

CANNING & BAKING

2026 COMPETITION GUIDE

It's your moment to shine!
Enter today.

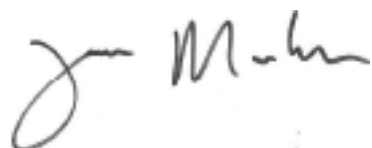
For more than 170 years the California State Fair has been a constant showcase of the talents and achievements of the people of California. Entering into the California State Fair's 2026 Competitive Exhibits Program allows you the opportunity to showcase your abilities, and revel in your accomplishments!

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 17-August 2.

We encourage you to enter today and begin making lasting memories for yourself, and for the hundreds of thousands of State Fair patrons!

Sincerely,



Tom Martinez

Chief Executive Officer

GOVERNOR

Gavin Newsom

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February 2026

2026 California Fair Season

Fairs showcase the best of California, highlighting our spirit and creativity, and celebrating our agricultural heritage through competition and community. Through exhibitions and other fair offerings, Californians gain a deeper appreciation for the effort, skill, and care that sustain our food systems and support rural communities.

Although we celebrate the annual fair season, with events that bring Californians together in honor of agriculture, fairgrounds throughout the year serve as gathering places that strengthen our communities in both celebration and times of hardship. They bring people together to share, to learn, and to help one another when it matters most.

Fairgrounds and fairs are the landscape of so many happy memories for generations of Californians. This season, we show our gratitude for the countless people who put in the time and energy needed to keep these traditions alive and meaningful year after year. We all look forward to a safe, successful, and memorable 2026 fair season.

Sincerely,

A handwritten signature in black ink, appearing to read "Gavin Newsom", with a long horizontal stroke extending to the right.

Gavin Newsom



January 26, 2026

On behalf of the California Department of Food and Agriculture, I am delighted to welcome you and to thank you for your involvement as we look ahead to the 2026 fair season. Each year, our fairs bring people together from every corner of our state to celebrate agriculture, community, and the dedication of those who make it all possible.

The heart of every fair lies in its people: families, volunteers, youth leaders, and countless others who share their talents and passions. Your participation as exhibitors strengthens these connections, turning each fair into a place where learning, collaboration, and pride in California agriculture come to life.

We are especially grateful for the young people who engage through 4-H, FFA, Grange, and other youth programs. Their enthusiasm and commitment represent the future of agriculture, inspiring the next generation to value hard work, stewardship, and innovation. The skills they develop through these programs, such as leadership, responsibility, and community service, extend far beyond the fairgrounds and enrich the entire state. These experiences are supported by the very spaces that make them possible, which continue to serve their communities long after the fair season ends.

Our fairgrounds are more than event spaces; they are year-round centers of community life. They host educational workshops, local markets, and cultural celebrations that bring people together and strengthen our shared sense of belonging. During emergencies, they also serve as critical response and recovery sites, underscoring their role as essential community infrastructure. These roles highlight the enduring partnership between our fairgrounds and the exhibitors, volunteers, and communities that keep them thriving.

We recognize and deeply appreciate the effort, care, and time you invest in preparing for the fair. Your commitment ensures that these traditions continue to thrive and that agriculture remains at the heart of California's identity.

Thank you for your continued involvement and support. We look forward to another successful fair season and to celebrating the incredible spirit of California's agricultural community together.

Yours truly,

Karen Ross
Secretary



TABLE OF CONTENTS

Important Information to Know	8
Contact	8
Entry Dates.....	8
Why Enter the Competition?	9
Competition Overview	9
Who Can Enter	9
How to Enter.....	9
New for 2026	10
Exhibitor Credential Information.....	11
Rules & Requirements	12
Rules for Home Canning	13
Production Requirements.....	13
Entry Requirements	13
Ineligible Entries	15
Judging Process.....	16
Disqualifications	16
No Award	16
Major Considerations.....	17
Display of Winning Entries	17
Return of Jars.....	17
Rules for Baked Goods	17
Production Requirements.....	17
Entry Requirements	18
Ineligible Entries	19
Judging Process.....	19
Disqualifications	19
No Award	19
Display of Winning Entries	19
Entry & Container Disposal.....	20
Rules for Decorated Show	20
Entry Requirements	20
Judging Process.....	21
Disqualifications	21
No Award	21
Display of Winning Entries	21
Return of Entries	21
Rules for Dried Show	22
Production Requirements.....	22
Entry Requirements	22

