WASHINGTON STATE UNIVERSITY
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Newsletter

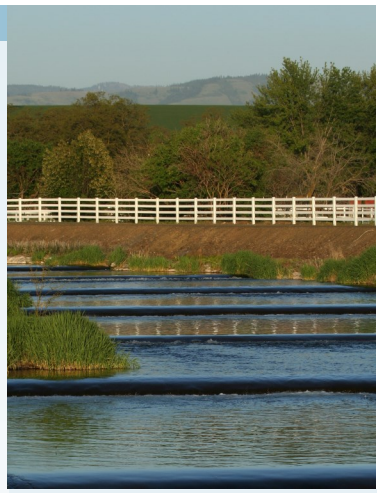

Photo by Brian Colombo

Updates

STRIPE RUST UPDATE

Adapted from **Xianming Chen**

Low stripe rust pressure in eastern Washington

On May 28th winter wheat fields ranged from late jointing (Feekes 9) to heading (Feekes 10.1). Most fields appeared dry, and no stripe rust was found. In experimental fields around Pullman, stripe rust has not developed any further since the last observation of one small spot in one of the locations two weeks ago, and no rust was found in other locations. This is the lowest stripe rust level of this time of year over the last many years. Rain is needed for good crops.

As the stripe rust pressure is very low, fungicide application is not needed in eastern Washington, except for irrigated fields grown with susceptible varieties.

WSDA OFFERING FREE 840 RFID TAGS TO NEW AND RENEWING ECTR USERS

Jodi Jones, WSDA Animal Services Division

What is an inexpensive, electronic, and convenient alternative to in-person brand inspection? The Electronic Cattle Transaction Reporting System – otherwise known as **ECTR**.

WSDA offers Washington ranchers and dairy owners an alternative way to meet brand inspection requirements through self-reporting of cattle sales and out-of-state cattle movement through our ECTR system. ECTR meets the critical dual objectives of both livestock identification and animal disease traceability by electronically capturing proof of ownership, registered brand recordings, and official individual identification.

To make this process even more affordable, WSDA is offering free official 840 RFID tags to both new registrants and current users that renew their license!

New ECTR users

Producers who **register for ECTR** are eligible for free official 840 RFID tags:

- 40 tags and one RFID tag applicator for producers with herds of 50 head or less.

Announcements

JULY

SOUND HORSEKEEPING PROGRAM: WHAT, HOW, AND WHY
July 15, 2021 @ 9:00-10:00
REGISTER HERE
Presenter: Michael Hipp, Snohomish CD
Keeping a horse - housing, feeding, providing room to exercise and be a horse - is not only challenging, but can be very expensive and challenging on small acreages typically. Sound Horsekeeping is a program from the Snohomish Conservation District.

A special **THANK YOU** to the Walla Walla Cattlemen's for sponsoring this newsletter!

Walla Walla County CATTLEMEN'S ASSOCIATION

WAVE SEMINAR: WORKING WITH HIGH pH WINES

July 14 | 3 p.m. - 4 p.m.
Join Dr. Thomas Henick-Kling as he shares his research focused on microbial ecology, and how winemakers can best work with high pH wines. Registration is now open.

- 100 tags and one RFID tag applicator for producers with herds of more than 50 head.

Current ECTR users
Current users that choose to renew their ECTR license will receive additional free official 840 RFID tags.

- The number of tags awarded will be based on the volume of cattle they recorded in ECTR the year prior. For example, if you recorded 100 head of cattle last year in ECTR, you will receive 100 tags.
- Current ECTR users that are already receiving free official RFID tags from our Animal Disease Traceability program will **not** be eligible for free tags.

Getting your free tags
To get your free tags, first register for or renew your ECTR license. If this is your first time registering, we will automatically send your tags. If you renewed, simply email **ectr@agr.wa.gov** and let us know you want the promotion tags.

For more information about ECTR, please **visit our ECTR webpage** at or call (360) 902-1855.

WSU VARIETY SELECTION TOOL

A new cereal variety selection tool mobile app is now available for download! You can visit https://smallgrains.wsu.edu/wsu-cereal-variety-selection-tool-going-mobile/ for more information. You can find the app on the Google Play store as well as on the iTunes App Store. We hope you will find this new option to view variety testing data useful and we would like your feedback! Once you have had sufficient time to explore the app, we would appreciate if you could take the time to complete the survey below. It should take you less than 5 minutes to complete.

Variety Selection Mobile App User Survey:

https://www.surveymonkey.com/r/6LCZZ8P

ANIMAL ALERT: HEAT WAVE ON ITS WAY MAY CAUSE PROBLEMS FOR LIVESTOCK PRODUCERS AND THEIR ANIMALS

Don Llewellyn, Ph. D & **Craig McConnel**, DMV WSU Extension

A heat wave is expected to engulf much of the Inland Northwest over the next week with daytime temperatures above 100 degrees in many areas. These temperatures will put livestock and pet well-being at risk. Commercial producers and youth with animal projects should prepare now for the upcoming heat and dangerous conditions. Here are a few general suggestions to keep your animals safe, but also keep in mind each of the various species of domesticated animals will have specific needs.

