



CALIFORNIA CANNING AND BAKING  
COMPETITION HANDBOOK

# California Canning & Baking 2016 Competition Handbook

## Invitation to Showcase the Best of California!

Thank you for your interest in the 2016 California State Fair Competitive Exhibits Program. As a showcase of the Best of California, the California State Fair has hosted competitions for more than 160 years. Our Competitive Exhibits Program is designed to promote achievement and inspire Californians across the Golden State.

From our beginning in 1854, the State Fair was the place to show the latest progress in technology, agriculture, home crafts, arts, education, entertainment, talent, etc. The State's rich tradition of celebrating the best will continue again this summer at your State Fair.

More than 800,000 visitors are expected to visit the State Fair over 17 days. Many of which, come primarily to see the various exhibits that will be on display. Your work is an integral part of our celebration and we look forward to showcasing your talent at the State Fair from July 8-24, 2016.

Sincerely,



**Governor Edmund G. Brown Jr.**

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# The State Fair

The California State Fair has always been an 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. In addition to canning, baking and livestock, we add new and exciting programs to continue the tradition of showcasing California's very best!



## Program Calendar

June 15	Entry Deadline, 11:59 pm
July 6	Shipped Canned Entries Deadline 4:30 pm
July 7	Decorated Show Delivery 7:30am-9:30 am (Closed Judging)
July 7	Jam & Jelly Delivery 7:30-9:30 am
July 8	Jam & Jelly Judging, 10:30 am
July 11	Cookies & Confections Judging 11:30 am , Delivery 7:30-9:30 am
July 13	King Arthur Flour Gluten Free Baking Contest 3:30 pm, Delivery 7:30-9:30 am
July 13	King Arthur Flour Bread Beauty Pageant 5:30 pm, Delivery 7:30-9:30 am
July 14	Soft Spreads & Fruit, Pickle, Relish, Sauce & Salsa Delivery 7:30-9:30 am
July 15	Soft Spreads & Fruit, Pickle, Relish, Sauce & Salsa Judging 10:30 am
July 18	Bread, Cake, & Pie Judging 11:30 am, Delivery 7:30-9:30 am
July 20	Guittard Chocolate Passion, 11:30 am, Delivery 7:30-9:30
July 20	Dorothy Metcalf Fruitcake Competition 4pm, Delivery - 7:30-9:30am
July 24	Best of Show Awards Ceremony
July 29	Entry & Award Pick Up 1pm - 6pm
July 30	Entry & Award Pick Up 9am - 1pm

# Culinary Programs Coordinator

Michelle Johnson

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## New for 2016

1. NEW! Decorated Show (Rules on Pages 7-8, Divisions on Page 13)
2. Entry Fee: \$8
3. Increase in Best of Show, Best of Division, Best of Class awards given.
4. USDA has approved steam canning! (page 5)
5. Canned Food Time Limit Requirement: Entries must have been canned within the past year (page 5)
6. Pickles & Relish Show, Sauce & Salsa Show Cookie Show, Confections Show are now separate Shows
7. Judging Criteria has changed for Chutney entries (page 11)
8. Relish Class is now Relish Division.
9. Tomato Sauce Class is moved to Sauce and Salsa Show
10. NEW! Dorothy Metcalf Fruitcake Competition

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## Why Compete?

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!

## General Information

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 of California home canners and bakers.

This competition handbook is published annually, is posted in advance, and is subject to any action which may cause revision or curtailment of classes, divisions, shows, contests, awards, premiums or regulations as listed.

Submission of an entry implies acceptance of all rules and conditions as stated in this competition handbook. Exhibitors are encouraged to read this handbook in its entirety. Contact the California State Fair Entry Office if there are any questions concerning entry policies or procedures.

Competition Handbooks and Recipe Forms may be downloaded from the California State Fair website at [CAStateFair.org](http://CAStateFair.org).

## Awards Information

### Awards for All Regular Divisions (Divisions 230-365)

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

First Place (90 or more pts) - State Fair Rosette

Second Place (80 to 89 pts) - State Fair Ribbon

Third 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 Ribbon

1st Place winners in each Class are eligible for the Best of that Class.

**Best of Division** - \$50 cash & State Fair Rosette  
Best of Class winners in each division are eligible for the Best of that Division

**Best of Show** - \$100 cash and a State Fair Rosette

Best of Division winners in each Show are eligible for the Best of that Show.

### Sweepstakes Awards

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

3 points - Best of Show, Best of Division, Best of Class or 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.

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

Sweepstakes First Place - \$150 cash

Sweepstakes Second Place - \$125 cash

Sweepstakes Third Place - \$100 cash

**Baked Goods Sweepstakes** - (points for awards won in divisions 310 - 379)

Sweepstakes First Place - \$150 cash

Sweepstakes Second Place - \$125 cash

Sweepstakes Third Place - \$100 cash

Awards, ribbons and score cards will be available for pick up at the Entry Pick Up events (see calendar). Any remaining items will be mailed to exhibitors following the close of the California State Fair. Product awards or gifts provided by contributors will not be mailed to exhibitors. Any product awards not picked up by August 1st, 2016, will be donated.

### 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 contributed awards are the obligation of the contributor/donor. The California State Fair is not responsible for the redemption of these awards.

## C&H Sugar Award

California & Hawaiian Sugar Company

www.chsugar.com

C&H Sugar will award a total of \$375 in C&H Sugar coupons, \$25 in coupons to each Best of Division winners from the following shows: Jam & Jelly Show, Cake Show, Pie & Pastry Show, Cookie Show, and Confections Show. To qualify for this award, please ask for a C&H Sugar label for your entry upon delivery. These awards will be mailed to the winners after the close of the Fair.

## King Arthur Flour Award

King Arthur Flour Company

www.kingarthurfour.com

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

## How to Enter

California Canning & Baking is open to all California resident home cooks, ages 18 and older. There are no prerequisites for entry.

Enter online, at **CAStateFair.org**. Use a Visa or Mastercard to pay entry fees.

## Rules for All Entries

1. Entry Fee: Division 230-365 \$8 per entry. Special Contests, Division 370-379, see individual contest information. Entry Fees are non-refundable.
2. Entry Limits: No Limit.
3. Eligible Exhibitors: Entry is open to adult California residents, ages 18 and over as of January 1, 2016.
4. Entries must be "Home-Made". No "Commercially-Made" food entries are allowed in this competition. Any entries found to be "Commercially-Made" will be disqualified and award 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. One Batch, One Entry: Only a single entry may be submitted from any prepared batch. Entries from a prepared batch may not be entered into more than one California State Fair competition.
7. 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) cash premium award and/or one (1) ribbon or any other type of award.

