

Open Culinary Arts



EXHIBIT CHECK-IN TIME (MAIN HALL)

Sunday – July 20, 2025
2:00 p.m. – 5:00 p.m.

Monday – July 21, 2025
9:00 a.m. – 7:00 p.m.

EXHIBIT RELEASE (MAIN HALL)

Sunday – July 27, 2025
6 – 8 p.m.



EXHIBIT ENTRY REQUIREMENTS

1. Exhibitors will be responsible for filling out one entry form for each person, and one entry tag per item being entered.
2. Entry forms for Living Arts are online at [ArapahoeCountyFair.com](https://www.arapahoe-county-fair.com) under Public Competition. Additional copies can be picked up at the CSU Extension Office prior to fair, and at entry tables on the day of entry.
3. Entry tags will be available at the CSU Extension Office prior to fair, and at entry tables on the day of entry. Please call the extension office for an appointment before arriving, 303-730-1920
4. An exhibit description is required on both the entry form and entry tag.
5. There is no pre-entry this year and email entries are not accepted.

See Open Class Rules for more information on Exhibit Entry Requirements, Exhibitor Rules, Exhibit Release, Awards & Protests



EXHIBITOR RULES:

1. Exhibitors of any age may live in any Colorado county.
2. Youth are eligible and encouraged to enter in Public Living Arts competitions. Youth exhibitors do not need to be enrolled in 4-H.
3. All articles entered must be entered in the name of the person who made it.
4. Quilt entries must have been completed after July 31, 2023.
5. All other entries must have been completed after July 31, 2024.
6. Items exhibited in a previous Arapahoe County Fair may not be shown in this year's Fair.
7. Items may not be entered if there is not a class for them.
8. There is a limit of two entries per class by an individual except in photography. No exceptions.
9. Exhibitors must enter in their respective age divisions except for Fine Arts (see Exhibit Rules in that division)



10. Exhibitors may be either amateur or professional. An Amateur is a person who engages in an activity as a hobby, not as a job. A Professional is an adult (age 19 and up as of December 21, 2024) with professional training; or an instructor; or a person who participates for gain or livelihood in an activity often engaged in by amateurs; or a person who pursues the activity as a full-time occupation.
 - Juniors: Age 18 and under, as of Dec. 31, 2024
 - Seniors: Age 19 and up as of Dec 31, 2024
11. Please consult this book for information regarding rules and regulations in each Division.
12. Judging will be open to the public but may be subject to change due to public health orders.
13. The Arapahoe County Fair Committee has the right to refuse any entry if it is deemed inappropriate for a general audience or does not meet the exhibit guidelines given.

Open Culinary Arts

DIVISION - BAKED GOODS

QUICK BREADS

CLASS 1 JR:	Biscuits/Scones (4)
CLASS 2 SR:	Biscuits/Scones (4)
CLASS 601 PRO:	Biscuits/Scones (4)
CLASS 3 JR:	Fruit Bread
CLASS 4 SR:	Fruit Bread
CLASS 602 PRO:	Fruit Bread
CLASS 5 JR:	Nut Breads
CLASS 6 SR:	Nut Breads
CLASS 603 PRO:	Nut Breads
CLASS 7 JR:	Muffins (4)
CLASS 8 SR:	Muffins (4)
CLASS 604 PRO:	Muffins (4)
CLASS 9 JR:	Vegetable Bread
CLASS 10 SR:	Vegetable Bread
CLASS 605 PRO:	Vegetable Bread
CLASS 11 JR:	Coffee Cake (1)
CLASS 12 SR:	Coffee Cake (1)
CLASS 606 PRO:	Coffee Cake (1)
CLASS 13 JR:	Any Other not listed (i.e. Corn Bread, Ginger Bread)
CLASS 14 SR:	Any Other not listed (i.e. Corn Bread, Ginger Bread)
CLASS 607 PRO:	Any Other not listed (i.e. Corn Bread, Ginger Bread)

YEAST AND SOURDOUGH BREADS

CLASS 15 JR:	Sweet Rolls (4) (i.e. Cinnamon Rolls, etc.)
CLASS 16 SR:	Sweet Rolls (4) (i.e. Cinnamon Rolls, etc.)
CLASS 608 PRO:	Sweet Rolls (4) (i.e. Cinnamon Rolls, etc.)
CLASS 17 JR:	Dinner Rolls (4)
CLASS 18 SR:	Dinner Rolls (4)
CLASS 609 PRO:	Dinner Rolls (4)



EXHIBIT RULES ALL BAKED GOODS

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



PRODUCT STANDARDS FOR BAKED GOODS

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.

