

CANNING & BAKING

2025 COMPETITION GUIDE

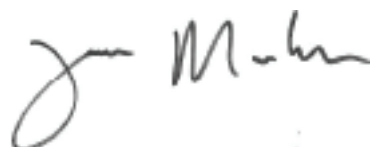
It's your moment to shine!
Enter today.

For more than 170 years the California State Fair has been a constant showcase of the talents and achievements of the people of California. Entering into the California State Fair's 2025 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 acknowledge the best of the Golden State. Our Competitive Programs inspire talented Californians, as well as highlight the latest advances in technology, agriculture, and industry.

More than 750,000 visitors are expected at the State Fair this summer. Your work is an integral part of the State's celebration, and we look forward to seeing your talents on display during the annual State Fair from July 11-27. We encourage you to enter today and begin making lasting memories for yourself, and for the hundreds of thousands of State Fair patrons!

Sincerely,



Tom Martinez

Chief Executive Officer

GOVERNOR

GAVIN NEWSOM

CALIFORNIA STATE FAIR

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California Agriculture Fair Season



It is my pleasure to welcome you to the 2025 California fair season!

From the first fair of the season in February to the last in late October, fairgrounds across the state are busy planning for one of the largest events of the year. These annual fair events have so much to offer.

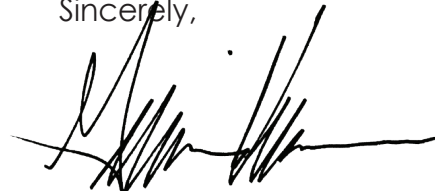
At the fair, you can expect to find the traditional corn dogs, cotton candy, and carnival rides. In addition to these delicious treats and fun entertainment, you can also enjoy competitions, exhibitions, and educational activities. Your participation as exhibitors helps promote the importance of agriculture and food production throughout our state.

Aside from the annual fair, California fairgrounds remain busy hosting a variety of other events throughout the year. Most of these events are fun and festive celebrations that represent the culture and diversity of the communities that surround the fairgrounds. However, our fairgrounds are also amongst the first to serve in times of despair during emergencies and evacuations.

As resiliency centers, our fairgrounds provide safe shelter and build community preparedness as hazards like wildfires, floods and extreme heat become longer lasting and more frequent in California. During disasters, the fairgrounds offer a place to stay with kitchen and sanitation facilities, showers, and other resources.

Our fairgrounds are so important for our communities and so are exhibitors and advocates like you! Thank you for your many contributions to the continued success of the fairgrounds.

Sincerely,



GAVIN NEWSOM



CALIFORNIA DEPARTMENT OF
FOOD & AGRICULTURE

Karen Ross, Secretary

January 8, 2025

On behalf of the California Department of Food and Agriculture, a warm welcome to you as we all prepare for the exciting 2025 fair season! We are thrilled you are joining us this year and sincerely thank you for your continued involvement in showcasing your products, livestock, and expertise. Your contributions help make our fairs successful and provide an invaluable experience for our communities.

Fairs play an essential role in connecting food and agriculture with the public. They are not only a time for us to celebrate the fruits of our labor, but also serve as a critical platform for educating future generations about the importance of farming and food production, livestock management, and sustainable practices. Through your participation, you directly contribute to the appreciation of the vital role agriculture plays in our lives and foster an understanding of the tremendous diversity, innovation and new technology that create new opportunities in agriculture and our rural communities.

The fairgrounds are not just a venue for the annual events. Throughout the year, they serve as a hub for various interim activities that support local economies, offer educational programming, and foster community engagement. From hosting agricultural workshops and livestock sales to providing facilities for regional competitions and cultural festivals, the fairgrounds contribute to the vibrancy and resilience of our agricultural community. Additionally, they play an important role in emergency preparedness, providing a space for disaster response and recovery efforts during critical situations, such as flooding or extreme weather events.

We understand the dedication and hard work that goes into preparing for the fair, and we want to express our deep gratitude for your commitment to making each fair season a success. Your participation ensures the continued relevance of our fairs and strengthens the agricultural ties that bind us all together as a community.

We look forward to this fair season and its great success!

Yours truly,

Karen Ross
Secretary



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Please visit the following link for rules online:	
https://calexpostatefair.com/wp-content/uploads/2025/01/25-General-Rules.pdf	

IMPORTANT INFORMATION TO KNOW

Contact: *Canning & Baking Coordinator*

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

Entry Dates:

