

# Colorado State Fair and Industrial Exposition

## 2026 Pantry Competition and Entry Requirements

### Entry Fee

- \$2 per item

### Age Groups

- Junior: 13 years of age and younger
- Youth: 14-18 years of age
- Open: 19 years of age and older

### Schedule

Location - drop-off and pick-up will be located in the Creative Arts Building

| Event                            | Date and Time   |
|----------------------------------|---|
| Entry Form And Fee Deadline      | July 22, 2026, by 4:00 p.m  |
| Drop-off                         | Monday, August 24, 2026, 9:00 a.m. - 1:00 p.m.  |
| Optional Non-Perishable Drop-off | August 2 & 3 (Sunday & Monday), 2026, 10:00 a.m. - 3:00 p.m.  |
| Judging                          | Closed to the public  |
| Judging Results                  | Judging results will be posted online on Monday, August 31st, at 5:00 p.m. Results will not be given before this time/date. |
| Pick-up                          | Wednesday, September 9, 2026, 10:00 a.m. - 3:00 p.m.  |

## Entry Requirements

These requirements are in addition to the 2026 Colorado State Fair General Competition Requirements, the General Entry & Fine Arts 2026 Competition & Entry Requirements, and the Colorado State Fair Exhibitor Code of Conduct.

- A. One entry per class.
- B. Entries deemed unfit for judging will not be accepted (e.g., unsealed canned goods, non-standard jars, cakes in pans, china, plastic or glass pie plates, spoiled foods, or items that contain perishable foods such as fruit that spoils quickly, etc.).
- C. Only entries that are made from scratch (made without the use of a prepared mixture of ingredients) by the exhibitor are eligible for competition.
- D. Professionals will not be allowed to enter any pantry classes. A professional is a person deriving any financial income from their skills in a specific division. For example, a professional baker is not permitted to enter any baking divisions; however, he or she can enter non-baking divisions.
- E. Any exhibit that becomes unsightly may be removed from display at the discretion of Colorado State Fair Management (Management).
- F. All non-placing baked goods become the property of the Colorado State Fair Authority (Authority) and will be donated. The only exceptions are Canned Goods and Heritage.
- G. When labeling items, do not include your name.
- H. Place labels on the base, not on any wrapping.
- I. Entries must be ready to check in when you arrive. There will be no labeling of jars after you arrive. Please be prepared. We operate in a tight timeframe, so please be courteous to your fellow exhibitors.
- J. Arrive with enough time to check in all your entries, especially if you have many.
- K. All items must have a label no larger than 3 inches by 3 inches on the bottom or back of the item unless otherwise noted in Division instructions. The label must include the class number and name, and the name of the item. DO NOT include your name.
- L. When a recipe is required, it must consist of the yield (amount of servings), ingredients with measurements, step-by-step preparation instructions, and cooking times and temperatures.

## Department Special Awards

- A. Sweepstake is a special rosette awarded by the Colorado State Fair Authority in each Pantry Division to the exhibitor accumulating the most total points based on the following formula:
- 1st place - 3 points
  - 2nd place - 2 points
  - 3rd place - 1 point
- B. Sweepstakes will be awarded in the Open age group and the Youth and Junior age groups combined. In the case of a tie, the winner will be the exhibitor with a) the least number of entries in that particular division and b) the most competition in that division's classes.

## Kitchen Royalty

- A. To be eligible, an exhibitor must be a Colorado resident.
- B. Exhibitors must compete in at least twelve (12) of the competitive Pantry Department Divisions (shown below) in the Open age group and place in ten (10).
- a. Pantry Department Division
    - i. Baked Foods from Natural Ingredients
    - ii. Baked Goods for Special Diets
    - iii. Baked Goods made with Honey
    - iv. Butters and Jams
    - v. Cakes
    - vi. Candy
    - vii. Canned Fruit
    - viii. Canned Vegetables
    - ix. Cookies
    - x. Dried Foods
    - xi. Heritage
    - xii. Jellies
    - xiii. Nutritious Snacks
    - xiv. Pickles and Relishes
    - xv. Pies
    - xvi. Preserves and Marmalades
    - xvii. Quick Bread

- xviii. Round the World Baked Goods
  - xix. Yeast Breads
- C. Exhibitors who have won Kitchen Royalty in the previous five (5) years, 2021-2025, are not eligible to compete for Kitchen Royalty in 2026. The Kitchen Royalty Award will be determined based on the total ribbon points won. Points will be calculated as follows:
- a. 1st place - 3 Points
  - b. 2nd place - 2 Points
  - c. 3rd place - 1 Point
- D. Colorado State Fair Authority will award the winning Kitchen Royalty a Rosette, \$200, and an Engraved Silver Bowl.

