

DIVISION 40-46

CULINARY

Entries close Tuesday July 28, 2026.

Entries must be in the fair office before 5:00 P. M. or made online before midnight.

No late entries will be accepted.

Premiums Awarded by Mississippi Valley Fair

All entries in Culinary must be the product of the exhibitor made in their kitchen and the work of one who does not sell the product as their main source of income.

Superintendent: Liz Moritz. Assistant Superintendents: Sara Lannan, Gloria Kuehl, Anna Moritz, , Tammy Nyenhuis, Lisa Edwards, and Cindy Bates

Culinary Schedule:

DECORATED BAKED GOODS		BREADS & ROLLS	
DROP OFF	Sunday, August 2-8am- 12pm	DROP OFF	Thursday, August 6 – 8am-9:30am
JUDGE	Sunday, August 2 – 12:30pm	JUDGE	Thursday, August 6 – 10am
PICK UP	Monday, August 10-7am-11am	PICK UP	Monday, August 10 -7am-11am
DOUGH ART		PIES	
DROP OFF	Sunday, August 2-8am- 12pm	DROP OFF	Saturday, August 8 – 8am-9:30am
JUDGE	Sunday, August 2 – 1pm	JUDGE	Saturday, August 8– 10am
PICK UP	Monday, August 10 7am-11am	PICK UP	Monday, August 10 7am-11am
BAKED GOODS		JUNIORS	
DROP OFF	Monday, August 3 – 8am-9:30am	DROP OFF	Saturday, August 8 – 8am-9:30am
JUDGE	Monday August 3 – 10am	JUDGE	Saturday, August 8 – 1pm
PICK UP	Monday, August 10 -7am-11am	PICK UP	Monday, August 10 -7am-11am
CANNED GOODS			
DROP OFF	Sunday, August 2-8am- 12pm		
JUDGE	Tuesday, August 4- 10am		
PICK UP	Monday, August 10 -7am-11am		

DIVISION 40 CANNED GOODS

- **Entry Fee:** \$1.00 per entry. Exhibitors are limited to one entry in each class.
- **Drop off:** Starlight Ballroom on Sunday August 2 between 8:00 A.M. and 12:00 P.M. (No entries accepted after 12:00 P.M.)
- **Judging:** Tuesday, August 4 at 10:00am
- **Pick up:** Monday, August 10 between 7:00 A.M. - 11:00 A.M. You must have your claim ticket.

Premiums Awarded by Mississippi Valley Fair

- **Premiums Paid:** 1st \$6.00, 2nd \$4.00, 3rd \$3.00, 4th \$2.00.
- Ribbons awarded to 1st-5th place in each class. Rosette awarded to: Best of Show for each category.

RULES

1. **IMPORTANT: It is the exhibitor's responsibility to read and abide by the General Rules and Regulations**
2. All entries must be made online or with the entry form found at the back of this booklet. If entering online, exhibitors will pay online and can print entry tags at home. If entering with the form, it must be returned to the fair office with full payment and a self-addressed, stamped envelope to receive your entry tags.
3. All canned products must be canned in compliance with the current USDA guidelines for safe canning. Information on these guidelines may be found at: USDA Complete Guide to Home Canning, <https://nchfp.uga.edu/>
4. Canned products must have been canned after the previous year's fair. All canned products must be made from scratch using fresh ingredients.
5. Canned products must be displayed in standard Mason-type, colorless jars made for canning, with new metal rings and lids. Jellies, Jams and Conserves must be displayed in half pint, straight-sided jars. Processed only. No wax. Fruits, Vegetables, Pickles, and Relishes may be displayed in either pint or quart jars.
6. **All entries must include the recipe** (exact measure of ingredients and all steps of preparation) written or printed on a **plain white card or white paper**. Recipes will not be returned.
7. **Attach entry tags and recipes as follows:** Place a string or rubber band securely around the neck of the jar. Attach the tag and recipe to the rubber band with a string, allowing them to hang 2-3 inches away from the neck of the jar. **No other labels may be on the jars.**
8. When necessary, canned goods will be opened for judging.

