

CANNING & BAKING

2024 COMPETITION GUIDE


It's your moment to shine!
Enter today.

For more than 170 years the California State Fair has been a constant showcase of the talents and achievements of the people of California. Entering into the California State Fair's 2024 Competitive Exhibits Program allows you the opportunity to showcase your abilities, and revel in your accomplishments! The 2024 annual State Fair had competitive entries from all 58 counties in California.

The California State Fair's friendly competitions are designed to acknowledge the best of the Golden State. Our Competitive Programs inspire talented Californians, as well as highlight the latest advances in technology, agriculture, and industry.

More than 750,000 visitors are expected at the State Fair this summer. Your work is an integral part of the State's celebration, and we look forward to seeing your talents on display during the annual State Fair from July 12-28. We encourage you to enter today and begin making lasting memories for yourself, and for the hundreds of thousands of State Fair patrons!

Sincerely,



Tom Martinez

Chief Executive Officer

GOVERNOR

Gavin Newsom

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2024 California Fair Season

Welcome to the 2024 California fair season!

California fairgrounds continue to play a vital role in our state. As we enter a new year, and prepare for the new fair season, there is so much to be excited about. As a California fair exhibitor, you have a key part to play in teaching the public about the history of agriculture and its importance for the Golden State. Whether you are a new or a seasoned exhibitor, this is a unique opportunity to engage with members of your community, form a connection with California's farmers and ranchers, and attract future generations of agricultural leaders.

Annual fairs in California provide an invaluable family experience and proudly display our state's vast diversity of cultures and traditions, all while operating as economic engines and creating jobs within their communities. When fairgrounds are not hosting their annual fairs and other events, they serve their communities as resilience centers. During various floods, storms, and wildfires last year, fairgrounds across the state were activated by their local Office of Emergency Services to serve as evacuation centers for people, pets, and livestock.

Time and time again, fairgrounds demonstrate their importance to our state, and so much of this would not be possible without the good work of our dedicated fair exhibitors. Thank you for your advocacy and commitment to our state and the agricultural community. We look forward to another successful year in 2024!

Sincerely,

Gavin Newsom
Governor of California

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IMPORTANT INFORMATION TO KNOW

Contact: *Canning & Baking Coordinator*

Phone: (916) 606-6337 & E-mail: Canningandbaking@calexpo.com

Entry Dates:

April 1	Online Registration Opens for Entries
June 19	Entries Close Online 11:59 PM
July 8	4:30 PM - Shipped canned entries due
July 11	7:30 - 10:30 AM - Delivery of (Adult and Youth) Decorated Show Delivery of (Adult) Canning Judging of Decorated Show (closed judging session)
July 15	7:30 - 9:30 AM - Delivery of Bread Show, Dried Show, King Arthur Flour Oatmeal Cookie Derby (Youth & Adult) 11:30 AM - Judging of King Arthur Flour Oatmeal Cookie Derby (Adult & Youth) Judging of Bread Show Judging of Dried Show
July 16	11:30 AM - Judging of Jam Show
July 17	11:30 AM - Judging of Jelly Show Judging of Soft Spread & Fruit Show
July 18	11:30 AM - Judging of Pickle & Vinegar Show Judging of Sauce & Salsa Show
July 22	7:30 - 9:30 AM - Delivery of Guittard Chocolate Passion contest (Adult & Youth) 2:00 PM - Judging of Guittard Chocolate Passion contest
July 23	7:30 - 9:30 AM - Delivery of Youth Canning, Baking & Dried Shows 11:30 AM - Judging of Youth Baking Show Judging of Youth Canning Show Judging of Youth Dried Show
July 24	7:30 - 9:30 AM - Delivery of Cookie, Confection Shows 11:30 AM - Judging of Cookie Show Judging of Confection Show
July 25	7:30 - 9:30 AM - Delivery of Cake, Pie & Pastry Shows 11:30 AM - Judging of Cake Show Judging of Pie & Pastry Show
July 28	12 Noon - Award Presentation of Best of Show & Sweepstakes Winners (Cooking Theatre, Building B)
Aug 3	9 AM - 5 PM - Canning & Decorated Show Pick Up, Awards Pick Up (Expo Center Buildings)

The California State Fair July 12-28, 2024

The California State Fair has always been the awe-inspiring showcase of the state's finest, and ever since the first fair in 1854, California has upheld this tradition. People come from all over to witness the competition and innovation that our exhibitors produce. We continue to add new and exciting competitions to our competitive programs to showcase California's very best!

Why enter the Competition?

Set yourself apart as one of California's BEST Home Canners and Bakers. The California State Fair Canning and Baking Competition is one of the few competitions where you can watch a live professional judging. Learn new tips, show your skills and win ribbons and prizes!

COMPETITION OVERVIEW



The California Canning & Baking Competition designates the best home canned foods and baked goods in the State of California by offering an annual, open competition to all California home canners and bakers.

Who Can Enter

California Canning & Baking is open to all California residents ages 18 and older. Youth Divisions are offered for ages 5-18. There is no prerequisite for entry.

How to Enter

Go to CalExpoStateFair.com/Competitions, click on the **California Canning & Baking** icon, and follow the instructions. Use a VISA or MasterCard to pay entry fees. Competition Guide and Special Contest Recipe Forms are also available on the web page.

Submission of an entry implies acceptance of all rules and conditions as stated in this Competition Guide. Contact the California State Fair Entry Office with any questions concerning entry policies or procedures.

NEW for 2024

- **NEW Entry Title Rules:** Entry Title must only be the entry identifier, without unique identifiers, just the basic title of the entry. No Proper Names, Places or Award Placements. (i.e., Joe's Cookies, Aunt May's Pie, Mom's, Grandpa's, Blue Ribbon Bread) This will assist in a true blind taste competition. However, produce varietal names are allowed (i.e., Santa Rosa Plum, Bartlett Pear, Granny Smith apple, etc.) as this knowledge is important when judging the taste and texture of preserved foods. State Fair staff reserves the right to alter titles for compliance.
- **NEW Youth Canning Entry Rules:** Youth Canning entries will only be accepted via shipped delivery date or in person on Youth Canning Day (July 23rd), they will no longer be accepted on the first day of delivery (July 11).
- **NEW RULE:** Except for Division 375 in the Dried Show, meat or meat products are not allowed as an ingredient in any entry. Egg-based pies, such as quiche, are not allowed.
- **NEW RULE for Baked Goods:** Entries with pieces submitted that are clearly not from the same recipe or baking batch will be disqualified.
- **NEW RULE for Baked Goods:** Entries containing perishable ingredients not entered in refrigerated divisions or classes (i.e. cream cheese, custard, etc.) will be disqualified.
- **NEW RULE for Dried Show:** Desiccant packs are not allowed. If entry is entered with desiccant packs it will result in a "No Award."
- **NEW Jelly Show Class:** Division 255 Class 3 - Spiced Jelly (any jelly containing spices)
- **NEW Pickle & Vinegar Division Description for Flavored Vinegar:** A commercially-available vinegar such as apple cider vinegar or distilled vinegar (acidity level of 5% minimum) to which herbs, fruits, infusions or other flavoring are added in the home kitchen. Homemade vinegar may not be used as the base for a flavored vinegar. If homemade vinegar is used, entry will be disqualified
- **Revised Bread Show Division Descriptions:** Plain Breads, Buns & Rolls, "Any Other" Bread Show
- **Revised Cake Show Division Descriptions:** Division 325 Frosted Cakes and Division 335 Refrigerated Cakes

- **Revised Pie & Pastry Show Division Descriptions:** Division 345 Class 2 – Custard Pie & Division 355 Pastry.
- **NEW Pie & Pastry Show Division Description:** Division 345 Class 4 - Any other Refrigerated Pie.
- **Revised Confection Show Class Description:** Division 360 Class 3 – Chocolate Fudge, with or without nuts (may include marshmallow)
- **Revised Entry Rules for Cookie Show & Confections Show:** Division 360, 361, 362, 365, 366 - Six pieces, or six individual servings no larger than ½ cup each.
- **Revised Cookie Show Class Description:** Division 366 Class 2 – Chocolate Brownies with additions. Chocolate brownies containing added ingredients (i.e., espresso, powder, malted milk, nuts toppings, finishing salt, caramel, malted milk powder, etc.) Includes layered and swirled brownies.
- **Revised Decorated Show Class Description:** Division 371 & Division 372
- **Decorated Themed Sets – Cookies/ Cupcakes:** Each cookie/cupcake is unique but together follow a central topic or story.
- **Uniform Sets- Cookies/Cupcakes:** Each cookie/cupcake is identical in size and decoration

Admission Credential Information

Each Exhibitor will receive two (2) daily admission credential passes, which are distributed when the first food entry is delivered. In early July, a delivery pass will be mailed to each exhibitor to deliver entries during the Fair. Exhibitors will also be issued a single (1 day) admission credential upon delivery of entries to return for live judging. Exhibitors who ship entries will find (2) admission credentials at the Main Gate Will Call under the Exhibitor's First and Last Name, ID is required.

RULES & REQUIREMENTS

1. **Entry Fee:** Entry Fees are non-refundable.
Adult Divisions: \$10 per entry.
Youth Divisions: \$8 per entry.
2. **Entry Limits:** Regular Divisions 230-377 and 1020-1076 no limit. Special Contest Divisions 378-379 and 1080-1090 one entry per exhibitor per contest.
3. **Eligible Exhibitors:** Adult competition open to adult California residents, ages 18 and over as of January 1, 2024. Youth competition open to all California resident youth, ages 5 to 18, as of January 1, 2024.
4. Entries must be **“Home-Made.”** No **“Commercially-Made”** entries are allowed in this competition. Any entries found to be “Commercially-Made” will be disqualified and awards revoked, even if the entry has already been judged.

DEFINITIONS:

“Home-Made” Food Entries: The California State Fair defines “Home-Made” food entries as entries which are completely home prepared. This does not, however, exclude “Professional or Commercial-Quality” items sold for home use.

“Commercially-Made” Food Entries: The California State Fair defines “Commercially Made” products as food items which are prepared in a commercial plant or kitchen. This includes items that are prepared using commercial equipment.

5. Entries must have been prepared/made/processed by the exhibitor in whose name they are entered.
6. Entry Title must only be the entry identifier, without unique identifiers, just the basic title of the entry. No proper names, places or award placements. (i.e. Joe’s Cookies, Aunt May’s Pie, Grandpa’s Blue Ribbon Bread) This will assist in a true blind taste competition. However, produce varietal names are allowed (Santa Rosa Plum, Bartlett Pear, Granny Smith Apple, etc) as this knowledge is important when judging the taste and texture of preserved foods. State Fair staff requires the right to alter titles for compliance.
7. **One Batch, One Entry:** Only a single entry may be submitted from any prepared batch. Entries from a single prepared batch may not be entered

into more than one California State Fair competition.

8. Alcohol cannot be used as an ingredient in Youth entries.
9. Each individual is considered to be a separate exhibitor. Entries completed by two or more individuals are permitted but will be counted as one exhibitor. Any premiums and/or special awards won by a group project shall be awarded to the individual who entered online. Group projects shall only be entitled to receive one (1) monetary premium award and/or one (1) ribbon, or any other type of award. Group projects are not eligible for Sweepstakes awards.

RULES FOR HOME CANNING

These rules only apply to Adult Divisions 230-280 and Youth Divisions 1020-1040.

Production Requirements

Entries must be “Home Canned,” and not “Commercially Canned.”

DEFINITIONS:

“Home Canned”: Entries which are completely home-prepared. The use of commercial equipment is not allowed. “Professional or Commercial Quality” items sold for home use are permitted.

“Commercially Canned”: Food items which are prepared in a commercial plant or kitchen. This includes items prepared using commercial equipment. These items are disqualified.

Entry Requirements

1. **Time Limit Requirements:** Entries must have been canned within the past year (After June 2022).
2. **Quantity Requirements:** Entries must consist of two (2) identical jars of identical product from the same batch. One for display and one for judging. The Judge will choose which jar to open. Jars and lids must be identical in all regards. Seals and bands must be made by the same manufacturer (Bell & Kerr are interchangeable).
3. **Jar Requirements:** A new, sterilized, clear (non-colored), regular or wide-mouthed, Mason-type (Ball, Kerr, etc.), threaded, home canning jar, sealed

with a metal lid and ring band. Vinegar entries must be in a new sterilized glass container that is clear (non-colored).

4. **Jar Sizes:**

For Fruits, Tomatoes, and Pickles: From 16 ounces (1 Pint) to 32 ounces (1 Quart).

For Jelly, Jam, and Soft Spreads: From 4 to 16 ounces.

For Sauce, Chutney, Salsa, Vinegar and Relish: From 8 to 16 ounces.

5. **Head Space:** The following headspace must be utilized for each product:

1/4 inch headspace: Jams, jellies, preserves, conserves, butter, marmalades, and curds

1/2 inch headspace: Fruits, tomatoes, sauerkraut, pickles, relishes, chutneys, sauces, and salsas

6. **Jar Seal Requirements:**

- Jars must be sealed with new, two-piece, vacuum seals, specifically made for canning jars.
- Seals must consist of metal screw ring band and metal lid.
- The color of the ring band and metal lids must match.
- Ring band must unscrew easily.
- Vinegar entries must be sealed with new sterilized corks, screw-band caps, plastic storage screw caps, wire swing-top lids, or 2-piece canning lids.

