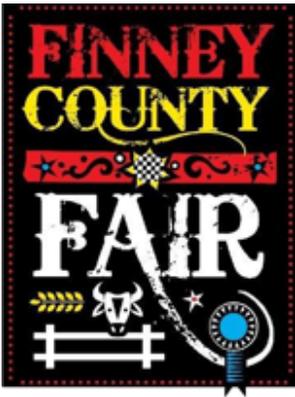


Extension Connection

JUNE 2020



The 2020 Finney County Fair will be July 22-25, however it will look a little different. This year's fair will be an "Exhibitor Only Fair". What does that mean? It means there will be no fluff (ie, carnival, free concerts, mutton bustin', etc). There will be no exhibits left on the fairgrounds. Your exhibit will be checked-in, judged and taken home the same day. We have made every attempt to make sure your fair experience this year will be fun but at the same time a safe place to be.

Below is the schedule for the fair. Please keep in mind that the schedule is subject to change, so make sure to check our Facebook page, website or the Fair's Facebook page or website.

Tuesday, July 14 8am Judging: Buymanship 1pm Judging: Clothing Construction Fiber Arts
Friday, July 17 1:30pm Judging: Demonstrations/Illustrated Talks
Saturday, July 18 7:30am Registration: Horse Show 8:00am Horse Show 12:30pm Check-In: Horse Speed Events Barrels, Flags, Poles 1pm Horse Speed Events, Barrels, Flags, Poles 2:00pm Check-In: 4-H Pet Show 2:30pm 4-H Pet Show 4:00pm Check-In: Open Class Pet Show 4:30pm Open Class Pet Show
Monday, July 20 8am—10am 4-H Check In & Judging for last names A-L 10am—12pm 4-H Check In & Judging for last names J-Z 10am-11:30am Open Class Check-In for last names A-L 11:30am-1pm Open Class Check-In for last names J-Z 1:30pm Judging for Open Class exhibits 6pm-8pm Pick up Open Class exhibits

Tuesday, July 21 10am Check-in & Judging Poultry 12pm Bucket Calf Consultation 4-6pm Beef Check-in & Weigh-in 6:30pm-8:00pm Sheep Check-in & Weigh-in 7pm Beef Show
Wednesday, July 22 8:30am Sheep Show 6:30pm-8:00pm Goat Check-in & Weigh-in
Thursday, July 23 8:30am Goat Show 6:30pm-8:00pm Swine Check-in & Weigh-in
Friday, July 24 8:30am Swine Show
Saturday, July 25 8am Premium Auction
Sunday, July 26 9am 4-H Sunday 10am 4-H Awards Ceremony

2020 Finney County Fair Disclaimer

*****Please read this disclaimer as it may affect your entries in the Finney County Fair*****

Due to the COVID19 Pandemic, changes have been made to entries for the Finney County Fair. However, you must still follow the rules and regulations set out for your project. Following are the changes that have been made to ensure that our fair is a safe place to exhibit.

The 2020 Finney County Fair will be an **Exhibitor Only Fair**. There will be no spectator events this year (ie. Free concerts, carnival, BBQ contest, Kansas Kruisers car show, SW Kansas Juried Art Show, etc.)

Exhibits will not be left on the fairgrounds. We have made every attempt to make this fair an opportunity to showcase the hard work that all exhibitors have put into their projects.

ALL Exhibitors (4-H and Open Class) must pre-register in FairEntry. If help is required to pre-register, please contact the Extension Office (272-3670) and they will help get you registered.

Final date to enter exhibits into FairEntry will be **July 15th** with the exception of Fashion Revue, clothing construction and fiber arts. Deadline for Fashion Revue, clothing construction and fiber arts is **July 8th**. Enter **ONLY** what you will be showing.