Ineligible Entries	25
Judging Process	25
Disqualifications	25
No Award	25
Major Considerations.....	26
Display of Winning Entries	26
Return of Entries	26
Rules for Special Contests.....	27
Competition Requirements.....	27
Entry Requirements	27
Judging Process	27
Special Contest Disqualifications	27
Awards	27
Delivery, Shipping, & Pick Up	28
Hand Delivery Instructions.....	28
Shipped or Mailed Entries.....	28
Pick Up.....	29
Judging	29
Awards.....	30
Awards for All Regular Divisions (Adult Divisions 230-373 and Youth Divisions 1020-1073).....	30
Premier Exhibitor Awards.....	30
Donor Awards	31
Youth Canning & Baking Competition Divisions & Classes	32
Classes for all Youth Divisions.....	32
Youth Jam & Jelly Show	32
Youth Soft Spread, Fruit, Pickle & Sauce Show	32
Youth Dried Show.....	32
Youth Bread, Cake & Pie Show	33
Youth Cookies & Confection Show	33
Youth Decorated Show.....	33
Youth Special Contests.....	33
Jam Show	34
Divisions & Classes	34
Judging Criteria	34
Division Descriptions	35
Jelly Show	36
Divisions & Classes	36
Judging Criteria	36
Division Descriptions	36

Soft Spread & Fruit Show	37
Divisions & Classes	37
Judging Criteria: Soft Spreads.....	37
Judging Criteria: Fruit & Tomatoes	37
Judging Criteria: Fruit Sauces, Nectars, & Juices.....	38
Division Descriptions	38
Pickle & Vinegar Show.....	39
Divisions & Classes	39
Judging Criteria: Pickles & Relish.....	39
Judging Criteria: Flavored Vinegar	39
Division Descriptions	40
Sauce & Salsa Show	40
Divisions & Classes	40
Judging Criteria: Sauce & Salsa.....	40
Division Descriptions	40
Dried Show	41
Divisions & Classes	41
Judging Criteria.....	41
Division Descriptions	42
Bread Show	42
Divisions & Classes	42
Judging Criteria.....	42
Division Descriptions	43
Cake Show	44
Divisions & Classes	44
Judging Criteria.....	44
Division Descriptions	44
Pie & Pastry Show	45
Divisions & Classes	45
Judging Criteria: Refrigerated Pies.....	45
Judging Criteria: Non Refrigerated Pies	45
Judging Criteria: Pastries.....	46
Division Descriptions	46
Confection Show.....	47
Division & Classes	47
Judging Criteria: Confections	47
Division Descriptions	47
Cookie Show	48
Division & Classes	48
Judging Criteria: Cookies.....	48
Division Descriptions	48

Decorated Show.....	49
Division & Classes	49
Judging Criteria.....	49
Division Descriptions	49
"Wish You Were Here" Edible Postcard Contest.....	50
Entry Description	50
Division & Classes	50
Adult Awards (Division 377).....	51
Youth Awards (Division 1077)	51
Judging Criteria.....	51
Guittard Chocolate Passion Contest	52
Adult Division & Classes	52
Adult Awards (Division 378).....	52
Entry Description	53
Product Requirements.....	53
Entry Requirements	53
Judging Criteria.....	53
Chocolate Chiffon Cake Recipe	54
Other Rules & Regulations	54
Guittard Junior Chocolate Passion Contest	56
Youth Division & Classes	56
Youth Awards (Division 1080)	56
Entry Description	56
Product Requirements.....	57
Entry Requirements	57
Judging Criteria.....	57
The Original Chocolate Chip Cookie Recipe	57
Other Rules & Regulations	58
King Arthur Flour Banana Bread Derby	59
Division & Classes	59
Adult Awards (Division 379).....	59
Youth Awards (Division 1090)	59
Entry Description	60
Product Requirements.....	60
Entry Requirements	60
Judging Criteria.....	60
Banana Bread Recipe.....	60
2026 General Rules	62

