

DEPARTMENT 2

FRUITS, NUTS, & EDIBLE HERBS

Superintendents

Diane Brewster –

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Schedule of Events

August 1 – Monday

5PM Last day to pre-enter online or drop off entry form in Office

August 8 - 9 – Monday & Tuesday

2PM - 7PM Pre-entry tags are available for pick up at the Fair Office

August 18 – Thursday

7AM - 12PM Entry Drop Off (Building 3)

1PM - 7PM Entry Drop Off (Building 3)

***NOT** Berry and Cherry entries-see Wednesday August 24

August 19 – Friday

9AM Judging begins (building closed)

August 24 – Wednesday

7AM - 10AM Berry & Cherry Drop off (Building 3)

10AM Berry & Cherry Judging

August 29 – Monday

3PM - 7PM Entry pick up

General Rules for Fruits, Nuts, & Edible Herbs

- Limit one entry per class per exhibitor.
- Exhibitors first 25 entries are subject to a \$1 fee per entry. After 25 entries, there are no additional fees. **Entry fees are charged to help offset the increased premiums.** (Example: 2 entries equal \$2, \$25 entries equal \$25 while 45 entries equal \$25)
- 17 & Under enter youth division.
- Only pre-enter classes you know you have an entry for. If you are unsure, please wait and enter when dropping off all entries.
- Superintendents are authorized to dispose of any entry when it becomes unsightly or spoiled.

Special Awards

2022 People's Choice Contest: Edible Herbs – Themed Creative Presentation (Class 90)

Voter determined special award category from fair attendees. Voting closes Saturday August 27, the winner will be announced at Noon on Sunday, August 28th. First place receives \$10, second place \$6, and third \$4 along with rosette ribbons for each placing.

Sponsored by: **Kelly McSheehy.**

Green Thumb Gardener Award

Adult and Youth Exhibitor accumulating the most points in the following: Dept. 2- Fruits, Nuts, & Herbs; Dept. 4-Vegetables &

Field Crops; and Dept. 5-Flowers will be awarded Green Thumb Gardener. Adult first place wins \$15 and a plaque, second place earns \$10 and a certificate. Youth first place wins \$10 and a plaque, second place earns \$5 and a certificate. Points for ribbons are as follows: Purple: 6 points, Blue: 5 points, Red: 4 points and White: 3 points.

Sponsored by: **A Little of This & That.**



Super 1 Foods Award

A \$10 **Super 1 Foods** gift certificate and special ribbon will be awarded to the best first place entry in the following classes: Dept. 2-Apples, Berries, Cherries, Grapes, Melons, Peaches, Pears, Plums, Tomatoes and Tomatillos/Ground Cherries. Award is judge selected. In sections with only one entry, award will be given at the judge's discretion. **Adult and youth entries will be considered for Super 1 Awards. Certificates will be available for pickup during premium payouts.**

What the judges are looking for:

- **Quality:** In best & prime eating condition, not necessarily the biggest
- **Condition:** Clean, free from blemishes and disease
- **Uniformity:** All specimens uniform in size, ripeness, shape and color
- **Typical of Variety:** Varieties should be identified

FRUITS

Division 02A

FRUIT PREPARATION

- Stems to remain on entries unless specified otherwise. Remove twigs and leaves.
- Do not polish fruit
- Display tray will be provided (with the exception of fruit salad bowls)

APPLES

- **Three apples constitute an entry**

CLASS

- 01 Crab apple
- 02 Early season apples (e.g., Lodi, Liberty, Transparent, Akane)
- 03 Mid-season apples (e.g., Gravenstein, McIntosh, Courtland, Gala, Jonathon, Golden Delicious, Red Delicious)
- 04 Late season apples (e.g., Fuji, Granny Smith, Rome)



BERRIES

- **One cup constitutes an entry, with or without stems.**

CLASS

- 05 Blackberries, large flesh, enclosed seeds
- 06 Blackberries, small flesh, enclosed seeds
- 07 Raspberries, red
- 08 Raspberries, other (black, yellow, purple, etc.)
- 09 Currants/gooseberries, identify
- 10 Blueberries
- 11 Wild berries, identify
- 12 Berries, any other variety, identify



CHERRIES

- **One cup constitutes an entry**

CLASS

- 13 Cherries, any variety, identify

GRAPES

- **Three bunches constitute an entry**

CLASS

- 14 Grapes, any variety, identify



MELONS

- **One melon constitutes an entry**, with or without stems, stem not to exceed 3 inches

CLASS

- 15 Cantaloupe
16 Watermelon
17 Melons, any other variety, identify
18 Largest melon, by volume

