

CAN

PICKLES JAMS JELLIES SAUCES SAGE THYME PARSLEY
BASIL MINT HERB MIXTURE DRIED JERKY APPLESauce
BLACKBERRIES BLUEBERRIES FIGS PEACHES PLUMS TOMATO KETCHUP
BUTTER BEANS GREEN BEANS BEETS TURNIP GREENS SWEET PEPPERS

- Exhibit Manager - Jeanie Scott
- Submit questions to: ncsfCompetitions@ncagr.gov
- Pre-registration is required
- Registration deadline is Monday, September 15, 2025
- Competition is open to residents of North Carolina only
- 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.
- The State of North Carolina will require submission of a NC Substitute W-9 prior to making any payment of \$600 or greater or any payment that results in a total of \$600 or more during one calendar year from the North Carolina Department of Agriculture and Consumer Services to any individual or entity. All exhibitors are strongly encouraged to complete and upload the NC Substitute W-9 form to prevent any delay in receiving premium prize money.
- Deliver exhibits to the Education Building
 - Saturday, October 11 8 am - 6 pm
 - Sunday, October 12 8 am - 6 pm
- Exhibits released from other fairs will be accepted with prior permission from Entry Department, call 919 839 4513 for details
- Exhibits will be released Monday, October 27, 8 am - 6 pm.
The fair is not responsible for entries left after 6 pm, and will be discarded
- All entries must have been prepared by the exhibitor since the 2024 NC State Fair. Anything that has been entered in a previous NC State Fair will be disqualified.
- Commercially produced entries are not allowed
- Each exhibitor may only enter once per Class
- Only one individual in a household may make an entry under a Class number.
- The same product may not be shared for entry by more than one individual.
- Except where noted, all entries must be made from scratch. No mock products will be accepted as entries.
- 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. See individual class for size of jar.



Canning

- All Canning entries must be processed according to recognized safe methods found in the current editions of the USDA Complete Guide to Home Canning or the Ball Blue Book. Here's a link for an online book: https://nchfp.uga.edu/publications/publications_usda.html All entries must be accompanied by a note explaining processing method and processing time and indicate the source of the processing method, eg. USDA Guide to Home Canning, Ball Blue Book, or So Easy to Preserve (Cooperative Extension: The University of Georgia).
- Labels are required in divisions 103, 104, and 105 classes only. Labels for dried fruits, vegetables and herbs should only indicate contents and drying method. No names on labels.
- Once your entry has 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.
- Point system listed is used to aid judges in selecting winners, but is not the sole factor in the awarding of ribbons and placements. A Best of Show ribbon may be given to the best entries in each category, if appropriate. Judges may make remarks and attach to the entry tag.

Canned Fruit; Canned Vegetables; Dried Fruit, Vegetables, and Herbs Point System:

Color 20 points; Liquid 10 points if applicable; Appearance 40 points; Appropriate size 10 points; Pack 10 points; Jar fill 10 points

Preserves Point System:

Shape 10 points; Clearness/Color 25 points; Flavor 30 points; Texture 10 points; Pack/Fill 5 points

Jams, Conserves, Marmalades Butters Point System:

Consistency 10 points; Proportion of Syrup to Fruit 10 points; Smoothness 20 points; Flavor 35 points; Consistency/Texture 30 points; Color/Clearness 10 points; Jar Fill/Process 5 points

Jelly Point System:

Color 10 points; Clearness 10 points; Crystals 10 points; Flavor 30 points; Consistency 35 points; Jar Fill Process 5 points

Pickles, Relishes, Chutneys, Sauces Point System:

Size/Shape 10 points; Flavor 30 points; Texture 30 points; Color 15 points; Proportion of Pickle to Liquid 10 points; Jar Fill /Process 5 points

- Exhibits will be disqualified if not in standard canning jars of the specified size. You must use two-piece lids and include the ring with the jar." See individual class for size of jar. Incorrect sized jars and jars with spring loaded lids will be disqualified.
- 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.



