THOMAS COUNTY FAIR!

Fair pre-entries for each 4-H family are due on Thursday, July 7th. Entries will be completed online this year on the FairEntry website.

Fair Set-up will be July 21st at 6:00 pm &
Fair Clean-up will be July 30th at 9:00 am
*50% of your club must be present at both to qualify for a Club Seal!*

The Thomas County Fair parade will be
Tuesday, July 26th at 5:30 p.m.

Contact the Colby Chamber Office to Register at 785-460-3401 or email Sean Hankin at sean@colbychamber.com.

4-H entries need to be entered on the FairEntry website. Go to [thomas.fairentry.com](http://thomas.fairentry.com) to register! Open Class entries should use paper entry cards that can be found at the Extension Office in advance and at the 4-H Building during drop-off.

Again this Year for Fair

This year the Thomas County Extension Office will be closed Monday through Friday during fair week. This is a very busy week for us and we want to do a better job serving everyone at the fair. If we are needed we will be around the fairgrounds. Emily, Joanna and Regan can be found around the 4-H building or near the livestock facilities to assist you. We apologize for any inconveniences this may bring to the community but we want to focus on the fair and give our community the fair it deserves.

Reminder!!!

There will not be an August newsletter as we will be busy with Thomas
Managing Cattle Through Heat

With temperature staying consistently warm this summer cattle may be having a hard time handling the heat.

A.J. Tarpoff, a beef veterinarian with K-State Research and Extension, said cattle are resilient animals; they will often acclimate to hot temperatures.

Some factors that affect cattle’s heat tolerance during the hotter months of the year include humidity, solar radiation, the color of their hide, diet and more.

Tarpoff said heat stress decreases the reproductive efficiency and performance of cattle grazing on pasture. In confined facilities, heat stress often causes cattle to eat less, which also negatively affects their performance.

When the cattle get hot they pant to loose heat. When the cattle start to pant they east less. This causes the cattle to have poor growth and can negatively impact their future performance.

Tarpoff listed best management practices for helping to reduce heat stress in cows:

Handling. Receive, ship or move cattle only during the coolest parts of the day, preferably before 10 a.m.

Feeding. Modify feeding times. Feed 70 percent of the animals’ ration as late in the evening as possible, which puts the peak heat of digestion overnight when temperatures are likely cooler. Decrease feeding during the day.

Managing heat. Split cattle between pens to reduce stocking density. Maximize airflow by removing obstructions around facilities, including weeds. If feasible, install shade structures, which can reduce solar radiation and reduce the temperature on the pen’s floor. Install sprinklers to wet cattle down at night or early morning so as not to increase humidity.

The amount of water cattle will consume when the temperature spikes will increase significantly.

“To put it into perspective, when the temperature goes from 70 degrees Fahrenheit to 90 degrees, a cattle will consume about double the amount of water,” Tarpoff said.

As a rule, he said cattle should consume “about five times the amount of water as the dry matter they are consuming.”
Food Safety at the Fair

County fair season is here! It's a great way to build community and have fun. Part of the fun at fairs is food so food safety is important to a successful event.

Petting zoos and animal exhibits can be educational and fun. The important step after handling animals is washing your hands to avoid illness.

According to the Centers for Disease Control and Prevention, between 2010-2015, about 100 outbreaks occurred from people handling animals at public events such as fairs. There are many types of bacteria that can spread from animals to people such as E. coli O157:H7, Salmonella, and Cryptosporidium. A clean and healthy animals can still carry harmful bacteria. Even if you don’t pet the animal, and you touch fences or other equipment, the bacteria can transfer to your hands.

Your best defense is washing your hands! Have handwashing stations available and signs reminding visitors to wash their hands. Keep food vendors away from animal areas. Food stand managers should take proactive steps to train workers about proper handwashing.

Learn more at www.ksre.k-state.edu/foodsafety/topics/4h.html.

