

DEPARTMENT L - FARM CROP SHOW 2026

Superintendent: Dan Funk 607-226-5298

Farm Crop Show General Procedures

All sections and classes are open to items grown in Chenango and adjacent Counties.

1. Entry forms will be accepted until **Tuesday** of fair week when the Main Gate Office (Gate 1) **at 6:00pm.**

There will be no entries accepted after this time. This is a change. Anticipate your entries, and scratch what you do not have.

2. There is one entry per person per class.
3. Entry substitutions (class changes) will be accommodated. New entries will not be allowed.
4. New entries **WILL NOT BE ACCEPTED** at any time on Wednesday. All entries are due when the fair office at the Main Gate(Gate 1) closes on Tuesday **at 6:00pm.**

*******Entry forms are available online at the fair website.**

Entries may be brought to the Farm Crop Display for placement on:

Tuesday evening prior to fair: **4:00 pm -7:00 pm**

OR

Wednesday morning from 8am-10am.

******Please fill out double entry cards (available at the main gate) for each entry BEFORE you arrive with your entries,**

unless entries were done online. You are STRONGLY to do online entries. Entries done online do not need to fill out double entry cards.

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

Vegetable and Forage Crop judging will be Wednesday, times to be determined.

Entries can be picked up along with premium checks on Sunday of fair week between 4:00 and 6:00 PM.

Some entries may be thrown away during fair week if they rot. Entries that are still good and not picked up on 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. *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
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 * See # 3 above
9. Baled Dry Hay
10. Other

SECTION 2: SHEAVES & STALKS

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

Class 11a : A sheaf of any small grains.

Class 11b : A sheaf of dried soy bean 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. It is exhibitors responsibility to keep stalks watered during fair week.

Class 12: 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.

***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 plastic tote displaying the different layers.

Classes:

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

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 adjacent counties**. Kind and variety must be named on entry card. Enter indicated quantities.

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:

- 19. Beans, green snap, 1/4 inch stems:**5 pods
- 20. Beans, yellow snap, 1/4 inch stem:** 5 pods
- 21. Beans, other, 1/4 inch stems:** 5 pods
- 22. Beets, tops trimmed to 1-2 inches:** 3
- 23. Broccoli:** 1 head
- 24. Cabbage:** 1 head
- 25. Carrots, tops trimmed to 1 inch:** 3
- 26. Cauliflower:** 1 head
- 27. Celery:** 1 head- roots on and in water, to prevent wilting
- 28. Chard:** 1 plant - roots on and in water, to prevent wilting
- 29. Corn sweet, husk off:** 3 ears
- 30. Corn, decorative, last years:** 3 ears
- 31. Cucumbers, slicing:** 3
- 32. Cucumbers, small pickling:** 3
- 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:** 3 stalks
37. **Lettuce, roots on:** 1 plant - roots on and in water, to prevent wilting
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:** 2
49. **Squash, zucchini, conventional:** 2
50. **Squash, zucchini, other shape, size or color:** 1
51. **Squash: Acorn, Hubbard, Patty Pan, Butternut, 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

59a. Just for fun! Special class – MOST UNUSUAL VEGETABLE – SHOW OFF A VEGETABLE ODDITY AND GIVE IT A CREATIVE NAME OR CAPTION ON WHICH TO BE JUDGED.

59b. Obnoxious Club Zucchini

Herb Classes:-all classes are cut herbs, no in pot entries will be accepted!!

60. **Dill:** Three heads- in water for freshness
61. **Other herbs:** One large, fresh bunch of the same herb- in water for freshness
62. **Basil**-one large clump- in water for freshness
63. **Thyme**-one large clump-in water for freshness
64. **Complimentary Herb Medley**—three herbs that pair well together in cooking
-One large clump of each herb, all three in the same jar of water(for freshness)