



OPEN CLASS FAIR BOOK



Instructions on How to Enter Open Class Exhibits and Overall Information

1. **Fair Book:** The Fair Book contains all the entry guidelines, classes and descriptions. Access the 2025 Larimer County Fair Book online at: <https://www.treventscomplex.com/events/larimer-county-fair/4-h-and-open-class>. Each department is listed separately. Information follows regarding this specific department. Printed Fair Books may be requested from the Competitions Coordinator at 970-619-4023, boldtla@larimer.org
2. **Schedule:** Read the Open Class Schedule at the end of this document.
3. **General Information:** Read the general information and rules and follow the specific information for departments. **Photography exhibitors should be sure to understand and follow the rules for size and mounting of photos before arriving at check-in.**
4. **Exhibitors** do not need to be Larimer County residents to enter.
5. **Online Entry:** Complete the Open Class Registration online through Fair Entry (not 4-H online) <http://lcfopenclass.fairentry.com>
If you entered last year, you are in the Fair Entry System as an exhibitor and you just need to add classes. If you are a new exhibitor, please sign up as such and follow the prompts to set you up as an exhibitor. Then add your classes. **Everyone should make sure to hit the submit button and receive confirmation of your entries.**
6. **Entry:** Pre-Registration Entry is recommended in all departments through the on-line Fair Entry system beginning **Saturday, March 31st through Wednesday, July 23rd at 11:50 pm**. Written entry forms can be requested through the Competitions Coordinator at 970-619-4023, boldtla@larimer.org. Printed entries can be emailed, delivered or mailed to the Larimer County Fair Office, 5280 Arena Circle, Ste #100, Loveland, CO 80538. Entry Office opens at 8:30 a.m. and closes at 4:30 p.m. Postmarks, faxes, or email pre-registration will be accepted only if posted on or before July 23rd at 4:30 pm.
7. **Late Registration:** Late Entries Taken at Department Check-In, Tuesday, July 29th. Horticulture late entries will be accepted on Wednesday, July 30th from 7:30 a.m. – 10:00 a.m.
8. **Check-In:** Park in the McKee Building parking lot or Lot A or B then enter the Northeast doors in Pedersen Toyota Center -South at The Ranch. Open Class exhibits (except Horticulture) must be received **Tuesday, July 29th between 4:00 p.m. and 7:00 p.m.** Horticulture exhibits check-in Wednesday, July 30th between 7:30 a.m. and 10:00 a.m. At check-in, arrive in time to receive your exhibitor identification tag(s). Review the information on the I.D. tag and assign one tag to each exhibit. Take exhibit(s) to the respective departments.
9. **Check-Out:** Please return to The Ranch Pedersen Toyota Center-South to pick up your exhibits on **Wednesday, August 6th between 4:00 p.m. and 7:00 p.m.** Collect any awards won. **If you are unable to pick up your exhibits that evening, please have someone else do it for you.** Removal of any exhibit before the designated time requires written approval from the Superintendent or Exhibitor Coordinator. Violation of this rule shall cause the exhibitor to forfeit any awards due to him or her.
10. **Judging:** Viewing of judging is open to the public. You are welcome to listen and learn from the judges.

11. All products exhibited must have been prepared since August 1, 2024, except for quilts or photography. Exhibits can be entered only once.
12. Any article may be tested to the satisfaction of the judges. All articles and garments entered must be clean.
13. Children's age is determined as of December 31, 2024.
14. Only one entry will be accepted in each class from each exhibitor except Arts, Photography, and Spinning and Weaving. No Champion or Reserve Champion will be awarded if the exhibit is not worthy.
15. Special awards will be chosen at the discretion of the judge(s) in each department and coordinated through the Superintendents.
16. All exhibits must remain on exhibit for the entire Fair, regardless of whether an award is given. An open class exhibitor schedule included at the end of this Fair Book.
17. **Special Awards:** Exhibitors may collect special awards for department winners. Collection of the award is as follows:
Wednesday, August 6th 4:00 p.m. – 7:00 p.m. Otherwise at the Ranch Events office Thursday, August 7th, 8:30 am – 4:30 p.m. and Friday, August 8th 8:30 a.m. – noon. Special awards not collected will be forfeited. No Exceptions.
18. **Premiums/Money:** Premiums will be given for class placement in youth designated classes. No money is awarded for general/adult classes.
19. **The use of marijuana or CBD in any display, food item, or exhibit is prohibited and shall be rejected.**
20. Classes may be combined or divided at the discretion of the superintendents. If there are 3 or more items in a miscellaneous or "Any Other" class, a new class may be made.
21. **Responsibility:** The Ranch staff, the Larimer County Fair Board and Volunteers will use reasonable diligence to ensure safety of exhibits after their arrival and placement. Under no circumstance will the parties listed be responsible for any loss or damage done to, occasioned by, or arising from any articles on exhibit. The exhibitors shall indemnify The Ranch, Larimer County Fair Board and volunteers of all legal or other proceedings in regard thereto. The entry of any exhibits on the fairgrounds by any and all exhibitors shall signify his or her agreement to abide by this rule.