7. **Label Requirements:**

- Both jars must be labeled on their lids only.
- Use plain white labels without any decoration or embellishments.
- Labels must not overlap onto the screw ring band of the jars (This includes any tape used to attach the label).
- Vinegar entry labels may be placed on side of bottle if a canning jar is not used.
- Labels must contain the following information:

1. WEN# (found on entry receipt)
2. Canning Method used*/Processing Time*
3. Title of Entry
4. Division/Class
5. Date of Preservation (Month/Day/Year)
6. Elevation***

EXAMPLE:

DRX27Y	A/10
Lemon Marmalade	260/1
03/16/2024	53 ft.

*Canning Methods: Select one of the three methods listed on page 13.

** Processing Time: Minutes in a water bath, steam canner or pressure canner.

*** Elevation: Your altitude effects the necessary processing time of preserved foods.

- No additional labeling is permitted.
8. All Home Canning entries (including jam and jelly) must meet proper acid levels and be processed according to USDA standards using only one of the three following canning methods listed below:

Method A. Water Bath Method: Acid foods (example: most fruits, excluding figs). Tomatoes, figs and some fruits are considered borderline low-acid foods. These foods should be made more acid by adding lemon juice, citric acid or vinegar as appropriate for the type of food.

Method B. Pressure Canner Method: Usually used for low acid foods but can also be used to process acid foods. Low acid foods processed using the pressure canner method are not eligible for competition at the California State Fair.

Method C. Steam Canner Method: Processing times are the same for both water bath and steam canning. Products requiring a water bath processing time longer than 45 minutes cannot be safely processed in a steam canner. This restriction only applies to a few products, primarily whole or halved tomatoes packed without added liquid, or liquid-packed tomatoes processed at elevations above 1000 feet.

9. **Ingredients List Requirement:** On a plain **white** 3-inch x 5-inch card or 3-inch x 5-inch piece of paper, provide WEN # and a complete list of all ingredients used in entry preparation.

Be specific, for example, pectin (powdered, liquid, low sugar), vinegar (white, wine, cider), and all herbs, spices, and flavorings used in the entry. Use a separate card for each entry.

Any special instructions (ie “shake contents before serving”) may be included on this card.

Do not put your name on your ingredients list. Bring the list with you when you deliver your entry for judging. Lists are used by Judges during judging and to avoid allergens.

Ineligible Entries

Due to food safety concerns, the following items are not eligible:

10. Non-pickled vegetables
11. Pesto
12. Mustards
13. Any oil-packed product
14. Any pumpkin product (i.e., pumpkin butter, jam, etc.)
15. Any entry containing meat or other protein foods such as eggs (exception: curds)

16. Chocolate or Chocolate sauces
17. Freezer jams (No freezer available)
18. Any Flavored Vinegar using homemade vinegar as the base

Judging Process

The California State Fair considers the judging process to start after the jar has been opened. Disqualifications occur before the jar is opened. After the jar has been opened points may be taken away or lowered to a “No Award” status depending on the results of the judging.

The California Exposition and State Fair judging of Home Canning Classes will be based on guidelines and processing times established by the USDA (USDA Complete Guide to Home Canning.) This information is available online at nchfp.uga.edu/publications/publications_usda.html, or contact the Master Food Preservers through your local Cooperative Extension Office. Rules in this guide take precedence over other sources.

Disqualifications

The following are examples of disqualifications:

19. Entry is “Commercially Canned”
20. Jars and seals not identical
21. Incorrect jar (such as mayonnaise jar)
22. Jar not sealed with two-piece vacuum seal with lid and matching metal screw ring
23. Jar unable to be opened
24. Label does not include required information
25. Label incorrectly placed or additional label on the jar
26. Title of entry includes names of people or places (excluding produce varietal names)
27. Decorations on jar (not including those from the manufacturer)
28. Dirty jar or rust on lid or metal screw ring.
29. Late delivery of entry
30. Ineligible ingredients included in the entry
31. Method of processing other than by water bath, steam or pressure
32. Inadequate processing time
33. Ingredients list is missing, incomplete or includes name of exhibitor

No Award

The following conditions may result in “No Award.”

34. Unsealed jar

35. No Mold, foreign objects (hair, insects, etc.) found in a sealed jar
36. Product considered unsafe to taste by Judges
37. Product entered in the wrong Division or Class

Major Considerations

The following considerations may change award placing or may cause the loss of enough points for a “No Award.” Examples of major considerations are as follows:

38. Product under the band or food on the jars - 10 points
39. Bubbles in jam and jellies - 5 to 10 points (size & quantity of bubbles)
40. Incorrect Headspace - 5 to 10 points
41. Soft pickles - 5 to 10 points
42. Poor presentation of pack - 5 to 10 points

Display of Winning Entries

The unopened jar will be on display as space allows. There are no guarantees regarding display.

Return of Jars

Unopened jars will be available for pickup after the Fair. [\(See Calendar\)](#) You must have the Claim Checks. Opened and unclaimed jars will be donated immediately after Entry Pick Up Day.

RULES FOR BAKED GOODS

These rules only apply to Adult Divisions 310-366 and 378-379 and Youth Divisions 1045-1065 and 1080-1090.

Production Requirements

Entries must be **“Made from Scratch,” and NOT “Commercially Prepared Products.”** “Commercially Prepared Products” may be used as an ingredient as long as they are not apparent as the finished product. For example, a pudding mix may not be submitted as a pudding or pie filling but may be used as an ingredient in cupcake batter. A cake mix may not be used as a substitute for the base ingredients in a cake batter or cookie dough.

DEFINITIONS:

“Made from Scratch”: Entries which are completely home-prepared using basic ingredients. “Professional or Commercial Quality” items sold for home use are permitted.

“Commercially Prepared Products”: Food items which are prepared in a commercial plant or kitchen. This includes items prepared using commercial equipment. These items are disqualified.

Entry Requirements

1. **Time Limit Requirement:** Entries must arrive fresh the morning of judging. (shipping of baked goods is not recommended)
2. **Quantity Requirements:**
 - a. Cakes—One whole cake, 8 - 10 inch or whole standard loaf
 - b. Cupcakes—Six cupcakes
 - c. Coffee Cakes—One whole coffee cake
 - d. Pies—One whole pie, 8 - 10 inch pan
 - e. Tarts — One Whole Tart, 8 - 10 inch
 - f. Tartlets — Three Tartlets, 3 - 5 inch
 - g. Pastries—Six pastries
 - h. Breads or Quick Breads—One whole standard loaf (no mini sizes)
 - i. Cornbread—8 or 9-inch pan
 - j. Donuts, Scones, Biscuits, Muffins, and Rolls—Six pieces
 - k. Cookies and Confections—Six pieces or six individual servings, no larger than 1/2 cup each. (except KAF Cookie Derby)

Example: Brittles, barks and similar confections - six servings, no larger than 1/2 cup each
3. **Container Requirements:** Due to limited storage space, please be considerate and do not use oversized plates, cake boards, etc. Containers become the property of the California State Fair. Disposable containers are recommended.
4. **Perishables Requirement:** For food safety reasons, all perishables must be kept under refrigeration prior to delivery. Due to high temperatures during the fair, you may wish to deliver in an insulated container such as an ice chest.
5. **Ingredients List Requirement:** On a plain **white** 3-inch x 5-inch card or 3-inch x 5-inch piece of paper, provide *WEN#*, and a complete list of all ingredients used in entry preparation.

Be specific, for example, butter (unsalted or salted), oil (vegetable, canola, olive, etc.), flour (all-purpose, cake, bread), and all spices and flavorings used in the entry. Use a separate card for each entry.

Any special instructions may be included on this card.

Do not put your name on your ingredients list. Bring the list with you when you deliver your entry for judging. Lists are used by Judges during judging and to avoid allergens.

Ineligible Entries

At this time the following items are not eligible for entry.

6. Entries made with a bread machine
7. Entries requiring a freezer
8. Hot foods

Judging Process

Disqualifications occur before the food is tasted as noted below. After the food has been tasted, points will be taken away or lowered to a “No Award” status depending on the results of the tasting.

Disqualifications

9. Late delivery of entry
10. Hair or foreign object found on the entry
11. Ineligible entries
12. Failure to follow the “Made from Scratch” rule
13. Title of Entry includes names of people or places (excluding produce varietal names).
14. Perishable entry arriving at a temperature deemed unsafe for consumption by Judges. All entries are stored at room temperature unless staff is notified otherwise.
15. Entry does not meet quantity requirements
16. Ingredients List is missing or incomplete
17. Entries containing perishable ingredients not entered in refrigerated division or classes (i.e cream cheese, custard, etc)

No Award

The following conditions will result in “No Award.”

18. Hair or foreign object found in entry
19. Product considered by Judges to be unsafe to taste, such as underbaked or expired product
20. Product entered in the wrong Division or Class
21. Entries with pieces submitted that are clearly not from the same recipe or baking batch.

Display of Winning Entries

22. Baked goods may only be displayed as long as they have visual appeal and as space allows
23. Refrigerated items will not be displayed
24. There are no guarantees regarding display

Entry & Container Disposal

25. All entries become the property of The California State Fair and will not be returned to the exhibitor.
26. Trays and props will not be returned to exhibitors. Please use disposable items.

RULES FOR DECORATED SHOW

These rules apply to **Adult Divisions 370-373** and **Youth Divisions 1070-1073**

Entry Requirements

1. **Quantity Requirements**
 - a. Cake - One whole cake
 - b. Cupcakes or Cookies - 6 identical pieces, or up to 6 unique designs which follow a theme.
 - c. Edible Sculpture - one diorama, gingerbread house, sculpture, etc.
2. **Size Requirements:** All entries - Maximum size: 12" height, 18" width, 12" depth. Tiered cakes may be up to 24" height.
3. **Entry Bases:**
 - a. Cake entries must be made using styrofoam forms. No prepared cakes are accepted.
 - b. Cupcake entries may be made using prepared cake or StyroFoam Cake Forms. No fillings; entries will not be tasted.
 - c. Cookie entries must be firm shortbread, sugar cookies, gingerbread, or similar.
 - d. Edible Sculpture entries must be supported by a single sturdy base.
 - e. Decorative bases and props are allowed and must be included in size limitations.
 - f. Room-Temperature Stable Requirement: All decorative elements must be stable at room temperature to allow for 17-day display. Use ingredients such as meringue powder.
4. **Decorations:**
 - a. Decorations & finishes should all be edible, but do not necessarily need to be homemade. For example, wafer cookies can be used as roof shingles, jelly beans can be used as rocks, etc. Judges scores may be raised or lowered according to the effort evident to use homemade decorations and finishes.
 - b. Non-edible decorations such as fresh or silk flowers, plastic trees or toys, cake toppers, cardboard, or cellophane should not be used on decorated entries.
 - c. Non-edible structural elements such as cake posts, skewers and separators, do not need to be edible, but must be hidden from view.

- d. Non-edible, visible structural elements such as cake posts, bases, platters, are allowed.

Judging Process

Decorated show entries are judged in a closed judging session. Exhibitors will receive scorecards with Judge's comments after the close of the Fair.

Disqualifications

5. Late delivery of entry
6. Entry does not meet quantity or size requirements
7. Cake, not a decorated styrofoam form.
8. Ineligible cookie type

No Award

The following conditions will result in "No Award."

9. Hair or foreign object found on entry.

Display of Winning Entries

Decorated Entries will be displayed only as long as they have visual appeal and as space allows. There are no guarantees regarding display.

Return of Entries

Decorated Show entries may be picked up at the post-fair Entry Pick Up event. [\(see calendar\)](#)

RULES FOR DRIED SHOW

These rules apply to **Adult Divisions 375-377** and **Youth Divisions 1075-1076**.

Production Requirements

1. Must be a tested and approved recipe for all dried foods entries.
2. Entries must be “Home Dried,” and not “Commercially Dried,” using an oven or electric dehydrator. Foods dried using sun, solar or air methods are disqualified from this competition.

DEFINITIONS:

“Home Dried”: Entries which are completely home-prepared. The use of commercial equipment is not allowed. “Professional or Commercial Quality” items sold for home use are permitted.

“Commercially Dried”: Food items which are prepared in a commercial plant or kitchen. This includes items prepared using commercial equipment. These items are disqualified.

