

Friends of the Farm Show News



August/September 2022

Volume 10 Issue 4



Friends of the PA Farm Show

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The Friends of the Pennsylvania Farm Show Foundation is a 501(c)(3) nonprofit that was developed to stimulate, facilitate, and support educational programs, incentives, and events relating to the annual Farm Show event.

Friends of the PA Farm Show Foundation Inc. embark on a World War II History Project

Eighty years ago this January, the Pennsylvania Farm Show did not have any livestock, food, competitive events such as horse pulls or exhibits.

In fact, it wasn't even held in the Pennsylvania Farm Show Complex! (Doesn't that sound like 2021, when the Farm Show was held virtually rather than in the complex?)

The 1943 Farm Show – and the 1944, 1945 and 1946 Farm Shows – were all held as meetings around Harrisburg because the complex was used by the then U.S. War Department for the World War II effort.

In 1942-43, the Farm Show Complex housed the Pennsylvania State School of Aeronautics where hundreds of people (mostly young adults and many teen-agers) learned how to repair airplane engines from planes that had been shot up in World War II. After the school closed, the Farm Show Complex then housed the Army Air Corps engine repair department, where the damaged aircraft engines were repaired. After the repairs, the engines were sent to the Middletown Air Depot to be put in airplanes, tested and sent back to the war.

Pennsylvania Farm Show historian Mary Klaus, author of "Hold Your Horses! The Pennsylvania Farm Show at 100," has written another book, this one about the Farm Show's contribution to the country's World War II efforts. As part of the book, she even interviewed a 98-year-old "Rosie the Riveter" from the Johnstown area who went to the aeronautics school in the Farm Show Complex and later repaired airplane engines in Middletown.

The new book will be launched on Nov. 11, 2022, during a World War II party at the Farm Show Complex. Stay tuned for details.

We are looking for articles and pictures to publish in the Friends of the Farm Show News.

Oct./Nov. - Due by September 1, 2022 Dec./Jan - Due by November 1, 2022 Feb./March - Due by January 1, 2023

Newsletter Editor: Lizzie Bailey Questions? Please call (717)254-9550. Email articles:

fofsnewsletter@gmail.com

October-November Newsletter

Deadline is Sept. 1, 2022

2022 Farm Show:

2022 Honey Queen Khristyn Maurer, from Berks County, Pa., PA Secretary of Agriculture Russell Redding, and 2022 American Honey Queen Lucy Winn who is from Cumberland County Pa.

Photo Credit: PA Department of Agriculture

Foundation Contact Information

Email: farmshowfriends@gmail.com. **Website:** www.friendsoffarmshow.com **Like us on Facebook:** FriendsofPAFarmShow

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Penn State's Ag Progress Days August 9 - 11, 2022

With more than 500 exhibitors and vendors showcasing innovations in agricultural equipment and related industries, Ag Progress Days has something for everyone. Our show also features Penn State Extension research and offers educational presentations, guided tours, and interactive fun for the whole family. Choose to spend your day on our 55-acre exhibit site or join us online as we explore our amazing food and fiber system.

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Field machinery and crops

Horse training and health

Home and farm safety

Gardening and beekeeping

Small-scale vegetable farming Educational Presentations and Tours

Dairy, livestock, and equine

Field and forage

Energy and environmental resources

Horticulture

Forest stewardship and wildlife management

Crop management Interactive Events and Activities

and many more...

For full schedule visit: https://agsci.psu.edu/apd







Farm Show Commission Meeting Wednesday, August 10, 2022 10 - 11:30 a.m.

AG PROGRESS DAYS
UNITED FARM FAMILY LEARNING CENTER
BLDG. – CLASSROOM 40,
ROCK SPRINGS, PA

Free Admission & Parking!

Location

Russell E. Larson Agricultural Research Center 2710 W. Pine Grove Road Pennsylvania Furnace, PA 16865

Dates

August 9, Tuesday 9:00 a.m. - 5:00 p.m. August 10, Wednesday 9:00 a.m. - 7:00 p.m. August 11 Thursday 9:00 a.m. - 4:00 p.m.





