

CANNING

Superintendent: Jeanie Scott

Registration Deadline: Tuesday, September 15, 2026 at 11:59 PM

**Mailed entry forms must be postmarked by September 1st, 2026*

Entry Take-In:

- ☐ Enter through Gate 12.
- ☐ Saturday, October 10th, 2026 from 8 AM-6 PM - Education Building
- ☐ Sunday, October 11th, 2026 from 8 AM-6 PM - Education Building

**Mailed exhibits must be received by Monday, October 5th, 2026*

Judging:

- ☐ Monday, October 12th, 2026 at 9 AM
- ☐ Tuesday, October 13th, 2026 at 9 AM

Entry Pick-Up:

- ☐ Monday, October 26th, 2026 from 8 AM-6 PM - Education Building
 - ☐ The fair is not responsible for entries left after 6 PM, and will be discarded.

**Claim ticket from entry tags are required to claim your entries.*

CANNING RULES & REGULATIONS

- ☐ The General Rules and Regulations of the Fair will govern this department, except in cases of conflict, where the following Rules and Regulations will prevail. Please read all rules & regulations carefully before submitting your entries.
- ☐ Submit questions to: NCSFCompetitions@ncagr.gov
- ☐ Pre-registration is required, either [online](#) or by mail. Make your entries early.
- ☐ Open to residents of North Carolina only.
- ☐ Exhibitors are allowed one entry per class.
 - ☐ Only one individual per household may make an entry under a Class number.
 - ☐ The same product may not be shared for entry by more than one individual.
- ☐ For ALL entries, the following information must be provided at the time of registration:
 - ☐ Processing Method
 - ☐ Processing Time
 - ☐ List of Ingredients
- ☐ All entries must have been prepared by the exhibitor since the 2025 NC State Fair. Anything that has been entered in a previous NC State Fair will be disqualified.
- ☐ Commercially produced entries are not allowed.
- ☐ Except where noted, all entries must be made from scratch. No mock products will be accepted as entries.

CANNING

- ❑ Exhibits will be disqualified when not in clear undecorated standard canning jars of the specified size. Please include the ring with two-piece lid jars. Incorrect sized jars and jars with spring loaded lids will be disqualified. See individual class for size of jar.
- ❑ Lids and rings must be rust-free.
- ❑ All Canning entries must be processed according to recognized safe methods found in the current editions of the [USDA Complete Guide to Home Canning](#), the Ball Blue Book, or So Easy to Preserve (Cooperative Extension: The University of Georgia).
- ❑ Entry tags should be attached to the canning jar using thin rubber bands. Do not use string or tape. The rubber band should touch the jar under the ring.
- ❑ Labels are required in Divisions 103-106 classes only. Labels for dried fruits, vegetables, and herbs should only indicate contents and drying method. No names on labels. Labels should be placed on the side of the jar.
- ❑ Once entries have been accepted, judged, and displayed, the display cabinets will be locked and will not be opened for any reason during hours of fair operation. Any corrections or repairs to the entries will be done before or after Fair hours. This is for the protection of your entries.
- ❑ Judges may make remarks and attach to the entry tag.



CANNING

CANNED FRUITS & VEGETABLES

PREMIUMS

1st - \$10 2nd - \$7 3rd - \$5

CANNED FRUITS & VEGETABLES JUDGING CRITERIA

	POINTS
Appearance <i>Uniform, well-ripened products; no defective or over-ripe fruits or vegetables. Only young fruits and vegetables should be canned.</i>	40
Color <i>That of natural fruit or vegetable.</i>	20
Liquid <i>Appropriate for product and method of processing.</i>	10
Appropriate Size <i>Uniformity of shape and size appropriate for product.</i>	10
Pack and Fill <i>Arrangement of fruit with reference to symmetry of jar and best use of space within the jar; attractiveness of pack should be considered but not time-wasting fancy packs.</i>	10
Jar Fill <i>Containers should be filled to ¼" of top.</i>	10
TOTAL POINTS POSSIBLE:	100

*To ensure safety, pH will be tested in acidified foods prior to tasting.

