

New! Special Adult Culinary Contest

GRANDMA'S & GRANDPA'S COOKIES

COOKIES MADE BY GRANDPARENTS & JUDGED BY KIDS

Timeline & Rules

- Eligibility** → Open to all California grandparents.
- Entry Forms Due** → On or before Thursday, May 15, 5 pm, Fair Office
- Entry Limit** → One Entry per Exhibitor
- Entry Fee** → \$3 per Entry - Fee must accompany Entry Form.
Entry Fee includes Fair Admission.
- Exhibits Received** → Wednesday, July 2, 2:30 pm, Blue Ribbon Stage, Exhibit Hall
- Judging** → Wednesday, July 2, 3 pm, Blue Ribbon Stage

1. Local and State Rules govern this competition.
2. **Contestants must be a grandparent.**
3. Use your favorite cookie recipe. Please bring a copy of recipe for judging. Recipe may be used for publication.
4. Bring one dozen cookies. You may be creative with your presentation.
5. Any type of cookie may be made (Drop, Molded, Pressed, Bar, etc.).
6. The judging will take place in front of fairgoers at the Blue Ribbon Stage in the Exhibit Hall.
Judging: Recipe(s) & Taste – 90% • Presentation & Appearance – 10%
Refer to scorecard for cookies in Adult Baked Foods Department (Division 7).
7. Contestant will receive a special admission pass.
8. Please label your entry with name and phone number on bottom of container(s).

Division 15 Grandmas' & Grandpas' Cookies

- Class**
- 1 Cookies made by a Grandma (1 dozen)
 - 2 Cookies made by a Grandpa (1 dozen)

American System of Judging - Awards Offered per Class

- 1st Place ----- \$25 & Ribbon
- 2nd Place ----- \$15 & Ribbon
- 3rd Place ----- \$10 & Ribbon
- 4th Place ----- \$8 & Ribbon
- 5th Place ----- \$5 & Ribbon

Best of Show – \$25 & Special Rosette Ribbon



New! Special Junior Culinary Contest

COOKIES BY KIDS

Judges:

- Kathy Drady**, Award Winning Baker, Nicasio
- Lawrence Lavagetto**, Kitchen Assistant, *Ramekins Cooking School*, Sonoma
- Jim McIsaac**, Cookie Consumer, Novato
- Susan McIsaac**, Baker of Award Winning Cookies, Novato

Timeline & Rules

- Eligibility** → Open to all amateur California chefs, 5 through 18
- Entry Forms Due** → On or before Thursday, May 15, 5 pm, Fair Office
- Entry Limit** → One Entry per Exhibitor
- Entry Fee** → \$3 per Entry - Fee must accompany Entry Form.
Entry Fee includes Fair Admission.
- Exhibits Received** → Wednesday, July 2, 4:30 pm, Blue Ribbon Stage, Exhibit Hall
- Judging** → Wednesday, July 2, 5 pm, Blue Ribbon Stage

1. Local and State Rules govern this competition.
2. Any recipe for Cookies may be used. Please bring a copy of your recipe for judging. Recipe(s) may be used for publication.
3. Bring one dozen cookies on a plate or in a basket, etc. You may be creative with your presentation.
4. The judging will take place in front of fairgoers at the Blue Ribbon Stage in the Exhibit Hall.
Judging: Recipe and Taste - 90% • Presentation and Appearance - 10%
5. Contestant will receive a special admission pass.
6. Please label your entry with name and phone number on bottom of container.

Division 16 Cookies by Kids

Class

- 1 Cookies, made by a youth, 5 through 12 years of age
- 2 Cookies, made by a youth, 13 through 18 years of age

American System of Judging - Awards Offered per Class

- 1st Place ----- \$25 & Ribbon
- 2nd Place ----- \$15 & Ribbon
- 3rd Place ----- \$10 & Ribbon
- 4th Place ----- \$8 & Ribbon
- 5th Place ----- \$5 & Ribbon

Best of Show – \$25 & Special Rosette Ribbon

Special Prize for Cookies by Kids
Awarded at the Discretion of the Judges
*Courtesy of ~ **Mulberry Street Pizzeria** San Rafael*
Gift Certificate for 1 Medium Pizza,
2 House Salads, & 1 Pitcher of Soda

Special Adult & Junior Culinary Contest

HEALTHY FOODS



Judges:

- Leslie Harlib**, San Rafael, Food Writer, Cookbook Author & Restaurant Critic
Marinscope Newspaper Group
- Pat Kendall**, Chief Administrative Officer, *Kaiser Permanente Medical*, San Rafael
- Lawrence Lavagetto**, Kitchen Assistant, *Ramekins Cooking School*, Sonoma
- Armida Scopazzi**, Owner, *A Midnight Kitchen*, San Rafael

Timeline & Rules



- Eligibility** → Open to all amateur California chefs, 9 years of age through adult
- Entry Forms Due** → On or before Thursday, May 15, 5 pm, Fair Office
- Entry Limit** → One Entry per Exhibitor per Class
- Entry Fee** → \$3 per Entry - Fee must accompany Entry Form. Entry Fee includes Fair Admission.
- Exhibits Received** → Wednesday, July 2, 6:30 pm, Blue Ribbon Stage, Exhibit Hall
- Judging** → Wednesday, July 2, 7:00 pm, Blue Ribbon Stage

- Local and State Rules govern this competition.
- Use your favorite low fat or healthy choice recipe. Please bring a copy of recipe for judging. Recipe should include the following:
 - All amounts for ingredients and serving size should be listed in grams (preferably) or ounces;
 - Yield of recipe (number and size of servings);
 - Each ingredient listed separately, with specifications as to type of product, and amount. Recipe may be used for publication.
- Go to the following website for more information on how to determine if recipe meets guidelines and suggestions for recipe makeovers;
www.co.marin.ca.us/nutritionwellness
- Bring a salad to serve six people, a whole cake, loaf of bread, 1 dozen cookies, 6 individual parfaits, etc.
- The judging will take place in front of fairgoers at the Blue Ribbon Stage in the Exhibit Hall.

