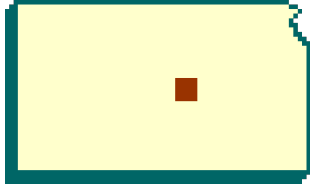


# McPherson County



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## JUNE 2022



## Clover Corner

**Lindsey Mueeting**  
**County Extension Agent**  
**4-H Youth Development**



**K-STATE**  
Research and Extension



Hello!! School is out and we are off and rolling with summer! There are so many things happening on the county level and hopefully within your clubs as well! It will be fairtime before we know it!

I would like to give a special welcome to our Summer Interns, Emma Littich and Hailey Unruh! We are so excited to have these ladies with us this summer- thanks to an extra grant from Kansas Department of Education! Look for some information about them in "Check it Out" and make sure to stop in to say hello!

I know it feels like we have barely begun summer, but it will go fast. Spend June working on learning and completing 4-H projects and activities! The 8 weeks before fair will fly by!

~Lindsey

### 4-H Council

The next 4-H Council meeting will be Thursday, June 9 at 7 PM at the Extension Office. (Note date change due to Discovery Days!) Please try to have representatives from your club present, there is a lot on the agenda to decide!

### 4-H Calendar

June	
1	Rabbit ID's due into the Extension Office
7	Farm Safety Day Camp
9	4-H Council, 7:00 pm
15	State Nomination Deadline for Market Swine, Market Sheep, Meat Goats, & Commercial Heifers/Ewes/Gilts

### Family of the Year Nominations

Each year every club has the opportunity to nominate a family for the "Family of the Year" award. We have lots of deserving families that volunteer a lot of time and energy to the McPherson County 4-H program and to their club. So it is time to recognize those efforts. So at your next club meeting consider which family you would like to nominate for this award. Awards nominations for clubs are due on August 3 to the Extension Office. At the August Meeting of 4-H Council (Aug 4), we will announce the nominations and then council members will take it back to their clubs for a vote before voting as a 4-H Council. So get your nominations ready, nomination forms are available at [www.mcpherson.ksu.edu](http://www.mcpherson.ksu.edu) Remember there are other awards nominations as well later in the fall as we get ready for Achievement Banquet.



## McPherson 4-H Fair

4-H Fair Books will be available in print and online in the coming weeks! Save the dates of July 22-25 for fair activities. There will also be a fairgrounds set-up and supper on July 19 and fairgrounds clean-up and pizza lunch/swimming party on July 26.

### 4-H Fair Junior Superintendents/Judges Helpers

Help is always needed at the 4-H Fair! We would love for any and all 4-H'ers to volunteer to help as junior superintendents and judges helpers for one or more divisions. Our superintendents work hard to make judging, shows and displays happen! Please volunteer to help them out! Tasks might include helping set up items for display, placing ribbons on items, helping sit with judges (also a great way to learn more about the project!!), etc. Please email or call the office with what divisions you could assist with! You may also contact superintendents directly or they may be reaching out to you!

## McPherson County Fair

The McPherson County Fair is held in Canton each year prior to the 4-H Fair. There are 4-H and Open Class Divisions that are a great way to get projects finished and out before the 4-H Fair! You may even get some great feedback to help with your item at the 4-H Fair! Check out all the Fair has to offer, July 13-17.

### Clover Corner Information?

If there is information you would like to share with fellow McPherson County 4-H'ers, let Lindsey know! The deadline to have information included in the July/August newsletter is June 20. Email [Lmueting@ksu.edu](mailto:Lmueting@ksu.edu) or bring your information by the Extension Office!

## Japanese Host Families Needed

Looking for some new fun and excitement this summer after two long years of staying home? Host a new friend from Japan in your home this summer. The Japanese delegate will be in Kansas July 22–August 16, but families are needed for hosting July 23–August 13. Kansas 4-H International Exchange Programs are offering hosting opportunities for 25-30 families this summer. Host families are needed who would be willing to host a Japanese boy or girl. The Japanese youth will be between the ages of 12 and 16. Our responsibility is to make host family assignments matching each delegate with an American same-gender host sibling as soon as possible so that families and exchange delegates can communicate and get to know each other.

