

Newsletter

May-June 2021



Garfield
County

WASHINGTON STATE UNIVERSITY
EXTENSION



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

Phone: 509-843-3701

Email: mbartlow@co.garfield.wa.us

Contact Us:

Office Location: 757 Main St.
Pomeroy, WA 99347

Mark Heitstuman, County Director
heitstuman@wsu.edu

Mailing: PO Box 190,
Pomeroy, WA 99347

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

Sheree Ledgerwood, 4H Coordinator
sheree.ledgerwood@wsu.edu

Phone: 509-843-3701
Fax: 509-843-3341

Monica Bartlow, Office Manager
mbartlow@wsu.edu

Website: <https://extension.wsu.edu/garfield/>

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 non-compliance may be reported through your local Extension Office.

Farming & Livestock

2021

WSU Variety Testing Program PNW Crop Tour Schedule

The 2021 crop tour season will soon be starting and provides opportunities to view field trials and interact with Washington State University personnel. WSU is committed to providing a quality experience for stakeholders this year, while still complying with current CDC guidelines including wearing masks and social distancing if recommended.

Please check with the contact listed prior to the tour to verify the time, location, and agenda or reach out to your local county wheat growers association or other co-sponsor. Location maps for the WSU Cereal Variety trials are available online at <http://smallgrains.wsu.edu/variety>. We would like to thank the wheat growers and Washington Grain Commission for funding to support the trials and tours, and we look forward to seeing you in the field!

— Clark Neely, WSU Cereal Variety Testing

The following list provides the small grain variety tours in our area, for the full list view the flyer attachment on the WSU Garfield County Extension website: <https://extension.wsu.edu/garfield/agriculture/>

24-Jun	Dayton	8:00 AM	Clark Neely, 814-571-5628
24-Jun	Walla Walla *	1:00 PM	Clark Neely, 814-571-5628
30-Jun	Mayview	10:00 AM	Mark Heitstuman, 509-243-2009
30-Jun	Anatone	3:30 PM	Mark Heitstuman, 509-243-2009

*Cooperative tour with Northwest Grain Growers



About Washington Wheat Wheat Life/ February 2021 & March 2021

- Family wheat farms are one of the largest economic drivers of jobs in Eastern Washington
- The Washington wheat industry contributed \$793 million in production value to the state's economy in 2019
- Agriculture is the state's second largest export category of products shipped through Washington Ports.
- Approximately 90% of the state's grain is exported, primarily to Asian markets such as the Philippines, Japan, Indonesia, & South Korea.
- The Wheat industry creates a trade surplus for our state and offers the most dependable, high quality grain around the world
- Wheat provides 20% of worldwide calories consumed annually.
- In 2020, Washington produced 53% of all the soft white wheat grown in the U.S.
- 92% of Washington wheat acres are insured. Average coverage level is 81%.
- Since 1980, Soil Erosion Has Declined by 63%, and U.S. wheat used 16% less irrigation water and had 35% less energy usage.
- 97% of farms in Washington are family owned and operated accounting for 93% of farm production and 12% of Washington's economy
- Improved agronomic practices result in higher yields with less inputs.—a 25% increase in yields since 1980

Dewormers:

Pick your products wisely

There can be quite a difference in how generic products perform

Published March 3, 2021 Adjusted article for full article: <https://www.morningagclips.com/dewormers-pick-your-products-wisely/>

DULUTH, Ga. — You're spending hard-earned money on dewormers. But are they working hard for you?

"Dewormers are just like everything else – you get what you pay for," said Sarah Spidel, DVM, Lewisburg Animal Hospital. "If you don't want your feet and legs to hurt after a long day of work, you're not going to go out and buy the cheapest shoes you can find...the same concept can be applied to dewormers."

