



OVEN PRODUCTS

Exhibitor Handbook



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

Phone: (712) 580-3000

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)

IMPORTANT DATES and TIMES – OVEN PRODUCTS

September 8	Entries, for Divisions 626-664, received (10:00am-5:00pm)
September 14	Entries, for Divisions 670-674, received (8:00am – 9:00am)
September 9-17	CLAY COUNTY FAIR
September 17	Entries released (6:00pm-7:00pm)
September 18	Entries released (8:00am-1:00pm)
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 21 NEW 2023!!!** or complete appropriate forms. Forms are available at the Clay County Fair Administrative Offices. Mail, email or bring your completed entry form to: Clay County Fair, PO Box 527, 800 West 18th Street, Spencer, Iowa 51301, 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.**

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 8 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 14 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. You may park for free in the North Lot, if you wish to attend the judging.

5. Judging of adult classes will begin on Saturday, September 9 at 8:00am. Judging of junior exhibits will begin at 1:00pm. **Judging of decorated cakes will begin Sunday, September 10 at 3:30pm. This includes divisions 635-640 and 664.** Ribbon winners must remain for display until 6:00pm on Sunday, September 17. Non-winners may be released (except decorated cakes) on Saturday, September 9, when the judging is finished.

6. Judging will begin on Thursday, September 14 at 9:45am for Divisions 670-674. A generous piece of pie, cake, or dessert will be cut for display from all ribbon winners. All entries will be released immediately after judging.

7. Contest entries not retained for display must be removed immediately after judging. Volunteers will help deliver the exhibits to the owner.

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

9. 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. If entry rules are not followed, you may be docked a ribbon placement, at the discretion of the judges.
10. All open class exhibits must be entered on Chinnet Brand white paper plates or sturdy cardboard covered with white paper. You may place the plate & food in a clear plastic bag (Ziploc bag or similar) to protect food until judging day.
11. All exhibits must be made by the exhibitor. Exhibitor may have only one entry per class.
12. 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.
13. **Recipes are required for all entries and must be entered on 8 ½ x 11 white paper, preferably typed.** Feel free to let us know where the recipe came from: favorite cookbook, Grandma's recipe, etc. No name should be listed on the recipe. The Clay County Fair reserves the right to keep the recipe.
14. **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.
15. If entries warrant, additional placings may be made at the discretion of the judges and the superintendent in charge.
16. 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.
17. Save the claim checks and present them when calling for exhibits at the close of the Fair. **Exhibits will be released on Sunday, September 17 from 6:00pm to 7:00pm at the east door or Monday, September 18 from 8:00am to 1:00pm** at the east door of the Creative Living Center. No early releases are permitted. All items not retrieved during these hours will be disposed of, unless other arrangements have been made with the superintendent. Ribbons and comment sheets will be left at the Clay County Fair Administrative Offices through October 15.
18. 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.**

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. Ribbons will be awarded to the top placings.

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
Friday, Sept. 8	Divisions 626-664 (Open Class Baked Goods)	10:00am-5:00pm	Saturday, Sept. 10
Saturday, Sept. 9	Judging Open Class Baked Goods		8:00am 1:00pm (Junior)
Sunday, Sept 10	Casserole Creation Contest KAF's Adult & Junior Contest Open Class Cake Judging (Divisions 635-640 & 664)	9:00am-9:30am 10:00am-10:30am	9:30am 10:30am 3:30pm
Monday, Sept. 11	\$1,500 Cinnamon Roll Contest	9:00am-12:00pm	1:00pm
Tuesday, Sept. 12			
Wednesday, Sept. 13	Charcuterie Board Contest	3:30pm-4:00pm	4:00pm
Thursday, Sept. 14	Divisions 670-674 Non-Traditional Cinnamon Roll Contest	8:00am-9:00am 12:00pm-1:00pm	9:45am 1:00pm
Friday, Sept 15	Breakfast Burrito Jell-O Salad Contest Two Crust Apple Pie Contest	9:00am-9:30am 10:00am-10:30am 11:00am-12:00pm	9:30am 10:30am 1:00pm
Saturday, Sept. 16	Energy Bites Contest Angel Food Cake Contest Wild Game Chili Contest	8:30am-9:00am 10:00am-10:30am 12:30pm-1:00pm	9:00am 10:30am 1:00pm

NOTICE:
Memorable Collections have moved!
Please look for it in the Creative Arts Handbook.

