

DEPARTMENT # 5 - ADULT PRESERVED FOODS

PRESERVED

Open to Amateur Sonoma County Residents
 Cash Awards Offered by Sonoma County Fair - \$1,257.00
 Judges: Welles Henderson, Davis; Janet Henderson, Davis

ENTRIES CLOSE: Friday, June 4, 5:00 p.m.
EXHIBITS RECEIVED: Tues. & Wed., July 13 & 14, 2 to 8 p.m., Garrett Bldg.
EXHIBITS RELEASED: Monday, August 9, 12 to 7 p.m.

JUDGING: Saturday July 17, 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 20, 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.
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.

**BALL® "BRING OUT YOUR BEST™"
 ADULT FOOD PRESERVATION AWARDS**



DEPARTMENT # 5 - ADULT PRESERVED FOODS

Glossary of Terms

Hot Pack: Product is cooked in advance and filled it hot into jars while still hot.

Cold Pack: Canning procedure in which jars are filled with raw food. "Raw Pack" is the preferred term for describing this practice. "Cold Pack" is often used incorrectly to refer to foods that are open-kettle canned or jars that are heat-processed in boiling water.

Open Kettle Canning: A non-recommended canning method. Food is supposedly adequately heat processed in a covered kettle, and then filled hot and sealed in sterile jars.

Raw Pack: The practice of filling jars with raw, unheated food.

Pickling: The practice of adding enough vinegar or lemon juice to a low-acid food to lower its pH to 4.6 or lowers.

Jelly: is made from strained fruit juice. The product is clear and firm enough to hold its shape when turned out of the container, yet soft enough to spread.

Butters: are made by cooking fruit pulp and sugar until thick enough to spread easily.

Jam: is made from crushed or ground fruit and tends to hold its shape but is generally less firm than jelly.

Conserves: are jams made from a mixture of fruits, usually including citrus fruit; often raisins and nuts are added.

Marmalade: is a tender jelly with small pieces of fruit or peel distributed evenly throughout.

Preserves: are whole fruits or large pieces of fruit in a thick syrup, often slightly jellied.

SECTION 2 - CANNED FRUITS (Minimum 1 pint)

Class

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

SECTION 3 - CANNED VEGETABLES (Minimum 1 pint)

Class

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

SECTION 4 - PICKLES AND PICKLING (Minimum 1 pint)

Class

- | | |
|----------------------------|--------------------------------|
| 1. Beet, pickled | 5. Pickled green beans |
| 2. Olives, pickled | 6. Pickles, sweet |
| 3. Peppers, pickled | 7. Pickles, dill |
| 4. Pickles, bread & butter | 8. Any other (please describe) |

SECTION 5 - RELISHES AND CHUTNEYS (Minimum ½ pint)

Class

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

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

Class

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

SECTION 7 - SAUCES (Minimum 1 pint)

Class

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

DEPARTMENT # 5 - ADULT PRESERVED FOODS

SECTION 8 - JAMS (Minimum 7 ounces)

Class

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

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 FRUIT & MEATS (Minimum 2 ounces in Ziplock bag or canning jar)

Class

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

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 9 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 Award plaque 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 \$264.00
 Please see page 63 for Department Rules
 Judge: Anne Vercelli, Healdsburg

ENTRIES CLOSE: Friday, June 4, 5:00 p.m.
EXHIBITS RECEIVED: Monday, July 26, 7:30 to 9:30 a.m., Garrett Building
EXHIBITS RELEASED: Monday, August 9, 12 noon to 7 p.m.

JUDGING: Monday, 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 CAKEGift 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 | 5. Cake, Wedding |
| 2. Cake, Novelty | 6. Cake, Any Other (please describe) |
| 3. Cake, Party-Birthday | 7. Cupcake |
| 4. Cake, Special Holiday | |

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!

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

MONDAY JULY 26-DAY 1

Cash Awards Offered by Sonoma County Fair-\$852.00

ENTRIES CLOSE: Friday, June 4, 5:00 p.m.
EXHIBITS RECEIVED: Monday, July 26, 7:30 to 9:30 a.m., Garrett Building
EXHIBITS RELEASED: Friday, July 30, 7:30 to 9:30 a.m.

JUDGING: Monday, 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

- | | |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <ol style="list-style-type: none"> 1. Biscuits, Baking Powder 2. Bread, Banana 3. Bread, Banana Nut 4. Bread, Cinnamon 5. Bread, Fruit 6. Bread, Fruit & Nut 7. Bread, Nut (nuts only-no fruit) 8. Bread, Sourdough 9. Bread, White, Yeast 10. Bread, Whole Grain freshly ground unprocessed flour to be used 11. Bread, Dark Yeast, Whole Wheat or Rye 12. Bread, Zucchini 13. Bread, Zucchini with nuts 14. Bread, Zucchini with other 15. Bread, Vegetable (other than zucchini) | <ol style="list-style-type: none"> 16. Bread, Any other (please describe) 17. Coffee Cake, Baking Powder 18. Coffee Cake, Yeast 19. Gingerbread 20. Muffins, Fruit 21. Muffins, Fruit with nuts 22. Muffins, Bran 23. Muffins, any other (please describe type of muffin) 24. Rolls, Clover Leaf 25. Rolls, Crescent 26. Rolls, Sweet 27. Roll, any Other (please describe) 28. Scones 29. Gluten Free item (please describe) 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

MONDAY 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. PORT WINE CHOCOLATE CAKE

10 (1 ounce) squares unsweetened chocolate
¾ cup butter
5 egg yolks
¾ cup white sugar
¾ cup port wine
½ cup all-purpose flour
5 egg whites
½ teaspoon cream of tartar
3 tablespoons white sugar
1 cup chopped walnuts

Glaze:

1 cup semisweet chocolate chips
½ cup butter
½ tablespoon corn syrup
½ cup port wine
½ teaspoon vanilla extract

In the top of a double boiler, melt unsweetened chocolate and ¾ cup butter, stirring occasionally, until smooth. Set aside to cool to room temperature. Preheat oven to 350 degrees F. Grease a 10 inch bundt or tube pan.