Entry Requirements

3. **Time Limit Requirements:** Entries must have been dehydrated within the past year (After June 2022).
4. **Quantity Requirements:** Entries must consist of the following amounts of product. Use the smallest container possible, leaving the least air possible in the container.
 - a. Meats - 8 serving-size pieces/strips OR approximately 8 ounces (1 cup) of smaller pieces
 - b. Fruit & Tomatoes: 8 full-diameter pieces/slices, OR 8 – 16 ounces (1-2 cups) of smaller pieces
 - c. Herbs: 2 to 4 ounces (1/4 cup to 1/2 cup)
 - d. Fruit Leather: 8 pieces, rolled, 4 inch to 6 inch squares OR 2 inch strips
5. **Container:** Entry must arrive in either a canning jar, or resealable plastic bag. To exclude as much air/moisture as possible, use the smallest container possible for entries. Use plain containers, not decorated with any special decoration (ie holidays, characters, etc.). Containers must not have any decorations or embellishments except those permanently applied to the container by the manufacturer.
 - a. Jars: A new, sterilized, clear (non-colored), regular or wide-mouthed jar which is sealed with a tight-fitting lid.
 - b. Heavy-duty, Resealable Plastic Bags: any brand, seal must be air-tight to keep out moisture.

6. **Label Requirements:**

- a. Jars: Place label on lid only. Label/tape must not overlap screw-ring band (if applicable).
- b. Heavy-duty, Resealable Plastic Bags: Place label on top-right corner of bag front
- c. Use plain white labels without any decoration or embellishments
- d. Labels must contain the following information:
 - i.. WEN# (found on entry receipt)
 - ii. Pretreatment Method used*/Drying Method Used**/Processing Time***
 - iii. Title of Entry
 - iv. Division/Class
 - v. Date of Preservation (Month/Day/Year)

e. No additional labeling is permitted

*Pretreatment Methods: Select one of the methods listed on page 22

**Drying Methods: Select one of the methods listed on page 23.

***Processing Time: Hours of Dehydrator Drying Time

EXAMPLE:	
DRX27Y	1/B/26
Harcot Apricots	376/1
03/16/2024	

7. All Home Dried entries must be processed according to USDA standards using only the pretreatment and dehydration methods listed below:

Pretreatment Method 1. Sulfiting: Used mainly for fruit to prevent browning. Fruit may absorb water, which will result in a longer drying time. Soaking times vary with the type and thickness of fruit.

Pretreatment Method 2. Ascorbic Acid Mixtures: Used mainly for fruit. Use a mix of ascorbic acid and sugar.

Pretreatment Method 3. Syrup Blanching: Blanching fruit in a sweet syrup helps it retain color and the resulting product is similar to candied fruit. Fruits that can be syrup blanched include apples, apricots, figs, nectarines, peaches, pears, plums and prunes.

Pretreatment Method 4. Steam Blanching: Product is steam-treated to help retain color and slow oxidation, but may change the flavor and texture of the fruit

Pretreatment Method 5. Boiling Water Blanching: Product is treated in boiling water. Used for most produce to stop enzyme activity. Enzymes can produce off-flavors and will turn produce brown during drying and storage.

Pretreatment Method 6. Checking: Whole small fruits may require this short heat treatment in boiling water to crack the skins and remove a naturally occurring waxy coating. This allows interior moisture to evaporate during dehydration and prevents the formation of a hard shell on the outside with moisture trapped within the fruit. Checking can also be done in a microwave and then chilling.

Pretreatment Method 7. Blending: Used for Leathers. Product is pureed in a blender or food processor before spreading on drying racks. May include additions such as lemon juice or ascorbic acid to help retain color. May include boiling the product to thicken before drying.

Pretreatment Method 8. Marinating: Used mainly for meats. Product absorbs flavor over time, covered with wet or dry mixture, usually consisting of some or all of the following: salt, seasonings, sauces or other produce. Excess mixture is removed before placing product on drying racks.

Pretreatment Method 9. No Pretreatment.

Dehydration Method A. Oven: Any standard or convection home oven. Most foods are dehydrated at 130 °F (54 °C), although meats being made into jerky should be dehydrated at a higher temperature of 155 °F (68 °C), or preheated to that temperature, to guard against pathogens that may already be in the meat.

Dehydration Method B. Electric Dehydrator: Any kitchen appliance marketed as a Food Dehydrator/Dryer which circulates warm air over the food surfaces. These offer precise temperature control at lower temperatures than a conventional oven.

8. **Ingredients List Requirement:** On a plain white 3-inch card or 3-inch piece of paper, provide WEN # and a complete list of all produce, meat, pretreatment substances, herbs, spices, and flavorings used in entry preparation.
- Be as specific as possible for the best judging assessment and comments.
 - Use a separate card for each entry.
 - Do not put your name on your ingredients list. Bring the list with you when you deliver your entry for judging. Lists are used by Judges during judging and to avoid allergens.

Ineligible Entries

Due to food safety concerns, the following items are not eligible:

9. Vegetables (herbs & tomatoes are allowed)
10. Dairy Products & Eggs
11. Freeze-dried, sun-dried or air-dried entries
12. Entries not intended for human consumption

Judging Process

The California State Fair considers the judging process to start after the entry container has been opened. Disqualifications occur before the entry container is opened. After the entry container has been opened points may be taken away or lowered to a “No Award” status depending on the results of judging. The California Exposition & State Fair judging of Home Dried Classes will be based on guidelines and processing times found on the National Center for Home Food Preservation’s website at nchfp.uga.edu, or contact the Master Food Preservers through your Local Cooperative Extension Office. Rules in this guide take precedence over other sources.

Disqualifications

The following are examples of disqualifications:

13. Entry is “commercially dried”
14. Incorrect container (such as vacuum-sealed)
15. Label does not include required information
16. Label incorrectly placed on container
17. Title of entry includes names of people or places (excluding produce varietal names)
18. Decorations on container (not including basic labeling/mark of manufacturer)
19. Dirty container or rust on lid
20. Late delivery of entry
21. Ineligible entry type
22. Methods of processing not listed in “Rules for Home Drying”
23. Ingredient list is missing or incomplete

No Award

The following will result in “No Award”

24. Mold, foreign object (hair, insects, etc.) found in sealed container
25. Product unsafe to taste by Judges
26. Product entered in the wrong Division or Class

27. Entries with Desiccant packs.

Major Considerations

The following considerations may change an award placing or may cause the loss of enough points for a “No Award.” Examples of major considerations are as follows:

28. Poor presentation of pack

29. Inconsistent size or shape of pieces

30. Under/over dehydrated

Display of Entries

Entries will be displayed as space allows. There are no guarantees regarding display.

Return of Entries

Entries in the Dried Show will not be returned to exhibitors. Jars will be donated. Ribbons and scorecards will be available for pick up after the fair.

[See Calendar](#)

RULES FOR SPECIAL CONTESTS

These rules only apply to Adult Divisions 378 - 379 and Youth Divisions 1080-1090

Competition Requirements

All General Information, Entry Requirements, General Rules and Delivery and Shipping Requirements listed in this competition guide shall also govern entry into these Special Contests.

Recipe Forms

1. Recipe Forms are required for all special contests **except** King Arthur Flour Oatmeal Cookie Derby.
2. Submit your recipe, typed or legibly printed on the official 2-part California State Fair Recipe Form, available at [CalExpoStateFair.com/Competitions](https://www.calexpo.com/competitions). Include two (2) copies of your recipe:
Copy 1 for Donor: Include your name, WEN#, address and phone number
Copy 2 for Judge Review: Include your WEN# only (do not include your name)
3. Recipe titles must match online entry
4. Recipe instructions must include all ingredients used to make the entry, listed in order of use, with measurements, including frosting, filling, or decoration.
5. Include complete directions for making the entry including all times, temperatures, special equipment, pan sizes, preparation, assembly and decorating instructions. Donor must be able to replicate entry exactly; be specific.
6. Judges will closely review recipes prior to judging to ensure adherence to the rules.
7. Recipes for Special Contests must be original recipes - never previously published.
8. Upon submission, all recipes become the property of the California State Fair and the Contest Donor, who reserve the right to edit, publish and use the recipes and the winner's names in promotion or advertising without compensation to the exhibitor.

Entry Requirements

An entry consists of a specific amount of contest donor product, a recipe, and a proof of purchase from the contest donor product used in the recipe. Entries not including the correct entry requirements are disqualified.

Judging Process

Special Contests are evaluated using the American System of Judging for all awards. No scorecards are used. Verbal comments may be made by the Judge during the judging.

Special Contest Disqualifications

1. Missing 2-part Official California State Fair Recipe Form (excluding King Arthur Flour Contest)
2. Recipe is illegible
3. Missing Entry Requirements as described for individual contests, including Donor product.
4. Title of Entry Includes names of people or places (excluding produce varietal names)

Awards

1. Ribbons, aprons, etc. will be presented at the end of the contest judging.
2. Exhibitors can also pick up any ribbons or product awards at the post-fair Entry Pick Up event ([see Calendar](#)). Only ribbons, gift certificates or monetary awards will be mailed to exhibitors if not picked up.

DELIVERY, SHIPPING, & PICK UP

Hand Delivery Instructions

1. **Date & Time:** [See Calendar](#)
2. **Location:** Cal Expo, Building B. Enter the fairgrounds through Gate 12 at Ethan and Hurley. Follow the service road, and then turn right over the Farm Bridge. Building B is directly ahead.
3. Late Entries (those arriving after 9:30 a.m.) are disqualified.
4. A Delivery Pass is only required on fair dates to enter the Fairgrounds to deliver entries. One will be mailed to you, if needed, according to entries entered.
5. No on-site preparation.
6. **Claim Checks:** You will get a claim check for each item delivered. Claim checks are required to retrieve unopened jars or Decorated Show entries after the Fair ([See Calendar](#)).
7. Hand delivered entries are not accepted prior to delivery dates on Calendar.
8. Entries may be delivered by someone other than the exhibitor.

Shipped or Mailed Entries

9. **There are no guarantees regarding receipt of shipped entries. The shipment of baked goods is highly discouraged.**
10. **Shipping Address:**
California Canning and Baking
California State Fair Administration Building
1600 Exposition Blvd.
Sacramento, CA 95815
11. **Shipping Deadlines:** ([See Calendar](#)) Entries arriving late are disqualified.
12. Include entry receipt with the shipment.
13. The California State Fair does not return-ship entries to the exhibitor. Unopened jars will be available for pick up after the fair. Opened and unclaimed jars will be donated immediately after entry pick up day.
14. Shipped baked entries must arrive by 4:30 p.m. the day prior to its respective Judging Date. (Shipping of baked goods is not recommended. There are no guarantees regarding the receipt of entries.)

Pick Up

Pick Up only unopened canned and Decorated Show entries at Cal Expo, **Expo Center**. Enter the Fairgrounds through **Gate 12** at the **corner of Ethan & Hurley**. Follow the service road, and then **turn right after Raging Waters**. Expo Center is directly ahead. ([see Calendar](#))

JUDGING

1. All Judging and Award Events will be held at Cal Expo, Building B.
2. To encourage high standards, the Judge shall award first, second or third award, etc. according to merit. If at the Judge's discretion, an entry does not merit a placing, the Judge shall give no award under any circumstance. This rule applies whether there are one or more exhibits in the Class. The Judge may award Best of Class, Best of Division or Best of Show at his/her discretion for superior exhibits.
3. The Danish System of Judging is used in the basic evaluation of entries in Regular Competition Divisions. Judges use Scorecards to evaluate entries for 1st, 2nd and 3rd Awards based on a points system. There may be multiple 1st, 2nd, and 3rd Awards.
4. The American System of Judging is used to determine Best of Class, Best of Division and Best of Show Awards, as well as for the basic evaluation of all entries in the Special Contests. Scorecards are not used. Entries are ranked in competition with other entries for these awards. Only one 1st, 2nd, and 3rd Place Award is given.
5. **Transfers & Changes:** Entry Title, Division, and Class may only be changed by the exhibitor, and only at scheduled delivery times. Judges and fair staff will not initiate transfers, regardless of suitability. Fair staff may edit entry titles for formatting or use of names in titles. Exhibitor names cannot be changed or transferred.

AWARDS

Awards for All Regular Divisions (Adult Divisions 230-377 and Youth Divisions 1020-1075)

The following awards are determined using the Danish System of Judging:

1 st Award (90 or more pts).....	State Fair Ribbon
2 nd Award (80 to 89 pts)	State Fair Ribbon
3 rd Award (70 to 79 pts)	State Fair Ribbon
No Award (69 pts or less)	No Award

The Following Awards are determined using the American System of Judging:

Best of Class..... State Fair Rosette
All 1st Place winners in each Class will compete for the Best of that Class.

Best of Division (Adult).....\$50 premium & State Fair Rosette
Best of Division (Youth)..... State Fair Rosette
All Best of Class winners in each Division will compete for the Best of that Division

Best of Show (Adult)..... \$100 & State Fair Rosette
Best of Show (Youth)..... State Fair Rosette
All Best of Division winners in each Show will compete for the Best of that Show.

Sweepstakes Awards

Exhibitors are automatically considered for these awards. Awarded to the highest scoring exhibitors, based on awards won, using the following points system:

- 3 points - Best of Show, Best of Division, Best of Class and First Place
- 2 points - Second Place
- 1 point - Third Place

Ties shall be broken according to greatest number of Best of Show Awards, then greatest number of Best of Division awards, then greatest number of Best of Class Awards, then greatest number of First Place Awards, then greatest number of total points awarded, then by greatest number of entries entered. Must have more than one entry to be considered. Special Contest Awards are excluded from Sweepstakes calculations. Groups entered under a single exhibitor name are not eligible.