STATIC ENTRIES (all entries except for Livestock)

- 1 entry per class with a maximum of 3 entries total per project will be allowed.
- **4-H:** Consultation judging and check-in will be by appointment according to last name during the time slots below and will take place in the Exhibition Building. Social distancing will be enforced. Exhibitor only will meet with the judge.
 - Last names A-L Check-in/judging 8:00am-10:00am
 - Last names J-Z Check-in/judging 10:00am-12:00pm
 - Exhibitor will take their exhibit once their consultation judging is complete.
- **4-H Fashion Revue:** Exhibits will be limited to **one (1) Buymanship Outfit and one (1) Clothing Construction Outfit**. Exhibitor will arrive at the Exhibition Building wearing their outfit and be ready to be judged. If Exhibitor has exhibits for both buymanship and clothing construction, a changing area will be available.
- **Open Class:** Check-in will be **Monday, July 20th** according to last name (see below) and will take place in the Exhibition Building. Once entries are checked in, exhibitor must exit the fairgrounds.
 - Last names A-L Check-in 10am-11:30am
 - Last names J-Z Check-in 11:30am-1:00pm
 - Judging will begin at 1:30pm
 - Pick up of exhibits will be from 6:00pm-8:00pm
- The following classes will not be available to exhibit in this year:
 - Table Setting
 - 4-H Home Environment tours



(Disclaimer continued)

LIVESTOCK

The following is subject to change. Changes will be posted in the following manner:

Finney County Fair Facebook page and website
Finney County Extension Facebook page and website

- Livestock will **ONLY** be stalled on the fairgrounds the night before their show except for Beef.
- Exhibitors will provide their own bedding and clean out stalls before next species arrives.
- Rabbits will **NOT** be allowed on the fairgrounds this year due to the Rabbit Hemorrhagic Disease (RHDV2). In order for those in the rabbit project to complete their project, an Educational Display about their rabbit should be exhibited.
- Poultry check-in and judging will take place in the Rabbit & Poultry Barn. Poultry judging will be done by appointment.
- There will be no Supreme Showman.
- Show classes will be a maximum of 10 exhibitors. Social distancing will be enforced. Exhibitor and immediate family only will be allowed at and around the show ring.

A Note from the Agent

As the saying goes “The Show must go on” and that is true for the Finney County Fair. The Finney County Fair is a go. YAY! **BUT**, it will look different this year because of the COVID-19 pandemic. The fair board voted to have an Exhibitor Fair only. So what does that look like? There will be no carnival, concerts, events, 4-H dance, and will be closed to the public. 4-H’ers will be able to have their projects judged, will receive ribbons, but will not show case them at the fair. There will be a livestock show and a premium action but that too will look different.

The county fair is a rich tradition in many counties and is the event of the summer that many look forward to attending. That is true for many 4-H families. The fair has been the event that 4-H’ers gather to create friendship and memories. This year’s fair is no different. Memories and friendships will still be created, even though the fair will have a different format. We need to pause and take time to reflect the true many of the fair. County fairs provide the opportunity for the youth to develop life skills through the preparation of their projects. These life skills include: responsibility, respect, leadership, goal setting, work ethic, and sportsmanship. All skills necessary to be successful in life and isn’t that what we hope to gain through our 4-H program.

The fair board and extension staff have been working hard to provide an opportunity to showcase the hard work 4-H’ers have put into their projects. There is false information floating around about the fair and negative comments. Please understand that the health and wellbeing of the public and the participants of our community is very important and we are taking every precaution to make it safe. It is not ideal, but it is what it is. Please, if you have questions or concerns, call and we can address them. We, like many of you, would prefer a traditional fair, but we all know that in these challenging times, that is impossible. So, as 4-H as taught us, we put our best foot forward, we persevere, and we rise to the challenge. **Together, Let’s “Make the best better”.**

Jennifer LaSalle
Finney County 4-H Agent

Poultry Testing

Per a February 5, 2020, Memo from Kansas Animal Health Commissioner Dr. Justin Smith to Kansas Extension Agents and Poultry Exhibitors:

Due to continuation of the nationwide shortage of antigen needed to conduct pullorum-typhoid testing in poultry, the Kansas Department of Agriculture Division of Animal Health is waiving certain poultry testing requirements for 2020. As a result, Kansas poultry owners do not need to test their exhibition birds for the pullorum disease while the waiver is in effect.