Making Jam and Jelly with Frozen Fruit

The following tips, from the University of Minnesota Extension, will help create successful jams and jellies from frozen fruit or juice:

- The best frozen fruits for jams or jellies are blueberries, red and black currants, gooseberries and rhubarb.
- Before freezing fruit, measure the fruit and label the container. Many fruits collapse as they thaw and may create an inaccurate measure.
- Jams and jellies from frozen fruit and juice are better if no sugar is added before freezing.
- When freezing fruit for jelly or jams, use 1/4 underripe and 3/4 ripe fruit.
- Thaw frozen fruit in the refrigerator until only a few ice crystals remain. Follow directions for the type of jam you are making and follow the recommended proportions of fruit (measured before freezing), pectin and sugar.

When making jelly from frozen juice, thaw frozen juice in the refrigerator overnight. Measure juice and use it immediately in recommended proportions with sugar and pectin.

5% Acidity Vinegar--The Gold Standard for Pickling

For pickling, the recommended vinegar to use is one with 5% acidity. This is also known as 50 grain vinegar. While most vinegars are at 5% acidity, some are not. Therefore, show wisely and read the label.

Typical distilled white vinegar and apple cider vinegar has 5% acidity, but it depends on the brand. There are some alternative vinegars, such as a “pickling vinegar base” which is only 2.5% acidity. There are no pickle recipes developed for this type of vinegar for canning, but it could be used in a refrigerator pickle. Do not use “cleaning” vinegars as they are too high in acidity.

Learn more about different vinegars from Penn State Extension at https://extension.psu.edu/advice-about-vinegar.

Check Your Pantry for Recalled Peanut Butter

County fair season is here! Bakers are studying their recipes to choose a favorite recipe to enter into baking competitions. If you choose a recipe containing peanut butter, that’s great! But search your pantry for any Jif brand peanut butter that has been recently recalled.

While baking and cooking food does help destroy bacteria, in the case of a recalled food, you don’t know if your product is contaminated and how much contamination may be present. The heat from baking or cooking may not kill it all. Peanut butter is popular in no-bake cookies and peanut butter icing. Because these are typically not heated or have minimal heating, this can lead to foodborne illness. You don’t want the foods judge to get sick!

For more information about how to identify the recalled Jif products, see the Food and Drug Administration announcement.

For a list of exact products included in the recall, see the Food and Drug Administration public service announcement.
Buyer’s packets

If you have not delivered the Buyer’s Packets that you picked up, please deliver them now. We would like all potential livestock buyers to have advance notice of the sale. If you can think of someone you would like to invite, please call the Office. We have extra packets available. Please try to deliver these in person, this help’s 4-H members public speaking skills and shows the buyer’s they would like them present at the sale. The office will start randomly calling businesses on Monday, July 11th to make sure packets are being delivered.

Poultry Testing

Poultry testing will be on Wednesday, July 13th at 9:30 am at the Thomas County Fairgrounds Poultry Building. Please bring all poultry you will be bringing to fair so we can test and band them. This is for ALL POULTRY, including 4-H and Open Class! Please note: large fowl (ducks, geese, etc.) do not need to be tested.

Sign-Up Sheets

Don’t forget to sign-up for a time to work a Putt-Putt or Security Watch time slot. We still have several times open. We also have sign-up sheets for Superintendent and Junior Superintendent volunteers. Our Fair cannot run without your help! Please let us know if you are willing to help. We also have a sign-up sheet for large and mini booths if you would like to decorate one for the Fair.

Sewing Construction Judging

Don’t forget that sewing construction entries (clothing and non-wearable) are judged late morning, following the buymanship judging, on Tuesday, July 19th at Celebration Community Church. Constructed clothing will be modeled and judged followed by the judging of sewn items. This includes patchwork and quilts.

Horticulture Entries

Our office understands that some horticulture items may not be ready at the fair, Final Entries for horticulture will be due on FairEntry on Friday, July 22nd.

Fair Superintendent Meeting

Fair Superintendent meeting will be on Thursday, July 21st at 5:15 p.m. in the 4-H Building before setup.

