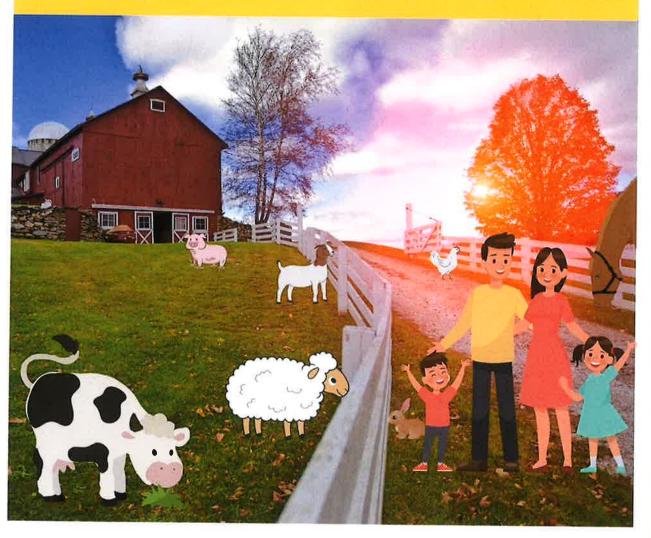
2023 MESA COUNTY FAIR ACRES OF FUN OPEN CLASS EXHIBITOR'S GUIDE





Mesa County Fairgrounds 2785 Highway 50 Grand Junction, CO 81503 (970) 255-7107





July 11-15, 2023

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The Mesa County

Executive Fair Board invites you to be a part of our Community's Fair!

2023 Mesa County Executive Fair Board

President - Dan Uhrich
Vice President - Andrew Weber
Treasurer - Kevin Bates
Secretary - Dusty Moores
Board Member - DJ Hicks
Board Member - Justin Meuret
Board Member - Allison Dederick
Board Member - Tawnya Bangert

Mesa County Fair Administration Office

Mesa Co. Fairgrounds at Veterans Memorial Park 2785 Highway 50 Grand Junction, Colorado 84503 (970) 255-7107 Kyle Carstens, Fairgrounds Manager

Mesa County Fair 2023 Exhibitor's Guidebook Mesa County Fair: July 11th - July 15th 2023

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Welcome Exhibitor's -

If you are coming back, or whether this is your first time we welcome you and hope you are looking forward to this 2023 Fair while exhibiting your talents, skills, or just plain old curiosities at this upcoming Fair. The volunteers and myself certainly are! Thank You past volunteers for your selfless time and energy. Thank you Department Leads, the many volunteers from RSVP, the past Ambassadors, and to those 4H parents & kids who work the evening hours so the public can browse Bldg C where both our displays are housed during Fair. This community and myself is forever in your debt. All Volunteers are welcome. If you cannot volunteer please consider a donation to the Fairgrounds Office for ribbons for the next year. See Kyle Carstens, Fairgrounds Manager.

<u>Volunteer Processing Training & Orientation</u> is June 24, 2023 at 10:00 AM. Sorry only dedicated individuals may apply up to June 24, 2023. All volunteers are responsible for their own shifts. All volunteer's emails or contact numbers will be available on June 24, 2023 for shift changes. It is <u>MANDATORY</u> for the Volunteer Processing Training & Orientation Meeting for all shift changes. Do not call or email the Open Class Coordinator for a shift change.

Lisa Pfalzgraff Open Class Coordinator email: lisapfalz@gmail.com

Check out our Open Class King/Queen of the Kitchen contest right here - 3 Years Running!

A FUN CONTEST IN OPEN CLASS: KING/QUEEN OF THE KITCHEN CONTEST: Winner of the King/Queen Contest Special Ribbon Award will be determined by the exhibitor who has the most points from ribbons awarded from total exhibits in the departments below. Exhibitors may have the maximum amount of entries according to the rules in each of the departments below. In case of a tie in points, the exhibitor with the most Fair Themes, Department Themes, Best of Show, Judges Choice or People's Choice Ribbons will be the King/Queen Kitchen Specialty Ribbon! The following exhibits in these Departments entered into contest for the kitchen and/or around the home: Baked Goods, Pantry & Food Preservation, Horticulture (Garden Crops), Floriculture, Beer & wine, Home Arts and Quilting.

RULES, REGULATIONS AND GENERAL INFORMATION FOR OPEN CLASS EXHIBITS

Please read all rules and regulations carefully, since important changes have been made.

All Exhibits information and entry forms are available online at www.mesacountyfair.com.

Open Class Exhibit Winners and Contest Winners will be posted on our website.

The following Rules, Regulations, and General Information apply to all Entries & Exhibitors:

- 1. Mesa County Fair Exhibits are open to all Mesa County residents and only to Mesa County residents.
- 2. This Guidebook is published each year and lists all the various departments, divisions, and classes that you can enter. After you select the appropriate departments and classes you wish to enter, fill out the Entry Form. An Entry Form, is found in the back of this Guidebook, at the Fairgrounds office or downloaded online at www.mesacountyfair.com.
- 3. All articles must be exhibitors own work and not previously shown at the Mesa County Fair.
- 4. Fill out your Entry Form completely. Make sure both the division number and class numbers are clearly listed on the form. **Do not** enter Exhibit Tag #, it will be issued upon entry delivery or at Pre-registration (after Friday June 30, 2023). Enter the class you feel best suits your entry. The judge or Open Class Coordinator may move an exhibit if they deem it is in the wrong class.
- 5. Exhibitors will be divided into certain sections for judging according to age, skill level or a professional who derives at least 25% of annual income using the exhibit of choice as follows:
 - (E) Elementary Child 8 years old or younger.
 - (Y) Youth 9-13 years old.
 - (IY) Intermediate Youth 14-18 years old.
 - (A) Adults 19 years old and older Non Professional
 - (G) More than one exhibitor working on the same item. May be Adult and child.
 - (C) Any handicap that affect performance skills in that class.
 - (P) Adults who have income using exhibits entered. Must have at least 25% of yearly income with previous year using those exhibits entered. Exhibitor may file a business card at processing with the Open Class Coordinator.
 - (SS) Exhibitors 80 plus years old are designated as Silver Seniors.

Fair Theme ribbons are awarded by members of the Fair Board during the week of the Mesa County Fair.

The Fair Theme for 2023 is "Acres of Fun".

- 6. Exhibits for Open Class are judged on their own merit and not against another exhibit (s) in the same class or division, using the Danish System. The Danish System is designed for each exhibitor to improve their skill(s) each year. 1st, 2nd, 3rd and Participant place ribbons are then awarded for each class as each article in each class deserves such merit. See Department's individual rules as those rules are part of the judge's scoring. Judge's may use their own scorecard to award all ribbons. Some judges have provided their own score cards & are placed in the back of each Department. Judge's Choice and Best of Show ribbons are awarded at the discretion of each judge, with each Department. All decisions from the judges are final. People's Choice ribbons are awarded and determined by the highest number of votes placed by the fairgoers for that item during the week of the Mesa County Fair.
- 7. All judging is closed to the public, and there is absolutely no talking to the judges from ANYONE while a judge is scoring ribbons. Exception is the Judge's volunteer scribe to confirm comments on back of exhibitor tags, or the Open Class Coordinator for answering questions or moving classes for the judge, at low voices.
- 8. Greatest care will be taken in handling the exhibits, but no responsibility for loss or damage of any kind can be assumed by the Open Class Coordinator, the Open Class Department Leads to the Coordinator, Mesa County Fairgrounds or the Mesa County Executive Fair Board. Exhibitors must carry their own insurance on sensitive or highly valued entries.

