

November 2017

Announcements

November

8, 9 Pacific Northwest Ag Industry Expo, TRAC Center Pasco, WA 8 a.m.—5 p.m. For more details visit: <http://washingtonagnetwork.com/pnw-agie/>.

12 4-H Achievement Night, Walla Walla County Fairgrounds Community Building, 5:00 p.m. Come join us to celebrate the achievements of our 4-H youth. Come early to see all of the silent auction items. Bring a hot dish and a salad or dessert, serving utensils, plates, and silverware for your family and guests. Coffee and punch provided.

If you would like to donate an item or a service to the 4-H silent auction, please bring it to the WSU Extension Office at 328 West Poplar Street by November 6th. No used items, please.

14 Walla Walla County Noxious Weed Board Public Meeting, WSU Extension Office, 328 West Poplar at 1:00 p.m. Open to anyone who would like to add their input to the 2017 county weed program.



18 Women in Ag, Walla Walla County Legislative Building, 8:30 a.m.—3:30 p.m. Registration fee of \$25 before Nov. 5th or \$30 after. Visit WomenInAg.wsu.edu for more information and registration.



December

5 Last Chance Pesticide Recertification Class Walla Walla Regional Airport, 8:30 a.m. to 3:30 p.m. 3-5 WSDA Credits available. Call 509-524-2685 for questions. Fee of \$25 includes lunch. Register online at: <https://www.brownpapertickets.com/event/3118576>.

12, 13 Pesticide Training & Recertification Pasco, Holiday Inn Express at the TRAC, 8:00 am – 4:30 pm. Classes for the 2017-2018 WSU Eastern Washington Pesticide Education will be held in Pasco. Class fee is \$60/ day (not including license and testing fee) with up to 6 credits/day available. Registration forms available at the Extension Office

along with testing materials. Registration for the courses online at: <http://pep.wsu.edu>. Internet pre-license classes are also available for a fee at: <http://pep.wsu.edu/ewpl/>. Internet Recertification One-Credit Classes are available at: <http://pep.wsu.edu/rct/recertonline/>. For questions, call 509-335-2830.

12, 13 Wheat Academy, Pullman, WA Vogel Plant Biosciences Building. Registration cost \$125 for ag professionals and \$75 for growers. Visit <http://smallgrains.wsu.edu/event/2017-wheat-academy/> for schedule and registration information.



January

16 Cereal Grain Seminar, Walla Walla Regional Airport, 8:30 a.m. to 3:30 p.m. 4-6 WSDA credits will be available. Call 509-524-2685 for questions. Fee of \$25 includes lunch.



Congratulations to all of our 4-H state fair participants. Please make sure to thank Platt Electric for shipping all our state fair exhibits!

4-H Contest Participants

Fashion Revue: Lucy Perkins-Merit Award, James Perkins-Merit Award, Marissa McBride-Merit Award, Sarah Hong-Merit Award; Fern Farnham, Nannette Cooke; **Public Presentation**: Gracie Olmstead-Merit Award, Alicia Newcomb, Sarah Hong, Timothy Daves, Willaim Hong, Dalli Valentine, Madison Kralman, Mya Dalglish; **National Equine Contest**: Amy Farley, 1st Place; **Kitchen Activities**: Alicia Newcomb, Sarah Hong, Timothy Daves, William Hong.

Union Bulletin Supports 4-H Program

A special thank you to the Union Bulletin for the gracious donation of advertising space to celebrate *National 4-H Week!*



POSTMASTER send address changes to:
**WSU EXTENSION
328 WEST POPLAR
WALLA WALLA, WA 99362**

WSU EXTENSION NEWSLETTER
PUBLISHED 4-6 TIMES ANNUALLY
VOLUME 2017, NO. 6
**WSU EXTENSION
WALLA WALLA COUNTY
328 WEST POPLAR
WALL WALLA, WA 99362**

Updates

WOMEN IN AG NOVEMBER 18TH

Enjoy a day of inspiration, learning and networking with other farmers. The one-day event is held simultaneously in 39 locations throughout Alaska, Idaho, Montana, Oregon and Washington. Locally it will be held at the Walla Walla County Legislative Building at 314 W. Main, Walla Walla, WA.

