

FOOD

Elwell Family Food Center

Superintendent - Pat Berry (515-480-5662 or pberystfair2019@yahoo.com)

Premiums\$6, 4, 3

Special Offers from Sponsors (cash, gift cards, product, etc.) .. \$58,172

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. Youth may only enter in divisions designated as (Y) or (AY). Check specific division rules for youth age range for that division.
- Recipe is required for all classes.
 - Submit your recipe with all ingredients listed and detailing all the preparation steps. Recipes and all other written submissions are to be printed or typed on single sided, 8-1/2 x 11 sheet of paper. If more than one sheet is used, number each sheet.
 - The following need to be included on the recipe sheet: Division and Class numbers in the upper left corner; Exhibitor Number (no names unless required) and Youth Age (if applicable) in the upper right corner.
 - **All garnishes must be edible unless otherwise specified in contest.**
 - If a proof of purchase is required, it can be from the product packaging or a sales receipt showing purchase. When entering sponsored divisions that require a proof of purchase, **please highlight the sponsor's product on your recipe and receipt.**
- **All entries in the Food Department must be the product of the exhibitor and made in their home kitchen. Individuals who have earned \$10,000 or more of their income from the following activities in the last 12 months are not eligible to enter the Food Department: professional chefs, bakers, candy makers, caterers or cooking instructors. This includes anyone employed in a kitchen position in the food industry or trained professionally. Exception: Professionals (as described above) may enter in these divisions only - Decorated Cakes and Professional Chefs Using Maytag Dairy Farms Blue Cheese; Commercial chefs and owners may enter The Great Iowa Commercial Food Challenge.**
- EARLY DELIVERY. Your prepared food may be brought in beginning on Sunday, August 4 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 5 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 19 from Noon until 6:00 p.m. you may pick up your envelope (which includes tags, judges' comments and ribbons), displayed food items and canned goods in the Elwell Family Food Center.
- **PLEASE BE SURE TO READ ALL GENERAL RULES AND DIVISION SPECIFIC RULES.**

GENERAL RULES

1. Iowa Family Living general rules and regulations apply in this department. In case general rules conflict with Food Department general or special rules, the latter shall govern.
2. **SUBMITTING ENTRIES.** Entries may be submitted **online** or by **mail**. Online entry and a printable Iowa Family Living entry form are available at: <https://www.iowastatefair.org/participate/competition/enter-iowa-family-living>. If entering online, payment will be collected at time of entry. If entering by mail, complete entry form and return it with **full payment** of all fees to: Iowa State Fair, Iowa Family Living Entry Department, PO Box 57130, Des Moines, IA 50317-0003.
3. **ENTRY DEADLINE IS JULY 1.** Entries must be submitted online or postmarked on or before July 1.
4. **ENTRY FEES.** Each exhibitor, as a requirement for entry, will pay a \$10 department fee plus \$.50 per entry. One tag will be issued for each entry.
5. **LATE ENTRIES.** A \$20 department fee plus class fees will be charged for all entries submitted online or postmarked July 2 - July 8. No entries will be accepted after July 8.

ENTRY ELIGIBILITY

6. Entries in this department are limited to living residents of Iowa. Divisions are designated as open to Adult (A), Youth (Y) or both Adult and Youth (AY). 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. Exception: Professionals (as described above) may enter in these divisions only - Decorated Cakes and Professional Chefs Using Maytag Dairy Farms Blue Cheese; Commercial chefs and owners may enter The Great Iowa Commercial Food Challenge.

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. **All garnishes must be edible unless otherwise specified in contest.**
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 or blue ink. Under description, write the class name. Double check the division number and class number on your entry tag(s) to make sure they are accurate. (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 or blue ink, single side, on a 8 ½ x 11 sheet of paper.** The recipe must accompany each exhibit (more than one sheet may be used, but please number them). Each ingredient must be listed in exact measurement. Follow general recipe procedures, listing all steps of preparation, pan size, temperature, yield and baking time. **Exhibitor's number, along with age for youth entries, must be in the upper right hand corner of the recipe; the division and class number in the upper left hand corner. Staple the back of the recipe to the back of the entry tag so the judges can see the recipe and it does not interfere with the front of the entry tag.** Recipe may be folded after stapling to entry tag.
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. If using vinegar, 5% must be used. No use of instapot in canning.
25. All products exhibited in jars must have been canned on or after August 20, 2023. 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 <https://nchfp.uga.edu/resources/category/usda-guide>. Information on the USDA guidelines for safe canning may be obtained from Iowa State University Extension Service AnswerLine at 1-800-262-3804 (9:00 a.m. - 4:00 p.m. Monday through Friday) or from their website at https://www.extension.iastate.edu/humansciences/answerline and in the University of Georgia book.
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 19 (Noon - 6:00 p.m.). Any that are not picked up by 6:00 p.m. on Monday, August 19 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.
- 33. **VEHICLE PERMITS.** All Food exhibitors will be given an Unload Permit that will allow a vehicle to unload in the designated area south of the Elwell Family Food Center. Unload Permit allows for a maximum of 20 minutes to unload entries but does not provide parking. The Unload Permit is not valid for admission. Each person in the vehicle will need an admission ticket during the Fair, August 8-18. 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 4 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 5 (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 5. 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 5-7 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 19.
- 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 19 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 19 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 21 and until Friday, August 30, 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 24 and Sunday, August 25. (Please note: Envelopes will not be available for pick up on Tuesday, August 20.) **After August 30 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 23, please contact Pat Berry (515-480-5662 or pberystfair2019@yahoo.com). **Please do not contact the sponsor if there is a problem.**
- 51. Premium checks will be mailed as soon after the close of the Fair as possible. If total prize money to an exhibitor is \$600 or more, an IRS Form W-9 is required. Please see Iowa Family Living general rules and regulations.

LIABILITY

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

FOOD DEPARTMENT EVENTS

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

OLDER IOWANS' COOKIE DECORATING CONTEST. The Older Iowans' Contest (60 years & older) will be held on Wednesday, August 14 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 15 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 2024 IOWA STATE FAIR

- Best Bite -- @10OutOf10Recommend_DSM (Division 5)
- Homemade Sourdough Bread -- Pampered Chef, Diane Ward (Division 12)
- MMMMMuffins -- David Ridgway Family (Division 14)
- Best in Dough -- The Recipe Ames and Cooks' Emporium (Division 15)
- Focaccia Bread Creative Topping Challenge -- Bread by Chelsa B (Division 17)
- Sourdough Bread Challenge -- Bread by Chelsa B (Division 18)
- Anything But White Bread -- Kay Fenton Smith - Baking Blue Ribbons (Division 19)
- Yummy Goopy Butter Cake -- Debra Baumer (Division 27)
- We Like Big Bundts -- Darrellyn Knight and Rob Campos (Division 28)
- Let the Kids Eat Cake -- Michael & Debra Ross (Division 33)
- The Great Iowa Commercial Food Challenge -- Rick Valentine (Division 50)
- Spreading Girl Scout Cheer -- Girl Scout Troop 537 (Division 59)
- Sunday Night Baking Championship -- Sunday Night Foods (Division 66)
- Kids Chef Baking Champions: Level 2 -- Phil Dicks (Division 74)
- Cooking with Wine! -- Winefest Des Moines (Division 82)
- Iowa Steak & Potatoes -- West Forty Market & Cassandra Hyatt (Division 98)
- Ulrich Pella Bologna Main Dish Casserole -- Ulrich Meat Market (Division 99)
- Who Has the Best Jerky? -- Pampered Chef, Holly Houg (Division 105)
- Ultimate "Build It" Burger Challenge -- Phil Dicks (Division 106)
- Bacon Anything Goes -- Valentine Foods and "Sauced Up" (Division 107)
- Best Italian Lasagna -- Barton Trio (Division 115)
- Mac & Cheese Creations -- Vance Family (Division 116)
- Big & Tony's Cheap Eating -- Darrellyn Knight and Rob Campos (Division 120)
- Sweet Treats -- Matt Phoenix (Division 121)

FOOD DEPARTMENT DIVISION CATEGORIES

Division numbers are listed for each category.

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

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

Youth - list age on recipe sheet.

Appetizers / Snacks: Div. 1 - 7

- 1 (A) - Cinnamon Ridge Favorite Cheese Curds
- 2 (A) - Bring Your Best Dip
- 3 (A) - Having a 'Ball' with Cheese
- 4 (A) - Board Fun
- 5 (A) - Best Bite
- 6 (AY) - Snack Time with Live Healthy Iowa
{all ages}
- 7 (Y) - Snack Time for Kids with Live Healthy Iowa {6-12}

Beginners: Div. 8

- 8 (A) - Beginner's Contest

Breads / Muffins / Rolls / Etc.: Div. 9 - 20

- 9 (A) - Gold(ie's) Quick Breads
- 10 (A) - Bob's Red Mill Yeast Breads
- 11 (A) - Bob's Red Mill Yeast Rolls
- 12 (A) - Homemade Sourdough Bread
- 13 (A) - Grandma Butorac's Povitica
- 14 (A) - MMMMuffins
- 15 (A) - Best in Dough
- 16 (AY) - Great Cinnamon Roll Challenge {all ages}
- 17 (AY) - Focaccia Bread Creative Topping Challenge {all ages}
- 18 (AY) - Sourdough Bread Challenge {all ages}
- 19 (AY) - Anything But White Bread {12 & over}
- 20 (Y) - Kid Sponsored Cinnamon Roll Championship {5-17}

Cakes / Cupcakes: Div. 21 - 33

- 21 (A) - Cake Takes the Gold(ie's)
- 22 (A) - Comfy Coffee Cake
- 23 (A) - The Hesitant Baker Competition
- 24 (A) - Gaga's Red Cake
- 25 (A) - Build-A-Cake
- 26 (A) - Life is Better with Cake
- 27 (A) - Yummy Goopy Butter Cake
- 28 (A) - We Like Big Bundts
- 29 (A) - Decorated Cakes
- 30 (Y) - Youth Decorated Cakes {17 & under}
- 31 (Y) - Bret & Amy Doerring Ugliest Cake {7-17}
- 32 (Y) - Animal Face Cakes {6-13}
- 33 (Y) - Let the Kids Eat Cake {17 & under}

Candies / Fudge: Div. 34 - 36

- 34 (A) - Piper's Homemade Candies
- 35 (A) - Bud Elwell's Old Fashioned Fudge
- 36 (Y) - Candy Chemistry {5-12}

Canning: Div. 37- 49

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

Commercial: Div. 50

- 50 (A) - Great Iowa Commercial Food Challenge

Cookies / Bars / Brownies: Div. 51 - 59

- 51 (A) - Scenic Valley Pumpkin Patch Cookies
- 52 (A) - O Come All Ye Cookies
- 53 (A) - Macarons or Macaroons
- 54 (A) - H&R Block Logo Cookie Contest
- 55 (A) - For the Love of Cookies
- 56 (A) - My Best Brownies
- 57 (AY) - *Midwest Living* Cookies {all ages}
- 58 (Y) - Kid Sponsored Cookie Championship {5-17}
- 59 (Y) - Spreading Girl Scout Cheer {6-17}

Desserts: Div. 60 - 68

- 60 (A) - Tammie's No Bake Desserts
- 61 (A) - Best Fruit Cobbler, Bettie or Buckle
- 62 (A) - Always Room for Dessert
- 63 (A) - Desserts for Lou Sipolt
- 64 (A) - Key Lime Dessert Creations
- 65 (A) - Inventive Rhubarb
- 66 (A) - Sunday Night Foods Baking Championship
- 67 (AY) - Strawberry-Rhubarb Dessert {all ages}
- 68 (AY) - Homemade Ice Cream "Freeze-Off" Championship {10 & over}

Favorites: Div. 69 - 74

- 69 (A) - *Our Iowa Church Cookbook Favorites*
- 70 (A) - Anything Goes, Everything Goes in the Kitchen
- 71 (Y) - Casey's Junior Favorite Creations {6-11}
- 72 (Y) - Casey's Int. Favorite Creations {12-17}
- 73 (Y) - Kids Chef Baking Championship: Level 1 {6-17}
- 74 (Y) - Kids Chef Baking Championship: Level 2 {6-17}

Featured Ingredient / Product: Div. 75 - 87

- 75 (A) - Apple-solutely Delicious
- 76 (A) - Maytag Dairy Farms Favorite Blue Cheese Recipe
- 77 (A) - Pro Chefs Using Maytag Dairy Farms Blue Cheese
- 78 (A) - Culinary Coffee Creations
- 79 (A) - Egg-ceptional Eggs Cooking Contest
- 80 (A) - Creative Cooking with Fresh Herbs
- 81 (A) - Cooking with Cookies' Sauces & Seasonings
- 82 (A) - Cooking with Wine {adults 21 & over}
- 83 (A) - It's a Wrap with Azteca Tortillas
- 84 (AY) - 9x13 Versatility {all ages}
- 85 (AY) - Iowa Orchards Creations {8 & over}
- 86 (AY) - Getting Lean on Keto {all ages}
- 87 (AY) - Farmers Best Popcorn Creations {all ages}

Gingerbread: Div. 88 - 89

- 88 (A) - Gingerbread House
- 89 (A) - Gingerbread Historic Grain Elevator

Honey: Div. 90 - 91

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

Main Dish / Meal: Div. 92 - 96

- 92 (A) - Food Bank of Iowa Chopped
- 93 (A) - John McCoy's Potluck Pleasers
- 94 (A) - Best Five Dollar Lunch
- 95 (AY) - Pasta or Pizza - Anything Goes {all ages}
- 96 (Y) - My Favorite Sack Lunch {6-12}

Meats / Poultry / Fish: Div. 97 - 107

- 97 (A) - Brewer Family Beef & Pork Casseroles
- 98 (A) - Iowa Steak & Potatoes
- 99 (A) - Ulrich Pella Bologna Main Dish Casserole
- 100 (A) - Cinnamon Ridge Farms Amazing Ribs
- 101 (A) - Slabulous Slabs
- 102 (A) - Purnell Old Folks' Sausage Cook Off
- 103 (A) - Seafood Prepared in the Heartland
- 104 (A) - Wild Game Contest
- 105 (AY) - Who Has the Best Beef Jerky? {all ages}
- 106 (AY) - Ultimate "Build It" Burger Challenge {10 & over}
- 107 (AY) - Bacon Anything Goes {11 & over}

Mystery Sack: Div. 108 - 109

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

Noodles / Pasta: Div. 110 - 116

- 110 (A) - Mrs. Bonser's Noodles Creations
- 111 (A) - Use Your Noodle
- 112 (A) - Mrs. Bonser's Beef & Noodles
- 113 (A) - Winner, Winner Chicken Noodle Dinner*
- 114 (A) - Rana Pasta Creations
- 115 (A) - Best Italian Lasagna
- 116 (AY) - Mac & Cheese Creations {all ages}