## Entry Judging Information

1. 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 is 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.
2. The Danish System of Judging is used in basic evaluation of entries in Regular Divisions. Judges use Scorecards to evaluate entries for 1st, 2nd and 3rd Place based on points system.
3. 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 entries in the Special Contests for 1st, 2nd and 3rd Place. Scorecards are not used. Entries are ranked in competition with other entries for these awards.
4. A Judge may transfer an entry to a different

Class if they feel it would best fit that Class. Once a Class/Division has been judged, and the placings made, nothing can be transferred into that Class/Division.

### Admission Credential Information

Each Exhibitor will receive 2 daily admission credential passes which are distributed when the first food entry is delivered. Only 2 daily admission credential passes per exhibitor will be distributed, 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.

## Rules for Home Canning

These Rules only apply to Divisions 230-280.

### 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 July 2015).
2. Quantity Requirements: Entries must consist of two (2) identical jars of product. One for display and one for judging. The judge will choose which jar to open.
3. Jar Requirements: A clear (non-colored), regular or wide-mouthed, Mason-type (Ball, Kerr, etc.), threaded, home canning jar, sealed with a metal lid and ring band.
4. Jar Sizes:  
**For Fruits, Tomatoes and Pickles:** No larger than one (1) quart (32 ounces)  
**For Jelly, Jam, Soft Spreads, Sauce, Chutney, Salsa, Relish, etc.:** From 4 to 16 ounces.
5. Head Space: The following headspace must

be utilized for each product:

**¼ inch head space:** Jams, jellies, preserves, conserves, butters, marmalades and curds

**½ inch head space:** Fruits, tomatoes, sauerkraut, pickles, relishes, chutneys, sauces and salsa

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.

7. Label Requirements:

Both jars must be labeled on their lids.

Please 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).

Title of Entry may not include any names

Labels must contain the following information:  
WEN#

Canning method used\*/Processing Time\*\*

Title of Entry

Division/Class

Date of Preservation (Month/Day/Year)

Elevation\*\*\*

Example:

DRX27Y	A/10
Strawberry Jam	230/1
03/16/2016	53 ft.

### \*Canning Methods

All Home Canning entries (including jam and jelly) must meet proper acid levels and be processed 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. For example, if the safe

processing time for a canned item is 10 minutes in a water bath canner, the safe processing time in a steam canner is also 10 minutes. Products requiring a water bath processing time longer than 45 minutes cannot be safely processed in a steam canner as it does not hold enough water to produce enough steam to maintain the appropriate temperature for longer than 45 minutes. 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.

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

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

### Ineligible Entries

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

1. Non-Pickled vegetables
2. Pesto
3. Mustards
4. Any pumpkin product (i.e. pumpkin butter, jam, etc.)
5. Any entry containing meat or other protein foods such as eggs (exception: curds)
6. Chocolate sauces
7. 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 established by the USDA (USDA Complete Guide to Home Canning.) This information is available online at [www.uga.edu/nchfp/index.html](http://www.uga.edu/nchfp/index.html), or contact the Master Food Preservers through your local Cooperative Extension Office. Rules in this handbook take precedence over other sources.

### Disqualifications

The following are examples of disqualifications:

1. Entry is “Commercially Canned”
2. Jars not identical
3. Incorrect jar (such as mayonnaise jar)
4. Jar not sealed with two-piece vacuum seal

- with lid and matching metal screw ring
5. Jar unable to be opened
6. Label does not include required information
7. Label incorrectly placed on the jar
8. Decorations on jar (not including those from the manufacturer)
9. Dirty jar or rust on lid or metal screw ring.
10. Late Delivery of Entry
11. Ineligible ingredients included in the entry
12. Method of Processing other than by water bath, steam or pressure
13. Inadequate Processing Time

### No Award

The following conditions will result in “No Award”

1. Unsealed jar
2. Mold, foreign objects (hair, insects, etc.) found in a sealed jar
3. Product considered unsafe to taste by judges
4. Product entered in the wrong Division

### 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:

1. Product under the band or food on the jars
2. Bubbles in jam and jellies
3. Incorrect Headspace
4. Soft pickles
5. Poor presentation of pack

### 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 to the Master Food Preserver’s program for training purposes immediately after the Final Entry Pick Up Day.

# Rules for Baked Goods

These rules only apply to Divisions 310-366, 375-379.

## 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.

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
  - e. Pastries – Six pastries
  - f. Breads or Quick Breads — One whole standard loaf
  - g. Donuts, Scones, Biscuits, Muffins and Rolls – Six pieces
  - h. Cookies and Confections – Six pieces
3. Container Requirements: Due to limited storage space please be considerate and do not use oversized plates, cake boards, etc. Containers become 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.

## Ineligible Entries

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

1. Entries made with a bread machine
2. Entries requiring a freezer
3. 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

1. Late delivery of entry
2. Hair or foreign object found on the entry
3. Ineligible entries
4. Failure to follow the “Made from Scratch” rule
5. Perishable entry arriving at a temperature deemed unsafe for consumption by Judges  
All entries are stored at room temperature unless staff is notified otherwise.
6. Entry does not meet quantity requirements

## No Award

The following conditions will result in “No Award”

1. Hair or foreign object found in entry
2. Product considered by judges to be unsafe to taste
3. Product entered in the wrong Division

## Display of Winning Entries

1. Baked goods will only be displayed as long as they have visual appeal and as space allows
2. Refrigerated items will not be displayed
3. There are no guarantees regarding display

## Entry and Container Disposal

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

# Rules for Decorated Show

These rules apply to Divisions 370-373.

## Production Requirements

Decorations must be handmade by exhibitor.

## 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 Dioramas - one diorama
2. Size Requirements  
All entries - Maximum size: 12" height, 18" width, 12" depth. Tiered cakes may be up to 24" height.
3. Entry Bases
  - a. Cake entries must be made using styrofoam forms. No prepared cakes or cupcake are accepted.
  - b. Cupcake entries may be made using Firm cake or StyroFoam Cake Forms. Entries will not be tasted.
  - c. Cookie entries must be firm shortbread, sugar cookies or gingerbread.
  - d. Edible Diorama 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.

## Judging Process

Entries are judged in a closed judging session. Exhibitors will receive scorecards with Judge's comments.

