

Sonoma County Harvest Fair Presents
2020 Professional Food Competition

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

All Entries Close: Friday, July 31 - 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 (excluding SIP Division) 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 purchased 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 17 through 21.
Call Anne at (707) 953-0332

HARVEST AWARDS RECEPTION & DINNER

Due to the COVID-19 pandemic there will not be an Awards Reception or Dinner held in 2020. Awards will be publicized electronically and through media releases.

HARVEST FAIR GRAND TASTING

Due to restrictions on mass gatherings at this point in time; the Harvest Fair will not be offering a Grand Tasting in 2020.

Classes

APPETIZERS/HORS D'OEUVRES SMALL PLATES

EXHIBITS RECEIVED: Tuesday, August 25, by appointment, Showcase Café, Sonoma County Fairgrounds

JUDGING: Tue. Aug 25 starting at noon.

PICK UP DISHES: Wed Aug. 26 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

2019 Winner: Out to Lunch

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

2019 Winner: Out to Lunch

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 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: Monday, Aug. 31 10:00 to 11:00 a.m., Showcase Café, Sonoma County Fairgrounds

JUDGING: Monday, Aug. 31 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

2019 Winner: Quail and Condor

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

2019 Winner: BurtoNZ Bakery

Sweepstakes Exhibitor Teejay & Jamie Lowe

2019 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: Tue., Sept. 1, 10:00 a.m. to 12:00 noon in the Showcase Café, Sonoma County Fairgrounds
JUDGING: Tuesday, Sept. 1, 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
2019 Winner: None
 Best of Show Cake / Pastry..... Marilyn & Kip Herzog
2019 Winner: Costeaux
 Sweepstakes Exhibitor..... Teejay & Jamie Lowe
2019 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 26, 1:00 to 2:00 p.m., Showcase Café, Sonoma County Fairgrounds
JUDGING: Wednesday, August 26, 3:00 p.m.
PICK UP DISHES: Monday, Aug. 31; 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. Fruit
2. Pastry (napoleon, eclair, pate a' choux, etc.), (please identify)
3. Alternative Products (Gluten Free, etc.)
4. Cupcakes
5. Ice Cream
6. Any Other (mousse, pot de crème, frozen, etc.), (please identify)
7. Chocolate (anything but candy)

SECTION 42 – COOKIE (submit 4)

Class

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

SECTION 43 – CANDY (submit 4)

Class

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

YEARLY AWARDS: SPONSOR

Best of Show Individual Dessert..... Annette O'Kelley
2019 Winner: Simply Strudels
 Best Use of Local Products..... Harvest Fair
2019 Winner: Simply Strudels
 Best of Show Cookie..... Marilyn & Kip Herzog
2019 Winner: COOKIE...take a bite!
 Best of Show Candy..... Annette O'Kelley
2019 Winner: Bert's Desserts
 Sweepstakes Exhibitor..... Alan & Sheila Quince
2019 Winner: None

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%

Classes

ICE CREAM

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

EXHIBITS RECEIVED: Wednesday, August 26, 1:00 to 2:30 p.m., Showcase Café, Sonoma County Fairgrounds

JUDGING: Wednesday, August 26, 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. Vanilla
2. Chocolate
3. Any Other
4. Alternative Products

YEARLY AWARDS:

Best of Show Ice Cream Jacqueline & Caterina Balletto
2019 Winner: Dave's Gourmet Ice Cream

SPONSOR

CHARCUTERIE, DELI & PANTRY

EXHIBITS RECEIVED: Wed., Sept. 2, 10:00 a.m. to 12:00 noon, Showcase Café, Sonoma County Fairgrounds

JUDGING: Wednesday, Sept. 2, 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 | 5. Combination |
| 2. Meat | 6. Any other |
| 3. Vegetable | 7. Alternative Products |
| 4. Seafood | |

CHARCUTERIE, DELI & PANTRY CONT.

SECTION 33 – SANDWICHES (to serve 3)

Class

1. Meat
2. Vegetarian

SECTION 34 – SALADS (to serve 3)

Class

1. Fruit
2. Vegetable
3. Grain
4. Starch
5. Other

SECTION 35 - 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. Pastes (Curry, Etc.)
2. Salad Dressing
3. Seasoning/Spice
4. Condiments
5. Pickled
6. Vinegar
7. Preserves (Conserve, Fruit Butter, Jam, Jelly, Etc.)
8. Any Other
9. Sauces/Savory (Pasta, Pesto, Tomato, Etc.)
10. Sauces/Savory (BBQ, Etc.)
11. Salsa (Mild)
12. Salsa (Hot)
13. Sauces/Sweet (Chocolate, Caramel, Etc.)

