FOOD

Elwell Family Food Center
Superintendent - Pat Berry (515-480-5662 or pberrystfair2019@yahoo.com)

Premiums .................................................. $6, 4, 3
Special Offers from Sponsors (cash, gift cards, product, etc.) . . . $51,984

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.

If you have 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 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. You 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, 8-1/2 x 11 sheet of paper.
  - More than one sheet may be used - please number them and place your exhibitor number (no names unless required) including the Division and Class numbers at the top right hand corner of each page.
  - Youth - include age on recipe sheet.

- All entries in the Food Department must be the product of the exhibitor and made in their home kitchen. Individuals who have earned $10,000 or more of their income from the following activities in the last 12 months are not eligible to enter the Food Department: professional chefs, bakers, candy makers, caterers or cooking instructors. This includes anyone employed in a kitchen position in the food industry or trained professionally. Exception: Professionals (as described above) may enter in these divisions only - Decorated Cakes, Gingerbread House and Professional Chefs Using Maytag Dairy Farms Blue Cheese.

- EARLY DELIVERY. Your prepared food may be brought in beginning on Sunday, August 6 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 7 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 21 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 made online at www.iowastatefair.org. Entries may also be made by printing the Iowa Family Living form available at www.iowastatefair.org. Complete entry form and return it with full payment of all fees to: Iowa State Fair, Iowa Family Living 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 FEE. Each exhibitor in this department, as a requirement for entry, will pay an entry fee. Tags will be issued based on the number listed on the entry form. No additional tags will be mailed after July 8. Please list the EXACT number of tags you would like to receive.

   No. Tags/Entries ..................................... Fee
   1-10 ................................................. $10
   11+ ................................................. $5.50 for each additional entry

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

6. ENTRY ELIGIBILITY. Entries in this department are limited to living residents of Iowa. Divisions are designated as open to Adult (A), Youth (Y) or both Adult and Youth (AY). 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.

7. Entries in Adult classes are limited to one entry per class per household. Entries in Youth classes are limited to one entry per class per exhibitor. Entry in multiple classes within a division is welcomed, provided a separate entry tag is presented for each entry.

8. 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.

9. All entries in the Food Department must be the product of the exhibitor and made in their home kitchen. Individuals who have earned $10,000 or more of their income from the following activities in the last 12 months are not eligible to enter the Food Department: professional chefs, bakers, candy makers, caterers or cooking instructors. This includes anyone employed in a kitchen position in the food industry or trained professionally.
10. Judges cannot judge divisions in which family members have entries.

11. An entrant may not enter food in a division sponsored by themselves, a family member or a business or corporation in which they or another family member has an interest or is employed.

12. Unless otherwise specified, entrants may enter the same recipe in two different divisions (i.e. you may enter a pie in Pies from the Heartland and also in another pie division). A second recipe, product and entry tag are to be presented.

13. Prepackaged mixes may only be used in divisions or classes where specified.

14. For food safety, all egg yolks used in recipes must be cooked. No recipes with uncooked egg yolks will be permitted unless eggs are certified as pasteurized.

ENTRY TAGS AND RECIPE

15. Entry tags and stickers for the number of articles you entered will be mailed in mid to late July along with an Exhibitor Entry List.

16. Entry tags must be filled in completely and clearly in black/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. (See example posted on the Iowa State Fair website.)

17. A completed Exhibitor Entry List will be needed for each day you bring entries to the Fair. Include all entries for that day. The Exhibitor Entry List may be photocopied for additional days.

18. All recipes should be typed or printed with black/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.

19. The small square identification stickers you receive from the Entry Department are to be filled out and placed on the bottom of the board or plate used for your entry. Attach your entry tag to the entry and then cover with clear plastic or a zip-lock bag. Do not put the tag or sticker on the plastic covering. (A string should be affixed to the entry tag first and then the string with the tag attached to the entry so that the tag is left hanging.) For canning entries, put the sticker on the lid and secure your entry tag on a rubber band and place it around the neck of the jar. No other labels are to be on the jars.

20. If a proof of purchase is required, it can be from the product packaging or a sales receipt showing purchase. When entering sponsored divisions that require a proof of purchase, please highlight the sponsor’s product on your recipe and receipt.

21. All recipes become the property of the Iowa State Fair and the sponsor of the contest and may be used in the publication of a cookbook for sale as well as for any other purposes without compensation which the Fair and the sponsor, at their discretion, may deem appropriate. The Fair and the sponsor reserve the right to use entrant names and photos for publicity, promotion or advertising without compensation. Entrants may be asked to sign a publicity release form.

PRESENTATION OF ENTRY

22. Judging criteria are listed under each division. The word “presentation” in a judging criterion means the appearance of the entry.

23. Unless otherwise specified in division rules, entries may be displayed on any plate, bowl, etc. of your choice.

CANNED ENTRIES

24. All canned products must be canned in compliance with the current USDA guidelines for safe canning. Any entries not complying with these guidelines will be disqualified. The method of processing, headspace, processing time, date of preparation, altitude and county name (not county number) in which the product was canned must be included on the recipe. Do not put any of this information on the entry tag. If an entry has been processed in a pressure canner, the recipe must include whether a dial-gauge or weighted-gauge canner was used and the pounds used.

25. All products exhibited in jars must have been canned on or after August 22, 2022. Remember the shelf life of canned goods decreases with each year.

26. The USDA Complete Guide to Home Canning (2015 Revision) is available to purchase from Purdue University Extension at www.extension.purdue.edu/USDAcanning or available to download from University of Georgia at http://www.uga.edu/nchfp/publications/publications_usda.html. Information on the USDA guidelines for safe canning may be obtained from Iowa State University Extension Service AnswerLine at 1-800-262-3804 (9:00 a.m. - 4:00 p.m., Monday through Friday) or from their website at www.extension.iastate.edu/answering/ and in the University of Georgia book.

27. Canned products must be canned in standard colorless jars and two-piece lids made for home canning, with new, metal screw bands left on. Two-quart jars; tall, slender jars; mayonnaise-type jars; or bottles are not acceptable.

28. All canned products must be made from scratch by the entrant using fresh ingredients. No artificial coloring will be permitted in canned products except where designated in the class listing.

29. All canned products will be opened, but due to the remote chance of food poisoning, vegetables, meats, poultry and fish will not be tasted.

30. Canned goods not awarded a ribbon may be picked up one half hour after the division is judged. They will also be available for pick up during the Fair and on Monday, August 21 (Noon - 6:00 p.m.). Any that are not picked up by 6:00 p.m. on Monday, August 21 will be disposed of as deemed necessary.

31. Canned goods may only be entered in canning divisions unless specified in division rules.

ADMISSION TO THE FAIRGROUNDS

32. DISCOUNT ADMISSION TICKETS. Discount admission tickets can be purchased in advance at $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.
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 10-20. If purchased, Food exhibitors will receive a parking pass for Lot A.

DELIVERY OF ENTRIES

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

35. EARLY DELIVERY. Your entries may be brought in beginning on Sunday, August 6 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 7 (exception: Decorated Cakes and Youth Decorated Cakes). If your entries will not be judged in the next two days, food staff will refrigerate or freeze them at your request.

36. DAY OF CONTEST DELIVERY. On the day a specific division is judged, you may bring in your entries for that division up to one half hour prior to judging time. No entries will be received in the last 30 minutes prior to scheduled judging time.

37. YOUR ENTRY MUST BE READY TO BE JUDGED PRIOR TO YOUR ARRIVAL AT THE FAIR. THIS INCLUDES:
1) COMPLETED ENTRY 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.

38. Entries may be sent by mail. For standard mail, send to: Iowa State Fair, Food Department, PO Box 57130, Des Moines, IA 50317. For UPS or FedEx, send to: Iowa State Fair, Food Department, 3000 East Grand Avenue, Des Moines, IA 50317. If you choose to mail your entries, packages must be received by Monday, August 7. All packages must be sent pre-paid.

39. Microwave ovens and refrigerators/freezers are available. If necessary, the food staff will chill or heat your entry before presenting it to the judges. Please include the necessary instructions for staff to follow (how cut, served, etc.; does not include adding additional ingredients unless specified in division rules) on a post-it note on your entry tag.

JUDGING

40. You are welcome to observe the judging on August 7-9 without having to pay admission to the Fair. Parking is available in Lot A at no cost on these days.

41. Judges’ decisions are final. Any premiums may be withheld at the discretion of the judge for noncompliance with General or Division Rules.

42. Winning entries will be on display during the Fair and will not be released from the Food Department until Noon on Monday, August 21.

43. Entries and all non-placing canned goods will be released after judging is completed and the tags/recipes have been removed (usually within 30 minutes). After judging, non-placing entries will be taken to the storeroom. After tags are removed, tables will be available for claiming judged entries. No entrants are allowed in the storeroom. Any entries, other than canned goods, not picked up within a half hour after judging will be donated to Iowa Shelter Services. No food entries will be returned by mail.

AWARDS

44. Sweepstakes and Reserve Sweepstakes will be awarded in divisions where noted. In case of a tie for Sweepstakes, the two winners will each receive a rosette, the money will be divided and there will then be no Reserve Sweepstakes. In case of a tie for Reserve Sweepstakes, the two winners will each receive a rosette and the money will be divided. Sweepstakes is awarded to the person winning the most blue ribbons in that division. Reserve Sweepstakes is awarded to the person with the second highest number of blue ribbons.

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

RECLAIMING ENTRIES

46. On Monday, August 21 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 21 will be donated.

47. If the sponsors’ prizes have not been received by Management as of check-out day, a Food Department employee will initial your envelope and explain when and how you will get the prize.

48. If you would like your tags/judges’ comments/ribbons mailed, a stamped, self-addressed LARGE manila envelope ($5 minimum postage) left with the Superintendent will assure your receipt of these items. This may be brought in at time of entry delivery to the Elwell Family Food Center. Please note: Your ribbons and comments will not be mailed unless you leave this stamped envelope.

49. Beginning Wednesday, August 23 and until Friday, September 1, 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 26 and Sunday, August 27. (Please note: Envelopes will not be available for pick up on Tuesday, August 22.) After September 1 all unclaimed items become the property of the Iowa State Fair and will be disposed of as deemed necessary.

50. If you have not received all of your special awards by September 25, please contact Pat Berry (515-480-5662 or pberrystfair2019@yahoo.com). Please do not contact the sponsor if there is a problem.

51. Premium checks will be mailed as soon after the close of the Fair as possible. If total prize money to an exhibitor is $600 or more, an IRS Form W-9 is required. Please see Iowa Family Living general rules and regulations.

LIABILITY

52. The Management will use diligence in caring for the safety of entries after their arrival and placement, but in no case will they be responsible for any loss or damage that may occur.
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 16 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 17 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 2023 IOWA STATE FAIR

- Peachy King -- Debra Baumer (Division 121)
- Splenda Low-To-No Sugar Showdown -- Blue Ribbon Group, Splenda (Division 79)
- Bob’s Red Mill Yeast Breads -- Bob’s Red Mill (new sponsor & new prizes!) (Division 10)
- Bob’s Red Mill Yeast Rolls -- Bob’s Red Mill (new sponsor & new prizes!) (Division 11)
- Brewer Family Beef & Pork Casseroles -- Brewer Family Farms, LLC (Division 92)
- Gingerbread Historic Grain Elevator -- Brenda R. Brink (Division 84)
- The Great Cinnamon Roll Contest of 2023 -- Jamie Buelt (Division 12)
- Gaga’s Red Cake -- Cownie & Gaskell Family (Division 20)
- Mrs. Bonser’s Beef & Noodles -- Cruise Marketing, Mrs. Bonser’s (Division 106)
- Homemade Ice Cream “Freeze-Off” Championship -- Phil Dicks (Division 63)
- Build-A-Cake -- D’anne Dzon & Family (Division 22)
- Slabulous Slabs -- Famous Dave’s BBQ (Division 96)
- Farmers Best Popcorn Creations -- Farmers Best Popcorn (Division 82)
- Gold(ie’s) Quick Breads -- Goldie’s Ice Cream Shoppe (new sponsor & new prizes!) (Division 9)
- Cake Takes the Gold(ie’s) -- Goldie’s Ice Cream Shoppe (new sponsor & new prizes!) (Division 17)
- H&R Block Logo Cookie Contest -- H&R Block Des Moines (Division 48)
- Your Best Gluten-Free Cake -- Daniel Hart & Elizabeth Kalish (Division 21)
- Pies from the Heartland -- Iowa Farm Bureau Federation (new sponsor & new prizes!) (Division 116)
- Best Five Dollar Lunch -- Jewell Market (Division 89)
- For the Love of Cookies -- Susie & Jack Jones & Family (Division 51)
- Winner Winner Chicken Noodle Dinner -- Maxine Jungman Family (Division 107)
- John McCoy’s Potluck Pleasers -- Darrellyn Knight (Division 88)
- Snack Time with Live Healthy Iowa -- Live Healthy Iowa (Division 6)
- Snack Time for Kids with Live Healthy Iowa -- Live Healthy Iowa (Division 7)
- Kid Sponsored Cookie Championship -- M & M Creations - Mia Frangopol & Marna Davenport (Division 52)
- Creative Cooking with Fresh Herbs -- Mariposa Farms, Inc. (Division 73)
- Maytag Dairy Farms Favorite Blue Cheese Recipe -- Maytag Dairy Farms (Division 69)
- Professional Chefs Using Maytag Dairy Farms Blue Cheese -- Maytag Dairy Farms (Division 70)
- Kid Sponsored Cinnamon Roll Championship -- Nash’s Confections - Nash Roe (Division 16)
- Salmon Surprise -- Newton Hy-Vee (Division 99)
- Give Us Your Best Pie -- Pies and Pastries by Lana (Division 118)
- Appetizers -- David Ridgway Family (Division 2)
- Anything Goes, Everything Goes in the Kitchen -- Jacqueline Wittrock Riekena (Division 65)
- Life is Better with Cake -- Michael & Debra Ross (Division 25)
- Creative Breakfast Cakes -- Kay Fenton Smith - Baking Blue Ribbons (Division 23)
- Made to Perfection with Smokin Butt BBQ Sauce -- Smokin Butt BBQ (Division 77)
- Apple-solutely Delicious -- Streff Family (Division 54)
- Wowing It with Dried Beef -- Smokin Country Chops -- Smokin Country Chops (Division 93)
- My Favorite Sack Lunch -- Vance Family (Division 91)
**IOWA STATE FAIR * AUGUST 10-20, 2023 * FOOD**

**FOOD DEPARTMENT DIVISION CATEGORIES**

Division numbers are listed for each category. New divisions are indicated with an *.  
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.