DIVISION 602 – Mrs. Bonser’s Egg Noodles: Casserole Creation
Sponsored by Mrs. Bonser’s Egg Noodles

Entries received Sunday, September 10 from 9:00am to 9:30am. Judging begins at 9:30am.

CLASS	BLUE	RED	WHITE
1. Casserole Creation	100.00	50.00	25.00

- 1) Create a flavorful casserole of your choosing. 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 dish 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 10 from 10:00am to 10:30am. Judging begins at 10:30am

CLASS	BLUE	RED	WHITE
1. Adults- Brandied Apple Honey Muffins	\$75.00 gift card	\$50.00 gift card	\$25.00 gift card
2. Juniors- Doughnut 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 Brandied Apple Honey 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

JUNIOR CATEGORY

- 1) Juniors must use the Doughnut 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.

Junior Category Doughnut Muffins

Ingredients

Batter

- 4 tablespoons (57g) butter
- 1/4 cup (50g) vegetable oil
- 1/2 cup (99g) granulated sugar*
- 1/3 cup (71g) light brown sugar or dark brown sugar, packed*
- 2 large eggs
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon baking soda
- 1 to 1 1/4 teaspoons nutmeg, to taste
- 3/4 teaspoon salt
- 1 teaspoon King Arthur Pure Vanilla Extract
- 2 2/3 cups (320g) King Arthur Unbleached All-Purpose Flour
- 1 cup (227g) milk

Topping

- 3 tablespoons (43g) butter, melted
- 3 tablespoons (39g) cinnamon sugar*

*Make your own cinnamon sugar by mixing 3 tablespoons (37g) granulated sugar with 1 teaspoon cinnamon.

Instructions

1. Preheat the oven to 425°F. Lightly grease a standard muffin tin. Or line with 12 paper or silicone muffin cups and grease the cups with non-stick vegetable oil spray; this will ensure that they peel off the muffins nicely.
2. In a medium-sized mixing bowl, cream together the butter, vegetable oil, and sugars till smooth.
3. Add the eggs, beating to combine.
4. Stir in the baking powder, baking soda, nutmeg, salt, and vanilla.
5. Stir the flour into the butter mixture alternately with the milk, beginning and ending with the flour and making sure everything is thoroughly combined.
6. Spoon the batter evenly into the prepared pan, filling the cups nearly full.
7. Bake the muffins for 15 to 17 minutes, or until they're a pale golden brown and a cake tester inserted into the middle of one of the center muffins comes out clean.
8. Remove them from the oven, and let them cool for a couple of minutes, or until you can handle them. While they're cooling, melt the butter for the topping (this is easily done in the microwave).
9. Use a pastry brush to paint the top of each muffin with the butter, then sprinkle with the cinnamon sugar. Or simply dip the tops of muffins into the melted butter, then roll in the cinnamon sugar.
10. Serve warm, or cool on a rack and wrap airtight. Store for a day or so at room temperature.

Adult Category
Brandied Apple Honey Muffins

Ingredients

Muffins

- 2 cups (240g) King Arthur Unbleached All-Purpose Flour
- 1 tablespoon (11g) baking powder
- 1/2 teaspoon salt
- 1 large egg
- 1/3 cup (113g) honey
- 3/4 cup (170g) milk
- 1/4 cup (57g) brandy, (apple brandy is good)
- 1/4 cup (50g) vegetable oil
- 1 1/2 cups (170g) peeled, cored, and chopped tart apples
- 1/2 cup (57g) walnuts, chopped

Topping

- 5 tablespoons (65g) light brown sugar or dark brown sugar, firmly packed
- 6 tablespoons (48g) King Arthur Unbleached All-Purpose Flour
- 1/8 teaspoon cinnamon
- pinch of salt
- 3 tablespoons (43g) unsalted butter