Although we still consider pullorum-typhoid testing important in maintaining pullorum-clean poultry within Kansas, pullorum disease is rare. Due to this low risk of spread of pullorum disease, and the fact that the antigen for testing will not be available, KDA is waiving the requirement for pullorum-typhoid testing until January 2, 2021



Rabbits will not be shown at this year's fair due to the Rabbit Hemorrhagic Disease (RHDV2). This includes the rabbit project as well as the pet show.

We encourage 4-H'ers to showcase their project through an educational display, poster or notebook.



YQCA is required to participate in the Finney County Fair. At this time, we are recommending that 4-H'ers obtain their YQCA certification online.

Be sure to get a copy of the certificate to the Extension Office via email (steph66@ksu.edu) or drop a copy off.

YQCA includes information for youth showing the following food animals:

- Pigs
- Beef Cattle
- Dairy Cattle
- Sheep
- Goats
- Market Rabbits
- Poultry



VERY IMPORTANT ANNOUNCEMENT!

Please take notice that at the regular monthly meeting of the Finney County Fair Board on Monday, November 11th, the board voted to make a change/

addition to the requirements of 4-H'ers at the fair, as follows:

It has been agreed that the attendance for 4-H is mandatory and they must attend 4 meetings per year to be eligible to participate in the fair.

This change/addition to the requirements is to become effective beginning with the 2020 County Fair (the October 1, 2019 through September 30, 2020 4-H Year). All attendance requirements must be verified by the 4-H Club Leaders.

Note: If they do not meet attendance requirement, this will NOT disqualify youth from participating at the fair, they can participate as open class.



Congrats to Audrey Norquest! Audrey is KAP winner for Citizenship.



Registration is now open in FairEntry

- Register at <https://finney-county.fairentry.com> . Use your 4-HOnline username and password.
- FairEntry tends to work better using Chrome web browser.
- Deadline to enter exhibits is **July 15th** with the exception of Fashion Revue and clothing construction. **July 8th** is the deadline for Fashion Revue, clothing construction and fiber arts.
- Enter **only** what you will be exhibiting.
- Pre-registration is required. You will not be able to enter exhibits at check-in.



Nu-Life Flour is available at the Extension Office. Nu-Life Flour is required to be used if you are participating in the Gluten Free Baking Contest.

This year's Great American Foods Contest is "Brownies"! Are your brownies the Best in the West??



2020 FINNEY COUNTY FAIR PHOTOGRAPHY SWEEPSTAKES

- Great American Photo Contest "Stormy Weather"
- Friends of Sand Sage Bison Range "Seasons at the Refuge"
- Friends of Lee Richardson Zoo Photo Contest "CATS"



For more information on each contest, contact the Extension Office at 272-3670. Photos must have been created after the close of the 2019 Fair.

Club Reports

The Sherlock Strivers 4-H Club met Thursday, May 21st on Zoom due to the coronavirus pandemic. Roll call was taken by answering “What is your favorite thing to do during quarantine?” We had 17 members, 2 leaders and 1 extension agent present. Minutes from the March meeting were read since we did not have a meeting in April.

Council member reports were given about fair shirts, fair events and everyone was made aware that we will have a fair, it just might not be exactly what we are used to.

Old business the members talked about our community service project for May. The club bought \$10 gift certificates from El Rancho in Holcomb and gave them and thank you cards to the cooks and helpers handing out lunches in Holcomb.

Under new business, we discussed completing YQCA if you are in any of the livestock projects. The members present turned on their mics as we sang to the members with April and May birthdays.

It was discussed when to hold our next meeting. We decided that the Fair Board would meet on June 8th so we would wait until the next Sunday to hold our meeting so we could discuss what would be happening with the fair. The next meeting will be on Zoom on June 14th at 6:00.

