

*Family & Consumer
Science News*

Ford County

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The mission of KSU Cooperative Extension Family and Consumer Sciences is to link education with life experiences to help people improve their lives, their families, and their communities

FORD COUNTY FAIR JULY 18-22

It is almost FAIR Time!!

Have you decided what you will bring to the County Fair???

Are you preparing exhibits for the Fair?

Have you invited a friend or neighbor to exhibit? I invite each one of you to invite one additional person to exhibit this year!

Entry day for all open class division entries will be on THURSDAY, July 18, 7:30 am to 10:00 am!!

For your convenience, the Fair Schedule and the Open Class portion of the 2019 Ford County Fair book are included. The complete Fair Book is available on our website www.ford.ksu.edu or directly at www.fordcountyfairassn.org for all Fair information. It will also be available in print at the Extension Office soon. Entry cards will be available by the end of June to early July.

We again have a few special contests available. Special contests include – King Arthur Flour Bar Cookie Contest, a Barn Quilt Contest, Container Flower Garden/Fairy Garden Contest and we brought back our Photo Contest with a theme of “Fun in Kansas”. Read through the rules and start making plans.

Don't forget the theme for the Fair is “Stir Up Some Fun”.

The Fair Concessions will be provided by Janell Robertson.

FUN things to do include: Salute Our Local Hometown Hero's during the Thursday evening Hot Dog Feed, Ice Cream Social, Juggling Clown Shows, Dance on Saturday night, Cow Patty Bingo, and Model Racing on Saturday and Sunday. Turtle races will again be held on Friday, Saturday and Sunday at 4:30 pm. Plus, so much more for the whole family to enjoy during the five days of the Fair!!!

Check out more details on the Fair page included within the newsletter.

Are Bacteria Lurking in Your Spice Cabinet?

Consumer behavior studies reveal telling insights into what food preparation methods they use. In a recent study, consumers were observed preparing turkey burgers and a chef's salad to see what steps they did during meal preparation.

When preparing the turkey burgers, almost 50% of the participants handled spice containers without washing their hands after handling raw turkey. This observation was unexpected. Previous observation studies did not sample spice containers for contamination. Also, if spice containers are not stored inside cabinets, those containers could be contaminated more easily.

What to do? Plan ahead. Measure out spices before handling raw meat so they are ready to use. If containers are handled with dirty hands, clean the containers before putting them back in storage.

Frying with Hot Air

Instead of frying in oil, maybe an air fryer is for you! Reducing oil in foods is one way to make foods healthier. So how does a hot air fryer work?

Extremely hot air circulates around food with a fan. It creates a crispy surface layer and the inside stays moist. This is similar to convection oven cooking. Only a small amount of oil is brushed on the food surface to aid the crisping process. Cook in small batches for even and complete cooking.



When shopping for an air fryer, first consider your kitchen counters and storage space. Do you have room? If the appliance is not visible, it is less likely to be used. There is no oil to dispose of or lingering oily odors. But does the food taste the same with similar crunch? Maybe, maybe not. Just remember to consider making healthier meals for you and your family to reap the rewards.

Mixing Matters

Source: Cook's Illustrated, October, 2018

How ingredients are mixed together can make or break a successful outcome when baking. Directions are given to combine certain ingredients and should be followed. For example, in making a layer cake, there are two methods, the creaming and reverse-creaming techniques.



The creaming method starts by beating the sugar and butter together until light and fluffy. The sugar crystals beat little air pockets into the fat. Then the wet and dry ingredients are added in a dry-wet-dry-wet-dry pattern to reduce gluten development and make a tender cake. During baking the air pockets made during creaming, leaven or lift the cake to give a light airy structure. The top typically has a slight dome.

The reverse-creaming method starts by mixing butter with all of the dry ingredients. The butter fat coats the flour particles making the flour waterproof. The liquid is added but only some flour proteins will get hydrated. This limits gluten development and increases tenderness. Without incorporating air, the cake will be a bit shorter, have a flatter top and will be quite tender. This is better for fancy, multiple layer cakes.

USDA Updates Food Product Dating Fact Sheet

Except for infant formula, product dating is not required by Federal regulations.

To help educate consumers on food product dating, the USDA has updated their fact sheet on this topic. Links within the fact sheet include information on shelf-stable foods and adding "Freeze By" date information to freeze a food and maintain quality. The commonly used phrases are "Best if Used By/Before", "Sell By", "Use By", and "Freeze By". The only one that is critical to safety is "Use By" for infant formula. Otherwise, the dates are for best quality. More information is included on food donation and reducing food waste. This helps food companies donate food that may be misbranded or economically adulterated, but are still safe to consume.

Ford County Fair, July 18-22, 2019

We have been finalizing plans for the 2019 Ford County Fair. Please note: ALL Open Class exhibits need to be brought to the Ford County Fairgrounds for entry on THURSDAY, JULY 18 between 7:30 am to 10 a.m.

Open Class Division has classes for: arts and crafts; clothing and stitchery; food preservation; foods; flowers; photography; rabbits; crops and gardening. Plan to bring at least one entry!! Check individual divisions for entry times and rules, as some rules and classes have changed. Please Note: We will not be testing poultry this year for pullorum-typhoid. Testing has been temporarily suspended due to lack of testing serum. Poultry must be entered at Fairgrounds between 7:00-9:30 a.m. on Thursday, July 19.

All exhibits will be released on Monday evening, July 22 between 7:00 and 10:00 p.m. This is also the start of the Livestock Sale in the Arena.

Fair Board Members will be selling Cow Patty Bingo tickets as a fundraiser for their "Air Condition the Fair Building" campaign. Consider getting tickets to help this cause.

