



OVEN PRODUCTS

Exhibitor Handbook



PO Box 527 • 800 West 18th Street • Spencer, IA 51301

Phone: (712) 580-3000 • Fax: (712) 580-3003

www.claycountyfair.com • competition@claycountyfair.com

The Clay County Fair is “The World’s Greatest County Fair” by presenting blue-ribbon competition, world-class entertainment and innovative exhibits in a safe family atmosphere, while also providing year-round facilities for entertainment and events.

CLAY COUNTY FAIR ASSOCIATION BOARD OF DIRECTORS
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PLEASE NOTE!

All open class entries are now accepted ONLINE.

Visit www.claycountyfair.com to make your entries.

If you do not have internet access, please visit or call the Fair Administrative Offices to request a paper entry form.

GENERAL RULES AND REGULATIONS
POLICY F-6
NON-LIVESTOCK COMPETITION

- F-6.1** The Clay County Fair management reserves to its Executive Committee the final and absolute right to interpret these rules and regulations and arbitrarily settle and determine all matters, questions and differences in regard hereto, or otherwise arising out of, connected with, or incident to the Fair. (4/17/12)
- F-6.2.** Any person who violates any of the following special rules will forfeit all privileges and premiums and be subject to such penalty as the Fair may order. (4/17/12)
- F-6.3.** The Fair will not be responsible for loss or damage to or of exhibits, or to the property of exhibitors or concessions operators. (4/17/12)
- F-6.4.** No roving, vending, or soliciting by either a profit or non-profit organization, or on his own behalf, shall be permitted on the Clay County Fairgrounds or parking lots. All solicitations for either contributions or sale must be made from within the confines of a booth or display area as authorized by a duly executed contract. (4/17/12)
- F-6.5.** No dogs, cats, or other pets shall be permitted on the Clay County Fairgrounds during the Clay County Fair. The only exceptions are assistance dogs that are properly identified, or any pet that is part of an attraction, exhibit, or demonstration. Pets are permitted in designated campground areas. Pets must be on a leash or contained in living quarters, trailers, etc. Failure to comply shall result in expulsion from the fairgrounds. (4/17/12)
- F-6.6.** All applications for entries must be made in accordance with guidelines found in the appropriate department exhibitor handbook. The Clay County Fair reserves the right to accept or reject any entry offered. (2/20/18)
- F-6.7.** Exhibitors must comply with individual department entry deadlines and other departmental rules. All exhibits, except those specified, must remain in place until 6:00 p.m. on the last Sunday of the Fair. Exhibitors in departments where entry tags are used must present claim tickets for return of their goods to the superintendents or their assistants in the department in which the exhibit is shown. Under no circumstances will exhibitors be permitted access to the display cases where exhibits are shown. (2/19/19)
- F-6.8.** Exhibitor questions on premium amounts or ribbon placing must be received on or before October 15, or no adjustments or corrections will be able to be made. Premium checks will be issued after that date. There will be no reissuing of lost premium checks, and premium checks that are issued will become void after 45 days. All awards, ribbons, and exhibits not picked up at the Fair Administrative Offices by October 15 will be forfeited and become property of the Clay County Fair. (2/20/18)

- F-6.9.** The Fair will use diligence to insure the safety of articles entered for exhibition, after their arrival and placement, but under no circumstances will it be responsible for loss, injury, or damage done to, or occasioned by, or arising from any articles on exhibition. The exhibitor shall indemnify the Fair thereof against all legal or other proceedings in regard thereto. (2/19/19)
- F-6.10.** Articles entered for premiums which are the result of mechanical or artistic skill must be entered by the artist, inventor, manufacturer, maker, or authorized agent. (4/17/12)
- F-6.11.** In case of protest of an article or exhibit, notice must be given the superintendent of the department during the day of examination of the article protested, and a written statement giving the reasons for protesting, verified by affidavit, with names of witnesses, must be filed with the Fair. (4/17/12)
- F-6.12.** The right of an exhibitor to appeal from the decision of a judge to the Fair will lie only when it is charged that the award has been made in violation of the rules governing the exhibit; or when it is charged that the decision of the judge has been influenced or interfered with by another. (4/17/12)
- F-6.13.** A Clay County Fair department superintendent may not make a competitive entry directly or indirectly in a department over which that person has supervisory responsibility. (4/17/12)
- F-6.14.** All questions of dispute or differences not provided for under these rules shall be referred to the Executive Committee whose decision shall be final. (4/17/12)

<u>IMPORTANT DATES and TIMES – OVEN PRODUCTS</u>	
September 8	“Memorial Collections” Entries received (10:00 – Noon) Judging will be done before Fair begins.
September 9	Entries, for Divisions 626-664, received (10:00am-5:00pm)
September 15	Entries, for Divisions 670-674, received (8:00am – 9:00am)
September 10-18	CLAY COUNTY FAIR
September 18	Entries released (6:00pm-7:00pm)
September 19	Entries released (8:00am-5:30pm)
October 15	Exhibitor questions on premium amounts or ribbon placing must be received on or before this date or no adjustments or corrections will be made. Premium checks will be issued after this date. Deadline for picking up entries.

OVEN PRODUCTS

Superintendents:

Kristen Hartwig

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Darlene Prather, Assistant

Cheryl Hessenius, Assistant

(712) 363-1156

1. Pre-registration is encouraged but not mandatory. To pre-register, enter online at www.claycountyfair.com by **August 22 NEW FOR 2022!!!** or complete appropriate forms. Forms are available at the Clay County Fair Administrative Offices. Mail, fax, email or bring your completed entry form to: Clay County Fair, PO Box 527, 800 West 18th Street, Spencer, Iowa 51301, by fax at (712) 580-3003 or email to competition@claycountyfair.com. No entry fee is required. Entries are open to anyone from any county or state. Use a separate entry form for each department in which you are entering at the Fair. **Exhibitors who pre-register may collect their completed entry tags at the department during entry days. Tags will not be mailed. NEW 2022!!**

2. This department is open to amateurs only, unless otherwise specified.

Amateur is defined as one who bakes/cooks/decorates for personal reasons, with no monetary compensation from any related source. **Professional** is defined as non-amateur, professional chefs, bakers, candy makers, caterers or cooking/baking instructors or anyone who bakes/cooks/decorates for monetary compensation.

3. For Divisions 626-664, entries will be received Friday, September 9 from 10:00am to 5:00pm at the east door of the Creative Living Center. For Divisions 670-674, entries will be received Thursday, September 15 from 8:00am to 9:00am at the east door of the Creative Living Center.

4. During the Fair, use Gate C on 4th Avenue West for dropping off entries for all judging and contests. You will be required to go directly to the Creative Living Center, drop off your entries, and immediately exit the fairgrounds at Gate C.

5. Judging of adult classes will begin on Saturday, September 10 at 8:00am. Judging of junior exhibits will begin at 1:00pm. Judging of decorated cakes will begin at 3:00pm. Ribbon winners must remain for display until 6:00pm on Sunday, September 18. Non-winners may be released (except decorated cakes) on Saturday, September 10, when the judging is finished.

6. Judging will begin on Thursday, September 15 at 9:45am for Divisions 670-674. A generous piece of pie, cake, or dessert will be cut for display from all ribbon winners. Pies, cakes, and desserts will be released immediately after judging.

7. Judging is based on general appearance, texture, crumb, flavor, and aroma.

8. All products must be worthy of display and unquestionably safe, abiding by the rules of this book, otherwise they will not be exhibited. No raw egg yolks or whites may be used in any uncooked product. Products of this department will not be for sale. Any premium may be withheld at the discretion of the judges.

9. All open class exhibits must be entered on Chinnet Brand white paper plates or sturdy cardboard covered with white paper.
10. All exhibits must be made by the exhibitor. Exhibitor may have only one entry per class.
11. The Junior Class is open to youth 17 years of age or younger. If there is no Junior category for your entry, Juniors may enter in the adult category. However, you may not exhibit the same product in both categories. Please write exhibitor's age on the entry form and tags.
12. **Recipes for all entries are required and must include all parts of the entry.** The Clay County Fair reserves the right to keep the recipe cards.
13. **Prepackaged mixes may only be used in divisions or classes where specified.** No box mixes, canned filling, or store-bought crusts are allowed in the pie divisions.
14. Entries not retained for display must be removed immediately after judging as we do not have room to store them.
15. The superintendent or assistants will be on hand to deliver the exhibits to the owner when called for after judging.
16. If entries warrant, additional placings may be made at the discretion of the judges and the superintendent in charge.
17. Ribbons will be awarded to the top placings in the Special Contests.
18. A "Best of Division" rosette will be awarded to the best real decorated cake.
19. "Best of Show" rosettes will be awarded to the best amateur adult cake, the best professional adult cake, the best junior cake, and the best cupcakes entry in the Decorated Cake Divisions.
20. A Sweepstakes Award of \$10.00 and a rosette may be given to the exhibitor winning the most blue ribbons in each division. A minimum of two blue ribbons per division is required. In the case of a tie, the most red ribbons will be the tie-breaker.
20. Save the claim checks and present them when calling for exhibits at the close of the Fair. Exhibits will be released on Sunday, September 18 from 6:00pm to 7:00pm at the east door or Monday, September 19 from 8:00am to 5:30pm at the east door of the Creative Living Center. No early releases are permitted. All items not retrieved during these hours will be left at the Clay County Fair Administrative Offices through October 15.
21. Exhibitor questions on premium amounts or ribbon placing must be **received on or before October 15**, or no adjustments or corrections will be able to be made. **Premium checks will be issued after that date.**
22. A self-addressed, large manila envelope and a minimum of \$3.00 left with the superintendent will assure your receipt of ribbons and the judges' comments.