Any Kansas family with children aged 10-16, who is interested in the Japanese culture, may host. A separate bed is required, but not necessarily a separate room from the host sibling. Delegates are 100 percent medically covered with 4-H insurance and bring their own spending money. They can go on host family vacations, camping trips, or join their host sibling for summer camps and the county fair. The focus is everyday family life. Contact Lindsey for more information ASAP!

## Save The Date

Our annual Officer Training and Family Event in conjunction with CKD is tentatively being planned for Saturday, October 8 in Salina. We will also be incorporating a Service Project Tailgate Party into this day!

There is also a Central Kansas Area Leadership Forum being planned by our Youth Council Members! This will be held in Salina on Saturday, October 22 for all 12-18 year olds!

## SUMMER OPPORTUNITIES

Remember that all programming for the summer will be posted on our website! Head to [www.tinyurl.com/MPsummerprograms](http://www.tinyurl.com/MPsummerprograms) and watch Facebook for camp opportunities! We are working to plan some events in surrounding communities as well, so if you have a great location that would welcome an educational program for area youth, let the office know!



# PROJECT NEWS

**Horse** - We have several members registered for the clinic in Kingman June 14 and/or 15! Remember to pay your registration fee ASAP!



The Kansas 4-H Equine Webinar series gives an opportunity to gain skill and knowledge about horses and the horse industry in Kansas. Topics will include basic 4-H Horse project knowledge, horse health and college and career readiness. Industry experts and K-State faculty will share their experience and expertise during the webinars.

Webinars will be hosted live the third Monday of each month at 7:00 p.m. Please register in advance to receive the link and details to join. <https://www.kansas4-h.org/projects/animal-science/horse/equine-webinar-series.html> Webinars will be recorded and made available for those wishing to view at a later date.

**Leadership** - We are still in need of group leaders for Farm Safety Day Camp on June 7 from 8:00 to 3:00.

**Photography** - Remember, when preparing for the fair, mounting boards can be purchased at the Extension Office for \$1.50 each and plastic sleeves for 25 cents each.



**Rabbit** - Rabbit ID's are due to the Extension Office by June 1. All info must be complete for fair entry.

**Entomology** - Beetles, bugs, dragonflies and more! It's time to get registered for the 30th Kansas 4-H Insect Spectacular held Friday and Saturday, June 17th and 18<sup>th</sup>, 2022. Find more information online at: <https://www.kansas4-h.org/events-activities/conferences-events/insect-spectacular/index.html>

**Horticulture** - A state Horticulture Judging Contest is being planned for August 13 in Manhattan. Let Lindsey know if you are interested in leading or participating on a team! Also- The McPherson County Youth Veggie Garden Project is off and rolling! Nearly 60 youth from across the county are learning with us. If you have any tips, articles, videos or in person lessons you would be willing to share in our upcoming emails, newsletters or meetings, please let Lindsey know.

**Poultry** - A reminder that all birds entered in the 4-H Fair will need to have proof of negative pullorum blood testing within 90 days of the show. Watch your email for potential testing dates! Leg bands are also available at the office!



**Reminder... State Livestock Nominations are due on June 15<sup>th</sup> for Sheep, Meat Goats, Swine, and Commercial Heifers**



Members that are wanting to show animals for the KJLS or State Fair have their online information as well as DNA hair samples mailed off by June 15. (Market Beef were due May 1<sup>st</sup>). Remember this process has changed and families are required to pre-purchase the DNA envelopes from the State Office.



## Youth Livestock Quality Assurance - REQUIRED

Youth for the Quality Care of Animals (YQCA) is a new national, multi-species youth livestock quality assurance program. This training will be required yearly for all Beef, Sheep, Swine and Goat exhibitors prior to the 4-H Fair. This is also required prior to nominating any animals for State Shows! We will have one last in person training (\$3.00) prior to the fair. Tuesday, July 19 at 4:00 p.m. (prior to Fair set-up) at the Extension Office.



# Ag News

**Shad Marston**  
**County Extension Agent**  
**Agriculture and Natural Resources**



With wheat harvest just around the corner, many McPherson County farmers are gearing up for this annual event. I can remember the fast pace of harvest time growing up as a local farm boy, from the early morning maintenance of the trucks and combines, to the long hot days of cutting wheat. Even the late night evening meals that mom made for the whole harvest crew are memories I will never forget. My job was always hauling the loads of wheat to the elevator, hurrying on the roads just to wait in the long lines on main street of both Canton and Galva to dump the wheat and then hurrying back to get the next load before the combines got full.

