Iowa County 4-H'ers Are Top 3 Finalists in FIRST LEGO League Global Innovation Award Competition

BY TRICIA STOUDER, LAURA STERNWEIS WILLIAMSBURG, Iowa -- With a game of "Cyclone Survivor," a team of Iowa County 4-H'ers has been named as a top three finalist in the FIRST LEGO League Global Innovation Award competition.

The Robotic Raiders from Williamsburg, Iowa, received their award June 3 in Alexandria, Va. The top prize is $20,000 and may be used to further develop their invention. Their project has a provisional patent in place and was among 547 applications from across the world. Not bad for group of sixth and seventh graders in only their second year as a FIRST LEGO League team.

“We are so proud of these young men and their coaches for all of their efforts, and we wish them luck in June. They have worked hard and learned so much as a team,” said Tricia Stouder, regional youth program specialist with Iowa State University Extension and Outreach.

Education in science, technology, engineering and math -- known as STEM -- is part of the Iowa 4-H Youth Development program, Stouder explained.

"STEM education like FIRST LEGO League is a natural fit for 4-H. Hands-on education is how youth learn best, and it is how youth determine their interests for the future," Stouder said.

The Robotic Raiders are Eli and Tanner Berger, sons of Shelley and Craig Berger; Clint Jones, son of Kathy and Eric Jones; Nick Marovets, son of Alison and Brian Marovets; Mitchell Miner, son of Laura and Jeremy Miner; Jacob Mohr, son of Marci and John Mohr; Nick Rotter, son of Kim and Corey Roberts and Robert Rotter; and Kaiden Royster, son of Jess and David Griggs and Matt Royster.

Team coaches are parents Laura Miner and Shelley Berger and Iowa County 4-H Youth Coordinator Mary Veatch.

Watch the video of the Robotic Raiders learning that they had made the top three in the FIRST LEGO League Global Innovation Award competition: http://youtu.be/RxHM5lE2j3s

Jefferson County 4H is in the process of developing their own Lego League!

If you’re interested in being a Lego League Coach, please contact Jefferson County CYC Courtney Taglauer at 641-472-4166.
NEST Parenting Classes

Three ‘Nest’ Parenting Classes are held each Tuesday of the month in order to accommodate your schedule:
11:00 am ~ Noon; 2:00 ~ 3:00 pm; 5:30 ~ 6:30 pm
FREE DIAPERS! FREE BABY/TODDLER ITEMS!
Call Lynne Johnson at 641-472-4166
for more information or to sign up!

Yard and Garden: Maple Trees
BY RICHARD JAURON, BETHANY PAULSON
AMES, Iowa — Maple trees are a landscape staple valued for their shade and vibrant fall colors. Homeowners may notice growths, spots or sooty areas on the maple leaves during summer. Horticulturists with Iowa State University Extension and Outreach identify the leaf abnormalities and tell how to manage them. To have additional questions answered, contact the ISU Hortline at 515-294-3108 or hortline@iastate.edu.

There are erect, hair-like growths on the upper leaf surface of my maple tree. Should I be concerned?
The hair-like growths are likely galls. Galls are abnormal growths of plant tissue induced to form by mites, insects or other small organisms. The hair-like gall on the maple leaves is probably the maple spindle gall. Maple spindle galls are yellowish green and about one-fifth inch long and are as thick as the lead in a pencil. The galls are somewhat thicker in the middle than at the ends, hence the common name of spindle gall.

Maple spindle galls are caused by tiny mites. Adult mites spend the winter under bark and other protective places on trees. In early spring the adults move to the developing, unfolding leaves and begin feeding. The leaf responds to the small irritation by rapidly producing extra cells that form the abnormal growth at the feeding site. The gall encloses the mite, which continues to feed and lay numerous eggs within the gall.

