



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 6	Entries, for Divisions 626-664, received (10:00am-5:00pm)
September 12	Entries, for Divisions 670-674, received (8:00am – 9:00am)
September 7-15	CLAY COUNTY FAIR
September 15	Entries released (6:00pm-7:00pm)
September 16	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

(515)-240-9673

kruthhartwig@gmail.com

Susan Steffen, Assistant

(712) 240-0838

1. Pre-registration is encouraged but not mandatory. To pre-register, enter online at www.claycountyfair.com by **August 19 NEW 2024!!!** 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 6 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 12 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 7 at 8:00am. Judging of junior exhibits will begin at 1:00pm. **Judging of decorated cakes will begin Sunday, September 8 at 3:30pm. This includes divisions 635-640 and 664.** Ribbon winners must remain for display until 6:00pm on Sunday, September 15

6. Judging will begin on Thursday, September 12 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 Chinet 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. Save your entry tag number(s) and show them when picking up exhibits & comment sheets. **Exhibits will be released on Sunday, September 15 from 6:00pm to 7:00pm at the east door or Monday, September 16 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.

17. Premium results will be posted on the Clay County Fair website: **www.claycountyfair.com/get-involved/competition_info**. Exhibitor questions on premium amounts or ribbon placing **MUST be received on or before October 15**. Premium checks will be issued after that date. **NO ADJUSTMENTS IN ANY REGARD WILL BE MADE AFTER DECEMBER 31ST OF THE CURRENT FAIR YEAR.**

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. 6	Divisions 626-664 (Open Class Baked Goods)	10:00am-5:00pm	Saturday, Sept. 10
Saturday, Sept. 7	Judging Open Class Baked Goods Food Vendor Contest		8:00am 1:00pm (Junior) 3:00pm
Sunday, Sept 8	Stroganoff 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. 9	\$1,500 Cinnamon Roll Contest	9:00am-12:00pm	1:00pm
Tuesday, Sept. 10			
Wednesday, Sept. 11	Charcuterie Board Contest	3:30pm-4:00pm	4:00pm
Thursday, Sept. 12	Divisions 670-674 Be Creative with Mrs.Grimes'Beans Chocolate Chip Cookie Contest	8:00am-9:00am 12:30pm-1:00pm 2:00pm-3:00pm	9:45am 1:00pm 3:00pm
Friday, Sept 13	Breakfast Casserole Pasta Salad Contest Traditional Peach Pie Contest Bundt Cake Contest	9:00am-9:30am 10:00am-10:30am 11:00am-12:00pm 2:00pm-2:30pm	9:30am 10:30am 1:00pm 2:30pm
Saturday, Sept. 14	Energy Bites Contest Angel Food Cake Dessert Contest People's Choice Salsa Contest	8:30am-9:00am 10:00am-10:30am 11:00am-12:30pm	9:00am 10:30am 1:30pm

NOTE CHANGES AND NEW DIVISIONS!

DIVISION 602 – Mrs. Bonser’s Egg Noodles: Stroganoff **Sponsored by Mrs. Bonser’s Egg Noodles**

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

CLASS	BLUE	RED	WHITE
1. Stroganoff	100.00	50.00	25.00

- 1) Create a flavorful stroganoff 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 8 from 10:00am to 10:30am. Judging begins at 10:30am

CLASS	BLUE	RED	WHITE
1. Adults- Tender White Cake	\$75.00 gift card	\$50.00 gift card	\$25.00 gift card
2. Juniors- Banana Bread	\$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 Tender White Cakerecipe provided using only King Arthur Flour.
- 2) Enter frosted cake on sturdy cardboard wrapped with heavy white paper. 8” or 9” round pan may be used.
- 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 Banana Bread recipe provided using only King Arthur Flour.
- 2) Enter the 9" x 5" loaf on a Chinnet plate or sturdy cardboard wrapped with heavy white paper.
- 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
Whole Grain Banana Bread

Ingredients

Batter

- 2 cups (454g) mashed banana (about 5 medium)
- 1/2 cup (99g) vegetable oil
- 1 cup (213g) light brown sugar or dark brown sugar, packed
- 2 large eggs
- 1 teaspoon King Arthur Pure Vanilla Extract
- 1 cup (120g) King Arthur Unbleached All-Purpose Flour
- 1 cup (113g) King Arthur White Whole Wheat Flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 3/4 teaspoon table salt
- 1 teaspoon cinnamon
- 1/2 cup (57g) chopped walnuts, toasted if desired; optional*

*Leave the nuts out, if desired; or substitute up to 1 cup chopped dried fruit, chocolate or butterscotch chips, sunflower or pumpkin seeds, or other mix-ins of your choice.

