

DIVISION M – FOOD PRESERVATION

Co-Superintendent - Kristi Anderson, 651-257-6256
Co-Superintendent - Peggy Oehlke, 651-955-1835



Entry information for the 2026 County Fair

Entries accepted:

Monday, July 27, 4 - 9 PM
Tuesday, July 28, 9 AM – 1 PM

Exhibits released: Sunday 8 PM

Pick-up exhibits and premium checks
Sunday 8 – 9 PM or
Monday 9 AM – 5 PM

- PLEASE PRE-REGISTER BY JULY 24. Your entry tags will be ready to pick up in Bldg. B when you bring your exhibits.
- Both current Minnesota Extension Service and USDA/MES preservation methods will be accepted. Canning information on each product is available through the University of Minnesota Answer Line 1-800-854-1678. Hours are 9 AM – Noon, 1 – 4 PM, Monday – Friday, or at <https://extension.umn.edu/food-safety/preserving-and-preparing> or go online to MN State Fair and get their references.
- Please put your labels on the jar, not the lid.
- All entries **MUST** be in standard pint or quart canning jars with 2-part seals. EXCEPT fish MUST be in PINT jars.
- Jellies and jams in 1/2 pint jars and salsas in pint jars.
- Mustards in 1/2 pint jars only. Relishes pint or 1/2 pint jars.
- No exhibits accepted in salad dressing or other old jars.
- All entries **MUST** be labeled with the product name, the type of processing (water-bath or pressure canner), the pounds pressure used when working with the pressure canner, the processing time (time operating the water-bath or pressure canner). Non-acid foods, such as peas, beans, beets, corn, etc. must be processed in the pressure canner. High-acid foods, such as tomatoes, etc. may be processed in the water-bath or the pressure canner.
- The judges may open the jars for tasting.
- NO freezer jams will be accepted.
- Please use a ring/band when exhibiting.

EXHIBITORS – For your safety, when bringing exhibits to the fair, please park and enter the south end of the exhibit building.

CLASS 1 — VEGETABLES (18 years & over) CLASS 1A — VEGETABLES (under 18 years)

- Please label if hot or raw pack

Lots below Premium Code A

1. Asparagus
2. Beans, string
3. Beans, yellow wax
4. Beets, small
5. Carrots, small
6. Peas
7. Sweet Corn
8. Sweet Potatoes
9. Tomatoes
10. White Potatoes
11. Not specified

CLASS 2 — FRUITS (18 years & over) CLASS 2A — FRUITS (under 18 years)

Lots below Premium Code A

1. Apples
2. Apricots
3. Blackberries
4. Blueberries
5. Cherries
6. Crabapples
7. Peaches
8. Pears
9. Plums
10. Raspberries (red)
11. Not specified

DIVISION M – FOOD PRESERVATION



CLASS 3 — FRUIT SAUCE (18 years & over)

CLASS 3A — FRUIT SAUCE (under 18 years)

Lots below Premium Code A

1. Apple sauce
2. Raspberry sauce
3. Rhubarb sauce
4. Not specified

CLASS 4 — JELLIES (18 years & over)

CLASS 4A — JELLIES (under 18 years)

- Jellies are almost clear, solid syrup. Light should be seen through glass.
- This product is easier to judge when processed in a 1/2 pint plain glass jar.
- Use 2 piece lids, NO WAX.
- Fill jar to 1/4 inch of top.

Lots below Premium Code A

1. Apple
2. Cherry
3. Choke Cherry
4. Crabapple
5. Currant
6. Grape
7. Mint
8. Herb (other than mint)
9. Pepper (clear with chunks)
10. Plum
11. Red Raspberry
12. Rhubarb
13. Strawberry
14. Not specified

CLASS 5 — JAMS, MARMALADES & CONSERVES (18 years & over)

CLASS 5A — JAMS, MARMALADES & CONSERVES (under 18 years)

- Jams are thick, sweet spreads made by cooking crushed or chopped fruits with sugar. They tend to hold their shape but are generally less firm than jellies.
- Jams should be sealed in a 1/2 pint jar with a two piece lid (No Wax) using a boiling water bath to process.
- Fill jar to 1/4 inch of top.

Lots below Premium Code A

1. Apricot
2. Cherry
3. Peach
4. Peach/Raspberry
5. Plum
6. Grape
7. Rhubarb
8. Rhubarb with Other Fruit
9. Combination Fruit (2 fruits combined No Berries)
10. Blueberry/Peach
11. Raspberry/Cherry
12. Strawberry/Rhubarb
13. Strawberry
14. Blackberry
15. Red Raspberry
16. Black Raspberry
17. Double Berry
18. Triple Berry
19. Blueberry
20. Blueberry/Lemon
21. Pear jam
22. Chutney
23. Low sugar/no sugar fruit spread
24. Fruit jam/hot pepper
25. Not specified jam
26. Orange marmalade
27. Not specified marmalade
28. Not specified conserve (should have dried fruit and chopped nuts or coconut)

CLASS 6 — BUTTERS (18 years & over)

CLASS 6A — BUTTERS (under 18 years)

- Butters consist of fruit run through a sieve, sugar added and cooked until it forms a paste of good consistency.
- Spices may be added.
- Fill jar to 1/4 inch of top.

Lots below Premium Code A

1. Apple
2. Peach
3. Plum
4. 2 Fruits or Fruit & Berry
5. Not specified

DIVISION M – FOOD PRESERVATION



CLASS 7 — PIE FILLING (18 years & over)

CLASS 7A — PIE FILLING (under 18 years)

- May be in quart jars
- Nicer product if thickened with Clear Jel.