Please visit the following link for rules online:

<https://castatefair.com/wp-content/uploads/2025/11/2026-General-Rules.pdf>

IMPORTANT INFORMATION TO KNOW

Contact: *Canning & Baking Coordinator: Nancy Emelio*

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

Entry Dates:

April 13	Online Registration Opens for Entries
June 24	Entries Close Online 11:59 PM
July 14	4:30 PM - Shipped canned entries due
July 16	9:00 AM - 12 Noon - Delivery of (Adult & Youth) Decorated Show Delivery of (Adult) Canning Judging of Decorated Shows (closed judging session)
July 20	9:00 - 11:00 AM - Delivery of Dried Show & Bread Show 1:00 PM - Judging of Dried Show Judging of Bread Show
July 21	1:00 PM - Judging of Jam Show
July 22	1:00 PM - Judging of Jelly Show Judging of Soft Spread & Fruit Show
July 23	9:00 - 11:00 AM - Delivery of King Arthur Flour Banana Bread Derby (Adult & Youth) 1:00 PM - Judging of Pickle & Vinegar Show Judging of Sauce & Salsa Show Judging of King Arthur Flour Banana Bread Derby (Adult & Youth)
July 27	9:00 - 11:00 AM - Delivery of Guittard Chocolate Passion contest (Adult & Youth) 4:30 PM - Judging of Guittard Chocolate Passion contest (Adult & Youth)
July 28	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 29	9:00 - 11:00 AM - Delivery of Cookie Show & Confection Show 1:00 PM - Judging of Cookie Show Judging of Confection Show
July 30	9:00 - 11:00 AM - Delivery of Cake, Pie & Pastry Shows 1:00 PM - Judging of Cake Show Judging of Pie & Pastry Show
Aug 2	12 Noon - Award Presentation of Best of Show & Premier Exhibitor Winners (Cooking Theatre, Building B)
<u>Aug 3</u>	10:00 AM - 1:00 PM - Pick Up of Decorated Show Entries (Cooking Theatre, Building B)
Aug 8	9:00 AM - 5:00 PM - Award & Scorecard Pick Up for all Shows. Canning Show Entry Pick Up (Expo Center Building)

The California State Fair July 17-Aug 2, 2026

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

Why enter the Competition?

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

COMPETITION OVERVIEW



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

Who Can Enter

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

How to Enter

Go to CaStateFair.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 2026

- **NEW ADULT AND YOUTH CONTEST:** New division added for Adult & Youth Decorated Edible Postcard Special Contest - "Wish You Were Here" (Pages 33, 50 & 51)
- **NEW JUDGING TIMES:** See "Entry Dates" for new Delivery and Judging Times (Page 8)
- **REVISED DEFINITION for Admission Credential and Delivery Permits:** Updated for clarity. (Page 11)
- **REVISED DEFINITION Rules for Home Canning:** Entry Requirements, number 15 now includes meat broth as an ineligible item (Page 15)
- **REVISED DEFINITION Rules for Home Canning:** Entry Requirements, number 16 now includes caramel and peanut butter as ineligible items (Page 16)
- **REVISED CONTAINER REQUIREMENTS Rules for Baked Goods:** All must be delivered covered or in a closed container (Page 18)
- **REVISED EDIBLE SCULPTURE DESCRIPTION Rules for Decorated Show:** A Single Large cookie minimum size has been added (Page 20)
- **REQUIREMENTS UPDATED Return of Decorated Entries:** Claim Checks and signature is required to pick up Decorated Show Entries. (Page 21)
- **REVISED DELIVERY, SHIPPING, & PICK UP:** Credentials are not required for drop off of entries prior to the first opening day of the Fair. Exhibitors whose deliveries occur exclusively prior to the first opening day will receive an email with future details of their scheduled drop off date. (Page 28)
- **REVISED SHIPPED OR MAILED ENTRIES:** Shipped Dried entries must arrive by 4:30 pm, the day prior to its respective judging date. (Page 29)
- **ADDED NEW PICK-UP DAY FOR DECORATED SHOW:** Decorated Show entries may be picked up the first Monday after the close of the fair. A Claim check and signature are required. (Page 29)
- **REVISED DEFINITION for Jam Show:** The Peppered Jam definition has been revised for clarity (Page 35)
- **REVISED DEFINITION for Jelly Show:** The Peppered Jelly definition has been revised for clarity (Page 36)
- **REVISED DEFINITION for Soft Spread & Fruit Show:** The Fruit definition has been revised for clarity (Page 38)

