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## **Face to Face**

So this week, I took a vegetarian to lunch! It was about mid-way through the event that I noticed she had ordered a vegetarian meal. So I asked, and she replied, “since I’m going into Environmental Sciences, I figured I better do my part and save the environment.” I nearly choked.

So then the conversation went to Covid-19 and how when the shutdown occurred, so many of the smog-filled cities’ skies cleared. I told her when all the airplanes and cars stopped, and the air cleared, then I reminded her that we still had the same number of cows. And the numbers of our domestic herds is far less than the Bison that roamed the plains back in the day! I hope I gave her something to think about.

The rest of our trip, I wondered what she thought of the fields of corn that were growing, what she thought should be growing there instead. I’m thinking I will send her some websites so she can read up on the facts, if she’s going to be a scientist, then she needs to rely on facts!

The fact is, our pond project is going well. The ponds look remarkably well. One of the control ponds showed there might have been a Blue/green algae bloom, but it’s going to take more time to analyze the test results, so stay tuned.

We are lucky to have a local producer that baled up some Barley straw. I’m hoping he will consider planting more barley. I think there might just be a big demand for barley straw in the coming years.

It’s a bit late to be applying the barley straw to ponds this year, but the bales could be stored until next spring. The dosing rate is 7 bales per acre of surface water. We put the bales about 20 feet apart and submerge them 1/2 to 2/3 in the water and stake them with two stakes. We put the cut side down, and one stake goes through the strings to keep them contained. We put the bales on the side where most of the water comes in and usually not on the pond dam.

The Melvern Swim pond was a joint venture with KDHE and the Corps of Engineers, they had 20 bales that got flooded out, so they will be reapplying those bales. This has been quite an adventure, and I’m hoping that the test results will give us some definite answers to the Blue/green problem.

I’m also hopeful that the young lady that I ate lunch with will seek out the facts about animal agriculture and live her life accordingly.

David G. Hallauer  
District Extension Agent  
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### ***The Effects of Late Season Usage on Cool Season Grasses***

There was a time this spring when I was pretty worried about our cool-season grass stands. The end of 2019, combined with a couple of frost events in 2020 left, stands uneven. With a forecast calling for above normal temperatures and below-normal precipitation, reduced yields could have been followed by a poor recovery time period.

Fast forward to August. Most of the area has received excellent rainfall, and temperature post-harvest allowed hay fields to recover quickly and pastures to keep up with grazing. I've been monitoring six different hay fields across the District since harvest and most all of them have grown back to a height of five plus inches with greater than 75 percent canopy cover.

In fact, some stands have grown so well that there might be some temptation about utilizing them again this fall. In some instances, that can work quite well. In others, be cautious.

With adequate moisture and moderate temperatures (cool season grasses love the seventies...), grasses grow rapidly. The photosynthetic process kicks in, and green leaves transfer energy to leaves. When adequate leaf mass is achieved, energy is also returned to the root system. This helps maintain the plant through the winter and initiate greenup when conditions are right next spring. It's a simple, but often overlooked, process. When overlooked, it has a lot to do with how plants respond and prosper – or perish under certain conditions.

That leads us to this fall. Some stands have recovered so well that we might consider grazing them or even haying for a second time. In most cases, I would avoid that when possible. The risk of damage from stands that get hayed/grazed too short or that don't have a chance to adequately recover prior to dormancy is always present and too often experienced. That damage may not seem to be too bad but can affect the stand for years.

If grazing previously harvested hay fields this fall, do so with extreme caution (second cuttings of hay should be avoided...). As the stand is recovering, maintain at least four to six inches of green growth. Harvesting below a four-inch height means that the plant not only has to respond to the harvest of photosynthetic area but may have to deplete root reserves to do so. If adequate time and rest isn't given to replenish reserves, recovery will be slow next year as well.

### ***Diseases of Peonies***

Adequate moisture plus humidity plus days with dew on the grass all morning equals the perfect conditions for disease. If you have peonies, you may well be seeing them now.

If the leaves look like they have measles, it's likely red spot, a disease that results in reddish-purple spots on the upper leaf surfaces. Spots often grow together to form large blotches on the leaves or streaks on the stems.

