

DEPARTMENT # 5 - ADULT PRESERVED FOODS

PRESERVED

Open to Amateur Sonoma County Residents
Cash Awards Offered by Sonoma County Fair - \$1,267.00
Judges: Welles Henderson, Davis; Janet Henderson, Davis

ENTRIES CLOSE: Friday, June 3, 5:00 p.m.
EXHIBITS RECEIVED: Tues. & Wed., July 12 & 13, 2 to 8 p.m., Garrett Bldg.
EXHIBITS RELEASED: Monday, August 15, 12 to 7 p.m.

JUDGING: Saturday July 16, 10:00 a.m.
LIMIT: One entry per exhibitor per class, except for 2 entries in the "Any Other" classes only if they are different and are not eligible for an existing class.
ENTRY FEE: 1-4 entries \$2.00 per entry; 5 or more entries \$1.00 per entry

**American System of Judging
Cash Awards Offered per Class**

1st	2nd	3rd	4th	5th
\$8.00	\$5.00	\$3.00	Ribbons Only	

RULES

1. All Divisions of foods and home arts may be entered on one form.
2. All entries in these Sections must be home prepared and canned or packaged by the exhibitor within 1 year of the opening date of fair.
3. For all sections except 11 & 12:
 - a. Submit two jars of each product entered-one jar to be opened for judging, the other for display. Jars must have sealed lids with rings. Judging jar should not be decorative.
 - b. Opened jars must be picked up on Tuesday, July 19, from 9:00 a.m. to 6:00 p.m. in the Garrett Building, **or they will be discarded.**
 - c. All jars must be STANDARD and SEALED. 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.
4. For dried fruits & meats and vinegars see quantity listed.
5. 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. Example:

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

1-AWARDS

Sweepstakes Exhibitor.....\$25.00 + Rosette

To recognize the accomplishments of fresh preserving enthusiasts, Ball offers Food Preservation Awards. Check with our office for complete details.



DEPARTMENT # 5 - ADULT PRESERVED FOODS

SECTION 2 - CANNED FRUITS (Minimum 1 pint)

Class

1. Applesauce
2. Apricots
3. Cherries, any type
4. Peaches
5. Pears
6. Any Other Fruit (please describe)

SECTION 3 - CANNED VEGETABLES (Minimum 1 pint)

Class

1. Beans, green, string, cut
2. Olives
3. Tomatoes
4. Any Other Vegetable (please describe)

SECTION 4 - PICKLES AND PICKLING (Minimum 1 pint)

Class

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

SECTION 5 - RELISHES AND CHUTNEYS (Minimum ½ pint)

Class

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

SECTION 6 - SALSA (Minimum 1 pint) - Items entered in this division may not be entered in any other divisions.

Class

1. Hot
2. Mild
3. Black Bean
4. Fruit
5. Any Other (please describe)

SECTION 7 - SAUCES (Minimum 1 pint)

Class

1. BBQ Sauce
2. Pasta Sauce
3. Chili Sauce
4. Any Other Savory (please describe)
5. Any Other Dessert (please describe)

SECTION 8 - JAMS (Minimum 7 ounces)

Class

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

DEPARTMENT # 5 - ADULT PRESERVED FOODS

SECTION 9 - JELLIES (Minimum 7 ounces)

Class

- | | |
|----------------|----------------------------------|
| 1. Blackberry | 7. Mixed Fruit (please describe) |
| 2. Boysenberry | 8. Raspberry |
| 3. Cranberry | 9. Strawberry |
| 4. Grape | 10. Pepper |
| 5. Wine | 11. Pomegranate |
| 6. Mint | 12. Any other (please describe) |

SECTION 10 - 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 (please describe) |

SECTION 11 – DRIED GRAIN, FRUIT & MEATS (Minimum 2 ounces in Ziplock bag or canning jar)

Class

- | | |
|------------------------|--------------------------------|
| 1. Apples | 6. Vegetables |
| 2. Apricots | 7. Herbs |
| 3. Pears | 8. Granola |
| 4. Prunes or Plums | 9. Any Other (please describe) |
| 5. Jerky, meat or Fish | |

