

WEST PLAINS EXTENSION DISTRICT

NEWSLETTER

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4-H Cloverbud Club

from September through May

Scott County Elementary School
410 E. 8th Street Scott City, KS 67871

Free for 5-6 year olds

Get ready for an unforgettable after school program packed with laughter, new friendships, and thrilling adventures tailored just for kids, ages 5-6!

Join 4-H as we partner with SCORE at the Elementary School, 4-5pm on the fourth Tuesday of every month. Begins September 23! FREE for all Scott County Youth ages 5-6!

Sign Up At:
<https://forms.gle/XvszofDhnj1YYpqS9>

@WestPlainsExtensionDistrict

OFFICE HOURS:
MONDAY - FRIDAY | 8 AM - 5 PM

FINNEY COUNTY OFFICE:
620-272-3670

SCOTT COUNTY OFFICE:
620-872-2930

OFFICE PROFESSIONALS:
COZETTA O'DEA & JESSICA LOPEZ



JANET HARKNESS
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UPCOMING DISTRICT EVENTS

FALL
2025

Print or screenshot this page to keep up to date with all of our upcoming activities!
(* indicates a pre-registration is required.)

September

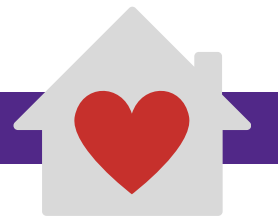
- 9/1 - West Plains Extension Office Closed for Labor Day
- 9/1 - WP4-HYLA Team Building Trip to Salina
- 9/3 - Static Fair Projects Due to Office by 5pm
- 9/5- 9/14 - Kansas State Fair
- 9/8- State Photography Judging
- 9/10 - 4-H Record Book Help 9-4pm Scott County Extension Office
- 9/11 - 4-H Record Book Help 9-4pm Finney County Extension Office
- 9/13 - State Fair Fashion Revue
- 9/16 - State Fair Static Projects available for pick up from Extension Office
- 9/17 - WP Extension Board Meeting , Scott County
- 9/18 - 4-H Record Book Help 5-7pm Scott County Extension Office
- 9/19 - 4-H Record Book Help 9-4pm Finney County Extension Office
- 9/30 - Scott County Record Books Due

October

- 10/1 - State 4-H Applications due
- 10/3 - 10/5 - KJLS
- 10/5 - 10/11 - National 4-H week
- 10/7 - WP4-HYLA Graduation Dinner 6pm Finney County 4-h Building
- 10/10 - 4-H Ambassador Applications Due
- 10/10 - Finney County Record Books Due
- 10/11 - 10/12 - 48Hrs of 4-H Community Service
- 10/ 12- 4-H Pancake Feed
- 10/13 - West Plains Extension Office Closed for Columbus Day
- 10/13 - 4-H Ambassador Interviews, Scott County Extension Office
- 10/16 - 4-h Ambassador Interviews, Finney County Extension Office
- 10/26 - 4-H Achievement Banquet, 12:30pm, WM Carpenter 4-H Building
- 10/27 - 4-H Council & Ambassador Mtgs, WM Carpenter 4-H Building

K-State Research and Extension is committed to providing equal opportunity for participation in all programs, services and activities. Program information may be available in languages other than English. Reasonable accommodations for persons with disabilities, including alternative means of communication (e.g., Braille, large print, audio tape, and American Sign Language) may be requested by contacting the event contact West Plains Extension two weeks prior to the start of the event at 620-272-3670/620-872-2930. Requests received after this date will be honored when it is feasible to do so. Language access services, such as interpretation or translation of vital information, will be provided free of charge to limited English proficient individuals upon request.

*Cover Headshot Photo Credit: AnneMarie Photography



FROM THE DESK OF THE DIRECTOR

Hello from the desk of the District Director. I would like to start by saying thank you to all the 4-Hers, parents, volunteers, fair board members, county commissioners, fair grounds staff and anyone who made our 2025 fairs a success! It takes a community of people who want to make lasting memories, provide leadership and opportunities “To Make the Best Better”.