## Youth Kitchen Royalty

- A. To be eligible, an exhibitor must be a Colorado resident.
- B. Exhibitors must compete in at least nine (9) of the competitive Pantry Department Divisions (shown below) in the Youth or Junior age groups and place in seven (7).
- a. Pantry Department Divisions
    - i. Baked Foods from Natural Ingredients
    - ii. Baked Goods for Special Diets
    - iii. Baked Goods made with Honey
    - iv. Butters and Jams
    - v. Cakes
    - vi. Candy
    - vii. Canned Fruit
    - viii. Canned Vegetables
    - ix. Cookies
    - x. Dried Foods
    - xi. Heritage
    - xii. Jellies
    - xiii. Nutritious Snacks
    - xiv. Pickles and Relishes

- xv. Pies
- xvi. Preserves and Marmalades
- xvii. Quick Bread
- xviii. Round the World Baked Goods
- xix. Yeast Breads

C. Exhibitors who have won Youth Kitchen Royalty in the previous five (5) years, 2021 -2025, are not eligible to compete for Youth Kitchen Royalty in 2026. The Youth Kitchen Royalty Award will be determined based on the total ribbon points won. Points will be calculated as follows:

- 1. 1st place - 3 Points
- 2. 2nd place - 2 Points
- 3. 3rd place - 1 Point

D. Colorado State Fair Authority will award the winning Youth Kitchen Royalty a Rosette, \$50, and a Plaque.

## **Canning Criteria**

- A. All home-canned foods must be canned after July 29, 2025.
- B. All canned products shall be canned in clean, clear, standard brand-name glass jars (no mayonnaise jars, etc.), perfectly sealed with new, clean seals.
- C. Canned goods may be stored at home without rings, but rings are required for exhibition.
- D. Canned fruits and vegetables will not be opened, but will be judged on appearance in the jar. Other canned items will be opened and tasted at the discretion of the judge.
- E. Labeling of jars should occur at home. You will not be checked in if your jars are not labeled. You will be required to go to the end of the line if you need to step out to label your entries. All canned product entries must place the information label in the center of the side of the jar(s). Label sizes should be no more than 3 inches x 3 inches.
  - a.
- F. Labels must not cover the entire jar. No exhibitor names are allowed on labels. Entries must be labeled as follows:
  - a. Class Number and Name

- b. Product Name
- c. Date Canned
- d. Altitude
- e. Hot or Cold Pack
- f. Time Processed
- g. Method of Processing (hot water bath/pressure canner—, pounds of pressure)
- h. Method of Acidification of Tomatoes

#### G. Heat Process

- a. **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 the pressure process for low-acid food are the only recommended methods to preserve food in jars for shelf storage.
- b. **Time** for correctly heat processing food varies depending on each specific recipe or food type. Processing time must be in agreement with the approved reference guides.

#### H. Product Appearance

- a. **Produce** should be free from blemishes, disease, and spoilage. Recipes prepared with stems, pits, and peels intact are acceptable if the recipe is in keeping with approved guidelines.
- b. **Liquid** must be clear and free from cloudiness and small particles unless the inherent characteristics of ingredients affect product clarity.
- c. **Color** of the finished product should be as close as possible to its natural characteristics or that of a cooked product.
- d. **Texture** is affected by heat processing; however, the finished product should not easily break down or appear overcooked.
- e. **Ingredients** should retain their shape and size based on the type and preparation method. Ingredients should be cut into uniform pieces and packed evenly into each jar, allowing adequate room for the liquid to circulate throughout the jar during processing.

## **Pantry Divisions And Classes**

### **Canned Fruit Division 0020**

All fruits must be labeled and sealed in jars and processed in a boiling water bath. The fruits should be uniform in size, natural color, and shape, and well-preserved. The liquid should be clear and bright, covering the food in the jar. Follow the “Canning Criteria” listed above.

