

Baked & Decorated Foods (Adult)

COMPETITIVE EXHIBITS



FAIR CONTACT INFORMATION

MARIN COUNTY FAIR FAIR OFFICE	10 Avenue of the Flags, San Rafael, CA 94903
WEBSITE	www.fair.marincounty.org
EMAIL	FairExhibits@MarinCounty.Gov
REGULAR OFFICE HOURS	Monday to Friday: 9:00am to 5:00pm
FAIR OFFICE HOURS	July 2 (Wednesday) to July 6 (Sunday): 8:00am to 8:00pm
MARIN COUNTY FAIR HOURS	July 2 (Wednesday) to July 6 (Sunday): 11:00am to 11:00pm

COMPETITIVE EXHIBITS STAFF

HORTICULTURE (ADULT)

COMPETITIVE EXHIBITS MANAGER	Jennifer Olvera
ONLINE SUBMISSIONS COORDINATOR	Carole Sanders
DEPARTMENT COORDINATOR	Lisa Lavagetto

For a list of Sponsors, visit www.marinfair.org after June 1, 2025.

COMPETITION CALENDAR

ONLINE ENTRY FORMS DUE	JUNE 15, 2025 – 11:59 PM
ENTRY RECEIVING & DROP OFF	JUNE 30 – 8:00 AM – 1:00 PM
ENTRY JUDGING	JUNE 30 – 1:00 PM
ENTRY RELEASED	JULY 7, 10:00 AM – 7:00 PM

The full Competitive Exhibits Calendar is available on www.marinfair.org.

REGISTRATION

To register for the 2025 Competitive Exhibits, please visit <https://marin.fairwire.com/>

DEPARTMENT RULES & REGULATIONS

Local and State Rules govern this competition.

1. **ELIGIBILITY** - Open to all California residents.
 - a. All Entries MUST be home prepared and canned and/or packaged BY the Exhibitor.

ENTRY INFORMATION

2. **ENTRY FEES** - \$3.00 per Entry
 - a. Fees are NON-refundable.
3. **ENTRY LIMIT** - 1 Entry PER Class.
 - a. The same Entry may not be entered in more than one class.
4. **ENTRY PRESENTATION** – All baked foods and decorated foods should be presented on a white compostable paper plate.
5. **ENTRY DIVISIONS** - For Baked Foods, enter Divisions 100-113 | For Decorated Foods, enter Division 116
6. **ENTRY REMOVAL** - Accepted Entries shall not be removed from exhibition until the Fair closes.
 - a. Entries not collected on Release Day will be discarded.
7. **ENTRY RELEASE** - Entries must be picked up on release day. Entries will only be released by presenting your claim check, personal identification, or a signed letter of authorization from the exhibitor.

PUBLICITY

8. The Marin County Fair reserves the right to photograph any work in the exhibition for educational, catalog, website, or publicity purposes.

LIABILITY

9. The County of Marin, Marin County Fair, and/or its contractors will not be responsible for loss or damage which may occur from any cause. Any entries received damaged will not be juried.

SCORECARD - BREADS

APPEARANCE	Shape of the Bread (a proper “dome”), smoothness, and crust color.	10%
LIGHTNESS	Lightness of the Bread.	10%
CRUST	Crust thickness, quality, crispness, and tenderness.	10%
CRUMB	Crumb color and texture.	15%
TEXTURE	No streaks or close grain present in the Bread. Size and uniformity of the cell walls with elasticity.	25%
FLAVOR	The taste and odor for the Bread - sweetness, nutty blended.	30%

TOTAL: 100%

SCORECARD - BUTTER CAKES & FAT FREE CAKES

APPEARANCE - SURFACE (CRUST & FROSTING)	Crust - The color, texture, and depth of crust.	30%
	Frosting - Glossy and <u>NOT</u> granular. Should be soft (non-sticky) with a suitable flavor.	
	Filling - ¼" minimum and should be fluffy, well flavored, and blend well with the cake.	
TEXTURE	Butter Cakes - A tender, fine even grain, that's moist but elastic.	35%
	Fruit Cakes - A non-sticky or gummy cake, should be dry or crumbly	
FLAVOR	Flavor should be natural of the ingredient and delicate and pleasing.	35%

TOTAL: 100%

SCORECARD - ROLLED & DROPPED COOKIES

APPEARANCE	Uniform cookies that are 3.5" maximum with nice texture and color.	30%
TEXTURE	Should follow typical characteristic(s) of the cookie type.	35%
FLAVOR	Flavor should be natural of the ingredient and delicate and pleasing.	35%

TOTAL: 100%

SCORECARD - CONFECTIONS

APPEARANCE	Confection pieces should be even in color, size, and shape.	15%
TEXTURE	Crystalline - A velvety and creamy texture.	30%
	Non-Crystalline - A smooth texture.	
CONSISTENCY	Crystalline - A firm consistency (not too hard or soft). Non-Crystalline - Confection should hold its Shape with no crystals.	25%
FLAVOR	Flavor should be blended, high quality, delicate and pleasing.	30%

