



INDOOR OPEN SHOW
Jackson County Fairgrounds

PEARSON MEMORIAL BUILDING
Hours open: Tuesday-Saturday 11:00 AM 9:00 PM
Sunday 11:00 AM-7:00PM

Maquoketa, Iowa
July 28-Aug 2, 2026

Entry day is Tuesday July 28, 2026
7:00 AM-Noon

Please use the south door of Pearson Memorial Center to enter exhibits.

*Logo designed by Brittany Hayes

CULINARY ARTS DIVISION

Each entry in this division **must have 3X5 card of explanation (ingredients and procedure)**. If the card is not included, ribbon will be dropped one place. (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 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) Frosting recipe to be included for class 208 as well as cake recipe. (4) No cream cheese frosting. (4) **Exhibitors should NOT put their name on the recipe card.**

Class No.

- 201. Six drop or molded cookies (dropped on cookie sheet by the spoonful)
- 202. Six rolled cookies (rolled into a sheet and cut into a shape)
- 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

Note: Class 208, 209 and 210 may use clear disposable containers.

Class No.

- 208. Frosted cake (any kind, round or square) **see #3 above
 - A. Bundt
 - B. Pound
 - C. Other
- 209. Cup Cakes (any kind, round or square) (4 on a plate)
 - A. Frosted
 - B. Unfrosted
 - C. Other
- 210. Cakes Decorated (decorations must be edible, amateur only)

- A. Small
- B. Large
- C. Cupcakes
- D. Other

- 211. Cake Mix Cake – Cake using cake mix base but with added ingredients other than those listed in basic box mix. The 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.
 - A. Quick and easy baked product
 - B. Diabetic baked product
- 227. Gluten Free Baked Product
- 228. A baked product using herb(s).
- 229. A baked product using edible flowers.
- 230. A 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.)