#### **Premiums**

- 1st - \$6
- 2nd - \$4
- 3rd - \$2
- The sweepstakes winner in the open group, and youth and junior groups combined, will receive a Rosette from the Colorado State Fair Authority

#### **Classes 0001-0013**

- 0001. Apricots
- 0002. Peaches
- 0003. Pears
- 0004. Apples
- 0005. Applesauce
- 0006. Pitted Red Cherries
- 0007. Black Sweet Cherries
- 0008. Tomatoes
- 0009. Fruit other than above (label variety)
- 0010. Pie Filling (label variety)
- 0011. Tomato Juice
- 0012. Grape Juice
- 0013. Any other fruit juice

## **Canned Vegetables Division 0021**

All entries must be in labeled and sealed jars and preserved using pressure canning. No steam pressure canners. Vegetables should be uniform in size and shape and have a naturally clear, bright color. The clear liquid should cover the food in a jar. Vegetables should be in the prime stages of maturity, tender, and firm. Follow the "Canning Criteria" listed above.

### **Premiums**

- 1st - \$6
- 2nd - \$4
- 3rd - \$2
- The sweepstakes winner in the open group, and youth and junior groups combined, will receive a Rosette from the Colorado State Fair Authority

### **Classes 0025-0034**

- 0025. Green or Wax Beans, cut or broken
- 0026. Beans cut or whole
- 0027. Corn
- 0028. Asparagus
- 0029. Beets, small and whole
- 0030. Beets, sliced or diced
- 0031. Carrots
- 0032. Vegetables, other than those listed above (note the variety on the label)
- 0033. Stewed Tomatoes (tomatoes canned with non-acid vegetables)
- 0034. Soup (note the name on the label)

## **Jellies Division 0022**

Jelly jars must be labeled. Standard jelly jars must be used. All jelly jars should be sealed. All other containers will be disqualified. Jelly must be processed in a boiling water bath. Jellies should hold

shape, cut easily with a spoon, leaving sharp edges, and not be syrupy or sticky. No paraffin. Follow the “Canning Criteria” listed above.

### **Premiums**

- 1st - \$6
- 2nd - \$4
- 3rd - \$2
- The sweepstakes winner in the open group, and youth and junior groups combined, will receive a Rosette from the Colorado State Fair Authority

### **Classes 0046-0058**

- 0046. Apple
- 0047. Crabapple
- 0048. Chokecherry
- 0049. Cherry
- 0050. Plum
- 0051. Grape
- 0052. Rhubarb
- 0053. Mint
- 0054. Any Berry
- 0055. A combination of two (2) or more
- 0056. Miscellaneous other than above (note the variety on the label)
- 0057. Any Fruit Syrup
- 0058. Savory (e.g., pepper)

### **Preserves and Marmalades Division 0023**

Must be in labeled and sealed jars and processed in a boiling water bath. Preserves are defined as uniform and distinct pieces of fruit in syrup or jelly. Marmalades are defined as small, transparent pieces of fruit and peel in soft jelly. Conserves are similar to jam but always include a mixture of

fruit, usually containing nuts, and sometimes raisins—no Paraffin. Follow the “Canning Criteria” listed above.

### **Premiums**

- 1st - \$6
- 2nd - \$4
- 3rd - \$2
- The sweepstakes winner in the open group, and youth and junior groups combined, will receive a Rosette from the Colorado State Fair Authority

### **Classes 0084-0090**

- 0084. Cherry Preserves, red or black
- 0085. Peach Preserves
- 0086. Strawberry Preserves
- 0087. Plum Preserves
- 0088. Preserves, other than those above
- 0089. Marmalade (note the variety on the label)
- 0090. Conserves (note the variety on the label)

### **Butter and Jams Division 0024**

Must be in labeled and sealed jars and processed in a boiling water bath. Jams are defined as chopped or mashed fruit cooked with sugar to form a thick mixture. Butter is defined as pureed fruit pulp, sugar, and spices of smooth consistency. No paraffin. Follow the “Canning Criteria” listed above.

### **Premiums**

- 1st - \$6
- 2nd - \$4
- 3rd - \$2

- The sweepstakes winner in the open group, and youth and junior groups combined, will receive a Rosette from the Colorado State Fair Authority.

