

## DEPARTMENT #1 – ADULT FOODS

<b>Entries Close:</b>	Friday, June 30, 11:59 p.m.
<b>Exhibits Received:</b>	See Division
<b>Entry Drop Off:</b>	Front entrance of Garrett Building
<b>Exhibits Released:</b>	Tuesday, August 15, 12:00 noon to 7:00 p.m.
<b>Entry Fee:</b>	\$2.00 per entry
<b>Entry Limit:</b>	Two entries per exhibitor per class, unless noted
<b>Eligibility:</b>	Open to Sonoma County Residents

### Rules

1. All entries must be home prepared by Exhibitor and must be prepared by scratch, unless otherwise specified.
2. Deliver cakes on cake rounds, that should extend slightly beyond base of cake. Please **DO NOT** use china or glass plates.
3. Pie size-standard 4" to 9". Fair does not provide pie tins. If exhibitor chooses to use non-disposable pie plate, permanent identification must be on bottom of plate.
4. Exhibitor's containers, accessories, ribbons, etc. must be picked up on release day. Unclaimed non-perishable items will be donated to charity within 2 weeks of fair closing. Perishable items will be disposed of immediately.
5. Exhibitors will be responsible for classifying their own entry. Careful attention should be given to filling out entry form.
6. The same recipe cannot be used in more than one class.
7. **Delivery of Exhibits:** Bring your entries to the front door of Garrett Building.
8. American system of judging.

### Foods Sweepstakes

Exhibitors in this department are automatically eligible for the sweepstakes award for all entries. No fee is required.

Sweepstakes will be calculated as follows:

First Award – 5 points, Second Award – 3 points, Third Award – 1 point

### Division 101 – Foods Awards

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

# DEPARTMENT #1 – ADULT FOODS

## DECORATED FOODS

<b>Entries Close:</b>	Friday, June 30, 11:59 p.m.
<b>Exhibits Received:</b>	Tuesday, August 1, 7:00 a.m. to 4:00 p.m.
<b>Entry Drop Off:</b>	Front entrance of Garrett Building Enter through Gate 2 off Bennett Valley Road
<b>Exhibits Released:</b>	Tuesday, August 15, 12:00 noon to 7:00 p.m.

**Awards Offered per Class**  
**1st place \$5.00- 2nd -5th Ribbons Only**

### Special Rules *Decorated Foods*

1. Only the frosting and decorative embellishments are judged, should be 75% edible.
2. Do not use a real cake. Your cake **MUST** be made from cardboard/styrofoam.
3. Butter cream, royal icing or fondant may be used.
4. Styrofoam cupcakes or cake pops can be used if they resemble the real thing.
5. Exhibit will be on display for duration of fair.

***Please Submit:***

Decorated Cakes - Submit Whole Cake  
Cupcakes - 4

### Division 102 – Decorated Foods (Amateur) Class

1. **Fair Theme** Cake (dinosaur)
2. **Fair Theme** Cookie
3. **Fair Theme** Rice Crispy Construction
4. Celebration Cake – Birthday, Shower, etc.
5. Wedding Cake – Stacked or tiered
6. Cupcakes on a sturdy white paper plate, no larger than 9"
7. Cookie
8. Gingerbread House
9. Pinterest Inspiration Success: Bring a printout of the Pinterest Pin with decorated item
10. Pinterest Fail: Bring a printout of the intended Pinterest Pin

## BAKED FOODS

<b>Entries Close:</b>	Friday, June 30, 11:59 p.m.
<b>Exhibits Received:</b>	Wednesday, August 2, 7:00 a.m. to 9:00 a.m.
<b>Entry Drop Off:</b>	Front entrance of Garrett Building Enter through Gate 2 off Bennett Valley Road
<b>Exhibits Released:</b>	Tuesday, August 15, 12:00 noon to 7:00 p.m.