Reproduction is prolific and as the new mites mature, they leave the gall and move to other newly developing leaves to repeat the process. Only new leaves are capable of producing galls. Mite activity continues until mid-summer when it starts to decline. In the fall, adult mites leave the foliage and move to overwintering sites.

Another gall commonly found on maple leaves is the maple bladder gall. Maple bladder galls are typically found on the upper leaf surface of silver and red maples. The roundish, wart-like growths are initially light green but quickly turn red and finally black. Other galls occasionally seen on maple foliage include the gouty vein gall, green or red thickened swellings along leaf veins, and maple erineum gall, bright red velvety patches on the undersides of leaves. While galls may be unsightly, they do not cause serious harm to healthy, well-established trees. Galls cannot be “cured” once they have formed. Preventive insecticide treatments are seldom warranted.

There are black spots on my maple leaves. Is this a serious problem?
Tar spot is a common leaf spot on maples in the United States. Several fungi in the genus Rhytisma cause tar spot. Spots are black, slightly raised and up to 3/4 inch in diameter. The black spots resemble blobs of tar, hence the common name. Fortunately, tar spot does not cause serious harm to maple trees; the damage is mainly cosmetic.

The severity of tar spot can be reduced by raking and removing infected leaves from around the base of the maple tree in fall. In most cases, controlling tar spot with a fungicide is not practical.

The leaves on my maple tree are covered with a black, sooty material. What is it and is it harming the tree?
The black, sooty material is likely sooty mold. Sooty mold is caused by several different fungi. The fungi don’t infect plants, but grow on the sugary honeydew excreted by aphids, scales and other insects. In Iowa, sooty mold is most common on maple, pine, linden and elm trees.

While sooty mold can reduce plant vigor by blocking sunlight and interfering with photosynthesis, the damage is mainly aesthetic. It is not necessary to control sooty mold as it does not cause serious harm to healthy, well-established trees.

It’s usually not necessary to control aphid and scale infestations on trees with insecticides. Damage to healthy trees is seldom serious. Plus, natural enemies and weather usually provide adequate control of scale and aphids.
Food Safety at the Grill

**WASH**
Scrub the grill with hot, soapy water before each use.
Wash all utensils and cutting boards after use.

**SEPARATE**
Keep cooked and ready-to-eat foods separate from raw meat and poultry.
Have a clean platter and utensils ready at grill-side for serving.

**COOK**
Always use a food thermometer to cook to a safe temperature.

**REFRIGERATE**
Don’t let perishables sit out for longer than two hours, or one hour if the outdoor temperature is above 90°F.
Make sure perishable foods stay below 40°F.

**Are you packed for the cookout?**
Use separate coolers for different food items.
Mold towels are indispensable for a "safe barbecue."
Trash Bags, Paper Towels, Food Thermometer, Hand Sanitizer, Bring extra plates and utensils.

Transport food in the passenger part of the car, not in the trunk.
Fomesafen Carryover Injury to Corn

By Bob Hartzler, Department of Agronomy

We have received several calls regarding suspected fomesafen carryover injury to corn. Fomesafen is a group 14 herbicide (PPO inhibitor), and the active ingredient in Reflex, Flexstar, Prefix, Marvel and other products.

Carryover is typically associated with applications made after late June and/or when the season turns dry following application. Labels of most products containing fomesafen specify a 10-month rotation interval for planting corn.

The primary symptom of fomesafen injury is striped leaves due to chlorotic or necrotic veins on the leaves. Other factors can cause striping on leaves, but fomesafen is unique in that the veins are affected rather than interveinal tissue. Some of the leaves may fold over midway due to loss of integrity of the leaf midvein.

Frequently only two or three leaves are affected and injured plants recover quickly. However, at times there can be stand loss and the only way to determine the potential impact is to determine the percentage of plants affected and closely monitor the rate of recovery.

