

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

Eastern Kansas Grazing School

The 6th annual Eastern Kansas Grazing School will take place Sept. 20-21 at the Perry Community Building in Perry, Kansas. The event is a hands-on school for Management intensive Grazing (MiG) for beginning and experienced grazers. It provides a unique combination of hands-on activities, as well as classroom activities and demonstrations in the field.

Topics to be covered on the first day include: Art and Science of Grazing, Grazing Arithmetic, Farm Visit Pasture Allocation, Animal Behavior and Interaction, Soil and Plant Basics, Resource Inventory and Stocking Rate, and Fencing.

Day two will include the following: Watering Presentation, Pasture Allocation and Field Exercises, Economics of Grazing, Layout and Design, and will wrap up with a question-and-answer session. There will be a farm visit to Melvin Williams, where participants will observe a rotational grazing system and unique watering systems.

The event is capped at 35 farms and is on a first-come, first-serve basis. Registration is \$50 for the first person from each farm; registration includes lunches, snacks and handouts. Additional people from the same farm are \$25, and that registration includes lunches and snacks.

For more information please contact Meadowlark Extension District agents David Hallauer at dhallaue@ksu.edu, or Jody Holthaus at jholthau@ksu.edu. For the registration form, go online to the [Meadowlark Extension District website](http://www.meadowlark.ksu.edu) www.meadowlark.ksu.edu

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

The 2016 Meadowlark Extension District Wheat Plot results are now posted online. You can find them on the Meadowlark Extension District webpage at: www.meadowlark.ksu.edu under the Crops & Soils link. Variety information shared at the tour is also available at this site.

After a tough start, the stand thickened up and yields were beyond expectation. Stripe rust damage was limited to the most susceptible varieties and Fusarium Head Blight (head scab) incidence was fairly low despite rainy conditions during flowering. The plot average (eight entries and three check strips) was just over 80 bushels per acre.

The plot results include yield, harvest moisture, test weight, and yield as a percent of test average. Reminder: when using these results, do so in combination with multiple data sources, including results from the Kansas Crop Performance Test (KSCPT) trials. This is a non-replicated strip trial, so comparison to other yield results is encouraged. Replicated KSCPT test results can be obtained at: <http://www.agronomy.k-state.edu/services/crop-performance-tests/winter-wheat/2016-wheat-performance-tests.html> or from your local Extension Office. Special thanks to Doug and Leonard Edelman for hosting this variety plot!

Squash Bug Control

Finding an insect in your garden is seldom welcome, but one of the most unwelcome has to be the squash bug!

Squash bugs (nymphs and adults) use piercing-sucking mouthparts to extract plant fluids from leaves, stems, vines, and fruits. Damage starts out as small, yellow specks that eventually turn brown. Vine and stem feeding leads to wilting, followed by darkening and drying of leaves. Heavy feeding early in the season may kill seedlings and delay plant growth, but even large plants might wilt under hot/dry conditions – or be killed if population levels are high enough. Direct feeding on fruit causes distortion, scarring, and sunken areas that reduce storage life. They also transmit the bacterium that causes cucurbit yellow vine disease (CYVD).

Control options include biological controls (other insects), physical removal, exclusion (possible with some effort!), trap plants, and insecticides. Control options and further information about squash bugs is available from our KSU Squash Bug publication available from your District Office or online at:

<https://www.bookstore.ksre.ksu.edu/pubs/MF3308.pdf> .

From an insecticide standpoint, there is an interesting 2005 study conducted by Ohio State University that compared the effectiveness of various biorational and natural products to more traditional pesticides with squash bugs as one of the focus insects. Researchers compared the effectiveness of products on young nymphs, old nymphs and adults.

The results were very interesting! For example, they found that Spinosad containing products were very effective on young and old nymphs, with efficacy declining significantly for adults. Other products, like pyrethrin containing compounds provided moderate control of younger insects and were more effective on adults. Permethrins, on the other hand, were moderately effective on nymphs, but lost effectiveness for adults. You can find the complete study at: <http://entomology.osu.edu/welty/pdf/VegIPMReport2005.pdf> or by request from your District Extension Office.

Cindy Williams
Meadowlark Extension District Agent
Food & Nutrition, FNP

Try Roasting Your Vegetables

What most people don't understand is that preparation of vegetables are *Akey* to enjoying them. How we treat vegetables, just like people in many ways, really affects how they treat us in return. Most foods are this way, but vegetables in particular aren't quick to forgive wrongful acts of ill preparation. So, what is a home cook to do? We're told we should eat more vegetables, but if we don't know how to treat them, and don't like the foul-tasting consequences of ill-treated vegetables, then how do we overcome this situation?

Thankfully, there is a very simple panacea. It's called roasting. Anyone with access to an oven, a baking sheet, a tablespoon of oil and a pinch of salt and pepper can manage this practice. It's amazing what roasting does to vegetables. The flavors melt and caramelize at the same time creating an earthy syrupiness that's both savory and sweet and utterly delectable. Almost any vegetables can be roasted. Here is a recipe from Iowa State Extension that you might consider trying.

*5 cups assorted vegetables pieces (cut in chunks-potatoes, sweet potatoes, winter squash, turnips, carrots, onions, mushrooms)

*1 Tablespoon oil

*2 teaspoon dried Italian seasoning

*1/8 teaspoon ground black pepper

*1/8 teaspoon salt

Heat oven to 425 °F. Line a 9x13 pan with aluminum foil. Spread vegetables in pan. Sprinkle oil on vegetables. Stir. Sprinkle with Italian seasoning, pepper, and salt. Stir. Bake uncovered 45 minutes. Turn every 15 minutes. Serve while hot.

Some tips to keep in mind-use thyme, basil, or rosemary in place of dried Italian seasoning. To save energy-roast vegetables in oven with other food or right after other food is done. Roasting brings out the sweetness of vegetables.

Nancy C. Nelson
Meadowlark District Agent
Family Life

Communicate Early and Often

Setting aside one-on-one time with each child is wonderful, but not always possible.

Here are a few tips from the National Resource Center for Healthy Marriage and Families for incorporating parent-child communication into daily interactions:

Reading to children. It's never too early to read to children. Whether you're reading a children's book or the newspaper to your infant isn't as important as your voice inflection, tone and facial expressions.

- Tell stories. If you're not comfortable reading out loud, tell your children stories. You can make up once upon a time stories or tell them stories from your childhood.
- Bathing and dressing. Talk to small children while you are bathing and dressing them. Describe clothing items and colors, make matching colors a game.
- Grocery shopping. Engage your little one in a conversation. Ask questions, tell them about your day or just describe each item that goes into the cart.