

Sonoma County Harvest Fair Presents
2019 Professional Food Competition

1350 BENNETT VALLEY RD. SANTA ROSA CA 95404
(707) 545-4203 EMAIL harvestfair@sonomacountyfair.com
WEBSITE www.harvestfair.org

All Entries Close: Friday, July 26 - 5:00 p.m.
Exhibits Received & Judging: Please consult each section
Entry Fee: \$15.00 per entry
Judging Coordinator: Anne Vercelli, Healdsburg



A CELEBRATION OF LOCAL FOOD, WINE & BEER

RULES FOR JUDGING

- ◆ Only food prepared and produced by a Sonoma County based licensed business is eligible for entry. Entrants must work from a kitchen according to Sonoma County Health Dept. regulations. CFO (Cottage Food Operations) registered with the County of Sonoma are eligible as long as their products meet all compliance requirements.
- ◆ Ice Cream is open to products made from milk produced in Sonoma and Marin counties.
- ◆ Exhibitors may only enter items that are intended to be marketed and sold by their businesses. Exhibitors should strive to prepare entries beforehand and then deliver to judging site.
- ◆ **Please, put your name on your dishes.**
- ◆ Each entry must be arranged on a separate plate.
- ◆ Exhibitors may not view the judging. Food will be judged both on taste and presentation of entry.
- ◆ The food will be judged on the Danish system of judging with Gold, Silver, and Bronze awarded to the winners in each class. Best of Show winners are picked from the Gold winners.
- ◆ All food that is entered for competition must be available to the public at your place of business.
- ◆ Results will be mailed to exhibitors. Staff will not be available to give results over the phone.
- ◆ Awards (Gold, Silver, Bronze) are specific to the year the product/entry earned them and if used for personal promotion must be publicized/marketed appropriately.
- ◆ Gold, Silver and Bronze awards will be provided as rosettes. Medals can be engraved for an additional cost. Consult staff for details.
- ◆ **Alternative Food Products** may be used in any category in which a class is offered. The classes are for alternative food choices in lieu of traditional ingredients. Examples: soy, tofu, nuts, raw foods, vegan foods etc. These classes are also intended for gluten free foods.
- ◆ *Please refer to appropriate sections for specific rules if any.*
- ◆ **ENTER ONLINE! Save time and paper, enter on-line by visiting our website at www.harvestfair.org**

EXHIBITOR ORIENTATION

If you are interested in gaining some informative tips for preparing your entries for competition, please contact Anne Vercelli to make an appointment. She will be conducting several sessions from August 19 through 30.

Call Anne at (707) 953-0332

HARVEST AWARDS RECEPTION & DINNER

Sunday, September 29 – Luther Burbank Center for the Arts

4:00 – 5:00 Reception

5:00 – 6:30 Awards Program

6:30 – 8:00 Dinner

This event is an important part of the Harvest Fair Professional Food and Wine Competitions. Awards Night is held at the Luther Burbank Center for the Arts on Sunday evening, September 29. The evening will start with a reception in the lobby, where we invite all award winning food exhibitors* to serve their items alongside our award winning wines. Following the reception, we invite you to join your colleagues in the theater for our Awards Program, where the Wine and Food Awards will be announced.

Reception, Awards Presentation and Dinner \$125 per ticket, \$1,500 per reserved table of 10

After August 31st prices increase \$150 per ticket, \$1,750 per reserved table of 10

Sponsor Tables are available until September 13th for \$1,800 for table of 10

This is your opportunity to savor great food and wine, reflect on your achievements, and acknowledge the accomplishments of the Sonoma County Food and Wine Industry as a whole. This event is not a public tasting.

**All Best of Show category winners, including all appetizer ingredient winners, will be asked to serve at the reception. Harvest Fair will reimburse for items served.*

Professional Food Competition

The Sonoma County Harvest Fair strives to create a premier showcase event celebrating Sonoma County's agricultural diversity. We focus on the locally produced distinctive artisan foods, microbrews/ciders and premium wines that distinguish Sonoma County as a world-class destination for an amazing farm-to-table dining experience.