**Safe Method Source: [USDA Complete Guide to Home Canning](#), the Ball Blue Book, or So Easy to Preserve (Cooperative Extension: The University of Georgia).

DIVISION 101: CANNED FRUIT *Pint or Quart Jars Only*

CLASS

- | | |
|--|---|
| 01 - Apples <i>Sliced, halved quartered</i> | 07 - Peaches <i>Whole, sliced, quarters, halves</i> |
| 02 - Applesauce | 08 - Pears <i>Halves, slices</i> |
| 03 - Blackberries, Dewberries | 09 - Plums |
| 04 - Blueberries, Huckleberries | 10 - Raspberries |
| 05 - Cherries <i>Whole, pitted, unpitted</i> | 11 - Other Single Fruit, Not Listed <i>Specify</i> |
| 06 - Figs | 12 - Mixed Fruit <i>Specify</i> |

DIVISION 102: CANNED VEGETABLES *Pint or Quart Jars Only*

CLASS

- | | |
|--|---|
| 01 - Asparagus | 15 - Hot Peppers <i>Water packed, must pressure process</i> |
| 02 - Butter or Lima Beans | 16 - Irish Style Potatoes <i>Peeled Sm. whole, or cubed</i> |
| 03 - Beans <i>Cooked dried beans: Kidney, navy, pinto, etc</i> | 17 - Sweetpotatoes <i>Cubes only, no puree</i> |
| 04 - Green Beans <i>Green, snap, and wax</i> | 18 - Pumpkin or Winter Squash <i>Cubes only, no puree</i> |
| 05 - Beets | 19 - Bean Soup <i>No meat</i> |
| 06 - Carrots <i>Whole or Cut</i> | 20 - Vegetable Soup <i>Single veg. or mixture, no meat</i> |
| 07 - Cream Style Corn | 21 - Spaghetti Sauce <i>No meat, must pressure process</i> |
| 08 - Whole Kernel Corn | 22 - Spaghetti Sauce <i>With meat, must be pressure process</i> |
| 09 - Greens <i>Turnips, spinach, mustard, etc.</i> | 23 - Tomatoes, Whole <i>Water packed</i> |
| 10 - Mixed Vegetables <i>No meat</i> | 24 - Tomatoes, Cut <i>Halved or quartered, water packed</i> |
| 11 - Okra | 25 - Tomato Sauce, Plain <i>No other vegetables, no meat</i> |
| 12 - Field Peas <i>Blackeye, crowder, etc.</i> | 26 - Other Single Vegetable, Not Listed <i>Specify</i> |
| 13 - English Green Peas | 27 - Tomato Ketchup |
| 14 - Sweet Peppers <i>Water packed, must pressure process</i> | |

CANNING

DRIED FOODS

PREMIUMS

1st - \$10 2nd - \$7 3rd - \$5

- ☐ Fruits, vegetables, herbs, and meats may be dried by any method. They should be placed in jars with tight fitting lids.
- ☐ Labels identifying contents and drying method must be placed on the side of the jar.
- ☐ Divisions 103-105 include dehydrated foods. Dehydration method involves removing water content from foods using heat and airflow.
- ☐ Division 106 includes any freeze-dried foods. Freeze-Drying method involves removing water content from foods by freezing them and using a moisture-vaporizing vacuum.

DRIED FOODS JUDGING CRITERIA

POINTS

Texture *Dehydrated Foods: Pliable, tough, leathery (fruits or meats); or brittle (vegetables/herbs)*
Freeze-Dried Foods: Crisp, brittle, and lightweight.

