2016 ARAPAHOE COUNTY FAIR
OPEN CLASS EVENTS

made possible by the

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Aurora, CO 80016
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FAIR ADMISSION

Fair Dates & Times

Thursday, July 28, 2016 – 4:00 p.m.
Friday, July 29 thru Sunday, July 31, 2016 – 11:00 a.m.

$5.00 - Daily Parking Pass
Available at Fair. Required for each vehicle. Valid for one day only Thursday, July 28 – Sunday, July 31.
$15 – Daily Admission with Unlimited Carnival Rides

OPEN CLASS SCHEDULE OF EVENTS

Arapahoe County Fairgrounds, 25690 E. Quincy Ave., Aurora, CO 80016

All Open Class entries will be displayed at the Main Exhibit Hall at the 2016 Arapahoe County Fair.
Admission & Parking Passes not required for Open Class Living Arts & Horticulture/Floriculture Entry/Judging Dates

LIVING ARTS DIVISION

Culinary Arts Visual Arts Fiber Arts Creative Skilled Arts

Pre-Entry Form: Friday, June 24, 2016 - 4:30 p.m. (Pre-Entry Recommended)
Exhibit Check-In: Monday, July 25, 2016 - 9 a.m. – Noon and 4 – 7 p.m.
Tuesday, July 26, 2016 - 8 – 10 a.m. (Walk-In Entry Accepted also)
Judging: Tuesday, July 26, 2016 - 1 p.m. (Open to the Public)
Exhibit Release: Sunday, July 31, 6 – 7 p.m.

HORTICULTURE DIVISION

Vegetables Herbs Fruits

Pre-Entry Form: Friday, June 24, 2016 - 4:30 p.m. (Pre-Entry Recommended)
Walk-In Entry: Thursday, July 28, 2016 - 7 – 10 a.m.
Judging: Thursday, July 28, 2016 - 12:00 Noon (Open to the Public)
Exhibit Release: Sunday, July 31, 2016 - 6 – 7 p.m.

FLORICULTURE DIVISION

Flowers Grasses Arrangements

Pre-Entry Form: Friday, June 24, 2016 - 4:30 p.m. (Pre-Entry Recommended)
Walk-In Entry: Friday, July 29, 2016 - 7 – 10 a.m.
Judging: Friday, July 29, 2016 – 12:00 Noon (Open to the Public)
Exhibit Release: Sunday, July 31, 2016 - 6 – 7 p.m.

A pass for Open Class exhibit release & parking will be distributed when exhibit entries are checked in.

SPECIAL CONTESTS

(See page 28 - 29 for complete contest information)

Admission & Parking Pass required Thursday, July 28 – Sunday, July 31

Decorated Cookie Jar Contest

Pre-Entry Form: Friday, June 24, 2016 - 4:30 p.m. (Pre-Entry Recommended)
Walk-In Entry: Monday, July 25, 2016 - 9 a.m. & Noon and 4 – 7 p.m. (Passes not required)
Tuesday, July 26**,** 2016 - 8 – 10 a.m. (Passes not required)
Judging: Tuesday, July 26, 2016 – 1:00 p.m. (Open to the Public)
Exhibit Release: Sunday, July 31, 2016 - 6 – 7 p.m.

Fair Admission & Parking Pass Required for Contests Listed Below

Baked Fruit Pie Contest

Exhibit Check-In: Thursday, July 28, 3:30 p.m. (Walk-In Entry Accepted/Pre-Entry not required but is Recommended)
Judging: Thursday, July 28, 4:00 p.m. (Open to the Public)
Exhibit Release: Immediately following contest

Chocolate Cake Contest

Exhibit Check-In: Sunday, July 31, 1:00 p.m. (Walk-In Entry Accepted/Pre-Entry not required but is Recommended)
Judging: Sunday, July 26, 1:30 p.m. (Open to the Public)
Exhibit Release: Immediately following contest

Pie Eating Contest

Pre-Entry: Not Required
Contests: Friday, July 29 thru Sunday July 31, 2016
4:00 p.m. Each Day – Open to Public

OPEN CLASS LIVING ARTS
(Culinary Arts, Visual Arts, Fiber Arts and Skilled Arts)

Superintendents
Donna Hanlon Kenneth Lange Pam Dean
County Fair Planning Committee Liaison – Ellie Reiser

Pre-Entry Form Deadline
Friday, June 24, 2016, 4:30 p.m.

Exhibit Entry Time
Monday – July 25, 2016
9 a.m. – Noon
4 – 7 p.m.
OR
Tuesday – July 26, 2016
8 – 10 a.m.
(Fair admission tickets not required for exhibit entry & judging)

Exhibit Judging
Tuesday – July 26, 2016
1 p.m.
(Open to the Public)

Exhibit Release
Sunday – July 31, 2016
6 p.m.
(Exhibit release tickets required for exhibit pick-up)

EXHIBITOR RULES:

1. Exhibitors may live in any Colorado county.
2. Youth exhibitors do not have to be enrolled in 4-H.
3. 4-H Youth exhibitors are eligible and encouraged to enter in Open Class as well as 4-H.
4. All articles entered must be entered in the name of the person who made it.
5. Entries must have been completed after July 21, 2015.
6. Items exhibited in a previous Arapahoe County Fair may not be shown in this year's fair.
7. Label all items with full name.
8. **Items may not be entered if there is not a class for them.**
9. **There is a limit of two entries per class by an individual. No exceptions.**
10. Classes are divided into two age divisions:
    a) Juniors: Age 18 and Under, as of Dec. 31, 2015
    b) Seniors: Age 19 and Up as of Dec. 31, 2015
11. The use of marijuana in any display, food item, or exhibit is prohibited and shall be rejected.
12. Management will use all possible care to ensure the safety of all exhibits, exhibitors, and the people attending the Fair. Under no circumstances will Arapahoe County, the Extension Office, Fair Planning Committee or any individual assisting with the Fair be held responsible in any way for any loss, injury, or damage to, occasioned by, or arising from any animal or article on exhibit, or for any accident or injury to any person exhibiting, assisting with, or attending this Fair.
13. Please consult this book for information regarding rules and regulations in each Division.

EXHIBIT PRE-ENTRY:

- *Pre-Entry for Living Arts is strongly recommended.*
- Entry forms/work sheets for Open Class Living Arts are on page 15 and also on line at www.arapahoecounty.fairentry.com.
- Entries and the $1.00 pre-entry fee per exhibit are **due by 4:30 p.m., Friday, June 24, 2016** by mail or on-line. Please see instructions below.
- **Pre-Entry may be done two ways:**
  1. By mail or delivery to:
     CSU Extension – Arapahoe County
     6934 S Lima St. - Suite B
     Centennial, CO 80112
     a. When pre-entering by mail make checks payable to "Arapahoe County Extension Fund", and attach to pre-entry form and mail or deliver to Extension office. Faxed or e-mail pre-entries are not accepted.

  2. On-line at "ArapahoeCounty.FairEntry.com". Exhibitors entering on-line will need to create their own password/ID.
     a. When entering on-line fees can be paid either by credit card or check.
     b. If not using a credit card, make check payable to "Arapahoe County Extension Fund" for all fees. Print detailed invoice from on-line system and mail with check to:
        CSU Extension – Arapahoe County
        6934 S Lima St. - Suite B
        Centennial, CO 80112
     c. Check and copy of invoice must be received by June 24, 2016.

EXHIBIT CHECK-IN AND WALK-IN ENTRY:

- Exhibits should be delivered during the following times:
  Monday, July 25, 9 a.m. – 12 p.m. and 4 - 7 p.m. or
  Tuesday, July 26, 8 a.m. – 10 a.m.
- Deliver to: Arapahoe County Fairgrounds, Exhibit Hall
  25690 E. Quincy Ave., Aurora
- Walk-in entries are welcome. If you have not submitted a pre-entry form, you will need to submit the completed entry form (page 15) and $2 walk-in entry fee per exhibit.
- Pre-entered exhibits will be received and considered paid in full. Entry tags will be printed and available for all exhibitors who have pre-entered when they arrive to check in Living Arts Open Class Exhibits.
- **In order to speed up exhibit entry at the fair, please complete the temporary exhibit card for your exhibit prior to arriving at the fair. This form is on page 27 and may be copied. It is also on-line at**

ArapahoeCounty.Fairentry.com under open class. This will speed up the entry process.

- Entries will not be accepted after 10 a.m., July 26. No exceptions.
- **Superintendents can assist exhibitors in determining the correct class for an item, however, it is ultimately the exhibitor's responsibility to enter their exhibits in the correct class**

EXHIBIT JUDGING:

- Living Arts judging will begin at **1 p.m., Tuesday, July 26, 2016**. Judging is open to the public.
- Judge's comments are informative and educational.
- Visiting with judges, officials and volunteers during judging is not allowed.

EXHIBIT RELEASE:

- All exhibits must remain on display until release time at **6 p.m., Sunday, July 31, 2016**. Exhibitors will receive a release ticket granting them limited access to the Fairgrounds to pick up their entry.
- Food exhibits not picked up by 7 p.m. will be disposed of by the Fair management.
- **If you cannot pick up your exhibits on Sunday, July 31, 2016, please make arrangements to have someone pick them up for you. Fair staff and volunteers are not responsible for exhibits not picked up.**
- Exhibits not picked up will be kept at the Fairgrounds for one week after the fair, and then taken to the Extension Office unless other arrangements have been made.

AWARDS:

1. The American Placing System is used in Open Class (judges choose one first, one second and one third in each class).
2. **However, the judges reserve the option to withhold ribbons and awards in a class where there is no deserving entry.** The decision of the judges is final.
3. Classes may be combined, divided, exhibits moved to the appropriate class, or not entered at the discretion of the superintendents and/or the judge in all Divisions.
4. In classes with only one entry, the award will be based on merit.
5. Cash premiums for the top three ranked exhibitors in all Open Class classes are:

1st	$3	Blue Ribbon
2nd	$2	Red Ribbon
3rd	$1	White Ribbon

6. **Overall Sweepstakes Ribbons:** There will be one Junior and one Senior Overall Sweepstakes ribbon. This award is based on the combined number of blue ribbons received by an exhibitor in Culinary Arts, Visual Arts, Fiber Arts and Creative Skilled Arts. Additional ribbons will be calculated to break any ties.
7. **Overall Judge's Choice Ribbons:** There will be one Overall Junior and one Overall Senior Judge's Choice Award in each of the divisions listed: Photography, Fine Arts, Baked Goods, Food Preservation, Creative Skilled Arts, Quilts and all Other Fiber Arts combined. This award is based on the best Junior and best Senior blue ribbon entry in each of the areas listed above and will be chosen by the judges.
8. **People's Choice Ribbons:** Only **one Senior** and **one Junior** People's Choice Ribbon award will be given in Open Class Living Arts. Voting will begin Thursday, July 28 and end Saturday, July 30. These awards will be posted on Sunday, July 31, 2016.
9. Premium payments will be mailed to all exhibitors receiving blue, red or white ribbons.
10. Premium checks must be cashed by December 31, 2016 and will not be re-issued if not cashed by that date.

PROTESTS:

1. **The decision of the judge is not eligible for protest.**
2. Under no circumstances shall any superintendent or Fair official be treated disrespectfully. If any question arises concerning the decision of a superintendent, such protest shall be brought to the attention of the Fair Planning Committee.

DEPARTMENT 1 – OPEN CLASS CULINARY ARTS

DIVISION A – BAKED GOODS

Exhibit Rules:

1. Exhibitors may enter two items per class.
2. All exhibits should be brought on white disposable plates. **Exhibits in pans will not be accepted**.
3. Breads are to be in loaves unless otherwise specified.
4. **Standard size loaf pans are to be used for breads (Approximately 4 ½" x 8" x 3").**
5. Submit recipe on 3"x5" card (for judges' use only.)
6. Only a portion of all baked goods exhibits will be kept for display. The remainder may be claimed by the exhibitor following judging.

QUICK BREADS

CLASS 1 JR: **Biscuits (4), Quick Bread**
CLASS 2 SR: **Biscuits (4), Quick Bread**
CLASS 3 JR: **Fruit Bread, Quick Bread**
CLASS 4 SR: **Fruit Bread, Quick Bread**
CLASS 5 JR: **Nut Breads, Quick Bread**
CLASS 6 SR: **Nut Breads, Quick Bread**
CLASS 7 JR: **Muffins (4), Quick Bread**
CLASS 8 SR: **Muffins (4), Quick Bread**
CLASS 9 JR: **Vegetable Bread, Quick Bread**
CLASS 10 SR: **Vegetable Bread, Quick Bread**
CLASS 11 JR: **Coffee Cake (1), Quick Bread**
CLASS 12 SR: **Coffee Cake (1), Quick Bread**
CLASS 13 JR: **Any Other Quick Bread not listed (i.e. Corn Bread, Ginger Bread)**
CLASS 14 SR: **Any Other Quick Bread not listed (i.e. Corn Bread, Ginger Bread)**

BREADS, YEAST AND SOURDOUGH

CLASS 15 JR: Sweet Rolls (4) (i.e. Cinnamon Rolls, etc.), Yeast/Sourdough
CLASS 16 SR: Sweet Rolls (4) (i.e. Cinnamon Rolls, etc.), Yeast/Sourdough
CLASS 17 JR: Dinner Rolls (4), Yeast/Sourdough
CLASS 18 SR: Dinner Rolls (4), Yeast/Sourdough
CLASS 19 JR: White Bread, Yeast/Sourdough
CLASS 20 SR: White Bread, Yeast/Sourdough
CLASS 21 JR: Whole Wheat Bread, Yeast/Sourdough
CLASS 22 SR: Whole Wheat Bread, Yeast/Sourdough
CLASS 23 JR: Yeast Batter Bread, Yeast/Sourdough
CLASS 24 SR: Yeast Batter Bread, Yeast/Sourdough
CLASS 25 JR: Coffee Cake, Yeast/Sourdough
CLASS 26 SR: Coffee Cake, Yeast/Sourdough
CLASS 27 JR: Sourdough (Any item), Yeast/Sourdough
CLASS 28 SR: Sourdough (Any item), Yeast/Sourdough
CLASS 29 JR: Any Other, Yeast/Sourdough not listed
CLASS 30 SR: Any Other, Yeast/Sourdough not listed
CLASS 31 JR: Bread Machine Bread, Yeast/Sourdough
CLASS 32 SR: Bread Machine Bread, Yeast/Sourdough

GLUTEN FREE BREAD

CLASS 67 JR: Gluten-Free Bread
CLASS 68 SR: Gluten-Free Bread

PRODUCT STANDARDS FOR BAKED GOODS

Yeast Bread should have a uniform golden crust, a smooth, well-rounded top, slice easily, and hold 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, equally light throughout. Texture should have a fine even grain, not crumbly. Flavor should be characteristic of ingredients. Any nuts or fruits should be uniformly distributed.

