Bend the rope in half and twist twice. Place 2 inches apart on ungreased baking sheets.

Bake at 350°F for 8-10 minutes or until bottoms are lightly browned. Remove to wire racks to cool completely. Combine the confectioners' sugar, milk, and extract; drizzle over cookies. Sprinkle with colored sugar.

DEPARTMENT #1 – ADULT FOODS

DAY 1 – WEDNESDAY, AUGUST 2 – CAKES, PIES AND PASTRIES

Please Submit:

Cakes - 1/4 cake*

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

Pastries, Turnovers - 2

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

Division 115 – Cakes – Layered and Frosted

Class

1. Carrot
2. Coconut
3. Chocolate
4. Any Other

Division 116 – Cakes – Unlayered and Unfrosted

Class

1. Banana
2. Bundt
3. Carrot Cake
4. Chocolate
5. Fruit (*applesauce, date, mixed*)
6. Gravenstein Raw Apple Cake
7. Pound
8. Upside-down Cake, Pineapple
9. Gluten Free (*please describe*)
10. Vegan (*please describe*)
11. Any Other (*please describe*)

Division 117 – Cakes – Unlayered and Frosted/Glazed

Class

1. Angel food
2. Any Other Sheet Cake (*please describe*)

Division 118 – Your Favorite Special Cake Recipe

Class

1. Frosted or Unfrosted

Division 119 – Mix – Trix (take a cake mix and make it your most creative)

Class

1. Any Cake (*must list mix used*)

Division 120 – Pies, Double Crust -Solid Or Lattice top

Class

1. Stone Fruit
2. Citrus Fruit
3. Berry, Any
4. Apple
5. Pumpkin
6. Any Other

DEPARTMENT #1 – ADULT FOODS

DAY 1 – WEDNESDAY, AUGUST 2 – CAKES, PIES AND PASTRIES

Division 121 – Pies, One Crust – No Topping

Division 122 – Pies, One Crust – With Topping

Class

- | | |
|-----------------|--------------|
| 1. Stone Fruit | 4. Apple |
| 2. Citrus Fruit | 5. Pumpkin |
| 3. Berry, Any | 6. Any Other |

Division 123 – Cream Pies/Chiffon

Class

- | | |
|--------------|--------------|
| 1. Chocolate | 3. Any Other |
| 2. Custard | |

Division 124 – Specialty Pastry/Galettes

Division 125 – Turnovers (4 turnovers)

Division 126 – Tart (one 9 ½ in. tart pan, can be 4")

Division 127 – Tortes (use 9" pan, can be 4")

Class

- | | |
|-------------------|-------------------|
| 1. Savory Filling | 3. Any Other Type |
| 2. Fruit Filling | |

Division 128 – All About Popcorn!

Use your imagination to create your favorite popcorn snack made from homemade popcorn.

(Class 1 and 2 - Please submit 2 clear bags with 1 cup each for judging and display)

(Class 3 - Please submit 2 popcorn balls in a clear bag)

Class

- | | |
|---------------------------------------|----------------------------|
| 1. Savory Flavored Popcorn (describe) | 3. Popcorn Ball (describe) |
| 2. Sweet Flavored Popcorn (describe) | |

Rules:

1. Exhibitor must follow the recipe provided for each division and bring in their finished product for judging.
2. Please note that oven temperatures and baking times can differ from oven to oven; so bakers should adjust accordingly.
3. The Fair Special Recipe Contest is limited to only one entry per exhibitor per class.

DEPARTMENT #1 – ADULT FOODS

DAY 2 – WEDNESDAY, AUGUST 9 – COOKIES

American System of Judging
Cash Awards Offered per Class

1st	2nd	3rd	4th	5th
\$10.00	\$8.00	Ribbons Only		

Adult Baked Foods – Day 2

Wednesday, August 9

Exhibits Received:	Wednesday, August 9, 7:00 a.m. to 9:00 a.m.
Entry Drop Off:	Bring to front door of Garrett Building Walk through Brookwood Avenue Gate
Exhibits Released:	Monday, August 14, 12:00 Noon to 7:00 p.m.
Entry Limit:	Two entries per exhibitor, per class

