THOMAS COUNTY FAIR!

Fair pre-entries for each 4-H family are due on Thursday, July 6th. Entries will be completed online this year on the FairEntry website.

Fair Set-up will be July 20th at 6:00 pm &
Fair Clean-up will be July 29th at 8:00 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 25th at 5:30 p.m.

Register for the fair parade here or contact the Colby Chamber Office at 785-460-3401.

4-H entries need to be entered on the FairEntry website. Go to 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 on Tuesday for judging.

Morning Perk

Join us for a coffee tasting on July 6th from 7:15-9:00 am. We’ll have 3 iced coffee recipes to try. We’ll also have some refreshing infused waters, hot coffee, and muffins available. Stop by to say hello and learn about upcoming Fair activities.

Again this Fair Year

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. Laurel, Joanna, Emily and Candace 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 County Fair activities!
Heat Strokes in the Field

The hottest days are quickly approaching this summer in Kansas. Even though these heat filled days, the farmers and ranchers in this area are out in full swing.

To help prevent Heat strokes from happening in the field try to wear lightweight, long-sleeved, light-colored clothing, or a cooling vest. In the heat of the summer most of us like to get our task done as fast as possible but on the hot days try to take short, frequent breaks in a shaded or cool area to stay cool while working outdoors.

The cooling vests use specialized fabric and fibers to circulate cooling products to keep body temperatures low during hot days,”.

During these hot days it is extremely important to listen to your body. Everyone is different on the amount of heat their body can tolerate.

According to the Kansas Mesonet, the hottest part of the day in Kansas is between 3 p.m. and 6 p.m.

The U.S. Centers for Disease Control and Prevention recommends drinking 1 cup of water every 15-20 minutes, and before becoming thirsty. The CDC also recommends keeping sugary and alcoholic drinks to a minimum. Replace salt and minerals with snacks or a sports drink.

Heat stroke symptoms include high body temperature; hot, dry, red or damp skin; fast, strong pulse; headache; dizziness; nausea; confusion; and lack of consciousness. What to do if a person is suffering from heat stroke:

- Call 9-1-1 immediately.
- Move to the person to a cooler place.
- Lower the person’s temperature with cooler clothes.
- Do not give the person anything to drink.

Heat exhaustion is different and usually not as serious with symptoms of exhaustion and may include heavy sweating; cold, pale and clammy skin; fast, weak pulse; nausea; tiredness; headache; and fainting.

If this occurs, take action by moving to a cool place, loosen clothing, get cool, sip water and seek medical attention if symptoms last longer than an hour or get worse.

Tomato Help

Tomato leaves will begin showing signs of leaf-spot diseases soon if they haven’t already, Brown spots on the leaves indicate Septoria leaf and blight.

Septoria leaf spot usually appears earlier in the season than early blight and produces small dark spots. Spots made by early blight are much larger and often have a distorted “target” pattern of concentric circles.

Heavily infected leaves will turn yellow and drop, with older leaves being more susceptible than young leaves because the disease starts at the bottom of the plant and works its way up.

Keeping plants off of the ground using mulch, cages, or stakes will make them less vulnerable. The better air circulation allows the foliage to dry faster than plants that are on the ground. Mulching will prevent water from splashing and carrying disease spores to the plant.

If you have room, rotate the location of the tomatoes each year to an area that has not had tomatoes or related crops (peppers, potatoes, eggplant) for several years.

If rotation is not feasible, fungicides are often helpful. Be sure to cover both upper and lower leaf surfaces, and reapply fungicide if rainfall removes it.

Plants usually become susceptible when the tomato fruit is about the size of a walnut. Chlorothalonil is a good choice for fruiting plants because it has a zero-day waiting period, meaning that fruit can be harvested once the spray is dry.

Chlorothalonil can be found in numerous products including Fertilome Broad-Spectrum Landscape and Garden Fungicide, Ortho Garden Disease Control, GardenTech Daconil, Bonide Fungonil and others.