### **Classes 0103-0118**

- 0103. Apple Butter
- 0104. Peach Butter
- 0105. Plum Butter
- 0106. Pear Butter
- 0107. Apricot Butter
- 0108. Butter other than the above (note the variety on the label)
- 0109. Peach Jam
- 0110. Plum Jam
- 0111. Cherry Jam
- 0112. Apricot Jam
- 0113. Blackberry Jam
- 0114. Strawberry Jam
- 0115. Raspberry Jam, red or black
- 0116. Any other Berry Jam (note the variety on the label)
- 0117. Combination of two (2) or more fruits, Jam (note the variety on the label)
- 0118. Jams other than the above (note the variety on the label)

### **Pickles, Relishes & Sauces Division 0025**

Must be in labeled and sealed jars and processed in a boiling water bath. Must be uniform in size, color, and shape, tender, plump, smooth, or crisp according to type. Pickles and Relishes must be in clear liquid, not cloudy. Products should retain their natural color and flavor. Follow the “Canning Criteria” listed above.

### **Premiums**

- 1st - \$6
- 2nd - \$4
- 3rd - \$2

- The sweepstakes winner of the open group, and the youth and junior groups combined, will receive a Rosette from the Colorado State Fair Authority

### **Classes 0150-0167**

- 0140. Pickled Fruit
- 0141. Pickled Beets
- 0142. Pickled Cucumbers, sweet
- 0143. Pickled Cucumbers, dill
- 0144. Pickled Cucumbers, limed
- 0145. Pickled Peppers, any color
- 0146. Sauerkraut
- 0147. Mustard Pickles
- 0148. Mixed Vegetable Pickles
- 0149. Bread and Butter Pickles
- 0150. Any other pickled vegetable (note the type on the label)
- 0151. Tomato Catsup
- 0152. Chili Sauce
- 0153. Salsa
- 0154. Any sauce other than those listed above (note the type on the label)
- 0155. Cucumber Relish
- 0156. Any other vegetable/fruit relish (not the type on the label)
- 0157. Chutney, any variety (note the type on the label)
- 0158. Barbeque Sauce (savory forward flavor profile)
- 0159. Barbeque Sauce (sweet forward flavor profile)
- 0160. Barbeque Sauce (spicy forward flavor profile)

### **Heritage Division 0026**

Must include recipe. See Entry Requirement 'L' for specifics.

### **Premiums**

- 1st - \$6

- 2nd - \$4
- 3rd - \$2
- The sweepstakes winner in the open group, and youth and junior groups combined, will receive a Rosette from the Colorado State Fair Authority

### **Classes 0170-0177**

- 0170. Hand Soap (one bar or one container)
- 0171. Laundry Soap, Flakes, Powder, or Liquid (one container)
- 0172. Shampoo (one container)
- 0173. Hand Lotions or Creams (one container)
- 0176. Cooking Extracts (vanilla, almond, peppermint, lemon, etc.)
- 0177. Medicinal Home Remedies (infusion, decoction, extract, tincture, oil, ointment, etc.)  
Recipe required. The recipe should list the ingredients, the purpose of each ingredient, how it was prepared, and what the remedy is for.

### **Honey Division 0027**

Must include label. See Entry Requirement 'K' for specifics.

#### **Premiums**

- 1st - \$6
- 2nd - \$4
- 3rd - \$2
- The sweepstakes winner in the open group, and youth and junior groups combined, will receive a Rosette from the Colorado State Fair Authority

### **Classes 0186-0195**

- 0186. Comb Honey cut or chunk style (4 inches x 4 inches or equivalent) submerged in Honey
- 0187. Comb Honey cut or chunk style (4 inches x 4 inches or equivalent) not submerged in Honey

- 0188. Comb Honey, section style
- 0189. Honey - one pound, white or better
- 0190. Honey - one pound, extra light or amber
- 0191. Honey - one pound, light amber
- 0192. Honey - one pound, amber
- 0193. Creamed Honey - one pound
- 0194. Beeswax - one pound, natural and unbleached
- 0195. A frame of Honey

## **Dried Foods Division 0028**

Must include label or recipe where specified. See Entry Requirements 'K' and 'L' for specifics.

### **Premiums**

- 1st - \$6
- 2nd - \$4
- 3rd - \$2
- The sweepstakes winner in the open group, and youth and junior groups combined, will receive a Rosette from the Colorado State Fair Authority.

