

FAIR & RODEO

presented by
 **Alpine Bank**
Member FDIC

August 1-8, 2026

OPEN EXHIBITS

RED, WHITE
AND BLUE -
A FAIR FOR YOU!



garfieldcountyfair.com



2026 GARFIELD COUNTY FAIR & RODEO OPEN CLASS BOOK

OPEN CLASS COMMITTEE

Open Class committee chair:

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

Fair board member:

Donna Marye
970-309-4682

openclassgarco@gmail.com

CSU Extension Office
1001 Railroad Avenue
Rifle, CO 81650

Pre-registration is highly encouraged!

You may submit an entry online using the link below or submit it in person at the CSU Extension Office located at 1001 Railroad Avenue, Rifle CO 81650.

The entry form can be found at garfieldcountyfair.com/open-exhibits/.

Online entries can be done through Fair Entry at garfieldcountycofair.fairentry.com.

Open Class exhibits departments

ARTWORK
PHOTOGRAPHY
QUILTING
NEEDLEWORK
CRAFTS AND MASTERPIECES

FERMENTED AND PRESERVED
COOP TO KITCHEN
HORTICULTURE
SPECIAL CONTEST

Open Class exhibits general rules:

Please read: YOU ARE RESPONSIBLE FOR FOLLOWING THESE RULES AND THE RULES IN EACH DEPARTMENT.

1. All open-class divisions will have age groups as follows:
 - Youth – 17 and under
 - Adult – 18 to 64
 - Senior – 65 and over
 - Professional – A professional exhibitor is described as *“a person who derives income from a specific knowledge base or product as opposed to an amateur or hobbyist.”*
2. All residents of Garfield County and adjoining communities such as Aspen, Basalt, DeBeque, El Jebel, and Snowmass are invited to exhibit at the Garfield County Fair.
3. All entries will be checked in and displayed in the South Hall at the Fairgrounds, 1001 Railroad Ave. Rifle, CO.
4. All entries must be made by close of entry time. No late entries will be accepted.
5. Entry forms will be available at the CSU Extension Office.
6. Printed exhibit tags are available through Fair Entry or by calling the CSU Extension office.

7. Any articles not picked up during official check-out hours shall forfeit all premiums. Please contact the CSU Extension office to pick up entries left at the fair.
8. All articles must be entered in the name of the maker.
9. No article previously shown is eligible to be shown again.
10. Each exhibitor may make no more than two entries in each class per division.
11. Entries must specify a variety (i.e., chocolate chip cookies) or “name” of a fine art/craft exhibit (i.e., mountain retreat).
12. Youth are encouraged to enter in the open class exhibits. Any item that is entered in 4-H is not allowed to show in the open class exhibits.
13. Although every effort will be made to secure items in the South Hall, Garfield County Fair and its agents are not responsible for any loss or damage to the exhibits. Every effort will be made to ensure someone is present in the hall during hours of public viewing.
14. Ribbons will be awarded in each class at the discretion of the judge. A grand champion ribbon and reserve champion ribbon may be awarded in a division at the discretion of the judge.
15. Premiums or awards may be provided for each division as follows:

Overall Grand Champion:	rosette ribbon & \$20
Overall Reserve Grand Champion:	rosette ribbon & \$15
Class Champion by age group:	ribbon & \$10
Class Reserve Champion by age group:	ribbon & \$5
16. One best of fair ribbon and monetary award will be given for an overall outstanding entry. This will be voted on by the open class volunteers.
17. Classes may be created or combined at the discretion of the Open Class Committee.
18. If more than three (3) of a kind not previously listed are entered, a new class may be formed at the discretion of the Open Class Committee.

**OPEN CLASS EXHIBITS
SCHEDULE 2026**

<p>Saturday, August 1</p> <p>1 – 5 p.m. Entries accepted in all divisions.</p> <p>Artwork and photography entries must be entered by Sunday.</p>	<p>Sunday, August 2</p> <p>1 – 6 p.m. Entries accepted in all divisions.</p> <p>Artwork and photography entries must be entered by Sunday.</p>	<p>Monday, August 3</p> <p>7 a.m. – 6 p.m. Entries accepted for baked goods, farm goods, food preservation, home goods, crafts, horticulture, needlework, and quilting.</p>	<p>Tuesday, August 4</p> <p>HALL CLOSED FOR JUDGING</p> <p>9 a.m. Judging of artwork, photography, and quilting</p> <p>10 a.m. Judging of all remaining departments.</p>
<p>Wednesday, August 5</p> <p>10 a.m. – 7 p.m. Open class exhibit hall open for public viewing.</p> <p>2 – 6 p.m. Entries accepted for commissioners' cookie jar contest and apple pie contest.</p>	<p>Thursday, August 6</p> <p>10 a.m. – 7 p.m. Open Class Exhibit Hall open for public viewing.</p> <p>10 – 11 a.m. Entries accepted for commissioners' cookie jar contest and apple pie contest.</p> <p>12 p.m. Judging commissioners' cookie jars</p> <p>12:30 p.m. Judging of apple pies</p>	<p>Friday & Saturday, August 7 & 8</p> <p>10 a.m. – 7 p.m. Open class exhibit hall open for public viewing.</p>	<p>Sunday, August 9</p> <p>7–11 a.m. Entries pick up and premium payout.</p> <p>Entries not picked up shall forfeit premiums. Vehicles will not be allowed on the midway. Assistance will be given by staff as needed.</p>

ARTWORK DEPARTMENT

1. Each exhibitor is entitled to enter a total of **two (2) 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.
5. 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.
6. 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.
7. No sawtooth 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.**
8. Exhibitors will be asked to place any three-dimensional pieces weighing more than 15 pounds in position for the duration of the fair.
9. The artwork superintendent reserves the right to change any entries and place them in the proper categories.
10. 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.