KEYSTONE INTERNATIONAL LIVESTOCK EXPOSITION

PENNSYLVANIA FARM SHOW COMPLEX & EXPO CENTER HARRISBURG, PENNSYLVANIA

The Keystone International Livestock Exposition, to be held September 30 to October 9, 2022, promises to be a high-quality show for equine, beef cattle, sheep, goats and swine. The show continues to serve as a launch event for the national show season with many breed champions continuing to other national shows.

Keystone International Livestock Expo

As one of the nation's premier livestock shows featuring more than 800 national competitors showing livestock including equine, 3,000 beef cattle, sheep, goats, and swine. The show also holds a national judging competition, a Kansas City Barbecue Society sanctioned competition and more. Be sure to visit the trade show to stock up on all your livestock show needs.

Interested in sponsoring the show? Check out the website at Sponsors | KILE (keystonelivestockexpo.com) to choose how you are interested in supporting the show.

Visit website at: https://www.keystonelivestockexpo.com

Friends of the PA Farm Show Foundation Inc. Picnic

The Friends of the Pennsylvania Farm Show Foundation Inc., hosted their annual picnic at the Lebanon Valley Center Exposition and Fairgrounds, Lebanon, Pa., on Sunday, June 12, 2022.

Chariman William L. Piper welcomed everyone to the picnic. He thanked everyone for attending and supporting the many endeavors of the organization.

Chairman Piper shared updates about 2022 PA Farm Show, the success of returning to an in-person event. He elaborated on the success of the foundation and he shared the services that the Friends of the PA Farm Show Foundation provide are a very important component in the success of the PA Farm Show.

Gerald Reichard, Special Advisor to the Friends of the PA Farm Show Foundation Inc. provided a report that included the overall success with events like the Celebrity Feed Scurry, our primary fundraising event. The planning is going well for 2023 Farm Show and we anticipate another successful year.

The attendees brought "potluck" side dishes to compliment the steaks being grilled by Friends of the PA Farm Show Foundation board member, Mike Firestine. Beverly Gruber commented, "The picnic went very well, great steaks prepared by Mike and a wonderful array of food."

Those in attendance enjoyed great food, conversation, and door prizes were awarded by the Friends of the Farm Show Foundation, Inc.



Lebanon Area Fairground & Expo Center Dedicates New Pavilion



The Lebanon Area Fairground & Expo Center held a dedication ceremony on April July 14, 2022, to honor Carl Wenger who passed away April, 2021. Mr. Wenger was a local dairy farmer, longtime supporter of the Lebanon Fair, with interests in FFA, and youth in agricultural pursuits.

The pavilion is a beautiful addition to the fairgounds and a beautiful way to honor Carl Wenger.

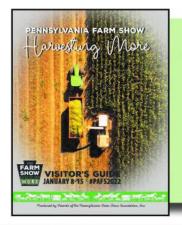


September is Peach Month!!!



August is National Peach Month but more importantly in Pennsylvania it means that peaches will most likely be ready for harvesting and then of course eating. This is a great reminder to start thinking about preserving your favorite foods from the summer season so that you can enjoy them all year. You are probably pretty good at canning to feed your family but did you ever think of entering your canned goods at the Pennsylvania Farm Show? The canned food division at the Farm Show has over 60 classes to choose from such as canned fruit, tomato products, spiced fruit and five jar displays. There are plenty of options to show off your hard work. Be sure to check out all of the classes on the Department 24 premium list located on the Farm Show website to determine what you can enter. Penn State Extension Educator Andy Hirneisen has given some helpful tips in entering canned goods while keeping appearance, headspace and following the rules at the forth front.

DON'T MISS THIS OPPORTUNITY TO PROMOTE YOUR BUSINESS AT THE 2023 FARM SHOW



Advertise in the 2023 Pennsylvania Farm Show Visitor's Guide.

35,000 copies printed and distributed FREE at the 2023 Pennsylvania Farm Show, January 7-14, 2023.

