

DEPARTMENT 2

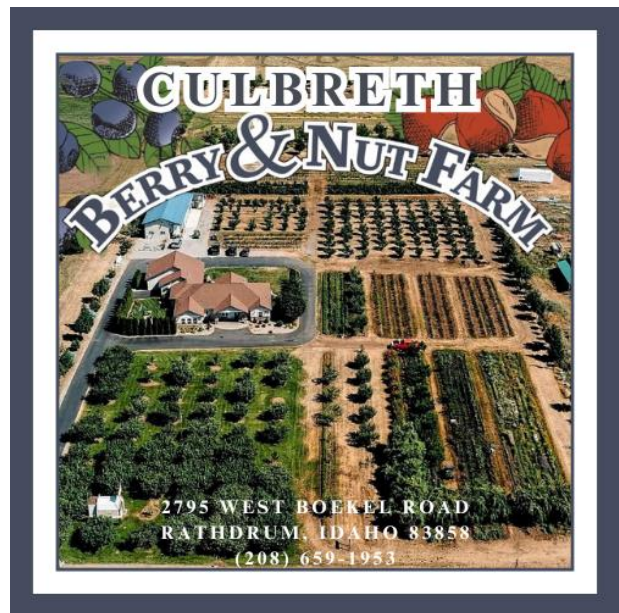
FRUITS, NUTS, and EDIBLE HERBS

Superintendents

Patty Rabello - 208-625-0052



THIS DEPARTMENT IS SPONSORED BY CULBRETH BERRY AND NUT



Schedule of Events

August 7 – Friday

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

August 11 & 12 – Tuesday & Wednesday

2 PM - 7 PM Pre-entered exhibit tags are available for pick up (Building 1)

August 20 – Thursday

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

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

August 21 – Friday

9 AM Judging begins (building closed)

August 26 – Wednesday

7 AM-10 AM Berries and Cherries entry drop off (Building 9)

August 31 – Monday

3 PM - 7 PM Entry pick up

FARM

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 12 PM, August 7. Exhibits registered during entry are subject to a \$1 fee per entry.
- 17 & Under enter youth divisions 0290, 0291, and 0292.
- 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. The 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 0200 (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, specify
- 08 Currants/gooseberries, identify
- 09 Blueberries
- 10 Wild berries, identify
- 11 Berries, any other variety, identify

STRAWBERRIES

- One cup constitutes an entry.

CLASS

- 12 Strawberries, identify

GRAPES

- Three bunches constitute an entry.

CLASS

- 13 Grapes, any variety, identify

MELONS

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

CLASS

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

PEACHES

- Three peaches constitute an entry.

CLASS

- 18 Peaches, any variety, identify

PEARS

- Three pears constitute an entry.

CLASS

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

PLUMS

- Five plums constitute an entry.

CLASS

- 22 Prune plums

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

MINI TOMATOES

- Ten tomatoes constitute an entry.

CLASS

- 27 Cherry, mini tomatoes, unripe
- 28 Cherry, mini tomatoes, ripe
- 29 Grape, mini tomatoes, unripe
- 30 Grape, mini tomatoes, ripe
- 31 Pear, mini tomatoes, unripe
- 32 Pear, mini tomatoes, ripe
- 33 Yellow, mini tomatoes, ripe, identify
- 34 Purple or Black, mini tomatoes, ripe, identify
- 35 Any mini tomatoes not listed, identify
- 36 Smallest, mini tomatoes, identify

TOMATOES

- Five tomatoes constitute an entry.
- One tomato constitutes an entry in classes 46 & 47.
- Three tomatoes constitute an entry in classes 42 & 43

CLASS

- 37 Roma tomatoes, unripe
- 38 Roma tomatoes, ripe
- 39 Table tomatoes, larger than 2 inches but smaller than 4 inches in diameter, unripe
- 40 Table tomatoes, larger than 2 inches but smaller than 4 inches in diameter, ripe
- 41 Large tomatoes (e.g., Beefsteak), larger than 4 inches in diameter, unripe (3 tomatoes constitute an entry)
- 42 Large tomatoes (e.g., Beefsteak), larger than 4 inches in diameter, ripe (3 tomatoes constitute an entry)
- 43 Any tomato variety other than listed, unripe, identify
- 44 Any tomato variety other than listed, ripe, identify
- 45 Largest tomato, by volume
- 46 Tomato oddity, identify the variety

TOMATILLOS/GROUND CHERRIES

- Five fruits constitute an entry.

CLASS

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

MISCELLANEOUS FRUITS

- Contact Superintendent for pieces required for entry.

CLASS

- 49 Any fruit not listed, identify

FRUIT SALAD BOWL

- Entry consists of your choice of 3 varieties of fruit, 4 of each variety.
- 1 cup of berries constitutes a fruit variety
- Specify fruits on entry tag and display in a non-breakable container.