SECTION 36 – 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, Sandwiches & Salads
..... Debra Townsend

2019 Winner: Catered by Patti & Friends

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

2019 Winner: Golden State Pickle Works

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

2019 Winner: Golden State Pickle Works

Classes

COFFEE

EXHIBITS RECEIVED Tue., August 18 & Wed., Aug 19
9:00 a.m.-4:00 p.m. Administration Bldg. Sonoma County
Fairgrounds **JUDGING:** Monday, Aug. 24, 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
2019 Winner: Retrograde Coffee Roasters

NEW COMPETITION! SHELTER IN PLACE (SIP) SPECIALS

EXHIBITS RECEIVED: Tuesday, August 25, by appointment,
Showcase Café, Sonoma County Fairgrounds
JUDGING: Tue. Aug 25 starting at noon.
Awards Offered per Class
Gold, Silver, & Bronze Rosettes

Rules: All items must be delivered in disposable
containers.

SECTION 5 – CURBSIDE ENTRÉE (To serve 3)
SECTION 6 – CURBSIDE SIDE DISH (To serve 3)

- Class
1. Meat
 2. Vegetable
 3. Starch

YEARLY AWARDS: **SPONSOR**
Best of Show SIP Special EntréeSonoma County Harvest Fair
Best of Show SIP Side DishSonoma County Harvest Fair

SCORECARD for SHELTER IN PLACE SPECIALS

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

OLIVE OIL

EXHIBITS RECEIVED: June 22-26; 9:00 a.m. to 12:00 p.m.,
Administration Office, Fairgrounds
JUDGING: July 8, 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
2019 Winner: Laconia-Crete Olive Oil Co.

Sonoma County Harvest Fair Presents
Professional Food Judges

2020 PROFESSIONAL FOOD JUDGES

APPETIZERS & SHELTER IN PLACE SPECIALS

Deirdre Francis, Chef, Simoncini Vineyards, Healdsburg
Jim May, Chef, Santa Rosa
Patti Robarts, Chef/Owner, Catered by Patti and Friends, Cloverdale

BREAD

Steve Hartz, Bakery Consultant, Santa Rosa
Ron Misasi, Bakery Consultant, Santa Rosa
John Vratatos, 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
Ginny Bauer, Chef, Wilson Artisan Wines, Cloverdale
Cass Nall, Big John's Market, Healdsburg
Wade Nobles, Manager, Vintners Inn, Santa Rosa
Donna Parsons, Chef, Wilson Artisan Wines, Healdsburg
Connie Peterson, Culinary Consultant, Rohnert Park
Carl Shelton, Executive Chef, J Winery, Healdsburg
Kolin Vazzoler, Executive Chef, Simi Winery, Healdsburg
Rosina Wilson, Author, San Rafael

COFFEE

Jacob Long, Roast Master, Thanksgiving Coffee, Fort Bragg
Joshua Marsceau, Quality Control Manage, Olam Specialty Coffee, Healdsburg
Marcus Young, Campus Director & Senior Consultant, Boot Coffee, San Rafael

DESSERTS & ICE CREAM

Anthony Bonviso, Owner/Pastry Chef, Gotta Havit Desserts, San Rafael
Cathy Burgett, Pastry Chef, Santa Rosa
Jean-Yves Charon, Co-Founder & Pastry Chef, Brioche Pasquier, Richmond
Kristina Fogliani, Owner, Fogliani Foods, Healdsburg
Christian Fogliani, Owner, Fogliani Foods, Healdsburg
Steve Garner, Radio Host, Good Food Hour, Santa Rosa
Bruce Johnstone, Pastry Chef, Insalata Restaurant, San Anselmo
Madeline Kelley Stewart, Chef, Kelley & Young Inn, Cloverdale
Alain Pisan, Pastry Chef, Chloe's French Catering, Santa Rosa

OLIVE OIL

Nancy Lilly, Sonoma
Julie Menge, Sacramento
Bill Traverso, Santa Rosa