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Newsletter

July 2019

Announcements

JULY

12-13 Inland NW Artisan Grains Conference, Pullman, WA & Moscow, ID. Bringing together farmers, brewers, bakers, and scientists to support development of terroir-based, artisan grain economy for the Inland NW's emerging specialty markets. Visit the Cascadia Grains website to register and for more information, or contact Aba Kiser at 360-379-5610 ext. 211 or cascadia.grains@wsu.edu.

AUGUST

3-4 Walla Walla YMCA Peach Basket Classic, Walla Walla Community College. YMCA Peach Basket Classic 3-on-3 basketball tournament. For more information, call 525-8863 or visit www.peachbasketclassic.com.

5 Walla Walla Fair Entries Due 2019 Fair entry forms are available at the Walla Walla Fairgrounds and online at http://www.wallawallafairgrounds.com/exhibits. The Exhibitors Handbook is available for viewing on the fair's website as well.

22 Still-Life Exhibits Due, Walla Walla Frontier Days, 11 a.m.– 7 p.m.

22 - 24 Walla Walla Pre-Fair Events. Refer to page 3 in the 4-H section for a detailed listing.

28 - September 1 Walla Walla Fair & Frontier Days

SEPTEMBER

14 Walla Walla Community Hospice Pond & Garden Tour, 9 a.m. - 4 p.m. A self-guided tour of ten beautiful gardens in the area. Benefiting Walla Walla Community Hospice. For more information, visit www.wwhospice.org or call 509-525-5561.

Updates

STRIPE RUST IN THE PACIFIC NORTHWEST
Adapted from Xianming Chen

In the eastern PNW, especially eastern Washington, winter wheat ranged from heading (Feekes 10.5) to soft dough (Feekes 11.2) and spring wheat from late tillering (Feekes 4) to heading (Feekes 10.5). The pressure of stripe rust is low. In most commercial fields of winter and spring wheat fields checked this week, rust was not found, and only few stripe rust pustules were found in a couple of winter wheat fields in Adams and Whitman counties. Stripe rust has been developing in our experimental fields around Pullman (Whitman County), Walla Walla, and Lind (Adams County), but the developing rate has been much slower than the past several years. The exception is in the wheat monitoring nurseries at the Hermiston Station in Umatilla County, Oregon. Under irrigation, stripe rust reached 100% severities on susceptible varieties of winter wheat and up to 60% severity on susceptible varieties of spring wheat. Stripe rust of barley has been found at very low levels in our experimental fields in Walla Walla and Lind. No leaf rust or stem rust has been found on either wheat or barley in the eastern PNW.


PNW Handbook

As the crops progress, management for stripe rust on winter wheat is over. Because the stripe rust pressure is very low now and the weather has been dry in the past two weeks and is expected dry in the next two weeks or so, fungicide application on spring wheat and barley is generally not needed, except for irrigated fields grown with highly susceptible varieties. Check fields and use fungicides only when active rust pustules are quite easily found before flowering.

ONION PEST ALERTS: THRIPS

Thrips populations have been increasing rapidly in the Columbia Basin. This is an important time to scout for thrips and make insecticide applications as warranted. Applications should begin when you find an average of 2-3 thrips per plant after checking at least 50 plants per field;

we suggest looking at five plants at ten sites in the field and be sure to check in the crux between the newest leaves. Scouting should be done at least weekly, because thrips have an extremely high reproductive potential that can lead to huge populations if left unchecked. Early thrips management is critical because small plants can only tolerate a few thrips without seeing economic injury, and the damage they do stays with the plant for the rest of the season. Thrips feeding injury can significantly decrease bulb size and yield.

The image (above) shows several juvenile thrips in the neck of an onion between the newest leaves (photo by Whitney Cranshaw, Bugwood.org). The image (above right) shows the silvery stippling or blotching on onion leaves from thrips feeding (photo by Carrie H. Wohleb, WSU Extension).

Farming & Livestock

MODERNIZING THE LIVESTOCK INSPECTION PROGRAM
Adapted from WSDA AgBriefs.