Class descriptions:

ART - ACRYLIC:

1101 Scenic
1102 People
1103 Animal
1104 Action
1105 Nature
1106 Still Life
1107 Abstract

ART - CHARCOAL:

1201 Scenic
1202 People
1203 Animal
1204 Action
1205 Nature
1206 Still Life
1207 Abstract

ART - OIL:

1301 Scenic
1302 People
1303 Animal
1304 Action
1305 Nature
1306 Still Life
1307 Abstract

ART - WATERCOLOR:

- 1401 Scenic
- 1402 People
- 1403 Animal
- 1404 Action
- 1405 Nature
- 1406 Still Life
- 1407 Abstract

ART - PEN & INK:

- 1501 Scenic
- 1502 People
- 1503 Animal
- 1504 Action
- 1505 Nature
- 1506 Still Life
- 1507 Abstract

ART - PENCIL:

- 1601 Scenic
- 1602 People
- 1603 Animal
- 1604 Action
- 1605 Nature
- 1606 Still Life
- 1607 Abstract

ART - PASTEL:

- 1701 Scenic
- 1702 People
- 1703 Animal
- 1704 Action
- 1705 Nature
- 1706 Still Life
- 1707 Abstract

ART - MIXED MEDIA:

- 1801 Scenic
- 1802 People
- 1803 Animal
- 1804 Action
- 1805 Nature
- 1806 Still Life
- 1807 Abstract

ART-CRAYON OR MARKER:

- 1901 Scenic
- 1902 People
- 1903 Animal
- 1904 Action
- 1905 Nature
- 1906 Still Life
- 1907 Abstract



PHOTOGRAPHY DEPARTMENT

1. 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.
2. Oversized entries must provide their own easel.
3. 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.
4. No sawtooth hangers, tape or string. Entries without proper hangers as described in rule 3 may not be accepted for exhibition. *Adhesive strips or command strips will not be accepted hangers.*
5. Cell phone photography to be displayed **up to 8.5"x11"** to ensure print quality and avoid print pixelation.
6. Enhanced digital photography can include other enhancements such as alterations and filters.
7. One Best of Show per age division will be given for photography. This award is sponsored by the Photographic Society of America.



Class descriptions:



PHOTOGRAPHY - FILM

BLACK AND WHITE

- 2100 Scenic
- 2101 People
- 2102 Animal
- 2103 Action
- 2104 Nature
- 2105 Still Life

DIGITAL

COLOR

- 2400 Scenic
- 2401 People
- 2401 Animal
- 2403 Action
- 2404 Nature
- 2405 Still Life

PHOTOGRAPHY - FILM

COLOR

- 2200 Scenic
- 2201 People
- 2202 Animal
- 2203 Action
- 2204 Nature
- 2205 Still Life

DIGITAL

ENHANCED

- 2500 Scenic
- 2501 People
- 2501 Animal
- 2503 Action
- 2504 Nature
- 2505 Still Life

DIGITAL

BLACK & WHITE

- 2300 Scenic
- 2301 People
- 2302 Animal
- 2303 Action
- 2304 Nature
- 2305 Still Life

CELLPHONE

- 2600 Scenic
- 2601 People
- 2601 Animal
- 2603 Action
- 2604 Nature
- 2605 Still Life

QUILTING DEPARTMENT

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 Colorado Quilt Council (CQC) may recognize a Judge's Choice, First Time Competition, and CQC Award of Excellence.
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.
5. Entrants may NOT change or alter any tag displayed by the superintendents.

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 - three 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:

ONE-PERSON QUILTS

BED QUILTS

3101 Hand Pieced/Hand Quilted
3102 Hand Pieced/Home Machine Quilted
3103 Hand Pieced/Longarm Quilted
3104 Machine Pieced/Hand Quilted
3105 Machine Pieced/Home Machine Quilt
3106 Machine Pieced/Longarm Quilted
3107 Hand Appliquéd/Hand Quilted
3108 Hand Appliquéd/Home Machine Quilted
3109 Hand Appliquéd/Longarm Quilted
3110 Machine Appliquéd/Hand Quilted
3111 Machine Appliquéd/Home Machine Quilt
3112 Machine Appliquéd/Longarm Quilted
3113 Mixed Technique/Hand Quilted
3114 Mixed Technique/Home Machine Quilted
3115 Mixed Technique/Longarm Quilted

WALL QUILTS

3201 Hand Pieced/Hand Quilted
3202 Hand Pieced/Home Machine Quilted
3203 Hand Pieced/Longarm Quilted
3204 Machine Pieced/Hand Quilted
3205 Machine Pieced/Home Machine Quilt
3206 Machine Pieced/Longarm Quilted
3207 Hand Appliquéd/Hand Quilted
3208 Hand Appliquéd/Home Machine Quilted
3209 Hand Appliquéd/Longarm Quilted
3210 Machine Appliquéd/Hand Quilted
3211 Machine Appliquéd/Home Machine Quilt
3212 Machine Appliquéd/Longarm Quilted
3213 Mixed Technique/Hand Quilted
3214 Mixed Technique/Home Machine Quilted
3215 Mixed Technique/Longarm Quilted

TWO-PERSON QUILTS

BED QUILTS

3301 Hand Pieced/Hand Quilted
3302 Hand Pieced/Home Machine Quilted
3203 Hand Pieced/Longarm Quilted
3204 Machine Pieced/Hand Quilted
3205 Machine Pieced/Home Machine Quilt
3206 Machine Pieced/Longarm Quilted
3207 Hand Appliquéd/Hand Quilted
3208 Hand Appliquéd/Home Machine Quilted
3209 Hand Appliquéd/Longarm Quilted
3210 Machine Appliquéd/Hand Quilted
3211 Machine Appliquéd/Home Machine Quilt
3212 Machine Appliquéd/Longarm Quilted
3213 Mixed Technique/Hand Quilted
3214 Mixed Technique/Home Machine Quilted
3215 Mixed Technique/Longarm Quilted

