FOOD

Elwell Family Food Center

Superintendent - Pat Berry (515-480-5662 or pberrystfair2019@yahoo.com)

Premiums\$6, 4, 3

Special Offers from Sponsors (cash, gift cards, product, etc.) .. \$43,038

Food exhibits will be open to the public during building hours each day of the Fair.

Note: Please read all General Rules listed below before submitting your entry.

A printed copy of the Food Department premium book is available upon request. Call 515-262-3111, ext. 243 or email entryintern1@iowastatefair.org.

QUICK TIPS FOR FOOD EXHIBITORS

- Entry deadline is July 1.
 - Entry tag is needed for each class entering. Indicate total number of tags at time of entry.
 - You do not need to specify the division/class until the item is brought to the Fair for judging. You will list this information on your tag.
 - Separate entry form must be submitted for each individual (including children).
- · Entries are limited to residents of lowa.
- Divisions are designated as open to Adult (A), Youth (Y) or both Adult and Youth (AY).
 - Adults are age 18 and over. Ages are determined by age on July 1.
 - Youth may only enter in divisions designated as (Y) or (AY).
- · Recipe is required for all classes.
 - Submit your recipe with all ingredients listed and detailing all the preparation steps. Recipes and all other written submissions are to be printed or typed on single sided, 8-1/2 x 11 sheet of paper.
 - More than one sheet may be used please number them and place your exhibitor number (no names) including the Division and Class numbers at the top right hand corner of each page.
 - Youth include age on recipe sheet.
- All entries in the Food Department must be the product of the exhibitor and made in their home kitchen. Individuals who have earned \$10,000 or more of their income from the following activities in the last 12 months are not eligible to enter the Food Department: professional chefs, bakers, candy makers, caterers or cooking instructors. This includes anyone employed in a kitchen position in the food industry or trained professionally. Exception: Professionals (as described above) may enter in these divisions only Decorated Cakes and Gingerbread House.
- EARLY DELIVERY. Your prepared food may be brought in beginning on Sunday, August 7 between 1:00 p.m. and 4:00 p.m. or any day prior to judging between 8:00 a.m. and 5:00 p.m. (No food may be brought in on Monday, August 8 other than Decorated Cakes or Youth Decorated Cakes.)
- DAY OF CONTEST DELIVERY. On the day a specific division is judged, you may bring in your entries for that division up to one half hour prior to judging time. No entries will be received in the last 30 minutes prior to scheduled judging time.
- · Refrigeration and freezer access will be provided as requested.
- For food safety, all egg yolks used in recipes must be cooked. No recipes with uncooked egg yolks will be permitted unless eggs are certified as pasteurized.
- AFTER FAIR. On Monday, August 22 from Noon until 6:00 p.m. you may pick up your envelope (which includes tags, judges' comments and ribbons), displayed food items and canned goods in the Elwell Family Food Center.
- PLEASE BE SURE TO READ ALL GENERAL RULES AND DIVISION SPECIFIC RULES.

GENERAL RULES

- Iowa Family Living general rules and regulations apply in this department. In case general rules conflict with Food Department general or special rules, the latter shall govern.
- SUBMITTING ENTRIES. Entries may be made online at www.iowastatefairentry.org. Entries may also be made by printing the lowa Family Living form available at www.iowastatefair.org. Complete entry form and return it with full payment of all fees to: lowa State Fair, lowa Family Living Department, PO Box 57130, Des Moines, IA 50317-0003.
- 3. ENTRY DEADLINE IS JULY 1. Entries must be submitted online or postmarked on or before July 1.
- 4. **ENTRY FEE.** Each exhibitor in this department, as a requirement for entry, will pay an entry fee. <u>Tags will be issued based on the number listed on the entry form</u>. No additional tags will be mailed after July 8. Please list the <u>EXACT</u> number of tags you would like to receive.

No. Tags/Entries	Fee
1-10	\$10
11+	\$.50 for each additional entry

 LATE ENTRIES. Double entry fees will be charged for all entries submitted online or postmarked July 2 - July 8. No entries will be accepted after July 8.

ENTRY ELIGIBILITY

- 6. Entries in this department are limited to living residents of Iowa. Divisions are designated as open to Adult (A), Youth (Y) or both Adult and Youth (AY). Adults are age 18 and over. Ages are determined by age on July 1. Youth may only enter in divisions designated as (Y) or (AY).
- 7. Entries in Adult classes are limited to one entry per class per household. Entries in Youth classes are limited to one entry per class per exhibitor.
- 8. Each entrant must have his/her own exhibitor number obtained by making official entry. Only one person may be listed on an entry form.

 Anyone who does not have an exhibitor number will not receive premium money or awards.
- 9. All entries in the Food Department must be the product of the exhibitor and made in their home kitchen. Individuals who have earned \$10,000 or more of their income from the following activities in the last 12 months are not eligible to enter the Food Department: professional chefs, bakers, candy makers, cateriers or cooking instructors. This includes anyone employed in a kitchen position in the food industry or trained professionally. Exception: Professionals (as described above) may enter in these divisions only Decorated Cakes and Gingerbread House.
- 10. Judges cannot judge divisions in which family members have entries.
- 11. An entrant may not enter food in a division sponsored by themselves, a family member or a business or corporation in which they or another family member has an interest or is employed.

- 12. Unless otherwise specified, entrants may enter the same recipe in two different divisions (i.e. you may enter a pie in Machine Shed Pies and also in another pie division). A second recipe, product and entry tag are to be presented.
- 13. Prepackaged mixes may only be used in divisions or classes where specified.
- 14. For food safety, all egg yolks used in recipes must be cooked. No recipes with uncooked egg yolks will be permitted unless eggs are certified as pasteurized.

ENTRY TAGS AND RECIPE

- 15. Entry tags and stickers for the number of articles you entered will be mailed in mid to late July along with an Exhibitor Entry List.
- 16. Entry tags must be filled in completely and clearly in black ink. Under description, write the class name. Double check the division number and class number on your entry tag(s) to make sure they are accurate.
- 17. A completed Exhibitor Entry List will be needed for each day you bring entries to the Fair. Include all entries for that day. The Exhibitor Entry List may be photocopied for additional days.
- 18. All recipes should be typed or printed with black ink, single side, on a 8 ½ x 11 sheet of paper. The recipe must accompany each exhibit (more than one sheet may be used, but please number them). Each ingredient must be listed in exact measurement. Follow general recipe procedures, listing all steps of preparation, pan size, temperature, <u>yield and baking time</u>. Exhibitor's number, along with age for youth entries, must be in the upper right hand corner of the recipe; the division and class number in the upper left hand corner. Staple the back of the recipe to the back of the entry tag so the judges can see the recipe and it does not interfere with the front of the entry tag. Recipe may be folded after stapling to entry tag.
- 19. The small square identification stickers you receive from the Entry Department are to be filled out and placed on the bottom of the board or plate used for your entry. Attach your entry tag to the entry and then cover with clear plastic or a zip-lock bag. Do not put the tag or sticker on the plastic covering. (A string should be affixed to the entry tag first and then the string with the tag attached to the entry so that the tag is left hanging.) For canning entries, put the sticker on the lid and secure your entry tag on a rubber band and place it around the neck of the jar. No other labels are to be on the jars.
- 20. If a proof of purchase is required, it can be from the product packaging or a sales receipt showing purchase. When entering sponsored divisions that require a proof of purchase, **please highlight the sponsor's product on your recipe and receipt**.
- 21. All recipes become the property of the lowa State Fair and the sponsor of the contest and may be used in the publication of a cookbook for sale as well as for any other purposes without compensation which the Fair and the sponsor, at their discretion, may deem appropriate. The Fair and the sponsor reserve the right to use entrant names and photos for publicity, promotion or advertising without compensation. Entrants may be asked to sign a publicity release form.

PRESENTATION OF ENTRY

- 22. Judging criteria are listed under each division. The word "presentation" in a judging criterion means the appearance of the entry.
- 23. Unless otherwise specified in division rules, entries may be displayed on any plate, bowl, etc. of your choice.

CANNED ENTRIES

- 24. All canned products must be canned in compliance with the current USDA guidelines for safe canning. Any entries not complying with these guidelines will be disqualified. The method of processing, headspace, processing time, date of preparation, altitude and county name (not county number) in which the product was canned must be included on the recipe. Do not put any of this information on the entry tag. If an entry has been processed in a pressure canner, the recipe must include whether a dial-gauge or weighted-gauge canner was used and the pounds used.
- 25. All products exhibited in jars must have been canned on or after August 23, 2021. Remember the shelf life of canned goods decreases with each year.
- 26. The USDA Complete Guide to Home Canning (2015 Revision) is available to purchase from Purdue University Extension at www.extension.purdue. edu/USDAcanning or available to download from University of Georgia at http://www.uga.edu/nchfp/publications/publications_usda.html. Information-on-the-USDA guidelines for safe canning may be obtained from lowa State University Extension Service AnswerLine at 1-800-262-3804 (9:00 a.m.-4:00 p.m, Monday through Friday) or from their website at www.extension.iastate.edu/answerline/ and in the University of Georgia book.
- 27. Canned products must be canned in standard colorless jars and two-piece lids made for home canning, with new, metal screw bands left on. Two-quart jars; tall, slender jars; mayonnaise-type jars; or bottles are not acceptable.
- 28. All canned products must be made from scratch by the entrant using fresh ingredients. No artificial coloring will be permitted in canned products except where designated in the class listing.
- 29. All canned products will be opened, but due to the remote chance of food poisoning, vegetables, meats, poultry and fish will not be tasted.
- 30. Canned goods not awarded a ribbon may be picked up one half hour after the division is judged. They will also be available for pick up during the Fair and on Monday, August 22 (Noon 6:00 p.m.). Any that are not picked up by 6:00 p.m. on Monday, August 22 will be disposed of as deemed necessary.
- 31. Canned goods may only be entered in canning divisions unless specified in division rules.

ADMISSION TO THE FAIRGROUNDS

- 32. **DISCOUNT ADMISSION TICKETS.** Discount admission tickets can be purchased in advance at \$9 each for adults and \$5 each for children 6-11 years old. Discount admission tickets and vehicle parking passes can be purchased from the Entry Department any time prior to the Fair or they can be purchased at the time you submit your entry form and will then be mailed to you.
- 33. **VEHICLE PERMITS.** All Food exhibitors will be given an Unload Permit that will allow a vehicle to unload in the designated area south of the Elwell Family Food Center. Unload Permit allows for a maximum of 20 minutes to unload entries but does not provide parking. The Unload Permit is not valid for admission. Each person in the vehicle will need an admission ticket during the Fair, August 11-21. If purchased, Food exhibitors will receive a parking pass for the North Lot.

DELIVERY OF ENTRIES

34. Observe food safety guidelines in preparing and transporting entries to the Fair.

- 35. **EARLY DELIVERY.** Your entries may be brought in beginning on <u>Sunday, August 7</u> between 1:00 p.m. and 4:00 p.m. or any day prior to judging between 8:00 a.m. and 5:00 p.m. No entries will be accepted on Monday, August 8 (exception: Decorated Cakes and Youth Decorated Cakes). If your entries will not be judged in the next two days, food staff will refrigerate or freeze them at your request.
- 36. **DAY OF CONTEST DELIVERY.** On the day a specific division is judged, you may bring in your entries for that division up to one half hour prior to judging time. **No entries will be received in the last 30 minutes prior to scheduled judging time.**
- 37. YOUR ENTRY MUST BE READY TO BE JUDGED <u>PRIOR</u> TO YOUR ARRIVAL AT THE FAIR. THIS INCLUDES: 1) COMPLETED ENTRY TAG ATTACHED TO ENTRY, 2) COMPLETED FOOD STICKER ATTACHED TO BOTTOM OF BOARD/PLATE OR ON LID OF CANNING ENTRIES, 3) COMPLETED EXHIBITOR ENTRY LIST AND 4) RECIPE STAPLED TO ENTRY TAG (BACK OF RECIPE TO BACK OF ENTRY TAG). THERE IS NEITHER ROOM NOR TIME TO PREPARE YOUR ENTRY AT THE FAIR. EXHIBITORS WITH ENTRIES THAT ARE READY FOR JUDGING WILL TAKE PRECEDENCE AT CHECK-IN.
- 38. Entries may be sent by mail. For standard mail, send to: Iowa State Fair, Food Department, PO Box 57130, Des Moines, IA 50317. For UPS or FedEx, send to: Iowa State Fair, Food Department, 3000 East Grand Avenue, Des Moines, IA 50317. If you choose to mail your entries, packages must be received by Monday, August 8. All packages must be sent pre-paid.
- 39. Microwave ovens and refrigerators/freezers are available. If necessary, the food staff will chill or heat your entry before presenting it to the judges. Please include the necessary instructions for staff to follow (how cut, served, etc.) on a post-it note on your entry tag.

JUDGING

- 40. You are welcome to observe the judging on August 8-10 without having to pay admission to the Fair. Parking is available in the North Lot at no cost on these days.
- 41. Judges' decisions are final. Any premiums may be withheld at the discretion of the judge for noncompliance with General or Division Rules.
- 42. Winning entries will be on display during the Fair and will not be released from the Food Department until Noon on Monday, August 22.
- 43. Entries and all non-placing canned goods will be released after judging is completed and the tags/recipes have been removed (usually within 30 minutes). After judging, non-placing entries will be taken to the storeroom. After tags are removed, tables will be available for claiming judged entries. No entrants are allowed in the storeroom. Any entries, other than canned goods, not picked up within a half hour after judging will be donated to lowa Shelter Services. No food entries will be returned by mail.

AWARDS

- 44. Sweepstakes and Reserve Sweepstakes will be awarded in divisions where noted. In case of a tie for Sweepstakes, the two winners will each receive a rosette, the money will be divided and there will then be no Reserve Sweepstakes. In case of a tie for Reserve Sweepstakes, the two winners will each receive a rosette and the money will be divided. Sweepstakes is awarded to the person winning the most blue ribbons in that division. Reserve Sweepstakes is awarded to the person with the second highest number of blue ribbons.
- 45. The overall winners (awarded by sponsors in some divisions) will be chosen from the 1st place entries in each class.

RECLAIMING ENTRIES

- 46. On Monday, August 22 from Noon until 6:00 p.m. you may pick up your envelope (which includes tags, judges' comments and ribbons), displayed food items and canned goods. If you won an award, there will be a note on your envelope. Please go to the office marked "Awards" to claim and sign for them. Before leaving, check the table for any dishes, containers, etc. that are YOURS. Any dishes remaining after 6:00 p.m. on Monday, August 22 will be donated to lowa Shelter Services.
- 47. If the sponsors' prizes have not been received by Management as of check-out day, a Food Department employee will initial your envelope and explain when and how you will get the prize.
- 48. If you would like your tags/judges' comments/ribbons mailed, a stamped, self-addressed LARGE manila envelope (\$5 minimum postage) left with the Superintendent will assure your receipt of these items. This may be brought in at time of entry delivery to the Elwell Family Food Center. **Please note: Your ribbons and comments will not be mailed unless you leave this stamped envelope.**
- 49. Beginning Wednesday, August 24 and until Friday, September 2, your envelope can be picked up in the Entry Department located in the lower east side of the Administration Building. Hours are 9:00 a.m. to 4:00 p.m. on weekdays and 11:00 a.m. to 2:00 p.m. on Saturday, August 27 and Sunday, August 28. (Please note: Envelopes will <u>not</u> be available for pick up on Tuesday, August 23.) <u>After September 2 all unclaimed items become the property of the lowa State Fair and will be disposed of as deemed necessary.</u>
- 50. If you have not received all of your special awards by September 26, please contact Pat Berry (515-480-5662 or pberrystfair2019@yahoo.com). Please do not contact the sponsor if there is a problem.
- 51. Premium checks will be mailed as soon after the close of the Fair as possible. If total prize money to an exhibitor is \$600 or more, an IRS Form W-9 is required. Please see Iowa Family Living general rules and regulations.

LIABILITY

52. The Management will use diligence in caring for the safety of entries after their arrival and placement, but in no case will they be responsible for any loss or damage that may occur.

FOOD DEPARTMENT EVENTS

COFFEE. Enjoy Friedrich's coffee every day of the Fair from 9:00 a.m. to 11:00 a.m. at the Elwell Family Food Center.

OLDER IOWANS' COOKIE DECORATING CONTEST. The Older Iowans' Contest (60 years & older) will be held on Wednesday, August 17 at Noon in the Elwell Family Food Center. No pre-entry is required. Results will be posted at 2:30 p.m. on the contest day and awards will be presented at that time. Any cookies left after 3:00 p.m. will be disposed of as deemed necessary. Cookies for this contest are provided by **Fareway Stores, Inc.**

CHILDREN'S COOKIE DECORATING CONTEST. The Children's Contest (3-10 years old) will be held on Thursday, August 18 at 11:00 a.m in the Elwell Family Food Center. No pre-entry is required. Age breaks will be 3-5 years old, 6-8 years old and 9-10 years old. To relieve congestion, only one parent may be in the decorating area. Results will be posted at 1:30 p.m. on the contest day and awards will be presented at that time. Any cookies left after 3:00 p.m. will be disposed of as deemed necessary. Cookies for this contest are provided by **Fareway Stores, Inc.**

INFORMATIONAL SEMINARS AND DEMONSTRATIONS. Informational seminars and demonstrations will be held in the Elwell Family Food Center throughout the Fair. Experts will discuss canning, shortcuts in baking, tips on improving your entries, etc. plus answer questions from the audience. Times and titles will be posted in the Elwell Family Food Center during the Fair.

FOOD DEPARTMENT DIVISION CATEGORIES

Division numbers are listed after each category.

Age requirements are listed in each specific division rules.

Youth may only enter in divisions indicated as AY or Y.

Youth - list age on recipe sheet.