April 22	Online Registration Opens for Entries
June 18	Entries Close Online 11:59 PM
July 7	4:30 PM - Shipped canned entries due
July 10	9:00 AM - 12 Noon - Delivery of (Adult and Youth) Decorated Show Delivery of (Adult) Canning Judging of Decorated Shows (closed judging session)
July 14	9:00 - 11:00 AM - Delivery of Bread Show, Dried Show, King Arthur Flour Scone Derby (Youth & Adult) 1:00 PM - Judging of Bread Show Judging of Dried Show Judging of King Arthur Flour Scone Derby (Adult & Youth)
July 15	1:00 PM - Judging of Jam Show
July 16	1:00 PM - Judging of Jelly Show Judging of Soft Spread & Fruit Show
July 17	1:00 PM - Judging of Pickle & Vinegar Show Judging of Sauce & Salsa Show
July 21	9:00 - 11:00 AM - Delivery of Guittard Chocolate Passion contest (Adult & Youth) 4:30 PM - Judging of Guittard Chocolate Passion contests
July 22	9:00 - 11:00 AM - Delivery of Youth Canning, Baking & Dried Shows 1:00 PM - Judging of Youth Baking Shows Judging of Youth Canning Shows Judging of Youth Dried Show
July 23	9:00 - 11:00 AM - Delivery of Cookie, Confection Shows 1:00 PM - Judging of Cookie Show Judging of Confection Show
July 24	9:00 - 11:00 AM - Delivery of Cake, Pie & Pastry Shows 1:00 PM - Judging of Cake Show Judging of Pie & Pastry Show
July 27	12 Noon - Award Presentation of Best of Show & Premier Exhibitor Winners (Cooking Theatre, Building B)
Aug 2	9:00 AM - 5:00 PM - Canning & Decorated Show Pick Up, and Awards Pick Up for all shows (Expo Center Buildings)

The California State Fair July 11-27, 2025

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

Why enter the Competition?

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

COMPETITION OVERVIEW



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

Who Can Enter

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

How to Enter

Go to CalExpoStateFair.com/Competitions, click on the **California Canning & Baking** icon, and follow the instructions. Use a VISA or MasterCard to pay entry fees. Competition Guide is 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 2025

- **NEW FAIR DATE & HOURS!:** The California State Fair is now open to the public July 11-27, 2025:
 - Mondays – Thursdays: 4 pm to 10 pm
 - Fridays – Sundays: 10 am to 10 pm
- **REVISED ADMISSION CREDENTIALS:** Upon entry delivery at the fair, exhibitors will receive special Participant Daily Admission Credentials, which will allow special access to the fairgrounds before the new 4pm public hours Monday-Thursday. This will allow exhibitors to view the entire live, on-stage judging event in Building B, CA Kitchen. (Page 11)
- **NEW JUDGING TIMES:** See “Entry Dates” for new Delivery and Judging Times (Page 8)
- **REVISED DIVISION NAMES:** Many Division titles have been updated throughout the competition to allow for easier reference during the online entry process.
- **NEW BAKED SHOWS RULE on Ineligible Entries:** Entries requiring any special preparation by Fair staff or judges, such as heating, topping or dipping, are ineligible for entry. (page 19)
- **NEW RULE Categorization & Transfers:** Products entered into the incorrect Division or Class will be judged according to true entry type, but will not be eligible for “Best of” awards. (page 30)
- **REVISED DEFINITION:** The definitions of Danish and American-style judging have been revised for clarity. (page 30)
- **NEW AWARD:** Youth Best of Show winners will receive a \$100 premium. (page 31)
- **NEW AWARD:** Premiere Exhibitor Awards are awarded to the highest scoring exhibitors, based on awards won, using a points system. This system will replace the old Sweepstakes Awards system. (page 31)
- **REVISED DEFINITION Jelly Show:** The Specialty Jelly, Any Other class now includes all low sugar jellies. (page 37)
- **REVISED DEFINITION Bread Show:** The Any Other Quick Bread class now includes biscuits. (page 42)
- **NEW DIVISIONS & CLASSES Cake Show:** This show has a completely new division and class system to ensure safe food handling of refrigerated en-

tries. (page 44)

- **NEW CLASS Pie & Pastry Show:** A Hand Pie class now available in both the Refrigerated and Non-Refrigerated Pie Divisions. (no meat). (page 45)
- **REVISED SPECIAL CONTEST Guittard Chocolate Passion:** Use recipes written by the Guittard Chocolate Pastry Chefs to create a beautiful Chocolate Chiffon Cake (adults age 18+) or a dozen perfect Chocolate Chip Cookies. (page 51 Adult) (page 54 Youth)
- **REVISED SPECIAL CONTEST King Arthur Flour Scone Derby:** Use a recipe written by your Head Judge, Linda Amendt, to submit your batch of one dozen perfect Cranberry Orange Scones. Adult & youth divisions offered. (Page 57)
- **REVISED GUIDEBOOK FORMAT:** The California State Fair General Rules have been removed from this Competition Guidebook, and can be found at <https://calexpostatefair.com/competitions/california-canning-baking/>.

Admission Credential Information

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

*These special passes allow access to the fair grounds before public hours Monday-Thursday, to allow exhibitors to view live, onstage judging events in Building B, CA Kitchen.

RULES & REQUIREMENTS

1. **Entry Fee:** Entry Fees are non-refundable.
All Divisions: \$10 per entry.
2. **Entry Limits:** Regular Divisions 230-377 and 1020-1076 no limit. Special Contest Divisions 378-379 and 1080-1090 one entry per exhibitor per contest.
3. **Eligible Exhibitors:** Adult competition open to adult California residents, ages 18 and over as of January 1, 2025. Youth competition open to all California resident youth, ages 5 to 18, as of January 1, 2025.
4. Entries must be **“Home-Made.”** No **“Commercially-Made”** entries are allowed in this competition. Any entries found to be “Commercially-Made” will be disqualified and awards revoked, even if the entry has already been judged.

DEFINITIONS:

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

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

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

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

RULES FOR HOME CANNING

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

Production Requirements

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

DEFINITIONS:

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

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

Entry Requirements

1. **Time Limit Requirements:** Entries must have been canned within the past year (After June 2024).
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 (Ball & 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). No decorations are allowed on jars (not including those from the manufacturer).

