

# 2019 GARFIELD COUNTY FAIR OPEN CLASS BOOK

## Fair Coordinator

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## Fair Administrative Specialist

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## Pre-registration is highly encouraged

Please join us by pre-entering online as exhibitors to make Fair Entry easier and more enjoyable for all.

Go to <http://GarfieldCountyFair.fairentry.com>, scroll down and click on “Not in 4-H and need to create a FairEntry account?” and follow the user friendly instructions to create an account and register your open class entries. If you’re feeling a little technology challenged please contact the CSU extension Office with your paper entry form, 970-625-3969. Pre-entries are due Thursday, July 16, 2020 Participants with more than 10 entries need to have submissions in by Thursday, July 16<sup>th</sup>, if you need assistance please contact the CSU Extension Office at 970-625-3969.

You may also submit an entry form by email, fax or US mail. The entry form can be found in the fair book or at [www.garfieldcountyfair.com](http://www.garfieldcountyfair.com)

Mail: Garfield County Fair, 201 8th Street, Glenwood Springs, CO 81601  
Fax: 970-384-5009

### Open Class Departments

FINE ARTS  
QUILTING  
NEEDLEWORK  
CRAFTS  
FOOD PRESERVATION  
BAKED GOODS  
FLORICULTURE  
FLORAL ARRANGEMENTS  
NOXIOUS WEED DISPLAY  
HORTICULTURE - FRUIT  
HORTICULTURE – VEGETABLES  
SPECIAL CONTESTS

### Open Class General Rules: **Please Read: YOU ARE RESPONSIBLE FOR FOLLOWING THESE RULES.**

1. All residents of Garfield and adjoining counties are invited to exhibit at the Garfield County Fair.
2. All entries will be checked in and displayed in the South Hall at the fairgrounds, 1001 Railroad Ave, Rifle, CO 81650
3. All entries must be made by close of entry time. No late entries will be accepted.
4. Entry tags will be available at the Extension Office for those exhibitors who have submitted their entries prior to fair.
5. Entry tags must match the name as on the entry form and a telephone number.
6. Classes may be created or combined at the discretion of the superintendent or judges.
7. Any articles not picked up during official check-out hours shall forfeit all premiums. Please contact the Fair Coordinator to pick up entries left at the fair.
8. Each exhibitor may make no more than two entries in each class per division. Example: Exhibitor may enter a total of two entries in Baked Goods Department, Cookies Division, and Chocolate Chip Class.
9. Entries must specify a variety (i.e. chocolate chip cookies) or “name” of fine art/craft exhibit (i.e. mountain retreat).

10. 4-H club members and other youth are encouraged to enter in open classes. Items entered in 4-H are not allowed to show in the open class.
11. Although every effort will be made to secure items in the exhibit hall, Garfield County Fair and its agents are not responsible for any loss or damage to exhibits. There will be someone present in the exhibit hall and doors are locked when there is no one present.
12. All main departments will have age groups as follows;
 

Group #	Description
1	Youth – 17 and Under
2	Adult – 18 to 64
3	Senior – 65 and Over
4	Professional
13. First, second, and third place ribbons will be awarded in each class at the discretion of the judge. Premiums are paid in each department.
  - Best of Fair - \$25
  - Grand Champion - \$10
  - Reserve Champion - \$6
  - First Place - \$3
  - Second Place - \$2
  - Third Place - \$1
14. A best of fair ribbon may be awarded overall for an outstanding entry by Adult, Senior and Youth. This will be voted on by Open Class volunteers.
15. A grand champion ribbon and reserve champion ribbon may be awarded in a Department at the discretion of the judge.
16. All articles must be entered in the name of the maker.
17. No article previously shown is eligible to be shown again.
18. If more than three of a kind not previously listed are entered, a new class may be formed at the discretion of the Department Superintendent.

## Open Class Schedule

<p><b>Sunday, July 26<sup>th</sup> &amp; Monday July 27<sup>th</sup></b></p> <p><b>9:00 am – 6:00 pm</b> Entries accepted in all divisions.</p> <p><b>All entries must be entered by Monday.</b></p>	<p><b>Tuesday, July 30<sup>th</sup></b></p> <p><b>Hall Closed</b></p> <p><b>9:00 am</b> Judging of Open Class Exhibits</p>	<p><b>Wednesday, July 28<sup>th</sup></b></p> <p><b>10:00 am – 8 pm</b> Open Class exhibits open for public viewing.</p> <p><b>2:00 pm – 6:00 pm</b> Entries accepted for Commissioners' Cookie Jar Contest, Apple Pie Contest and Wheelbarrow Contest.</p>	<p><b>Thursday, July 29<sup>th</sup></b></p> <p><b>8:00 am – 11:30 am</b> Entries accepted for Commissioners' Cookie Jar Contest, Apple Pie Contest and Wheelbarrow Contest.</p> <p><b>12:30 pm</b> Judging of Apple Pies</p> <p><b>1:00 pm</b> Judging of Commissioners' Cookie Jars</p> <p><b>1:30 pm</b> Judging Wheelbarrow gardens</p>	<p><b>Sunday, Aug., 2<sup>nd</sup></b></p> <p><b>10:00 am – 1:00 pm</b> Entries pick up and premium payout. <b><u>Entries not picked up shall forfeit premiums.</u></b> Vehicles will not be allowed on the Midway. Assistance will be given by staff as needed.</p>
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## FINE ARTS

**Entries close at 6:00 pm Monday, July 27<sup>th</sup> in the South Hall. Judging begins at 9:00 am on Tuesday, July 28<sup>th</sup>.**

1. Each exhibitor is entitled to enter a total of two pieces per class (Example: Exhibitor may enter two still life acrylic paintings in Class 101).
2. All entries should be titled and are required to have the artist's name, address, age group, medium used, class number, subclass, and price (if for sale) clearly printed and attached to the back of each entry.
3. No works previously shown at the Garfield County Fair can be shown again.
4. **ALL WORKS OF ART AND PHOTOGRAPHY MUST BE FRAMED IN SUITABLE MATERIAL WITH SCREW-EYES AND WIRE IN PLACE AND READY FOR HANGING.** Oil/acrylic work must be dry and framed. Each entry must have an adequate hanger for the weight of the picture. Over-sized entries must provide their own easel.
5. No saw tooth hangers, tape or string. Entries without proper hangers as described in rule 4 may not be accepted for exhibition.
6. Exhibitors will be asked to place any three-dimensional pieces weighing more than fifteen pounds in position for the duration of the Fair.
7. The Fine Arts Committee reserves the right to change any entries and place them in proper categories.
8. Although every effort will be made to secure items in the Exhibit Hall, Garfield County Fair and its representatives will not be responsible for any loss or damage to art exhibits or personal items.
9. Exhibitors will designate their age group
10. Other media in fine arts class may include:  
Acrylics

Charcoal  
Oils  
Watercolor  
Pen and ink  
Pencil  
Pastel  
Three dimensional  
Crayon or marker

11. A People's Choice Award will be selected from the classes within the Fine Arts department. The People's Choice Award is selected by popular vote. Vote for your favorite Fine Arts exhibit through Friday during the week of the fair in the South Exhibit Hall. A \$20.00 premium will be offered for the People's Choice Award winner payable upon picking up their exhibit.

