

Sonoma County Harvest Fair Presents
2024 Professional Food Competition

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Entries Open: Wednesday, May 15, 2024
Entries Close: Friday, July 12, 2024, at 11:59 p.m.
Exhibits Received & Judging: Please consult each section
Entry Fee: \$20.00 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.
- ◆ 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.
- ◆ 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, that can be picked up at the Administration Office following the judging. 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

Please submit your electronic logo upon entry to harvestfair@sonomacountyfair.com for use in advertising and public relations.

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.

This year we are mixing things up! In 2024, the Sonoma County Harvest Fair Presents: Taste, Toast & Celebrate! Everyone is invited to attend the one-night only event on Saturday, October 12th from 6 p.m. to 9 p.m. in the Tasting Pavilion at the Sonoma County's winning wines and culinary bites from top restaurants and food purveyors. They will also witness the unveiling of the coveted Sweepstake Wine Competition winners. Ticket price for attendees is \$80 per person.

The Harvest Fair Professional Food Competition is an opportunity for culinary creators and local makers to showcase and promote their products. Since 1975 the fair has recognized more than 100 wineries with its coveted sweepstakes awards and consistently showcased the very best Sonoma County chefs, winemakers, and food purveyors. The event has become a cornerstone of our community and offers an unequalled opportunity to generate awareness for your company.

We sincerely hope you will be able to join us to showcase your uniquely Sonoma County culinary creations!

HARVEST FAIR GRAND TASTING EVENT October 12, 6:00 - 9:00 p.m.

- **Exhibitors winning a best of show will be required to provide samples of their winning entries during our Gala.**
- All exhibitors have the option to serve their award-winning products during the Gala in the 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 Gala.
- 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 at 6:00 p.m.

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 500 tastes
- Items prepared for serving must be in bite-size "tastes."
- Reimbursement will range from \$0.50 to \$1.00 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 3rd by appointment, Showcase Café, Sonoma County Fairgrounds

JUDGING: Tuesday, September 3rd starting at noon.

PICK-UP DISHES: Wednesday, September 4th, 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

2023 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. 29th, 9:30-10:30 a.m., Showcase Café, Sonoma County Fairgrounds

JUDGING: Thursday, Aug. 29th 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

2023 Winner: Nightingale Breads

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

2023 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: Wednesday, September 4th, 9:00 a.m. to 11:00 a.m. in the Showcase Café, Sonoma County Fairgrounds
JUDGING: Wednesday, September 4th, 12:00 noon.

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
2023 Winner: Mangia

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, Aug. 28th, 11:00a.m. - 1:00 p.m., Showcase Café, Sonoma County Fairgrounds
JUDGING: Wednesday, August 28th, 3:00 p.m.
PICK UP DISHES: Thursday, August 29th; 9:30-10:30 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 Ice Cream
 - 04 Cupcakes
 - 05 Alternative Products (Gluten-Free)
 - 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, 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
2023 Winner: Society Bakery Cafe
 Best of Show Cookie Marilyn & Kip Herzog
2023 Winner: COOKIE...take a bite!
 Best of Show Candy..... Annette O'Kelley
2023 Winner: Rainy Day Chocolate

SCORECARD FOR JUDGING

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

Classes

DAIRY (Ice Cream, Cheese, Butter, etc.)

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

EXHIBITS RECEIVED: Tuesday, August 27th, 10:00 - 12:00 p.m., Showcase Café, Sonoma County Fairgrounds

JUDGING: Butter, Cheese, Any Other: Tuesday, August 27th, 1:00 p.m.
Ice Cream: Wednesday, August 28th, 3:00 p.m.

SUBMIT: 1 standard consumer package for each product (8 to 12 ounces); 1 quart milk/kefir

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, Full Fat

SECTION 85 – ICE CREAM, Reduced Fat

- 01 Vanilla
- 02 Chocolate
- 03 Other Flavor

SECTION 86 – BUTTER, Cultured

SECTION 87 – BUTTER, Non Cultured (sweet)

SECTION 88 – BUTTER, Other (mixed milks, flavored, etc.)

- 01 Salted
- 02 Non Salted

SECTION 89 – CHEESE, Fresh (cream cheese, fromage blanc, cherve, quark, ricotta, etc.)

SECTION 90 – CHEESE, All Surface Mold Ripened

- 01 Cow-Plain
- 02 Cow-Flavored
- 03 Goat-Plain
- 04 Goat-Flavored
- 05 Sheep-Plain
- 06 Sheep-Flavored
- 07 Other (mixed milk, etc.)

