

FOOD

Elwell Family Food Center

Superintendent - Arlette Hollister, Des Moines, 515/274-0275

Assistant Superintendent - Karen McKilligan, Ames, 515/291-8067, karenmck84@gmail.com

| | |
|--|------------------|
| Premiums | \$6, 4, 3 |
| Iowa State Fair Premiums | \$9,997 |
| Iowa State Fair Additional Youth Premiums..... | \$430 |
| Iowa State Fair Sweepstakes & Reserve Sweepstakes | \$315 |
| Special Offers (cash, gift certificates, product, etc.)..... | <u>\$47,456</u> |
| Total | \$58,198 |

Food exhibits will be open to the public from 9:00 a.m. to 9:00 p.m. each day of the Fair.

GENERAL RULES

Please read all General Rules listed on pages 1-3 before submitting your entry.

1. **SUBMITTING ENTRIES.** Entries may be made online at www.iowastatefaireentry.org. Entries may also be made on the form available online at www.iowastatefair.org. Complete entry form and return it with **full payment** of all fees to: Iowa State Fair, Iowa Family Living Department, P.O. Box 57130, Des Moines, Iowa 50317-0003. A printed copy of the Food Department premium book is available upon request by calling 515/262-3111, ext. 243.
2. **ENTRY DEADLINE IS JULY 1.** Entries must be submitted online or postmarked on or before July 1.
3. **ENTRY FEE.** Each exhibitor in this department, as a requirement for entry, will pay an entry fee. Tags will be issued based on the number listed on the entry form. No additional tags will be issued. Please list the EXACT number of tags you would like to receive.

| No. Tags/Entries | Fee |
|-------------------------------|------------|
| 1-10 | \$ 5 |
| 11-20..... | 10 |
| 21-40 | 15 |
| 41-60 | 20 |
| 61-100 | 25 |
| 101-150 | 30 |
| 151-200 | 35 |
| 201-250 | 40 |
| 251-300 | 45 |
| 301 and over | 50 |

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

ENTRY ELIGIBILITY

5. Entries in this department are limited to residents of Iowa. Divisions are designated as open to Adult (A), Youth (Y) or both Adult and Youth (AY). Adults are age 18 and over. Youth ages are listed in the specific division.
6. Entries in Adult classes are limited to one entry per class per household/family. Entries in Youth classes are limited to one entry per class per exhibitor.
7. **Each entrant must have his/her own exhibitor number obtained by making official entry. Only one person may be listed on an entry form. Anyone who does not have an exhibitor number will not receive premium money or awards.**
8. All entries in the Food Department must be the product of the exhibitor, made in their home kitchen and not a means of livelihood. Individuals who have earned 25% or more of their income from the following activities in the last 24 months are not eligible to enter the Food Department: professional chefs, bakers, candy makers, caterers or cooking instructors. This includes anyone employed in a kitchen position in the food industry. If you have been trained professionally, you are ineligible to enter the Food Department. Exception: Decorated Cakes.
9. Judges cannot judge divisions in which family members have entries.
10. 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.
11. In some divisions you will need to contact Arlette Hollister (515/274-0275) or Karen McKilligan (515/291-8067 or karenmck84@gmail.com) to enroll along with submitting entry form/fees by July 1.
12. In some divisions, if you were a first place winner in a class in 2016, you are ineligible to enter that class in 2017.
13. Unless otherwise specified, entrants may enter the same recipe in two different divisions (i.e. you may enter a pie in Machine Shed Pies and also in another pie division). **A second recipe, product and entry tag are to be presented.**
14. Cake mixes may only be used in divisions or classes where specified. Unless otherwise specified, no prepackaged mixes other than cakes are to be used for ingredients in any entry.
15. For food safety, all egg yolks used in recipes must be cooked. No recipes with uncooked egg yolks will be permitted unless eggs are certified as pasteurized.

ADMISSION TO THE FAIRGROUNDS

16. **DISCOUNT ADMISSION TICKETS.** Discount admission tickets can be purchased in advance at \$8 each for adults and \$4 each for children 6-11 years old. Discount admission and vehicle permits 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. **Please note:** Admission at the gate is \$6 (adults) and \$3 (ages 6-11) on Monday - Thursday from 5:00 p.m. to 10:00 p.m.; also all day on Sunday, August 20.
17. **VEHICLE PERMITS.** Vehicle permits can be purchased in advance at \$10 per day. **If you want a vehicle permit that allows access to unload near the Elwell Family Food Center, you must indicate the exact date(s) you will need when submitting your entry form. If you do not indicate any date(s), you will be sent a North Lot parking permit good for any one day. North Lot parking permits do not allow access to the inner grounds.** North Lot parking at the gate is \$10 per day.

ENTRY TAGS AND RECIPE

18. Entry tags and stickers for the number of articles you entered will be mailed in mid to late July. **Admission tickets and vehicle permits (if ordered) will be sent separately later in July.**
19. Entry tags must be filled in completely and clearly. Under description, write the class name (i.e. chocolate cake, sugar cookies, etc.). Double check

the division number and class number on your entry tags to make sure they are accurate. If you are in doubt, ask the person for assistance who accepts your entries at the Elwell Family Food Center.

20. **All recipes should be printed or typed with black ink on a 8 ½ x 11 sheet of paper.** To be considered for judging, 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 (type of measurement used, i.e. yeast, self-rising flour must be specified). Follow general proper recipe procedures, listing all steps of preparation, pan size, temperature and baking time. **Exhibitor's number 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.
21. 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. **Do not put the sticker on the plastic covering. Either staple or tie your entry tag to the entry and then cover with clear plastic or a zip-lock bag. Do not put the tag on the plastic covering.** 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.
22. If a proof of purchase is required, it can be from the product 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.
23. In certain divisions, entrants are required to submit two copies of their recipe. The sponsors of these divisions require a second recipe TYPED on an 8 ½ x 11 sheet of paper (one side only). Include your recipe, name, address and phone number. Food Department staff will remove the second copy before judging.
24. **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.**

CANNED ENTRIES

25. The USDA Complete Guide to Home Canning (2009 Revision) is available to purchase from Purdue University Extension at www.extension.purdue.edu/USDAcanning or available to download from University of Georgia at http://www.uga.edu/nchfp/publications/publications_usda.html. Information on the USDA guidelines for safe canning may be obtained from Iowa State University Extension Service AnswerLine at 1-800-262-3804 (9:00 a.m. - 4:00 p.m. Monday through Friday) or from their website at www.extension.iastate.edu/answerline/ and in the University of Georgia book. There will be a question-answer seminar regarding the USDA guidelines. Please check food schedule for times.
26. All products exhibited in jars must have been canned on or after August 17, 2016. **All articles that do not comply with this rule will be disqualified.** No labels on jars. Food Safety listed under judging criteria means following USDA guidelines.
27. 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.**
28. Canned products must be canned in standard Mason-type, colorless jars 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. Check the schedule for canning seminars.
29. All canned products must be made from scratch by the entrant using fresh ingredients. No artificial coloring will be permitted in canned products except where designated in the class listing.
30. All canned products will be opened, but due to the remote chance of food poisoning, vegetables, meats, poultry and fish will not be tasted.
31. Canned goods not awarded a ribbon may be picked up one half hour after the division is judged. They will also be available for pick up during the Fair and on Monday, August 21. Any that are not picked up by 6:00 p.m. on Monday, August 21 will be disposed of as deemed necessary.
32. Canned goods only in canning divisions.

PRESENTATION OF ENTRY

33. Judging criteria are listed under each division. The word "presentation" in a judging criterion means the appearance of the entry.
34. Unless specified under each division, any container may be used and any quantity of the recipe may be presented (i.e., soup can be in a cup, jar or bowl).
35. Unless otherwise specified in division rules, entries (except cookies) may be displayed on any plate, bowl, etc. of your choice. **Cookies may be displayed on any plate of your choice. If at all possible, please use disposable containers for all your entries.**
36. Bring all baked entries, except decorated cakes and pies, wrapped in see-through plastic or zip-lock bags. Any entries not wrapped as specified will be judged but not placed. Staple your entry tag to the board or plate and not to the plastic.

DELIVERY OF ENTRIES

37. Observe food and safety guidelines in preparing and transporting entries to the Fair.
38. Your entries may be brought in on **Sunday, August 6 between 1:00 p.m. and 4:00 p.m. or any day prior to judging.** If your entries will not be judged in the next two days, we will refrigerate or freeze them. Please remind us. No entries will be accepted on Monday, August 7.
39. On the day a specific division is judged, you may bring in your entries for that division one hour prior to judging time (the last 30 minutes of each hour are reserved for our preparation time for judging). **No entries will be received in the last 30 minutes of the hour prior to judging** (i.e. if your entry is to be judged at 2:00 p.m., bring your entry in before 1:30 p.m.). Once judging begins, no additional entries will be received for that division.
40. **YOUR ENTRY MUST BE READY TO BE JUDGED PRIOR TO YOUR ARRIVAL AT THE FAIR. THIS INCLUDES: 1) COMPLETED ENTRY TAGS ATTACHED TO ENTRIES AND 2) RECIPE STAPLED TO ENTRY TAGS (BACK OF RECIPE TO BACK OF ENTRY TAG). THERE IS NEITHER ROOM NOR TIME TO PREPARE YOUR ENTRY AT THE FAIR. EXHIBITORS WITH ENTRIES THAT ARE READY FOR JUDGING WILL TAKE PRECEDENCE AT CHECK-IN.**
41. If you have purchased a dated vehicle permit, you will be allowed to park in the vicinity of the Elwell Family Food Center only long enough to drop off your food entries in the building. You then must go park your car in a designated Fairgrounds parking lot. Upon your return to the Elwell Family Food Center, you may officially enter your food items in their specific classes. Vehicles are not allowed on the Fairgrounds without a dated vehicle permit.
42. Entries may be sent by mail. For standard mail, send to: Iowa State Fair, Food Department, P.O. Box 57130, Des Moines, IA 50317. For UPS or FedEx, send to: Iowa State Fair, Food Department, 3000 East Grand Avenue, Des Moines, IA 50317. If you choose to mail your entries, packages must be received by August 4. All packages must be sent pre-paid.
43. Ovens and refrigerators are available. If necessary, the food staff will chill or heat your entry before presenting it to the judges. Please include the necessary instructions for us to follow (how cut, served, etc.). Put the instructions on a post-it note on your entry tag.

JUDGING

- 44. Check the schedule for divisions judged on August 8 & 9. You are welcome to observe the judging on those days without having to pay admission to the Fair. **Vehicles without a pre-Fair pass will be parked in the North Lot.** A pre-Fair pass may be requested on your entry form. Note: the Food Display Area officially opens on August 10.
- 45. Any premiums may be withheld at the discretion of the judge. Judges' decisions are final.
- 46. ONLY ribbon-winning entries will remain in place throughout the Fair.
- 47. Exhibitors will not be permitted to open the display cases.
- 48. The winning entries will be on display during the Fair and will not be released from the Food Department until Monday, August 21.
- 49. 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 and the doors will be closed while tags are being removed. After tags are removed, the 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

- 50. 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.
- 51. The overall winners (awarded by sponsors in some divisions) will be chosen from the 1st place entries of a division.

RECLAIMING ENTRIES

- 52. On **Monday, August 21 from Noon until 6:00 p.m.** you may pick up your envelope (which includes tags, judges' comments and ribbons), displayed food items and canned goods. If you won an award, there will be a note on your envelope. Please go to the office marked "Awards" to claim and sign for them. Before leaving, check the table for any dishes, containers, etc. that are YOURS. **Any dishes remaining after 6:00 p.m. on Monday, August 21 will be given to Iowa Shelter Services.**
- 53. 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.
- 54. Beginning Wednesday, August 23 and until Friday, September 1, your envelope can be picked up in the Entry Department located in the lower east side of the Administration Building. Hours are 9:00 a.m. to 4:00 p.m. on weekdays and 11:00 a.m. to 2:00 p.m. on Saturday, August 26 and Sunday, August 27. (Please note: Envelopes will not be available for pick up on Tuesday, August 22.) **After September 1 all unclaimed items become the property of the Iowa State Fair and will be disposed of as deemed necessary.**
- 55. If you have not received all of your special awards by September 20, please contact Arlette Hollister (515/274-0275) or Karen McKilligan (515/291-8067 or karenmck84@gmail.com). Please do not contact the sponsor if there is a problem.
- 56. If someone other than yourself is picking up items for you, please explain these procedures to him/her.
- 57. If you are not picking up your tags/judges' comments/ribbons, a stamped, self-addressed LARGE manila envelope (\$3 minimum postage) left with the Superintendent will assure your receipt of these items. This may be brought in at time of entry. **Please note: Your ribbons and comments will not be mailed unless you leave this stamped envelope.**

LIABILITY

- 58. The Management will use diligence to insure the safety of articles after their arrival and placement, but will in no case be responsible for any loss or damage that may occur.

FOOD DEPARTMENT EVENTS

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.

The Cookie Decorating Contest will be held in the Elwell Family Food Center. No pre-entry is required. Prizes are to be announced. The Older Iowans' Contest (60 years & older) will be held on Wednesday, August 16 at Noon. The Children's Contest (3-10 years old) will be held on Thursday, August 17 at 11:00 a.m. Age breaks will be 3-5 years old, 6-8 years old and 9-10 years old. Results will be posted at 2:30 p.m. (Older Iowans) and at 1:30 p.m. (Children) on the contest day and awards will be presented at that time. To relieve congestion in the decorating area, only one parent may be in the area with children 3-10 years old. Any cookies left after 3:00 p.m. will be disposed of as deemed necessary.

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.

The KCCI Children's Corn Cob Off will be held on Friday, August 18 at 5:00 p.m. on the KCCI Stage. The corn on the cob will be donated by **DuPont Pioneer**, Eric Sanders.

FOOD DEPARTMENT DIVISION DIRECTORY

Division numbers are listed after each category. Age requirements are listed in each division.

| | | |
|---------------------------------|------------------------------|----------------------------|
| Appetizers: 1-3 | Favorites: 88-93 | Pickles: 139 |
| Beginners: 4 | Fruits: 94-99 | Pies: 140-147 |
| Breads/Muffins/Rolls/Etc.: 5-15 | Gluten Free: 100-101 | Pizza: 148-150 |
| Breakfast: 16 | Honey: 102-103 | Popcorn: 151 |
| Cakes/Cupcakes: 17-26 | Ice Cream: 104-108 | Salad/Salad Dressings: 152 |
| Candies/Fudge: 27-32 | Iowa/Local Products: 109-111 | Salsa: 153 |
| Canning: 33-44 | Jello: 112 | Sandwiches/Wraps: 154-155 |
| Cheese: 45-46 | Lard: 113 | Sauces: 156-159 |
| Coffee/Tea: 47-48 | Lunch/Meal: 114-115 | Snacks: 160-161 |
| Cookies: 49-62 | Meats: 116-124 | Sorghum: 162 |
| Desserts: 63-78 | Mushrooms: 125 | Soups/Chili: 163-166 |
| Eggs: 79-80 | Nuts/Seeds: 126-127 | Spices/Seasonings: 167-168 |
| Ethnic: 81-84 | Old Time/Nostalgic: 128-133 | Vegetables: 169-174 |
| Fair: 85-87 | Pasta: 134-138 | Vegan/Vegetarian: 175-177 |

IOWA STATE FAIR * AUGUST 10-20, 2017 * FOOD

FOOD JUDGING SCHEDULE

Division number is listed in parenthesis. New divisions are indicated with an *.

MONDAY, AUGUST 7

Judging Room 1

11:00 a.m. Decorated Cakes (19)

TUESDAY, AUGUST 8

Judging Room 1

10:30 a.m. Canned Vegetables (38)
1:00 p.m. Canned Savory Sauces, Meats & Poultry (36)

Judging Room 2

11:00 a.m. Canned Relishes (34)
1:00 p.m. C&H Canned Conserves (43)

Judging Room 3

10:30 a.m. Casey's Intermediate Favorite Creations {class 536-557} (92)
Noon Casey's Junior Favorite Creations {class 494-514} (91)
1:30 p.m. Casey's Intermediate Favorite Creations {class 558-579} (92)
3:00 p.m. Casey's Junior Favorite Creations {class 515-535} (91)

Judging Room 4

9:00 a.m. Meeting - Canning Judges'
12:30 p.m. Canning with Mrs. Wages (35)
2:00 p.m. Famous Dave's Canned Pickles (33)

WEDNESDAY, AUGUST 9

Judging Room 1

1:00 p.m. C&H Canned Fruit Butters (42)

Judging Room 2

9:30 a.m. C&H Canned Marmalades (44)
11:00 a.m. C&H Classic Iowa Canned Jellies (39)

Judging Room 3

12:30 p.m. C&H Classic Iowa Canned Jams (40)

Judging Room 4

10:30 a.m. C&H Canned Preserves (41)
Noon C&H Canned Fruits (37)

THURSDAY, AUGUST 10

Judging Room 1

11:00 a.m. Hy-Vee Smiles in Every Aisle (17)
3:00 p.m. Sweet Treats * (72)

Judging Room 2

10:00 a.m. Cinnamon Ridge Favorite Cheese Curd (2)
11:30 a.m. Chuck E. Cheese's Ugliest Cake (26)
1:00 p.m. Best Wing Sauce (159)
2:00 p.m. Ultimate Banana Bread (8)
3:30 p.m. Jello (112)

Judging Room 3

10:30 a.m. Best Borscht (83)
11:30 a.m. King Arthur Flour Bread (5)
2:30 p.m. Bubba's Pimento Cheese Challenge * (46)

Judging Room 4

10:00 a.m. Spice It Up with Pampered Chef * (168)
11:00 a.m. Nan's Nummiest Cookies (49)
Noon Tammie's No Bake Desserts (68)
1:30 p.m. Key Lime Challenge (99)
3:00 p.m. Let's Have Tea (48)

FRIDAY, AUGUST 11

Judging Room 1

10:00 a.m. Cooking with Coffee (47)
11:00 a.m. AllSpice Cookie Contest (54)
Noon Eating Without Heating (176)
1:00 p.m. Nostalgic Comfort Food (129)
2:00 p.m. ~~Steaks for Bill (116) contest cancelled~~
3:30 p.m. Iowa Orchards Creations (98)

Judging Room 2

12:30 p.m. Miracle Whip Salads (152)
1:30 p.m. My Most Creative C&H Sugar Cookie (59)
3:00 p.m. Deloris Jacobson Memorial Men's/Boy's Cookie Baking (57)

Judging Room 3

9:30 a.m. Fair on a Stick (87)
10:30 a.m. Chocolate Storybook Candies (30)
Noon A 'Chocolate A-Fair' Contest (31)
1:30 p.m. AllSpice Chili Contest (165)
2:30 p.m. Oh My! It's Peach Pie! * (145)

Judging Room 4

10:30 a.m. It's a Wrap with Azteca Tortillas (154)
11:30 a.m. Krusteaz Kreations (11)
12:30 p.m. Favorite Book Desserts (78)
1:30 p.m. Scenic Valley Pumpkin Patch Cookies (50)
3:00 p.m. Mine is the Best BBQ Sauce (157)

SATURDAY, AUGUST 12

Judging Room 1

10:00 a.m. Creative with Ramen Noodles * (138)
11:00 a.m. Bud Elwell's Old Fashion Fudge (27)
Noon Our Iowa Church Cookbook Favorites (89)
1:30 p.m. Kids' Graham Cracker Creations (77)
2:30 p.m. King Arthur Flour Yeast Rolls (13)

Judging Room 2

10:00 a.m. My Healthy School Sack Lunch (115)
11:00 a.m. My Grandparent's Favorite Food (93)
Noon Vera Towne's Fresh Peach Pie (143)
1:00 p.m. Use Your Noodle (136)
2:00 p.m. Locally Grown - Iowa Fresh (109)
3:00 p.m. Taste of Honey Challenge (102)

Judging Room 3

10:00 a.m. Country or Crazy Coffee Cakes * (21)
11:00 a.m. Delicious & Gluten Free Dessert * (101)
1:00 p.m. Grandpa Lazzara's Pizza * (150)
2:00 p.m. The Cinnamon Roll Contest * (14)
3:30 p.m. Dutch Oven Cooking (81)

Judging Room 4

1:00 p.m. Chocolate Chip Cookies * (55)
2:00 p.m. Best Fruit Cobbler, Bettie or Buckle (96)

SUNDAY, AUGUST 13

Judging Room 1

10:00 a.m. Piper's Homemade Candies (29)
 11:00 a.m. Sunday Dinner at Mom's (Grandma's) (133)
 12:30 p.m. King Arthur Flour, Kids & Bar Cookies * (61)
 1:30 p.m. Homemade Angel Food Cake (18)
 3:00 p.m. Create a Family Baking Legacy (75)

Judging Room 2

10:30 a.m. Nordic Ware Bundt® Cakes * (20)
 11:30 a.m. Nordic Ware Bundt® Bread * (10)
 12:30 p.m. O Come All Ye Cookies (51)
 1:30 p.m. All About Sausage (122)
 3:00 p.m. McDonald's Desserts (76)
 4:00 p.m. The Impossible Recipe (146)