It’s funny, most have this idea that when the fair is over, our office slows down. That just isn’t true. September brings the end to the 4-H year, but it also brings the beginning of the new school engagement year. Then October hits and we start the new 4-H year all over. If you need to see what is going on, just check out the 4-H page in this newsletter or check us out on our Facebook pages; West Plains Extension, K-State Research and Extension. Or, you can look at the Finney County 4-H Facebook page or the Scott County 4-H Facebook page. There is so much information that can be found there.

Also, a big change is in store for all of Extension. We are getting a name change and along with that will be some new logos and graphics. We will now be known as just K-State Extension, West Plains District. We will no longer have the word “research” in our name. We hope to have our new graphics from K-State soon, so don’t be surprised to see a fresh look.

If you would like more information about any topic you see in this newsletter, please do not hesitate to reach out. You can find our contact information in this newsletter. Have a great Fall!

-Carol Ann Crouch

SAVE THE DATE

KANSAS YOUTH VIRTUAL ENTREPRENEURSHIP CHALLENGE



**COMPETITION OPENS
SEPTEMBER 1ST**

FOR MORE INFORMATION VISIT:
CAMPESTINATIONINNOVATION.COM/KYVEC

Presley
2024 Elementary School Winner

Gabby
2024 High School Winner

James
2024 Middle School Winner

**Destination
INNOVATION CAMP**

**Beyond
Ready**

4-H CLUB OFFICER TRAINING

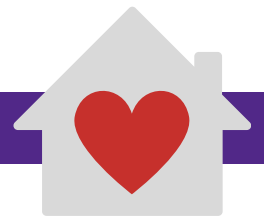
OCTOBER 17, 2025

10-12PM: LUNCH PROVIDED

WM CARPENTER 4-H BUILDING

**JOINT TRAINING FOR SCOTT & FINNEY COUNTY
4-H'ERS. TRANSPORTATION PROVIDED TO & FROM
FINNEY COUNTY.**

Kansas State University is committed to making its services, activities and programs accessible to all participants. If you have special requirements due to a physical, vision, or hearing disability contact the West Plains Extension District Office, 620-872-2930, at least 2 weeks in advance. Kansas State University Agricultural Experiment Station and Cooperative Extension Service K-State Research and Extension is an equal opportunity provider and employer.



It's a Wash: Clean hands are key to food safety

K-State food scientist shares tips for cooking at home, fall tailgate parties

At a glance: Hand washing has been incorporated into food safety protocols for a long time. K-State food scientist Karen Blakeslee explains why people should practice this time-tested well-being measure as often as possible when preparing food.

More information: Karen Blakeslee, 785-532-1673, kblakesl@ksu.edu

Related: [The Food Safety Zone](#)

August 18, 2025

K-State Research and Extension news service

MANHATTAN, Kan. – Whether it's cooking in the home kitchen or in the middle of a parking lot during a fall tailgate party, one tried-and-true food safety step can keep you safe.

Wash your hands.

"That is your No. 1 defense against foodborne illness because your hands can hold a lot of germs and dirt, (including) under your fingernails," said Kansas State University food scientist Karen Blakeslee.

Hands pick up bacteria during daily routines, including gardening, taking out the trash, driving, playing with pets and many other activities.

"When you're preparing food, wash your hands more than once, such as after you've handled raw eggs or meat or anything like that because that will help to prevent cross-contamination of food products," Blakeslee said.

"So never forget to wash your hands. It only takes 20 seconds with soap and warm water," or about the time it takes to sing the alphabet. "Be sure to scrub your hands...because the bubbles really do pick up the dirt and take it away. It's a very important step to take."

At a tailgate party or anywhere a sink and warm water is not available, Blakeslee suggests including a separate jug of warm water and soap in your cooking supplies.

"If you have a squirt bottle of soap that is half empty, add water to it and you've got a soap-and-water mixture readily available. Or, if you are using a jug with warm water, put soap in it (ahead of time) and that's your designated hand washing station."

Another option, Blakeslee said, is bringing along wet wash cloths in baggies, or using wet wipes. Hand sanitizers alone, she adds, is not a reliable option.

"Hand sanitizers don't work very well unless your hands are clean to start with," Blakeslee said. "They can be used in a pinch, but it's best to wash your hands first and then use a hand sanitizer."

Blakeslee, who also is coordinator of [K-State's Rapid Response Center for Food Science](#), said September is Food Safety Education Month, a time when food scientists share important reminders about safety at the dinner table.

