

CULINARY DEPARTMENT

Premium Contributed by Mississippi Valley Fair\$2,432.75.00

Superintendents: Pat Taylor, Davenport, IA., Sharon Williams, Davenport, IA.

Asst. Superintendents: Rita Hoeksema, Davenport, IA Gloria Kuehl, Davenport, IA.,
Sara Lannan, Davenport, IA., Gail Olsen, Davenport, IA., Mark Pencil, Davenport, IA.,
Julie Schemmel, Davenport, IA., Liz Moritz, Davenport, IA.

JudgesTo Be Announced

Judging:

.....Monday, July 30th at 10:00 A.M. - Divisions #74 & 75
.....Tuesday, July 31st at 10:00 A.M. - Divisions #73 (breads) & 71
.....Monday, July 30th at 1:30 P.M. - Divisions #76, 77, 78
.....Thursday, August 2nd at 10:00 A.M. - Division #73 (cakes & cookies)
.....Saturday, August 4th at 10:00 A.M. - Divisions #72A, 72B, 72C, & 73J

RULES

1. Entries in this department close July 15.
2. Entries must be made on regulation entry forms or online.
3. The time for bringing in entries is reported at the listing for each division.
4. There will be a \$1.00 entry fee required per exhibit. Please send a self- addressed stamped (business size) envelope, to receive your entry tags.
5. All articles entered in this department must be strictly homemade and the work of one who does not sell her products. All products, exhibited in jars, etc., must have been canned since January 1 last year. Articles that do not comply with this rule will be disqualified.
6. Exhibitors are limited to one entry in each class. If exhibitor does not intend to stay at the Fair after bringing in exhibit, a deposit equal to gate must be made and for which a receipt will be given. If departure is made within one hour from arrival the deposit will be refunded.
7. The use of pans, plates, trays, mirrors, etc., on or in which to exhibit bread, cake & cookies is strictly prohibited. The management requests exhibitors to use heavy, plain cardboard plates (can be covered with aluminum foil). Cake plates must be on plain cardboard (can be covered with aluminum foil) and no more than 1-1/2 inch larger than cake. (Do not use plastic plates).
8. Canned products must displayed in standard Mason-type, colorless jar made for canning, with new rings and lids left on. Two quart-tall slender jars or bottles are not acceptable. For canning entries, secure your entry tag on a rubber band and place it around the neck of the jar. No other labels. Jams, preserves and conserves should be displayed in pint or one-half pint jars. Jellies in half pint straight sided jars. Processed only. No wax. New lids and rings for safety. Secure your entry tag on a rubber band and place it around the neck of the jar. No other labels.
9. When necessary canned goods will be opened for judging. All entries must have recipe on a separate plain card or paper and attached to entry tag. Entry tag must be attached to the jar or plate before dropping off for judging. Recipes will not be returned.
10. Any premium may be withheld at the discretion of the judge.
11. Exhibitors will not be permitted to enter display cases. Superintendent and assistants will give entries to exhibitors on presentation of entry receipt Monday, August 6, 2017, 9:00 A.M. – 12:00.
12. The management will use diligence to ensure the safety of articles after their arrival and placement, but in no case will they be responsible for any loss or damage that may occur.

**DIVISION NO. 71
DECORATED CAKE CONTEST**

All entries must be in place by 9:30 A.M., Tuesday, July 31st.

RULES

- 1. Contest limited amateur only. Amateur is defined as one who does not sell cakes.**
- 2. Prize winners must leave cake for exhibition until end of Fair.**
- 3. Cake must be edible, but quality of cake will not be judged.**
- 4. Judged on originality, appearance, art principles, difficulty of tube work; decorations must be edible. No Fondant except in Class 5.**
- 5. Exhibitors are requested to exhibit their entry on sturdy cardboard, non-returnable plates.**
- 6. Exhibitors are limited to one entry in each class.**

Premiums Offered for classes 1, 2, 4: \$12.00 \$11.00 \$10.00 \$9.00 \$8.00

Premiums Offered for class 3: \$10.00 \$9.00 \$8.00 \$7.00 \$6.00

Ribbons awarded first thru fifth.

Class 1. Decorated Cake

Cake approximately 9 inches in diameter, not over six inches high.

Two full layers. Round or square pans may be used.

