

FOOD

Elwell Family Food Center

Superintendent - Pat Berry (515-480-5662 or pberryfair2019@yahoo.com)

Premiums\$6, 4, 3

Special Offers from Sponsors (cash, gift cards, product, etc.) .. \$42,232

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 as several changes have been made this year.

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

GENERAL RULES

1. 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.
2. **SUBMITTING ENTRIES.** Entries may be made online at www.iowastatefaireentry.org. Entries may also be made by printing the form available at www.iowastatefair.org. Complete entry form and return it with **full payment** of all fees to: Iowa State Fair, Iowa Family Living Department, P.O. 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. Tags will be issued based on the number listed on the entry form. No additional tags will be issued after July 8. Please list the EXACT number of tags you would like to receive.
No. Tags/Entries Fee
1-10 \$10
11+ \$.50 for each additional entry
5. **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, made in their home kitchen and not a means of livelihood. Individuals who have earned 25% or more of their income from the following activities in the last 24 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.
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 printed or typed 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, yield and baking time. **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 Iowa 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. Due to the postponement of the 2020 Iowa State Fair, all products exhibited in jars must have been canned on or after August 26, 2019. 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 Iowa 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 23 (Noon - 6:00 p.m.). Any that are not picked up by 6:00 p.m. on Monday, August 23 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 12-22. 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 **Sunday, August 8 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 9 (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 PRIOR TO YOUR ARRIVAL AT THE FAIR. THIS INCLUDES: 1) COMPLETED ENTRY TAGS ATTACHED TO ENTRIES, 2) COMPLETED FOOD STICKERS ATTACHED TO BOTTOM OF BOARD/PLATE OR ON LID OF CANNING ENTRIES, 3) COMPLETED EXHIBITOR ENTRY LIST AND 4) RECIPE STAPLED TO ENTRY TAGS (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, P.O. 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 9. 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 us 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 10 and 11 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 Monday, August 23.
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 Iowa 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 23 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 23 will be donated to Iowa 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 25 and until Friday, September 3, 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 28 and Sunday, August 29. (Please note: Envelopes will not be available for pick up on Tuesday, August 24.) **After September 3 all unclaimed items become the property of the Iowa State Fair and will be disposed of as deemed necessary.**
50. If you have not received all of your special awards by September 25, 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 18 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 19 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. In youth divisions, list age on recipe.

Appetizers / Snacks: Div. 1 - 5

Beginners: Div. 6

Breads / Muffins / Rolls / Etc.: Div. 7 - 14

Cakes / Cupcakes: Div. 15 - 21

Candies / Fudge: Div. 22 - 24

Canning: Div. 25 - 37

Cookies / Bars / Brownies: Div. 38 - 44

Desserts: Div. 45 - 57

Fair: Div. 58 - 61

Favorites: Div. 62 - 66

Featured Product: Div. 67 - 79

Ice Cream: Div. 80 - 81

Iowa / Local Products: Div. 82 - 83

Main Dish / Meal: Div. 84 - 88

Meats / Poultry / Fish: Div. 89 - 100

Occasions: Div. 101 - 103

Old Time / Nostalgic: Div. 104 - 106

Pies: Div. 107 - 114

Salsa / Sauces: Div. 115 - 120

Soup / Chili: Div. 121 - 124

Special Ingredients: Div. 125 - 130

Vegetables: Div. 131 - 134

FOOD JUDGING SCHEDULE

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

MONDAY, AUGUST 9

Judging Room 1

11:00 a.m. Decorated Cakes - 18
Noon Youth Decorated Cakes - 19

TUESDAY, AUGUST 10

Judging Room 1

10:30 a.m. Fleet Farm Canned Vegetables - 30
1:00 p.m. Fleet Farm Canned Preserves - 33
2:30 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 11

Judging Room 1

10:00 a.m. Fleet Farm Canned Conserves - 35
11:30 a.m. Fleet Farm Canned Fruit Butters - 34
1:30 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 - 9

THURSDAY, AUGUST 12

Judging Room 1

9:30 a.m. Ultimate Banana Bread - 11
11:00 a.m. Hy-Vee Smiles in Every Aisle - 15 {rooms 1-2}
3:30 p.m. Let's Have Tea - 101

Judging Room 2

11:00 a.m. Hy-Vee Smiles in Every Aisle - 15 {rooms 1-2}
2:30 p.m. Make It with Maple - 74
4:00 p.m. Extraordinary Gingerbread Dessert Challenge* - 53

Judging Room 3

9:30 a.m. Cinnamon Ridge Favorite Cheese Curds - 2
10:30 a.m. Cinnamon Ridge Farms Amazing Ribs* - 91
1:30 p.m. Mother Podolak's Chili Contest - 122
3:00 p.m. Coach's Favorite Rhubarb Crisp - 128

Judging Room 4

10:30 a.m. Tammies' No Bake Desserts - 46
2:00 p.m. Bret & Amy Doerring Ugliest Cake - 20

FRIDAY, AUGUST 13

Judging Room 1

10:00 a.m. Cooking with Coffee - 73
11:30 a.m. AllSpice Chili Contest - 123
12:30 p.m. AllSpice Unique Cookie Contest - 40
2:00 p.m. Authentic European Bohemian-style Kolaches* - 14
3:00 p.m. Mine Is the Best BBQ Sauce - 117

Judging Room 2

9:30 a.m. Scenic Valley Pumpkin Patch Cookies - 38
11:00 a.m. Dorothy Lynch Tailgate Cooking Contest - 102
12:30 p.m. Iowa Orchards Creations - 56
2:00 p.m. King Arthur Baking Co. Bread Contest - 7

Judging Room 3

10:00 a.m. Rana Pasta Creations - 79
Noon Gino's Italian Red Sauce* - 120
1:00 p.m. Kramer's Best Salsa* - 116
2:30 p.m. Oh My! It's Peach Pie! - 110

Judging Room 4

Noon Getting Lean on Keto* - 129
1:30 p.m. Kids Fun Food* - 66

SATURDAY, AUGUST 14

Judging Room 1

10:00 a.m. Mrs. Bonser's Creations - 78
11:00 a.m. Bud Elwell's Old Fashioned Fudge - 23
Noon Our Iowa Church Cookbook Favorites - 62
1:30 p.m. Homemade Two Crust Raspberry Pie - 111
3:00 p.m. Farmers Best Popcorn Creations* - 72
4:30 p.m. Dakota Style Pretzel Kraving Creation - 70

Judging Room 2

1:00 p.m. Use Your Noodle - 84
2:30 p.m. Tribute to Bessie: Chicken Pot Pie* - 85
4:00 p.m. My Favorite Birthday Cake - 16

Judging Room 3

11:00 a.m. Beginner's Contest - 6
Noon Winner Winner Chicken Dinner - 99
1:30 p.m. My Favorite Homemade Salsa* - 115

Judging Room 4

9:30 a.m. Biscuit Time with Carla Hall* - 12
1:00 p.m. Bread Pudding* - 51
2:30 p.m. Taste of Honey Challenge - 126
4:30 p.m. Favorite Frosted Sugar Cookie - 41

SUNDAY, AUGUST 15

Judging Room 1

10:00 a.m. Our Front Porch Favorite Iowa Foods - 82
11:00 a.m. Sunday Dinner at Mom's (Grandma's) - 106
1:30 p.m. North "40" Pie Contest - 108
4:00 p.m. Dei Fratelli Tomato Creations - 132

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 - 50
11:30 a.m. Sandwiches We Like - 88
12:30 p.m. 9x13 Versatility - 130
2:00 p.m. Be Creative with Mrs. Wages® - 25
4:30 p.m. Sweet to Eat - 47

Judging Room 3

10:00 a.m. Emmie's Sour Cream Raisin Pie* - 113
11:30 a.m. Gingerbread House* - 52
1:30 p.m. Best Fruit Cobbler, Bettie or Buckle - 49
3:30 p.m. Creative Cooking with Fresh Herbs - 76

MONDAY, AUGUST 16

Judging Room 1

10:00 a.m. Machine Shed Pies - 107 {rooms 1-2-3}
2:00 p.m. Death by Chocolate Raspberry - 48
3:30 p.m. Piper's Homemade Candies - 22

Judging Room 2

10:00 a.m. Machine Shed Pies - 107 {rooms 1-2-3}
1:30 p.m. AllSpice Ice Cream Contest - 80
2:30 p.m. AllSpice Snack Mix Contest - 4
3:30 p.m. AllSpice Jerky Contest - 90
4:30 p.m. Our Family Recipe Book - 105

Judging Room 3

10:00 a.m. Machine Shed Pies - 107 {rooms 1-2-3}
1:00 p.m. Hot Beef Sundae* - 100
2:30 p.m. The Pie Basket - 114
4:00 p.m. Barilla Pasta & Sauce - 68

TUESDAY, AUGUST 17

Judging Room 1

10:00 a.m. Midwest Living Cookies - 43 {rooms 1-2-3}
{Bar, Molded or Pressed, Ethnic}
1:30 p.m. My Favorite Pie! - 109
3:30 p.m. Butter Kernel Vegetable Creation - 133

Judging Room 2

10:00 a.m. Midwest Living Cookies - 43 {rooms 1-2-3}
{Bar, Molded or Pressed, Ethnic}
1:30 p.m. Egg-ceptional Eggs Cooking Contest - 125
4:00 p.m. Mrs. Grimes Chili Cook Off - 124

TUESDAY, AUGUST 17 (continued)

Judging Room 3

- 10:00 a.m. Midwest Living Cookies - 43 {rooms 1- 2-3}
{Bar, Molded or Pressed, Ethnic}
2:00 p.m. Nostalgic Comfort Food - 104

Judging Room 4

- 9:30 a.m. Your Best Mexican Dish* - 86
4:00 p.m. Best of the Wurst - 94

WEDNESDAY, AUGUST 18

Judging Room 1

- 10:00 a.m. Midwest Living Cookies - 43 {rooms 1-2-3}
{Drop, Health, Refrigerated or Rolled, Cake Mix, Youth}
1:00 p.m. Best Wing Sauce - 118
2:30 p.m. Bring Your Best Dip - 3

Judging Room 2

- 10:00 a.m. Midwest Living Cookies - 43 {rooms 1-2-3}
{Drop, Health, Refrigerated or Rolled, Cake Mix, Youth}
1:30 p.m. Iowa's Big Four - 83

Judging Room 3

- 10:00 a.m. Midwest Living Cookies - 43 {rooms 1-2-3}
{Drop, Health, Refrigerated or Rolled, Cake Mix, Youth}

Judging Room 4

- 1:30 p.m. Wild Game Contest - 98

Main Floor

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

THURSDAY, AUGUST 19

Judging Room 1

- 9:30 a.m. Casey's Junior Favorite Creations - 64 {class 410-420}
11:00 a.m. Casey's Intermediate Favorite Creations - 65 {class 432-442}
12:30 p.m. Casey's Junior Favorite Creations - 64 {class 421-431}
2:30 p.m. Casey's Intermediate Favorite Creations - 65 {class 443-453}
4:30 p.m. Favorite Book Desserts - 57

Judging Room 2

- 10:00 a.m. King Arthur Baking Co. Kids Bar Contest - 44
11:30 a.m. Sleepy Hollow Appetizer Contest - 5
1:00 p.m. Animal Face Cakes - 21
2:30 p.m. The Best Dipping Sauce Ever - 119
3:30 p.m. My Favorite Ice Cream Topping - 81

Judging Room 3

- 10:00 a.m. Fair Delicious - 58
11:30 a.m. Seafood Prepared in the Heartland - 97
1:00 p.m. Whole Grain Breads with Red Star Platinum Yeast - 8
2:30 p.m. King Arthur Baking Co. Yeast Roll Contest - 13