Appetizers / Snacks:	Div.	1 - 5	,
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1 (A) - Best Templeton Rye Appetizer

2 (A) - Cinnamon Ridge Favorite Cheese Curds

3 (A) - Bring Your Best Dip

4 (A) - Having a 'Ball' with Cheese

5 (A) - Board Fun

Beginners: Div. 6

6 (A) - Beginner's Contest

Breads / Muffins / Rolls / Etc.: Div. 7 - 13

7 (A) - King Arthur Baking Co. Yeast Bread Contest

8 (A) - Quick Breads Baking Competition

9 (A) - King Arthur Baking Co. Yeast Roll Contest

10 (A) - Breads & Spreadds

11 (A) - Authentic European Bohemian-Style Kolaches

12 (A) - Grandma Butorac's Povitica

13 (A) - My Best Waffle Ever

Cakes / Cupcakes: Div. 14 - 21

14 (A) - Hy-Vee Smiles in Every Aisle

15 (A) - Comfy Coffee Cake

16 (A) - My Favorite Birthday Cake

17 (A) - The Hesitant Baker Competition

18 (A) - Decorated Cakes

19 (Y) - Youth Decorated Cakes

20 (Y) - Bret & Amy Doerring Ugliest Cake

21 (Y) - Animal Face Cakes

Candies / Fudge: Div. 22 - 24

22 (A) - Piper's Homemade Candies

23 (A) - Bud Elwell's Old Fashioned Fudge

24 (Y) - Candy Chemistry

Canning: Div. 25 - 37

25 (A) - Be Creative with Mrs. Wages®

26 (A) - Famous Dave's Canned Pickles

27 (A) - Fleet Farm Canned Relishes

28 (A) - Fleet Farm Canned Savory Sauces, Meats & Poultry

29 (A) - Fleet Farm Canned Fruits

30 (A) - Fleet Farm Canned Vegetables

31 (A) - Fleet Farm Classic Iowa Canned Jellies

32 (A) - Fleet Farm Classic Iowa Canned Jams

33 (A) - Fleet Farm Canned Preserves

34 (A) - Fleet Farm Canned Fruit Butters

35 (A) - Fleet Farm Canned Conserves

36 (A) - Fleet Farm Canned Marmalades

37 (Y) - Fleet Farm Fresh Preserving for Youth

Cookies / Bars / Brownies: Div. 38 - 43

38 (A) - Scenic Valley Pumpkin Patch Cookies

39 (A) - O Come All Ye Cookies

40 (A) - Macarons or Macaroons

41 (A) - My Best Brownies

42 (AY) - Midwest Living Cookies

43 (Y) - King Arthur Baking Co. Kids Bar Contest

Desserts: Div. 44 - 59

44 (A) - Best Templeton Rye Dessert

45 (A) - Tammie's No Bake Desserts

46 (A) - Sweet to Eat

47 (A) - Death by Chocolate Raspberry

48 (A) - Best Fruit Cobbler, Bettie or Buckle

49 (A) - World's Tallest Leprechaun St. Patrick's Day Treats

50 (A) - Always Room for Dessert

51 (A) - Desserts for Lou Sipolt

52 (A) - Desserts for Jackie Schmillen

53 (A) - Key Lime Dessert Creations

54 (A) - Kraft Philadelphia Cream Cheesecake

55 (A) - Strawberry-Rhubarb Dessert

56 (AY) - S'mores Creations

57 (AY) - Elevated Desserts Championship

58 (AY) - Iowa Orchards Creations

59 (Y) - Favorite Book Desserts

Favorites: Div. 60 - 64

60 (A) - Our Iowa Church Cookbook Favorites

61 (Y) - Casey's Junior Favorite Creations

62 (Y) - Casey's Intermediate Favorite Creations

63 (Y) - Junior Chef Baking Championship

64 (Y) - Kids Fun Food

Featured Ingredient / Product: Div. 65 - 78

65 (A) - Favorite Food with Maytag Blue Cheese

66 (A) - Cooking with Coffee

67 (A) - Cooking with Cookies' Sauces & Seasonings

68 (A) - Egg-ceptional Eggs Cooking Contest

69 (A) - Gingerbread House

70 (A) - Getting Lean on Keto

71 (A) - Dakota Style Pretzel Kraving Creation

72 (A) - Inventive Rhubarb

73 (A) - Sourdough Challenge

74 (A) - It's a Wrap with Azteca Tortillas

75 (A) - Tortilla Creations La Banderita

76 (AY) - 9x13 Versatility

77 (AY) - Taste of Honey Challenge

78 (AY) - Foods Made with Honey

lowa / Local Products: Div. 79 - 80

79 (A) - Our Front Porch Books Favorite Iowa Foods

80 (AY) - Iowa's Big Four

Main Dish / Meal: Div. 81 - 82

81 (A) - Food Bank of Iowa Chopped

82 (AY) - Pizza or Pasta

Meats / Poultry / Fish: Div. 83 - 93

83 (A) - Ulrich Pella Bologna Side Dish

84 (A) - Brewer Beef Brat Extravaganza

85 (A) - Best of the Wurst

86 (A) - Get 'Lambasted' with Flavor

87 (A) - My Favorite Meat Loaf

88 (A) - Cinnamon Ridge Farms Amazing Ribs

89 (A) - Purnell Old Folks' Sausage Cook Off

90 (A) - Seafood Prepared in the Heartland

91 (A) - Wild Game Contest

92 (AY) - Bacon, Bacon, Bacon

93 (AY) - Hot Beef Sundae

Mystery Sack: Div. 94 - 95

94 (A) - Iowa State Fair Mystery Sack, Adult

95 (Y) - Iowa State Fairy Mystery Sack, Youth

Noodles / Pasta: Div. 96 - 99

96 (A) - Mrs. Bonser's Noodles Creations

97 (A) - Use Your Noodle

98 (A) - Rana Pasta Creations

99 (Y) - Eurofins Unique Mac & Cheese

Occasions: Div. 100 - 103

100 (A) - Breast Cancer Themed Food for a Friend

101 (A) - Dorothy Lynch Tailgate Cooking Contest

102 (A) - Let's Have Tea

103 (A) - Tea for Two

Old Time / Nostalgic: Div. 104 - 108

104 (A) - Our Family Recipe Book

105 (A) - The Great Iowan Recipe

106 (A) - Nostalgic Comfort Food

107 (A) - Apple Betty

108 (AY) - Sunday Dinner at Mom's (Grandma's)

Pies: Div. 109 - 114

109 (A) - Machine Shed Pies

110 (A) - North "40" Pie Contest

111 (A) - My Favorite Pie

112 (A) - My Favorite Pie

113 (A) - Tribute to Bessie: Black and Blue Berry Pie

114 (AY) - The Pie Basket

Sauces / Toppings: Div. 115 - 119

115 (A) - Mine is the Best BBQ Sauce

116 (A) - Eurofins Best Homemade Hot Sauce

117 (A) - Best Wing Sauce

118 (AY) - The Best Dipping Sauce Ever

119 (AY) - My Favorite Ice Cream Topping

Soup / Chili: Div. 120 - 122

120 (A) - Souper Soups

121 (A) - Mother Podolak's Chili Contest

121 (A) - Mother Podolak's Chili Con 122 (A) - Mrs. Grimes Chili Cook Off

Vegetables: Div. 123 - 128 123 (A) - Best Iowa Corn Salad

124 (A) - Anything Hot

125 (A) - Spud Studs

126 (A) - Spud Studs 126 (A) - Dei Fratelli Tomato Creations

127 (A) - Butter Kernel Vegetable Creation

128 (A) - Fresh Vegetable Creations

FOOD JUDGING SCHEDULE

Division number is listed after contest name. New divisions are indicated with an *.

MONDAY, AUGUST 8

Judging Room 1

11:00 a.m. Decorated Cakes - 18 12:30 p.m. Youth Decorated Cakes - 19

TUESDAY, AUGUST 9

Judging Room 1

10:30 a.m. Fleet Farm Canned Vegetables - 30 1:30 p.m. Fleet Farm Canned Preserves - 33 3:00 p.m. Fleet Farm Canned Fruits - 29

Judging Room 2

10:30 a.m. Fleet Farm Fresh Preserving for Youth - 37

Noon Fleet Farm Canned Relishes - 27

2:30 p.m. Fleet Farm Canned Savory Sauces, Meats & Poultry - 28

Judging Room 3

10:30 a.m. Famous Dave's Canned Pickles - 26

WEDNESDAY, AUGUST 10

Judging Room 1

9:30 a.m. Fleet Farm Canned Conserves - 35 Noon Fleet Farm Canned Fruit Butters - 34 2:30 p.m. Fleet Farm Canned Marmalades - 36

Judging Room 2

10:30 a.m. Fleet Farm Classic Iowa Canned Jams - 32

Judging Room 3

10:00 a.m. Fleet Farm Classic Iowa Canned Jellies - 31

Judging Room 4

10:00 a.m. Grandma Butorac's Povitica - 12

THURSDAY, AUGUST 11

Judging Room 1

10:00 a.m. Dakota Style Pretzel Kraving Creation - 71 11:00 a.m. Hy-Vee Smiles in Every Aisle - 14 {rooms 1-2}

3:30 p.m. Let's Have Tea - 102

Judging Room 2

9:30 a.m. Board Fun* - 5

11:00 a.m. Hy-Vee Smiles in Every Aisle - 14 (rooms 1-2)

Judging Room 3

9:30 a.m. Cinnamon Ridge Favorite Cheese Curds - 2 10:30 a.m. Cinnamon Ridge Farms Amazing Ribs - 88

Noon Always Room for Dessert* - 50 2:00 p.m. Elevated Desserts Championship* - 57

Judging Room 4

10:30 a.m. Tammies' No Bake Desserts - 45 2:00 p.m. Bret & Amy Doerring Ugliest Cake - 20

FRIDAY, AUGUST 12

Judging Room 1

10:00 a.m. Cooking with Coffee - 66

11:00 a.m. Apple Betty* - 107

Noon Authentic European Bohemian-style Kolaches - 11

1:30 p.m. Kids Fun Food - 64

3:00 p.m. Mine Is the Best BBQ Sauce - 115

Judging Room 2

9:30 a.m. Scenic Valley Pumpkin Patch Cookies - 38 11:00 a.m. Dorothy Lynch Tailgate Cooking Contest - 101

Noon Iowa Orchards Creations - 58

1:00 p.m. King Arthur Baking Co. Yeast Bread Contest - 7

Judging Room 3

10:30 a.m. Rana Pasta Creations - 98 Noon Getting Lean on Keto - 70

1:00 p.m. Bacon, Bacon, Bacon - Iowa's Best - 92

SATURDAY, AUGUST 13

Judging Room 1

10:00 a.m. Mrs. Bonser's Noodles Creations - 96
11:00 a.m. Bud Elwell's Old Fashioned Fudge - 23
Noon Our lowa Church Cookbook Favorites - 60

1:00 p.m. Breads & Spreads* - 10

2:00 p.m. Tribute to Bessie: Black and Blue Berry Pie* - 113

3:00 p.m. Inventive Rhubarb* - 72

Judging Room 2

10:00 a.m. Eurofins Best Homemade Hot Sauce* - 116

12:30 p.m. Use Your Noodle - 97 1:30 p.m. Comfy Coffee Cake* - 15

3:00 p.m. The Hesitant Baker Competition* - 17

Judging Room 3

10:00 a.m. Key Lime Dessert Creations* - 53

11:00 a.m. S'Mores Creations* - 56 Noon Beginner's Contest - 6 1:00 p.m. 9x13 Versatility - 76

2:00 p.m. Tortilla Creations La Banderita* - 75 3:00 p.m. Dei Fratelli Tomato Creations - 126

Judging Room 4

1:00 p.m. Taste of Honey Challenge - 77

SUNDAY, AUGUST 14

Judging Room 1

10:00 a.m. Our Front Porch Favorite Iowa Foods - 79 11:00 a.m. Sunday Dinner at Mom's (Grandma's) - 108

1:30 p.m. North "40" Pie Contest - 110

3:30 p.m. Sweet to Eat - 46

Judging Room 2

9:30 a.m. O Come All Ye Cookies - 39

10:30 a.m. World's Tallest Leprechaun St. Patrick's Day Treats - 49

Noon Desserts for Lou Sipolt* - 51
1:00 p.m. Desserts for Jackie Schmillen* - 52
2:00 p.m. Be Creative with Mrs. Wages® - 25
3:00 p.m. Sourdough Challenge* - 73

Judging Room 3

11:00 a.m. Gingerbread House - 69 12:30 p.m. The Great Iowan Recipe* - 105

1:30 p.m. Best Fruit Cobbler, Bettie or Buckle - 48

MONDAY, AUGUST 15

Judging Room 1

10:00 a.m. Machine Shed Pies - 109 {rooms 1-2-3} 2:00 p.m. Eurofins Unique Mac & Cheese* - 99 3:00 p.m. Death by Chocolate Raspberry - 47 4:00 p.m. Piper's Homemade Candies - 22

Judging Room 2

10:00 a.m. Machine Shed Pies - 109 (rooms 1-2-3)

2:00 p.m. Best Iowa Corn Salad* - 123 3:00 p.m. Having a 'Ball' with Cheese* - 4 4:00 p.m. Our Family Recipe Book - 104

Judging Room 3

10:00 a.m. Machine Shed Pies - 109 (rooms 1-2-3)

2:00 p.m. Hot Beef Sundae - 93 3:30 p.m. The Pie Basket - 114

Judging Room 4

2:30 p.m. My Favorite Birthday Cake - 16

TUESDAY, AUGUST 16

Judging Room 1

10:00 a.m. Midwest Living Cookies - 42 (rooms 1-2-3)

{Bar, Molded or Pressed, Ethnic}

1:30 p.m. My Favorite Pie! - 111

3:30 p.m. Butter Kernel Vegetable Creation - 127

Judging Room 2

10:00 a.m. Midwest Living Cookies - 42 (rooms 1- 2-3)

{Bar, Molded or Pressed, Ethnic}

1:30 p.m. Egg-ceptional Eggs Cooking Contest - 68

3:00 p.m. Mrs. Grimes Chili Cook Off - 122

Judging Room 3

10:00 a.m. Midwest Living Cookies - 42 (rooms 1- 2-3)

{Bar, Molded or Pressed, Ethnic}

1:30 p.m. Nostalgic Comfort Food - 106

4:00 p.m. Best of the Wurst - 85

Judging Room 4

10:00 a.m. Get 'Lambasted' with Flavor* - 86

2:30 p.m. My Best Waffle Ever* - 13

WEDNESDAY, AUGUST 17

Judging Room 1

10:00 a.m. Midwest Living Cookies - 42 (rooms 1-2-3)

{Drop, Health, Refrigerated or Rolled, Cake Mix, Youth}

1:30 p.m. Best Wing Sauce - 117 3:00 p.m. Bring Your Best Dip - 3

Judging Room 2

10:00 a.m. Midwest Living Cookies - 42 (rooms 1-2-3)

{Drop, Health, Refrigerated or Rolled, Cake Mix, Youth}

1:30 p.m. lowa's Big Four - 80 3:00 p.m. Favorite Book Desserts - 59

Judging Room 3

10:00 a.m. Midwest Living Cookies - 42 (rooms 1-2-3)

{Drop, Health, Refrigerated or Rolled, Cake Mix, Youth}

1:30 p.m. Mother Podolak's Chilli Contest - 121

Judging Room 4

1:30 p.m. Wild Game Contest - 91

Main Floor

Noon Older Iowans' Cookie Decorating 2:30 p.m. Cookie Decorating Winners Posted

THURSDAY, AUGUST 18

Judging Room 1

9:30 a.m. Casey's Junior Favorite Creations - 61 {class 419-430}

11:00 a.m. Casey's Intermediate Favorite Creations - 62 {class 442-454}

12:30 p.m. Casey's Junior Favorite Creations - 61 {class 431-441}

2:30 p.m. Casey's Intermediate Favorite Creations - 62 (class 455-466)

Judging Room 2

10:00 a.m. King Arthur Baking Co. Kids Bar Contest - 43

11:00 a.m. Seafood Prepared in the Heartland - 90

1:00 p.m. Animal Face Cakes - 21

2:30 p.m. The Best Dipping Sauce Ever - 118 3:30 p.m. My Favorite Ice Cream Topping - 119

Judging Room 3

10:00 a.m. It's a Wrap with Azteca Tortillas - 74

11:00 a.m. Anything Hot* - 124

1:00 p.m. King Arthur Baking Co. Yeast Roll Contest - 9

Main Floor

11:00 a.m. Kids Cookie Decorating

1:30 p.m. Cookie Decorating Results Posted

FRIDAY, AUGUST 19

Judging Room 1

10:00 a.m. Best Templeton Rye Appetizer - 1

11:30 a.m. Purnell Old Folks' Sausage Cook Off - 89

1:00 p.m. Best Templeton Rye Dessert - 44

2:30 p.m. Spud Studs - 125

3:30 p.m. Strawberry-Rhubarb Dessert - 55

Judging Room 2

9:30 a.m. Foods Made with Honey - 78

11:30 a.m. Breast Cancer Themed Food for a Friend in Need - 100

1:00 p.m. Favorite Food with Maytag Blue Cheese - 65

3:00 p.m. My Best Brownies - 41

Judging Room 3

10:00 a.m. Brewer Beef Brat Extravaganza* - 84

11:30 a.m. Tea for Two* - 103

1:00 p.m. My Favorite Meat Loaf - 87

2:30 p.m. Kraft Philadelphia Cream Cheesecake - 54
4:00 p.m. Cooking with Cookies' Sauces & Seasonings - 67

Judging Room 4

10:00 a.m. Quick Breads Baking Competition - 8

SATURDAY, AUGUST 20

Judging Room 1

10:30 a.m. Macarons or Macaroons* - 40

Noon Iowa State Chili Cook Off Championship** {rooms 1-2}

Judging Room 2

10:00 a.m. Fresh Vegetable Creations - 128

Noon Iowa State Chili Cook Off Championship** {rooms 1-2}

Judging Room 3

10:30 a.m. Souper Soups - 120

11:30 a.m. Candy Chemistry - 24

12:30 p.m. Ulrich Pella Bologna Side Dish - 83 2:00 p.m. Junior Chef Baking Championship* - 63

SUNDAY, AUGUST 21

Judging Room 1

11:30 a.m. Lemon Meringue Pie - 112

1:00 p.m. ISF Mystery Sack - Youth - 95

2:30 p.m. ISF Mystery Sack - Adult - 94

Judging Room 2

2:00 p.m. Pizza or Pasta* - 82

Judging Room 3

1:00 p.m. Food Bank of Iowa Chopped - 81

^{**} For more information, contact Kyle at KAB4u@aol.com or visit https://www.iowastatefair.org/participate/competition/how-to-enter/#other.

BEST TEMPLETON RYE APPETIZER - DIVISION 1 (A)

Judging: Friday, August 19 at 10:00 a.m. Sponsored by **Templeton Rye Spirits, LLC**

Special Awards

1st place - \$500 2nd place - \$300 3rd place - \$200

RULES

- 1. This division is only open to adults age 21 and over.
- 2. Enter an appetizer showcasing Templeton Rye as a main ingredient. Proof of purchase is required.
- 3. Present enough appetizers for 3-6 judges.
- 4. Entries will be judged on Flavor (40%), Presentation (30%) and Overall Incorporation of Templeton Rye (30%).

CLASS

1 Templeton Rye Appetizer

CINNAMON RIDGE FAVORITE CHEESE CURDS - DIVISION 2 (A)

Judging: Thursday, August 11 at 9:30 a.m. Sponsored by **Cinnamon Ridge Farms**

Special Awards

1st place - \$100 gift card 2nd place - \$75 gift card 3rd place - \$50 gift card

Each entrant will receive a coupon for ice cream at the Midwest Dairy Association stands.

RULES

- 1. Create an appetizer using cheddar cheese curds. Recipe must have cheddar cheese curds as the primary ingredient.
- 2. Cheese curds may be blended with other cheeses, flavors and ingredients, but cheese curds must be the "celebrated" ingredient and flavor.
- 3. Entries will be judged on Taste (50%), Originality (30%) and Appearance (20%).

CLASS

2 Appetizer using Cheddar Cheese Curds

BRING YOUR BEST DIP - DIVISION 3 (A)

Judging: Wednesday, August 17 at 3:00 p.m.
Sponsored by the **Tiffany Family in honor of Maureen Tiffany**

Special Awards

1st place in each class - \$175 2nd place in each class - \$50 3rd place in each class - \$25

RIII ES

- 1. Bring your best hot or cold dip or one of each. All dips should be savory (not sweet).
- 2. Entries will be judged on Taste (50%), Appearance (25%) and Ease of Preparation (25%).

CLASS

3 Cold Dip4 Hot Dip

HAVING A 'BALL' WITH CHEESE - DIVISION 4 (A)

Judging: Monday, August 15 at 3:00 p.m. Sponsored by **Lloyd Durr Family**

Special Awards

1st place - \$100

RULES

- 1. Create a cheese ball in any shape (i.e. holiday, sports, special occasion). Anything goes!
- 2. Display as served.
- 3. Entries will be judged on Taste (50%), Creativity (30%) and Appearance (20%).

CLASS

5 Cheese Ball

BOARD FUN - DIVISION 5 (A)

Judging: Thursday, August 11 at 9:30 a.m. Sponsored by Sally Kilkenny & Katherine Hinchliff

Special Awards

 $1^{\rm st}$ place overall - Custom engraved wooden board $1^{\rm st}$ place in each class - \$25

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RULES

- 1. Create a small charcuterie board.
- 2. Two elements on the board must be made by the exhibitor. Include the recipes for both items.
- 3. Entries will be judged on Uniqueness (40%), Taste (30%) and Appearance (30%).

CLASS

6 Traditional Board7 Anything Goes

BEGINNER'S CONTEST - DIVISION 6 (A)

Judging: Saturday, August 13 at Noon Sponsored by **Darrellyn Knight**

Special Awards

1st place - \$30 2nd place - \$20 3rd place - \$10

RUIFS

- 1. This division is limited to adults entering the Food Department for the first time this year.
- 2. Bring in any dish of your choice. It can be a dessert, main dish, side or bread.
- 3. Entries will be judged on Taste (50%) and Presentation (50%).

