# ARKANSAS VALLEY FAIR
# OPEN CLASS COMPETITION
# FOODS DIVISION
### August 12 - 17, 2025

For more information call the Otero County Extension Office 254-7608 or Sally Cope at 254-7483 or 254-7723

**SUPERINTENDENT:** Judy Brown

**ENTRY DATE & TIME:** Tuesday, August 12, 2025, from 8:00 a.m. – 1:00 p.m.
*No entries will be accepted after this time.*

**ENTRY LOCATION:** Exposition Building, Arkansas Valley Fairgrounds

**ENTRY FEES:** $1.00 per item

**RULES AND REGULATIONS:**

- All products must have been prepared since August 31, 2024, by person entering them. No more than one entry by an exhibitor in any one class.
- **Please no recipes using cream cheese**
- Competition is open to all persons, male or female.
- Professionals may exhibit. A professional is a person deriving any financial income from their skills in canning, baking, etc.
- No product may be entered which is not found in the premium list.
- All canned products must include the following information on the label: name of the product; method of preparation (type syrup, type pack, any additional ingredients added) as applies to product canned; method of processing (pressure canner or water bath only) and pounds of pressure used if food pressure canned; elevation at which processing was done; exact processing time; date processed.

EXAMPLES:

| PEACHES | STRAWBERRY JAM | GREEN BEANS |
|---|---|---|
| vinegar salt dip | hot pack | hot pack, ½ tsp salt |
| hot packed - thin syrup | powdered pectin added | pressure canned at |
| boiling water bath canned | boiling water bath | 12-1/2 lbs |
| 35 minutes at 5000 feet | 10 minutes at 5000 feet | 30 minutes @ 5000 feet |
| September 15, 2024 | April 25, 2025 | September 1, 2024 |

- Processing times information are from the 2006 (or current) Ball Blue Book and high-altitude adjustments.

- Elevation for area towns:

| | | | |
|---|---|---|---|
| Cheraw: | 4131 | La Junta: | 4078 |
| Fowler: | 4341 | Rocky Ford: | 4180 |
| Manzanola: | 4255 | Swink: | 4121 |

- All jars and glasses must be standard caps and jars (with stamped name on jar) and labeled as above without exhibitor's name. No blue jars accepted.

- Appropriate packaging needs to be used to cover products, such as plastic wrap, waxed paper, or a zip type bag.

**JUDGING AND AWARDS:**

- Judging will begin at 2:00 p.m. on Tuesday, August 12, 2025, on the Fairgrounds in Rocky Ford.

- Any article may be tested to the satisfaction of the judge. Judging will follow state fair rules.

- In those classes in which no competition exists, or if, in the opinion of the judges, an article exhibited is not worthy of a first award, the judge may award second, third, or no award. All items will be graded, and only blue grade items will receive first, second, or third awards.

- If there are enough similar items entered in any "Other" category to make a class, they will be judged separately. The decision is up to superintendents and judges.

- Prize categories are: Best Use of Watermelon or Canteloupe (any product that has used cantaloupe or watermelon – baking, canning, etc.) or looks like a melon (cake decorating, candy, etc.) – sponsored by Scaff Brothers; Judge's Choice Jr. & Sr. – sponsored by Rocky Ford Food Market; Most entries (person with the most entries in competition) – sponsored by Safeway; Most Promising Young Baker (Jr. division) – sponsored by Walmart.

- Food items in bakery division not used for display need to be picked up after 2:00 p.m. (or after judging is completed) on Tuesday, August 12, 2025. Decorated cakes will be left intact for display.

**CHECK-OUT TIME:** *Sunday, August 17, 2025, 1:00 p.m. – 3:00 p.m. – No Exceptions!*

- Pick up ribbons and cash prizes. Prize money will be forfeited if not picked up between check out times.

- Canned goods need to be picked up before 3:00 p.m. on Sunday, August 17, 2025.

- Workers will not be responsible for lost, stolen, broken items or items left after check-out time. The greatest caution will be taken, however, to ensure safety of displays.