Food Contests

An entrant may not enter food in a contest sponsored by themselves, a family member, or a business or corporation in which they or another family member has an interest or is employed. All winning recipes become the property of the Clay County Fair.

There is neither room nor time to prepare entries in the department. Entries must be ready to be judged at the time of arrival. For all special contests, EXCEPT the \$1,500 Cinnamon Roll Contest, we have ovens, a refrigerator, freezer and microwave available for use by the food staff. Please include the necessary instructions for us to follow.

Date	Name	Drop-Off Date & Time	Judging Date & Time
Thursday, Sept. 8	Memorable Collections Contest	10:00am-12:00pm	Before the Fair
Friday, Sept. 9	Divisions 626-664 (Open Class Baked Goods)	10:00am-5:00pm	Saturday, Sept. 10
Saturday, Sept. 10	Judging Open Class Baked Goods		8:00am 1:00pm (Junior) 3:00 pm (Cakes)
Sunday, Sept 11	Chicken Noodle Soup Contest KAF's Adult & Junior Contest	9:00am-9:30am 10:00am-10:30am	9:30am 10:30am
Monday, Sept. 12	\$1,500 Cinnamon Roll Contest	9:00am-12:00pm	1:00pm
Tuesday, Sept. 13			
Wednesday, Sept. 14			
Thursday, Sept. 15	Divisions 670-674 French Silk Pie Contest	8:00am-9:00am 12:00pm-1:00pm	9:45am 1:00pm
Friday, Sept 16	Zuppa Soup Contest Jell-O Salad Contest Mixed Berry Pie Contest	9:00am-9:30am 10:00am-10:30am 11:00am-12:00pm	9:30am 10:30am 1:00pm
Saturday, Sept. 17	Chili Contest Angel Food Cake Contest	9:00am-9:30am 10:00am-10:30am	9:30am 10:30am

"Memorable Collections" with total cash awards of \$1,000

Sponsored by Signe Kim Lauridsen-Jones, 6305 Lake Shore Drive,
Okoboji, Iowa 51355

Collections must be entered before the Fair begins!!

Entries will be received Thursday, September 8 from 10:00am-12:00pm. Judging will take place before the Fair begins on Saturday, September 10. All adults, age 18 and over, are welcome to enter. Entries can be anything you have been collecting, but the maximum exhibit space is 24" long by 12" deep by 16" high.

Create an interesting display using pieces that best represent your collection. Include pictures of all or additional pieces of your collection. Write a short story on a 3"x 5" card telling of when you began, and how or why it is memorable to you. Items could include vintage advertising, fashion accessories, glassware, retro video games, action figures, toys, records, matchbooks, cameras, jewelry, bottles or cans, caps or hats, event memorabilia, comic books, figurines, kitchen gadgets, smoking pipes, corkscrews, beverage coasters, perfume bottles, paperweights, old tools, rocks & gemstones, pottery, bells, model horses or other animals, brand name products such as Avon, Campbell's Soup, John Deere, whatever you have enjoyed collecting and would like to show and share with others.

Judging criteria includes originality, memories associated with your items, uniqueness and diversity of the collection, the extent of the pictured collection, creativity, age, rarity, condition of the items, and the fun, nostalgic memories it evokes. All exhibits will be displayed in a locked display case, so fairgoers can easily enjoy viewing these special collection items.

Be sure to enter on Thursday, September 8 from 10:00am-12:00pm at the east door of the Creative Living Center.

DIVISION 600

CLASS

1. Memorable Collection

Premiums will be dispensed as:

	RIBBON	PREMIUM
Best Overall	Purple	\$300.00
Most Extensive (based on pictures)	Blue	\$100.00
Best Memory Story	Blue	\$100.00
Most Eclectic	Blue	\$100.00
Oldest Items	Blue	\$100.00
Most Creative Display	Blue	\$100.00
Most Unique	Blue	\$100.00
Most Fun	Blue	\$100.00

DIVISION 602 – Mrs. Bonser’s Chicken Noodle Soup Contest
Sponsored by Mrs. Bonser’s Egg Noodles

Entries received Sunday, September 11 from 9:00am to 9:30am. Judging begins at 9:30am.

CLASS	BLUE	RED	WHITE
1. Chicken Noodle Soup	100.00	50.00	25.00

- 1) Create a flavorful chicken noodle soup. Only Mrs. Bonser’s noodles may be used.
- 2) Recipe and proof of purchase of Mrs. Bonser’s Noodles must accompany each entry. Do not put your name on the card.
- 3) Use your own bowl to present your entry.
- 4) Entries will be judged on flavor/taste (60%); creativity (30%); and appearance (10%).

DIVISION 604 - KAF'S Adult and Junior Contests
Sponsored by King Arthur Flour



Entries for both adults and juniors will be received Sunday, September 11 from 10:00am to 10:30am. Judging begins at 10:30am

CLASS	BLUE	RED	WHITE
1. Adults- Harvest Pumpkin Scones	\$75.00 gift card	\$50.00 gift card	\$25.00 gift card
2. Juniors- Spiced Peach Muffins	\$40.00 gift card	\$25.00 gift card	King Arthur Tote Bag

Gift cards will be for the Baker’s Catalogue/kingartherflour.com.

ADULT CATEGORY

- 1) Adults must use the Harvest Pumpkin Scones recipe printed using only King Arthur Flour.
- 2) Enter 4 scones on a white Chinet plate
- 3) Attach the KAF UPC label from the flour bag to a recipe card listing which ingredient options you used. Do not put your name on the card

JUNIOR CATEGORY

- 1) Juniors must use the Spiced Peach Muffins recipe printed using only King Arthur Flour.
- 2) Enter 6 muffins on a white Chinet plate.
- 3) Attach the KAF UPC label from the flour bag to a recipe card listing which ingredient options you used. Do not put your name on the card.

ADULT CATEGORY
Harvest Pumpkin Scones

Ingredients

2 3/4 cups (330g) King Arthur Unbleached All-Purpose Flour
1/3 cup (67g) granulated sugar
1 tablespoon baking powder
3/4 teaspoon salt
1 1/2 teaspoons pumpkin pie spice or 3/4 teaspoon cinnamon + 1/4 teaspoon each ginger, nutmeg, and allspice
8 tablespoons (113g) unsalted butter, cold
1 to 2 cups (184g to 369g) crystallized ginger, cinnamon chips, or cinnamon sweet bits
2/3 cup (152g) pumpkin purée
2 large eggs
coarse sparkling sugar, for topping

Instructions

1. In a large mixing bowl, whisk together the flour, sugar, baking powder, salt, and spices.
2. Work in the butter just until the mixture is unevenly crumbly; it's OK for some larger chunks of butter to remain unincorporated.
3. Stir in the ginger and/or chips/bits, if you're using them.
4. In a separate mixing bowl, whisk together the pumpkin and eggs until smooth.
5. Add the pumpkin/egg to the dry ingredients and stir until all is moistened and holds together.
6. Line a baking sheet with parchment; if you don't have parchment, just use it without greasing it. Sprinkle a bit of flour atop the parchment or pan.
7. Scrape the dough onto the parchment or pan, and divide it in half. Round each half into a 5" circle (if you haven't incorporated any add-ins); or a 6" circle (if you've added 2 cups of fruit, nuts, etc.). The circles should be about 3/4" thick.
8. Brush each circle with milk, and sprinkle with coarse white sparkling sugar or cinnamon sugar.
9. Using a knife or bench knife that you've run under cold water, slice each circle into 6 wedges.
10. Carefully pull the wedges away from the center to separate them just a bit; there should be about 1/2" space between them, at their outer edges.
11. For best texture and highest rise, place the pan of scones in the freezer for 30 minutes, uncovered. While the scones are chilling, preheat the oven to 425°F.
12. Bake the scones for 22 to 25 minutes, or until they're golden brown and a toothpick inserted into the center of one comes out clean, with no wet crumbs. If you pull one of the scones away from the others, the edges should look baked through, not wet or doughy.
13. Remove the scones from the oven, and serve warm. Wrap any leftovers airtight, and store at room temperature. Reheat very briefly in the microwave, if desired.

