Department 2
Fruits, Edible Herbs & Nuts

Superintendent
Kelly McSheehy – 208-610-5172
Victoria Winkler - 208-755-9788

Schedule of Events

August 6 - Monday
5 pm — Last day to pre-enter on-line or drop off entry form in Office

August 13 & 14 – Monday & Tuesday
3 – 7 pm — Tags for pre entered exhibits are available for pick up in Building 1

August 20 – Monday
4 – 7 pm — Bring pre-entries or new entries to the fairgrounds (under grandstands)

August 21 – Tuesday
7am – 12pm — Bring pre-entries or new entries to the fairgrounds (under grandstands)
2 pm — Judging begins (building closed)

August 27 – Monday
3 – 7 pm — Entries can be removed

General Rules for Fruits, Edible Herbs & Nuts

- Limit one entry per class per exhibitor
- **Must be 18 to enter. Youth entries enter Department 18.**
- Please only pre-enter classes you know you have an entry for, if you are unsure wait and enter when you bring in all your entries.
- Superintendents are authorized to dispose of any entry in this department when it becomes unsightly or spoiled.

What the Judges look for in this Department

- **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

Premiums & Special Awards

Premiums

Grand Champion: $10 & rosette ribbon to the best overall entry in this department.
1st place: $5 & blue ribbon
2nd place: $3 & red ribbon
3rd place: $1 & white ribbon

Super 1 Foods Award

A $10 ***Super 1 Foods*** gift certificate and special ribbon will be awarded to the best first place entry in Apples, Berries, Cherries, Grapes, Melons, Peaches, Pears, Plums, Tomatoes and Tomatillos/Ground Cherries. The judges will select this award. In sections with only one entry, the award will be given at the judge's discretion.

Superintendent's Award

A special rosette ribbon will be awarded by the Superintendent to the entry that merits special recognition by the department superintendent. It does not need to be a placing entry.

Green Thumb Gardener Award

$10 and a plaque will be awarded to the exhibitor accumulating the most points in Fruits, Herbs & Nuts; $5 and a certificate will be awarded to the exhibitor with the second most points. Points for ribbons are as follows: Purple: 6 points, Blue: 5 points, Red: 4 points and White: 3 points. This award is sponsored by ***A Little of This & That.***

North Idaho State Fair Edible Herb of the Year

This will be a special award category with the winner determined by votes received from fair attendees during fair days. Votes will be tallied and the winner will be announced at Noon on Sunday, August 26th. Special Award sponsored by Kelly McSheehy. First place will receive $20 cash prize and a rosette. **(Class 84)**

FRUITS
Division 02A

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

- 1 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

- Five pieces constitute an 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

EDIBLE HERBS
Division 02B

EDIBLE HERB PREPARATION

- Be as specific on edible herb identification as you can (e.g., purple basil, lemon thyme, etc.)
- Edible herbs are to be fresh, not dried (for dried edible herbs, see Department 6-Culinary Arts), and need to be displayed as a potted plant or in a water container (vase/bottle).
- Herbs should be strong and healthy.

EDIBLE HERBS IN WATER

- 5 stalks, including inflorescence, stalk not to exceed 15".
- Flower heads should be green, not dry.
- Entry must be in sturdy vase or bottle to hold water

CLASS

52 Chives in water
53 Cilantro in water
54 Dill in water
55 Fennel in water
56 Mint in water (Spearmint/Peppermint), identify
57 Oregano in water
58 Parsley in water (Curly or Flat leaf)
59 Rosemary in water
60 Sage in water
61 Tarragon in water
62 Thyme in water
63 Edible herb in water other than listed, identify

EDIBLE HERB BOUQUETS IN WATER

CLASS

64 Edible herb bouquets in water (vase/bottle), any three varieties, identify
65 Edible herb bouquets in water (vase/bottle), any five varieties, identify

POTTED EDIBLE HERBS

- One pot constitutes an entry (please provide drip tray)

CLASS

66 Rosemary in pot
67 Oregano in pot
68 Thyme in pot
69 Mint in pot (includes Hyssop)
70 Cilantro in pot
71 Lavender in pot
72 Sage in pot
73 Basil in pot
74 Potted edible herb other than listed, identify

POTTED EDIBLE HERB DISPLAYS

- One pot constitutes and entry (please provide drip tray)
- Edible herbs only
- Edible herbs in flower accepted

CLASS

75 Potted edible herb display, any 2 to 3 varieties, identify
76 Potted edible herb display, any 4 to 5 varieties, identify
77 Potted edible herb display, any 6 to 8 varieties, identify

NUTS
Division 02C

NUT PREPARATION

- Stems to remain on entries unless specified otherwise. Remove twigs and leaves.
- Fresh nuts are to have husks on, if applicable, and should be identified (e.g., hazelnut, walnut, pecan, and variety). Identify variety as specifically as possible (e.g., English walnut as opposed to walnut).
- Dried nuts should be displayed in hull, with two nuts split longitudinally to expose nutmeat.
- 1 cup constitutes an entry

CLASS

78 Filberts, fresh
79 Filberts, dry
80 Walnuts, fresh
81 Walnuts, dry
82 Nut other than listed, fresh, identify
83 Nut other than listed, dry, identify

2018 New Special "Peoples Choice" Contest North Idaho State Fair Edible Herbs of the Year Contest –
Division 02D

"BARN IN THE USA" - 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 to get creative with. Anything goes for your container and creative presentation. Use any Edible or Non-Edible Herb item to incorporate the Fair theme: "Barn in the USA" into your entry. Please label your different herbs somehow 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. The winners will be the three entries receiving the most votes from Fair attendee's during the 5 days of the Fair. Winners will be determined. Per final vote count, and announced at Noon on Sunday, August 26th.

Special Award sponsored by Kelly McSheehy. Frist place will receive $10 cash prize and rosette. Second place $6 and Third place $4.

CLASS

84 Edible Herbs of the Year Contest