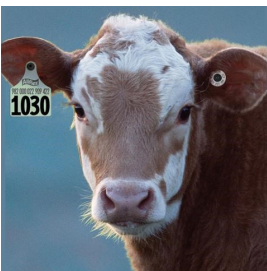
Alexis Taylor, Oregon Department of Agriculture Director will challenge participants to strengthen their leadership skills, become more involved with long-time farmers and inspire new farmers. She encourages women farmers who are phasing out of their agricultural roles to support and mentor the next generation with their experience.

Anne Schwartz, owner of Blue Heron Farm in the Skagit Valley has a career that is rooted in activism and she knows how to inspire women farmers to develop or renew their leadership roles within agriculture and their communities. Anne's experiences include success and setbacks, but her commitment to family and women farmers continues to motivate and mentor.

Registration fee is \$25 before November 5th, \$30 if you register after November 5th. For event registration visit: WomenInAg.wsu.edu.

THE LOWDOWN ON LIVESTOCK TAGS: ONE TAG FITS ALL! Adapted from Dr. Brian Joseph, State Veterinarian

When it comes to ID: Is your herd "Official" or Not? Livestock owners will say any tag on cattle has some informational benefit. That's true. Use of an "840" tag, for example, shows the animal is from the U.S. Official identification is required to meet federal



Animal Disease Traceability (ADT) standards. Identification methods, such as farm livestock management tags, brands, and backtags, however, are not recognized as official identification by state and federal health officials, including our programs at WSDA. Farm management tags and brands

can be duplicated between several animals and backtags lack retention ability.

What is official identification? An official identification ear tag must be imprinted with a nationally unique, 15-digit official animal identification number, the US official ear tag shield, and be tamper proof.

Acceptable official tags include: National Uniform Ear tagging System (NUES) ear tags also known as the silver tag, Brucellosis Vaccination ear tag, and Animal Identification (AIN) tags also known as "840" tags. "840" tags come in the form of an RFID tag and a National Farm Animal Identification and Records tag. Is the 982 or 985 Radio Frequency Identification (RFID) farm management tag considered official identification? Farm management tags starting with 982 or 985 are the most common farm management tags. However, the 982 and 985 RFID tags are not considered to be official identification.

AIN Tags with 840 prefix



What is the difference between a farm management RFID tag and an 840 RFID tag? The farm management RFID tags are functionally identical to the 840 RFID tags. However, the farm management tags are not considered official and the 840 tags can be recorded to meet both state and federal animal health and movement requirements. Both the farm management tags and the 840 tags are manufactured by the same companies and both are compatible with electronic farm management programs.

How do I get an 840 RFID farm management tag? To order 840 tags, a Federal Premise Identification Number (PIN) is required. To get a PIN number you can go to the Washington State Department of Agriculture's (WSDA) website and fill out an application or call the Animal Services' Division at (360) 902-1987 to submit your information. If you are a producer, once you have obtained a PIN number you are able to order 840 RFID tags through a tag manufacturer.

Can my veterinarian use an 840 RFID tag instead of an orange metal clip tag at Brucellosis vaccination? Yes. Veterinarians can order 840 RFID Brucellosis tags directly through WSDA by calling (360) 902-7566.

If I already have an 840 RFID or an 840 National Farm Animal Identification and Records tag, does my veterinarian need to apply another official identification (orange metal tag or RFID tag)? No. Once an 840 tag is applied, it can be recorded to meet both state and federal animal health and movement requirements on CVIs, brucellosis test/vaccination records. This results in only one identification ear tag being assigned per animal for life. When your veterinarian vaccinates your cattle, he/she can record the existing official identification on the vaccination record.

Why should I use RFID? Capturing official identification remains a challenge as metal clip ear tags can prove difficult to read and record accurately. Official Electronic Identification (EID) devices, including the AIN tags with RFID technology have proven to be a reliable, efficient, and a cost-effective way to capture official identification for ADT. WSDA is developing strategies to support RFID infrastructure to expedite the speed of commerce and create a robust traceability system that can track the movements of animals from birth premise to slaughter.



For more information on official ID, visit the WSDA website at <https://agr.wa.gov/FoodAnimal/AnimalID/tags.aspx> or call David Hecimovich at (360) 725-5493.

2017 WSU VARIETY TESTING RESULTS

[Winter wheat harvest](#) results from the 2017 WSU Cereal Variety Testing Program are complete and posted on the Small Grains website. Spring wheat and barley results will be added as soon as they are available. Winter wheat results have been uploaded to the [Variety Selection Tool](#).