DIVISION 100 - CAN SPECIAL AWARDS

Class 01 – CANNED FRUIT BEST OF SHOW (DIV 101)	\$25
Class 02 – CANNED VEGETABLE BEST OF SHOW (DIV 102)	\$25
Class 03 – DRIED FRUIT & VEG BEST OF SHOW (DIV 103, 104)	\$25
Class 04 – PRESERVES, JAMS & JELLIES BEST OF SHOW (DIV 106, 107, 108)	\$25
Class 05 – PICKLES BEST OF SHOW (DIV 110)	\$25
Class 06 – YOUTH CANNING BEST OF SHOW (DIV 113, 114, 115, 116)	\$25

CANNED FRUITS & VEGETABLES

1st - \$10 2nd - \$7 3rd - \$5 Best of Show \$25

CRITERIA FOR JUDGING:

- | | |
|--|-----------|
| I. Color | 20 points |
| • that of natural fruit or vegetable. | |
| II. Liquid | 10 points |
| • appropriate for product and method of processing. | |
| III. Appearance | 40 points |
| • Uniformly well-ripened products; no defective or over-ripe fruits or vegetables.
Only young fruits and vegetables should be canned. | |
| IV. Appropriate size | 10 points |
| • Uniformity of shape and size appropriate for product | |
| V. Pack | 10 points |
| • Arrangement with reference to symmetry and best use of space within the jar.
Attractiveness of pack should be considered but not time-wasting fancy packs. | |
| VI. Jar fill | 10 points |
| • Containers should be filled to level specified by standard recommendations.
* To ensure safety, pH will be tested in acidified foods prior to tasting.
** Safe Method Source: USDA Guide to Home Canning, Ball Blue Book,
or So Easy to Preserve (Cooperative Extension: The Univ. of Georgia)
https://nchfp.uga.edu/publications/publications_usda.html | |

DIVISION 101: CANNED FRUIT, Pint or Quart Jars Only

Class

- | | |
|--|--|
| 01 - APPLES (sliced, halved quartered) | 07 - PEACHES (whole, sliced, quarters, halves) |
| 02 - APPLESAUSE | 08 - PEARS (halves, slices) |
| 03 - BLACKBERRIES, DEWBERRIES | 09 - PLUMS |
| 04 - BLUEBERRIES, HUCKLEBERRIES | 10 - RASPBERRIES |
| 05 - CHERRIES, (whole, pitted, unpitted) | 11 - OTHER SINGLE FRUITS, (Not Listed) |
| 06 - FIGS | 12 - MIXED FRUIT |

DIVISION 102: CANNED VETETABLES, Pint or Quart Jars Only

Class

- | | |
|---|---|
| 01 - Asparagus | 15 - Hot Peppers (Water Packed, must pressure process) |
| 02 - Butter Beans, Lima Beans | 16 - Irish Style Potatoes (Peeled Sm. whole or cubed) |
| 03 - Beans(Cooked dried beans,Kidney, Navy, Pinto, etc) | 17 - Sweet Potatoes (cubes only - no puree) |
| 04 - Green Beans (Green, Snap and Wax) | 18 - Pumpkin or Winter Squash (Cubes only, no puree) |
| 05 - Beets | 19 - Bean Soup (No meat) |
| 06 - Carrots (Whole or Cut) | 20 - Vegetable Soup (Single veg.or mixture, no meat) |
| 07 - Cream Style Corn | 21 - Spaghetti Sauce (no meat, must pressure process) |
| 08 - Whole Kernel Corn | 22 - Spaghetti Sauce (with Meat must be pressure process) |
| 09 - Greens (turnips, spinach, mustard, etc.) | 23 - Tomatoes, Whole (water packed) |
| 10 - Mixed Vegetables (No meat) | 24 - Tomatoes, Cut (Halved or quarterd, water packed) |
| 11 - Okra | 25 - Tomatoe Sauce, Plain (no other vegetables, no meat) |
| 12 - Field Peas (Blackeye, crowder, etc) | 26 - Other Single Vegetables (not listed above) |
| 13 - English Green Peas | 27 - Tomato Ketchup |
| 14 - Sweet Peppers (Water Packed) | |



DRIED FRUIT, VEGETABLES, HERBS

1st - \$10 2nd - \$7 3rd - \$5 Best of Show \$25

Fruits, vegetables and herbs may be dried by any method.

They should be placed in jars with tight fitting lids.

Label contents and give method used for drying.

No Name On Jar Exhibitor Number Only

DIVISION 103: DRIED FRUIT, Half Pint or Pint Jars Only

Class

- | | |
|-------------------------------|--|
| 01 - APPLES (Rings or sliced) | 08 - PEACHES |
| 02 - BANNAS (Slices) | 09 - PEARS |
| 03 - BLUEBERIES | 10 - PLUMS |
| 04 - CHERRIES | 11 - STRAWBERRIES |
| 05 - CITRUS PEEL | 12 - OTHER SINGLE FRUITS, (Not Listed) |
| 06 - FIGS | 13 - FRUIT MIXTURE |
| 07 - GRAPES | |