# FOOD PRESERVATION DIVISION

## DEPARTMENT A - CANNED FRUITS

All fruits must be processed in boiling water bath. Fruits should be uniform in size, natural color and shape, well preserved. Liquid should be clear and bright, covering food in jar.

Class

1. Apricots
2. Peaches
3. Pears
4. Apples
5. Apple Sauce
6. Pitted Red Pie Cherries
7. Black Sweet Cherries
8. Rhubarb in Syrup
9. Plums
10. Miscellaneous Fruit
11. Grape Juice
12. Any Other Fruit Juice
13. Tomatoes – water bath process
14. Tomato Juice

## DEPARTMENT B - CANNED VEGETABLES

Prime stages of maturity, tender and firm vegetables. Vegetables should be uniform in size and shape. Natural clear bright color. Clear liquid should be covering food in jar. All entries must be canned in pressure canner.

Class

15. Green or Wax Beans - cut or broken
16. Beans, fancy pack or whole
17. Corn
18. Asparagus
19. Beets, small whole
20. Beets, sliced or diced
21. Carrots
22. Mixed Vegetables
23. Miscellaneous Vegetables (other than above) - label variety
24. Stewed Tomatoes, tomatoes canned with non-acid vegetables
25. Sweet Peppers
26. Chilies (No Vinegar)
27. Vegetable Juice
28. Tomatoes – pressure cooker process

## DEPARTMENT C - JELLIES (COOKED)

Standard jelly jars must be used. All other containers will be disqualified. Jelly must be processed in boiling water bath. Jellies should hold shape, cut easily with a spoon leaving sharp edges, not syrupy or sticky but spreadable. NO PARAFFIN.

Class

29. Apple Jelly
30. Crabapple Jelly
31. Chokecherry Jelly
32. Grape Jelly
33. Plum Jelly
34. Cherry Jelly
35. Red Raspberry Jelly
36. Mint Jelly
37. Cranberry Jelly
38. Strawberry Jelly
39. Rhubarb Jelly
40. Combination 2 or more
41. Miscellaneous Jellies (other than above) - label variety

## DEPARTMENT D – PRESERVES & MARMALADE

Must be sealed jars processed in a boiling water bath. NO PARAFFIN. **Preserves:** Uniform and distinct pieces of fruit in syrup or jelly juice. **Marmalade:** Small transparent pieces of fruit and peel in soft jelly. **Conserves:** Similar to jam but always mixture of fruit and usually has nuts and sometimes raisins.

Class

42. Tomato Preserves
43. Cherry Preserves, red or black
44. Peach Preserves
45. Pear Preserves
46. Strawberry Preserves
47. Plum Preserves
48. Miscellaneous Preserves (other than above) - label variety
49. Miscellaneous Marmalade - label variety
50. Miscellaneous Conserves - label variety
51. Watermelon Preserves

**DEPARTMENT E - BUTTERS & JAMS (COOKED)**
Must be sealed jars processed in boiling water bath. NO PARAFFIN. **Jams:** Chopped or mashed fruit cooked with sugar to form thick mixture. **Butters:** Pureed fruit pulp, sugar and spices of smooth consistency.
Class
52. Apple Butter
53. Peach Butter
54. Plum Butter
55. Pear Butter
56. Miscellaneous Butter - label variety
57. Peach Jam
58. Plum Jam
59. Cherry Jam
60. Strawberry Jam
61. Raspberry Jam
62. Blackberry Jam
63. Any other Berry Jam
64. Apricot Jam
65. Combination (2 or more fruits) - label variety
66. Miscellaneous Jams (other than above) - label variety

**DEPARTMENT F - PICKLES & RELISHES (PINT OR QUART)**
Must be sealed jars processed in boiling water bath. Uniform in size, color and shape. Tender plump or crisp according to kind. Clear liquid, not cloudy. Product retains natural color and flavor.
Class
67. Pickled Onions
68. Pickled Fruit
69. Pickled Beets
70. Pickled Cucumbers, sweet
71. Pickled Cucumbers, dill
72. Pickled Cucumbers, limed
73. Pickled Peppers, red or green
74. Sauerkraut
75. Mustard Pickles
76. Mixed Vegetable Pickles
77. Bread and Butter Pickles
78. Any other Pickled Vegetable
79. Tomato Catsup
80. Chili Sauce
81. Salsa
82. Any Other Sauce
83. Pepper Relish
84. Corn Relish
85. Cucumber Relish
86. Any other Vegetable Relish

