



2026 St. Clair County Fair: General Contest Information

The following contests are open to residents of St. Clair County or students attending a school within the county and invited counties: Jefferson, Blount, Etowah, Calhoun, Shelby, and Talladega. Participants must be **at least 9 years old**, with age divisions for youth (9–18) and adults (19+). Both amateur and experienced participants are welcome. One entry per person per category is allowed, except for the **Birdhouse Building Contest, which is limited to exactly one entry per person.**

- **Drop-Off Date:** Friday, October 2nd, 2026, 4 pm until gates close at the Welcome Center (concession stand)
- **Location:** St. Clair County Agricultural and Multi-Event Center, 100 Arena Drive, Odenville, AL 35120
- **Winners Announced:** Friday, October 2nd, 2026,; Judging to occur Saturday, October 3rd, 2026
- **Submission Policy:** All entries must be delivered in person; **no mail-ins** are accepted. Items must be picked up at the close of the fair, or they may not be returned.

1. Birdhouse Building Contest

- **Requirements:** Birdhouses must be designed and built by the participant and must be **functional for outdoor use**. Kits may be used, but customization is encouraged. Materials must be weather-resistant and safe for birds (e.g., non-toxic paint).
- **Size Limits:** Entries must not exceed **18" tall, 18" wide, and 18" deep**.
- **Labeling:** Must include the entry title/theme and completion date.
- **Judging:** Craftsmanship (30%), Creativity (30%), Functionality (20%), and Presentation (20%).

2. Bread Contest

- **Categories:** Yeast Breads, Biscuits, and Cornbread.
- **Preparation:** Must be **homemade from scratch**; no commercial mixes. Entries must be on a disposable tray/pan, covered in plastic, and include a **printed recipe**.
- **Labeling:** Must state the category, type of bread, and date made.
- **Judging:** Flavor (40%), Appearance (25%), Texture (25%), and Aroma (10%).

3. Jam Contest

- **Parameters:** Jams contain fruit pulp and may include crushed or chopped fruit.
- **Preparation:** Must use **USDA-approved water bath canning** only. Entries must be in clear half-pint or pint glass jars with two-piece metal lids. No artificial colors or preservatives.
- **Labeling:** Must state the category, type (e.g., strawberry), and date made.
- **Judging:** Flavor (40%), Appearance (25%), Texture (25%), and Aroma (10%).



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4. Jelly Contest

- **Parameters:** Jellies are clear spreads made from fruit juice and should be free of fruit pulp. Entries are judged separately from jams.
- **Preparation:** Must use **USDA-approved water bath canning** only. Entries must be in clear half-pint or pint glass jars with two-piece metal lids. No artificial colors or preservatives.
- **Labeling:** Must state the category, type (e.g., grape), and date made.
- **Judging:** Flavor (40%), Appearance (25%), Texture (25%), and Aroma (10%).

5. Sewing Contest

- **Category:** Machine Quilt.
- **Preparation:** Items must be handmade, finished, clean, and odor-free. Quilts must be quilted and bound.
- **Labeling:** Tag with the category, project name, and completion date.
- **Judging:** Craftsmanship (30%), Creativity/Design (30%), Difficulty (20%), and Presentation (20%).

6. Crochet Contest

- **Category:** Crochet Project.
- **Preparation:** Items must be handmade, finished, clean, and odor-free. Crochet projects must be complete and securely finished.
- **Labeling:** Tag with the category, project name, and completion date.
- **Judging:** Craftsmanship (30%), Creativity/Design (30%), Difficulty (20%), and Presentation (20%).

7. Pickles

- **Category:** Dill and Sweet
- **Preparation:** All pickles must be prepared using safe, USDA-approved home canning. Only vinegar-based pickling is allowed - no fermented pickles, refrigerator pickles, or quick brines that are not shelf-stable. Use vinegar with 5% acidity. Jars must be properly sealed, free from cracks, rust, or defects, filled with appropriate headspace (typically inch for pickles), showing clear liquid, with no floating particles or spoilage. No artificial colors or preservatives.
- **Labeling:** Tag with the category, project name, and completion date. Submit pickles in a clear glass pint or quart jar with a two-piece metal lid.
- **Judging:** Appearance (color, clarity, presentation) 25%, Texture 25%, Flavor 40%, Aroma 10%.



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Entrant Information

Full Name: _____ Age: _____ Age Division: ☐ 9-18 ☐ 19+

School Name (if student): _____

Parent/Guardian Name (if under 18): _____

Phone: _____ Email: _____ County: _____

Address: _____

City: _____ State: _____ ZIP: _____

Contest Selection (Check one per form):

☐ **Birdhouse Building**

☐ **Jam**

☐ **Bread:** ☐ Yeast ☐ Biscuit

☐ **Jelly**

☐ Cornbread

☐ **Sewing**

☐ **Pickles:** ☐ Dill ☐ Sweet

☐ **Crochet**

Entry Information

Entry Title/Description: _____

Date Completed/Harvested: _____

Participant Agreement: By signing, I confirm my entry complies with all official contest rules. I understand that entries failing to meet safety, preparation, or packaging standards may be disqualified. I acknowledge that unclaimed entries may not be returned.

Photo Release Agreement: I grant permission for photographs or video of me and/or my entry to be taken during the St. Clair County Fair and used for fair-related promotional, educational, or publicity purposes, including print, website, and social media use. I understand that no compensation will be provided for the use of these images.

Participant Signature

Date

Parent/Guardian Signature (if under 18)

Date

Assigned Entry Number (Official Use Only): _____