- Avoid stressful handling of livestock and if necessary only do so in the early morning hours or late in the evening.
- If animals are in a barn or shed, ensure that they have proper ventilation and air circulation.
- For animals outside, provide shade if possible.
- Provide a continuous supply of cool, clean water.

Water is an important factor in allowing animals' bodies to cool down and stay cool. Sufficient water is particularly important for animals that are lactating or pregnant to ensure health of the nursing young and health of offspring at birth. Watch for signs of dehydration (e.g. lethargy, drying of the mucous membranes and eyes, or eyes that appear sunken and dull). Clean water is also important: Note that excessive heat and stagnant water can promote blue-green algae growth which has shown to be toxic to livestock, wildlife, and humans. More information on blue-green algae can be found at https://www.ag.ndsu.edu/publications/livestock/cyanobacteria-poisoning-blue-green-algae. The following table provides some insight into the amount of water and feed required by livestock.

Remember that during times of heat stress, it may be necessary to reduce the energy intake (e.g. grains and concentrates) and increase fiber in the diets of animals such as 4-H steers and lambs to help mitigate heat stress. In addition, endophyte infected forages (e.g. fescue or other forages or crop residues containing endophyte) should be avoided as they may exacerbate heat stress in cattle.

Heat stress can also be made worse by high humidity. Animals find it more difficult to cool during times of high humidity. In general, the Inland Northwest does not experience high humidity during the summer. However, west of the Cascade Range the marine environment is more prone to higher humidity. In addition, areas to the east of the Cascade Range with vast areas of irrigated farmland are an exception and can experience higher humidity.

The WSU Walla Walla County Extension Office is currently closed to the public due to the COVID-19 virus. We anticipate the office will open to the public soon. Appointments will still need to be made prior to visiting our office. We appreciate your patience while we work through the current restrictions. You can contact us at 509-524-2685 or email becki.green@wsu.edu.

MG PLANT CLINICS

Master Gardeners are available for plant issues and identification through our virtual clinic. Visit our website at: https://extension.wsu.edu/wallawalla/gardening/ to find the clinic forms. Email the form along with photos to: becki.green@wsu.edu. Samples can be dropped off at the office during office hours.

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Photo The Kerr Center of Sustainable Agriculture

SIGNS OF HEAT STRESS

WSU Publication FS157E

Monitoring animal behavioral and physical cues can help producers determine if livestock are heat stressed. Signs of heat stress can include:

- Crowding around water tanks or shade
- Lethargy
- Poor appetite
- Increased respiratory rate
- Elevated rectal temperature
- Elevated heart rate
- Immobility or aimless wandering
- Staggering
- Drooling or slobbering
- Open-mouth breathing
- Collapse
- Non-responsiveness
- Seizures
- Death

During and following heat stress, watch for signs of respiratory disease and digestive disorders in livestock. Wide temperature swings between day and night (say 40 degrees or more) can predispose livestock to infection.

Finally, high temperatures with low humidity increase the likelihood of wildfires across our region. Have an emergency plan in place to guide you in times of high temperatures and also for disaster preparedness such as wildfires. If you need assistance navigating this heat wave please contact your WSU Extension Specialists, County Extension Educators, Extension Veterinarians, or your local veterinarian. Our animals depend on us!

Animal	Amount of water/day	Amount of feed/day
Lactating cows	20–25gal/day	Free choice hay, protein supplement to meet requirements
Dry cows	5–15 gal/day	Free choice hay
Lactating sow	3–7 gal/day	8 lb of grain
Dry sow	3–6 gal/day	2 lb of grain
Lactating ewe/doe	2.5–3 gal/day	Free choice hay, protein supplement to meet requirements
Dry ewe/doe	1–2 gal/day	Free choice hay
Chickens	1 gal/20 birds	3 lb of grain/20 birds
Horses	10–15 gal/day	Free choice high quality hay
Rabbits	0.1–0.25 gal/day	Free choice high quality hay
Llama/alpaca	2–5 gal/day	Free choice hay

Adapted from Markwick (2002), Almond (1995), and FEMA (2013).

LAWN WATERING

A healthy lawn requires about one inch of water per week – enough to moisten the soil to 6-8 inches deep. Apply the water all at once to promote deep rooting. Use a spade to check and see how far the water penetrates into the soil. Frequent, light waterings favor shallow roots and results in plants unable to tolerate dry periods.

Many factors affect the total amount of water needed:

- **Soil texture and depth**

  Sandy soils with little organic matter will require more water than heavy clay soils. Sloping lawns are normally drier than level, low-lying ones.