By Morgan Hammond-Reporter



The April meeting of the Wide Awake 4-H club was called to order at 7:00pm via Zoom. The Roll Call was “what sports do you enjoy?” The Secretary report given by Emma Lightner. Followed by the Treasurers report. Jaylee Speer turned in the Reporter’s Report. Trell Baker gave a Parliamentarian tip. The Leaders Report was shared by Deann Gillen. Animal tagging is May 17th outside at the fairgrounds. (Social distancing). Last name with A-J 8:00am and K-Z at 10:30am. Committee Report—Lauren Lightner, discussed designing t-shirts. There is no old or new business and the next meeting is May 20th. Projects talks were given by Katie Heiman over her pigs. Brady Schmeeckle on food for animals. Mitchell Lehman discussed projects you can do for 4-H. Gentry Hands on steps to growing corn. Lauren Lightner over making masks. Andrew Morales talked about showing an animal. Macy hands on tips if you get a calf. Paxton White talked about bucket calves.

Jaylee Speer, Report
Wide Awake 4-H Club

The May meeting of the Wide Awake 4-H Club was called to order on May 9th via Zoom. The roll call is “what is one fun fact about your family?” Leaders asked for us to watch email or FB for fair info. Trell Baker gave a parliamentary tip on types of votes. Devotions by Aaron morales. Max Brookover talked about the current event of COVID19. Claire Heiman gave a talk on pigs. Abigail Morales gave a talk on her quilt. Corinne Whitham talked about photography. Vivian Whitham gave a talk on brownies. Gage Hamm presented a talk on Legos. Rush Ardery gave a talk on lambs. Max Brookover gave a talk on goats. Rilee McGraw presented how to buy cattle online. Cort Baker gave a talk on bucket calf. Brooke Basham gave a talk on goats. Reese Frick gave a talk on sheep. Andrew Wessels gave a talk on woodworking. Lauren Lightner moved to add project talks to March minutes. It was seconded and approved. Next meeting will be June 8 via Zoom.

Jaylee Speer, Reporter
Wide Awake 4-H Club
Notes taken from Emma Lightner, Wide Awake Secretary

Club Reports

The Beacon Boosters held their February 27, 2020 business meeting at Parrot Cove, followed by a fun time and meal together.

There were 8 4-H'ers present and 5 guest (potential 4-H'er and siblings). There was not any Old or New Business. Club Leader Tammy Hutcheson announced many important upcoming dates to prepare for summer and the 2020 Finney County Fair.

Beacon Booster's next meeting will be March 23, 2020 @ 6:00pm at the Finney County 4-H Building.

Jarica Hutcheson, Reporter

The Beacon Boosters March 2020 4-H Meeting was cancelled due to the K-State Extensions Restriction due to COVID19 (face-to-face restrictions from KSU have been implement until July 4, 2020).

Jarica Hutcheson, Reporter

The Beacon Boosters April 2020 4-H Meeting was cancelled due to the K-State Extensions Restriction due to COVID19 (face-to-face restrictions from KSU have been implement until July 4, 2020).

Jarica Hutcheson, Reporter

In order to meet the club seal requirements for publishing club reports, we will be publishing them in the Extension Connection. Your club is encouraged to continue to submit them to the Telegram and submit them to the Extension Office via email to steph66@ksu.edu.

The Beacon Boosters held their May 20, 2020 Business Meeting via Zoom.

There were 7 4-H'ers present. There was not any Old or New Business.

Club Leader Tammy Hutcheson announced that there WOULD be a Finney County Fair. How the fair will be run is still to be determined, due to COVID 19.

Beacon Booster's next meeting was not planned, but a Zoom meeting will be held in June when more information is passed on to Club Leaders regarding the 2020 Finney County Fair.