Judging Room 4

- Noon Marshmallow Treat Sculpting - Edible Art* - 54
4:30 p.m. It's a Wrap with Azteca Tortillas - 67

Main Floor

- 11:00 a.m. Kids Cookie Decorating
1:30 p.m. Cookie Decorating Results Posted

FRIDAY, AUGUST 20

Judging Room 1

- 10:00 a.m. Best Templeton Rye Appetizer - 1
11:30 a.m. Purnell Old Folks' Sausage Cook Off - 95
1:00 p.m. Best Templeton Rye Dessert - 45
2:30 p.m. Spud Studs - 131
3:30 p.m. Strawberry-Rhubarb Dessert - 55
4:30 p.m. My Best Brownies - 42

Judging Room 2

- 9:30 a.m. Foods Made with Honey - 127
11:30 a.m. Breast Cancer Themed Food for a Friend in Need* - 103
12:30 p.m. Favorite Food with Maytag Blue Cheese* - 77
2:00 p.m. Lady Baltimore Cake* - 17

Judging Room 3

- 10:00 a.m. Quick Breads Baking Competition - 10
1:00 p.m. My Favorite Meat Loaf - 89
2:30 p.m. Kraft Philadelphia Cream Cheesecake* - 75
4:00 p.m. Cooking with Cookies' Sauces & Seasonings - 69

FRIDAY, AUGUST 20 (continued)

Judging Room 4

- 4:00 p.m. My Best Dreamfield's Pasta Dish - 71

SATURDAY, AUGUST 21

Judging Room 1

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

Judging Room 2

- 10:00 a.m. Bacon, Bacon, Bacon - Iowa's Best - 96
Noon Iowa State Chili Cook Off Championship** {rooms 1-2}

Judging Room 3

- 10:30 a.m. Souper Soups - 121
11:30 a.m. Candy Chemistry - 24
1:00 p.m. ISF Food Department Leftover Competition - 60
2:30 p.m. St. Louis Style Ribs* - 92

Judging Room 4

- Noon Fresh Vegetable Creations - 134
1:30 p.m. Ulrich Pella Bologna Side Dish - 93

SUNDAY, AUGUST 22

Judging Room 1

- 1:00 p.m. ISF Mystery Sack - Youth* - 61
2:30 p.m. ISF Mystery Sack - Adult* - 59

Judging Room 2

- 2:00 p.m. Tag Team Food Challenge - 63

Judging Room 3

- 11:30 a.m. Lemon Meringue Pie* - 112
1:00 p.m. Food Bank of Iowa Chopped* - 87

** 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 20 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. Include Templeton Rye proof of purchase.
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 12 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 18 at 2:30 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

RULES

1. Bring your best hot or cold dip - or one of each. Anything goes!
2. Entries will be judged on Taste (60%), Appearance (20%), Ease of Preparation (10%) and Name of Dip (10%).

CLASS

- 3 Cold Dip
- 4 Hot Dip

ALLSPICE SNACK MIX CONTEST - DIVISION 4 (A)

Judging: Monday, August 16 at 2:30 p.m.

Sponsored by **AllSpice Culinarium**

Special Awards

- 1st place in each class - \$50
 - 2nd place in each class - \$25 gift certificate
 - 3rd place in each class - \$10 gift certificate
- Each entrant will receive an AllSpice product.

RULES

1. This is a creative snack mix or party mix using but not limited to crackers, cereal, pretzels and pre-packaged snacks.
2. Must use a combination of AllSpice Culinarium Seasonings or ingredients. Must include receipt as proof of purchase.
3. Any direct copies from allspiceonline.com will result in disqualification.
4. Entries will be judged on Creativity (50%), Taste (30%) and "Addictiveness" (20%).

CLASS

- 5 Savory Snack Mix
- 6 Sweet Snack Mix

SLEEPY HOLLOW APPETIZER CONTEST - DIVISION 5 (Y)

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

Sponsored by **Sleepy Hollow Sports Park**

Special Awards

- 1st place - \$40 gift card
 - 2nd place - \$30 gift card
 - 3rd place - \$25 gift card
- Each entrant will receive a \$15 gift card to Sleepy Hollow.

RULES

1. This division is only open to youth ages 10-17. Please specify age on recipe.
2. Make the best appetizer on a budget.
3. Entries will be judged on Flavor (50%), Creativity (30%) and Appearance (20%).

CLASS

7 Youth Appetizers

BEGINNER'S CONTEST - DIVISION 6 (A)

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

Sponsored by **Darrellyn Knight**

Special Awards

- 1st place - \$30
- 2nd place - \$15
- 3rd place - \$10

RULES

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. BREAD CONTEST - DIVISION 7 (A)

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

Sponsored by **King Arthur Baking Company** and **Red Star Yeast/Lesaffre Yeast Corp.**

Special Awards

- 1st place overall - \$200 gift card to kingarthurbaking.com
- 2nd place overall - \$150 gift card to kingarthurbaking.com
- 3rd place overall - \$75 gift card to kingarthurbaking.com
- 1st place in each class - Red Star merchandise item
- Each entrant will receive a Red Star Yeast sample and coupon.

RULES

1. Only breads made with yeast are to be entered in this division and entrants must use King Arthur Baking Company Flour and Red Star Yeast. Attach a proof of purchase for **BOTH** flour and yeast to the recipe. Exception: Sourdough Bread Class does not require yeast.
2. Bread should be baked in a single loaf container approximately 9x5x3 inch or as recipe suggests.
3. In the Bread Machine Class, the entire process is to be done in the machine.
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. 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.
6. 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

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

WHOLE GRAIN BREADS WITH RED STAR PLATINUM YEAST- DIVISION 8 (A)

Judging: Thursday, August 19 at 1:00 p.m.

Sponsored by **Red Star Yeast/Lesaffre Yeast Corp.**

Special Awards

- 1st place - \$75 plus a Red Star logo merchandise item
- 2nd place - \$50 plus a Red Star logo merchandise item
- 3rd place - \$25 plus a Red Star logo merchandise item
- Each entrant will receive a Red Star Yeast sample.

RULES

1. Entrants must use Red Star Platinum or Platinum Instant Sourdough Yeast. Attach an empty yeast packet or a proof of purchase to recipe.

2. Yeast bread or rolls must contain a minimum of 50% whole grains.
3. Breads may be made in a bread machine or using a traditional method. No prepared mixes may be used.
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 Shape (25%), Crust (25%), Texture (25%) and Flavor (25%).

CLASS

34 Whole Grain Yeast Breads

GRANDMA BUTORAC'S POVITICA - DIVISION 9 (A)

Judging: Wednesday, August 11 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).
3. Present povitica on a disposable plate.
4. Entries will be judged on Flavor (70%) and Appearance (30%).

CLASS

35 Grandma's Povitica

QUICK BREADS BAKING COMPETITION - DIVISION 10 (A)

Judging: Friday, August 20 at 10:00 a.m.

Sponsored by **Krusteaz (Continental Mills)**

Special Awards

1st place in each class - Krusteaz prize box

2nd place in each class - Krusteaz product

Each entrant will receive a free Krusteaz product.

RULES

1. Entries in Scratch-Made classes must be made from scratch. In the Special class, exhibitors must use a Krusteaz Baking Mix as their base to develop an exciting twist on the item.
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 in Scratch-Made classes will be judged on Flavor & Aroma (40%), Texture (40%) and General Appearance (20%).
7. Entries in Special class will be judged on Taste (60%), Appearance (20%) and Creativity (20%). Krusteaz proof of purchase required.

CLASS

Scratch-Made

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

Special

46 Krusteaz Kreations (Create your best tasting, most creative baked item - muffins, cakes, loaves, cornbread, etc.)

ULTIMATE BANANA BREAD - DIVISION 11 (A)

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

Sponsored by **Inn of the Six Toed Cat**

Special Awards

1st place overall - \$40 plus a gift certificate for 1 night stay at the Inn

2nd place overall - \$30 plus a gift certificate for 1 night stay at the Inn

3rd place overall - \$20 plus a gift certificate for 1 night stay at the Inn

Each entrant will receive a coupon for 20% off any room at the Inn.

RULES

1. Use only bananas - no other fruit.
2. Pan size should be whatever the recipe requires.
3. 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.

4. Entries will be judged on Texture (45%), Flavor and Aroma (30%) and General Appearance (25%).

CLASS

- 47 Banana Bread (no nuts)
- 48 Banana Nut Bread

BISCUIT TIME WITH CARLA HALL - DIVISION 12 (A)

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

Sponsored by **Greater Des Moines LDEI (Les Dames d'Escoffier International)**

Special Awards

- 1st place - \$125 plus a signed copy of Carla Hall's *Soul Food* cookbook
- 2nd place - \$75 plus a signed copy of Carla Hall's *Soul Food* cookbook
- 3rd place - \$50 plus a signed copy of Carla Hall's *Soul Food* cookbook

RULES

1. Create a delicious original dish (sweet or savory) containing homemade buttermilk biscuits.
2. Include four biscuits, uncut and unadorned, on an 8 inch white plate; and four portions of a dish utilizing biscuits, served family style in a cast-iron skillet or a baking dish no greater than 10 inches in diameter.
3. Include recipes for the biscuits and the complete dish.
4. Entries will be judged on Originality (30%), Taste (30%), Texture (20%) and Appearance (20%).

CLASS

- 49 Best Buttermilk Biscuit Dish

KING ARTHUR BAKING CO. YEAST ROLL CONTEST - DIVISION 13 (A)

Judging: Thursday, August 19 at 2:30 p.m.

Sponsored by **King Arthur Baking Company** and **Red Star Yeast/Lesaffre Yeast Corp.**

Special Awards

- 1st place overall - \$200 gift card to kingarthurbaking.com
 - 2nd place overall - \$150 gift card to kingarthurbaking.com
 - 3rd place overall - \$75 gift card to kingarthurbaking.com
 - 1st place in each class - Red Star spatula
- Each entrant will receive a Red Star Yeast sample and coupon.

RULES

1. Only rolls made with yeast are to be entered in this division and entrants must use King Arthur Baking Company Flour and Red Star Yeast. Attach a proof of purchase for **BOTH** flour and yeast to recipe.
2. Except for designated pan roll entries and the coffee cake class, entries must include only four unattached rolls/specialties. Pan rolls must be attached.
3. 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.
4. Entries will be judged on Flavor (50%), Appearance (25%) and Texture (25%).

CLASS

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

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

AUTHENTIC EUROPEAN BOHEMIAN-STYLE KOLACHES - DIVISION 14 (A)

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

Sponsored by **Pampered Chef (Diane Ward)**

Special Awards

- 1st place - Pampered Chef Indoor/Outdoor Portable Grill (\$135 value)
 - 2nd place - Pampered Chef Quick Prep Food Grater (\$100 value)
 - 3rd place - Pampered Chef Baking Stone (\$50 value)
- Each entrant will receive a cookbook.

RULES

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

CLASS

- 63 Authentic European Bohemian-style Kolaches

HY-VEE SMILES IN EVERY AISLE - DIVISION 15 (A)

Judging: Thursday, August 12 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.

RULES

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 and Aroma (25%).