## Disqualifications

1. Late delivery of entry
2. Entry does not meet quantity requirements
3. Cake or cupcakes not a decorated styrofoam form.
4. Ineligible cookie type

## No Award

The following conditions will result in "No Award"

1. 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 past-fair Entry PickUp events (see calendar)

# Rules for Special Contests

These rules only apply to Divisions 375 - 379.

## Competition Requirements

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

## Recipe Forms

1. Submit 2 copies of Recipe Form upon delivery of entry, typed on official California State Fair Recipe forms, available at **CAStateFair.org**.
2. Recipes for the Special Contests must be original recipes—never previously published.
3. Upon submission, all recipes become the property of the California State Fair and the contest sponsor, 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.
4. How to fill out Recipe Forms:
  - a. Use your WEN # on recipe forms and entry labels.
  - b. List title of Special Contest you are entering.
  - c. Title must match online entry
  - d. List number of servings this recipe makes.
  - e. List all ingredients used in making this entry, including measurements.
  - f. Fill in the directions for making the entry and be sure to include cooking time and temperature.

## Entry Requirements

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

## Judging Policies

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.

## 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 won at the post-fair Entry Pick Up events (see Calendar). Only ribbons, gift certificates or cash awards will be mailed to exhibitors.

## Delivery & Shipping

### Hand Delivery Instructions

1. Date, Time, and Location: See Calendar
2. Late Entries (those arriving after 9:30 a.m.) are disqualified.
3. A Delivery Pass is required to enter the Fairgrounds to deliver entries during fair time. One will be mailed to you.
4. No on-site preparation.
5. 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).
6. Hand delivered entries are not accepted prior to delivery dates on Calendar.
7. Entries may be delivered by someone other than the exhibitor.

### Shipped or Mailed Entries

1. **There are no guarantees regarding receipt of shipped entries. The shipment of baked goods is highly discouraged.**
2. Shipping Address:  
California Canning and Baking  
California State Fair Administration Building  
1600 Exposition Blvd.  
Sacramento, CA 95815
3. Shipping Deadlines: See Program Calendar
4. Entries arriving late are disqualified.
5. Shipped entries become the property of the California State Fair and are not return shipped to the exhibitor. Jars are donated to the Master Food Preservers for training purposes.

Hand Deliver Entries to Cal Expo, Building B. Enter the Fairgrounds through Gate 12 at the corner of Ethan & Hurley. Follow the service road, and then turn right over the Farm Bridge.

Building B is directly ahead.

Shipped baked entries must arrive by 4:30 pm the day prior to it's respective Judging Date. (Shipping is not recommended. There are no guarantees regarding the receipt of entries.)

Pick Up only unopened canned and Decorated Show entries at Cal Expo, Expo Center, Building #8. 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)

## Jam and Jelly Show

Rules for All Entries (page 3) and Home Canning Rules (page 5) apply to this show.

### Divisions and Classes

Division 230 – Berry Jam

Class 1 – Strawberry Jam (strawberry only)

Class 2 – Single Berry Jam (made with any one berry)

Class 3 – Mixed Berry Jam (made with two or more different berries)

Class 4 – Berry Jam with Liqueur

Division 235 – Fruit Jam

Class 1 – Single Fruit Jam (made with any one fruit)

Class 2 – Mixed Fruit Jam (made with two or more different fruits)

Class 3 – Fruit Jam with Liqueur

Division 240 – Fruit & Berry Jam

Class 1 – Mixed Fruit & Berry Jam

Class 2 – Mixed Fruit & Berry Jam with Liqueur

Division 245 – Specialty Jam

Class 1 – Low Sugar Jam

Class 2 – Spiced Jam

Class 3 – Peppered Jam (any jam made from or including peppers)

Class 4 – Any Other Jam (any jam that does not fit in another class)

Division 250 – Fruit & Berry Jelly

Class 1 – Fruit Jelly

Class 2 – Berry Jelly

Class 3 – Mixed Fruit & Berry Jelly

Division 255 – Specialty Jelly

- Class 1 – Peppered Jelly (any jelly made from or including peppers)
- Class 2 – Jelly with Liqueur
- Class 3 – Any Other Jelly (any jelly that does not fit in another class)

### Judging Criteria

- Texture - 35%
  - Jam - Crushed fruit, no separation of fruit and juices
  - Jelly - Tender, should quiver, cut easily and retain shape, no crystals
- Flavor - 35%
- Appearance - 30% (Color - 15%, Clearness - 10%, Container - 5%)

### Division Descriptions

**Jam:** Jams are made by cooking crushed or chopped fruits with sugar until the mixture will round up in a spoon. There should be no separation of fruit and juice.

**Jelly:** A semi-solid mixture of fruit juice and sugar that is clear and firm enough to hold its shape, yet it is soft enough to spread easily. A Jelly should not contain pieces of product. (Exception: pepper jelly may have pieces of pepper suspended in it.)

## Soft Spread & Fruit Show

Rules for All Entries (page 3) and Home Canning Rules (page 5) apply to this show.

### Divisions and Classes

- Division 260 - Soft Spread
  - Class 1 - Marmalade
  - Class 2 - Preserves
  - Class 3 - Conserves
  - Class 4 - Curd
  - Class 5 - 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 pieces, clear, thick syrup)
  - Preserve - Pieces firm and whole, clear, thick syrup

- Conserve - Jam-like, containing 2 or more fruits, may contain nuts, coconut or raisins
- Butter - Fruit pressed through a sieve, no separation of fruit and juice
- Curd - An “acid” smooth consistency

- Flavor - 35%
- Appearance - 30%

### 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%
  - Specified size, clean, properly labeled

### Judging Criteria - Fruit Sauces

- Flavor - 30%
- Consistency - 25%
  - Body of the sauce definite, thin or very thick
- Smoothness to the palate - 25%
- Appearance - 20%

### Division Descriptions

**Marmalades:** A soft fruit jelly containing small pieces of fruit or peel evenly suspended in transparent jelly. Marmalades are a traditional way of preparing citrus-based jellies.

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

**Conserves:** Conserves are jam-like products made by cooking two or more fruits with sugar until the mixture either rounds up in a spoon, like jam, or flakes from it like jelly. A true conserve contains nuts, coconut or raisins. Recipes may vary.

**Butters:** Butters are made by cooking fruit pulp and sugar to a thick consistency that will spread easily. Spices may be added; the amount and variety depend upon personal taste. If a fine-textured butter is desired, the pulp can be processed through a food mill and then strained through a fine-meshed sieve.