- 9. The Mesa County Executive Fair Board and or the Open Class Coordinator reserves the right to reject any exhibit entered, registration or notice given to the Open Class Coordinator, or if Department capacity has been reached on Entry Received Day.
- 10. When concerning Display Only exhibits, only space in the Exhibit Hall will dictate those exhibits. See Entry Receiving Dates for Display Only Exhibits. (*) All Display Only exhibits MUST be display ready with a Display Only sign, explanation of the display, and hangers (for clothes), or the Display Only Exhibit(s) will be disqualified.
- 11. Grievances and protests a grievance committee consisting of a member of the Mesa County Executive Fair Board, the superintendent or leader involved, and one disinterested party will make recommendations on all questions of rule, grievances or protests. Protests involving alleged major rule violations must be in writing and accompanied by a deposit of \$25.00 cash or certified check which will be forfeited if the protest is not sustained. Said protest must state plainly the cause of the complaint and must be delivered to a member of the Mesa County Executive Fair Board by the Open Class Coordinator within eight hours after the cause of the protest. The Grievance Committee's decision is final.
- 12. Absolutely no one is allowed behind the processing tables on Processing Days except the volunteers. This help keeps the Exhibitor's exhibits safe and secure.
- 13. By signing the Open Class Exhibit Form exhibitor's agree to all rules and regulations presented in the 2023 Open Class Guidebook pertaining to their participation. Please see Certification at the bottom of Registration form.

REMEMBER - REGISTRATION FORMS MAY BE DOWNLOADED AT WWW.MESACOUNTYFAIR.COM

Pre-registration ends June 30th at 5:00 PM.

Entry Receiving Dates:

Non Perishable Exhibits: (Pages 2 - 11) and (Divisions 100 - 151)

> Friday July 7, 2023: 8:00 AM - 2:00 PM Saturday July 8, 2023: 1:00 PM - 2:00 PM

(*) Display Only Exhibits For Hobbies & Crafts: Saturday July 8, 2023: 1:00 PM 2:00 PM

(Pages 11 - 20) and (Divisions 152 - 183) Perishable Exhibits:

Monday July 10, 2023: 8:00 AM - 2:00 PM

Doors Close Promptly at 2:00 PM for Closed Judging

Fair Dates: Tuesday July 11, 2021 through Saturday July 15, 2023.

Bldg C Hours During Fair: Tuesday - Saturday 11:00 AM to 9:00 PM

Entry Release Date: Sunday July 16, 2023 8:00 AM to 2:00 PM.

NOTE: All entries not picked up on Sunday by 2:00 PM becomes the property of the Mesa County Executive Fair Board for donations or auctions at their discretion. All ribbons will go back into inventory for the next year.





DEPARTMENT: FINE ARTS, SCULPTURE FINE CRAFTS & JEWELRY, AND PHOTOGRAPHY

Entry Forms: Pre-registration is always encouraged. Pre-registration ends Friday, June 30, 2023 at 5:00 PM at the Fairgrounds Office.

Entry Forms found at www.mesacountyfair.com Fair Theme for 2023 is "Acres of Fun".

Exhibit must have been done between August 2022 and July 2023.

Exhibits Received Day: See Page 2. **Exhibits Released Day:** See Page 2.

Art Work

Rules:

- o Each exhibitor is limited to three (3) entries per class. Exhibitor's name is not to be on exhibit piece.
- o Exhibit must have been completed between August 2022 and July 2023.
- o All art exhibits must be framed and prepared for hanging with a <u>picture frame wire only</u>_no exceptions. **NO Walmart or Dollar**Store frames allowed. Plastic frames come down on the floor and destroys the exhibit!
- o Longest side of item to be no longer than 36". When wiring please consider the total weight of exhibit item. (Not over 50 lbs)
- Oil and Acrylics must be framed, dry, and ready to hang with wire attached for secure display.
- o All watercolor, pastel, and pencil pieces must be matted or framed and ready to hang with wire attached for secure display.
- o All drawings must be original.
- o Amateur and Professional entries will be judged separately in each category.
- o No coloring pages allowed. See Home Arts for this class.

Judges will consider entries on the basis of:

- o Balance of color, weight & space
- o Presentation of subject/character
- o Focal point & movement
- o Technique
- o Unity in color & design
- o Expressiveness o Framing & matting
- o Values & value pattern

Divisions: 100 - 108

o Perspective

Division: 100-Acrylic

Note: If Acrylics are not catorigorized for Fine Arts they will go to Home Arts. Bring your own stand please.

Put Your name on it please.

Division: 101-Oil

Division: 102:-Water Color

Division: 103:-Pastel

Division: 104:-Pencil (black or colored)

Division: 105-Pen & Ink

Division: 106-Charcoal Classes

Division: 107-Chalk Division Division: 108-Mixed Media

Division: 109-Digital Painting - The artist uses painting techniques to create the digital painting directly on the computer.

Classes: For Fine Arts Divisions 100-109

- 1. Abstract
- 2. Animals
- 3. Landscape or Seascape
- 4. Still Life (the exhibitor arranges at least 1 item subject matter must be inanimate subject matter, typically nature of man-made objects)
- 5. Portrait (head & shoulders only)
- 6. Structures
- 7. County Fair or Judge as Fair Theme Award (Please place FAIR THEME RIBBON on top of Entry Form.)
- 8. Digital Art (All images created within and using the computer)
- 9. Any Other Fine Arts Exhibit, please identify

"Fair Theme" should be written on the top of Registration Form if needed.



Ceramics

Rules:

- Pre-registration is always encouraged. Pre-registration ends Friday, June30, 2023 at 5:00 PM at the Fairgrounds Office. 0
- Each exhibitor is limited to three (3) entries per class. Exhibitor's name is not to be on exhibit piece. 0
- 0 Exhibit must have been done between August 2022 and July 2023.
- 0 All kits are acceptable and are required to be labeled as such.
- O Exhibits Received Day: See Page 2.
- 0 Exhibits Released Day: See Page 2.

Judges will consider entries on the basis of:

- o Originality of idea (absolutely no copying of any other piece)
- o Manner in which medium is used
- o Unity in color & design
- o Technique
- o Proper presentation of entry
- o Entry should always be example of your best work.

Divisions: 110 - 114

Division: 110- Ceramics Division: 111- Sculpture Division: 112-Paper Mache Division: 113- Clay; Functional Division: 114- Ceramic Jewelry

Classes: For Ceramics in Fine Arts Divisions 110-114

- 1. Air Dry Clay any clay which does not get fired or baked such as Crayola Model Magic. No Play Dough or modeling clay..
- 2. Clay Hand built pottery
- 3. Clay Wheel Thrown
- 4. Ceramics Glaze Application
- 5. Ceramics Slip cast
- 6. Paper Mache

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- 7. Ceramic Jewelry A necklace and 1 set of earrings counts as one exhibit.
- 8. Any Other Ceramics item; Please identify.

"Fair Theme" should be written on the top of Registration Form if needed.





(Using Precious Metals, Stones, Gems, Crystals, etc.)

- Rules:
- Pre-registration is always encouraged. Pre-registration ends Friday June 30, 2023 at 5:00 PM at the Fairgrounds Office. Each exhibitor is limited to three (3) entries per class. Exhibitor's name is not to be on exhibit piece. ٥
- Exhibit must have been done between August 2022 and July 2023. 0
- 0 All kits are acceptable and are required to be labeled as such.
- 0 Exhibits Received Day: See Page 2.
- Exhibits Released Day: See Page 2.