CLASS

8 Beginner's Dish

KING ARTHUR BAKING CO. YEAST BREAD CONTEST - DIVISION 7 (A)

Judging: Friday, August 12 at 1:00 p.m. Sponsored by **King Arthur Baking Company**

Special Awards

1st place overall - \$200 gift card to kingarthurbaking.com and a ribbon 2nd place overall - \$150 gift card to kingarthurbaking.com and a ribbon 3rd place overall - \$75 gift card to kingarthurbaking.com and a ribbon

RULES

- I. Entrants must use King Arthur Baking Company Flour. Proof of purchase is required.
- 2. Only breads made with yeast are to be entered in this division.
- 3. Bread should be baked in a single loaf container approximately 9x5x3 inch or as recipe suggests.
- 4. In the Bread Machine Class, the entire process is to be done in the machine.
- 5. All entries are to be presented on heavy, corrugated cardboard or corrugated cardboard covered with white freezer paper (shining side out). The cardboard should be about **one inch** larger than the baked item.
- 6. In the Gluten Free Class, you must use King Arthur Baking Company Gluten Free Flour. Note: It is packaged in a box, not a bag.
- 7. Entries will be judged on Flavor (50%), Appearance (25%) and Texture (25%).

CLASS

- 9 Artisan Bread
- 10 Beer Bread
- 11 Black Olive Pesto Bread *
- 12 Braided Bread
- 13 Bread Machine Bread
- 14 Caraway Rye Bread
- 15 Cheesy Potato Bread
- 16 Cinnamon Bread
- 17 Egg Bread
- 18 English Muffin Bread
- 19 Focaccia Bread
- 20 French Bread
- 21 Gluten Free Bread
- 22 Herb Bread
- 23 Mixed Grain Bread
- 24 Oatmeal Bread
- 25 Potato Bread
- 26 Raisin Bread
- 27 Raisin-Cinnamon Bread
- 28 Rye Bread
- 29 Sesame Cheddar Bread *
- 30 Sourdough Bread
- 31 White Bread
- 32 Whole Wheat Bread
- 33 Yeast Bread Other Than Named

Sweepstakes, \$10 and Rosette; Reserve Sweepstakes, \$5 and Rosette

QUICK BREADS BAKING COMPETITION - DIVISION 8 (A)

Judging: Friday, August 19 at 10:00 a.m.

RULES

- 1. Entries must be made from scratch.
- 2. Bread must be baked in a pan suitable for recipe.
- 3. All entries are to be presented on heavy, corrugated cardboard or corrugated cardboard covered with white freezer paper (shining side out). The cardboard needs to be about **one inch** larger than the baked item. Those larger will be judged but not eligible to win.
- 4. Entries must be made with quality ingredients.
- 5. Recipe must indicate the quantity the recipe makes (i.e. 12 muffins, 2 loaves, etc.).
- 6. Entries will be judged on Flavor & Aroma (40%), Texture (40%) and General Appearance (20%).

CLASS

- 34 Banana Bread (with or without nuts)
- 35 Fruit Bread (dried or fresh)

^{*} can be found in the King Arthur 200th Anniversary Cookbook

- 36 Pumpkin Bread (with or without nuts, etc.)
- 37 Vegetable Bread (excludes pumpkin)
- 38 Any Other Bread (includes recipes like beer bread, cheese bread, etc.)
- 39 Fruit or Nut Muffins
- 40 Cornbread
- 41 Cornbread Muffins
- 42 Any Coffee Cake
- 43 Any Biscuits (traditional or flavored)
- 44 Any Scones (traditional or flavored)

KING ARTHUR BAKING CO. YEAST ROLL CONTEST - DIVISION 9 (A)

Judging: Thursday, August 18 at 1:00 p.m. Sponsored by **King Arthur Baking Company**

Special Awards

1st place overall - \$200 gift card to kingarthurbaking.com and a ribbon

2nd place overall - \$150 gift card to kingarthurbaking.com and a ribbon

3rd place overall - \$75 gift card to kingarthurbaking.com and a ribbon

RULES

- 1. Entrants must use King Arthur Baking Company Flour. Proof of purchase is required.
- 2. Only rolls made with yeast are to be entered in this division.
- 3. Except for designated pan roll entries and the coffee cake class, entries must include only four unattached rolls/specialties. Pan rolls must be attached.
- 4. All entries are to be presented on heavy, corrugated cardboard or corrugated cardboard covered with white freezer paper (shining side out). The cardboard should be about **one inch** larger than the baked item.
- 5. Entries will be judged on Flavor (50%), Appearance (25%) and Texture (25%).

CLASS

- 45 Butterhorn Rolls
- 46 Cinnamon Rolls (frosted or glazed), 4 to 6 rolls attached
- 47 Cinnamon Rolls (frosted or glazed, with nuts), 4 to 6 rolls attached
- 48 Cloverleaf Rolls, made with three dough balls
- 49 Coffee Cake, whole cake
- 50 Hamburger Buns
- 51 Kolaches
- 52 Potato Pan Rolls, attached using 8x8 inch or 9x9 inch pan (nine only)
- 53 Refrigerated Rolls
- 54 White Pan Rolls, attached using 8x8 inch or 9x9 inch pan (nine only)
- 55 Whole Wheat Pan Rolls (½ whole wheat), attached using 8x8 inch or 9x9 inch pan (nine only)
- Non-Sweet Yeast Rolls Other Than Named, pan suitable to recipe or 4 to 6 rolls unattached
- 57 Sweet Yeast Rolls Other Than Named, pan suitable to recipe or 4 to 6 rolls unattached

Sweepstakes, \$10 and Rosette; Reserve Sweepstakes, \$5 and Rosette

BREADS & SPREADS - DIVISION 10 (A)

Judging: Saturday, August 13 at 1:00 p.m. Sponsored by **David Ridgway Family**

Special Awards

1st place - \$60 and a hand painted championship plate

2nd place - \$30 3rd place - \$10

RULES

- 1. Enter any type of homemade bread yeast or quick (sweet, savory, white, wheat, focaccia, etc.). Enter the whole loaf as recipe specifies.
- 2. Include a spread or dip that complements your bread.
- 3. Recipes for both bread and spread are required.
- 4. Entries will be judged on Taste (90%) and Appearance (10%).

CLASS

58 Breads & Spreads

AUTHENTIC EUROPEAN BOHEMIAN-STYLE KOLACHES - DIVISION 11 (A)

Judging: Friday, August 12 at Noon

Sponsored by Pampered Chef (Diane Ward)

Special Awards

1st place - Pampered Chef products (\$100 value)

2nd place - Pampered Chef products (\$50 value)

3rd place - Pampered Chef products (\$25 value)

RULES

- 1. Present six kolaches on a plate.
- 2. Entries will be judged on Texture (40%), Flavor (20%), Appearance (20%) and Creativity (20%).

CLASS

59 Authentic European Bohemian-style Kolaches

GRANDMA BUTORAC'S POVITICA - DIVISION 12 (A)

Judging: Wednesday, August 10 at 10:00 a.m.

Sponsored by Christine Summy

Povitica (poh-vee-TEET-sah) is a European sweet bread traditionally served at holidays and other special occasions. It is made from a yeast-raised dough that has been hand-rolled paper thin, wrapped around a variety of fillings (ground walnut or poppy seed are common), then baked as a roll in a cake or loaf pan.

Povitica is a nostalgic favorite of many Eastern Europeans and their descendants. For some, the practice of making povitica is revered as a dying art once made by grandmothers and aunts in the "old country" - and recipes have been passed down, preserving the tradition.

Special Awards

1st place - \$35 2nd place - \$25 3rd place - \$15

RULES

- 1. Create a homemade povitica.
- 2. Include a brief statement about the origin of the recipe and why it is a family favorite or your own heritage recipe (if applicable).
- Present povitica on a disposable plate.
- 4. Entries will be judged on Flavor (70%) and Appearance (30%).

CLASS

60 Grandma's Povitica

MY BEST WAFFLE EVER - DIVISION 13 (A)

Judging: Tuesday, August 16 at 2:30 p.m. Sponsored by **Nancy's General Store**

Special Awards

1st place - Large gift basket of jams, jellies and assorted kitchen gifts (\$75 value)

Each entrant will receive a \$2 gift certificate.

RULES

- 1. Be creative. Ingredients can include meat, vegetables, fruit or herbs.
- 2. Present six waffles (whole, square of four).
- 3. No toppings are to be included.
- 4. Entries will be judged on Taste (70%) and Creativity (30%).

CLASS

61 Best Waffle Ever

HY-VEE SMILES IN EVERY AISLE - DIVISION 14 (A)

Judging: Thursday, August 11 at 11:00 a.m. Sponsored by **Hy-Vee, Inc.**

Special Awards

1st place overall in each subdivision - \$100 gift card

2nd place overall in each subdivision - \$50 gift card

3rd place overall in each subdivision - \$25 gift card

Each entrant will receive a \$5 Hy-Vee gift card.

RUI FS

- 1. Cakes must be made from scratch, with the exception of the Creations with Cake Mixes Class.
- 2. Cakes may be baked in any pan as specified in recipe.
- 3. Pan size used must be specified. For Layer Cake Classes, layers must be baked separately as opposed to layers sliced horizontally in half. Exception: Split Layer Cake or Torte Class.
- 4. All cakes and cupcakes can be either frosted or unfrosted unless specified otherwise. Include the frosting recipe. A light drizzle of frosting is a garnish. Frosting is covering the cake.
- 5. Edible garnishes may be used.
- 6. Greaseproof doilies may be used for display if desired. All entries are to be presented on heavy, corrugated cardboard or corrugated cardboard covered with white freezer paper (shining side out). The cardboard should be about **one inch** larger than the baked item. No cake stands are allowed.
- 7. Plastic cake covers may be used when entering cakes.
- 8. Note: Freezing or refrigerating cakes before judging may cause frosting to sweat or cake to become soggy and the cakes may not be up to standards of freshly baked cakes.
- 9. Entries will be judged on Texture (50%), General Appearance (25%) and Flavor / Aroma (25%).

CLASS

Layer Cake (two or three layers each)

62 Black Forest Cake

63 Cake Mix Fix-Up

64 Carrot Cake (frosted)

65 Chocolate Cake (frosted)

66 Chocolate Sour Cream Cake

67 Coconut Cake

68 Coconut Cake with Lemon Filling

69 Red Waldorf Cake

70 Spice Cake (frosted)

71 Triple Layer Lemon Cake

72 Walnut Mocha Cake

73 Whipped Cream Cake

74 Yellow Cake (frosted)

75 Split Layer Cake or Torte

76 Layer Cake Other Than Named

One Layer Cakes And Cupcakes

77 Angel Food Cake

78 Bundt Cake

79 Cake Rolls

80 Carrot Cake (frosted)

81 Coffee Cake (non-yeast)

82 Creations with Cake Mixes

83 Cupcakes (four on a plate)

84 Filled Cupcakes (four on a plate)

85 Gingerbread

86 Gluten Free Cake

87 Oatmeal Cake

88 Pineapple Upside Down Cake

89 Pound Cake (unfrosted)

90 Raw Apple Cake

91 Rhubarb Cake

92 Wacky Cake

93 Any Fruit Cake

94 Cake Other Than Named (frosted or unfrosted)

Sweepstakes, \$10 and Rosette; Reserve Sweepstakes, \$5 and Rosette

COMFY COFFEE CAKE - DIVISION 15 (A)

Judging: Saturday, August 13 at 1:30 p.m. Sponsored by **Two Chicks from the Sticks**

Special Awards

1st place - \$100

2nd place - \$50

3rd place - Autographed Two Chicks t-shirt

RULES

- 1. Create your best coffee cake. No commercial mixes.
- 2. Must write a good story (true or made up) to go with your coffee cake.
- 3. Gluten free is accepted.
- 4. Present four pieces minimum.
- 5. Entries will be judged on Taste (50%), Appearance (25%) and Story (25%).

CLASS

95 Coffee Cake

MY FAVORITE BIRTHDAY CAKE - DIVISION 16 (A)

Judging: Monday, August 15 at 2:30 p.m. Sponsored by **Brooke Mickelson**

Special Awards

1st place - \$100

2nd place - \$75

3rd place - \$50

RULES

- 1. Make your most favorite birthday cake. Make it creative and festive!
- 2. Cake can be any flavor, with or without filling.
- Entries will be judged on Appearance (25%), Creativity (25%), Taste (25%) and Difficulty (25%).

CLASS

96 Favorite Birthday Cake

THE HESITANT BAKER COMPETITION - DIVISION 17 (A)

Judging: Saturday, August 13 at 3:00 p.m.

Sponsored by Two Chicks from the Sticks in honor of Lisa Schwalbe

Special Awards

1st place - \$500

2nd place - \$100

3rd place - Autographed Two Chicks t-shirt

RULES

- 1. Entry must be a sheet cake. We strongly urge you to incorporate the use of a cake mix.
- Frosting must be homemade.
- 3. A name must be on the cake. Be prepared to tell your story.
- Entries will be judged on Appearance (50%), Taste (25%) and Story (25%).

CLASS

97 Decorated Sheet Cake

DECORATED CAKES - DIVISION 18 (A)

Judging: Monday, August 8 at 11:00 a.m. Sponsored by **Beyond Elegance**

Special Awards

1st place Wedding Cakes Class in Professional - \$125 from Beyond Elegance

2nd place Wedding Cakes Class in Professional - \$75 from Beyond Elegance

3rd place Wedding Cakes Class in Professional - \$50 from Beyond Elegance

1st place Wedding Cakes Class in Adult Open - \$125 from Beyond Elegance

2nd place Wedding Cakes Class in Adult Open - \$75 from Beyond Elegance

3rd place Wedding Cakes Class in Adult Open - \$50 from Beyond Elegance

RUI FS

- 1. This division is open only to adults. This includes commercial bakeries, professionals, amateurs and hobbyists. (See Youth Decorated Cakes.)
- 2. Entrants may compete in one subdivision only (Professional or Adult Open), but will be allowed to enter in each class in a subdivision.
- 3. Entries must be in place by 10:45 a.m. on Monday, August 8 for judging.
- 4. Cakes should be original designs.
- 5. Cakes should be displayed on a commercial or hand-made presentation board with dimensions measuring between two and four inches larger than the cake. The presentation board should be covered with a food-grade material, royal icing, rolled fondant or buttercream. Ribbon edging is allowed. Foil covered boards will be allowed.
- 6. Cakes will be judged on visual effect and will not be cut, therefore cakes need not be real. Styrofoam dummies may be used and are encouraged.
- 7. All cakes should be constructed in a way that could be accomplished in a real cake. Failure to observe this guideline will result in deductions in the score for execution of design.
- 8. Winning entries will be held on display throughout the Fair, therefore should be constructed in a way that would allow this (i.e. Styrofoam dummies). These entries will be inside the display cabinets and the entrants will be allowed to place their business cards with their entry. Non-winning entries will be allowed to be displayed outside of the display cabinets with business cards, but will be at the entrant's risk.
- 9. When a food grade variable is available, it should be used. Not utilizing food grade materials will result in deductions in the score. Inedible structural items are acceptable, and expected, in tiered cake construction.
- 10. Cakes must have been decorated after July 1 of the current year and cannot have previously been entered in any other cake show, competition or exhibition.
- 11. Inedible decorations may include ribbons on base boards, pillars, columns, fountains, toppers or cake board accents. Again, if an item can be made with an edible substance, it should be, or points may be deducted. More points will be awarded for edible decorations in both difficulty and originality scoring categories.
- 12. Cakes should not exceed 30 inches in height or 14 inches in diameter. Sheet cakes should not exceed 9 x 13 inches in dimension (quarter sheet).
- 13. Class descriptions are as follows:

Sculpted Cake: a cake made to take shape of something (i.e. dog, toy house); must follow dimension guidelines

Single Cake: open to technique; one or more layer

Tiered Cake: open to technique; stacked cake of two or more tiers with unaltered cake shape

Cookies, Cupcakes, Petit Fours, Cake Balls: four pieces resented together; coatings may include royal icing, fondant, buttercream, chocolate, wafer paper or any other edible medium; may be a wedding design

Sugar Artistry: decorative item such as a topper made of sugar, isomalt, fondant, pastillage, gumpaste, marzipan, chocolate, gelatin, wafer paper, edible frosting sheets, Mexican Paste, etc.

14. Entries will be judged on Execution (25%), General Appearance & Neatness (25%), Difficulty (25%), Originality & Design (15%) and Use of Edible Applications (10%).

CLASS

Professional - Open to owners and employees of licensed bakeries and decorative baking businesses. Entrant's business card may be displayed with the entry after judging is completed.

98 Sculpted Cake

99 Single Cake

100 Tiered Cake

101 Cookies, Cupcakes, Petit Fours, Cake Balls

102 Sugar Artistry

103 Wedding Cakes (traditional, modern or alternative)

Adult Open - Open to any adult decorator that does not work in a bakery or decorative baking business.

104 Sculpted Cake

105 Single Cake

106 Tiered Cake

107 Cookies, Cupcakes, Petit Fours, Cake Balls

108 Sugar Artistry

109 Wedding Cakes (traditional, modern or alternative)

Sweepstakes, \$10 and Rosette; Reserve Sweepstakes, \$5 and Rosette

YOUTH DECORATED CAKES - DIVISION 19 (Y)

Judging: Monday, August 8 at 12:30 p.m.
Sponsored by **Sweet to Eat Bakery & Cake Shop**

Special Awards

1st place overall - \$50

2nd place overall - \$25

3rd place overall - \$15

- 1. This division is only open to youth age 17 and under. Please list age on recipe sheet.
- 2. Rules 3-14 in Decorated Cakes above apply in this division.

CLASS

Sculpted CakeSingle CakeTiered Cake

BRET & AMY DOERRING UGLIEST CAKE - DIVISION 20 (Y)

Judging: Thursday, August 11 at 2:00 p.m. Sponsored by **Bret & Amy Doerring**

Special Awards

1st place in each class - \$500 2nd place in each class - \$250 3rd place in each class - \$125

Each entrant will receive two tickets to the ISF Giant Slide and \$5 in Fair food tickets.

RULES

- 1. This division is only open to youth ages 7-17. Please list age on recipe sheet.
- 2. Ugly as can be, but not obnoxious. Entries will be judged on appearance only.
- 3. All ingredients and decorations are to be edible. Please use discretion in your selection of garnishments.
- 4. No recipe is required, but <u>all decoration ingredients must be listed on a sheet of paper</u> along with division, class, exhibitor number and age as outlined in the General Rules. Also, please list a name for your cake on the ingredient list.
- 5. A real cake must be used. No cakes are to be longer than 18 inches.

CLASS

113 Ugliest Cake (ages 7-11)114 Ugliest Cake (ages 12-17)

ANIMAL FACE CAKES - DIVISION 21 (Y)

Judging: Thursday, August 18 at 1:00 p.m. Sponsored by **Blank Park Zoo**

Special Awards

1st place - Blank Park Zoo Behind the Scenes Tour for Two

2nd place - Blank Park Zoo Gift Basket

3rd place - Blank Park Zoo Family Four Pack

Each entrant will receive a Blank Park Zoo free child's admission ticket.

RULES

- 1. This division is only open to youth ages 6-13. Please list age on recipe sheet.
- 2. Make a single layer, nine inch cake (can be from a mix).
- Decorate it as an animal's face. Everything used must be edible. Each entry must have a sheet attached to tell the entrant's age and items used in decorating.
- 4. Entries will be judged on Appearance (50%) and Originality (50%).

CLASS

115 My Animal Face Cake

PIPER'S HOMEMADE CANDIES - DIVISION 22 (A)

Judging: Monday, August 15 at 4:00 p.m. Sponsored by **Piper's Homemade Candies**

Special Awards

1st place overall - \$50 2nd place overall - \$25 3rd place overall - \$15 1st place in each class - \$25

Each entrant will receive a \$5 Piper's Homemade Candies gift certificate.

RULES

- Present four pieces on a small, white plate. Any item used to help display entry is permitted.
- 2. Classic Candies, Caramels and Fudges will be judged on Flavor (40%), Texture (40%) and General Appearance (20%).
- 3. Creative Candies will be judged on Flavor (30%), Texture (30%), General Appearance (20%) and Creativity (20%).

CLASS

116 Classic Candies117 Caramels118 Fudges

119 Creative Candies

BUD ELWELL'S OLD FASHIONED FUDGE - DIVISION 23 (A)

Judging: Saturday, August 13 at 11:00 a.m. Sponsored by **Elwell Family**

Special Awards

1st place - \$250 2nd place - \$100 3rd place - \$50

- Your entry is to be an old fashioned chocolate fudge made from scratch (boiling, soft ball stage, beating, etc.).
- 2. There are to be NO marshmallows, marshmallow crème, peanut butter or other flavors.
- 3. The use of nuts is optional.
- 4. No white chocolate.
- 5. Present six pieces on a plate.