CLASS

Layer Cake (two or three layers each)

- 64 Black Forest Cake
- 65 Cake Mix Fix-Up
- 66 Carrot Cake
- 67 Chocolate Cake (frosted)
- 68 Chocolate Sour Cream Cake
- 69 Coconut Cake
- 70 Coconut Cake with Lemon Filling
- 71 Red Waldorf Cake
- 72 Spice Cake
- 73 Triple Layer Lemon Cake
- 74 Walnut Mocha Cake
- 75 Whipped Cream Cake
- 76 Yellow Cake
- 77 Split Layer Cake or Torte
- 78 Layer Cake Other Than Named

One Layer Cakes And Cupcakes

- 79 Angel Food Cake
- 80 Bundt Cake
- 81 Cake Rolls
- 82 Carrot Cake (frosted)
- 83 Coffee Cake (non-yeast)
- 84 Creations with Cake Mixes
- 85 Cupcakes (four on a plate)
- 86 Filled Cupcakes (four on a plate)
- 87 Gingerbread
- 88 Gluten Free Cake
- 89 Oatmeal Cake
- 90 Pineapple Upside Down Cake
- 91 Pound Cake (unfrosted)
- 92 Raw Apple Cake
- 93 Rhubarb Cake
- 94 Wacky Cake
- 95 Any Fruit Cake
- 96 Cake Other Than Named (frosted or unfrosted)

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

MY FAVORITE BIRTHDAY CAKE - DIVISION 16 (A)

Judging: Saturday, August 14 at 4:00 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.
3. Entries will be judged on Appearance (25%), Creativity (25%), Taste (25%) and Difficulty (25%).

CLASS

- 97 Favorite Birthday Cake

LADY BALTIMORE CAKE - DIVISION 17 (A)

Judging: Friday, August 20 at 2:00 p.m.

Sponsored in honor of **Marjorie E. Rodgers**

Special Awards

1st place - \$200

2nd place - \$100

3rd place - \$50

RULES

1. Create your best Lady Baltimore Cake with seven minute icing.
2. Entries will be judged on Taste (30%), Texture (30%), Filling (20%) and Appearance (20%). Sponsor awards will be presented at time of judging.

CLASS

98 Lady Baltimore Cake with Seven Minute Icing

DECORATED CAKES - DIVISION 18 (A)

Judging: Monday, August 9 at 11:00 a.m.

Sponsored by **Beyond Elegance** and **Bakemark**

Special Awards

Additional awards from Bakemark to be announced

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

RULES

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 9 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.

99 Sculpted Cake

100 Single Cake

101 Tiered Cake

102 Cookies, Cupcakes, Petit Fours, Cake Balls

103 Sugar Artistry

104 Wedding Cakes (traditional, modern or alternative)

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

105 Sculpted Cake

106 Single Cake

107 Tiered Cake

108 Cookies, Cupcakes, Petit Fours, Cake Balls

109 Sugar Artistry

110 Wedding Cakes (traditional, modern or alternative)
Sweepstakes, \$10 and Rosette; Reserve Sweepstakes, \$5 and Rosette

YOUTH DECORATED CAKES - DIVISION 19 (Y)

Judging: Monday, August 9 at Noon
Sponsored by **Sweet to Eat Bakery & Cake Shop**

Special Awards

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

RULES

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

CLASS

111 Sculpted Cake
112 Single Cake
113 Tiered Cake

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

Judging: Thursday, August 12 at 2:00 p.m.
Sponsored by **Bret & Amy Doerring**

Special Awards

1st place in each class - \$200
2nd place in each class - \$100
3rd place in each class - \$50
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 specify age on recipe.
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 all decoration ingredients must be listed on a sheet of paper 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

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

ANIMAL FACE CAKES - DIVISION 21 (Y)

Judging: Thursday, August 19 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 specify age on recipe.
2. Make a single layer, nine inch cake (can be from a mix).
3. 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

116 My Animal Face Cake

PIPER'S HOMEMADE CANDIES - DIVISION 22 (A)

Judging: Monday, August 16 at 3:30 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

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

CLASS

117 Classic Candies
118 Creative Candies
119 Caramels
120 Fudges

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

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

Sponsored by **Elwell Family**

Special Awards

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

RULES

1. Your entry is to be an old fashioned fudge made from scratch (boiling, soft ball stage, beating, etc.).
2. There are to be NO marshmallows or marshmallow crème. The use of nuts is optional.
3. No white chocolate.
4. Present six pieces on a plate.
5. Entries will be judged on Taste (50%) and Texture (50%).

CLASS

- 121 Bud Elwell's Old Fashioned Fudge

CANDY CHEMISTRY - DIVISION 24 (Y)

Judging: Saturday, August 21 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

1. This division is only open to youth ages 5-12. Please specify age on recipe.
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

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

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

Judging: Sunday, August 15 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.

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

- 124 Mrs. Wages® Recipe Contest

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

Judging: Tuesday, August 10 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

- 125 Bread & Butter
- 126 Kosher Dill, whole, pint or quart jar
- 127 Quick Fresh-Pack Dill (not fermented), whole (quart jar) or sliced horizontally or circular (pint jar)
- 128 Reduced Sodium Sweet, sliced horizontally or circular
- 129 Sour, sliced horizontally or circular

- 130 Sweet, sliced horizontally or circular
- 131 Sweet, whole
- 132 Cucumber Pickles Other Than Named, pint or quart jar

Vegetable Pickles

- 133 Asparagus
- 134 Beets, sliced
- 135 Beets, whole
- 136 Carrots
- 137 Dilled Green or Yellow (Wax) Beans
- 138 Green Tomatoes
- 139 Hot Peppers
- 140 Mild to Medium Peppers
- 141 Mixed Vegetables, without cucumbers
- 142 Squash Bread & Butter (zucchini or yellow summer squash)
- 143 Zucchini
- 144 Vegetable Pickles Other Than Named, no cucumbers

Fruit Pickles

- 145 Spiced Apple Rings (food coloring optional)
- 146 Spiced Peaches
- 147 Watermelon Rind
- 148 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 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, jar opener and other items.

RULES

1. Relishes - Chopped vegetables and/or fruits cooked in vinegar and seasonings.
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 pint jars.
4. Entries will be judged on Flavor (35%), Consistency (25%), Appearance (20%) and Food Safety (20%).

CLASS

- 149 Beet
- 150 Bell Pepper
- 151 Chili Sauce
- 152 Chow-Chow
- 153 Chutney
- 154 Corn
- 155 Dill
- 156 End-of-the-Garden
- 157 Hot Pepper
- 158 Onion
- 159 Piccalilli
- 160 Pickle (sweet)
- 161 Zucchini
- 162 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 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, jar opener and other items.

RULES

1. Entries must be in compliance with current USDA guidelines for safe canning. See general rules section of this department 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.
3. **Any salsa recipe is permitted as long as USDA guidelines are followed.**
4. Entries in the Salsa and Tomato-Based 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.
6. Entries in classes with products which are tasted will be judged on Flavor (35%), Consistency (25%), Appearance (20%) and Food Safety (20%).
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

- 163 Beef
- 164 Chicken or Turkey
- 165 Fish
- 166 Mincemeat
- 167 Salsa
- 168 Spaghetti Sauce without Meat
- 169 Strips, Cubes or Chunks of Meat (beef, veal, pork or lamb)
- 170 Tomato Catsup
- 171 Tomato Sauce (seasoned), pint jar

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

FLEET FARM CANNED FRUITS - DIVISION 29 (A)

Judging: Tuesday, 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, jar opener and other items.

RULES

1. 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.
3. Entries will be judged on Appearance (60%), Selection of Products (20%) and Food Safety (20%).

CLASS

- 172 Apples
- 173 Applesauce
- 174 Berries
- 175 Grape Juice
- 176 Peaches
- 177 Pears
- 178 Pie Filling
- 179 Pineapple
- 180 Plums
- 181 Rhubarb
- 182 Spiced Apple Rings (no vinegar; food coloring optional), pint jar
- 183 Fruits (except berries) Other Than Named

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

FLEET FARM CANNED VEGETABLES - DIVISION 30 (A)

Judging: Tuesday, 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

Each entrant will receive a coupon for \$10 off a \$50 purchase, jar opener and other items.

RULES

1. 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.
3. If you are mixing two or more vegetables, process for the one with the most time required.
4. Entries will be judged on Appearance (60%), Selection of Products (20%) and Food Safety (20%).

CLASS

- 184 Asparagus Spears
- 185 Beets
- 186 Carrots
- 187 Corn with Red Peppers
- 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 (not cherry or grape)
- 197 Vegetable Soup (no meat)
- 198 White Potatoes (cubed or whole)
- 199 Whole Kernel Corn
- 200 Yellow (Wax) Beans

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

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

Judging: Wednesday, August 11 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

1st place in Grapefruit - \$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, jar opener and other items from Fleet Farm.

RULES

1. 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.
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 may not contain commercial fruit juices.
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.
7. Entries will be judged on Flavor (35%), Consistency (30%), Appearance (15%) and Food Safety (20%).

CLASS

- 201 Apple
- 202 Bell Pepper
- 203 Black Raspberry
- 204 Blackberry
- 205 Cherry
- 206 Combination of Three or More Fruits
- 207 Combination of Two Fruits
- 208 Concord Grape
- 209 Crab Apple
- 210 Dandelion
- 211 Elderberry
- 212 Grape other than Concord
- 213 Grape/Plum
- 214 Grapefruit
- 215 Herb Jelly (food coloring optional)
- 216 Mulberry
- 217 Peach
- 218 Pepper (food coloring optional)
- 219 Plum
- 220 Red Currant
- 221 Red Raspberry
- 222 Rhubarb
- 223 Sour Cherry
- 224 Strawberry
- 225 Strawberry-Rhubarb
- 226 Triple Cherry
- 227 Violet
- 228 Watermelon
- 229 Wild Berries of Iowa
- 230 Wild Black Raspberry
- 231 Wine
- 232 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 11 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, jar opener and other items.

RULES

1. 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.
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. 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.
6. Entries will be judged on Flavor (35%), Consistency (30%), Appearance (15%) and Food Safety (20%).

CLASS

- 233 Apricot

- 234 Black Raspberry
- 235 Blackberry
- 236 Blueberry
- 237 Cherry
- 238 Gooseberry
- 239 Grape
- 240 Hot Pepper with Fruit
- 241 Kiwi
- 242 Mt. Ranier Cherry
- 243 Mulberry
- 244 Peach
- 245 Pear
- 246 Pear/Apple
- 247 Pineapple
- 248 Plum (other than wild or red plum)
- 249 Red Plum
- 250 Red Raspberry
- 251 Rhubarb
- 252 Rhubarb-Raspberry
- 253 Rhubarb-Strawberry
- 254 Sour Cherry
- 255 Spiced Blueberry
- 256 Spiced Tomato
- 257 Strawberry
- 258 Strawberry-Kiwi
- 259 Sugar Free
- 260 Sweet Sauces/Topping (for ice cream and other desserts), half-pint jar
- 261 Three or More Fruits
- 262 Triple Cherry
- 263 Two Fruits Other Than Named Combinations
- 264 Vegetable
- 265 Wild Blackberry
- 266 Wild Plum
- 267 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 10 at 1:00 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, jar opener and other items.

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

- 268 Apricot
- 269 Cherry
- 270 Peach
- 271 Pineapple
- 272 Plum
- 273 Raspberry
- 274 Red Tomato
- 275 Strawberry
- 276 Yellow Tomato
- 277 Preserves Other Than Named

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

FLEET FARM CANNED FRUIT BUTTERS - DIVISION 34 (A)

Judging: Wednesday, August 11 at 11:30 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, jar opener and other items.

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

- 278 Apple
- 279 Apricot
- 280 Peach
- 281 Pear
- 282 Plum
- 283 Rhubarb
- 284 Fruit Butters Other Than Named

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

FLEET FARM CANNED CONSERVES - DIVISION 35 (A)

Judging: Wednesday, August 11 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, jar opener and other items.

