

# CANNING & BAKING

## 2020 COMPETITION GUIDE

**It's your moment to shine!**  
**Enter today.**

For more than 160 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 2020 Competitive Exhibits Program allows you the opportunity to showcase your abilities, and revel in your accomplishments!

The California State Fair's friendly competitions are designed to recognize 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 placing your talent on display at the State Fair from July 17 - Aug 2, 2020. We encourage you to enter today and begin making lasting memories for yourself, your family, and for the hundreds of thousands of State Fair patrons!

**Rick K. Pickering**

*Chief Executive Officer*



### **GOVERNOR**

Gavin Newsom

### **CALIFORNIA STATE FAIR BOARD OF DIRECTORS**

Chair, Jess Durfee, San Diego

Vice Chair, Rex S. Hime, Loomis

Rima Barkett, Stockton

Sonney Chong, Sacramento

Rina V. DiMare, Clarksburg

David Mallel, Calabasas

Brian May, Sacramento

### **EX-OFFICIO MEMBERS**

Senator Richard Pan M.D.

Senator Cathleen Galgiani

Assembly Member Kevin McCarty

Assembly Member Susan Eggman

### **CHIEF EXECUTIVE OFFICER**

Rick K. Pickering

### **AG PROGRAM MANAGER**

Jay Carlson

### **PROGRAM MANAGER**

Rachelle Weir



## OFFICE OF THE GOVERNOR

### **California Agriculture Fair Season**

On behalf of the State of California, it is my pleasure to welcome you to the 2020 fair season.

When we talk about building a California For All, our network of fairs provides an excellent example. Fairs serve communities throughout our great state, and they showcase the breadth of our diversity, inclusivity and innovation.

California's fairs introduce our children to a wondrous agricultural bounty - a point of pride for the Golden State. The livestock competitions, educational exhibits, exhilarating carnival rides, live performances, entertainment, and offerings from local vendors featured at our fairs highlight California's cultural heritage.

As exhibitors, the fair provides you with the opportunity to showcase your hard work and commitment. Through your exhibits, the community learns more about California and its agriculture and values.

Thank you for your support, participation, and for playing a vital role in California's agricultural community.

Sincerely,

A handwritten signature in black ink, appearing to read "Gavin Newsom", written over a horizontal line.

GAVIN NEWSOM  
Governor of the State of California





CALIFORNIA DEPARTMENT OF  
FOOD & AGRICULTURE

Karen Ross, Secretary

December 16, 2019

We can take pride in the fact that California fairs are world leaders in providing educational and competitive exhibits that showcase local communities and their talents, as well as providing a venue for all cultures and lifestyles to promote diversity within the community.

California fairs encourage their communities to learn more about the bounty of California agriculture. They foster the reconnection of consumers to the land and to the people who produce their food.

Fairs are a tradition for families and communities to come together to create lasting memories. However, our fairgrounds are much more than just a place to celebrate. We cannot overlook the events that take place at our fairgrounds throughout the year; from crab feeds to weddings and, as needed during emergency situations, fire camps and evacuation centers.

As we look ahead to the year 2020, I would like to express my appreciation for all fairground's staff, volunteers, and others who share a commitment to serve their local communities. Thank you all very much. Your support of California fairgrounds is invaluable.

Yours truly,

Karen Ross  
Secretary



# TABLE OF CONTENTS

<b>Important Information to Know</b> .....	<b>9</b>
Contact .....	9
Entry Dates.....	9
Why Enter the Competition? .....	10
<b>Competition Overview</b> .....	<b>10</b>
Who Can Enter.....	10
How to Enter.....	10
<b>New for 2020</b> .....	<b>11</b>
<b>Rules &amp; Requirements</b> .....	<b>12</b>
Admission Credential Information .....	13
<b>Rules for Home Canning</b> .....	<b>13</b>
Production Requirements.....	13
Entry Requirements .....	13
Ineligible Entries .....	15
Judging Process .....	16
Disqualifications .....	16
No Award .....	16
Major Considerations.....	17
Display of Winning Entries .....	17
Return of Jars.....	17
<b>Rules for Baked Goods</b> .....	<b>17</b>
Production Requirements.....	17
Entry Requirements .....	18
Ineligible Entries .....	19
Judging Process .....	19
Disqualifications .....	19
No Award .....	19
Display of Winning Entries .....	19
Entry & Container Disposal .....	19
<b>Rules for Decorated Show</b> .....	<b>20</b>
Entry Requirements .....	20
Judging Process .....	20
Disqualifications .....	20
No Award .....	21
Display of Winning Entries .....	21
Return of Entries.....	21

