

## OPEN AGRICULTURAL PRODUCTS

### DEPARTMENT 7 – DIVISION 701-705 Superintendent – Pam Rivers Premium Table #3

This contest is open to Fremont County agricultural producers to highlight agriculture products produced as a source of nutritional food.

#### Policies:

1. Two entry per class will be accepted.
2. Please bring these Ag Product Entries, to the Fremont Center; Sunday, July 28, 2:00 p.m. – 6:00 p.m.
3. Cream and milk entries must be displayed in clear glass jars and should be from entrant's own flock.
4. Egg entries shall be from the entrant's own flock. Chicken eggs shall be fresh eggs, no older than 60 days.
5. Prepared Eggs must be an appropriate temp. range for food safety. Temp. danger is 42° F – 135° F You do not want to deliver your food in these temps. \*\*\*Recipe must accompany the entry.
6. Judging will be based on quality of products, cleanliness and quality of display/presentation.

## DIVISION 701

### DAIRY PRODUCTS

	CLASS
Butter	001
Churning Cream – 1 pt. for butter making	002
Dairy Milk – 1 pt.	003
Goat Milk – 1 pt.	004
Homemade Cheese	005
Homemade Goat Cheese	006

### EGGS

Chicken Eggs, White – 6 eggs	007
Chicken Eggs, Brown – 6 eggs	008
Natural Colored Eggs – 6 eggs	009
Goose Eggs – 3 Eggs	010
Duck Eggs – 6 eggs	011
Largest Domestic Eggs (laid this season)	012
Smallest Domestic Eggs (laid this season)	013
Largest Exotic Egg (laid this season)	014
Smallest Exotic Egg (laid this season)	015

### PREPARED EGGS FOR CONSUMERS

Decorated Egg (Ex. Painted)	016
Dessert Eggs (ex. Meringue cookie, Crème Brulee Sabayon, Custard, Lemon Meringue, Cheese Cake)	017
Pickled Eggs	018

## PERSONAL CARE PRODUCTS

#### Policies:

1. Competition is open to Fremont County Residents only.
2. Description of item and recipe on 3X5 card, attached to the item.

	CLASS
Handmade Soap	020
Handmade Facial Cream	021
Any Other Product	022

## OPEN BEES AND HONEY

### DEPARTMENT 7 DIVISION 702 Superintendent – The Colva Family Premium Table #3

Please bring all Open Bees and Honey entries to the Agri Center on Monday, July 29 from 7:30 a.m. – 10:30 a.m.

#### Policies:

1. If you are bringing live bees, please contact the Colva Family to arrange an arrival time and assistance.

Class Description:	CLASS
Caucasian bees, queen with brood in a single comb observation hive	001
Italian bees, queen with brood in a single comb observation hive	002
Case of white comb honey exhibition grade	003
½ doz. – 1 lb. jars of white chunky honey	004
½ doz. – 1 lb. jars of water white extract honey	005
Display of Honey (may include comb, chunk or extracted)	006
Display showing the value of bees to agriculture	007
Display showing the use of honey	008
Light yellow beeswax, not less than two pounds	009
Display showing the uses of beeswax	010
Display of home prepared foods in which honey is the only sweetening or preserving agent	011
Attractive, interesting and instructive exhibit of the beekeeping industry, may include bees, honey, beeswax, products made with honey, pollen etc.	012

**REMEMBER: For the latest schedule of events information please go to the website at [www.fremontcountyfair.org](http://www.fremontcountyfair.org) and watch the fairs Facebook page for**