Please Submit:
Cookies, Candies - 6 pieces

Division 130 – Day 2 Baked Food Awards

Overall Best of Show Day 2 (selected from Best of Shows).....	\$10.00 + Rosette
Best of Show Cookie.....	Rosette
Best of Show Confection.....	Rosette
Best of Division.....	Ribbon

Division 131 – Bar Cookies

Class

- | | |
|--------------------------------------|---|
| 1. Brownies, fudge | 5. Nut bars |
| 2. Brownies, cake | 6. Oatmeal |
| 3. Chocolate, with other ingredients | 7. Unbaked or Cereal |
| 4. Fruit bars | 8. Any Other bar cookies (<i>please describe</i>) |

Division 132 – Refrigerator Cookies

Class

- | | |
|--------------------------------------|---|
| 1. Nut | 3. Any Other refrigerator cookies
(<i>please describe</i>) |
| 2. Pinwheel (<i>all varieties</i>) | |

Division 133 – Molded Or Pressed Cookies

Using a commercial mold or cookie press

Class

1. Spritz
2. Any Other molded or pressed cookies (*please describe*)

Division 134 – Biscotti

Class

- | | |
|-----------|--------------|
| 1. Plain | 3. Any Other |
| 2. Dipped | |

Division 135 – Other Cookies

Class

- | | |
|--|---|
| 1. Rolled & cut (Using rolling pin & cutter) | 3. Vegan |
| 2. Gluten Free | 4. Any other (<i>please describe</i>) |

Division 136 – No Bake Cookies

Class

- | | |
|-----------------|-------------------|
| 1. Bar Cookies | 3. Rolled Cookies |
| 2. Drop Cookies | |

DEPARTMENT #1 – ADULT FOODS

DAY 2 – WEDNESDAY, AUGUST 9 – DROP COOKIES, CANDY & CONFECTIONS

Division 137 – Drop Cookies

Class

1. Chocolate Chip, original recipe – your variation
2. Chocolate Chip, with nuts
3. Chocolate Chip, without nuts
4. Chocolate Drop
5. Chocolate Chip Oatmeal variation
6. Molasses
7. Oatmeal
8. Oatmeal Variation
9. Peanut Butter
10. Lemon
11. Coconut
12. Snickerdoodle
13. Ginger
14. Any Other Drop Cookie
(please describe)

Division 138 – Candy & Confections

Class

1. Any Brittle *(please identify)*
2. Chocolate Dipped Fruit
3. Dipped Chocolates
4. Divinity
5. English Toffee
6. Nut Clusters, other than peanut
7. Peanut Clusters
8. Any Other Cluster *(please identify)*
9. Sugared Nuts
10. Truffles
11. Fudge, any type *(please identify)*
12. Any Other Confection *(please identify)*
(please identify nut)



DEPARTMENT #1 – ADULT FOODS

DAY 2 – WEDNESDAY, AUGUST 9– SPECIAL RECIPE CONTEST

Rules:

1. Exhibitor must follow the recipe provided for each division, and bring in their finished product for judging.
2. Please note that oven temperatures and baking times can differ from oven to oven; so bakers should adjust accordingly.
3. The Fair Special Recipe Contest is limited to only one entry per exhibitor per class.

Division 139 – Fair Special Recipe Contest

(Exhibitors should bring in 6 brownies.)

Class

1. Red Velvet Cheesecake Swirl Brownies

Ingredients

Brownies

- 2 large eggs
- 1/2 cup unsalted butter
- 1 cup granulated sugar
- 2 teaspoons vanilla extract
- 1/4 cup (unsweetened cocoa powder)
- 1/8 teaspoon salt
- 1 Tablespoon liquid red food coloring
- 3/4 teaspoon white vinegar
- 3/4 cup all-purpose flour

Cheesecake Swirl

- 8 ounces cream cheese, softened
- 1/4 cup granulated sugar
- 1 egg yolk
- 1/2 teaspoon vanilla extract

Directions

Preheat the oven to 350F degrees. Spray 8x8 baking pan with nonstick spray. Set aside.