Judging: Recipe(s) & Nutritional Value – 50% • Taste – 40%
• **Presentation & Appearance – 10%**
- Each contestant will receive a special admission pass.

Division 17 Healthy Foods



- | | | |
|--------------|---------------------------------|------------------------------------|
| Class | 1 Healthy Salads | 4 Sugar Free Desserts |
| | 2 Healthy Baked Desserts | 5 Any other Healthy Dessert |
| | 3 Gluten-free Desserts | |

American System of Judging - Awards Offered per Class

- 1st Place ----- \$25 & Ribbon
 2nd Place ----- \$15 & Ribbon
 3rd Place ----- \$10 & Ribbon
 4th Place ----- \$8 & Ribbon
 5th Place ----- \$5 & Ribbon

Best of Show – \$25 & Special Rosette Ribbon

New! Special Adult Culinary Contest

CLOVER COUNTRY QUICHE

RECIPES USING CLOVER STORNETTA PRODUCTS

Judges:

Amanda Dias, Catering Chef, *Ramekins Cooking School*, Sonoma

Randall Hicks, Pastry Chef & Culinary Assistant, *Ramekins Cooking School*, Sonoma

Lawrence Lavagetto, Kitchen Assistant, *Ramekins Cooking School*, Sonoma

Timeline & Rules



- Eligibility** → Open to all amateur California chefs
- Entry Forms Due** → On or before Thursday, May 15, 5 pm, Fair Office
- Entry Limit** → One Entry per Exhibitor per Class
- Entry Fee** → \$3 per Entry - Fee must accompany Entry Form. Entry Fee includes Fair Admission.
- Exhibits Received** → Thursday, July 3, 12:30 pm, Blue Ribbon Stage, Exhibit Hall
- Judging** → Thursday, July 3, 1 pm, Blue Ribbon Stage

1. Local and State Rules govern this competition.
2. Any recipe for quiche using three or more Clover-Stornetta dairy products may be used.
3. Bring one entire quiche. You may be creative with your presentation.
4. A microwave will be available for re-heating entries before judging.
5. The judging will take place in front of fairgoers at the Blue Ribbon Stage in the Exhibit Hall.
Judging: Recipe and Taste - 90% • Presentation and Appearance - 10%
6. Contestant will receive a special admission pass.
7. Please label your entry with name phone number on bottom of container.

Division 18 Clover Country Quiche

- Class 1** Clover Country Quiche, any quiche recipe (Cheese, Meat, Onion, Mushroom, Vegetable, Combination, etc.) using three or more Clover-Stornetta Farms dairy products
- 2** Clover Country Quiche, any low fat quiche recipe, using two or more low fat Clover-Stornetta Farms dairy products

American System of Judging – Awards Offered per Class

- 1st Place -----\$25 & Ribbon
- 2nd Place -----\$15 & Ribbon
- 3rd Place -----\$10 & Ribbon
- 4th Place ----- \$8 & Ribbon
- 5th Place -- \$5 & Ribbon

Best of Show – \$25 & Special Rosette Ribbon

Best of Show Low Fat Entry – \$25 & Special Rosette Ribbon

Special Adult Culinary Contest

TREMENDOUS TRUFFLES

Judges:

Cathy Baker-Fayal, Assistant Bakery Team Leader, *Whole Foods*, Mill Valley
Randall Hicks, Pastry Chef & Culinary Assistant, *Ramekins Cooking School*, Sonoma
Lawrence Lavagetto, Kitchen Assistant, *Ramekins Cooking School*, Sonoma

Timeline & Rules

- Eligibility** → Open to all amateur California chefs, 5 through adult
Entry Forms Due → On or before Thursday, May 15, 5 pm, Fair Office
Entry Limit → One Entry per Exhibitor per Class
Entry Fee → \$3 per Entry - Fee must accompany Entry Form.
Entry Fee includes Fair Admission.
Exhibits Received → Thursday, July 3, 4:30 pm, Blue Ribbon Stage, Exhibit Hall
Judging → Thursday, July 3, 5 pm, Blue Ribbon Stage

1. Local and State Rules govern this competition.
2. Any recipe for truffles may be used. Please bring a copy of your recipe for judging. Recipe(s) may be used for publication.
3. Bring one dozen truffles on a plate, in a basket or box, etc. You may be creative with your presentation.
4. The judging will take place in front of fairgoers at the Blue Ribbon Stage in the Exhibit Hall.
Judging: Recipe and Taste - 90% • Presentation and Appearance - 10%
5. Contestant will receive a special admission pass.
6. Please label your entry with name and phone number on bottom of container.

Division 19 Tremendous Truffles

Class

- 1 Tremendous Truffles, Chocolate based
- 2 Tremendous Truffles, White Chocolate based
- 3 Tremendous Truffles, any other recipe (not using chocolate)
- 4 Tremendous Truffles, low calorie, any recipe

American System of Judging - Awards Offered per Class

1st Place ----- \$25 & Ribbon
2nd Place ----- \$15 & Ribbon
3rd Place ----- \$10 & Ribbon
4th Place ----- \$8 & Ribbon
5th Place ----- \$5 & Ribbon

**Best of Show – \$25 &
Special Rosette Ribbon**

Special Adult Culinary Contest

CHAMPION CHOCOLATE CAKE

Judges:

Cathy Baker-Fayal, Assistant Bakery Team Leader, *Whole Foods*, Mill Valley

Randall Hicks, Pastry Chef & Culinary Assistant, *Ramekins Cooking School*, Sonoma

