

# Extension Connection

**AGRICULTURE NEWSLETTER**

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## Topics

**Local Feedlot Employee receives ‘Top Hand’ at 2016 Cattle Feeders College**

**Beef Cattle Institute provides online resource for upcoming Veterinary Feed Directive changes**

**Tick Watch**

**Time to Fertilize Warm Season Grasses**

**Garden City Farmers’ Market on Saturdays**

**Shop Safe at Farmers’ Markets**

**Upcoming Events**

## Local Feedlot Employee receives ‘Top Hand’ at 2016 Cattle Feeders College

Kansas State University in cooperation with Merck Animal Health recognized Kendall Lock of Triangle H as the recipient of the “Top Hand” award



at the 2016 Milling and Maintenance Session of the K-State Cattle Feeders College held May 24 in Garden City, Kansas. The “Top Hand” awards were initiated in 2010 to recognize outstanding employees in the commercial feeding industry.

“The cattle feeding industry is full of honest, hard-working men and women that do their jobs and do them well,” said Justin Waggoner, K-State Research and Extension beef specialist and coordinator of the awards and the Cattle Feeders College. “The Top Hand award provides cattle feeders with a unique opportunity to thank the men and

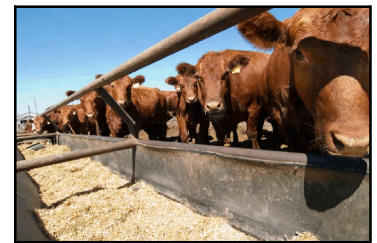
women of their operations that go above and beyond their job descriptions every day. These individuals have shown an exceptional amount of dedication to their employers and the industry.”

Lock began working for Triangle H in 2005, but began his career in the cattle feeding industry shortly after his graduation from K-State in 1991. He was nominated by Sam Hands who stated that “Kendall has proved himself as a very dedicated person to the animal’s well-being by way of nutrition, animal health and proper cattle handling skills. His ability to sort cattle for optimum market efficiency has also proven beneficial to the cattle owners.”

Lock was presented with a custom knife by Shannon Hulett, Merck Animal Health.

## Beef Cattle Institute provides online resource for upcoming Veterinary Feed Directive changes

Striving to provide the most up-to-date information on upcoming changes in regulations related to the Veterinary Feed Directive, the Beef Cattle Institute (BCI) at Kansas State University is offering a new online resource – for free.



The BCI partnered with animal health experts Mike Apley of the Kansas State University College of Veterinary Medicine and Brian Lubbers of the Kansas State Veterinary Diagnostic Laboratory, to create an online informational module that answers frequently

asked questions regarding the Veterinary Feed Directive (VFD) issued by the U.S. Food and Drug Administration. Changes to the regulations as a result of the directive are scheduled to take place Jan. 1, 2017.

According to Lubbers, K-State has been heavily involved with face-to-face meetings regarding the VFD, but the online modules will give producers and veterinarians an opportunity to gain foundational knowledge on their own time.

“The biggest thing for producers and veterinarians is really the planning,” he said. “We don’t want people to get to January 1 and be surprised by what they can and cannot do. I encourage producers to start the discussion with their veterinarians on what is impacted, how it may change, as well as the process.”

The free informational modules for beef producers and veterinarians can be found at Beef Cattle Institute (BCI).

### **Tick Watch**

With summer here, you’re probably spending more time outside. One thing I don’t like about outside time is bugs, especially ticks! The biggest concern with ticks is Lyme disease, which is caused by bacteria from an infected deer tick. According to the Centers for Disease Control and Prevention, symptoms of Lyme disease include fever, headache, fatigue, and a skin rash. Generally, the tick must be attached to a person for 36-48 hours or more before the Lyme disease bacteria can be spread. If left untreated, infection can spread to the joints, heart and nervous system. Most cases can be treated successfully with antibiotics.



To protect yourself, use insect repellent, inspect for and remove ticks promptly, wear long pants and sleeves when walking in wooded areas, and keep brush and leaves clear from your yard.

### **Time to Fertilize Warm-Season Grasses**

June is the time to fertilize warm-season lawn grasses such as bermudagrass, buffalograss, and zoysiagrass. These species all thrive in warmer summer



weather, so this is the time they respond best to fertilization. The most important nutrient is nitrogen (N), and these three species need it in varying amounts.

Bermudagrass requires the most nitrogen. High-quality bermuda stands need about 4 lbs. nitrogen per 1,000 sq. ft. during the season (low maintenance areas can get by on 2 lbs.). Apply this as four separate applications, about 4 weeks apart, of 1 lb. N per 1,000 sq. ft. starting in early May. It is already too late for the May application, but the June application is just around the corner. The nitrogen can come from either a quick- or slow-release source. So any lawn fertilizer will work. Plan the last application for no later than August 15. This helps ensure the bermudagrass is not overstimulated, making it susceptible to winter-kill.

Zoysiagrass grows more slowly than bermudagrass and is prone to develop thatch. Consequently, it does not need as much nitrogen. In fact, too much is worse than too little. One and one-half to 2 pounds N per 1,000 sq. ft. during the season is sufficient. Split the total in two and apply once in early June and again around mid-July. Slow-release nitrogen is preferable but quick-release is acceptable. Slow-release nitrogen is sometimes listed as “slowly available” or “water insoluble.”