Be sure to be proactive and start protecting plants before these diseases are first seen if they have been a problem in the past. It is virtually impossible to control these diseases on heavily infected plants.
Baking Pie in Disposable Pans
With county fairs gearing up soon, so are bakers to bake a prize-winning pie. But getting the pie to bake properly in a disposable aluminum pan can be a challenge. Aluminum does not hold heat and bakes slowly.

Here are some tips to prevent soggy bottom crusts:
• For blind baking, increase baking time up to 10 minutes or until golden brown.
• For double-crust pies, place pie pan on a preheated baking sheet or baking stone.
• For double-crust pies, set the pie inside a glass or stoneware pie pan for more heat transfer.

Another option is to shop garage sales for glass pie pans that you don’t want returned!

Source: Cook’s Illustrated, July 2012

Don’t Toss the Watermelon Rind!
Juicy watermelons are about ready in many gardens! After enjoying a cool, refreshing slice of watermelon, don’t toss out the rind. It can be used to make watermelon pickles! This is a southern specialty to use as a snack or in other creative ways.

When making watermelon pickles, just the pale green rind is used. Remove the watermelon flesh and the outside dark green skin. Here are a couple recipes to preserve watermelon rind from the National Center for Home Food Preservation:
Watermelon Rind Pickles
Watermelon Rind Preserves

To save the watermelon flesh, see instructions on Freezing Melons.

Use the Pickle Juice Too!
After enjoying those crunchy pickles, use the pickle juice to add flavor to other dishes. Here are some options:
• Mix pickle juice with some olive oil and fresh herbs for an easy marinade.
• Add pickle juice to BBQ sauce for some tangy flavor.
• Chop raw vegetables into pickle juice, refrigerate and marinate.
• Add pickle juice to your potato salad recipe to boost flavor.
• Pickle juice is a great addition to Bloody Mary beverages. Garnish with a pickle spear!

Learn more about pickles from ILovePickles.org.

Freezing Food for the Fair
To help save time and stress at county fairs, prepare food entries early and freeze them. Most baked goods freeze well and can still be blue ribbon quality. This includes cookies, yeast and quick breads, and cakes. Here are some tips:
• Bake the product as usual. Cool completely! This helps prevent condensation inside the wrapping and development of ice crystals.
• Use moisture-vapor resistant packaging. This includes freezer-safe plastic containers or bags, heavy-duty aluminum foil, and rigid containers.
• Separate layers of cookies with wax paper or parchment paper.
• If a cake or bread is to be frosted, freeze the product only and frost after it is thawed.
• Make pie crusts ahead of time and freeze. Freezing whole prepared pies can cause the filling to soak into the crust.
• Thaw all baked goods in the freezer packaging. They can be thawed at room temperature. Remove from the freezer the night before the fair. Once thawed, repackage into the proper packaging according to your fair rules.

Source: Univ. of Georgia, Preserving Food Publication

Choose the Right Jar
A variety of jar sizes are available to use in canning. Reliable recipes sources will indicate what size of jars are to be used for that recipe. But can you use a jar not listed for that recipe? Yes and no.

Standard jar sizes include half pint (8-oz.), pint (16-oz.), and quart (32-oz.). There are also in-between sizes such as 4-oz., 12-oz., 24-oz., and 28 oz.

When a recipe lists half-pint only, you cannot use a larger jar. This is because the larger jar may require a longer processing time which must be tested and verified to ensure safety. Guessing, by the home food preserver, can lead to spoiled food. If a recipe indicates half-pint AND pint, you can use a 12-oz. jar, but you cannot use any jar larger than a pint. For jams and jellies, 4-oz. jars are a good option. Use 4 oz. jars like half-pints; 12-oz. jars like pints; and 24-oz. and 28-oz. jars like quarts.

Just because your family uses a certain food in larger quantities, does not mean you can preserve in larger jars. Be smart, be safe!

A Jar Guide to help select the right jar size for the job, can be found on the Ball website.
Entry Deadline
All entries (with the exception of horticulture) are due on FairEntry on July 6th.

