

#### **PREMIUM AWARDS**

1st place - \$5 and ribbon per lot

2<sup>nd</sup> place - \$4 and ribbon per lot

3<sup>rd</sup> place - \$3 and ribbon per lot

Grand champion - \$10 and ribbon per class Reserve champion - \$5 and ribbon per class Department best of show - \$50 and rosette

Ribbons/premiums are only awarded if warranted. Premium payouts will be issued within 10 business days of the last day of the Fair and must be cashed by September 30<sup>th</sup> or will be considered a donation to the Fair.

## **OPEN CLASS EXHIBITS**

#### THINGS TO KNOW

- ♣ There is no cost to enter exhibits.
- Items not pre-entered will still be accepted.
- # Entries must have been prepared by the exhibitor.
- Culinary entries must be made from scratch (no commercial mixes or frostings, no frozen dough, etc.)
- Divisions are open to all age groups. Age category must be identified at entry, or the exhibits will be entered as Adult.

Junior: 17 yrs. and under

Adult: 18 - 64 yrs.

Senior: 65 yrs. and over

- All exhibit areas are closed to the public during judging.
- ♣ The decision of the judge(s) is final.
- If there is no competition within a class, the judge shall decide which placing, if any, shall be awarded.
- **♣** Exhibit release time is July 21<sup>st</sup> 5pm-8pm & July 22<sup>nd</sup> 11am-5pm
  - > Any awards will be forfeited if any part of an entry is removed before release time.
- Superintendents have the right to:
  - Re-categorize any exhibit
  - > Remove any exhibit or part that is unsightly
  - Arrange exhibits for display
- The North Iowa Fair Association will use diligence in caring for the safety of entries after their arrival and placement, but in no case will they be responsible for the loss or damage of any entry or exhibit.

Questions? Email fair@northiowafair.org or call (641) 423-3811

#### **IMPORTANT DATES & TIMES**

- **Wed. July 10**<sup>th</sup> Pre-entry forms due to the NIEC office to expedite check-in
- ➤ Sun. July 14<sup>th</sup> Non-perishable exhibit drop off (3:00 PM − 8:00 PM)
- ➤ Mon. July 15<sup>th</sup> Non-perishable exhibit drop off (8:00 AM − 1:00 PM)
- Mon. July 15<sup>th</sup> Non-perishable exhibit judging. Closed to public.
- Mon. July 15<sup>th</sup> Perishable exhibit drop off (3:00 PM 8:00 PM)
- ➤ Tues. July 16<sup>th</sup> Perishable exhibit drop off (8:00 AM 1:00 PM)
- Tues. July 16<sup>th</sup> Perishable exhibit judging. Closed to the public.
- Wed. July 17<sup>th</sup> North Iowa Fair opens (3:00PM)
- Sun. July 21<sup>st</sup> North Iowa Fair closes (6:00PM)
- > **Sun. July 21**<sup>st</sup> Exhibit pickup (5:00 PM 8:00 PM)
- Mon. July 22<sup>nd</sup>- Exhibit pickup (11:00 AM 5:00 PM)

**ENTER ONLINE AT WWW.NORTHIOWAFAIR.FUN** 

### **CULINARY ARTS**

#### Department # 100

#### **Cake Division Rules**

- Cakes are to be baked in a standard sized pan.
- May be layered and frosted, unless specified.
- Must be removed from baking pan and displayed on a sturdy disposable base.
- Exhibits must include the recipe written on a note card (excludes decorated cakes)
- Cupcakes must include three on a sturdy disposable plate.
- Entries submitted with plastic wrap and that are frosted risk alteration of artwork on the item submitted for judging as it must be removed.
- No commercial mixes or frosting allowed for regular cakes and cupcakes.
- Decorated cakes may be made from commercial mixes or other means to assist with the stability of the display. Decorated cakes are not tasted.