SECTION 12 - VINEGAR (Minimum 1 pint) container of exhibitor's choice

Class

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

SECTION 13 – SUGAR FREE PRESERVED FOOD (Minimum 7 ounces)

Class

- | | |
|----------|--------------------------------|
| 1. Jam | 3. Any Other (please describe) |
| 2. Jelly | |

SCORECARD FOR JUDGING VINEGAR

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 # 5 - ADULT PRESERVED FOODS

SCORECARD FOR JUDGING PICKLED & RELISHED FOODS

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%

SCORECARD FOR CANNED FRUIT, VEGETABLES, AND MEATS

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%

SCORECARD FOR JELLIES, JAMS, PRESERVES AND MARMALADES

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%

SCORECARD FOR JUDGING DRIED FOODS

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

DEPARTMENT # 6 - ADULT BAKED FOODS

BAKED FOODS

OPEN TO AMATEUR SONOMA COUNTY RESIDENTS

ENTRY FEE STRUCTURE: Applies to entire Baked Foods department (Department #6):

- **1 to 4 entries: \$2.00 per entry**
- **5 or more entries: \$1.00 per entry**
- **On-line entries: \$1.00 per entry plus \$1.00 service fee per transaction**

RULES

1. **All entries must be home prepared by Exhibitor and should be scratch prepared, unless otherwise specified.**
2. Deliver cakes on cake rounds, which should extend slightly beyond base of cake. Do NOT use china or glass plates.
3. Pie size-standard 4" - 8". Fair does not provide pie tins. If exhibitors choose to use non-disposable pie plate, permanent identification must be on bottom of plate. Pie plates may be picked up when exhibits are released. Fair not responsible for breakage or loss.
4. Exhibitors will be responsible for classifying their own entry. Careful attention should be given to filling out entry form. Wrong Section or Class numbers may lead to disqualification.
5. Exhibits that are not picked up within release time will be discarded.
6. **EXHIBITORS MEETINGS:** Do you have suggestions for class changes, judges, etc.? Please put them in writing and turn them into the Entry Office prior to the Adult Home Arts Exhibitors Meeting. The Adult Home Arts Exhibitors Meeting will be held on Monday, August 15 at noon Sonoma County Fair Directors Room. At that time, while the Fair is fresh in your mind, please bring any suggestions that you think would help in making the Sonoma County Fair the best possible.
7. 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. In those instances, if your recipe is not delivered at that time your entry will be disqualified.
8. Same recipe cannot be used in more than one class.
9. No refrigerated cases will be available.
10. **DELIVERY:** Exhibitors may drive in Gate 2, Pavilion Gate, on the east side of Grace Pavilion from Bennett Valley Road on change-over days from 7 to 9 a.m.

1-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 \$50.00 cash award and plaque in memory of Christina Nahmens, sponsored by the Bud Nahmens Family, Sebastopol

Baked Foods Sweepstakes \$50.00
Additional Awardplaque in Memory of Christina Nahmens

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 # 6 - ADULT BAKED FOODS

Open to Amateur Sonoma County Residents
 Cash Awards offered by Sonoma County Fair \$312.00
 Please see page 63 for Department Rules
 Judge: Michele Stagi, Santa Rosa

ENTRIES CLOSE: Friday, June 3, 5:00 p.m.
EXHIBITS RECEIVED: Tuesday, July 26, 7:30 to 9:30 a.m., Garrett Building
EXHIBITS RELEASED: Monday, August 15, 12 noon to 7 p.m.

JUDGING: Tuesday, July 26, 10:30 a.m.
LIMIT: One entry per exhibitor per class
ENTRY FEE: See page 63
NOTE: Sections on this page only are on display the duration of the Fair.

American System of Judging Cash Awards Offered per Class

1st	2nd	3rd	4th	5th
\$10.00	\$8.00	\$6.00	Ribbons Only	

1-AWARD

2. BEST OF SHOW DECORATED CAKE Gift Certificate
 by Nancy's Fancy's (A Fancie That Company), Santa Rosa

SECTION 2 - DECORATED CAKES

Judged on form and decoration only. A mix of Styrofoam or cardboard form may be used provided the shape is one that could reasonably be achieved through baking. Specify size and type of cake on entry form.

