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

Superintendents:

Steve Brueggemeier 📞 612-205-1802

Pat Quinn 📞 952-466-3304 or email:

📧 pquinn55322@hotmail.com

- **Please note: Changes have been made throughout Departments 17–27 (Agriculture Building). To avoid any confusion, please review all rules and regulations.**

- 📄 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.

- **Only one entry in a class will be permitted by an exhibitor.** In case of duplicate entries by the same exhibitor, neither exhibit will qualify for judging.

- Entries are required to be made in the owner's name only. However, entries may be brought for competition by another individual or group.

- All exhibits competing for premiums must be grown or created by the person exhibiting them.

- **The exhibits must be grown or completed in the current year with exceptions where noted behind the class name.**

- The same exhibit **may not** be entered for premiums more than 1 year; entries should be from the current year.

- Entries are required to be delivered and remain on exhibit as designated by individual departments.

- **Entries will be accepted on Monday from 5 to 8 p.m. and Tuesday from 8 a.m. to 4:30 p.m.**

- **No late or walk-in entries will be taken after 4:30 p.m. on Tuesday. All PRE-REGISTERED entry tags have until 5:00 p.m. to pick up tags and take exhibits to the correct Department.**

- Entries will be taken in the Agriculture Building.

- During drop-off times, once you have your tag, please check in with the department workers with your exhibit. They will assist with tagging your item and putting it in the designated area. We ask this to lessen confusion in each of the departments and to avoid mistakes.

- A superintendent has the authority to reject an entry based on entry requirements.

- Exhibits may not be removed until 8:00 p.m. on the last day of the fair. If you remove your exhibit prior to this time, you forfeit your entire premium check.

- Exhibits will not be eligible for awards unless they are of good quality. No articles borrowed for competition, nor those incorrectly named, are eligible.

- 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.

- Judges' decisions are final.
- 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.
- The same photograph cannot be used in multiple divisions/classes.
- All photographs need to be framed and ready to hang including a label with name, address and phone number on the back.
- 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, you must go through the Department staff to get your item(s). Do not go into any of the showcases on your own. This is to protect exhibits from accidental breakage and to correctly identify the items.**
- **Please note:** when picking up your exhibit, please have your claim ticket or photo ID with you to ensure the right exhibit goes to the correct exhibitor.
- **Exhibits not removed Sunday evening (8 to 9:30 p.m.) can be picked up Monday from 9 a.m. to noon. Any exhibits not removed by noon on Monday will be property of the Carver County Fair.**
- 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 or your claim ticket. If check is not picked up Sunday evening, it will be mailed to you.

DEPARTMENT 20: CANNING
AND PRESERVATION

Judging: Agriculture Building

Divisions A–F: Tuesday, 7:00 p.m.

Divisions G–M: Wednesday, 6:30 a.m.

Divisions N and O: Tuesday, 6:30 p.m.

- **Attention Exhibitors: Please review all general guidelines for Departments 17–27 at the beginning of this document.**
- **IMPORTANT: Each entry must be labeled with description (e.g., stewed tomatoes, combination jams/jelly, etc.), method used (e.g. boiling water bath or pressure canner) and the length of time for processing the product.**
- Items must be canned in colorless, heat-tempered regular or wide-mouth mason jars with self-sealing lids and screw-on bands. Jars may be either pint or quart jars, but must be standard canning jars with clean covers and rings. (Exception: jam/jelly jars along with honey and syrups)
- **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.)

- Check the details under each Division for expansion space between lid and item(s) to be canned.
- Jams and jellies should be processed in boiling water bath.

Ⓢ No artificial colors should be added to the product.

Division A: Vegetables

Leave ½" open space from item to lid.

- 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

Leave ½" open space from item to lid.

- 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.

Leave ¼" open space from item to lid.

- 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
- 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.

Leave ¼" open space from item to lid.

- 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

Leave ¼" open space from item to lid.

- 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.

Leave ¼" open space from item to lid.

- Class 1: Exhibit of 4 jars of different jams
- Class 2: Exhibit of 4 jars of different 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. Leave 1-1¼" open space from item to lid.

- 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

Leave 1" open space from item to lid.

- 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: Eggs, 1 dozen duck
- Class 8: Granola, homemade, pint jar
- Class 9: Homemade bath or shower bombs (3)
- Class 10: Homemade soap, 3 bars
- Class 11: Home rendered lard, pint jar
- Class 12: Honey, pint size container

- Class 13: Syrup, maple light, pint size container
 - Class 14: Syrup, maple dark, pint size container
 - Class 15: Syrup, other, pint size container
 - Class 16: Any other not listed
 - Class 17: 🏆 Champion Miscellaneous
 - Class 18: 🏆 Reserve Champion Miscellaneous
- 🏆 Premiums: 1st: \$4.00; 2nd: \$3.00; 3rd: \$2.00

Division I: Junior Canning (Ages 17 & under)

Check the details under each Division for expansion space between lid and item(s) to be canned.

- 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

Leave 1" open space from item to lid.

- 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 fruit 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