**DEPARTMENT G - DRIED FOODS**
Class
87. Fruit Leathers (6 pieces)
88. Dried Fruit (½ cup) see note
89. Dried Vegetables (½ cup) -(see note)
90. Soup Mix (½ cup) see note
91. Dried Meats (6 pieces)
92. Quick breads made with dried food (recipe must be included)
93. Herbs (1 oz.) (see note)
94. Noodles (4 oz.)

NOTE: For dried food only: One exhibitor may enter three (3) or more varieties in classes 88, 89, 90, 93. Must be packaged in appropriate containers for dried products.

**DEPARTMENT H - NUTRITIOUS SNACKS**
Mixtures: Place one half cup of mixture in small plastic bag. Candy, cookies or bars: Place on paper plate in plastic bag.

Class
95. Granola Mix, recipe required
96. Trail Mix, recipe required
97. Cookies or bars, (3), recipe required
98. Candy, (6 pieces) recipe required
99. Muffins, (3) recipe required

# BAKERY DIVISION

**DEPARTMENT I - YEAST BREADS**
Yeast bread should have a uniform golden crust, smooth, well-rounded top, slice easily and hold shape. The texture should be moderately fine, even grained and free from large air bubbles. The flavor should be pleasant, well baked, bland nut-like taste. Allow bread to cool before wrapping.
Class
100. Loaf White Bread

101. Loaf Whole Wheat Bread - at least 90%
102. Loaf Raisin Bread
103. Loaf Rye Bread
104. Loaf any other Flour or Grain Bread
105. Dinner Rolls, any form (3)
106. Dinner Rolls, Whole Wheat (3) - at least 90%
107. Cinnamon Rolls (3)
108. Raised Doughnuts (3)
109. Raised Coffee Cake
110. Raised Special Rolls (3)
111. Holiday Breads (Easter, Christmas, St. Patrick's, etc.)
112. Sourdough – any item

**DEPARTMENT J - QUICK BREADS**

Quick breads should be even or slightly rounded, golden brown crust, equally light throughout. Texture should be fine even grain, not crumbly. Flavor should be characteristic of ingredients. Any nuts or fruits should be uniformly distributed. No Quick Bread Mixes.

Class

113. Loaf Nut Bread, no fruit or vegetables
114. Loaf Banana Bread with nuts
115. Loaf Banana Bread without nuts
116. Loaf Other Fruit Bread with nuts
117. Loaf Other Fruit Bread without nuts
118. Loaf Vegetable Bread with nuts
119. Loaf Vegetable Bread without nuts
120. Muffins, any variety (3)
121. Biscuits (3)
122. Scones (3)
123. Cake Doughnuts
124. Gingerbread

125. Quick Coffee Cake, no yeast
126. Most Original Variety, quick bread, no yeast. Recipe must be included.
127. Any Other Quick bread, label variety

**DEPARTMENT K - ROUND THE WORLD BAKED GOODS**

Items must be labeled. Include name of item and country of origin. Items requiring refrigeration will not be accepted.

Class

128. Poticia
129. Foreign Coffee Cake (patica cake, stollen, kulich, etc.)
130. Foreign Coffee Cake; non yeast, (patica cake, stollen, kulich, streusel, etc.)
131. Foreign Pastries (3), yeast (French, Danish strudel, puff, etc.)
132. Foreign Pastries (3) non-yeast (timbale cases, rosettes, baklava, etc.)
133. Foreign bread, yeast rolls, (3), loaf (1)
134. Foreign bread, non-yeast, (soda bread, etc.) Individual servings (3), loaf (1)
135. Foreign Cookies
136. Tortillas (3)

**DEPARTMENT L - PIES**

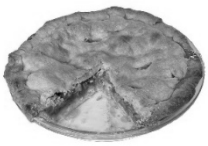
(NO CREAM OR CUSTARD PIES)

All pies must be in throw away pie tins. Two crusts required on all pies. NO CREAM OR CUSTARD PIES. Crust should be golden brown, flaky and crisp eating, cut easily with fork or knife but holds shape when served, pleasant flavor.