Here are some facts about Hard Red Winter

- Kansas stores more wheat than any other state.
- On average, Kansas ranks number one in wheat and wheat products exported. Half of the wheat grown in Kansas is used in the United States; the other half is exported.
- Wheat is used for many kinds of foods such as breads, cookies, cakes, pies, pastries, cereals, crackers, pasta, flour tortillas and Oriental noodles.
- One 60-pound bushel of wheat provides about 42 pounds of white flour, enough for about 70, 1 pound loaves of white bread.
- Each American consumes about 134 pounds of wheat flour per year.

Let's all plan to be safe this harvest season and give those wheat producers a little more room on our dirt roads and highways.

## Avian Influenza Update

The persistence of this current avian influenza outbreak is disappointing, however, there could be some cracks in the spread as migrating birds continue to move north and temperatures (finally!) start warming. Without wanting to beat the drums too much on the topic, flock owners need to stay locked down to keep the numbers of infected farms from increasing. A question that has been asked more is "should I not feed backyard birds at this time"? So far, the data has not shown any persistence of influenza in song birds, which is a good sign. It is always a good thing to be sure that your feeder isn't messy, with feed spilling all over the ground, attracting all types of animals to the grain lying around. A good pile of uneaten corn in some mixes could attract wild waterfowl and that's what we don't want hanging around right now. And I have never recommended allowing wild birds to eat from your chicken feeders – these birds certainly bring in mites, worms, and coccidia, and can be considered prime sources of these parasites in home flocks. So, keep your bird feeder far away from your poultry, and be sure to keep it tidy and clean. Remember that the Kansas Department of Agriculture, Division of Animal Health, is keeping on top of the influenza issue with lots of updated information. Their web site is at [agriculture.ks.gov/AvianInfluenza](http://agriculture.ks.gov/AvianInfluenza) or you can call them at 833 765 2006.



# Grillin' and Chillin'? Remember Food Safety This Summer

Wash hands, use a meat thermometer are among top tips

Kansas State University food scientist Karen Blakeslee says food safety needs to be part of summer parties, especially when those get-togethers involve grilling food outdoors.

“To start with,” she said, “wash your hands. That’s the No. 1 step before you start handling any food, and then wash them again after you’ve handled any kind of raw meat.”

Much like cooking food indoors, home chefs need to keep a food thermometer close at hand, Blakeslee said. For meat, there are three temperatures that consumers should store to memory:

- 145 degrees Fahrenheit for steaks, roasts, chops, fish and other whole cuts of meat.
- 160 F for ground meat, including beef, pork and lamb
- 165 F for all types of poultry.

Those temperatures include products that are smoked, cooked on a grill or indoors.

The recommended temperatures relate to the internal temperature of the meat. “Without a food thermometer, it’s very subjective” as to whether the meat is cooked properly, Blakeslee said. Judging doneness by color or pressing the meat with your finger are also subjective, she noted.

To more accurately measure for doneness, insert the tip of the thermometer into the center of the meat. With a digital thermometer, the temperature sensor is normally in the tip, so those can be inserted into the top of the meat product.

“But the ideal way to do it – like with a hamburger – is to insert it from the side,” Blakeslee said. “That is the best way to reach the center of the product.”

A thermometer with a dial display is another option. “If you look on the stem of a dial face thermometer, there should be a dimple, about halfway up the stem. Insert this type of thermometer into the food so that the little dimple gets into the meat product to get an accurate measurement.”

Some other food safety tips that Blakeslee offered:

## **Keep meat cold until you’re ready to use it**

Resist the temptation to let meat sit on a counter for long periods of time. “You could let it warm up a little bit (before cooking) – about 30 minutes. But please refrain from letting it sit out for hours. That invites any bacteria that could be on the meat to start growing.”

## **Freeze meat that won’t be used soon after you buy it**

If planning an event, consider buying meat 2-3 days before cooking it. Otherwise, Blakeslee said, “you need to freeze it.”