<table>
<thead>
<tr>
<th>Appetizers / Snacks: Div. 1 - 7</th>
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<tbody>
<tr>
<td>1 (A) - Cinnamon Ridge Favorite Cheese Curds</td>
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<tr>
<td>2 (A) - Appetizers*</td>
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<tr>
<td>3 (A) - Bring Your Best Dip</td>
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<td>4 (A) - Having a ‘Ball’ with Cheese</td>
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<td>5 (A) - Board Fun</td>
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<td>6 (AY) - Snack Time w/ Live Healthy Iowa*</td>
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<tr>
<td>7 (Y) - Snack Time for Kids w/ Live Healthy Iowa*</td>
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<thead>
<tr>
<th>Beginners: Div. 8</th>
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<tbody>
<tr>
<td>8 (A) - Beginner’s Contest</td>
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<thead>
<tr>
<th>Breads / Muffins / Rolls / Etc.: Div. 9 - 16</th>
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<tbody>
<tr>
<td>9 (A) - Gold(ie)’s Quick Breads*</td>
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<tr>
<td>10 (A) - Bob’s Red Mill Yeast Breads*</td>
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<tr>
<td>11 (A) - Bob’s Red Mill Yeast Rolls*</td>
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<tr>
<td>12 (A) - Great Cinnamon Roll Contest of ‘23*</td>
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<td>13 (A) - Authentic European Bohemian-Style Kolaches</td>
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<td>14 (A) - Grandma Butorac’s Povitica</td>
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<td>15 (A) - My Best Waffle Ever</td>
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<tr>
<td>16 (Y) - Kid Sponsored Cinnamon Roll Championship*</td>
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<tr>
<th>Cakes / Cupcakes: Div. 17 - 28</th>
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<tbody>
<tr>
<td>17 (A) - Cake Takes the Gold(ie)*</td>
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<tr>
<td>18 (A) - Comfy Coffee Cake</td>
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<td>19 (A) - The Hesitant Baker Competition</td>
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<td>20 (A) - Gaga’s Red Cake*</td>
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<td>21 (A) - Your Best Gluten-Free Cake*</td>
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<td>22 (A) - Build-A-Cake*</td>
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<td>23 (A) - Creative Breakfast Cakes*</td>
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<td>24 (A) - Decorated Cakes</td>
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<tr>
<td>25 (AY) - Life is Better w/Cake* (all ages)</td>
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<tr>
<td>26 (Y) - Youth Decorated Cakes (17 &amp; under)</td>
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<tr>
<td>27 (Y) - Bret &amp; Amy Doerring Ugliest Cake (7-17)</td>
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<tr>
<td>28 (Y) - Animal Face Cakes (6-13)</td>
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<tr>
<th>Candies / Fudge: Div. 29 - 31</th>
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<tbody>
<tr>
<td>29 (A) - Piper’s Homemade Candies</td>
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<tr>
<td>30 (A) - Bud Ellwell’s Old Fashioned Fudge</td>
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<tr>
<td>31 (Y) - Candy Chemistry (5-12)</td>
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<tr>
<th>Canning: Div. 32 - 44</th>
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<tbody>
<tr>
<td>32 (A) - Be Creative with Mrs. Wages®</td>
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<tr>
<td>33 (A) - Famous Dave’s Canned Pickles</td>
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<tr>
<td>34 (A) - Fleet Farm Canned Relishes</td>
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<tr>
<td>35 (A) - Fleet Farm Canned Savory Sauces, Meats &amp; Poultry</td>
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<tr>
<td>36 (A) - Fleet Farm Canned Fruits</td>
</tr>
<tr>
<td>37 (A) - Fleet Farm Canned Vegetables</td>
</tr>
<tr>
<td>38 (A) - Fleet Farm Classic Iowa Canned Jellies</td>
</tr>
<tr>
<td>39 (A) - Fleet Farm Classic Iowa Canned Jams</td>
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<tr>
<td>40 (A) - Fleet Farm Canned Preserves</td>
</tr>
<tr>
<td>41 (A) - Fleet Farm Canned Fruit Butters</td>
</tr>
<tr>
<td>42 (A) - Fleet Farm Canned Conserves</td>
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<tr>
<td>43 (A) - Fleet Farm Canned Marmalades</td>
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<tr>
<td>44 (Y) - Fleet Farm Fresh Preserving for Youth (17 &amp; under)</td>
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<tr>
<th>Cookies / Bars / Brownies: Div. 45 - 52</th>
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<tbody>
<tr>
<td>45 (A) - Scenic Valley Pumpkin Patch Cookies</td>
</tr>
<tr>
<td>46 (A) - O Come All Ye Cookies</td>
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<tr>
<td>47 (A) - Macarons or Macaroons</td>
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<tr>
<td>48 (A) - H&amp;R Block Logo Cookie Contest*</td>
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<tr>
<td>49 (A) - My Best Brownies</td>
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<tr>
<td>50 (AY) - Midwest Living Cookies (all ages)</td>
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<tr>
<td>51 (AY) - For the Love of Cookies* (all ages)</td>
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<tr>
<td>52 (Y) - Kid Sponsored Cookie Championship* (5-17)</td>
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<tr>
<th>Desserts: Div. 53 - 62</th>
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<tbody>
<tr>
<td>53 (A) - Tammie’s No Bake Desserts</td>
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<tr>
<td>54 (A) - Apple-solutely Delicious*</td>
</tr>
<tr>
<td>55 (A) - Best Fruit Cobbler, Betty or Buckle</td>
</tr>
<tr>
<td>56 (A) - Always Room for Dessert</td>
</tr>
<tr>
<td>57 (A) - Desserts for Lou Spilt</td>
</tr>
<tr>
<td>58 (A) - Key Lime Dessert Creations</td>
</tr>
<tr>
<td>59 (A) - Inventive Rhubarb</td>
</tr>
<tr>
<td>60 (AY) - Strawberry-Rhubarb Dessert (all ages)</td>
</tr>
<tr>
<td>61 (AY) - S’mores Creations (all ages)</td>
</tr>
<tr>
<td>62 (AY) - Iowa’s Best Dessert Championship</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Featured Ingredient / Product: Div. 68 - 82</th>
</tr>
</thead>
<tbody>
<tr>
<td>63 (AY) - Homemade Ice Cream “Freeze-Off” Championship* (10 &amp; over)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Favorites: Div. 63 - 67</th>
</tr>
</thead>
<tbody>
<tr>
<td>64 (A) - Our Iowa Church Cookbook Favorites</td>
</tr>
<tr>
<td>65 (A) - Anything Goes, Everything Goes in the Kitchen*</td>
</tr>
<tr>
<td>66 (Y) - Casey’s Junior Favorite Creations (6-11)</td>
</tr>
<tr>
<td>67 (Y) - Casey’s Intermediate Favorite Creations (12-17)</td>
</tr>
<tr>
<td>68 (Y) - Kids Chef Baking Championship (5-17)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Featured Ingredient / Product: Div. 83 - 84</th>
</tr>
</thead>
<tbody>
<tr>
<td>83 (A) - Gingerbread House</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Featured Ingredient / Product: Div. 85 - 86</th>
</tr>
</thead>
<tbody>
<tr>
<td>85 (AY) - Taste of Honey Challenge (all ages)</td>
</tr>
<tr>
<td>86 (AY) - Foods Made w/ Honey (all ages)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Main Dish / Meal: Div. 87 - 91</th>
</tr>
</thead>
<tbody>
<tr>
<td>87 (A) - Food Bank of Iowa Chopped</td>
</tr>
<tr>
<td>88 (A) - John McCoy’s Potluck Plesasers*</td>
</tr>
<tr>
<td>89 (A) - Best Five Dollar Lunch*</td>
</tr>
<tr>
<td>90 (AY) - Pizza or Pasta &amp; Pairings Championship (all ages)</td>
</tr>
<tr>
<td>91 (Y) - My Favorite Sack Lunch* (6-12)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Meats / Poultry / Fish: Div. 92 - 101</th>
</tr>
</thead>
<tbody>
<tr>
<td>92 (A) - Brewer Family Beef &amp; Pork Casseroles*</td>
</tr>
<tr>
<td>93 (A) - Wowing It w/ Dried Beef*</td>
</tr>
<tr>
<td>94 (A) - Smokin Country Chops*</td>
</tr>
<tr>
<td>95 (A) - Cinnamon Ridge Farms Amazing Ribs</td>
</tr>
<tr>
<td>96 (A) - Slabulous Slabs*</td>
</tr>
<tr>
<td>97 (A) - Purnell Old Folks’ Sausage Cook Off</td>
</tr>
<tr>
<td>98 (A) - Seafood Prepared in the Heartland</td>
</tr>
<tr>
<td>99 (A) - Salmon Surprise*</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Mystery Sack: Div. 102 - 103</th>
</tr>
</thead>
<tbody>
<tr>
<td>102 (A) - Iowa State Fair Mystery Sack - Adult</td>
</tr>
<tr>
<td>103 (Y) - Iowa State Fairy Mystery Sack - Youth</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Noodles / Pasta: Div. 104 - 108</th>
</tr>
</thead>
<tbody>
<tr>
<td>104 (A) - Mrs. Bonser’s Noodles Creations</td>
</tr>
<tr>
<td>105 (A) - Use Your Noodle</td>
</tr>
<tr>
<td>106 (A) - Mrs. Bonser’s Beef &amp; Noodles*</td>
</tr>
<tr>
<td>107 (A) - Winner, Winner Chicken Noodle Dinner*</td>
</tr>
<tr>
<td>108 (A) - Rana Pasta Creations</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Occasions / Theme: Div. 109 - 112</th>
</tr>
</thead>
<tbody>
<tr>
<td>109 (A) - Let’s Have Tea</td>
</tr>
<tr>
<td>110 (A) - Our Front Porch Books Favorite Iowa Foods</td>
</tr>
<tr>
<td>111 (A) - World’s Tallest Leprechaun St Patrick’s Day Treats</td>
</tr>
<tr>
<td>112 (Y) - Favorite Book Desserts (7-17)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Old Time / Nostalgic: Div. 113 - 115</th>
</tr>
</thead>
<tbody>
<tr>
<td>113 (A) - Our Family Recipe Book</td>
</tr>
<tr>
<td>114 (A) - The Great Iowa Recipe</td>
</tr>
<tr>
<td>115 (AY) - Sunday Dinner at Mom’s (Grandma’s) (6 &amp; over)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Pies: Div. 116 - 122</th>
</tr>
</thead>
<tbody>
<tr>
<td>116 (A) - Pies from the Heartland*</td>
</tr>
<tr>
<td>117 (A) - North “40” Pie Contest</td>
</tr>
<tr>
<td>118 (A) - Give Us Your Best Pie*</td>
</tr>
<tr>
<td>119 (A) - Lemon Meringue Pie</td>
</tr>
<tr>
<td>120 (A) - Tribute to Bessie: Scrumptious Berry Pie</td>
</tr>
<tr>
<td>121 (A) - Peachy King*</td>
</tr>
<tr>
<td>122 (AY) - The Pie Basket (all ages)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Sauces / Toppings: Div. 123 - 12</th>
</tr>
</thead>
<tbody>
<tr>
<td>123 (A) - Mine is the Best BBQ Sauce</td>
</tr>
<tr>
<td>124 (A) - Eurofins Best Homemade Hot Sauce</td>
</tr>
<tr>
<td>125 (A) - Best Wing Sauce</td>
</tr>
<tr>
<td>126 (AY) - The Best Dipping Sauce Ever (all ages)</td>
</tr>
<tr>
<td>127 (AY) - My Favorite Ice Cream Topping (all ages)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Soup / Chili: Div. 128 - 130</th>
</tr>
</thead>
<tbody>
<tr>
<td>128 (A) - Souper Soups</td>
</tr>
<tr>
<td>129 (A) - Mrs. Grimes Chili Cook Off</td>
</tr>
<tr>
<td>130 (A) - Ulrich Pella Bologna Soup or Chowder*</td>
</tr>
</tbody>
</table>

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<thead>
<tr>
<th>Tortillas: Div. 131 - 132</th>
</tr>
</thead>
<tbody>
<tr>
<td>131 (A) - It’s a Wrap w/Azteca Tortillas</td>
</tr>
<tr>
<td>132 (A) - Tortilla Creations La Banderita</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Vegetables: Div. 133 - 138</th>
</tr>
</thead>
<tbody>
<tr>
<td>133 (A) - Best Iowa Corn Salad</td>
</tr>
<tr>
<td>134 (A) - Anything Hot</td>
</tr>
<tr>
<td>135 (A) - Spud Studs</td>
</tr>
<tr>
<td>136 (A) - Dei Fratelli Tomato Creations</td>
</tr>
<tr>
<td>137 (A) - Butter Kernel Vegetable Creation</td>
</tr>
<tr>
<td>138 (A) - Fresh Vegetable Creations</td>
</tr>
</tbody>
</table>

Youth - list age on recipe sheet.
FOOD JUDGING SCHEDULE

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

MONDAY, AUGUST 7
Judging Room 1
11:00 a.m. Decorated Cakes - 24
12:30 p.m. Youth Decorated Cakes - 26

TUESDAY, AUGUST 8
Judging Room 1
10:30 a.m. Fleet Farm Canned Vegetables - 37
1:30 p.m. Fleet Farm Canned Preserves - 40
3:30 p.m. Fleet Farm Canned Fruits - 36

Judging Room 2
10:30 a.m. Fleet Farm Fresh Preserving for Youth - 44
Noon Fleet Farm Canned Relishes - 34
3:30 p.m. Fleet Farm Canned Savory Sauces, Meats & Poultry - 35

Judging Room 3
10:30 a.m. Famous Dave’s Canned Pickles - 33

WEDNESDAY, AUGUST 9
Judging Room 1
9:30 a.m. Fleet Farm Canned Conserves - 42
Noon Fleet Farm Canned Fruit Butters - 41
2:30 p.m. Fleet Farm Canned Marmalades - 43

Judging Room 2
10:00 a.m. Fleet Farm Classic Iowa Canned Jams - 39

Judging Room 3
10:00 a.m. Fleet Farm Classic Iowa Canned Jellies - 38

Judging Room 4
10:00 a.m. Grandma Butorac’s Povitica - 14

THURSDAY, AUGUST 10
Judging Room 1
9:30 a.m. Dakota Style Pretzel Kraving Creation - 75
11:00 a.m. Cake Takes the Gold(ie)s* - 17 (rooms 1-2)

Judging Room 2
9:30 a.m. Board Fun - 5
11:00 a.m. Cake Takes the Gold(ie)s* - 17 (rooms 1-2)

Judging Room 3
9:30 a.m. Cinnamon Ridge Favorite Cheese Curds - 1
10:30 a.m. Cinnamon Ridge Farms Amazing Ribs - 95
Noon Always Room for Dessert - 56
2:00 p.m. Kids Chef Baking Championship - 68

Judging Room 4
10:30 a.m. Tammies’ No Bake Desserts - 53
2:30 p.m. Salmon Surprise* - 99
3:30 p.m. Build-A-Cake* - 22

FRIDAY, AUGUST 11
Judging Room 1
10:00 a.m. Culinary Coffee Creations - 71
11:30 a.m. Life is Better with Cake* - 25
1:00 p.m. Inventive Rhubarb - 59
3:00 p.m. Mine Is the Best BBQ Sauce - 123

Judging Room 2
9:30 a.m. Scenic Valley Pumpkin Patch Cookies - 45
10:30 a.m. John McCoy’s Potluck Pleasers* - 88
Noon Authentic European Bohemian-style Kolaches - 13
1:00 p.m. Bob’s Red Mill Yeast Breads - 10

Judging Room 3
9:30 a.m. Winner Winner Chicken Noodle Dinner* - 107
11:00 a.m. Rana Pasta Creations - 108
12:30 p.m. Iowa Orchards Creations - 81
2:00 p.m. Bacon, Bacon, Bacon - Iowa’s Best - 101

Judging Room 4
2:00 p.m. Bret & Amy Doerring Ugliest Cake - 27
3:00 p.m. Gingerbread Historic Grain Elevator* - 84

SATURDAY, AUGUST 12
Judging Room 1
10:00 a.m. Mrs. Bonser’s Noodles Creations - 104
11:00 a.m. Bud Elwell’s Old Fashioned Fudge - 30
Noon Our Iowa Church Cookbook Favorites - 64
1:00 p.m. Appetizers* - 2
2:30 p.m. Taste of Honey Challenge - 85

Judging Room 2
9:30 a.m. Eurofins Best Homemade Hot Sauce - 124
11:00 a.m. Sourdough Challenge - 78
Noon 9x13 Versatility - 80
1:30 p.m. Use Your Noodle - 105
2:30 p.m. Comfy Coffee Cake - 18
3:30 p.m. The Hesitant Baker Competition - 19

Judging Room 3
9:30 a.m. Creative Cooking with Fresh Herbs* - 73
10:30 a.m. Anything Hot - 134
11:30 a.m. Splenda Low-To-No Sugar Showdown* - 79
2:00 p.m. My Favorite Sack Lunch* - 91
3:00 p.m. Key Lime Dessert Creations - 58
4:00 p.m. S’Mores Creations - 61

Judging Room 4
Noon Maytag Dairy Farms Favorite Blue Cheese Recipe* - 69
1:00 p.m. Prof. Chefs Using Maytag Dairy Farms Blue Cheese* - 70
2:00 p.m. Your Best Gluten-Free Cake* - 21

SUNDAY, AUGUST 13
Judging Room 1
10:00 a.m. Our Front Porch Favorite Iowa Foods - 110
11:00 a.m. Sunday Dinner at Mom’s (Grandma’s) - 115
1:30 p.m. North “40” Pie Contest - 117

Judging Room 2
9:30 a.m. O Come All Ye Cookies - 46
10:30 a.m. World’s Tallest Leprechaun St. Patrick’s Day Treats - 111
Noon Desserts for Lou Spolt - 57
1:30 p.m. Creative Breakfast Cakes* - 23
3:00 p.m. Anything Goes, Everything Goes in the Kitchen* - 65

Judging Room 3
10:30 a.m. Beginner’s Contest - 8
11:30 a.m. Gingerbread House - 83
12:30 p.m. The Great Iowan Recipe - 114
1:30 p.m. Best Five Dollar Lunch* - 89
3:30 p.m. Be Creative with Mrs. Wages® - 32

Judging Room 4
1:30 p.m. Best Fruit Cobbler, Betty or Buckle - 55
2:30 p.m. Tribute to Bessie: Scrumptious Berry Pie - 120

MONDAY, AUGUST 14
Judging Room 1
10:30 a.m. Pies from the Heartland* - 116 (rooms 1-2-3)
2:00 p.m. Apple-solutely Delicious* - 54
3:00 p.m. Gaga’s Red Cake* - 20
4:00 p.m. Our Family Recipe Book - 113