Some additional tips:

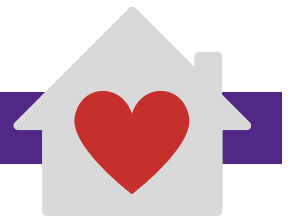
- Keep raw meat separated from everything else, particularly when taking it outside to picnics or tailgate parties. Put meat in separate bags during transportation, as well as at home. Use a separate plate to serve cooked meats.
- Use separate utensils for various foods you are cooking. "If you don't have a separate set of tongs, then wash the one's you have between uses," Blakeslee said.
- Keep hot foods hot, and cold foods cold. The temperature danger zone for foods is between 40 and 140 degrees Fahrenheit. Cold foods should be stored in an environment colder than 40 F, and hot foods should be held at 140 F or higher. For outdoor parties, this means bringing lots of ice, and perhaps multiple coolers.

"We are still in summer, and it's going to get hot," Blakeslee said. "Hot temperatures will heat up food quickly. So if you're outside having a picnic or tailgate party when the weather is above 90 degrees, you want to get the leftovers chilled within an hour of cooking the food."

More food safety tips are available online from the [Rapid Response Center for Food Science](#). Blakeslee also publishes a monthly newsletter, called [You Asked It!](#), with timely tips for safe food in and out of the home.

More information is also available at [local extension offices in Kansas](#).





K-State food scientist says canning helps spread tomato fun year-round

Blakeslee says getting acid content right is key to safely preserving tomatoes

At a glance: K-State food scientist Karen Blakeslee says canned tomatoes require acidification, which typically means adding bottled lemon juice, citric acid or vinegar to the canned product.

More information: Karen Blakeslee, 785-532-1673, kblakesl@ksu.edu

Related: [Tomatoes](#) | [Preserve it Fresh](#), [Preserve it Safe: Tomatoes](#) | [USDA Guide to Home Canning](#) | [You Asked It!](#) (newsletter from the K-State Rapid Response Center)

Aug. 15, 2025

K-State Research and Extension news service

MANHATTAN, Kan. – Many gardeners plant tomatoes, and while making salsa and spaghetti sauce or eating them whole during the summer months are popular choices, the fun can be extended well into the rest of the year.

Kansas State University food scientist Karen Blakeslee said tomatoes are also popular for freezing, canning or dehydrating to use later.

“Having basic options such as whole tomatoes, tomato juice or tomato sauce allows you to use tomatoes in many more recipes,” Blakeslee said.

Canning allows many more tomatoes to be stored, she said. Freezing tomatoes is limited by available space in the freezer.

From a food safety standpoint, Blakeslee said tomatoes require acidification, which means adding acid to increase the acid content during canning.

“The natural pH (acidity level) of tomatoes – no matter the variety or color – is at or above 4.6,” Blakeslee said. “Therefore, many tomato varieties are low acid foods.

While they might taste acidic or have a sour taste, the actual pH measurement is the true indicator of acid content.”

What that often means for canning tomatoes is that bottled lemon juice, citric acid or vinegar must be added.

“Do not use fresh lemon juice because the acid content is inconsistent,” Blakeslee said. “(Adding acid) is a must for either water bath canning or pressure canning tomatoes. Recipes that use tomatoes as an ingredient – such as salsa – will also have lemon juice or vinegar to acidify the product. Do not alter the amounts of ingredients.”

Blakeslee said a K-State Research and Extension publication – [Preserve it Fresh](#), [Preserve It Safe: Tomatoes](#) – includes a handy chart to aid in adding the correct amount of acid to canned tomatoes. The publication is available online for free from the [K-State Research and Extension bookstore](#).

“While it may still be summer, keep in mind that as the fall season and colder temperatures approach, do not can tomatoes that have been subjected to a frost or freeze,” Blakeslee said. “This causes the acid content in the tomatoes on the vine to change too much, which makes them unsafe to can using recommended practices.

The quality of the tomatoes also will be reduced.”