The spread of glyphosate resistant waterhemp has led to an increase in ‘rescue’ applications with group 14 herbicides such as fomesafen, lactofen (Cobra, etc.) and acifluorfen (UltraBlazer, etc.). Of these products, only fomesafen poses a threat to rotational corn. A switch to alternative herbicides later in the season can avoid this risk. However, keep in mind that late applications of group 14 herbicides usually are ineffective against the large waterhemp present at these times. Ideally, develop integrated strategies that minimize the need for mid-season rescue operations.

Bob Hartzler is a professor of agronomy and weed science extension specialist with responsibilities in weed management and herbicide use. He can be reached at hartzler@iastate.edu or 515-294-1923.

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Yard and Garden: Controlling Weeds

BY RICHARD JAURON, WILLY KLEIN

AMES, Iowa — Complete control of weeds in the home lawn or garden is not a practical goal for many homeowners. A more realistic approach is to minimize weed populations through various control measures. Iowa State University horticulturists provide guidance on weed control methods. To have additional questions answered, contact Hortline, the ISU Extension and Outreach horticulture hotline, at 515-294-3108 or hortline@iastate.edu.

How do I control dandelions and other broadleaf weeds in my lawn?

Good cultural practices are an important key to controlling broadleaf weeds in the lawn. Proper mowing, fertilization and other sound management practices help establish a thick, healthy lawn. A dense stand of grass provides few opportunities for unwanted weeds. When broadleaf weeds invade lawns, mechanical and chemical measures can be undertaken to remove or destroy the weeds.

Removing weeds by pulling and digging is an effective control option in small lawns or when only a few weeds are present. This method is best accomplished after a soaking rain or deep watering.

In many situations, herbicides are the only practical method of weed control. Effective broadleaf herbicides include 2,4-D, MCPP, dicamba, triclopyr and others. The most effective broadleaf herbicide products contain a mixture of two or three herbicides as no single compound will control all broadleaf weeds. Fall (late September to early November) is the best time to apply broadleaf herbicides in Iowa. Broadleaf herbicides can be applied as liquids or granules. Before applying any herbicide, carefully read and follow label directions.
**Water Is Key to Life**

Water is the key to life — every system in our body depends on it. Water helps carry nutrients to our cells, helps rid toxins from our organs, and keeps our nose, ears, and throat moist. If we don’t drink enough water, we become dehydrated. Dehydration can lead to dizziness, fatigue, and confusion. We lose water on a daily basis by breathing, urinating, and sweating. Because we constantly lose water, we must repeatedly replace what we lose.

The Institute of Medicine states that an adequate daily intake of water for men is about 13 cups and about 9 cups for women. Water comes from more than just fluids; it is a major component of many foods. In fact, it is estimated that 20 percent of our water needs are met through food.

Foods with high water content add volume but minimal calories to the diet. Eating foods high in water can promote a feeling of fullness. Fruits and vegetables are two food groups that have generally high water content. Fruits, vegetables, and dairy products like milk and yogurt can help you reach your daily water recommendations.

**Fruits and vegetables high in water**

**Fruit:** Watermelon, citrus fruits, grapes, apples, papaya, strawberries, apricots, cherries

**Vegetables:** Carrots, bell peppers, lettuce, tomato, cucumber, squash, celery, broccoli, cauliflower, spinach

Use these helpful resources to better understand the role water plays in your health.

**Eat to Compete: What You Should Know about Fluids**
https://store.extension.iastate.edu/Product/Eat-to-Compete-What-You-Should-Know-About-Fluids

**Bottled Water—Know the Facts**
https://store.extension.iastate.edu/Product/Bottled-Water-Know-the-Facts

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**Infused Water**

Make drinking water more fun by flavoring it with fruits, vegetables, or herbs.

**Cucumber and Mint Cooler**

**Ingredients**
- 6 cups chilled water
- 12 thin slices cucumber
- Few sprigs of mint

**Directions**
In a 2 to 2½ quart pitcher, combine water, cucumber, and mint. Chill for 30 minutes. Add ice cubes just before serving.

