

Arapahoe County Fair | JULY 21 - 25, 2010



2010 Open Class Competition

OPEN CLASS FAIR BOOK

Compete in the following categories:

Culinary Arts

Visual Arts

Fiber Arts

Horticulture

Floriculture

The Open Class competition takes place during the
2010 Arapahoe County Fair July 21 - 25.

Arapahoe County Fairgrounds and Regional Park
25690 E. Quincy Ave., Aurora, CO 80016
(East of E-470 on Quincy)



Arapahoe County Fair Planning Committee

5804 S. Datura St., Littleton, CO 80120

303-730-1920 | 1-800-331-3739

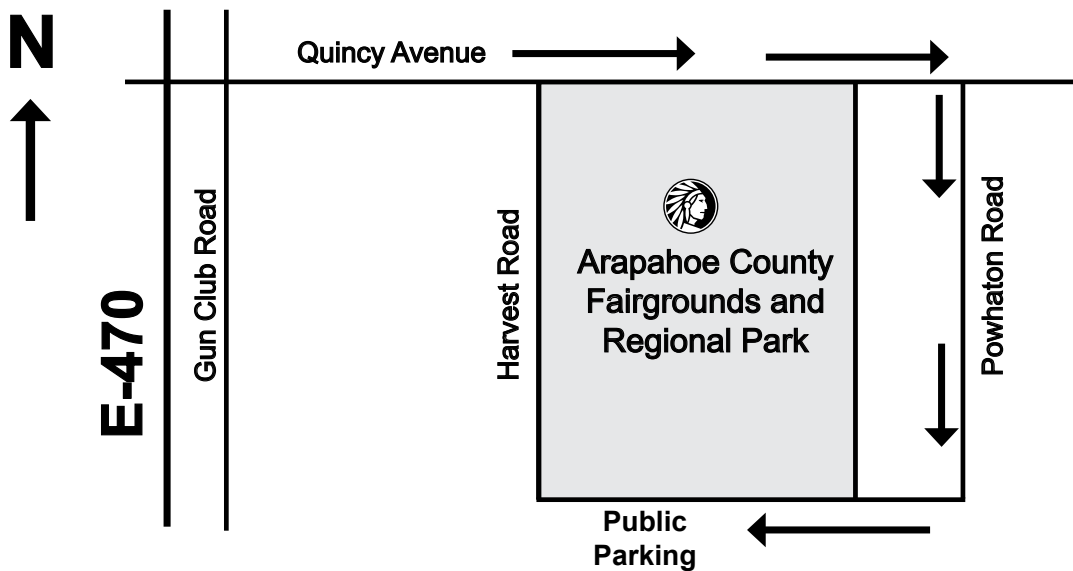
www.arapahoecountyfair.com

Volunteers

Volunteers are needed to assist with all activities of the Open Class Living Arts division and Open Class Horticulture/Floriculture Divisions. To find out more about volunteer opportunities, visit www.arapahoecountyfair.com. To speak to someone directly call Val Purser at 303-738-7938, or the Open Class Superintendent Volunteer Coordinator at 303-798-5271.

Driving Directions

- Take the East Quincy Avenue exit off of E-470. The automatic toll to leave E-470 is \$1.00
- Head east on East Quincy Avenue approximately 2.5 miles to the Arapahoe County Fairgrounds and Regional Park. You will pass the main entrance to the Fairgrounds and take your next right turn on Powhatan Road. Continue straight down Powhatan until you see the signs to turn right to the public parking at the Fairgrounds.



2010 ARAPAHOE COUNTY OPEN CLASS FAIR BOOK
made possible by the

FAIR PLANNING COMMITTEE
303-730-1920

MEMBERS

Jim Alford
JoAnn Alford
Merle Ray Bowen

Leanne Bowen
Rochelle Chiles
Brian Hanlon
Shari Lawson

Kathy McDaniel
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5804 South Datura Street
Littleton, Colorado 80120
303-730-1920

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ARAPAHOE COUNTY FAIR GROUNDS & REGIONAL PARK 303-636-2097
25690 E. Quincy Ave.
Aurora, CO 80016
(East of E470 on Quincy)

Jim Abendschan, Fairgrounds Site Manager
Debbie Galle

303-795-4955
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VOLUNTEER COORDINATOR

Val Purser

303-738-7938

BOARD OF COUNTY COMMISSIONERS
ARAPAHOE COUNTY
5334 S. Prince St.
Littleton, CO 80166

Rod Bockenfeld, District #3 – Chair
Susan Beckman, District #1

Jim Dyer, District #2

Pat Noonan, District #4
Frank Weddig, District #5

2010 ARAPAHOE COUNTY FAIR OPEN CLASS SCHEDULE OF EVENTS

Living Arts Department Pre-Entry Form Deadline: Friday – June 25, 2010
Extension Office 5804 S. Datura St. Littleton, CO 80120