4. **Jar Sizes:**

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

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

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

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

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

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

6. **Jar Seal Requirements:**

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

7. **Label Requirements:**

- Both jars must be labeled on their lids only.
- Use plain white labels without any decoration or embellishments.
- Labels must not overlap onto the screw ring band of the jars (This includes any tape used to attach the label).
- Vinegar entry labels may be placed on side of bottle if a canning jar is not used.
- Labels must contain the following information:
 1. WEN# (found on entry receipt)
 2. Canning Method used*/Processing Time**
 3. Title of Entry
 4. Division/Class
 5. Date of Preservation (Month/Day/Year)
 6. Elevation***

EXAMPLE:

DRX27Y	A/10
Lemon Marmalade	260/1
03/16/2025	53 ft.

*Canning Methods: Select one of the three methods listed on page 15.

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

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

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

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

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

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

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

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

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

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

Ineligible Entries

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

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

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

Judging Process

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

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

Disqualifications

The following are examples of disqualifications:

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

No Award

The following conditions may result in “No Award.”

33. Unsealed jar
34. Mold, foreign objects (hair, insects, etc.) found in a sealed jar

35. Product considered unsafe to taste by Judges

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:

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

Display of Winning Entries

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

Return of Jars

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

RULES FOR BAKED GOODS

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

Production Requirements

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

DEFINITIONS:

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

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

Entry Requirements

1. **Time Limit Requirement:** Entries must arrive fresh the morning of judging. (shipping of baked goods is not recommended)
2. **Quantity Requirements:**
 - a. Cakes—One whole cake, 8 - 10 inch or whole standard loaf
 - b. Cupcakes—Six cupcakes
 - c. Coffee Cakes—One whole coffee cake
 - d. Pies—One whole pie, 8 - 10 inch pan
 - e. Tarts — One Whole Tart, 8 - 10 inch
 - f. Tartlets — Three Tartlets, 3 - 5 inch
 - g. Pastries—Six pastries
 - h. Breads or Quick Breads—One whole standard loaf (no mini sizes)
 - i. Cornbread—8 or 9-inch pan
 - j. Donuts, Scones, Biscuits, Muffins, and Rolls—Six pieces
 - k. Cookies, Brownies, Bars, Hand Pies, and Confections—Six pieces, OR six individual servings, no larger than 1/2 cup each. (except KAF Cookie Derby) Example: Brittles, barks and similar confections - six servings, no larger than 1/2 cup each
3. **Container Requirements:** Due to limited storage space, please be considerate and do not use oversized plates, cake boards, etc. Containers become the property of the California State Fair. Disposable containers are recommended.
4. **Perishables Requirement:** For food safety reasons, all perishables must be kept under refrigeration prior to delivery. Due to high temperatures during the fair, you may wish to deliver in an insulated container such as an ice chest.
5. **Ingredients List Requirement:** On a plain **white** 3-inch x 5-inch card or 3-inch x 5-inch piece of paper, provide *WEN#*, and a complete list of all ingredients used in entry preparation.

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

Any special instructions may be included on this card.

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

Ineligible Entries

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

6. Entries made with a bread machine
7. Entries requiring a freezer
8. Hot foods
9. Entries requiring any special preparation by fair staff or judges, such as heating, topping, or dipping.

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

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

No Award

The following conditions will result in “No Award.”

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

Display of Winning Entries

22. Baked goods may only be displayed as long as they have visual appeal and as space allows

- 23. Refrigerated items will not be displayed
- 24. There are no guarantees regarding display

Entry & Container Disposal

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

RULES FOR DECORATED SHOW

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

Entry Requirements

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

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

Judging Process

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

Disqualifications

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

No Award

The following conditions will result in "No Award."

- 9. Hair or foreign object found on entry.

Display of Winning Entries

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

Return of Entries

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

RULES FOR DRIED SHOW

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

Production Requirements

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

DEFINITIONS:

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

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

Entry Requirements

3. **Time Limit Requirements:** Entries must have been dehydrated within the past year (After June 2024).
4. **Quantity Requirements:** Entries must consist of the following amounts of product. Use the smallest container possible, leaving the least air possible in the container.
 - a. Meats - 8 serving-size pieces/strips OR approximately 8 ounces (1 cup) of smaller pieces
 - b. Fruit & Tomatoes: 8 full-diameter pieces/slices, OR 8 – 16 ounces (1-2 cups) of smaller pieces
 - c. Herbs: 2 to 4 ounces (1/4 cup to 1/2 cup)
 - d. Fruit Leather: 8 pieces, rolled, 4 inch to 6 inch squares OR 2 inch strips
5. **Container:** Entry must arrive in either a canning jar, or resealable plastic bag. To exclude as much air/moisture as possible, use the smallest container possible for entries. Use plain containers, not decorated with any special decoration (ie holidays, characters, etc.). Containers must not have any decorations or embellishments except those permanently applied to the container by the manufacturer.
 - a. Jars: A new, sterilized, clear (non-colored), regular or wide-mouthed jar which is sealed with a tight-fitting lid.
 - b. Heavy-duty, Resealable Plastic Bags: any brand, seal must be air-tight to keep out moisture.

