

David Hallauer
District Extension Agent
Crops & Soils/Horticulture

2023 KSU Chemical Weed Control Guide

One of the larger challenges landowners face is weed control. Some are noxious and require us to implement control measures. Some are just obnoxious. All of them deserve our attention if we are going to manage properties for more desirable species.

A good resource to help you do so is the 2023 KSU Chemical Weed Control Guide. I'll refer to it often in this space during the growing season because it provides some great control recommendations for growers of our major commodity crops as well as range and pasture lands.

While the publication focuses on chemical control options for field crops (doing much more would make it very long...), it also includes herbicide premix charts and glyphosate product comparisons. There's a section on mode of action and even on sprayer cleanout. An added bonus in the range and pasture section is the inclusion of charts outlining other potential control options (mechanical, fire, etc...) plus grazing/haying restriction charts and an entire section devoted to noxious weed control.

If interested, visit any of our District Extension Offices. An online version is also available and can be accessed at: <https://bookstore.ksre.ksu.edu/pubs/chemweedguide.pdf>.

Wild Onion/Garlic

There's not a lot green in turfgrass stands right now, but one plant that has started to show up is wild onion or garlic. These cool season perennials start growing before turfgrass has broken dormancy, giving an unwanted disruption in uniformity of our turfgrass stands.

Both have slender, smooth leaves and produce a strong odor following mowing. Wild garlic has smooth, slender, hollow stems. Wild onion does not have a hollow stem and the shoots tend to be flat when looking at its cross section. Both arise from underground bulbs and bulblets, with garlic bulbs having a membranous papery coating and wild onion a fibrous reticulate coating. While a larger problem in poorly drained soils, they can show up about anywhere.

The best control program is prevention. Increasing soil organic matter and enhancing draining can help. Mow at an appropriate height and fertilize for optimum grass health so desired turf species can keep garlic/onion at bay.

Once it gets a foothold, control is more difficult. Frequent, close, early spring mowing *may* help reduce the vigor of these weeds but is probably impractical and runs the risk of harming turf species. Hand-digging is also impractical because of the extensive network of bulbs and bulblets in the ground.

Classified as broadleaf weeds, check common broadleaf weed product labels to see if garlic/onion are on them. Applications of herbicides containing 2,4-D, MCPP, and/or dicamba can be applied during early to mid-spring. The waxy cuticle on shoots and upright growth orientation make control difficult, so consider a non-ionic surfactant, wetting agent or sticker should with sprays for best results. Unlike other weeds, mowing immediately *prior* to application can help improve herbicide uptake and control.

Ross Mosteller

District Extension Agent
Livestock & Natural Resources

Moisture in Sheep Barns

I'm writing this the day after the very well attended Northeast Kansas Sheep and Goat school. The McLouth school cafeteria was filled with over 70 individuals anxious to learn more about sheep and goat management. This interest surely speaks to the need for a new KSRE Sheep and Goat Extension specialist. South Dakota State recently published a good publication on how moisture effects enclosed sheep facilities and seems like a timely topic to discuss today. You may view the full publication authored by Kelly Froehlich & Xufei Yang at:

<https://extension.sdstate.edu/sites/default/files/2023-03/P-00261.pdf>

While the focus of discussion will be sheep today, the same principles apply to all livestock confined in enclosed facilities. Lambing indoors helps increase lamb survivability, but this comes with challenges of regulating temperature, humidity and comfort. Providing dry, draft-free facilities is key to healthy lambs and ewes mitigating respiratory issues. Moisture accumulation can become a challenge during extreme cold or transitional periods such as winter to spring, as temperatures swing.

Air holds water and moisture issues in barns are the result of condensation as water changes states. Not only do animals need water to survive, so do some undesirable organisms that can cause respiratory and other health concerns, like bacteria, viruses, fungi, etc... Stale, moisture-rich, "recycled" air in closed barns generally lends itself to health issues for livestock.

Making barns comfortable and dry is a balancing act of air temperature, humidity, and ventilation. Periods of extreme cold and/or fluctuating temperatures make moisture issues more of a challenge. Closed barns stay warmer at the expense of less ventilation trapping moisture, increasing humidity, and creating an unhealthy environment. Ventilation draws in cooler, drier air and expels warm moist air, keeping the barn dry but potentially too cold for lambs.

Two options that could help maintain balance in temperature and humidity would be to add heat or increase the amount of insulation to the barn. Adding heat helps maintain a comfortable temperature while allowing for proper ventilation. Increasing insulation in the barn can help to maintain a comfortable temperature as well. When done properly insulation can potentially decrease the formation of condensation on walls and roofs of barns making it drier by simply keeping the barn warmer and increasing the air moisture holding capacity.