DIVISION 104: DRIED VEGETABLES, Half Pint or Pint Jars Only

Class

- | | |
|---|-----------------------------|
| 01 - GREEN OR WAX BEANS | 08 - GREEN OR FIELD PEAS |
| 02 - DRIED BEANS (pinto, navy, kidney, etc) | 09 - PEPPERS |
| 03 - CARROTS | 10 - IRISH TYPE POTATOES |
| 04 - CORN | 11 - TOMATOES |
| 05 - MUSHROOMS | 12 - SUMMER SQUASH |
| 06 - OKRA | 13 - OTHER SINGLE VEGETABLE |
| 07 - ONIONS | 14 - VEGETABLE MIXTURES |

DIVISION 105: DRIED HERBS, Half Pint or Pint Jars Only

Class

- | | |
|----------------|------------------------|
| 01 - DILL WEED | 06 - BASIL |
| 02 - DILL SEED | 07 - MINT |
| 03 - SAGE | 08 - OTHER SINGLE HERB |
| 04 - THYME | 09 - HERB MIXTURE |
| 05 - PARSLEY | 10 - DRIED JERKY |



PRESERVES JAMS & JELLIES

Half Pint or Pint Jars

PREMIUMS: 1st: \$10 2nd: \$7 3rd: \$5 Best of Show: \$25

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. 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. These products should be filled to 1/4" of top of standard canning jars and must be processed in a boiling water bath for airtight seal (no paraffin). These products should be filled to within 1/4 inch of top of standard canning jars and must be processed in a boiling water bath for airtight seal (no paraffin). 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.

CRITERIA FOR JUDGING (See Rules)

- I. Shape10 points
 - small fruit should be whole and have original shape as nearly as possible;
 - larger fruits should maintain sliced shape
- II. Clearness and Color25 points
 - fruit should be translucent and not too dark; liquid should be clear.
- III. Flavor30 points
 - natural fruit flavor, not overpowered with too much sugar
- IV. Texture10 points
 - tender, but firm and plump
- V. Pack and Fill5 points
 - arrangement of fruit with reference to symmetry of jar; filled to 1/4" of top, water bath processed
- VI. Consistency10 points
 - juice should be of honey consistency or slightly jellied
- VII. Proportion of Syrup to Fruit10 points
 - two-thirds fruit and one-third syrup

DIVISION 106: PRESERVES, Half Pint or Pint Jars Only

Class

- 01 - CHERRY
- 02 - FIG
- 03 - PEACH
- 04 - PEAR
- 05 - PLUM

- 06 - STRAWBERRY (No Mock Strawberry)
- 07 - OTHER FRUIT (Single Fruit. No Mock Preserves)
- 08 - MIXED FRUIT
- 09 - WATERMELLON RIND



DIVISION 107 - JAMS, CONSERVES, MARMALADES, BUTTERS

Half Pint or Pint Jars Only

No Name On Jar. Exhibitor Number Only

CRITERIA FOR JUDGING

- I. Smoothness.....20 points
 - tender fruit with smooth texture
- II. Flavor.....35 points
 - natural fruit flavor, not overpowered with added ingredients or spices
- III. Consistency and Texture.....30 points
 - tender and will mound in spoon; not tough, sticky, or gummy; spreads easily
- IV. Color and Clearness.....10 points
 - shiny fruit color; marmalades clear with suspended citrus
- V. Jar Fill / Process.....5 points
 - filled jars to 1/4" of top of standard canning jars and water bath processed

DIVISION 107: JAMES, CONSERVES, MARMALADES, BUTTERS

Half Pint or Pint Jars Only

Class

- | | |
|--|-----------------------------|
| 01 - BLACKBERRY, DEWBERRY JAM | 14 - BLUE BERRY 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 - ANY OTHER CONSERVE |
| 07 - PEAR JAM | 20 - CITRUS FRUIT MARMALADE |
| 08 - PEPPER JAM | 21 - PEACH MARMALADE |
| 09 - PLUM JAM | 22 - PEAR MARMALADE |
| 10 - RASPBERRY JAM | 23 - ANY OTHER MARMALADE |
| 11 - STRAWBERRY JAM (No Mock Strawberry) | 24 - APPLE BUTTER |
| 12 - MIXED FRUIT JAM (Any Two or more) | 25 - PEACH BUTTER |
| 13 - ANY OTHER SINGLE FRUIT JAM | |



DIVISION 108 - JELLY Half Pint or Pint Jars Only

No Name On Jar. Exhibitor Number Only

CRITERIA FOR JUDGING

- I. Color 10 points
 - pronounced, yet natural color
- II. Clearness..... 10 points
 - transparent and sparkling
- III. Crystals..... 10 points
 - lack of crystals; no sign of crystallization
- IV. Flavor..... 30 points
 - natural fruit flavor
- V. Consistency 35 points
 - tender; breaks with distinct cleavage, angles hold shape; should not be syrupy, sticky, or tough
- VI. Jar Fill / Process 5 points
 - fill jars to ¼" of top of standard canning jars and process in boiling water bath