6. Label Requirements:

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

- e. No additional labeling is permitted

*Pretreatment Methods: Select one of the methods listed on page 24

**Drying Methods: Select one of the methods listed on page 25.

***Processing Time: Hours of Dehydrator Drying Time

EXAMPLE:

DRX27Y	1/B/26
Harcot Apricots	376/1
03/16/2025	

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

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

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

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

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

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

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

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

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

Pretreatment Method 9. No Pretreatment.

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

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

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

Ineligible Entries

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

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

Judging Process

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

Disqualifications

The following are examples of disqualifications:

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

No Award

The following will result in “No Award”

24. Mold, foreign object (hair, insects, etc.) found in sealed container

25. Product unsafe to taste by Judges
26. Product entered in the wrong Division or Class
27. Entries with Desiccant packs.

Major Considerations

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

28. Poor presentation of pack
29. Inconsistent size or shape of pieces
30. Under/over dehydrated

Display of Winning Entries

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

Return of Entries

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

[See Calendar](#)

RULES FOR SPECIAL CONTESTS

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

Competition Requirements

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

Entry Requirements

An entry consists of a specific amount of contest donor product 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 Entry Requirements as described for individual contests, including Donor product.

Awards

2. Ribbons, aprons, etc. will be presented at the end of the contest judging.
3. 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 \(page 8\)](#)
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 delivery times, are disqualified.
4. A Delivery Pass is only required on fair dates to enter the Fairgrounds to deliver entries. One will be mailed to you, if needed, according to entries entered.
5. No on-site preparation.
6. **Claim Checks:** You will get a claim check for each item delivered. Claim checks are required to retrieve unopened jars or Decorated Show entries after the Fair [See Calendar \(page 8\)](#).
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 \(page 8\)](#) Entries arriving late are disqualified.
12. Include entry receipt with the shipment.
13. The California State Fair does not return-ship entries to the exhibitor. Unopened jars will be available for pick up after the fair (see calendar). Opened and unclaimed jars will be donated immediately after entry pick up day.
14. Shipped baked entries must arrive by 4:30 p.m. the day prior to its

respective Judging Date. (Shipping of baked goods is not recommended. There are no guarantees regarding the receipt of shipped 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 the waterpark**. Expo Center is directly ahead. [See Calendar \(page 8\)](#)

JUDGING

1. All Judging and Award Events will be held at Cal Expo, Building B.
2. To encourage high standards, the Judge shall award first, second or third award, etc. according to merit. If at the Judge's discretion, an entry does not merit a placing, the Judge shall give no award under any circumstance. This rule applies whether there are one or more exhibits in the Class. The Judge may chose to award Best of Class, Best of Division or Best of Show at his/her discretion for superior exhibits.
3. Danish System of Judging: used to evaluate entries in all regular divisions. Entries are evaluated for a score based on their own merit. Multiple 1st, 2nd and 3rd Awards are given within the same Class.
4. American System of Judging: Used to determine Best of Class, Best of Division and Best of Show Awards, as well as all awards in Special Contests. Entries are ranked in comparison to one another. Only one 1st, 2nd and 3rd Place is awarded.
5. Product entered into the incorrect Division or Class will be judged according to true entry type. These entries are not eligible for any "Best of" awards, regardless of merit.

AWARDS

Awards for All Regular Divisions

(Adult Divisions 230-377 and Youth Divisions 1020-1075)

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

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

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

Best of Class (Adult & Youth) State Fair Rosette
All 1st Place winners in each Class are eligible for the Best of that Class.

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

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

Premier Exhibitor Awards

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

- +3 points - Best of Show
- +3 points - Best of Division
- +3 points - Best of Class
- 3 point - 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 Awards, then greatest number of total points awarded, then by greatest number of entries entered. Must have

more than one entry to be considered. Special Contest awards are excluded from Premier Exhibitor calculations. Groups entered under a single exhibitor name are not eligible.

Adult Preserved Foods Premier Exhibitor - points for awards won in the following shows: Jam, Jelly, Soft Spread & Fruit, Pickle & Vinegar, Sauce & Salsa, Dried.

Award - \$150 & Golden Bear Trophy

Adult Baking Premier Exhibitor - points for awards won in the following shows: Bread, Cake, Pie & Pastry, Confections, Cookies, Decorated.

Award - \$150 & Golden Bear Trophy

Youth Preserved Foods Premier Exhibitor - points for awards won in the following shows: Youth Jam & Jelly, Youth Soft Spread & Fruit, Youth Pickle & Sauce, Youth Dried.

Award - \$150 & Small Golden Bear Trophy

Youth Baking Premier Exhibitor - points for awards won in the following shows: Youth Bread, Youth Cake & Pie, Youth Cookies & Confections, Youth Decorated.

Award - \$150 & Small Golden Bear Trophy

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

Donor Awards

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

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



YOUTH CANNING & BAKING COMPETITION DIVISIONS & CLASSES

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

Classes for all Youth Divisions

Class 1: ages 5 to 9 as of January 1, 2025

Class 2: ages 10 to 12 as of January 1, 2025

Class 3: ages 13 to 15 as of January 1, 2025

Class 4: ages 16 to 18 as of January 1, 2025

Youth Jam & Jelly Show

Rules & Requirements (page 12) and Rules for Home Canning (page 13) apply to this show. See pages 35 - 37 for Judging Criteria & Definitions.

