WSU Walla Walla County Extension
News
Vol. 2024: No. 6. November—December

Use PICOL for Pesticide Label Information

Adapted from Kristi Boone, PICOL Manager, WSU Pesticide Resources & Education Program

Pesticide Information Center Online (PICOL) (picol.cahnrs.wsu.edu).

PICOL provides access to pesticide label information specially selected for the Pacific Northwest. With a quick search, one can easily determine if a product is registered for use in WA and/or OR. Whether you want to search for a crop, a pest, or an ingredient, PICOL has been the go-to site for label information for over 40 years. The database has approximately 19,000 unique products and every single registration and label is still entered by hand.

The WSU Pesticide Resources and Education Program rolled out the revamped database in September 2024. The new PICOL website features a step-by-step guide, a tip sheet, and an FAQ page to help you learn how to use it. If you need more help with searches, you can email PICOL at picol.info@wsu.edu for assistance.

Last Chance Pesticide Recertification Credits: December 6—FREE

In person locations include Walla Walla, Pendleton, and Clarkston. Online via Zoom. 5 credits pending, WSDA, ODA, IDA

Pre-Registration is required.
bit.ly/registerLC2024

Learn About WSU's New Rangeland Management Tool: StockSmart

Adapted from WSU CSANR

StockSmart (stock-smart.com) is a free, online tool developed by Washington State University, the University of Arizona and the USDA Forest Service Rocky Mountain Research Station. StockSmart accesses remotely sensed forage production data across the Western US and allows the user to apply the data to calculate stocking rates.

WSU is presenting virtual workshops to guide new users Nov. 6 and 13, and Dec. 2 and 11 from 1-2:30. Anyone establishing and adapting long-term grazing plans, including federal, state, Tribal land management staff, grazing managers, technical professionals, and ranchers should attend.

csanr.wsu.edu/educational-opportunities/webinars/stocksmart/

WSU EXTENSION
Walla Walla County

Coming up...

Event: Walla Walla Grape Day
Date: November 15th, 2024
Location: College Cellars of Walla Walla
Registration: beav.es/wwgrapeday

Event: Webinar– Is a Small Farm in Your Future?
Date: December 6
Location: Online
Registration: cultivatingsuccess.org

Event: Last Chance Pesticide Recertification Credits
Date: December 6
Location: Walla Walla, Pendleton, Clarkston, Online
Registration: bit.ly/registerLC2024

Event: NW Hort Expo
Date: December 9-11
Location: Yakima
Registration: nwhortexpo.com

Event: WSU Wheat Academy
Date: December 11-12
Location: Pullman, WA
Registration: smallgrains.wsu.edu/2024-wheat-academy/

Event: Liming for Long-Term Gains: Crop Rotation, Micronutrients, and Leasing
Date: December 16, 9 am—12 :30pm
Location: Moscow, ID
Registration: bit.ly/limingworkshop

Soil Health Coffee Hour

Adapted from WSU Wheat & Small Grains

Each month, the Soil Health Coffee Hour on Zoom features an hour-long agenda that combines learning more about the latest soil health research in the iPNW with engaging conversations for and among soil health enthusiasts. It is a great place to talk directly with researchers, producers, and others in the ag community, and support the development and transfer of useful and usable research.

The fall schedule features speakers on biological nitrogen fixation, updates from the Washington Soil Health Initiative, and another look into the microbiome of oilseeds. If you would like to see the research presentations from past events find them on the PNW Farmers' Network YouTube.

Check out smallgrains.wsu.edu/coffeehourstt/ for upcoming Soil Health Coffee Hours:

September 25 at 10:00 am on Zoom | How can we leverage the microbiome to reduce N inputs?

October 30 at 10:00 am on Zoom | The Washington State Soil Health Initiative: diverse solutions for diverse soils

November 20 at 10:00 am on Zoom | The 'State of the Soils': A statewide soil health assessment for Washington

December 18 at 10:00 am on Zoom | Impact of oilseed cropping on nitrogen-cycling microbes

WSU Wheat Academy December 10—11

Adapted from WSU Wheat and Small Grains

Two days of comprehensive, hands-on learning await participants of the WSU Wheat Academy. Growers and industry professionals from all over the Pacific Northwest are invited to the WSU Pullman campus on December 10 and 11 to learn about disease diagnostics, insect pest management, herbicide decisions, nutrient management, and much more directly from the experts.

The Wheat Academy will begin at 8:00 a.m. Tuesday, December 10 and will be held in the Vogel Plant Biosciences Building Teaching Laboratories on the WSU Pullman campus. Registration is $100 for growers and $200 for industry representatives and is limited to the first 75 registrants. The registration fee covers parking on campus, two lunches, a lightly catered social hour, and light refreshments throughout the two-day event.