What to look for on the product label

Product labels contain important information that can help you gauge the value of each dewormer on the shelf. When looking at product labels, Jody Wade, DVM, Boehringer Ingelheim, encourages producers to answer the following questions:



- **How many parasites is the dewormer able to control?** "On some of the labels out there, it's hard to find what parasites the products have been tested against, and what each product has actually been proven to kill. Be sure the product is backed by extensive research."
- **Is it weatherproof?** You don't want the product to wash off if it happens to rain later in the day, or if the cattle decide to go for a swim in a nearby water source.
- **Does the product come with a satisfaction guarantee?** Companies that offer product satisfaction guarantees trust in their products, which gives customers confidence that they can too.

"If the product is not able to do the job you paid for it to do, it's worthless in my opinion," said Dr. Spidel. "The inexpensive dewormers are not saving you money if they end up costing you reduced herd performance"



2020 NW Region honey production up 18% PUBLISHED ON MARCH 18, 2021

Taken from: <https://www.morningagclips.com/2020-nw-region-honey-production-up-18/>

OLYMPIA, Wash. — Honey production in the Northwest Region in 2020 was up 18 percent from 2019, according to the USDA National Agricultural Statistics Service Northwest Regional Field Office. Oregon production was down slightly, while Washington and Idaho saw significant increases.

Washington's 2020 honey production, at 3.63 million pounds, was 28 percent higher than 2019. There were 98,000 honey producing colonies, 17,000 higher than the previous year. The yield per colony averaged 37.0 pounds compared with 35.0 pounds per colony in 2019. Washington's value of honey production, at \$9.21 million, was 49 percent higher than 2019.

— USDA National Agricultural Statistics Service



INFORMATION FROM WSU GARFIELD COUNTY MASTER GARDENER SUE FITZGERALD

MAY IN THE GARDEN

If you want to plant peas in your garden this year, get a variety that has a short time to maturity because it is getting late in the season for peas. A few other plants that you want to get into the ground as soon as possible, if you are going to have them in your garden, are lettuce, cabbage and any other plant that like cooler weather. It would be best to plant all of these cooler season crops in a area that is shaded in the afternoon. If you have flower beds on the north or west side of your house, plant a few seeds among the plants. The veggies will blend in and plants like red lettuce will add color to the shaded area of your home. You can also try planting cool season veggies in pots. This way you can put pots in a sunny area as long as the temperature is cool and move the pots into a shaded area as weather warms. To keep plants growing into the summer, you will need to make sure to keep plants well watered and fertilized.

As the weather warms get your garden area ready for the plants that like warm soil by weeding and watering. If soil is dry, several days before you are going to plant, water to get soil moist several inches deep. This will give the plant roots a reason to go deep, not just stay in the top few inches of soil. In early May the temperatures are warm enough to start most seeds outdoors. Keep some covers handy as we can still get a late frost. Milk bottles with the bottom cut out can be used as a mini green house for small plants. Be sure to take off the cap on hot days because plants can wilt if the temperature gets very hot in them. For plants that were started earlier indoors or plants bought from the nursery, you should harden off for a week or so to get them use to your conditions. This means that you bring them outside for a few hours each day and then back in at night. When you go to transplant, be very careful when transplanting and avoid planting on hot, cold, or very windy days. It is best to plant on a cool to warm day. Keep soil moist until plants are settled in and use a starter fertilizer to help plants get off to a good start. Have plant cages ready to use before plants are over sized or will be hard to put them over the plants.

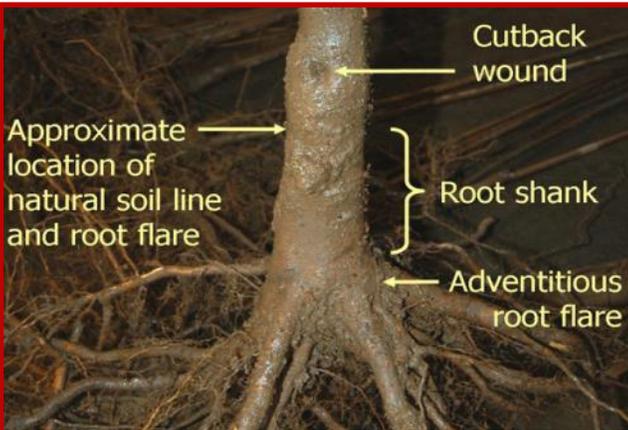
Carrots are a good crop for kids to grow. Kids especially enjoy the Kaleidoscope variety because the packet contains yellow, orange, purple and tan carrots, so you get a variety of color on your plate. Just make sure your soil is loose at least 9 inches deep when planting. Keep soil moist for 14 to 21 day while seeds germinate. When carrots have an inch or so of growth it is time to thin out. Carrots will be ready to harvest in 70 to 80 days or sooner if you want smaller carrots.

