

401. Begonia, Cane-type, Angel Wing
402. Begonia, Tuberous, In Bloom
403. Cactus, Barrel Shaped
404. Cactus, Grafted Type
405. Cactus, Other-Not Listed
406. Succulent - Sanserveria
407. Succulent - Aloe Vera - Agave
408. Succulent - Rosette Leaf Type
409. Succulent - Any Other Type Not Listed- Must be named
410. Coleus
411. Fern, Any
412. Foliage, not blooming
413. Foliage, Blooming
414. Geranium, In Bloom
415. Geranium, Scented Leaf Variety
416. Ivy, English (Hedera)
417. Ivy, Other
418. Philodendron
419. African Violet, Double, in bloom, 1 specimen per pot
420. African Violet, Single, in bloom, 1 specimen per pot
421. African Violet, Mini, in bloom, 1 specimen per pot
422. Hanging Plant, flowering
423. Hanging Plant, foliage
424. Blooming Plant, not listed: MUST BE NAMED

SECTION 5—HERBS

Cut OR potted herbs, with or without flowers. All cut herbs must be displayed in containers as outlined in Paragraph 2 or Floriculture Department exhibit instructions.

CLASS DESCRIPTION

501. Basil cut, 3 stems
502. Basil, potted
503. Chives, cut 5 stems
504. Chives, potted
505. Dill cut, 1 stem
506. Fennel cut, 1 stem
507. Lavender cut, 3 stems
508. Oregano cut, 3 stems
509. Rosemary cut, 3 stems
510. Rosemary, potted
511. Sage cut, 3 stems
512. Thyme cut, 3 stems
513. Hyssop cut, 3 stems
514. Mint cut, 3 stems peppermint
515. Mint cut, 3 stems spearmint
516. Mint, cut, any other 3 stems
517. Nepeta, Catmint, cut 3 stems
518. Parsley cut, 3 stems
519. Parsley, potted
520. Tarragon cut, 3 stems
521. Any other herb, cut, 3 stems (name must be on tag)

SECTION 6—ARTISTIC ARRANGEMENT

ONLY fresh or dried, dyed or treated natural plant material may be used in artistic arrangements. Plastics and other artificial materials will not be allowed except as called for in a specific theme or description. Foliage, accessories and bases may be used as desired. Flowers in arrangements need not have been grown by arranger.

Premiums: First in each class will receive \$5.00

CLASS DESCRIPTION

525. "Western Roundup"-Anything goes
526. "Cup of Love"- no larger than 8" in either direction
527. "You are my sunshine"- yellows & oranges.
528. "Cowboy Time"- may use any medium.
529. "Mountain Splendoe"- use your imagination
530. "Rainbows"

SECTION 7—JUNIOR DIVISION (Ages 5-14)

CLASS DESCRIPTION

600. Marigold, small, 3 Sprays
 601. Marigold, Large, 3 Sprays
 602. Mints, any kind, 3 stems MUST BE NAMED
 603. Zinnia, 1 bloom
 604. Snapdragon, 3 Spikes
 605. Aster, single or double, 3blooms
 606. Bachelor buttons, 3 blooms
 607. Calendula, 3 blooms
 608. Cosmos, single, 3 blooms
 609. Cosmos, double, 3 blooms
 610. Dianthus (Pinks), 3 stems
 611. Herbs, any kind, 3 stems MUST BE NAMED
 612. Pansies, large, 3 blooms
 613. Pansies, small, 3 blooms
 614. Phlox, 3 stems
 615. Shasta Daisy, 3 blooms
 616. Sunflower -4" & under, 1 bloom
 617. Sunflower -over 4", 1 bloom
 618. Sweet peas, 3 stems
 619. Violas, any, 3 stems
 620. Violas, Johnny Jump Ups, 3 stems
 621. Yarrow, Pink, 3 stems
 622. Yarrow, Yellow, 3 stems
 623. Yarrow, Any Other Color, 3 stems
 624. Dish Garden
 625. Any other flower not listed, 3 blooms, Name Must Be Written On Tag
 626. Basil cut, 3 stems
 627. Chives cut, 3 stems
 628. Dill cut, 1 stem
 629. Lavender cut, 3 stems
 630. Mint peppermint cut, 3 stems
 631. Mint spearmint cut, 3 stems
 632. Mint cut, an other 3 stems, must name
 633. Parsley cut, 3 stems
 634. Any other herb cut, 3 stems, must name
- Junior Artistic Arrangement -**

Premiums: First in each class will receive \$5.00

CLASS DESCRIPTION

635. "You are my sunshine".
 636. "Cup of Love"- no larger than 8" either direction
 637. "Rainbows"
 638. "Mountain Splendor"- use your imagination

OPEN CLASS CULINARY

Superintendent:

Persons with disabilities and wishing special consideration may enter classes at the fair. The letter "T" should be added behind the class number on the entry form.