Consider participating in the *King Arthur Flour Bar Cookie contest, Container Flower Garden/Fairy Garden contest, Photo Contest and Barn Quilt Special Contest.*

Special Attractions

Salute Our Hometown Hero's and Fair Hot Dog Feed

This event is sponsored by the Hi Plains Feed, LLC and will be held Thursday, July 19 at 6:30 p.m. with the first 300 people receiving a free meal

RORRing Model Car Racing

Saturday and Sunday, July 20 and 21
1:00 p.m. to 9:00 p.m.

Sponsored by the Ford County Fair Association

Sunday Morning Breakfast

July 21 at 9:00 a.m. The breakfast is sponsored by:
KanEquip of Dodge City
Church Service @ 10:00 a.m.

Ice Cream Social

Sunday, July 21, 2:30 p.m.

Sponsored by the Ford County Farm Bureau Assoc.

Jester Rejects

Performances on
Sunday, July 21 at 2:30 pm
Monday, July 22 at 10:30 am

Fair Dance (all ages invited)

On Saturday, July 20 come and enjoy the evening starting at 9 p.m. Brought to you by "Jacobs". Come out and enjoy some great music.

Other Fair Information...

- **Thursday, July 18** -- check in of exhibits from 7:30 a.m. to 10:00 a.m. Judging starts at 10:00 a.m. with the building open to the public at 5:00 p.m. **4-H/Open Class Foods Sale is Thursday evening at 6 p.m.**
- **Friday, July 19**—**Barnyard Olympics** 2:00 p.m.
- **Saturday, July 20** – **Fun Afternoon at the Fair.** There will be dunk tank and bounce houses for the kids to enjoy from 2:00 – 4:00 p.m.
- **Sunday, July 21 at 2:30 p.m. and Monday morning at 10:30 am**—**Jester Rejects** sponsored by United Wireless Arena & Boot Hill Casino and Resort Conference Center and Ford County Fair Assoc.
- **Turtle Races start at 4:30 p.m. on Friday, Saturday & Sunday** evenings. Sponsored by Credit Union of DC.
- **Cow Patty Bingo – Sunday, July 21 3:30 p.m.**

HOW TO MAKE INFUSED WATER

Making water flavored with fruits and vegetables is easy. There are many reasons that infused water is beneficial as a beverage:

- It is easy to make
- It is virtually calorie free
- There is no diet soda after taste
- It is inexpensive

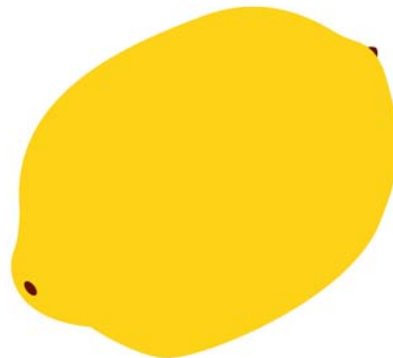
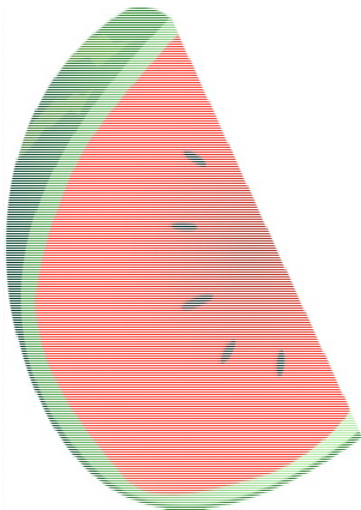
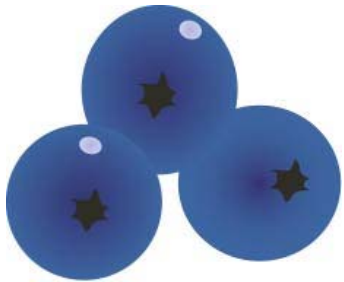
It is also a great way to use up extra produce items or to take advantage of store sales.

4 STEPS TO MAKE INFUSED WATER

1. Decide which flavors you want to use. The sky's the limit! Choose cucumber, tomato, mint, berries, melons, or citrus fruits. You should avoid items like apples or pears, which turn brown.
2. Make your mix. Pour warm water into a pitcher. Add your items. Generally speaking you want about 1 cup of fruits or vegetables to about 2 quarts of warm water. Mix the water and ingredients together. It is best to slice your items thinly.
3. Cover and put in the refrigerator. Allow to sit for about 2-3 hours or overnight. Shelf life will vary depending on which ingredients you use but generally you can keep your infused water for a couple of days. If you remove the ingredients after a day or two it might last a little longer.
4. Pour over ice and enjoy! If you want to take your infused water with you on the go, simply store it in an insulated cup with some ice.

FLAVOR IDEAS

- Cucumber With Lime
 - Lemon/Orange
 - Mixed Berries
 - Watermelon
- Lemon Raspberry
- Cucumber Green Tea
- Tea With Cranberries
 - Tomato Basil



FORD COUNTY FAIR OPEN CLASS

DIVISION 40 –

ADULT & NON 4-H YOUTH

The following rules are prescribed by the Ford County Fair Board for the operation of the Ford County Fair. The Board reserves the right to interpret these rules and regulations and arbitrarily settle all questions arising in connection with the fair.

