



Garfield
County

WASHINGTON STATE UNIVERSITY
EXTENSION

Newsletter

July-August 2020

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/>

CORONAVIRUS COVID-19

COVID-19 Advisory: WSU Extension is working to keep our communities safe. All Extension programming is being provided virtually, postponed, or canceled. Effective March 16, 2020, WSU Extension county offices and WSU Research & Extension Centers will be closed to the public. We are available via email at Lisbeth.randall@wsu.edu, and by phone at 509-843-3701.

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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Email: lisbeth.randall@wsu.edu

Contact Us:

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Hours: Monday-Friday 8:30 –5:00
(closed 12:00-1:00)

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**CHECK OUT THE TIMELY TOPICS ON THE
WSU WHEAT BEAT PODCAST**

VISIT: <http://smallgrains.wsu.edu/>

Farming & Livestock

Weeds: They Never Go Away and Greatly Influence Your Crop Yields

CAHNRS & WSU EXTENSION

For questions or comments contact Steve Van Vleet via email svanvleet@wsu.edu, or call 509-397-6290

Two Invasive grass weeds in wheat have been added to our common weeds list: **rattail fescue & ventilate**.

Please visit the Weed Resources page, <http://smallgrains.wsu.edu/weed-resources/>, for information on these weeds and other common weeds in wheat and small grains.

Also view our extension publication about rattail fescue: Rattail Fescue: Biology and Management in Pacific Northwest Wheat Cropping Systems.

Rattail fescue and ventenata can be a severe problem in reduced tilled and no-till crop production systems. This does not exclude conventionally tilled ground of being devoid of rattail fescue or ventenata. Cropping rotation can be one of the best methods for rattail and ventenata management. Rotating into a spring pulse, spring Brassica, winter pulse, or winter Brassica crop can give you options for rattail and ventenata management. Rattail fescue and ventenata can reduce crop yields up to 30%. Early application of several ACCase- or ALS-inhibiting herbicides can control ventenata in a competitive grain crop. There can be effective control of rattail fescue using flufenacet+metribuzin or pyroxasulfone applied pre-emergence or glyphosate, pyroxulam, flucarbazone-sodium, or mesosulfuron + thien-carbazone post emergence, depending on cropping system and weed growth stage.



A dense mat of rattail fescue stems and seeds



Rattail fescue stem



Ventenata



Ventenata

Livestock

SELLING MARKET ANIMALS FOR DIRECT HOME CONSUMPTIONS

By Sarah M. Smith, Mark Heitstuman, and Paul Kuber

Meat Consumers: Want to buy an animal and have it butchered for home use? Things to consider:

1. Prior to purchasing an animal make sure you have a harvest date scheduled. It is becoming more difficult to get a harvest date for animals because of limited number of local butchers and increased demand. Also, if you are wanting to sell part of the meat, in Washington State, there are federal, state and county laws concerning the sale of meat. Without federal inspection, animal must be sold live, prior to harvest in Washington State. Consult with your local health department about requirements for transport, storage and sale of federally inspected meat needs.
2. Just like in the commercial industry, freezers and freezer space is limited. To ensure the proper storage of your investment make sure you have a good working freezer with adequate space for the species you are purchasing. In addition to the size of the animal, the amount of bone-in versus bone-out (ground product like hamburger or sausage) will impact the pounds of meat you take home and freezer space.
3. Understand the cost associated with having an animal harvested for home use. Especially for beef cattle weighing about 1350-1500 (live weight) at a market ready standpoint can be a large initial investment. In addition to the cost of the animal (typically sold to individual live prior to harvest by the pound or head), individuals will also be charged a harvest per head fee to harvest (butcher) fee, a cut/wrap fee that is typically based on the hanging hot carcass weight on a per pound bases, and additional cost for curing (ham/bacon) or additional processing (sausage, packing, etc.).
4. Your local butcher harvesting and processing your livestock will ask for cutting instructions for how you want the meat cut into specific meat cuts and how much per package. In addition to reviewing what options your butcher has available concerning meat cuts you can choose, you will want to understand options and limitations of what meat cuts can be done by your butcher and how much you can get from one animal— there is only so many T-bone steaks on each steer, a lamb might have 4 legs but you can only get two legs of lamb out of a single lamb, and traditional bacon as you know in the grocery store only comes from the belly of the pig and you should expect about 15 pounds of bacon from a 285 pound market ready pig. You will also want to consider your families' cooking and eating preferences when choosing cuts and package sizes.