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

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

The judge will consider Baked entries on a basis of:

a. General Appearance
b. Color
c. Crust or Outer Covering
d. Shape and Volume
e. Texture
f. Crumb (moist or dry)
g. Consistency
h. Tenderness
i. Flavor

CAKES

Exhibit Rules:

1. Cake pans are not allowed.
2. Cakes must be unfrosted.
3. No mixes.
4. Cakes must be on disposable plates or cardboard.
5. Cake should not be larger than 9" Round or 9" x 9" Square.
6. Cheesecakes are not allowed.

CLASS 33 JR: Angel Food Cake
CLASS 34 SR: Angel Food Cake
CLASS 35 JR: Pound Cake
CLASS 36 SR: Pound Cake
CLASS 37 JR: Sponge Cake
CLASS 38 SR: Sponge Cake
CLASS 39 JR: White Cake
CLASS 40 SR: White Cake
CLASS 41 JR: Bundt Cake
CLASS 42 SR: Bundt Cake
CLASS 43 JR: Chocolate Cake
CLASS 44 SR: Chocolate Cake
CLASS 45 JR: Cupcakes (4)
CLASS 46 SR: Cupcakes (4)
CLASS 69 JR: Gluten-Free Cake
CLASS 70 SR: Gluten-Free Cake
CLASS 47 JR: Any Other Cake Not Listed
CLASS 48 SR: Any Other Cake Not Listed

COOKIES

COOKIE TYPES DEFINED

Drop Cookies – Dough is dropped by teaspoon onto cookie sheet, not flattened.

Molded Cookies – Dough is rolled into balls or thin pencil-shaped rolls between hands. Some cookies are then flattened with the bottom of a glass, or crisscrossed with the tines of a fork, or pressed down with a thumb, or pressed into a cookie mold for shaping, or stamped.

Refrigerator Cookies – Dough is molded into rolls, wrapped, chilled thoroughly in the refrigerator, and then cut into thin slices for baking.

Rolled Cookies – Dough is chilled, rolled out on a board and then cut into desired shapes with cutters or pattern, i.e. Springerle.

Pressed Cookies – Dough is forced through a cookie press into desired shapes. An example of a pressed cookie is Spritz.

Brownies – Moist dough is poured into a pan, baked, cooled and cut into bars.

Bar Cookies – Stiff dough is spread evenly into pan, baked, cooled and cut into bars or diamonds.

Exhibit Rules:

1. Exhibit to consist of four (4) cookies.

CLASS 49 JR: Bar, Cookie
CLASS 50 SR: Bar, Cookie
CLASS 51 JR: Rolled, Cookie
CLASS 52 SR: Rolled, Cookie

CLASS 53 JR: Dropped, Cookie
CLASS 54 SR: Dropped, Cookie
CLASS 55 JR: Refrigerator, Cookie
CLASS 56 SR: Refrigerator, Cookie
CLASS 57 JR: Molded, Cookie
CLASS 58 SR: Molded, Cookie
CLASS 59 JR: Brownies, Cookie
CLASS 60 SR: Brownies, Cookie
CLASS 61 JR: Pressed, Cookie
CLASS 62 SR: Pressed, Cookie
CLASS 63 JR: Any Other Cookie Not Listed
CLASS 64 SR: Any Other Cookie Not Listed
CLASS 65 JR: Gluten-Free Cookie
CLASS 66 SR: Gluten-Free Cookie

DIVISION B – FOOD PRESERVATION

Canned Foods will be judged on:

a. **Pack** – Full, attractive, yet practical
b. **Liquid** – Covers the top of fruits and vegetables; adequate head space.
c. **Color** – Natural color, not faded or unnaturally light.
d. **Quality of product** – Distinct, uniform pieces, well-prepared, firm.
e. **Appearance of container** – Standard brand-name glass jar; clean; suitable; rings and lids with ring easily removable and clean under ring; clear, neat label.
f. **Technique** – USDA approved safe methods, adjusted for altitude, approved pack, and having acidity for safety.
g. **Label** – Name of product; style of pack; date canned; method/equipment used (dial or weighted gauge); processing time; altitude, pounds of pressure.
h. **Recipe** – 3" x 5" card attached to jar by rubber band through hole punched in upper left hand corner of card. Recipe card is for judge's use only.

Exhibit Rules:

1. Exhibitors may enter two items per class.
2. **Recipes are required for canned and dried products and must include recipe source.** Recipes **MUST** be put on 3" x 5" cards and be attached to the jar.
3. All canned products must be exhibited in standard brand-name glass canning jars in good condition **(no mayonnaise jars, etc.).** The standard brand name such as Ball or Kerr, imprinted on the side of the jar identifies a standard jar.
4. Use two-piece lids. Remove the screw band for storage, but put a clean screw band on the jar to bring it to the fair.
5. The exhibit must be canned after the last fair of the previous year (July 31, 2015) by the person in whose name it is entered.
6. All exhibits must be labeled properly. Please do not put your name on the label. Unlabeled entries will not be judged. Secure label one inch from the bottom of the jar.
7. Label must provide the following information:
   a. Name and variety of product
   b. Method of preparation (raw or cold pack)
   c. Method of processing (water bath, pressure canner – indicate weighted or dial gauge; dried oven or dehydrator)
   d. Processing time, altitude and pounds of pressure (p.s.i.)
   e. Date canned or dried
   f. Recipe source and page number

Label Examples:	
Red Haven Sliced Peaches in Light Syrup Raw Pack August 24, 2014 Boiling Water Canner Processed 40 Minutes So Easy to Preserve pg. Pg. 44-45	Canned Green Beans Hot Pack August 30, 2015 Pressure Canned, Dial Gauge Processed 25 min. at 13 p.s.i Ball Blue Book of Preserving pg. 20

8. Decorative storage containers/jars, which have a rubber seal, are not acceptable for canning exhibits.
9. No decorations on jars, i.e. lace or fabric on jar lid. Jars need to include rings and lids. Jars should be clean, dry and rings easily removed by judge.
10. Any jars showing leaks or spoilage will not be judged.
11. Use appropriate headspace as called for in recipe directions. Liquid should cover the solids in the jar.
12. Sticky or dusty jars and jars with signs of old labels will be quickly eliminated.
13. The judge may open and taste jars of jellies, jams, preserves, and/or pickles at their discretion.
14. Canned foods (vegetables and fruits) may be opened in determining the pressure seal quality of the product. Jars that are opened during judging will be marked by the judge and should not be eaten when the fair is over.

FOOD SAFETY GUIDELINES

1. All entries must be canned or dried according to the most recent research based USDA recommendations for high altitude area. Check with your local CSU Extension Office prior to canning for recent USDA recommendations and adjustments needed for high altitude.
2. Canning methods and processing times from Ball, Kerr or other publications are considered secondary to USDA recommendations. Always use USDA processing times over other sources. Be sure to make adjustments in processing times.
3. Processes that are unacceptable and unsafe include: open kettle processing; oven canning, inversion sealing; paraffin sealing, steam canning, microwave canning, water bath canning of low acid products (vegetables require pressure canning); sundried jerky and meat jerky dried from unsafe meats.
4. CSU e-coli safe method must be used in jerky exhibits (Fact Sheet #9.311).
5. Jerky exhibits **MUST** include recipe for e-coli safe methods (pre-heat method prior to drying). Recipes **MUST** be put on 3" x 5" cards and be attached to exhibit.
6. It is mandatory that a copy of test results for Chronic Wasting Disease be included if Deer and Elk meat are used in Jerky recipes.

CANNED PRODUCTS

CLASS 71 JR: Peaches
CLASS 72 SR: Peaches
CLASS 73 JR: Pears
CLASS 74 SR: Pears
CLASS 75 JR: Tomatoes, sauce or paste
CLASS 76 SR: Tomatoes, sauce or paste
CLASS 77 JR: Tomatoes, whole or stewed
CLASS 78 SR: Tomatoes, whole or stewed
CLASS 79 JR: Miscellaneous, any other fruit (apples, cherries, apricots, etc.) not listed.
CLASS 80 SR: Miscellaneous, any other fruit (apples, cherries, apricots, etc.) not listed.
CLASS 81 JR: Fruit Based Salsa
CLASS 82 SR: Fruit Based Salsa
CLASS 83 JR: Beans (green, yellow, lima, pinto)
CLASS 84 SR: Beans (green, yellow, lima, pinto)
CLASS 85 JR: Corn
CLASS 86 SR: Corn
CLASS 87 JR: Miscellaneous, any other vegetable (carrots, beets, etc.) not listed
CLASS 88 SR: Miscellaneous, any other vegetable (carrots, beets, etc.) not listed
CLASS 89 JR: Vegetable Based Salsa
CLASS 90 SR: Vegetable Based Salsa

PICKLED PRODUCTS

CLASS 91 JR: Bread & Butter Pickles
CLASS 92 SR: Bread & Butter Pickles
CLASS 93 JR: Dill Pickles
CLASS 94 SR: Dill Pickles
CLASS 95 JR: Any other cucumber pickles (i.e. sweet, mixed, etc.) not listed
CLASS 96 SR: Any other cucumber pickles (i.e. sweet, mixed, etc.) not listed
CLASS 97 JR: Pickled Beets
CLASS 98 SR: Pickled Beets
CLASS 99 JR: Sauerkraut
CLASS 100 SR: Sauerkraut
CLASS 101 JR: Any other pickled vegetable (zucchini, cauliflower, peppers, etc.) not listed
CLASS 102 SR: Any other pickled vegetable (zucchini, cauliflower, peppers, etc.) not listed
CLASS 103 JR: Spiced Fruit
CLASS 104 SR: Spiced Fruit
CLASS 105 JR: Any other pickled fruit (watermelon, etc.) not listed
CLASS 106 SR: Any other pickled fruit (watermelon, etc.) not listed

JELLIES, JAMS, PRESERVES

CLASS 107 JR: Grape Jelly
CLASS 108 SR: Grape Jelly
CLASS 109 JR: Plum Jelly
CLASS 110 SR: Plum Jelly
CLASS 111 JR: Any other kind of jelly not listed above (peach, apple, cherry, berry, pepper, etc.)
CLASS 112 SR: Any other kind of jelly not listed above (peach, apple, cherry, berry, pepper, etc.)
CLASS 113 JR: Cherry Jam
CLASS 114 SR: Cherry Jam
CLASS 115 JR: Peach or Apricot Jam
CLASS 116 SR: Peach or Apricot Jam
CLASS 117 JR: Raspberry Jam
CLASS 118 SR: Raspberry Jam
CLASS 119 JR: Strawberry Jam
CLASS 120 SR: Strawberry Jam
CLASS 121 JR: Any Other Kind of Jam not listed
CLASS 122 SR: Any Other Kind of Jam not listed
CLASS 123 JR: Preserve, Butter, Marmalade, Conserve, any kind.
CLASS 124 SR: Preserve, Butter, Marmalade, Conserve, any kind.
CLASS 125 JR: Fruit Syrup
CLASS 126 SR: Fruit Syrup

DRIED PRODUCTS

CLASS 127 JR: Fruit, 6 pieces of one kind
CLASS 128 SR: Fruit, 6 pieces of one kind
CLASS 129 JR: Jerky, 3 pieces with recipe
CLASS 130 SR: Jerky, 3 pieces with recipe
CLASS 131 JR: Fruit Leather, 3 pieces
CLASS 132 SR: Fruit Leather, 3 pieces
CLASS 133 JR: Vegetable, 1/2 Cup of one kind
CLASS 134 SR: Vegetable, 1/2 Cup of one king
CLASS 135 JR: Any other dried food product (herbs, seeds, etc.), ½ cup not listed
CLASS 136 SR: Any other dried food product (herbs, seeds, etc.) ½ cup not listed

DEPARTMENT 2 – OPEN CLASS VISUAL ARTS

DIVISION C – PHOTOGRAPHY

Exhibit Rules:

1. Exhibitor must be an amateur. An amateur is a person who takes photographs as a hobby or whose return from sales does not exceed $5,000 annually or 30% of annual income.
2. Exhibitor may enter only two pictures per class.
3. **The picture cannot be duplicated as an entry in any other class.**
4. **(Photos entered in the Other Classes (color or black and white) cannot be a duplicate of any photo entered in another class.**
5. Photos must have been taken after July 23, 2015 and not won an award at any other county fair or state fair and not previously entered at the Arapahoe County Fair.
6. The photo must be the original work of the exhibitor, with the exception of processing (printing) and mounting.
7. The material content of the photo as documented with the camera may not be changed or altered. Allowed is basic processing such as cropping, color correction, exposure adjustment, spotting, saturation, contrast. Tools that alter

the appearance with artistic effects are not acceptable, nor are photo composites of more than one scene.
8. Prints must be at least 5" x 7" and no larger than 8" x 10". This is the photograph size, not the mount or mat.
9. **Entry must not be framed and must have a secure matting or be dry mounted. If not dry mounted, use a spray adhesive to mount picture on matting. Follow product directions. Do not use rubber cement.**
10. Dry mount is recommended, but photo may be securely matted **with four-ply Standard Mat**. Mat edges should not exceed 2 ¼ inches of framing beyond the image.
11. **Prints on canvas, glass, wood, fabric or metal, etc. are not allowed. Double foam boards may not be used for matting and photographs must not be shrink-wrapped.**
12. **NOTE:** Hangers will be provided. Do not put them on your photographs.
13. Photo collages will not be accepted.
14. Photography of nude or semi-nude subjects or photography of a sensitive nature will not be accepted.
15. If top of photo is hard to distinguish, please write "top" on back in pencil.
16. Sepia/white photos will be judged on the enhancement of sepia to the photo.
17. The application of sepia to the photo must be defined on the entry form.
    a. Digital camera image memory
    b. Photo editing software (Photo Shop)
    c. Pigment added to print after developing and printing

The judge will consider entries on a basis of:	
• Composition • Technique • Focus • Sharpness	• Lighting • Creativity • Presentation

CLASS 138 JR: Landscape: Color Photo
CLASS 139 SR: Landscape: Color Photo
CLASS 140 JR: Landscape: Black & White Photo
CLASS 141 SR: Landscape: Black & White Photo
CLASS 142 JR: Animals: Color Photo
CLASS 143 SR: Animals: Color Photo
CLASS 144 JR: Animals: Black & White Photo
CLASS 145 SR: Animals: Black & White Photo
CLASS 146 JR: People: Color Photo
CLASS 147 SR: People: Color Photo
CLASS 148 JR: People: Black & White Photo
CLASS 149 SR: People: Black & White Photo
CLASS 150 JR: Action: Color Photo
CLASS 151 SR: Action: Color Photo
CLASS 152 JR: Action: Black & White Photo
CLASS 153 SR: Action: Black & White Photo
CLASS 154 JR: Still Life: Color Photo
CLASS 155 SR: Still Life: Color Photo
CLASS 156 JR: Still Life: Black & White Photo
CLASS 157 SR: Still Life: Black & White Photo
CLASS 158 JR: Floral: Color Photo
CLASS 159 SR: Floral: Color Photo
CLASS 160 JR: Floral: Black & White Photo
CLASS 161 SR: Floral: Black & White Photo
CLASS 162 JR: Other: Color Photo
(No duplicate from another class)
CLASS 163 SR: Other: Color Photo
(No duplicate from another class)
CLASS 164 JR: Other: Black & White Photo
(No duplicate from another class)
CLASS 165 SR: Other: Black & White Photo
(No duplicate from another class)
CLASS 166 JR: Sepia and white, Any Photo
CLASS 167 SR: Sepia and white, Any Photo
CLASS 168 JR: Story Photography* Color Photos
CLASS 169 SR: Story Photography* Color Photos
CLASS 170 JR: Story Photography* Black & White Photos
CLASS 171 SR: Story Photography* Black & White Photos
CLASS 172 JR: 2015 Arapahoe County Fair Photo Black & White
CLASS 173 SR: 2015 Arapahoe County Fair Photo Black & White
CLASS 174 JR: 2015 Arapahoe County Fair Photo Color
CLASS 175 SR: 2015 Arapahoe County Fair Photo Color

- **Story Photo**: Story photo entries must consist of three photos of the same subject or theme and mounting must be as one display (one board), not on three separate pieces of board. Story photos must be no larger than 5" x 7". Must have captions.

DIVISION D - FINE ARTS

The judge will consider entries on a basis of:
a. Balance in color, weight and space
b. Focal point and movement
c. Unity in color and design
d. Perspective
e. Values and value pattern
f. Presentation of subject/character
g. Technique
h. Expressiveness
i. Framing and matting

Exhibit Rules:
1. Exhibitors may enter two items per class.
2. Classes may be combined or divided at the discretion of the superintendents and/or judge.
3. To assist with safe displaying, please securely apply to the back of the artwork hanging hardware appropriate for the size and weight of the display.
4. Superintendent has the right to reject oversize pictures and subject matter of a sensitive nature.
5. Entry should be an example of your best work, preferably done in the last two years. The work cannot have been previously entered at the Arapahoe County Fair.

CLASS 180 JR: Composition in Oil
CLASS 181 SR: Composition in Oil
CLASS 182 JR: Composition in Water Media

CLASS 183 SR: Composition in Water Media
CLASS 184 JR: Composition in Acrylic
CLASS 185 SR: Composition in Acrylic
CLASS 186 JR: Composition in Ink, Pastel, Charcoal, Felt Pen or Graphics
CLASS 187 SR: Composition in Ink, Pastel, Charcoal, Felt Pen or Graphics
CLASS 188 JR: Composition Mixed Media using any of the medias listed above. (oil, water media, acrylic, ink, pastel, charcoal, felt pen or graphics)
CLASS 189 SR: Composition Mixed Media using any of the medias listed above. (oil, water media, acrylic, ink, pastel, charcoal, felt pen or graphics)

DEPARTMENT 3 – OPEN CLASS FIBER ARTS

DIVISION E – QUILTS

Exhibit Rules:

1. Exhibitors may enter two items per class.
2. Quilt Definition: Three layers (top, batting, and backing) held together by quilting stitches through all three layers. Usage, style or technique does not matter. Items that do not fit this definition, but are traditionally accepted as quilts include the yo-yo and cathedral window techniques.
3. Entries can be a kit, pattern or an original design done by an individual or group.
4. The use of pre-quilted purchased fabric is not considered quilting and will not be accepted as an exhibit for judging.
5. Entries must have been completed after August 1, 2014, and never have been previously entered at the Arapahoe County Fair.
6. Judging is based on the quality of the work and not the size of the quilt.
7. If a quilt has a permanent name (id) on the back, please cover the area with a piece of fabric attached with safety pins.
8. **PLEASE NOTE:** Please enter your quilt in the proper quilt class under the proper workmanship classification as a "one person quilt", or a "duet quilt". See the following Quilt Type Definitions for clarification.
9. **The quilt sizes listed need to meet both size dimensions, not just one. Example: Smaller than 72" x 90" means item must be smaller both in width and length.**

FIRST-TIME ENTRANT QUILT AWARD
Sponsored by Colorado Quilting Council
$25.00 Award & Special Ribbon

The Colorado Quilting council will provide a special ribbon and a $25.00 cash award to one quilt, chosen by the Colorado Quilting Council judge on the day of judging, whose maker has entered the quilting competition for the first time.

Please check the entry form if you are a first-time exhibitor in the Quilting Division at the Arapahoe County Fair.

QUILT TYPES DEFINED

One Person Quilts: A quilt constructed and quilted by one person.
Duet Quilts: A quilt constructed by one person and quilted by another person by hand or by machine.
Hand Quilted: Quilts that are entirely hand quilted with no machine quilting at all.
Machine Quilted: Quilts that have any machine quilting. Machine quilted quilts may include some hand quilting.
Pieced: At least 75 percent of the surface of the quilt top is pieced, by hand or machine.
Appliquéd: At least 75 percent of the surface of the quilt top consists of appliquéd motifs applied either by hand or machine.
Tie/Tacked Quilt: Three layers (top, batting, and backing) held together by ties, tacking, etc. through all three layers.
Novelty Quilts: Bed covers that do not have any quilting stitches or traditional top techniques such as piecing and appliqué. Includes biscuit quilts, Cathedral Window, Ribbon Quilts, Crazy Quilts (if not quilted) and Yo-Yo quilts.
Art Quilt: Wall quilts that are thematic or pictorial in design.

THE JUDGE WILL CONSIDER ALL ENTRIES ON A BASIS OF:

Workmanship:

a. Piecing: Precise corner points; pattern matching; blending thread; lays smooth.
b. Quilting: Even stitches; correct tension; smooth lines; consistent on front and back.
c. Borders: Compliment quilt; proper construction; straight lines.
d. Applique: Edges turned properly; smooth curves; not shadowing.
e. Finishing: Betting to edge; straight outer edge; precise corners and mitering.
f. Special Techniques: Enhance top and well secured; neat stitching.

Appearance and Design:

a Visual impact: Colors and fabric well chosen; pleasing, interesting; unity of style and spacing.
b Quilting Patterns: Complement and enhance quilt design; sufficient quilting; patterns well placed.
c General Appearance: Clean, No pet hair; marking lines removed; threads clipped.

Judging is based on the quality of the work, not the size of the quilt.

QUILTING

HAND QUILTED - (ONE PERSON QUILTS)
LARGER THAN 72" X 90"

CLASS 200 JR: Machine Pieced, Hand Quilted
CLASS 201 SR: Machine Pieced, Hand Quilted
CLASS 202 JR: Hand Pieced, Hand Quilted
CLASS 203 SR: Hand Pieced, Hand Quilted
CLASS 204 JR: Machine Appliquéd, Hand Quilted
CLASS 205 SR: Machine Appliquéd, Hand Quilted
CLASS 206 JR: Hand Appliquéd, Hand Quilted
CLASS 207 SR: Hand Appliquéd, Hand Quilted
CLASS 208 JR: Machine Embroidered, Hand Quilted
CLASS 209 SR: Machine Embroidered, Hand Quilted
CLASS 210 JR: Hand Embroidered, Hand Quilted
CLASS 211 SR: Hand Embroidered, Hand Quilted
CLASS 212 JR: Whole Cloth, Hand Quilted
CLASS 213 SR: Whole Cloth, Hand Quilted

MACHINE QUILTED - (ONE PERSON QUILTS)
LARGER THAN 72" X 90"

CLASS 214 JR: Machine Pieced, Machine Quilted
CLASS 215 SR: Machine Pieced, Machine Quilted
CLASS 216 JR: Hand Pieced, Machine Quilted
CLASS 217 SR: Hand Pieced, Machine Quilted
CLASS 218 JR: Machine Appliquéd, Machine Quilted
CLASS 219 SR: Machine Appliquéd, Machine Quilted
CLASS 220 JR: Hand Appliquéd, Machine Quilted
CLASS 221 SR: Hand Appliquéd, Machine Quilted
CLASS 222 JR: Machine Embroidered, Machine Quilted
CLASS 223 SR: Machine Embroidered, Machine Quilted
CLASS 224 JR: Hand Embroidered, Machine Quilted
CLASS 225 SR: Hand Embroidered, Machine Quilted
CLASS 226 JR: Whole Cloth, Machine Quilted
CLASS 227 SR: Whole Cloth, Machine Quilted

HAND QUILTED - (ONE PERSON QUILTS)
SMALLER THAN 72" X 90"

CLASS 228 JR: Machine Pieced, Hand Quilted
CLASS 229 SR: Machine Pieced, Hand Quilted
CLASS 230 JR: Hand Pieced, Hand Quilted
CLASS 231 SR: Hand Pieced, Hand Quilted
CLASS 232 JR: Machine Appliquéd, Hand Quilted
CLASS 233 SR: Machine Appliquéd, Hand Quilted
CLASS 234 JR: Hand Appliquéd, Hand Quilted
CLASS 235 SR: Hand Appliquéd, Hand Quilted
CLASS 236 JR: Machine Embroidered, Hand Quilted
CLASS 237 SR: Machine Embroidered, Hand Quilted
CLASS 238 JR: Hand Embroidered, Hand Quilted
CLASS 239 SR: Hand Embroidered, Hand Quilted
CLASS 240 JR: Whole Cloth, Hand Quilted
CLASS 241 SR: Whole Cloth, Hand Quilted

MACHINE QUILTED - (ONE PERSON QUILTS)
SMALLER THAN 72" X 90"

CLASS 242 JR: Machine Pieced, Machine Quilted
CLASS 243 SR: Machine Pieced, Machine Quilted
CLASS 244 JR: Hand Pieced, Machine Quilted
CLASS 245 SR: Hand Pieced, Machine Quilted
CLASS 246 JR: Machine Appliquéd, Machine Quilted
CLASS 247 SR: Machine Appliquéd, Machine Quilted
CLASS 248 JR: Hand Appliquéd, Machine Quilted
CLASS 249 SR: Hand Appliquéd, Machine Quilted
CLASS 250 JR: Machine Embroidered, Machine Quilted
CLASS 251 SR: Machine Embroidered, Machine Quilted
CLASS 252 JR: Hand Embroidered, Machine Quilted
CLASS 253 SR: Hand Embroidered, Machine Quilted
CLASS 254 JR: Whole Cloth, Machine Quilted
CLASS 255 SR: Whole Cloth, Machine Quilted

HAND QUILTED - (DUET QUILTS)
(Pieced by Exhibitor/Quilted by Another Individual)
LARGER THAN 72" X 90"