Farming & Livestock

GRAZING ALFALFA AND THE FEAR OF BLOAT

With high hay costs there is a lot of interest in grazing alfalfa. Grazing, instead of making hay, is a good management decision for some alfalfa and/or livestock producers. It may be a very bad idea for others.



Grazing alfalfa is not new. Alfalfa has been grazed since before Roman times. It is grazed by cattle, sheep, hogs, horses, camels, goats, ostriches, and other domestic animals as well as deer and many other wild animals.



Pure stands of alfalfa are frequently grazed. More often, alfalfa is grown in mixtures with grasses for pasturing. In some areas alfalfa is green chopped or fed as fresh long stems.

Most producers are at least somewhat reluctant to graze their alfalfa because of the possibility of losing animals to bloat. While the possibility of bloat is real when grazing most lush forages, it is particularly troublesome when grazing nearly all forage legumes. No alfalfa variety is less apt to cause bloat than another.

Pasturing alfalfa during the late fall and winter is the safest grazing time when nearly all growth is frozen (brown). The most dangerous time for bloat is when recent growth has been frosted with spring or fall freezes.

Some of the most widely accepted ways to lessen the problems with bloat are:

Provide a bloat preventative for several days before grazing alfalfa and continue to provide it the entire time that livestock are grazing alfalfa.

- Do not graze alfalfa that is lightly frosted. This is probably the most risky time. Graze alfalfa when nearly all growth is frozen (brown).
- Do not begin early in the morning. Do not turn cattle onto alfalfa wet with dew. Wait until it dries completely. Fewer problems occur when starting in the afternoon.
- Do not put hungry cattle on lush alfalfa. Fill animals with dry grass or hay before grazing alfalfa. Continue to give them a choice of eating dry feed or fairly mature grass when grazing alfalfa.

Some producers use a "chronic bloater" in the herd as an indicator.

Closely watch livestock several times a day, at first.

Remove all animals from the alfalfa field at the first sign of bloat and watch them closely.

Compiled by John Fouts. For more information, contact WSU Extension Walla Walla County at (509) 524-2685.

Home & Garden

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), Artemisia, Aster (hardy), Campanula (Bellflower), Chrysanthemum, Coreopsis, Delphinium, Digitalis (Foxglove), Doronicum (Leopard's Bane), Erigeron (Fleabane), Heuchera (Coral Bells), Monarda (Bee Balm), Oenothera (Sundrops), Pyrethrum (Painted daisies), 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

Family Living

STORING VEGETABLE & FRUIT AT HOME

Adapted from WSU publication EB1326

Many vegetables and fruits can be stored in pits, cellars or basements without refrigeration during cool fall and cold winter months. Successful storage, however, depends on providing the right temperature, humidity, and ventilation.



Outdoor Storage

Produce that requires cool-to-cold moist surroundings can be stored outdoors in areas that are not prone to flooding. All outdoor storage has the disadvantage of being inaccessible sometimes and subject to damage by rodents and other vermin. A well-drained location is essential to prevent excessive accumulation of water.

Usually the produce must be insulated for protection from frost and fluctuating temperatures. Insulating materials commonly used are straw, hay, dry leaves, corn stalks, or wood shavings, and some soil. Be sure that the insulating materials used are not contaminated with pesticides.

In-Garden Storage

It is possible to leave some root crops, such as carrots, turnips, and parsnips in the garden where they grew, for part or all of the winter. After the ground begins to freeze in the late fall, cover the root crops with a foot or more of mulch- straw, hay, or dry leaves. Do not place mulch on warm soil because doing so will cause vegetables to decay rapidly. Wait until the ground is cold.

Produce can be difficult to dig out of the frozen ground, but it will not be adversely affected until the temperature around the roots drops to 25°F or less. Carrots are damaged at about 25°F, but parsnips can stand somewhat lower temperatures.

If rodents are a problem, it may be wise to store produce in a buried container or an indoor storage area. One gopher can consume a whole row of carrots left in the ground.

Parsnips, horseradish, and turnips actually improve in flavor by light freezing. At temperatures between 28°F and 34°F, the starch changes to sugar.