Ad Rates: Price includes color

Back Page	\$3,000
Inside Front	
Inside Back Page	\$2,500
Front of Center	
Back of Center	\$2,000
Full Page	\$1,400
1/2 Page Horizontal	
1/4 Page	

Deadline to submit camera ready ads to the Foundation is Friday, Oct. 28, 2022.

Email: farmshowfriends@gmail.com **Phone:** Gerald Reichard, 717-729-7158

Mail: Friends Of The Pennsylvania Farm Show 2300 North Cameron Street Harrisburg, PA 17110

Need Ad Design Assistance?

Email Rachel Schlegel: penguingraphixs@gmail.com ATTNT: 2023 VG Ad Assistance

Foundation Contact Information

Email Us:

farmshowfriends@gmail.com

Visit Us:

www.friendsoffarmshow.com

Like us on Facebook: FriendsofPAFarmShow

The Foundation exists in order to stimulate, facilitate and support educational programs, incentives and events relating to the annual Pennsylvania Farm Show.

The Friends of the Pennsylvania Farm Show Foundation, Inc., that was incorporated in the Commonwealth of Pennsylvania in 2010 as a non-profit corporation, is recognized as a tax-exempt, charitable organization under Section 501(c)(3) of the United States Internal Revenue Code. Contributions to the Foundation are tax deductible.

Official registration and financial information about Friends of the Pennsylvania Farm Show Foundation, Inc. may be obtained from the Pennsylvania Department of State. Registration does not imply endorsement.



Business Name:	Check Enclosed:
Address:	Bill Me:
Phone #	
Email	
Ad Size: Preferred Page \square Full Page \square Half Page \square Quarter Page \square	

2023 VISITORS GUIDE AD SIZES

Full Page Non Bleed Ad	7" x 9.75"
Full Page Ad Full Bleed	7" X 9.75"
	(.625" bleed of artwork/background)
	(Final size of pdf MUST BE 8.25" x 11")
Half Page Horizontal	7" x 4.73"
Quarter Page	3.416" x 4.73"

PDF is the preferred file format. PDF requirements are:

- BLACK & WHITE or grayscale ads MAY NOT have any color in them.
- COLOR must be CMYK PROCESS. No RGB, Pantone, Spot, etc. Do not embed color profiles.
- ALL FONTS must be embedded. Please verify before sending.
- OPI SETTINGS must be turned OFF.

General pre-flight guidelines:

- Prepare your ad at actual size.
- Type should be no smaller than 7 point, 10 point minimum on reversed type, use a bold face.
- Double check that all color is CMYK process only.
- Include all licensed screen and printer fonts in a folder labeled "FONTS".
 All fonts must be PostScript Type I fonts.

IMPORTED GRAPHICS & IMAGES:

- Include all necessary files
- All graphics should be saved as TIFF or EPS files.
- Resolution should be 300 DPI maximum.
- · Line screen: 150
- For best results graphics should not be scaled more than 25% in document.
- Security Settings must be turned OFF.

Is your PDF too large to send through email?

Contact Rachel Schlegel: penguingraphixs@gmail.com, ATTNT. 2023 VG AD to receive a Dropbox link.

Pennsylvania mushrooms are "fun guys" to enter at the 2023 PA Farm Show

Button, Shiitake, Oyster and Portobellos, let's talk mushrooms! With over 10,000 mushroom species, Pennsylvania is known for this agriculture commodity. These fungi are "fun guys" with their different shapes, sizes and nutritional value. They are full of antioxidants, Vitamin D and potassium and are low in calorie, sodium and fat.

Mushrooms truly are a sustainable vegetable. Grown in recycled byproducts and waste of other agriculture commodities, these fungi require minimal water and light. In fact, a Pennsylvania florist in the 1800's started mushroom growing under his greenhouse benches due to the perfect conditions. Since then, Pennsylvania is known for the largest density of mushroom farms in the country and number one for production.