### **Classes 0207-0214**

- 0207. Fruit leathers (6 pieces, label variety)
- 0208. Dried fruit (1/2 cup)\*
- 0209. Dried vegetables (1/2 cup)\*
- 0210. Soup mix, (1/2 cup)\*(label variety)
- 0211. Quick breads, made with dried food (recipe must be attached to item)
- 0212. Dried Meats\*, (6 pieces) (attach recipe including the type of meat and processing time)
- 0213. Herbs, (1/2 cup)\* mostly whole leaves only (label type)
- 0214. Noodles (quart-size bag)

- \*For dried food only, exhibitors may enter more than one variety in classes 0208, 0209, 0210, 0212, and 0213. Use two (2) milliliter-weight plastic or freezer bags (ziplock freezer bags are acceptable).

## **Nutritious Snacks Division 0029**

Mixtures - place in a small plastic bag. Candies, cookies, or bars - place on a small, white, paper plate in a ziplock plastic bag. Must include recipe. See Entry Requirement 'L' for specifics.

### **Premiums**

- 1st - \$6
- 2nd - \$4
- 3rd - \$2
- The sweepstakes winner in the open group, and youth and junior groups combined, will receive a Rosette from the Colorado State Fair Authority

### **Classes 0226-0230**

- 0226. Granola (1/2 cup)
- 0227. Trail Mix (1/2 cup)
- 0228. Cookies or bars (3)
- 0229. Candy (6 pieces)
- 0230. Muffins (3)

## **Yeast Bread Division 0031**

Yeast bread should have a uniform, golden crust, smooth, well-rounded top, easy slicing, and hold its shape. The texture should be moderately fine, even-grained, and free from large air bubbles. The flavor should be pleasant, well-baked, bland, and nutlike. Allow bread to cool before wrapping. Must include label. See Entry Requirement 'K' for specifics.

## Premiums

- 1st - \$6
- 2nd - \$4
- 3rd - \$2
- The sweepstakes winner in the open group, and youth and junior groups combined, will receive a Rosette from the Colorado State Fair Authority.

## Classes 0243-0254

- 0243. Loaf White Bread
- 0244. Loaf Whole Wheat Bread, at least 90%
- 0245. Loaf Raisin Bread
- 0246. Loaf any other flour or grain bread, and name the grain
- 0247. Loaf (made in the bread machine)
- 0248. Dinner rolls (3), any form
- 0249. Dinner rolls (3), whole wheat at least 90%
- 0250. Cinnamon Rolls (3)
- 0251. Raised Coffee Cake
- 0252. Raised Special Rolls (3)
- 0253. Holiday Bread, for example: Easter, Christmas, St. Patrick's, etc (note type on label)
- 0254. Sourdough, any item
- 0255. Loaf with Savory ingredients, example: cheese, olives, garlic, etc. (note type on the label)
- 0256. Loaf with Sweet ingredients, for example: fruits, chocolate, sweet nuts (note type on the label)

## Quick Breads Division 0032

Quick breads should be even or slightly rounded, have a golden brown crust, may or may not have cracks, and be equally light throughout. The texture should be fine, even grain, not crumbly. The flavor should be characteristic of the ingredients. Any nuts or fruits should be uniformly

distributed—no quick bread mixes. Must include label or recipe where specified. See Entry Requirements 'K' and 'L' for specifics.

### **Premiums**

- 1st - \$6
- 2nd - \$4
- 3rd - \$2
- The sweepstakes winner in the open group, and youth and junior groups combined, will receive a Rosette from the Colorado State Fair Authority.

### **Classes 0266-0280**

- 0266. Loaf Nut Bread, no fruit or vegetables
- 0267. Loaf Banana Bread, with nuts
- 0268. Loaf Banana Bread, without nuts
- 0269. Loaf any other fruit bread, with nuts
- 0270. Loaf any other fruit bread, without nuts
- 0271. Loaf Vegetable Bread, with nuts
- 0272. Loaf Vegetable Bread, without nuts
- 0273. Muffins (3), any variety
- 0274. Biscuits (3)
- 0275. Scones (3)
- 0276. Cornbread
- 0277. Gingerbread
- 0278. Quick Coffee Cake, no yeast
- 0279. Most original variety, quick bread, no yeast (Recipe must be attached to an item.)
- 0280. Any other quick bread (note type on label)

## **Around the World Baked Goods Division 0033**

Must include label. See Entry Requirements 'K' for specifics. The label must also include the country of origin. Recipes for baked goods must have originated from a country other than the United States. Items requiring refrigeration will not be accepted.