ARAPAHOE COUNTY FAIRGROUNDS

25690 E. Quincy Ave. – Aurora, CO 80016 (East of E-470 on Quincy)

ALL EXHIBITS OPEN TO PUBLIC

WEDNESDAY - JULY 21, 2010 THRU SUNDAY - JULY 25, 2010

Friday – June 25, 2010	Pre-Entry Form Deadline \$1.00 per Entry Open Class Living Arts Exhibits Only
Monday – July 19, 2010 10:00 a.m. – 7:00 p.m. & Tuesday – July 20, 2010 8:00 a.m. – 11:00 a.m.	Open Class Living Arts Exhibit Entry Time (Includes Walk-In Entries - \$2.00 per entry) Open Class Living Arts Exhibit Entry Time (Includes Walk-In Entries - \$2.00 per entry)
Tuesday – July 20, 2010 1:00 p.m.	Open Class Living Arts Exhibit Judging (Open to the Public)
Thursday – July 22, 2010 7:00 a.m. – 10:00 a.m.	Open Class Horticulture Exhibit Entry Time \$1.00 per entry Vegetables, Herbs & Fruits
Thursday – July 22, 2010 10:30 a.m.	Open Class Horticulture Exhibit Judging (Open to the Public) Vegetables, Herbs & Fruits
Friday – July 23, 2010 7:00 a.m. – 10:00 a.m.	Open Class Floriculture Exhibit Entry Time \$1.00 per entry Floral & Floral Arrangements
Friday – July 23, 2010 10:30 a.m.	Open Class Floriculture Exhibit Judging (Open to the Public) Floral & Floral Arrangements
Sunday – July 25, 2010 6:00 p.m.	Open Class Exhibit Release Open Class Living Arts, Horticulture & Floriculture

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SPECIAL CONTEST

DECORATED COOKIE JAR CONTEST: Pre-Entry Deadline: Friday – June 25, 2010

A decorated container of assorted cookies made from at least four different varieties of batters/dough. The container decoration should depict the Arapahoe County Fair Theme, “Barnyard Boogie”! 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). The container must be suitable for use as a cookie jar (wide mouth) or basket. Entire entry must not exceed 12” x 12” x 12” in height, width and depth. Identify cookie varieties on a 3” x 5” card. The winning Cookie Jars and contents become the property of the Arapahoe County Fair and will be displayed in the Fairgrounds office.



Judging basis:

55% on variety
45% on creativity and packaging.

Classes are divided into two age divisions:

- a. Seniors: Age 19 and Up as of Dec. 31, 2009
- b. Juniors: Age 18 and Under as of Dec. 31, 2009

Lot 750 Jr: Decorated Cookie Jar (Age 18 & under)

Lot 751 Sr: Decorated Cookie Jar (Age 19 & Over)

Prizes:

1st Place Jr. \$100.00 1st Place Sr. \$100.00
Prizes donated by County Fair Manager, Jim and Sharon Abendschan.

FAIR ADMISSION FEES

Arapahoe County Fair Admission Fees are posted on the Web Site.

www.arapahoecountyfair.com

\$5.00 Daily Passes are available to exhibitors and must be ordered on the Pre-Entry Form. They will not be sold at the entry tables on July 19 and July 20, 2010. **They are only available with pre-entries and do not include carnival rides. The pre-ordered daily passes will be available to those who ordered them at the exhibit check in desk.**

Admission tickets not required Monday, July 20 – Tuesday, July 21, 2010.

Horticulture/Floriculture Exhibitors with exhibits will be admitted the mornings of Thursday, July 23 – Friday, July 24, 2010

A ticket for exhibit release will be distributed when exhibit entries are checked in at the Fair.

It will be good only from 6:00 – 7:00 p.m. on Sunday, July 25, 2010.

General Admission Tickets are \$5.00 Wednesday & Thursday and \$10.00 Friday, Saturday & Sunday

Full Admission Tickets (includes carnival rides) are \$15.00 Wednesday & Thursday and \$25.00 Friday, Saturday & Sunday

OPEN CLASS LIVING ARTS

(Culinary Arts, Visual Arts & Fiber Arts)

Superintendents

Donna Hanlon Shirley Nixon

County Fair Planning Committee Liaison – Ellie Reiser

Pre-Entry Deadline
Friday – June 25, 2010

Exhibit Entry Time
Monday – July 19, 2010
10:00 a.m. – 7:00 p.m.

Tuesday – July 20, 2010
8:00 a.m. – 11:00 a.m.

Exhibit Judging
Tuesday – July 20, 2010
1:00 p.m.
Judging Open to Public

Exhibit Release
Sunday – July 25, 2010
6:00 p.m.

10. There is a limit of two entries per class by an individual. No exceptions.
11. Please consult this book for information regarding rules and regulations in each department.
12. The 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 County Extension Office, the Arapahoe County 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.

PRE-ENTRY:

1. **It is highly recommended that pre-entry forms for all Open Class Living Arts exhibits be completed and mailed or brought to the Extension Office. It saves time at the check in desk.**

Extension Office
5804 S. Datura St.
Littleton, CO 80120

2. **Pre-entry forms for Living Arts are on page 19 and may also be downloaded from the web site, www.arapahoecountyfair.com.**
3. Pre-entry forms for Open Class Living Arts exhibits must be **received** in the Extension Office by Friday, June 25, 2010.
4. A \$1.00 fee for each exhibit pre-entered must be paid at time of pre-entry. **The entry fee must accompany the pre-entry form.**
5. Checks should be made payable to “*Arapahoe County Fair*” and attached to the pre-entry form. Mailed or hand delivered pre-entries will not be accepted after Friday, June 25, 2010. **No exceptions.**

EXHIBITOR RULES:

1. Exhibitors may live in any Colorado county.
2. Youth exhibitors do not have to be enrolled in 4-H.
3. All articles entered must be entered in the name of the person who made it.
4. Exhibits must have been completed in the same year as entered except where noted (July 21, 2009 – July 19, 2010).
5. Items exhibited in a previous Arapahoe County Fair may not be shown in this year's fair.
6. Label all items with full name.
7. Items may not be entered if there is not a class for them.
8. Entry fees (\$1.00 per item) must be paid for each individual item pre-entered.
9. A **\$2.00 late entry fee** will be processed per each walk-in exhibit item not pre-entered.