THE LARAMIE COUNTY FAIR IS PUTTING TOGETHER A COOK BOOK-IF YOU ARE INTERESTED IN HAVING YOUR RECIPE IN THE BOOK, PLEASE GIVE YOUR RECIPE, AND NAME TO THE SUPERINTENDENT!!

Please see schedule for entry date and time information.

DO NOT ENTER CULINARY ITEMS IN BREAKABLE OR IRREPLACEABLE COOKWARE. ITEMS PRESENTED FOR ENTRY ON COOKWARE DEEMED BY THE SUPERINTENDENT TO BE TOO FRAGILE OR TOO VALUABLE FOR DISPLAY WILL BE DISQUALIFIED. ALL ENTRIES ARE ENTERED AT THE CONTESTANT'S OWN RISK. WHEN AT ALL POSSIBLE, USE DISPOSABLE COOKWARE. **NO FROZEN OR MOLD ITEMS WILL BE JUDGED.**

READ ALL DIRECTIONS CAREFULLY

Read carefully: "General Rules and Regulations" and instructions under each class heading.

- This division is open to residents of Laramie County, Wyoming only.
 - No entry fee is charged.
 - Only articles, the products of the "home kitchen," are eligible.
 - Exhibitors offering borrowed or purchased articles as their own handiwork will forfeit all right to participate in premium awards.
1. Do not enter any item that requires refrigeration.
 2. Artificial Coloring may be used in canned vegetables, fruits or pickles if part of recipe. **No prepared cake or bread mixes allowed.**
 3. Canned goods, except jelly products and pickles, should be exhibited without rings. Canned goods must be exhibited in regulation canning jars (half-pint, pint or quart). All jelly products (jellies, jams, conserves, marmalades, butters) must be processed in a boiling water bath to be judged.

4. All exhibits must contain a label on the jar (not lid) with the following information:
 Name of exhibitor
 Section and Class numbers
 Name of Product
 Process method (boiling water or pressure)
 Processing time
 Pounds pressure, if applicable
 Style of pack (raw or hot)
 Date processed
 Altitude where product was processed
5. All canned fruits, vegetables, meats, and pickle products must be prepared following the procedures referenced below, including appropriate altitude adjustments. Jelly products (jellies, jams, conserves, marmalades, butters) must meet the minimum processing times, including appropriate altitude adjustments. Specific procedures, altitude adjustments, and processing times that must be followed can be found in the **September 1994 United States Department of Agriculture (USDA) "Complete Guide to Home Canning"** (available, UW Cooperative Extension Service or at www.uwyo.edu/cesnutrition/Food_Preserve/USDA_Home_Canning)
 For food safety material:
http://uwacadweb.uwyo.edu/cesnutrition/Publications_Main
6. For food safety reasons, meat jerky entries must be prepared using methods recommended by the University of Wyoming Cooperative Extension Service, and the recipe must accompany the product. To obtain the recommended recipes, contact your Extension Office or go to the UWCES Food and Nutrition website at www.uwyo.edu/cesnutrition and click on "UW Food and Nutrition Publications." **Ground jerky products will be disqualified** because they cannot be processed in the home.
7. After culinary judging is completed, participants may take the food entry home, leaving a sample of each entry for the duration of the Fair. The day after the judging, all baked or fired goods in the culinary can be taken home or donated to a Tasters Table for the public. We will retain one piece of each of these items, placed on a separate small plate, along with the ribbons, for display for the duration of the Fair.
8. All entries must include processing type, processing time, pressure, if not water bath, and local altitude.

Culinary Judging Score Card

Bread

- (Flavor and odor) - 50%
 Texture (Elasticity, crumb) - 25%
 General appearance (Crust, color) - 25%