YQCA
The Youth for the Quality Care of Animals (YQCA) certification training will be required for 4-H members ages 7-18 to be able to show and sell their livestock this year for fair. Species that require certification include beef, swine, sheep, goats, poultry and rabbits. All certificates of completion are due to the office by July 6th.

Livestock Entry Limits
Each exhibitor may only show 2 market animals per species and 2 breeding animals per species. Only 1 market animal per species may be sold in the livestock sale, per exhibitor.

Livestock Sale Weight Limits
The Thomas County Fair Board has established weight criteria for market animals for the 2023 Fair. Please be aware, as some of them have changed from 2022. The weight limits are as follows:

- Beef- 1000-1800
- Sheep- 100-160
- Swine- 225-350
- Goats- 50-125

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.

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 advanced 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 helps 4-H members with their public speaking skills and shows the buyers they would like them to be present at the sale. The office will start randomly calling businesses on Monday, July 10th to make sure packets are being delivered.

Consignment Fees
All consignment forms with completed waivers must be turned in to the present fair board member at their table at weigh-in by 1:00pm on the day of fair weigh-in (Monday, July 24th). Consignment fees for the 2023 Thomas County Fair have been so graciously covered by Adams Bank & Trust. We want to extend a huge thank you to them for their continued support of the 4-H Program. There will be no substitutions once the consignment form is turned in except for grand/reserve champions. If your paperwork 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 fair board table at weigh-in.

Thank you! ADAMS BANK & TRUST

After-Fair Locker Information
Many of you may already be aware that area lockers are continuing to stay 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.
Schedule Change

Don’t forget to double-check the schedule of events for Fair this year. Some shows and entry dates have changed from previous years.

Poultry Testing

Per the Kansas Department of Agriculture (KDA), Kansas is a pullorum-typhoid-free state. Routine surveillance testing will be performed for each county a minimum of once every 5 years, as designated by KDA. Thomas County is scheduled for testing in 2024. Therefore, no poultry testing will be required for the 2023 Thomas County Fair. Please note: All poultry entering Kansas, except waterfowl, must show proof they are pullorum-typhoid clean.

Photography Judging

We wanted to clarify some confusion in regards to Photography Judging. The Photography Judging that is listed for Tuesday, July 18th at Celebration Community Church, is the Photography Judging Skills Contest Kit. This is similar to the Life Skills Judging Kit that we use for County Club Day but using photos. Photos taken and entered into the Fair by a 4-H member will be judged on Monday, July 24th in the 4-H Building. Open Class photos will be entered and judged on Tuesday, July 25th.

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 18th at Celebration Community Church. Constructed clothing will be modeled and judged followed by the judging of sewn items. This includes patchwork and quilts.

Fashion Revue

Cost-Per-Wear forms and Fashion Revue Descriptions are due to the Extension Office by Tuesday, July 11th. Please note: Senior Cost-Per-Wear forms are different this year.

Horticulture Entries

Our office understands that some horticulture items may not be ready until the fair. Final Entries for horticulture will be due on FairEntry on Friday, July 21st.

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.

Food Safety Rule Changes for Fair

For food safety purposes, any entries with frostings and fillings must calculate the amount of sugar in the frosting/filling recipe only. Calculation must be attached to entry, or the placing will be lowered one ribbon when judged. Frosting and fillings need to contain more than 65% sugar for safety. Examples on how to calculate this percentage are included in the publication titled “Food Safety of Frostings and Fillings” which can be found at the Extension Office. This new rule has been added to the 2023 4-H Kansas State Fair book, and will be enforced at the 2023 Kansas State Fair in the 4-H Foods Division. This rule has also been added to our county fair book. You may also want to consider additional resources about food safety. K-State has a publication available regarding Food Safety for Food Preservation Exhibits- 4H712.
**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 shifts 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.

**Fair Superintendent Meeting**

Fair Superintendent meeting will be on Thursday, July 20th at 5:15 p.m. under the gazebo by the grand stands before setup.

