

JUNIOR DEPARTMENT

ENTRY FEE STRUCTURE FOR DEPARTMENTS ENTIRE JUNIOR DEPARTMENT (Dept # 9, 10, 11, 12):

- **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**

INSTRUCTIONS TO EXHIBITORS

All non-livestock Junior classes in this Guidebook are limited to residents of Sonoma and Marin counties and to members of 4-H clubs and FFA chapters of Sonoma and Marin counties who may reside elsewhere, except where specified.

All entries in the following divisions must have been made, collected, grown, or prepared and entered by exhibitors within one year of the opening date of the fair, except as otherwise noted.

All entries must have been made, collected, or prepared by the exhibitor in accordance with the requirements, or recommendations of that project program. Entries that require packaging and labeling, such as food preservation, must be done in accordance with directions and recipes in project manuals and outlines.

Preparation of projects for exhibit in the Junior Division: The Sonoma County Fair encourages the cooperation of 4-H and FFA exhibitors assisting one another in the preparation and exhibition of their projects. It also recognizes that beginning members of the 4-H and FFA need some help and advice. This can best be accomplished by youngsters working with one another. (Learn by doing.)

The Junior non-livestock department is open to youth 5 years of age as of January 1, 2011, see rules in front of book for more detailed definitions.

A note about Thank You notes.....

Please take a moment to thank the sponsor of the award you receive. It means a lot to the sponsor and often makes the difference as to whether they will keep supporting the fair! The information is supplied on each award.

JUDGING SCALE - DANISH SYSTEM

	QUALITY	SCORE	RIBBON
1st Group	Superior	90-100%	Blue
2nd Group	Good	80- 89%	Red
3rd Group	Average/acceptable	70- 79%	White
4th Group	Poor/undesirable	69% or less	No Ribbon

NOTE TO JUDGES

There are 2 forms of judging that take place in the Non-Livestock departments. Please be sure to check the judging system being applied to the one(s) you are judging.

American - The judging process to rank exhibits against one another and award one first placing, one second placing, etc.

Danish - The judging process to compare each exhibit on its own merit against the scorecard or recognized standard and award as many first placings, etc. as merited. In all Junior departments using the Danish system, the following guidelines shall be used by judges:

DEPARTMENT # 9 - JUNIOR BAKED FOODS

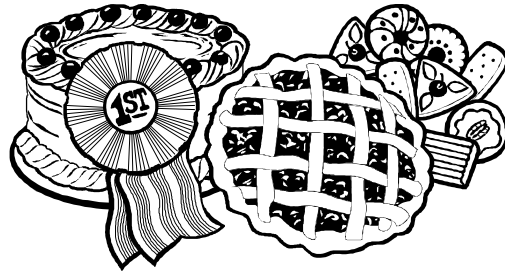
RULES

- A. ENTRY FORMS REQUIRED: All Sections of Baked Foods may be entered on one form with Any Other non-livestock entries except floriculture.
- B. All entries must be home prepared by exhibitor.
- C. Deliver cakes on cake rounds which should extend slightly beyond base of cake. Do NOT use china or glass plates.
- D. Standard 4" or 8" pie plates only. If exhibitor chooses to use a non-disposable pie plate, permanent identification must be on underside of plate. Fair not responsible for breakage or loss. Note: Pie tins should be placed on cookie sheet when baking.
- E. Exhibitor will be responsible for classifying their own entry. Careful attention should be given to filling out entry form. Wrong Sections or class numbers may lead to disqualification.
- F. Exhibits that are not picked up within release time will be discarded.
- G. 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.
- H. Same recipe cannot be used in more than one class.
- I. 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.

Quantities Required:

- ☞ Muffins, biscuits, rolls-4
- ☞ Cakes-1/4 cake*
- ☞ Bread-1/4 loaf
- ☞ Pies-one 4 or 8 inch pie
- ☞ Pastries-turnovers-two
- ☞ Cookies, Candies-6

*Decorated cakes – Submit whole cake



1-BAKED FOODS SWEEPSTAKES

Exhibitors in this department are automatically eligible for the sweepstakes awards for all baked foods. No fee is required.

Class

1. JUNIOR BAKED FOODS SWEEPSTAKES.....\$25.00 + Rosette

Sweepstakes will be calculated as follows:

First place - 5 pts.

Second - 3 pts

Third - 1 pt.