Judges will consider entries on the basis of:

- o Originality of idea (absolutely no copying of any other piece)
- o Manner in which medium is used
- o Entry should always be example of your best work.
- o Technique
- o Proper presentation of entry
- o Unity in color & design

Fine Arts - Crafts & Jewelry Continued

Divisions: 115 - 118
Division: 115- Glass Craft
Division: 116- Ceramics Craft
Division: 117- Metal Craft

Division: 118- Jewelry Craft - such as Wire Wrapping or Beading (using precious stones).

Fine Arts Crafts & Jewelry Divisions 115-118

Classes:

- 1. Any fused or stained glass craft.
- 2. Any hand built or wheel thrown clay craft
- 3. Any metal craft.
- 4. Any precious rocks, gems, crystals, or beads used in an item. Any combination may be used also.
- 5. Any mixed media craft or jewelry, please identify.

"Fair Theme" should be written on the top of Registration Form if needed.



Photography

Rules:

- o Pre-registration is always encouraged. Pre-registration ends Friday June 30, 2023 at 5:00 PM at the Fairgrounds Office.
- o Each exhibitor is limited to three (3) entries per class. Exhibitor's name is not to be on exhibit piece.
- o All photography exhibits must be framed and prepared for hanging with a <u>picture frame wire only -</u> no exceptions. **PLASTER FRAMES don't support wire hangers.**
- o Exhibit must have been done between August 2022 and July 2023.
- o All kits are acceptable and are required to be labeled as such.
- o Exhibits Received Day: See Page 2.
- o Exhibits Released Day: See Page 2.

Judges will consider entries on the basis of:

- o Originality of idea (absolutely no copying of any other piece)
- o Placement
- o Technique
- o Proper presentation of entry
- o Entry should always be example of your best work.

Division for Photography - 119 (Color OR Black & White)

Classes for Photography In Division 119

- 1. Abstract
- 2. Animals
- 3. Landscape or Seascape
- 4. Still Life (the exhibitor arranges at least 3 items)
- 5. People or Children/Infants (singular or multiple)
- 6. Nature
- 7. Structures
- 8. County Fair or Judge as Fair Theme Award. "Fair Theme" should be placed on the top of Registration Form.
- 9. Computer Generated Photography (All images created within the computer)
- 10. Any Other Photography Class Subject, please identify.

[&]quot;Fair Theme" should be written on the top of Registration Form if needed.





DEPARTMENT: HOME ARTS & POETRY

Entry Forms: Pre-registration is always encouraged. Pre-registration ends Friday June 30, 2023 at 5:00 PM at the Fairgrounds Office. Entry Forms found at www.mesacountyfair.com Fair Theme for 2023 is "Acres of Fun".

Exhibit must have been completed between August 2022 and July 2023.

Exhibits Received Day: See Page 2. Exhibits Release Day: See Page 2.

Contest Note: This Department is a candidate for the NEW KING/QUEEN OF THE KITCHEN CONTEST. See Table of Contents Page 2.

Rules:

- o Each exhibitor is limited to six (6) entries per class. Exhibitor's name <u>is not</u> to be on exhibit piece.
- Exhibit must have been done between August 2022 and July 2023.
- o All kits are acceptable and are required to be labeled as such.
- Exhibit shall accompany a one page story with before and after 4 x 6 in. pictures back to back in one (1) clear sheet protector.

Home Arts

Judges will consider entries on the basis of:

- o Originality of idea (absolutely no copying of any other piece)
- o Creativity
- o Technique
- o Proper presentation of entry (no soiled, pet hair or dirty items please)
- o Entry should always be example of your best work.

Divisions for Home Arts

Division: 120 - Leather craft

Classes:

- 1. Any size Leather craft item, tooled or untooled
- 2. Any other Leather craft item, please identify.

Division 121 - Wall Pictures

Classes:

- 1. Any Crafted Wall Picture, hung or stand up easel
- 2. Any Other Crafted Wall Picture, please identify.

Division 122 - Dolls (non-cloth)

Classes:

- 1. Under 11"
- 2. 11" to 18"
- 3. Any Other Doll, please identify.

Division 123- Stone Art

1. Any Stone Art, please identify

Division 124- Painted Fabric Craft

Classes:

- 1. Wearing Apparel
- 2. Canvas Bag
- 3. Apron
- 4. Floor Cloth
- 5. Pillow
- 6. Table Runner
- 7. Wall Hanging
- 8. Tie Dye
- 9. Any other Painted Fabric Craft, please identify.

Department: Home Arts & Poetry Continued

Division 125 - Decorative Painting

Classes:

- 1. Animals
- 2. Birds
- 3. Decorative Painting on Furniture or other Objects (Ex. Wishing Wells, Grandfather Clocks)
- 4. Flowers
- 5. Folk Art
- 6. Landscape
- 7. People
- 8. Stroke Work
- 9. Gourds or any plant based exhibit
- 10. Any other Decorative Painting item, please identify.

Division 126 - Hobbies

- 1. Lego's
- 2. Knex
- 3. Steel Tec
- 4. Models
- 5. Dollhouses
- 6. Scrapbooking, not in an inappropriate subject
- 7. Any Calligraphy, not in an inappropriate subject
- 9. Any Dough Art
- 10. Basket, may have stone or embellished inlay
- 11. Coloring
- 12. Any other Hobby, please identify.

Division 126a - Gourds

- 1. Overlay
- 2. Inlay
- 3. Carved
- 4. Beaded
- 5. Laced with Leather
- 6. Any other, please specify

Division 127 - Recycled Art

Classes

- 1. Tires
- 2. Wooden Items
- 3. Metal Items
- 4. Fabric Items
- 5. Any other, please specify

"Fair Theme" should be placed on the top of Registration Form if needed.



Poetry

Rules:

- o Each exhibitor is limited to four (4) entries per class. Exhibitor's name is not to be on exhibit piece.
- o Exhibit must have been done between August 2022 and July 2023.
- o Poems must be the original work of the exhibitor.
- Poems must be not in a questionable subject or content. See General Rule #9.
- Poems must be no longer than one page. Poems must be entered inside a clear sheet protector. A "back story" of how the poem was created may help the judge. The "back story" must also be in a clear sheet protector.
- Poems remain the property of the authors and all submissions will be returned on Release Day.
- o Exhibits Received Day: See Page 2.
- Exhibits Released Day: See Page 2

Division 128 - Original Poetry

Classes

- 1. Adventure
- 2. Nature
- 3. Love

- 4. Poems written for children
- 5. Jingles or Limericks.
- 6. Any other Poem, please specify

[&]quot;Fair Theme" should be written on the top of Registration Form if needed.



DEPARTMENT: QUILTING

Entry Forms: Pre-registration is highly recommended for Quilting. Pre-registration ends Friday, June 30, 2023 at the Fairgrounds Office.

Entry Forms found at www.mesacountyfair.com Fair Theme for 2021 is "Acres of Fun".

Exhibit must have been completed between August 2021 and July 2023. (2 years)

Exhibits Received Day: See Page 2. Exhibits Release Day: See Page 2.

Contest Note: This Department is a candidate for the NEW KING/QUEEN OF THE KITCHEN CONTEST. See Table of Contents Page 2.

