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Perception is one of those words, that I don't think you truly understand until you have a few gray hairs. As farmers and ranchers, we are learning more about consumer's perceptions. There I go, a year ago I would have written "producers are learning.....". We are no longer supposed to call ourselves "producers", because the consumer's perception of a producer, is someone that is on a production line, which leads them down the road to a factory farm.

It doesn't matter if sows that farrow in crates or oops, supposed to call those stalls now, are kept from eating their young, or laying on their young or other such things like stomping them in the dirt. Consumer's perception of farrowing "stalls" is that they are inhumane.

I joined a group online called Women in Agriculture. I've decided it should be called "women new to agriculture". There was a huge discussion on what is a factory farm?

I don't know any "factory workers" that would put up working in these weather conditions!

Most cattle producers in Kansas market calves at weaning time. Weaning weights are almost always negatively affected during a drought situation. Producers can choose to sell calves at younger ages, wean and feed calves separately from cows or supplement the cow herd with stored or purchased feeds. Dry cows in early to mid-pregnancy are at their lowest in terms of nutritional requirements. These cows can be maintained on poor-quality forages with little or no supplemental feed.

A dry cow will require about 30 to 40 percent less energy protein feed than a lactating cow.

Cows that you plan to cull after calves are weaned can be culled now. This will reduce the amount of feed needed. The normal culling rate is approximately 15 to 20 percent each year. Culling combined with early weaning will cut the feed needed for cows by at least half.

Low-producing dry pastures may be enough to maintain cows that have had their calves weaned. Maintaining cow and calf pairs on dry pasture will result in very low calf growth rates as well as lowered body condition scores and conception rates in cows.

Early weaning the calf at 120 days of age or less has been shown to greatly improve conception rates when grazing the same forage as cows that continue to nurse their calves. In addition, cow body condition is improved when calves are early weaned, and cows will require less supplemental feed in the fall and winter to regain body condition. Calves can be fed higher quality supplemental feeds without decreasing their weight at seven months of age, which is the time calves would normally be weaned. Early-weaned calves are extremely efficient, often requiring 4 to 5 pounds of feed per pound of gain when fed a high-quality diet

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### **Demonstration Plot Tour**

The annual Meadowlark Extension District Demonstration Plot Tour is scheduled for Wednesday, July 25th, 2018. We'll kick off the tour at 4:30 p.m. at Bigham farms, meeting at the plot site located at the southeast corner of Barton Road and South Street in Grantville.

We'll talk In-Season Corn Nitrogen Management with KSU Soil Fertility Specialist Dr. Dorivar Ruiz-Diaz. The Bigham plots consist of varying nitrogen rates with a mid season nitrogen application. We'll talk about the rates, nitrogen monitoring, and in-season nitrogen management in general.

Dr. Ignacio Ciampitti, KSU Cropping Systems Specialist will share his work with aerial imagery in corn and soybean production, including work with local producers to use imagery for making management decisions. Dr. Stu Duncan, Northeast Area Extension Agronomist will be on hand to talk about what he's seeing in the rest of the state as well.

A light meal will be available following the tour stop. A meal count RSVP is requested by Monday, July 23rd to the Oskaloosa Office of the Meadowlark Extension District at (785) 863-2212. You can also RSVP via e-mail to [dhallaue@ksu.edu](mailto:dhallaue@ksu.edu). Hope to see you there!

### **More Beetle Damage – Blister Beetles**

Damage continues from Green June Beetles and Japanese Beetles, but damage from another beetle has reared its ugly head again this week: Blister Beetles

If you've ever had blister beetle damage, you know that they are known for quickly taking out the leaves of vegetables and ornamentals. Tomatoes are a common target, with damage occurring often before you even know it.

Blister beetles vary in size and color. Most are a half to three quarters of an inch long and are typically black or gray, with some being brown striped. All have an elongated, narrow, cylindrical, soft bodies with middle body part (thorax) narrower than the head or wing covers.

Because of the damage they do to foliage and even tomato fruit, eliminating them is important. Handpicking is a good non-chemical option that can actually be fairly successful. Just be sure to wear gloves. As their name implies, blister beetles can cause blisters on tender skin. They come from a substance in beetles cantharidin, an irritant capable of blistering internal and external body tissues exposed to the chemical.