(See State Rules for specific guidelines)

DEPARTMENT # 9 - JUNIOR BAKED FOODS

JUNIOR BAKED FOODS

Open to Junior Sonoma and Marin County Residents
Judge: Michele Stagi, Santa Rosa

TUESDAY, JULY 26 - DAY 1

ENTRIES CLOSE: Friday, June 3, 5:00 p.m.
EXHIBITS RECEIVED: Tuesday, July 26, 7:30 to 9:30 a.m., Finley Hall
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. – Submit whole cake

ENTRY FEE: See page 100

2-AWARDS

1. BEST OF SHOW Decorated Item.....\$10.00 + Rosette
2. BEST OF SHOW Special Gift Cookie Arrangement.....Rosette

Danish System of Judging Cash Awards offered per class

1st	2nd	3rd
\$5.00	\$3.00	\$2.00

SECTION 3 - DECORATED CAKES & OTHER DECORATED ITEMS

☞ Judged on decoration only. Dummy cakes are permissible - size of base not to exceed 15"

Class

- | | |
|---------------------------------------|--|
| 1. Cake: Fair Theme (Diamond Jubilee) | 11. Decorated Cookie, small |
| 2. Cake (Holiday) | 12. Fair Theme Cookie: Enter this class & we will give you the cookie cutter (while supplies last) |
| 3. Cake (Novelty) | 13. Cake Pop |
| 4. Cake Party (Birthday) | 14. Decorated Cookie Arrangement (at least 3) |
| 5. Cake Party (Children) | 15. Any Other decorated item (please describe) |
| 6. Cake Wedding (Tiered) | |
| 7. Cake Pop | |
| 8. Gingerbread House | |
| 9. Sugar Mold | |
| 10. Decorated Cookie, large | |

Fair
Special!

SECTION 4 - SPECIAL GIFT COOKIE ARRANGEMENT

Class

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

SCORECARD FOR DECORATED CAKES

Over-all appearance	45%
Balance	(15)
Color harmony	(15)
Consistency of pattern	(15)
Neatness	25%
Texture of icing	(10)
Uniformity of repeat pattern	(15)
Artistic Quality	30%
Over-all eye appeal	(15)
Originality	(15)
TOTAL.....	100%

DEPARTMENT # 9 - JUNIOR BAKED FOODS

SATURDAY, JULY 30 - DAY 2

Judges: Gerri Mlodzianowski, San Anselmo; Rick Braggins, San Anselmo

ENTRIES CLOSE: Friday, June 3, 5:00 p.m.
EXHIBITS RECEIVED: Saturday, July 30, 7:30 to 9:30 a.m., Finley Hall
EXHIBITS RELEASED: Friday, August 5, 7:30 to 9:30 a.m.

JUDGING: Saturday, July 30, 10:30 a.m.

LIMIT: 2 entries per exhibitor per class.

ENTRY FEE: See page 100

Danish System of Judging Cash Awards offered per class

1st	2nd	3rd
\$5.00	\$3.00	\$2.00

2-AWARDS

3. BEST OF SECTION Beginning\$10.00 + Rosette

SECTION 5 - BEGINNING - 5 to 10 years of age

see page 101 for quantities required

Class

- | | |
|--|---|
| 1. Bread and Rolls | 11. Cookies-original recipe – <i>recipe to accompany cookie to Fair</i> |
| 2. Brownies | 12. Cookies (rolled and cut) |
| 3. Candy (specify type) | 13. Cupcakes |
| 4. Cakes (not layered) | 14. Muffins (any type) |
| 5. Cakes (layered-frosted) | 15. Prepared Mix product– <i>recipe to accompany entry to Fair</i> |
| 6. Cookies (bar) | 16. Pies and Pastries |
| 7. Cookies Chocolate Chip (any variation) | 17. Un-baked Treats (rice krispy, etc.) |
| 8. Cookies, Oatmeal (any variation) | 18. Any Other (please describe) |
| 9. Cookies, Other drop (any variation) | |
| 10. Cookies (molded or pressed using commercial mold or press) | |

SCORECARD FOR JUDGING

COOKIES

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

SCORECARD FOR JUDGING BREADS

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

SCORECARD FOR JUDGING CAKES

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

DEPARTMENT # 9 - JUNIOR BAKED FOODS

FRIDAY, AUGUST 5 - DAY 3

ENTRIES CLOSE: Friday, June 3, 5:00 p.m.
EXHIBITS RECEIVED: Friday, August 5, 7:30 to 9:30 a.m., Finley Hall
EXHIBITS RELEASED: Wednesday, August 10, 7:30 to 9:30 a.m.

