

DIVISION M – FOOD PRESERVATION

Co-Superintendent - Kristi Anderson, 651-257-6256

Co-Superintendent - Peggy Oehlke, 651-436-6597 or 651-955-1835 (cell)

Entry information for the 2022 County Fair

Entries accepted:

Monday, August 1, 4 - 9 PM

Tuesday, August 2, 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 29. 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. Green grapes
8. Peaches
9. Pears
10. Plums
11. Raspberries (red)
12. Not specified

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CLASS 3 — FRUIT SAUCE (18 years & over)

CLASS 3A — FRUIT SAUCE (under 18 years)

Lots below Premium Code A

1. Apple sauce
2. Blueberry sauce
3. Raspberry sauce
4. Rhubarb sauce
5. 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. Blackberry
3. Cherry
4. Choke Cherry
5. Crabapple
6. Currant
7. Grape
8. Mint
9. Herb (other than mint)
10. Pepper (clear with chunks)
11. Plum
12. Red Raspberry
13. Black Raspberry
14. Rhubarb
15. Strawberry
16. 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. Plum
5. Grape
6. Rhubarb
7. Rhubarb with Other Fruit
8. Combination Fruit (2 fruits combined No Berries)
9. Blueberry/Peach
10. Raspberry/Cherry
11. Strawberry/Rhubarb
12. Strawberry
13. Blackberry
14. Red Raspberry
15. Black Raspberry
16. Double Berry
17. Triple Berry
18. Blueberry
19. Blueberry/Lemon
20. Tomato
21. Tomato Spice
22. Pear jam
23. Chutney
24. Low sugar/no sugar fruit spread
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. Not specified

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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. Blueberry
3. Peach
4. Mincemeat
5. 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. Mushrooms
11. Mustard
12. Peach
13. Green tomato, sweet
14. Watermelon, sweet
15. Peppers
16. 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. Tomato relish
12. Zucchini relish
13. Stewed tomatoes
14. Pesto sauce (this will be refrigerated)
15. Minnesota Mixture
16. 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. Blend of 2 Fruits
5. 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. Meat Sauce
6. 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

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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. Vegetable
5. 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 — DRIED HERBS (18 yrs. & over)

CLASS 16A — DRIED HERBS (under 18 years)

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

Lots below Premium Code A

1. Basil
2. Chives
3. Dill Seed
4. Dill Weed
5. Oregano

6. Parsley
7. Rosemary
8. Sage
9. Thyme
10. Other Herbs

CLASS 17— 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

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CLASS 18 — 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