Lawrence Lavagetto, Kitchen Assistant, *Ramekins Cooking School*, Sonoma

Timeline & Rules

- Eligibility** → Open to all amateur California chefs
- Entry Forms Due** → On or before Thursday, May 15, 5 pm, Fair Office
- Entry Limit** → One Entry per Exhibitor per Class
- Entry Fee** → \$3 per Entry - Fee must accompany Entry Form.
Entry Fee includes Fair Admission.
- Exhibits Received** → Thursday, July 3, 6:30 pm, Blue Ribbon Stage, Exhibit Hall
- Judging** → Thursday, July 3, 7 pm, Blue Ribbon Stage

1. Local and State Rules govern this competition.
2. Any recipe for chocolate cake may be used. Your cake may be any type (layer cake, torte, Bundt, roll, loaf, sheet, etc. Please bring a copy of recipe for judging. Recipe may be used for publication.
3. Please bring one whole cake. You may be creative with your presentation.
4. The judging will take place in front of fairgoers at the Blue Ribbon Stage in the Exhibit Hall.
Judging: Recipe and Taste - 90% ● Presentation and Appearance - 10%
5. Contestant will receive a special admission pass.
6. Please label your entry with name and phone number on bottom of container.

Division 20 Champion Chocolate Cake

- Class**
- 1 Champion Chocolate Layer Cake, any recipe
 - 2 Champion Chocolate Cake, any other type, any recipe

American System of Judging - Awards Offered per Class

1st Place -----	\$25 & Ribbon
2nd Place -----	\$15 & Ribbon
3rd Place -----	\$10 & Ribbon
4th Place -----	\$8 & Ribbon
5th Place -----	\$5 & Ribbon

**Best of Show – \$25 &
Special Rosette Ribbon**

Special Adult Culinary Contest

MAGNIFICENT MUFFINS

Judges:

Lori Bowling, Kitchen Assistant, *Ramekins Cooking School*, Sonoma
Randall Hicks, Pastry Chef & Culinary Assistant, *Ramekins Cooking School*, Sonoma
Lawrence Lavagetto, Kitchen Assistant, *Ramekins Cooking School*, Sonoma
Susan Pruett, Class Kitchen Manager, *Ramekins Cooking School*, Sonoma

Timeline & Rules

Eligibility → Open to all amateur adult California bakers
Entry Forms Due → On or before Thursday, May 15, 5 pm, Fair Office
Entry Limit → One Entry per Exhibitor per Class
Entry Fee → \$3 per Entry - Fee must accompany Entry Form.
Entry Fee includes Fair Admission.
Exhibits Received → Friday, July 4, 12:30 pm, Blue Ribbon Stage, Exhibit Hall
Judging → Friday, July 4, 1 pm, Blue Ribbon Stage

1. Local and State Rules govern this competition.
2. Any recipe for muffins may be used.
3. Bring a copy of your recipe for judging. Recipe may be used for publication.
4. Bring eight muffins.
5. You may be creative with your presentation.
6. The judging will take place in front of fairgoers at the Blue Ribbon Stage in the Exhibit Hall.
Judging: Recipe and Taste - 90% ● Presentation and Appearance - 10%
7. Each contestant will receive one special Fair admission pass.
8. Please label your entry with name and phone number on bottom of container.

Division 21 Magnificent Muffins

Class

- 1 Magnificent Muffins, bran based, any recipe
- 2 Magnificent Muffins, fruit based (banana, orange, etc.), any recipe
- 3 Magnificent Muffins, vegetable based (corn, zucchini, etc.), any recipe
- 4 Magnificent Muffins, any other recipe

American System of Judging - Awards Offered per Class

1st Place ----- \$25 & Ribbon
2nd Place ----- \$15 & Ribbon
3rd Place ----- \$10 & Ribbon
4th Place ----- \$8 & Ribbon
5th Place ----- \$5 & Ribbon

**Best of Show – \$25 &
Special Rosette Ribbon**

Special Adult Culinary Contest

CHAMPION CHILI

Judges:

Randall Hicks, Pastry Chef & Culinary Assistant, *Ramekins Cooking School*, Sonoma
Susan Pruett, Class Kitchen Manager, *Ramekins Cooking School*, Sonoma
Charlene Small, Culinary Assistant, *Ramekins Cooking School*, Sonoma



Timeline & Rules

- Eligibility** → Open to all amateur adult California bakers
- Entry Forms Due** → On or before Thursday, May 15, 5 pm, Fair Office
- Entry Limit** → One Entry per Exhibitor per Class
- Entry Fee** → \$3 per Entry - Fee must accompany Entry Form. Entry Fee includes Fair Admission.
- Exhibits Received** → Friday, July 4, 2:30 pm, Blue Ribbon Stage, Exhibit Hall
- Judging** → Friday, July 4, 3 pm, Blue Ribbon Stage

1. Local and State Rules govern this competition.
2. Any chili recipe may be used, with or without meat.
3. Bring a copy of your recipe for judging. Recipe may be used for publication.
4. Bring approximately one gallon of chili.
5. You may be creative with your presentation.
6. The judging will take place in front of fairgoers at the Blue Ribbon Stage in the Exhibit Hall.
Judging: Recipe and Taste - 90% • Presentation and Appearance - 10%
7. Each contestant will receive one special Fair admission pass.
8. Please label your entry with name and phone number on bottom of container.