Rules:

- o Each exhibitor is limited to four (4) entries per class. Exhibitor's name <u>is not</u> to be shown on exhibit piece. Processing Leads may cover name with blue "painter's" tape)
- o Do not include quilts on entry forms with other Open Class entries; list all quilt entries on a separate entry form.
- o Quilts consist of three layers held together by stitches.
- o Entry should be example of your best work. (The work must not have been shown in past Count Fairs)
- o Greatest care will be taken in handling the exhibits, but no responsibility for loss or damage of any kind can be assumed by the Open Class Coordinator, Mesa County Fairgrounds or the Mesa County Executive Fair Board. The exhibitor must carry their own insurance for sensitive and/or highly valued entries.
- All work must be executed by one person including quilting stitches with exception, is the Group Division.
- o Open Class Vintage Quilts are for **Display Only, if there is room in the department.**

Divisions for Quilts:

Division 129 - Traditional Quilts (well established or customary designs)

Division 130 - Art Quilts

Division 131 - Group Quilts (entry form must show the 2 or more persons who quilted the exhibit.)

Division 132 - Wall Hangings (no size limitation)

Division 133- Innovative Quilts (Wools, Yoyo, Puff, Crazy, Cathedral Windows, Original Designs, etc.)

Division 134 - Kit Quilts (must be labeled as such on the Registration Form.)

Division 135 - Tied Comforters Quilts

Division 136 - Miniature quilts (a scaled down version of a full sized quilt with longest side no more that 20")

Classes for Division 130 - 136 (Techniques)

- 1. Any Appliqué, hand only
- 2. Any Appliqué, machine only
- 3. Any Embroidery, hand only
- 4. Any Embroidery, machine only
- 5. Any Panel, pre-printed
- 6. Any Paper Pierced
- 7. Any Photo
- 8. Any Pieced, hand only
- 9. Any Pieced, machine only
- 10. Any Quilt, hand only
- 11. Any Quilt, machine only
- 12. Any Whole Cloth
- 13. Any Fusible
- 14. Any Mixed Techniques

Division 137 Other Quilts (must be layered with batting & quilted)

- 1. Placemats/Table Runners
- 2. Other Quilted items not listed, please specify

"Fair Theme" should be written on the top of Registration Form if needed.



DEPARTMENT: CLOTHING TEXTILES & NEEDLEWORK

Entry Forms: Pre-registration is always encouraged. Pre-registration ends Friday, June 30th, 2023 at 5:00 PM at the Fairgrounds Office.

Entry Forms found at www.mesacountyfair.com Fair Theme for 2021 is "Acres of Fun".

Exhibit must have been completed between August 2022 and July 2023.

Exhibits Received Day: See Page 2. Exhibits Release Day: See Page 2.

Contest Note: This Department is a candidate for the NEW KING/QUEEN OF THE KITCHEN CONTEST. See Table of Contents Page 2.

Rules:

- 0 Each exhibitor is limited to three (3) entries per class. Exhibitor's name is not to be shown on exhibit piece.
- All kits are acceptable and are required to be labeled as such on Registration Form. 0
- All work must be executed by one person except in Group Division. 0
- 0 Used, worn or soiled items will not be accepted.
- 0 At the direction of the Open Class Coordinator and/or Judge, classes may be combined.
- 0 The Open Class Coordinator has the right to reject the subject matter of a sensitive nature.
- o Knitted or crocheted collars, cuffs, doilies and baby sets must be mounted on foam board or cardboard. All wall hangings must be ready to hang - NO TAPE. See Photography Rules.

Division 138 - Clothing

Classes for Division 137

- 1. Any Apron
- 2. Any Child Outfit
- 3. Any Cape
- 5. Any Doll Clothes
- 6. Any Blanket
- 7. Any Other Clothing Item not listed, please identify

Division 139 - Textile Construction

Classes:

- 1. Any Doll Cloth, Soft or Sculptured & Dressed
- 2. Any Fabric Bowl
- 3. Any Fabric Teddy Bear
- 4. Any Fabric Christmas Ornament(s) single or a set of 3
- 5. Any Doll 15" & under
- 6. Any Other Textile Item not listed, please identify

Division 140 - Embroidery, Crewel & or Needle Point Classes:

- 1. Any Picture
- 2. Any Pillow
- 3. Any Apron
- 4. Any Wall hanging
- 5. Any Christmas item, please identify
- 6. Any Kitchen item, please identify
- 7. Any Hard anger, please identify
- 8. Any Chicken Scratch, please identify
- 9. Any other Embroidery, Crewel & or Needlepoint,

Division 141 - Crochet

Classes for Division 141

- 1. Any Afghan
- 2. Any Baby Afghan and/or with Matching Booties
- 3. Any Cape or Cape let
- 4. Any Dish Classes
- 5. Any Hand Bag Crocheting
- 6. Any Doll with or without clothes
- 7. Any Doll with or without clothe
- 8. Any Hat
- 9. Any Pillow
- 10. Any Handbag or Purse
- 11. Any Wearable Item (sweater, shawl, scarf)
- 12. Any Stuffed Toy

Division 141a - Knitting

Classes:

- 1. Any Afghan
- 2. Any Baby Afghan and/or with Matching Booties
- 3. Any Cape or Cape let
- 4. Any Dish Classes
- 5. Any Hand Bag Knitting
- 6. Any Doll over 15"
- 7. Any Doll with or without clothes
- 8. Any Hat
- 9. Any Pillow
- 10. Any Handbag or Purse

Division 142 - Cross Stitch - Any Size Any Picture

Classes:

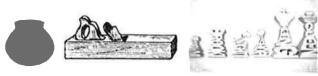
- 1. Counted
- 2. Preprinted

"Fair Theme" should be written on Registration Form if needed.

Division 143- Weaving

- 1. Any Woven Article (commercial yarn), please identify
- 2. Harness Loomed (commercial yarn), please identify
- 3. Any Woven or Harness Kit, please identify

9



DEPARTMENT: WOODWORKING

Entry Forms: Pre-registration is always encouraged. **Pre-registration ends Friday, Jun 30th 2023 at 5:00 PM at the Fairgrounds Office.** Entry Forms found at www.mesacountyfair.com Fair Theme for 2021 is "Acres of Fun".

Exhibit(s) must have been completed between August 2022 and July 2023.

Exhibits Received Day: See Page 2. **Exhibits Release Day:** See Page 2.

Rules:

- o Each exhibitor is limited to three (3) entries per class. Exhibitor's name is not to be shown on exhibit piece.
- o All kits are acceptable and are required to be labeled as such on Registration Form.
- All work must be executed by one person except in Group Division.
- Any Exhibit that is to be hung must be ready to hang, framed with strong fasteners and wire securely attached NO TAPE.

 Apply eye & screws if needed. Entries without proper hardware will not be accepted in this department. A "fix it" table will be available.
- o The Open Class Coordinator has the right to reject subject matter of a sensitive nature.
- o All kits are acceptable and must be labeled as such in the Woodworking Department & Entry Form.
- o Proper presentation of entry (no soiled, glue or clamp marks, or uneven staining)
- o Entry should always be example of your best work.

