

OPEN CLASS SHOW
Jackson County Fairgrounds
PEARSON MEMORIAL BUILDING
Maquoketa, Iowa
July 27 - August 1, 2021
OPEN CLASS SHOW

Chairpersons - Linda Behne, Fair Association
Fair Association Members - Wanda Cornelius, Judy Tonderum
Entry Tables - Judy Tonderum, Mary Ann Kunde, Jeanette Lane
Photo Entry Table – Karen Davison, Dianne Henry, Renee Davison
Crafts – Linda Wood, Edna Heiar
Interior/Exterior Creations, Hobbies & Collections Division – Mary Ann Kunde, Connie Weirup
Culinary Arts & Place Settings Divisions – Donna Bartels, Bernice Kilburg, Diane Ploeger, Marilyn Willey, Mary Fier, Barbara Koranda
Fine Arts Division – Viola Kilburg, Karen Watters
Sewing and Needle Craft Divisions - Jean Zumwalt, Karen Gerlach
Needlework Division – Sally Marvin, Karen Kilburg
Quilts - Elaine Luett, Doris Trenkamp
Photography Division - Karen Daavison, Carol Frahm, Norma Roound, Connie Medinger, Dianne Henry, Renee Davison
Posters Division –Thelma Nissen, Wanda Cornelius
Rovers – Judy Tonderum, Jeanette Lane, Linda Behne, Connie Weirup, Sally Marvin
Bake Sale – Judy Tonderum, Jeanette Lane
Entry Books – Linda Behne, Judy Tonderum, Wanda Cornelius, Karen Davison, Thelma Nissen

GENERAL RULES

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

Note: Entry day is Tuesday, July 27, 2021. Use south door of Pearson Memorial Center to enter exhibits. (subject to change)

The 2021 Fair flower is Impatiens. Exhibitors are invited to submit an entry in any of the division classes utilizing impatiens. Use your imagination in any of the classes! Thanks for supporting the Fair flower. Entry day for the Flower Show is Friday, July 30, 2021.

1. Any individual/amateur regardless of abilities is eligible to enter the Open Class show. Exhibitors must live 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. One entry in each class is allowed in the canning classes.**
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 2 years. (Aug. 2019 to fair time, 2021), excluding hobbies.
6. Kits are accepted except in Fine Arts.
7. 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.
8. 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.
9. **Entry tags and tally sheet** will be available at the Fair Board Office prior to fair and at the entry tables on Tuesday, July 27. **These must be completed by the exhibitor** before presenting the exhibits for display. Any questions, please consult chairperson.
10. All exhibits must be entered at the Open Class section in Pearson Center on Tuesday, July 27 from 7:00 am to 11:00 am. Please use 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.**
11. There will be no entry fees for exhibits. Items in culinary department will be sold after judging.
12. The management is not responsible for loss or damage to exhibits, though they will use care to ensure their safety.
13. **The release time for exhibits is Monday, August 2 from 7:00 am to 12:00 noon. If awarded 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.**
14. 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.

15. 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.
16. Sweepstakes Award will be given and will be calculated on the basis of the greatest number of points earned by an exhibitor. Ribbon point values:
- | | |
|------------|--------------|
| Purple – 4 | Lavender – 3 |
| Blue – 2 | Red – 1 |
| Yellow – 0 | |
- An additional \$5.00 will be awarded to the Sweepstakes winner.
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, August 1 in the Open Class area of Pearson Memorial Center. All purple and lavender ribbon winners are requested to be present.
18. The 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.

CULINARY ARTS DIVISION – Donna Bartels, Diane Ploeger, Marilyn Willey, Bernice Kilburg, Barb Koranda, Mary Fier

RULES FOR CULINARY ARTS DIVISION ONLY - (1) Entries must be in plastic bags or plastic wrap, closed with a twist 'em. All entries must be in or on disposable containers. All entries (except pies) must be removed from baking pans. Yeast breads must be baked in a 5x9" pan. Quick breads must be baked in a 3x7" pan. Cakes must use at least an 8x8" 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)
- a. Bundt
 - b. Pound
 - c. Other
208. Frosted cake (any kind, round or square)
- a. Bundt
 - b. Pound
 - c. Other
209. Cup Cakes (any kind, round or square)
- a. Frosted
 - b. Unfrosted
 - c. Other
210. Cakes Decorated (decorations must be edible, amateur only)
- a. Small
 - b. Large
 - c. 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 crum 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.. a) Quick and easy baked product
b) Diabetic baked product
- 227. NEW! Gluten Free Baked Product
- 228. A baked product using herb (s).
- 229. A baked product using edible flowers.
- 230. Baked product made with honey. Include recipe on 3/x/5 card
- 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 in 2020 or 2021 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.
- No mayonnaise or pickle jars allowed. No paraffin seals allowed.
- Two-piece lids must be used on each canning jar with ring in place on jar.
- Canned goods must be processed by method of hot water bath or pressure canning.
- No freezer entries allowed.
- Each class entered must include 2 jars of same fruit, vegetable, jam, jelly or preserves. One jar will be opened by judge with other jar used for display.
- Include on 3 x 5 card the following information: name of food, preservation method, processing time, date processed and recipe.
- Each exhibitor is limited to one entry in each class. (One entry equals 2 jars)
- 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)
 - a. Peaches
 - b. Apples
 - c. Berries
 - d. Other
- 234. Vegetable (pint jar)
 - a. Green beans
 - b. Beets
 - c. Carrots
 - d. Other
- 235. Jelly (8 oz. jelly jar)
 - a. Grape
 - b. Berry
 - c. Other
- 236. Jams (8 oz. jelly jar)
 - a. Strawberry
 - b. Plum
 - c. Other
- 237. Preserves (8 oz. jelly jar)
 - a. Tomato
 - b. Peach
 - c. Other
- 238. Salsa
 - a. Vegetable
 - b. Fruit
 - c. 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