Division 22 Champion Chili

Class

- 1 Chili Con Carne (with meat)
- 2 Vegetarian Chili



American System of Judging – Awards Offered per Class

1st Place-----	\$50 & Ribbon
2nd Place -----	\$40 & Ribbon
3rd Place-----	\$30 & Ribbon
4th Place-----	\$20 & Ribbon
5th Place-----	\$10 & Ribbon

Best of Show – \$50 & Special Rosette Ribbon

Special Award for Best Use of Additional Products produced in Marin and/or Sonoma Counties (Meat, Fruit, Vegetables, Olive Oil, Dairy Products, etc.) (Please list on recipe.) \$50 & Special Rosette Ribbon sponsored by Agricultural Institute of Marin, The Bay Area's Farmers Markets

Special Adult Culinary Contest

PASTA SAUCE

Judges:

Randall Hicks, Pastry Chef & Culinary Assistant, *Ramekins Cooking School*, Sonoma

Susan Pruett, Class Kitchen Manager, *Ramekins Cooking School*, Sonoma

Charlene Small, Culinary Assistant, *Ramekins Cooking School*, Sonoma

Timeline & Rules

Eligibility → Open to all amateur adult California bakers

Entry Forms Due → On or before Thursday, May 15, 5 pm, Fair Office

Entry Limit → One Entry per Exhibitor per Class

Entry Fee → \$3 per Entry - Fee must accompany Entry Form.
Entry Fee includes Fair Admission.

Exhibits Received → Friday, July 4, 4:30 pm, Blue Ribbon Stage, Exhibit Hall

Judging → Friday, July 4, 5 pm, Blue Ribbon Stage

1. Local and State Rules govern this competition.
2. Any recipe for Pasta Sauce may be used.
3. Bring a copy of your recipe for judging. Recipe may be used for publication.
4. Bring approximately one quart of sauce. Marin County Fair will provide cooked pasta and a microwave for heating your sauce. You will mix your sauce with the pasta provided.
5. Bring a platter or bowl for your presentation. You may be creative with your presentation.
6. The judging will take place in front of fairgoers at the Blue Ribbon Stage in the Exhibit Hall.
Judging: Recipe and Taste - 90% • Presentation and Appearance - 10%
7. Each contestant will receive one special Fair admission pass.
8. Please label your entry with name and phone number on bottom of container.

Division 23 Pasta Sauce

Class

- 1 Meat Sauce - any sauce using one or more types of meat
- 2 Marinara Sauce - tomato based meatless sauce
- 3 White, Béchamel, or Cream Sauce - Example: Clam & Garlic Alfredo

American System of Judging – Awards Offered per Class

1st Place -----\$25 & Ribbon
2nd Place -----\$15 & Ribbon
3rd Place -----\$10 & Ribbon
4th Place ----- \$8 & Ribbon
5th Place ---- \$5 & Ribbon

**Best of Show – \$50 &
Special Rosette Ribbon**

Special Award for Best Use of Additional Products produced in Marin and/or Sonoma Counties (Meat, Fruit, Vegetables, Jam, Olive Oil, Dairy Products, etc.) (Please list on recipe.) \$50 & Special Rosette Ribbon sponsored by Agricultural Institute of Marin, The Bay Area's Farmers Markets



Special Adult Culinary Contest

AS AMERICAN AS APPLE PIE

Judges:

- Cathy Baker-Fayal**, Assistant Bakery Team Leader, *Whole Foods*, Mill Valley
- Amanda Dias**, Catering Chef, *Ramekins Cooking School*, Sonoma
- Leslie Harlib**, San Rafael, Food Writer, Cookbook Author & Restaurant Critic
Marinscope Newspaper Group
- Randall Hicks**, Pastry Chef & Culinary Assistant, *Ramekins Cooking School*, Sonoma

Timeline & Rules

- Eligibility** → Open to all amateur California chefs
- Entry Forms Due** → On or before Thursday, May 15, 5 pm, Fair Office
- Entry Limit** → One Entry per Exhibitor per Class
- Entry Fee** → \$3 per Entry - Fee must accompany Entry Form.
Entry Fee includes Fair Admission.
- Exhibits Received** → Saturday, July 5, 3:30 pm, Blue Ribbon Stage, Exhibit Hall
- Judging** → Saturday, July 5, 4 pm, Blue Ribbon Stage

1. Local and State Rules govern this competition.
2. Any apple pie recipe may be used. (Two crust, graham cracker crust, lattice top, French style, crumb topping, etc.) Bring a copy of your recipe for judging. Your recipe may be used for publication.
3. Bring entire pie. You may be creative with presentation.
4. The judging will take place in front of fairgoers at the Blue Ribbon Stage in the Exhibit Hall.
Judging: Recipe and Taste - 90% ● Presentation and Appearance - 10%
5. Contestants will receive a special admission pass.
6. Please label your entry with name and phone number on bottom of container.

Division 24 As American as Apple Pie

Class

- 1 Apple Pie, Any recipe

American System of Judging – Awards Offered per Class

1st Place -----	\$25 & Ribbon
2nd Place -----	\$15 & Ribbon
3rd Place -----	\$10 & Ribbon
4th Place -----	\$8 & Ribbon
5th Place -----	\$5 & Ribbon

**Best of Show –
\$50 & Special Rosette Ribbon**

Special Adult Culinary Contest

THE GREATEST PIES IN THE USA

Judges:

Cathy Baker-Fayal, Assistant Bakery Team Leader, *Whole Foods*, Mill Valley

Amanda Dias, Catering Chef, *Ramekins Cooking School*, Sonoma

Leslie Harlib, San Rafael, Food Writer, Cookbook Author & Restaurant Critic
Marinscope Newspaper Group

Randall Hicks, Pastry Chef & Culinary Assistant, *Ramekins Cooking School*, Sonoma

Timeline & Rules

Eligibility → Open to all amateur California chefs

Entry Forms Due → On or before Thursday, May 15, 5 pm, Fair Office

Entry Limit → One Entry per Exhibitor per Class

Entry Fee → \$3 per Entry - Fee must accompany Entry Form.
Entry Fee includes Fair Admission.