- **NEW BREAD SHOW CLASS for Division 310 – Bread, Leavened:** Sourdough with Herbs is now in its own class (Page 42)
- **NEW CAKE CLASS for Division 335 – Cake, Specialty:** Cupcakes, refrigerated was added to help identify entries requiring refrigeration (Page 44)
- **NEW COOKIE SHOW CLASSES for Division 365 – Cookies:** Snickerdoodle and Oatmeal are now their own classes (Page 48)
- **REVISED DIVISION AND CLASSES for Decorated Show** (Page 49)
- **REVISED SPECIAL CONTEST Guittard Chocolate Passion:** New Best Decorated award added to Adult contest (Page 52)
- **REVISED SPECIAL CONTEST King Arthur Flour Banana Bread Derby:** Use a recipe written by your Head Judge, Linda Amendt, to submit your best Banana Bread. Adult and Youth divisions offered. (Page 59)

Exhibitor Credential Information

Participant Daily Admission Credential pass allows exhibitor access to attend open judging events occurring before public fair hours.

- Credential is issued only for entries physically delivered to the fair for judging.
- Credential for shipped entries can be retrieved at the Main Gate Box Office with valid ID.
- Exhibitor will receive one Participant Daily Admission Credential pass as a thank you for participation.
- Exhibitor will also receive one additional Participant Daily Admission Credential pass for each live judging event in which they have entries being judged.

Delivery Permit passes allow access the fairgrounds to drop off entries during public fair dates, and only during specified times.

- Starting in July, exhibitors who require drop-off access during the fair will receive a Delivery Permit by mail.
- A Delivery Permit is **not required** for dropping off entries **before opening day** of the fair.

RULES & REQUIREMENTS

1. **Entry Fee:** Entry Fees are non-refundable.
All Divisions: \$10 per entry.
2. **Entry Limits:** Regular Divisions 230-376 and 1020-1076 no limit. Special Contest Divisions 377-379 and 1077-1090 one entry per exhibitor per contest.
3. **Eligible Exhibitors:** Adult competition open to adult California residents, ages 18 and over as of January 1, 2026. Youth competition open to all California resident youth, ages 5 to 18, as of January 1, 2026.
4. Entries must be **“Home-Made.”** No **“Commercially-Made”** entries are allowed in this competition. Any entry 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 class.

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 2025).
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***
- No additional labeling is permitted.

EXAMPLE:

DRX27Y	A/10
Lemon Marmalade	260/1
03/16/2026	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.

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. **Ingredient 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 Ingredient 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 the following animal-based proteins: meat, meat broth, and eggs (exception: curds)

16. Chocolate, Caramel, or Peanut Butter (including 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. Ingredient 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 Entry Dates on page 8. 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. All edible baked goods must be delivered covered or in a closed container.
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. **Ingredient 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 Ingredient 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. Any entry made with a bread machine
7. Any entry requiring a freezer
8. Hot foods
9. Any entry requiring any special preparation by fair staff or judge, 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 entry
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. Ingredient List is missing or incomplete
18. Entry contains perishable ingredients not entered in refrigerated division or class (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. Any baked good may only be displayed as long as they have visual appeal and as space allows

- 23. Refrigerated entries 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 exhibitor. 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, or single large cookie, 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. Single large cookie must be at least 6" in width and 6" in length.
- 3. **Entry Bases:**
 - a. Any cake entry must be made using styrofoam forms. No prepared cakes are accepted.
 - b. Any cupcake entry 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. Any edible sculpture entry 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 Entry Dates on page 8. Claim check and signature are required.