WALL QUILTS

3401 Hand Pieced/Hand Quilted
3402 Hand Pieced/Home Machine Quilted
3403 Hand Pieced/Longarm Quilted
3404 Machine Pieced/Hand Quilted
3405 Machine Pieced/Home Machine Quilt
3406 Machine Pieced/Longarm Quilted
3407 Hand Appliquéd/Hand Quilted
3408 Hand Appliquéd/Home Machine Quilted
3409 Hand Appliquéd/Longarm Quilted
3410 Machine Appliquéd/Hand Quilted
3411 Machine Appliquéd/Home Machine Quilt
3412 Machine Appliquéd/Longarm Quilted
3413 Mixed Technique/Hand Quilted
3414 Mixed Technique/Home Machine Quilted
3415 Mixed Technique/Longarm Quilted

OTHER QUILT CATEGORIES:

- 3501 Group Quilt
- 3502 Crazy Quilt
- 3503 Yo-Yo Quilt
- 3504 Cathedral Quilt
- 3505 Whole Cloth Quilt
- 3506 Hand Embroidered Quilt
- 3507 Machine Embroidered Quilt
- 3508 Kit/Block of The Month Quilt
- 3509 Found & Finished Quilt
- 3510 Repurposed/Recycled Quilt
- 3511 T-Shirt Quilt
- 3512 Tied Quilt
- 3513 Raggy Quilt
- 3514 Original Design/Art Quilt
- 3515 Miniature Quilt
- 3516 Table Runners & Table Toppers
- 3517 Home Accessories
- 3518 Quilted Fashions
- 3519 Fair Theme

YOUTH CLASSES: ANY QUILT, TECHNIQUE, OR SIZE:

- 3601 Ages 12 & younger: Any quilt, any technique, any size
- 3602 Ages 13 To 17: Any quilt, any technique, any size



NEEDLEWORK DEPARTMENT

1. Only two entries will be made in any one class by an exhibitor.
2. Non-quilted wall hangings must have a sleeve or hook for hanging.

Class descriptions:

KNITTING:

- 4001 Home Accessories
- 4002 Garment
- 4003 Toys, Doll Clothes
- 4004 Other Hand-Knit Item
- 4005 Machine Knit Item

EMBROIDERY:

- 4101 Home Accessory
- 4102 Clothing
- 4103 Sampler
- 4104 Pillowcases
- 4105 Cross Stitch Picture, Small, Up To 12"
- 4106 Cross Stitch Picture, Large, Over 12"
- 4107 Cross Stitch Sampler
- 4108 Cross Stitch Stamped
- 4109 Cross Stitch Original
- 4110 Cross Stitch Clothing
- 4111 Cross Stitch Napkin, Tablecloth
- 4112 Cross Stitch Other
- 4113 Machine Potholder
- 4114 Machine Kitchen Towel
- 4115 Machine Bath Towel
- 4116 Machine Apron
- 4117 Machine Sweatshirt
- 4118 Machine Other Clothing
- 4119 Machine Pillows
- 4120 Machine Other Item
- 4121 Any Long Stitch Item
- 4122 Any Crewel Pictures
- 4123 Any Other Crewel
- 4124 Any Candle Wicking
- 4125 Any Chicken Scratch
- 4126 Any Hardanger
- 4127 Any Counted Thread
- 4128 Other Needlepoint
- 4129 Silk Ribbon
- 4130 Found & Finished

CROCHET:

- 4201 Home Accessories
- 4202 Garment
- 4203 Toys, Doll Clothes
- 4204 Other Crochet Item
- 4205 Period Doll
- 4206 Doily Under 14"
- 4207 Doily Over 14"
- 4208 Found & Finished

AFGHANS:

- 4301 Knitted
- 4302 Crocheted
- 4303 Mile A Minute
- 4304 Other Afghan
- 4305 Found & Finished

TATTING:

4401 Tatted Sets
4402 Tatted Accessory
4403 Tatted Doily
4404 Other Tatted

CLOTHING:

4501 Infant Clothing	4508 Sleepwear, Intimates
4502 Child Clothing	4509 Apron
4503 Women Clothing	4510 Household
4504 Formal Wear	4511 Stuffed Toy
4505 Men Clothing	4512 Costume
4506 Ensemble 2 To 4 Pieces	4513 Accessories
4507 Jacket or Coat	4514 Other

OTHER NEEDLEWORK:

4601 Any Bead Work	4607 Rugs Other
4602 Any Plastic Canvas	4608 Other Hooked Item
4603 Any Loom Weaving	4609 Any Soft Sculpture
4604 Any Hand Weaving	4610 Any Hand Applique
4605 Rug, Braided	4611 Other Needlework
4606 Rug, Latch Hooked	

HOLIDAY:

4701 Knitted	4706 Cross Stitch
4702 Crochet	4707 Other
4703 Afghan	4708 Wall Hangings
4704 Quilted	4709 Clothing
4705 Embroidered	4710 Felted

NON-QUILTED WALL HANGINGS:

4801 Machine Pieced
4802 Hand Pieced
4803 Embroidered
4804 Appliquéd
4805 Group Project

FELTING:

4901 Useful
4902 Wearable
4903 Artistic

RECYCLED:

4950 Clothing
4951 Needlework
4952 Household

YARN, HANDSPUN:

4975 2-Ply
4976 3-Ply

CRAFTS & MASTERPIECES DEPARTMENT

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.
3. Lego entries should be solidly constructed (not heavy or too fragile) to allow for display.
4. Lego entries must be an original design which is authentic, not copied or imitated.
5. No licensed, published designs, patterns or sets can be used for Lego entries.

