Utah FFA State Fair Exhibit Guide 2026

The Utah FFA State Fair is a premier showcase of the talents, creativity, and dedication of student members engaged in agricultural education throughout the state. As part of the National FFA Organization, Utah FFA encourages youth to pursue excellence in leadership, personal growth, and career success through agricultural education. This annual event highlights student learning and achievement across a variety of disciplines, including agricultural mechanics, crop production, floriculture, and further processed agricultural products.

At the heart of many exhibits are Supervised Agricultural Experiences (SAEs) hands-on learning projects where students apply classroom knowledge to real-world agricultural practices. Whether restoring equipment, cultivating plants, raising livestock, or creating market-ready food products, SAEs provide meaningful, skill-based experiences that help students explore career interests and build entrepreneurial abilities.

Participation in the State Fair allows students to compete for recognition and awards while sharing their accomplishments with the public. It also reinforces the core values of FFA—Learning to Do, Doing to Learn, Earning to Live, Living to Serve—and offers an opportunity for the community to engage with the next generation of agricultural leaders.

The following guide outlines entry procedures, judging standards, and exhibit categories for each competitive department. Advisors, students, and families are encouraged to use this information to ensure projects are prepared, submitted, and displayed according to Utah FFA and State Fair guidelines.

FFA Division Contact Information

The success of the Utah FFA State Fair depends on the dedicated efforts of our department chairs—agriculture educators who volunteer their time to ensure a smooth, organized, and rewarding experience for students and advisors alike. Each chair oversees a specific exhibit area and serves as a point of contact for questions related to rules, entry requirements, judging criteria, and display logistics.

Advisors are encouraged to reach out directly to the appropriate chair for support. Whether you're navigating the fair for the first time or returning with a new group of students, our team is here to help. Thank you for your continued support of Utah FFA and your commitment to student success.

Agricultural Mechanics

Kole Black - Westlake High School kole.black@alpinedistrict.org

Further Processed Agricultural Products

Hope Blackburn - Timpanogos High School hblackburn@alpinedistrict.org

Hannah Wardell - Pleasant Grove High School hwardell@alpinedistrict.org

Crops

Hailey Bass - Bonneville High School habass@wsd.net

Nicole Morfin - Weber High School nimorfin@wsd.net

Floriculture & Nursery

Ashley Pacheco - Orem High School ashleypacheco@alpinedistrict.org

Georg Wardell - Westlake High School gwardell@alpinedistrict.org

General Coordination

Sakura Gallegos - sakura@utahstatefair.com

Georg Wardell - gwardell@alpinedistrict.org

DEPARTMENT 923 – CROPS

FFA Crops Exhibit Chairs:
Hailey Bass – Bonneville High School
Nicole Morfin – Weber High School

GENERAL INFORMATION

ENTRIES DUE AT THE FAIRPARK BY: Wednesday, September 9, 2026 – 3:30 PM to 6:00 PM

- **ONE ENTRY PER CLASS**

JUDGING DATE: Thursday, September 10, 2025

- **Crops Judging:** 8:30 AM

EXHIBITS RELEASED: Crops become the property of the Utah State Fair and will be disposed of as they see fit.

PURPOSE

To provide an opportunity for FFA members to:

- Display crops that were grown as part of a Supervised Agricultural Experience project
- Promote the knowledge of crop production through competition
- Recognize individual and group accomplishments in crop exhibits
- Provide an opportunity for the public to develop an appreciation of this important phase of FFA programs

DEFINITIONS

- **Box:** 11" wide × 15" long – filled unless quantity is specified
- **Plate:** 9" × 5" – filled unless quantity is specified

NOTE: Where there are fewer than five entries in a class, the judges will determine the relative merits of the exhibits and indicate premiums accordingly. A single entry will not necessarily receive first place unless it is worthy of such premium placing. Each division must have at least 3 placings to be eligible for Best of Show.

PREMIUMS DEPARTMENT 923

- 1st Place: $4.00
- 2nd Place: $3.50
- 3rd Place: $2.50
- Best in Division $15.00

Awards:

- Blue, Red, White Ribbons
- Best in Division $15.00

Note: If fewer than 5 entries are submitted in a lot, judges may withhold awards if criteria are not met.