PLANT CLINICS

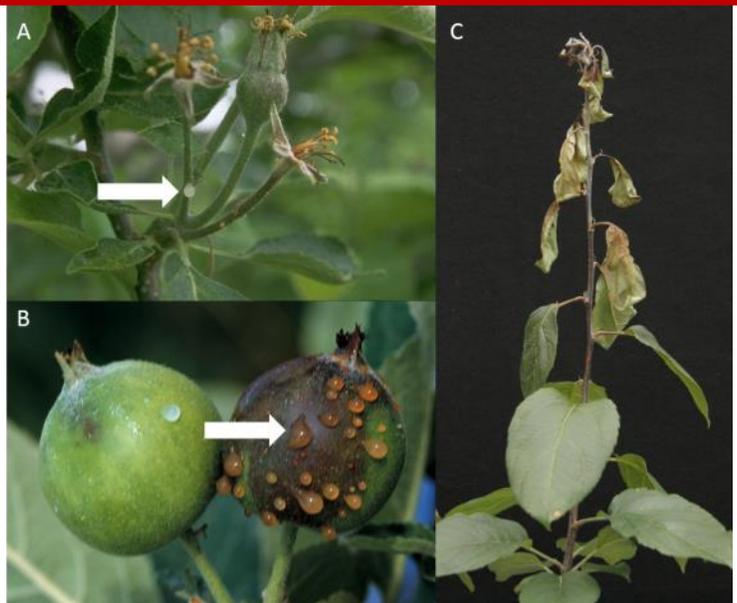
As the weather warms if you have any questions or problems with your plants we will be glad to help you. You may call the Garfield County Extension Office or you can bring a sample to the office. Please bring as large of a sample as possible, small samples such as, one leaf or one inch of a branch makes it hard to identify the problem. We hope to be in the office starting in **June on Thursdays from 1:00 to 3:00**. Until then our office manager, Monica, will take your sample and we may call you for more information to identify the problem or answer your question. Hope you have a good garden and be thinking about what to grow for the Garfield County Fair.

**WSU Garfield County
Extension Office**
509-843-3701
757 Main Street, Pomeroy,
WA 99347
mbartlow@wsu.edu





Fire Blight Infections of an Apple A) blossoms, B) fruit and C) shoot. The arrow points to bacterial ooze, a common symptom of fire blight infections. Photo: J. Norelli



In orchards, plant any new trees as soon as possible so they can get settled in. When planting, dig holes large enough so the roots can spread out and keep the soil below the graft and root flare. I would suggest buying trees that are dwarf as they are easier to spray, prune and harvest. Watch for Fire Blight in your apple and pear trees and Peach Leaf Curl in your peach and apricot trees. Prune branches 12 inches below the infected site when your tree has Fire Blight. Leaves with Peach Curl will turn red and yellow and then curl up and look distorted. This will be noticeable thru June and leaves will start to fall off at this time. There is not much you can do for trees with peach curl now. They needed to have been sprayed with dormant spray early on. Just keep the leaves at the base of the tree cleaned up to reduce next years disease. Any leaves branches or fruit that gets damaged by weather, insects, or diseased should be taken off your tree and put in the garbage, not in your compost. As the fruit develops, thin to at least four to six inches apart. Too much fruit on a branch will cause the fruit to be small and the branch to be heavy which could cause the branch to break. When a tree is not properly pruned, the tree will produce little fruit the following year.