**Awards Offered per Class**  
**1st- 5th Ribbons Only**

### **Quantities to submit:**

Bars, Cookies, Candies- 6 Pieces  
Muffins, Biscuits, Rolls - 4  
Breads - 1/2 Loaf  
Pies - One 4", 8", or 9" pie

Pastries, Turnovers - 2

Cakes - 1/4 cake\*

\*Can be from a sheet size 9"x13", 8" or 9"  
layer or bundt cake on a sturdy base.

# DEPARTMENT #1 – ADULT FOODS

## BAKED FOODS

### Division 104 – Cookies & Bars

#### Class

1. Biscotti
2. Rolled & Cut
3. No Bake
4. Chocolate Chip w/o Nuts
5. Chocolate Chip with Nuts
6. Peanut Butter
7. Ginger
8. Family Tradition (*please describe*)
9. Cultural Tradition (*please describe*)
10. Brownies
11. Any Other Cookie or Bar

### Division 105 – Candy & Confections

#### Class

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

### Division 106 – Breads (with or without nuts)

#### Class

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

### Division 107 – Specialty Breads

#### Class

1. Biscuits
2. Coffee Cake
3. Muffins, Any
4. Rolls, Any
5. Scones
6. Gluten Free Item (*please describe*)
7. Traditional breads from around the world
8. Any Other

### Division 108 – Cakes

#### Class

1. Any Layered & Frosted
2. Bundt, Frosted or Unfrosted
3. Upside-Down, Pineapple
4. Any Other Unlayered & Unfrosted
5. Modified Box Mix

### Division 109 – Pies

#### Class

1. Apple
2. Apple Double Crust
3. Berry
4. Berry Double Crust
5. Pumpkin
6. Cream/Chiffon
7. Any Other

### Division 110 – Other Pastry

#### Class

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

# DEPARTMENT #1.5 – ADULT FOODS

## PRESERVED FOODS

<b>Exhibits Received:</b>	Friday, July 14, 12:00 noon to 7:00 p.m. Saturday, July 15, 10:00 a.m. to 5:00 p.m.
<b>Drop Off Location:</b>	Rear entrance of Garrett Building Enter through Gate 4 off Brookwood Ave.
<b>Exhibits Released:</b>	Tuesday, August 15, 12:00 noon to 7:00 p.m.
<b>Entry Fee:</b>	\$2.00 per entry
<b>Entry Limit:</b>	Two entries per exhibitor per class <i>Unless otherwise noted</i>
<b>Eligibility:</b>	Open to Amateur Sonoma County Residents

### Awards Offered per Class 1st- 5th Ribbons Only

#### RULES

1. All entries in these divisions must be home prepared and canned or packaged by the exhibitor within 1 year of the opening date of fair, using the correct heat process method for type.
2. Please research the canning methods for preserving foods recommended by the Master Food Preserves Program; [www.nchfp.uga.edu](http://www.nchfp.uga.edu), [www.mfp.ucanr.edu](http://www.mfp.ucanr.edu) and USDA food preservation.
3. For all canned foods:
  - a. Submit two identical jars (excluding honey) of each product entered-one jar will be opened for judging, the other used for display (jars should not be decorated). The minimum size of jars is listed in each division.
  - b. Opened jars will be discarded.
  - c. All jars must be STANDARD and SEALED with rings. Use of paraffin or use of other than standard jars will disqualify exhibit. STANDARD JAR: Container specifically designed for canning. **No Raw Pack (cold pack)**.
  - d. Jars must be labeled on the side or bottom (not lid) prior to arrival at fair with: Name of exhibitor, canning method used/processing time, type of product, and date canned.
  - e. All jars must be clear glass. No decorations.
6. Items entered in "Any other" must be described in description.