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.

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 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.

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CLASS 19 JR:	White Bread
CLASS 20 SR:	White Bread
CLASS 610 PRO:	White Bread
CLASS 21 JR:	Whole Wheat Bread
CLASS 22 SR:	Whole Wheat Bread
CLASS 611 PRO:	Whole Wheat Bread
CLASS 23 JR:	Yeast Batter Bread
CLASS 24 SR:	Yeast Batter Bread
CLASS 612 PRO:	Yeast Batter Bread
CLASS 25 JR:	Coffee Cake
CLASS 26 SR:	Coffee Cake
CLASS 613 PRO:	Coffee Cake
CLASS 29 JR:	Any Other not listed
CLASS 30 SR:	Any Other not listed
CLASS 614 PRO:	Any Other not listed
CLASS 31 JR:	Bread Machine Bread
CLASS 32 SR:	Bread Machine Bread
CLASS 615 PRO:	Bread Machine Bread
CLASS 33 JR:	Artisan Bread
CLASS 34 SR:	Artisan Bread
CLASS 616 PRO:	Artisan Bread



THE JUDGE WILL CONSIDER BAKED ENTRIES ON A BASIS OF:

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



GLUTEN-FREE BREAD

CLASS 67 JR:	Gluten-Free Bread
CLASS 68 SR:	Gluten-Free Bread
CLASS 617 PR:	Gluten Free Bread



PIES & TARTS

CLASS 618 JR:	Apple Pie
CLASS 619 SR:	Apple Pie
CLASS 620 PRO:	Apple Pie
CLASS 621 JR:	Cherry Pie
CLASS 622 SR:	Cherry Pie
CLASS 623 PRO:	Cherry Pie
CLASS 624 JR:	Peach Pie
CLASS 625 SR:	Peach Pie
CLASS 626 PRO:	Peach Pie



PIES & TARTS EXHIBIT RULES

1. Pies and tarts that require refrigeration for food safety, such as (cheese, cream, custard, meringue, pecan or pumpkin) will not be accepted.
2. Pies must be exhibited in a disposable aluminum pie pan.
3. Pie pan should be 9" or 10" diameter in size.
4. Tart pans should be used to make a tart.
5. Two tarts from the same recipe should be entered.

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CLASS 627 JR:	Berry Pie
CLASS 628 SR:	Berry Pie
CLASS 629 PRO:	Berry Pie
CLASS 630 JR:	Rhubarb Pie
CLASS 631 SR:	Rhubarb Pie
CLASS 632 PRO:	Rhubarb Pie
CLASS 633 JR:	Other Pie
CLASS 634 SR:	Other Pie
CLASS 635 PRO:	Other Pie
CLASS 595 JR:	Tart (2)
CLASS 596 SR:	Tart (2)
CLASS 597 PRO:	Tart (2)

CAKES

CLASS 35 JR:	Pound Cake
CLASS 36 SR:	Pound Cake
CLASS 637 PRO:	Pound Cake
CLASS 37 JR:	Sponge Cake
CLASS 38 SR:	Sponge Cake
CLASS 638 PRO:	Sponge Cake
CLASS 39 JR:	White Cake
CLASS 40 SR:	White Cake
CLASS 639 PRO:	White Cake
CLASS 41 JR:	Bundt Cake
CLASS 42 SR:	Bundt Cake
CLASS 640 PRO:	Bundt Cake
CLASS 43 JR:	Chocolate Cake
CLASS 44 SR:	Chocolate Cake
CLASS 641 PRO:	Chocolate Cake
CLASS 45 JR:	Cupcakes (4)
CLASS 46 SR:	Cupcakes (4)
CLASS 642 PRO:	Cupcakes (4)
CLASS 47 JR:	Any Other Cake Not Listed
CLASS 48 SR:	Any Other Cake Not Listed
CLASS 643 PRO:	Any Other Cake Not Listed