JELLIES Score Card: Flavor, 35; Consistency, 30; Appearance 25; Container, 10. Total 100.

Semi-solid, translucent mixture made with fruit juice and sugar.

Class No.

1. Apple	3. Pepper	5. Strawberry
2. Grape	4. Raspberry	6. Jellies, other than named

JAMS Score Card: Flavor, 35; Consistency, 30; Appearance 25; Container, 10. Total 100.

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

Class No.

7. Apricot	9. Blueberry	11. Strawberry
8. Blackberry	10. Rhubarb	12. Jam, other than named

CANNED FRUITS Score Card: Appearance, 60; Selection of products, 20; Package, 20. Total 100.

Class No.

13. Berries	15. Peaches	17. Mixed Fruit
14. Cherries	16. Pears	18. Fruit, other than named

CANNED VEGETABLES Score Card: Appearance, 60; Selection of products, 20; Package, 20. Total 100.

Class No.

19. Asparagus	22. Corn	25. Tomatoes
20. Beets	23. Green Beans	26. Tomato Juice
21. Carrots	24. Green Peas, Shelled	27. Vegetable, other than named

PICKLES & RELISHES Score Card: Flavor, 35; Consistency, 30; Appearance, 25; Package, 10. Total 100.

Whole or chopped vegetables/fruits cooked in vinegar or brine solution with seasonings.

Class No.

28. Beets, Pickled	30. Sweet Pickles	32. Cranberry Relish	34. Relish, other than named.
29. Dill Pickles	31. Pickled, other than named	33. Pickle Relish	35. Salsa

**DIVISION 41
DECORATED
BAKED GOODS**

Entries close Tuesday July 28, 2026.

Entries must be in the fair office before 5:00 P. M. or made online before midnight.
No late entries will be accepted.

- **Entry Fee:** \$1.00 per entry. Exhibitors are limited to one entry in each class.
- **Drop off:** Starlight Ballroom on Sunday August 2 between 8:00 A.M. and 12:00 P.M.
- **Judging:** Sunday, August 2 at 12:30 P.M.
- **Pick up:** Monday, August 10 between 7:00 A.M. - 11:00 A.M. You must have your claim ticket.

Premiums Awarded by Mississippi Valley Fair

- **Premiums Paid** 1st \$10.00, 2nd \$8.00, 3rd \$5.00, 4th \$3.00.
Ribbons awarded to: 1st-5th place in each class.
Rosettes best of show each age group

RULES

1. **IMPORTANT: It is the exhibitor's responsibility to read and abide by the General Rules and Regulations**
2. All entries must be made online or with the entry form found at the back of this booklet. If entering online, exhibitor will pay online and can print entry tags at home. If entering with the form, it must be returned to the fair office with full payment and a self-addressed, stamped envelope to receive your entry tags.
3. Entries must be exhibited on **sturdy cardboard** or non-returnable plates. The board or plate should extend at least 1 inch beyond the bottom edges of cake but no more than 2 inches beyond.
4. **Entry tags must be secured to the plate with string.** (The best method is to punch a hole in the board or plate.) 5. The contest is limited to amateurs only. An amateur is defined as one who does not sell cakes.
6. A cake must be edible but will not be tasted or judged on the quality of the cake. Decorations must be edible. No fondant.
7. **THEME CAKE:** Must have two or three full layers.
It can be round, 8-10 inches in diameter; square, 8-10 inches; or rectangle, not to exceed 14 inches in length. Cake with decorations must be no more than 11 inches high.
8. **SCULPTED CAKE:** A cake made to look like something other than a cake (i.e., a toy, a dog, a car).
Cake must be cut into shape. No molds or forms may be used. The cake size must be no larger than 17 inches by 12 inches and no higher than 11 inches. There must be a plain white card attached explaining how it was cut to shape.
9. **CUPCAKES AND COOKIES:** Four decorated, **identical cupcakes or cookies** are to be presented.
10. Score Card: Appearance & Neatness 30; Execution, 30; Originality & Design, 20; Difficulty, 20.