Judging Room 3

9:30 a.m. Biscuit Building (15)
 11:00 a.m. Something Hot (170)
 12:30 p.m. Barilla Pasta & Sauce (134)
 2:00 p.m. North "40" Pie Contest (142)
 3:30 p.m. The Great American Spam® Championship (124)

Judging Room 4

10:00 a.m. Hotel Pattee Cookie of the Year (52)
 Noon Beginner's Contest (4)
 1:00 p.m. Desserts for Jake (64)
 2:00 p.m. World's Tallest Leprechaun St. Patrick's Day Treats (82)

MONDAY, AUGUST 14

Judging Room 1

10:00 a.m. Machine Shed Pies (140) {rooms 1-2-3}
 2:00 p.m. Our Family Recipe Book (132)
 4:00 p.m. Hello Sally Lunn * (131)

Judging Room 2

10:00 a.m. Machine Shed Pies (140) {rooms 1-2-3}
 2:00 p.m. Desserts for Christina (65)
 4:00 p.m. A Cookie Jar for the Armed Forces (58)

Judging Room 3

10:00 a.m. Machine Shed Pies (140) {rooms 1-2-3}
 3:30 p.m. Dei Fratelli Tomato Creations (174)

Judging Room 4

9:30 a.m. Creative Crepes by Le Jardin (71)
 10:30 a.m. It's a Berry Good Dessert (95)
 Noon Quiche Me in the Morning (16)
 1:00 p.m. My Best Dish (90)
 2:00 p.m. AllSpice Snack Mix Contest (161)
 3:00 p.m. AllSpice Ice Cream Contest (106)
 4:00 p.m. AllSpice Party Dip Contest (160)

TUESDAY, AUGUST 15

Judging Room 1

10:00 a.m. Dorothy Lynch Gluten Free Cooking Contest (100)
 11:00 a.m. Farm Baby - Iowa Ingredients * (110)
 12:30 p.m. Mother Podolak's Chili Contest (164)
 1:30 p.m. Coach's Favorite Rhubarb Contest (94)
 3:00 p.m. Kraft's Kreations with Velveeta (45)

Judging Room 2

10:00 a.m. *Midwest Living* Cookies (56) {rooms 2-3}
 {Bar, Molded or Pressed, Ethnic}
 2:30 p.m. Make It Sweet with C&H Sugar (23)
 3:30 p.m. Szathmary Collection of Historic Recipes (130)

Judging Room 3

10:00 a.m. *Midwest Living* Cookies (56) {rooms 2-3}
 {Bar, Molded or Pressed, Ethnic}
 2:00 p.m. Snappy Popcorn Creations (151)
 3:00 p.m. Best of the Wurst (119)

Judging Room 4

11:30 a.m. Gourmet Mini Parfaits (70)
 12:30 p.m. Have Your Cake and Eat It Too * (22)
 1:30 p.m. Make It with Lard (113)
 2:30 p.m. Old Thresher's Family Reunion (128)

WEDNESDAY, AUGUST 16

Main Floor

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

Judging Room 1

10:00 a.m. *Midwest Living* Cookies (56) {rooms 1-2}
 {Drop, Health, Refrigerated or Rolled, Cake Mix, Youth}
 3:00 p.m. Iowa's Big Four (111)
 4:00 p.m. Clabber Girl Biscuits (12)

Judging Room 2

10:00 a.m. *Midwest Living* Cookies (56) {rooms 1-2}
 {Drop, Health, Refrigerated or Rolled, Cake Mix, Youth}
 2:30 p.m. Cooking with Sorghum (162)

Judging Room 3

10:30 a.m. Super Special Soups (166)
 11:30 a.m. My Favorite Pie * (144)
 1:00 p.m. Egg-ceptional Eggs Cooking Contest (79)
 3:30 p.m. All American Apple Pie (141)

Judging Room 4

10:00 a.m. Innovative Chocolate (28)
 11:30 a.m. All About Grapes * (97)
 1:00 p.m. 75th Anniversary Dessert * (74)
 2:00 p.m. Ostrich: The Smart Choice (118)
 3:00 p.m. Sleepy Hollow Appetizer Contest (3)

THURSDAY, AUGUST 17

Main Floor

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

Judging Room 1

10:00 a.m. Iowa Bed & Breakfast Quick Breads (6)
 2:30 p.m. Our Front Porch Books Favorite Fair Foods (86)
 3:30 p.m. Cooking with Mr. Dee's (172)

Judging Room 2

10:00 a.m. Fair Delicious (85)
 11:00 a.m. Seafood Prepared in the Heartland (123)
 Noon Ice Cream Flavor Creation (104)
 1:00 p.m. Kids' Egg-on-a-Stick Decorating (80)
 2:00 p.m. Kids Ice Cream Dessert (108)
 3:30 p.m. Ugliest Ice Cream (107)

Judging Room 3

10:30 a.m. Salsa Sensations (153)
 11:30 a.m. Create a Winner with Gurley's (126)
 1:00 p.m. Bolton & Hay Sheet Pan Meals * (114)
 2:00 p.m. My Favorite Meat Loaf (121)
 3:30 p.m. You're Gonna Want Mo'! (167)

Judging Room 4

10:30 a.m. Whole Grain Breads with Red Star Platinum Yeast (9)
 11:30 a.m. Wildest Best Tasting Pizza (148)
 12:30 p.m. Mrs. Bonser's Noodles Creations * (137)
 2:00 p.m. Animal Face Cake Judging (25)
 3:00 p.m. The Best Dipping Sauce Ever (158)

IOWA STATE FAIR * AUGUST 10-20, 2017 * FOOD

FRIDAY, AUGUST 18

Judging Room 1

2:30 p.m. C&H Chocolate Chip Cookie Creation (60)

Judging Room 2

10:00 a.m. Best Templeton Rye Appetizer (1)
11:00 a.m. Foods Made with Honey (103)
1:00 p.m. Best Templeton Rye Dessert (67)
2:00 p.m. Spud Studs (173)
3:00 p.m. Cream Corn with Apples * (169)

Judging Room 3

10:00 a.m. Grandma Butorac's Povitica (84)
11:00 a.m. Gino's Pizza Contest * (149)
Noon Purnell Old Folks' Sausage Cook Off (120)
1:30 p.m. Cooking with Cookies' Sauces & Seasonings (156)
2:30 p.m. My Best Dreamfield's Pasta Dish (135)

Judging Room 4

10:30 a.m. The Pie Basket * (147)
11:30 a.m. Vegetarian Soups * (177)
1:00 p.m. Healthy Creations A Variety of Veggies * (175)
2:00 p.m. My Favorite Ice Cream Topping (105)

SATURDAY, AUGUST 19

Judging Room 1

10:30 a.m. Best Pita Sandwich (155)
11:30 a.m. Candy Chemistry (32)
12:30 p.m. Fast, Healthy & Tasty (66)
1:30 p.m. Christmas Favorites (88)
2:30 p.m. Dakota Style Sunflower Kernels Recipe (127)

Judging Room 2

10:00 a.m. Your Winningest Cookie Creation * (53)
11:00 a.m. Kids' Winningest Cookie Creation * (62)
Noon Best Cheesecake Using Kellogg or Keebler (63)
1:00 p.m. Best Dessert Using Any Keebler Product * (69)
3:00 p.m. Mushroom Mania (125)

Judging Room 3

10:00 a.m. Keith's Beer Breads (7)
1:30 p.m. Picklicious Recipes with Gedney Pickles (139)
2:30 Build Your Beautiful Gingerbread House * (73)

Judging Room 4

10:30 a.m. Souper Soups (163)
11:30 a.m. Spotlighting Spuds (171)
12:30 p.m. Goldie's Chicken Lickin' Wings Contest (117)
2:00 p.m. Critter Cupcakes (24)

FOOD SEMINAR AND SAMPLING SCHEDULE

Seminar schedule is subject to change.

THURSDAY, AUGUST 10

9:30 a.m. Fareway CentsAble Health - Caitlyn Ferin, Dietician (Room 3)
3:30 p.m. Cake Decorating Basics - Fareway Bakeries, Brandy Gosselin & Kristin Stowers (Room 3)

FRIDAY, AUGUST 11

9:30 a.m. Baking Tips & Kitchen Hints - Claudette Taylor (Room 4)
10:00 a.m. Safe Canning - Diane Roupe (Room 2)
11:30 a.m. Baking Tips - Rosemary Hedlund (Room 2)

SATURDAY, AUGUST 12

10:00 a.m. Dutch Oven Cooking - Deb Wise (Room 4)
11:00 a.m. How to Get Started with Food Entries, Fair by the Numbers - Pat Berry (Room 4)
3:30 p.m. Healthy Sack Lunch - Deb Wise (Room 4)
4:00 p.m. Hottest Baking Trends in 2017 - Two Chicks from the Sticks (Room 2)

SUNDAY, AUGUST 13

3:00 p.m. All About Bundts - Nordic Ware (Room 4)

MONDAY, AUGUST 14

3:00 p.m. Diana Shonrock (Room 1)
3:00 p.m. Cupcake and Cookie Decorating - Fareway Bakeries, Brandy Gosselin & Kristin Stowers (Room 2)

TUESDAY, AUGUST 15

9:30 a.m. Cake Decorating Basics - Fareway Bakeries, Brandy Gosselin & Kristin Stowers (Room 4)
10:30 a.m. Farm to Fork - Iowa Agriculture Literacy Foundation, Will Fett (Room 4)
3:30 p.m. Baking Tips - Rosemary Hedlund (Room 4)
4:00 p.m. Baking Tips & Kitchen Hints - Claudette Taylor (Room 1)

WEDNESDAY, AUGUST 16

2:00 p.m. Slow Cooking - Rosemary Hedlund (Room 3)
3:30 p.m. Fareway CentsAble Health - Caitlyn Ferin, Dietician (Room 2)
4:00 p.m. Baking with Less Fat & Sugar - Mary Petersen (Room 4)

THURSDAY, AUGUST 17

4:00 p.m. Cupcake and Cookie Decorating - Fareway Bakeries, Brandy Gosselin & Kristin Stowers (Room 4)

FRIDAY, AUGUST 18

10:30 a.m. Food Memories - Bette Dryer (Room 1)
1:00 p.m. Slow Cooking - Rosemary Hedlund (Room 1)
3:30 p.m. Dehydrating: Another Way to Preserve Food - Sue & Royce Thompson (Room 3)

SUNDAY, AUGUST 20

11 a.m.-1 p.m. Pies by Dianna - Dianna Sheehy (Room 2 & 3)
1 p.m.-4 p.m. Food Sampling

BEST TEMPLETON RYE APPETIZER - DIVISION 1 (A)

Judging: Friday, August 18 at 10:00 a.m.
Sponsored by **Templeton Rye Spirits, LLC**, Andrew M. Tomes

Special Awards

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

Each entrant will receive two Templeton Rye rocks glasses and one Templeton Rye shot glass.

RULES

- 1. Enter an appetizer showcasing Templeton Rye as a main ingredient. Include Templeton Rye proof of purchase.
- 2. Present enough appetizers for 3-6 judges.
- 3. Entries will be judged on Flavor, Presentation and Overall Incorporation of Templeton Rye.

CLASS

- 1 Templeton Rye Appetizer

CINNAMON RIDGE FAVORITE CHEESE CURD - DIVISION 2 (A)

Judging: Thursday, August 10 at 10:00 a.m.
Sponsored by **Cinnamon Ridge Farms**, John Maxwell

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 curd. Recipe must have cheddar cheese curd as the primary ingredient.
- 2. Cheese curds may be blended with other cheeses, flavors and ingredients, but cheese curd must be the "celebrated" ingredient and flavor.
- 3. Entries will be judged on Taste, Appearance and Originality.

CLASS

- 2 Appetizer using Cheddar Cheese Curd

SLEEPY HOLLOW APPETIZER CONTEST - DIVISION 3 (Y)

Judging: Wednesday, August 16 at 3:00 p.m.
Sponsored by **Sleepy Hollow Sports Park**, Mary Flatt

Special Awards

- 1st place - \$25 gift card
- 2nd place - \$20 gift card
- 3rd place - \$15 gift card

Each entrant will receive a \$10 gift card to Sleepy Hollow.

RULES

- 1. This division is only open to youth ages 10-17.
- 2. Make the best appetizer on a budget.
- 3. Entries will be judged on Flavor and Appearance.

CLASS

- 3 Youth Appetizers

BEGINNER'S CONTEST - DIVISION 4 (A)

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

Special Awards

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

RULES

- 1. This division is limited to adults entering the Food Department for the first time.
- 2. Entries will be judged on Taste (50%), Presentation (30%) and Originality (20%).

CLASS

- 4 Bread
- 5 Desserts
- 6 Main Dish

KING ARTHUR FLOUR BREAD - DIVISION 5 (A)

Judging: Thursday, August 10 at 11:30 a.m.
Sponsored by **King Arthur Flour**, Natasha Payton and **Red Star Yeast/Lesaffre Yeast Corp.**, Kelly Olson

Special Awards

- 1st place overall - \$200 gift card to kingarthurfloor.com
 - 2nd place overall - \$150 gift card to kingarthurfloor.com
 - 3rd place overall - \$75 gift card to kingarthurfloor.com
 - 1st place in each class - Red Star flexible kneading/cutting board
 - 1st place overall Best Bread - Longaberger product from **Longaberger Baskets** - Dana Pinkley
- Each entrant will receive a Red Star Platinum Yeast packet and coupon.

RULES

- 1. Only breads made with yeast are to be entered in this division and entrants must use King Arthur Flour and Red Star Yeast. Attach a proof of purchase to the recipe.
- 2. Bread should be baked in a single loaf container approximately 9x5x3 inch or as recipe suggests.

3. In the Bread Machine Class, the entire process is to be done in the machine.
4. All entries are to be presented on heavy, corrugated cardboard or corrugated cardboard covered with white freezer paper (shining side out). The cardboard needs to be about **one inch** larger than the baked item. Those larger will be judged but not placed.
5. In the Gluten Free Class, you must use King Arthur Gluten Free Flour available at Hy-Vee and Fareway. If unable to find, please contact Arlette Hollister (515/274-0275) or Karen McKilligan (515/291-8067 or karenmck84@gmail.com). Note: It is packaged in a box, not a bag.
6. Entries will be judged on Flavor (50%), Appearance (25%) and Texture (25%).

CLASS

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

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

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

IOWA BED & BREAKFAST QUICK BREADS - DIVISION 6 (A)

Judging: Thursday, August 17 at 10:00 a.m.

Sponsored by Iowa Bed & Breakfast Innkeepers Association (IBBIA), Ann Muilenburg

Special Awards

1st place overall - \$100 IBBIA gift certificate and IBBIA cookbook

2nd place overall - \$75 IBBIA gift certificate and IBBIA cookbook

3rd place overall - \$50 IBBIA gift certificate and IBBIA cookbook

RULES

1. Bread must be baked in a pan suitable for recipe. (Note: Beer Bread is listed under a separate division.)
2. 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.
3. Entries must be made with quality ingredients.
4. Recipe card must indicate the quantity the recipe makes (i.e. - 12 muffins, 2 loaves, etc.).
5. Entries will be judged on General Appearance, Texture, Flavor and Aroma.

CLASS

- 33 Apricot Bread
- 34 Banana Bread
- 35 Biscuits (four)
- 36 Cake Mix Bread
- 37 Cheese Bread
- 38 Coffee Cake (non-yeast)
- 39 Corn Bread
- 40 Corn Meal Muffins (four)
- 41 Cranberry Bread (without nuts)
- 42 Dried Fruit Bread (dates, prunes, raisins, etc.)
- 43 Flavored Biscuits
- 44 Fresh Fruit Bread (apples, oranges, etc.)
- 45 Fruit Muffins (blueberry, date, raisin, etc.)
- 46 Muffins (other than fruit) (four)
- 47 Nut Bread
- 48 Pumpkin Bread (with nuts)
- 49 Pumpkin Bread (without nuts)
- 50 Pumpkin Date Bread
- 51 Pumpkin Raisin Bread
- 52 Scones (four)
- 53 Vegetable Bread (carrot, etc.)
- 54 Zucchini Bread

55 Quick Bread Other Than Named
Sweepstakes, \$10 and Rosette; Reserve Sweepstakes, \$5 and Rosette

KEITH'S BEER BREADS - DIVISION 7 (A)

Judging: Saturday, August 19 at 10:00 a.m.
Sponsored by **Keith Kirkpatrick**

Special Awards

1st place overall - \$100
2nd place overall - \$75
3rd place overall - \$25

RULES

1. Bake a delicious beer bread. State the brand of beer used.
2. All entries are to be presented on heavy, corrugated cardboard or corrugated cardboard covered with white freezer paper (shining side out).
3. Entries will be judged on Taste, Texture and Appearance.

CLASS

56 Non-yeast Beer Bread
57 Yeast Beer Bread

ULTIMATE BANANA BREAD - DIVISION 8 (A)

Judging: Thursday, August 10 at 2:00 p.m.
Sponsored by **Inn of the Six Toed Cat**, Kay Boam

Special Awards

1st place overall - \$40 plus a gift certificate for 1 night stay at the Inn
2nd place overall - \$30 plus a gift certificate for 1 night stay at the Inn
3rd place overall - \$20 plus a gift certificate for 1 night stay at the Inn
Each entrant will receive a coupon for 20% off any room at the Inn.

RULES

1. Use only bananas - no other fruit.
2. Pan size should be whatever the recipe requires.
3. All entries are to be presented on heavy, corrugated cardboard or corrugated cardboard covered with white freezer paper (shining side out). The cardboard needs to be about **one inch** larger than the baked item. Those larger will be judged but not placed.
4. Entries will be judged on Texture (45%), Flavor and Aroma (30%) and General Appearance (25%).

CLASS

58 Banana Bread (no nuts)
59 Banana Nut Bread

WHOLE GRAIN BREADS WITH RED STAR PLATINUM YEAST- DIVISION 9 (A)

Judging: Thursday, August 17 at 10:30 a.m.
Sponsored by **Red Star Yeast/Lesaffre Yeast Corp.**, Kelly Olson

Special Awards

1st place - \$75 and a Red Star oven mitt
2nd place - \$50 and a Red Star oven mitt
3rd place - \$25 and a Red Star oven mitt
Each entrant will receive a Red Star Yeast coupon and a packet of Red Star Platinum Superior Baking Yeast.

RULES

1. Entrants must use Red Star Yeast. Attache a proof of purchase to recipe.
2. Yeast bread or rolls must contain a minimum of 50% whole grains.
3. Breads may be made in a bread machine or using a traditional method. No prepared mixes may be used.
4. All entries are to be presented on heavy, corrugated cardboard or corrugated cardboard covered with white freezer paper (shining side out). The cardboard needs to be about **one inch** larger than the baked item. Those larger will be judged but not placed.
5. Entries will be judged on Shape (25%), Crust (25%), Texture (25%) and Flavor (25%).

CLASS

60 Whole Grain Yeast Bread

NORDIC WARE BUNDT® BREAD - DIVISION 10 (A)

Judging: Sunday, August 13 at 11:30 a.m.
Sponsored by **Nordic Ware**, Linda Stewart - Event Manager

Special Awards

1st place - Crown Bundt® Cast Pan, Bundt® Measuring Cups, Bundt® Measuring Spoons, Spatula and Bundt® Tote
2nd place - Six Cup Anniversary Bundt® Pan, Bundt® Measuring Spoons, Spatula and Bundt® Tote
3rd place - Bundt® Cake Keeper, Spatula and Bundt® Tote

RULES

1. The entry must be made from scratch. No mixes may be used.
2. If recipe is previously published, the source must be listed.
3. Glaze may be added as a finishing touch.
4. Entries must be baked in designated Nordic Ware Bundt® Pans.
5. Entries will be judged on Appearance, Doneness/Moistness, Flavor and Texture.

CLASS

61 Bundt® Bread - baked in any Nordic Ware Bundt® Pan

KRUSTEAZ KREATIONS - DIVISION 11 (A)

Judging: Friday, August 11 at 11:30 a.m.
Sponsored by **Continental Mills**, Tim Albers

Special Awards

- 1st place in Muffins class - Case of Krusteaz Muffin Mix
 - 2nd place in Muffins class - Half case of Krusteaz Muffin Mix
 - 3rd place in Muffins class - Five boxes of Krusteaz Muffin Mix
 - 1st place in Breads/Coffee Cakes class - Case of Krusteaz Bread Mix or Coffee Cake Mix
 - 2nd place in Breads/Coffee Cakes class - Half case of Krusteaz Bread Mix or Coffee Cake Mix
 - 3rd place in Breads/Coffee Cakes class - Five boxes of Krusteaz Bread Mix or Coffee Cake Mix
- Each entrant will be given a box of Krusteaz Mix.

RULES

1. Proof of purchase must accompany each entry.
2. Entries will be judged on Taste, Appearance and Creativity.

CLASS

- 62 Breads & Coffee Cakes
- 63 Muffins

CLABBER GIRL BISCUITS - DIVISION 12 (A)

Judging: Wednesday, August 16 at 4:00 p.m.
Sponsored by **Clabber Girl (Mueller-Yurgae Associates)**, Lori Merical

Special Awards

- 1st place - \$75
 - 2nd place - \$50
 - 3rd place - \$25
- Each entrant will be given product samples.