(No cut to form and no Fondant).

Class 2. Novelty Cake

Cut to shape -- no molds (Any shape or form.) Approximate size not over 17 inches by 12 inches. Explain how it was cut to shape. No Fondant.

Class 3. Decorated Cake by Junior

Age on tag - Anyone 16 years and under.

Cake approximately 9 inches in diameter, not over six inches high, and two layers.

Round or Square pans may be used.

Class 4. Novelty Cake by Junior

Age on tag - Anyone 16 years and under

Cut to shape- no molds (any shape or form).

Approximate size not over 17 inches by 12 inches.

Explain how it was cut to shape.

DIVISION 72

Double Crust Pie

All entries must be in place by 9:30 A.M., Saturday, August 4th.

Classes 1 thru 3 Premiums Offered: \$10.00 \$9.00 \$8.00 \$7.50 \$7.00
\$6.75 \$6.50 \$6.25 \$6.00 \$5.75

Class 1: DOUBLE CRUST APPLE PIE CONTEST

RULES

1. The purpose of this contest is to demonstrate the value of Lard as the shortening. Therefore all entries must be made with white lard as shortening and fresh apples. Entry tag must be attached to pie pan with the recipe, listing the kind of apples used. Recipe must be on a separate plain card or paper and attached to entry tag.
2. Exhibitors are requested to exhibit their entries in 9" aluminum foil pie plates.
3. Prize winners must leave pies for exhibition until end of Fair, others can be taken out after judging.

SCORECARD: Tenderness/Texture 40; Flavor 20; Appearance 10; Filling 30. Total 100.

Class 2: DOUBLE CRUST PEACH PIE CONTEST

Rules

Same rules as above except: Vegetable shortening pie crust (no butter or butter flavored vegetable shortening). No Lattice Crust.

Entry tag must be attached to pie pan with the recipe, listing the kind of peaches used. Recipe must be on a separate plain card or paper and attached to entry tag.

SCORECARD: Tenderness/Texture 40; Flavor 20; Appearance 10; Filling 30. Total 100.

Class 3: DOUBLE CRUST FRUIT PIE - Other than named

Rules

1. Vegetable shortening or oil may be used for crust. Fresh fruit ONLY, no lattice or crumb topping for crust. Entry tag must be attached to pie pan with recipe on a separate plain card or paper and attached to entry tag. List fruit used.

2. Exhibitors are requested to exhibit their entries in 9" aluminum foil pie plates.

3. Prize winners must leave pie for exhibition until the end of the Fair; others can be taken out after judging.

SCORECARD: Tenderness/Texture 40; Appearance 10; Flavor 20, Filling 30. Total 100.

**DIVISION NO. 73
BAKED GOODS**

BREAD AND ROLLS

All entries must be in place by 9:30 A.M., Tuesday, July 31st.

Entries removed Wednesday, August 1st, 4:00 - 4:30 P.M.

Not by machine unless stated.

Must have recipe on separate plain card or paper (must list all ingredients) and attached to entry tag.
Yeast bread must be baked in individual pans about 9-1/4 x 5-1/4x3 inches in dimension.

Score Card: General appearance, 25; Crumb, 45; Flavor and aroma, 30; Total: 100.

Premium Offering -- Classes 1 thru 15C. \$6.00 \$5.00 \$4.00
Best of Yeast Bread -- Rosette 1 thru 8

Class No.

- | | |
|--|-------------------------------------|
| 1. Cinnamon Rolls** * | 5. Whole Wheat Bread* |
| 2. Coffee Bread (Yeast)
(Need not be bread pan) * | 6. Whole Wheat Rolls* ** |
| 3. White Bread* | 7. Yeast Bread other than named* |
| 4. White Pan Rolls** * | 8. Yeast Rolls other than named* ** |

* Include recipe

** 5 or more

NO YEAST

Best of no yeast—Rosette
Classes 11-14 and 15C – 8 or 9 inch loaf pan

Class No.

- | | |
|------------------------------------|--------------------------------------|
| 11. Vegetable Bread* (no zucchini) | 15. Muffin - Fruit* ** |
| 12. Vegetable Bread - zucchini* | 15B. Muffins - no fruit* ** |
| 13. Quick Bread Banana (Plain)* | 15C. Quick Bread - other than named* |
| 14. Quick Bread Banana Nut* | |

* Include recipe

** 5 or more

CAKES

Entries must be in place by 9:30 A.M., Thursday, August 2nd.