# Class 100 – Regular Cakes Frosted/Unfrosted

#### Lot #:

- Angel Food cake
- 2. Carrot cake
- 3. Chocolate cake
- 4. White cake
- 5. Yellow cake
- 6. Jelly Roll
- 7. Other

#### Class 101 – Decorated Cakes

#### Frosting

#### Lot #:

- 1. Cupcake (3 specimens)
- 2. Sheet cake
- 3. Tier cake (non wedding)
- 4. Wedding cake
- 5. Other

#### **Bread Division Rules**

- Bread should be baked in a regular sized bread pan. Rolls may be baked in a round, square, or oblong pan.
- All bread products should be submitted on a sturdy disposable base.
- Exhibits must include the recipe written on a note card.
- Rolls, muffins, and biscuits should include four on a plate.
- No commercial mixes or frozen dough products allowed.

#### Class 103 – Bread & Rolls

#### Lot #:

- 1. Quick bread loaf (banana, zucchini, nut, etc.)
- 2. Yeast bread loaf
- 3. Yeast rolls
- 4. Muffins
- 5. Biscuit
- 6. Other

## **CULINARY ARTS** continued

#### **Cookie & Bars Division Rules**

- No commercial mixes/frosting. No frozen dough products.
- May included nuts, chips, ect.
- Must include five cookies/bars on a sturdy disposable plate.
- Exhibits must include the recipe written on a note card.

#### Class 104 - Cookies & Bars

#### Lot #:

- 1. Cookies Frosted
- 2. Cookies Unfrosted
- 3. Bars Frosted
- 4. Bars Unfrosted

#### **Pie Division Rules**

- Pies to be in a standard size, disposable pie pan.
- No commercially prepared fillings or crusts.
- No cream pies.
- Exhibits must include the recipe written on a note card.

#### Class 105 - Pies

#### Lot #:

- 1. Apple
- 2. Berry
- 3. Cherry
- 4. Peach
- 5. Other

#### **Other Foods Division Rules**

- Must include six pieces on a sturdy disposable plate.
- Exhibits must include the recipe written on a note card.

#### Class 106- Candy

#### Lot #:

- 1. Brittle or toffee
- 2. Caramel
- 3. Divinity
- 4. Fudge
- 5. Mints
- 6. Other

#### Class 107 - Dried Foods

#### Lot #:

- 1. Fruit
- 2. Herbs
- 3. Meat
- 4. Vegetable
- 5. Other

### **CULINARY ARTS** continued

#### **Home Preserved Products Division Rules**

- All preserved foods must include the date canned have been processed since August 1<sup>st</sup>, 2023.
- Must be in standard clear glass canning jars with two-piece lids.
- Fruit spreads should be in a standard jelly jar.
- Sealed jars will not be opened, but jar rings must be easy to remove by the judge.
- Judging will be based on quality and general appearance. No tasting for safety reasons

### Class 108 – Canned Fruits

#### Lot #:

- 1. Apples
- 2. Applesauce
- 3. Berries
- 4. Cherries
- 5. Mixed fruits
- 6. Peaches
- 7. Pears
- 8. Squash
- 9. Other

## Class 109 – Canned Vegetables Lot #:

- Asparagus
- 2. Beans
- 3. Beets
- 4. Carrots
- 5. Corn
- 6. Mixed vegetables
- 7. Peppers
- 8. Potatoes
- 9. Tomatoes
- 10. Other

## Class 110 – Canned Pickles/Relish Lot #:

- Beets
- 2. Bread & Butter pickles
- 3. Eggs
- 4. Dill pickles
- 5. Relish
- 6. Sweet pickles
- 7. Other

## Class 111 – Jams, Jellies, Marmalades, Etc.

#### Lot #:

- 1. Apple
- 2. Berry
- 3. Grape
- 4. Orange
- 5. Peach
- 6. Plum
- 7. Rhubarb
- 8. Fruit butter (any flavor)
- 9. Honey
- 10. Other

# Class 112 – Salsa, Sauces, & Marinades

#### Lot #:

- 1. Barbecue sauce
- 2. Marinade
- 3. Pizza sauce
- 4. Salsa
- 5. Spaghetti sauce
- 6. Other

# Class 113 – Other Canned Items

#### Lot #:

- 1. Juice
- 2. Meat
- 3. Soup
- 4. Other