RULES

1. Present four biscuits on a white plate. Be creative and add ingredients to enhance your entry.
2. Include a proof of purchase for Clabber Girl Baking Powder.
3. Entries will be judged on Texture, Taste and Originality.

CLASS

- 64 Clabber Girl Biscuits

KING ARTHUR FLOUR YEAST ROLLS - DIVISION 13 (A)

Judging: Saturday, August 12 at 2:30 p.m.
Sponsored by **King Arthur Flour**, Natasha Payton and **Red Star Yeast/Lesaffre Yeast Corp.**, Kelly Olson

Special Awards

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

RULES

1. Only rolls made with yeast are to be entered in this division and entrants must use King Arthur Flour and Red Star Yeast. Attach a proof of purchase to recipe.
2. Except for designated pan roll entries and the coffee cake class, entries must include only four unattached rolls/specialties. Pan rolls must be attached.
3. All entries are to be presented on heavy, corrugated cardboard or corrugated cardboard covered with white freezer paper (shining side out). The cardboard needs to be about **one inch** larger than the baked item. Those larger will be judged but not placed.
4. Entries will be judged on Flavor (50%), Appearance (25%) and Texture (25%).

CLASS

- 65 Butterhorn Rolls
- 66 Cinnamon Rolls (frosted or glazed)
- 67 Cinnamon Rolls (with nuts)
- 68 Cloverleaf Rolls, made with three dough balls
- 69 Coffee Cake, whole cake
- 70 Hamburger Buns
- 71 Kolaches
- 72 Potato Pan Rolls, attached using 8x8 inch or 9x9 inch pan (nine only)
- 73 Refrigerated Rolls
- 74 White Pan Rolls, attached using 8x8 inch or 9x9 inch pan (nine only)
- 75 Whole Wheat Pan Rolls (½ whole wheat), attached using 8x8 inch or 9x9 inch pan (nine only)
- 76 Non-Sweet Yeast Rolls Other Than Named, pan suitable to recipe or four unattached
- 77 Sweet Rolls Other Than Named, pan suitable to recipe or four unattached

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

THE CINNAMON ROLL CONTEST - DIVISION 14 (A)

Judging: Saturday, August 12 at 2:00 p.m.
Sponsored by **Two Chicks from the Sticks**, Jamie Gorey & Jill Means and **Kitchen Collage of Des Moines**, Teresa Adams Tomka

Special Awards

- 1st place - \$200 and a stand mixer
- 2nd place - \$100
- 3rd place - \$50

RULES

1. Present at least five servings on a plate.

2. May be sticky, traditional frosted or with nuts.
3. Entries must include the complete recipe and the story behind the cinnamon roll.
4. Entries will be judged on Taste (50%), Texture (20%), Appearance (20%) and Story (10%).

CLASS

78 Cinnamon Rolls

BISCUIT BUILDING - DIVISION 15 (Y)

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

Sponsored by **Scot A. Whitlow Remodeling and Home Services**, Louise and Scott Whitlow

Special Awards

- 1st place in each class - \$35 gift card
- 2nd place in each class - \$10 gift card
- 3rd place in each class - \$5 gift card

RULES

1. This division is only open to youth ages 6-17. List age on entry tag.
2. Make any dessert, entree or appetizer using biscuits.
3. The biscuits can be homemade or purchased.
4. Entries will be judged on Taste, Appearance and Ease of Preparation.

CLASS

79 Ages 6-10
80 Ages 11-17

QUICHE ME IN THE MORNING - DIVISION 16 (A)

Judging: Monday, August 14 at Noon

Sponsored by **Iowa Bed & Breakfast Guild**

Special Awards

- 1st place - \$100 and \$100 Iowa Bed & Breakfast Guild gift certificate
 - 2nd place - \$75 and \$75 Iowa Bed & Breakfast Guild gift certificate
 - 3rd place - \$75 and \$25 Iowa Bed & Breakfast Guild gift certificate
- Each entrant will receive a kitchen/cooking item.

RULES

1. Prepare and present a WHOLE quiche that would be attractive and tasty to serve at a Bed & Breakfast. Quiche may be sweet or savory.
2. Entries will be judged on Taste (40%), Ease of Preparation (25%), Appearance (20%) and Texture (15%).

CLASS

81 Breakfast Quiche

HY-VEE SMILES IN EVERY AISLE - DIVISION 17 (A)

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

Sponsored by **Hy-Vee, Inc.**, Tony Byington

Special Awards

- 1st place overall in each subdivision - \$100 gift card
 - 2nd place overall in each subdivision - \$50 gift card
 - 3rd place overall in each subdivision - \$25 gift card
- Each entrant will receive a \$5 Hy-Vee gift card.

RULES

1. Cakes must be made from scratch, with the exception of the Creations with Cake Mixes Class.
2. Pan size used must be specified. For Layer Cake Classes, layers must be baked separately as opposed to layers sliced horizontally in half.
3. 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.
4. Edible garnishes may be used.
5. Greaseproof doilies may be used for display if desired. All entries are to be presented on heavy, corrugated cardboard or corrugated cardboard covered with white freezer paper (shining side out). The cardboard needs to be about **one inch** larger than the baked item. Those larger will be judged but not placed. No cake stands are allowed.
6. Plastic cake covers may be used when entering cakes.
7. 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.
8. Entries will be judged on Texture (50%), General Appearance (25%) and Flavor and Aroma (25%).

CLASS

LAYER CAKE (two or three layers each, except four or more layer class)

82 Black Forest Cake
83 Cake Mix Fix-Up
84 Carrot Cake
85 Chocolate Cake (frosted)
86 Chocolate Sour Cream Cake
87 Coconut Cake
88 Coconut Cake with Lemon Filling
89 Red Waldorf Cake
90 Spice Cake
91 Triple Layer Lemon Cake
92 Walnut Mocha Cake
93 Whipped Cream Cake
94 White & Chocolate Cake (two layer)
95 Yellow Cake

96 Layer Cake Other Than Named

ONE LAYER CAKES AND CUPCAKES

- 97 Bundt Cake
- 98 Cake Rolls
- 99 Carrot Cake (frosted)
- 100 Coffee Cake (non-yeast)
- 101 Creations with Cake Mixes
- 102 Filled Cupcakes
- 103 Gingerbread
- 104 Gluten Free Cake
- 105 Jelly Roll
- 106 Marble Cake
- 107 Oatmeal Cake
- 108 Pineapple Upside Down Cake
- 109 Pound Cake (unfrosted)
- 110 Raw Apple Cake
- 111 Rhubarb Cake
- 112 Wacky Cake
- 113 Any Fruit Cake Other Than Named
- 114 Cake Other Than Named (frosted or unfrosted)

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

HOMEMADE ANGEL FOOD CAKE - DIVISION 18 (A)

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

Sponsored by the **Fred Knop Family**

Special Awards

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

RULES

1. Cake must be made from scratch. Cake may be frosted - include the frosting recipe.
2. Include two copies of cake recipe and frosting recipe (if frosted).
3. Entries will be judged on Texture (30%), Taste (30%), Appearance (30%) and Creativity (10%).

CLASS

- 115 Angel Food Cake

DECORATED CAKES - DIVISION 19 (A)

Judging: Monday, August 7 at 11:00 a.m.

Sponsored by **Beyond Elegance**, Diana Bair and **Cakes By George**, George Fowler

Special Awards

- Best of Show Overall - \$50 from Cakes by George
 - 1st place Tiered in Commercial - \$125 from Beyond Elegance
 - 2nd place Tiered in Commercial - \$75 from Beyond Elegance
 - 3rd place Tiered in Commercial - \$50 from Beyond Elegance
 - 1st place Tiered in Adult Open - \$125 from Beyond Elegance
 - 2nd place Tiered in Adult Open - \$75 from Beyond Elegance
 - 3rd place Tiered in Adult Open - \$50 from Beyond Elegance
- Wilton products will also be awarded.

RULES

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

Sculpted: a cake that is made to look like something else, may be tiered but must follow dimension guidelines.

Single Tiered: open to technique. (May be baby shower, birthday, bridal shower, holiday, etc.)

Tiered: open to technique. (May be stacked or sculpted and includes wedding cakes.)

Cookies, Cupcakes, Petit Fours, Cake Balls: three to five cookies, cupcakes, petit fours or cake balls presented together. Coatings may include royal icing, fondant, buttercream, chocolate, wafer paper or any other edible medium. May be a wedding design.

Sugar Artistry: decorative item 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 (20%), Difficulty (20%), General Appearance & Neatness (20%), Originality & Design (15%), Use of Edible Applications (15%) and Use of Color (10%).

CLASS

COMMERCIAL - Open to owners and employees of licensed bakeries and cake shops. Entrant's business name will be displayed with the cake after judging is completed. Business card may also be displayed.

- 116 Sculpted
- 117 Single Tiered
- 118 Tiered
- 119 Cookies, Cupcakes, Petit Fours, Cake Balls
- 120 Sugar Artistry

AMATEUR - Open to those who do not sell decorated cakes (such as a hobbyist).

- 121 Sculpted
- 122 Single Tiered
- 123 Tiered
- 124 Cookies, Cupcakes, Petit Fours, Cake Balls
- 125 Sugar Artistry

ADULT OPEN - Open to any adult decorator that does not work for a licensed bakery.

- 126 Sculpted
- 127 Single Tiered
- 128 Tiered
- 129 Cookies, Cupcakes, Petit Fours, Cake Balls
- 130 Sugar Artistry

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

NORDIC WARE BUNDT® CAKES - DIVISION 20 (A)

Judging: Sunday, August 13 at 10:30 a.m.

Sponsored by **Nordic Ware**, Linda Stewart - Event Manager

Special Awards

1st place in each class - Crown Bundt® Cast Pan, Bundt® Measuring Cups, Bundt® Measuring Spoons, Spatula and Bundt® Tote

2nd place in each class - Six Cup Anniversary Bundt® Pan, Bundt® Measuring Spoons, Spatula and Bundt® Tote

3rd place in each class - Bundt® Cake Keeper, Spatula and Bundt® Tote

RULES

1. The entry must be made from scratch. No cake mixes may be used.
2. If recipe is previously published, the source must be listed.
3. Glaze may be added as a finishing touch.
4. Entries must be baked in designated Nordic Ware Bundt® Pans.
5. Entries will be judged on Appearance, Doneness/Moistness, Flavor and Texture.

CLASS

- 131 Classic Bundt® Cake - baked in Nordic Ware Anniversary Bundt® Pan (same as Original Bundt®: to view, search Anniversary Bundt® at Nordicware.com)
- 132 Creative Bundt® Cake - baked in any Nordic Ware Bundt® Pan except Anniversary Bundt® Pan (to view, search Anniversary Bundt® at Nordicware.com)

COUNTRY OR CRAZY COFFEE CAKES - DIVISION 21 (A)

Judging: Saturday, August 12 at 10:00 a.m.

Sponsored by **Two Chicks from the Sticks**, Jamie Gorey & Jill Means

Special Awards

1st place - \$50 and a Two Chicks from the Sticks cookbook or T-shirt

2nd place - \$25 and a Two Chicks from the Sticks T-shirt

3rd place - Two Chicks from the Sticks cookbook or T-shirt

RULES

1. Present five servings on a plate.
2. May be traditional or unusual - it does not matter! It just needs to taste GOOD.
3. Entries must include a brief story about your recipe, as well as the recipe.
4. Entries will be judged on Taste (60%), Appearance (30%) and Story (10%).

CLASS

- 133 Coffee Cake

HAVE YOUR CAKE AND EAT IT TOO - DIVISION 22 (A)

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

Sponsored by **Cutco Cutlery Gal**, Di Hulbert

Special Awards

1st place - Cutco Cultery Set - Petite Caver & Turn 'n Serve Spatula (\$160 value)

2nd place - Cutco Cutlery Set - Trimmer & Spatula (\$135 value)

3rd place - Cutco Spatula Spreader (\$75 value)

RULES

1. This division is open to adults to create a cake for kids age 2-10.
2. Cake must be your own creation. No preformed or licensed character cake pans may be used.
3. Include two copies of cake and icing recipe.

- All ingredients/artistry must be edible. Cake must be on display board to be cut and tasted.
- Entries will be judged on Detail, Originality, Flavor, Texture and Eye Appeal.

CLASS

134 Kids Cakes

MAKE IT SWEET WITH C&H SUGAR - DIVISION 23 (A)

Judging: Tuesday, August 15 at 2:30 p.m.
Sponsored by **C&H Sugar**, Connie Hunter

Special Awards

1st place - \$20
2nd place - \$10
3rd place - \$5

RULES

- Create cupcakes using C&H Sugar. You must include a proof of purchase.
- Entries will be judged on Best Recipe, Taste and Creativity.

CLASS

135 Cupcakes

CRITTER CUPCAKES - DIVISION 24 (Y)

Judging: Saturday, August 19 at 2:00 p.m.
Sponsored by **Chuck E. Cheese**, Denny Lynch

Special Awards

1st place in each class - one large one topping pizza, four soft drinks and 100 game tokens
2nd place in each class - 150 game tokens
3rd place in each class - 90 game tokens
Each entrant will receive 10 game tokens.

RULES

- This division is only open to youth ages 5-14.
- The cupcakes can be purchased cakes. Decorate your cupcakes to look like critter faces. You can use anything edible for decorating.
- Present four cupcakes on a white plate.
- Entries will be judged on Workmanship (50%), Appropriateness to Class (25%) and Utilization of Edible Food (25%).

CLASS

136 Critter Cupcakes (ages 5-9)
137 Critter Cupcakes (ages 10-14)

ANIMAL FACE CAKE JUDGING - DIVISION 25 (Y)

Judging: Thursday, August 17 at 2:00 p.m.
Sponsored by **Blank Park Zoo**, Amara Huffine

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

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

CLASS

138 My Animal Face Cake

CHUCK E. CHEESE'S UGLIEST CAKE - DIVISION 26 (Y)

Judging: Thursday, August 10 at 11:30 a.m.
Sponsored by **Chuck E. Cheese**, Denny Lynch

Special Awards

1st place in each class - one large one topping pizza, four soft drinks and 100 game tokens
2nd place in each class - 150 game tokens
3rd place in each class - 90 game tokens
Each entrant will receive 10 game tokens.

RULES

- This division is only open to youth ages 7-17. List age on entry tag.
- Ugly as can be, but not obnoxious. Entries will be judged on looks only.
- All ingredients and decorations are to be edible. Please use discretion in your selection of garnishments.
- No recipe is required, but all decoration ingredients must be listed on an index card.
- A real cake must be used. No cakes are to be longer than 18 inches.

CLASS

139 Ugliest Cake - General (ages 7-11)
140 Ugliest Cake - General (ages 12-17)
141 Ugliest Cake - Theme (ages 7-11)
142 Ugliest Cake - Theme (ages 12-17)

BUD ELWELL'S OLD FASHION FUDGE - DIVISION 27 (A)

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

Sponsored by the **Elwell Family**

Special Awards

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

RULES

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

CLASS

- 143 Bud Elwell's Old Fashion Fudge

INNOVATIVE CHOCOLATE - DIVISION 28 (A)

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

Sponsored by **Earth Made Clean**, Lora Fraracci

Special Awards

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

RULES

1. Your entry must incorporate chocolate or cocoa in recipe. Anything goes - salads, main dish, dessert, soup or appetizer.
2. Entries will be judged on Most Innovative (50%), Appearance (25%) and Taste (25%).

CLASS

- 144 Innovative Chocolate

PIPER'S HOMEMADE CANDIES - DIVISION 29 (A)

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

Sponsored by **Piper's Homemade Candies**, Jill Kerns

Special Awards

- 1st place overall - \$50
- 2nd place overall - \$25
- 3rd place overall - \$15
- Each entrant will receive a \$5 gift certificate.

RULES

1. Present four pieces on a small, white plate. Any item used to help display entry is permitted.
2. Entries will be judged on Flavor, Texture and General Appearance.

CLASS

- 145 Candies
- 146 Fudge

CHOCOLATE STORYBOOK CANDIES - DIVISION 30 (AY)

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

Sponsored by **Chocolate Storybook**, Meg Shearer

Special Awards

- 1st place overall in each subdivision - \$75
- 2nd place overall in each subdivision - \$50
- 3rd place overall in each subdivision - \$25
- 1st place in each class - a one pound box of chocolates
- Each entrant will receive a four piece box of chocolates either the day of judging or a gift certificate for store pick-up (\$4.25 value).

RULES

1. This division is open to adult and youth ages 12-17. (See Teen Candy Maker for youth classes.)
2. Present four pieces of candy on a small, white plate.
3. Entrants are encouraged to use high quality chocolate when preparing their candies and are encouraged to use Chocolate Storybook's pure and compound chocolates.
4. Entries will be judged on Flavor (35%), Appearance (30%), Texture (20%) and Demonstrated Knowledge of Candy-making Techniques (15%).

CLASS

FUDGE

- 147 Basic Fudge (no marshmallow crème)
- 148 Chocolate
- 149 Dark Chocolate
- 150 Fudge with Nuts
- 151 Maple Nut
- 152 Nutty Butterscotch
- 153 Peanut Butter
- 154 Vanilla
- 155 Fudges Other Than Named

CHOCOLATE WORKS

- 156 Chocolate & Bacon (any combination of bacon and chocolate)
- 157 Chocolate Bon Bon
- 158 Toffee

- 159 Truffles
- 160 Turtles

VARIATIONS OF CANDY

- 161 Caramels
- 162 Popcorn
- 163 Sweetened Nuts
- 164 Candy Other Than Named

TEEN CANDY MAKER

- 165 Any Fudge
- 166 Any Chocolate Works
- 167 Any Variations of Candy

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

A 'CHOCOLATE A-FAIR' CONTEST - DIVISION 31 (AY)

Judging: Friday, August 11 at Noon

Sponsored by **Chocolate Storybook**, Meg Shearer

Special Awards

- 1st place in adult class - \$50
- 2nd place in adult class - \$25
- 3rd place in adult class - \$15
- 1st place in youth class - \$35
- 2nd place in youth class - \$25
- 3rd place in youth class - \$15

Each entrant will receive a four piece box of chocolates either the day of judging or a gift certificate for store pick-up (\$4.25 value).

RULES

1. This division is open to adults and youth ages 12-17.
2. Create an entry using milk chocolate, dark chocolate or white chocolate.
3. Entry must have an Iowa State Fair theme.
4. Entrants are encouraged to use high quality chocolate when preparing their candies and are encouraged to use Chocolate Storybook's pure and compound chocolates.
5. Entries will be judged on Creativity (50%), Taste (25%) and Appearance (25%).

CLASS

- 168 Chocolate A-Fair (adult)
- 169 Chocolate A-Fair (youth)

CANDY CHEMISTRY - DIVISION 32 (Y)

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

Sponsored by **Science Center of Iowa**, Maddie Mardesen

Special Awards

- 1st place in each class - Four combo admission tickets to Science Center and IMAX
 - 2nd place in each class - Two combo admission tickets to Science Center and IMAX
 - 3rd place in each class - One combo admission ticket to Science Center and IMAX
- Each entrant will receive one general admission ticket to the Science Center.

RULES

1. This division is only open to youth ages 5-12.
2. Enter an original creation that can be considered "candy" or sweets; parental guidance is allowed.
3. Entries will be judged on Creativity and Taste.

CLASS

- 170 Candy Chemistry (ages 5-8)
- 171 Candy Chemistry (ages 9-12)

FAMOUS DAVE'S CANNED PICKLES - DIVISION 33 (A)

Judging: Tuesday, August 8 at 2:00 p.m.

Sponsored by **Famous Dave's (Mueller-Yurgae Associates)**, Bob Gostomski

Special Awards

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

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

RULES

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

CLASS

CUCUMBER PICKLES

- 172 Bread & Butter
- 173 Kosher Dill, whole, pint or quart jar
- 174 Quick Fresh-Pack Dill (not fermented), whole (quart jar) or sliced horizontally or circular (pint jar)
- 175 Reduced Sodium Sweet, sliced horizontally or circular
- 176 Sour, sliced horizontally or circular

- 177 Sweet, sliced horizontally or circular
- 178 Sweet, whole
- 179 Cucumber Pickles Other Than Named, pint or quart jar

VEGETABLE PICKLES

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

FRUIT PICKLES

- 192 Spiced Apple Rings (food coloring optional)
- 193 Spiced Peaches
- 194 Watermelon Rind
- 195 Fruit Pickles Other Than Named, pint or quart jar

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

CANNED RELISHES - DIVISION 34 (A)

Judging: Tuesday, August 8 at 11:00 a.m.

RULES

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

CLASS

- 196 Beet
- 197 Bell Pepper
- 198 Chili Sauce
- 199 Chow-Chow
- 200 Chutney
- 201 Corn
- 202 Dill
- 203 End-of-the-Garden
- 204 Hot Pepper
- 205 India
- 206 Onion
- 207 Piccalilli
- 208 Pickle (sweet)
- 209 Rummage
- 210 Zucchini
- 211 Relish Other Than Named

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

CANNING WITH MRS. WAGES - DIVISION 35 (A)

Judging: Tuesday, August 8 at 12:30 p.m.