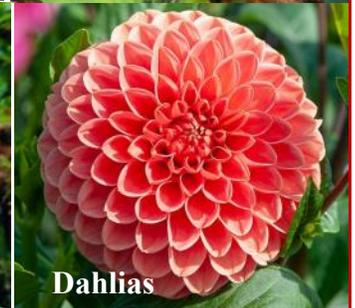
Peach Leaf Curl



Black Spot



Cannas Dwarf



Dahlias

When transplanting annual and perennial flowers, follow the same planting techniques used when planting your vegetable garden. The foliage from your spring bulbs needs to be left for four to six weeks after they bloom. But during this time you may cut off the seed pods. This process will allow all of the energy to go back into the bulbs so you will have nice blooms next year. Most of your summer blooming bulbs can now be planted. If you stagger planting your bulbs over the next several weeks, you will extend the bloom time and allow you to enjoy their beauty for a longer time period. Bulbs and plants that are semi tropical and need warm soil, such as Dahlias, Cannas, and Caladium, may need to wait until late in the month or June to plant.



Caladiums

Here are a couple of things to do throughout the season to keep your gardens nice. Be watching for aphids, which you can wash off with a strong stream of water. If your roses get black spot from aphids, they can be treated with chemical or organic sprays. If using any sprays, spray early in the morning or late evening. You do not want to kill off the beneficial insects that are active during the day.

Keep gardens weeded. Weeds produce hundreds of seeds so you will want to keep on top of it. Although, weeds can tell you a lot about your soil as they have preferences just like any other plant. If your garden has a lot of a certain weed it has found soil that meets its growing preference. Below is a list of some of the weeds found in our area and what it likes for soil type or nutrients. This list should be able to help you identify what you soil is rich in and what you may need to add to your soil.



PLANTAIN: compacted sour soil low fertility, indicates a clay soil



PIG WEED: grows in rich soil, high in nitrogen.



DANDELION: low calcium but high in potassium



CHICKWEED: high in nitrogen, alkaline compact soil.



CRAB GRASS: soil depleted of nutrients, low in calcium



BINDWEED: in crusty or compact soil



LAMBSQUARTER: rich soil high in nitrogen



KNAPWEED: rich soil high in potassium



HENBIT: high in nitrogen



MOSS: soggy acid soil low in nutrients



PURSLANE: rich soil high in phosphorus



PEPPERGRASS: sweet soil



MUSTARD: dry sandy or clay soil high in phosphorus



MULLEN: acid soil low fertility



GOLDENROD & DOC: wet poorly drained soil



HAPPY GARDENING and remember a gardener's best tool is the knowledge from last year. So keep track of this year's success, failures, and what needs to be done next year.

Your WSU Garfield County Master Gardeners





March/April 2021

Pomeroy Third Grade Class & the Master Gardener's

By: Monica Bartlow

On March 5th the third grade classes got outside to pull weeds in the raised beds in preparation for planting seeds that following week with Garfield County's WSU Master Gardeners. On March 12th, the kids started planting vegetables in the beds. Since then they have planted radishes, kale, spinach, lettuce, and onions. Last week they took a break from planting vegetables and transplanted Marigolds and Petunias. Some of kid's vegetables have germinated and will be ready for harvest this week.

Besides getting the hands-on experience of starting their own gardens, these students have also been taught a lesson each week. In March the lessons focused on why we garden-the process from farm to table. They talked about how food preparation can change the foods nutrition and flavor. For instance, baked potatoes are better for you than fried potatoes and fresh tomatoes taste different and have a different texture than cooked tomatoes. Mrs. Nelson brought in homemade salsa to try and compare the taste and texture to a fresh tomato. The students learned about the food pyramid and that that some food groups are more important than other food groups and that some food groups should be limited. In April the lessons focused on the parts of the plant and what parts of the plant we eat. The students learned that there are many different kinds of plants. Depending on the plant, we eat the roots, the stem, the leaves, the seeds, and though there aren't many there are some flowers we can eat. The following week the students got the chance to eat a salad made up of many different vegetables contain all the parts of the plants. Last week they participated in a relay the focused on the parts of the plant. In the month of May their lessons will focus on soil nutrition-feed the soil and the soil will feed you!