Photo Credit: Rachel Wieme WSU Extension

Certified Crop Advisors (CCA) CEUs have been approved and will be available for all offered courses. Pesticide Recertification Credits for Idaho, Washington, and Oregon are pending for appropriate sessions.

Courses include:

- Market Strategy Development
- Postharvest Wheat Analysis & Nutrient Management
- Diagnosing and Managing Diseases of Wheat
- Biology and Management of Pests in Wheat, Canola, and Pulses
- Are Group 1 and 2 Herbicides Obsolete?
- Interpreting Soil Test Results
- Falling Numbers
- Soil Acidity, Lime and Nutrient Management
- Seed Size, Seeding Rate and Wheat Variety Update
- Cover Cropping in the Inland PNW
- Winter Pulse Crops
- Understanding Carbon Credits

Register for WSU Wheat Academy

smallgrains.wsu.edu/2024-wheat-academy/

Agricultural Fuel Reimbursements Still Available for 2023

Visit the Agricultural Support Program to apply!

dol.wa.gov/agriculture-support-program

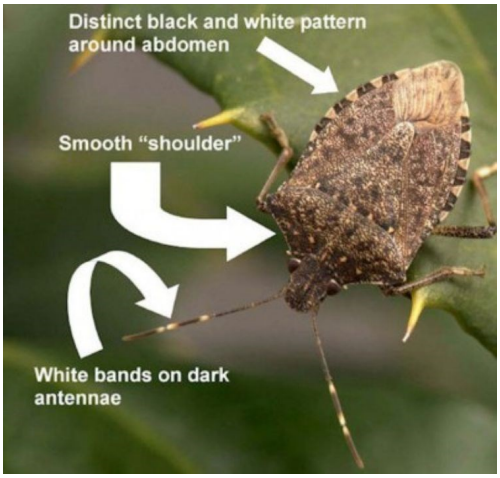
Managing Brown Marmorated Stink Bugs in Your Home

Adapted from University of Michigan Extension

What is the brown marmorated stink bug? The brown marmorated stink bug is a shield-shaped insect, about the size of a US dime that uses its piercing mouthparts to suck plant juices from fruits, fruiting vegetables, seed pods and nuts on a wide variety of wild and cultivated plants.

Why are they in my home? Should I be concerned? First, they are NOT nesting, laying eggs or feeding on anything or anyone in your home. These are plant-feeding insects with straw-like mouthparts for drinking plant juices. Although they do not harm people or pets by biting or spreading disease, large infestations in homes can contribute to airborne allergies. They will attempt to leave your home again in the spring – if they can find their way back out – to look for plants to feed on and to lay their eggs outside.

How are they getting into my home? Entry points can include gaps around doors, windows or air conditioner units. Stink bugs can crawl behind vinyl and shingle siding to enter attics or wall spaces. Attic vents, loose or cracked fascias, and utility interfaces can also serve as entry points. Once inside, they can move into living spaces or remain hidden in attics, walls and crawl spaces.



What can I do once they are in my home? The best way to remove stink bugs from a home is with a shop vacuum with an inch of soapy water in the canister. The soapy water will effectively trap and drown the bugs. Use dish soap in an amount that you would normally use if you were going to hand wash dishes in a sink. Some resourceful people have found that mounting a light or desk lamp above a pan of soapy water makes an inexpensive indoor trap. The stink bugs are attracted to light above the pan and will then fall into the pan and drown. Using pesticides indoors in an attempt to eradicate stink bugs is not recommended. Aerosol foggers used in living spaces will not kill any stink bugs that are sheltered in crawl spaces or wall interiors, and applying pesticides inside of walls or crawl spaces will likely attract other insects and pests to feed on the stink bug carcasses.

How can I prevent them from entering my home in the first place? Screens on windows and doors can be replaced or repaired if they have any holes or do not fit tightly. Screening can also be used to block access through window air conditioner units, chimneys, and dryer or attic vents. Damaged weather stripping on doors and windows can be replaced so that tight seals are formed to prevent access. Gaps surrounding window air conditioners, utility interfaces or other cracks can be sealed using silicone caulk or insulating foam sealant. Special attention should be given to any gaps on the south and west facing sides of buildings because stink bugs will often aggregate on these areas when the weather starts to cool in the fall.

Photo credit: BugGuide.net

What's That Bug?!

