

# DEPARTMENT L - FARM CROP SHOW 2017

Superintendent: Allen White 607-334-6197



## Farm Crop Show General Procedures

All sections and classes are open to Chenango and surrounding counties.

1. Entry forms will be accepted until **Tuesday, of Fair Week until 11:00 am.**
2. To aid in set up all participants are encouraged to file an entry form at the main gate by the **Saturday, before fair week. This is only a suggested deadline. You can still enter Monday and Tuesday, of Fair Week.**
3. There is one entry per person per class.

**\*\*\*\*\*Entry forms are available online at:  
<http://chenangocountyfair.homestead.com>\*\*\*\*\***

**→ Entries may be brought to Floral Hall / Exhibition Hall for placement on: ←**

**1. Monday of Fair Week between 4:00 PM and 6:00 PM**

**OR**

**2. Tuesday of Fair Week between 8:00 AM and 11:00 AM ONLY**

**\*\*\*\*Please fill out double yellow entry cards BEFORE you arrive with your entries.**

**The yellow double entry cards are available at the main gate – The little white house on East Main St.**

**\*\*\*Please also bring a COPY of your fair entry form. This form may be white, yellow or pink!**

**Judging will be Tuesday, of Fair Week at the following times:**

**Sections 1-4: Hay, Sheaves, Stalks, Haylage and Corn Silage: 1:00 pm**

**Section 5: Vegetables: 3:00 pm**

**Entries can be picked up along with premium checks on Sunday, of Fair Week between 5:00- 6:00 PM. Some entries may be thrown away during fair week if they rot. Entries that are still good and not picked up that Sunday night are donated to the local food pantry.**

**PREMIUMS FOR SECTIONS 1 – 4:**

**ENTRY FEE: \$.50**

**1ST PREMIUM: \$5.00**

**2ND PREMIUM: \$2.00**

**3RD PREMIUM: \$1.00**

**BEST OF SHOW**

**One Best in Show rosette will be awarded for sections 1 through 4.**

**One Best of Show rosette will be awarded for Section 5 – Vegetables**

**SECTION 1: HAY**

**CONVENTIONAL “SQUARE” BALES, LARGE SQUARE BALES, AND ROUND BALES**

Each hay entry will consist of a **complete conventional bale, a “slice” from a big square bale or a 2 gallon bag quantity from a round bale**

1. Hay will be judged on the basis of color, leafiness, fineness of stem, and freedom from mold and spoilage. Hay should be cured or of proper moisture content for curing.
2. In mixed hay classes, the portion of legume content will weigh in judging with a higher portion preferred.
3. \*Baleage entries should be brought in sufficient quantity to fill a 2 gallon zip lock bag. Exhibitor tags should be placed within the bag.

### Classes:

1. Legume - First Cutting
2. Legume – Second Cutting
3. Mixed Hay – First Cutting
4. Mixed Hay – Second Cutting
5. Grass Hay – First Cutting
6. Grass Hay – Second Cutting
7. Straw
8. Round Bale Dry Hay – First Cutting \* See # 3 above
9. Round Bale Dry Hay – Second Cutting \* See # 3 above
10. Baleage – First Cutting \* See # 3 above
11. Baleage – Second Cutting \* See # 3 above



## SECTION 2: SHEAVES

Sheaves must be tied tightly by two bands and must measure at least 4 inches in diameter at lower ends.

**Class 12:** A sheaf of any small grains.



## SECTION 3: STALKS

Stalks of corn will be judged on the basis of their value as silage. Roots should be contained with sufficient soil to retain moisture.

Class 13: Three stalks of silage corn



## **SECTION 4: HAYLAGE AND CORN SILAGE**

Haylage and corn silage will be judged on moisture, color, odor and amount of leaves or kernels in each entry. Entries must be fermented and free from mold or spoilage.