Judging Room 2
10:30 a.m. Pies from the Heartland* - 116 (rooms 1-2-3)
2:30 p.m. Best Iowa Corn Salad - 133
3:30 p.m. Having a ‘Ball with Cheese - 4

Judging Room 3
10:30 a.m. Pies from the Heartland* - 116 (rooms 1-2-3)
2:00 p.m. For the Love of Cookies* - 51
3:00 p.m. The Pie Basket - 122

Judging Room 4
1:00 p.m. Kid Sponsored Cookie Championship* - 52
3:00 p.m. Piper’s Homemade Candies - 29
<table>
<thead>
<tr>
<th>TUESDAY, AUGUST 15</th>
<th>FRIDAY, AUGUST 18</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Judging Room 1</strong></td>
<td><strong>Judging Room 1</strong></td>
</tr>
<tr>
<td>10:00 a.m. Midwest Living Cookies - 50 (rooms 1-2-3)</td>
<td>10:00 a.m. Mrs. Bonser’s Beef &amp; Noodles* - 106</td>
</tr>
<tr>
<td>1:30 p.m. Give Us Your Best Pie* - 118</td>
<td>11:30 a.m. Purnell Old Folks’ Sausage Cook Off - 97</td>
</tr>
<tr>
<td>2:30 p.m. My Best Waffle Ever - 15</td>
<td>1:00 p.m. Made to Perfection with Smokin Butt BBQ Sauce* - 77</td>
</tr>
<tr>
<td>3:30 p.m. Butter Kernel Vegetable Creation - 137</td>
<td>2:30 p.m. Homemade Ice Cream Freeze-Off Championship* - 63</td>
</tr>
<tr>
<td><strong>Judging Room 2</strong></td>
<td><strong>Judging Room 2</strong></td>
</tr>
<tr>
<td>10:00 a.m. Midwest Living Cookies - 50 (rooms 1-2-3)</td>
<td>9:30 a.m. Foods Made with Honey - 86</td>
</tr>
<tr>
<td>(Bar, Molded or Pressed, Ethnic)</td>
<td>Noon Snack Time with Live Healthy Iowa* - 6</td>
</tr>
<tr>
<td>2:00 p.m. Egg-ceptional Eggs Cooking Contest - 72</td>
<td>1:00 p.m. Snack Time for Kids with Live Healthy Iowa* - 7</td>
</tr>
<tr>
<td>3:30 p.m. Mrs. Grimes Chili Cook Off - 129</td>
<td>2:30 p.m. Spud Studs - 135</td>
</tr>
<tr>
<td><strong>Judging Room 3</strong></td>
<td><strong>Judging Room 3</strong></td>
</tr>
<tr>
<td>10:00 a.m. Midwest Living Cookies - 50 (rooms 1-2-3)</td>
<td>10:00 a.m. Brewer Beef &amp; Pork Casserole* - 92</td>
</tr>
<tr>
<td>(Bar, Molded or Pressed, Ethnic)</td>
<td>11:00 a.m. Goldie’s Quick Breads* - 9</td>
</tr>
<tr>
<td>1:30 p.m. Ulrich Pella Bologna Soup or Chowder* - 130</td>
<td>2:00 p.m. Kid Sponsored Cinnamon Roll Championship* - 16</td>
</tr>
<tr>
<td>3:30 p.m. Wild Game Contest - 100</td>
<td><strong>Judging Room 4</strong></td>
</tr>
<tr>
<td><strong>Judging Room 4</strong></td>
<td>2:00 p.m. Cooking with Cookies’ Sauces &amp; Seasonings - 76</td>
</tr>
<tr>
<td><strong>WEDNESDAY, AUGUST 16</strong></td>
<td><strong>SATURDAY, AUGUST 19</strong></td>
</tr>
<tr>
<td><strong>Judging Room 1</strong></td>
<td><strong>Judging Room 1</strong></td>
</tr>
<tr>
<td>10:00 a.m. Midwest Living Cookies - 50 (rooms 1-2-3)</td>
<td>10:30 a.m. Macarons or Macaroons - 47</td>
</tr>
<tr>
<td>(Drop, Health, Refrigerated or Rolled, Cake Mix, Youth)</td>
<td>Noon Iowa State Chili Cook Off Championship** (rooms 1-2)</td>
</tr>
<tr>
<td>2:00 p.m. Bring Your Best Dip - 3</td>
<td><strong>Judging Room 2</strong></td>
</tr>
<tr>
<td>3:00 p.m. H&amp;R Block Logo Cookie Contest* - 48</td>
<td>10:00 a.m. Fresh Vegetable Creations - 138</td>
</tr>
<tr>
<td><strong>Judging Room 2</strong></td>
<td>Noon Iowa State Chili Cook Off Championship** (rooms 1-2)</td>
</tr>
<tr>
<td>10:00 a.m. Midwest Living Cookies - 50 (rooms 1-2-3)</td>
<td><strong>Judging Room 3</strong></td>
</tr>
<tr>
<td>(Drop, Health, Refrigerated or Rolled, Cake Mix, Youth)</td>
<td>10:30 a.m. Candy Chemistry - 31</td>
</tr>
<tr>
<td>2:00 p.m. My Best Brownies - 49</td>
<td>11:30 a.m. Souper Soups - 128</td>
</tr>
<tr>
<td>3:00 p.m. Favorite Book Desserts - 112</td>
<td>12:30 p.m. Stabulous Slabs* - 96</td>
</tr>
<tr>
<td>4:00 p.m. Strawberry-Rhubarb Dessert - 60</td>
<td>1:30 p.m. The Great Cinnamon Roll Contest of 2023* - 12</td>
</tr>
<tr>
<td><strong>Judging Room 3</strong></td>
<td><strong>Judging Room 4</strong></td>
</tr>
<tr>
<td>10:00 a.m. Midwest Living Cookies - 50 (rooms 1-2-3)</td>
<td>2:00 p.m. Farmers Best Popcorn Creations* - 82</td>
</tr>
<tr>
<td>(Drop, Health, Refrigerated or Rolled, Cake Mix, Youth)</td>
<td><strong>SUNDAY, AUGUST 20</strong></td>
</tr>
<tr>
<td>2:00 p.m. Wowing It with Dried Beef* - 93</td>
<td><strong>Judging Room 1</strong></td>
</tr>
<tr>
<td>3:00 p.m. Smokin Country Chops* - 94</td>
<td>11:00 a.m. Food Bank of Iowa Chopped - 87 (rooms 1-2)</td>
</tr>
<tr>
<td><strong>Judging Room 4</strong></td>
<td>2:30 p.m. Lemon Meringue Pie - 119</td>
</tr>
<tr>
<td>1:30 p.m. Best Wing Sauce - 125</td>
<td><strong>Judging Room 2</strong></td>
</tr>
<tr>
<td><strong>Main Floor</strong></td>
<td>11:00 a.m. Food Bank of Iowa Chopped - 87 (rooms 1-2)</td>
</tr>
<tr>
<td>Noon Old Iowans’ Cookie Decorating</td>
<td><strong>Judging Room 3</strong></td>
</tr>
<tr>
<td>2:30 p.m. Cookie Decorating Winners Posted</td>
<td>10:00 a.m. Peachy King* - 121</td>
</tr>
<tr>
<td><strong>THURSDAY, AUGUST 17</strong></td>
<td>11:00 a.m. ISF Mystery Sack - Youth - 103</td>
</tr>
<tr>
<td><strong>Judging Room 1</strong></td>
<td>12:30 p.m. ISF Mystery Sack - Adult - 102</td>
</tr>
<tr>
<td>9:30 a.m. Casey’s Junior Favorite Creations - 66 (class 480-492)</td>
<td>2:00 p.m. Pasta or Pizza &amp; Pairings Championship - 90</td>
</tr>
<tr>
<td>11:00 a.m. Casey’s Intermediate Favorite Creations - 67 (class 506-518)</td>
<td><strong>Judging Room 4</strong></td>
</tr>
<tr>
<td>12:30 p.m. Casey’s Junior Favorite Creations - 66 (class 493-505)</td>
<td>11:00 a.m. Food Bank of Iowa Chopped - 87 (rooms 1-2)</td>
</tr>
<tr>
<td>2:30 p.m. Casey’s Intermediate Favorite Creations - 67 (class 519-532)</td>
<td><strong>Judging Room 3</strong></td>
</tr>
<tr>
<td><strong>Judging Room 2</strong></td>
<td>10:00 a.m. Peachy King* - 121</td>
</tr>
<tr>
<td>9:30 a.m. Tortilla Creations La Banderita - 132</td>
<td>11:00 a.m. ISF Mystery Sack - Youth - 103</td>
</tr>
<tr>
<td>11:00 a.m. Seafood Prepared in the Heartland - 98</td>
<td>12:30 p.m. ISF Mystery Sack - Adult - 102</td>
</tr>
<tr>
<td>1:00 p.m. Animal Face Cakes - 28</td>
<td>2:00 p.m. Goods Chopped - 87 (rooms 1-2)</td>
</tr>
<tr>
<td>2:00 p.m. The Best Dipping Sauce Ever - 126</td>
<td><strong>Main Floor</strong></td>
</tr>
<tr>
<td>3:00 p.m. My Favorite Ice Cream Topping - 127</td>
<td>11:00 a.m. Kids Cookie Decorating</td>
</tr>
<tr>
<td><strong>Judging Room 3</strong></td>
<td>1:30 p.m. Cookie Decorating Results Posted</td>
</tr>
<tr>
<td>10:00 a.m. It’s a Wrap with Azteca Tortillas - 131</td>
<td>1:30 p.m. Let’s Have Tea - 109</td>
</tr>
<tr>
<td>11:00 a.m. Iowa’s Best Desserts Championship - 62</td>
<td><strong>Main Floor</strong></td>
</tr>
<tr>
<td>1:30 p.m. Bob’s Red Mill Yeast Rolls* - 11</td>
<td>11:00 a.m. ISF Mystery Sack - Youth - 103</td>
</tr>
<tr>
<td><strong>Judging Room 4</strong></td>
<td>12:30 p.m. ISF Mystery Sack - Adult - 102</td>
</tr>
<tr>
<td>12:30 p.m. Getting Lean on Keto - 74</td>
<td>2:00 p.m. Pasta or Pizza &amp; Pairings Championship - 90</td>
</tr>
<tr>
<td>1:30 p.m. Let’s Have Tea - 109</td>
<td><strong>For more information, contact Kyle at <a href="mailto:KAB4u@aol.com">KAB4u@aol.com</a> or visit</strong></td>
</tr>
<tr>
<td><strong>Main Floor</strong></td>
<td><a href="https://www.iowastatefair.org/participate/competition/how-to-enter/#other">https://www.iowastatefair.org/participate/competition/how-to-enter/#other</a></td>
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<tr>
<td>11:00 a.m. Kids Cookie Decorating</td>
<td>1:30 p.m. Cookie Decorating Results Posted</td>
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</table>
**CINNAMON RIDGE FAVORITE CHEESE CURDS - DIVISION 1 (A)**

Judging: Thursday, August 10 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

**APPETIZERS - DIVISION 2 (A)**

Judging: Saturday, August 12 at 1:00 p.m.
Sponsored by **David Ridgway Family**

**Special Awards**
1st place - $60 and a hand painted championship award
2nd place - $30
3rd place - $10

**RULES**
1. Enter any appetizer for any type of party from a casual get together to a formal setting.
2. Display appetizer as you would serve it (toothpicks, etc. are allowed).
3. Provide enough for 6-8 judges/family.
4. Entries will be judged on Taste (80%) and Appearance (20%).

**CLASS**
2. Appetizers

**BRING YOUR BEST DIP - DIVISION 3 (A)**

Judging: Wednesday, August 16 at 3:00 p.m.
Sponsored by the **Tiffany Family in honor of Maureen Tiffany**

**Special Awards**
1st place in each class - $175
2nd place in each class - $50
3rd place in each class - $25

**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**
3. Cold Dip
4. Hot Dip

**HAVING A ‘BALL’ WITH CHEESE - DIVISION 4 (A)**

Judging: Monday, August 14 at 3:30 p.m.
Sponsored by **Lloyd Durr Family**

**Special Awards**
1st overall - $100
1st place in each class - $25

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

**CLASS**
5. Cheese Ball

**BOARD FUN - DIVISION 5 (A)**

Judging: Thursday, August 10 at 9:30 a.m.
Sponsored by **Sally Kilkenny & Katherine Hinchliff**

**Special Awards**
1st overall - Custom engraved wooden 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**
6. Traditional Board
7. Theme Board (savory, sweet, holiday, etc.)
8. Jarcuterie - Anything Goes
SNACK TIME WITH LIVE HEALTHY IOWA - DIVISION 6 (AY)
Judging: Friday, August 18 at Noon
Sponsored by Live Healthy Iowa

Special Awards
1st place - $75 gift card
2nd place - $50 gift card
3rd place - $25 gift card

RULES
1. This division is open to adults and youth.
2. Create a healthy, satisfying and appealing snack that works well for an on-the-go lifestyle.
3. Present five servings on a white plate.
4. Entries will be judged on Nutrition (50%), Taste (25%) and Appearance (25%).

CLASS
9 Pack Your Snack

SNACK TIME FOR KIDS WITH LIVE HEALTHY IOWA - DIVISION 7 (Y)
Judging: Friday, August 18 at 1:00 p.m.
Sponsored by Live Healthy Iowa

Special Awards
1st place - $75 gift card
2nd place - $50 gift card
3rd place - $25 gift card

RULES
1. This division is only open youth ages 6-12.
2. Create a healthy and satisfying snack that is appealing to kids and approved by mom.
3. Present five servings on a white plate.
4. Entries will be judged on Nutrition (50%), Taste (25%) and Appearance (25%).

CLASS
10 Kid-Friendly, Mom Approved

BEGINNER’S CONTEST - DIVISION 8 (A)
Judging: Sunday, August 13 at 10:30 a.m.
Sponsored by Darrellyn Knight

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

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

CLASS
11 Beginner’s Dish

GOLD(IES’S) QUICK BREADS - DIVISION 9 (A)
Judging: Friday, August 18 at 11:00 a.m.
Sponsored by Goldie’s Ice Cream Shoppe (Prairie City, IA)

Special Awards
1st place overall - $50
2nd place overall - $30
3rd place overall - $15

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
12 Banana Bread (without nuts)
13 Banana Nut Bread
14 Beer Bread
15 Cheese Bread
16 Dried Fruit Bread (date, raisin, cranberry, etc.)
17 Fresh Fruit Bread (orange, lemon, etc.)
18 Cranberry Orange Bread
19 Pumpkin Bread (without nuts)
20 Pumpkin Nut Bread
21 Pumpkin Fruit Bread (with raisins, etc.)
22 Sour Cream Cinnamon Bread
23 Vegetable Bread (excludes pumpkin and zucchini)
24 Zucchini Bread
25 Any Other Quick Bread Loaf
26 Fruit Muffins (dried or fresh) (5)
27 Nut Muffins (5)
28 Traditional Corn Bread
29 Non-traditional Corn Bread (includes additional ingredients)
30 Coffee Cake
31 Traditional Biscuits (5)
32 Flavored Biscuits (5)
33 Traditional Scones (5)
34 Flavored Scones (5)

**BOB’S RED MILL YEAST BREADS - DIVISION 10 (A)**
Judging: Friday, August 11 at 1:00 p.m.
Sponsored by Bob’s Red Mill

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<td>Bread Machine Bread</td>
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<td>Caraway Rye Bread</td>
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<td>Sourdough Bread</td>
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<td>Whole Wheat Bread</td>
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<td>Yeast Bread Other Than Named</td>
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Sweepstakes, $10 and Rosette; Reserve Sweepstakes, $5 and Rosette

**BOB’S RED MILL YEAST ROLLS - DIVISION 11 (A)**
Judging: Thursday, August 17 at 1:30 p.m.
Sponsored by Bob’s Red Mill

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

64  Butterhorn Rolls
65  Cinnamon Rolls (without nuts, frosted or glazed) (4 to 6 rolls attached)
66  Cinnamon Nut Rolls (frosted or glazed) (4 to 6 rolls attached)
67  Cinnamon Caramel Rolls (with or without nuts) (4 to 6 rolls attached)
68  Cloverleaf Rolls, made with three dough balls
69  Coffee Cake, whole cake
70  Hamburger Buns (6)
71  Kolaches (6)
72  Potato Pan Rolls (9 rolls attached using 8x8 inch or 9x9 inch pan)
73  Refrigerated Rolls (8x8 or 9x9 pan, 9 rolls only)
74  White Pan Rolls (9 rolls attached using 8x8 inch or 9x9 inch pan)
75  Whole Wheat Pan Rolls (½ whole wheat) (9 rolls attached using 8x8 inch or 9x9 inch pan)
76  Non-Sweet Yeast Rolls Other Than Named (pan suitable to recipe or 4 to 6 rolls unattached)
77  Sweet Yeast Rolls Other Than Named (pan suitable to recipe or 4 to 6 rolls unattached)

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

**THE GREAT CINNAMON ROLL CONTEST OF 2023 - DIVISION 12 (A)**
Judging: Saturday, August 19 at 1:30 p.m.

Sponsored by Jamie Buelt in support of Chuck Offenburger and his travels across Iowa looking for the perfect cinnamon roll

**Special Awards**
1st place - $1,000
2nd place - $500
3rd place - $250
4th place - $125
5th place - $75
6th place - $50

**RULES**
1. Submit four connected traditional frosted cinnamon rolls made from scratch on a plate.
2. Must use yeast, but you can choose the type.
3. Provide detailed recipe with ingredients and instructions for the rolls as well as icing and toppings.
4. Feel free to include a paragraph of background about the recipe.
5. Entries will be judged on Taste (60%), Appearance (30%) and Creativity (10%).