Sponsored by **Kent Precision Foods Group (Hockenberg-Newburgh)**, Barb Conitz

Special Awards

- 1st place - \$100 grocery store gift card
- 2nd place - \$75 grocery store gift card
- 3rd place - \$25 grocery store gift card

RULES

1. Can pickles or tomatoes using Mrs. Wage's seasoning. Include a proof of purchase.
2. Entries will be judged on Taste and Appearance.

CLASS

- 212 Canning with Mrs. Wages

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

Judging: Tuesday, August 8 at 1:00 p.m.

RULES

1. Entries must be in compliance with current USDA guidelines for safe canning. See general rules section of this department for additional rules and information pertaining to entries in canning divisions.
2. Entries must be canned in pint or quart jars, except where otherwise specified.
3. **Any salsa recipe is permitted as long as USDA guidelines are followed.**
4. Entries in the Salsa and Tomato-Based Catsup Classes will be tasted.
5. Savory sauces are sauces that are not sweet; however they may include sugar as an ingredient to enhance flavor.

6. Entries in classes with products which are tasted will be judged on Flavor (35%), Consistency (25%), Appearance (20%) and Food Safety (20%).
7. Entries in classes with products which are not tasted will be judged on Appearance (35%), Consistency (25%), Selection of Ingredients (20%) and Food Safety (20%).

CLASS

- 213 Beef
 - 214 Chicken or Turkey
 - 215 Fish
 - 216 Mincemeat
 - 217 Salsa
 - 218 Spaghetti Sauce without Meat
 - 219 Strips, Cubes or Chunks of Meat (beef, veal, pork or lamb)
 - 220 Tomato Catsup
 - 221 Tomato Sauce (seasoned), pint jar
- Sweepstakes, \$10 and Rosette; Reserve Sweepstakes, \$5 and Rosette

C&H CANNED FRUITS - DIVISION 37 (A)

Judging: Wednesday, August 9 at Noon
Sponsored by **C&H Sugar**, Connie Hunter

Special Awards

- 1st place overall - \$25 in C&H coupons
- 2nd place overall - \$20 in C&H coupons
- 3rd place overall - \$15 in C&H coupons

RULES

1. Entries must be in compliance with current USDA guidelines for safe canning. See general rules section of this department for additional rules and information pertaining to entries in canning divisions.
2. Entries must be canned in pint or quart jars, except where otherwise specified.
3. You must use C&H Sugar. A proof of purchase is required.
4. Entries will be judged on Appearance (60%), Selection of Products (20%) and Food Safety (20%).

CLASS

- 222 Apples
- 223 Applesauce
- 224 Apricots
- 225 Bing Cherries
- 226 Blackberries
- 227 Grape Juice
- 228 Mixed Fruits
- 229 Peaches
- 230 Pears
- 231 Pie Filling
- 232 Pineapple
- 233 Plums
- 234 Raspberries
- 235 Rhubarb
- 236 Spiced Apple Rings (no vinegar; food coloring optional), pint jar
- 237 Strawberries
- 238 Berries Other Than Named
- 239 Fruits (except berries) Other Than Named

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

CANNED VEGETABLES - DIVISION 38 (A)

Judging: Tuesday, August 8 at 10:30 a.m.

Special Awards

- 1st place overall - Better Homes & Gardens canning cookbook from **Better Homes & Gardens Special Interest Media**

RULES

1. Entries must be in compliance with current USDA guidelines for safe canning. See general rules section of this department for additional rules and information pertaining to entries in canning divisions.
2. Entries must be canned in pint or quart jars, except where otherwise specified.
3. 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

- 240 Asparagus Spears
- 241 Beets
- 242 Carrots
- 243 Corn with Red Peppers
- 244 Green Beans
- 245 Mixed Green & Wax Beans
- 246 Mixed Vegetables
- 247 Okra
- 248 Sauerkraut (fermented)
- 249 Shelled Green Peas
- 250 Sweet Peppers (in water), pint jar
- 251 Tomato and Vegetable Juice Blend
- 252 Tomato Juice
- 253 Tomatoes (not cherry or grape)

- 254 Vegetable Soup (no meat)
- 255 White Potatoes (cubed or whole)
- 256 Whole Kernel Corn
- 257 Yellow (Wax) Beans

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

C&H CLASSIC IOWA CANNED JELLIES - DIVISION 39 (A)

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

Sponsored by **C&H Sugar**, Connie Hunter

Special Awards

1st place overall - \$25 in C&H coupons

2nd place overall - \$20 in C&H coupons

3rd place overall - \$15 in C&H coupons

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

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

CLASS

- 258 Apple
- 259 Bell Pepper
- 260 Black Raspberry
- 261 Blackberry
- 262 Cherry
- 263 Combination of Three or More Fruits
- 264 Combination of Two Fruits
- 265 Concord Grape
- 266 Crab Apple
- 267 Dandelion
- 268 Elderberry
- 269 Grape other than Concord
- 270 Grape/Plum
- 271 Grapefruit
- 272 Herb Jelly (food coloring optional)
- 273 Mulberry
- 274 Peach
- 275 Pepper (food coloring optional)
- 276 Plum
- 277 Red Currant
- 278 Red Raspberry
- 279 Rhubarb
- 280 Sour Cherry
- 281 Strawberry
- 282 Strawberry-Rhubarb
- 283 Triple Cherry
- 284 Violet
- 285 Watermelon
- 286 Wild Berries of Iowa
- 287 Wild Black Raspberry
- 288 Wine
- 289 Jellies Other Than Named (except freezer jellies)

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

C&H CLASSIC IOWA CANNED JAMS - DIVISION 40 (A)

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

Sponsored by **C&H Sugar**, Connie Hunter

Special Awards

1st place overall - \$25 in C&H coupons

2nd place overall - \$20 in C&H coupons

3rd place overall - \$15 in C&H coupons

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 general rules section of this department for additional rules and information pertaining to entries in canning divisions.
3. Entries must be canned in half-pint jars.
4. Refrigerator and freezer jams may not be entered.
5. Entries in the Sugar Free Class must be processed (canned) following approved, special recipes and procedures for those products.

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

CLASS

- 290 Apricot
- 291 Black Raspberry
- 292 Blackberry
- 293 Blueberry
- 294 Cherry
- 295 Gooseberry
- 296 Grape
- 297 Hot Pepper with Fruit
- 298 Kiwi
- 299 Mt. Ranier Cherry
- 300 Mulberry
- 301 Peach
- 302 Pear
- 303 Pear/Apple
- 304 Pineapple
- 305 Plum (other than wild or red plum)
- 306 Red Plum
- 307 Red Raspberry
- 308 Rhubarb
- 309 Rhubarb-Raspberry
- 310 Rhubarb-Strawberry
- 311 Sour Cherry
- 312 Spiced Blueberry
- 313 Spiced Tomato
- 314 Strawberry
- 315 Strawberry-Kiwi
- 316 Sugar Free
- 317 Sweet Sauces/Topping (for ice cream and other desserts), half-pint jar
- 318 Three or More Fruits
- 319 Triple Cherry
- 320 Two Fruits Other Than Named Combinations
- 321 Vegetable
- 322 Wild Blackberry
- 323 Wild Plum
- 324 Jams Other Than Named (except freezer jams)

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

C&H CANNED PRESERVES - DIVISION 41 (A)

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

Sponsored by **C&H Sugar**, Connie Hunter

Special Awards

- 1st place overall - \$25 in C&H coupons
- 2nd place overall - \$20 in C&H coupons
- 3rd place overall - \$15 in C&H coupons

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 general rules section of this department for additional rules and information pertaining to entries in canning divisions.
3. Entries must be canned in half-pint jars.
4. Entries will be judged on Flavor (35%), Consistency (30%), Appearance (15%) and Food Safety (20%).

CLASS

- 325 Apricot
- 326 Apricot with Pineapple
- 327 Cherry
- 328 Peach
- 329 Pineapple
- 330 Plum
- 331 Raspberry
- 332 Red Tomato
- 333 Strawberry
- 334 Yellow Tomato
- 335 Preserves Other Than Named

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

C&H CANNED FRUIT BUTTERS - DIVISION 42 (A)

Judging: Wednesday, August 9 at 1:00 p.m.

Sponsored by **C&H Sugar**, Connie Hunter

Special Awards

- 1st place overall - \$25 in C&H coupons
- 2nd place overall - \$20 in C&H coupons
- 3rd place overall - \$15 in C&H coupons

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 general rules section of this department for additional rules and information pertaining to entries in canning divisions.
3. Entries must be canned in half-pint jars.
4. Entries will be judged on Flavor (35%), Consistency (30%), Appearance (15%) and Food Safety (20%).

CLASS

- 336 Apple
 - 337 Apricot
 - 338 Peach
 - 339 Pear
 - 340 Plum
 - 341 Rhubarb
 - 342 Fruit Butters Other Than Named
- Sweepstakes, \$10 and Rosette; Reserve Sweepstakes, \$5 and Rosette

C&H CANNED CONSERVES - DIVISION 43 (A)

Judging: Tuesday, August 8 at 1:00 p.m.
Sponsored by **C&H Sugar**, Connie Hunter

Special Awards

- 1st place overall - \$25 in C&H coupons
- 2nd place overall - \$20 in C&H coupons
- 3rd place overall - \$15 in C&H coupons

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 general rules section of this department for additional rules and information pertaining to entries in canning divisions.
3. Entries must be canned in half-pint jars.
4. In the class listings, "in Combination" means that the designated fruit is combined with one or more other fruits in addition to a citrus fruit (if used).
5. Entries will be judged on Flavor (35%), Consistency (30%), Appearance (15%) and Food Safety (20%).

CLASS

- 343 Apple
 - 344 Apricot
 - 345 Apricot in Combination
 - 346 Peach
 - 347 Peach in Combination
 - 348 Pear
 - 349 Gooseberry
 - 350 Grape
 - 351 Rhubarb in Combination
 - 352 Fruit in Combination Other Than Named
- Sweepstakes, \$10 and Rosette; Reserve Sweepstakes, \$5 and Rosette

C&H CANNED MARMALADES - DIVISION 44 (A)

Judging: Wednesday, August 9 at 9:30 a.m.
Sponsored by **C&H Sugar**, Connie Hunter

Special Awards

- 1st place overall - \$25 in C&H coupons
- 2nd place overall - \$20 in C&H coupons
- 3rd place overall - \$15 in C&H coupons

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 general rules section of this department for additional rules and information pertaining to entries in canning divisions.
3. Entries must be canned in half-pint jars.
4. Entries will be judged on Flavor (35%), Consistency (30%), Appearance (15%) and Food Safety (20%).

CLASS

- 353 Apricot-Citrus
 - 354 Grapefruit
 - 355 Lemon
 - 356 Lime
 - 357 Orange
 - 358 Peach
 - 359 Marmalades Other Than Named
- Sweepstakes, \$10 and Rosette; Reserve Sweepstakes, \$5 and Rosette

KRAFT KREATIONS WITH VELVEETA - DIVISION 45 (A)

Judging: Tuesday, August 15 at 3:00 p.m.

Sponsored by **Fareway Stores, Inc.**, Jeff Stearns and **Kraft Foods**

Special Awards

1st place overall - \$100 Fareway gift card

2nd place overall - \$75 Fareway gift card

3rd place overall - \$50 Fareway gift card

RULES

1. Velveeta must be the main ingredient. Include a proof of purchase.
2. Entries will be judged on Taste, Best Use of Velveeta Cheese, Appearance and Originality.

CLASS

360 Entrée
361 Side Dish
362 Soup

BUBBA'S PIMENTO CHEESE CHALLENGE - DIVISION 46 (A)

Judging: Thursday, August 10 at 2:30 p.m.

Sponsored by **Bubba - Southern Comforts**, Christopher Diebel

Special Awards

1st place - \$75 gift card

2nd place - \$50 gift card

3rd place - \$25 gift card

RULES

1. Put a creative spin on this Southern classic.
2. Entries will be judged on Visual Appeal, Taste and Originality.

CLASS

363 Pimento Cheese Challenge

COOKING WITH COFFEE - DIVISION 47 (A)

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

Sponsored by **Friedrich's Coffee**, Gary Meyer

Special Awards

1st place - \$75 gift certificate

2nd place - \$50 gift certificate

3rd place - \$25 gift certificate

Each entrant will receive a \$10 gift certificate.

RULES

1. Friedrich's Coffee, Espresso Blend, must be used. An expert from Friedrich's will judge the entries.
2. After you have sent in your entry form and fees, email Gary Meyer at gary@friedrichscoffee.com. He will send you a coupon for one pound of coffee to be picked up at any of their retail stores (4632 86th St., Urbandale; 1821 22nd St., West Des Moines; 4100 University, Des Moines). If you are unable to reach Gary, contact Arlette Hollister (515/274-0275) or Karen McKilligan (515/291-8067 or karenmck84@gmail.com).
3. If your recipe requires flavoring, use your own extracts.
4. Entries will be judged on Best Use of Coffee, Taste and Appearance. The taste of coffee has to be very prevalent.

CLASS

364 Cooking with Coffee

LET'S HAVE TEA - DIVISION 48 (A)

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

Sponsored by **Des Moines Women's Club**, Joann McCracken Young

Special Awards

1st place overall - \$50

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

RULES

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

CLASS

365 Tea Cookie
366 Tea Sandwich

NAN'S NUMMIEST COOKIES - DIVISION 49 (A)

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

Sponsored by **Nan's Nummies**, Nan Earll

Special Awards

1st place in each class - \$25

2nd place in each class - \$15

3rd place in each class - \$10

RULES

1. Cookies and frosting must be homemade.
2. Taste is most important. Cookie should not be dry, greasy or have aftertaste.
3. Entries will be judged on Flavor (60%), Appearance (30%) and Texture (10%).

CLASS

367 Chocolate Cookies
368 Frosted Cut Out Cookies

SCENIC VALLEY PUMPKIN PATCH COOKIES - DIVISION 50 (A)

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

Sponsored by **Boone & Scenic Valley Railroad & Museum**, Travis Stevenson

Special Awards

- 1st place - Table for four on the Boone & Scenic Valley Railroad Picnic Train
 - 2nd place - Caboose ride for four on the Boone & Scenic Valley Railroad
 - 3rd place - Four coach class passes for the Boone & Scenic Valley Railroad
- Each entrant will be given two coach passes for the Boone & Scenic Valley Railroad.

RULES

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

CLASS

369 Pumpkin Patch Cookies

O COME ALL YE COOKIES - DIVISION 51 (A)

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

Sponsored by **O Come All Ye Cookies Cookie Exchange**, Joann McCracken Young, Lorna Truck and Cindy Lane

Special Awards

1st place overall - \$40

RULES

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

CLASS

370 Christmas Cookie Plate
 371 Other Holiday Cookie Plate

HOTEL PATTEE COOKIE OF THE YEAR - DIVISION 52 (A)

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

Sponsored by **Hotel Pattee**, Jay Hartz

Special Awards

- 1st place - Weekend stay in a full suite plus recognition for use of your recipe (\$500 value)
 - 2nd place - Weekend stay in a standard room (\$250 value)
 - 3rd place - One night stay in a standard room (\$125 value)
- Each entrant will receive a \$25 off coupon valid towards a hotel stay.

RULES

- 1. We give our hotel guests complimentary cookies each night. We are seeking that one special recipe that we will serve for the next 12 months.
- 2. Entries will be judged on Taste, Ease of Preparation and Appearance.

CLASS

372 Cookie of the Year

YOUR WINNINGEST COOKIE CREATION - DIVISION 53 (A)

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

Sponsored by **H & R Block**, Mindi Martinez

Special Awards

- 1st place - Free tax return (\$200 value)
- Each entrant will receive a coupon for a "second look".

RULES

- 1. Present four to six cookies on a white plate.
- 2. Entries will be judged on Creativity (50%) and Taste (50%).

CLASS

373 Your Winningest Cookie

ALLSPICE COOKIE CONTEST - DIVISION 54 (A)

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

Sponsored by **AllSpice Culinarium**, Rory Brown

Special Awards

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

RULES

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

CLASS

374 Spiced and/or Olive Oil Cookie

CHOCOLATE CHIP COOKIES - DIVISION 55 (A)

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

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

Special Awards

1st place - \$75

2nd place - \$50

3rd place - \$25

RULES

1. Bake your best chocolate chip cookies.
2. You may add oatmeal, nuts or other ingredients along with semi-sweet chocolate chips.
3. Present four cookies on a plate.
4. Entries will be judged on Taste (50%), Appearance (25%) and Texture (25%).

CLASS

375 Chocolate Chip Cookies

MIDWEST LIVING COOKIES - DIVISION 56 (AY)

Judging: Tuesday, August 15 at 10:00 a.m. (Bar, Molded or Pressed, Ethnic) and
Wednesday, August 16 at 10:00 a.m. (Drop, Health, Refrigerated and Rolled, Cake Mix, Youth)

Sponsored by **Midwest Living Magazine**, Hannah Agran

Special Awards

1st place overall cookie - \$250

2nd place overall cookie - \$150

3rd place overall cookie - \$100

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

RULES

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

CLASS

BAR COOKIES (batter or dough baked in a pan)

- 376 Apple Bars (frosted or unfrosted)
- 377 Blondies
- 378 Brownies, Flavored (frosted or unfrosted; such as mint, mocha, raspberry, swirled, etc.)
- 379 Brownies, Frosted (with or without nuts)
- 380 Brownies, Unfrosted (with or without nuts)
- 381 Butterscotch Bars
- 382 Jam Bars
- 383 Lemon Bars
- 384 Peanut Butter Bars
- 385 Pecan Bars
- 386 Pumpkin Bars (frosted or unfrosted)
- 387 Rice Krispy Bars
- 388 Two-Layer Bar Cookies Other Than Named
- 389 Three-Layer Bar Cookies Other Than Named (layers or layer ingredients can repeat)
- 390 Four-or-More-Layer Bar Cookies Other Than Named (layers or layer ingredients can repeat)
- 391 One-Layer Bar Cookie Other Than Named

MOLDED OR PRESSED COOKIES (formed into desired shape by hand or with a cookie press, stamp or mold)

- 392 Coconut Cookies
- 393 Crackles/Crinkles (any flavor)
- 394 Filled Cookies (not sandwich or thumbprint; the filling should be fully enclosed in the cookie)
- 395 Gingersnaps
- 396 Molasses Cookies
- 397 Peanut Blossoms
- 398 Peanut Butter Cookies
- 399 Shortbread, Flavored (such as almond, lemon, etc.)
- 400 Shortbread, Plain
- 401 Snickerdoodles
- 402 Snowball Cookies
- 403 Spritz Cookies
- 404 Sugar Cookies (not rolled or cut)
- 405 Thumbprint (any filling permitted)
- 406 Molded or Pressed Cookie Other Than Named

ETHNIC COOKIES

- 407 Biscotti (any flavor)
- 408 Chinese Almond Cookies
- 409 Italian

- 410 Macaroons (French-style)
- 411 Scandinavian
- 412 Ethnic Cookie Other Than Named
- DROP COOKIES** (dough dropped from a spoon or scoop onto a baking sheet)
- 413 Chocolate Base Cookies (chocolate-flavor dough)
- 414 Chocolate Chip Cookies (traditional, with or without nuts)
- 415 Coconut Macaroons
- 416 Dried Fruit Cookies (other than Oatmeal Raisin)
- 417 Frosted Drop Cookies (any flavor)
- 418 M&M Cookies
- 419 Meringue Drop Cookies (any flavor)
- 420 Monster Cookies
- 421 No-Bake Cookies
- 422 Oatmeal Butterscotch Cookies (with or without nuts)
- 423 Oatmeal Chocolate Chip Cookies (with or without nuts)
- 424 Oatmeal Raisin Cookies (with or without nuts)
- 425 Oatmeal Cookies (other than named)
- 426 Peanut Butter Base Cookies (peanut butter-flavor dough, other than Monster)
- 427 Potato Chip Cookies
- 428 Ranger Cookies
- 429 White Chocolate Cookies (traditional, with or without nuts)
- 430 Drop Cookies Other Than Named

HEALTH COOKIES

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

REFRIGERATED AND ROLLED COOKIES

- 434 Icebox (sliced)
- 435 Rolled Gingerbread
- 436 Rolled Sugar (frosted)
- 437 Rolled Sugar (unfrosted)
- 438 Sandwich Cookies
- 439 Rolled Cookies Other Than Named

CAKE MIX COOKIES

- 440 Bar (frosted or unfrosted)
- 441 Drop or Shaped (frosted or unfrosted)

YOUTH

- 442 Bar Cookie (age 12 and under)
 - 443 Bar Cookie (age 13-17)
 - 444 Drop Cookie (age 12 and under)
 - 445 Drop Cookie (age 13-17)
 - 446 Unbaked Cookie (age 12 and under)
 - 447 Unbaked Cookie (age 13-17)
- Sweepstakes, \$10 and Rosette; Reserve Sweepstakes, \$5 and Rosette

DELORIS JACOBSON MEMORIAL MEN'S/BOY'S COOKIE BAKING - DIVISION 57 (AY)

Judging: Friday, August 11 at 3:00 p.m.