Topping

- 1 tablespoon (13g) granulated sugar
- 1/2 teaspoon cinnamon

Instructions

1. Preheat the oven to 350°F with a rack in the center position. Lightly grease a 9" x 5" loaf pan; if your pan is glass or stoneware, reduce the oven temperature to 325°F.
2. In a large bowl, stir together the mashed banana, oil, sugar, eggs, and vanilla.
3. Weigh your flours; or measure them by gently spooning into a cup, then sweeping off any excess. Mix the flours, baking soda, baking powder, salt, cinnamon, and chopped walnuts into the banana mixture. Scrape the bottom and sides of the bowl and mix again to thoroughly combine the ingredients.
4. Scoop the batter into the prepared pan. Mix together the sugar and cinnamon, and sprinkle over the batter.
5. Bake the bread for about 60 to 75 minutes, until the bread feels set on the top, and a paring knife (or other thin knife) inserted into the center comes out clean, or with just a few moist crumbs (but no wet batter). If you have a digital thermometer, the bread's temperature at the center should register about 205°F. If the bread appears to be browning too quickly, tent it with aluminum foil for the final 15 to 20 minutes of baking. *Note: If baking in a glass or stoneware pan, increase the baking time by 10 to 15 minutes.*
6. Remove the bread from the oven. Cool it in the pan for 15 minutes, then loosen the edges, and turn it out of the pan onto a rack to cool completely.
7. **Storage information:** Store leftover bread, tightly wrapped, at room temperature for several days. Freeze for longer storage.

Adult Category
Tender White Cake

Ingredients

Cake

- 2 3/4 cups (330g) King Arthur Unbleached Cake Flour
- 1 2/3 cups (333g) granulated sugar*
- 1 tablespoon baking powder
- 3/4 teaspoon table salt
- 12 tablespoons (170g) unsalted butter, softened
- 4 large egg whites plus 1 whole large egg, at room temperature
- 1 cup (227g) full-fat vanilla yogurt or 1 cup (227g) whole milk, at room temperature
- 2 teaspoons King Arthur Pure Vanilla Extract
- 1 teaspoon almond extract

*Superfine sugar, such as our Baker's Special Sugar, will produce the best results.

Instructions

1. Preheat the oven to 350°F. Prepare two 8" x 2" or 9" x 2" round pans by greasing and flouring; or lining with parchment, then greasing the parchment. Note: Make sure your 8" round pans are at least 2" deep; if they're not, use one of the other pan options.
2. Mix all of the dry ingredients on slow speed to blend. Add the soft butter and mix until evenly crumbly, like fine damp sand. It may form a paste, depending on the temperature of the butter, how much it's mixed, and granulation of the sugar used.
3. Add the egg whites one at a time, then the whole egg, beating well after each addition to begin building the structure of the cake. Scrape down the sides and bottom of the bowl after each addition.
4. In a small bowl, whisk the yogurt (or milk) with the vanilla and almond extracts. Add this mixture, 1/3 at a time, to the batter. Beat 1 to 2 minutes after each addition, until fluffy. Be sure to scrape down the sides and bottom of the bowl.
5. Pour the batter into the prepared pans. Bake for 25 to 30 minutes for 8" or 9" rounds. A toothpick or cake tester inserted into the center will come out clean when done. Remove from the oven, remove from the pan, cool on a rack, and frost.

Note: This cake is very tender. Handle layers with care when turning them out of the pans.

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

Entries received Monday, September 9 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) 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.
- 3) 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.
- 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 2018-2023 are not eligible to participate. First place winners from 2017 and earlier, may enter this contest.*

DIVISION 607 Charcuterie Board Contest
Sponsored by Lakeside Charcuterie

Entries received on Wednesday, September 11 from 3:30pm to 4:00pm. Judging begins at 4:00pm.

CLASS	BLUE	RED	WHITE
1. Charcuterie Board	TBD	TBD	TBD

- 1) Present a charcuterie board with a complete list of items used. Entries should be displayed on a board, tray or platter no larger than 12" x 12".
- 2) The board must contain two meat roses and one salami river (approx. 3")
- 3) 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.)
- 4) Entries will be judged on presentation, variety, and flavor combinations.
- 5) Entries will be returned immediately after judging.

DIVISION 608 –Be Creative with Mrs. Grimes’ Beans Contest
Sponsored by Mrs. Grimes, division of Faribault Foods

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

CLASS	BLUE	RED	WHITE
1. Mrs. Grimes’ Beans	75.00	50.00	25.00

- 1) Create a flavorful dish using Mrs. Grimes’ beans. Any variety may be used.
No chili dishes-be creative!
- 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 dish in your own container.
- 4) Entries will be judged on flavor/taste (60%); creativity (30%); and appearance (10%).

DIVISION 609 – Chocolate Chip Cookie Contest
Sponsored in Memory of Barb Christensen

Entries received Thursday, September 12 from 2:00pm – 3:00pm. Judging begins at 3:00pm.

CLASS	BLUE	RED	WHITE
1. Chocolate Chip Cookie Contest	100.00	75.00	60.00

- 1) Must use the recipe provided.
- 2) Enter 6 cookies on a white Chinet plate.
- 3) Judging will be based on taste, flavor and appearance.