Exhibit Building Set-up

Fair set-up will be held Thursday, July 21st at 6:00 p.m. Please meet at the 4-H building should there be some last minute directions and to sign the attendance sheet. We need families to move the display cabinets, being careful to not break the glass. Folks will also need to clean the display cases. We need folks with screw drivers, hammers and skill to assist with building the booth partitions for booth construction as well.

Visual Art Hangers

To assist volunteers who hang art work, please be sure the hanger is above the art work (see illustration.) Remember to mat or frame the art work so the art doesn’t roll up while hanging. Also, be sure the hangers are secure (tape tends to loosen up very easily.) These three points will make hanging/displaying art work faster and less frustrating. Also, pop tabs are no longer to be used as a hanger. Thank you.

Fair Camp Ground Reservations

Don’t forget to contact Greg Griffin to reserve your spot on the fairgrounds during fair week at 785-443-5459. To have a camper on the fairgrounds it is $30/night. Please have your deposit ready when you reserve your spot.
Pee-Wee Livestock
If you know of a Thomas County youth under 7 years old who would like to show in the Pee-Wee Livestock classes, please let us know at the Extension Office. We would like to add these participants to the livestock programs that are printed and distributed at the shows. You can also sign up on the day of the show as well.

Livestock Sale Weight Limits
The Thomas County Fair Board has established weight limits for market animals for the 2022 Fair. The weight limits are as follows:
- Hogs: 200-325 lbs.
- Beef: 1000-1600 lbs.
- Lambs: 90-160 lbs.
- Goats: 50-125 lbs.
All over and underweight animals regardless of species, will show in Heavyweight or Prospect classes. However, animals in both Prospect and Heavyweight classes may vie for Grand and Reserve Champion at the judge’s discretion.

Consignment Fees
All consignment fees with completed waivers must be paid and turned in to the fair board members at the weigh-in table by 1:00pm on the day of fair weigh-in (Monday, July 25th). Check or cash only. Consignment fees are as follows: $10/head for small animals (sheep, goats, swine) and $20/head for beef. There will be no substitutions once the consignment form is turned in except for grand/reserve. If your paperwork and/or money is not turned in by the deadline, you will not sell at the premium sale. Consignment forms can be found at the Extension Office or picked up at the weigh-in table.

4-H Rabbit Practice
Join the rabbit project in a practice before fair on July 13th beginning at 6:30 p.m. at the 4-H Building. This will be a group event that will prepare 4-H members for showing at fair.

Rabbit Hemorrhagic Disease
The Rabbit Hemorrhagic Disease is present in some of our neighboring states. Since this outbreak is happening we are asking that you bring your rabbit on the day of the show and take them home the same day. We want to make sure everyone and their animals are safe during fair. If you have any questions about this please contact Emily Bennigsdorf.

Horticulture Entries
Our office understands that some horticulture items may not be ready at the fair, Final Entries for horticulture will be due on FairEntry on Friday, July 22nd.

After-Fair Locker Information
Many of you may already be aware that area lockers are becoming increasingly busy. Therefore, if you know a potential livestock auction buyer, please tell them to schedule a processing appointment as soon as possible. Available processing dates are moving further in the future. Also, lockers will NOT be picking up animals after Fair as they have in the past. In order to reduce confusion after the auction, we are asking that 4-H families do not schedule a processing appointment for your potential buyer.

Shooting Sports
- **Shotgun** – Fair Shoot/State Qualifier will be held on August 6th out at the Colby Trap Club. Please contact Jeff or Dave for more information.
- **Archery** – Fair Shoot/State Qualifier will be held on August 20th at the Extension Office. Please contact Ashleigh or Jared for more information.
Ribbons
The color of a ribbon represents four levels of skill. White— the minimum standards of quality have not been met; Red— the minimum standards have been met but improvements are needed; Blue— exceeds the minimum standard but there might be some minor flaws where improvements can be made; Purple— outstanding on all standards. The purple level should be a prized achievement, one sought because it is difficult to obtain and represents a skill learned with careful and persistent effort.

