

Kitchen

- Each competitor may enter a maximum of three entries in each class (ie, three jams, three cookies, three bread, etc.)
- Items requiring refrigeration and bread entries must be brought to the Fair on Thursday, between 8am - 11am.
- To maintain sanitary conditions for the duration of the fair, the DCF reserves the right to dispose of entries after they have been judged.
- Entries must be ready to judge as-is, no heating or cooking required.
- Please ensure any identifying labels are removed so judging remains blind. Your name will be displayed after judging is complete.

Kitchen – Canned Products

- **Only water bath preserving methods will be accepted.** To be considered for judging, all preserved food entries must be canned according to the most recent research based USDA or Colorado State University recommendations utilizing high altitude adjustments. Water bath timelines should follow jar size recommendations outlined by the USDA. **All competitors will be asked to sign a guarantee at check-in that verifies appropriate preservation methods have been used.**
- Low-acid foods (with a pH of 4.6 or above) such as meats, beans, and some vegetables **cannot** be entered.
- Submit one (1) jar to be opened, judged, and displayed.
- Any jars showing leaks or spoilage will not be judged.
- **All canned products** must be labeled with an identifiable name of contents (ie, Pickled Beets)

Class Number	Class Name	Additional Information
Canned Goods		
KI 01	Jam	A sweet, soft food made by cooking fruit with sugar to preserve it.
KI 02	Jelly	A sweet, clear, semisolid, somewhat elastic spread made from fruit juice and sugar boiled to a thick consistency. It should be stiff enough to hold its shape when turned from the jar.
KI 03	Preserves	A spread made with large pieces of fruit preserved in clear, heavy syrup.
KI 04	Chutney/Relish	Chutney is a spiced condiment made of fruits or vegetables with vinegar, spices, and sugar. Relish is made of chopped vegetables and/or fruits cooked in vinegar and seasonings.
KI 05	Pickled Vegetable – Cucumber	Pickling is the process of preserving or expanding the lifespan of food by immersion in vinegar.
KI 06	Pickled Vegetable – Other	Pickling is the process of preserving or expanding the lifespan of food by immersion in vinegar.

Kitchen – Baked Products

- All entries should be brought to the fair in **disposable containers**.
- Entries other than pies and cakes should be displayed on paper plates or aluminum-wrapped heavy cardboard and **covered** with appropriate size zip storage bags or plastic wrap.
- Pies and cakes should be displayed in disposable pie tins or aluminum-wrapped heavy cardboard and **covered**. Grocery store bakeries or craft stores are a great resource for disposable covers.
- Denver County Fair cannot guarantee the return of ANY containers.

Class Number	Class Name	Additional Information
Baked Goods		
KI 07	Pie – Fruit	8" or 9" pie tin
KI 08	Kids Kitchen: Pie – Fruit	8" or 9" pie tin
KI 09	Pie – Meringue	8" or 9" pie tin
KI 10	Kids Kitchen: Pie - Meringue	8" or 9" pie tin
KI 11	Pie - Other	8" or 9" pie tin
KI 12	Kids Kitchen: Pie - Other	8" or 9" pie tin
KI 13	Cake, Cupcake, or Cheesecake	8" or 9" pan or 4 of 1 kind
KI 14	Kids Kitchen: Baking, Cake, Cupcake, or Cheesecake	8" or 9" pan or 4 of 1 kind
KI 15	Cookies and Bars	4 of one kind
KI 16	Kids Kitchen: Baking, Cookies and Bars	Includes cookies, bread, brownies, and bars.
KI 17	Baked Goods - Specialty	Gluten free, sugar free, vegan, etc. Please indicate which specialty on your entry.
KI 18	Cake Decorating	Using a faux/dummy (ex. Styrofoam/Rice Krispie) cake is acceptable as only the decorating will be judged.
KI 19	Kids Kitchen: Cake Decorating	Using a faux/dummy (ex. Styrofoam/Rice Krispie) cake is acceptable as only the decorating will be judged.
KI 20	Bread or Muffin	One loaf or 4 of one kind
Other		

KI 21	Honey and/or Honeycomb	Honey: Submit one (1 lb. or less) jar of honey, extracted product from the entrant's apiary, displayed in Queenline jars with metal lids. Criteria for judging include density, flavor and color. See this video for tips on successful preparation. Honeycomb: Submit one (1) circular section of comb honey displayed in appropriate container in which all sides are transparent (window cartons or round section lids—either transparent, or cut-comb box, or wide mouth jar). See this video for tips on successful preparation.
KI 22	Cured & Smoked Meats	Four pieces on a disposable plate in a zip-lock bag. Meat jerky must be dried from safe meats. CSU recommendations must be used for jerky to ensure safety. All entries must be fully dried and ready for consumption.
KI 23	Green Chili/Salsa	Chili Pepper is the fruit of plants from the genus <i>Capsicum</i> , members of the nightshade family, Solanaceae. Salsa is a spicy sauce of chopped, usually uncooked vegetables or fruit, especially tomatoes, onions, and chili peppers, used as a condiment.
KI 24	Beverage	Non-alcoholic. All entries must be in a glass container free of labels or logos.