JUDGING: Friday, August 5, 10:30 a.m.
LIMIT: 2 entries per exhibitor per class.
ENTRY FEE: See page 100

Danish System of Judging
Cash Awards offered per class

1st	2nd	3rd
\$5.00	\$3.00	\$2.00

2-AWARDS

- 4. BEST OF SECTION Intermediate \$10.00 + Rosette
- 5. BEST OF CLASS DROP COOKIE, Intermediate..... \$25.00
- In Memory of Kathleen Wheeler Jordan by JoAnne Wheeler

SECTION 6 - INTERMEDIATE - 11 to 14 years of age

see page 101 for quantities required

Class

- | | |
|---|---|
| 1. Bread and Rolls | 11. Cookies-original recipe - <i>recipe to accompany cookie to Fair</i> |
| 2. Brownies | 12. Cookies (rolled and cut) |
| 3. Candy (specify type) | 13. Cupcakes |
| 4. Cakes (not layered) | 14. Muffins (any type) |
| 5. Cakes (layered-frosted) | 15. Prepared Mix product- <i>recipe to accompany entry to Fair</i> |
| 6. Cookies (bar) | 16. Pies and Pastries |
| 7. Cookies, Chocolate Chip (any variation) | 17. Un-baked Treats (rice krispy, etc.) |
| 8. Cookies, Oatmeal (any variation) | 18. Any Other (please describe) |
| 9. Cookies, Any other drop (any variation) | |
| 10. Cookies (molded or pressed using commercial mold or press | |

SCORECARD FOR JUDGING PASTRY

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

DEPARTMENT # 9 - JUNIOR BAKED FOODS

WEDNESDAY, AUGUST 10 - DAY 4

ENTRIES CLOSE: Friday, June 3, 5:00 p.m.
EXHIBITS RECEIVED: Wednesday, August 10, 7:30 to 9:30 a.m., Finley Hall
EXHIBITS RELEASED: Monday, August 15, noon to 7 p.m.

JUDGING: Wednesday, August 10, 10:30 a.m.
LIMIT: 2 entries per exhibitor per class.
ENTRY FEE: See page 100

Danish System of Judging
Cash Awards offered per class

1st	2nd	3rd
\$5.00	\$3.00	\$2.00

2-AWARDS

6. BEST OF SECTION Advanced\$10.00 + Rosette

SECTION 7 - ADVANCED - 15 years & up

☞ see page 101 for quantities required

Class

- | | |
|--|--|
| 1. Bread and Rolls | 10. Cookies-molded or pressed using commercial mold or press |
| 2. Brownies | 11. Cookies-original recipe- recipe to accompany cookie to Fair |
| 3. Candy (specify type) | 12. Cookies (rolled and cut) |
| 4. Cakes (not layered) | 13. Cupcakes |
| 5. Cakes (layered-frosted) | 14. Muffins (any type) |
| 6. Cookies (bar) | 15. Prepared Mix product- recipe to accompany entry to Fair. |
| 7. Cookies, Chocolate Chip (any variation) | 16. Pies and Pastries |
| 8. Cookies, Oatmeal (any variation) | 17. Un-baked Treats (rice krispy, etc.) |
| 9. Cookies, Any other drop (any variation) | 18. Any Other (please describe) |

SECTION 8 - PETALUMA FARMS SPECIAL CONTEST

All age classifications are eligible for this contest.

Cash Awards Offered by Petaluma Farms-\$60.00

MAKE IT WITH EGGS..... sponsored by Petaluma Farms, Petaluma

- Each entry must be made by one individual only.
- Entries must be made from recipes using 3 or more eggs.
- Recipe must accompany each entry to the fair.

American System of Judging
Cash Awards offered per class

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

Class

- Quiche Lorraine (1/4 quiche)
- Cream Puffs (no filling) (2)

DEPARTMENT # 12 - JUNIOR PRESERVED FOODS

JUNIOR PRESERVED FOODS

Open to Junior Sonoma and Marin County Residents

RULES

- A. All Sections of foods may be entered on one form with any other non-livestock entries except floriculture.
- B. All entries must be home prepared by exhibitor.
- C. **Submit two jars of each product entered-one jar to be opened for judging, the other jar for display. Judging jar should not be decorative.**
- D. Opened jars must be picked up on Tuesday, July 19 from 9:00 a.m. to 6 p.m. in Finley Hall. **Any unclaimed jar will be discarded.**
- E. All jars must be STANDARD and SEALED. Use of paraffin or use of other than standard jars will disqualify an exhibit. STANDARD JAR: Container specifically designed for canning. All jars must be glass. Jars must have sealed lids with rings.
- F. Entries must be labeled on side or bottom (jars, 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. Contact U.C.C.E. at <http://cesonoma.ucdavis.edu/> for a glossary of terms.
- G. All entries shall comply to the USDA Guidebook Complete Guide to Home Canning.
- H. No Freezer Jams.