EXHIBIT DROP OFF & WALK IN ENTRY EXHIBITS

1. Pre-entered exhibit drop off is Monday, July 19 between 10:00 a.m. and 7:00 p.m. and Tuesday, July 20 between 8:00 a.m. and 11:00 a.m. at the Arapahoe County Fairgrounds, 25690 E. Quincy Ave., Aurora, CO.
2. Walk-in exhibits not pre-entered will be accepted at the County Fair during the times listed above..
3. A **\$2.00 late entry fee** per each individual exhibit item not pre-entered will be charged when brought for entry and drop off at the fair on the dates listed above. **It is highly recommended that exhibitors pre-enter their exhibits.**
4. **Faxed pre-entries are not accepted** as they are often not legible and entry fees must accompany all pre-entries.
5. Classes are divided into two age divisions:
 - a. Seniors: Age 19 and Up as of Dec. 31, 2009
 - b. Juniors: Age 18 and Under, as of Dec. 31, 2009
6. Entry tags will be printed and available for all exhibitors who have pre-entered when they arrive to check in their Living Arts Open Class Exhibits. **This is why pre-entries by June 25 are encouraged; it makes check-in go more smoothly.**

EXHIBIT CHECK-IN:

1. Open Class Living Arts exhibits will be checked in Monday, July 19, 2010 between 10:00 a.m. and 7:00 p.m. and Tuesday, July 20, 2010 between 8:00 a.m. and 11:00 a.m. This includes walk-in exhibits not pre-entered.
2. Exhibit items will not be accepted after 11:00 a.m. on Tuesday, July 20, 2010. No exceptions

EXHIBIT JUDGING:

1. **Judging will begin at 1:00 p.m. on Tuesday, July 20, 2010.**
2. Judging is open to the public. Judge's comments are informative and educational.
3. Visiting with volunteers, officials and judges during judging is not allowed.

EXHIBIT RELEASE:

1. All exhibits must remain on display until release time Sunday, July 25, 2010 at 6:00 p.m.
2. Exhibits not picked up by 7:00 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 in each class. **However, the judges reserve the option to withhold ribbons and awards in a class where there is no deserving entry.**

2. 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.
3. In classes with only one entry, the award will be based on merit.
4. Premiums on all Open Class Classes are:

1 st	\$3.00	Blue Ribbon
2 nd	\$2.00	Red Ribbon
3 rd	\$1.00	White Ribbon
5. **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 and Fiber Arts. Additional ribbons will be calculated to break any ties.
6. **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, Quilts and all other Fiber Arts. 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.
7. **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 Wednesday, July 21 and end Saturday, July 24. The Awards will be posted on Sunday, July 25, 2010.
8. Commemorative participation ribbons will be given to all exhibits not receiving an award.
9. Premium payments will be mailed to all exhibitors receiving blue, red or white ribbons.

PROTESTS:

1. **The decision of the judge is not eligible for protest.** Under no circumstances shall any superintendent or Fair official be treated disrespectfully. If any question arises concerning the decision of a superintendent, such inquiries shall be brought to the attention of the Fair Planning Committee.
2. Any unethical conduct will be cause for disqualification of said individual from competing at the Arapahoe County Fair.

DEPARTMENT 1 – OPEN CLASS CULINARY ARTS

SECTION A – BAKED GOODS

The judge will consider 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

Exhibit Rules:

1. All exhibits should be brought on disposable plates.
2. Breads are to be in loaves unless otherwise specified.
3. 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 (i.e. Corn Bread, Ginger Bread), Quick Bread
- CLASS 14 SR: Any Other (i.e. Corn Bread, Ginger Bread), Quick 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 a pleasant contrast to flavor of basic 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.

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
- CLASS 30 SR: Any Other, Yeast/Sourdough
- CLASS 31 JR: Bread Machine Bread, Yeast/Sourdough
- CLASS 32 SR: Bread Machine Bread, Yeast/Sourdough

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 47 JR: Any Other, Cake
- CLASS 48 SR: Any Other, Cake

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



SECTION 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 (after 7/21/09); method/equipment (dial or weighted gauge) used; processing time; altitude and pounds of pressure.
- h. Recipe – 3” x 5” card attached to jar.

Exhibit Rules:

1. Exhibitors may enter two items per class.
2. All canned products must be exhibited in standard brand name glass jars (**no mayonnaise jars, etc.**). The standard brand name, such as Ball Kerr, imprinted on the side of the jar identifies a standard jar.
3. The exhibit must be canned after the last fair of the previous year (July 21, 2009) by the person in whose name it is entered.
4. Decorative storage containers, which have a rubber seal, are not acceptable for canning exhibits.
5. Jars need to include rings and lids. Jars should be clean and rings easily removed by judge.
6. Any jars showing leaks or spoilage will not be judged.
7. All entries must be canned or dried according to the most recent research based USDA recommendations for a high altitude area (5,000 feet). Check with your local Cooperative Extension Office prior to canning for recent USDA recommendations and adjustments needed for high altitude. 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.**
8. Processes that are unacceptable and unsafe include: open kettle processing; inversion sealing; paraffin sealed jellies/jams; pickles, jams and jellies not processed in a boiling water bath canner; water bath canning of low acid products (vegetables require pressure canning); and sun-dried meat jerky. **CSU e-coli safe method must be used in jerky exhibits (Fact Sheet #9.311).**
9. **Recipes are required for preserved food products.** Pickled products without recipes will NOT be accepted.