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

- 285 Apple
- 286 Peach
- 287 Peach in Combination
- 288 Pear
- 289 Rhubarb in Combination
- 290 Fruit Other Than Named
- 291 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 11 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, jar opener and other items.

RULES

1. Marmalade - Soft fruit jelly containing small pieces of fruit or peel evenly suspended in the translucent jelly. Marmalade often contains citrus 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

- 292 Grapefruit
- 293 Lemon
- 294 Lime
- 295 Orange
- 296 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 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

Each entrant will receive a coupon for \$10 off a \$50 purchase, jar opener and other items.

RULES

1. This division is only open to youth. Please specify age on recipe.
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

- 297 Fruits, canned in pint or quart jars
- 298 Pickles, canned in pint jars
- 299 Soft Fruit Spreads (jams, jellies, preserves, etc.), canned in half pint jars
- 300 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 13 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

- 301 Pumpkin Patch Cookies

O COME ALL YE COOKIES - DIVISION 39 (A)

Judging: Sunday, August 15 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

- 302 Christmas Cookie Plate
- 303 Other Holiday Cookie Plate

ALLSPICE UNIQUE COOKIE CONTEST - DIVISION 40 (A)

Judging: Friday, August 13 at 12:30 p.m.

Sponsored by **AllSpice Culinarium**

Special Awards

- 1st place - \$100
 - 2nd place - \$50 gift certificate
 - 3rd place - \$25 gift certificate
- Each entrant will receive an AllSpice product.

RULES

- 1. Cookie must feature an AllSpice Culinarium product or products. Must show receipt for proof of purchase.
- 2. Any direct recipe copies from allspiceonline.com will result in disqualification.
- 3. Entries will be judged on Uniqueness (40%), Taste (30%), Texture (15%) and Appearance (15%).

CLASS

- 304 Unique Spiced and/or Olive Oil Cookie

FAVORITE FROSTED SUGAR COOKIE - DIVISION 41 (A)

Judging: Saturday, August 14 at 4:30 p.m.

Sponsored by **Two Chicks from the Sticks and Kitchen Collage of Des Moines**

Special Awards

- 1st place - \$100 and gift basket of kitchen wares (\$250 value)
- 2nd place - \$50 and gift basket with kitchen wares (\$200 value)
- 3rd place - \$25 and gift basket with kitchen wares (\$150 value)

RULES

- 1. Create your favorite frosted sugar cookies.
- 2. Present at least five servings.
- 3. Entries must include a story about your recipe, as well as the recipe.
- 4. Entries will be judged on Taste (60%), Appearance (30%) and Story (10%).

CLASS

- 305 Favorite Frosted Sugar Cookie

MY BEST BROWNIES - DIVISION 42 (A)

Judging: Friday, August 20 at 4:30 p.m.

Sponsored by **Kephart Family**

Special Awards

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

RULES

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

CLASS

306 My Best Brownies

MIDWEST LIVING COOKIES - DIVISION 43 (AY)

Judging: Tuesday, August 17 at 10:00 a.m. (Bar, Molded or Pressed, Ethnic) and
Wednesday, August 18 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)

RULES

1. This division is open to adults and youth. Youth classes are listed at the end of the division. Youth must specify age on recipe.
2. Present two 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. Entries will be judged on Flavor (40%), Texture (40%) and General Appearance (20%).
8. 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.

CLASS

Bar Cookies - batter or dough baked in a pan

- 307 Apple Bars (frosted or unfrosted)
- 308 Blondies
- 309 Brownies, Flavored (frosted or unfrosted; such as mint, mocha, raspberry, swirled, etc.)
- 310 Brownies, Frosted (with or without nuts)
- 311 Brownies, Unfrosted (with or without nuts)
- 312 Butterscotch Bars
- 313 Jam Bars
- 314 Lemon Bars
- 315 Peanut Butter Bars
- 316 Pecan Bars
- 317 Pumpkin Bars (frosted or unfrosted)
- 318 Rice Krispy Bars
- 319 One-Layer Bar Cookies Other Than Named
- 320 Two-Layer Bar Cookies Other Than Named
- 321 Three-Layer Bar Cookies Other Than Named (layers or layer ingredients can repeat)
- 322 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

- 323 Coconut Cookies
- 324 Crackles/Crinkles (any flavor)
- 325 Filled Cookies (not sandwich or thumbprint; the filling should be fully enclosed in the cookie)
- 326 Gingersnaps
- 327 Molasses Cookies
- 328 Peanut Blossoms
- 329 Peanut Butter Cookies
- 330 Shortbread, Flavored (such as almond, lemon, etc.)
- 331 Shortbread, Plain
- 332 Snickerdoodles
- 333 Snowball Cookies
- 334 Sugar Cookies (not rolled or cut)
- 335 Thumbprint (any filling permitted)
- 336 Molded or Pressed Cookie Other Than Named

Ethnic Cookies

- 337 Biscotti (any flavor)
- 338 Chinese Almond Cookies
- 339 Italian
- 340 Macarons (French-style)
- 341 Scandinavian
- 342 Ethnic Cookie Other Than Named

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

- 343 Chocolate Base Cookies (chocolate-flavor dough)
- 344 Chocolate Chip Cookies (traditional, with or without nuts)
- 345 Coconut Macaroons
- 346 Dried Fruit Cookies (other than Oatmeal Raisin)
- 347 Frosted Drop Cookies (any flavor)
- 348 M&M Cookies

- 349 Meringue Drop Cookies (any flavor)
- 350 Monster Cookies
- 351 No-Bake Cookies
- 352 Oatmeal Butterscotch Cookies (with or without nuts)
- 353 Oatmeal Chocolate Chip Cookies (with or without nuts)
- 354 Oatmeal Raisin Cookies (with or without nuts)
- 355 Oatmeal Cookies (other than named)
- 356 Peanut Butter Base Cookies (peanut butter-flavor dough, other than Monster)
- 357 Potato Chip Cookies
- 358 Ranger Cookies
- 359 White Chocolate Cookies (traditional, with or without nuts)
- 360 Drop Cookies Other Than Named

Health Cookies

- 361 Cookies Made with a Sugar Substitute
- 362 Gluten Free
- 363 Whole-Grain (flour/s must be at least 50% whole-grain)

Refrigerated And Rolled Cookies

- 364 Icebox (sliced)
- 365 Rolled Gingerbread
- 366 Rolled Sugar (frosted)
- 367 Rolled Sugar (unfrosted)
- 368 Sandwich Cookies
- 369 Rolled Cookies Other Than Named

Cake Mix Cookies

- 370 Bar (frosted or unfrosted)
- 371 Drop or Shaped (frosted or unfrosted)

Youth Entries

- 372 Bar Cookie (age 12 and under)
- 373 Bar Cookie (age 13-17)
- 374 Drop Cookie (age 12 and under)
- 375 Drop Cookie (age 13-17)
- 376 Unbaked Cookie (age 12 and under)
- 377 Unbaked Cookie (age 13-17)
- 378 Cookie Other Than Named (age 12 and under)
- 379 Cookie Other Than Named (age 13-17)

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

KING ARTHUR BAKING CO. KIDS BAR CONTEST - DIVISION 44 (Y)

Judging: Thursday, August 19 at 10:00 a.m.
Sponsored by **King Arthur Baking Company**

Special Awards

- 1st place - \$50 gift card to kingarthurbaking.com
- 2nd place - \$25 gift card to kingarthurbaking.com
- 3rd place - Cookie Companion Cookbook

RULES

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

CLASS

- 380 Bar Cookies

BEST TEMPLETON RYE DESSERT - DIVISION 45 (A)

Judging: Friday, August 20 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. Include Templeton Rye proof of purchase.
3. Entries will be judged on Flavor (40%), Presentation (30%) and Overall Incorporation of Templeton Rye (30%).

CLASS

- 381 Templeton Rye Dessert

TAMMIE'S NO BAKE DESSERTS - DIVISION 46 (A)

Judging: Thursday, August 12 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

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

CLASS

382 No Bake Dessert

SWEET TO EAT - DIVISION 47 (A)

Judging: Sunday, August 15 at 4:30 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.
5. Entries will be judged on Creativity (25%), Taste (25%), Neatness (25%) and Difficulty (25%).

CLASS

383 Cake - decorated

384 Cookie/Bar - unique flavor

385 Pie - unique flavor

DEATH BY CHOCOLATE RASPBERRY - DIVISION 48 (A)

Judging: Monday, August 16 at 2:00 p.m.

Sponsored by **Streff Family**

Special Awards

1st place - \$60

2nd place - \$30

3rd place - \$10

RULES

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

CLASS

386 Chocolate Raspberry Dessert

BEST FRUIT COBBLER, BETTIE OR BUCKLE - DIVISION 49 (A)

Judging: Sunday, August 15 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

387 Best Fruit Dessert

WORLD'S TALLEST LEPRECHAUN ST. PATRICK'S TREATS - DIVISION 50 (A)

Judging: Sunday, August 15 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

388 St. Patrick's Day Desserts

BREAD PUDDING - DIVISION 51 (A)

Judging: Saturday, August 14 at 1:00 p.m.

Sponsored by **Family of Helen Gannon, in honor of their mother** who entered the Iowa State Fair Food competition for more than 40 years

Special Awards

1st place - \$75

2nd place - \$50

3rd place - \$25

RULES

1. Bake your best bread pudding.
2. You may include a sauce or topping on the side.
3. Entries will be judged on Taste (50%), Appearance (25%) and Texture (25%).

CLASS

389 Bread Pudding

GINGERBREAD HOUSE - DIVISION 52 (A)

Judging: Sunday, August 15 at 11:30 a.m.

Sponsored by **Family of Sharon Higgins**

Special Awards

1st place in each class - \$100 and the book "A Year of Gingerbread Houses" by Kristine Samuell

2nd place in each class - \$50

3rd place in each class - \$25

RULES

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

CLASS

390 Amateur

391 Professional

EXTRAORDINARY GINGERBREAD DESSERT CHALLENGE - DIVISION 53 (A)

Judging: Thursday, August 12 at 4:00 p.m.

Sponsored by **Barton Trio**

Special Awards

1st place - \$200

2nd place - \$75

3rd place - \$25

RULES

1. Who has the best gingerbread dessert in the state of Iowa? Think you have an extraordinary gingerbread dessert recipe, then come and see how yours 'fairs'. Everyone likes a challenge and this is it. Do you still have great-grandmas old gingerbread dessert recipe? Now might be the time to try it out. Or maybe you're a young baker, who has a lot of creativity and some confidence. Maybe you're just a great cook/baker and someone who likes a challenges. Either way, whip up your best tasting gingerbread dessert and enter it in the "Extraordinary Gingerbread Dessert Challenge". No humble pie here, just a great challenge and State Fair bragging rights.
2. Major Rule: This must be a dessert and not just gingerbread, meaning you must add, mix-in, or combine other dessert type of ingredients to make a well rounded dessert that looks nice.
3. All contestants must type on the top of a 8 1/2"x11" white sheet of paper the following: Gingerbread Dessert Name (at the top in bold letters), exhibitor number on the top right, then type the complete instructions on how to make your Gingerbread Dessert Recipe. Must include all preparations and baking instructions (step by step instructions) to qualify for prize money.
4. You must also answer these questions, in full, on the bottom of your recipe sheet. 1) Is this recipe an original that you created? If not, please explain where you got it from; 2) What makes your dessert Extraordinary or Unique?
5. Judging points will be given for each of these areas: 1-20 points for Ease of Preparation; 1-20 points for Creativity; 1-60 points for Overall Taste of the Gingerbread Dessert. Winners will be chosen by combining total points for these three areas.