The tasting experience is an all-inclusive "pay-one-price" tasting for the fair patron each day. Guests will experience the same level of superb food and wine each day. The Grape Stomp will be located just south of the Tasting Pavilion so attendees will be able to experience all that the Harvest Fair has to offer within a few steps of each activity. This year vendors will be incorporated into the tasting pavilion.

It is optional that exhibitors entered into the competition serve their foods at one of the two days of tasting. Our goal is to provide the same level of quality and diversity of food offerings each day. We encourage you to join us for both days of the fair if you so choose.

FRIDAY GRAND TASTING

October 4: 5:00 - 8:00 p.m.

SATURDAY GRAND TASTING

October 5: 1:00 - 4:00 p.m.

- NEW THIS YEAR: Professional Food Competition participants have the option to serve their award winning products during the public tasting in Grace Pavilion. (Serving personnel must be 21 years old or older.)
- All exhibitors must fill out a "Tasting Sheet" indicating intention of participation in the Grand Tasting.
- Exhibitors have the opportunity to apply to be a vendor within the Tasting Pavilion. Please contact the Entry Office for more information.
- Exhibitors may sign up for the day they prefer to participate, however Harvest Fair will reserve the right to adjust the selection of food vendors to assure a balance of food choices is offered each day.
- Exhibitors who want to participate will serve a minimum of 200 tastes of each item entered free of charge to the Harvest Fair. Additional food items required for sampling during hours of tasting will be paid for by Harvest Fair.
- Items prepared for serving must be in bite size "tastes." We ask that you do not pre-plate food.
- Exhibitors must have their display completed and be ready to serve when doors open.

THE HARVEST FAIR WILL PROVIDE THE FOLLOWING:

1. Business Sign indicating name of Exhibitor
2. Serving Station (8 foot table)
3. Access to water and electricity (if needed)
4. White table covering on station top
5. All necessary food permitting requirements
6. Access to hand washing stations

FOOD PURVEYORS WILL PROVIDE THE FOLLOWING:

1. Any additional table décor, marketing materials, etc.
2. All necessary equipment for maintenance of hot/cold food items
3. All necessary equipment for sanitary maintenance of station (as per health department regulations)
4. All serving supplies (cups, forks, napkins, etc) recyclable or compostable preferred

PAYMENT FOR FOOD SAMPLES:

Harvest Fair will reimburse food vendors for the additional food tastes served in excess of the mandatory 200 tastes per item entered. (See enclosed Tasting Sheet for details)

2020 HARVEST FAIR:

1. The Harvest Fair will move from October to early August during the Sonoma County Fair.
2. This two-day event will take place in the Saralee & Richard Kunde Barn on the fairgrounds and will expose a wider audience to the bounty of Sonoma County.
3. Awards night will take place in July.
4. A coordinator will be hired to focus on Harvest Fair activities.

Classes

APPETIZERS/HORS D'OEUVRES SMALL PLATES

EXHIBITS RECEIVED: Tuesday, August 27, by appointment, Showcase Café, Sonoma County Fairgrounds

JUDGING: Tue. Aug 27 starting at noon.

PICK UP DISHES: Wed Aug. 28 1:00 – 2:30 p.m.

Awards Offered per Class
Gold, Silver, & Bronze Rosettes

RULES: Entries should be prepared before hand and delivered to judging site. Finishing touches may be completed at the judging site if necessary (to include proper plate presentation & garnish of dish). An appetizer/hors d'oeuvre refers to an individual bite-size piece. A small plate refers to the first course of a meal or a small savory dish. It should stimulate and excite the palate, not satiate the palate.

SECTION 2 - HOT (To serve 12)

SECTION 3 - COLD (To serve 12)

Dominant ingredient shall determine class.

Class

- | | |
|------------------------------------|--------------------------|
| 1. Pork | 8. Bread specialty |
| 2. Beef | 9. Pizza |
| 3. Lamb | 10. Vegetable/Fruit |
| 4. Poultry (chicken/ turkey/ duck) | 11. Any Other |
| 5. Any Other Meat | 12. Cheese |
| 6. Seafood | 13. Alternative Products |
| 7. Starch (polenta, rice, sushi) | |

SECTION 4 - SOUP (3 servings - not to exceed 12 oz.)