Judges will consider entries on the basis of:

- o Originality of idea (absolutely no copying of any other piece)
- o Creativity
- o Technique (Judges are aware that some Class Techniques can overlap into others)

Division 144 - Wood Art/Wood Craft

Classes:

- 1. Any Wall Hanging
- 2. Any Wall Pictures; may be painted or embellished with other metals, beads, rocks, etc
- 3. Any Wooden Beading any size for jewelry, items submitted as a set will be entered as one (1) exhibit
- 4. Any Wood Sculpture using Stylized Carving or other means
- 5. Any Mixed Media of Woods using other elements such as metal, precious metals, accents or inlay

Division 145 - Wood Carving

Classes:

- 1. Any Caricature Carving
- 2. Any Stylized Carving for this class other than Wood Art (above)
- 3. Any Relief Carving
- 4. Any Chip Carving
- 5. Any Gourd or Bark Carving
- 6. Any Realistic Carving
- 7. Mixed Media using inlay of precious stone or metal

Division 146 - Wood Furniture

Classes:

- 1. Tables
- 2. Chairs
- 3. Hutches
- 4. Hope Chests
- 5. Potato Bins
- 6. Book Shelves
- 7. Grandfather Clocks
- 8. Kitchen Islands

DEPARTMENT: WOODWORKING Continued

Division 147 - Wood with a Purpose (any wooden device that will perform a function but uses no metal, plastic, or other non-wooden components - i.e. vices, clamps, gear works, etc.) does not have inlay.

Classes:

- 1. Cutting Board
- 2. Back Scratcher
- 3. Trivets
- 4. Any other Wood with a Purpose, please specify

Division 148- Wood Turning/Lathe Work

Classes:

- 1. Bowls
- 2. Vases
- 3. Baseball Bats
- 4. Candle Sticks
- 5. Christmas Tree Ornaments
- 6. Any other Wood Turning/Lathe Work, please specify

Division 149 - Wood Burning (any wooden item design using a wood burning tool)

Classes:

- 1. Plaques
- 2. Wall Hangings
- 3. Boxes
- 4. Mixed Media
- 5. Any other Wood Burning, please specify

Division 150 - Wood Craft (may use inlay)

Classes:

- 1. Toys
- 2. Puzzles
- 3. Clocks
- 4. Boxes with Lids
- 5. Birdhouses
- 6. Planter Box
- 7. Recipe Box
- 8. Any Wood Craft using a kit
- 9. Mixed Media
- 10. Any other Wood Craft, please specify

Division 151 - "From The Woodpile"

Class:

1. Any work with projects developed from the log to finished product without the use of any power tools or fasteners. Can use joinery such as dowels, mortise and tenon, dove tail, spine joints, etc.

[&]quot;Fair Theme" should be written on the top of Registration Form if needed.



DEPARTMENT: PANTRY STORE & FOOD PRESERVATION

Entry Forms: Pre-registration is always encouraged. Pre-registration ends June 30th 2023 at 5:00 PM at the Fairgrounds Office.

Entry Forms found at www.mesacountyfair.com Fair Theme for 2023 is "Acres of Fun".

Exhibit must have been completed between the dates of August 2022 and July 2023

Exhibits Received Day: See Page 2. Exhibits Release Day: See Page 2.

Rules Note: Please read the following Rules in its entirety before completing projects. Exhibitor's name is not to be shown on exhibit piece or recipe cards.

Exhibitor's Note: Please read through all Food Safety Rules before beginning exhibit item.

Contest Note: This Department is a candidate for the NEW KING/QUEEN OF THE KITCHEN CONTEST. See Table of Contents Page.

DEPARTMENT: PANTRY STORE & FOOD PRESERVATION Continued

PANTRY - GENERAL JUDGING RULES FOR FOOD PRESERVATION

Rules: <u>Safety is of the utmost importance</u>. Contact CSU/Ann Duncan/970 244-1839 with questions regarding canning classes in Grand Junction, high altitude checking, or CSU Extension requirements using recipes from resources which use USDA recommendations for processing. Water Bath gauges as well.

Website information available at http//tra.extension.colostate.edu/ or email: ann.duncan@colostate.edu

Any entry not in compliance with judging guidelines or exhibiting spoilage will be disqualified. *Quality criteria based on visual judging. Judges may refrain from tasting preserved food.*

- Each exhibitor is limited to five (5) entries per class. (For the King/Queen of the Kitchen Contest. See Page 2)
- Exhibitor's name is not to be shown on exhibit piece.
- Entry submissions must have been canned by the person in whose name they have entered except in Group Division.
- On Exhibits Received Day jars should be clean from dust/dirt and stickiness & in very good condition utilizing a two-piece canning lid with band in very good condition with a new flat lid of same standard brand name. ONLY Ball and Kerr jars and bands/seals permitted. No decorative or off brands acceptable.* No padded lids.
- Products canned using reusable lids will not be accepted.
- All canned foods must be preserved using recipes from resources which use USDA recommendations for processing from canning information from 1994 or later. Acceptable resources include, but are not limited to:

The USDA

CMU Extension Publications

Pectin Package Inserts

- Recipes and nutritional commentary is required on all entries. The recipe must be affixed to the container and must include
 approved source of recipe (resource's name, year published and page number or date accessed online and website link),
 ingredients, preparation instructions, method, time and temperature on a 3 x 5 recipe or index card. All artificial coloring used in
 baked products must be specified in recipe.
- Processes that are unacceptable and unsafe include: open kettle processing, inversion sealing, steam canning, paraffin sealed jellies & jams,; as well as pickles, jams & jellies not processed in a boiling water bath canner, or water bath canning of low acid products (vegetables require pressure cooking).
- No fresh/refrigerated items accepted, all items must be shelf stable.

FILLED JAR RULES

- Headspace must correspond to instructions on the reference guides listed. The top of the finished recipe or liquid covering produce must provide adequate headspace as stated in approved guidelines.
- Air Bubbles must be kept to a minimum. (Gas bubbles denote spoilage and can be identified by movement of bubbles to the surface of the product while the jar is stationary. Products indicating presence of gas bubbles will be disqualified.)
- Bands should remain on the jars while in transit to the fair event. Remove bands carefully to determine if the headspace is correct. Replace bands for product display. The new canning science suggest storing canning jars without rings.
- ONLY Ball and Kerr jars and bands/seals permitted. No decorative or off brands acceptable. No padded lids. Canned products
 with special cuts or design lids will not be accepted (example lids by Bernardin* or similar brand)

HEAT PROCESS RULES

- Methods used to heat process food must comply with current preserving guidelines as stated in the approved reference guides.
 The boiling water process for high-acid food and pressure process for low-acid food are the only recommended methods to preserve food in jars for shelf storage.
- Time for correctly heat processing food varies depending on each specific recipe or food type. Processing time must be in agreement with approved reference guides.
- Most of the finished product should be as close as possible to its natural characteristics or that for cooked product.
- Texture is affected by heat processing, however, the finished product should not easily break down or appear over-cooked.