Instructions

1. Preheat the oven to 375°F. Lightly grease a 12-well muffin pan; or line with papers and grease the papers.
2. Weigh your flour; or measure it by gently spooning it into a cup, then sweeping off any excess.
3. To make the batter: In a large bowl, combine the flour, baking powder, and salt.
4. In another bowl, beat together the egg, honey, milk, brandy, and vegetable oil.
5. Gently stir the wet ingredients into the dry ingredients, then fold in the apples and walnuts.
6. To make the topping: In a small bowl, mix the sugar, flour, cinnamon, salt, and butter together until crumbly. Set aside.
7. To assemble and bake the muffins: Spoon the muffin batter into the prepared pan. Sprinkle each muffin with a heaping tablespoon of topping.
8. Bake the muffins until they're golden brown and a knife inserted in the center comes out clean, about 20 to 25 minutes.
9. Remove the muffins from the oven, carefully remove them from the pan, and let them cool on a rack.
10. Store the muffins, well wrapped, at room temperature for 3 days; freeze for up to a month.

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

Entries received Monday, September 11 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 recipe must be entered on 8 ½ x 11 white paper, preferably typed. The Clay County Fair reserves the right to keep the winning recipe cards.
- 11) One roll from each of the ten finalists will be kept.
- 12) *All previous first place winners of this contest from 2017-2022 are not eligible to participate. First place winners from 2016 and earlier, may enter this contest.*

DIVISION 607 Charcuterie Board Contest
Sponsored by The Butchery

Entries received on Wednesday, September 13 from 3:30pm to 4:00pm. Judging begins at 4:00pm

CLASS

1. Charcuterie Board

BLUE

100.00 Gift Certificate to The Butchery
and a Charcuterie Class Gift Certificate

- 1) Present a charcuterie board designed for 2-4 people along with a complete list of items used.
- 2) There is no limit to the number of meats and cheeses you can use as well as any accompaniments, such as; breads, crackers, olives, nuts, honey, fruits, chocolates, jams, etc. (These are just examples; you may use whatever you like.)
- 3) All entries must be entered on a board or serving platter.
- 4) Entries will be judged on presentation, variety, and flavor combinations.
- 5) Entries will be returned immediately after judging.

DIVISION 608 - Non-Traditional Cinnamon Roll Contest
**Sponsored in Memory of Janice Nostrom by Harold Nostrom and
Steve & Carolyn Hartmann**

Entries received Thursday, September 14 from 12:00pm - 1:00pm. Judging begins at 1:00pm.

CLASS

1. Non-Traditional Cinnamon Roll
Contest

BLUE

300.00

RED

200.00

WHITE

100.00

- 1) The rolls must be non-traditional. Be Creative! For example - apple filling, almond filling, pumpkin in the dough, etc.
- 2) The recipe must include yeast **and** cinnamon.
- 3) Each entry must be a pan of 4 cinnamon rolls entered on a cardboard covered with freezer paper or tin foil.
- 4) Only four rolls must be baked in an 8"x 8" pan or a 9"x 9" pan and remain attached. Rolls cannot be hand selected from other pans. Rolls must be baked in a home style oven.
- 5) Rolls must be made from scratch. Prepackaged mixes including bread mixes, pudding mixes, instant potato flakes, etc. may NOT be used as ingredients in the recipe.
- 6) The recipe must be attached with a separate note about why you made this recipe or why you chose the recipe.
- 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, texture, aroma, creativity and visual appearance.

DIVISION 610 – Breakfast Burrito Contest
Sponsored by the Clay County Pork Producers

Entries received Friday, September 15 from 9:00am to 9:30am. Judging begins at 9:30am.

CLASS

1. Breakfast Burrito 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 must be the only meat used.
- 2) Be creative! Breakfast burritos, or wraps, can be filled with a variety of foods including but not limited to; eggs, potatoes, cheese, pepper, salsa, onions, tomatoes, avocados, spinach, beans, olives, etc.
- 3) Use your own dish 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 15 from 10:00am - 10:30am. Judging begins at 10:30am.

In 1904, Jell-O was labeled as America's Most Famous Dessert. 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 over 100 years ago. Show us what Jell-O salads look like today!

CLASS	BLUE	RED	WHITE
1. Jell-O Salad	65.00	35.00	20.00

- 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 – Two Crust Apple Pie Contest
Sponsored in memory of Bruce Piper by Louise Piper

Entries received Friday, September 15 from 11:00am to 12:00pm. Judging begins at 1:00pm.