Occasions / Theme: Div. 117 - 122

- 117 (A) - Let's Have Tea
- 118 (A) - Our Front Porch Books Favorite Iowa Foods
- 119 (A) - World's Tallest Leprechaun St Patrick's Day Treats
- 120 (A) - Big & Tony's Cheap Eating
- 121 (A) - Sweet Treats
- 122 (Y) - Favorite Book Desserts {7-17}

Old Time / Nostalgic: Div. 123 - 124

- 123 (A) - Our Family Recipe Book
- 124 (AY) - Sunday Dinner at Mom's (Grandma's) {6 & over}

Pies: Div. 125 - 130

- 125 (A) - Pies from the Heartland
- 126 (A) - North "40" Pie Contest
- 127 (A) - Give Us Your Best Pie
- 128 (A) - Lemon Meringue Pie
- 129 (A) - Tribute to Bessie: Scrumptious Berry Pie
- 130 (AY) - The Pie Basket {all ages}

Sauces / Toppings: Div. 131 - 135

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

Soup / Chili: Div. 136 - 137

- 136 (A) - Souper Soups
- 137 (A) - Mrs. Grimes Chili Cook Off

Vegetables: Div. 138 - 140

- 138 (A) - Anything Hot
- 139 (A) - Spud Studs
- 140 (A) - Fresh Vegetable Creations

FOOD JUDGING SCHEDULE

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

MONDAY, AUGUST 5

Judging Room 1

11:00 a.m. Decorated Cakes - 29
12:30 p.m. Youth Decorated Cakes - 30

TUESDAY, AUGUST 6

Judging Room 1

10:30 a.m. Fleet Farm Canned Vegetables - 42
1:30 p.m. Fleet Farm Canned Preserves - 45
3:30 p.m. Fleet Farm Canned Fruits - 41

Judging Room 2

10:30 a.m. Fleet Farm Fresh Preserving for Youth - 49
Noon Fleet Farm Canned Relishes - 39
2:30 p.m. Fleet Farm Canned Savory Sauces, Meats & Poultry - 40

Judging Room 3

10:30 a.m. Famous Dave's Canned Pickles - 38

WEDNESDAY, AUGUST 7

Judging Room 1

9:30 a.m. Fleet Farm Canned Conserves - 47
Noon Fleet Farm Canned Fruit Butters - 46
2:30 p.m. Fleet Farm Canned Marmalades - 48

Judging Room 2

10:00 a.m. Fleet Farm Classic Iowa Canned Jams - 44

Judging Room 3

10:00 a.m. Fleet Farm Classic Iowa Canned Jellies - 43

Judging Room 4

10:00 a.m. Grandma Butorac's Povitica - 13

THURSDAY, AUGUST 8

Judging Room 1

9:30 a.m. Build-A-Cake - 25
11:00 a.m. Cake Takes the Gold(ie's) - 21 {rooms 1-2}
2:30 p.m. Best in Dough* - 15

Judging Room 2

9:30 a.m. Board Fun - 4
11:00 a.m. Cake Takes the Gold(ie's) - 21 {rooms 1-2}
3:00 p.m. Cooking with Wine!* - 82

Judging Room 3

9:30 a.m. Cinnamon Ridge Favorite Cheese Curds - 1
10:30 a.m. Cinnamon Ridge Farms Amazing Ribs - 100
Noon Always Room for Dessert - 62
1:00 p.m. Let's Have Tea - 117
2:30 p.m. Kids Chef Baking Championship: Level 1 - 73

Judging Room 4

9:30 a.m. Tammies' No Bake Desserts - 60

FRIDAY, AUGUST 9

Judging Room 1

9:30 a.m. Culinary Coffee Creations - 78
11:00 a.m. Life is Better with Cake - 26
12:30 p.m. Let the Kids Eat Cake* - 33
2:00 p.m. Sunday Night Baking Championship* - 66
3:30 p.m. The Great Iowa Commercial Food Challenge* - 50

Judging Room 2

9:30 a.m. Scenic Valley Pumpkin Patch Cookies - 51
10:30 a.m. Homemade Sourdough Bread* - 12
Noon Bob's Red Mill Yeast Breads - 10
3:00 p.m. Mine Is the Best BBQ Sauce - 131

Judging Room 3

9:30 a.m. Winner Winner Chicken Noodle Dinner - 113
10:30 a.m. Rana Pasta Creations - 114
Noon Iowa Orchards Creations - 85
2:00 p.m. Bacon Anything Goes* - 107

Judging Room 4

1:30 p.m. Bret & Amy Doerring Ugliest Cake - 31
3:00 p.m. Gingerbread Historic Grain Elevator - 89

SATURDAY, AUGUST 10

Judging Room 1

9:30 a.m. Anything Hot - 138
11:00 a.m. Bud Elwell's Old Fashioned Fudge - 35
Noon Our Iowa Church Cookbook Favorites - 69
1:00 p.m. MMMMMuffins* - 14
3:00 p.m. Farmers Best Popcorn Creations - 87

Judging Room 2

9:30 a.m. Eurofins Best Homemade Hot Sauce - 132
11:00 a.m. My Favorite Sack Lunch - 96
Noon Mac & Cheese Creations* - 116
1:00 p.m. Use Your Noodle - 111
2:00 p.m. Beginner's Contest - 8
3:00 p.m. Key Lime Dessert Creations - 64

Judging Room 3

9:30 a.m. Creative Cooking with Fresh Herbs - 80
10:30 a.m. Taste of Honey Challenge - 90
12:30 p.m. Who Has The Best Beef Jerky?* - 105
1:30 p.m. Great Cinnamon Roll Challenge of 2024 - 16

Judging Room 4

1:00 p.m. Desserts for Lou Sipolt - 63
3:00 p.m. 9x13 Versatility - 84

SUNDAY, AUGUST 11

Judging Room 1

10:00 a.m. Our Front Porch Favorite Iowa Foods - 118
11:00 a.m. Sunday Dinner at Mom's (Grandma's) - 124
1:30 p.m. North "40" Pie Contest - 126

Judging Room 2

9:30 a.m. O Come All Ye Cookies - 52
10:30 a.m. World's Tallest Leprechaun St. Patrick's Day Treats - 119
Noon Big & Tony's Cheap Eating* - 120
1:00 p.m. Best Fruit Cobbler, Bettie or Buckle - 61
2:30 p.m. Anything Goes, Everything Goes in the Kitchen - 70

Judging Room 3

9:30 a.m. Slabulous Slabs - 101
10:30 a.m. We Like Big Bundts* - 28
11:30 a.m. Gingerbread House - 88
12:30 p.m. Be Creative with Mrs. Wages® - 37
2:00 p.m. Anything But White Bread* - 19

Judging Room 4

9:30 a.m. Focaccia Bread Creative Topping Challenge* - 17
10:30 a.m. Sourdough Bread Challenge* - 18
Noon Spreading Girl Scout Cheer* - 59
1:30 p.m. John McCoy's Potluck Pleasers - 93

MONDAY, AUGUST 12

Judging Room 1

10:30 a.m. Pies from the Heartland - 125 {rooms 1-2-3}
2:00 p.m. Apple-solutely Delicious - 75
3:00 p.m. Gaga's Red Cake - 24

Judging Room 2

10:30 a.m. Pies from the Heartland - 125 {rooms 1-2-3}
2:30 p.m. Give Us Your Best Pie - 127

Judging Room 3

10:30 a.m. Pies from the Heartland - 125 {rooms 1-2-3}
2:00 p.m. Best Five Dollar Lunch - 94
3:00 p.m. The Pie Basket - 130

Judging Room 4

9:30 a.m. Our Family Recipe Book - 123
10:30 a.m. Having a 'Ball' with Cheese - 3
Noon Best Italian Lasagna* - 115
1:00 p.m. Kid Sponsored Cookie Championship - 58

TUESDAY, AUGUST 13

Judging Room 1

- 10:00 a.m. *Midwest Living Cookies* - 57 {rooms 1-2-3}
{Bar, Molded or Pressed, Global}
2:00 p.m. *Ultimate "Build It" Burger Challenge** - 106

Judging Room 2

- 10:00 a.m. *Midwest Living Cookies* - 57 {rooms 1- 2-3}
{Bar, Molded or Pressed, Global}
2:00 p.m. *Egg-ceptional Eggs Cooking Contest* - 79
3:30 p.m. *Mrs. Grimes Chili Cook Off* - 137

Judging Room 3

- 10:00 a.m. *Midwest Living Cookies* - 57 {rooms 1- 2-3}
{Bar, Molded or Pressed, Global}
2:30 p.m. *Ulrich Pella Bologna Main Dish Casserole** - 99
3:30 p.m. *Wild Game Contest* - 104

Judging Room 4

- 1:30 p.m. *Piper's Homemade Candies* - 34

WEDNESDAY, AUGUST 14

Judging Room 1

- 10:00 a.m. *Midwest Living Cookies* - 57 {rooms 1-2-3}
{Drop, Health, Refrigerated or Rolled, Cake Mix, Youth}
2:30 p.m. *Bring Your Best Dip* - 2

Judging Room 2

- 10:00 a.m. *Midwest Living Cookies* - 57 {rooms 1-2-3}
{Drop, Health, Refrigerated or Rolled, Cake Mix, Youth}
2:00 p.m. *My Best Brownies* - 56
3:30 p.m. *Favorite Book Desserts* - 122

Judging Room 3

- 10:00 a.m. *Midwest Living Cookies* - 57 {rooms 1-2-3}
{Drop, Health, Refrigerated or Rolled, Cake Mix, Youth}
2:00 p.m. *Iowa Steak & Potatoes** - 98

Judging Room 4

- Noon *Sweet Treats** - 121
1:30 p.m. *Best Wing Sauce* - 133
2:30 p.m. *Strawberry-Rhubarb Dessert* - 67

Main Floor

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

THURSDAY, AUGUST 15

Judging Room 1

- 9:30 a.m. *Casey's Junior Favorite Creations* - 71 {classes 509-522}
11:00 a.m. *Casey's Junior Favorite Creations* - 71 {classes 523-535}
1:00 p.m. *Casey's Intermediate Favorite Creations* - 72 {classes 536-549}
2:30 p.m. *Casey's Intermediate Favorite Creations* - 72 {classes 550-563}

Judging Room 2

- 9:30 a.m. *Best Bite** - 5
10:30 a.m. *The Best Dipping Sauce Ever* - 134
Noon *H&R Block Logo Cookie Contest* - 54
1:00 p.m. *Animal Face Cakes* - 32
2:00 p.m. *My Favorite Ice Cream Topping* - 135

Judging Room 3

- 10:00 a.m. *It's a Wrap with Azteca Tortillas* - 83
11:00 a.m. *Seafood Prepared in the Heartland* - 103
1:00 p.m. *Bob's Red Mill Yeast Rolls* - 11

Judging Room 4

- 12:30 p.m. *Getting Lean on Keto* - 86

Main Floor

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

FRIDAY, AUGUST 16

Judging Room 1

- 10:00 a.m. *Foods Made with Honey* - 91
1:00 p.m. *Mrs. Bonser's Beef & Noodles* - 112
2:30 p.m. *Homemade Ice Cream Freeze-Off Championship* - 68

Judging Room 2

- 10:00 a.m. *Snack Time with Live Healthy Iowa* - 6
11:00 a.m. *Snack Time for Kids with Live Healthy Iowa* - 7
Noon *Purnell Old Folks' Sausage Cook Off* - 102
1:00 p.m. *Inventive Rhubarb* - 65
2:30 p.m. *Spud Studs* - 139

Judging Room 3

- 10:00 a.m. *Brewer Family Beef & Pork Casseroles* - 97
11:00 a.m. *Gold(ie's) Quick Breads* - 9
2:00 p.m. *Kid Sponsored Cinnamon Roll Championship* - 20

Judging Room 4

- 9:30 a.m. *Cooking with Cookies' Sauces & Seasonings* - 81

SATURDAY, AUGUST 17

Judging Room 1

- Iowa State Chili Cook Off Championship***

Judging Room 2

- 10:00 a.m. *Fresh Vegetable Creations* - 140
11:00 a.m. *Macarons or Macaroons* - 53
Noon *Maytag Dairy Farms Favorite Blue Cheese Recipe* - 76
1:00 p.m. *Prof. Chefs Using Maytag Dairy Farms Blue Cheese* - 77
2:00 p.m. *The Hesitant Baker Competition* - 23
3:00 p.m. *Comfy Coffee Cake* - 22

Judging Room 3

- 9:30 a.m. *Mrs. Bonser's Noodles Creations* - 110
10:30 a.m. *Candy Chemistry* - 36
11:30 a.m. *Souper Soups* - 136
1:00 p.m. *Kids Chef Baking Championship: Level 2** - 74
3:00 p.m. *For the Love of Cookies* - 55

Judging Room 4

- 2:00 p.m. *Tribute to Bessie: Scrumptious Berry Pie* - 129

SUNDAY, AUGUST 18

Judging Room 1

- 11:00 a.m. *Food Bank of Iowa Chopped* - 92 {rooms 1-2}
2:30 p.m. *Lemon Meringue Pie* - 128

Judging Room 2

- 11:00 a.m. *Food Bank of Iowa Chopped* - 92 {rooms 1-2}

Judging Room 3

- 10:00 a.m. *Yummy Goopy Butter Cake** - 27
11:00 a.m. *ISF Mystery Sack - Youth* - 109
12:30 p.m. *ISF Mystery Sack - Adult* - 108
1:30 p.m. *Pasta or Pizza - Anything Goes* - 95

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

CINNAMON RIDGE FAVORITE CHEESE CURDS - DIVISION 1 (A)

Judging: Thursday, August 8 at 9:30 a.m.

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

Special Awards

1st place - \$100 gift card

2nd place - \$75 gift card

3rd place - \$50 gift card

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

RULES

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

CLASS

- 1 Appetizer using Cheddar Cheese Curds

BRING YOUR BEST DIP - DIVISION 2 (A)

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

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

Special Awards

1st place in each class - \$175

2nd place in each class - \$50

3rd place in each class - \$25

RULES

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

CLASS

- 2 Cold Dip
- 3 Hot Dip

HAVING A 'BALL' WITH CHEESE - DIVISION 3 (A)

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

Sponsored by **Lloyd Durr Family**

Special Awards

1st place - \$60

2nd place - \$30

3rd place - \$10

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

- 4 Cheese Ball

BOARD FUN - DIVISION 4 (A)

Judging: Thursday, August 8 at 9:30 a.m.

Sponsored by **Sally Kilkenny & Katherine Hinchliff**

Special Awards

1st place 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

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

BEST BITE - DIVISION 5 (A)

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

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

Special Awards

1st place - \$250

2nd place - \$100

3rd place - \$50

RULES

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

CLASS

- 8 One-Bite Creation

SNACK TIME WITH LIVE HEALTHY IOWA - DIVISION 6 (AY)

Judging: Friday, August 16 at 10:00 a.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 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 16 at 11:00 a.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 six 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: Saturday, August 10 at 2:00 p.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(IE'S) QUICK BREADS - DIVISION 9 (A)

Judging: Friday, August 16 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 Vegetable Muffins (5)
- 29 Traditional Corn Bread
- 30 Non-traditional Corn Bread (includes additional ingredients)
- 31 Coffee Cake
- 32 Traditional Biscuits (5)
- 33 Flavored Biscuits (5)
- 34 Traditional Scones (5)
- 35 Flavored Scones (5)

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

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

Judging: Friday, August 9 at Noon

Sponsored by **Bob's Red Mill**

Special Awards

1st place overall - \$125 gift card

2nd place overall - \$75 gift card

3rd place overall - \$50 gift card

Each entrant will receive product coupons.

