Welcome to the WSU Garfield County Extension Newsletter!
This is an electronic newsletter highlighting events and topics of interest to residents of Garfield County and the surrounding area. This newsletter can also be viewed on our website: https://extension.wsu.edu/Garfield/

Do you have an event or subject you would like added to our newsletter or website? Would you like to be removed from our Extension Newsletter email list?
Contact the Extension Office
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Washington State University helps people develop leadership skills and use research based knowledge to improve their economic status and quality of life. Extension programs and employment are available to all without discrimination. Evidence of noncompliance may be reported through your local Extension Office.
December 11th and 12th

Two days of comprehensive, hands-on learning await participants of the 2018 WSU Wheat Academy. Growers and industry professionals from all over the Pacific Northwest are invited to the WSU Pullman campus to learn the science behind wheat management recommendations directly from the experts during intensive, 90 minute presentations.

The Wheat Academy will begin at 8:30 AM Tuesday, December 11 and will be held in the Vogel Plant Biosciences Building Teaching Laboratories on the WSU Pullman campus. Registration is $75 for growers and $125 for industry representatives and is limited to the first 75 registrants. The registration fee covers parking on campus, two lunches, a catered social hour that will be at the $15 million Small Grains Plant Growth Facility and light refreshments throughout the two-day event. Because registration is limited, we ask that individual companies limit the number of employees they send to the Wheat Academy to a maximum of 10.

We have applied for Pesticide Recertification Credits for Idaho and Washington. We have applied for Pesticide Credits for the following courses: Identifying and Managing Insect Pests on the Farm, Pulse Crop Production, and Herbicide Decisions in Integrated Weed Management Systems. Certified Crop Adviser Continuing Education Units (CEUs) are available for all courses.

For more information and links to register, please follow the link below.
WSDA Private Applicator License Class and Exam
Sponsored by Columbia County WSU Extension and the Columbia County Weed Board

December 6th, 2018

A WSDA Private Applicator License is for any person who applies or supervises the application of a restricted use pesticide on land owned or rented by him/her or his/her employer for the purpose of producing an agricultural commodity.

When: December 6, 2018, 8:00 a.m. to 2:00 p.m. (End time is approximate)
Where: Columbia County Fairgrounds, Youth Building
Cost: $10 Pre-registration fee that includes lunch and class.
Prerequisites: Private Applicator Education Manual (EM020). This is available through WSU Publication Store or at the Columbia County Extension Office for $21.00 plus tax and shipping.
Additional Fees: A $58 license and exam fee is due the day of the class. Check or Money Order only (NO CASH, NO CREDIT CARDS).

For additional information, questions, or to register, call the Columbia County Extension Office at 509-382-4741 or drop into the office during office hours.

Please send $10 Registration Fee and Name of Participant to: 137 East Main Street, Dayton WA 99328

Make Registration Checks payable to: Columbia County Treasurer
Make License and exam fees (day of exam) payable to: WSDA

Persons with disabilities should notify the Columbia County Extension Office in advance at 509-382-4741
WSU PESTICIDE SAFETY EDUCATION PROGRAMS

Education for pesticide professionals with an emphasis on personal safety, environmental protection, and effective integrated pest management.

**If you have a current license**, see the Recertification program information.

**If you need a license or additional category**, see the Pre-License program information.

Please visit the WSU Urban IPM and Pesticide Safety Education Website:

[https://pep.wsu.edu/](https://pep.wsu.edu/)
While there are 100’s of species of grasshoppers, the three species mostly encountered in our area are the Migratory grasshopper, *Melanoplus sanguinipes* (Fabricius), Clearwinged grasshopper, *Cannula pellucida* (Scudder) and the Redlegged grasshopper, *Melanoplus femur-rubrum* (De Greer) (Fig. 1). Grasshoppers go through 3 life stages: egg, nymph, and adult. They usually have one generation per year, but a second generation may develop in some years. Nymphs grow in size through five or six instars. Nymphs can be distinguished from adults in that they will not have mature wings nor be able to mate and reproduce. Egg to adult stage takes roughly 40 days. Adult grasshoppers will continue to feed, mate and lay eggs up till the first killing frost. Grasshoppers will migrate into newly emerged stands and will devour the young cotyledon leaves. Grasshoppers are voracious eaters and can eat 1/2 bodyweight forage per day. Feeding damage is usually confined to field margins, as was the case here in northern Douglas County last week (fig. 2). However, during high population outbreaks, total stand loss has been known to occur. The economic or action threshold is 7 to 12 grasshoppers per square meter.

