
AGRICULTURE BUILDING
(DEPARTMENTS 17-27)
GENERAL RULES & REGULATIONS

Superintendents:

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- Pre-entry or advance registration is recommended. Fill out and submit the online form at www.carvercountyfair.com/exhibit or fill out the PDF form and drop off or mail to:
✉ 501 West 3rd Street, Waconia, MN 55387.
- We highly recommend anyone with 10 entries or more to pre-register. If you cannot pre-register online, fill out the PDF form and drop off or mail it to the Fair office.
- Entries are required to be delivered and remain on exhibit as designated by individual departments. Premiums will be forfeited for any entries removed prior to Sunday, 8:00 p.m.
- Entries are required to be made in the owner's name only. However, entries may be brought for competition by another individual or group.
- **Only one entry in a class will be permitted by an exhibitor.**
- Entries will be taken in the Agriculture Building.
- **Entries will be accepted Monday from 5 to 8:30 p.m. and Tuesday from 8 a.m. to 5 p.m.**
- **No late entries will be accepted.**
- All exhibits competing for premiums must be grown or created by the person exhibiting them.
- **The exhibits must also be grown or completed in the current year with exceptions where noted behind the class name.**
- Exhibits will not be eligible for awards unless they are of good quality. No articles borrowed for competition, nor those incorrectly named, are eligible.
- A superintendent has the authority to reject an entry based on entry requirements.
- Entries will be judged and awarded a place based on quality and merit. A judge may determine that an entry does not meet specific criteria and is not required to award a placing.
- Buildings are closed to the exhibitors and the general public during judging. An exhibitor is not allowed to discuss or influence a judge's decision. The entry will be disqualified if this occurs.
- Participation ribbons will be awarded to all youth/child classes, 65 years & over classes, and health care classes.
- No article which has received a premium at a previous Carver County Fair will be eligible to compete.
- The same exhibit **may not** be entered for premiums more than 1 year; entries should be from the current year.
- Judges' decisions are final.
- No solicitation of a sale of the entered item may occur.

- The department will make every effort to assure the safety of all articles after arrival and placement, **but in no event will the department be responsible for any loss or damage to exhibits.**
- **Please note:** when picking up your exhibit, please have your claim ticket with you to ensure the right exhibit goes to the correct exhibitor.
- **NEW:** Premium checks will be available Sunday evening after 8:00 p.m. in the respective buildings/barns and will have a 30-day validation date. Please bring a photo ID.
- Exhibits may not be removed until 8:00 p.m. on the last day of the fair. Removal of exhibits before 8:00 p.m. will cause forfeiture of premiums.
- **Exhibits not removed by 4:00 p.m. Monday will be disposed of.**

DEPARTMENT 20: CANNING
AND PRESERVATION

Judging: Wednesday, 6:30 a.m.

except Wine and Beer: Tuesday, 7:00 p.m.

Agriculture Building

- **Attention Exhibitors: Please review all general guidelines for Departments 17-27 at the beginning of this document.**
- Jars must be labeled to show method used (i.e. boiling water bath or pressure canner) and the length of time for processing the product.
- To be exhibited in colorless jars: may be either pint or quart jars, but must be standard canning jars with clean covers and rings. (Exception: jam/jelly jars)
- **Jars may be opened by judge.**
- All jars should have a ring to secure lid to jar after judging. (In case jar is opened, as lid will be loose.)
- **Leave 1" or more open space from item to lid to allow for expansion.**
- All low acid foods must be processed in a pressure canner.
- All acid foods including pickles must be processed in boiling water bath.
- Jams and Jellies should be processed in boiling water bath.
- No artificial colors should be added to the product.

Division A: Vegetables

Class 1: Beans green

Class 2: Beans yellow

Class 3: Beets

Class 4: Carrots

Class 5: Tomato, stewed

Class 6: Tomato, whole

Class 7: Sauerkraut

Class 8: Minnesota mixture

Class 9: Any other vegetable not listed

Class 10: 🏆 Champion Canned Vegetables

Class 11: 🏆 Reserve Champion Canned Vegetables

Premiums: 1st: \$4.00; 2nd: \$3.00; 3rd: \$2.00

Division B: Canned Fruits & Juices

- Class 1: Apples for pies
 - Class 2: Apple juice
 - Class 3: Apple sauce
 - Class 4: Apricots
 - Class 5: Bing cherries
 - Class 6: Grape juice
 - Class 7: Peaches
 - Class 8: Pears
 - Class 9: Rhubarb
 - Class 10: Tomato juice
 - Class 11: Any other fruit not listed
 - Class 12: 🏆 Champion Canned Fruit/Juices
 - Class 13: 🏆 Reserve Champion Canned Fruit/Juices
- 🏆 Premiums: 1st: \$4.00; 2nd: \$3.00; 3rd: \$2.00

Division C: Jams

Jams consist of crushed or chopped fruit with sugar.