<b>Rules for Special Contests</b> .....	<b>21</b>
Competition Requirements .....	21
Recipe Forms.....	21
Entry Requirements .....	22
Judging Process .....	22
Special Contest Disqualifications.....	22
Awards .....	22
<b>Delivery, Shipping, &amp; Pick Up</b> .....	<b>23</b>
Hand Delivery Instructions .....	23
Shipped or Mailed Entries.....	23
Pick Up.....	24
<b>Judging</b> .....	<b>24</b>
<b>Awards</b> .....	<b>25</b>
Awards for All Regular Divisions (Adult Divisions 230-373 and Youth Divisions 1010-1073) .....	25
Sweepstakes Awards.....	25
Donor Awards .....	26
<b>Youth Canning &amp; Baking Competition Divisions &amp; Classes</b> .....	<b>27</b>
Youth Classes for all Youth Divisions.....	27
Youth Jam & Jelly Show .....	27
Youth Soft Spread, Fruit, Pickle & Sauce Show.....	27
Youth Bread, Cake & Pie Show .....	27
Youth Cookies & Confection Show.....	28
Youth Decorated Show .....	28
Youth Special Contests.....	28
<b>Jam Show</b> .....	<b>29</b>
Divisions & Classes .....	29
Judging Criteria .....	29
Division Descriptions .....	29
<b>Jelly Show</b> .....	<b>30</b>
Divisions & Classes .....	30
Judging Criteria .....	31
Division Descriptions .....	31
<b>Soft Spread &amp; Fruit Show</b> .....	<b>31</b>
Divisions & Classes .....	31
Judging Criteria: Soft Spreads.....	32
Judging Criteria: Fruit & Tomatoes.....	32
Judging Criteria: Fruit Sauces .....	32
Division Descriptions .....	32

<b>Pickle &amp; Vinegar Show</b> .....	<b>33</b>
Divisions & Classes .....	33
Judging Criteria: Pickles & Relish.....	33
Judging Criteria: Vinegar .....	34
Division Descriptions .....	34
<b>Sauce &amp; Salsa Show</b> .....	<b>34</b>
Divisions & Classes .....	34
Judging Criteria: Sauce & Salsa.....	35
Division Descriptions .....	35
<b>Bread Show</b> .....	<b>35</b>
Divisions & Classes .....	35
Judging Criteria.....	36
Division Descriptions .....	36
<b>Cake Show</b> .....	<b>37</b>
Divisions & Classes .....	37
Judging Criteria.....	37
Division Descriptions .....	37
<b>Pie &amp; Pastry Show</b> .....	<b>38</b>
Divisions & Classes .....	38
Judging Criteria: Pie.....	38
Judging Criteria: Pastry .....	38
Division Descriptions .....	39
<b>Confection Show</b> .....	<b>40</b>
Division & Classes .....	40
Judging Criteria: Confections.....	40
Division Descriptions .....	40
<b>Cookie Show</b> .....	<b>41</b>
Division & Classes .....	41
Judging Criteria: Cookies.....	41
Division Descriptions .....	41
<b>Decorated Show</b> .....	<b>42</b>
Division & Classes .....	42
Judging Criteria.....	42
Division Descriptions .....	42
<b>Guittard Chocolate Passion Contest</b> .....	<b>43</b>
Division & Classes .....	43
Adult Awards (Division 375).....	43
Youth Awards (Division 1080).....	43
Entry Description .....	43
Production Requirements.....	44
Entry Requirements .....	44

Judging Criteria.....	44
Other Rules & Regulations.....	45
<b>King Arthur Flour Gluten Free Baking Contest .....</b>	<b>45</b>
Division & Classes .....	45
Awards .....	46
Entry Description .....	46
Production Requirements.....	46
Entry Requirements .....	46
Judging Criteria .....	46
Other Rules & Regulations.....	46
<b>King Arthur Chocolate Chip Cookie Derby .....</b>	<b>47</b>
Division & Classes .....	47
Adult Awards (Division 379).....	47
Youth Awards (Division 1090).....	47
Entry Description .....	48
Production Requirements.....	48
Entry Requirements .....	48
Judging Criteria .....	48
Ultimate Chocolate Chip Cookies .....	48
<b>2020 General Rules.....</b>	<b>50</b>
Exhibitors Entry Responsibilities.....	50
Still Exhibits.....	50
Livestock & Ag Mechanics.....	50
Entry Limit .....	51
Ownership of Entry .....	51
Exhibitor Liability .....	51
No Guarantee .....	52
Division/Class Cancellation .....	52
Entry Errors.....	52
Substitution.....	52
Previously Entered Entry.....	53
Verification .....	53
Responsibility .....	53
Removal of Entries .....	53
Dishonored Checks .....	53
Entry Fees.....	53
Late Entries .....	54
Design .....	54
Juniors Entering Senior Department.....	55
State Fair Employee Participation .....	56
Disqualification.....	56
Entry Disqualifications/Transfers.....	56