35

Appearance *Characteristic of product, free from defects, and no excessive discoloration.*

25

Size/Shape *Uniform in size and shape. No ragged edges.*

25

Container *Free of visible moisture, appropriate size for amount of food, and properly labeled.*

15

TOTAL POINTS POSSIBLE: 100

No Name On Jar--Exhibitor Number Only

DIVISION 103: DEHYDRATED FRUIT *Half Pint or Pint Jars Only*

CLASS

- | | |
|------------------------------------|--|
| 01 - Apples <i>Rings or sliced</i> | 08 - Peaches |
| 02 - Bananas <i>Slices</i> | 09 - Pears |
| 03 - Blueberries | 10 - Plums |
| 04 - Cherries | 11 - Strawberries |
| 05 - Citrus Peel | 12 - Other Single Fruit, Not Listed <i>Specify</i> |
| 06 - Figs | 13 - Fruit Mixture <i>Specify</i> |
| 07 - Grapes | 14 - Fruit Leather |



DIVISION 104: DEHYDRATED VEGETABLES *Half Pint or Pint Jars Only*

CLASS

- | | |
|---|--|
| 01 - Green or Wax Beans | 08 - Green or Field Peas |
| 02 - Dried Beans <i>Pinto, navy, kidney, etc.</i> | 09 - Peppers |
| 03 - Carrots | 10 - Irish-Type Potatoes |
| 04 - Corn | 11 - Tomatoes |
| 05 - Mushrooms | 12 - Summer Squash |
| 06 - Okra | 13 - Other Single Vegetable, Not listed <i>Specify</i> |
| 07 - Onions | 14 - Vegetable Mixture |

CANNING

DIVISION 105: DEHYDRATED HERBS & MEATS *Half Pint or Pint Jars Only*

CLASS

- | | |
|----------------|---|
| 01 - Dill Weed | 06 - Basil |
| 02 - Dill Seed | 07 - Mint |
| 03 - Sage | 08 - Other Single Herb, Not Listed <i>Specify</i> |
| 04 - Thyme | 09 - Herb Mixture <i>Specify</i> |
| 05 - Parsley | 10 - Meat Jerky <i>Specify</i> |

DIVISION 106: FREEZE-DRIED FOODS *Half Pint or Pint Jars Only*

CLASS

- | | |
|-----------------------------------|-------------------------------|
| 01 - Any Fruit <i>Specify</i> | 03 - Any Herbs <i>Specify</i> |
| 02 - Any Vegetable <i>Specify</i> | 04 - Any Jerky <i>Specify</i> |

PRESERVES, JAMS, JELLIES, & JUICES

PREMIUMS

1st - \$10 2nd - \$7 3rd - \$5

*These products should be filled to ¼" of top of standard canning jars and must be processed in a boiling water bath for airtight seal (no paraffin). Any artificial flavoring are **not allowed**.*

DIVISION 107: PRESERVES *Half Pint or Pint Jars Only*

No Name On Jar--Exhibitor Number Only

Preserves contain whole fruits or fruit pieces that retain their shape and are clear, shiny, tender and plump. The fruits are suspended in a clear syrup that is the consistency of honey or soft jelly.

PRESERVES JUDGING CRITERIA

	POINTS
Flavor <i>Natural fruit flavor, not overpowered with too much sugar.</i>	30
Clarity and Color <i>Fruit should be translucent and not too dark; liquid should be clear.</i>	25
Shape <i>Small fruits should be whole and have an original shape as possible; larger fruits should maintain sliced shape.</i>	10
Texture <i>Tender, but firm and plump.</i>	10
Consistency <i>Juice should be of honey consistency or slightly jellied.</i>	10
Proportion of Syrup to Fruit <i>Two-thirds fruit and one-third syrup.</i>	10
Pack and Fill <i>Arrangement of fruit with reference to symmetry of jar; filled to ¼" of top, water bath processed.</i>	5

TOTAL POINTS POSSIBLE: 100

CLASS

- | | |
|-----------------------|---|
| 01 - Cherry Preserves | 06 - Strawberry Preserves <i>No mock strawberry</i> |
| 02 - Fig Preserves | 07 - Other Single Fruit Preserves, Not Listed <i>No mock preserves. Specify</i> |
| 03 - Peach Preserves | 08 - Mixed Fruit Preserves <i>Specify</i> |
| 04 - Pear Preserves | 09 - Watermelon Rind Preserves |
| 05 - Plum Preserves | |

CANNING

DIVISION 108: JAMS, CONSERVES, MARMALADES, & BUTTERS *Half Pint or Pint Jars Only*

No Name On Jar--Exhibitor Number Only

- ☐ Jams are made from crushed fruits cooked to a smooth consistency that will mound up on a spoon but not jelly firm.
- ☐ Conserves are fruit mixtures of jam consistency often containing citrus. A true conserve contains nuts and raisins.
- ☐ Marmalades contain small pieces of fruit or citrus peel evenly suspended in a transparent soft jelly.
- ☐ Butters are pureed fruit cooked to a smooth consistency.