## **CLASS DESCRIPTIONS**

### **DIVISION 01 ART**

#### **ART- ACRYLIC**

0101 Acrylic, scenic  
0102 Acrylic, people  
0103 Acrylic, animal  
0104 Acrylic, action  
0105 Acrylic, nature  
0106 Acrylic, still life  
0107 Acrylic, abstract

#### **ART-CHARCOAL**

0201 Charcoal, scenic  
0202 Charcoal, people  
0203 Charcoal, animal  
0204 Charcoal, action  
0205 Charcoal, nature  
0206 Charcoal, still life  
0207 Charcoal, abstract

#### **ART-OIL**

0301 Oil, scenic  
0302 Oil, people  
0303 Oil, animal  
0304 Oil, action  
0305 Oil, nature  
0306 Oil, still life  
0307 Oil, abstract

#### **ART-WATERCOLOR**

0401 Watercolor, scenic  
0402 Watercolor, people  
0403 Watercolor, animal  
0404 Watercolor, action  
0405 Watercolor, nature  
0406 Watercolor, still life  
0407 Watercolor, abstract

#### **ART-PEN & INK**

0501 Pen and ink, scenic  
0502 Pen and ink, people  
0503 Pen and ink, animal

- 0504 Pen and ink, action
- 0505 Pen and ink, nature
- 0506 Pen and ink, still life
- 0507 Pen and ink, abstract

#### **ART-PENCIL**

- 0601 Pencil, scenic
- 0602 Pencil, people
- 0603 Pencil, animal
- 0604 Pencil, action
- 0605 Pencil, nature
- 0606 Pencil, still life
- 0607 Pencil, abstract

#### **ART-PASTEL**

- 0701 Pastel, scenic
- 0702 Pastel, people
- 0703 Pastel, animal
- 0704 Pastel, action
- 0705 Pastel, nature
- 0706 Pastel, still life
- 0707 Pastel, abstract

#### **ART-THREE-DIMENSIONAL**

- 0801 Three-dimensional, scenic
- 0802 Three-dimensional, people
- 0803 Three-dimensional, animal
- 0804 Three-dimensional, action
- 0805 Three-dimensional, nature
- 0806 Three-dimensional, still life
- 0807 Three-dimensional, abstract

#### **ART-MIXED MEDIA**

- 0901 Mixed media, scenic
- 0902 Mixed media, people
- 0903 Mixed media, animal
- 0904 Mixed media, action
- 0905 Mixed media, nature
- 0906 Mixed media, still life
- 0907 Mixed media, abstract

#### **ART-CRAYON OR MARKER**

- 1001 Crayon or marker, scenic
- 1002 Crayon or marker, people
- 1003 Crayon or marker, animal
- 1004 Crayon or marker, action
- 1005 Crayon or marker, nature
- 1006 Crayon or marker, still life
- 1007 Crayon or marker, abstract

### **DIVISION 2 PHOTOGRAPHY**

#### **PHOTOGRAPHY-COLOR FILM**

- 0201 Color film, scenic

0202 Color film, people  
0203 Color film, animal  
0204 Color film, action  
0205 Color film, nature  
0206 Color film, still life

#### **PHOTOGRAPHY-BLACK AND WHITE FILM**

0207 Black and white film, scenic  
0208 Black and white film, people  
0209 Black and white film, animal  
0210 Black and white film, action  
0211 Black and white film, nature  
0212 Black and white film, still life

#### **PHOTOGRAPHY-COLOR DIGITAL**

0213 Color digital, scenic  
0214 Color digital, people  
0215 Color digital, animal  
0216 Color digital, action  
0217 Color digital, nature  
0218 Color digital, still life

#### **PHOTOGRAPHY-BLACK & WHITE DIGITAL**

0219 Black and white digital, scenic  
0220 Black and white digital, people  
0221 Black and white digital, animal  
0222 Black and white digital, action  
0223 Black and white digital, nature  
0224 Black and white digital, still life

#### **PHOTOGRAPHY-ENHANCED DIGITAL**

0225 Enhanced digital, scenic  
0226 Enhanced digital, people  
0227 Enhanced digital, animal  
0228 Enhanced digital, action  
0229 Enhanced digital, nature  
0230 Enhanced digital, still life

## **QUILTING**

**Entries close at 6:00 pm July 27<sup>th</sup> in the South Hall. Judging begins at 9:00 am on Tuesday, July 28<sup>th</sup>.**

1. Each entry must have been made and/or completed in the last 2 years, and not previously shown at the Garfield County Fair.
2. There will be a Grand Champion quilt.
3. The CQC may recognize a Judge's Choice, First Time Competition, and CQC Award of Excellence. Monetary awards may be included.
4. Special Prize: The CQC may also award a special ribbon for First Time Competition Entry. Please be sure to specify on your entry form if you are entering a quilt for the first time. A CQC ribbon will be pinned on the winning quilt, selected by a CQC judge. The award winner will receive a check by postal mail from the CQC.

#### **Definitions:**

**1 Person Quilt** - made entirely by the exhibitor

**2 Person Quilt** - top made by the exhibitor and quilted by another person

**Appliqué Quilt** - hand or machine appliqué is the primary technique of construction, may have small amounts of other techniques or embellishments

**Bed Quilt** - for use on bed, including baby and lap quilts

**Found and finished** - old or vintage quilt top made by another and finished by the exhibitor

**Group Quilt** - 3 or more people contributed to making the quilt top and/or quilting

**Home Accessories** - pillows, placemats, hot pads, etc.

**Kit/Block of the Month Quilt** - made from a precut kit or made with "Block of the Month" pattern packets in which the fabrics were supplied to the quilt maker

**Miniature Quilts** - scaled down version of a larger quilt: 16" square or less

**Mixed Technique** - 2 or more techniques: piecing, appliqué, embroidery, embellishments, etc.

**Original Art Quilt** - original design of the quilt maker and made entirely by the exhibitor

**Pieced Quilt** - hand or machine piecing is the primary technique of construction, may have small amounts of other techniques or embellishments

**Quilt** – a fabric sandwich held together with hand or machine quilting stitches or ties

**Quilted Fashions** - clothing, fashion accessories, bags and totes

**Raggy Quilt** - seams on the outside, clipped so they will fray

**Repurposed/Recycled** - made from textiles having previous "life" - jeans, dresser scarves, old quilts, dish towels, etc.