CLASS

392 Extraordinary Gingerbread Dessert

MARSHMALLOW TREAT SCULPTING - EDIBLE ART - DIVISION 54 (AY)

Judging: Thursday, August 19 at Noon

Sponsored by **Phil Dicks**

Special Awards

1st place overall - IMAX 3D Theater (Waukee) Gift Card Tickets (\$80 value) plus Artistic Cooking Trophy (\$40 value) and Cooking Medallion with ribbon (\$20 value)

2nd place overall - IMAX 3D Theater (Waukee) Gift Card Tickets (\$60 value) plus Artistic Cooking Trophy (\$30 value) and Cooking Medallion with ribbon (\$20 value)

3rd place overall - IMAX 3D Theater (Waukee) Gift Card Tickets (\$60 value) plus Artistic Cooking Trophy (\$20 value) and Cooking Medallion with ribbon (\$20 value)

1st place in each class - Artistic Cooking Trophy (\$30 value)

RULES

1. This division is open to adults and youth.
2. Select your own crisp rice cereal marshmallow treat recipe or build on a traditional recipe, but upgrade it by creating a scrumptious original flavor/ taste. Anything goes - like apple salted caramel crispy treats, cinnamon roll s'mores crispy treats, bubble gum birthday cake crispy treats or bacon cheesecake crispy treats. Your recipe should give all the details about your Marshmallow Treat and its flavor enhancements.
3. Sculpt your new tasty treat into anything found at the Iowa State Fair - just like on the Food Channel contests. You can sculpt animals, fair food or buildings with people. You could even create a replica of a blue ribbon pie. Then add any edible embellishments to enhance - or fondant, frosting or cover with marbled icing...anything goes. No white plates. Let your creative eye enhance your sculpture as you want it best seen.
4. Write about your creation! In addition to the recipe, include a written summary on 8 1/2 x 11 standard paper (one page preferred or less). Tell us about your enhancement of the Marshmallow Treats flavor and taste. What led you to create this? Tell us about why you decided on your 'Edible Art' sculpted Fair-themed creation. Tell all about special things you did to make it a prize-winning tasty sculpture. Celebrate your creation and your creativity! Your story will be judged on how it best captures and fully tells about your sculpted creation.
5. Entries will be judged on Taste/Flavor (45%), Appearance/Originality (40%) and Your Story (15%).

CLASS

393 Marshmallow Art - Adult

394 Marshmallow Art - Youth

STRAWBERRY-RHUBARB DESSERT - DIVISION 55 (AY)

Judging: Friday, August 20 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.
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

395 Strawberry-Rhubarb Dessert

IOWA ORCHARDS CREATIONS - DIVISION 56 (AY)

Judging: Friday, August 13 at 12:30 p.m.

Sponsored by **Iowa 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, 2021.

RULES

1. This division is open to adults (ages 18 and over) and youth (ages 8-17). Youth must specify age on recipe.
2. Fruit pies include apple, cherry, peach, etc. Desserts include dumplings, turnovers, cakes, etc.
3. Entries will be judged on Taste (50%), Creativity (25%) and General Appearance (25%).

CLASS

396 Dessert (adults)

397 Fruit Pie (adults)

398 Dessert (kids)

FAVORITE BOOK DESSERTS - DIVISION 57 (Y)

Judging: Thursday, August 19 at 4:30 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 an autographed copy of *Iowa's Tradition: An ABC Photo Album of the Iowa State Fair*.

RULES

1. This division is only open to youth ages 7-17. Please specify age on recipe.
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.
4. Please include your recipe. All decorations must be edible.
5. Entries will be judged on Taste (40%), Design (30%) and Creativity (30%).

CLASS

399 Favorite Book Desserts

FAIR DELICIOUS - DIVISION 58 (A)

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

Sponsored by **Bette Dryer Cookbooks**

Special Awards

1st place - \$100 and a cookbook

2nd place - \$50 and a cookbook

3rd place - \$25 and a cookbook

RULES

1. Entry must include **one** item of food purchased from any food vendor during the Fair. Proof of purchase is required (written note with vendor's name and signature).
2. Create a recipe using the Fair food item as the main ingredient.
3. Entries will be judged on Best Product Use.

CLASS

400 Fair Delicious

IOWA STATE FAIR MYSTERY SACK - ADULT - DIVISION 59 (A)

Judging: Sunday, August 22 at 2:30 p.m.

Sponsored by **Goldie's Ice Cream Shoppe**

Special Awards

1st place - \$150

2nd place - \$75

RULES

1. 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.
- 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.
- Entrants will use electric skillets provided by the Food Department.
- Entries will be judged on Taste (50%) and Best Use of Products (50%).

CLASS

401 Mystery Sack - Adult

IOWA STATE FAIR FOOD DEPARTMENT LEFTOVER COMPETITION - DIVISION 60 (AY)

Judging: Saturday, August 21 at 1:00 p.m.

Sponsored by **Eileen Gannon, Helen Hutchison & Graham Hutchison**

Special Awards

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

RULES

- This division is open to adults and youth ages 3-16. Youth must specify age on recipe.
- Many food contestants have lots of leftovers after entering Iowa State Fair food classes for the two weeks preceding this competition. This contest highlights all of the bits and pieces from those contests that are still delicious and need to find a new home.
- Create your best "newish" entry using leftovers from any of your previous food classes in 2021. Your entry can include whole parts still intact or a combination of separate ingredients that creates a new dish.
- Please include a list of which ingredients or pieces were entered in which classes. Be creative.
- If you are planning to enter this contest with parts of former entries, it is recommended that you wrap your entry tightly and freeze or refrigerate to maintain freshness. Please follow the food safety rules of the Food Department.
- Entries will be judged on Taste (50%), Appearance (25%), Use of Leftovers (15%) and Creativity (10%).

CLASS

- 402 Savory Leftovers (ages 17 and up)
- 403 Sweet Leftovers (ages 17 and up)
- 404 Kids Leftovers (ages 3-16)

IOWA STATE FAIR MYSTERY SACK - YOUTH - DIVISION 61 (Y)

Judging: Sunday, August 22 at 1:00 p.m.

Sponsored by **Goldie's Ice Cream Shoppe**

Special Awards

- 1st place - \$150
- 2nd place - \$75

RULES

- This division is only open to youth exhibitors age 11-17.
- In addition to submitting entry form/fees by July 1, you must contact Pat Berry (515-480-5662 or pberystfair2019@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.
- 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.
- Entrants will use electric skillets provided by the Food Department.
- Entries will be judged on Taste (50%) and Best Use of Products (50%).

CLASS

405 Mystery Sack - Youth

OUR IOWA CHURCH COOKBOOK FAVORITES - DIVISION 62 (A)

Judging: Saturday, August 14 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 Iowa 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 Iowa*. The person preparing each winning entry will receive a complimentary year's subscription to *Our Iowa*.

RULES

- Prepare a recipe featuring any variety of nuts - in any form (even peanut butter counts!) from your favorite Iowa Church Cookbook.
- Provide the name and address of the church from whose cookbook the recipe is taken, as well as your name and address.
- 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.
- Include a description of the origin of the recipe, the church cookbook, why you like the recipe or how you came upon the recipe.
- Entries will be judged on Taste (40%), Appearance (30%), Creativity (20%) and Description of Recipe Origin (10%).

CLASS

406 Let's Get Nutty!

TAG TEAM FOOD CHALLENGE - DIVISION 63 (AY)

Judging: Sunday, August 22 at 2:00 p.m.

Sponsored by **Phil Dicks**

Special Awards

- 1st place overall - IMAX 3D Theater (Waukeez) Gift Card Tickets (\$80 value), Team Trophy (\$40 value) and 2 Medallions with ribbons (\$20 value)
- 2nd place overall - IMAX 3D Theater (Waukeez) Gift Card Tickets (\$80 value), Team Trophy (\$40 value) and 2 Medallions with ribbons (\$20 value)
- 3rd place overall - IMAX 3D Theater (Waukeez) Gift Card Tickets (\$80 value), Team Trophy (\$40 value) and 2 Medallions with ribbons (\$20 value)
- 1st place in each class - Team Trophy (\$30 value)

RULES

1. This division is open to all ages. Two persons are to work together as a team to improve a recipe and change its taste and flavor. Anyone can make up a team - parents, kids, grandparents, friends. Each entrant must have an entry tag and exhibitor number. Both exhibitor numbers must be listed on the recipe and story.
2. Select a recipe that has a history in one of your families or is a personal favorite that you have enjoyed...but could be improved in some way by tweaking it for this contest. As a Tag Team, decide what changes will result in a new recipe that is a winner.
3. Along with the recipe, briefly share where and how you tweaked or added ingredients that brought it to a new level. These should be the changes you and your Tag Team partner discussed and implemented. This will help the judges quickly see the changes you made and why or how it improved it from the original recipe.
4. Work with your partner to create a presentation that will complement and enhance your entry. "We eat first with your eyes" so be creative in your presentation. Wow the judges before they taste it.
5. Include a story about your Tag Team Challenge experience. Story should be no more than one 8 1/2 x 11 page. At the top, list the Division, Class and Exhibitor Numbers (no names). Consider the following in your story - Share about your original recipe (not the recipe itself) and why this recipe was selected to be improved; Share about your teamwork together in deciding on changes/improvements you made. How did it improve the taste and flavor?; Finally, write about what makes this new food creation a winner at the Iowa State Fair.
6. Entries will be judged on Taste/Flavor (50%), Your Story & Teamwork (30%) and Presentation (20%).

CLASS

- 407 Tag Team Appetizer
- 408 Tag Team Main Dish/Side Dish
- 409 Tag Team Dessert/Snack

CASEY'S JUNIOR FAVORITE CREATIONS - DIVISION 64 (Y)

Judging: Thursday, August 19 at 9:30 a.m. (Classes 410-420) and 12:30 p.m. (Classes 421-431)

Sponsored by **Casey's General Stores**

Special Awards

- 1st place overall sweepstakes - *Better Homes & Gardens Cookbook* from **Meredith - Better Homes & Gardens**
- 1st place overall - \$100 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 **Iowa State Fair**
- Each entrant will receive a Casey's cookie coupon.

RULES

1. This division is only open to youth ages 6-11. Please specify age on recipe.
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 2019.
6. Entries will be judged on Taste (30%), Texture (25%), Appearance (25%) and Creativity (20%)

CLASS

Candy & Snacks

- 410 Candy Coated Pretzels
- 411 Fudge
- 412 Peanut Clusters
- 413 Puppy Chow
- 414 Snack Mix

Cookies & Bars

- 415 Cereal Cookies
- 416 Chocolate Brownies
- 417 Chocolate Chip Cookies
- 418 Gluten Free Cookies
- 419 M&M Cookies
- 420 Oatmeal Cookies
- 421 Peanut Butter Cookies
- 422 Snickerdoodle Cookies
- 423 Sugar Cookies
- 424 Unbaked Cookies or Bars
- 425 Bars Other Than Named
- 426 Cookies Other Than Named

Other

- 427 Cake
- 428 Creations with Cake Mixes
- 429 Cupcakes
- 430 Quick Bread Loaf
- 431 Any Entry Other Than Named Sweepstakes and Reserve Sweepstakes

CASEY'S INTERMEDIATE FAVORITE CREATIONS - DIVISION 65 (Y)

Judging: Thursday, August 19 at 11:00 a.m. (Classes 432-442) and 2:30 p.m. (Classes 443-453)

Sponsored by **Casey's General Stores**

Special Awards

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

1st place overall - \$100 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 **Iowa State Fair**

Each entrant will receive a Casey's cookie coupon.

RULES

1. This division is only open to youth ages 12-17. Please specify age on recipe.
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 2019.
6. Entries will be judged on Taste (30%), Texture (25%), Appearance (25%) and Creativity (20%).