Class 01 – APPLE JELLY

Class 02 – BLACKBERRY OR DEWBERRY JELLY

Class 03 – BLUEBERRY OR HUCKLEBERRY JELLY

Class 04 – CORN COBB JELLY

Class 05 – CRABAPPLE JELLY

Class 06 – CONCORD GRAPE JELLY

Class 07 – MUSCADINE GRAPE JELLY *Muscadine or Scuppernong*

Class 08 – HERB JELLY *Can have commercial juice base*

Class 09 – MINT JELLY *Can have commercial juice base*

Class 10 – PEACH JELLY

Class 11 – PEPPER JELLY *Can have commercial juice base*

Class 12 – PLUM JELLY

Class 13 – RASPBERRY JELLY

Class 14 – STRAWBERRY JELLY

Class 15 – OTHER FRUIT JELLY *Single fruit not listed above*

Class 16 – FRUIT MIXTURES *Must be fruit, no vegetables*

DIVISION 109 - JUICES & SYRUPS Half Pint or Pint Jars Only

No Name On Jar. Exhibitor Number Only

CRITERIA FOR JUDGING

- I. Color 20 points
 - typical color of well-ripened tomatoes or fruit
- II. Stability..... 15 points
 - little or no tendency to separate after standing a few minutes
- III. Absence of Defects 15 points
 - no particles of fiber, skin or seed
- IV. Flavor 45 points
 - typical ripe tomato or fruit flavor; no objectionable "off" flavor
- V. Container..... 5 points
 - juices in standard canning jars that have been water bath processed and have airtight seals and two part lids.

Class 01 – ANY FRUIT JUICE

Class 02 – ANY FRUIT SYRUP



PICKLES, RELISHES, CHUTNEYS, SAUCES

Half Pint, Pint or Quart Jars as specified

PREMIUMS: 1st: \$10 2nd: \$7 3rd: \$5 Best of Show: \$25

CRITERIA FOR JUDGING

- I. Size and Shape 10 points
 - uniform size and shape
- II. Flavor 30 points
 - natural flavor, not over-spiced
- III. Texture 30 points
 - firm, not tough, not soft
- IV. Color 15 points
 - as near natural color as possible (unless specified)
- V. Proportion of Pickle to Liquid 10 points
 - jars filled with pickles; liquid to cover and fill spaces
- VI. Jar Fill / Process 5 points
 - standard canning jars should be filled to ½" of top and processed in boiling water bath

DIVISION 110 - PICKLES Half Pint, Pint or Quart Jars Only

Class 01 – PICKLED ARTICHOKEs

Class 02 – PICKLED ASPARAGUS

Class 03 – PICKLED APPLE RINGS NO MOCK APPLE

Class 04 – PICKLED SLICED CINNAMON CUCUMBER RINGS

Class 05 – BREAD & BUTTER PICKLES

Class 06 – PICKLED BEETS

Class 07 – BRINED/FERMENTED DILL CUCUMBER PICKLE

Class 08 – BRINED/FERMENTED SOUR CUCUMBER PICKLE

Class 09 – BRINED/FERMENTED SWEET CUCUMBER PICKLE

Class 10 – QUICK/FRESH PACKED DILL CUCUMBER PICKLE

Class 11 – QUICK/FRESH PACKED SOUR CUCUMBER PICKLE

Class 12 – QUICK/FRESH PACKED SWEET CUCUMBER PICKLE

Class 13 – PICKLED FIGS

Class 14 – PICKLED GREEN BEANS

Class 15 – PICKLED HOT PEPPERS, SMALL, WHOLE

Class 16 – PICKLED HOT PEPPERS, SLICED

Class 17 – PICKLED SWEET PEPPERS, WHOLE OR SLICES

Class 18 – PICKLED OKRA

Class 19 – PICKLED ONION, SMALL, WHOLE

Class 20 – PICKLED MIXED VEGETABLE

Class 21 – PICKLED PEACHES

Class 22 – PICKLED PEARS

Class 23 – SAUERKRAUT

Class 24 – PICKLED GREEN TOMATOES

Class 25 – WATERMELON RIND PICKLES

Class 26 – OTHER FRUIT PICKLES, NOT LISTED

Class 27 – OTHER VEGETABLE PICKLES, NOT LISTED

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".*



DIVISION 111 - RELISHES & CHUTNEYS Half Pint, Pint or Quart Jars Only

Class 01 – ARTICHOKE RELISH

Class 02 – BEET RELISH

Class 03 – CHOW-CHOW OR GREEN TOMATO RELISH *Tomatoes, pepper, onion, cabbage, etc.)*