CLASS	BLUE	RED	WHITE
1. Two Crust Apple Pie	65.00	45.00	30.00

- 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) Please state variety/varieties of apple(s) used in your pie. 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.
- 4) Entries will be judged on taste & flavor (40%); consistency of filling (25%); appearance (20%); and crust (15%).

DIVISION 615 Energy Bites
Sponsored by Northwest Iowa Beekeepers

Entries received on Saturday, September 16 from 8:30am to 9:00am. Judging begins at 9:00am

Energy bites, protein bites, power balls, or whatever you call them, are loaded with simple ingredients that are known to provide our bodies with energy.

CLASS	BLUE	RED
1. Energy Bites-Adult	\$25 Gift Certificate to NW IA Beekeepers Booth	\$15 Gift Certificate to NW IA Beekeepers Booth
2. Energy Bites- Juniors	\$20.00 gift card	\$10.00 gift card

- 1) Honey must be used as an ingredient.
- 2) Present 6 energy bites, along with your recipe, on a sturdy white paper plate.
- 3) Entries will be judged on presentation, variety, and flavor combinations.

DIVISION 616 Angel Food Cake Contest
Sponsored in memory of Betty Pothast by her family

Entries received on Saturday, September 16 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

DIVISION 618 – Mrs. Grimes’ Wild Game Chili Contest
Sponsored by Mrs. Grimes, division of Faribault Foods

Entries received Saturday, September 16 from 12:30pm to 1:00pm. Judging begins at 1:00pm.

CLASS	BLUE	RED	WHITE
1. Wild Game Chili	75.00	50.00	25.00

- 1) Create a flavorful chili with wild game as the *only* meat 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 wild game chili in your own dish.
- 4) Entries will be judged on flavor/taste (60%); creativity (30%); and appearance (10%).

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 8 from 10:00am to 5:00pm. Judging begins Saturday, September 9 at 8:00am and judging of junior exhibits begins at 1:00pm. Judging of decorated cakes will begin Sunday, September 10 at 3:30pm

DIVISION 626 - CANDIES

Plate of 6

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

DIVISION 627 - YEAST BREADS AND ROLLS

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

DIVISION 628 - QUICK BREADS AND BISCUITS

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

DIVISION 629 - BREAD MACHINE BREADS

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

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

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

DIVISION 631 – COOKIES (Plate of 6)

Prepackaged mixes may be used for classes 2 and 10.

CLASS	BLUE	RED	WHITE
1. Biscotti	3.50	3.00	2.50
2. Cake Mix Fix-up	3.50	3.00	2.50
3. Cereal, baked	3.50	3.00	2.50
4. Chocolate Chip, mixed chips, nuts	3.50	3.00	2.50
5. Chocolate Chip, traditional, no nuts	3.50	3.00	2.50
6. Chocolate Chip Oatmeal	3.50	3.00	2.50
7. Chocolate Chocolate Chip	3.50	3.00	2.50
8. Chocolate Drop, frosted	3.50	3.00	2.50
9. Coconut	3.50	3.00	2.50
10. Cookie Mix Fix-up	3.50	3.00	2.50
11. Ethnic	3.50	3.00	2.50
12. Gingersnap	3.50	3.00	2.50
13. Ice Box	3.50	3.00	2.50
14. Kringla	3.50	3.00	2.50
15. Macaroons	3.50	3.00	2.50
16. Molasses	3.50	3.00	2.50
17. Monster recipe (3)	3.50	3.00	2.50
18. No-bake	3.50	3.00	2.50
19. Nutritious	3.50	3.00	2.50
20. Oatmeal	3.50	3.00	2.50

21. Oatmeal Raisin	3.50	3.00	2.50
22. Party Cookie	3.50	3.00	2.50
23. Peanut Blossom	3.50	3.00	2.50
24. Peanut Butter	3.50	3.00	2.50
25. Potato Chip	3.50	3.00	2.50
26. Ranger	3.50	3.00	2.50
27. Refrigerator	3.50	3.00	2.50
28. Shortbread	3.50	3.00	2.50
29. Snickerdoodles	3.50	3.00	2.50
30. Snowballs	3.50	3.00	2.50
31. Spiced	3.50	3.00	2.50
32. Spritz	3.50	3.00	2.50
33. Sugar, drop	3.50	3.00	2.50
34. Sugar, rolled, cutout	3.50	3.00	2.50
35. Sugar, rolled, cutout, frosted, decorated	3.50	3.00	2.50
36. Thumbprint	3.50	3.00	2.50
37. White Chocolate	3.50	3.00	2.50
38. Any other (identify)	3.50	3.00	2.50