- **Weather**

  If it just rained 1⁄4 inch, you probably only need to apply 3⁄4 inch with the sprinkler. Postpone watering if the forecast calls for rain in the next few days.

- **Exposure**

  On hot, dry, sunny days, lawns may consume more than ¼ inch of water. Lawns in shady areas, especially during cool weather, will need less water.

- **Time of Day**

  Water early in the morning to decrease water loss due to evaporation and to minimize disease problems such as mildew. Newly cut grass blades lose water quickly so don't mow during the heat of day during the summer.

- **Lawn Maintenance**

  Proper fertilizing promotes deep roots and drought tolerance. Thatch and aerate your lawn as needed to improve water penetration and to reduce runoff.

- **Mowing Height**

  Mow grass no shorter than two inches (up to three inches during hot weather) to promote deep rooting resulting in a lawn that can tolerate dry conditions. Taller grass shades the soil surface, thus reducing evaporation and sprouting of weed seeds.

- **Weed Control**

  Control weeds to reduce competition for soil moisture.

- **Sprinklers**

  Consider a timed sprinkler, which automatically shuts off after a desired rate of application. Use a sprinkling can or hand-held hose to specifically target small areas where use of a sprinkler is wasteful.

TEN QUICK WATERING TIPS

John C. Fech,
University of Nebraska

1. Measure amount of water applied in 15 minute period.
2. Avoid daily, light watering.
3. Use screwdriver or probe to measure moisture penetration into the lawn
4. Water to bottom of roots. Soil moisture should be 1/2" lower than deepest roots.
5. When watering on a slope, use "delayed starts." Run sprinklers until runoff is observed and stop. Wait 3 hours, then resume.
6. Water in early morning (4 a.m.—10 a.m.).
7. Observe sprinkler system once per month to check if sprinklers are working properly and spraying where needed.
8. Adjust heads as plants grow larger and block spray patterns.
9. On hot days over 90°F, run sprinkler 5-10 minutes per zone in afternoon to cool the turf and reduce stress.
10. Create water zones by putting plants together that have similar water needs.

Pressure Gauge Testing

To ensure safe canning processes during the COVID-19 pandemic, a form has been created to streamline the pressure gauge testing process: https://docs.google.com/forms/d/e/1FAIpQLScB5jsBVuH_qJ6wr0dB5E5SQJ9zkwN8Dq5_3tfWs8IWpYtyMw/viewform.

Please fill the form out, then you will be contacted to arrange a time to have your pressure gauge tested. You can email becki.green@wsu.edu with any questions.

It is recommended to have your pressure gauge tested every year and when you purchase a new gauge or pressure canner. This ensures that the gauge is calibrated properly.

Family Living

10 SMART TIPS TO KEEP YOUR RESTAURANT LEFTOVERS SAFE

USDA.gov

Life is getting back to normal with more people being vaccinated and meeting friends at restaurants. Bringing home leftovers for lunch or dinner the next day is becoming ordinary again. Don't invite bacteria to your next meal. Here are some food safety tips so you can enjoy your restaurant leftovers without getting foodborne illness.

1. If you plan to go to a movie or be out and about after eating at a restaurant, then you should skip taking the leftovers.

2. Perishable foods should be brought directly home because the faster food gets into the refrigerator, the lower likelihood of bacterial growth.

3. Meat and poultry leftovers that are handled properly may be safely refrigerated at 40 F up to 4 days. Eggs and lunch meats that are handled properly may be safely stored at 40 F up to 5 days.

4. For best quality, cooked meat and poultry leftovers in sealed containers may be stored in the freezer at 0 F or below for 2 to 6 months.

5. If you reheat all of your leftovers but don't finish the entire portion, refrigerate what's left immediately so it can be safely reheated again.

6. When reheating in the microwave, place foods on a microwave safe plate. Food items should be spread evenly and stirred halfway through heating to avoid cold spots.

7. Warning—reheating in slow cookers isn't recommended because foods may be sitting too long in the "Danger Zone" (40 F - 140 F).

8. When reheating meat and poultry in the oven, the temperature should be no lower than 325 F.

9. When reheating leftovers, use a food thermometer to check the food's internal temperature. The food is safe to eat once it reaches 165 F.

10. Soups, sauces, gravies, etc., should be reheated to a boil.

And a word of caution—never taste food to determine its safety. You can't see or taste harmful bacteria. When in doubt, throw it out!

For more information about food safety, contact the USDA's Meat and Poultry Hotline at 1-888-MPHotline (1-888-674-6854) to talk to a food safety expert or chat live at ask.usda.gov from 10 a.m. to 6 p.m. Eastern Time, Monday through Friday.

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Celebrating 100 Years of Extending Knowledge and Changing Lives.

Debbie M. Williams
County Extension Director