Other crops, such as beets, cabbage, Chinese cabbage, cauliflower, celery, endive, cos or romaine lettuce, kale, leeks, and onions can withstand the early light frosts and can be stored for several weeks under a heavy mulch.

Indoor Storage Area

There are many areas in dwellings that naturally provide, or can be adapted to provide a variety of temperature and moisture conditions for storage. These include the attic, unheated rooms, the basement, or cellar. (Below)

Assess your own storage possibilities. Use a thermometer to monitor temperatures. Any spot that is sufficiently and evenly cool (32°F–60°F) can be adapted for some type of food storage. The relative humidity of these locations will also affect what type of produce can be stored.

Even basement window wells can be converted to small storage areas. They can provide cool, moderately moist conditions and can be used to store some types of apples or a variety of root crops. But be sure to separate the produce properly. (See “Separating Fruits and Vegetables,” ahead.) Insulate produce with bales of hay or straw.

A pantry or unheated room is useful for short-term storage of potatoes and onions, and long-term storage of spices, vegetable oils, nuts, and commercially canned goods. Low storage temperatures extend the shelf life of dried foods, such as dried beans, herbs, dried fruits and vegetables, and the life of other products, such as coffee, flour, rice, pasta, and cereals.

Use containers with tight-fitting lids to keep humidity low and rodents and insects out. Guard against freezing when storing in unheated areas.

A warm storage area, such as an attic, can be a good environment in the fall for drying herbs, beans, walnuts, or hickory nuts.

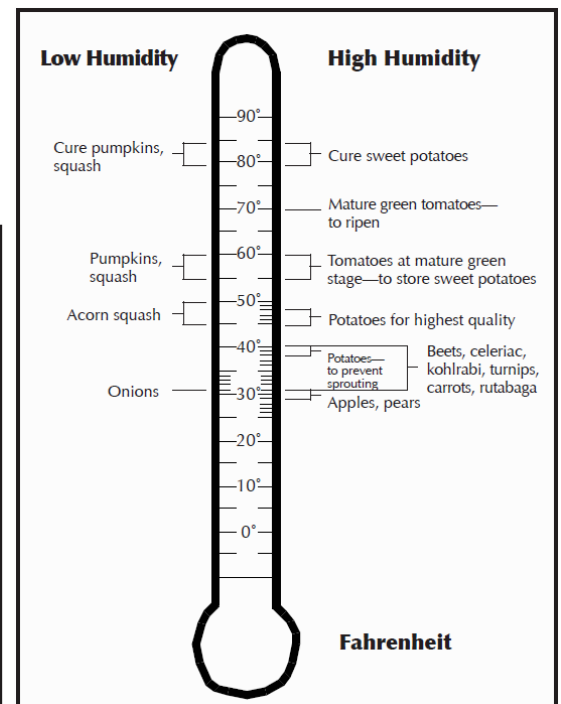
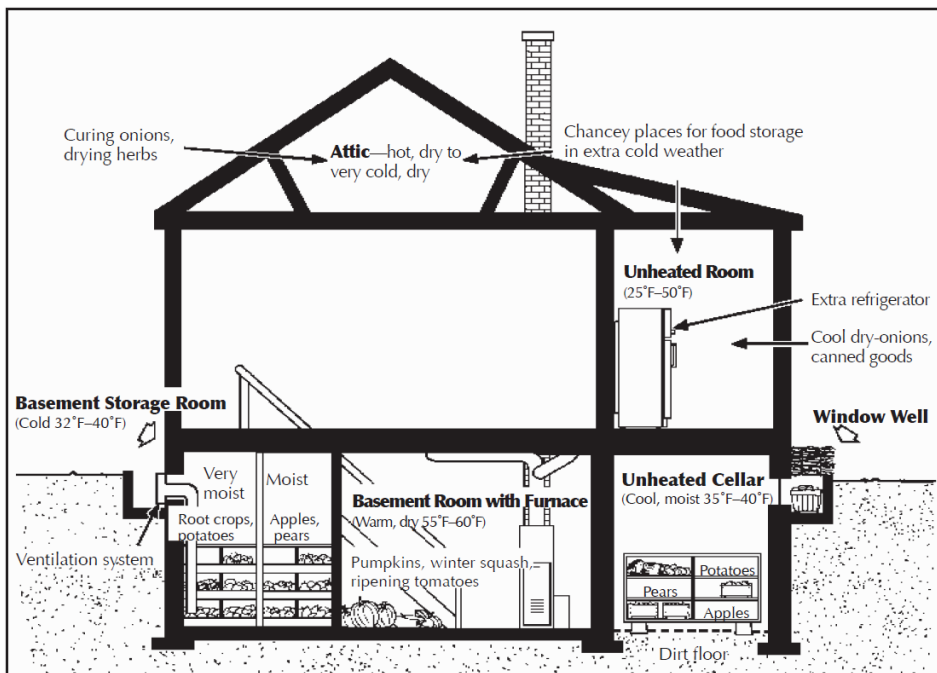
Basement