CAKE 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. Cheese cakes are not allowed

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GLUTEN-FREE CAKE

CLASS 69 JR: Gluten-Free Cake

CLASS 70 SR: Gluten-Free Cake



COOKIES

CLASS 49 JR: Bar, Cookie

CLASS 50 SR: Bar, Cookie

CLASS 644 PRO: Bar, Cookie

CLASS 51 JR: Rolled, Cookie

CLASS 52 SR: Rolled, Cookie

CLASS 645 PRO: Rolled, Cookie

CLASS 53 JR: Dropped, Cookie

CLASS 54 SR: Dropped, Cookie

CLASS 646 PRO: Dropped, Cookie

CLASS 55 JR: Refrigerator, Cookie

CLASS 56 SR: Refrigerator, Cookie

CLASS 647 PRO: Refrigerator, Cookie

CLASS 57 JR: Molded, Cookie

CLASS 58 SR: Molded, Cookie

CLASS 648PRO: Molded, Cookie

CLASS 59 JR: Brownies, Cookie

CLASS 60 SR: Brownies, Cookie

CLASS 649 PRO: Brownies, Cookie

CLASS 61 JR: Pressed, Cookie

CLASS 62 SR: Pressed, Cookie

CLASS 650 PRO: Pressed, Cookie

CLASS 63 JR: Any Other Cookie Not Listed

CLASS 64 SR: Any Other Cookie Not Listed

CLASS 651PRO: Any Other Cookie Not Listed

CLASS 27 JR: No Bake Cookie

CLASS 28 SR: No Bake Cookie

CLASS 652 PRO: No Bake Cookie



GLUTEN-FREE COOKIE

CLASS 65 JR: Gluten-Free Cookie

CLASS 66 SR: Gluten-Free Cookie

CLASS 653 PRO: Gluten-Free Cookie



COOKIE EXHIBIT RULES

1. Exhibit to consist of four (4) 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.

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DIVISION - FOOD PRESERVATION



CANNED PRODUCTS

- CLASS 71 JR: Peaches
 CLASS 72 SR: Peaches
 CLASS 654 PRO: Peaches
 CLASS 73 JR: Pears
 CLASS 74 SR: Pears
 CLASS 655 PRO: Pears
 CLASS 75 JR: Tomatoes, sauce or paste
 CLASS 76 SR: Tomatoes, sauce or paste
 CLASS 656 PRO: Tomatoes, sauce or paste
 CLASS 77 JR: Tomatoes, whole or stewed
 CLASS 78 SR: Tomatoes, whole or stewed
 CLASS 657 PRO: Tomatoes, whole or stewed
 CLASS 79 JR: Miscellaneous, any other fruit not listed (apples, cherries, apricots, etc.)
 CLASS 80 SR: Miscellaneous, any other fruit not listed (apples, cherries, apricots, etc.)
 CLASS 658 PRO: Miscellaneous, any other fruit not listed (apples, cherries, apricots, etc.)
 CLASS 81 JR: Fruit Based Salsa
 CLASS 82 SR: Fruit Based Salsa
 CLASS 659 PRO: Fruit Based Salsa
 CLASS 83 JR: Beans (green, yellow, lima, pinto)
 CLASS 84 SR: Beans (green, yellow, lima, pinto)
 CLASS 660 PRO: Beans (green, yellow, lima, pinto)
 CLASS 85 JR: Corn
 CLASS 86 SR: Corn
 CLASS 661 PRO: Corn
 CLASS 87 JR: Miscellaneous, any other vegetable (carrots, beets, etc.) not listed



Canned Foods will be judged on:

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



EXHIBIT RULES FOR FOOD PRESERVATION

1. Exhibitors may enter two items per class.
2. Recipes are required for canned and dried products and must include recipe source. Recipes MUST be put on 3" x 5" cards and be attached to the jar.
3. All canned products must be exhibited in standard brand-name clear glass canning jars in good condition (no mayonnaise jars, etc.). The standard brand name such as Ball or Kerr, imprinted on the side of the jar identifies a standard jar.
4. Use two-piece lids. Remove the screw band for storage, but put a clean screw band on the jar to bring it to the Fair.
5. The exhibit must be canned after the last Fair of the previous year (July 31) by the person in whose name it is entered.
6. All exhibits must be labeled properly. Please do not put your name on the label. Unlabeled entries will not be judged. Secure label one inch from the bottom of the jar.

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CLASS 88 SR: Miscellaneous, any other vegetable (carrots, beets, etc.) not listed

CLASS 662 PRO: Miscellaneous, any other vegetable (carrots, beets, etc.) not listed

CLASS 89 JR: Vegetable Based Salsa

CLASS 90 SR: Vegetable Based Salsa

CLASS 663 PRO: Vegetable Based Salsa



PICKLED PRODUCTS

CLASS 91 JR: Bread & Butter Pickles

CLASS 92 SR: Bread & Butter Pickles

CLASS 664 PRO: Bread & Butter Pickles

CLASS 93 JR: Dill Pickles

CLASS 94 SR: Dill Pickles

CLASS 665 PRO: Dill Pickles

CLASS 95 JR: Any other cucumber pickles not listed (i.e. sweet, mixed, etc.)

CLASS 96 SR: Any other cucumber pickles not listed (i.e. sweet, mixed, etc.)

CLASS 666 PRO: Any other cucumber pickles not listed (i.e. sweet, mixed, etc.)

CLASS 97 JR: Pickled Beets

CLASS 98 SR: Pickled Beets

CLASS 667 PRO: Pickled Beets

CLASS 99 JR: Sauerkraut

CLASS 100 SR: Sauerkraut

CLASS 668 PRO: Sauerkraut

CLASS 101 JR: Any other pickled vegetable not listed (zucchini, cauliflower, peppers, etc.)

CLASS 102 SR: Any other pickled vegetable not listed (zucchini, cauliflower, peppers, etc.)

CLASS 669 PRO: Any other pickled vegetable not listed (zucchini, cauliflower, peppers, etc.)

CLASS 103 JR: Spiced Fruit

CLASS 104 SR: Spiced Fruit

7. Label must provide the following information: (See example below)

- Name and variety of product
- Method of preparation (raw or hot pack)
- Method of processing (water bath, pressure canner – indicate weighted or dial gauge; dried oven or dehydrator)
- Processing time, altitude and pounds of pressure (p.s.i.)
- Date canned or dried
- Recipe source and page number

Label Examples	
Red Haven Sliced Peaches in Light Syrup Raw Pack August 24, 2023 Boiling Water Canner Processed 40 Minutes So Easy to Preserve pg. 44-45	Canned Green Beans Hot Pack August 30, 2023 Pressure Canned, Dial Gauge Processed 25 min. at 13 p.s.i. Ball Blue Book of Preserving pg. 20

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

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- CLASS 670 PRO: Spiced Fruit
- CLASS 105 JR: Any other pickled fruit not listed (watermelon, etc.)
- CLASS 106 SR: Any other pickled fruit not listed (watermelon, etc.)
- CLASS 671 PRO: Any other pickled fruit not listed (watermelon, etc.)



