

DIVISION 3 – HERBS

How to enter:

Bring in your entries with the entry form(s) to the Fairgrounds on **Tuesday, Aug. 14 or Wednesday, Aug. 15 from 11:00 a.m. to 7:00 p.m.**

Entries will be taken in the North Expo Building. If you want to enter early and reduce time spent in line on entry days, you have the following 2 options:

- 4. a)** Mail or deliver **ONLY** your **entry form(s)** to the Premium Office, 5610 Glenwood, Boise ID 83714 by **August 9.**
b) Then bring your **entries** to the Fairgrounds on **Aug. 14 or Aug. 15** from 11:00 a.m. to 7:00 p.m.
- OR 2. a)** Enter online by **Aug. 9** at www.idahofair.com. Follow the link to Competitive Exhibits. A \$2 fee will apply. This fee is per exhibitor, regardless of number of entries or in how many departments you enter.
b) Then bring your **entries** to the Fairgrounds on **Aug. 14 or Aug. 15** from 11:00 a.m. to 7:00 p.m.

Premiums: 1st - \$4.00 2nd - \$3.00 3rd - \$2.50 4th - \$2.00

In most cases leaves of herb plants are used for culinary purposes before blooming. Some are allowed to bloom and seed in which case all aspects of the plant are used such as fennel, anise, dill, etc.

CUT SPECIMENS

Culinary Only: Three cut stems in clear, sturdy container. The department will provide a limited number of acrylic vases. However, please be prepared to provide your own. Remove all leaves below water line. Label with herb name. Use variety name if one applies. Use of correct botanical will be considered in case of tie. To prepare your plants for exhibit, it is best to select a few flawless stems of each herb you wish to enter in the early morning, late afternoon or evening (before or after the heat of the day) before entry day. Cut stem extra long at an angle with a very sharp knife. Immediately place in a container of cool water so that stem will draw in moisture. Keep in a cool, shady place until you are ready to groom and prepare items for entry. Please have entries ready for exhibit at check in.

Class:

181. Basil, sweet (classic basil scent)
182. Basil, sweet (classic basil scent), small leaf or bush variety
183. Basil, sweet (classic basil scent), purple or red leaves
184. Basil, sweet (classic basil scent), variegated leaf
185. Basil, sweet (classic basil scent), large or mammoth leaves
186. Basil, lemon
187. Basil, cinnamon
188. Basil, any other fruit or spice flavor, must be named
189. Basil, sacred (O.sanctum)
190. Basil, Thai
191. Basil, any other not listed
192. Bay Laurel
193. Bergamot
194. Chives, regular
195. Chives, garlic
196. Cilantro, leaf part of coriander only
197. Coriander, seed head of cilantro only
198. Dill, leaf only
199. Dill with seed head or bloom
200. Fennel
201. Marjoram

202. Spearmint (M.spicata) varieties
203. Peppermint (M. piperita) varieties
204. Fancy leaf mint varieties (curled, variegated)
205. Colored leaf mint (red, purple, yellow, white, etc.)
206. Citrus flavored mints (lemon, lime, orange, grapefruit)
207. Other “fruit” flavored mints
208. Mints foreign (Vietnamese, Swiss, Jamaican, Korean, etc.)
209. Fancy flavored mints (any not already listed)
210. Any other mint not listed
211. Parsley – flat
212. Parsley – curled
213. Oregano, common (origanum vulgare)
214. Oregano, any other
215. Rosemary
216. Sage, common, culinary
217. Sage, purple
218. Sage, golden
219. Sage, tri-color
220. Sage, any other
221. Savory, summer or winter
222. Stevia
223. Tarragon
224. Tarragon, French
225. Thyme, English or French, variegated or colored leaf (culinary)
226. Thyme, English or French, lemon
227. Thyme, English or French, orange
228. Thyme, English or French, any other ‘flavored’
229. Any other culinary or medicinal herb not listed that can be displayed in water
230. Any other culinary or medicinal herb not listed that cannot be displayed in water (ginger, lemongrass, etc.)
231. Collection of herbs – five different culinary or medicinal herbs, one stem each, named.....\$6 \$5 \$4 \$3

CONTAINER GROWN HERB COLLECTIONS

Labeled with variety name when applicable. Must have a drip tray. Premiums for classes 232 & 233:.....\$6 \$5 \$4 \$3

Note: Growing conditions in the building are not ideal. Potted plants will be given the utmost care, but the exhibitor assumes all responsibility. In case of deteriorating plants, the Agriculture Department or the Western Idaho Fair will not be responsible.

Containers will be considered in judging. You may place pot in pot, decorate or paint as appropriate for collection. **Please do not place “items” in container – plants only!**

Class:

- 232. Collection #1 – A Brief History of Thyme**
 A collection of edible thyme, minimum of three plants of different varieties.
- 233. Collection #2 – Dark Side of the Moon**
 A minimum of any three herbs that reflect dark attributes (ex: purple ruffles basil).

Best of Division Awards

The Nature Company\$15.00 G.C.
The Amalgamated Sugar Company LLC\$10.00
The Western Idaho Fair Rosette

Reserve Best of Division Awards

The Nature Company\$10.00 G.C.
The Amalgamated Sugar Company LLC \$5.00
The Western Idaho Fair Rosette