Class descriptions:

CRAFTS:

5101 Raku	5113 Dried Flowers Display
5102 Decoupage	5114 Seasonal, Party Decorations
5103 Stained Glass, Leaded Window	5115 Pinecone Art
5104 Stained Glass, Leaded Accessory	5116 Wreaths
5105 Stained Glass, Foiled	5117 Special Occasion Gifts
5106 Jewelry	5118 Recycled Art
5107 Glass Decorated	5119 Painted Items
5108 String or Wire Art	5120 Scrapbooking
5109 Rock Item	5121 Beading
5110 Shell Item	5122 Photo Album or Frame
5111 Handmade Toy	5123 Other Craft
5112 Artificial Flowers Display	5124 Diamond Paintings

HOME FURNISHINGS:

- 5201 Refinished Furniture
- 5202 Handmade Furniture
- 5203 Other

UNIQUE:

- 5301 Any Other Unique Craft

DOLLS, HANDMADE:

- 5401 Period Doll, Handmade Clothes
- 5402 Rag Doll
- 5403 Doll Clothing, Not Knitted or Crocheted
- 5404 Other Dolls

CERAMICS - EARTHENWARE, STONEWARE & PORCELAIN:

- | | |
|-----------------------|----------------------------|
| 5501 Mugs, Cups | 5505 Other Functional |
| 5502 Plates, Platters | 5506 Dolls and Toys |
| 5503 Bowls | 5507 Ornaments, Decorative |
| 5504 Vases | 5508 Other Sculptural |

Crafts & masterpieces continued ...

LEGO CREATION:

Examples: Transportation, people, animals, buildings, etc.

5601 Legos No Kit

5602 Legos with Kit

5603 Other Interlocking Creation

5604 Buddy and Me (Child + Guardian Two Person Built)

TEXTILE PAINTING:

5701 Place mats, set of 4

5702 Pillowcases, set of 2

5703 Quilt

5704 Tablecloth

5705 Pictures

5706 Clothing

5707 Other

CRAFTSMANSHIP:

5801 Leather Clothing

5802 Leather Accessory

5803 Other Leather

5804 Fly Tying

5805 Tile Inlay, Home Décor

5806 Tile Inlay, Other

5807 Metal Art

5808 Wood Carving

5809 Wood Burning

5810 Wood Working

5811 Refinished Furniture

5812 Handmade Furniture

5813 Accessory

5814 Baskets

5815 Wall Art

5816 Welding

5817 Taxidermy

5818 Other



FERMENTED AND PRESERVED DEPARTMENT

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 2025 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), nchfp.uga.edu/, <https://www.ballmasonjars.com>, and 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 items that would not be safe to eat at the time of judging, or which need 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 jelly will be allowed. No open kettle items will be allowed.
9. Dried products are accepted in decorative jars.
10. Dried division is to include food dried according to the latest USDA recommendations. Foods should be dried in a dehydrator or oven, according to an approved recipe. Recipes 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. The recipe must be attached for salsa, seasoned tomato sauces, and spaghetti sauces. Labels are available from Garfield County Master Food Safety Advisor volunteers, via the CSU 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. Examples of food preservation entries:

Peaches
Hot packed boiling water bath
Canned 35 minutes at 5,000 feet
Recipe: Ball Blue Book,
September 2025

Green beans
Hot pack, ½ tsp. salt
Pressure canned at 12 ½
pounds, 30 minutes, at 5,000
feet
Recipe: So Easy to Preserve
August 2025

Apricots
Dehydrator dried, 8 hours
Recipe: CSU Extension Fact
Sheet, August 2025

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.

CANNED FRUITS

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

Examples: berries, peaches, pie filling, and any fruit that can be canned.

Class descriptions:

6001 Apricot	6007 Peach
6002 Apple	6008 Pear
6003 Applesauce	6009 Plum
6004 Berries	6010 Other Fruit
6005 Sweet Cherry	6011 Pie Filling
6006 Pie Cherries	6012 Fruit Juice

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.

Class descriptions:

6101 Asparagus	6110 Squash
6102 Green Beans	6111 Onion
6103 Dried Beans	6112 Pepper
6104 Beet	6113 Potatoes
6105 Carrot	6114 Sweet Potatoes
6106 Corn	6115 Mushroom
6107 Peas	6116 Tomatoes
6108 Greens	6117 Other Vegetable
6109 Pumpkin	

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.

Class descriptions:

6201 Any Meat, Pressure Canned	6203 Any Soup, Pressure Canned
6202 Any Fish, Pressure Canned	6204 Any Stew, Pressure Canned

DRIED PRODUCTS:

1. Exhibits must be in jars with lids.
2. Decorative jars are accepted.
3. Labels on all dried foods must indicate the product name, any pretreatment, additional ingredients, method of drying (oven, dehydrator, solar) drying time, and date dried.

Ex: apricots, ascorbic acid dipped, dehydrator, 8 hrs., June 2025.

Class descriptions:

6250 Fruit, 6 pieces or 1 cup	6258 Dried Foods, Salts
6251 Fruit Leather, One 6" roll or 3 – 2" rolls	6259 Dried Foods, Sugars
6253 Vegetables, ½ cup	6260 Dried Foods, Spice Rubs
6254 Granola, ½ cup	6261 Freeze Dried, Fruit
6255 Trail Mix, ½ cup	6262 Freeze Dried, Candy
6256 Jerky, 6 pieces, follow CSU guidelines	6263 Freeze Dried, Other
6257 Other dried food	

FERMENTATION

Professional Winemaker entries will be judged separately from hobby winemaker entries.