JUNIOR CATEGORY
Spiced Peach Muffins

Ingredients

- 4 1/2 cups (546g) King Arthur Unbleached All-Purpose Flour
- 1 teaspoon salt
- 4 1/2 teaspoons baking powder
- 2 cups (425g) dark brown sugar, packed
- 1/2 teaspoon allspice
- 1/2 teaspoon nutmeg
- 1 teaspoon cinnamon
- 2 large eggs
- 3/4 cup (149g) vegetable oil
- 1 1/4 cups (283g) milk
- 4 peaches (454g) diced, but not peeled or 3 cups (340g) small whole berries or other fruit, diced*
- 1/4 cup (50g) granulated sugar, for topping

*Substitute Peach Jammy Bits for some of the fresh peaches, if desired.

Instructions

1. Preheat the oven to 375°F. Lightly grease two standard muffin pans; or line with muffin cups, greasing the cups.
2. Combine the flour, salt, baking powder, brown sugar, allspice, nutmeg, and cinnamon in a large bowl.
3. Whisk together eggs, vegetable oil, and milk. Stir into the dry ingredients.
4. Gently fold in the fruit.
5. Heap the batter into the muffin pan; the cups will be very full. Sprinkle sugar on top of each muffin.
6. Bake the muffins for 24 to 26 minutes, or until they're golden, risen high, and spring back when touched in the center. *Note: Muffins baked without liners will bake and brown more quickly than those baked with liners.*
7. Remove the muffins from the oven, and cool them on a rack. Store, well-wrapped, on the counter for 3 days; or freeze for up to 3 months.

DIVISION 606 – \$1,500 Cinnamon Roll Contest
**Sponsored by Farmers Savings Bank, Modern Woodmen,
Edward Jones, & Asher Motor Company**

Entries received Monday, September 12 from 9:00am to noon. Judging begins at 1:00pm.

CLASS	BLUE	RED	WHITE	HON. MENT. (7)
1. Cinnamon Rolls - sticky - caramel, with or without nuts	1,500.00	500.00	250.00	15.00
2. Cinnamon Rolls - frosted on the top only				

Thank you to the following sponsors:

- Farmers Savings Bank, Milford - \$1,500.00
- Modern Woodmen - \$500.00
- Edward Jones - \$250.00
- Asher Motor Company -\$105.00
- Farmers Savings Bank, Milford - Gifts for the top three places and the seven honorable mention winners

- 1) Prepackaged mixes, including puddings, flaked or other kinds of instant potatoes, etc. may not be used as ingredients in entries.
- 2) Display the **four** cinnamon rolls on a very sturdy cardboard wrapped with white paper. The base should not exceed the rolls by more than 2” on any side.
- 3) Only four rolls must be baked in a 9x9 or 8x8 square pan and remain attached. Rolls cannot be hand selected from other pans. Rolls must be baked in a home style oven.
- 4) If using frosting, only frost the top, not the sides of the rolls.
- 5) Rolls cannot be warmed prior to judging.
- 6) Exhibitors may enter in both classes. Rolls must only be made by the person entering them.
- 7) Participants must not own or work in a commercial baking/cooking establishment. Professional bakers (those who bake/cook for a living) are not eligible to enter.
- 8) Judging will be based on flavor (50%); texture (20%); appearance (20%); and aroma (10%).
- 9) First, the judges will choose their top ten finalists, which will all be recognized. From these ten winners, the top three champions will be selected. An entrant may be recognized for both classes in the top ten, but only once in the top three.
- 10) A complete recipe, without your name, must accompany each entry. The Clay County Fair reserves the right to keep the winning recipe cards.
- 11) All previous first place winners of this contest are not eligible to participate.
- 12) The rolls from each of the ten finalists will be kept.

DIVISION 608 - French Silk Pie
Sponsored in Memory of Janice Nostrom by her Family

Entries received Thursday, September 15 from 12:00pm - 1:00pm. Judging begins at 1:00pm.

CLASS	BLUE	RED	WHITE
1. French Silk Pie	50.00	40.00	30.00

- 1) Pie crust **must be homemade** with a made from scratch filling.
- 2) Entry can be an 8”or 9” pie. Use your own glass, ceramic, or rigid metal pie pan.
- 3) Include a complete recipe for both pie and crust. Do not put your name on the card
- 4) Judging is based on taste/flavor (50%), appearance (30%), and tenderness (20%).

DIVISION 610 – Zuppa Soup Contest
Sponsored by the Clay County Pork Producers

Entries received Friday, September 16 from 9:00am to 9:30am. Judging begins at 9:30am.

CLASS

1. Zuppa Soup Contest

The following awards will be given:

- *First Place - \$50.00 pork certificate*
- *Second Place - \$40.00 pork certificate*
- *Third Place - \$30.00 pork certificate*

- 1) Pork is to be the only meat used.
- 2) Be creative. Check out *allrecipes.com* or *Google* for great recipes if you don't have a favorite!
- 3) Use your own bowl to present your entry.
- 4) Entries will be judged on taste/flavor (60%); appearance (20%); and creativity (20%).
- 5) A complete recipe, without your name, must accompany each entry.

DIVISION 612 - KICD's Jell-O Salad Contest
Sponsored by Spencer Radio Group

Entries received Friday, September 16 from 10:00am - 10:30am. Judging begins at 10:30am.

In the 1920's and '30's the popularity of gelatin salads soared. Gelatin dishes came to be seen as the perfect feminine food, while beef and potatoes represented culinary masculinity. In 1905, Mrs. John Cooke of New Castle, Pennsylvania, won third prize in a Knox-sponsored cooking contest with a concoction she called "Perfection Salad": "an aspic filled with finely chopped cabbage, celery, and red pepper" that graced tables with its "jewel-like and impeccable" molded precision. Jell-O salads were jiggly, shining gelatin, molded into rings, braids—even a jellied tuna salad in the shape of a fish; cherry-red with fruit; pistachio-green with nuts and marshmallows; a clear lemon yellow studded with vegetables. That was Jell-O 100 years ago. In 2022, what do Jell-O salads look like now?

CLASS	BLUE	RED	WHITE
1. Jell-O Salad	40.00	25.00	15.00

- 1) Enter your favorite salad using at least one small packet of Jell-O.
- 2) Present your salad in your own dish.
- 3) A complete recipe, without your name, must accompany each entry.
- 4) Entries will be judged on taste (50%); creativity (30%); and appearance (20%).

DIVISION 614 – Bruce Piper's Mixed Berry Pie Contest
Sponsored in memory of Bruce Piper by Louise Piper

Entries received Friday, September 16 from 11:00am to 12:00pm. Judging begins at 1:00pm.

CLASS	BLUE	RED	WHITE
1. Mixed Berry Pie	60.00	40.00	25.00

- 1) Pie crust **must be a homemade**, rolled traditional crust with a cooked, made from scratch filling. Must be a two-crust pie. Commercially canned pie filling may not be used.
- 2) Must use 2 or more of the following berries: blueberry, strawberry, red raspberry, black berry, mulberry, gooseberry, black raspberry. No other fruits are to be used.
- 2) Entry can be an 8", 9" or 10" pie. Use your own glass, ceramic, or ***rigid*** metal pie pan.
- 3) Include a complete recipe for pie filling and crust. Do not put your name on the card or on the bottom of your pie plate. Please include miles of transport on your entry tag.
- 4) Entries will be judged on taste & flavor (40%); consistency of filling (25%); appearance (20%); and crust (15%).

DIVISION 616 – Mrs. Grimes’ Chili Contest
Sponsored by Mrs. Grimes, division of Faribault Foods

Entries received Saturday, September 17 from 9:00am to 9:30am. Judging begins at 9:30am.

CLASS	BLUE	RED	WHITE
1. Chili	75.00	50.00	25.00

- 1) Create a flavorful chili. Only Mrs. Grimes’ beans (any variety) may be used.
- 2) Recipe and proof of purchase of Mrs. Grimes’ Beans must accompany each entry. Do not put your name on the card.
- 3) Enter your chili in your own dish.
- 4) Entries will be judged on flavor/taste (60%); creativity (30%); and appearance (10%).