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. Entry 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": Any food item which is prepared in a commercial plant or kitchen. This includes items prepared using commercial equipment. These items are disqualified.

Entry Requirements

3. **Time Limit Requirements:** Entry must have been dehydrated within the past year (After June 2025).
4. **Quantity Requirements:** Entry 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. Jar: A new, sterilized, clear (non-colored), regular or wide-mouthed jar which is sealed with a tight-fitting lid.
 - b. Heavy-duty, Resealable Plastic Bag: any brand, seal must be air-tight to keep out moisture.

6. Label Requirements:

- a. Jar: Place label on lid only. Label/tape must not overlap screw-ring band (if applicable).
- b. Heavy-duty, Resealable Plastic Bag: Place label on top-right corner of bag front
- c. Use plain white label without any decoration or embellishment
- d. Label 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
03/16/2026	

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. **Ingredient 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 Entry Dates on page 8.

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 Entry Dates on page 8. 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 Entry Dates (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. Exhibitors who only enter canned (adult) and/or decorated entries will receive emailed delivery instructions. No Delivery Permit is required for the delivery of these entries.
5. No on-site preparation.
6. **Claim Check:** 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 Entry Dates (page 8).
7. Hand delivered entries are not accepted prior to delivery dates.
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 Entry Dates (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 Entry Dates). Opened and unclaimed jars will be donated immediately after entry pick up day.

14. Shipped baked entries or dried 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 Entry Dates (page 8).

Decorated Show entries only may be picked up in Building B on the first Monday after the close of the fair. A claim check and signature are required. See Entry Dates (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 230-373 and Youth Divisions 1020-1073)

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 exhibitor, 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 points - 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 Entry Dates on page 8. 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 Canning and Baking Program. Thank You!

All donated awards are the obligation of the donor. The California State Fair is



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, 2026

Class 2: ages 10 to 12 as of January 1, 2026

Class 3: ages 13 to 15 as of January 1, 2026

Class 4: ages 16 to 18 as of January 1, 2026

Youth Jam & Jelly Show

Rules & Requirements (page 12) and Rules for Home Canning (page 13) apply to this show. See pages 34 - 36 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 37 - 41 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 Dried Show

Rules & Requirements (page 12) and Rules for Dried Show (page 22) apply to this show. See pages 41 - 42 for Judging Criteria & Definitions.

Division 1043 – Youth Dried Fruit or Herbs

Division 1044 – Youth Dried Meat

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 20) 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 Special Contests

Rules & Requirements (page 12), Rules for Baked Goods (page 17), and Rules for Special Contests (page 27) apply to these contests.

Division 1077 - Youth Decorated Edible Postcard Special Contest - "Wish You Were Here"

Class 1 - Edible Postcard, Ages 5-12 only

Class 1 - Edible Postcard, Ages 13-18 only

See page 50 for contest rules

Division 1080 - Youth Guittard Junior Chocolate Passion

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

See page 56 - 58 for contest rules

Division 1090 - Youth King Arthur Flour Banana Bread Derby

Class 1 - Ages 5-18

See page 59 - 61 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 peppers (hot, medium, mild), including any spices or powders made from peppers (capsicum genus) such as bell pepper, jalapeño, cayenne chili 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 – Spiced Jelly
- Class 2 – Peppered Jelly
- Class 3 – Jelly with Wine, Spirits or Beer
- 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.

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

Peppered Jelly: All jelly made from or containing peppers (hot, medium, mild), including any spices or powders made from peppers (capsicum genus) such as bell pepper, jalapeño, cayenne chili powder, 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, Nectars, & Juices

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, Sauce, Nectar, or Juice

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 – Relish
- Class 4 – Other (spicy, mixed flavors, etc.)