JUDGING CRITERIA:

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

Class descriptions:

WINE:

6301 Grape Wine, Scratch	6308 Dessert Wine, Kit
6302 Grape Wine, Kit	6309 Dessert Wine, Partial Kit
6303 Grape Wine, Partial Kit	6310 Other Wine, Scratch
6304 Other Fruit Wine, Scratch	6311 Other Wine, Kit
6305 Other Fruit Wine, Kit	6312 Other Wine, Partial Kit
6306 Other Fruit Wine, Partial Kit	6313 Sherry, Scratch
6307 Dessert Wine, Scratch	6314 Sherry, Kit

BEER:

6316 Beer, Mash	6315 Sherry, Partial Kit
6317 Beer, Partial Mash	OTHER SPIRITS:
6318 Beer, Kit	6319 Moonshine, Scratch

CORDIALS/LIQUEURS:

6322 Cordials, Any	6320 Moonshine, Kit
6323 Cordials, Orange	6321 Moonshine, Partial Kit
6324 Cordials, Coffee	VINEGARS:

OTHER BEVERAGES:

6330 Kombucha	6325 Vinegar, Any
	6326 Vinegar, Herbal
	6327 Vinegar, Fruit
	6331 Root beer

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 an 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 into uniform pieces with a clear syrup. Original shape of sections should be preserved. Products 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 a two-piece canning lid and must be water bath processed, except frozen jams.

Class descriptions:

JELLY:

6401 Apple	6410 Peach
6402 Apricot	6411 Pear
6403 Blueberry	6412 Pepper
6404 Cherry	6413 Plum
6405 Chokecherry	6414 Raspberry
6406 Crabapple	6415 Rhubarb
6407 Cranberry	6416 Strawberry
6408 Grape	6417 Other
6409 Mint	

JAM:

6501 Apple	6510 Peach
6502 Apricot	6511 Pear
6503 Blueberry	6512 Pepper
6504 Cherry	6513 Plum
6505 Chokecherry	6514 Raspberry
6506 Crabapple	6515 Rhubarb
6507 Cranberry	6516 Strawberry
6508 Grape	6517 Other
6509 Mint	

FREEZER JAM:

6601 Cherry	6604 Raspberry
6602 Peach or Apricot	6605 Other
6603 Strawberry	

PRESERVES:

6701 Cherry	6704 Raspberry
6702 Peach or Apricot	6705 Other
6703 Strawberry	

CONSERVES:

6801 Cherry	6804 Raspberry
6802 Peach or apricot	6805 Other
6803 Strawberry	

SYRUP:

6850 Maple Syrup	6852 Any other syrup
6851 Fruit Syrup	

MARMALADE:

6875 Citrus	6876 Any other
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PICKLES, SAUCE, & SALSA PRODUCTS

1. Must be water bath processed.
2. 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
- Exhibitors must provide recipes for chili sauces and salsa

Class descriptions:

6901 Sour Cucumber Pickle	6911 Relish
6902 Sweet Cucumber Pickle	6912 Pickled Fruits
6903 Dill Pickle	6913 Other Pickled
6904 Bread and Butter Pickles	6914 Other Sauce
6905 Other Cucumber Pickles	6915 Pickled Beets
6906 Catsup, Pint or ½ Pint	6916 Salsa – Green
6907 Salsa – Red	6917 Salsa – Fruit
6908 Chili Sauce	6918 Chutney - Fruit
6909 Green Chili Sauce	6919 Chutney - Other
6910 Pickled Peppers	6920 Sauerkraut

FERMENTED PRODUCTS

1. Must be displayed in mason jars.
2. All entries must be labeled.
3. Items will be kept in refrigerator throughout the fair.

Class descriptions:

6930 Sauerkraut
6931 Kimchi

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 is displayed or presented.
7. Fair theme: Incorporated into the display.
8. Consists of any combination of 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.)
9. A cash award for the display judged best in appearance, quality, pack and variety will be given as follows: Display A: \$25 Display B: \$20

Class descriptions:

Display A - class description No. 6950

1. Consists of your choice of any **eight** (each) jars from the above list.
2. These jars may also be entered into open class sections but must have separate class entry tags if you desire to do this.
3. You can add additional jars to be judged separately.
4. Tags will be marked so that jars are returned to the individual canning displays and not to the open class shelves.

Display B - class description No. 6951

1. Consists of any **five** (each) jars from the above list.
2. These jars may also be entered into open class sections but must have separate class entry tags if you desire to do this.
3. You can add additional jars to be judged separately.
4. Tags will be marked so that jars are returned to the individual canning displays and not to the open class shelves.



COOP TO KITCHEN DEPARTMENT

1. All general open class rules apply.
2. All entries in these classes must be homemade, unless noted.
3. ALL ENTRIES, INCLUDING COOKIES, MUST BE PLACED ON DISPOSABLE WHITE PLATES AND IN A ZIP LOCK BAG PRIOR TO BEING ENTERED AT THE FAIRGROUNDS.
4. PLEASE USE DISPOSABLE WHITE PLATES AND TINS WHENEVER POSSIBLE.
5. All cakes must be placed on a sturdy, covered surface that is 1 – 1½” larger than the cake and covered in plastic.
6. 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 9, 7 p.m.
7. The Garfield County Fair and its representatives will not be responsible for any lost or damaged personal items such as plates or platters.
8. 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.

Product standards for baked goods:

1. 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.
2. QUICK BREAD: Should be even or slightly rounded, golden-brown crust and equally light throughout. Texture should be fine even grain, not crumbly. Flavor should be characteristic of ingredients. Any nuts or fruit filling should be uniformly distributed.
3. 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. Topping flavors should complement or be a pleasant contrast to flavor of basic dough.
4. CAKES: Should have a neat appearance. Texture should be consistent with the recipe and ingredients used with flavor, well-blended and pleasant to taste.