**Exhibit Building Set-up**

Fair set-up will be held Thursday, July 20th 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 help move and clean the display cabinets, being careful to not break the glass.

**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.

**2022-2023 Club Assignments**

Buyers Meal (July 2023) Abilene Hustlers

Putt-Putt Golf (July 2023) Brewster Prairie Gem

*NEW* Sale Ring Set-up (July 2023) Brewster Prairie Gem & Solomon Valley

*NEW* Sale Ring Tear-down (July 2023) Abilene Hustlers & Gem

**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.

**4-H Post-Fair Celebration Brunch**

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 Brunch on Saturday, July 29th at 10:30 am. Join us for some food and county 4-H comradery as we wrap up another successful Fair week!

**Open Class Entries**

Open class entry will continue to be on Tuesday of Fair week (July 25th). Exhibits will need paper entry cards to be completed and attached to them for entry. Cards can be found at the Extension Office. 4-H members may drop off completed Open Class entries during the 4-H entry time on Monday, July 24th if they would like to do so.

**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.
**4-H Rabbit Practice**

Join the rabbit project meeting on July 18th 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.

**Shooting Sports**

**Shotgun**– Fair Shoot/State Qualifier will be held on August 5th at the Colby Trap Club. Please contact Jeff or Dave for more information.

**Archery**– Fair Shoot/State Qualifier will be held on August 6th at the Colby Baseball Diamonds. Please contact 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.

**County-Wide 4-H Pool Party**

4-H Council would like to invite Thomas County 4-H Members to join in on a county-wide pool party on August 12th from 7pm-9pm at the Colby Aquatic Center.

**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 members can test their knowledge and display their expertise in a variety of livestock-related events. Held at the K-State Campus in Manhattan August 19-20th.

**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 7-8, 2023. By starting to discuss and plan now, you can find the perfect project for your group and help engage important partners!
2023 Thomas County Fair
Fair Theme: **Carnival Lights & Country Nights!**

**Monday, June 12**
Registration opens on FairEntry

**Friday, June 30**
4-H Dog Project Pre-Entries due on FairEntry

**Thursday, July 6**
4-H & FFA Pre-Entries due on FairEntry (except Horticulture)
YQCA Certificates due to Extension Office

**Saturday, July 8**
8:30 am– Open Class Horse show

**Saturday, July 15**
9 am– 4-H/Open Class Dog Agility & Rally
(registration/vet check at 8:30am)
@ Colby Ball Diamonds

**Sunday, July 16**
1 pm– 4-H Dog Show @ Heartland Christian School
3:30 pm– Open Class Dog Show

**Monday, July 17**
5:30 pm– 4-H Fashion Revue Practice
@ Celebration Community Church

**Tuesday, July 18**
9 am– 4-H Buymanship Judging
@ Celebration Community Church
Following Buymanship– 4-H Clothing Construction Judging
7:30 pm– 4-H Public Fashion Review

**Thursday, July 20**
9 am– 4-H Visual Arts Judging
1:30 pm– Demonstrations, Illustrated Talks & Public Speaking
5:15 pm– Superintendent meeting
6 pm– Fair Set-up

**Friday, July 21**
4-H Horticulture entries due on FairEntry

**Saturday, July 22**
9 am– 4-H Horse show

**Sunday, July 23**
11 am–5 pm– 4-H Booth Construction

**Monday, July 24**
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)
11:15 am– Judging of non-livestock 4-H exhibits starts
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 25**
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 Nutrien Ag Solutions
1 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 26**
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 27**
7:30 am–10 am- Thomas Co Community Found. 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 28**
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– Enduro Race

**Saturday, July 29**
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
10:30 am– 4-H Family Celebration Brunch
7:30 pm- Demo Derby
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<td>FAIR WEEK!!</td>
<td>Livestock Weigh-in 4-H Bldg. Entry Cat/Rabbit/Hand Pet Show BPG—Meeting @ Horse Barn 5pm</td>
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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

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