Frozen meat is best thawed in the refrigerator, not on a countertop. “Plan ahead for thawing,” Blakeslee said. “The amount of thawing time you’ll need depends on the size of your meat product.”

Steaks can typically be thawed in a refrigerator in 24 hours. A brisket might take 3-4 days.

## **Keep hot foods hot and cold foods cold**

Side dishes are usually cold foods; keep them in a refrigerator until you’re ready to serve them. Ice chests are handy for chilling side dishes. Cold foods should be kept at 40 F or lower, while hot foods should be kept at 140 F or higher.

## **Store food and eat leftovers promptly**

Store food within 1-2 hours of serving them. Foods should be divided into shallow containers and placed in the refrigerator. “Today’s refrigerators are very efficient, so you do not need to set them on the counter until they cool,” Blakeslee said.

Leftovers should be eaten within 3-4 days, otherwise transferred to the freezer for later use. “We all need to work better at reducing food waste,” she said. “One way to do that is managing leftovers. Leftovers are great; they make an easy lunch or quick supper, or you can re-purpose them into a completely different meal.”

## **‘Give Mayo a Break’**

Blakeslee said mayonnaise often gets a bad rap for being a food safety concern, but the popular dressing is high in acid and can fend for itself.

“Mayo is not the problem,” Blakeslee said. “It’s what you mix into the mayo that is the problem. Cooked potatoes, hard boiled eggs...those are the ingredients that need refrigeration to reduce food safety risks.

“The mayonnaise is just going along for the ride,” she adds. “So, give mayonnaise a break. It’s how you handle the rest of the food that really matters.”

## Bagworms...Getting Close!

We are getting close to the time when the 1/8 to 1/4 of an inch bags associated with the bagworm, *Thyridopteryx ephemeraeformis*, will be present on broadleaf and evergreen trees and shrubs. Therefore, be prepared to take action against bagworms once they are observed on plants.

Although bagworm caterpillars primarily feed conifers, they also feed on a wide range of host plants including many broadleaf plants, such as; elm, flowering plum, hackberry, honey locust, linden, maple, oak, rose, sycamore, and wild cherry. It is important to apply insecticides when bagworms are 1/4 of an inch long or less (Figure 1) to maximize effectiveness of insecticide applications and subsequently reduce plant damage. Many insecticides are labeled for use against bagworms, however, the insecticides that can be used to manage populations of bagworms early in the season are *Bacillus thuringiensis* subsp. *kurstaki* and spinosad. These active ingredients are commercially available and sold under various trade names. The bacterium, *Bacillus thuringiensis* subsp. *kurstaki*, is only active on young bagworm caterpillars and must be consumed or ingested to kill bagworm caterpillars. Therefore, thorough coverage of all plant parts and frequent applications are required. The insecticide is sensitive to ultra-violet light degradation and rainfall, which can reduce residual activity. Spinosad is the active ingredient in several homeowner products, including Captain Jack's DeadBug Brew and Monterey Garden Insect Spray. The insecticide works through contact and ingestion, however, the insecticide is most effective when ingested by young bagworm caterpillars. The key to managing bagworms with these insecticides is to apply the insecticides early and frequently enough to kill the highly susceptible young caterpillars feeding on plant foliage. Applying insecticides weekly for four to five weeks when bagworms are first noticed will reduce problems with bagworms later in the year. Bagworms



commonly start feeding on the tops of trees and shrubs. Therefore, thorough coverage of all plant parts and frequent applications are important in managing bagworm populations. The reason multiple applications are required is that bagworm caterpillars do not emerge (eclose) from eggs simultaneously but emerge over time depending on temperature. In addition, young bagworms can be 'blown in' (called 'ballooning') from neighboring plants on silken threads. If left unchecked, bagworms can cause substantial plant damage, thus ruining the aesthetic quality of plants. Furthermore, bagworms can kill plants (especially newly transplanted small evergreens), because evergreens usually do not produce another flush of growth after being fed upon or defoliated by bagworms.