CLASS

Snacks

432 Appetizers

433 Fresh Salsa

434 Party Mix

Cookies & Bars

435 Chocolate Brownies

436 Chocolate Chip Oatmeal Cookies

437 Molasses Cookies

438 My Mom or Dad's Favorite Cookie

439 Oatmeal Cookie with Dried Fruit

440 Peanut Butter Cookies

441 Sandwich Cookies

442 Snickerdoodle Cookies

443 Sugar Cookies

444 Unbaked Cookies or Bars

445 Cookies Other Than Named

Quick Breads

446 Banana Nut Bread

447 Pumpkin Bread

448 Other Quick Bread Loaf

Other

449 Cake

450 Cake Balls

451 Gluten Free Dessert

452 Pie

453 Any Entry Other Than Named

Sweepstakes and Reserve Sweepstakes

KIDS FUN FOOD - DIVISION 66 (Y)

Judging: Friday, August 13 at 1:30 p.m.

Sponsored by **Anderson Family**

Special Awards

1st place overall - \$25

2nd place overall - \$15

3rd place overall - \$10

RULES

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

CLASS

454 Ages 5-9

455 Ages 10-14

IT'S A WRAP WITH AZTECA TORTILLAS - DIVISION 67 (A)

Judging: Thursday, August 19 at 4:30 p.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

1. Create an entry using an Azteca Tortilla. Include a proof of purchase.
2. Entries will be judged on Creative Use of Tortilla (50%) and Taste (50%).

CLASS

456 Wrap it With Style

BARILLA PASTA & SAUCE - DIVISION 68 (A)

Judging: Monday, August 16 at 4:00 p.m.

Sponsored by **Barilla (Acosta Sales & Marketing)**

Special Awards

1st place overall - Gift basket of Barilla Products (\$100 value)

2nd place overall - Gift basket of Barilla Products (\$75 value)

3rd place overall - Gift basket of Barilla Products (\$50 value)

Each entrant will receive a box of Barilla pasta.

RULES

1. Entrants are to use either Barilla Pasta, Barilla Sauces or both in the entries. Proof of purchase is required.
2. Entries will be judged on Taste (40%), Appearance (20%), Best Use of Product (20%) and Creativity (20%).

CLASS

457 Entrée

458 Salad

COOKING WITH COOKIES' SAUCES & SEASONINGS - DIVISION 69 (A)

Judging: Friday, August 20 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

459 A Cookies' Creation

DAKOTA STYLE PRETZEL KRAVING CREATION - DIVISION 70 (A)

Judging: Saturday, August 14 at 4:30 p.m.

Sponsored by **Dakota Style**

Special Awards

1st place - \$75 grocery gift card

2nd place - \$50 grocery gift card

3rd place - \$25 grocery gift card

RULES

1. Create a recipe using Dakota Style pretzels. Include a proof of purchase.
2. Entries will be judged on Taste.

CLASS

460 Pretzel Kraving Creation

MY BEST DREAMFIELD'S PASTA DISH - DIVISION 71 (A)

Judging: Friday, August 20 at 4:00 p.m.

Sponsored by **8th Street Dakota Growers (Mueller-Yurgae Associates)**

Special Awards

1st place - \$200

2nd place - \$100

3rd place - \$50

Each entrant will receive a box of Dreamfield's Pasta.

RULES

1. Enter a main dish using Dreamfield's Pasta (available at Hy-Vee and Fareway). Proof of purchase is required.
2. The first place winner in 2019 is ineligible to participate in 2021.
3. Entries will be judged on Taste (80%) and Appearance (20%).

CLASS

461 Dreamfield's Pasta Dish

FARMERS BEST POPCORN CREATIONS - DIVISION 72 (AY)

Judging: Saturday, August 14 at 3:00 p.m.

Sponsored by **Farmers Best Popcorn**

Special Awards

1st place in each class - \$75

2nd place in each class - \$50

3rd place in each class - \$25

Each entrant will receive popcorn.

RULES

1. This division is open to all ages.
2. Farmers Best Popcorn must be used to make the recipe. Include proof of purchase.
3. For Caramel Corn, present 4 to 6 cups. For Popcorn Balls, present 2 to 4 balls.
4. Entries will be judged on Taste (50%), Appearance (25%) and Creativity (25%).

CLASS

462 Caramel Corn

463 Popcorn Balls

COOKING WITH COFFEE - DIVISION 73 (A)

Judging: Friday, August 13 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

464 Cooking with Coffee

MAKE IT WITH MAPLE - DIVISION 74 (AY)

Judging: Thursday, August 12 at 2:30 p.m.

Sponsored by **Great River Maple**

Special Awards

1st place in each class - \$150 and product of the class

2nd place in each class - \$75 and product of the class

3rd place in each class - \$50 and product of the class

Each entrant will receive a \$10 coupon for an online order (<https://greatrivermaple.com/>).

RULES

1. This division is open to all ages. Youth must specify age on recipe.
2. Great River Maple products must be used in the recipe. Proof of purchase is required. Great River Maple products may be purchased from local stores, a farmers market or <https://greatrivermaple.com>.
3. Although other sweeteners may be used, the maple flavor must be present.
4. Entries will be judged on Taste (50%), Creativity (25%) and Appearance (25%).

CLASS

465 Bourbon Aged Maple Syrup Creation

466 Maple Cream Creation

467 Maple Sugar Creation

468 Maple Syrup (Rich or Robust) Creation

KRAFT PHILADELPHIA CREAM CHEESECAKE - DIVISION 75 (A)

Judging: Friday, August 20 at 2:30 p.m.

Sponsored by **Fareway, 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

RULES

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

CLASS

469 Traditional (plain) Cheesecake

470 Cheesecake Variations

CREATIVE COOKING WITH FRESH HERBS - DIVISION 76 (A)

Judging: Sunday, August 15 at 3:30 p.m.

Sponsored by **Mariposa Farms**

Special Awards

1st place overall - \$50

1st place in each class - \$75

2nd place in each class - \$50

3rd place in each class - \$25

Each entrant will receive a gift from Mariposa Farms.

RULES

1. Create an entry using one or more Mariposa Herbs.
2. Submit a proof of purchase for each herb included in the recipe.
3. Entries will be judged on Flavor (50%), Creativity (30%) and Appearance (20%).

CLASS

471 Appetizer

472 Bread

473 Dessert

FAVORITE FOOD WITH MAYTAG BLUE CHEESE - DIVISION 77 (A)

Judging: Friday, August 20 at 12:30 p.m.

Sponsored by **Brooke Mickelson**

Special Awards

1st place - \$100

2nd place - \$75

3rd place - \$50

RULES

1. Create any food item including Maytag Blue Cheese. Proof of purchase is required.
2. Entries will be judged on Taste (50%) and Appearance (50%).

CLASS

474 Maytag Blue Cheese Food

MRS. BONSER'S CREATIONS - DIVISION 78 (A)

Judging: Saturday, August 14 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

RULES

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

CLASS

475 Mrs. Bonser's Creations

RANA PASTA CREATIONS - DIVISION 79 (A)

Judging: Friday, August 13 at 10:00 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

Special Award: Using Rana Organic Products - \$50 grocery gift card

Each entrant will receive a coupon.

RULES

1. Create a recipe using Rana Pasta. Include a proof of purchase.
2. Entries will be judged on Taste.

CLASS

476 Rana Pasta Creation

ALLSPICE ICE CREAM CONTEST - DIVISION 80 (A)

Judging: Monday, August 16 at 1:30 p.m.

Sponsored by **AllSpice Culinarium**

Special Awards

1st place - \$100

2nd place - \$50 gift certificate

3rd place - \$25 gift certificate

Each entrant will receive an AllSpice product.

RULES

1. Ice cream must feature an AllSpice Culinarium product or products. Must show receipt as proof of purchase.
2. Any direct copies of recipes from allspiceonline.com will result in disqualification.
3. Entries will be judged on Creativity (30%), Taste (30%), Mouthfeel (20%) and Balance (20%).

CLASS

477 Olive Oil and/or Spiced Ice Cream

MY FAVORITE ICE CREAM TOPPING - DIVISION 81 (AY)

Judging: Thursday, August 19 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.
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

478 Sauces/Syrups

479 Other Toppings

OUR FRONT PORCH BOOKS FAVORITE IOWA FOODS - DIVISION 82 (A)

Judging: Sunday, August 15 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 Iowa. 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 Iowa 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

480 Favorite Iowa Food

IOWA'S BIG FOUR - DIVISION 83 (AY)

Judging: Wednesday, August 18 at 1:30 p.m.

Sponsored by **Iowa 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 must specify age on recipe.
2. Iowa'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.
3. Entries will be judged on Taste (50%), Creativity (25%) and Presentation (25%).

CLASS

481 Savory

482 Sweet

USE YOUR NOODLE - DIVISION 84 (A)

Judging: Saturday, August 14 at 1:00 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. Your entrée must include a protein.
3. Entries will be judged on Taste (70%) and Presentation (30%).

CLASS

483 Main Dish

TRIBUTE TO BESSIE: CHICKEN POT PIE - DIVISION 85 (A)

Judging: Saturday, August 14 at 2:30 p.m.

Sponsored by **Jamie Buelt, Jana Bassett and Shelly Bassett**

Bessie Maynard Bassett Beggs Heiliger owned the Bessie's Bus Depot in Bloomfield, Iowa, along with a hotel and restaurant. She was famous for hometown cooking. This year, we celebrate her memory and legacy with chicken pot pie.

Special Awards

1st place - \$150

2nd place - \$75

3rd place - \$50

RULES

1. Borrow from a family recipe or make up your own version of chicken pot pie.
2. Provide recipes for all components, including crust (if homemade, which is preferred), chicken preparation and gravy/sauce.
3. If you are borrowing from a family or legacy recipe, please mention on your recipe sheet.
4. Entries will be judged on Taste (50%), Appearance (30%) and Creativity (20%).

CLASS

484 Chicken Pot Pie

YOUR BEST MEXICAN MAIN DISH - DIVISION 86 (A)

Judging: Tuesday, August 17 at 9:30 a.m.

Sponsored by **Carol & Roy Shafer**

Special Awards

1st place - \$75

2nd place - \$50

3rd place - \$25

RULES

1. Prepare a Mexican main dish/casserole.
2. If meat is used, it can only be beef or chicken.

3. Present at least four servings; however, entire dish may be presented.

4. Entries will be judged on Taste (75%) and Appearance (25%).

CLASS

485 Mexican Main Dish/Casserole

FOOD BANK OF IOWA CHOPPED - DIVISION 87 (A)

Judging: Sunday, August 22 at 1:00 p.m.

Sponsored by **Nationwide Insurance**

Special Awards

1st place - \$1,000

2nd place - \$150

3rd place - \$50

RULES

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

Starches	Sauce	Protein	Vegetable/Fruit (fresh, canned or frozen)	Toppings	Seasonings
Pasta (any variety and size)	Canned Cream of Something Soup	Pork (ground or shredded)	Peaches	Cereal	Salt & Pepper
Rice (white or brown)	White Sauce	Chicken Hindquarter Parts	Pineapple	Crackers	Cinnamon
White or Sweet Potatoes (fresh, frozen or dehydrated)	Red Marinara Sauce	Ground Venison	Green Beans	Bread Crumbs	Garlic Powder
Oats (instant or steel cut)	Sour Cream, Milk or Cottage Cheese	Eggs (no more than 12)	Corn	Potato Chips	Italian Seasoning
Stale Bread	Taco Sauce or Salsa	Beans (canned or dried)	Peas	Cheese	Onion Powder

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

486 Hot Dish Edition

SANDWICHES WE LIKE - DIVISION 88 (AY)

Judging: Sunday, August 15 at 11:30 a.m.