What's even more fun about mushrooms is that you can enter your own Pennsylvania grown mushrooms at the 2023 PA Farm Show in January. There are four divisions to choose to enter: three pound wood or corrugated, specialty classes, creativity- centerpiece arrangements and best overall displays. You can find more information on Department 20: Mushrooms on the Farm Show website. We can't wait to see your mushroom displays at the 2023 PA Farm Show!





Mushroom Nutrition



Long celebrated as a superfood source of powerful nutrients, fresh mushrooms are a healthy addition to your plate. Mushrooms provide many of the same nutritional benefits as vegetables, as well as attributes commonly found in meat, beans and grains. Mushrooms can help fulfill some of the leading recommendations for a healthy diet from the 2020 Dietary Guidelines for Americans.

Visit the Mushroom Council at www.mushroomcouncil.com

2023 PA Farm Show Entry Deadlines

We are excited to announce that the 107th Pennsylvania Farm Show is almost here. We encourage you to check out all of the department premium listings on our website. Online entries will be open the end of August and your deadline to enter is quickly approaching. Livestock entries are due by November 3, 2022, while the early entry deadline for Family Living & Commodities is December 15, 2022. Please refer to each department premium list for a complete list of rules and entry deadlines. We look forward to seeing your entries at the show!

Visit website: https://tinyurl.com/3tj8b7rx



Khristyn Maurer 2022 Pennsylvania Honey Queen

Hello my name is Khristyn Maurer I am the 2022 Pennsylvania Honey Queen. I am the 21 year old daughter of Diane and the late Bruce Maurer of Pitman which is on the border of Schuylkill and Northumberland Counties where I grew up on a small hobby farm.

As the 2022 Pennsylvania Honey Queen it is my privilege to promote beekeeping, honey, pollination, and of course bees in our great state! In doing that I get to travel to fairs, festivals, libraries, and schools to name a few events I have attended.

Now let's talk a little more about honeybees. What is the first thing that comes to your mind when you think of honeybees? Is it their black and yellow stripes, beekeeping, being stung or the sweet taste of honey?

First thing to know about bees is their life cycle. The life cycle of honey bees begins when an egg hatches. Worker honey bees are able to live for only six weeks, while queens can survive up to five years. A bees life can be cut short when provoked to sting you, as this causes them to die.





September is Honey Month

to your skin and leave for 8 to 10

Next let's talk about the 3 types of honey bees. Within each hive there are workers, drones, and a queen. The workers and the queen are female. Queens are reproductive and are larger than the workers. The workers are the bees most people see flying outside of the hive. Within each colony, a single queen rules. The drones are male and do not have stingers. Several hundred drones live in each hive during the spring and summer, but they are expelled for the winter months when the hive goes into survival mode.

There are 5 major layers to a bee hive. First is Telescoping Top, Inner Cove, the Super, Hive Body where the bees spend most of their time, and lastly the Bottom Board. You may have even seen a hive without realizing it!

Uses for honey today are very wide spread. Have a sore throat? Try adding a spoonful to hot tea! Raw honey helps balance the bacteria on your skin, which makes it a great product to use for acne, Mix three parts honey and one part freshly ground or pure cinnamon, then microwave. Apply

minutes then rinse.

My favorite use for honey is for cooking/baking, my favorite recipe would be Honey Garlic Shrimp Foil Packets which you can find on honey.com!

There are many different flavors and uses for honey. Light colored honey is milder in taste, the darker the honey the stronger the taste, this all depends on the floral source. There are 300 different unique type of honey just in the United States.

We have just scrapped the surface of what all there is to know about honeybees. With a little more knowledge, time, and patience maybe one day you can own your own hive of honeybees!

If you are interested in have the the 2022 Pennsylvania Honey Queen visit your event OR If you are interested in running 2023 Pennsylvania Honey Queen or Princess please feel free to message the Pennsylvania Honey Queen Program Facebook page!