6. Entries will be judged on Taste (50%) and Texture (50%).

CLASS

120 Bud Elwell's Old Fashioned Fudge

CANDY CHEMISTRY - DIVISION 24 (Y)

Judging: Saturday, August 20 at 11:30 a.m. Sponsored by **Science Center of Iowa**

Special Awards

1st place in each class - Four general admission tickets to Science Center

2nd place in each class - Two general admission tickets to Science Center

3rd place in each class - One general admission ticket to Science Center

Each entrant will receive one general admission ticket to the Science Center.

RULES

- This division is only open to youth ages 5-12. Please list age on recipe sheet.
- 2. Enter an original creation that can be considered "candy" or sweets; parental guidance is allowed.
- 3. Entries will be judged on Taste (60%) and Creativity (40%).

CLASS

121 Candy Chemistry (ages 5-8) 122 Candy Chemistry (ages 9-12)

BE CREATIVE WITH MRS. WAGES® - DIVISION 25 (A)

Judging: Sunday, August 14 at 2:00 p.m. Sponsored by **Mrs. Wages**®

Special Awards

1st place - \$350 grocery store gift card and a Mrs. Wages® gift basket plus featured recipe on Mrs. Wages® website and social media

2nd place - \$100 grocery store gift card and a Mrs. Wages® gift basket

3rd place - \$50 grocery store gift card and a Mrs. Wages® gift basket

Each entrant will receive a Mrs. Wages® coupon: buy 3 Mrs. Wages® products, get \$2.50 off.

RULES

- 1. Create a dish using either pickles or tomatoes that were canned with a Mrs. Wages® mix.
- 2. Three requirements for entry: prepared recipe, jar of canned item used in recipe and proof of purchase of Mrs. Wages® mix.
- 3. Canned items must be prepared according to the instructions on Mrs. Wages® packaging.
- 4. Participant must fully disclose the recipe and process to the judges.
- 5. Entries will be judged on Taste (80%) and Appearance (20%).

CLASS

123 Mrs. Wages® Recipe Contest

FAMOUS DAVE'S CANNED PICKLES - DIVISION 26 (A)

Judging: Tuesday, August 9 at 10:30 a.m.

Sponsored by Famous Dave's (Mueller-Yurgae Associates)

Special Awards

1st place overall - \$100

2nd place overall - \$50

3rd place overall - \$25

Each entrant will receive a jar of Famous Dave's Pickles.

RULES

- 1. Pickles Foods prepared in a seasoned vinegar mixture or a brine solution to preserve them and/or impart flavor.
- 2. Entries must be in compliance with the current USDA guidelines for safe canning. See general rules section of this department for additional rules and information pertaining to entries in canning divisions.
- 3. Entries must be canned in pint jars except where otherwise specified.
- 4. The term 'sliced horizontally' means cut lengthwise into longitudinal slices or spears.
- 5. Entries will be judged on Flavor (35%), Consistency (25%), Appearance (20%) and Food Safety (20%).

CLASS

Cucumber Pickles

- 124 Bread & Butter
- 125 Kosher Dill, whole, pint or quart jar
- 126 Quick Fresh-Pack Dill (not fermented), whole (quart jar) or sliced horizontally or circular (pint jar)
- 127 Reduced Sodium Sweet, sliced horizontally or circular
- 128 Sour, sliced horizontally or circular
- 129 Sweet, sliced horizontally or circular
- 130 Sweet, whole
- 131 Cucumber Pickles Other Than Named, pint or quart jar

Vegetable Pickles

- 132 Asparagus
- 133 Beets, sliced
- 134 Beets, whole
- 135 Carrots
- 136 Dilled Green or Yellow (Wax) Beans
- 137 Green Tomatoes
- 138 Hot Peppers
- 139 Mild to Medium Peppers
- 140 Mixed Vegetables, without cucumbers
- 141 Squash Bread & Butter (zucchini or yellow summer squash)

142 Zucchini

Vegetable Pickles Other Than Named, no cucumbers 143

Fruit Pickles

144 Spiced Apple Rings (food coloring optional)

145 Spiced Peaches Watermelon Rind

146 147 Fruit Pickles Other Than Named, pint or quart jar

Sweepstakes, \$10 and Rosette; Reserve Sweepstakes, \$5 and Rosette

FLEET FARM CANNED RELISHES - DIVISION 27 (A)

Judging: Tuesday, August 9 at Noon Sponsored by Fleet Farm

Special Awards

1st place overall - \$150 gift card 2nd place overall - \$100 gift card 3rd place overall - \$50 gift card

Each entrant will receive a coupon for \$10 off a \$50 purchase at Fleet Farm.

- Relishes Chopped vegetables and/or fruits cooked in vinegar and seasonings.
- Entries must be in compliance with current USDA guidelines for safe canning. See Food General Rules for additional rules and information 2. pertaining to entries in canning divisions.
- Entries must be canned in pint jars. 3.
- 4 Entries will be judged on Flavor (35%), Consistency (25%), Appearance (20%) and Food Safety (20%).

CLASS

148 **Beet** Bell Pepper 149 150 Chili Sauce 151 Chow-Chow 152 Chutney 153 Corn 154 Dill

End-of-the-Garden

155 156 Hot Pepper 157 Onion 158 Piccalilli Pickle (sweet) 159 Zucchini 160

161 Relish Other Than Named

Sweepstakes, \$10 and Rosette; Reserve Sweepstakes, \$5 and Rosette

FLEET FARM CANNED SAVORY SAUCES, MEATS & POULTRY - DIVISION 28 (A)

Judging: Tuesday, August 9 at 2:30 p.m. Sponsored by Fleet Farm

Special Awards

1st place overall - \$150 gift card 2nd place overall - \$100 gift card 3rd place overall - \$50 gift card

Each entrant will receive a coupon for \$10 off a \$50 purchase at Fleet Farm.

RULES

- Entries must be in compliance with current USDA guidelines for safe canning. See general rules section of this department for additional rules and 1 information pertaining to entries in canning divisions.
- 2. Entries must be canned in pint or quart jars, except where otherwise specified.
- 3. Any salsa recipe is permitted as long as USDA guidelines are followed.
- 4. Entries in the Salsa and Tomato Catsup Classes will be tasted.
- 5. Savory sauces are sauces that are not sweet; however they may include sugar as an ingredient to enhance flavor.
- Entries in classes with products which are tasted will be judged on Flavor (35%), Consistency (25%), Appearance (20%) and Food Safety (20%). 6.
- 7. Entries in classes with products which are not tasted will be judged on Appearance (35%), Consistency (25%), Selection of Ingredients (20%) and Food Safety (20%).

CLASS

162 Beef

163 Chicken or Turkey

164 Fish

165 Mincemeat

166 Salsa

Spaghetti Sauce without Meat 167

168 Strips, Cubes or Chunks of Meat (beef, veal, pork, lamb or deer)

169 Tomato Catsup

170 Tomato Sauce (seasoned), pint jar

Sweepstakes, \$10 and Rosette; Reserve Sweepstakes, \$5 and Rosette

FLEET FARM CANNED FRUITS - DIVISION 29 (A)

Judging: Tuesday, August 9 at 3:00 p.m. Sponsored by Fleet Farm

Special Awards

1st place overall - \$150 gift card 2nd place overall - \$100 gift card 3rd place overall - \$50 gift card

Each entrant will receive a coupon for \$10 off a \$50 purchase at Fleet Farm.

- Entries must be in compliance with current USDA guidelines for safe canning. See Food General Rules for additional rules and information pertaining to entries in canning divisions.
- 2. Entries must be canned in pint or quart jars, except where otherwise specified.
- Entries will be judged on Appearance (60%), Selection of Products (20%) and Food Safety (20%). 3

CLASS

171 Apple Juice 172 **Apples** 173 Applesauce Berries 174 Grape Juice 175 Peaches 176 Pears 177 178 Pie Fillina

179 Pineapple 180 Plums 181 Rhubarb

182 Spiced Apple Rings (no vinegar; food coloring optional), pint jar

Fruits (except berries) Other Than Named 183

Sweepstakes, \$10 and Rosette; Reserve Sweepstakes, \$5 and Rosette

FLEET FARM CANNED VEGETABLES - DIVISION 30 (A)

Judging: Tuesday, August 9 at 10:30 a.m. Sponsored by Fleet Farm

Special Awards

1st place overall - \$150 gift card 2nd place overall - \$100 gift card 3rd place overall - \$50 gift card

Each entrant will receive a coupon for \$10 off a \$50 purchase at Fleet Farm.

RULES

- Entries must be in compliance with current USDA guidelines for safe canning. See Food General Rules for additional rules and information 1. pertaining to entries in canning divisions.
- 2. Entries must be canned in pint or quart jars, except where otherwise specified.
- 3. If you are mixing two or more vegetables, process for the one with the most time required.
- Entries will be judged on Appearance (60%), Selection of Products (20%) and Food Safety (20%). 4.

CLASS

184 Asparagus Spears 185 Beets (whole or sliced) 186 Carrots Corn with Red Peppers 187 188 Green Beans 189 Mixed Vegetables 190 Okra

191 Sauerkraut (fermented) 192 Shelled Green Peas

193 Sweet Peppers (in water), pint jar 194 Tomato and Vegetable Juice Blend

195 Tomato Juice

196 Tomatoes (whole, not cherry or grape)

197 **Tomatoes Stewed**

198 Vegetable Soup (no meat) White Potatoes (cubed or whole) 199

200 Whole Kernel Corn

201 Yellow (Wax) Beans

Sweepstakes, \$10 and Rosette; Reserve Sweepstakes, \$5 and Rosette

FLEET FARM CLASSIC IOWA CANNED JELLIES - DIVISION 31 (A)

Judging: Wednesday, August 10 at 10:00 a.m. Sponsored by Fleet Farm

Special Awards

1st place overall - \$150 gift card 2nd place overall - \$100 gift card 3rd place overall - \$50 gift card

Each entrant will receive a coupon for \$10 off a \$50 purchase at Fleet Farm.

RULES

Jelly - A semi-solid mixture generally made with fruit juice and sugar. Flavored liquids other than fruit juice may also be used. Jelly is beautiful in

color, translucent and tender enough to cut easily with a spoon, yet firm enough to hold its shape when turned from the jar.

- Entries must be in compliance with current USDA guidelines for safe canning. See Food General Rules for additional rules and information 2. pertaining to entries in canning divisions.
- 3. Entries must be canned in half-pint jars.
- Entries may not contain commercial fruit juices. 4.
- 5. Refrigerator and freezer jellies may not be entered.
- 6. Entries in the Herb and Pepper Classes may have bits of pepper or herbs floating.
- Entries will be judged on Flavor (35%), Consistency (30%), Appearance (15%) and Food Safety (20%). 7.

CLASS

- 202 203 Bell Pepper 204 Black Raspberry 205 Blackberry 206 Cherry Combination of Three or More Fruits
- 207
- 208 Combination of Two Fruits
- 209 Concord Grape 210 Crab Apple 211 Dandelion 212 Elderberry 213 Gooseberry
- Grape other than Concord 214
- 215 Grape-Plum 216 Grapefruit
- Herb Jelly (food coloring optional) 217
- 218 Mulberry 219 Peach
- 220 Pepper (food coloring optional)
- 221 Plum
- Red Currant 222
- 223 Red Raspberry
- 224 Rhubarb
- 225 Sour Cherry
- Strawberry 226
- 227 Strawberry-Rhubarb
- 228 Triple Cherry
- 229 Vegetable
- 230 Violet
- Watermelon 231
- 232 Wild Berries of Iowa
- 233 Wild Black Raspberry
- 234 Wine
- 235 Jellies Other Than Named (except freezer jellies)

Sweepstakes, \$10 and Rosette; Reserve Sweepstakes, \$5 and Rosette

FLEET FARM CLASSIC IOWA CANNED JAMS - DIVISION 32 (A)

Judging: Wednesday, August 10 at 10:30 a.m. Sponsored by Fleet Farm

Special Awards

- 1st place overall \$150 gift card 2nd place overall - \$100 gift card 3rd place overall - \$50 gift card
- 1st place in Three or More Fruits \$20 from Ileen M. Wallace, in memory of her parents Ervin E. and Elma D. Wilson

Each entrant will receive a coupon for \$10 off a \$50 purchase at Fleet Farm.

RULES

- Jam A thick spread made with crushed or chopped fruit cooked with sugar. Jam has the same brilliance and color as jelly, but is softer in texture.
- Entries must be in compliance with current USDA guidelines for safe canning. See Food General Rules for additional rules and information pertaining to entries in canning divisions.
- 3. Entries must be canned in half-pint jars.
- 4. Refrigerator and freezer jams may not be entered.
- 5. Entries in the Sugar Free Class must be processed (canned) following approved, special recipes and procedures for those products.
- Entries will be judged on Flavor (35%), Consistency (30%), Appearance (15%) and Food Safety (20%). 6.

CLASS

- 236
- 237 Black Raspberry
- Blackberry 238
- 239 Blueberry
- 240 Cherry
- 241 Gooseberry
- 242 Grape
- 243 Hot Pepper with Fruit
- 244 Kiwi

245	Mt. Ranier Cherry
246	Mulberry
247	Peach
248	Pear
249	Pear-Apple
250	Pineapple
251	Plum (other than wild or red plum)
252	Red Plum
253	Red Raspberry
254	Rhubarb
255	Rhubarb-Raspberry
256	Rhubarb-Strawberry
257	Sour Cherry
258	Spiced Blueberry
259	Spiced Tomato
260	Strawberry
261	Strawberry-Kiwi
262	Sugar Free
263	Sweet Sauces/Topping (for ice cream and other desserts), half-pint jar
264	Three or More Fruits
265	Triple Cherry
266	Two Fruits Other Than Named Combinations
267	Vegetable
268	Wild Blackberry
269	Wild Plum
270	Jams Other Than Named (except freezer jams)

Sweepstakes, \$10 and Rosette; Reserve Sweepstakes, \$5 and Rosette

FLEET FARM CANNED PRESERVES - DIVISION 33 (A)

Judging: Tuesday, August 9 at 1:30 p.m. Sponsored by **Fleet Farm**

Special Awards

1st place overall - \$150 gift card 2nd place overall - \$100 gift card 3rd place overall - \$50 gift card

Each entrant will receive a coupon for \$10 off a \$50 purchase at Fleet Farm.

RULES

- 1. Preserves Small, whole fruit or uniformly sized, medium-large pieces of fruit in a clear, heavy, slightly-jelled syrup. Preserves contain plump, tender fruit.
- 2. Entries must be in compliance with current USDA guidelines for safe canning. See Food General Rules for additional rules and information pertaining to entries in canning divisions.
- 3. Entries must be canned in half-pint jars.
- 4. Entries will be judged on Flavor (35%), Consistency (30%), Appearance (15%) and Food Safety (20%).

CLASS

271 Apricot 272 Blackberry 273 Cherry 274 Peach 275 Pineapple 276 Plum 277 Raspberry 278 **Red Tomato** 279 Strawberry 280 Yellow Tomato 281 Preserves Other Than Named

Sweepstakes, \$10 and Rosette; Reserve Sweepstakes, \$5 and Rosette

FLEET FARM CANNED FRUIT BUTTERS - DIVISION 34 (A)

Judging: Wednesday, August 10 at Noon Sponsored by **Fleet Farm**

Special Awards

1st place overall - \$150 gift card 2nd place overall - \$100 gift card 3rd place overall - \$50 gift card

Each entrant will receive a coupon for \$10 off a \$50 purchase at Fleet Farm.

RULES

- 1. Butters Pulp and sugar cooked to a rather thick consistency, but not jellied. Butters often contain spices.
- 2. Entries must be in compliance with current USDA guidelines for safe canning. See Food General Rules for additional rules and information pertaining to entries in canning divisions.
- 3. Entries must be canned in half-pint jars.
- 4. Entries will be judged on Flavor (35%), Consistency (30%), Appearance (15%) and Food Safety (20%).

CLASS

282 Apple 283 Apricot

284 Peach
 285 Pear
 286 Plum
 287 Rhubarb

288 Fruit Butters Other Than Named

Sweepstakes, \$10 and Rosette; Reserve Sweepstakes, \$5 and Rosette

FLEET FARM CANNED CONSERVES - DIVISION 35 (A)

Judging: Wednesday, August 10 at 9:30 a.m. Sponsored by **Fleet Farm**

Special Awards

1st place overall - \$150 gift card 2nd place overall - \$100 gift card 3rd place overall - \$50 gift card

Each entrant will receive a coupon for \$10 off a \$50 purchase at Fleet Farm.

RULES

- 1. Conserves Similar to jam, with the same consistency. Conserves generally, but not always, contain two or more fruits, one of which is usually a citrus fruit. They contain nuts and/or raisins and/or coconut. In their purest form, conserves contain both nuts and raisins. They are flavored to accompany meat and poultry; however, they may also be used as spreads on bread products.
- 2. Entries must be in compliance with current USDA guidelines for safe canning. See Food General Rules for additional rules and information pertaining to entries in canning divisions.
- 3. Entries must be canned in half-pint jars.
- 4. In the class listings, "in Combination" means that the designated fruit is combined with one or more other fruits in addition to a citrus fruit (if used).
- 5. Entries will be judged on Flavor (35%), Consistency (30%), Appearance (15%) and Food Safety (20%).

CLASS

289 Apple 290 Apricot

291 Apricot in Combination

292 Peach

293 Peach in Combination

294 Pear

295 Rhubarb in Combination 296 Fruit Other Than Named

297 Fruit in Combination Other Than Named

Sweepstakes, \$10 and Rosette; Reserve Sweepstakes, \$5 and Rosette

FLEET FARM CANNED MARMALADES - DIVISION 36 (A)

Judging: Wednesday, August 10 at 2:30 p.m. Sponsored by **Fleet Farm**

Special Awards

1st place overall - \$150 gift card 2nd place overall - \$100 gift card 3rd place overall - \$50 gift card

Each entrant will receive a coupon for \$10 off a \$50 purchase at Fleet Farm.

RULES

- 1. Marmalade Soft fruit jelly containing small pieces of fruit or peel evenly suspended in the translucent jelly. Marmalade often contains citrus fruit.
- Entries must be in compliance with current USDA guidelines for safe canning. See Food General Rules for additional rules and information pertaining to entries in canning divisions.
- 3. Entries must be canned in half-pint jars.
- 4. Entries will be judged on Flavor (35%), Consistency (30%), Appearance (15%) and Food Safety (20%).

CLASS

298 Grapefruit 299 Lemon 300 Lime 301 Orange

302 Marmalades Other Than Named

Sweepstakes, \$10 and Rosette; Reserve Sweepstakes, \$5 and Rosette

FLEET FARM FRESH PRESERVING FOR YOUTH - DIVISION 37 (Y)

Judging: Tuesday, August 9 at 10:30 a.m. Sponsored by **Fleet Farm**

Special Awards

1st place overall - \$150 gift card 2nd place overall - \$100 gift card 3rd place overall - \$50 gift card

Each entrant will receive a coupon for \$10 off a \$50 purchase at Fleet Farm.

RULES

- 1. This division is only open to youth. Please list age on recipe sheet.
- 2. Entries must be in compliance with current USDA guidelines for safe canning. See Food General Rules for additional rules and information pertaining to entries in canning divisions.
- 3. Entries will be judged on Flavor (35%), Consistency (30%), Appearance (15%) and Food Safety (20%).

CLASS

Fruits, canned in pint or quart jars
Pickles, canned in pint jars

305 Soft Fruit Spreads (jams, jellies, preserves, etc.), canned in half pint jars

306 Vegetables, canned in pint or quart jars

Sweepstakes, \$10 and Rosette; Reserve Sweepstakes, \$5 and Rosette

SCENIC VALLEY PUMPKIN PATCH COOKIES - DIVISION 38 (A)

Judging: Friday, August 12 at 9:30 a.m.

Sponsored by Boone & Scenic Valley Railroad & Museum

Special Awards

1st place - Table for four on the Boone & Scenic Valley Railroad Wolf Lunch Train 2nd place - Table for four on the Boone & Scenic Valley Railroad Picnic Train

3rd place - Caboose ride for four on the Boone & Scenic Valley Railroad Excursion Train

Each entrant will receive two coach class tickets for the train.