Class

- | | |
|--------------------------|---|
| 1. Cake, Fair Theme | 6. Cake, Any Other (please describe) |
| 2. Cake, Novelty | 7. Cupcake |
| 3. Cake, Party-Birthday | 8. Cake Pop |
| 4. Cake, Special Holiday | 9. Extreme Cakes (must have a mechanical component) |
| 5. Cake, Wedding | |

SECTION 3 - SPECIAL GIFT COOKIE ARRANGEMENT

1. Special Gift Cookie Arrangement (At least 3 varieties of cookies attractively arranged in container of your choice.) Judged on eye appeal only.

SECTION 4 - DECORATED COOKIES

1. Decorated Cookie, large (Judged on eye appeal only.)
2. Fair Theme Cookie – enter this class & we will give you the cookie cutter (while supplies last) entry consists of three (3) cookies

Fair Special!

SECTION 5 – OOPS! (judged on artistic quality only, however must be edible)

1. Ugliest Cake
2. Ugliest Cookie

SCORECARD for JUDGING DECORATED CAKES & COOKIES

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 # 6 - ADULT BAKED FOODS

Open to Amateur Sonoma County Residents
Judges: Bette Mae Rossi, Napa; Mary Garrison, Napa
Please see page 63 for Department Rules

TUESDAY JULY 26-DAY 1

Cash Awards Offered by Sonoma County Fair-\$852.00

ENTRIES CLOSE: Friday, June 3, 5:00 p.m.
EXHIBITS RECEIVED: Tuesday, July 26, 7:30 to 9:30 a.m., Garrett Building
EXHIBITS RELEASED: Saturday, July 30, 7:30 to 9:30 a.m.

JUDGING: Tuesday, July 26, 10:30 a.m.

LIMIT: Two entries per exhibitor per class

ENTRY FEE: See page 63

Items entered in "Any Other" must be described on entry form.

American System of Judging Cash Awards Offered per Class

1st	2nd	3rd	4th	5th
\$10.00	\$8.00	\$6.00	Ribbons Only	

SECTION 6 - BREAD, ROLLS, COFFEE CAKE (removing muffin liners is **highly** recommended) (Bread- ½ loaf; Rolls - 4; Coffee Cake – ¼ cake; Muffins - 4)

Class

- | | |
|--|---|
| 1. Biscuits, Baking Powder | 16. Bread, Any other (please describe) |
| 2. Bread, Banana | 17. Coffee Cake, Baking Powder |
| 3. Bread, Banana Nut | 18. Coffee Cake, Yeast |
| 4. Bread, Cinnamon | 19. Gingerbread |
| 5. Bread, Fruit | 20. Muffins, Fruit |
| 6. Bread, Fruit & Nut | 21. Muffins, Fruit with nuts |
| 7. Bread, Nut (nuts only-no fruit) | 22. Muffins, Bran |
| 8. Bread, Sourdough | 23. Muffins, any other (please describe type of muffin) |
| 9. Bread, White, Yeast | 24. Rolls, Clover Leaf |
| 10. Bread, Whole Grain freshly ground unprocessed flour to be used | 25. Rolls, Crescent |
| 11. Bread, Dark Yeast, Whole Wheat or Rye | 26. Rolls, Sweet |
| 12. Bread, Zucchini | 27. Roll, any Other (please describe) |
| 13. Bread, Zucchini with nuts | 28. Scones |
| 14. Bread, Zucchini with other | 29. Gluten Free item (please describe) |
| 15. Bread, Vegetable (other than zucchini) | 30. Machine Baked Bread, Basic White |
| | 31. Machine Baked Bread, 100% Whole Grain |

SCORE CARD FOR JUDGING BREADS, COFFEE CAKE AND ROLLS

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

DEPARTMENT # 6 - ADULT BAKED FOODS

TUESDAY JULY 26-DAY 1

American System of Judging

Cash Awards Offered per Class

1st	2nd	3rd	4th	5th
\$20.00	\$16.00	\$12.00	\$6.00	\$6.00

SECTION 7 - SPECIAL RECIPE –

(quantity – ¼ cake)