**Curds:** An “acid” smooth consistency condiment/

sauce type product (usually lemon).

## Pickle & Relish Show

Rules for All Entries (page 3) and Home Canning Rules (page 5) apply to this show.

### Divisions and Classes

Division 270 - Pickles

Class 1 - Sweet Pickles

Class 2 - Dill Pickles

Class 3 - Any Other Pickles (Including bread and butter type pickles, etc.)

Division 272 - Relish

Class 1 - Pickle Relish

Class 2 - Any Other Relish

### Judging Criteria - Pickles & Relish

Product - 65%

Pack - 25%

Container - 10%

### Division Descriptions

**Pickles:** Foods fermented in a brine or vinegar

**Relish:** Relishes are prepared from fruits and/or vegetables which are chopped and cooked to desired consistency in a spicy vinegar solution. Sometimes sugar is added if a sweet relish is desired and sometimes hot peppers or other spices are added for a hot relish.

## Sauce & Salsa Show

Rules for All Entries (page 3) and Home Canning Rules (page 5) apply to this show.

### Divisions and Classes

Division 275 - Sauce

Class 1 - Chutney

Class 2 - Condiment Sauce (Catsup, BBQ, etc - No Mustards)

Class 3 - Dessert Sauce (No Chocolate)

Class 4 - Tomato Sauce

Division 280 - Salsa

Class 1 - Tomato Salsa

Class 2 - Non-Tomato Salsa

### Judging Criteria - Sauce and Salsa

Flavor - 30%

Consistency - 25%

Smoothness to the palate - 25%

Appearance - 20%

### Division Descriptions

**Chutney:** Chutneys are spicy and fruity, texture is similar to a conserve. No yogurt chutneys.

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

**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 for All Entries (page 3) and Rules for Baked Goods (page 7) apply to this show.

### Divisions and Classes

Division 310 - Leavened Bread

Class 1 - Whole Grain Bread

Class 2 - French Bread

Class 3 - Rolls

Class 4 - Sourdough Bread

Class 5 - Any Other Leavened Bread

Division 315 - Non-Leavened Bread

Class 1 - Tortillas

Class 2 - Crackers

Class 3 - Any Other 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 a culture as the leavening agent, including sourdough breads.

**Non Yeast Breads:** Breads made without a leavening agent (flat breads).

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

## Cake Show

Rules for All Entries (page 3) and Rules for Baked Goods (page 7) apply to this show.

### Divisions and Classes

Division 325 - Frosted Cake

Class 1 - Chocolate Cake

Class 2 - Any Other Frosted Cake

Division 330 - Unfrosted Cake

Class 1 - Pound Cake

Class 2 - Any Other Unfrosted Cake

Division 335 - Refrigerated Cake

Class 1 - Cheesecake

Class 2 - Any Other Refrigerated Cake

Division 340 - Specialty Cake

Class 1 - Donuts

Class 2 - Coffee Cake - Refrigerated

Class 3 - Coffee Cake - Non-Refrigerated

Class 4 - Cupcakes

Class 5 - 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 frosted cake which does not have any filling or any frosting that requires refrigeration

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

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

**Any Other Specialty Cake Item:** i.e. whoopie pies. Cake Pops belong in the Confections Show.

## Pie & Pastry Show

Rules for All Entries (page 3) and Rules for Baked Goods (page 7) apply to this show.

### Divisions and Classes

Division 345 - Refrigerated Pie

Class 1 - Creme Pie

Class 2 - Custard Pie

Class 3 - Tart

Class 4 - Any Other Refrigerated Pie

Division 350 - Non-Refrigerated Pie

Class 1 - Single Crust Pie

Class 2 - Double Crust Pie (top and bottom Crust)

Class 3 - Tart

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 - 15%)

### 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

**Creme Pie:** Pie shell and filling are cooked separately.

**Custard Pie:** Both filling and crust are baked together.

**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.

**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.

## Cookie Show

Rules for All Entries (page 3) and Rules for Baked Goods (page 7) apply to this show.

### Divisions and Classes

Division 365 - Cookies

Class 1 - Chocolate Chip Cookies

Class 2 - Drop Cookies

Class 3 - Bar Cookies

Class 4 - Any Other Cookies

Division 366 - Brownies

Class 1 - Chocolate Brownies (chocolate only)

Class 2 - Any Other Brownies

### Judging Criteria - Cookies

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

Crumb (Texture) - 30%

Flavor - 30%

### Class Descriptions:

**Drop Cookies:** Any cookie that is formed by dropping dough from a spoon to the cookie sheet.

**Bar Cookies:** Any cookie that is cut into "bars" on the cookie sheet, except brownies.

**Chocolate Chip Cookies:** Any type of Chocolate-chip type cookies (bar or drop)

**Any Other Cookies:** Any other type of cookie including shaped, rolled, filled or cut cookies.

## Confections Show

Rules for All Entries (page 3) and Rules for Baked Goods (Page 7) apply to this show.

### Divisions and Classes

Division 360 - Chocolate Confections

Class 1 - Truffles

Class 2 - Chocolate Fudge

Class 3 - Any Other Chocolate Confection

Division 361 - Bakers Confections (Cake Bites & Pops)

Class 1 - Cake Confections

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

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

## Decorated Show

Rules for All Entries (page 3) and Rules for Decorated Show (page 8) apply to this show.

### Divisions and 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 Cupcakes Set

Division 372 - Decorated Cookies

Class 1 - Uniform Cookies

Class 2 - Themed Cookie Set

Division 373 - Edible Dioramas

Class 1 - Edible Dioramas

## Judging Criteria

Overall Design - 30%

Neatness/Skill - 30%

Technique - 25%

Originality - 15%

## Division Descriptions

**Edible Dioramas:** A themed diorama constructed of edible elements on a single sturdy base. Must not exceed the following dimensions: 12" height, 18" width, 12" depth. All elements must be stable at room temperature to allow for 17-day display. Entries may include gingerbread houses, scenes from movies/books, edible sculpture, other themed dioramas, etc.

# Guittard Chocolate Passion Contest

Sponsored by Guittard Chocolate Company  
www.guittard.com



Rules For All Entries (page 3), Rules for Baked Goods (page 7) and Special Contest Rules (page 8) apply to this contest.

Entry Fee: \$10 per entry

Entry Limit: One entry per exhibitor. Recipe is required.