JAMS, CONSERVES, MARMALADES, & BUTTERS JUDGING CRITERIA

	POINTS
Flavor <i>Natural fruit flavor, not overpowered with added ingredients or spices.</i>	35
Consistency and Texture <i>Tender, smooth texture and will mound in spoon; not tough, sticky, or gummy; spreads easily.</i>	30
Clarity and Color <i>Shiny fruit color; marmalades clear with suspended citrus.</i>	20
Jar Fill / Process <i>Filled jars to ¼" of top of standard canning jars and water bath processed.</i>	15
TOTAL POINTS POSSIBLE:	100

CLASS

- | | |
|--|---|
| 01 - Blackberry, Dewberry Jam | 14 - Blueberry Conserve |
| 02 - Blueberry, Huckleberry Jam | 15 - Cherry Conserve |
| 03 - Cherry Jam | 16 - Peach Conserve |
| 04 - Fig Jam | 17 - Pear Conserve |
| 05 - Grape Jam | 18 - Plum Conserve |
| 06 - Peach Jam | 19 - Other Conserve, Not Listed <i>Specify</i> |
| 07 - Pear Jam | 20 - Citrus Fruit Marmalade |
| 08 - Pepper Jam | 21 - Peach Marmalade |
| 09 - Plum Jam | 22 - Pear Marmalade |
| 10 - Raspberry Jam | 23 - Other Marmalade, Not Listed <i>Specify</i> |
| 11 - Strawberry Jam <i>No mock strawberry</i> | 24 - Apple Butter |
| 12 - Mixed Fruit Jam <i>Specify</i> | 25 - Peach Butter |
| 13 - Other Single Fruit Jam, Not Listed <i>Specify</i> | |



CANNING

DIVISION 109: JELLY *Half Pint or Pint Jars Only*

No Name On Jar. Exhibitor Number Only

All juices for jellies must be home prepared. No commercial juice may be used, unless otherwise specified. Commercial or added pectin is allowed if the recipe dictates its use.

PRESERVES JUDGING CRITERIA

	POINTS
Consistency <i>Tender; breaks with distinct cleavage, angles hold shape; should not be syrupy, sticky, or tough.</i>	35
Flavor <i>Natural fruit flavor, not overpowered with too much sugar.</i>	30
Clarity <i>Transparent and sparkling.</i>	10
Color <i>Pronounced, yet natural color.</i>	10
Crystals <i>Lack of crystals; no sign of crystallization.</i>	10
Jar Fill / Process <i>Fill jars to ¼" of top of standard canning jars and process in boiling water bath.</i>	5

TOTAL POINTS POSSIBLE: 100

CLASS

- | | |
|---|---|
| 01 - Apple Jelly | 09 - Mint Jelly <i>Can have commercial juice base</i> |
| 02 - Blackberry or Dewberry Jelly | 10 - Peach Jelly |
| 03 - Blueberry or Huckleberry Jelly | 11 - Pepper Jelly <i>Can have commercial juice base</i> |
| 04 - Corn Cob Jelly | 12 - Plum Jelly |
| 05 - Crabapple Jelly | 13 - Raspberry Jelly |
| 06 - Concord Grape Jelly | 14 - Strawberry Jelly |
| 07 - Muscadine Grape Jelly <i>Or Scuppernong</i> | 15 - Other Single Fruit Jelly, Not Listed <i>Specify</i> |
| 08 - Herb Jelly <i>Can have commercial juice base</i> | 16 - Mixed Fruit Jelly <i>Must be fruit, no vegetables. Specify</i> |