GRAINS – DIVISION A

THRESHED GRAIN

One (1) Quart Bottle Full
Class A:
01. Barley
02. Oats
03. Wheat
04. Other Threshed Grain

LEGUME SEEDS

One (1) Quart Bottle Full
Class B:
05. Alfalfa
06. Clover
07. Field Beans
08. Field Peas

SHEAF GRAIN / FORAGE CROPS

Sheaf diameter 2" & tied in two places or gallon bag

Class C:

09. Sheaf Alfalfa
10. Sheaf Barley
11. Sheaf Corn Silage
12. Sheaf Grasses
13. Sheaf Haylage
14. Sheaf Oats
15. Sheaf Wheat
16. Other Sheaf Grain / Forage Crop

CORN

Ten (10) ears or three (3) stalks tied in three (3) places

Class D:

17. Dent – Ears
18. Hybrid Dent – Ears
19. Indian – Ears
20. Indian – Stalks
21. Popcorn – Stalks
22. Silage – Stalks
23. Sweet Corn – Stalks
24. Other – Ears (Must Specify)

SUNFLOWER HEADS

Class E:

25. Sunflower Heads

VEGETABLES – DIVISION B

NIGHTSHADE FRUITS

Freshly picked, no canning items

TOMATO – Five (5) fruit with stems removed

Class F:

01. Large Table Variety – 2 ½" & Larger
02. Mature Green
03. Medium Table Variety – 1" to 2 ½"
04. Roma Type
05. Small Table Variety (10 fruits) – ½" to 1"
06. Tomatillo
07. Other Tomato Varieties – Must Specify

PEPPER – Five (5) fruit

Class G:

08. Bell – Green
09. Bell – Red
10. Bell – Yellow
11. Chili – Hot Green
12. Chili – Hot Red
13. Chili – Long Green
14. Chili – Long Red
15. Chili – Long Yellow
16. Habanero
17. Jalapeño
18. Sweet Cherry
19. Other Pepper Varieties – Must Specify

EGGPLANT – Two (2) fruit (any color)

Class H:

20. Eggplant

BULB CROPS

ONION – Four (4) bulbs
Class I:
21. Red
22. White Sweet
23. Yellow Sweet
24. Other Onion Varieties – Must Specify

LEEK – Three (3) mature plants
Class J:
25. Leeks

GARLIC – Three (3) bulbs
Class K:
26. Garlic

BEANS – Ten (10) pods

Class L:
27. Green Beans
28. Yellow Beans
29. Other Bean Varieties – Must Specify

PEAS – Ten (10) pods

Class M:
30. Green – Edible
31. Pod Green – Shelling Variety

ROOT CROPS – Five (5) roots

Class N:
32. Beets
33. Carrots
34. Radish
35. Turnips

COLE CROPS – Two (2) heads

Class O:

36. Broccoli
37. Cabbage
38. Cauliflower

CUCURBITS

MELONS – Two (2) fruits

Class P:

39. Cantaloupe
40. Honeydew
41. Watermelon
42. Other Melon Varieties – Must Specify

PUMPKINS – Two (2) fruits

Class Q:

43. Large – Over 12" in Diameter
44. Medium – 6" to 12" in Diameter
45. Miniatures
46. Other Pumpkin Varieties – Must Specify

SUMMER SQUASH – Two (2) fruits

Class R:

47. Crookneck
48. Zucchini – Green
49. Zucchini – Yellow
50. Other Summer Squash Varieties – Must Specify

WINTER SQUASH – Two (2) fruits

Class S:

51. Spaghetti
52. Acorn
53. Banana
54. Butternut
55. Hubbard
56. Other Winter Squash Varieties – Must Specify

CUCUMBER – Two (2) fruits
Class T:
57. Lemon
58. Pickling
59. Slicing
60. Other Cucumber Varieties – Must Specify

OTHER VEGETABLES

Class U :
61. Celery (2 stalks)
62. Okra (4 pods)
63. Potatoes (4 tubers)
64. Other Vegetable Varieties – Must Specify

FRUITS – DIVISION C

Freshly picked, no canning items

TREE FRUIT – Five (5) fruit
Class V:
01. Apples
02. Cherry (20 pieces)
03. Nectarines
04. Peaches
05. Pears
06. Plums
07. Other Tree Fruit Varieties – Must Specify

VINE & BUSH FRUIT – Twenty (20) fruit
Class W:
08. Grapes
09. Blackberries
10. Raspberries
11. Strawberries
12. Other Vine & Bush Fruit – Must Specify Variety

MISCELLANEOUS – DIVISION D

Class X:
01. Honey – Extracted (pint) * if processed see Further Processed
02. Honey – Comb (1 lb.) * if processed see Further Processed
03. Eggs – White (dozen)
04. Eggs – Other (dozen)
05. Extracted Crop Oils (pint) *if essential oil see Further Processed
06. Other Miscellaneous Item