JELLIES, JAMS, PRESERVES

- CLASS 107 JR: Grape Jelly
- CLASS 108 SR: Grape Jelly
- CLASS 672 PRO: Grape Jelly
- CLASS 109 JR: Plum Jelly
- CLASS 110 SR: Plum Jelly
- CLASS 673 PRO: Plum Jelly
- CLASS 111 JR: Any other kind of jelly not listed (peach, apple, cherry, berry, pepper, etc.)
- CLASS 112 SR: Any other kind of jelly not listed (peach, apple, cherry, berry, pepper, etc.)
- CLASS 674 PRO: Any other kind of jelly not listed (peach, apple, cherry, berry, pepper, etc.)
- CLASS 113 JR: Cherry Jam
- CLASS 114 SR: Cherry Jam
- CLASS 675 PRO: Cherry Jam
- CLASS 115 JR: Peach or Apricot Jam
- CLASS 116 SR: Peach or Apricot Jam
- CLASS 676 PRO: Peach or Apricot Jam
- CLASS 117 JR: Raspberry Jam
- CLASS 118 SR: Raspberry Jam
- CLASS 677 PRO: Raspberry Jam
- CLASS 119 JR: Strawberry Jam
- CLASS 120 SR: Strawberry Jam
- CLASS 678 PRO: Strawberry Jam
- CLASS 121 JR: Any Other Kind of Jam not listed
- CLASS 122 SR: Any Other Kind of Jam not listed



FOOD SAFETY GUIDELINES

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

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CLASS 679 PRO: Any Other Kind of Jam
not listed

CLASS 123 JR: Preserve, Butter,
Marmalade, Conserve, any kind

CLASS 124 SR: Preserve, Butter,
Marmalade, Conserve, any kind

CLASS 680 PRO: Preserve, Butter,
Marmalade, Conserve, any kind

CLASS 125 JR: Fruit Syrup

CLASS 126 SR: Fruit Syrup

CLASS 681 PRO: Fruit Syrup



DRIED PRODUCTS

CLASS 127 JR: Fruit, 6 pieces of one kind

CLASS 128 SR: Fruit, 6 pieces of one kind

CLASS 682 PRO: Fruit, 6 pieces of one kind

CLASS 129 JR: Jerky, 3 pieces with recipe

CLASS 130 SR: Jerky, 3 pieces with recipe

CLASS 683 PRO: Jerky, 3 pieces with recipe

CLASS 131 JR: Fruit Leather, 3 pieces

CLASS 132 SR: Fruit Leather, 3 pieces

CLASS 684 PRO: Fruit Leather, 3 pieces

CLASS 133 JR: Vegetable, 1/2 Cup of one kind

CLASS 134 SR: Vegetable, 1/2 Cup of one kind

CLASS 685 PRO: Vegetable, 1/2 Cup of one kind

CLASS 135 JR: Any other dried food
product not listed (herbs, seeds,
etc.), 1/2 cup

CLASS 136 SR: Any other dried food
product not listed (herbs, seeds,
etc.) 1/2 cup

CLASS 686 PRO: Any other dried food
product not listed (herbs, seeds,
etc.), 1/2 cup

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DIVISION- CANDY

- CLASS 375 JR: Fudge, Chocolate
 CLASS 376 SR: Fudge, Chocolate
 CLASS 377 JR: Fudge, Any Other
 CLASS 378 SR: Fudge, Any Other
 CLASS 379 JR: Brittle, Nut
 CLASS 380 SR: Brittle, Nut
 CLASS 381 JR: Brittle, Any Other
 CLASS 382 SR: Brittle, Any Other
 CLASS 383 JR: Divinity
 CLASS 384 SR: Divinity
 CLASS 385 JR: Hard Candy (suckers, etc.)
 CLASS 386 SR: Hard Candy (suckers, etc.)
 CLASS 387 JR: Caramel Candy
 CLASS 388 SR: Caramel Candy
 CLASS 389 JR: Candy, Any Other
 CLASS 390 SR: Candy, Any Other



EXHIBIT RULES

1. Six (6) pieces of 1" candy
2. Display on paper plate inside zip lock bag.
3. Candy requiring refrigeration will not be accepted.

The judge will consider candy entries on the basis of:	
Appearance	Uniform in size of pieces, not too large or too small
Texture	Smooth creamy, no sugar crystals. Soft, but firm enough to handle
Color	Natural, avoid excess artificial coloring
Flavor	Characteristic of type. Not over flavored, no scorch taste, something more than sweetness