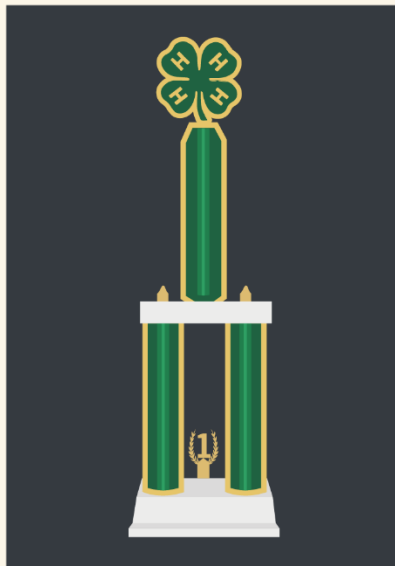


OPEN CLASS FAIR BOOK



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 on the Northeast doors in Pedersen Toyota Center -South at The Ranch. Open Class exhibits (exception 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.

Preserved Food Products

To Include: Dried Products, Honey, Fermented Beverages

Superintendent – Sandy Wallace

Extension Contact – Amber Webb

Key dates and times:

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

Judging time for Canned & Dried Products exhibits: Wednesday, July 30th, 9:00 a.m., Wine, 10:00 a.m.

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

1. Judging is open to the public on July 30th at 9:00 a.m. Spirits judging will be at 10:00 a.m. Judges will determine eligibility of exhibit at time of judging. **If determined appropriate by the judge, exhibits may be moved to a different class for competition.**
2. **Recipes are required for all canned and dried products.** The recipe **must** be affixed to the jar or container and **must** include **source of recipe (resource name, year published, and page number or date accessed online and website link)**, ingredients, preparation instructions, method, time, temperature and source of recipe.
3. All **canned** products **must** be canned in standard brand name **clear, non-colored** glass canning jars (no mayonnaise jars, etc.) and canned since August 1, 2024, by the person in whose name they are entered. Jars should be in good condition with two-piece canning lids with band in good condition and new flat lid.
4. **To be considered for judging, all canned food entries must be canned in a boiling water canner or pressure canner.** All canned and dried foods must be preserved using recipes from resources which use USDA recommendations for processing. All recipes must be from the most current version of your recipe resource and use canning information from 1994 or later. Acceptable resources include, but are not limited to: The USDA, University Extension publications and pectin package inserts. All preserved foods must be processed using recommendations for a high-elevation area. Check with your local Extension Office prior to canning for acceptable resources for research tested recipes and elevation adjustments. In Larimer County, call 970-498-6006.
5. Processes that are unacceptable and unsafe include: dishwasher canning, microwave canning, open kettle processing, inversion sealing, steam canning, paraffin sealed jellies/jams, pickles, jams and jellies not processed in a boiling water bath canner, water bath canning of low acid products (vegetables require pressure canning), and meat jerky dried from unsafe meats. CSU recommendations must be used for jerky to ensure safety.
6. All **canned** products must be labeled properly. Label must include the following information:
 - a. name of product
 - b. method of preparation (Hot pack or Cold pack)
 - c. method of processing (i.e. water bath, pressure canner – indicate weighted or dial gauge)
 - d. processing time, elevation, and pounds of pressure (p.s.i.)
 - e. date canned (all entries must have been preserved since August 1, 2024)
 - f. Elevation adjustments
 - g. The attached jar content label should be separated from the required attached recipe. Attach the recipe with string or rubber band.

Examples:

Sliced Peaches in Light Syrup

Raw Pack

Boiling Water Canner

Processed 40 minutes at 5,000 feet

August 30, 2025

Green Beans

Hot Pack

Pressure Canned – Dial Gauge

25 minutes at 12 ½ lbs. at 5,000 feet

June 20, 2025

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

8. Products that are canned using reusable lids will not be accepted.

9. Use research tested recipes to be sure your canned goods are safe and top quality. The following have been scientifically tested for safety and quality: *CSU Extension Fact Sheets*, <https://extension.colostate.edu/publications-2/>

PRESERVE SMART APP: CSU Extension free mobile friendly tool with instructions for preserving fruits and vegetables.

So Easy to Preserve, 6th edition. c. 2014. University of Georgia Extension

Ball Blue Book of Preserving. Do not use process times in Ball Blue Books published prior to 1994.

Ball Complete Book of Home Preserving, c. 2006. Jarden Corporation.

National Center for Home Food Preservation: www.uga.edu/nchfp

Complete Guide to Home Canning, U.S. Department of Agriculture, 1994 edition or later.