Sponsored by **Darrellyn Knight**

Special Awards

1st place - \$50

2nd place - \$25

3rd place - \$15

RULES

1. This division is open to all ages.

2. Bring your best sandwich: a regional favorite or family favorite.

3. Sandwich may be served hot or cold, but no wraps.

4. Entries will be judged on Taste (50%), Presentation (40%) and Originality (10%).

CLASS

487 Best Sandwich

MY FAVORITE MEAT LOAF - DIVISION 89 (A)

Judging: Friday, August 20 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

RULES

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

488 My Favorite Meat Loaf

ALLSPICE JERKY CONTEST - DIVISION 90 (A)

Judging: Monday, August 16 at 3:30 p.m.

Sponsored by **AllSpice Culinarium**

Special Awards

1st place - \$75

2nd place - \$50 gift certificate

3rd place - \$25 gift certificate

Each entrant will receive an AllSpice product.

RULES

1. Use any combination of AllSpice Culinarium rubs, blends, spices, oils or vinegars to create a unique beef jerky. Must include receipt as proof of purchase.

2. Out of concern and safety of the judges, do not use curing salts such as prague powder or sodium nitrate.

3. Any direct recipe copies from allspiceonline.com will result in disqualification.

- Recipe must include marinating time plus dehydration method and time.
- Entries will be judged on Creativity (40%), Taste (35%) and Texture (25%).

CLASS

489 Beef Jerky

CINNAMON RIDGE FARMS AMAZING RIBS - DIVISION 91 (A)

Judging: Thursday, August 12 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.

RULES

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

CLASS

490 Beef Ribs Creation
491 Pork Ribs Creation

ST. LOUIS STYLE RIBS - DIVISION 92 (A)

Judging: Saturday, August 21 at 2:30 p.m.

Sponsored by **Famous Dave's BBQ**

Special Awards

- 1st place - BBQ feast for ten and a case of Rich & Sassy BBQ Sauce
 - 2nd place - BBQ feast for four
 - 3rd place - certificate for two meals at Famous Daves' BBQ
- Each entrant will a bottle of Rich & Sassy BBQ Sauce.

RULES

- Prepare smoked St. Louis Style ribs. No preference on wood type.
- Present ribs half sauced, half naked. Competition box not necessary, but preferred.
- Cut ribs for presentation and serve hot.
- Any sauce can be used - store bought or homemade.
- Entries will be judged on Appearance (50%), Flavor (25%) and Texture (25%).

CLASS

492 Slabulous Slabs

ULRICH PELLA BOLOGNA SIDE DISH - DIVISION 93 (A)

Judging: Saturday, August 21 at 1:30 p.m.

Sponsored by **Ulrich Meat Market**

Special Awards

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

RULES

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

CLASS

493 Pella Bologna Side Dish

BEST OF THE WURST - DIVISION 94 (A)

Judging: Tuesday, August 17 at 4:00 p.m.

Sponsored by **Iowa Farm Bureau**

Special Awards

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

RULES

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

CLASS

494 Bratwurst (cooked)
495 Bratwurst (uncooked)
496 Summer Sausage

PURNELL OLD FOLKS' SAUSAGE COOK OFF - DIVISION 95 (A)

Judging: Friday, August 20 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. Include a proof of purchase.
2. Entries will be judged on Taste (50%), Best Use of Product (25%) and Eye Appeal (25%).

CLASS

497 Appetizer
498 Breakfast
499 Casserole

BACON, BACON, BACON - IOWA'S BEST - DIVISION 96 (A)

Judging: Saturday, August 21 at 10:00 a.m.

Sponsored by **Phil Dicks**

Special Awards

1st place overall - Iowa's Best Bacon Trophy (\$60 value) and Cooking Medallion with Ribbon (\$20 value)
2nd place overall - Iowa's Best Bacon Trophy (\$50 value) and Cooking Medallion with Ribbon (\$20 value)
3rd place overall - Iowa's Best Bacon Trophy (\$50 value) and Cooking Medallion with Ribbon (\$20 value)
1st place in each class - Iowa's Best Bacon Trophy (\$30 value)

RULES

1. Whether you are an at-home bacon aficionado or a Le Cordon Bleu master chef, this division will provide a culinary platform for you to finally be recognized as the creator of "Iowa's Best Bacon Everything!"
2. Prepare an original creation or upgrade a family bacon favorite by using any bacon (or combinations of bacons - with any type of smoked flavor) You can re-smoke 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, cheese it or bacon wrapped....anything goes.
3. In addition to the recipe, attach a standard 8 1/2 x 11 written story (one page or less) to share your inspiration for your bacon creation. What led you to create this? Tell us why you are passionate about this creation. Tell all about the special things you did to make it a prize-winning entry. 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.
4. Entries will be judged on Taste/Flavor (40%), Originality/Creativity (30%), Appearance/Presentation (20%) and Your Story (10%).

CLASS

500 Bacon, Bacon - Appetizer
501 Bacon, Bacon - Main Dish/Side Dish
502 Bacon, Bacon - Dessert/Snack

SEAFOOD PREPARED IN THE HEARTLAND - DIVISION 97 (A)

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

Sponsored by **Waterfront Seafood Market, Inc.**

Special Awards

1st place in each class - \$150 gift certificate plus winner's recipe may be featured as a special at the restaurant
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 bowl soup in restaurant only.

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

503 Fish or Seafood Appetizer
504 Fish or Seafood Soup

WILD GAME CONTEST - DIVISION 98 (A)

Judging: Wednesday, August 18 at 1:30 p.m.

Sponsored by **Village Cooperative of West Des Moines**

Special Awards

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

RULES

1. 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

505 Wild Game Entrée

WINNER WINNER CHICKEN DINNER - DIVISION 99 (AY)

Judging: Saturday, August 14 at Noon

Sponsored by **Darrellyn Knight**

Special Awards

1st place - \$40
2nd place - \$20
3rd place - \$10

RULES

1. This division is open to all ages.
2. Bring your best chicken dish.
3. Entries will be judged on Taste (60%), Presentation (35%) and Originality (5%).

CLASS

506 Best Chicken Dish

HOT BEEF SUNDAE - DIVISION 100 (AY)

Judging: Monday, August 16 at 1:00 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.
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

507 Hot Beef Sundae (Adults)

508 Hot Beef Sundae (Youth)

LET'S HAVE TEA - DIVISION 101 (A)

Judging: Thursday, August 12 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

509 Tea Cookie

510 Tea Sandwich

DOROTHY LYNCH TAILGATE COOKING CONTEST - DIVISION 102 (A)

Judging: Friday, August 13 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.
2. Include proof of purchase.
3. Entries will be judged on Taste (70%), Creativity (15%) and Presentation (15%).

CLASS

511 Tailgating with Dorothy Lynch

BREAST CANCER THEMED FOOD FOR A FRIEND IN NEED - DIVISION 103 (A)

Judging: Friday, August 20 at 11:30 a.m.

Sponsored by Brooke Mickelson & Chrissy Westendorf

Special Awards

1st place - \$200

2nd place - \$100

3rd place - \$50

RULES

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 (25%), Creativity (25%), Story (25%) and Taste (25%).

CLASS

512 Favorite Comfort Food/Dessert

NOSTALGIC COMFORT FOOD - DIVISION 104 (A)

Judging: Tuesday, August 17 at 2:00 p.m.

Sponsored by Brass Armadillo Antique Malls

Special Awards

1st place overall - \$300 plus \$100 gift card to the Brass Armadillo

2nd place overall - \$200 plus \$50 gift card to the Brass Armadillo

3rd place overall - \$100 plus \$25 gift card to the Brass Armadillo

Each entrant will receive a Brass Armadillo \$5 gift card.

RULES

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

- 513 Appetizer/Side Dish
- 514 Dessert
- 515 Main Dish

OUR FAMILY RECIPE BOOK - DIVISION 105 (A)

Judging: Monday, August 16 at 4:30 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

- 516 Family Recipe Book

SUNDAY DINNER AT MOM'S (GRANDMA'S) - DIVISION 106 (AY)

Judging: Sunday, August 15 at 11:00 a.m.

Sponsored by **Pat Berry, in memory of Marianne Ferguson**

Marianne "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

RULES

1. This division is open to all ages. Youth must specify age on recipe.
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. You may 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

- 517 Dessert (adult and youth)
- 518 Main Dish (adult and youth)
- 519 Vegetable Side Dish (adult and youth)
- 520 Treat or Snack (youth only)

MACHINE SHED PIES - DIVISION 107 (A)

Judging: Monday, August 16 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 an apple dumpling coupon.

RULES

1. Cream and custard pies will be refrigerated until contest time.
2. 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 judging. If any garnishes are used, they must be edible. Any others used will disqualify the entry.
3. Include pie crust recipe.
4. 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).
5. Entries will be judged on Quality of Crust (flavor & texture) (30%), Filling (flavor, consistency, appearance) (30%), General Appearance (25%) and Originality (15%).

CLASS

Cream Pies

- 521 Berry Cream
- 522 Butterscotch
- 523 Chocolate Cream
- 524 Coconut Cream
- 525 Key Lime
- 526 Lemon Meringue
- 527 Oatmeal Pecan
- 528 Peanut Butter
- 529 Pecan (traditional, no coconut or chocolate)
- 530 Pumpkin (one crust)

- 531 Rhubarb Custard
- 532 Sour Cream Raisin
- 533 Sweet Potato Pie
- 534 One Crust Cream Other Than Named

Fruit Pies

- 535 Apple Crumb
- 536 Blueberry
- 537 Gooseberry
- 538 Lattice Top Cherry
- 539 Peach
- 540 Peach-Red Raspberry
- 541 Raspberry
- 542 Rhubarb
- 543 Rhubarb-Strawberry
- 544 Strawberry (one crust)
- 545 Triple Cherry
- 546 Two Crust Berry
- 547 One Crust Fruit Other Than Named
- 548 Two Crust Fruit Other Than Named

Other Pies

- 549 Pie Other Than Named (any crust can be used)

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

NORTH "40" PIE CONTEST- DIVISION 108 (A)

Judging: Sunday, August 15 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 Baker's Square gift card (\$4 value).

RULES

1. Create a one crust cream pie of any kind - one or more layers.
2. Use any fat to create your crust.
3. We would like to see a nice, full pie.
4. If using whipped topping, only real may be used.
5. Entries will be judged on Flavor/Consistency (50%), Crust/Appearance (50%).

CLASS

- 550 One Crust Cream Pie

MY FAVORITE PIE! - DIVISION 109 (A)

Judging: Tuesday, August 17 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

1. 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

- 551 Cream Pie

- 552 Fruit Pie

OH MY! IT'S PEACH PIE! - DIVISION 110 (A)

Judging: Friday, August 13 at 2:30 p.m.

Sponsored by **Neal and Dianne Rinehart**

Special Awards

1st place - \$200

2nd place - \$125

3rd place - \$75

RULES

1. Create a traditional two-crust peach pie (8, 9 or 10 inch) using fresh ingredients.
2. Include both the filling and crust recipes.
3. Entries will be judged on Flavor (50%), Crust (30%) and Appearance (20%). All pies will be given to the sponsors after judging.

