WE WANT TO SEE HOW YOUR PLANTS DID THIS YEAR!

Learning from this project is what it is all about. Please plan to bring at least one sample from your Veggie Garden plants to the Harvey County Fair! We want to enjoy what you have produced with you and recognize the hard work that has gone into it. Below is some helpful information on displaying your produce, but if your veggies don’t quite meet these guidelines, just pick the best sample you’ve got.

Remember to register your entry at [https://fairentry.com/Fair/SignIn/16682](https://fairentry.com/Fair/SignIn/16682) by **July 22nd**. If you have questions, please call our office for assistance.

**Tips for Exhibiting Watermelon**

Typical of the variety in shape and color. Symmetrical, free from gourd necks or bottle necks. Not overripe, unburned or damaged by insect or disease. Avoid flat-bottomed melons.

**Tips for Exhibiting Sunflowers**

Display head of sunflower only with seeds intact. Dark green in color.

**Tips for Exhibiting Peppers**

Deep in color, fresh, firm symmetrical. Traces of red color not desirable unless peppers are uniformly red in color. Number of lobes should be uniform. Trim stem 1/4 to 1/2 inch (but not so long that the pepper cannot stand up on the stem end). Exhibit with the stem end down.

**Tips for Exhibiting Tomatoes**

Select for varietal type, size, color and maturity. Firm, free from crack, disease, insect and mechanical injury. Remove stem when exhibiting. Do not get overripe or soft specimens.
HARVESTING YOUR TOMATOES

Tomatoes are the most common garden plant. What a reward it is to finally pick that first ripe tomato from the vine of your plants you have been nurturing. There is a certain satisfaction that comes with home grown produce and it is incomparable to supermarket stock.

Tomatoes ripen from the inside out, so when the outer skin is firm and full colored, you know you have a ripe tomato that is ready for you to pick. The color will be red, unless the variety of your tomato happens to be yellow. Tomatoes grow and develop best between 65 to 85 degrees Fahrenheit.

When the temperature exceeds 85 degrees Fahrenheit, the growing process and color development slow down. It is best to pick tomatoes when they are pink during the heat of the summer. This is done to avoid having the tomatoes ripen on the vine and turn a shade of yellowish-orange. The tomatoes can then finish ripening indoors to reach the desirable color of red. Light is not necessary to complete this process. Also, we do not recommend that under ripened tomatoes be placed in window sills as the direct sun will burn the tomatoes and keep them from fully ripening. Ripening tomatoes need to be placed where direct sunlight will not affect ripening.

Tomatoes may be stored until they are needed once the ripening process is complete. Ripe tomatoes will keep one week when refrigerated at 45-50 degrees Fahrenheit.

COMMON TOMATO PROBLEMS – PSYIOLOGICAL DISORDER

LEAF CURL: A curling or upward rolling of the leaves occurs in hot weather or after cultivation or severe pruning. It does not affect yield or quality. Keep plants well-watered and do not hoe deeply around plants.

BLOSSOM END ROT: A dry leathery patch at the bottom of the tomato fruit is often caused by fluctuations in the soil moisture supply, especially under certain environmental conditions. Provide uniform watering, use a mulch, and do not over fertilize with the ammonium form of nitrogen.

BLOSSOM DROP: At low temperatures (below 60 degrees Fahrenheit) or high temperature (above 90-degree Fahrenheit), blooms may fall off plants. Only spring bloom drop from low temperatures can be reduced by hormone-type “blossom-set” sprays. Avoid excessive nitrogen fertilization.

CRACKING: Sudden summer rains or watering after drought may cause fruit cracking. Choose a variety recommended for Kansas that shows resistance to cracking. Pick fruits in the pink stage and allow them to ripen indoors.

WEED SPRAY DAMAGE: Phenoxy herbicides such as 2,4-D in very small quantities may cause twisting and distortion of tomato stems and leaves. Avoid the use of these sprays close to your garden and do not allow wind to drift vapors or spray onto your plants. Plants will usually return to normal after several weeks.

