



McPherson County

K-STATE RESEARCH AND EXTENSION NEWS

June 2024

2024 Wheat Plot Tour

Photo Credit: Shad Marston

AGRICULTURE & NATURAL RESOURCES

SHAD MARSTON
COUNTY EXTENSION AGENT
AGRICULTURE AND NATURAL RESOURCES

With wheat harvest projected to be 10 days earlier than normal, many McPherson County farmers are gearing up for this annual event. After last month's successful Wheat Plot tours, Wheat producers will see which side of the State's predicted 47 bushels per acre their wheat will be this year. I remember when Dad said his wheat averaged 33 bushels per acre and we thought that was good. Back in my younger days, I was right in the middle of the fast pace of harvest time. Growing up as a local farm boy, I recall memories of the early morning maintenance of the trucks and combines and the long hot days of cutting wheat. I always enjoyed the late night evening meals that mom made for the whole harvest crew, knowing that a shower and bed was next on my list. My job was always hauling the loads of wheat to the elevator, making lots of dust on the sand roads just to wait in the long lines on the Main street of both Canton and Galva. The elevator would then weigh and test the wheat for moisture and test weight. After dumping the wheat, it was hurrying back to the field to get the next load before the combines got full. Getting that free can of pop donated by the local bank, was the highlight of the day. We didn't have grain carts back then, so making sure Dad was not waiting on you to dump his next load was your goal for every trip. Otherwise you might have got yelled at, for being late. Oh, how wheat harvest has changed with A/C in every vehicle and with the bigger combines, grain carts, semi-trucks and trailers farmers now use. 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.

Shad

Plan now to spray for Bagworms by Shad Marston

It is now time to be out looking for bagworms. In June, bagworms will be present throughout Kansas feeding on broadleaf and evergreen trees and shrubs. Now is the time to initiate action against bagworms once they are observed on plants. Bagworms are primarily a pest of conifers; however, they have expanded their host range to include a number of broadleaf plants. It is important to apply insecticides when bagworms are small to maximize effectiveness and subsequently reduce plant damage.

A number of insecticides are labeled for use against bagworms. They all work well, if the spray is actually preformed (not just thought about) and performed in the next 10 days. Treatments with the active ingredients are (common trade names are in parentheses): acephate (Orthene), *Bacillus thuringiensis* subsp. *kurstaki* (Dipel), cyfluthrin (Tempo), lambda-cyhalothrin (Scimitar), trichlorfon (Dylox), indoxacarb (Provaunt), chlorantraniliprole (Acelepryn), and spinosad (Conserve). The key to managing bagworms with insecticides is to apply early and frequently enough to kill the highly susceptible young caterpillars feeding on plant foliage. Older caterpillars that develop later in the season are typically more difficult to kill with insecticides.

The insecticide works by contact and ingestion; however, activity is greatest when ingested by bagworms. In year's past, homeowners that have made weekly applications in late May and early June, thus, having killed nearly 100% of the bagworms on arborvitae and juniper shrubs. Consequently, the plants looked aesthetically pleasing during the season. Again, thorough coverage of all plant parts, especially the tops of trees and shrubs, where bagworms commonly start feeding, and frequent applications are essential in achieving sufficient suppression of bagworm populations.