### **Premiums**

- 1st - \$6
- 2nd - \$4
- 3rd - \$2
- The sweepstakes winner in the open group, and youth and junior groups combined, will receive a Rosette from the Colorado State Fair Authority.

### **Classes 0306-0316**

- 0306. Potica, one (1) loaf
- 0307. Coffee Cake, yeast (e.g., potica cake, stollen, kulich, etc.)
- 0308. Coffee Cake, no yeast (e.g., streusel, etc.)
- 0309. Cake, other than coffee cake
- 0310. Pastries (3), yeast (e.g., French, Danish, puff, etc.)
- 0311. Pastries (3), non-yeast (timbale cases, rosettes, baklava, etc.)
- 0312. Bread, yeast (rolls - 3; loaf - 1)
- 0313. Bread, non-yeast (e.g., soda bread, etc.) (individual serving - 3; loaf - 1)
- 0314. Cookies (3), other than pizzelles
- 0315. Tortillas (3)
- 0316. Pizzelles (3)

## **Pies Division 0034**

All pies must be in single-use 9-inch pie tins. Top and bottom crusts are required on all pies except pecan, pumpkin, and squash. No cream pies. The crust should be golden brown, flaky, and crispy, and the pie should be cut easily with a fork or knife but hold its shape when served, with a pleasant flavor. The consistency of the filling should not be runny but hold its shape, and the flavor should

be characteristic of the fruit used. No starchy taste. Items requiring refrigeration will not be accepted. Must include label. See Entry Requirement 'K' for specifics.

### **Premiums**

- 1st - \$6
- 2nd - \$4
- 3rd - \$2
- The sweepstakes winner in the open group, and youth and junior groups combined, will receive a Rosette from the Colorado State Fair Authority.

### **Classes 0330-0339**

- 0330. Apple
- 0331. Cherry
- 0332. Peach
- 0333. Berry, any variety
- 0334. Mincemeat
- 0335. Raisin
- 0336. Rhubarb
- 0337. Any other fruit (label variety)
- 0338. Pecan or Walnut
- 0339. Pumpkin, Squash, or Sweet Potato
- 0340. Savory other than above (e.g., tomato - label type)

### **Cakes Division 0035**

Cakes entered in pans in which they were baked will be disqualified. Cakes must be on a firm base (no glass, plastic, or metal), no more than 1/2 inch wider than the cake. Cakes must be covered with transparent or wax paper. Bakery boxes are okay. Cakes must be non-perishable. Only whole cakes will be accepted. No pieces. No cake mixes. Cakes should have a neat appearance and texture consistent with the recipe and ingredients used, with a well-blended and pleasant flavor. No

cream cheese frostings allowed. Place labels on the base, not the wrapping. Items requiring refrigeration will not be accepted. Must include label. See Entry Requirement 'K' for specifics.

### **Premiums**

- 1st - \$6
- 2nd - \$4
- 3rd - \$2
- The sweepstakes winner in the open group, and youth and junior groups combined, will receive a Rosette from the Colorado State Fair Authority.

### **Classes 0364-0376**

- 0364. White, iced (made with egg whites), 2 layers
- 0365. Yellow, iced (made with whole eggs), 2 layers
- 0366. Chocolate (iced), 2 layers
- 0367. Spice or Applesauce (iced or not)
- 0368. Pound
- 0369. Devil's Food (iced), 2 layers
- 0370. Carrot
- 0371. Fruit, light or dark (traditional holiday type)
- 0372. Any other (non-perishable, note type on label)
- 0373. Angel Food (iced or not)
- 0374. Sponge (iced or not)
- 0375. Light or dark Chiffon (iced or not)
- 0376. Jelly Roll, style (not in a tube pan)

### **Cookies Division 0036**

All cookies should be at least 2 inches and not more than 3 inches in diameter. Decorated Cookies may be larger than 3 inches. Brownies must be 2 inches x 2 inches in size, and bar cookies 1 ½ inches x 2 ½ inches in size. Place three (3) cookies on a small, disposable, white plate inside a small ziplock bag. Cookies should be of an even thickness. Drop cookies should be dropped from a spoon, not pressed, and be free from thin edges or spreading. All cookies should be free from

excess flour on the outside and delicately browned unless the recipe states otherwise. The flavor should be free from the excessive taste of spice, flavoring, molasses, or other sweetening. The texture depends on the type of cookie. Thin, rolled cookies or refrigerator cookies should be crisp. Other cookies should have a fine, even grain and be somewhat moist. All cookies should be tender. Bar cookies may be soft, chewy, or cake-like inside. Must include label. See Entry Requirement 'K' for specifics.