DIVISION 632 – BARS (Plate of 6)

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

CLASS	BLUE	RED	WHITE
1. Apple	3.50	3.00	2.50
2. Apricot	3.50	3.00	2.50
3. Banana	3.50	3.00	2.50
4. Bing	3.50	3.00	2.50
5. Brownie Mix Fix-up	3.50	3.00	2.50
6. Brownies, frosted	3.50	3.00	2.50
7. Brownies, unfrosted	3.50	3.00	2.50
8. Cake Mix Fix-up	3.50	3.00	2.50
9. Carrot	3.50	3.00	2.50
10. Cereal	3.50	3.00	2.50
11. Cherry	3.50	3.00	2.50
12. Chocolate Chip	3.50	3.00	2.50
13. Cookie Mix Fix-up	3.50	3.00	2.50
14. Fruit, any other	3.50	3.00	2.50
15. Lemon	3.50	3.00	2.50
16. M & M	3.50	3.00	2.50
17. Mounds	3.50	3.00	2.50
18. Nut	3.50	3.00	2.50
19. Oatmeal	3.50	3.00	2.50
20. Oh Henry	3.50	3.00	2.50

21. Pumpkin	3.50	3.00	2.50
22. Salted Nut Roll	3.50	3.00	2.50
23. Seven Layer	3.50	3.00	2.50
24. Sour Cream Raisin	3.50	3.00	2.50
25. Spice	3.50	3.00	2.50
26. Twix	3.50	3.00	2.50
27. Vegetable, any other	3.50	3.00	2.50
28. Any other, frosted (identify)	3.50	3.00	2.50
29. Any other, unfrosted (identify)	3.50	3.00	2.50

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
1. Bars (6) - diabetic	4.00	3.50	3.00
2. Bars (6) - healthy you	4.00	3.50	3.00
3. Bars (6) – no gluten	4.00	3.50	3.00
4. Bread (9x5 pan) - diabetic	4.00	3.50	3.00
5. Bread (9x5 pan) – healthy you	4.00	3.50	3.00
6. Bread (9x5 pan) – no gluten	4.00	3.50	3.00
7. Cake (8" or 9" round or square pan) - diabetic	4.00	3.50	3.00
8. Cake (8" or 9" round or square pan) – healthy you	4.00	3.50	3.00
9. Cake (8" or 9" round or square pan) – no gluten	4.00	3.50	3.00
10. Cookies (6) - diabetic	4.00	3.50	3.00
11. Cookies (6) – healthy you	4.00	3.50	3.00
12. Cookies (6) – no gluten	4.00	3.50	3.00
13. Muffins (6) - diabetic	4.00	3.50	3.00
14. Muffins (6) – healthy you	4.00	3.50	3.00
15. Muffins (6) – no gluten	4.00	3.50	3.00
16. Quick Bread (3x7 loaf pan or larger) – diabetic	4.00	3.50	3.00
17. Quick Bread (3x7 loaf pan or larger) – healthy you	4.00	3.50	3.00
18. Quick Bread (3x7 loaf pan or larger) – no gluten	4.00	3.50	3.00
19. Any other diabetic (identify)	4.00	3.50	3.00
20. Any other healthy you (identify)	4.00	3.50	3.00
21. Any other no gluten (identify)	4.00	3.50	3.00

CAKES AND CUPCAKES DIVISIONS 635-640

- **Judging of decorated cakes will begin Sunday, September 10 at 3:30pm**
- 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.
- A "Best of Division" ribbon will be awarded in each decorated cake division.