Chemical control is also possible – and is probably the best option if populations are large. The active ingredients cyfluthrin and permethrin are good options, plus have a zero-day waiting period on tomatoes. As with any pesticide, always read and follow label directions.

Cindy S. Williams  
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FACS

### Picnic Precautions: Tips to Avoid Foodborne Illness While Dining Outdoors

Summer is here! It is time to break out the barbecue and hit the outdoors for fun in the sun. But before you pack up your picnic basket for a fun-filled afternoon at the park, fire up the backyard barbecue, or prepare a pool side lunch for friends, there are a few very important precautions you should take to prevent foodborne illness from ruining your outdoor eating activities.

\*Wash your hands often! When preparing a variety of foods at the same time, it is important not to pass bacteria from one food to another with your hands. Washing your hands with warm soapy water for at least 15 seconds before preparing foods and after handling raw meats will significantly lower the risk of foodborne illness.

\*Keep raw meats and ready-to-eat foods separate. Cross contamination occurs when juices from raw meats accidentally touch cooked or ready-to-eat foods. Make sure to use two separate cutting boards, one for raw meat, and the other for fruits and vegetables.

\*"Make mine well" Whether you like your steak rare or not, it is very important to cook your large cuts of meat throughout. It is ok to have pink in the center, but make sure the outside is cooked to a dark brown. When barbecuing poultry or seafood, always make sure the meat is cooked through out. Use a food thermometer to check the proper cooked temperature of the foods you are preparing.

\*Never wear the same plate twice. Plates that have had raw meats on them should always be washed immediately. Never use the same plate once the meat has been cooked.

\*Keep hot food hot, and cold food cold. Particularly when you're enjoying an afternoon picnic in the sun, it is critical that cold foods such as potato salad, stay chilled throughout the day. Hot foods, like steak, chicken or hot dogs should be kept covered in foil to retain heat. At the end of the day, make sure to promptly refrigerate all the food you intend to save for the next day. This will help reduce the growth of bacteria in the food.

\*Keep melons out of the "danger zone". Melons can pose a risk for foodborne illness if not prepared or stored properly. Before cutting into a melon, wash the out surface with water thoroughly to remove surface dirt—even if the melon looks clean! Once a melon has been cut, you must keep it chilled in ice or refrigerated at 45 degrees or less. Cut melons can be served without refrigeration for a maximum of 4 hours.

\*Safety on the side. Never keep side food items out for longer than two hours that are prepared with mayonnaise or are considered high in protein. Bacteria can multiply in moist foods including salads and desserts. Keep your cold side dishes chilled and away from the sun at all times!!

Nancy C. Nelson  
Meadowlark Extension District  
Family Life

Hello Summer. Goodbye Stains!

We are in the midst of the sights, smells and splatters of summer. Picnics, summer camps and s'mores make fond memories, but don't let the stains last a lifetime, too. The American Cleaning Institute shares these tips below.

**Chocolate.** When this stain strikes, gently scrape off any excess chocolate. Once you get the item home, soak it in cool water. Then pretreat it with a prewash stain remover and launder it in the hottest water you've got.

**Barbecue Sauce.** Working from the back of the stain, flush it with cold water. Next, pretreat it with a liquid laundry detergent, using an up-and-down motion with a soft brush to break up the stain. Rinse it well. Then sponge it with white vinegar and rinse it again. Repeat, treating the stain with liquid detergent, then with white vinegar until you've removed as much stain as possible. Pretreat with a prewash stain remover and launder with bleach that's safe for the fabric. If the stain remains after laundering with bleach, rub in liquid laundry detergent and soak in warm water for up to 30 minutes. Launder again.

**Watermelon.** This falls into that mysterious category of "invisible stains." The drips dry up and the stain seems to disappear. But if left over time, it'll oxidize into a pale yellow or brown spot. To keep this from happening, launder the item in the hottest water that's safe for the fabric.

**Grass.** Pretreat grass stains with a prewash stain remover or rub liquid laundry detergent into the stains. Launder, using the hottest water that's safe for the fabric, and chlorine bleach, if safe for the fabric. For dirt stains, brush off as much residue as possible. (If the dirt is actually mud, let the mud dry completely before brushing it off.) Then follow the same procedures as for grass stains.

**Ice cream.** Pretreat or soak stains using a product containing enzymes. Soak for at least 30 minutes – longer if the stains are old. Launder, using the warmest water that's safe for the fabric.