RULES

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

CLASS

- 36 Anadama Bread
- 37 Artisan Bread
- 38 Beer Bread
- 39 Black Olive Pesto Bread
- 40 Braided Bread
- 41 Bread Machine Bread
- 42 Caraway Rye Bread
- 43 Cheese Bread
- 44 Cheesy Potato Bread
- 45 Cinnamon Bread
- 46 Dill Batter Bread
- 47 Egg Bread
- 48 English Muffin Bread
- 49 Focaccia Bread
- 50 French Bread
- 51 Gluten Free Bread
- 52 Herb Bread
- 53 Mixed Grain Bread
- 54 Oatmeal Bread
- 55 Potato Bread
- 56 Pumpernickel Bread
- 57 Raisin Bread
- 58 Raisin-Cinnamon Bread
- 59 Raisin-Oatmeal Bread
- 60 Rye Bread
- 61 Sally Lunn Bread
- 62 Seven Grain Bread
- 63 Sourdough Bread
- 64 White Bread
- 65 Whole Wheat Bread
- 66 Yeast Bread Other Than Named

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

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

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

Sponsored by **Bob's Red Mill**

Special Awards

1st place overall - \$125 gift card

2nd place overall - \$75 gift card

3rd place overall - \$50 gift card

Each entrant will receive product coupons.

RULES

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

CLASS

- 67 Butterhorn Rolls (6)
- 68 Cinnamon Rolls (no nuts, frosted or glazed) (9 rolls attached, using 8x8 inch or 9x9 inch pan)
- 69 Cinnamon Nut Rolls (frosted or glazed) (9 rolls attached, using 8x8 inch or 9x9 inch pan)
- 70 Cinnamon Caramel Rolls (with or without nuts) (9 rolls attached, using 8x8 inch or 9x9 inch pan)
- 71 Cloverleaf Rolls, made with three dough balls (6)
- 72 Coffee Cake, whole cake
- 73 Hamburger Buns (6)
- 74 Hot Cross Buns (6)
- 75 Kolaches (6)
- 76 Potato Pan Rolls (9 rolls attached, using 8x8 inch or 9x9 inch pan)
- 77 Refrigerated Rolls (9 rolls only, using 8x8 inch or 9x9 inch pan)
- 78 Sweet Potato Rolls (9 rolls attached, using 8x8 inch or 9x9 inch pan)
- 79 White Pan Rolls (9 rolls attached, using 8x8 inch or 9x9 inch pan)
- 80 Whole Wheat Pan Rolls (½ whole wheat) (9 rolls attached, using 8x8 inch or 9x9 inch pan)
- 81 Non-Sweet Yeast Rolls Other Than Named (pan suitable to recipe or 6-8 rolls unattached)
- 82 Sweet Yeast Rolls Other Than Named (pan suitable to recipe or 6-8 rolls unattached)

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

HOMEMADE SOURDOUGH BREAD - DIVISION 12 (A)

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

Sponsored by **Pampered Chef - Diane Ward**

Special Awards

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

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

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

RULES

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

CLASS

- 83 Plain Loaf
- 84 Two or More Inclusions Loaf

GRANDMA BUTORAC'S POVITICA - DIVISION 13 (A)

Judging: Wednesday, August 7 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 - \$50

2nd place - \$35

3rd place - \$20

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

- 85 Grandma's Povitica

MMMMUFFINS - DIVISION 14 (A)

Judging: Saturday, August 10 at 1:00 p.m.

Sponsored by the **Ridgway Family in memory of David**

Special Awards

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

2nd place - \$30

3rd place - \$10

RULES

1. Enter 6 regular or 12 mini muffins.
2. They can be sweet or savory, unusual or traditional.
3. Detailed recipe to include type of nut used, if applicable, and toppings.
4. Anything can be used to enhance display.
5. Entries will be judged on Taste (80%) and Appearance (20%).

CLASS

86 Muffin Mania

BEST IN DOUGH - DIVISION 15 (A)

Judging: Thursday, August 8 at 2:30 p.m.

Sponsored by **The Recipe Ames and Cooks' Emporium**

Special Awards

1st place overall - Ankarsrum Mixer (\$750 value)

1st place in each class - \$75 gift certificate to Cooks' Emporium

2nd place in each class - \$50 gift certificate to Cooks' Emporium

3rd place in each class - \$25 gift certificate to Cooks' Emporium

Each entrant will receive \$10 off a purchase of \$50 or more at Cooks' Emporium or The Recipe Ames.

RULES

1. Bake your best bread.
2. For Sweet or Savory, the bread must be leavened with or without yeast.
3. For Sourdough, the starter must have been maintained by the exhibitor for a minimum of 30 days. Please indicate on recipe your maintenance of the starter.
4. For Focaccia Art, entries will be judged on both the composition and bake of the focaccia itself, ingredients used, artistic quality of how the ingredients are arranged to tell a story or picture.
5. For Gluten-Free, explain in detail your exhibit on recipe.
6. Your recipe on a 8 1/2 x 11 sheet of paper with all ingredients and steps of preparation from start to finish must be included for all classes.
7. Entries will be judged on Texture (30%), Flavor (30%), Appearance (20%) and Artistic Uniqueness (20%).

CLASS

87 Sweet or Savory

88 Sourdough

89 Focaccia Art

90 Gluten-Free

GREAT CINNAMON ROLL CHALLENGE OF 2024 - DIVISION 16 (AY)

Judging: Saturday, August 10 at 1:30 p.m.

Sponsored by **Jamie Buelt**

The Great Iowa Cinnamon Roll Challenge of 2024 celebrates Chuck Offenburger's decades of experience and pursuit of the best cinnamon roll in Iowa. As the former Iowa Boy columnist for the Des Moines Register, Chuck long traversed the state sampling cinnamon rolls and ranking his favorites in the "Roll Poll." Now in its second year, this year's contest builds on the 2023 event with more than double the prize money, providing cash awards in each of the two classes as well as the Overall. If you have questions, please text or call Jamie Buelt at 360-961-0096.

Special Awards

1st place overall - \$1,500

2nd place overall - \$500

3rd place overall - \$300

1st place in each class - \$500

2nd place in each class - \$300

3rd place in each class - \$200

4th place in each class - \$100

Each entrant will receive a jar of Saigon Cinnamon from AllSpice Cullinarium.

There will be a special youth entrant award.

RULES

1. This division is open to adults and youth. Youth - please list age on recipe sheet.
2. **Traditional Frosted Cinnamon Rolls**
 - Cinnamon rolls must be scratch-made and include at a minimum flour, butter, yeast, sugar, and cinnamon. Mashed potatoes (but not mashed sweet potatoes) can be used in the Traditional Class.
 - Submit six connected rolls on the plate of your choice.
 - Rolls must feature a cinnamon swirl and layers.
 - Recipe should make at least 12 rolls with each being at least 3½ inches in diameter.
 - Provide complete recipe that details all ingredients as well as proving and baking times. Also, include frosting, icing and/or topping instructions.
 - Entrants who are 17 or younger should denote age prominently on the recipe sheet.
 - Honey and other natural sweeteners can be used.
2. **Specialty Cinnamon Rolls**
 - The Specialty Class is for non-traditional rolls. You may incorporate fruit, meat, nuts, sweet potatoes, vegetables, compotes, and other additions. If you are entering caramel cinnamon rolls—with or without nuts—you must enter them in the Specialty class.

- Submit six connected rolls on the plate of your choice.
- Rolls must feature a cinnamon swirl and layers.
- Recipe should make at least 12 rolls with each being at least 3½ inches in diameter.
- Provide complete recipe that details all ingredients as well as proving and baking times. Also, include frosting, icing and/or topping instructions.
- Entrants who are 17 or younger should denote age prominently on the recipe sheet.
- Honey and other natural sweeteners can be used.

3. Entries will be judged on Taste (65%) and Appearance (35%). In the Specialty Class, judges will also evaluate Creativity.

CLASS

- 91 Traditional Frosted Cinnamon Roll
92 Specialty Cinnamon Roll

FOCACCIA BREAD CREATIVE TOPPING CHALLENGE - DIVISION 17 (AY)

Judging: Sunday, August 11 at 9:30 a.m.

Sponsored by **Bread by Chelsa B** (Des Moines, IA)

Special Awards

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

RULES

1. This division is open to adults and youth. Youth - list age on recipe sheet.
2. Make your best artisan focaccia bread recipe with creative and flavorful toppings.
3. Yeast and sourdough focaccia breads may enter this division.
4. Provide complete recipe and method for bread and toppings being used. Include a paragraph about what inspired the recipe.
5. Bread should be baked in a 1/4 sheet pan, approximately 9x13 inch.
6. Entries will be judged on Taste (40%), Texture (20%), Creativity (20%) and Presentation (20%).

CLASS

- 93 Artisan Bread
94 Cheese Bread
95 Focaccia Bread
96 Herb Bread
97 Sourdough Bread
98 White Bread
99 Whole Wheat Bread
100 Yeast Bread Other Than Named

SOURDOUGH BREAD CHALLENGE - DIVISION 18 (AY)

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

Sponsored by **Bread by Chelsa B** (Des Moines, IA)

Special Awards

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

RULES

1. This division is open to adults and youth. Youth - list age on recipe sheet.
2. Make your best artisan sourdough bread recipe.
3. Bread must be in the shape of sourdough boule, batard or pan loaf.
4. Only breads made with a sourdough starter are to be entered in this division - no diastatic barley malt powder, commercial/bakers/ fresh or brewers yeast may be used. Provide complete recipe and be specific on preparation.
5. Inclusions are allowed. Bread may also include other methods of hydration (milk, oils, butter, etc.) Feel free to be creative!
6. Entries will be judged on Taste (50%), Texture (25%) and Presentation (25%).

CLASS

- 101 Artisan Bread
102 Cheese Bread
103 Herb Bread
104 Mixed Grain Bread
105 Raisin-Cinnamon Bread
106 Raisin-Oatmeal Bread
107 Rye Bread
108 Seven Grain Bread
109 Sourdough Bread
110 White Bread
111 Whole Wheat Bread
112 Yeast Bread Other Than Named

ANYTHING BUT WHITE BREAD - DIVISION 19 (AY)

Judging: Sunday, August 11 at 2:00 p.m.

Sponsored by **Kay Fenton Smith**, author of *Baking Blue Ribbons: Stories and Recipes from the Iowa State Fair Food Competitions*

Special Awards

- 1st place overall - \$100 and a signed copy of *Baking Blue Ribbons*
2nd place overall - \$50 and a signed copy of *Baking Blue Ribbons*
3rd place overall - \$25 and a signed copy of *Baking Blue Ribbons*
Outstanding Youth Exhibit - \$50 and a signed copy of *Baking Blue Ribbons*

RULES

1. This division is open to adults and youth ages 12-17. Youth - list age on recipe sheet.
2. We're looking for the best, most creative bread recipe - anything but plain white. Examples - quick bread, yeast bread, gluten-free bread (quick or yeast). No rolls, muffins, or other types of bread. Unique flours, grains, and add-ins are encouraged.
3. Entries to be displayed to best showcase your exhibit.
4. Enter 1 loaf of bread, whether round, rectangular, or other shape.
5. Entries may be displayed in their baking pan or on a plate of your choice.
6. Include size of baking pan and number of servings in recipe.
7. Write a brief description of your bread and what makes it a favorite. Include whether your recipe is original or indicate its source.
8. Entries will be judged on Taste, Texture and Aroma (60%), Appearance and Presentation (30%), Clarity of Recipe and Creativity of Entry Name (10%).

CLASS

- 113 Quick Bread
- 114 Yeast Bread
- 115 Gluten Free Bread (quick or yeast)

KID SPONSORED CINNAMON ROLL CHAMPIONSHIP - DIVISION 20 (Y)

Judging: Friday, August 16 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 - \$125, chef cap, blue ribbon and certificate
- 2nd place overall - \$75, chef cap, red ribbon and certificate
- 3rd place overall - \$50, chef cap, white ribbon and certificate

RULES

1. This division is only open to youth ages 6-17. Please list age on recipe sheet.
2. You can make any cinnamon roll you'd like.
3. Present 8-9 rolls for the judges to each have one.
4. Rolls must remain attached. Rolls cannot be hand selected from other pans.
5. 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.
6. Entries will be judged on Taste/Flavor/Texture (75%), Appearance (15%) and Written Story (10%).

CLASS

- 116 Ages 6-11
- 117 Ages 12-17

CAKE TAKES THE GOLD(IE'S) - DIVISION 21 (A)

Judging: Thursday, August 8 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)

- 118 Black Forest Cake
- 119 Butter Cake
- 120 Butter Pecan Cake
- 121 Cake Mix Fix-Up
- 122 Carrot Cake (frosted)
- 123 Chocolate Cake (frosted)
- 124 Chocolate Fudge Cake

- 125 Chocolate Sour Cream Cake
- 126 Coconut Cake
- 127 Coconut Cake with Lemon Filling
- 128 German Chocolate (traditional, 3 layers)
- 129 Italian Creme Cake
- 130 Pink Champagne Cake
- 131 Red Waldorf Cake
- 132 Spice Cake (frosted)
- 133 Triple Layer Lemon Cake
- 134 Walnut Mocha Cake
- 135 Whipped Cream Cake
- 136 Yellow Cake (frosted)
- 137 Split Layer Cake or Torte
- 138 Layer Cake Other Than Named

One Layer Cakes And Cupcakes

- 139 Angel Food Cake
- 140 Bundt Cake
- 141 Cake Rolls
- 142 Carrot Cake (frosted)
- 143 Chiffon Cake
- 144 Coffee Cake (non-yeast)
- 145 Creations with Cake Mixes
- 146 Cupcakes (six on a plate)
- 147 Filled Cupcakes (six on a plate)
- 148 Gingerbread
- 149 Gluten Free Cake
- 150 Oatmeal Cake
- 151 Pineapple Upside Down Cake
- 152 Pound Cake (unfrosted)
- 153 Raw Apple Cake
- 154 Rhubarb Cake
- 155 Sponge Cake
- 156 Wacky Cake
- 157 Any Fruit Cake
- 158 Cake Other Than Named (frosted or unfrosted)

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

COMFY COFFEE CAKE - DIVISION 22 (A)

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

Sponsored by **Two Chicks from the Sticks**

Special Awards

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

RULES

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

CLASS

- 159 Coffee Cake

THE HESITANT BAKER COMPETITION - DIVISION 23 (A)

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

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

Special Awards

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

RULES

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

CLASS

- 160 Decorated Sheet Cake

GAGA'S RED CAKE - DIVISION 24 (A)

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

Sponsored by **Cownie & Gaskell Family in celebration of Patty Cownie's famous red cake**

Patty "Gaga" Cownie 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

161 Red Waldorf or Layer Cake

BUILD-A-CAKE - DIVISION 25 (A)

Judging: Thursday, August 8 at 9:30 a.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

162 Build-a-Cake

LIFE IS BETTER WITH CAKE - DIVISION 26 (A)

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

Sponsored by **Michael & Debra Ross**

Special Awards

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

RULES

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

CLASS

163 Single Layer Cake
164 Two Layer Cake
165 Jelly Roll

YUMMY GOOEY BUTTER CAKE - DIVISION 27 (A)

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

Sponsored by **Debra Baumer**

Special Awards

- 1st place - Mauviel Copper Butter Warmer
 - 2nd place - Williams Sonoma Hammered Copper Butter Dish
 - 3rd place - Breakfast Butter Blade
- Each entrant will receive a Robert Welch Kingham Butter Knife.