1. Management is not responsible for accidents, fire, or theft of exhibits or injuries to persons. **Exhibits shall be displayed at owner's risk.**
2. Exhibitor must be a Ford County resident or affiliated with a Ford County FCE or Extension Club as a member, to be eligible to exhibit in Open Class. Age will be determined by day of entry for open class youth. Adult Divisions are for exhibitors 19 years and older. Junior Divisions are for exhibitors 18 and younger who are **not enrolled in 4-H or 4-H Cloverbuds** with the exception that 4-H'ers may enter the special contests division. (See special contest rules for ages.) Juniors are requested to put actual Age on entry card.
3. No entry fee will be required.
4. No advanced registration is required. Entry cards may be picked up at the Extension Office after July 1. Entry forms may be filled out before you come to the fair. This will help speed up the check in procedure. Entry forms should be attached by safety pin, tape, or tied on the exhibit unless division rules state otherwise.
5. All exhibits must be made by the exhibitor. More than one entry per class per individual is permitted.
6. All exhibits must be made since August 1, 2018.
7. All exhibits must be checked in between **7:30 a.m. and 10 a.m. on Thursday, July 18, 2019. All exhibits are to be checked out between 7:00 p.m. - 10:00 p.m. on Monday evening, July 22 and/or between 8:00 a.m. and 9:00 a.m. on Tuesday, July 23, 2019.**
8. Entries will be placed 1st, 2nd, and 3rd or receive a participation ribbon/sticker. If you do not wish to keep your ribbon, please feel free to return them at the time of exhibit check out or after the fair. Ribbons can be requested to replace a sticker. Premium money will be paid as follows: \$2.00 - first, \$1.00 - second, ribbon only for 3rd place. **Premium money will be distributed at the time of checkout on Monday night and Tuesday morning.**
9. \$50.00, \$30.00, and \$20.00 will be awarded to the units/clubs having the largest number of exhibits per FCE unit or club member. (Courtesy of Ford County FCE Council.)
10. Classes may be subdivided pending on the number of entries at the superintendent and judge's discretion.
11. Bicycles, scooters, roller blades, skateboards, or any type of roller shoes will not be allowed on the fairgrounds.

ARTS AND CRAFTS

- | | |
|------------|---|
| Class 5000 | Oil/Acrylic |
| Class 5001 | Drawing (ink, charcoal, crayon, pencil) |
| Class 5002 | Water Color/Tempra |
| Class 5003 | China Painting |
| Class 5004 | Textile Painting (t-shirt, sweatshirt, etc.) |
| Class 5005 | Tole/Folk Art |
| Class 5006 | Craft from Kansas Native Materials
(cornhusks, wheat, driftwood, etc.) |
| Class 5007 | Christmas Tree Ornament (any medium) |
| Class 5008 | Holiday Craft Item (centerpiece, etc.) |
| Class 5009 | Ceramics – Glazed |
| Class 5010 | Ceramics – Dry Brush |
| Class 5011 | Ceramics – Stained |
| Class 5012 | Plastic Canvas |
| Class 5013 | Stenciling |
| Class 5014 | Padded Cover Scrapbook |
| Class 5015 | Potpourri Craft |
| Class 5016 | Interlocking Blocks (from kit) |
| Class 5017 | Interlocking Blocks (original design) |
| Class 5018 | Models (airplanes, rockets, vehicles, etc.) |
| Class 5019 | Foam Art |
| Class 5020 | Basket |
| Class 5021 | Jewelry (beads, paper, feathers, etc.) |
| Class 5022 | Wreath (all) |
| Class 5023 | Artificial Flower Arrangement |
| Class 5024 | Yard Ornament (any medium) |
| Class 5025 | Latch Hook |
| Class 5026 | Nursing Home Project |
| Class 5027 | Day Care Art |
| Class 5028 | Intellectually Disabled Project |
| Class 5029 | Youthville Art Project |
| Class 5030 | Other Original Creative Art
(stain glass, wheat weaving, etc.) |
| Class 5031 | Small Throw Aways (under 10" tall) |
| Class 5032 | Large Throw Aways (over 10" tall) |
| Class 5033 | Small Woodworking (under 10" tall) |
| Class 5034 | Large Woodworking (over 10" tall) |
| Class 5035 | Refinishing (judged on refinishing only) |
| Class 5036 | Whittling and Carving |
| Class 5037 | Welding |
| Class 5038 | Collection
-Must have a minimum of 10 items to be a collection.
-Items must be fastened down or contained in a box, plastic bag or see-through container.
-Include short story about collection, not more than 1 page. |
| Class 5039 | Small Miscellaneous (under 10" tall) |
| Class 5040 | Large Miscellaneous (over 10" tall) |
| Class 5041 | Leathercrafting |
| Class 5042 | Scrapbooking |

CLOTHING CONSTRUCTION

Class 5100	Blouse/Shirt
Class 5101	Slacks, Jeans or Shorts
Class 5102	Jacket
Class 5103	Skirt
Class 5104	Dress
Class 5105	Serger Garment
Class 5106	Child's Dress
Class 5107	Child's Garment (other than a dress)
Class 5108	Costume Garment
Class 5110	2 or More Piece Outfit
Class 5111	Beginner's Garment
Class 5112	Recycled Garment
Class 5113	Miscellaneous