Baked Products

Superintendent – TBD

Competition Coordinator – Laura Boldt

Key dates and times:

Entry for Baked Products exhibits: Tuesday, July 29th, 4:00 to 7:00 p.m.

Judging time for Baked Products exhibits: Wednesday, July 30th, 9:00 a.m.

Check-out for Baked Products exhibits: Wednesday, August 6th, 4:00 p.m. to 7:00 p.m.

1. Viewing of judging is open to the public at 9:00 a.m. on Wednesday, July 30th. **If determined appropriate by the judge, exhibits may be moved to a different class for competition.**

2. To be accepted for entry, all exhibits must be:

A. Products made in the home and entered in the name of the person who made it.

B. Brought in a clear plastic, or zip seal-type bag.

C. Completely cooled prior to entry and submitted on suitable, covered, heavy cardboard or disposable plate.

Pies may be submitted in any pie tin or plate, but dishware will not be returned unless arrangements are made during exhibit check-in.

3. **No products that require refrigeration will be accepted.** No cream or cream cheese fillings will be accepted. Sour cream or yogurt may be an ingredient in a baked product. Butter cream frosting is acceptable.

4. **All entry tags must be attached to the exhibit, and paperwork completed, before taking the exhibit to department entry table.**

5. **All items containing nuts must be labeled: CONTAINS NUTS.**

6. Exhibitors may enter only **one item** in each class.

7. **Attach ingredients to all products, written on 3” x 5” index card, listing measurements and ingredients only; directions are not needed.**

8. Cake mix okay to use for exhibits entered in Decorated Cakes Category.

9. Remaining products not displayed may be picked up by 4 p.m. on Judging Day, July 31st. Only one slice of pie, cake and bread will be exhibited. All four cookies, cupcakes, and muffins will be exhibited.

10. Jars and Gift Baskets will not be opened for judging. (Classes 670, 680, 690)

11. **Commercially produced or baked products produced under the Cottage Foods Act will not be considered for judging.**

12. **The use of marijuana in any display, food item, or exhibit is prohibited and shall be rejected.**

13. **Payment of Awards: Exhibitors may collect special awards. See Open Class Division General Rules and Regulations for schedule. Special awards not collected before noon Friday, August 8, will be forfeited. No Exceptions.**

Breads and Muffins

Class

- 110. Loaf White Yeast Bread
- 120. Loaf, any other yeast bread, identify variety
- 130. Dinner Rolls (yeast)—exhibit of 4
- 140. Sweet or Fancy Rolls (yeast) – exhibit of 4
- 150. Yeast Bread, gluten free
- 160. Cornbread (4 pieces, 3” x 3” each, no muffins)
- 170. Loaf Zucchini Bread
- 180. Loaf Banana Bread
- 190. Loaf Pumpkin Bread
- 200. Loaf of Healthy Quick Bread (identify variety)
- 210. Coffee Cake (no yeast)
- 220. Batter Bread (no yeast), no shaping or kneading
- 230. Biscuits (no yeast), exhibit of 4
- 240. Fruit Muffins (identify kind), exhibit of 4 (no mini muffins)
- 250. Muffins, any other variety, (identify kind and/or ingredients, such as oatmeal, carrot, poppy seed, etc.), exhibit of 4 (no mini muffins)
- 260. Scones, exhibit of 4
- 270. Loaf Quick Bread – Gluten Free (identify variety)
- 280. Muffins – Gluten Free, **exhibit of 4** (identify variety)

Cakes & Cupcakes

Display cakes on heavy, covered cardboard, not more than 2” larger than cake; must use clear plastic bag covering for un-iced cakes.

Class

- 290. Novelty Cake—iced or not iced (identify variety, such as oatmeal, carrot, fruit, applesauce, etc.)
- 300. Angel Food Cake—no icing
- 310. Chiffon Cake—iced or not iced
- 320. Bundt Cake (identify variety)
- 330. Pound Cake (identify variety)
- 340. Cupcakes, iced, exhibit of 4
- 350. Cupcakes, iced – Gluten Free, exhibit of 4

Pies

Pies must have TWO crusts or a lattice top, **with the exception of class #410, which must have a crumb topping.** Any pie tin or plate may be used but will be disposed of if arrangements are not made during exhibit check-in to pick up dishware after judging.