## Division and Class

Division 375 - Guittard Chocolate Passion

Class 1 - Guittard Chocolate Passion

## Awards

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

Second Place - \$300 and State Fair Rosette

Third Place - \$150 cash and State Fair Rosette

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

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

Each winner will also receive a 10 lb. bar of Guittard Chocolate and a Guittard Chocolate Award Apron or Tote Bag (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

Entries 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.

## Other Rules and Regulations

1. The Guittard Chocolate Company will send monetary awards directly to the exhibitor. Ribbons, etc. will be awarded at the end of the contest.
2. 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.

## Entry Requirements

1. The correct amount/size requirement of product must be met. (See Baked Goods Rules)
2. Include two (2) copies of the recipe submitted on an official California State Fair Recipe Form. Recipe must include all ingredients, including frosting or filling, used to make the recipe. Copy 1: Include your name, WEN#, address and phone number. Copy 2: Include you WEN# (Do not include your name).
3. Entry must include an empty package from the Guittard product(s) used to prepare the entry. Attach empty packages to the Recipe Form without your name on it.
4. Entry must be "Home-made". See "Made from Scratch" rule in General Entry Rules
5. Any entry requiring a freezer (ice cream, etc.) is not eligible for this contest.
6. Refrigerated entries must be kept cold. Consider using an insulated container to transport (ice chest, etc.).

## Judging Criteria

Taste Appeal - 40%  
 Appearance - 30%  
 Texture - 20%  
 Creativity - 10%

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

# King Arthur Flour Gluten Free Baking Contest

Sponsored by King Arthur Flour  
www.kingarthurfour.com



Rules for All Entries (page 3), Rules for Baked Goods (page 7) and Special Contest Rules (page 8) 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 has made King Arthur Flour the trusted flour of 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 Fee**  
\$10 per entry

**Entry Limit**  
One entry per exhibitor. Recipe required.

**Division and Class**  
Division 378 - King Arthur Flour Gluten Free Baking Contest  
Class 1 - King Arthur Flour Gluten Free Baking Contest

**Awards**  
First Place - \$250 in King Arthur Flour Gift Cards and State Fair Ribbon  
Second Place - \$200 in King Arthur Flour Gift Cards and State Fair Ribbon  
Third Place - \$150 in King Arthur Flour Gift Cards and State Fair Ribbon

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

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.kingarthurfour.com/glutenfree/](http://www.kingarthurfour.com/glutenfree/)

## Entry Requirements

1. Entry must be 100% gluten-free
2. Entry Quantities: See Baked Goods Rules
3. Entry must include two (2) typed copies of the recipe used to prepare the entry, on an official State Fair Recipe form.  
Copy 1: include your name, WEN#, address, and phone number.  
Copy 2: include your WEN# (do not include your name)
4. Attach the UPC label from the King Arthur Flour bag to the recipe with your name on it.

## Judging Information

Judging Criteria:

Creativity 35%

Taste 25%

Features KAF Gluten-Free Flour 25%

Convenience of Recipe 15%

See Calendar for date and time information

Judging is open to the public.

American System of Judging (no score cards).

## Other Rules and Regulations

1. Entry must consist of the appropriate quantities of sponsor product.
2. Refrigeration is not available for this contest
3. Recipes become the property of King Arthur Flour and the California State Fair which have the right to publish, promote or advertise the recipes and the contestant names and photos without compensation.
4. Taxes on prizes, if any, are the responsibility of the winner. Contest is void where prohibited or otherwise regulated by law.

# King Arthur Flour Bread Beauty Pageant

Sponsored by King Arthur Flour  
www.kingarthurfour.com



Rules for All Entries (page 3), Rules for Baked Goods (page 7) and Special Contest Rules (page 8) 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 has made King Arthur Flour the trusted flour of 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 most beautiful bread recipe for a chance to win ribbons and prizes.

**Entry Fee**  
\$10 per entry

**Entry Limit**  
One entry per exhibitor. Recipe required.

**Division and Class**  
Division 379 - King Arthur Flour Bread Beauty Pageant  
Class 1 - King Arthur Flour Bread Beauty Pageant

**Awards**  
First Place - \$250 in King Arthur Flour Gift Cards and State Fair Ribbon  
Second Place - \$200 in King Arthur Flour Gift Cards and State Fair Ribbon

Third Place - \$150 in King Arthur Flour Gift Cards and State Fair Ribbon

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

## Entry Description

Any type of bread with a decorative element or shape.

## Product Requirements

Prepare your bread using at least 1 cup of King Arthur Flour.

## Entry Requirements

1. Entry size must be the equivalent of one regular sized loaf or larger, or six (6) identical buns or rolls.
2. Entry must include two (2) typed copies of the recipe used to prepare the entry, on an official State Fair Recipe Form.  
Copy 1: include your name, WEN#, address, and phone number.  
Copy 2: include your WEN# (do not include your name)
3. Attach the UPC label from the King Arthur Flour bag to the recipe with your name on it.

## Judging Criteria

Overall Visual Appeal - 40%  
Creativity - 20%  
Technical Skill - 20%  
Taste - 20%

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

## Other Rules and Regulations

1. Entry must be no bigger than 18 inches high, 24 inches wide and 24 inches long.
2. Refrigeration not available for this contest
3. Recipes become the property of King Arthur Flour and the California State Fair which have the right to publish, promote or advertise the recipes and the contestant names and photos without compensation.
4. Taxes on prizes, if any, are the responsibility of the winner. Contest is void where prohibited or otherwise regulated by law.

# Dorothy Metcalf Fruitcake Competition



Sponsored by



Certified Farmers' Markets of Sacramento  
[www.california-grown.com](http://www.california-grown.com)



University of California Cooperative Extension (UCCE), Master Food Preservers, Sacramento  
<http://ucanr.edu/mfpsac>

Rules for all Entries (page 3), Rules for Baked Goods (page 7) and Special Contest Rules (page 8) apply to this contest.

A fruitcake is something you have to know to love. It is neither trendy, nor fluffy, nor cloyingly sweet. Rather, it is time-honored, substantial, and assertively complex. Dorothy Metcalf had just the right elements to make a fruitcake that everyone loved, and eating one was a celebration of Dorothy herself. Dorothy had strong values and a generous spirit, making a huge impact, especially in the Master Food Preserver program and at the Certified Farmers' Markets, volunteering countless hours. She was a trusted mentor and a loyal friend. Her memory, like her fruitcake, is a gift of lasting warmth and cheer. This fruitcake competition is in honor of her memory.