Fat Steer (Beef Cattle) Example:

Quick Facts: Harvesting a Beef Animal for Home Consumption

- Most market ready beef steers are raised to be market ready for optimal meat quality at between 16-22 months of age, or between 1300-1500 pounds (steer). However, females, smaller breeds, or dairy influence cattle can have smaller weights*, dressing percentages, and cut-out percentages.
- When harvested, market ready beef steers will typically dress between 60-64%; meaning that the hanging carcass weight will be about 750-950. The more muscle or the fatter an animal is the higher the dressing percentage will be. Also, the more fill in the animal's stomach, heavier the hide, if the animal has horns, or less muscle, the lighter the dressing percentage will be. Dressing percentage reflects only that portion of the carcass that hangs on the rail after it is butchered. If animals are on full feed when weighed live, dressing percentage can go down to 56-58% on a beef steer.
- A hanging beef carcass will typically yield about 55-60% mostly bone-in, resulting in approximately 415-575 pounds of meat to take home. However, if you have more cuts made into bone-less products or more grind done for hamburger, the hanging carcass will yield about 50-55% boneless meat cuts, resulting in about 375-525 pounds of take-home meat. Basically the more fat trimmed and more bone taken out of the meat cuts, the lighter the pounds of meat you will take home but you must remember it is essential the same amount of total edible meat, it just the difference in how the meat was cut and packaged and the bones were removed at the butcher shop versus when you cook or eat the product.
- Most freezers will hold approximately 35-40 pounds of meat per cubic foot.



How Early is Too Early to Think About Seeding Winter Canola?

Winter canola production faces the dual challenges of stand establishment and winter survival. In order to establish a good stand, winter canola must be planted when there is good seed zone moisture, which is ideally early. However, pushing the seeding date too early may result in fall drought stress and/or decreased winter survival. Planting canola later in the growing season may result in reduced stands. The competing challenges of stand establishment mean that growers face a difficult decision when picking a planting date for winter canola. The University of Idaho and Washington State University conducted a multi-year planting date study from 2011-2014 at locations across Washington, Oregon, and Idaho titled, **Early Planting Dates for Winter Canola in the Inland Pacific Northwest**. The aggregated results from the study found July planting dates had the highest average yields across the Northwest (2,773 lbs./A), with June and August coming in second and third at 2,604 lbs. and 2,083 lbs. respectively (Davis et al. 2015). It is worth noting that in certain years and locations the August planting date did not achieve any yield.

The bottom line from this research is:

- There is some flexibility in winter canola planting dates
- Ensuring you are planting into good seed zone moisture is the most crucial consideration when picking a winter canola planting date.



In addition to planting date, mowing, growth regulators, companion crops, and grazing have all been suggested as methods for controlling the size and water consumption of early seeded winter canola. Each of these practices have shown some potential when applied correctly and will be covered in future timely topics!

For questions or comments, contact Isaac Madsen via email at isaac_madsen@wsu.edu or via phone at (360) 448-9081.

TOP DRESS MICRONUTRIENTS FOR OPTIMUM WHEAT PRODUCTION

Paul Carter, WSU Agronomist

It is time to think about top dressing wheat, but not only with nitrogen. There are other nutrients, which can be very beneficial to crop production. Most soils of Eastern Washington are deficient in some of the micronutrients such as zinc, chloride, boron, sulfur, and copper to name some of the most frequently observed. Acid leaching can remove micronutrients from the soil, as can intensive cropping. Also, excessive use of phosphate fertilizers can diminish the availability of some micronutrients, particularly iron and zinc. Extremes in soil pH can result in reduced micronutrient availability.

Most plants have a pH range “sweet spot” in which the micronutrients in the soil are soluble enough to satisfy plant needs without becoming so soluble as to become toxic.