DIVISION 110: JUICES & SYRUPS *Half Pint or Pint Jars Only*

No Name On Jar--Exhibitor Number Only

JUICES & SYRUPS JUDGING CRITERIA

	POINTS
Flavor <i>Typical ripe tomato or fruit flavor; no objectionable "off" flavor.</i>	45
Color <i>Typical color of well-ripened tomatoes or fruit.</i>	20
Stability <i>Little or no tendency to separate after standing a few minutes.</i>	15
Absence of Defects <i>No particles of fiber, skin, or seed.</i>	15
Container <i>Juices in standard canning jars that have been water bath processed and have airtight seals and two part lids.</i>	5

TOTAL POINTS POSSIBLE: 100

CLASS

- 01 - Any Fruit Juice *Specify*
- 02 - Any Fruit Syrup *Specify*

CANNING

PICKLES, RELISHES, CHUTNEYS, & SAUCES

PREMIUMS

1st - \$10 2nd - \$7 3rd - \$5

PICKLES, RELISHES, CHUTNEYS, & SAUCES JUDGING CRITERIA

	POINTS
Texture <i>Firm, not tough, not soft.</i>	30
Flavor <i>Natural flavor, not over-spiced.</i>	30
Color <i>As near natural color as possible (unless specified).</i>	15
Size & Shape <i>Uniform size and shape.</i>	10
Proportion of Pickle to Fruit <i>Jars filled with pickles; liquid to cover and fill spaces.</i>	10
Jar Fill / Process <i>Standard canning jars should be filled to ½" of top and processed in boiling water bath.</i>	5

TOTAL POINTS POSSIBLE: 100

DIVISION 111: PICKLES *Half Pint, Pint or Quart Jars Only*

No Name On Jar--Exhibitor Number Only

Pickles that have been brined in salt and left to ferment for at least 6 days would qualify as "fermented".

CLASS

- | | |
|---|---|
| 01 - Pickled Artichokes | 15 - Pickled Hot Peppers, Small, Whole |
| 02 - Pickled Asparagus | 16 - Pickled Hot Peppers, Sliced |
| 03 - Pickled Apple Rings <i>No mock apple</i> | 17 - Pickled Sweet Peppers, Whole or Sliced |
| 04 - Pickled Sliced Cinnamon Cucumber Rings | 18 - Pickled Okra |
| 05 - Bread & Butter Pickles | 19 - Pickled Onion, Small, Whole |
| 06 - Pickled Beets | 20 - Pickled Mixed Vegetables <i>Specify</i> |
| 07 - Brined/Fermented Cucumber Pickles - Dill | 21 - Pickled Peaches |
| 08 - Brined/Fermented Cucumber Pickles - Sour | 22 - Pickled Pears |
| 09 - Brined/Fermented Cucumber Pickles - Sweet | 23 - Sauerkraut |
| 10 - Quick/Fresh Packed Cucumber Pickles - Dill | 24 - Pickled Green Tomatoes |
| 11 - Quick/Fresh Packed Cucumber Pickles - Sour | 25 - Watermelon Rind Pickles |
| 12 - Quick/Fresh Packed Cucumber Pickles -Sweet | 26 - Other Fruit Pickles, Not Listed <i>Specify</i> |
| 13 - Pickled Figs | 27 - Other Vegetable Pickles, Not Listed <i>Specify</i> |
| 14 - Pickled Green Beans | |

DIVISION 112: RELISHES & CHUTNEYS *Half Pint, Pint or Quart Jars Only*

No Name On Jar--Exhibitor Number Only

To ensure safety, pH will be tested in acidified foods prior to tasting.

CLASS

- | | |
|--|--|
| 01 - Artichoke Relish | 07 - Sour Cucumber Relish |
| 02 - Beet Relish | 08 - Sweet Cucumber Relish |
| 03 - Chow-Chow or Green Tomato Relish
<i>Tomatoes, pepper, onion, cabbage, etc.</i> | 09 - Onion Relish |
| 04 - Cabbage Relish | 10 - Other Mixed Vegetable Relish, Not Listed <i>Specify</i> |
| 05 - Red Tomato Relish | 11 - Fruit Relish |
| 06 - Corn Relish | 12 - Fruit Chutney |
| | 13 - Vegetable Chutney |

CANNING

DIVISION 113: SALSAS & SAUCES *Half Pint, Pint or Quart Jars Only*

No Name On Jar--Exhibitor Number Only

CLASS

- | | |
|---------------------|--|
| 01 - Green Salsa | 04 - Hot Chili Sauce |
| 02 - Red Salsa | 05 - Taco Sauce |
| 03 - Barbecue Sauce | 06 - Any Other Meatless Spicy Sauce <i>Specify</i> |

YOUTH PRESERVED FOODS

Youth Preserved Foods classes are open to youth ages 9-17.