**Tied Quilt** - yarns, ribbons, carpet thread, etc. are used to combine quilt sandwich

**Wall Quilt** - for display on a wall and should have a sleeve or hanging device

## **CLASS DESCRIPTIONS**

### **DIVISION 01 ONE PERSON QUILTS**

#### **BED QUILTS**

0101 Hand pieced/hand quilted

0102 Hand pieced/home machine quilted

0103 Hand pieced/longarm quilted

0104 Machine pieced/hand quilted

0105 Machine pieced/home machine quilted

0106 Machine pieced/longarm quilted

0107 Hand appliquéd/hand quilted

0108 Hand appliquéd/home machine quilted

0109 Hand appliquéd/longarm quilted

0110 Machine appliquéd/hand quilted

0111 Machine appliquéd/home machine quilted

0112 Machine appliquéd/longarm quilted

0113 Mixed technique/hand quilted

0114 Mixed technique/home machine quilted

0115 Mixed technique/longarm quilted

0116 Holiday/hand quilted

0117 Holiday/longarm quilted

#### **WALL QUILTS**

0201 Hand pieced/hand quilted

0202 Hand pieced/home machine quilted

0203 Hand pieced/longarm quilted

0204 Machine pieced/hand quilted

0205 Machine pieced/home machine quilted

0206 Machine pieced/longarm quilted

0207 Hand appliquéd/hand quilted

0208 Hand appliquéd/home machine quilted

0209 Hand appliquéd/longarm quilted

0210 Machine appliquéd/hand quilted

0211 Machine appliquéd/home machine quilted

0212 Machine appliquéd/longarm quilted

0213 Mixed technique/hand quilted

0214 Mixed technique/home machine quilted

0215 Mixed technique/longarm quilted

0216 Holiday/hand quilted

0217 Holiday/longarm quilted

### **DIVISION 02 TWO PERSON QUILTS**

#### **BED QUILTS**

0301 Hand pieced/hand quilted

0302 Hand pieced/home machine quilted

0303 Hand pieced/longarm quilted  
0304 Machine pieced/hand quilted  
0305 Machine pieced/home machine quilted  
0306 Machine pieced/longarm quilted  
0307 Hand appliquéd/hand quilted  
0308 Hand appliquéd/home machine quilted  
0309 Hand appliquéd/longarm quilted  
0310 Machine appliquéd/hand quilted  
0311 Machine appliquéd/home machine quilted  
0312 Machine appliquéd/longarm quilted  
0313 Mixed technique/hand quilted  
0314 Mixed technique/home machine quilted  
0315 Mixed technique/longarm quilted  
0316 Holiday/hand quilted  
0317 Holiday/longarm quilted

#### **WALL QUILTS**

0401 Hand pieced/hand quilted  
0402 Hand pieced/home machine quilted  
0403 Hand pieced/longarm quilted  
0404 Machine pieced/hand quilted  
0405 Machine pieced/home machine quilted  
0406 Machine pieced/longarm quilted  
0407 Hand appliquéd/hand quilted  
0408 Hand appliquéd/home machine quilted  
0409 Hand appliquéd/longarm quilted  
0410 Machine appliquéd/hand quilted  
0411 Machine appliquéd/home machine quilted  
0412 Machine appliquéd/longarm quilted  
0413 Mixed technique/hand quilted  
0414 Mixed technique/home machine quilted  
0415 Mixed technique/longarm quilted  
0416 Holiday/hand quilted  
0417 Holiday/longarm quilted

#### **DIVISION 03 OTHER QUILT CATEGORIES**

0501 Group Quilt  
0502 Crazy Quilt  
0503 Yo-Yo Quilt  
0504 Cathedral Quilt  
0505 Whole Cloth Quilt  
0506 Hand Embroidered Quilt  
0507 Machine Embroidered Quilt  
0508 Kit/Block of the Month Quilt  
0509 Found and Finished Quilt  
0510 Repurposed/Recycled Quilt  
0511 T-Shirt Quilt  
0512 Tied Quilt  
0513 Raggy Quilt  
0514 Original design/Art Quilt  
0515 Miniature Quilt  
0516 Table Runners & Table Toppers  
0517 Home Accessories  
0518 Quilted Fashions  
0519 Holiday  
0520 Placemats  
0521 Potholders



## **DIVISION 04 YOUTH CLASSES: ANY QUILT, TECHNIQUE, OR SIZE**

0601 Any quilt, any technique, any size - 12 and under

0601 Any quilt, any technique, any size - 13 to 17

## **NEEDLEWORK**

1. **Entries close at 6:00 pm July 27<sup>th</sup> in the South Hall. Judging begins at 9:00 am on Tuesday, July 28<sup>th</sup>.** For an excellent reference of judging criteria for crafts, clothing construction, quilts, and more, please visit the CSU Extension Office to obtain 4-H Project score sheets. These guidelines for youth are highly applicable for adult needlework projects.
2. Only two entries will be made in any one class by an exhibitor.

### **CLASS DESCRIPTIONS**

#### **DIVISION 01 KNITTING**

0101 Home accessories

0102 Garment

0103 Toys, doll clothes

0104 Other hand-knit item

0105 Machine knit item

#### **DIVISION 02 CROCHET**

0201 Home accessories

0202 Garment

0203 Toys, doll clothes

0204 other crochet item

0205 Period doll

0206 Doily under 14"

0207 Doily over 14"

#### **DIVISION 03 AFGHANS**

0301 Knitted

0302 Crocheted

0303 Mile a Minute

0304 other afghan

#### **DIVISION 04 TATTING**

0401 Tatted sets

0402 Tatted accessory

0403 Tatted doily

0404 other tatted

#### **DIVISION 05 EMBROIDERY**

0501 Home accessory

0502 Clothing

0503 Sampler

0504 Pillow cases

0505 Cross stitch picture, small, up to 12"

0506 Cross stitch picture, large, over 12"

0507 Cross stitch sampler

0508 Cross stitch stamped

0509 Cross stitch original  
0510 Cross stitch clothing  
0511 Cross stitch napkin, tablecloth  
0512 Cross stitch other  
0513 Machine pot holder  
0514 Machine kitchen towel  
0515 Machine bath towel  
0516 Machine apron  
0517 Machine sweatshirt  
0518 Machine other clothing  
0519 Machine pillows  
0520 Machine other item  
0521 Any long stitch item  
0522 Any crewel pictures  
0523 Any other crewel  
0524 Any candle wicking  
0525 Any chicken scratch  
0526 Any hardanger  
0527 Any counted thread  
0528 Other needlepoint  
0529 Silk ribbon

#### **DIVISION 06 OTHER NEEDLEWORK**

0601 Any bead work  
0602 Any plastic canvas  
0603 Any loom weaving  
0604 Any hand weaving  
0605 Rug, braided  
0606 Rug, latch hooked  
0607 Rugs other  
0608 Other hooked item  
0609 Any soft sculpture  
0610 Any hand applique  
0611 Other needlework

#### **DIVISION 07 CLOTHING**

0701 Infant clothing  
0702 Child clothing  
0703 Women clothing  
0704 Formal wear  
0705 Men clothing  
0706 Ensemble 2 to 4 pieces  
0707 Jacket or coat  
0708 Sleepwear, intimates  
0709 Apron  
0710 Household  
0711 Stuffed toy  
0712 Costume  
0713 Accessories  
0714 Other

#### **DIVISION 08 FELTING**

0801 Useful  
0802 Wearable  
0803 Artistic

#### **DIVISION 09 HOLIDAY**

0901 Knitted  
0902 Crochet  
0903 Afghan

- 0904 Quilted
- 0905 Embroidered
- 0906 Cross stitch
- 0907 Other
- 0908 Wall hangings
- 0909 Clothing
- 0910 Felted

**DIVISION 10 NON-QUILTED WALL HANGINGS**

(Must have sleeve or hook for hanging)

- 1001 Machine pieced
- 1002 Hand pieced
- 1003 Embroidered
- 1004 Appliquéd
- 1005 Group project

**DIVISION 11 RECYCLED**

- 1101 Clothing
- 1102 Needlework
- 1103 Household

**CRAFTS**

**Entries close at 6:00 pm July 27<sup>th</sup> in the South Hall. Judging begins at 9:00 am on Tuesday, July 28<sup>th</sup>. Jewelry needs to be mounted and display ready to be judged.**

Lego entries should be submitted on a Lego base affixed to wood or foam core board. Lego entries should be solidly constructed (not heavy or too fragile) to allow for display. Lego entries must be an original design which is authentic, not copied or imitated. No licensed, published designs, patterns or sets can be used for Lego entries.