Disqualifications .....	56
Cooperation .....	57
Public Disturbances .....	58
Probation.....	58
Judging.....	58
Judging.....	58
Judge/Exhibitor Information.....	58
Judge/Fraternization/Criticism .....	58
Judge’s Decision .....	59
Chief Judge Policy.....	59
Protests.....	59
Awards .....	60
Special Awards .....	60
Tax Laws.....	60
Premium Awards.....	60
Age Requirements.....	61
Junior Exhibitors Membership Age and Affiliation Requirements.....	61
Independent Junior and Grange Age Requirements .....	62
FFA Age Requirements .....	62
Independent and Grange Animal Exhibitors.....	62
Member Standing and Ownership Requirements .....	63
Eligibility Questions .....	63
4-H Age Requirements.....	63
Independent Junior and Grange Age Requirements .....	64
No Dual Affiliation in Competition .....	64
Adult Supervision Requirement .....	64
FFA Supervision Requirement.....	64
Uniforms .....	64
Free Speech Activities Guideline .....	65
<b>Definitions .....</b>	<b>66</b>



# IMPORTANT INFORMATION TO KNOW

**Contact:** Michelle E. Johnson  
*Culinary Programs Coordinator*  
 Phone: (916) 263-3189 & E-mail: [MEjohnson@calexpo.com](mailto:MEjohnson@calexpo.com)

## Entry Dates:

April 13	Online Registration Opens for Entries
June 24	<b>Entries Close Online 11:59 PM</b>
July 15	<b>4:30 PM:</b> Shipped canned entries due
July 16	<b>7:30 - 10:30 AM:</b> Delivery of Decorated Show and Canning Shows (Adult & <b>Youth</b> ) Judging of Decorated Show (closed judging session)
July 20	<b>7:30 - 9:30 AM:</b> Delivery of King Arthur Flour Chocolate Chip Cookie Derby (Adult Only), King Arthur Flour Gluten Free Baking Contest, Bread Show <b>11:30 AM:</b> Judging of King Arthur Flour Chocolate Chip Cookie Derby (Adult only), King Arthur Flour Gluten Free Baking Contest, Bread Show
July 21	<b>11:30 AM:</b> Judging of Jam Show
July 22	<b>11:30 AM:</b> Judging of Jelly Show, Soft Spread & Fruit Show
July 23	<b>11:30 AM:</b> Judging of Pickle & Vinegar Show, Sauce & Salsa Show
July 27	<b>7:30 - 9:30 AM:</b> Delivery of Cake Show, Pie & Pastry Show <b>11:30 AM:</b> Judging of Cake Show, Pie & Pastry Show
July 28	<b>7:30 - 9:30 AM:</b> Delivery of <b>Youth</b> Canning & Baking Shows <b>11:30 AM:</b> Judging of <b>Youth</b> Baking Shows & <b>Youth</b> Canning Shows
July 29	<b>7:30 - 9:30 AM:</b> Delivery of Cookie Show, Confection Show <b>11:30 AM:</b> Judging of Cookie Show, Confection Show
July 30	<b>7:30 - 9:30 AM:</b> Delivery of King Arthur Flour <b>Youth</b> Chocolate Chip Cookie Derby, Guittard Chocolate Passion Contests (Adult & <b>Youth</b> ) <b>11:30 AM:</b> Judging of King Arthur Flour Chocolate Chip Cookie Derby, Guittard Chocolate Passion Contests (Adult & <b>Youth</b> )
Aug 2	<b>3:30 PM:</b> Award Presentation of Best of Show & Sweepstakes Winners (Cooking Theatre, Building B)
Aug 8	<b>9 AM - 5 PM:</b> Awards Pick Up, Unopened Canning and Decorated Cake Pick Up (Expo Center)

## The California State Fair July 17 - August 2, 2020

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 [CAStateFair.org/Competitions](https://CAStateFair.org/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 2020

## Jam Show

- **New Class:** Peach Jam
- **New Definition:** Single Fruit Jam, Any Other Fruit

## Jelly Show

Revised Division 250 – Fruit Jelly

## Jam & Jelly Shows

- **New Definitions:** Peppered Jam/Jelly
- **Division Name Changes:** “Liqueur” is changed to “Spirits” which includes wine, beer, liquor or liqueur

## Sauce & Salsa Show

- **New Divisions:** Tomato Salsa – Chunky; Tomato Salsa – Smooth

## Bread Show

- **New Divisions & Definitions:** Leavened Bread Plain; Leavened Bread with Additions

## Confections Show

- **New Definition:** Bakers Confections

## Decorated Show

- **New Adult Class:** Edible Sculpture - Cake Pops
- **Clarification of Rules:** Non-Edible Decorative Elements
- **Rule Change:** Maximum Entry Size: 24" height, 24" width, 24" depth

## Youth Jam & Jelly Show

- **New Divisions:** Former Jam & Jelly Division has been split into 3 New Divisions: Single Fruit Jam & Jelly, Mixed Fruit Jam & Jelly, Other Jam & Jelly (with Spices, herb, etc.)