Entry Fee: \$10 per entry

Entry Limit: One entry per exhibitor. Recipe is required

## Division and Class

Division 374 – Dorothy Metcalf Fruitcake Competition

Class 1 – Dorothy Metcalf Fruitcake Competition

## Awards

All Classes in this contest are judged as one contest.

First Place - \$500 and State Fair Ribbon

Second Place - \$300 and State Fair Ribbon

Third Place - \$200 and State Fair Ribbon

Award of Merit - \$100 and State Fair Ribbon (1 awarded)

## Entry Description

A standard size loaf or equivalent size fruitcake. A fruitcake is a cake made with chopped candied fruit and/or dried fruit, nuts and spices, and may be soaked in spirits.

## Entry Requirements

1. Include two (2) copies of the recipe submitted on an official California State Fair Recipe Form. Recipe must include all ingredients, including any frosting, glaze, topping or filling, used to make the recipe
  - a. Clearly indicate if spirits are included.
  - b. Copy 1: Include your name, WEN#,

address and phone number.

- c. Copy 2: Include your WEN# (Do not include your name)
2. Entry must be “Home-made.” See “Made From Scratch” rule in General Entry Rules
3. Any entry requiring a freezer is not eligible for this contest.
4. Refrigerated entries must be kept cold. Consider using an insulated container to transport (ice chest, etc.)

### Judging Criteria

Flavor – 35%

Appearance – 30%

Texture – 25%

Crumb – 10%

See Calendar for date and time information.

Judging is open to the public

American System of Judging (no scorecards)

# 2016 General Rules

## California Exposition & State Fair

These rules are printed, mailed and posted on the fair's website in advance of the entry deadline(s). Each rule is subject to any action that may cause revision or curtailment at any time prior to each competition or judging. The most current General Rules will be found on the California State Fair website **CASStateFair.org**, under each competition. Upon signing the official entry form, either online or hardcopy, the exhibitor acknowledges that they have read and understand 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 fair's website prior to the competition. Exhibitors may request a copy of the most current rules by contacting the entry office:  
email: [entryoffice@calexpo.com](mailto:entryoffice@calexpo.com) or  
phone: 916/263-3149.

## Exhibitors Entry Responsibilities

### Still Exhibits

1. All signatures and information necessary to determine that the exhibit is eligible must be submitted online 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 Handbook. 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 or on the entry form and all fees (including penalties) must be paid by the entry deadline date for Junior Livestock, Open Livestock, 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 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 Handbook. A deficiency penalty of \$20 per entry must be paid for any deficiency or fees which have not been paid by June 15 for Livestock and Small Animals, this includes not returning the detailed receipt by due date. Entries will not be judged if deficiencies have not been cleared or fees paid. 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 handbook.

### 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 Handbook (printed or on the web), exhibitors must be the bona fide owner of their entries. The management may demand such proof of ownership as it deems necessary in each case.

### Exhibitor Liability

5. Each exhibitor will be solely responsible for any consequential or other loss, injury or damage done to, or occasioned by, or arising from, any animal or article exhibited by him/her. Exhibitor agrees to indemnify, and hold harmless, the State of California, California Exposition & State Fair and all officers, agents, and employees there of

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. Fair management is not responsible for finding errors in entries. Exhibitors are responsible for any and all errors which were submitted online or on entry and summary forms. No exhibitor shall be entitled to an award which has been disallowed as the result of his own error. The 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 Fair records. However, exhibitors with cause are entitled to question the validity of any disallowance. Such exhibitors should inform the 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

9. Substitutions may be made in still exhibits only in the same division of the original entry class of the original exhibitor, and may be made only if completed by the entry delivery date. Substitutions for livestock must be in the same division of the original entry by the original exhibitor. Substitutions must be made at time of check-in to avoid penalty. Fees may apply for substitutions in excess of two per division. 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

10. Any non-animal (still exhibit) entry that has been exhibited at a previous California State Fair is not eligible for entry in the California State Fair. Once a still exhibit has been entered and judged at the California State Fair it cannot be reentered for competition in any California State Fair Competition.

### Verification

11. Exhibitors wishing to verify that the State Fair has received submitted entry forms and fees must include a self-addressed/stamped postcard when submitting entry forms. Online submissions will receive a confirmation code once entries are submitted.

### Responsibility

12. The Fair shall not be responsible for exhibits remaining on the fairgrounds after designated release times. 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

13. An exhibitor may not remove his or her entry from the California State Fair once it has been accepted. Entries must be on exhibit at the official opening of the Fair or at any other time specified in the Competition Handbook and shall not be removed from the fairgrounds prior to the release date printed in the

handbook, except (at the discretion of the Fair management) in cases of positive evidence of sickness, accident and/or death, or other circumstances that are in the best interests of the Fair.

### Dishonored Checks

14. 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 penalty payment.

### Entry Fees

15. Entry Fees **ARE NOT REFUNDABLE.**

### Late Entries

16. Late Entries may be accepted at the sole discretion of the California State Fair under the following conditions:

- a. Late Entries will not be accepted for California Creative Arts, Fine Art, Youth Arts, Industrial and Technology Education, California Baking & Canning and Youth Baking & Canning.
- b. If the department accepts late entries, the completed entry form(s) and other completed required forms, signatures and full payment for all required fees must arrive at the California State Fair Entry Office (by Certified Mail or Hand Delivery) no later than five calendar days after the official entry deadline requirement of the competition. For example, if the Official Entry Deadline is June 7, the last day and time a late entry may be eligible is June 12 at 4:00 PM. If late entries arrive after 4:00 PM on that fifth day, they will NOT be considered.
- c. Open Livestock Late Entries will be accepted until July 1, 2016 with an additional \$100 per entry. Payment must be received no later than 5 pm on July 1, 2016.
- d. 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, Open Livestock and 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.

- e. No entries will be accepted beyond the capacity of the facility.
- f. All other entry requirements as well as any rules, regulations and schedules shall apply.
- g. No entry is a guarantee of acceptance and it is the exhibitor's responsibility to confirm that the fair has accepted any and all entries.
- h. The California State Fair expressly reserves the right to reject any and all entry forms for any reason whatsoever.