Chloride, sulfur and boron are very mobile in the soil so it might make good sense to apply a foliar application. Plants absorb nutrients through their leaves and stems, using stomata—little openings similar to the pores of your skin.

Foliar sprays are well suited for micronutrient applications. Deficiencies identified during the growing season can be quickly corrected. It makes sense to have a comprehensive micronutrient plan in place to ensure that you are getting the best crop yields for your money and the extra effort invested. Remember—if you allow micronutrient deficiencies to become a limiting factor in crop development, further application of water, macronutrient fertilizers and other resources may yield a limited return, or be wasted.

“Prior to 10 years ago, we weren't doing anything about micronutrients. Then we started doing more complete soil tests and testing plant tissue samples during the growing season. Now I wouldn't consider planting a crop without checking micronutrients and addressing them. If you don't have good micronutrient levels, you absolutely will restrict your yield potential.” says Brian Hefty from Ag PhD.

Pick blended micronutrient products for the crop and use what is needed each year keeping you micronutrients in balance in the soil. It will most likely keep your crop from being yield-limited from a lack of these minor nutrients.

Brian Hefty said, “Micronutrients can be applied pre-plant, at planting-time, as a foliar application, or we even streambar sometimes. There are lots of different ways to do it, just don't forget about micronutrients.”

If you are thinking about foliar application of micronutrients, contact your local providers or local Extension Office specialist for ideas and to develop a plan.



Copper deficiency in wheat
smallgrains@wsu.edu



Zinc deficiency in wheat
smallgrains@wsu.edu

Gardening, Plant and Insect Problems?



ASK YOUR
MASTER
GARDENER

FREE diagnosis and advice from the WSU Garfield County Master Gardeners

Email your questions to: lisbeth.randall@wsu.edu

Information to include:

Name, Mailing Address, Phone Number

Description of Problem

****Please include pictures****

For more information, please call 509-843-3701



INFORMATION FROM WSU GARFIELD COUNTY MASTER GARDENER

SUSAN MORROW

Gardening may have taken on a new meaning to many of us this spring. Taking a second and even third look at our flower beds has maybe offered the opportunity to plant new perennials to our once empty beds. Perennials may be planted to stagger blooms to ensure flowering spaces all spring, summer and fall. Minimal care throughout the year can ensure beautiful gardens for family and neighbors to enjoy. Happy Gardening!!

Care and Maintenance of Perennials

Penn State Extension

Shirley Wagner, Master Gardener Coordinator, Penn State Extension, Lancaster county and Connie Schmotzer, Consumer Horticulture, Penn State Extension, York County

There is some basic care needed to keep your perennials in their best form and to come back year after year.

What is an Herbaceous Perennial?

A perennial plant will live for more than two growing seasons; a true herbaceous perennial will completely die back in the winter, while its roots remain persistent, with clumps of stems or buds at or below ground level. Every spring they send out new shoots from the ground. Some perennials can be short-lived and may last only three years, while others may last for decades.



The care and maintenance of your perennial garden need not be complicated or daunting. Much of good gardening is a combination of some basic horticultural principles with common sense and a good eye. The following is a list of some of the basic principles.

Site

Carefully study the existing site. Know the site conditions—light, temperature, soil, slope, drainage, and air circulation.

Soil

This is the single most important factor in growing healthy plants. Most perennials grow best in soil that is well drained with good fertility and pH of 6.0 to 7.0. Adding organic matter to soil improves the fertility, texture, and water-holding capacity. Apply a two to three inch layer of mulch to conserve water, reduce the need to weed, and keep soil temperature cool. Applying a winter mulch of evergreen boughs when the ground is frozen prevents plants from being pushed out of the ground by alternate freezing and thawing. Winter mulch is used only on newly-planted or divided perennials and tender plants. This mulch must be removed gradually in the spring.

Plants

Knowing the needs of each plant in the garden is essential. Does it need sun or shade? Should the soil be dry or moist? Know the mature size of the plant so that it can be properly placed. A garden that is too densely planted is difficult to maintain. Plants whose mature height is 3' or above should be planted 2' to 3' apart, and plants 2' to 3' tall should be spaced 1.5' to 2' apart. Below 2' tall, spacing should be 1'.