Sponsored by **Jay's Cookies**, in memory of **Deloris Jacobson** who taught her six sons to appreciate the joy of baking cookies

Special Awards

- 1st place in men's class - \$100
- 2nd place in men's class - \$50
- 3rd place in men's class - \$25
- 1st place in boy's class - \$25

RULES

1. This division is only open to men and boys age 5-17.
2. Present six cookies (all the same) 2 1/2" - 4" in diameter. All cookies are to be presented on a small, white Styrofoam or plastic plate. (Entries will be evaluated by more than one judge.)
3. Cookies should be drop style cookies and unfrosted.
4. State kind of shortening used.
5. Entries must follow these guidelines or will be ineligible for awards.
6. Entries will be judged on Taste (40%), Texture (40%) and General Appearance & Creativity (20%).

CLASS

- 448 Boy's Cookie Class
- 449 Men's Cookie Class

A COOKIE JAR FOR THE ARMED FORCES - DIVISION 58 (AY)

Judging: Monday, August 14 at 4:00 p.m.

RULES

1. This division is open to all ages. Adults and youth will be judged separately. Youth - list age on entry tag.
2. To honor our men and women in uniform, decorate a cookie jar for the Armed Forces.
3. The jar must contain at least three different kinds of cookies wrapped in plastic wrap.
4. In an accompanying container, place one of each kind of cookie. These will be judged.

5. The cookie jar will be presented at judging or when convenient for both parties.

CLASS

450 A Cookie Jar for the Armed Forces

MY MOST CREATIVE C&H SUGAR COOKIE - DIVISION 59 (Y)

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

Sponsored by **C&H Sugar**, Connie Hunter

Special Awards

1st place in each class - \$20

2nd place in each class - \$10

3rd place in each class - \$5

RULES

1. This division is only open to youth 6-15 years old.
2. Present four creative C&H Sugar cookies on any size white plate. Include a proof of purchase.
3. You can decorate them any way you wish. Any decoration used must be edible. Be sure to include your cookie recipe.
4. Entries will be judged on Creativity, Taste and Appearance.

CLASS

451 Ages 6-10

452 Ages 11-15

C&H CHOCOLATE CHIP COOKIE CREATION - DIVISION 60 (Y)

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

Sponsored by **C&H Sugar**, Connie Hunter

Special Awards

1st place in each class - \$20

2nd place in each class - \$10

3rd place in each class - \$5

RULES

1. This division is only open to youth ages 6-17. Write your age on your recipe card.
2. Present four cookies on a small, white plate.
3. Nuts, coconut, etc. may be added, but you must use one package of chocolate chips.
4. Entries will be judged on Taste, Texture and Appearance.

CLASS

453 Chocolate Chip Cookie Creation (ages 6-11)

454 Chocolate Chip Cookie Creation (ages 12-17)

KING ARTHUR FLOUR, KIDS & BAR COOKIES - DIVISION 61 (Y)

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

Sponsored by **King Arthur Flour**, Natasha Payton

Special Awards

1st place - \$50 gift card to kingarthurfloor.com

2nd place - \$25 gift card to kingarthurfloor.com

3rd place - King Arthur Flour Cookie Companion Cookbook

RULES

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

CLASS

455 King Arthur Flour Bar Cookies

KIDS' WINNINGEST COOKIE CREATION - DIVISION 62 (Y)

Judging: Saturday, August 19 at 11:00 a.m.

Sponsored by **H & R Block**, Mindi Martinez

Special Awards

1st place - \$50 iTunes gift card

2nd place - \$25 Subway gift card

RULES

1. This division is only open to youth.
2. Present four to six cookies on a white plate.
3. Entries will be judged on Creativity (50%) and Taste (50%).

CLASS

456 Kids' Winningest Cookie

BEST CHEESECAKE USING KELLOGG OR KEEBLER - DIVISION 63 (A)

Judging: Saturday, August 19 at Noon

Sponsored by **Kellogg Co.** and **Fareway Stores, Inc.**, Amanda Munson and Gary Munson

Special Awards

1st place - \$200 Fareway gift card

2nd place - \$150 Fareway gift card

3rd place - \$100 Fareway gift card

RULES

1. Create your best cheesecake using any Kellogg or Keebler product (i.e. pie crust, cookies, crackers).
2. Ingredients must be purchased at Fareway. Store receipt and Kellogg or Keebler proof of purchase must be provided.

3. Entries will be judged on Taste, Creativity and Appearance.

CLASS

457 Best Cheesecake

DESSERTS FOR JAKE - DIVISION 64 (A)

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

Sponsored by **Darrellyn Knight**

Special Awards

1st place - \$50

2nd place - \$25

3rd place - \$10

RULES

1. Create any dessert that does not contain chocolate.
2. Entries will be judged on Taste (50%), Appearance (25%) and Originality (25%).

CLASS

458 Desserts for Jake

DESSERTS FOR CHRISTINA - DIVISION 65 (A)

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

Sponsored by **Darrellyn Knight**

Special Awards

1st place - \$50

2nd place - \$25

3rd place - \$10

RULES

1. Create any dessert where chocolate is the main flavor. Chocolate can be either milk, dark, white or a combination.
2. Entries will be judged on Taste (50%), Appearance (25%) and Originality (25%).

CLASS

459 Desserts for Christina

FAST, HEALTHY & TASTY - DIVISION 66 (A)

Judging: Saturday, August 19 at 12:30 p.m.

Sponsored by **Royal Prestige**, Ted Quick

Special Awards

1st place - 5" Santoku knife (\$75 value)

2nd place - 3 1/2" Santoku knife (\$50 value)

3rd place - Three piece stainless serving set (\$25 value)

RULES

1. Create a dessert that is economical, easy to prepare, tasty and cost conscious.
2. Entries will be judged on Creativity, Taste, Appearance and "Fast and Frugal".

CLASS

460 Dessert

BEST TEMPLETON RYE DESSERT - DIVISION 67 (A)

Judging: Friday, August 18 at 1:00 p.m.

Sponsored by **Templeton Rye Spirits, LLC**, Andrew M. Tomes

Special Awards

1st place - \$500

2nd place - \$300

3rd place - \$200

Each entrant will receive two Templeton Rye rocks glasses and one Templeton Rye shot glass.

RULES

1. Enter a dessert showcasing Templeton Rye as a main ingredient. Include Templeton Rye proof of purchase.
2. Entries will be judged on Flavor, Presentation and Overall Incorporation of Templeton Rye.

CLASS

461 Templeton Rye Dessert

TAMMIE'S NO BAKE DESSERTS - DIVISION 68 (A)

Judging: Thursday, August 10 at Noon

Sponsored by the **Family of Tammie Warner, in her memory**

Special Awards

1st place overall - \$50

1st place in each class - \$25

2nd place in each class - \$15

3rd place in each class - \$10

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

462 No Bake Dessert with Crust

463 No Bake Dessert without Crust

BEST DESSERT USING ANY KEEBLER PRODUCT - DIVISION 69 (A)

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

Sponsored by **Kellogg Co.** and **Fareway Stores**, Amanda Munson and Gary Munson

Special Awards

1st place - \$200 Fareway gift card

2nd place - \$150 Fareway gift card

3rd place - \$100 Fareway gift card

RULES

1. Any Keebler product can be used to create an exciting, creative dessert.
2. Ingredients must be purchased at Fareway. Store receipt and a Keebler proof of purchase must be provided.
3. Entries will be judged on Taste, Creativity and Appearance.

CLASS

464 Best Keebler Dessert

GOURMET MINI PARFAITS - DIVISION 70 (A)

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

Sponsored by **Lamberti, Gocke & Luetje, P.C.**

Special Awards

1st place - \$50

2nd place - \$25

3rd place - \$15

RULES

1. Present four mini parfaits (7 ounces or less) in any container.
2. Entries will be judged on Taste & Texture (40%), Originality (30%) and Appearance (30%).

CLASS

465 Gourmet Mini Parfaits

CREATIVE CREPES BY LE JARDIN - DIVISION 71 (A)

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

Sponsored by **Le Jardin**, Tag & Megan Grandgeorge

Special Awards

1st place - \$25 gift card to Le Jardin

2nd place - \$15 gift card to Le Jardin

3rd place - \$10 gift card to Le Jardin

RULES

1. Present two sweet dessert crepes on a white plate.
2. The crepes must be your own creation. Include the recipe for the crepes and filling.
3. Entries will be judged on Taste, Creativity and Appearance.

CLASS

466 Dessert Crepes

SWEET TREATS - DIVISION 72 (A)

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

Sponsored by **Sweet to Eat Bakery & Cake Shop**, Rachel Owens and Michelle Lindell

Special Awards

1st place overall - \$25 gift card and Wilton product

1st place in each class - \$20 gift card

2nd place in each class - \$15 gift card

3rd place in each class - \$10 gift card

RULES

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

CLASS

467 Cake - decorated

468 Cookie/Bar - unique flavor

469 Pie - unique flavor

BUILD YOUR BEAUTIFUL GINGERBREAD HOUSE! - DIVISION 73 (A)

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

Sponsored by **WinniRentals**, Amy Knapp

Special Awards

1st place - \$250 Southwest Airlines gift card plus a box of cookies from Sweet G's Bakery of Wolfeboro, NH

2nd place - \$100 Southwest Airlines gift card plus a box of cookies from Sweet G's Bakery of Wolfeboro, NH

3rd place - \$50 Southwest Airlines gift card plus a box of cookies from Sweet G's Bakery of Wolfeboro, NH

Each entrant will receive a beautiful full-color brochure featuring lakefront rentals in Wolfeboro, NH.

RULES

1. Houses must be constructed using gingerbread baked from scratch. Must provide gingerbread recipe.
2. Gingerbread House Theme: All things work together for good to those who....
3. Houses must be presented on a 9" cake round.

- All decorations must be edible and may be store-bought.
- Entries will be judged on General Appearance (80%) and Creativity (20%).

CLASS

470 Gingerbread House

75TH ANNIVERSARY DESSERT - DIVISION 74 (A)

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

Sponsored by **City of Windsor Heights**, Diana Willits

Special Awards

- 1st place - \$100 and winning dessert will be served at Oktoberfest
- 2nd place - \$50
- 3rd place - \$20

RULES

- Create a dessert to celebrate the 75th Anniversary of Windsor Heights. Be creative!
- Entries will be judged on Taste (80%) and Presentation (20%).

CLASS

471 Anniversary Dessert

CREATE A FAMILY BAKING LEGACY - DIVISION 75 (AY)

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

Sponsored by **Miss NiNi's Fine Desserts, LLC**, Janine C. Knop

Special Awards

- 1st place - \$100 (team)
- 2nd place - \$80 (team)
- 3rd place - \$60 (team)

RULES

- This division is only open to a two-member team of Grandparent/Grandchild or Parent/Child from the same family. **Please list on recipe the team members' relationship to one another, i.e., parent/child or grandparent/grandchild. Do not list team members' names.**
- Child must be 10 years of age and under as of date of competition. **Please list child's age with recipe.**
- Both adult and child need to submit a separate entry so that each contestant has an exhibitor number.**
- Along with submitting your entry form/fees by July 1, you must contact Arlette Hollister (515/274-0275) or Karen McKilligan (515/291-8067 or karenmck84@gmail.com) by July 1 to enter and verify age of child. Limited to first 15 teams who enter and meet eligibility requirements. Additional teamwork space will be available.
- Only a dessert entry that requires baking in an oven is allowed.
- There are two steps to this competition: 1) Each team will have prepared a completed baked dessert entry prior to coming to the Fair. This will be judged as part of the contest. 2) In addition, each team will have 30 minutes to prepare the dessert in front of the judges from actual start of preparation of the recipe up to the point at which it is ready to be placed into the oven for baking. For this part of the competition, no prior preparation of the recipe may be done at home. (At the Fair, a microwave oven will be available as well as electricity for use of a blender, food processor, mixer, hot plate, etc. If you need small appliances to use in preparing your entry, it is your responsibility to bring them and all equipment necessary to prepare your dessert prior to baking. An oven will not be available for baking your prepared dessert.)
- No mixes may be used.** No pre-measuring or pre-mixing is to be done prior to start of contest other than to have finished product presented.
- Choose recipes wisely.** If the recipe includes steps that need to be completed after the baking time in order to finish the dessert, i.e., frosting a cake, etc., please choose another recipe to prepare for this contest. This will affect your overall score.
- Must work as a team with equal responsibility given to each team member.
- Finished product and team preparation of dessert (up to the point at which the dessert is ready to be placed in the oven) will be judged by Miss NiNi and family.
- Points awarded based on A) Teamwork, B) Neatness of entrant and prep area, C) Appropriate recipe selection and completion of dessert preparation within allotted time of 30 minutes, D) Overall quality of previously prepared dessert based on taste, texture and presentation.
- Two copies of recipe** typed on 8 1/2" x 11" sheets of plain white paper must be presented to the judging team at start of contest in addition to the recipe stapled to your entry tag.

CLASS

472 Family Baking Legacy

McDONALDS' DESSERTS - DIVISION 76 (Y)

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

Sponsored by **McDonald's**, Patty Rogers

Special Awards

- 1st place - Two \$10 McDonald's Arch gift cards
- 2nd place - One Be Our Guest Extra Value Meal
- 3rd place - One Be Our Guest good for one free sandwich of your choice

RULES

- This division is only open to youth ages 8-12.
- Create your favorite dessert.
- Entries will be judged on Taste and Appearance.

CLASS

473 McDonalds Desserts

KIDS' GRAHAM CRACKER CREATIONS - DIVISION 77 (Y)

Judging: Saturday, August 12 at 1:30 p.m.
Sponsored by the **Gilbert Family**, Jill Gilbert

Special Awards

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

RULES

1. This division is only open to ages 3-12. List age on recipe.
2. Entry must contain graham crackers or graham cracker crumbs and must be entirely edible (no wooden sticks).
3. Entries will be judged on Flavor (50%), Appearance (30%) and Creativity (20%).

CLASS

- 474 Graham Cracker Creations (ages 3-7)
- 475 Graham Cracker Creations (ages 8-12)

FAVORITE BOOK DESSERTS - DIVISION 78 (Y)

Judging: Friday, August 11 at 12:30 p.m.
Sponsored by **Our Front Porch Books**, J.O. Parker

Special Awards

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

Each entrant will receive an autographed copy of *Iowa's Tradition: An ABC Photo Album of the Iowa State Fair*.

RULES

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

CLASS

- 476 Favorite Book Desserts

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

Judging: Wednesday, August 16 at 1:00 p.m.
Sponsored by **The Iowa Egg Council**, Katie Nola

Special Awards

- 1st place overall - \$300 plus shopping tote and cooking tools
 - 2nd place overall - \$200 plus shopping tote and cooking tools
 - 3rd place overall - \$100 plus shopping tote and cooking tools
- Each entrant will receive a shopping tote and cooking tools.

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

- 477 Desserts
- 478 Deviled Eggs
- 479 Quiches, Stratas & Casseroles
- 480 Sandwiches, Salads & Sides

KIDS' EGG-ON-A-STICK DECORATING - DIVISION 80 (Y)

Judging: Thursday, August 17 at 1:00 p.m.
Sponsored by **Iowa Egg Council**, Katie Nola

Special Awards

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

Each entrant will receive kid's recipes, cooking utensil, etc.

RULES

1. This division is only open to youth ages 5-11.
2. Turn a Styrofoam cup upside down, put a popsicle stick in it and put a peeled, hard-cooked egg on the stick.
3. Use your imagination to decorate the egg. Sweet or savory decorations may be used; all must be edible.
4. Entries will be judged on Creativity (40%), Use of Materials (30%), Appealing from all Directions (20%) and Only Edible Objects Used (10%).

CLASS

- 481 Edible Egg Decorating

DUTCH OVEN COOKING - DIVISION 81 (A)

Judging: Saturday, August 12 at 3:30 p.m.
Sponsored by the **Wise Family**, Bruce, Debbie & Mickey Wise

Special Awards

- 1st place overall - Dutch oven accessories (\$60 value)
- 2nd place overall - Dutch oven accessories (\$20 value)
- 1st place each class - \$15
- 2nd place each class - \$10
- 3rd place each class - \$5

RULES

1. Entry must be cooked in a Dutch oven and on a grill or open fire. Entries do not have to be presented in the Dutch oven.
2. Include two copies of the recipe on 8 ½ x 11 paper.
3. Recipe must include number of coals, type of Dutch oven and fire cooking instructions.
4. Entries will be judged on Taste, Ease of Preparation and Creativity.

CLASS

- 482 Main Dish/Side Dish
483 Snack/Dessert

WORLD'S TALLEST LEPRECHAUN ST. PATRICK'S TREATS - DIVISION 82 (A)

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

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

Special Awards

1st place - \$30

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

RULES

1. Entries will be judged on Appearance, Taste and Appropriateness for St. Patrick's Day.

CLASS

- 484 St. Patrick's Day Desserts

BEST BORSCHT - DIVISION 83 (A)

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

Sponsored by **Mintzer-Zaprudskys**

Special Awards

1st place - \$50

2nd place - \$25

3rd place - \$10

RULES

1. Prepare a hot Borscht of either the Ukrainian (with beans) or Russian variety.
2. The Borscht can be vegetarian or meat-based. Beets are a must.
3. Entries will be judged on Flavor and Authenticity.

CLASS

- 485 Best Borscht

GRANDMA BUTORAC'S POVITICA - DIVISION 84 (A)

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

Sponsored by **Christine Summy**

Special Awards

1st place - \$40

2nd place - \$25

3rd place - \$10

RULES

1. Create a homemade povitica. 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, then baked as a roll in a cake or loaf pan.
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 and Appearance.

CLASS

- 486 Grandma's Povitica

FAIR DELICIOUS - DIVISION 85 (A)

Judging: Thursday, August 17 at 10:00 a.m.

Sponsored by **Bette Dryer's Cookbooks**

Special Awards

1st place - \$100 and a cookbook

2nd place - \$50 and a cookbook

3rd place - \$25 and a cookbook

RULES

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

CLASS

- 487 Fair Delicious

OUR FRONT PORCH BOOKS FAVORITE FAIR FOODS - DIVISION 86 (A)

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

Sponsored by **Our Front Porch Books, J.O. Parker**

Special Awards

1st place - \$50

2nd place - \$25

3rd place - \$10

Each entrant will receive an Iowa scenery photo card featuring photography by J.O. Parker.

RULES

1. Make an entry (dessert, main dish, etc.) that you associate with the Iowa State Fair. It can be something you eat at the Fair, make while camping at the Fair or a food that makes you think of the Fair.
2. Include a 3x5 card explaining why you associate this food with the Fair.
3. Entries will be judged on the Taste and Appearance of the food as well as the meaning behind the dish.

CLASS

488 Favorite Fair Food

FAIR ON A STICK - DIVISION 87 (Y)

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

Sponsored by **Bette Dryer's Cookbooks**

Special Awards

1st place in each class - \$25

2nd place in each class - \$15

3rd place in each class - \$5

RULES

1. This division is only open to youth ages 6-16.
2. Create a food item on a stick that represents a fair food or fair image, such as a blue ribbon, pig, tractor, etc.
3. Entries will be judged on Best Use of Food Product (taste) and Best Representation of Choice Item.

CLASS

489 Ages 6-10

490 Ages 11-16

CHRISTMAS FAVORITES - DIVISION 88 (A)

Judging: Saturday, August 19 at 1:30 p.m.

Sponsored by **Natalie Ridgway**

Special Awards

1st place - \$50

2nd place - \$30

3rd place - \$20

RULES

1. Prepare any entry that is special to you at Christmas time.
2. Include a second copy of the recipe on an 8 ½ x 11 sheet of paper with a story explaining why this recipe is special to you.
3. Entries will be judged on Taste (50%), Appearance (25%) and Story (25%).

CLASS

491 Christmas Favorites

OUR IOWA CHURCH COOKBOOK FAVORITES - DIVISION 89 (A)

Judging: Saturday, August 12 at Noon

Sponsored by **Our Iowa Magazine**, Elizabeth Klaes and Rick Jost

'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 top three winning recipes will be published in *Our Iowa*. The person preparing the winning entry will receive a complimentary year's subscription to *Our Iowa*.

RULES

1. Prepare a recipe featuring any kind of berries 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

492 Berry Good

MY BEST DISH - DIVISION 90 (A)

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

Sponsored by **Darrellyn Knight**

Special Awards

1st place - \$50

2nd place - \$25

3rd place - \$10

RULES

1. Enter a favorite dish you are known for...a signature dish if you will, one you are always asked to bring.
2. The entry can be a main dish, dessert, side dish, etc.
3. Entries will be judged on Taste (50%), Appearance (25%) and Originality (25%).

CLASS

493 My Best Dish

CASEY'S JUNIOR FAVORITE CREATIONS - DIVISION 91 (Y)

Judging: Tuesday, August 8 at Noon (Classes 494-514) and 3:00 p.m. (Classes 515-535)

Sponsored by **Casey's General Stores**, Angela Wood

Special Awards

1st place overall sweepstakes - *Better Homes & Gardens New Junior Cookbook* from **Better Homes & Gardens Special Interest Media**

1st place overall - \$100 Casey's gift card

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

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

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

Each entrant will receive a Casey's cookie.