Jarica Hutcheson, Reporter

The June 8th, 2020 Wide Awake 4-H meeting was called to order at 7:00pm via zoom. The roll call was share a project your working on for the fair. Emma Lightner read the last meetings minutes. Mitchell Lehman share the treasurer's report. The reporters report was turned in by Jaylee Speer. Trell Baker read a parliamentary tip. Joanna Schmeackle shared the leaders report and talked about changing sizes for the t-shirts at the extension office. Along with that the southwest show is July 11th. Only 4-H members can attend. There were no committee reports. Along with no old or new business. Ryan Heiman read the bible verse. Brooke Basham read a current event over Finney County being open. The project talks started off with Ryan Heiman on his steers. Zane Storer over photography. Scarlet Storer discussed baking. Jimmy Lobmeyer on his 2 pigs. Molly Price showed her art. Jace Kohlhorst over his steer. Benjamin Price on what he is showing. Kase Basham over what he is showing. Then we played an "in or out" game introduced by Lauren Lightner. The next meeting is July 13th via zoom.

Jaylee Speer, Reporter
Wide Awake 4-H Club

CORNER

FACS

Even though the 2020 Finney County Fair will not show case projects on the fairgrounds, the guidelines written in the fair book still need to be followed. I would like to take this opportunity and highlight the guidelines regarding the foods project.



For the safety of all judges, food safety precautions must be followed. For the Finney County Fair, only non-perishable foods will be accepted. Food items that require refrigeration are unacceptable. Those that require refrigeration will be disqualified.

Perishable foods are those with egg custard and cream cheese type fillings and frostings, or foods that require refrigeration. Examples include cream or custard pies, breads with large amounts of fillings, and cream cheese frosting. They will not be allowed at the Finney County and State Fair due to a lack of refrigeration. These products have higher amounts of dairy products and/or eggs that can support the growth of microorganisms at room temperature or warmer. Even though they are baked, they can still support microorganism growth at room temperature. Therefore, they need refrigeration for both safety and quality.

Fruit and pecan pies are acceptable. These products have high amounts of sugar and/or acid to suppress the growth of microorganisms at room temperature. German Chocolate cake frosting is also acceptable.

Any food item made with alcohol (i.e. beer, wine, hard liquor, etc.) will be disqualified. Flavoring ingredients such as vanilla, almond extract, etc. are acceptable.

Items with fresh cut fruits used as garnishes and items with meat incorporated, such as bacon, is not acceptable.

Home-style canned quick breads have been featured in popular magazines and promoted through mail order brochures and specialty shops. They are typically manufactured by small "home-based" operations and the process consists of oven-baking a batter in a wide mouth glass jar. After baking, the lid and ring are added to seal the jar. From a food safety standpoint, inadequate heat treatment of this type of product coupled with favorable storage conditions could lead to development of botulinum toxins.

Items that are under baked will be lowered one or more ribbon placings.

Refer to K-State Research and Extension Publication, 4-H888, Judges Guide for Food and Nutrition Exhibits, for information to help you make informed, safe food exhibit decisions. <https://bookstore.ksre.ksu.edu/pubs/4H488.pdf>



Food Preservation Safety for County Fairs

All canned foods should be prepared and processed according to tested recipes from the USDA Complete Guide to Home Canning (2015), So Easy to Preserve (University of Georgia, 6th edition), K-State Research and Extension Food Preservation publications, other extension publications, or the Ball Blue Book. All entries must include a recipe. All recipes must include the source and publication date that is later than 1994. Refer to K-State Research and Extension Publication, Food Safety Recommendations for Food Preservation Exhibits for information to help you make informed, safe food exhibit decisions. <https://bookstore.ksre.ksu.edu/pubs/4H712.pdf>

Five Steps to Wash Your Hands the Right Way

Washing your hands is easy, and it's one of the most effective ways to prevent the spread of germs. Clean hands can stop germs from spreading from one person to another and throughout an entire community—from your home and workplace to childcare facilities and hospitals.

Follow these five steps every time.

1. **Wet** your hands with clean, running water (warm or cold), turn off the tap, and apply soap.
2. **Lather** your hands by rubbing them together with the soap. Lather the backs of your hands, between your fingers, and under your nails.
3. **Scrub** your hands for at least 20 seconds. Need a timer? Hum the "Happy Birthday" song from beginning to end twice.
4. **Rinse** your hands well under clean, running water.
5. **Dry** your hands using a clean towel or air dry them.



