

# 2023 GARFIELD COUNTY FAIR & RODEO OPEN EXHIBITS BOOK

## ***Program Contacts:***

Fairgrounds & Events Manager  
Chris Floyd  
970-445-0977

CSU Extension County Director  
Carla Farrand  
970-625-3969 Ext. 1

Fairgrounds & Events Admin Specialist  
Nancy Payne  
970-945-1377, extension 4003

CSU Extension Youth Dev. Spec.  
Taylor Ruckman  
970-625-3969 Ext 5

Fair Board President  
Kate Lewis

Open Exhibits Chair  
Blair Bracken

## **Pre-registration is highly encouraged**

You may submit an entry online here <https://forms.gle/BVBE7GwoygH1MoJo6> or in person at the Fairgrounds Office at 1001 Railroad Avenue, Rifle, CO 81650. The entry form can also be found at [www.garfieldcountyfair.com](http://www.garfieldcountyfair.com).

## **Open Exhibits Divisions**

FINE ARTS  
QUILTING  
NEEDLEWORK  
CRAFTS  
FOOD PRESERVATION  
BAKED GOODS

FLORICULTURE  
CRAFTSMANSHIP  
NOXIOUS WEED DISPLAY  
HORTICULTURE - FRUIT  
HORTICULTURE – VEGETABLES  
SPECIAL CONTESTS

## **Open Exhibits 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 Fairgrounds Office for those exhibitors who have submitted their entries prior to fair.
5. Entry tags must match the name as on the entry form.
6. Classes may be created or combined at the discretion of the superintendent.
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: Exhibitors may enter a total of two entries in the Baked Goods Department, Cookies Division, and Chocolate Chip Class.
9. Entries must specify a variety (i.e., chocolate chip cookies) or “name” of a 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 exhibits.
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 – a professional exhibitor is described as: <i>“a person who derives income from a specific knowledge base or product as opposed to an amateur or hobbyist.”</i>

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 (rosette ribbons) \$10
  - Reserve Champion (rosette ribbons) \$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 Exhibits volunteers.
15. A grand champion ribbon and reserve champion ribbon may be awarded in a Division 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 Open Exhibits Superintendent.

## Open Exhibits Schedule

Sunday, July 23rd, 10:00am – 4:00pm

Entries accepted in all divisions.

Monday, July 24th, 2:00pm – 6:00pm

Entries accepted in all divisions.  
All entries must be entered by 6:00pm.

Tuesday, July 25th, 9:30am

South Hall Closed All Day for Judging

Tuesday, July 25th, 1:30 pm

Judging of Apple Pies, Sourdough Loaves,  
and Eggs

Wednesday - Saturday July 26th – 29th  
9:00 am – 6:30 pm

Open Class exhibits open for public viewing.

Thursday, July 27, 12:30pm

Judging of Commissioners' Cookie Jars

Sunday, July 30th, 7:00am – 11:00am

Entries pick-up and premium payout.  
Entries not picked up shall forfeit premiums.  
Vehicles will not be allowed on the Midway.  
Assistance will be given by staff as needed.

# OPEN EXHIBITS DIVISIONS

## Fine Arts Division

*Entries close at 6:00 pm Monday, July 24th in the South Hall.*

1. Each exhibitor is entitled to enter a total of two pieces per class (Example: Exhibitors may enter two still life acrylic paintings in Class 0101).
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 OR ON STRETCHED CANVAS WITH WIRE IN PLACE AND READY FOR HANGING. Oil/acrylic work must be dry and framed or on stretched canvas. Each entry must have an adequate hanger for the weight of the picture. Oversized 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. Adhesive strips or Command Strips will not be accepted hangers.
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 Superintendent 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:
  - a. Acrylics
  - b. Charcoal
  - c. Oils
  - d. Watercolor
  - e. Pen and ink
  - f. Pencil
  - g. Pastel
  - h. Three dimensional
  - i. 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