**Strawberry and Mint Cooler**

**Ingredients**
- 18 strawberries (medium size) sliced thin
- 8 sprigs of mint
- 1 quart water and ice

**Directions**
In a 2 to 2½ quart pitcher, combine water, ice, strawberries, and mint. Chill for 30 minutes before serving.
Buying and Selling Local Foods

Farmers market and food stand season brings many opportunities to sample “pride of Iowa” foods. Most people assume that foods “allowed” to be sold require inspection. Regulatory agencies (e.g., Iowa Department of Inspections and Appeals Consumer Food Safety Bureau) have the responsibility to inspect foods that present a greater risk for foodborne illness, rather than all foods.

For example, at farmers markets, vendors of meats and cheeses will have prepared their foods in a licensed processing facility. Fruit-based jams and jellies can be home-processed whereas vegetable-based jams, such as pepper jam, must be processed in a licensed facility. The difference is due to ingredients that increase the risk of foodborne illness if the product is not properly prepared. Most baked goods are okay for sale, but vendors must have: a list of ingredients, preparer's contact information, place where food was prepared, notice of common food allergens (like peanuts or soy) that may have been present when the item was made.

When a food stand is preparing or selling what are considered “higher risk” foods (e.g., not pre-packaged foods), it should have a temporary food establishment license. This means the Department of Inspection and Appeals Consumer Food Safety Bureau or a county-level counterpart has inspected the food stand and issued the temporary license.

Are you interested in starting your own home-based food business?

Read “Starting a Home-Based Food Business in Iowa” (https://store.extension.iastate.edu/Product/Starting-a-Home-Based-Food-Business-in-Iowa). This publication provides an overview of what should be considered, including regulatory aspects.

Cool Off While Working Out!

Stay cool in the summer, yet still break a sweat! There’s more to do in a pool than swim laps. You burn as many calories walking or jogging in the water as you do on land if you move your arms and legs at the same pace. You also can burn calories in shoulder deep water while using a kickboard or while performing push/pull movements with a pool noodle. The water resistance exercises your muscles but reduces stress on your joints.

Find more exercises you can perform in the water. Watch this video for other pool workout ideas https://www.youtube.com/watch?v=qBy0xZPoWzM.
**EAB or Native Borer?**

Insect Galleries Often Confused for Emerald Ash Borer (EAB)

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**Emerald Ash Borer**

Bark Beetles have a main tunnel (arrows) with many perpendicular larval galleries.

Tiny, round exit holes are evident on the outer bark.

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**Native Borers**

Bark Beetle tunnel and larval galleries

Ash-lilac Clearwing Borer has large, irregular larval galleries nearly clean of sawdust or frass.

Oval exit holes are evident on the outer bark.

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**Flatheaded Appletree Borer**

Flatheaded Appletree Borer larval galleries are wider than EAB and follow the wood grain.

Oval to indistinct D-shaped exit holes evident; whereas, EAB exit holes distinctly D-shaped.
Emerald Ash Borer

Redheaded Ash Borer larval galleries have round cross sections when compared to EAB or Flatheaded Appletree Borer.

The sawdust is more coarse and less compact.

Native Borers

Redheaded Ash Borer larval galleries wander without a distinct serpentine pattern.

Round exit holes are evident on the outer bark.

Emerald Ash Borer tunnels (and prepupa)

Ash Cambium Miner larval galleries either follow a zig-zag pattern or are straight.

Little frass or sawdust is present.

Exit holes are not evident on outer bark.

Pictures: Bugwood.org (5476313 Christopher Asaro, Virginia Department of Forestry; 5110030 David Cappaert, Michigan State University); Iowa State University Extension and Outreach; Iowa Department of Agriculture and Land Stewardship.

