

Sonoma County Harvest Fair Presents
2022 Professional Food Competition

1350 BENNETT VALLEY ROAD
SANTA ROSA, CA 95404
(707) 545-4203
E-mail: entryoffice@sonomacountyfair.com
Website: www.harvestfair.org

Olive Oil Entries Close: Friday, May 20, 2022, at 11:59 p.m.
All Other Entries Close: Friday, July 29, 2022, at 11:59 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 if 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 them to the 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 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.*
- ◆ **ENTRIES ARE TO BE DONE ONLINE ONLY! Enter online by visiting our website at www.harvestfair.org**

EXHIBITOR ORIENTATION

If you are interested in gaining some informative tips for preparing your entries for the competition, please contact Anne Vercelli to make an appointment. Call Anne at (707) 953-0332

HARVEST AWARDS NIGHT & GRAND TASTING

Please check the Harvest Fair website for the most current information on the Harvest Fair Awards Night and Grand Tasting.

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 of superb food and wine. 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 in the competition serve their foods at the Grand Tasting Event. We encourage you to join us for the fair if you so choose.

HARVEST FAIR GRAND TASTING EVENT October 15, 1:00 - 4:00 p.m.

- 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 their intention of participation in the Grand Tasting.
- Exhibitors will 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 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.
- 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 the name of the 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 handwashing 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)

Classes

APPETIZERS/HORS D'OEUVRES

SMALL PLATES

EXHIBITS RECEIVED: Monday, August 29th by appointment, Showcase Café, Sonoma County Fairgrounds

JUDGING: Monday, August 29th starting at noon.

PICK-UP DISHES: Wednesday, August 31st, 1:00-2:30 p.m.

Awards Offered per Class

Gold, Silver, & Bronze Rosettes

RULES: Entries should be prepared beforehand and delivered to the judging site. Finishing touches may be completed at the judging site, if necessary (to include proper plate presentation & garnishing 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.

DIVISION 02 - HOT (To serve 12)

DIVISION 03 - COLD (To serve 12)

Dominant ingredient shall determine class.

Class

- | | |
|------------------------------------|-------------------------|
| 01 Pork | 08 Bread specialty |
| 02 Beef | 09 Pizza |
| 03 Lamb | 10 Vegetable/Fruit |
| 04 Poultry (chicken/ turkey/ duck) | 11 Any Other |
| 05 Any Other Meat | 12 Cheese |
| 06 Seafood | 13 Alternative Products |
| 07 Starch (polenta, rice, sushi) | |

DIVISION 04 - SOUP (3 servings - not to exceed 12 oz.)

Class

- | | |
|---------|-------------------------|
| 01 Hot | 03 Alternative Products |
| 02 Cold | |

YEARLY AWARDS: SPONSORS

Best of Show Appetizer Quince Family

2021 Winner: Out to Lunch

Sweepstakes Appetizer Exhibitor Marilyn & Kip Herzog

2021 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..... Wilbur-Ellis Co.

Best Use of Sonoma County Products..... 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 the total number of points accumulated for the 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: Thursday, Aug. 25th, 10:00-11:00 a.m., Showcase Café, Sonoma County Fairgrounds

JUDGING: Thursday, Aug. 25th 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 Division and Class clearly marked.
- ◆ Dough must be made on bakery premises

DIVISION 11 - SWEET FRENCH

DIVISION 12 - SOUR FRENCH

(1 loaf or baguette; 3 rolls)

Class

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

DIVISION 13 - SPECIALTY BREADS (1 loaf)

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

Class

- 01 Whole Grain or Multi-Grain loaf-pan style
- 02 Whole Grain or Multi-Grain hearth style
- 03 Flavored loaf-pan style (fruit, cheese, seed, herb, or spice)
- 04 Flavored hearth style (fruit, cheese, seed, herb, or spice)
- 05 Focaccia (any size, flavor, or shape)
- 06 Flatbread
- 07 Alternative Products (gluten-free, etc.)
- 08 Rolls
- 09 Any Other

DIVISION 14 – MORNING PASTRIES (3 each)

- 01 Muffins
- 02 Danish
- 03 Scones
- 04 Any Other

YEARLY AWARDS:

SPONSORS

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

2021 Winner: Costeaux French Bakery

Best of Show Professional Specialty Bread Debra Townsend

2021 Winner: Costeaux French Bakery

Sweepstakes Exhibitor Teejay & Jamie Lowe

2021 Winner: Costeaux French 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 mouthfeel, Aroma	
TOTAL	100%

Classes

CAKES & PASTRIES

EXHIBITS RECEIVED: Tuesday, August 23rd, 10:00 a.m. to 12:00 noon in the Showcase Café, Sonoma County Fairgrounds
JUDGING: Tuesday, August 23rd, 1:00 p.m.

