

DEPARTMENT 2

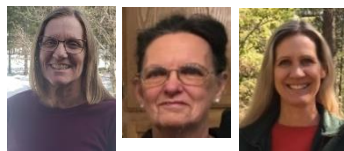
FRUITS, NUTS, & EDIBLE HERBS

Superintendents

Amy Perry - 714-305-9140

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Schedule of Events

August 4 – Friday

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

August 10 - 11 – Thursday & Friday

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

August 17 – Thursday

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

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

August 18 – Friday

9AM Judging begins (building closed)

August 28 – Monday

3PM - 7PM Entry pick up

General Rules for Fruits, Nuts, & Edible Herbs

- Limit one entry per class per exhibitor.
- Entry is free if pre-entered online or by form in the Fair office by 5pm, August 4. Exhibits registered during entry are subject to a \$1 fee per entry.
- 17 & Under enter youth divisions 02D, 02E, and 02F.
- 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.

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 (Adults 18+)

FRUIT PREPERATION

- 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 (Adults 18+)

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 (Adults 18+)

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

YOUTH FRUITS, NUTS, EDIBLE HERBS

Division 02D (Ages 7 & Under)

Division 02E (Ages 8-12)

Division 02F (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 28 from 3-7 pm.

APPLES

- **Three apples constitute an entry**

CLASS

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



BERRIES

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

CLASS

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



CHERRIES

- **One cup constitutes an entry**

CLASS

- 102 Cherries, any variety, identify

GRAPES

- **Three bunches constitute an entry**

CLASS

- 103 Grapes, any variety, identify



MELONS

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

CLASS

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

PEACHES

- **Three peaches constitute an entry**

CLASS

- 108 Peaches, any variety, identify

PEARS

- **Three pears constitute an entry**

CLASS

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

PLUMS

- **Five plums constitute an entry**

CLASS

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

MINI TOMATOES

CLASS

- **Ten tomatoes constitute an entry**

- 117 Cherry, mini tomatoes, unripe
118 Cherry, mini tomatoes, ripe
119 Grape, mini tomatoes, unripe
120 Grape, mini tomatoes, ripe
121 Pear, mini tomatoes, unripe
122 Pear, mini tomatoes, ripe
123 Yellow, mini tomatoes, ripe, identify
124 Purple or Black, mini tomatoes, ripe, identify
125 Any mini tomatoes not listed, identify
126 Smallest, mini tomatoes, identify

TOMATOES

CLASS

- **Five tomatoes constitute an entry**

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



TOMATILLOS/GROUND CHERRIES

- **Five fruit constitute an entry**

CLASS

- 137 Any tomatillo/ground cherry variety, unripe, identify
138 Any tomatillo/ground cherry variety, ripe, identify

MISCELLANEOUS FRUITS

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

CLASS

- 139 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

- 140 Fruit bowl

NUTS

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

- 141 Hazelnut/Filberts, fresh
142 Hazelnut/Filberts, dry
143 Walnuts, fresh
144 Walnuts, dry
145 Nut other than listed, fresh, identify (5 of each, with 2 split)
146 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

- 147 Basil, identify
148 Chives in water (not to exceed 6" stems)
149 Cilantro in water
150 Dill in water
151 Fennel in water

- 152 Mint in water, identify
- 153 Oregano in water
- 154 Parsley in water (Curly or Flat leaf)
- 155 Rosemary in water
- 156 Sage in water
- 157 Tarragon in water
- 158 Thyme in water, identify
- 159 Edible herb in water other than listed, identify

EDIBLE HERB BOUQUETS IN WATER

CLASS

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

- 162 Basil, identify
- 163 Chives in pot
- 164 Cilantro in pot

- 165 Dill in pot
- 166 Fennel in pot
- 167 Lavender in pot
- 168 Mint in pot, identify
- 169 Oregano in pot
- 170 Parsley in pot (curly or flat leaf)
- 171 Rosemary in pot
- 172 Sage in pot
- 173 Tarragon in pot
- 174 Thyme in pot, identify
- 175 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

- 176 Potted edible herb display, any 2 to 3 varieties, identify
- 177 Potted edible herb display, any 4 to 5 varieties, identify
- 178 Potted edible herb display, any 6 to 8 varieties, identify