In addition to tomatoes, Blakeslee said many other foods can be canned. She shares the following food safety tips:

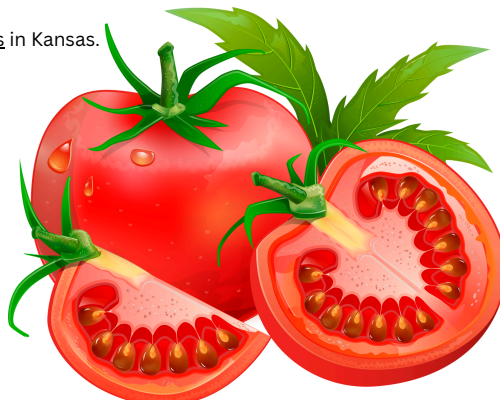
- Take time to learn the proper steps to home canning.
- Read recipes before starting the canning process to be sure all ingredients and supplies are available.
- Make sure equipment is in good working order. Replace parts, if needed.
- Do not use a jar size larger than what is stated in the recipe.
- Give yourself plenty of time for the canning process. Rushing any steps can lead to mistakes and possibly spoiled food.



Blakeslee, who also is coordinator of K-State’s Rapid Response Center for Food Safety, [suggests a website -- Preserve it Fresh, Preserve it Safe --](#) for guidelines on safe canning at home. She said the U.S. Department of Agriculture also has an online resource, called the [USDA Complete Guide to Home Canning](#).

Blakeslee publishes a monthly newsletter called [You Asked It!](#) that provides numerous tips on being safe and healthy. [The August issue contains numerous articles](#) with tips for canning foods safely.

More information is also available from [local extension offices](#) in Kansas.



AT HOME WITH CAROL ANN | CAROL ANN CROUCH

Released: Aug. 29, 2025

September is National Fruits and Veggies month

Summer's bounty helps to make eating healthy an easy choice

K-State Research and Extension news service

MANHATTAN, Kan. – It's not really a coincidence that the Produce for Better Health Foundation recognizes September as National Fruits and Veggies month in the United States.

Summer is filled with colorful fruits and vegetables, from strawberries to melons, tomatoes to greens, and many more. It's the season to indulge in foods that are tasty and good for you, too.

"There are many reasons to include fruits and vegetables every day in a meal or snack," said Kansas State University food scientist Karen Blakeslee. "The fiber in produce helps keep you full, helps improve digestion and helps reduce risks and effects of several diseases such as heart disease, type 2 diabetes, high blood pressure and more."

Many fruits and vegetables are packed with vitamins and minerals that our bodies can't produce on their own, said Blakeslee, who recommends filling half of your plate during meals with fruits and vegetables.

"By consuming more fruits and vegetables, you lower calorie intake, reduce weight gain and reduce the intake of high-calorie foods," she said. "Whether they are fresh, frozen, canned or dried, fruits and vegetables can be consumed year-round."

In fact, with many garden foods reaching harvest, it's a perfect time to preserve fresh produce. Blakeslee said freezing is easy and doesn't take a lot of equipment; many foods can be frozen, though some – such as lettuce – do not freeze well.

"Canning and pickling are great options to reduce food waste," Blakeslee said.

In a monthly newsletter she publishes in her role as coordinator of K-State's Rapid Response Center for food science, Blakeslee suggests trying something new: Watermelon Rind Pickles.

"After enjoying the juicy watermelon fruit, save the rinds and turn them into a unique pickle," she said. "Always follow tested recipes and instructions for best safety and quality for all food preservation methods."

National Fruits and Veggies month also comes with a reminder to cut food waste in the United States. The Environmental Protection Agency estimates that nearly 40% of food waste occurs at home.

"When shopping, plan meals and snacks to be a better shopper," Blakeslee said. "Before going to the store, shop your kitchen first. Incorporate what you already have into menus. Know your schedule and family likes to be sure fresh produce is used before it gets wasted."

Other tips for reducing food waste include:

- Add perishable foods to a casserole, salad or soup.
- Freeze fresh produce to use later.
- Don't buy in bulk if it's not an item you can use quickly.
- Prepare fresh produce so that it's easy to grab and go for easy snacks.
- If food is spoiled, consider composting if you have space available.