Ages 18+ THEME CAKE: CARNIVAL GAMES

Class No. 1

Ages 18+ SCULPTED CAKE

Class No. 2

Ages 18+ DECORATED CUPCAKES

Class No. 3

Ages 18+ DECORATED COOKIES

Class No. 4

Ages 9 & under THEME CAKE: CARNIVAL GAMES

Class No. 9

Ages 9 & Under DECORATED CUPCAKES

Class No. 10

Ages 9 & Under DECORATED COOKIES

Class No. 11

Ages 10-17 THEME CAKE: CARNIVAL GAMES

Class No. 5

Ages 10-17 SCULPTED CAKE

Class No. 6

Ages 10-17 DECORATED CUPCAKES

Class No. 7

Ages 10-17 DECORATED COOKIES

Class No. 8

**DIVISION 42
DOUGH ART**

Entries close Tuesday July 28, 2026.

Entries must be in the fair office before 5:00 P. M. or made online before midnight.

No late entries will be accepted.

- **Entry Fee:** \$1.00 per entry. Exhibitors are limited to one entry in each class.
- **Drop off:** Starlight Ballroom on Sunday August 2 between 8:00 A.M. and 12:00 P.M.
- **Judging:** Sunday, August 2 at 1:00 P.M.
- **Pick up:** Monday, August 10 between 7:00 A.M. - 11:00 A.M. You must have your claim ticket.

Premiums Awarded by Mississippi Valley Fair

- **Premiums Paid:** 1st \$6.00, 2nd \$4.00, 3rd \$3.00, 4th \$2.00
Ribbons awarded to: 1st – 5th place in each class.
Rosettes awarded to: Best of Show for each category.

RULES

- 1. IMPORTANT: It is the exhibitor's responsibility to read and abide by the General Rules and Regulations**
2. All entries must be made online or with the entry form found at the back of this booklet. If entering online, exhibitor will pay online and can print entry tags at home. If entering with the form, it must be returned to the fair office with full payment and a self-addressed, stamped envelope to receive your entry tags.
3. Entries are to be placed on **sturdy white** paper plates or cardboard covered with foil, that extend no more than 1½ inch beyond any side of the article.
4. **No Styrofoam plates.**
5. Entries made with bread dough must be oven baked. The recipe used is up to the exhibitor. Frozen dough may be used.
6. Entries made with salt dough may be painted and glue may be used. The recipe used is up to the exhibitor.

Ages 18+ BREAD DOUGH

Class No. 1. Wreath 2. Basket 3. Animal Shape

Ages 18+ SALT DOUGH

Class No. 4. Jewelry 5. Flower/Bouquet 6. Christmas Tree Ornament

Ages 10-17 BREAD DOUGH

Class No. 7. Wreath 8. Basket 9. Animal Shape

Ages 10-17 SALT DOUGH

Class No. 10. Animal 11. Flower/Bouquet 12. Christmas Tree Ornament

Ages 9 & Under BREAD DOUGH

Class No. 13. Wreath 14. Basket 15. Animal Shape

Ages 9 & Under SALT DOUGH

Class No. 16. Animal 17. Decorated Bowl 18. Christmas Tree Ornament

**DIVISION 43
BREADS AND ROLLS**

Entries close Tuesday July 28, 2026.

Entries must be in the fair office before 5:00 P. M. or made online before midnight.

No late entries will be accepted.

- **Entry Fee:** \$1.00 per entry. Exhibitors are limited to one entry in each class.
- **Drop off:** Starlight Ballroom on Thursday August 6 between 8:00 A.M. and 9:30 A.M. (No entries accepted after 9:30am.)
- **Judging:** Thursday, August 6 at 10:00 A.M.
- **Pick up:** Monday, August 10 between 7:00 A.M. - 11:00 A.M. You must have your claim ticket.

Premiums Awarded by Mississippi Valley Fair

- **Premium Paid:** --. 1st \$10.00, 2nd \$8.00, 3rd \$5.00, 4th \$3.00
Ribbons awarded to: 1st -5th place in each class.
Rosettes awarded to: Best of Show for each category.