Awards Offered per Class
 Gold, Silver, & Bronze Rosettes

RULES: Cake will be tasted on the top layer only. Please list the flavor of filling used. All cakes must be on disposable underliners.

DIVISION 22 - CAKES (minimum 4" whole item)

Class

- 01 Cheesecake
- 02 Torte
- 03 Chocolate
- 04 Any Other (please describe)

DIVISION 23 - PASTRIES (minimum 4" whole item)

Class

- 01 Tart
- 02 Pie
- 03 Any Other (please describe)

DIVISION 25 - ALTERNATIVE PRODUCTS (GLUTEN-FREE, ETC) (minimum 4" whole item)

Class

- 01 Any Cake or Pastry

YEARLY AWARDS: SPONSOR

Best of Show Cake / Pastry.....Marilyn & Kip Herzog
2021 Winner: Mad Batter Cakery Co
 Sweepstakes Exhibitor.....Teejay & Jamie Lowe
2021 Winner: Costeaux French Bakery

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 24th, 1:00 - 2:00 p.m., Showcase Café, Sonoma County Fairgrounds
JUDGING: Wednesday, August 24th, 3:00 p.m.
PICK UP DISHES: Thursday, August 25th; 11:00 a.m.
** 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.

DIVISION 41 – INDIVIDUAL DESSERTS (submit 4)

Class

- 01 Fruit
- 02 Pastry (napoleon, eclair, pate a' choux, etc.), (please identify)
- 03 Alternative Products (Gluten-Free, etc.)
- 04 Cupcakes
- 05 Ice Cream
- 06 Any Other (mousse, pot de crème, frozen, etc.), (please identify)
- 07 Chocolate (anything but candy)

DIVISION 42 – COOKIE (submit 4)

Class

- 01 Biscotti
- 02 Molded/pressed
- 03 Rolled & Cut
- 04 Drop
- 05 Brownies
- 06 Alternative Products (Gluten-free, etc.)
- 07 Any Other (please identify in description)

DIVISION 43 – CANDY (submit 4)

Class

- 01 Marshmallows, Nougats, Torrones
- 02 Caramels
- 03 Brittles & Toffees
- 04 Nuts & Sweet Snacks
- 05 Any Other (please identify)
- 06 Chocolates (Truffles, Creams, Bon-Bons, Etc.)

YEARLY AWARDS: SPONSOR

Best of Show Individual Dessert..... Annette O'Kelley
2021 Winner: Bert's Desserts, Inc.
 Best Use of Local ProductsHarvest Fair
2021 Winner: Wooden Petal
 Best of Show Cookie Marilyn & Kip Herzog
2021 Winner: Society Bakery Cafe
 Best of Show Candy..... Annette O'Kelley
2021 Winner: Fleur Sauvage Chocolates
 Sweepstakes Exhibitor Alan & Sheila Quince
2021 Winner: Society Bakery Cafe

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 & DAIRY

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

EXHIBITS RECEIVED: Wednesday, August 24th, 1:00 - 2:00 p.m.,

Showcase Café, Sonoma County Fairgrounds

JUDGING: Wednesday, August 24th, 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.

DIVISION 84 – ICE CREAM

Class

- 01 Vanilla
- 02 Chocolate
- 03 Any Other
- 04 Alternative Products

DIVISION 85 – OTHER DAIRY PRODUCTS

Class

- 01 Any Other

YEARLY AWARDS:

SPONSOR

Best of Show Ice Cream.....Jacqueline & Caterina Balletto

2021 Winner: Mariapilar Ice Creamery

CHARCUTERIE, DELI & PANTRY

EXHIBITS RECEIVED: Wednesday, August 31st, 10:00 a.m.- 12:00 noon, Showcase Café, Sonoma County Fairgrounds

JUDGING: Wednesday, August 31st, 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 the processor to be eligible.

Grapes must have been grown in California.

DIVISION 31 - CHARCUTERIE (to serve 6)

List predominant ingredients in the description field

Class

- 01 Dry Cured
- 02 Smoked
- 03 Pâté/Terrine

DIVISION 32 - DELICATESSEN (to serve 6)

List predominant ingredients in the description field

Class

- 01 Cheese
- 02 Meat
- 03 Vegetable
- 04 Seafood
- 05 Combination
- 06 Any other (please describe)
- 07 Alternative Products (please list)

CHARCUTERIE, DELI & PANTRY CONT.

