

# THE MARCUS COMMUNITY FAIR

August 7-10, 2025

## 2025 Food

### Canning & Baked Goods

**COMMITTEE:** Linda Bird Gayleen Meyer, Janice Husman, Carol Reuter, Jan Bauer, Wendy Hauschildt, Kathy Wankum, Sandy Tapper, MMCRU High School Students

**ENTRY CLERKS:** Linda Bird, Carol Reuter

**JUDGES:** Keri Oostra and Katy Pratt

**JUDGING will begin at 8:30 am.**

## CANNING

### RULES and REGULATIONS:

1. Each person may only have one entry of each kind.
2. All entries must be in standard canning jars, clear glass only. *Please use new jar rings.* Check for rust on the necks of each jar submitted and be sure to present clean jars. The committee in charge reserves the right to open any jar if the judge so requires.
3. Jars need to be clean and not have rusty bands.
4. No exhibits, except those listed in the premium list, will be judged.
5. For all jellies, jams and preserves use regulation containers with self-sealing lids. Make sure each has a good seal. If submitting a combination product, please list them. Straight sided jars only should be used for jelly. Paraffin will not be allowed. To present clean, shiny jars clean them with a vinegar bath.
6. Check the Iowa State Extension Service Guidelines or the Ball Canning book for recommended space.
7. Jars previously entered in the Marcus Fair will not be accepted.
8. The committee in charge is not responsible for jars exhibited.
9. "Best in Class" Award given to outstanding exhibit.
10. Sweepstakes Award will be given to the exhibitor with the most blue ribbons.
11. First prize- \$1.00 Second prize- \$0.50 Third prize- \$0.25; Balanced Meal: First prize- \$3.00 Second Prize- \$2.00
12. Please know your category. You may label your jars if you wish.
13. Entries may be picked up at 6 PM Sunday evening.

**CLASS A- PRESERVES** (not less than one-half pint) Fruits preserved with sugar so that fruit retains its shape

1. Apricot 2. Apricot Comb 3. Blackberry 4. Cherry 5. Gooseberry 6. Ground Cherry 7. Peach 8. Plum 9. Red Raspberry 10. Rhubarb 11. Rhubarb Comb. 12. Strawberry 13. Strawberry Comb. 14. Tomato, Red 15. Tomato, Yellow 16. Watermelon 17. Miscellaneous 18. Cranberry 19. Combination

**CLASS B- JELLY** (All jelly jars must be straight sided)

1. Apple 2. Apricot 3. Blackberry 4. Blueberry 5. Cherry 6. Crab Apple 7. Currant 8. Elderberry 9. Gooseberry 10. Grape, tame 11. Grape, wild 12. Mulberry 13. Peach 14. Pepper 15. Plum 16. Plum and Apple Comb 17. Raspberry, black 18. Raspberry, Red 19. Rhubarb 20. Rhubarb Comb 21. Strawberry 22. Miscellaneous 23. Combination

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## CLASS C- BUTTER (not less than one-half pint)

1. Apple
2. Apricot
3. Grape, tame
4. Grape, wild
5. Peach
6. Pear
7. Plum
8. Plum & Apple Crunch
9. Zucchini
10. Zucchini Comb.
11. Miscellaneous

**CLASS D- JAMS** (not less than one-half pint except pepper jams) Crushed or chopped fruits cooked with sugar

1. Apricot
2. Apricot comb
3. Blackberry
4. Blueberry
5. Cherry
6. Elderberry
7. Gooseberry
8. Grape
9. Mulberry
10. Peach
11. Peach comb
12. Pear
13. Plum
14. Raspberry, black
15. Raspberry, red
16. Rhubarb
17. Rhubarb Comb
18. Strawberry
19. Zucchini
20. Zucchini comb
21. Pepper
22. Miscellaneous
23. Combination