2022 Pennsylvania Honey Queen Khristyn Maurer with her display ready to discuss honey.



USDA Awards over \$70 Million in Grants, Increases Access to Local, Healthy Foods for Kids

Washington, D.C., July 25, 2022 – The U.S. Department of Agriculture (USDA) today announced it is awarding more than \$10 million in Farm to School Grants to 123 projects across the country. Additionally, for the first time, the department is empowering states with \$60 million in noncompetitive grants to develop stronger and sustainable Farm to School programs over the next four years. Both actions will help more kids nationwide eat healthy, homegrown foods.

Farm to School increases the amount of locally produced foods served through child nutrition programs, while also educating children about how their foods are harvested and made. Various child nutrition operators can participate in farm to school, from states and tribal nations to schools and community organizations.

"The expansion of Farm to School is more important than ever for our kids," said Agriculture Secretary Tom Vilsack. "When schools and local producers work together, children benefit from higher-quality foods on their plates and program operators have stable sources for the products they need." Vilsack added farm to school is an investment in the next generation and one of many ways the department is advancing nutrition security - the consistent, equitable access to healthy and affordable foods that promote well-being.

The 123 projects funded by the fiscal year 2022 competitive grants will serve more than 3 million children at more than 5,000 schools in 44 states and the District of Columbia. Further, USDA acknowledges that many

people have been historically underserved and marginalized through unfair food systems. The projects selected by the department reflect its commitment to transforming food systems to be more equitable through Farm to School:



An estimated 62% of students served by these projects are eligible for free and reduced-priced school meals. 40% of projects serve rural areas or economically disadvantaged areas.

Nearly 30% of organizations are led by Black, Indigenous, and People of Color, with projects serving those same communities. Seven projects are tribal nations serving Native American communities.

Since the USDA Farm to School Program's inception in 2013, the department has awarded nearly \$75 million in Farm to School Grants, funding more than 1,000 projects across all 50 states, the District of Columbia, U.S. Virgin Islands, Guam, and Puerto Rico. These projects have reached over 25 million students in nearly 60,000 schools. For more information on how your community can get involved with Farm to School activities, please visit the FNS website.

Additionally, as announced last

month, the department's \$60 million non-competitive grants for states will allow them to better assist program operators in purchasing and using more local foods in meals for kids between Fiscal Years 2023-2026. The resources will also expand agricultural education for children. More information about the distribution of funds is coming soon.

"States and school districts with strong Farm to School programs have been more resilient in the face of recent supply chain disruptions, compared to operators lacking relationships with local producers," said Stacy Dean, deputy under secretary for Food, Nutrition, and Consumer Services. "The Farm to School program deserves to be at the forefront of long-term solutions that operators can lean on to ensure nutritious, local products are always within reach."

USDA touches the lives of all Americans each day in so many positive ways. In the Biden-Harris Administration, USDA is transforming America's food system with a greater focus on more resilient local and regional food production, ensuring access to healthy and nutritious food in all communities, building new markets and streams of income for farmers and producers using climate smart food and forestry practices, making historic investments in infrastructure and clean energy capabilities in rural America, and committing to equity across the Department by removing systemic barriers and building a workforce more representative of America. To learn more, visit www.usda.gov.

FARM SHOW TRADEMARK

Pennsylvania Farm Show Trademark

The Pennsylvania 107th Farm Show logo and name have been certified and registered as a trademark for the Farm Show and the Pennsylvania Farm Show Complex and Expo Center by the Commonwealth of Pennsylvania, Department of State.

The Pennsylvania Farm Show logo and/or name is available for your use. You will be given the opportunity to utilize this logo and/or name to enhance your products sold at the Farm Show in exchange for a sponsorship fee to benefit the Friends of the Pennsylvania Farm Show Foundation, Inc. Applying the Pennsylvania Farm Show logo and/or name to your products offers a unique item for purchase by the more than 500,000 guests who attend the event.

All interested vendors, exhibitors and persons may complete the request form on the backside and mail to the Foundation for approval. For more information on obtaining rights to utilize the 2023 Pennsylvania Farm Show logo and/or name and further your product sales, contact Gerald Reichard at 717-729-7158 or farmshowfriends@gmail.com.

