

# DEPARTMENT 2

## FRUITS, NUTS, & EDIBLE HERBS

### Superintendents

**Amy Perry** - 714-305-9140 (Fruits and Nuts)

**Patty Rabello** - 208-625-0052 (Herbs)



### General Rules for Fruits, Nuts, & Edible Herbs

#### Schedule of Events

##### August 2 – Friday

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

##### August 8 - 9 – Thursday & Friday

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

##### August 15 – Thursday

7 AM - 12 PM Entry Drop Off (Building 9)

1 PM - 7 PM Entry Drop Off (Building 9)

##### August 16 – Friday

9 AM Judging begins (building closed)

##### August 26 – Monday

3 PM - 7 PM Entry pick up

- Limit **one** entry per class per exhibitor.
- Entry is free if pre-entered online or by form in the Fair office by 5 PM, August 2. 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 Preparation

- Stems to remain on entries unless specified otherwise. Remove twigs and leaves.
- Do not polish fruit.
- Display tray will be provided (except for 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

- **Ten tomatoes constitute an entry.**

#### CLASS

- 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

- **Five tomatoes constitute an entry.**
- **One tomato constitutes an entry in classes 46 & 47.**

#### CLASS

- 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
- 46 Largest tomato, by volume  
47 Tomato oddity, identify

### TOMATILLOS/GROUND CHERRIES

- **Five fruits 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 non-breakable container.**

#### 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 8" pot constitutes an entry (please provide drip tray).**
- **Edible herbs in flower are 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 12" diameter) constitutes an entry (please provide drip tray).**
- **Enter edible herbs only.**
- **Edible herbs in flower are 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 division 02A, 02B, and 02C for entry preparation and number of items needed per entry.
- Bring all Horticulture entries to Building 9 for check-in. Pick up entries from Building 9 on Monday, August 26 from 3-7 pm.

## **APPLES**

### **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**

### **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**

### **CLASS**

- 102** Cherries, any variety, identify

## **GRAPES**

### **CLASS**

- 103** Grapes, any variety, identify

## **MELONS**

### **CLASS**

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

## **PEACHES**

### **CLASS**

- 108** Peaches, any variety, identify

## **PEARS**

### **CLASS**

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

## **PLUMS**

### **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**

- 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**

- 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
- 135** Largest tomato, by volume
- 136** Tomato oddity, identify

#### **TOMATILLOS/GROUND CHERRIES**

##### **CLASS**

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

#### **MISCELLANEOUS FRUITS**

##### **CLASS**

- 139** Any fruit not listed, identify

#### **FRUIT BOWL**

##### **CLASS**

- 140** Fruit bowl

#### **NUTS**

##### **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 IN 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**

##### **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**

##### **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