### Design

17. The California State Fair assumes total design control over the presentation of the exhibits. Entries designed for hanging and not so equipped will be hung in a manner deemed appropriate by the Fair. No exhibit changes will be made once the entries have been displayed. Once an entry has been received by the Fair, no further handling of entry by exhibitor shall be permitted. Relocation and final placement shall be accomplished by Fair personnel. Entries requiring assembly/disassembly must include detailed instructions and sketches for assembly/disassembly. 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

18. 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 within this competition handbook. 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.

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 in Breeding Beef, Breeding Sheep, Breeding Swine, Dairy Cattle, Dairy Goats, Boer Goats, and Market Barrows 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 met all Open Division entry deadlines and guidelines.
- c. Open classes or divisions that allows for participation of Juniors due to the open competition being a specialty, feature, regional or national show sanctioned by the 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 handbook.

19. 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. If the exhibitor is required to be on the fairgrounds, the Junior must be supervised by their parent or legal guardian while at the fair.

20. Exhibit animals owned in partnership between Seniors and Juniors shall not affect the Junior's eligibility when the Senior partner is the exhibitor. When violations of this rule occur, the junior exhibitor will not be eligible to compete at the current and following years California State Fair.

### Fair Employee Participation

21. 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

### Disqualification

22. 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 Fair, is unsightly, unhealthy, injured, lame, unsound, endangers public safety, violates the Fair's Animal Welfare Policies, or has been entered in violation of these rules and regulations.

### Entry Disqualifications/Transfers

23. 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. 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 judge to transfer an entry to the correct Division and/or Class.

### Disqualifications

24. 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 Fair's Residue Avoidance Program, DNA Testing Program and those not adhering to the 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 Fair Management.
- c. 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 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

25. Exhibitors, their immediate family, leaders, advisors and agents thereof, not cooperating with security personnel or any other 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

26. 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 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 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

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

## Judging

### Judging

28. 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

29. 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

30. 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 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 from competition and be subject to such additional penalties, including cancellations of awards, as the State Fair management shall consider appropriate.

31. No exhibitor shall receive more than two cash awards in any one class. For the purpose of 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 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.)

32. 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 Fair Management.

### Judge's Decision

33. The judge's decision is final. The judge's decision cannot be protested.

### Chief Judge Policy

34. A Chief Judge will be assigned by the 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

**35. For still exhibits and horse only** - Any protest must be submitted in writing and given to the Fair's executive 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. The judge's decisions on awards cannot be protested. No protest shall be considered by the management unless accompanied by a deposit of \$100.00 (Cash, money order or certified check). The deposit shall be forfeited if the protest is not upheld. Protests shall be adjudicated by Fair management. 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 Fair Management shall be final and unappealable. See special livestock rules for protests in the Livestock Program.

### Rejudging

36. Under no circumstance will any entry which has been previously judged be "rejudged" due to the disqualification or removal of another entry.

## Awards

### Special Awards

37. 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

38. 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, we

must withhold 7% for State taxes. You can request an exemption or a reduction of this withholding by filling out and submitting the Nonresident Withholding Waiver Request, California Form 588.

### Premium Awards

39. Awards, ribbons, tags or cards have no value as payment. Premiums are paid only from the records of the judges sheets. 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. Checks must be cashed within six months of the date of issue. 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

#### 40. Organization affiliation requirements:

If a Junior (youth) exhibitor has been a member of a junior organization for 60 days immediately prior to the opening date of the State Fair (May 9, 2016), and their project or entry was produced or conducted at anytime during the year of 2015 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 a baked goods 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 Baked Goods 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).

41. 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.
42. All 4-H exhibitors must be 9 years old by December 31, 2014 and not be older than 19 years old as of December 31, 2014. Exhibitors must also meet age and membership requirements of their organizations when entering as a member of an organization. Exhibitors must also meet ownership and all other requirements of the competition to be eligible for entry.
43. California Grange: California Grange youth shall be considered Independent Juniors for Livestock, Dairy, Small Animal and Still Exhibits.

### Independent Junior and Grange Age Requirements

#### 44. (This rule applies to Indoor non-animal Exhibits only)

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, 2016. Independent exhibitors are eligible to compete/exhibit through December 31 of the year in which they turn 18 years of age. Grange exhibitors are eligible to compete/exhibit through December 31 of the year in which they turn 19 years of age. Exhibitors must meet ownership and all other requirements of the competition to be eligible for entry.

### FFA Age Requirements

45. The first year of eligibility will be determined by the FFA advisor; however, exhibitor must have graduated from the 8th grade as of July 1, 2016. FFA requirements allow exhibitors to enter FFA classes through the year following the year in which they graduate from high school.
46. Independent Still Exhibits 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, 2016.

### Independent and Grange Animal Exhibitors:

47. Persons who are “not “ 4-H or FFA members may enter the Junior Livestock Show provided they meet age requirements for animal exhibitors at the State Fair. These Independent exhibitors shall enter 4-H or FFA classes as follows:
- Independent Junior exhibitors who are 13 years of age or under (as of show day) shall compete in the appropriate 4-H divisions only.
  - Independent Junior exhibitors who are 14 years of age (as of show day) or are incoming freshmen in high school shall be placed by Fair Management in either 4-H or FFA divisions.
  - NEW: Independent Junior exhibitors are eligible to enter 4-H or FFA Showmanship. Independent Juniors are not eligible for County or Chapter Groups or Outstanding Exhibitor.

### Member Standing and Ownership Requirements

48. 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

49. 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 Industrial & Technology Education) or parent or guardian (for Independent Juniors). Not with standing the foregoing, the State Fair shall make final determination of eligibility in

all cases.

### 4-H Age Requirements:

50. The levels of membership for 4-H aged based. Each level is defined as follows:
- Primary Level: Must be 5 years old as of December 31, 2015. Primary membership ends when members qualify as junior members. Exhibitors who are under 9 years of age on or before December 31, 2015 are not eligible to compete in animal competitions at the California State Fair.
  - Junior, Intermediate & Senior: Must be 9 years old by December 31, 2015. Exhibitors are eligible to compete/exhibit through December 31 of the year in which they turn 19 years of age.
  - Home Schooled Children: Age criteria, as listed in 1 and 2, only will apply to home schooled children. Grade level will not be a consideration. (Exhibitors who are under 9 years of age as of December 31, 2015 are not eligible to compete in animal competitions at the California State Fair.)

### Independent Junior and Grange Age Requirements

- 51. (This rule applies to Animal Exhibitors)** Independent Junior and Grange animal exhibitors must be 9 years old as of January 1, 2016 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

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

### Adult Supervision Requirement

53. 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

54. 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.

