



**DEPARTMENT L - FARM CROP SHOW 2021**

Superintendent: Allen White 607-334-6197

**Farm Crop Show General Procedures**



All sections and classes are open to all Chenango County grown items.

1. Entry forms will be accepted until TUESDAY **of fair week at 11:00 am.**
2. To aid in set up all participants are encouraged to file an entry form at the main gate by Friday **prior to fair. This is only a suggested deadline.**
3. There is one entry per person per class.

**\*\*\*\*\*Entry forms are available online at:  
The fair website**

**Entries may be brought to FARM CROP DISPLAY  
for placement on:**

1. **Tuesday prior to fair, 5:00 PM until 8:00 PM Tuesday evening.**

OR

**Please bring a double entry card (available at the main gate) for each entry and your copy of your entry form.**

**Judging will be Wednesday 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 at 7:00 PM.**

**Some entries may be thrown away during fair week if they rot. Entries that are still good and not up that night are to the food**

**picked Sunday donated local pantry.**

**PREMIUMS FOR SECTIONS 1 – 4:**

**ENTRY FEE: \$.50**

**1ST PREMIUM: \$5.00**

**2ND PREMIUM: \$2.00**

**3RD PREMIUM: \$1.00**

## **BEST OF SHOW**

**Best of Section ribbons will be awarded for each section 1 through 4.**

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

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

## **SECTION 1: HAY**

### **“SQUARE” BALES: CONVENTIONAL AND NEW LARGE BALES**

Each hay entry will consist of a **complete conventional bale** or a **“slice” from a big square 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. \*Round Bale entries should be 2’x2’ cores taken from the outer layer of the bale inward to expose the different layers of the bale. The sample should be submitted in a plastic tote displaying the different layers.



### **Classes:**

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

## **SECTION 2: SHEAVES**

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

Class 9: 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 10: Three stalks of silage corn



### SECTION 4: HAYLAGE AND CORN SILAGE

Haylage baleage, 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.

\*\*\*Round Baleage entries(classes 15 & 16) should be 2'x2' cores taken from the outer layer of the bale inward to expose the different layers of the bale. The sample should be submitted in a large plastic tote, displaying the different layers

#### Classes:

- |                        |                 |                   |
|------------------------|-----------------|-------------------|
| 11. Grass Haylage      | 12. MML Haylage | 13. Corn Silage   |
| 14. High Moisture Corn | 15. MML Baleage | 16. Grass Baleage |

NOTE: MML = mixed mostly legume

### SECTION 5



#### VEGETABLES



#### PREMIUMS FOR SECTION 5

**ENTRY FEE: \$.30**

- |                     |               |
|---------------------|---------------|
| <b>1ST PREMIUM:</b> | <b>\$3.00</b> |
| <b>2ND PREMIUM:</b> | <b>\$2.00</b> |
| <b>3RD PREMIUM:</b> | <b>\$1.00</b> |

All entries must be grown in Chenango County. 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



**Classes:**

21. Beans, green snap, 1/4 inch stems: 6 pods
22. Beans, yellow snap, 1/4 inch stem: 6 pods
23. Beans, other, 1/4 inch stems: 6 pods



**Vegetable**



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



### Herb Classes:

62. **Dill:** Three heads
63. **Other Herbs:** Three fresh bunches of the same herb (not in pots)

