

DEPARTMENT #1 – ADULT FOODS

Entries Close:	Saturday, June 30, 11:59 p.m.
Exhibits Received:	See Division
Entry Drop Off:	Rear entrance of Garrett Building Enter through Gate 4 off Brookwood Ave.
Exhibits Released:	Tuesday, August 14, 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, 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.
8. American system of judging.

Foods 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 – Foods Awards

Foods Sweepstakes.....	\$50 + Plaque by Sonoma County Fair
Best of Show Decorated Cake.....	\$50 + Rosette
Best of Show Decorated Edible Type House.....	\$50 + Rosette
Best of Show Decorated Cookie/Cupcake.....	\$50 + Rosette
Best of Show Bars & Cookies.....	\$50 + Rosette
Best of Show Candy & Confection.....	\$50 + Rosette
Best of Show Bread.....	\$50 + Rosette
Best of Show Cakes, Pies and Pastries.....	\$50 + Rosette
Best of Show Canned Foods.....	\$50 + Rosette
Ball Fresh Preserving Award	Ball & Kerr Fresh Preserving Products
Best of Show Dried Food.....	\$50 + Rosette
Best of Show Amateur Apiary.....	\$50 + Rosette
Best of Show Commercial Apiary.....	\$50 + Rosette

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

DECORATED FOODS

Entries Close: Saturday, June 30, 11:59 p.m.
Exhibits Received: Tuesday, July 31, 7:00 a.m. to 9:00 a.m.
Entry Drop Off: Rear entrance of Garrett Building
Enter through Gate 4 off Brookwood Ave.
Exhibits Released: Tuesday, August 14, 12:00 noon to 7:00 p.m.

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"

Please Submit:

Decorated Cakes - Submit Whole Cake
Cupcakes - 4

Division 102 – Decorated Baked Foods (Amateur)

Class

1. Fair Theme 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. Cookie
6. Fair Theme Cookie
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

BAKED FOODS

Entries Close: Saturday, June 30, 11:59 p.m.
Exhibits Received: Wednesday, August 1, 7:00 a.m. to 9:00 a.m.
Entry Drop Off: Rear entrance of Garrett Building
Enter through Gate 4 off Brookwood Ave.
Exhibits Released: Tuesday, August 14, 12:00 noon to 7:00 p.m.

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.

DEPARTMENT #1 – ADULT FOODS

BAKED FOODS

Division 103 – Bars

Class

1. Brownies
2. Any Other

Division 104 – Cookies

Class

1. Biscotti
2. Rolled & Cut
3. No Bake
4. Chocolate Chip
5. Peanut Butter
6. Ginger
7. Family Tradition (*please describe*)
8. Cultural Tradition (*please describe*)
9. Any Other

Division 105 – Candy & Confections

Class

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

Division 106 – Breads (with or without nuts)

Class

1. Banana
2. Fruit
3. Vegetable
4. Sourdough
5. Yeast
6. Machine Baked
7. Any Other

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, Pineapple
4. Any Other Unlayered & Unfrosted
5. Modified Box Mix

Division 109 – Pies

Class

1. Apple
2. Berry
3. Pumpkin
4. Cream/Chiffon
5. Any Other

Division 110 – Other Pastry

Class

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

DEPARTMENT #1 – ADULT FOODS

PRESERVED FOODS

Exhibits Received:	Friday, July 20, 10:00 a.m. to 7:00 p.m. Saturday, July 21, 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:	Tuesday, 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

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 jars 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 must be picked up on Tuesday, July 24, from 10:00 a.m. to 5:00 p.m. in the Garrett Building or they 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).**
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.
6. Items entered in "Any other" must be described in description.

Division 111 – Canned Fruits/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 112 – Jams (*Minimum 7 ounces*)

Class

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

Division 113 – Jellies (*Minimum 7 ounces*)

Class

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

DEPARTMENT #1 – ADULT FOODS

CANNED FOODS

Division 114 – Marmalades, Butters, Preserves and Conserves (Min. 7 ounces)

Class

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

Division 115 – Relishes and Chutneys (Minimum ½ pint)

Class

1. Chutney
2. Relish
3. Any Other (please describe)

Division 116 – Sauces (Minimum 1 pint)

Class

1. BBQ Sauce
2. Pasta Sauce
3. Hot Sauce
4. Any Other Savory (please describe)
5. 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 or clear bag)

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. Any Other (please describe)

APIARY & BEEKEEPING

Division 119 – Commercial Extracted Honey - 8 oz. Standard Honey Jar

Division 120 – Amateur Extracted Honey - 8 oz. Standard Honey Jar

Class

1. Apple
2. Blackberry
3. Fall Wildflower
4. Lavender
5. Spring Wildflower
6. Any Other (please describe)

Division 121 – Commercial, Any Other

Division 122 – 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

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%

DEPARTMENT #1 – ADULT FOODS

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%

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%