

# MINNESOTA STATE FAIR

Aug. 22-Sept. 2, 2024

## Creative Activities

Superintendent..... Tony Schwandt, St. Paul, Minn.  
Secretary..... Arlene Restad, Eagan, Minn.  
Board Member, 6th District..... Kirk Peysar, Aitkin, Minn.

### Creative Activities Rules

1. **ENTRIES.** Open Monday, May 6. Entries close for all divisions Tuesday, July 30, at 4:30 p.m. No exceptions.
  - A. **ONLINE REGISTRATION.** All entries MUST be registered. Entries close on Tuesday, July 30, at 4:30 p.m. No entries will be accepted after closing date. No entry fee required.
    1. Exhibitors will receive an instantaneous email confirmation after competing the online process. Exhibitors must have a copy printed out or readily available to view on a mobile device during specified drop-off dates as proof of your registration; when delivering your exhibits.
    2. Refer to the "How to Enter Exhibits" document on the creative activities web page for detailed information and entry procedures. Visit the Minnesota State Fair website to begin the registration process: [competition.mnstatefair.org](http://competition.mnstatefair.org)
  - B. **MAIL-IN REGISTRATION.** Must be in our office (not postmarked) by Tuesday, July 30, at 4:30 p.m. No entries will be accepted after closing date. All entries MUST be registered. Follow procedure below:
    1. On an 8 1/2" x 11" sheet of paper, include 1) first name, last name, address and phone number; 2) list of exhibit class number(s) and a description for each exhibit.
    2. Mail to: Competition Department - c/o: Creative Activities, Minnesota State Fair, 1265 Snelling Ave. N., St. Paul, MN 55108.
    3. You will receive a paper confirmation of your entries via USPS mail.
    4. Exhibitors must have a copy printed out or readily available to view on a mobile device during specified drop-off dates as proof of your registration; when delivering your exhibits.
  - C. **ALL ENTRIES MUST BE REGISTERED.**
2. **ELIGIBILITY.**
  - A. **Entry limit for Divisions 1-5.** No more than one entry will be permitted in any class by one exhibitor. A single exhibitor may register (sign up online) for no more than 25 classes TOTAL in Divisions 1-5 (needlecraft, garment making, handcrafts, collections and senior citizen).
  - B. **Entry limit for Division 6.** A single exhibitor may register (sign up online) for up to 30 classes in Division 6 (baked goods). An exhibitor who registers for more than 20 classes in Division 6 will need to narrow down to a maximum of 20 entries that they will deliver. Special contests (classes 1090-1092) are included in the registration limit. Family members and/or people living at the same address (household) may register and enter exhibits in the same class as long as each entry is prepared separately; multiple entries from the same batch are not allowed.
  - C. **Entry limit for Division 7.** A single exhibitor may register (sign up online) for up to 30 classes in Division 7 (canning). An exhibitor who registers for more than 20 classes in Division 7 will need to narrow down to a maximum of 20 entries that they will deliver. Family members and/or people living at the same address (household) may register and enter exhibits in the same class as long as each entry is prepared separately; multiple entries from the same batch are not allowed.
  - D. Entries in creative activities are limited to bona fide living residents of Minnesota and must be the work of the exhibitor completed within three (3) years preceding the 2024 State Fair.
  - E. Exhibits that have won a first-place at a previous Minnesota State Fair are not eligible for entry, except in baked products and canning divisions.
  - F. Entries are open to any individual 14 years of age or older as of the first day of the fair (exception: some of the special contests have different age requirements; see individual special contest rules).
  - G. Exhibit represents a recreational hobby and is not used as any means of livelihood, directly or indirectly, as determined by the State Fair staff. In case of protest, refer to state statutes document.
  - H. Winners in classes designated "Sweepstakes" are selected from first-place winners in qualifying classes.
  - I. Management reserves the right to refuse entry to unusually large or heavy exhibits that are difficult to handle and display. Pre-approval by superintendent is required for large exhibits.

- J. No tree skirts, plastic needlepoint canvas, pillowcases, tied quilts, plastic milk cartons, cans, aprons, dish towels, dishcloths, pot holders, napkins, diamond art or art made from kits, wedding gowns or baptismal gowns, yard art, photography, drawings on paper, wreaths, doilies or any type of taxidermy will be accepted in any category.
- K. "Not otherwise specified (NOS)" classes are only for such entries that have no regular classes listed. If there is an existing class where an entry fits, it cannot be entered in NOS and will be moved by staff or judges to the appropriate class to be judged against like entries. This decision is final based on judge and staff assessment.
- L. The Minnesota State Fair is not responsible for any lost or damaged entries. This is an at-will exhibit, and staff takes every precaution possible to ensure each exhibit is treated with care. The Minnesota State Fair does not insure any exhibit entered in the Creative Activities Building. If an exhibitor feels it is necessary, they must purchase insurance at their own expense.