For questions or comments, contact Dale Whaley by email at dwhaley@wsu.edu, or by phone, 509-745-8531.
Have you ever tried out the Small Grains Variety Selection Tool? The link below will take you to this tool where you will select the class of crop you wish to see data for and what precipitation area you are in. Ex: Soft White Winter Wheat with 12-16” precipitation zone.

This will pull up variety names and information including, Yield, Test Wt., Protein %, Plant Height, Heading Date, Stripe Rust Rating, Emergence, Winter Survival Index, Ceph. Stripe Tolerance, Straw Breaker Rating, Snow Mold Rating and Quality Rating.

It also has directions on how to better use the tool and export information!

Click here to try it out!
https://varietyselection.cahnrs.wsu.edu/
As the winter’s cold, rain, wind and snow is fast upon us, take any opportunity of mild weather to clean up flower and vegetable gardens. If you have not planted your spring flowering bulbs, get them planted. They need time to develop roots to help them get through the freezing temperatures. Most, if not all the leaves should have fallen from the trees by the end of November. Try to keep them cleaned up. Mowing the leaves on lawns will add organic matter to the lawn. Shredded leaves will all decompose by spring. If you want to add the leaves to you compost pile, shredding them with a lawn mower or shredder will speed up the composting process. Also, a good use of shredded leaves is to cover tender perennials and rose grafts, and it will let more air and water get to the roots. The ideal amount is around four inches. If you are using them around trees, keep them off the trunk, as mice and insects can hide in the mulch and near the bark. If your lawn and gardens seem dry, water them if the ground is not frozen. As we have not had a lot of rain, check your plants and trees for moisture and water if necessary. Dahlias and Gladiolas need to be lifted and stored in a cool location. Be careful when digging them, as not to cut or bruise them, as this will cause them to decay and rot. Cut the stems off after they have had time to dry and store in sawdust or peat moss. Other than general late cleanup, there is not much to do in the garden.

Fall purchased Mums are not hardy in our area. They have great fall color, but most likely, as soon as we get several nights in the twenties, they will die back and not come back in the spring, as their roots have not had time to get established. Mums should be purchased in the spring to get well established and survive shorter days and cooler temperatures.

Get Amaryllis and Paper Whites started in November for blooms in late December and January. Other spring flowering bulbs can be forced to bloom indoors, but they must be chilled first. Plant them in the container you want them to bloom in and water them. Put the container in an area that is around 40 degrees. Take them out mid to late January and gradually expose them to warmer temperatures. A few weeks before you want them to bloom, expose them to bright light and you should get blooms.

In closing, remember to fill your bird feeders and get suet cakes for the birds that are insect eaters.

Happy Thanksgiving and Merry Christmas!! We hope all will have a good gardening New Year!!

From your Garfield County Master Gardeners
SEASON OF THE SPIDER: WSU SCIENTISTS EASE FEARS OVER ARACHNIDS OF AUTUMN

By Seth Truscott, College of Agricultural, Human and Resource Sciences

Abigail Hayes’ phone chimes as she tends to Arachne, her shy, pet tarantula. The friend on the other end has found a nasty looking customer: Big, black, and hairy, with a bulbous, bean shaped abdomen. “It’s just another trapdoor spider,” explains Hayes, a Washington State University student entomologist. “It looks scary, but it’s really nothing to worry about. It’s after a potential mate, not you or your pets.

As cool autumn days arrive, so do the spiders, and the spider questions. In phone calls, emailed photos, and dropped off specimens, WSU entomologists like Hayes hear frequently from Washington residents who have discovered a scary looking spider in their home and want to know if it is dangerous. In almost every case, WSU scientists reassure them that the spiders they have found aren’t a threat, they are simply reacting to the change of season. Fall is when spiders are on the move, looking for mates and warm places to hide.

Autumn Appearance

Explained in the new publication, “Common Spiders of Washington” (released this fall from WSU Extension), autumn is mating season for most Northwest spider species. “There are hundreds of species of spiders in Washington,” said Richard Zack, professor and extension specialist with the WSU Department of Entomology. “Autumn is when you encounter more of them because they’re out and about.” Female spiders generally stay put, but males roam fields, orchards and homes, seeking out a mate. When they find one, some species do special “dance” to show that they’re a potential partner, not prey.

Of the dozens of spiders dropped off every autumn in Zack’s office, “nine times out of ten, it’s a male,” he said, “because they’re the ones wandering around.” Autumn chores, like hauling firewood, can also bring hidden spiders into the open, while cold weather pushes outdoor spiders into our sheds and garages. “Spiders are doing exactly the same thing we’re doing: They’re getting ready for winter,” Hayes said. “They want to find some place nice and warm, and if they can find it in your home, they will. They don’t want to freeze.”

