

DEPARTMENT # 9 - JUNIOR BAKED FOODS

ENTRY FEE STRUCTURE: Applies to entire Junior Baked Foods Department (#9):

- 1 to 4 entries: \$2.00 per entry
- 5 or more entries: \$1.00 per entry

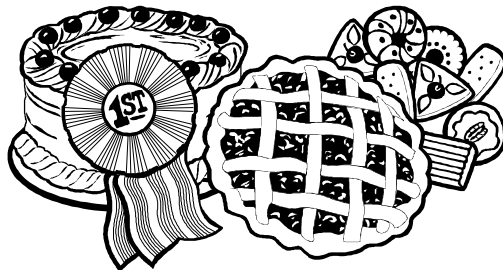
RULES

- ENTRY FORMS REQUIRED: All Sections of Baked Foods may be entered on one form with Any Other non-livestock entries except floriculture.
- All entries must be home prepared by exhibitor.
- Deliver cakes on cake rounds which should extend slightly beyond base of cake. Do NOT use china or glass plates.
- 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.
- 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.
- Exhibits that are not picked up within release time will be discarded.
- 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.
- Same recipe cannot be used in more than one class.
- 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

- JUNIOR BAKED FOODS SWEEPSTAKES.....\$25.00 + Rosette
In Memory of Christina Nahmens, Sponsored by the Starla Nahmens & Family

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: Lisa Lavagetto, Sonoma

MONDAY, JULY 27 - DAY 1

ENTRIES CLOSE: Friday, June 5, 5:00 p.m.
EXHIBITS RECEIVED: Monday, July 27, 7:30 to 9:30 a.m., Finley Hall
EXHIBITS RELEASED: Monday, August 10, 12 noon to 7 p.m.

JUDGING: Monday, July 27, 10:30 a.m.

LIMIT: One entry per exhibitor per class. – Submit whole cake

ENTRY FEE: See page 102

2-AWARDS

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

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

☞ Dummy cakes are permissible - size of base not to exceed 15"

Class

- | | |
|--|--|
| <ol style="list-style-type: none"> 1. Cake: Fair Theme (volcano, dinosaur, etc.) 2. Cake (Holiday) 3. Cake (Novelty) 4. Cake Party (Birthday) 5. Cake Party (Children) 6. Cake Wedding (Tiered) 7. Gingerbread House 8. Sugar Mold | <ol style="list-style-type: none"> 9. Decorated Cookie, large 10. Decorated Cookie, small 11. Fair Theme Cookie: Enter this class & we will give you the cookie cutter (while supplies last) 12. Decorated Cookie Arrangement (at least 3) 13. Any Other decorated item (please describe) |
|--|--|

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

FRIDAY, JULY 31 - DAY 2

Judges: Bette Mae Rossi, Napa
Mary Garrison, Napa

ENTRIES CLOSE: Friday, June 5, 5:00 p.m.
EXHIBITS RECEIVED: Friday, July 31, 7:30 to 9:30 a.m., Finley Hall
EXHIBITS RELEASED: Tuesday, August 4, 7:30 to 9:30 a.m.

JUDGING: Friday, July 31, 10:30 a.m.
LIMIT: 2 entries per exhibitor per class.
ENTRY FEE: See page 102

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 102 for quantities required

Class

- | | |
|---|--|
| <ol style="list-style-type: none"> 1. Bread and Rolls 2. Brownies 3. Candy (specify type) 4. Cakes (not layered) 5. Cakes (layered-frosted) 6. Cookies (bar) 7. Cookies Chocolate Chip (any variation) 8. Cookies, Oatmeal (any variation) 9. Cookies, Other drop (any variation) 10. Cookies (molded or pressed using commercial mold or press | <ol style="list-style-type: none"> 11. Cookies-original recipe – recipe to accompany cookie to Fair 12. Cookies (rolled and cut) 13. Cupcakes 14. Muffins (any type) 15. Prepared Mix product– recipe to accompany entry to Fair 16. Pies and Pastries 17. Un-baked Treats (rice krispy, etc.) 18. Any Other (please describe) |
|---|--|

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

TUESDAY, AUGUST 4 - DAY 3

Judges: Bette Mae Rossi, Napa
Mary Garrison, Napa

ENTRIES CLOSE: Friday, June 5, 5:00 p.m.
EXHIBITS RECEIVED: Tuesday, August 4, 7:30 to 9:30 a.m., Finley Hall
EXHIBITS RELEASED: Friday, August 7, 7:30 to 9:30 a.m.

JUDGING: Tuesday, August 4, 10:30 a.m.
LIMIT: 2 entries per exhibitor per class.
ENTRY FEE: See page 102

**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 Jordanby JoAnne Wheeler

SECTION 6 - INTERMEDIATE - 11 to 14 years of age

see page 102 for quantities required

Class

- | | |
|---|--|
| <ul style="list-style-type: none"> 1. Bread and Rolls 2. Brownies 3. Candy (specify type) 4. Cakes (not layered) 5. Cakes (layered-frosted) 6. Cookies (bar) 7. Cookies, Chocolate Chip (any variation) 8. Cookies, Oatmeal (any variation) 9. Cookies, Any other drop (any variation) 10. Cookies (molded or pressed using commercial mold or press) | <ul style="list-style-type: none"> 11. Cookies-original recipe - <i>recipe to accompany cookie to Fair</i> 12. Cookies (rolled and cut) 13. Cupcakes 14. Muffins (any type) 15. Prepared Mix product- <i>recipe to accompany entry to Fair</i> 16. Pies and Pastries 17. Un-baked Treats (rice krispy, etc.) 18. Any Other (please describe) |
|---|--|

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

FRIDAY, AUGUST 7 - DAY 4

Judges: Bette Mae Rossi, Napa
Mary Garrison, Napa

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

JUDGING: Friday, August 7, 10:30 a.m.
LIMIT: 2 entries per exhibitor per class.
ENTRY FEE: See page 102

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 102 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

ENTRY FEE STRUCTURE: Applies to entire Jr Preserved Foods Department (#12):

- 1 to 4 entries: \$2.00 per entry
- 5 or more entries: \$1.00 per entry

RULES

- All Sections of foods may be entered on one form with any other non-livestock entries except floriculture.
- All entries must be home prepared by exhibitor.
- 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.**
- Opened jars must be picked up on Tuesday, July 21 from 9:00 a.m. to 6 p.m. in Finley Hall. **Any unclaimed jar will be discarded.**
- 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.
- 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
- All entries shall comply to the USDA Guidebook Complete Guide to Home Canning.
- No Freezer Jams.

NOTE: Please consult Open Preserved Foods page 60 & 61 for canning types and methods.

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: Sharon Clarke, Penngrove

ENTRIES CLOSE: Friday, June 5, 5:00 p.m.
EXHIBITS RECEIVED: Tues & Wed, July 14 & 15, 2 to 8 p.m., Finley Hall
EXHIBITS RELEASED: Monday, August 10, 12 noon to 7 p.m.

JUDGING: Sunday, July 19, 10:00 a.m.
LIMIT: One entry per exhibitor per class, 2 different entries in "Any Other"
ENTRY FEE: See page 107

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

SECTION 300 - PICKLES AND PICKLING (minimum 1/2 pint) Pickles, bread & butter

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

SECTION 400 - JAMS (minimum 1/2 pint)

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

SECTION 500 - JELLIES (minimum 1/2 pint)

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

SECTION 600 - DRIED FRUIT & MEATS (minimum 2 ounces)

- | | |
|--------------------|--------------------------------|
| 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 700 - ANY OTHER PRESERVED FOOD (minimum 1/2 pint)

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

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%