

Fenceline
by Jody G. Holthaus
Meadowlark Extension District Agent
Livestock-Natural Resources

Livestock Workshop August 19th

We're teaming up with the Soil Conservation District and Delaware WRAPS to bring a timely livestock meeting to Netawaka on August 19th. The day begins with farm visit to the Pagel Ranch, where Henry and Matt Pagel will give a tour of their grazing program. They have some very innovative things going on. Their unique cattle waterer, which is a nose pump, that the cattle operate themselves, will be the first stop. We will meet at the Netawaka Community building at 8 am and caravan to the site.

We'll see their use of alternative forages, cover crops and how they rotationally graze.

Back to the Netawaka building for a talk from David Kraft, the State NRCS Range Conservationist. David will speak about using cover crops and how to extend the grazing season. Our new KSU Beef Veterinarian will be introduced, Dr AJ Tarpoff will present pressing information about the new Veterinary Feed Directive and what producers need to know. Will Boyer, Water Quality Specialist will talk about Best Management practices for where to feed cattle.

Lunch will be provided by the Delaware WRAPS, we ask that you RSVP so we have enough food. Your's truly will be the lunchtime entertainment, I'll present "Goats Off Grid" a summary of my SARE goat project.

After lunch a producer panel consisting of Matt Pagel, Shane New and Luke Kennedy will be moderated by David Kraft. These three are utilizing the resources they have to maximize their production. This should be a great meeting! It will wrap up by 1:30 pm. Come out and join us for this morning program.

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

Fall Webworm

As I travelled south this last week, I noted a bunch of fall webworm feeding. Have you seen them as well?

Fall webworm feeds on almost all fruit, shade, and deciduous ornamental trees. This insect is present more often on trees located alone. The larvae begin by constructing small webs near branch ends with the size of the web increasing as the larvae's need for food increases.

Mature caterpillars are yellowish with black and brown markings, and have many tufts of long hair. As larvae mature, they crawl down the tree and spend the winter as pupa in the leaf litter under the tree.

High populations of fall webworm can completely defoliate host plants but do not kill them. On ornamental plants, control is optional.

Pruning and destroying the infested portions of branches is a good control option while webs are small. You can also use a stick or pole with a nail inserted crosswise to snag individual webs. Twisting the pole after insertion will cause the web to wrap around the pole where it can be removed and destroyed. A toilet brush might be a good option as well.

Insecticides can also be used for control but a commercial quality, high-pressure sprayer is needed to penetrate the webs. Numerous products can be used for control including spinosad (Conserve; Fertlome Borer, Bagworm, Leafminer and Tent Caterpillar Spray; Captain Jack's Dead Bug Brew), cyfluthrin (Tempo, Bayer Vegetable & Garden Insect Spray) and permethrin (numerous trade names). Fall webworm damage is typically purely aesthetic, and control is not needed to protect the health of the tree.

Cindy Williams
Meadowlark Extension District Agent
Food & Nutrition, FNP
Champion 4-H Recipes Shared

It's hard to believe but the 2016 Jefferson County Fair is down in the books. I want to take this opportunity to thank the many, many volunteers that made this year's fair a success. We couldn't have done it without all of you!

One of the reasons we do this is for the youth and the many lessons that they learn by doing. So with that thought in mind, I would like to share the Overall Grand and Reserve Champion food recipes that were selected at this year's fair. It's always a pleasure to highlight these 4-H-ers and a little bit about them, in fact it has become a yearly fair tradition. I hope you enjoy these recipes and the young people who shared them with you.

Our first recipe was named the Overall Grand Champion and was made by Andrew Noll. He is the son of Matthew and Sara Noll of Winchester. He is 15 years old and a member of the Lucky 4 4-H Club. He has been in 4-H for 8 years and was recently named State 4-H Poultry project winner. This fall he will be representing Kansas at the National 4-H Congress in Atlanta, Georgia. His winning food entry was an Apple Pie that was also named Champion for the Senior Advanced division that is for members 15 years and older.

Apple Pie	3/4 cup sugar
1 recipe for double crust pastry-(listed below)	2 Tablespoons flour
6 cups thinly sliced peeled cooking apples-(Andrew used a combination of Granny Smith and Gala apples.)	2 Teaspoon cinnamon
1 Tablespoon lemon juice, optional	1/8 teaspoon nutmeg
	Milk, optional
	Egg wash, optional
	Sugar, optional

Prepare and roll out pastry and line a 9-inch plate with half of the pastry. If desired sprinkle apples with lemon juice. In a large bowl, stir together the 3/4 cup sugar, flour, cinnamon and nutmeg. Add apple slices and gently toss until coated. Transfer apple mixture to the pastry lined pie plate. Trim bottom pastry to edge of pie plate. Place pastry on top of filling and seal by crimping edge as desired. Cut slits in top pastry to vent. If desired brush top pastry with milk or egg wash, if desired. To prevent over browning cover edge of pie with foil. Bake at 375° oven for 40 minutes. Remove foil and bake 20 minutes or more until fruit is tender and filling is bubbly. Cool on a wire rack.

Perfect Pie Crust	
12 Tablespoon (1 2 sticks) very cold, Unsalted butter	1 teaspoon kosher salt
3 cups all-purpose flour	1/3 cup very cold vegetable shortening
1 Tablespoon sugar	2 Cup ice water

Cut the butter in 2 inch dice and return to the refrigerator while you prepare the flour mixture. Place the flour, sugar, and salt in the bowl of a food processor fitted with a steel blade and pulse a few times to mix. Add the butter and shortening. Pulse 8 to 12 times, until the butter is the size of peas. With the machine running, pour ice water down the feed and pulse the machine until the dough begins to form a ball. Dump out onto a floured board and roll into a ball. Wrap in plastic and refrigerate for 30 minutes. Cut dough in half. Roll each piece on a well-floured board into a circle at least 1-inch larger than the pie pan, rolling from the center to the edge, turning and flouring the dough so it doesn't stick to the board. You should see bits of butter in the dough. Fold the dough in half, ease it into the pie pan without stretching and unfold to fit the pan. With a sharp paring knife, cut the dough 1-inch larger around the pan. Fold the edge under and crimp the edge with either your fingers or the tines of a fork.

Our second member to share her winning recipe is Brooklyn Correll who exhibited the Overall Reserve Champion with a Peach Pie. She is the daughter of Susan and Bill Correll of Valley Falls. Brooklyn is 13 years old and a 7 year member of the Prosperity 4-H Club. Her main 4-H projects include: Fiber Arts, Foods, Visual Arts, Plants Science and Shooting Sports. Brooklyn's Peach Pie was also named Champion in the Advanced age group which is for members ages 12-14.

Peach Pie

Crust:

3 cups flour

1 cup butter flavored shortening

1 teaspoon salt

1 Tablespoon vinegar

1 egg

5 Tablespoon water

Filling:

4 cups peaches, sliced

1 cup sugar

3 Tablespoon cornstarch

Directions:

Preheat oven to 375°. Mix flour, shortening, and salt with a pastry blender until dough is the size of small peas. Add egg, vinegar and water. Mix well. Form into 3 balls. Roll one ball with a rolling pin until it will fit the bottom of pie plate. Shape into pan. Put peaches, sugar, and cornstarch into bowl. Mix well. Top the bottom crust with peach mixture. Roll out another ball of dough for top. Shape top crust to your personal liking. This can be one piece, lattice, or design. Bake in oven for 45 minutes or until crust is golden brown.

Nancy C. Nelson
Meadowlark District Agent
Family Life

No news column this week