Abigail Hayes, graduate student and curator of WSU’s Richard S. Zack Living Arthropod Collection, gets a “high-five” from Arachne, a four year old, captive bred tarantula. Hayes shows Arachne at public events to help decrease fear of spiders.

Professor Rich Zack holds a black widow specimen at WSU’s M.T. James Entomological Collection. Female black widows are the only medically dangerous spider in the Northwest, but they are very timid and retreat when disturbed.
Undeserved Reputation

WSU scientists study spiders as part of nature’s web of predators and prey—arachnids play a big role in holistic management strategies that keep pest bugs under control.

Extension scientists note in their new guide that the hobo spider—a funnel spider introduced from Europe now common in Northwest homes and gardens—doesn’t deserve its fearsome reputation. Decades—old research theorized that the hobo’s venom was dangerous, but WSU Scientists have never been able to replicate that conclusion. While aggressive and tenacious enough to defend itself if disturbed, the hobo’s bite is no worse than most, and much less dangerous than that of the brown recluse, which doesn’t occur naturally in the Northwest.

The female black widow, with its distinctive red hourglass mark on its small, bulbous black body, remains the only medically dangerous native Washington spider. But that spider is timid, and when disturbed tends to retreat. The best defense against an accidental bite is a good pair of leather gloves.

No More Fear

In folklore, spiders have been depicted as mystical weavers, tale-tellers and oracles of fate. Their prevalence in the imagery of Halloween might have something to do with their increased visibility as fall arrives, but could have more to do with our own fears.

“We associate Halloween with spiders because people fear spiders, and Halloween is the night of the year when all the creepy things are celebrated,” said Zack.

WSU entomologists are trying to do away with that instinctual fear. Hayes founded the department’s Living Arthropod Collection as a way to introduce students and children to live insects and spiders and turn terror into knowledge and appreciation,

“Teaching our introductory class, I was surprised by how terrified some students were of insects and arthropods,” she said. Hayes has slowly amassed a collection of stick-bugs hissing cockroaches, and gentle tarantulas, which fellow students show and handle at public events. “In a natural setting, spiders are amazingly beneficial,” Zack said. “It’s good to be able to show and tell people that spiders aren’t as dangerous as they may have been told.”

“There is no reason to fear them if you understand them,” Hayes added.
STOP SALMONELLA

Yuck!

65%

of consumers don’t wash hands before starting meal preparation.

www.fightbac.org

STOP SALMONELLA

1/3

of people use only water to wash hands.

(It’s more effective with soap!)

www.fightbac.org
Family Living

DONT TOUCH  PRACTICE SAFE POULTRY HANDLING
1. PLACE POULTRY INPLASTIC BAG PROVIDED AT MEAT COUNTER
2. KEEP POULTRY IN PLASTIC BAG WHEN YOU GET IT HOME
3. PLACE ON A LOW SHELF TO PREVENT LEAKAGE FROM CONTAMINATING OTHER FOODS

CHECK TEMP
USE A FOOD THERMOMETER TO ENSURE
POULTRY IS COOKED TO 165 °F

THAW IN THE FRIDGE TO KEEP POULTRY AT OR BELOW 40 °F

STOP SALMONELLA
45% of consumers rinse raw chicken. This spreads germs around the kitchen and isn’t a food safety step!

www.fightbac.org

DON'T TOUCH - CHECK TEMP
Everything You Need to Know for Safe Poultry Handling at Home
www.fightbac.org

Partnership for Food Safety Education
**Garfield County 4H & FFA**

**Garfield County 4H**

New members and returning 4-H’ers and parents interested in enrolling or re-enrolling in 4-H for the 2018-2019 4-H year are invited to enrollment night **Thursday, November 1st, 2018, from 5:30PM to 7:00PM, in the Pomeroy Junior Senior High School Computer Lab.** You must have reached your 8th birthday by October 1, 2018. We will be there to walk you through the online enrollment process. As well as explain the new WSU enrollment fees and scholarship opportunity. **Parents must accompany your child, with physician and insurance information, and to sigh permission forms.**

WSU Extension offers projects in nearly any area in which you are interested, including sewing, cooking, crafts, photography, robotics, sheep, goats, dogs, swine, horse, beef and many others.

**Our current clubs are:**

**Creative Kids:** Leaders are Jessica Nelson and Laura Dixon

**Lucky Horse Shoe:** Leader, Sara Lunsford

**Chicken & Rabbits:** Leaders are Beverly Weatherspoon and Amy VanVogt

**Garfield County Livestock Club:** (includes all species) Leaders are Derek Shawley and Kim Feider

**Blue Ribbon Livestock Club:** (includes all species) Leaders are Jessica Nelson and Tina Warren

If you would like information about any of these clubs, such as meeting dates, times, and places, please call the leaders. You may call the WSU/Garfield County Extension Office for their numbers.

