

EL PASO COUNTY



JULY 12 - 19, 2025

A SPUDTACULAR JOURNEY

Celebrating 120 Years of Fair

Creative Arts/ Open Class

Pantry Division



Creative Arts Pantry Division

Thank you for sharing your culinary creativity and skills with the El Paso County Fair! Your passion for baking, canning, and creating delicious goods brings flavor and heart to our event, and we are honored to showcase your unique talents.

Whether it's homemade jams, beautifully baked treats, or expertly preserved goods, your contributions help make our fair a true celebration of community and tradition. We're excited to share your work with everyone and look forward to the joy and inspiration it brings!

If you have any questions or don't know in which Department of Class your items belongs in, give us a call or email us!

Phone: (719) 520-7880

Email: events@elpasoco.com

Under NO circumstances shall any superintendent, Fair Official or volunteer be treated disrespectfully.

El Paso County Staff and volunteers will not be liable for any damaged or stolen items

Please note that this is a separate program from the CSU Extension Program. Please see their page for entry rules and drop off instructions. There will be no drop off at the CSU Extension Office.

Creative Arts Pantry Division

NOTE: Important Change

There have been some changes and additions to some categories and classes. Please read them carefully and let us know if you have any questions. If an entry is not in the appropriate class, we reserve the right to refuse the entry or reclassify as appropriate.

All Departments will have the same class number for all age groups.
The entry form will have a column to designate age class.

Age classes

A=Adult (19 and over)

J=Junior (11-18 Years)

Y=Youth (10 and under)

ITEM DROP OFF INFORMATION

Division 2 – Pantry

Drop off Thursday, July 10, 2024 from 9am-11am.
Judging will begin at 11:30 am that same day.

Drop off at the
Whittemore Building
on the El Paso County
Fairgrounds

All judging will be open to the public.

Department 210 – Food Preservation

Canned products must be packed in clean, clear standard brand glass jars, sealed with new clean standard lids and rings. No paraffin.

Label jar with:

- a) Product
- b) Date of canning
- c) Method used (water bath, pressure canner, hot or raw pack)
- d) Processing time, altitude, and pounds of pressure

Judges will consider entries based on:

- Pack-full, attractive, yet practical
- Liquid-covers the top of fruits and vegetables; adequate head space
- Color-natural color, not faded, or unnaturally light
- Quality of product-distinct uniform pieces, well prepared, firm
- Appearance of container-Standard brand name glass jar, clean, standard rings and lids with ring easily removable and clean under ring; clear neat label.
- Technique-USDA approved safe methods, adjusted for altitude, approved pack, and having acidity for safety.
- Label-Name of product, style of pack, date canned, method/equipment (dial or weight gauge) used: processing time; altitude and pounds of pressure.

Class & Descriptions – Canned Fruit

2100	Apples (sliced)	2107	Pears (halves)
2101	Applesauce	2108	Plums
2102	Apricots (halved or sliced)	2109	Miscellaneous
2103	Cherries (sweet)	2110	Tomatoes (whole, own juice)
2104	Cherries (sour)	2111	Tomatoes (crushed)
2105	Peaches (halves)	2112	Tomatoes (miscellaneous)
2106	Peaches (sliced)		

Class & Descriptions – Canned Vegetables

2113	Asparagus (spears or pieces)	2117	Carrots (sliced or diced)
2114	Beans, Green (regular pack)	2118	Corn (whole kernel)
2115	Beans, Wax	2119	Peas (pints only)
2116	Beets (whole, cubed, or sliced)	2120	Miscellaneous

Class & Descriptions – Jams & Preserves

2121	Apricot	2125	Strawberry
2122	Peach	2126	Combination Fruits
2123	Plum	2127	Miscellaneous
2124	Raspberry		

Department 210 – Food Preservation Cont.

Class & Descriptions – Jellies

2130	Apricot	2135	Combination Fruits
2131	Peach	2136	Grape
2132	Plum	2137	Chokecherry
2133	Raspberry	2138	Miscellaneous
2134	Strawberry		

Class & Descriptions – Soft Spreads

Fruit pulp cooked with sugar until thickened to a spreadable consistency.

2139	Butters
2140	Chutney
2141	Miscellaneous

Class & Descriptions – Pickled Products

Classified by ingredients and method of preparation requirements.

2150	Beets	2156	Sauerkraut
2151	Cucumber (bread & butter)	2157	Vegetables
2152	Cucumber (dill-quickpack)	2158	Vinegars
2153	Cucumber (sweet)	2159	Salsa
2154	Fruits	2160	Watermelon
2155	Relish (any)	2161	Miscellaneous

Class & Descriptions – Dried Food Products

Dried foods may be entered in plastic bags.

Label each bag:

- a) **product name**
- b) **variety**
- c) **date dried**
- d) **drying method (dehydrator, oven, sun)**
- e) **length of time dried.**

2162	Apple	2169	Onions
2163	Banana	2170	Peppers
2164	Apricot	2171	Any other Vegetables
2165	Any other Fruit	2172	Tomatoes
2166	Sage	2173	Miscellaneous
2167	Parsley	2174	Freeze Dried Fruit
2168	Any other Herbs	2175	Freeze Dried Vegetables

NO JERKY PLEASE! This is due to the need to provide a copy of test results for Chronic Wasting Disease if Deer or Elk.