**CLASS**

78  Frosted Cinnamon Rolls

**AUTHENTIC EUROPEAN BOHEMIAN-STYLE KOLACHES - DIVISION 13 (A)**
Judging: Friday, August 11 at Noon

Sponsored by Pampered Chef - Diane Ward

**Special Awards**
1st place - Pampered Chef products ($100 value)
2nd place - Pampered Chef products ($50 value)
3rd place - Pampered Chef products ($25 value)

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

**CLASS**

79  Authentic European Bohemian-style Kolaches

**GRANDMA BUTORAC’S POVITICA - DIVISION 14 (A)**
Judging: Wednesday, August 9 at 10:00 a.m.

Sponsored by Christine Summy

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

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

**Special Awards**
1st place - $35
2nd place - $25
3rd place - $15

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

**CLASS**

80  Grandma’s Povitica
MY BEST WAFFLE EVER - DIVISION 15 (A)
Judging: Tuesday, August 15 at 2:30 p.m.
Sponsored by Nancy’s General Store (Newton, IA)

Special Awards
1st place - Large gift basket of jams, jellies and assorted kitchen gifts ($75 value)
Each entrant will receive a $2 gift certificate.

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

CLASS
81 Best Waffle Ever

KID SPONSORED CINNAMON ROLL CHAMPIONSHIP - DIVISION 16 (Y)
Judging: Friday, August 18 at 2:00 p.m.
Sponsored by Nash’s Confections (Nash Roe - “CINNA-ROE™”)
A kid-sponsored contest just for kids! Bake up your best cinnamon rolls and HAVE FUN!

Special Awards
1st place overall - $150, torque-style chef cap, kids blue rosette ribbon and certificate
2nd place overall - $75, torque-style chef cap, kids red rosette ribbon and certificate
3rd place overall - $50, torque-style chef cap, kids white rosette ribbon and certificate
1st place in each class - winner’s ribbon
2nd place in each class - winner’s ribbon
3rd place in each class - winner’s ribbon
Each entrant will receive a kids medal and a blue entry ribbon.

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 cinnamon roll type - Frosted Topping, Drizzle Topping and Carmel Topping:
   - **Frosted Toppings** are defined as frosting that is primarily a thick or fluffy topping that is spreadable, sculpted, shaped or molded (applied vs. poured/drizzled).
   - **Drizzle Toppings** are defined as topping that is primarily poured - a stream of sugar/liquid drizzled or poured over rolls for decorative purposes and/or to add flavor. This category can also include liquid glazes, glace, ganache or royal icings that are pourable (but may harden).
   - **Carmel Toppings** are sauced or sticky/gooey toppings (with or without nuts) that are baked in a pan and then flipped after baking, so the bottom becomes the topping.
3. Display the cinnamon rolls on a very sturdy square board or cardboard wrapped with white paper or white plate that can keep the rolls fully supported for transport, presentation and judging.
4. Present 6 to 12 rolls so there will be enough for up to 6 judges.
5. Rolls must remain attached. Rolls cannot be hand selected from other pans.
6. Frosted rolls may be frosted on the top only. DO NOT frost sides.
7. Rolls will not be warmed prior to judging.
8. A paragraph or story (one page or less) is required for each entry. Your story should include (1) information about your rolls and any background story you’d like to share (2) why they are a winner and (3) information about you and your interest or passion with cinnamon rolls 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.
9. Entries will be judged on Taste/Flavor/Texture (75%), Appearance (15%) and Written Story (10%).

CLASS
Frosted Cinnamon Rolls
82 Ages 5-8
83 Ages 9-12
84 Ages 13-17

Drizzled or Glazed Cinnamon Rolls
85 Ages 5-8
86 Ages 9-12
87 Ages 13-17

Carmel (with or without Nuts) Cinnamon Rolls
88 Ages 5-8
89 Ages 9-12
90 Ages 13-17

CAKE TAKES THE GOLD(IE’S) - DIVISION 17 (A)
Judging: Thursday, August 10 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 - $40 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)
- 91 Black Forest Cake
- 92 Butter Cake
- 93 Butter Pecan Cake
- 94 Cake Mix Fix-Up
- 95 Carrot Cake (frosted)
- 96 Chocolate Cake (frosted)
- 97 Chocolate Fudge Cake
- 98 Chocolate Sour Cream Cake
- 99 Coconut Cake
- 100 Coconut Cake with Lemon Filling
- 101 German Chocolate (traditional, 3 layers)
- 102 Italian Creme Cake
- 103 Pink Champagne Cake
- 104 Red Waldorf Cake
- 105 Spice Cake (frosted)
- 106 Triple Layer Lemon Cake
- 107 Walnut Mocha Cake
- 108 Whipped Cream Cake
- 109 Yellow Cake (frosted)
- 110 Split Layer Cake or Torte
- 111 Layer Cake Other Than Named

**One Layer Cakes And Cupcakes**
- 112 Angel Food Cake
- 113 Bundt Cake
- 114 Cake Rolls
- 115 Carrot Cake (frosted)
- 116 Chiffon Cake
- 117 Coffee Cake (non-yeast)
- 118 Creations with Cake Mixes
- 119 Cupcakes (five on a plate)
- 120 Filled Cupcakes (five on a plate)
- 121 Gingerbread
- 122 Gluten Free Cake
- 123 Oatmeal Cake
- 124 Pineapple Upside Down Cake
- 125 Pound Cake (unfrosted)
- 126 Raw Apple Cake
- 127 Rhubarb Cake
- 128 Sponge Cake
- 129 Wacky Cake
- 130 Any Fruit Cake
- 131 Cake Other Than Named (frosted or unfrosted)

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

**COMFY COFFEE CAKE - DIVISION 18 (A)**
Judging: Saturday, August 12 at 2:30 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 five pieces minimum.
5. Entries will be judged on Taste (50%), Appearance (25%) and Story (25%).

**CLASS**
- 132 Coffee Cake
THE HESITANT BAKER COMPETITION - DIVISION 19 (A)
Judging: Saturday, August 12 at 3:30 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 or at least be prepared to tell a story at judging time.
5. Entries will be judged on Appearance (45%), Taste (45%) and Story (10%).

CLASS
133 Decorated Sheet Cake

GAGA'S RED CAKE - DIVISION 20 (A)
Judging: Monday, August 14 at 3:00 p.m.
Sponsored by Cowrie & Gaskell Family in celebration of Patty Cowrie's famous red cake

Patty “Gaga” Cowrie learned how to make Red Waldorf Cake from her mother, Frances Hines, and proceeded to make it for most of her nine children's birthdays for nearly 30 years. Her mother was able to find a copy of the original “Waldorf Astoria Red Cake” recipe and may have made slight tweaks over the years, teaching her daughter Patty how to make a mean three-layer frosted red cake for birthday celebrations.

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

RULES
1. Please enter your best rendition of red cake: layered, cupcakes, cake log, cookies, etc. Recipe included.
2. There should be white frosting on all or part of the cake.
3. Entries will be judged on Taste (40%), Texture/Moistness (25%), Appearance (20%) and Creativity with Name and Recipe (15%).

CLASS
134 Red Waldorf or Layer Cake

YOUR BEST GLUTEN-FREE CAKE - DIVISION 21 (A)
Judging: Saturday, August 12 at 2:00 p.m.
Sponsored by Daniel Hart & Elizabeth Kalish

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

RULES
1. Create your best gluten-free birthday cake.
2. Cake and any frosting, glaze, etc. must be gluten-free - no wheat, rye, barley, oats (unless certified gluten-free), graham, malt, wheat starch or other ingredients containing gluten.
3. The recipe must be typed on an 8 ½ x 11 sheet of paper. Include two copies - one is for the judges and one is for the sponsor.
4. Entries will be judged on Taste (60%), Ease of Preparation (20%) and Birthday Cake Worthiness (20%).

CLASS
135 Gluten-Free Birthday Cake

BUILD-A-CAKE - DIVISION 22 (A)
Judging: Thursday, August 10 at 3:30 p.m.
Sponsored by D’anne Dzone & Family, in memory of Chris Landers

Special Awards
1st place - $100
2nd place - $75
3rd place - $25

RULES
1. Build a tower of cake and/or a cake with moving parts (think carousel, trap door, floating, etc.).
2. Real cake must be used with the exception of support and/or moving parts.
3. Can be up to 14” in diameter and 3’ tall.
4. Cake must be standing and holding together to be judged. If it collapses, it will be disqualified.
5. Include in recipe all steps/preparation on how cake is engineered.
6. Entries will be judged on Structural Integrity (50%), Taste (25%) and Creativity (25%).

CLASS
136 Build-a-Cake

CREATIVE BREAKFAST CAKES - DIVISION 23 (A)
Judging: Sunday, August 13 at 1:30 p.m.
Sponsored by Kay Fenton Smith - Baking Blue Ribbons

Special Awards
1st place - $100 and a signed copy of Baking Blue Ribbons
2nd place - $50 and a signed copy of Baking Blue Ribbons
3rd place - $25 and a signed copy of Baking Blue Ribbons
IOWA STATE FAIR * AUGUST 10-20, 2023 * FOOD

RULES
1. Create a cake for breakfast or brunch that is made from scratch. No commercial mixes.
2. Present the full cake: either in the baking pan noted in recipe, or served on a plate or platter, garnished as you would serve it for Mother’s Day or other special occasions. Edible garnishes are encouraged.
3. Be creative with your ingredients, such as flour(s) and grains, sweeteners, fillings and add-ins.
4. In a few sentences tell us about the inspiration for your breakfast cake.
5. Please note whether your recipe is original or note its source.
6. Entries will be judged on Taste/Texture (50%), Originality & Design (15%) and Presentation (20%).

CLASS
137 Breakfast Cake

DECORATED CAKES - DIVISION 24 (A)
Judging: Monday, August 7 at 11:00 a.m.
Sponsored by Beyond Elegance (New Sharon, IA)

Special Awards
1st place Wedding Cakes Class in Professional - $125 from Beyond Elegance
2nd place Wedding Cakes Class in Professional - $75 from Beyond Elegance
3rd place Wedding Cakes Class in Professional - $50 from Beyond Elegance
1st place Wedding Cakes Class in Adult Open - $125 from Beyond Elegance
2nd place Wedding Cakes Class in Adult Open - $75 from Beyond Elegance
3rd place Wedding Cakes Class in Adult Open - $50 from Beyond Elegance

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 7 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 21 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 presented 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.
- 138 Sculpted Cake
- 139 Single Cake
- 140 Tiered Cake
- 141 Cookies, Cupcakes, Petit Fours, Cake Balls
- 142 Sugar Artistry
- 143 Wedding Cakes (traditional, modern or alternative)

**Adult Open** - Open to any adult decorator that does not work in a bakery or decorative baking business.
- 144 Sculpted Cake
- 145 Single Cake
- 146 Tiered Cake
- 147 Cookies, Cupcakes, Petit Fours, Cake Balls
- 148 Sugar Artistry
- 149 Wedding Cakes (traditional, modern or alternative)

Sweepstakes, $10 and Rosette; Reserve Sweepstakes, $5 and Rosette
LIFE IS BETTER WITH CAKE - DIVISION 25 (AY)
Judging: Friday, August 11 at 11:30 a.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 open to adult and youth. Youth - please list age on recipe sheet.
2. Cakes must be made from scratch. Edible garnishes can be used.
3. Each cake should be frosted and covered.
4. Include recipe for both cake and frosting.
5. Present entry on a cake platter or decorative display plate.
6. Entries will be judged on Taste (50%), Texture (25%), Appearance (15%) and Creativity (10%).

CLASS
150 Single Layer Cake (Adult)
151 Two Layer Cake (Adult)
152 Cake Balls (Adult)
153 Two Layer Cake (Youth)
154 Cake Balls (Youth)

YOUTH DECORATED CAKES - DIVISION 26 (Y)
Judging: Monday, August 7 at 12:30 p.m.
Sponsored by Sweet to Eat Bakery & Cake Shop (Ankeny, IA)

Special Awards
1st place overall - $50
2nd place overall - $25
3rd place overall - $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 7 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. 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.
5. 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.
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.
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. 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
13. Entries will be judged on Execution (25%), General Appearance & Neatness (25%), Difficulty (25%), Originality & Design (15%) and Use of Edible Applications (10%).

CLASS
155 Sculpted Cake
156 Single Cake
157 Tiered Cake

BRET & AMY DOERRING UGLIEST CAKE - DIVISION 27 (Y)
Judging: Friday, August 11 at 2:00 p.m.
Sponsored by Bret & Amy Doerring

Special Awards
1st place in each class - $500
2nd place in each class - $250
3rd place in each class - $125
Each entrant will receive two tickets to the ISF Giant Slide and $5 in Fair food tickets.
IOWA STATE FAIR * AUGUST 10-20, 2023 * FOOD

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

CLASS
158 Ugliest Cake (ages 7-11)
159 Ugliest Cake (ages 12-17)

ANIMAL FACE CAKES - DIVISION 28 (Y)
Judging: Thursday, August 17 at 1:00 p.m.
Sponsored by Blank Park Zoo

Special Awards
1st place - Blank Park Zoo Behind the Scenes Tour for Two
2nd place - Blank Park Zoo Gift Basket
3rd place - Blank Park Zoo Family Four Pack
Each entrant will receive a Blank Park Zoo free child’s admission ticket.

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

PIPER’S HOMEMADE CANDIES - DIVISION 29 (A)
Judging: Monday, August 14 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 1/4 lb. box of Piper’s Homemade Candies.

RULES
1. Present five 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
161 Classic Candies
162 Caramels
163 Fudges
164 Creative Candies

BUD ELWELL’S OLD FASHIONED FUDGE - DIVISION 30 (A)
Judging: Saturday, August 12 at 11:00 a.m.
Sponsored by Elwell Family

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

RULES
1. Your entry is to be an old fashioned 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
165 Bud Elwell’s Old Fashioned Fudge

CANDY CHEMISTRY - DIVISION 31 (Y)
Judging: Saturday, August 19 at 10:30 a.m.
Sponsored by Science Center of Iowa

Special Awards
1st place in each class - Four general admission tickets to Science Center
2nd place in each class - Two general admission tickets to Science Center
3rd place in each class - One general admission ticket to Science Center
Each entrant will receive one general admission ticket to the Science Center.
IOWA STATE FAIR * AUGUST 10-20, 2023 * FOOD

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
166 Candy Chemistry (ages 5-8)
167 Candy Chemistry (ages 9-12)

BE CREATIVE WITH MRS. WAGES® - DIVISION 32 (A)
Judging: Sunday, August 13 at 3:30 p.m.
Sponsored by Mrs. Wages®

Special Awards
1st place - $350 grocery store gift card and a Mrs. Wages® gift basket plus featured recipe on Mrs. Wages® website and social media
2nd place - $100 grocery store gift card and a Mrs. Wages® gift basket
3rd place - $50 grocery store gift card and a Mrs. Wages® gift basket

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

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

CLASS
168 Mrs. Wages® Recipe Contest

FAMOUS DAVE’S CANNED PICKLES - DIVISION 33 (A)
Judging: Tuesday, August 8 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 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
169 Bread & Butter
170 Kosher Dill, whole, pint or quart jar
171 Quick Fresh-Pack Dill (not fermented), whole (quart jar) or sliced horizontally or circular (pint jar)
172 Reduced Sodium Sweet, sliced horizontally or circular
173 Sour, sliced horizontally or circular
174 Sweet, sliced horizontally or circular
175 Sweet, whole
176 Cucumber Pickles Other Than Named, pint or quart jar

Vegetable Pickles
177 Asparagus
178 Beets, sliced
179 Beets, whole
180 Carrots
181 Dilled Green or Yellow (Wax) Beans
182 Green Tomatoes
183 Hot Peppers
184 Mild to Medium Peppers
185 Mixed Vegetables, without cucumbers
186 Squash Bread & Butter (zucchini or yellow summer squash)
187 Zucchini
188 Vegetable Pickles Other Than Named, no cucumbers

Fruit Pickles
189 Spiced Apple Rings (food coloring optional)
190 Spiced Peaches
191 Watermelon Rind
192 Fruit Pickles Other Than Named, pint or quart jar

Sweepstakes, $10 and Rosette; Reserve Sweepstakes, $5 and Rosette
FLEET FARM CANNED RELISHES - DIVISION 34 (A)
Judging: Tuesday, August 8 at Noon
Sponsored by Fleet Farm

Special Awards
1st place overall - $150 gift card
2nd place overall - $100 gift card
3rd place overall - $50 gift card
Each entrant will receive a coupon for $10 off a $50 purchase at Fleet Farm.

