

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.) .. \$51,790

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.

For questions, please contact the Iowa State Fair Entry Department at 515-262-3111 ext. 243 or entryintern1@iowastatefair.org.

A printed copy of the Food Department premium book is available upon request. Contact the Entry Department at the phone number/email listed above.

QUICK TIPS FOR FOOD EXHIBITORS

- Entry deadline is July 1.
 - Entry tag is needed for each class entering. Indicate total number of classes/tags at time of entry.
 - You do not need to specify the division/class until the item is brought to the Fair for judging. You will list this information on your tag.
 - A separate entry form must be submitted for each individual (including children).
- Entries are limited to residents of Iowa.
- Divisions are designated as open to Adult (A), Youth (Y) or both Adult and Youth (AY). Ages are determined by age on July 1.
 - Adults are age 18 and over. Adults may only enter in divisions designated as (A) or (AY).
 - Youth are age 17 and under. Youth may only enter in divisions designated as (Y) or (AY). Check specific division rules for youth age range for that division.
- Recipe is required for all classes.
 - Submit your recipe with all ingredients listed and detailing all the preparation steps. Recipes and all other written submissions are to be printed or typed on single sided, 8 ½ x 11 sheet of paper. If more than one sheet is used, number each sheet.
 - The following need to be included on the recipe sheet: Division and Class numbers in the upper left corner; Exhibitor Number (no names unless required) and Youth Age (if applicable) in the upper right corner.
 - **All garnishes must be edible unless otherwise specified in contest.**
 - 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.**
- **All entries in the Food Department must be the product of the exhibitor and made in their home kitchen. Individuals who have earned \$10,000 or more of their income from the following activities in the last 12 months are not eligible to enter the Food Department: professional chefs, bakers, candy makers, caterers or cooking instructors. This includes anyone employed in a kitchen position in the food industry or trained professionally. Exception: Professionals (as described above) may enter in these divisions only - Decorated Cakes and Maytag Dairy Farms Favorite Blue Cheese Recipe.**
- **EARLY DELIVERY.** Your prepared food may be brought in beginning on Sunday, August 9 between 1:00 p.m. and 4:00 p.m. or any day prior to judging between 8:00 a.m. and 5:00 p.m. (No food may be brought in on Monday, August 10 other than Decorated Cakes or Youth Decorated Cakes.)
- **DAY OF CONTEST DELIVERY.** On the day a specific division is judged, you may bring in your entries for that division up to one half hour prior to judging time. No entries will be received in the last 30 minutes prior to scheduled judging time.
- Refrigeration and freezer access will be provided as requested.
- For food safety, all egg yolks used in recipes must be cooked. No recipes with uncooked egg yolks will be permitted unless eggs are certified as pasteurized.
- **AFTER FAIR.** On Monday, August 24 from Noon until 6:00 p.m. you may pick up your envelope (which includes tags, judges' comments and ribbons), displayed food items and canned goods in the Elwell Family Food Center.
- **PLEASE BE SURE TO READ ALL GENERAL RULES AND DIVISION SPECIFIC RULES.**

GENERAL RULES

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 submitted **online** or by **mail**. Online entry and a printable Iowa Family Living entry form are available at: <https://www.iowastatefair.org/>. If entering online, payment will be collected at time of entry. If entering by mail, complete entry form and return it with **full payment** of all fees to: Iowa State Fair, Iowa Family Living Entry Department, PO Box 57130, Des Moines, IA 50317-0003.
3. **ENTRY DEADLINE IS JULY 1.** Entries must be submitted online or postmarked on or before July 1.
4. **ENTRY FEES.** Each exhibitor, as a requirement for entry, will pay a \$10 department fee plus \$.50 per entry. One tag will be issued for each entry.
5. **LATE ENTRIES.** An additional late fee of \$10 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.
7. Divisions are designated as open to Adult (A), Youth (Y) or both Adult and Youth (AY). Ages are determined by age on July 1. Adults are age 18 and over. Check specific division rules for youth age range for that division.
8. Entries in Adult divisions (A) are limited to one entry per class per household. Entries in Youth divisions (Y) are limited to one entry per class per exhibitor. Entries in Adult and Youth divisions (AY) are limited to one entry per class per household. Entry in multiple classes within a division is welcomed, provided a separate entry tag is presented for each entry.
9. **Each entrant (including children) 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.
10. **All entries in the Food Department must be the product of the exhibitor and made in their home kitchen. Individuals who have earned \$10,000 or more of their income from the following activities in the last 12 months are not eligible to enter the Food Department: professional chefs, bakers, candy makers, caterers or cooking instructors. This includes anyone employed in a kitchen position in the food industry or trained professionally. Exception: Professionals (as described above) may enter in these divisions only - Decorated Cakes and Maytag Dairy Farms Favorite Blue Cheese Recipe.**

11. Judges cannot judge divisions in which family members have entries.
12. 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.
13. Unless otherwise specified, entrants may enter the same recipe in two different divisions (i.e. you may enter a pie in Pies from the Heartland and also in another pie division). **A second recipe, product and entry tag are to be presented.**
14. Prepackaged mixes may only be used in divisions or classes where specified. **All garnishes must be edible unless otherwise specified in contest.**
15. 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

16. 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. **Tags are specific to each department. Please make sure you use the correct tags for your entries.** 'Department FOOD' will be at the top of the tag.
17. Entry tags must be filled in completely and clearly in black or blue 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.
18. 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.
19. **All recipes should be typed or printed with black or blue 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.
20. 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.
21. 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.**
22. **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

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

CANNED ENTRIES

25. 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. If using vinegar, 5% must be used. No use of an instapot in canning.
26. All products exhibited in jars must have been canned on or after August 18, 2025. Remember the shelf life of canned goods decreases with each year.
27. 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 <https://nchfp.uga.edu/resources/category/usda-guide>. 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 <https://www.extension.iastate.edu/humansciences/answerline> and in the University of Georgia book.
28. 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.
29. 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.
30. All canned products will be opened, but due to the remote chance of food poisoning, vegetables, meats, poultry and fish will not be tasted.
31. 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 24 (Noon - 6:00 p.m.). Any that are not picked up by 6:00 p.m. on Monday, August 24 will be disposed of as deemed necessary.
32. Canned goods may only be entered in canning divisions unless specified in division rules.

ADMISSION TO THE FAIRGROUNDS

33. **DISCOUNT ADMISSION TICKETS.** Discount admission tickets can be purchased in advance at \$11 each for adults and \$7 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.

34. **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 13-23. If purchased, Food exhibitors will receive a parking pass for Lot A.

DELIVERY OF ENTRIES

35. Observe food safety guidelines in preparing and transporting entries to the Fair.
36. **EARLY DELIVERY.** Your entries may be brought in beginning on Sunday, August 9 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 10 (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.
37. **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.**
38. **YOUR ENTRY MUST BE READY TO BE JUDGED PRIOR TO YOUR ARRIVAL AT THE FAIR. THIS INCLUDES:**
1) COMPLETED ENTRY TAG ATTACHED TO ENTRY
2) COMPLETED FOOD STICKER ATTACHED TO BOTTOM OF BOARD/PLATE OR ON LID OF CANNING ENTRIES
3) COMPLETED EXHIBITOR ENTRY LIST
4) RECIPE STAPLED TO ENTRY TAG (BACK OF RECIPE TO BACK OF ENTRY TAG)
THERE IS NEITHER ROOM NOR TIME TO PREPARE YOUR ENTRY AT THE FAIR, UNLESS SPECIFICALLY STATED IN THE CONTEST RULES. EXHIBITORS WITH ENTRIES THAT ARE READY FOR JUDGING WILL TAKE PRECEDENCE AT CHECK-IN.
39. Entries may be sent by mail. For standard mail, send to: Iowa State Fair, Food Department, PO Box 57130, Des Moines, IA 50317. For UPS or FedEx, send to: Iowa State Fair, Food Department, 3000 East Grand Avenue, Des Moines, IA 50317. If you choose to mail your entries, packages must be received by Monday, August 10. All packages must be sent pre-paid.
40. Microwave ovens and refrigerators/freezers are available. If necessary, the food staff will chill or heat your entry before presenting it to the judges. Please include the necessary instructions for staff to follow (how cut, served, etc.; does not include adding additional ingredients unless specified in division rules) on a post-it note on your entry tag.

JUDGING

41. You are welcome to observe the judging on August 10-12 without having to pay admission to the Fair. Parking is available in Lot A at no cost on these days.
42. Judges' decisions are final. Any premiums may be withheld at the discretion of the judge for noncompliance with General or Division Rules.
43. Winning entries will be on display during the Fair and will not be released from the Food Department until Noon on Monday, August 24.
44. 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

45. 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.
46. The overall winners (awarded by sponsors in some divisions) will be chosen from the 1st place entries in each class, unless otherwise specified.

RECLAIMING ENTRIES

47. On Monday, August 24 from Noon until 6:00 p.m. you may claim and sign for 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 24 will be donated.**
48. 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.
49. 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.**
50. Beginning Wednesday, August 26 and until Friday, September 4, 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 29 and Sunday, August 30. (Please note: Envelopes will not be available for pick up on Tuesday, August 25.) **After September 4 all unclaimed items become the property of the Iowa State Fair and will be disposed of as deemed necessary.**
51. If you have not received all of your special awards by September 23, please contact Pat Berry (515-480-5662 or pberrystfair2019@yahoo.com). **Please do not contact the sponsor if there is a problem.**
52. 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

53. 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.

AMERICA 250 AWARD

All entries that showcase the patriotic spirit of America 250 (i.e. flags, Red, White, and Blue, etc.) will be eligible for a special America 250 premium of \$25 in addition to regular premiums. Awards will be selected by a panel of judges from blue ribbon recipients. Entries will be designated as America 250 award eligible by exhibitors at check in. Departments eligible for the America 250 Award include: Creative Arts & Crafts, Doll Houses & Miniature Rooms, Fabric & Threads, Fine Art, Floriculture, Food, Photography and Wood Projects.

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 19 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 20 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.

NEW FOOD CONTESTS FOR 2026 IOWA STATE FAIR

Divisions are designated as open to Adult (A), Youth (Y) or both Adult and Youth (AY). Ages are determined by age on July 1.

Adults are age 18 and over. Adults may only enter in divisions designated as (A) or (AY).

Youth are age 17 and under. Youth may only enter in divisions designated as (Y) or (AY).

Check specific division rules for youth age range for that division.

There are **22 NEW** contests for 2026!

Appetizer / Snacks

The Great Iowa "Crisp Rice" Rumble (AY), Div. 5 – Phil Dicks

Sunday "Snack-Attack" Rumble (AY), Div. 6 – Phil Dicks

My Iowa State Fair Healthy Snack Mix (Y), Div. 7 – Kephart Family

Breads / Muffins / Rolls / Etc.

Yum! Sweet Corn (A), Div. 15 – Debra Baumer

Cakes / Cupcakes

"The Sweetest Root" Carrot Cake (A), Div. 24 – Glorious Desserts

Cookies / Bars / Brownies

Kids H&R Block Logo Cookie Contest (Y), Div. 54 – H&R Block Des Moines

Kids Scotcharoo Snackdown (Y), Div. 55 – William Moore

My Favorite Scotcharoos (A), Div. 51 – Kephart Family

Desserts

Fall Desserts (A), Div. 63 – Sally Kilkenney & Katherine Kilkenney

Kids "Taco Treat" Trickery: Homemade Edition (Y), Div. 67 – Phil Dicks

Featured Ingredient / Product

Cheese Please (A), Div. 75 – Dan and Kelly Hodges

Main Dish / Meal

Best Breakfast Challenge (A), Div. 95 – Barton Trio

My Favorite Family Dinner (Y), Div. 97 – Vance Family

Occasions / Theme

A Taste of Days Gone By (A), Div. 117 – Pat Berry & Lois Aldridge

Mid-Century Masterpieces (A), Div. 118 – Andrea Oleson & Moxie Kitchen and Events

Pies

Celebration Pies (A), Div. 122 – Pies and Pastries by Lana

The All American Apple Pie (A), Div. 125 – Glorious Desserts

Louise Piper Memorial Green Tomato Pie (A), Div. 126 – Louise Piper Family

Principal Charity Classic Pie Contest (A), Div. 127 – Principal Charity Classic

Next-Gen Pie (Y), Div. 129 – Juni and Cora Oleson & Connie Gronemeyer

Soup / Chili

Big Wayne's Cincinnati-Style Chili Contest (A), Div. 138 – Patti & Chris Walker

Youth in FFA

Iowa FFA Food Science (AY), Div. 139 (only open to FFA members)

FOOD DEPARTMENT DIVISION CATEGORIES

Division numbers are listed for each category.

Adults (18 & over) may only enter in divisions indicated as A or AY.

Youth (17 & under) may only enter in divisions indicated as Y or AY. Specific youth age is listed below in {} for qualifying divisions.

Youth - list age on recipe sheet.

Appetizers / Snacks: Div. 1 - 7

- 1 (A) - Cinnamon Ridge Favorite Cheese Curds
- 2 (A) - Bring Your Best Dip
- 3 (A) - Board Fun
- 4 (A) - Best Bite
- 5 (AY) - The Great Iowa "Crisp Rice" Rumble {6 & older}
- 6 (AY) - Sunday "Snack Attack" Rumble {6 & older}
- 7 (Y) - My Iowa State Fair Healthy Snack Mix {17 & under}

Beginners: Div. 8

- 8 (A) - Beginner's Contest

Breads / Muffins / Rolls / Etc.: Div. 9 - 18

- 9 (A) - Gold(ie's) Quick Breads
- 10 (A) - Bob's Red Mill Yeast Breads
- 11 (A) - Bob's Red Mill Yeast Rolls
- 12 (A) - Homemade Sourdough Bread
- 13 (A) - Grandma Butorac's Povitica
- 14 (A) - Best in Dough
- 15 (A) - Yum! Sweet Corn
- 16 (AY) - Great Cinnamon Roll Challenge {all ages}
- 17 (AY) - Anything But White Bread {all ages}
- 18 (AY) - Creative Whole Grain Quick Breads {all ages}

Cakes / Cupcakes: Div. 19 - 29

- 19 (A) - Cake Takes the Gold(ie's)
- 20 (A) - Comfy Coffee Cake
- 21 (A) - The Hesitant Baker Competition
- 22 (A) - Life is Better with Cake
- 23 (A) - We Like Big Bundts
- 24 (A) - "The Sweetest Root" Carrot Cake
- 25 (A) - Decorated Cakes
- 26 (Y) - Youth Decorated Cakes {17 & under}
- 27 (Y) - Bret & Amy Doerring Ugliest Cake {7-17}
- 28 (Y) - Animal Face Cakes {6-13}
- 29 (Y) - Let the Kids Eat Cake {17 & under}

Candies / Fudge: Div. 30 - 32

- 30 (A) - Piper's Homemade Candies
- 31 (A) - Bud Elwell's Old Fashioned Fudge
- 32 (Y) - Candy Chemistry {5-12}

Canning: Div. 33 - 45

- 33 (A) - Be Creative with Mrs. Wages®
- 34 (A) - Famous Dave's Canned Pickles
- 35 (A) - Fleet Farm Canned Relishes
- 36 (A) - Fleet Farm Canned Savory Sauces, Meats & Poultry
- 37 (A) - Fleet Farm Canned Fruits
- 38 (A) - Fleet Farm Canned Vegetables
- 39 (A) - Fleet Farm Classic Iowa Canned Jellies
- 40 (A) - Fleet Farm Classic Iowa Canned Jams
- 41 (A) - Fleet Farm Canned Preserves
- 42 (A) - Fleet Farm Canned Fruit Butters
- 43 (A) - Fleet Farm Canned Conserves
- 44 (A) - Fleet Farm Canned Marmalades
- 45 (Y) - Fleet Farm Fresh Preserving for Youth {17 & under}

Cookies / Bars / Brownies: Div. 46 - 55

- 46 (A) - Scenic Valley Pumpkin Patch Cookies
- 47 (A) - O Come All Ye Cookies
- 48 (A) - Macarons or Macaroons
- 49 (A) - H&R Block Logo Cookie Contest
- 50 (A) - Scotcharoo Snackdown
- 51 (A) - My Favorite Scotcharoos
- 52 (AY) - Midwest Living Cookies {all ages}
- 53 (Y) - Kid Sponsored Cookie Championship {5-17}

- 54 (Y) - Kids H&R Block Cookie Contest {17 & under}

- 55 (Y) - Kids Scotcharoo Snackdown {12-17}

Desserts: Div. 56 - 67

- 56 (A) - Tammie's No Bake Desserts
- 57 (A) - Best Fruit Cobbler, Bettie or Buckle
- 58 (A) - Always Room for Dessert
- 59 (A) - Desserts for Lou Sipolt
- 60 (A) - Key Lime Dessert Creations
- 61 (A) - Inventive Rhubarb
- 62 (A) - Sunday Night Foods Baking Championship
- 63 (A) - Fall Desserts
- 64 (AY) - Strawberry-Rhubarb Dessert {all ages}
- 65 (AY) - Sweet Treats {all ages}
- 66 (AY) - Homemade Ice Cream: The "Churn-amnet" of Champions {8 & over}
- 67 (Y) - Kids "Taco Treat" Trickery: Homemade Edition {6-17}

Favorites: Div. 68 - 73

- 68 (A) - Our Iowa Church Cookbook Favorites
- 69 (A) - Anything Goes, Everything Goes
- 70 (Y) - Casey's Junior Favorite Creations {6-11}
- 71 (Y) - Casey's Int. Favorite Creations {12-17}
- 72 (Y) - Kids Chef Baking Tournament: The Signature Showcase {6-17}
- 73 (Y) - Kids Chef Baking Tournament: The Master Chef Finale {6-17}

Featured Ingredient / Product: Div. 74 - 84

- 74 (A) - Maytag Dairy Farms Favorite Blue Cheese Recipe
- 75 (A) - Cheese Please
- 76 (A) - Culinary Coffee Creations
- 77 (A) - Eggcellence in Cooking Contest
- 78 (A) - Anything Hot
- 79 (A) - Spud Studs
- 80 (A) - Cooking with Cookies' Sauces & Seasonings
- 81 (A) - It's a Wrap with Azteca Tortillas
- 82 (A) - Fresh Vegetable Creations
- 83 (AY) - 9x13 Versatility {all ages}
- 84 (AY) - Iowa Orchards Creations {8 & over}

Gingerbread: Div. 85 - 86

- 85 (A) - Gingerbread House
- 86 (Y) - Kid's Gingerbread Barn Decorating Challenge! {17 & under}

Healthy: Div. 87 - 88

- 87 (A) - Gluten Free: Outside the Box
- 88 (AY) - Getting Lean on Keto {all ages}

Honey: Div. 89 - 90

- 89 (AY) - Taste of Honey Challenge {all ages}
- 90 (AY) - Foods Made with Honey {all ages}

Main Dish / Meal: Div. 91 - 98

- 91 (A) - Iowa Farm to Fork
- 92 (A) - Potluck Pleasers for Jacob Beals
- 93 (A) - Jewell Market Item Crock Pot Recipe
- 94 (A) - Best Biscuits & Gravy
- 95 (A) - Best Breakfast Challenge
- 96 (AY) - Sunday Dinner at Mom's (Grandma's) {all ages}
- 97 (Y) - My Favorite Family Dinner {6-12}
- 98 (Y) - Picasso Plates {7-17}

Meats / Poultry / Fish: Div. 99 - 107

- 99 (A) - Brewer Family Beef & Pork Casseroles
- 100 (A) - Ulrich Pella Bologna Breakfast Item
- 101 (A) - Ulrich Summer Sausage Appetizer
- 102 (A) - Cinnamon Ridge Farms Amazing Ribs
- 103 (A) - Slabulous Slabs
- 104 (A) - Purnell Old Folks' Sausage Cook Off
- 105 (A) - Seafood Prepared in the Heartland
- 106 (A) - Wild Game Contest
- 107 (AY) - Who Has the Best Beef Jerky? {all ages}

Mystery Sack: Div. 108 - 109

- 108 (A) - Iowa State Fair Mystery Sack: Adult
- 109 (Y) - Iowa State Fair Mystery Sack: Youth {11-17}

Noodles / Pasta: Div. 110 - 113

- 110 (A) - Use Your Noodle
- 111 (A) - Mrs. Bonser's Noodles Creations
- 112 (A) - Mrs. Bonser's Beef & Noodles
- 113 (A) - Winner, Winner Chicken Noodle Dinner

Occasions / Theme: Div. 114 - 119

- 114 (A) - Let's Have Tea
- 115 (A) - Our Front Porch Books Favorite Iowa Foods
- 116 (A) - World's Tallest Leprechaun St Patrick's Day Treats
- 117 (A) - A Taste of Days Gone By
- 118 (A) - Mid-Century Masterpieces
- 119 (Y) - Favorite Book Desserts {7-17}

Pies: Div. 120 - 129

- 120 (A) - Pies from the Heartland
- 121 (A) - North "40" Pie Contest
- 122 (A) - Celebration Pies
- 123 (A) - Lemon Meringue Pie
- 124 (A) - Tribute to Bessie: Scrumptious Berry Pie
- 125 (A) - The All American Apple Pie
- 126 (A) - Louise Piper Memorial Green Tomato Pie
- 127 (A) - Principal Charity Classic Pie Contest
- 128 (AY) - The Pie Basket {all ages}
- 129 (Y) - Next-Gen Pies {10-17}

Recipe Book: Div. 130

- 130 (A) - Our Family Recipe Book

Sauces / Toppings: Div. 131 - 136

- 131 (A) - Mine is the Best BBQ Sauce
- 132 (A) - Eurofins Best Homemade Hot Sauce
- 133 (A) - Best Wing Sauce
- 134 (AY) - The Best Dipping Sauce Ever {all ages}
- 135 (AY) - My Favorite Ice Cream Topping {all ages}

Soup / Chili: Div. 136 - 138

- 136 (A) - Souper Soups
- 137 (A) - Mrs. Grimes Chili Cook Off
- 138 (A) - Big Wayne's Cincinnati-Style Chili Contest

