

DEPARTMENT S46
◆ CANDYLAND CREATIONS ◆

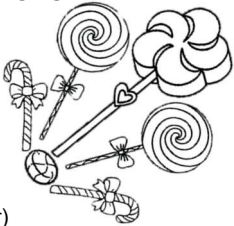
ENTRIES CLOSE → Friday, May 15, 5:00 pm (11:59 pm online)
 ENTRY LIMIT → No Limit.
 ENTRY FEE → \$1.00 per entry per class
 ENTER ONLINE → www.sonoma-marinfair.org Click "Enter The Fair"
 DROP-OFF AT → Showcase Building
See Drop-off Schedule for receiving/release of exhibits.

AMERICAN SYSTEM OF JUDGING – CASH AWARDS OFFERED PER CLASS

1 st	2 nd	3 rd	4 th	5 th
\$4.00	\$2.50	\$1.50	RIBBON	RIBBON

SECTION 512 – FAIR THEME: CANDYLAND CREATIONS

- Class
- 1 Gramma Nutt's Brittle Cottage
 - 2 Peppermint Forest
 - 3 Gumdrops Mountains
 - 4 Lollypop Lane
 - 5 Make a Cookie that looks like your favorite candy



SECTION 511 – FAIR THEME AWARDS (Do Not Enter)

- Class
- 3 Best of Show Candy Land Creations----- \$25 & Rosette
Sponsored in Memory of Diane Lang, by Allison Keaney

EXHIBITORS SPECIAL

Enter your exhibit into the Sonoma-Marin Fair and you are entitled to a discounted Adult and Junior Admissions

The offer is limited to:

TWO Adult 1-day admissions to the fair.
 With a ticket price of \$16.00 (regular price is \$20.00)
 AND
 TWO Junior or Senior 1-day admissions to the fair. With a ticket price of \$13.00 (regular price is \$15.00)

A tremendous value for entering and exhibiting at the Fair Must drop off item being exhibited and get claim check to redeem this offer. Offer good for pre-purchase ticket only. Must be purchased no later than June 23, 2020 at 5:00 pm

DEPARTMENT S46
◆ DECORATED FOODS ◆

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AMERICAN SYSTEM OF JUDGING – CASH AWARDS OFFERED PER CLASS

1 st	2 nd	3 rd	4 th	5 th
\$4.00	\$2.50	\$1.50	RIBBON	RIBBON

RULES:

1. Decorated Cakes may be real or artificial forms.
2. Any type of decorated cookie may be entered. Three cookies of the same decoration must be displayed.
3. Decorations may be of any material. The cookies will be judged on decorations only.

SECTION 509 – DECORATED CAKES

Class

- 1 Any Party Cake
- 2 Wedding
- 3 Novelty
- 4 Fair Theme: Candy Land
- 5 Any Other Cake, please specify

SECTION 510 – OTHER DECORATED ITEMS

Class

- 1 Gingerbread Houses, etc., not to exceed 24" in any dimension
- 2 Decorated Holiday Cookies, (specify Easter, Thanksgiving, Halloween, etc).
- 3 Decorated Cookies, any other theme, please specify.
- 4 Decorated Cupcakes (3)
- 5 Decorated Cake Pops (6)

SECTION 511 – DECORATED FOODS AWARDS (Do Not Enter)

Class

- 1 Best Of Show Decorated Other Items----- \$25 & Rosette
 - 2 Best Of Show Decorated Cake----- \$25 & Rosette
- Sponsored by Petaluma Market***

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 S46
◆ BAKED GOODS & CONFECTIONS ◆

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AMERICAN SYSTEM OF JUDGING – CASH AWARDS OFFERED PER CLASS
 PLUS RIBBON FOR EACH BEST OF CLASS EXHIBIT
 AND SWEEPSTAKES AS LISTED BELOW

1 ST	2 ND	3 RD	4 TH	5 TH
\$4.00	\$2.50	\$1.50	RIBBON	RIBBON

SECTION 513 – BREADS - 1/2 loaf; **COFFEE CAKE** - 1/4 cake plus 1 slice;
MUFFINS - 1/2 dozen; **ROLLS** - 1/2 dozen.