Buffalograss requires the least nitrogen of all lawn species commonly grown in Kansas. It will survive and persist with no supplemental nitrogen, but giving it 1 lb. N per 1,000 sq. ft. will improve color and density. This application should be made in early June. For a little darker color, fertilize it as described for zoysiagrass in the previous paragraph, but do not apply more than a total of 2 lb. N per 1,000 sq. ft. in one season. Buffalograss tends to get weedy when given too much nitrogen. As with zoysia, slow-release nitrogen is preferable, but fast-release is also OK. As for all turfgrasses, phosphorus and potassium are best applied according to soil test results because many soils already have adequate

amounts of these nutrients for turfgrass growth. If you need to apply phosphorus or potassium, it is best to core aerate beforehand to ensure the nutrients reach the roots. (Ward Upham, KSRE Rapid Response Specialist)

### **Garden City Farmers' Market on Saturdays**

The Garden City Farmers' Market begins Saturday, June 4, at the Westlake Hardware's parking lot beginning at 7 a.m. til 12 noon. The location is at the corner of Fleming Street and Harding Streets in Garden City. Numerous vendors will be present to offer the shoppers a variety of home grown produce, things they've made or home baked food items.



The market will be open each Saturday through the summer, June 4 - September 24. Vendors who have questions are encouraged to contact Toke Heiman at 272-0037 or Jan Ramirez at 290-3759. Contact the Finney County Extension Office at 272-3670, for rules and food safety guidelines.

### **Shop safe at farmers' markets**

Farmers' markets offer a food shopping option for consumers and allow them to support the local economy and local farmers. But, when shopping at farmers' markets, it's important that consumers follow certain safety precautions and ask the right questions to find out more about the foods.



A lot of food safety precautions that consumers take with foods purchased at the farmers' market are common to the precautions taken with foods bought at the grocery store.

"Make sure the produce is clean, that it looks fresh, that it's a nice intact piece of produce," said Londa Nwadike, a food safety extension specialist with Kansas State University and the University of Missouri. "If you're buying cut or peeled produce, make sure that it's surrounded by ice or is being kept

cold."

When looking at meats, eggs and cheese to purchase, it's important to ensure that the products are either in a cooler or on ice, Nwadike said. These products need to be kept cold to maintain their freshness. Another item to study carefully is milk.

"If you're buying milk at a farmers' market, it is a regulatory requirement that the milk sold at the farmers market has to be pasteurized," Nwadike said. "Check with the vendor and ask if it's pasteurized, just to be sure. Pasteurized is much safer."

"You can always ask the vendors about their food safety practices; you can always ask them how they make it and how they raise it," she added. "Just find out more from them about what they're doing, and that can give you some information about safety (of the product)."

When it comes to determining the food's origin, the best way to find out is by communicating with the farmer. Ask questions such as how the farmer raised it and what safety precautions he or she took, which can give consumers a better idea of the potential risk of foodborne illness, she said.

"There's a number of different foodborne illnesses that could be connected with unsafe produce. Salmonella, E. coli and Listeria are all different organisms that have been associated in the past with produce," Nwadike said. "The entire chain just needs to make sure to pay attention to food safety from the farmer all the way to the consumer."

### **Understanding marketing terms**

Some terms used to describe food, such as "natural" and "organic," are regulated by governing agencies, Nwadike said. However, there are terms that are not regulated, and it's important to keep an eye out for terms on food labels that could be misleading.

"Some farmers' markets might have their own requirements for terms that can be used or can't be used (for marketing)," she said. "I hear stories that farmers' markets won't allow people to use the term 'organic' unless it's certified organic. 'Organic' is a term with a federal definition, and you have to meet requirements if you're going to say that this product is 'organic.'"

Most other terms do not have a regulated government definition, so asking the farmer what different terms mean can leave consumers better informed.

“‘Natural’ is one term that has a regulated definition for meat products, but there is no regulated definition for ‘natural’ for anything other than meat products,” Nwadike said. “If a farmer is using a particular term on the label, such as ‘healthy’ or even ‘local,’ you can ask the farmer to find out more information. There are varying definitions out there for local foods. Always checking with the farmer is the best way to know for sure what a lot of those terms might mean.”

### Buying food online

With the popularity of online shopping in recent years comes yet another new way to order food. Sites such as Amazon have started delivering produce, and other companies deliver boxed meals right to the consumer’s door. With the ability to get food delivered at home opens up even more safety concerns.

“If consumers are going to be buying foods online, it would be a good idea to find out more about that company and make sure that the company is following regulations,” Nwadike said. “One important thing for consumers to think about if they’re buying foods online, if it’s getting shipped to your home and it’s coming through the mail, you want to make sure that you’re checking the package carefully and that it’s intact.”

A publication revised in January 2016 is available through the K-State Research and Extension Bookstore about Kansas farmers’ market regulations and best practices. The publication is also available at local extension offices throughout the state.

## Upcoming Events

### **June:**

30<sup>th</sup>: SW District Horse Show in Dodge City

### **July:**

1<sup>st</sup>: FI CO Fair Livestock Entries due

4<sup>th</sup>: Extension Office Closed

8<sup>th</sup>: FI CO Fair Project Entries due

9<sup>th</sup>: SW Spectacular Horse Show

13<sup>th</sup>: Market Wheat Show Entries due

27<sup>th</sup>- 31<sup>st</sup>: Finney County Fair