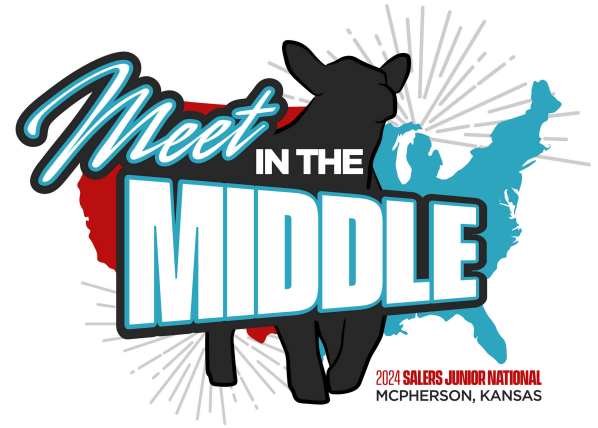




Farmers market opening day will be Saturday, June 1, 2024 and will run every Saturday from June to October. It is located at 710 W. Woodside in McPherson. Doors of the blue, round-top Chiefs building will open at 8:00 AM and the Market closes at noon. It is a Farmer's Market made up of gardeners, bakers, artists, florists and beekeepers. Everyone has a passion for bringing fresh produce and homemade items to the public. The Market will have many Products Available for Purchase: like, fresh herbs and vegetables, sweet and savory baked goods, jams and jellies, honey, pecans, meat, eggs, cut flowers, knife sharpening and arts & crafts. Plan now to visit the Farmer's Market each Saturday for Home grown and Homemade items.

Salers Jr. National

The 2024 Salers Junior National theme is "Meet in the Middle" and we are excited to host it in McPherson, KS. 37 Members with 65 head of Salers cattle traveling from seven different states will join together June 15-20 at the McPherson County 4-H fairgrounds. Throughout the week, junior members will be competing in a variety of contests such as showmanship, livestock judging, team trivia, team fitting, sales pitch and photography. To wrap up a great week the association will have their national show Thursday, June 20. The Junior Board of Directors would love for you to join them on their show day and learn what their association is all about. Following the show in the evening there will be an awards banquet to acknowledge all the hard work members exhibited throughout the week



Weed of the Month - Field bindweed

Field bindweed (*Convolvulus arvensis* L), a perennial vine in the morning glory family, infests millions of acres in the Great Plains. This weed significantly reduces crop yield and quality, reduces land value, interferes with harvest by entangling crop plants, and increases production costs associated with control practices. Earlier research in Hays, KS, over the span of 12 years, indicated that dense stands of field bindweed induced 20% to 50% cereal crop yield loss and 50% to 80% row crop yield reduction. In North America, field bindweed was first reported in Virginia in 1739. It was possibly brought to Kansas in infested wheat seed from the Ukrainian region of Russia between 1870 and 1875. In 1877 and 1888, it was reported near Topeka (Kansas) and Nebraska, respectively.



Figure 2. Field bindweed infestation. Photo by Jeremie Kouame, K-State Research and Extension.

Ecology of field bindweed

Growth and development. Seeds near the soil surface will germinate throughout the growing season following rainfall. Seedling emergence primarily occurs in the spring, usually in early to mid-April in Kansas, and continues growing until November or until temperatures drop to 20°F or lower; at these temperatures, its growth may be retarded, but the vines do not die. Seedlings quickly develop a deep taproot and numerous lateral roots about six weeks after emergence. Once lateral roots grow, the plant has a perennial growth habit (Figure 2). Growth ceases during severe drought, but new top growth appears after adequate rainfall. May 15 to June 15 is the heaviest bloom period in west-central Kansas, with the seed usually maturing from June 15 to July 15. However, field bindweed can continue to bloom under favorable conditions and produce seed during July and August.

Roots and food reserves. Field bindweed stores a large quantity of carbohydrates deep into its root system, which provides energy for below- and above-ground growth. Roots can have a lateral spread of approximately 10 feet in one season and may penetrate 18 to 20 feet (Figure 3). In two or three growing seasons, roots may extend to a diameter of 17 to 18 feet. In areas with average annual precipitations of 30 inches or more, field bindweed roots have been found 30 feet below the surface. However, on upland soils near Hays, where annual precipitation averages 23 inches, few roots were found below 6 feet. Also, more than 60% of the total weight of roots is reported to be in the top two feet of soil. Buds formed along lateral roots can develop into shoots, which become new plants when they surface.

