

**INDOOR OPEN CLASS SHOW**  
**JACKSON COUNTY IOWA FAIR - PEARSON MEMORIAL BUILDING**  
**MAQUOKETA, IOWA**  
**JULY 25 - JULY 30, 2023**

**OPEN CLASS SHOW**

Chairperson- Linda Behne, Fair Association

Fair Association Member - Judy Tonderum

Entry Tables - Judy Tonderum, Mary Ann Kunde, Jeanette Lane, Joyce Lansing

Photo Entry Table - Karen Davison, Dianne Henry, Renee Davison

Crafts - Linda Wood, Edna Heiar

Interior/Exterior Creationism, Hobbies & Collections Division - Mary Ann Kunde, Connie Weirup

Culinary Arts & Place Settings Divisions - Marilyn Willey, Mary Fier, Barbara Koranda, Linda Laban, Vicki Alden, Mary Ann McLaughlin

Fine Arts Division - Viola Kilburg, Angie Burmahl, Karen Watters

Sewing and NeedleCraft Divisions - Jean Zumwalt, Karen Gerlach

Needlework Division - Sally Marvin, Karen Kilburg

Quilts - Doris Trenkamp, Arlene Till

Photography Division - Karen Davison, Carol Frahm, Norma Round, Connie Medinger, Dianne Henry, Renee Davison, Judy Koon

Posters Division -Thelma Nissen, Linda Behne

Rovers - Judy Tonderum, Linda Behne, Connie Weirup, Sally Marvin

Bake Sale - Judy Tonderum, Angie Burmahl

Entry Books - Linda Behne, Judy Tonderum, Karen Davison, Thelma Nissen, Angie Burmahl, Renee Davison

**GENERAL RULES 2023**

CRAFT, WOODWORKING, CULINARY ARTS, PLACE SETTINGS, FINE ARTS, SEWING, NEEDLEWORK, NEEDLECRAFT, PHOTOGRAPHY, QUILT INTERIOR/EXTERIOR CREATIONS, HOBBY COLLECTIONS DIVISIONS

**Note: Entry Day is Tuesday, July 25, 2023. Use the South door of Pearson Memorial Center to enter exhibits.**

The 2023 Fair Flower is any kind of HERB. Exhibitors are invited to submit an entry in any of the division's classes utilizing Herbs. Use your imagination in any of the classes!

Thanks for supporting the Fair Flower.

Note: Entry day for the Flower Show is Friday, July 28, 2023.

1. Any individual/amateur, regardless of abilities, is eligible to enter the Open Class show. Exhibitors must live or work in Jackson County or adjoining counties.
2. Entries are open to any age level. Two divisions will be judged. JUNIOR includes individuals through 15 years of age and ADULT which includes anyone 16 years and older. Juniors write "JUNIOR" and age on entry tag and tally sheet. Juniors place red dot on entry tag and tally sheet. Entries in all-abilities classes will have a star added to their entry tag and tally sheet.
3. EACH EXHIBITOR IS ALLOWED FIVE ENTRIES IN EACH CLASS. Except photography. Photography is limited to 15 entries per exhibitor and 3 entries in each class.
4. All entries must have been made by the exhibitor. Unfinished, soiled or articles showing signs of wear may not be entered or eligible for prize money.

5. All entries must have been completed during the last year. (Aug. 2022 to fair time, 2023), excluding hobbies.
6. Each entry must have a 3x5 card of explanation of procedures Photography entries are exempt.
7. Kits are accepted except in Fine Arts.
8. Copyrighted materials and designs may not be used in an exhibit that is presented as original work by the exhibitor. Exhibitors must include permission from the copyright holder/owner when using copyrighted materials.
9. Because of limited space, we must reserve the right to refuse any article we consider too large to display properly. The committee, at their discretion, can remove exhibits not suitable for display or containing incorrect information.
10. Entry tags and entry sheet descriptions must match and are available at the Fair Board Office prior to fair and at the entry tables on Tuesday, July 25. These must be completed by the exhibitor before presenting the exhibits for display. Any questions, please consult the chairperson.
11. All exhibits must be entered at the Open Class section in Pearson Center on Tuesday, July 25 from 7:00 am to 11:00 am. Please use the South doors of Pearson Memorial Center to enter all open class exhibits. Entries will be tagged when they are entered. Classification of entries may be changed at the discretion of the chairman of each department.
12. There will be no entry fees for exhibits. Items in the culinary department will be sold after judging.
13. The management is not responsible for loss or damage to exhibits, though they will use care to ensure their safety.
14. The release time for exhibits is Monday, July 31, from 7:00 am to 12:00 noon. If awarded with premium money, please pick up at this time. Exhibits taken before Monday a.m. will forfeit premium money. The management is not responsible for exhibits left on the fairgrounds after release hours.
15. Any article that has won an award at this fair, or any State or National Event in the past year, is not eligible for judging.
16. Exhibits will be placed Blue (\$3.00), Red (\$1.50), Yellow (no prize money). Purple and Lavender Rosettes will be given as awards for "Best of Show" in each division if merited. Purple ribbons will be awarded an additional \$2.00 and lavender an additional \$1.00. Articles not worthy of placing will not be given a ribbon.
17. Newspaper photos will be taken of the Flower Show at 2:00 p.m. and Home Economics at 2:30 p.m. on Sunday, July 30th in the Open Class area of Pearson Memorial Center. All purple and lavender ribbon winners are requested to be present.
18. The newspaper photos for photography winners will be taken by the photo exhibits. Open Class winners in all other divisions will be taken together. Flower show winners will be taken all together.
19. A variety of exhibits will be chosen to be exhibited at Ohnward Fine Arts Center. Please let us know at time of entry if you do not want your project exhibited at Ohnward. Projects will be on exhibit for approximately one month. Each exhibit chosen will be marked with an Ohnward label during the Jackson County Fair. .