## Industrial and Technology Education Students

55. Industrial and Technology Education students must meet age and enrollment requirements as established by the California Department of Education. Exhibitors must be enrolled in an Industrial and Technology Education class (grade 7 through Community College) during the current school year as defined by the Department of Education and receive approval from the instructor to enter. Age of exhibitor does not determine eligibility. Eligibility is based on course level. Eligible ROP adults may enter in the Adult (Community College) Class 4 of the Industrial and Technology Education Program.

## Uniforms

56. 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.
57. 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

## Free Speech Activities Guideline

58. 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.

## Miscellaneous

59. Should contractors, associations, clubs or individuals desire to arrange for beverages and food services, all such arrangements must be coordinated through Ovations/FanFare, 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 Ovations/FanFare locations of the grounds. Individuals that endanger themselves or others will be reported to authorities.

## Definitions

60. The following definitions apply to this handbook

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

**Danish System of Judging:** Each entry in a class is judged on its own merit. Entries are placed first, second, third, etc., depending on

points received based on the score card. There may be more than one first, second, third, etc. per class.

**Senior Departments:** California Fine Art, California Crafts, 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, Photography 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 specific show and General Rules for exceptions to this definition.

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

**Still Exhibits:** All competitive exhibits which are typically indoor and not involving animals, such as art, quilts, foods, crafts, sewing, metal work, 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:** Combines the Summary Form and Entry Form for the department and allows exhibitor to pay fees and submit entries online.

**Entry Form:** An official form used in submitting an entry in the California State Fair (All Competitions).

**Summary Form:** An additional official form identifying the exhibitor used in submitting an

entry in the California State Fair Competitions (California Creative Arts, California Baking & Canning, Student Showcase, California Youth Baking & Canning, Open and Junior Livestock & Open Livestock).

**Detailed Receipt** (formerly known as Signature Acquisition Form (SAF): An official form used in submitting an entry/exhibit in the California State Fair when entry/exhibit was entered online. 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. If entries are mailed or hand delivered, there may be a processing fee added to your entry fees.

**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 given to winners of a competition.

**Department:** Competition you wish to enter, ie, California Crafts, Fine Art, Youth Arts, etc. which is comprised of similar shows.

**Shows:** Generalized sections of a competition.

**Division:** Categories within a show.

**Class:** Specific categories within a division.

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

## California State Fair Competitive Programs

Send request for information to:  
California State Fair, Competitive Programs  
Attn.: (choose appropriate name from above)  
PO Box 15649, Sacramento, CA 95852  
Phone: 916/263-3146  
Fax 916/263-7914  
**CAStateFair.org**  
Email: [entryoffice@calexpo.com](mailto:entryoffice@calexpo.com)

### California Crafts

Attn.: Carol Mundy  
[cmundy@calexpo.com](mailto:cmundy@calexpo.com)  
Adult Creative Arts including clothing, crafts, collections,  
textiles, etc.

### California Fine Art

Attn.: Carol Mundy  
[cmundy@calexpo.com](mailto:cmundy@calexpo.com)  
Adult Fine Arts including all media.

### California Youth Baking & Canning

Attn.: Michelle Johnson  
[mjohnson@calexpo.com](mailto:mjohnson@calexpo.com)  
Youth food and preserved foods.

### California Baking & Canning

Attn.: Michelle Johnson  
[mjohnson@calexpo.com](mailto:mjohnson@calexpo.com)  
Adult Cooking including food, preserved foods, etc.

### California Cheese

Attn.: Entry Office  
[entryoffice@calexpo.com](mailto:entryoffice@calexpo.com)  
Produced at commercial facilities intended for retail sale.

### California Extra Virgin Olive Oil

Attn.: Michelle Johnson  
[mjohnson@calexpo.com](mailto:mjohnson@calexpo.com)  
Produced and intended for retail sale.

### Commercial Craft Brew

Attn.: Darrell Amerine  
Produced at commercial facilities intended for retail sale.

### Commercial Wine

Attn.: Entry Office  
[entryoffice@calexpo.com](mailto:entryoffice@calexpo.com)  
Produced from bonded wineries intended for retail sale.

### Counties Exhibits

Attn.: Natalie Minas  
[nminas@calexpo.com](mailto:nminas@calexpo.com)

### County Fair Best of Show

Attn.: Entry Office - [entryoffice@calexpo.com](mailto:entryoffice@calexpo.com)  
Livestock Showmanship, Sheep Lead Class, Horse Show  
and Poultry Show.  
Participants must have qualified at the local Fair.

### Equestrian

Attn.: Michelle Solorzano  
[entryoffice@calexpo.com](mailto:entryoffice@calexpo.com)  
Open and Junior: Western and English.

### FFA Ag Mechanics

Attn.: Entry Office  
[entryoffice@calexpo.com](mailto:entryoffice@calexpo.com)  
Mechanical science projects.

### Fur & Feathers

Attn.: Eunita Boatman  
[eboatman@calexpo.com](mailto:eboatman@calexpo.com)  
Open and Junior includes Poultry, Rabbits, Cavies, Exotics  
and Junior Dog Show.

### Home Brew

Attn.: Darrell Amerine  
[entryoffice@calexpo.com](mailto:entryoffice@calexpo.com)  
Produced for non-commercial use.

### Home Wine

Attn: Thomas and Rebecca Ramme  
[homewine@calexpo.com](mailto:homewine@calexpo.com)  
Wines produced for non-commercial use.

### Student Showcase

Attn.: Alison Wells  
[awells@calexpo.com](mailto:awells@calexpo.com)  
The Student Showcase recognizes outstanding California  
Youth in Art, Science, Crafts, Industrial Education and Tech-  
nology

### Livestock

[entryoffice@calexpo.com](mailto:entryoffice@calexpo.com)  
Open and Junior includes Beef, Sheep, Swine, Dairy  
Cattle, Dairy Goats, Llamas, Boer Goats, Nigerian Dwarf  
Goats, Angora Goats, etc.

### Photography

Attn.: Sabrina Araujo  
[saraujo@calexpo.com](mailto:saraujo@calexpo.com)  
Accessible to youth & adult amateur photographers.

### Friends of the Fair Scholarship

Attn.: Natalie Minas  
[nminas@calexpo.com](mailto:nminas@calexpo.com)  
\$50,000 available in 2016 to California residents enrolled in  
community college, state college, university and graduate  
programs. Application deadline is March 3, 2016.