Youth in FFA: Div. 139

- 139 (AY) - Iowa FFA Food Science {only open to FFA members}

FOOD JUDGING SCHEDULE

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

MONDAY, AUGUST 10

Judging Room 1

11:00 a.m. Decorated Cakes - 25
12:30 p.m. Youth Decorated Cakes - 26

TUESDAY, AUGUST 11

Judging Room 1

10:30 a.m. Fleet Farm Canned Vegetables - 38
2:00 p.m. Fleet Farm Canned Preserves - 41

Judging Room 2

10:00 a.m. Fleet Farm Fresh Preserving for Youth - 45
11:30 a.m. Fleet Farm Canned Relishes - 35
2:30 p.m. Fleet Farm Canned Savory Sauces, Meats & Poultry - 36

Judging Room 3

10:30 a.m. Famous Dave's Canned Pickles - 34
2:00 p.m. Fleet Farm Canned Fruits - 37

WEDNESDAY, AUGUST 12

Judging Room 1

9:30 a.m. Fleet Farm Canned Conserves - 43
Noon Fleet Farm Canned Fruit Butters - 42
2:30 p.m. Fleet Farm Canned Marmalades - 44

Judging Room 2

10:00 a.m. Fleet Farm Classic Iowa Canned Jams - 40

Judging Room 3

10:00 a.m. Fleet Farm Classic Iowa Canned Jellies - 39

Judging Room 4

10:00 a.m. Grandma Butorac's Povitica - 13
11:00 a.m. Iowa FFA Food Science* - 139

THURSDAY, AUGUST 13

Judging Room 1

9:30 a.m. Kids H&R Block Logo Cookie Contest* - 54
11:00 a.m. Cake Takes the Gold(ie's) - 19 {rooms 1-2}
3:00 p.m. Best in Dough - 14

Judging Room 2

9:30 a.m. "The Sweetest Root" Carrot Cake* - 24
11:00 a.m. Cake Takes the Gold(ie's) - 19 {rooms 1-2}
3:00 p.m. Let's Have Tea - 114

Judging Room 3

9:30 a.m. Cinnamon Ridge Favorite Cheese Curds - 1
10:30 a.m. Cinnamon Ridge Farms Amazing Ribs - 102
Noon Always Room for Dessert - 58
1:00 p.m. Board Fun - 3
2:00 p.m. Fall Desserts* - 63
3:00 p.m. Kids Chef Baking Tournament: Signature Showcase - 72

Judging Room 4

9:30 a.m. Tammies' No Bake Desserts - 56
Noon Winner Winner Chicken Noodle Dinner - 113
1:00 p.m. Macarons or Macaroons - 48

FRIDAY, AUGUST 14

Judging Room 1

9:30 a.m. Culinary Coffee Creations - 76
11:30 a.m. Iowa Orchards Creations - 84
1:00 p.m. H&R Block Logo Cookie Contest - 49
2:00 p.m. Mid-Century Masterpieces* - 118

Judging Room 2

9:30 a.m. Scenic Valley Pumpkin Patch Cookies - 46
11:00 a.m. Bob's Red Mill Yeast Breads - 10
3:00 p.m. Mine Is the Best BBQ Sauce - 131

Judging Room 3

9:30 a.m. Best Biscuits & Gravy - 94
11:00 a.m. Picasso Plates - 98
1:00 p.m. Bret & Amy Doerring Ugliest Cake - 27
3:00 p.m. Sweet Treats - 65

Judging Room 4

Noon Kids "Taco Treat" Trickery: Homemade Edition* - 67

SATURDAY, AUGUST 15

Judging Room 1

10:00 a.m. Kids Scotcharoo SnackDown* - 55
11:00 a.m. Scotcharoo SnackDown - 50
1:00 p.m. Comfy Coffee Cake - 20
2:00 p.m. The Hesitant Baker Competition - 21

Judging Room 2

9:30 a.m. Eurofins Best Homemade Hot Sauce - 132
11:00 a.m. 9x13 Versatility - 83
1:00 p.m. Use Your Noodle - 110
2:30 p.m. A Taste of Days Gone By* - 117

Judging Room 3

10:00 a.m. Maytag Dairy Farms Favorite Blue Cheese Recipe - 74
11:00 a.m. Bud Elwell's Old Fashioned Fudge - 31
Noon Taste of Honey Challenge - 89
2:00 p.m. Bob's Red Mill Yeast Rolls - 11

Judging Room 4

10:00 a.m. Potluck Pleasers for Jacob Beals - 92
Noon Our Iowa Church Cookbook Favorites - 68

SUNDAY, AUGUST 16

Judging Room 1

9:00 a.m. Beginner's Contest - 8
10:00 a.m. Our Front Porch Favorite Iowa Foods - 115
11:00 a.m. Sunday Dinner at Mom's (Grandma's) - 96
1:30 p.m. North "40" Pie Contest - 121

Judging Room 2

9:30 a.m. O Come All Ye Cookies - 47
10:30 a.m. World's Tallest Leprechaun St. Patrick's Day Treats - 116
11:30 a.m. Gingerbread House - 85
12:30 p.m. Best Fruit Cobbler, Bettie or Buckle - 57
2:00 p.m. Anything Goes, Everything Goes - 69

Judging Room 3

9:30 a.m. Slabulous Slabs - 103
11:00 a.m. Desserts for Lou Sipolt - 59
1:00 p.m. We Like Big Bundts - 23
2:00 p.m. Anything But White Bread - 17
3:30 p.m. Creative Whole Grain Quick Breads - 18

Judging Room 4

9:30 a.m. Mrs. Bonser's Beef & Noodles - 112
10:30 a.m. Louise Piper's Memorial Green Tomato Pie* - 126
12:30 p.m. Kid's Gingerbread Barn Decorating Challenge!* - 86

MONDAY, AUGUST 17

Judging Room 1

10:30 a.m. Pies from the Heartland - 120 {rooms 1-2-3}
2:00 p.m. Animal Face Cakes - 28

Judging Room 2

10:30 a.m. Pies from the Heartland - 120 {rooms 1-2-3}
2:30 p.m. Celebration Pies* - 122

Judging Room 3

10:30 a.m. Pies from the Heartland - 120 {rooms 1-2-3}
2:00 p.m. Jewell Market Item Crock Pot Recipe - 93
3:00 p.m. The Pie Basket - 128

Judging Room 4

10:30 a.m. Our Family Recipe Book - 130
11:30 a.m. Best Breakfast Challenge* - 95
2:00 p.m. The All American Apple Pie* - 125

TUESDAY, AUGUST 18

Judging Room 1

9:30 a.m. Casey's Junior Favorite Creations - 70 {classes 538-553}
 11:00 a.m. Casey's Junior Favorite Creations - 70 {classes 554-568}
 1:00 p.m. Casey's Intermediate Favorite Creations - 71 {classes 569-583}
 2:30 p.m. Casey's Intermediate Favorite Creations - 71 {classes 584-598}

Judging Room 2

9:30 a.m. Best Bite - 4
 11:00 a.m. My Favorite Ice Cream Topping - 135
 1:30 p.m. Getting Lean on Keto - 88
 2:30 p.m. Who Has the Best Beef Jerky? - 107

Judging Room 3

9:30 a.m. It's a Wrap with Azteca Tortillas - 81
 10:30 a.m. Ulrich Pella Bologna Breakfast Item - 100
 11:30 a.m. Ulrich Summer Sausage Appetizer - 101
 1:30 p.m. Eggcellence in Cooking Contest - 77

Judging Room 4

9:30 a.m. The Best Dipping Sauce Ever - 134
 10:30 a.m. Be Creative with Mrs. Wages® - 33

WEDNESDAY, AUGUST 19

Judging Room 1

10:00 a.m. *Midwest Living* Cookies - 52 {rooms 1-2-3}
 {Bar; Rolled, Molded & Pressed; Global}
 2:00 p.m. The Great Iowa "Crisp Rice" Rumble* - 5

Judging Room 2

10:00 a.m. *Midwest Living* Cookies - 52 {rooms 1-2-3}
 {Bar; Rolled, Molded & Pressed; Global}
 2:00 p.m. Bring Your Best Dip - 2

Judging Room 3

10:00 a.m. *Midwest Living* Cookies - 52 {rooms 1-2-3}
 {Bar; Rolled, Molded & Pressed; Global}
 2:00 p.m. Iowa Farm to Fork - 91
 3:30 p.m. Favorite Book Desserts - 119

Judging Room 4

9:30 a.m. Homemade Sourdough Bread - 12
 1:00 p.m. Best Wing Sauce - 133

Main Floor

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

THURSDAY, AUGUST 20

Judging Room 1

10:00 a.m. *Midwest Living* Cookies - 52 {rooms 1-2-3}
 {Drop; Health; Refrigerated & Rolled; Cake Mix or Muffin Mix; Youth}
 2:30 p.m. Wild Game Contest - 106

Judging Room 2

10:00 a.m. *Midwest Living* Cookies - 52 {rooms 1-2-3}
 {Drop; Health; Refrigerated & Rolled; Cake Mix or Muffin Mix; Youth}
 2:30 p.m. Kid Sponsored Cookie Championship - 53

Judging Room 3

10:00 a.m. *Midwest Living* Cookies - 52 {rooms 1-2-3}
 {Drop; Health; Refrigerated & Rolled; Cake Mix or Muffin Mix; Youth}
 2:30 p.m. Mrs. Grimes Chili Cook Off - 137

Judging Room 4

11:00 a.m. Seafood Prepared in the Heartland - 105
 3:00 p.m. Piper's Homemade Candies - 30

Main Floor

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

FRIDAY, AUGUST 21

Judging Room 1

9:30 a.m. Foods Made with Honey - 90
 11:30 a.m. My Favorite Scotcheroos* - 51
 1:00 p.m. Strawberry-Rhubarb Dessert - 64
 2:00 p.m. Homemade Ice Cream: The Churn-ament of Champions - 66

Judging Room 2

9:30 a.m. Principal Charity Classic Pie Contest* - 127
 11:00 a.m. Inventive Rhubarb - 61
 12:30 p.m. Purnell Old Folks' Sausage Cook Off - 104
 3:30 p.m. My Favorite Family Dinner* - 97

Judging Room 3

10:00 a.m. Brewer Family Beef & Pork Casseroles - 99
 11:00 a.m. Gold(ie's) Quick Breads - 9
 3:00 p.m. Sunday Night Foods Baking Championship - 62

Judging Room 4

9:30 a.m. Cooking with Cookies' Sauces & Seasonings - 80
 11:00 a.m. Life is Better with Cake - 22
 12:30 p.m. Let the Kids Eat Cake - 29
 2:30 p.m. Tribute to Bessie: Scrumptious Berry Pie - 124

SATURDAY, AUGUST 22

Judging Room 1

Iowa State Chili Cook Off Championship**

Judging Room 2

9:30 a.m. Fresh Vegetable Creations - 82
 10:30 a.m. Candy Chemistry - 32
 11:30 a.m. Souper Soups - 136
 1:00 p.m. Key Lime Dessert Creations - 60
 2:00 p.m. Great Cinnamon Roll Challenge of 2026 - 16 {rooms 2-3}

Judging Room 3

9:30 a.m. Mrs. Bonser's Noodles Creations - 111
 10:30 a.m. Kids Chef Baking Tournament: Master Chef Finale - 73
 12:30 p.m. Next-Gen Pie* - 129
 2:00 p.m. Great Cinnamon Roll Challenge of 2026 - 16 {rooms 2-3}

Judging Room 4

9:30 a.m. Gluten Free: Outside the Box - 87
 11:00 a.m. Anything Hot - 78

SUNDAY, AUGUST 23

Judging Room 1

10:00 a.m. My Iowa State Fair Healthy Snack Mix* - 7
 11:30 a.m. Cheese Please* - 75
 1:30 p.m. Lemon Meringue Pie - 123

Judging Room 2

10:00 a.m. Spud Studs - 79
 11:30 a.m. Big Wayne's Cincinnati-Style Chili Contest* - 138

Judging Room 3

10:00 a.m. Yum! Sweet Corn* - 15
 11:00 a.m. ISF Mystery Sack: Youth - 109
 12:30 p.m. ISF Mystery Sack: Adult - 108
 2:00 p.m. Sunday "Snack-Attack" Rumble* - 6

** For more information, contact Marci at mvinsand23@gmail.com or visit
<https://www.iowastatefair.org/participate/competition/how-to-enter/#other>.

CINNAMON RIDGE FAVORITE CHEESE CURDS - DIVISION 1 (A)

Judging: Thursday, August 13 at 9:30 a.m.

Sponsored by **Cinnamon Ridge Farms** (Donahue, IA)

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

- 1 Appetizer using Cheddar Cheese Curds

BRING YOUR BEST DIP - DIVISION 2 (A)

Judging: Wednesday, August 19 at 2:00 p.m.

Sponsored by the **Tiffany Family, in honor of Maureen Tiffany**

Special Awards

1st place in each class - \$175

2nd place in each class - \$50

3rd place in each class - \$25

RULES

1. Bring your best hot or cold dip - or one of each. All dips should be savory (not sweet).
2. Please serve with the crackers, chips or dipping vehicle of choice.
3. Entries will be judged on Taste (50%), Appearance (25%) and Ease of Preparation (25%).

CLASS

- 2 Cold Dip
- 3 Hot Dip

BOARD FUN - DIVISION 3 (A)

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

Sponsored by **Sally Kilkenny & Katherine Hinchliff**

Special Awards

1st place overall - Custom charcuterie board

1st place in each class - \$25

RULES

1. Traditional and Theme Board Classes - Create a small charcuterie board. Two elements on the board must be made by the exhibitor. Include the recipes for both items.
2. Jarcuterie Class - Create an individual charcuterie in a container. One item must be made by the exhibitor. Include the recipe. Present three of your jarcuterie containers.
3. Entries will be judged on Uniqueness (40%), Taste (30%) and Appearance (30%).

CLASS

- 4 Traditional Board
- 5 Theme Board (savory, sweet, holiday, etc.)
- 6 Jarcuterie - Anything Goes

BEST BITE - DIVISION 4 (A)

Judging: Tuesday, August 18 at 9:30 a.m.

Sponsored by **@10OutOf10Recommend_DSM** (an Instagram page dedicated to food from Iowa)

Special Awards

1st place - \$250

2nd place - \$100

3rd place - \$50

RULES

1. Bring your best one-bite creation; amuse bouche to be judged by local Iowa food bloggers.
2. All entries must be bite-sized and served on a utensil or vessel of your choice.
3. Entries will be judged on Taste (70%), Creativity (20%) and Appearance (10%).

CLASS

- 7 One-Bite Creation

THE GREAT IOWA "CRISP RICE" RUMBLE - DIVISION 5 (AY)

Judging: Wednesday, August 19 at 2:00 p.m.

Sponsored by **Phil Dicks**

Special Awards

1st place overall - \$150

2nd place overall - \$75

3rd place overall - \$50

1st place in each class - 1st Place Rosette Ribbon and Award Certificate

2nd place in each class - 2nd Place Rosette Ribbon and Award Certificate

3rd place in each class - 3rd Place Rosette Ribbon and Award Certificate

Each entrant will receive a mini spoon spatula.

RULES

1. This division is open to adults and youth ages 6-17. Youth - Please list age on recipe sheet.
2. We are taking the most nostalgic snack in Iowa and turning it into a high-stakes food contest for all ages! From the individual cook to a collaborative duo—and from the buttery “Heirloom Classic” to “Savory-Sweet” experiments that push the boundaries of taste—the “Rumble” invites every generation to step up to the pan. It isn’t just a snack; it’s a Blue-Ribbon legacy in the making. Use an heirloom recipe or a newly created innovation of crisp rice.
3. This contest offers four classes, including the “Tag Team” class where a duo (parent/child, grandparent/grandchild, or two best friends) may enter. Each entrant (including children) must have his/her own exhibitor number and entry tag(s). Entry in multiple classes within this division is welcomed with a separate entry tag for each entrant in a class.
4. Class Descriptions -
Heirloom Classic: This class celebrates the traditional 3-ingredient foundation (puffed rice cereal, butter, and marshmallows/fluff). We are looking for the perfect gooey pull and a rich, buttery finish—no peanut butter allowed in this class. In the Written Story, tell us about your recipe: Why is this a winning bar? What is your secret? If it is a true heirloom, briefly share the history. Tell us about yourself and your interest in cooking.
Anything Goes: Total creative freedom! Take the classic crisp rice base and “mix it up” with any combination of flavors, textures, or toppings. We are looking for the most inventive “New Classic” Iowa has ever tasted! In the Written Story, tell us about your recipe: Why is this a winning bar? What are your secret ingredients? Tell us about yourself and your interest in cooking.
State Fair Mashup: Reimagine iconic Iowa State Fair food flavors into a crisp rice square. Make the bar taste like a Caramel Apple, a Lemonade Shake-Up, a Butter Cow, or an Apple Pie. We want the most creative incorporations that make the judges say: “I can’t believe it’s a crisp cereal bar!” In the Written Story, tell us about your iconic State Fair bar: Why did you choose these ingredients? What unique or secret ingredients were used? Tell us about your interest in this specific “mashup.”
Tag Team: “One bar, two personalities.” This class is about collaborative creativity! Teammates work together to combine their favorite flavors, mix-ins, or toppings into one winning bar. In the Written Story, share the relationship of your team (e.g., father/daughter, siblings, best friends, grandparent/grandchild). Briefly write about how you worked together as a team, your secret ingredients, and why your creation should be the winning bar.
5. Each entry should be given a unique, creative crisp bar Name or Slogan.
6. Bars can be in any shape or form. Entries can be presented in any manner according to the recipe to enhance appearance. Simple decoration is allowed.
7. Entries may be displayed on any plate, board, basket, bowl, stand, or tray of your choice.
8. If an entry needs to be refrigerated or frozen, please request this when checking in.
9. Please submit enough samples for up to 8 judges.
10. All recipes should be typed or written in black or blue ink on one side of an 8.5” x 11” sheet of paper. You may include additional pages as needed. Number all pages and include your entrant number (and age, if a youth). Your recipe sheet should begin with your Bar Name/Slogan, followed by a one-paragraph summary of the highlights of your bar and your Written Story. Follow this with the actual recipe, listing all ingredients, quantities, and complete preparation instructions.
11. Entries will be judged on Taste/Flavor Profile (40%), Goopy Factor & Texture (25%), Execution & Visual Appeal (20%) and Written Story (15%).

CLASS

- | | |
|----|-------------------|
| 8 | Heirloom Classic |
| 9 | Anything Goes |
| 10 | State Fair Mashup |
| 11 | Tag Team |

SUNDAY “SNACK-ATTACK” RUMBLE- DIVISION 6 (AY)

Judging: Sunday, August 23 at 2:00 p.m.

Sponsored by **Phil Dicks**

Special Awards

- 1st place overall - \$100 and 2 tickets to the Big Slide
 2nd place overall - \$75 and 2 tickets to the Big Slide
 3rd place overall - \$50 and 2 tickets to the Big Slide
 1st place in each class - 1st Place Rosette Ribbon and Award Certificate
 2nd place in each class - 2nd Place Rosette Ribbon and Award Certificate
 3rd place in each class - 3rd Place Rosette Ribbon and Award Certificate
 Each entrant will receive a kitchen mini spatula.

RULES

1. This division is open to adults and youth ages 6-17. Youth - Please list age on recipe sheet.
2. We are on a high-energy search for Iowa’s next legendary “Signature Brand” snack! This contest celebrates the addictive bites that make the party happen—the munchies people can’t stop eating. From family favorites, secret-recipe “trash mixes,” and flavored popcorn to gourmet pinwheels, pizza bites, and dessert nachos, we want to see your most craveable creations. This is the contest to win so you can market it as a State Fair Winner!
3. Keep it simple and laid-back! You are invited to use original homemade ingredients as you wish. Please indicate that on your recipe so we can give you credit. You can also use “base” ingredients (cereals, pretzels, chips, etc.), provided you transform them into something original. Use your own signature seasoning blends, secret glazes, or creative additions to make the recipe your own. Share the ingredients in your recipe list for the judges to review.
4. Class Descriptions -
Big Crunch: Dry Mixes, Seasoned Nuts, and Popcorn Blends (Example: Maple-Bacon Nut Mix or Dill-Pickle Popcorn).
Salty & Savory: Gourmet Bites, Roll-ups, Pinwheels, and Pizza Bites (Example: Taco Pizza Bites or Pickle-Wrap Pinwheels).
Nacho Rumble: Savory or Sweet “chip and dip” style creations (Example: Loaded Sheet-Pan Nachos or Apple-Pie Dessert Nachos).
Sweet Sneak: Bite-sized Desserts and Dessert Nachos (Example: Cheesecake Stuffed Strawberries or Cookie Dough Truffles).
Tag Team: Any snack style above, created by a Duo (Grandparents/Kids, Parents/Teens, Siblings, or Friends).
5. Any “Tag Team” entry must be unique to this class and cannot be double entered in any other class in this contest.