Division 1020 – Youth Jam

Division 1021 – Youth Jelly

Youth Soft Spread, Fruit, Pickle & Sauce Show

Rules & Requirements (page 12) and Rules for Home Canning (page 13) apply to this show. See pages 38 - 42 for Judging Criteria & Definitions.

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

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

Division 1035 – Youth Pickles & Relish

Division 1040 – Youth 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 42 - 46 for Judging Criteria & Definitions.

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

Division 1050 – Youth Cake (including cupcakes)

Division 1055 – Youth Pie

Youth Cookies & Confection Show

Rules & Requirements (page 12) and Rules for Baked Goods (page 17) apply to this show. See pages 47 - 49 for Judging Criteria & Definitions.

Division 1060 – Youth Confections (includes candies)

Division 1065 – Youth Cookies

Youth Decorated Show

Rules & Requirements (page 12) and Rules for Decorated Show (page 21) apply to this show. See page 49 for Judging Criteria & Definitions.

Division 1070 – Youth Decorated Cake

Division 1071 – Youth Decorated Cupcakes

Division 1072 – Youth Decorated Cookies

Division 1073 – Youth Decorated Edible Sculpture (includes Cake Pops)

Youth Dried Show

Rules & Requirements (page 12) and Rules for Dried Show (page 23) apply to this show. See page 50 for Judging Criteria & Definitions.

Division 1075 – Youth Dried Fruit or Herbs

Division 1076 – Youth Dried Meat

Youth Special Contests

Rules & Requirements (page 12), Rules for Baked Goods (page 17), and Rules for Special Contests (page 28) apply to these contests.

Division 1080 – Youth Guittard Junior Chocolate Passion

Class 1 - Chocolate Chip Cookie Challenge, Ages 12-18 only

See page 54 - 56 for contest rules

Division 1090 – Youth King Arthur Flour Scone Derby

Class 1 - Ages 5-18

See page 57 - 59 for contest rules

JAM SHOW

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

Divisions & Classes

Division 230: Jam, Berry

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

Division 235: Jam, Fruit

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

Division 240: Jam, Fruit & Berry

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

Division 245: Jam, Specialty

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

Judging Criteria

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

Flavor - 35%

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

Division Descriptions

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

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

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

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

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

Mixed Berry Jam: Two or more different berries.

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

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

Mixed Fruit Jam: Two or more different fruits.

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

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

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

JELLY SHOW

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

Divisions & Classes

Division 250: Jelly, Fruit & Berry

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

Division 255: Jelly, Specialty

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

Judging Criteria

Texture - 35%

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

Flavor - 35%

Appearance - 30%

Color, Clarity, Headspace, Container

Division Descriptions

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

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

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

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

SOFT SPREAD & FRUIT SHOW

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

Divisions & Classes

Division 260 - Soft Spread

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

Division 265 - Fruit & Tomatoes

- Class 1 - Fruit
- Class 2 - Tomatoes

Judging Criteria: Soft Spreads

Texture - 35%

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

Flavor - 35%

Appearance - 30%

- Color, Clarity, Headspace, Container

Judging Criteria: Fruit & Tomatoes

Flavor - 35%

Product - 30%

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

Pack - 25%

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

Container - 10%

- Headspace, clean

Judging Criteria: Fruit Sauces

Flavor - 30%

Consistency - 25%

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

Smoothness to the palate - 25%

Appearance - 20%

Color, Headspace, Container

Division Descriptions

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

Orange Marmalade: May contain only one single variety of orange

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

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

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

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

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

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

Fruit: Whole, Slices, Chunks or Sauce

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

PICKLE & VINEGAR SHOW

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

Divisions & Classes

Division 270 - Pickled Cucumbers

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

Division 272 - Pickled Fruits and Vegetables

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

Division 273 - Vinegar, Flavored

- Class 1 - Flavored Vinegar

Judging Criteria: Pickles & Relish

Flavor - 35%

Product - 30%

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

Pack - 25%

Fullness, neat, uniform, clear liquid covers product

Container - 10%

Clean, Headspace

Judging Criteria: Flavored Vinegar

Appearance - 30%

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

Clarity - 30%

No signs of spoilage, clear and not cloudy

Container - 15%

Clean

Flavor - 25%

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

Division Descriptions

Pickled: Fermented in a brine or preserved in vinegar

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

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

SAUCE & SALSA SHOW

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

Divisions & Classes

Division 275 - Sauce

Class 1 - Chutney

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

Class 3 - BBQ Sauce

Class 4 - Tomato Sauce

Division 280 - Salsa

Class 1 - Tomato Salsa - Chunky

Class 2 - Tomato Salsa - Smooth

Class 3 - Non-Tomato Salsa (includes Tomatillo)

Judging Criteria:

Flavor - 30%

Consistency - 25%

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

Smoothness to the palate - 25%

Appearance - 20%

Color, Headspace, Container

Division Descriptions

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

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

Non-Tomato Salsa: Includes tomatillo salsa.