*Cell phone photography will be displayed no bigger than 8x10 to ensure print quality and avoid print pixelation.*

PHOTOGRAPHY- FILM

BLACK AND WHITE AND/OR COLOR

0201 film, scenic

0202 film, people

0203 film, animal

0204 film, action

0205 film, nature

0206 film, still life

PHOTOGRAPHY-

CELL PHONE PHOTOGRAPHY

0207 scenic

0208 people

0209 animal

0210 action

0211 nature

0212 still life

PHOTOGRAPHY-COLOR DIGITAL, DSLR

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, DSLR

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 Division

*Entries close at 6:00 pm Monday, July 24th in the South Hall.*

Each entry must have been made and/or completed in the last 2 years, and not previously shown at the Garfield County Fair.

1. There will be a Grand Champion quilt.
2. The CQC may recognize a Judge's Choice, First Time Competition, and CQC Award of Excellence.
3. 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.

### Quilting 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** - two 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

#### 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

#### 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

##### 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

#### 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

DIVISION 04 - YOUTH CLASSES: ANY QUILT, TECHNIQUE, OR SIZE

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

0602 Any quilt, any technique, any size - 13 to 17

# Needlework Division

*Entries close at 6:00 pm Monday, Monday, July 24th in the South Hall.*

1. 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 Pillowcases

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 potholder

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

#### DIVISION 12 YARN

1201 2-Ply  
1202 3-Ply

## Crafts Division

*Entries close at 6:00 pm Monday, Monday, July 24th in the South Hall.*

1. Jewelry needs to be mounted and displayed ready to be judged.
2. 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	0119 Artificial flowers display
0102 Decoupage	0120 Dried flowers display
0103 Stained glass, leaded window	0121 Seasonal, party decorations
0104 Stained glass, leaded accessory	0122 Pine cone art
0105 Stained glass, foiled	0123 Fly tying
0106 Leather clothing	0124 Tile inlay
0107 Leather accessory	0125 Wreaths
0108 Other leather	0126 Special occasion gifts
0109 Jewelry	0127 Recycled art
0110 Metal art	0128 Painted items
0111 Wood carving	0129 Candles
0112 Wood burning	0130 Scrapbooking
0113 Wood working	0131 Beading
0114 Glass decorated	0132 Photo album or frame
0115 String or wire art	0133 Other craft
0116 Rock item	0000 Diamond paintings
0117 Shell item	0000 Scented wax melts
0118 Handmade toy	

### DIVISION 02 DOLLS HANDMADE

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

### DIVISION 03 HOME FURNISHINGS

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

### DIVISION 04 CERAMICS

#### EARTHENWARE, STONEWARE AND PORCELAIN

0401 Mugs, cups	0403 Bowls
0402 Plates, platters	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

## **Craftsmanship Division**

*Entries close at 6:00 pm on Monday July 24th in the South Hall.*

### CLASS DESCRIPTIONS

#### DIVISION 01 CRAFTSMANSHIP

0101 Leather Clothing	0109 Wood burning
0102 Leather accessory	0110 Wood working
0103 Other leather	0111 Refinished furniture
0104 Fly tying	0112 Handmade furniture
0105 Tile inlay, home décor	0113 Accessory
0106 Tile inlay, other	0114 Baskets
0107 Metal art	0115 Wall art
0108 Wood carving	0116 Other

## Food Preservation Division

*Entries close at 6:00 pm Monday, July 24th in the South Hall.*

1. The Food Preservation Division will be supervised by Master Food Safety Advisor volunteers from Colorado State University Extension in Garfield County.
2. Products exhibited must have been prepared since the 2021 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 Jarden Home Brands (Ball® and Kerr®). The same is true of all dried foods. Refer to the publication Drying Foods, Dehydrating Fruits, Vegetables, Leathers and Jerkies. You may reach the Garfield County Extension Office at 970-625-3969. So Easy to Preserve (6th edition), [www.nchfp.uga.edu](http://www.nchfp.uga.edu), [www.freshpreserving.com](http://www.freshpreserving.com), and <https://apps.chhs.colostate.edu/preservesmart/>
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. 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.
11. Canned vegetables, meats, soups and low acid foods must be pressure canned.
12. If more than three of a kind not previously listed are entered, a new class can be formed, at the discretion of the superintendent.
13. Food Preservation sample entries:

Peaches - Hot Packed Boiling water bath  
Canned 35 minutes at 5,000 feet Recipe: Ball Blue Book September 2020

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 2021

Apricots  
Dehydrator dried, 8 hours  
Recipe: CSU Extension Fact Sheet July 2021

#### 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	0107 Peach
0102 Apple	0108 Pear
0103 Applesauce	0109 Plum
0104 Berries	0110 Other Fruit
0105 Sweet Cherry	0111 Pie Filling
0106 Pie Cherries	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	0209 Pumpkin
0202 Green Beans	0210 Squash
0203 Dried Beans	0211 Onion
0204 Beet	0212 Pepper
0205 Carrot	0213 Potatoes
0206 Corn	0214 Sweet Potatoes
0207 Peas	0215 Mushroom
0208 Greens	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 the food 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

0417 Vinegar, herbal

0418 Vinegar, fruit

BEER

0419 Beer, mash

0420 Beer, partial mash

0421 Beer, kit

CORDIALS/LIQUEURS

0422 Cordials, any

0423 Cordials, orange

0424 Cordials, coffee

EXTRACTS

0425 Extract, fruit

0426 Extract, other

## 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. Original shape of sections should be preserved. 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 processes. 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, mint

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:

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

Exhibitors must provide recipes for chili sauces and salsas.

#### CLASS DESCRIPTIONS

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  
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 DESCRIPTIONS

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  
1408 Dried foods, salts  
1409 Dried foods, sugars  
1410 Dried foods, spice rubs

#### 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 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 Division

*Entries close at 6:00 pm 1st Monday, July 24th in the South Hall.*

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, July 29th, 6:30pm. 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 the topping should complement or be a pleasant contrast to flavor or basic dough.

**CAKES:** should have a neat appearance. Texture should be consistent with the 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 Division

*Entries close at 6:00 pm Monday, July 24th in the South Hall.*

When three to five flowers are required, they must be of the 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

#### 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 Flow

## **Floral Arrangements (Now part of the Floriculture Division)**

*Entries close at 6:00 pm Monday, July 24th in the South Hall.*

*THEME: "IMAGINE THE FUTURE OF THE FAIR"*

## CLASS DESCRIPTIONS

### DIVISION 18 HOMEGROWN FLORAL ARRANGEMENTS

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.

1801 Grandma's Garden, mixed, antique container

1802 Fair theme, "Harvesting Dreams at the Fair"

1803 On the Farm

1804 Best in Small Packages, 5" or less

1805 Happy Fair Days

### DIVISION 19 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.

1901 American Pride

1902 Special Occasion

1903 Morning Song, cream, white, pale yellow

1904 Smiles, flowers, container shades of one color

1905 Sense of Humor, junk container

1906 Whimsical, birdhouse with outhouse design

1907 Beauty Queen, Roses



# Noxious Weeds Display Division

*Entries close at 6:00 pm Monday, July 24th in the South Hall.*

**All seed heads must be contained in plastic to prevent accidental spread of seeds.**

## CLASS DESCRIPTIONS

### DIVISION 01 - 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.

0101 Educational Weed Board

### DIVISION 02 - NOXIOUS WEED 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.

0201 Noxious Weed Display

## **Horticulture - Fruits Division**

*Entries close at 6:00 pm Monday, July 24th in the South Hall.*

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 stems on all fruit except peaches and apricots.