RULES

- 1. Present four small or two large cookies on a white plate.
- 2. Cookies can be plain or frosted.
- 3. Cookies should have a Halloween or pumpkin theme.
- 4. Entries will be judged on Taste (50%), Texture (30%) and Appearance (20%).

CLASS

307 Pumpkin Patch Cookies

O COME ALL YE COOKIES - DIVISION 39 (A)

Judging: Sunday, August 14 at 9:30 a.m.

Sponsored by O Come All Ye Cookies Cookie Exchange

Special Awards

1st place overall - \$50

RULES

- 1. Create at least two kinds of cookies and display on a plate for a cookie exchange.
- 2. Entries will be judged on Taste (60%), Appearance (20%) and Creativity (20%).

CLASS

308 Christmas Cookie Plate309 Other Holiday Cookie Plate

MACARONS OR MACAROONS - DIVISION 40 (A)

Judging: Saturday, August 20 at 10:30 a.m. Sponsored by **Sift n Sprinkle Bakery**

Special Awards

1st place in each class - \$50 2nd place in each class - \$25 3rd place in each class- \$10

RULES

- 1. Macarons and macaroons are easily confused but very different cookies.
- 2. For the macarons, make the classic sandwich cookie French, Italian, Swiss any method.
- 3. For the macaroons, make a coconut caramel cookie.
- 4. Both can have any decorations/flavor added.
- 5. Present six on a plate.
- 6. Entries will be judged on Taste (50%), Technique (25%) and Presentation (25%).

CLASS

310 Macarons311 Macaroons

MY BEST BROWNIES - DIVISION 41 (A)

Judging: Friday, August 19 at 3:00 p.m. Sponsored by **Kephart Family**

Special Awards

1st place - \$25

2nd place - \$15

3rd place - \$10

RULES

- 1. Create your best frosted brownies.
- Present four to six brownies on a plate.
- 3. Entries will be judged on Taste (50%), Creativity (25%) and Appearance (25%).

CLASS

312 My Best Brownies

MIDWEST LIVING COOKIES - DIVISION 42 (AY)

Judging: Tuesday, August 16 at 10:00 a.m. (Bar, Molded or Pressed, Ethnic) and Wednesday, August 17 at 10:00 a.m. (Drop, Health, Refrigerated and Rolled, Cake Mix, Youth) Sponsored by *Midwest Living* Magazine

Special Awards

1st place overall cookie - \$250 2nd place overall cookie - \$150

3rd place overall cookie - \$100

1st place in each class - One year subscription to Midwest Living Magazine (\$15 value)

RIII FS

- 1. This division is open to adults and youth. Youth classes are listed at the end of the division. Youth list age on recipe sheet.
- 2. Present four to six cookies on a small (not dinner size) white plate. Styrofoam, plastic or heavy-duty paper is preferred but not required. Use your best judgement on the number of cookies presented; they should fit comfortably on the plate.
- 3. All cookies must be unfrosted, unless frosting is specifically indicated in the class. Frosting must be homemade and may cover the whole cookie.
- 4. All cookies may have garnish, which must be edible. A light drizzle is a garnish. Partially dipping cookies is acceptable as a garnish.
- 5. State kind of shortening or butter, etc. used in recipe.
- 6. Do not enter any bars or cookies in the Other Than Named Class if there is already a class for them.
- 7. There will be a 1st, 2nd and 3rd place chosen from each class. The 1st place winners will be in the running for the Overall Cookie awards.
- 8. Entries will be judged on Flavor (40%), Texture (40%) and General Appearance (20%).

CLASS

Bar Cookies - batter or dough baked in a pan 313 Apple Bars (frosted or unfrosted) Blondies 314 Brownies, Flavored (frosted or unfrosted; such as mint, mocha, raspberry, swirled, etc.) 315 316 Brownies, Frosted (with or without nuts) Brownies, Unfrosted (with or without nuts) 317 318 **Butterscotch Bars** Jam Bars 319 320 Lemon Bars 321 **Peanut Butter Bars**

- 322 Pecan Bars
- 323 Pumpkin Bars (frosted or unfrosted)
- 324 Rice Krispy Bars
- 325 One-Layer Bar Cookies Other Than Named
- 326 Two-Layer Bar Cookies Other Than Named
- 327 Three-Layer Bar Cookies Other Than Named (layers or layer ingredients can repeat)
- 328 Four-or-More-Layer Bar Cookies Other Than Named (layers or layer ingredients can repeat)

Molded Or Pressed Cookies - formed into desired shape by hand or with a cookie press, stamp or mold

- 329 Coconut Cookies
- 330 Crackles/Crinkles (any flavor)
- Filled Cookies (not sandwich or thumbprint; the filling should be fully enclosed in the cookie)
- 332 Gingersnaps
- 333 Molasses Cookies
- 334 Peanut Blossoms
- 335 Peanut Butter Cookies
- 336 Shortbread, Flavored (such as almond, lemon, etc.)
- 337 Shortbread, Plain
- 338 Snickerdoodles
- 339 Snowball Cookies
- 340 Spritz Cookies
- 341 Sugar Cookies (not rolled or cut)
- 342 Thumbprint (any filling permitted)
- 343 Molded or Pressed Cookie Other Than Named

Ethnic Cookies

- 344 Biscotti (any flavor)345 Chinese Almond Cookies
- 346 Italian
- 347 Macarons (French-style)
- 348 Scandinavian
- 349 Ethnic Cookie Other Than Named

Drop Cookies - dough dropped from a spoon or scoop onto a baking sheet

- 350 Chocolate Base Cookies (chocolate-flavor dough)
- 351 Chocolate Chip Cookies (traditional, no nuts)
- 352 Chocolate Chip Cookies (traditional, with nuts)
- 353 Coconut Macaroons
- 354 Dried Fruit Cookies (other than Oatmeal Raisin)
- 355 Frosted Drop Cookies (any flavor)
- 356 M&M Cookies
- 357 Meringue Drop Cookies (any flavor)
- 358 Monster Cookies
- 359 No-Bake Cookies
- Oatmeal Butterscotch Cookies (with or without nuts)
- Oatmeal Chocolate Chip Cookies (with or without nuts)

2022 * FOOD

	IOWA STATE FAIR * AUGUST 11-21,
362	Oatmeal Raisin Cookies (with or without nuts)
363	Oatmeal Cookies (other than named)
364	Peanut Butter Base Cookies (peanut butter-flavor dough, other than Monster)
365	Potato Chip Cookies
366	Ranger Cookies
367	White Chocolate Cookies (traditional, with or without nuts)
368	Drop Cookies Other Than Named
Health	Cookies
369	Cookies Made with a Sugar Substitute
370	Gluten Free
371	Whole Grain (flour(s) must be at least 50% whole grain)
-	rated And Rolled Cookies
372	Icebox (sliced)
373	Rolled Gingerbread
374	Rolled Sugar (frosted)
375	Rolled Sugar (unfrosted)
376	Sandwich Cookies
377	Rolled Cookies Other Than Named
	lix Cookies
378	Bar (frosted or unfrosted)
379	Drop or Shaped (frosted or unfrosted)
Youth E	
380	Bar Cookie (age 12 and under)
381	Bar Cookie (age 13-17)
382 383	Drop Cookie (age 12 and under) Drop Cookie (age 13-17)
384	Rolled Cookie (age 12 and under)
385	Rolled Cookie (age 12 and under)
386	Unbaked Cookie (age 12 and under)
387	Unbaked Cookie (age 13-17)
388	Cookie Other Than Named (age 12 and under)
	- (3

Sweepstakes, \$10 and Rosette; Reserve Sweepstakes, \$5 and Rosette

Cookie Other Than Named (age 13-17)

KING ARTHUR BAKING CO. KIDS BAR CONTEST - DIVISION 43 (Y)

Judging: Thursday, August 18 at 10:00 a.m. Sponsored by King Arthur Baking Company

Special Awards

389

1st place - \$50 gift card to kingarthurbaking.com and a ribbon 2nd place - \$25 gift card to kingarthurbaking.com and a ribbon

3rd place - Cookie Companion Cookbook and a ribbon

RULES

- 1. This division is only open to youth ages 12-17. Please list age on recipe sheet.
- 2. Present four bar cookies on a plate.
- Entrants must use King Arthur Baking Company Flour. Proof of purchase is required.
- Entries will be judged on Taste (50%), Texture (25%) and Creativity (25%).

CLASS

390 **Bar Cookies**

BEST TEMPLETON RYE DESSERT - DIVISION 44 (A)

Judging: Friday, August 19 at 1:00 p.m. Sponsored by Templeton Rye Spirits, LLC

Special Awards

1st place - \$500 2nd place - \$300 3rd place - \$200

RULES

- 1. This division is only open to adults age 21 and over.
- 2. Enter a dessert showcasing Templeton Rye as a main ingredient. Proof of purchase is required.
- 3. Entries will be judged on Flavor (40%), Presentation (30%) and Overall Incorporation of Templeton Rye (30%).

CLASS

391 Templeton Rye Dessert

TAMMIE'S NO BAKE DESSERTS - DIVISION 45 (A)

Judging: Thursday, August 11 at 10:30 a.m. Sponsored by Family of Tammie Warner, in her memory

Special Awards

1st place - \$75 2nd place - \$50 3rd place - \$25

RULES

- Enter a no bake dessert that is a favorite of yours.
- Entries will be judged on Taste (50%), Appearance (25%) and Ease of Preparation (25%).

CLASS

392 No Bake Dessert

SWEET TO EAT - DIVISION 46 (A)

Judging: Sunday, August 14 at 3:30 p.m. Sponsored by **Sweet to Eat Bakery & Cake Shop**

Special Awards

1st place overall - \$50 2nd place overall - \$25 3rd place overall - \$15

RULES

- 1. Sweet to Eat is on the hunt for new and interesting product ideas! Create your product using an original, from scratch recipe. Use your imagination on cake, cookies/bars and pies! Your recipe could be chosen to be part of our regular product rotation.
- 2. Cakes should be no larger than 8 inches round, 4 inches tall and presented on a cake board. You may decorate your cake in any way you choose, fondant, fruit, frosting, sprinkles, etc., but must be edible.
- 3. Pies should be baked and presented in a glass pie pan.
- 4. Cookies and bars should be presented on a plate with four pieces.
- Entries will be judged on Creativity (25%), Taste (25%), Neatness (25%) and Difficulty (25%).

CLASS

393 Cake - decorated
394 Cookie/Bar - unique flavor
395 Pie - unique flavor

DEATH BY CHOCOLATE RASPBERRY - DIVISION 47 (A)

Judging: Monday, August 15 at 3:00 p.m. Sponsored by **Streff Family**

Special Awards

1st place - \$60 2nd place - \$30 3rd place - \$10

RUIFS

- 1. Create a dessert with a combination of raspberry and chocolate. Any kind of chocolate may be used.
- Entries will be judged on Flavor (50%), Creativity (25%) and Presentation (25%).

CLASS

396 Chocolate Raspberry Dessert

BEST FRUIT COBBLER, BETTIE OR BUCKLE - DIVISION 48 (A)

Judging: Sunday, August 14 at 1:30 p.m. Sponsored by **Bret & Amy Doerring**

Special Awards

1st place - \$500 2nd place - \$250 3rd place - \$125

RULES

- 1. Create your favorite fruit cobbler, bettie or buckle. It can be any fruit or a combination of fruits.
- 2. Entries will be judged on Taste (60%), Originality (20%) and Appearance (20%).

CLASS

397 Best Fruit Dessert

WORLD'S TALLEST LEPRECHAUN ST. PATRICK'S DAY TREATS - DIVISION 49 (A)

Judging: Sunday, August 14 at 10:30 a.m.

Sponsored by Joann & Cynthia McCracken Young, in memory of Wayne McCracken

Special Awards

1st place - \$50

Each entrant will receive a bar of Irish Spring soap and a string of beads.

RULES

1. Entries will be judged on Taste (60%), Appearance (20%) and Appropriateness for St. Patrick's Day (20%).

CLASS

398 St. Patrick's Day Desserts

ALWAYS ROOM FOR DESSERT - DIVISION 50 (A)

Judging: Thursday, August 11 at Noon

Sponsored by Tarbell Family in memory of Olive Jean Tarbell

Olive Jean Tarbell was the second generation to enter exhibits at the lowa State Fair and won thousands of ribbons during her lifetime.

In the 1960's, she was featured in a commercial and advertisement for Crisco.

Special Awards

1st place - \$200 2nd place - \$100 3rd place - \$50

RULE:

- Create your best dessert using Crisco. Proof of purchase is required.
- 2. Entries will be judged on Flavor (40%), Appearance (30%), Texture (20%) and Best Use of Crisco (10%).

CLASS

399 Always Room for Dessert

DESSERTS FOR LOU SIPOLT - DIVISION 51 (A)

Judging: Sunday, August 14 at Noon Sponsored by **Darrellyn Knight**

Special Awards

1st place - \$50 2nd place - \$25 3rd place - \$10

RULES

- 1. Create your best non-chocolate dessert for local TV anchor, Lou Sipolt.
- 2. No chocolate can be used, not even for garnishment.
- 3. Entries will be judged on Taste (75%) and Presentation (25%).

CLASS

400 Non-Chocolate Dessert

DESSERTS FOR JACKIE SCHMILLEN - DIVISION 52 (A)

Judging: Sunday, August 14 at 1:00 p.m. Sponsored by **Darrellyn Knight**

Special Awards

1st place - \$50 2nd place - \$25 3rd place - \$10

RULES

- 1. Create your best chocolate dessert for local TV anchor, Jackie Schmillen.
- 2. Entries will be judged on Taste (75%) and Presentation (25%).

CLASS

401 Chocolate Dessert

KEY LIME DESSERT CREATIONS - DIVISION 53 (A)

Judging: Saturday, August 13 at 10:00 a.m. Sponsored by **Vance Family**

Special Awards

1st place - \$25 2nd place - \$15 3rd place - \$10

RULES

- 1. Create your favorite key lime dessert.
- 2. Dessert may be presented in baking container or served on a plate.
- 3. Key lime should be the dominate flavor.
- 4. Entries will be judged on Taste (50%), Appearance (25%) and Creativity (25%).

CLASS

402 Key Lime Dessert

KRAFT PHILADELPHIA CREAM CHEESECAKE - DIVISION 54 (A)

Judging: Friday, August 19 at 2:30 p.m. Sponsored by **Fareway Stores, Inc.**

Special Awards

1st place in each class - \$100 Fareway gift card 2nd place in each class - \$75 Fareway gift card 3rd place in each class - \$50 Fareway gift card Each entrant will receive Fareway chips.

RULES

- 1. Create your best cheesecake using Kraft Philadelphia Cream Cheese purchased from Fareway. Proof of purchase is required.
- 2. Entries will be judged on Taste (30%), Texture (30%), Creativity (20%) and Appearance (20%).

CLASS

403 Traditional (plain) Cheesecake404 Cheesecake Variations

STRAWBERRY-RHUBARB DESSERT - DIVISION 55 (AY)

Judging: Friday, August 19 at 3:30 p.m. Sponsored by **Kephart Family**

Special Awards

1st place - \$25 2nd place - \$15 3rd place - \$10

RULES

- 1. This division is open to all ages. If under 7, list age on recipe sheet.
- 2. Dessert may be presented in baking container or served on a plate.
- 3. No other berries or fruits should be used in recipe.
- 4. Entries will be judged on Taste (50%), Appearance (25%) and Creativity (25%).

CLASS

405 Strawberry-Rhubarb Dessert

S'MORES CREATIONS - DIVISION 56 (AY)

Judging: Saturday, August 13 at 11:00 a.m. Sponsored by Vance Family

Special Awards

1st place - \$25 2nd place - \$15 3rd place - \$10

RUIFS

- 1. This division is open to all ages. If under 7, list age on recipe sheet.
- Create your favorite s'mores creation. 2.
- 3. May be presented in appropriate manner to serve and/or eat.
- No more than eight ingredients.
- 5 Entries will be judged on Taste (50%), Appearance (25%) and Creativity (25%).

CLASS

406 S'Mores Creations

ELEVATED DESSERTS CHAMPIONSHIP - DIVISION 57 (AY)

Judging: Thursday, August 11 at 2:00 p.m. Sponsored by Phil Dicks

Special Awards

1st place overall - \$100, Iowa's Best Dessert Chef Medallion with Neck Ribbon, Certificate and Blue Rosette Streamer Ribbon 2nd place overall - \$60, Iowa's Best Dessert Chef Medallion with Neck Ribbon, Certificate and Blue Rosette Streamer Ribbon 3rd place overall - \$40, Iowa's Best Dessert Chef Medallion with Neck Ribbon, Certificate and Blue Rosette Streamer Ribbon 1st place in each class - Chef Cooking Medallion with Neck Ribbon, Certificate and Rosette Streamer Ribbon

RULES

- 1. This division is open to all ages. Youth - list age on recipe sheet.
- Prepare desserts that are "elevated" by taking a classic dessert, a cookbook favorite, a creative original dessert or a family favorite and "kick it up a notch." Give your championship dessert creation a new name.
- Entry in multiple classes are welcomed in this contest. An entry tag is needed for each class. 3.
- Please submit entries with enough sampling for up to 6 judges. 4.
- Written story must be included. Story should include (1) motivation or passion for entering this dessert, (2) how your dessert has been elevated 5. from the original, (3) your reason that this dessert should be our winner.
- Judging will be focused on taste and flavor. The goal would be to leave the judges wanting more. 6.
- 7. Added points on creative entries focused on appearance and presentation in a way that will enhance your entry.
- 8 Entries will be judged on three criteria: Taste/Flavor (60%), Appearance/Presentation (30%) and Written Story (10%)

CLASS

407 Cakes / Cheesecakes 408 Candy / Confections 409 Cookies / Bars 410 Crème Brulé / Flans 411 Cupcakes 412 Ice Cream or Frozen Desserts 413 Pies / Cobbler - types

IOWA ORCHARDS CREATIONS - DIVISION 58 (AY)

Judging: Friday, August 12 at Noon Sponsored by lowa Orchard

Special Awards

1st place overall adult - \$75 gift certificate 2nd place overall adult - \$50 gift certificate 1st place in kids' class - \$25 gift certificate 2nd place in kids' class - \$10 gift certificate

Each entrant will receive a coupon for a half peck of apples of a specific variety (to be determined). These may be picked up until December 31, 2022.

RULES

- This division is open to adults (ages 18 and over) and youth (ages 8-17). Youth list age on recipe sheet. 1.
- Create an entry using fruit. 2.
- 3. Fruit pies include apple, cherry, peach, etc. Fruit desserts include dumplings, turnovers, cakes, etc.
- Entries will be judged on Taste (50%), Creativity (25%) and General Appearance (25%). 4.

CLASS

414 Fruit Dessert (adults) 415 Fruit Pie (adults) 416 Fruit Dessert (kids)

FAVORITE BOOK DESSERTS - DIVISION 59 (Y)

Judging: Wednesday, August 17 at 3:00 p.m. Sponsored by **Our Front Porch Books**

Special Awards

1st place - \$25 iTunes gift card 2nd place - \$15 iTunes gift card 3rd place - \$10 iTunes gift card

Each entrant will receive a book published by Our Front Porch Books.

RULES

- This division is only open to youth ages 7-17. Please list age on recipe sheet.
- 2. Create a dessert based on your favorite book. It could be something decorated like your favorite character, book cover or setting. Or it could be a sweet treat that you think your favorite character would enjoy eating. Be creative and have fun!
- 3. Please include a short written description listing your favorite book and tell why you made the item you made. Recipe must also be included.
- 4. All decorations must be edible.
- 5. Entries will be judged on Taste (40%), Design (30%) and Creativity (30%).

CLASS

417 Favorite Book Desserts

OUR IOWA CHURCH COOKBOOK FAVORITES - DIVISION 60 (A)

Judging: Saturday, August 13 at Noon

Sponsored by Our Iowa Magazine

'This division is dedicated to all the overworked, under-appreciated church kitchen crews who provide all of us with so many wonderful potlucks, funeral dinners and wedding receptions. The recipes in their church cookbooks are the best tried-and-true recipes around!'

Special Awards

1st place - \$400 to the Kitchen Fund of the lowa Church from whose cookbook the recipe is taken.

2nd place - \$200 to the Kitchen Fund of the Iowa Church from whose cookbook the recipe is taken.

3rd place - \$100 to the Kitchen Fund of the Iowa Church from whose cookbook the recipe is taken.