**WE ARE IN NEED OF LEADERS!**

With several leaders retiring and groups with growing numbers, we need more leaders in all areas of 4-H. If you or someone you know is interested in becoming a volunteer leader, please contact Lisbeth or Sheree at the WSU Garfield County Extension Office, 509-843-3701, or drop by the office at 757 Main St., Pomeroy, WA.
GARFIELD COUNTY 4H ACHIEVEMENT NIGHT!

SUNDAY, NOVEMBER 4TH, 2018 @ 5:00 PM, DICK BROWN COMMUNITY BUILDING, GARFIELD COUNTY FAIRGROUNDS.

This will be a potluck event, so bring your favorite side-dish!

Life Skills Gained Through Project Record Books

- Communication skills
- Decision making skills
- Categorizing & Organizing data
- Analyzing & Utilizing information
- Sharing information with others
- Civic responsibilities in the community
2018 Garfield County Fair Beef Carcass Winners Announced

Data was collected on 19 of the 2018 Garfield County Fair 4-H and FFA Steers. Steers were evaluated on back fat, rib eye area, and on their ability to marble (Quality Grade). Seven of the 19 steers met the WSU Carcass of Merit requirements.

Congratulations to Eva Maconnell, who had the overall top ranked carcass with a Yield Grade of 2.07 and Quality Grade of Average Choice. Eva’s steer had received a Purple ribbon when judged at the 2018 Garfield County Fair. The following steer exhibitors also received Carcass of Merit designation:

Trevin Walton, 2nd place overall carcass
Walker Flynn, 3rd place
Grayson Slaybaugh, 4th place
Carmen Fruh, 5th place
Troy Steele, 6th place
Sydney Smith, 7th place overall

Overall, this was an outstanding group of steers. The 19 steers that data was collected on had an average Yield Grade of 2.67, which 84% of the carcasses grading at least Low Choice.

Carcass Data on all 19 of the steers is available at the WSU Garfield County Extension Office; or by contacting Mark Heitstuman, WSU Garfield County Extension Director at: heitstuman@wsu.edu
Garfield County FFA

THE FFA CONVENTION EXPERIENCE

The National FFA Organization is the premier youth organization dedicated to preparing members for leadership and careers in the science, business and technology of agriculture. FFA members are the future food industry’s premier human capital, and they are all driven by the organization’s foundational moto: Learning to Do, Doing to Learn, Earning to Live Living to Serve. Cultivating their passion and connecting them to innovative thought processes and cutting edge technology is critical to their individual ability to support and contribute to future sustainability in farming, science, medicine and business alike.

The National FFA organization provides leadership, personal growth and career success training through agricultural education to 650,000+ student members belonging to 8,500+ local FFA chapters throughout the United States, Puerto Rico and the United States Virgin Islands.

Every year, FFA members nationwide, converge in one place to celebrate their accomplishments and find inspiration for their next steps. Motivational keynote speakers, energetic concerts, fulfilling workshops and sweeping expo floor bustling with agricultural education and industry opportunities are what the Garfield County FFA kids have experienced. Some of the Pomeroy FFA Chapter traveled to Indianapolis, October 24-27 to have an experience of a lifetime!
Rosemary, Red Chile and Sea Salt Roasted Chickpeas
1 1/2 cups cooked chickpeas (garbanzo beans)
1 Tbsp. Olive Oil
2 tsp. Chopped fresh rosemary, plus more for sprinkling
Crushed red Chile flakes, to taste
Flaky sea salt

Instructions
Preheat oven to 400°F. Place chickpeas on a rimmed baking sheet, and toss with olive oil, rosemary and a couple pinches of red Chile flakes and salt. Roast, tossing occasionally, until crispy and golden on the outside and creamy within (about 20-25 minutes). Season to taste with additional salt and finish with a sprinkling of chopped rosemary.

Cacio e Pepe Roasted Chickpeas
1 1/2 cups cooked chickpeas (garbanzo beans)
1 Tbsp. Olive Oil
Freshly ground black pepper
Kosher salt
1/3 cup freshly grated Parmesan Cheese

Instructions
Preheat oven to 400°F. Place chickpeas on a rimmed baking sheet, and toss with olive oil, a few grinds of black pepper and a couple pinches of salt. Roast, tossing occasionally, until crispy and golden on the outside and creamy within (about 20-25 minutes). Transfer to a bowl and toss with Parmesan Cheese and a few more grinds of black pepper. Season to taste with additional salt.

For more information and recipes visit the USA Dry Pea & Lentil Council Website:
https://www.usapulses.org/