RULES

1. **IMPORTANT: It is the exhibitor's responsibility to read and abide by the General Rules and Regulations**
2. All entries must be made online or with the entry form found at the back of this booklet. If entering online, exhibitor will pay online and can print entry tags at home. If entering with the form, it must be returned to the fair office with full payment and a self-addressed, stamped envelope to receive your entry tags.
3. **Entry tags must be secured to the plate with string.** (Best method is to punch a hole in plate.)
4. **All entries must include the recipe.** (Exact measure of ingredients, all steps of preparation, temperature, and baking time).
5. **Recipes must be written or printed on a plain white card or white paper and secured to the entry tag.** Recipes will not be returned.
6. Entries are to be placed on **sturdy white** plate or cardboard covered in foil approximately 1 inch larger than the baked item.
7. **No Styrofoam plates.**
8. Bread machines may **not** be used.
9. Score Card: Flavor & Aroma, 40; Texture & Crumb, 40; Appearance, 20. Total 100.

YEAST BREADS

- Class No.**
1. White Bread
 2. Whole Wheat Bread (at least 50% of the flour must be whole wheat)
 3. Sourdough Bread
 4. Bread, other than named
 5. White Rolls (present 5-8)
 6. Cinnamon Rolls (present 5-8, frosted or unfrosted)
 7. Rolls, other than named. (Present 5-8)

QUICK BREADS

- Class No.**
8. Banana Bread
 9. Beer Bread
 10. Gluten-free Bread
 11. Pumpkin Bread
 12. Zucchini Bread
 13. Scones- (Present 5)
 14. Quick Bread, other than named
 15. Muffins, no fruit or veggies (Present 5)
 16. Muffins with fruit or veggies (Present 5)

**DIVISION 44
PIES**

Entries close Tuesday July 28, 2026.

Entries must be in the fair office before 5:00 P. M. or made online before midnight.
No late entries will be accepted.

- **Entry Fee:** \$1.00 per entry. Exhibitors are limited to one entry in each class.
- **Drop off:** Starlight Ballroom on Saturday, August 8 between 8:00 A.M. and 9:30 A.M. (No entries accepted after 9:30am.)
- **Judging:** Saturday, August 8 at 10:00 A.M
- **Pick up:** Monday, August 10 between 7:00 A.M. - 11:00 A.M. You must have your claim ticket.

Premiums Awarded by Mississippi Valley Fair

- **Premiums Paid:** 1st \$15.00, 2nd \$12.00, 3rd \$8.00, 4th \$4.00
Ribbons awarded to: 1st -5th place in each class.
Rosette awarded to Best Pie.

RULES

1. **IMPORTANT: It is the exhibitor's responsibility to read and abide by the General Rules and Regulations**
2. All entries must be made online or with the entry form found at the back of this booklet. If entering online, exhibitor will pay online and can print entry tags at home. If entering with the form, it must be returned to the fair office with full payment and a self-addressed, stamped envelope to receive your entry tags.
3. Pies should be exhibited in 8-10" aluminum foil pie plates.
4. **Entry tags should be secured to the pie pan with string.** (Best method is to punch a hole in the pan.)
5. **All entries must include the recipe for the crust, as well as the filling.** (Exact measure of ingredients, all steps of preparation, temperature, and baking time)
6. **Recipes must be written or printed on a plain white card or white paper and secured with the entry tag.** Recipes will not be returned.
7. Fresh fruit (not canned) must be used. The type/variety must be included in recipe.
8. NO cream, custard or any pie requiring refrigeration is allowed.
9. Score Card: Crust (Tenderness & Texture) 40; Filling (Flavor, Consistency & Appearance) 40; Overall Appearance, 20. Total 100.

Class No. 1 APPLE – DOUBLE CRUST

Crusts must be made with lard as shortening. Traditional.

Class No. 2 CHERRY – LATTICE CRUST

Crusts may be made with lard, vegetable shortening or oil. Butter or butter flavored shortening may NOT be used.

Class No. 3 PEACH – DOUBLE CRUST

Crusts may be made with lard, vegetable shortening or oil. Butter or butter flavored shortening may NOT be used.