Division 272 - Pickled Fruits and Vegetables

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

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.

DRIED SHOW

Rules & Requirements ([page 12](#)) and **Rules for Dried Show** ([page 22](#)) apply to this show.

Divisions & Classes

Division 285 - Dried Meat

Class 1 - Beef Jerky

Class 2 - Any Other Dried Meat

Division 286 - Dried Produce

Class 1 - Fruit & Tomatoes

Class 2 - Herbs

Class 3 - 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. Single cuts only. No sausages or mixed meats.

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

Fruit Leather: A thin dried sheet of pureed fruit.

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 - Sourdough Bread with Herbs
- Class 7 - Buns & Rolls
- Class 8 - 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 6 - Any Other Refrigerated Cake

Division 335 - Cake, Specialty

- Class 1 - Cupcakes
- Class 2 - Cupcakes, Refrigerated
- Class 3 - 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)

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 (chocolate, spice, etc.)
- Class 5 - Shaped Cookies (pressed, cut, rolled or molded)
- Class 6 - Bar Cookies
- Class 7 - Snickerdoodles
- Class 8 - Oatmeal Cookies
- Class 9 - 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, frosting, powdered sugar 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 20](#)) apply to this show.

Divisions & Classes

Division 370 - Decorated Cake

- Class 1 - Single Layer Cake
- Class 2 - Tiered Cake (max. 24" tall)
- Class 3 - Cupcakes (Uniformed or Themed)

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

Division 377 - Special Contest: Decorated Fair Theme "Wish You Were Here"

- Class 1 - Edible Postcard (Ages 18+)
- See page 50 for contest rules

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.

"WISH YOU WERE HERE" EDIBLE POSTCARD CONTEST

Rules & Requirements ([page 12](#)) and Rules for Decorated Show ([page 20](#)) apply to this contest.

The "Wish You Were Here" Edible Postcard Contest invites creativity and flavor to come together in a sweet celebration of place and imagination. Participants are challenged to design an edible "postcard" that tells a story, captures a destination, or shares a message using only delicious ingredients. Bakers should showcase the **flavors, sights, and spirit of California** through creative baked goods such as iconic landmarks, agriculture, attractions, or fair imagery. Entry should tell a story of a California moment, place, or memory that makes you say, *"Wish You Were Here."*



Entry Description

An **edible**, postcard-style creation constructed from **any edible medium** (baked, cooked, or confectionary), such as, but not limited to, cakes, cookies, or cupcakes. The **design** should clearly reflect a California and/or California State Fair theme. All decorations, lettering, and embellishments must be completely edible and securely attached.

Entry Limit: One entry per exhibitor.

Divisions & Classes

Division 377 - Decorated Fair Theme - "Wish You Were Here"

Class 1 - Edible Postcard (Ages 18+)

Division 1077 - Youth Decorated Fair Theme - "Wish You Were Here"

Class 1 - Edible Postcard (Ages 5-12 only)

Class 2 - Edible Postcard (Ages 13-18 only)

Awards (Division 377 & 1077)

First Place - State Fair Rosette and a 2026 California State Fair Fun Pack*!

Second Place - State Fair Rosette

Third Place - State Fair Rosette

Honorable Mentions (up to 10 per class)

*4 General Admission tickets, 4 monorail ride tickets, and 1 parking pass

Judging Criteria

Entries are **judged on appearance only** and will **not** be tasted.

Overall Theme Design - 30%

Technique - 25%

Neatness/Skill - 30%

Originality - 15%

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 27](#)) apply to this contest.

Guittard Chocolate Company, based in Burlingame, California, produces high-quality baking chocolate using traditional French methods and original recipes. Founded in 1868, the company is the oldest continuously family-owned chocolate company in the United States and has remained in the same family for over four generations.

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+)

Adult 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)

Best Decorated - 10 lb. Bar of Guittard Chocolate and State Fair Ribbon

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! For a chance to win the Best Decorated Award, add your own creative twist with a decorative touch!