RECORD BOOKS & MOUNTED PHOTOS – DIVISION E

Class Y:
01. AET Record Book – Printed and in a binder
02. Mounted Photographs – 6 or more pictures mounted with captions on 10" × 24" white poster board, showing Supervised Agricultural Experience Program

DEPARTMENT 924 – FLORICULTURE & NURSERY

FFA Floriculture & Nursery Exhibit Chairs:
Ashley Jensen – Orem High School
Georg Wardell – Westlake High School

GENERAL INFORMATION

ENTRIES DUE AT THE FAIRPARK BY: Wednesday, September 9, 2026 – 3:30 PM to 6:00 PM

- **ONE ENTRY PER CLASS**

JUDGING DATE: Thursday September 10, 2026

- **Floriculture & Nursery Judging:** 8:30 AM

EXHIBITS RELEASED: Monday following the State Fair – 3:30 PM to 6:00 PM

- If you want to pick up an entry after the State Fair, you MUST pick up a Release Form when you check in with your entries.

PURPOSE

To provide an opportunity for FFA members to:

- Display projects or arrangements made as part of Agriculture Class Labs and/or as Supervised Agricultural Experience projects
- Promote the development of skills in floriculture and nursery practices through competition
- Recognize individual and group accomplishments in the areas of floriculture and nursery
- Provide an opportunity for the public to develop an appreciation for these important phases of FFA programs

PREMIUMS DEPARTMENT 924

- 1st Place: $4.00
- 2nd Place: $3.20
- 3rd Place: $2.50
- Best in Division $15.00

Awards:

- Blue, Red, White Ribbons
- Best in Division

Note: If fewer than 5 entries are submitted in a class, judges may withhold awards if criteria are not met.

CUT FLOWERS – DIVISION A

Minimum: 3 stems | Maximum: 7 stems | Must be in a vase or jar

Class A:
01. Annuals – Any type or variety
02. Perennials – Any type or variety

DRIED FLOWERS – DIVISION B

Class B:
01. Single Stem
02. Arrangement
03. Collection (8–10 pressed specimens)

FRESH ARRANGEMENTS – DIVISION C

Class C:
01. Bud Vase
02. Corsage and Boutonniere (set)
03. Holiday Arrangement
04. Sympathy Arrangement
05. Every Day ($1–$25 Wholesale Cost)
06. Every Day ($26–$50 Wholesale Cost)
07. Every Day ($51–$75 Wholesale Cost)
08. Every Day ($76–$100 Wholesale Cost)

NURSERY – DIVISION D *Grown by Students*

Class D:
01. Dish Garden (cacti & succulents, more than 1 plant)
02. Terrarium (sealed container)
03. Houseplant (1 plant)
04. Patio Plant (1 outdoor plant in a container)
05. Patio Planter (more than 1 outdoor plant; may include annuals, perennials, herbs, and/or vegetables)
06. Hanging Basket (more than 1 variety in basket)
07. Potted Vegetable
08. Herb Planter (must include 4 herbs)
09. Commercial Exhibit of Plants (flat or market package; include planting dates, costs incurred, and suggested retail pricing)
10. Other (for exhibits that do not fit into the above classes)

DEPARTMENT 925 – AGRICULTURAL MECHANICS

Chair: Kole Black – Westlake High School

General Information

- **Entries Due at the Fairpark by:** Wednesday, September 9, 2026, from 3:30 PM to 6:00 PM
- **Location:** South side of the Ag Building
- **One entry per class**
- **Judging Date:** Thursday, September 10, 2026, at 8:30 AM
- **Exhibits Released:** Monday following the State Fair from 3:30 PM to 6:00 PM
  Note: A Release Form is required to pick up projects after the fair. Please contact Sakura Gallegos @ the Utah State Fair if other arrangements need to be made.

Purpose

- To display projects constructed or refurbished in ag mechanics labs or SAEs
- To promote skill development in agricultural mechanics
- To recognize individual and group accomplishments
- To support public appreciation for ag mechanics as part of Utah FFA programs

Rules

- Projects must follow 2025 Utah State Fair FFA rules.
- Exhibitors must be current Utah FFA members or graduates from the past 9 months.
- Projects must be completed within the past calendar year and under an advisor's supervision.
- Chapter projects are eligible.
- Entries must be clean, finished, and presented professionally.
- Only projects aligning with standards for Ag Systems 1 & 2, Advanced Ag Mechanics, or Ag Machinery courses are accepted.
- Entry paperwork must include:
  a. AET SAE Report
  b. Blueprints (hand drawings acceptable)
  c. Six staged progress photos
  d. Bill of materials
- No early removals or late entries.
- One prize per class per exhibitor.
- At least 3 placings are required to award a Best of Show.
- Projects must have proper entry tags. All banners or signs must be pre-approved.