Class

- | | |
|---------|-------------------------|
| 1. Hot | 3. Alternative Products |
| 2. Cold | |

YEARLY AWARDS: SPONSORS

Best of Show Appetizer..... The Quince Family

2018 Winner: Oliver's Market

Sweepstakes Appetizer Exhibitor..... Marilyn & Kip Herzog

2018 Winner: Oliver's Market

Best Use of Cheese Crown Trophy Petaluma

Best Use of Beef Sonoma Marin Cattlemen's Assn.

Best Use of Poultry Petaluma Poultry Processors

Best Use of Seafood Debra Townsend

Best Use of Fruits or Vegetables Imwalle Gardens

Best Use of Lamb Cindy Crane

Best Use of Pork Kevin Howe

Best Use of Sonoma County Wine..... Harvest Fair

Best Use of Sonoma County Products.....

..... Sonoma County Airport Express

SCORECARD FOR PROFESSIONAL APPETIZERS

Appearance	40%
Flavor	40%
Originality	20%
TOTAL	100%

► Best of Show Appetizer and Sweepstakes Exhibitor will be selected from all Gold medal winners in every section.

Sweepstakes will be awarded based on total number of points accumulated for top five items entered (minimum of 5 entries must be exhibited), and calculated as follows: Gold-5 points; Silver-3 points; Bronze-1 point. **A bonus of 1 point will be awarded when an entry has obtained gold by unanimous decision of judges (double gold).** Ties will be broken in the following manner: The exhibitor with the most double gold awards will be the winner. If no double golds are awarded, the exhibitor with the most golds will be the winner.

BREAD

EXHIBITS RECEIVED: Tuesday, Sept. 3 10:00 to 11:00 a.m., Showcase Café, Sonoma County Fairgrounds

JUDGING: Tuesday, Sept. 3 starting at 12:00 noon

Awards Offered per Class

Gold, Silver, & Bronze Rosettes

RULES: Each bakery may enter as many items as they like. This applies to any of the classes offered. The numbers listed below the section name refer to the quantities needed for each item entered.

- ◆ All entries must be delivered in bags with Section and Class clearly marked.
- ◆ Dough must be made on bakery premises

SECTION 11 - SWEET FRENCH

SECTION 12 - SOUR FRENCH

(1 loaf or baguette; 3 rolls)

Class

1. Loaf, any shape, 1 to 1 1/2 pounds
2. Rolls, up to 4 oz.
3. Baguette, 8 to 16 oz. or 18" or more in length
4. Rustic (ciabatta, pugliese, other wet-dough, large-holed bread)
5. Alternative Products (gluten free, etc)
6. Any Other

SECTION 13 - SPECIALTY BREADS (1 loaf)

Note: Whole Grain is defined as 50% or more whole wheat or other grain

Class

1. Whole Grain or Multi-Grain loaf-pan style
2. Whole Grain or Multi-Grain hearth style
3. Flavored loaf-pan style (fruit, cheese, seed, herb or spice)
4. Flavored hearth style (fruit, cheese, seed, herb or spice)
5. Focaccia (any size, flavor or shape)
6. Flatbread
7. Alternative Products (gluten free, etc)
8. Rolls
9. Any Other

SECTION 14 – MORNING PASTRIES (3 each)

1. Muffins
2. Danish
3. Scones
4. Any Other

YEARLY AWARDS: SPONSORS

Best of Show Professional French Bread..... Ross & Jane Liscum

2018 Winner: BurtoNZ Bakery

Best of Show Professional Specialty Bread..... Debra Townsend

2018 Winner: BurtoNZ Bakery

Sweepstakes Exhibitor Teejay & Jamie Lowe

2018 Winner: BurtoNZ Bakery

* Entries in Morning Pastry Section are not eligible for Sweepstakes Bread Exhibitor

SCORECARD FOR BREADS

ASPECT.....	50%
Bloom, Crust, Dome, Crumb	
FLAVOR and TEXTURE	50%
Taste, appropriately soft or chewy mouth feel, Aroma	
TOTAL	100%

Classes

CAKES & PASTRIES

EXHIBITS RECEIVED: Thursday, August 29, 10:00 a.m. to 12:00 noon in the Showcase Café, Sonoma County Fairgrounds

JUDGING: Thursday, August 29, 1:00 p.m.