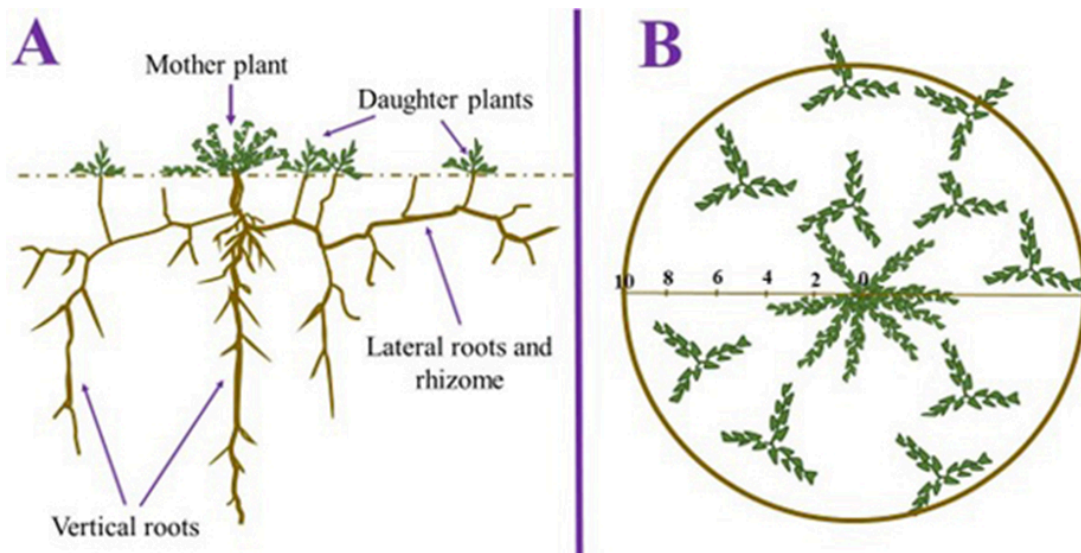


Figure 3. Field bindweed (A) mother plant with vertical and lateral roots and daughter plants (B) lateral spread with the mother plant in the center and daughter plants up to 10 feet away in all directions. Redrawn from Hillary Broad.

Dispersal mode. Field bindweed spreads by root segments and seeds, both of which can be spread by road maintenance equipment. Root segments with buds are dispersed by tillage implements and are capable of starting new plants when the soil has adequate moisture.

Spreading by seed occurs when:

- Vines, wrapped around tools and those that pass through harvesting equipment, drop field bindweed seeds.
- Seeds are collected with harvested grain and often planted with crop seed.
- Seeds in grain or hay fed to livestock pass through animals undigested and spread with manure.
- Seed is transported by drainage water, birds, animals, machinery, and vehicles.

Management

Because field bindweed has long seed viability and tremendous food reserves stored in roots, a long-term management program is required for its successful control. A single application of a herbicide will not eradicate established stands.

Management in Gardens

Field Bindweed control in gardens may be challenging. The most challenging part of field bindweed being present in gardens is that it may climb fences, tomato cages and other plants. Most gardeners do not want to use herbicides in their garden due to the potential for toxicity that may affect their vegetables. Tillage is a non-chemical option that may be taken. Tillage is not a good option for Field Bindweed control, because it may bring up weed seed that is then able to germinate and spread rhizomes that may produce more weeds throughout your garden. If an organic approach is the goal of the gardener, then initially hand pulling/digging out all plant material may be the best option to control field bindweed. To continue to suppress and help control further weed invasion into the garden, a ground cover would be a good option. Biodegradable ground coverings include weed-free grass clippings, alfalfa, grass hay, straw, wood chips or a combination of these. The thickness of the biodegradable ground covering to suppress weed growth is determined by the type of weed. Non-biodegradable options for ground coverings include heavy-duty, woven landscape fabrics. These materials suppress weeds, but still allow for gas exchange and water penetration, both of which are important for the health of your soil and your garden plants. If the goal of the ground cover in the garden is to suppress and potentially kill perennial weeds, then a heavy duty landscape fabric would be best until the issue is resolved.

Say Cheese: June 4 is a day to celebrate popular dairy product

For some, cheese day is every day, but since 1914, June 4 is officially known as cheese day in the United States. Kansas State University food scientist Karen Blakeslee said cheese provides eight essential nutrients to help build healthy bones and support the immune system.

“Cheese provides beneficial calcium and protein into a daily eating plan,” Blakeslee said. “There are hundreds of types and flavors to choose from as a snack or to add to a recipe.

