



OPEN CLASS FOOD & PRESERVATION EXHIBIT

Superintendent: Carol Schneider (712-786-2270.)

Assisted by Floyd Valley Federated Garden Club Members

The following Major Awards will be awarded if merited:

Adult Divisions

- Grand Champion - Preserved Food
- Reserve Grand Champion - Preserved Food
- Grand Champion - Baked Goods
- Reserve Grand Champion - Baked Goods

\$25.00 - HyVee Foods; for the best baked goods which uses at least one HyVee product in the recipe.

Free ice cream for a year - Blue Bunny; for the best baked good that uses at least one Blue Bunny product

Iowa Corn Association \$25 gift card: ONE ADULT PRIZE & ONE YOUTH PRIZE.
...for the best baked product using corn.

Youth Divisions - Ages 6-18 years

- Grand Champion - Baked Goods
- Reserve Champion - Baked Goods

Feature Class - 2021 Ingredient is Rhubarb

Bank sponsors: Security Bank- Akron; People's Bank-Hinton;
Iowa Prairie Bank-Brunsville; Northwest Bank- Le Mars;
American Bank, Le Mars Iowa State Bank, Le Mars

Adult Division

First Place - \$50 cash Second Place - \$25 cash

Youth Division (ages 6-18)

First Place - \$50 cash Second Place - \$25 cash

GENERAL RULES

1. Entries in this department are open to residents of Plymouth County.
2. **Entries will be received Tuesday, July 27, 2021 from 6:00-8:00 p.m. and Wednesday, July 28, 2021 from 7:00 a.m. to 10:00 a.m. with transportation assistance from 7:00 a.m. to 9:00 a.m.**
Exhibitors will also be allowed to pull through the gate near the Round Barn and park near The stage to unload on Tuesday only.
3. All entries must be labeled and ready for placement by 10 a.m. on Wednesday, July 28. If the entry does not have a tag by that time, it will be displayed, but not judged.
4. Exhibitors are allowed three entries per class number unless otherwise designated.
5. Adults will use a white entry tag and youth will use a yellow entry tag. The youth division is exhibitors age 6-18.
6. Ribbon color placings will be awarded as follows:
First place - blue \$2.00,
Second place - red \$1.50,
Third place - white \$1.00.
Colored stickers will be awarded during the judging. If exhibitors wish to have a ribbon they may request blue, red or white ribbons at release time as a keepsake to take home.
Grand Champion will receive \$5.00
Reserve Grand Champion will receive \$3.00.
7. *Entries will be released between 7:00 p.m. and 8:00 p.m. on Sunday, August 1, 2021.
*Exhibitors must pick up entries and premiums at this time.
*If you are unable to pick up your entries, arrangements must be made for someone else to pick it up for you.
*Premiums not claimed at checkout time will be forfeited and returned to the fair board.
*There is no Open Class release time on Monday.

ADULT EXHIBITS

Division L - Adult Preserved Foods

- *Judging is based on pack, uniformity, appearance, color and cleanliness of jar.
- *Describe the canning/ preservation method and source for the method used on a 3x5 card along with the recipe and the source of the recipe.
- *All classes are to be heat processed according to USDA or Iowa State Extension guidelines.
- *Exhibited foods do not have to be homegrown.
- *If canning method is not included the exhibit will be displayed but not judged.

Class 1 - Dried Foods - Must be at least one-half cup of food exhibited in a clear container or zipper Food bag, such as fruits, vegetables, herbs, leathers, etc.

Class 2 - Canned Fruits such as apples, applesauce, cherries, peaches, etc.

Class 3 - Pie Filling

Class 4 - Canned Vegetables such as asparagus, beans, beets, carrots, corn, potatoes, etc.
(up to 5 entries)

Class 5 - Mixed Vegetables

- Class 6 - Canned tomatoes such as whole, stewed or juice
- Class 7 - Juices such as rhubarb, grape or vegetable
- Class 8 - Chili Sauce, Salsa or Picante (up to 5 entries)
- Class 9 - Soup
- Class 10 - Pickles, Relish and Chutney
- Class 11 - Jam, Marmalade or Conserves (up to 5 entries)
- Class 12 - Jelly
- Class 13 - Fruit Butters
- Class 14 - Meat



ADULT & YOUTH EXHIBITS

Division M - Baked Goods

- *Judging of baked products is based on general appearance, texture, crumb, flavor and aroma.
- *Entries should include the entire product (loaf of bread, whole pie, entire cake, etc. unless otherwise noted).
- *The recipe and method must be attached to the exhibit on a 3x5 card.
- *If the exhibitor wants the baked good considered for the cash prize offered by Blue Bunny or HyVee, the entry tag will be marked accordingly at the entry table with a colored sticker that is provided.
- *Please show the entry committee a store receipt for a required product or from the participating business to verify the purchase and use of a brand name or specific product as required for the special awards. Examples: HyVee peaches on a receipt for a peach pie, or Blue Bunny chocolate ice cream for a brownie. Once product purchase has been noted, a colored sticker will be attached to the entry tag, and no receipts will be attached to entries.
- *Baked products must be removed from non-disposable baking pans before entering. All entries must be entered in or on a disposable pan, disposable plate, or foil-covered cardboard and enclosed in a food safe bag (no garbage bags) clear zipper bag or clear plastic covering secured with a twist tie.
- *Baked goods must be unquestionably safe to taste.
- *NO starter of friend- ship doughs.
- *Food items that are to be served frozen are not acceptable
- *Frosting is not allowed except in Class 6. Glazes and drizzles are acceptable and must be safe to taste. Exhibitors are reminded that excessively decorated foods do not typically hold up well under exhibiting conditions.
- *Exhibitors may return after judging and remove all but one slice or piece, which should be left for exhibiting. **Champion and Reserve Champion food entries must be left in their entirety for exhibition for the remainder of the show.**

Any questions, contact Carol Schneider 786-2270.

- Class 1 - Yeast Bread Products such as white bread, whole wheat bread, sweet rolls, dinner rolls or buns (up to 5 entries)
- Class 2 - Quick Bread Products with leavening other than yeast such as baking powder biscuits, muffins, coffeecake and fruit breads (up to 5 entries)
- Class 3 - Bread and rolls made with a bread machine
- Class 4 - Cakes such as angel food, sponge chiffon, pound, bundt or layer cake (one layer only).
No frostings, please.
- Class 5 - Cookies (plate of three)
- Class 6 - Decorated Cakes and Cookies with the judging on the decorating

Class 7 - Bars (plate of three)

Class 8 - Pies

Class 9 - Candies (plate of 6 pieces)

Class 10 - Creations with mixes

Class 11 - Baking for a Healthy You (such as lower fat, sugar and sodium or increase of whole grains)

Class 12 - Our Ethnic Heritage

Class 13 - Baked item using corn product (cornmeal, corn oil, flour)

Class 14 - Baked item using soy product (soy milk, soy oil, soy flour)

Class 15 - **2021 FEATURE CLASS - RHUBARB** - Open to adult and youth entrants

This year's Feature Class is Rhubarb. Baked good entries could include but are not limited to cookies, cakes, bars, muffins etc. All other baked foods rules apply. Entries could be considered for the other prizes if they qualify and are requested at entry time by the exhibitor. Rhubarb recipes with an egg or custard base are not recommended for food safety reasons such as rhubarb dream bar or sour cream rhubarb pie.

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