10. Jerky exhibits **MUST** include recipe for e-coli safe methods (pre-heat method prior to drying).
11. **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.**
12. Recipes **MUST** be put on 3” x 5” cards and be attached to the jar.
13. All exhibits must be labeled properly. Label must provide the following information:
 - a. Name of product
 - b. Style of pack: hot or raw (cold)
 - c. Date canned
 - d. Method/equipment (dial or weighted gauge) used
 - e. Processing time, altitude, and pounds of pressure (p.s.i.)

Examples:

Sliced Peaches in Light Syrup Raw Pack August 25, 2009 Boiling Water Canner Processed 40 Minutes	Canned Green Beans Hot Pack June 28, 2010 Pressure Canned, Dial Gauge Processed 25 min. at 13 p.s.i.
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14. Secure label one inch from the bottom of the jar.
Unlabeled entries will not be judged.
15. The judge may open jars of jellies, jams, preserves, and/or pickles and may taste (not required). Canned foods (vegetables and fruits may be opened in determining the pressure seal quality of the product. If the pressure seal is opened, a warning note will be given.
16. No decorative displays on jars, i.e. lace or fabric on jar lid.
17. Jars that are opened during judging will be marked by the judge and should not be eaten when the fair is over.

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.)
 CLASS 80 SR: Miscellaneous, any other fruit (apples, cherries, apricots, etc.)
 CLASS 81 JR: Beans (green, yellow, lima, pinto)
 CLASS 82 SR: Beans (green, yellow, lima, pinto)
 CLASS 83 JR: Corn
 CLASS 84 SR: Corn
 CLASS 85 JR: Miscellaneous, any other vegetable (carrots, beets, etc.)

CLASS 86 SR: Miscellaneous, any other vegetable (carrots, beets, etc.)

PICKLED PRODUCTS

- CLASS 87 JR: Bread & Butter Pickles**
- CLASS 88 SR: Bread & Butter Pickles**
- CLASS 89 JR: Dill Pickles**
- CLASS 90 SR: Dill Pickles**
- CLASS 91 JR: Any other cucumber pickles (i.e. sweet, mixed, etc.)**
- CLASS 92 SR: Any other cucumber pickles (i.e. sweet, mixed, etc.)**
- CLASS 93 JR: Pickled Beets**
- CLASS 94 SR: Pickled Beets**
- CLASS 95 JR: Sauerkraut**
- CLASS 96 SR: Sauerkraut**
- CLASS 97 JR: Any other pickled vegetable (zucchini, cauliflower, peppers, etc.)**
- CLASS 98 SR: Any other pickled vegetable (zucchini, cauliflower, peppers, etc.)**
- CLASS 99 JR: Spiced Fruit**
- CLASS 100 SR: Spiced Fruit**
- CLASS 101 JR: Any other pickled fruit (watermelon, etc.)**
- CLASS 102 SR: Any other pickled fruit (watermelon, etc.)**

JELLIES, JAMS, PRESERVES

- CLASS 103 JR: Grape Jelly**
- CLASS 104 SR: Grape Jelly**
- CLASS 105 JR: Plum Jelly**
- CLASS 106 SR: Plum Jelly**
- CLASS 107 JR: Any other kind of jelly (peach, apple, cherry berry, pepper, etc.)**
- CLASS 108 SR: Any other kind of jelly (peach, apple, cherry berry, pepper, etc.)**
- CLASS 109 JR: Cherry Jam**
- CLASS 110 SR: Cherry Jam**
- CLASS 111 JR: Peach or Apricot Jam**
- CLASS 112 SR: Peach or Apricot Jam**

- CLASS 113 JR: Raspberry Jam**
- CLASS 114 SR: Raspberry Jam**
- CLASS 115 JR: Strawberry Jam**
- CLASS 116 SR: Strawberry Jam**
- CLASS 117 JR: Any Other Kind of Jam**
- CLASS 118 SR: Any Other Kind of Jam**
- CLASS 119 JR: Preserve, Butter, Marmalade, Conserve, any kind.**
- CLASS 120 SR: Preserve, Butter, Marmalade, Conserve, any kind.**
- CLASS 121 JR: Fruit Syrup**
- CLASS 122 SR: Fruit Syrup**

DRIED PRODUCTS

Exhibit Rules:

1. Label as to product, date, time and method.
2. Recipe required with Jerky.
3. Jerky exhibits **MUST** include recipe for e-coli safe methods (pre-heat method prior to drying).
4. **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.**

- CLASS 123 JR: Fruit, 6 pieces, dried**
- CLASS 124 SR: Fruit, 6 pieces, dried**
- CLASS 125 JR: Jerky, 6 pieces with recipe, dried**
- CLASS 126 SR: Jerky, 6 pieces with recipe, dried**
- CLASS 127 JR: Leather, 6 pieces, dried**
- CLASS 128 SR: Leather, 6 pieces, dried**
- CLASS 129 JR: Vegetable, 1/4 Cup, dried**
- CLASS 130 SR: Vegetable, 1/4 Cup, dried**
- CLASS 131 JR: Fruit, 1/4 Cup, dried**
- CLASS 132 SR: Fruit, 1/4 Cup, dried**
- CLASS 133 JR: Any other dried food product (herbs, seeds, etc.)**
- CLASS 134 SR: Any other dried food product (herbs, seeds, etc.)**

DEPARTMENT 2 – OPEN CLASS VISUAL ARTS

SECTION C – PHOTOGRAPHY

Exhibit Rules:

1. Exhibitor may enter only two items per class.
2. Open to amateur photographers only. No professional photography. A photographer is considered a professional if they sell their work or photography is used in their profession.
3. Entry must be a recent work, must not have already won an award at a county fair or must not previously have been exhibit at the Arapahoe County Fair.
4. Photos must have been taken since July 21, 2009.
5. 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.
6. Photography must not be framed, but must be matted or dry mounted. Photographs must not be shrink wrapped.
7. Photography must have secure matting or be dry mounted. If not dry mounting, use a spray adhesive to mount picture on matting. Follow product directions.