DIVISION 618 Angel Food Cake Contest
Sponsored in memory of Betty Pothast by her family

Entries received on Saturday, September 17 from 10:00am to 10:30am. Judging begins at 10:30am

CLASS	BLUE	RED	WHITE
1. Angel Food Cake	200.00	75.00	50.00

- 1) Enter your cake on a sturdy cardboard wrapped with white paper
- 2) A complete recipe, without your name, must accompany each entry
- 3) Entries will be judged on taste, flavor, and appearance

Attn. Exhibitors
Please carefully check Division and Class Numbers!!!
Multiple changes have been made that may be different
than previous years.

Oven Products

Divisions 626-664 must be entered on Friday, September 9 from 10:00am to 5:00pm. Judging begins Saturday, September 10 at 8:00am; judging of junior exhibits begins at 1:00pm and judging of decorated cakes begins at 3:00pm.

DIVISION 626 - CANDIES

Plate of 6

CLASS	BLUE	RED	WHITE	PINK	YELLOW
1. Almond Bark	3.50	3.00	2.50	2.00	1.50
2. Bon Bons	3.50	3.00	2.50	2.00	1.50
3. Candied fruit	3.50	3.00	2.50	2.00	1.50
4. Candy, sugar-free	3.50	3.00	2.50	2.00	1.50
5. Caramel, individually wrapped	3.50	3.00	2.50	2.00	1.50
6. Coconut-Almond Treats	3.50	3.00	2.50	2.00	1.50
7. Coconut Bon Bons	3.50	3.00	2.50	2.00	1.50
8. Divinity	3.50	3.00	2.50	2.00	1.50
9. Fudge, blonde	3.50	3.00	2.50	2.00	1.50
10. Fudge, blonde, with nuts	3.50	3.00	2.50	2.00	1.50
11. Fudge, chocolate	3.50	3.00	2.50	2.00	1.50
12. Fudge, chocolate with nuts	3.50	3.00	2.50	2.00	1.50
13. Fudge, chocolate-peanut butter	3.50	3.00	2.50	2.00	1.50
14. Fudge, maple nut	3.50	3.00	2.50	2.00	1.50
15. Fudge, nutty butterscotch	3.50	3.00	2.50	2.00	1.50
16. Fudge, peanut butter	3.50	3.00	2.50	2.00	1.50
17. Fudge, any other	3.50	3.00	2.50	2.00	1.50
18. Mints	3.50	3.00	2.50	2.00	1.50
19. Nut Brittle	3.50	3.00	2.50	2.00	1.50
20. Peanut Brittle	3.50	3.00	2.50	2.00	1.50
21. Peanut Butter Cups	3.50	3.00	2.50	2.00	1.50
22. Penuche	3.50	3.00	2.50	2.00	1.50
23. Rocky Road	3.50	3.00	2.50	2.00	1.50
24. Sweetened Nuts	3.50	3.00	2.50	2.00	1.50
25. Taffy	3.50	3.00	2.50	2.00	1.50
26. Toffee	3.50	3.00	2.50	2.00	1.50
27. Truffles, chocolate	3.50	3.00	2.50	2.00	1.50
28. Truffles, any other	3.50	3.00	2.50	2.00	1.50
29. Turtles	3.50	3.00	2.50	2.00	1.50
30. Any other (identify)	3.50	3.00	2.50	2.00	1.50

DIVISION 627 - YEAST BREADS AND ROLLS

CLASS	BLUE	RED	WHITE	PINK	YELLOW
1. Beer Bread (9x5 loaf pan)	4.00	3.50	3.00	2.50	2.00
2. Braided Bread (9x5 loaf pan)	4.00	3.50	3.00	2.50	2.00
3. Cheese Bread (9x5 loaf pan)	4.00	3.50	3.00	2.50	2.00
4. Butterhorns, unfrosted (6)	4.00	3.50	3.00	2.50	2.00
5. Cinnamon (9x5 loaf pan)	4.00	3.50	3.00	2.50	2.00
6. Cinnamon Raisin (9x5 loaf pan)	4.00	3.50	3.00	2.50	2.00
7. Cinnamon Rolls, caramel (9) (8x8 or 9x9 pan)	4.00	3.50	3.00	2.50	2.00
8. Cinnamon Rolls, frosted or unfrosted (9) (8x8 or 9x9 pan)	4.00	3.50	3.00	2.50	2.00
9. Cloverleaf (6)	4.00	3.50	3.00	2.50	2.00
10. Coffee Cake, with yeast, frosted or unfrosted	4.00	3.50	3.00	2.50	2.00
11. Dilly Bread (9x5 loaf pan)	4.00	3.50	3.00	2.50	2.00
12. Foreign Bread, frosted or unfrosted	4.00	3.50	3.00	2.50	2.00
13. French	4.00	3.50	3.00	2.50	2.00
14. Hamburger Buns, wheat, unattached (4)	4.00	3.50	3.00	2.50	2.00
15. Hamburger Buns, white, unattached (4)	4.00	3.50	3.00	2.50	2.00
16. Herb (9x5 loaf pan)	4.00	3.50	3.00	2.50	2.00
17. Mixed Grain (9x5 loaf pan)	4.00	3.50	3.00	2.50	2.00
18. Oatmeal (9x5 loaf pan)	4.00	3.50	3.00	2.50	2.00
19. Orange Rolls (6)	4.00	3.50	3.00	2.50	2.00
20. Pan Rolls, white, attached (9) (8x8 or 9x9 pan)	4.00	3.50	3.00	2.50	2.00
21. Pan Rolls, whole wheat, attached (9) (8x8 or 9x9 pan)	4.00	3.50	3.00	2.50	2.00
22. Potato (9x5 loaf pan)	4.00	3.50	3.00	2.50	2.00
23. Pumpernickel (9x5 loaf pan)	4.00	3.50	3.00	2.50	2.00
24. Pumpkin (9x5 loaf pan)	4.00	3.50	3.00	2.50	2.00
25. Rye (9x5 loaf pan)	4.00	3.50	3.00	2.50	2.00
26. Sourdough	4.00	3.50	3.00	2.50	2.00
27. Tea Ring	4.00	3.50	3.00	2.50	2.00
28. White (9x5 loaf pan)	4.00	3.50	3.00	2.50	2.00
29. Whole Grain (9x5 loaf pan)	4.00	3.50	3.00	2.50	2.00
30. Whole Wheat (9x5 loaf pan)	4.00	3.50	3.00	2.50	2.00
31. Any other (identify)	4.00	3.50	3.00	2.50	2.00

DIVISION 628 - QUICK BREADS AND BISCUITS

CLASS	BLUE	RED	WHITE	PINK	YELLOW
1. Apple Bread (3x7 loaf pan or larger)	4.00	3.50	3.00	2.50	2.00
2. Baking Powder Biscuits, rolled (6)	4.00	3.50	3.00	2.50	2.00
3. Banana Bread (3x7 loaf pan or larger)	4.00	3.50	3.00	2.50	2.00
4. Banana Bread, with nuts (3x7 loaf pan or larger)	4.00	3.50	3.00	2.50	2.00
5. Beer Bread	4.00	3.50	3.00	2.50	2.00
6. Blueberry Buckle	4.00	3.50	3.00	2.50	2.00
7. Buttermilk Biscuits, rolled (6)	4.00	3.50	3.00	2.50	2.00
8. Carrot Bread (3x7 loaf pan or larger)	4.00	3.50	3.00	2.50	2.00
9. Cheese Bread	4.00	3.50	3.00	2.50	2.00
10. Coffee Cake, without yeast, frosted or unfrosted	4.00	3.50	3.00	2.50	2.00
11. Corn Bread (8" or 9" round or square pan)	4.00	3.50	3.00	2.50	2.00
12. Cornmeal Biscuits, rolled (6)	4.00	3.50	3.00	2.50	2.00
13. Cream Puffs (4)	4.00	3.50	3.00	2.50	2.00
14. Danish Puff	4.00	3.50	3.00	2.50	2.00
15. Date Bread (3x7 loaf pan or larger)	4.00	3.50	3.00	2.50	2.00
16. Drop Baking Powdered Biscuits (6)	4.00	3.50	3.00	2.50	2.00
17. Foreign Bread Pastry	4.00	3.50	3.00	2.50	2.00
18. Fruit Bread (3x7 loaf pan or larger)	4.00	3.50	3.00	2.50	2.00
19. Herb Bread (3x7 loaf pan or larger)	4.00	3.50	3.00	2.50	2.00
20. Lemon Bread (3x7 loaf pan or larger)	4.00	3.50	3.00	2.50	2.00
21. Nut Bread (3x7 loaf pan or larger)	4.00	3.50	3.00	2.50	2.00
22. Pastry	4.00	3.50	3.00	2.50	2.00
23. Poppy Seed Bread (3x7 loaf pan or larger)	4.00	3.50	3.00	2.50	2.00
24. Pumpkin Bread (3x7 loaf pan or larger)	4.00	3.50	3.00	2.50	2.00
25. Scones, frosted or unfrosted (4)	4.00	3.50	3.00	2.50	2.00
26. Spice Bread (3x7 loaf pan or larger)	4.00	3.50	3.00	2.50	2.00
27. Vegetable Bread (3x7 loaf pan or larger)	4.00	3.50	3.00	2.50	2.00
28. Whole Wheat Biscuits, rolled (6)	4.00	3.50	3.00	2.50	2.00
29. Zucchini Bread (3x7 loaf pan or larger)	4.00	3.50	3.00	2.50	2.00
30. Any other (identify)	4.00	3.50	3.00	2.50	2.00

DIVISION 629 - BREAD MACHINE BREADS

Bread for this division may be entered in whatever shape your bread machine makes.