### 3. DELIVERY OF EXHIBITS.

- A. Entries in needlecraft, garment making, handcrafts, collections and work of senior citizens will be received Saturday, Aug. 10, from 10 a.m.; to 5 p.m., Sunday, Aug. 11, from 11 a.m. to 5 p.m.; and Monday, Aug. 12, from 10 a.m. to 7 p.m. All entries must be received by Monday, Aug. 12, at 7 p.m. All entries must be registered PRIOR to delivery. Quilts and rugs entered in County Sweepstakes Contests will be received up to Wednesday, Aug. 14; at noon. Delivered to the Creative Activities Building.
- B. Entries in canned and preserved foods will be received Saturday, Aug. 10, from 10 a.m. to 5 p.m.; and Sunday, Aug. 11, from 11 a.m. to 5 p.m. Delivered to the Creative Activities Annex on the west side of the building.
- C. Entries in baked products will be received Saturday, Aug. 17, from 9:30 a.m. to 1 p.m. ALL baked products should be delivered to the Creative Activities Annex on the west side of the building.
- D. Due to limited storage space, early drop-off is limited only to those who are unable to deliver their exhibits during the designated dates above. Early drop off begins Wednesday, July 31, through Wednesday, Aug. 7 (excluding Saturday and Sunday), from 8 a.m. to 4:30 p.m., at the Admin Too Building (located at 1312 Cosgrove Ave. on the fairgrounds). No items will be accepted before July 31. NO EXCEPTIONS.
  - 1. All items must be registered prior to early drop-off. A printed copy of the email confirmation MUST accompany early deliveries; exhibitors must attach to each exhibit: 1) exhibitor number, 2) class number, 3) description of entry.
  - 2. No heavy items or exhibits requiring special handling will be accepted for early delivery (this includes furniture, oversized items, canoes and boats). If you are not sure your piece will be accepted for early delivery, call the competition office PRIOR to delivery, 651-288-4417. No baked goods are accepted for early delivery.
  - 3. All exhibits MUST BE REGISTERED prior to being delivered.
- E. Competitors who send exhibits by mail or express should do so at least three weeks before the opening day of the fair. Address to: Superintendent of Creative Activities, Minnesota State Fair, 1265 Snelling Ave. N., St. Paul, MN 55108.
  - 1. The sender's name and address must be plainly written on the outside of the package and also placed on a card inside.
  - 2. A LIST OF THE EXHIBITS BEING SENT MUST BE ENCLOSED.
  - 3. Department clerks will classify entries, prepare entry tags and attach them to each exhibit sent.
  - 4. ONLY USPS, UPS or FedEx deliveries will be accepted. Directions for return shipment of exhibits post-fair should be given, and money or checks (payable to: Minnesota State Fair) must be enclosed to cover cost of returning entries to exhibitor. Do NOT send stamps. RETURN OF EXHIBIT: See #5, D.
  - 5. **ALL ENTRIES MUST BE REGISTERED PRIOR TO BEING SENT.**
- F. **Do NOT bring in props to accompany the exhibit. They will not be used and are at risk of being misplaced.**

### 4. JUDGING.

- A. All judges' decisions are final.
- B. Errors or omissions to the published results, premium checks or scorecards must be sent in writing within 10 days after the fair closes to [competition@mnstatefair.org](mailto:competition@mnstatefair.org).
- C. Judging of all exhibits (except entries in the baked products division) will be conducted Monday, Aug. 12 to Monday, Aug. 19. Should any exhibit be entered in the wrong class and the error be discovered before the judging, the superintendent may make proper correction in the entry.
- D. A duplicate scorecard will be returned to the exhibitor for each scored exhibit to help make the reasons for decisions apparent. The sweepstakes winner is chosen from the first-place winners within a category.