Making Nutrition a Priority

First Choice Health/Employee Assistance program, March 2021

The mind and the body are so closely tied together that your nutrition, physical activity, and overall body wellness can dictate how successful you are at work, at home, and everywhere else. Forget about weight loss and dieting - Focus on educating yourself so you can make informed food choices, and develop sound eating and physical activity habits.

Healthy eating is especially important for keeping your immune system in top condition. Now more than ever, it is crucial that you are keeping your immune system strong in order to fight any illnesses that come your way.

Ten Tips to consider :

1. Visualize Breakfast, lunch, dinner for at least five days, and get ingredients in one shopping trip to minimize trips to the supermarket
2. Try shopping online and getting it delivered. Again less trips to the store equals less exposure to COVID-19 and other bugs.
3. When meal planning, consider how much time/energy is required for each meal, and be sure you plan for some quick weekend recipes for when you can't or don't want to spend hours in the kitchen.
4. The healthiest meals emphasize grains, vegetables, and fruits. Meat portions should be smaller which will save money and help keep dietary saturated fat in check.
5. Make a shopping list and stick to it! Do your best to only buy foods for meals and healthy snacks. Instead of chips, grab a bag of carrots and snap peas. Skip the sugar!
6. Stock up on nutrition-packed foods that stay fresh for a week or longer: whole grain breads, grains, apples, and oranges, sturdy fresh veggies like broccoli and onions, frozen veggies, sauces, soups, eggs, cheese, canned and dry beans, nuts and seeds, frozen meat or seafood, and flavorings.
7. Consider low cost alternatives for more expensive foods. Canned and frozen fruits and vegetables provide the same nutrients as fresh ones.
8. If you do go to the grocery store, check in with friends and neighbors to see if they need anything while you're there, especially anyone who is immunocompromised.
9. Make time for 15 minutes or more of physical activity everyday. Walking, running, yoga, biking, lifting weights... whatever works for you, make time to focus on your heart health each day.
10. Get your family involved in cooking, try new recipes, and eat dinner together. Make meals a fun experience where the kids can help in the kitchen and safely try new foods.

Lastly, be sure that you are giving yourself grace and compassion during this time. Eating healthy should be a long-term habit that you work towards so please allow yourself some missteps and take time to appreciate yourself in this moment.

Blueberry Pistachio Frozen Yogurt Bark

First Choice Health
March/2021



Ingredients:

- 2 cups plain Greek yogurt
- 2 tbsp honey
- 1 tbsp lemon zest
- 1 cup blueberries, divided
- 1/2 cup shelled pistachios, divided

Directions:

1. Line a 9x9 baking pan with parchment paper or aluminum foil
2. In a medium bowl, combine yogurt, honey and lemon zest. Stir in 1/2 cup blueberries and 1/4 cup pistachios. Spread in baking pan. Top with remaining 1/2 cup blueberries and 1/4 cup pistachios.
3. Place in freezer for 5-6 hours, until completely frozen. Remove from freezer and use a sharp knife to break bark into small pieces. Place in resealable plastic bag and keep in freezer.

Families Building Bridges with Farms Selling Beef

Family mealtimes, among many other aspects of daily life, look quite a bit different

Published March 3, 2021, For full article : <https://www.morningagclips.com/families-building-bridges-with-farms-selling-beef/>

WASHINGTON — Family mealtimes, among many other aspects of daily life, look quite a bit different now than they did at the start of 2020. Due to the pandemic, most of us are continuing to spend extra time preparing meals at home. A national Beef Checkoff funded



Beef Behavior and COVID Report (April-July 2020 data) found that 84% of meals are currently being prepared at home.

Having a freezer well-stocked with staple items, such as beef, is more of a priority than it might have been a year ago. According to a follow-up report, from April-September, almost a third of fami-

lies are stocking up on beef steaks (30%) and over half (55%) are stocking up on ground beef specifically.

The Beef Checkoff would like to remind families about a helpful tool to ensure beef remains a staple at-home meal ingredient. The Washington Beef Directory is an online resource designed to help connect Washington families with local beef markets and farmers selling beef directly.

For more information about beef promotion in Washington, visit the [Washington Beef Directory](#).