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

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

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

BREAD SHOW

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

Divisions & Classes

Division 310 - Bread, Leavened

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

Division 315 - Bread, Non-Leavened

- Class 1 - Non-Leavened Bread

Division 320 - Bread, Quick Bread

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

Judging Criteria

Flavor - 30%

Taste and aroma, sweet, nutty, blended

Texture - 25%

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

General Appearance - 15%

Shape, proper dome, smoothness, crust color

Lightness - 15%

Crust - 15%

Thickness, quality, crispness, tenderness, and uniformity

Division Descriptions

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

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

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

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

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

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

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

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

Any Other Quick Bread: includes biscuits.

CAKE SHOW

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

Divisions & Classes

Division 325 - Cake, Non-Refrigerated

- Class 1 - Frosted Cake
- Class 2 - Unfrosted Fruit or Citrus Cake
- Class 3 - Coffee Cake
- Class 4 - Any Other Unfrosted Cake

Division 330 - Cake, Refrigerated

- Class 1 - Frosted Cake
- Class 2 - Cheesecake
- Class 3 - Frosted Carrot Cake
- Class 4 - Fruit or Citrus Cake
- Class 5 - Coffee Cake
- Class 4 - Any Other Refrigerated Cake

Division 335 - Cake, Specialty

- Class 1 - Cupcakes
- Class 2 - Any Other Specialty Cake Item

Judging Criteria

Flavor - 35%

Delicate and pleasing, natural flavor of ingredients

Appearance - 30%

Crust - color, texture, and depth

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

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

Texture - 25%

Crumb - 10%

Division Descriptions

Frosted Cakes: Any cake with frosting.

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

icing or powder sugar dusting)

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

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

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

PIE & PASTRY SHOW

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

Divisions & Classes

Division 345 - Pie, Refrigerated

- Class 1 - Cream Pie
- Class 2 - Custard Pie
- Class 3 - Hand Pies (no meat)
- Class 4 - Tart or Tartlets
- Class 5 - Any Other Refrigerated Pie

Division 350 - Pie, Non-Refrigerated

- Class 1 - Apple Pie (double crust)
- Class 2 - Single Crust Pie
- Class 3 - Double Crust Pie (top and bottom crust)
- Class 4 - Hand Pies (no meat)
- Class 5 - Tart or Tartlets

Division 355 - Pastry

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

Judging Criteria: Refrigerated Pies

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

Appearance - 30%

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

Judging Criteria: Non-Refrigerated Pies

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

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

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

Judging Criteria: Pastries

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

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

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

Topping - 15%

Division Descriptions

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

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

Hand Pie: A semilunar pastry with either sweet or savory filling, formed by placing a dollop of filling onto a 5-6 inch circular piece of pastry dough and then folding it over and crimping it shut. May be baked, fried, or deep-fried. No meat is allowed.

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

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

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

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

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

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

CONFECTION SHOW

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

Divisions & Classes

Division 360 - Confections, Chocolate

- Class 1 - Truffles (Genache only)
- Class 2 - Filled Chocolates
- Class 3 - Chocolate Fudge
- Class 4 - Any Other Chocolate Confection

Division 361 - Confections, Bakers (No Cake Pops)

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

Division 362 - Confections, Sugar

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

Judging Criteria: Confections

Texture - 30%

Flavor - 30%

Consistency - 25%

Appearance - 15%

Division Descriptions

Confections: Any type of candy

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

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

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

COOKIE SHOW

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

Divisions & Classes

Division 365 - Cookies

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

Division 366 - Brownies

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

Judging Criteria: Cookies

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

Crumb - 30% (Texture)

Flavor - 30%

Division Descriptions:

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

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

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

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

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

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

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

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

DECORATED SHOW

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

Divisions & Classes

Division 370 - Decorated Cake

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

Division 371 - Decorated Cupcakes

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

Division 372 - Decorated Cookies

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

Division 373 - Decorated Edible Sculpture

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

Judging Criteria

Overall Design - 30%

Neatness/Skill - 30%

Technique - 25%

Originality - 15%

Division Descriptions

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

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

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

DRIED SHOW

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

Divisions & Classes

Division 375 - Dried Meat

Class 1 - Beef Jerky

Class 2 - Any Other Dried Meat

Division 376 - Dried Produce

Class 1 - Fruit & Tomatoes

Class 2 - Herbs

Class 3 - Mixed Fruit

Class 4 - Fruit Leather

Judging Criteria

Appearance - 40%

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

Texture - 40%

All: Evenly Dried, No Visible Moisture

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

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

Herbs: Crispy & Friable, Stems Removed

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

Flavor - 20%

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

Division Descriptions

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

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

Fruit Leather: A thin dried sheet of pureed fruit.

GUITTARD CHOCOLATE PASSION CONTEST

Awards donated by Guittard Chocolate Company www.guittard.com

Recipe provided by Guittard Chocolate Pastry Chefs.



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

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

Adult Division & Class

Division 378 - Guittard Chocolate Passion

Class 1 - Chocolate Chiffon Cake Challenge (Ages 18+)

Awards (Division 378)

First Place - \$500 and State Fair Rosette

Second Place - \$300 and State Fair Rosette

Third Place - \$150 and State Fair Rosette

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

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

Entry Description

Guittard's pro pastry chefs challenge California's home bakers to recreate their irresistible Chocolate Chiffon Cake - make it delicious, make it legendary!

Product Requirements

All entries must use 1/2 cup and 1 tablespoon (55g) of either Guittard Organic Natural Unsweetened Cocoa Powder or Guittard Cocoa Rouge Unsweetened Cocoa Powder, or any blend of these two products.