**CLASS DESCRIPTIONS**

**DIVISION 01 CRAFTS**

- 0101 Raku
- 0102 Decoupage
- 0103 Stained glass, leaded window
- 0104 Stained glass, leaded accessory
- 0105 Stained glass, foiled
- 0106 Leather clothing
- 0107 Leather accessory
- 0108 Other leather
- 0109 Jewelry
- 0110 Metal art
- 0111 Wood carving
- 0112 Wood burning
- 0113 Wood working
- 0114 Glass decorated
- 0115 String or wire art
- 0116 Rock item
- 0117 Shell item
- 0118 Handmade toy
- 0119 Artificial flowers display
- 0120 Dried flowers display
- 0121 Seasonal, party decorations
- 0122 Pine cone art
- 0123 Fly tying
- 0124 Tile inlay
- 0125 Wreaths
- 0126 Special occasion gifts
- 0127 Recycled art

0128 Painted items  
0129 Candles  
0130 Scrap booking  
0131 Beading  
0132 Photo album or frame  
0133 Other craft

#### **DIVISION 02 DOLLS HANDMADE**

0201 Period doll, handmade clothes  
0202 Rag doll  
0203 Doll clothing, not knitted or crocheted  
0204 Other dolls

#### **DIVISION 03 HOME FURNISHINGS**

0301 Refinished furniture  
0302 Handmade furniture  
0303 Accessory  
0304 Baskets  
0305 Wall art  
0306 Other

#### **DIVISION 04 CERAMICS**

##### **EARTHENWARE, STONEWARE AND PORCELAIN**

0401 Mugs, cups  
0402 Plates, platters  
0403 Bowls  
0404 Vases  
0405 Other functional  
0406 Dolls and toys  
0407 Ornaments, decorative  
0408 Other sculptural

#### **DIVISION 05 LEGO CREATION**

Examples: transportation, people, animals, building, and any other

0501 Legos, no kits

#### **DIVISION 06 UNIQUE**

0601 Other

#### **DIVISION 07 TEXTILE PAINTING**

0701 Place mats, set of 4  
0702 Pillowcases, set of 2  
0703 Quilt  
0704 Tablecloth  
0705 Pictures  
0706 Clothing  
0707 Other

## **FOOD PRESERVATION**

**Entries close at 6:00 pm July 27<sup>th</sup> in the South Hall. Judging begins at 9:00 am on Tuesday, July 28<sup>th</sup>.**

1. The Food Preservation Division will be supervised by Master Food Safety Advisor volunteers from Colorado State University Extension in Garfield County. Contact CSU Master Food Safety Advisors at 970-625-3969.
2. Products exhibited must have been prepared since the 2018 Fair, in the most recent season of production.
3. All preserved foods must be processed according to the latest USDA recommendations - refer to the current recipes, instructions and guidelines provided by Colorado State University Extension, National Center for Home Food Preservation, and/or Fresh Preserving (Ball® and Kerr®) a Rubbermaid Corporation. The same is true of all dried foods. Refer to publication Drying Foods, Dehydrating Fruits, Vegetables, Leathers and Jerkies. You may reach the

Garfield County Extension Office at 970-625-3969. [www.ext.colostate.edu](http://www.ext.colostate.edu), [www.nchfp.uga.edu](http://www.nchfp.uga.edu), [www.freshpreserving.com](http://www.freshpreserving.com)

4. Any food exhibits may be tested to the satisfaction of the judge. Wine, jellies, butters, jams, preserves, pickles, spice products, and dried products may be opened and tasted.
5. No food item which would not be safe to eat at time of judging or which needs refrigeration will be accepted.
6. Standard canning jars must be used. Canned products must be displayed in canning mason jars, jellies in mason jelly jars, or canning mason jars and use a two-piece canning lid. Frozen jams must be in see-through freezer containers.
7. Rings should be loosened.
8. No jelly glasses or paraffin on jellies will be allowed. No open kettle items will be allowed.
9. Dried products accepted in decorative jars.
10. Dried division is to include foods dried according to the latest USDA recommendations. Foods should be dried in a dehydrator or oven, according to an approved recipe. Recipe must be provided for all jerkies.
11. All preserved foods must be labeled with the name of the product, date processed, method of processing, processing time, pounds per pressure, elevation level (refer to sample label below) and recipe source. Recipe must be attached for salsas, seasoned tomato sauces and spaghetti sauces. Labels are available from Garfield County Master Food Safety Advisor volunteers, via the Extension Office and at local farmers markets.
12. Canned vegetables, meats, soups and low acid foods must be pressure canned.
13. If more than three of a kind not previously listed are entered, a new class can be formed, at the discretion of the superintendent.
14. Food Preservation sample entries:

Peaches - Hot Packed  
Boiling water bath  
Canned 35 minutes at 5,000 feet  
Recipe: Ball Blue Book  
September 2019

Apricots  
Dehydrator dried, 8 hours  
Recipe: CSU Extension Fact Sheet  
July 2019

Green Beans  
Hot pack, 1/2 tsp. salt  
Pressure canned at 12 1/2 pounds  
30 minutes at 5,000 feet  
Recipe: So Easy to Preserve  
July 2019

#### **JUDGING CRITERIA**

Quality - Distinct, uniform pieces.  
Liquid - Clear, properly filled.  
Color - Natural, not faded or unnaturally bright.  
Preparation - Follows tested recipe guidelines.  
Pack - Full, attractive, practical, proper head space.  
Container - Clean, suitable, neatly labeled.

#### **CLASS DESCRIPTIONS**

##### **DIVISION 01 CANNED FRUITS**

All items must be water bath processed. All entries must be labeled with processing method, time, elevation, recipe source, etc.

Examples: Berries, peach, pie filling, and any fruit that can be canned.

0101 Apricot  
0102 Apple  
0103 Applesauce  
0104 Berries  
0105 Sweet Cherry  
0106 Pie Cherries  
0107 Peach  
0108 Pear  
0109 Plum  
0110 Other Fruit

0111 Pie Filling  
0112 Fruit Juice

### **DIVISION 02 CANNED VEGETABLES**

All items must be pressure canned. Exception: Tomatoes canned with added acid may be water bath processed. All entries must be labeled with processing method, time, pounds pressure, recipe source, etc.

Examples: Tomatoes, Green Beans, Marinara Sauce and any vegetables that can be canned.

0201 Asparagus  
0202 Green Beans  
0203 Dried Beans  
0204 Beet  
0205 Carrot  
0206 Corn  
0207 Peas  
0208 Greens  
0209 Pumpkin  
0210 Squash  
0211 Onion  
0212 Pepper  
0213 Potatoes  
0214 Sweet Potatoes  
0215 Mushroom  
0216 Tomatoes  
0217 Other Vegetable

### **DIVISION 03 CANNED MEATS AND SOUPS**

All canned meats and soups must be pressure canned. All entries must be labeled with processing method, time, pounds pressure, recipe source, etc.