## Sweepstakes Awards

Only individual exhibitors are considered for Sweepstakes awards. Team/Group entries are not considered.

## Guittard Chocolate Passion

- **New Rule:** Entry must include entire empty package of all sponsor product used.
- Updated awards listing from Guittard Chocolate Company

# 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 230-373 and 1010-1073 no limit. Special Contest Divisions 374-385 and 1080-1095 one entry per exhibitor per contest.
3. **Eligible Exhibitors:** Adult competition open to adult California residents, ages 18 and over as of January 1, 2020. Youth competition open to all California resident youth, ages 5 to 18, as of January 1, 2020.
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 Titles may not include any names of people, places, cities or states, **unless** it is the varietal name of produce used (i.e. Valencia orange, Meyer Lemon, etc.).
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.

## Admission Credential Information

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

# RULES FOR HOME CANNING

**These Rules only apply to Adult Divisions 230-280 and Youth Divisions 1010-1040.**

## 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 2019).
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 one Pint to 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:

**¼ inch headspace:** Jams, jellies, preserves, conserves, butter, marmalades, and curds

**½ 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.
- 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\*\*\*
- No additional labeling is permitted.

**EXAMPLE:**

<b>DRX27Y</b>	<b>A/10</b>
<b>Lemon Marmalade</b>	<b>260/1</b>
<b>03/16/2019</b>	<b>53 ft.</b>

\*Canning Methods: Select one of the three methods listed.

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

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

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, if used), vinegar (white, wine, cider), etc., 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:**

1. Non-pickled vegetables
2. Pesto
3. Mustards
4. Any oil-packed product
5. Any pumpkin product (i.e., pumpkin butter, jam, etc.)
6. Any entry containing meat or other protein foods such as eggs (exception: curds)
7. Chocolate sauces
8. Freezer jams (No freezer available)

## 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](http://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:**

9. Entry is “Commercially Canned”
10. Jars and seals not identical
11. Incorrect jar (such as mayonnaise jar)
12. Jar not sealed with two-piece vacuum seal with lid and matching metal screw ring
13. Jar unable to be opened
14. Label does not include required information
15. Label incorrectly placed or additional label on the jar
16. Title of Entry includes names of people or places
17. Decorations on jar (not including those from the manufacturer)
18. Dirty jar or rust on lid or metal screw ring.
19. Late Delivery of Entry
20. Ineligible ingredients included in the entry
21. Method of Processing other than by water bath, steam or pressure
22. Inadequate Processing Time
23. Ingredients List is missing or incomplete

## No Award

**The following conditions will result in “No Award.”**

24. Unsealed jar
25. Mold, foreign objects (hair, insects, etc.) found in a sealed jar
26. Product considered unsafe to taste by Judges
27. 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:

28. Product under the band or food on the jars - 10 points
29. Bubbles in jam and jellies - 5 to 10 points (size + quantity of bubbles)
30. Incorrect Headspace - 5 to 10 points
31. Soft pickles - 5 to 10 points
32. 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 375-385 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, 4 - 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 (except KAF Cookie Derby)
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), etc., 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.
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

## No Award

**The following conditions will result in “No Award.”**

17. Hair or foreign object found in entry
18. Product considered by Judges to be unsafe to taste
19. Product entered in the wrong Division or Class

## Display of Winning Entries

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

## Entry & Container Disposal

23. All entries become the property of The California State Fair and will not be returned to the exhibitor.
24. 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: 24" height, 24" width, 24" depth.
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. **Non-Edible Decorative Elements:**
  - a. Cake Plates/Bases & layer separators may be used and visible
  - b. Other non-edible structural elements may be used but must be hidden from view or covered with edible materials

## Judging Process

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 SPECIAL CONTESTS

**These rules only apply to Adult Divisions 375 - 385 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 Chocolate Chip Cookie Derby.
2. Submit your recipe, typed or legibly printed on the official California State Fair Recipe Form, available at [CAStateFair.org/Competitions](http://CAStateFair.org/Competitions). Completed forms 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 must include all ingredients listed in order of use in the instructions, with measurements, used to make the entry, 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
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

## **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 required to enter the Fairgrounds to deliver entries during fair time only. One will be mailed to you, if needed.
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 shipped entries to the exhibitor. Jars are donated.
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 place, 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 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> Place based on a points system. There may be multiple 1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup> 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 1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup> 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. Entries entered in the wrong division or class will still be judged, but will receive "No Award."