Foolproof Preserving: A Guide to Small Batch Jams, Jellies, Pickles, Condiments & More by America's Test Kitchen

Commercial pectin package inserts

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

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

- a. name of product
- b. pretreatment used, if any
- c. method of drying (oven or dehydrator – solar drying **not** recommended)
- d. total drying time
- e. date dried (all entries must have been preserved since August 1, 2024)
- f. Jerky recipes must use Colorado State University recommended procedures. Deer and elk meat must include a copy of test results for Chronic Wasting Disease. Test is mandatory.

g. Elevation adjustment

Example:

Apricots
Ascorbic Acid Dipped
Dehydrator Dried, 8 hours
July 15, 2025

12. Exhibitors are limited to one entry per class.

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

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

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

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

Preserved Foods Judging Standards: the following are other qualities besides those listed in the rules which are considered during the judging process; in no particular order.

- Proper headspace
- Jar is sealed, with no rusty rings or lids.
- Rings are not sticky with food residue.
- Uniformity of food size in jars
- Food pieces neatly packed or are distributed evenly in a jam or conserve.
- Set of a jelly or jam
- Bubbles in product where they should not be.
- Crunch of a pickle
- Foreign objects or product color not as expected.
- Smell and Taste if opened by judges.

Reasons that could lead to disqualification or “no show”.

- No or incomplete jar label.
- Product was canned before the allowable date in rules.
- Recipe is not a safe or approved recipe.
- Recipe is not present and attached to the jar.
- Recipe was changed in a manner that is not acceptable.
- Improper canning time/no adjustment for elevation.
- Improper preservation method for type of food.
- More than 1 entry per class.

REMEMBER THE COUNTY FAIR IS A BEAUTY SHOW FOR YOUR PRODUCT, SO PUT YOUR BEST WORK FORWARD. **

Canned Products Division

Canned Fruits

Class

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

Canned Vegetables

Class

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

Pickled Products, Sauces and Condiments Division

Cucumbers

Class

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

Vegetables

Class

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

Fruit

Class

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

Relish, Salsa and Chutney

Class

- 350.** Cucumber Relish

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

Sauces and Condiments

Class

- 400. Any pickled sauce or condiment

Gift Pack

Class

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

Jellies, Jams and Preserves Division

Jelly

Class

- 420. Apple
- 430. Cherry
- 440. Crabapple
- 450. Grape
- 460. Mint
- 470. Pepper
- 480. Plum
- 490. Any other kind (more than one entry per exhibitor if different types)
- 500. All other fruit – low sugar

Jam

Class

- 510. Apricot
- 520. Cherry
- 530. Peach
- 540. Blueberry
- 550. Raspberry
- 560. Strawberry
- 570. Strawberry Rhubarb
- 580. Combination of Fruit (2 or more) (more than one entry per exhibitor if different types)
- 590. Any other kind (more than one entry per exhibitor if different types)
- 600. All other fruit – low sugar

Preserves

Class

- 610. Cherry
- 620. Strawberry
- 630. Combination of Fruit (2 or more)
- 640. Any other kind

Other

Class

650. Fruit Butter

660. Conserve

670. Marmalade

680. Fruit Syrup

Gift Pack

Class

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

Dried Products Division

Class

700. Fruit (six pieces of one kind)

710. Vegetables (1/2 cup of one kind)

720. Herbs (1/2 cup of one kind)

730. Fruit Leather (six pieces of one kind, 2” x 5”)

740. Dried Jerky (six pieces of one kind. (Must follow current CSU recommendations.) Recipe must accompany exhibit.

750. Gift Pack of Dried Herbs (4 varieties) **packed and labeled for giving**. Containers will not be opened. **Each container must be labeled** – see Rules 2 and 10.

Youth Division

(13 years and under as of December 31, 2023)

Class

760. Jelly, any kind

770. Jam, any kind

780. Canned Fruit

790. Canned Vegetable

800. Pickle or Pickled Product

810. Dried Product

820. Gift Pack (same as Class 690)

Fermented Beverages Division

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

6. Entries will be opened for inspection and tasted only by the judge.

7. Exhibitors are limited to one entry per class.

Homemade Wines

Class

830. Red, Dry

840. White, Dry

850. Blush Rosé

860. Fruit

870. Sweet Dessert

880. Port

890. Mead

900. Specialty Wine (Flavored Wine)

Homemade Liqueurs

Class

910. Fruit

920. Non-Fruit (chocolate, coffee, etc.)

Homemade Hard Cider

Class

930. Apple

940. Pear

950. Mixed Fruit

Honey Division

1. Exhibitors are limited to one entry per class.

2. All honey and wax entries must have been produced by the submitter within the last 12 calendar months.

3. Honey produced under the Cottage Foods Act will be accepted.

4. Chunk comb, Liquid and Creamed Honey Exhibits must state the date processed on the label. Infused honey entries must state the date processed and the substance used to infuse products. – i.e. herb, spice, aromatic, flower, etc. Label Example: Cinnamon infused honey. August 2024. Garlic infused honey, January 2025.