6. Every entry must have a catchy Product Name or Slogan (e.g., "Cyclone Crunch" or "Grandpa's Midnight Mischief"). Be creative!
7. Entries may be displayed in any manner—branded jars, party bowls, or gift baskets. Simple decorations are allowed.
8. If an entry needs to be refrigerated or frozen, please request this when checking in. Entries that need to be heated are tricky in a microwave, as most entries will cool before judging. If you wish for an entry to be heated, be prepared to share the heating time at the 100% power level when you check in.
9. Please submit enough samples for up to 8 judges.
10. All recipes for your entry should be typed or written in black or blue ink on one side of an 8.5" x 11" sheet of paper. Include your entrant number (Youth ages 6-17, please list age—no names). Your recipe sheet should begin with your Catchy Name, followed by a paragraph that sells your entry to the judges to get them in the right mindset. Then list your actual recipe, listing all ingredients, quantities, and preparation instructions. The last page of your entry should be the Written Story where you briefly answer each of the 4 questions in your own style or story form.
11. THE WRITTEN STORY: Include a one-page story with your recipe. Please answer: (1) What is your "Signature Name" and tell us about its meaning or significance to you? Explain it briefly if needed.; (2) Where did the origin of this snack come from, or share its brief heritage story.; (3) Without giving away the whole secret, what is the one "star ingredient" that makes this addictive?; (4) As a social person, what will your photo caption be when you post your victory selfie today? Even if you are not into social media posting, what would you give as a "one short line" phrase for your entry?
12. Entries will be judged on -
The "Addictive" Flavor Profile (40%): Does the snack have that "can't stop at one" quality? Is the seasoning, glaze, or flavor balance professional and delicious?
Creative Innovation & "Secret" Ingredients (30%): How original is your "twist" on a classic snack? We are looking for a creative use of spices, glazes, or "secret" additions.
Visual Branding & "Fair-Ready" Appearance (20%): Does the catchy name match the look? Is the display (jars, bowls, baskets) professional, decorated, and "Is the display presentation Fair-Ready?"
The Written Story (10%): Sharing the fun and completion of the four questions.

CLASS

- | | |
|----|----------------|
| 12 | Big Crunch |
| 13 | Salty & Savory |
| 14 | Nacho Rumble |
| 15 | Sweet Sneak |
| 16 | Tag Team |

MY IOWA STATE FAIR HEALTHY SNACK MIX - DIVISION 7 (Y)

Judging: Sunday, August 23 at 10:00 a.m.

Sponsored by **Kephart Family**

Special Awards

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

RULES

1. This division is only open to youth ages 17 and under. Please list age on recipe sheet.
2. Snack mix must not require refrigeration and contain no more than 10 ingredients.
3. Present in the container you would transport your healthy snack mix when eating on travels or at the Iowa State Fair.
4. Entries will be judged on Taste (60%), Creativity (20%) and Appearance (20%).

CLASS

- | | |
|----|--------------------------------------|
| 17 | Healthy Snack Mix - age 12 and under |
| 18 | Healthy Snack Mix - age 13-17 |

BEGINNER'S CONTEST - DIVISION 8 (A)

Judging: Sunday, August 16 at 9:00 a.m.

Sponsored by **Darrellyn Knight and Rob Campos**

Special Awards

- 1st place - \$105
2nd place - \$55
3rd place - \$30

RULES

1. This division is limited to adults entering the Food Department for the first time this year. Remember to include your recipe.
2. Bring in any dish of your choice. It can be a dessert, main dish, side or bread. Present like you would serve your dish.
3. Entries will be judged on Taste (80%) and Presentation (20%).

CLASS

- | | |
|----|-----------------|
| 19 | Beginner's Dish |
|----|-----------------|

GOLD(IE'S) QUICK BREADS - DIVISION 9 (A)

Judging: Friday, August 21 at 11:00 a.m.

Sponsored by **Goldie's Ice Cream Shoppe** (Prairie City, IA)

Special Awards

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

RULES

1. Entries must be made from scratch. Entries may not contain yeast.
2. Bread must be baked in a pan suitable for recipe.

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

CLASS

- 20 Banana Bread (without nuts)
- 21 Banana Nut Bread
- 22 Beer Bread
- 23 Boston Brown Bread
- 24 Cheese Bread
- 25 Dried Fruit Bread (date, raisin, cranberry, etc.)
- 26 Fresh Fruit Bread (orange, lemon, etc.)
- 27 Cranberry Orange Bread
- 28 Pumpkin Bread (without nuts)
- 29 Pumpkin Nut Bread
- 30 Pumpkin Fruit Bread (with raisins, etc.)
- 31 Sour Cream Cinnamon Bread
- 32 Vegetable Bread (excludes pumpkin and zucchini)
- 33 Zucchini Bread
- 34 Any Other Quick Bread Loaf
- 35 Bran Muffins (5)
- 36 Fruit Muffins (dried or fresh) (5)
- 37 Nut Muffins (5)
- 38 Vegetable Muffins (5)
- 39 Traditional Corn Bread
- 40 Non-traditional Corn Bread (includes additional ingredients)
- 41 Coffee Cake
- 42 Baking Powder Biscuits (6)
- 43 Traditional Biscuits (5)
- 44 Flavored Biscuits (5)
- 45 Traditional Scones (5)
- 46 Flavored Scones (5)

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

BOB'S RED MILL YEAST BREADS - DIVISION 10 (A)

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

Sponsored by **Bob's Red Mill**

Special Awards

1st place overall - \$125 gift card

2nd place overall - \$75 gift card

3rd place overall - \$50 gift card

Each entrant will receive product coupons.

RULES

1. Entrants must use Bob's Red Mill Flour. Proof of purchase is required. Bob's Red Mill Flour is available in several types and can be found at many grocery stores including Hy-Vee, Fareway, Wal-Mart and Whole Foods.
2. Only breads made with yeast are to be entered in this division.
3. Bread should be baked in a single loaf container approximately 9x5x3 inch or as recipe suggests.
4. In the Bread Machine Class, the entire process is to be done in the machine. This is the only class that allows use of a bread machine.
5. All entries are to be presented on heavy, corrugated cardboard or corrugated cardboard covered with white freezer paper (shining side out). The cardboard should be about **one inch** larger than the baked item.
6. Entries will be judged on Flavor (40%), Texture (40%) and Appearance (20%).

CLASS

- 47 Anadama Bread
- 48 Artisan Bread
- 49 Beer Bread
- 50 Black Olive Pesto Bread
- 51 Braided Bread
- 52 Bread Machine Bread
- 53 Caraway Rye Bread
- 54 Challah Bread
- 55 Cheese Bread
- 56 Cheesy Potato Bread
- 57 Christmas Braid Bread
- 58 Cinnamon Bread
- 59 Dill Batter Bread
- 60 Egg Bread
- 61 English Muffin Bread
- 62 Focaccia Bread
- 63 French Bread
- 64 Gluten Free Bread
- 65 Herb Bread
- 66 Mixed Grain Bread

- 67 Oatmeal Bread
- 68 Pilgrim Bread
- 69 Potato Bread
- 70 Pumpernickel Bread
- 71 Raisin Bread
- 72 Raisin-Cinnamon Bread
- 73 Raisin-Oatmeal Bread
- 74 Rye Bread
- 75 Sally Lunn Bread
- 76 Seven Grain Bread
- 77 Sourdough Bread
- 78 Swedish Limpa Rye Bread
- 79 White Bread
- 80 Whole Wheat Bread
- 81 Yeast Bread Other Than Named

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

BOB'S RED MILL YEAST ROLLS - DIVISION 11 (A)

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

Sponsored by **Bob's Red Mill**

Special Awards

1st place overall - \$125 gift card

2nd place overall - \$75 gift card

3rd place overall - \$50 gift card

Each entrant will receive product coupons.

RULES

1. Entrants must use Bob's Red Mill Flour. Proof of purchase is required. Bob's Red Mill Flour is available in several types and can be found at many grocery stores including Hy-Vee, Fareway, Wal-Mart and Whole Foods.
2. Only rolls made with yeast are to be entered in this division.
3. Except for designated pan roll entries and the coffee cake class, entries must include six unattached rolls/specialties. Pan rolls must be attached.
4. All entries are to be presented on heavy, corrugated cardboard or corrugated cardboard covered with white freezer paper (shining side out). The cardboard should be about **one inch** larger than the baked item.
5. Entries will be judged on Flavor (40%), Texture (40%) and Appearance (20%).

CLASS

- 82 Breadsticks (6)
- 83 Butterhorn Rolls (6)
- 84 Cinnamon Rolls (no nuts, frosted or glazed) (9 rolls attached, using 8x8 inch or 9x9 inch pan)
- 85 Cinnamon Nut Rolls (frosted or glazed) (9 rolls attached, using 8x8 inch or 9x9 inch pan)
- 86 Cinnamon Caramel Rolls (with or without nuts) (9 rolls attached, using 8x8 inch or 9x9 inch pan)
- 87 Cloverleaf Rolls, made with three dough balls (6)
- 88 Coffee Cake, whole cake
- 89 Crescent Rolls (6)
- 90 Croissants (6)
- 91 English Tea Ring
- 92 Hamburger Buns (6)
- 93 Herb Buns (6)
- 94 Hot Cross Buns (6)
- 95 Kolaches (6)
- 96 Parkerhouse Rolls (6)
- 97 Potato Pan Rolls (9 rolls attached, using 8x8 inch or 9x9 inch pan)
- 98 Refrigerated Rolls (9 rolls only, using 8x8 inch or 9x9 inch pan)
- 99 Sweet Potato Rolls (9 rolls attached, using 8x8 inch or 9x9 inch pan)
- 100 White Pan Rolls (9 rolls attached, using 8x8 inch or 9x9 inch pan)
- 101 Whole Wheat Pan Rolls (½ whole wheat) (9 rolls attached, using 8x8 inch or 9x9 inch pan)
- 102 Non-Sweet Yeast Rolls Other Than Named (pan suitable to recipe or 6-8 rolls unattached)
- 103 Sweet Yeast Rolls Other Than Named (pan suitable to recipe or 6-8 rolls unattached)

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

HOMEMADE SOURDOUGH BREAD - DIVISION 12 (A)

Judging: Wednesday, August 19 at 9:30 a.m.

Sponsored by **Pampered Chef - Diane Ward**

Special Awards

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

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

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

RULES

1. Bread must be made with sourdough starter. No yeast.
2. Recipe needs an overnight cold ferment.
3. Entries will be judged on Appearance (25%), Crust (25%), Crumb (25%) and Flavor (25%).

CLASS

- 104 Plain Loaf
- 105 Two or More Inclusions Loaf
- 106 Bagels

GRANDMA BUTORAC'S POVITICA - DIVISION 13 (A)

Judging: Wednesday, August 12 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 Awards1st place - \$752nd place - \$503rd place - \$25**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

107 Grandma's Povitica

BEST IN DOUGH - DIVISION 14 (A)

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

Sponsored by **The Recipe Ames and Cooks' Emporium** (Ames, IA)**Special Awards**1st place overall - Ankarsrum Mixer (\$750 value)1st place in each class - \$50 gift certificate to The Recipe/Cooks' Emporium2nd place in each class - \$25 gift certificate to The Recipe/Cooks' Emporium**RULES**

1. Bake your best bread. Class descriptions are listed below.
2. **Sweet or Savory Loaf (Almost Anything Goes)** -
 - This class is intended for breads with additions or inclusions of any kind, or any loaf of bread that does not fit the other categories.
 - Creativity is encouraged, provided the final product remains clearly identifiable as bread. Dough should primarily consist of flour and liquid, with less than 10% fat or sugar. Enriched doughs are allowed. Cakes, Pastries, Short breads, and other baked goods are not permitted.
 - Entries may include, but are not limited to:
 - Herbs, spices, cheese, nuts, seeds, fruits, vegetables, grains
 - Bread may be yeast-leavened, sourdough-leavened, or chemically leavened with baking soda or baking powder.
 - Entries must follow rules for food safety and preparation. No entries requiring time or temperature control, due to ingredients, are allowed.

This class is the appropriate category for any loaf containing mix-ins, add-ins, flavorings, or color.

3. **Sourdough Loaf (Pure Loaf)** -

- Entries must be a **pure sourdough loaf**, consisting of:
 - Flour
 - Water
 - Salt
 - Natural sourdough starter, that has been in the care of the baker for at least 45 days.
- **No commercial yeast** may be used, only a sourdough starter.
- **No mix-ins, add-ins, fillings, inclusions, or added coloring** are permitted.
- Dough must rely solely on fermentation, shaping, baking technique and overall processes for structure and flavor.
- Decorative scoring and shaping is encouraged; surface designs must be created **only through shaping and scoring**, not through added ingredients or coloring.

Judging Focus

Judging will be based on:

- Flavor of the dough itself
- Quality of crumb structure and fermentation
- Crust development
- Execution, precision, and intentionality of scoring and surface design

*Any sourdough loaf containing mix-ins, inclusions, flavorings, or color must be entered in the **Sweet or Savory (Anything Goes)** class.*

4. **Focaccia Art** -

- Bread must be focaccia: It should be primarily made of Flour, yeast, Water, Olive Oil, and salt, and should be baked into a flat loaf. Sourdough starter or commercially produced yeast may be used.
- Toppings will be allowed for artistic and flavor purposes, but nothing should be mixed in with the dough.
- Entries will be evaluated on both **technical execution and artistic expression**.
- All decorative elements must be edible and baked with the bread.

Judging will consider:

- Quality of the focaccia bake (crumb, crust, hydration)
- Composition, balance, and visual clarity
- Artistic storytelling or imagery created through ingredient placement

5. **Gluten-Free Loaf** -

- Entries must be made entirely without gluten-containing ingredients.
- Recipe submission must clearly explain:
 - Gluten-free flour blends or substitutions used
 - Binding agents or structure-building techniques
- Texture and flavor will be judged within the context of gluten-free baking standards. Crumb development, texture, crust, and flavor will be considered.

6. Your recipe on a 8 1/2 x 11 sheet of paper with all ingredients and steps of preparation from start to finish must be included for all classes.

7. Entries will be judged on Texture (30%), Flavor (30%), Appearance (20%) and Artistic Uniqueness (20%).

CLASS

- 108 Sweet or Savory Loaf (Almost Anything Goes)
- 109 Sourdough Loaf (Pure Loaf)
- 110 Focaccia Art
- 111 Gluten-Free Loaf

YUM! SWEET CORN - DIVISION 15 (A)

Judging: Sunday, August 23 at 10:00 a.m.

Sponsored by **Debra Baumer**

Special Awards

- 1st place - Iowa Hawkeye Cornhole Game
 - 2nd place - Whirley Pop - Stove Top Popcorn Maker
 - 3rd place - Garrett Popcorn (4 oz. pack of 4)
- Each entrant will receive corn holders.

RULES

1. Create your best sweet corn muffins.
2. Entries will be judged on 1 - Creativity of the Muffins (key), 2 - Light and Fluffy Muffins and 3 - Flavor.

CLASS

- 112 Sweet Corn Muffins

GREAT CINNAMON ROLL CHALLENGE OF 2026 - DIVISION 16 (AY)

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

Sponsored by **Jamie Buel**

The Great Iowa Cinnamon Roll Challenge of 2026 celebrates Chuck Offenburger's decades of experience and pursuit of the best cinnamon roll in Iowa. As the former Iowa Boy columnist for the Des Moines Register, Chuck long traversed the state sampling cinnamon rolls and ranking his favorites in the "Roll Poll."

In its fourth year, the 2026 Challenge now features three classes of competition - Cinnamon Lollapalooza joins the Traditional and Caramel categories. Winners receive cash awards in each of the three classes as well as Overall prizes.

As sponsors, we seek to recognize culinary ability, while also attracting new competitors and youth participants to the Fair. Special prizes are reserved for entrants who are 17 or younger and entrants who are entering the Food Contests at the Elwell Family Food Center for the first time in 2026.

Participants who qualify in either of these categories should denote age or first-time entrant status on their submitted recipes. Also, please sign the appropriate form at check-in for youth competitors or first-time entrants.

Also new this year, a special celebrity judge will be announced before the Fair.

Special Awards

- 1st place overall - \$1,500
- 2nd place overall - \$500
- 3rd place overall - \$300
- 1st place in each class - \$500
- 2nd place in each class - \$250
- 3rd place in each class - \$100
- 4th place in each class - \$50

Each entrant will receive a bag of Saigon cinnamon from AllSpice Culinarium.

RULES

1. This division is open to adults and youth. Youth - please list age on recipe sheet. Additional prizes will be provided to youth entrants.
2. **Traditional Frosted Cinnamon Rolls**
 - Cinnamon rolls must be scratch-made and include at a minimum flour, butter, yeast, sugar, and cinnamon. Mashed potatoes (but not mashed sweet potatoes) can be used in the Traditional class.
 - Submit four connected rolls on the plate of your choice.
 - Rolls must feature a cinnamon swirl and layers.
 - Recipe should make a dozen rolls, each at least 3 inches in diameter.
 - Provide complete recipe that details all ingredients as well as proving (rising) and baking times. Also, include frosting, icing and/or topping instructions.
 - Honey and other natural sweeteners can be used.
 - Entries will be judged on Taste (60%), Structure including swirl, layers and softness of the dough without being raw or burned (20%) and Overall Appearance (20%).
3. **Caramel Rolls (with or without pecans)**
 - Caramel rolls (with or without pecans) must be scratch-made and include at a minimum flour, butter, yeast, sugar, and cinnamon. Mashed potatoes (but not mashed sweet potatoes) can be used in this category for the basic dough.
 - Submit four connected rolls on the plate of your choice.
 - Rolls must feature a cinnamon swirl and layers.
 - Recipe should make a dozen rolls with each being at least 3 inches in diameter.
 - Provide complete recipe that details all ingredients as well as proving (rising) and baking times. Also, provide the ingredients and instructions for caramel and any preparation of pecans if used.
 - Pecan is the only nut that can be featured in this category. If using other nuts, please enter in the "Lollapalooza" class.
 - Honey and other natural sweeteners can be used.
 - Entries will be judged on Taste (60%), Structure including swirl, layers and softness of the dough without being raw or burned (20%) and Overall Appearance (20%).
4. **Cinnamon Lollapalooza**
 - Let your creativity sing in this category. Go nuts, get fruity, trot out the herbs, fry up some bacon or chorizo. Have fun, experiment and go wild with your Lollapalooza cinnamon roll that rocks convention and tickles taste buds.
 - Dough must rise regardless of base, which may include yeast, starter (discard), sweet levain, puff pastry or rough puff pastry.
 - Submit at least four rolls on the plate of your choice. They do not need to be connected in this class.

- Cinnamon must be the prominent taste, even if other flavors are used.
- You must have a cinnamon swirl.
- Recipes can incorporate sweet and savory ingredients.
- You can use any kind of nut in this class.
- Provide a detailed recipe listing all ingredients and steps. Include proving (rising) and baking times as well as pan size and preparation.
- Sugar, honey and any other natural sweeteners may be used.
- Entries will be judged on Taste (60%), Overall Appearance (20%) and Creativity (20%).

CLASS

- 113 Traditional Frosted Cinnamon Rolls
114 Caramel Rolls (with or without pecans)
115 Cinnamon Lollapalooza

ANYTHING BUT WHITE BREAD - DIVISION 17 (AY)

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

Sponsored by **Kay Fenton Smith, author of *Baking Blue Ribbons: Stories and Recipes from the Iowa State Fair Food Competitions***
and **Happy DSM Gift Shop** (Valley Junction, IA)

Special Awards

1st place - \$100

2nd place - \$50 gift card to Happy DSM Gift Shop (www.happydsm.com)

3rd place - \$25

Each entrant will receive a coupon from Happy DSM Gift Shop in Valley Junction.

RULES

1. This division is open to adults and youth. Youth - please list age on recipe sheet.
2. We're looking for the best, most creative yeast bread recipes - anything but plain white. Unique flours, grains, and add-ins are encouraged.
3. Entries must be made from scratch.
4. Entries must contain yeast and at least 50% whole grain flour (i.e., no more than 50% white, all-purpose flour).
5. Enter 1 loaf of bread, whether round, rectangular, or other shape. No rolls, coffee cakes, pastries, or other types of yeast baked goods.
6. If entering mini-loaves, at least 3 loaves must be presented.
7. Entries may be displayed on a plate of your choice.
8. Include size of baking pan and number of servings in recipe.
9. Write a brief description of your bread and what makes it a favorite. Include whether your recipe is original or indicate its source.
10. Entries will be judged on: Taste and Texture (60%), Appearance, Uniqueness, and Presentation (30%), Clarity of Recipe and Creativity of Entry Name (10%).

CLASS

- 116 Anything But White Bread

CREATIVE WHOLE GRAIN QUICK BREADS - DIVISION 18 (AY)

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

Sponsored by **Kay Fenton Smith, author of *Baking Blue Ribbons: Stories and Recipes from the Iowa State Fair Food Competitions***
and **Happy DSM Gift Shop** (Valley Junction, IA)

Special Awards

1st place - \$100

2nd place - \$50 gift card to Happy DSM Gift Shop (www.happydsm.com)

3rd place - \$25

Each entrant will receive a coupon from Happy DSM Gift Shop in Valley Junction.

RULES

1. This division is open to adults and youth. Youth - please list age on recipe sheet.
2. We're looking for the best, most creative quick bread recipes. Unique flours, grains, and add-ins are encouraged.
3. Entries must be made from scratch.
4. Entries must be made from at least 50% whole grain flour (i.e., no more than 50% white, all-purpose flour).
5. Enter 1 loaf of bread, whether round, rectangular, or other shape. No muffins, coffee cakes, scones, or other types of quick breads allowed.
6. If entering mini-loaves, at least 3 loaves must be presented.
7. Entries may be displayed on a plate of your choice.
8. Include size of baking pan and number of servings in recipe.
9. Write a brief description of your bread and what makes it a favorite. Include whether your recipe is original or indicate its source.
10. Entries will be judged on: Taste and Texture (60%), Appearance, Uniqueness, and Presentation (30%), Clarity of Recipe and Creativity of Entry Name (10%).

CLASS

- 117 Creative Whole Grain Quick Breads

CAKE TAKES THE GOLD(IE'S) - DIVISION 19 (A)

Judging: Thursday, August 13 at 11:00 a.m.

Sponsored by **Goldie's Ice Cream Shoppe** (Prairie City, IA)

Special Awards

1st place overall in each subdivision - \$100

2nd place overall in each subdivision - \$50

3rd place overall in each subdivision - \$25

1st place in each class - \$25 gift card to Goldie's Ice Cream Shoppe

Each entrant will receive a \$5 gift card to Goldie's Ice Cream Shoppe

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. All entries are to be presented on heavy, corrugated cardboard or corrugated cardboard covered with white freezer paper (shining side out). The cardboard should be about **one inch** larger than the baked item. No cake stands are allowed.
7. Plastic cake covers may be used when entering cakes.
8. Note: Freezing or refrigerating cakes before judging may cause frosting to sweat or cake to become soggy and the cakes may not be up to standards of freshly baked cakes.
9. Entries will be judged on Texture (50%), General Appearance (25%) and Flavor / Aroma (25%).