FIBER ART

Class 5114	Candlewicking
Class 5115	Counted Cross-Stitch (wall hanging)
Class 5116	Counted Cross-Stitch (other)
Class 5117	Crewel Embroidery
Class 5118	Hand Embroidery
Class 5119	Machine Embroidery
Class 5120	Ribbon Embroidery
Class 5121	Knitted Doll
Class 5122	Knitted Animal
Class 5123	Knitted Sweater
Class 5124	Knitted Afghan
Class 5125	Machine Knitted
Class 5126	Knitting (other)
Class 5127	Crocheted Doll
Class 5128	Crocheted Animal
Class 5129	Crocheted Sweater
Class 5130	Crocheted Doilies
Class 5131	Crocheted Afghan
Class 5132	Crochet Potholder
Class 5133	Crochet (other)
Class 5134	Needlepoint
Class 5135	Hardanger
Class 5136	Lace Net Darning
Class 5137	Charted Needle
Class 5138	Tatting
Class 5139	Quilt (professional machine quilted)
Class 5140	Quilt (machine quilted)
Class 5141	Quilt (tied)
Class 5142	Quilt (professional hand quilted)
Class 5143	Quilt (hand quilted)
Class 5144	Quilt (ragged)
Class 5145	Miniature Quilts (hand quilted)
Class 5146	Miniature Quilts (machine quilted)
Class 5147	Miscellaneous Pillow
Class 5148	Small Quilted Project (hand quilted)
Class 5149	Small Quilted Project (machine quilted)
Class 5150	Tie Blanket
Class 5151	Huck Weaving
Class 5152	Weaving (machine)
Class 5153	Weaving (loom)
Class 5154	Weaving (other)
Class 5155	Stuffed Doll
Class 5156	Stuffed Animal
Class 5157	Pillow Case Doll
Class 5158	Decorated Garment (applique)

Class 5159	Decorated Garment (counted cross-stitch)
Class 5160	Decorated Garment (other types)
Class 5161	Rag Jacket
Class 5162	Machine Applique
Class 5163	Hand Applique
Class 5164	Miscellaneous

FLORICULTURE

- ★ Select appropriate size container/bottle for your display and show pride in your entry.
- ★ Single bloom per entry unless stated otherwise.
- ★ Cut Flower entries are to be shown as explained in Publication 4H-826, "Preparing Cut Flowers for Exhibit" available at

http://www.ksre.ksu.edu/library/4h_y2/4h826.pdf

Class 5200	Zinnia – Small Bloom (2" or smaller)
Class 5201	Zinnia – Large Bloom (larger than 2")
Class 5202	Marigold – Large Bloom
Class 5203	Marigold – Small Bloom
Class 5204	Wild Sunflower
Class 5205	Domestic Sunflower
Class 5206	Mature Sunflower Head
Class 5207	Fresh Flower Arrangement
Class 5208	Hybrid Tea Rose
Class 5209	Miniature Rose
Class 5210	Rose (any other)
Class 5211	Gladiolus
Class 5212	Cone Flower
Class 5213	Petunia (single bloom)
Class 5214	Petunia (double bloom)
Class 5215	Petunia (double petaled)
Class 5216	Potted Plant (foliage)
Class 5217	Potted Plant (blooming)
Class 5218	Daylily
Class 5219	Daisy
Class 5220	Dahlias
Class 5221	African Violet
Class 5222	Geranium
Class 5223	Phlox
Class 5224	Hibiscus
Class 5225	Unusual Flower
Class 5226	Cactus (single)
Class 5227	Cactus Garden
Class 5228	Blooming Shrub
Class 5229	French Garden
Class 5230	Other Annual
Class 5231	Other Perennial
Class 5232	Other Bulb or Tuber
Class 5233	Other Biennial

FOODS

- ◆ **Include recipe with entry.**
- ◆ **Please place food items on a foil covered cardboard, the approximate size of the product or a small, white plate and place in a plastic bag.**
- ◆ **Foods will be sold at the 4-H Food Sale, donated by exhibitor.**

Cookie Definitions:

- ★ Drop - any cookie dough dropped from a spoon onto a cookie sheet.
- ★ Refrigerator - any cookie made by slicing rich dough, which has been thoroughly chilled.
- ★ Molded - any cookie dough molded or rolled with the hands.
- ★ Bar - any cake-like cookie made from a stiff batter spread in a shallow pan and cut into bars or squares after baking.
- ★ Rolled - any cookie made from stiff dough & rolled with a rolling pin to the desired thickness & cut into desired shapes.

Class 5300	White Yeast Bread (1 loaf) **
Class 5301	Whole Wheat Yeast Bread (1 loaf) **
Class 5302	White Yeast Rolls (4 rolls) **
Class 5303	Whole Wheat Yeast Rolls (4 rolls) **
Class 5304	White Bread Made in Bread Machine **
Class 5305	Other Bread Made in Bread Machine **
Class 5306	Quick Bread (1 loaf)
Class 5307	4 Muffins (other than plain)
Class 5308	White Cake (unfrosted)
Class 5309	Chocolate Cake (unfrosted)
Class 5310	4 Frosted Cupcakes (any flavor)
Class 5311	Drop Cookies (4 cookies)
Class 5312	Bar Cookies (4 cookies)
Class 5313	No Bake Cookies (4 cookies)
Class 5314	Molded Cookies (4 cookies)
Class 5315	Refrigerator Cookies (4 cookies)
Class 5316	Rolled Cookies (4 cookies)
Class 5317	Non-Yeast Coffee Cake
Class 5318	Angel Food Cake (unfrosted)
Class 5319	Fruit Pie
Class 5320	Candy (4 pieces)
Class 5321	Sugar Substitute/No Sugar Food Item
Class 5322	Snack Item (1 cup or 4 servings)
Class 5323	Honey (1 jar) – Will NOT Be Sold.

**To be eligible for Red Star Yeast Prizes exhibitors must use Red Star Yeast and attach an empty packet or photo to recipe. Red Star Yeast will provide Red Star merchandise items as awards.



WILTON 'BEST OF THE CLASS'

DECORATED CAKES AWARD

Wilton "Best of Class" awards are offered for winning cakes and cupcakes with some type of bag and tip or rolled fondant cake decorating. Adult & Junior Classes.