RULES

1. This division is only open to youth ages 6-11. Please specify your age on your recipe card.
2. Cakes should be eight or nine inch round or square in size and loaf size should be 9x5x3 inch, or as specified in recipe.
3. For cookie classes, present two to four cookies (depending on size) on a small, white plate.
4. Participant ribbons will be awarded to each entrant.
5. One of the judges will be a youth age 12-17.
6. Entrants are ineligible to win Sweepstakes or Reserve Sweepstakes if they have won either of these awards in 2015 or 2016.
7. Entries will be judged on Taste (30%), Texture (25%), Appearance (25%) and Creativity (20%)

CLASS

- 494 Banana Nut Bread
- 495 Blonde Brownies
- 496 Candied Apple
- 497 Candy Coated Pretzels
- 498 Cereal Cookies
- 499 Chocolate Brownies (no nuts)
- 500 Chocolate Brownies (with nuts)
- 501 Chocolate Cake (single layer)
- 502 Chocolate Chip Cookies
- 503 Coffee Cake
- 504 Cranberry Orange Bars
- 505 Fudge (no nuts)
- 506 Gingersnap Cookies
- 507 Gluten Free Cookies
- 508 Granola Bars
- 509 Handprint Cookies (make cookies of your handprint)
- 510 Lemon Bars
- 511 M&M Cookies
- 512 Monster Cookies
- 513 Oatmeal Cookies
- 514 Oatmeal Cookies with Chocolate Chips
- 515 Oatmeal Cookies with Raisins and/or Fruit
- 516 One Layer Cake from Scratch
- 517 Peanut Blossom Cookies
- 518 Peanut Butter Balls
- 519 Peanut Butter Cookies
- 520 Peanut Clusters
- 521 Poke & Pour Cake
- 522 Potato Chip Cookies
- 523 Pumpkin Bread (non-yeast, no nuts)
- 524 Puppy Chow
- 525 Rice Krispie Cookies or Bars
- 526 Sandwich Cookies
- 527 Snack Mix
- 528 Snickerdoodle Cookies
- 529 Special Treats for Santa
- 530 Sugar Cookies (drop)
- 531 Sugared Nuts
- 532 Two Layer Bars
- 533 Unbaked Cookies or Bars
- 534 White Chocolate Chip Cookies
- 535 Any Entry Other Than Named

CASEY'S INTERMEDIATE FAVORITE CREATIONS - DIVISION 92 (Y)

Judging: Tuesday, August 8 at 10:30 a.m. (Classes 536-557) and 1:30 p.m. (Classes 558-579)

Sponsored by **Casey's General Stores**, Angela Wood

Special Awards

1st place overall sweepstakes - *Better Homes & Gardens New Junior Cookbook* from **Better Homes & Gardens Special Interest Media**

1st place overall - \$100 Casey's gift card

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

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

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

Each entrant will receive a Casey's cookie.

RULES

1. This division is only open to youth ages 12-17. Please specify your age on your recipe card.

2. Cakes should be eight or nine inch round or square in size and loaf size should be 9x5x3 inch, or as specified in recipe.
3. For cookie classes, present two to four cookies (depending on size) on a small, white plate.
4. Participant ribbons will be awarded to each exhibitor.
5. One of the judges will be a youth age 8-11.
6. Entrants are ineligible to win Sweepstakes or Reserve Sweepstakes if they have won either of these awards in 2015 or 2016.
7. Entries will be judged on Taste (30%), Texture (25%), Appearance (25%) and Creativity (20%).

CLASS

- 536 All Butter Cookies
- 537 Appetizers
- 538 Apple Pie
- 539 Banana Nut Bread
- 540 Cake Balls
- 541 Cake Mix Fix-up Cookies
- 542 Cereal Cookies
- 543 Chocolate Almond Biscotti
- 544 Chocolate Brownies (no nuts)
- 545 Chocolate Brownies (with nuts)
- 546 Chocolate Cake (one layer)
- 547 Chocolate Chip Oatmeal Cookies
- 548 Chocolate Crackle Cookies
- 549 Chocolate Fudge (plain)
- 550 Creations with Cake Mixes
- 551 Dip for Chips
- 552 Fruit Dessert
- 553 Gingerbread
- 554 Gingersnap Cookies
- 555 Gluten Free Dessert
- 556 Hamburger Soup
- 557 Jam Bars
- 558 M&M Cookies
- 559 Macaroni & Cheese
- 560 Molasses Cookies
- 561 My Mom or Dad's Favorite Cookie
- 562 Oatmeal Cookies with Raisins and/or Other Fruits
- 563 Party Mix - sweet
- 564 Peanut Butter Cookies
- 565 Pumpkin Bread (without nuts)
- 566 S'mores
- 567 Salsa
- 568 Sandwich Cookie
- 569 Snickerdoodle Cookies
- 570 Special Treats for Santa
- 571 Sugar Cookies (drop)
- 572 Sugared Nuts
- 573 Twice Baked Potatoes
- 574 Unbaked Cookies
- 575 Waffle Cookies
- 576 Walking Tacos
- 577 Bars Other Than Named
- 578 Cookies Other Than Named
- 579 Pies Other Than Named

MY GRANDPARENTS' FAVORITE FOOD - DIVISION 93 (Y)

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

Sponsored by the **Wise Family**, Bruce, Debbie and Mickey Wise

Special Awards

- 1st place overall - \$10
 - 2nd place overall - \$5
 - 1st place in each class - \$15
 - 2nd place in each class - \$10
 - 3rd place in each class - \$5
- Each entrant will receive a fruit snack.

RULES

1. This division is only open to youth ages 17 and under. Age must be listed on both copies of recipe.
2. Prepare a favorite food that your grandparents would serve you. Include a second copy of the recipe on an 8 ½ x 11 sheet of paper; also on the paper include why this recipe is your favorite. Do not include your name on recipe or sheet, only age.
3. Entries will be judged on Taste, Ease of Preparation and Appearance.

CLASS

- 580 Main Dish/Side Dish
- 581 Snack/Dessert

COACH'S FAVORITE RHUBARB CONTEST - DIVISION 94 (A)

Judging: Tuesday, August 15 at 1:30 p.m.

Sponsored by **Friends of Gary Kirke**, Jamie Buelt

Special Awards

1st place - \$125

2nd place - \$75

3rd place - \$50

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

RULES

1. Create a rhubarb dish/entry using fresh or frozen rhubarb. Recipes need to be original with rhubarb as the primary ingredient.
2. Entries may be a dessert, beverage, side dish, appetizer, etc.
3. Rhubarb may be blended with other fruits, flavors and ingredients, but rhubarb must be the celebrated ingredient and flavor.
4. Entries will be judged on Taste, Appearance and Creativity.

CLASS

582 Best Rhubarb Entry

IT'S A BERRY GOOD DESSERT - DIVISION 95 (A)

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

Sponsored by the **Edge of the Woods Raspberry Farm, LLC**, Beth McGeough

Special Awards

1st place - \$50

2nd place - \$30

3rd place - \$20

RULES

1. Prepare a dessert that includes one or more of the following berries - red raspberries, blackberries and/or blueberries.
2. Entries will be judged on Taste (40%), Appearance (40%) and Creativity (20%).

CLASS

583 Berry Good Dessert

BEST FRUIT COBBLER, BETTIE OR BUCKLE - DIVISION 96 (A)

Judging: Saturday, August 12 at 2:00 p.m.

Sponsored by **Bret and 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, Originality and Appearance.

CLASS

584 Best Fruit Dessert

ALL ABOUT GRAPES - DIVISION 97 (A)

Judging: Wednesday, August 16 at 11:30 a.m.

Sponsored by **Tim Florer** (author of the *Carrington Legacy Series*), Diana Willits

Special Awards

1st place - \$50, a Carrington book, an exclusive grape theme print and winner will be mentioned as a character in upcoming book

2nd place - \$30, a Carrington book and an exclusive grape theme print

3rd place - \$25 and a Carrington book

Each entrant will receive \$5 off a book purchase.

RULES

1. Create a dessert using grapes as one of the ingredients.
2. Entries will be judged on Taste (80%) and Presentation (20%).

CLASS

585 All About Grapes

IOWA ORCHARDS CREATIONS - DIVISION 98 (AY)

Judging: Friday, August 11 at 3:30 p.m.

Sponsored by **Iowa Orchard**, Bryan Etchen

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, 2017.

RULES

1. This division is open to adults (ages 18 and over) and youth (ages 8-17). Youth - please list your age on your recipe.
2. Fruit pies include apple, cherry, peach, etc. Desserts include dumplings, turnovers, cakes, etc.
3. A young person will help judge the class for kids.
4. Entries will be judged on Taste, Creativity and General Appearance.

CLASS

586 Dessert (adults)

587 Fruit Pie (adults)

588 Dessert (kids)

KEY LIME CHALLENGE - DIVISION 99 (AY)

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

Sponsored by the **Kephart Family**

Special Awards

- 1st place overall - \$40
- 1st place in each class - \$15
- 2nd place in each class - \$10
- 3rd place in each class - \$5

RULES

1. This division is open to all ages. If under 7, list age on recipe.
2. If using a crust, include crust recipe.
3. Entries will be judged on Taste (50%), Appearance (25%) and Creativity (25%).

CLASS

- 589 Key Lime Cookies
- 590 Key Lime Dessert (pie, cake, bars, etc.)

DOROTHY LYNCH GLUTEN FREE COOKING CONTEST - DIVISION 100 (A)

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

Sponsored by **Tasty Toppings, Inc.**, Steve Peterson

Special Awards

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

RULES

1. Create a dish using either Home Style or Fat Free Dorothy Lynch Dressing. Include proof of purchase.
2. Recipe must be 100% gluten free.
3. Entries will be judged on Taste (70%), Creativity (15%) and Presentation (15%).

CLASS

- 591 Gluten Free Cooking

DELICIOUS & GLUTEN FREE DESSERT - DIVISION 101 (A)

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

Sponsored by **Two Chicks from the Sticks**, Jamie Gorey & Jill Means

Special Awards

- 1st place - \$50 and a Two Chicks from the Sticks cookbook or T-shirt
- 2nd place - \$25 and a Two Chicks from the Sticks T-shirt
- 3rd place - Two Chicks from the Sticks cookbook or T-shirt

RULES

1. Present five servings on a plate.
2. Entry must be 100% gluten free.
3. Include a story about your recipe and what inspired you to make this recipe.
3. Entries will be judged on Taste (50%), Texture (20%), Appearance (20%) and Story (10%).

CLASS

- 592 Gluten Free Dessert

TASTE OF HONEY CHALLENGE - DIVISION 102 (AY)

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

Sponsored by **Golden Ridge Honey Farm, Inc.**, Linda Bigalk

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.
2. Create an entry using Golden Ridge Honey. Golden Ridge Honey can be purchased at Fareway Stores. Include proof of purchase.
3. Honey is to be the only sweetener used.
4. Entries will be judged on Taste, Appearance and Best Use of Product.

CLASS

- 593 Breads - biscotti, muffins, scones, yeast breads, quick breads (adult)
- 594 Desserts (adult)
- 595 Honey Challenge - dressings, appetizers, snacks (adult)
- 596 Youth Entries (17 and under)

FOODS MADE WITH HONEY - DIVISION 103 (AY)

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

Sponsored by the **Iowa Honey Producer's Association**, Rhonda Heston

Special Awards

- 1st place sweepstakes - \$25
- Queen Bee's Choice (1st place overall adult) - \$50
- Princess Bee's Choice (1st place overall youth) - \$25
- 1st place overall in each subdivision - \$10
- Each entrant will receive a honey bear.

RULES

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

CLASS

BREAD AND ROLLS

- 597 Honey Dinner Rolls
- 598 Honey Wheat Bread
- 599 Honey Oatmeal Bread
- 600 Youth Entries (ages under 18)

QUICK BREADS

- 601 Honey Banana Nut Bread
- 602 Honey Biscuits (4)
- 603 Honey Corn Bread
- 604 Honey Fruit Bread (dried or fresh)
- 605 Honey Fruit Muffins
- 606 Honey Muffins (four on a white plate)
- 607 Honey Scones
- 608 Youth Entries (ages under 18)

HONEY CREATIONS

- 609 Honey BBQ Sauce
 - 610 Honey Butter
 - 611 Honey Chocolate Chip Cookies
 - 612 Honey Cookies
 - 613 Honey Dessert Other Than Named
 - 614 Honey Dips
 - 615 Honey Drinks
 - 616 Honey Granola
 - 617 Honey Oatmeal Cake
 - 618 Rice Krispie Bars
 - 619 Youth Entries (ages under 18)
- Sweepstakes, \$10 and Rosette; Reserve Sweepstakes, \$5 and Rosette

ICE CREAM FLAVOR CREATION - DIVISION 104 (A)

Judging: Thursday, August 17 at Noon

Sponsored by **Blue Bunny Ice Cream**, Katy West

Special Awards

- 1st place - \$100
- 2nd place - \$75
- 3rd place - \$50
- Each entrant will receive an ice cream coupon.

RULES

1. Along with submitting your entry form/fees by July 1, you must contact Arlette Hollister (515/274-0275) or Karen McKilligan (515/291-8067 or karenmck84@gmail.com) to enroll.
2. Help Blue Bunny develop new flavors.
3. You are to bring a container for mixing, a bowl for presentation and the ingredients for your flavor creation.
4. Blue Bunny will provide each entrant with a ½ gallon of vanilla ice cream. You will be given a ½ hour to make your flavor creation.
5. Entries will be judged on Originality and Flavor.

CLASS

- 620 Flavor Creation

MY FAVORITE ICE CREAM TOPPING - DIVISION 105 (A)

Judging: Friday, August 18 at 2:00 p.m.

Sponsored by **Goldie's Ice Cream Shoppe, LLC**, Brad Magg

Special Awards

- 1st place in each class - \$100
- 2nd place in each class - \$50
- 3rd place in each class - \$25
- Each entrant will receive a \$20 Goldie's gift certificate.

RULES

1. Create your own favorite ice cream topping.

2. We will try to have vanilla ice cream available to use with the topping.
3. Entries will be judged on Originality (40%), Taste (40%) and Presentation (20%).

CLASS

- 621 Sauces/Syrups
622 Other Toppings

ALLSPICE ICE CREAM CONTEST - DIVISION 106 (A)

Judging: Monday, August 14 at 3:00 p.m.
Sponsored by **AllSpice Culinarium**, Rory Brown

Special Awards

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

RULES

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

CLASS

- 623 Olive Oil and/or Spiced Ice Cream

UGLIEST ICE CREAM - DIVISION 107 (Y)

Judging: Thursday, August 17 at 3:30 p.m.
Sponsored by **Blue Bunny Ice Cream**, Katy West

Special Awards

- 1st place in each class - \$100
2nd place in each class - \$75
3rd place in each class - \$50
Each entrant will receive an ice cream coupon.

RULES

1. This division is only open to youth ages 6-12.
2. Along with submitting your entry form/fees by July 1, you must contact Arlette Hollister (515/274-0275) or Karen McKilligan (515/291-8067 or karenmck84@gmail.com) to enroll.
3. You will be given a nine inch plate to use for your creation.
4. You are to create an ugly ice cream creation - the uglier the better. You are to bring the "uglies" with you. You can use anything that is edible (licorice candies, peanuts, sprinkles, etc.). A half gallon square of ice cream will be provided for each entrant.
5. When you finish your creation, a Blue Bunny official will judge it, take a picture of it and then you can eat it. Winners will be announced after all entrants are finished. The pictures and entrants' names will be on display during the Fair.
6. Entries will be judged on Creativity and "Ugliness."

CLASS

- 624 Ugly Ice Cream (ages 6-8)
625 Ugly Ice Cream (ages 9-12)

KIDS ICE CREAM DESSERT - DIVISION 108 (Y)

Judging: Thursday, August 17 at 2:00 p.m.
Sponsored by **Blue Bunny Ice Cream**, Katy West

Special Awards

- 1st place - \$100
2nd place - \$75
3rd place - \$50
Each entrant will receive an ice cream coupon.

RULES

1. This division is only open to youth ages 7-15.
2. Create an ice cream dessert using two different flavor combinations of Blue Bunny Ice Cream. Include a proof of purchase.
3. Anything can be added to enhance the dessert, but it must be edible. Entries will be kept in the freezer until they are judged.
4. Entries will be judged on Appearance, Taste and Creativity.

CLASS

- 626 Kids Dessert

LOCALLY GROWN - IOWA FRESH - DIVISION 109 (A)

Judging: Saturday, August 12 at 2:00 p.m.
Sponsored by **Iowa Choice Harvest**, Sung Hee Grittmann
Iowa Choice Harvest is an Iowa company specializing in locally sourced frozen fruits and vegetables.

Special Awards

- 1st place in each class - \$100
2nd place in each class - \$50
3rd place in each class - \$25
Each entrant will receive an Iowa Choice Harvest magnet.

RULES

1. Create an entrée, side dish or dessert using Iowa Choice Corn Harvest frozen sweet corn or frozen apples.
2. Iowa Choice Harvest products are available at Hy-Vee, Fareway, Wheatsfield Coop, New Pioneer Coop, Iowa Food Coop, Brick Street Market and Iowa Valley Coop. Proof of purchase required for entry.
3. Entries will be judged on Taste, Presentation and Creativity.

CLASS

627 Apples
628 Corn

FARM BABY - IOWA INGREDIENTS - DIVISION 110 (A)

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

Sponsored by **Farm Baby**, Julie Burroughs

Farm Baby offers State 1 and Stage 2 all-natural baby food. These wholesome, mom-made treats are all-natural with absolutely no added ingredients. No added salt, sugar, preservatives, artificial flavors or fillers. Just the highest quality of organic, locally sourced produce (when in season).

Special Awards

1st place - \$150

2nd place - \$75

3rd place - \$50

Each entrant will receive a Farm Baby apron.

RULES

1. Contestants must use Iowa grown ingredients to create the most unique and flavorful baby food.
2. Entries will be judged on Taste and Use of Iowa Grown Ingredients.

CLASS

629 Baby Food

IOWA'S BIG FOUR - DIVISION 111 (AY)

Judging: Wednesday, August 16 at 3:00 p.m.

Sponsored by **Iowa Agriculture Literacy Foundation**, Will Fett

Special Awards

1st place in each class - \$50 gift card

2nd place in each class - \$25 gift card

3rd place in each class - \$15 gift card

RULES

1. This division is open to adults and youth.
2. Iowa's four most significant agricultural commodities are corn, soybeans, pork and eggs. Prepare a dish using at least one of these ingredients or a by-product of these commodities.
3. Submit two copies of recipe on an 8 ½ x 11 paper.
4. Entries will be judged on Taste, Creativity and Presentation.

CLASS

630 Savory
631 Sweet

JELLO - DIVISION 112 (A)

Judging: Thursday, August 10 at 3:30 p.m.

Sponsored by **Fareway Stores, Inc.**, Jeff Stearns and **Kraft Foods**

Special Awards

1st place overall - \$100 Fareway gift card

2nd place overall - \$75 Fareway gift card

3rd place overall - \$50 Fareway gift card

RULES

1. Include proof of purchase.
2. In the Desserts Class, use the gelatin Jello in your creations. In the Salads Class, do not enter a Jello and fruit cocktail salad.
3. Entries will be judged on Taste, Best Use of Jello and Originality (most important).

CLASS

632 Desserts
633 Salads

MAKE IT WITH LARD - DIVISION 113 (A)

Judging: Tuesday, August 15 at 1:30 p.m.

Sponsored by **Rainbow Farms, Inc.**, Jim & Ann Sage

Special Awards

1st place overall in each subdivision - \$20

2nd place overall in each subdivision - \$15

3rd place overall in each subdivision - \$5

RULES

1. Breads can be baked in an 8x4 inch or 9x5 inch pan or as recipe suggests and must be presented on a four to five inch white plate or white paper covered cardboard. Desserts are to be presented on any plate, bowl or container of your choice.
2. Lard must be the only shortening used in baked products.
3. Entries will be judged on Taste/Flavor (40%), Texture (20%), Appearance (20%) and Best Use of Product (20%).

CLASS

DESSERTS

634 Cakes
635 Chocolate Chip Cookies
636 Drop Oatmeal
637 Gingerbread
638 Gingersnaps (unfrosted)
639 Cookies Other Than Named

QUICK BREADS

- 640 Biscuits
- 641 Corn Bread
- 642 Fruit Bread
- 643 Muffins
- 644 Nut Bread
- 645 Pumpkin Bread (non yeast)
- 646 Vegetable Bread
- 647 Zucchini Bread

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

BOLTON & HAY SHEET PAN MEALS - DIVISION 114 (A)

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

Sponsored by the **Bolton & Hay, Inc.**, Clara Chaplin

Special Awards

- 1st place - \$100 gift card to Bolton & Hay
 - 2nd place - \$50 gift card to Bolton & Hay
 - 3rd place - \$25 gift card to Bolton & Hay
- Each entrant will receive a Bolton & Hay sheet pan.

RULES

1. Create a recipe and prepare a complete meal on one 8x13 aluminum or stainless steel sheet pan.
2. Entries must be baked/roasted on a sheet pan. It is not required that entries be presented on a sheet pan.
3. Please include a second copy of your recipe.
4. Entries will be judged on Creativity, Ease of Preparation, Taste, Appeal and Completeness of your Meal.