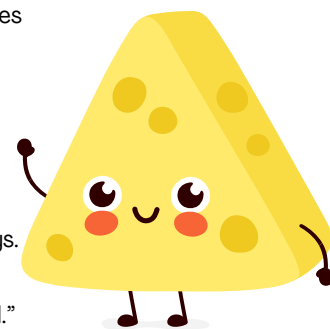
Blakeslee said a soft cheese can be made at home.

“A soft cheese can be made from milk and lemon juice. The acid coagulates the milk proteins to form clumps or curds which separate from the whey,” she said.

Cheese comes in a variety of textures from soft to hard, and many flavors, which allows it to be used in different ways.

“To store cheese, keep it wrapped tightly with plastic wrap or in a tightly closed container,”

Blakeslee said. “If unwanted mold appears, remove at least one inch of the cheese (because) mold grows into the food.”



Family & Community Wellness

CHUCK LAUGHLIN
COUNTY EXTENSION AGENT
FAMILY & COMMUNITY WELLNESS

McPherson County Calendar - Online

The list of events is growing. If you haven't added your events to the county calendar, use the link below to enter them. There is an option in there to enter your city and the calendar will then filter out events individually for each of the 8 incorporated cities in the county.

If you find an event you want to attend and what to add it to your personal calendar here is how...

- Click on the title of the event.
- At the bottom of the event listing under "Subscribe", you have 3 options (click on the one that applies to your type of calendar).
 - Add to Google Calendar
 - Save to iCal
 - Save to Outlook
- Google Calendar will open to a calendar entry to save to your calendar.
- iCal and Outlook will download a file to your downloads.
 - Click on that file and save it to your respective calendar.

Events can be entered to be added at the following link. We will be adding public events, seminars, business sponsored events, etc. More information will be coming out as we begin to add more features. There is not a functionality to add personal events (i.e. garage sales, sale of personal items, etc.).

<http://tinyurl.com/MCAddEvent>



Calendar events will be added on a batch process so they will not show up immediately. We are also working to streamline this process as we work through processes with K-State (the calendar host).

To ensure the accuracy of information for your event, calendar items must be entered through the link and will not be taken via phone or email.

View the list of events at <https://www.mcpherson.k-state.edu/>.

A colorful poster for a "Teach & Taste" event. The background features a vibrant, multi-colored swirl pattern in shades of blue, green, yellow, and purple. At the top, the text "TEACH & TASTE" is written in a large, bold, black font, with a small white chef's hat icon above the "A" in "TASTE". Below this, "Cauliflower Nachos" is written in a smaller, bold, black font. The date and time, "June 12, 2024" and "6:30 PM", are centered. The location, "McPherson County Extension Office" and "600 W. Woodside McPherson, KS", is listed below. In the bottom left corner, the text "CLASSES ARE FREE" is written in a curved, white font. At the bottom right, there are logos for "K-STATE Research and Extension", "McPherson County", and "SNAP".

Teach & Taste – Cauliflower Nachos

RSVP now to join us June 12, 2024 at 6:30pm!

Please RSVP to ensure we have enough for everyone.

Use the link below to register and come join us and try out a new recipe.

<https://tinyurl.com/TandTJune>

Food Safety Resources for Fairs

by Karen Blakeslee

As county fair season approaches, plan now to keep food safety in mind at fair food stands, judging food and food preservation exhibits, and handling animals. Operating temporary food stands can be a challenge with lots of food stand workers and handling food safely. Post handwashing signs by sinks or other food preparation areas, as well as bathrooms. This is the most critical step in safe food handling. Never handle ready-to-eat foods with bare hands. Use gloves or utensils instead.

Animals of many kinds are always present at fairs. Besides handwashing after handling animals, don't eat or drink around animals. Keep an eye on children interacting with animals and keep their hands and fingers out of their mouths. Learn more at <https://www.ksre.k-state.edu/foodsafety/topics/4h.html>



Enjoy the fair, but before you eat, wash your hands after handling any animals or being in animal areas.

Photo: KSRE



Cheer for Cherries!

by Karen Blakeslee

It's cherry season and they are a treat in many recipes. They can be preserved in many ways also!