Class

1. RED VELVET CAKE

Ingredients

- 3 eggs
- ¾ cup butter
- 3 cups all-purpose flour
- 2 teaspoons unsweetened cocoa powder
- ¾ teaspoon salt
- 2-¼ cups sugar
- 1-½ tsp. vanilla
- 1 1-oz. bottle red food coloring (2 Tbsp.)
- 1-½ cups buttermilk
- 1-½ tsp. baking soda
- 1-½ tsp. vinegar
- 1 recipe Buttercream Frosting

Directions

1. Let eggs and butter stand 30 minutes. Preheat oven to 350 degrees F. Grease and flour three 8 x 1 ½-inch round baking pans; set aside.
2. In medium bowl combine flour, cocoa powder, and the salt; set aside. In large mixing bowl beat butter on medium-high 30 seconds. Add sugar and vanilla; beat until combined. One at a time, add eggs; beat on medium after each. Beat in food coloring on low.
3. Alternately add flour mixture and buttermilk to egg mixture; beat on low-medium after each just until combined. Stir together baking soda and vinegar. Add to batter; beat just until combined.
4. Spread in prepared pans. Bake 25-30 minutes or until pick inserted near centers comes out clean (cakes may appear marbled). Cool in pans on wire racks 10 minutes. Remove from pans; cool.
5. Prepare Buttercream Frosting. Place layer flat side up on plate. Spread top with ¾ cup frosting. Stack layer, flat side up; spread top with ¾ cup frosting. Stack final layer, flat side down; spread remaining frosting on top and sides. Makes 16 servings.

Buttercream Frosting:

In medium saucepan whisk together 1-½ cups whole milk, 1/3 cup flour, and dash salt. Cook and stir over medium heat until thickened and bubbly. Reduce heat; cook and stir 2 minutes more. Transfer to small bowl; cover surface with plastic wrap. Refrigerate until cooled (do not stir). In large bowl beat 1-½ cups softened butter, 1-½ cups sugar, and 2 tsp. vanilla on medium 5 minutes until light and fluffy and sugar is almost dissolved. Add cooled milk mixture, 1/4 cup at a time; beat on low after each until smooth.

DEPARTMENT # 6 - ADULT BAKED FOODS

SATURDAY JULY 30-DAY 2

Open to Amateur Sonoma County Residents
Cash Awards by Sonoma County Fair & Expo., Inc.-\$936.00
Please see page 63 for Department Rules

ENTRIES CLOSE: Friday, June 3, 5:00 p.m.
EXHIBITS RECEIVED: Saturday, July 30, 7:30 a.m. – 9:30 a.m., Garrett Building
EXHIBITS RELEASED: Friday, August 5, 7:30 a.m. – 9:30 a.m.

JUDGING: Saturday, July 30, 10:30 a.m.
LIMIT: Two entries per exhibitor per class
ENTRY FEE: See page 63

American System of Judging
Cash Awards Offered per Class

1st	2nd	3rd	4th	5th
\$10.00	\$8.00	\$6.00	Ribbons	Only

Cake may be sheet size 9"X13", 8" or 9" layer cake or bundt cake.

SECTION 8 - CAKES-Layered & frosted (¼ cake)

Class

- | | |
|----------------------|----------------------------------|
| 1. Chocolate | 6. White |
| 2. Chocolate, German | 7. Yellow |
| 3. Carrot Cake | 8. Gluten Free (please describe) |
| 4. Fruit and Nut | 9. Any Other (please describe) |
| 5. Spice | |

SECTION 9 - CAKES-Unlayered & unfrosted (¼ cake) No cheesecake

Class

- | | |
|--|--|
| 1. Banana | 8. Rolled and filled (e.g. Jelly Roll, etc.) |
| 2. Bundt | 9. Sponge |
| 3. Carrot cake, with nuts and/or fruit | 10. Upside-down Cake, Pineapple |
| 4. Chocolate | 11. Poppyseed |
| 5. Fruit (applesauce, date, mixed) | 12. Gluten Free (please describe) |
| 6. Gravenstein Raw Apple Cake | 13. Vegan (please describe) |
| 7. Pound | 14. Any Other (please describe) |