**\*\*\*A sufficient quantity of haylage and corn silage must be entered to fill a one gallon container.**

### **Classes:**

- 14. Grass Haylage
- 15. MML Haylage
- 16. Corn Silage
- 17. High Moisture Corn

NOTE: MML = mixed mostly legume



## **SECTION 5** **VEGETABLES**



**PREMIUMS FOR SECTION 5**

**ENTRY FEE: \$.30**

**1ST PREMIUM: \$3.00**  
**2ND PREMIUM: \$2.00**  
**3RD PREMIUM: \$1.00**

**All entries must be grown in Chenango or surrounding counties. Kind and variety must be named on entry card. Enter indicated quantities.**

**One first place premium will be awarded in each class. One Best of Show ribbon will be awarded in this section.**

**Judging will be according to the following criteria:**

- 1. Excellent**-Best entry in the class; clean; only very minor defects in general appearance; best market size and quality; true to characteristics of variety; uniform in size, shape, maturity and color.
- 2. Good**-Clean; slight defects in general appearance; good market size and quality; fairly true to characteristics of variety; slight variation in size, shape, maturity and color.
- 3. Worthy**-Fairly clean; some defects in general appearance; acceptable market size and quality; noticeable variation in size, shape, maturity and color.
- 4. No Award**-Dirty, serious damage apparent, unacceptable market size or quality, excessive variation in size, shape, maturity and color; **OR NOT AMONG THE BEST THREE ENTRIES IN THE CLASS.**

**\*\*\*\*Note that some vegetables deteriorate in the August heat and may be discarded prior to the end of the Fair. The entry card and ribbon will remain on display**

**Vegetable Classes:**

18. Beans, green snap, 1/4 inch stems: 6 pods
19. Beans, yellow snap, 1/4 inch stem: 6 pods
20. Beans, other, 1/4 inch stems: 6 pods
21. Beets, tops trimmed to 1-2 inches: 3
22. Broccoli: 1 head
23. Cabbage, green: 1 head
24. Cabbage, red: 1 head
25. Carrots, tops trimmed to 1 inch: 3
26. Cauliflower: 1 head
27. Celery: 1 head
28. Chard: 1 plant - roots off
29. Corn sweet, husk off: 3 ears
30. Corn, decorative, last years: 3 ears
31. Cucumbers, slicing: 3
32. Cucumbers, small pickling: 5
33. Cucumbers, burpless: 3
34. Eggplant: 1
35. Garlic, trim tops to 1 inch roots to 1/2 inch: 3 clusters
36. Leeks, trimmed 2-6 inches above fan: 5 stalks
37. Lettuce, roots off: 1 plant
38. Onions, red, roots trimmed, tops trimmed to 3/4 inch: 3 bulbs of equal size
39. Onions, white, roots trimmed, tops trimmed to 3/4 inch: 3 bulbs of equal size
40. Onions, yellow, roots trimmed, tops trimmed to 3/4 inch: 3 bulbs of equal size
41. Peas, 1/4 stem: 5 pods
42. Peppers, hot: 3
43. Peppers, bell: 3
44. Peppers, other: 3
45. Potatoes, red: 3
46. Potatoes, white: 3
47. Potatoes, other: 3
48. Squash, summer yellow: 3
49. Squash, zucchini, conventional: 3
50. Squash, zucchini, other shape, size or color: 1
51. Squash: Acorn, Hubbard, Patty Pan, Butternutt, Buttercup: 1
52. Squash, other: 1
53. Tomatoes, green, stems removed: 3
54. Tomatoes, red, stems removed: 3
55. Tomatoes, plum, green, stems removed: 3
56. Tomatoes, plum, red, stems removed: 3
57. Tomatoes, small fruiting: 1 cluster
58. Any other vegetable not listed: 1, 3 or 5 to show consistency



59. **Just for fun! Special class – 2017 – OVERSIZED VEGETABLE!**

**\*\*\*\*\*Submit 1 – any variety as long as it is BIGGER than normal\*\*\*\*\***

### Herb Classes:

60. Dill: Three heads
61. Lavender: 1 bunch (at least 10 sprigs)
62. Thyme: 1 bunch (at least 10 sprigs)
63. Rosemary: 1 bunch (at least 10 sprigs)
64. Other Herbs: 1 fresh bunch (at least 10 sprigs)