CLASS

Layer Cakes (two or three layers each)

- 118 Black Forest Cake
- 119 Burnt Sugar Cake
- 120 Butter Cake
- 121 Butter Pecan Cake
- 122 Cake Mix Fix-Up
- 123 Caramel Cake
- 124 Carrot Cake (frosted)
- 125 Chocolate Cake (frosted)
- 126 Chocolate Fudge Cake
- 127 Chocolate Sour Cream Cake
- 128 Coconut Cake
- 129 Coconut Cake with Lemon Filling
- 130 German Chocolate (traditional, 3 layers)
- 131 Italian Creme Cake
- 132 Maple Nut Cake
- 133 Marble Cake
- 134 Pink Champagne Cake
- 135 Red Waldorf Cake
- 136 Spice Cake (frosted)
- 137 Triple Layer Lemon Cake
- 138 Whipped Cream Cake
- 139 White Cake
- 140 Yellow Cake (frosted)
- 141 Split Layer Cake
- 142 Layer Cake Other Than Named

One Layer Cakes And Cupcakes

- 143 Angel Food Cake
- 144 Applesauce Cake
- 145 Bundt Cake
- 146 Cake Rolls
- 147 Carrot Cake (frosted)
- 148 Chiffon Cake
- 149 Chocolate Cake
- 150 Coffee Cake (non-yeast)
- 151 Creations with Cake Mixes
- 152 Cupcakes (six on a plate)
- 153 Filled Cupcakes (six on a plate)
- 154 Gingerbread
- 155 Oatmeal Cake
- 156 Pineapple Upside Down Cake
- 157 Pound Cake (unfrosted)
- 158 Praline Cake
- 159 Raw Apple Cake
- 160 Rhubarb Cake
- 161 Wacky Cake
- 162 Any Fruit Cake
- 163 Cake Other Than Named (frosted or unfrosted)

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

COMFY COFFEE CAKE - DIVISION 20 (A)

Judging: Saturday, August 15 at 1:00 p.m.

Sponsored by **Two Chicks from the Sticks**

Special Awards

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

RULES

1. Create your best coffee cake. No commercial mixes.
2. Must write a good story (true or made up) to go with your coffee cake.

3. Gluten free is accepted.
4. Present six pieces minimum.
5. Entries will be judged on Taste (50%), Appearance (25%) and Story (25%).

CLASS

164 Coffee Cake

THE HESITANT BAKER COMPETITION - DIVISION 21 (A)

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

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

Special Awards

1st place - \$400
2nd place - \$100
3rd place - \$25

RULES

1. Entry must be a sheet cake. We strongly urge you to incorporate the use of a cake mix.
2. Frosting must be homemade. Include on recipe all steps and ingredients.
3. Include a name on the cake, such as: Congratulations on Your Graduation Max! or Happy 21st Birthday Pat!
4. Please write a story about your cake on a 8 ½ x 11 sheet of paper and attach to your recipe.
5. Entries will be judged on Appearance (45%), Taste (45%) and Story (10%).

CLASS

165 Decorated Sheet Cake

LIFE IS BETTER WITH CAKE - DIVISION 22 (A)

Judging: Friday, August 21 at 11:00 a.m.

Sponsored by **Michael & Debra Ross**

Special Awards

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

RULES

1. Cakes must be made from scratch. Edible garnishes are preferred.
2. Layered cakes should be frosted and covered completely.
3. Include recipe for both cake and frosting.
4. Present entry on a cake platter, display plate or covered cake board.
5. Entries will be judged on Taste (50%), Texture (25%), Appearance (15%) and Creativity (10%).

CLASS

166 Single Layer Cake
167 Two Layer Cake
168 Jelly Roll

WE LIKE BIG BUNDTS - DIVISION 23 (A)

Judging: Sunday, August 16 at 1:00 p.m.

Sponsored by **Darrellyn Knight and Rob Campos**

Special Awards

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

RULES

1. Create your best bundt cake.
2. Entries will be judged on Taste (75%) and Presentation (25%).

CLASS

169 Scratch Cakes
170 Cake Mix Fix Ups

"THE SWEETEST ROOT" CARROT CAKE - DIVISION 24 (A)

Judging: Thursday, August 13 at 9:30 a.m.

Sponsored by **Glorious Desserts** (Windsor Heights, IA)

Special Awards

1st place - \$200
2nd place - \$50
3rd place - \$25

RULES

1. Entry must be made from scratch with a clear and accurate recipe submitted.
2. No use of cayenne pepper or hot spices.
3. Entries will be judged on: Moistness, Flavor Balance, Texture and Presentation.

CLASS

171 Sweetest Root Carrot Cake

DECORATED CAKES - DIVISION 25 (A)

Judging: Monday, August 10 at 11:00 a.m.

Sponsored by **Beyond Elegance** (New Sharon, IA) and **Glorious Desserts** (Windsor Heights, IA)

Special Awards

- 1st place Wedding Cakes Class in Professional - \$50 from Beyond Elegance
- 2nd place Wedding Cakes Class in Professional - \$40 from Beyond Elegance
- 3rd place Wedding Cakes Class in Professional - \$25 from Beyond Elegance
- 1st place overall single competitor created (no teams) - \$250 from Glorious Desserts
- 2nd place overall single competitor created (no teams) - \$75 from Glorious Desserts
- 3rd place overall single competitor created (no teams) - \$25 from Glorious Desserts

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 10 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.
Displayed cakes may be claimed on Monday, August 24 from Noon until 6:00 p.m. Cakes not picked up by 6:00 p.m. will be disposed of unless prior arrangements are made with the superintendent.
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.

- 172 Sculpted Cake
- 173 Single Cake
- 174 Tiered Cake
- 175 Cookies, Cupcakes, Petit Fours, Cake Balls
- 176 Sugar Artistry
- 177 Wedding Cakes (traditional, modern or alternative)

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

- 178 Sculpted Cake
- 179 Single Cake
- 180 Tiered Cake
- 181 Cookies, Cupcakes, Petit Fours, Cake Balls
- 182 Sugar Artistry
- 183 Wedding Cakes (traditional, modern or alternative)

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

YOUTH DECORATED CAKES - DIVISION 26 (Y)

Judging: Monday, August 10 at 12:30 p.m.

Sponsored by **Butter Sweet Custom Bakery** (Ankeny, IA)

Special Awards

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

RULES

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

2. Entries must be in place by 10:45 a.m. on Monday, August 10 for judging.
3. Cakes should be original designs.
4. Cakes should be displayed on a commercial or hand-made presentation board with dimensions measuring between two and four inches larger than the cake. Ribbon edging is allowed. Foil covered boards will be allowed.
5. Cakes will be judged on visual effect and will not be cut; therefore, Styrofoam dummies may be used and are encouraged.
6. 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.
7. 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. Non-winning entries will be allowed to be displayed outside of the display cabinets, but will be at the entrant's risk.
Displayed cakes may be claimed on Monday, August 24 from Noon until 6:00 p.m. Cakes not picked up by 6:00 p.m. will be disposed of unless prior arrangements are made with the superintendent.
8. 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.
9. 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.
10. 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.
11. 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).
12. Class descriptions are as follows:

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

Single Cake: open to technique; one or more layer

Tiered Cake: open to technique; a tiered cake is made of multiple cakes stacked and different sizes, for example an 8" round layered cake with a 6" round layered cake on top. Cakes that do not have at least two different sizes will be moved to single cake class and judged based on that class criteria

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

CLASS

- | | |
|-----|---------------|
| 184 | Sculpted Cake |
| 185 | Single Cake |
| 186 | Tiered Cake |

BRET & AMY DOERRING UGLIEST CAKE - DIVISION 27 (Y)

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

Sponsored by **Bret & Amy Doerring**

Special Awards

1st place in each class - \$500

2nd place in each class - \$250

3rd place in each class - \$125

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

RULES

1. This division is only open to youth ages 7-17. Please list age on ingredient list.
2. A real cake must be used. No cakes are to be longer than 18 inches.
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. Ugly as can be, but not obnoxious. Entries will be judged on appearance only.

CLASS

- | | |
|-----|---------------------------|
| 187 | Ugliest Cake (ages 7-11) |
| 188 | Ugliest Cake (ages 12-17) |

ANIMAL FACE CAKES - DIVISION 28 (Y)

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

Sponsored by **Blank Park Zoo** (Des Moines, IA)

Special Awards

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

2nd place - Blank Park Zoo Gift Basket

3rd place - Blank Park Zoo Family Four Pack

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

RULES

1. This division is only open to youth ages 6-13. Please list age on recipe sheet.
2. Make a single layer, nine inch cake (can be from a mix).
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

- | | |
|-----|---------------------|
| 189 | My Animal Face Cake |
|-----|---------------------|

LET THE KIDS EAT CAKE - DIVISION 29 (Y)

Judging: Friday, August 21 at 12:30 p.m.

Sponsored by **Michael & Debra Ross**

Special Awards

1st place overall - \$200

2nd place overall - \$125

3rd place overall - \$75

RULES

1. This division is only open to youth. Please list age on recipe sheet.
2. Layered cakes must be made from scratch. Cakes made from box mixes must have a creative twist.
3. Cakes should be frosted.
4. Include recipe for both cake and frosting.
5. Present entry on a cake platter, display plate or covered cake board.
6. Entries will be judged on Taste (50%), Texture (25%), Appearance (15%) and Creativity (10%).

CLASS

- | | |
|-----|-----------------------------------|
| 190 | Single Layer Cake (age 4-10) |
| 191 | Single Layer Cake (age 11-17) |
| 192 | Two Layer Cake (age 4-10) |
| 193 | Two Layer Cake (age 11-17) |
| 194 | Creative with Box Mix (age 4-10) |
| 195 | Creative with Box Mix (age 11-17) |

PIPER'S HOMEMADE CANDIES - DIVISION 30 (A)

Judging: Thursday, August 20 at 3:00 p.m.

Sponsored by **Piper's Homemade Candies** (Chariton, IA)

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 ¼ lb. box of Piper's Homemade Candies.

RULES

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

CLASS

- | | |
|-----|------------------|
| 196 | Caramels |
| 197 | Classic Candies |
| 198 | Creative Candies |
| 199 | Divinity |
| 200 | Fudges |
| 201 | Pralines |

BUD ELWELL'S OLD FASHIONED FUDGE - DIVISION 31 (A)

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

Sponsored by the **Elwell Family**

Special Awards

1st place - \$250

2nd place - \$100

3rd place - \$50

RULES

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

CLASS

- | | |
|-----|----------------------------------|
| 202 | Bud Elwell's Old Fashioned Fudge |
|-----|----------------------------------|

CANDY CHEMISTRY - DIVISION 32 (Y)

Judging: Saturday, August 22 at 10:30 a.m.

Sponsored by **Science Center of Iowa** (Des Moines, IA)

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 list age on recipe sheet.
2. Enter an original creation that can be considered "candy" or sweets; parental guidance is allowed.

3. Entries will be judged on Taste (60%) and Creativity (40%).

CLASS

- 203 Candy Chemistry (ages 5-8)
204 Candy Chemistry (ages 9-12)

BE CREATIVE WITH MRS. WAGES® - DIVISION 33 (A)

Judging: Tuesday, August 18 at 10:30 a.m.

Sponsored by **Mrs. Wages®**

Special Awards

- 1st place in each class - \$350 and a Mrs. Wages® gift basket plus featured recipe on Mrs. Wages® website and social media
2nd place in each class - \$100 and a Mrs. Wages® gift basket
3rd place in each class - \$50 and a Mrs. Wages® gift basket

RULES

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

CLASS

- 205 Fruit or Jam
206 Pickles or Tomatoes

FAMOUS DAVE'S CANNED PICKLES - DIVISION 34 (A)

Judging: Tuesday, August 11 at 10:30 a.m.

Sponsored by **Mueller-Yurgae Associates - Famous Dave's**

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 5% 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. Include in recipe all steps of processing.
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

- 207 Bread & Butter
208 Kosher Dill, whole, pint or quart jar
209 Quick Fresh-Pack Dill (not fermented), whole (quart jar) or sliced horizontally or circular (pint jar)
210 Reduced Sodium Sweet, sliced horizontally or circular
211 Sour, sliced horizontally or circular
212 Sweet, sliced horizontally or circular
213 Sweet, whole
214 Cucumber Pickles Other Than Named, pint or quart jar

Vegetable Pickles

- 215 Asparagus
216 Beets, sliced
217 Beets, whole
218 Carrots
219 Dilled Green or Yellow (Wax) Beans
220 Green Tomatoes
221 Hot Peppers
222 Mild to Medium Peppers
223 Mixed Vegetables, without cucumbers
224 Squash Bread & Butter (zucchini or yellow summer squash)
225 Zucchini
226 Vegetable Pickles Other Than Named, no cucumbers

Fruit Pickles

- 227 Spiced Apple Rings (food coloring optional)
228 Spiced Peaches
229 Watermelon Rind (food coloring optional)
230 Fruit Pickles Other Than Named, pint or quart jar

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

FLEET FARM CANNED RELISHES - DIVISION 35 (A)

Judging: Tuesday, 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.

RULES

1. Relishes - Chopped vegetables and/or fruits cooked in 5% 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. Include in recipe all steps of processing.
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

231 Beet
232 Bell Pepper
233 Chili Sauce
234 Chow-Chow
235 Chutney
236 Corn
237 Dill
238 Dixie
239 End-of-the-Garden
240 Hot Pepper
241 Onion
242 Piccalilli
243 Pickle (sweet)
244 Zucchini
245 Relish Other Than Named

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

FLEET FARM CANNED SAVORY SAUCES, MEATS & POULTRY - DIVISION 36 (A)

Judging: Tuesday, August 11 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.

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. Include in recipe all steps of processing.
2. Entries must be canned in pint or quart jars, except where otherwise specified.
3. **Any salsa recipe is permitted as long as USDA guidelines are followed.**
4. Entries in the Salsa and Tomato Catsup Classes will be tasted.
5. Savory sauces are sauces that are not sweet; however they may include sugar as an ingredient to enhance flavor.
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

246 Beef
247 Chicken or Turkey
248 Fish
249 Mincemeat
250 Salsa
251 Spaghetti Sauce without Meat
252 Strips, Cubes or Chunks of Meat (beef, veal, pork, lamb or deer)
253 Tomato Catsup
254 Tomato Sauce (seasoned), pint jar

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

FLEET FARM CANNED FRUITS - DIVISION 37 (A)

Judging: Tuesday, August 11 at 2:00 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.

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. Include in recipe all steps of processing.

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

- 255 Apple Juice
- 256 Apples
- 257 Applesauce
- 258 Berries
- 259 Grape Juice
- 260 Peaches
- 261 Pears
- 262 Pie Filling
- 263 Pineapple
- 264 Plums
- 265 Rhubarb
- 266 Spiced Apple Rings (no vinegar; food coloring optional), pint jar
- 267 Fruits (except berries) Other Than Named

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

FLEET FARM CANNED VEGETABLES - DIVISION 38 (A)

Judging: Tuesday, 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.

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. Include in recipe all steps of processing.
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

- 268 Asparagus Spears
- 269 Beets (whole or sliced)
- 270 Carrots
- 271 Corn with Red Peppers
- 272 Green Beans
- 273 Mixed Vegetables
- 274 Okra
- 275 Sauerkraut (fermented)
- 276 Shelled Green Peas
- 277 Sweet Peppers (in water), pint jar
- 278 Tomato and Vegetable Juice Blend
- 279 Tomato Juice
- 280 Tomatoes (whole, not cherry or grape)
- 281 Tomatoes Stewed
- 282 Vegetable Soup (no meat)
- 283 White Potatoes (cubed or whole)
- 284 Whole Kernel Corn
- 285 Yellow (Wax) Beans

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

FLEET FARM CLASSIC IOWA CANNED JELLIES - DIVISION 39 (A)

Judging: Wednesday, August 12 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 Wine Jelly - \$20 from **Ileen M. Wallace, in memory of her parents Ervin E. and Elma D. Wilson**
- Each entrant will receive a coupon.

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. Include in recipe all steps of processing.
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

- 286 Apple
 - 287 Bell Pepper
 - 288 Black Raspberry
 - 289 Blackberry
 - 290 Cherry
 - 291 Combination of Three or More Fruits
 - 292 Combination of Two Fruits
 - 293 Concord Grape
 - 294 Crab Apple
 - 295 Dandelion
 - 296 Elderberry
 - 297 Gooseberry
 - 298 Grape other than Concord
 - 299 Grape-Plum
 - 300 Grapefruit
 - 301 Herb Jelly (food coloring optional)
 - 302 Mulberry
 - 303 Peach
 - 304 Pepper (food coloring optional)
 - 305 Plum
 - 306 Red Currant
 - 307 Red Raspberry
 - 308 Rhubarb
 - 309 Rose Petal
 - 310 Sour Cherry
 - 311 Strawberry
 - 312 Strawberry-Rhubarb
 - 313 Triple Cherry
 - 314 Vegetable
 - 315 Violet
 - 316 Watermelon
 - 317 Wild Berries of Iowa
 - 318 Wild Black Raspberry
 - 319 Wine
 - 320 Jellies Other Than Named (except freezer jellies)
- Sweepstakes, \$10 and Rosette; Reserve Sweepstakes, \$5 and Rosette

FLEET FARM CLASSIC IOWA CANNED JAMS - DIVISION 40 (A)

Judging: Wednesday, August 12 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.

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. Include in recipe all steps of processing.
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

- 321 Apple
- 322 Apricot
- 323 Black Raspberry
- 324 Blackberry
- 325 Blueberry
- 326 Cherry
- 327 Gooseberry
- 328 Grape
- 329 Hot Pepper
- 330 Kiwi
- 331 Mt. Ranier Cherry
- 332 Mulberry
- 333 Peach
- 334 Pear
- 335 Pear-Apple
- 336 Pineapple
- 337 Plum (other than wild or red plum)
- 338 Red Plum
- 339 Red Raspberry

- 340 Rhubarb
 - 341 Rhubarb-Raspberry
 - 342 Rhubarb-Strawberry
 - 343 Sour Cherry
 - 344 Spiced Blueberry
 - 345 Spiced Tomato
 - 346 Strawberry
 - 347 Strawberry-Kiwi
 - 348 Sugar Free
 - 349 Sweet Sauces/Topping (for ice cream and other desserts), half-pint jar
 - 350 Three or More Fruits
 - 351 Triple Cherry
 - 352 Two Fruits Other Than Named Combinations
 - 353 Vegetable
 - 354 Wild Blackberry
 - 355 Wild Plum
 - 356 Jams Other Than Named (except freezer jams)
- Sweepstakes, \$10 and Rosette; Reserve Sweepstakes, \$5 and Rosette

FLEET FARM CANNED PRESERVES - DIVISION 41 (A)

Judging: Tuesday, August 11 at 2:00 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.

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. Include in recipe all steps of processing.
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

- 357 Apricot
- 358 Black Raspberry
- 359 Blackberry
- 360 Cherry
- 361 Peach
- 362 Pineapple
- 363 Plum
- 364 Red Raspberry
- 365 Red Tomato
- 366 Strawberry
- 367 Yellow Tomato
- 368 Preserves Other Than Named

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

FLEET FARM CANNED FRUIT BUTTERS - DIVISION 42 (A)

Judging: Wednesday, August 12 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.

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. Include in recipe all steps of processing.
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

- 369 Apple
- 370 Apricot
- 371 Peach
- 372 Pear
- 373 Plum
- 374 Rhubarb
- 375 Fruit Butters Other Than Named

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

FLEET FARM CANNED CONSERVES - DIVISION 43 (A)

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

Sponsored by **Fleet Farm**

Special Awards

- 1st place overall - \$150 gift card
2nd place overall - \$100 gift card
3rd place overall - \$50 gift card
Each entrant will receive a coupon.

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. Include in recipe all steps of processing.
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

- 376 Apple
377 Apricot
378 Apricot in Combination
379 Peach
380 Peach in Combination
381 Pear
382 Rhubarb in Combination
383 Fruit Other Than Named
384 Fruit in Combination Other Than Named

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

FLEET FARM CANNED MARMALADES - DIVISION 44 (A)

Judging: Wednesday, August 12 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.

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. Include in recipe all steps of processing.
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

- 385 Grapefruit
386 Lemon
387 Lime
388 Orange
389 Marmalades Other Than Named

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

FLEET FARM FRESH PRESERVING FOR YOUTH - DIVISION 45 (Y)

Judging: Tuesday, 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.

RULES

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

CLASS

- 390 Butters, canned in half pint jars
391 Jams, canned in half pint jars
392 Jellies, canned in half pint jars
393 Preserves, canned in half pint jars
394 Pickles, canned in pint jars, using 5% vinegar
395 Relishes, canned in pint jars, using 5% vinegar
396 Fruits, canned in pint or quart jars
397 Vegetables, canned in pint or quart jars

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

SCENIC VALLEY PUMPKIN PATCH COOKIES - DIVISION 46 (A)

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

Sponsored by **Boone & Scenic Valley Railroad & Museum** (Boone, IA)

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 six small or three 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

398 Pumpkin Patch Cookies

O COME ALL YE COOKIES - DIVISION 47 (A)

Judging: Sunday, August 16 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 (50%), Appearance (25%) and Creativity (25%).

CLASS

399 Christmas Cookie Plate
400 Other Holiday Cookie Plate

MACARONS OR MACAROONS - DIVISION 48 (A)

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

Sponsored by **Sift n Sprinkle Bakery** (Des Moines, IA)

Special Awards

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

RULES

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

CLASS

401 Macarons
402 Macaroons

H&R BLOCK LOGO COOKIE CONTEST - DIVISION 49 (A)

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

Sponsored by **H&R Block Des Moines**

Special Awards

1st place - Free tax return for tax year 2026 (up to \$300)
2nd place - \$75 off tax return for tax year 2026
3rd place - \$40 off tax return for tax year 2026
Each entrant will receive \$25 off tax return for tax year 2026.

