Jody G. Holthaus District Extension Agent Livestock and Natural Resources

THE County Fair

The County fairs are back! Last year, the county fair suffered as much as anything. The county fair's importance dates back to a history when people loved to get together and celebrate. They celebrated successful learning and showed their best harvest and crafts. They taste tested entries to determine the best pie. The county fair was a celebration everyone looked forward to. It brought the community together. With only 2% of the population tied to agriculture, the county fair is a show case of agriculture.

County fairs are community celebrations that brings everyone together each year. Citizens come together to socialize, learn and enjoy good local food and entertainment. It's events like these that many rural families plan their schedules around each year. Not only does it bring out the locals, but the county fair also brings back families who have moved away. It's good to visit with former 4-H families and others that come back just for the fair or parade. The kids LOVE it! They look forward to spending the week at the fair. Hanging out on the grounds, they are free to discover new things and make new friends. It's fun to watch the curiosity and excitement in their eyes as they gain new hobbies and interests to take home with them.

So, as people from other places come into enjoy the rural feel of the fair and co-mingle with locals, they socialize and make memories as one community who have common interests and hobbies to share with each other.

Through contests, exhibits and shows, there are so many different things to see and do at the county fair. One thing for sure – Each county fair has its own unique specialty that sets it apart. No two county fairs are the same even across county lines.

But that is what makes county fairs so special to the community. And if one would travel to see the county fair in the next county, they would come to appreciate their roots and heritage more.

The heritage and history are part of what makes the community and the county fair awesome. If you think about it, long ago founding members came to these rural communities and used their hobbies and interests to make a living. Many of these hobbies and interests are still carried through today. You can explore them at the county fair.

When people visit the community, they bring economy to the local businesses. They buy gas and eat out! So, for the sake of small rural businesses, the county fair's importance plays a huge part in the sustainability.

County fairs are an excellent opportunity to learn new things. Exhibits and entertainments provide life lessons to all who come to enjoy them each year. As a 4-Her I received a lot of ribbons. The most memorable was the pair of mittens I knitted. The left-hand mitten was perfect, the right-hand mitten resembled a boxing glove. That was the hardest I've ever worked for a white ribbon!

Because everyone remembers fun. They remember friends. And they remember what they've learned. These are the most important values of the county fair and its vitality to the local communities.

Check out our webpage for a schedule of events for the District fairs, www.meadowlark-ksu.edu.

David G. Hallauer District Extension Agent Crops & Soils/Horticulture

Corn Fungal Disease Scouting

If you haven't scouted corn fields for disease – now is the time. Conditions continue to be good for Gray Leaf Spot development and the number of counties reporting Southern Rust has now expanded in to southeast Kansas.

While Gray Leaf Spot tends to start low in the canopy and move upward, Southern Rust spores may be found anywhere throughout the plant canopy. The level of disease pressure and where it is found in the canopy in combination with weather forecasts should help guide decisions about whether to spray or not – but they need to be made soon. Research has suggested applications between VT to R3 have the greatest potential for protecting corn yield. Much of our corn is reaching this stage now.

If you're considering an application, start scouting now. Many fungicides are labeled for both Gray Leaf Spot and Southern Rust. For a compilation of efficacy ratings for corn fungicides visit <u>https://cropprotectionnetwork.org/resources/publications/fungicide-efficacy-for-control-of-corn-diseases</u>.

Extension Master Gardener Enrollment – Open Now

The K-State Research and Extension Master Gardener program is a volunteer program in which K-State Research and Extension 'trades' classroom training for volunteer time. Training consists of 40 to 50 hours of instruction in all aspects of horticulture from Kansas State University Extension specialists, extension agents and local experts in specific subject matter fields. Upon completion of training requirements, volunteers donate an equivalent number of hours of service as was received in instruction locally in their community and across the District. Educational Extension related service activities are coordinated by the local agent with guidance from established Master Gardeners.

The first class of Meadowlark Extension District Extension Master Gardeners has completed their program year and that means enrollment for class two is now open. Applications can be obtained upon request from any Meadowlark Extension District Office or by e-mailing me at <u>dhallaue@ksu.edu</u>. Applications can also be found on the Lawn and Garden page of the Meadowlark Extension District website at: <u>https://www.meadowlark.k-state.edu/lawn-garden/</u>.

Classes will be held from 1:00 to 4:00 p.m. every Thursday starting September second and running through mid-December (location to be determined). Participants should plan to attend all in-person classes as part of their training then commit to approved volunteer offers after coursework is complete.

Enrollment is limited and course fees will apply. Deadline for enrollments is August 10th with an interview conducted following receipt of application. For further information, check out the application at the link above or drop me a line. The K-State Research and Extension Master Gardener program has a long history of providing local education and service to local communities. If you are interested, be sure to start the application process today.

Cindy Williams Meadowlark Extension District Food, Nutrition, Health, and Safety

Solving Odor Problems in Your Refrigerator or Freezer

If food has been allowed to spoil in a refrigerator or freezer, the strong odors associated with food spoilage may be extremely difficult to remove.

The first step is to clean the appliance with a gentle household cleaning solution and water. Use a bleach solution (one tablespoon chlorine bleach per gallon of water) to rinse inside surfaces. While the unit is unplugged, leave the door open for a day or two to air it out. Spray disinfectant around hinges and locks and into any openings. If the odor remains, try one of the following methods:

- Place trays of activated charcoal, clean kitty litter or baking soda on the shelves of the refrigerator or freezer. Run the appliance empty for 2 to 3 days. Activated charcoal can be purchased from stores that sell aquarium and terrarium supplies.
- Place freshly ground coffee on baking sheets in the refrigerator or freezer and close the door. Again, run the appliance empty for 2 to 3 days. A slight coffee odor may remain, but will disappear after washing and rinsing.
- Pack each refrigerator or freezer shelf with crumpled newspaper. Set a cup of water on the top shelf or sprinkle the newspaper with water. Allow the refrigerator or freezer to run for approximately 5 to 6 days. This method is time consuming, but effectively removes strong odors.
- Several commercial products are available for removal of refrigerator and freezer odors. These products may be purchased at hardware, grocery, discount and variety stores.

If the unit has been off several days, it is possible the odor has gone into the insulation. If the odor has penetrated the insulation, much work is needed to get it out. An air compressor might be needed to blow air into this section of the unit. If the above methods do not satisfactorily take care of odor problems, it may be that drippings from meat or fish leaked into the insulation. This problem would require service by a refrigerator technician, who may have to remove the liner and replace the insulation. Nancy Nelson Meadowlark Extension District Family Life

No news from Nancy this week.