CLASS 256 JR: Machine Pieced, Hand Quilted
CLASS 257 SR: Machine Pieced, Hand Quilted
CLASS 258 JR: Hand Pieced, Hand Quilted
CLASS 259 SR: Hand Pieced, Hand Quilted
CLASS 260 JR: Machine Appliquéd, Hand Quilted
CLASS 261 SR: Machine Appliquéd, Hand Quilted
CLASS 262 JR: Hand Appliquéd, Hand Quilted
CLASS 263 SR: Hand Appliquéd, Hand Quilted
CLASS 264 JR: Machine Embroidered, Hand Quilted
CLASS 265 SR: Machine Embroidered, Hand Quilted
CLASS 266 JR: Hand Embroidered, Hand Quilted
CLASS 267 SR: Hand Embroidered, Hand Quilted
CLASS 268 JR: Whole Cloth, Hand Quilted
CLASS 269 SR: Whole Cloth, Hand Quilted

MACHINE QUILTED - (DUET QUILTS)
(Pieced by Exhibitor/Quilted by Another Individual)
LARGER THAN 72" X 90"

CLASS 270 JR: Machine Pieced, Machine Quilted
CLASS 271 SR: Machine Pieced, Machine Quilted
CLASS 272 JR: Hand Pieced, Machine Quilted
CLASS 273 SR: Hand Pieced, Machine Quilted
CLASS 274 JR: Machine Appliquéd, Machine Quilted
CLASS 275 SR: Machine Appliquéd, Machine Quilted
CLASS 276 JR: Hand Appliquéd, Machine Quilted
CLASS 277 SR: Hand Appliquéd, Machine Quilted
CLASS 278 JR: Machine Embroidered, Machine Quilted
CLASS 279 SR: Machine Embroidered, Machine Quilted
CLASS 280 JR: Hand Embroidered, Machine Quilted
CLASS 281 SR: Hand Embroidered, Machine Quilted
CLASS 282 JR: Whole Cloth, Machine Quilted
CLASS 283 SR: Whole Cloth, Machine Quilted

HAND QUILTED - (DUET QUILTS)
(Pieced by Exhibitor/Quilted by Another Individual)
SMALLER THAN 72" X 90"

CLASS 284 JR: Machine Pieced, Hand Quilted
CLASS 285 SR: Machine Pieced, Hand Quilted
CLASS 286 JR: Hand Pieced, Hand Quilted
CLASS 287 SR: Hand Pieced, Hand Quilted
CLASS 288 JR: Machine Appliquéd, Hand Quilted

CLASS 289 SR: Machine Appliquéd, Hand Quilted
CLASS 290 JR: Hand Appliquéd, Hand Quilted
CLASS 291 SR: Hand Appliquéd, Hand Quilted
CLASS 292 JR: Machine Embroidered, Hand Quilted
CLASS 293 SR: Machine Embroidered, Hand Quilted
CLASS 294 JR: Hand Embroidered, Hand Quilted
CLASS 295 SR: Hand Embroidered, Hand Quilted
CLASS 296 JR: Whole Cloth, Hand Quilted
CLASS 297 SR: Whole Cloth, Hand Quilted

MACHINE QUILTED - (DUET QUILTS)
(Pieced by Exhibitor/Quilted by Another Individual)
SMALLER THAN 72" X 90"

CLASS 298 JR: Machine Pieced, Machine Quilted
CLASS 299 SR: Machine Pieced, Machine Quilted
CLASS 300 JR: Hand Pieced, Machine Quilted
CLASS 301 SR: Hand Pieced, Machine Quilted
CLASS 302 JR: Machine Appliquéd, Machine Quilted
CLASS 303 SR: Machine Appliquéd, Machine Quilted
CLASS 304 JR: Hand Appliquéd, Machine Quilted
CLASS 305 SR: Hand Appliquéd, Machine Quilted
CLASS 306 JR: Machine Embroidered, Machine Quilted
CLASS 307 SR: Machine Embroidered, Machine Quilted
CLASS 308 JR: Hand Embroidered, Machine Quilted
CLASS 309 SR: Hand Embroidered, Machine Quilted
CLASS 310 JR: Whole Cloth, Machine Quilted
CLASS 311 SR: Whole Cloth, Machine Quilted

WALL ART QUILTS LARGER THAN 36" X 36"

MACHINE QUILTED - *(ONE PERSON QUILTS)*
CLASS 312 JR: Wall Art Quilts – Machine Quilted
(Thematic or pictorial design)
CLASS 313 SR: Wall Art Quilts – Machine Quilted
(Thematic or pictorial in design)

MACHINE QUILTED – (DUET QUILTS)
(Pieced by Exhibitor/Quilted by another individual)
CLASS 314 JR: Wall Art Quilts – Machine Quilted
(Thematic or pictorial design)
CLASS 315 SR: Wall Art Quilts – Machine Quilted
(Thematic or pictorial in design)

HAND QUILTED - *(ONE PERSON QUILTS)*
CLASS 316 JR: Wall Art Quilts – Hand Quilted
(Thematic or pictorial design)
CLASS 317 SR: Wall Art Quilts – Hand Quilted
(Thematic or pictorial in design)

HAND QUILTED - *(DUET QUILTS)*
PIECED BY EXHIBITOR/QUILTED BY ANOTHER INDIVIDUAL))
CLASS 318 JR: Wall Art Quilts – Hand Quilted
(Thematic or pictorial design)
CLASS 319 SR: Wall Art Quilts – Hand Quilted
(Thematic or pictorial in design)

WALL ART QUILTS SMALLER THAN 36" X 36"

MACHINE QUILTED - *(ONE PERSON QUILTS)*
CLASS 320 JR: Wall Art Quilts – Machine Quilted
(Thematic or pictorial design)
CLASS 321 SR: Wall Art Quilts – Machine Quilted
(Thematic or pictorial in design)

MACHINE QUILTED – (DUET QUILTS)
(Pieced by Exhibitor/Quilted by another individual)
CLASS 322 JR: Wall Art Quilts – Machine Quilted
(Thematic or pictorial design)
CLASS 323 SR: Wall Art Quilts – Machine Quilted
(Thematic or pictorial in design)

HAND QUILTED - *(ONE PERSON QUILTS)*
CLASS 324 JR: Wall Art Quilts – Hand Quilted
(Thematic or pictorial design)
CLASS 325 SR: Wall Art Quilts – Hand Quilted
(Thematic or pictorial in design)

HAND QUILTED - (DUET QUILTS)
Pieced by exhibitor/quilted by another individual))
CLASS 326 JR: Wall Art Quilts – Hand Quilted
(Thematic or pictorial design)
CLASS 327 SR: Wall Art Quilts – Hand Quilted
(Thematic or pictorial in design)

MISCELLANEOUS QUILTS

CLASS 328 JR: Biscuit Quilts, Cathedral Window, Crazy Quilts (if not quilted), Ribbon and Yo-Yo's
CLASS 329 SR: Biscuit Quilts, Cathedral Window, Crazy Quilts (if not quilted), Ribbon and Yo-Yo's
CLASS 330 JR: Any Tied or Tacked Quilt
CLASS 331 SR: Any Tied or Tacked Quilt
CLASS 332 JR: Quilt, Mixed techniques (applique, pieced, embroidery, etc. Hand quilted
CLASS 333 SR: Quilt, Mixed techniques (applique, pieced, embroidery, etc. Hand quilted
CLASS 334 JR: Repurposed Quilt, Old quilts or blocks re-made into a finished quilt or a quilted item.
CLASS 335 SR: Repurposed Quilt, Old quilts or blocks re-made into a finished quilt or a quilted item.
CLASS 336 JR: Quilted Clothing, Must be three layers quilted.
CLASS 337 SR: Quilted Clothing, Must be three layers quilted.
CLASS 338 JR: Quilted Pillows, Must be three layers quilted
CLASS 339 SR: Quilted Pillows, Must be three layers quilted
CLASS 400 JR: Quilted Accessories – purses, totes, potholders, etc., must be three layers quilted.
CLASS 401 SR: Quilted Accessories – purses, totes, potholders, etc., must be three layers quilted.
CLASS 402 JR: Group Quilts
CLASS 403 SR: Group Quilts
CLASS 404 JR: Specialty Quilt (not quilted)
CLASS 405 SR: Specialty Quilt (not quilted)
CLASS 406 JR: Quilted Placemat (2) or Table Runner
CLASS 407 SR: Quilted Placemat (2) or Table Runner

CLASS 408 JR: Miscellaneous Quilted Item
(Does not fit in any of the above classes)
CLASS 409 SR: Miscellaneous Quilted Item
(Does not fit in any of the above classes)
CLASS 410 JR: *Heritage Quilt (50 years or older.)
CLASS 411 SR: *Heritage Quilt (50 years or older.)

***Heritage Quilt**: A quilt that is 50 years or older. If its history is known, attach a 3" x 5" card with history. This history should include the relationship of the maker to the owner and the year made.

DIVISION F - KNITTING

Exhibit Rules:
1. Exhibitors may enter two items per class.
2. Soiled items will not be judged.

CLASS 424 JR: Afghan, Larger than 40" x 60"
CLASS 425 SR: Afghan, Larger than 40" x 60"
CLASS 426 JR: Afghan, Smaller than 40" x 60"
CLASS 427 SR: Afghan, Smaller than 40" x 60"
CLASS 428 JR: Wearable accessory (hat, purse, scarf, socks, etc.)
CLASS 429 SR: Wearable accessory (hat, purse, scarf, socks, etc.)
CLASS 430 JR: Bedspread
CLASS 431 SR: Bedspread
CLASS 432 JR: Garment
CLASS 433 SR: Garment
CLASS 434 JR: Miscellaneous Knitting
(does not fit any of the above classes.)
CLASS 435 SR: Miscellaneous Knitting
(does not fit any of the above classes.)
CLASS 436 JR: *Heritage Knitted Item
(50 years or older)
CLASS 437 SR. *Heritage Knitted Item
(50 years or older)

***Any Heritage Knitted Item**: A knitted item that is 50 years or older. If its history is known, attach a 3" x 5" card with history. This history should include the relationship of the maker to the owner and the year made.

DIVISION G – CROCHET

Exhibit Rules:
1. Exhibitors may enter two items per class.
2. Soiled items will not be judged.
3. Doilies must be mounted with pins against a colored background on foam core board for display.

CLASS 444 JR: Afghan, Larger than 40" x 60"
CLASS 445 SR: Afghan, Larger than 40" x 60"
CLASS 446 JR: Afghan, Smaller than 40" x 60"
CLASS 447 SR: Afghan, Smaller than 40" x 60"
CLASS 448 JR: Wearable accessory
(i.e. hat, purse, scarf, socks, etc.)
CLASS 449 SR: Wearable accessory
(i.e. hat, scarf, purse, socks, etc.)
CLASS 450 JR: Bedspread
CLASS 451 SR: Bedspread
CLASS 452 JR: Garment
CLASS 453 SR: Garment
CLASS 454 JR: Doilies, mounted
CLASS 455 SR: Doilies, mounted
CLASS 456 JR: Miscellaneous Crochet
(does not fit any of the above classes.)
CLASS 457 SR: Miscellaneous Crochet
(does not fit any of the above classes.)
CLASS 458 JR: *Heritage Crochet Item
(50 years or older)
CLASS 459 SR. *Heritage Crochet Item
(50 years or older)

***Any Heritage Crochet Item**: A crochet item that is 50 years or older. If its history is known, attach a 3" x 5" card with history. This history should include the relationship of the maker to the owner and the year made.

DIVISION H – OTHER FIBER ARTS

Exhibit Rules:
1. Exhibitors may enter two items per class.
2. Soiled items will not be judged.
3. Woven items of commercial yarns or ribbon (not hand spun yarn) may be entered in the miscellaneous classes.
4. Home Décor items such as latch hook and macramé items are not accepted.

CLASS 464 JR: Faulled or felted item
CLASS 465 SR: Faulled or felted item
CLASS 466 JR: Novelty woven item (fabric, ribbon, yarn)
CLASS 467 SR: Novelty woven item (fabric, ribbon, yarn)
CLASS 468 JR: Weaving
CLASS 469 SR: Weaving
CLASS 470 JR: Garment
CLASS 471 SR: Garment
CLASS 472 JR: Miscellaneous Other Fiber Arts
(does not fit in any of the above classes.)
CLASS 473 SR: Miscellaneous Other Fiber Arts
(does not fit in any of the above classes.)
CLASS 474 JR: Braided Fabric Rug
(Smaller than 34" x 48+).
CLASS 475 SR: Braided Fabric Rug
(Smaller than 34" x 48")
CLASS 476 JR: Traditional Hooked Rug – Fine Cut #6
CLASS 477 SR: Traditional Hooked Rug – Fine Cut #6
CLASS 478 JR: Traditional Hooked Rug – Wide Cut #7 & Higher
CLASS 479 SR: Traditional Hooked Rug – Wide Cut #7 & Higher

Traditional Hooked Rug rules:
1. Rugs should be no larger than 48" x 48".
2. 75% of material used must be wool fabric. 25% or less may have alternative materials, e.g. silk velvet, cotton, yarn, ribbon or other embellishments.
3. Rugs may not be done by a punch needle.
4. Edges may be finished by a variety of techniques including yarn, wool, sewn binding and whipped stitched.

DIVISION I – NEEDLE ARTS

Exhibit Rules:

1. Exhibitors may enter two items per class.
2. Soiled items will not be judged.
3. Tatted exhibits must be mounted with pins against a colored background on foam core board for display.
4. Depending upon number of exhibits in each class, classes may be divided according to size and type of item.