- | | |
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| <p>Class</p> <ol style="list-style-type: none"> 1 Cornbread 2 French Bread, (sweet or sour) 3 Bread, Fruit (specify type) 4 Bread, Fruit/Nut Combination (specify type) 5 White Bread 6 Zucchini Bread 7 Bread, any other | <p>Class</p> <ol style="list-style-type: none"> 8 Coffee Cake 9 Croissant 10 Doughnuts 11 Muffins, specify type 12 Rolls, specify type 13 Whole Wheat or Rye Bread 14 Any other, please specify |
|--|--|

SECTION 514 – CAKES (Layered - Frosted and/or Filled)

QUANTITIES: *Cake - 1/4 cake plus 1 slice*

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|--|--|
| <p>Class</p> <ol style="list-style-type: none"> 1 Chocolate | <p>Class</p> <ol style="list-style-type: none"> 2 Any other, please specify |
|--|--|

SECTION 515 – CAKES (Not Layered, Unfrosted, Glazes may be used)

QUANTITIES: *Cake - 1/4 cake plus 1 slice*

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|---|--|
| <p>Class</p> <ol style="list-style-type: none"> 1 Bundt 2 Carrot 3 Fruit (apple, banana, date, applesauce, etc.) | <p>Class</p> <ol style="list-style-type: none"> 4 Pound 5 Any other cake or torte not listed, please specify |
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SECTION 516 – CUPCAKES

QUANTITIES: *Cupcakes - 6*

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| <p>Class</p> <ol style="list-style-type: none"> 1 Frosted | <p>Class</p> <ol style="list-style-type: none"> 2 Unfrosted |
|--|--|



SECTION 517 – PIES & PASTRIES

QUANTITIES: *One Whole Pie; Pastries - 1/2 doz.*

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|--|--|
| <p>Class</p> <ol style="list-style-type: none"> 1 Apple (2 crust) 2 Berry (2 crust) 3 Other Fruit (2 crust)
(Apricot, cherry, peach, etc.) – Please specify 4 Lemon Meringue | <p>Class</p> <ol style="list-style-type: none"> 5 Any other pie not listed, please specify 6 Cream Puffs/Éclairs 7 Tarts/Turnovers 8 Any other pastries not listed, please specify |
|--|--|

SECTION 518 – COOKIES

QUANTITY: 1/2 Dozen

Class

- 1 Bar
- 2 Brownies, Cake
- 3 Brownies, Fudge
- 4 Chocolate Chip, with nuts
- 5 Chocolate Chip, without nuts
- 6 Chocolate
- 7 Ice Box

Class

- 8 Oatmeal
- 9 Peanut Butter
- 10 Pressed
- 11 Rolled and Cut
- 12 Snickerdoodles
- 13 Any other cookie not listed, please specify

SECTION 519 – CONFECTIONS

QUANTITY: 1/2 Dozen

Class

- 1 Candied Popcorn
- 2 Chocolate dipped
- 3 Fudge, any type
- 4 Rocky Road

Class

- 5 Any other not listed (Brittles, Caramels, Sugared Nuts, etc.), please specify

SECTION 520 – HEALTHY DESSERTS (RECIPE REQUIRED)

Class

- 1 Healthy Baked Dessert
- 2 Gluten Free Dessert
- 3 Any Other Healthy Dessert, please specify

SECTION 521 – BAKED FOODS & CONFECTIONS AWARDS (Do Not Enter)

Class

- 1 Best Of Show Baked Foods----- \$50 & Rosette
- 2 Best Of Show Confections ----- \$25 & Rosette

