

DEPARTMENT 2

FRUITS, NUTS, AND EDIBLE HERBS

Superintendents

Amy Perry - 714-305-9140 (Fruits & Nuts)

Patty Rabello - 208-625-0052 (Herbs)



This Department is sponsored by Culbreth Berry and Nut Farm

Schedule of Events

August 1 – Friday

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

August 5 & 6 – Tuesday & Wednesday

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

August 14 – Thursday

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

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

August 15 – Friday

9 AM Judging begins (building closed)

August 25 – Monday

3 PM - 7 PM 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 12 PM, August 1. 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, 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

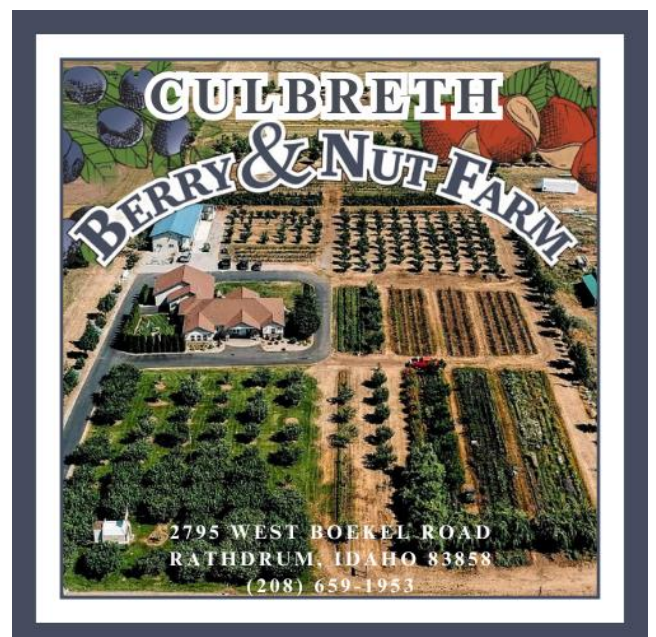
FRUIT SALAD BOWL

- Entry consists of your choice of 3 varieties of fruit, 4 of each variety.

- Specify fruits on entry tag and display in a non-breakable container.

CLASS

51 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

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

- 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), any three varieties, identify
- 72 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

- 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 (up to 12" diameter) constitutes an entry (bring drip tray).

- Enter edible herbs only (can be in flower).

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

2025 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)

"Keeping Tradition Alive in 2025" - 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

- 90 Themed fruit bowl
- 91 Themed nut bowl
- 92 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

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

BERRIES

CLASS

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

CHERRIES

CLASS

- 105** Cherries, any variety, identify

GRAPES

CLASS

- 106** Grapes, any variety, identify

MELONS

CLASS

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

PEACHES

CLASS

- 111** Peaches, any variety, identify

PEARS

CLASS

- 112** Bartlett pear
- 113** Anjou pear
- 114** Pears, any other variety, identify

PLUMS

CLASS

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

MINI TOMATOES

CLASS

- 120** Cherry, mini tomatoes, unripe
- 121** Cherry, mini tomatoes, ripe
- 122** Grape, mini tomatoes, unripe
- 123** Grape, mini tomatoes, ripe
- 124** Pear, mini tomatoes, unripe
- 125** Pear, mini tomatoes, ripe
- 126** Yellow, mini tomatoes, ripe, identify
- 127** Purple or Black, mini tomatoes, ripe, identify
- 128** Any mini tomatoes not listed, identify
- 129** Smallest, mini tomatoes, identify

TOMATOES

CLASS

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

TOMATILLOS/GROUND CHERRIES

CLASS

- 140** Any tomatillo/ground cherry variety, unripe, identify
- 141** Any tomatillo/ground cherry variety, ripe, identify

MISCELLANEOUS FRUITS

CLASS

- 142** Any fruit not listed, identify

FRUIT BOWL

CLASS

- 143** Fruit bowl

NUTS

CLASS

- 144** Hazelnut/Filberts, fresh
- 145** Hazelnut/Filberts, dry
- 146** Walnuts, fresh
- 147** Walnuts, dry
- 148** Nut other than listed, fresh, identify (5 of each, with 2 split)
- 149** Nut other than listed, dry, identify (5 of each, with 2 split)

EDIBLE HERBS IN WATER

CLASS

- 150** Basil, identify
- 151** Chives in water (not to exceed 6" stems)
- 152** Cilantro in water
- 153** Dill in water
- 154** Fennel in water
- 155** Mint in water, identify
- 156** Oregano in water
- 157** Parsley in water (Curly or Flat leaf)
- 158** Rosemary in water
- 159** Sage in water
- 160** Tarragon in water
- 161** Thyme in water, identify
- 162** Edible herb in water other than listed, identify



EDIBLE HERB BOUQUETS IN WATER

CLASS

- 163** Edible herb bouquets in water (vase), any three varieties, identify
- 164** Edible herb bouquets in water (vase), any five varieties, identify

POTTED EDIBLE HERBS

CLASS

- 165** Basil, identify
- 166** Chives in pot
- 167** Cilantro in pot
- 168** Dill in pot
- 169** Fennel in pot
- 170** Lavender in pot
- 171** Mint in pot, identify
- 172** Oregano in pot
- 173** Parsley in pot (curly or flat leaf)
- 174** Rosemary in pot

175 Sage in pot

176 Tarragon in pot

177 Thyme in pot, identify

178 Potted edible herb other than listed, identify

POTTED EDIBLE HERB DISPLAYS

CLASS

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

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

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



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2025

JOSH TURNER
AUG 19

PARTY IN THE DIRT

CONCERT SERIES