

# **SCOTT COUNTY FAIR EXHIBITOR HANDBOOK**



***DOUBLE THE FUN IN 2021***

**July 28-August 1 JORDAN, MN**

**You do NOT need to live in Scott County to enter projects in the  
Scott County Fair. No entry fees**

**Visit [scottcountyfair.org](http://scottcountyfair.org) for additional & updated information & forms  
and complete list of events and entertainment.**

**Find us on Facebook, Twitter & Instagram**

**SCOTT COUNTY FAIR - DEPARTMENT A: CREATIVE ARTS, EDUCATION, & HORTICULTURE**

**Superintendents:** Lori Pint 952-758-4128, 612-877-2059 Pat Will 952-447-1652  
Mary Jane LaPlant 952-492-2674, 612-695-1444

**OPEN CLASS REGISTRATION:** Registration forms are due July 19<sup>th</sup>

Advanced registration is strongly encouraged. If you pre-register, your entry tags will be ready when you bring in your exhibits and you will avoid long lines. If you change your mind after pre-registration and do not intend to show an item, let us know when you arrive, and we will remove it from our records.

**Exhibiting at the fair is as easy as 1-2-3!**

1. **Decide what you want to exhibit.**
2. **Register—Do one of the following:**
  - **Download PDF form**  
<http://www.scottcountyfair.org/wp-content/uploads/2021-Creative-Arts-Registration-Form.pdf>  
(Get Involved/ Entry Forms/ Creative Arts/ Education & Horticulture Registration) **Print, fill out, and mail the form to: 7151 190<sup>th</sup> St. W. Jordan, MN 55352**
  - **Online registration: Those who enter online will be charged an extra \$1 convenience fee** when they pay for their projects on drop off days. The link to the online entries site will be located on the Scott County Fair website. **(Get Involved/ Premium List/Online Entries/ Create login and follow instructions on the website) <http://www.scottcountyfair.org/forms/creative-arts-education-horticulture-registration/>**
3. **Bring Exhibits to the Fair at the specified times listed below:**
  - **Bring all NON-PERISHABLE items** to the Creative Arts Building #8 on the Scott County Fairgrounds on **THURSDAY, July 22 from 6-8 pm** or **SATURDAY, July 24 from 11 am – 3 pm**. This includes Health Care Residents and Special Needs, children's exhibits, needle craft, sewing, crafts, pictures and wall hangings, artwork, photography and antiques.
  - **Bring all PERISHABLE items** to the Creative Arts Building # 8 on the Scott County Fairgrounds on **TUESDAY, July 27 from 12-5 pm**. This includes baking, candy, canning, garden vegetables, herbs, fruit, flowers, beer, wine and miscellaneous.
4. **Pick up projects/checks:**  
**All exhibits must remain in place until 6:00 PM Sunday, August 1 and be removed by 7:00 PM Sunday, August 1 or premiums will be forfeited.** The building will be closed at 5:30 pm on Sunday night and will reopen at 6:00 pm for release. All left over exhibits will be brought to the Fair Office. **Fair Board Directors and Staff will take every precaution for the preservation of articles but will not be responsible for loss or damage beyond our control. Premium checks will be available when entries are released.**

**Note: If you would like to donate your premium check to the fair, you can request a receipt for tax purposes**

When there is one entry of a kind, the judge is not to award a premium unless one is deserved. Any premium may be withheld at the discretion of the judge. Premiums shall not be awarded to articles that are unworthy. Judges may award a maximum of 1 blue, 1 red, and 1 white in each lot. Grand and Reserve Awards are given at the discretion of the judge. All items must correspond in number and kind with the premium list in order to obtain a premium. **“Any Other or Not Specified” lots are intended only for articles that have no regular lot listed.** Exhibitors are responsible for correct labeling of their exhibits. No premiums shall be paid to any article that has previously received a premium at the Scott County Fair. Exhibitors may exhibit in one or more lots in the same class, with only one entry per lot.

**A06 CANNING**

**Item Drop Off: Tuesday, July 27, 12-5 pm**

**A06 FOOD PRESERVATION (CANNING)** – One Jar (sizes listed below)

Premiums: \$3.00; \$2.00; \$1.00

**READ CAREFULLY:**

For safety reasons, methods from the information below must be strictly adhered to. Please review method, headspace, and other details of good canning methods.