Fruit fillings should be whole fruit or sizes of pieces suited to fruit used. Texture should be tender but hold shape and flavor should be characteristic of fruit used. No starchy taste.

Class

137. Apple Pie
138. Cherry Pie
139. Peach Pie
140. Berry Pie, any variety - label variety
141. Mincemeat Pie
142. Raisin Pie
143. Rhubarb Pie
144. Any Other Fruit Pie (label variety)



**DEPARTMENT M - CAKES AND SPONGE CAKES**

<u>Cakes must be on a firm base (no glass or metal) no more than ½ inch wider than cake.</u> Cakes must be covered with transparent or wax paper. No cake mixes. Cakes should have a neat appearance, texture consistent with recipe and ingredients used, flavor well blended and

pleasant to the taste. **No cream cheese frostings allowed.** Decorated cakes can be uncovered.

Class

145. White Cake, iced-made with egg whites, 2 layer
146. Yellow Cake, iced-made with whole eggs, 2 layer
147. Chocolate Cake, iced, 2 layer
148. Spice Cake or Applesauce, iced or not
149. Pound Cake
150. Devil's Food Cake, iced, 2 layer
151. Carrot Cake
152. Fruit Cake, light or dark
153. Cup Cakes (3)
154. Any Other Cake (non-perishable) Include recipe for proper judging
155. Angel Food Cake, iced or not
156. Sponge Cake, iced or not
157. Light or Dark Chiffon - iced or not
158. Jelly Roll (not in tube-pan)
159. Bundt Cake - not filled

**DEPARTMENT N – DECORATED CAKES**

Decorated cakes will not be tasted; they are judged on skill of decorating. Cake forms may be used. Cakes must be on a firm base (no glass or metal) no more than ½ inch wider than cake. Decorated cakes can be uncovered.

Class

160. Decorated Cupcakes (3)
161. Decorated Cake

**DEPARTMENT O - COOKIES (EXHIBIT 3 PIECES)**

All cookies should be at least 2" and not more than 3" in diameter and must be placed on a small paper plate and placed inside a plastic bag. Cookies should be of an even thickness. Drop cookies should be free from thin edges or spreading and dropped from spoon - not pressed. All cookies should be free from excess flour on the outside and delicately browned unless recipe states otherwise. Flavor should be free from excess taste of spice, flavoring, molasses or other sweetening. Texture depends on type of cookies. Thin, rolled cookies or refrigerator cookies should be crisp, others should have a fine even grain, and be somewhat moist. All cookies should be tender. Bar cookies must be soft, chewy or cake-like inside.

Class

162. Drop Cookies
163. Filled Cookies
164. Brownies
165. Oatmeal Cookies
166. Bar Cookies
167. Chocolate Chip Cookies
168. Ginger Cookies
169. Rolled Cookies
170. Sugar Cookies
171. Refrigerator Cookies
172. Press Cookies - shaped before baked
173. Peanut Butter Cookies
174. Decorated Cookies
175. Miscellaneous Cookies - other than above, label variety
176. Unbaked Cookies

**DEPARTMENT P - MICROWAVE COOKERY**

Class

177. White or Yellow Cake, any kind
178. Candy (3 pieces)
179. Cookies (3)
180. Jelly or Jam, any variety
181. Muffins
182. Loaf quick bread, with or without nuts

**DEPARTMENT Q - CANDY (EXHIBIT 3 PIECES)**

Class

183. Mints
184. Fudge
185. Divinity
186. Brittles
187. Penoche or Brown Sugar Candies
188. Dipped Candy (Chocolate or summer coated)
189. Caramels
190. Toffee
191. Molded Candies
192. Miscellaneous