**Examples: Elk Cubes, Salmon, Vegetable Soup, Venison Stew, Spaghetti Sauce w/ meat**

0301 Any meat, pressure canned  
0302 Any fish, pressure canned  
0303 Any soup, pressure canned  
0304 Any stew, pressure canned

### **DIVISION 04 FERMENTATION**

Professional Winemaker entries will be judged separately from Hobby Winemaker entries.

### **JUDGING CRITERIA**

1. Bottles must be labeled with: (a) beginning date (b) racking dates (c) bottling date.
2. Wine will be judged for clarity, bouquet and taste.
3. Wines will be divided according to fruit flavor. Each subclass will be further divided according to fruit flavor.
4. Classes will be added upon discretion of foods superintendent.
5. NO soda bottles accepted unless they have screw tops.
6. Label exhibit with: date, flavor, herbs, etc. and method used.
7. Label wine exhibit: When bottled, length of aging

### **WINE**

0401 Grape wine, scratch  
0402 Grape wine, kit  
0403 Grape wine, partial kit  
0404 Other fruit wine, scratch  
0405 Other fruit wine, kit  
0406 Other fruit wine, partial kit  
0407 Dessert wine, scratch  
0408 Dessert wine, kit  
0409 Dessert wine, partial kit

- 0410 Other wine, scratch
- 0411 Other wine, kit
- 0412 Other wine, partial kit

**OTHER SPIRITS**

- 0413 Sherry, scratch
- 0414 Sherry, kit
- 0415 Sherry, partial kit

**VINEGARS**

- 0416 Vinegar, any

**BEER**

- 0417 Beer, mash
- 0418 Beer, partial mash
- 0419 Beer, kit

**CORDIALS**

- 0420 Cordials, any

**JELLIES, JAMS, PRESERVES, BUTTERS, CONSERVES & MARMALADES CRITERIA**

1. All items must be water bath processed. All entries must be labeled with processing method, time, elevation, recipe source, etc.
2. Jellies: Texture - tender, firm enough to hold angle when cut, smooth. Appearance - color, clarity, container. Flavor - natural, pleasing sweetness. Preparation – follows tested recipe guidelines.
3. Jams: Fruit cooked with water and sugar with no regard to preserving the shape of the fruit. Frozen jams must be in see-through containers.
4. Preserves: Fruit may be whole or cut in uniform pieces with a clear syrup. Fruit preserved retains its original shape. Product should be tender and saturated with syrup.
5. Butters: Made from fruits containing a larger portion of the fleshy materials. Seeds and skins are discarded. The mixture is smoother than the jam mixture.
6. Conserves: Thin slices or small pieces of fruit suspended in jelly-like syrup. Usually containing more than one fruit with the addition of nuts and raisins, etc.
7. Marmalades: Soft fruit jellies containing small pieces of fruit or peel evenly suspended in the transparent jelly.
8. No jelly glasses or paraffin seals. No open kettle process. Use two-piece canning lid and must be water bath processed, except frozen jams.

**DIVISION 05 JELLIES, JAMS, PRESERVES, BUTTERS, CONSERVES & MARMALADES**

**JELLY**

- 0501 Jelly, grape
- 0502 Jelly, apple
- 0503 Jelly, mint
- 0504 Jelly, chokecherry
- 0505 Jelly, plum
- 0506 Jelly, strawberry
- 0507 Jelly, raspberry
- 0508 Jelly, Apricot
- 0509 Jelly, pear
- 0510 Jelly, rhubarb
- 0511 Jelly, crabapple
- 0512 Jelly, cranberry
- 0513 Jelly, blueberry
- 0514 Jelly, cherry
- 0515 Jelly, pepper
- 0516 Jelly, other
- 0517 Jelly, peach

**JAM**

- 0601 Jam, grape
- 0602 Jam, apple
- 0603 Jam, mixed fruit
- 0604 Jam, chokecherry
- 0605 Jam, plum
- 0606 Jam, strawberry

- 0607 Jam, raspberry
- 0608 Jam, apricot
- 0609 Jam, pear
- 0610 Jam, rhubarb
- 0611 Jam, crabapple
- 0612 Jam, cranberry
- 0613 Jam, blueberry
- 0614 Jam, cherry
- 0615 Jam, Other
- 0616 Jam, peach

**FREEZER**

- 0701 Freezer jam, cherry
- 0702 Freezer jam, peach or apricot
- 0703 Freezer jam, strawberry
- 0704 Freezer jam, raspberry
- 0705 Freezer jam, other

**PRESERVES**

- 0801 Preserves, cherry
- 0802 Preserves, peach or apricot
- 0803 Preserves, strawberry
- 0804 Preserves, raspberry
- 0805 Preserves, other kind

**CONSERVES**

- 0901 Conserves, cherry
- 0902 Conserves, peach or apricot
- 0903 Conserves, strawberry
- 0904 Conserves, raspberry
- 0905 Conserves, other kind

**SYRUP & HONEY**

- 1001 Maple syrup
- 1002 Fruit syrup
- 1101 Honey, any

**MARMALADE**

- 1201 Marmalade, any

**DIVISION 06 PICKLES, SPICE PRODUCTS**

Must be water bath processed. All entries must be labeled with processing method, time, elevation, recipe source, etc.

**JUDGING CRITERIA:**

Flavor - natural, not too much spice or acid. Pack – neatness and well covered with liquid. Fruit & Vegetable Quality - condition of product chosen and condition of finished product. Preparation – follows tested recipe guidelines.

Exhibitor must provide recipe for chili sauces and salsas.

- 1301 Sour cucumber pickle
- 1302 Sweet cucumber pickle
- 1303 Dill pickle
- 1304 Bread and butter pickles
- 1305 Other cucumber pickles
- 1306 Catsup, pint or ½ pint
- 1307 Salsa – Red
- 1308 Chili Sauce
- 1309 Green Chili Sauce
- 1310 Pickled peppers
- 1311 Relish
  - a. Dill
  - b. Sweet
  - c. Other
- 1312 Pickled fruits
- 1313 Other pickled



- 1314 Other sauce
- 1315 Pickled beets
- 1316 Salsa – Green
- 1317 Salsa – Fruit

**DIVISION 07 DRIED PRODUCTS**

Exhibit in jars with lids. Decorative jars accepted.

**CLASS DESCRIPTION**

- 1401 Fruit, 6 pieces or 1 cup
- 1402 Fruit leather, one 6” roll or 3 - 2” rolls
- 1403 Vegetables, 1/2 cup
- 1404 Granola, 1/2 cup
- 1405 Trail Mix, 1/2 cup
- 1406 Jerky, 6 pieces, follow CSU guidelines
- 1407 Other dried food

**DIVISION 08 CANNING DISPLAY**

A “canning display” is promoted to showcase the talent and ability of ONE person to present an exhibit that excels in the following criteria:

1. Appearance of Display: Lids, rings, standard jars, cleaned and uniformly labeled.
2. Quality: Uniformity of product, natural color, clear liquid, prime maturity and good texture.
3. Pack: Proper headspace, attractive and practical.
4. Preparation: Follows tested recipe guidelines.
5. Variety of Exhibit: Color, texture and uniqueness.
6. Creativity: How it’s displayed or presented.