RULES

1. Create a traditional or flavored butter cake. Cakes must be made from scratch.
2. Cake may be baked in any pan as specified in recipe (i.e. 9x9, round, layer). If layered, must be baked separately.
3. Cake may be frosted or unfrosted. Frosting must be homemade. Please include the frosting recipe. If garnished, all must be edible.
4. Cake to be presented on a flat surface of your choice.
5. Entries will be judged on Texture (40%), Flavor (40%) and Appearance (20%).

CLASS

166 Yummy Gooley Butter Cake

WE LIKE BIG BUNDTS - DIVISION 28 (A)

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

Sponsored by **Darrellyn Knight and Rob Campos**

Special Awards

1st place in each class - \$40

2nd place in each class - \$20

3rd place in each class - \$10

RULES

1. Create your best bundt cake.
2. Entries will be judged on Taste/Texture (70%) and Presentation (30%).

CLASS

167 Scratch Cakes

168 Cake Mix Fix Ups

DECORATED CAKES - DIVISION 29 (A)

Judging: Monday, August 5 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 5 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 19 from Noon until 6:00 p.m. Cakes not picked up by 6:00 p.m. will be disposed of unless prior arrangements are made with the superintendent.
9. When a food grade variable is available, it should be used. Not utilizing food grade materials will result in deductions in the score. Inedible structural items are acceptable, and expected, in tiered cake construction.
10. Cakes must have been decorated after July 1 of the current year and cannot have previously been entered in any other cake show, competition or exhibition.
11. Inedible decorations may include ribbons on base boards, pillars, columns, fountains, toppers or cake board accents. Again, if an item can be made with an edible substance, it should be, or points may be deducted. More points will be awarded for edible decorations in both difficulty and originality scoring categories.
12. Cakes should not exceed 30 inches in height or 14 inches in diameter. Sheet cakes should not exceed 9 x 13 inches in dimension (quarter sheet).
13. Class descriptions are as follows:
Sculpted Cake: a cake made to take shape of something (i.e. dog, toy house); must follow dimension guidelines
Single Cake: open to technique; one or more layer
Tiered Cake: open to technique; stacked cake of two or more tiers with unaltered cake shape
Cookies, Cupcakes, Petit Fours, Cake Balls: four pieces resented together; coatings may include royal icing, fondant, buttercream, chocolate, wafer paper or any other edible medium; may be a wedding design
Sugar Artistry: decorative item such as a topper made of sugar, isomalt, fondant, pastillage, gumpaste, marzipan, chocolate, gelatin, wafer paper, edible frosting sheets, Mexican Paste, etc.
14. Entries will be judged on Execution (25%), General Appearance & Neatness (25%), Difficulty (25%), Originality & Design (15%) and Use of Edible Applications (10%).

CLASS

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

169 Sculpted Cake

170 Single Cake

171 Tiered Cake

172 Cookies, Cupcakes, Petit Fours, Cake Balls

173 Sugar Artistry

174 Wedding Cakes (traditional, modern or alternative)

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

175 Sculpted Cake

176 Single Cake

177 Tiered Cake

- 178 Cookies, Cupcakes, Petit Fours, Cake Balls
179 Sugar Artistry
180 Wedding Cakes (traditional, modern or alternative)
Sweepstakes, \$10 and Rosette; Reserve Sweepstakes, \$5 and Rosette

YOUTH DECORATED CAKES - DIVISION 30 (Y)

Judging: Monday, August 5 at 12:30 p.m.

Sponsored by **Butter Sweet Custom Bakery** (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 5 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.
Displayed cakes may be claimed on Monday, August 19 from Noon until 6:00 p.m. Cakes not picked up by 6:00 p.m. will be disposed of unless prior arrangements are made with the superintendent.
8. When a food grade variable is available, it should be used. Not utilizing food grade materials will result in deductions in the score. Inedible structural items are acceptable, and expected, in tiered cake construction.
9. Cakes must have been decorated after July 1 of the current year and cannot have previously been entered in any other cake show, competition or exhibition.
10. Inedible decorations may include ribbons on base boards, pillars, columns, fountains, toppers or cake board accents. Again, if an item can be made with an edible substance, it should be, or points may be deducted. More points will be awarded for edible decorations in both difficulty and originality scoring categories.
11. Cakes should not exceed 30 inches in height or 14 inches in diameter. Sheet cakes should not exceed 9 x 13 inches in dimension (quarter sheet).
12. Class descriptions are as follows:
Sculpted Cake: a cake made to take shape of something (i.e. 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

- 181 Sculpted Cake
182 Single Cake
183 Tiered Cake

BRET & AMY DOERRING UGLIEST CAKE - DIVISION 31 (Y)

Judging: Friday, August 9 at 1:30 p.m.

Sponsored by **Bret & Amy Doerring**

Special Awards

- 1st place in each class - \$500
2nd place in each class - \$250
3rd place in each class - \$125
Each entrant will receive two tickets to the ISF Giant Slide and \$5 in Fair food tickets.

RULES

1. This division is only open to youth ages 7-17. Please list age on recipe sheet.
2. Ugly as can be, but not obnoxious. Entries will be judged on appearance only.
3. All ingredients and decorations are to be edible. Please use discretion in your selection of garnishments.
4. No recipe is required, but 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

- 184 Ugliest Cake (ages 7-11)
185 Ugliest Cake (ages 12-17)

ANIMAL FACE CAKES - DIVISION 32 (Y)

Judging: Thursday, August 15 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

186 My Animal Face Cake

LET THE KIDS EAT CAKE - DIVISION 33 (Y)

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

Sponsored by **Michael & Debra Ross**

Special Awards

1st place overall - \$200

2nd place overall - \$125

3rd place overall - \$75

RULES

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

CLASS

187 Single Layer Cake (age 4-10)

188 Single Layer Cake (age 11-17)

189 Two Layer Cake (age 4-10)

190 Two Layer Cake (age 11-17)

191 Creative with Box Mix (age 4-10)

192 Creative with Box Mix (age 11-17)

PIPER'S HOMEMADE CANDIES - DIVISION 34 (A)

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

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

Special Awards

1st place overall - \$50

2nd place overall - \$25

3rd place overall - \$15

1st place in each class - \$25

Each entrant will receive a ¼ lb. box of Piper's Homemade Candies.

RULES

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

CLASS

193 Classic Candies

194 Caramels

195 Fudges

196 Creative Candies

BUD ELWELL'S OLD FASHIONED FUDGE - DIVISION 35 (A)

Judging: Saturday, August 10 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

197 Bud Elwell's Old Fashioned Fudge

CANDY CHEMISTRY - DIVISION 36 (Y)

Judging: Saturday, August 17 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.

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

198 Candy Chemistry (ages 5-8)

199 Candy Chemistry (ages 9-12)

BE CREATIVE WITH MRS. WAGES® - DIVISION 37 (A)

Judging: Sunday, August 11 at 12:30 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

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

200 Mrs. Wages® Recipe Contest

FAMOUS DAVE'S CANNED PICKLES - DIVISION 38 (A)

Judging: Tuesday, August 6 at 10:30 a.m.

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

Special Awards

1st place overall - \$100
 2nd place overall - \$50
 3rd place overall - \$25
 Each entrant will receive a jar of Famous Dave's Pickles.

RULES

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

CLASS

Cucumber Pickles

201 Bread & Butter
 202 Kosher Dill, whole, pint or quart jar
 203 Quick Fresh-Pack Dill (not fermented), whole (quart jar) or sliced horizontally or circular (pint jar)
 204 Reduced Sodium Sweet, sliced horizontally or circular
 205 Sour, sliced horizontally or circular
 206 Sweet, sliced horizontally or circular
 207 Sweet, whole
 208 Cucumber Pickles Other Than Named, pint or quart jar

Vegetable Pickles

209 Asparagus
 210 Beets, sliced
 211 Beets, whole
 212 Carrots
 213 Dilled Green or Yellow (Wax) Beans
 214 Green Tomatoes
 215 Hot Peppers
 216 Mild to Medium Peppers
 217 Mixed Vegetables, without cucumbers

- 218 Squash Bread & Butter (zucchini or yellow summer squash)
- 219 Zucchini
- 220 Vegetable Pickles Other Than Named, no cucumbers

Fruit Pickles

- 221 Spiced Apple Rings (food coloring optional)
- 222 Spiced Peaches
- 223 Watermelon Rind
- 224 Fruit Pickles Other Than Named, pint or quart jar

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

FLEET FARM CANNED RELISHES - DIVISION 39 (A)

Judging: Tuesday, August 6 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 Fleet Farm coupon.

RULES

1. Relishes - Chopped vegetables and/or fruits cooked in 5% vinegar and seasonings.
2. Entries must be in compliance with current USDA guidelines for safe canning. See Food General Rules for additional rules and information pertaining to entries in canning divisions. Include in recipe all steps of processing.
3. Entries must be canned in pint jars.
4. Entries will be judged on Flavor (35%), Consistency (25%), Appearance (20%) and Food Safety (20%).

CLASS

- 225 Beet
- 226 Bell Pepper
- 227 Chili Sauce
- 228 Chow-Chow
- 229 Chutney
- 230 Corn
- 231 Dill
- 232 End-of-the-Garden
- 233 Hot Pepper
- 234 Onion
- 235 Piccalilli
- 236 Pickle (sweet)
- 237 Zucchini
- 238 Relish Other Than Named

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

FLEET FARM CANNED SAVORY SAUCES, MEATS & POULTRY - DIVISION 40 (A)

Judging: Tuesday, August 6 at 2:30 p.m.

Sponsored by **Fleet Farm**

Special Awards

1st place overall - \$150 gift card

2nd place overall - \$100 gift card

3rd place overall - \$50 gift card

Each entrant will receive a Fleet Farm coupon.

RULES

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

CLASS

- 239 Beef
- 240 Chicken or Turkey
- 241 Fish
- 242 Mincemeat
- 243 Salsa
- 244 Spaghetti Sauce without Meat
- 245 Strips, Cubes or Chunks of Meat (beef, veal, pork, lamb or deer)
- 246 Tomato Catsup
- 247 Tomato Sauce (seasoned), pint jar

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

FLEET FARM CANNED FRUITS - DIVISION 41 (A)

Judging: Tuesday, August 6 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 Fleet Farm coupon.

RULES

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

CLASS

248 Apple Juice

249 Apples

250 Applesauce

251 Berries

252 Grape Juice

253 Peaches

254 Pears

255 Pie Filling

256 Pineapple

257 Plums

258 Rhubarb

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

260 Fruits (except berries) Other Than Named

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

FLEET FARM CANNED VEGETABLES - DIVISION 42 (A)

Judging: Tuesday, August 6 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 Fleet Farm coupon.

RULES

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

CLASS

261 Asparagus Spears

262 Beets (whole or sliced)

263 Carrots

264 Corn with Red Peppers

265 Green Beans

266 Mixed Vegetables

267 Okra

268 Sauerkraut (fermented)

269 Shelled Green Peas

270 Sweet Peppers (in water), pint jar

271 Tomato and Vegetable Juice Blend

272 Tomato Juice

273 Tomatoes (whole, not cherry or grape)

274 Tomatoes Stewed

275 Vegetable Soup (no meat)

276 White Potatoes (cubed or whole)

277 Whole Kernel Corn

278 Yellow (Wax) Beans

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

FLEET FARM CLASSIC IOWA CANNED JELLIES - DIVISION 43 (A)

Judging: Wednesday, August 7 at 10:00 a.m.

Sponsored by **Fleet Farm**

Special Awards

1st place overall - \$150 gift card

2nd place overall - \$100 gift card

3rd place overall - \$50 gift card

1st place in Wine Jelly - \$20 from **Ileen M. Wallace, in memory of her parents Ervin E. and Elma D. Wilson**

Each entrant will receive a Fleet Farm coupon.

RULES

1. Jelly - A semi-solid mixture generally made with fruit juice and sugar. Flavored liquids other than fruit juice may also be used. Jelly is beautiful in color, translucent and tender enough to cut easily with a spoon, yet firm enough to hold its shape when turned from the jar.
2. Entries must be in compliance with current USDA guidelines for safe canning. See Food General Rules for additional rules and information pertaining to entries in canning divisions. Include in recipe all steps of processing.
3. Entries must be canned in half-pint jars.
4. Entries may not contain commercial fruit juices.
5. Refrigerator and freezer jellies may not be entered.
6. Entries in the Herb and Pepper Classes may have bits of pepper or herbs floating.
7. Entries will be judged on Flavor (35%), Consistency (30%), Appearance (15%) and Food Safety (20%).

CLASS

- 279 Apple
- 280 Bell Pepper
- 281 Black Raspberry
- 282 Blackberry
- 283 Cherry
- 284 Combination of Three or More Fruits
- 285 Combination of Two Fruits
- 286 Concord Grape
- 287 Crab Apple
- 288 Dandelion
- 289 Elderberry
- 290 Gooseberry
- 291 Grape other than Concord
- 292 Grape-Plum
- 293 Grapefruit
- 294 Herb Jelly (food coloring optional)
- 295 Mulberry
- 296 Peach
- 297 Pepper (food coloring optional)
- 298 Plum
- 299 Red Currant
- 300 Red Raspberry
- 301 Rhubarb
- 302 Rose Petal
- 303 Sour Cherry
- 304 Strawberry
- 305 Strawberry-Rhubarb
- 306 Triple Cherry
- 307 Vegetable
- 308 Violet
- 309 Watermelon
- 310 Wild Berries of Iowa
- 311 Wild Black Raspberry
- 312 Wine
- 313 Jellies Other Than Named (except freezer jellies)

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

FLEET FARM CLASSIC IOWA CANNED JAMS - DIVISION 44 (A)

Judging: Wednesday, August 7 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 Fleet Farm coupon.