## Cattle Chat: Steps to Tighten the Calving Season

Remember the phrase earning your keep? Whether that was doing household chores as a child or bringing in a salary to contribute to the finances, many have a role in bringing value to the family. In a similar way, beef cows earn their keep by raising a calf annually, said the veterinarians at the Kansas State University Beef Cattle Institute. Addressing the topic of how to keep the beef herd calving over a fairly short 65-75-day timeframe was the focus of a recent discussion on a Cattle Chat podcast. "It is not uncommon for herds to calve over a period of four months," said K-State veterinarian Bob Larson. He said that a cow will typically be pregnant for 283 days, leaving her only 82 days to return to fertile cycles and conceive again. He also shared that cows typically average 50 to 80 days of postpartum infertility making it challenging to stay on a 365-day calving cycle. Veterinarian Brad White gave the example of how easily a cow can slip to be a "late calver" and how that pattern perpetuates. He said: "If I made a mistake when she was a four-year-old and it took 400 days to have her next calf, (then) even in the subsequent years when she calves within 365 days, she'll still always be late."

To keep that from occurring Larson offered these three key strategies.

- Work to make sure heifers are bred to calve early in in the breeding season, because when they calve dictates their pattern for the lifetime in the herd.
- Make sure that the cows maintain good body condition through their pregnancy and post-partum to assure the infertility period after calving is short.
- Evaluate the bulls to be sure they are fertile, allowing them to breed the cows in a timely manner.

"Focus on heifer development and breeding because research has shown that heifers that calve in the first 21 days of the calving season will stay in the herd longer, and she will wean enough extra weight over her lifetime as if she's produced an extra calf," White said. For example, he said, if she stays in the herd for nine calving seasons, she's produced enough weight as if she'd had 10 calves. Producers with a goal of shortening the calving season should expect that to occur over several years, said veterinarian Brian Lubbers. "For most producers, shortening the calving season is a multi-year process when those late-bred females can be culled from the herd annually," Lubbers said. Culling late-bred cows is also a strategy that Larson recommended. "Cows that get pregnant late are better than cows that are open (not pregnant), but I would advise culling the late bred cows to keep your calving season from spreading out," Larson said. "The hard part is that you have to have the discipline to sell her."

# Protecting Your Home

Wildfires have always been part of the Kansas landscape. As the rural population increases, so does the need to protect life and property from wildfire. While rural fire departments provide this protection to life and property, recent years have increasingly seen fires that exceed the ability of even the best fire departments to control, quickly creating a situation where firefighters simply cannot defend every threatened structure. Additionally, these fires are threatening properties within cities as well, so it is no longer solely a rural concern.

These steps referred to as creating “defensible space” begin inside your home and move out from there.

## Defensible Space Zones. (Refer to Figure 1 below)

**Zone 1** – Extends 30 feet from the edge of the home or any attached structure such as a deck or patio. This zone requires the most maintenance and the least amount of flammable material.

**Zone 2** – Extends 75 feet beyond the edge of Zone 1. This zone contains more vegetation and flammable materials, but still needs regular maintenance activities to reduce fuel load and risk.

**Zone 3** – Extends from the edge of Zone 2 to the property boundary. This zone includes the natural surroundings of your home. The vegetation closest to your home in this zone should still receive an annual “clean-up” such as mowing, pruning, removing dead vegetation, and thinning overcrowded trees and shrubs.



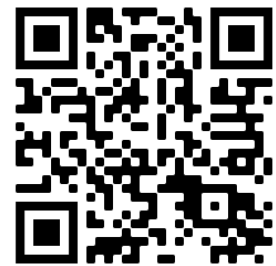
Note: Fire moves faster and burns more intensely uphill. Defensible space zones that are downslope from your home need to be extended beyond the recommended distances based on slope steepness.