Make the brownie layer first. In a small bowl, beat the 2 eggs together. Set aside. Melt the butter in a large microwave safe bowl in 30 second increments until melted. Stir in 1 cup sugar, 2 teaspoons vanilla extract, cocoa powder, salt, food coloring, and vinegar. Mix each of those ingredients into the batter in that order. Whisk in the eggs, then fold in the flour until completely incorporated. Do not over mix. Pour the brownie batter into prepared baking pan, leaving about 3-4 Tablespoons for the top.

Make the cheesecake swirl. With a hand-held mixer on medium speed, beat the softened cream cheese, 1/4 cup sugar, egg yolk, and 1/2 teaspoon vanilla in a medium bowl until completely smooth - about 1 minute. Dollop spoonfuls of the cream cheese mixture on top of the prepared brownie batter. Cover with the last few Tablespoons of brownie batter. Glide a knife through the layers, creating a swirl pattern.

Bake the brownies for 28-30 minutes or until a toothpick inserted in the middle comes out clean. Allow the brownies to cool completely before cutting into squares. Tip: You can cover brownies and store at room temperature for 3 days or in the refrigerator for up to 6 days. Brownies will freeze well, up to 2 months. Thaw overnight in the refrigerator.

DEPARTMENT #1 – ADULT FOODS

OLD FASHIONED BAKE OFF (Walk-In Contest) SUNDAY, AUGUST 13

Entries Close:	You do not need to pre enter this division, just show up with your item and you will get in for free at the gate!	
Exhibits Received:	Cheesecake:	Sunday, August 13 11:00 a.m. - 11:30 a.m.
Drop Off Location:	Front of Garrett Building	

This is a special baking contest that you can enter on the spot!

Rules:

1. Bring entry to the fair on Sunday, August 13 (each contestant gets one free gate admission with their entry).
2. Contestants need to check in at the Garrett Building between 11:00 a.m. - 11:30 a.m. with their entry.
3. Contest judging will take place by a panel of judges. (Public may observe judging.)
4. No boxed mixes may be used in these contests.

Awards:

Best of Show.....Rosette
First thru Fifth Places.....Fun Prizes

Division 140 – Old Fashioned Bake Off

Class 1 Cheesecake (Sunday, August 13)

- Make a cheesecake using Sonoma County Ingredients.
- It can be traditional or flavored.
- No larger than a 9" spring form pan or 9" pie plate.

DEPARTMENT #1 – ADULT FOODS

PRESERVED FOODS

American System of Judging
Cash Awards Offered per Class

1st	2nd	3rd	4th	5th
\$8.00	\$5.00			Ribbons Only

Entries Close:	Friday, June 16, 5:00 p.m. – Paper Entries Friday, June 30, 11:59 p.m. – Online Entries
Exhibits Received:	Friday, July 21, 10:00 a.m. to 7:00 p.m. Saturday, July 22, 10:00 a.m. to 7:00 p.m.
Drop Off Location:	Rear entrance of Garrett Building Enter through Gate 4 off Brookwood Ave.
Exhibits Released:	Monday, August 14, 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

RULES

- 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.
- For all canned foods:
 - Submit two jars of each product entered-one jar will be opened for judging, the other used for display. (jars should not be decorative.) Tasting jar can be 4 oz. The minimum size of jars is listed in each division.
 - Opened jars must be picked up on Tuesday, July 25, from 10:00 a.m. to 5:00 p.m. in the Garrett Building or they will be discarded.
 - 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).** Contact U.C.C.E. at <http://cesonoma.ucdavis.edu/> for a glossary of terms.
- For dried fruits & meats and vinegars see quantity listed.
- Jars must be labeled on the side or bottom (not lid) prior to arrival at Fair with: Name of exhibitor, type of product and process of canning and date canned. Example:

Jane Doe
Apricot Jam
Hot Pack Method
Date canned
- All jars must be glass.
- Items entered in "Any other" must be described on entry form.