PEACHES

- **Three peaches constitute an entry**

CLASS

- 19 Peaches, any variety, identify

PEARS

- **Three pears constitute an entry**

CLASS

- 20 Bartlett pear
21 Anjou pear
22 Pears, any other variety, identify

PLUMS

- **Five plums constitute an entry**

CLASS

- 23 Prune plums
24 Yellow/golden plums
25 Red plums
26 Dark or purple plums
27 Plums, any other variety, identify

MINI TOMATOES

CLASS

- **Ten tomatoes constitute an entry**
- 28 Cherry, mini tomatoes, unripe
29 Cherry, mini tomatoes, ripe
30 Grape, mini tomatoes, unripe
31 Grape, mini tomatoes, ripe
32 Pear, mini tomatoes, unripe
33 Pear, mini tomatoes, ripe
34 Yellow, mini tomatoes, ripe, identify
35 Purple or Black, mini tomatoes, ripe, identify
36 Any mini tomatoes not listed, identify
37 Smallest, mini tomatoes, identify

TOMATOES

CLASS

- **Five tomatoes constitute an entry**
- 38 Roma tomatoes, unripe
39 Roma tomatoes, ripe
40 Table tomatoes, larger than 2 inches but smaller than 4 inches in diameter, unripe

- 41 Table tomatoes, larger than 2 inches but smaller than 4 inches in diameter, ripe

- 42 Large tomatoes (e.g., Beefsteak), larger than 4 inches in diameter, unripe

- 43 Large tomatoes (e.g., Beefsteak), larger than 4 inches in diameter, ripe

- 44 Any tomato variety other than listed, unripe, identify

- 45 Any tomato variety other than listed, ripe, identify

- One tomato constitutes an entry

- 46 Largest tomato, by volume

- 47 Tomato oddity, identify

TOMATILLOS/GROUND CHERRIES

- **Five fruit constitute an entry**

CLASS

- 48 Any tomatillo/ground cherry variety, unripe, identify

- 49 Any tomatillo/ground cherry variety, ripe, identify

MISCELLANEOUS FRUITS

- **Contact Superintendent for pieces required for entry**

CLASS

- 50 Any fruit not listed, identify

FRUIT BOWL

- Entry consists of your choice of three varieties of fruit, four of each variety.

- ***SPECIFY VARIETIES ON ENTRY TAG AND DISPLAY IN YOUR OWN CONTAINER.*** EXHIBITORS ARE ENCOURAGED TO USE NON-BREAKABLE CONTAINERS.

CLASS

- 51 Fruit bowl

NUTS

Division 02B

NUT PREPARATION

- Stems to remain on entries unless specified otherwise. Remove twigs and leaves.
- Please identify nut varieties as specifically as possible (e.g., English or black walnut as opposed to walnut).
- Fresh nuts, 5 of each are to have husks on if applicable, with 2 of them split to expose nut meat.
- Dried nuts, 5 of each, displayed in hull, with two nuts split to expose nutmeat.

CLASS

- 52 Hazelnut/Filberts, fresh
53 Hazelnut/Filberts, dry
54 Walnuts, fresh
55 Walnuts, dry
56 Nut other than listed, fresh, identify (5 of each, with 2 split)
57 Nut other than listed, dry, identify (5 of each, with 2 split)

EDIBLE HERBS

Division 02C

EDIBLE HERB PREPARATION

- Herbs must be fresh, not dried and displayed as a potted plant or in a water container (vase/bottle).
(For dried edible herbs, see Department 6-Culinary Arts).
- Herbs should be strong and healthy.
- Optional: To make your herb entries more interesting, educational and informative, include a marker of some form to identify each of the herb(s) in your entry.

EDIBLE HERBS IN WATER

- 5 stalks, not to exceed 12" stems.
- Flower heads should be green, not dry.
- Entry must be in sturdy vase or bottle to hold water

CLASS

- 58 Basil, identify
- 59 Chives in water (not to exceed 6" stems)
- 60 Cilantro in water
- 61 Dill in water
- 62 Fennel in water
- 63 Mint in water, identify
- 64 Oregano in water
- 65 Parsley in water (Curly or Flat leaf)
- 66 Rosemary in water
- 67 Sage in water
- 68 Tarragon in water
- 69 Thyme in water, identify
- 70 Edible herb in water other than listed, identify

EDIBLE HERB BOUQUETS IN WATER

CLASS

- 71 Edible herb bouquets in water (vase/bottle), any three varieties, identify
- 72 Edible herb bouquets in water (vase/bottle), any five varieties, identify

POTTED EDIBLE HERBS

- One pot (not to exceed 6" diameter) constitutes an entry (please provide drip tray)
- Edible herbs in flower accepted