Exhibits Received → Saturday, July 5, 5 pm, Blue Ribbon Stage, Exhibit Hall

Judging → Saturday, July 5, 5:30 pm, Blue Ribbon Stage

1. Local and State Rules govern this competition.
2. Any recipe may be used. Bring a copy of your recipe for judging. Your recipe may be used for publication.
3. Bring entire pie. You may be creative with presentation.
4. The judging will take place in front of fairgoers at the Blue Ribbon Stage in the Exhibit Hall.
Judging: Recipe and Taste - 90% • Presentation and Appearance - 10%
5. Contestants will receive a special admission pass.
6. Please label your entry with name and phone number on bottom of container.

Division 25 Greatest Pies in the USA

Class

- 1 Blueberry Pie, Tart, or Galette – any type, any crust
- 2 Fruit Pie- Cherry, Lemon, Peach, etc. – any type, any crust
(Enter apple pies in Division 24.)
- 3 Cream or Custard Pies - Chess, Banana, Coconut, Chocolate, etc.
- 4 Tarts & Galettes - any sweet type, Fruit, Chocolate, Lemon, etc.
- 5 Any other Sweet Pies - Pecan, Peanut Butter, Nut, Sweet Potato, etc.
- 6 Savory Pies, Galettes, Tarts, etc. - Any type – Vegetable, Mushroom, Mincemeat, Chicken Pot Pie, Salmon, etc.

American System of Judging

Awards Offered per Class

1st Place----- \$25 & Ribbon
2nd Place ----- \$15 & Ribbon
3rd Place ----- \$10 & Ribbon
4th Place----- \$8 & Ribbon
5th Place ----- \$5 & Ribbon

**BEST OF SHOW SWEET ENTRY –
BEST OF SHOW SAVORY ENTRY –
\$50 Each & Special Rosette Ribbons
courtesy of ~**

Marjorie Goodman, Novato

In Memory of Her Mother Ann Niman

Special Adult Culinary Contest

EVERYTHING'S BETTER WITH BACON

Judges:

- Fradel Been**, Chef & Private Class Coordinator, *Ramekins Cooking School*, Sonoma
Randall Hicks, Pastry Chef & Culinary Assistant, *Ramekins Cooking School*, Sonoma
Ted Rowe, Award Winning Chef & Owner,
Mulberry Street Pizzeria & Restaurant, San Rafael
Charlene Small, Culinary Assistant, *Ramekins Cooking School*, Sonoma

Timeline & Rules

- Eligibility** → Open to all amateur California chefs
Entry Forms Due → On or before Thursday, May 15, 5 pm, Fair Office
Entry Limit → One Entry per Exhibitor per Class
Entry Fee → \$3 per Entry - Fee must accompany Entry Form.
Entry Fee includes Fair Admission.
Exhibits Received → Sunday, July 6, 12:30 pm, Blue Ribbon Stage, Exhibit Hall
Judging → Sunday, July 6, 1 pm, Blue Ribbon Stage

1. Local and State Rules govern this competition.
2. Your recipe must include bacon. Bring a copy of your recipe. Recipe may be used for publication.
3. Bring enough to serve eight people. You may be creative with your presentation.
4. A microwave will be available for re-heating entry.
5. The judging will take place in front of fairgoers at the Blue Ribbon Stage in the Exhibit Hall.
Judging: Recipe and Taste - 90% • Presentation and Appearance - 10%
6. Each contestant will receive one special Fair admission pass.
7. Please label your entry with name and phone number on bottom of container.

Division 26 Everything's Better with Bacon!

Class

- 1 Appetizers containing Bacon, Hot or Cold
- 2 Entrées containing Bacon, Hot or Cold
- 3 Desserts containing bacon, Hot or Cold



American System of Judging – Awards Offered per Class

- 1st Place----- \$25 & Ribbon
2nd Place ----- \$15 & Ribbon
3rd Place ----- \$10 & Ribbon
4th Place ----- \$8 & Ribbon
5th Place ----- \$5 & Ribbon

**Best of Show – \$25 &
Special Rosette Ribbon**

Special Award for Best Use of Additional Products produced in Marin and/or Sonoma Counties (Meat, Fruit, Vegetables, Jam, Olive Oil, Dairy Products, etc.) (Please list on recipe.) \$50 & Special Rosette Ribbon sponsored by Agricultural Institute of Marin, The Bay Area's Farmers Markets

Special Adult Culinary Contest

REMARKABLE RIBS

Judges:

Fradel Been, Chef & Private Class Coordinator, *Ramekins Cooking School*, Sonoma
Randall Hicks, Pastry Chef & Culinary Assistant, *Ramekins Cooking School*, Sonoma
Ted Rowe, Award Winning Chef & Owner,
Mulberry Street Pizzeria & Restaurant, San Rafael
Charlene Small, Culinary Assistant, *Ramekins Cooking School*, Sonoma

Timeline & Rules

- Eligibility** → Open to all amateur adult California chefs
- Entry Forms Due** → On or before Thursday, May 15, 5 pm, Fair Office
- Entry Limit** → One Entry per Exhibitor per Class
- Entry Fee** → \$3 per Entry - Fee must accompany Entry Form. Entry Fee includes Fair Admission.
- Exhibits Received** → Sunday, July 6, 2:30 pm, Blue Ribbon Stage, Exhibit Hall
- Judging** → Sunday, July 6, 3 pm, Blue Ribbon Stage

1. Local and State Rules govern this competition.
2. Any recipe using pork, beef, goat, or lamb ribs may be used - barbecued, baked, etc. Bring a copy of your recipe for judging. Recipe may be used for publication.
3. Bring 12 to 16 ribs. You may be creative with your presentation.
4. A microwave will be available for re-heating entry.
5. The judging will take place in front of fairgoers at the Blue Ribbon Stage in the Exhibit Hall.
Judging: Recipe and Taste - 90% • Presentation and Appearance - 10%
6. Each contestant will receive one special Fair admission pass.
7. Please label your entry with name and phone number on bottom of container.