Adult Home Canning Sweepstakes - (points for awards won in divisions 230-280)

Sweepstakes First Place - \$150 & Golden Bear Trophy

Sweepstakes Second Place - \$125 & State Fair Rosette

Sweepstakes Third Place - \$100 & State Fair Rosette

Adult Baked Goods Sweepstakes - (points for awards won in divisions 310 - 373)

Sweepstakes First Place - \$150 & Golden Bear Trophy

Sweepstakes Second Place - \$125 & State Fair Rosette

Sweepstakes Third Place - \$100 & State Fair Rosette

Youth Home Canning Sweepstakes - (points for awards won in divisions 1020-1040)

Sweepstakes First Place - \$100 & Small Golden Bear Trophy

Sweepstakes Second Place - \$75 & State Fair Rosette

Sweepstakes Third Place - \$50 & State Fair Rosette

Youth Baked Goods Sweepstakes - (points for awards won in divisions 1045-1073)

Sweepstakes First Place - \$100 & Small Golden Bear Trophy

Sweepstakes Second Place - \$75 & State Fair Rosette

Sweepstakes Third Place - \$50 & State Fair Rosette

Awards, ribbons, and scorecards will be available for pick up at the Entry Pick Up event ([see calendar](#)). Any remaining ribbons and scorecards will be mailed to exhibitors. Product awards or gifts will not be mailed to exhibitors. Any product awards not picked up by Entry Pick Up event will be donated. All monetary awards will be mailed in the form of checks as soon as auditing and processing can be completed.

Donor Awards

Donor awards have been contributed by businesses or individuals to enrich the California State Fair California Canning and Baking Program. Thank You!

All donated awards are the obligation of the donor. The California State Fair is not responsible for the redemption of these awards.

YOUTH CANNING & BAKING COMPETITION DIVISIONS & CLASSES

Please see **Adult Canning & Baking Competition Divisions & Classes** information pages for **Judging Criteria & Definitions**. The same **Criteria and Definitions** are used for the **Youth Divisions and Classes**.

Classes for all Youth Divisions

Class 1: ages 5 to 9 as of January 1, 2024

Class 2: ages 10 to 12 as of January 1, 2024

Class 3: ages 13 to 15 as of January 1, 2024

Class 4: ages 16 to 18 as of January 1, 2024

Youth Jam & Jelly Show

Rules & Requirements (page 11) and Rules for Home Canning (page 12) apply to this show. See pages 34 - 36 for Judging Criteria & Definitions.

Division 1020 - Jam

Division 1021 - Jelly

Youth Soft Spread, Fruit, Pickle & Sauce Show

Rules & Requirements (page 11) and Rules for Home Canning (page 12) apply to this show. See pages 37 - 41 for Judging Criteria & Definitions.

Division 1025 - Soft Spread (includes Marmalades, Butters, Curds, Preserves, Conserves)

Division 1030 - Tomato & Fruit (Whole, Slices, Chunks, Sauce)

Division 1035 - Pickles & Relish

Division 1040 - Sauce, Salsa & Chutney

Youth Bread, Cake & Pie Show

Rules & Requirements (page 11) and Rules for Baked Goods (page 16) apply to this show. See pages 41 - 45 for Judging Criteria & Definitions.

Division 1045 - Bread (including, but not limited to, bread, quick bread, muffins, rolls & scones)

Division 1050 - Cake (including cupcakes)

Division 1055 - Pie

Youth Cookies & Confection Show

Rules & Requirements (page 11) and Rules for Baked Goods (page 16) apply to this show. See pages 47 - 48 for Judging Criteria & Definitions.

Division 1060 - Confections (includes candies)

Division 1065 - Cookies

Youth Decorated Show

Rules & Requirements (page 11) and Rules for Decorated Show (page 19) apply to this show. See page 48 for Judging Criteria & Definitions.

Division 1070 - Decorated Cake

Division 1071 - Decorated Cupcakes

Division 1072 - Decorated Cookies

Division 1073 - Edible Sculpture (includes Cake Pops)

Youth Dried Show

Rules & Requirements (page 11) and Rules for Dried Show (page 21) apply to this show. See page 49 for Judging Criteria & Definitions.

Division 1075 - Dried Fruit or Herbs

Division 1076 - Dried Meat

Youth Special Contests

Rules & Requirements (page 11), Rules for Baked Goods (page 16), and Rules for Special Contests (page 26) apply to these contests.

Division 1080 - Guittard Junior Chocolate Passion

Ages 12-18 only, see page 50 - 52 for contest rules

Division 1090 - King Arthur Flour Youth Oatmeal Cookie Derby

Ages 5-18, see page 53 - 55 for contest rules

JAM SHOW

Rules & Requirements ([page 12](#)) and **Rules for Home Canning** ([page 13](#)) apply to this show.

Divisions & Classes

Division 230: Berry Jam

- Class 1 – Pure Strawberry Jam (plain strawberry only)
- Class 2 – Pure Blackberry Jam (any variety or hybrid)
- Class 3 – Single Berry Jam
- Class 4 – Mixed Berry Jam
- Class 5 – Berry Jam with Wine, Spirits or Beer

Division 235: Fruit Jam

- Class 1 – Single Fruit Jam - Pure Peach or Nectarine
- Class 2 – Single Fruit Jam - Stone Fruit
- Class 3 – Single Fruit Jam - Any Other Fruit
- Class 4 – Mixed Fruit Jam
- Class 5 – Fruit Jam with Wine, Spirits or Beer

Division 240: Fruit & Berry Jam

- Class 1 – Mixed Fruit & Berry Jam
- Class 2 – Mixed Fruit & Berry Jam with Wine, Spirits or Beer

Division 245: Specialty Jam

- Class 1 – Low Sugar Jam
- Class 2 – Spiced Jam
- Class 3 – Peppered Jam
- Class 4 – Any Other Jam

Judging Criteria

Texture - 35% (Crushed fruit, no separation of fruit and juices)

Flavor - 35%

Appearance - 30% (Color, Clarity, Headspace, Container)

Division Descriptions

Jam: Jams are made by cooking crushed or finely chopped fruits with sugar until the mixture will round up in a spoon. There should be no separation of fruit and juice, and no large pieces of fruit. Jams may be made with or without pectin and/or citrus juice.

Pure Jam: Jam made using a single (one) variety of fruit or berry

Low Sugar Jam: Jam made using reduced-sugar pectin or no pectin, and containing no more than 40% sugar. Honey or artificial sweeteners may be used in place of all or part of the sugar.

Blackberry Jam: Includes hybrids such as Boysenberry, Loganberry, Marionberry, Olallieberry, etc. No spices, herbs, peppers or flavorings.

Single Berry Jam: Contains any one berry. Includes raspberry, blueberry, cranberry, lingonberry, gooseberry, etc. No spices, herbs, peppers or peppers or flavorings.

Mixed Berry Jam: Two or more different berries.

Stone Fruit: (Div 235 Class 2) Any drupe fruit including apricot, plum, cherry, mango, etc. No spices, herbs, peppers or flavorings. Excluding Peach and Nectarine, which have their own class (Class 1).

Single Fruit Jam - Any Other Fruit: Contains any one fruit, including apple, pear, fig, grape, citrus, mango, cantaloupe, kiwi fruit, pineapple, rhubarb, tomato, etc.

Mixed Fruit Jam: Two or more different fruits.

Spiced Jam: Any jam containing sweet, fragrant or hot spices including cinnamon, ginger, black pepper, etc.

Peppered Jam: All jam made from or containing any sweet or hot peppers such as bell pepper, jalapeno, cayenne powder, etc.

Specialty Jam, Any Other Jam: Does not fit into any other jam class, including jams with herbs, extracts and flavorings such as vanilla extract, vanilla beans, almond extract, citrus zest, teas, vinegar, etc.

JELLY SHOW

Rules & Requirements ([page 12](#)) and Rules for Home Canning ([page 13](#)) apply to this show.

Divisions & Classes

Division 250: Fruit & Berry Jelly

- Class 1 - Pure Pomegranate Jelly
- Class 2 - Fruit Jelly
- Class 3 - Berry Jelly
- Class 4 - Mixed Fruit & Berry Jelly

Division 255: Specialty Jelly

- Class 1 - Peppered Jelly
- Class 2 - Jelly with Wine, Spirits or Beer
- Class 3 - Spiced Jelly
- Class 4 - Any Other Jelly (does not fit in another class)

Judging Criteria

Texture - 35%

Tender, should quiver, cut easily and retain shape, no crystals

Flavor - 35%

Appearance - 30%

Color, Clarity, Headspace, Container

Division Descriptions

Jelly: A semi-solid mixture of fruit juice and sugar that is clear and firm enough to hold its shape when cut, yet it is soft enough to spread easily. Jelly should not contain pieces of product or pulp. (Exception: pepper jelly may have pieces of pepper suspended in it.) May include a small amount of citrus juice.

Peppered Jelly: All jelly made from or containing any sweet or hot peppers such as bell pepper, jalapeno, cayenne powder, etc.

Spiced Jelly: Any jelly containing sweet, fragrant or hot spices including cinnamon, ginger, black pepper, etc.

Specialty Jelly, Any Other Jelly: Does not fit into any other jelly class, including jellies with herbs, extracts and flavorings such as black pepper, vanilla extract, vanilla beans, almond extract, etc. Jellies with citrus zest are "marmalades."

SOFT SPREAD & FRUIT SHOW

Rules & Requirements ([page 12](#)) and Rules for Home Canning ([page 13](#)) apply to this show.

Divisions & Classes

Division 260 - Soft Spread

- Class 1 - Pure Orange Marmalade
- Class 2 - Citrus Marmalade
- Class 3 - Any other Marmalade
- Class 4 - Preserves
- Class 5 - Conserves
- Class 6 - Curd
- Class 7 - Butter (Non-Dairy)

Division 265 - Fruit & Tomatoes

- Class 1 - Fruit
- Class 2 - Tomatoes

Judging Criteria: Soft Spreads

Texture - 35%

- Marmalade - Small thin tender pieces of peel, clear jelly
- Preserve - Pieces firm and whole, clear, thick syrup
- Conserve - Jam-like, containing 2 or more fruits, nuts and/or dried fruit
- Butter - Fruit pressed through a sieve and thickened, no separation of fruit and juice
- Curd - An “acid” smooth consistency

Flavor - 35%

Appearance - 30%

- Color, Clarity, Headspace, Container

Judging Criteria: Fruit & Tomatoes

Flavor - 35%

Product - 30%

- No Defects, high-quality product, good color, and consistency

Pack - 25%

- Fullness, correct headspace, neat, uniform, clear liquid covers product

Container - 10%

- Headspace, clean

Judging Criteria: Fruit Sauces

Flavor - 30%

Consistency - 25%

Body of the sauce definite, not too thin or very thick

Smoothness to the palate - 25%

Appearance - 20%

Color, Headspace, Container

Division Descriptions

Marmalades: A fruit jelly is containing small strips or pieces of citrus peel evenly suspended in translucent jelly. Marmalades may contain small pieces of fruit.

Orange Marmalade: May contain only one single variety of orange

Citrus Marmalade: Citrus-only marmalade of any single variety (excluding orange) or blend of citrus fruits (including orange). All single variety orange must be entered into the Orange Marmalade Division.

Any Other Marmalade: Includes Fruit with citrus, orange-citrus blends, spices, herbs, etc.

Preserves: Preserves are small fruits (or uniform pieces of fruit) preserved with sugar so that the fruit retains its shape, is clear and shiny, tender and plump. Fruit should be suspended in a clear syrup that varies from the thickness of honey to that of soft jelly.

Conserves: Conserves are jam-like products made by cooking two or more fresh or dried fruits plus nuts with sugar until the mixture either round up in a spoon, like jam, or flakes from it like jelly. A true conserve contains nuts and often dried fruit. Recipes vary.

Curds: An “acid” smooth consistency condiment/sauce type product (usually lemon).

Butters: Butters are made by cooking a fine-textured fruit pulp and sugar to a thick, smooth consistency that will spread easily. Spices may be added; the amount and variety depend upon personal taste.

Fruit: Whole, Slices, Chunks or Sauce

Tomatoes: Whole, Slices, Chunks or Sauce. No Meat. Enter tomato sauces into Division 275, Class 4 - Tomato Sauce.

PICKLE & VINEGAR SHOW

Rules & Requirements ([page 12](#)) and Rules for Home Canning ([page 13](#)) apply to this show.