- E. Judges are instructed not to award ribbons unless entries are deemed worthy of merit. If no competition exists and an exhibit is not worthy of a first-place ribbon, the judge may award a second or a third place ribbon per their judgment. In large classes, ALL entries are evaluated, but only the top 25 will be scored and receive a returned scorecard.
  - F. Only finished or mounted work will be accepted. Wall hangings and pictures must have a means of hanging them. Any exhibit displaying exhibitor's name must be covered by stitched cloth or heavy tape.
  - G. Soiled entries and any entry that is damp or wet will not be judged.
  - H. Every effort will be made to display entries in an attractive arrangement and per display space available. The State Fair reserves the right to reject any exhibit offered if it is objectionable in any way, if it requires an excessive amount of space, or if the capacity of the department has been reached. Due to the number of entries, all entries may not be displayed.
  - I. Results will be available near the office in the Creative Activities Building during the fair and at [mnstatefair.org](https://www.mnstatefair.org). No results will be given over the phone prior to the start of the fair.
5. **RETURN OF EXHIBITS.**
- A. Exhibits can be picked up from the Creative Activities Building on Wednesday, Sept. 4, from 1-7 p.m., and Thursday, Sept. 5, from 9 a.m. to 4 p.m. No exhibits returned before Wednesday, Sept. 4, at 1 p.m. For detailed information review the "Delivery and Return Procedures" document available on the Minnesota State Fair website under General Information at <https://www.mnstatefair.org/competitions/creative-activities/>
    - 1. When dropping off exhibit(s), you will receive a yellow confirmation sheet. Bring the yellow confirmation sheet when picking up your exhibit(s).
    - 2. If you are unable to pick up your exhibit(s) on these days, you must make arrangements with the competition department at 651-288-4417 on or AFTER Sept. 10, 2024.
    - 3. **CANOES and BOATS** cannot be left behind. We do not have space to store any oversized exhibits. If you are unable to pick up your canoe, boat or oversized exhibit during the specified return dates, they will be left in the building and at risk of damage.
  - B. All entries must be picked up by Dec. 2, 2024, at 4:30 p.m. AFTER such date, the State Fair reserves the right to destroy or dispose of non-claimed items at its discretion. Each person who enters an item at the State Fair does so on the condition and with the understanding that he or she forfeits any and all legal rights and claims to his or her entered items that are not picked up by the deadlines described in this section.
  - C. Premium checks and scorecards will be distributed at the same time entries are available for return to exhibitors. Premium checks not picked up during those dates will be mailed to exhibitors at the address listed on their entry form. You may also donate any premiums won to the Minnesota State Fair Foundation 501(c)(3) to support their mission of preserving and improving the historic Minnesota State Fairgrounds and buildings, and supporting State Fair agricultural, scientific and educational programs.
  - D. **UPS or USPS boxes accepted for return of entries.** All express and parcel post charges must be prepaid by the sender. Directions for return shipment should be given, and money or check (made out to Minnesota State Fair) must be enclosed to cover cost of returning exhibits to the exhibitor. **DO NOT SEND STAMPS.** No exhibits will be shipped back to a P.O. box.