## CANNED FOODS

### Division 111 – Canned Fruits/Vegetables (Minimum 1 pint)

#### Class

- |   |   |
|---|---|
| 1. Applesauce                                 | 4. Any Other Vegetable ( <i>please describe</i> ) |
| 2. Any Other Fruit ( <i>please describe</i> ) | 5. Any Pickled Vegetable                          |
| 3. Tomatoes                                   | 6. Salsa  |

### Division 112 – Jams & Jellies (Minimum 7 ounces)

#### Class

- |                |   |
|----------------|---|
| 1. Apricot     | 5. Raspberry                                |
| 2. Blackberry  | 6. Strawberry                               |
| 3. Mixed Fruit | 7. Any Other Jam ( <i>please describe</i> ) |
| 4. Plum        | 8. Any Sugar Free                           |

### Division 113 – Pickled, Preseved, Fermented (Minimum 7 ounces)

#### Class

- |                |   |
|----------------|---|
| 1. Asparagus   | 5. Beets                                    |
| 2. Cucumber    | 6. Pickled Fruit ( <i>please describe</i> ) |
| 3. Green Beans | 7. Any Other Jam ( <i>please describe</i> ) |
| 4. Kimchi      | 8. Any Other ( <i>please describe</i> )     |

# DEPARTMENT #1.5 – ADULT FOODS

## CANNED FOODS

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

#### Class

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

### Division 115 – Relishes and Chutneys (Minimum ½ pint)

#### Class

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

### Division 116 – Sauces (Minimum 1 pint)

#### Class

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

### Division 117 – Vinegar (Minimum 1 pint container of exhibitor's choice)

(Please note: attractiveness of container is a consideration in judging.)

#### Class

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

## DRIED FOODS

### Division 118 – Dried Foods (Minimum 1/2 cup in a canning jar)

#### Class

1. Fruit, Any
2. Vegetable, Any
3. Nuts, Any
4. Beans, Any (1 pint glass jar with lid)
5. Granola
6. Grains, Any (1 pint Jar)
7. Herbs (minimum 1 oz whole dried leaves in lidded jar- no bags)
8. Meat, Any
9. Any Other (please describe)

## APIARY & BEEKEEPING

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

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

Please submit one jar per entry.

#### Class

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

### Division 121 – Commercial, Any Other

### Division 122 – Amateur, Any Other

#### Class

1. Comb Honey (in wax rounds, 3 sections, plastic or glass-faced bee proof enclosure)
2. Extracting Frame (full, unmodified extracting frame of capped honey)
3. Plain wax display, any form (judged on aroma, cleanliness, and style)
4. Pollen, ½ pound jar (approximately)
5. Creamed Honey, any flavor (must be from local honey with no additives)
6. Candles (submit 2; 1 will be burned for judging)

## DEPARTMENT #1 – ADULT FOODS

### BREADS, COFFEE CAKE AND ROLLS – SCORECARD FOR JUDGING

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

### CAKES – SCORECARD FOR JUDGING

APPEARANCE.....	30%
Surface (crust or frosting).	
Crust-color, texture and depth	
Frosting-glossy not granular, soft, not sticky, suitable flavor	
Filling (if appropriate)-minimum 1/4 inch, fluffy, good flavor blend with cake.	
TEXTURE.....	35%
Butter cakes-tender, fine, even grain, moist but elastic.	
Fruitcake-not sticky or gummy, dry or crumbly.	
FLAVOR.....	35%
Delicate and pleasing, natural flavor of ingredients	
TOTAL.....	100%

### CANDY and CONFECTIONS – SCORECARD FOR JUDGING

APPEARANCE - Color, Size, Shape of Pieces.....	15%
TEXTURE.....	30%
Crystalline-velvety, creamy	
Non-crystalline-smooth	
CONSISTENCY.....	25%
Crystalline-firm, not hard or soft	
Non-crystalline-should hold shape, no crystals	
FLAVOR-BLENDED; HIGH QUALITY; PLEASING.....	30%
TOTAL.....	100%