A cash award for the display judged best in appearance, quality, pack and variety will be given.

Display A: \$25.00 Display B: \$15.00

**1501 DISPLAY A**

Consists of 10 jars as follows:

- 1 quart tomatoes or tomato juice
- 2 pints any other vegetables or soup mixture (Must be pressure canned.)
- 1 quart fruit juice or nectar
- 1 quart or pint of fleshy fruit such as apricots, peaches, plums, pears or apples
- 1 quart or pint of berries, cherries, rhubarb or applesauce, fruit pickles or fruit cocktail
- 1 pint or ½ pint preserves, marmalade, butter, conserves or jam
- ½ pint any variety jelly
- 1 pint or quart pickles any variety
- 1 pint or ½ pint of relish, salsa or sauce (such as chili, tomato, barbecue, etc.)

**1502 DISPLAY B**

Consists of any 5 jars from the above list. These jars may also be entered in Open Class sections but must have separate class entry tags if you desire to do this.

Tags will be marked so jars are returned to the individual canning displays and not to Open Class shelves.

**BAKED GOODS**

**Entries close at 6:00 pm July 27<sup>th</sup> in the South Hall. Judging begins at 9:00 am on Tuesday, July 28<sup>th</sup>.** All general Open Class rules apply. All entries in these classes must be homemade, unless noted. **ALL ENTRIES, INCLUDING COOKIES, MUST BE PLACED ON DISPOSABLE WHITE PLATES AND IN A ZIP LOCK BAG PRIOR TO BEING ENTERED AT**

**THE FAIRGROUNDS.** All cakes must be placed on a sturdy, covered surface that is 1 – 1½” larger than the cake and covered in plastic. All baked products, except decorated cakes, must be able to be cut and tasted by the judge. A representative sample of each baked product (cake, pie, bread) will remain on display until Saturday, August 1, 8:00 pm. All leftover baked good items except decorated cakes will be sold in a fund-raiser for the Open Class Department following judging. The Garfield County Fair and its representatives will not be responsible for any lost or damaged personal items such as plates or platters. **PLEASE USE DISPOSABLE WHITE PLATES AND TINS WHENEVER POSSIBLE.** Entries requiring refrigeration will be accepted on a limited basis due to limited refrigerator space. Once this space has been filled, no more entries requiring refrigeration will be able to be accepted! This includes cream pies, products containing cream cheese, cream cakes or fillings. Judging criteria: flavor, appearance, color, texture, consistency and leavening.

### **PRODUCT STANDARDS FOR BAKED GOODS**

**YEAST BREAD:** should have a uniform golden crust, a smooth, well-rounded top, slices easily, and holds shape. Texture should be moderately fine, even grained, free from large air bubbles, and well-baked. The flavor should be pleasant with a bland nut-like taste.

**QUICK BREAD:** should be even or slightly rounded, golden brown crust and equally light throughout. Texture should have a fine even grain, not crumbly. Flavor should be characteristic of ingredients. Any nuts or fruits should be uniformly distributed.

**COFFEE CAKES:** should be well-baked and browned, not doughy, crumbly or drippy. If dough swirls, it should have a clean-cut design. Icing should enhance appearance. Flavor of topping should complement or be a pleasant contrast to flavor or basic dough.

**CAKES:** should have a neat appearance. Texture should be consistent with recipe and ingredients used with flavor well-blended and pleasant to taste.

### **CLASS DESCRIPTIONS**

#### **DIVISION 01 - COOKIES**

- 0101 Six bars
- 0102 Six brownies
- 0103 Six peanut butter
- 0104 Six sugar
- 0105 Six molasses
- 0106 Six chocolate chip
- 0107 Six no bake
- 0108 Six from cake mix
- 0109 Six oatmeal
- 0110 Six other

#### **DIVISION 02 - BREADS, QUICK**

- 0201 Banana loaf
- 0202 Zucchini loaf
- 0203 Coffee cake
- 0204 Other quick bread loaf
- 0205 Six muffins, no cups
- 0206 Six biscuits- baking powder
- 0207 Six pieces, corn bread
- 0208 Six flour tortillas
- 0209 Six corn tortillas
- 0210 Six biscuits - buttermilk

#### **DIVISION 03 - BREADS, YEAST & SOURDOUGH**

- 0301 Coffee cake or fancy
- 0302 Wheat loaf
- 0303 White loaf
- 0304 Dinner rolls, 6 any
- 0305 Cinnamon, sweet rolls

- 0306 Machine loaf
- 0307 Other yeast
- 0308 Creative bread form frozen bread
- 0309 Sourdough

**DIVISION 04 - CAKES**

- 0401 Layer Cake, iced
- 0402 Angel Food Cake, no icing
- 0403 Bundt Cake
- 0404 Chiffon Cake, no icing
- 0405 Pound Cake
- 0406 Cake made using fruit
- 0407 Cake made using vegetables
- 0408 Cake made from a mix
- 0409 Cupcakes, 6 iced
- 0410 Cupcakes, 6 no icing

**DIVISION 05 - DECORATED CAKES**

(May use a cake form as cakes will not be tasted)

- 0501 Sheet cake
- 0502 Layer cake
- 0503 Cupcakes
- 0504 Special

**DIVISION 06 - PIES**

- 0601 Fruit, Single crust
- 0602 Fruit, Double crust
- 0603 Fruit, Lattice top
- 0604 Fruit Cobbler
- 0605 Pecan pie
- 0606 Other Nut or vegetable
- 0607 Other pie or pastry

**DIVISION 07 - GOOD FOR YOUR HEALTH**

This section is for those who have modified, substituted ingredients or have used a recipe that reduces fat, cholesterol or calories. All general rules apply. Please include recipe.

- 0701 Any healthy

**DIVISION 08 – GLUTEN FREE**

- 0801 Cookies
- 0802 Bread
- 0803 Cakes
- 0804 Pies

**DIVISION 09 – CANDIES**

- 0901 Fudge, 6 pieces
- 0902 Toffee, 6 pieces
- 0903 Brittle, 6 pieces
- 0904 Divinity, 6 pieces
- 0905 Carmel, 6 pieces
- 0906 Glass Candy, 6 pieces
- 0907 Other candy, 6 pieces
- 0908 Marshmallow, 6 pieces

## FLORICULTURE

**Entries close at 6:00 pm July 27<sup>th</sup> in the South Hall. Judging begins at 9:00 am on Tuesday, July 28<sup>th</sup>. Age groups:**

When three to five flowers are required, they must be of same variety and color. If there are three or more entries of one variety, a class will be established. Enter three blooms per class unless noted. For these exhibits, a bloom is one individual flower on one stem. Please prepare flowers to extend their freshness.