Thick and Chewy Chocolate Chip Cookies

Ingredients:

2 cups + 2 tablespoons all-purpose flour
½ teaspoon baking soda
½ teaspoon salt
12 tablespoons unsalted butter, melted and cooled
1 cup light or dark brown sugar
½ cup granulated sugar
1 egg
1 egg yolk
2 teaspoons vanilla extract
1 ½ cups semi-sweet chocolate chips

Instructions:

- 1) Preheat oven to 325 degrees.
- 2) Grease cookie sheets.
- 3) In a medium bowl, mix together the flour, baking soda and salt.
- 4) Using an electric mixer at medium speed or by hand, beat the melted butter and sugars until thoroughly blended. Beat in the egg, yolk, and vanilla until combined.
- 5) Add the dry ingredients and mix until combined. Stir in chocolate chips.
- 6) Form a scant ¼ cup of dough into a ball and place on a baking sheet.
- 7) Bake for 15-18 minutes. Bake until cookies are light golden brown and outer edges start to set, yet the center is still soft and puffy.
- 8) Cool cookies on a wire rack.

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

Entries received Friday, September 13 from 9:00am to 9:30am. Judging begins at 9:30am.

CLASS

1. Breakfast Casserole 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) Enter your best breakfast casserole, presented in your own dish.
- 3) Entries will be judged on taste/flavor (60%); appearance (20%); and creativity (20%).
- 4) A complete recipe, without your name, must accompany each entry.

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

Entries received Friday, September 13 from 10:00am - 10:30am. Judging begins at 10:30am.

CLASS	BLUE	RED	WHITE
1. Pasta Salad	65.00	35.00	20.00

- 1) Enter your favorite pasta salad, presented in your own dish..
- 2) A complete recipe, without your name, must accompany each entry.
- 3) Entries will be judged on taste (50%); creativity (30%); and appearance (20%).

DIVISION 613 – Traditional Peach Pie Contest
Sponsored in memory of Bruce Piper by Louise Piper

Entries received Friday, September 13 from 11:00am to 12:00pm. Judging begins at 1:00pm.

CLASS	BLUE	RED	WHITE
1. Peach Pie	100.00	50.00	40.00

- 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). Peaches only. 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 614 – Bundt Cake Contest
Sponsored by Maxwell Food Equipment

Entries received on Friday, September 13 from 2:00pm to 2:30pm. Judging begins at 2:30pm

CLASS	BLUE	RED	WHITE
1. Bundt Cake	100.00 gift card to Maxwell Food Equipment	75.00 gift card to Maxwell Food Equipment	50.00 gift card to Maxwell Food Equipment

- 1) Create your best bundt cake.
- 2) Cakes must be entered on sturdy cardboard wrapped with heavy white paper.
- 3) A complete recipe, without your name, must accompany each entry.
- 4) Entries will be judged on taste, flavor, and appearance.

DIVISION 615 Honey, the Magic Ingredient
Sponsored by Northwest Iowa Beekeepers

Entries received on Saturday, September 14 from 8:30am to 9:00am. Judging begins at 9:00am

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

- 1) Bring your best dish made with honey.
- 2) Enter the dish in your own container or on sturdy cardboard covered in white paper.
- 3) Entries will be judged on creativity, presentation, variety, and flavor combinations.

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

Entries received on Saturday, September 14 from 10:00am to 10:30am. Judging begins at 10:30am

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

- 1) Create a dessert using angel food cake as your main ingredient. Enter your dessert in your own dish.
- 2) A complete recipe, without your name, must accompany each entry
- 3) Entries will be judged on taste, flavor, and appearance

DIVISION 618 People's Choice Salsa Contest
Sponsored by Okoboji Canning Company
(See also Canned Goods Booklet)

Entries received on Saturday, September 14 from 11:00am to 12:30pm in the Creative Living Building. Judging begins at 1:30pm.

CLASS	BLUE	RED	WHITE
1. Mild Salsa			
2. Medium Salsa			
3. Hot Salsa	TBD	TBD	TBD
4. Fruit Salsa			

1. Enter (2) quarts of your favorite salsa recipe made and ready to sample. Canned salsa must be processed in compliance with the current USDA guidelines and canned after September 2023.
2. Main ingredients & processing methods must be entered on 8 ½ x 11 white paper, preferably typed.
3. Categories: Mild, Medium, Hot, Fruit
4. The top 3 overall entries receiving the most votes will be winners.

This contest will be judged by the public & our food judges.

Public judging: Any fairgoer who wishes to participate in the people's choice salsa contest may purchase tickets on the day of the event. **Tickets are \$5** (includes chips and water).

All proceeds will be donated to Upper Des Moines Opportunity (UDMO).

Each ticket allows the fairgoer to sample each salsa entry once.

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 6 from 10:00am to 5:00pm. Judging begins Saturday, September 7 at 8:00am and judging of junior exhibits begins at 1:00pm. Judging of decorated cakes will begin Sunday, September 8 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 8 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 OR 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 OR 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 OR 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 OR 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 are 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 8 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 12 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

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<u>Leave Blank</u>	DIV.	CLASS	DESCRIBE ITEM FROM PREMIUM BOOK

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