In April, lawmakers passed Senate Bill 5959, a new law intended to modernize the Livestock Inspection Program (LIP) and restore financial solvency .

The program, which has roots dating back to the 1860s, is entirely funded by fees paid by the livestock industry and receives no state general fund dollars.

The bill expanded the advisory board from six to 12 members. The law requires WSDA's director to appoint two Livestock Identification Advisory Committee members from each of six industry groups including beef producers, public livestock market owners, horse producers, dairy producers, cattle feeders, and slaughter facility owners. No more than two committee members may reside in the same county.

Most of the bill's new provisions go into effect on July 28, but there is still some confusion in the livestock community about the details.

"I'm just glad that you are doing this," said Sen. Judy Warnick, prime sponsor of SB 5959. "I've been hearing so many misstatements and misinformation out there, and we put so much work into [the bill], so we have to do whatever it takes to make it happen and dispel some of the misinformation that has been bandied about."

Warnick said the top two rumors she's been hearing are:

- It's going to cost $20 per head to register your cows. FALSE
- Dairy farmers are going to have to brand all their cows. FALSE

However, it is true that cattle identification fees are changing.

- Inspection fees for identified cattle will be $1.21 per head.
- Inspection fees for unidentified cattle will be $4 per head.
- Inspection fees for horses are $3.85 per head.
- Audit fees for certified feedlots is 28 cents per head.
- A $20 call-out fee replaces the time and mileage fee and will be collected for all inspections.

And, dairy farmers do not have to brand their cows. They can identify them with electronic official individual identification for $1.21 a head or leave them unbranded/unidentified at the $4 per-cow rate.

A recent **WSDA Ag Briefs article** outlines all of the new rates.

Animal Services Acting Assistant Director Jodi Jones reviewed the timeline for implementing the proposed rules. She explained that most of the new fees go into effect July 28. The use of the Electronic Cattle Transaction Reporting (ECTR) program and subsequent licensing fees and the certified veterinarian and field livestock inspector certification fees will require rule changes that will take several months to complete.

The ECTR system will accept credit cards and electronic checks when it becomes available as early as October. However, payment of fees with credit cards in the field will not be possible until a few legal and technical issues are resolved.

The law also expands the field of people authorized to do brand inspections. Trained certified veterinarians or field livestock inspectors dispersed throughout the state will be able to conduct brand

Washington brands on sidewalk outside Cattlemen's Association.

inspections. Those certified by the department to conduct brand inspections will be required to collect and remit the fees outlined in the bill to WSDA.

Inspection training for certified veterinarians and field livestock inspectors will be scheduled in the coming months.

"We don't want to have any conflicts of interest with those authorized to do brand inspections," Jones said. "We plan to put some language in the [proposed rules] to make sure we have a sound asset protection program."

For more information about the Livestock Inspection Program, contact Jodi Jones at (360) 902-1889 or Robbie Parke at (360) 902-1836.

Master Gardeners

PLANT CLINICS & FARMER'S MARKET

Visit the Walla Walla Extension office on Tuesdays and Thursdays from 9 a.m. to 11 a.m. and 2 to 4 p.m. Bring in your home garden or lawn questions or problems and speak to a Master Gardener. Problem plant samples may be left at any time during office hours and a Master Gardener will look at the specimen during clinic hours and contact the home owner with recommendations.

Master Gardeners will also have a booth at the Downtown Farmer's Market on Saturdays through September. Visit with our Master Gardeners and pick up free tip sheets on a variety of gardening topics.

4-H

Challenger Horse Camp was a success this year with 20 participants and numerous volunteers. Youth with disabilities were able to ride horses in various patterns for two nights and the third night youth were treated with miniature horse cart rides and a petting zoo.