Class No. 4 Other Than Named – DOUBLE CRUST, LATTICE OR CUT OUTS

Crusts may be made with lard, vegetable shortening or oil. Butter or butter flavored shortening may NOT be used.

**DIVISION 45
BAKED GOODS**

Entries close Tuesday July 28, 2026.

Entries must be in the fair office before 5:00 P. M. or made online before midnight.
No late entries will be accepted.

- **Entry Fee:** \$1.00 per entry. Exhibitors are limited to one entry in each class.
- **Drop off:** Starlight Ballroom on Monday, August 3 between 8:00 A.M. and 9:30 A.M. (No entries accepted after 9:30am.) •
- **Judging:** Monday, August 3 at 10:00 A.M
- **Pick up:** Monday, August 10 between 7:00 A.M. - 11:00 A.M. You must have your claim ticket.

Premiums Awarded by Mississippi Valley Fair

- **Premium Paid:** -- 1st \$6.00, 2nd \$4.00, 3rd \$3.00, 4th \$2.00
Ribbons awarded to: 1st -5th place in each class.
Rosettes awarded to: Best of Show for each category.

RULES

1. **IMPORTANT: It is the exhibitor's responsibility to read and abide by the General Rules and Regulations**
2. All entries must be made online or with the entry form found at the back of this booklet. If entering online, exhibitor will pay online and can print entry tags at home. If entering with the form, it must be returned to the fair office with full payment and a self-addressed, stamped envelope to receive your entry tags.
3. **Entry tags must be secured to the board or plate with string.** (Best method is to punch a hole in board or plate)
4. **All entries must include the recipe.** (Exact measure of ingredients, all steps of preparation, temperature, and baking time).
5. **Recipes must be written or printed on a plain white card or white paper and secured with the entry tag.** Recipes will not be returned.
6. Baked goods must be made from scratch. No cake mix or cookie mix may be used. No ingredients that require refrigeration. Examples of ingredients that require refrigeration are Cheesecake or custard.
7. Score Card: Texture, 40; Flavor & Aroma 40; General Appearance, 20 Total 100.

CAKES

Place on sturdy, white cardboard, or non-returnable plate, 1-2 inches larger than the bottom of cake. It may be covered in foil or wax paper.

- Class No. 1. Carrot Cake, (two-layer, frosted)
 2. Chocolate Cake, (two-layer, frosted)
 3. White Cake, (two-layer, white buttercream frosting)
 4. Two-Layer Cake, (frosted, other than named)
 5. Angel Food Cake, (unfrosted)
 6. Bundt Cake (with or without glazing)
 7. One Layer Cake, other than named (frosted, unfrosted, or Crumb)

COOKIES

Place 5-6 cookies on sturdy, white paper plate. No Styrofoam plates.

- Class No. 8. Chocolate Chip (no added ingredients)
 9. Ginger Cookie
 10. Icebox, sliced
 11. Oatmeal (with or without raisins)
 12. Peanut Butter
 13. Snickerdoodles
 14. Sugar, (unfrosted)
 15. No-Bake Cookies
 16. Cookies, other than name

DESSERT BARS.

Batter or dough baked in a pan. (Sorry, no bars that must be refrigerated, such as cheesecake bars or lemon bars are allowed)

Place 5-6 bars on sturdy, white paper plate. It may be covered in foil or wax paper. No Styrofoam plates.

- Class No. 17. Apple Bars (frosted or unfrosted)
 18. Brownies, (unfrosted with or without nuts, traditional)
 19. Pumpkin Bars (frosted or unfrosted)
 20. Dessert Bars, other than named

CANDIES & SNACKS

Place 5-6 candies on a sturdy, white paper plate or board, covered with wax paper. No Styrofoam plates.

Place 1-2 cups in a plain clear plastic, re-sealable bag

- Class No. 21. Caramel
 22. Fudge
 23. Nut Brittle
 24. Carmel Corn
 25. Cereal or Cracker Mix – Baked
 26. Granola – Homemade, can be loose or in bars
 27. Popcorn - Seasoned, candied or the main ingredient in a mix
 28. Pretzels – Dipped, coated or the main ingredient in a mix

**DIVISION 46
JUNIORS**

Entries close Tuesday July 28, 2026.