CLASS 478 JR: Tatting, any item, mounted
CLASS 479 SR: Tatting, any item, mounted
CLASS 480 JR: Embroidery
CLASS 481 SR: Embroidery
CLASS 482 JR: Cross Stitch
CLASS 483 SR: Cross Stitch
CLASS 484 JR: Crewel
CLASS 485 SR: Crewel
CLASS 486 JR: Needlepoint
CLASS 487 SR: Needlepoint
CLASS 488 JR: Hardanger
CLASS 489 SR: Hardanger
CLASS 490 JR: Miscellaneous Needle Art
(does not fit any of the above classes.)
CLASS 491 SR: Miscellaneous Needle Art
(does not fit any of the above classes.)
CLASS 492 JR: *Heritage Needle Art Item (50 years or older)
CLASS 493 SR. *Heritage Needle Art Item (50 years or older)

***Heritage Needle Art Item**: A Heritage Needle Art item that is 50 years or older. If its history is known, attach a 3" x 5" card with history. This history should include the relationship of the maker to the owner and the year made.

DEPARTMENT 4 – OPEN CLASS SKILLED ARTS

DIVISION J – LEATHERCRAFT

Exhibit Rules:

1. Exhibit item must be at least 75% leather.
2. The leather item must have been finished in the last year.
3. If entering a large leathercraft item (i.e. saddle), please call 303-730-1920.l

CLASS 500 JR: Leathercraft
CLASS 501 SR: Leathercraft

The judge will consider Leathercraft entries on a basis of:

a. Use of Leathercraft Tools
b. Design Appropriate for Article
c. Quality of Workmanship
d. Completeness of Article
e. Neatness

2016 ARAPAHOE COUNTY FAIR
OPEN CLASS LIVING ARTS ENTRY FORM

See Page 4 for detailed pre-entry instructions. Do not enter Horticulture/Floriculture exhibits on this form.

Living Arts Entry Fees and Deadlines:

Pre-Entry Form:
Living Arts Pre-Entry is highly recommended.
$1 Per Exhibit
Form and fees must be submitted on-line or by mail.
Deadline: 4:30 p.m., June 24, 2016
To Arapahoe County Extension Office
6934 S Lima St. - Suite B - Centennial, CO 80112

Drop-Off and Walk-In Exhibits:
$2 Per Exhibit
Form, fee and exhibits must be delivered on:
Monday, July 25, 9 a.m. – Noon and 4 – 7 p.m. or
Tuesday, July 26, 8 – 10 a.m.
To Arapahoe County Fairgrounds,
25690 E. Quincy Ave., Aurora

Entrant Information: (Only one exhibitor/individual may register/enter per form.)

Name:_____ **Phone:**_____

Address:_____ **City:**_____ **Zip:**_____

E-Mail Address: _____

Age (As of 12/31/2015)_____ **Check One:** _____**Sr. (Age 19 & above)** _____**Jr. (Age 18 & Under)**

☐ **Please check if you are a first-time quilt exhibitor at the Arapahoe County Fair.**

DEPARTMENT (1-4)	DIVISION	CLASS #	EXHIBIT DESCRIPTION

Pre-Entry Fee Per Item (due June 24) **# of Items** _____ **x $1 = $**_____

Walk-In Entry Fee Per Item (due July 25 &-26) **# of Items** _____ **x $2 = $**_____

Advanced Open Class Exhibitor Daily Fair Passes **# of Daily Passes** _____ **x $10 = $**_____
Advanced Admission Pass not available at the fair. Must be purchased by June 24, 2016 by using this pre-entry form. Carnival not included.

Open Class Exhibitor Daily Parking Passes (*see pg. 2)* **# of Parking Passes** _____ **x $5 +** _____

TOTAL AMOUNT SUBMITTED: $_____

PAID BY: ____**CASH** _____**CREDIT CARD** _____**CHECK**_____**CHECK NUMBER**

Fees must be submitted with entry, either on-line or by mail. See page 4 for details. Make checks payable to "Arapahoe County Extension Fund.

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OPEN CLASS HORTICULTURE
(Vegetables, Herbs & Fruits)

Mary Shoemaker, Superintendent
Dala Giffin, Assistant Superintendent

Coordinators - Colorado Master Gardeners for Colorado State University Extension- Arapahoe County

Pre-Entry Form Deadline
Friday, June 24, 2016 4:30 p.m.

Exhibit Entry Time
Thursday July 28, 2016
7 – 10 a.m.
(Fair admission tickets not required for exhibit entry)

Exhibit Judging
Thursday July 28, 2016
12:00 Noon
(Open to the Public)

Exhibit Release
Sunday, July 31, 2016
6 – 7 p.m.
(Exhibit release tickets required for exhibit pick-up)

PRE-ENTRY FORM:

- ***Pre-Entry for Horticulture and Floriculture is strongly recommended.***
- Entry form for Horticulture is on page 26.
- Pre-Entry Form and $1 pre-entry fee per exhibit due **4:30 p.m., Friday, June 24, 2016** by mail or delivery to:
  CSU Extension – Arapahoe County
  6934 S Lima St. - Suite B - Centennial, CO 80112
- Make checks payable to "Arapahoe County Extension Fund" and attach to pre-entry form. Faxed or emailed pre-entries are not accepted.
- If pre-entering, note that refunds will not be made and class substitutions are not allowed on day of exhibit entry.

EXHIBIT CHECK-IN AND WALK-IN ENTRY:

- Horticulture exhibits should be delivered on Thursday, July 28 between 7:00 a.m. and 10:00 a.m.
- Deliver to: Arapahoe County Fairgrounds, Exhibit Hall 25690 E. Quincy Ave. Aurora, CO
- Walk-in entries are welcome. If you have not submitted a pre-entry form, you will need to submit a completed entry form and $1 fee per exhibit.
- The entry form (page 26) if not pre-entered must be completely filled out prior to arrival and provided to check-in clerks with exhibit(s) on entry day.
- Pre-entered exhibits will be received and considered paid in full. Entry tags will be printed and available for all exhibitors who have pre-entered when they arrive to check in at the Horticulture table.
- Exhibit entry tags for exhibits not pre-entered will be printed prior to judging for each exhibit.
- Entries will not be accepted after 10 a.m., July 28. No exceptions.
- **In order to speed up exhibit entry at the fair, please complete the temporary exhibit card for your exhibit prior to arriving at the fair. This form is on page 27 and may be copied. It is also on line at "ArapahoeCounty.Fairentry.com" under Open Class. This will speed up the entry process.**

EXHIBITOR RULES:

1. Exhibitors may live in any Colorado county.
2. Youth exhibitors do not have to be enrolled in 4-H.
3. 4-H Youth exhibitors are eligible and encouraged to enter in Open Class as well as 4-H.
4. All exhibits will be shown at owner's risk. The Arapahoe County Fair management is not responsible for loss or damage to exhibits.
5. Exhibitors must enter in their respective age division.
   a) Juniors: Age 18 and Under, as of Dec. 31, 2015
   b) Seniors: Age 19 and Up as of Dec. 31, 2015
6. Horticulture exhibits must have been grown by the exhibitor.
7. Any exhibit not conforming to the class or not having the prescribed number of items **will be disqualified**.
8. All entries will be displayed in containers/plates that will be provided.
9. Exhibitors will be allowed only one entry in each class except the "any other" classes, but may enter as many different classes as he/she wishes.
10. In the "Any Other" classes, an exhibitor may enter more than one exhibit as long as each exhibit is different. Each variety will be judged separately.
11. Items not identified on the entry list are ineligible for judging.
12. Only one exhibitor per entry form.
13. Entering exhibits in the proper class is the exhibitor's responsibility.
14. All Horticulture specimens should be correctly identified on entry forms. The variety name is required for each horticulture and floriculture exhibit entered. Please state variety on entry form. **Latin names are not required.**
15. Hail damage should be noted on the entry tag and entry form.
16. Make checks payable to "Arapahoe County Extension Fund" and attach to entry forms.
17. Report to the **exhibitor gate** on entry day to be admitted to the Fairgrounds Main Exhibit Hall for entry.

PREPARATION:

1. Leaf dressing/shine is not allowed on any plant material.

2. Exhibits must be clean and free of soil, cuts, bruises, discoloration, spray residue, disease and insect damage or other blemishes.
3. Fruit should have soil removed without scrubbing, polishing or otherwise removing the natural "bloom". The "bloom" is the natural powdery or waxy protective coating, as on plums or grapes.
4. In multiple specimen exhibits, specimens should be uniform in variety, size, shape, color and maturity, with Stems all cut the same length.
5. All vegetables and fruits may be picked the evening before entry **except for** leafy vegetables (lettuce, chard, etc.), herbs, edible flowers, rhubarb and strawberries.

EXHIBIT JUDGING:

Horticulture judging will begin at **12:00 noon, Thursday July 28.** Judging is open to the public. Judge's comments are informative and educational. Visiting with judges, officials and volunteers during judging is not allowed.

EXHIBIT RELEASE:

- All exhibits must remain on display until release time at **6:00 p.m., Sunday, July 31, 2016**. Exhibitors will receive a release ticket granting them limited access to the Fairgrounds at 6 p.m. to pick up their entry.
- **Exhibitor premiums will be forfeited if exhibit is taken off display prior to 6:00 p.m., Sunday July 31 , 2016.**
- Exhibits not picked up by 7 p.m. will be disposed of by the Fair management.

AWARDS:

1. The American System is used and the decision of the judges is final. Judges choose one first, one second and one third place in each class. **However, judges reserve the option to withhold ribbons and awards in a class where there is no deserving entry.**
2. The decision of the judge shall be final.
3. Classes may be combined, divided, exhibits moved to the appropriate class, or not entered at the discretion of the superintendents and/or the judge in all Divisions.
4. In classes with only one entry, the award will be based on merit. If an entry does not warrant an award/premium, the judge will not give it one.
5. **Overall Sweepstakes Ribbons:** There will be an Overall Sweepstake ribbon for the Junior and Senior winners in the Open Class Horticulture Division. This award is based on the number of **blue** ribbons received by an exhibitor in the Horticulture Division. Additional ribbons will be calculated to break any ties.
6. **Best of Show Ribbons:** There will be a Junior and a Senior Best of Show ribbon in the Horticulture Division. This award is based on the **best** Junior and **best** Senior blue ribbon entry in the Horticulture Division and is chosen by the judges in the Horticulture Division.
7. Premiums in all Open Class Classes are:

1st Place - Blue Ribbon	$3	3 Points
2nd Place - Red Ribbon	$2	2 Points
3rd Place - White Ribbon	$1	1 Point

8. Premium payments will be mailed to all exhibitors receiving blue, red and white ribbons.
9. Premium checks must be cashed by December 31, 2016 and will not be re-issued if not cashed by this date.

DEPARTMENT 4 - HORTICULTURE

DIVISION I - VEGETABLES

Vegetable Exhibit Rules:

1. State variety, if known, on all exhibits.

CLASS 300 JR: Beans, green snap:
CLASS 301 SR: Beans, green snap:
6 pods. Stems attached, pods well-formed, firm, string less and should snap when bent. Color bright, seeds small, flesh succulent without voids. Pods uniform in shape and size.

CLASS 302 JR: Beans, yellow snap:
CLASS 303 SR: Beans, yellow snap:
6 pods. Same as green snap beans.

CLASS 304 JR: Beans, Romano type:
CLASS 305 SR: Beans, Romano type:
6 pods. Same as green snap beans.

CLASS 306 JR: Beans, any other:
CLASS 307 SR: Beans, any other:
6 pods. Same as green snap beans.

CLASS 308 JR: Table Beets:
CLASS 309 SR: Table Beets:
2 beets, 1 - 2" diameter, cut tops to 1". Taproot should not be removed. Beets should be smooth, free of side roots, have a small crown and be uniform in size, shape and color. When cut, white areas will be judged as to variety (ex. Bull's Blood beets contain white circles). Avoid dried shoulders.

CLASS 310 JR: Broccoli:
CLASS 311 SR: Broccoli:
1 Center head with Stems approximately 6" long, loose leaves removed. Heads compact, of good green color with uniform, medium-sized buds. Stem solid with loose leaves removed. Avoid open florets and leafiness in head.

CLASS 312 JR: Cabbage, green:
CLASS 313 SR: Cabbage, green:
1 head with one or two wrapper leaves. Cut stem squarely and neatly ½" below head. Should be heavy for size. Avoid large midribs and insect damage.

CLASS 314 JR: Cabbage, red:
CLASS 315 SR: Cabbage, red:
1 head. Exhibit rule same as green cabbage.

CLASS 316 JR: Carrots, orange:
CLASS 317 SR: Carrots, orange:
3 roots Tops cut to 1." Smooth, crisp, free of side roots, coreless with good, orange color. Avoid green shoulders and large crowns.

CLASS 318 JR: Carrots, any color:
CLASS 319 SR: Carrots, any color:
3 roots of same color, judged as to variety.

CLASS 320 JR: Cauliflower:
CLASS 321 SR: Cauliflower:
1 head any color. Curd should be white (unless a colored variety), smooth and compact. Avoid green color or raciness (looseness). Trim wrapper leaves evenly with top of curd. Cut stem squarely ½" beneath last remaining leaf.

CLASS 322 JR: Cucumbers, pickling:
CLASS 323 SR: Cucumbers, pickling:
3 Uniform, 1 ½ " – 4" long, up to 1 ½" diameter and retain spines.

CLASS 324 JR: Cucumbers, slicing:
CLASS 325 SR: Cucumbers, slicing:
3 Uniform, 4"or longer, up to 2 ½" diameter and retain spines.

CLASS 326 JR: Garlic
CLASS 327 SR: Garlic
3 bulbs, smooth, tight with small, well-dried necks. Trim necks to 1", trim roots close to bulb; remove dirty outer scales

CLASS 328 JR: Lettuce, Leaf:
CLASS 329 SR: Lettuce, Leaf:
1 plant. Roots intact for exhibition in water.