## Division 7: Canning

### CANNED AND PRESERVED FOODS RULES

1. **ENTRY INFORMATION.** All preserved exhibits and maple syrup must be registered by Tuesday, July 30, at 4:30 p.m.
  - A. **Recipes are required.** Except for maple syrup. Provide one complete recipe for each class entered, typed on 8 1/2 x 11 inch sheet. NOT double sided. Recipes must be submitted at time of delivery of your entry.
    1. **Must include:** exhibitor number, class number, descriptive product name, processing method and time, ingredient amounts [provide ounce weight of pectin, preparation method, yield and reliable (tested) recipe source (nchfp.uga.edu or freshpreserving.com)].
    2. **Follow this recipe as a guideline to submit recipes:** EXAMPLE:  
 Quick Fresh Packed Dill Pickles  
 Class #: 1264 (makes 7-9 pints) Exhibitor #: CXXX  
 Source: So Easy to Preserve, University of Georgia Cooperative Extension, No change to original recipe.  
 8 pounds 3-5 inch pickling cucumbers  
 1 1/4 c. canning salt (divided)  
 2 gallons water  
 1/4 c. sugar  
 2 quarts water  
 2 tbsp. whole mixed pickling spice  
 ~3 tbsp. whole mustard seeds  
 ~14 head fresh dill  
 1 1/4 quarts vinegar (tell type such as apple cider) (5%) if using apple juice, tell acidity  
 Wash Cucumbers. Cut 1/16-in. slice off blossom end and discard. Leave 1/4 in. of stem attached. Dissolve 3/4 cup salt in 2 gallons water. Pour over cucumbers and let stand for 12 hours. Drain. Combine vinegar, 1/2 cup salt, sugar, 1 quarts water. Add mixed pickling spice. Fill jars with pickles. Add 1 teaspoon mustard seeds and 1/2 head fresh dill per pint jar. Cover with boiling solution, leave 1/2-in. headspace. Remove air bubbles. Wipe jar rims. Adjust lids. Process 10 minutes in a boiling water bath.
    3. **On back of recipe:** exhibitor name and exhibitor number.
    4. Recipes will be used to verify food safety and will be shredded following the State Fair.
    5. If in the opinion of the judges, the written recipe is incorrect or not a true representation of the food product, the exhibit will be disqualified. Points will be deducted for incomplete recipes.
  - B. **Special contests.** Carefully read the details for each special contest as the age requirements and rules vary.
  - C. **Registration entry limit.** A single exhibitor may register (sign up online) for up to 30 classes in Division 7 (canning). An exhibitor who registers for more than 20 classes in Division 7 will need to narrow down to a maximum of 20 entries that they will deliver. Family members and/or people living at the same address (household) may register and enter exhibits in the same class as long as each entry is prepared separately; multiple entries from the same batch are not allowed.
  - D. All canned goods will be opened for judging when they pass the appearance test. In order to judge accurately, this procedure is deemed necessary. Every precaution is taken to prevent breakage or loss in the handling. Any product deterioration or food safety issues to the display jar, due to display conditions, weather conditions or faulty canning methods must be at the exhibitor's risk.
2. **DELIVERY OF ENTRIES.** Deliver entries to the Creative Activities Annex, on the west side of the building. Refer to the "Map of Where to Deliver Exhibits" and "Delivery and Return Procedures" documents on the creative activities web page to learn more at [mnstatefair.org/competitions/creative-activities/](http://mnstatefair.org/competitions/creative-activities/).
  - A. Canned and preserved foods must be delivered on Saturday, Aug. 10, from 10 a.m. to 5 p.m., or Sunday, Aug. 11, from 11 a.m. to 5 p.m.
  - B. **PICK UP OF JUDGED JARS.** Judged jars may be picked up on Wednesday, Aug. 14, from noon-6 p.m.
3. **ELIGIBILITY.** Foods must be canned in colorless, heat-tempered, regular or wide-mouth Mason-type, threaded, home-canning jars with self-sealing lids and screw bands. One-piece lids are not approved for home canning. An entry having other than the specified container will NOT be judged. No decorations (lace, ribbons, etc.).
  - A. All jellies, jams, butters and relishes/sauces (except salsa) are to be exhibited in colorless half-pint (8 oz.) canning jars. No Ball Elite square jars. Fruits, salsas, pickles and tomatoes are to be exhibited in colorless pint canning jars, except asparagus can use 24 oz. jar. NO quart size allowed.

- B. Two (2) same-size jars of the same product must be brought for each class entered except vinegars, dried fruits, vegetables and herbs. On the side of the jar to be opened and judged, place a label with: name of product, exhibitor number, class number, processing method and length of time processed (variety name only for display of vinegars and dried fruits or vegetables and color for maple syrup). DO NOT include exhibitor name. Staff will label the second jar which will be used for display and returned.
- C. A jar of canned or preserved food that has been judged in a previous Minnesota State Fair is not eligible for entry. An exhibitor having received first-place at three successive Minnesota State Fairs will not be permitted to compete in the class (excluding sweepstakes) at succeeding fairs for a period of two years.
- D. Approved USDA methods are pressure canning, hot water bath or atmospheric steam canning. No open kettle, oven canning or open processing. You can view the USDA Complete Guide to Home Canning by visiting their website ([www.nchfp.uga.edu](http://www.nchfp.uga.edu)) or by calling the University of Minnesota at (800) 854-1678.
- E. All jars must be sealed with self-sealing lids and include new bands. NO WAX.
- F. All entries exhibited must be the product of the exhibitor and must use USDA-approved methods. Family members and/or people living at the same address (household) may register and enter exhibits in the same class, as long as each entry is a separate preparation. Multiple entries from the same batch are not allowed.
- G. No prepackaged, one-step relish or pickle mixes allowed. No refrigerator pickles. No freezer jam or spreads containing flavored gelatin dessert.
- H. All entries are evaluated, but only the top 25 will be provided with a judge's scorecard.
- I. **MAPLE SYRUP.** Syrup entered in the contest must be produced and processed in Minnesota. No additives, coloring agents or preservatives of any type or amount can be added to the syrup. Family members and/or people living at the same address (household) may register and enter exhibits in the same class, as long as each entry is a separate preparation. Multiple entries from the same batch are not allowed. All syrup will be opened for judging and a small amount used for judging purposes.
  - 1. **Maple Syrup must be in 8 oz. flat flask with handle. Two (2) flasks per entry.**
  - 2. **Labeling.** Two (2) same-size flasks of the same product must be brought for each class entered. On the side of the flask to be opened and judged, place a label with: name of product, exhibitor number, class number, processing method and length of time processed, variety name (golden/delicate, amber/rich, dark/robust, very dark/strong). DO NOT include exhibitor name. Staff will label the second flask that will be used for display and returned.