Most perennials will benefit from lifting and dividing every three to four years. However, some perennials resent being disturbed and are better off being propagated by cuttings or seed. When dividing plants, rejuvenating the soil by incorporating organic matter such as leaf mold or compost is important.

Perennials (continued)

Watering

Soak the plants immediately after planting and check regularly to prevent drying out. The rule of thumb is to add one inch of water per week for established plants. Less frequent but deep watering encourages perennials to root deeply. Perennials that are said to be tolerate drought are drought tolerant only after they have become established. The addition of mulch will help to reduce the need for frequent watering.

Fertilization

Most perennials do not need much fertilizer. Many over-fertilized perennials will produce excessive soft growth and produce very few flowers. A soil test will help to determine the amount of fertilizer needed. Fertilizers with a formulation of 10-10-10 or 5-10-5 are sufficient, unless a soil test indicates otherwise.

Staking

Some plants need staking to prevent flopping over in the garden. Plants with heavy flower heads or long thin stems tend to blow over or are beaten down by heavy rains. Staking should be done early in the spring to allow the plants to grow through and around the stakes, usually hiding the stake by midseason.

Seasonal Care

March

- Cut back tall grasses
- Prune roses
- Test Soil

April

- Gradually remove winter protection
- Weed, mulch, and edge
- Thin and divide plants
- Plant bare root plants
- Prepare stakes and cages

May

- Weed
- Finish mulching not completed in April
- Water newly-planted plants
- Fertilize as per soil test when establishing new beds or planting new plants
- Pinch plants back
- Stake
- Thin plants

June

- Weed and water as necessary
- Scout for pests
- Pinch and deadhead
- Cut back
- Stake

Perennials (continued)

July

- Weed and water as necessary
- Fertilize heavy feeders such as ever-blooming daylilies and mums
- Deadhead (stop pinching mums in mid-July)

August

- Weed and water as necessary
- Deadhead

September

- Edge beds
- Water as necessary
- Move and divide plants
- Cutback

October/November

- Weed and water as necessary
- Mulch
- Winterize the garden after the ground is frozen (late November or December depending on your area)



Family Living/Food Safety

SMART PHONES AND GERMS

Fightbac.org



You touch a lot of things when you are in the kitchen. You might handle your smartphone or tablet as you are cooking.

A 2016 study by the FDA found:

- 49% of people use devices such as smartphones or tablets while preparing food.
- Of those 49%, only 37 % wash their hands with soap after touching the device.

What's the big problem? Well, the germs that cause foodborne illness can be on your smartphone or tablet. It is known that Norovirus can live on hard surfaces and on clothes.