CLASS 330 JR: Lettuce, any other:
CLASS 331 SR: Lettuce, any other:
1 plant (ex: Bibb, Boston, Radicchio). Roots intact for exhibition in water.

CLASS 332 JR: Green Onions:
CLASS 333 SR: Green Onions:
3 Onions Up to ½ " diameter. Wash and trim roots to ½ " and tops to 8".

CLASS 334 JR: Any Other Onions:
CLASS 335 SR: Any Other Onions:
3 Onions 2" or greater diameter bulb. Wash and trim roots to ½ " and tops to 8".

CLASS 336 JR: Peppers, hot:
CLASS 337 SR: Peppers, hot:
2 fruit with Stems attached. Judged as to variety.

CLASS 338 JR: Peppers, sweet
CLASS 339 SR: Peppers, sweet
2 fruit with Stems attached. Judges as to variety.

CLASS 340 JR: Potatoes:
CLASS 341 SR: Potatoes:
3, of same color, clean.

CLASS 342 JR: Squash, zucchini:
CLASS 343 SR: Squash, zucchini:
2 fruit, of same color and variety. Not over 10 inches. ½" Stems, straight sided. Skin tender. Seeds small.

CLASS 344 JR: Squash, summer:
CLASS 345 SR: Squash, summer:
2 fruit, of same color and variety (ex: crookneck, straight neck, oval, scallop or round). Up to 7" long, with ½" stem. If scallop or round, not over 6" diameter.

CLASS 346 JR: Swiss chard:
CLASS 347 SR: Swiss chard:
3 Stems including leaves. Crisp, good color, washed.

CLASS 348 JR: Tomatoes:
CLASS 349 SR: Tomatoes:
2 fruit, ripe, no Stems or damage, all the same variety, smooth, good even color. No green gel or voids if cut.

CLASS 350 JR: Cherry, Plum or Pear Tomatoes:
CLASS 351 SR: Cherry, Plum or Pear Tomatoes:
3 with Stems attached.

CLASS 352 JR: Tomatoes, unripe:
CLASS 353 SR: Tomatoes, unripe:
2 fruit with Stems attached. Even color, no pink showing when cut.

CLASS 354 JR: Any Other Vegetable/Edible Flower:
CLASS 355 SR: Any Other Vegetable/Edible Flower:
Judged as to variety. A 3x5" card containing description, cultural information and uses should accompany new or unusual varieties.

CLASS 356 JR: Novelty Vegetables
CLASS 357 SR: Novelty Vegetables
Funny, interesting, unusual vegetables occurring naturally. Unlimited number of entries per exhibitor.

DIVISION J - HERBS

Exhibit Rules:

1. All herbs will be exhibited in water (container provided) or plastic wrap, where appropriate, to maintain their freshness.
2. Stem length should be appropriate to herb variety (about 6 -12"), except as noted.
3. Submit foliage with or without flower according to conventional use.
4. Pick morning of entry day.

CLASS 374 JR: Anise: 3 Stems.
CLASS 375 SR: Anise: 3 Stems.

CLASS 376 JR: Artemisia: 1 stem.
CLASS 377 SR: Artemisia: 1 stem.

CLASS 378 JR: Basil, sweet:
CLASS 379 SR: Basil, sweet:
3 Stems. State variety. Cure Stems 2-4 hours in warm water before exhibiting. No flowers.

CLASS 380 JR: Bee balm (Bergamot, Monarda) 3 Stems.
CLASS 381 SR: Bee balm (Bergamot, Monarda) 3 Stems.

CLASS 382 JR: Borage: 3 Stems.
CLASS 383 SR: Borage: 3 Stems.

CLASS 384 JR: Chamomile:
CLASS 385 SR: Chamomile:
3 Stems with bloom. State variety.

CLASS 386 JR: Chives, any type:
CLASS 387 SR: Chives, any type:
3 plantlets. Wash and trim roots to ½".

CLASS 388 JR: Cilantro: 3 Stems, 3" or more.
CLASS 389 SR: Cilantro: 3 Stems, 3" or more.

CLASS 390 JR: Coriander:
CLASS 391 SR: Coriander:
1 spray with seed head and/or flowers.

CLASS 392 JR: Dill: 1 spray, 12-18".
CLASS 393 SR: Dill: 1 spray, 12-18".

CLASS 394 JR: Fennel: 1 spray.
CLASS 395 SR: Fennel: 1 spray.

CLASS 396 JR: Horehound: 3 Stems.
CLASS 397 SR: Horehound: 3 Stems.

CLASS 398 JR: Lavender: 3 Stems.
CLASS 399 SR: Lavender: 3 Stems.

CLASS 400 JR: Lemon Balm: 3 Stems.
CLASS 401 SR: Lemon Balm: 3 Stems.

CLASS 402 JR: Marjoram: 3 Stems.
CLASS 403 SR: Marjoram: 3 Stems.

CLASS 404 JR: Mint: 3 Stems. No flowers.
CLASS 405 SR: Mint: 3 Stems. No flowers.

CLASS 406 JR: Oregano: 3 Stems. No flowers.
CLASS 407 SR: Oregano: 3 Stems. No flowers.

CLASS 408 JR: Parsley:
CLASS 409 SR: Parsley:
3 Stems, 3" or more. State variety.

CLASS 410 JR: Rosemary: 3 Stems
CLASS 411 SR: Rosemary: 3 Stems.

CLASS 412 JR: Sage: 3 Stems.
CLASS 413 SR: Sage: 3 Stems.
CLASS 414 JR: Savory, any type: 3 Stems.
CLASS 415 SR: Savory, any type: 3 Stems.

CLASS 416 JR: Scented Geraniums: 3 Stems.
CLASS 417 SR: Scented Geraniums: 3 Stems.

CLASS 418 JR: Tarragon: 3 Stems.
CLASS 419 SR: Tarragon: 3 Stems.

CLASS 420 JR: Thyme: 3 Stems, 3" or more (state variety).
CLASS 421 SR: Thyme: 3 Stems, 3" or more (state variety).

CLASS 422 JR: Woodruff, sweet: 3 Stems.
CLASS 423 SR: Woodruff, sweet: 3 Stems.

CLASS 424 JR: Any other herb
CLASS 425 SR: Any other herb:
3 Stems or 1 branch as appropriate.

DIVISION K - FRUITS

Fruit Exhibit Rules:
1. Fruit should have soil removed without scrubbing, polishing or otherwise removing the natural "bloom". The "bloom" is the natural powdery or waxy protective coating, as on plums or grapes.
2. State variety if known.

CLASS 452 JR: Apples, crab: 3 fruit. Stems attached.
CLASS 453 SR: Apples, crab: 3 fruit. Stems attached.

CLASS 454 JR: Blackberries: 1/2 cup, no hulls.
CLASS 455 SR: Blackberries: 1/2 cup, no hulls.

CLASS 456 JR: Chokecherries: ½ Cup.
CLASS 457 SR: Chokecherries: ½ Cup.

CLASS 458 JR: Raspberries:
CLASS 459 SR: Raspberries:
black, red or gold. 1/2 cup, no hulls.

CLASS 460 JR: Rhubarb:
CLASS 461 SR: Rhubarb:
3 stems. Pulled, not cut. Leaf trimmed to 1", basal husk removed.

CLASS 462 JR: Sour Cherries: 1 cup, Stems attached.
CLASS 463 SR: Sour Cherries: 1 cup, Stems attached.

CLASS 464 JR: Strawberries: 1 cup with caps.
CLASS 465 SR: Strawberries: 1 cup with caps.

CLASS 466 JR: Any other fruit:
CLASS 467 SR: Any other fruit:
3 fruit, 1 bunch or 1/2 cup berries

OPEN CLASS FLORICULTURE
(Flowers, Arrangements and Ornamental Grasses)

Superintendents:
Mary Shoemaker, Superintendent
Dala Giffin, Assistant Superintendent

Coordinators - Colorado Master Gardeners for Colorado State University Extension- Arapahoe County

Pre-Entry Form Deadline
Friday, June 24, 2016 4:30 p.m.

Exhibit Entry Time
Friday, July 29, 2016
7 – 10 a.m.
(Fair admission tickets not required for exhibit entry)

Exhibit Judging
Friday, July 29, 2016
12:00 Noon
(Open to the Public)

Exhibit Release
Sunday, July 31, 2016
6 – 7 p.m.
(Exhibit release tickets required for exhibit pick-up)

PRE-ENTRY FORM:

- ***Pre-Entry for Horticulture and Floriculture is strongly recommended.***
- Entry form for Floriculture is on page 26.
- Pre-Entry Form and $1 pre-entry fee per exhibit due **4:30 p.m., Friday, June 24, 2016** by mail or delivery to:
  CSU Extension – Arapahoe County
  - **6934 S Lima St. - Suite B - Centennial, CO 80112**
- Make checks payable to "Arapahoe County Extension Fund" and attach to pre-entry form. Faxed or emailed pre-entries are not accepted.
- If pre-entering, note that refunds will not be made and class substitutions are not allowed on day of exhibit entry.

EXHIBIT CHECK-IN AND WALK-IN ENTRY:

- Floriculture exhibits should be delivered on Friday, July 29 between 7:00 a.m. and 10:00 a.m.
- Deliver to: Arapahoe County Fairgrounds, Exhibit Hall 25690 E. Quincy Ave. Aurora, CO
- **Walk-in entries are welcome**. If you have not submitted a pre-entry form (pg. 26), you will need to submit a completed entry form and $1 fee per exhibit.
- The entry form (page 26) if not pre-entered must be completely filled out prior to arrival and provided to check-in clerks with exhibit(s) on entry day.
- Pre-entered exhibits will be received and considered paid in full. Entry tags will be printed and available for all exhibitors who have pre-entered when they arrive to check in at the Horticulture table.
- Exhibit entry tags for exhibits not pre-entered will be printed prior to judging for each exhibit.
- Entries will not be accepted after 10 a.m., July 29. No exceptions.
- **In order to speed up exhibit entry at the fair, please complete the temporary exhibit card for your exhibit prior to arriving at the fair. This form is on page 27 and may be copied. It is also on line at "ArapahoeCounty.Fairentry.com" under Open Class. This will speed up the entry process.**

EXHIBITOR RULES:

1. Exhibitors may live in any Colorado county.
2. Youth exhibitors do not have to be enrolled in 4-H.
3. 4-H Youth exhibitors are eligible and encouraged to enter in Open Class as well as 4-H.
4. All exhibits will be shown at owner's risk. The Arapahoe County Fair management is not responsible for loss or damage to exhibits.
5. Exhibitors must enter in their respective age division.
   a) Juniors: Age 18 and Under, as of Dec. 31, 2015
   b) Seniors: Age 19 and Up as of Dec. 31, 2015
6. Floriculture exhibits must have been grown by the exhibitor.
7. Any exhibit not conforming to the class or not having the prescribed number of items **will be disqualified**.
8. All entries will be displayed in containers/plates that will be provided.
9. Exhibitors will be allowed only one entry in each class except the "any other" classes, but may enter as many different classes as he/she wishes.
10. In the "Any Other" classes, an exhibitor may enter more than one exhibit as long as each exhibit is different. Each variety will be judged separately.
11. Items not identified on the entry list are ineligible for judging.
12. Only one exhibitor per entry form.
13. Entering exhibits in the proper class is the exhibitor's responsibility.
14. All Floriculture specimens should be correctly identified on entry forms. The variety name is required for each horticulture and floriculture exhibit entered. Please state variety on entry form. **Latin names are not required.**
15. Hail damage should be noted on the entry tag and entry form.
16. In multiple specimen exhibits, specimens should be uniform in variety, size, shape, color and maturity, with stems all cut the same length.
17. A spray is a single stem with one or more blooms.
18. Report to the **exhibitor gate** on entry day to be admitted to the Fairgrounds Exhibit Hall for entry.

EXHIBIT JUDGING:

1. **Floriculture judging will begin at 12:00 noon, Friday July 29.**
2. Judging is open to the public. Judge's comments are informative and educational. Visiting with judges, officials and volunteers during judging is not allowed.

EXHIBIT RELEASE:

- All exhibits must remain on display until release time at **6 p.m., Sunday, July 31, 2016**. Exhibitors will receive a release ticket granting them limited access to the Fairgrounds at 6 p.m. to pick up their entry.
- **Exhibitor premiums will be forfeited if is taken off display prior to 6:00 p.m., Sunday July 31, 2016.**
- Exhibits not picked up by 7 p.m. will be disposed of by the Fair management.

AWARDS:

1. The American System is used and the decision of the judges is final. Judges choose one first, one second and one third place in each class.
2. **However, judges reserve the option to withhold ribbons and awards in a class where there is no deserving entry.**
3. The decision of the judge shall be final.
4. In classes with only one entry, the award will be based on merit. If an entry does not warrant an award/premium, the judge will not give it one.
5. Classes may be combined, divided, exhibits moved to the appropriate class, or not entered at the discretion of the superintendents and/or the judge in all Divisions.
6. **Overall Sweepstakes Ribbons:** There will be an Overall Sweepstake ribbon for the Junior and Senior winners in the Open Class Floriculture Division. This award is based on the number of **blue** ribbons received by an exhibitor in the Floriculture Division. Additional ribbons will be calculated to break any ties.
7. **Best of Show Ribbons:** There will be a Junior and a Senior Best of Show ribbon in the Floriculture Division. This award is based on the **best** Junior and **best** Senior blue ribbon entry in Floriculture and is chosen by the judges in the Floriculture Division.
8. Premiums in all Open Class Classes are:

1st Place - Blue Ribbon	$3.00	3 Points
2nd Place - Red Ribbon	$2.00	2 Points
3rd Place - White Ribbon	$1.00	1 Point

9. Premium payments will be mailed to all exhibitors receiving blue, red and white ribbons.
10. Premium checks must be cashed by December 31, 2016 and will not be re-issued if not cashed by that date.