## **CLASS DESCRIPTIONS**

### **DIVISION 01 ASTERS**

0101 Any color, three blooms

### **DIVISION 02 DAHLIA**

0201 Small, under 4", three blooms

0202 Medium, 4-8", three blooms

0203 Large, over 8", one bloom

0204 Cactus, three blooms

### **DIVISION 03 GLADIOLUS**

0301 Any color, 1 spike

### **DIVISION 04 MARIGOLD**

0401 Small, under 2", five blooms

0402 Medium, 2-4", three blooms

0403 Large, over 4", three blooms

### **DIVISION 05 PETUNIA**

0501 Single grandiflora, 3.5-5", three blooms

0502 Small floribunda, 2.5-3", three blooms

0503 Double multiflora, 2-2.5", three blooms

### **DIVISION 06 SUNFLOWERS**

0601 Any color, one bloom

0602 Largest

0603 Tallest

### **DIVISION 07 ROSE**

0701 Tea Rose, any color, one bloom

0702 Floribunda, one cluster

0703 Miniature, one cluster

### **DIVISION 08 COSMOS**

0801 Any color, three blooms

### **DIVISION 09 SNAPDRAGON**

0901 Any color, one spike

### **DIVISION 10 POPPIES**

1001 Any color

### **DIVISION 11 ZINNIA**

1101 Small, under 1.5", five blooms

1102 Medium, 1.5-3", three blooms

1103 Large, 3-4", three blooms

### **DIVISION 12 PANSIES**

1201 Any color

### **DIVISION 13 SWEET PEAS**

1301 Any color

### **DIVISION 14 NASTURTIUMS**

1401 Any color

### **DIVISION 15 SUCCULENTS & CACTUS**

- 1501 Any succulent, pot under 6"
- 1502 Any succulent, pot over 6"
- 1503 Any cactus, pot under 6"
- 1504 Any cactus, pot over 6"

### **DIVISION 16 POTTED PLANTS**

- 1601 With bloom
- 1602 Without bloom
- 1603 Other

### **DIVISION 17 MISCELLANEOUS**

- 1701 Other annual
- 1702 Other perennial
- 1703 Other flower

## **FLORAL ARRANGEMENTS**

**Entries close at 6:00 July 27<sup>th</sup> in the South Hall. Judging begins at 9:00 am on Tuesday, July 28<sup>th</sup>.**

**THEME: "PIONEER DAYS TO MODERN WAYS"**

### **CLASS DESCRIPTIONS**

#### **DIVISION 01 HOME GROWN**

Experienced or novice exhibitors may enter. Flowers and foliage for this class must be home grown. Point schedule for judging: Condition of flowers-30; condition of foliage-30; creativity and originality-20; adherence to theme-20

- 0101 Grandma's Garden, mixed, antique container
- 0102 Fair theme, 'Pioneer Days to Modern Ways'
- 0103 On the Farm
- 0104 Best in Small Packages, 5" or less
- 0105 Happy Fair Days

#### **DIVISION 02 ARTISTIC**

Experienced or novice exhibitors may enter. May use home grown or store-bought flowers and foliage. Point schedule for judging: interpretation of theme-30; creativity-30; originality-20; condition of flowers-10; condition of foliage-10.

- 0201 American Pride
- 0202 Special Occasion
- 0203 Morning Song, cream, white, pale yellow
- 0204 Smiles, flowers, container shades of one color
- 0205 Sense of Humor, junk container
- 0206 Whimsical, birdhouse with outhouse design
- 0207 Beauty Queen, Roses

## **NOXIOUS WEEDS DISPLAY**

**Entries close at 6:00 pm July 27<sup>th</sup> in the South Hall. Judging begins at 9:00 am on Tuesday, July 28<sup>th</sup>.**

**ALL SEED HEADS MUST BE CONTAINED IN PLASTIC TO PREVENT ACCIDENTAL SPREAD OF SEEDS.**

### **CLASS DESCRIPTION**

## **DIVISION 01**

0101 Educational weed board - Main topics of the participant's choice are to be shown, such as history of the weed, economic considerations of weeds, weed control, etc.

0201 Noxious weeds display

Each weed is to be labeled with an identification label as follows:

1. Common name of weed
2. Scientific name of weed
3. Annual or perennial
4. Where found
5. Time of bloom
6. Exhibitor name
7. Address
8. Date collected
9. How eradicated: spray, cultivation or other

Judging is based on:

1. Identification
2. Quantity of weeds
3. Variety of weeds
4. Neatness of display
5. Completeness - place pressed specimens in proper balance on mounting cards.

## **HORTICULTURE - FRUIT**

**Entries close at 6:00 pm July 27<sup>th</sup> in the South Hall. Judging begins at 9:00 am on Tuesday, July 28<sup>th</sup>.** The Horticulture Division will be supervised by Colorado Master Gardener Volunteers from Colorado State University Extension in Garfield County. Contact CSU Colorado Master Gardeners at 970-625-3969.

A plate consists of three apples, pears, apricots, or peaches, five crab apples, plums or prunes or Seckel pears. If two or more samples of any entry are present, a class will be made at the discretion of the superintendent. Leave stem on all fruit except peaches and apricots.

Fruits will be judge for table use, uniformity of size, shape, color, cleanliness and taste (when applicable) of the specimens.

### **CLASS DESCRIPTIONS**

- 0101 Plate of three apples
- 0102 Plate of three crabapple
- 0103 Plate of three peaches
- 0104 Plate of three pears
- 0105 Plate of three plums
- 0106 Plate of three prunes
- 0107 Plate of 10 berries
- 0108 One bunch of 8+ grapes
- 0109 Plate of three apricots (no stems)
- 0110 One cantaloupes or muskmelons
- 0111 One large watermelon
- 0112 Rhubarb three stalks - no leaves
- 0113 Plate of three any other fruit (That is NOT listed)

## **HORTICULTURE - VEGETABLES**

**Entries close at 6:00 pm July 27<sup>th</sup> in the South Hall. Judging begins at 9:00 am on Tuesday, July 28<sup>th</sup>.** Vegetables will be judged for table use. Uniformity of size, shape and color of the specimens in the entry is important.

## **CLASS DESCRIPTIONS**

### **DIVISION 01 PEPPERS**

- 0101 Three sweet bell peppers
- 0102 Three sweet specialty peppers
- 0103 Three hot specialty peppers
- 0104 Three southwestern peppers
- 0105 Three jalapeño peppers

**DIVISION 02 ONIONS:** trim onions to 1" on top and ½" root, Onions should be cleaned but not peeled.

- 0201 Three onions - round, globe, spindle or top shaped
- 0202 Three onions - flat or Bermuda type
- 0203 Five green onions - bunched, 10 in. long, tied with bulb size of ½ - ¾" and root trimmed to ½"

### **DIVISION 03 TOMATOES**

- 0301 Three ripe tomatoes - stem off
- 0302 Three Roma tomatoes – stem off
- 0303 Five salad tomatoes - cherry, plum, grape, patio or pear – stem off
- 0304 Three green tomatoes - stem on
- 0305 Three unripe tomatoes – stem on

**DIVISION 04 SQUASH:** stems on and representative of those purchased to eat

- 0401 Three yellow squash
- 0402 One spaghetti squash
- 0403 Two small winter squash
- 0404 One large winter squash
- 0405 Two pie pumpkins - small, sugar type
- 0406 One large field pumpkin
- 0407 Three miniature pumpkins
- 0408 Three zucchini
- 0409 Three any other squash (That is NOT listed)

### **DIVISION 05 CUCUMBERS**

- 0501 Three pickling cucumbers
- 0502 Three slicing cucumbers
- 0503 Three seedless and thin-skinned cucumbers
- 0504 Lemon Cucumbers

### **DIVISION 06 MISCELLANEOUS**

- 0601 3 ears sweet corn - leave in husk
- 0602 1 head cabbage
- 0603 1 head cauliflower
- 0604 1 head broccoli
- 0605 1 head lettuce
- 0606 1 bunch celery - Trim leaves uniformly and remove roots
- 0607 3 radishes - bunched and tied
- 0608 3 carrots - 1 in. tops
- 0609 3 beets - 1 in. tops
- 0610 3 turnips - 1 in. tops
- 0611 3 parsnips - 1 in. tops
- 0612 6 yellow snap or wax beans
- 0613 6 green beans
- 0614 6 burgundy beans
- 0615 1 eggplant
- 0616 1 Garlic bulb with 2 in tip, 1 in. neatly trimmed roots
- 0617 6 Peas, snap
- 0618 6 Peas, bush type
- 0619 3 Any other vegetable, (That is NOT listed)
- 0620 Herbs, any variety - 3 stems

## **DIVISION 07 POTATOES**

Potatoes must be clean; do not wash unless unavoidable.