100-AWARD



BALL® "BRING OUT YOUR BEST" YOUTH FOOD PRESERVATION AWARDS

To promote the art of home canning, and to honor youths who excel at the art of home canning, Ball® & Kerr® Home Canning is offering First Place Youth Award categories. The best entry submitted by a youth in Fruit, Vegetable, Pickle and Soft Spread categories canned in Ball® Jars sealed with Ball® Bands with Dome® Lids or Ball® Collection Elite™ Decorative Bands with Dome® Lids, or canned in Kerr® Jars sealed with Kerr® Bands with Self-Sealing® Lids or Ball® Collection Elite™ Decorative Bands with Dome® Lids. In addition, soft spreads entries will be limited to those prepared using one of the Ball® Fruit Jell® Pectins: Regular; No Sugar Needed; Liquid; with pectin proof of purchase provided at time of entry.

Awards will be given by Ball or Kerr Home Canning.

DEPARTMENT # 12 - JUNIOR PRESERVED FOODS

JUNIOR PRESERVED FOODS

Open to Junior Sonoma and Marin County Residents

Judge: Audrey Souza, Sutter Creek

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

JUDGING: Sunday, July 17, 10:00 a.m.

LIMIT: One entry per exhibitor per class, 2 different entries in "Any Other"

ENTRY FEE: See page 100

Danish System of Judging, Cash Awards offered per class

	1st	2nd	3rd
	\$5.00	\$3.00	\$2.00
BEST OF SHOW	\$10.00 + Rosette		

SECTION 200 - CANNED FRUITS (minimum 1/2 pint)

1. Applesauce
2. Apricots
3. Cherries
4. Peaches
5. Pears
6. Tomatoes
7. Any Other (please describe)

SECTION 201 - PICKLES AND PICKLING (minimum 1/2 pint) Pickles, bread & butter

1. Pickles, dill
2. Pickles, sweet
3. Pickles, mustard
4. Any Other (please describe)

SECTION 202 - JAMS (minimum 1/2 pint)

1. Apricot
2. Blackberry
3. Berry, other (please describe)
4. Raspberry
5. Strawberry
6. Any Other (please describe)

SECTION 203 - JELLIES (minimum 1/2 pint)

1. Apple
2. Berry
3. Grape or Wine Jelly
4. Any Other (please describe)

SECTION 204 - DRIED FRUIT & MEATS (minimum 2 ounces)

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

SECTION 205 - ANY OTHER PRESERVED FOOD (minimum 1/2 pint)

1. Bar-B-Que Sauce
2. Canned Vegetables
3. Fruit Preserves
4. Marmalades
5. Any Other (please describe)

DEPARTMENT # 12 - JUNIOR PRESERVED FOODS

SCORECARD FOR CANNED FRUIT, VEGETABLES & MEAT

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

Container.....	10%
Tightly sealed containers of specified size, clean, neatly and properly labeled.	
Pack	25%
Fullness - all space (except proper headspace) filled, neatness and uniformity.	
Liquid - just covers product with no excess, clear with little or no cloudiness or small particles, free from gas bubbles. Fruit syrups have suitable proportions of sugar.	
Product.....	65%
Absence of defects - original food high quality, free from indicated spoilage, meat properly trimmed.	
Uniformity - pieces of food reasonably uniform in size (fancy pack not practical).	
Color - as nearly that of standard cooked product as possible, free from foreign matter and undue discoloration.	
Consistency - tender without overcooking.	
TOTAL	100%

SCORECARD FOR JUDGING DRIED FOODS

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

SCORECARD FOR JELLIES, JAMS, PRESERVES & MARMALADE

Appearance	30%
Color - characteristic of fruit.....(15)	
Clearness - jellies 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 and thick syrup.	
Marmalades - small, thin pieces; clear and thick syrup.	
Butters - fruit that has been pressed through a sieve; no separation of fruit and juice	
Jams - crushed fruit - with no separation of fruit and juice.	
Flavor	35%
Characteristic - without excessive sweetness or over-cooked flavor.	
TOTAL	100%

SCORECARD FOR JUDGING PICKLES AND RELISHES

Container	10%
Tightly sealed, clear jars designed for canning of specified size; clean, neatly and properly labeled. Label - name of product, date of pack, method used.	
Appearance	65%
Color - uniform and attractive, characteristic of kind with no darkening on the top or discoloration of ingredients..... (15)	
Size - whole or pieces of suitable and uniform size..... (15)	
Liquid - clear with no scum on top..... (15)	
Texture -	(20)
Pickled fruits - tender and plump with unbroken skins or flesh, not shriveled or overcooked. Vegetable pickles or relishes - uniformly firm and crisp, not shriveled from excess salt, acid, or sugar.	
Safety & Suitability.....	25%
Choice of fruit and/or vegetable that is safe and suitable for home pickling.	
TOTAL.....	100%