

Instructions on How to Enter Open Class Exhibits

1. Access the 2022 Larimer County Fair Premium Book available online at:
<https://www.treventscomplex.com/events/larimer-county-fair/4-h-and-open-class>
2. Read the Fair Schedule located in the Premium Book.
3. Read the general information and rules starting on page 2.
 - A. Read Open Class Horticulture division rules, page 3.
 - B. Read Open Class Home Economics, Fine Arts, Photography & Creative Crafts division rules on pg 6.
4. Locate Open Class Departments you wish to enter.
 - Horticulture, page 3
 - Baked Products, page 7
 - Canned & Dried Products, page 9
 - Creative Crafts, page 12
 - Fine Arts, page 14
 - Machine Work, page 16
 - Needlework, page 18
 - Photography, page 20
 - Quilting, page 22
 - Spinning & Weaving, page 25
5. Complete the Open Class Pre-Registration Form online, e-mail or postal mail (information on entry form). Pre-Registration Form submitted after July 13 must be accompanied by \$5 late fee per department entered. Exhibitor number will be assigned by the Fair Office.
6. Take exhibit(s) to the Larimer County Fairgrounds (South Hall of the 1st National Bank Exhibition building) during check-in time for the exhibit(s). Park in the 4-H parking lot or Lot A or B.
Tuesday, August 2, 5:00 p.m. to 8:00 p.m. — Check-in Home Economics, Fine Arts, Photography and Creative Crafts
Wednesday, August 3, 8:00 a.m. to 10:00 a.m. — Check-in Horticulture (Garden Flowers, Vegetables, Fruit & Herbs)
7. At check-in, arrive in time to receive your exhibitor number and exhibit identification tag(s). Complete the information on the I.D. tag and attach one tag to each exhibit. Take your exhibit(s) to the appropriate department in the South Exhibit Hall.
8. Viewing of judging is open to the public. You are welcome to listen and learn from the judges.
9. Please return to the Fairgrounds to pick up your exhibits on **Wednesday, August 10 between 5:00 p.m. and 7:00 p.m.** Collect any awards won. **If you are unable to pick up your exhibits that evening, please have someone else do it for you.**

Open Class Division

General Rules and Regulations

1. **Entries – Prior Pre-Registration Entry is required in all departments. All Pre-Registration Forms shall be received by the Larimer County Fair Office, 5280 Arena Circle, Ste #101, Loveland, CO 80538, by July 18. Entry Office closes at 4:30 p.m. on July 18. Postmarks, faxes, or internet pre-registration will be accepted only if posted on or before July 18.**

Exhibitors do not need to be Larimer County residents.

2. **Late Pre-Registration Forms** – Pre-Registration Forms received after July 18 are subject to a late charge of \$5.00/department, and subject to space availability in exhibit area. Please consult this booklet for information regarding rules and regulations for each department. **No Late Entries Taken After Department Check-In.**

3. **Check-In** – Open Class Home Economics, Fine Arts, Photography and Creative Crafts exhibits must be in place between 4:00 p.m. and 8:00 p.m. on Tuesday, August 2. **Open Class Horticulture check in is 8:00 a.m. – 10:00 a.m. on Wednesday, August 3.**

4. Exhibits shall be released between **5:00 p.m. and 7:00 p.m.** Wednesday, August 10. Removal of any exhibit before the designated time requires written approval from the Superintendent or Exhibitor Coordinator. Violation of this rule shall cause the exhibitor to forfeit any awards due him or her. Exhibitors who are entered in another show and who wish an early release must furnish a copy of the entry blank to the department superintendent prior to check-in time.

5. All Exhibitor General Rules and Regulations apply to the Open Division and are available online at <https://www.treventscomplex.com/events/larimer-county-fair/4-h-and-open-class> specifically note the entries regarding Judging, Protests and Appeals, Rule Violations, and Thanking Award Donors.

6. The use of marijuana or CBD in any display, food item, or exhibit is prohibited and shall be rejected. The exhibitor shall be referred to law enforcement.

7. Classes may be combined or divided at the discretion of the superintendents. If there are 3 or more items in a miscellaneous or “Any Other” class, a new class may be made.