Frostings and Fillings at Fairs
For the food safety at our fair remember that 4-H members need to evaluate their frosting and fillings recipes to calculate the amount of sugar for safety. It needs to contain more than 65% sugar for safety. Examples on how to calculate this percentage is in the publication. Please see the publication at https://bookstore.ksre.ksu.edu/pubs/MF3544.pdf.

4-H Post-Fair Celebration Lunch
The Thomas County 4-H Council and Extension Office would like to invite all 4-H members and their families to a Post-Fair Celebration Lunch on Saturday, July 30th at 11:00am. Join us for some food and county 4-H comradery as we wrap up another successful Fair week!

4-H Livestock Sweepstakes
All Kansas 4-H'ers are invited to participate in this livestock learning and competition experience. The Kansas 4-H Livestock Sweepstakes includes the state 4-H livestock judging contest, meat judging contest, livestock skillathon, and livestock quiz bowl in one action-packed weekend. 4-H'ers can test their knowledge and display their expertise in a variety of livestock-related events. Held at the K-State Campus in Manhattan August 20-21st.

Officer Notebooks
Club notebooks for Secretary, Treasurer, Reporter and Historian are to be turned in with Project Record Books, NOT at the Fair. This judging will occur in late-September/early-October. We want the entire 4-H year to be included in these books when they are judged.

48 Hours of 4-H
Join us this fall in seeing just how much we can give back to our communities! The weekend after National 4-H Week is the perfect opportunity to setup a service project and join the 48 Hours of 4-H Service Challenge, October 9-10, 2022.
By starting to discuss and plan now, you can find the perfect project for your group and help engage important partners!
2022 Thomas County Fair
It's Show Time!

**Thomas County Fair Pre-entries**
Fair pre-entries for each 4-H family are due on FairEntry on Thursday, July 7th by 11:59 pm!

**Fair Set-up and Clean-up**
Fair Set-up will be Thursday, July 21st @ 6:00 pm & Fair Clean-up will be July 30th@ 8:00 am – 50% of your club must be present at both to qualify for a Club Seal!

**Thomas County Fair parade**
Tuesday, July 26th at 5:30 p.m. Entry form can be found online.

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**Friday, July 1**
4-H Dog Project Pre-Entries due on FairEntry

**Thursday, July 7**
4-H & FFA Pre-Entries due on FairEntry (except Horticulture)
YQCA Certificates due to Extension Office

**Wednesday, July 13**
9:30 am- Poultry Testing- 4-H & Open Class poultry

**Saturday, July 16 (**)**
9 am– 4-H/Open Class Dog Agility & Rally
(registration/vet check at 8:30am)
@ Colby Ball Diamonds

**Sunday, July 17 (**)**
1 pm – 4-H Dog Show @ Heartland Christian School
3:30 pm– Open Class Dog Show

**Tuesday, July 19**
9 am– 4-H Buymanship Judging
@ Celebration Community Church
Following Buymanship– 4-H Clothing Construction Modeling & Judging
7:30 pm– 4-H Public Fashion Review

**Thursday, July 21**
9 am– 4-H Visual Arts Judging
1:30 pm – Demonstrations, Illustrated Talks & Public Speaking
5:30 pm – Superintendent meeting
6 pm– Fair Set-up

**Friday, July 22**
4-H Horticulture entries due on FairEntry

**Saturday, July 23 (**)**
9 am– 4-H Horse show

**Sunday, July 24**
11 am–5 pm– 4-H Booth Construction

**Monday, July 25 (**)**
7:30 am–11 am– 4-H/FFA & Open Class Livestock Weigh-in/Vet Check
7:30 am–11 am– 4-H Exhibits accepted (non-livestock)
11:30 am– Judging of non-livestock 4-H exhibits starts

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1 pm– All Consignment forms and payment due to Fair Board
3 pm– 4-H/FFA & Open Class Cat, Rabbit, Hand Pet, & Poultry show
7:30 pm: KPRA Rodeo