Schedule of Pre-Fair Events:

August 22nd

- 5 p.m. 4-H/FFA Pre-Fair Horse Fitting and Showmanship (Rodeo Arena)
- 6:30 p.m. 4-H/FFA Pre-Fair Horse Western Games (Rodeo Arena)

August 23rd

- 5 p.m. 4-H/FFA Pre-Fair Colt Fitting and Showmanship
- 5 p.m. 4-H and Open Cat Show

August 24th

- 9 a.m. 4-H Dog Agility Trial Classes
- 7 p.m. 4-H Public Fashion Revue

Home & Garden

PESKY BROADLEAF WEEDS FLOWERING IN TURF

Adapted from Kevin Frank, Michigan State University Department of Plant, Soil and Microbial Sciences

White clover, black medic and oxalis are all flowering in lawns and other turf now.

Clover, black medic and yellow woodsorrel in one patch of infested turf. Photo by Kevin Frank, MSU.

The trifecta of common trifoliate broadleaf weeds Black medic (*Medicago lupulina*), white clover (*Trifolium repens*) and yellow woodsorrel (*Oxalis stricta*) are all currently flowering and infesting turf.

Black medic and white clover are commonly found growing on low fertility, low maintenance sites such as roadsides, boulevards, neglected home lawns and, in some cases, golf course rough. Black medic and clover are very competitive in low fertility sites because they host rhizobacteria that fix atmospheric nitrogen into plant available nitrogen.

Black Medic in Turf. Photo by Kevin Frank, MSU

A long-term strategy to reduce their competitiveness in turf is to ensure adequate fertility levels. At a minimum, Michigan State University Extension suggests 2 pounds N/1000 $ft.^2$ a year split over two applications to ensure the turf is dense and competitive. Depending on the turf use and inherent soil fertility, more than 2 pounds N/1000 $ft.^2$ may be necessary on many sites to produce a turf that is competitive with weeds. Fall broadleaf herbicide applications are the most effective for controlling these weeds; however, treatment at flowering should produce results. The most effective herbicides for controlling black medic and white clover contain the active ingredients fluroxypyr, triclopyr or quinclorac.

Yellow woodsorrel. Photo by Kevin Frank, MSU.

Yellow woodsorrel, sometimes simply referred to as oxalis, behaves as a summer annual in our climate and often infests voids left following elimination of broadleaf weeds following spring herbicide applications. In contrast to black medic and white clover, yellow woodsorrel is not a nitrogen fixer and is found in a range of conditions including fertile soils, shady, sunny and dry, so just about everywhere. Effective herbicides for post-emergence control of yellow woodsorrel include the active ingredients triclopyr and fluroxypyr.

Always read, understand and follow the label directions. Mention or exclusion of specific products does not represent an endorsement or condemnation of any product by Michigan State University.

Food Safety

IT'S CANNING SEASON! TIME TO DUST OFF THOSE CANNERS

Stephane Smith, WSU Consumer Food Safety Specialist

Farmers Markets are filling up with a wide variety of delicious, fresh produce, which makes it the perfect time to think about preserving this produce for the dreary months ahead. Some of the most common questions we receive regard the canning of favorite recipes, or canning foods similar to those found in stores. However, the process of canning food is not so simple. Safe canning is dependent on several factors including the acidity of the food (pH), the amount of water available in a food to support growth of microorganisms (water activity), and the amount of time a food needs to be processed (heat penetration) to ensure the coldest spot in a can or jar of food has received adequate heat treatment to destroy microorganisms.

Commercially canned food has undergone rigorous testing to determine how the food will need to be processed to ensure it is safe. Unfortunately for the home canner, this means that only well-researched recipes and processes are safe for canning, and these recipes and processes must be followed *exactly*.

Botulism and Canned Food

Clostridium botulinum, the microorganism that produces the botulinum toxin, can grow and produce the toxin in canned food where the pH is above 4.6, and the water activity is above 0.86. This is most often an issue with home canned foods that contain vegetables and meats, and have not been properly processed. These low-acid foods must be processed using a pressure canner, unless a proper amount of acid has been added to ensure the pH is well below 4.6. Most fruit have a pH below 4.6, and can be processed in a water bath canner. However, some fruit such as Asian pears and white fleshed peaches can have a pH above 4.6.