RULES
1. Relishes - Chopped vegetables and/or fruits cooked in vinegar and seasonings.
2. Entries must be in compliance with current USDA guidelines for safe canning. See Food General Rules for additional rules and information pertaining to entries in canning divisions. 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
193    Beet
194    Bell Pepper
195    Chili Sauce
196    Chow-Chow
197    Chutney
198    Corn
199    Dill
200    End-of-the-Garden
201    Hot Pepper
202    Onion
203    Piccalilli
204    Pickle (sweet)
205    Zucchini
206    Relish Other Than Named

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

FLEET FARM CANNED SAVORY SAUCES, MEATS & POULTRY - DIVISION 35 (A)
Judging: Tuesday, August 8 at 3:30 p.m.
Sponsored by Fleet Farm

Special Awards
1st place overall - $150 gift card
2nd place overall - $100 gift card
3rd place overall - $50 gift card
Each entrant will receive a coupon for $10 off a $50 purchase at Fleet Farm.

RULES
1. 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
207    Beef
208    Chicken or Turkey
209    Fish
210    Mincemeat
211    Salsa
212    Spaghetti Sauce without Meat
213    Strips, Cubes or Chunks of Meat (beef, veal, pork, lamb or deer)
214    Tomato Catsup
215    Tomato Sauce (seasoned), pint jar

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

FLEET FARM CANNED FRUITS - DIVISION 36 (A)
Judging: Tuesday, August 8 at 3:30 p.m.
Sponsored by Fleet Farm

Special Awards
1st place overall - $150 gift card
2nd place overall - $100 gift card
3rd place overall - $50 gift card
Each entrant will receive a coupon for $10 off a $50 purchase at Fleet Farm.

RULES
1. 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
216 Apple Juice
217 Apples
218 Applesauce
219 Berries
220 Grape Juice
221 Peaches
222 Pears
223 Pie Filling
224 Pineapple
225 Plums
226 Rhubarb
227 Spiced Apple Rings (no vinegar; food coloring optional), pint jar
228 Fruits (except berries) Other Than Named

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

FLEET FARM CANNED VEGETABLES - DIVISION 37 (A)
Judging: Tuesday, August 8 at 10:30 a.m.
Sponsored by Fleet Farm

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

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

RULES
1. 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
229 Asparagus Spears
230 Beets (whole or sliced)
231 Carrots
232 Corn with Red Peppers
233 Green Beans
234 Mixed Vegetables
235 Okra
236 Sauerkraut (fermented)
237 Shelled Green Peas
238 Sweet Peppers (in water), pint jar
239 Tomato and Vegetable Juice Blend
240 Tomato Juice
241 Tomatoes (whole, not cherry or grape)
242 Tomatoes Stewed
243 Vegetable Soup (no meat)
244 White Potatoes (cubed or whole)
245 Whole Kernel Corn
246 Yellow (Wax) Beans

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

FLEET FARM CLASSIC IOWA CANNED JELLIES - DIVISION 38 (A)
Judging: Wednesday, August 9 at 10:00 a.m.
Sponsored by Fleet Farm

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

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

RULES
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
247 Apple
248 Bell Pepper
IOWA STATE FAIR * AUGUST 10-20, 2023 * FOOD

249 Black Raspberry
250 Blackberry
251 Cherry
252 Combination of Three or More Fruits
253 Combination of Two Fruits
254 Concord Grape
255 Crab Apple
256 Dandelion
257 Elderberry
258 Gooseberry
259 Grape other than Concord
260 Grape-Plum
261 Grapefruit
262 Herb Jelly (food coloring optional)
263 Mulberry
264 Peach
265 Pepper (food coloring optional)
266 Plum
267 Red Currant
268 Red Raspberry
269 Rhubarb
270 Sour Cherry
271 Strawberry
272 Strawberry-Rhubarb
273 Triple Cherry
274 Vegetable
275 Violet
276 Watermelon
277 Wild Berries of Iowa
278 Wild Black Raspberry
279 Wine
280 Jellies Other Than Named (except freezer jellies)

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

FLEET FARM CLASSIC IOWA CANNED JAMS - DIVISION 39 (A)
Judging: Wednesday, August 9 at 10:00 a.m.
Sponsored by Fleet Farm

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

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

RULES
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
281 Apricot
282 Black Raspberry
283 Blackberry
284 Blueberry
285 Cherry
286 Gooseberry
287 Grape
288 Hot Pepper with Fruit
289 Kiwi
290 Mt. Ranier Cherry
291 Mulberry
292 Peach
293 Pear
294 Pear-Apple
295 Pineapple
296 Plum (other than wild or red plum)
297 Red Plum
298 Red Raspberry
299 Rhubarb
300 Rhubarb-Raspberry
301 Rhubarb-Strawberry
302 Sour Cherry
303 Spiced Blueberry
FLEET FARM CANNED PRESERVES - DIVISION 40 (A)

Judging: Tuesday, August 8 at 1:30 p.m.
Sponsored by Fleet Farm

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

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

RULES
1. Preserves - Small, whole fruit or uniformly sized, medium-large pieces of fruit in a clear, heavy, slightly-jelled syrup. Preserves contain plump, tender fruit.
2. Entries must be in compliance with current USDA guidelines for safe canning. See Food General Rules for additional rules and information pertaining to entries in canning divisions. 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
316 Apricot
317 Blackberry
318 Cherry
319 Peach
320 Pineapple
321 Plum
322 Raspberry
323 Red Tomato
324 Strawberry
325 Yellow Tomato
326 Preserves Other Than Named

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

FLEET FARM CANNED FRUIT BUTTERS - DIVISION 41 (A)

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

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

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

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
327 Apple
328 Apricot
329 Peach
330 Pear
331 Plum
332 Rhubarb
333 Fruit Butters Other Than Named

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

FLEET FARM CANNED CONSERVES - DIVISION 42 (A)

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

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

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

1. Conserves - Similar to jam, with the same consistency. Conserves generally, but not always, contain two or more fruits, one of which is usually a citrus fruit. They contain nuts and/or raisins and/or coconut. In their purest form, conserves contain both nuts and raisins. They are flavored to accompany meat and poultry; however, they may also be used as spreads on bread products.

2. Entries must be in compliance with current USDA guidelines for safe canning. See Food General Rules for additional rules and information pertaining to entries in canning divisions. 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

334 Apple
335 Apricot
336 Apricot in Combination
337 Peach
338 Peach in Combination
339 Pear
340 Rhubarb in Combination
341 Fruit Other Than Named
342 Fruit in Combination Other Than Named

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

FLEET FARM CANNED MARMALADES - DIVISION 43 (A)
Judging: Wednesday, August 9 at 2:30 p.m.
Sponsored by Fleet Farm

RULES

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

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

343 Grapefruit
344 Lemon
345 Lime
346 Orange
347 Marmalades Other Than Named

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

FLEET FARM FRESH PRESERVING FOR YOUTH - DIVISION 44 (Y)
Judging: Tuesday, August 8 at 10:30 a.m.
Sponsored by Fleet Farm

RULES

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

2. Entries must be in compliance with current USDA guidelines for safe canning. See Food General Rules for additional rules and information pertaining to entries in canning divisions. Include in recipe all steps of processing.

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

CLASS

348 Fruits, canned in pint or quart jars
349 Pickles, canned in pint jars
350 Soft Fruit Spreads (jams, jellies, preserves, etc.), canned in half pint jars
351 Vegetables, canned in pint or quart jars

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

SCENIC VALLEY PUMPKIN PATCH COOKIES - DIVISION 45 (A)
Judging: Friday, August 11 at 9:30 a.m.
Sponsored by Boone & Scenic Valley Railroad & Museum

RULES

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

CLASS
352  Pumpkin Patch Cookies

O COME ALL YE COOKIES - DIVISION 46 (A)
Judging: Sunday, August 13 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
353  Christmas Cookie Plate
354  Other Holiday Cookie Plate

MACARONS OR MACAROONS - DIVISION 47 (A)
Judging: Saturday, August 19 at 10:30 a.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
355  Macarons
356  Macaroons

H&R BLOCK LOGO COOKIE CONTEST - DIVISION 48 (A)
Judging: Wednesday, August 16 at 2:00 p.m.
Sponsored by H&R Block Des Moines

Special Awards
1st place - Free tax return for tax year 2023 (up to $300)
2nd place - $75 off tax return for tax year 2023
3rd place - $40 off tax return for tax year 2023

Each entrant will receive $25 off tax return for tax year 2023.

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 - can be in the shape of the logo or decorated.
3. Entries will be judged on Most Original (100%).

CLASS
357  H&R Block Cookie

MY BEST BROWNIES - DIVISION 49 (A)
Judging: Wednesday, August 16 at 2:00 p.m.
Sponsored by Kephart Family

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

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

CLASS
358  My Best Brownies

MIDWEST LIVING COOKIES - DIVISION 50 (AY)
Judging: Tuesday, August 15 at 10:00 a.m. (Bar, Molded or Pressed, Ethnic) and Wednesday, August 16 at 10:00 a.m. (Drop, Health, Refrigerated and Rolled, Cake Mix, Youth)
Sponsored by Midwest Living Magazine

Special Awards
1st place overall cookie - $250
2nd place overall cookie - $150
3rd place overall cookie - $100
1st place in each class - One year subscription to Midwest Living Magazine ($15 value)
1st place in Drop Cookies: Potato Chip Cookies - $20 from Ileen M. Wallace, in memory of her parents Ervin E. and Elma D. Wilson
RULES

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

CLASS

Bar Cookies - batter or dough baked in a pan
359 Apple Bars (frosted or unfrosted)
360 Blondies
361 Brownies, Flavored (frosted or unfrosted; such as mint, mocha, raspberry, swirled, etc.)
362 Brownies, Frosted, With Nuts
363 Brownies, Frosted, Without Nuts
364 Brownies, Unfrosted (with or without nuts)
365 Butterscotch Bars
366 Jam Bars
367 Lemon Bars
368 Peanut Butter Bars
369 Pecan Bars
370 Pumpkin Bars, Frosted
371 Pumpkin Bars, Unfrosted
372 Rice Krispy Bars
373 One-Layer Bar Cookies Other Than Named
374 Two-Layer Bar Cookies Other Than Named
375 Three-Layer Bar Cookies Other Than Named (layers or layer ingredients can repeat)
376 Four-or-More-Layer Bar Cookies Other Than Named (layers or layer ingredients can repeat)

Molded Or Pressed Cookies - formed into desired shape by hand or with a cookie press, stamp or mold
377 Chocolate Crinkles
378 Coconut Cookies
379 Crackles/Crinkles (any flavor except chocolate)
380 Filled Cookies (not sandwich or thumbprint; the filling should be fully enclosed in the cookie)
381 Gingersnaps
382 Molasses Cookies
383 Peanut Blossoms
384 Peanut Butter Balls
385 Peanut Butter Cookies
386 Shortbread, Flavored (such as almond, lemon, etc.)
387 Shortbread, Plain
388 Snickerdoodles
389 Snowball Cookies
390 Spritz Cookies
391 Sugar Cookies (not rolled or cut)
392 Thumbprint (any filling permitted)
393 Molded or Pressed Cookie Other Than Named

Ethnic Cookies
394 Biscotti (any flavor)
395 Chinese Almond Cookies
396 Italian
397 Macarons (French-style)
398 Scandinavian
399 Ethnic Cookie Other Than Named

Drop Cookies - dough dropped from a spoon or scoop onto a baking sheet
400 Chocolate Base Cookies (chocolate-flavor dough)
401 Chocolate Chip Cookies, With Nuts (traditional)
402 Chocolate Chip Cookies, Without Nuts (traditional)
403 Coconut Macaroons
404 Dried Fruit Cookies (other than Oatmeal Raisin)
405 Frosted Drop Cookies (any flavor)
406 M&M Cookies
407 Meringue Drop Cookies (any flavor)
408 Monster Cookies
409 No-Bake Cookies
410 Oatmeal Butterscotch Cookies (with or without nuts)
411 Oatmeal Chocolate Chip Cookies, With Nuts
412 Oatmeal Chocolate Chip Cookies, Without Nuts
413 Oatmeal Raisin Cookies, With Nuts
414 Oatmeal Raisin Cookies, Without Nuts
415 Oatmeal Cookies (other than named)
416 Orange Cookies (frosted or unfrosted)
Peanut Butter Base Cookies (peanut butter-flavor dough, other than Monster)

Potato Chip Cookies

Ranger Cookies

Sugar Cookies

White Chocolate Cookies (traditional, with or without nuts)

Drop Cookies Other Than Named (frosted or unfrosted)

Health Cookies

Cookies Made with a Sugar Substitute

Gluten Free

Whole Grain (flour(s) must be at least 50% whole grain)

Refrigerated And Rolled Cookies

Icebox (sliced)

Rolled Gingerbread

Rolled Sugar, Frosted

Rolled Sugar, Unfrosted

Sandwich Cookies

Rolled Cookies Other Than Named (frosted or unfrosted)

Cake Mix Cookies

Bar (frosted or unfrosted)

Drop or Shaped (frosted or unfrosted)

Youth Entries

Bar Cookie (age 12 and under)

Bar Cookie (age 13-17)

Drop Cookie (age 12 and under)

Drop Cookie (age 13-17)

Rolled Cookie (age 12 and under)

Rolled Cookie (age 13-17)

Unbaked Cookie (age 12 and under)

Unbaked Cookie (age 13-17)

Cookie Other Than Named (age 12 and under)

Cookie Other Than Named (age 13-17)

FOR THE LOVE OF COOKIES - DIVISION 51 (AY)

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

Sponsored by Susie and Jack Jones & Family

Special Awards

1st place - $350

2nd place - $250

3rd place - $150

4th place - $75

5th place - $50

6th place - $25

RULES

1. This division is open to adults and youth.
2. Bake and present 8 cookies in/on any plate, tray, container or basket.
3. Cookies must contain either chocolate (any type) or peanut butter or both.
4. Any type of cookie may be entered - bars, blondies, rolled cut-out, drop, sandwich, pressed or layered - just bring us your favorite!
5. Any frosting must be homemade (include on recipe).
6. Any garnish used must be edible.
7. Entries will be judged on Taste (50%), Technique/Texture (25%) and Appearance/Presentation (25%).

CLASS

444 For the Love of Cookies

KID SPONSORED COOKIE CHAMPIONSHIP - DIVISION 52 (Y)

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

A kid-sponsored contest just for kids! Sponsored by M & M Creations - Mia Frangopol & Marna Davenport

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 spoonfuls 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
445  Ages 5-8
446  Ages 9-12
447  Ages 13-17

Rolled Cookies
448  Ages 5-8
449  Ages 9-12
450  Ages 13-17

Drop Cookies
451  Ages 5-8
452  Ages 9-12
453  Ages 13-17

TAMMIE’S NO BAKE DESSERTS - DIVISION 53 (A)
Judging: Thursday, August 10 at 10:30 a.m.
Sponsored by Family of Tammie Warner, in her memory

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

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

CLASS

454  No Bake Dessert

APPLE-SOLUTELY DELICIOUS - DIVISION 54 (A)
Judging: Monday, August 14 at 2:00 p.m.
Sponsored by Streff Family

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

RULES
1. Create your best dessert using fresh apples.
2. Apple should be the dominant flavor.
3. Must specify the variety of apple(s) on recipe.
4. Entries will be judged on Flavor (50%), Creativity (30%) and Presentation (20%).