8. **Payment/Special Awards: Exhibitors may collect special awards as follows: Wednesday, August 10: 5:00 p.m. - 7 p.m. Otherwise at the Ranch Administration office Thursday, August 11, 8:30 am – 4:30 p.m. and Friday, August 12th 8:30 a.m. – noon. Special awards not collected will be forfeited. No Exceptions.**

9. No premiums will be given for class placement. Awards are only given for special awards.

Open Class

Home Economics, Fine Arts, Photography, Creative Crafts

Competition Coordinator–Laura Boldt

1. Prior pre-registration is required. Pre-Registration Forms are due in the Larimer County Fair Office, 5280 Arena Circle, Loveland, CO 80538, on or before July 18. **Late Pre-Registration Forms** - Entry forms received after July 18 are subject to a late entry fee charge of \$5.00/department, and to space availability in exhibit area. Entry office closes at 6:00 p.m. on July 18. Postmarks, faxes or internet pre-registration will be accepted only if posted on or before July 18.

2. Exhibitors in this department shall make entry by each Department Only – **Baked Products, Canned & Dried Products, Needlework, Quilting, Spinning & Weaving, Machine Work, Fine Arts, Photography, and Creative Crafts.** At check-in time, each exhibitor will be given an exhibitor's number to place on exhibitor tags for each item. Take each entry to the proper department to be recorded in the superintendent's book. A list of these entries should be given to the superintendent. Lists and entry tags may be picked up at the Fair Office after July 24.

3. All products exhibited must have been prepared since August 1, 2021 except for quilts. Exhibits can be entered only once.

4. Any article may be tested to the satisfaction of the judges. All articles and garments entered must be clean.

5. Exhibitor should be familiar with General Rules of the Fair.

6. Children's age is determined as of December 31, 2022.

7. Only one entry will be accepted in each class from each exhibitor except Fine Arts, Photography, and Spinning and Weaving. No Champion or Reserve Champion will be awarded if the exhibit is not worthy. Special Awards will be given at the judges' discretion. book.

8. All awards will be chosen at the discretion of the judge(s) in each department.

9. All exhibits must remain on exhibit for the entire Fair, regardless of whether an award is given.

10. All Open Class Home Economics, Fine Arts, Photography, and Creative Crafts exhibits must be entered between 5:00 p.m. and 8:00 p.m. on Tuesday, August 2. Judging will begin at 8:30 a.m. on Wednesday, August 3, for Baked Goods, Canned Products, Creative Crafts, Needlework, Quilts, Spinning & Weaving, and Machine Work; 10:00 a.m. for Fine Arts. Photography will be judged Thursday, August 4, beginning at 8:00 a.m.

11. Viewing of judging is open to the public.

12. Exhibits will be checked out between **5:00 p.m. and 7:00 p.m.** on August 10.

13. The use of marijuana or CBD in any display, food item, or exhibit is prohibited and shall be rejected. The exhibitor shall be referred to law enforcement.

14. **Payment of Awards: Exhibitors may collect special awards. See Open Class Division General Rules and Regulations for schedule. Special awards not collected before noon Friday, August 12, will be forfeited. No Exceptions.**

Department OL Canned & Dried Products

Superintendent – Sandy Wallace
Extension Contact – Amber Webb

Key dates and times:

Entry for Canned & Dried Products exhibits: Tuesday, August 2, 5:00 – 8:00 p.m.

Judging time for Canned & Dried Products exhibits: Wednesday, August 3, 8:30 a.m., Wine, 9:30 a.m. and Honey 1:30 p.m.

Check-out for Canned & Dried Products exhibits: Wednesday, August 10, 5:00 p.m. to 7:00 p.m.

1. Judging is open to the public on August 3 at 8:30 a.m. Wine and Liqueur judging will be at **9:30 a.m.** Honey judging will be at **1:30 p.m. on August 3.** Judge will determine eligibility of exhibit at time of judging. **If determined appropriate by the judge, exhibits may be moved to a different class for competition.**

2. See Open Class Home Economics, Fine Arts, Photography and Creative Crafts General Rules for additional information.

3. **Recipes are required for all canned and dried products.** The recipe **must** be affixed to the jar or container and **must** include **source of recipe (resource name, year published, and page number or date accessed online and website link)**, ingredients, preparation instructions, method, time, temperature and source of recipe.

4. All **canned** products **must** be canned in standard brand name **clear, non-colored** glass canning jars (no mayonnaise jars, etc.) and canned since August 1, 2021 by the person in whose name they are entered. Jars should be in good condition with two-piece canning lids with band in good condition and new flat lid.

