

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

Understanding Carbon Credit Programs

At the 2021 K-State Risk and Profit Conference, KSU graduate student in agricultural economics Micah Cameron-Harp delivered a presentation on research surrounding carbon credit markets. In it, she compared the differences between carbon markets domestically paying around \$15 per carbon removal ton (with little fluctuation) versus European Union market futures sitting at around \$55 per carbon removal ton – with current rates at almost \$70/ton. Could U.S. producers have that same opportunity – and what does that ‘opportunity’ entail?

As an increasing number of acres are enrolled in carbon credit programs, questions continue to arise about their value and requirements. To help sort your carbon credit program questions, the Meadowlark Extension District and Atchison County Extension Council are collaborating to offer *Understanding Carbon Credit Programs* on Tuesday, December 14th at the Knights of Columbus Hall in Nortonville. Dr. Peter Tomlinson, KSU Extension Environmental Quality Specialist will discuss the ins and outs of carbon credits, including programs available to producers that might help them capture a financial reward for carbon sequestration efforts.

Coffee and light refreshments will be available at 9:30 with Dr. Tomlinson’s presentation starting at 9:45. We’ll conclude shortly after 11:00 to allow you to move on with your day.

To help with refreshments and seating, RSVP by Friday, December 10th to the Atchison County Extension Office at (913) 833-5450 (e-mail to cladd@ksu.edu) or Oskaloosa Office of the Meadowlark Extension District at (785) 863-2212 (e-mail to dhallaue@ksu.edu). In case of inclement weather, contact either Office the morning of the meeting for details.

Bush Honeysuckle

One brushy species still alive right now is an invasive known as bush honeysuckle. Increasingly a problem in northeast Kansas, the shrub’s bright red berries and leaves that stay green well in to fall are almost a dead giveaway. Once a landscape shrub, it has become a serious invader of forest understories. It’s long growing season gives it a huge competitive advantage over other woodland species, decreasing wildflowers and other desirable shrubs.

If development of native forest species is desired, bush honeysuckle needs to be controlled. If patches are small, seedlings can be hand pulled when the soil is damp. Larger infestations require chemical control. Mowing or cutting without chemical treatment results in vigorous resprouting. For foliar applications, consider spot treatments of glyphosate (i.e., Roundup) in late summer/fall. There is often a window when honeysuckle is still green and can be controlled while other species are dormant, reducing injury from offsite herbicide movement. Applications of Crossbow (2,4-D + triclopyr) might be an option. Be very careful with the use of these products around desirable species to avoid root/foliar injury. Anytime shoots are cut, stumps need to be treated using a concentrated (20 – 50 percent) glyphosate treatment. Basal bark applications with 2,4-D or picloram products work well, using an oil carrier to penetrate bark. Cut stump and basal treatments can be done when areas to be sprayed are dry and not frozen. Always read and follow label directions to avoid damage to desirable species.

For more information on bush honeysuckle management, check out *Economical Control of Bush Honeysuckle* available online (<https://bookstore.ksre.ksu.edu/pubs/MF3222.pdf>) or via request to any District Extension Office.

Nancy Nelson
District Agent
Family Life

Food Safety for Power Outages

Refrigerated or frozen foods may not be safe to eat after the loss of power. It's a good time to review what you can do to keep food safe during a power outage, and when you need to throw away food that could make you sick.

Keep appliance thermometers in your refrigerator and freezer. The refrigerator should be at 40°F or below. The freezer should be at 0°F or below.

You can be prepared for emergencies or natural disasters by freezing containers of water and gel packs to help keep your food at 40°F or below. Also, have a cooler and frozen gel packs handy in case you have to remove your food from the refrigerator to keep it cold.

During a power outage keep refrigerator and freezer doors closed. If the doors stay closed, food will stay safe for up to 4 hours in the refrigerator and 48 hours in a full freezer. If the freezer is only half-full the estimated time is 24 hours.

If the power has been out for 4 hours, and a cooler and ice are available, put refrigerated perishable foods in the cooler. To keep them at 40°F or below, add ice or a cold source like frozen gel packs.

Once power is restored never taste food to determine if it is safe to eat. When in doubt, throw it out. Throw out perishable food in your refrigerator (meat, fish, cut fruits and vegetable, eggs, milk, and leftover) after 4 hours without power or a cold source like dry ice. Throw out any food with an unusual odor, color, or texture.

Check temperatures of food kept in cooler or your refrigerator with an added cold source. Throw out food above 40°F.

If you have an appliance thermometer in your freezer, check to see if it is still at 40°F or below. You can safely refreeze or cook thawed frozen food that still contains ice crystals or is at 40°F or below.

Cindy Williams
District Agent
Food, Nutrition, Health, and Safety

Keeping Foods Warm While Other Foods Get “Done”.

If you’re preparing several foods that get “done” at different times, you often can successfully hold most hot foods for about 15 to 20 minutes in a preheated oven set to 200 to 250°F. For longer than this, check frequently with a food thermometer, to assure the food is remaining at a temperature of 140°F or above. If necessary, adjust the oven’s temperature to a higher setting. Keeping foods hot for extended periods (more than a couple of hours) may reduce the quality of the food.

Examples of ways to keep foods warm include:

- Place pancakes or waffles in a single layer on a baking sheet as they’re made if you want to serve them all at the same time.
- Keep hot takeout food---such as barbecued meat or Chinese food---warm by transferring it to an oven-safe baking dish while you prepare another dish to serve with it.
- If you mash potatoes in an oven-safe saucepan, place them in the oven to stay warm while you finish preparing the other foods.
- When stir-frying foods in several batches, transfer heated foods to the oven until all foods have been stir-fried.
- Chafing dishes, preheated warming trays, multi-cookers, slow cookers or toaster ovens may also be used to keep food warm.