CLASS

- 648 Sheet Pan Meal

MY HEALTHY SCHOOL SACK LUNCH - DIVISION 115 (Y)

Judging: Saturday, August 12 at 10:00 a.m.

Sponsored by the **Wise Family**, Bruce, Debbie and Mickey Wise

Special Awards

- 1st place - \$15 and a lunch box/sack
 - 2nd place - \$10 and a lunch box/sack
 - 3rd place - \$5 and a lunch box/sack
- Each entrant will receive a fruit snack.

RULES

1. This division is open to entrants ages 14 and under.
2. Age must be listed on both copies of recipe. Recipe must be on 8 ½ x 11 (two copies).
3. Lunch must be well balanced and a single serving.
4. State why you like this lunch.
5. Decorate your sack. Be creative.
6. Entries will be judged on Single Serving, Well Balanced Meal, Taste, Ease of Preparation and Sack Decoration.

CLASS

- 649 My Healthy Sack Lunch

~~STEAKS FOR BILL - DIVISION 116 (A)~~ contest cancelled

~~Judging: Friday, August 11 at 2:00 p.m.~~

~~Sponsored by **Plymouth Feed Co. & Sioux Steel Co.** in memory of **Bill Neubrand**, Iowa State Fair Board Member~~

~~**Special Awards**~~

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

~~**RULES**~~

- ~~1. This division is limited to 8-10 entries. Along with submitting your entry form/fees by July 1, you must contact Arlette Hollister (515/274-0275) or Karen McKilligan (515/291-8067 or karenmck84@gmail.com) to enroll.~~
- ~~2. Steaks will be grilled at the Fair. You must bring all of your own barbeque equipment - grilling kettles, briquets, utensils, etc.~~
- ~~3. Grilling will take place near the Elwell Family Food Center.~~
- ~~4. Entries will be judged on Taste (60%), Presentation (20%) and Best Value (20%). If there is a tie in Taste and Presentation, the advantage would go to the steak with the better value. (For example, if one entry is a filet and one is a flank steak, the tie would go to the flank steak.)~~

~~**CLASS**~~

- ~~650 Steaks for Bill~~

GOLDIE'S CHICKEN LICKIN' WINGS CONTEST - DIVISION 117 (A)

Judging: Saturday, August 19 at 12:30 p.m.

Sponsored by **Goldie's Ice Cream Shoppe, LLC**, Brad Magg

Special Awards

- 1st place - \$100
 - 2nd place - \$75
 - 3rd place - \$50
- Each entrant will receive a \$20 Goldie's gift certificate.

RULES

1. Entry can be any style or flavor of chicken wings.
2. Enter four on a plate.

3. Entries will be judged on Creativity (40%), Flavor (40%) and Appearance (20%).

CLASS

651 Chicken Wings

OSTRICH: THE SMART CHOICE - DIVISION 118 (A)

Judging: Wednesday, August 16 at 2:00 p.m.
Sponsored by **Ostrich Coop of Iowa**, Helen Wall

Special Awards

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

Each entrant will receive two ostrich snack sticks.

RULES

1. You may obtain ostrich meat and cooking instructions by contacting 877/672-8839 or visiting www.iowaostrichcoop.com. To locate a vendor, call 515/859-7336. Many meat counters carry ostrich meat.
2. Prepare a serving of ostrich for an entrée, salad or appetizer.
3. Entries will be judged on Taste, Appearance and Nutritional Value.

CLASS

652 Ostrich Creation

BEST OF THE WURST - DIVISION 119 (A)

Judging: Tuesday, August 15 at 3:00 p.m.
Sponsored by **Iowa Farm Bureau Federation**, Barb Lykins

Special Awards

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

RULES

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

CLASS

653 Bratwurst (cooked)
654 Bratwurst (uncooked)
655 Summer Sausage

PURNELL OLD FOLKS' SAUSAGE COOK OFF - DIVISION 120 (A)

Judging: Friday, August 18 at Noon
Sponsored by **F.B. Purnell Sausage Co.**, Jim Peters

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 coupon.

RULES

1. Entry must use Old Folks' Sausage. Include a proof of purchase.
2. Entries will be judged on Taste and Eye Appeal.

CLASS

656 Appetizer
657 Breakfast
658 Casserole

MY FAVORITE MEAT LOAF - DIVISION 121 (A)

Judging: Thursday, August 17 at 2:00 p.m.
Sponsored by **Fareway Stores, Inc.**, Jeff Stearns

Special Awards

1st place - \$100 Fareway gift card
2nd place - \$75 Fareway gift card
3rd place - \$50 Fareway gift card
Each entrant will receive a 2-liter bottle of Fastco pop.

RULES

1. A proof of purchase from the fresh meat counter of a Fareway Store is required.
2. Entries will be judged on Taste, Texture, Creativity and Appearance.

CLASS

659 My Favorite Meat Loaf

ALL ABOUT SAUSAGE - DIVISION 122 (A)

Judging: Sunday, August 13 at 1:30 p.m.
Sponsored by **Beeler's Inc.**, Tim Beeler

Special Awards

1st place - \$1,500
2nd place - \$750
3rd place - \$375
4th place - \$225
5th place - \$150

RULES

1. Create your favorite sausage dish using Beeler's Sausage. Proof of purchase is required.
2. Beeler's Sausage is available at Campbell's Nutrition Center and Hy-Vee Health Markets. If you have trouble finding it, contact Arlette Hollister (515/274-0275) or Karen McKilligan (515/291-8067 or karenmck84@gmail.com).
3. Entries will be judged on Taste of Sausage (50%), Best Use of Sausage (25%) and Originality (25%).

CLASS

660 All About Sausage

SEAFOOD PREPARED IN THE HEARTLAND - DIVISION 123 (A)

Judging: Thursday, August 17 at 11:00 a.m.

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

Special Awards

- 1st place in each class - \$150 gift certificate plus winner's recipe may be featured as a special at the restaurant
2nd place in each class - \$100 gift certificate
3rd place in each class- \$50 gift certificate

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. Provide a second copy of your recipe.
4. Entries will be judged on Taste (40%), Appearance (40%) and Creative Use of Chosen Fish or Seafood (20%).

CLASS

661 Fish or Seafood Appetizer
662 Fish or Seafood Soup

THE GREAT AMERICAN SPAM® CHAMPIONSHIP - DIVISION 124 (AY)

Judging: Sunday, August 13 at 3:30 p.m.

Sponsored by **SPAM and Hormel Foods' (The Blue Ribbon Group)**

Special Awards

- 1st place in each class - \$150
2nd place in each class - \$50
3rd place in each class - \$25
National SPAM Champion Grand Prize (Adult, 18 & up): A trip for two to the 2018 Waikiki SPAM JAM Festival in Hawaii valued at \$3,000
National SPAM Kid Chef of the Year Grand Prize (Kid, 7-17): \$2,000

RULES

1. This division is open to adults and youth (ages 7-17).
2. Make any "Super Simple Craveable Classic" recipe with at least one 12-ounce can of SPAM® products any variety (Classic, Lite, Less Sodium, Hot & Spicy, or other) and up to 10 other ingredients. (Packaged items such as cake mixes and other timesavers are welcome and count as one/ individual ingredient. Salt, pepper, cooking oil/butter, water and garnishes do NOT count.)
3. Recipes should be named, original, unpublished, the sole property of entrant, and not used for another contest. Submit your entry with a clear/ typed recipe (illegible recipes may be disqualified), a product label and your contact information.
4. No SPAM® recipe contest 1st place winners from any fair in 2016 are eligible to win in 2017, nor are those who have one 1st place three or more times.
5. Entries will be judged on Simplicity (50%) and Taste (50%). Judging criteria is to emphasize how easy the recipe should be and how great it tastes.
6. National Judging: Fair contest supervisors forward 1st place winning recipes for the national grand prize judging for both Adult and Kid Chef classes. Hormel Foods' Test Kitchens judge recipes on the above criteria. Their decisions are final. For the National SPAM® Champion Grand Prize (adult age 18 & up): One national grand prize winner will be selected out of all 26 1st place recipes. He/she will receive a voucher to cover \$3,000 in travel costs (airfare, hotel and food) for the 2018 Waikiki SPAM® JAM Festival in Hawaii. The national grand prize winner may elect to accept a \$3000 cash prize instead of the trip (ARV \$3,000). One National SPAM® Kid Chef of the Year (age 7-17) will be selected out of all 26 1st place recipes and he/she will receive a \$2,000 cash prize (ARV \$2,000). Both grand prize winners will be notified by phone no later than February 28, 2018. If Hormel Foods is unable to reach the Grand Prize Winners within 10 days of notification, an alternate may be selected. National winning recipes will be available by emailing statefairteam@blueribbongroup.net or by sending a self-addressed stamped envelope to Blue Ribbon Group, c/o SPAM® Championship National Winner, 1120 South 2nd St. #908, Minneapolis, MN 55415.

CLASS

663 SPAM (Adult)
664 SPAM (Kid Chef)

MUSHROOM MANIA - DIVISION 125 (A)

Judging: Saturday, August 19 at 3:00 p.m.

Sponsored by **Saltlickers**, Michael and Barbara Ching

Special Awards

- 1st place - \$50 and a 4 ounce gift pack of Saltlickers spices (\$20 value)
2nd place - \$30
3rd place - \$20
Each entrant will receive a 2 ounce jar of Saltlickers spices.

RULES

1. Create a dish prominently featuring mushrooms.
2. Mushrooms must be purchased from grocery store or farmer's market.
3. Mushrooms must be cooked.
4. Entries will be judged on how well the dish showcases the unique umami flavor of mushrooms and originality.

CLASS

665 Mushroom Mania

CREATE A WINNER WITH GURLEY'S - DIVISION 126 (A)

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

Sponsored by **Gurley's Foods**, Todd Ofelt

Special Awards

1st place in each class - \$30

2nd place in each class - \$25

3rd place in each class - \$20

Each entrant will receive a gift bag of Gurley's products.

RULES

1. Must use Gurley's products. Include a proof of purchase. Fareway Stores have a complete line of Gurley's Products.
2. Entries will be judged on Originality, Taste, Presentation and Best Use of Gurley's Products.

CLASS

- 666 Breads & Rolls
667 Cakes & Muffins
668 Non-Baked Items
669 Other Baked Items

DAKOTA STYLE SUNFLOWER KERNELS RECIPE - DIVISION 127 (A)

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

Sponsored by **Dakota Style Sunflower Kernels (Hockenbergh-Newburgh)**, Barb Conitz

Special Awards

1st place - \$100 grocery gift card

2nd place - \$50 grocery gift card

3rd place - \$25 grocery gift card

RULES

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

CLASS

- 670 Sunflower Kernel Recipe

OLD THRESHERS FAMILY REUNION - DIVISION 128 (A)

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

Sponsored by **Our Front Porch Books**, J.O. Parker

Special Awards

1st place - \$50

2nd place - \$25

3rd place - \$10

Each entrant will receive an Iowa scenery photo card featuring photography by J.O. Parker.

RULES

1. The Midwest Old Threshers Reunion in Mount Pleasant, IA takes visitors back in time to the way things used to be. Please make a dish (dessert, main dish, etc.) using ingredients that were typically used for making old-fashioned foods or a dish made during harvest when threshing machines were used.
2. Include with your recipe an explanation of why this food makes you think of these times.
3. Entries will be judged on the Taste and Appearance of the food as well as the effort put into the meaning behind the dish.

CLASS

- 671 Old Threshers Reunion

NOSTALGIC COMFORT FOOD - DIVISION 129 (A)

Judging: Friday, August 11 at 1:00 p.m.

Sponsored by **The Brass Armadillo Antique Malls**, Mike McWilliams

Special Awards

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

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

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

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

RULES

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

CLASS

- 672 Appetizer/Side Dish
673 Dessert
674 Main Dish

SZATHMARY COLLECTION OF HISTORIC RECIPES - DIVISION 130 (A)

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

Sponsored by **University of Iowa Special Collections & University Archives**, Colleen Theisen and **Old Capitol Museum**, Kathrine Moermond

Special Awards

1st place - \$25, Cookbook, Old Capitol Museum Book and private tour of the Szathmary Collection led by Special Collections librarian

2nd place - Cookbook and Old Capitol Museum Book

3rd place - Cookbook and Old Capitol Museum Book

RULES

1. Interpret the recipe being as historically accurate as possible using modern measurements and equipment.
2. Include one notecard (3x5 or 5x7, can write on one side) with the final version of the recipe as you adapted it.

3. Include one notecard (3x5 or 5x7, can write on one side) to explain the adaptations you made and why. If you included historical research, an additional card may be used to cite sources.
4. Include email address for follow up with blog.
5. Entries will be judged on Taste & Texture and Interpretation & Method - maintaining the original recipe while filling in the gaps and adapting to modern measurements, equipment and ingredients.

Recipe - Soft Pearlash Cake (from a *A New England Cookbook*, 1825-1870, by Mary Evans)

1 lb. sugar, ½ pint cream, 4 eggs, ½ lb. butter, a teaspoon full of pearlash, as much flour as will make it a stiff batter

CLASS

675 Soft Pearlash Cake

HELLO SALLY LUNN - DIVISION 131 (A)

Judging: Monday, August 14 at 4:00 p.m.

Sponsored by **Iowa Society Daughters of the American Revolution - DAR**

Special Awards

1st place - \$40 and a copy of the U.S. Constitution

2nd place - \$25 and a copy of the U.S. Constitution

3rd place - \$10 and a copy of the U.S. Constitution

RULES

1. Each entry is a baked colonial tea bread known as Sally Lunn.
2. Attach a few sentences telling about the history of the bread, how it was typically prepared and served and where the recipe was found.
3. Include the recipe.
4. Entries will be judged on Flavor (50%), Appearance (25%), Texture (15%) and Story (10%).

CLASS

676 Sally Lunn Bread

OUR FAMILY RECIPE BOOK - DIVISION 132 (A)

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

RULES

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

CLASS

677 Family Recipe Book

SUNDAY DINNER AT MOM'S (GRANDMA'S) - DIVISION 133 (AY)

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

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

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

Special Awards

1st place overall - \$100

2nd place overall - \$50

3rd place overall - \$25

Outstanding Youth Exhibit - \$25

RULES

1. This division is open to all ages.
2. With your entry include an additional 8 ½ x 11 sheet with your recipe and your "story" about why this dish is special to you. Write your exhibitor number (not your name) and your age on the sheet.
3. Present your entry in the way it was served at Sunday dinner.
4. Entries will be judged on Taste (40%), Story (35%) and Appearance/Presentation (25%).

CLASS

678 Dessert

679 Main Dish

680 Side Dish

BARILLA PASTA & SAUCE - DIVISION 134 (A)

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

Sponsored by **Barilla (Acosta Sales & Marketing)**, Mike Niklawski

Special Awards

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

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

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

Each entrant will receive a box of Barilla pasta.

RULES

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

CLASS

681 Entrée

682 Salad

MY BEST DREAMFIELD'S PASTA DISH - DIVISION 135 (A)

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

Sponsored by **Dakota Growers/Dreamfield (Mueller-Yurgae Associates)**, Bob Gostomski

Special Awards

1st place - \$200

2nd place - \$100

3rd place - \$50

Each entrant will receive a 16 oz. box of Dreamfield's Pasta.

RULES

1. Enter a main dish using Dreamfield's Pasta (available at Hy-Vee and Fareway). Proof of purchase is required.
2. The first place winner in 2016 is ineligible to participate in 2017.
3. Entries will be judged on Taste and Appearance.

CLASS

683 Dreamfield's Pasta Dish

USE YOUR NOODLE - DIVISION 136 (A)

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

Sponsored by the **Dennis Hartstack Family**, Clarinda, IA

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 packaged pasta or noodle (American, Italian, Oriental, Asian, etc.).
2. Your entrée must include a protein.
3. The first place winner from 2016 is not eligible to enter in 2017.
4. Entries will be judged on Taste, Appearance and Texture.

CLASS

684 Main Dish

MRS. BONSER'S NOODLES CREATIONS - DIVISION 137 (A)

Judging: Thursday, August 17 at 12:30 p.m.

Sponsored by **Mrs. Bonser's Noodles (Hockenberg-Newburgh)**, Barb Conitz

Special Awards

1st place - \$100 gift card

2nd place - \$50 gift card

3rd place - \$25 gift card

RULES

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

CLASS

685 Mrs. Bonser's Noodles Creations

CREATIVE WITH RAMEN NOODLES - DIVISION 138 (AY)

Judging: Saturday, August 12 at 10:00 a.m.

Sponsored by the **Wise Family**, Bruce, Debbie and Mickey Wise

Special Awards

1st place overall - Serving Dish (\$40 value)

2nd place overall - Serving Dish (\$30 value)

1st place in each class - \$15

2nd place in each class - \$10

3rd place in each class - \$5

Each entrant will receive a package of Ramen Noodles.

RULES

1. This division is open to entrants ages 15 and older. If youth, must include age.
2. Create a dish that is made using Ramen Noodles and the seasoning pack.
3. Must include two copies of recipe (8 ½ x 11).
4. Include proof of purchase of a Ramen product.
5. Entries will be judged on Appearance, Taste, Ease of Preparation and Best Use of Product.

CLASS

686 Main Dish/Side Dish

687 Snack/Dessert

PICKLICIOUS RECIPES WITH GEDNEY PICKLES - DIVISION 139 (A)

Judging: Saturday, August 19 at 1:30 p.m.

Sponsored by **MA Gedney Co. (Hockenberg-Newburgh)**, Barb Conitz

Special Awards

1st place - \$100 grocery gift card

2nd place - \$50 grocery gift card

3rd place - \$25 grocery gift card

RULES

1. Prepare a picklicious recipe using one or more of Gedney's pickle products as a key ingredient. Proof of purchase required.
2. Entries will be judged on Taste and Originality. Winning recipes will be featured on the Gedney website.

CLASS

688 Picklicious Pickles

MACHINE SHED PIES - DIVISION 140 (A)

Judging: Monday, August 14 at 10:00 a.m.

Sponsored by **Machine Shed Restaurant**, Gretchen McLaughlin & Cat Fenton

Special Awards

1st place overall cream pie - \$50 Machine Shed gift card

2nd place overall cream pie - \$25 Machine Shed gift card

3rd place overall cream pie - \$15 Machine Shed gift card

1st place overall fruit pie - \$50 Machine Shed gift card

2nd place overall fruit pie - \$25 Machine Shed gift card

3rd place overall fruit pie - \$15 Machine Shed gift card

Each entrant will receive a complimentary dessert coupon.

RULES

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

CLASS

- 689 Apple Crumb
- 690 Apricot
- 691 Blueberry
- 692 Butterscotch
- 693 Chiffon
- 694 Coconut Cream
- 695 Gooseberry
- 696 Key Lime
- 697 Lattice Top Cherry
- 698 Lemon Meringue
- 699 Mincemeat
- 700 Oatmeal Pecan
- 701 Peach
- 702 Peach-Red Raspberry
- 703 Peanut Butter
- 704 Pecan (traditional, no coconut or chocolate)
- 705 Pumpkin (one crust)
- 706 Raspberry
- 707 Rhubarb
- 708 Rhubarb Custard
- 709 Rhubarb-Strawberry
- 710 Sour Cream Raisin
- 711 Sweet Potato Pie
- 712 Triple Cherry
- 713 Two Crust Berry
- 714 Zucchini
- 715 One Crust Cream Other Than Named
- 716 One Crust Fruit Other Than Named
- 717 Two Crust Cream Other Than Named
- 718 Two Crust Fruit Other Than Named
- 719 Pie Other Than Named (any crust can be used)

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

ALL AMERICAN APPLE PIE - DIVISION 141 (A)

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

Sponsored by **American Pie Council**, Linda Hoskins

Special Awards

1st place - \$75 and APC membership

2nd place - \$50 and APC membership

3rd place - \$25 and APC membership

RULES

1. Bake an original recipe of your favorite apple pie.
2. The crust can be lard, shortening, oil or crumb. Include the crust recipe as well as the filling recipe.
3. Entries will be judged on Taste (50%), Appearance (25%) and Crust Quality (25%).

CLASS

720 An All American Apple Pie

NORTH "40" PIE CONTEST- DIVISION 142 (A)

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

Sponsored by **Dianna Sheehy**

Special Awards

1st place - \$125

2nd place - \$75

3rd place - \$50

RULES

1. Create an oatmeal pie.
2. Create any kind of crust as long as it is baked.
3. Any variation of oatmeal filling can be used, such as adding coconut, nuts, etc. Filling must be baked.
4. If whip cream is used, make sure it is real.
5. Entries will be judged on Flavor, Consistency, Crust and Appearance.

CLASS

721 Oatmeal Pie

VERA TOWNE'S FRESH PEACH PIE - DIVISION 143 (A)

Judging: Saturday, August 12 at Noon

Sponsored by **Betty Rocco**

Special Awards

1st place - \$250

2nd place - \$125

3rd place - \$75

4th place - \$50

5th place - \$50

6th place - \$50

RULES

1. Pie and crust must be made from scratch. Include both recipes.
2. Entries will be judged on Taste and Appearance. Sponsor awards will be presented after judging.