JUDGING CRITERIA:

- Flavor
- Appearance
- Color
- Texture
- Consistency
- Leavening



BAKED GOODS

Class descriptions:

COOKIES:

7001 Six Bars	7006 Six Chocolate Chip
7002 Six Brownies	7007 Six No Bake
7003 Six Peanut Butter	7008 Six from Cake Mix
7004 Six Sugar	7009 Six Oatmeal
7005 Six Molasses	7010 Six Other
	7011 Six made with freshly milled flour

BREADS, QUICK:

7101 Banana Loaf	7106 Six Biscuits - Baking Powder
7102 Zucchini Loaf	7107 Six Pieces, Corn Bread
7103 Coffee Cake	7108 Six Flour Tortillas
7104 Other Quick Bread Loaf	7109 Six Corn Tortillas
7105 Six Muffins, No Cups	7110 Six Biscuits – Buttermilk
	7111 Quick Bread made with freshly milled flour

BREADS, YEAST & SOURDOUGH:

7201 Coffee Cake or Fancy	7206 Machine Loaf
7202 Wheat Loaf	7207 Other Yeast
7203 White Loaf	7208 Creative Bread from Frozen Bread
7204 Dinner Rolls, 6 Any	7209 Sourdough
7205 Cinnamon, Sweet Rolls	7210 Bread made with freshly milled flour

CAKES:

7301 Layer Cake, Iced	7306 Cake Made Using Fruit
7302 Angel Food Cake, No Icing	7307 Cake Made Using Vegetables
7303 Bundt Cake	7308 Cake Made from a Mix
7304 Chiffon Cake, No Icing	7309 6 Cupcakes, Iced
7305 Pound Cake	7310 6 Cupcakes, No Icing

DECORATED CAKES:

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

7401 Sheet cake	7403 Cupcakes
7402 Layer cake	7404 Special

PIES:

7501 Fruit, Single crust	7505 Pecan Pie
7502 Fruit, Double crust	7506 Other Nut or Vegetable
7503 Fruit, Lattice top	7507 Other Pie or Pastry
7504 Fruit Cobbler	

GOOD FOR YOUR HEALTH:

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

Class description:

7601 Any Healthy Treat

Baked goods continued ...

GLUTEN FREE:

7701 Cookies
7702 Bread

7703 Cakes
7704 Pies

CANDIES:

7801 Fudge, 6 pieces
7802 Toffee, 6 pieces
7803 Brittle, 6 pieces
7804 Divinity, 6 pieces

7805 Caramel, 6 pieces
7806 Glass Candy, 6 pieces
7807 Other Candy, 6 pieces
7808 Marshmallow, 6 pieces

FARM GOODS

EGGS:

1. Display of one dozen eggs.
2. Eggs will be judged on uniformity, shell texture, color, shape, and soundness.
3. Eggs may be broken at the discretion of the judge.

Class descriptions:

8101 Eggs, White
8102 Eggs, Brown

8103 Eggs, Color Variety
8104 Eggs, Other - Goose Duck, etc.

DAIRY – UNPASTEURIZED:

1. Please label products by dairy species, dairy cow, dairy goat.
2. Only appropriately labeled, and pasteurized products will be *tasted-unpasteurized will not be tasted by judge*.

Class descriptions:

8201 Butter (1 lb.)
8202 Hard Cheese (1/2 lb.)
8203 Cottage Cheese (1 pt.)
8204 Yogurt

8205 Soft Cheese (1/2 lb. or 1 pt.)
8206 Buttermilk (1 pt.)
8207 Whole Milk (displayed with cream top)
8208 Cream
8209 Keifer

DAIRY – PASTEURIZED:

1. Please label products by dairy species: dairy cow, dairy goat.
2. Only appropriately labeled and pasteurized products will be tasted.

Class descriptions:

8301 Butter (1 lb.)
8302 Hard Cheese (1/2 lb.)
8303 Cottage Cheese (1 pt.)
8304 Yogurt

8305 Soft Cheese (1/2 lb. or 1 pt.)
8306 Buttermilk (1 pt.)
8307 Whole Milk
8308 Cream
8309 Keifer

HONEY:

Class descriptions:

8401 Clover
8402 Alfalfa
8403 Wildflower

8404 Blended
8405 Other
8405 Honey with Honeycomb Display

BATH & PERSONAL PRODUCTS:

1. Bath products should include an appropriately labeled bar, bottle or container.
2. Labels should contain ingredients and instructions for use.
3. No home remedies or medicinal products will be accepted for an entry.

Class descriptions:

- | | |
|-------------------------------------|---------------------------------|
| 8501 Homemade Soap - From Kit | 8506 Homemade Bath/Shower Melts |
| 8502 Homemade Soap - From Scratch | 8507 Homemade Bath Salts |
| 8503 Homemade Lotion - From Kit | 8508 Homemade Sugar Scrubs |
| 8504 Homemade Lotion - From Scratch | 8509 Other |
| 8505 Homemade Lip Balm | |

HOMEMADE AROMATHERAPY:

1. No home remedies or medicinal products will be accepted for an entry.

Class descriptions:

- | | |
|----------------|-------------------|
| 8601 Oil Blend | 8603 Aromatherapy |
| 8602 Salt | 8604 Other |

HOMEMADE PET PRODUCT:

1. No home remedies or medicinal products will be accepted for an entry.

Class descriptions:

- | | |
|--------------------|------------|
| 8701 Pet Hair Care | 8703 Treat |
| 8702 Salve | 8704 Other |

CANDLES:

Class descriptions:

- | | |
|--------------------|-----------------------|
| 8801 Poured Candle | 8804 Dip Candle |
| 8802 Pillar Candle | 8805 Other Candle |
| 8803 Molded Candle | 8806 Scented Wax Melt |

EXTRACTS:

Class descriptions:

- | | |
|---------------------|---------------------|
| 8901 Extract, Fruit | 8902 Extract, other |
|---------------------|---------------------|