# AWARDS

## Awards for All Regular Divisions (Adult Divisions 230-373 and Youth Divisions 1010-1073)

### THE FOLLOWING AWARDS ARE DETERMINED USING THE DANISH SYSTEM OF JUDGING:

1 <sup>st</sup> Place (90 or more pts) .....	State Fair Ribbon
2 <sup>nd</sup> Place (80 to 89 pts).....	State Fair Ribbon
3 <sup>rd</sup> Place (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  
1<sup>st</sup> Place winners in each Class are considered for the Best of that Class.

**Best of Division (Adult)**..... \$50 premium & State Fair Rosette

**Best of Division (Youth)** ..... State Fair Rosette  
Best of Class winners in each division are considered for the Best of that Division

**Best of Show (Adult)** ..... \$100 & State Fair Rosette

**Best of Show (Youth)** ..... State Fair Rosette  
Best of Division winners in each Show are considered for the Best of that Show.

## Sweepstakes Awards

Individual exhibitors are automatically considered for these awards. Team/ Group entries are not considered. 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. Special Contest Awards are excluded from Sweepstakes calculations.

**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 1010-1040)**

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 following the competition of the fair.

**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.

**King Arthur Flour Award**

King Arthur Flour Company, [www.kingarthurflour.com](http://www.kingarthurflour.com)

The King Arthur Flour Company will award (1) \$50 gift certificate to each Best of Division winner in the Adult Bread Show, Divisions 310, 315 and 320. Redeem gift certificates at [kingarthurflour.com](http://kingarthurflour.com).

# 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, 2020

Class 2: ages 10 to 12 as of January 1, 2020

Class 3: ages 13 to 15 as of January 1, 2020

Class 4: ages 16 to 18 as of January 1, 2020

## Youth Jam & Jelly Show

Rules & Requirements ([page 12](#)) and Rules for Home Canning ([page 13](#)) apply to this show. See pages 29-31 for Judging Criteria & Definitions.

**Division 1010 - Single Fruit Jam & Jelly**

**Division 1015 - Mixed Fruit Jam & Jelly**

**Division 1020 - Other Jam & Jelly** (with spices, herbs, etc.)

## Youth Soft Spread, Fruit, Pickle & Sauce Show

Rules & Requirements ([page 12](#)) and Rules for Home Canning ([page 13](#)) apply to this show. [See pages 31-35](#) for Judging Criteria & Definitions.

**Division 1025 - Soft Spread** (includes marmalades, butters, curds, preserves, conserves)

**Division 1030 - Tomato & Fruit** (whole, slices, chunks, and sauce)

**Division 1035 - Pickles & Relish**

**Division 1040 - Sauce, Salsa & Chutney**

## Youth Bread, Cake & Pie Show

Rules & Requirements ([page 12](#)) and Rules for Baked Goods ([page 17](#)) apply to this show. [See pages 35-39](#) 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 12](#)) and Rules for Baked Goods ([page 17](#)) apply to this show. [See pages 40-41](#) for Judging Criteria & Definitions.

**Division 1060 - Confections** (includes candies)

**Division 1065 - Cookies**

## Youth Decorated Show

Rules & Requirements ([page 12](#)) and Rules for Decorated Show ([page 20](#)) apply to this show. [See page 42](#) for Judging Criteria & Definitions.

**Division 1070 - Decorated Cake**

**Division 1071 - Decorated Cupcakes**

**Division 1072 - Decorated Cookies**

**Division 1073 - Edible Sculpture** (includes cakepops)

## Youth Special Contests

Rules & Requirements ([page 12](#)), Rules for Baked Goods ([page 17](#)), and Rules for Special Contests ([page 21](#)) apply to these contests.

**Division 1080 - Guittard Junior Chocolate Passion**

Ages 12-18 only, [see page 43](#) for contest rules

**Division 1090 - King Arthur Flour Youth Chocolate Chip Cookie Derby**

Ages 5-18, [see page 47](#) 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 - Strawberry Jam (strawberry only)
- Class 2 - Blackberry Jam (any variety or hybrid)
- Class 3 - Single Berry Jam (any one berry)
- Class 4 - Mixed Berry Jam (two or more different berries)
- Class 5 - Berry Jam with Spirits

### Division 235: Fruit Jam

- Class 1 - Peach Jam
- Class 2 - Single Fruit Jam - Stone Fruit
- Class 3 - Single Fruit Jam - Any Other Fruit (any one fruit)
- Class 4 - Mixed Fruit Jam (two or more different fruits)
- Class 5 - Fruit Jam with Spirits

### Division 240: Fruit & Berry Jam

- Class 1 - Mixed Fruit & Berry Jam
- Class 2 - Mixed Fruit & Berry Jam with Spirits

### Division 245: Specialty Jam

- Class 1 - Low Sugar Jam
- Class 2 - Spiced Jam (contains spices)
- Class 3 - Peppered Jam (made from or including peppers)
- Class 4 - Any Other Jam (does not fit in another class)

## 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.

**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.

**Single Berry Jam:** Includes raspberry, blueberry, cranberry, lingonberry, gooseberry, etc.

**Spirits:** Wine, Beer, liquor, or liqueur

**Stone Fruit:** All drupe fruit including apricot, peach, nectarine, plum, cherry, mango, etc.

**Single Fruit Jam, Any Other Fruit:** Includes apple, pear, fig, grape, citrus, cantaloupe, kiwi fruit, pineapple, rhubarb, tomato, etc.