DIVISION 33 – SANDWICHES (to serve 4)

Class

- 01 Meat
- 02 Vegetarian

DIVISION 34 – SALADS (to serve 6)

Class

- 01 Fruit
- 02 Vegetable
- 03 Grain
- 04 Starch
- 05 Other

DIVISION 35 - PANTRY (Minimum - 8 oz container) Note: No vehicle to which sauce/topping is applied may accompany entry during judging. Fair will provide appropriate accompaniment.

Class

- 01 Salad Dressing
- 02 Seasoning/Spice
- 03 Condiments
- 04 Pickled
- 05 Vinegar
- 06 Preserves (Conserve, Fruit Butter, Jam, Jelly, etc.)
- 07 Any Other
- 08 Sauces/Savory (Pasta, Pesto, Tomato, etc.)
- 09 Sauces/Savory (BBQ, Etc.)
- 10 Salsa (Mild)
- 11 Salsa (Hot)
- 12 Sauces/Sweet (Chocolate, Caramel, Etc.)

DIVISION 36 – OTHER (Minimum – 12 oz container)

List predominant ingredients in the description field

Class

- 01 Granola
- 02 Snack Foods (Popcorn, Etc.)
- 03 Any Other (please describe)

SCORECARD for CHARCUTERIE/DELI/PANTRY

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

YEARLY AWARDS:

SPONSOR

Best of Show Deli, Charcuterie, Sandwiches & Salads.....Debra Townsend

2021 Winner: Mangia

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

2021 Winner: Sonoma Sauces

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

2021 Winner: Society Bakery Cafe

Classes

OLIVE OIL

EXHIBITS RECEIVED: June 20th – 22nd; 9:00 a.m. - 4:00 p.m.,
Administration Office, Fairgrounds

JUDGING: June 30th, 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 a
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.

DIVISION 51 - SONOMA COUNTY GROWN

DIVISION 52 - CALIFORNIA GROWN

- 01 Delicate (light fruitiness intensity)
- 02 Medium (medium fruitiness intensity)
- 03 Robust (intense fruitiness)

Please be sure to state Cultivar (Olive Varietal) in the entry description

DIVISION 53 – CALIFORNIA GROWN FLAVORED

- 01 Citrus – state flavor
- 02 Herb – state flavor
- 03 Any other – state flavor

YEARLY AWARDS:

SPONSOR

Best of Show Olive Oil..... Teejay & Jamie Lowe

2021 Winner: Trattore Farms

Sonoma County Harvest Fair Presents
Professional Food Judges

2022 PROFESSIONAL FOOD JUDGES

APPETIZERS

Jim May, Chef, Santa Rosa
Kathie King, Owner, Kathie King Catering
Donna Parsons, Chef, Wilson Artisan Wineries

BREAD

Steve Hartz, Bakery Consultant, Guerneville
Ron Misasi, Bakery Consultant, Santa Rosa
John Vratatos, Bakery Consultant, Petaluma

CAKES & PASTRIES

Tracy Mattson, Owner, "Cookie...Take a Bite", Santa Rosa
Casey Stone, Pastry Chef, John Ash Restaurant,
Timothy Go, Food Tech, Galaxy Desserts

DELI/CHARCUTERIE & PANTRY

Tim Bodell, Executive Chef, Rustic, Francis Ford Coppola Winery, Geyserville
Jodie Lau, Nancy's Fancy's, Santa Rosa
Cass Nall, Big John's Market, Healdsburg
Connie Peterson, Culinary Consultant, Rohnert Park
Patti Robarts, Chef/Owner, Catered by Patti and Friends, Cloverdale
Rosina Wilson, Author, San Rafael
Ginny Bauer, Chef, Wilson Artisan Wineries
Wyatt Keith, Executive Chef, Dry Creek Kitchen
Teri Rolleri, Orsi Winery

DESSERTS & ICE CREAM

Anthony Bonviso, Owner/Pastry Chef, Gotta Havit Desserts, San Rafael
Jean-Yves Charon, Co-Founder & Pastry Chef, Brioche Pasquier, Richmond
Steve Garner, Radio Host, Good Food Hour, Santa Rosa
Bruce Johnstone, Pastry Chef, Insalata Restaurant, San Anselmo
Doug Cavaliere, Pastry Chef, Santa Rosa Jr. College
Madeline Kelley Stewart, Chef, Kelley & Young Inn, Cloverdale
Jeff Mosher, Chef, Culinary Director, Robert Mondavi Winery, Simi Winery and the Prisoner Wine Co.

OLIVE OIL

Maria Farr, Carmichael
Louis Gonzales, Alameda
Bill Traverso, Santa Rosa