Jams and Other Sweet Spreads

Excellent Meth Good Good Soci

Natural flavor of the fruit; not overcooked, overly sweet or tart; no scorched flavor.		6	100	<u> </u>	6,
Processed in boiling water canner with correct altitude adjustment made; no paraffin allowed. Jar filled to appropriate headspace (¼ inch). Color Fresh, natural color representative of dominant fruit; fruit pieces are translucent. Color uniform throughout. Free of discoloration, especially from scorching. Clarity Translucent and not "muddy" or cloudy looking, even though there is no separated jelled juice. Absence of crystals. Free of bubbles. Free of foreign matter (peel, seeds, etc.) and mold. Consistency Soft enough to spread; not runny or overly thick; not gummy or sticky. Fruit pieces are tender and hold their shape. Pieces of fruit are uniform in size. Fruit pieces evenly distributed throughout container. No separation or layering. Container Vacuum-sealed. Clean, clear glass standard canning jar. New lid and band free of rust; screwband clean, unbent and easily removed. Label clean, neatly placed and contains name of product, date processed, processing method and time. Flavor Natural flavor of the fruit; not overcooked, overly sweet or tart; no scorched flavor.	Characteristic				
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Comments	Natural flavor of the fruit; not overcooked, overly sweet or tart;				
ooninonts	Comments				

EXHIBITOR'S CORRECTION LIST FOR SCORE CARDS
Pack:
Color:
Clarity:
Consistency:
Container:
Flavor:
Comments from Exhibitor During Processing:

Jellies

Steellard And Good Sood Soot

Characteristic			
	The state of		
Pack Processed in boiling water canner with correct altitude adjustment made; no paraffin allowed.			
Jar filled to appropriate headspace (¼ inch).)		
Color Fresh, natural color representative of dominant fruit.			
Color uniform throughout.			
Clarity Free from cloudiness and fruit pulp (exception: pepper jelly).			
Absence of crystals.			
Free of bubbles.			
Free of foreign matter (peel, seeds, etc.) and mold.			
Consistency Firm enough to hold shape.			
Tender, not too stiff or tough - "quivery".			
Stays in one mass when shaken loose from jar; does not break.			
No separation or layering.			
Holds sharp edge when cut.			- 1
Container Vacuum-sealed.			
Clean, clear glass standard canning jar.			
New lid and band free of rust; screwband clean, unbent and easily removed.			
Label clean, neatly placed and contains name of product, date processed, processing method and time.			
Flavor Natural flavor of the fruit; not overcooked, overly sweet or tart; no scorched flavor.			
Comments			

Fruit Preserves

Exceller Very Good Good

Characterists	-	10,	GOG
Characteristic			
Pack Processed in boiling water canner with correct altitude adjustment made; no open kettle canning.			
Jar filled to appropriate headspace (¼ inch).			
Liquid covers all solids; no floating pieces.			
Good proportion of solids and liquids.			_
Quality of Fruit Pieces uniform in size and shape.			
Fresh, natural color to fruit; uniformly translucent and characteristic of cooked product.			
Pieces retain shape; firm yet tender; free of mushiness; clean cut edges to cut pieces.			
Fruit free from discoloration, blemishes, bruises, brown or black spots, insect damage.			\top
Quality of Syrup Syrup or jellied juice is clear, and bright in color. Syrup in most preserves appears thick to "heavy" like honey and surrounds all fruit.			
Free from any sediment, unintended seeds, peels, or other particles such as fibers, core and strings.			
Free from foam or large amounts of trapped air; few bubbles.			
Container Vacuum-sealed.			
Clean, clear glass standard canning jar.			
New lid and band free of rust; screwband clean, unbent and easily removed.			
Label clean, neatly placed and contains name of product, date processed, processing method and time.			
lavor Natural flavor of the fruit; not too sweet or strong from overcooking.			

Pack:		
Color:		
Clarity:		
Consistency:		
Container:		
Flavor:		

Comments from Exhibitor During Processing:

EXHIBITOR'S CORRECTION LIST FOR SCORE CARDS

		ě.	







BAKED GOODS - GENERAL JUDGING RULES

Rules: <u>Safety is of the utmost importance</u>. Contact CSU/Ann Duncan/970 244-1839 with questions regarding canning classes in Grand Junction, high altitude checking, or CSU Extension requirements using recipes from resources which use USDA recommendations for processing. Website Information available at http://tra.extension.colostate.edu/ or email: ann.duncan@colostate.edu

Any entry not in compliance with judging guidelines or exhibiting spoilage will be disqualified. **Quality criteria based on visual judging. Judges may refrain from tasting preserved food.**

- Exhibitor's name is not to be shown on exhibit piece. Entry submissions must have been backed by the person in whose name they have entered except in Group Division.
- At the direction of the Open Class Coordinator and/or judge, classes may be combined or divided.
- Exhibit(s) must have been completed between August 2022 and July 2023.

 Each exhibitor is limited to 2 (two) entries per class. (For the NEW King/Queen of the Kitchen Contest. See Page 2)
- Recipe and nutritional commentary is required on all entries in the Baked Goods Department. The recipe must be affixed to
 the container and must include approved source of recipe (resource's name, year published and page number or date accessed
 online and website link), ingredients, preparation instructions, method, time and temperature on a 3 x 5 recipe or index card. All
 artificial coloring used in baked products must be specified in recipe.
- All baked products must be labeled properly. Label <u>must</u> include the following information:

Name of Product

Method of preparation

Recipe and nutritional commentary

- All divisions in Baked Goods must be home prepared. NO MIXES.
- All baked entries must be on or in a disposable container. Delivery of baked entries on anything besides disposable container(s) will be turned away from submission.
- NO CRÈME PIES OR CHEESECAKES.
- QUANITY: Breads, cakes or pies limited to two (2) per entries, per class.

Division 162 - Quick Bread

Classes:

- 1. Gluten Free Quick Bread, any type (1)
- 2. 1 Loaf of 100% whole wheat
- 3. 1 Loaf of Banana Bread
- 4. Biscotti (4)
- 5. Crackers (6)
- 6. Corn Tortillas (4)
- 7. Coffee cake, Tea breads, no yeast (1)
- 8. Refrigerator (6)
- 9. Doughnuts, no yeast (6)
- 10. Gluten Free Quick Bread, any type (1)
- 11. Foreign Bread, no yeast (1)
- 12. Grain Bread, any grain, no yeast (1)
- 13. Muffins, no paper cups (4)
- 14. Zucchini Bread Loaf (1)
- 15. Any other Quick Bread not listed above (1)

Division 163 - Cakes (Exhibits will not have any frostings, glazes, or powdered sugar, except the Decorated Baked Good Division)

Decorated cakes can have frosting. Cakes should be placed on a very firm, disposable surface, cut parallel to the shape of the cake and no more than 1 1/2" larger in each direction than the dimensions of the cake. The surface should be covered with a food safe covering. Projects in this class may be cut. Judging will be based solely upon frosting applied evenly and neatly, and the decorations and design suitable for the shape of the baked good entry. the decorated classes are in bold.

Classes: For Division 163

- 1. Cake, white (1)
- 2. Cake, yellow (1)
- 4. Cake, carrot (1)
- 5. Cake, spice (1)
- 6. Cake, chiffon (1)
- 7. Cake, angel food (1)

DEPARTMENT: BAKED GOODS continued	
Division 164 - Cookies Classes: 1. Bars (6) 2. Decorated Cookies (6)	
3. Drop (6) 4. Brownles (6)	
5. 5. Pressed (6)	
6. No Bake (6)	
7. Molded or Rolled (6)	
8. No Bake (6)	8
9. Refrigerator	
10. Any Other Cookie Variety, please specify (6) 11. Cupcakes & Cookies (6)	
11. Cupcakes & Cookies (b)	
Division 165- Pies	
Classes:	
1. Single Crust	
2. Double Crust	
3. Crumb Crust	
4. Any other Pie please specify	
Division 166 - Candies & Confections	Division 167- Good For Your Health
Classes:	Class:
1. Brittle (6)	This division is for modified or substituted
2. Butterscotch & Toffee(6)	ingredients in a recipe that ingredients in a recipe that
3. Caramels (6)	reduces fat, calories or sugar. General rules apply.
4. Dipped Chocolates (6)	
5. Divinity Nougat Bars (6)	Class:
6. Fudge, dark (6)	 Gluten Free (modified for health.)
7. Fudge. white (6) 8. Fudge, any variety, please specify.	PUMPITORIE NOTE PLEASE AND ALL DAVIDE CONTROL
9. Hard Candy (6)	EXHIBITOR'S NOTE: PLEASE READ ALL RULES FOR THE BAKING DIVISIONS BEFORE STARTING PROJECTS.
10. Jellied Candy (6)	DANING DIVISIONS BEFORE STARTING PROJECTS.
11. Mints (6)	
12. No Cook (6)	"Fair Theme" should be placed on the top of Registration Form if needed.
13 Penuche (6)	The state of places on the top of hebish bright it liesates.