Class 5324	Decorated Cake - Judged on decorations only, cake not to be sold at county fair. (Amateur cake decorators only - decorate cakes for family and friends but <u>do not</u> sell decorated cakes.)
Class 5325	Six Decorated Cupcakes – Judged on decorations only, cupcakes will not be sold at county fair. (Amateur cake decorators only.)

PRESERVATION

- All entries must have a preservation label listing name of product, type of processing and date.
 - Food to have been canned since August 1, 2018.
 - Judge has the option to open preservation entries.
 - Method of processing must be included on label. Open kettle method of canning will NOT be accepted. All sweet spread, jellies, fruits, pickles, and acid vegetables must be processed by water bath or pressure canner. All non-acid vegetables must be pressure processed.
 - No paraffin wax allowed.
 - Only food processed in standard clear canning jars with 2 piece lids in good condition will be accepted, (no colored jars will be accepted). Current canning recommendations are available from the Ford County Extension Office.
 - Only 1 jar is required per entry.
 - For complete canning and exhibiting rules & guidelines, please call the Ford County Extension Office.
- | | |
|------------|---|
| Class 5400 | Relishes |
| Class 5401 | Jams |
| Class 5402 | Jellies |
| Class 5403 | Fruit |
| Class 5404 | Vegetables |
| Class 5405 | Tomatoes or Tomato Product |
| Class 5406 | Pickles |
| Class 5407 | Sweet Spreads |
| Class 5408 | Dried Foods (One kind of dried food product to be in a small jar. If dried food product is not in a canning jar, it will be lowered one ribbon rating. Suggested amount: 1/3 to 1/2 cup, or three or four pieces per exhibit. All meat jerky must be cooked to 160°F before drying. Dried products must include the recipe and preparation steps. Jerky not heated to 160°F will not be judged.) |
| Class 5409 | Miscellaneous |

HORTICULTURE

- ★ Entries are to be shown as explained in Publication #405, "Exhibiting Fruits and Vegetables" available at <http://www.ksre.ksu.edu/library/hort2/c405.pdf>.

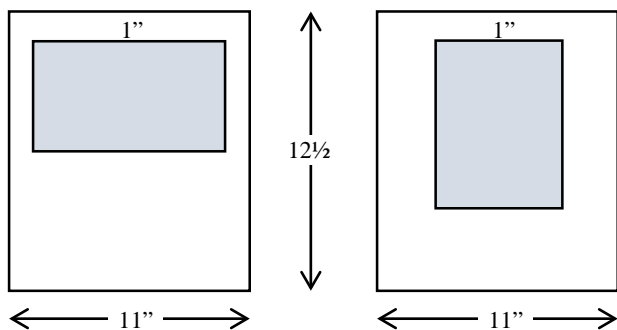
Class 5500	Beets (plate of 5)
Class 5501	Bell Peppers (plate of 5)
Class 5502	Hot Peppers (plate of 5)
Class 5503	Miscellaneous Peppers (plate of 5) All one variety.
Class 5504	Carrots (plate of 5)
Class 5505	Tomatoes (plate of 5)
Class 5506	Small Tomatoes (plate of 5) Cherry, Pear, Grape, etc.
Class 5507	White Onions (plate of 5)
Class 5508	Yellow Onions (plate of 5)
Class 5509	Red Onions (plate of 5)
Class 5510	Green Onions (plate of 5)
Class 5511	Green Beans (plate of 12)
Class 5512	White Potatoes (plate of 5)
Class 5513	Red Potatoes (plate of 5)
Class 5514	Okra (plate of 5)
Class 5515	Rhubarb (plate of 5)
Class 5516	Cabbage (plate of 1)

- Class 5517 Winter Squash (plate of 1)
- Class 5518 Summer Squash (plate of 1)
- Class 5519 Zucchini (plate of 1)
- Class 5520 Cucumbers for Slicing (plate of 5)
- Class 5521 Cucumbers for Pickling (plate of 5)
- Class 5522 Kohlrabies (plate of 5)
- Class 5523 Sweet Corn (plate of 5)
- Class 5524 Radishes (plate of 5)
- Class 5525 Oversized Miscellaneous Vegetable (plate of 1)
- Class 5526 Collected Exhibit (6 varieties)
 - Original Arrangement.
 - Same number as required for individual vegetable/fruit class.
- Class 5527 Fruit (plate of 5)
- Class 5528 Miscellaneous (plate of 5 small or 1 large)
- Class 5529 Any Freak Vegetable (plate of 1)
- Class 5530 Painted/Decorated Vegetable (plate of 1)
- Class 5531 Painted/Decorated Fruit (plate of 1)
- Class 5532 Fresh Herbs
 - Fresh culinary herbs such as parsley, basil, dill, etc. may be exhibited using 6 stems or a comparable quantity of one variety of fresh herbs.
 - Exhibit in a disposable container of water.

PHOTOGRAPHY

Exhibitors are allowed up to 3 entries per class.

Prints must be a standard 4"x6" or 8"x10", which are considered an enlargement. All prints are to be mounted across the narrow dimension (**portrait layout not landscape**) of 11"x12½" **white studio mount board or heavy weight poster board**. Photo studio board mount is available for purchase at the Extension Office. The top edge of the print must be 1" below the top of the mount. Side of the print must be equal distance from the two sides of the mount.



Pictures will not be accepted in frames, on lightweight poster board or on paper. Enlargements are to be entered in class 5610, 5611, 5612, 5613, and 5615. **A permanent mount must be made by using a photographic adhesive mount.** Remove white border before mounting. Place name in lower left hand corner on back of studio mount board or heavy weight poster board.

All photos will be placed in a clear plastic display bag after judging and prior to display by the superintendent.