The Perfect Prime Rib

This article appeared in the Moscow-Pullman Daily News in December 2019, the recipe is adapted from a recipe provided by Iowa State University Extension and Outreach.

A beef rib roast is one that contains two or more bones from the rib section. A beef rib eye roast is the large center muscle with the bones removed. A “standing” rib roast uses the bones to form a natural rack in the roasting pan. Rib roasts are usually sold as either small end or large end. Small end roasts are more tender, contain less fat and are usually priced higher than large end cuts.

- Heat the oven to 350 degrees.
- Season roast if desired with favorite seasons or alternatively, you can mix:
 - 2 sticks of unsalted butter
 - Garlic to your liking
 - 1 cup horseradish
 - 1/4 cup chopped thyme
 - 3 tbsp chopped rosemary
 - 3 tbsp chopped sageSprinkle or spread the seasonings over all the sides and pat into the surface.
- Place the roast, fat side up on a rack in a shallow roasting pan. **Do not add water or cover and place in oven.**
- Turn temperature down and roast at 325 degrees. Allow an approximate cooking time of 15 minutes per pound.
- Check the internal temperature of the roast by placing a food thermometer into the middle of the roast in at least 3 locations around the center.
- Remove when the thermometer registers 5 to 10 degrees before desired doneness. Tent with foil and let sit for 15 minutes. The roast will continue to cook during the rest period.
- The roast must have an internal temperature of 145 degrees F for at least 3 minutes.



Easy Au Jus

- Reserve the meat juices from roasting pan, skim fat.
- Combine the following ingredients with 2 tbsp of meat juices and heat to boiling:
 - 2 cubes of beef bouillon
 - 1 1/2 cups water
 - 1 tsp soy sauce
 - 1 tsp Worcestershire sauce
 - 1/2 tsp Onion powder
- Serve with your prime rib

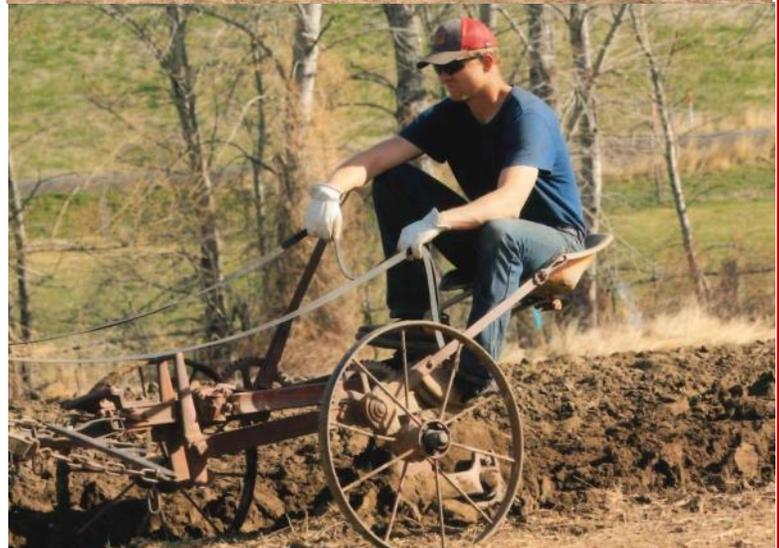
Spring Farming Days

Article provide by Jay Franks

Every year on the first full weekend of April the Eastern Washington Agricultural Museum hosts an event at the Garfield County Fair-grounds called Spring Farming Days. It is an event where people can come to see how the land was farmed and families lived 100 years ago. There are animals working the field, demonstrations going on outside, and over 17,000 square feet of inside museum space to look at items preserved from yesteryear.

This year 18 different teamsters brought 57 horses and mules to play and have fun tilling the 13 acres of soil. There were teamsters fertilizing, plowing, harrowing, and disking up the dirt getting it ready to seed the barley that would eventually grow to make hay later in the summer. A wood fired steam tractor powered a flat belt going to a grain grinder, showing how grain was flattened so that when fed an animal could digest it easier. Hit and miss engines powered items such as machines to make flour, smash aluminum cans, pump water, and make ice cream.