Awards Offered per Class
Gold, Silver, & Bronze Rosettes

RULES: For all entries in Professional Decorated Cakes, **dummies should be used on the bottom layers** to avoid waste. Cake will be tasted on top layer only. Please list flavor of filling used. **All cakes must be on disposable under liners.**

SECTION 21 - DECORATED CAKES

Single layer or tiered; please specify flavor of filling

Class

1. Wedding Cakes
2. Other Decorated Cakes (please describe on entry form)

SECTION 22 - CAKES (minimum 4" whole item)

Class

1. Cheesecake
2. Torte
3. Chocolate
4. Any Other (please describe)

SECTION 23 - PASTRIES (minimum 4" whole item)

Class

1. Tart
2. Pie
3. Any Other (please describe)

SECTION 25 - ALTERNATIVE PRODUCTS

(GLUTEN FREE, ETC) (minimum 4" whole item)

Class

1. Any Cake or Pastry

YEARLY AWARDS: SPONSOR

Best of Show Decorated Cake Marcia & Jim Mickelson

2018 Winner: Oliver's Market

Best of Show Cake / Pastry Marilyn & Kip Herzog

2018 Winner: Costeaux

Sweepstakes Exhibitor Teejay & Jamie Lowe

2018 Winner: Oliver's Market

SCORECARD FOR DECORATED CAKES

Overall Appearance.....	50%
Neatness	10%
Proportion/Balance	5%
Color Harmony	5%
Consistency of Pattern.....	5%
Artistic Quality.....	25%
Flavor	25%
Texture	25%
TOTAL.....	100%

SCORECARD FOR CAKES AND PASTRIES

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

DESSERTS

EXHIBITS RECEIVED: Wednesday, August 28, 1:00 to 2:30 p.m., Showcase Café, Sonoma County Fairgrounds

JUDGING: Wednesday, August 28, 3:00 p.m.

PICK UP DISHES: Thursday, Aug. 29; 10:00 to 12:00 noon

** Any unclaimed dishes will be donated to a local charity.*

Awards Offered per Class
Gold, Silver, & Bronze Rosettes

RULES: Each entry must be arranged on a separate plate.

SECTION 41 - INDIVIDUAL DESSERTS (submit 4)

Class

1. Chocolate (anything but candy)
2. Fruit
3. Pastry (napoleon, eclair, pate a' choux, etc.), (please identify)
4. Alternative Products (Gluten Free, etc.)
5. Cupcakes
6. Ice Cream
7. Any Other (mousse, pot de crème, frozen, etc.), (please identify)

SECTION 42 - CANDY (submit 4)

Class

1. Marshmallows, Nougats, Torrones
2. Caramels
3. Brittles & Toffees
4. Chocolates (Truffles, Creams, Bon-Bons, Etc.)
5. Nuts & Sweet Snacks
6. Any Other (please identify)

SECTION 43 - COOKIE (submit 4)

- | | |
|-------------------|--------------------------------|
| 1. Biscotti | 5. Brownies |
| 2. Molded/pressed | 6. Alternative Products |
| 3. Rolled & Cut | 7. Any Other (please identify) |
| 4. Drop | |

YEARLY AWARDS:

SPONSOR

Best of Show Individual Dessert..... Annette O'Kelley

2018 Winner: Simply Strudels

Best Use of Local Products..... Harvest Fair

2018 Winner: Simply Strudels

Best of Show Cookie..... Marilyn & Kip Herzog

2018 Winner: Retrograde Coffee Roasters

Best of Show Candy..... Annette O'Kelley

2018 Winner: Bert's Desserts

Sweepstakes Exhibitor..... Alan & Sheila Quince

2018 Winner: Dave's Gourmet Ice Cream

SCORECARD FOR JUDGING INDIVIDUAL DESSERTS

Appearance of individual piece.....	20%
Originality of combination of food.....	20%
Flavor	20%
Originality of overall presentation.....	20%
Texture	10%
Use of Sonoma County Products.....	10%
Total	100%

SCORECARD FOR JUDGING CANDY & COOKIES

Appearance.....	20%
Flavor.....	30%
Texture	20%
Originality	20%
Presentation	10%
Total	100%

► Sweepstakes Exhibitor will be selected from those entered in the Individual Dessert (section 41) only.