PA Farm Show Commercial Vendors

FREE VENDOR SPACE FOR 2024 FARM SHOW TO BE GIVEN AWAY

The Friends of the PA Farm Show Foundation, Inc, extends a special invitation to you to become a "Friend" of the Foundation. The annual fee is \$65 or lifetime fee of \$500. During the 2023 commercial vendor breakfast, the Foundation will have a special drawing to provide a space at the 2024 PA Farm Show to be given away.

To qualify for the drawing, please fill out the membership application on reverse side and mail or email to the Foundation office by December 3, 2022.

100th Farm Show Book

The 100th Farm Show book will be on sale at the 2023 Farm Show, January 7-14. The 176 page hard bound book in black/white and color captures 100 years of family stories and history of the last century. Be sure to purchase your copy at the Friends of the Pennsylvania Farm Show Foundation booth in the Expo Hall.



Foundation Contact Information

Email Us: farmshowfriends@gmail.com
Visit Us: www.friendsoffarmshow.com

Like us on Facebook: FriendsofPAFarmShow

Entering Canned Goods at a Local Fair

Written by Andy Hirneisen, MA

Senior Extension Educator and Team Leader, Food Safety and Quality, Penn State Extension



Canned goods. Credit: Andy Hirneisen, Penn State

Some home food preservers enjoy showcasing their work by entering canned goods in their city, county, or state fair. Entries are judged, and awards are given to the participants who follow the canning process correctly and pay attention to details. Awards typically include a ribbon, and many have a small monetary prize as well. Winning an award at a fair also instills a great sense of pride in the home food preserver. Fairgoers and entrants may be curious to know how judges place awards.

Many judges follow the guide, Judging Home Preserved Foods, published by the National Center for Home Food Preservation, a publicly funded center for research and education dedicated to providing science-based resources and recipes for preserving food at home (Andress & Oesterle, 2003). Jars of food are evaluated for cleanliness (lid, ring, and outside surface), a strong seal, appearance, product consistency, and headspace. The surface, lids, and ring bands of canned food should be cleaned to remove residual food product and hard water scale. Rust should not be present. The seal of a jar should be strong enough that if the jar is lifted with fingertips by the lid, the weight of the jar should not break the seal.



Appearance

The appearance of canned goods should be appropriate for the product. Light-colored fruit such as pears or applesauce should not be brown on the top. Pickles should not be shriveled or have large seeds. Proper color can also be an indication that safe canning methods were used. For example, sweet corn is a low-acid product and must be processed in a

pressure canner to eliminate the risk of botulism toxin. During the intense heat process in a pressure canner, the natural sugar in the corn caramelizes and turns brown. Some entrants will under-process their corn to keep the color bright. While these improperly processed jars of corn look nice, they are unsafe to consume and, therefore, should be disqualified from competition for not following the National Center for Home Food Preservation's method of canning.

Canned food products should have a uniform consistency. Pieces of fruit should not float to the top of jam, and jelly should be uniformly clear. Tomato juice should not separate. Pieces of vegetables should have a uniform shape and whole pickles should be similar in size. Foreign objects should not be present. You do not want a peach pit or the fur from wild game in the jar.

Headspace

The headspace, or blank area on the top of a jar between the product and the lid, should be measured with a ruler and appropriate for the product. Jams and jellies require ¼-inch of headspace. Acidic products like pickles and fruit require ½-inch of headspace. Low-acid foods such as green beans and corn should have 1-inch of headspace. Improper headspace can result in a weak vacuum seal or premature spoilage.

Following the Rules

If you enter canned goods in your local fair, be sure to check the fair book for additional requirements

or rules. A big part of the judging process is checking to see if the rules were followed. Some fairs require entrants to specify the processing method and time, recipe source, and date produced.

Some fairs ask for the ring bands to be removed and others want the ring bands to be on. This may seem confusing to some home canners, since it is recommended to remove the ring bands from jars, wash the top of the jars, and store the jars without the rings. This allows any spoilage or unsealed jars to be quickly identified. However, for evaluation purposes, sometimes judges will open a jar to further inspect the food on the inside. At some fairs, jams and jellies are tasted as part of the evaluation process. Therefore, the ring band is necessary to re-close the jar.