**Spiced Jam:** Contains sweet, fragrant or hot spices including cinnamon, ginger, black pepper, etc.

**Peppered Jam:** Sweet or hot peppers, bell, jalapeño, 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, tea, vinegar, etc.

## JELLY SHOW

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

### Divisions & Classes

#### Division 250: Fruit Jelly

- Class 1 – Pomegranate Jelly
- Class 2 – Single Fruit Jelly
- Class 3 – Mixed Fruit Jelly

#### Division 255: Specialty Jelly

- Class 1 – Peppered Jelly (made from or including peppers)
- Class 2 – Jelly with Spirits
- Class 3 – 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:** Sweet or hot peppers, bell, jalapeño, etc.

**Spirits:** Wine, beer, liquor, or liqueur

**Specialty Jelly, Any Other Jelly:** Does not fit into any other jelly class, including jellies with herbs, extracts, and flavorings such as vanilla extract, vanilla beans, almond extract, citrus zest, tea, vinegar, etc.

## 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 - Orange Marmalade (any single variety)

Class 2 - Citrus Marmalade (orange & citrus blends, citrus only, any variety or blend)

Class 3 - Any other Marmalade (fruit with citrus, herb, etc.)

Class 4 - Preserves

Class 5 - Conserves

Class 6 - Curd

Class 7 - Butter (Non-Dairy)

### Division 265 - Fruit & Tomatoes

Class 1 - Fruit (Whole, Slices, Chunks, Sauce)

Class 2 - Tomatoes (Whole, Slices or Chunks - no meat)

## 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.

**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 rounds 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.

## 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.

## 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 (Catsup, 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

## 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.

**Tomato Salsa-Chunky:** Contains discernable pieces or chunks of tomato and vegetable.

**Tomato Salsa-Smooth:** Ingredients are blended until smooth chili seeds may still be whole.

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

# 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 - Whole Grain Bread

Class 2 - Buns & Rolls

Class 3 - Sourdough Bread

Class 4 - Leavened Bread (only flour, salt, water, sweetener & yeast)

Class 5 - Leavened Bread with Additions (spices, herbs, fats, seeds, fruit, etc.)

### 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.

**Leavened Breads Plain:** Any Shape leavened bread, which only includes flour, salt, water, sweetener, and yeast.

**Leavened Bread with Additions:** Any Shape leavened bread which also includes additions such as spices, herbs, fats, seeds, fruit, etc.

**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.

**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.

# 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 - Cupcakes

Class 2 - 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 ¼ 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 that requires refrigeration.

**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, etc.)

**Any Other Specialty Cake Item:** i.e., whoopie pies, donuts, coffee cake, etc. 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: Pie

### Appearance - 30%

Color, Shape & Overall Appearance

### Crust Flavor - 15%

### Crust Texture - 15%

### Filling Flavor - 20%

### Filling Texture - 20%

## Judging Criteria: Pastry

### Appearance - 25%

Color, Shape & Overall Appearance

### Crust Flavor - 15%

### Crust Texture - 25%

### Topping - 15%

### Filling Flavor - 10%

### Filling Texture - 10%

## 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.

**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.

**Pastry:** Types—Shortcrust, Suet, Choux, Puff, Danish, and Filo.  
Made by exhibitor.

**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 4 to 5-inch mini tart pans.



# 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

- Class 1 - Bakers Confections (cake bites, petit fours)
- Class 2 - 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.

**Bakers Confections:** Small sweets that feature flour as a main ingredient and are baked, including cake bites and petit fours.

**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 - Snickerdoodles
- Class 6 - Shaped Cookies (pressed, cut, rolled or molded)
- Class 7 - Bar Cookies
- Class 8 - Any Other Cookies (filled, sandwich, cups, laceys, etc.)

### Division 366 - Brownies

- Class 1 - Chocolate Brownies (chocolate only)
- Class 2 - Any Other Brownies

## 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 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, white chocolate, flavored chocolate chips, flavors or other additional ingredients.

**Shaped Cookies:** Any other type of cookie that is shaped (pressed, cut, rolled or molded) such as biscotti, sugar cookies, Mexican Wedding, etc.

