




DEPARTMENT 20: CANNING AND PRESERVATION

Superintendents:
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Judging: Wednesday, 6:30 a.m.
except Wine and Beer: Tuesday, 6:30 p.m.
Agriculture Building


-  Pre-entry or advance registration is recommended. Register online at  www.carvercountyfair.com or fill out the PDF form and send your list of entries listing Department, Division and Class to:
 Carver County Fair Manager, 501 West 3rd Street, Waconia, MN 55387.
- **All entries accepted Monday from 5 to 8:30 p.m. and Tuesday, 8 a.m. to 5 p.m.** No exhibits will be accepted after that time.
- **Entries will be taken at the Agriculture Building.**
- **Only one entry per class number.**
- **Please note:** when picking up your exhibit, please have your claim ticket with you to ensure the right exhibit goes to the correct exhibitor.
- All entries will remain on display until 8:00 p.m. on the last day of the fair. Early removal of exhibits will cause forfeiture of premiums.
- The judges are instructed not to award premiums unless the articles are deemed worthy of merit. No articles borrowed for competition nor those incorrectly named.
- No article which has received a premium at a previous Carver County Fair will be eligible to compete.
- **Entries must be from current year.**
- 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.**

Canning and Preserving

- 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 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.**
 - **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

Label jars with process method.

- 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


Label jars with process method.

- 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

Label jars with process method.

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.

Label jars with process method.

- 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

- Label jars with process method.
- 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

- Label jars with process method.
- 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.
- Label jars with process method.
- 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

- Label jars with process method.
- Class 1: Best honey, pint jar
 - Class 2: Best maple syrup, pint jar
 - Class 3: Canned beef, pint jar
 - Class 4: Canned chicken, pint jar
 - Class 5: Canned pork, pint jar
 - Class 6: Eggs, 1 dozen brown
 - Class 7: Eggs, 1 dozen natural color (blue, green)
 - Class 8: Eggs, 1 dozen white
 - Class 9: Homemade soap, 3 bars
 - Class 10: Home rendered lard, pint jar
 - Class 11: Homemade granola, pint jar
 - Class 12: Other syrup, pint jar
 - Class 13: Any other not listed
 - Class 14: 🏆 Champion Miscellaneous
 - Class 15: 🏆 Reserve Champion Miscellaneous
- 🏆 Premiums: 1st: \$4.00; 2nd: \$3.00; 3rd: \$2.00

Division I: Junior Canning

- Boys and girls ages 17 & under. Participation ribbons for all.
- Label jars with process method.
- 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

Division J: Dehydrated Fruits/Vegetables

- ½ pint or pint jar
- Label jars with process method.
- 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

Label jars with process method.

- 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, 6:30 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, 6:30 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