More information on incorporating fruits and vegetables into your daily diet plan – not just in September – is available from several sources, including:

- K-State Research and Extension food, Nutrition, Dietetics and Health: ksre.ksu.edu/humannutrition.
- Produce for a Better Health Foundation: <https://fruitsandveggies.org>
- USDA MyPlate: <https://www.myplate.gov/eat-healthy/what-is-myplate>

FOR PRINT PUBLICATIONS: Links used in this story

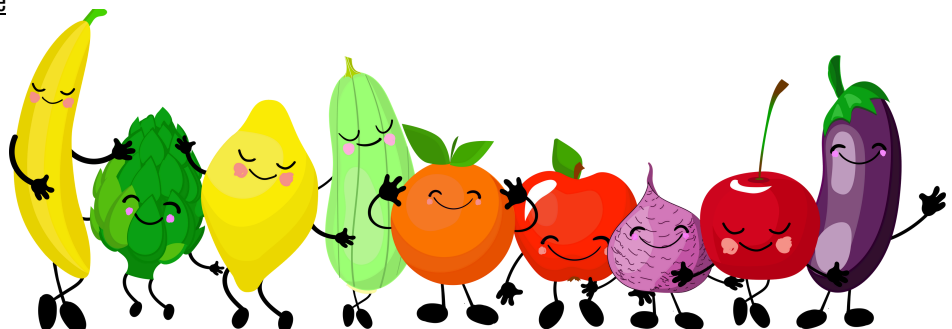
Produce for Better Health Foundation, Your paragraph text

You Asked It! monthly newsletter, Your paragraph text

Rapid Response Center for food science, Your paragraph text

Watermelon Rind Pickles (recipe), Your paragraph text

Food preservation (K-State Rapid Response Center), Your paragraph text





Prepare now to help prevent Wheat Streak Mosaic Virus (WSMV)

Volunteer wheat control is an essential step for preventative measures with WSMV!

1. Destroy ALL volunteer wheat! Volunteer wheat creates a “green bridge”
 - a. Should be controlled in the Wheat-Free Window:
 - i. August 15th-September 15th
2. Use genetically resistant wheat varieties (2025 Wheat Variety Guide)

For more information, scan the QR Code to watch a webinar on WSMV.

Wheat Variety Guide



Webinar



K-STATE BEEF STOCKER FIELD DAY

SEPTEMBER 25, 2025 | 10AM | K-STATE BEEF STOCKER UNIT



Register now for this year’s 26 annual KSU Beef Stocker Field Day which will be hosted in Manhattan, KS on Thursday, September 25 at the KSU Beef Stocker Unit. The day will start at 10:00 a.m. with registration and coffee and will conclude with a good old-fashioned Prairie Oyster Fry and Call Hall ice cream.

To view the full schedule and register, scan the QR Code.