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

# DECORATED SHOW

Rules & Requirements ([page 12](#)) and Rules for Decorated Show ([page 20](#)) 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%**

decorative elements are edible

**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, sugar flower arrangements, etc.

# GUITTARD CHOCOLATE PASSION CONTEST

**Awards donated by Guittard Chocolate Company [www.guittard.com](http://www.guittard.com)**

Rules & Requirements ([page 12](#)), Rules for Baked Goods ([page 17](#)) and Rules for Special Contest ([page 21](#)) apply to this contest.

**Entry Limit:** One entry per exhibitor.

## Division & Class

### Division 375 - Guittard Chocolate Passion

Class 1 - Ages 18 and over

### Division 1080 - Guittard Junior Chocolate Passion

Class 1 - Ages 12-18 only



## ADULT AWARDS (DIVISION 375)

<b>First Place</b> .....	\$500, State Fair Rosette, Guittard Chocolate Cookbook & 10lb. Chocolate bar
<b>Second Place</b> .....	\$300, State Fair Rosette & 10lb. Chocolate bar
<b>Third Place</b> .....	\$150, State Fair Rosette & 10lb. Chocolate bar
<b>Best Decorated Chocolate Creation</b> .....	\$50, State Fair Rosette & 10lb. Chocolate bar
<b>Award of Merit</b> .....	State Fair Ribbon (up to 10 awarded)

## YOUTH AWARDS (DIVISION 1080)

<b>First Place</b> .....	\$250, State Fair Rosette, Guittard Chocolate Cookbook & 10lb. Chocolate bar
<b>Second Place</b> .....	\$150, State Fair Rosette & 10lb. Chocolate bar
<b>Third Place</b> .....	\$75, State Fair Rosette & 10lb. Chocolate bar
<b>Best Decorated Chocolate Creation</b> .....	\$25, State Fair Rosette & 10lb. Chocolate bar
<b>Award of Merit</b> .....	State Fair Ribbon (up to 10 awarded)

Adult and Youth winners will also receive a Guittard Chocolate award apron (prize may vary). All entrants will receive a package of Guittard Chocolate Chips and a California State Fair Participant Ribbon upon delivery of entry.

## Entry Description

Any Chocolate Creation!

## Product Requirements

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 empty packaging of all Guittard product(s) used to prepare the entry in their entirety. No snipped barcodes or proofs of purchase are accepted. Judges will check for authenticity and product expiration dates. Attach empty packages to the Recipe Form without your name on it.
9. Any entry requiring a freezer (ice cream, etc.) is not eligible for this contest.

## 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 ([page 9](#)).

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.
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.

# KING ARTHUR FLOUR GLUTEN FREE BAKING CONTEST

**Awards donated by King Arthur Flour [www.kingarthurfLOUR.com](http://www.kingarthurfLOUR.com)**

Rules & Requirements ([page 12](#)), Rules for Baked Goods ([page 17](#)) and Rules for Special Contest ([page 21](#)) 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 favorite, most creative, gluten-free recipe for a chance to win ribbons and prizes.

**Entry Limit:** One entry per exhibitor.

## Division & Class

**Division 378 - King Arthur Flour Gluten Free Baking Contest**

Class 1 - Age 18 and over

## AWARDS

**First Place**.....\$250 in King Arthur Flour Gift Cards & State Fair Ribbon

**Second Place**..... \$200 in King Arthur Flour Gift Cards & State Fair Ribbon

**Third Place** .....\$150 in King Arthur Flour Gift Cards & State Fair Ribbon

Gift Cards are redeemable at the King Arthur Flour website store  
[www.kingarthurfLOUR.com](http://www.kingarthurfLOUR.com).

## Entry Description

100% Gluten-free creations which **feature** King Arthur Flour, Multi-Purpose, Gluten-Free Flour. For instance, a pie filling will overshadow any pie crust; Instead, to feature the gluten-free crust, make pastries.

## Product Requirements

Recipes must use at least 1 cup of King Arthur Flour Multi-Purpose, Gluten-Free Flour, available online and in stores. A list of stores that carry Multi-Purpose Gluten-Free Flour can be found at [www.kingarthurfLOUR.com/glutenfree/](http://www.kingarthurfLOUR.com/glutenfree/)

## Entry Requirements

1. Entry must be 100% gluten-free
2. **Entry Quantities:** See Baked Goods Rules
3. Official California State Fair Recipe Form must accompany entry upon delivery. (*See Special Contest Rules*)
4. Attach the UPC label from the King Arthur Flour bag to the recipe with your name on it.