CLASS

- 50 Fruit salad bowl

NUTS

Division 0230 (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

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

EDIBLE HERBS

Division 0260 (Adults 18+)

Edible herb preparation

- Herbs must be fresh, strong, and healthy and may be displayed as a potted plant or in a water container (vase/bottle). (For dried edible herbs, see Department 6-Culinary Arts).
- 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 a sturdy vase or bottle to hold water.

CLASS

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

EDIBLE HERB BOUQUETS IN WATER

CLASS

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

POTTED EDIBLE HERBS

- One 8" pot constitutes an entry (please provide drip tray).
- Edible herbs in flower are accepted.

CLASS

- 72 Basil, identify
- 73 Chives in pot

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

POTTED EDIBLE HERB DISPLAYS

- One pot (up to 12" diameter) constitutes an entry (bring drip tray).
- Enter edible herbs only (can be in flower).

CLASS

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

2026 THEMED FRUITS, NUTS AND HERBS CONTESTS

Division 0285 (Adult 18+)

Division 0290 (Ages 7 & Under)

Division 0291 (Ages 8-12)

Division 0292 (Ages 13-17)

"Fun is in the Mix in 2026!" - It's a no holds barred presentation, so get as creative as you'd like!

Themed Fruit Bowl, Nut Bowl, or Potted Edible Herb Display

- Interpretation of theme must be obvious.
- Display in a non-breakable container, cannot exceed 12" diameter

CLASS

- 89 Themed fruit bowl
- 90 Themed nut bowl
- 91 Themed potted edible herb display



YOUTH FRUITS, NUTS, EDIBLE HERBS

Division 0290 (Ages 7 & Under)

Division 0291 (Ages 8-12)

Division 0292 (Ages 13-17)

- Fruits, Nuts, and Herbs are in this section. See adult divisions 0200, 0230, and 0260 for entry preparation and class information.
- Bring all Horticulture entries to Building 9 for check-in.

APPLES

CLASS

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

BERRIES

CLASS

- 96** Blackberries, large flesh, enclosed seeds
- 97** Blackberries, small flesh, enclosed seeds
- 98** Raspberries, specify
- 99** Currants/gooseberries, identify
- 100** Blueberries
- 101** Wild berries, identify
- 102** Berries, any other variety, identify

STRAWBERRIES

CLASS

- 103** Strawberries, identify

GRAPES

CLASS

- 104** Grapes, any variety, identify

MELONS

CLASS

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

PEACHES

CLASS

- 109** Peaches, any variety, identify

PEARS

CLASS

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

PLUMS

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

- 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

- 128** Roma tomatoes, unripe
- 129** Roma tomatoes, ripe
- 130** Table tomatoes, 2 larger than 2 inches but smaller than 4 inches in diameter, unripe
- 131** Table tomatoes, larger than 2 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
- 136** Largest tomato, by volume
- 137** Tomato oddity, identify

TOMATILLOS/GROUND CHERRIES

CLASS

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

MISCELLANEOUS FRUITS

CLASS

- 140** Any fruit not listed, identify

FRUIT BOWL

CLASS

- 141** Fruit bowl

NUTS

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 IN 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), any three varieties, identify
- 162 Edible herb bouquets in water (vase), any five varieties, identify

POTTED EDIBLE HERBS

CLASS

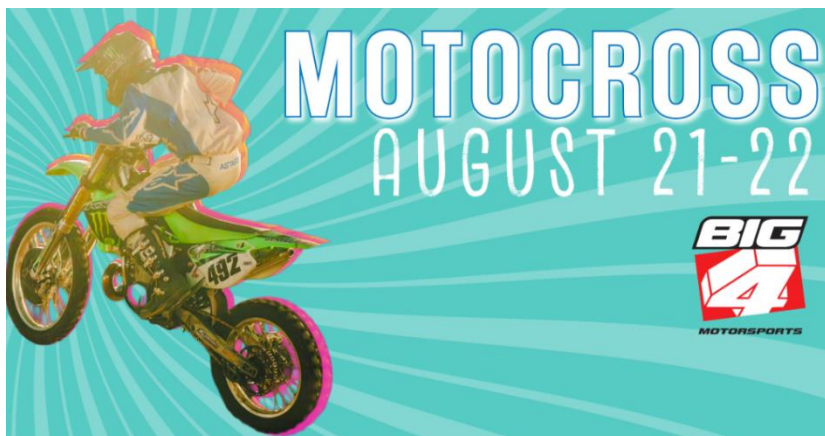
- 163 Basil, identify
- 164 Chives in pot
- 165 Cilantro in pot
- 166 Dill in pot
- 167 Fennel in pot
- 168 Lavender in pot
- 169 Mint in pot, identify
- 170 Oregano in pot
- 171 Parsley in pot (curly or flat leaf)
- 172 Rosemary in pot
- 173 Sage in pot
- 174 Tarragon in pot
- 175 Thyme in pot, identify
- 176 Potted edible herb other than listed, identify



POTTED EDIBLE HERB DISPLAYS

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



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THE QR CODE
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NEED HELP CHECKING IN? OUR STAFF IS READY TO ASSIST!
GIVE US A CALL AT (208) 765-4969