The winning recipes will be published in *Our lowa*. The person preparing each winning entry will receive a complimentary year's subscription to *Our lowa*.

RULES

- 1. Prepare a recipe featuring potatoes yukon, russet, sweet or even mashed from your favorite lowa Church Cookbook.
- 2. Provide the name and address of the church from whose cookbook the recipe is taken, as well as your name and address.
- 3. Provide a photocopy of the recipe as it appears in the church cookbook, as well as the name of the cookbook and date it was published.
- 4. Include a description of the origin of the recipe, the church cookbook, why you like the recipe or how you came upon the recipe.
- 5. Entries will be judged on Taste (40%), Appearance (30%), Creativity (20%) and Description of Recipe Origin (10%).

CLASS

418 We're Digging Potatoes

CASEY'S JUNIOR FAVORITE CREATIONS - DIVISION 61 (Y)

Judging: Thursday, August 18 at 9:30 a.m. (Classes 419-430) and 12:30 p.m. (Classes 431-441) Sponsored by **Casey's**

Special Awards

1st place overall sweepstakes - Better Homes & Gardens Cookbook from Dotdash Meredith, Better Homes & Gardens

1st place overall - \$50 (2) Casey's gift card

2nd place overall - \$50 Casey's gift card

3rd place overall - \$25 Casey's gift card

1st place in each class - An additional \$5 in premiums from the lowa State Fair

Each entrant will receive a Casey's cookie coupon.

RULES

- 1. This division is only open to youth ages 6-11. Please list age on recipe sheet.
- 2. Cakes should be eight or nine inch round or square in size and loaf size should be 9x5x3 inch, or as specified in recipe.
- 3. For cookie classes, present two to four cookies (depending on size) on a small, white plate.
- 4. Participant ribbons will be awarded to each entrant.
- 5. Entrants are ineligible to win Sweepstakes or Reserve Sweepstakes if they have won either of these awards in 2021.
- 6. Entries will be judged on Taste (30%), Texture (25%), Appearance (25%) and Creativity (20%)

CLASS

Candy & Snacks

419 Candy Coated Pretzels

420 Fudge

421 Peanut Clusters422 Puppy Chow

423 Snack Mix

Cookies & Bars 424 Cereal Cookies

425 Chocolate Brownies

426 Chocolate Chip Cookies (no nuts)

427 Gluten Free Cookies

428 M&M Cookies

429 Oatmeal Cookies

430 Peanut Butter Cookies

431 Rice Krispie Bars

432 Snickerdoodle Cookies

433 Sugar Cookies

434	Unbaked Cookies or Bars
435	Bars Other Than Named
436	Cookies Other Than Named
Other	
437	Cake (two layer, frosted)
438	Creations with Cake Mixes
439	Cupcakes (frosted), 4 on a plate
440	Quick Bread Loaf
441	Any Entry Other Than Named

Sweepstakes and Reserve Sweepstakes

CASEY'S INTERMEDIATE FAVORITE CREATIONS - DIVISION 62 (Y)

Judging: Thursday, August 18 at 11:00 a.m. (Classes 442-454) and 2:30 p.m. (Classes 455-466) Sponsored by **Casey's**

Special Awards

1st place overall sweepstakes - Better Homes & Gardens Cookbook from Dotdash Meredith, Better Homes & Gardens

1st place overall - \$50 (2) Casey's gift card 2nd place overall - \$50 Casey's gift card

3rd place overall - \$25 Casey's gift card

1st place in each class - An additional \$5 in premiums from the lowa State Fair

Each entrant will receive a Casey's cookie coupon.

RULES

- 1. This division is only open to youth ages 12-17. Please list age on recipe sheet.
- 2. Cakes should be eight or nine inch round or square in size and loaf size should be 9x5x3 inch, or as specified in recipe.
- 3. For cookie classes, present two to four cookies (depending on size) on a small, white plate.
- 4. Participant ribbons will be awarded to each exhibitor.
- 5. Entrants are ineligible to win Sweepstakes or Reserve Sweepstakes if they have won either of these awards in 2021.
- 6. Entries will be judged on Taste (30%), Texture (25%), Appearance (25%) and Creativity (20%).

CLASS

Candy & Snacks

442 Appetizers

443 Fresh Salsa

444 Fudge (with or without nuts)

445 Party Mix

Cookies & Bars

446 Chocolate Brownies

447 Chocolate Chip Cookies (with or without nuts)

448 Chocolate Chip Oatmeal Cookies

449 Molasses Cookies

450 Monster Cookies

451 My Mom or Dad's Favorite Cookie

452 Oatmeal Cookie with Dried Fruit

453 Peanut Butter Cookies

454 Sandwich Cookies

455 Snickerdoodle Cookies

456 Sugar Cookies

457 Unbaked Cookies or Bars

458 Cookies Other Than Named

Quick Breads

459 Banana Nut Bread460 Pumpkin Bread461 Other Quick Bread Loaf

Other

462 Cake (two layer, frosted)

463 Cake Balls

464 Gluten Free Dessert

404 Giuleii Fiee Desse

465 Two Crust Fruit Pie

Any Entry Other Than Named

Sweepstakes and Reserve Sweepstakes

JUNIOR CHEF BAKING CHAMPIONSHIP - DIVISION 63 (Y)

Judging: Saturday, August 20 at 2:00 p.m. Sponsored by **Phil Dicks**

Special Awards

1st place overall - \$200, Chef Cooking Medallion with Neck Ribbon, Certificate, Blue Rosette Streamer Ribbon, Chefs Coat with Toque-Style Chef Cap and Trophy

2nd place overall - \$100, Chef Cooking Medallion with Neck Ribbon, Certificate, Rosette Streamer Ribbon and Toque-Style Chef Cap

3rd place overall - \$60, Chef Cooking Medallion with Neck Ribbon, Certificate, Rosette Streamer Ribbon and Toque-Style Chef Cap

1st place in each class - Chef Cooking Medallion with Neck Ribbon, Certificate, Rosette Streamer Ribbon and Toque-Style Chef Cap

2nd place in each class - Chef Cooking Medallion with Neck Ribbon, Certificate, Rosette Streamer Ribbon and Toque-Style Chef Cap

3rd place in each class - Chef Cooking Medallion with Neck Ribbon, Certificate, Rosette Streamer Ribbon and Toque-Style Chef Cap

RULES

1. This division is open to entrants ages 5 to 17 in three Age Classes: Children's Class ages 5-8; Kids Intermediate Class ages 9-12 and Youth Class ages 13-17. Ages are determined by age on July 1. Please list age on recipe sheet. Remember: each exhibitor will need his/her own exhibitor number and entry tag.

27

- 2. Young Jr. Chefs are invited to enter any kid-prepared food Item. Prepare a family favorite or an upgraded original creation. This is the first step to inspire Young Chefs to enter the Fair Food Contests each year!
- 3. Please submit entries with enough sampling for up to 6 judges.
- 4. A written story must be included and share: (1) Why you choose this entry and recipe how does it show-off your love for food? (2) What makes this entry a winner? What do you like about it? (3) What is your passion for cooking and food as a Jr. Chef?
- 5. Youngest entrants will need parents to help with writing We welcome parental help as needed to help the children tell the story. Have Fun! Chef coats and hats if you have one are welcomed!
- 6. Judging in this division will be focused on taste and flavor. Your entry should leave the judges wanting more. Special points are awarded on the creative appearance and presentation of your entry in a way that will enhance eating first with your eyes.
- 7. Entries will be judged on Taste/Flavor (75%), Appearance/Presentation (15%) and Written Story (10%).

CLASS

467 Children (Ages 5-8)

468 Kids Intermediate (Ages 9-12)

469 Youth (Ages 13-17)

KIDS FUN FOOD - DIVISION 64 (Y)

Judging: Friday, August 12 at 1:30 p.m. Sponsored by **Anderson Family**

Special Awards

1st place overall - \$25 2nd place overall - \$15 3rd place overall - \$10

RULES

- This division is open to entrants ages 5 to 14. Please list age on recipe sheet.
- 2. Fix your favorite food to share with family and friends.
- 3. Entries will be judged on Taste (80%) and Appearance (20%).

CLASS

470 Ages 5-9 471 Ages 10-14

FAVORITE FOOD WITH MAYTAG BLUE CHEESE - DIVISION 65 (A)

Judging: Friday, August 19 at 1:00 p.m. Sponsored by **Brooke Mickelson**

Special Awards

1st place - \$100 2nd place - \$75 3rd place - \$50

RULES

- Create any food item including Maytag Blue Cheese. Proof of purchase is required.
- 2. Entries will be judged on Appearance (25%), Creativity (25%), Taste (25%) and Difficulty (25%).

CLASS

472 Maytag Blue Cheese Food

COOKING WITH COFFEE - DIVISION 66 (A)

Judging: Friday, August 12 at 10:00 a.m. Sponsored by **Friedrich's Coffee**

Special Awards

1st place - \$75 gift certificate 2nd place - \$50 gift certificate 3rd place - \$25 gift certificate

Each entrant will receive a \$10 gift certificate.

RULES

- 1. Friedrich's Coffee, Espresso Blend, must be used. An expert from Friedrich's will judge the entries.
- 2. After you have sent in your entry form and fees, email Gary Meyer at gary@friedrichscoffee.com. He will send you a coupon for one pound of coffee to be picked up at any of their retail stores (4632 86th St., Urbandale; 1821 22nd St., West Des Moines; 4100 University, Des Moines). If you are unable to reach Gary, contact Pat Berry at 515-480-5662 or pberrystfair2019@yahoo.com.
- 3. If your recipe requires flavoring, use your own extracts.
- 4. Entries will be judged on Taste (60%), Best Use of Coffee (20%) and Appearance (20%). The taste of coffee must be very prevalent.

CLASS

473 Cooking with Coffee

COOKING WITH COOKIES' SAUCES & SEASONINGS - DIVISION 67 (A)

Judging: Friday, August 19 at 4:00 p.m. Sponsored by **Cookies Food Products, Inc.**

Special Awards

1st place - \$75 2nd place - \$50 3rd place - \$25

Each entrant will receive bottles of Cookies' products.

RULES

- 1. You must use one of Cookies' products in your entry. Proof of purchase is required.
- 2. Entries will be judged on Taste (50%), Creativity (30%) and Appearance (20%).

CLASS

474 A Cookies' Creation

EGG-CEPTIONAL EGGS COOKING CONTEST - DIVISION 68 (A)

Judging: Tuesday, August 16 at 1:30 p.m. Sponsored by **lowa Egg Council**

Special Awards

1st place overall - \$300 2nd place overall - \$200 3rd place overall - \$100

RULES

- 1. Recipes must be original, contain at least four whole eggs (none of them may be raw) and contain 12 ingredients or less.
- 2. Entries will be judged on Flavor (40%), Appearance/Presentation (30%), Texture (20%) and Ease of Preparation (10%).

CLASS

475 Desserts476 Deviled Eggs

477 Quiches, Stratas & Casseroles478 Sandwiches, Salads & Sides

GINGERBREAD HOUSE - DIVISION 69 (A)

Judging: Sunday, August 14 at 11:00 a.m. Sponsored by **Family of Sharon Higgins**

Special Awards

 $1^{\rm st}$ place in each class - \$100 and the book "A Year of Gingerbread Houses" by Kristine Samuell $2^{\rm nd}$ place in each class - \$50

3rd place in each class - \$25

RULES

- 1. All components of gingerbread house and decorations must be edible. Be creative!
- 2. Pre-made structures (purchased in kits) should not be used.
- Entries will be judged on Structural Integrity (35%), Creative Design (35%) and Attention to Detail (30%).

CLASS

479 Amateur480 Professional

GETTING LEAN ON KETO - DIVISION 70 (A)

Judging: Friday, August 12 at Noon

Sponsored by Pampered Chef (Holly Houg, consultant for 22 years)

Special Awards

1st place - Pampered Chef products (\$40 value)
2nd place - Pampered Chef products (\$30 value)
3rd place - Pampered Chef products (\$20 value)
Honorable Mention - Pampered Chef products (\$10 value)

RULES

- Create an appetizer, side dish or main dish that adheres to the ketogenic diet. Please do not use gluten, grains, sugar or dairy! The dish must be low carb.
- 2. The recipe must be typed on an 8 1/2 x 11 sheet of paper. Include two copies one is for the judges and one is for the sponsor.
- 3. Entries will be judged on Taste (50%), Presentation (20%), Adherence to the Rules (20%) and Originality (10%).

CLASS

481 Appetizer, Side Dish or Main Dish

DAKOTA STYLE PRETZEL KRAVING CREATION - DIVISION 71 (A)

Judging: Thursday, August 11 at 10:00 a.m. Sponsored by **Dakota Style (Hockenberg Newburgh)**

Special Awards

1st place - \$75 grocery gift card 2nd place - \$50 grocery gift card 3rd place - \$25 grocery gift card

RULES

- Create a recipe using Dakota Style Pretzels. Proof of purchase is required.
- Entries will be judged on Taste.

CLASS

482 Pretzel Kraving Creation

INVENTIVE RHUBARB - DIVISION 72 (A)

Judging: Saturday, August 13 at 3:00 p.m. Sponsored by Jamie Buelt & Marcia Peeler

Special Awards

1st place - \$125 2nd place - \$75 3rd place - \$50

- 1. Rhubarb is an lowa and Midwest favorite. We are asking for you to be creative with this entry. No pie and no crisp, but everything else is game: sauces, chutneys, compotes, tarts, desserts, cookies, jams, jellies, gelatin desserts, cakes, savory items, drink mixers, beverages.
- 2. Create an inventive recipe, listing all steps and ingredients.
- 3. If making a cake, tart or other vessel for the rhubarb, please provide that recipe as well with exact cooking or baking instructions.
- 4. You may use other flavors, but the rhubarb must be the prevailing taste.
- 5. Entries will be judged on Taste (50%), Creativity (25%) and Appearance (25%).

CLASS

483 Inventive Rhubarb

SOURDOUGH CHALLENGE - DIVISION 73 (A)

Judging: Sunday, August 14 at 3:00 p.m. Sponsored by **Darrellyn Knight & Rob Campos**

Special Awards

1st place - \$100 2nd place - \$75 3rd place - \$50

RULES

- Bring your best sourdough recipe. Think beyond just bread, although that can also be brought.
- 2. Entries will be judged on Taste (50%), Presentation (25%) and Originality (25%).

CLASS

484 Sourdough Challenge

IT'S A WRAP WITH AZTECA TORTILLAS - DIVISION 74 (A)

Judging: Thursday, August 18 at 10:00 a.m.

Sponsored by Azteca Foods, Inc. (Mueller-Yurgae Associates)

Special Awards

1st place - \$50 2nd place - \$30 3rd place - \$20

Each entrant will receive an Azteca coupon.

RULES

- Create an entry using an Azteca Tortilla. Proof of purchase is required.
- 2. Entries will be judged on Creative Use of Tortilla (50%) and Taste (50%).

CLASS

485 Wrap it With Style

TORTILLA CREATIONS LA BANDERITA - DIVISION 75 (A)

Judging: Saturday, August 13 at 2:00 p.m. Sponsored by La Banderita (Hockenberg Newburgh)

Special Awards

1st place - \$200 grocery store gift card 2nd place - \$100 grocery store gift card 3rd place - \$50 grocery store gift card

RULES

- 1. Create an entry using La Banderita Tortillas. Proof of purchase is required.
- 2. Entries will be judged on Taste.

CLASS

486 Tortilla Creation

9x13 VERSATILITY - DIVISION 76 (AY)

Judging: Saturday, August 13 at 1:00 p.m. Sponsored by **Darrellyn Knight**

Special Awards

1st place - \$50 2nd place - \$25 3rd place - \$10

RULES

- 1. This division is open to all ages. Youth list age on recipe sheet.
- 2. Bring any dish that can be made in a 9x13 pan. It can be a main dish, side dish, bread, rolls or dessert.
- 3. You may bring your entry in a whole 9x13 pan or four servings on a plate.
- 4. Entries will be judged on Taste (50%), Presentation (40%) and Originality (10%).

CLASS

487 9x13 Versatility

TASTE OF HONEY CHALLENGE - DIVISION 77 (AY)

Judging: Saturday, August 13 at 1:00 p.m. Sponsored by **Golden Ridge Honey Farm, Inc.**

Special Awards

1st place overall - \$150

1st place in each adult class - \$75

2nd place in each adult class - \$50

3rd place in each adult class - \$25

1st place in youth class - \$50

2nd place in youth class - \$35

3rd place in youth class - \$25

Each entrant will receive a 12 ounce honey bear.

- 1. This division is open to adults and youth. Youth list age on recipe sheet.
- 2. Create an entry using Golden Ridge Honey. Golden Ridge Honey can be purchased at Fareway Stores. Include a proof of purchase.
- 3. Honey is to be the only sweetener used.

4. Entries will be judged on Taste (40%), Best Use of Product (40%) and Appearance (20%).

CLASS

488 Breads - biscotti, muffins, scones, yeast breads, quick breads (adult)

489 Desserts (adult)

490 Honey Challenge - dressings, appetizers, snacks (adult)

491 Youth Entries (17 and under)

FOODS MADE WITH HONEY - DIVISION 78 (AY)

Judging: Friday, August 19 at 9:30 a.m. Sponsored by **lowa Honey Producer's Association**

Special Awards

Queen Bee's Choice (1st place overall adult) - \$50 Princess Bee's Choice (1st place overall youth) - \$25 1st place overall in each adult subdivision - \$10 1st place in each youth class - \$10

Each entrant will receive a gift certificate for a 8 oz. bear.

RULES

- 1. This division is open to adults (ages 18 and over) and youth (ages under 18). Youth list age on recipe sheet.
- 2. 1/3 1/2 cup sugar may be replaced by honey. (3/4 cup plus 1 tablespoon honey equals 1 cup sugar)
- 3. Sizes are to be as specified in recipe.
- 4. Breads can be baked in 8x4 inch or 9x5 inch pans or as recipe suggests. All breads are to be presented on a white plate or white paper covered cardboard.
- 5. Honey is to be the only sweetener used and amount will be given priority in judging.
- 6. Entries will be judged on Use of Honey (40%), Appearance (20%), Texture (20%) and Taste (20%).

CLASS

Bread And Rolls

492 Honey Dinner Rolls493 Honey Wheat Bread494 Honey Oatmeal Bread

Quick Breads

495 Honey Quick Bread
496 Honey Biscuits (4)
497 Honey Corn Bread

498 Honey Muffins (four on a white plate)

499 Honey Scones

Honey Creations

500 Honey Bars 501 Honey Butter

502 Honey Chocolate Chip Cookies

503 Honey Cookies

504 Honey Dessert Other Than Named

505 Honey Dips506 Honey Granola

Youth Entries

507 Breads and Rolls508 Quick Breads509 Honey Creations

Sweepstakes, \$10 and Rosette; Reserve Sweepstakes, \$5 and Rosette

OUR FRONT PORCH BOOKS FAVORITE IOWA FOODS - DIVISION 79 (A)

Judging: Sunday, August 14 at 10:00 a.m. Sponsored by **Our Front Porch Books**

The Auctioneer, Our Front Porch Books' first fiction release, is an Iowa-based romantic suspense and is Book One in the Hope Series.

Special Awards

1st place - \$50

2nd place - \$25

3rd place - \$10

Each entrant will receive a book published by Our Front Porch Books.

RULES

- 1. Make an entry (dessert, main dish, etc.) that you associate with lowa. It could be your go-to dish that you take when your neighbor needs a meal, your family's favorite comfort food or a dish that brings to mind a special memory of a loved one.
- 2. Include with your recipe a write-up of why this dish makes you think of lowa and the story behind it.
- 3. Entries will be judged on Taste (50%), Creativity (30%) and Appearance (20%) as well as the effort put into the meaning behind the dish.

CLASS

510 Favorite Iowa Food

IOWA'S BIG FOUR - DIVISION 80 (AY)

Judging: Wednesday, August 17 at 1:30 p.m. Sponsored by **lowa Agriculture Literacy Foundation**

Special Awards

1st place in each class - \$75 gift card 2nd place in each class - \$50 gift card 3rd place in each class - \$25 gift card

RULES

- 1. This division is open to adults and youth. Youth list age on recipe sheet.
- 2. lowa's four most significant agricultural commodities are corn, soybeans, pork and eggs. Prepare a dish using at least two of these ingredients or a by-product of these commodities.
- Entries will be judged on Taste (50%), Creativity (25%) and Presentation (25%).