2025 Finney County Fair 4-H Awards Ceremony

Aerospace

Overall Grand Champion

Makay Hammond

Ag Mechanic Welding

Overall Grand Champion

Parker Soukup

Communication

Overall Grand Champion

Kealie Bryant

Crops

Overall Grand Champion

Gentry Hands

Educational Displays

Overall Grand Champion

Cooper Drees

Fiber Arts

Overall Grand Champion

Kealie Bryant

Flowers

Overall Grand Champion

Walter Cooper

Food & Nutrition

Overall Grand Champion

Braedon Boyd

Food Preservation

Overall Grand Champion

Bonnie Miller

Horticulture

Overall Grand Champion

Walter Cooper

Interior Design

Overall Grand Champion

Jaylee Speer

Interior Design

Overall Grand Champion

Hudson Fryman

Sewing Textile Design

Overall Grand Champion

Hailey Unruh

Shopping in Style

Overall Grand Champion

Dylan Burch

Visual Arts & Crafts

Overall Grand Champion

Elisabeth Macwhinnie

Woodworking

Overall Grand Champion

Molly Roark

Senior Horse High Point Performance

Overall Grand Champion

Madelyn Waggoner

Senior Horse High Point Speed

Overall Grand Champion

Dylan Burch

Intermediate Horse High Point Performance

Overall Grand Champion

Anna Obregon

Intermediate Horse High Point Speed

Overall Grand Champion

Paislea Cogan

Junior Horse High Point Performance

Overall Grand Champion

Tryan Pitts

Junior Horse High Point Speed

Overall Grand Champion

Brock Cogan



2025 Scott County Fair 4-H Awards

4-H Arts & Crafts

Overall Junior Grand Champion

Maya Vance

Overall Intermediate Grand Champion

Grady Vance

Overall Senior Grand Champion

Addi Noll

4-H Clothing

Overall Grand Champion

Taylor Koehn

Entomology

Overall Grand Champion

Garin Trout

4-H Foods

Overall Junior Grand Champion

Paisley Baker

Overall Intermediate Grand Champion

Greyson York

Overall Senior Grand Champion

Logan Stoppel

4-H Foods Preservation

Overall Grand Champion

Addison Noll

4-H Table Setting Display

Overall Grand Champion

Megan Trout

4-H Posters

Overall Grand Champion

Grady Vance

4-H Mini Booths

Overall Grand Champion

Maya Vance

4-H Robotics

Overall Grand Champion

Elijah Day

4-H Woodworking

Overall Grand Champion

Jace Miller

Buymanship Fashion Revue Boys

Overall Grand Champion

Landry Beaton

Buymanship Fashion Revue Girls

Overall Grand Champion

Kamryn Meyer

4-H Constructed Fashion Revue

Overall Grand Champion

Taylor Koehn

4-H Electricity

Overall Grand Champion

Landry Beaton

Geology

Overall Grand Champion

Daniel Botello

4-H Fiber Arts

Overall Grand Champion

Ella Stevens

Quilts

Overall Grand Champion

Ella Stevens

Knit/ Crochet/ Needle Art

Overall Grand Champion

Paisley Baker

4-H Horse Photography

Overall Grand Champion

Hailey Shapland

4-H Club Booth

Overall Grand Champion

Manning Jayhawks

4-H Club Banner

Overall Grand Champion

Rising Stars

Lego Structure

Overall Grand Champion

Trace Jessup

4-H Space Tech

Overall Grand Champion

Piper Jessup

4-H Beef Showmanship

Overall Grand Champion

Brayson Mayo

4-H Beef Breeding Heifers

Overall Grand Champion

Callaway Conine

4-H Market Goat Show

Overall Grand Champion

Devon Drelling

4-H Horse Show Showmanship

Overall Junior Grand Champion

Presley Koons

Overall Intermediate Grand Champion

Statler Kerr

Overall Senior Grand Champion

Marin Kerr

4-H Horse Show Gelding

Overall Grand Champion

Sofia Kasselmann

4-H Rabbit Showmanship

Overall Grand Champion

Reed Batterton

4-H Sheep Showmanship

Overall Grand Champion

Kamryn Meyer

4-H Market Sheep Show

Overall Grand Champion

Rylee Zimmerman

4-H Swine Showmanship

Overall Grand Champion

Kenzi Martinez

4-H Market Hog Show

Overall Grand Champion

Rylee Zimmerman

4-H Shooting sports / Air Rifle

Overall Grand Champion

Bryce Koehn

4-H Shooting sports / Air Pistol

Overall Grand Champion

Hunter Wells

4-H Beef Market Steer Show

Overall Grand Champion

Brayson Mayo

4-H Goat Breeding Doe

Overall Grand Champion

Kamryn Meyer

4-H Goats Showmanship

Overall Grand Champion

Kamryn Meyer

4-H Horse Show Mare

Overall Grand Champion

Sofia Kasselmann

4-H Horse Show Pony

Overall Grand Champion

Statler Kerr

4-H Rabbits

Overall Grand Champion

Phebe Trout

4-H Round Robin Showmanship

Overall Junior Grand Champion

Presley Koons

Overall Intermediate Grand Champion

Baily Cramer

Overall Senior Grand Champion

Kamryn Meyer

4-H Ewe Lambs

Overall Grand Champion

Kamryn Meyer

4-H Swine Breeding Gilt

Overall Grand Champion

Kenzi Martinez

4-H Shooting sports / BB

Overall Junior Grand Champion

Graham Unruh

Overall Intermediate Grand Champion

Daniel Botello

Overall Senior Grand Champion

Isalah Rogers

4-H Shooting sports / Shot Gun

Overall Intermediate Grand Champion

Derick McKinney

Overall Senior Grand Champion

Waylon Ricker



Congratulations to the West Plains 4-H Livestock and Meats Judging Teams and Coaches! The District had a great outing during the Kansas Youth Livestock Sweepstakes, Aug 23-24. There were 193 competitors in the Livestock Judging Contest and 105 competitors in Meats Judging.