DIVISION 635 – DECORATED AND ROLLED FONDANT CAKES – AMATEUR

Identify if real or artificial cake on entry tag

CLASS	BLUE	RED	WHITE
1. Anniversary	9.00	7.00	6.00
2. Baby	9.00	7.00	6.00
3. Birthday	9.00	7.00	6.00
4. Holiday (identify)	9.00	7.00	6.00
5 Novelty (identify)	9.00	7.00	6.00
6. Special Occasion (identify)	9.00	7.00	6.00
7 Wedding	9.00	7.00	6.00
8 Any other (identify)	9.00	7.00	6.00
9. Best of Division	Ribbon		

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

Identify if real or artificial cake on entry tag

CLASS	BLUE	RED	WHITE
1. Anniversary	9.00	7.00	6.00
2. Baby	9.00	7.00	6.00
3. Birthday	9.00	7.00	6.00
4. Holiday (identify)	9.00	7.00	6.00
5 Novelty (identify)	9.00	7.00	6.00
6. Special Occasion (identify)	9.00	7.00	6.00
7 Wedding	9.00	7.00	6.00
8. Any other (identify)	9.00	7.00	6.00
9. Best of Division	Ribbon		

DIVISION 637 - DECORATED AND ROLLED FONDANT CUPCAKES

CLASS	BLUE	RED	WHITE
1. Anniversary	9.00	7.00	6.00
2. Baby	9.00	7.00	6.00
3. Birthday	9.00	7.00	6.00
4. Holiday (identify)	9.00	7.00	6.00
5. Novelty (identify)	9.00	7.00	6.00
6. Special Occasion (identify)	9.00	7.00	6.00
7. Wedding	9.00	7.00	6.00
8 Any other (identify)	9.00	7.00	6.00
9. Best of Division	Ribbon		

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
1. Animal	9.00	7.00	6.00
2. Birthday	9.00	7.00	6.00
3. Flowers	9.00	7.00	6.00
4. Graduation	9.00	7.00	6.00
5. Holiday	9.00	7.00	6.00
6. Novelty	9.00	7.00	6.00
7. Seasonal	9.00	7.00	6.00
8. Special Occasion	9.00	7.00	6.00
9. Wedding	9.00	7.00	6.00
10. Any other (identify occasion)	9.00	7.00	6.00
11. Best of Division	Ribbon		

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
1. Ugliest Cake-Adult	9.00	7.00	6.00
2. Ugliest Cake – Junior	9.00	7.00	6.00
3. Best of Division	Ribbon		

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

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

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

DIVISION 661- JUNIOR EXHIBIT – CAKES

Prepackaged mixes may be used for classes 4 and 5

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

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

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

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

- **Judging of decorated cakes will begin Sunday, September 10 at 3:30pm**
- 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
1. Birthday	7.00	6.00	5.00
2 Cupcakes (6)	7.00	6.00	5.00
3 Form pan (identify occasion)	7.00	6.00	5.00
4 Holiday (identify occasion)	7.00	6.00	5.00
5 Novelty (identify occasion)	7.00	6.00	5.00
6 Any other (identify occasion)	7.00	6.00	5.00

Divisions 670-674 must be entered on Thursday, September 14 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
1. Banana Cream	4.50	4.00	3.50
2. Butterscotch	4.50	4.00	3.50
3. Caramel	4.50	4.00	3.50
4. Cherry	4.50	4.00	3.50
5. Chocolate	4.50	4.00	3.50
6. Coconut Cream	4.50	4.00	3.50
7. Key Lime	4.50	4.00	3.50
8. Lemon	4.50	4.00	3.50
9. Peanut Butter	4.50	4.00	3.50
10. Pineapple	4.50	4.00	3.50
11. Raisin Cream	4.50	4.00	3.50
12. Rhubarb	4.50	4.00	3.50
13. Rhubarb Custard	4.50	4.00	3.50
14. Sour Cream Raisin	4.50	4.00	3.50
15. Strawberry	4.50	4.00	3.50
16. Strawberry-Rhubarb	4.50	4.00	3.50
17. Any other (identify)	4.50	4.00	3.50

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

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

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

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
1. Angel Food, tube pan	4.50	4.00	3.50
2. Apple, raw	4.50	4.00	3.50
3. Banana	4.50	4.00	3.50
4. Bundt	4.50	4.00	3.50
5. Bundt, cake mix fix-up	4.50	4.00	3.50

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

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

See next page for entry form