HORTICULTURE DEPARTMENT

FLORICULTURE/WEEDS:

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

Class descriptions:

ASTERS:

9101 Any Color, Three Blooms

Dahlia:

9125 Small Three Blooms, Under 4"

9126 Medium Three Blooms, 4 - 8"

9127 Large One Bloom, Over 8"

GLADIOLUS:

9150 - Any Color, 1 Spike

MARIGOLD:

9175 Small Five Blooms, Under 2"

9176 Medium Three Blooms, 2 - 4"

9177 Large Three Blooms, Over 4"

PETUNIA:

9201 Single Grandiflora Three Blooms, 3.5-5"

9202 Small Floribunda Three Blooms, 2.5-3"

9203 Double Multiflora Three Blooms, 2-2.5"

SUNFLOWERS:

9225 Any Color, One Bloom

9226 Largest

9227 Tallest

ROSE:

9250 Tea Rose, Any Color, One Bloom

9251 Floribunda, One Cluster

9252 Miniature, One Cluster

9253 Wildrose, One Cluster

COSMOS:

9275 Any Color, Three Blooms

SNAPDRAGON:

9301 Any Color, One Spike

POPPIES:

9325 Any Color

ZINNIA:

9350 Small, Under 1.5", Five Blooms

9351 Medium, 1.5-3", Three Blooms

9352 Large, 3-4", Three Blooms

PANSIES:

9375 Any color

SWEET PEAS:

9401 Any color

NASTURTIUMS:

9425 Any color

SUCCULENTS & CACTUS:

9450 Any Succulent, Pot Under 6"

9451 Any Succulent, Pot Over 6"

9452 Any Cactus, Pot Under 6"

9453 Any Cactus, Pot Over 6"

POTTED PLANTS:

9475 With Bloom

9476 Without Bloom

9477 Other

OTHER FLORICULTURE:

9478 Other Annual

9479 Other Perennial

9480 Other Flower

FLORAL ARRANGEMENTS

HOMEGROWN FLORAL ARRANGEMENTS

1. Experienced or novice exhibitors may enter.
2. 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

Class descriptions:

9501 Grandma's Garden, Mixed, Antique Container

9502 Fair theme, "Red, White and Blue – A Fair for You"

9503 Best in Small Packages, 5" or less

9504 Happy Fair Days

9505 On the Farm

ARTISTIC

1. Experienced or novice exhibitors may enter.
2. 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

Class descriptions:

9525 American Pride
9526 Special Occasion
9527 Morning Song, Cream, White, Pale Yellow
9528 Smiles, Flowers, Container Shades of One Color

9529 Sense of Humor, Junk Container
9530 Whimsical, Birdhouse with Outhouse Design
9531 Beauty Queen, Roses
9532 Fair Theme: "Red, White and Blue – A Fair for You"

NOXIOUS WEED BOARD

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

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

Class description:

9601 Educational Weed Board

NOXIOUS WEED DISPLAY

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

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

JUDGING CRITERIA:

- Identification
- Quantity of weeds
- Variety of weeds
- Neatness of display
- Completeness - place pressed specimens in proper balance on mounting cards

Class description:

9625 Noxious Weed Display

FIELD CROPS

1. A sheaf of small gran and grass should be 3 inches in diameter at center tie.
2. Small grain and grass sheaves will be judged on sheaf construction, head type and quality of straw and seed.

Crops:

9650 Grass, Pasture	9653 Oat
9651 Grass, Dryland	9654 Rye
9652 Barley	9655 Alfalfa

FRUITS/VEGETABLES

1. A plate consists of two apples, pears, apricots or peaches, five crab apples, plums or prunes or Seckel pears.
2. If two or more samples of any entry are present, a class will be made at the discretion of the superintendent.
3. Leave stems on all fruit except peaches and apricots.
4. Fruits will be judged for table use, uniformity of size, shape, color, cleanliness, and taste (when applicable) of the specimens.

HORTICULTURE

Class descriptions:

FRUIT:

- | | |
|-----------------------------|--|
| 9701 Plate of Two Apples | 9708 One Bunch of 8+ Grapes |
| 9702 Plate of Two Crabapple | 9709 Plate of Two Apricots (No Stems) |
| 9703 Plate of Two Peaches | 9710 One Cantaloupe or Muskmelon |
| 9704 Plate of Two Pears | 9711 One Large Watermelon |
| 9705 Plate of Two Plums | 9712 Rhubarb Two Stalks - No Leaves |
| 9706 Plate of Two Prunes | 9713 Plate of Two Other Fruit (Not Listed) |
| 9707 Plate of 10 Berries | |

VEGETABLE, PEPPERS:

- | | |
|----------------------------------|-----------------------------------|
| 9725 Two Sweet Bell Peppers | 9728 Two Hot Southwestern Peppers |
| 9726 Two Sweet Specialty Peppers | 9729 Two Jalapeño Peppers |
| 9727 Two Hot Specialty Peppers | |

VEGETABLE, ONIONS:

Trim Onions To 1" on top and ½" root; onions should be cleaned but not peeled.

- 9750 Two Onions - Round, Globe, Spindle or Top Shaped
9751 Two Onions - Flat or Bermuda Type
9752 Five Green Onions - Bunched, 10 in. long, tied with bulb size of ½ - ¾" and root trimmed to ½"
9753 1 Garlic Bulb with 2" tip, 1" neatly trimmed roots

TOMATOES:

- | | |
|---|--|
| 9775 Two Ripe Tomatoes - Stem Off | 9778 Two Green Tomatoes - Stem On |
| 9776 Two Roma Tomatoes - Stem Off | 9779 Two Unripe Green Tomatoes - Stem On |
| 9777 Five Salad Tomatoes - Cherry, Plum, Grape, Patio, or Pear - Stem Off | |

SQUASH:

Stems on and representative of those purchased to eat.