Adapted from Walla Walla County Extension Bulletin #301

That fluffy little blue bug you may have just picked out of your teeth isn't a gnat. Wolly ash aphids are the little bluish insects that swarm around your yard on fall evenings. Woolly ash aphids are actually root aphids that feed on ash and fir trees part of the time, and annoy bikers the rest of the time.

Woolly ash aphids are small, pear-shaped insects, often covered with white, waxy strands, giving them a fluffy, cottony appearance.

Ash trees are their primary host and noble fir trees are their secondary host. They overwinter as eggs in bark crevices. After a year or two on the primary host, winged females are produced and they fly off to find a another host tree.

Fall is the time of year when most people notice large numbers of the aphids flying in the air and swarming on tree trunks. A strong spray of water on your tree may eliminate some of the insects before they can lay their eggs.

No chemical controls are recommended for this aphid.

"The Queen Mother of All Jerkies" Recipe for Venison Jerky

*Adapted from Steven Rinella's *The MeatEater: Fish and Game Cookbook* with additional information from the National Center for Home Food Preservation's *So Easy to Preserve and University of North Carolina Hyde County Extension*

Ingredients

1 (3-pound) roast, frozen for 2 hours
1 cup reduced sodium soy sauce
1/2 cup pineapple juice
1/2 cup Worcestershire sauce
1/4 cup packed brown sugar
2 tablespoons honey
1 tablespoon red chili flakes
2 tablespoons coarsely ground black pepper (recommend 1 tablespoon if you prefer a slightly less spicy flavor)
1 tablespoon onion powder
1-2 teaspoons ground ginger
3 cloves garlic, peeled and minced

Directions

1. Cut meat into 1/4 inch thick slices. Keep the slices as uniform in thickness as possible. If partially frozen meat begins to thaw or warm too much, put back in the freezer to slightly harden again. Refer to tips on page 5 for with the grain vs. across the grain.
2. Combine the soy sauce, pineapple juice, Worcestershire sauce, brown sugar, honey, red chili flakes, black pepper, onion powder, ground ginger, and minced garlic in a bowl.

3. Add the meat into a container for marinating. Mix the meat and marinade thoroughly, cover, and marinate in the refrigerator for 24 hours, up to 3 days.
4. Place marinade and meat strips in a large pot and bring to a boil. Let boil for 1-5 minutes, until meat registers 165 degrees F when using a calibrated food thermometer.

5. Remove strips and drain on clean, absorbent towels. Arrange strips on dehydrator trays or cake racks placed on baking sheets for oven drying. Do not overlap strips. Place racks in a dehydrator or oven preheated to 140-145 degrees F. For ovens, set to the lowest temperature possible. You may need to leave the door propped open and use an oven thermometer to monitor temperature. Circulation can be improved by placing a fan outside, near the oven door.
6. When heating meat before drying, the estimated drying time is 4-5 hours. Begin checking jerky at 3 hours, and remove pieces which are dried. Jerky pieces are done when they are firm throughout, with no sponginess, and will not break when you bend them. Rather, the fold will reveal a network of thin white lines.

Pat off any beads of oil and let cool. Store in glass jars or heavy, food storage bags.

*If you forget to heat venison prior to drying, they can be heated in the oven as an added safety measure after drying is complete. Place on a baking sheet, close together, but not touching. For strips originally 1/4 inch thick or less, heat 10 minutes in an over preheated to 275 degrees F. Use a food thermometer to check that the internal temperature reaches 165 degrees F. Time adjustment may be needed for thicker slices or ovens that tend to need longer or shorter cooking times. Note that the drying time in the dehydrator will likely be closer to 10-12 hours.

For tips on preparing venison for jerky, see page 5.

A special thank you to the Walla Walla Cattlemen for sponsoring this newsletter

Walla Walla County Cattlemen's Association

Preparing Perennials for Winter

Spokane County Extension

Remove all flower stalks from these perennials, but let foliage at the base remain:

Achillea (Yellow), Anchusa (Bugloss), Anemone, Anthemis (Chamomile), Artemesia, Aster (hardy), Campanula (Bellflower), Chrysanthemum, Coreopsis, Delphinium, Digitalis (Foxglove), Doronicum (Leopard's Bane), Erigieron (Fleabane), Heuchera (Coral Bells), Monarda (Bee Balm), Oenothera (Sundrops), Pyrethrum (Painted daises), Rudbeckia (Coneflower), Scabiosa, Shasta Daisy, Statice, Stokesia, Thalictrum (Meadow Rue), Veronica (Speedwell).