Entry Requirements

1. An entry consists of one chocolate chiffon cake made using a standard tube pan.
2. All entries must be made according to the published Guittard "Chocolate Chiffon Cake" recipe.
3. Entry must include the entire empty packaging from all the Guittard product(s) used to prepare the entry. Submit empty packages with your entry upon delivery. No barcodes or snipped proofs of purchase are accepted. Judges will check for authenticity, lot codes, and product expiration dates. Entries made using expired product will be disqualified.

Judging Criteria

Flavor - 35%

Appearance - 30%

Texture - 25%

Chocolate Integration - 10%

See Calendar for date and time information.

Judging is open to the public.

American System of Judging (no scorecards)

Chocolate Chiffon Cake Recipe

A light and fluffy chocolate cake ideal for breakfast or an after-dinner treat.

Recipe also available online at: www.guittard.com/in-the-kitchen/recipe-detail/chocolate-chiffon-cake

Yield: Two-625g cakes each cake serves 8 - 10.

Working Time: 70 minutes

This Recipe Contains: Eggs, Gluten

Ingredients

1/2 cup + 1 tablespoon (55g) Guittard Organic Natural Cocoa Powder, OR Guittard Cocoa Rouge Unsweetened Cocoa Powder, OR any blend of these two products

3/4 cup boiling water

1 1/2 cups (175g) cake flour

1 1/3 cups (275g) sugar

2 teaspoons baking powder

1 teaspoon salt

1/2 cup vegetable oil

9 egg whites



6 egg yolks
1/4 cup (50g) sugar
1 teaspoon vanilla extract
1 teaspoon cream of tarter

Directions

Equipment: two standard tube pans

1. Preheat oven to 325°F. Hydrate cocoa powder with boiling water. Allow to cool to room temperature.
2. Wisk together cake flour, sugar, baking powder and salt. Set aside. Whisk together cocoa powder/water mixture with egg yolks. Whisk all above into a smooth mixture. Beat whites with remaining sugar and cream of tarter and fold into cocoa, egg yolk-oil mixture. Divide evenly into standard tube pans (approximately 625g into each pan). Bake for about 60 minutes.

Other Rules & Regulations

1. The Guittard Chocolate Passion Chocolate Chiffon Cake Challenge is open to all California residents; ages 18 and over only.
2. Checks for monetary awards will be mailed by Guittard Chocolate Company. Ribbons and prizes will be awarded at the end of the contest judging event, available at the Award Pick Up Event, or mailed to the exhibitor after the Award Pick Up Event. Chocolate product and prize bundles will not be mailed, and are considered donated at 5pm on the date of the Award Pick Up Event.
3. Guittard reserves the right to publish entrant's name, city, county, and/or any contest photo on their social media, web media and/or future advertising.
4. This competition uses the American System of judging (no score cards).

GUITTARD JUNIOR CHOCOLATE PASSION CONTEST

Awards donated by Guittard Chocolate Company www.guittard.com

Recipe provided by Guittard Chocolate Pastry Chefs.



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

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

Youth Division & Class

Division 1080 - Youth Guittard Junior Chocolate Passion

Class 1 - Chocolate Chip Cookie Challenge (Ages 12-18 only)

Youth Awards (Division 1080)

First Place - \$250 and State Fair Rosette

Second Place - \$150 and State Fair Rosette

Third Place - \$75 and State Fair Rosette

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

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

Entry Description

Guittard's pro pastry chefs challenge California's young home bakers to recreate the iconic Original Chocolate Chip Cookie - a tradition we know and love.

Product Requirements

All entries must use 2 cups (340g) of either Guittard Real Semisweet Chocolate Chips, Guittard Semisweet Chocolate Organic Wafers 66% Cacao, or Guittard Semisweet Chocolate Baking Bars 64% Cacao, or any combination of

these three products.

Entry Requirements

1. An entry consists of one dozen identical chocolate chip cookies.
2. All entries must be made according to the published Guittard "The Original Chocolate Chip Cookie" recipe.
3. Entry must include the entire empty packaging from all the Guittard product(s) used to prepare the entry. Submit empty packages with your entry upon delivery. No barcodes or snipped proofs of purchase are accepted. Judges will check for authenticity, lot codes, and product expiration dates. Entries made using expired product will be disqualified.

Judging Criteria

Flavor - 35%

Appearance - 30%

Texture - 25%

Chocolate Integration - 10%

See Calendar for date and time information.

Judging is open to the public.

American System of Judging (no scorecards)

The Original Chocolate Chip Cookie Recipe

A tradition we know and love.

Recipe also available online at www.guittard.com/in-the-kitchen/recipe-detail/the-original-chocolate-chip-cookie

Yield: 7 dozen 2-inch cookies.

