Baked & Decorated Foods (Adult)

COMPETITIVE EXHIBITS

FAIR CONTACT INFORMATION

MARIN COUNTY FAIR | FAIR OFFICE & EXHIBIT HALL	20 Avenue of the Flags, San Rafael, CA 94903
WEBSITE	www.marinfair.org
EMAIL	FairExhibits@MarinCounty.Gov
REGULAR OFFICE HOURS	Monday to Friday: 9:00 am to 5:00 pm
FAIR OFFICE HOURS	July 1 (Wednesday) - July 5 (Sunday): 8:00 am - 8:00 pm
MARIN COUNTY FAIR HOURS	July 1 (Wednesday) - July 5 (Sunday): 11:00 am - 11:00 pm

COMPETITIVE EXHIBITS STAFF

BAKED & DECORATED FOODS (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, 2026.

COMPETITION CALENDAR

ONLINE ENTRY FORMS DUE	JUNE 26, 2026 – 11:59 pm
ENTRY RECEIVING & DROP OFF EXHIBIT HALL	JUNE 29 –8:00 am – 1:00 pm
ENTRY RELEASED (POST FAIR)	JULY 6, 10:00 am – 6:00 pm

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

REGISTRATION

To register for the 2026 Competitive Exhibits, please visit https://marin.fairwire.com/

ENTRY DELIVERY AND PICK UP

Please refer to the Competition Calendar for exact dates and times.

Drop off is located at the Marin County Fair Exhibit Hall, located at **20 Avenue of the Flags, San Rafael, CA 94903**. Follow the signage at the Exhibit Hall for the exact location.

Claim checks will be provided when exhibits are delivered and are required to pick up your entry on entry pick up date.

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%**
TOTAL	**TOTAL:**	**100%**

SCORECARD - BUTTER CAKES & FAT FREE CAKES

APPEARANCE - SURFACE (CRUST & FROSTING)	**Crust -** The color, texture, and depth of crust.	**30%**
	Frosting - Glossy and **NOT** 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	**TOTAL:**	**100%**

SCORECARD – CONFECTIONS

APPEARANCE	Confection pieces should be even in color, size, and shape.	**15%**
TEXTURE	**Crystalline -** A velvety and creamy texture. **Non-Crystalline -** A smooth texture.	**30%**
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	**TOTAL:**	**100%**

SCORECARD - PASTRY

CATEGORY	DESCRIPTION	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	**TOTAL:**	**100%**	**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	**TOTAL:**	**100%**

AWARDS

AWARDS | AMERICAN SYSTEM | BAKED AND DECORATED FOODS FOR DIVISIONS 100-113,116

Offered at the discretion of the judges.

FIRST PLACE	**$7 & RIBBON**
SECOND PLACE	**$5 & RIBBON**
THIRD PLACE	**$3 & RIBBON**
HONORABLE MENTION	**RIBBON**

SPECIAL AWARDS

BEST OF DIVISION	**$15 & ROSETTE**
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

DIVISION 102 | BAKING POWDER & QUICK BREADS

Entry Fee - $3.00 per entry

Entries must follow the guidelines listed below:

- Quantity of 4 biscuits and scones per each entry.
- All foods must be submitted on a compostable white paper plate.

CLASSES (Submission Categories)

1. **Biscuit**
2. **Bread**
3. **Scone**
4. **Any Other** | Specifc

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

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

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.
- Quantity of 6 cupcakes per each cupcake Entry.

CLASSES (Submission Categories)

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

DIVISION 109 | CONFECTIONS

Entry Fee - $3.00 per entry

Entries must follow the guidelines listed below:

- All foods must be submitted on a compostable white paper plate.
- Minimum of 6 pieces per entry covered in plastic wrap.

CLASSES (Submission Categories)

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

DIVISION 111 | COOKIES

Entry Fee - $3.00 per entry

Entries must follow the guidelines listed below:

- All foods must be submitted on a compostable white paper plate and should be covered in a resealable bag or plastic wrap.
- **PLATE DISPLAY** - 6 cookies (3.5" maximum size) *Minimum of 6 pieces per entry.*
- **See Division 114 for Taste of Tradition Special Cookie Competition**

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. **Foreign/Ethnic Cookies**
10. **Shaped & Pressed Cookies**
11. **Any Other** | Specify

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

DIVISION 114 | FAIR THEME - TASTE OF TRADITION

Entry Fee - $3.00 per entry

Step into the sweet and savory side of the fair and celebrate the cherished family recipes that have been passed down, reinvented, and loved for generations. The **Taste of Tradition Baked Goods Challenge** invites bakers of all ages to showcase their most treasured cookie & pie creations—whether inspired by family, heritage, culture, or a meaningful story.

Entries must follow the guidelines listed below:

- 1 Entry **PER** Class.
- Submit a photo and a story behind the recipe to FairExhibit@Marincounty.gov by June 29, 1:00 PM
- All foods must be submitted on a compostable white paper plate and should be covered in a resealable bag or plastic wrap.
  - **PLATE DISPLAY** - 6 cookies (3.5" maximum size) *Minimum of 6 pieces per entry.* **Pie & Cobbler -** Quantity 1, should be 8" or 9". **Tart -** Quantity 1, Large Tart **OR** quantity 4, Small Tarts

CLASSES (Submission Categories)

1. **Cookies (any kind)**
2. **Pies (one or two dough crust, cobbler, crisp, tart(s))**

AWARDS | AMERICAN SYSTEM | DIVISION 114 (ADULT) | TASTE OF TRADITION

Offered per Class at the discretion of the Judges

FIRST PLACE	**$15 & RIBBON**
SECOND PLACE	**$10 & RIBBON**
THIRD PLACE	**RIBBON**
HONORABLE MENTION	**RIBBON**

SPECIAL AWARDS

BEST OF DIVISION	**$15 & ROSETTE**

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	**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 – *Stars, Stripes & Stories***
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.