Lots below Premium Code A

1. Apple
2. Peach
3. Not specified

CLASS 8 — PICKLES (18 years & over)

CLASS 8A — PICKLES (under 18 years)

- No color additives allowed

Lots below Premium Code A

1. Asparagus
2. Beet
3. Bread & Butter, sweet
4. Crabapple, sweet
5. Cucumber, sweet
6. Cucumber, ripe
7. Dill, with or without garlic
8. Dill, with a few vegetables
9. Dilled beans
10. Mustard
11. Green tomato, sweet
12. Watermelon, sweet
13. Peppers
14. Not Specified

CLASS 9 — RELISHES AND VEGETABLE SAUCES (18 years & over)

CLASS 9A — RELISHES AND VEGETABLE SAUCES (under 18 years)

Lots below Premium Code A

1. Catsup
2. Barbeque sauce
3. Chili sauce
4. Salsa, tomato
5. Salsa, fruit
6. Sauerkraut
7. Spaghetti sauce
8. Corn relish
9. Cucumber relish
10. Pepper relish
11. Stewed tomatoes
12. Minnesota Mixture
13. 3 Bean Salad
14. Not specified

CLASS 10 — MUSTARDS (18 yrs. & over)

CLASS 10A — MUSTARDS (under 18 years)

- 1/2 pints only

Lots below Premium Code A

1. Hot
2. Sweet
3. Not Specified

CLASS 11 — JUICES (18 yrs. & over)

CLASS 11A — JUICES (under 18 years)

- Place in re-sealable pints or quarts.
- Include processing time and type.

Lots below Premium Code A

1. Apple
2. Grape
3. Tomato
4. Not Specified

CLASS 12— CANNED MEATS (18 yrs. & over)

CLASS 12A— CANNED MEATS (under 18 yrs)

Lots below Premium Code A

1. Fish (pint Jar only)
2. Beef
3. Poultry
4. Wild game
5. Not Specified

CLASS 13 — FLAVORED EXTRACT (18 yrs. & over)

CLASS 13A — FLAVORED EXTRACT (under 18 years)

- Need only 2 oz. of product

Lots below Premium Code A

1. Vanilla
2. Not Specified

DIVISION M – FOOD PRESERVATION



CLASS 14 — FLAVORED VINEGARS (18 yrs. & over)

CLASS 14A — FLAVORED VINEGARS (under 18 years)

Lots below Premium Code A

1. Dill
2. Fruit
3. Herb
4. Not Specified

CLASS 15 — DEHYDRATED OR DRIED FOODS (18 yrs.& over)

CLASS 15A — DEHYDRATED OR DRIED FOODS (under 18 yrs)

- Product must be in plastic bags or jars.
- Labeled with pre-drying treatment.

Lots below Premium Code A

1. Apples
2. Cinnamon Apples
3. Apricots
4. Bananas
5. Pineapple
6. Strawberry
7. Any other Fruit
8. Carrots
9. Green Beans
10. Onions
11. Peppers
12. Tomatoes
13. Any other Vegetable
14. Beef Jerky
15. Venison Jerky
16. Any other Meat

CLASS 16 — FREEZE DRIED (18 yrs. & over)

CLASS 16A — FREEZE DRIED (under 18 years)

Lots below Premium Code A

1. Fruit Leather
2. Fruit
3. Vegetable

CLASS 17 — DRIED HERBS (18 yrs. & over)

CLASS 17A — DRIED HERBS (under 18 years)

- 1/4 cup product - place in plastic bags or jars.

1. Basil
2. Chives
3. Dill Seed
4. Dill Weed
5. Oregano
6. Parsley
7. Rosemary
8. Sage
9. Thyme
10. Other Herbs

CLASS 18— WINES (re-sealable glass bottle)

- Exhibitor does not need a federal permit.
- Exhibitor may enter more than 1 wine in lot; but each entry must be from different batch.
- Balance of wine will be disposed.

SWEET WINES

Lots below Premium Code A

1. White Grape, Minnesota variety
2. Red Grape, Minnesota variety
3. Grape, Other variety
4. Apple
5. Elderberry
6. Plum
7. Raspberry
8. Sparkling
9. Dandelion
10. Rhubarb
11. Mead
12. Semi-sweet
13. Sweet, not specified wine

DRY WINES

14. White Grape, Minnesota variety
15. Red Grape, Minnesota variety
16. Grape, Other variety
17. Apple
18. Plum
19. Raspberry
20. Sparkling
21. Dandelion
22. Rhubarb
23. Semi-dry
24. Dry, not specified wine

DIVISION M – FOOD PRESERVATION



CLASS 19 — BEERS

- Open to all amateur home brewers 21 years & over.
- Bottles should be standard 12 oz. beer bottles with cork, screw cap or crown cap closures.
- Exhibitor may enter more than 1 beer in lot; but each entry must be from different batch.
- Balance of beer will be disposed.

Lots below Premium Code A

1. Pale Ale
2. Dark Ale
3. Pale Lager
4. Dark Lager
5. Wheat
6. Belgium Style
7. Stout
8. Barley Wine
9. Specialty (list special ingredient)

GRAND CHAMPION and RESERVE CHAMPION ribbons will be awarded to worthy exhibits.

Superintendent's Choice Award – represents the Superintendents favorite entry in the Food Preservation Division. A Grand Champion Ribbon will be awarded.

Premium Codes:

Placing	1 st	2 nd	3 rd	4 th	5 th	6 th
A	\$2.00	\$1.75	\$1.50	\$1.25	\$1.00	\$0.50