Sponsored by McClure Dairy, Inc. & Bonnie L Akers-Van Anda

- 3 Sweepstakes for Baked Foods & Confections

Calculated as follows: 1st Place -5 points; 2nd Place-3 points;3rd Place-1 point

- 1st ----- \$50 & Rosette
- 2nd ----- \$30 & Rosette
- 3rd ----- \$20 & Rosette

Sponsored by Herm & Marilyn Benedetti



COOKIES: ROLLED, DROPPED

Appearance-----	30%
Outside-uniform, not too thick. Size – not over 3 inches; Surface – color and texture	
Texture-----	35%
Characteristic of type	
Flavor-----	35%
Natural flavor of ingredient – no off flavor	
TOTAL -----	100%

BREADS, COFFEE CAKE AND ROLLS

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%

PIES & PASTRY

Appearance-----	20%
Color & Shape	
Crust-----	40%
Texture – flaky, tender; Flavor – agreeable	
Filling-----	40%
Flavor – natural/well blended; Consistency – Filling should hold shape but be smooth & soft, fruit moist, not syrupy; well cooked; Meringue – light tender; Evenly browned; no weeping, no shrinking from sides, at least ½”	
TOTAL -----	100%

BUTTER CAKES & CAKES WITHOUT FAT

Appearance-----	30%
Surface (crust or frosting) ; Crust (color; texture; depth)	
Frosting (glossy, not granular; soft, not sticky; suitable flavor)	
Filling (if appropriate) – minimum ¼ inch; fluffy; good flavor blend with cake	
Texture-----	35%
Butter Cakes – tender; fine; even grain, moist but elastic	
Fruit Cakes – not sticky or gummy, dry or crumbly	
Flavor-----	35%
Delicate and pleasing; natural flavor of ingredients	
TOTAL -----	100%

DEPARTMENT S46
◆ KING ARTHUR FLOUR BAKING CONTEST ◆

AWARDS PROVIDED BY KING ARTHUR FLOUR, VERMONT
 AMERICAN SYSTEM OF JUDGING - CASH AWARDS OFFERED PER CLASS
 AMERICAN SYSTEM OF JUDGING

1 st Place	2 nd Place	3 rd place
\$40.00 Gift Certificate	\$25.00 Gift Certificate	Cook Book



SECTION 522 – KING ARTHUR FLOUR BAKING CONTEST

Class

- 1 Any cookie baked with King Arthur Flour.
Must provide UPC label from King Arthur Flour Bag. Must provide recipe with entry.

DEPARTMENT S46
◆ SPECIAL CHEESE CAKE CONTEST ◆

AMERICAN SYSTEM OF JUDGING - CASH AWARDS OFFERED PER CLASS

1st	2nd	3rd	4th	5th
\$10.00	\$8.00	\$5.00	Ribbon	Ribbon

SECTION 523 – SPECIAL CHEESE CAKE CONTEST (1/2 or whole cake)

Class

- 1 Plain Cheese Cake - please specify kind on entry form
- 2 Cheese Cake with topping - please specify kind on entry form

SECTION 524 – SPECIAL CHEESE CAKE AWARDS (Do Not Enter)

Class

- 1 Best Of Show Cheese Cake ----- \$25 & Rosette
Sponsored by North Bay Dairy Women

DEPARTMENT S46
◆ JAMES FAMILY CELLARS BAKING CONTEST ◆

AMERICAN SYSTEM OF JUDGING – PRIZES OFFERED
 Awards ~ Wine Gift Packages

SECTION 525 – JAMES FAMILY CELLARS BAKING CONTEST

Class

- 1 Any baked item made with Pinot Noir Wine. Please submit recipe along with your baked entry.