## CLASS E- CANNED FRUITS (not less than one (1) pint)

1. Applesauce, sieved
2. Applesauce, cut
3. Apple for pie
4. Apricot
5. Blackberries
6. Cherries, red homegrown
7. Cherries, bing
8. Fruit comb for salsa
9. Grape juice
10. Italian prunes
11. Nectarines
12. Peaches
13. Pears
14. Plums
15. Raspberries, black
16. Raspberries, red
17. Rhubarb
18. Strawberries
19. Cherry Pie Filling or "Cherries for Pie
20. Miscellaneous

## CLASS F- CANNED VEGETABLES (not less than one (1) pint)

1. Asparagus
2. Baked Beans
3. Beets, cut
4. Beets, whole
5. Carrots, cut
6. Carrots, whole
7. Corn, creamed style
8. Corn, whole kernel
9. Dried Beans
10. Lima Beans
11. Okra
12. Peas
13. Potatoes
14. Pumpkin, for pie
15. Sauerkraut
16. Spinach
17. Squash
18. String Beans, green cut
19. String Beans, green whole
20. String Beans, yellow cut
21. String Beans, yellow whole
22. Tomato, red whole
23. Tomato, yellow
24. Tomato juice
25. Tomato juice, comb
26. Tomato pieces
27. Tomato sauce
28. Tomato, soup
29. Tomato, stewed
30. Spaghetti sauce
31. Mixed vegetables
32. Vegetable soup
33. Miscellaneous

## CLASS G- PICKLES AND RELISHES (not less than one-half pint)

1. Apple
2. Apple Ring, spiced
3. Asparagus
4. Bean
5. Beets, cut
6. Beets, whole
7. Bread & Butter
8. Catsup
9. Chili Sauce
10. Cucumbers, chunk
11. Cucumber, ripe
12. Dill, hamburger
13. Dill, sliced
14. Dill, spear
15. Dill, whole
16. Lime
17. Mixed
18. Mustard
19. Peach
20. Peppers, cut
21. Peppers, whole
22. Peppers, jalapeno
23. Relish, corn
24. Relish, dill pickle
25. Relish, end of garden
26. Relish, hot dog
27. Relish, sweet pickle
28. Relish, tomato
29. Relish, onion
30. Salsa
31. Sweet pickle, cut
32. Sweet pickle, whole
33. Taco Sauce
34. Watermelon
35. Zucchini
36. Miscellaneous

## CLASS H- MEAT (pint or quart)

1. Beef
2. Chicken
3. Fish
4. Mincemeat
5. Pork
6. Sausage

## CLASS I- BALANCED MEAL (pint or quart)

Exhibit of four jars of canned products to be used as the basis for a balanced meal. The menu of the meal as planned must accompany the exhibit. First prize \$3.00; Second prize \$2.00

## CLASS J- MISCELLANEOUS

1. Dried fruit or vegetables	2. Homemade Wine
3. Something New	a) red
4. Something Different	b) white
5. Sauces/Syrups	c) rose
6. Beer	d) miscellaneous

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**JUNIOR CANNING DEPARTMENT**- the same rules apply to the Jr. Canning Dept. as the Sr. Canning Dept. Must be 12-18 years old.

## **BAKED GOODS**

### **RULES AND REGULATIONS:**

- 1) Please read all entry rules. For more information check out ISU extension website for Iowa 4-H fairs – quick reference guide. (The link has been made accessible on the Marcus Community Fair website). It is highly recommended that exhibits be presented without frosting unless the frosting is part of the exhibit goal.
- 2) Cakes and Breads should be on a flat surface not to extend more than one inch larger than the cake or bread. No partial cakes or breads accepted. One slice will be kept and the rest may be taken home after judging.
- 3) Cookie and candy should be on paper plates
- 4) All entries must be in plastic bags- not waxed paper or saran wrap
- 5) Each exhibitor may have only one entry of each kind
- 6) Each entrant will be given a package of yeast and will also be eligible for prizes to be drawn
- 7) "Best in Class" award (purple ribbon) will be awarded to outstanding exhibit in each division
- 8) Sweepstakes award will be awarded to the exhibitor with the most blue ribbons in each division
- 9) In all entries, prizes will be as follows: First-\$1.00; Second-\$0.50; Third-\$0.25
- 10) Entries need to be picked up between 5PM-6PM on Sunday, August 10, 2025. NO SOONER and NO LATER!

