

2024 OLIVE OIL



ENTRY FEE: \$20.00 per entry

JUDGING COORDINATOR: Anne Vercelli, Healdsburg

ENTRIES CLOSE: *Online Entry* - May 31, 11:59 p.m.

Paper Entry - May 31, 5:00 p.m., Administration Office, Fairgrounds

EXHIBITS RECEIVED: June 10-12; 9:00 a.m. to 5:00 p.m., Administration Office, Fairgrounds

JUDGING: June 27, 10:00 a.m. Showcase Café, Sonoma County Fairgrounds

SUBMIT: 1 bottle or container per entry

RULES FOR JUDGING

- ◆ 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.
- ◆ 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.
- ◆ 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.
- ◆ Exhibitors may not view the judging.
- ◆ 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 the 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, and can be picked up at the office following the judging. Medals can be purchased for an additional cost. Consult staff for details.
- ◆ Mono cultivar oils must contain 100% of the named cultivar.

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. Call Anne at (707) 953-0332.

Awards Offered per Class Gold, Silver, & Bronze Rosettes

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:

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

SPONSOR

2023 Winner: Dry Creek Olive Oil

PLEASE PRINT OR TYPE

PROFESSIONAL OLIVE OIL ENTRY FORM

Sonoma County Harvest Fair

1350 BENNETT VALLEY RD

SANTA ROSA • CA 95404

707.545.4203 • 707.573.9342 FAX

Business/Company Name

Contact Person

Address

Email Address

City

Zip

Phone

Web Address

SIGNATURE

Please accept the entries described below subject to the rules & regulations as published in the Exhibitor's Guidebook & State Rules booklet. The exhibitor agrees to defend, indemnify and hold harmless the fair, the county and the state of California from and against any liability, claim, loss or expense (including reasonable attorneys' fees) arising out of any injury or damage which is caused by, arises from or is in any way connected with the participation in this program or event, excepting only that caused by the sole active negligence of the Fair.

CONSULT EXHIBITORS PAMPHLET FOR DIVISION & CLASS NUMBERS, ENTRY FEES, AND ENTRY CLOSING DATES

	DIVISION	CLASS	CULTIVAR (Olive Varietal) Blends: list all cultivars	RETAIL PRICE	ENTRY FEE
1					
2					
3					
4					
5					
6					
7					

RECEIPT #