RULES

1. Jam - A thick spread made with crushed or chopped fruit cooked with sugar. Jam has the same brilliance and color as jelly, but is softer in texture.
2. Entries must be in compliance with current USDA guidelines for safe canning. See Food General Rules for additional rules and information pertaining to entries in canning divisions. Include in recipe all steps of processing.
3. Entries must be canned in half-pint jars.
4. Refrigerator and freezer jams may not be entered.
5. Entries in the Sugar Free Class must be processed (canned) following approved, special recipes and procedures for those products.

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

CLASS

- 314 Apple
- 315 Apricot
- 316 Black Raspberry
- 317 Blackberry
- 318 Blueberry
- 319 Cherry
- 320 Gooseberry
- 321 Grape
- 322 Hot Pepper with Fruit
- 323 Kiwi
- 324 Mt. Ranier Cherry
- 325 Mulberry
- 326 Peach
- 327 Pear
- 328 Pear-Apple
- 329 Pineapple
- 330 Plum (other than wild or red plum)
- 331 Red Plum
- 332 Red Raspberry
- 333 Rhubarb
- 334 Rhubarb-Raspberry
- 335 Rhubarb-Strawberry
- 336 Sour Cherry
- 337 Spiced Blueberry
- 338 Spiced Tomato
- 339 Strawberry
- 340 Strawberry-Kiwi
- 341 Sugar Free
- 342 Sweet Sauces/Topping (for ice cream and other desserts), half-pint jar
- 343 Three or More Fruits
- 344 Triple Cherry
- 345 Two Fruits Other Than Named Combinations
- 346 Vegetable
- 347 Wild Blackberry
- 348 Wild Plum
- 349 Jams Other Than Named (except freezer jams)

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

FLEET FARM CANNED PRESERVES - DIVISION 45 (A)

Judging: Tuesday, August 6 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 Fleet Farm coupon.

RULES

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

CLASS

- 350 Apricot
- 351 Blackberry
- 352 Cherry
- 353 Peach
- 354 Pineapple
- 355 Plum
- 356 Raspberry
- 357 Red Tomato
- 358 Strawberry
- 359 Yellow Tomato
- 360 Preserves Other Than Named

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

FLEET FARM CANNED FRUIT BUTTERS - DIVISION 46 (A)

Judging: Wednesday, August 7 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 Fleet Farm coupon.

RULES

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

CLASS

361 Apple

362 Apricot

363 Peach

364 Pear

365 Plum

366 Rhubarb

367 Fruit Butters Other Than Named

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

FLEET FARM CANNED CONSERVES - DIVISION 47 (A)

Judging: Wednesday, August 7 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 Fleet Farm coupon.

RULES

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

CLASS

368 Apple

369 Apricot

370 Apricot in Combination

371 Peach

372 Peach in Combination

373 Pear

374 Rhubarb in Combination

375 Fruit Other Than Named

376 Fruit in Combination Other Than Named

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

FLEET FARM CANNED MARMALADES - DIVISION 48 (A)

Judging: Wednesday, August 7 at 2:30 p.m.

Sponsored by **Fleet Farm**

Special Awards

1st place overall - \$150 gift card

2nd place overall - \$100 gift card

3rd place overall - \$50 gift card

Each entrant will receive a Fleet Farm coupon.

RULES

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

CLASS

377 Grapefruit

378 Lemon

379 Lime

380 Orange

381 Marmalades Other Than Named

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

FLEET FARM FRESH PRESERVING FOR YOUTH - DIVISION 49 (Y)

Judging: Tuesday, August 6 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 Fleet Farm coupon.

RULES

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

CLASS

382 Butters, canned in half pint jars

383 Jams, canned in half pint jars

384 Jellies, canned in half pint jars

385 Preserves, canned in half pint jars

386 Pickles, canned in pint jars, using 5% vinegar

387 Relishes, canned in pint jars, using 5% vinegar

388 Fruits, canned in pint or quart jars

389 Vegetables, canned in pint or quart jars

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

THE GREAT IOWA COMMERCIAL FOOD CHALLENGE - DIVISION 50 (A)

Judging: Friday, August 9 at 3:30 p.m.

Sponsored by **Rick Valentine**

Who has the best Appetizer, main dish or dessert in Iowa? Chefs, owners and employees of commercial restaurants, convenience stores, food trucks with a food service program can demonstrate how their appetizers, main dish and desserts truly has what it takes to be judged the "Best in Iowa" at the 2024 Iowa State Fair – "First in the Nation" Food Division Competition. This contest celebrates your best main dish in a leading role at your establishment, are part of a supporting cast as an appetizer or dazzle as the grand finale as a dessert.

Special Awards

1st place overall - \$250

2nd place overall - \$150

3rd place overall - \$100

RULES

1. This division is open only to commercial chefs, owners and employees of commercial restaurants, convenience stores or food trucks with a food service program.
2. No more than one entry in a class from the same commercial food operation.
3. Entries will be judged by a panel of culinary professionals and chefs including at least one Iowa State Fair judge.
4. Class descriptions are as follows:
Appetizer Class: canapes, chips and dip, cocktails, finger foods, fruits and vegetables, hors d'oeuvres, petite (small salads), relishes and crudite, and other.
Main Dish Class: A main dish is the primary dish of a meal, around which the meal is built. It is usually meat or other protein, sometimes served with a vegetable or other.
Dessert Class: is a course that traditional concludes a meal, that be, sweet foods, such as cookies, custards, gelatins, ice creams, pastries, pies, cakes, or other savory creations.
5. No recipes are required – judging will focus exclusively on: Taste/Flavor (60%), Appearance/presentation (30%) and a written one page story about your entry (10 %).
6. The Written Story accompanying your entry should share with the Judges (1) an overview of your entry and its creation, (2) a section where you direct the highlights of your entry that you would want the judges to know, and (3) Your personal passion about your entry and why it is "Iowa's Best of the Best!" Sell it in your words!
7. Entries should be of a serving size to allow tasting by at least 6 judges. Entries can be presented in one 6 person size or six individual sizes – you have the freedom to chose the best option that will highlight your entry.
8. A simple assembly area will be available for limited preparation or plating. Heating, refrigeration, transportation, assembling and presentation will be the responsibility of the person(s) representing the Commercial Food Operation. Considerations in scoring will be made as necessary due to varying conditions inherent in our setting and beyond our control.
9. Winning entries will be held on display throughout the Fair as possible. If your entry will not hold well on display throughout the course of the Fair, you are invited to create a photo panel of your entry that can be used for display throughout the Fair in place of your entry. The photo panel can highlight your winning entry in a photo along with the name and information concerning your commercial food operation, address, contact info, etc. This display photo panel should not be over 12 inches high and not more than 20 inches in length. Please designate if the photo panel will be picked up at the end of the Fair or made available for return to the commercial operation. The commercial operation is solely responsible for making arrangements for the return, if desired.

Class

390 Appetizers

391 Main Dish

392 Dessert

SCENIC VALLEY PUMPKIN PATCH COOKIES - DIVISION 51 (A)

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

Sponsored by **Boone & Scenic Valley Railroad & Museum**

Special Awards

- 1st place - Table for four on the Boone & Scenic Valley Railroad Wolf Lunch Train
 - 2nd place - Table for four on the Boone & Scenic Valley Railroad Picnic Train
 - 3rd place - Caboose ride for four on the Boone & Scenic Valley Railroad Excursion Train
- Each entrant will receive two coach class tickets for the train.

RULES

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

CLASS

393 Pumpkin Patch Cookies

O COME ALL YE COOKIES - DIVISION 52 (A)

Judging: Sunday, August 11 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

394 Christmas Cookie Plate
395 Other Holiday Cookie Plate

MACARONS OR MACAROONS - DIVISION 53 (A)

Judging: Saturday, August 17 at 11:00 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

396 Macarons
397 Macaroons

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

Judging: Thursday, August 15 at Noon

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

Special Awards

- 1st place - Free tax return for tax year 2024 (up to \$300)
 - 2nd place - \$75 off tax return for tax year 2024
 - 3rd place - \$40 off tax return for tax year 2024
- Each entrant will receive \$25 off tax return for tax year 2024.

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

398 H&R Block Cookie

FOR THE LOVE OF COOKIES - DIVISION 55 (A)

Judging: Saturday, August 17 at 3:00 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. Bake and present six cookies in/on any plate, tray, container or basket.

2. Cookies must contain either chocolate (any type) or caramel or both.
3. Any type of cookie may be entered - bars, blondies, rolled cut-out, drop, sandwich, pressed or layered - just bring us your favorite!
4. Any frosting must be homemade (include on recipe).
5. Any garnish used must be edible.
6. Entries will be judged on Taste (50%), Technique/Texture (25%) and Appearance/Presentation (25%).

CLASS

399 For the Love of Cookies

MY BEST BROWNIES - DIVISION 56 (A)

Judging: Wednesday, August 14 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 six brownies on a plate.
3. Entries will be judged on Taste (50%), Creativity (25%) and Appearance (25%).

CLASS

400 My Best Brownies

MIDWEST LIVING COOKIES - DIVISION 57 (AY)

Judging: Tuesday, August 13 at 10:00 a.m. (Bar, Molded or Pressed, Global) and
Wednesday, August 14 at 10:00 a.m. (Drop, Health, Refrigerated and Rolled, Cake Mix, Youth)

Sponsored by **Midwest Living Magazine**

Special Awards

- 1st place overall cookie - \$500
- 2nd place overall cookie - \$350
- 3rd place overall cookie - \$150
- 1st place in each class - One year subscription to *Midwest Living Magazine* (\$15 value)

RULES

1. This division is open to adults and youth. Youth classes are listed at the end of the division. Youth - list age on recipe sheet.
2. Present 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

- 401 Apple Bars (frosted or unfrosted)
- 402 Blondies
- 403 Brownies, Frosted (with or without nuts)
- 404 Brownies, Unfrosted (with or without nuts)
- 405 Brownies, Flavored (frosted or unfrosted; with or without nuts; such as mint, caramel, raspberry, swirled, etc.)
- 406 Butterscotch Bars
- 407 Jam Bars
- 408 Lemon Bars
- 409 Peanut Butter Bars
- 410 Pecan Bars
- 411 Pumpkin Bars (frosted or unfrosted)
- 412 Rice Krispy Bars
- 413 One-Layer Bar Cookies Other Than Named
- 414 Two-Layer Bar Cookies Other Than Named
- 415 Three-Layer Bar Cookies Other Than Named (layers or layer ingredients can repeat)
- 416 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

- 417 Chocolate Crinkles
- 418 Coconut Cookies
- 419 Crackles/Crinkles (any flavor except chocolate)
- 420 Filled Cookies (not sandwich or thumbprint; the filling should be fully enclosed in the cookie)
- 421 Gingersnaps
- 422 Molasses Cookies
- 423 Peanut Blossoms
- 424 Peanut Butter Balls
- 425 Peanut Butter Cookies
- 426 Shortbread, Flavored (such as almond, lemon, etc.)
- 427 Shortbread, Plain

- 428 Snickerdoodles
- 429 Snowball Cookies
- 430 Spritz Cookies
- 431 Sugar Cookies (not rolled or cut)
- 432 Thumbprint (any filling permitted)
- 433 Molded or Pressed Cookies Other Than Named

Global Cookies

- 434 Biscotti (any flavor)
- 435 Chinese Almond Cookies
- 436 German
- 437 Italian
- 438 Latin American (Mexico, Central America or South America)
- 439 Macarons (French-style)
- 440 Scandinavian
- 441 Global Cookies Other Than Named

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

- 442 Chocolate Base Cookies (chocolate-flavor dough)
- 443 Chocolate Chip Cookies, With Nuts (traditional)
- 444 Chocolate Chip Cookies, Without Nuts (traditional)
- 445 Coconut Macaroons
- 446 Dried Fruit Cookies (other than Oatmeal Raisin)
- 447 Frosted Drop Cookies (any flavor)
- 448 M&M Cookies
- 449 Meringue Drop Cookies (any flavor)
- 450 Monster Cookies
- 451 No-Bake Cookies
- 452 Oatmeal Butterscotch Cookies (with or without nuts)
- 453 Oatmeal Chocolate Chip Cookies (with or without nuts)
- 454 Oatmeal Raisin Cookies (with or without nuts)
- 455 Oatmeal Cookies (other than named)
- 456 Peanut Butter Base Cookies (peanut butter-flavor dough, other than Monster)
- 457 Potato Chip Cookies
- 458 Ranger Cookies
- 459 Sugar Cookies
- 460 White Chocolate Cookies (with or without nuts)
- 461 Drop Cookies Other Than Named (frosted or unfrosted)

Health Cookies

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

Refrigerated And Rolled Cookies

- 466 Icebox (sliced)
- 467 Rolled Gingerbread
- 468 Rolled Sugar, Frosted
- 469 Rolled Sugar, Unfrosted
- 470 Sandwich Cookies
- 471 Rolled Cookies Other Than Named (frosted or unfrosted)

Cake Mix Cookies

- 472 Bar (frosted or unfrosted)
- 473 Drop or Shaped (frosted or unfrosted)

Youth Entries

- 474 Bar Cookie (age 12 and under)
- 475 Bar Cookie (age 13-17)
- 476 Drop Cookie (age 12 and under)
- 477 Drop Cookie (age 13-17)
- 478 Rolled Cookie (age 12 and under)
- 479 Rolled Cookie (age 13-17)
- 480 Unbaked Cookie (age 12 and under)
- 481 Unbaked Cookie (age 13-17)
- 482 Cookies Other Than Named (age 12 and under)
- 483 Cookies Other Than Named (age 13-17)

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

KID SPONSORED COOKIE CHAMPIONSHIP - DIVISION 58 (Y)

Judging: Monday, August 12 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 spoonful's of dough directly onto a baking sheet.
3. Please present 8 cookies. Cookies can be entered on any type of plate to enhance presentation. Special points are awarded on the creative appearance and presentation of your entry in a way that will enhance eating first with your eyes.
4. A paragraph or story (one page or less) is required for each entry. Your story should include (1) information about your cookie and any background story you'd like to share (2) why your cookie is a winner and (3) information about you and your interest or passion in cookies and cooking (drawings are welcomed). Youngest entrants will need parents to help with writing – We welcome parental help as needed to help the children tell the story.
5. Entries will be judged on Taste/Flavor (75%), Appearance/Presentation (15%) and Written Story (10%).