PREPARATION:

1. To prepare flower exhibits properly, cut with a sharp knife after sundown
2. Plunge immediately into tepid or warm water (110 degrees F), and place in a cool dark place out of drafts for at least eight hours prior to showing.
3. Flowers that wilt easily should be collected the morning of the show.
4. Leaf dressing/shine is not allowed on any plant material.
5. All specimens should be clean, and free from insect and disease damage or other blemishes. Note any hail damage

INTS FOR FLOWERS:

TYPE:

1. All specimens should be true to type.

UNIFORMITY:

1. When schedule calls for single specimen, show one that is true to type.
2. When schedule calls for three to five, have specimens uniform in variety, length of stem, shape, size and color.
3. Length of stem should be in proportion to size of bloom.

MATURITY:

1. Round-headed flowers such as marigolds, zinnias, dahlias, etc., should be open enough so that the outer petals begin to turn down, but are still in good, fresh condition.
2. For the spike-type flowers, such as glads, salvia, etc., as many florets as possible should be open without the bottom one being over-mature or having fallen off.

SUBSTANCE:

1. A flower with good substance is at the peak of maturity, is not wilting, and will hold up well in the show.

Foliage should be clean and free of spray residue.

DEPARTMENT 5 - OPEN CLASS FLORICULTURE

DIVISION L – ROSES

Rose Exhibit Rules:

1. Flowers should be 1/2 to 3/4 open.
2. Exhibit with leaves.
3. Length of stem should be in proportion to size of bloom.
4. Exhibitors are encouraged to state the name of the rose for educational purposes.

HYBRID TEA: 1 stem, 1 bloom, disbudded.
CLASS 480 JR: Hybrid Tea, any color.
CLASS 481 SR: Hybrid Tea, any color.

FLORIBUNDA: 1 spray with buds.
CLASS 482 JR: Floribunda, any color.
CLASS 483 SR: Floribunda, any color.

GRANDIFLORA: 1 spray, stem or cluster.
CLASS 484 JR: Grandiflora
CLASS 485 SR: Grandiflora

MINATURE: 1 stem, 1 bloom disbudded.
CLASS 486 JR: Miniature, any color.
CLASS 487 SR: Miniature, any color

MINIATURE: 1 spray or cluster.
CLASS 488 JR: Miniature, any color.
CLASS 489 SR: Miniature, any color.

CLIMBER/RAMBLER: 1 stem or lateral.
CLASS 490 JR: Climber/Rambler
CLASS 491 SR: Climber/Rambler

OLD GARDEN ROSE: 1 stem.
CLASS 492 JR: Old Garden Rose
CLASS 493 SR: Old Garden Rose

FRAGRANT ROSE:
Any variety grown for fragrance: 1 stem or cluster.
CLASS 494 JR: Fragrant Rose
CLASS 495 SR: Fragrant Rose

ANY OTHER TYPE OF ROSE:
(Not in above listed classes). 1 stem or spray. (e.g. Shrub, Polyantha). State type and variety.

CLASS 496 JR: Any Other Type of Rose
CLASS 497 SR: Any Other Type of Rose

DIVISION M – ANNUALS

Annual Flower Exhibit Rules:
1. Leave foliage intact on flower Stems.
2. All must be the same color per class.
3. Stem length should be in proportion to size of bloom.
4. Noxious weeds not accepted.

CLASS 532 JR: Ageratum: 3 Stems.
CLASS 533 SR: Ageratum: 3 Stems.

CLASS 534 JR: Aster: 3 Stems.
CLASS 535 SR: Aster: 3 Stems.

CLASS 536 JR: Bachelor's Button: 3 Stems or 3 flowers.
CLASS 537 SR: Bachelor's Button: 3 Stems or 3 flowers.

CLASS 538 JR: Bells of Ireland: 1 stem.
CLASS 539 SR: Bells of Ireland: 1 stem.

CLASS 540 JR: Calendula: 3 Stems.
CLASS 541 SR: Calendula: 3 Stems.

CLASS 542 JR: Celosia: Plumosa - 1 stem.
CLASS 543 SR: Celosia: Plumosa - 1 stem.

CLASS 544 JR: Cleome: 1 stem.
CLASS 545 SR: Cleome: 1 stem.

CLASS 546 JR: Cosmos: 3 Stems or 1 spray.
CLASS 547 SR: Cosmos: 3 Stems or 1 spray.

CLASS 548 JR: Dianthus: 1 stem or 1 spray.
CLASS 549 SR: Dianthus: 1 stem or 1 spray.

CLASS 550 JR: Geranium: Any type - 1 stem.
CLASS 551 SR: Geranium Any type - 1 stem.

CLASS 552 JR: Larkspur: 1 spray.
CLASS 553 SR: Larkspur: 1 spray.

CLASS 554 JR: Marigold: Any type - 1 stem.
CLASS 555 SR: Marigold: Any type - 1 stem.

CLASS 556 JR: Nicotiana: 1 spray (cut morning of show).
CLASS 557 SR: Nicotiana: 1 spray (cut morning of show).

CLASS 558 JR: Petunia: Any type, 1 stem.
CLASS 559 SR: Petunia: Any type, 1 stem.

CLASS 560 JR: Rudbeckia: 1 stem.
CLASS 561 SR: Rudbeckia: 1 stem.

CLASS 562 JR: Salvia: 3 Stems.
CLASS 563 SR: Salvia: 3 Stems.

CLASS 564 JR: Snapdragon: Any type/color, 1 stem.
CLASS 565 SR: Snapdragon: Any type/color, 1 stem.

CLASS 566 JR: Sunflower: Any type - 1 bloom.
CLASS 567 SR: Sunflower: Any type - 1 bloom.

CLASS 568 JR: Verbena: 3 Stems.
CLASS 569 SR: Verbena: 3 Stems.

CLASS 570 JR: Zinnia: Any type - 1 bloom.
CLASS 571 SR: Zinnia: Any type - 1 bloom.

CLASS 572 JR: Any Other Annual
Standard 1 stem; Dwarf 3 Stems. State variety.
CLASS 573 SR: Any Other Annual:
Standard 1 stem; Dwarf 3 Stems. State variety.

DIVISION N - PERENNIALS AND BIENNIALS

Perennial & Biennial Exhibit Rules:
1. 3 blooms, 3 Stems or 3 sprays, according to variety, except as noted.
2. Leave foliage intact.
3. Length of stem should be in proportion to size of bloom.
4. Classified noxious weeds are not accepted.

CLASS 634 JR: Achillea (yarrow): 3 Stems with flowers.
CLASS 635 SR: Achillea (yarrow): 3 Stems with flowers.

CLASS 636 JR: Agastache: 3 Stems with flowers.
CLASS 637 SR: Agastache: 3 Stems with flowers.

CLASS 638 Jr: Aster: 3 Stems with flowers.
CLASS 639 Sr: Aster: 3 Stems with flowers.

CLASS 640 JR: Clematis: 1 Stem with flowers.
CLASS 641 SR: Clematis: 1 Stem with flowers.

CLASS 642 JR: Columbine: 1 Stems with flowers.
CLASS 643 SR: Columbine: 1 Stems with flowers.

CLASS 644 JR: Campanula: 3 Stems with flowers.
CLASS 645 SR: Campanula: 3 Stems with flowers.

CLASS 646 JR: Centranthus (valerian): 3 Stems with flowers.
CLASS 647 SR: Centranthus (valerian): 3 Stems with flowers.

CLASS 648 JR: Coreopsis: 3 Stems with flowers.
CLASS 649 SR: Coreopsis: 3 Stems with flowers.

CLASS 650 JR: Daisy: 3 Stems with flowers.
CLASS 651 SR: Daisy: 3 Stems with flowers.

CLASS 652 JR: Delphinium: 1 stem.
CLASS 653 SR: Delphinium: 1 stem.

CLASS 654 JR: Dianthus: 3 Stems with flowers.
CLASS 655 SR: Dianthus: 3 Stems with flowers.

CLASS 656 JR: Echinacea: 3 Stems with flowers.
CLASS 657 SR: Echinacea: 3 Stems with flowers.

CLASS 658 JR: Gaillardia: 3 Stems with flowers.
CLASS 659 SR: Gaillardia: 3 Stems with flowers.

CLASS 660 JR: Hemerocallis (daylily): 1 stem.
CLASS 661 SR: Hemerocallis (daylily): 1 stem.

CLASS 662 JR: Heuchera: 3 Stems with flowers.
CLASS 663 SR: Heuchera: 3 Stems with flowers.

CLASS 664 JR: Hibiscus (herbaceous): 1 stem.
CLASS 665 SR: Hibiscus (herbaceous): 1 stem.

CLASS 666 JR: Liatris: 1 stem.
CLASS 667 SR: Liatris: 1 stem.

CLASS 668 JR: Penstemon: 3 Stems with flowers.
CLASS 669 SR: Penstemon: 3 Stems with flowers.

CLASS 670 JR: Phlox: 1 stem.
CLASS 671 SR: Phlox: 1 stem.

CLASS 672 JR: Rudbeckia: 1 stem or 1 spray.
CLASS 673 SR: Rudbeckia: 1 stem or 1 spray.

CLASS 674 JR: Salvia: 3 Stems with flowers.
CLASS 675 SR: Salvia: 3 Stems with flowers.

CLASS 676 JR: Sweet William: 1 spray.
CLASS 677 SR: Sweet William: 1 spray.

CLASS 678 JR: Veronica: 3 Stems
CLASS 679 SR: Veronica: 3 Stems

CLASS 680 JR: Any other perennial or biennial: State variety.
CLASS 681 SR: Any other perennial or biennial: State variety.

DIVISION O - EVERLASTINGS

Everlastings Exhibit Rules:
1. Bunch of 3 Stems, green or dry, except as noted.
2. Include flowering stem if present.

CLASS 684 JR: Echinops (globe thistle): 3 Stems, green or dry.
CLASS 685 SR: Echinops (globe thistle): 3 Stems, green or dry.

CLASS 686 JR: Eryngium: 1 spike, green or dry.
CLASS 687 SR: Eryngium: 1 spike, green or dry.

CLASS 688 JR: Gomphrena: 1 stem, green or dry.
CLASS 689 SR: Gomphrena: 1 stem, green or dry.

CLASS 690 JR: Helichrysum (strawflower): 3 Stems, green or dry.
CLASS 691 SR: Helichrysum (strawflower): 3 Stems, green or dry.

CLASS 692 JR: Sea Lavender: (perennial statice) 1 spray.
CLASS 693 SR: Sea Lavender: (perennial statice) 1 spray.

CLASS 694 JR: Seed Heads: (Any Variety) 2 heads. Must be identified.
CLASS 695 SR: Seed Heads: (Any Variety) 2 heads. Must be identified.

CLASS 696 JR: Seed Pods: (Any Variety) 2 pods. Must be identified.
CLASS 697 SR: Seed Pods: (Any Variety) 2 pods. Must be identified.

CLASS 698 JR: Statice: 1 spray
CLASS 699 SR: Statice: 1 spray

CLASS 700 JR: Xeranthemum: 3 Stems, green or dry.
CLASS 701 SR: Xeranthemum: 3 Stems, green or dry.

CLASS 702 JR: Any other everlasting: State variety, 1 stem, green or dry.
CLASS 703 SR: Any other everlasting: State variety, 1 stem, green or dry.

DIVISION P – BULBS, CORMS AND TUBERS

Bulbs, Corms and Tubers Exhibit Rules:
1 bloom, spike, stem, except as noted.

CLASS 720 JR: Begonias, tuberous: 1 bloom with foliage.
CLASS 721 SR: Begonias, tuberous: 1 bloom with foliage.

CLASS 722 JR: Begonias, Any Other (ex: Cascade, Crispa): 1 bloom with foliage.
CLASS 723 SR: Begonias, Any Other (ex: Cascade, Crispa): 1 bloom with foliage.

CLASS 724 JR: Canna, any type: 1 bloom.
CLASS 725 SR: Canna, any type: 1 bloom.

CLASS 726 JR: Dahlia, any type: 1 bloom.
CLASS 727 SR: Dahlia, any type: 1 bloom.

CLASS 728 JR: Gladiolus: 1 spike.
CLASS 729 SR: Gladiolus: 1 spike.

CLASS 730 JR: Lily, Any type: 1 stem with flower.
CLASS 731 SR: Lily, Any type: 1 stem with flower.
No Daylilies. They are class 660 & 661.

CLASS 732 JR: Any Other Flower from Bulb, Corm, Tuber: State variety, 1 stem.
CLASS 733 SR: Any Other Flower from Bulb, Corm, Tuber: State variety, 1 stem.

DIVISION Q – ORNAMENTAL GRASSES

Ornamental Grass Exhibit Rules:
1. Provide 3 Stems for all grasses cut at the base.
2. Leaves only are okay; include flowering stem if present.

CLASS 750 JR: 3 Stems with Flower/Seed Head
CLASS 751 SR: 3 Stems with Flower/Seed Head

CLASS 752 JR: 3 Leaves or blades
CLASS 753 SR: 3 Leaves or blades

DIVISION R – OTHER

CLASS 760 JR: Dish Gardens (i.e. succulents, cacti, bonsai, foliage, herbs, etc.)
CLASS 761 SR: Dish Gardens (i.e. succulents, cacti, bonsai, foliage, herbs, etc.)