Freezing, dehydrating and canning are all options for cherries. Frozen cherries can be eaten as snacks, mixed into oatmeal or used in desserts. Dehydrated cherries are great snacks, add to a leafy green salad, or mix into a trail mix. There are many options for canning cherries such as jam, jelly, pie filling, or just plain cherries canned in water or a sugar syrup. Plain cherries can be canned with or without the pits.

Learn more about canning cherries from:

https://bookstore.ksre.ksu.edu/download/preserve-it-fresh-preserve-it-safe-cherries_MF1180

Pressure Canner Testing

by Karen Blakeslee

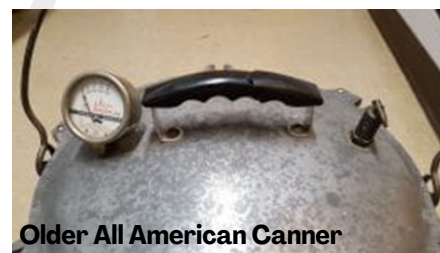
Now is the time to get dial gauges tested on pressure canners. Here are some reminders:

- Most Extension offices have the Presto® Gauge Testing Unit. This can test pressure gauges on the brands Presto®, National, Maid of Honor, and Magic Seal.



New All American Canner

This testing unit cannot test All American pressure gauges. Newer models of the All American canner have both regulator weights (weighted gauge) and the dial gauge. (**See top picture.**) This canner is actually a weighted gauge canner. The weight is more accurate than the gauge and customers should use the weight achieve the needed pressure.



Older All American Canner

The petcock on the right can be replaced with a weighted gauge. Contact Wisconsin Aluminum Foundry.

If the weight begins to rock at the desired pressure and the gauge is off by more than 2 psi, the company recommends replacing the gauge. The dial gauge is now used as a reference to know when the unit is at 0 psi and can safely be removed.

Keeping Food Safe During a Power Outage
by **Karen Blakeslee**

Power outages happen for various reasons. Severe weather can certainly be a top cause. The challenge is deciding what food is safe to keep or what should be tossed.

First of all, some general guidelines:

- Keep the appliance doors closed to keep the appliance cold as long as possible.
- Never taste food to determine its safety after a power outage.
- Keep an appliance thermometer inside the refrigerator and freezer.
- Discard any perishable foods, such as meat, poultry, milk, fish, eggs, deli items or leftovers after 4 hours without refrigeration.
- Frozen foods that contain ice crystals or are still below 40°F can be saved.

Here are some resources to help guide you to make safe choices:

- Food Safety During Power Outage – foodsafety.gov
- A Consumer’s Guide to Food Safety: Severe Storms and Hurricanes – USDA
- Removing Odors from Refrigerators and Freezers – USDA
-

More information can be found at <https://www.ksre.k-state.edu/foodsafety/topics/disaster.html>

Eat Safe Food after a Power Outage

Refrigerated or frozen foods may not be safe to eat after the loss of power. Find out 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.

Before

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.

Prepare for emergencies or natural disasters. Freeze containers of water and gel packs to help keep your food at 40°F or below. Have a cooler handy. Buy dry ice or block ice to keep food cold in the refrigerator if the power might be out for a long time.

During

KEEP Refrigerator & Freezer Doors CLOSED

4 Hours in a Refrigerator

48 Hours in a FULL Freezer

24 Hours in a HALF-FULL Freezer

After 4 hours without power, put refrigerated perishable foods in a cooler. Add ice or another cold source to keep them at 40°F or below.

After

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 vegetables, eggs, milk, and leftovers) after 4 hours without power or a cold source.
- Throw out any food with an unusual odor, color, or texture.
- Check temperatures of food kept in coolers or your refrigerator with a 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.

www.cdc.gov/foodsafety

2024 Calendars are available at the McPherson County Extension Office. Come by and pick up your copy while supplies last.



To schedule time with Chuck follow the link below or scan the QR code.

<https://calendly.com/clauglin-ksu/meeting-with-chuck>

County Connection E-News

To register to receive updates on upcoming events, calendar updates, webinars, senior and military discounts available, county resource phone numbers, as well as tips and tricks to make life easier.