0701 Three potatoes

## **DIVISION 08 THE FUN GROUP**

Pumpkin, cabbage, watermelon, tomatoes will be judged by weight. The heaviest will win blue ribbon for the BIGGEST.

Squash and cucumber will be measured by length, measured around and weighed. Those three numbers will be added together and the largest number will win blue ribbon for the BIGGEST in each class description.

Basket must contain five different varieties of vegetables in any amount and will include two herbs. Will be divided into age groups, if there are sufficient entries

0801 Five ears decorative corn

0802 Most unusual vegetable

0803 Vegetable animal

0804 Biggest pumpkin

0805 Biggest cabbage

0806 Biggest watermelon

0807 Biggest tomato

0808 Biggest squash

0809 Biggest cucumber

0810 Veggie basket - homegrown to be judged on presentation

0811 Herb display/basket – homegrown to be judged on presentation

## **SPECIAL CONTESTS**

**Entries accepted between 2:00 pm and 6:00 pm on Wednesday, July 29<sup>th</sup> and between 8:00 am and 11:30 am on Thursday, July 30<sup>th</sup> in the South Hall. Judging begins at 1:00 pm Thursday, July 30<sup>th</sup>.**

**All General Open Class and Baked Good Rules Apply.** Age groups: Youth, Adult, Senior, & Professional

### **CLASS DESCRIPTIONS**

#### **DIVISION 01 COMMISSIONERS' COOKIE JAR CONTEST**

0101 Commissioner Contest

Contest sponsored and judged by the Garfield County Commissioners.

Prizes:

First: Adult- \$40 and Youth - \$40

Second: Adult - \$20 and Youth - \$20

Third: Adult - \$15 and Youth - \$15

### **GENERAL RULES**

1. The cookie jar must be of at least one-half gallon capacity with a wide mouth. Preferably, the container and decorations are made out of recycled, food-safe materials and suitable for use as a cookie jar.
2. The cookie jar should reflect the Garfield County Fair theme of the current year, 'Pioneer Days to Modern Ways'.
3. Container must be filled and should contain a minimum of three varieties with a minimum of one dozen cookies per variety.
4. In addition to the cookie jar, place three cookies of each variety on a paper plate and cover with plastic wrap so that the judges may have easy access to the cookies for judging.
5. Class will be judged 50% on creativity of container and theme, and 50% on flavor, texture and appearance of cookies.
6. Copyrighted characters, slogans, etc. are not allowed.
7. The cookie jar will remain on display at the fairgrounds. Cookies will be removed from the jar and distributed to the employees of Garfield County and fair volunteers.

#### **DIVISION 02 APPLE PIE CONTEST**

**All General Open Class and Baked Good Rules Apply. PLEASE USE DISPOSABLE TINS.** Ribbons will be awards for senior, adult and youth.



Awards presented immediately after judging. All pies will be sliced and sold to the public for \$1.00 per slice donation immediately following the judging. The proceeds will go to the Open Class Department.

Prizes:

First: Each Class - \$25  
Second: Each Class - \$15  
Third: Each Class - \$10

0201 Double Crust  
0202 Crumb Crust

#### **DIVISION 04 QUEEN/KING OF THE KITCHEN and PRINCESS/PRINCE OF THE KITCHEN**

Determined on the basis of total ribbon points won.

Queen/King: Competitors must enter at least twelve (12) of the competitive Food Preservation and Baked Goods Classes and place in ten (10).

Princess/Prince: Eligible exhibitors must be exhibit as a youth entry. Competitors must enter at least nine (9) of the competitive Food Preservation and Baked Goods Classes and place in seven (7).

1st Place - 3 Points  
2nd Place - 2 Points  
3rd Place - 1 Point

The Garfield County Fair offers the winning Queen/King and Princess/Prince of the Kitchen: A rosette and \$25 each.

0401 Prince or Princess  
0402 King or Queen

#### **DIVISION 05 QUEEN/KING OF THE HOUSE and PRINCESS/PRINCE OF THE HOUSE**

Determined on the basis of total ribbon points won.

Queen/King: Competitors must enter at least twelve (12) of the competitive Needlework, Crafts and Fine Arts Classes and place in ten (10).

Princess/Prince: Eligible exhibitors must be exhibited as a youth entry. Competitors must enter at least nine (9) of the Needlework, Crafts and Fine Arts Classes and place in seven (7).

1st Place - 3 Points  
2nd Place - 2 Points  
3rd Place - 1 Point

The Garfield County Fair offers the winning Queen/King and Princess/Prince of the House: A rosette and \$25 each.

0501 Prince or Princess  
0502 King or Queen

#### **DIVISION 06 QUEEN/KING OF THE YARD and PRINCESS/PRINCE OF THE YARD**

Determined on the basis of total ribbon points won.

Queen/King : Competitors must enter at least twelve (12) of the Field Crops, Horticulture, Floriculture, Floral Arrangements and Noxious Weeds Classes and place in ten (10).

Princess/Prince: Eligible exhibitors must be exhibited as a youth entry. Competitors must enter at least nine (9) of the Field Crops, Horticulture, Floriculture, Floral Arrangements and Noxious Weeds Classes and place in seven (7).

1st Place - 3 Points  
2nd Place - 2 Points  
3rd Place - 1 Point

The Garfield County Fair offers the winning Queen/King and Princess/Prince of the Yard: A rosette and \$25 each.

0601 Prince or Princess  
0602 King or Queen

#### **DIVISION 07 WHEELBARROW GARDEN**

##### **GENERAL RULES**

1. All flowers/vegetable must be grown inside the wheelbarrow prior to delivery to on fairgrounds.
2. Judging will be based on originality, presentation and creativity.
3. Transportation of the wheelbarrow is the exhibitor's responsibility.
4. Wheelbarrows may be displayed outside.

5. Displays to be watered by management daily.

Prizes:

Wheelbarrow Overall Youth 17 and under:

1<sup>st</sup> Place - \$25

2<sup>nd</sup> Place - \$15

3<sup>rd</sup> Place - \$10

Wheelbarrow Overall Adult:

1<sup>st</sup> Place - \$25

2<sup>nd</sup> Place - \$15

3<sup>rd</sup> Place - \$10