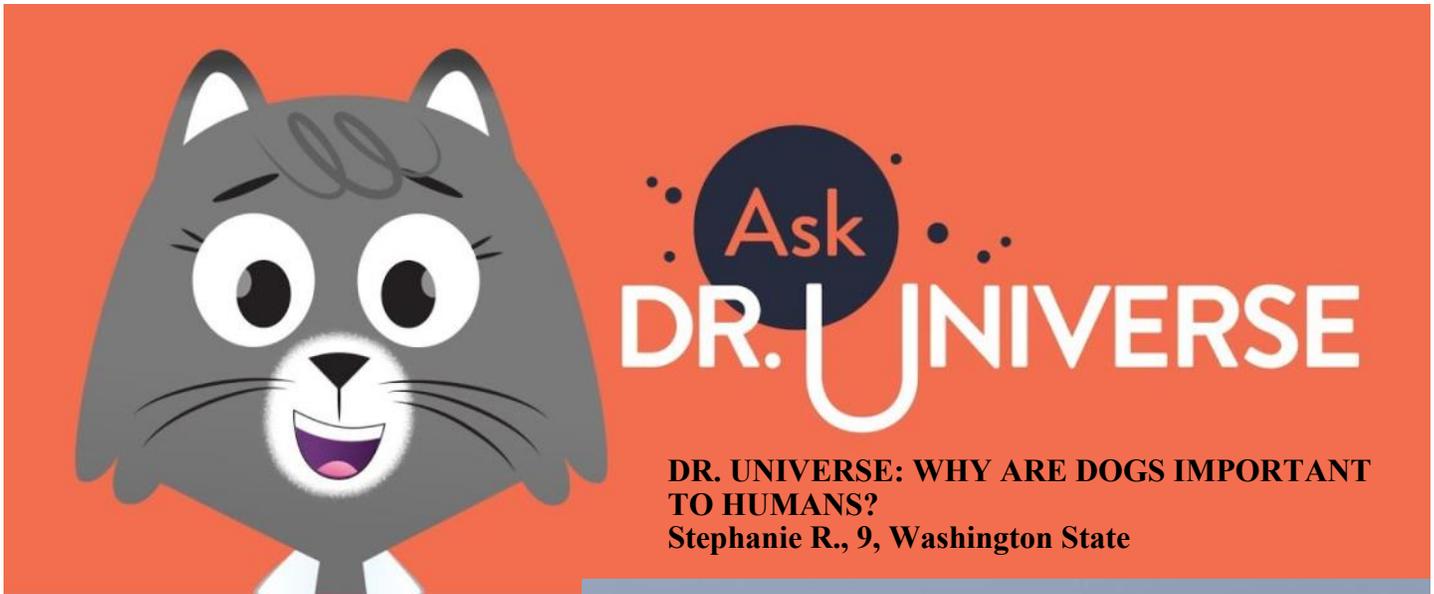
It is best to minimize contact with your phone or other devices while cooking, and wash your hands regularly during the cooking process.

Studies have shown that handwashing can prevent 1 in 3 diarrhea-related sicknesses and 1 in 5 respiratory infections.

It is best to minimize contact with the phone or other devices while cooking, and wash hands regularly during the cooking process.

And the researchers recommend that, in general, consumers always follow the core four steps for practicing food safety in the kitchen.

- Clean—Wash hands and surfaces often;
 - Separate—Don't cross contaminate;
 - Cook—Cook to the safe internal temperature;
 - Chill—Refrigerate promptly.
- Consumers can find more information on [FDA's Safe Food Handling web page](https://www.foodsafety.gov/). Another resource is <https://www.foodsafety.gov/>



DR. UNIVERSE: WHY ARE DOGS IMPORTANT TO HUMANS?
Stephanie R., 9, Washington State



Dear Stephanie:

Dogs are important to humans in all kinds of ways. The connection between the two goes back thousands of years.

A long time ago, wolves would trail along after humans on hunting trips and eat any scraps they could find. Eventually, these wolves evolved into dogs that helped protect the hunters and gatherers.

Ever since then, dogs have had all kinds of jobs. They work on farms where they guard the land and also round up livestock like sheep and cows. Dogs also provide humans with company. Just petting a dog can create a real physical change in the human body.

That's what I found out from my friend Alexa Carr, a Washington State University researcher who investigates the bonds between animals and humans.

Along with fellow scientists, she has discovered that when people pet a dog, they have fewer stress chemicals in their body—hormones called cortisol. We also know that when a person is looking into a dog's eyes the body also releases a kind of chemical that is linked to love and connection with another being.

Dogs can also help humans navigate their world. They help guide people who have lost their sight. They assist people who have diabetes or seizures. A lot of service dogs can sense when something is wrong and alert their owners. Some of them can even open fridges and bring food to their human.

A dog can use its sensitive nose to help humans, too. At airports, some dogs sniff out luggage to make sure people aren't bringing anything they shouldn't on the plane. In some cases, dogs can even sniff out cancer in people.



Family Living

It turns out there are also dogs on our planet that help scientists, Carr said. They sniff out animal poop to help scientists learn more about different species. We can learn a lot from the DNA we find in an animal's poop. Some dogs sniff out orca poop that floats in the ocean to help us learn more about the whales.

Dogs are there for us when we lose someone we love and often look at us when we talk to them. They are also good at helping people, including veterans, with their mental health. Carr said there are a lot of factors that go into understanding how humans and dogs work together. We are still learning a lot about the relationship.