- Class 1: Apricot
 - Class 2: Blueberry
 - Class 3: Grape
 - Class 4: Ground cherry
 - Class 5: Peach
 - Class 6: Pear
 - Class 7: Plum
 - Class 8: Raspberry, red or black
 - Class 9: Rhubarb
 - Class 10: Strawberry
 - Class 11: Tomato
 - Class 12: Combination (i.e. strawberry-rhubarb)
 - Class 13: Any other not listed
 - Class 14: 🏆 Champion Jam
 - Class 15: 🏆 Reserve Champion Jam
- 🏆 Premiums: 1st: \$4.00; 2nd: \$3.00; 3rd: \$2.00

Division D: Jelly

Jellies consist of fruit juice with sugar.

- Class 1: Apple
 - Class 2: Blackberry
 - Class 3: Cherry
 - Class 4: Choke cherry
 - Class 5: Currant
 - Class 6: Grape
 - Class 7: Gooseberry
 - Class 8: Mint
 - Class 9: Pepper
 - Class 10: Plum
 - Class 11: Raspberry
 - Class 12: Strawberry
 - Class 13: Any other jelly not listed
 - Class 14: 🏆 Champion Jelly
 - Class 15: 🏆 Reserve Champion Jelly
- 🏆 Premiums: 1st: \$4.00; 2nd: \$3.00; 3rd: \$2.00

Division E: Preserves and Others

- Class 1: Apple butter
 - Class 2: Cranberry preserves
 - Class 3: Orange marmalade
 - Class 4: Any other not specified (please label)
 - Class 5: 🏆 Champion Preserves and Others
 - Class 6: 🏆 Reserve Champion Preserves and Others
- 🏆 Premiums: 1st: \$4.00; 2nd: \$3.00; 3rd: \$2.00

Division F: Display of 4 Jars

Display needs to be 4 different flavors.

- Class 1: Exhibit of 4 jars of jams
 - Class 2: Exhibit of 4 jars of jellies
 - Class 3: 🏆 Champion Display of 4 Jars
 - Class 4: 🏆 Reserve Champion Display of 4 Jars
- 🏆 Premiums: 1st: \$4.00; 2nd: \$3.00; 3rd: \$2.00

Division G: Pickles

Note: U of M suggests hot water bath method for pickles.

- Class 1: Asparagus pickle
 - Class 2: Bean pickle
 - Class 3: Beet pickle
 - Class 4: Bread and butter pickle
 - Class 5: Dill pickle
 - Class 6: Dill pickle with garlic
 - Class 7: Relish, not specified (label)
 - Class 8: Any other sweet not listed (please specify)
 - Class 9: Any other sour not listed (please specify)
 - Class 10: 🏆 Champion Pickle
 - Class 11: 🏆 Reserve Champion Pickle
- 🏆 Premiums: 1st: \$4.00; 2nd: \$3.00; 3rd: \$2.00

Division H: Miscellaneous

- Class 1: Canned beef, pint jar
 - Class 2: Canned chicken, pint jar
 - Class 3: Canned pork, pint jar
 - Class 4: Eggs, 1 dozen brown
 - Class 5: Eggs, 1 dozen natural color (blue, green)
 - Class 6: Eggs, 1 dozen white
 - Class 7: Granola, homemade, pint jar
 - Class 8: Homemade bath or shower bombs (3)
 - Class 9: Homemade soap, 3 bars
 - Class 10: Home rendered lard, pint jar
 - Class 11: Honey, pint jar
 - Class 12: Syrup, maple light, pint jar
 - Class 13: Syrup, maple dark, pint jar
 - Class 14: Syrup, other, pint jar
 - Class 15: Any other not listed
 - Class 16: 🏆 Champion Miscellaneous
 - Class 17: 🏆 Reserve Champion Miscellaneous
- 🏆 Premiums: 1st: \$4.00; 2nd: \$3.00; 3rd: \$2.00

Division I: Junior Canning

(Ages 17 & under)

- Class 1: Canned fruits
 - Class 2: Jams
 - Class 3: Jelly
 - Class 4: Pickles
 - Class 5: Preserves and others
 - Class 6: Salsa
 - Class 7: Any other not listed
 - Class 8: 🏆 Champion Junior Canning
 - Class 9: 🏆 Reserve Champion Junior Canning
- 🏆 Premiums: 1st: \$4.00; 2nd: \$3.00; 3rd: \$2.00;
4th: \$1.00; 5th: \$1.00; 6th: \$1.00

Division J: Dehydrated Fruits/Vegetables

½ pint or pint jar

- Class 1: Apples
- Class 2: Apricots
- Class 3: Bananas

- Class 4: Bean, kidney
- Class 5: Bean, lima
- Class 6: Celery
- Class 7: Onions
- Class 8: Pears
- Class 9: Peas
- Class 10: Peppers
- Class 11: Pineapple
- Class 12: Tomatoes
- Class 13: Any other fruit not listed
- Class 14: Any other vegetable not listed
- Class 15: 🏆 Champion Dehydrated Fruits/Vegetables
- Class 16: 🏆 Reserve Champion Dehydrated Fruits/Vegetables