### COOKIES – SCORECARD FOR JUDGING

APPEARANCE.....	30%
Outside-uniform, not too thick Size-not over 3 inches	
Surface-color and texture.	
TEXTURE - Characteristic of type.....	35%
FLAVOR - Natural flavor of ingredients-no off flavor.....	35%
TOTAL.....	100%

### DECORATED CAKES & COOKIES – SCORECARD FOR JUDGING

OVERALL APPEARANCE.....	45%
Balance.....(15%)	
Color Harmony.....(15%)	
Consistency of Pattern.....(15%)	
NEATNESS.....	25%
Texture of Icing.....(10%)	
Uniformity of Repeat Pattern.....(15%)	
ARTISTIC QUALITY.....	30%
Overall Eye Appeal.....(15%)	
Originality.....(15%)	
TOTAL.....	100%

## DEPARTMENT #1 – ADULT FOODS

### CANNED FRUIT, VEGETABLES AND MEATS – SCORECARD FOR JUDGING

NOTE: Judges do not taste non-acid fruit, vegetables and meats,  
but jars should be opened by the judge for inspection.

CONTAINER .....	10%
Tightly sealed containers of specified size, clean, neatly and properly labeled.	
PACK .....	25%
Fullness: all space except proper headspace filled.	
Neatness and uniformity	
Liquid to just cover product with no excess. Clear with little or no cloudiness or small particles, free from gas bubbles	
Fruit syrups have suitable proportions of sugar	
PRODUCT .....	65%
Absence of defect. Original food high quality, free from indicated spoilage.	
Meat properly trimmed	
Uniformity: pieces of food reasonably uniform in size (fancy pack not practical).	
Color as nearly that of standard cooked product as possible.	
Free from foreign matter and undue discoloration.	
Consistency: tender without overcooking..	
TOTAL .....	100%

### DRIED FOODS – SCORECARD FOR JUDGING

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

### JAMS, JELLIES, PRESERVES, AND MARMALADES – SCORECARD FOR JUDGING

APPEARANCE .....	30%
Color: characteristic of fruit ..... (15%)	
Clearness: jellies translucent ..... (10%)	
Container: glass, practical, clean, sealed lids, (no paraffin seals) neatly labeled, specified size & proper fill..... (5%)	
TEXTURE .....	35%
Jelly: Tender: should quiver, cut easily and retain shape, no crystals.	
Preserves: pieces firm and whole. Clear, thick soup.	
Marmalades: small thin pieces. Clear, thick soup	
Butters: fruit that has been pressed through a sieve. No separation of fruit and juice.	
Jams: crushed fruit. No separation of fruit and juice	
FLAVOR .....	35%
Characteristic, without excessive sweetness or overcooked flavor.	
TOTAL .....	100%

### VINEGARS – SCORECARD FOR JUDGING

Attractiveness & Container .....	20%
Appearance – particularly color .....	25%
Texture - right thickness, no pieces .....	15%
(specialty vinegar may have floating herbs, but liquid must be of proper texture.)	
Taste – natural flavor .....	40%
TOTAL .....	100%

# DEPARTMENT #1 – ADULT FOODS

## PICKLED & RELISHED FOODS – SCORECARD FOR JUDGING

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

## PIES and PASTRIES – SCORECARD FOR JUDGING

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

### EXTRACTING FRAME – Scorecard

Frame-clean & free of propolis & honey ....	25%
Well filled and capped .....	25%
Honey one color.....	25%
General appearance.....	25%
TOTAL .....	100%

### EXTRACTED COMB HONEY – Scorecard

Moisture content determined by refractometer	
Flavor.....	40%..
Body .....	25%..
Color.....	20%..
Clearness .....	15%
TOTAL .....	100%

### BEESWAX – Scorecard

Aroma.....	35%..
Cleanliness.....	25%..
Quality of wax.....	25%..
Form .....	15%
TOTAL .....	100%

### POLLEN – Scorecard

Cleanliness, Free from foreign matter .....	50%
Freshness .....	25%
Flavor.....	25%
TOTAL .....	100%