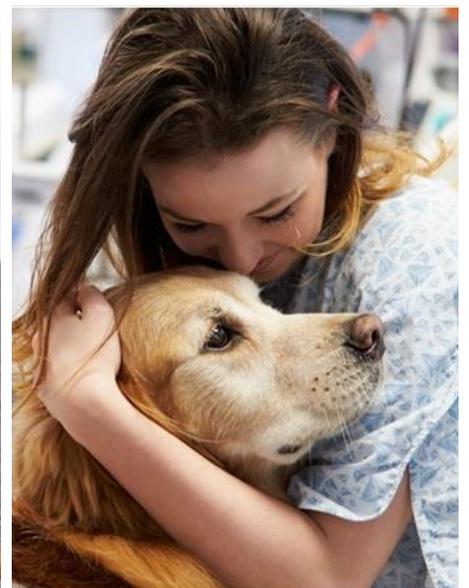
"People are important to dogs, too," she said. "It is a relationship that goes both ways."

People can give dogs ear scratches, take them to the park, feed them, and walk them. Taking a dog for a walk can also help a human get exercise and stay healthy. While I may be a little biased when it comes to all things cats, it's no wonder dogs really are your best friends.

What do dogs do to help in your life? Why are they important to you? Tell us about it sometime at [Dr. Universe@wsu.edu](mailto:Dr.Universe@wsu.edu).

Sincerely,

Dr. Universe





2020 Junior Livestock Show of Spokane Beef Carcass Data

Beef carcass data was collected on 27 of the 2020 Garfield County 4-H and FFA Spokane Junior Livestock Show Steers. Steers were processed at Heights Meats in Clarkston, C&L in Moscow, Garfield Meats, and Outlaw Meats in Lacrosse.

This was again a good year of high yielding steers, with 17 of the 27 steers (63%) grading at least Low Choice, with an average Yield Grade of 2.73.

Five of the 27 steers qualified as WSU Carcass of Merit winners. **In order to qualify for “Carcass of Merit”, steers must meet the following requirements:**

- Hot carcass weight between 600 and 1050 pounds.
- Meet required rib eye area for carcass weight up to 775 pounds; or 13.1 square inches for beef carcasses weighing 775 pounds and above.
- Yield grade of 2.99 or lower for Low Choice, 3.49 or lower for Average/High Choice, and 3.99 or lower for Prime Quality Grades.
- Quality grade of at least Low Choice.
- Carcass must be free of major defects- Dark Cutter, Excessive Bruising, Etc.

Congratulations Peyton Cannon for having the top ranked overall steer carcass!

For anyone wanting additional information on how the steers were evaluated and the WSU Carcass of Merit requirements, please take a few minutes and watch the narrated PowerPoint slides at the following link:

https://wsu.zoom.us/rec/share/9I9WILHM6jpOS43KuXqEYoRwAITEaaa8gSkb_vAKyE_G91Sd-wO4eVCGonzdAdr5?startTime=1591665059000

Please contact Mark Heitstuman at (509) 243-2009, heitstuman@wsu.edu if you have any questions regarding the 2020 Spokane Junior Livestock Show Beef Carcass Data.



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DID YOU KNOW?

Cougar Gold Cheese tins resulted from World War II shortages?

Norman Shirley Golding, then-food science professor at WSU, researched and received a grant to work on Cougar Gold in the 1940's. WSU Creamery manager John Haugen said the name Cougar Gold comes from Golding.

In the 1940's, plastic was not available as far as packing options. The main packaging the creamery used was wax. Shortly after, tins became an essential method of storage for Cougar Gold. Haugen said throughout the years, the U.S. government and the American Can Company gave funds to WSU so it could keep the cheese in tins. "They wanted to be able to get cheese to the troops more easily in World War II," he said. In order to make the cheese nutty and sharp, Haugen said it takes as an eight-hour day to produce one batch. It is aged for a year before being sold. About 90 percent of the employees at Ferdinand's are student workers who are there to learn about food science and get work experience, Baker said. Take a drive up to Ferdinand's to taste it yourself!



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Helping You Put Knowledge To Work