

Sonoma County Harvest Fair Presents
2022 Professional Food Competition

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Website: www.harvestfair.org



Entries Close: Friday, July 28, 2023, at 11:59 p.m.
Exhibits Received & Judging: Please consult each section
Entry Fee: \$15.00 per entry
Judging Coordinator: Anne Vercelli, Healdsburg

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 medal 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

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.

We invite all exhibitors entered in the competition to serve their foods at the Grand Tasting Event. **New this year**, anyone winning a best of class designation for their product will be required to provide samples of their winning entry at the tasting. You will have the option to provide your product ready to serve or have a table for personal sampling. This is your opportunity to market your products during our VIP hours (noon to 1:00 p.m.) If you choose, you can continue sampling for the entire tasting, which ends at 4:00 p.m.

HARVEST FAIR GRAND TASTING EVENT October 14, 12:00 - 4:00 p.m.

- **Exhibitors winning a best of show will be required to provide samples of their winning entries during our VIP event, noon to 1:00 p.m.**
- All exhibitors 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.
- Items prepared for serving must be in bite-size "tastes."
- 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 tastes.
- Exhibitors who want to participate will serve a minimum of 200 tastes of each item entered
- Items prepared for serving must be in bite-size "tastes."
- Reimbursement will range from .25 to .75 per sample, based on the type of food being served.
- All exhibitors must fill out a "Tasting Sheet" indicating their intention of participation in the Grand Tasting.
- You will be contacted by staff in September to negotiate reimbursement based on the information you provide on the form.

Classes

APPETIZERS/HORS D'OEUVRES

SMALL PLATES

EXHIBITS RECEIVED: Tuesday, September 5th by appointment, Showcase Café, Sonoma County Fairgrounds

JUDGING: Tuesday, September 5th starting at noon.

PICK-UP DISHES: Thursday, September 7th, 10:00am-12:00 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 8)

DIVISION 03 - COLD (To serve 8)

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

2022 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.

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. 31st, 9:30-10:30 a.m., Showcase Café, Sonoma County Fairgrounds

JUDGING: Thursday, Aug. 31st 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 Liscum

2022 Winner: Nightingale Breads

Best of Show Professional Specialty Bread Debra Townsend

2022 Winner: Nightingale Breads

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 29th, 10:00 a.m. to 12:00 noon in the Showcase Café, Sonoma County Fairgrounds

JUDGING: Tuesday, August 29th, 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

2022 Winner: Sonoma Sauces/Cake Creations

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 30th, 12:00 - 2:00 p.m., Showcase Café, Sonoma County Fairgrounds

JUDGING: Wednesday, August 30th, 3:00 p.m.

PICK UP DISHES: Thursday, August 31st, 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 8)

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 8)

Class

- 01 Marshmallows, Nougats, Torriones
- 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

2022 Winner: Society Bakery Cafe

Best of Show Cookie

2022 Winner: Fogliani Food Company

Best of Show Candy

2022 Winner: Petaluma Toffee

SCORECARD FOR JUDGING INDIVIDUAL DESSERTS

Appearance of individual piece.....	30%
Originality of combination of food	20%
Flavor.....	20%
Originality of overall presentation	20%
Texture.....	10%
Total.....	100%

SCORECARD FOR JUDGING CANDY & COOKIES

Appearance	25%
Flavor.....	35%
Texture.....	20%
Originality.....	20%
Total.....	100%

Classes

ICE CREAM & DAIRY

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

EXHIBITS RECEIVED: Wednesday, August 30th, 12:00 - 2:00 p.m., Showcase Café, Sonoma County Fairgrounds

JUDGING: Wednesday, August 30th, 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

2022 Winner: Mariposa Ice Creamery

CHARCUTERIE, DELI & PANTRY

EXHIBITS RECEIVED: Thursday, September 7th, 10:00 a.m.- 12:00 noon, Showcase Café, Sonoma County Fairgrounds

JUDGING: Thursday, September 7th, 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 8)

List predominant ingredients in the description field

Class

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

DIVISION 32 - DELICATESSEN (to serve 8)

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 8)

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

2022 Winner: Capo Creek Winery

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

2022 Winner: Society Bakery Cafe

Sonoma County Harvest Fair Presents
Professional Food Judges

2023 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 Vratos, Bakery Consultant, Petaluma

CAKES & PASTRIES

Desiree Blanc, Pastry Chef Vintner's Resort
Timothy Go, Food Tech, Galaxy Desserts
Tracy Mattson, Owner, "Cookie...Take a Bite", Santa Rosa

DELI/CHARCUTERIE & PANTRY

Tim Bodell, Executive Chef, Rustic, Francis Ford Coppola Winery, Geyserville
Jorge Flores, Chef, Costeaux Bakery
Cass Nall, Catering Manager, Big John's Market, Healdsburg
Donna Parsons, Chef, Wilson Artisan Wineries
Patti Robarts, Chef/Owner, Catered by Patti and Friends, Cloverdale
Teri Rolleri, Director of DTC, Merriam Vineyards
Joe Schneider, Culinary/Marketplace Director, V Sattui Winery
Casey Stone, Sous Chef, River Vine Kitchen

DESSERTS & ICE CREAM

Anthony Bonviso, Owner, Fiorello's Gelato, San Rafael
Cathy Burgett, Pastry Chef/Instructor, Santa Rosa Junior College
Doug Cavaliere, Pastry Chef/Instructor, Santa Rosa Junior College
Jean-Yves Charon, Co-Founder & Pastry Chef, Galaxy Desserts
Steve Garner, Radio Host, Good Food Hour, Santa Rosa
Bruce Johnstone, Pastry Chef, Insalata Restaurant, San Anselmo
Shelly Kaldunski, Pastry Chef/Instructor, Santa Rosa Junior College
Rhonda Lyon, Pastry Chef, Montage Resort, Healdsburg
Karah Williams, Pastry Chef, Dry Creek Kitchen, Healdsburg

OLIVE OIL

Maria Farr, Carmichael
Louis Gonzales, El Sobrante
Julie Menge, Sacramento