

Department 12: HERBS & FRUIT

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Perishable Item Drop Off: Tuesday, July 21, 1-5 pm

All Premiums: \$3.00; \$2.00; \$1.00

One entry per class

The term "herbs" has many meanings. For the Scott County Fair, the accepted meaning is "plants that are not used solely as vegetables or ornaments." Dried herbs exhibited in small containers or half pint jars. Fresh cut herbs exhibited three sprigs on a paper plate.

Department 1 - DRIED HERBS

01 Chives, 3 stems

02 Dill, 3 stems

03 Any Other, 3 stems

Department 2 - FRESH CUT HERBS

01 Basil

05 Mint

09 Rosemary

02 Chives

06 Oregano

10 Sage

03 Cilantro

07 Parsley (Flat Leaf)

11 Thyme

04 Dill

08 Parsley (Curly)

12 Any other not listed above

Department 12 - FRUIT

Each variety must be correctly labeled with names. Exhibitors may replace fruit that shows a tendency to spot or decay with fresh fruit, at any time during the fair, except when the judges are working on the class to which it belongs.

Decayed, injured, or inferior specimens must not be exhibited, and when such specimens appear in a collection, the entire exhibit may be disqualified.

When the number of competitors in a lot is less than the number of awards offered, the judges may, at their discretion, award the lower prizes, omitting the higher ones; but premiums will not be awarded on inferior collections or specimens, even if there is no competition. Shape, color, size, quality, uniformity, and conformity to a desirable type for the variety are the basis for judging. Overgrown specimens are not desirable. Select specimens normal and uniform as to size, color, and quality.

Please include an identification tag with the type (variety if appropriate) of the fruit.

Department 3 - SUMMER FRUIT

01 Apples (four specimens; crab,
eight specimens)

03 Raspberries (1/2 pint)

05 Any other not listed above (1/2
pint or 3 specimens)

02 Grapes (2 bunches)

04 Rhubarb, 3 stalks