No lettering or dates will be permitted on the front of the mount or on the photograph. No underlays, borders, or decorative mats are to be used. Superintendents will attach the entry card.

Color Prints

- Class 5600 Landscape
- Class 5601 Still Life (inanimate object)
- Class 5602 Wildlife
- Class 5603 Pets
- Class 5604 People
- Class 5605 Children
- Class 5606 Flowers
- Class 5607 Weather
- Class 5608 Miscellaneous
- Class 5609 Photo Story
 - 3 or more picture all on 1 board
- Class 5610 Enlargement – People
- Class 5611 Enlargement – Landscape
- Class 5612 Enlargement – Flowers
- Class 5613 Enlargement – Other

Black and White Prints

- Class 5614 Standard Size
- Class 5615 Enlargement

DIVISION 41 - F.C.E./CLUB

1. Each unit or club may enter one booth that illustrates a phase of educational work. Include a 3"x5" card describing what educational area was chosen and why.
2. All booths will be rated blue (excellent), red (good), or white (fair). Premiums will be \$25.00 for blue, \$15.00 for red, and no premium for white.
3. Fair Building will be open for Booth setup between 8:00 a.m. - noon & 5:00 - 9:00 p.m. on Wednesday, July 17. Booths are to be erected Wednesday, July 17 by 9:00 p.m.
4. Booth size is 72" length, 48" depth, and 48" height. (Approximately)
5. Advertising is not recommended in your educational booth.
6. Each unit/club is to label it's booth with a card giving the unit/club name. Each unit/club will also be expected to maintain their booth at all times.
7. Booths will be judged on the following basis:

Educational value	40%
Interest and Originality	17%
Appearance	17%
Quality of display material	17%
8. Booths must be entered in Extension Office by July 1.

Class 5700 Booth

DIVISION 42 - POULTRY/RABBITS

1. Poultry and Rabbits must be entered at Fairgrounds between 7:00 a.m. – 9:30 a.m. on Thursday, July 18. Limited to a total of eight entries for poultry & eight entries for rabbits.
2. All animals are subject to examination by exhibition staff or their representatives, and shall be free of clinical signs of infectious or contagious disease.
3. Due to a 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. As a result, poultry owners do not need to test their birds for the pullorum disease while the waiver is in effect. KDA is

waiving the requirement for pullorum typhoid testing until October 1, 2019.

4. Please refer to page 14 for the Heat Contingency Plan.
5. Open Class participants are expected to maintain and clean their poultry & rabbit area prior to leaving the fairgrounds and prior to receiving any premiums.

POULTRY

Classes will be broken down by breed

- Class 5900 Standard Breeds – Large Fowl
1 young bird of either sex
- Class 5901 Standard Breeds – Large Fowl
1 old bird of either sex
- Class 5902 Bantams
1 young bird of either sex
- Class 5903 Bantams
1 old bird of either sex
- Class 5904 Pen of 3 – Production Pullets
-Standardbred, Crossbred or Straincross
-Egg production qualities judged only.
- Class 5905 Pen of 3 – Production Hens
-Standardbred, Crossbred or Straincross
-Egg production qualities judged only.
- Class 5906 Pen of 3 – Dual Purpose Pullets
-Rock Island Red, New Hampshire,
Plymouth Rocks, etc.
- Class 5907 Pen of 3 – Dual Purpose Hens
-Rock Island Red, New Hampshire,
Plymouth Rocks, etc.
- Class 5908 Pen of 3 – Meat Type Chickens
-Standardbred, Crossbred or Straincross
-Meat production qualities judged only.

TURKEYS (may enter 3 birds per class)

- Class 5910 Young Turkey (either sex)
Born in this calendar year.
- Class 5911 Old Turkey (either sex)
Born in previous calendar year.

DUCKS (may enter 3 birds per class)

- Class 5912 Young Duck (either sex)
Born in this calendar year.
- Class 5913 Old Duck (either sex)
Born in previous calendar year.

GEESE (may enter 3 birds per class)

- Class 5914 Young Goose or Gander
Born in this calendar year.
- Class 5915 Old Goose or Gander
Born in previous calendar year.

OTHER POULTRY (may enter 3 entries per class)

- Class 5916 - Brown Eggs - 1 dozen
- Class 5917 - White Eggs - 1 dozen
- Class 5918 - Colored Eggs - 1 dozen
- Class 5919 - Other Eggs - 1 dozen
- Class 5920 - Exotics
- Class 5921 - Pen of 3 Quail
- Class 5922 - Pen of 3 Pheasant
- Class 5923 - Pen of 3 Guinea

RABBITS

Classes will be broken down by breed. All rabbits entered must have a permanent tattoo number in their left ear.

- Class 6000 - Junior doe - under six months of age
- Class 6001 - 6-8 months doe
- Class 6002 - Senior doe - (six months of age and older)
- Class 6003 - Junior buck - under six months of age
- Class 6004 - 6-8 months buck
- Class 6005 - Senior buck - (six months of age and older)
- Class 6006 - Meat class - 3 rabbits maximum weight of 5lbs. ea.

DIVISION 43 – CROPS

1. Crops exhibited in this division must have been grown within the last growing season.
2. An exhibitor may enter one entry per class.
3. All entries shall have the name of hybrid & variety listed on the entry.
4. Each class will be divided into dryland and irrigated production as needed.
5. Classes may be divided into subdivisions if needed.
6. Gummed labels are to be placed on the outside of jars with one label in the grain.
7. Immature grain heads will not be penalized for immaturity.
8. Exhibit only the number or amount specified in each class.