Division 27 Remarkable Ribs

Class

- 1 Ribs made by an Individual
- 2 Ribs made by a Family
- 3 Ribs made by a Team of two or more people



American System of Judging – Awards Offered per Class

- 1st Place----- \$25 & Ribbon
- 2nd Place ----- \$15 & Ribbon
- 3rd Place ----- \$10 & Ribbon
- 4th Place ----- \$8 & Ribbon
- 5th Place ----- \$5 & Ribbon

Best of Show – \$50 & Special Rosette Ribbon

Special Award for Best Use of Additional Products produced in Marin and/or Sonoma Counties (Meat, Fruit, Vegetables, Jam, Olive Oil, Dairy Products, etc.) (Please list on recipe.) \$50 & Special Rosette Ribbon sponsored by Agricultural Institute of Marin, The Bay Area's Farmers Markets

Special Adult & Junior Culinary Contest

RECETAS LATINAS



Judges:

- Fradel Been**, Chef & Private Class Coordinator, *Ramekins Cooking School*, Sonoma
Amanda Dias, Catering Chef, *Ramekins Cooking School*, Sonoma
Randall Hicks, Pastry Chef & Culinary Assistant, *Ramekins Cooking School*, Sonoma
Lawrence Lavagetto, Kitchen Assistant, *Ramekins Cooking School*, Sonoma



Timeline & Rules

- Eligibility** → Open to all amateur California chefs, 9 through adult
Entry Forms Due → On or before Thursday, May 15, 5 pm, Fair Office
Entry Limit → One Entry per Exhibitor per Class
Entry Fee → \$3 per Entry - Fee must accompany Entry Form. Entry Fee includes Fair Admission.
Exhibits Received → Sunday, July 6, 4:30 pm, Blue Ribbon Stage, Exhibit Hall
Judging → Sunday, July 6, 5 pm, Blue Ribbon Stage

1. Local and State Rules govern this competition.
2. Bring a copy of your recipe for judging. Recipe may be used for publication.
3. Marin County Fair will provide a microwave oven, if you need to reheat entry.
4. Bring a serving dish. You may be creative.
5. The judging will take place in front of fairgoers at the Blue Ribbon Stage in the Exhibit Hall.

Judging: Recipe and Taste - 90% • Presentation and Appearance - 10%.

6. Contestant will receive a special admission pass.
7. Please label your entry with name and phone number on bottom of container.

Division 28 Recetas Latinas



Class

- | | |
|----------------------------------|------------------------------------|
| 1 Chili Rellenos (4), any recipe | 5 Mole, any recipe using Mole |
| 2 Enchiladas, (6), any recipe | 6 Desserts, Flan, (6), any recipe |
| 3 Pupusas, (6), any recipe | 7 Desserts, Fruit, (6), any recipe |
| 4 Tamales, (6), any recipe | 8 Any Low Fat Latino Recipe |

American System of Judging – Awards Offered per Class

1st Place -----	\$25 & Ribbon
2nd Place -----	\$15 & Ribbon
3rd Place -----	\$10 & Ribbon
4th Place -----	\$8 & Ribbon
5th Place -----	\$5 & Ribbon

Best of Show – \$50 & Special Rosette Ribbon

Best of Show – Low Fat Entry – \$50 & Special Rosette Ribbon

Best of Show Dessert – \$50 & Special Rosette Ribbon

Special Adult & Junior Dairy Foods Contest

CALIFORNIA CHEESECAKE

Judges:

- Lori Bowling**, Kitchen Assistant, *Ramekins Cooking School*, Sonoma
- Amanda Dias**, Catering Chef, *Ramekins Cooking School*, Sonoma
- Randall Hicks**, Pastry Chef & Culinary Assistant, *Ramekins Cooking School*, Sonoma
- Greg Maier**, Head Pastry Chef, *Whole Foods*, Novato

Timeline & Rules

- Entry Forms Due** → On or before Thursday, May 15, 5 pm, Fair Office
- Entry Limit** → One Entry per Exhibitor per Class
- Entry Fee** → \$3 per entry, Fee must accompany Entry Form
Entry Fee includes Fair admission
- Contest Check-in** → Saturday, July 5, 11:30 am, Blue Ribbon Stage, Exhibit Hall
- Judging** → Saturday, July 5, 12 Noon, Blue Ribbon Stage

1. Open to residents of California.
 2. Any cheesecake recipe may be used. The cake may be made with or without topping, depending on the class. Bring one whole cheesecake.
 3. Bring a copy of your recipe for judging. Recipe may be used for publication.
 4. Contestant will be issued a special pass valid only on day of event.
 5. Judging will take place at 12 Noon, followed by presentation of awards.
- Judging: Recipe and Taste - 90% ● Presentation and Appearance - 10%.**

Division 29 California Cheesecake

Class

- 1 One Whole Cheesecake, plain (no topping), made by an adult, 19 years & older
- 2 One Whole Cheesecake, flavored with or without topping, made by an adult, 19 years & older
- 3 One Whole Cheesecake, using at least one cheese produced in Marin County (list cheese(s) in recipe), made by an adult or youth, 9 years & older
- 4 One Whole Cheesecake, any kind - plain or flavored, with or without topping, made by a youth, 5 through 18 years old

American System of Judging – Awards Offered per Class

1st Place -----	\$30 & Ribbon*
2nd Place-----	\$25 & Ribbon
3rd Place -----	\$20 & Ribbon
4th Place-----	\$10 & Ribbon
5th Place - 8th Place-----	\$5 & Ribbon
Honorable Mentions -----	Ribbons

***First Place Cheesecake made with Marin County produced Cheeses(s) sponsored by Marin Agricultural Land Trust – \$50**

Best of Show Adult & Best of Show Junior – Special Rosette Ribbons

Special Adult & Junior Dairy Foods Contest

CALIFORNIA BUTTER COOKIES

Judges:

- Lori Bowling**, Kitchen Assistant, *Ramekins Cooking School*, Sonoma
- Amanda Dias**, Catering Chef, *Ramekins Cooking School*, Sonoma
- Randall Hicks**, Pastry Chef & Culinary Assistant, *Ramekins Cooking School*, Sonoma
- Greg Maier**, Head Pastry Chef, *Whole Foods*, Novato

Timeline & Rules

- Entry Forms Due** → On or before Thursday, May 15, 5 pm, Fair Office
- Entry Limit** → One entry per Exhibitor
- Entry Fee** → \$3 per entry, Fee must accompany Entry Form
Entry Fee includes Fair admission
- Contest Check-in** → Saturday, July 5, 12:30 pm, Blue Ribbon Stage, Exhibit Hall
- Judging** → Saturday, July 5, 1 pm, Blue Ribbon Stage

- Open to residents of California.
 - Any butter cookie recipe may be used, but butter produced in California must be one of the ingredients.
 - Bring a copy of your recipe for judging. Recipe may be used for publication.
 - Bring one dozen cookies.
 - Contestant will be issued a special pass valid only on day of event.
 - Judging will take place at 1 pm, followed by presentation of awards.
- Judging: Recipe and Taste - 90% • Presentation and Appearance - 10%.**

Division 30 California Butter Cookies

Class

- One dozen butter cookies, any recipe, made by an adult, (19 years old & over)
- One dozen butter cookies, made by youth, (through 18 years old)

American System of Judging – Awards Offered per Class

1st Place -----	\$40 & Ribbon
2nd Place -----	\$30 & Ribbon
3rd Place -----	\$20 & Ribbon
4th Place -----	\$10 & Ribbon
5th Place through 8th Place-----	\$5 & Ribbon
Honorable Mentions (Awarded at the discretion of the Judges)---Ribbons	

**Best of Show – \$25 plus
Special Rosette Ribbon
sponsored by the
North Bay Dairy Women**



Special Adult & Junior Dairy Foods Contest

BAKING WITH LOW FAT DAIRY PRODUCTS



Judges:

- Lori Bowling**, Kitchen Assistant, *Ramekins Cooking School*, Sonoma
Amanda Dias, Catering Chef, *Ramekins Cooking School*, Sonoma
Randall Hicks, Pastry Chef & Culinary Assistant, *Ramekins Cooking School*, Sonoma
Greg Maier, Head Pastry Chef, *Whole Foods*, Novato



Timeline & Rules

- Entry Forms Due** → On or before Thursday, May 15, 5 pm, Fair Office
Entry Limit → One Entry per Exhibitor
Entry Fee → \$3 per entry, Fee must accompany Entry Form
Entry Fee includes Fair admission
Contest Check-in → Saturday, July 5, 12:30 pm, Blue Ribbon Stage, Exhibit Hall
Judging → Saturday, July 5, 1 pm, Blue Ribbon Stage

1. Open to residents of California.
 2. Any recipe using low fat dairy products produced in California may be used.
 3. Bring a copy of your recipe for judging. Recipe may be used for publication.
 4. Bring one whole cake or bread, eight muffins, or twelve cookies, etc.
 5. Contestant will be issued a special pass valid only on day of event.
 6. Judging will take place at 1 pm, followed by presentation of awards.
- Judging: Recipe and Taste - 90% • Presentation and Appearance - 10%.**

Division 31 Baking with Low Fat Dairy Products



Class

- 1 Any Baked item using low Fat Dairy Products made by an adult, 19 years & older
- 2 Any Baked item using low Fat Dairy Products made by a youth, 5 through 18 years

American System of Judging – Awards Offered per Class

1st Place	-----	\$40 & Ribbon
2nd Place	-----	\$30 & Ribbon
3rd Place	-----	\$20 & Ribbon
4th Place	-----	\$10 & Ribbon
5th Place through 8th Place	-----	\$5 & Ribbon
Honorable Mentions	-----	Ribbons

Best of Show – Special Rosette Ribbon

Special Prizes for First Place Winners for all Dairy Foods Contests

sponsored by **McClelland's Dairy, Petaluma**

**One Pound McClelland's Dairy European Style
Organic Artisan Butter plus a McClelland's Dairy Farm Tour**

Special Adult & Junior Dairy Foods Contest

CALIFORNIA ICE CREAM BANANA SPLIT SUNDAE CONTEST

Judges:

Charlene Small, Culinary Assistant, *Ramekins Cooking School*, Sonoma

John Slater *Ben & Jerry's Scoop Shop*, Greenbrae & San Francisco

District 3 Dairy Princesses



Timeline & Rules

- Entry Forms Due** → On or before Thursday, May 15, 5 pm, Fair Office
- Entry Limit** → One entry per Family or Team
- Entry Fee** → \$20 per team, Fee must accompany Entry Form
Entry Fee includes Fair admission
- Contest Check-in** → Friday, July 4, 6:30 pm, Blue Ribbon Stage, Exhibit Hall
- Judging** → Friday, July 4, 7 pm, Blue Ribbon Stage

1. Open to residents of California.
2. Each team to consist of two family members or friends, ages 5 through adult.
3. Team will be issued two special passes, valid only on day of event.
4. Vanilla ice cream & whipped cream will be provided by Ben & Jerry's and Clover Stornetta Farms.
5. Sundaes should be any variety of a classic banana split – bananas, three scoops ice cream, and any combination of toppings.
6. Dishes, bowls, ice cream scoops, and all other supplies and ingredients are to be brought by the contestants.
7. All ingredients, except bananas, are to be California produced products – nuts, cherries, jams, fruits, syrups, edible flowers, etc.) Be creative. Bring a list of your ingredients and containers of California products used.
8. The contest will begin at 7 pm followed by the presentation of awards.
9. Ten minutes will be allowed for the completion of your banana split.
10. SCORECARD for BANANA SPLIT SUNDAES
Presentation & Creativity - 50% ● Variety of Ingredients - 50%