Classes

ICE CREAM

(Eligibility open to products made from milk produced in Sonoma and Marin counties)

EXHIBITS RECEIVED: Wednesday, August 28, 1:00 to 2:30 p.m., Showcase Café, Sonoma County Fairgrounds

JUDGING: Wednesday, August 28, 3:00 p.m.

SUBMIT: 1 standard consumer package for each product (8 to 12 ounces)

Awards Offered per Class
Gold, Silver, & Bronze Rosettes

RULES:

Products entered must be produced by a commercial producer and made from milk produced in Sonoma or Marin Counties.

Products must be commercially available.

SECTION 84 – ICE CREAM

1. Chocolate
2. Vanilla
3. Any Other
4. Alternative Products

YEARLY AWARDS:

Best of Show Ice Cream Jacqueline & Caterina Balletto

SPONSOR

CHARCUTERIE, DELI & PANTRY

EXHIBITS RECEIVED: Thursday, Sept. 5, 10:00 a.m. to 12:00 noon, Showcase Café, Sonoma County Fairgrounds

JUDGING: Thursday, Sept. 5, 1:00 p.m.

Awards Offered per Class
Gold, Silver, & Bronze Rosettes

RULES: All items must be delivered in disposable containers.

Vinegar entered must be custom made by processor to be eligible. Grapes must have been grown in California.

SECTION 31 - CHARCUTERIE (to serve 4)

List predominant ingredients on entry form

Class

1. Dry Cured
2. Smoked
3. Paté/Terrine

SECTION 32 - DELICATESSEN (to serve 4)

List predominant ingredients on entry form

Class

- | | |
|---------------------|--------------------------|
| 1. Cheese | 8. Grain based |
| 2. Meat | 9. Salad, Pasta |
| 3. Vegetable | 10. Salad, Meat based |
| 4. Seafood | 11. Salad, Seafood based |
| 5. Combination | 12. Salad, any other |
| 6. Salad, Fruit | 13. Any other |
| 7. Salad, Vegetable | 14. Alternative Products |

CHARCUTERIE, DELI & PANTRY CONT.

SECTION 33 - PANTRY (Container not to exceed 12 oz)

Note: No vehicle to which sauce/topping is applied may accompany entry during judging. Fair will provide appropriate accompaniment.

Class

1. Sauces/Savory (Pasta, BBQ, Pesto, Etc.)
2. Sauces/Sweet (Chocolate, Caramel, Etc.)
3. Pastes (Curry, Etc.)
4. Salad Dressing
5. Seasoning/Spice
6. Salsa (Mild, Hot, Fruit, Tomatillos, Etc.)
7. Condiments
8. Nut Butters
9. Pickled
10. Vinegar
11. Preserves (Conserve, Fruit Butter, Jam, Jelly, Etc.)
12. Any Other

SECTION 34 – OTHER (Container not to exceed 12 oz)

List predominant ingredients on entry form.

Class

1. Granola
2. Snack Foods (Popcorn, Etc.)
3. Any Other (please describe)

SCORECARD for CHARCUTERIE/DELI/PANTRY

Appearance.....	40%
Flavor.....	30%
Originality.....	20%
Texture.....	10%
TOTAL	100%

YEARLY AWARDS:

Best of Show Deli/Charcuterie Debra Townsend

2018 Winner: Flugger's Bacon

Best of Show Pantry.....Max & Joni Mickelsen

2018 Winner: Emily's Kitchen

Sweepstakes Deli/Charcuterie & Pantry.....Les & Lani Perry

2018 Winner: Golden State Pickle Works

SPONSOR

Classes

COFFEE

EXHIBITS RECEIVED Tue., August 13 – Fri., Aug. 16
8:00-5:00 Administration Bldg. Sonoma County Fairgrounds
JUDGING: Monday, Aug. 26, 1:00 p.m. Showcase Café,
Sonoma County Fairgrounds
SUBMIT: 1/2 pound package whole coffee beans.

Awards Offered per Class
Gold, Silver, & Bronze Rosettes

RULES: Beans will be ground and brewed at time of competition.