TOTAL: 100%

SCORECARD - PASTRY

		1 CRUST	2 CRUST
APPEARANCE	Color.	10%	10%
	Shape.	10%	10%
CRUST	Texture - Should be flaky and tender.	25%	25%
	Flavor - An agreeable flavor without pronounced fat or salt.	15%	15%
FILLING	Consistency - Moist fruit that's not syrupy and holds its shape. Should be well cooked with a smooth and soft finish.	15%	20%
	Flavor - Natural of the ingredient and delicate and pleasing.	15%	20%
MERINGUE	Should be at least ½" and light, tender, and evenly browned. No shrinking from the sides or weeping.	10%	-
TOTAL:		100%	100%

AWARDS | AMERICAN SYSTEM | BAKED AND DECORATED FOODS

Offered at the Discretion of the Judges

BEST OF SHOW

\$50 & ROSETTE

DIVISION 100 | YEAST BREADS

Entry Fee - \$3.00 per entry

CLASSES (Submission Categories)

1. Bread
2. Rolls
3. Any Other | Specify

AWARDS | AMERICAN SYSTEM | YEAST BREADS

Offered per Class at the discretion of the Judges

FIRST PLACE	\$7 & RIBBON	BEST OF DIVISION	\$15 & ROSETTE
SECOND PLACE	\$5 & RIBBON		
THIRD PLACE	\$3 & RIBBON		
HONORABLE MENTION	RIBBON		

DIVISION 102 | BAKING POWDER & QUICK BREADS

Entry Fee - \$3.00 per entry

CLASSES (Submission Categories)

1. Biscuit
2. Bread
3. Scone
4. Any Other | Specify

AWARDS | AMERICAN SYSTEM | BAKING POWDER & QUICK BREADS

Offered per Class at the discretion of the Judges

FIRST PLACE	\$7 & RIBBON	BEST OF DIVISION	\$15 & ROSETTE
SECOND PLACE	\$5 & RIBBON		
THIRD PLACE	\$3 & RIBBON		
HONORABLE MENTION	RIBBON		

DIVISION 104 | MARVELOUS MUFFINS

Entry Fee - \$3.00 per entry

Entries must follow the guidelines listed below:

- Quantity of 4 Muffins per each Muffins Entry.
- All foods must be submitted on a compostable white paper plate.
- Muffins may contain nuts and/or seeds, and toppings.

CLASSES (Submission Categories)

1. Sweet Muffins
2. Savory Muffins
3. Any Other | Specify

AWARDS | AMERICAN SYSTEM | MARVELOUS MUFFINS

Offered per Class at the discretion of the Judges

FIRST PLACE	\$7 & RIBBON	BEST OF DIVISION	\$15 & ROSETTE
SECOND PLACE	\$5 & RIBBON		
THIRD PLACE	\$3 & RIBBON		
HONORABLE MENTION	RIBBON		

DIVISION 107 | CAKES

Entry Fee - \$3.00 per entry

Entries must follow the guidelines listed below:

- **CAKE** - ½ Cake plus 1 slice.
- **COBBLER** - 8"x8" Pan or similar.
- All returnable plates and tins must be labeled with your name and phone number on the bottom.

CLASSES (Submission Categories)

1. Angel Food Cake
2. Bundt Style Cake
3. Carrot Cake
4. Chocolate Cake
5. Lemon Cake
6. Pineapple Upside Down Cake
7. Pound Cake
8. Any Other Cake | Specify

AWARDS | AMERICAN SYSTEM | CAKES, ROLLS TORTES, ETC.

Offered per Class at the Discretion of the Judges

FIRST PLACE	\$7 & RIBBON	BEST OF DIVISION	\$15 & ROSETTE
SECOND PLACE	\$5 & RIBBON		
THIRD PLACE	\$3 & RIBBON		
HONORABLE MENTION	RIBBON		

DIVISION 108 | CUPCAKES

Entry Fee - \$3.00 per entry

Entries must follow the guidelines listed below:

- **FLAVORING** - Any combination of ingredients may be used in each class category (Example: Chocolate in the Coffee/Tea Class). Frosting may be any type that compliments the cupcake flavor.
 - All additional decorations must be edible.
 - You may include a recipe for your cupcakes and frosting with Entry.
- All foods must be submitted on a compostable white paper plate.
- Cupcake liners or baking cups may be used.