- | | |
|--------------------------------------|---|
| 9801 Two Yellow Squash | 9806 One Large Field Pumpkin |
| 9802 One Spaghetti Squash | 9807 Two Miniature Pumpkins |
| 9803 Two Small Winter Squash | 9808 Two Zucchini |
| 9804 One Large Winter Squash | 9809 Two Summer Squash, Other |
| 9805 Two Pie Pumpkins - Small, Sugar | 9810 Two of Any Other Squash (NOT listed) |

CUCUMBERS

9825 Two Pickling Cucumbers
9826 Two Slicing Cucumbers

9827 Two seedless and Thin-skinned Cucumbers
9828 Two Exotic

POTATOES:

Potatoes must be clean and dry. Gently remove dirt by brushing if necessary.

9850 Two White Potatoes
9851 Two Gold Potatoes

9853 Two Red Potatoes
9854 Two Other Potatoes

LEGUMES:

9901 6 Yellow Snap or Wax Beans
9902 6 Green Beans
9903 6 Burgundy Beans

9904 6 Peas, Snap
9905 6 Peas, Bush Type
9906 6 Any other legume (NOT listed)

OTHER VEGETABLES:

9920 2 Ears Sweet Corn - leave in husk
9921 1 Head Cabbage
9922 1 Head Cauliflower
9923 1 Head Broccoli
9924 1 Head Lettuce
9925 1 Bunch Celery
9926 3 Radishes - bunched and tied

9927 2 Carrots - 1" Tops
9928 2 Beets - 1" Tops
9929 2 Turnips - 1" Tops
9930 2 Parsnips - 1" Tops
9931 Eggplant
9932 2 Any Other Vegetable (NOT listed)
9933 Herbs, Any Variety - 3 stems

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. The 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.

Class description:

9950 Three Ears, Decorative Corn
9951 Most Unusual Vegetable
9952 Vegetable Animal
9953 Biggest Pumpkin
9954 Biggest Cabbage
9955 Biggest Watermelon
9956 Biggest Tomato

9957 Biggest Squash
9958 Biggest Cucumber
9959 Veggie Basket - Homegrown to be
Judged on Presentation & Fair Theme
9960 Herb Display/Basket – Homegrown to be
Judged on Presentation & Fair Theme

SPECIAL CONTESTS DEPARTMENT

1. All general Open Class and baked good rules apply.
2. Age groups: Senior/Adult and youth.



COMMISSIONERS' COOKIE JAR CONTEST:

1. The cookie jar must be at least one-half gallon capacity with a wide mouth. Preferably, the container and decorations are made of recycled, food-safe materials and suitable for use as a cookie jar.
2. The cookie jar should reflect the Garfield County Fair theme: ***“Red, White and Blue – A Fair for You”***
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. Cookie jar will be judged by 50 percent on creativity of container and theme, and 50 percent 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.**
8. A champion will receive a rosette and an additional award.
9. Contest sponsored and judged by the Garfield County Commissioners. Prizes are as follows:

	Adult		Youth
1st	\$40	1st	\$40
2nd	\$20	2nd	\$20
3rd	\$15	3rd	\$15

Class description:

10100 Commissioner Cookie Contest

Celebrating 110 Years of the apple pie contest



APPLE PIE CONTEST

1. All general open class and baked good rules apply.
2. Age groups: Senior/adult and youth.
3. **PLEASE USE DISPOSABLE TINS.**
4. Following the contests, individual servings will be offered. Donations received will support the 2027 open class awards.
5. A champion will receive a rosette and an additional award.
6. Ribbons will be awarded for senior/adult and youth. Cash prize as follows:

1 st	\$25
2 nd	\$15
3 rd	\$10

Class descriptions:

- 10110 Double Crust
- 10111 Crumb Top w/bottom crust
- 10112 Lattice Top w/bottom crust

- 10114 Gluten-Free Crust
- 10115 Artistic Top w/bottom crust
- 10116 (6 pieces) Hand pies, Tart, or Empanadas

QUEEN/KING OR PRINCESS/PRINCE

1. The determination is based on the total number of ribbon points earned.
 - 1st Place - 3 Points
 - 2nd Place - 2 Points
 - 3rd Place - 1 Point
2. The winners for Queen/King and Princess/Prince of the Kitchen, the House, and the Yard will receive a rosette and an additional award.

OF THE KITCHEN

- Queen/King: Competitors must submit at least six (6) entries and have placed in three (3). These entries can be in any of the following categories: artwork, photography, quilting, needlework, crafts, and/or masterpieces.
- Princess/Prince: Competitors must submit at least four (4) entries and have placed in two (2). These entries can be in any of the following categories: artwork, photography, quilting, needlework, crafts, and/or masterpieces.

Class descriptions:

10201 Prince or Princess

10202 King or Queen

OF THE HOUSE

- Queen/King: Competitors must submit at least six (6) entries and have placed in three (3). These entries can be in any of the following categories: artwork, photography, quilting, needlework, and crafts and/or masterpieces.
- Princess/Prince: Competitors must submit at least four (4) entries and have placed in two (2). These entries can be in any of the following categories: artwork, photography, quilting, needlework, and crafts and/or masterpieces.

Class descriptions:

10301 Prince or Princess

10302 King or Queen

OF THE YARD

- Queen/King: Competitors must submit at least six (6) entries and have placed in three (3). These entries can be in any of the horticulture department classes.
- Princess/Prince: Competitors must submit at least four (4) entries and have placed in two (2). These entries can be in any of the horticulture department classes.

Class descriptions:

10401 Prince or Princess

10402 King or Queen

presented by
 **Alpine Bank**
Member FDIC

Register your open class exhibit entries
anytime before the fair online:
garfieldcountycofair.fairentry.com



garfieldcountyfair.com/open-exhibits