RULES

1. Present one large cookie (2.5" to 5" diameter) on a white plate.
2. Cookie must have an original design of the H&R Block logo. Cookie can be in the shape of the logo or decorated.
3. Entries will be judged on Most Original (100%).

CLASS

403 H&R Block Cookie

SCOTCHAROO SNACKDOWN - DIVISION 50 (A)

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

Sponsored by **William Moore**

Special Awards

1st place - \$100
2nd place - \$50
3rd place - \$20

RULES

1. Enter your recipe for a classic scotcharoo. Recipe to be included.
2. Present 6-8 Scotcharoos on a plate of your choice, remembering appearance is being judged. Creativity is welcomed.
3. Entries will be judged on Taste (50%), Texture i.e. Softness/Chewiness (40%) and Appearance (10%).

CLASS

404 Scotcharoo SnackDown

MY FAVORITE SCOTCHAROOS - DIVISION 51 (A)

Judging: Friday, August 21 at 11:30 a.m.

Sponsored by the **Kephart Family**

Special Awards

1st place - \$25

2nd place - \$15

3rd place - \$10

RULES

1. Create your favorite scotcharoos.
2. Present six scotcharoos on a plate.
3. Entries will be judged on Taste (60%), Creativity (25%) and Appearance (15%).

CLASS

405 Scotcharoos

MIDWEST LIVING COOKIES - DIVISION 52 (AY)

Judging: Wednesday, August 19 at 10:00 a.m. (Bar; Rolled, Molded & Pressed; Global) and

Thursday, August 20 at 10:00 a.m. (Drop; Health; Refrigerated & Rolled; Cake Mix or Muffin Mix; Youth)

Sponsored by **Midwest Living Magazine**

Special Awards

1st place overall cookie - \$500

2nd place overall cookie - \$350

3rd place overall cookie - \$150

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 - please list age on recipe sheet.
2. Present six cookies on a small or luncheon size (no dinner size) white plate. Styrofoam, plastic or heavy-duty paper is preferred but not required.
3. All cookies must be unfrosted, unless frosting is specifically indicated in the class. Frosting must be homemade and may cover the whole cookie. Frosting is considered a layer in the Two, Three and Four Layer Bar classes.
4. All cookies may have garnish, which must be edible. A light drizzle is a garnish. Partially dipping cookies is acceptable as a garnish.
5. State kind of shortening or butter, etc. used in recipe.
6. Do not enter any bars or cookies in the Other Than Named Class if there is already a class for them.
7. There will be a 1st, 2nd and 3rd place chosen from each class. The 1st place winners will be in the running for the Overall Cookie awards.
8. Entries will be judged on Flavor (40%), Texture (40%) and General Appearance (20%).

CLASS

Bar Cookies - batter or dough baked in a pan

- 406 Apple Bars (frosted or unfrosted)
- 407 Blondies
- 408 Brownies, Frosted (with or without nuts)
- 409 Brownies, Unfrosted (with or without nuts)
- 410 Brownies, Flavored (frosted or unfrosted; with or without nuts; such as mint, caramel, raspberry, swirled, etc.)
- 411 Butterscotch Bars
- 412 Dream Bars
- 413 Jam Bars
- 414 Lemon Bars
- 415 Peanut Butter Bars
- 416 Pecan Bars
- 417 Pumpkin Bars (frosted or unfrosted)
- 418 Rice Krispy Bars
- 419 Scotcharoos
- 420 Toffee Bars (2-4 layers)
- 421 One-Layer Bar Cookies Other Than Named
- 422 Two-Layer Bar Cookies Other Than Named
- 423 Three-Layer Bar Cookies Other Than Named (layers or layer ingredients can repeat)
- 424 Four-or-More-Layer Bar Cookies Other Than Named (layers or layer ingredients can repeat)

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

- 425 BonBon Cookies (a rounded cookie that is dipped or glazed, any flavor)
- 426 Chocolate Crinkles
- 427 Coconut Cookies
- 428 Crackles/Crinkles (any flavor except chocolate)
- 429 Filled Cookies (not sandwich or thumbprint; the filling should be fully enclosed in the cookie)
- 430 Gingersnaps
- 431 Molasses Cookies
- 432 Peanut Blossoms
- 433 Peanut Butter Balls
- 434 Peanut Butter Cookies
- 435 Pecan Tassies
- 436 Savory (cookies featuring cheese, herbs, nuts, seeds, dried fruit, olives or other savory ingredients, that you might serve with a drink before dinner)
- 437 Shortbread, Flavored (such as almond, lemon, etc.)
- 438 Shortbread, Plain
- 439 Snickerdoodles

- 440 Snowball Cookies
- 441 Spice Cookies (not a gingersnap, gingerbread cut-out or molasses cookie)
- 442 Spritz Cookies
- 443 Sugar Cookies (not rolled or cut)
- 444 Thumbprint (any filling permitted)
- 445 Molded or Pressed Cookies Other Than Named

Global Cookies

- 446 Biscotti (any flavor)
- 447 Chinese Almond Cookies
- 448 German
- 449 Italian
- 450 Latin American (Mexico, Central America or South America)
- 451 Macarons (French-style)
- 452 Scandinavian
- 453 Global Cookies Other Than Named

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

- 454 Butterscotch Drop Cookies
- 455 Chocolate Base Cookies (chocolate-flavor dough; frosted or unfrosted)
- 456 Chocolate Chip Cookies, With Nuts (traditional)
- 457 Chocolate Chip Cookies, Without Nuts (traditional)
- 458 Coconut Macaroons
- 459 Cranberry Orange Sandies
- 460 Dried Fruit Cookies (other than Oatmeal Raisin)
- 461 Frosted Drop Cookies (any flavor not listed)
- 462 M&M Cookies
- 463 Meringue Drop Cookies (any flavor)
- 464 Monster Cookies
- 465 No-Bake Cookies
- 466 Oatmeal Butterscotch Cookies
- 467 Oatmeal Butterscotch Nut Cookies
- 468 Oatmeal Chocolate Chip Cookies (no nuts)
- 469 Oatmeal Chocolate Chip Nut Cookies
- 470 Oatmeal Raisin Cookies (no nuts)
- 471 Oatmeal Raisin Nut Cookies
- 472 Oatmeal Cookies (other than named)
- 473 Peanut Butter Base Cookies (peanut butter-flavor dough, other than Monster)
- 474 Potato Chip Cookies
- 475 Pumpkin Spice Cookies
- 476 Ranger Cookies
- 477 Sour Cream Drop Cookies (frosted or unfrosted)
- 478 Spiced Drop Cookies (frosted or unfrosted)
- 479 Sugar Cookies (frosted or unfrosted)
- 480 White Chocolate Cookies (no nuts)
- 481 White Chocolate Nut Cookies
- 482 Drop Cookies Other Than Named (frosted or unfrosted)

Health Cookies

- 483 Cookies Made with a Sugar Substitute
- 484 Gluten Free
- 485 Vegan (no animal-based products, such as eggs, honey or dairy)
- 486 Whole Grain (flour(s) must be at least 50% whole grain)

Refrigerated & Rolled Cookies

- 487 Icebox (sliced)
- 488 Rolled Gingerbread
- 489 Rolled Sugar, Frosted
- 490 Rolled Sugar, Unfrosted
- 491 Sandwich Cookies
- 492 Rolled Cookies Other Than Named (frosted or unfrosted)

Cake Mix, Muffin Mix or Brownie Mix Cookies

- 493 Bar (frosted or unfrosted)
- 494 Drop (brownie mix only; frosted or unfrosted)
- 495 Shaped (frosted or unfrosted)

Youth Entries

- 496 Bar Cookie (age 12 and under)
- 497 Bar Cookie (age 13-17)
- 498 Drop Cookie (age 12 and under)
- 499 Drop Cookie (age 13-17)
- 500 Rolled Cookie (age 12 and under)
- 501 Rolled Cookie (age 13-17)
- 502 Unbaked Cookie (age 12 and under)
- 503 Unbaked Cookie (age 13-17)
- 504 Cookies Other Than Named (age 12 and under)
- 505 Cookies Other Than Named (age 13-17)

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

KID SPONSORED COOKIE CHAMPIONSHIP - DIVISION 53 (Y)

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

Sponsored by **M & M Creations - Mia Frangopol & Marna Davenport**

A kid-sponsored contest just for kids!

Mia has been baking cookies since before she could even read the recipe by herself. Bake up your favorite cookie and HAVE FUN!

Special Awards

1st place overall - \$100, chef's apron, blue rosette ribbon and certificate

2nd place overall - \$50, chef's apron, red rosette ribbon and certificate

3rd place overall - \$25, chef's apron, white rosette ribbon and certificate

1st place in each class - award ribbon

2nd place in each class - award ribbon

3rd place in each class - award ribbon

Each entrant will receive a participant medal.

RULES

1. This division is only open to youth ages 5-17. Please list age on recipe sheet.

2. Here are the guidelines for each cookie type - Molded, Rolled and Drop:

Molded cookies are made from a stiff dough that is formed by hand into little balls, crescents, canes and other shapes before being placed on the baking sheet.

Rolled cookies are made by using a rolling pin to flatten a stiff dough, which is then cut into interesting shapes with cookie cutters, a knife or a pastry wheel. The alternative is to shape the dough into logs and to slice it thinly before baking.

Drop cookies are made by dropping spoonful's of dough directly onto a baking sheet.

3. Please present 8 cookies. Cookies can be entered on any type of plate to enhance presentation. Special points are awarded on the creative appearance and presentation of your entry in a way that will enhance eating first with your eyes.

4. A paragraph or story (one page or less) is required for each entry. Your story should include (1) information about your cookie and any background story you'd like to share (2) why your cookie is a winner and (3) information about you and your interest or passion in cookies and cooking (drawings are welcomed). Youngest entrants will need parents to help with writing – We welcome parental help as needed to help the children tell the story.

5. Entries will be judged on Taste/Flavor (75%), Appearance/Presentation (15%) and Written Story (10%).

CLASS

Molded Cookies

506 Ages 5-8

507 Ages 9-12

508 Ages 13-17

Rolled Cookies

509 Ages 5-8

510 Ages 9-12

511 Ages 13-17

Drop Cookies

512 Ages 5-8

513 Ages 9-12

514 Ages 13-17

KIDS H&R BLOCK LOGO COOKIE CONTEST - DIVISION 54 (Y)

Judging: Thursday, August 13 at 9:30 a.m.

Sponsored by **H&R Block Des Moines**

Special Awards

1st place - Free tax return for tax year 2026 (up to \$300)

2nd place - \$75 off tax return for tax year 2026

3rd place - \$40 off tax return for tax year 2026

Each entrant will receive \$25 off tax return for tax year 2026.

RULES

1. This division is only open to youth age 17 and under. Please list age on recipe sheet.

2. Present one large cookie (2.5" to 5" diameter) on a white plate.

3. Cookie must have an original design of the H&R Block logo. Cookie can be in the shape of the logo or decorated.

4. Entries will be judged on Most Original (100%).

CLASS

515 Kids H&R Block Cookie

KIDS SCOTCHAROO SNACKDOWN - DIVISION 55 (Y)

Judging: Saturday, August 15 at 10:00 a.m.

Sponsored by **William Moore**

Special Awards

1st place - \$50

2nd place - \$25

3rd place - \$10

RULES

1. This division is only open to youth age 12-17. Please list age on recipe sheet.

2. Enter your recipe for a classic scotcharoo. Recipe to be included.

3. Present 6-8 Scotcharoos on a plate of your choice, remembering appearance is being judged. Creativity is welcomed.

4. Entries will be judged on Taste (50%), Texture i.e. Softness/Chewiness (40%) and Appearance (10%).

CLASS

516 Kids Scotcharoo SnackDown

TAMMIE'S NO BAKE DESSERTS - DIVISION 56 (A)

Judging: Thursday, August 13 at 9:30 a.m.

Sponsored by the **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

517 No Bake Dessert

BEST FRUIT COBBLER, BETTIE OR BUCKLE - DIVISION 57 (A)

Judging: Sunday, August 16 at 12:30 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

518 Best Fruit Dessert

ALWAYS ROOM FOR DESSERT - DIVISION 58 (A)

Judging: Thursday, August 13 at Noon

Sponsored by the **Tarbell Family, in memory of Olive Jean Tarbell**

Olive Jean Tarbell was the second generation to enter exhibits at the Iowa State Fair and won thousands of ribbons during her lifetime. In the 1960's, she was featured in a commercial and advertisement for Crisco.

Special Awards

1st place - \$100

2nd place - \$75

3rd place - \$25

RULES

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

CLASS

519 Always Room for Dessert

DESSERTS FOR LOU SIPOLT - DIVISION 59 (A)

Judging: Sunday, August 16 at 11:00 a.m.

Sponsored by **Darrellyn Knight and Lou Sipolt**

Special Awards

1st place - \$105

2nd place - \$55

3rd place - \$25

RULES

1. Create your best non-chocolate dessert for local TV anchor, Lou Sipolt.
2. No chocolate can be used, not even for garnishment.
3. Entries will be judged on Taste (80%) and Presentation (20%).

CLASS

520 Non-Chocolate Dessert

KEY LIME DESSERT CREATIONS - DIVISION 60 (A)

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

Sponsored by the **Vance Family**

Special Awards

1st place - \$25

2nd place - \$15

3rd place - \$10

RULES

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

CLASS

521 Key Lime Dessert

INVENTIVE RHUBARB - DIVISION 61 (A)

Judging: Friday, August 21 at 11:00 a.m.
Sponsored by **Jamie Buelt & Marcia Peeler**

Special Awards

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

RULES

1. Make your favorite rhubarb dessert. It can be a pie, tart, torte, cake, crisp, betty, buckle, cookie, ice cream or even an Eton mess.
2. You can use other flavors, but the prevailing taste must be rhubarb.
3. List all ingredients and provide exact instructions. Be creative and inventive.
4. Entries will be judged on Taste (60%), Appearance (25%) and Creativity (15%).

CLASS

522 Inventive Rhubarb

SUNDAY NIGHT FOODS BAKING CHAMPIONSHIP - DIVISION 62 (A)

Judging: Friday, August 21 at 3:00 p.m.
Sponsored by **Sunday Night Foods**

Special Awards

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

Each entrant will receive a jar of Sunday Night Chocolate or Caramel Sauce.

RULES

1. Bake any dessert you choose, as long as it includes at least one jar of Sunday Night Chocolate or Caramel Sauce.
2. Sauces can be purchased at Hy-Vee, Fareway, Gateway Market, Kitchen Collage, Happy DSM or online.
3. Find recipe inspiration at www.sundaynightfoods.com.
4. Entries will be judged on Taste (50%), Creativity (25%) and Texture (25%).

CLASS

523 1 Sauce, 1000 Ideas

FALL DESSERTS - DIVISION 63 (A)

Judging: Thursday, August 13 at 2:00 p.m.
Sponsored by **Sally Kilkenny & Katherine Kilkenny**

Special Awards

1st place overall - Assorted bakeware
1st place in each class - \$25

RULES

1. Create your best fall dessert. Think comfort - warm and comfy. (For cupcakes, present 6.)
2. Fall fruits, vegetables, spices and nuts are encouraged.
3. Entries will be judged on Flavor/Taste (50%), Presentation (30%) and Use of Ingredients (20%).

CLASS

524 Cakes & Cupcakes
525 Pies, Tarts & Galettes
526 Cobblers, Crisps, Crumbles, Buckles & Brown Betty

STRAWBERRY-RHUBARB DESSERT - DIVISION 64 (AY)

Judging: Friday, August 21 at 1:00 p.m.
Sponsored by the **Kephart Family**

Special Awards

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

RULES

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

CLASS

527 Strawberry-Rhubarb Dessert

SWEET TREATS - DIVISION 65 (AY)

Judging: Friday, August 14 at 3:00 p.m.
Sponsored by **Matt & Val Phoenix**

Special Awards

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

RULES

1. This division is open to adults and youth. Youth - please list age on recipe sheet.
2. Create a unique sweet treat unfamiliar to typical American diners. Wow the judges with a treat they've never heard of before.
3. Recipe must include country or region of origin.

4. Follow basic food safety guidelines. In particular, uncooked dairy and egg products shall be pasteurized (note pasteurization on recipe sheet).
5. Entries will be judged on Uniqueness (40%), Taste (40%) and Appearance (20%).

CLASS

528 Ethnic Sweet Treats

HOMEMADE ICE CREAM: THE "CHURN-AMENT" OF CHAMPIONS - DIVISION 66 (AY)

Judging: Friday, August 21 at 2:00 p.m. (churning may begin 3 hours before contest begins)

Sponsored by **Phil Dicks**

Special Awards

- 1st place overall - \$100, a Professional SUMO Stainless Steel Ergonomic Ice Cream Scoop and a Custom Iowa State Fair "Blue Ribbon Winner" Mug
 2nd place overall - \$60, a Professional SUMO Stainless Steel Ice Cream Scoop and a Limited Edition "I'm a Winner" Coffee Mug
 3rd place overall - \$40, a Professional SUMO Stainless Steel Ice Cream Scoop and a Limited Edition "I'm a Winner" Coffee Mug
 1st place in each class - Professional SUMO Stainless Steel Ice Cream Scoop and a Limited Edition "I'm a Winner" Coffee Mug
 2nd place in each class - Blue Ribbon Rosette and a Limited Edition "I'm a Winner" Coffee Mug
 3rd place in each class - Blue Ribbon Rosette and a Limited Edition "I'm a Winner" Coffee Mug
 Each entrant will receive a mini spoon spatula.

RULES

1. This division is open to adults and youth ages 8-17. Youth - please list age on recipe sheet.
2. In addition to submitting entry forms and fees by July 1, you must contact Pat Berry (515-480-5662 or pberrystfair2019@yahoo.com) to enroll. Contest size is limited. You may result in all classes if you wish, but each entry requires its own entry tag.
3. Ice will be furnished. Entrants must bring their own equipment, including a manual or electric ice cream maker, ice cream salt, serving utensils, chairs, and **IMPORTANT:** a large pan to set the freezer in to collect saltwater from the melting ice. Electric power is available; please indicate to Pat Berry if you require power when you enroll. The "Churn-Ament" of Champions" is held inside the Elwell Food Building in front of a live audience. Assistants are welcome for ice cream prep and cranking.
4. Entrants must bring pre-prepared ice cream bases and any desired mix-ins. You must provide enough for 8 judges to sample. Food safety requires bases to be kept at 43 degrees or lower. All dairy must be pasteurized. If eggs are used, the mixture must be thoroughly cooked unless the eggs are pasteurized. Raw eggs will result in immediate disqualification. No gelatos, sherbets, sorbets, or ices.
5. Entries must be between 4 and 6 quarts. Product must be ready for judging at the start of the contest.
6. Timing: Check in when you arrive for setup directions. Factor in possible heavy Fair heavy traffic, drop-off, parking, and setup times. Churning may begin anytime within the 3-hour "churning window." Contestants will be given individual notice regarding timelines to ensure samples reach the judges in the best frozen state possible. Due to unforeseen judging delays, do not begin scooping your product for judging until you are told to do so. Remember to check the freezing of your product. Sometimes excess salt can cause premature freezing of product on the inner walls, and the entire center of the ice cream remains unfrozen. Rechecking of proper freezing, even when the freezer action stops, is important. To ensure fairness, all samples should be tempered to between 5°F and 10°F before judging. If a sample is too cold, flavor and texture will be "muted"; if too warm, the body cannot be accurately assessed. Additional samples may be needed if you advance to the overall judging.
7. Give your Ice Cream a name that would make a Fairgoer stop in their tracks! Place this name at the top of your recipe sheet and attach it to your entry tag. You are encouraged to include a brief paragraph for the judges highlighting the unique qualities of your ice cream.
8. Entries will be judged on Taste/Flavor (50%), Texture (20%), Appearance (20%) and Written Story (10%).

Taste and Flavor: Rich, sweet, and creamy with recognizable flavors. Fruit flavors should be identifiable. Vanilla bean flecks are permitted.

Texture - The Standard: For this year's contest we are looking for a standard that is structured creaminess. We are looking for an ice cream with a firm, resilient body that can be formed into a clean, stable scoop without collapsing. The texture should be velvety, smooth on the pallet, entirely free of detectable, ice, crystals, or greediness. Your entry should strike the perfect balance: firm enough to hold it shape, yet creamy enough to melt evenly and pleasantly in the mouth.

Appearance: Should look inviting and reflect the flavor. Mix-ins should enhance the presentation and be evenly distributed. Creativity is welcomed.

Written Story: Share the following: (1) The Nostalgia Factor: Is this a 100-year-old family secret or a "Mad Scientist" experiment? What was the spark for this batch? (2) The Perfect Spoonful: Describe the first bite. What flavor layers should the judges look for? (3) The Freeze-Off Secret: What is your trick for a silk-smooth texture instead of icy? (4) The Celebration: If you win, what is the first thing you'll do at the Fair?