Entries removed Friday, August 3rd, 4:00 - 4:30 P.M.

Score Card: General Appearance, 25; Texture and crumb, 50; Flavor and aroma

Premium Offering -- Classes 16-21C \$8.00 \$7.00 \$6.00 \$5.00

Best of Cake - Rosette -

Two Layer Cake (9 inch pan) (Frosted)

Class No.

16. Devil's Food* -- Powder Sugar Frosting
17. White* -- White Buttercream Frosting
18. Carrot Cake* - (Raisins and Nuts are OK, no other additions) (Frosted)
19. Other than named cake* (no cake mix) (frosted)

CAKES - Pan of Your Choice

Class No.

- 21A. White Angel Food* -- Unfrosted
- 21B. Chiffon--Any Color* -- Unfrosted
- 21C. Bundt Cake* - no cake mix

* Include recipe

** 5 or more

COOKIES, ETC.

All entries must be in place by 9:30 A.M., Thursday, August 2nd.
Entries removed Friday, August 3rd, 4:00 - 4:30 P.M.

Score Care: Flavor, 40; Crumb, 35; General appearance, 25. Total: 100.

Premium Offering -- Classes 22 thru 30 \$5:00 \$4.00 \$3.00 \$2.00

Best of Class -- Rosette

Class No.

22. Chocolate Chip (dropped)* ** (regular flour - no added ingredients)
23. Fruit (dropped)* **
24. Ginger* **
25. Ice Box (formed in roll + sliced)* **
26. Oatmeal* ** (with or without raisins)
27. Sugar Rolled* ** (no icing) Cut to form
28. Peanut Butter* **
29. Other than named* ** (no box mix)
30. Cookies baked by man* ** No cookie mix or cake mix.

* Include recipe

** 5 or more

BARS, ETC.

Premium Offering Class 31 - 35 \$5.00 \$4.00 \$3.00 \$2.00

Best of Class -- Rosette

Class No.

31. Chocolate Cake Brownies (no frosting)* **
32. Chocolate Fudge Brownie (no frosting)* **
33. Lemon Bars* **
34. Other than named bars* ** Baked (no box mix)
35. Other than named brownies* ** (no box mix)

* Include recipe

** 5 or more

BAKED WITH BOX MIX

Premium offering - Class 36 -- \$7.00 \$6.00 \$5.00 \$4.00

Premium offering - Classes 37-38-39 -- \$5.00 \$4.00 \$3.00 \$2.00

Class 36. Cake Mix Cake*

Cake using cake mix base, but with added ingredients other than those in basic box mix. Recipe must list all added ingredients. (2 layer 9 inch pan - frosted).

Class 37. Cookies * **

Cookies using DRY cookie mix, but with added ingredients other than those in basic mix. Recipe must list all added ingredients. (NOCAKEMIX)

Class 38. Bars * **

Bars using dry bar mix, but with added ingredients other than those in basic mix. Recipe must list all added ingredients. (NO CAKE MIX)

Class 39. Brownies * **

Brownies using dry brownie mix, but with added ingredients other than those in basic mix. Recipe must list all added ingredients. (NO CAKE MIX)

* Include recipe

** 5 or more

**DIVISION NO. 75
JUNIOR**

Anyone 16 yrs. & under.

All junior entries must be in place by 9:30 A.M., Saturday, August 4th.

Entries removed Monday, August 6th – 9:00 A.M. – 12:00.

Put age on all entry tags

BREAD AND ROLLS

Score Card: General appearance 25; Crumb 45; Flavor & Aroma 30. Total 100.

Premium Offering classes 1 thru 13 \$6.00 \$5.00 \$4.00

Best of Class 1 - 5 -- Rosette -- Best of Class 6 & 7 - Rosette

Class No.

- | | |
|-----------------------------------|-----------------------|
| 1. White Bread (Bread pan)* | 5. Cinnamon Rolls* ** |
| 2. Whole Wheat Bread (Bread pan)* | 6. Banana Bread* |
| 3. White Rolls* ** | 7. Bran Muffins* ** |
| 4. Whole Wheat Rolls* ** | |

* Include recipe

** 5 or more

CAKES

Score Card: General appearance 25; Texture & Crumb 50; Flavor & Aroma 25. Total 100.