PREMIUMS

1st - \$10 2nd - \$7 3rd - \$5

DIVISION 114: YOUTH CANNED FRUITS & VEGETABLES *Pint or Quart Jars Only*

No Name On Jar--Exhibitor Number Only

CLASS

- | | |
|--|--|
| 01 - Apples | 09 - Tomatoes <i>Whole or Quartered. Water packed</i> |
| 02 - Applesauce | 10 - Tomato Juice |
| 03 - Blackberries, Dewberries, Blueberries | 11 - Green, Snap, or Wax Beans |
| 04 - Whole Cherries <i>Pitted or un-pitted</i> | 12 - Cooked Dried Beans <i>Kidney, Pinto, Navy, etc.</i> |
| 05 - Peaches <i>Whole or slices</i> | 13 - Sweet Peppers <i>Not pickled</i> |
| 06 - Pears <i>Halves or slices</i> | 14 - Hot Peppers <i>Not pickled</i> |
| 07 - Other Fruit, Not Listed <i>Specify</i> | 15 - Other Vegetable, Not Listed <i>Specify</i> |
| 08 - Fruit Juice | |

DIVISION 115: YOUTH DRIED FOODS *Half Pint or Pint Jars Only*

No Name On Jar--Exhibitor Number Only

CLASS

- | | |
|---|---|
| 01 - Dried Apples, Rings, or Slices | 04 - Dried Culinary Herb or Herb Mixture <i>Specify</i> |
| 02 - Dried Beans <i>Kidney, Pinto, Navy, etc.</i> | 05 - Dried Tomatoes |
| 03 - Dried Peppers | |

DIVISION 116: YOUTH JELLIES, JAMS, & BUTTERS *Half Pint or Pint Jars Only*

No Name On Jar--Exhibitor Number Only

CLASS

- | | |
|---|--|
| 01 - Apple Jelly <i>Homemade Juice</i> | 08 - Peach Jam |
| 02 - Grape Jelly <i>Homemade Juice</i> | 09 - Blueberry Jam |
| 03 - Pepper Jelly or Jam | 10 - Blackberry Jam |
| 04 - Other Jelly, Not Listed <i>Specify</i> | 11 - Strawberry Jam |
| 05 - Pear Preserves | 12 - Other Jam, Not Listed <i>Specify</i> |
| 06 - Strawberry Preserves | 13 - Apple Butter |
| 07 - Other Preserves, Not Listed <i>Specify</i> | 14 - Other Fruit Butter, Not Listed <i>Specify</i> |

CANNING

DIVISION 117: YOUTH PICKLES & RELISHES *Half Pint, Pint, or Quart Jars Only*

No Name On Jar--Exhibitor Number Only

CLASS

- | | |
|---|------------------------|
| 01 - Bread & Butter Pickles | 05 - Relish, All Types |
| 02 - Sweet Cucumber Pickles | 06 - Pickled Peaches |
| 03 - Sour Cucumber Pickles | 07 - Salsa |
| 04 - Other Vegetable Pickles <i>Specify</i> | |

CANNING SPECIAL AWARDS

AWARDS

- ☐ Best of Show - Canned Fruit *Division 101*
- ☐ Best of Show - Canned Vegetable *Divisions 102*
- ☐ Best of Show - Dried Foods *Divisions 103-106*
- ☐ Best of Show - Preserves, Jams, & Jellies *Divisions 107-109*
- ☐ Best of Show - Pickles *Divisions 111*
- ☐ Best of Show - Youth Preserved Foods *Divisions 114-117*

PREMIUMS

- \$25
- \$25
- \$25
- \$25
- \$25
- \$25