If the leaves look like they've been dusted with flower, powdery mildew is the culprit. We don't see it often, but when we do, it can be deadly to the plant's leaves.

The 'cure': sanitation. Remove all diseased tissue, including stems, at the end of the growing season (we can remove all foliage in mid-August when plants are dormant and cause no long-term harm). Remove mulch that has plant debris, replacing with new mulch. This will help reduce the source of the disease to reduce the chance for an outbreak again next year.

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### **Jefferson County 4-H Food Fair Champion Recipes Revealed**

Even though 2020 has been a different kind of year for everyone, one thing that remained is that the quality of food exhibits remained high. Judging was done differently, and numbers were down, but we had several outstanding food entries from youth across the county. At this time, I would like to share a couple of the champions at this year's fair.

The first one that I would like to share comes from Brooklyn Correll. She is the 17-year-old daughter of Susan and Bill Correll of Valley Falls. Brooklyn is a 11-year member of the Prosperity 4-H Club. Brooklyn has been involved in many projects, including Clothing, Fiber Arts, Photography, and Shooting Sports, to name a few. Brooklyn was named State Project Winner in Visual Arts.

Her entry of Iowa State Fair Pizza Bread received the following awards: Senior Class Champion, Overall Grand Champion Food, and then was named Champion Yeast Bread Award. Now for that "winning" recipe.

#### **Iowa State Fair Pizza Bread for the Bread Machine**

1 ¼ cups vegetable juice	2 Tablespoons sugar
2 Tablespoons pepper olive oil	1 ½ teaspoon garlic powder
1 egg white	1 ½ teaspoon onion powder
¼ cup grated Parmesan cheese	½ teaspoon salt
1 ¼ teaspoons dried basil	3 cups bread flour
1 teaspoon dried oregano	
2 teaspoons active dry yeast	

Place all ingredients in bread machine pan in order listed OR as directed by your machine. Set machine for dough setting. When timer rings take dough out of bread machine pan punch down. Shape the dough as desired; rolls, bread, or personal design. Place on prepared pan. Let rise until double. Bake in 375-degree oven for 20 minutes. Let cool, brush with butter, and remove from pan.

Another "Champion" recipe that was submitted by Grace Censer was this Orange Chiffon Cake. Grace is the daughter of Andy and Holly Censer, also of Valley Falls. She is the 9-year member of the Valley Victors 4-H Club. She is 15 years old and will be a Junior this fall. Grace was also named the State 4-H Dog Project winner and will be attending National 4-H Congress this fall, along with Brooklyn.

Now for Grace's "winning" recipe. This cake was named Senior Reserve Champion and then named Overall Reserve Champion.

#### **Orange Chiffon Cake**

6 large eggs plus one additional egg white	1 teaspoon vanilla
2 ¼ cups sifted cake flour	1 ½ cups white sugar
1 Tablespoon baking powder	½ teaspoon salt
2 Tablespoon grated orange zest	½ cup vegetable oil
¾ cup freshly squeezed orange juice	½ teaspoon cream of tarter

Separate the eggs while they are still cold. Place the egg yolks in one bowl and the whites (along with the extra egg white) in another. Cover with plastic wrap and bring to room temperature (about 30 minutes)

Preheat oven to 325 degrees F. and have ready a 10-inch two-piece **ungreased** tube pan. In the bowl of your electric mixer, fitted with the paddle attachment, (or use a hand mixer), place the flour, sugar (minus ¼ cup), baking powder, salt, and orange zest. Beat until combined, make a well in the center of the flour mixture and add the egg yolks, oil, orange juice, and vanilla extract. Beat until smooth (about one minute). Scrape down the sides of the bowl as needed. In a separate bowl, with the whisk attachment, beat the egg whites until foamy. Add the cream of tartar and continue to beat until soft peaks form. With a large rubber spatula or wire whisk, gently fold the egg whites (in three additions) into the batter just until blended, being very careful not to deflate the batter.

Pour the batter into the ungreased tube pan and bake for about 55 to 60 minutes. Immediately upon removing the cake from the oven inverted (turn upside down) the pan and place on a bottle or flat surface, so it is suspended over the counter. Let the cake cool completely before removing from pan.

Thank you to Brooklyn and Grace for sharing your “champion” recipes with all of us!