**Ask the
Agent**

If you have any questions, concerns, or topics that you would like me to address, please feel free to contact me via e-mail at jasalle@ksu.edu or call the Finney County Extension Office at (620) 272-3670

Use Hand Sanitizer When You Can't Use Soap and Water

You can use an alcohol-based hand sanitizer that contains at least 60% alcohol if soap and water are not available.

Washing hands with soap and water is the best way to get rid of germs in most situations. If soap and water are not readily available, you can use an alcohol-based [hand sanitizer](#) that contains at least 60% alcohol. You can tell if the sanitizer contains at least 60% alcohol by looking at the product label.



Sanitizers can quickly reduce the number of germs on hands in many situations. However,

- Sanitizers do **not** get rid of all types of germs.
- Hand sanitizers may not be as effective when hands are visibly dirty or greasy.
- Hand sanitizers might not remove harmful chemicals from hands like pesticides and heavy metals.

Caution! Swallowing alcohol-based hand sanitizers can cause alcohol poisoning if more than a couple of mouthfuls are swallowed. [Keep it out of reach of young children and supervise their use.](#)

How to use hand sanitizer

- Apply the gel product to the palm of one hand (read the label to learn the correct amount).
- Rub your hands together.
- Rub the gel over all the surfaces of your hands and fingers until your hands are dry. This should take around 20 seconds.

For more information visit <https://www.cdc.gov/handwashing/index.html>



Recipes of the Month

What's for dinner? How about Grilled Salmon.

Here is an easy meal for those hot summer days. I made it for my family and we all thought it was delicious.

Grilled Salmon Recipe with Garlic Lime Butter

Prep Time: 24 minutes

Cook Time: 6 minutes

Total Time: 30 minutes

Calories: 355 kcal

Servings: 6 (6 oz each) salmon filets

Ingredients

- 1/2 cup unsalted butter (8 Tbsp)
- 4 cloves garlic smashed (NOT PRESSED)
- 2 Tbsp lime juice (from 1 lime) plus lime wedges to serve
- 2 Tbsp dill chopped, plus more to garnish
- 1 tsp [sea salt](#)
- 1/4 tsp [black pepper](#)
- 2 lbs salmon filet skin-on, cut into 6 portions



Instructions

1. In a sauce pan, melt 1/2 cup butter over medium heat. Smash 4 garlic cloves with the flat side of a knife and add to saucepan with 1 tsp salt and 1/4 tsp pepper. Simmer 1 min or until fragrant. Add chopped dill and 2 Tbsp lime juice then immediately remove from heat.
2. Arrange salmon fillets on a platter skin-side-down and spoon on 1/3 of butter sauce and brush over the tops. Let salmon marinate while preheating grill.
3. Preheat grill to medium heat (350°F to 400°F). Oil the hot grates. Place salmon onto preheated grill, skin-side-up. Cover and grill over medium (350°F) heat undisturbed, about 3 minutes on the first side.
4. Carefully flip salmon over (it helps to have a spatula to loosen it and tongs to flip it over), brush on 1/3 of butter sauce then cover and cook another 2 minutes (or according to salmon grilling chart), until internal temperature reaches 140°F (the temperature will continue to rise to an ideal 145°F internal temperature off the grill).
5. Transfer salmon to a platter and drizzle with remaining 1/3 of sauce in saucepan (if butter has hardened, heat on the stovetop just until melted). Garnish with fresh dill and serve with lime wedges to squeeze over salmon.

Recipe Notes

***Salmon Grilling Chart for med/high heat (350°F):

1" thick fillets = 3 minutes per side

3/4" thick fillets = 2-3 minutes per side

1/2" thick fillets = 2 minutes per side

natashakitchen.com



You Asked It!

Tips From the Rapid Response Center

KANSAS STATE UNIVERSITY AGRICULTURAL EXPERIMENT STATION AND COOPERATIVE EXTENSION SERVICE

**Do you have questions about food?
Check out the Rapid Response
Center @**

<https://www.rrc.k-state.edu>