Livestock Judging:

West Plains Team 1 (Macy H., Kamryn M., Kennan M., Madelyn W.): 5th Overall Team. The team was also 9th in reasons, 5th in placings, 3rd in beef, 15th in sheep, 7th in swine.

Macy H. - 49th Overall Individual, 80th Reasons, 26th Placings, 86th Beef, 42nd Sheep, 42nd Swine

Kamryn M. - 18th Overall Individual, 30th Reasons, 14th Placings, 15th Beef, 57th Sheep, 21st Swine

Kennan M. - 20th Overall Individual, 18th Reasons, 30th Placings, 18th Beef, 47th Sheep, 32nd Swine

Madelyn W. - 66th Overall Individual, 29th Reasons, 106th Placings, 43rd Beef, 111th Sheep, 73rd Swine

West Plains Team 2 (Gentry H., Abigail M., Hailey U., Grady V.): 6th Overall Team. The team was also 12th in reasons, 3rd in placings, 6th in beef, 13th in sheep, 10th in swine.

Gentry H. - 44th Overall Individual, 54th Reasons, 35th Placings, 57th Beef, 98th Sheep, 13th Swine

Abigail M. - 24th Overall Individual, 38th Reasons, 20th Placings, 28th Beef, 50th Sheep, 28th Swine

Hailey U. - 89th Overall Individual, 87th Reasons, 92nd Placings, 41st Beef, 112th Sheep, 128th Swine

Grady V. - 16th Overall Individual, 26th Reasons, 13th Placings, 14th Beef, 14th Sheep, 82nd Swine

West Plains Individual Competitors:

Lainey H. - 114 Overall Individual, 70th Reasons, 137th Placings, 37th Beef, 130th Sheep, 165th Swine

Brayson M. - 153 Overall Individual, 146th Reasons, 157th Placings, 97th Beef, 161st Sheep, 167th Swine

Kinley U. - 175 Overall Individual, 160th Reasons, 179th Placings, 186th Beef, 125th Sheep, 184th Swine

Meats Judging:

West Plains Intermediate Team (Audrey B., Andrew M., Grady V.): 2nd place overall team. The team was also 1st in Placings, 3rd in Questions, 2nd in Retail ID.

Individual Intermediate Results:

Audrey B - 1st Individual; 11th Placings; 9th Questions; 1st Retail ID

Andrew M - 15th Individual; 9th Placings; 22nd Questions; 21st Retail ID

Grady V - 6th Individual; 2nd Placings; 2nd Questions; 7th Retail ID

West Plains Senior Team (Braeden B., Kealie B., Grady G., Abigail M.): 3rd place overall team. The team was also 2nd in Placings, 1st in Reasons, 3rd in Retail ID.

Braeden B. - 15th Individual, 9th Placings, 9th Reasons, 18th Retail ID

Kealie B. - 1st Individual, 7th Placings, 5th Reasons, 1st Retail ID

Grady G. - 16th Individual, 14th Placings, 3rd Reasons, 21st Retail ID

Abigail M. - 21st Individual, 33 Placings, 16th Reasons, 19th Retail ID

CLUB REPORTS: FINNEY COUNTY 4-H HAPPY HUSTLERS

July Poster Tour

By: Hailey Unruh

The Happy Hustlers 4-H club held their July meeting on July 6th, 2025. On the program they held their annual poster tours. Before the meeting started, each member took a number, so that the order in which the poster tour would go in would be better organized. The poster tour allows the members to share with the rest of the club what their projects are for that year's county fair. They began with Kennan and continued through the entire club, until they finished with Audrey.

After the tour, song leader Kennan, led the club in the National Anthem due to the 4th of July weekend. After the National Anthem, the club sang "Happy Birthday" to the club's July birthdays. Following the song, Kennan had all of the kids go outside, and they played a game called poison dart frog. This game includes sticking your tongue out at people and laying down pretending to be dead. Sounds fun, right?

The July program had everything, from a poster tour, to a song, to a game. July, being the month of the fair is bound to bring more 4-H fun. The club even, after the meeting, went around town and painted windows, advertising the Finney County Fair.