A well-ventilated basement with central heating is generally dry and has a temperature range of 50°F to 60°F. It may be used for ripening tomatoes and for short-term storage of pumpkins, winter squash, potatoes, sweet potatoes, and onions. If you will be storing only a small amount of produce, a refrigerator placed in one corner of the basement may be an excellent investment. It can be used for storing head lettuce, cauliflower or cabbage, or apples.

Separating Fruits and Vegetables

If a large quantity of fruits and vegetables is going to be stored, it is advisable to separate the storage areas or add a central partition in a basement storage area to make two storage areas. Ideally, each area should have its own ventilation system. At least, store fruits and vegetables as far away from each other as possible. Wrapping fruits individually also helps to prevent cross-transfer of odors.

Do not store apples with potatoes or carrots. Ethylene gas produced by apples can cause potatoes to sprout and carrots to become bitter. Potatoes cause apples to take on a musty flavor. Cabbage and turnips can give their odors to celery, pears, and apples. Cabbage, kale, rutabagas, turnips, and winter radishes give off strong odors that could spread through a house, and, therefore, should be stored in outdoor storage areas only.



The average storage time for commonly stored fruits and vegetables.

As you enjoy fresh fruits and vegetables at home, follow these safe handling tips to help protect yourself and your family from food poisoning. It is important to be consistent in practicing safe food handling at home. For more information, go to www.fightbac.org.

CHECK

fresh produce for signs of cuts or bruising, where harmful bacteria can breed



- Check that the fresh fruits and vegetables you buy are not bruised or damaged.
- When choosing pre-cut fruits and vegetables like packaged salads and sliced melons, check that the product is refrigerated or on ice.

CLEAN

hands, surfaces and utensils to prevent contamination



- Wash hands with warm water and soap for at least 20 seconds before and after handling fresh fruits and vegetables.
- Clean all surfaces and utensils with hot water and soap, including cutting boards and knives, before and after preparing fresh fruits and vegetables.

RINSE

fresh fruits and veggies just before eating



- Just before use, rinse under running water only the fruits and vegetables you plan to eat, including those with skins or rinds that are not eaten.
- Firm-skinned fruits and vegetables should be rubbed by hand or scrubbed with a clean brush while rinsing under running tap water.
- Packaged fruits and vegetables labeled "ready-to-eat," "washed" or "triple washed" should not be washed.
- Dry fruits and vegetables with a clean cloth or paper towel.
- Do not use soap or bleach to wash fresh fruits or vegetables. These products are not intended for consumption.

SEPARATE

produce from raw meat, seafood, poultry, eggs and household chemicals



- In your shopping cart and in bags at checkout, separate fresh fruits and vegetables from household chemicals and raw meat, poultry, seafood and eggs.
- In your refrigerator, keep fresh fruits and vegetables separate from raw meat, poultry, seafood and eggs.
- When preparing food, keep fresh fruits and vegetables separate from raw meat, poultry seafood, and eggs. Do not use the same cutting board or utensils without cleaning with hot water and soap before and after preparing fresh fruits and vegetables.

CHILL

cut fresh produce within two hours to prevent bacteria growth



- Keep your refrigerator at or below 40°F.
- Refrigerate all cut, peeled or cooked fresh fruits and vegetables within two hours of preparing.

THROW AWAY

bruised, damaged or potentially cross-contaminated produce



- Throw away any fresh fruit and vegetables that have not been refrigerated within two hours of cutting, peeling or cooking.
- Remove and throw away bruised or damaged portions of fruits and vegetables when preparing to cook them or before eating them raw.
- Throw away any fruit or vegetables that have touched raw meat, poultry, seafood or eggs.
- If in doubt, throw it out!

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Debbie M. Williams

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County Extension Director

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