

Jody G. Holthaus  
District Extension Agent  
Livestock and Natural Resources

## Tailgate Talks

Our first Tailgate Talk got bumped back a week by a nasty tornado, but we were able to reschedule at the Swearngin Angus ranch. We had a lovely evening and some good information was shared. I think I'm always learning something myself at these things. It was nice to visit with our hosts, Tom & Gavin Swearngin and Craig Guffey. They have a very unique perspective as seed stock producers, I think they really understand what commercial cattle operations need. Thanks again for hosting!

Our next Tailgate Talk will be on June 26<sup>th</sup> at the Perry Ranch. Phil & Rhonda Perry will be hosting us at their pasture north of Oskaloosa, Fairview and 106<sup>th</sup> road and then go east. That evening will start at 5:30 pm with a light meal, then the emphasis will be on Fencing and Brush and weed control. Anyone with livestock, probably has all three of those. Rod Schaub, Frontier District Livestock Agent will be doing the fencing demonstration. Rod has been a part of our Eastern Kansas Grazing school and more importantly uses the fencing on his own spread. Stu Duncan, the Northeast Area Extension Agronomist will be heading up the conversation on brush and weed control. Stu started his career as the Jackson County Ag Agent, so he is well aware of the weeds and brush pressure we have here.

Because of the meal count, please let us know if you will be attending, by calling the Oskaloosa office, 785-863-2212 or email David Hallauer, [dhallaue@ksu.edu](mailto:dhallaue@ksu.edu) or myself [jholthau@ksu.edu](mailto:jholthau@ksu.edu). Skipping ahead, the third Tailgate Talk will be all about water in the pasture. Last year this was a big hit, we had Herschel George and Will Boyer, our Water Quality Specialists come out with all of their "toys". They had solar pumps and bilge pumps, they were pumping uphill in the middle of nowhere. They have the latest and greatest tank floats and all types of gadgets. That is scheduled for August 7<sup>th</sup>, weather permitting.

You know we ask a lot of our cows. We ask them to have a calf yearly. We ask them to keep their condition, despite milking for their calf, and trying to get rebred. The average for a cow to cycle after her calf is born is 50 days. In order to keep the 365-day calving interval, she needs to get bred within 80 to 85 days after calving. She hits her peak lactation, 60 days after the calf is born. We really need to provide for her the very best nutrition we have at that point. Those 30 to 35 days that she needs to rebreed are very crucial. I guess I better get to the pasture and make sure our bulls are doing their part!

David G. Hallauer  
District Extension Agent  
Crops & Soils/Horticulture

### ***Root Lesion Nematode – a Corn Pest***

If you are one of the fortunate growers with corn planted, I hope it is up and growing well. Before long, it will be scouting time for leaf diseases as well as the potential for nitrogen loss a result of abundant moisture and waterlogged soils. Both can be visible yield robbers.

Not all pests are easily observed. One often *unseen* corn yield robber is called the root-lesion nematode. Present at some level in nearly all corn fields in Kansas, according to KSU Plant Pathologist Dr. Doug Jardine, it often exhibits no specific or identifiable symptoms other than yield loss. While most losses occur in the continuous corn areas of western Kansas, it is becoming an issue to be more aware of in northeast Kansas as well.

Making it even more difficult to detect is the fact that the highest pressure may be limited to patchy areas of the field, requiring thorough scouting to catch. Even then, unless growth appears stunted or yellowing is evident (occasionally, roots may have lesions on them or appear to be pruned), the pest will likely go undetected without some ‘digging’.

If yield maps or other observations have shown areas where yield loss can’t be easily attributed to something else, it might be time to test for root lesion nematode using a whole-root assay. Start by determining when emergence occurred, then look ahead 30-40 days – that’s the optimal time for sampling. Dig up suspect plants, trying to keep some of the soil with the roots. Keep samples cool until they can be shipped via your local Extension Office (submit samples by Wednesdays) or sent directly to the Plant Disease Diagnostic Lab. Sample costs as well as instructions for sampling and submission are available at the KSU Plant Pathology webpage at: <https://www.plantpath.k-state.edu/extension/diagnostic-lab/>. Other plant-parasitic nematodes that can result in losses include the sting, stunt and stubby-root nematodes that can be found by sampling as well. Contact a Meadowlark Extension District Office for local mailing instructions.

### ***Ticks***

We’re well in to tick season, I’m afraid. Temperatures are warm. Grass borders are tall. Trees are fully leafed out and the safe haven for tick populations is large. While these wooded or tall grass areas are certainly more prone to tick activity, it’s not uncommon to find them even in mowed areas as well.