CLASS

722 Fresh Peach Pie

MY FAVORITE PIE! - DIVISION 144 (A)

Judging: Wednesday, August 16 at 11:30 a.m.

Sponsored by **Pies and Pastries by Lana, Lana Shope**

Special Awards

1st place - \$200

2nd place - \$150

3rd place - \$100

RULES

1. Bake your favorite pie and tell us why it is your favorite.
2. Pies and Pastries by Lana likes fresh ingredient and great flavor.
3. Crust must be homemade.
4. Entries will be judged on Taste and Presentation.

CLASS

723 Favorite Pie

OH MY! IT'S PEACH PIE! - DIVISION 145 (A)

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

Sponsored by **Neal & Dianne Rinehart**

Special Awards

1st place - \$200

2nd place - \$100

3rd place - \$50

RULES

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

CLASS

724 Peach Pie

THE IMPOSSIBLE RECIPE - DIVISION 146 (A)

Judging: Sunday, August 13 at 4:00 p.m.

Sponsored by the **Family of Gene Strawman and Lucille Sunleaf, Mike Baldwin**

Special Awards

1st place overall - \$125

2nd place overall - \$75

3rd place overall - \$50

RULES

1. Bisquick must be used in your entry. Include a proof of purchase.
2. You must use the recipes printed below.
3. Entries will be judged on Taste (50%), Ingredients (40%) and Appearance (10%).

Mixed-Berry Crumble Pie

- 1 bag (12 ounces) frozen mixed berries (about 2 ½ cups)
- 1 teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- ½ cup sugar
- ½ cup milk
- 1 tablespoon butter or margarine, softened
- 2 eggs

Streusel

- ½ cup Original Bisquick Mix
- ¼ cup packed brown sugar
- 2 tablespoons firm butter or margarine

Mix Bisquick Mix, brown sugar and nuts in small bowl. Cut in butter, using pastry blender or crisscrossing 2 knives, until crumbly.

Heat oven to 325 degrees. Spray pie plate, 9 x 1 ¼ inches, with cooking spray. Make Streusel;set aside. Mix frozen berries, cinnamon and nutmeg in medium bowl. Spread in pie plate. Stir remaining ingredients in medium bowl with wire whisk or fork until blended. Pour into pie plate. Sprinkle with Streusel. Bake 50 to 60 minutes or until top is evenly deep golden brown.

Reuben Pie

- 2 packages (2 ½ ounces each) sliced corn beef, cut up, or 1 can (12 ounces) corned beef
- 1 can (8 ounces) sauerkraut, drained
- 1 cup shredded Swiss cheese (4 ounces)
- ¾ cup Original Bisquick Mix
- 1 cup milk
- ¼ cup Thousand Island dressing
- ½ teaspoon caraway seed
- 2 eggs

Heat oven to 400 degrees. Spray pie plate, 9 x 1 ¼ inches, with cooking spray. Stir together corned beef, sauerkraut and cheese in pie plate. Stir remaining ingredients in medium bowl with wire whisk or fork until blended. Pour into pie plate, lifting ingredients to allow baking mix mixture to flow into pie plate. Bake 30 to 35 minutes or until knife inserted in center comes out clean. Let stand 5 minutes before serving.

CLASS

- 725 Mixed-Berry Crumble Pie
- 726 Reuben Pie

THE PIE BASKET - DIVISION 147 (AY)

Judging: Friday, August 18 at 10:30 a.m.
Sponsored by **Joyce Larson**

Special Awards

- 1st place - \$20 gift card and a handmade pie basket
- 2nd place - \$15 gift card, 100th Anniversary Pie Plate and the Iowa State Fair Cookbook
- 3rd place - \$10 gift card and the Iowa State Fair Cookbook

RULES

1. This division is open to entrants of all ages.
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, Texture and Appearance.

CLASS

- 727 My Best Pie

WILDEST BEST TASTING PIZZA - DIVISION 148 (A)

Judging: Thursday, August 17 at 11:30 a.m.
Sponsored by **Crust Punks Pizza**, Diana Willits, Sam Auen & Tacopocalypse

Special Awards

- 1st place - \$75 and \$20 in coupons
- 2nd place - \$30 and \$20 in coupons
- 3rd place - Mystery box

RULES

1. Create a 6" pizza. It can be traditional, gluten free, vegan or made out of only meat.
2. Make your wildest pizza an edible reality.
3. Entries will be judged on Taste (60%) and Creativity (40%).

CLASS

- 728 Wildest Best Tasting Pizza

GINO'S PIZZA CONTEST - DIVISION 149 (A)

Judging: Friday, August 18 at 11:00 a.m.
Sponsored by **Gino's Italian Foods**, George Tracy

Special Awards

- 1st place - \$200
 - 2nd place - \$100
 - 3rd place - \$75
- Each entrant will receive a jar of Gino's Pizza Sauce and a 50 cent coupon for their next purchase of a Gino's food item.

RULES

1. Create a pizza with your own creation of a pizza sauce.
2. You may bring the whole pizza or at least 4-5 slices.
3. Entries will be judged on Taste, Blend of Ingredients and Appearance.

CLASS

- 729 Gino's Pizza

GRANDPA LAZZARA'S PIZZA - DIVISION 150 (A)

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

Sponsored by the **David Ridgway Family**

Special Awards

1st place - \$50 plus a championship plate

2nd place - \$25

3rd place - \$10

Kids' Favorite - \$10

RULES

1. Enter any type of pizza (whole) - may be traditional, breakfast, appetizer, etc. May have white sauce, red sauce, etc.
2. Must include crust and sauce recipes and type of cheese used.
3. Entries will be judged on Taste (90%) and Appearance (10%).

CLASS

730 Favorite Pizza

SNAPPY POPCORN CREATIONS - DIVISION 151 (AY)

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

Sponsored by **Snappy Popcorn Co.**, Troy Langel

Special Awards

1st place overall - Two cases of microwave popcorn

2nd place overall - One case of microwave popcorn

3rd place overall - One case of microwave popcorn

RULES

1. This division is open to adults and youth (ages 7-17). Youth - please list your age on your recipe.
2. Include a proof of purchase.
3. Your sculpture can be anything. All decorations must be edible.
4. If entering popcorn balls, put two large or four small on a white plate.
5. Entries will be judged on Taste, Appearance and Creativity.

CLASS

731 Non-Sweet Snacks (party mix)

732 Popcorn Sculpture

733 Sweet Treats (popcorn balls, caramel corn, kettle corn)

MIRACLE WHIP SALADS - DIVISION 152 (A)

Judging: Friday, August 11 at 12:30 p.m.

Sponsored by **Fareway Stores, Inc.**, Jeff Stearns and **Kraft Foods**

Special Awards

1st place - \$100 Fareway gift card

2nd place - \$75 Fareway gift card

3rd place - \$50 Fareway gift card

RULES

1. Create an entry using Miracle Whip. Attach a proof of purchase.
2. You can use fruits, vegetables, etc. in your salad.
3. Entries will be judged on Taste, Appearance, Originality and Best Use of Miracle Whip.

CLASS

734 Salads

SALSA SENSATIONS - DIVISION 153 (A)

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

Sponsored by **Kitchen Collage of Des Moines**, Teresa Adams Tomka

Special Awards

1st place in each class - \$75 gift certificate

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

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

RULES

1. Fresh or dried ingredients may be used for your salsa. Use the freshest ingredients available.
2. No salsa in commercial production or processed salsa will be allowed.
3. Entries will be judged on Taste, Originality, Uniqueness of Flavor and Appearance.

CLASS

735 Fruit Salsa

736 Vegetable Salsa

IT'S A WRAP WITH AZTECA TORTILLAS - DIVISION 154 (A)

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

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

Special Awards

1st place - \$50

2nd place - \$30

3rd place - \$20

RULES

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

CLASS

737 Wrap it With Style

BEST PITA SANDWICH- DIVISION 155 (A)

Judging: Saturday, August 19 at 10:30 a.m.

Sponsored by **Pita Pit**, Mike Rink

Special Awards

1st place - \$100

2nd place - \$50

3rd place - \$25

Each entrant will receive one free pita at the Pita Pit.

RULES

1. Pita Pit would like some new ideas for pitas. Create your own pita sandwich and present two or three on a plate.
2. Entries will be judged on Taste, Presentation and Creativity.

CLASS

738 Best Pita Sandwich

COOKING WITH COOKIES' SAUCES & SEASONINGS - DIVISION 156 (A)

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

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

Judge: Speed Herrig

Special Awards

1st place - \$75

2nd place - \$50

3rd place - \$25

Each entrant will receive bottles of Cookies' products.

RULES

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

CLASS

739 A Cookies' Creation

MINE IS THE BEST BBQ SAUCE - DIVISION 157 (A)

Judging: Friday, August 11 at 3:00 p.m.

Sponsored by the **Iowa BBQ Society**, Anne Rehnstrom

Judges: Members of the Iowa Barbeque Society

Special Awards

1st place - Complimentary entry in a 2018 state regional BBQ contest and membership to IBS for one year

2nd place - 50% reduction in a 2018 state regional BBQ contest and membership to IBS for one year

3rd place - One year IBS membership

Each entrant will receive an application for membership to the IBS to be filled out and returned and a copy of *KCBS Bull Sheet* (barbeque magazine).

RULES

1. Enter at least one cup of your sauce.
2. Recipe as well as phone number and email must be included.
3. Entries will be judged on Appearance, Taste and Originality.

CLASS

740 Barbeque Sauce

THE BEST DIPPING SAUCE EVER - DIVISION 158 (A)

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

Sponsored by **Goldie's Ice Cream Shoppe, LLC**, Brad Magg

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. Entries should be homestyle sauces that are great for dipping. Is your sauce the next ranch?
2. Entries will be judged on Creativity (50%), Taste (30%) and Appearance (20%).

CLASS

741 Dipping Sauce

BEST WING SAUCE - DIVISION 159 (A)

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

Sponsored by **Jethro's BBQ**, Mike Holms

Special Awards

1st place - \$500 plus sauce will be used as Jethro's "wing sauce of the month" for September 2017

2nd place - \$100 gift card

3rd place - \$50 gift card

Each entrant will receive a \$10 gift card.

RULES

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

CLASS

742 Best Wing Sauce

ALLSPICE PARTY DIP CONTEST - DIVISION 160 (A)

Judging: Monday, August 14 at 4:00 p.m.
Sponsored by **AllSpice Culinarium**, Rory Brown

Special Awards

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

RULES

1. Must use a combination of AllSpice Culinarium products to create a flavorful, dippable dish. Must show receipt as proof of purchase.
2. Please provide item to dip with.
3. Any direct recipe copies from allspiceonline.com will result in disqualification.
4. Entries will be judged on "Dipability", Flavor Balance, "Addictiveness" and Creativity.

CLASS

743 Party Dip

ALLSPICE SNACK MIX CONTEST - DIVISION 161 (A)

Judging: Monday, August 14 at 2:00 p.m.
Sponsored by **AllSpice Culinarium**, Rory Brown

Special Awards

1st place overall - \$100
1st place in each class - \$50
2nd place in each class - \$25 gift certificate
3rd place in each class - \$10 gift card
Each entrant will receive an AllSpice product.

RULES

1. This is a traditional "Chex-Mix"-like party snack.
2. Must use a combination of AllSpice Culinarium Seasonings or ingredients. Must include receipt as proof of purchase.
3. Any direct copies from allspiceonline.com will result in disqualification.
4. Entries will be judged on Taste, Appearance and "Addictiveness."

CLASS

744 Savory Snack Mix
745 Sweet Snack Mix

COOKING WITH SORGHUM - DIVISION 162 (A)

Judging: Wednesday, August 16 at 2:30 p.m.
Sponsored by **Maasdam Sorghum Mills**, Jennifer Kramer

Special Awards

1st place in each class - \$30
2nd place in each class - \$20
3rd place in each class - \$10
Each entrant will receive 25 sorghum suckers.

RULES

1. Maasdam Sorghum is available in all Fareway and Hy-Vee Stores. If you have trouble finding it, contact Arlette Hollister (515/274-0275) or Karen McKilligan (515/291-8067 or karenmck84@gmail.com).
2. Entries must include Maasdam Sorghum. Include a proof of purchase.
3. In the Sorghum Challenge Class, entries can be anything - snacks, meats, beverages, vegetables, etc.
4. Entries will be judged on Appearance, Taste and Best Use of Sorghum.

CLASS

746 Breads
747 Desserts (pies, cookies, bars, etc.)
748 Sorghum Challenge

SOUPER SOUPS - DIVISION 163 (A)

Judging: Saturday, August 19 at 10:30 a.m.
Sponsored by **Welcome Home**, Sherry Failor

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. Entries will be judged on Taste, Appearance and Uniqueness.

CLASS

749 Souper Soups

MOTHER PODOLAK'S CHILI CONTEST - DIVISION 164 (A)

Judging: Tuesday, August 15 at 12:30 p.m.
Sponsored by **Friends of Gary Kirke**, Jamie Buelt
This contest celebrates Gary's friend, Ed Podolak, and his contributions to Iowa athletics.

Special Awards

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

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

RULES

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

CLASS

750 Best Beef Chili

ALLSPICE CHILI CONTEST - DIVISION 165 (A)

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

Sponsored by **AllSpice Culinarium**, Rory Brown

Special Awards

1st place - \$100

2nd place - \$50 gift certificate

3rd place - \$25 gift certificate

Each entrant will receive an AllSpice product.

RULES

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

CLASS

751 Chili

SUPER SPECIAL SOUPS - DIVISION 166 (AY)

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

Sponsored by **Look, Cook and Eat Digital Magazine**, Sue Hoss and **Kitchen Craft**, Lesley Scott
Look, Cook and Eat is a digital magazine designed to help teach people with intellectual disabilities how to cook and be more independent and self-sufficient in their daily lives.

Special Awards

1st place - \$100 gift card plus a one-year subscription (will need winner's email address) from *Look, Cook and Eat* and \$100 plus a pie pan from Kitchen Craft

2nd place - \$75 gift card plus a one-year subscription (will need winner's email address) from *Look, Cook and Eat* and \$75 plus a pie pan from Kitchen Craft

3rd place - \$50 gift card plus a one-year subscription (will need winner's email address) from *Look, Cook and Eat* and \$50 plus a pie pan from Kitchen Craft

Each entrant will receive a Look, Cook and Eat custom apron.

RULES

1. This division is only open to people with special needs ages 16 and over.
2. Prepare your favorite soup using nine ingredients or less.
3. Submit with a recipe and tell us why your soup is special!
4. Entries will be judged on Taste (50%), Ease of Preparation (30%), Appearance (10%) and Creativity (10%).

CLASS

752 Super Special Soups

YOU'RE GONNA WANT MO'! - DIVISION 167 (A)

Judging: Thursday, August 17 at 3:30 p.m.

Sponsored by **Mo' Rub Universal Seasoning**, Steph Jessen and Mo Knupp

Special Awards

1st place overall - Year supply of Mo' Rub plus a basket of other Mo' products and t-shirt

2nd place overall - Six month supply of Mo' Rub plus a basket of other Mo' products and t-shirt

3rd place overall - Basket of Mo' products and t-shirt

Each entrant will receive a mini Mo' pack.

RULES

1. Recipe must use Mo' Rub Universal Seasoning. Proof of purchase is required. For a list of vendors or to purchase online, visit www.morub.com.
2. Present at least three samples on a plate.
3. Entries will be judged on Taste, Creativity and Appearance.

CLASS

753 Mo' Appetizer

754 Mo' Protein

755 Slow Mo' Cooker

SPICE IT UP WITH PAMPERED CHEF - DIVISION 168 (A)

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

Sponsored by **The Pampered Chef**, Diane Ward

Special Awards

1st place - Pampered Chef products (\$75 value)

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

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

Each entrant will receive a *Seasons Best* cookbook.

RULES

1. Must use one of three NEW seasonings: Carnitas Slow Cooker Seasoning, Korean Barbecue Rub or Herb & Onion Slow Cooker Seasoning.
2. Include UPC and receipt of purchasing the spice. Order spices at www.pamperedchef.biz/dianesclassykitchen.
3. Entries will be judged on Taste (50%), Presentation (25%) and Creativity (25%).

CLASS

756 Spice It Up

CREAM CORN WITH APPLES - DIVISION 169 (A)

Judging: Friday, August 18 at 3:00 p.m.
Sponsored by **Steer-N-Stein**, Stan Kranovich

Special Awards

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

RULES

1. Create an entry using fresh corn and apples.
2. It must be primarily a cream corn dish. Apples can be mixed in or used as a topping.
3. Serve in a casserole presentation.
4. Entries will be judged on Flavor (90%) and Presentation (10%).

CLASS

757 Cream Corn with Apples

SOMETHING HOT - DIVISION 170 (A)

Judging: Sunday, August 13 at 11:00 a.m.
Sponsored by **Jalapeno Guys**, Lester Davis

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 Appearance, Taste and Originality.

CLASS

758 Something Hot

SPOTLIGHTING SPUDS - DIVISION 171 (A)

Judging: Saturday, August 19 at 11:30 a.m.
Sponsored by **Iowa Farmer Today**, Roy Leidahl

Special Awards

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

RULES

1. Fresh potatoes should be the featured ingredient in the recipe, with the exception of the Convenience Class.
2. Type of potato used must be specified in recipe, i.e., Russet, Sweet or Red-Skinned New Potato.
3. Edible garnishes may be used.
4. Entries will be judged on Appearance (eye appeal) (50%), Texture (25%) and Flavor (taste quality) (25%).

CLASS

759 Convenience Potatoes (instant mashed, frozen, dried packaged)
760 Main Dishes (potato as primary ingredient)
761 Side Dishes (twice-baked, puffed, creamy, au gratin, mashed or potato dumplings)

COOKING WITH MR. DEE'S - DIVISION 172 (A)

Judging: Thursday, August 17 at 3:30 p.m.
Sponsored by **Mr. Dee's Potatoes (Mueller-Yurgae Associates)**, Ralph Warnemunde

Special Awards

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

Each entrant will receive a Mr. Dee's coupon.

RULES

1. Create an entry using any of the Mr. Dee's Frozen Potato Products. A proof of purchase must accompany the entry.
2. Entries will be judged on Taste (75%) and Appearance (25%).

CLASS

762 Shredded Hash Browns

SPUD STUDS - DIVISION 173 (A)

Judging: Friday, August 18 at 2:00 p.m.
Sponsored by **Idahoan Foods (Mueller-Yurgae Associates)**, Bob Gostomski

Special Awards

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

Each entrant will receive a pouch of Idahoan Potatoes.

RULES

1. Create an entry using Idahoan Instant Mashed Potatoes. Proof of purchase is required.
2. Entries will be judged on Creativity and Taste.

CLASS

763 Best in Mashed

DEI FRATELLI TOMATO CREATIONS - DIVISION 174 (A)

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

Sponsored by **Hirzel Canning Co. (Hockenberg-Newburgh)**, Barb Conitz

Special Awards

1st place - \$100 grocery store gift card

2nd place - \$50 grocery store gift card

3rd place - \$25 grocery store gift card

RULES

1. Create an entry using Dei Fratelli Tomatoes. Include a proof of purchase.
2. Entries will be judged on Taste.

CLASS

764 Dei Fratelli Tomato Creation

HEALTHY CREATIONS A VARIETY OF VEGGIES - DIVISION 175 (AY)

Judging: Friday, August 18 at 1:00 p.m.

Sponsored by **Unity Point and Mercy Weight Loss & Nutrition Center**, Katie Paulson

Special Awards

1st place - Gift basket (\$50 value) and \$50 gift card

RULES

1. This division is open to adults and youth ages 15 and older.
2. Entry needs to include at least three different vegetables.
3. The entry must be moderately low in added sugar, fat and total calories.
4. Entries will be judged on Nutrition (50%), Taste (25%) and Appearance (25%).

CLASS

765 Delicious Dish Featuring a Variety of Vegetables

EATING WITHOUT HEATING - DIVISION 176 (A)

Judging: Friday, August 11 at Noon

Sponsored by **Fork in the Road**, Sheree Clark

Special Awards

1st place overall - \$50 and a healthy gift basket (\$100 value)

1st place in each class - \$20

RULES

1. Entries must be vegan: no meat, dairy or animal products (honey is okay).
2. Finished entry and ingredients must not have been heated above 115 degrees.
3. Entries will be judged on Taste, Appearance, Creativity and Adherence to Rules.
4. Tips: Acceptable preparation techniques include blending, dehydrating, pickling, juicing. Avoid highly processed ingredients.

CLASS

766 Raw Vegan Dessert

767 Raw Vegan Entrée

768 Raw Vegan Miscellaneous

VEGETARIAN SOUPS - DIVISION 177 (A)

Judging: Friday, August 18 at 11:30 a.m.

Sponsored by **Trellis Cafe at the Botanical Garden**, Lisa LaValle

Special Awards

1st place - Lunch for one at Trellis Cafe

2nd place - Two free desserts (with lunch purchase) at Trellis Cafe

3rd place - One free dessert (with lunch purchase) at Trellis Cafe

RULES

1. Create a vegetarian soup.
2. Present enough for four judges.
3. Entries will be judged on Taste and Appearance.

CLASS

769 Vegetarian Soup