## Additional Defensible Space Practices

- Fire-resistant roofing materials such as metal, tile, or at least Class C shingles prevent your roof from being a source of ignition from the hot embers of a wildfire.
- Windows should be at least double paned. In case of wildfire move flammable materials such as curtains and furniture away from windows. Radiant heat can ignite these materials through windows.
- Stone, brick, or other nonflammable siding is safer than wood or vinyl siding.
- Zone 2 should have tree crowns spaced at least 10 feet from each other. All trees in Zones 1 and 2 should be pruned to a height of three times the height of surrounding vegetation (usually 6 to 10 feet), but do not remove more than one third of the live crown.
- Propane tanks, gasoline, and wood piles should be stored 30 feet from structures.
- All exterior vents should be covered with a nonflammable wire mesh 1/8 inch or smaller.
- Remove all dead vegetation from Zones 1 and 2. Especially prune any dead branches that overhang the roof or are within 15 feet of the chimney.
- If your property has no large year-round water source, consider working with neighbors or a home owners association to install one.
- Keep trees pruned and healthy in Zones 1 and 2.
- Maintain power line clearance. Have an arborist assist with existing trees that interfere with power lines. When planting new trees near power lines choose a species that has a mature height less than 25 feet.
- Make sure your address is clearly visible from the road from both directions, especially in low-visibility conditions.
- If you burn trash or use fire for vegetation management, consult local regulations and obtain proper training. Strictly follow all safety precautions.
- Develop a home emergency preparedness plan that includes: clearly posted emergency phone numbers, designated escape routes and meeting places, maintained fire extinguishers, and functioning smoke alarms.
- Teach children fire safety. Remember, children learn best by example!

## Summer Programming!!!

We are very excited about our many youth programs coming up this summer! We already have several programs filled, but please use the waiting lists where available as this helps us know what programs are of most interest in the community! We are currently working on planning more programming. Please keep watching at [www.tinyurl.com/MPSummerPrograms](http://www.tinyurl.com/MPSummerPrograms) and on our facebook page. You may also scan the QR code with your phone!



## Preschool “EGG”Stravaganza



We successfully hatched eggs during our preschool “EGG”Stravaganza program. Many of you may have also been able to watch a chick hatching at the Activity Fair. Our chickens have been taken to the farm and are currently enjoying life under the warm heat lamps.

In addition to participating in the incubation and hatching process, preschoolers and their families enjoyed crafts, games, and sensory activities. Look for more programming for preschoolers and their families to come! We plan to offer one event over the summer and regular times starting in September!

## Financial Literacy for Youth

McPherson County Extension Office is providing free parent reading guide handouts for the Consumer Financial Protection Bureau’s “Money as You Grow Bookshelf” program. This program helps parents of children ages 4-8 use storytime as an opportunity to help their child develop positive attitudes about saving, earning, and spending money. For older youth, we also have free *Money Monsters* chapter books located on the bottom of the shelf. Families can stop by anytime during regular business hours to pick up their free guides or books!





## Are you ready for summer?

Many of us enjoy a variety of outdoor activities of the summer months! Check out these resources and publication as you plan for summer fun!

In our lobby (pick one up while supplies last):

- “How to Remove a Tick” bookmark
- Pool Chemical Safety posters (for more information, go to [www.cdc.gov/healthywater/poolchemicals](http://www.cdc.gov/healthywater/poolchemicals))



Online publications (copies available at the office):

- [Picnic Food Safety | Nutrition and Health Agent Articles \(k-state.edu\)](http://www.k-state.edu)
- *Suddenly in Charge* series (these publications are for youth who are in charge of other people in their care)
  - Water Safety: <https://bookstore.ksre.ksu.edu/pubs/MF3521.pdf>
  - Food Safety: <https://bookstore.ksre.ksu.edu/pubs/MF3515.pdf>
  - Animal/Pet Safety: <https://bookstore.ksre.ksu.edu/pubs/MF3512.pdf>
  - Social Media Safety: <https://bookstore.ksre.ksu.edu/pubs/MF3514.pdf>
  - Physical Activity: <https://bookstore.ksre.ksu.edu/pubs/MF3521.pdf>

## Welcome, Emma & Hailey!



My name is **Emma Littich** and I am a 12 year member of the Smoky View 4-H Club in the Central Kansas District. This fall I will be attending K-State to major in Elementary Education and minor in Leadership. My favorite projects are foods and leadership, but I am looking forward to planning events for all areas of 4-H. I am so excited to be one of the interns this summer, and I can't wait to meet all of you!

Hi, my name is **Hailey Unruh**, and I am so excited to be with you all this Summer. I graduated from Moundridge High School. I just finished my sophomore year at Kansas State University where I am pursuing a degree in Marketing and Sales. I am excited to seek knowledge and experience within the business world, while also getting to work alongside children within the community. I am looking forward to a great Summer!