**Judging Criteria - Canned Fruits and Fruit Syrup**

Food Safety and Processing.....	25
General Appearance.....	25
Product Quality.....	25
Flavor and Aroma.....	25
	<b>100</b>

**Judging Criteria - Jellies, Jams, Butters, Relishes, Pickles and Fermented Products**

Food Safety and Processing.....	25
General Appearance.....	20
Product Quality.....	20
Flavor and Aroma.....	35
	<b>100</b>

**Judging Criteria - Canned Tomatoes and Dried Fruit and Vegetables**

Food Safety and Processing.....	25
General Appearance.....	25
Product Quality.....	25
Flavor and Texture.....	25
	<b>100</b>

**Judging Criteria - Vinegar**

Food Safety and Processing.....	25
Appearance/Clarity.....	25
Container.....	25
Flavor and Aroma.....	25
	<b>100</b>

**Judging Criteria - Maple Syrup**

Color/Grade.....	20
Clarity.....	10
Flavor.....	40
Density.....	30
	<b>100</b>

**Premiums for Canning**

- 2024 First-Place Premium  
\$8
- Sweepstakes (unless otherwise indicated)  
\$10

**Class Listing for Canning**

1200 Prestigious Processor of the Pantry

*Awarded to the individual earning the most points on their entries in the canning classes, not including classes beginning with "SP" or special contests/awards. Only exhibits made in the "home kitchen" will be eligible. Points will be awarded as follows: first-place earns 5 points, second-place earns 4 points, third-place earns 3 points, fourth-place earns 2 points. Points awarded as far out as ribbon placing for the class. The winner will receive a plaque and will be listed on the creative activities web page and premium book. Winner will be contacted by phone and announced by signage in the kitchen area of Creative Activities Building.*

**2023 Prestigious Processor of the Pantry:** Barb Schaller, Burnsville, Minn.

**Fruits**

- 1201 Applesauce, no additions other than sugar  
*Exhibited in two (2) standard PINT colorless home canning jars and labeled.*
- 1202 Fruit sauce, single or multiple fruits, with additional flavors or spices; label fruits used  
*Exhibited in two (2) standard PINT colorless home canning jars and labeled.*
- 1203 Syrup-packed fruit  
*Exhibited in two (2) standard PINT colorless home canning jars and labeled.*
- 1204 Fruit syrup, single fruit, just liquid  
*Exhibited in two (2) standard PINT colorless home canning jars and labeled.*
- 1205 Sweepstakes, fruits  
*(classes 1201-1204)*

**Jellies**

- 1206 Apple  
*Exhibited in two standard HALF-PINT colorless home canning jelly jars and labeled. Must be single fruit without additional flavors and spices.*
- 1207 Blackberry  
*Exhibited in two standard HALF-PINT colorless home canning jelly jars and labeled. Must be single fruit without additional flavors and spices.*
- 1208 Cherry  
*Exhibited in two standard HALF-PINT colorless home canning jelly jars and labeled. Must be single fruit without additional flavors and spices.*
- 1209 Choke cherry  
*Exhibited in two standard HALF-PINT colorless home canning jelly jars and labeled. Must be single fruit without additional flavors and spices.*
- 1210 Crab apple  
*Exhibited in two standard HALF-PINT colorless home canning jelly jars and labeled. Must be single fruit without additional flavors and spices.*
- 1211 Currant  
*Exhibited in two standard HALF-PINT colorless home canning jelly jars and labeled. Must be single fruit without additional flavors and spices.*
- 1212 Grape  
*Exhibited in two standard HALF-PINT colorless home canning jelly jars and labeled. Must be single fruit without additional flavors and spices.*
- 1213 Herb, herb combo, mint (label flavor)  
*Exhibited in two standard HALF-PINT colorless home canning jelly jars and labeled. Without additional flavors and spices.*
- 1214 Pepper (small pieces permitted)  
*Exhibited in two standard HALF-PINT colorless home canning jelly jars and labeled. Without additional flavors and spices.*
- 1215 Plum  
*Exhibited in two standard HALF-PINT colorless home canning jelly jars and labeled. Must be single fruit without additional flavors and spices.*
- 1216 Red raspberry  
*Exhibited in two standard HALF-PINT colorless home canning jelly jars and labeled. Must be single fruit without additional flavors and spices.*