CLASS

- 553 Peach Pie

HOMEMADE TWO CRUST RASPBERRY PIE - DIVISION 111 (A)

Judging: Saturday, August 14 at 1:30 p.m.
Sponsored by **Tanya Hardy** and **Keri Crowley**

Special Awards

- 1st place - \$125 plus a homemade apron
- 2nd place - \$75 plus homemade hot pads
- 3rd place - \$50 plus a rolling pin

RULES

1. Bake your best two crust raspberry pie.
2. Raspberries can be red, black, gold or a mixture.
3. No canned fruit.
4. Provide entire recipe, including the crust.
5. Entries will be judged on Crust (40%), Filling (40%), Appearance/Presentation (20%).

CLASS

554 Homemade Two Crust Raspberry Pie

LEMON MERINGUE PIE - DIVISION 112 (A)

Judging: Sunday, August 22 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

555 Lemon Meringue Pie

EMMIE'S SOUR CREAM RAISIN PIE - DIVISION 113 (A)

Judging: Sunday, August 15 at 10:00 a.m.
Sponsored by **Mancia Ecker & Susan Moore**

Special Awards

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

RULES

1. Create a pie with homemade crust, sour cream raisin filling and topped with meringue.
2. All entries should be presented in a clear, 9" glass pan.
3. Include recipes for crust, filling and meringue.
4. Entries will be judged on Taste (50%), Texture (25%) and Appearance (25%).

CLASS

556 Sour Cream Raisin Pie

THE PIE BASKET - DIVISION 114 (AY)

Judging: Monday, August 16 at 2:30 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 must specify age on recipe.
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

557 My Best Pie

MY FAVORITE HOMEMADE SALSA - DIVISION 115 (A)

Judging: Saturday, August 14 at 1:30 p.m.
Sponsored by **David Ridgway Famiy**

Special Awards

- 1st place - \$50 and a championship plate
- 2nd place - \$25
- 3rd place - \$10
- Kids' Favorite - \$10

RULES

1. Enter any type of fresh, cooked or home-canned salsa.
2. Provide detailed recipe including canning instructions, if applicable.
3. Please state if your recipe is mild, medium or hot.
4. Tortilla chips will be provided.

5. Entries will be judged on Taste (90%) and Appearance (10%).

CLASS

558 Salsa - any type

KRAMER'S BEST SALSA - DIVISION 116 (A)

Judging: Friday, August 13 at 1:00 p.m.

Sponsored by **Midwest Foods**

Special Awards

1st place - \$100 in each class

2nd place - \$75 in each class

3rd place - \$50 in each class

Each entrant will receive a 24 oz. jar of Kramer's Salsa.

RULES

1. Bring the recipe for your salsa with your entry and indicate what type of salsa was made.
2. Indicate on your entry the date it was made. (Must be fresh made for competition or fresh preserved.)
3. Bring your entry in a one pint, sealable container such as a ball or mason jar with sealable lid or a "Zip Lock" type container with sealable lid.
4. All entries will be refrigerated until judging time.
5. For food safety reasons, all entries will be disposed of after competition is completed. Only the empty food container will be returned to the exhibitor.
6. The Food Department Staff must inspect and accept all entries for food safety reasons and their decisions are final.
7. Samples of salsa will be tasted and judged, therefore for food safety reasons, all salsa must be made fresh on the day of competition or canned/preserved using hot-water canning method to be considered for judging. Seals will be tested before acceptance for judging. All salsa entries will be judged in a blind judging using both plastic spoons and tortilla chips for tasting.
8. Entries will be judged on Taste (50%), Appearance (20%), Originality (20%) and Aroma (10%).

CLASS

559 Best Homemade Salsa

560 Best Fruit Salsa

MINE IS THE BEST BBQ SAUCE - DIVISION 117 (A)

Judging: Friday, August 13 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. Please provide name, address, phone number and email address on back of recipe.
3. Entries will be judged on Taste (45%), Originality (30%) and Appearance (25%).

CLASS

561 Barbeque Sauce

BEST WING SAUCE - DIVISION 118 (A)

Judging: Wednesday, August 18 at 1:00 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 2021

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 Iowa'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

562 Best Wing Sauce

THE BEST DIPPING SAUCE EVER - DIVISION 119 (AY)

Judging: Thursday, August 19 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.

RULES

1. This division is open to all ages.
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

563 Dipping Sauce

GINO'S ITALIAN RED SAUCE - DIVISION 120 (A)

Judging: Friday, August 13 at Noon

Sponsored by **Midwest Foods**

Special Awards

1st place - \$100 in each class

2nd place - \$75 in each class

3rd place - \$50 in each class

Each entrant will receive a 24 oz. jar of Gino's Marinara Sauce.

RULES

1. Bring the recipe for your sauce with your entry and label with what type of sauce was made.
2. Indicate on your entry the date it was made. (Must be fresh made for competition or fresh preserved.)
3. Only one entry per participant per class.
4. Bring your entry in a one pint, sealable container such as a ball or mason jar with sealable lid or a "Zip Lock" type container with sealable lid.
5. All entries will be refrigerated until judging time.
6. For food safety reasons, all entries will be disposed of after competition is completed. Only the empty food container will be returned to the exhibitor.
7. The Food Department Staff must inspect and accept all entries for food safety reasons and their decisions are final.
8. Samples of sauce will be tasted and judged, therefore for food safety reasons, all sauces must be made fresh on the day of competition or canned/preserved using hot-water canning method to be considered for judging. Seals will be tested before acceptance for judging. All sauce entries will be judged in a blind judging using both plastic spoons and bread for tasting.
9. Red Sauce may include the following: marinara, spaghetti, Italian red sauce.
10. Entries will be judged on Taste (50%), Appearance (25%) and Originality (25%).

CLASS

564 Best Italian Red Sauce

565 Best Pizza Sauce

SOUPEL SOUPS - DIVISION 121 (A)

Judging: Saturday, August 21 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

566 Souper Soups

MOTHER PODOLAK'S CHILI CONTEST - DIVISION 122 (A)

Judging: Thursday, August 12 at 1:30 p.m.

Sponsored by **Friends of Gary Kirke**

This contest celebrates Gary's friend, Ed Podolak, and his contributions to Iowa 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

567 Best Beef Chili

ALLSPICE CHILI CONTEST - DIVISION 123 (A)

Judging: Friday, August 13 at 11:30 a.m.

Sponsored by **AllSpice Culinarium**

Special Awards

1st place in each class - \$75

2nd place in each class - \$50 gift certificate

3rd place in each class - \$25 gift certificate

Each entrant will receive an AllSpice product.

RULES

1. Use any combination of AllSpice Culinarium spices, chiles, oils or vinegars to create a unique chili or a traditional red chili recipe. AllSpice receipt required as proof of purchase.
2. Any direct recipe copies from allspiceonline.com will result in disqualification.
3. Entries will be judged on Creativity (40%), Taste (30%) and Balance of Flavor & Heat (30%).

CLASS

- 568 Chili
- 569 Vegetarian Chili

MRS. GRIMES CHILI COOK OFF - DIVISION 124 (A)

Judging: Tuesday, August 17 at 4:00 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.

RULES

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

CLASS

- 570 Mrs. Grimes Chili

EGG-CEPTIONAL EGGS COOKING CONTEST - DIVISION 125 (A)

Judging: Tuesday, August 17 at 1:30 p.m.
Sponsored by **Iowa 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

- 571 Desserts
- 572 Deviled Eggs
- 573 Quiches, Stratas & Casseroles
- 574 Sandwiches, Salads & Sides

TASTE OF HONEY CHALLENGE - DIVISION 126 (AY)

Judging: Saturday, August 14 at 2:30 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.

RULES

1. This division is open to adults and youth. Youth must specify age on recipe.
2. Create an entry using Golden Ridge Honey. Golden Ridge Honey can be purchased at Fareway Stores. Include 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

- 575 Breads - biscotti, muffins, scones, yeast breads, quick breads (adult)
- 576 Desserts (adult)
- 577 Honey Challenge - dressings, appetizers, snacks (adult)
- 578 Youth Entries (17 and under)

FOODS MADE WITH HONEY - DIVISION 127 (AY)

Judging: Friday, August 20 at 9:30 a.m.
Sponsored by **Iowa Honey Producer's Association**

Special Awards

- Queen Bee's Choice (1st place overall adult) - \$50 gift certificate
 - Princess Bee's Choice (1st place overall youth) - \$25 gift certificate
 - 1st place overall in each adult subdivision - \$10 gift certificate
 - 1st place in each youth class - \$10 gift certificate
- Each entrant will receive a gift certificate for a 12 oz. bear.

RULES

1. This division is open to adults (ages 18 and over) and youth (ages under 18). Youth must specify age on recipe.
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

- 579 Honey Dinner Rolls
- 580 Honey Wheat Bread
- 581 Honey Oatmeal Bread

Quick Breads

- 582 Honey Quick Bread
- 583 Honey Biscuits (4)
- 584 Honey Corn Bread
- 585 Honey Muffins (four on a white plate)
- 586 Honey Scones

Honey Creations

- 587 Honey Butter
- 588 Honey Chocolate Chip Cookies
- 589 Honey Cookies
- 590 Honey Dessert Other Than Named
- 591 Honey Dips
- 592 Honey Granola
- 593 Honey Bars

Youth Entries

- 594 Breads and Rolls
- 595 Quick Breads
- 596 Honey Creations

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

COACH'S FAVORITE RHUBARB CRISP - DIVISION 128 (A)

Judging: Thursday, August 12 at 3:00 p.m.

Sponsored by **Friends of Gary Kirke**

This contest honors Gary Kirke's favorite summertime dessert, rhubarb crisp.

Gary owns Jalapeno Pete's and has been a lifelong Fairgoer and supporter. A piece of each of the top three crisps will be given to Gary.

Special Awards

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

Each entrant will receive a \$5 gift certificate to Jalapeño Pete's on the Fairgrounds.

RULES

1. Create a rhubarb crisp using fresh or frozen rhubarb.
2. Rhubarb may be blended with other fruits, but rhubarb must be the prevailing and celebrated taste and ingredient.
3. Entries will be judged on Taste (60%), Appearance (20%) and Creativity (20%).

CLASS

- 597 Best Rhubarb Crisp

GETTING LEAN ON KETO - DIVISION 129 (A)

Judging: Friday, August 13 at Noon

Sponsored by **Pampered Chef (Holly Houg, consultant for 21 years)**

Special Awards

- 1st place - \$50 in Pampered Chef products
- 2nd place - \$30 in Pampered Chef products
- 3rd place - \$20 in Pampered Chef products
- Honorable Mention - \$10 in Pampered Chef products

RULES

1. Create a savory appetizer, side dish or main dish that adheres to the ketogenic diet (no grains, no sugar, low carb, no dairy - sponsor is celiac and lactose intolerant).
2. Include number of grams of protein, fat and carbs per serving! This is very important.
3. 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.
4. Entries will be judged on Taste (50%), Presentation (20%), Adherence to Rules (20%) and Originality (10%).

CLASS

- 598 Savory Appetizer, Side Dish or Main Dish

9x13 VERSATILITY - DIVISION 130 (AY)

Judging: Sunday, August 15 at 12:30 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.
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

- 599 9x13 Versatility

SPUD STUDS - DIVISION 131 (A)

Judging: Friday, August 20 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

1. 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

600 Best in Mashed

DEI FRATELLI TOMATO CREATIONS - DIVISION 132 (A)

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

Sponsored by **Dei Fratelli**

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. Include a proof of purchase.
2. Entries will be judged on Taste.

CLASS

601 Dei Fratelli Tomato Creation

BUTTER KERNEL VEGETABLE CREATION - DIVISION 133 (A)

Judging: Tuesday, August 17 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.

RULES

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

CLASS

602 Vegetable Creation

FRESH VEGETABLE CREATIONS - DIVISION 134 (A)

Judging: Saturday, August 21 at Noon

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

603 Fresh Vegetable Creation