Iowa Department of Agriculture and Land Stewardship (IDALS) 515-725-1470
Iowa State University Plant and Insect Diagnostic Clinic 515-294-0581

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Gearing up for summer leasing meetings

Farm tenants and land owners are invited to Iowa State University Extension and Outreach farmland leasing meetings during July and August. The three-hour workshops are designed to assist landowners, tenants and other agri-business professionals with current issues related to farmland ownership, management and leasing agreements.

A Farmland Leasing Meeting will be held Tuesday, August 5 from 9:00 AM – Noon at the Jefferson County Extension Office in Fairfield. Ph: 641-472-4166

Each workshop attendee will receive a current set of beneficial materials regarding farm leasing arrangements and farmland ownership. Resources on farmland surveys and leasing arrangements also are included.

Topics to be covered in the 2014 meetings include:
* Nutrient Reduction Strategy
* Iowa Cash Rental Rate Survey and Land Values Survey
* Comparison of different types of leases
* Lease termination
* Impacts of yields and prices
* Calculating a fair cash rent
* Use of spreadsheets for leasing decisions
* Issues unique to this year’s production and an outlook for 2015
* Available Internet resources

The leasing meetings being held across Iowa are facilitated by farm management specialists with ISU Extension and Outreach. A listing of county extension offices hosting the meetings will be available on Ag Decision Maker and the ISU Extension and Outreach calendar. Locations will be added as they become available, or contact your county extension office to find the nearest meeting location.

Knowing the latest information and where to find the best resources will make decisions easier. ISU Extension and Outreach and Ag Decision Maker have very helpful information and decision tools.

The Ag Decision Maker leasing section also provides useful materials for negotiating leases, information on various types of leases, lease forms and newly updated Decision Tools.

Ann M. Johanns, extension program specialist, 641-732-5574, ahoiste@iastate.edu

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Fall 2014 C-CIC Programs

- Roadside, Forest & Aquatic Pest Mgmt—October 15; 9:00 AM; $35 by Oct 8/ Late fee—$45
- Mosquito & Public Health Mgmt—October 23; 9:00 AM; $35 by Oct 16/ Late fee—$45
- Ornamental & Turf Applicators—November 5; 1:30 PM; $35 by Oct 29/ Late fee—$45
- Commercial Ag Weed, Insect & Plant Disease Mgmt—November 12; 9:00 AM; $35 by Nov 5/ Late fee $45
- Greenhouse—November 12; 1:30 PM; $35 (no late fee)
- Fumigation—November 18; 9:00 AM; $35 by Nov. 11/ Late fee $45
- Aerial Applicators—November 18; 1:30 PM; $35 (no late fee)
- Pest Control Operators—December 3’ 9:00 AM; $60 by Nov 26/ Late fee $70

IDALS Pesticide Applicator Testing Schedule

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Appetite typically decreases with age, which leads to reduced food intake. Therefore, it’s important to choose foods with a lot of nutrients so that each food item provides a “nutritional punch.” Foods from the MyPlate food groups are filled with the nutrients that fuel our bodies. These foods include vegetables, fruits, grains, lean protein, and low-fat dairy.

Protein intake, in the form of meat, often decreases with age. This is likely due to challenges related to cooking and preparing, chewing difficulties, and cost. Canned meat, such as canned chicken, is a great alternative. It provides the same nutrients as unprocessed chicken, but without the hassle.

Canned chicken is not only a good source of protein but also vitamins, and minerals such as:
- **Zinc**: Promotes a healthy immune system and aids in healing.
- **Vitamin B-12**: Helps the body make energy and keeps the brain and blood cells healthy.
- **Potassium**: Regulates blood pressure and helps your muscles to move including your heart
- **Magnesium**: Helps the body produce energy, build bones, and keep blood sugar and blood pressure levels within a healthy range.

### Pop Open a Can of Canned Chicken!

Canned chicken makes preparing a chicken dish a lot easier! Canned chicken, packaged in water, is skinless, fully cooked, and contains white meat, dark meat, or a combination of both. It requires little preparation (simply drain) and is packaged in smaller quantities so leftovers aren’t as common.