Class 6100 - Wheat (1-gallon wide mouth jar)

Class 6101 - Barley (1-gallon wide mouth jar)

Class 6102 - Grain Sorghum (5 heads)

Class 6103 - Forage Sorghum (10 stalks)

Class 6104 - Corn (10 stalks)

Class 6105 - Sudan Grass (10 stalks)

Class 6106 - Rye (1-gallon wide mouth jar)

Class 6107 - Alfalfa (1 flake or slice from a rectangular bale or a 10" Division cut from a round bale. The flake or slice should be approximately 6" in thickness and tied in 2 directions.)

Class 6108 - Soybeans (bundle of 5 plants)

Class 6109 - Soybeans (1 gallon thrashed from previous year's crop)

Class 6110 - Cotton (bundle of 5 plants)

Class 6111 - Sunflowers (1 head)

Class 6112 - Miscellaneous Crop (1-gallon wide mouth jar of grain or 10 stalks)

DIVISION 45

SPECIAL CONTESTS

Judging will not be consultative.

Premiums will be mailed after the fair.

All exhibits must be made since August 1, 2018.

KING ARTHUR FLOUR

BAR COOKIE CONTEST

Be sure and make them from scratch - no mixes or prepared frostings allowed. Creativity is strongly encouraged!

CONTEST RULES

1. **Entries need to be brought to the County Fair on Saturday, July 20 between 12:30 p.m. and 1:00 p.m.** Cookies become the property of the Ford County Fair Association.
2. Bar cookies must be made from scratch. No mixes or prepared frostings allowed.
3. Judging will be based on: **Taste (50%), Creativity (25%), and Texture (25%).**
4. Directions for preparing the recipe must be clear; measurements should be in level cups, tablespoons, teaspoons or fractions thereof; also include pan size, cooking temperature, number of servings and any other pertinent information.

5. Exhibitor must bring the opened or empty bag of King Arthur Flour or submit a UPC label from the flour bag when he/she submits the entry.
6. Use ingredients that are readily available in grocery stores.
7. Type or legibly write recipe on an 8 1/2 x 11 sheet of paper with name, address, daytime and evening phone number, email address if available, in the upper right hand corner. Entries must be legible and include a phone number or they will be disqualified. Recipes will become property of the Ford County Fair.
- 8. Contestants may submit one entry. Entry consists of 6 bar cookies.**
9. This contest is open to all ages; amateurs only.
10. Bring to the fair on any type plate/tray (preferably disposable). It will not be the responsibility of the Fair to return any dishes or containers.
11. Entries must be prepared at home and presented at the Fair ready for judging.
12. Due to lack of refrigeration at the County Fair, perishable frostings/fillings will not be allowed. Perishable foods are those with custard and cream cheese type fillings and frosting or foods that require refrigeration.

CATEGORY KING ARTHUR FLOUR PRIZES:

Two identical sets of prizes and ribbons (for one adult contest and one youth contest):

1st place: \$40 gift certificate to Baker's Catalogue/kingarthurfleur.com

2nd place: \$25 gift certificate to Baker's Catalogue/kingarthurfleur.com

3rd place: King Arthur Flour Baker's Companion Cookbook



- Class 6300 – Adult Division - King Arthur Baking Contest - 6 Bar Cookies
 Class 6301 – Youth Division - King Arthur Baking Contest - 6 Bar Cookies

CONTAINER FLOWER GARDEN

1. Entries need to be brought to the County Fair on Saturday, July 20 between 12:30-1 p.m.
2. Contest is open to Ford County residents and those affiliated with Ford County FCE. Adult and youth (4-H and non 4-H) are welcome to enter.
3. Entries will be judge on: Originality and Overall Appearance; Suitability of Container and Arrangement of Plants; Quality, Condition, and Variety of Plants Used.
4. Contest is sponsored by Sandy's Garden Club of Dodge City.

Prizes will be awarded in each class.

- Class 6400 Individual plant container garden (1 plant variety)
 Class 6401 Container garden (variety of plants)
 Class 6402 Fairy Garden

BARN QUILT CONTEST

1. Quilt Block must be entered between 12:30 & 1:00 p.m. on Saturday, July 20 at the Fairbuilding.
2. Contest is open to Ford County residents and those affiliated with Ford County FCE. Adult and youth (4-H and non 4-H) are welcome to enter.
3. Blocks must be exactly 2'x2'. Display cannot be on point (diamond shaped). All other sizes will be disqualified.
4. Must be on 3/8" or 1/2" thick exterior durable material. Use MDO (medium density overlay) board. Prime board with two coats of primer. Use Latex enamel paint.
5. Original designs are encouraged. If copied, credit should be given.
6. Entries will be judged on appearance, creativity, and construction.
7. Awards will be 1st place - \$50.00; 2nd place - \$30.00; and 3rd place - \$20.00 for each class. Prizes are sponsored by the Ford County Farm Bureau Association.

Class 7700 - Adult (18 and older)

Class 7701 - Youth (17 and under)

PHOTO CONTEST

The theme for this special contest is: **"Fun in Kansas"**.