## Judging Criteria

**Creativity - 25%**

**Taste - 25%**

**Features KAF Gluten-Free Flour - 20%**

**Convenience of Recipe - 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

5. Recipe must consist of the appropriate quantities of sponsor product.
6. Refrigeration is not available for this contest

# KING ARTHUR FLOUR CHOCOLATE CHIP COOKIE DERBY

**Awards donated by King Arthur Flour [www.kingarthurfLOUR.com](http://www.kingarthurfLOUR.com)**

Rules & Requirements ([page 12](#)), Rules for Baked Goods ([page 17](#)) and Rules for Special Contest ([page 21](#)) 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 chocolate chip 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 Chocolate Chip Cookie Derby

Class 1 - Ages 18 and over

### Division 1090 - King Arthur Flour Youth Chocolate Chip Cookie Derby

Class 1 - Ages 5-18 only

## ADULT AWARDS (DIVISION 379)

**First Place**.....\$250 in King Arthur Flour Gift Cards & State Fair Ribbon

**Second Place**..... \$200 in King Arthur Flour Gift Cards & State Fair Ribbon

**Third Place** .....\$150 in King Arthur Flour Gift Cards & State Fair Ribbon

## YOUTH AWARDS (DIVISION 1090)

**First Place**..... \$100 in King Arthur Flour Gift Cards & State Fair Ribbon

**Second Place**.....\$75 in King Arthur Flour Gift Cards and State Fair Ribbon

Third Place ..... \$50 in King Arthur Flour Gift Cards and State Fair Ribbon

Gift Cards are redeemable at the King Arthur Flour website store [www.kingarthurfLOUR.com](http://www.kingarthurfLOUR.com).

## Entry Description

Test your chocolate chip cookie baking skills against other California State Fair competitors to find out who is the best chocolate chip 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  $2\frac{3}{4}$  cups all-purpose King Arthur Flour

## Entry Requirements

1. An entry consists of 12 cookies.
2. Prepare the following recipe as printed (no additions or substitutions), using the ingredients, measurements, and instructions provided.
3. You do not need to provide a copy of the recipe with your entry.
4. Bring the UPC label from the King Arthur Flour bag when delivering entry.

## Judging Criteria

**Flavor - 40%**

**Texture - 35%**

**Appearance - 25%**

## Ultimate Chocolate Chip Cookies Recipe

2  $\frac{3}{4}$  cups all-purpose King Arthur Flour

2 teaspoons baking powder

$\frac{1}{2}$  teaspoon baking soda

$\frac{1}{4}$  teaspoon salt

$\frac{3}{4}$  cup unsalted butter, softened

1  $\frac{1}{2}$  cups packed dark brown sugar

3 large eggs

1 tablespoon vanilla extract

3 cups semisweet chocolate chips

1. In a bowl, whisk together the King Arthur Flour, baking powder, baking soda and salt until well combined. Set aside.
2. In a large bowl, using an electric mixer on medium speed, cream butter and brown sugar until light and fluffy, about 3 minutes. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Gradually add flour mixture, beating just until blended. Fold in chocolate chips. Cover dough with plastic wrap and chill for at least 1 hour.



3. Preheat oven to 350° F. Line cookie sheets with parchment paper.
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 brown.
5. 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 4 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)



# 2020 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 and are further 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 June 25 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 bonafide 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 2020 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:
- Late Entries will **NOT be accepted** for **California Crafts, Fine Art, Student Showcase, Photography, California Baking & Canning and Youth Baking & Canning**.
  - 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 13, the last day and time a late entry may be eligible would be June 18 at 4:00 pm. If late entries arrive after 4:00 pm on that fifth day, they will NOT be considered.
  - Open **Livestock Late Entries** will be accepted until July 3, 2020, with **an additional \$100 per entry**. Payment must be received no later than 5 pm on July 3, 2020.
  - 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, Open Livestock and Best of Show Horse** 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.
  - No entries will be accepted beyond the capacity of the facility.
  - All other entry requirements as well as any rules, regulations and schedules shall apply.
  - 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.
  - 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 allows 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. Undo 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 (July 12, 2020), and their project or entry was produced or conducted at any time during the year of 2020 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 Steer competition and Junior Sheep competition, in a situation where they are only enrolled in a 4-H Beef project, the entry is as follows: Enter 4-H for the Market Steer competition and Independent Junior for the Junior Sheep 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, 2019, and not be older than 19 years old as of December 31, 2019. 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, 2020.
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, 2020.

## 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, 2020.  
  
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 Live-stock 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 and Grange 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, 2019. Primary membership ends when members qualify as junior members. Exhibitors who are under nine years of age on or before December 31, 2019, 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, 2019. 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 homeschooled children. A grade level will not be a consideration. (Exhibitors who are under 9 years of age as of December 31, 2019, 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, 2020, 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 Spectra, 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 Spectra 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 Handcrafts, California Fiber Crafts, California Baking & Canning, Student Showcase, 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 Arts, California Youth Baking & Canning, Student Showcase, and 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](mailto: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, Fur & Feathers, 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 Fiber Crafts, California Handcrafts Fine Art, Youth Arts, 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 [CAStateFair.org](http://CAStateFair.org).

**Bonafide 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.