DIVISION S - SUCCULENTS

CLASS 762 JR: Any Succulent
CLASS 763 SR: Any Succulent

DIVISION S – ARRANGEMENTS

Arrangement Exhibit Rules:
1. Must be created by the exhibitor.
2. Must not exceed 24" in width, except as noted.
3. Fresh fruit, vegetables or flowers are considered fresh horticultural material, and must be from the exhibitor's garden.
4. Dried plant materials, grasses, weeds and wildflowers may be collected by the exhibitor. Plant materials exhibited may not be purchased.
5. Bases, accessories or background may be incorporated into the design.
6. A 3" x 5" card identifying the various materials used must accompany the entry.
7. Entries should conform to one of the 9 Classes.
8. Mark container and accessories with your name.
9. Making arrangements is the art of organizing elements according to the principles of design to obtain beauty, simplicity, expression and harmony.
10. In arrangements, the container and any accessories are an integral part of the arrangement.
11. Generally, the major part of the arrangement must be fresh horticultural material, except in Classes specifying dried materials.
12. Judging will be based on:
    a. Conformance to rules of the class.
    b. Design: Balance, scale, composition and proportion.
    c. Color harmony.
    d. Relationships to materials.
    e. Originality and self-expression.
    f. Condition.

CLASS 776 JR: Fair Fun For Everyone
CLASS 777 SR: Fair Fun For Everyone
A creative, artistic arrangement showcasing the Fair Theme "Fair Fun For Everyone".

CLASS 778 JR: The Showcase
CLASS 779 SR: The Showcase
An arrangement that will showcase one or more garden specimens of exceptional merit.

CLASS 780 JR: Dinner From the Garden
CLASS 781 SR: Dinner From the Garden
An arrangement of edible plant material.

CLASS 782 JR: Garden Surprise
CLASS 783 SR: Garden Surprise
A display of any plant material in an unusual or decorated garden container.

CLASS 784 JR: Simple Pleasures
CLASS 785 SR: Simple Pleasures
An arrangement of old fashion flowers from the cottage garden.

CLASS 786 JR: Glorious Scents
CLASS 787 SR: Glorious Scents
An artistic arrangement using herbs.

CLASS 788 JR: Everlasting Glory
CLASS 789 SR: Everlasting Glory
An arrangement of dried plant material.

CLASS 790 JR: Tiny Pleasures
CLASS 791 SR: Tiny Pleasures
A miniature arrangement not to exceed 5" in any dimension.

CLASS 792 JR: Roadside Arrangement
CLASS 793 SR: Roadside Arrangement
An arrangement of weeds or wildflowers found alongside a road. Classified noxious weeds are not accepted.

2016 ARAPAHOE COUNTY FAIR
OPEN CLASS FLORICULTURE & HORTICULTURE ENTRY FORM

Do not enter Living Arts/Special Contests exhibits on this form.

Pre-Entry Form:
Horticulture/Floriculture Pre-Entry is highly recommended.
$1 Per Exhibit
Form and fee must be submitted by
4:30 p.m., June 24, 2016
To Arapahoe County Extension Office
6934 S Lima St. - Suite B - Centennial, CO 80112

If Not Pre-Entered:
Drop-Off and Walk-In Exhibits
$1 Per Exhibit
Form, fee and exhibits must be delivered on:
Thursday, July 28, 2016 - Horticulture
Friday, July 29, 2016 – Floriculture
7:00 a.m. – 10:00 a.m. Both Days
To Arapahoe County Fairgrounds,
25690 E. Quincy Ave., Aurora

Entrant Information:
(Only one exhibitor/individual may register/enter per form.)
Name:_____ **Phone:**_____

Address:_____ **City**_____ **Zip**_____

E-Mail Address:_____

Age (As of 12/31/2015) Circle One: _____Sr. (Age 19 & above) _____Jr. (Age 5 - 18)

DEPARTMENT (4 or 5)	DIVISION	CLASS #	VARIETY	EXHIBIT DESCRIPTION

Summary of Fees:

Entry Fee Per Item **# of Items** _____ **x $1 =** **$**_____

Advanced Open Class Exhibitor Daily Fair Passes **# of Daily Passes** _____ **x $10 =** **$**_____
Advanced Admission passes not available at the fair. Must be purchased by June 24, 2016 by using this pre-entry form.

Open Class Exhibitor Daily Parking Passes **# of Parking Passes** _____ **x $5 =** _____
Does not include Carnival

TOTAL AMOUNT SUBMITTED: **$**_____

PAID BY: ____CASH _____CHECK CHECK NUMBER:_____

Fees must accompany entry forms. Make checks payable to "Arapahoe County Extension Fund." Sorry, credit cards not accepted.

ARAPAHOE COUNTY FAIR
OPEN CLASS

TEMPORARY EXHIBIT
IDENTIFICATION CARD

Exhibitor Name:_____

Division:_____ **Class #**_____

Brief Exhibit Description:_____

_____

_____

ARAPAHOE COUNTY FAIR
OPEN CLASS

TEMPORARY EXHIBIT
IDENTIFICATION CARD

Exhibitor Name:_____

Division:_____ **Class #**_____

Brief Exhibit Description:_____

_____

_____

ARAPAHOE COUNTY FAIR
OPEN CLASS

TEMPORARY EXHIBIT
IDENTIFICATION CARD

Exhibitor Name:_____

Division:_____ **Class #**_____

Brief Exhibit Description:_____

_____

_____

ARAPAHOE COUNTY FAIR
OPEN CLASS

TEMPORARY EXHIBIT
IDENTIFICATION CARD

Exhibitor Name:_____

Division:_____ **Class #**_____

Brief Exhibit Description:_____

_____

_____

ARAPAHOE COUNTY FAIR
OPEN CLASS

TEMPORARY EXHIBIT
IDENTIFICATION CARD

Exhibitor Name:_____

Division:_____ **Class #**_____

Brief Exhibit Description:_____

_____

_____

In order to speed up exhibit entry at the fair, please complete the temporary exhibit card for your exhibit prior to arriving at the fair. This form may be copied. It is also on line at "ArapahoeCounty.Fairentry.com under Open Class. This will speed up the entry process.

2016 ARAPAHOE COUNTY FAIR
DEPARTMENT 6 - SPECIAL CONTESTS

DIVISION A: DECORATED COOKIE JAR CONTEST
FAIR THEME "FAIR FUN FOR EVERYONE"

EXHIBITOR RULES:

Same rules apply as for Open Class Living Arts Contest (pg. 4-5) as well as the following rules:

1. The container should be decorated.
2. The container must be suitable for use as a cookie jar (wide mouth) or basket.
3. Entire entry must not exceed 12" x 12" x 12" in height, width and depth.
4. The entry must be a decorated container of assorted cookies made from at least four different varieties of batters/dough. Identify cookie varieties on a 3" x 5" card.
5. The container must be filled and should contain not less than six cookies of each variety and the cookies must be individually wrapped in clear wrap (not colored).
6. Judging is weighted 55% on variety and 45% on creativity and packaging.
7. Classes are divided into two age divisions:
   Juniors: Age 18 and under as of Dec. 31, 2015
   Seniors: Age 19 and Up as of Dec. 31, 2015
8. All Cookie Jars will be returned to the exhibitors.

PRE-ENTRY FORM:

- Pre Entry is optional. Contest Entry Form on pg. 29. Pre-Entry forms are due **4:30 p.m., Friday, June 24, 2016** by mail or delivery to:
  CSU Extension – Arapahoe County
  6934 S Lima St. - Suite B - Centennial, CO 80112

ENTRY DROP-OFF AND WALK-IN ENTRY:

- Cookie jars should be delivered during the following times:
  Monday, July 25, 9 a.m. – 12 p.m. and 4 - 7 p.m.
  Tuesday, July 26, 8 - 10 a.m.
- Deliver to: Arapahoe County Fairgrounds, Exhibit Hall
  25690 E. Quincy Ave., Aurora
- Walk-in entries are welcome. If you have not pre-entered, the Cookie Jar Contest, complete the entry form and bring with entry to exhibit check-in.

EXHIBIT JUDGING:

- Cookie Jars will be judged at **1:00 p.m., Tuesday, July 26 .** Judging is open to the public. Visiting with judges, officials and volunteers during judging is not allowed.

AWARDS:

Only the following prizes will be awarded in this contest:
$50 for 1st Place Junior and $50 for 1st Place Senior.
Ribbons for 1st, 2nd and 3rd place in each age division.

CLASSES:

CLASS 800 Jr: Decorated Cookie Jar (Age 18 & Under)
CLASS 801 Sr: Decorated Cookie Jar (Age 19 & Over)

DIVISION B: BAKED FRUIT PIE CONTEST
3:30 p.m., Thursday, July 28, 2016 – Exhibit Hall

EXHIBITOR RULES:

1. Fruit pies only; cream pies will not be accepted.
2. Pie Crust must be homemade. No box mixes or refrigerated pie dough.
3. Pie Fillings and toppings must be homemade. No box mixes or canned fillings.
4. Pies must be no larger than 9".
5. A complete list of ingredients must accompany each pie on a 3" x 5" card with name and age.

ENTRY DROP OFF AND ENTRY FORM:

Pre-Entry not required. Complete the Special Contest Entry Form (pg. 29) and bring with entry at **3:30 p.m., Thursday, July 28, 2016.** A Fair General Admission and parking pass are required to gain access to the fairgrounds.

EXHIBIT JUDGING:

Pies will be evaluated by judges at 4:00 p.m., Thursday, July 28. Judging is open to the public. Judging is based on flavor, texture, crust and appearance of pie.

AWARDS:

$25.00 for 1st Place Junior and $25.00 for 1st Place Senior.
Ribbons for 1st, 2nd and 3rd place in each age division.

CLASSES:

CLASS 802 Jr: Baked Fruit Pie Contest (Age 18 & Under)
CLASS 803 Sr: Baked Fruit Pie Contest (Age 19 & over)

PIE EATING CONTEST
Pre-entry not required.
Friday, July 29 – Saturday, July 30 – Sunday, July 31
4:00 p.m. Exhibit Hall
$1.00 Contestant Fee

Contestants are each given the same size pie and the one who finishes first wins their contest division. No ribbons or prizes, just bragging rights.

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DIVISION C: CHOCOLATE CAKE CONTEST

1:00 – 3:00 p.m., Sunday, July 31, 2016 – Exhibit Hall

EXHIBITOR RULES:

1. All cakes, frostings, fillings and toppings must be home made. No mixes.
2. Cakes must be no larger than 8" and can be any shape. They may also be two layers.
3. A complete list of ingredients must accompany each cake on a 3" x 5" card with name and age group.
4. Judging is based on flavor, texture and appearance.
5. Classes are divided into three age divisions:
   a. Juniors: Age 18 & Under as of Dec. 31, 2015
   b. Seniors: Age 19 and Up as of Dec. 31, 2015

EXHIBIT JUDGING:

Cakes will be evaluated by judges at 1:3**0 p.m., Sunday, July 31**. Judging is open to the public. Judging is based on flavor, texture and appearance of cake.

ENTRY DROP OFF AND ENTRY FORM:

Pre-Entry not required but is recommended. Complete the Special Contest Entry Form (pg. 29) and bring with entry at **1:00 p.m., Sunday, July 31, 2016.** A Fair General Admission and parking pass are required to gain access to the fairgrounds.

AWARDS:

Ribbons for 1st, 2nd and 3rd place in each age division.
$25.00 for 1st Place Junior and $25.00 for 1st Place Senior.

CLASSES:

CLASS 804 Jr: Chocolate Cake Contest (Age 18 & Under)
CLASS 805 Sr: Chocolate Cake Contest (Age 19 & over)

2016 ARAPAHOE COUNTY FAIR
SPECIAL CONTEST ENTRY FORM & ADVANCE FAIR PASSES

Do not enter Horticulture/Floriculture/Living Arts exhibits on this form.

- **Decorated Cookie Jar Contest**
- **Chocolate Cake Contest**
- **Baked Fruit Pie Contest**

Pre-Entry Form:
Form and fee must be submitted by **4:30 p.m., June 24, 2016**
to Arapahoe County Extension Office
1690 W. Littleton Blvd. #300, Littleton, CO 80120

Exhibit Check-In Dates Vary.
Please See Contest Details on pages 28-29
Deliver to Arapahoe County Fairgrounds
25690 E. Quincy Ave., Aurora

Entrant Information: (Only one exhibitor/individual may register/enter per form.)

Name:_____ **Phone:**_____

Address:_____ **City**_____ **Zip**_____

E-Mail Address: _____ **Age (As of 12/31/2015)**_____

DEPARTMENT	DIVISION	CLASS #	EXHIBIT DESCRIPTION
6- Special Contest			
6- Special Contest			
6- Special Contest			
6- Special Contest			

SUMMARY OF FEES ATTACHED WITH THIS PRE-ENTRY FORM:

Pie Eating Contest Entry Fee **# of Contestants** _____ **x $1 = $**_____

Open Class Exhibitor Fair Daily Admission Passes ***(see pg. 3)*** **# of Daily Passes** _____ **x $10 = $**_____
Advanced Admission Passes not available at the fair. Must be purchased by June 24, 2016 by using this pre-entry form.

Open Class Exhibitor Fair Daily Parking Passes ***(see pg. 3)*** **# of Daily Passes** _____ **x $5 = $**_____

TOTAL AMOUNT SUBMITTED: $_____

PAID BY: ____CASH _____CHECK CHECK NUMBER:_____

Make checks payable to "Arapahoe County Extension Fund." Fees must accompany entry forms. Sorry, credit cards not accepted.