CLASS

- 529 Vanilla Ice Cream (with or without mix-ins)
 530 Chocolate Ice Cream (with or without mix-ins)
 531 Fruit Ice Cream (with or without mix-ins)
 532 Other Ice Cream (Neapolitan, Coffee, etc.; with or without mix-ins)

KIDS "TACO TREAT" TRICKERY: HOMEMADE EDITION - DIVISION 67 (Y)

Judging: Friday, August 14 at Noon

Sponsored by **Phil Dicks**

Special Awards

- 1st place overall - \$100
 2nd place overall - \$75
 3rd place overall - \$50
 1st place in each class - 1st Place Rosette Ribbon and Award Certificate
 2nd place in each class - 2nd Place Rosette Ribbon and Award Certificate
 3rd place in each class - 3rd Place Rosette Ribbon and Award Certificate
 Each entrant will receive a Kitchen Mini Spatula

RULES

1. This division is only open to youth ages 6-17. Please list age on recipe sheet.
2. Is it a savory TACO or a decadent dessert? Things aren't always what they seem! We are looking for Iowa's most clever "Food Magicians" to pull off the ultimate edible prank. Your mission is to use your "Undercover Chef" skills to build a masterpiece that looks exactly like a taco—complete with "meat," "lettuce," and "cheese"—but tastes like a "all sweet taco!" This isn't just about assembly; it's about fooling the judges' eyes and wowing their taste buds by turning cookies into shells, brownies into beef, and coconut into greens. To earn your Blue Ribbon, you must build from the ground up by scratch-making the three main components (shell, filling, toppings). For example, a Homemade Shell but using a sugar cookie or pancake, a Homemade Main Filling using crumbled brownies or cake-pop "meatballs," and a Homemade Topping with strawberry "salsa" jam. Then add

an optional side of "guac" using mashed green pudding or "street corn" but made from a Twinkie covered in yellow jelly beans as we pull off the greatest food prank in the history of the Iowa State Fair! Grab your apron and your imagination—let's give 'em something to "Taco" about—just with pure sugar-fueled imagination!

- The Culinary Mandate: This contest requires that the three main components of the taco be made from scratch. A recipe for each of these three items must be included.

The Homemade Shell: Ideas - sugar cookie tortillas, crepes, pancakes, or waffle cones pressed into a taco shape.

The Homemade Main Filling: While tacos can have multiple fillings, the primary filling must be made from scratch. Ideas - crumbled brownies, shredded cake, cake-pop "meatballs," or homemade marshmallows shaped like fried fish.

The Homemade Toppings: While tacos can have multiple toppings, the primary topping must be made from scratch. Ideas - strawberry "salsa" jam, homemade fruit leather, "Mexi bacon" chocolate covered chili fruit leather or homemade jalapeño gummies.

- The "Side-Hustle" Bonus: The taco is the main focus, but you can demonstrate championship-level skill by creating additional "sides" to go with your entry (guacamole, salsa, chips, street corn, etc.). "Sides" may be scratch-made (don't forget to include your recipe for additional bonus points). If needed, purchased products or mixes may be used to create the appearance of look-alike sides only.
- A catchy Signature Name or Slogan must be given that reflects your sweet taco creation. Have fun and be creative!
- Entries may be presented in any manner to enhance their presentation and appearance. Simple decorations are allowed.
- Entries may be displayed on any plate, board, basket, bowl, stand, or tray of your choice.
- If an entry needs to be refrigerated or frozen, please request this when checking in.
- Please submit enough taco samples (including sides) for up to 6 judges.
- All recipes should be typed or written in black or blue ink on one side of an 8.5" x 11" sheet of paper. Include your entrant number and age. Your recipe sheet should begin with your Catchy Name, followed by a list of all scratch-made components, then the actual recipes listing all ingredients, quantities, and preparation instructions. Conclude with a list of any "sides," briefly sharing how they were made and the ingredients used to create the magic.
- The Written Story: A Written Story must be included on the last page of your entry (Younger Chefs may invite parents to help write it down). Please answer these four questions: (1) Every taco truck needs a catchy name! What is the Signature Name of your sweet taco creation?; (2) Your taco looks like dinner, but it's actually dessert! Which part of your taco is the best "trick"?; (3) Even the best chefs have accidents! Did anything go wrong while you were baking, and how did you fix it?; (4) If you are a winner today, what is the very first thing you are going to do to celebrate at the Fair?
- Entries will be judged on -
 Baking and Making Skill (50%): Adherence to the three-item scratch rule (shell, filling, toppings). Bonus points are awarded for additional scratch-made sides. Judges will look for technical skill and clear, attached recipes.
 Visual Illusion (20%): Does it look like a real taco? Judges look for clever tricks used to mimic real food and an appetizing presentation.
 Taste/Flavor (20%): It's a trick, but it must be a treat! Judges look for balanced flavors and high-quality results.
 Written Story (10%): Completion of all four questions, showing what the chef learned during the process.

CLASS

- 533 Ages 6-8
 534 Ages 9-12
 535 Ages 13-17

OUR IOWA CHURCH COOKBOOK FAVORITES - DIVISION 68 (A)

Judging: Saturday, August 15 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 contestants preparing the top three recipes will each receive a complimentary 1-year subscription to *Our Iowa*.

All contestants (including non-winners) will be eligible to be featured in *Our Iowa*.

RULES

- Prepare a baked good from your favorite Iowa Church Cookbook with a unique or unexpected ingredient.
- 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. Be sure to explain why the "secret ingredient" makes the recipe different.
- Entries will be judged on Taste (40%), Appearance (30%), Creativity (20%) and Description of Recipe Origin (10%).

CLASS

- 536 What's Your Secret?

ANYTHING GOES, EVERYTHING GOES - DIVISION 69 (A) (updated 4/28/26)

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

Sponsored by **Jacqueline Wittrock Riekema, in memory of son, Jack H. Riekema, who enjoyed playing rugby, loved the outdoors & always smiled!**

Special Awards

1st place - \$100

2nd place - \$75

3rd place - \$25

There will be two gift bags (valued at \$100 each) awarded as decided by judges for entries that stand out in a unique way.

RULES

- Showcase your favorite Red, White & Blue recipe to celebrate America's Birthday and what it means to you! Show off your unique taste in the kitchen.
- Present a recipe that meets your definition of Anything Goes - Everything Goes and used only in this competition.
- In few sentences, tell us about the inspiration for the title of your recipe to be used in the case of a tie.

4. Each entry will be judged by two judges.
5. The 1st place winner from 2025 is not eligible to participate.
6. Entries will be judged on Taste (50%), Creativity (25%) and Presentation (25%).

CLASS

537 Anything Goes, Everything Goes

CASEY'S JUNIOR FAVORITE CREATIONS - DIVISION 70 (Y)

Judging: Tuesday, August 18 at 9:30 a.m. (classes 538-553) & 11:00 a.m. (classes 554-568)

Sponsored by **Casey's**

Special Awards

1st place overall - \$100 in Casey's gift cards
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 list age on recipe sheet.
2. Cakes should be eight or nine inch round or square in size. Quick bread loaf size should be 9x5x3 inch, or as specified in recipe. 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.
3. For cookie classes, present six cookies 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 2025.
6. Entries will be judged on Taste (30%), Texture (30%), Appearance (20%) and Creativity (20%).

CLASS

Candy & Snacks

538 Candy Coated Pretzels
539 Fudge
540 Peanut Clusters
541 Puppy Chow
542 Snack/Party Mix

Cookies & Bars

543 Chocolate Cookies (frosted or unfrosted)
544 Chocolate Brownies
545 Chocolate Chip Cookies (no nuts)
546 Chocolate Chip Nut Cookies
547 Chocolate Drop Cookies (frosted or unfrosted)
548 Gluten Free Cookies
549 Gum Drop Cookies
550 M&M Cookies
551 Oatmeal Cookies (no nuts)
552 Oatmeal Nut Cookies
553 Oatmeal Raisin Cookies (no nuts)
554 Peanut Butter Blossoms
555 Peanut Butter Cookies
556 Rice Krispie Bars
557 Snickerdoodle Cookies
558 Sugar Cookies - Cut-Out (frosted)
559 Sugar Cookies - Drop (frosted or unfrosted)
560 Unbaked Cookies or Bars
561 Bars Other Than Named
562 Cookies Other Than Named (frosted or unfrosted)

Quick Breads

563 Banana Bread (no nuts)
564 Pumpkin Bread (no added fruit or nuts)
565 Pumpkin Fruit/Nut Bread (with added fruit or nuts)

Other

566 Cake (two layer, frosted)
567 Creations with Cake Mix, Muffin Mix or Brownie Mix
568 Any Entry Other Than Named
Sweepstakes and Reserve Sweepstakes

CASEY'S INTERMEDIATE FAVORITE CREATIONS - DIVISION 71 (Y)

Judging: Tuesday, August 18 at 1:00 p.m. (classes 569-583) & 2:30 p.m. (classes 584-598)

Sponsored by **Casey's**

Special Awards

1st place overall - \$100 in Casey's gift cards
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 list age on recipe sheet.

2. Cakes should be eight or nine inch round or square in size. Quick bread loaf size should be 9x5x3 inch, or as specified in recipe. 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.
3. For cookie classes, present six cookies 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 2025.
6. Entries will be judged on Taste (30%), Texture (30%), Appearance (20%) and Creativity (20%).

CLASS

Candy & Snacks

- 569 Appetizers
- 570 Fudge (with or without nuts)
- 571 Snack/Party Mix

Cookies & Bars

- 572 Cake Mix, Muffin Mix or Brownie Mix Cookies (frosted or unfrosted)
- 573 Chocolate Brownies
- 574 Chocolate Chip Cookies (no nuts)
- 575 Chocolate Chip Nut Cookies
- 576 Chocolate Chip Oatmeal Cookies
- 577 Gingersnaps
- 578 Monster Cookies
- 579 My Family's Favorite Cookie (explain why on recipe sheet)
- 580 Oatmeal Cookie with Dried Fruit and/or Nuts
- 581 Peanut Butter Blossoms
- 582 Peanut Butter Cookies
- 583 Sandwich Cookies
- 584 Snickerdoodle Cookies
- 585 Sugar Cookies - Cut-Out (frosted)
- 586 Sugar Cookies - Drop (frosted or unfrosted)
- 587 Unbaked Cookies or Bars
- 588 Cookies Other Than Named (frosted or unfrosted)

Quick Breads

- 589 Banana Bread (no nuts)
- 590 Banana Nut Bread
- 591 Corn Bread
- 592 Pumpkin Bread (with or without added fruit or nuts)
- 593 Other Quick Bread Loaf

Other

- 594 Cake (two layer, frosted)
 - 595 Cake Balls
 - 596 Cream Pie
 - 597 Two Crust Fruit Pie
 - 598 Any Entry Other Than Named
- Sweepstakes and Reserve Sweepstakes

KIDS CHEF BAKING TOURNAMENT: THE SIGNATURE SHOWCASE - DIVISION 72 (Y)

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

Sponsored by **Phil Dicks**

Special Awards

- 1st place overall - \$100, Fairly Famous Championship "Olympic-style" Medallion and Toque-Style Chef Hat
 - 2nd place overall - \$60, Fair-ly Famous Championship "Olympic-style" Medallion and Toque-Style Chef Hat
 - 3rd place overall - \$40, Fair-ly Famous Championship "Olympic-style" Medallion and Toque-Style Chef Hat
 - 1st place in each class - A "Golden Ticket" to the Master Chef Finale, Toque-Style Chef Cap
 - 2nd place in each class - A "Golden Ticket" to the Master Chef Finale, Toque-Style Chef Cap
 - 3rd place in each class - A "Golden Ticket" to the Master Chef Finale, Toque-Style Chef Cap
- Each entrant will receive a Golden Cereal Spoon to celebrate their State Fair entry.
Each entrant who is present at the contest will receive a special ribbon.

RULES

1. This division is only open to youth ages 6-17. Please list age on recipe sheet.
2. This is the entry level tournament where every kid is a contender and gets their Moment of Fame. This contest celebrates and builds lifelong confidence for kids and a love for the culinary arts. Nine top winners from this first Signature Showcase round will be given a physical Golden Ticket which they can wear around the Fair all week and allows them to advance to the Master Chef Finale later in the Fair week. See complete information about this Master Chef Finale in the next division. Be certain to check the required date and time of that Master Chef Finale. If a Golden Ticket holder is not able to attend the Master Chef Finale, judges will fill the slot with another entry from this contest.
3. Young Chefs are invited to enter any kid-prepared food item that shows off your talent. Prepare a personal favorite that highlights your chef skills or an upgraded original. Younger executive chiefs can invite a parent to be a "Sous Chef" and help with writing the written story. We are judging their kid creation and celebrating them as a "Best of the Best" Iowa Kid Chef.
4. Each entry should be given a unique, creative name/slogan given to your entry.
5. Entries can be in any shape or form and can be presented in any manner according to the recipe to enhance appearance. Non-edible decorations are allowed. "Bring your masterpiece!"
6. All recipes should be typed or written ink with black or blue ink, single side, on a 8 ½ x 11 sheet of paper. You can include additional pages as needed. Number pages and include your entrant number and your age. Your recipe sheet(s) should begin with your unique, creative name/slogan and then a paragraph about the highlights of your entry. Follow this with your actual recipe where you list all ingredients, quantities, and complete

preparation instructions.

7. Entries can be displayed on any plate, board, basket, bowl, stand or tray of your choice.
8. If entry needs to be refrigerated/frozen, request when checking in.
9. Please submit entries with enough samplings for up to 8 judges.
10. The written story should include: (1) What is your "Chef's Signature" style? (Why did you pick this recipe?) (2) What is your "Secret Weapon"? (What makes this entry a winner?) (3) If you could cook for anyone in Iowa, who would it be and why?
11. Have Fun! Chef coat and hats are welcomed! Post it on social media. Bring your family and friends to cheer you on and to witness your moment as a Celebrity Chef!
12. Your entry should leave the judges wanting more. As the Chef, enhance your entry with a creative "Chef's Twist" in how it tastes and looks since "we eat first with our eyes."
13. Entries will be judged on Taste & Flavor (65%), Creative "Chef's Twist" Appearance (30%) and Written Story (5%).
14. The 9 Golden Ticket finalists should make certain they have their Golden Ticket, packet of entry tickets for the Finale later in the Fair, along with the base recipe they will be asked to prepare for the Master Chef Finale.

CLASS

- 599 Ages 6-8
- 600 Ages 9-12
- 601 Ages 13-17

KIDS CHEF BAKING TOURNAMENT: THE MASTER CHEF FINALE - DIVISION 73 (Y)

Judging: Saturday, August 22 at 10:30 a.m.

Sponsored by **Phil Dicks**

Special Awards

- 1st place overall - \$100, Participation Award Certificate & Custom 1st Place "Winner" Finale Medal w/ Lanyard
- 2nd place overall - \$60, Participation Award Certificate & Custom 2nd Place "Winner" Finale Medal w/ Lanyard
- 3rd place overall - \$40, Participation Award Certificate & Custom 3rd Place "Winner" Finale Medal w/ Lanyard
- 1st place in each class - Participation Award Certificate & "Winner" Cast Medal w/ Lanyard
- 2nd place in each class - Participation Award Certificate & "Winner" Cast Medal w/ Lanyard
- 3rd place in each class - Participation Award Certificate & "Winner" Cast Medal w/ Lanyard

RULES

1. This division is open only to "Golden Ticket" holders from the Kids Chef Baking Tournament: The Signature Showcase contest. Please list age on recipe sheet.
2. Our goal is to identify and provide a notable celebrity win for Iowa's very best Young Kid Chefs to include on their future resumes. Parents of Golden Ticket holders will receive information on the application process for national programs such as: 1) Kids Baking Championship (Food Network), 2) MasterChef Jr. (FOX), and 3) Chopped Junior (Food Network). An additional guide to Casting Call Strategies will be provided.
3. Kid Chefs are asked to commit in advance to attend this Master Chef Finale. Any empty slots will be replaced so we can fill the full roster. Each entrant will receive two free tickets to the Fair along with their Golden Ticket. Entrants are encouraged to come wearing their Golden Ticket Pass and to bring their "Fan Club" of family and friends (be sure to share on social media!). Each of the Kid Celebrity Chefs will be introduced at the start of the contest while being cheered on by their Fan Club. The first-place overall winner in this Division will be invited back next year as a Celebrity Guest Judge. (NOTE: A person judging next year will not allowed to be an entrant in the contest they are judging.)
4. After winners are announced towards the end of the contest, each Golden Ticket entrant will be given an optional one minute to share the story of their entry with the audience. Come ready to cheer them on with signs and banners!
5. All selected Young Chefs will be given the same base recipe in advance (e.g., a vanilla cupcake). Young Chefs have the freedom to demonstrate a "Chef's Twist"! Take the simple baked item and "Twist It Up" to the next level by changing the shape, form, flavor, or texture. Be creative and turn the base cupcakes into any shape or other type of entry you wish! You can make a tower or "Larger cake" from cupcakes in the shape of State, etc.
6. Decorations are allowed as you build a show-stopping presentation. Make the judges say "WOW!"
7. Entries may be displayed on any plate, board, basket, bowl, stand, or tray of your choice. Presentation is important.
8. The Mystery Challenge: On the back of each Golden Ticket, an "Iowa Surprise" item is listed (something found at the Iowa State Fair: e.g., caramel, strawberries, chocolate chip cookies, bacon, etc). You must incorporate this item into your final entry.
9. Each entry should be given a unique, creative Name or Slogan.
10. All recipes should be typed or written in black or blue ink on one side of an 8.5" x 11" sheet of paper. You may include additional pages as needed. Number all pages and include your entrant number and age. Your recipe sheet should begin with: (1) your unique name/slogan and a paragraph about the highlights of your entry; (2) your assigned "Iowa Surprise" item (found on the back of your Golden Ticket) and how you incorporated it; (3) a list of all ingredients (including the "Iowa Surprise"), recipe quantities, and complete preparation instructions. Younger Executive Chefs may invite a parent to be a "Sous Chef" to help with the Written Story.
11. If an entry needs to be refrigerated or frozen, please request this when checking in.
12. Please submit enough samples for 8 judges.
13. The Written Story: Your written story should include: (1) What is the "Chef Style" reflected in this entry? (Tell us what you did or liked about making this recipe!), (2) What is your "Secret Weapon" ingredient? (What makes this a winner?) (3) If you won, what is the first thing you would do at the Iowa State Fair?
14. Entries will be judged on Taste & Flavor (60%), Chef's Creative Upgrade & Appearance (35%), and Written Story (5%).

CLASS

- 602 Ages 6-8
- 603 Ages 9-12
- 604 Ages 13-17

MAYTAG DAIRY FARMS FAVORITE BLUE CHEESE RECIPE - DIVISION 74 (A)

Judging: Saturday, August 15 at 10:00 a.m.
Sponsored by **Maytag Dairy Farms** (Newton, IA)

Special Awards

1st place - \$400
2nd place - \$200
3rd place - \$100

RULES

1. This division is open to home (non-professional) and professional chefs.
2. Submit your favorite Maytag Blue Cheese recipe.
3. Your recipe must feature Maytag Blue Cheese as the primary taste. Proof of purchase is required.
4. Present as you would serve for any occasion.
5. Entries will be judged on Flavor Pairing (50%), Creativity (25%) and Presentation/Style (25%).

CLASS

605 Favorite Blue Cheese Recipe

CHEESE PLEASE - DIVISION 75 (A)

Judging: Sunday, August 23 at 11:30 a.m.
Sponsored by **Dan and Kelly Hodges**

Special Awards

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

RULES

1. Create your favorite dish (breakfast, lunch, dinner or snack) where the main ingredient is cheese.
2. Entries will be judged on Creativity (40%), Taste (40%) and Presentation (20%).

CLASS

606 Say Cheese

CULINARY COFFEE CREATIONS - DIVISION 76 (A)

Judging: Friday, August 14 at 9:30 a.m.
Sponsored by **Friedrichs Coffee** (Des Moines-Urbandale-West Des Moines, IA)

Special Awards

1st place - \$150
2nd place - \$75
3rd place - \$50
Each entrant will receive a Friedrichs t-shirt!

RULES

1. Friedrichs Coffee must be used (proof of purchase NOT required). Keep in mind darker roast coffees have more traditional coffee flavor.
2. After submitting your entry form, email kailee@friedrichscoffee.com to receive a coupon for a free pound of coffee to use. Redeemable at any of our shops.
3. Beverages are not allowed. When cooking with coffee, desserts are best. Examples: tortes, brûlée, ice cream, custard, cakes, cookies.
4. Entries will be judged on Taste (65%), Appearance (25%) and Creativity (10%). Awards will not be given for each category.

CLASS

607 Culinary Coffee Creations

EGGCELLENCE IN COOKING CONTEST - DIVISION 77 (A)

Judging: Tuesday, August 18 at 1:30 p.m.
Sponsored by **Iowa Egg Council**

Special Awards

1st place overall - \$300
2nd place overall - \$200
3rd place overall - \$100
Each entrant will receive a spatula.

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

608 Desserts
609 Deviled Eggs
610 Quiches, Stratas & Casseroles
611 Sandwiches, Salads & Sides

ANYTHING HOT - DIVISION 78 (A)

Judging: Saturday, August 22 at 11:00 a.m.
Sponsored by **Jalapeno Guys**

Special Awards

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

RULES

1. Create an entry using jalapeno peppers.
2. Entries will be judged on Taste (75%) and Appearance (25%).

CLASS

612 Something Hot

SPUD STUDS - DIVISION 79 (A)

Judging: Sunday, August 23 at 10:00 a.m.

Sponsored by **Mueller-Yurgae Associates - Idahoan Foods**

Special Awards

1st place - \$100

2nd place - \$50

3rd place - \$25

Each entrant will receive a free coupon or product.

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

613 Best in Mashed

COOKING WITH COOKIES' SAUCES & SEASONINGS - DIVISION 80 (A)

Judging: Friday, August 21 at 9:30 a.m.

Sponsored by **Cookies' Food Products, Inc.**

Special Awards

1st place - \$150

2nd place - \$100

3rd place - \$50

Each entrant will receive assorted 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

614 A Cookies' Creation

IT'S A WRAP WITH AZTECA TORTILLAS - DIVISION 81 (A)

Judging: Tuesday, August 18 at 9:30 a.m.

Sponsored by **Mueller-Yurgae Associates - Azteca Foods, Inc.**

Special Awards

1st place - \$100

2nd place - \$60

3rd place - \$40

Each entrant will receive a free coupon.

RULES

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

CLASS

615 Wrap it With Style

FRESH VEGETABLE CREATIONS - DIVISION 82 (A)

Judging: Saturday, August 22 at 9:30 a.m.