CLASS

Molded Cookies

- 484 Ages 5-8
- 485 Ages 9-12
- 486 Ages 13-17

Rolled Cookies

- 487 Ages 5-8
- 488 Ages 9-12
- 489 Ages 13-17

Drop Cookies

- 490 Ages 5-8
- 491 Ages 9-12
- 492 Ages 13-17

SPREADING GIRL SCOUT CHEER - DIVISION 59 (Y)

Judging: Sunday, August 11 at Noon

Sponsored by Girl Scout Troop 537

Special Awards

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

1. This division is only open to youth ages 6-17.
2. Make any kind of cookie (bar, molded/pressed, sandwich, rolled or drop) inspired by the flavors of your favorite Girl Scout cookie. Be creative!
 - Thin Mints - Chocolate & Mint
 - Caramel deLites - Caramel, Chocolate & Coconut
 - Peanut Butter Patties - Chocolate & Peanut Butter
 - Lemonades - Shortbread & Tangy Lemon
 - Toast Yay! - Cinnamon & Sugar
 - Adventurefuls - Chocolate & Caramel
 - Peanut Butter Sandwich - Oatmeal & Peanut Butter
 - Trefoils - Classic Shortbread
 - Caramel Chocolate Chip - Toffee/Caramel & Chocolate
3. Any frosting must be homemade (include on recipe).
4. Present six cookies on a small (not dinner size) white plate.
5. State the Girl Scout cookie inspiration on your recipe sheet.
6. Entries will be judged on Taste (50%), Appearance (25%) and Association to Inspiration Cookie's Flavors (25%). Entries will be judged by members of Girl Troop 537.

CLASS

- 493 Spreading Girl Scout Cheer

TAMMIE'S NO BAKE DESSERTS - DIVISION 60 (A)

Judging: Thursday, August 8 at 9:30 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

- 494 No Bake Dessert

BEST FRUIT COBBLER, BETTIE OR BUCKLE - DIVISION 61 (A)

Judging: Sunday, August 11 at 1:00 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

495 Best Fruit Dessert

ALWAYS ROOM FOR DESSERT - DIVISION 62 (A)

Judging: Thursday, August 8 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%).

CLASS

496 Always Room for Dessert

DESSERTS FOR LOU SIPOLT - DIVISION 63 (A)

Judging: Saturday, August 10 at 1:00 p.m.

Sponsored by **Darrellyn Knight**

Special Awards

1st place - \$50

2nd place - \$25

3rd place - \$10

RULES

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

CLASS

497 Non-Chocolate Dessert

KEY LIME DESSERT CREATIONS - DIVISION 64 (A)

Judging: Saturday, August 10 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%).

CLASS

498 Key Lime Dessert

INVENTIVE RHUBARB - DIVISION 65 (A)

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

Sponsored by **Jamie Buel & Marcia Peeler**

Special Awards

1st place - \$150

2nd place - \$75

3rd place - \$50

RULES

1. Make your favorite rhubarb dessert. It can be a pie, tart, 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%).

CLASS

499 Inventive Rhubarb

SUNDAY NIGHT FOODS BAKING CHAMPIONSHIP - DIVISION 66 (A)

Judging: Friday, August 9 at 2:00 p.m.

Sponsored by **Sunday Night Foods**

Special Awards

1st place - \$250

2nd place - \$125

3rd place - \$75

Each entrant will receive a jar of Sunday Night Dessert Sauce.

RULES

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

CLASS

500 1 Sauce, 1000 Ideas

STRAWBERRY-RHUBARB DESSERT - DIVISION 67 (AY)

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

Sponsored by **Kephart Family**

Special Awards

1st place - \$25

2nd place - \$15

3rd place - \$10

RULES

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

CLASS

501 Strawberry-Rhubarb Dessert

HOMEMADE ICE CREAM "FREEZE-OFF" CHAMPIONSHIP - DIVISION 68 (AY)

Judging: Friday, August 16 at 2:30 p.m. (churning may begin 3 hours before contest begins)

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 Ribbon Rosette and Custom Iowa State Fair Blue Ribbon Winner Mug

2nd place overall - \$60, Iowa's Best Ice Cream Championship Blue Ribbon Rosette and Custom Iowa State Fair Blue Ribbon Winner Mug

3rd place overall - \$40, Iowa's Best Ice Cream Championship Blue Ribbon Rosette and Custom Iowa State Fair Blue Ribbon Winner Mug

1st place in each class - Blue Ribbon Rosette and Custom Iowa State Fair Blue Ribbon Winner Mug

2nd place in each class - Blue Ribbon Rosette and Custom Iowa State Fair Blue Ribbon Winner Mug

3rd place in each class - Blue Ribbon Rosette and Custom Iowa State Fair Blue Ribbon Winner Mug

Sponsor's Personal Choice Ice Cream Award - \$50

RULES

1. This division is open to adults and youth ages 10-17. Youth - please list age on recipe sheet.
2. In addition to submitting entry form/fees by July 1, you must contact Pat Berry (515-480-5662 or pberrystfair2019@yahoo.com) to enroll. This contest size is limited. **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.

Appearance: Does the appearance of the ice cream look inviting and reflect the flavor. In the Topping Class, does the topping pair well with the ice cream without distracting from the ice cream but instead enhances. Creativity is welcomed.

Written Story: A written story must be included and share: (1) your motivation for entering this Ice Cream "Freeze-Off", (2) highlights of your ice cream/paired toppings, (3) what makes this a prize-winning entry. Please give your ice cream a name that will capture attention and convey the essence of your ice cream.

CLASS

502 Vanilla Ice Cream (with or without mix-ins)

503 Chocolate Ice Cream (with or without mix-ins)

- 504 Fruit Ice Cream (with or without mix-ins)
 505 Other Ice Cream (Neapolitan, Coffee, etc.; with or without mix-ins)
 506 Topping for Ice Cream - Pairings for above classes

OUR IOWA CHURCH COOKBOOK FAVORITES - DIVISION 69 (A)

Judging: Saturday, August 10 at Noon

Sponsored by **Our Iowa Magazine**

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

Special Awards

- 1st place - \$400 to the Kitchen Fund of the Iowa Church from whose cookbook the recipe is taken.
 2nd place - \$200 to the Kitchen Fund of the Iowa Church from whose cookbook the recipe is taken.
 3rd place - \$100 to the Kitchen Fund of the Iowa Church from whose cookbook the recipe is taken.
 The contestants preparing the top three recipes will each receive a complimentary 1-year subscription to *Our Iowa*.
 All contestants (including non-winners) will be eligible to be featured in *Our Iowa*.

RULES

1. Prepare a sweet baked good using yeasted dough - anything from Grandma's best buns to a colorful birthday babka - 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.
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

- 507 Dough-lightful Sweets

ANYTHING GOES, EVERYTHING GOES IN THE KITCHEN - DIVISION 70 (A)

Judging: Sunday, August 11 at 2:30 p.m.

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

Special Awards

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

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

RULES

1. Showcase a favorite recipe that displays your unique talents in the kitchen.
2. Present a recipe that meets your definition of Anything Goes - Everything Goes and used only in this competition.
3. In few sentences, tell us about the inspiration for the title of your recipe to be used in the case of a tie.
4. Entries will be judged on Taste (50%), Creativity (25%) and Presentation (25%).

CLASS

- 508 Anything Goes, Everything Goes

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

Judging: Thursday, August 15 at 9:30 a.m. (classes 509-522) & 11:00 a.m. (classes 523-535)

Sponsored by **Casey's**

Special Awards

- 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 six cookies on a small, white plate.
4. Participant ribbons will be awarded to each entrant.
5. Entrants are ineligible to win Sweepstakes or Reserve Sweepstakes if they have won either of these awards in 2023.
6. Entries will be judged on Taste (30%), Texture (30%), Appearance (20%) and Creativity (20%)

CLASS

Candy & Snacks

- 509 Candy Coated Pretzels
 510 Fudge
 511 Peanut Clusters
 512 Puppy Chow
 513 Snack Mix

Cookies & Bars

- 514 Cereal Cookies
 515 Chocolate Cookies (frosted or unfrosted)
 516 Chocolate Brownies
 517 Chocolate Chip Cookies, With Nuts
 518 Chocolate Chip Cookies, Without Nuts

- 519 Gluten Free Cookies
- 520 M&M Cookies
- 521 Oatmeal Cookies
- 522 Peanut Butter Cookies
- 523 Rice Krispie Bars
- 524 Snickerdoodle Cookies
- 525 Sugar Cookies
- 526 Unbaked Cookies or Bars
- 527 Bars Other Than Named
- 528 Cookies Other Than Named

Quick Breads

- 529 Banana Bread (without nuts)
- 530 Pumpkin Bread (with or without added fruit or nuts)
- 531 Other Quick Bread Loaf

Other

- 532 Cake (two layer, frosted)
 - 533 Creations with Cake Mixes
 - 534 Cupcakes (frosted, six on a plate)
 - 535 Any Entry Other Than Named
- Sweepstakes and Reserve Sweepstakes

CASEY'S INTERMEDIATE FAVORITE CREATIONS - DIVISION 72 (Y)

Judging: Thursday, August 15 at 1:00 p.m.(classes 536-549) & 2:30 p.m. (classes 550-563)

Sponsored by **Casey's**

Special Awards

- 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 six cookies on a small, white plate.
4. Participant ribbons will be awarded to each exhibitor.
5. Entrants are ineligible to win Sweepstakes or Reserve Sweepstakes if they have won either of these awards in 2023.
6. Entries will be judged on Taste (30%), Texture (30%), Appearance (20%) and Creativity (20%).

CLASS

Candy & Snacks

- 536 Appetizers
- 537 Fresh Salsa
- 538 Fudge (with or without nuts)
- 539 Party Mix

Cookies & Bars

- 540 Chocolate Brownies
- 541 Chocolate Chip Cookies, With Nuts
- 542 Chocolate Chip Cookies, Without Nuts
- 543 Chocolate Chip Oatmeal Cookies
- 544 Molasses Cookies
- 545 Monster Cookies
- 546 My Mom or Dad's Favorite Cookie
- 547 Oatmeal Cookie with Dried Fruit
- 548 Peanut Butter Cookies
- 549 Sandwich Cookies
- 550 Snickerdoodle Cookies
- 551 Sugar Cookies
- 552 Unbaked Cookies or Bars
- 553 Cookies Other Than Named

Quick Breads

- 554 Banana Bread (without nuts)
- 555 Banana Nut Bread
- 556 Corn Bread
- 557 Pumpkin Bread (with or without added fruit or nuts)
- 558 Other Quick Bread Loaf

Other

- 559 Cake (two layer, frosted)
 - 560 Cake Balls
 - 561 Gluten Free Dessert
 - 562 Two Crust Fruit Pie
 - 563 Any Entry Other Than Named
- Sweepstakes and Reserve Sweepstakes

KIDS CHEF BAKING CHAMPIONSHIP: LEVEL 1 - DIVISION 73 (Y)

Judging: Thursday, August 8 at 2:30 p.m.

Sponsored by **Phil Dicks**

Special Awards

1st place overall - \$100, Championship "Olympic-style" Medallion, Blue Ribbon Rosette and Toque-Style Chef Cap

2nd place overall - \$60, Championship "Olympic-style" Medallion, Blue Ribbon Rosette and Toque-Style Chef Cap

3rd place overall - \$40, Championship "Olympic-style" Medallion, Blue Ribbon Rosette and Toque-Style Chef Cap

1st place in each class - Championship Blue Ribbon Rosette and Toque-Style Chef Cap

2nd place in each class - Championship Blue Ribbon Rosette and Toque-Style Chef Cap

3rd place in each class - Championship Blue Ribbon Rosette and Toque-Style Chef Cap

Each entrant will receive a Blue Ribbon Rosette and Giant Slide ticket.

RULES

1. This division is only open to youth ages 6-17. Please list age on recipe sheet.
2. **NEW for 2024** - This is the entry Level 1 contest. Eight Winners from this Level 1 contest will be selected and invited by the sponsor and judges to advance to the Level 2 Kids Chef Iowa Baking Championship later in the Fair – See complete information about this Level 2 Championship in the next division.
3. 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.
4. Please submit entries with enough sampling for up to 6 judges.
5. 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. Have Fun! Chef coats and hats – if you have one - are welcomed! Bring your family and friends.
6. 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.
7. Entries will be judged on Taste/Flavor (75%), Appearance/Presentation (15%) and Written Story (10%).

CLASS

564 Ages 6-8

565 Ages 9-12

566 Ages 13-17

KIDS CHEF BAKING CHAMPIONSHIP: LEVEL 2 - DIVISION 74 (Y)

Judging: Saturday, August 17 at 1:00 p.m.

Sponsored by **Phil Dicks**

Special Awards

1st place overall - \$150, Championship "Olympic-style" Medallion, Blue Ribbon Rosette and Toque-Style Chef Cap

2nd place overall - \$60, Championship "Olympic-style" Medallion, Blue Ribbon Rosette and Toque-Style Chef Cap

3rd place overall - \$40, Championship "Olympic-style" Medallion, Blue Ribbon Rosette and Toque-Style Chef Cap

All other entries will receive a Championship "Olympic-style" Medallion, Blue Ribbon Rosette with Toque-Style Chef Cap.

Each entrant will receive a Giant Slide ticket.

RULES

1. This division is only open to kid entrants selected and invited from the Kids Chef Baking Championship: Level 1. You must first enter **Level 1** to be considered and invited for this **Level 2** Contest.
2. Our goal is to identify Iowa's very best Young Kid Chefs and to test their culinary skills and creativity.
3. Kid Chefs will be asked to commit in advance to attend this Level 2 contest. Each entrant will receive 2 free tickets for the Fair on the day of this contest. Entrants are encouraged to invite friends and family to attend this contest and to encourage their Young Chef when awards are handed out. Every entrant will receive an award in this contest – all are winners! After winners are announced, each entrant will be given an optional 2 minutes to share about their entry with those in attendance. Come ready to cheer them with signs and banners.
4. All Selected Young Chefs will be preparing in advance a simple baked item from the recipe that will be given to all selected and invited entrants. All Entrants will be preparing the same food item following the recipe. However, each Young Chef will then have the freedom to demonstrate their creativity by upgrading or enhancing the simple baked item. It must utilize the simple baked item from the recipe in a prominent way. Add ingredients, change its shape or form, demonstrate your creative side into a presentation that will wow the judges.
5. Please submit entries with enough sampling for up to 6 judges.
6. Ages should not be listed on the recipe cards for this division.
7. A short written story must be included. The written story should include: (1) What you did to enhance your recipe and presentation.? (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. Have Fun! Chef coats and hats – if you have one - are welcomed! Bring your family and friends.
8. Entries will be judged on Taste/Flavor (75%), Appearance/Presentation/Creativity (20%) and Written Story (5%).

CLASS

567 Junior Chef Level 2

APPLE-SOLUTELY DELICIOUS - DIVISION 75 (A)

Judging: Monday, August 12 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 dish 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

568 Apple Dish

MAYTAG DAIRY FARMS FAVORITE BLUE CHEESE RECIPE - DIVISION 76 (A)

Judging: Saturday, August 17 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 coupon for 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

569 Home Chef

PROFESSIONAL CHEFS USING MAYTAG DAIRY FARMS BLUE CHEESE - DIVISION 77 (A)

Judging: Saturday, August 17 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 coupon for 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

570 Professional Chef

CULINARY COFFEE CREATIONS - DIVISION 78 (A)

Judging: Friday, August 9 at 9:30 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 of purchase is required (coupon).
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

571 Culinary Coffee Creations

EGG-CEPTIONAL EGGS COOKING CONTEST - DIVISION 79 (A)

Judging: Tuesday, August 13 at 2:00 p.m.
Sponsored by **Iowa Egg Council**

Special Awards

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

Each entrant will receive a gift bag with kitchen items.