The weather for the 2021 Spring Farming Days could not have been better! The sun was shining both days and the temperature was in the middle 50s and low 60s. However, due to some COVID19 restrictions this year, we were not able to have a lunch served on the grounds, and since that building was closed, we were not able to have the Blue Mountain Artisan Guild art show. Our number of spectators was also lower because of not advertising due to COVID, but hopefully next year we will be going full steam ahead!



Spring Jackpot

Article provided by Becky Tetrick & Sherry Ledgerwood

We were able to successfully complete the Garfield County Spring Preview Jackpot on April 10, 2021. First of all we would like to give a shout out to all of the exhibitors, sponsors, parents, judges and volunteers that all came together to make this event a success! We were able to have Nick Nelson for our Beef Confirmation, Swine Confirmation, and Swine Showmanship Judge, and Zack Wilson as our Beef Showmanship Judge. The weather was down right mean for the show, but that didn't stop these exhibitors from doing their best!!

Our Jackpot has always had a Beef Division, but this year we added a Swine Division, and it was very well received. The show brought in 60 hogs with 42 exhibitors ranging from local participants to people coming up to seven hours away. Of these exhibitors, 13 exhibitors were from Garfield County and 9 of those exhibitors will be taking their swine to the Spokane Jr Livestock Show. The results from the show are the following:

Breeding Gilts:

Grand Champion: Cole Hennigar-Colton, WA
 Reserve Champion: Cade Wolf-Colton, WA
 3rd Place: CherryLynn Machado-Lone, OR
 4th Place: Gabe Scoggin-Pomeroy, WA
 5th Place: Sawyer Scoggin-Pomeroy, WA

Market Hogs:

Grand Champion: Cole Hennigar-Colton, WA
 Reserve Champion: Cade Wolf- Colton, WA
 3rd Place: Katelin Bronson-Athol, ID
 4th Place: Kadi Compton- Wenatchee, WA
 5th Place: Dena Loiland- Athena, OR

Showmanship:

Pee Wee:

Grand Champion: Kendyl Tetrick-Pomeroy, WA
 Reserve Champion: Hagen Tippett-Colton, WA

Grades 3-5:

Grand Champion: Kylie Gerdes-Cheney, WA
 Reserve Champion: Ladd Baser-Pomeroy, WA

Grades 6-8:

Grand Champion: Ainsley McCann-Lone, OR
 Reserve Champion: Bella White-Kennewick, WA

Grades 9-12:

Grand Champion: Katelin Bronson-Athol, ID
 Reserve Champion: Cole Hennigar-Colton, WA



Cole Hennigar– Grand Champ
Market Hog & Breeding Gilt



Cade Wolf– Reserve Champ
Market Hog & Breeding Gilt



Ainsley McGann– Pee Wee
Grand Champion Showman



Kylie Gerdes– Grades 3-5
Grand Champion Showman



Ainsley McGann– Grades 6-8
Grand Champion Showman



Katelin Bronson– Grades 9-12
Grand Champion Showman



Parker Lyyski – Grand Champion Steer



Raylie Fleishman - Reserve Champion Steer



Kale Cordill - Reserve Champion Heifer



Tyler Dixon - Grades 3-5
Grand Champion Showman



Alyssa Williams - Grades 6-8
Grand Champion Showman



Allyson Taylor - Grand Champion Heifer, Grades 9-12 Grand Champion Showman & 2021 Spring Preview Jackpot Overall Showman

In our Beef Division we had a total of 71 exhibitors. This was a record amount of entries in the 7 years of this being a Jackpot Show. There were 68 Steers entered and 12 Heifers. There were 17 exhibitors from Garfield County and 54 from the Tri-State area. Of our 17 local exhibitors 14 will be bringing Steers to the Spokane Jr Livestock Show. The results from the show are the following:

Beef Division:

Grand Champion Steer: Parker Lyyski - Ellensburg, WA.
Reserve Champion Steer: Raylie Fleishman - Clarkston, WA.
Grand Champion Heifer: Allyson Taylor - Hayden ID.
Reserve Champion Heifer: Kale Cordill - Cheney WA.

