



Meadowlark Extension District Weekly Agent News Articles

Fenceline

by Jody G. Holthaus

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Livestock-Natural Resources

To Dart or Not to Dart

A few years ago, I was involved in the interview process for hiring a new staff member in the Animal Science department. Somehow, the conversation was turned to medicating cattle with dart guns. There seems to be quite a bit of controversy over this use. Those of us, in this room, were quite divided on the practice.

I understand it might seem a bit reckless or lazy. One of my coworkers, thought they should be completely banned. He saw no need for them at all. I used the real life example we were faced with, a cow with a bad case of foot rot. She was secluding herself to the most woody slopes of the pasture, near the creek. In order to treat her, we would have to push her back to the catch pen, about ¼ mile away. She was limping very badly. So we did what we had to do, we borrowed a dart gun and treated her. A week later, she was feeling better, we were able to get her to the catch pen and bring her on home where we could watch her and treat whenever necessary.

Now my friend, I use the term loosely, told me we should have just backed up the truck and trailer to her, loaded her and take her home. I told him, he doesn't understand the pastures of eastern Kansas with deep slopes, ditches, trees and what not. I still think I should take him on a road trip, to broaden his horizons. I understand where he lives a hill and a grove of trees are hard to come by.

The use of pneumatic dart guns or remote drug delivery systems for medicating animals is on the increase. Sometimes it's out of necessity, other times it's for convenience. The Beef Quality Assurance crew worry about drug residues, and increasing injection site injuries.

It's important for us to use these technologies, according to label directions. Use only the amount of medicine indicated, only use the darts in the neck muscle, in the small triangle that BQA suggests.

Make sure that all of the needle is recovered, and nothing broke off in the muscle. Make sure that the drug is delivered according to label directions, intra-muscular or subcutaneous. Of course, make sure that treatment follows the label guidelines.

There are reports of darts and their parts ending up in beef carcasses at packing plants. This is an issue that will haunt all of us, if this continues.

This controversy is not going away, and neither are the dart guns. I realize this is not the ideal way to treat a sick animal, but as animal caretakers, sometimes we have to do whatever we can, to make that animal feel better.

As the University researchers study the efficacy of the dart guns, hopefully they will engineer a more accurate delivery than the darts are doing now.



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David Hallauer
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Crops & Soils/Horticulture

Preventing Sunscald

If you have a maple in your landscape, fruit trees in an orchard, or other thin barked tree species (honey locust, ash, young oaks, willows, etc...), now is the time to start thinking about sunscald prevention. The aforementioned species, as well as just about any young tree species, can be very susceptible to sunscald and bark cracks that can hamper tree growth.

Sunscald normally develops on the south or southwest side of susceptible trees during late winter. When we get sunny warm days, bark may heat to relatively high temperatures. IN fact, Georgia research has shown that the southwest side of the trunk of a peach tree can be 40 degrees warmer than shaded bark! This warming action may result in a loss of cold hardiness of the bark tissue resulting in cells becoming active. When active, the cells can become susceptible to lethal freezing when temperatures drop at night.

If freezing damage does occur, damaged bark tissue becomes sunken and discolored. Damaged bark will then crack and eventually slough off. While trees often recover, they do need attention! In particular, this attention should include watering during dry weather.

Prevention is your best option! Do so in October/November by applying a light-colored tree wrap from the ground to the start of the first branches, especially on recently planted trees. Remove the wrap the following March. Failure to remove the tree wrap in the spring can prove detrimental to the tree.

Did You Know – Soybean Harvest Moisture

A very interesting survey from two University of Nebraska Extension Educators found that 33 percent of the soybean loads sampled were harvested at a moisture of 11 percent or below. That number would likely be similar in Kansas as well. Is it a concern?

Maybe. Maybe not. There is little argument, however, that moistures less than 13 percent result in fewer 'bushels' to sell since we continue to determine bushels based on weight divided by a 60 pound bushel (assuming 13% moisture) even when moisture may be at 11%. We know that we can't harvest every acre of soybeans at the optimum moisture. We also know that there can be 'losses' if moisture drops too low.

Disregarding shatter losses that can occur at lower moistures, soybeans sold at ten percent moisture 'yield' almost four and a half percent less than at 13% and 11% soybeans 'yield' just over three percent less. Is that enough to worry about? Maybe not, but it is food for thought as harvest moisture drops this fall!



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Cindy Williams

Meadowlark District Agent

Foods & Nutrition/Money Management

Fresh Apples Are Appealing

It's really exciting when the new crop of fall apples appear in the market. Nothing compares to the crisp crunch of a raw apple, or the scent of hot cider or apple pie.

Fresh apples contain no fat, cholesterol or sodium. A medium apple has only 80 calories, but provides 5 grams of fiber. (The Recommended Daily Value for fiber is 20-35 grams.) You'll get the most fiber if you eat the whole apple, including the peel.

Apples also contain a flavonoid called quercetin. Like other flavonoids, quercetin has antioxidant properties, which help protect against diseases like cancer.

When choosing apples for eating fresh or for cooking, keep this advice in mind:

- *Choose firm apples with no bruises.
- *Handle apples carefully to avoid bruising.
- *Refrigerate apples to keep them fresh longer.
- *Store apples in a ventilated plastic bag; keep away from strong-odored foods.
- *Wash apples before using to rinse off dirt and pesticides.
- *Coat apple slices with lemon, orange or apple juice to prevent browning.
- *Use 6 to 8 medium apples for one 9-inch pie.
- *One bushel of apples makes 16-20 quarts of applesauce.
- *Two pounds of apples makes 3 cups of sauce.

Dip apple wedges in nonfat vanilla yogurt as part of a quick, healthy breakfast or snack. A whole apple makes a perfect portable snack. Slice apples into a sandwich; stir them into stuffing; chop them into a salad; or bake them, stuffed with raisins for a dessert that wins rave reviews from your family.

Enjoy the fall apple crop and know that you are eating something that is tasty, along with being good for you.

Launder all washable comforters, mattress covers, pillows, bed skirts, curtains, blankets, throws and slipcovers. Turn mattresses and vacuum them thoroughly.

Refurbish the furniture and care for the carpet. Take a close look at your upholstery. Remove the cushions and vacuum thoroughly, using the crevice tool to get into those hard-to-reach places. Check the carpet for spots and stains. This may be the time for deep cleaning all these surfaces.



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**Nancy Nelson
Meadowlark District Agent
Family Life**

No Article today