CLASS

511 Savory 512 Sweet

FOOD BANK OF IOWA CHOPPED - DIVISION 81 (A)

Judging: Sunday, August 21 at 1:00 p.m. Sponsored by **Nationwide Insurance**

Special Awards

1st place - \$1,000 2nd place - \$500 3rd place - \$250

RULES

1. Create a recipe which incorporates at least one ingredient from each column of the casserole chart provided.

Starch	Sauce	Protein	Vegetable	Topping	Seasoning
Pasta (any variety and size)	Canned Cream of Something Soup	Pork (any cut, ground, shredded, cubed)	Frozen or Fresh Mixed Vegetables	Cereal	Salt
Rice (white, brown, mixed)	White Sauce (alfredo, cheese)	Chicken (ground, shredded, parts)	Frozen or Fresh Peas	Crackers	Pepper
Potatoes (white, sweet, fresh, frozen, dehydrated)	Red Sauce (marinara, spaghetti, tomato sauce/paste)	Venison (ground)	Frozen or Fresh Chopped Broccoli	Bread	Flavored Powders (garlic, onion, etc.)
Oats (instant, old-fashioned, steel cut)	Dairy (sour cream, milk, yogurt, cottage cheese)	Canned Protein (tuna, chicken, salmon)	Frozen or Fresh Green Beans	Potato Chips	Flavored Salts (seasoning, garlic, onion, etc.)
Bread and Baked Goods	Taco Sauce, Salsa	Eggs (hard-cooked, shell, liquid)	Frozen or Fresh Corn	French Fried Onions	Herbs (fresh or dried)
Boxed Potatoes (including seasonings)	Cheese (shredded, sauce, soup, Velveeta)	Non-Meat Protein (beans, lentils, chickpeas, peanut butter)	Frozen or Fresh Zucchini	Cheese, Butter, Seasonings	Onion, Garlic (fresh or dried)

- 2. Cost to produce must be \$4 or less per serving, indicate with recipe.
- 3. Time to produce must be 60 minutes or less, indicate with recipe.
- 4. Entries will be judged on Flavor (50%), Ease of Preparation (30%) and Appearance (20%).

CLASS

513 Hot Dish Edition

PIZZA OR PASTA - DIVISION 82 (AY)

Judging: Sunday, August 21 at 2:00 p.m. Sponsored by **Phil Dicks**

Special Awards

1st place overall - \$100, Iowa's Best Pizza/Pasta Medallion with Neck Ribbon, Certificate and Blue Rosette Streamer Ribbon 2nd place overall - \$60, Iowa's Best Pizza/Pasta Medallion with Neck Ribbon, Certificate and Blue Rosette Streamer Ribbon

3rd place overall - \$40, Iowa's Best Pizza/Pasta Medallion with Neck Ribbon, Certificate and Blue Rosette Streamer Ribbon

1st place in each class - Iowa's Best Pizza/Pasta Medallion with Neck Ribbon, Certificate and Rosette Streamer Ribbon

- 1. This division is open to all ages. Youth list age on recipe sheet.
- 2. Division is open to all 'pizzaiolos' (non-professional pizza makers) & 'pastificolos' (non-professional pasta makers) to take part in our newest "Pizza vs Pasta" competition. It's a competition within a competition!
- 3. Entry in multiple classes are welcomed in this contest. An entry tag is needed for each class.
- 4. Submit entries with enough sampling for up to 6 judges.
- 5. Special Pizza Rule: Pizzas in this division should be traditional round pizzas ranging in size from 12"-18". However, we will allow squared pizzas as required for your preparation of your recipe. Commercially made mixes or frozen pizza dough is not permitted. Pizza judging will be taking into consideration your dough recipe and preparation.
- 6. Special Pasta Rule: Pre-packaged pasta noodles will be permitted. Please designate the types of noodles and the source manufacturer. If using home-made noodles, please highlight that on your entry recipe.
- 7. A written story must be included. Include in the story (1) your motivation for entering this pizza/pasta, (2) highlights of pizza/pasta ingredients, sauces, or themes, (4) what makes this a prize winning entry.
- 8. Judging will be focused highlighted taste and flavor which will leave the judges wanting more of your entry.
- 9. Judge will also be paying special attention to the way that your entry is presented and to its appearance.

- 10. Refrigeration and heating options will be available. Judges will be taking into consideration the fact that some products will cool between submission of your entry and the actual judging which can result in some changes in appearance or consistency. These changes are unavoidable and will not be negatively factored into the final scoring.
- 11. Entries will be judged on three criteria: Taste/Flavor (70%), Appearance/Presentation (20%) and Your Written Story (10%).

CLASS

514 Pizza
515 Pasta
516 Dessert Pizza
517 Dessert Pasta

ULRICH PELLA BOLOGNA SIDE DISH - DIVISION 83 (A)

Judging: Saturday, August 20 at 12:30 p.m. Sponsored by **Ulrich Meat Market**

Special Awards

1st place - \$100 2nd place - \$50 3rd place - \$25

RULES

- 1. Create a side dish to accompany your main meal using Ulrich Pella Bologna as an ingredient. Proof of purchase is required.
- 2. Side dish can be hot or cold.
- 3. Entries will be judged on Taste (50%) and Presentation (50%).

CLASS

518 Pella Bologna Side Dish

BREWER BEEF BRAT EXTRAVAGANZA - DIVISION 84 (A)

Judging: Friday, August 19 at 10:00 a.m. Sponsored by **Brewer Family Farms, LLC**

Special Awards

1st place overall - Beef Meat Bundle (\$200 value)

1st place in each class - Beef Meat Bundle (\$50 value)

2nd place in each class - Beef Meat Bundle (\$25 value)

Each entrant will receive a \$10 Brewer Family Farms gift card.

RULES

- 1. Create an appetizer or main dish using Brewer Family Farms Case-less Beef Brats using any cooking method.
- 2. Proof of purchase is required. Brewer Family Beef Brats are available at Picket Fence Creamery (Woodward), Bakers Pantry (Dallas Center) or call Emily at 515-314-1721 and the order will ship for free.
- 3. Any flavor of brat can be used Plain, Cheddar, Bacon & Cheddar, Jalapeno & Pepper Jack, Bacon & Blue Cheese, Hawaiian or Mushroom & Swiss.
- 4. Entries will be judged on Taste (50%), Creativity (25%) and Presentation (25%).

CLASS

519 Appetizer520 Main Dish

BEST OF THE WURST - DIVISION 85 (A)

Judging: Tuesday, August 16 at 4:00 p.m. Sponsored by **Iowa Farm Bureau Federation**

Special Awards

1st place in each class - \$50 2nd place in each class - \$25 3rd place in each class - \$15

RULES

- 1. Entrants can be individuals, lockers, etc.
- 2. Entries will be judged on Texture (60%), External Appearance (20%) and Internal Appearance (20%).

CLASS

521 Bratwurst (cooked)522 Bratwurst (uncooked)523 Summer Sausage

GET 'LAMBASTED' WITH FLAVOR - DIVISION 86 (A)

Judging: Tuesday, August 16 at 10:00 a.m. Sponsored by **Iowa Sheep Industry Association**

Special Awards

1st place - \$250 2nd place - \$150 3rd place - \$100

Winners will be interviewed, photographed and showcased in the ISIA bi-monthly newsletter. Recipes will also be featured.

Each entrant will receive a coupon for one free lamb menu item at the ISIA Lambstand located on the east side of the sheep barn.

- 1. Come up with a BBQ picnic style dish and presentation (i.e. tacos, pizzas, sandwiches, smoked). Lamb must be the main ingredient.
- 2. Must use 7-9 lb leg of lamb purchased from ISIA (cost is \$25 per leg). Each contestant must pick up their lamb leg from Regina Frahm in Newton or she can arrange to meet within 50 miles of Newton. Contact Regina at 641-521-0086 or gina.frahm@gmail.com.
- Think family backyard picnic style presentation ready to serve and eat with all the fixins! Be creative and think outside of the box not your run of
 the mill traditional roasted leg with mint jelly on the side.
- Entries will be judged on Flavor & Tenderness (50%), Presentation (30%) and Overall Creativity (20%).

CLASS

524 BBQ Style Leg of Lamb

MY FAVORITE MEAT LOAF - DIVISION 87 (A)

Judging: Friday, August 19 at 1:00 p.m. Sponsored by **Fareway Stores**, **Inc.**

Special Awards

1st place - \$100 Fareway gift card 2nd place - \$75 Fareway gift card 3rd place - \$50 Fareway gift card Each entrant will receive Fareway chips.

RIII FS

- 1. All meat used in recipe must come from Fareway. A proof of purchase from the fresh meat counter of a Fareway Store is required.
- 2. Entries will be judged on Taste (40%), Texture (20%), Creativity (20%) and Appearance (20%).

CLASS

525 My Favorite Meat Loaf

CINNAMON RIDGE FARMS AMAZING RIBS - DIVISION 88 (A)

Judging: Thursday, August 11 at 10:30 a.m. Sponsored by **Cinnamon Ridge Farms**

Special Awards

1st place overall - Pork or beef certificates 1st place in each class - \$75 gift card 2nd place in each class - \$50 gift card Each entrant will receive a beef or pork coupon.

RIII FS

- 1. Create an entry using any type of pork or beef ribs using any cooking method.
- 2. Entries will be judged on Taste (50%), Texture/Tenderness (20%), Appearance (20%) and Creativity (10%).

CLASS

526 Beef Ribs Creation527 Pork Ribs Creation

PURNELL OLD FOLKS' SAUSAGE COOK OFF - DIVISION 89 (A)

Judging: Friday, August 19 at 11:30 a.m. Sponsored by **F.B. Purnell Sausage Co.**

Special Awards

1st place overall - \$50 1st place in each class - \$25 2nd place in each class - \$15 3rd place in each class - \$10 Each entrant will receive a \$5 gift card.

RULES

- 1. Entry must use Old Folks' Sausage. Proof of purchase is required.
- Entries will be judged on Taste (50%), Best Use of Product (25%) and Eye Appeal (25%).

CLASS

528 Appetizer529 Breakfast530 Casserole

SEAFOOD PREPARED IN THE HEARTLAND - DIVISION 90 (A)

Judging: Thursday, August 18 at 11:00 a.m. Sponsored by Waterfront Seafood Market, Inc.

Special Awards

1st place in each class - \$150 gift certificate 2nd place in each class - \$100 gift certificate 3rd place in each class- \$50 gift certificate

Each entrant will receive a coupon good for one cup of soup.

RULES

- 1. Prepare a fish or seafood soup or appetizer.
- 2. Provide a proof of purchase from Waterfront Seafood Market (West Des Moines or Ankeny) for your fish or seafood.
- 3. Entries will be judged on Taste (40%), Appearance (40%) and Creative Use of Chosen Fish or Seafood (20%).

CLASS

Fish or Seafood AppetizerFish or Seafood Soup

WILD GAME CONTEST - DIVISION 91 (A)

Judging: Wednesday, August 17 at 1:30 p.m. Sponsored by Village Cooperative of West Des Moines

Special Awards

1st place - \$150 2nd place - \$75 3rd place - \$25

- I. Create an entrée made with wild game meat of your choice. May be any fish or game found in Iowa.
- 2. Entries will be judged on Taste (40%), Uniqueness (20%), Appearance (20%) and Best Use of Wild Resources (20%).

CLASS

533 Wild Game Entrée

BACON, BACON, BACON - IOWA'S BEST - DIVISION 92 (AY)

Judging: Friday, August 12 at 1:00 p.m. Sponsored by **Josh Dicks, Realtor® - Iowa Realty**

Special Awards

1st place overall - \$250, Iowa's Best Bacon Trophy (\$60 value) and Cooking Medallion with Neck Ribbon (\$20 value)

2nd place overall - \$100, Iowa's Best Bacon Trophy (\$50 value) and Cooking Medallion with Neck Ribbon (\$20 value)

3rd place overall - \$50, Iowa's Best Bacon Trophy (\$50 value) and Cooking Medallion with Neck Ribbon (\$20 value)

1st place in each class - Iowa's Best Bacon Trophy (\$30 value) and Cooking Medallion with Neck Ribbon (\$20 value)

RULES

- 1. This division is open to all ages. Youth list age on recipe sheet.
- 2. Whether you are an at-home Bacon "aficionado" or entering for the first time, this contest will provide an arena for you to finally be recognized as the creator of "lowa's Best Bacon Everything!"
- 3. Entry in multiple classes are welcomed in this contest. An entry tag is needed for each class.
- 4. Prepare your bacon anything goes or upgrade a family bacon favorite by using any bacon (or combinations of bacons with any type of smoked flavor) you can re-smoke a bacon with your favorite wood combinations, brined, sauced, or cure your own! Wrap it around to enhance other meats, crumble it, candy it, ice cream it, pie it, cheese it...anything goes!
- 5. In addition to your required entry and recipe cards, attach a standard 81/2 x 11 written story (one page or less) to share your inspiration for your bacon creation. (1) What led you to create this? (2) Tell us why you are passionate about this bacon? (3) Tell all about the special things you did to make it a prize-winning entry and why it should be "lowa's Best?" Celebrate your creation and your creativity! Your story will also be judged on how it best excites the judges about your Bacon, Bacon Creation. The winning entry will have their story shared with the audience.
- 6. Entries will be judged on Taste/Flavor (40%), Originality/Creativity (30%), Appearance/Presentation (20%) and Your Story (10%).

CLASS

534 Bacon, Bacon Appetizer

535 Bacon, Bacon Main Dish/Side Dish 536 Bacon, Bacon Dessert/Snack

537 Bacon, Bacon Other

HOT BEEF SUNDAE - DIVISION 93 (AY)

Judging: Monday, August 15 at 2:00 p.m.

Sponsored by Iowa Beef Industry Council & Cattlemen's Beef Quarters

Special Awards

1st place in each class - \$100

2nd place in each class - \$75

3rd place in each class - \$50

Special Award: Most Creative Hot Beef Sundae - \$100

Each entrant will receive a coupon for a free Hot Beef Sundae from Cattlemen's Beef Quarters at the Iowa State Fair (\$8 value).

RULES

- 1. This division is open to all ages. Youth list age on recipe sheet.
- 2. Present your prepared hot beef sundae using 100% real beef.
- 3. Any beef cut and combination of ingredients may be used.
- 4. Provide recipe with directions, include instructions for reheating for judging purposes.
- 5. Entries will be judged on Taste (50%), Creativity (30%) and Appearance (20%).

CLASS

Hot Beef Sundae (Adults)Hot Beef Sundae (Youth)

IOWA STATE FAIR MYSTERY SACK - ADULT - DIVISION 94 (A)

Judging: Sunday, August 21 at 2:30 p.m. Sponsored by **Goldie's Ice Cream Shoppe**

Special Awards

1st place - \$500

2nd place - \$200

3rd place - \$100

RULES

- In addition to submitting entry form/fees by July 1, you must contact Pat Berry (515-480-5662 or pberrystfair2019@yahoo.com) to enroll. This
 contest size is limited to the first six entrants.
- 2. Contestants should bring a mixing spoon and only three fresh or dried herbs or spices. Salt and pepper will be provided. No other condiments will be allowed.
- 3. At time of judging, entrants will each be given a Mystery Sack with various products included. Each sack will contain the same products. Entrants will be given 30 minutes to prepare a creation from the contents.
- 4. Entrants will use electric skillets provided by the Food Department.
- 5. Entries will be judged on Taste (50%) and Best Use of Products (50%).

CLASS

540 Mystery Sack - Adult

IOWA STATE FAIR MYSTERY SACK - YOUTH - DIVISION 95 (Y)

Judging: Sunday, August 21 at 1:00 p.m. Sponsored by **Goldie's Ice Cream Shoppe**

Special Awards

1st place - \$500 2nd place - \$200

3rd place - \$100

RULES

- 1. This division is only open to youth exhibitors age 11-17.
- 2. In addition to submitting entry form/fees by July 1, you must contact Pat Berry (515-480-5662 or pberrystfair2019@yahoo.com) to enroll. This contest size is limited to the first six entrants.
- Contestants should bring a mixing spoon and only three fresh or dried herbs or spices. Salt and pepper will be provided. No other condiments will be allowed.
- 4. At time of judging, entrants will each be given a Mystery Sack with various products included. Each sack will contain the same products. Entrants will be given 30 minutes to prepare a creation from the contents.
- 5. Entrants will use electric skillets provided by the Food Department.
- 6. Entries will be judged on Taste (50%) and Best Use of Products (50%).

CLASS

541 Mystery Sack - Youth

MRS. BONSER'S NOODLES CREATIONS - DIVISION 96 (A)

Judging: Saturday, August 13 at 10:00 a.m.

Sponsored by Mrs. Bonser's Noodles (Hockenberg Newburgh)

Special Awards

1st place - \$100 gift card 2nd place - \$50 gift card 3rd place - \$25 gift card

RUI FS

- 1. Create an entry using Mrs. Bonser's Noodles as a key ingredient. Proof of purchase is required.
- 2. Entries will be judged on Taste.

CLASS

542 Mrs. Bonser's Creations

USE YOUR NOODLE - DIVISION 97 (A)

Judging: Saturday, August 13 at 12:30 p.m. Sponsored by **Dennis Hartstack Family**

Special Awards

1st place - \$100 2nd place - \$60 3rd place - \$40

RULES

- 1. Prepare a noodle or pasta main dish using any kind of store bought or homemade pasta or noodle.
- 2. Please indicate if you made the pasta/noodle and include the recipe.
- 3. Your entry must include a protein.
- 4. Entries will be judged on Taste (70%) and Appearance (30%).

CLASS

543 Main Dish

RANA PASTA CREATIONS - DIVISION 98 (A)

Judging: Friday, August 12 at 10:30 a.m. Sponsored by **Rana Pasta**

Special Awards

1st place - \$300 grocery gift card 2nd place - \$200 grocery gift card 3rd place - \$100 grocery gift card

Special Award: Most Rana Products Used - \$50 grocery gift card

Each entrant will receive a coupon.

RULES

- 1. Create a recipe using Rana Pasta. Proof of purchase is required.
- 2. Entries will be judged on Taste.

CLASS

544 Rana Pasta Creation

EUROFINS UNIQUE MAC & CHEESE - DIVISION 99 (Y)

Judging: Monday, August 15 at 2:00 p.m. Sponsored by **Eurofins Nutrition Analysis Center**

Special Awards

1st place - \$600 2nd place - \$300 3rd place - \$100

Each entrant will receive a Eurofins-branded gift.

- 1. This division is only open to youth age 17 and under. Please list age on recipe sheet.
- 2. Participants should create a Mac & Cheese inspired dish with a twist! The recipe must contain noodles & cheese, but the rest is up to you! You may

use anything from lowa grown ingredients, your favorite food, or just a weird ingredient that you think would pair well with cheesy deliciousness!

- 3. Give the dish a name and tell us a bit about the creativity behind your idea.
- Entries will be judged on Creativity (25%), Taste (25%), Texture (25%) and Aroma (25%).

CLASS

545 Unique Mac & Cheese

BREAST CANCER THEMED FOOD FOR A FRIEND IN NEED - DIVISION 100 (A)

Judging: Friday, August 19 at 11:30 a.m.

Sponsored by Brooke Mickelson & Chrissy Westendorf

Special Awards

1st place - \$100 2nd place - \$75 3rd place - \$50

RIII FS

- 1. Create something that you would bring to a friend in need during a tough time. Theme must be breast cancer.
- 2. Include recipe and small story on your connection to the dish and how it comforts others in times of need.
- 3. Entries will be judged on Taste (50%), Creativity (25%) and Story (25%).

CLASS

546 Favorite Comfort Food/Dessert

DOROTHY LYNCH TAILGATE COOKING CONTEST - DIVISION 101 (A)

Judging: Friday, August 12 at 11:00 a.m. Sponsored by **Dorothy Lynch (Tasty Toppings, Inc.)**

Special Awards

1st place - \$250 2nd place - \$150 3rd place - \$75

Each entrant will receive a Dorothy Lynch trinket.

RULES

- 1. Create an entry using Home Style or Fat Free Dorothy Lynch Dressing to compliment your favorite tailgate recipe. Proof of purchase is required.
- 2. Entries will be judged on Taste (70%), Creativity (15%) and Presentation (15%).