1. Must be a picture taken within the geographic boundaries of Kansas.
2. Photos must have been taken following the close of the 2019 County Fair.
3. Photos entered in 4-H or Open Class are not eligible.
4. Contest open to Ford County residents & those affiliated with Ford County FCE, Adult & Youth (4-H & non 4-H) are welcome to enter.
5. 4-H mounting guidelines will be followed for this contest. All photos must be no larger than 8"x10" and no smaller than 7"x9". Photos are to be mounted across the narrow (11") dimension of an 11"x12 1/2" sheet of white or cream studio mount. The top edge of the print must be 1" below the top of the mount. Side of the print must be equal distance from the two sides of the mount. A permanent dry mount must be made using photographic adhesive mounting. Remove white border from the enlargement before mounting.
6. No lettering is permitted on the front mount or on the photo. No underlays or borders are to be used.
7. The exhibitor's information should be written on the back of the mount in the lower left corner. Please list Photo Description (geographic location of the photo in your description) Name, Address, City/State/Zip.
8. To protect exhibits from dust and moisture, photo will be placed in a clear plastic bag after judging.
9. Photo must be entered between 12:30 & 1:00 p.m. on Saturday, July 20 at the Fairbuilding.
10. There will be an adult and youth division.
11. Sponsor to be determined. The division prizes: 1st - \$50.00; 2nd - \$30.00; 3rd - \$20.00.

Class 6600 - Photo Entry

2019 Ford County Fair Schedule

ALL EVENTS AT FAIRGROUNDS, 901 W. PARK ST. DODGE CITY

SATURDAY, JULY 6

9:00 AM

4-H Dog Show, held at the Gray County Fairgrounds

MONDAY, JULY 15

8:00 AM

Clothing Judging

9:30 AM

Style Review Judging

THURSDAY, JULY 18

7:00-9:30 AM

Rabbit & Poultry Check-In

7:30 -10:00 AM

4-H & Open Class Entry Check-In

10:00 AM-5:00 PM

Exhibit Building CLOSED to Public

10:00 AM

4-H Non-Livestock Projects & Open Class Judging

5:00 - 9:00 PM

Exhibit Building OPEN to Public

5:30 PM

4-H/FFA Livestock Weigh-in/Check-In - 1st Swine, 2nd Sheep & Goats, 3rd Beef

6:00 PM

4-H & Open Class Food Sale

following weigh-in

Exhibitor Livestock Sale Meeting

6:30 PM

"Hometown Heroes" Hot Dog Feed Sponsored by **Hi Plains Feed, LLC**

7:00 PM

4-H Pet Show

FRIDAY, JULY 19

8:00 AM

4-H/FFA Swine Show

9:00 AM-9:00 PM

Exhibit Building OPEN to Public

11:00 AM

Poultry and Rabbit Show

2:00 PM

Barnyard Olympics

4:30 PM

Turtle Races (Kids 12 & Younger) Sponsored by **Credit Union of Dodge City**

5:30 PM

4-H/FFA Sheep Show

Following sheep show

Adult Showmanship

SATURDAY, JULY 20

8:00 AM

4-H/FFA Horse Show

9:00 AM-9:00 PM

Building OPEN to public

12:30-1:00 PM

Special Contest Entry Check-In

12:30 PM

Kids Pedal Tractor Pull Registration

1:00 PM

Kids Pedal Tractor Pull Competition

1:00-9:00 PM

RORRring Model Car Racing

2:00-4:00 PM

Family Event at the Fair

2:00-4:00 PM

Watermelon Feed Sponsored by **1st Dental**

3:00-4:00 PM

DC Area Chamber of Commerce Ambassador Social Event

4:30 PM

Turtle Races (Kids 12 & Younger) Sponsored by **Credit Union of Dodge City**

6:30 PM

4-H/FFA Meat Goat Show

9:00 PM

Dance Sponsored by **Jacobs**

SUNDAY, JULY 21

9:00 AM-9:00 PM

Building OPEN to public

9:00 AM

Breakfast – Sponsored by **KanEquip**

10:00 AM

Sunday Service – Chad Rhoades

12:30 PM

4-H Foundation Scholarship and Public Fashion Review

1:00-9:00 PM

RORRring Model Car Racing

2:30 PM

Ford County Farm Bureau Ice Cream Social

2:30 PM

Jester Rejects

3:30 PM

Cow Patty Bingo

4:30 PM

Turtle Races (Kids 12 & Younger) Sponsored by **Credit Union of Dodge City**

5:00 PM

4-H/FFA Beef Show

After Beef Show

Round Robin Showmanship

After Beef Show

Exhibitor Hamburger Feed

MONDAY, JULY 22

9:00 AM-7:00 PM

Exhibit Building OPEN to Public

8:30 AM

4-H Mini Livestock Judging Contest

10:00-11:30 AM

Just 4 Kids

10:30 AM

Jester Rejects

5:30 PM

Buyers Appreciation Meal

6:15 PM

Ford County Wheat Show Results

6:30 PM

4-H King & Queen Crowning

6:45 PM

Fair Association Giveaway Drawing

7:00 PM

4-H/FFA Food & Livestock Premium Auction

7:00-10:00 PM

Released of INSIDE Exhibits

Schedule subject to change

Ford County Extension Office
100 Gunsmoke
Dodge City, Ks. 67801

Dear Friends,

Summer time is here and we are running at full speed. June is always a busy month for us with 4-H Camps and getting ready for the County Fair in July.

If you are interested in helping at the Fair, consider volunteering to be a fair superintendent for Open Class or for 4-H! We are always looking for more help. Please think about giving a little time and sign up to be a superintendent. Remember we cannot conduct the Fair without great volunteers and their assistance.

Come out and see friends and family at the County Fair and take in some of the many activities. We have many fun events scheduled. We hope you will attend with your family and see what wonderful exhibits our community and 4-H members have on display.

Sincerely,



Ethel Schneweis, County Extension Agent, Family & Consumer Sciences



Ford County
100 Gunsmoke St
Dodge City, KS. 67801
620-227-4542
620-227-4586 fax

K-State, County
Extension Council,
Extension Districts,
and U.S. Department of
Agriculture Cooperating

K-State Research and
Extension is an equal
opportunity provider
and employer.

*"Knowledge
for Life"*