

# KENTUCKY COUNTRY HAM SHOW

**Board Members in Charge**  
**Commissioner Ryan Quarles and Dean Nancy Cox**

**(Show sponsored by Kentucky Department of Agriculture,  
Division of Show and Fair Promotion, and Kentucky State Fair.)**

**Lashley Stith - Superintendent**

**ENTRIES CLOSE - JULY 8**

**LOCATION - WEST HALL**

**ENTRIES RECEIVED:**

**Wednesday, August 18 - 1:00 p.m. to 5:00 p.m. and**

**Thursday, August 19 - 8:00 a.m. to 9:30 a.m.**

**Hams Judged: Thursday, August 19 - 10:00 a.m.**

## **RULES**

- 1. See West Hall Departments General Rules on pages 154-155.**
- 2. Only residents of Kentucky and hams cured and aged in Kentucky are eligible for entry.**
- 3. To be eligible for competition, hams must weigh at least 13 pounds and not more than 21 pounds, as determined by a scale at the point of entry.**
- 4. Hams must be entered and exhibited in the name of the owner. All hams entered must have been cured and aged by the exhibitor.**
- 5. An exhibitor may enter a ham in any one or all of the following classes. However they must enter only one division. Hams will only compete in the division entered with Grand Champion selected from both divisions. The Grand Champion Ham from the Commercial Division 2501 will sell at the Kentucky Farm Bureau Country Ham Breakfast.**

**COMMERCIAL DIVISION 2501 - For exhibitors actively involved in larger scale production of country hams with USDA inspected facilities.**

**NON-COMMERCIAL DIVISION 2502 - Includes other exhibitors that may cure a few or a single ham.**

- Class 1** Placed in cure before January 1, 2021. Show weight 13 to 15.99 pounds.
- Class 2** Placed in cure before January 1, 2021. Show weight 16 to 21 pounds.
- Class 3** Placed in cure after January 1, 2021. Show weight 13 to 15.99 pounds.
- Class 4** Placed in cure after January 1, 2021. Show weight 16 to 21 pounds.

Class 5 Cut ham class. Show weight 13 to 21 pounds. Hams must be whole and may not be cut or sliced prior to entry. Hams must be placed in cure prior to May 1, 2021.

Class 6 (Group of Five) - Open only to those exhibitors entering all above classes (1, 2, 3, 4 and 5). The winner of Class 6 will be determined by the highest composite score of Classes 1, 2, 3, 4 and 5, and will be designated as first place entry of five hams.

6. Only one exhibitor will be allowed from each family or firm, whichever is appropriate for the nature of the business.
7. The Show Committee will rule on all questions or situations not definitively covered in this catalog.
8. The State Fair will mail entry tags to each exhibitor. Exhibitor should place the upper part of a tag on each ham and retain the lower part (Duplicate) which must be presented at time hams are to be picked up at end of Fair. If mailed, each ham must arrive in a separate cardboard box with the name and address of the exhibitor plainly written on outside and delivered to Kentucky Ham Show, c/o Entry Dept., Kentucky State Fair, 937 Phillips Lane, Louisville, Kentucky 40209.
9. a. Hams from Classes 1, 2, 3 and 4 will be judged on the basis of the following factors:

	Points	
Conformation	20	This refers to the general shape of the hams. Long-cut hams will be discounted.
Workmanship	10	Neatness and attractiveness of trim.
Meatiness	20	The ratio of lean to fat.
Color	20	Desirability and uniformity of outside color. Hams showing evidence of excessive saltiness, moldiness, or smoke will be discounted.
Aroma	30	Desirability of aroma as determined by probing.

- b. Hams from Class 5 will be judged on the basis of the following factors:

	Points	
General Appearance	20	Includes conformation, workmanship, meatiness and color. Half of the points will be allotted before cutting and the other half after.
Aroma	15	Aroma will be evaluated both before and after cooking.
Texture	10	High moisture content or too coarse a grain is undesirable.
Inside Color	15	Hams will not be downgraded on the basis of cure ingredients used. A uniform color of the cut surface is desirable.
Flavor	40	The tang and mellowness of a true country ham flavor is desirable. Detection of off flavors shall severely downgrade the product.

10. Each first place ham from Classes 1-4 will compete for GRAND CHAMPION HAM. The winner of the cut ham class is not eligible for Grand Champion.
11. The Grand Champion ham from Commercial Division 2501 becomes the property of the Kentucky State Fair Board and will be auctioned to the highest bidder at the Kentucky Ham Breakfast and all proceeds presented to charity. The Kentucky Ham Breakfast will be served on Thursday, August 26, at 7:30 a.m., at the Kentucky Exposition Center.

- 12. No hams in classes 1, 2, 3 and 4 will be returned to exhibitors or otherwise leave the exhibit prior to the official closing of the Fair. Hams may be picked up between 6:00 p.m. and 7:00 p.m. on Sunday, August 29 and between 9:00 a.m. and 12 Noon on Monday, August 30. Any person may pick up hams for any number of exhibitors by presenting appropriate receipts issued at the time of entry. **HAMS NOT CLAIMED BY 12 NOON ON MONDAY, AUGUST 30 WILL BECOME PROPERTY OF THE KENTUCKY STATE FAIR.**
- 13. Hams in class 5 will be released to exhibitors at the completion of the judging. Hams not claimed will become property of fair.
- 14. Any ham declared “spoiled” by the judge shall be disqualified and discarded at the conclusion of judging.

**AWARDS**

Grand Champion Ham .....	Trophy
Class 1 Winner.....	Plaque
Class 2 Winner.....	Plaque
Class 3 Winner.....	Plaque
Class 4 Winner.....	Plaque
Class 5 Winner.....	Plaque
Class 6 Winner.....	Plaque