Baked Goods Foods Judging Sheet

14. Taffy (6)

15. Candy, any other variety, please specify (6)

					The second secon		
	Excellent	Good	Fair	Poor	Comments		
General Appearance of Product							
Color							
Crust or Outer Covering				160			
Shape and Volume							
Texture		6					
Crumb, Moist or Dry		-					
Consistency							
Tenderness					,		
Flavor							





AGRICULTURE AND HORTICULTURE - GARDEN VEGETABLES & CROPS

Entry Forms: Pre-registration is always encouraged. Pre-registration ends Friday, June30th, 2023 at 5:00 PM at the Fairgrounds Office.

Entry Forms found at www.mesacountyfair.com Fair Theme for 2023 is "Acres of Fun"

Exhibit must have been completed between August 2022 and June 2023, planting season for your class.

Exhibits Received Day: See Page 2. Exhibits Release Day: See Page 2.

Contest Note: This Department is a candidate for the NEW KING/QUEEN OF THE KITCHEN CONTEST. See Table of Contents Page.

AGRICULTURE & HORTICULTURE - GENERAL JUDGING RULES

- Exhibit(s) must have been completed between August 2020 and June 2023.
- Each exhibitor is limited to five (5) entries per class. Exhibitor's name is not to be shown on exhibit piece.
- Select Agriculture and Vegetable/Fruit exhibits for uniformity in size, color, and free from insect, disease, or mechanical injury.
- All exhibits should be clean.
- · Agriculture exhibits will be judged for market use.
- Vegetables/Fruits will be judged for table use.
- Exhibit the number of specimens in parentheses.

Division 168- Agriculture (Agronomy)

Classes: (twelve (12) stems tied together constitutes a bundle)

- 1. Corn (6 stalks with roots removed)
- 2. Barley (12 stems 1 bundle)
- 3. Oats (12 stems 1 bundle)
- 4. Wheat, (12 stems 1 bundle)
- 5. Alfalfa (12 stems 1 bundle)
- 6. Hay (12 stems 1 bundle)
- 7. Clover (12 stems 1 bundle)
- 8. Grass (12 stems 1 bundle)
- 9. Sorghums (12 stems 1 bundle)

Division 169- Horticulture - Garden Vegetables/Fruits Crops

Classes:

- 1. Green Beans (with12 stems attached)
- 2. Yellow Beans (with 12 stems attached)
- 3. Bean any other variety (with 12 stems attached)
- 4. Broccoli (1 head)
- 5. Cabbage (1 head)
- 6. Carrots (4 with 2" top and root attached)
- 7. Cauliflower (1 head)
- 8. Cucumbers, pickles (3)
- 9. Cucumbers, slicers (3)
- 10. Cucumbers, burp less (3)
- 11. Cucumbers, any other variety (3) please specify
- 12. Fruits, apples (6)
- 13. Fruits, peaches (6)
- 14. Fruits, strawberries (6)
- 15. Fruits, raspberries (12)
- 16. Fruits, any other variety (12)
- 17. Garlic (1 bulb with 2" top)3. Bean any other variety (with 12 stems attached)
- 18. Kale (1 head)
- 19. Lettuce(1 head)
- 20. Lettuce, Bibb (1 head)
- 21. Lettuce, green leaf (1 head)
- 22. Lettuce, romaine (1 head)
- 23. Onions, white (3 with 1/2" tops)
- 24. Onions, yellow (3 with 1/2" tops)

DEPARTMENT: AGRICULTURE continued

- 26. Onions, green (3 with 3" tops with roots)
- 25. Onions, red (3 with 1/2 " tops)
- 27. Peas, pod (12 with stems)
- 28. Peas, sugar snap (12 with stems)
- 29. Peppers, Anaheim (3)
- 30. Peppers, bell (3)
- 31. Peppers, jalapeno (3)
- 32. Potatoes, red (4 unwashed and excess dirt removed)
- 33. Potatoes, russet (4 unwashed and excess dirt removed)
- 34. Potatoes, Yukon Gold (4 unwashed and excess dirt removed)
- 35. Potatoes, any other variety (4 unwashed and excess dirt removed)
- 36. Squash, summer (3)
- 37. Squash, zucchini (3)
- 38. Squash, any other variety (6)
- 39. Tomatoes, cherry (6)
- 40. Tomatoes, red (4)
- 41. Tomatoes, green (4)
- 42. Tomatoes, any other variety (4)
- 43. Turnips (4 with 1" tops)
- 44. Vegetables any other variety (4)



Division 170 - Herbs

Classes: (3 sprigs with leaves in uniform condition)

- 1. Dill
- 2. Lavender
- 3. Mint
- 4. Parsley
- 5. Oregano
- 6. Thyme

plastic container keeps herbs in condition in time for judging.

7. Sage 8. Herb, any other variety
It is recommended that a little water in a clear

0

Division 171 - Eggs (5 total consistent in size & shape Classes:

1. Same Color

2. Multiple Colors

"Fair Theme" should be written on the Registration Form if needed.

EDITOR'S NOTE: HORTICULTURE SCORE SHEET

Dept. Section	-		Name	
Class#		11	Exhibit Placing	

	Excellent	Good	Needs Improvement	Comments
Meets Fair Book Criteria				
General Apperance		-		2
Neatness/Cleanliness				
Uniformity of size, shape & color				
Condition (freedom from injury, defects, disease)				
Maturity/Ripeness		- 1		
Freshness/Firmness		-		
Tenderness				
Flavor				



FLORICULTURE & FLOWER ARRANGEMENTS

Entry Forms: Pre-registration is always encouraged. **Pre-registration ends Friday, June 30th 2023 at 5:00 PM at the Fairgrounds Office.** Entry Forms found at www.mesacountyfair.com **Fair Theme for 2023 is "Acres of Fun"**.

The Floral Department Theme for 2023 Flower Exhibits/Container Gardens is "Busy as Bees".

Exhibits Received Day: See Page 2. Exhibits Release Day: See Page 2.

Contest Note: This Department is a candidate for the NEW KING/QUEEN OF THE KITCHEN CONTEST. See Table of Contents Page 2.

FLORICULTURE & FLOWER ARRANGEMENTS - GENERAL JUDGING RULES FOR FLORICULTURE AND ARRANGEMENTS

- Each exhibitor is limited to five (5) entries per class. (For the NEW King/Queen of the Kitchen Contest. See Table of Contents Page 2.
- Exhibitor's name is not to be shown on exhibit piece or container.
- Exhibit(s) must have been completed between August 2022 and June 2023.
- FLORICULTURE & FLOWER ARRANGEMENTS All cut flowers must have been grown by the exhibitor. Any exhibitor is allowed to replace wilted flowers after the day of judging, please check with the Open Class Coordinator first.