NATURAL RIND

SECTION 91 – AGED CHEESE, aged under 6 months

SECTION 92 – AGED CHEESE, aged 6 months & over

- 01 Cow
- 02 Sheep
- 03 Goat
- 04 Other (mixed milk, flavored, smoked or wash rind)

RINDLESS (feta, cheddar, jack, swiss, etc.)

SECTION 93 – AGED CHEESE, aged under 6 mo.

SECTION 94 – AGED CHEESE, aged 6 months & over

- 01 Cow
- 02 Sheep
- 03 Goat
- 04 Other (mixed milk, flavored, smoked or wash rind)

SECTION 95 – ANY OTHER (sour cream, yogurt, kefir, etc.)

- 01 Cow
- 02 Sheep
- 03 Goat
- 04 Other (mixed milk, flavored, smoked or wash rind)

YEARLY AWARDS:

SPONSOR

Best of Show Ice CreamJacqueline & Caterina Balletto

2023 Winner: Scoop of Sonoma

SCORECARD FOR JUDGING CHEESE

Flavor	30%
Texture & Body	30%
Color	20%
Appearance & Finish	20%
Total.....	100%

SCORECARD FOR JUDGING DAIRY ENTRIES

Appearance	30%
Flavor	35%
Texture & Body.....	35%
Total.....	100%

CHARCUTERIE, DELI & PANTRY

EXHIBITS RECEIVED: Thursday, September 5th, 10:00 a.m.- 12:00 noon, Showcase Café, Sonoma County Fairgrounds

JUDGING: Thursday, September 5th, 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)

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

Classes

CHARCUTERIE, DELI & PANTRY CONT.

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

YEARLY AWARDS:

SPONSOR

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

2023 Winner: Mangia

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

2023 Winner: Golden State Pickle Works

Sonoma County Harvest Fair Presents
Professional Food Judges

2024 PROFESSIONAL FOOD JUDGES

APPETIZERS

Kathie King, Owner, Kathie King Catering, Healdsburg
Jim May, Chef, Santa Rosa
Patrick Mukaida, Events Director, Orsi Winery, Healdsburg

BREAD

Steve Hartz, Bakery Consultant, Guerneville
Teri Tremblay, Frost Bake and Company, Santa Rosa
Deborah Unger, Baker, Three Leaves Heritage Foods, Sebastopol

CAKES & PASTRIES

Timothy Go, Food Tech, Galaxy Desserts, Richmond
Tracy Mattson, Owner, "Cookie...Take a Bite", Santa Rosa
Desiree Blanc, Chef de Partie, Cyrus Restaurant, Geyserville

DAIRY

Sheana Davis, Cheesemaker and Owner, Epicurean Connection, Sonoma
Doralice Handal, Owner, Les Dames Sonoma, Healdsburg
Ben Sessions, Cheesemaker, Epicurean Connection, Sonoma

DELI/CHARCUTERIE & PANTRY

Tim Bodell, Executive Chef, Rustic, Francis Ford Coppola Winery, Geyserville
Jorge Flores, Chef, Costeaux Bakery, Healdsburg
Wyatt Keith, Executive Chef, Spoonbar, Healdsburg
Shane McAnelly, Executive Chef, Dry Creek Kitchen, Healdsburg
Cass Nall, Catering Manager, Big John's Market, Healdsburg
Donna Parsons, Chef, Wilson Artisan Wineries
Teri Rolleri, Restaurant Consultant, Merriam Vineyards, Healdsburg
Craig Truesdale, Marketplace Manager, V. Sattui Winery, St. Helena
Francisco Alfaro, Kitchen Manager, Rustic, Francis Ford Coppola Winery, Geyserville

DESSERTS & ICE CREAM

Anthony Bonviso, Owner, Fiorello's Gelato, San Rafael
Jean-Yves Charon, Pastry Chef, Galaxy Desserts, Richmond
Steve Garner, Radio Host, Good Food Hour, Santa Rosa
Bruce Johnstone, Pastry Chef, Insalata Restaurant, San Anselmo
Taylor Kelley, Pastry Chef, Dry Creek Kitchen, Healdsburg
Mark Metzger, Executive Pastry Chef, Montage Resort, Healdsburg
Monique Viola, Pastry Chef, Insalata Restaurant, San Anselmo
Karah Williams, Pastry Chef, Dry Creek Kitchen, Healdsburg
Casey Stone, Bakery Consultant, Santa Rosa

OLIVE OIL

Julie Menge, Sacramento
Olga Orlova, Santa Rosa
Bill Traverso, Santa Rosa