Entries must be in the fair office before 5:00 P. M. or made online before midnight.
No late entries will be accepted.

- **Entry Fee:** \$1.00 per entry. Exhibitors are limited to one entry in each class.
- **Drop off:** Starlight Ballroom on Saturday, August 8 between 8:00 A.M. and 9:30 A.M. (No entries accepted after 9:30am.)
- **Judging:** Saturday, August 8 at 1:00 P.M.
- **Pick up:** Monday, August 10 between 7:00 A.M. - 11:00 A.M. You must have your claim ticket.

Premiums Awarded by Mississippi Valley Fair

- **Premium Paid:** 1st \$6.00, 2nd \$4.00, 3rd \$3.00, 4th \$2.00
Ribbons awarded to 1st to 5th place in each class.
Rosette awarded to: Best of Show for each category.

RULES

1. **IMPORTANT: It is the exhibitor's responsibility to read and abide by the General Rules and Regulations**
2. All entries must be made online or with the entry form found at the back of this booklet. If entering online, exhibitor will pay online and can print entry tags at home. If entering with the form, it must be returned to the fair office with full payment and a self-addressed, stamped envelope to receive your entry tags.
3. This division is open to anyone 17 years old & under.
4. **Entry tags must be secured to the board, plate or pan with string.** (The best method is to punch a hole in the board, plate, or pan.)
5. **All entries must include the recipe.** (Exact measure of ingredients, all steps of preparation, temperature, and baking time) **All recipes must be written or printed on a plain white card or white paper and secured to the entry tag.** Recipes will not be returned.
6. All entries must be **made from scratch**, except for cake pops, which can be made with mix.

CAKES Score Card: Flavor, 40; Texture, 40; General Appearance, 20. Total 100.

*Cakes must be exhibited on **sturdy, white** cardboard, or non-returnable plates. The board or plate should be at least 1 inch larger than the bottom of cake but no larger than 2 inches larger than cake. It may be covered with foil.*

- Class No.** 1. Chocolate Cake, 1-layer, 9", no frosting 3. Cup Cakes, yellow cake, with frosting (*present 5*)
2. White Cake, 1-layer, 9", no frosting 4. Cake Pops or Cake Balls (*present 5, may use cake mix*)

PIES Score Card: Crust (Tenderness & Texture) 40; Filling (Flavor, Consistency & Appearance) 40; Overall Appearance, 20. Total 100.

All entries must be made with fresh fruit. Include the kind of apple/fruit used on the recipe card. Use an 8-9" aluminum foil pie plate.

- Class No.** 5. Apple Pie – Double Crust
6. Fruit Pie, other than apple – Double Crust

BREADS AND ROLLS Score Card: Flavor & Aroma, 40; Texture, 40; General Appearance, 20. Total 100.

*Place entries on a **sturdy, white** paper plate or cardboard, which may be covered with foil. **No Styrofoam plates.***

- Class No.** 7. White Bread 10. Cinnamon Rolls, unfrosted (*Present 5*)
8. Whole Wheat Bread 11. Banana Bread
9. White Rolls (*Present 5*) 12. Muffins, with or without fruit (*Present 5*)

COOKIES & BARS Score Card: Flavor 40; Texture, 40; General Appearance, 20. Total 100.

*Place 5-6 entries on a **sturdy, white** paper plate. **No Styrofoam plates.***

- Class No.** 13. Chocolate Chip Cookies (no extra ingredients) 17. No-Bake Cookies
14. Icebox Cookies, sliced 18. Cookies, other than named
15. Peanut Butter Cookies 19. Chocolate Brownies, traditional
16. Sugar Cookies, rolled and cut 20. Bars, baked

SNACK MIX Score card: Flavor 40; Appearance 40; Originality 20. Total: 100

*Place 1-2 cups in a **plain clear plastic, re-sealable** bag.*

- Class No.** 21. Cereal/Cracker Mix, baked
22. Popcorn, with caramel or unique seasoning
23. Snack Mix-not baked, no melted ingredients.