Divisions & Classes

Division 270 - Pickled Cucumbers

- Class 1 - Dill (not spicy)
- Class 2 - Sweet (includes bread & butter)
- Class 3 - Other (spicy, mixed flavors, etc.)
- Class 4 - Relish

Division 272 - Pickled Fruits and Vegetables

- Class 1 - Dill (not spicy)
- Class 2 - Sweet (includes bread & butter)
- Class 3 - Other (spicy, mixed flavors, etc.)
- Class 4 - Relish

Division 273 - Flavored Vinegar

- Class 1 - Flavored Vinegar

Judging Criteria: Pickles & Relish

Flavor - 35%

Product - 30%

No defects, high quality product, good color, crispness, consistency

Pack - 25%

Fullness, neat, uniform, clear liquid covers product

Container - 10%

Clean, Headspace

Judging Criteria: Flavored Vinegar

Appearance - 30%

Uniform color, pleasing appearance of added ingredients, free of sediment or artificial coloring

Clarity - 30%

No signs of spoilage, clear and not cloudy

Container - 15%

Clean

Flavor - 25%

Fresh, sharp vinegar odor, free of musty/yeasty odors, subtle blend of flavorings

Division Descriptions

Pickled: Fermented in a brine or preserved in vinegar

Relish: Fruits and/or vegetables which are chopped and cooked to desired consistency in a spiced vinegar solution. Sugar is added if a sweet relish is desired. Hot peppers or other spices are added for a hot relish.

Flavored Vinegar: A commercially-available vinegar such as apple cider vinegar or distilled vinegar (acidity level of 5% minimum) to which herbs, fruits, infusions or other flavoring are added in the home kitchen. Flavored vinegars using homemade vinegar are disqualified.

SAUCE & SALSA SHOW

Rules & Requirements ([page 12](#)) and **Rules for Home Canning** ([page 13](#)) apply to this show.

Divisions & Classes

Division 275 - Sauce

Class 1 - Chutney

Class 2 - Condiment Sauce (Catchup, Chili Sauce, Dessert Sauce, etc - No Mustards or Chocolate)

Class 3 - BBQ Sauce

Class 4 - Tomato Sauce

Division 280 - Salsa

Class 1 - Tomato Salsa - Chunky

Class 2 - Tomato Salsa - Smooth

Class 3 - Non-Tomato Salsa (includes Tomatillo)

Judging Criteria:

Flavor - 30%

Consistency - 25%

Body of the sauce definite, not too thin or very thick

Smoothness to the palate - 25%

Appearance - 20%

Color, Headspace, Container

Division Descriptions

Chutney: Sweet or savory fruit condiments made with vinegar, spices and sugar. May also contain herbs or vegetables such as onions or peppers. Texture is similar to a conserve. No yogurt chutneys.

Salsa: Salsa can be any type of salsa that is processed. No fresh salsa.

Non-Tomato Salsa: Includes tomatillo salsa.

Sauces: Sauces include dessert sauces (no chocolate sauces), condiment sauces such as catchup, BBQ sauce, etc. No mustards. No meat. No dairy. All sauces must be processed.

Tomato Salsa - Chunky: Salsa contains discernible pieces or chunks of tomato and vegetables.

Tomato Salsa - Smooth: Ingredients are blended into a smooth consistency. Chili seeds maybe whole.

BREAD SHOW

Rules & Requirements ([page 12](#)) and Rules for Baked Goods ([page 17](#)) apply to this show.

Divisions & Classes

Division 310 - Leavened Bread

- Class 1 - White or Wheat - Plain
- Class 2 - Whole Grain Bread - Plain
- Class 3 - Bread with Additions
- Class 4 - Sourdough Bread - Plain
- Class 5 - Sourdough Bread with Additions
- Class 6 - Buns & Rolls
- Class 7 - Any Other Leavened Bread

Division 315 - Non-Leavened Bread

- Class 1 - Non-Leavened Bread

Division 320 - Quick Bread

- Class 1 - Nut and/or Fruit Bread
- Class 2 - Scones
- Class 3 - Muffins
- Class 4 - Any Other Quick Bread

Judging Criteria

Flavor - 30%

Taste and aroma, sweet, nutty, blended

Texture - 25%

No streaks or close grain, size and uniformity of cell walls, elasticity

General Appearance - 15%

Shape, proper dome, smoothness, crust color

Lightness - 15%

Crust - 15%

Thickness, quality, crispness, tenderness, and uniformity

Division Descriptions

Leavened Breads: Any type of bread using yeast or culture as the leavening agent, including sourdough breads.

Non Leavened Breads: Breads made without using yeast, baking soda or baking powder as a leavening agent such as tortillas, crackers, pita and flat breads.

Plain Breads: Includes only wheat-based flour or whole grain, water and/or milk, salt, yeast and sparing use of sweetener (such as sugar or honey) or oil.

Breads with Additions: Includes any additional elements which change the color, flavor or texture of the bread such as finishing salt, fruit, nuts, spices, herbs, cheese, flavorings, etc., as well as food colorings such as vegetable or other food dyes.

Buns & Rolls: Includes cinnamon buns, sweet rolls, dinner rolls, steamed buns (no meat), etc. Cake-based rolls belong in the Cake Show or Confection Show.

Quick Breads: Any bread or bread-type product made using a leavening agent other than yeast or culture, such as baking soda or baking powder.

Whole Grain Bread: Must contain a minimum of 40% whole grain flour.

"Any Other" Bread Show Divisions include gluten-free and multi-grain, sprouted grain entries, non-wheat entries such as corn, or rye breads, and breads made from enriched (fat-added: butter, eggs, focaccia, buttermilk, sour cream, etc.) dough.

CAKE SHOW

Rules & Requirements ([page 12](#)) and Rules for Baked Goods ([page 17](#)) apply to this show.

Divisions & Classes

Division 325 - Frosted Cake

Class 1 - Frosted Cake

Division 330 - Unfrosted Cake

Class 1 - Fruit or Citrus Cake

Class 2 - Any Other Unfrosted Cake

Division 335 - Refrigerated Cake

Class 1 - Cheesecake

Class 2 - Any Other Refrigerated Cake

Division 340 - Specialty Cake

Class 1 - Donuts (fried or baked)

Class 2 - Coffee Cake - Refrigerated

Class 3 - Coffee Cake - Non-Refrigerated

Class 4 - Cupcakes

Class 5 - Any Other Specialty Cake Item (no Cake Pops)

Judging Criteria

Flavor - 35%

Delicate and pleasing, natural flavor of ingredients

Appearance - 30%

Crust - color, texture, and depth

Frosting/glaze - glossy, not granular, soft, not sticky, suitable flavor

Filling - if appropriate- minimum 1/4 inch, fluffy, good flavor blend with cake

Texture - 25%

Crumb - 10%

Division Descriptions

Frosted Cakes: Any frosted cake which does not have any filling or frosting which requires refrigeration. (No cream cheese, whipped cream, curd, custard, etc.)

Unfrosted Cakes: Any unfrosted cake (i.e., pound cakes, bundt pan cakes, fruit cakes or any other type of cake not frosted—may include a light glaze, drizzled icing or powder sugar dusting)

Refrigerated Cakes: Any cake with a frosting or filling that requires refrigeration or other cake that requires refrigeration (i.e., Cheesecakes, creams, custards, curds, cream cheese frosting, etc.)

Coffee Cake: A sweet, leavened, bread-like cake usually flavored with nuts, fruit or spices and topped with frosting, glaze or streusel (traditionally served for breakfast or brunch)

Any Other Specialty Cake Item: i.e., whoopie pies, gluten-free. Cake Pops belong in the Decorated Show.

PIE & PASTRY SHOW

Rules & Requirements ([page 12](#)) and **Rules for Baked Goods** ([page 17](#)) apply to this show.

Divisions & Classes

Division 345 - Refrigerated Pie

- Class 1 - Cream Pie
- Class 2 - Custard Pie
- Class 3 - Tart or Tartlets
- Class 4 - Any Other Refrigerated Pie

Division 350 - Non-Refrigerated Pie

- Class 1 - Apple Pie (double crust)
- Class 2 - Single Crust Pie
- Class 3 - Double Crust Pie (top and bottom crust)
- Class 4 - Tart or Tartlets

Division 355 - Pastry

- Class 1 - Refrigerated Pastry
- Class 2 - Non-Refrigerated Pastry

Judging Criteria: Refrigerated Pies

Filling - 40% (Flavor - 20%, Consistency - 20%)

Appearance - 30%

Crust - 30% (Flavor - 10%, Texture - 20%)

Judging Criteria: Non-Refrigerated Pies

Crust - 45% (Flavor - 15%, Texture - 30%)

Filling - 30% (Flavor - 15%, Texture - 15%)

Appearance - 25% (Color - 10%, Shape - 10% Overall - 5%)

Judging Criteria: Pastries

Crust - 40% (Flavor - 15%, Texture - 25%)

Appearance - 25% (Color - 10%, Shape - 10% Overall - 5%)

Filling - 20% (Flavor - 10%, Consistency - 10%)

Topping - 15%

Division Descriptions

Cream Pie: Pie shell and filling are prepared/cooked separately, and then assembled.

Custard Pie: Both filling and crust are baked together - i.e., pumpkin pie, pecan pie, etc.

Refrigerated Pie: Any pie that requires refrigeration - i.e., creams, custards, pumpkin, pecan, meringue, etc.)

Single Crust Pie: Any non-refrigerated pie with only a bottom crust and not requiring refrigeration. Includes pies with crumb toppings.

Double Crust Pie: Any non-refrigerated pie with a top and bottom crust and not requiring refrigeration.

Pastries: Types of pastry—Shortcrust, Suet, Choux, Puff, Danish, and Filo. Made by exhibitor. (No bread dough or sweet rolls).

Tart: A shallow, baked shortcrust pastry or crumb crust with a filling and no top crust. Usually baked in a scallop-edged pan with removable sides. Must be removed from the pan. Tartlets are baked in 3 to 5-inch mini tart pans.

Any Other Refrigerated Pie: Any refrigerated pie that does not fit into any other class, including meringue pies and pies with specialty crusts (i.e. crusts made from coconuts, nuts, meringue, etc.)

CONFECTION SHOW

Rules & Requirements ([page 12](#)) and Rules for Baked Goods ([page 17](#)) apply to this show.

Divisions & Classes

Division 360 - Chocolate Confections

- Class 1 - Truffles - Ganache only
- Class 2 - Filled Chocolates
- Class 3 - Chocolate Fudge
- Class 4 - Any Other Chocolate Confection

Division 361 - Bakers Confections (No Cake Pops)

- Class 1 - Cake Confections
- Class 2 - French Macarons

Division 362 - Sugar Confections

- Class 1 - Caramels
- Class 2 - Brittle
- Class 3 - Fudge (Non-Chocolate)
- Class 4 - Any Other Sugar Confection

Judging Criteria: Confections

Texture - 30%

Flavor - 30%

Consistency - 25%

Appearance - 15%

Division Descriptions

Confections: Any type of candy

Filled Chocolates: Any chocolate confection with a filled center (other than ganache) including creams, caramel nougat, marshmallows, coconut, fruit, and cordials.

French Macarons: French-style merengue and creme sandwich. Does not include desiccated coconut macaroons.

Truffles: Smooth, creamy chocolate ganache fillings, sometimes flavored, covered with chocolate or coated in cocoa powder, confectioner's sugar or nuts.

COOKIE SHOW

Rules & Requirements ([page 12](#)) and Rules for Baked Goods ([page 17](#)) apply to this show.

Divisions & Classes

Division 365 - Cookies

- Class 1 - Drop Cookies - Chocolate Chip, Traditional (no nuts)
- Class 2 - Drop Cookies - Chocolate Chip, Other
- Class 3 - Drop Cookies - Fruit and/or Nut
- Class 4 - Drop Cookies - Other (oatmeal, chocolate, spice, etc.)
- Class 5 - Shaped Cookies (pressed, cut, rolled or molded)
- Class 6 - Bar Cookies
- Class 7 - Any Other Cookies (filled, sandwich, cups, laceys, etc.)

Division 366 - Brownies

- Class 1 - Pure Chocolate Brownies
- Class 2 - Chocolate Brownies with Additions

Judging Criteria: Cookies

Appearance - 40% (Uniformity - 20%, Color - 20%)

Crumb - 30% (Texture)

Flavor - 30%

Division Descriptions:

Drop Cookies: Any cookie that is formed by dropping dough from a spoon or cookie scoop onto the cookie sheet.

Bar Cookies: Any cookie, including blondies, that is cut into “bars” on the cookie sheet, except brownies.

Chocolate Chip Cookies, Traditional: Contains chocolate chips or chunks (no white chocolate) without nuts.

Chocolate Chip Cookies, Other: Contains nuts, finishing salt, white chocolate, flavored chocolate chips, flavors, molasses, whole wheat flour, almond flour or other additional ingredients.

Shaped Cookies: Any other type of cookie including pressed, cut, rolled or molded cookies, such as biscotti, snickerdoodles, Mexican Wedding, etc.

Any Other Cookie: Any cookie which cannot be categorized into any existing class, such as filled, sandwich or cup cookies, laceys, gluten-free, etc.

Pure Chocolate Brownie: A small square of rich chocolate cake without any additional flavors, toppings, or additions. (No nuts, toppings, vanilla, etc.)

Chocolate Brownies with Additions: Chocolate brownies containing added ingredients (i.e. espresso, powder, malted milk, nut toppings, finishing salt, caramel, malted milk powder, etc). Includes layered and swirled brownies.

DECORATED SHOW

Rules & Requirements ([page 12](#)) and **Rules for Decorated Show** ([page 21](#)) apply to this show.