Division 32 California Banana Split Sundae

Class 1 Banana Split Sundae, made by a team of two family members or friends

American System of Judging – Awards Offered per Class

1st Place-----	\$50 & Ribbon
2nd Place-----	\$40 & Ribbon
3rd Place-----	\$30 & Ribbon
4th Place-----	\$20 & Ribbon
5th Place through 8th Place -----	\$10 & Ribbon
Honorable Mentions -----	Ribbons

Best of Show - Special Rosette Ribbon

Special Award for Best Use of Products (Fruit, Jams, Olive Oil, Dairy Products, Vegetables, etc.) produced in Sonoma or Marin Counties (Must List on Recipe) – \$25.00 & Special Rosette Ribbon

Special Adult & Junior Contest

VERMONSTER SUNDAE EATING CONTEST

sponsored by Ben & Jerry's Scoop Shop,
Greenbrae & San Francisco

Timeline & Rules



Entry Forms Due → On or before Thursday,
May 15, 5 pm, Fair Office

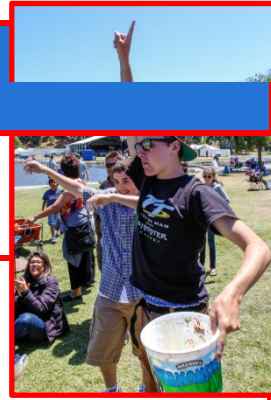


Entry Limit → Maximum 4 People per Team

Entry Fee → \$20 per team,
Fee must accompany Entry Form
Entry includes Fair admission

Contest Check In → Saturday, July 5, 2 pm, Special Events Lawn

Contest → Saturday, July 5, 2:15 pm, Special Events Lawn



1. Open to residents of California.
2. Contestants will be issued a special pass valid only on day of event.
3. Maximum four people per team.
4. Maximum number of teams – 20.
5. Each team required to eat one Ben & Jerry's VERMONSTER Sundae which includes 20 Scoops of ice cream, 4 bananas, 4 scoops hot fudge, 1 fudgy brownie, 3 chocolate chip cookies, 2 scoops of M & M's, 4 scoops sprinkles, and fresh whipped cream.
6. Fastest time wins First Prize.



Division 33 Vermonster Sundae

- Class** 1 Vermonster Team, Adult, 15 years and over, maximum 4 people
2 Vermonster Team, Junior, 5 through 14 years, maximum 4 people

American System of Judging – Awards Offered per Class

- 1st Place Team ----- \$50 & Ribbon plus a gift form Ben & Jerry's
2nd Place Team ----- \$40 & Ribbon
3rd Place Team ----- \$30 & Ribbon
4th Place Team ----- \$20 & Ribbon



2014 Vermonster Winners

Adult Team – “Goon Squad”

Nick Vitas, Tori Vitas, Adam O'Neil,
Justin Jacoban – Juli Vitas, Coach

Junior Team – Colin McLean's Team

The Three Amigos Congratulations!

2013 CULINARY CONTEST SPECIAL AWARDS

Best of Show – Kids Can Cook	Lily Cohen	Greenbrae
Healthy Products Award – Kids Can Cook	Sophia Mottershead	Fairfax
Best of Show – School Lunch Box	Christopher Karl	San Rafael
Healthy Products Award – School Lunch Box	Willow Buscaglia	Novato
Best of Show – Eat Your Veggies	Dana Strauss	San Anselmo
Healthy Products Award – Eat Your Veggies	Linda Cheney	Petaluma
Best of Show – Healthy Desserts	Irene Marcos	Berkeley
Best of Show – Chocolate Heaven	Rita Hatstrup	San Rafael
Best of Show – Chocolate Chip Cookies	John Cheney	Petaluma
Mulberry Street Pizzeria Award (Cookies)	Brana Buzel	San Rafael
Best of Show – Bread – The Staff of Life	Theresa Mar-Elia	San Anselmo
Best of Show – Sweet Pies (Niman Award)	Barbara Jaffe	San Rafael
Best of Show – Savory Pies (Niman Award)	Edward Vorous	San Rafael
Best of Show – Say Cheese!	Pat Johnstone	San Anselmo
Local Products Award – Say Cheese!	Pat Johnstone	San Anselmo
Best of Show – Cheesemaking (All Categories)	Montie Derby	Petaluma
Agricultural Institute of Marin Awards	Montie Derby	Petaluma
Best of Show – Chicken Delight	Sally Catherman	Novato
Best of Show – California Casserole	Janice Nunes	Novato
Best of Show – Go Fish!	Dana Strauss	San Anselmo
Best of Show (Overall) – Recetas Latinas	Marina Segura	San Rafael
Best Low Fat Recipe – Recetas Latinas	Ada Duenas	Mill Valley
Best Dessert – Recetas Latinas	Marina Segura	San Rafael

2013 DAIRY FOODS CONTESTS SPECIAL AWARDS

Best of Show – California Cheesecake (Adult)	Heather Brame	San Francisco	
Best of Show – California Cheesecake (Junior)	Lilly Barnett	San Rafael	
Marin Agricultural Land Trust Award	Kate Boyce	San Rafael	
Best of Show – Baking with Low-Fat Dairy Products	Kristi Corda	Novato	
Best of Show – California Butter Cookies	Ryder Ishikawa	San Rafael	
North Bay Dairy Women Award	Ryder Ishikawa	San Rafael	
Best of Show – California Banana Split Sundae	Maggie Mclean	Corte Madera	
<u>McClelland Dairy Awards –</u>			
Lilly Barnett	San Rafael	Maggie Mclean	Corte Madera
Kate Boyce	San Rafael	Eleanor Meyer	San Francisco
Heather Brame	San Francisco	Leslie A Myers	Novato
Kristi Corda	Novato	Sheri Schoenberg	San Francisco
Ryder Ishikawa	San Rafael		