



Garfield County

WASHINGTON STATE UNIVERSITY
EXTENSION

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Phone: 509-843-3701 Fax: 509-843-3441
<http://ext100.wsu.edu/garfield/>

Newsletter

March-April 2017

Announcements



**Join Us for the Sewing & Stitchery Expo
Washington State Fair Events Center
110 Ninth Avenue Southwest
Puyallup, Washington 98371**

March 2 to 5, 2017, Thursday—Saturday
Sewing, Quilting, Knitting & Crochet, Beading and
More! Quilters Night Out with Kym Goldup-Graham
& Ann Duncan. Friday Night Live with Martha Pul-
len!

Tickets & Information
866-554-8559
www.sewexpo.com

**3rd Annual Garfield Co. Spring Preview
Jackpot, Saturday, April 1st, 2017. Entries
Due By March 24th, Friday Steer Weigh In
5:00 pm—7:00 PM, Saturday Steer Weigh
In 7:00 AM—8:00 AM. Show starts at 9:00
AM. For more information contact Pete Char-
riere, 509-566-7777, or kayla Slaybaugh, 509-
254-3918, or email:**

LedgerwoodGelvieh@gmail.com



**SPRING FARMING DAYS
APRIL 1ST AND 2ND, 2017
GARFIELD COUNTY FAIRGROUNDS
99 Fairgrounds Rd., Pomeroy, WA
9:00 AM START TIME**

From plowing through seeding and more!

- * Many New Ag Museum Exhibits
- * Antique tractors, engines, tools & equip-
ment on display & operating
- * Antique Vehicles on display
- * Blue Mountain Artisan Guild Exhibition
- * RV hookups & camping available on site,
call 509-751-6751 to reserve your site
- * Hot lunch available both days

**FREE TO THE PUBLIC! BRING THE
WHOLE FAMLIY!!!**

**For more information contact: Jay, 509-843
-1149, David 509-843-3506, or visit the
county website:**

<http://www.co.garfield.wa.us/museum>



2017 SCHEDULE OF EVENTS

SATURDAY, APRIL 1ST

~9:00-5:00 PM Open Horse Show

SATURDAY, APRIL 22ND

~8:00 - 4:00 4-H & FFA Horse Show (FREE ADMISSION)

SUNDAY, APRIL 23RD

~9:00 - 4:00 4-H & FFA Horse Show (FREE ADMISSION)

WEDNESDAY, APRIL 26TH

Exhibit Halls are Closed to the Public

~2:00 PM FFA & 4H Dog Obedience & Rally Show Asotin City Park

FRIDAY, APRIL 28TH

~8:00 AM 4-H & FFA Horse Judging Contest - Upper Level Arena

~9:00-9:00 PM **EXHIBIT HALLS & BARNs OPEN TO THE PUBLIC.**

Various Times 4-H Clothing, Baking & Food Preparation Activities and Demonstrations - Boyd Hall

~9:00 AM 4-H & FFA Livestock Judging Contest Beef Show Ring

~9:00 AM Fitting & Showing-Rabbits/Cavy - Rabbit Barn

~9:00 AM Quality Judging - Poultry - Poultry Barn

10:00 AM Apple Pie Judging - Floch Hall

~11:30 AM Quality Judging-Swine - Swine Arena

~12:30 PM Quality Judging-Beef - Beef Arena
Quality Judging-Rabbits/Cavy - Rabbit Barn
Quality Judging Sheep - Sheep Arena
Quality Judging Goats - Sheep Arena (Follow After Sheep)

~4:00PM Cat Show in the Rabbit Barn

~7:00 PM **Pro West Rodeo and Ranch Broncs**

SATURDAY, APRIL 29TH

~6:00-9:30 AM Cowboy Breakfast - Upper Level Bennett Pavilion - \$5.00

~8AM-9PM **EXHIBIT HALLS & BARNs OPEN TO THE PUBLIC**

~Various Times 4-H Clothing, Baking & Food Preparation Activities and Demonstrations - Boyd Hall

~8:00 AM Fitting & Showing - Swine - Swine Arena

~9:00 AM Fitting & Showing - Sheep then Goats

~10:00 AM **PARADE, Downtown Asotin**

~11:00 AM Fitting & Showing - Beef

~11:00-3:00 PM **Asotin County Cattlemen & Cattlewomen's BBQ, Asotin City Park on the Creek**

~1:00 PM **Pro-West Rodeo and Ranch Bronc Finals**

~1:00 PM Fitting and Showing-Poultry - Rabbit Barn

~5:00 PM **Livestock Auction: 4-H & FFA Market Animals - Sales Arena Lower Level**