Divisions & Classes

Division 370 - Decorated Cake

- Class 1 - Single Layer Cake
- Class 2 - Tiered Cake (max. 24" tall)

Division 371 - Decorated Cupcakes

- Class 1 - Uniform Cupcakes
- Class 2 - Themed Cupcake Set

Division 372 - Decorated Cookies

- Class 1 - Uniform Cookies
- Class 2 - Themed Cookie Set

Division 373 - Edible Sculpture

- Class 1 - Edible Sculpture
- Class 2 - Cake Pops

Judging Criteria

Overall Design - 30%

Neatness/Skill - 30%

Technique - 25%

Originality - 15%

Division Descriptions

Edible Sculpture: A themed sculpture constructed on a single sturdy base. Entries may include gingerbread houses, scenes from movies/books, cake sculpture, etc.

Themed Sets: Each cookie/cupcake is unique but together follow a central theme.

Uniform Sets: Each cookie/cupcake is identical in size and decoration.

DRIED SHOW

Rules & Requirements ([page 12](#)) and Rules for Dried Show ([page 23](#)) apply to this show.

Divisions & Classes

Division 375 - Dried Meat

Class 1 - Beef Jerky

Class 2 - Any Other Dried Meat

Division 376 - Dried Produce

Class 1 - Fruit & Tomatoes

Class 2 - Herbs

Class 3 - Mixed Fruit

Class 4 - Fruit Leather

Judging Criteria

Appearance - 40%

Color similar to Fresh Product, Container Pack, Uniform Size & shape with no ragged edges, no mold

Texture - 40%

All: Evenly Dried, No Visible Moisture

Jerky: Leathery But Not Brittle, Cracks But Does Not Break When Bent, Chewable

Fruit: Pliable and Chewy, Not Sticky or Brittle, No Pockets of Moisture

Herbs: Crispy & Friable, Stems Removed

Leather: Smooth & Uniform Thickness, Leathery Yet Pliable, No Seeds or Peels, No Sticky Areas, Rolls without breaking or tearing

Flavor - 20%

Pleasant Aroma & Flavor Similar to Natural Fruit or Herbs, No Scorched or Burned Taste, Any Seasoning is Balanced

Division Descriptions

Any Other Dried Meat: includes game (must be frozen or heat-treated before drying to destroy any parasites), poultry, pork, and seafood.

Mixed Fruit: Two or more fruits with pieces of uniform or complimentary size

Fruit Leather: A thin dried sheet of pureed fruit.

GUITTARD CHOCOLATE PASSION CONTEST

Awards donated by Guittard Chocolate Company www.guittard.com

Rules & Requirements ([page 12](#)), Rules for Baked Goods ([page 17](#)) and Rules for Special Contest ([page 28](#)) apply to this contest.

Entry Limit: One entry per exhibitor.

Division & Class

Division 378 - Guittard Chocolate Passion

Class 1 - Ages 18 and over

Division 1080 - Guittard Junior Chocolate Passion

Class 1 - Ages 12-18 only



Adult Awards (Division 378)

First Place - \$500 and Guittard Chocolate Cookbook and State Fair Rosette

Second Place - \$300 and State Fair Rosette

Third Place - \$150 and State Fair Rosette

Best Decorated Chocolate Creation - \$100 and State Fair Rosette

Award of Merit - State Fair Ribbon (up to 10 awarded)

Youth Awards (Division 1080)

First Place - \$250 and State Fair Rosette

Second Place - \$150 and State Fair Rosette

Third Place - \$75 and State Fair Rosette

Best Decorated Chocolate Creation - \$50 and State Fair Rosette

Award of Merit - State Fair Ribbon (up to 10 awarded)

Adult and Youth placing First Place, Second Place, or Third Place will also receive a 10 lb. Bar of Guittard Chocolate. All entrants will receive a package of Guittard Chocolate Chips and a California State Fair Participant Ribbon upon delivery of entry.

Entry Description

Guittard is looking for amazing chocolate recipes with chocolate as the primary flavor component.

Product Requirements

All chocolate products used to prepare the entry are required to be products made by Guittard. Entries using chocolate products of other brands will be disqualified. Recipes must use at least 10 ounces of any combination of the following Guittard Chocolate Products:

1. Guittard Baking Chips (Guittard Semi-Sweet Chocolate Chips, Guittard Real Milk Chocolate Chips, Guittard Extra Dark Chocolate Chips, Guittard Fair-Trade Certified Akoma or Guittard Super Cookie Semisweet Chocolate Chips) and/or
2. Guittard Baking Bars (64% Cacao Semisweet Chocolate, 70% Cacao Bittersweet Chocolate or 100% Cacao Unsweetened Chocolate) and/or
3. Guittard Baking Wafers (38% Organic Milk Chocolate Wafers, 66% Organic Semi-Sweet Wafers, 74% Organic Bittersweet Wafers) and/or
4. Guittard Cocoa (Cocoa Rouge or Grand Cacao).
5. In addition, the following Guittard products may be used if one of the chocolate products listed above is also used in the required amount: Guittard Non-Chocolate; Guittard Choc-Au-Lait Vanilla Milk Chips, Guittard Butterscotch Chips or Guittard Green Mint Chips.

Entry Requirements

6. The correct amount/size requirement of the product must be met. (*See Baked Goods Rules*)
7. Official California State Fair Recipe Form must accompany entry upon delivery. (*See Special Contest Rules*)
8. Entry must include the entire empty packaging from all the Guittard product(s) used to prepare the entry. Submit empty packages with your entry upon delivery. No barcodes or snipped proofs of purchase are accepted. Judges will check for authenticity, lot codes, and product expiration dates. Entries made using expired product will be disqualified.
9. Any entry requiring a freezer (ice cream, etc.) is not eligible.

Judging Criteria

Taste Appeal - 30%

Appearance - 25%

Texture - 15%

Creativity - 10%

Written Recipe - 20% (follows instructions on recipe form)

See Calendar for date and time information.
Judging is open to the public.
American System of Judging (no scorecards)

Other Rules & Regulations

10. The Guittard Junior Chocolate Passion Contest Division is open to all California Youth; ages 12-18 only.
11. The Guittard Chocolate Passion Contest Division is open to all California residents; ages 18 and over only.
12. Checks for monetary awards will be mailed by the California State Fair. Ribbons and prizes will be awarded at the end of the contest judging event (see calendar).
13. Award-winning recipes will be kitchen-tested to verify that the submitted entry and recipe are the same. If they do not test and taste the same and cannot be reproduced, the entry will be disqualified, and any premiums and/or awards will be forfeited.
14. Guittard reserves the right to publish entrants name, city, county, title of entry and/or any contest photo on their social media and web medias and/or future advertising.

KING ARTHUR FLOUR OATMEAL COOKIE DERBY

Awards donated by King Arthur Flour www.kingarthurfLOUR.com

Rules & Requirements ([page 12](#)), Rules for Baked Goods ([page 17](#)) and Rules for Special Contests ([page 28](#)) apply to this contest.



King Arthur Flour is America's oldest flour company, founded in 1790. To put it into context for you, George Washington had just been elected to his first term in office. No flour is subject to stricter specifications than King Arthur Flour. The resulting purity and consistency have made King Arthur Flour the trusted flour for baking enthusiasts and professionals for over 200 years. Their headquarters are in Norwich, Vermont. The California State Fair and King Arthur Flour invite you to enter your best example of the listed oatmeal cookie recipe for a chance to win ribbons and prizes.

Entry Limit: One entry per exhibitor. Must use required recipe.

Division & Class

Division 379 - King Arthur Flour Oatmeal Cookie Derby

Class 1 - Ages 18 and over

Division 1090 - King Arthur Flour Youth Oatmeal Cookie Derby

Class 1 - Ages 5-18 only

Adult Awards (Division 379)

First Place - \$75 King Arthur Flour Gift Card and State Fair Rosette

Second Place - \$50 King Arthur Flour Gift Card and State Fair Rosette

Third Place - \$25 King Arthur Flour Gift Card and State Fair Rosette

Youth Awards (Division 1090)

First Place - \$40 King Arthur Flour Gift Card and State Fair Rosette

Second Place - \$25 King Arthur Flour Gift Card and State Fair Rosette

Third Place - King Arthur Flour Tote Bag and State Fair Rosette

Gift Cards are redeemable at the King Arthur Flour website store www.kingarthurfLOUR.com.

Entry Description

Test your oatmeal cookie baking skills against other California State Fair competitors to find out who is the best oatmeal cookie baker in the state. Prepare and submit your entry using the provided cookie recipe, made with King Arthur all-purpose flour. Each exhibitor will prepare the same recipe, using the same ingredients and following the same instructions.

Product Requirements

Entry must be prepared using 2 1/2 cups all-purpose King Arthur Flour

Entry Requirements

1. An entry consists of 12 cookies, a 2-part Special Contest Recipe Form and a sponsor product UPC label.
2. Entries must be prepared using 1 1/2 cups unbleached all-purpose King Arthur Flour.
3. Prepare the following recipe as printed (no additions or substitutions), using the ingredients, measurements, and instructions provided.
4. You do not need to provide a copy of the recipe with your entry.
5. Bring the UPC label from the King Arthur Flour bag when delivering entry.

Judging Criteria

Flavor - 40%

Texture - 35%

Appearance - 25%

Oatmeal Cookie Recipe

1 1/2 cups unbleached all-purpose King Arthur Flour

1 teaspoon baking powder

1 teaspoon ground cinnamon

1/2 teaspoon baking soda

1/4 teaspoon salt

3/4 cup unsalted butter, softened

2/3 cup granulated sugar

2/3 cup packed dark brown sugar

2 large eggs

2 teaspoons vanilla extract

2 1/2 cups quick-cooking rolled oats

1. Preheat oven to 350° F. Line cookie sheets with parchment paper.
2. In a bowl, whisk together the King Arthur Flour, baking powder, cinnamon, baking soda, and salt until well combined. Set aside.
3. In a large bowl, using an electric mixer on medium speed, cream butter, granulated sugar, and brown sugar until light and fluffy, about 3 minutes. Add eggs, one at a time, and beat well after each addition. Beat in vanilla. Gradually add flour mixture, beating just until blended. Stir in oats. Cover dough with plastic wrap and chill for at least 1 hour.
4. Using a cookie scoop or spoons, drop tablespoonfuls of dough about 2 inches apart on prepared cookie sheets. Bake, one sheet at a time, in preheated oven for 10 to 12 minutes or until edges start to turn lightly golden.
5. Immediately slide parchment paper onto a wire cooling rack. Cool cookies for 5 minutes, then transfer from parchment paper to cooling rack and cool completely.
6. Makes about 3 dozen cookies.

Recipe Source: Adapted from “400 Sensational Cookies” by Linda J. Amendt, award-winning cookbook author and California State Fair Head Judge for Baking and Canning Competitions.

See Calendar for date and time information.

Judging is open to the public.

American System of Judging (no scorecards)

2024 GENERAL RULES

California Exposition & State Fair

General Rules are subject to any action that may cause revision or curtailment at any time before each competition or judging. Upon submission of online entry and signature on detailed receipt if applicable, the exhibitor acknowledges that they have read and understood these rules and all others of the competition in which they enter. Furthermore, exhibitors are responsible for viewing, reading and understanding all revisions or curtailments on the State Fair's website before the competition. Exhibitors may request an additional copy of the most current rules by contacting the entry office: email: entryoffice@calexpo.com.

Exhibitors Entry Responsibilities

STILL EXHIBITS

1. All submissions and information necessary to determine that the exhibit is eligible must be submitted online, uploaded if necessary, and entry fees paid by Visa or MasterCard by the entry deadline.

It shall be the responsibility of the exhibitors to correct all deficiencies in connection with entries or exhibiting which are required of them by the rules printed in the Competition Guide.

Entries will not be judged if deficiencies have not been cleared or fees paid.

LIVESTOCK & AG MECHANICS

2. All signatures and information necessary to determine that the exhibit is eligible must be submitted online for Junior Livestock, Open Livestock, Ag Mechanics, Best of Show and Small Animals.

All Livestock, Small Animal, Best of Show and Ag Mechanics exhibitors will be required to submit a Detailed Receipt with all required signatures within one week of the entry deadline.

It shall be the responsibility of the exhibitor to correct all deficiencies in connection with entries or exhibiting which are required of them by the rules printed in the Competition Guide.

A deficiency penalty of \$20 per entry must be paid for any deficiency or fees which have not been paid by July 1 for Livestock and Small Animals, this includes not returning the detailed receipt by the due date.

Entries will not be judged if the detailed receipt is not received.

This rule shall apply to all equine shows with a requirement for their fees, forms, and signatures being submitted by the entry deadline date within each equine section of any competition guide.

ENTRY LIMIT

3. The State Fair management shall reserve the right to limit entries displayed and/or exhibited to facilities available and may limit the number of entries made by an exhibitor.

Entries may also be limited or not displayed based on size, content, subject material, or for any reason determined not in the best interest of the California State Fair.

Any return of entries under this rule will be done at the sole discretion of the State Fair management.

OWNERSHIP OF ENTRY

4. Unless specific provisions are otherwise made in the Competition Guide (printed or on the web), exhibitors must be the bona-fide owner of their entries.