Because ticks can transmit several diseases, knowledge of how to manage their populations is important. For example, if a tick is found on you, it should be carefully and safely removed, head intact, before feeding occurs for more than a few minutes, if possible. That can be difficult to make happen at best. That’s why prevention and other habitat modification efforts are a good idea.

For more information on the species of ticks found in Kansas, request a copy of Ticks in Kansas from your local Extension Office or by e-mailing me at [dhallaue@ksu.edu](mailto:dhallaue@ksu.edu). You can also check it out online at: <https://www.vet.k-state.edu/vhc/docs/ticks-in-kansas.pdf>.

Cindy Williams  
Meadowlark Extension District  
Food, Nutrition, Health and Safety

## **Ten Tips to Keep Summer Grilling Safe**

Have fun on the grill this season, but be safe! Follow these basic tips to make your cookout one that everyone will enjoy and stay healthy!

1. Don't wash your meat: Washing your meat under running water only spreads the bacteria to your sink, into the air and to you. Cooking should take care of any bacteria.
2. Contamination: Avoid cross-contamination by using a separate cutting board for meat and another one---or two---for preparing your salad or other foods.
3. Use paper towels, not cloth towels, to clean up: People think towels are green, but you'll be the one who is green if you get sick from contamination. Use a clean, single-use paper towel to wipe surfaces, your hands, and your utensils when preparing raw meat---and throw it away.
4. Wash your hands again---and again---before, during and after preparing meats: And don't touch your refrigerator handle, spice bottles, dishes or cupboards with your dirty hands.
5. Keep your meat cold before it hits the grill: Don't marinate chicken or beef at "room temperature" as some recipes say. This gives bacteria an excellent place to grow.
6. Your thermometers---one for the refrigerator and one for meat---are your best friends: And they will make you the best cook. This is the only way to ensure meat is fully cooked while not being overcooked. Also, have a thermometer for your refrigerator.
7. Don't use the same utensils and dishes for raw meat and cooked meat: Wash those dishes and utensils, or switch to newly cleaned ones while the meat is cooking.
8. Cooking temperatures: Your chicken is cooked when it reaches 165°F; ground beef, 160°F.
9. Serve your food promptly and enjoy.
10. Store leftovers in the refrigerator as soon as possible: Make sure it's no more than two hours and one hour in warm weather (above 90°F). Reheat all leftovers to a safe temperature of 165°F.

Nancy C. Nelson  
Meadowlark Extension District  
Family Life

## **Introducing the College of Health and Human Services**

On June 1, 2019, the College of Human Ecology at Kansas State University became the College of Health and Human Sciences.

From 1918 to 1963, the college evolved from the Division of Home Economics to the College of Home Economics. In 1985, it became known as the College of Human Ecology. I remember that name change as the tagline was 'The New H.E.' The foundation of the College of Health and Human Sciences dates back to 1873 when the first women's course was offered at then Bluemont Central College.

"We are extremely excited about the new name of the college," said John Buckwalter, Betty L. Tointon dean of the college, in a news release this past winter. "Even with the new name we continue to celebrate our rich history which remains part of our being. The motto of the college, 'In a world focused on things, we focus first on people,' has not changed. This is simply the next chapter in our history as we continue to discover, disseminate and apply knowledge to meet basic human needs and improve the human condition."

The news release went on to explain, "While the name is new, the College of Health and Human Sciences will continue to offer its programs through the School of Family Studies and Human Services and departments of Hospitality Management; Apparel, Textiles, and Interior Design; Food, Nutrition, Dietetics and Health; and Kinesiology. The college is making plans to add a fifth licensed health professions program, which will join the current programs in dietetics, athletic training, speech pathology, and couple and family therapy."

The name change was approved by the Council of Chief Academic Officers at the December 12, 2018, Kansas Board of Regents meeting. The current tagline is 'New college name, same great programs!'

In a May 23, 2019, KSU news release it was announced the college has recently received approval from the Kansas Board of Regents to officially begin a Master of Science in physician assistant studies program in 2021. "Recognizing the primary care provider shortages in the state of Kansas and the outflow of Kansas State University students to professional schools, the college began to explore launching the physician assistant program in 2017. Currently, Wichita State University has the only physician assistant program in the state."

"The 27-month, full-time graduate program, leading to a master's degree in physician assistant studies, consists of three semesters of classroom instruction, followed by 15 months of clinical training. Physician assistant students will complete approximately 2,000 hours of hands-on clinical experiences, through 11 rotations at various clinics and hospitals across the State of Kansas, and beyond. Renovations are currently underway to provide adequate space for the program, which will be in Mary and Carl Ice Hall on the Manhattan campus."