SECTION 526 – BAKING CONTEST AWARDS (Do not enter)

Class

- 1 Best Of Show ----- Gift Basket

DEPARTMENT S46
◆ PRESERVED FOODS ◆

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AMERICAN SYSTEM OF JUDGING – CASH AWARDS OFFERED PER CLASS

1 st	2 nd	3 rd	4 th	5 th
\$4.00	\$2.50	\$1.50	RIBBON	RIBBON

RULES:

1. No paraffin seals. All canning exhibits must be in sealed standard jars**. All jars must be glass
2. All entries must be prepared and canned or packaged by exhibitors within one (1) year of opening date of Fair.
3. Exhibitors must submit two (2) jars of each item entered; one jar for judging and one jar for display.
4. Entry form must list the type of product (fruit, vegetable, preserves, etc.).
5. All entries shall comply to the USDA Complete Guide to Home Canning.
6. Jar labels should list exhibitor name, type of product, and process (apricot jam, pectin method, apricot halves, water bath processed). **Labels must be on bottom of jar.**
7. Dried products should be in plastic bags, wrapped in clear plastic, or in jars with lids.
8. Each entry must be a different product, or the same product preserved by a different method.
9. ALL open jars must be removed immediately after judging. Any unclaimed jars will be discarded.
10. **QUANTITIES:** Minimum ½ pint for Sections 527-532 and minimum 2 ounces for Section 533.

****STANDARD JAR: A container specifically designed for canning purposes.**

SECTION 527 – CANNED FRUITS/VEGETABLES

Class	Class
1 Applesauce	6 Beans, green, string, cut
2 Apricots	7 Tomatoes
3 Cherries	8 Any Other Fruit, please specify
4 Peaches	9 Any Other Vegetable, please specify
5 Pears	

SECTION 528 – PICKLES, RELISHES & VINEGAR

Class	Class
1 Dill Pickles	7 Relish
2 Bread & Butter Pickles	8 Vinegar, Balsamic
3 Beets, Pickled	9 Vinegar, Flavored
4 Artichokes, Pickled	10 Vinegar, Any Other, please specify
5 Peppers, Pickled	11 Any other Pickled Food, please specify
6 Beans, Pickled	12 Any Other Relish, please specify

SECTION 529 – JAMS, MARMALADES, CONSERVES & PRESERVES

Class		Class		Class	
1	Apricot	5	Mixed Fruit	9	Any Other Jam, please specify
2	Apricot-Pineapple	6	Peach	10	Marmalades, please specify
3	Blackberry	7	Raspberry	11	Conserves, please specify
4	Boysenberry	8	Strawberry	12	Preserves, please specify

SECTION 530 – JELLIES

Class		Class		Class	
1	Boysenberry	3	Grape or Wine	5	Strawberry
2	Cranberry	4	Raspberry	6	Any other, please specify

SECTION 531 – BUTTERS, HONEY, & OLIVE OIL

Class		Class	
1	Fruit Butters, please specify	5	Olive Oil, Straight
2	Nut Butters, please specify	6	Olive Oil, Blended
3	Any Other Butter, please specify	7	Olive Oil, Any Other, please specify
4	Honey		

SECTION 532 – SAUCES, CONDIMENTS, & SALSA

Class		Class	
1	BBQ Sauce	6	Salsa, Hot
2	Spaghetti Sauce	7	Salsa, Mild
3	Pesto Sauce	8	Salsa, Any Other, please specify
4	Mustard, Hot	9	Other Sweet Sauce, please specify
5	Mustard, Mild	10	Other Savory Sauce, please specify

SECTION 533 – DRIED FOOD

Class		Class	
1	Dried Fruit, please specify	3	Dried Meats, please specify
2	Dried Vegetables, please specify		

SECTION 534 – FOOD PRESERVATION AWARDS

◆SWEEPSTAKES FOR FOOD PRESERVATION◆

Sweepstakes will be calculated as follows:

1st Place -5 points; 2nd Place-3 points; 3rd Place-1 point (See State Rule IV-7)

Class		
1	1 st	\$50 & Rosette
2	2 nd	\$30 & Rosette
3	3 rd	\$20 & Rosette

Sponsored by McClure Dairy, Inc.