~**CARNIVAL** - Downtown Asotin

SUNDAY, APRIL 30TH

~8 AM-10 AM 4-H & FFA Horse Medals Class

~8 AM-4 PM **EXHIBIT HALLS & BARNs OPEN TO THE PUBLIC**

~Various Times 4-H Clothing, Baking & Food Preparation Activities and Demonstrations - Boyd Hall

~8:30 AM Round Robin Fitting & Showing

- Large Animals-start in Beef Arena

~9:00-10:30AM Cowboy Church - Bennett Pavilion, Coordinated by Jim Bullard

~9:30 AM Kid's Scavenger Hunt (18 & Under)

~ 10:00 AM Small Animal Round Robin, Small Animals start in Beef Arena

~11:00 AM Tough Enough to Wear Pink

~Adult Fitting & Showing - Sign Up at Fair Office

~1:00 PM **Local Kids Rodeo, Wild Cow Milking After the Rodeo**

~3:00 PM Special 4-H & FFA Awards Program - Beef Arena

~4:00 PM Exhibit Halls & Barns Close - Fair Close

Livestock & Farming

RESEARCHERS FEED, BREED, PROTECT BEES TO SURVIVE WINTER

Adapted from Seth Truscott, WSU



Entomologist Steve Sheppard Checks colony health in the WSU Teaching Apiary.

Feeding bees, fending off disease

Winter is a tough time for the world's most important pollinator. In addition to frigid temperatures, honey bee colonies must battle disease and parasites, including the devastating Varroa mite. WSU researchers are trying to help bees fight off these threats and survive until spring. "We are breeding bees that overwinter in a thrifty fashion and resist disease," said Steve Sheppard, a bee breeder. "We're trying to develop bees that thrive without antibiotic treatment and with reduced mite treatments."

A healthy hive contains at least 80-90 pounds of stored honey for the winter. To help underweight hives, Baker and WSU entomology students will place feeders full of thick sugar syrup inside. Timing is essential.

Once the temperature drops, bees aren't able to easily access feeders: "If you don't have your bees ready when winter comes, there's not a lot you can do to fix it," said Sheppard.

Winter bees cluster for warmth

In autumn, there's a changing of the guard inside beehives where a new, longer-lived generation of bees is born. "Winter bees", born with higher levels of fat and protein reserves, look the same as their summer siblings but far outlast hard-working summer bees, who only live as long as six weeks.

When outside temperatures fall below 55 degrees, bees form a "winter cluster," packing tightly together and vibrating their wing muscles to keep warm.

"They'll cluster for weeks or even months," said Sheppard, which keeps the core of the hive a toasty 75 degrees.

When daytime temperatures rise above 55, winter bees take a "cleansing flight," eliminating wastes.

"The cleansing flight is most noticeable after a number of weeks or months when they can't fly," said Sheppard. "When it warms up, the cluster dissipates and bees are able to fly again."

Protecting hives from rotting, rodents

Among winterizing duties, Baker ensured that every hive is raised off the ground and every entrance angles downhill to drain rainfall and prevent rotting. He installed wire mesh screens in the entrances to ensure mice can't



Hive Entrance

come inside—a fast-multiplying rodent nest means a quick doom for a dormant bee colony—and removed the entrance reducers that have protected the hive from wasp predators in late summer.

“These are dangerous to keep on in winter,” said Sheppard. Entrance reducers increase the danger of blockage and suffocation during the clustering period.

“There shouldn’t be many drones left,” he said. Not needed for mating in winter, male bees are useless mouths driven out of the hive by workers every autumn. Bees stop rearing brood in fall and queens won’t start laying eggs again until after the solstice, when days start to lengthen. New baby bees will be fed stored honey and pollen.

Pioneering controlled climates for bees

Sheppard’s program has broken ground for better overwintering. Inside old apple storage warehouses, bees are kept in rooms containing up to 5,000 colonies with elevated carbon dioxide concentration. The bees aren’t harmed by the CO₂ but there is evidence that it can help control mites.

Sheppard’s lab has recently found that bees from colonies wintered indoors exhibit improved lipid and protein levels compared to those wintered outdoors. The success of indoor wintering has already changed the overwintering practices of some beekeepers, and facilities are being built in a number of western states.

WSU entomologists are also continuing experiments with a fungus called *Metarhizium Anisopliae*, which is known to kill Varroa mites. Scientists seek to learn whether the fungus is more effective in winter.

“*Metarhizium* is sensitive to dryness and heat, which has been a limitation in summer use,” said Sheppard. “We are selecting strains that show improved virulence against mites and will be testing them for winter use.”

Learn more about the WSU bee program and the proposed new bee center at:

<http://bees.wsu.edu/>



Family Living

WHAT IS CUSTOM MEAT?