Avoiding the Risk of Botulism

- Only use recipes which have been tested for safety. Contact your Extension office for more information.
- Use the appropriate canner for the recipe and follow all specified processing times and recipes exactly.
- Never fill hot food into the jar and let seal without processing. You must use the appropriate canner/canning method to process the food safely.
- Do not open, smell, touch, or eat any food from jars that are damaged, leaking, swollen, squirts liquid or foam when opened, or looks or smells bad. If you are ever unsure whether food is safe, throw it away.
- Boil home-processed low acid foods, like tomato sauces, meats, soups and vegetables, for 10 minutes in a saucepan before serving even if there is no sign of spoilage.

New to Canning?

Your local Extension office can provide you with safe recipes and processes to get you started. Most people prefer to start with water bath canning, as it tends to be a less complicated process.

Before you start you will need some supplies. Needed supplies include appropriate sized canning jars with 2-piece lids, a water bath canner or a large enough pot which will allow covering the jars completely with 2" of water (for water bath canning), a jar lifter, kitchen towels, and items specified in the recipe. A wide-mouth funnel and ladle will make filling jars easier. Many of these supplies can be found at your local hardware or grocery store. If you are pressure canning, you will need a pressure canner that is in good working condition. Canners with pressure gauges need to have the gauge checked for accuracy every year. You will want to make sure the gasket is

flexible and not damaged, and the vent port is clean. Always fully read the manufacturer's instructions for your canner before using.

Be sure to follow the directions in the recipe exactly, so your hard work will result in a delicious and safe product. You will need to know your elevation, as different elevations will require different processing times and pressure, if pressure canning.

Canning food is a great way to preserve the fresh produce available during summer. Your local Extension office can help you get started, so don't be afraid to give them a call. Happy canning!

It is recommended to test your pressure gauge every year. The WSU Extension office tests pressure gauges free of charge.

Family Living

CLEANING HEALTHY. CLEANING GREEN

Adapted from University of Missouri Publication GH202

Simplify cleaning and reduce VOC's (volatile organic compound) by using fewer cleaning products. Choose or make products that you can use for several purposes. If you use fewer cleaners then you are storing fewer chemicals in your home. Most cleaning products contain one or more of these basic cleaning ingredients: abrasive, alkali, acid, bleach, disinfectant and surfactants.

Abrasives: The purpose of an abrasive is to scour off the dirt, grease or particulate matter by rubbing the surface. Coarse abrasives, like steel wool, may require less scrubbing, but can scratch the surface. Finer abrasives like silica or a nylon mesh scrubber are less likely to scratch surfaces but may require more scrubbing.

Alkalis: Oily dirt is best removed by an alkali such as baking soda or borax. These are soluble salts that range in strength. Baking soda is one of the mildest alkalis. It cuts grease, cleans oven spills, absorbs odors and cleans tile, glass and enamels. Borax is a moderate strength alkali that is found in the laundry aisle of the grocery store. It is a good all purpose cleaner. Washing soda or sodium carbonate is a very strong alkali that works to remove tough stains. Stronger alkalis need to be used with caution. The dust from borax and washing soda can cause irritation to the throat and they are toxic when ingested.

Acids: An acid is often used to remove hard-water deposits, discoloration on metal surfaces and rust stains. White vinegar and lemon juice are mild acids that can be used in place of commercial products. Lemon juice should not be used on silver. Prolonged exposure to an acid may irritate the respiratory tract, so it is important to provide adequate ventilation when using the products.

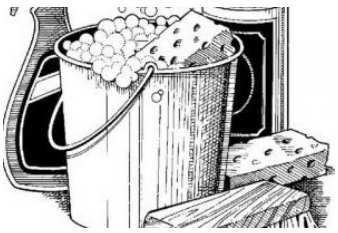
Bleaches & Disinfectants: Bleaches are used to remove stains and disinfect surfaces. Chlorine bleach, commonly referred to as household bleach, contains sodium hypochlorite and may cause severe damage or irritation to eyes, skin and respiratory system. Avoid breathing the vapors. Alternatives to chlorine bleach are oxygen or non-chlorine bleaches, which usually contain hydrogen peroxide, sodium perborate or sodium percarbonate.