Besides adding heat or insulation to help maintain balance, producers can consider a few additional tips:

- Shear ewes prior to housing indoors. Wool can hold up to 30% of its weight in moisture. A sheep with 7 pounds of wool can potentially also hold up to 2.1 pounds of water.
- Fix dripping or leaky waterlines/water fountains as these can add more humidity and moisture.
- Consider grinding bedding materials such as straw. As moisture enters through the cut ends, larger straw stems take more time to absorb moisture and longer to dry out.
- Increase barn ventilation drawing out moisture laden air during the day on warmer days. Unheated barns can be cooler inside than outside during the day, leading to more condensation.
- Note and address any drainage or environmental issues adding to moisture accumulation inside.

Whether you are considering building a new or renovating an old barn, make sure to consider the balance of temperature and moisture to ensure the barn will provide an environment ideal for the type of animals being housed. Thoughtful planning can mean a healthier barn, healthier animals, and increased profits.

Teresa Hatfield
District Extension Agent
Family and Community Wellness

Women’s History Month: Kansas Women: Nell Donnelly Reed



March is women’s history month. Choosing among the women who have impacted our state was not easy. So, I selected someone whom you may not have heard. I wanted to focus on a Kansas woman entrepreneur who made a difference in a distinctly different way.

Nell Donnelly Reed was born Ellen Quinlan in Parsons, Kansas, in 1889. She was the twelfth of thirteen children. Coming from a large family, it was natural that Nell would have seen a lot of down hand-me-downs. Young Nell learned to sew at a young age; she helped mend clothing and design dresses for her dolls.

Nell graduated from Parson’s High School and moved to Kansas City at age sixteen, where she worked as a stenographer. This is where she met her future husband, Paul Donnelly. Nell married Paul at age seventeen. In 1909 Nell graduated from Lindenwood College in St. Charles, Missouri. At the time, it was rare for women to continue their education after marriage.

In 1916 Nell began to make housedresses that were stylish and functional. The common housedress at the time, “the mother Hubbard,” was a shapeless frock that was unappealing to younger women. Nell’s dresses were a success among her friends, who bought them and encouraged her to sell them. She made her first sale of eighteen dozen dresses to Peck’s Dry Goods Company in Kansas City for \$1.00 each. The dresses sold out very quickly. This success led to the creation of the Donnelly Garment Company. The company was soon producing functional dresses that were also stylish. By 1931 the Donnelly Garment Company employed over 1,000 workers and had sales of over \$3.5 million. The company survived the Great Depression by producing the Handy Dandy apron. It is estimated that one in seven women in America owed a garment made by the Donnelly Garment Company.

The key to the company’s success was the assembly line approach modeled after the aircraft industry that could produce garments quickly. Donnelly factory workers had a pension plan, an on-site medical clinic, and a cafeteria. The company also paid for group hospitalization and life insurance benefits.



By 1953 the Donnelly Garment Company was the largest dress manufacturer in the world. Nelly Don garments were made well and offered the variety of styles women were seeking. In 1956 Nell sold her interests in the company, and it was renamed Nelly Don, Inc. Unfortunately, the company filed for bankruptcy in 1978. The original factory building still sits at 1828 Walnut Street in Kansas City, Missouri. It was refurbished in 2016 and is known as Corrigan Station. Kansas State University’s Justin Hall houses the Historic Costume and Textile Museum, where you can view several dresses from the Nelly Don collection.

Cindy Williams

District Extension Agent
Family & Community Wellness

Celebrate St. Patrick's Day with Corned Beef

To start, what does the term “corning” mean? It is a form of dry-curing beef brisket with “corns” of salt. These corns are not actual corn, but refer to the size of the salt crystals. Originally, this was a way to preserve beef during the winter months and through the season of Lent.

Today, corned beef can be found throughout the year. It is traditionally served with cabbage on St. Patrick's Day but also as tasty meat for sandwiches.

You can buy corned beef that is ready to cook. It is in a salt brine with spices. Use a long, moist cooking method either in the oven, on top of the stove or a slow cooker. It should be “fork-tender” with an internal temperature of 160°F. It will likely have a pink color after cooking because of the nitrites used in the curing process. Cut into slices against the grain.

Reusing Plastic Food Storage Bags

In today's world of “reduce, reuse, recycle,” consumers are looking for ways to save on waste. But when it comes to storing or transporting food for meals, reusing bags could create a food safety problem.

Plastic storage bags are intended to be used once, then thrown away. Some sources are encouraging consumers to reuse them. They say “wiping the inside of the bags clean” make them reusable. This brings up food safety questions. How are they wiped clean? What foods were in the bags? What is used to wipe them clean?

Bags that held any type of perishable food should not be reused. This includes meats, dairy foods and other foods that need refrigeration. Once the bag is used and left at room temperature for hours, the dirty bag could contain bacteria that can grow.

A better, less wasteful option is to use containers that can be washed by hand in hot soapy water or in the dishwasher.