Showmanship:

Pee Wee: We had 6 Pee Wee Showman, they each received a prize and it was a great learning experience! Well Done!

Grades 3-5:

Grand Champion: Tyler Dixon - Pomeroy WA.
Reserve Champion: Landon Williams - Ritzville WA.

Grades 6-8:

Grand Champion: Alyssa Williams - Ritzville WA.
Reserve Champion: Kashley Brown - Spokane WA.

Grades 9-12:

Grand Champion: Allyson Taylor - Hayden ID.
Reserve Champion: Lane Tellefson - Warden WA.

2021 Garfield County Spring Preview Jackpot Overall Showman: Allyson Taylor

POMEROY FFA UPDATE



Washington Leadership Conference Winners

Wednesday, March 10th the five students were interviewed for the Washington Leadership Conference. The winners were: Jillian Herres & Natalia Larios. They will attend WLC in the summer of 2022.

The Larry Wilson Agriculture Building

Got the new building signs hung up just in time for Teacher Appreciation Week. We're appreciating a good one with the new building name. His impact on our program can still be felt.

-Kyle Kimble

WSU Cascade Mountains Military Teen Adventure Camp



Camp Location:

20988 Christian Camp Rd, Darrington, WA 98241

Dates: July 6-9; July 13-16; July 20-23, 2021

Participation: 50 youth per camp, 150 total

The Glacier Peak Adventure Camp is an experience like no other! Explore wild forests as you forage for mushrooms and seek out wildlife, go eagle watching on a river-rafting trip, and speed along the many mountain biking trails as you take in this scenic adventurous landscape. Try your hand at archery or outdoor Camp Marketing Information survival skills, and learn about the unique forest ecosystem of the Pacific Northwest. You can also pack your bag to explore the forest in an overnight backpacking experience that you will never forget. No matter what your skill-level or interest, there is something for you! Come stretch your legs and breathe the clean forest air while making friends and memories that will last a lifetime.

Registration: <https://www.glacierpeakinstitute.org/militaryteencamp>

Contact: Oak Rankin, 360-436-6445,
oak.rankin@wsu.edu



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Garfield County

WASHINGTON STATE UNIVERSITY
EXTENSION

PO Box 190
Pomeroy, WA 99347
509-843-3701

Mark Heitstuman, County Extension Director
Sheree Ledgerwood, 4H Coordinator
Monica Bartlow, Office Manager
Email: mbartlow@wsu.edu
<http://ext100.wsu.edu/Garfield>

Did you know Researchers Aim to Use Seafood Waste to Improve Concrete?

Summarized article by Tina Hilding, for the full article visit: <https://news.wsu.edu/2021/04/14/researchers-aim-use-seafood-waste-improve-concrete/>

Researchers from WSU received a grant from the Department of Energy (DOE) to use shrimp and crab shells to create a more eco-friendly and durable concrete. Research is being “led by Somayeh Nassiri, assistant professor, Michael Wolcott, Regents Professor, and Hui Li, research assistant professor in the Composite Materials and Engineering Center. The interdisciplinary team also includes researchers from the Pacific Northwest National Laboratories.”

Research has shown that because shrimp and crab shells are made of a strong polymeric molecule called chitin, when Nano pieces of these shells are ground up and added to the concrete mixture it improves the concrete in a few ways. For instance the concrete has better fluidity, strength, durability, and setting time. Since concrete is the most used material on earth besides water and also is responsible for 7-10% of our total carbon emissions worldwide, it is important that work on making a product that will withstand weather and the course of time. The typical mixture for concrete is pretty easily cracked which means expensive patch jobs and more carbon being released into the air.

“If we’re developing a concrete that uses less water and less cement and is stronger and more durable, we can reduce the need for replacement and repair jobs and achieve a more cost-effective infrastructure that could transform the U.S. construction market,” Nassiri said. “So, to all those large seafood companies, don’t throw out your shrimp or your crab shells. We can use it in concrete.”



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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.



Garfield County

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