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

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

CREATIVE COOKING WITH FRESH HERBS - DIVISION 80 (A)

Judging: Saturday, August 10 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

576 Appetizer

577 Bread

578 Dessert

COOKING WITH COOKIES' SAUCES & SEASONINGS - DIVISION 81 (A)

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

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

Special Awards

1st place - \$75

2nd place - \$50

3rd place - \$25

Each entrant will receive a variety of Cookies' products.

RULES

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

CLASS

579 A Cookies' Creation

COOKING WITH WINE! 82 (A)

Judging: Thursday, August 8 at 3:00 p.m.

Sponsored by **Winefest Des Moines**

Special Awards

1st place - \$250 plus four tickets to the 2024 Grand Tasting in September

2nd place - \$150 plus two tickets to the 2024 Grand Tasting on Sept. 21

3rd place - \$50 plus two tickets to the 2024 Grand Tasting on Sept. 21

RULES

1. **This division is only open to adults age 21 and over.**
2. Dish must feature wine as one of the main ingredients. Whether in a sauce, marinade or as a cooking liquid - the use of wine should enhance the profile of the dish.
3. Participants who demonstrate knowledge of the chosen wine, including its characteristics and origins, may receive bonus points during the judging process.
4. Entries will be judged on Taste / Balance of Flavors (40%), Integration of Wine / Texture (30%), Creativity (20%) and Presentation (10%).

CLASS

580 Cooking with Wine

IT'S A WRAP WITH AZTECA TORTILLAS - DIVISION 83 (A)

Judging: Thursday, August 15 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

581 Wrap it With Style

9x13 VERSATILITY - DIVISION 84 (AY)

Judging: Saturday, August 10 at 3:00 p.m.

Sponsored by **Darrellyn Knight**

Special Awards

1st place - \$50

2nd place - \$25

3rd place - \$10

RULES

1. This division is open to 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 six servings on a plate.

4. Entries will be judged on Taste (80%) and Presentation (20%).

CLASS

582 9x13 Versatility

IOWA ORCHARDS CREATIONS - DIVISION 85 (AY)

Judging: Friday, August 9 at Noon

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, 2024.

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

583 Fruit Dessert (adults)

584 Fruit Pie (adults)

585 Fruit Dessert (kids)

GETTING LEAN ON KETO - DIVISION 86 (AY)

Judging: Thursday, August 15 at 12:30 p.m.

Sponsored by **Pampered Chef - Holly Houg, consultant for 24 years**

Special Awards

1st place - Pampered Chef products (\$40 value)

2nd place - Pampered Chef products (\$30 value)

3rd place - Pampered Chef products (\$20 value)

Honorable Mention - Pampered Chef products (\$10 value)

RULES

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

CLASS

586 Appetizer, Side Dish or Main Dish

FARMERS BEST POPCORN CREATIONS - DIVISION 87 (AY)

Judging: Saturday, August 10 at 3:00 p.m.

Sponsored by **Farmers Best Popcorn**

Special Awards

1st place - \$75 and popcorn of choice

2nd place - \$50 and popcorn of choice

3rd place - \$25 and popcorn of choice

Each entrant will receive a bag of popcorn.

RULES

1. This division is open to adults and youth.
2. Farmers Best Popcorn must be used to make the creation. Proof of purchase is required.
3. Please include enough creation to be served to five judges.
4. Entries will be judged on Taste (50%), Appearance (25%) and Creativity (25%).

CLASS

587 Popcorn Creations

GINGERBREAD HOUSE - DIVISION 88 (A)

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

Sponsored by **Family of Sharon Higgins**

Special Awards

1st place - \$100 and the book "Baking Blue Ribbons" by Kay Fenton Smith & Carol McGarvey

2nd place - \$50

3rd place - \$25

Each entrant will receive coupon(s) for cake decorating/baking supplies.

RULES

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

CLASS

588 Amateur/Non-Professional

GINGERBREAD HISTORIC GRAIN ELEVATOR - DIVISION 89 (A)

Judging: Friday, August 9 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

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

589 Historic Grain Elevator

TASTE OF HONEY CHALLENGE - DIVISION 90 (AY)

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

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

591 Desserts (adult)

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

593 Youth Entries (17 and under)

FOODS MADE WITH HONEY - DIVISION 91 (AY)

Judging: Friday, August 16 at 10:00 a.m.

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

Special Awards

Queen Bee's Choice (1st place overall adult) - \$50

Princess Bee's Choice (1st place overall youth) - \$25

1st place overall in each adult subdivision - \$10

1st place in each youth class - \$10

Each entrant will receive a gift certificate for an 8 ounce honey bear.

RULES

1. This division is open to adults and youth. Youth - 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)

594 Honey Dinner Rolls (6)

595 Honey Cinnamon Bread

596 Honey Oatmeal Bread

597 Honey Raisin Bread

598 Honey Wheat Bread

599 Honey White Bread

Quick Breads (Adults)

600 Honey Banana Bread (with or without nuts)

601 Honey Cranberry Orange Bread (with or without nuts)

602 Honey Dried Fruit Bread (fresh or dried)

603 Honey Pumpkin Bread (with or without nuts)

604 Any Other Honey Quick Bread

605 Honey Biscuits (6)

IOWA STATE FAIR * AUGUST 8-18, 2024 * FOOD

- 606 Honey Corn Bread (use 8x8 or 9x9 pan)
- 607 Honey Fruit Muffins (dried or fresh fruit, 6 on a white plate)
- 608 Honey Nut Muffins (6 on a white plate)
- 609 Honey Scones

Honey Creations (Adults)

- 610 Honey Bars
- 611 Honey Butter
- 612 Honey Cakes
- 613 Honey Chocolate Chip Cookies (6)
- 614 Honey Cookies (6)
- 615 Honey Pies
- 616 Honey Dessert Other Than Named
- 617 Honey Dips
- 618 Honey Granola
- 619 Honey Salad Dressings

Youth Entries

- 620 Yeast Breads and Rolls
- 621 Quick Breads
- 622 Honey Creations

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

FOOD BANK OF IOWA CHOPPED - DIVISION 92 (A)

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

Sponsored by **Nationwide Insurance**

Special Awards

- 1st place - \$1,200
- 2nd place - \$700
- 3rd place - \$500

RULES

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

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

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

- 623 Hot Dish Edition

JOHN MCCOY'S POTLUCK PLEASERS - DIVISION 93 (A)

Judging: Sunday, August 11 at 1:30 p.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 KJJY Radio Host John McCoy.

2. Entries will be judged on Taste (50%) and Appearance (50%).

CLASS

624 Potluck Pleasers

BEST FIVE DOLLAR LUNCH - DIVISION 94 (A)

Judging: Monday, August 12 at 2:00 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 8:30-9:30 a.m. Must be completed by 9:30 a.m. and plugged in. Please give detailed instructions on recipe. Bring with exhibit all items (ie buns etc if needed) for entry. We will not add extra ingredients to crock pot for exhibit. Please allow yourself time for traffic to be on time. An area will be provided for your assembly. Judging will begin at 2:00 p.m.
4. Entries will be judged on Taste (25%), Budget (25%), Creativity (25%) and Appearance (25%).

CLASS

625 Crock Pot Lunch

PASTA OR PIZZA - ANYTHING GOES - DIVISION 95 (AY)

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

Sponsored by **Phil Dicks and Rick Valentine - Valentine Foods & Sauced Up Restaurants** (Indianola, IA)

"Explore All Things Saucy and Savory in Pastas" (www.saucedup.com)

Special Awards

1st place overall - \$150, Iowa's Best Blue Ribbon Rosette and a Silicone Handled - Carbon Steel Pizza Pan with Non-Stick Coating

2nd place overall - \$60, Iowa's Best Blue Ribbon Rosette and a Silicone Handled - Carbon Steel Pizza Pan with Non-Stick Coating

3rd place overall - \$40, Iowa's Best Blue Ribbon Rosette and a Silicone Handled - Carbon Steel Pizza Pan with Non-Stick Coating

1st place in each class - Blue Ribbon Rosette

Each entrant will receive a mini spatula.

RULES

1. This division is open to adults and youth.
2. Division is open to all 'pizzaiolos' (non-professional pizza makers) & 'pastificolos' (non-professional pasta makers) to take part in our newest "Pizza vs Pasta" competition. It's a competition within a competition!
3. Submit entries with enough sampling for up to 6 judges.
4. Submit your recipes detailing ingredients and preparation steps. Recipes and other written submissions are to be printed on single sided, 8-1/2 x 11 sheet of paper. More than one sheet may be used. Number all pages and place your exhibitor number, division and class (no names) in the upper right-hand corner of each page. Youth entrants - include your age.
5. Special Pizza Rule: (Regular Pizza or Dessert Pizza will be welcomed in this class.) Pizzas should be traditional round pizzas ranging in size from 12"-18". However, we will allow squared pizzas as required for preparation of your recipe. Commercially made mixes or frozen pizza dough is not permitted. Pizza judging will be taking into consideration your dough recipe and preparation.
6. Special Pasta Rule: (Regular Pasta or Dessert Pasta will be welcomed in this class.) Pre-packaged pasta noodles will be permitted. Please designate the types of noodles and the source manufacturer. If using home-made noodles, please highlight that on your entry recipe.
7. A written story must be included. Include in the story (1) your motivation for entering this pizza/pasta, (2) highlights of pizza/pasta ingredients, sauces, or themes, (4) what makes this a prize winning entry.
8. Refrigeration and heating options will be available. Judges will be taking into consideration the fact that some products will cool between submission of your entry and the actual judging which can result in some changes in appearance or consistency. These changes are unavoidable and will not be negatively factored into the final scoring.
9. Entries will be judged on three criteria: Taste/Flavor (70%), Appearance/Presentation (20%) and your Written Story (10%). Judging will be focused highlighted taste and flavor which will leave the judges wanting more of your entry. Judges will also be paying special attention to the way that your entry is presented and to its appearance.

CLASS

626 Pizza (Traditional or Dessert)

627 Pasta (Traditional or Dessert)

MY FAVORITE SACK LUNCH - DIVISION 96 (Y)

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

Sponsored by **Vance Family**

Special Awards

1st place - \$25, a school lunch box and a trophy

2nd place - \$15, a school lunch box and a trophy

3rd place - \$10, a school lunch box and a trophy

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%).

CLASS

628 My Favorite School Sack Lunch

BREWER FAMILY BEEF & PORK CASSEROLES - DIVISION 97 (A)

Judging: Friday, August 16 at 10:00 a.m.

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

Special Awards

1st place overall - Meat Bundle (\$250 value)

1st place in each class - Meat Bundle (\$100 value)

2nd place in each class - Meat Bundle (\$50 value)

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%).

CLASS

629 Breakfast Casserole

630 Classic Casserole

631 Unique Casserole

IOWA STEAK & POTATOES - DIVISION 98 (A)

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

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

Special Awards

1st place - \$200 and a gift certificate for a large Summer Griller Bundle at West Forty Market

2nd place - \$100 and a gift certificate for a medium Summer Griller Bundle at West Forty Market

3rd place - \$50 and a gift certificate for a small Summer Griller Bundle at West Forty Market

Each entrant will receive a coupon for their next visit to West Forty Market.

RULES

1. Bring us your best version of the staple Iowa meal: steak and potatoes.
2. Your entry can be a combination of any steak cut and any potato, be creative. Grilled T-Bone and a loaded baked potato, Shepherds pie with ground steak and mashed potatoes piped on top, steak and potato chowder, breakfast burrito with steak and hashbrown filling, the possibilities are endless.
3. Proof of purchase from West Forty Market is required for the steak portion of the recipe. Please list cut used.
4. Also list specific variety of potato used. No limit on number of other ingredients.
5. Presentation counts, as does taste and creativity.
6. Please present enough for four judges to taste.
7. Entries will be judged on Taste (60%), Creativity/Best Use of Product (20%) and Presentation (20%)

CLASS

632 Steak & Potato Dish

ULRICH PELLA BOLOGNA MAIN DISH CASSEROLE - DIVISION 99 (A)

Judging: Tuesday, August 13 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 hat or tee and in-store credit.

RULES

1. Use Ulrich's Pella Bologna in a main dish casserole. Proof of purchase is required.
2. Create a dish that anyone would love to try at your next potluck or family gathering.
3. Entries will be judged on Taste (50%), Ability to Replicate (30%) and Uniqueness/Creativity (20%).

CLASS

633 Pella Bologna Main Dish Casserole

CINNAMON RIDGE FARMS AMAZING RIBS - DIVISION 100 (A)

Judging: Thursday, August 8 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

634 Beef Ribs Creation

635 Pork Ribs Creation

SLABULOUS SLABS - DIVISION 101 (A)

Judging: Sunday, August 11 at 9:30 a.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. Present enough for six servings.
3. Any sauce can be used - store bought, homemade or none.
4. Entries will be judged on Flavor (50%), Texture (30%) and Appearance (20%), .

CLASS

636 St. Louis Ribs

PURNELL OLD FOLKS' SAUSAGE COOK OFF - DIVISION 102 (A)

Judging: Friday, August 16 at Noon

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

637 Appetizer
638 Breakfast
639 Casserole

SEAFOOD PREPARED IN THE HEARTLAND - DIVISION 103 (A)

Judging: Thursday, August 15 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

640 Fish or Seafood Appetizer
641 Fish or Seafood Soup

WILD GAME CONTEST - DIVISION 104 (A)

Judging: Tuesday, August 13 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

642 Wild Game Entrée

WHO HAS THE BEST JERKY? - DIVISION 105 (AY)

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

Sponsored by **Pampered Chef - Holly Houg, consultant for 24 years**

Special Awards

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

RULES

1. This division is open to adults and youth.
2. Create a tender and delicious jerky made with any type of meat. Don't make it too sweet.

3. The recipe must be typed on an 8 1/2 x 11 sheet of paper. Include two copies - one is for the judges and one is for the sponsor.

4. Entries will be judged on Taste (85%) and Presentation (15%)

CLASS

643 Best Jerky

ULTIMATE "BUILD IT" BURGER CHALLENGE - DIVISION 106 (AY)

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

Sponsored by **Phil Dicks - Grand Champion of "World's Best Steak Contest"**

Are you ready to take the challenge of creating the ultimate Burger masterpiece?

You have the opportunity to design a burger like no other. So put on your back-yard chefs hat, and let's dive into the world of burger innovation!

Special Awards

1st place overall - \$250, Iowa's Best Blue Ribbon Rosette and Burger Master Apron

2nd place overall - \$100, Iowa's Best Blue Ribbon Rosette and Burger Master Apron

3rd place overall - \$ 50, Iowa's Best Blue Ribbon Rosette and Burger Master Apron

1st, 2nd and 3rd place in each class - Iowa's Best Blue Ribbon Rosette and Certificate

Each entrant receives a mini burger magnet for the fridge.