**Storage:**

- Store unopened canned chicken in a cool, dry place such as a kitchen cabinet or pantry.
- Unopened cans can be kept for up to 5 years, but the quality will likely decrease. For the best quality, eat by the “Best if used by” or “Use by” date.
- Once opened, DO NOT store chicken in the original can. Instead, place it in an airtight container or tightly sealed plastic bag and store in the refrigerator for up to four days.

**Nutrition:** One ounce of canned chicken:
- Is a one ounce equivalent from the MyPlate protein group (goal: 5 to 5½ ounce equivalents daily)
- Provides 37 calories and 6.25 grams of lean protein

**Uses:**
- Chicken salad, casseroles, chicken noodle soup, dips, and sandwiches
**Focus on Food Safety: Raw vs. Canned Chicken**

**RAW CHICKEN**
- Store raw chicken on the bottom shelf of the refrigerator for up to two days.
- Place it on a plate or in a pan to prevent the juices from dripping onto other foods.
- Cooked chicken can be refrigerated for up to four days or frozen for up to four months.
- Wash any utensils that have come in contact with raw chicken to avoid spreading harmful bacteria to other foods or cooking surfaces.
- Cook to a minimal internal temperature of 165°F.

**CANNED CHICKEN**
- Do not buy cans that are cracked, dented, or have a bulging lid. These are signs that harmful bacteria may be present and can lead to foodborne illness.
- Use by the “Best if used by” or “Use by” date printed on the can for the best quality.
- Since canned chicken is cooked prior to packaging, it can be eaten right after opening the can.
- Wash your hands after touching canned chicken or any other canned meat.

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**Chicken Club Salad**

Serves: 4
Serving size: 3 cups

**Ingredients:**
- 1 cup uncooked whole wheat small pasta (e.g., macaroni)
- 6 cups romaine lettuce or spinach, washed and torn
- 2 cups fresh vegetables, chopped
- 2 cups tomatoes, chopped
- 1½ cups canned chicken, drained
- ½ cup low-fat Italian dressing
- 1 egg, hard-cooked (optional)
- ¼ cup shredded cheese or cheese crumbles

**Instructions:**
1. Cook pasta according to package directions. Drain and cool.
2. Place 1½ cups of the romaine in each of four large bowls or plates.
3. Combine vegetables (withhold the tomatoes), chicken, and pasta.
4. Add dressing to the mixture; toss lightly to coat. Divide evenly among the four bowls.
5. Top each serving with a few egg slices (if desired) and 1 Tablespoon of cheese.
6. Store (covered) and refrigerate for up to 24 hours. Before serving, top with tomatoes.

**Nutritional analysis (3 cups):** 270 calories, 10g fat, 2.5g saturated, 0g trans, 420mg sodium, 22g carbohydrates, 6g fiber, 7g sugar, 24g protein

*Adapted from: http://www.extension.iastate.edu/foodsavings/recipes/chicken-club-salad*

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For more information, contact Patricia Steiner, Nutrition & Health program specialist with Iowa State University Extension & Outreach, Human Sciences. psteiner@iastate.edu or 319-394-9433

Check the ISU Extension website for additional nutrition and food safety publications and resources:

www.extension.iastate.edu

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**IOWA STATE UNIVERSITY Extension and Outreach**

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Greater Jefferson County Fair
June 24-29, 2015

**Reshow Schedule Changes**

2nd Friday/month

*Commercial Manure 9am-12
*Confinement Manure 1pm-3pm

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3rd Friday/month

Commercial Ag Weed 9am-12
Ornamental Turf 1pm-3pm

All other reshows on 4th Friday/month

All reshows will be billed at Late Registration amount

There will be NO reshows in June or December.

You must register before a reshow will be held.