- 1217 Strawberry  
*Exhibited in two standard HALF-PINT colorless home canning jelly jars and labeled. Must be single fruit without additional flavors and spices.*
- 1218 Wild fruit (label flavor)  
*Exhibited in two standard HALF-PINT colorless home canning jelly jars and labeled. Must be single fruit without additional flavors and spices.*
- 1219 Wine or fruit and wine (label flavor)  
*Exhibited in two standard HALF-PINT colorless home canning jelly jars and labeled.*
- 1220 Combination of fresh fruits, at least 2 (label fruits used)  
*Exhibited in two standard HALF-PINT colorless home canning jelly jars and labeled.*
- 1221 Not otherwise specified (label flavor)  
*Exhibited in two standard HALF-PINT colorless home canning jelly jars and labeled.*
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- 1222 Sweepstakes, jellies  
*(classes 1206-1221)*

## Jams

- 1223 Fruit with heat or spice coming from peppers (label fruit and peppers used)  
*Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled.*
- 1224 Apricot  
*Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled. Must be single fruit without additional flavors or spices.*
- 1225 Black raspberry  
*Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled. Must be single fruit without additional flavors or spices.*
- 1226 Blackberry  
*Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled. Must be single fruit without additional flavors or spices.*
- 1227 Blueberry  
*Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled. Must be single fruit without additional flavors or spices.*
- 1228 Cherry  
*Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled. Must be single fruit without additional flavors or spices.*
- 1229 Orange marmalade  
*Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled. Must be single fruit without additional flavors or spices.*
- 1230 Citrus marmalade  
*Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled.*
- 1231 Nectarine  
*Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled. Must be single fruit without additional flavors or spices.*
- 1232 Peach  
*Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled. Must be single fruit without additional flavors or spices.*
- 1233 Pear  
*Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled. Must be single fruit without additional flavors or spices.*
- 1234 Plum  
*Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled. Must be single fruit without additional flavors or spices.*
- 1235 Red raspberry  
*Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled. Must be single fruit without additional flavors or spices.*
- 1236 Rhubarb  
*Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled. Must be single fruit without additional flavors or spices.*
- 1237 Strawberry  
*Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled. Must be single fruit without additional flavors or spices.*

## 1238 Wild fruit (label fruit used)

*Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled. Must be single fruit without additional flavors or spices.*

## 1239 Fruit, with additional flavors and/or spice (label fruit used)

*Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled.*

## 1240 Rhubarb with other fruit (label fruit used)

*Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled.*

## 1241 Multi-fruit combinations, with no spice or flavorings (label fruit used)

*Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled.*

## 1242 No sugar jam (label fruit used)

*Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled.*

## 1243 Fruit and wine or liquor - can include spice (label fruit used)

*Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled.*

## 1244 Not otherwise specified (label fruit used)

*Jams are whole fruits, slightly crushed, evenly distributed in syrup or jelly-like brilliance and color but slightly softer than jelly. Exhibited in two standard HALF-PINT colorless home canning jars and labeled.*

## 1245 Sweepstakes, jams

*(classes 1223-1244)*

**Butters**

## 1246 Apple

*Butters consist of fruit pulp run through a sieve, sugar added and cooked until it forms a thick consistency that spreads easily. Spices may be added. Exhibited in two standard HALF-PINT colorless home canning jars and labeled.*

## 1247 Not otherwise specified, no pumpkin (label fruit used)

*Butters consist of fruit pulp run through a sieve, sugar added and cooked until it forms a thick consistency that spreads easily. Spices may be added. Exhibited in two standard HALF-PINT colorless home canning jars and labeled.*

**Relishes/Sauces**

## 1248 Picante or salsa, mild

*Exhibited in two standard PINT colorless home canning jars and labeled. No oil, starch or flour allowed in product, no mixes. Must be processed in hot water bath or pressure canner.*

## 1249 Picante or salsa, hot

*Exhibited in two standard PINT colorless home canning jars and labeled. No oil, starch or flour allowed in product, no mixes. Must be processed in hot water bath or pressure canner.*

## 1250 Fruit salsa

*Exhibited in two standard PINT colorless home canning jars and labeled. No oil, starch or flour allowed in product, no mixes. Must be processed in hot water bath or pressure canner.*