WSDA Publication 039



Meat exempted from federal inspection is called custom meat or uninspected meat. Custom meat or uninspected meat includes any part of a meat food animal: cattle, pig, sheep or goat. Washington State Department of Agriculture (WSDA) Food Safety Division regulates custom meat facilities and custom slaughter operators. Custom meat is not federally (USDA) inspected at slaughter or at any processing point. This meat is intended for personal household use. The Exemption from USDA inspection carries with it specific requirements for the use of the meat and all other parts of the uninspected carcass.

What do I need to do as a participant in custom meat transaction?

Seller of a Live Animal:

- Sell live animals only. The transfer of ownership of any portion of a custom animal after slaughter is illegal.
- Complete the sales transaction prior to slaughter.

- Provide all names of buyers to slaughterer or cut/wrap facility.
- You can compensate employees with live animals only. A legal transaction includes providing a bill of sale for the live animal listing the employee's name as the recipient. Transfer of ownership of any portion of custom carcass after slaughter is illegal. The employee as the owner of the live animal, must be listed at the cut/wrap facility as the ultimate owner of the meat. The employer may pay for the cut/wrap charges as a benefit for the employee.

Buyer of Live Animal and/or Grower/Consumer:

- Complete all sales transactions while the animal is alive.
- Persons who raise their own animals and have them slaughtered as custom meat are subject to the same provisions as buyers of live animals listed below.
- Inform the slaughterer or cut/wrap facility that you own an animal and which portion of the animal is yours. Include the amount you own (i.e., 1/2, 1/4 or splitting a half or quarter).
- Give detailed cutting instructions. Request all items from the carcass that you want delivered to you. Include liver, heart, tongue, oxtail, head, and dog bones. You are the owner of the complete carcass including these parts. If you do not want some carcass components returned to you, tell the facility operator.
- Custom meat is for the sole use of the owner in their household, for their immediate family, and non-paying guests.

- You may not sell, give away or transfer ownership of uninspected meat in any way.

Custom Farm Slaughter:

- Record accurate transaction information about the sale of the live animal. Ownership may include many parties. Get the names of all owners to pass along the cut/wrap operator.
- Tag all beef animals with beef tags. All other animals must be tagged with the words “not for sale” and the name of the owner(s).
- Identify owner’s name on all portions of the carcass including organ meats and other portions of the carcass that don’t hang on the rail with the carcass.
- The custom farm slaughterer must legally render all portions of the animal not delivered to the custom facility, except the hide, which may be sold by the slaughterer.

Cut/Wrap Operator:

Provides the service of cut and wrap and does not own any portion of the carcass. All portions of the animal that are not returned to the owner must be rendered.

- Tag all animals not tagged upon arrival at the facility.
- Maintain owner’s identity on all carcass parts throughout the cut/wrap process.
- Names of all owners of each animal must be included in your records.
- Use an approved scale to record rail weights.
- Denature rendered items with ink or other approved method.

For sausage or other ground meat products:

- The source of fat or trim added to sausage or other ground custom meat products must be from USDA inspected meat products, or
- All fat trimmings and meat that make up the ground product must come from custom animals owned by the same customer who owns the end product.
- Transfer of fat and trim from a custom animal for use in another product for another customer is not legal.



SPRING CHICKS AND DUCKLINGS CAN BE A SOURCE OF SALMONELLA ILLNESS IN PEOPLE

**Anne Duffy, Washington State Department
of Health-Zoonotic Disease Program**

Increasing popularity of raising backyard flocks also gives rise to *Salmonella* infection outbreaks experienced across the nation. Some of these outbreaks were linked to poultry bought at mail-order hatcheries and feed stores. Many people don’t realize that chicks, ducklings, and other young poultry are commonly infected with harmful germs that can make people sick.

Salmonella, cont'd

Live poultry often carry *Salmonella* germs in their droppings and on their feathers, feet, and beaks, even when they look healthy and clean. The germs also get in cages, coops and the environment where the birds live and roam. *Salmonella* illness can be dangerous to the very young, the very old, and those with compromised immune systems. Frequent hand washing is the best way to avoid illness.

Tips for staying healthy are on the Washington State Department of Health website:

<http://www.doh.wa.gov/YouandYourFamily/IllnessandDisease/AnimalTransmittedDiseases/SalmonellafromChicksandDucklings.aspx>.

Facts on keeping birds healthy are on the Washington State Department of Agriculture website:

<http://agr.wa.gov/FoodAnimal/AvianHealth/>

Home & Garden

A message from Master Gardener Sue Fitzgerald

Have you been by the school and wondered about the covers on the raised planting area? This is the area where the Master Gardeners are teaching the third grade class about gardening. Winter took a toll on the veggies that were planted last fall, but a few things survived our very cold winter. Meanwhile, our group has been teaching about soils, bees, good and bad insects, as well as nutrition. Each week a sample of a fruit or veggie is provided to the kids to try. A discussion follows where they are told about the vitamins, calories, fat, carbs and other things on the label.