In a large bowl, beat egg yolks and ¾ cup sugar together with an electric mixer on high speed until light and fluffy, about 5 minutes. Gradually stir in the ¾ cup of port wine and flour. Fold in the cooled chocolate mixture.

In a clean bowl, whip egg whites with cream of tartar until frothy. Gradually whisk in 3 tablespoons sugar, and continue to whip until stiff peaks form. Fold 1/3 of the whites into the batter, then quickly fold in remaining whites until no streaks remain. Quickly fold in walnuts. Pour batter into prepared pan.

Bake in the preheated oven for 45 minutes, or until tested done with a toothpick. Cool pan 10 minutes. Invert onto serving plate and cool completely.

To make glaze: In the top of a double boiler, over lightly simmering water, combine chocolate chips, ½ cup butter and corn syrup. Stir frequently until chocolate is melted. Stir in the remaining ½ cup port wine and vanilla until mixture is smooth. Set aside to cool for about 30 minutes. Pour glaze over the cooled cake.

DEPARTMENT # 6 - ADULT BAKED FOODS

FRIDAY JULY 30-DAY 2

Open to Amateur Sonoma County Residents
Cash Awards by Sonoma County Fair & Expo., Inc.-\$960.00
Please see page 63 for Department Rules

ENTRIES CLOSE: Friday, June 4, 5:00 p.m.
EXHIBITS RECEIVED: Friday, July 30, 7:30 a.m. – 9:30 a.m., Garrett Building
EXHIBITS RELEASED: Tuesday, August 3, 7:30 a.m. – 9:30 a.m.

JUDGING: Friday, 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 7 – FAIR SPECIAL FIRST ANNUAL GRAPE BAKE (whole dish):
Enter this class with a creative sweet or savory dish using grapes in the recipe. Watch while your entry is judged during the fair. Recipe must accompany dish.

Class

2. Sweet
3. Savory

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. Any Other (please describe) |
| 7. Pound | |

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

Class

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

DEPARTMENT # 6 - ADULT BAKED FOODS

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.**

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

Class

1. Any cake

SECTION 13 - CUPCAKES (removing cupcake liners is highly recommended) (4 cupcakes)

Class

1. Chocolate, frosted
2. Any Cupcake, Fair Theme, frosted & decorated
3. Light Cupcake, frosted
4. Any Other Cupcake (please describe)

SECTION 14 - TORTES (¼ torte)

Class

1. Chocolate
2. Any Other (please describe)

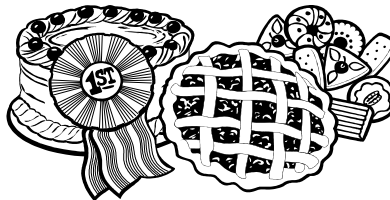
SECTION 15 - ETHNIC BAKED FOODS (¼ if cake/torte, Others 6)

Class

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

SCORE CARD FOR BUTTER CAKES AND CAKES WITHOUT FAT

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

TUESDAY, AUGUST 3 - 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 4, 5:00 p.m.
EXHIBITS RECEIVED: Tuesday, August 3, 7:30 a.m. – 9:30 a.m., Garrett Bldg
EXHIBITS RELEASED: Friday, August 6, 7:30 a.m. – 9:30 a.m.

JUDGING: Tuesday, August 3, 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

FRIDAY, AUGUST 6-DAY 4

Open to Amateur Sonoma County Residents
Cash Awards Offered by Sonoma County Fair-\$ 852.00
Please see page 63 for Department Rules

ENTRIES CLOSE: Friday, June 4, 5:00 p.m.
EXHIBITS RECEIVED: Friday, August 6, 7:30 to 9:30 a.m., Garrett Building
EXHIBITS RELEASED: Monday, August 9, 12 noon - 7 p.m.

JUDGING: Friday, August 6, 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. RAISIN-FILLED COOKIES

1 cup packed brown sugar
1 cup sugar
1 cup butter or margarine, softened
3 eggs
2 tablespoons vanilla extract
5 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
¼ teaspoon ground nutmeg
½ teaspoon salt
3 tablespoons buttermilk

FILLING:

1 tablespoon cornstarch
3 tablespoons all-purpose flour
1 cup packed brown sugar
2 cups boiling water
1 ½ cups seedless raisins

In a mixing bowl, cream sugars and butter. Add eggs, beating well after each addition, and vanilla. Combine dry ingredients; add alternately with buttermilk to creamed mixture. Mix well. Chill. For filling, combine cornstarch, flour and brown sugar in a saucepan. Add water, stirring constantly. Add raisins; stir and cook until mixture comes to a boil and is thickened, about 3 minutes. Cool. On a floured surface roll dough and cut into 3-inch circles. Spoon 2 teaspoons filling on a circle and top with another circle. Pinch edges together and cut a slit in top. Place on ungreased baking sheets. Bake at 350 degrees F for 10-13 minutes or until lightly browned.

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	

FRIDAY, AUGUST 6 - 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. 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%