5. **To be considered for judging, all canned food entries must be canned in a boiling water canner or pressure canner.** All canned and dried foods must be preserved using recipes from resources which use USDA recommendations for processing. All recipes must be from the most current version of your recipe resource and use canning information from 1994 or later. Acceptable resources include, but are not limited to: The USDA, University Extension publications and pectin package inserts. All preserved foods must be processed using recommendations for a high-altitude area. Check with your local Extension Office prior to canning for acceptable resources for research tested recipes and altitude adjustments. In Larimer County, call 970-498-6006.

6. Processes that are unacceptable and unsafe include: dishwasher canning, microwave canning, open kettle processing, inversion sealing, steam canning, paraffin sealed jellies/jams, pickles, jams and jellies not processed in a boiling water bath canner, water bath canning of low acid products (vegetables require pressure canning), and meat jerky dried from unsafe meats. CSU recommendations must be used for jerky to ensure safety.

7. All **canned** products must be labeled properly. Label must include the following information:

- name of product
- method of preparation (type syrup, style of pack)
- method of processing (i.e. water bath, pressure canner – indicate weighted or dial gauge)
- processing time, altitude, and pounds of pressure (p.s.i.)
- date canned (all entries must have been preserved since August 1, 2021)

Examples:

Sliced Peaches in Light Syrup

Raw Pack
Boiling Water Canner
Processed 40 minutes at 5,000 feet
August 30, 2019

Green Beans

Hot Pack
Pressure Canned – Dial Gauge
25 minutes at 12 ½ lbs. at 5,000 feet
June 20, 2020

8. Fancy pack of canned products with special cuts or designs will not be considered. No decorative displays on jars except gift packs.

9. **Products canned using reusable lids will not be accepted.**

10. All **dried** foods should be displayed in appropriate storage containers (clear glass jars with rust-free lids, heavy-weight plastic food –quality bags, vacuum-sealed plastic food bags, etc.).

11. All **dried** foods must be labeled properly. Label must include the following information:

- name of product
- pretreatment used, if any
- method of drying (over or dehydrator – solar drying **not** recommended)
- total drying time
- date dried (all entries must have been preserved since August 1, 2019)
- Jerky recipes must use Colorado State University recommended procedures. Deer and elk meat are to include a copy of test results for Chronic Wasting Disease. Test is mandatory.

Example:

Apricots
Ascorbic Acid Dipped
Dehydrator Dried, 8 hours
July 15, 2022

12. Exhibitors are limited to one entry per class.

13. Canned products may be opened and tasted per discretion of the judge. Dried Foods may be handled by the judge to determine stage of doneness.

14. Commercially produced or canned or dried products produced under the Cottage Foods Act will not be considered for judging.

15. The use of marijuana in any display, food item, or exhibit is prohibited and shall be rejected. The exhibitor shall be referred to law enforcement.

16. Payment of Awards: Exhibitors may collect special awards. See **Open Class Division General Rules and Regulations** for schedule. Special awards not collected before noon Friday, August 12, will be forfeited. No Exceptions.

Canned Products

Canned Fruits

Class

- 110. Apricots
- 120. Red Cherries, sour and pitted
- 130. Peaches
- 140. Pears
- 150. Fruit Pie Filling
- 160. Applesauce
- 170. Any other fruit sauce
- 180. Tomatoes, sauce or paste
- 190. Tomatoes, whole, or stewed
- 200. Tomato Juice
- 210. Any other fruit juice
- 220. Any other fruit

Canned Vegetables

Class

- 230. Beans, green or yellow
- 240. Beets, red.
- 250. Corn
- 260. Any other vegetable

Pickled Products, Sauces and Condiments

Cucumbers

Class

- 270. Dill Pickles
- 280. Sweet Pickles
- 290. Bread and Butter Pickles

Vegetables

Class

- 300. Pickled Beans
- 310. Pickled Beets
- 320. Sauerkraut
- 330. Any other pickled vegetable (i.e. zucchini, cauliflower, peppers, mixed, etc.)

Fruit

Class

- 340. Any pickled fruit (i.e. watermelon, etc.)

Relish, Salsa and Chutney

Class

- 350. Cucumber Relish
- 360. Any other vegetable relish
- 370. Chutney
- 380. Fruit Salsa
- 390. Tomato or Vegetable Salsa

Sauces and Condiments

Class

- 400. Any pickled sauce or condiment

Gift Pack

Class

- 410. An assortment of 3 jars of any kind of pickled product **packed and labeled for giving**. Jars will not be opened, but will be judged on combination, color, and variety. **Each jar must be labeled** – see Rules 2 and 6.