The kids have been planting cool weather plant seeds in peat pots and growing them under grow lights. When the seedlings are large enough and the weather has warmed they will plant them outside. Each week a different veggie will be planted outside and the kids will harvest and eat them when mature.





Keep soil damp, not wet. After germination, keep seedlings in a well lit, warm but not hot area. As you get closer to planting them outside, harden them off by bringing them outside for a short time and increase the time outside every few days, until you are ready to plant outside, which is after the last frost. If you are planting warm season plants, you should cover them at night or on cold windy days until they are settled in and growing. Red plastic will warm the soil and some say it will increase yield for warm season crops. Where we may have a cool spring, this may help get them producing earlier.

Now is the time to gather any seeds you have and do a germination test to see if they are still viable. Take at least 10 seeds, put them in a damp paper towel folded in half, enclose them in a plastic bag and put it in a warm place. After a week, look at the seeds to see if any have sprouted roots. If none have sprouted roots, check again in a few days. If non have sprouted it will not be worth planting outside. If a few sprouted , plant extra seeds or get fresh seed. Next gather all pots and planters you are going to use this year and wash them. If you are planting seeds in them use a solution of 1 part bleach to 10 parts water, let them soak for a few minutes, then rinse.



Use seed starting mix for best results, but potting mix is the next best. Garden soil most often will not be not be good for starting seeds indoors as it most often gets hard or retains too much water. As some seeds need light to germinate, don't plant these very deep and put in a place where they get light but not direct sunlight. If the seeds need darkness to germinate, cover seeds to the depth listed on the seed packet and cover with something to exclude light. Put them in a warm place and check every few days for germination.

When the weather permits prune fruit trees. Dormant spray them, when it will not rain for a couple of days and stays above freezing. Spring flowering shrubs should not be pruned until after they have bloomed. Divide perennials that are getting too big for their spot, or if their center has died out.

If you have any questions, please do not hesitate to call the Extension Office, 509-843-3701.

Happy Gardening!
Sue Fitzgerald

4-H/FFA News



The FFA Ag Issues Team has been on fire! Their team placed 2nd at Districts and will advance to State in May! Congratulations and best of luck at State!



Plans are in the works for this years Bi-County Camp! Camp counselors will start their training March 17th and 18th!



JOIN US FOR THE 3RD ANNUAL GARFIELD COUNTY SPRING PREVIEW JACKPOT SATURDAY, APRIL 1ST, 2017

Entries due March 24th. Steers may begin arriving Friday March 31st at 9:00 am. Weigh steers Friday, 5-7 PM and Saturday, 7-8 AM. Show starts at 9:00 AM, Saturday, April 1st with light weights.

All classes are open to exhibitors enrolled in 4-H or FFA.

Entry fee (for all out of Garfield County animals) ;

- Jackpot Steer \$20.00 per head
- Jackpot Heifer \$20.00 per head
- Each exhibitor will be entered in showmanship
- \$10.00 late fee for entries post marked after March 24th

Champion Steer Award \$200.00, Reserve Champion Steer \$100.00, Five places paid in each class

Champion Heifer \$50.00, Reserve Champion Heifer \$40.00, Three places paid in each class
Awards for Showmanship

For more information contact Pete Charriere 509-566-7777, Kayla Slaybaugh 509-254-3918, or by email at LedgerwoodGelbvi-eh@gmail.com



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Mark Heitstuman, County Extension Director
Sheree Ledgerwood, 4H Coordinator
Lisbeth Randall, Office Manager
Email: lisbeth.randall@wsu.edu

Baked Cauliflower Tots

Ingredients

2 cups grated cauliflower (about half a medium head)

1 egg

3 Tablespoons flour

1/4 cup low fat Cheddar Cheese, grated

1/4 tsp salt

Directions

Preheat oven to 400 degrees. Spray a baking sheet or line with parchment paper or foil. Grate cauliflower on large holes of grater.

In a medium bowl, combine cauliflower, egg, flour, cheese, and salt; mix

Press mixture together to make about 15 small balls or logs; place on the baking sheet with space between each ball or log.

Bake for 20 minutes or until cooked through. For extra crispy tots, broil for an extra 2 minutes. Watch Closely to avoid burning.

Refrigerate leftovers within 2 hours.

Extension programs and employment are available to all without discrimination. Evidence of noncompliance may be reported through your local Extension Office.

Washington State University helps people develop leadership skills and use research based knowledge to improve their economic status and quality of life.



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Helping You Put Knowledge To Work