Division 150 – Adult Food Preservation Awards

Best of Show Preserved Foods.....\$10.00 + Rosette

Sweepstakes Exhibitor..... Plaque by Sonoma County Fair

Ball Fresh Preserving Award **Ball & Kerr Fresh Preserving Products**

Best of Division.....Ribbon

BALL® FRESH PRESERVING AWARD FOR ADULT LEVEL Presented by: BALL® & KERR™ FRESH PRESERVING PRODUCTS Newell Brands Inc., marketers of Ball® and Kerr™ Fresh Preserving Products, is proud to recognize today's fresh preserving (canning) enthusiasts. Awards for 1st and 2nd place will be presented to individuals whose home canned entry is selected the best in the category. A panel of judges will select the top two entries in Fruits, Vegetables, Pickles, and Soft Spreads. Entries must be preserved in Ball® Jars and sealed with Ball® Lids and Bands specially designed for home canning, or preserved in Kerr™ Jars sealed with Kerr™ Lids and Bands specially designed for home canning. In addition, entries in the soft spread category must be prepared using Ball® Pectin: Classic, Low or No-Sugar, or Liquid. Proof of pectin purchase in the form of a receipt or product UPC must be submitted with entry.

DEPARTMENT #1 – ADULT FOODS

CANNED FOODS

Division 151 – Canned Fruits (*Minimum 1 pint*)

Class

- | | |
|-----------------------|---|
| 1. Applesauce | 4. Peaches |
| 2. Apricots | 5. Pears |
| 3. Cherries, any type | 6. Any Other Fruit (<i>please describe</i>) |

Division 152 – Canned Vegetables (*Minimum 1 pint*)

Class

- | | |
|------------------------------|---|
| 1. Beans, green, string, cut | 3. Tomatoes |
| 2. Olives | 4. Any Other Vegetable (<i>please describe</i>) |

Division 153 – Jams (*Minimum 7 ounces*)

Class

- | | |
|-------------------------|--|
| 1. Apricot | 8. Peach |
| 2. Apricot-Pineapple | 9. Plum |
| 3. Blackberry, domestic | 10. Raspberry |
| 4. Blackberry, wild | 11. Strawberry |
| 5. Boysenberry | 12. Pluot |
| 6. Mixed Fruit Jams | 13. Any Other (<i>please describe</i>) |
| 7. Ollaliberry | |

Division 154 – Jellies (*Minimum 7 ounces*)

Class

- | | |
|---------------|---|
| 1. Blackberry | 6. Mixed Fruit (<i>please describe</i>) |
| 2. Cranberry | 7. Raspberry |
| 3. Grape | 8. Pepper |
| 4. Wine | 9. Pomegranate |
| 5. Mint | 10. Any other (<i>please describe</i>) |

Division 155 – Marmalades, Butters, Preserves and Conserves (*Min. 7 ounces*)

Class

- | | |
|-----------------------|---|
| 1. Apple Butter | 4. Marmalade, citrus |
| 2. Butters, Any Other | 5. Preserves, Any Kind |
| 3. Conserve, Any Kind | 6. Any Other (<i>please describe</i>) |

Division 156 – Pickles and Pickling (*Minimum 1 pint*)

Class

- | | |
|-------------------------|---|
| 1. Beet, pickled | 5. Pickles, bread & butter |
| 2. Olives, pickled | 6. Pickles, sweet |
| 3. Peppers, pickled | 7. Pickles, dill |
| 4. Green Beans, pickled | 8. Any other (<i>please describe</i>) |

Division 157 – Relishes and Chutneys (*Minimum ½ pint*)

Class

- | | |
|------------|---|
| 1. Chutney | 3. Any Other (<i>please describe</i>) |
| 2. Relish | |

Division 158 – Salsa (*Minimum 1 pint*)

Please note: Items entered in this division may not be entered in any other divisions.

Class

- | | |
|---------------|---|
| 1. Hot | 4. Fruit |
| 2. Mild | 5. Any Other (<i>please describe</i>) |
| 3. Black Bean | |

DEPARTMENT #1 – ADULT FOODS

CANNED FOODS

Division 159 – Sauces *(Minimum 1 pint)*

Class

- | | |
|----------------|---|
| 1. BBQ Sauce | 4. Any Other Savory <i>(please describe)</i> |
| 2. Pasta Sauce | 5. Any Other Dessert <i>(please describe)</i> |
| 3. Chili Sauce | |

Division 160 – Sugar Free Preserved Food *(Minimum 7 ounces)*

Class

- | | |
|----------|---------------------------------------|
| 1. Jam | 3. Any Other <i>(please describe)</i> |
| 2. Jelly | |