8. **NOTE:** Hangers will be provided. Do not put them on your photographs.
9. Photo collages will not be accepted.
10. Photography of nude or semi-nude subjects or photography of a sensitive nature will not be accepted.

The judge will consider entries on a basis of:

- a Composition
- b Technique
- c Focus
- d Sharpness
- e Lighting
- f Creativity
- g Presentation

- CLASS 135 JR: Landscape: Color Photo**
- CLASS 136 SR: Landscape: Color Photo**
- CLASS 137 JR: Landscape: Black & White Photo**

CLASS 138 SR: Landscape: Black & White Photo

CLASS 139 JR: Animals: Color Photo

CLASS 140 SR: Animals: Color Photo

CLASS 141 JR: Animals: Black & White Photo

CLASS 142 SR: Animals: Black & White Photo

CLASS 143 JR: People: Color Photo

CLASS 144 SR: People: Color Photo

CLASS 145 JR: People: Black & White Photo

CLASS 146 SR: People: Black & White Photo

CLASS 147 JR: Action: Color Photo

CLASS 148 SR: Action: Color Photo

CLASS 149 JR: Action: Black & White Photo

CLASS 150 SR: Action: Black & White Photo

CLASS 151 JR: Still Life: Color Photo

CLASS 152 SR: Still Life: Color Photo

CLASS 153 JR: Still Life: Black & White Photo

CLASS 154 SR: Still Life: Black & White Photo

CLASS 155 JR: Other: Color Photo

CLASS 156 SR: Other: Color Photo

CLASS 157 JR: Other: Black & White Photo

CLASS 158 SR: Other: Black & White Photo

CLASS 159 JR: Any Subject: Digital Enhanced Photo

CLASS 160 SR: Any Subject: Digital Enhanced Photo

STORY PHOTOS: Story photo entries must consist of three photos of the same subject or theme and mounting must be as one display, not on three separate pieces of board. Story photos may be any size. Must have captions.

CLASS 161 JR: Story Photography Color Photos

CLASS 162 SR: Story Photography Color Photos

CLASS 163 JR: Story Photography Black & White Photo

CLASS 164 SR: Story Photography Black & White Photo

FEATURE PHOTOS: Feature photos must be 5" x 7" or 8" x 10", mounted and framed. It must be complete with hanger on back for display purposes. Cannot enter same photo in more than one class or in more than one of the two size categories.

CLASS 165 JR: Feature Photo Color 5" x 7"

CLASS 166 SR: Feature Photo Color 5" x 7"

CLASS 167 JR: Feature Photo Black & White 5" x 7"

CLASS 168 SR: Feature Photo Black & White 5" x 7"

CLASS 169 JR: Feature Photo Color 8" x 10"

CLASS 170 SR: Feature Photo Color 8" x 10"

CLASS 171 JR: Feature Photo Black & White 8" x 10"

CLASS 172 SR: Feature Photo Black & White 8" x 10"

SECTION D - FINE ARTS

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. Superintendent has the right to reject oversize pictures and subject matter of a sensitive nature.
4. Entry should be an example of your best work, preferably done in the last two years. The work should not have been shown at past County Fairs.

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

CLASS 173 JR: Composition in Oil

CLASS 174 SR: Composition in Oil

CLASS 175 JR: Composition in Water Media

CLASS 176 SR: Composition in Water Media

CLASS 177 JR: Composition in Acrylic

CLASS 178 SR: Composition in Acrylic

CLASS 179 JR: Composition in Ink, Pastel, Charcoal, Felt Pen or Graphics

CLASS 180 SR: Composition in Ink, Pastel, Charcoal, Felt Pen or Graphics

CLASS 181 JR: Composition in Mixed Media, Collage or anything not included in above categories

CLASS 182 SR: Composition in Mixed Media, Collage or anything not included in above categories

DEPARTMENT 3 – OPEN CLASS FIBER ARTS

SECTION 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. Entries must have been completed after August 1, 2008, and have **never** been exhibited at the Arapahoe County Fair.
5. Judging is based on the quality of the work and not the size of the quilt.
6. **Hand Quilted:** Quilts that are entirely hand quilted with no machine quilting at all.
7. **Machine Quilted:** Quilts that have any machine quilting. Machine quilted quilts may include some hand quilting.
8. **Pieced:** At least 75 percent of the surface of the quilt top is pieced, by hand or machine.

9. **Appliquéd:** At least 75 percent of the surface of the quilt top consists of appliquéd motifs applied either by hand or machine.
10. **Tie/Tacked Quilt:** Three layers (top, batting, and backing) held together by ties, tacking, etc. through all three layers.
11. **Novelty Quilts:** Bed covers that do not have any quilting stitches or traditional top techniques such as piecing and appliqué. Biscuit quilts, Cathedral Window, Ribbon Quilts, Crazy Quilts (if not quilted) and Yo-Yo quilts would fall in this category.
12. **Art Quilt:** Wall quilts that are thematic or pictorial in design.