SECTION 10 - CAKES-Unlayered & Frosted (¼ cake)

Class

- | | |
|---------------|-------------------------------------|
| 1. Angel food | 3. Any Sheet Cake (please describe) |
| 2. Chiffon | |

SECTION 11 - YOUR FAVORITE SPECIAL CAKE RECIPE (¼ cake)

Class

1. (Frosted or unfrosted)

 **Recipe must accompany cake to Fair, on 8 ½" sheet of paper.**

DEPARTMENT # 6 - ADULT BAKED FOODS

SECTION 12 – MIX-TRIX – Take a cake mix and make your most unusual, creative cake possible. (¼)

Class

1. Any cake

SECTION 13 – CUPCAKES / CAKE POPS (removing cupcake liners is **highly** recommended)

(4 cupcakes / 6 cake pops)

Class

1. Chocolate, frosted
2. Any Cupcake, Fair Theme, frosted & decorated
3. Light Cupcake, frosted
4. Any Other Cupcake (please describe)
5. Cake Pop – exhibitor must provide display stand

SECTION 14 - TORTES (¼ torte)

Class

1. Chocolate
2. Any Other (please describe)

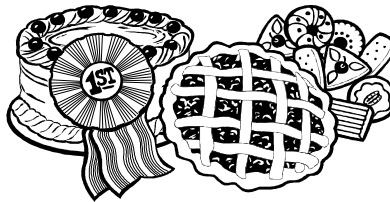
SECTION 15 - ETHNIC BAKED FOODS (¼ if cake/torte, Others 6)

Class

1. Eastern European
2. Central & South American
3. Asian
4. European
5. Any Other

SCORE CARD FOR CAKES

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-Delicate and pleasing, natural flavor of ingredients	35%
TOTAL.....	100%



DEPARTMENT # 6 - ADULT BAKED FOODS

FRIDAY, AUGUST 5 - DAY 3

Open to Amateur Sonoma County Residents
Cash Awards Offered by Sonoma County Fair-\$456.00
Please see page 63 for Department Rules

ENTRIES CLOSE: Friday, June 3, 5:00 p.m.
EXHIBITS RECEIVED: Friday, August 5, 7:30 a.m. – 9:30 a.m., Garrett Bldg
EXHIBITS RELEASED: Wednesday, August 10, 7:30 a.m. – 9:30 a.m.

JUDGING: Friday, August 5, 10:30 a.m.

LIMIT: Two entries per exhibitor per class

ENTRY FEE: See page 63

Note: No refrigeration will be available while exhibits are on display, therefore if foods spoil while on exhibit, they will be discarded.

American System of Judging Cash Awards Offered per Class

1st	2nd	3rd	4th	5th
\$10.00	\$8.00	\$6.00	Ribbons Only	

SECTION 16 - PIES, CRUMB CRUST (One 4" or 8" whole pie)

1. Fruit Pie
2. Any Other crumb-crust pie (please describe)

SECTION 17 - PIES, ONE CRUST-DOUGH (One 4" or 8" whole pie)

- | | |
|----------------------|---|
| 1. Chocolate | 5. Pumpkin |
| 2. Fruit | 6. Tart |
| 3. Lemon w/ meringue | 7. Any pie w/ crumb or streusel topping |
| 4. Pecan | 8. Any other pie without meringue |

SECTION 18 - TWO CRUST-DOUGH (One 4" or 8" Whole Pie)

- | | |
|------------|---|
| 1. Apple | 5. Ultimate Gravenstein Apple Pie |
| 2. Apricot | 6. Any other two crust pie
(please describe) |
| 3. Berry | |
| 4. Peach | |

SECTION 19 - BISCOTTI (6)

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

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: 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%	
Totals	100%	100%

DEPARTMENT # 6 - ADULT BAKED FOODS

WEDNESDAY, AUGUST 10-DAY 4

Open to Amateur Sonoma County Residents
Cash Awards Offered by Sonoma County Fair-\$ 876.00
Please see page 63 for Department Rules

ENTRIES CLOSE: Friday, June 3, 5:00 p.m.
EXHIBITS RECEIVED: Wed., August 10, 7:30 to 9:30 a.m., Garrett Building
EXHIBITS RELEASED: Monday, August 15, 12 noon - 7 p.m.