CLASS

457  Apple Dessert

BEST FRUIT COBBLER, BETTIE OR BUCKLE - DIVISION 55 (A)
Judging: Sunday, August 13 at 1:30 p.m.
Sponsored by Bret & Amy Doerring

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

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

CLASS

458  Best Fruit Dessert

ALWAYS ROOM FOR DESSERT - DIVISION 56 (A)
Judging: Thursday, August 10 at Noon
Sponsored by 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%).
DESSERTS FOR LOU SIPOLT - DIVISION 57 (A)
Judging: Sunday, August 13 at Noon
Sponsored by Darrellyn Knight

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

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

KEY LIME DESSERT CREATIONS - DIVISION 58 (A)
Judging: Saturday, August 12 at 3:00 p.m.
Sponsored by Vance Family

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

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

INVENTIVE RHUBARB - DIVISION 59 (A)
Judging: Friday, August 11 at 1:00 p.m.
Sponsored by Jamie Buelt & Marcia Peeler

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

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

STRAWBERRY-RHUBARB DESSERT - DIVISION 60 (AY)
Judging: Wednesday, August 16 at 4:00 p.m.
Sponsored by 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%).

S’MORES CREATIONS - DIVISION 61 (AY)
Judging: Saturday, August 12 at 4:00 p.m.
Sponsored by Vance 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. Create your favorite s’mores creation.
3. May be presented in appropriate manner to serve and/or eat.
4. No more than eight ingredients.
5. Entries will be judged on Taste (50%), Appearance (25%) and Creativity (25%).

CLASS
464  S'Mores Creations

IOWA'S BEST DESSERTS CHAMPIONSHIP - DIVISION 62 (AY)
Judging: Thursday, August 17 at 11:00 a.m.
Sponsored by Phil Dicks

Special Awards
1st place overall - $100, Iowa's Best Dessert Certificate and Blue Rosette Streamer Ribbon
2nd place overall - $60, Iowa's Best Dessert Certificate and Blue Rosette Streamer Ribbon
3rd place overall - $40, Iowa's Best Dessert Certificate and Blue Rosette Streamer Ribbon
1st place in Charcuterie Board Pairings Class - $50
1st place in each class - Iowa's Best Dessert Certificate and Blue Ribbon Rosette Award

Each youth entrant will receive a Certificate and Participation Ribbon.

RULES
1. This division is open to adults and youth ages 10-17. Youth - list age on recipe sheet.
2. Prepare desserts that are above and beyond for the Best Iowa Dessert from Iowa's Best Dessert Maker.
3. Please submit entries with enough sampling for up to 6 judges.
4. Charcuterie Board Pairings Class will invite you to present 3 desserts – which can include any desserts entered in one of the other classes. It can be enhanced as needed to carry out your theme or you can create new desserts.
5. Written story must be included. Story should include: (1) A name for your dessert that will convey the essence of your entry; (2) highlight what makes this a prize-winning entry – "Sell it" and (3) your motivation for entering this Best Desserts Championship.
6. In the Charcuterie Board Pairings Class, the Written Story should be adjusted to include: (1) A Theme Name for your Board which highlights your pairings; (2) briefly share about your individual dessert choices on your board and how these desserts carry out your overall theme and (3) why this should be the prize-winning entry – "Sell it."
7. Judging will be focused on Taste and Flavor. The goal is to leave the judges "Wowed" and wanting more. *In the Charcuterie Board Pairings Class, these criteria will include how well your overall Pairings Theme is carried out. Added points on Appearance/Presentation will reflect focuses on the way you present your dessert in an enhancing manner that will invite us to "eat first with our eyes."
8. Entries will be judged on Taste/Flavor (*Theme) (70%), Appearance/Presentation (20%) and Written Story (10%).

CLASS
465  Cakes / Cheesecakes
466  Candy / Confections
467  Cookies / Bars
468  Crème Brulé / Flans
469  Cupcakes
470  Ice Cream or Frozen Desserts
471  Pies / Cobbler – types
472  Charcuterie Board Pairings

HOMEMADE ICE CREAM “FREEZE-OFF” CHAMPIONSHIP - DIVISION 63 (AY)
Judging: Friday, August 18 at 2:30 p.m. (churning may begin at 11:30 a.m.)
Sponsored by Phil Dicks

Special Awards
1st place overall - $100, New Nostalgia 6 Qt Wooden Electric Ice Cream Freezer, Iowa's Best Ice Cream Championship blue rosette streamer ribbon and winning certificate
2nd place overall - $60, Iowa's Best Ice Cream Championship red rosette streamer ribbon and winning certificate
3rd place overall - $40, Iowa's Best Ice Cream Championship white rosette streamer ribbon and winning certificate
1st place in each class - blue winning rosette streamer ribbon and certificate
2nd place in each class - winning rosette ribbon and certificate
3rd place in each class - winning rosette ribbon and certificate
Sponsor's Personal Choice Ice Cream Award - $50

RULES
1. This division is open to adults and youth ages 10-17. Youth - 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. One exhibitor may enter two ice cream classes and the toppings class.
3. Ice will be furnished. Entrants must bring their own equipment which would include a manual or electric ice cream maker, ice cream salt, ice cream serving utensils and a large pan to set the freezer in to collect the saltwater from the melting ice. Electric power will be available. The Freeze-Off will be held inside the Elwell Food Building in front of a live audience. You may have another person assist you with cranking.
4. The entrants must bring their ice cream bases pre-prepared along with mix-ins and toppings. Food safety requires that ice cream bases be kept 43 degrees or lower. All dairy ingredients must be pasteurized. If eggs are used, the mixture must be thoroughly cooked, unless eggs are pasteurized. Raw eggs will result in immediate disqualification. This contest is not open to gelatos, sherbets, sorbets or ices.
5. Entries must be a minimum of 4 quarts and not more than 6 quarts. Product must be ready to sample at the start time of the contest. Entrants must factor in an earlier start time for churning. Entrants can begin “churning” anytime in the 3 hour “churning window”. All contestants will be given individual notice to prepare submissions so they can remain frozen.
6. Special guidelines for the Topping for Ice Cream - Pairings Class: This class will feature the ice cream that you have made during the contest - using it as your “base.” Entrants then add additional created toppings that enhances the taste, appearance and paired texture of the submission. Note: Entries in the topping class will require an additional entry tag.
7. Entries will be judged on Taste/Flavor (50%), Texture (20%), Appearance (20%) and Written Story (10%).
   Taste and Flavor: Rich, sweet, creamy with spot-on flavors that are recognizable. The flavor of fruits, etc. should be identifiable. There may be some vanilla bean flecks present.
   Texture: A smooth, cold, creamy mouth-feel. Avoid ice creams that are too icy or over-frozen.
**Special Awards**

1st place - $400 to the Kitchen Fund of the Iowa Church from whose cookbook the recipe is taken. The top winning recipe will be published in *Our Iowa.*

2nd place - $200 to the Kitchen Fund of the Iowa Church from whose cookbook the recipe is taken. The person preparing the entry will receive a complimentary year’s subscription to *Our Iowa.*

3rd place - $100 to the Kitchen Fund of the Iowa Church from whose cookbook the recipe is taken. The person preparing the entry will receive a complimentary year’s subscription to *Our Iowa.*

**RULES**

1. Prepare any sweet baked item - coffee cake, donuts, banana bread or anything that tickles your sweet tooth - from your favorite Iowa Church Cookbook.

2. Provide the name and address of the church from whose cookbook the recipe is taken, as well as your name and address. If church is no longer open, provide where prize can be sent with recipe.

3. Provide a photocopy of the recipe as it appears in the church cookbook, as well as the name of the cookbook and date it was published.

4. Include a description of the origin of the recipe, the church cookbook, why you like the recipe or how you came upon the recipe.

5. Entries will be judged on Taste (40%), Appearance (30%), Creativity (20%) and Description of Recipe Origin (10%).

**CLASS**

478  Treat Our Sweet Tooth

**ANYTHING GOES, EVERYTHING GOES IN THE KITCHEN - DIVISION 65 (A)**

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

Sponsored by Jacqueline Wittrock Riekena, in memory of son, Jack H. Riekena, who enjoyed playing rugby, loved life & loved baking in the kitchen

**Special Awards**

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

There will be two gift baskets valued at ($50) each decided by judges for entries that stand out in a unique way.

Each entrant will receive a free coupon for a grocery item valued at minimum $5 available at Whole Foods, Fareway or HyVee.

**RULES**

1. Showcase a favorite recipe that displays your talents in the kitchen.

2. Present a recipe that meets your definition of Anything Goes - Everything Goes well with and use it in your presentation.

3. Be creative with your ingredients and think out of the box with your flavors.

4. In few sentences tell us about the inspiration for the title of your recipe.

5. Please note whether your recipe is original or note if it is a modification from the original named source.

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

**CLASS**

479  Anything Goes, Everything Goes

**CASEY’S JUNIOR FAVORITE CREATIONS - DIVISION 66 (Y)**

Judging: Thursday, August 17 at 9:30 a.m. (Classes 480-492) and 12:30 p.m. (Classes 493-505)

Sponsored by Casey’s

**Special Awards**

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

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

2nd place overall - $50 Casey’s gift card

3rd place overall - $25 Casey’s gift card

1st place in each class - An additional $5 in premiums from the 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 four 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 2022.

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

**CLASS**

**Candy & Snacks**
- 480 Candy Coated Pretzels
- 481 Fudge
- 482 Peanut Clusters
- 483 Puppy Chow
- 484 Snack Mix

**Cookies & Bars**
- 485 Cereal Cookies
- 486 Chocolate Brownies
- 487 Chocolate Chip Cookies, With Nuts
- 488 Chocolate Chip Cookies, Without Nuts
- 489 Gluten Free Cookies
- 490 M&M Cookies
- 491 Oatmeal Cookies
- 492 Peanut Butter Cookies
- 493 Rice Krispie Bars
- 494 Snickerdoodle Cookies
- 495 Sugar Cookies
- 496 Unbaked Cookies or Bars
- 497 Bars Other Than Named
- 498 Cookies Other Than Named

**Quick Breads**
- 499 Banana Bread (without nuts)
- 500 Pumpkin Bread (with or without added fruit or nuts)
- 501 Other Quick Bread Loaf

**Other**
- 502 Cake (two layer, frosted)
- 503 Creations with Cake Mixes
- 504 Cupcakes (frosted), 4 on a plate
- 505 Any Entry Other Than Named

Sweepstakes and Reserve Sweepstakes

**CASEY'S INTERMEDIATE FAVORITE CREATIONS - DIVISION 67 (Y)**

Judging: Thursday, August 17 at 11:00 a.m. (Classes 506-518) and 2:30 p.m. (Classes 519-532)

Sponsored by Casey's

**Special Awards**
1st place overall sweepstakes - *Better Homes & Gardens Cookbook* from Dotdash Meredith, Better Homes & Gardens
1st place overall - $50 (2) Casey's gift card
2nd place overall - $50 Casey's gift card
3rd place overall - $25 Casey's gift card
1st place in each class - An additional $5 in premiums from the 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 four to six cookies (depending on size) on a small, white plate.
4. Participant ribbons will be awarded to each exhibitor.
5. Entrants are ineligible to win Sweepstakes or Reserve Sweepstakes if they have won either of these awards in 2022.
6. Entries will be judged on Taste (30%), Texture (30%), Appearance (20%) and Creativity (20%).

**CLASS**

**Candy & Snacks**
- 506 Appetizers
- 507 Fresh Salsa
- 508 Fudge (with or without nuts)
- 509 Party Mix

**Cookies & Bars**
- 510 Chocolate Brownies
- 511 Chocolate Chip Cookies, With Nuts
- 512 Chocolate Chip Cookies, Without Nuts
- 513 Chocolate Chip Oatmeal Cookies
- 514 Molasses Cookies
- 515 Monster Cookies
- 516 My Mom or Dad's Favorite Cookie
- 517 Oatmeal Cookie with Dried Fruit
- 518 Peanut Butter Cookies
- 519 Sandwich Cookies
- 520 Snickerdoodle Cookies
- 521 Sugar Cookies
522 Unbaked Cookies or Bars
523 Cookies Other Than Named

**Quick Breads**

524 Banana Bread (without nuts)
525 Banana Nut Bread
526 Pumpkin Bread (with or without added fruit or nuts)
527 Other Quick Bread Loaf

**Other**

528 Cake (two layer, frosted)
529 Cake Balls
530 Gluten Free Dessert
531 Two Crust Fruit Pie
532 Any Entry Other Than Named

Sweepstakes and Reserve Sweepstakes

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**KIDS CHEF BAKING CHAMPIONSHIP - DIVISION 68 (Y)**

Judging: Thursday, August 10 at 2:00 p.m.

Sponsored by Phil Dicks

**Special Awards**

1st place overall - $100, Championship “Olympic-style” Medallion, Blue Rosette Streamer Ribbon, Chefs Coat with Toque-Style Chef Cap and Trophy
2nd place overall - $60, Championship “Olympic-style” Medallion, Rosette Streamer Ribbon and Toque-Style Chef Cap
3rd place overall - $40, Championship “Olympic-style” Medallion, Rosette Streamer Ribbon and Toque-Style Chef Cap

1st place in each class - Championship “Olympic-style” Medallion, Certificate, Rosette Streamer Ribbon and Toque-Style Chef Cap
2nd place in each class - Championship “Olympic-style” Medallion, Certificate, Rosette Streamer Ribbon and Toque-Style Chef Cap
3rd place in each class - Championship “Olympic-style” Medallion, Certificate, Rosette Streamer Ribbon and Toque-Style Chef Cap

Each entrant will receive a Blue-Ribbon Participation Ribbon.

**RULES**

1. This division is only open to youth ages 5-17. Please list age on recipe sheet.
2. Young Chefs are invited to enter any kid-prepared food item. Prepare a personal favorite that highlights your chef skills or an upgraded original creation.
3. Please submit entries with enough sampling for up to 6 judges.
4. A written story must be included. The written story should include: (1) Why you choose this entry and recipe – how does it show-off your love for food? (2) What makes this entry a winner? What do you like about it? (3) What is your passion for cooking and food as a Jr. Chef? NOTE: Some of our youngest entrants will need parents to help with this written section – We welcome parental help as needed to help the children tell the story.
5. Judging in this division will be focused on Taste and Flavor. Your entry should leave the judges wanting more. Special points will be awarded for creativity in the appearance and presentation. They should enhance your entry since we eat first with your eyes.
6. Entries will be judged on Taste/Flavor (75%), Appearance/Presentation (15%) and Written Story (10%).

**CLASS**

533 Ages 5-8
534 Ages 9-12
535 Ages 13-17

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**MAYTAG DAIRY FARMS FAVORITE BLUE CHEESE RECIPE - DIVISION 69 (A)**

Judging: Saturday, August 12 at Noon

Sponsored by Maytag Dairy Farms (Newton, IA)

**Special Awards**

1st place - $500
2nd place - $250
3rd place - $100

Each entrant will receive a 2 lb. wheel of Maytag Blue Cheese.

**RULES**

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

**CLASS**

536 Home Chef

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**PROFESSIONAL CHEFS USING MAYTAG DAIRY FARMS BLUE CHEESE - DIVISION 70 (A)**

Judging: Saturday, August 12 at 1:00 p.m.

Sponsored by Maytag Dairy Farms (Newton, IA)

**Special Awards**

1st place - $500
2nd place - $250
3rd place - $100

Each entrant will receive a 2 lb. wheel of Maytag Blue Cheese.

**RULES**

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

**CLASS**

537 Professional Chef
CULINARY COFFEE CREATIONS - DIVISION 71 (A)
Judging: Friday, August 11 at 10:00 a.m.
Sponsored by Friedrich’s Coffee

Special Awards
1st place - $75 gift certificate
2nd place - $50 gift certificate
3rd place - $25 gift certificate
Each entrant will receive a $10 gift certificate.

RULES
1. Friedrich’s Coffee must be used. Contestant can choose whichever coffee, under $20 per pound. Keep in mind that darker roasts have more coffee flavor. Proof or purchase is required.
2. After you have sent in your entry form and fees, email Gary Meyer at gary@friedrichscoffee.com. He will send you a coupon for one pound of coffee to be picked up at any of their retail stores (4632 86th St., Urbandale; 1821 22nd St., West Des Moines; 4100 University, Des Moines). If you are unable to reach Gary, contact Pat Berry at 515-480-5662 or pberrystfair2019@yahoo.com.
3. Cakes and beverages are not allowed. Examples of possibilities: torte, brulee, ice cream, custard, etc.
4. Entries will be judged on Taste (60%), Best Use of Coffee (20%) and Appearance (20%). The taste of coffee must be very prevalent.