Best of Cakes -- Rosette

Class No.

- | | |
|---|--|
| 10. Chocolate (1 layer, no frosting)*
(9" Round or Square pan) | 12. Bundt Cake* (No cake mix) |
| 11. White (1 layer, no frosting)*
(9" Round or Square pan) | 13. Cup Cakes (5 with frosting)
(Devils Food) |

* Include recipe

** 5 or more

COOKIES

Score Card: Flavor, 40; Crumb, 30; Lightness, 10; General appearance, 20. Total 100.

Premium offering -- Classes 16 thru 26 \$5.00 \$4.00 \$3.00

Best of Cookies -- Rosette

Class No.

- | | |
|--------------------------------------|---|
| 16. Chocolate Brownies* ** | 21. Decorated Cookies* ** Age on Tag |
| 17. Chocolate Chip (dropped)* ** | 22. Other than named cookies* ** (Chocolate Chips only) |
| 18. Fruit drop cookies (dropped)* ** | 23. Peanut Butter cookies* ** |
| 19. Ice Box Cookies* ** | 24. Unbaked dropped Cereal Cookies* ** |
| 20. Rolled Sugar Cookies* ** | |
| | 24b. Bars - Other than named - baked* ** |
| | 24c. Bars - Other than named - unbaked * ** |

* Include recipe

** 5 or more

SNACKS

Score card: Flavor 40; Appearance 30; Originality 30. Total: 100

Best of Snacks -- Rosette

Class No.

25. Baked Cereal Mix* - reseal able bag
26. Trail Mix* - Reseal able bag

* Include recipe

PIE

RULES

1. The purpose of this contest is to demonstrate the value of Lard as the shortening. Therefore all entries must be made with white lard as the shortening and fresh apples. Entry tag must be attached to pie pan with the recipe, listing the kind of apples used. Recipe must be on a separate plain card or paper and attached to entry tag.
2. Exhibitors are requested to exhibit their entry in 9" aluminum foil pie plates.
3. Prize winners must leave pies for exhibition until the end of Fair, others can be taken out after judging.

SCORECARD: Tenderness/Texture 40; Flavor 20; Appearance 10; Filling 50. Total 100

Premiums offered: \$10.00 \$9.00 \$8.00 \$7.50

Class no.

27. Double Crust Apple Pie

**DIVISION 74
CANNED GOODS**

Entries may be brought in 8:00 A.M. - 9:30 A.M., Monday, July 30th

Open Judging Monday, July 30th at 10:00 A.M.

Entries removed Monday, August 6th, 8:30 A.M. - 12:00

Include recipe, not just ingredients for all classes.

No colored glass jars.

Premium offering classes 1 thru 91 \$4.00 \$3.00 \$2.00

JELLIES

Score Card: Smoothness, 20; Appearance, 20; Consistency, 30; Container, 10; Flavor 20. Total 100.

Processed only. NO WAX.

Entries must be shown in standard half pint jelly jars only. Best of Jellies -- Rosette

Class No.

- | | | |
|-----------|---------------------|-------------------------------|
| 1. Apple* | 4. Red Raspberry* | 7. Jellies, other than named* |
| 2. Grape* | 5. Black Raspberry* | (list ingredients) |
| 3. Plum* | 6. Blackberry* | |

JAMS

Made of pulp and juice of fruit combined with sugar and cooked until thick.

Entries must be shown in standard pint or one-half pint fruit jars only.

Processed only. NO WAX.

Score Card: Smoothness, 20; Color, 15; Container, 10; Consistency and texture, 35; Flavor 20. Total 100.

Best of Jams -- Rosette

Class No.

- | | | |
|----------------------|-----------------|---------------------------|
| 11. Peach* | 14. Strawberry* | 17. Apricot* |
| 12. Red Raspberry* | 15. Cherry* | 18. Jam, other than named |
| 13. Black Raspberry* | 16. Grape* | (list ingredients)* |

**CONSERVES
(3 or more fruits)**

Entries must be shown in standard pint or one-half pint fruit jars.

Score Card: Appearance, 30; Consistency, 40; Container, 10; Flavor 20. Total 100.

List ingredients

Best of Conserve -- Rosette

Class No.