The management may demand such proof of ownership as it deems necessary in each case.

EXHIBITOR LIABILITY

5. Each exhibitor will be solely responsible for any consequential or other loss, injury or damage done to, or occasioned by, or arising from, any animal or article exhibited by him/her.

Exhibitor agrees to indemnify, and hold harmless, the State of California, California Exposition & State Fair and all officers, agents, and employees thereof from all claims, demands, damages, costs, expenses, or liability costs suits or actions of every name, kind and description, brought forth from or on account of, injuries to death of any person including but not limited to workers, and the public, or damage to property resulting from the performance of the exhibitor or entries.

Neither party shall request apportionment of liability by a jury.

NO GUARANTEE

6. The State Fair cannot guarantee that all exhibition requirements of an entry can be provided (i.e., electricity, a showcase, a pedestal, special lighting, special location, total space requirements, water source, computer services, or any other special requirements).

DIVISION/CLASS CANCELLATION

7. The State Fair management reserves the right to return entries and cancel any division or class in which, in its judgment, the entries are insufficient to secure adequate competition.

ENTRY ERRORS

8. State Fair management is not responsible for finding errors in entries.
9. Exhibitors are responsible for any and all errors which were submitted online.
10. No exhibitor shall be entitled to an award which has been disallowed as the result of his own error.
11. The State Fair management shall withhold the payment of awards for exhibits that are ineligible and may recover awards that have been paid for ineligible entries that are disclosed during post audits of State Fair records. However, exhibitors with a cause are entitled to question the validity of any disallowance. Such exhibitors should inform the State Fair management immediately, in writing, giving their name, address, complete description of the entry and the reason for requesting reconsideration. Requests will not be considered later than ninety (90) days after receiving notice of disallowance.

SUBSTITUTION

12. Substitutions may be made in still exhibits only in the same division of the original entry of the original exhibitor, and may be made only if completed by the entry delivery date.
13. Substitutions for livestock must be in the same division of the original entry by the original exhibitor.
14. Substitutions must be made at the time of check-in to avoid penalty.
15. Fees may apply for substitutions in excess of two per division.
16. The State Fair or the judge may disqualify or transfer to the correct class any entry which is not a true representative of the division or class in which it is entered.

PREVIOUSLY ENTERED ENTRY

17. Any non-animal (still exhibit) entry that has been exhibited at a previous California State Fair is not eligible for entry in the 2024 California State Fair.

VERIFICATION

18. Online submissions will receive a confirmation once entries are submitted.

RESPONSIBILITY

19. The State Fair shall not be responsible for exhibits remaining on the fairgrounds after designated release times.
20. All Still Exhibits or display elements remaining on the fairgrounds after designated release time will be treated as abandoned property and will be disposed of on or before September 1 of the same year.

REMOVAL OF ENTRIES

21. An exhibitor may not remove his or her entry from the California State Fair once it has been accepted.
22. **Judged or Accepted:** Entries must be on exhibit at the official opening of the State Fair or at any other time specified in the Competition Guide and shall not be removed from the fairgrounds prior to the release date printed in the guide, except (at the discretion of the State Fair management) in cases of positive evidence of sickness, accident and/or death, or other circumstances that are in the best interests of the State Fair.

DISHONORED CHECKS

23. A penalty of \$25.00 per dishonored check must be paid if a check for payment of entry fees or other applicable fees is refused by the bank. Only cash, certified check or money orders are acceptable for the penalty payment.

ENTRY FEES

24. Entry Fees are NON-REFUNDABLE.

LATE ENTRIES

25. Late Entries may be accepted at the sole discretion of the California State Fair under the following conditions:
 - a. Late Entries will **NOT be accepted** for **California Crafts, Fine Art, Student Showcase, Photography, Canning & Baking, and County Fair Best of Show Master Showmanship.**
 - b. If the department accepts late entries, the completed entry form(s) and other completed required forms, signatures and full payment for all required fees must arrive at the California State Fair Entry Office

(by Certified Mail, Hand Delivery or Electronically) no later than five calendar days after the official entry deadline requirement of the competition.

For example, if the Official Entry Deadline is June 12, the last day and time a late entry may be eligible would be June 17 at 4:00 pm. If late entries arrive after 4:00 pm on that fifth day, they will NOT be considered.

- c. Open **Livestock Late Entries** will be accepted until July 5, 2024, with **an additional \$100 per entry**. Payment must be received no later than 5 pm on July 5, 2024.
- d. Extended Entry Deadline for Open Boer Goats, NDGA Nigerian Dwarf Goats and Open Pygmy Goat Shows will be July 10.
- e. All late entries must be accompanied with the entry fee as listed within the program in addition to a **late fee of \$20 per entry for all Junior Livestock and Open Livestock** entries and a **late fee of \$10 per entry for non-livestock competitions and small animals** (Fur and Feathers and dogs). Acceptable forms of payment are Visa, Master Card, check or money order.
- f. Exhibitors who are already entered as exhibitors may add additional entries as long as the animal is already entered by paying a \$100 late fee plus the original entry fee.
- g. No entries will be accepted beyond the capacity of the facility.
- h. All other entry requirements as well as any rules, regulations and schedules shall apply.
- i. No entry is a guarantee of acceptance and it is the exhibitor's responsibility to confirm that the State Fair has accepted any and all entries.
- j. The California State Fair expressly reserves the right to reject any and all entry forms for any reason whatsoever.

DESIGN

26. The California State Fair assumes total design control over the presentation of the exhibits.
27. Entries designed for hanging and not so equipped will be hung in a manner deemed appropriate by the State Fair.
28. No exhibit changes will be made once the entries have been displayed.
29. Once an entry has been received by the State Fair, no further handling of

- entry by exhibitor shall be permitted.
30. Relocation and final placement shall be accomplished by State Fair personnel.
 31. Entries requiring assembly/disassembly must include detailed instructions and sketches for assembly/disassembly.
 32. Instructions should indicate lifting points, unsecured parts and any other information required for such handling. Where necessary bank pins will be utilized to attach exhibits for display.

JUNIORS ENTERING SENIOR DEPARTMENT

33. All divisions and classes within Junior Departments are intended for Juniors exclusively. Entry into the Junior Department is regulated by age and youth organization requirements as outlined in this competition guide. In no case may a person, group or organization outside of these age requirements (younger or older) be allowed to enter and compete in the Junior department.
34. However, Juniors may elect to enter, exhibit and compete (animal or non-animal) in the Senior Department when the rules of that department, division or class allow for such. Such entries shall be restricted to:
 - a. A class for the exhibit that is not provided in the Junior Department.
 - b. Junior Livestock Exhibitors that officially enter and show in the Junior Livestock Show are eligible to compete in the Open Show as long as the same exhibit/animal is entered and shown in the Junior Show and the same exhibit/animal is entered and meets all Open Division entry deadlines and guidelines.
 - c. Open classes or divisions that allow for the participation of Juniors due to the open competition being a specialty, feature, regional or national show sanctioned by the State Fair and/or recognized organization. In this case, the Junior exhibitor must also enter and compete (with the same exhibit) in the current year's Junior department, division, class offered for the exhibit. This provision must be printed specifically within the rules of the feature show within this guide.
35. Anyone under the age of 18 who meets the California State Fair age requirements and is planning to exhibit in a Senior department must have their parent or legal guardian sign their detailed receipt.
36. If the exhibitor is required to be on the fairgrounds, the Junior must be supervised by their parent or legal guardian while at the State Fair.

37. Exhibit animals owned in partnership between Seniors and Juniors shall not affect Junior's eligibility when the Senior partner is the exhibitor.

STATE FAIR EMPLOYEE PARTICIPATION

38. No employee of the State Fair will be permitted to enter an exhibit for competition. No person shall be an exhibitor or sign an entry form as an agent in any Division or Department in which the exhibitor is a department head, judge, or paid employee.

Disqualification

ENTRY DISQUALIFICATIONS/TRANSFERS

39. A complete exhibit eligible in more than one Division and/or Class shall be entered and judged only in the Division and/or Class for which it best qualifies.
40. The State Fair or the judge may disqualify or transfer to the correct Class (at his/her discretion) any exhibit which is not a true representative of the Division or Class in which it is entered.

It is not, however, the responsibility of the State Fair or judges to transfer an entry to the correct Division and/or Class.

DISQUALIFICATIONS

41. The State Fair management shall reserve the right to vacate, declare ineligible for competition, and/or order the removal of any entry which is not in the best interest of the State Fair, is unsightly, unhealthy, injured, lame, unsound, endangers public safety, violates the State Fair's Animal Welfare Policies, or has been entered in violation of these rules and regulations.
42. In the event, an entry or an exhibitor is disqualified for any rule or policy violation (including but not limited to practices or procedures that are unethical, those in violation of the State Fair's Residue Avoidance Program, DNA Testing Program and those not adhering to the State Fair's schedule for the program), any or all of the following actions may take place:
 - a. The entry or exhibitor that is disqualified will be declared ineligible and will not receive awards, premium money and/or any sale proceeds. Further, the exhibitor shall be responsible for payment of any fees, fines due or costs incurred by the State as a result of disqualification.
 - b. The owner/exhibitor and members of his/her immediate family will not

be eligible to compete in subsequent California State Fair Programs. The extent and degree of future eligibility shall be determined by State Fair Management.

- c. State Fair Management reserves the right (but does not guarantee) to move entries up in placing after judging has taken place when an award void is created by a disqualification.
 - This process of moving up judged entries shall only take place, however, when it is clear what the judge's placing would have been had the disqualified entry not been in competition.
 - For example, when a Champion is disqualified, the Reserve shall move up and be named the Champion; however, no other changes shall take place below the Reserve Champion. The same shall apply in the case of a class, section or division winner when a 2nd place has been clearly indicated by the judge.
 - If it is not possible to clearly determine a new placing, no change shall take place.
 - When a placing change does take place the entry moving up will receive all the awards, appropriate titles and all premiums of the disqualified entry but will not receive any of the original placing awards or premiums won in the second category. In other words, 2nd place will now receive 1st money and "no" entry will receive 2nd money.

COOPERATION

43. Exhibitors, their immediate family, leaders, advisors and agents thereof, not cooperating with security personnel or any other State Fair officials in all matters of policy, including but not limited to parking, stall/pen/space assignments and appearance, judging and/or animal care will have their entries cancelled and will be ordered to remove their exhibit from the grounds immediately and forfeit all awards, premium monies, and sale proceeds. Failure to adhere to this rule will result in being banned from the State Fair.

PUBLIC DISTURBANCES

44. Exhibitors causing public disturbances, those who are uncooperative and/or unsportsmanlike, those not following good animal welfare practices as determined by management, or those found in violation of rules or in practices unethical or inimical with the State Fair program and/or policies/procedures shall be penalized by forfeiture of premiums awarded, any

and all awards, payments of fines and/or damages to State Property, privileges, and/or disqualification at this or subsequent State Fairs as may be deemed appropriate by the State Fair Management and/or the Board of Directors.

Further, if the exhibitor and/or exhibitor's adult supervisor, parent or family member's actions are deemed to be illegal, inhumane or unethical to livestock; the proper authorities will be notified for further investigation by those agencies for possible prosecution and/or civil penalties.

PROBATION

45. Any exhibitor found in violation of any rule may be placed on probation for one year or longer if State Fair management deems appropriate.

Judging

JUDGING

46. The judge(s) shall award first, second or third place, etc., according to merit and if without merit the judge shall make no award under any circumstances. This rule applies whether there are one or more entries in the class.

JUDGE/EXHIBITOR INFORMATION

47. No person shall act as a judge in any Division in which he/she or a member of his/her immediate family is an exhibitor, is in charge of an exhibit or division, in charge of a group of exhibitors, or is a member of a group of exhibitors.

JUDGE/FRATERNIZATION/CRITICISM

48. Judges should avoid unnecessary fraternization with exhibitors. No person shall be allowed, under any circumstances, to interfere with the judge, or judges, during their adjudications, or with the State Fair's staff, or to offer any criticism of any exhibit of another.

Violators of this rule shall be excluded immediately from the judging area and competition and be subject to such additional penalties, including cancellations of awards, as the State Fair management shall consider appropriate.

49. No exhibitor shall receive more than two cash awards in any one class. For this rule only, a husband, wife, and unmarried children (including foster children) under 18 years of age shall be considered as being one exhibitor, except that brothers and/or sisters shall be considered as being

separate exhibitors in Junior Department classes.

This rule shall have no bearing on consideration in the placing of entries by judges. Ribbons shall be presented in the order of placing by the judges.

The management shall, however, pay third money to the fourth winner, etc., when the third winner is prohibited from receiving third cash award under the provisions of this rule. (Any entry or exhibit in which one or more members of the family described above has a financial interest shall be included in the limitation of not more than two cash awards per class.)

50. Management reserves the right to combine or to divide classes in a manner it deems necessary in order to assure adequate competition.

In the event of a show change, as a result of this rule, or where classes are established after the close of entries, premiums and awards will be distributed, divided or eliminated in a manner as deemed necessary by State Fair Management.