Bowling and a Meeting

By: Hailey Unruh

On August 10th, the Happy Hustlers 4-H club had a fun time at the bowling alley. The club had reserved two lanes and paid for food and drinks. That way everyone could enjoy themselves even while they weren't taking their turn bowling.

The trip wasn't that long. The club split into two groups, to play. They had a fun game, and some members scored better than they expected. The club enjoyed watching their friends spare, strike, and miss.

After the bowling alley, the club drove to the 4-H building, to conduct their meeting. The program was a schedule of playing freeze tag for recreation. The song leader led the club in singing Happy Birthday to the August birthdays.

The club thanked the meeting Host Family, and enjoyed summer popsicles. Bowling, fun program, and delicious snacks, what else could you ask for as the end of summer meeting? The club had a great time with little time to "spare".

FINNEY COUNTY 4-H Wide Awake

We had a very fun meeting this month! We have new members joining our club so it was fun to get to know them. We reviewed our club by-laws and it was voted to keep them as is. Jaxon Pitts gave a talk over his goats and lots was learned from him. We learned that a few of our members, Macy Hands and Madelyn Waggoner will be attending CIA in Topeka next month and we look forward to hearing about their experiences. Winter and spring livestock shows will be starting up and we wish all of our animal showing members best of luck!

Submitted by Macy Hands

This month celebrates Veterans Day. Our club participated in the Veterans Day parade held in Main Street in Garden City. Our club had a lot of fun celebrating our hometown Veterans and being together. We also got to show our community what 4H is about!

Submitted by Macy Hands

This meeting the celebration committee gave us goodie bags to celebrate Easter. We had project talks by Charlie Miller, Sky Stuckey, and Harper Sowers. The leaders told the members we had another chance to do YQCA training in Holcomb.

They also told us about fair entries and how we can do that. We also played a really fun game called the candy cane game. Everyone is looking forward to warmer weather!

Submitted by Macy Hands

In this meeting we talked all things fair and all the important dates coming up for fair. We also went over how to get your purple seal and how our club can work to earn that. In our committee reports Amanda Hands told us she will be hosting a bucket calf clinic for all those showing a bucket calf. She will go over all the questions they will ask you in your interview, she will also go over what you should wear to the interview and to finish it off you will do some practice with showmen-ship. This meeting will be from 7-8pm. We also discussed our window painting for the fair.

To finish our meeting off we played poison dray frog! Good luck at the fair everyone!

Submitted by Macy Hands



CLUB DAY RESULTS | CLUB REPORTS | ANNOUNCEMENTS

FINNEY COUNTY 4-H FINNEY FLYERS

The July meeting of the Finney Flyers 4-H club was held on Sunday, July 6, 2025, at the 4-H building. The meeting was called to order by President Aleah. Pledge of Allegiance and the 4-H pledge was led by Khloe. 12 members answered roll call. Leader Kim discussed the fair activities and registration deadlines.

The club chose two businesses to paint windows for fair. It was decided to meet at Dugan's Coffee to start on Thursday at 5:30. Then move to Case IH.

Madelyn talked about 4-H camp and encouraged everyone to attend next year.

Next month's meeting will be August 3 at 4:00 pm at the 4-H building.



The August meeting of the Finney Flyers 4-H club was held on Sunday, August 3, 2025, at the 4-H building. The meeting was called to order by President Aleah. Pledge of Allegiance and the 4-H pledge was led by Madelyn. Only 5 members answered roll call. Without a quorum, no business could be held. Leader Kim reminded everyone that state fair collection sheets for static Entries are due August 12.

Since State Fair will be on September 7, the September meeting will be held September 14.

KJ

Reporter
Finney Flyers



Beyond
Ready

@ScottCountyKansas4-H

4-H PANCAKE FEED



DINE IN OR TAKE OUT

START
11AM

12
OCTOBER

FREWILL
DONATION

Join Scott County 4-H for a delicious pancake and sausage brunch. Drive thru pick up available on the east side of the Wm Carpenter Building on the fairgrounds.

All proceeds to benefit the Glenn Family.

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OCTOBER 5-11, 2025

**JOIN 300 4-H
YOUTH IN
SCOTT & FINNEY
COUNTIES AND**



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