

# DEPARTMENT 2

## FRUITS, NUTS, & EDIBLE HERBS



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### Schedule of Events

#### **August 5 - Monday**

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

#### **August 12 & 13 – Monday & Tuesday**

2 – 7 pm Tags for pre-entered exhibits are available for pick up in the Fair Office

#### **August 19 – Monday**

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

#### **August 20 – Tuesday**

7am – 12pm Bring pre-entries or new entries to the fairgrounds (under the grandstands)

2 pm Judging begins (building closed)

#### **August 26 – Monday**

3 – 7 pm Entries can be removed

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

- Limit **one** entry per class per exhibitor.
- **Must be 18 or older to enter.**  
**Youth register in Department 18, but enter exhibits Under the Grandstands.**
- 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.



We invite all community members to get involved so we want to offer that opportunity without the nerves and intimidation that potential exhibitors may have.

When updating your personal information please make note if you could be considered an exhibitor in the special needs/other circumstances category, or are a first time exhibitor. We will not request additional information, but trust that exhibitors are mindful and honest when entering. Exhibits will still be entered in classes listed with the limit of one entry per class; however, they will also be judged for top special entry and top first time entry.

### **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

## **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

## **NUTS**

### ***Division 02B***

#### **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**

- 52** Filberts, fresh  
**53** Filberts, dry  
**54** Walnuts, fresh  
**55** Walnuts, dry  
**56** Nut other than listed, fresh, identify  
**57** Nut other than listed, dry, identify

## **EDIBLE HERBS**

### ***Division 02C***

#### **EDIBLE HERB PREPARATION**

- To help make herbs more identifiable and educational, please include a creative marker/stake to identify the herb(s) in your entry (e.g., purple basil, lemon thyme, etc.). This is not mandatory and will not affect judging, but might help avoid disqualification by lack of identification.
- 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, 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 Chives in water (not to exceed 6" stems)
- 59 Cilantro in water
- 60 Dill in water
- 61 Fennel in water
- 62 Mint in water (Spearmint/Peppermint), identify
- 63 Oregano in water
- 64 Parsley in water (Curly or Flat leaf)
- 65 Rosemary in water
- 66 Sage in water
- 67 Tarragon in water
- 68 Thyme in water
- 69 Edible herb in water other than listed, identify

### EDIBLE HERB BOUQUETS IN WATER

#### CLASS

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

- 72 Chives in pot
- 73 Cilantro in pot
- 74 Dill in pot
- 75 Fennel in pot
- 76 Lavender in pot
- 77 Mint in pot (Spearmint/Peppermint), identify
- 78 Oregano in pot
- 79 Parsley in pot (curly or flat leaf)
- 80 Rosemary in pot
- 81 Sage in pot

- 82 Tarragon in pot
- 83 Thyme in pot
- 84 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

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

## 2019 "People's Choice" Contest Edible Herbs – Themed Creative Presentation Division 02D

"The Fair Necessities" - 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 items to incorporate the Fair theme: "The Fair Necessities" 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 25<sup>th</sup>. Additional ribbons and premiums will be awarded to the winners, sponsored by **Kelly McSheehy**. See Edible Herbs – Themed Creative Presentation in the Awards listing (page 10) for more information.

#### CLASS

- 88 Edible Herbs – Themed Creative Presentation