JUDGE'S DECISION

51. The judge's decision is final.
52. The judge's decision cannot be protested.

CHIEF JUDGE POLICY

53. A Chief Judge will be assigned by the State Fair, for still exhibits only, to mediate in the event there is a conflict during the judging process. All decisions of the Chief Judge shall be final and may not be protested.

PROTESTS

54. **For still exhibits and horse only** - Any protest must be submitted in writing and given to the State Fair's staff member responsible for the Competitive Program in question within 24 hours of the time of the cause of the protest.

Protests must be based on a violation of rules, and you must reference the rule in your protest. The judge's decisions on awards cannot be protested.

No protest shall be considered by the management unless accompanied by a deposit of \$300.00 (Cash, money order or certified check).

The deposit shall be forfeited if the protest is not upheld.

Protests shall be adjudicated by State Fair management.

State Fair management will consult with a member of the California State

Fair Board of Directors who shall be designated by the Chairman of the Board.

The decision of State Fair Management shall be final and unappealable. See special livestock rules for protests in the Livestock Program.

55. Under no circumstances will any entry which has been previously judged be “rejudged” due to the disqualification or removal or another entry.

Awards

SPECIAL AWARDS

56. Special Awards contributed by businesses or individuals are offered in some California State Fair Competitive Programs. These Special Awards are the obligation of the contributor/donor. The California State Fair is not responsible for redemption of these awards.

TAX LAWS

57. It is the responsibility of the exhibitor to investigate and adhere to State and Federal tax laws/regulations regarding premiums paid, and awards received.

As an out-of-state payee who earns \$1500 or more, Cal Expo must withhold 7.5% for State taxes.

You may request an exemption or a reduction of this withholding by filling out and submitting the Nonresident Withholding Waiver Request, California Form 588.

PREMIUM AWARDS

58. Awards, ribbons, tags or cards have no value as payment. Premiums are paid only from the records of the judges’ sheets.
59. Premium checks will be issued as soon as auditing, drug testing, if applicable, and processing can be completed. If checks are not received by November 15, please phone or write the State Fair.
60. Checks must be **cashed within six months** of the date of issue.
61. Exhibitors have until December 31 of the same year, to claim checks returned to the State Fair. Checks will not be reissued after this date.

Age Requirements

JUNIOR EXHIBITORS MEMBERSHIP AGE AND AFFILIATION REQUIREMENTS

62. Organization affiliation requirements: If a Junior (youth) exhibitor has

been a member of a junior organization for 60 days immediately prior to the opening date of the State Fair (May 13, 2024), and their project or entry was produced or conducted at any time during the year of 2024 under the supervision of the organization, the Junior must enter the divisions or classes designated for that organization.

If, however, the project or entry was not produced or conducted under the supervision of the organization, the Junior must enter as an Independent Junior for that project or entry.

Example: If a 4-H member wishes to enter a Market Lamb competition and the Youth Canning & Baking competition, in a situation where they are only enrolled in a 4-H Sheep project, the entry is as follows: Enter 4-H for the Market Lamb competition and Independent Junior for the Canning & Baking competition (even though the exhibitor is a 4-H member, the baked goods project was not produced or conducted under the supervision of the organization).

63. Non-designated “Junior” shows or divisions: If a show or division offered is not specified as 4-H or FFA, Junior exhibitors who are enrolled in a 4-H or FFA project relating to that show or division must still enter as members of their respective organizations and follow all applicable rules and regulations of the department.
64. All 4-H exhibitors must be 9 years old by December 31, 2023, and not be older than 19 years old as of December 31, 2023. Exhibitors must also meet age and membership requirements of their organizations when entering as a member of an organization. Exhibitors must also meet the ownership and all other requirements of the competition to be eligible for entry.
65. California Grange: California Grange youth shall be considered Independent Juniors for Livestock, Dairy, Small Animal and Still Exhibits.

INDEPENDENT JUNIOR AND GRANGE AGE REQUIREMENTS

(Rules 66-69 apply to Indoor non-animal Exhibits only.)

66. Independent Junior and Grange exhibitors may enter California State Fair classes and divisions in indoor (Still Exhibit) competitions if they are 5 years old as of January 1, 2024.
67. Independent exhibitors are eligible to compete/exhibit through December 31 of the year in which they turn 18 years of age.
68. Grange exhibitors are eligible to compete/exhibit through December 31 of the year in which they turn 19 years of age. Exhibitors must meet the

ownership and all other requirements of the competition to be eligible for entry.

69. Independent Still Exhibit Exhibitors: Persons, who are “not” 4-H, FFA or Grange members may enter the Junior competitions provided they meet age requirements for youth exhibitors in the competition they are entering.

These Juniors are considered Independent Juniors and must enter Independent Junior classes or divisions when the classes or divisions are designated as such in the Indoor (Still Exhibits) Competitions.

Exhibitors who enter Independent of an organization must not be older than 18 years old as of January 1, 2024.

FFA AGE REQUIREMENTS

70. The first year of eligibility will be determined by the FFA advisor; however, the exhibitor must have graduated from the 8th grade as of July 1, 2024.

FFA requirements allow exhibitors to enter FFA classes through the year following the year in which they graduate from high school.

INDEPENDENT AND GRANGE ANIMAL EXHIBITORS

71. Persons who are “not” 4-H or FFA members may enter the Junior Livestock Show provided they meet age requirements for animal exhibitors at the State Fair.

These Independent and Grange exhibitors shall enter 4-H or FFA classes as follows:

- a. Independent and Grange Junior exhibitors who are 13 years of age or under (as of show day) shall compete in the appropriate 4-H divisions only.
- b. Independent and Grange Junior exhibitors who are 14 years of age (as of show day) or are incoming freshmen in high school shall be placed by State Fair Management in either 4-H or FFA divisions.
- c. Independent Junior exhibitors are eligible to enter 4-H or FFA Showmanship. Independent Juniors are not eligible for County or Chapter Groups or Outstanding Exhibitor.

MEMBER STANDING AND OWNERSHIP REQUIREMENTS

72. Juniors who are members of 4-H, FFA or Grange must be in good standing with their organization and projects entered as such must have been conducted under the supervision of the organization and must be owned by the exhibitor (unless otherwise stated).

ELIGIBILITY QUESTIONS

73. Any questions as to the eligibility of an entry shall be determined by the exhibitor's advisor (for 4-H, FFA or Grange), instructor (for Student Showcase) or parent or guardian (for Independent Juniors). Notwithstanding the foregoing, the State Fair shall make the final determination of eligibility in all cases.

4-H AGE REQUIREMENTS

74. The levels of membership for 4-H are aged based. Each level is defined as follows:
- a. **Primary Level:** Must be 5 years old as of December 31, 2023. Primary membership ends when members qualify as junior members. Exhibitors who are under nine years of age on or before December 31, 2023, are not eligible to compete in animal competitions at the California State Fair.
 - b. **Junior, Intermediate & Senior:** Must be 9 years old by December 31, 2023. Exhibitors are eligible to compete/exhibit through December 31 of the year in which they turn 19 years of age.
 - c. **Home Schooled Children:** Age criteria, as listed in 1 and 2, only will apply to home-schooled children. A grade level will not be a consideration. (Exhibitors who are under 9 years of age as of December 31, 2023, are not eligible to compete in animal competitions at the California State Fair.)

INDEPENDENT JUNIOR AND GRANGE AGE REQUIREMENTS

(This rule applies to Animal Exhibitors)

75. Independent Junior and Grange animal exhibitors must be 9 years old as of January 1, 2024, and are eligible to compete through December 31 of the year in which they turn 19 years of age. Independent Juniors and Grange exhibitors shall enter 4-H or FFA animal classes.

NO DUAL AFFILIATION IN COMPETITION

76. Under no circumstances may an exhibitor show the same species or project in more than one Division of the Junior Department.

ADULT SUPERVISION REQUIREMENT

77. All Junior exhibitors, required to be on the State Fairgrounds, must be accompanied and supervised by an adult while on the State Fairgrounds. Instructors, advisors, leaders and other adults in charge of Junior

exhibitors shall be responsible for their conduct at all times.

FFA SUPERVISION REQUIREMENTS

78. All FFA exhibitors entered as such must be supervised by their agricultural instructor.

Any deviation from this rule must be taken up with the State Agriculture Education unit representative in charge.

The CATA Curricular Activities Code shall govern the conduct and eligibility of FFA exhibitors and their projects.

UNIFORMS

79. Uniform requirements for Independent youth shall be the same as required for 4-H and FFA members excluding insignia.

The official show uniform for animal exhibitors at the California State Fair will be white pants, trousers or dress and a white blouse or shirt.

80. No exhibit owned by a chapter or club, or conducted, as a joint project by two or more individuals is eligible in the Junior Department unless the division/class specifically states.

FREE SPEECH ACTIVITIES GUIDELINE

81. The California Exposition & State Fair (Cal Expo) hereby finds that these guidelines are intended to set forth in writing Cal Expo's long-standing policy governing the conduct of Cal Expo employees and exhibitors, as well as members of the public, under the First Amendment to the United States Constitution and Article I of the California Constitution, on Cal Expo's grounds.

These guidelines are not intended to enlarge upon nor create any rights guaranteed by existing law nor waive any defense or rights available to Cal Expo, nor do they represent any admission that the facilities of Cal Expo are open as a public forum.

It is the policy of Cal Expo to allow within the parameters set forth herein, reasonable access to its grounds and designated free speech expression zones for demonstrations for free speech activity as allowed by the First Amendment to the United States Constitution and Article I to the California Constitution.

For further information regarding Free Speech Activities at the California Exposition & State Fair please write to:

Chief of Police, California Exposition & State Fair

P.O. Box 15649, Sacramento, CA 95852

82. Should contractors, associations, clubs or individuals desire to arrange for beverages and food service, all such arrangements must be coordinated through Oak View Group Hospitality, the State's Master Food & Beverage Contractor. **No exceptions.**

Contractor shall be responsible for expenses related to these services if any. Alcoholic beverage service areas/facilities will only be allowed in designated locations. Only persons 21 years or older will be allowed to consume alcoholic beverages. Further, no alcoholic beverages may be brought onto the grounds. These products may only be acquired at OVG permitted locations on the grounds. Individuals that endanger themselves or others will be reported to authorities.

DEFINITIONS

The following definitions apply to this guide

American System of Judging: Each entry in a class is judged in comparison to the other entries in the class. Entries are placed first, second, third, etc. according to relative merit. There will be no more than one first, second, third, etc. per class.

Danish System of Judging: Each entry in a class is judged on its own merit. Entries are placed first, second, third, etc., depending on points received based on the score card. There may be more than one first, second, third, etc. per class.

Senior Departments: California Fine Art, California Crafts, Canning & Baking, Photography, Commercial Wine, Commercial Craft Brew, Home Brew, California Cheese, California Olive Oil, Open Livestock by species and Open Small Animals by species.

Junior Departments: Youth Canning & Baking, Student Showcase, Ag Mechanics, Junior Livestock by species and Junior Small Animals by species.

Senior/Open Exhibitor: An exhibitor who is no longer eligible to be a Junior Exhibitor or enter a Junior Department.

Junior Exhibitor: An exhibitor who is a member of 4-H, FFA, Grange, or an Independent Youth Exhibitor who meets the requirements of Independent Junior divisions offered. See the specific show and General Rules for exceptions to this definition.

Entry Office: The California State Fair Entry Office is located at 1600 Exposition Blvd., Sacramento. Contact may be made by phone, mail, email or personal contact. Questions regarding competitions may also be directed to the Entry Office. (916) 263-3149 - entryoffice@calexpo.com.

Still Exhibits: All competitive exhibits which are typically indoor and not involving animals, such as art, quilts, foods, crafts, sewing, metalwork, jewelry, graphics, drafting, sciences, etc.

Livestock & Small Animals: All competitive exhibits which animals are the entry; such as beef, sheep, swine, dairy cattle, goats, llamas, cavies, rabbits, poultry, dogs, etc.

Online Entry: Commitment to enter and abide by rules.

Detailed Receipt: An official form used in submitting an entry/exhibit in the California State Fair. The Detailed Receipt is only required for Open and Junior Livestock, Small Animals, Best of Show and Ag Mechanic exhibitors.

Entry Fees: A fee charged to enter a competition. All entry fees must be paid online when entries are submitted.

Entry/Exhibit: Terms used to define the item entered in the competition or contest.

Entrant/Exhibitor: Terms used to define the person entering the competition.

Premium: A cash award is given to winners of the competition.

Department: Competition you wish to enter, i.e., California Crafts, Fine Art, Student Showcase, etc. which is comprised of similar shows.

Shows: Generalized sections of the competition.

Division: Categories within a show.

Class: Specific categories within a division.

Competition Guide: a printed or electronic (web) book, prospectus, or flyer which contains information for entry into the California State Fair competitions. Competition Guides can be a printed document or as an electronic document found on the California Exposition & State Fair website CalExpoStateFair.com.

Bona-fide Ownership of Exhibit - ownership is the state or fact of exclusive rights and control over property considered an entry or exhibit. This definition includes livestock, small animals, and horses although not limited to that type of property. Objects/products created or produced are also included as well as intellectual property. Proof of such ownership may be required by management.