Jellies, Jams and Preserves

Jelly

Class

- 420. Apple
- 430. Crabapple
- 440. Grape
- 450. Mint
- 460. Pepper
- 470. Plum
- 480. Any other kind

Jam

Class

- 490. Apricot
- 500. Peach
- 510. Blueberry
- 520. Raspberry
- 530. Strawberry
- 540. Strawberry Rhubarb
- 550. Combination of Fruit (2 or more)
- 560. Any other kind

Preserves

Class

- 570. Cherry
- 580. Strawberry
- 590. Combination of Fruit (2 or more)
- 600. Any other kind

Other

Class

- 610. Fruit Butter
- 620. Conserve
- 630. Marmalade
- 640. Fruit Syrup

Gift Pack

Class

- 650. An assortment of 3 jars of jam, jelly, preserve, fruit butter, fruit syrup, conserve or marmalade **packed and labeled for giving**. Jars will not be opened, but will be judged on combination, color, and variety. **Each jar must be labeled** – see Rules 2 and 6.

Dried Products

Class

- 660. Fruit (six pieces of one kind)
- 670. Vegetables (1/2 cup of one kind)
- 680. Herbs (1/2 cup of one kind)
- 690. Fruit Leather (six pieces of one kind, 2" x 5")
- 700. Dried Jerky (six pieces of one kind. (Must follow current CSU recommendations.) Recipe must accompany exhibit.
- 710. Gift Pack of Dried Herbs (4 varieties) **packed and labeled for giving**. Containers will not be opened. **Each container must be labeled** – see Rules 2 and 10.

Youth Division

(13 years and under as of December 31, 2022)

Class

- 720. Jelly, any kind
- 730. Jam, any kind
- 740. Canned Fruit
- 750. Canned Vegetable
- 760. Pickle or Pickled Product
- 770. Dried Product
- 780. Gift Pack (same as Class 650)

Homemade Wine & Liqueurs

1. Exhibitors must be 21 years of age and over.
2. Each homemade wine entry shall consist of one standard wine bottle (750 ml or 5th bottles). Colored glass is acceptable, but the glass must be translucent.
3. Homemade liqueurs entry shall consist of one bottle, approximately 1 pint in re-closable bottles. Colored glass is acceptable, but the glass must be translucent. Do not use jars.
4. **Red, White and Blush wines must be made from grapes.**
5. Label bottles with fruit used and the year fermentation originated.
6. Entries will be opened for inspection and tasted only by the judge.
7. Exhibitors are limited to one entry per class.

Homemade Wines

Class

- 790. Red, Dry
- 800. White, Dry
- 810. Blush Rosé
- 820. Fruit
- 830. Sweet Dessert
- 840. Port
- 850. Mead
- 860. Specialty Wine (Flavored Wine)

Homemade Liqueurs

Class

- 870. Fruit
- 880. Non-Fruit (chocolate, coffee, etc.)

Homemade Hard Cider

Class

- 890. Apple
- 900. Pear
- 910. Mixed Fruit

Honey

1. Exhibitors are limited to one entry per class.
2. Honey produced under the Cottage Foods Act will be accepted.
3. Liquid or Creamed Honey Exhibits shall be contained in ½ pint or pint clear, non-colored glass canning jars with a ½ inch headspace.

4. Liquid or Creamed Honey Exhibits must state the date processed on the label.

Class

- 920. Comb, 1 square or round section
- 930. Chunk Honey, 1-pint glass canning jar
- 940. Liquid Honey - Light
- 950. Liquid Honey - Dark
- 960. Creamed Honey
- 970. Infused Honey

Special Awards

A Grand and Reserve Grand Champion and Nine Champions and Nine Reserve Champion ribbons will be awarded for outstanding exhibits.

Grand Champion Canned Products Exhibit

Larimer County Farmers' Market, Alison O'Connor, Fort Collins

Outstanding Open Class Canned Products Exhibit

Larimer County Farmers' Market, Alison O'Connor, Fort Collins

Outstanding Wine/Liqueur Exhibit

OBC Wine Project, Fort Collins

Outstanding Wine/Liqueur Exhibit

Wilbur's Total Beverage, Wines & Spirits, Fort Collins

Best Honey Exhibit – Liquid Honey

Northern Colorado Beekeepers Association, Tim Hardy, Berthoud

Best Honey Exhibit – Comb

Northern Colorado Beekeepers Association, Tim Hardy, Berthoud