Remember the Department Lead's Theme: "Busy As Bees"

Floriculture

Division 172- Flowers

Classes:

- 1. Aster (3)
- 2. Bachelor Button (3)
- 3. Columbine (3)
- 4. Coneflower (3)
- 5. Chrysanthemum (3)
- 6. Cosmos (3)
- 7. Dahlia over 8" (1)
- 8. Dahlia under 8" (2)
- 9. Daisy (3)
- 10. Delphinium
- 11. Gladioli (1)
- 12. Gaillardía, blanket flower (3)
- 13. Lily and Day Lilies (2)
- 14. Marigold (3)

- 15. Marigold Miniatures (5) 3/4 " 1 3/4"
- 16. Nasturtiums (3)
- 17. Pansies (3)
- 18. Petunia single (3)
- 19. Petunia double (3)
- 20. Phlox (3)
- 21. Rose
- 22. Rose Miniature (1 cluster)
- 23. Sweet Pea (3)
- 24. Snapdragon (2)
- 25. Sunflower (2)
- 26. Zinnia (3)
- 27. Flower, or Any Other Pollinating Attracting Flower please specify (3)



Division 173 - **Flower Arrangements** Classes:

- 1. Dried Flower Arrangements
- 2. Fresh Flower Arrangements

Division 174- Potted Plants Classes:

- 1. Flowering
- 2. Foliage
- 3. Fairy Garden
- 4. Hanging Basket Flowering
- 5. Hanging Basket Foliage
- 6. Cacti and/or succulent
- 7. Terrarium
- 8. Themes 2023 Flower Department Theme: "Busy As Bees" 2023 Fair Theme: "Acres of Fun"
- 9. Unique Container (with plants being exhibited inside a unique. container . Like a Bee.)
- 10. Unusual Container (with plants being exhibited inside an unusual container. Like a Bee.)
- 11. Potted Plants, any other, please specify

"Fair Theme" should be written on the top of Registration Form if needed.

Judging Sheets for Floral and Floral Arrangements are here! (Lengthwise)

Flo	ricult	ure		Т									ger 	ner	nts					-		1
			Comments						,				Comments	0.1		78	× ×		W.		9	
			Needs Improvement										Needs Improvement								9	
8		×	Good										Good									
	Name	Exhibit Placing	Excellent										Excellent									
Floriculture	Dept.	Class #		Meets Fair Book Criteria	General Apperance	Neatness/Cleanliness	True to Type	Free of Blimishes (Insect/Disease/etc.)	Maturity	Foliage	Proportion	Size/Color/Shape		Meets Fair Book Criteria	General Apperance	Neatness/Cleanliness	Condition of Foliage	Condition of Flowers	Originality	Creativity	Intrepretation of Theme	Size/Color/Shape





Beer & Wine Department

Entry Forms: Pre-registration is always encouraged. Pre-registration ends Friday, June 30, 2023 at the Fairgrounds Office.

Entry Forms found at www.mesacountyfair.com Fair Theme for 2023 is "Acres of Fun".

Exhibit must have been completed between August 2022 and July 2023.

Exhibits Received Day: See Page 2. **Exhibits Release Day:** See Page 2.

This Department is a candidate for the NEW KING/QUEEN OF THE KITCHEN CONTEST. See Table of Contents Page.

BEER & WINE - GENERAL JUDGING RULES FOR BEER & WINE

- Exhibitors must be 21 years old or older.
- Exhibit(s) must have been completed between August 2022 and June 2023.
- Each exhibitor is limited to three (3) entries per class. Exhibitor's name is not to be shown on exhibit piece.
- QUANITY: 1 (one) 750 ml or equivalent bottle.
- Label with variety type, no commercial labels allowed.

DIVISIONS FOR BEER

Division 175 - Ale Classes For Division 226 - Ale

- 1. Pale
- 2. Brown

Division 176 -Lager Classes For Division 179

- 1. Light
- 2. Dark
- 3. Steam

Division 177- Specialty Classes For Division 228

- 1. Belgian, please specify
- 2. Fruit, please specify 1. Light
- 3. Honey
- 4. Any other Beer, please specify



DIVISIONS FOR WINE

Division 178 - Grape

Classes:

- 1. Chardonnay
- 2. Sauvignon Blanc
- 5. Zinfandel
- 6. Any other Grape, please specify

Division 179-Non Grape

Classes:

- 1. Barley
- 2. Meade
- 3. Rose & Blanc de Noir Wines
- 4. Any other Non Grape, please specify
- 4. Cabernet Sauvignon

Division 180- Organic

- 1. Organic Red
- 2. Organic White
- 3. Any other Organic, please specify

"Fair Theme" should be written on top of Registration Form.

PERMISSION TO PICK UP LIABILITY FORM

(Families with multiple entries excluded)

The Release Person MUST have a Driver's License*

l, give	e permission for to pick up my exhibits.
Print Name of Exhibitor	Print Name of Other Person
Signature:	Date:
* I am the Person picking up Fair Exhibits with permission:	
	Signature
xxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxx	Date: CXXXXXXXXXXXXXXXXXXXXXXXXXXXXXX
	or Processing Lead Cuts Along Line class Coordinator's Records Only
Name:	
*Driver's License #	*State:
Open Class Coordinator's or Processing Lead's Signature at Date:	fter the below chart is filled out:
Exhibit Numbers	Brief Description()s are:

Continue on back if not enough room

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Mesa County Fair 2023 Open Class Exhibit Form

				(When Group effort is involved please see Chart Section)
Mailing	Address:			This info pulse on Adultation Desfers in a least of the second
City, Sta	ite, zip:			(This info only on Adult thru Professional unless the over 80 category is a Professional)
Email A	ddress:			Phone:
(Office	or Open Class	Coordinator U	se ONLY)	
Exhibit '	Tag Number i	s used when E	intries are submitted	for Entry)
of	Exhibit's	Division #	Class #	Description of Entry, Name of Entry, Variety, Etc.
xhibits	Tag #			coordinate of Endry variety, Etc.
1,				
2.				
3.				
4.				
5.				
6.				
7. 8.				
9.				
10.				
10.				
the item i	ncluding the m	edia(s) , techniq	ue, or material the item	partment Guidelines will be placed in the Class #9999, to include a brief description is made of. A class will follow the following year. imed Class #999 Description: Copper Pipe Key Holder. WE DO NOT TURN AWAY A Chart Section:
				 (E) Elementary - Child 8 years old or younger (Y) Youth - 9-13 years old (IY) Intermediate Youth - 14-18 years old
Please s	ee chart)			(A) 19 years and older-Nonprofessional(G) Group - more than exhibitor working on same exhibit. May be
Intrant ¹			group designation fro ng and place in box)	Adult or Child. (C) Any handicap that affected performance skills in that class. (SS) Over 80 years old will be designated as Silver Seniors. (P) Adults who have income using exhibits entered. Must have at
				least 25% of yearly income with previous year using those exhibits entered. Exhibitor may file a business card at processing with the Open Class Coordinator.
	g this 2023 Ex the 2023 Guid		cknowledge that I ha	ve read all the Rules and Guidelines on pages 1 and 2, and each Departm
xhibitor	s Signature			Exhibitor's Signature if in a Group Effort Date:

Questions: Mesa County Fairgrounds 2765 Hwy 6 & 50 South (Orchard Mesa) Grand Junction, CO 81503 970 255-7107.

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