Safety Requirements:

- Stands for support
- Padding or marking of sharp edges
- DOT compliance for public road equipment
- ASAE compliance for PTO and 3-point hitch equipment

Judging Criteria (Total 200 Points)

Craftsmanship – 100 Points

- Design & Fit-Up: 30 pts
- Fabrication Quality: 30 pts
- Appearance & Finish: 40 pts

Engineering – 100 Points

- Usefulness / Practicality: 20 pts
- Plans (neat, hand-drawn acceptable): 15 pts
- Degree of Difficulty: 25 pts
- Material Selection: 20 pts
- Overall Quality: 20 pts

PREMIUMS DEPARTMENT 925 – AGRICULTURAL MECHANICS

- 1st Place: $20.00
- 2nd Place: $17.00
- 3rd Place: $15.00
- Best in Division $30.00

Awards:

- Blue, Red, White Ribbons
- Best of Department
- Best of Show

Note: If fewer than 5 entries are submitted in a lot, judges may withhold awards if criteria are not met.

Divisions & Classes

DIVISION A – CHAPTER ENTRIES

01. Tri-Fold Display – Projects & Skills
02. Class Metal Project
03. Class Wood Project

DIVISION B - TRAILERS

(Excludes grill/cooking trailers)

01. Bumper Pull Trailer (≥ 5000#)
02. Bumper Pull Trailer (< 4999#)
03. Gooseneck Trailer (≥ 7000#)
04. Gooseneck Trailer (< 6999#)
05. Refurbished Trailer

DIVISION C – AGRICULTURE MACHINERY & EQUIPTMENT

01. Hay, Spraying, Pull-Type, Hydraulic
02. Shop Equipment
03. Truck/Tractor Accessories

DIVISION D – LIVESTOCK, WILDLIFE, & OTHER EQUIPMENT

01. Gates and Livestock Panels
02. Restraining / Working Equipment
03. Creep and Self-Feeders
04. Wildlife Equipment
05. Sports Equipment

DIVISION E – HOME CONVENIENCE/WOODWORKING PROJECTS

01. Small Indoor Furniture
02. Large Indoor Furniture
03. Outdoor Metal Furniture
04. Outdoor Wood Furniture
05. Towable Outdoor Cooking Units
06. Stationary Fire Pits / Grills

DIVISION F – FARM EQUIPMENT RESTORATION

01. Diesel Tractors (≤ 1995)
02. Gas Tractors (≤ 1995)
03. Tractor Models (1996–2003)
04. Farm Trucks
05. Tractor-Driven Implements

DIVISION G – HORSE DRAWN EQUIPMENT RESTORATION

01. Transportation (Wagons, Stagecoaches, etc.)
02. Farm & Ranch Implements (Plows, Combines, etc.)

DEPARTMENT 926 – FFA FURTHER PROCESSED AG PRODUCTS

Chairs:

Hope Blackburn – Timpanogos High School
Hannah Wardell – Pleasant Grove High School

General Information

- **Entries Due at the Fairpark:** Wednesday, September 9, 2026, between 3:30p – 6:30p
- **One entry per lot**
- **Judging Date:** Thursday, September 10th @ 8:30 am
- **Exhibits Released:** Monday following the State Fair – 3:30 PM to 6:00 PM
  Note: You MUST pick up a Release Form when you check in your entry.

Purpose

To provide an opportunity for FFA members to:

- Display processed products made through SAEs
- Develop agricultural processing skills
- Recognize excellence in ag product development
- Build public understanding of value-added agriculture

Rules

- Product's main ingredient must be grown/raised by the student
- Photo proof of raw material required at check-in
- Items must have been processed since the 2024 Fair
- Classes A–K must be submitted in ½ pint to 1-quart clear (no quilting) glass jars
- Judged on visual appeal, uniformity, packaging, and processing
- All entries must have new rings, lids and clean bottles.
- All fresh fruits, jams & jellies must be processed in a boiling water bath and sealed.
- All vegetables must be pressure cooked.
- Exhibits must be canned using USDA, Ball or Kerr guidelines issued 2000 or later. Any entry not complying with these guidelines will be disqualified. If an entry has been processed in a pressure canner, the recipe must include whether a dial-gauge or weighted-gauge canner was used and the pounds used.
- The following are good sources of approved recipes: USDA Complete Guide to Home Canning (https://nchfp.uga.edu/publications/publications_us...) , the Ball Blue Book (https://www.freshpreserving.com/), and The USU Extension Canning Resources (Canning Resources | USU).