Class 04 – RED TOMATO RELISH

Class 05 – CABBAGE RELISH

Class 06 – CORN RELISH

Class 07 – SOUR CUCUMBER RELISH

Class 08 – SWEET CUCUMBER RELISH

Class 09 – ONION RELISH

Class 10 – OTHER MIXED VEGETABLE RELISH, NOT LISTED

Class 11 – FRUIT RELISH

Class 12 – FRUIT CHUTNEY

Class 13 – VEGETABLE CHUTNEY

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

**No Name On Jar
Exhibitor Number Only**

DIVISION 112 - SALSAS & SAUCES Half Pint, Pint or Quart Jars Only

Class 01 – GREEN SALSA

Class 02 – RED SALSA

Class 03 – BARBECUE SAUCE

Class 04 – HOT CHILI SAUCE

Class 05 – TACO SAUCE

Class 06 – ANY OTHER MEATLESS SPICY SAUCE

**No Name On Jar
Exhibitor Number Only**

DIVISION 113 - YOUTH PRESERVED FOODS, AGES 9-17

Pint or Quart Jars Only

Class 01 – APPLES - PINT OR QUART JARS

Class 02 – APPLESAUCE - PINT OR QUART JARS

Class 03 – BLACKBERRIES, DEWBERRIES, BLUEBERRIES - PINT OR QUART JARS

Class 04 – WHOLE CHERRIES *Pitted or un-pitted* - PINT OR QUART JARS

Class 05 – PEACHES *Whole or slices* - PINT OR QUART JARS

Class 06 – PEARS *Halves or slices* - PINT OR QUART JARS

Class 07 – OTHER FRUIT NOT LISTED - PINT OR QUART JARS

Class 08 – FRUIT JUICE - PINT OR QUART JARS

Class 09 – TOMATOES, WHOLE OR QUARTERED *Water packed* - PINT OR QUART JARS

Class 10 – TOMATO JUICE - PINT OR QUART JARS

Class 11 – GREEN, SNAP, OR WAX BEANS - PINT OR QUART JARS

Class 12 – COOKED DRIED BEANS *Kidney, Pinto, Navy, etc.* - PINT OR QUART JARS

Class 13 – SWEET PEPPERS *Not pickled* - PINT OR QUART JARS

Class 14 – HOT PEPPERS *Not pickled* - PINT OR QUART JARS

Class 15 – OTHER VEGETABLE, NOT LISTED - PINT OR QUART JARS



DIVISION 114 - YOUTH DRIED FOODS, AGES 9-17

Half Pint or Pint Jars Only

Class 01 – DRIED APPLES RINGS OR SLICES

Class 02 – DRIED BEANS, KIDNEY, PINTO, NAVY, ETC.

Class 03 – DRIED PEPPERS

Class 04 – DRIED CULINARY HERB OR HERB MIXTURE

Class 05 – DRIED TOMATOES

**No Name On Jar
Exhibitor Number Only**

DIVISION 115 - YOUTH JELLIES, JAMS & BUTTERS, AGES 9-17

Half Pint or Pint Jars Only

Class 01 – APPLE JELLY - HOME MADE JUICE

Class 02 – GRAPE JELLY - HOME MADE JUICE

Class 03 – PEPPER JELLY OR JAM

Class 04 – OTHER JELLY, NOT LISTED

Class 05 – PEAR PRESERVES

Class 06 – STRAWBERRY PRESERVES

Class 07 – OTHER PRESERVES, NOT LISTED

Class 08 – PEACH JAM

Class 09 – BLUEBERRY JAM

Class 10 – BLACKBERRY JAM

Class 11 – STRAWBERRY JAM

Class 12 – OTHER JAM, NOT LISTED

Class 13 – APPLE BUTTER

Class 14 – OTHER FRUIT BUTTER, NOT LISTED

**No Name On Jar
Exhibitor Number Only**

DIVISION 116 - YOUTH PICKLES & RELISHES, AGES 9-17

Half Pint, Pint or Quart Jars Only

Class 01 – BREAD & BUTTER PICKLES

Class 02 – SWEET CUCUMBER PICKLES

Class 03 – SOUR CUCUMBER PICKLES

Class 04 – OTHER VEGETABLE PICKLES

Class 05 – RELISH, ALL TYPES

Class 06 – PICKLED PEACHES

Class 07 – SALSA

**No Name On Jar
Exhibitor Number Only**