Division 161 – Vinegar *(Minimum 1 pint container of exhibitor's choice)*

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

Class

- | | |
|-------------------|---|
| 1. Herb Vinegar | 4. Balsamic Vinegar |
| 2. Garlic Vinegar | 5. Any Other Vinegar <i>(please describe)</i> |
| 3. Wine Vinegar | |

DRIED FOODS

Division 162 – Dried Food Awards

Best of Show.....\$10.00 + Rosette

Best of Division..... Ribbon

Division 163 – Dried Nuts, Fruit & Meats

(Minimum 2 oz. canning jar in a clear bag)

Class

- | | |
|------------------------|---------------------------------------|
| 1. Apples | 6. Hartley |
| 2. Prunes or Plums | 7. Almonds |
| 3. Jerky, Meat or Fish | 8. Peaches |
| 4. Vegetables | 9. Any other <i>(please describe)</i> |
| 5. Franquette | |

Division 164 – Bulk Grains, Field and Garden Seeds

(1 pint glass jar or equivalent with lid)

Class

- | | |
|--|---------------------------------------|
| 1. Bean, Bush, any variety | 6. Sunflower |
| 2. Bean, Cranberry, Italian
(French horticulture) | 7. Any other <i>(please describe)</i> |
| 5. Bean | |

Division 165 – Granola

- | | |
|--------------|---------------------------------------|
| 1. Sweetened | 2. Any other <i>(please describe)</i> |
|--------------|---------------------------------------|

Division 166 – Dried Herbs

(Minimum 1 oz. whole dried leaves in lidded pint jar– No bags)

Class

- | | |
|-------------|---|
| 1. Basil | 7. Rosemary |
| 2. Bay | 8. Sage |
| 3. Dill | 9. Dry Herb Bouquet, tied-no jar |
| 4. Marjoram | 10. Any other cooking herb <i>(please identify)</i> |
| 5. Oregano | |
| 6. Parsley | |

DEPARTMENT #1 – ADULT FOODS

APIARY & BEEKEEPING

American System of Judging
Cash Awards Offered per Class

1st	2nd	3rd	4th	5th
\$8.00	\$5.00		Ribbons Only	

Division 167 – Apiary & Beekeeping Awards

Best of Show Amateur Apiary.....	\$10.00 + Rosette
Best of Show Commercial Apiary.....	\$10.00 + Rosette

Division 168 – Commercial Extracted Honey - 8 oz. Standard Honey Jar

Division 169 – Amateur Extracted Honey - 8 oz. Standard Honey Jar

Class

- | | |
|----------------------------------|--|
| 1. Apple | 8. Lavender |
| 2. Blackberry | 9. Spring Wildflower, light |
| 3. Eucalyptus | 10. Spring Wildflower, medium/amber |
| 4. Fall Wildflower, light | 11. Spring Wildflower, dark |
| 5. Fall Wildflower, medium/amber | 12. Star Thistle |
| 6. Fall Wildflower, dark | 13. Any Other (<i>please identify</i>) |
| 7. Honey Dew | |

Division 170 – Commercial, Any Other

Division 171 – Amateur, Any Other

Class

1. Comb Honey (*in ross rounds, 3 sections, plastic or glass-faced bee proof enclosure*)
2. Extracting Frame (*full, unmodified extracting frame of capped honey*)
3. Plain wax display, any form (*judged on aroma, cleanliness, and style*)
4. Pollen, ½ pound jar (*approximately*)
5. Creamed Honey, any flavor (*must be from local honey with no additives*)
6. 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%

DEPARTMENT #1 – ADULT FOODS

CANNED FRUIT, VEGETABLES AND MEATS – SCORECARD FOR JUDGING

CREATIVITY:

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	
	(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%

DEPARTMENT #1 – ADULT FOODS

PICKLED & RELISHED FOODS – SCORECARD FOR JUDGING

CREATIVITY:	
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%	20%
Consistency-fruit moist but not syrupy; well cooked;		
Filling should hold shape but be smooth and soft.....	15%	20%
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%

COMB & CUT 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%