Remove all growth from these:

Aconitum (Monkshood), Astilbe, Baptisia (Indigo), Boltonia, Centaurea (Bachelor's Button), Chelone (Turtlehead), Dicentra (Bleeding Heart), Dictamnus (Gasplant), Echinops (Globe Thistle), Eupatorium (Joe Pye Weed), Gaillardia, Geum, Gypsophila (Baby's Breath), Hollyhocks, Lathyrus (Sweet Pea), Liatrus (Gayfeather), Linum (Perennial Flax), Lupine, Peony, Physostegia (False Dragonhead), Platycodon (Balloon Flower), Polemonium (Jacob's Ladder), Thermopsis.

Do not touch the following:

Alyssum (Basket-of-Gold), Aquilegia (Columbine), Arabis (Rock Cress), Armeria (Thrift), Aubrieta (False Rock Cress), Carnation (hardy), Cerastium, Dianthus (Pinks), Ferns, Gallium odoratum (Sweet Woodruff), Hedera (English Ivy), Helianthemum (Rock Rose), Iberis (Candytuft), Myosotis (Forget-me-not), Nepeta (Catnip, Catmint), Papaver (Poppies), Phlox subulata (Creeping Phlox), Plumbago (Leadwort), Primula (Primrose), Saxifraga , Sedum (Stonecrop), Trollius (Globeflower), Vinca (Periwinkle).

Hosta - Remove outer leaves but let inner leaves remain.

Iris, Bearded - Cut back to six inches

Daylilies - Remove flower shoots and cut foliage down to six Inches

Prepping your Venison for Jerky

Adapted from North Carolina Hyde County Extension

1. Ensure your fresh harvest has been quickly and properly cooled after field dressing (under 41 F).
2. Decide which cuts of meat you plan to use for jerky. Hams and shoulders are common choices, but you can use any meat safely harvested. Once you have chosen that, trim all fat and silver skin off the meat. This is especially important for jerky and helps to remove some of the gamey flavor. Cut them to no more than 6 inches thick to help kill potential parasites and place in freezer safe paper or heavy, plastic food storage bags.
3. Freeze your wild game for 30 days to help kill potential parasites.
4. Begin the thawing process! There are a couple thawing methods that are safe for making jerky.

o **Place in the refrigerator to thaw.** Be sure to place in a bowl, tub, plate or cooking sheet with rims, etc. to help catch any liquid during the thawing process. For whole cuts of meat that are 2-3 pounds each, this will likely take 2-3 days to fully thaw. Remember: raw wild game should be placed on the lowest shelf possible in your fridge! *This is the recommended thawing method for this particular situation.*

o **Place under cool, running water.** "Cool" is about 70 degrees F, which feels fairly cold with your bare hands. Do not place under hot, running water. For large cuts of meat, this can take a long time and use substantial water.

o For easiest cutting, use slightly frozen meat, either before it has fully thawed or place back in the freezer for 1-2 hours to solidify a bit. This will help keep the chunk of meat more stable for more even and safe cutting (the meat won't be sliding around as much).

When slicing your jerky pieces, cut with the grain for a chewier jerky (harder to bite, often longer pieces). Slice across the grain for a more tender jerky (easier to chew). The direction is completely dependent on your preferences.

Winter Driving Tips

WSDOT

Protect yourself and your passengers. Allow extra time to reach your destination during inclement weather. It takes only one unprepared or careless driver to slow or stop traffic.

- Check statewide pass conditions online at wsdot.com/travel before heading out or planning trips.
- Drive for conditions: slower speeds, slower acceleration, leave extra space between vehicles, give yourself more time and space to stop.
- Check to see if you have traction tires & chains.
- Know what the traction & chain requirements mean.
- Watch a video to learn how to install tire chains.
- Do not use cruise control.
- Four-wheel and all-wheel vehicles do not stop or steer better on ice.
- Leave extra room between your vehicle and the vehicle in front of you. And remember, the larger the vehicle, the longer the stopping distance.
- Slow down when approaching intersections, offramps, bridges, or shady spots.
- If you find yourself behind a snowplow, slow down and give the plow a little extra room.
- Slow down and be extra cautious near the chain-up and removal areas. There are often people out of their vehicles.

Congratulations to Our 4-H State Fair Participants!

Brooklyn Butler, Painting
Cashlynn Butler, Painting
Raegan Leiferman, Crochet
Anna Ortega, Photography
Ava Palermo, Educational Poster
Keeley Preston, Photography
Zoie Preston, Photography
Angus Ryle, Photography
Siobhan Ryle, Educational Poster
Vanora Ryle, Crochet, Sewing, Painting, Photography
Warren Ryle, Educational Poster

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