



July 24th – 28th

2024 OPEN CLASS FOOD & PRESERVATION EXHIBIT

Co-Superintendents:

Carol Schneider (712-540-1138) & Carol Garvin (712-540-8865)

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

Youth Divisions - Ages 6-18 years

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

Special Awards & Sponsors:

Best of Show; \$50 Visa gift card sponsored by CENT Credit Union for the overall Preserved or Baked Goods Product. NEW!

Kemps Product Coupons for a year; for the best baked product which uses at least one Kemps product in the recipe. NEW!

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

Free Blue bunny Ice Cream for a year; for the best baked good that uses at least one Blue Bunny product in the recipe.

\$25 Iowa Corn Association \$25; one adult prize and one youth prize for **Class 13 for the best baked product which uses at least one corn product in the recipe..**

Feature Class - 2024 Ingredient is Cherry – Class 15

Adult Division

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

Youth Division (ages 6-18)

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

Feature Class Bank sponsors: Security Bank - Akron;
Mid-States Bank – Le Mars
American Bank - Le Mars

People's Bank - Hinton;
Northwest Bank - Le Mars;
Iowa State Bank - Le Mars

GENERAL RULES

1. Entries in this department are open to residents of Plymouth County.
2. **Entries will be received Tuesday, July 23, 2024, from 6:00-8:00 p.m. and Wednesday, July 24, 2024, 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 24. 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, July 28, 2024.
*Exhibitors must pick up entries, premiums, and special prizes 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, Iowa State Extension guidelines, or “Ball Book of Canning and Preserving©”.
- *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 in classes 1-15 considered for the special prizes offered by Blue Bunny, Hy-Vee, or Kemps the entry tag will be marked accordingly at the entry table with a colored sticker that is provided. (NOTE: there are additional special prizes for classes 13 & 15).

*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: Hy-Vee peaches on a receipt for a peach pie, or Blue Bunny chocolate ice cream for a brownie or Kemps sour cream for coffee cake. 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. No display baskets or trays etc.

*Baked goods must be unquestionably safe to taste.

*NO starter or 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.**

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). Iowa Corn Association Awards offered.

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

Class 15 - **2024 FEATURE CLASS – CHERRY** - Open to adult and youth entrants.

Cash Prize money offered.

This year's Feature Class is CHERRY. Preserved & baked good entries could include, but are not limited to, jam, jelly, cookies, cakes, bars, muffins etc. Entries must be unquestionably safe to eat. 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.

Any questions, contact Carol Schneider (712) 540-1138

Carol Garvin (712) 540-8865



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