CLASS	BLUE	RED	WHITE	PINK	YELLOW
1. Cheese	4.00	3.50	3.00	2.50	2.00
2. Cinnamon	4.00	3.50	3.00	2.50	2.00
3. Mixed Grain	4.00	3.50	3.00	2.50	2.00
4. Oatmeal	4.00	3.50	3.00	2.50	2.00
5. Pumpernickel	4.00	3.50	3.00	2.50	2.00
6. Rye	4.00	3.50	3.00	2.50	2.00
7. Wheat	4.00	3.50	3.00	2.50	2.00
8. White	4.00	3.50	3.00	2.50	2.00
9. Any other (identify)	4.00	3.50	3.00	2.50	2.00

DIVISION 630 – MUFFINS

Plate of 6 regular size muffins or 4 jumbo muffins. Additional ingredients/flavors may be added to each class, but the named class should be the dominant flavor, with the exception of zucchini. Ingredients such as nuts, raisins, dates, coconut, chips, flavorings, etc. may be added.

CLASS	BLUE	RED	WHITE	PINK	YELLOW
1. Apple	4.00	3.50	3.00	2.50	2.00
2. Banana	4.00	3.50	3.00	2.50	2.00
3. Blueberry	4.00	3.50	3.00	2.50	2.00
4. Bran	4.00	3.50	3.00	2.50	2.00
5. Carrot	4.00	3.50	3.00	2.50	2.00
6. Chocolate	4.00	3.50	3.00	2.50	2.00
7. Chocolate Chip	4.00	3.50	3.00	2.50	2.00
8. Cinnamon	4.00	3.50	3.00	2.50	2.00
9. Cranberry	4.00	3.50	3.00	2.50	2.00
10. Fruit	4.00	3.50	3.00	2.50	2.00
11. Honey	4.00	3.50	3.00	2.50	2.00
12. Oatmeal	4.00	3.50	3.00	2.50	2.00
13. Orange	4.00	3.50	3.00	2.50	2.00
14. Poppy Seed	4.00	3.50	3.00	2.50	2.00
15. Pumpkin	4.00	3.50	3.00	2.50	2.00
16. Zucchini	4.00	3.50	3.00	2.50	2.00
17. Any other (identify)	4.00	3.50	3.00	2.50	2.00

DIVISION 631 – COOKIES (Plate of 6)

Prepackaged mixes may be used for classes 2 and 10.

CLASS	BLUE	RED	WHITE	PINK	YELLOW
1. Biscotti	3.50	3.00	2.50	2.00	1.50
2. Cake Mix Fix-up	3.50	3.00	2.50	2.00	1.50
3. Cereal, baked	3.50	3.00	2.50	2.00	1.50
4. Chocolate Chip, mixed chips, nuts	3.50	3.00	2.50	2.00	1.50
5. Chocolate Chip, traditional, no nuts	3.50	3.00	2.50	2.00	1.50
6. Chocolate Chip Oatmeal	3.50	3.00	2.50	2.00	1.50
7. Chocolate Chocolate Chip	3.50	3.00	2.50	2.00	1.50
8. Chocolate Drop, frosted	3.50	3.00	2.50	2.00	1.50

9. Coconut	3.50	3.00	2.50	2.00	1.50
10. Cookie Mix Fix-up	3.50	3.00	2.50	2.00	1.50
11. Ethnic	3.50	3.00	2.50	2.00	1.50
12. Gingersnap	3.50	3.00	2.50	2.00	1.50
13. Ice Box	3.50	3.00	2.50	2.00	1.50
14. Kringla	3.50	3.00	2.50	2.00	1.50
15. Macaroons	3.50	3.00	2.50	2.00	1.50
16. Molasses	3.50	3.00	2.50	2.00	1.50
17. Monster recipe (3)	3.50	3.00	2.50	2.00	1.50
18. No-bake	3.50	3.00	2.50	2.00	1.50
19. Nutritious	3.50	3.00	2.50	2.00	1.50
20. Oatmeal	3.50	3.00	2.50	2.00	1.50
21. Oatmeal Raisin	3.50	3.00	2.50	2.00	1.50
22. Party Cookie	3.50	3.00	2.50	2.00	1.50
23. Peanut Blossom	3.50	3.00	2.50	2.00	1.50
24. Peanut Butter	3.50	3.00	2.50	2.00	1.50
25. Potato Chip	3.50	3.00	2.50	2.00	1.50
26. Ranger	3.50	3.00	2.50	2.00	1.50
27. Refrigerator	3.50	3.00	2.50	2.00	1.50
28. Shortbread	3.50	3.00	2.50	2.00	1.50
29. Snickerdoodles	3.50	3.00	2.50	2.00	1.50
30. Snowballs	3.50	3.00	2.50	2.00	1.50
31. Spiced	3.50	3.00	2.50	2.00	1.50
32. Spritz	3.50	3.00	2.50	2.00	1.50
33. Sugar, drop	3.50	3.00	2.50	2.00	1.50
34. Sugar, rolled, cutout	3.50	3.00	2.50	2.00	1.50
35. Sugar, rolled, cutout, frosted, decorated	3.50	3.00	2.50	2.00	1.50
36. Thumbprint	3.50	3.00	2.50	2.00	1.50
37. White Chocolate	3.50	3.00	2.50	2.00	1.50
38. Any other (identify)	3.50	3.00	2.50	2.00	1.50

DIVISION 632 – BARS (Plate of 6)

Prepackaged mixes may be used for classes 5, 8 and 13.

CLASS	BLUE	RED	WHITE	PINK	YELLOW
1. Apple	3.50	3.00	2.50	2.00	1.50
2. Apricot	3.50	3.00	2.50	2.00	1.50
3. Banana	3.50	3.00	2.50	2.00	1.50
4. Bing	3.50	3.00	2.50	2.00	1.50
5. Brownie Mix Fix-up	3.50	3.00	2.50	2.00	1.50
6. Brownies, frosted	3.50	3.00	2.50	2.00	1.50
7. Brownies, unfrosted	3.50	3.00	2.50	2.00	1.50
8. Cake Mix Fix-up	3.50	3.00	2.50	2.00	1.50

9. Carrot	3.50	3.00	2.50	2.00	1.50
10. Cereal	3.50	3.00	2.50	2.00	1.50
11. Cherry	3.50	3.00	2.50	2.00	1.50
12. Chocolate Chip	3.50	3.00	2.50	2.00	1.50
13. Cookie Mix Fix-up	3.50	3.00	2.50	2.00	1.50
14. Fruit, any other	3.50	3.00	2.50	2.00	1.50
15. Lemon	3.50	3.00	2.50	2.00	1.50
16. M & M	3.50	3.00	2.50	2.00	1.50
17. Mounds	3.50	3.00	2.50	2.00	1.50
18. Nut	3.50	3.00	2.50	2.00	1.50
19. Oatmeal	3.50	3.00	2.50	2.00	1.50
20. Oh Henry	3.50	3.00	2.50	2.00	1.50
21. Pumpkin	3.50	3.00	2.50	2.00	1.50
22. Salted Nut Roll	3.50	3.00	2.50	2.00	1.50
23. Seven Layer	3.50	3.00	2.50	2.00	1.50
24. Sour Cream Raisin	3.50	3.00	2.50	2.00	1.50
25. Spice	3.50	3.00	2.50	2.00	1.50
26. Twix	3.50	3.00	2.50	2.00	1.50
27. Vegetable, any other	3.50	3.00	2.50	2.00	1.50
28. Any other, frosted (identify)	3.50	3.00	2.50	2.00	1.50
29. Any other, unfrosted (identify)	3.50	3.00	2.50	2.00	1.50

DIVISION 633– SPECIAL DIETS AND HEALTHY YOU BAKING

“Healthy You” recipes need to be low in fat, sodium, sugar and cholesterol. Bars, Cakes, and Any Other Classes may be lightly glazed or frosted.