PREMIUMS DEPARTMENT 926

- 1st Place: $4.00
- 2nd Place: $3.50
- 3rd Place: $2.50
- Best in Division $15.00

Awards:

- Blue, Red, White Ribbons
- Best in Division $15.00

Note: If fewer than 5 entries are submitted in a lot, judges may withhold awards if criteria are not met.

Divisions/Classes

Division A Food Products – Plant-Based

Class A – Fruit

01. Apple
02. Apricot
03. Blackberry
04. Blueberry
05. Cherry
06. Citrus
07. Grape
08. Peach
09. Pear
10. Plum
11. Raspberry
12. Strawberry
13. Combination
14. Other (Identify)

Class B – Vegetables

01. Asparagus
02. Beans
03. Beets
04. Carrots
05. Corn
06. Okra
07. Onions
08. Parsnips
09. Peas
10. Peppers
11. Potatoes
12. Pumpkin
13. Spinach
14. Squash
15. Tomatillos
16. Tomatoes (Whole/Crushed)
17. Turnips
18. Mixed Vegetables
19. Other (Identify)

Class C – Juices

01. Apple
02. Blackberry
03. Grape
04. Citrus
05. Raspberry
06. Rhubarb
07. Strawberry
08. Tomato
09. Combination
10. Other (Identify)

Class D – Pie Filling

01. Apple
02. Apricot
03. Blackberry
04. Blueberry
05. Cherry
06. Peach
07. Pear
08. Raspberry
09. Strawberry
10. Combination
11. Other (Identify)

Class E – Sauces, Salsa & Ketchup

01. Salsa
02. Tomato Sauce
03. BBQ Sauce
04. Catsup
05. Other (Identify)

Class F – Jams

01. Fruit-based
02. Tomato
03. Pepper
04. Rhubarb
05. Combination
06. Other (Identify)

Class G - Jellies

01. Fruit-based
02. Tomato
03. Pepper
04. Rhubarb
05. Combination
06. Other (Identify)

Class H– Spreads & Relishes

01. Relish (Identify)
02. Fruit Spreads
03. Other (Identify)

Class I - Pickled Fruit or Vegetable (Sweet or Sour)

01. Cucumber
02. Onion
03. Beets
04. Carrots
05. Asparagus
06. Peppers
07. Radish
08. Okra
09. Green Beans
10. Tomatoes
11. Garlic
12. Giardiniera
13. Cherries
14. Grapes
15. Peaches
16. Pear
17. Plums
18. Other (Identify)

Class J - Fermented Fruit/Veg

01. Sauerkraut
02. Kimchi
03. Cucumber
04. Carrots
05. Beets
06. Turnip
07. Green Beans
08. Garlic
09. Apple (Chutney)
10. Pears
11. Other (Identify)

Class K – Dehydrated Goods

1. Fruits
2. Herbs
3. Peppers
4. Pumpkin Seeds
5. Combination
6. Other (Identify)

Class L – Freeze-Dried Goods (Identify)

01. Fruits
02. Herbs
03. Vegetables
04. Combination
05. Other (Identify)

Class M – Baked Goods

01. Bread
02. Desserts
03. Other (Identify)

Class N – Other (Plant-Based)

01. Any other plant-based edible processed product

Division B Food Products – Animal-Based

Class O – Meats

01. Jerky (must be in quart sealed jar)
02. Cured Meats (must be in quart sealed jar)
03. Cold Packed Canned (must be in quart sealed jar)
04. Other (Identify; must be in quart sealed jar)

Class P – Honey Products

01. Flavored Honey
02. Honey Sticks
03. Other (Identify)

Class Q – Other Animal-Based, (cannot require refrigeration**)**

01. Misc Animal Based Food Product (Identify)

Division C Non-Food Products
Class R

01. Dairy Products (i.e. Goats Milk Soap)
02. Wax Products
03. Leather Products
04. Essential Oils (Distilled)
05. Essential Oils Product (i.e. lip balm lotion etc.)
06. Misc Non-Food Product