**Clear standard pint canning jars required, except for jams and jellies (4-8 ounce jars for jams, jellies, relish, and salsa). Two Piece lids are required (no wax).**

**Leave ring on jar.** Canning method must be stated on label. Must be canned after last year’s fair. All low acid foods must be processed in a pressure canner or boiling water bath. Fruits, tomatoes, must be processed in a boiling water bath. All canned goods must indicate the content, date, method, and processing time. Jars will be opened.

**SAMPLE LABEL**

Content:

Method:

Processing Time:

**A06 061 JAMS**

4-8 ounce jar

- 1 Apple
- 2 Cherry
- 3 Apricot
- 4 Plum
- 5 Black Raspberry
- 6 Red Raspberry
- 7 Rhubarb
- 8 Strawberry
- 9 Peach
- 10 Grape
- 11 Blueberry
- 12 Strawberry-Rhubarb
- 13 Apple Butter
- 14 Jalapeño

- 15 Mango Butter
- 16 Crabapple
- 17 Pear
- 18 Any other not listed above

**A06 062 JELLIES**

4-8 ounce jar

- 1 Apple
- 2 Current
- 3 Chokecherry
- 4 Grape
- 5 Plum
- 6 Red Raspberry
- 7 Black Raspberry
- 8 Blueberry
- 9 Cherry
- 10 Jalapeño
- 11 Strawberry
- 12 Crabapple
- 13 Elderberry
- 14 Peach
- 15 Pear
- 16 Any other not listed above

**A06 063 CANNED FRUIT**

- 1 Apples
- 2 Apricots
- 3 Cherries
- 4 Peaches
- 5 Pears
- 6 Plums
- 7 Raspberries (any)
- 8 Any other not listed above

**A06 064 PICKLES**

- 1 Asparagus
- 2 Bean
- 3 Beet
- 4 Bread and Butter
- 5 Cucumber –Dill – Chunks or Slices
- 6 Cucumbers – Dill – Whole
- 7 Cucumber – Sweet
- 8 Fruit – Apple, Peach, etc.

- 9 Pepper
- 10 Watermelon
- 11 Zucchini
- 12 Any other not listed above

**A06 065 RELISH**

- 4-8 ounce jar
- 1 BBQ Sauce
  - 2 Chili Sauce
  - 3 Corn Relish
  - 4 Cucumber Relish
  - 5 Tomato Relish
  - 6 Zucchini Relish
  - 7 Any other not listed above

**A06 066 SALSA**

- 4-8 ounce jar
- 1 Hot
  - 2 Mild
  - 3 Fruit
  - 4 Any other not listed above

**A06 067 VEGETABLES (canned)**

- 1 Beans, green or yellow
- 2 Beets
- 3 Carrots
- 4 Corn
- 5 Peas
- 6 Pumpkin
- 7 Tomatoes, stewed
- 8 Tomato Juice
- 9 Tomatoes, whole
- 10 Any other not listed above

**A06 068 DRIED**

- Store in clear glass or plastic pint jars with covers
- 1 Fruit
  - 2 Vegetables
  - 3 Any other not listed above

**A06 069 FREEZE DRIED**

- Store in clear glass or plastic pint jars with covers
- 1 Fruit
  - 2 Vegetables
  - 3 Any other not listed above

**A06 070 FERMENTED**

- 4-8 ounce clear jar with two piece lids required.  
**Refrigeration provided.**  
**Barten's Pumpkins will award \$15 to Grand Champion  
 And \$10 to Reserve Champion**

- 1 Kefir
- 2 Kimchi
- 3 Kombucha Tea
- 4 Sauerkraut
- 5 Sour Cream
- 6 Sour Dough Bread  
(small round loaf in clear plastic bag)
- 7 Tempeh
- 8 Yogurt
- 9 Any Other

**A06 071 YOUTH CANNING, ages 16 and under  
 Follow same guidelines as A06 CANNING (FOOD  
 PRESERVATION).**

Premiums: \$3.00, \$2.00, \$1.00

- 1 Jams
- 2 Jellies
- 3 Canned Fruit
- 4 Pickles
- 5 Relish
- 6 Salsa
- 7 Vegetables, canned
- 8 Dried fruit, vegetables
- 9 Freeze Dried fruit, vegetables
- 10 Fermented