### **DIVISIONS:**

- 1) Senior Citizen Division- 65 and older
- 2) Adult Division- 16-65 years old
- 3) Girl's Division- up to 16 years old
- 4) Boy's Division- up to 16 years old

### **Class A - CAKES**

- 1) Angel Food Cake (unfrosted)
- 2) Applesauce (unfrosted)
- 3) Banana (unfrosted)
- 4) Chiffon, any flavor (unfrosted)
- 5) Chocolate (unfrosted)
- 6) Coffee cake (unfrosted)
- 7) Cupcakes, Dark (three unfrosted)

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- 8) Cupcakes, Light (three unfrosted)
- 9) Fancy- decorated
- 10) Jelly Roll (filled)
- 11) White (unfrosted)
- 12) Miscellaneous Cake (unfrosted)
- 13) Miscellaneous Gluten Free

## **Class B - COOKIES (plate of 3)**

- 1) Chocolate Chip
- 2) Chocolate chip w/oatmeal
- 3) Chocolate chip w/ peanut butter
- 4) Chocolate Drop (unfrosted)
- 5) Ginger
- 6) Kid's Creative Cookie (only one)
- 7) Oatmeal Drop
- 8) Peanut Butter
- 9) Sugar
- 10) Tea Cookies (2 inches or less diameter)
- 11) Miscellaneous Cookie
- 12) Miscellaneous Gluten Free

## **Class C- BARS AND BROWNIES (unfrosted- plate of 3)**

- 1) Cake Brownie
- 2) Chewy Brownie
- 3) Chocolate Chip Bar
- 4) Miscellaneous Bar
- 5) Miscellaneous Gluten Free

## **CLASS D - PIES (Pies to be in a sturdy pan, 8 inches or larger) - Fruit must be cooked.**

**Unacceptable examples: custard, pumpkin or meringue pies.**

- 1) Apple
- 2) Baked Pie Shell
- 3) Cherry
- 4) Peach
- 5) Miscellaneous
- 6) Gluten Free

## **CLASS E- BREAD AND ROLLS- Bread is to be standard size; nut breads accepted in smaller size**

- 1) Banana bread (no yeast)
- 2) Coffee bread (with yeast)
- 3) Wheat (plate of 3)
- 4) Wheat rolls (plate of 3)
- 5) Muffins (three)
- 6) Pumpkin Bread (no yeast)
- 7) Quick Bread
- 8) Rye Bread

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- 9) Swedish Tea Ring (frosted)
- 10) Sweet Rolls (plate of 3)
- 11) White Bread
- 12) White Pan Rolls (plate of 3)
- 13) White Rolls (plate of three parker house, cloverleaf or butter horns)
- 14) Whole Wheat Bread (15% wheat flour)
- 15) Zucchini Bread
- 16) Miscellaneous Yeast Bread
- 17) Miscellaneous Gluten Free
- 18) Miscellaneous Pastry
- 19) Donut (unfrosted)
- 20) Donut (frosted)

**CLASS F- BREAD - "BREAD MACHINE"**

- 1) White Bread
- 2) Whole Wheat Bread (15% wheat flour)
- 3) Miscellaneous Yeast Bread
- 4) Miscellaneous Gluten Free

**CLASS G - CANDY (plate of 3) - Texture must be dry enough that it doesn't require refrigeration.**

- 1) Divinity
- 2) Fudge
- 3) Miscellaneous
- 4) Miscellaneous Gluten Free

**CLASS H - "Own Original Recipe" 1)**  
Miscellaneous

**CLASS I - "Fancy Decorating" (no-cream cheese frosting)**

- 1) Cupcakes (plate of three)
- 2) Cakes
- 3) Cake pops (three)