📦 Premiums: 1st: \$3.00; 2nd: \$2.00; 3rd: \$1.00

Division K: Dried Herbs

½ pint or pint jar

- Class 1: Basil
- Class 2: Chives
- Class 3: Dill seed/dill
- Class 4: Garlic
- Class 5: Mint
- Class 6: Oregano
- Class 7: Parsley
- Class 8: Rosemary
- Class 9: Sage
- Class 10: Thyme
- Class 11: Any other herb not listed
- Class 12: 🏆 Champion Dried Herb
- Class 13: 🏆 Reserve Champion Dried Herb

📦 Premiums: 1st: \$3.00; 2nd: \$2.00; 3rd: \$1.00

Division L: Dehydrated Food

½ pint or 1 pint in glass

- Class 1: Granola
- Class 2: Meats
- Class 3: Soup mix
- Class 4: Trail mix
- Class 5: Any other dehydrated food not listed
- Class 6: 🏆 Champion Dehydrated Food
- Class 7: 🏆 Reserve Champion Dehydrated Food

📦 Premiums: 1st: \$3.00; 2nd: \$2.00; 3rd: \$1.00

Division M: Relishes/Sauces

Standard pint

- Class 1: BBQ sauce
- Class 2: Chili sauce
- Class 3: Chutney fruit
- Class 4: Corn relish
- Class 5: Pickle relish
- Class 6: Pizza sauce
- Class 7: Salsa
- Class 8: Spaghetti sauce
- Class 9: Tomato relish
- Class 10: Zucchini relish
- Class 11: Any other relish not listed
- Class 12: Any other sauce not listed
- Class 13: 🏆 Champion Sauces Relish/Sauce
- Class 14: 🏆 Reserve Champion Relish/Sauce

📦 Premiums: 1st: \$4.00; 2nd: \$3.00; 3rd: \$2.00

Division N: Wines

Judging: Tuesday, 7:00 p.m.

- **Exhibit filtered wines in clear or colored glass using new corks.**
- Labels should give the type and vintage year; can include wine maker's name and address. Labels will be covered by Supt. during judging.
- Due to liability we need to empty the bottles after judging.

- Class 1: Apple
- Class 2: Blackberry
- Class 3: Cherry
- Class 4: Choke cherry
- Class 5: Honey wine or mead
- Class 6: Raspberry
- Class 7: Red grape table wine, 100% Minnesota grown fruit
- Class 8: Red, White or Rosé table wine made from kit or juice concentrate
- Class 9: Rhubarb
- Class 10: White grape table wine, grapes from any source
- Class 11: Any other berry or fruit wine not listed (e.g. banana, pineapple, fruit and/or grape blends)
- Class 12: Any other wine not listed (e.g. beet, carrot, dandelion, wheat)
- Class 13: 🏆 Champion Wine
- Class 14: 🏆 Reserve Champion Wine

📦 Premiums: 1st: \$8.00; 2nd: \$6.00; 3rd: \$5.00

Division O: Beer/Cider/Ale

Judging: Tuesday, 7:00 p.m.

- Beer may be in dark bottles. Labels should give the type and vintage year; can include beer maker's name and address. Labels will be covered by Supt. during judging.
- Due to liability we need to empty the bottles after judging.

- Class 1: Amber & Dark Lagers (Octoberfest, Dunkel, Schwarzbier, Bocks)
- Class 2: Belgian & French Ales (Saison, Witbier, Belgian Pale, Dubbel, Tripel, Belgian Strong Ales)
- Class 3: Brown Ales (American Brown, Mild, English Brown Ales)
- Class 4: Cider (Plain or with fruit/spices)
- Class 5: English/Scottish/Irish Ales (Bitter, ESB, Irish Red, Scottish Beers)
- Class 6: Fruit Beer
- Class 7: Light/Amber Hybrid Beers (Kolsch, Cream Ale, Blonde, American Wheat, Alt.)
- Class 8: Light Lagers (Pilsner, Helles)
- Class 9: Pale Ale/IPA (American Pale Ale, English & American IPA, Imperial IPA)
- Class 10: Porters & Stouts
- Class 11: Specialty Beer (Anything not listed in another category, including smoked and wood aged)
- Class 12: Spice/Herb/Vegetable Beer
- Class 13: Strong Ale (Old Ale, Barley Wine)
- Class 14: Any other beer, ale, cider not listed
- Class 15: 🏆 Champion Beer
- Class 16: 🏆 Reserve Champion Beer

📦 Premiums: 1st: \$8.00; 2nd: \$6.00; 3rd: \$5.00