## 1251 Chutney, fruit

*Exhibited in two standard HALF-PINT colorless home canning jars and labeled. No oil, starch or flour allowed in product, no mixes. Must be processed in hot water bath or pressure canner.*

## 1252 Chili sauce

*Exhibited in two standard HALF-PINT colorless home canning jars and labeled. No oil, starch or flour allowed in product, no mixes. Must be processed in hot water bath or pressure canner.*

## 1253 Ketchup

*Exhibited in two standard HALF-PINT colorless home canning jars and labeled. No oil, starch or flour allowed in product, no mixes. Must be processed in hot water bath or pressure canner.*

## 1254 Barbecue sauce, tomato-based (no spaghetti sauces)

*Exhibited in two standard HALF-PINT colorless home canning jars and labeled. No oil, starch or flour allowed in product, no mixes. Must be processed in hot water bath or pressure canner.*

## 1255 Barbecue sauce, not otherwise specified (label flavor)

*Exhibited in two standard HALF-PINT colorless home canning jars and labeled. No oil, starch or flour allowed in product, no mixes. Must be processed in hot water bath or pressure canner.*

## 1256 Corn relish

*Exhibited in two standard HALF-PINT colorless home canning jars and labeled. No oil, starch or flour allowed in product, no mixes. Must be processed in hot water bath or pressure canner.*



## 1257 Pepper relish

*Exhibited in two standard HALF-PINT colorless home canning jars and labeled. No cucumbers. No oil, starch or flour allowed in product, no mixes. Must be processed in hot water bath or pressure canner.*

## 1258 Cucumber relish

*Exhibited in two standard HALF-PINT colorless home canning jars and labeled. No oil, starch or flour allowed in product, no mixes. Must be processed in hot water bath or pressure canner.*

## 1259 Zucchini relish

*Exhibited in two standard HALF-PINT colorless home canning jars and labeled. No oil, starch or flour allowed in product, no mixes. Must be processed in hot water bath or pressure canner.*

## 1260 Not otherwise specified (NOS)

*Exhibited in two standard HALF-PINT colorless home canning jars and labeled. No oil, starch or flour allowed in product, no mixes. Must be processed in hot water bath or pressure canner.*

## 1261 Sweepstakes, relishes/sauces

*(classes 1248-1260)*

**Pickles**

## 1262 Beet

*Exhibited in two standard PINT colorless home canning jars and labeled. No oil allowed.*

## 1263 Bean, can include dill

*Exhibited in two standard PINT colorless home canning jars and labeled. If using whole garlic, cut cloves in half lengthwise. No oil allowed.*

## 1264 Bread and butter, sweet

*Exhibited in two standard PINT colorless home canning jars and labeled. If using whole garlic, cut cloves in half lengthwise. No oil allowed.*

## 1265 Cucumber, sweet

*Exhibited in two standard PINT colorless home canning jars and labeled. If using whole garlic, cut cloves in half lengthwise. No oil allowed.*

## 1266 Dill, no garlic or vegetable

*Exhibited in two standard PINT colorless home canning jars and labeled. No oil allowed.*

## 1267 Dill, with garlic but no other vegetable or spices

*Exhibited in two standard PINT colorless home canning jars and labeled. If using whole garlic, cut cloves in half lengthwise. No oil allowed.*

## 1268 Dill, with other vegetables and/or spices, not hot

*Exhibited in two standard PINT colorless home canning jars and labeled. If using whole garlic, cut cloves in half lengthwise. No oil allowed.*

## 1269 Dill, hot

*Exhibited in two standard PINT colorless home canning jars and labeled. If using whole garlic, cut cloves in half lengthwise. No oil allowed.*

## 1270 Peppers, sweet

*Exhibited in two standard PINT colorless home canning jars and labeled. No oil allowed.*

## 1271 Peppers, hot

*Exhibited in two standard PINT colorless home canning jars and labeled. No oil allowed.*

## 1272 Not otherwise specified, single vegetable (including watermelon rind and asparagus)

*Exhibited in two standard PINT colorless home canning jars and labeled. If using whole garlic, cut cloves in half lengthwise. No oil allowed. Asparagus spears can use 24 oz. jar.*

## 1273 Not otherwise specified, mixed vegetables

*Exhibited in two standard PINT colorless home canning jars and labeled. If using whole garlic, cut cloves in half lengthwise. No oil allowed.*

## 1274 Sweepstakes, pickles

*(classes 1262-1273)*

**Fermented Products**

## 1275 Cucumber, pickles

*Exhibited in two standard QUART colorless home canning jars and labeled. No oil allowed.*