CLASSES (Submission Categories)

1. Chocolate
2. Citrus
3. Filled Cupcakes
4. Gluten Free
5. Vegan
6. Red Velvet
7. Savory
8. Any Other | Specify

AWARDS | AMERICAN SYSTEM | CUPCAKES

Offered per Class at the discretion of the Judges

FIRST PLACE	\$7 & RIBBON	BEST OF DIVISION	\$15 & ROSETTE
SECOND PLACE	\$5 & RIBBON		
THIRD PLACE	\$3 & RIBBON		
HONORABLE MENTION	RIBBON		

DIVISION 109 | CONFECTIONS

Entry Fee - \$3.00 per entry

PLATE DISPLAY - 6 pieces on a compostable white paper plate and should be covered with plastic wrap.

CLASSES (Submission Categories)

1. Brittle
2. Caramels
3. Fudge
4. Nuts
5. Toffee
6. Truffles
7. Any Other | Specify

AWARDS | AMERICAN SYSTEM | CONFECTIONS

Offered per Class at the Discretion of the Judges

FIRST PLACE	\$7 & RIBBON	BEST OF DIVISION	\$15 & ROSETTE
SECOND PLACE	\$5 & RIBBON		
THIRD PLACE	\$3 & RIBBON		
HONORABLE MENTION	RIBBON		

DIVISION 111 | COOKIES

Entry Fee - \$3.00 per entry

PLATE DISPLAY - 6 cookies (3.5" maximum size) on a compostable white paper plate and should be covered in a resealable bag.

CLASSES (Submission Categories)

1. Cake Style Brownies
2. Fudge Style Brownies
3. Bar Cookies | Lemon, Nut, etc.
4. Biscotti
5. Drop Cookies
6. Gluten Free
7. Vegan
8. Shortbread
9. Any Other | Specify

AWARDS | AMERICAN SYSTEM | COOKIES

Offered per Class at the Discretion of the Judges

FIRST PLACE	\$7 & RIBBON	BEST OF DIVISION	\$15 & ROSETTE
SECOND PLACE	\$5 & RIBBON		
THIRD PLACE	\$3 & RIBBON		
HONORABLE MENTION	RIBBON		

DIVISION 113 | PIES, PASTRIES, ETC.

Entry Fee - \$3.00 per entry

Entries must follow the guidelines listed below:

- **PIE & QUICHE** - Quantity 1, should be 8" or 9".
- **TART** - Quantity 1, Large Tart OR quantity 4, Small Tarts
- **TURNOVERS** - Quantity 4
- **CREAM PUFFS & ECLAIRS** - Quantity 4
- All returnable plates and tins must be labeled with your name and phone number on the bottom.

CLASSES (Submission Categories)

1. Cream Puffs
2. One Dough Crust Pie
3. Two Dough Crust Pie
4. Cobbler
5. Crisp
6. Quiche
7. Tart(s)
8. Turnovers
9. Any Other - Pastry | Specify
10. Any Other - Pie | Specify

AWARDS | AMERICAN SYSTEM | PIES, PASTRIES, ETC.

Offered per Class at the Discretion of the Judges

FIRST PLACE	\$7 & RIBBON	BEST OF DIVISION	\$15 & ROSETTE
SECOND PLACE	\$5 & RIBBON		
THIRD PLACE	\$3 & RIBBON		
HONORABLE MENTION	RIBBON		

SCORE CARD - DECORATED CAKES

OVERALL APPEARANCE 45% (IN TOTAL)	Balance.	15%
	Color Harmony.	15%
	Consistency of Pattern.	15%
NEATNESS 25% (IN TOTAL)	Texture of Icing.	10%
	Uniformity of Repeat Pattern.	15%
ARTISTIC QUALITY 30% (IN TOTAL)	Overall Eye Appeal.	15%
	Originality.	15%
TOTAL:		100%

DIVISION 116 | DECORATED CAKES

Entry Fee - \$3.00 per entry

Entries must follow the guidelines listed below:

- *A mix of styrofoam, cardboard, and/or other materials may be used for cake construction - providing that the shape could reasonably be achieved through baking.*

CLASSES (Submission Categories)

- 1. Fair Theme – BUG-TASTIC!**
- 2. Any Other - Decorated Cake**

SUB-CLASSES* (Based on Skill Level)

- A. Beginner**
- B. Intermediate**
- C. Advanced**

**Skill Levels are determined by the following criteria:*

- **Beginner Decorators - Subclass A** | Exhibitors who have less than 24 hours of class instruction or are self-taught and have been decorating for less than one year.
- **Intermediate Decorators - Subclass B** | Exhibitors who have 24 to 48 hours of class instruction or are self-taught and have been decorating for less than two years.
- **Advanced Decorators - Subclass C** | Exhibitors who have 48 or more hours of class instruction or are self-taught and have been decorating for two or more years.

Awards listed on the following pages.

AWARDS | AMERICAN SYSTEM | DECORATED FOODS

Offered per Class at the discretion of the Judges

FIRST PLACE	\$7 & RIBBON	BEST OF DIVISION	\$15 & ROSETTE
SECOND PLACE	\$5 & RIBBON		
THIRD PLACE	\$3 & RIBBON		
HONORABLE MENTION	RIBBON		