Sponsored by **Lauterbach Buick GMC** (Newton, IA)

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

616 Fresh Vegetable Creation

9x13 VERSATILITY - DIVISION 83 (AY)

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

Sponsored by **Darrellyn Knight and Rob Campos**

Special Awards

1st place - \$50

2nd place - \$25

3rd place - \$10

RULES

1. This division is open to adults and youth. Youth - please list age on recipe sheet.
2. Bring any dish that can be made in a 9x13 pan. It can be a main dish, side dish, bread, rolls or dessert.
3. You may bring your entry in a whole 9x13 pan or six servings on a plate.
4. Entries will be judged on Taste (75%) and Presentation (25%).

CLASS

617 9x13 Versatility

IOWA ORCHARDS CREATIONS - DIVISION 84 (AY)

Judging: Friday, August 14 at 11:30 a.m.
Sponsored by **Iowa Orchard** (Urbandale, IA)

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 non-honeycrisp variety. These may be picked up until December 31, 2026.

RULES

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

CLASS

- 618 Fruit Dessert (adults)
- 619 Fruit Pie (adults)
- 620 Fruit Dessert (kids)

GINGERBREAD HOUSE - DIVISION 85 (A)

Judging: Sunday, August 16 at 11:30 a.m.
Sponsored by the **Higgins Family**

Special Awards

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

Each entrant will receive State Fair themed pot holders.

RULES

1. This division is intended for amateur bakers/decorators.
2. All components of gingerbread house and decorations must be edible. Be creative!
3. Pre-made structures (purchased in kits) should not be used.
4. A complete list of all decorations used should accompany entry.
5. Entries will be judged on Structural Integrity (35%), Creative Design (35%) and Attention to Detail (30%).

CLASS

- 621 Amateur/Non-Professional

KID'S GINGERBREAD BARN DECORATING CHALLENGE! - DIVISION 86 (Y)

Judging: Sunday, August 16 at 12:30 p.m.
Sponsored by the **Higgins Family**

Special Awards

- 1st place in each class - \$10
- 2nd place in each class - \$5
- 3rd place in each class - \$5

Each entrant may take their structure home after the Fair.

RULES

1. This division is only open to youth ages 17 and under. Please list age on recipe sheet.
2. In addition to submitting entry form/fees by July 1, you must contact Pat Berry (515-480-5662 or pberrystfair2019@yahoo.com) to enroll. This contest size is limited to eight entrants overall (both classes).
3. To celebrate the nation's 250th anniversary, participants will be provided a pre-made gingerbread barn and all the supplies to decorate a semiquincentennial-themed structure.
4. Entrants will be given 30 minutes to complete their structures, at which time the judges will award the top three entries in each class.
5. Entries will be judged on Attention to Detail (50%) and Patriotic Theme (50%).

CLASS

- 622 Gingerbread Barn (Ages 10 and under)
- 623 Gingerbread Barn (Ages 11-17)

GLUTEN FREE: OUTSIDE THE BOX - DIVISION 87 (A)

Judging: Saturday, August 22 at 9:30 a.m.
Sponsored by **Meredith and Dan Hodges**

Special Awards

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

RULES

1. Create your favorite gluten free dessert.
2. ANY entry containing GLUTEN will be disqualified and not judged.
3. Any flour used must be gluten free, receipts or proof of purchase must be included.
4. Entries will be judged on Appearance/Presentation (60%) Creativity (30%) and Taste (10%).

CLASS

- 624 Favorite Gluten Free Dessert

GETTING LEAN ON KETO - DIVISION 88 (AY)

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

Sponsored by **Pampered Chef - Holly Houg, consultant for 26 years**

Special Awards

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

RULES

1. This division is open to adults and youth. Youth - Please list age on recipe sheet.
2. Create an appetizer, side dish or main dish that adheres to the ketogenic diet. **Please do not use gluten, grains or sugar! The dish must be low carb.**
3. The recipe must be typed on an 8 1/2 x 11 sheet of paper.
4. Entries will be judged on Taste (50%), Presentation (20%), Adherence to the Rules (20%) and Originality (10%).

CLASS

- 625 Appetizer, Side Dish or Main Dish

TASTE OF HONEY CHALLENGE - DIVISION 89 (AY)

Judging: Saturday, August 15 at Noon

Sponsored by **Golden Ridge Honey Farm, Inc.** (Cresco, IA)

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 - please list age on recipe sheet.
2. Create an entry using Golden Ridge Honey. Golden Ridge Honey can be purchased at Fareway Stores. Include a proof of purchase.
3. Honey is to be the only sweetener used.
4. Entries will be judged on Taste (40%), Best Use of Product (40%) and Appearance (20%).

CLASS

- 626 Honey Quick Breads (adult)
- 627 Honey Yeast Breads (adult)
- 628 Honey Other Breads - biscotti, muffins, scones (adult)
- 629 Honey Desserts (adult)
- 630 Honey Challenge - dressings, appetizers, snacks (adult)
- 631 Honey Entries by Youth (17 and under)

FOODS MADE WITH HONEY - DIVISION 90 (AY)

Judging: Friday, August 21 at 9:30 a.m.

Sponsored by **Iowa Honey Producer's Association**

Special Awards

- Queen Bee's Choice (1st place overall adult) - \$50
- Princess Bee's Choice (1st place overall youth) - \$25
- 1st place overall in each adult subdivision - \$10
- 1st place in each youth class - \$10
- Each entrant will receive a gift certificate for an 8 ounce honey bear.

RULES

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

CLASS

Bread And Rolls (Adults)

- 632 Honey Dinner Rolls (6)
- 633 Honey Cinnamon Bread
- 634 Honey Oatmeal Bread
- 635 Honey Raisin Bread
- 636 Honey Wheat Bread
- 637 Honey White Bread

Quick Breads (Adults)

- 638 Honey Banana Bread (no nuts)
- 639 Honey Banana Nut Bread
- 640 Honey Coffee Cake
- 641 Honey Cranberry Orange Bread (no nuts)

- 642 Honey Cranberry Orange Nut Bread
- 643 Honey Dried Fruit Bread (fresh or dried)
- 644 Honey Pumpkin Bread (no nuts)
- 645 Honey Pumpkin Nut Bread
- 646 Any Other Honey Quick Bread
- 647 Honey Biscuits (6)
- 648 Honey Corn Bread (use 8x8 or 9x9 pan)
- 649 Honey Fruit Muffins (dried or fresh fruit, 6 on a white plate)
- 650 Honey Nut Muffins (6 on a white plate)
- 651 Honey Scones

Honey Creations (Adults)

- 652 Honey Bars
- 653 Honey Butter
- 654 Honey Cakes
- 655 Honey Chocolate Chip Cookies (6)
- 656 Honey Cookies (6)
- 657 Honey One-Crust Pies
- 658 Honey Two-Crust Pies
- 659 Honey Dessert Other Than Named
- 660 Honey Dips
- 661 Honey Granola
- 662 Honey Salad Dressings

Youth Entries

- 663 Honey Yeast Breads
- 664 Honey Yeast Rolls
- 665 Honey Quick Breads
- 666 Honey Creations

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

IOWA FARM TO FORK - DIVISION 91 (A)

Judging: Wednesday, August 19 at 2:00 p.m.

Sponsored by **West Forty Market** (Ankeny, IA) and **Cassandra Hyatt**

Special Awards

- 1st place - \$200 and a gift certificate for a large Summer Griller Bundle at West Forty Market
- 2nd place - \$100 and a gift certificate for a medium Summer Griller Bundle at West Forty Market
- 3rd place - \$50 and a gift certificate for a small Summer Griller Bundle at West Forty Market
- Each entrant will receive a \$10 gift certificate to West Forty Market.

RULES

1. Bring us your best recipe that uses Iowa ingredients, making it a reliable, repeated "what's for dinner" solution with your family.
2. Must use at least two ingredients purchased at West Forty Market. Proof of purchase required. Visit them in person in Ankeny, or on-line at WestForty.com, with shipping anywhere or pick up in Greene Iowa.
3. Any combination of other ingredients is allowed.
4. Recipe should be easy, must take less than 1 hour to prepare and be family friendly.
5. Please list specific varieties of vegetables and cuts of meat used in recipe.
6. Presentation counts, as does taste and creativity.
7. Please present enough for 4 judges to taste.
8. Entries will be judged on Taste (60%), Creativity/Best Use of West Forty Products (20%) and Presentation (20%)

CLASS

- 667 Iowa Farm to Fork Dish

POTLUCK PLEASERS FOR JACOB BEALS - DIVISION 92 (A)

Judging: Saturday, August 15 at 10:00 a.m.

Sponsored by **Darrellyn Knight and Rob Campos**

Special Awards

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

RULES

1. Bring your favorite potluck dish to impress KJJY DJ, Jacob Beals.
2. Entries will be judged on Taste (75%) and Presentation (25%).

CLASS

- 668 Potluck Pleasers

JEWELL MARKET ITEM CROCK POT RECIPE - DIVISION 93 (A)

Judging: Monday, August 17 at 2:00 p.m. (cooking begins at 9:00 a.m.)

Sponsored by **Jewell Market** (Jewell, IA)

Special Awards

- 1st place - \$100 gift card to Jewell Market
- 2nd place - \$50 gift card to Jewell Market
- 3rd place - \$25 gift card to Jewell Market
- Each entrant will receive a \$10 gift card to Jewell Market.

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 10 entrants to register with Pat (and submit entry/fees).

2. Must include at least one Jewell Market labeled item. Bring receipt for proof of purchase. Judges will be looking for most creative use of item.
3. Exhibitor will bring all ingredients to assemble their entry in their crock pot to the Elwell Food Building between 8:30-9:30 a.m. Must be completed by 9:30 a.m. and plugged in. Please give detailed instructions on recipe. Bring with exhibit all items (ie buns etc if needed) for entry. We will not add extra ingredients to crock pot for exhibit. Please allow yourself time for traffic to be on time. An area will be provided for your assembly. Judging will begin at 2:00 p.m.
4. Entries will be judged on Taste (50%), Creativity (25%) and Appearance (25%).

CLASS

669 Jewell Market Item Crock Pot Recipe

BEST BISCUITS & GRAVY - DIVISION 94 (A)

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

Sponsored by **Bret & Amy Doerring**

Special Awards

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

RULES

1. Bring us your best homemade biscuits and homemade gravy (sausage or other protein can be used). Please bring enough for four judges.
2. Include recipes for both components of the dish. No mixes are to be used.
3. Components can be packaged separately for transport, heated and judging time and served together.
4. Entries will be judged on Taste (50%), Creativity (30%) and Appearance (20%).

CLASS

670 Best Biscuits & Gravy

BEST BREAKFAST CHALLENGE - DIVISION 95 (A)

Judging: Monday, August 17 at 11:30 a.m.

Sponsored by the **Barton Trio**

Special Awards

1st place - \$250
2nd place - \$50
3rd place - \$25

RULES

1. Contestants are invited to create the ultimate breakfast dish - sweet, savory, classic or wildly inventive. Pancakes, waffles, eggs, donuts, quiche, breakfast sandwiches, casseroles, skillet, crepes, burritos, pastries...anything is fair game. If it belongs on a breakfast menu, it belongs in this competition.
2. Each entry must be plated as if it were being served in a restaurant. Presentation matters. Creativity matters. Flavor balance matters. And every dish must include at least one **breakfast beverage**.
3. Drink must complement the dish and be served in an appropriate glass or mug.
4. Additional rules: use eggs in some form, include exactly three main components, add a homemade sauce or syrup, combine sweet + savory, and one component must be from a pan dish.
5. Entries will be judged on Taste (70%), Presentation (15%) and Creativity (15%).

CLASS

671 Breakfast Your Way

SUNDAY DINNER AT MOM'S (GRANDMA'S) - DIVISION 96 (AY)

Judging: Sunday, August 16 at 11:00 a.m.

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

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

Special Awards

1st place overall - \$150
2nd place overall - \$100
3rd place overall - \$75
Outstanding Youth Exhibit - \$45
Each entrant will receive a \$5 Fareway gift card.

RULES

1. This division is open to adults and youth, unless designated. Youth - please list age on recipe sheet.
2. With your entry include an additional 8 1/2 x 11 sheet with recipe and your "story" about why this dish is special to you.
3. Present your entry like it is served at Sunday dinner. Please provide enough to serve five judges.
4. Entries will be judged on Taste (45%), Story (40%) and Appearance/Presentation (15%).

CLASS

672 Main Dish (chicken or pork)
673 Bread (dinner rolls in 9" pan or 9 individual rolls or bread loaf from 9x5 pan)
674 Dessert (family's favorite 4th of July dessert)
675 Fruit
676 Pasta Side Dish
677 Snacks or Favorite Drink
678 Vegetable Side Dish (hot or cold)
679 Youth (youth only, ages 6-17)

MY FAVORITE FAMILY DINNER - DIVISION 97 (Y)

Judging: Friday, August 21 at 3:00 p.m.

Sponsored by the **Vance Family**

Special Awards

1st place - \$25

2nd place - \$15

3rd place - \$10

RULES

1. This division is only open to youth ages 6-12. Please list age on recipe sheet.
2. Create your favorite family dinner that is kid friendly.
3. Dinner must be made in 30 minutes or less and contain a vegetable.
4. Entries will be judged on Taste (50%), Creativity (25%) and Appearance (25%).

CLASS

680 My Favorite Family Dinner

PICASSO PLATES - DIVISION 98 (Y)

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

Sponsored by **Bret & Amy Doerring**

Special Awards

1st place in each class - \$150

2nd place in each class - \$100

3rd place in each class - \$50

RULES

1. This division is only open to youth, ages 7-17. Please list age on ingredient list/recipe.
2. Item will not be tasted, judged on appearance and creativity. Please use only edible ingredients.
3. This is a pretty plate contest, not the ugly cake contest. No cooking is required. Please include the name and a story, if there is one, of your pretty plate. Any plate 10" in diameter or less may be used.
4. Present your most beautiful artistic lunch or dinner creation. Bring us a charcuterie dinosaur, a dog made from salad greens, a penguin made from Oreo cookies, or the American flag in fruit. Use your imagination and impress the judges!
5. Entries will be judged on Appearance (50%) and Creativity (50%).

CLASS

681 Ages 7-11

682 Ages 12-17

BREWER FAMILY BEEF & PORK CASSEROLES - DIVISION 99 (A)

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

Sponsored by **Brewer Family Farms, LLC** (Dallas Center, IA)

Special Awards

1st place overall - \$150 gift certificate to Brewer Family Farms, LLC

2nd place overall - \$75 gift certificate to Brewer Family Farms, LLC

3rd place overall - \$50 gift certificate to Brewer Family Farms, LLC

Each entrant will receive a 20% off coupon code for next purchase from Brewer Family Farms, LLC.

RULES

1. Create a casserole using Brewer Family Farms beef and/or pork products. Proof of purchase is required.
2. Brewer Family Farms meats are available at Picket Fence Creamery (Woodward), Bakers Pantry (Dallas Center), online at www.brewerbeef.com or call Emily at 515-314-1721 and the order will ship for free.
3. Present casserole in a 8" x 8" or 9" x 9" pan.
4. The 1st and 2nd place winners in each class will be in the running for the overall awards.
5. Entries will be judged on Taste (50%), Creativity (25%) and Presentation (25%).

CLASS

683 Breakfast Casserole

684 Classic Casserole

685 Generational Casserole (recipe has been handed down from generation to generation)

ULRICH PELLA BOLOGNA BREAKFAST ITEM - DIVISION 100 (A)

Judging: Tuesday, August 18 at 10:30 a.m.

Sponsored by **Ulrich Meat Market** (Pella, IA)

Special Awards

1st place - \$100

2nd place - \$50

3rd place - \$25

Each entrant will receive a thank you gift by mail after the Fair.

RULES

1. Use Ulrich's Pella Bologna to create an appealing breakfast item for one or many. Proof of purchase is required.
2. Entries will be judged on Taste (50%), Ability to Replicate (30%) and Presentation (20%).

CLASS

686 Ulrich Pella Bologna Breakfast Item

ULRICH SUMMER SAUSAGE APPETIZER - DIVISION 101 (A)

Judging: Tuesday, August 18 at 11:30 a.m.
Sponsored by **Ulrich Meat Market** (Pella, IA)

Special Awards

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

Each entrant will receive a thank you gift by mail after the Fair.

RULES

1. Use Ulrich's Summer Sausage to create an appealing and delicious appetizer. Proof of purchase is required.
2. Create an appetizer to share that is easy to replicate.
3. Entries will be judged on Taste (50%), Ability to Replicate (30%) and Presentation (20%).

CLASS

687 Ulrich Summer Sausage Appetizer

CINNAMON RIDGE FARMS AMAZING RIBS - DIVISION 102 (A)

Judging: Thursday, August 13 at 10:30 a.m.
Sponsored by **Cinnamon Ridge Farms** (Donahue, IA)

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

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

CLASS

688 Beef Ribs Creation
689 Pork Ribs Creation

SLABULOUS SLABS - DIVISION 103 (A)

Judging: Sunday, August 16 at 9:30 a.m.
Sponsored by **Famous Dave's BBQ** (West Des Moines, IA)

Special Awards

1st place - BBQ Feast for ten at Famous Dave's
2nd place - BBQ Feast for four at Famous Dave's
3rd place - Certificate for two meals at Famous Dave's

RULES

1. Prepare smoked St. Louis ribs. No preference on wood type.
2. Cut ribs for presentation and serve hot. Present enough for six servings.
3. Any sauce can be used - store bought, homemade or none.
4. Entries will be judged on Flavor (50%), Texture (30%) and Appearance (20%).

CLASS

690 St. Louis Ribs

PURNELL OLD FOLKS' SAUSAGE COOK OFF - DIVISION 104 (A)

Judging: Friday, August 21 at 12:30 p.m.
Sponsored by **F.B. Purnell Sausage Co.**

Special Awards

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

RULES

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

CLASS

691 Appetizer
692 Breakfast
693 Casserole

SEAFOOD PREPARED IN THE HEARTLAND - DIVISION 105 (A)

Judging: Thursday, August 20 at 11:00 a.m.
Sponsored by **Waterfront Seafood Market, Inc.** (West Des Moines, IA)

Special Awards

1st place in each class - \$150 gift certificate
2nd place in each class - \$100 gift certificate
3rd place in each class - \$50 gift certificate
Each entrant will receive a coupon good for one cup of clam chowder.

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

- 694 Fish or Seafood Appetizer
695 Fish or Seafood Soup

WILD GAME CONTEST - DIVISION 106 (A)

Judging: Thursday, August 20 at 2:30 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

- 696 Wild Game Entrée

WHO HAS THE BEST JERKY? - DIVISION 107 (AY)

Judging: Tuesday, August 18 at 2:30 p.m.

Sponsored by **Pampered Chef - Holly Houg, consultant for 26 years**

Special Awards

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

RULES

1. This division is open to adults and youth. Youth - Please list age on recipe sheet.
2. Create a tender and delicious jerky made with any type of meat. Don't make it too sweet.
3. Entries will be judged on Taste (85%) and Presentation (15%)

CLASS

- 697 Best Jerky

IOWA STATE FAIR MYSTERY SACK: ADULT - DIVISION 108 (A)

Judging: Sunday, August 23 at 12:30 p.m.

Sponsored by **Goldie's Ice Cream Shoppe** (Prairie City, IA)

Special Awards

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

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 ten entrants to register with Pat (and submit entry/fees).
2. Contestants should bring a mixing spoon and only three fresh or dried herbs or spices. Salt and pepper will be provided. No other condiments will be allowed.
3. At time of judging, entrants will each be given a Mystery Sack with various products included. Each sack will contain the same products. Entrants will be given 30 minutes to prepare a creation from the contents.
4. Entrants will use electric skillets provided by the Food Department.
5. Entries will be judged on Taste (50%) and Best Use of Products (50%).

CLASS

- 698 Mystery Sack - Adult

IOWA STATE FAIR MYSTERY SACK: YOUTH - DIVISION 109 (Y)

Judging: Sunday, August 23 at 11:00 a.m.

Sponsored by **Goldie's Ice Cream Shoppe** (Prairie City, IA)

Special Awards

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

RULES

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

CLASS

- 699 Mystery Sack - Youth

USE YOUR NOODLE - DIVISION 110 (A)

Judging: Saturday, August 15 at 1:00 p.m.

Sponsored by the **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 entry must include a protein.
3. Entries will be judged on Taste (70%) and Presentation (30%).

CLASS

700 Main Dish

MRS. BONSER'S NOODLES CREATIONS - DIVISION 111 (A)

Judging: Saturday, August 22 at 9:30 a.m.

Sponsored by **Cruise Marketing - Mrs. Bonser's Noodles**

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 is required.
2. Entries will be judged on Taste (100%).

CLASS

701 Mrs. Bonser's Creations

MRS. BONSER'S BEEF & NOODLES - DIVISION 112 (A)

Judging: Sunday, August 16 at 9:30 a.m.

Sponsored by **Cruise Marketing - Mrs. Bonser's Noodles**

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 Beef Flavored Noodles as a key ingredient. Proof of purchase is required.
2. Your entry must include beef.
3. Entries will be judged on Taste (100%).

CLASS

702 Mrs. Bonser's Beef & Noodles Creations

WINNER WINNER CHICKEN NOODLE DINNER - DIVISION 113 (A)

Judging: Thursday, August 13 at Noon

Sponsored by the **Maxine Jungman Family**

Special Awards

1st place - \$100 plus a Pampered Chef Ladle

2nd place - \$75 plus a Pampered Chef Ladle

3rd place - \$50 plus a Pampered Chef Ladle

RULES

1. Prepare chicken and noodles using homemade or store bought noodles.
2. Indicate if the noodles are homemade or store bought on the recipe. If homemade, include the recipe.
3. Entries will be judged on Taste (50%) and Appearance (50%).

CLASS

703 Chicken Noodle Dinner

LET'S HAVE TEA - DIVISION 114 (A)

Judging: Thursday, August 13 at 3:00 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 pen.