CLASS	BLUE	RED	WHITE	PINK	YELLOW
1. Bars (6) - diabetic	4.00	3.50	3.00	2.50	2.00
2. Bars (6) - healthy you	4.00	3.50	3.00	2.50	2.00
3. Bars (6) – no gluten	4.00	3.50	3.00	2.50	2.00
4. Bread (9x5 pan) - diabetic	4.00	3.50	3.00	2.50	2.00
5. Bread (9x5 pan) – healthy you	4.00	3.50	3.00	2.50	2.00
6. Bread (9x5 pan) – no gluten	4.00	3.50	3.00	2.50	2.00
7. Cake (8" or 9" round or square pan) - diabetic	4.00	3.50	3.00	2.50	2.00
8. Cake (8" or 9" round or square pan) – healthy you	4.00	3.50	3.00	2.50	2.00
9. Cake (8" or 9" round or square pan) – no gluten	4.00	3.50	3.00	2.50	2.00
10. Cookies (6) - diabetic	4.00	3.50	3.00	2.50	2.00
11. Cookies (6) – healthy you	4.00	3.50	3.00	2.50	2.00
12. Cookies (6) – no gluten	4.00	3.50	3.00	2.50	2.00
13. Muffins (6) - diabetic	4.00	3.50	3.00	2.50	2.00
14. Muffins (6) – healthy you	4.00	3.50	3.00	2.50	2.00
15. Muffins (6) – no gluten	4.00	3.50	3.00	2.50	2.00

16. Quick Bread (3x7 loaf pan or larger) – diabetic	4.00	3.50	3.00	2.50	2.00
17. Quick Bread (3x7 loaf pan or larger) – healthy you	4.00	3.50	3.00	2.50	2.00
18. Quick Bread (3x7 loaf pan or larger) – no gluten	4.00	3.50	3.00	2.50	2.00
19. Any other diabetic (identify)	4.00	3.50	3.00	2.50	2.00
20. Any other healthy you (identify)	4.00	3.50	3.00	2.50	2.00
21. Any other no gluten (identify)	4.00	3.50	3.00	2.50	2.00

CAKES AND CUPCAKES DIVISIONS 635-640

- Cakes will be judged on general appearance, execution and difficulty of design, color coordination and originality of decoration only.
- Cake may be artificial or made using a box mix. Actual cake should be used for cupcake classes. No recipes needed for divisions 635-640.
- Non-edible decorations should be kept to a minimum; the focus should be on the decorated cake and decorating techniques.

DIVISION 635 - DECORATED AND ROLLED FONDANT CAKES – AMATEUR

Identify if real or artificial cake on entry tag

CLASS	BLUE	RED	WHITE	PINK	YELLOW
1. Anniversary	9.00	7.00	6.00	5.00	4.00
2. Baby	9.00	7.00	6.00	5.00	4.00
3. Birthday	9.00	7.00	6.00	5.00	4.00
4. Holiday (identify)	9.00	7.00	6.00	5.00	4.00
5 Novelty (identify)	9.00	7.00	6.00	5.00	4.00
6. Special Occasion (identify)	9.00	7.00	6.00	5.00	4.00
7 Wedding	9.00	7.00	6.00	5.00	4.00
8 Any other (identify)	9.00	7.00	6.00	5.00	4.00

DIVISION 636 - --DECORATED AND ROLLED FONDANT CAKES – PROFESSIONAL

Identify if real or artificial cake on entry tag

CLASS	BLUE	RED	WHITE	PINK	YELLOW
1. Anniversary	9.00	7.00	6.00	5.00	4.00
2. Baby	9.00	7.00	6.00	5.00	4.00
3. Birthday	9.00	7.00	6.00	5.00	4.00
4. Holiday (identify)	9.00	7.00	6.00	5.00	4.00
5 Novelty (identify)	9.00	7.00	6.00	5.00	4.00
6. Special Occasion (identify)	9.00	7.00	6.00	5.00	4.00
7 Wedding	9.00	7.00	6.00	5.00	4.00
8. Any other (identify)	9.00	7.00	6.00	5.00	4.00

DIVISION 637 - DECORATED AND ROLLED FONDANT CUPCAKES

CLASS	BLUE	RED	WHITE	PINK	YELLOW
1. Anniversary	9.00	7.00	6.00	5.00	4.00
2. Baby	9.00	7.00	6.00	5.00	4.00
3. Birthday	9.00	7.00	6.00	5.00	4.00
4. Holiday (identify)	9.00	7.00	6.00	5.00	4.00
5. Novelty (identify)	9.00	7.00	6.00	5.00	4.00
6. Special Occasion (identify)	9.00	7.00	6.00	5.00	4.00
7. Wedding	9.00	7.00	6.00	5.00	4.00
8 Any other (identify)	9.00	7.00	6.00	5.00	4.00

DIVISION 638 - DECORATED AND ROLLED FONDANT CUPCAKE CREATIONS

Cupcakes can be incorporated into arrangements, bouquets, centerpieces, displays, or stands, which don't have to be edible. A minimum of six (6) cupcakes must be used in each creation.

CLASS	BLUE	RED	WHITE	PINK	YELLOW
1. Animal	9.00	7.00	6.00	5.00	4.00
2. Birthday	9.00	7.00	6.00	5.00	4.00
3. Flowers	9.00	7.00	6.00	5.00	4.00
4. Graduation	9.00	7.00	6.00	5.00	4.00
5. Holiday	9.00	7.00	6.00	5.00	4.00
6. Novelty	9.00	7.00	6.00	5.00	4.00
7. Seasonal	9.00	7.00	6.00	5.00	4.00
8. Special Occasion	9.00	7.00	6.00	5.00	4.00
9. Wedding	9.00	7.00	6.00	5.00	4.00
10. Any other (identify occasion)	9.00	7.00	6.00	5.00	4.00

DIVISION 640 – UGLIEST CAKE

This cake should be as UGLY as can be, but also appropriate for displaying to the public.

Entries judged on appearance only.

Real or artificial cake may be used. Box mix may be used for cake.

All ingredients & décor are to be edible. No recipe required, but all decorated ingredients must be listed on a sheet of paper.

CLASS	BLUE	RED	WHITE	PINK	YELLOW
1. Ugliest Cake-Adult	9.00	7.00	6.00	5.00	4.00
2. Ugliest Cake - Junior	9.00	7.00	6.00	5.00	4.00

DIVISION 650 – TWO CRUST PIES

Use your own glass, ceramic or *rigid* metal pie plates. All pies must be in 8” or 9” plates. Must be two **homemade** crusts. **Recipes must include crust and filling. NEW!!** If egg and cream fillings have been incorporated, tell us so it can be refrigerated. We will retain one piece of the ribbon winners for display. All pies are released after judging.

CLASS	BLUE	RED	WHITE	PINK	YELLOW
1. Apple	4.50	4.00	3.50	3.00	2.50
2. Apricot	4.50	4.00	3.50	3.00	2.50
3. Blueberry	4.50	4.00	3.50	3.00	2.50
4. Cherry	4.50	4.00	3.50	3.00	2.50
5. Fruit, combination	4.50	4.00	3.50	3.00	2.50
6. Gooseberry	4.50	4.00	3.50	3.00	2.50
7. Green Tomato	4.50	4.00	3.50	3.00	2.50
8. Mincemeat	4.50	4.00	3.50	3.00	2.50
9. Peach	4.50	4.00	3.50	3.00	2.50
10. Pear	4.50	4.00	3.50	3.00	2.50
11. Pineapple	4.50	4.00	3.50	3.00	2.50
12. Raisin	4.50	4.00	3.50	3.00	2.50
13. Rhubarb	4.50	4.00	3.50	3.00	2.50
14. Strawberry	4.50	4.00	3.50	3.00	2.50
15. Strawberry-Rhubarb	4.50	4.00	3.50	3.00	2.50
16. Any other (identify)	4.50	4.00	3.50	3.00	2.50

DIVISIONS 660-664 ARE OPEN TO YOUTH AGES 17 AND UNDER.

All exhibits must be made by the exhibitor. If there is no junior category for your entry, juniors may enter in the adult category. However, you may not exhibit the same product in both categories.

DIVISION 660 - JUNIOR EXHIBIT - BREADS

Bread machine bread may be entered in whatever shape your machine makes.