CLASS
538 Culinary Coffee Creations

EGG-CEPTIONAL EGGS COOKING CONTEST - DIVISION 72 (A)
Judging: Tuesday, August 15 at 2:00 p.m.
Sponsored by Iowa Egg Council

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

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

CLASS
539 Desserts
540 Deviled Eggs
541 Quiches, Stratas & Casseroles
542 Sandwiches, Salads & Sides

CREATIVE COOKING WITH FRESH HERBS - DIVISION 73 (A)
Judging: Saturday, August 12 at 9:30 a.m.
Sponsored by Mariposa Farms, Inc. (Grinnell, IA)

Special Awards
1st place overall - $50
1st place in each class - $75
2nd place in each class - $50
3rd place in each class - $25

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

CLASS
543 Appetizer
544 Bread
545 Dessert

GETTING LEAN ON KETO - DIVISION 74 (A)
Judging: Thursday, August 17 at 12:30 p.m.
Sponsored by Pampered Chef - Holly Houg, consultant for 23 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. Create an appetizer, side dish or main dish that adheres to the ketogenic diet. Please do not use gluten, grains, sugar or dairy! The dish must be low carb.
2. The recipe must be typed on an 8 1/2 x 11 sheet of paper. Include two copies - one is for the judges and one is for the sponsor.
3. Entries will be judged on Taste (50%), Presentation (20%), Adherence to the Rules (20%) and Originality (10%).

CLASS
546 Appetizer, Side Dish or Main Dish
DAKOTA STYLE PRETZEL KRAVING CREATION - DIVISION 75 (A)
Judging: Thursday, August 10 at 9:30 a.m.
Sponsored by Cruise Marketing - Dakota Style

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

RULES
1. Create a recipe using Dakota Style Pretzels. Proof of purchase is required.
2. Entries will be judged on Taste (100%).

CLASS
547 Pretzel Kraving Creation

COOKING WITH COOKIES' SAUCES & SEASONINGS - DIVISION 76 (A)
Judging: Friday, August 18 at 2:00 p.m.
Sponsored by Cookies Food Products, Inc.

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

Each entrant will receive various 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
548 A Cookies’ Creation

MADE TO PERFECTION WITH SMOKIN BUTT BBQ SAUCE - DIVISION 77 (A)
Judging: Friday, August 18 at 1:00 p.m.
Sponsored by Smokin Butt BBQ (Davenport, IA)

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

RULES
1. Prepare a main entree using a minimum of 1/2 cup of Smokin Butt BBQ Sauce. They are available at Fareway and Hy-Vee. Proof of purchase is required.
2. Include one or more of the following: meat (pork, beef, chicken), vegetable and/or pasta.
3. Provide complete recipe and be specific on preparation of the meat.
4. Present your entry as you would serve at your home for a meal. Include enough for five judges.
5. Entries will be judged on Creativity (40%), Taste (40%) and Presentation/Appearance (20%).

CLASS
549 Main Entree

SOURDOUGH CHALLENGE - DIVISION 78 (A)
Judging: Saturday, August 12 at 11:00 a.m.
Sponsored by Darrellyn Knight & Rob Campos

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

RULES
1. Bring your best sourdough recipe. Think beyond just bread, although that can also be brought.
2. Entries will be judged on Taste (75%) and Presentation (25%).

CLASS
550 Sourdough Challenge

SPLENDA LOW-TO-NO SUGAR SHOWDOWN - DIVISION 79 (A)
Judging: Saturday, August 12 at 11:30 a.m.
Sponsored by Blue Ribbon Group - Splenda

Special Awards
1st place - $200 gift card
2nd place - $100 gift card
3rd place - $50 gift card

Each entrant will receive free product.

RULES
1. Make your best sugar-free cookies, cakes, pies or breads.
2. Use 1/4 cup or more of any Splenda product, such as Splenda Magic Baker, a new plant-based, zero-calorie sweetener. It measures and tastes like sugar. Use it 1 to 1 for replacing sugar.
3. Splenda proof of purchase is required. Find baking tips, product coupons, recipes and more at Splenda.com
4. Snap a pic in your kitchen or at the Fair and post on social media, tagging @splenda, @blueribbonfoodies and @iowastatefair.
5. Entries will be judged on Unique/Innovative/Creative Recipe (35%), Taste/Flavor/Aroma (30%), Appearance/Color/Presentation (25%) and Texture/Internal Appearance (10%).

CLASS
551 Low-to-No Sugar Showdown
**9x13 VERSATILITY - DIVISION 80 (AY)**

**Judging:** Saturday, August 12 at Noon  
**Sponsored by** Darrellyn Knight

**Special Awards**
- 1st place - $50  
- 2nd place - $25  
- 3rd place - $10

**RULES**
1. This division is open to adults and youth. Youth - list age on recipe sheet.  
2. Bring any dish that can be made in a 9x13 pan. It can be a main dish, side dish, bread, rolls or dessert.  
3. You may bring your entry in a whole 9x13 pan or four servings on a plate.  
4. Entries will be judged on Taste (80%) and Presentation (20%).

**CLASS**
- 552 9x13 Versatility

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**IOWA ORCHARDS CREATIONS - DIVISION 81 (AY)**

**Judging:** Friday, August 11 at 12:30 p.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 a specific variety (to be determined). These may be picked up until December 31, 2023.

**RULES**
1. This division is open to adults and youth ages 8-17. Youth - 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**
- 553 Fruit Dessert (adults)  
- 554 Fruit Pie (adults)  
- 555 Fruit Dessert (kids)

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**FARMERS BEST POPCORN CREATIONS - DIVISION 82 (AY)**

**Judging:** Saturday, August 19 at 2:00 p.m.  
**Sponsored by** Farmers Best Popcorn

**Special Awards**
- 1st place in each class - $75  
- 2nd place in each class - $50  
- 3rd place in each class - $25

Each entrant will receive popcorn.

**RULES**
1. This division is open to adults and youth.  
2. Farmers Best Popcorn must be used to make the recipe. Proof of purchase is required.  
3. For Caramel Corn, please present 4 to 6 cups. For Popcorn Balls, please present 5 balls.  
4. Entries will be judged on Taste (50%), Appearance (25%) and Creativity (25%).

**CLASS**
- 556 Caramel Corn  
- 557 Popcorn Balls

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**GINGERBREAD HOUSE - DIVISION 83 (A)**

**Judging:** Sunday, August 13 at 11:30 a.m.  
**Sponsored by** Family of Sharon Higgins

**Special Awards**
- 1st place in each class - $100 and the book “Baking Blue Ribbons” by Kay Fenton Smith & Carol McGarvey  
- 2nd place in each class - $50  
- 3rd place in each class - $25

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

**CLASS**
- 558 Amateur  
- 559 Professional

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**GINGERBREAD HISTORIC GRAIN ELEVATOR - DIVISION 84 (A)**

**Judging:** Friday, August 11 at 3:00 p.m.  
**Sponsored by** Brenda R. Brink

**Special Awards**
- 1st place - $50  
- 2nd place - Membership in The Country Grain Elevator Historical Society ($20 value for annual membership)  
- 3rd place - $10 gift card to Fenceline Brew Lab - Nanobrewery & Restaurant in Huxley
IOWA STATE FAIR * AUGUST 10-20, 2023 * FOOD

RULES
1. All components of historic grain elevator and decorations must be edible.
2. Pre-made/kits must not be used.
3. Include written information about the historic grain elevator, which may include: IOWA location, photo of original structure (even if not still standing), entrant’s connection to it and any other history.
4. Entries will be judged on Structural Integrity (30%), Attention to Detail (25%), Appearance (25%) and Background Information (20%).

CLASS
560 Historic Grain Elevator

TASTE OF HONEY CHALLENGE - DIVISION 85 (AY)
Judging: Saturday, August 12 at 2:30 p.m.
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 - 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
561 Breads - biscotti, muffins, scones, yeast breads, quick breads (adult)
562 Desserts (adult)
563 Honey Challenge - dressings, appetizers, snacks (adult)
564 Youth Entries (17 and under)

FOODS MADE WITH HONEY - DIVISION 86 (AY)
Judging: Friday, August 18 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 a 8 oz. bear.

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

CLASS
Bread And Rolls (Adults)
565 Honey Dinner Rolls (5)
566 Honey Oatmeal Bread
567 Honey Wheat Bread
568 Honey White Bread
Quick Breads (Adults)
569 Honey Banana Bread (with or without nuts)
570 Honey Cranberry Orange Bread (with or without nuts)
571 Honey Dried Fruit Bread (fresh or dried)
572 Honey Pumpkin Bread
573 Any Other Honey Quick Bread
574 Honey Biscuits (4)
575 Honey Corn Bread
576 Honey Muffins (four on a white plate)
577 Honey Scones
Honey Creations (Adults)
578 Honey Bars
579 Honey Butter
580 Honey Cakes
581 Honey Chocolate Chip Cookies
582 Honey Cookies
583 Honey Pies
584 Honey Dessert Other Than Named
585 Honey Dips
586 Honey Granola
587 Honey Salad Dressings

Youth Entries
588 Yeast Breads and Rolls
589 Quick Breads
590 Honey Creations
Sweepstakes, $10 and Rosette; Reserve Sweepstakes, $5 and Rosette

FOOD BANK OF IOWA CHOPPED - DIVISION 87 (A)
Judging: Sunday, August 20 at 11:00 a.m.
Sponsored by Nationwide Insurance

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

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

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

2. Cost to produce must be $5 or less per serving, indicate with recipe.
3. Time to produce must be 60 minutes or less, indicate with recipe.
4. Entries will be judged on Flavor (50%), Ease of Preparation (30%) and Appearance (20%).

CLASS
591 Hot Dish Edition

JOHN McCoy’S POTLUCK PLEASERS - DIVISION 88 (A)
Judging: Friday, August 11 at 10:30 a.m.
Sponsored by Darrellyn Knight

Special Awards
1st place - $50
2nd place - $20
3rd place - $10

RULES
1. Bring your best potluck dish - main dish, side dish, bread or rolls - to impress KJYY Radio Host John McCoy.
2. Entries will be judged on Taste (50%) and Appearance (50%).

CLASS
592 Potluck Pleasers

BEST FIVE DOLLAR LUNCH - DIVISION 89 (A)
Judging: Sunday, August 13 at 1:30 p.m. (cooking begins at 9:00 a.m.)
Sponsored by Jewell Market (Jewell, IA)

Special Awards
1st place - $500 gift certificate to Jewell Market
2nd place - $200 gift certificate to Jewell Market
3rd place - $100 gift certificate to Jewell Market

Each entrant will receive a $20 gift certificate 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 20 entrants to register with Pat (and submit entry/fees).
2. It is preferred, if possible, for all ingredients to be purchased at Jewell Market. Either way, a proof of purchase is required.
3. Exhibitor will bring all ingredients to assemble their entry in their crock pot to the Elwell Food Building between 8:00-9:00 a.m. Must be completed by 9:00 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 1:30 p.m.
4. Entries will be judged on Taste (25%), Budget (25%), Creativity (25%) and Appearance (25%).

CLASS
593 Crock Pot Lunch
MY FAVORITE SACK LUNCH - DIVISION 91 (Y)
Judging: Saturday, August 12 at 2:00 p.m.
Sponsored by Vance Family

CLASS
594 Pizza
595 Pasta
596 Dessert Pizza
597 Dessert Pasta
598 Pasta/Pizza Partners (Pairings)

RULES

1. This division is only open to youth ages 6-12.
2. Pack your favorite nutritional school sack lunch with no more than six different lunch items. Beverage is not required as school lunch milk is considered as available for judging.
3. Entries will be judged on Sack Lunch Nutritional Value (50%), Creativity (25%) and Taste (25%).

SPECIAL AWARDS
1st place - $25, a school lunch box and a trophy
2nd place - $15 and a school lunch box
3rd place - $10 and a school lunch box

BREWER FAMILY BEEF & PORK CASSEROLES - DIVISION 92 (A)
Judging: Friday, August 18 at 10:00 a.m.
Sponsored by Brewer Family Farms, LLC (Dallas Center, IA)

CLASS
599 My Favorite School Sack Lunch

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 9x13 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%).

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**CLASS**

600 Breakfast Casserole
601 Classic Casserole
602 Unique Casserole

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**WOWING IT WITH DRIED BEEF - DIVISION 93 (A)**

Judging: Wednesday, August 16 at 2:00 p.m.
Sponsored by Sully Locker & Market (Sully, IA)

**Special Awards**

1st place - $175
2nd place - $75
3rd place - $50

**RULES**

1. Create an entry using Sully Locker & Market’s dried beef. (They will ship if needed.) Proof of purchase is required.

2. Dried beef must be the dominate ingredient.

3. Entries will be judged on Creativity (75%), Presentation (13%) and Taste (12%).

**CLASS**

603 Wowing It with Dried Beef

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**SMOKIN COUNTRY CHOPS - DIVISION 94 (A)**

Judging: Wednesday, August 16 at 3:00 p.m.
Sponsored by Sully Locker & Market (Sully, IA)

**Special Awards**

1st place - $175
2nd place - $75
3rd place - $50

**RULES**

1. Create an entry using Sully Locker & Market’s chops. (They will ship if needed.) Proof of purchase is required.

2. Present 4 chops.

3. Entries will be judged on Creativity (75%), Presentation (13%) and Taste (12%).

**CLASS**

604 Smokin Country Chops

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**CINNAMON RIDGE FARMS AMAZING RIBS - DIVISION 95 (A)**

Judging: Thursday, August 10 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**

605 Beef Ribs Creation
606 Pork Ribs Creation

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**SLABULOUS SLABS - DIVISION 96 (A)**

Judging: Saturday, August 19 at 12:30 p.m.
Sponsored by Famous Dave’s BBQ

**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

Each entrant will receive a bottle of Rich & Sassy Sauce.

**RULES**

1. Prepare smoked St. Louis ribs. No preference on wood type.

2. Cut ribs for presentation and serve hot.

3. Any sauce can be used - store bought, homemade or none.

4. Entries will be judged on Appearance (50%), Flavor (25%) and Texture (25%).

**CLASS**

607 St. Louis Ribs
**PURCELL OLD FOLKS’ SAUSAGE COOK OFF - DIVISION 97 (A)**

Judging: Friday, August 18 at 11:30 a.m.
Sponsored by F.B. Purnell Sausage Co.

**Special Awards**
- 1st place overall - $50
- 1st place in each class - $25
- 2nd place in each class - $15
- 3rd place in each class - $10

Each entrant will receive a $5 gift card.

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

**CLASS**
- 608 Appetizer
- 609 Breakfast
- 610 Casserole

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**SEAFOOD PREPARED IN THE HEARTLAND - DIVISION 98 (A)**

Judging: Thursday, August 17 at 11:00 a.m.
Sponsored by Waterfront Seafood Market, Inc.

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

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

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

**CLASS**
- 611 Fish or Seafood Appetizer
- 612 Fish or Seafood Soup

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**SALMON SURPRISE - DIVISION 99 (A)**

Judging: Thursday, August 10 at 2:30 p.m.
Sponsored by Newton Hy-Vee

**Special Awards**
- 1st place - $250 Hy-Vee gift card
- 2nd place - $100 Hy-Vee gift card
- 3rd place - $50 Hy-Vee gift card

**RULES**
1. Prepare an entry using Hy-Vee salmon filets. Proof of purchase is required.
2. Entries will be judged on Best Tasting (50%), Most Inventive (35%) and Best Looking (15%).

**CLASS**
- 613 Salmon Surprise

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**WILD GAME CONTEST - DIVISION 100 (A)**

Judging: Tuesday, August 15 at 3:30 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**
- 614 Wild Game Entrée

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**BACON, BACON, BACON - IOWA’S BEST - DIVISION 101 (AY)**

Judging: Friday, August 11 at 2:00 p.m.
Sponsored by Josh Dicks, Realtor® - Iowa Realty & Dixie Lane Photography - Iowa Premier Studio (www.dixielanephotography.com)

**Special Awards**
- 1st place overall - $250, Iowa’s Best Bacon Trophy ($60 value) and Cooking Medallion with Neck Ribbon ($20 value)
- 2nd place overall - $100, Iowa’s Best Bacon Trophy ($50 value) and Cooking Medallion with Neck Ribbon ($20 value)
- 3rd place overall - $50, Iowa’s Best Bacon Trophy ($50 value) and Cooking Medallion with Neck Ribbon ($20 value)
- 1st place in each class - Iowa’s Best Bacon Trophy ($30 value) and Cooking Medallion with Neck Ribbon ($20 value)

**RULES**
1. This division is open to adults and youth. Youth - list age on recipe sheet.
2. Whether you are an at-home Bacon “aficionado” or entering for the first time, this contest will provide an arena for you to finally be recognized as the creator of “Iowa’s Best Bacon Everything!”
3. Prepare your bacon anything goes or upgrade a family bacon favorite by using any bacon (or combinations of bacons - with any type of smoked flavor) you can re-smoke a bacon with your favorite wood combinations, brined, sauced, or cure your own! Wrap it around to enhance other meats, crumble it, candy it, ice cream it, pie it, cheese it…anything goes!
4. In addition to your required entry and recipe cards, attach a standard 8 1/2 x 11 written story (one page or less) to share your inspiration for your bacon creation. (1) What led you to create this? (2) Tell us why you are passionate about this bacon? (3) Tell all about the special things you did to
make it a prize-winning entry and why it should be “Iowa’s Best?” Celebrate your creation and your creativity! Your story will also be judged on how it best excites the judges about your Bacon, Bacon Creation. The winning entry will have their story shared with the audience.