- 360. Cherry Pie
- 370. Apple Pie
- 380. Fruit and Rhubarb Pie (identify variety)
- 390. Any Other Single Fruit or Berry Pie (identify kind)
- 400. Mixture of Fruits and/or Berry Pie (identify variety)
- 410. Crumb topping Fruit Pie (identify variety)
- 420. Hand Pie – Fruit or Berry (identify variety), **exhibit of 4**

Decorated Cakes & Cupcakes

Decorated cakes must be left for exhibit. No cake forms are allowed. Fondant covered cakes must show additional cake decorating techniques. Display on heavy, covered cardboard, **not more than 2”** larger than cake. Maximum height for all cakes is 14”. Cakes will be judged on creativity, techniques, and overall appearance. **Do not put a cover on the cake.**

Class

- 430. Decorated Cake – Youth (13 years and under)
- 440. Decorated Cake – Teens (14 years to 18 years)
- 450. Decorated Cake – Adult
- 460. Fondant Decorated Cakes – Adult
- 470. Fondant Decorated Cakes – Youth (13 years and under)
- 480. Fondant Decorated Cakes – Teens (14 years to 18 years)
- 490. Cupcakes, decorated – Youth (13 years and under), must be edible, exhibit of 4
- 500. Cupcakes, decorated – Teens (14 years to 18 years), must be edible, exhibit of 4
- 510. Cupcakes, decorated – Adult (must all be edible), must be edible, exhibit of 4

Cookies

Exhibit of four of one kind – must leave entry for display. **No** “No Bake” cookies.

Class

- 515. Peanut Butter Cookies
- 516. Peanut Butter Cookies, Youth (13 years and under)
- 520. **Sugar Cookie, cut out, iced**
- 530. **Sugar Cookie, cut out, iced**, Youth (13 years and under)
- 540. Oatmeal Cookies – drop
- 550. Oatmeal Cookies - drop, Youth (13 years and under)
- 560. Chocolate Chip Cookies – drop
- 570. Chocolate Chip Cookies – drop, Youth (13 years and under)
- 580. **Snickerdoodle Cookies**
- 590. **Snickerdoodle Cookies**, Youth (13 years and under)
- 600. Bar Cookies, not iced
- 610. Bar Cookies, not iced, Youth (13 years and under)
- 620. Brownies, no icing
- 630. Brownies, no icing, Youth (13 years and under)
- 640. Refrigerator Cookies–sliced
- 650. Nutritious Cookie
- 660. Any Other Cookie (identify variety) (**No** “No-Bake” cookies)

Cookie Jar or Gift Baskets

Entire exhibit must be left on display.

Class

- 670. Cookie Jar or Gift Basket – A container of assorted cookies made from at least **three** different varieties of batters and doughs. The container **must be filled** and should contain not less than **four** cookies of each variety; must be individually wrapped in clear wrap (not colored). The container must be suitable for use as a cookie jar or basket. Entire entry must not exceed 12” x 12” x 12” in height, width and depth. Judging basis: 55% on variety and 45% on creativity and packaging. Entries will not be opened or tested. Identify variety of cookies on 3” x 5” index cards.

680. Scone Gift Basket – A variety of **three** different scones, **two** scones of each variety; must be individually wrapped in clear wrap (not colored) and packaged for giving. Entire entry must not exceed 12” x 12” x 12” in height, width and depth. Judging will be based on 55% scone variety and 45% on creativity and packaging. Entries will not be opened or tested. Identify variety of scones on 3” x 5” index cards.

690. Muffin Gift Basket - A variety of **three** different muffins; **two** muffins of each variety; must be individually wrapped in clear wrap (not colored) and packaged for giving. Entire entry must not exceed 12” x 12” x 12” in height, width and depth. Judging will be based on 55% muffin variety and 45% on creativity and packaging. Regular sized muffins; **no** mini muffins. Entries will not be opened or tested. Identify variety of muffins on 3” x 5” index cards.

Candy

Entries must consist of 4 pieces on a disposable plate in a zipper seal-type bag. No entries requiring refrigeration will be accepted.

Class

700. Fudge, Chocolate, 1” pieces

710. Fudge, Any other variety, 1” pieces

720. Brittles

730. Any Other Candy, 1” pieces (identify ingredients)

Baked Food Specialties

Class

740. Baked Goods Sweetened Entirely with Honey. (Any baked product: cake, cookies, bread, rolls, etc. sweetened entirely with honey.)

750. Holiday Baked Product – (All Holidays) (cakes, cookies, breads, etc.) Identify product.

760. International or Ethnic Baked Product – (cakes, cookies, breads, etc.) Identify product variety and country of origin.

770. Sugar-Free Baked Product - Any product made entirely free of beet or cane sugar or honey. Identify sweetener, if used. Attach recipe and identify product.

Youth

For information only - See directions under correct categories.