Even if the fair does not require you to indicate which recipe you followed, it is always important to follow research-tested recipes when canning foods. These recipes have been tested in a laboratory to ensure safety and quality. A great source of safe, tested recipes (which align with the National Center for Home Food Preservation method) is Penn State Extension's new resource guide, Preserving Food at Home (Hirneisen et al., 2022).

If you are interested in purchasing a copy of Preserving Food at Home, you can do so on the Penn State Extension website . For specific questions about preserving fruits, vegetables, and meats, call your local extension office to speak with a food safety educator.

To Learn more about Penn State Extension and their services visit their website:

https://extension.psu.edu







PA Farm Show Complex and Expo Events

Open Every Tuesday & Thursday 9 AM - 4 PM

Every Sunday 6 AM - 2 PM

August 10 - 13, 2022

August 13 - 14, 2022 9 AM - 7 PM

August 20 - 21, 2022 9 AM - 4 PM

August 25 - 28, 2022 7 AM - 6 PM

August 27, 2022 1 PM - 10 PM

September 17 - 21, 2022

September 30 - October 9, 2022

PA Open Air Market

Flea Market Elmerton Avenue Parking Lot

Dauphin County 4-H Ag Competitive Event

Dinosaur Adventure

Harrisburg Gun & Knife Show

The Ultimate RV Show Harrisburg

Cigars In The Burg

All-American Dairy Show

Keystone International Livestock Expo



For more PA Farm Show Complex and Expo Events visit our website:

PA Farm Show Events Calendar



BECOME A FRIEND:

An invitation is extended to any person, association, corporate/business or farm/family interested in assisting with our support of the Pennsylvania Farm Show. Contributions to become a friend are \$65 annually or \$500 lifetime. All friends will be included on the Friends of the Pennsylvania Farm Show Foundation, Inc. website and will receive a Friendship card and commemorative pin. As a friend, you are eligible to participate in the organization of educational programs, events, and incentives throughout the duration of the Farm Show. For more information you may visit the website at www.friends offarmshow.com or contact Gerald Reichard at 717-729-7158 or farmshowfriends@gmail.com.

To become a friend, complete the form and send it along with a check made payable to the "Friends of the Pennsylvania Farm Show Foundation, Inc."

As a charitable, non-profit organization under Section 501(c)(3), all donations are considered tax deductible charitable contributions.

Contribution
Yearly Friend (\$65)
Lifetime Friend Contributions (\$500)
Name:
Address:
City:
State: Zip:
Phone:
Fax:
Email:
I am interested in serving as a volunteer at the Farm Show Foundation Booth.
Check Enclosed
More information about the Foundation



Please make your check payable to:
Friends of the Farm Show Foundation, Inc.
mail to
c/o PA Farm Show Complex & Expo Center,
2300 North Cameron Street
Harrisburg, PA 17110



c/o PA Farm Show Complex & Expo Center, 2300 North Cameron Street Harrisburg, PA 17110

Email: farmshowfriends@gmail.com Website: www.friendsoffarmshow.com Like us on Facebook: FriendsofPAFarmShow



Farm Show Sponsorship

Friends of the Pennsylvania Farm Show Foundation Inc. Sponsorship

Each January, 500,000 friends and families gather in Harrisburg to celebrate Pennsylvania agriculture. We teach and learn about where our food comes from, we compete with our agricultural products, we enjoy the fruits of farm family labors and we recognize those who provide us with this nourishment.

Join us by being a sponsor as we embark on this great adventure for the 2023 Pennsylvania Farm Show.

The Friends of the PA Farm Show Foundation is a 501(c)(3) corporation that exists in order to stimulate, facilitate and support educational programs, incentives and events relating to the annual Pennsylvania Farm Show.

Go to the survey at: https://tinyurl.com/3m2ma2ma