5. The 1st - 3rd place winners in each class will be in the running for the overall awards.

6. Entries will be judged on Taste/Flavor (40%), Originality/Creativity (30%), Appearance/Presentation (20%) and Your Story (10%).

**CLASS**

**615** Bacon, Bacon Appetizer

**616** Bacon, Bacon Main Dish/Side Dish

**617** Bacon, Bacon Dessert/ Snack

**IOWA STATE FAIR MYSTERY SACK - ADULT - DIVISION 102 (A)**

Judging: Sunday, August 20 at 12:30 p.m.
Sponsored by Goldie’s Ice Cream Shoppe (Prairie City, IA)

**Special Awards**

1st place - $300
2nd place - $150
3rd place - $75

**RULES**

1. In addition to submitting entry form/fees by July 1, you must contact Pat Berry (515-480-5662 or pberrystfair2019@yahoo.com) to enroll. This contest size is limited to the first 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**

**619** Mystery Sack - Adult

**IOWA STATE FAIR MYSTERY SACK - YOUTH - DIVISION 103 (Y)**

Judging: Sunday, August 20 at 11:00 a.m.
Sponsored by Goldie’s Ice Cream Shoppe (Prairie City, IA)

**Special Awards**

1st place - $300
2nd place - $150
3rd place - $75

**RULES**

1. This division is only open to youth ages 11-17.

2. In addition to submitting entry form/fees by July 1, you must contact Pat Berry (515-480-5662 or pberrystfair2019@yahoo.com) to enroll. This contest size is limited to the first 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**

**619** Mystery Sack - Youth

**MRS. BONSER’S NOODLES CREATIONS - DIVISION 104 (A)**

Judging: Saturday, August 12 at 10:00 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**

**620** Mrs. Bonser’s Creations

**USE YOUR NOODLE - DIVISION 105 (A)**

Judging: Saturday, August 12 at 1:30 p.m.
Sponsored by Dennis Hartstack Family

**Special Awards**

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

**RULES**

1. Prepare a noodle or pasta main dish using any kind of store bought or homemade pasta or noodle.

2. Your entry must include a protein.

3. Entries will be judged on Taste (70%) and Presentation (30%).

**CLASS**

**621** Main Dish
MRS. BONSER’S BEEF & NOODLES - DIVISION 106 (A)
Judging: Friday, August 18 at 10:00 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
622 Mrs. Bonser’s Beef & Noodles Creations

WINNER WINNER CHICKEN NOODLE DINNER - DIVISION 107 (A)
Judging: Friday, August 11 at 9:30 a.m.
Sponsored by Maxine Jungman Family

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

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. Include an additional 8 1/2 x 11 sheet with your story about why this dish is special to you.
4. Entries will be judged on Taste (50%), Story (25%) and Appearance (25%).

CLASS
623 Chicken Noodle Dinner

RANA PASTA CREATIONS - DIVISION 108 (A)
Judging: Friday, August 11 at 11:00 a.m.
Sponsored by Rana Pasta

Special Awards
1st place - $300 grocery gift card
2nd place - $200 grocery gift card
3rd place - $100 grocery gift card
Special Award: Most Rana Products Used - $50 grocery gift card
Each entrant will receive a coupon.

RULES
1. Create a recipe using Rana Pasta. Proof of purchase is required.
2. Entries will be judged on Taste (100%).

CLASS
624 Rana Pasta Creation

LET’S HAVE TEA - DIVISION 109 (A)
Judging: Thursday, August 17 at 1:30 p.m.
Sponsored by Des Moines Women’s Club

Special Awards
1st place overall - $150
2nd place overall - $100
Each entrant will receive a Des Moines Women’s Club Bean Soup Mix.

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

CLASS
625 Tea Cookie
626 Tea Sandwich

OUR FRONT PORCH BOOKS FAVORITE IOWA FOODS - DIVISION 110 (A)
Judging: Sunday, August 13 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
627 Favorite Iowa Food
WORLD’S TALLEST LEPRECHAUN ST. PATRICK’S DAY TREATS - DIVISION 111 (A)
Judging: Sunday, August 13 at 10:30 a.m.
Sponsored by Joann & Cynthia McCracken Young, in memory of Wayne McCracken

Special Awards
1st place - $50
Each entrant will receive a bar of Irish Spring soap and a string of beads.

RULES
1. 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
629 St. Patrick’s Day Desserts

FAVORITE BOOK DESSERTS - DIVISION 112 (Y)
Judging: Wednesday, August 16 at 3:00 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
629 Favorite Book Desserts

OUR FAMILY RECIPE BOOK - DIVISION 113 (A)
Judging: Monday, August 14 at 4:00 p.m.

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

CLASS
630 Family Recipe Book

THE GREAT IOWAN RECIPE - DIVISION 114 (A)
Judging: Sunday, August 13 at 12:30 p.m.
Sponsored by Iowa PBS / Friends of Iowa PBS

Special Awards
1st place - $50 and Iowa PBS cooking basket ($100 value)
2nd place - $30
3rd place - $20

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

CLASS
631 Great Iowan Recipe

SUNDAY DINNER AT MOM’S (GRANDMA’S) - DIVISION 115 (AY)
Judging: Sunday, August 13 at 11:00 a.m.
Sponsored by Pat Berry, in memory of Maryanne Ferguson

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

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

Each entrant will receive a $5 Fareway gift card.

RULES
1. This division is open to adults and youth, unless designated. Youth - list age on recipe sheet.
2. With your entry include an additional 8 ½ 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 4 judges.
4. Entries will be judged on Taste (45%), Story (40%) and Appearance/Presentation (15%).

CLASS
632 Main Dish (Beef or Chicken)
633 Dessert
IOWA STATE FAIR * AUGUST 10-20, 2023 * FOOD

PIES FROM THE HEARTLAND - DIVISION 116 (A)
Judging: Monday, August 14 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
637  Berry Cream
638  Butterscotch
639  Chocolate Cream
640  Coconut Cream
641  Custard (traditional)
642  Key Lime
643  Lemon Meringue
644  Oatmeal Pecan
645  Peanut Butter
646  Pecan (traditional, no coconut or chocolate)
647  Pumpkin (one crust)
648  Rhubarb Custard
649  Sour Cream Raisin
650  Sweet Potato Pie
651  One Crust Cream Other Than Named

Fruit Pies
652  Apple (specify variety of apple in recipe)
653  Apple Crumb
654  Blueberry
655  Cherry-Raspberry
656  Lattice Top Cherry
657  Two Crust Cherry
658  Gooseberry
659  Peach
660  Peach-Red Raspberry
661  Black Raspberry
662  Red Raspberry
663  Raspberry (2 or more)
664  Rhubarb
665  Strawberry-Rhubarb
666  Strawberry (one crust)
667  Triple Cherry
668  Two Crust Berry Other Than Named
669  One Crust Fruit Other Than Named
670  Two Crust Fruit Other Than Named

Other Pies
671  Pie Other Than Named (any crust can be used)

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

NORTH “40” PIE CONTEST- DIVISION 117 (A)
Judging: Sunday, August 13 at 1:30 p.m.
Sponsored by Dianna Zaiger Sheehy, in memory of Leo

Special Awards
1st place - $200
2nd place - $125
3rd place - $75
Each entrant will receive a Perkins gift card ($5 value).
IOWA STATE FAIR * AUGUST 10-20, 2023 * FOOD

RULES

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

CLASS
672   Two Crust Fruit Pie

GIVE US YOUR BEST PIE - DIVISION 118 (A)
Judging: Tuesday, August 15 at 1:30 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. You can enter any kind of pie that has chocolate in the first class. The second class is any kind of pie but it must not have chocolate.
2. Pies can be baked or cream, fruit or custard.
3. We like fresh ingredients and great flavor.
4. All crusts must be homemade.
5. Entries will be judged on Flavor (50%), Appearance (30%) and Creativity (20%).

CLASS
673   Your Best Chocolate Pie
674   Your Best Pie Without Chocolate

LEMON MERINGUE PIE - DIVISION 119 (A)
Judging: Sunday, August 20 at 2:30 p.m.
Sponsored by LaSuer Family, in memory of Welthea LaSuer

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

RULES

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

CLASS
675   Lemon Meringue Pie

TRIBUTE TO BESSIE: SCRUMPTIOUS BERRY PIE - DIVISION 120 (A)
Judging: Sunday, August 13 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. This contest celebrates her memory and legacy.

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

RULES

1. Make a one- or two-crust pie from at least two berries. This includes but is not limited to: blueberry, blackberry, marionberry, loganberry, raspberry (red, golden, black) and/or strawberry. Be as exotic as you like.
2. Must use a homemade crust. Provide complete recipe.
3. Feel free to include a story about the berries, the recipe and/or what it means to you.
4. Entries will be judged on Taste (60%), Appearance (25%) and Creativity (15%).

CLASS
676   Scrumptious Berry Pie

PEACHY KING - DIVISION 121 (A)
Judging: Sunday, August 20 at 10:00 a.m.
Sponsored by Debra Baumer

Special Awards
1st place - Lodge Seasoned Cast Iron Combination Pan ($75 value)
2nd place - Fortnum & Mason Preserve Trio ($30 value)
Each entrant will receive a jar of Stonewall Peach Jam ($9 value).

RULES

1. Create your best cast iron skillet peach pie.
2. Entries will be judged on Peach Consistency (45%), Flavor of Filling (45%) and Crispness (10%) (if crust).
IOWA STATE FAIR * AUGUST 10-20, 2023 * FOOD

THE PIE BASKET - DIVISION 122 (AY)
Judging: Monday, August 14 at 3:00 p.m.
Sponsored by Joyce Larson

Special Awards
1st place - $20 gift card and a handmade pie basket
2nd place - $15 gift card, pie plate and the Iowa State Fair Cookbook
3rd place - $10 gift card and the Iowa State Fair Cookbook

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

CLASS
678 My Best Fruit Pie

MINE IS THE BEST BBQ SAUCE - DIVISION 123 (A)
Judging: Friday, August 11 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
679 Best BBQ Sauce

EUROFINS BEST HOMEMADE HOT SAUCE - DIVISION 124 (A)
Judging: Saturday, August 12 at 9:30 a.m.
Sponsored by Eurofins Nutrition Analysis Center

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

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

CLASS
680 Best Homemade Hot Sauce

BEST WING SAUCE - DIVISION 125 (A)
Judging: Wednesday, August 16 at 1:30 p.m.
Sponsored by Jethro’s BBQ

Special Awards
1st place - $500 plus sauce will be used as Jethro’s “wing sauce of the month” for November 2023
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 four judges. The wings will be provided.
3. Entries will be judged on Best Tasting (75%) and Most Creative (25%).

CLASS
681 Best Wing Sauce

THE BEST DIPPING SAUCE EVER - DIVISION 126 (AY)
Judging: Thursday, August 17 at 2:00 p.m.
Sponsored by Goldie’s Ice Cream Shoppe (Prairie City, IA)

Special Awards
1st place - $100
2nd place - $50
3rd place - $25
Each entrant will receive a $20 gift certificate to Goldie’s Ice Cream Shoppe.

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

**CLASS 682**  Dipping Sauce

**MY FAVORITE ICE CREAM TOPPING - DIVISION 127 (AY)**
Judging: Thursday, August 17 at 3:00 p.m.
Sponsored by **Goldie’s Ice Cream Shoppe** (Prairie City, IA)

**Special Awards**
1st place in each class - $100
2nd place in each class - $50
3rd place in each class - $25
Each entrant will receive a $20 gift certificate to Goldie’s Ice Cream Shoppe.

**RULES**
1. This division is open to adults and youth. Youth - 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 683**  Sauces/Syrups
**CLASS 684**  Other Toppings

**SOUPER SOUPS - DIVISION 128 (A)**
Judging: Saturday, August 19 at 11:30 a.m.
Sponsored by **Welcome Home**

**Special Awards**
1st place - $100
2nd place - $75
3rd place - $50
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 685**  Souper Soups

**MRS. GRIMES CHILI COOK OFF - DIVISION 129 (A)**
Judging: Tuesday, August 15 at 3:30 p.m.
Sponsored by **Faribault Foods - Mrs. Grimes**

**Special Awards**
1st place - $150
2nd place - $75
3rd place - $50
Each entrant will receive a coupon for free 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 686**  Mrs. Grimes Chili

**ULRICH PELLA BOLOGNA SOUP OR CHOWDER - DIVISION 130 (A)**
Judging: Tuesday, August 15 at 2:30 p.m.
Sponsored by **Ulrich Meat Market** (Pella, IA)

**Special Awards**
1st place - $100
2nd place - $50
3rd place - $25
Each entrant will receive a coupon code to the Ulrich website for a discount on any purchase ($15 value).

**RULES**
1. Create a soup or chowder using Ulrich Pella Bologna as an ingredient. Proof of purchase is required.
2. Entries will be judged on Taste (40%), Uniqueness/Creativity (40%) and Presentation (20%).

**CLASS 687**  Pella Bologna Soup or Chowder

**IT’S A WRAP WITH AZTECA TORTILLAS - DIVISION 131 (A)**
Judging: Thursday, August 17 at 10:00 a.m.
Sponsored by **Mueller-Yurgae Associates - Azteca Foods, Inc.**

**Special Awards**
1st place - $50
2nd place - $30
3rd place - $20
Each entrant will receive a free Azteca 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 688** Wrap it With Style

**TORTILLA CREATIONS LA BANDERITA - DIVISION 132 (A)**
Judging: Thursday, August 17 at 9:30 a.m.
Sponsored by **Cruise Marketing - La Banderita**

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

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

**BEST IOWA CORN SALAD - DIVISION 133 (A)**
Judging: Monday, August 14 at 2:30 p.m.
Sponsored by **Barton Trio**

**Special Awards**
1st place - $175
2nd place - $75
3rd place - $50

**RULES**
1. Use your imagination on integrating key ingredients that make a well rounded salad using sweet corn. Please specify type of sweet corn used.
2. Must use at least one vegetable, fruit or nut or combination of any of these.
3. Meat and lettuce are not allowed.
4. Salad must be cold.
5. Entries must include either your favorite vinaigrette or salad dressing (please specify).
6. Entries will be judged on Taste (80%), Creativity (10%) and Presentation (10%).

**CLASS 689** Tortilla Creation

**ANYTHING HOT - DIVISION 134 (A)**
Judging: Saturday, August 12 at 10:30 a.m.
Sponsored by **Jalapeno Guys**

**Special Awards**
1st place - $50
2nd place - $30
3rd place - $20

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

**CLASS 690** Salad Dish

**SPUD STUDS - DIVISION 135 (A)**
Judging: Friday, August 18 at 2:30 p.m.
Sponsored by **Mueller-Yurgae Associates - Idahoan Foods**

**Special Awards**
1st place - $100
2nd place - $50
3rd place - $25

Each entrant will receive a pouch of Idahoan Potatoes.

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

**CLASS 691** Something Hot

**DEI FRATELLI TOMATO CREATIONS - DIVISION 136 (A)**
Judging: Tuesday, August 15 at 1:30 p.m.
Sponsored by **Cruise Marketing - Dei Fratelli**

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

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

**CLASS 692** Best in Mashed

**DEI FRATELLI TOMATO CREATIONS - DIVISION 136 (A)**
Judging: Tuesday, August 15 at 1:30 p.m.
Sponsored by **Cruise Marketing - Dei Fratelli**

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

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

**CLASS 693** Dei Fratelli Tomato Creation
Butter Kernel Vegetable Creation - Division 137 (A)
Judging: Tuesday, August 15 at 3:30 p.m.
Sponsored by Faribault Foods - Butter Kernel

Special Awards
1st place - $150
2nd place - $75
3rd place - $50
Each entrant will receive a coupon for free Butter Kernel.

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

Class
694 Vegetable Creation

Fresh Vegetable Creations - Division 138 (A)
Judging: Saturday, August 19 at 10:00 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
695 Fresh Vegetable Creation