



Farm to Fork, Taste of Chenango
Chenango County Fairgrounds
Friday, August 10th, and
Saturday, August 11th
12noon – 9pm

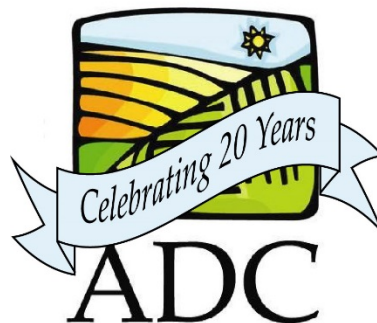
The Chenango County Agriculture Development Council invites you to be a part of its third *Farm to Fork, a Taste of Chenango*. We are excited to feature Chenango County's great farms, restaurants, and beverage companies.

This year's event will give vendors the chance to display and feature their products for the public to enjoy and taste! Attending will give you the chance to be a part of a showcase of the great tastes in Chenango County. We look forward to expanding the success of this event, and are excited to introduce new additions this year.

Farm to Fork's two "creation stations" will continue to showcase culinary treats created using local products for the public to taste and enjoy. While the rest of the event will feature our vendors and their products. Fair week is a great time to celebrate and be proud of our local agriculture and businesses.

Sampling and sales of all foods will be allowed with valid proof of all applicable permits and licenses if needed by law. There will be no cost to participate in this event. It will be held on the East end of Expedition Hall at the county fair. This location is East of our prior locations, and is located closer to fair food vendors. To join us for *Farm to Fork, Taste of Chenango*, please complete and return the enclosed registration form, you may also register online at <http://ccechenango.org/agriculture/farm-to-fork>. Please be clear in your needs for your display, so that we are prepared to accommodate you. We will send you the specific information for the day's event, such as maps and booth positions after the registration deadline.

For more information please contact, Ashley Russell, ADC Farm to Fork coordinator, at (607) 334-9972 x. 16 or anr72@cornell.edu. Applications and information can also be found online at ccechenango.org/farm-to-fork.





Chenango County Agriculture Development Council
2018 Farm to Fork, a Taste of Chenango
Chenango County Fairgrounds
Friday, August 10th and Saturday, August 11th



Vendor Booth/Creation Tasting Station Registration

After the registration deadline, June 12th, you will be sent the specific information for the day's event, such as maps to your booth position, times you can set up, and times you will be able to take down. Please be clear in your needs for this event, so that we can provide you with the best experience possible.

Complete this registration and return all required paperwork to:

Cornell Cooperative Extension of Chenango County, Attn: ADC, 99 North Broad Street, Norwich, NY 13815, or email to anr72@cornell.edu

Please contact Ashley if you want to attend but can not be at the booth all day. We would love to have you there, and will do our best to accomodate everybody!
(607) 334-5841 ext.16 or anr72@cornell.edu

Dates you will be attending (select one of both): Friday, August 10th Saturday, August 11th

Need the following: Electric Water

Registering for: a Producer Booth a Tasting Creation Station slot

Booths will be 8' deep with 10' or 12' of event traffic frontage, please make a note if you need two booths. Please select one: 10'x8' Booth size 12'x8' Booth size

Have Liability Insurance: Yes No

Business Name: _____ Phone: _____

Contact Person: _____ E-mail: _____

Address: _____

Please provide a description of your local food / beverage or creation station idea:

Are you selling local products? Yes No

Additional information/ needs (please be specific about electrical needs here and if you need to be located by another vendor, we will do our best to accommodate you):

Notes:

If you are sampling and selling alcohol, the minimum age requirement for tasting is 21 years of age. This **MUST** be strictly enforced. Please do not serve anyone who appears to be intoxicated. Security will be on site.

Required paperwork from Vendor (due by June 12th):

- Completed Registration Form
- Workers Comp and Disability (if needed)
- Copy of liability insurance (only if your business has it)
- Any pertinent business certificates, permits, or licenses (ex. Alcohol licenses)

No early closing will be permitted, without priorly being discussed. If you run out of product before the end of the time for the event please be prepared to continue to promote your business.

This event will be held in a tent near Exhibition Hall. You should bring your own table, display materials, and sampling materials. Garbage cans are located in and around the building. There will be hand washing stations and food service gloves provided. You will need to bring all other items.

Open hours of operation: Friday, August 10th and Saturday, August 11th, 12pm-9pm. You will need to unload your car and then park in general parking at the fairgrounds.

All vendors are required to provide a sample/taste test and must provide their own serving utensils, toothpicks, plates etc. Wine and beer vendors must provide own tasting cups and chilling buckets for wine. All wine and beer sold will be held and then delivered to an exit point. (If you have any food safety questions please call Ashley Russell at (607) 334-9972 x. 16. ADC will hold a temporary food service permit for the day.)

Creation Tasting Stations will include: a dish washing area, hand washing area, minimum 6' stainless steel table for preparation and cooking, cutting board, knives, 1 butane burner for cooking, sampling cups, and toothpicks. All other needed materials should be brought in. We can put you in contact with local producers who may want to partner with you to help provide locally grown produce in the creation.