5. Cut Comb – This is bulk comb honey cut into pieces, edges drained and suitably wrapped or packaged for marketing. One square or round section – 4-inch square or 4-inch Ross round type comb. Entry is one piece. The cut comb should fit in the container fully and snugly.

6. Chunk Comb – A combination of extracted honey and cut comb honey in a jar. There are light, amber, and dark categories of chunk honey. One jar per entry. This entry consists of cut-comb honey in a container which is then filled with liquid-extracted honey. Not less than 50% by volume of comb honey must be present in the container. The container must be a wide-mouth pint glass jar suitable for receiving and removing the comb portion. Minimum comb: 3 X 4-inch piece that is fully covered by the liquid honey and filled to ½ inch of the jar rim.

7. Extracted Honey – Honey that has been separated from the comb by centrifugal force or by other means. An entry is three, half-pint non-colored glass jars per color category. Color will be determined using a color chart honey grader. Exhibitors may have assistance in selecting the appropriate color class for the extracted honey entries. Upon submission, judges will evaluate correctness of color category using a Pfund honey color chart grader. No points will be taken off for submitting in the wrong color category. Extracted honey will be evaluated for consistent packing by the beekeeper, thus, the three jar entry requirement. Evaluation includes accuracy of filling, headroom and uniformity of filling for the three jars.

8. Creamed Honey – Finely granulated honey is completely granulated or solidified, either by natural means or by various controlled processes. Creamed honey must be exhibited in a half-pint non-colored jar. Entry is one jar. *Creamed honey is not whipped honey.*

9. Infused Honey – Any color extracted honey that has been infused with spices, flowers, herbs, or aromatics to create a distinct flavor profile. Color will be determined using a color chart honey grader. An entry is one, half-pint non-colored glass jar.

10. Beeswax – One-pound entries of wax in a block. Beeswax entries must be pure beeswax and have been produced from the Exhibitor's Apiary. An entry consists of one (1) block of pure beeswax. The block must weigh at least one pound and should have a thickness greater than 1.5 inches. The beeswax should be clean and free of impurities. The block should be smooth-surfaced and free of blemishes, decorations, or embellishments. Dyes, added fragrances, glitter or paints are not acceptable. Preferable color should be lemon yellow with a pleasant fragrance. The block should be submitted on a plain white paper plate in a clear zip-top bag or in a protective display case. The case must be easily accessible. The case will not be judged.

11. Frame of Honey – A frame of capped honey suitable for extracting. The entire frame must be protected with plastic wrap or suitable container. Entry is one frame.

12. Extracted and infused honey will be evaluated based on refractometer-measured water density, color, clarity, cleanliness. Extracted and infused honey will be evaluated based on refractometer – measured water density, color, clarity, cleanliness, absence of crystals, flavor, and accuracy of exhibit submission requirements. In addition, extracted honey will be evaluated for consistent packing by the beekeeper, thus, the three jar entry requirement. Evaluation includes accuracy of filling, headroom and uniformity of filling for the three jars.

13. Numerical scores will be given for each class entry submission

Class

960. Cut Comb, 1 square or round section (4-inch square or 4-inch Ross round type comb)

970. Chunk Comb Honey, 1-pint glass canning jar

980. Extracted Honey – Light (Pfund scale: 8-34)

985. Extracted Honey- Medium (Pfund scale: 35-84)

990. Extracted Honey – Dark (Pfund scale: 85+)

1000. Creamed Honey, one ½ pint jar

1010. Infused Honey, one ½ pint jar

1020. Beeswax in Bulk

1030. Frame of Honey, 1 Frame

Special Awards

One Grand and One Reserve Grand Champion and Seven Champions and Seven Reserve Champion ribbons will be awarded for outstanding exhibits.

The following awards are made possible by the following sponsors:

Outstanding Canned Products Exhibit

The Cupboard

Outstanding Pickled Products Exhibit

Old Town Spice Shop

Outstanding Jellies, Products Exhibit

The Cupboard

Outstanding Dried Products Exhibit

Old Town Spice Shop

Outstanding Fermented Beverage Exhibit

Brewfort Homebrew and Winemaking, Fort Collins

Outstanding Reserve Fermented Beverage Exhibit

Brewfort Homebrew and Winemaking, Fort Collins

Best Honey Exhibit – Liquid Honey

Northern Colorado Beekeepers Association

Best Honey Exhibit – Comb Honey

Northern Colorado Beekeepers Association

Best Honey Exhibit – Other

Northern Colorado Beekeepers Association

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 *South Pedersen Toyota Center*

12:00 a.m. Wine & Liqueur 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 Pederson 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 Pederson 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*