CLASS	BLUE	RED	WHITE	PINK	YELLOW
1. Bread machine, cinnamon	4.00	3.50	3.00	2.50	2.00
2. Bread machine, wheat	4.00	3.50	3.00	2.50	2.00
3. Bread machine, white	4.00	3.50	3.00	2.50	2.00
4. Bread machine, any other	4.00	3.50	3.00	2.50	2.00
5. Bread, white (9x5 loaf pan)	4.00	3.50	3.00	2.50	2.00
6. Bread, whole wheat (9x5 loaf pan)	4.00	3.50	3.00	2.50	2.00
7. Cinnamon Rolls, caramel (9) (8x8 or 9x9 pan)	4.00	3.50	3.00	2.50	2.00
8. Cinnamon Rolls, frosted (9) (8x8 or 9x9 pan)	4.00	3.50	3.00	2.50	2.00
9. Coffee Cake	4.00	3.50	3.00	2.50	2.00
10. Corn Bread (8” or 9” round or square pan)	4.00	3.50	3.00	2.50	2.00
11. Cream Puffs (4)	4.00	3.50	3.00	2.50	2.00
12. Dropped Baking Powder Biscuits (6)	4.00	3.50	3.00	2.50	2.00
13. Muffins, banana (6 regular or 4 jumbo)	4.00	3.50	3.00	2.50	2.00

14. Muffins, blueberry (6 regular or 4 jumbo)	4.00	3.50	3.00	2.50	2.00
15. Muffins, chocolate (6 regular or 4 jumbo)	4.00	3.50	3.00	2.50	2.00
16. Muffins, chocolate chip (6 regular or 4 jumbo)	4.00	3.50	3.00	2.50	2.00
17. Muffins, any other (6 regular or 4 jumbo)	4.00	3.50	3.00	2.50	2.00
18. Quick Bread, apple (3x7 loaf pan or larger)	4.00	3.50	3.00	2.50	2.00
19. Quick Bread, banana (3x7 loaf pan or larger)	4.00	3.50	3.00	2.50	2.00
20. Quick Bread, pumpkin (3x7 loaf pan or larger)	4.00	3.50	3.00	2.50	2.00
21. Quick Bread, zucchini (3x7 loaf pan or larger)	4.00	3.50	3.00	2.50	2.00
22. Quick Bread, any other (3x7 loaf pan or larger)	4.00	3.50	3.00	2.50	2.00
23. Scones (4)	4.00	3.50	3.00	2.50	2.00
24. Any other (identify)	4.00	3.50	3.00	2.50	2.00

DIVISION 661- JUNIOR EXHIBIT – CAKES

Prepackaged mixes may be used for classes 4 and 5

CLASS	BLUE	RED	WHITE	PINK	YELLOW
1. Angel Food, tube pan	4.00	3.50	3.00	2.50	2.00
2. Apple/Applesauce, unfrosted (8" or 9" round or square pan)	4.00	3.50	3.00	2.50	2.00
3. Bundt	4.00	3.50	3.00	2.50	2.00
4. Bundt, cake mix fix-up	4.00	3.50	3.00	2.50	2.00
5. Cake Mix Fix-up	4.00	3.50	3.00	2.50	2.00
6. Cake Pops, frosted/decorated (6)	4.00	3.50	3.00	2.50	2.00
7. Chocolate, unfrosted (8" or 9" round or square pan)	4.00	3.50	3.00	2.50	2.00
8. Cupcakes, chocolate, frosted in paper liners (6)	4.00	3.50	3.00	2.50	2.00
9. Cupcakes, flavored, frosted in paper liners (6)	4.00	3.50	3.00	2.50	2.00
10. Flavored cake, unfrosted (8" or 9" round or square pan)	4.00	3.50	3.00	2.50	2.00
11. White, unfrosted (8" or 9" round or square pan)	4.00	3.50	3.00	2.50	2.00
12. Any other (identify)	4.00	3.50	3.00	2.50	2.00

DIVISION 662 - JUNIOR EXHIBIT-BARS, CANDIES AND COOKIES - Plate of 6
Prepackaged mixes may be used for classes 1, 3, 6, 12 and 14

CLASS	BLUE	RED	WHITE	PINK	YELLOW
1. Bars, cake mix fix-up	3.50	3.00	2.50	2.00	1.50
2. Bars, cereal	3.50	3.00	2.50	2.00	1.50
3. Bars, cookie mix fix-up	3.50	3.00	2.50	2.00	1.50
4. Bars, frosted	3.50	3.00	2.50	2.00	1.50
5. Bars, unfrosted	3.50	3.00	2.50	2.00	1.50
6. Brownie mix fix-up	3.50	3.00	2.50	2.00	1.50
7. Brownies, frosted	3.50	3.00	2.50	2.00	1.50
8. Brownies, unfrosted	3.50	3.00	2.50	2.00	1.50
9. Candy	3.50	3.00	2.50	2.00	1.50
10. Candy, using almond bark	3.50	3.00	2.50	2.00	1.50
11. Candy, fudge, chocolate	3.50	3.00	2.50	2.00	1.50
12. Cookies, cake mix fix-up	3.50	3.00	2.50	2.00	1.50
13. Cookies, chocolate chip, traditional, no nuts	3.50	3.00	2.50	2.00	1.50
14. Cookies, cookie mix fix-up	3.50	3.00	2.50	2.00	1.50
15. Cookies, monster recipe (3)	3.50	3.00	2.50	2.00	1.50
16. Cookies, no bake	3.50	3.00	2.50	2.00	1.50
17. Cookies, oatmeal	3.50	3.00	2.50	2.00	1.50
18. Cookies, peanut butter	3.50	3.00	2.50	2.00	1.50
19. Cookies, peanut butter balls	3.50	3.00	2.50	2.00	1.50
20. Cookies, rolled, cutout, frosted, decorated	3.50	3.00	2.50	2.00	1.50
21. Cookies, snickerdoodles	3.50	3.00	2.50	2.00	1.50
22. Cookies, sugar, drop, unfrosted	3.50	3.00	2.50	2.00	1.50
23. Any other bar (identify)	3.50	3.00	2.50	2.00	1.50
24. Any other candy (identify)	3.50	3.00	2.50	2.00	1.50
25. Any other cookie (identify)	3.50	3.00	2.50	2.00	1.50

DIVISION 663 - JUNIOR EXHIBIT - PIES

All pies must be in 8” or 9” pans. Use your own glass, ceramic, or **rigid** metal pie plates.

Classes 1, 2, 5, and 11 must use two **homemade** crusts. Classes 3 and 6 must have meringue.

Class 4 may be made in a spring form pan or a regular pie pan with a **homemade** graham cracker crust. Include the crust recipe.

Premiums donated by Julie’s Diner, located on the east side of the fairgrounds.

CLASS	BLUE	RED	WHITE	PINK	YELLOW
1. Apple	4.50	4.00	3.50	3.00	2.50
2. Blueberry	4.50	4.00	3.50	3.00	2.50
3. Butterscotch, meringue	4.50	4.00	3.50	3.00	2.50
4. Cheesecake (may use garnish)	4.50	4.00	3.50	3.00	2.50
5. Cherry	4.50	4.00	3.50	3.00	2.50
6. Chocolate, meringue	4.50	4.00	3.50	3.00	2.50
7. French Silk (may use garnish)	4.50	4.00	3.50	3.00	2.50
8. Fresh Strawberry	4.50	4.00	3.50	3.00	2.50
9. One crumbed crust pie	4.50	4.00	3.50	3.00	2.50
10. One crust pie, other than named	4.50	4.00	3.50	3.00	2.50
11. Peach	4.50	4.00	3.50	3.00	2.50
12. Pecan	4.50	4.00	3.50	3.00	2.50
13. Pumpkin	4.50	4.00	3.50	3.00	2.50
14. Any other (identify)	4.50	4.00	3.50	3.00	2.50

DIVISION 664 - JUNIOR EXHIBIT - DECORATED AND ROLLED FONDANT CAKES AND CUPCAKES

- Identify on entry tag if cake is real or artificial. Please put age on entry tag.
- Cakes will be judged on general appearance, execution and difficulty of design, color coordination and originality of decoration only.
- Cake may be artificial or made using a box mix. Actual cake should be used for cupcakes in class 2. No recipes needed for this division.
- Non-edible decorations should be kept to a minimum; the focus should be on the decorated cake and decorating techniques.

CLASS	BLUE	RED	WHITE	PINK	YELLOW
1. Birthday	7.00	6.00	5.00	4.00	3.00
2 Cupcakes (6)	7.00	6.00	5.00	4.00	3.00
3 Form pan (identify occasion)	7.00	6.00	5.00	4.00	3.00
4 Holiday (identify occasion)	7.00	6.00	5.00	4.00	3.00
5 Novelty (identify occasion)	7.00	6.00	5.00	4.00	3.00
6 Any other (identify occasion)	7.00	6.00	5.00	4.00	3.00

Divisions 670-674 must be entered on Thursday, September 15 from 8:00am to 9:00am. Judging begins at 9:45 am. We will retain one piece of the ribbon winners for display. All pies and cakes will be released after judging.