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.

The judge will consider all entries on a basis of:

Quilting:

- a. Design: Appearance on quilt back
- b. Fitness of quilting design to top design
- c. Spacing of design
- d. Workmanship: Neatness of work
- e. Evenness of stitches
- f. Technique of stitches when crossing seam lines
- g. General Appearance: Clean and neat

Quilt Top:

- a. Design: Appropriate for size of quilt
- b. Color harmony
- c. Pleasing in principles of design
- d. Material: Firmly woven
- e. Workmanship/technique
- f. General appearance

DEPARTMENT 3: SECTION E

MINIMUM SIZE 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
 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

DEPARTMENT 3: SECTION E

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
 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

DEPARTMENT 3: SECTION E

WALL ART QUILTS MINIMUM SIZE 36" X 36"

- CLASS 256 JR: Wall Art Quilts
 (Thematic or pictorial design)
 CLASS 257 SR: Wall Art Quilts
 (Thematic or pictorial in design)

DEPARTMENT 3: SECTION E

WALL ART QUILTS SMALLER THAN 36" X 36"

- CLASS 258 JR: Wall Art Quilts
 (Thematic or pictorial design)
 CLASS 259 SR: Wall Art Quilts
 (Thematic or pictorial in design)

DEPARTMENT 3: SECTION E

MISCELLANEOUS QUILTS

- CLASS 260 JR: Biscuit Quilts, Cathedral Window, Crazy Quilts (if not quilted), Ribbon and Yo-Yo's
 CLASS 261 SR: Biscuit Quilts, Cathedral Window, Crazy Quilts (if not quilted), Ribbon and Yo-Yo's
 CLASS 262 JR: Any Tied or Tacked Quilt

CLASS 263 SR: Any Tied or Tacked Quilt
CLASS 264 JR: Heritage Quilt (50 years or older.)
CLASS 265 SR: Heritage Quilt (50 years or older.)
CLASS 266 JR: Group Quilts
CLASS 267 SR: Group Quilts
CLASS 268 JR: Specialty Quilt (not quilted)
CLASS 269 SR: Specialty Quilt (not quilted)
CLASS 270 JR: Quilted Placemat (2) or Table Runner
CLASS 271 JR: Quilted Placemat (2) or Table Runner

SECTION F - KNITTING

Exhibit Rules:

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

CLASS 272 JR: Afghan, any size
CLASS 273 SR: Afghan, any size
CLASS 274 JR: Apparel accessory
 (i.e. hat, scarf, socks, etc.)
CLASS 275 SR: Apparel accessory
 (i.e. hat, scarf, socks, etc.)
CLASS 276 JR: Bedspread
CLASS 277 SR: Bedspread
CLASS 278 JR: Garment
CLASS 279 SR: Garment
CLASS 280 JR: Miscellaneous
 (does not fit any of the above.)
CLASS 281 SR: Miscellaneous
 (does not fit any of the above.)

SECTION 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 282 JR: Afghan, any size
CLASS 283 SR: Afghan, any size
CLASS 284 JR: Apparel accessory
 (i.e. hat, scarf, socks, etc.)
CLASS 285 SR: Apparel accessory
 (i.e. hat, scarf, socks, etc.)
CLASS 286 JR: Bedspread
CLASS 287 SR: Bedspread
CLASS 288 JR: Garment

CLASS 289 SR: Garment
CLASS 290 JR: Doilies, mounted
CLASS 291 SR: Doilies, mounted
CLASS 292 JR: Miscellaneous
 (does not fit any of the above.)
CLASS 293 SR: Miscellaneous
 (does not fit any of the above.)

SECTION 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 hooked, macramé or fabric braided items are not accepted.

CLASS 294 JR: Faulted or felted item
CLASS 295 SR: Faulted or felted item
CLASS 296 JR: Novelty woven item (fabric, ribbon, yarn)
CLASS 297 SR: Novelty woven item (fabric, ribbon, yarn)
CLASS 298 JR: Garment
CLASS 299 SR: Garment
CLASS 300 JR: Miscellaneous
 (does not fit in any of the above classes.)
CLASS 301 SR: Miscellaneous
 (does not fit in any of the above classes.)

SECTION 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 302 JR: Tatting, any item, mounted
CLASS 303 SR: Tatting, any item, mounted
CLASS 304 JR: Embroidery
CLASS 305 SR: Embroidery
CLASS 306 JR: Cross Stitch
CLASS 307 SR: Cross Stitch
CLASS 308 JR: Crewel
CLASS 309 SR: Crewel
CLASS 310 JR: Needlepoint
CLASS 311 SR: Needlepoint

DEPARTMENT 4- OPEN CLASS HORTICULTURE

Coordinators - Colorado State University Master Gardeners in Arapahoe County

ENTRY TIME: Vegetables, Herbs & Fruits: Thursday July 22, 2010 7:00 a.m. – 10:00 a.m.
JUDGING TIME: Vegetables, Herbs & Fruits: Thursday, July 22, 2010 - 11:00 a.m.
 Judging is open to the public.

ENTRY TIME: Floral & Arrangements: Friday, July 23, 2010 7:00 a.m. – 10:00 a.m.
JUDGING TIME: Floral & Arrangements: Friday, July 23, 2010 11:00 a.m.
 Judging is open to the public.
Release Time: Sunday, July 25, 2010 6:00 p.m.