TOMATO BLOSSOM SET

It takes about 30 days for tomatoes to develop from flowers. If you are lucky, you have tomatoes setting on the vines, however, for those of you that don’t, you might be waiting a bit longer to enjoy any luscious tomatoes. If tomatoes have not been setting fruit as they normally would during this time of the year, it is basically due to the hot weather and heat stress the plants are under right now.
THE WATER CYCLE

The water cycle provides all living things with the clean water they need to live and grow. Each part of the water cycle has a special name. Read the meaning for each word and fill in the boxes below to complete the water cycle.

When rain, sleet, hail or snow falls from the sky it is called precipitation.

When the water on land flows to other places it is called run-off.

When water changes to water vapor and floats into the air it is called evaporation.

When water changes from evaporation into water vapor it is called transpiration.

When water vapor changes into water drops it is called condensation.
Use Your Produce
Try a Tasty New Recipe

Fix It Fresh! Fruits and Vegetables Recipes Series
Recipe Category: Side Dishes (Hot)

Grilled Tomato Kebabs
Yield: 6 servings

24 small tomatoes, cherry sized
2 teaspoons salad oil
1/2 teaspoon ground black pepper
1 tablespoon fresh (or 1 teaspoon dried) oregano
Six wooden or metal skewers (If you are using wooden skewers, soak them for 30 minutes in cold water before using)

1. Wash your hands and work area.
2. Start soaking skewers, if needed.
3. Rinse and drain tomatoes. Using a paper towel, dry each or spread on towels and allow to air dry so the oil will stick to the skins.
4. Place the dry tomatoes in a large bowl. Add oil, black pepper and oregano. Toss to coat tomatoes.
5. Thread 4 tomatoes, spaced at least an inch apart, on each of the 6 skewers.
7. Grill 2 to 4 minutes. Turn and grill the other side for 1 to 2 minutes.
8. Serve hot.
9. Cover and refrigerate leftovers within 2 hours.

Nutrition Facts
Serving Size 1 Kebab (71g)
Servings Per Container 5

<table>
<thead>
<tr>
<th>Amount Per Serving</th>
<th>% Daily Value*</th>
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<tbody>
<tr>
<td>Calories 25</td>
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<tr>
<td>Calories from Fat 15</td>
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<tr>
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<tr>
<td>Saturated Fat 0g</td>
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<tr>
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<tr>
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<tr>
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<tr>
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<tr>
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<tr>
<td>Sugars 2g</td>
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<tr>
<td>Protein 1g</td>
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Vitamin A 10% • Vitamin C 15%
Calcium 2% • Iron 2%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

<table>
<thead>
<tr>
<th>Calories per gram:</th>
<th>Fat 9 • Carbohydrate 4 • Protein 4</th>
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<tbody>
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<tr>
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<td>Dietary Fiber</td>
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<tr>
<td>Sugar</td>
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</tr>
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</table>

0 carbohydrate choices per serving

Diabetic exchanges per serving: 1/2 vegetable and 1/2 fat

Original recipe from Watch Your Garden Grow, University of Illinois Extension, www.urbanext.uiuc.edu

Recipe by Mary Meck Higgins, Ph.D., R.D., L.D., C.D.E, Assistant Professor, Department of Human Nutrition. Kansas State University Agricultural Experiment Station and Cooperative Extension Service, Manhattan, KS. Contents of this publication may be reproduced for educational purposes. All other rights reserved. For more information about healthy eating, contact your local extension office. Kansas State University is an equal opportunity provider and employer. This material was funded by USDA’s Supplemental Nutrition Assistance Program. The Food Assistance Program can help people of all ages with low income buy nutritious foods for a better diet. To find out more, call 1-888-369-4777.

June 2003; revised July 2010

https://www.rrc.k-state.edu/doc/preparation/Fixitfresh813.pdf