## 1276 Vinegars, made from scratch

*Bottle weight must not exceed 24 oz. Label flavor variety.*

## 1277 Kimchi

*Exhibited in two standard PINT colorless home canning jars and labeled. Fermentation of cabbage and salt, including red pepper powder, garlic, ginger, onion and other ingredients. Must follow proper USDA and fermentation guidelines. No oil allowed.*

## 1278 Sauerkraut, raw or hot packed

*Exhibited in two standard PINT colorless home canning jars and labeled. Must label raw or hot packed. No oil allowed.*

**Infused Vinegars**

- 1279 Non-herb infused commercial vinegar, filtered, 3 varieties (1 bottle of each variety, label variety)  
*Display only. Using fruit, vegetables or spices to infuse vinegar. Bottle weight must not exceed 24 oz. Label flavor variety.*
- 1280 Herb infused commercial vinegar, filtered, 3 varieties (1 bottle of each variety, label variety)  
*Display only. Using herbs to infuse vinegar. Bottle weight must not exceed 24 oz. Label flavor variety. If using whole garlic, cut cloves in half length wise.*

**Tomatoes**

- 1281 Tomatoes - whole  
*Exhibited in two standard PINT colorless home canning jars and labeled. Can be safely preserved in boiling water baths using current time tables.*
- 1282 Tomato mixture - Minnesota Style  
*Exhibited in two standard PINT colorless home canning jars and labeled. Can be safely preserved in boiling water baths using current time tables. Reference this website for "Minnesota Style" <https://extension.umn.edu/preserving-and-preparing/canning-minnesota-tomato-mixture>.*
- 1283 Tomato juice  
*Exhibited in two standard PINT colorless home canning jars and labeled. Can be safely preserved in boiling water baths using current time tables.*

**Dried Items**

- 1284 Dried fruit  
*One (1) variety; label variety. Exhibited in one standard PINT or HALF-PINT colorless home canning jars with self-sealing lids and bands. Does not need to be sealed.*
- 1285 Dried vegetables  
*One (1) variety; label variety. Exhibited in one standard PINT or HALF-PINT colorless home canning jars with self-sealing lids and bands. Does not need to be sealed.*
- 1286 Dried herbs  
*One (1) variety; label variety. Exhibited in one standard PINT or HALF-PINT colorless home canning jars with self-sealing lids and bands. Does not need to be sealed.*
- 1287 Jerky (label type)  
*Exhibit no more than four (4) pieces or slices in each jar. Exhibited in TWO (2) standard PINT or HALF-PINT colorless home canning jars with self-sealing lids and bands. Does not need to be sealed.*

**Maple Syrup**

- 1288 Golden maple syrup/delicate flavor  
*Maple Syrup must be exhibited in TWO (2) 8 oz. flats (glass container with handle), any other container will be disqualified. Syrup entered in the contest must be produced and processed in Minnesota. No additives, coloring agents or preservatives of any type or amount can be added to the syrup. All syrup will be opened for judging and a small amount used for judging purposes. No brand/business/organization labels of any kind will be permitted.*
- 1289 Amber maple syrup/rich flavor  
*Maple Syrup must be exhibited in TWO (2) 8 oz. flats (glass container with handle), any other container will be disqualified. Syrup entered in the contest must be produced and processed in Minnesota. No additives, coloring agents or preservatives of any type or amount can be added to the syrup. All syrup will be opened for judging and a small amount used for judging purposes. No brand/business/organization labels of any kind will be permitted.*
- 1290 Dark maple syrup/robust flavor  
*Maple Syrup must be exhibited in TWO (2) 8 oz. flats (glass container with handle), any other container will be disqualified. Syrup entered in the contest must be produced and processed in Minnesota. No additives, coloring agents or preservatives of any type or amount can be added to the syrup. All syrup will be opened for judging and a small amount used for judging purposes. No brand/business/organization labels of any kind will be permitted.*
- 1291 Very dark maple syrup/strong flavor  
*Maple Syrup must be exhibited in TWO (2) 8 oz. flats (glass container with handle), any other container will be disqualified. Syrup entered in the contest must be produced and processed in Minnesota. No additives, coloring agents or preservatives of any type or amount can be added to the syrup. All syrup will be opened for judging and a small amount used for judging purposes. No brand/business/organization labels of any kind will be permitted.*
- 1292 Sweepstakes, maple syrup  
*(classes 1288-1291)*
- SP9700 Minnesota Maple Syrup Producers Association Award  
*Will award a plaque to the winner of the overall best maple syrup, judge's choice (classes 1288-1291 combined).*