DIVISION 670 - MERINGUE PIES

Homemade bottom pastry crust must be in an 8” or 9” pie pan. Use your own glass, ceramic, or ***rigid*** metal pie plates. Meringue should be in proportion to the filling. Recipes must include crust, filling and topping.

Premiums donated by Julie’s Diner, located on the east side of the fairgrounds.

CLASS	BLUE	RED	WHITE	PINK	YELLOW
1. Banana Cream	4.50	4.00	3.50	3.00	2.50
2. Butterscotch	4.50	4.00	3.50	3.00	2.50
3. Caramel	4.50	4.00	3.50	3.00	2.50
4. Cherry	4.50	4.00	3.50	3.00	2.50
5. Chocolate	4.50	4.00	3.50	3.00	2.50
6. Coconut Cream	4.50	4.00	3.50	3.00	2.50
7. Key Lime	4.50	4.00	3.50	3.00	2.50
8. Lemon	4.50	4.00	3.50	3.00	2.50
9. Peanut Butter	4.50	4.00	3.50	3.00	2.50
10. Pineapple	4.50	4.00	3.50	3.00	2.50
11. Raisin Cream	4.50	4.00	3.50	3.00	2.50
12. Rhubarb	4.50	4.00	3.50	3.00	2.50
13. Rhubarb Custard	4.50	4.00	3.50	3.00	2.50
14. Sour Cream Raisin	4.50	4.00	3.50	3.00	2.50
15. Strawberry	4.50	4.00	3.50	3.00	2.50
16. Strawberry-Rhubarb	4.50	4.00	3.50	3.00	2.50
17. Any other (identify)	4.50	4.00	3.50	3.00	2.50

DIVISION 671 - SOFT PIES AND DESSERTS WITH CRUSTS

Pies must be in your own 8” or 9” glass, ceramic, or ***rigid*** metal pie pans. All entries must be made with either a **homemade** pastry or crumb crust and may be made in whatever size pan works best for your recipe. Garnish as desired.

Recipes must include crust, filling and topping.

CLASS	BLUE	RED	WHITE	PINK	YELLOW
1. Apple Dumplings (4)	4.50	4.00	3.50	3.00	2.50
2. Blueberry Crumble	4.50	4.00	3.50	3.00	2.50
3. Cherry Crumble	4.50	4.00	3.50	3.00	2.50
4. Chiffon Pie	4.50	4.00	3.50	3.00	2.50
5. Chocolate and Fruit Trifle	4.50	4.00	3.50	3.00	2.50
6. Custard Pie	4.50	4.00	3.50	3.00	2.50
7. Dutch Apple/Apple Streusel Pie	4.50	4.00	3.50	3.00	2.50
8. French Silk Pie	4.50	4.00	3.50	3.00	2.50
9. Fruit Tart	4.50	4.00	3.50	3.00	2.50
10. Key Lime Pie	4.50	4.00	3.50	3.00	2.50
11. Lemon Chiffon Pie	4.50	4.00	3.50	3.00	2.50

12. Peanut Butter Pie	4.50	4.00	3.50	3.00	2.50
13. Pecan Pie	4.50	4.00	3.50	3.00	2.50
14. Pumpkin Pie	4.50	4.00	3.50	3.00	2.50
15. Rhubarb Custard Pie	4.50	4.00	3.50	3.00	2.50
16. Strawberry Pie (fresh)	4.50	4.00	3.50	3.00	2.50
17. Strawberry-Rhubarb Pie	4.50	4.00	3.50	3.00	2.50
18. Sweet Potato Pie	4.50	4.00	3.50	3.00	2.50
19. Any other dessert (identify)	4.50	4.00	3.50	3.00	2.50
20. Any other pie (identify)	4.50	4.00	3.50	3.00	2.50
21. Any other tart (identify)	4.50	4.00	3.50	3.00	2.50

DIVISION 672 – CHEESECAKES

May use 8" or 9" pie plates, 8" or 9" square or round pans, or spring form pans. Enter the whole cheesecake. May use garnish as desired.

CLASS	BLUE	RED	WHITE	PINK	YELLOW
1. Blueberry	4.50	4.00	3.50	3.00	2.50
2. Caramel	4.50	4.00	3.50	3.00	2.50
3. Cheesecake, baked	4.50	4.00	3.50	3.00	2.50
4. Cherry	4.50	4.00	3.50	3.00	2.50
5. Chocolate	4.50	4.00	3.50	3.00	2.50
6. Chocolate Chip Cookie Dough	4.50	4.00	3.50	3.00	2.50
7. Combination of at least 3 flavors	4.50	4.00	3.50	3.00	2.50
8. Flavored	4.50	4.00	3.50	3.00	2.50
9. Fruit	4.50	4.00	3.50	3.00	2.50
10. Neapolitan	4.50	4.00	3.50	3.00	2.50
11. No Bake	4.50	4.00	3.50	3.00	2.50
12. Pumpkin	4.50	4.00	3.50	3.00	2.50
13. Strawberry	4.50	4.00	3.50	3.00	2.50
14. Turtle	4.50	4.00	3.50	3.00	2.50
15. Any other (identify)	4.50	4.00	3.50	3.00	2.50

DIVISION 673 – SPECIALTY CAKES

Cakes must be on sturdy cardboard wrapped with heavy white paper. Class 14 may be made in a bundt or loaf pan. No frosting on cakes, except bundt cakes may have a drizzle for garnish.

Classes 2, 3, 8, 10, 13, 17, 19, and 20 may be made in an 8" or 9" round or square pan.

Prepackaged mix may be used for class 5.

CLASS	BLUE	RED	WHITE	PINK	YELLOW
1. Angel Food, tube pan	4.50	4.00	3.50	3.00	2.50
2. Apple, raw	4.50	4.00	3.50	3.00	2.50
3. Banana	4.50	4.00	3.50	3.00	2.50
4. Bundt	4.50	4.00	3.50	3.00	2.50
5. Bundt, cake mix fix-up	4.50	4.00	3.50	3.00	2.50

6. Bundt, chocolate	4.50	4.00	3.50	3.00	2.50
7. Cake Pops, frosted/decorated (6)	4.50	4.00	3.50	3.00	2.50
8. Carrot	4.50	4.00	3.50	3.00	2.50
9. Chiffon, tube pan	4.50	4.00	3.50	3.00	2.50
10. Chocolate	4.50	4.00	3.50	3.00	2.50
11. Cupcakes, frosted/decorated (6)	4.50	4.00	3.50	3.00	2.50
12. Fruit Cake, unfrosted	4.50	4.00	3.50	3.00	2.50
13. Pineapple Upside Down	4.50	4.00	3.50	3.00	2.50
14. Pound	4.50	4.00	3.50	3.00	2.50
15. Roll	4.50	4.00	3.50	3.00	2.50
16. Shortcake	4.50	4.00	3.50	3.00	2.50
17. Spice	4.50	4.00	3.50	3.00	2.50
18. Sponge, tube pan	4.50	4.00	3.50	3.00	2.50
19. White	4.50	4.00	3.50	3.00	2.50
20. Zucchini	4.50	4.00	3.50	3.00	2.50
21. Any other (identify)	4.50	4.00	3.50	3.00	2.50

DIVISION 674 - FROSTED LAYERED CAKES

Cakes must be at least two or three layered, have frosting or filling in between each layer and tops must be frosted or have filling with garnish. Sides may also be frosted. Cakes must be on sturdy cardboard wrapped with heavy white paper. **Prepackaged mix may be used for class 4.**

CLASS	BLUE	RED	WHITE	PINK	YELLOW
1. Applesauce/Apple	6.00	5.00	4.00	3.50	3.00
2. Banana	6.00	5.00	4.00	3.50	3.00
3. Black Forest	6.00	5.00	4.00	3.50	3.00
4. Cake Mix Fix-up	6.00	5.00	4.00	3.50	3.00
5. Carrot	6.00	5.00	4.00	3.50	3.00
6. Chocolate	6.00	5.00	4.00	3.50	3.00
7. Flavored, other than named	6.00	5.00	4.00	3.50	3.00
8. German Chocolate	6.00	5.00	4.00	3.50	3.00
9. Lemon	6.00	5.00	4.00	3.50	3.00
10. Red Velvet	6.00	5.00	4.00	3.50	3.00
11. Spice	6.00	5.00	4.00	3.50	3.00
12. Torte	6.00	5.00	4.00	3.50	3.00
13. White	6.00	5.00	4.00	3.50	3.00
14. Yellow	6.00	5.00	4.00	3.50	3.00
15. Any other (identify)	6.00	5.00	4.00	3.50	3.00

See next page for entry form

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