- | | |
|----------------------------|---------------------------------|
| 20. Apricot - list fruits* | 23. Peach - list fruits* |
| 21. Cherry - list fruits* | 24. Conserve, other than named* |
| 22. Pear - list fruits* | - list fruits |

CANNED FRUITS - LIST VARIETY OF FRUITS

Best of Fruits -- Rosette

Entries must be shown in a standard pint or quart fruit jar.

Score Card: Appearance, 60; package, 15; Selection of products, 25. Total 100.

Class No.

- | | | |
|--------------------|--------------------|--------------------------|
| 40. Apple Sauce* | 44. Peaches* | 48. Black Raspberry* |
| 41. Apricots* | 45. Pears* | 49. Rhubarb* |
| 42. Bing Cherries* | 46. Plums* | 50. Fruit Juice (named)* |
| 43. Cherries* | 47. Red Raspberry* | |

PICKLES AND CONDIMENTS

Score Card: Appearance, 80; Package, 20. Total 100.

Best of Pickles & Condiments -- Rosette

Class No.

- | | |
|----------------------------|--------------------------------|
| 70. Bread and Butter* | 76. Watermelon Pickle* |
| 71. Beet Pickle* | 77. Cucumber Relish* |
| 72. Chili Sauce* | 78. Corn Relish* |
| 73. Cucumber (sweet)* | 79. Salsa - List ingredients* |
| 74. Cucumber Dill Pickles* | 80. Other than named* Pickled* |
| 75. Mixed Pickle* | 81. Other than named Relish* |

CANNED VEGETABLES

Score Card: Appearance of pack, 60; Package, 15; Selection of product, 25

Total 100.

Best of Vegetables -- Rosette

- | | | |
|----------------------|-------------------|-------------------|
| 82. Beets* | 85. Corn* | 88. Wax Beans* |
| 83. Carrots (young)* | 86. Sauerkraut* | 89. Tomatoes* |
| 84. Mixer for Soup* | 87. String Beans* | 90. Tomato Juice* |

91. Other than named*

*Include recipe

DOUGH ART COMPETITION

DIVISION 76
(Ages over 16)

The past few years there has been an indicated interest in this “in the kitchen” art form.

Best of Dough Art -- Rosette

Judge To be announced

RULES

1. The use of pans, plates, trays, mirrors, etc., on or in which to exhibit dough art is strictly prohibited. The management requests exhibitors to use cardboard plates not more than one inch longer than the article displayed.
2. Only one entry per exhibitor, per class, or a total of seven.
3. Exhibits are to be brought to the Fair any time before 1:00 P.M., Monday, July 30st.
4. Judging will be on Monday, July 30st at 1:30 P.M.
5. A bread dough is to be used, the recipe for which is left to the choice of the exhibitor.
6. Entries can be removed Monday, August 6th, 9:00A.M. – 12:00

REMIUM OFFERED: 1ST- \$7.00 2nd-\$6.00 3rd-\$5.00 4th-\$4.00 5th- \$3.00

Ribbons awarded equal to money placings.

Bread Dough – Oven Baked (Can use bread dough)

Class No.

1. Bread (edible) in animal shape (can use frozen bread dough)
2. Wreaths -- non edible
3. Wall decorations (non-edible)
4. A basket -- your own design (non-edible)
5. Tree decorations -- (must be non-edible) - 3 or more

Bread Dough -- Ready Made Bread & Glue

Class No.

6. Jewelry
7. Tree decorations

Division 77 (Ages 10 - 16)

Class No.

1. Bread (edible) in animal shape (can use frozen bread dough)
2. Wreaths -- non edible
3. Wall decorations (non-edible)
4. A basket -- your own design (non-edible)
5. Tree decorations -- (must be non-edible) - 3 or more

Bread Dough -- Ready Made Bread & Glue

Class No.

6. Jewelry
7. Tree decorations

Division 78 (Ages 9 & under)

Class No.

1. Bread (edible) in animal shape (can use frozen bread dough)
2. Wreaths -- non edible
3. Wall decorations (non-edible)
4. A basket -- your own design (non-edible)
5. Tree decorations -- (must be non-edible) - 3 or more

Bread Dough -- Ready Made Bread & Glue

Class No.

6. Jewelry
7. Tree decorations