CLASS

547 Tailgating with Dorothy Lynch

LET'S HAVE TEA - DIVISION 102 (A)

Judging: Thursday, August 11 at 3:30 p.m. Sponsored by **Des Moines Women's Club**

Special Awards

1st place overall - \$150 2nd place overall - \$100

Each entrant will receive a Des Moines Women's Club Bean Soup Mix.

RULES

- 1. Create an entry that is suitable for a tea.
- 2. Present at least three samples on a plate.
- 3. Entries will be judged on Taste (40%), Appearance (30%) and Creativity (30%).

CLASS

548 Tea Cookie549 Tea Sandwich

TEA FOR TWO - DIVISION 103 (A)

Judging: Friday, August 19 at 11:30 a.m. Sponsored by Varieties - Arts, Antiques & Treasures

Special Awards

1st place overall - \$20 coupon for an in-store purchase

Each entrant will receive a coupon for an in-store purchase (Newton IA).

RULES

- 1. Present your tea on a serving tray with teapot and cups or pitcher and glasses.
- 2. Display as you would serve to your guest.
- 3. Entries will be judged on Taste (50%), Appearance (25%) and Creativity (25%).

CLASS

Cold BeverageHot Beverage

OUR FAMILY RECIPE BOOK - DIVISION 104 (A)

Judging: Monday, August 15 at 4:00 p.m.

RULES

- 1. Compile a recipe book of recipes your family or you have used through the years. We want copies of the originals, not updated. Illustrate and edit as you wish.
- 2. Tell a little about the history of the gathering of the recipes
- 3. Recipe books will be on display during the Fair.

CLASS

552 Family Recipe Book

THE GREAT IOWAN RECIPE - DIVISION 105 (A)

Judging: Sunday, August 14 at 12:30 p.m. Sponsored by **Iowa PBS / Friends of Iowa PBS**

Special Awards

1st place - \$50 and Iowa PBS recipe themed basket (\$100 value)

2nd place - \$30 3rd place - \$20

RUI FS

- 1. To celebrate The Great American Recipe from PBS, share a recipe that is important to your family, heritage or legacy.
- 2. Prepare the recipe for tasting and judging and include a written statement as to why the recipe is important to you.
- 3. Entries will be judged on Taste (60%), Presentation (20%) and Meaningful Story Behind the Recipe (20%).

CLASS

553 Great Iowan Recipe

NOSTALGIC COMFORT FOOD - DIVISION 106 (A)

Judging: Tuesday, August 16 at 1:30 p.m. Sponsored by **Brass Armadillo Antique Malls**

Special Awards

 $1^{\rm st}$ place overall - \$300 plus \$100 gift card to the Brass Armadillo $2^{\rm nd}$ place overall - \$200 plus \$50 gift card to the Brass Armadillo $3^{\rm rd}$ place overall - \$100 plus \$25 gift card to the Brass Armadillo Each entrant will receive a Brass Armadillo \$5 gift card.

RUI FS

- 1. Create an antique, retro or nostalgic dish that oozes comfort and taste of days gone by.
- 2. All recipes must be from scratch. No mixes with the exception of dishes using pasta.
- 3. Entrants should include a paragraph about why the dish is nostalgic to them.
- 4. Entries will be judged on Taste (50%), Originality (25%) and Appearance (25%) plating and presentation in a dish that speaks to its nostalgic value.

CLASS

554 Appetizer/Side Dish555 Dessert556 Main Dish

APPLE BETTY - DIVISION 107 (A)

Judging: Friday, August 12 at 11:00 a.m. Sponsored by **Saints Rest Coffee Shop**

Special Awards

1st place - \$25

RULES

- 1. Create your entry using the recipe provided below. You may include one added special ingredient.
- 2. You must state the variety of apples used. Apples must be tart.
- 3. Apple Betty gets its crispness from the flour mixture (no oats).
- 4. You may include a topping of your choice to serve with your Apple Betty.
- 5. Entries will be judged on Taste (50%), Creativity (30%) and Appearance (20%).

Recipe

- 4 cups sliced pared tart apples
- 1/4 cup orange juice
- 1 cup sugar
- 3/4 cup sifted all-purpose flour
- ½ teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg dash salt
- ½ cup butter

Mound apples in buttered 9-inch pie plate; sprinkle with orange juice. Combine sugar, flour, spices and salt; cut in butter till mixture is crumbly; sprinkle over apples well on top. Bake at 375° for 45 minutes or till apples are tender and topping is crisp. Makes 6 servings.

CLASS

557 Apple Betty Creation

SUNDAY DINNER AT MOM'S (GRANDMA'S) - DIVISION 108 (AY)

Judging: Sunday, August 14 at 11:00 a.m.

Sponsored by Pat Berry, in memory of Maryanne Ferguson

Maryanne "Mom" was a great cook and Sunday gatherings were centered around the kitchen table with memories of those special times.

Special Awards

1st place overall - \$100 2nd place overall - \$50 3rd place overall - \$25 Outstanding Youth Exhibit - \$25

- 1. This division is open to all ages. Youth list age on recipe sheet.
- 2. With your entry include an additional 8 ½ x 11 sheet with your recipe and your "story" about why this dish is special to you.
- 3. Present your entry in the way it was served at Sunday dinner.
- 4. Entries will be judged on Taste (40%), Story (35%) and Appearance/Presentation (25%).

CLASS

558	Dessert (adult and youth)
559	Main Dish (adult and youth)
560	Pasta Side Dish (adult and youth)
561	Vegetable Side Dish (adult and youth)

562 Treat or Snack (youth only)

MACHINE SHED PIES - DIVISION 109 (A)

Judging: Monday, August 15 at 10:00 a.m. Sponsored by Iowa Machine Shed Restaurant

Special Awards

1st place overall cream pie - \$50 Machine Shed gift card 2nd place overall cream pie - \$25 Machine Shed gift card 3rd place overall cream pie - \$15 Machine Shed gift card 1st place overall fruit pie - \$50 Machine Shed gift card 2nd place overall fruit pie - \$25 Machine Shed gift card 3rd place overall fruit pie - \$15 Machine Shed gift card Each entrant will receive a dessert coupon.

RULES

- Cream and custard pies will be refrigerated until contest time. 1.
- Each pie must be in a seven, eight or nine inch pie pan. If a regular pie pan is used, the entrant is responsible for reclaiming it one half hour after 2. judging. If any garnishes are used, they must be edible. Any others used will disqualify the entry.
- Include pie crust recipe. 3.
- You cannot enter a pie in the Pies Other Than Named Class, if there is already a class listed. Any berry class is to include only berries (i.e. not blueberry cream).
- Entries will be judged on Quality of Crust (flavor & texture) (30%), Filling (flavor, consistency, appearance) (30%), General Appearance (25%) and 5. Originality (15%).

CLASS

Cream Pies

563	Berry Cream
564	Butterscotch
565	Chocolate Cream
566	Coconut Cream
567	Key Lime
568	Lemon Meringue
569	Oatmeal Pecan
570	Peanut Butter
571	Pecan (traditional, no coconut or chocolate)
572	Pumpkin (one crust)
573	Rhubarb Custard
574	Sour Cream Raisin

575 Sweet Potato Pie

One Crust Cream Other Than Named

Fruit Dies

576

Fruit Pies	S
577	Apple (specify variety of apple in recipe)
578	Apple Crumb
579	Blueberry
580	Gooseberry
581	Lattice Top Cherry
582	Peach
583	Peach-Red Raspberry
584	Black Raspberry
585	Red Raspberry
586	Raspberry (2 or more)
587	Rhubarb
588	Rhubarb-Strawberry
589	Strawberry (one crust)
590	Triple Cherry
591	Two Crust Berry Other Than Named
592	One Crust Fruit Other Than Named

Two Crust Fruit Other Than Named **Other Pies**

593

Pie Other Than Named (any crust can be used) 594

Sweepstakes; \$10 and Rosette; Reserve Sweepstakes, \$5 and Rosette

NORTH "40" PIE CONTEST- DIVISION 110 (A)

Judging: Sunday, August 14 at 1:30 p.m. Sponsored by **Dianna Zaiger Sheehy, in memory of Leo**

Special Awards

1st place - \$200 2nd place - \$125 3rd place - \$75

Each entrant will receive a Machine Shed gift card (\$5 value).

RULES

- 1. Create a two crust fruit pie of any kind (no canned pie filling).
- 2. Use any fat to create your crust.
- 3. We would like to see a nice, full pie.
- Entries will be judged on Flavor/Consistency (50%), Crust/Appearance (50%).

CLASS

595 Two Crust Fruit Pie

MY FAVORITE PIE! - DIVISION 111 (A)

Judging: Tuesday, August 16 at 1:30 p.m. Sponsored by **Pies and Pastries by Lana**

Special Awards

1st place overall - \$100 1st place in each class - \$100 2nd place in each class - \$75 3rd place in each class - \$50

RULES

- Bake your favorite pie and write a few sentences to tell us why it is your favorite.
- 2. Pies and Pastries by Lana likes fresh ingredients and great flavor.
- 3. Crust must be homemade.
- 4. Entries will be judged on Taste (60%) and Presentation (40%).

CLASS

596 Cream Pie 597 Fruit Pie

LEMON MERINGUE PIE - DIVISION 112 (A)

Judging: Sunday, August 21 at 11:30 a.m. Sponsored by LaSuer Family in memory of Welthea LaSuer

Special Awards

1st place - \$125 2nd place - \$75 3rd place - \$25

RULES

- 1. Create a fresh, tart lemon meringue pie.
- 2. All parts must be homemade.
- 3. Include recipes for crust, filling and meringue.
- 4. Entries will be judged on Flavor (50%), Texture (30%) and Appearance (20%).

CLASS

598 Lemon Meringue Pie

TRIBUTE TO BESSIE: BLACK AND BLUE BERRY PIE - DIVISION 113 (A)

Judging: Saturday, August 13 at 2:00 p.m.

Sponsored by Jamie Buelt

Bessie Maynard Bassett Beggs Heiliger owned Bessie's Bus Depot in Bloomfield, Iowa, along with a hotel, restaurant and farm. She raised hogs, cattle, sheep, chickens, ducks and geese. Bessie was famous for her hometown cooking.

This year we celebrate her memory and legacy with Black and Blue Berry Pie.

Special Awards

1st place - \$200 2nd place - \$100 3rd place - \$50

RULES

- 1. Make a one- or two-crust pie using one or a combination of the following berries: blueberries, marionberries, blackberries and loganberries.
- 2. Be creative and inventive and use homemade pastry crust only. You may, however, use a crumble top in place of a double crust.
- 3. Provide recipes for all components.
- 4. If there is a story to your recipe or it's a family favorite, please let us know with a note or narrative.
- 5. Entries will be judged on Taste (50%), Creativity (25%) and Appearance (25%).

CLASS

599 Black and Blue Berry Pie

THE PIE BASKET - DIVISION 114 (AY)

Judging: Monday, August 15 at 3:30 p.m. Sponsored by **Joyce Larson**

Special Awards

1st place - \$20 gift card and a handmade pie basket

2nd place - \$15 gift card, pie plate and the Iowa State Fair Cookbook

3rd place - \$10 gift card and the Iowa State Fair Cookbook

RULES

- 1. This division is open to entrants of all ages. Youth list age on recipe sheet.
- 2. Make your best two-crust fruit pie and 'wow' the judges. Fruits only, no nuts. No cream pies.
- 3. Entries will be judged on Taste (50%), Texture (30%) and Appearance (20%).

CLASS

600 My Best Fruit Pie

MINE IS THE BEST BBQ SAUCE - DIVISION 115 (A)

Judging: Friday, August 12 at 3:00 p.m. Sponsored by **Iowa BBQ Society** Judges: Members of the Iowa Barbeque Society

Special Awards

1st place - Certificate 2nd place - Certificate 3rd place - Certificate

Honorable Mention - Certificate

RULES

- 1. Enter at least one cup of your sauce.
- 2. Recipe as well as phone number and email must be provided.
- 3. Entries will be judged on Taste (45%), Originality (30%) and Appearance (25%).

CLASS

601 Best BBQ Sauce

EUROFINS BEST HOMEMADE HOT SAUCE - DIVISION 116 (A)

Judging: Saturday, August 13 at 10:00 a.m. Sponsored by **Eurofins Nutrition Analysis Center**

Special Awards

1st place - \$750 + Free Scoville Heat analysis on winning product and may choose to display results at the Fair 2nd place - \$250 + Free Scoville Heat analysis on winning product and may choose to display results at the Fair 3rd place - \$100 + Free Scoville Heat analysis on winning product and may choose to display results at the Fair Each entrant will receive a Eurofins-branded gift.

RULES

- 1. Product entries must be classified as a hot sauce. No BBQ sauces, salsa or dipping sauces permitted.
- 2. Typical components are usually chili peppers, vinegar and other ingredients.
- 3. Contestants must supply enough hot sauce for four judges.
- 4. All hot sauce entries must have a name and be a homemade product.
- 5. Entries will be judged on Taste (25%), Texture/Appearance (25%), Aroma (25%) and Use of Heat (25%). Judges will use vanilla ice cream as a palette cleanser in between hot sauce evaluations.

CLASS

602 Best Homemade Hot Sauce

BEST WING SAUCE - DIVISION 117 (A)

Judging: Wednesday, August 17 at 1:30 p.m. Sponsored by **Jethro's BBQ**

Special Awards

1st place - \$500 plus sauce will be used as Jethro's "wing sauce of the month" for September 2022

2nd place - \$100 gift card 3rd place - \$50 gift card

Each entrant will receive a \$10 gift card.

RULES

- 1. Jethro's is looking for lowa's best tasting, most creative, new wing sauce. Your sauce must be named.
- 2. Enter enough sauce for three to four judges. The wings will be provided.
- 3. Entries will be judged on Best Tasting (75%) and Most Creative (25%).

CLASS

603 Best Wing Sauce

THE BEST DIPPING SAUCE EVER - DIVISION 118 (AY)

Judging: Thursday, August 18 at 2:30 p.m. Sponsored by Goldie's Ice Cream Shoppe, LLC

Special Awards

1st place - \$100

2nd place - \$50

3rd place - \$25

Each entrant will receive a \$20 gift certificate to Goldie's Ice Cream Shoppe.

- 1. This division is open to all ages. Youth list age on recipe sheet.
- 2. Entries should be homestyle sauces that are great for dipping. Is your sauce the next ranch?

3. Entries will be judged on Creativity (50%), Taste (30%) and Appearance (20%).

CLASS

604 Dipping Sauce

MY FAVORITE ICE CREAM TOPPING - DIVISION 119 (AY)

Judging: Thursday, August 18 at 3:30 p.m. Sponsored by **Goldie's Ice Cream Shoppe, LLC**

Special Awards

1st place in each class - \$100 2nd place in each class - \$50 3rd place in each class - \$25

Each entrant will receive a \$20 Goldie's gift certificate.

RULES

- 1. This division is open to all ages. Youth list age on recipe sheet.
- 2. Create your own favorite ice cream topping.
- 3. We will try to have vanilla ice cream available to use with the topping.
- 4. Entries will be judged on Originality (40%), Taste (40%) and Presentation (20%).

CLASS

605 Sauces/Syrups 606 Other Toppings

SOUPER SOUPS - DIVISION 120 (A)

Judging: Saturday, August 20 at 10:30 a.m. Sponsored by *Welcome Home*

Special Awards

1st place - \$100 2nd place - \$50 3rd place - \$25

Each entrant will receive a one-year subscription to Welcome Home magazine.

RULES

- 1. Entries can be a hot or cold soup.
- 2. Recipes must include number of servings.
- 3. Entries will be judged on Taste (60%), Appearance (20%) and Uniqueness (20%).

CLASS

607 Souper Soups

MOTHER PODOLAK'S CHILI CONTEST - DIVISION 121 (A)

Judging: Wednesday, August 17 at 1:30 p.m. Sponsored by **Friends of Gary Kirke**

This contest celebrates Gary's friend, Ed Podolak, and his contributions to lowa athletics.

Special Awards

1st place - \$500 2nd place - \$150 3rd place - \$75

Each entrant will receive a free entree at Jalapeno Pete's on the Fairgrounds.

RULES

- 1. The former University of Iowa and Kansas City Chiefs football player is the son of a "famous" chili maker and this contest seeks to find a recipe as "good as mom's."
- 2. Create a chili recipe which must include ground beef and traditional chili spices. Recipes need to be original.
- 3. Other ingredients such as beans, peppers, etc. may be added at the contestant's discretion.
- 4. Entries will be judged on Taste (40%), Appearance (30%) and Creativity (30%).

CLASS

608 Best Beef Chili

MRS. GRIMES CHILI COOK OFF - DIVISION 122 (A)

Judging: Tuesday, August 16 at 3:00 p.m. Sponsored by Faribault Foods/Mrs. Grimes

Special Awards

1st place - \$150 2nd place - \$75 3rd place - \$50

Each entrant will receive a coupon for free product.

RULES

- 1. The recipe must use at least two cans of Mrs. Grimes beans. Proof of purchase is required.
- 2. Entries will be judged on Taste (60%), Appearance (30%) and Originality of Recipe (10%).

CLASS

609 Mrs. Grimes Chili

BEST IOWA CORN SALAD - DIVISION 123 (A)

Judging: Monday, August 15 at 2:00 p.m. Sponsored by **Barton Trio**

Special Awards

1st place - \$200 2nd place - \$75 3rd place - \$50

RULES

- 1. Use your imagination on integrating key ingredients that make a well rounded salad.
- 2. Any vegetable, fruit or nut can be used in combination with corn.
- 3. If a meat is used, it can only be chicken. However, meat is not required.
- 4 Salad must be cold.
- 5. Entries will be judged on Taste (60%), Creativity (30%) and Presentation (10%).

CLASS

610 Salad Dish

ANYTHING HOT - DIVISION 124 (A)

Judging: Thursday, August 18 at 11:00 a.m. Sponsored by **Jalapeno Guys**

Special Awards

1st place - \$50 2nd place - \$30 3rd place - \$20

RULES

- 1. Create an entry using jalapeno peppers.
- 2. Entries will be judged on Overall Taste (100%).

CLASS

611 Something Hot

SPUD STUDS - DIVISION 125 (A)

Judging: Friday, August 19 at 2:30 p.m. Sponsored by Idahoan Foods (Mueller-Yurgae Associates)

Special Awards

1st place - \$100 2nd place - \$50 3rd place - \$25

Each entrant will receive a pouch of Idahoan Potatoes.

RULES

- Create an entry using Idahoan Instant Mashed Potatoes. Proof of purchase is required.
- 2. Entries will be judged on Taste (70%) and Creativity (30%).

CLASS

612 Best in Mashed

DEI FRATELLI TOMATO CREATIONS - DIVISION 126 (A)

Judging: Saturday, August 13 at 3:00 p.m. Sponsored by **Dei Fratelli (Hockenberg Newburgh)**

Special Awards

1st place - \$100 grocery store gift card 2nd place - \$50 grocery store gift card 3rd place - \$25 grocery store gift card

RULES

- 1. Create an entry using Dei Fratelli Tomatoes. Proof of purchase is required.
- 2. Entries will be judged on Taste (100%).

CLASS

613 Dei Fratelli Tomato Creation

BUTTER KERNEL VEGETABLE CREATION - DIVISION 127 (A)

Judging: Tuesday, August 16 at 3:30 p.m. Sponsored by **Faribault Foods/Butter Kernel**

Special Awards

1st place - \$150 2nd place - \$75 3rd place - \$50

Each entrant will receive a coupon for free product.

RULES

- 1. The recipe must use at least one can of Butter Kernel vegetables. Proof of purchase is required.
- 2. Entries will be judged on Taste (60%), Appearance (20%) and Originality of Recipe (20%).

CLASS

614 Vegetable Creation

FRESH VEGETABLE CREATIONS - DIVISION 128 (A)

Judging: Saturday, August 20 at 10:00 a.m. Sponsored by **Lauterbach Buick GMC**

Special Awards

1st place - \$75 2nd place - \$25

RULES

- 1. Create a dish made using any fresh vegetable(s). Be creative!
- 2. Entries will be judged on Taste (50%), Creativity (40%) and Appearance (10%).

CLASS

615 Fresh Vegetable Creation