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.
4. Decorations must be edible and food safe. Decorations are not required for entry. All entries - Maximum size: 12" height, 18" width, 12" depth

Judging Criteria

Flavor - 35%

Appearance - 30%

Texture - 25%

Chocolate Integration - 10%

See Entry Dates on page 8 for date and time information.

Judging is open to the public.

American System of Judging (no scorecards)

Recipe on Next Page



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 27](#)) apply to this contest.

Guittard Chocolate Company, based in Burlingame, California, produces high-quality baking chocolate using traditional French methods and original recipes. Founded in 1868, the company is the oldest continuously family-owned chocolate company in the United States and has remained in the same family for over four generations.

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. Choose from three different Guittard chocolate products to include in your cookies: **Guittard Real Semisweet Chocolate Chips, Guittard Semisweet Chocolate Organic Wafers 66% Cacao, Guittard Semisweet Chocolate Baking Bars 64% Cacao**, or any combination of these three products.

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 Entry Dates 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 Guttard Semisweet Chocoalet 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 BANANA BREAD 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 27](#)) 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 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 Banana Bread Derby

Class 1 - Ages 18 and over

Division 1090 - Youth King Arthur Flour Banana Bread Derby

Class 1 - Ages 5-18 only

Adult Awards (Division 379)

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

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

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

Youth Awards (Division 1090)

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

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

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

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

Entry Description

Test your quick bread baking skills against other California State Fair competitors to find out who is the best banana bread 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.

Provided Banana Bread recipe **MUST** be followed, but have fun expressing your creativity through additions to the bread, if desired. Consider adding toasted nuts, dried fruit, coconut, pineapple, blueberries, chocolate chips, or other mix-in additions. The added ingredients should not alter or overpower the banana flavor or significantly change the texture of the bread.

Product Requirements

Entry must be prepared using 1 3/4 cups all-purpose King Arthur Flour

Entry Requirements

1. An entry consists of one 8 1/2-inch whole loaf of bread and a sponsor product UPC label, from the King Arthur Flour Bag.
2. Prepare the following recipe as printed (no substitutions), using the ingredients, measurements, and instructions provided.
3. Ingredient list required.

Judging Criteria

Flavor - 40%

Texture - 35%

Appearance - 25%

Banana Bread Recipe

Ingredients:

- 1 3/4 cups all-purpose King Arthur Flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 2 large eggs
- 2/3 cup unsalted butter, melted
- 1/2 cup granulated sugar
- 1/4 cup firmly packed light brown sugar
- 1 teaspoon pure vanilla extract
- 1 1/3 cups mashed overripe bananas (about 4 large bananas)

Instructions:

1. Position oven rack in the middle to lower third of the oven. Preheat oven to 350 degrees. Spray an 8 1/2-inch x 4 1/2-inch loaf pan with nonstick cooking spray or baking spray, or line with parchment paper.
2. In a large bowl, whisk together flour, baking powder, and salt until evenly blended. Make a well in the center and set aside.
3. In a medium bowl, using a wire whisk, lightly beat the eggs. Gradually whisk in the melted butter until fully incorporated. Whisk in the granulated sugar and brown sugar until well blended. Stir in the vanilla extract and bananas until evenly combined. Pour the egg mixture into the center of the flour mixture. Using a whisk or large spoon, combine the wet and dry ingredients just until blended. Spoon the batter into the prepared pan.
4. Bake bread for 50 to 60 minutes, or until golden brown and a wooden pick inserted near the center and to the bottom of the loaf comes out with a few crumbs and no damp batter. Remove pan from the oven and set on a wire cooling rack. Cool in pan 10 minutes, then remove from pan and cool completely on a wire cooling rack.

Makes 1 loaf

Required entry quantity is one loaf of bread.

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 riper the bananas, the stronger the banana flavor in the baked bread. Use overripe bananas with a deep golden color that are turning brown.

Recipe created by Linda J. Amendt, award-winning cookbook author and California State Fair Canning & Baking Competition Head Judge.

See Entry Dates for date and time information. (page 8)

Judging is open to the public.

American System of Judging (no scorecards)

2026 GENERAL RULES

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