Working Time: 45 minutes

This Recipe Contains: Eggs, Gluten, Dairy

Ingredients

2 1/2 cups (382g) All-Purpose Flour

1 teaspoon baking soda

1 teaspoon salt

1 cup (226g) Butter, softened

3/4 cup (150g) Granulated Sugar

3/4 cup (160g) Firmly Packed Brown Sugar

2 Large Eggs

1 teaspoon Vanilla

2 cups (340g) Guittard Real Semisweet Chocolate Chips, OR Guittard

Semisweet Chocolate Organic Wafers 66% Cacao, OR Guittard

Semisweet Chocolet Baking Bars 64% Cacao, OR any combination of these three products

1 cup (120g) Chopped Walnuts (optional)

Directions

1. Preheat oven to 375°F.
2. In a small bowl combine flour, baking soda and salt; set aside.
3. In a large bowl cream butter, sugar and brown sugar until light. Beat in eggs and vanilla until smooth. Gradually add flour mixture until combined. Stir in chips and walnuts.
4. Drop by well-rounded teaspoonfuls onto ungreased cookie sheets. Bake 8-10 minutes or until golden brown.

Other Rules & Regulations

1. The Guittard Junior Chocolate Passion Chocolate Chip Cookie Challenge is open to all California youth; ages 12-18 only.
2. Checks for monetary awards will be mailed by Guittard Chocolate Company. Ribbons and prizes will be awarded at the end of the contest judging event, available at the Award Pick Up Event, or mailed to the exhibitor after the Award Pick Up Event. Chocolate product and prize bundles will not be mailed, and are considered donated at 5pm on the date of the Award Pick Up Event.
3. Guittard reserves the right to publish entrants name, city, county, and/or any contest photo on their social media, web media, and/or future advertising.
4. This competition uses the American System of judging (no score cards).

KING ARTHUR FLOUR SCONE DERBY

Awards donated by King Arthur Flour www.kingarthurfLOUR.com

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

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



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

Divisions & Classes

Division 379 - King Arthur Flour Scone Derby

Class 1 - Ages 18 and over

Division 1090 - Youth King Arthur Flour Scone Derby

Class 1 - Ages 5-18 only

Adult Awards (Division 379)

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

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

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

Youth Awards (Division 1090)

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

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

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

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

Entry Description

Test your scone baking skills against other California State Fair competitors to find out who is the best cranberry orange scone baker in the state. Prepare and submit your entry using the provided 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 2/3 cups all-purpose King Arthur Flour

Entry Requirements

1. An entry consists of 12 scones and a sponsor product UPC label, from the King Arthur Flour Bag.
2. Prepare the following recipe as printed (no additions or substitutions), using the ingredients, measurements, and instructions provided.

Judging Criteria

Flavor - 40%

Texture - 35%

Appearance - 25%

Cranberry Orange Scones Recipe

Scone Ingredients:

- 1/2 cup granulated sugar
- 1 tablespoon finely grated orange zest
- 2 2/3 cups all-purpose King Arthur Flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/4 teaspoon baking soda
- 6 tablespoons cold butter, cut into pieces
- 1 cup dried cranberries
- 1 large egg
- 1/4 cup freshly squeezed orange juice
- 1/4 cup half and half

Egg Wash Ingredients:

- 1 large egg
- 1 teaspoon water
- 2 teaspoons granulated sugar

Instructions:

1. Position oven rack in the middle of the oven. Preheat oven to 400 degrees. Line a flat baking sheet with parchment paper.

2. Make the Scones: In a small bowl, stir together granulated sugar and orange zest until well combined. Set aside.
3. In a large bowl, whisk together flour, baking powder, salt, and baking soda until evenly blended. Stir in the sugar mixture until well combined. Using a pastry blender or two knives, cut in cold butter pieces until the mixture resembles coarse crumbs. Stir in the dried cranberries. Make a well in the center and set aside.
4. In a small bowl, using a wire whisk or fork, lightly beat the egg. Whisk in the orange juice and half and half just until well blended. Pour the egg mixture into the center of the dry ingredients. Using a fork, combine the wet and dry ingredients just until blended. You may need to use your hands to gently finish the mixing to fully incorporate the flour mixture. Do not overmix.
5. Using your hands, divide the dough into 2 equal portions and gently shape each into a ball. On a lightly floured board, flatten each ball into a uniform round disk, about 3/4-inch thick. Cut each disk into 6 uniform wedges. Place the 12 wedges onto the prepared pan, spacing about 2 inches apart.
6. Make the Egg Wash: In a small bowl, combine the egg and water and whisk until well blended. Using a pastry brush, lightly brush the egg wash over the tops of the wedges. Sprinkle the granulated sugar evenly over the top of the wedges.
7. Bake scones for 14 to 18 minutes, or until golden brown. Remove pan from the oven and slide the parchment paper onto a large wire cooling rack. Cool completely.

Makes 12 scones

Required entry quantity is 12 scones.

Recipe Notes:

- Dry ingredients are measured using the spoon and sweep method. Spoon flour or sugar into a dry measuring cup and then use flat-edged knife or bench cutter to level off the ingredients even with the top of the measuring cup. Ingredient weights are not used to make the recipe accessible to all bakers.
- The oranges and dried cranberries you select to use in making the recipe have a direct impact on the flavor of the finished scones. Recipe adapted from Blue Ribbon Baking by Linda J. Amendt, award-winning cookbook author and California State Fair Canning & Baking Competition Head Judge.

See Calendar for date and time information. (page 8)

Judging is open to the public.

American System of Judging (no scorecards)

2025 GENERAL RULES

CLICK LINK OR SCAN QR CODE TO VIEW GENERAL RULES ONLINE:

<https://calexpoStateFair.com/wp-content/uploads/2025/01/25-General-Rules.pdf>