County Connection Sign-Up



<http://eepurl.com/iicSFn>

4-H Youth Development

SHYANNE JONES
COUNTY EXTENSION AGENT
4-H YOUTH DEVELOPMENT

June 2024

- 6/5- Last day to order small animal nominations envelopes
- 6/6: 4-H Council Meeting at 7 PM
- 6/15: Small livestock nominations Due Online & DNA Postmarked
 - Market Swine, Commercial Breeding Gilt
 - Market Lamb, Commercial Breeding Ewe
 - ALL Meat Goat (Market & Breeding)
 - Commercial Heifer Nominations Due Online & DNA
- Postmarked Registered Breeding Heifer Papers in Exhibitor's Name
- Registered Breeding Gilt Papers in Exhibitor's Name
- 7/1-Registered Breeding Ewe papers in Exhibitor's Name
- 7/18-YQCA Certification Due



Shyanne will be out June 7-15, so if you need small animal state nomination help, you have to figure it out with her on June 3rd or 6th.

Get Published

Have project news or reports of fun 4-H happenings? Please email or bring in any articles to Lauralee at Lhelm@ksu.edu by June 24th to get them into the Newsletter.

Volunteer recruitment for Canton Fair

Need community service for your Record Book? Consider volunteering at the McPherson County Fair (Canton)! This fair is the weekend before 4-H fair and is a great opportunity for extra experience. Contact Anita Redden at daysofyore55@outlook.com to get connected with volunteer opportunities!

Bob Hines Swine Classic

July 12th-13th

Manhattan, KS – Riley County Fairgrounds
Swine show, photography contest, skillathon
More information:

<https://www.asi.k-state.edu/extension/youth-programs/events/swineclassic.html>

2024 Kansas 4-H/FFA Wheat Expo in Manhattan, KS

Join us for the 2024 Kansas 4-H Wheat Expo on Monday, August 12th at Pottorf Hall in Manhattan, KS.

The wheat expo will be a fun, educational and hands-on program for all Kansas 4-H members, siblings, parents, grandparents, and KSRE Extension staff. You do not have to be enrolled in crops/plant science projects to participate. 4-H members enrolled in Food and Nutrition, Photography and Field Crops are encouraged to participate.

The Kansas 4-H State Wheat Expo is a wheat fun day showcasing all things wheat. Lunch and refreshments are sponsored, and tours will be available.

There will be eight contests open to youth members with cash prizes and ribbons awarded.

Classes include: (1) 1 lb. bin run for crops members; or (2) 1 lb. bin run for "adopt a producer"; (All wheat samples must be postmarked to KSU by July 20 so testing can be completed). Youth may bring multiple exhibits in Divisions 3-9. A maximum of two placings per individual in each division, 1-8 will be awarded. (3) 1 quart jar sample of cleaned wheat; (4) three standard yeast rolls; (5) three standard sized cookies; (6) three standard muffins; (7) wheat photography contest; (8) wheat educational posters and (9) Cloverbuds, (5-6-year-olds) with participation ribbons.

Registration/more information: <https://www.kansas4-h.org/events-activities/conferences-events/wheat/index.html>

YQCA Certification – DUE JULY 18TH

As the fair book says, all exhibitors for beef, sheep, meat goat, and swine are required to have a current YQCA certification. Please use this link to upload your certificate by **JULY 18th**:

<https://tinyurl.com/YQCACert>

Updates to Kansas State Fair Horse Show:

State 4-H has put out a notice with updates for this year's state 4-H Horse show taking place Sept. 12-13th:

<https://www.kansas4-h.org/tipsheet/announcement/?id=96388>



State 4-H Horticulture

Mark your calendars for August 10th for State 4-H Horticulture Judging in Manhattan, KS. More details to come about qualifications/registration/etc.

***Must be at least 9yrs 4-H age.**



K-State Research & Extension
McPherson County
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McPherson, KS 67460

RETURN SERVICE REQUESTED

AGENT CONTACT INFORMATION

Shad Marston
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smarston@ksu.edu
Radio Every Monday:
7:40 AM-96.7 KMPK
8:40 AM-98.9 KMCP
Ad Astra Radio Station

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