RULES

1. This division is open to adults and youth ages 10-17. Youth - list age on your recipe sheet.
2. All burgers must be composed of "patty/patties" formed from ground meats or ground alternative foods (beef, pork, lamb, chicken, turkey, wild or exotic meats, fish, seafood or vegan plant-based meats or vegetarian patties).
3. The burger "patty" can be made from a combination of "meats." If you chose to use combinations of "meats", please list the collection of ingredients and percentages or weights of portions used. If using a true meat product, we invite the grade designation of fat-to-lean such as 80/20 and identifying the primal cut of meat used. Identify everything in the patty including amounts of salt, pepper and spices, etc.
4. All Plant-based patties must be made from scratch and not store bought. Please list ingredients and if possible weights or approximate percentages of ingredients.
5. Class designation reflects the major meat category in your burger.
6. Burgers can be prepared in any cooking means including open grilling, cooked on stone, smoked, smashed, etc – please list the manner of preparation.
7. The patty is to be served on buns (home-made, commercially purchased, other bread products, or alternative wrappings). If buns are home-made - attach the ingredients and recipe. Provide instructions as to the preparation and toasting of a bun or other steps taken to enhance the flavor.
8. Burgers may include any combination of condiments, toppings, ingredients or sauces. Identify everything in the patty including amounts of salt, pepper and spices, etc. From traditional options like thick-sliced bacon and melted cheese to chicken nuggets, Nutella, caviar, caramelized onions, homemade mustard aolie, on a toasted brioche Hawaiian bun. Unconventional toppings are welcomed. We encourage originality and customization.
9. You must submit enough for 6 judging samples. Each burger you present will be cut in half for tasting by judges. You can add extra patties.
10. Scoring includes the presentation of your burger. Themed plates and presentations are welcomed. Every component of the burger must be placed inside the bun or served open-faced on the bun. Plating of your exhibit (presentation) is open to your imagination.
11. The recipe sheet will include: (1) A name for your burger – be creative. Include a statement about how the name of your burger reflects your overall theme. Share the highlights of your creation to help the judges focus in on what is so special about your burger. What makes this the best burger ever. Write about your "Patty" including information on meat, what primal cuts were used, fat-to-lean grade and details on combinations of meats and added ingredients. Why did you chose this meat or combination? (2) List of all the layers of your burger and information on why you used it and what it brings to the overall taste of your burger. (3) Begin with the bun and move through the layers of condiments and toppings. If commercially purchased, share why you selected it. If the bun is home-made, share the ingredients and recipe. (4) List all condiments, sauces, etc. Why did you chose them? If home-made, share the ingredients and recipe.
12. Entries will be judged on Taste of Burger and Condiments Used (50%), Execution - did it come together (20%), Appearance/Presentation (20%) and Overall (10%).

CLASS

644 Beef

645 Pork

646 Chicken/Turkey

647 Fish/Seafood

648 Vegan Plant-based Meats or Vegetarian

BACON ANYTHING GOES - DIVISION 107 (AY)

Judging: Friday, August 9 at 2:00 p.m.

Sponsored by **Rick Valentine - Valentine Foods & Sauced Up Restaurants** (Indianola, IA)

"Explore All Things Saucy and Savory in Pastas" (www.saucedup.com)

Special Awards

1st place - \$150

2nd place - \$75

3rd place - \$50

RULES

1. This division is open to adults and youth ages 11-17. Youth - list age on recipe sheet.
2. We are looking for a new twist on bacon entries. Have fun and let your creativity run wild! We mean anything goes! It can be an appetizer, main dish or side dish, a bacon dessert or snack or a charcuterie board with paired bacon items (Limit to 3 items). You can use any bacon (or combinations of bacons - with any type of smoked flavor) you can re-smoke a bacon with your favorite wood combinations or try your hand at curing your own. Wrap it around to enhance other meats, crumble it, candy it, ice cream it, cinnamon roll it, pie it, cheese it...anything goes!
3. In addition to your required entry and recipe cards, attach a standard 8 ½ x 11 written story (one page or less) to tell us (1) what is so outstanding or awesome about your Bacon entry? (2) Celebrate your creativity – what "something" did you do that sets your entry apart from all the rest. (3) Give your entry a "cool" new name – Name it in a fun way that highlights your entry.
4. Presentation points can make your entry a winner – remember you eat first with your eyes so make it look inviting and appealing.

5. Entries will be judged on Taste/Flavor (50%), Originality/Creativity (20%), Presentation (20%) and Your Story (10%).

CLASS

649 Anything Bacon

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

Judging: Sunday, August 18 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

650 Mystery Sack - Adult

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

Judging: Sunday, August 18 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

651 Mystery Sack - Youth

MRS. BONSER'S NOODLES CREATIONS - DIVISION 110 (A)

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

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

Special Awards

1st place - \$100 gift card

2nd place - \$50 gift card

3rd place - \$25 gift card

RULES

1. Create an entry using Mrs. Bonser's Noodles as a key ingredient. Proof of purchase is required.
2. Entries will be judged on Taste (100%).

CLASS

652 Mrs. Bonser's Creations

USE YOUR NOODLE - DIVISION 111 (A)

Judging: Saturday, August 10 at 1:00 p.m.

Sponsored by **Dennis Hartstack Family**

Special Awards

1st place - \$100

2nd place - \$60

3rd place - \$40

RULES

1. Prepare a noodle or pasta main dish using any kind of store bought or homemade pasta or noodle.
2. Your entry must include a protein.
3. Entries will be judged on Taste (70%) and Presentation (30%).

CLASS

653 Main Dish

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

Judging: Friday, August 16 at 1:00 p.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

654 Mrs. Bonser's Beef & Noodles Creations

WINNER WINNER CHICKEN NOODLE DINNER - DIVISION 113 (A)

Judging: Friday, August 9 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. Only traditional chicken and noodles will be accepted. No soups.
4. Include an additional 8 ½ x 11 sheet with your story about why this dish is special to you.
5. Entries will be judged on Taste (50%), Story (25%) and Appearance (25%).

CLASS

655 Chicken Noodle Dinner

RANA PASTA CREATIONS - DIVISION 114 (A)

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

Sponsored by **Rana Pasta**

Special Awards

1st place - \$300 grocery gift card

2nd place - \$200 grocery gift card

3rd place - \$100 grocery gift card

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

Each entrant will receive a free product coupon.

RULES

1. Must use Rana product as main component - filled pasta, flat noodle or gnocchi or sauce. Proof of purchase is required.
2. Entries will be judged on Taste (50%), Appearance (25%) and Creativity (25%).

CLASS

656 Rana Pasta Creation

BEST ITALIAN LASAGNA - DIVISION 115 (A)

Judging: Monday, August 12 at Noon

Sponsored by **Barton Trio**

Special Awards

1st place - \$225

2nd place - \$50

3rd place - \$25

RULES

1. Present a freshly baked lasagna just as you would at a family gathering or potluck.
2. Your lasagna must contain meat and be layered with noodles and cheese.
3. You must use at least one of the following in your lasagna: onions, basil, parsley, garlic and/or spices.
4. Mozzarella must be one of the cheeses.
5. You must draw a diagram of your prepared lasagna and include with your recipe. Explain and diagram your layers of your Lasagna Creation.
6. Recipe must specify sauces used. If from scratch, indicate ingredients and quantity in recipe.
7. Entries will be judged on Taste (90%) and Presentation (10%).

CLASS

657 Lasagna Creation

MAC & CHEESE CREATIONS - DIVISION 116 (AY)

Judging: Saturday, August 10 at Noon

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 mac & cheese creation.
3. May be presented in manner to serve and/or eat.
4. No more than six ingredients.
5. Entries will be judged on Taste (50%), Appearance (25%) and Creativity (25%).

CLASS

658 Mac & Cheese Creations

LET'S HAVE TEA - DIVISION 117 (A)

Judging: Thursday, August 8 at 1:00 p.m.
Sponsored by **Des Moines Women's Club**

Special Awards

1st place overall - \$150
2nd place overall - \$100
Each entrant will receive a Des Moines Women's Club pen.

RULES

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

CLASS

659 Tea Cookie
660 Tea Sandwich

OUR FRONT PORCH BOOKS FAVORITE IOWA FOODS - DIVISION 118 (A)

Judging: Sunday, August 11 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

661 Favorite Iowa Food

WORLD'S TALLEST LEPRECHAUN ST. PATRICK'S DAY TREATS - DIVISION 119 (A)

Judging: Sunday, August 11 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

662 St. Patrick's Day Desserts

BIG & TONY'S CHEAP EATING - DIVISION 120 (A)

Judging: Sunday, August 11 at Noon
Sponsored by **Darrellyn Knight and Rob Campos**

Special Awards

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

RULES

1. Impress Big John and Tony Conrad of KJJY and the podcast *Big & Tony's Cheap Eating Kitchen* with an easy economical dish. It can be a main dish, side dish or dessert.
2. Entries will be judged on Taste (50%), Presentation (30%) and Frugality (20%).

CLASS

663 Cheap Eating

SWEET TREATS - DIVISION 121 (A)

Judging: Wednesday, August 14 at Noon
Sponsored by **Matt Phoenix**

Special Awards

1st place - \$75
2nd place - \$50
3rd place - \$7.50

RULES

1. Create an ethnic sweet treat for Matt's birthday.
2. Recipe must include country of origin.
3. Entries will be judged on Matt's favorite.

CLASS

664 Ethnic Cooking

FAVORITE BOOK DESSERTS - DIVISION 122 (Y)

Judging: Wednesday, August 14 at 3:30 p.m.

Sponsored by **Our Front Porch Books**

Special Awards

1st place - \$25 Amazon gift card

2nd place - \$15 Amazon gift card

3rd place - \$10 Amazon gift card

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

RULES

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

CLASS

665 Favorite Book Desserts

OUR FAMILY RECIPE BOOK - DIVISION 123 (A)

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

RULES

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

CLASS

666 Family Recipe Book

SUNDAY DINNER AT MOM'S (GRANDMA'S) - DIVISION 124 (AY)

Judging: Sunday, August 11 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 five judges.
4. Entries will be judged on Taste (45%), Story (40%) and Appearance/Presentation (15%).

CLASS

667 Main Dish (Pork or Chicken)

668 Dessert

669 Fruit Side Dish (no Jello)

670 Pasta Side Dish

671 Vegetable Side Dish

672 Snack (youth only, ages 6-17)

PIES FROM THE HEARTLAND - DIVISION 125 (A)

Judging: Monday, August 12 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

- 673 Berry Cream
- 674 Butterscotch
- 675 Chocolate Cream
- 676 Coconut Cream
- 677 Custard (traditional)
- 678 Key Lime
- 679 Lemon Meringue
- 680 Oatmeal Pecan
- 681 Peanut Butter
- 682 Pecan - Chocolate
- 683 Pecan - Traditional (no coconut)
- 684 Pumpkin (one crust)
- 685 Rhubarb Custard
- 686 Sour Cream Raisin
- 687 Sweet Potato Pie
- 688 One Crust Cream Other Than Named

Fruit Pies

- 689 Apple (specify variety of apple in recipe)
- 690 Apple Crumb
- 691 Blueberry
- 692 Cherry-Raspberry
- 693 Lattice Top Cherry
- 694 Two Crust Cherry
- 695 Gooseberry
- 696 Peach
- 697 Peach-Red Raspberry
- 698 Black Raspberry
- 699 Red Raspberry
- 700 Raspberry (2 or more)
- 701 Rhubarb
- 702 Strawberry-Rhubarb
- 703 Strawberry (one crust)
- 704 Triple Cherry
- 705 Two Crust Berry Other Than Named
- 706 One Crust Fruit Other Than Named
- 707 Two Crust Fruit Other Than Named

Other Pies

- 708 Pie Other Than Named (any crust can be used)
- Sweepstakes; \$10 and Rosette; Reserve Sweepstakes, \$5 and Rosette

NORTH "40" PIE CONTEST- DIVISION 126 (A)

Judging: Sunday, August 11 at 1:30 p.m.

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

Special Awards

- 1st place overall - \$100
 - 1st place in each class - \$200
 - 2nd place in each class - \$125
 - 3rd place in each class - \$75
- Each entrant will receive a \$5 Perkins gift card.

RULES

1. Create a one crust pie of any kind. No canned pie filling allowed. (Example - apple crumb or use your imagination)
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

- 709 One Crust Fruit Pie
- 710 One Crust Cream Pie

GIVE US YOUR BEST PIE - DIVISION 127 (A)

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

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

Special Awards

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

RULES

1. You can enter any kind of pie that has a traditional crust (flour, fat, salt, liquid) in the first class. The second class can be any kind of pie with a non-traditional crust.
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

- 711 Traditional Crust Pie
712 Non-traditional Crust Pie

LEMON MERINGUE PIE - DIVISION 128 (A)

Judging: Sunday, August 18 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

- 713 Lemon Meringue Pie

TRIBUTE TO BESSIE: SCRUMPTIOUS BERRY PIE - DIVISION 129 (A)

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

Sponsored by **Jamie Buelt**

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

This 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

- 714 Scrumptious Berry Pie

THE PIE BASKET - DIVISION 130 (AY)

Judging: Monday, August 12 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
Each entrant will be in a drawing to win a homemade pie basket (\$80 value).

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

- 715 My Best Fruit Pie

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

Judging: Friday, August 9 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

716 Best BBQ Sauce

EUROFINS BEST HOMEMADE HOT SAUCE - DIVISION 132 (A)

Judging: Saturday, August 10 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

717 Best Homemade Hot Sauce

BEST WING SAUCE - DIVISION 133 (A)

Judging: Wednesday, August 14 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 2024

2nd place - \$100 gift card

3rd place - \$50 gift card

Each entrant will receive a \$10 gift card.

RULES

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

CLASS

718 Best Wing Sauce

THE BEST DIPPING SAUCE EVER - DIVISION 134 (AY)

Judging: Thursday, August 15 at 10:30 a.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

719 Dipping Sauce

MY FAVORITE ICE CREAM TOPPING - DIVISION 135 (AY)

Judging: Thursday, August 15 at 2:00 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

720 Sauces/Syrups

721 Other Toppings

SOUPER SOUPS - DIVISION 136 (A)

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

Sponsored by **Welcome Home**

Special Awards

1st place - \$100

2nd place - \$50

3rd place - \$25

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

RULES

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

CLASS

722 Souper Soups

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

Judging: Tuesday, August 13 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

723 Mrs. Grimes Chili

ANYTHING HOT - DIVISION 138 (A)

Judging: Saturday, August 10 at 9:30 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 Taste (75%) and Appearance (25%).

CLASS

724 Something Hot

SPUD STUDS - DIVISION 139 (A)

Judging: Friday, August 16 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 free coupon.

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

725 Best in Mashed

FRESH VEGETABLE CREATIONS - DIVISION 140 (A)

Judging: Saturday, August 17 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

726 Fresh Vegetable Creation