Disinfectants are products that kill microorganisms on surfaces such as countertops. Bleach, alcohol, quaternary ammonium chlorides, phenolic compounds, pine oil, and hydrogen peroxide can be used as disinfectants. Findings from a study conducted by the University of Minnesota indicated that the most effective cleaners for reducing microbial contamination in the bathroom and kitchen were chlorine-based cleaner, vinegar and pine disinfectant cleaner.

Surfactants: Surfactants are the primary ingredients in soaps and detergents. They are used to cut grease and grab onto the dirt to help remove it from the surface. Surfactants are usually petroleum-based. Alternative surfactants are plant-based, often using vegetable or coconut oil.

Preventative Cleaning: An Ounce of Prevention

- Wipe up spills immediately.
- Reduce oven spills by placing a tray or foil under baking dishes.
- Don't pour grease down the drain.
- Pour boiling water down drains weekly to reduce buildup.
- Damp mop floors instead of sweeping.
- Rinse the shower, bathtub and sink after each use to reduce soap scum buildup.
- Use a squeegee to clean plastic or glass shower doors after each use.



- Install drain screens to reduce hair and debris clogs in sink and bathtub drains.
- Vacuum weekly.
- Dust with a damp cloth.

- Use a doormat at entryways to reduce dirt tracked in to the house.
- Remove your shoes at the door and switch to "inside shoes." (It is not advisable to wear only socks on hard surface floors.)

Financial Fitness

FIVE WAYS TO PLANT THE SEED OF INVESTMENT TO MAKE YOUR MONEY GROW

Adapted from Brenda Long, Michigan State University Extension

Less than half of United States households are making good saving progress, according to America Saves. Those with a plan tend to be more successful in saving for short-term emergency situations, reducing debt, emergency income, and also tend to use automatic savings. Once that short-term saving plan has become consistent and habitual, it may be time to think about long-term investments. In order to do so, several important decisions need to be made about growing money to reach long-term goals. This article will describe several steps to make investments.

The University of Minnesota Extension Dollar Works 2 curriculum states five steps to build your financial future:

1. Build emergency fund and emergency income replacement funds. Emergency funds are for expenses that happen like auto and appliance repairs, medical bills, or other unexpected emergencies. Next, the recommendation is to have about six months of living expenses saved in case you are suddenly looking for new employment or cannot work due to an extended illness. These funds should be safe and some need to be liquid.

2. Goals and time horizons: If you want to pay for a college education, have income during retirement, or leave an inheritance, ask yourself how many years do you have to invest? The general guidelines are:

- If under two years, use cash savings, or Certificate of Deposits maturing at or before you need the money.
- Two to ten years, use a combination of bonds and stocks.
- If over ten years, focus mostly on stocks, depending on your investment objective and risk tolerance.

3. Grow money over time: Start saving for long-term goals by putting money in interest-earning accounts and letting that money compound over time.

4. Risk tolerance: The amount of risk you should take, or avoid, to meet your goal depends on how much time you have to let your money grow and what types of investments would be most suitable for that time horizon.

5. Diversify your investments to spread risk: Asset choices include stocks, bonds, cash real estate, hard assets and commodities. A diversified portfolio incorporates different asset classes and investment styles. This approach protects against being vulnerable to fluctuations in a particular security or sector.

Check to see if you have a retirement savings plan where you work. Some employers match employee contributions up to a certain percent. If you do not contribute when your employer matches, you are leaving money on the table.

Long-term investments take careful research, knowledge, patience, and discipline over time. Michigan State University Extension recommends looking at the Savings and Investing tab on the MI Money Health website, this contains more resources and tools to plan your investing strategy and to reach retirement goals at your stage of life.

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Celebrating 100 Years of Extending Knowledge and Changing Lives.

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