Department 220 – Baked Goods

Baked goods (except a slice for display) will be sold at the Creative Arts Bake Sale, Saturday, July 13th beginning at 10 am in the Whittemore Building.

All baked goods must be on paper plates or aluminum baking dish for pies, etc. with re-closeable or twist-tie plastic bags. No plastic wrap. NO CREAM GOODS. Any items received that are not within these above delivery guidelines, risk the chance of being dropped from the show.

PRODUCT STANDARD 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.

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.

Cakes – Should have a neat appearance. Texture should be consistent with recipe and ingredients uses, with flavor well blended and pleasant to the taste.

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 patterns, i.e. Sugar Cookies

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

Judges will consider entries based on:

- General appearance
- Color
- Crust or Outer Covering
- Shape and Volume
- Texture
- Crumb (moist or dry)
- Consistency
- Tenderness
- Flavor

Class & Descriptions – Yeast Breads

2200	Sweet Rolls (i.e., Cinnamon Rolls) (3)	2205	Whole Wheat (loaf)
2201	Coffee Cake	2206	Sourdough (loaf)
2201	Dinner Rolls (3)	2207	Machine Made
2203	Rye Bread (loaf)	2208	Miscellaneous
2204	White Bread (loaf)		

Department 220 – Baked Goods Cont.

Class & Descriptions – Quick Breads

- General appearance
- Color
- Crust or Outer Covering
- Shape and Volume
- Texture
- Crumb (moist or dry)
- Consistency
- Tenderness
- Flavor

Class & Descriptions – Cakes

2200	Sweet Rolls (i.e., Cinnamon Rolls) (3)	2205	Whole Wheat (loaf)
2201	Coffee Cake	2206	Sourdough (loaf)
2201	Dinner Rolls (3)	2207	Machine Made
2203	Rye Bread (loaf)	2208	Miscellaneous
2204	White Bread (loaf)		

Class & Descriptions – Pies

Place in a throwaway tin and plastic bags. NO CREAM PIES!

2230	Apple	2234	Rhubarb
2231	Berry	2235	Pecan
2232	Cherry	2236	Miscellaneous (no pumpkin pies)
2233	Peach		

Class & Descriptions – Cookies

Two inches in diameter, place 4 on paper plate in plastic bag.

2240	Drop Cookies	2245	Brownies
2241	Molded Cookies	2246	Bar Cookies
2242	Refrigerator Cookies	2247	Filled Cookies
2243	Rolled Cookies	2248	No bake Cookies
2244	Pressed Cookies	2249	Miscellaneous Cookies

Class & Descriptions – Candy

Six bite-size pieces on paper plate in plastic bag.

2260	Fudge	2262	Nut Brittle
2261	Divinity	2263	Miscellaneous

Department 230 – Cake Decorating

Complexity and neatness of decoration will be considered. Only the decoration will judge. Please use “Dummy” cake or character cake pans. Please place on sturdy, secure base.

Class & Descriptions

2300	Novelty	2303	Cookie
2301	Gingerbread House	2304	Cupcake
2302	Wedding	2305	Miscellaneous

Department 240 – Honey

- a) Small jars or bottles containing sufficient product for judging are acceptable.
- b) All Frames or section entries must be enclosed in a see-through protective container or wrapped with clear plastic to avoid invasion by bees or insect pests.
- c) Label on exhibitor containers must state date, name of product, and if honey is raw or heated (above 110 degrees F)
- d) All cut comb section honey must be displayed in clear plastic box (i.e. 4-1/8" x 4-1/8" x 1-3/8") and the comb should be the same approximate dimensions. Round comb sections or half comb cassettes must also be displayed in a clear plastic or glass container of appropriate size for judging

Class & Descriptions

2400	Comb, Honey (one square/round section)	2405	Whipped/Creamed/Crystallized Honey (clear jar)
2401	Cut Comb Honey (pint glass canning jar)		
2402	Full Frame Comb Honey (shallow frame)	2406	Infused Honey with natural flavorings (clear jar)
2403	Liquid Honey – Light (clear jar)		
2404	Liquid Honey – Dark (clear jar)	2407	Other Honey

Department 301 – Alf's Cookie Jar

The Alf's Cookie Jar Contest combines the creative talent of decorating a jar with the skill of baking cookies. The Jar is a one-gallon, wide mouth glass or plastic jar suitable for storing cookies. The exhibitor must decorate the jar to help celebrate our **Fair Theme: A SpudTacular Journey**. Get creative by making a cookie jar that inspires summer memories. For the cookies, fill the jar with 1 dozen cookies, with a minimum of two different types of home baked cookies. Wrap each cookie individually. Write cookie description on entry tag. This will be judged by the baked goods and crafts judges. It will be judged on the interpretation of the fair. Ribbons will be awarded. The superintendent of Creative Arts Division reserves the right to offer additional awards or premiums.

Class & Descriptions

3000 Alf's Cookie Jar