CLASS

- 73 Basil, identify
- 74 Chives in pot
- 75 Cilantro in pot
- 76 Dill in pot
- 77 Fennel in pot
- 78 Lavender in pot
- 79 Mint in pot, identify
- 80 Oregano in pot
- 81 Parsley in pot (curly or flat leaf)
- 82 Rosemary in pot
- 83 Sage in pot
- 84 Tarragon in pot
- 85 Thyme in pot, identify
- 86 Potted edible herb other than listed, identify

POTTED EDIBLE HERB DISPLAYS

- One pot (not to exceed 10" diameter) constitutes an entry (please provide drip tray)
- Edible herbs only
- Edible herbs in flower accepted

CLASS

- 87 Potted edible herb display, any 2 to 3 varieties, identify
- 88 Potted edible herb display, any 4 to 5 varieties, identify
- 89 Potted edible herb display, any 6 to 8 varieties, identify

2022 "People's Choice" Contest Edible Herbs – Themed Creative Presentation

Division 02D

Division 02E (Ages 7 & Under)

Division 02F (Ages 8-12)

Division 02G (Ages 13-17)

Salute to a Century - It's a no holds barred themed presentation so get as creative as you'd like!

Use any types and combinations of fresh or dried common Edible Herbs that you'd like. Anything goes for your container and creative presentation! Use any Edible or Non-Edible items to incorporate the Fair theme: "Salute to a Century" into your entry. **Please** label your different herbs for Fair attendee's information! (Note: if your entry will need to be watered, please provide a satisfactory drip tray.)

This is a "People's Choice" special Fair Theme Contest. **Adults and youth entries are considered for this award.** The winners will be the three entries receiving the most votes from Fair attendees. Winners will be determined per final vote count, and announced at Noon on Sunday, August 28th. Additional ribbons and premiums will be awarded to the winners, sponsored by **Kelly McSheehy**.

CLASS

- 90 Edible Herbs – Themed Creative Presentation



YOUTH FRUITS, NUTS, EDIBLE HERBS

Division 02E (Ages 7 & Under)

Division 02F (Ages 8-12)

Division 02G (Ages 13-17)

- **Fruits, Nuts, and Herbs are in this section. See adult section for how many items are needed per entry.**
- **Bring all Horticulture entries to Building 3 for check-in.** Pick up entries from Building 3 on Monday, August 29 from 3-7 pm.
- **BERRIES AND CHERRIES Enter on August 24, 7 am to 10 am** at B Gate off Government Way into Building 3 – Drive in – Drop off.

APPLES

- **Three apples constitute an entry**

CLASS

- 91** Crab apple
- 92** Early season apples (e.g., Lodi, Liberty, Transparent, Akane)
- 93** Mid-season apples (e.g., Gravenstein, McIntosh, Courtland, Gala, Jonathon, Golden Delicious, Red Delicious)
- 94** Late season apples (e.g., Fuji, Granny Smith, Rome)



BERRIES

- **Enter on August 24 from 7 am to 10 am** at B Gate off Government Way into Building 3 – Drive in – Drop off.
- **One cup constitutes an entry, with or without stems.**

CLASS

- 95** Blackberries, large flesh, enclosed seeds
- 96** Blackberries, small flesh, enclosed seeds
- 97** Raspberries, red
- 98** Raspberries, other (black, yellow, purple, etc.)
- 99** Currants/gooseberries, identify
- 100** Blueberries
- 101** Wild berries, identify
- 102** Berries, any other variety, identify



CHERRIES

- **Enter on August 24 from 7 am to 10 am** at B Gate off Government Way into Building 3 – Drive in – Drop off.
- **One cup constitutes an entry**

CLASS

- 103** Cherries, any variety, identify

GRAPES

- **Three bunches constitute an entry**

CLASS

- 104** Grapes, any variety, identify



MELONS

- **One melon constitutes an entry, with or without stems,** stem not to exceed 3 inches

CLASS

- 105** Cantaloupe
- 106** Watermelon
- 107** Melons, any other variety, identify
- 108** Largest melon, by volume

PEACHES

- **Three peaches constitute an entry**

CLASS

- 109** Peaches, any variety, identify

PEARS

- **Three pears constitute an entry**

CLASS

- 110** Bartlett pear
- 111** Anjou pear
- 112** Pears, any other variety, identify

PLUMS

- **Five plums constitute an entry**

CLASS

- 113** Prune plums
- 114** Yellow/golden plums
- 115** Red plums
- 116** Dark or purple plums
- 117** Plums, any other variety, identify

MINI TOMATOES

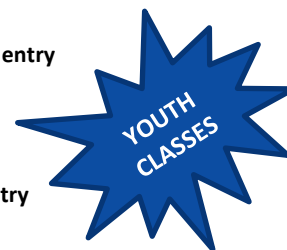
CLASS

- **Ten tomatoes constitute an entry**
- 118** Cherry, mini tomatoes, unripe
- 119** Cherry, mini tomatoes, ripe
- 120** Grape, mini tomatoes, unripe
- 121** Grape, mini tomatoes, ripe
- 122** Pear, mini tomatoes, unripe
- 123** Pear, mini tomatoes, ripe
- 124** Yellow, mini tomatoes, ripe, identify
- 125** Purple or Black, mini tomatoes, ripe, identify
- 126** Any mini tomatoes not listed, identify
- 127** Smallest, mini tomatoes, identify