JUDGING: Wednesday, August 10, 10:30 a.m.

LIMIT: Two entries per exhibitor per class (check each section for quantity required)

ENTRY FEE: See page 63

SECTION 20 - SPECIAL RECIPE (submit 6 cookies)

American System of Judging Cash Awards Offered per Class

1st	2nd	3rd	4th	5th
\$20.00	\$16.00	\$12.00	\$6.00	\$6.00

Class (Must follow recipe exactly)

1. DIAMOND CHERRIES JUBILEE COOKIES

Ingredients:

- 1/2 c. vegetable shortening
- 1/2 c. sugar
- 1 c. brown sugar
- 1 tsp. vanilla extract
- 1 egg
- 2 3/4 c. flour
- 1 tsp. baking soda
- 1/2 c. non-fat milk
- 1 c. chopped dried cherries
- 1/2 c. chopped walnuts
- 3/4 c. mini chocolate chips, semisweet
- 1/2 c. chopped chocolate, for melting

Directions:

Preheat oven to 350 degrees.

Cream together shortening and sugars. Beat in egg and vanilla. Sift flour and baking soda together and add to sugar mixture, alternating with milk. Add chopped cherries, nuts and chocolate chips*. Press one quarter of the cookie dough into a 7x7 square pan that has been lined with parchment paper. Pat down firmly. Using a small ruler and a sharp knife, cut or score dough diagonally into strips, and then from top to bottom, making about a dozen diamond-shaped cookies. **Chill for 30 minutes.**

Bake for about 16-20 minutes until slightly golden around the edges. Remove pan from oven and allow pan to cool slightly. Remove shortbread from pan using the parchment and place on a cutting board. Using a sharp chef's knife, cut the shortbread into diamonds using the pre-made lines. Melt the chocolate on low in the microwave and stir until smooth. Once cooled dip diamonds into melted chocolate until half-covered and place on a wire rack to set.

DEPARTMENT # 6 - ADULT BAKED FOODS

American System of Judging Cash Awards Offered per Class

1st	2nd	3rd	4th	5th
\$10.00	\$8.00	\$6.00	Ribbons Only	

WEDNESDAY, AUGUST 10 - DAY 4

SECTION 21 - BAR COOKIES (6 cookies)

Class

- | | |
|---|--|
| <ol style="list-style-type: none"> 1. Brownies, fudge 2. Brownies, cake 3. Chocolate, with other ingredients 4. Fruit bars 5. Nut bars | <ol style="list-style-type: none"> 6. Oatmeal 7. Peanut Butter 8. Unbaked or Cereal 9. Any Other bar cookies (please describe) |
|---|--|

SECTION 22 - DROP COOKIES (6 cookies)

Class

- | | |
|--|---|
| <ol style="list-style-type: none"> 1. Chocolate Chip, original recipe-your variation 2. Chocolate Chip, with nuts 3. Chocolate Chip, without nuts 4. Chocolate Drop 5. Molasses 6. Oatmeal 7. Oatmeal Variation | <ol style="list-style-type: none"> 8. Peanut Butter 9. Peanut Butter Variation 10. White Chocolate Chip w/nuts 11. Snickerdoodle 12. Ginger 13. Any Other Drop Cookie (please describe) |
|--|---|

SECTION 23 - REFRIGERATOR COOKIES (6 cookies)

- | | |
|---|---|
| <ol style="list-style-type: none"> 1. Nut 2. Pinwheel (all varieties) 3. Plain | <ol style="list-style-type: none"> 4. Any Other refrigerator cookies (please describe) |
|---|---|

SECTION 24 - MOLDED OR PRESSED COOKIES (6 cookies)

Using a commercial mold or cookie press

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

SECTION 25 - OTHER COOKIES (6 cookies)

Using a rolling pin and cookie cutter

1. Rolled & cut
2. Gallettes
3. Gluten Free
4. Vegan
5. Any Other (please describe)

SCORE CARD FOR JUDGING COOKIES: ROLLED, DROPPED

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%