### **CULINARY ARTS DIVISION**

Marilyn Willey, Mary Ann McLaughlin, Barb Koranda, Mary Fier, Vickie Alden, Linda Laban

#### **RULES FOR CULINARY ARTS DIVISION ONLY**

1. Entries must be in plastic or Ziplock bags or a suitable clear covered container. All entries must be in or on disposable containers. All entries (except pies) must be removed from baking pans. Yeast bread must be baked in a 5"x9" pan. Quick bread must be baked in a 3"x7" pan. Cakes must use at least an 8"x8" pan.
2. A portion of each baked item will be kept for display and the rest of the entry will be sold after judging.

3. ALL BAKED ITEMS MUST HAVE A 3X5 CARD ATTACHED SHOWING INGREDIENTS AND PROCEDURE.  
Frosting recipe to be included for class 208 as well as cake recipe. Exhibitor should NOT put their name on the recipe card.

Class No:

- 201. Six drop or molded cookies
- 202. Six rolled cookies
- 203. Six bar cookies
- 204. Six cookie press cookies
- 205. Six unbaked cookies
- 206. Angel food cake (top crust up) unfrosted
- 207. Unfrosted cake (square or round, top crust side up)
  - Bundt
  - Pound
  - Other

Class 208, 209 and 210 may use clear disposable containers!!

Class No:

- 208. Frosted cake (any kind, round or square)
  - Bundt
  - Pound
  - Other

Class No:

- 209. Cup Cakes (any kind, round or square) (4 on a plate)
  - Frosted
  - Unfrosted
  - Other
- 210. Cakes Decorated (decorations must be edible, amateur only)
  - Small
  - Large
  - Cupcakes
- 211. Cake Mix Cake - Cake using cake mix base but with added ingredients other than those listed in basic box mix. | Recipe must list added ingredients.
- 212. Cherry pie (double crust, lattice top, or baked crumb topping)
- 213. Apple pie (double crust, lattice top, or baked crumb topping)
- 214. Any other pie (double crust, lattice top, or baked crumb topping)
- 215. Loaf white bread
- 216. Loaf dark bread, wheat or rye
- 217. Six white dinner rolls
- 218. Six dark dinner rolls, wheat or rye
- 219. Six cinnamon rolls (unfrosted)
- 220. Tea Ring
- 221. Oat bran products
- 222. Yeast coffee cake
- 223. Quick breads, nut, fruit, muffins, etc.
- 224. Baked product with an unusual ingredient. (Include recipe on 3x5 card and indicate with \* the unusual ingredient.)

- 225. Baked product for any holiday (give short explanation about the holiday and include recipe.)
- 226. Baked product
  - Quick and easy baked product
  - Diabetic baked product
- 227. Gluten Free Baked Product
- 228. A baked product using herb (s).
- 229. A baked product using edible flowers.
- 230. Baked product made with honey.
- 231. Plate of 4 candies (all same recipe) (Include recipe)
- 232. Any baked item not listed above (attach card with explanation of class number type or work, etc.)

### **Canning Division**

- All entries must have been canned from August 2022 to August, 2023 prior to Jackson County Fair
- Entries must be canned in a standard clear glass commercial pint canning jar for fruits and vegetables.
- Entries for jams, jellies and preserves must use a standard, clear glass commercial 8 oz. jelly jar.
- Entries for Juice must use a standard clear Qt. canning jar
- No mayonnaise or pickle jars allowed. No paraffin seals allowed.
- Two-piece lids must be used on each canning jar with a ring in place on the jar.
- Canned goods must be processed by the method of hot water bath or pressure canning.
- No freezer entries allowed.
- Each class entered must include 2 jars of the same fruit, vegetable, jam, jelly, juice or preserves. One jar will be opened by a judge with another jar used for display.
- Include on 3 x 5 card the following information: name of food, preservation method, processing time, date processed and recipe.
- Current USDA and/or Iowa State University guidelines for home food preservation must be used. BALL BLUE BOOK OF PRESERVING is also acceptable.

### **Class No:**

- 233. Fruit (pint jar)
  - Peaches
  - Apples
  - Berries
  - Other
- 234. Vegetable (pint jar)
  - Green beans
  - Beets
  - Carrots
  - Other
- 235. Jelly (8 oz. jelly jar)
  - Grape
  - Berry
  - Other
- 236. Jams (8 oz. jelly jar)
  - Strawberry
  - Plum
  - Other
- 237. Preserves (8 oz. jelly jar)
  - Tomato
  - Peach

- Other
- 238. Salsa
  - Vegetable
  - Fruit
  - Other
- 239. Juice
  - Tomato
  - Apple
  - Grape
  - Any other

For Questions about Open Classes please contact:

- Linda Behne: General Information, 319-480-4593
- Karen Davison: Photography & General, 563-652-2925
- Judy Tonderum: General Information, 563-652-2667