EXHIBIT RULES:

1. Exhibitors may live in any Colorado county.
2. Youth exhibitors do not have to be enrolled in 4-H.
3. All exhibits will be shown at owner's risk. The Arapahoe County Fair management is not responsible for loss or damage to exhibits.
4. Exhibitors must enter in their respective age division.
JUNIORS Age 5-18 as of December 31, 2009
SENIORS 19 and above as of December 31, 2009.
5. Horticulture exhibits must have been grown by the exhibitor.
6. Any exhibits not conforming to the class or not having the prescribed number of items **will be disqualified**.
7. All entries will be displayed in containers/plates that will be provided.
8. Exhibitors will be allowed only one entry in each class but may enter as many different classes as he/she wishes.
9. In the "Any Other" classes, each genus will be judged separately.
10. Leaf dressing/shine will not be allowed on any plant material.
11. Exhibits must be clean and free of soil, cuts, bruises, discoloration, spray residue, disease and insect damage or other blemishes.
12. 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.
13. In multiple specimen exhibits, specimens should be uniform in variety, size, shape, color and maturity, with stems all cut the same length.
14. A spray is a single stem with one or more blooms.

ENTRY PROCEDURE:

1. **PRE-ENTRIES WILL NOT BE ACCEPTED AND ARE NOT REQUIRED FOR HORTICULTURE AND FLORICULTURE EXHIBITS.**
2. Horticulture/Floriculture exhibitors must complete their entry forms prior to arriving with their exhibits on Thursday, July 22, 2010 and Friday, July 23, 2010.
3. The Horticulture/Floriculture entry forms are on **page 20**.
4. The complete list of Open Class Horticulture/Floriculture rules and the entry form may be found at www.arapahoecountyfair.com.
5. The entry form may be downloaded from this site.
6. Open Class Fair Books with the entry form are also available by request at 303-730-1920.
7. **Entry Fees are \$1.00 for each exhibit and must be paid at time of entry. All fees may be paid either by check or cash.**
8. Classes are divided into two age divisions:
JUNIORS Age 5 – 18 as of December 31, 2009
SENIORS 19 and above as of December 31, 2009.
9. Only one exhibitor per entry form.
10. Open Class Horticulture/Floriculture Exhibitors must report to the **exhibitor gate** at the Fair Grounds in order to be admitted to the Events Center to enter their exhibits on Thursday, July 22, 2010 and Friday, July 23, 2010.
11. All Horticulture specimens should be correctly identified on entry forms.

12. Entering exhibits in the proper class is the exhibitor's responsibility.
13. Naming of horticulture specimen by genus and species increases the value and preference will be given to those correctly named in cases of close decisions.
14. Hail damage should be noted on the entry tag and entry form.

EXHIBIT CHECK-IN:

1. Exhibitors must register at the Horticulture/Floriculture registration/entry table in the event center.
2. The exhibitor's entry form must be filled out completely. The exhibitor is responsible for completing this form and giving it to the check-in clerks for entry into classes. Items not identified on the entry list are ineligible for judging.
3. Open Class Horticulture exhibits will be checked in Thursday, July 22, 2010 between 7:00 a.m. and 10:00 a.m.
4. Open Class Floriculture exhibits will be checked in Friday, July 23, 2010 between 7:00 a.m. and 10:00 a.m.
5. **Absolutely no entries accepted after 10:00 a.m. NO EXCEPTIONS.**

JUDGING:

1. Judging is open to the public. Judge's comments are informative and educational.
2. Horticulture judging will begin at 11:00 a.m. on Thursday, July 22, 2010.
3. Floriculture judging will begin at 11:00 a.m. on Friday, July 23, 2010.

EXHIBIT RELEASE:

1. All exhibits must remain on display until release time Sunday, July 25, 2010 at 6:00 p.m.
2. Exhibits not picked up by 7:00 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. **Judges withhold ribbons and awards in a class where there is no deserving entry.**
3. In classes with only one entry, the award will be based on merit.
4. If an entry does not warrant an award/premium, the judge will not give it one.
5. Classes may be combined, divided or not entered at the discretion of the superintendents and/or the judge in all Divisions.
6. The decision of the judge shall be final.
7. **Overall Sweepstakes Ribbons:** There will be an Overall Sweepstake ribbon for the Junior and Senior winners in the Open Class Horticulture Division and the Floriculture Division. This award is based on the number of **blue** ribbons received by an exhibitor in the Horticulture Division and the Floriculture Division. Additional ribbons will be calculated to break any ties.
8. **Best of Show Ribbons:** There will be a Junior and a Senior Best of Show ribbon in the Horticulture Division and in the Floriculture Division. This award is based on the **best** Junior and **best** Senior blue ribbon entry in each

Division and is chosen by the judges in the Floriculture Division and in the Horticulture Division.

9. Premiums in all Open Class Classes are:
- | | | |
|--------------------------------------|--------|----------|
| 1 st Place - Blue Ribbon | \$3.00 | 3 Points |
| 2 nd Place - Red Ribbon | \$2.00 | 2 Points |
| 3 rd Place - White Ribbon | \$1.00 | 1 Point |
10. Commemorative participation ribbons will be given to all exhibits not receiving an award.
11. Premium payments will be mailed to all exhibitors receiving blue, red and white ribbons.

VEGETABLES, HERBS & FRUITS

Entry Time

Thursday, July 22, 2010

7:00 a.m. – 10:00 a.m.

SECTION 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, stringless 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, 2 - 2½" 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 no white areas. 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, 3" – 4" long, up to 1 ½" diameter and retain spines.