RULES

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

CLASS

704 Tea Cookie

705 Tea Sandwich

OUR FRONT PORCH BOOKS FAVORITE IOWA FOODS - DIVISION 115 (A)

Judging: Sunday, August 16 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

706 Favorite Iowa Food

WORLD'S TALLEST LEPRECHAUN ST. PATRICK'S DAY TREATS - DIVISION 116 (A)

Judging: Sunday, August 16 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.

RULES

1. Create a dessert for St. Patrick's Day.
2. Entries will be judged on Taste (50%), Appearance (25%) and Appropriateness for St. Patrick's Day (25%).

CLASS

707 St. Patrick's Day Desserts

A TASTE OF DAYS GONE BY - DIVISION 117 (A)

Judging: Saturday, August 15 at 2:30 p.m.

Sponsored by **Pat Berry & Lois Aldridge**

Special Awards

1st place overall - \$125

2nd place overall - \$100

3rd place overall - \$75

1st place Apple Paring - \$25

RULES

1. Recipes used are to be Pre-1960. Include the date, if known, or approximate time frame and origin of recipe (i.e., family legacy and favorite, information of the recipe, why it makes you think of the "Good Old Days"). Story to be 150 words or less. Focus on what was available at the time (i.e., farm to table ingredients, shortening, sugar options). You can exhibit as it would be served at dinner or as class indicated.
2. Entries will be judged on Flavor/Taste (30%), Texture (30%), Story (25%) and Appearance (15%).

CLASS

Legacy Cookies - present 6 cookies for a special occasion

708 Gingersnaps

709 Ice Box Cookie

710 Hand Dropped Oatmeal with/or without fruit

711 Spice

712 Cookies Other Than Named

Heritage Cakes

713 Depression Cake (no eggs, milk, or butter)

714 Lady Baltimore Cake (displayed as for a special occasion)

715 Scripture Cake (must use recipe below)

716 Cake Other Than Named

Old Fashioned Desserts - bring in an 8" or 9" pan

717 Bread Pudding

718 Fruit Cobblers (using fruits native to Iowa)

719 Dessert Other Than Named

Hand Stirred Heritage Candies - exhibit 6 pieces as would be served at a holiday

720 Fudge

721 Pralines

722 Divinity

723 Candy Other Than Named

The Millers Loaf - may be hand shaped or in a loaf pan (serve out of pan); exhibit as served at a meal

724 Anadama Bread

725 Bishops Bread

726 Oatmeal Bread

727 White Bread

728 Bread Other Than Named

Pantry Pride Yeast Rolls - may be individual (8) or in 8" or 9" pan uncut and touching (serve out of pan); exhibit as served at a meal

729 Parkerhouse Rolls

730 Clover Leaf Rolls

731 Potato Rolls

732 Rolls Other Than Named

Sunday Morning Baking Powder Biscuits - exhibit 8 biscuits as would be served at a meal

733 Baking Powder Biscuits.

Golden Age Cornbread

734 Cornbread - bake in an 8" or 9" pan; exhibit uncut on a flat surface; may also exhibit in a cast iron skillet.

735 Muffins - exhibit 8 muffins as would be served at a meal

Traditional Steamed Suet Pudding - Suet can be ordered from Fareway, Hy-Vee or local meat market; this dish is an 1800's recipe

736 Beef Suet - serve unmolded on a vintage plate

Heritage Heartland Pie - bring uncut in an 8" or 9" glass pan; may be a one or two crust pie; focus on what was available locally

737 Apple Pie

738 Berry Pie

739 Pumpkin Pie

740 Other Fruit Pie

741 Cream Pie

742 Custard Pie

Comfort Food Hearty Main Dish - savory one dish wonder to feed a large family (i.e., meat pie, shepherds pie, chicken and biscuits): must feature a baked element (crust, biscuit topping or dough)

743 Main Dish - exhibit in the dish it was baked

Apple Paring - will be demonstrated in front of a judge; must have one continuous ribbon cutting with even fruit to peel ratio; apples and knives will be provided

744 Apple Paring

Scripture Cake Recipe:

Cream together 1/2 cup butter, 2 cups white sugar and 2 Tablespoons honey. Add 6 well beaten egg yolks. Sift 1 1/2 cups sifted flour with 2 teaspoons baking powder, 2 teaspoons cinnamon, 1/2 teaspoon ginger, 1 teaspoon nutmeg, 1/2 teaspoon cloves, and a pinch of salt. Add alternately with 1/2 cup whole milk. Stir in 2 cups chopped figs, 2 cups raisins, and 2 cups chopped almonds. Fold in 6 stiff beaten egg whites. Bake in a well greased 10 inch tube pan at 300 degrees for 2 hours.

This recipe for "Scripture cake" appears at no one point in the Bible. It was gleaned from numerous passages and was provided by Ruth Ellen Church. The Chicago Tribune Food Editor. This was also taken from the 2007 Iowa State Fair Premium Book from the Division "Recipes of Yesteryear". To cite chapter and verse, the ingredients are from these passages. I Kings IV, 22; Judges V, 25; Jeremiah VI, 20; I Samuel XXX, 12; Nahum III, 12; Judges IV, 19; Numbers XVII, 8; I Samuel XIV, 25; Amos IV, 5; II Chronicles IX, 9; Leviticus II, 13 and Jeremiah XVII, 11.

MID-CENTURY MASTERPIECES - DIVISION 118 (A)

Judging: Friday, August 14 at 2:00 p.m.

Sponsored by **Andrea Oleson & Moxie Kitchen and Events** (Des Moines, IA)

Special Awards

1st place overall - Two tickets to "Holiday Soirée - a 50's Christmas Experience" at Moxie Kitchen and Events (\$290 value)

2nd place overall - \$100 Funky Finds Vintage & Retro gift card

3rd place overall - \$50 Drake Diner gift card

RULES

1. We are looking for whimsical, mayo-centric, gelatin-based, creative dishes, fit for cookbook cover in the 1950's. Appearance and creativity are most important, and a hint of unhinged artistry will be key in this contest.
2. Prepackaged items may be used as ingredients.
3. All garnishes must be edible, EXCEPT if using food-grade wooden skewers.
4. Entries may be presented on/in any kind of dish, but vintage period-appropriate dishes are encouraged.
5. Molded Gelatins may be sweet or savory. They may also be large or presented as -6 individual molds.
6. All classes, except Dessert, may include meat or seafood, but please NO SHRIMP due to allergies.
7. Have fun and be silly!
8. Entries will be judged on Appearance (40%), Creativity (40%) and Taste (20%).

CLASS

745 Appetizers

746 Casseroles

747 Salads

748 Molded Gelatins

749 Desserts

FAVORITE BOOK DESSERTS - DIVISION 119 (Y)

Judging: Wednesday, August 19 at 3:30 p.m.

Sponsored by **Our Front Porch Books**

Special Awards

1st place - \$25 Amazon gift card

2nd place - \$15 Amazon gift card

3rd place - \$10 Amazon gift card

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

RULES

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

CLASS

750 Favorite Book Desserts

PIES FROM THE HEARTLAND - DIVISION 120 (A)

Judging: Monday, August 17 at 10:30 a.m.

Sponsored by Iowa Farm Bureau Federation

Special Awards

- 1st place overall cream pie - \$200
- 2nd place overall cream pie - \$175
- 3rd place overall cream pie - \$125
- 1st place overall fruit pie - \$200
- 2nd place overall fruit pie - \$175
- 3rd place overall fruit pie - \$125

RULES

1. Each pie must be in an **eight or nine inch GLASS pie pan**.
2. If any garnishes are used, they must be edible. Any others used will disqualify the entry.
3. Include recipe for pie filling and pie crust.
4. Cream and custard pies will be refrigerated until contest time.
5. The entrant is responsible for reclaiming pie(s) one half hour after judging.
6. A pie cannot be entered 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).
7. Entries will be judged on Filling (flavor, consistency, appearance) (40%), Quality of Crust (flavor & texture) (30%), General Appearance (20%) and Originality (10%).

CLASS

Cream Pies

- 751 Berry Cream Pie
- 752 Butterscotch Pie
- 753 Chocolate Cream Pie
- 754 Classic Cream (Vanilla) Pie
- 755 Citrus Pie (no lemon or lime; i.e. orange, grapefruit)
- 756 Coconut Cream Pie
- 757 Custard Pie (traditional)
- 758 Key Lime Pie
- 759 Lemon Meringue Pie
- 760 Oatmeal Pecan Pie
- 761 Peanut Butter Pie
- 762 Pecan - Chocolate Pie
- 763 Pecan - Traditional Pie (no coconut)
- 764 Pumpkin Pie (one crust)
- 765 Rhubarb Custard Pie
- 766 Sour Cream Raisin Pie
- 767 Sweet Potato Pie
- 768 One Crust Cream Pie Using Cream Cheese or Mascarpone
- 769 One Crust Cream Pie Other Than Named

Fruit Pies

- 770 Apple Pie (specify variety of apple in recipe)
- 771 Apple Crumb Pie
- 772 Black Berry Pie
- 773 Blueberry Pie
- 774 Cherry-Raspberry Pie
- 775 Lattice Top Cherry Pie
- 776 Two Crust Cherry Pie
- 777 Cranberry Pie (with or without additional fruits)
- 778 Gooseberry Pie
- 779 Green Tomato Pie
- 780 Peach Pie
- 781 Peach-Red Raspberry Pie
- 782 Fresh Pear Pie (main flavor is pear)
- 783 Two Crust Raisin Pie
- 784 Black Raspberry Pie
- 785 Red Raspberry Pie
- 786 Raspberry Pie (2 or more raspberry types)
- 787 Rhubarb Pie
- 788 Strawberry-Rhubarb Pie
- 789 Strawberry Pie (one crust)
- 790 Triple Cherry Pie
- 791 Two Crust Berry Pie Other Than Named
- 792 One Crust Fruit Pie Other Than Named
- 793 Two Crust Fruit Pie Other Than Named

Other Pies

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

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

NORTH "40" PIE CONTEST- DIVISION 121 (A)

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

Sponsored by **Dianna Zaiger Sheehy, in memory of Leo**

Special Awards

1st place overall - \$100

1st place in each class - \$200

2nd place in each class - \$100

3rd place in each class - \$75

Each entrant will receive a \$5 gift card to Cracker Barrel.

RULES

1. Create a single berry or combination berry pie - two crust or one crust cream. No canned pie filling allowed.
2. Use any fat to create your crust.
3. If using topping on cream pies, only real whipping cream is allowed.
4. Would like to see a nice, full pie. I've never met a kind of pie I didn't like.
5. Entries will be judged on Flavor/Consistency (50%), Crust/Appearance (50%).

CLASS

795 Two Crust Pie

796 One Crust Cream Pie

CELEBRATION PIES - DIVISION 122 (A)

Judging: Monday, August 17 at 2:30 p.m.

Sponsored by **Pies and Pastries by Lana** (Indianola, IA)

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. For the **Red, White and/or Blue Pie** class, we are celebrating the 250th birthday of our country. Your pie must include at least two of the three colors.
2. For the **Special Celebration Pie** class, we want a pie that you would proudly serve at a special celebration, such as a birthday, wedding, anniversary, retirement, etc.
3. Any flavor or kind (fruit, cream, custard, baked, etc.) is allowed in both classes.
4. Any kind (traditional, cookie, crumble, etc.) of homemade crust is allowed in both classes.
5. We like fresh ingredients and great flavor.
6. Entries will be judged on Flavor (50%), Creativity (30%) and Appearance (20%).

CLASS

797 Red, White and/or Blue Pie

798 Special Celebration Pie

LEMON MERINGUE PIE - DIVISION 123 (A)

Judging: Sunday, August 23 at 1:30 p.m.

Sponsored by the **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

799 Lemon Meringue Pie

TRIBUTE TO BESSIE: SCRUMPTIOUS BERRY PIE - DIVISION 124 (A)

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

Sponsored by **Jamie Buelt**

Bessie Maynard Bassett Beggs Heiliger owned Bessie's Bus Depot in Bloomfield, Iowa, along with a hotel, restaurant and farm.

She raised hogs, cattle, sheep, chickens, ducks and geese. Bessie was famous for her hometown cooking and baking.

This contest celebrates her memory and legacy.

Special Awards

1st place overall - \$200

2nd place overall - \$100

1st place in each class - \$150

2nd place in each class - \$75

3rd place in each class - \$50

RULES

1. Feel free to include a story about the berries, the recipe and/or what it means to you.
2. **Berry Pie**
 - Make a one- or two-crust pie using the berries of your choice. Feel free to use multiple varieties including blueberry, blackberry, marionberry, loganberry, raspberry (red, golden, black), cherry, honeyberry, choke cherry, gooseberry, elderberry and strawberry. Be as exotic as you like.

- You may incorporate a non-berry fruit with your chose berry or berries. Be mindful that this is a berry contest and berries must carry the day.
- Must use a homemade crust. Provide complete recipe.

3. Berry Cream Pie

- Make a cream featuring your favorite berry. Feel free to use multiple varieties including blueberry, blackberry, marionberry, loganberry, raspberry (red, golden, black), cherry, honeyberry, choke cherry, gooseberry, elderberry and strawberry. Be as exotic as you like.
- Crust must be homemade and can be pastry, cookie, graham cracker, etc. Please provide the full recipe.
- Cream pies can feature a topping (e.g. meringue, Chantilly cream, mascarpone, etc.), but it isn't required.

4. Entries will be judged on Taste (60%), Appearance (25%) and Creativity (15%).

CLASS

800 Berry Fruit Pie
801 Berry Cream Pie

THE ALL AMERICAN APPLE PIE - DIVISION 125 (A)

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

Sponsored by **Glorious Desserts** (Windsor Heights, IA)

Special Awards

1st place - \$200
2nd place - \$50
3rd place - \$25

RULES

1. Each pie must be in an **eight or nine inch GLASS pie pan**.
2. If any garnishes are used, they must be edible. Any others used will disqualify the entry.
3. Include recipe for pie filling and pie crust.
4. The entrant is responsible for reclaiming pie(s) one half hour after judging.
5. Entries will be judged on Filling (flavor, consistency, appearance) (40%), Quality of Crust (flavor & texture) (30%), General Appearance (20%) and Originality (10%).

CLASS

802 All American Apple Pie

LOUISE PIPER MEMORIAL GREEN TOMATO PIE - DIVISION 126 (A)

Judging: Sunday, August 16 at 10:30 a.m.

Sponsored by **Louise Piper Family**

Special Awards

1st place - \$100 plus an engraved pie plate
2nd place - \$75 plus an engraved pie plate
3rd place - \$50 plus an engraved pie plate
Each entrant will receive at t-shirt.

RULES

1. Create your best two-crust green tomato pie.
2. Entries will be judged on Taste (50%), Texture (25%) and Appearance (25%).

CLASS

803 Green Tomato Pie

PRINCIPAL CHARITY CLASSIC PIE CONTEST - DIVISION 127 (A)

Judging: Friday, August 21 at 9:30 a.m.

Sponsored by **Principal Charity Classic** (Des Moines, IA)

Special Awards

1st place - \$500
2nd place - \$300
3rd place - \$200
Each entrant will receive a Principal Charity Classic ticket (\$25 value).

RULES

1. Create a creme pie with a creative twist tying it to golf.
2. Crust must be homemade (no store bought crusts).
3. Include recipe for pie and crust.
4. Entries will be judged on Flavor (50%), Presentation (25%) and Creativity (25%).

CLASS

804 Par for the Creme Pie

THE PIE BASKET - DIVISION 128 (AY)

Judging: Monday, August 17 at 3:00 p.m.

Sponsored by **Joyce Larson**

Special Awards

1st place - \$150 and a basket
2nd place - \$75
3rd place - \$50
Each entrant will be in a drawing to win a homemade pie basket.

RULES

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

CLASS

805 My Best Fruit Pie

NEXT-GEN PIES - DIVISION 129 (Y)

Judging: Saturday, August 22 at 12:30 p.m.

Sponsored by **Juni and Cora Oleson & Connie Gronemeyer**

A youth-sponsored pie contest that will be judged by youth!

Special Awards

1st place overall - \$100 and a pie-baking cookbook

2nd place overall - \$50

3rd place overall - \$25

RULES

1. This division is only open to youth ages 10-17. Please list age on recipe sheet.
2. Pies must be presented in an 8" or 9" pie dish.
3. All elements should be made from scratch.
4. Entries will be judged on Taste (50%), Texture (25%), Appearance (15%) and Creativity (10%).

CLASS

806 Two-Crust Fruit Pie

807 Fruit Crumb Pie

808 Cream Pie

809 Nut Pie

810 Savory Pie

OUR FAMILY RECIPE BOOK - DIVISION 130 (A)

Judging: Monday, August 17 at 10:30 a.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

811 Family Recipe Book

MINE IS THE BEST BBQ SAUCE - DIVISION 131 (A)

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

Sponsored by **Iowa BBQ Society**

Judges: Members of the Iowa Barbeque Society

Special Awards

1st place - Certificate

2nd place - Certificate

3rd place - Certificate

Honorable Mention - Certificate

RULES

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

CLASS

812 Best BBQ Sauce

EUROFINS BEST HOMEMADE HOT SAUCE - DIVISION 132 (A)

Judging: Saturday, August 15 at 9:30 a.m.

Sponsored by **Eurofins Nutrition Analysis Center** (Des Moines, IA)

Special Awards

1st place - \$750, free Scoville Heat analysis on winning product and may choose to display results at the Fair plus a small item

2nd place - \$250, free Scoville Heat analysis on winning product and may choose to display results at the Fair plus a small item

3rd place - \$100, free Scoville Heat analysis on winning product and may choose to display results at the Fair plus a small item

Each entrant will receive a Eurofins-branded gift.

RULES

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

CLASS

813 Best Homemade Hot Sauce

BEST WING SAUCE - DIVISION 133 (A)

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

Sponsored by **Jethro's BBQ**

Special Awards

1st place - \$500 plus sauce will be featured as Jethro's "wing sauce of the month" for November 2026

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 five judges. The wings will be provided.
3. Entries will be judged on Best Tasting (75%) and Most Creative (25%).

CLASS

814 Best Wing Sauce

THE BEST DIPPING SAUCE EVER - DIVISION 134 (AY)

Judging: Tuesday, August 18 at 9:30 a.m.

Sponsored by **Goldie's Ice Cream Shoppe** (Prairie City, IA)

Special Awards

1st place - \$75

2nd place - \$40

3rd place - \$20

Each entrant will receive a \$10 gift certificate to Goldie's Ice Cream Shoppe.

RULES

1. This division is open to adults and youth. Youth - please list age on recipe sheet.
2. Entries should be homestyle sauces that are great for dipping. Is your sauce the next ranch?
3. Entries will be judged on Creativity (50%), Taste (30%) and Appearance (20%).

CLASS

815 Dipping Sauce

MY FAVORITE ICE CREAM TOPPING - DIVISION 135 (AY)

Judging: Tuesday, August 18 at 11:00 a.m.

Sponsored by **Goldie's Ice Cream Shoppe** (Prairie City, IA)

Special Awards

1st place overall - \$75

2nd place overall - \$40

3rd place overall - \$20

Each entrant will receive a \$10 gift certificate to Goldie's Ice Cream Shoppe.

RULES

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

CLASS

816 Sauces/Syrups

817 Other Toppings

SOUPER SOUPS - DIVISION 136 (A)

Judging: Saturday, August 22 at 11:30 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

818 Souper Soups

MRS. GRIMES CHILI COOK OFF - DIVISION 137 (A)

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

Sponsored by **Faribault Foods - Mrs. Grimes**

Special Awards

1st place - \$150

2nd place - \$75

3rd place - \$50

Each entrant will receive coupons for free cans of Mrs. Grimes.

RULES

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

CLASS

819 Mrs. Grimes Chili

BIG WAYNE'S CINCINNATI-STYLE CHILI CONTEST - DIVISION 138 (A)

Judging: Sunday, August 23 at 11:30 a.m.

Sponsored by **Patti & Chris Walker**

Special Awards

1st place - \$50

2nd place - \$25

3rd place - \$10

RULES

1. Just like Big Wayne did, the Godsey crew hopes you step up and bring your very best gut-bomb Cincinnati-style chili to share.
2. This chili should be a thin, spiced meat sauce (without beans) and served over spaghetti and topped with shredded cheddar cheese.
3. Entries will be judged on Taste (60%), Creativity with spice additions for full gutbomb effect (25%) and Appearance (15%).

CLASS

820 Cincinnati-Style Chili

IOWA FFA FOOD SCIENCE - DIVISION 139

Judging: Wednesday, August 12 at 11:00 a.m.

FFA Supervisor of Exhibits - Andrea Spencer

Assistants - Kaitlyn Bartling, Iowa Falls-Alden FFA; Jaime Christiansen, Midland FFA

Special Awards

1st place overall - Trophy and eligible for the FFA Parade of Champions

2nd place overall - Rosette

3rd place overall - Rosette

Sweepstakes - Trophy and eligible for the FFA Parade of Champions

RULES

1. This division is only open to FFA Members. Please list age on the recipe sheet.
2. In addition to submitting entry form/fees by July 1, you must contact the FFA Entry Department (ffa@iowastatefair.org) to enroll.
3. Processed 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. Include in the recipe all steps of processing.
4. Processed entries will be judged on Flavor (35%), Consistency (30%), Appearance (15%) and Food Safety (20%).
5. Cakes should be 8 or 9 inch round or square in size.
6. Quick bread loaf size should be 9x5x3 inch, or as specified in the recipe. All bread 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.
7. For cookie classes, present 6 cookies on a small, white plate.
8. Participant ribbons will be awarded to each exhibitor.
9. Entries (other than processed) will be judged on Taste (30%), Texture (30%), Appearance (20%) and Creativity (20%).

CLASS

821 Appetizers & Snacks

822 Processed Foods

823 Cookies & Bars

824 Cakes

825 Pies

826 Quick Breads

827 Yeast Breads and Rolls