TOMATOES

CLASS

- **Five tomatoes constitute an entry**
- 128** Roma tomatoes, unripe
- 129** Roma tomatoes, ripe
- 130** Table tomatoes, larger than 2 inches but smaller than 4 inches in diameter, unripe
- 131** Table tomatoes, larger than 2 inches but smaller than 4 inches in diameter, ripe
- 132** Large tomatoes (e.g., Beefsteak), larger than 4 inches in diameter, unripe
- 133** Large tomatoes (e.g., Beefsteak), larger than 4 inches in diameter, ripe
- 134** Any tomato variety other than listed, unripe, identify
- 135** Any tomato variety other than listed, ripe, identify
- **One tomato constitutes an entry**
- 136** Largest tomato, by volume
- 137** Tomato oddity, identify



TOMATILLOS/GROUND CHERRIES

- Five fruit constitute an entry

CLASS

138 Any tomatillo/ground cherry variety, unripe, identify

139 Any tomatillo/ground cherry variety, ripe, identify

MISCELLANEOUS FRUITS

- Contact Superintendent for pieces required for entry

CLASS

140 Any fruit not listed, identify

FRUIT BOWL

- Entry consists of your choice of three varieties of fruit, four of each variety.
- **SPECIFY VARIETIES ON ENTRY TAG AND DISPLAY IN YOUR OWN CONTAINER.** EXHIBITORS ARE ENCOURAGED TO USE NON-BREAKABLE CONTAINERS.

CLASS

141 Fruit bowl

NUT PREPARATION

- Stems to remain on entries unless specified otherwise. Remove twigs and leaves.
- Please identify nut varieties as specifically as possible (e.g., English or black walnut as opposed to walnut).
- Fresh nuts, 5 of each are to have husks on if applicable, with 2 of them split to expose nut meat.
- Dried nuts, 5 of each, displayed in hull, with two nuts split to expose nutmeat.

CLASS

142 Hazelnut/Filberts, fresh

143 Hazelnut/Filberts, dry

144 Walnuts, fresh

145 Walnuts, dry

146 Nut other than listed, fresh, identify (5 of each, with 2 split)

147 Nut other than listed, dry, identify (5 of each, with 2 split)

EDIBLE HERBS

EDIBLE HERB PREPARATION

- Herbs must be fresh, not dried and displayed as a potted plant or in a water container (vase/bottle). (For dried edible herbs, see Department 6-Culinary Arts)
- Herbs should be strong and healthy.
- Optional: To make your herb entries more interesting, educational and informative, include a marker of some form to identify each of the herb(s) in your entry.

EDIBLE HERBS IN WATER

- 5 stalks, not to exceed 12" stems.
- Flower heads should be green, not dry.
- Entry must be in sturdy vase or bottle to hold water

CLASS

148 Basil, identify

149 Chives in water (not to exceed 6" stems)

150 Cilantro in water

151 Dill in water

152 Fennel in water

153 Mint in water, identify

154 Oregano in water

155 Parsley in water (Curly or Flat leaf)

156 Rosemary in water

157 Sage in water

158 Tarragon in water

159 Thyme in water, identify

160 Edible herb in water other than listed, identify

EDIBLE HERB BOUQUETS IN WATER

CLASS

161 Edible herb bouquets in water (vase/bottle), any three varieties, identify

162 Edible herb bouquets in water (vase/bottle), any five varieties, identify

POTTED EDIBLE HERBS

- One pot (not to exceed 6" diameter) constitutes an entry (please provide drip tray)

- Edible herbs in flower accepted

CLASS

163 Basil, identify

164 Chives in pot

165 Cilantro in pot

166 Dill in pot

167 Fennel in pot

168 Lavender in pot

169 Mint in pot, identify

170 Oregano in pot

171 Parsley in pot (curly or flat leaf)

172 Rosemary in pot

173 Sage in pot

174 Tarragon in pot

175 Thyme in pot, identify

176 Potted edible herb other than listed, identify

POTTED EDIBLE HERB DISPLAYS

- One pot (not to exceed 10" diameter) constitutes an entry (please provide drip tray)

- Edible herbs only

- Edible herbs in flower accepted

CLASS

177 Potted edible herb display, any 2 to 3 varieties, identify

178 Potted edible herb display, any 4 to 5 varieties, identify

179 Potted edible herb display, any 6 to 8 varieties, identify