Fruits will be judged 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 Division

*Entries close at 6:00 pm Monday, July 24th in the South Hall. 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      | 0104 Three hot southwestern peppers |
| 0102 Three sweet specialty peppers | 0105 Three jalapeño peppers         |
| 0103 Three hot specialty 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 green tomatoes – stem on

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

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

#### DIVISION 05 CUCUMBERS

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

#### DIVISION 06 MISCELLANEOUS

- |  |                                    |
|--|------------------------------------|
| 0601 3 ears sweet corn - leave in husk | 0606 1 bunch celery                |
| 0602 1 head cabbage                    | 0607 3 radishes - bunched and tied |
| 0603 1 head cauliflower                | 0608 3 carrots - 1 in. tops        |
| 0604 1 head broccoli                   | 0609 3 beets - 1 in. tops          |
| 0605 1 head lettuce                    | 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 are not  
listed)  
0620 Herbs, any variety - 3 stems

#### 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  
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 are 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

1. Pumpkin, cabbage, watermelon, tomatoes will be judged by weight. The heaviest will win a blue ribbon for the BIGGEST.
2. 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 a blue ribbon for the BIGGEST in each class description.
3. 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 Division

*Entries close at 6:00 pm Monday, July 24th in the South Hall.*

All General Open Class and Baked Good Rules Apply.

Age groups: Senior/Adult and youth.

### CLASS DESCRIPTIONS

#### DIVISION 01 - COMMISSIONERS' COOKIE JAR 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

0101 Commissioner Contest

### 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, IMAGINE THE FUTURE OF THE FAIR.
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. Class will be judged 50% on creativity of container and theme, and 50% on flavor, texture and appearance of cookies.
5. Copyrighted characters, slogans, etc. are not allowed.
6. 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 awarded for senior/adult and youth.

Prizes:

First: Each Class - \$25

Second: Each Class - \$15

Third: Each Class - \$10

0201 Double Crust  
0202 Crumb Crust

#### DIVISION 03 DUTCH OVEN SOURDOUGH BREAD CONTEST

All General Open Class and Baked Good Rules Apply. Please place loaves in paper plate within a Ziploc bag. Ribbons will be awarded for adult/senior and youth and one overall best loaf winner.

Prizes:

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

General Rules:

1. One entry per person.
2. Loaves must be made from scratch.
3. Entries must be sourdough.
4. Judging is based on taste, texture, creativity and overall presentation.

0301 Sourdough Loaf-special contest

#### DIVISION 04 EGG CONTEST

Display of one dozen eggs- no age divisions, winner take all in each category. Eggs will be judged on uniformity, shell texture, colour, shape, and soundness. Eggs may be broken at the discretion of the judge.

Prizes:

First:            Each Class - \$25

0401 Eggs, White

0402 Eggs, Brown

0402 Eggs, Color Variety

0403 Eggs, Misc - Goose Duck, etc.

#### DIVISION 05 QUEEN/KING OF THE KITCHEN and PRINCESS/PRINCE OF THE KITCHEN

1. Determined on the basis of total ribbon points won.
2. Queen/King: Competitors must enter at least twelve (12) of the competitive Food Preservation and Baked Goods Classes and place in ten (10).
3. Princess/Prince: Eligible exhibitors must 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

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

0501 Prince or Princess

0502 King or Queen

#### DIVISION 06 QUEEN/KING OF THE HOUSE and PRINCESS/PRINCE OF THE HOUSE

1. Determined on the basis of total ribbon points won.
2. Queen/King: Competitors must enter at least twelve (12) of the competitive Needlework, Crafts and Fine Arts Classes and place in ten (10).
3. 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
4. The Garfield County Fair offers the winning Queen/King and Princess/Prince of the House: A rosette and \$25 each.

0601 Prince or Princess

0602 King or Queen

#### DIVISION 07 QUEEN/KING OF THE YARD and PRINCESS/PRINCE OF THE YARD

1. Determined on the basis of total ribbon points won.
2. 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).
3. 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
4. The Garfield County Fair offers the winning Queen/King and Princess/Prince of the Yard: A rosette and \$25 each.

0701 Prince or Princess

0702 King or Queen