### **Premiums**

- 1st - \$6
- 2nd - \$4
- 3rd - \$2
- The sweepstakes winner in the open group, and youth and junior groups combined, will receive a Rosette from the Colorado State Fair Authority.

### **Classes 0403-0418**

- 0403. Fruit Drop
- 0404. Filled
- 0405. Brownies
- 0406. Oatmeal
- 0407. Fruit Bar
- 0408. Chocolate Chip with or without nuts
- 0409. Spiral
- 0410. Ginger
- 0411. Rolled and cut with a cookie cutter
- 0412. Sugar
- 0413. Refrigerator
- 0414. Press, shaped before baking
- 0415. Peanut Butter
- 0416. Decorated Specialty Cookie (may be larger than 3 inches in diameter)
- 0417. Miscellaneous, not above (note variety on label)
- 0418. Unbaked

## **Baked Goods from Natural Ingredients (as defined by the USDA) Division 0037**

Entries must be made with unrefined and unprocessed ingredients. Recipes must be attached to items for all classes. Must include recipe. See Entry Requirement 'L' for specifics.

### **Premiums**

- 1st - \$6
- 2nd - \$4
- 3rd - \$2
- The sweepstakes winner in the open group, and youth and junior groups combined, will receive a Rosette from the Colorado State Fair Authority.

### **Classes 0420-0426**

- 0420. Yeast Bread (loaf)
- 0421. Yeast Rolls (3)
- 0422. Cinnamon Rolls (3)
- 0423. Quick Bread, any kind
- 0424. Pies, any kind
- 0425. Cake, any kind
- 0426. Cookies, any kind

## **Baked Goods Made Entirely with Honey Division 0038**

Must include label. See Entry Requirement 'K' for specifics.

### **Premiums**

- 1st - \$6
- 2nd - \$4
- 3rd - \$2
- The sweepstakes winner in the open group, and youth and junior groups combined, will receive a Rosette from the Colorado State Fair Authority.

### **Classes 0455-0460**

- 0455. Loaf Cake, with or without nuts
- 0456. Loaf Quick Bread, fruit or vegetable, with or without nuts
- 0457. Yeast Bread (loaf)
- 0458. Yeast Rolls (3)
- 0459. Cookies (3)
- 0460. Candy (6 pieces)

### **Baked Goods for Special Diets Division 0039**

Entries must consist of three (3) pieces on a small, white, paper plate inside a ziplock plastic bag. Must include recipe. See Entry Requirement 'L' for specifics.

### **Premiums**

- 1st - \$6
- 2nd - \$4
- 3rd - \$2
- The sweepstakes winner in the open group, and youth and junior groups combined, will receive a Rosette from the Colorado State Fair Authority.

### **Classes 0472-0481**

- 0472. Diabetic Sugarless Cookies (3)
- 0473. Gluten Free Cake (no wheat, oats, barley, or rye flour)
- 0474. Gluten-Free Cookies (no wheat, oats, barley, or rye flour - 3)
- 0475. Gluten-Free Quick Breads (no wheat, oats, barley, or rye flour)
- 0476. Low-calorie cookies (no fat, must be low sugar - 3)
- 0477. High Calcium Snacks (3)
- 0478. High Protein Snacks (3)
- 0479. Sugarless Jam or Jelly, any variety
- 0480. Vegan

- 0481. Any other not listed above (note type on recipe)

## **Candy Division 0040**

Entries must consist of six (6) pieces on a small, white paper plate inside a small ziplock plastic bag. Must include label. See Entry Requirement 'K' for specifics.

### **Premiums**

- 1st - \$6
- 2nd - \$4
- 3rd - \$2
- The sweepstakes winner in the open group, and youth and junior groups combined, will receive a Rosette from the Colorado State Fair Authority.

### **Classes 0489-0498**

- 0489. Mints
- 0490. Fudge
- 0491. Divinity
- 0492. Brittle
- 0493. Penuche or Brown Sugar
- 0494. Dipped, chocolate, or summer-coated (6)
- 0495. Caramels (6)
- 0496. Toffee (6)
- 0497. Molded (6)
- 0498. Miscellaneous, not above (label variety - 6)