**Tuesday, July 26 (**)**
7:30 am–1:00 pm– Open Class exhibits accepted (non-livestock)
8 am – 4-H/FFA & Open Class Swine Show
9 am–Noon – Tallest Corn Plant Contest- Sponsored by Nutri-en Ag Solutions
2 pm- Judging of non-livestock Open Class exhibits starts
5:30 pm- PARADE– Starts at Fike Park, down Franklin to Fairgrounds
7:30 pm- KPRA Rodeo

**Wednesday, July 27 (**)**
8:30 am– 4-H/FFA & Open Class Sheep and Goat Shows
11 am- Antique Tractor show
4 pm- Registration for Pedal Tractor Pull
5 pm- Pedal Tractor Pull, Sponsored by Thomas County Farm Bureau Association
5:30 pm- Free BBQ Dinner

**Thursday, July 28**
7:30 am–10 am- Thomas County Community Foundation Breakfast
8:30 am– 4-H/FFA & Open Class Beef Show
5:30 pm– 4-H/FFA Livestock Sale
Buyer’s appreciation BBQ after the sale

**Friday, July 29**
9 am– 4-H/FFA Round Robin
1-2 pm– Release of Livestock going home
2-6 pm– Release of Livestock for resale & lockers
6-8 pm– Release of Livestock going home
7:30 pm- Truck and Tractor Pull

**Saturday, July 30**
8 am—9:30 am– Release of all non-livestock entries
4-H and Open Class
8 am– 4-H Fair clean-up & Release of Livestock
11 am– 4-H Family Celebration Lunch
7:30 pm- Demo Derby

(**) = Change in schedule from previous year
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|        |        |         |           |          | 9      | Open Class Horse Show
| 3      | 4      |         | Independence Day | Office Closed |        |          |
|        |        |         | AH—Meeting @ 4-H Bldg. 6:30pm |        |        |          |
| 10     | 11     | 12      | 13        | 14       | 15     | 16       |
| SV—Farm Tour @ 4pm starting at Ziegelmeiers | BPG—Meeting @ Henry Hall 7:30pm |        | Chicken testing @ 9:30am | Fairboard Mtg. @ 8pm |        | Dog Show- Agility |
|        |        |        | Rabbit Practice @ 6:30pm |        |        |          |
| 17     | 18     | 19      | 20        | 21       | 22     | 23       |
| Dog Show- Obedience/Showmanship |        | Buymanship & Clothing Const. Fashion Revue Celebration Comm. Church |        | Visual Arts Demo./Illus. Talks Fair Set-up |        | 4-H Horse Show |
|        |        |        |        |          |        |          |
| 24     | 25     | 26      | 27        | 28       | 29     | 30       |
| FAIR WEEK!! | Livestock Weigh-in 4-H Bldg. Entry Cat/Rabbit/Hand Pet Show | Swine Show Open Class Entry Parade | Sheep & Goat Shows | Beef Show Livestock Auction | Round Robin |        |
|        |        |        |        |          |        |          |
|        | 25     | 26      | 27        | 28       | 29     | 30       |
|        |        |        |        |          |        |          |
|        |        |        |        |          |        |          |
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| 31     |        |        |        |          |        |          |

**Notes:**
- **AH** = Abilene Hustlers
- **BPG** = Brewster Prairie Gem
- **Gem** = Gem 4-H
- **CC** = Colby Comets
- **SV** = Solomon Valley
- **SS** = Shooting Sports
Bookmark our website for quick reference to educational and informational resources as well as contact information for all of your questions:

http://www.thomas.k-state.edu

Check us out on Facebook & Twitter:
K-State Research and Extension Thomas County 4-H

K-State Research and Extension and Thomas County Extension are committed to making their services, activities and programs accessible to all participants. If you have special requirements due to a physical, vision or hearing disability, or a dietary restriction please contact Emily Bennigsdorf at 785-460-4582.