## JUNIOR DIVISION (16 AND UNDER)

**DEPARTMENT R – CAKES - JUNIOR**
Class
193. Cake, iced
194. Chocolate Cake, iced
195. Any Other Cake
196. Cupcakes (3)

**DEPARTMENT S – DECORATED CAKES – JUNIOR**
Class
197. Decorated Cup Cakes (3)
198. Decorated Cake

**DEPARTMENT T – COOKIES - JUNIOR**
Class
199. Brownies (3)
200. Chocolate Chip Cookies (3)
201. Peanut Butter Cookies (3)
202. Sugar Cookies (3)
203. Bar Cookies (3)
204. Drop Cookies (3)
205. Misc. Cookies (3)
206. Unbaked Cookies (3)

**DEPARTMENT U – BAKED GOODS - JUNIOR**
Class
207. Pies, any variety (except cream or custard)
208. Fruit and/or Nut Bread
209. Yeast Rolls (3)
210. Loaf White Bread
211. Loaf Whole Wheat Bread (90% wheat)
212. Muffins (3)
213. Scones (3)
214. Quick Breads

**DEPARTMENT V – FOOD PRESERVATION - JUNIOR**
Class
215. Jelly or Jam, any variety, label content and date
216. Canned Fruit
217. Canned Vegetables
218. Pickles & Relishes (Pint or Quart)
219. Nutritious Snacks
220. Dried Foods
221. Candy (3 pieces) on plate in plastic bag

## PROFESSIONAL DIVISION

**DEPARTMENT W – CAKES – PROFESSIONAL**
Class
222. Cake, iced
223. Chocolate Cake, iced
224. Any Other Cake
225. Cup Cakes (3)

**DEPARTMENT X – DECORATED CAKES– PROFESSIONAL**
Class
226. Decorated Cupcakes (3)
227. Decorated Cake

**DEPARTMENT Y – COOKIES PROFESSIONAL**
Class
228. Brownies (3)
229. Chocolate Chip Cookies (3)
230. Peanut Butter Cookies (3)
231. Sugar Cookies (3)
232. Bar Cookies (3)
233. Drop Cookies (3)
234. Misc. Cookies
235. Unbaked Cookies (3)

**DEPARTMENT Z – BAKED GOODS - PROFESSIONAL**
Class
236. Pies, any variety (except cream or custard)
237. Fruit and/or Nut Bread
238. Yeast Rolls (3)
239. Loaf White Bread
240. Loaf Whole Wheat Bread (90% wheat)
241. Muffins (3)
242. Quick Breads
243. Scones (3)

**DEPARTMENT AA – FOOD PRESERVATION – PROFESSIONAL**

Class

244. Jelly or Jam, any variety, label content and date
245. Canned Fruit
246. Canned Vegetables
247. Pickles & Relishes (Pint or Quart)
248. Nutritious Snacks
249. Dried Foods
250. Candy (3 pieces) on plate in plastic bag

# ARKANSAS VALLEY FAIR
# OPEN CLASS COMPETITION
# FOODS
# Official Entry Blank

Entry Date & Time: Tuesday, August 12, 2025, 8:00 a.m. – 1:00 p.m.
**(No Entries Will be Accepted After this Time)**

Name
_____

Address _____ Phone _____

City/State/Zip _____

| Dept | Class | Item | (leave blank) |
|---|---|---|---|
| | | | |
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Additional items may be listed on the back.

RESPONSIBILITY FOR EXHIBITS:
All care possible will be used to insure the safety of the entries. However, under no circumstances will the fair be responsible for any loss, injury or damage done to, occasioned by, or arising from any article on exhibition or when left after check-out time.

**CHECK OUT TIME: 1:00 - 3:00 p.m. Sunday, August 17, 2025.**

A professional is a person deriving any financial income from their skills in canning, baking, etc.

I am a professional according to the above definition.

_____ _____

**(SIGNATURE) - AMATEUR** **(SIGNATURE) - PROFESSIONAL**