SECTION 100 –REGULAR COFFEE

1. Single Origin, Single Roast
2. Blended: Light to Medium Roast
3. Blended: Dark Roast

YEARLY AWARD: **SPONSOR**
Best of Show CoffeeWanda Tapia
2018 Winner: Retrograde Coffee Roasters

OLIVE OIL

Judging was conducted in June.
EXHIBITS RECEIVED: June 3 – 7; 8:00 a.m. to 5:00 p.m.,
Administration Office, Fairgrounds
JUDGING: June 20, 10:00 a.m. Showcase Café, Sonoma
County Fairgrounds
SUBMIT: 1 bottle or container per entry

Awards Offered per Class
Gold, Silver, & Bronze Rosettes

RULES: Oil entered must be California grown and custom
blended by Sonoma County processor or made with olives
grown in Sonoma County and designated on the label to be
eligible.
Mono cultivar oils must contain 100% of the named
cultivar.

SECTION 51 - SONOMA COUNTY GROWN

SECTION 52 - CALIFORNIA GROWN

1. Delicate (light fruitiness intensity)
2. Medium (medium fruitiness intensity)
3. Robust (intense fruitiness)

*Please be sure to state Cultivar (Olive Varietal) on Entry
Form*

SECTION 53 – CALIFORNIA GROWN FLAVORED

1. Citrus – state flavor
2. Herb – state flavor
3. Any other – state flavor

YEARLY AWARDS: **SPONSOR**
Best of Show Olive Oil..... Teejay & Jamie Lowe
2018 Winner: Dry Creek Olive Company

Sonoma County Harvest Fair Presents
Professional Food Judges

2019 PROFESSIONAL FOOD JUDGES

APPETIZERS

Ginny Bauer, Chef, Wilson Artisan Wines, Healdsburg
Deirdre Francis, Chef, Simoncini Winery, Healdsburg
Steve Garner, Culinary Consultant, KSRO "The Good Food Hour" Santa Rosa
Jim May, Chef, Santa Rosa
Patti Robarts, Chef/Owner, Catered by Patti and Friends, Cloverdale
Madeline Stewart, Chef, Kelley & Young Inn, Cloverdale

BREAD

Steve Hartz, Culinary Consultant, Santa Rosa
Ron Misasi, Bakery Consultant, Santa Rosa
John Vrattos, Bakery Consultant, Petaluma

CAKES

Tracy Mattson, Owner, "Cookie...Take a Bite", Santa Rosa
Guillaume Perruchet, Pastry Chef, Galaxy Desserts, Richmond
Casey Stone, Pastry Chef, John Ash Restaurant, Santa Rosa

DELI/CHARCUTERIE & PANTRY

Tim Bodell, Executive Chef, Rustic, Francis Ford Coppola Winery, Geyserville
Matt Lowe, Chef, Jackson Family Wines, Kendall Jackson, Santa Rosa
K.C. McClure, Chef, Philo Ridge Winery, Philo
Cass Nall, Big John's Market, Healdsburg
Wade Nobles, Manager, Vintners Inn, Santa Rosa
Donna Parsons, Chef, Wilson Artisan Wines, Healdsburg
Jenny Sablik, Dutton Estate Hospitality, Wine/Food Educator, Sebastopol
Carl Shelton, Executive Chef, J Winery, Healdsburg
Kolin Vazzoler, Executive Chef, Simi Winery, Healdsburg

COFFEE

Mark Inman, Olam Coffee, Healdsburg
Jon Frech, Black Oak Coffee, Ukiah
Jay Kistner, Dolce Neve, Petaluma

DESSERTS & ICE CREAM

Anthony Bonviso, Owner/Pastry Chef, Gotta Havit Desserts, San Rafael
Jean-Yves Charon, Co-Founder & Pastry Chef, Brioche Pasquier, Richmond
Doug Cavaliere, Pastry Chef, SRJC, Santa Rosa
Reg Elgin, Pastry Chef, Santa Rosa
Robert Jorin, Pastry Chef, C.I.A. Greystone, St. Helena
Bruce Johnstone, Pastry Chef, Insalata Restaurant, San Anselmo
Lisa Kaufman, Pastry Chef, Dry Creek Kitchen, Healdsburg
Robert Nieto, Pastry Chef, Jackson Family Wines, Santa Rosa

OLIVE OIL

Louis Gonzales, Alameda
Nancy Lilly, Sonoma
Julie Menge, Sacramento