430. Decorated Cake – Youth (13 years and under)

516. Peanut Butter Cookies, Youth (13 years and under)

530. Sugar Cookie, cut out, iced, Youth (13 years and under)

550. Oatmeal Cookies - drop, Youth (13 years and under)

570. Chocolate Chip Cookies – drop, Youth (13 years and under)

590. Snickerdoodle Cookies, Youth (13 years and under)

610. Bar Cookies, not iced, Youth (13 years and under)

630. Brownies, no icing, Youth (13 years and under)

Teen

For information only - See directions under decorated cake category.

440. Decorated Cake – Teens (14 years to 18 years)

480. Fondant Decorated Cakes – Teens (14 years to 18 years)

500. Cupcakes, decorated – Teens (14 years to 18 years)

Special Awards

A Grand and Reserve Grand Champion and ten Champions and ten Reserve Champion ribbons will be awarded for outstanding exhibits. It shall be at the judges' discretion to withhold awards if exhibits do not merit an award.

These special awards are made possible by the following sponsors:

Outstanding Breads & Muffins Exhibit

Alpine Cabinet Company, Dick, Scott & Bill Chinn, Timnath

Outstanding Exhibit Cakes, Cupcakes & Pie Exhibit

Alpine Cabinet Company, Dick, Scott & Bill Chinn, Timnath

Outstanding Exhibit Decorated Cakes & Cupcakes Exhibit

Alpine Cabinet Company, Dick, Scott & Bill Chinn, Timnath

Outstanding Cookies Exhibit

Alpine Cabinet Company, Dick, Scott & Bill Chinn, Timnath

Outstanding Decorated Cupcake

Stacie Hougard

Outstanding Youth Exhibits – Open Baked Products

2025 Larimer County Fair Schedule of Events for Open Class

SCHEDULE as of January 3, 2025

WEDNESDAY, JULY 23

11:59 p.m. OPEN CLASS EXHIBIT ENTRY/PRE-REGISTRATION FORM SUBMISSION DEADLINE-

SATURDAY, JULY 26

9:30 a.m. LARIMER COUNTY FAIR PARADE *Downtown Loveland*

MONDAY, JULY 28

4:00 p.m. – 7:00 p.m. Open Class Exhibits Set Up *South Pedersen Toyota Center*

TUESDAY, JULY 29

4:00 p.m. - 7:00 p.m. Open Class Exhibits - Check-In *South Pedersen Toyota Center*

WEDNESDAY, JULY 30

7:30 a.m. – 10:00 a.m. Open Class Horticulture (Garden Flowers & Vegetables, Fruit & Herbs) Check-In
South Pedersen Toyota Center

9:00 a.m. - 5:00 p.m. Open Class Arts, Baked Products, Creative Crafts, Knitting, Machine Work, Needlework,
Preserved Food Products (& Honey), Quilting & Spinning & Weaving
SPTC

12:00 a.m. Wine & Liquer Judging *South Pedersen Toyota Center*

10:30 a.m. – 12:30 p.m. Open Class Horticulture Garden Flowers & Floral Arrangements Judging
South Pedersen Toyota Center

1:30 p.m. – 4:30 p.m. Open Class Horticulture Vegetables, Fruits & Herbs Judging *South Pedersen Toyota Center*

THURSDAY, JULY 31

8:00 a.m. – 5:00 p.m. Building open to Superintendents for display *South Pedersen Toyota Center*

FRIDAY, AUGUST 1

4:00 p.m. - 8:00 p.m. Open Class Exhibit Halls - Open to the Public *South Pedersen Toyota Center*

SATURDAY, AUGUST 2

10:00 a.m. - 8:00 p.m. Open Class Exhibit Halls - Open to the Public *South Pedersen Toyota Center*

SUNDAY, AUGUST 3

7:00 a.m. – 9:00 a.m. Free Pancake Breakfast *Party Tent outside MAC Arena*

10:00 a.m. - 8:00 p.m. Open Class Exhibit Halls - Open to the Public *South Pedersen Toyota Center*

MONDAY, AUGUST 4

4:00 p.m. - 8:00 p.m. Open Class Exhibit Halls - Open to the Public *South Pedersen Toyota Center*

TUESDAY, AUGUST 5

4:00 p.m. - 8:00 p.m. Open Class Exhibit Halls - Open to the Public *South Pederson Toyota Center*

WEDNESDAY, AUGUST 6

4:00 p.m. – 7:00 p.m. Open Class Check-Out *South Pedersen Toyota Center*

THURSDAY, AUGUST 7

8:30 p.m. – 4:30 p.m. Open Class Unclaimed Items & Awards pick-up *Pedersen Toyota Center Event Office*

FRIDAY, AUGUST 8

8:30 p.m. – 12:00 p.m. Open Class Unclaimed Items & Awards pick-up *Pedersen Toyota Center Event Office*