CLASS 324 JR: Cucumbers, slicing:

CLASS 325 SR: Cucumbers, slicing:

3 Uniform, 6" 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 ½" - 3/4" 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 ½" - 3/4" 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: Potatoes:

CLASS 339 SR: Potatoes:

3, of same color, clean.

CLASS 340 JR: Squash, zucchini:

CLASS 341 SR: Squash, zucchini:

2 fruit, of same color and variety. Not over 10 inches. ½-1" stems, straight sided. Skin tender. Seeds small.

CLASS 342 JR: Squash, summer:

CLASS 343 SR: Squash, summer:

2 fruit, of same color and variety (ex: crookneck, straight neck, oval, scallop or round). 6-7" long, with ½ to 1" stem. If scallop or round, not over 6" diameter.

CLASS 344 JR: Swiss chard:

CLASS 345 SR: Swiss chard:

3 stems including leaves. Crisp, good color, washed.

CLASS 346 JR: Tomatoes:

CLASS 347 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 348 JR: Cherry, Plum or Pear Tomatoes:

CLASS 349 SR: Cherry, Plum or Pear Tomatoes:

3 with stems attached.

CLASS 350 JR: Tomatoes, unripe:

CLASS 351 SR: Tomatoes, unripe:

2 fruit with stems attached. Even color, no pink showing when cut.

CLASS 352 JR: Any Other vegetable/Edible Flower:

CLASS 353 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 354 JR: Novelty Vegetables

CLASS 355 SR: Novelty Vegetables

Funny, interesting, unusual vegetables occurring naturally. Unlimited number of entries per exhibitor.

SECTION 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.

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 Grass: 1 clump.

CLASS 401 SR: Lemon Grass: 1 clump.

CLASS 402 JR: Marjoram: 3 stems.

CLASS 403 SR: Marjoram: 3 stems.

CLASS 404 JR: Mint: 3 stems.

CLASS 405 SR: Mint: 3 stems.

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.

SECTION 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: 1/2 Cup.
CLASS 457 SR: Chokecherries: 1/2 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.

DEPARTMENT 5 - OPEN CLASS FLORICULTURE

Floral & Floral Arrangements Entry Time
Friday, July 23, 2010 7:00 a.m. – 10:00 a.m.

HINTS FOR FLOWERS:

TYPE:

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.
4. All specimens should be clean, and free from insect and disease damage or other blemishes. Note any hail damage.

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.
2. Foliage should be clean and free of spray residue.
3. To prepare exhibit properly, in late afternoon cut stems under water with a sharp knife.
4. Plunge immediately to the neck into warm water (110

degrees F), place in a cool, dark place to keep before showing.

PREPARATION:

1. To prepare flower exhibits properly, cut with a sharp knife after sundown, plunge immediately into tepid or warm water, place in a cool dark place out of drafts for at least eight hours prior to showing.
2. Flowers that wilt easily should be collected the morning of the show.

SECTION 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:

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

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

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

SECTION 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: Tithonia: 3 stems or 1 spray.

CLASS 569 SR: Tithonia: 3 stems or 1 spray.

CLASS 570 JR: Verbena: 3 stems.

CLASS 571 SR: Verbena: 3 stems.

CLASS 572 JR: Zinnia: Any type - 1 bloom.

CLASS 573 SR: Zinnia: Any type - 1 bloom.

CLASS 574 JR: Any Other Annual: Standard 1 stem;
State variety.

CLASS 575 SR: Any Other Annual: Standard 1 stem,
State variety.

SECTION 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: Anemone: 3 Stems with flowers.
CLASS 639 SR: Anemone: 3 Stems with flowers.

CLASS 640 JR: Armeria: 3 Stems with flowers.
CLASS 641 SR: Armeria: 3 Stems with flowers.

CLASS 642 JR: Columbine: 3 Stems with flowers.
CLASS 643 SR: Columbine: 3 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: Any other perennial or biennial:
State variety.

CLASS 679 SR: Any other perennial or biennial:
State variety.

SECTION 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.

SECTION P – BULBS, CORMS AND TUBERS

Bulbs, Corms and Tubers Exhibit Rules:

1. 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.

SECTION 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

SECTION R – OTHER HORTICULTURE

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.)

SECTION 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 card identifying the various materials used must accompany the entry.

7. Entries should conform to one of the 8 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: "Barn Yard Boogie"

CLASS 777 SR: "Barn Yard Boogie"

A creative, artistic arrangement showcasing the Fair Theme "Barn Yard Boogie".

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: Faded Glory

CLASS 793 SR: Faded Glory

An arrangement of weeds or wildflowers in a recycled container. Classified noxious weeds are not accepted.

VOLUNTEERS

Volunteers are needed to assist with all activities of the Open Class Living Arts Division and Open Class Horticulture/Floriculture Divisions. To find out more about volunteer opportunities, visit the Arapahoe County Fair Web Site at www.arapahoecountyfair.com or call Val Purser, 303-738-7938 or Open Class Superintendent Volunteer Coordinator, 303-798-5271.

Insert Map Here:

DRIVING DIRECTIONS:

- Take the East Quincy Avenue exit off of E-470.
- Head east on East Quincy Avenue approximately one mile to the new County Fairgrounds on your right.
- If you reach Powhaton Road, you have gone too far.

OPEN CLASS

The Open Class Division of the Arapahoe County Fair provides the opportunity for citizens of all ages to exhibit their skills in Visual Arts, Culinary Arts and Fiber Arts. It also provides an educational opportunity for all exhibitors as the judging is open to the public. All divisions and classes are listed in this book.