

DIVISION 2 – PANTRY

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, but on the Entry form there will be a column to designate age class.

Age Classes

A=Adult, (19 and Over)

J=Junior (11-18 years)

Y=Youth (10 and under)

All judging will be open to the public; under NO circumstances shall any superintendent, Fair Official or volunteer be treated disrespectfully. Please see rules 9-11 in the Regulation section.

ITEM DROP OFF INFORMATION

Division 2 – Pantry – Drop off Thursday, July 11, 2024 from 9am-11am – El Paso County Fairgrounds, Whittimore Building. Judging will begin at 11:30 am that same day.

There will be no drop off at CSU Extension.

All items entered into the fair will be handled with the utmost care. El Paso County staff and volunteers will not be liable for items damaged or stolen.



Department 201 – 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

Use USDA rules. No decorative displays on jars. Jars that are opened during fair will be marked by Judges and should not be eaten when the fair is over.

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, standard 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, method/equipment (dial or weight gauge) used: processing time; altitude and pounds of pressure.

Canned Fruit – Uniform in size, natural color and shape. Liquid-clear and bright, covering food in jar. Must be water bath pressure canned appropriate for the item and altitude

Class

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

Canned Vegetables – Prime stage of maturity, tender and firm. Uniform in size and shape, natural, clear, bright color. Liquid-clear, covering food in jar. All must be pressure canned appropriate for the item and altitude.

Class

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

Jams and Preserves

Class

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

Jellies

Class

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

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

Class

- 2139 Butters
- 2140 Chutney
- 2141 Miscellaneous

Pickled Products – Classified by ingredients and method of preparation requirements.

Class

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

Dried Food Products – Dried foods may be entered in plastic bags. Label each bag with product name, variety, date dried, drying method (dehydrator, oven, sun), length of time dried. No jerky please! This is due to the need to provide a copy of test results for Chronic Wasting Disease if Deer or Elk.

Class

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



Department 202- 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

The judges will consider entries of 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

Yeast Breads

Class

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

Quick Breads

Class

- 2210 Biscuits (3)
- 2211 Coffee Cake (no yeast)
- 2212 Fruit Bread (specify fruit)
- 2213 Muffins (specify) (3)
- 2214 Nut Bread (specify)
- 2215 Vegetable Bread (specify vegetable)
- 2216 Combination (specify)
- 2217 Miscellaneous

Cakes

Class

- 2220 Angel Food
- 2221 Chocolate
- 2222 Pound
- 2223 Spice
- 2224 White
- 2225 Fruit
- 2226 Cupcakes (3)
- 2227 Miscellaneous

Pies

Class: (NO CREAM PIES)

Place in a throwaway tin and plastic bags

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

Cookies

Class

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

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

Candy

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

Class

- 2260 Fudge
- 2261 Divinity
- 2262 Nut Brittle
- 2263 Miscellaneous



Department 203 – 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.

Decorated Cakes

Class

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



Department 204 – Honey

RULES:

- 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 in order 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

- 2400 Comb, Honey (one square or round section in food grade container)
- 2401 Cut Comb Honey (one pint glass canning jar)
- 2402 Full Frame Comb Honey (one shallow frame)
- 2403 Liquid Honey – Light (clear jar)
- 2404 Liquid Honey – Dark (clear jar)
- 2405 Whipped/Creamed/Crystallized Honey (clear jar)
- 2406 Infused Honey with natural flavorings (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 Summer to Remember**. 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

3000 Alf’s Cookie Jar

AWARDS

DIVISION 2 PANTRY

KITCHEN WIZARD

Based on the high point total of the 1st & 2nd place ribbons from Food preservation, Baked goods, Cake decorating, and Alf’s Cookie Jar combined. The Kitchen Wizard award will be presented at the Fair. Awards will be made based on a point system with the following value: 1st (blue) place = 4 points; 2nd (red) place =3 points. Ties will be broken by greatest number of 1st place ribbons. The kitchen Wizard of the previous year is not eligible. Exhibitors are automatically entered in this completion when entries are made for at least two of the following four:
Food Preservation, Baked Goods, Cake Decorating and Alf’s Cookie Jar.