

Extension Connection

March/April 2010

MILLARD COUNTY

Extension Update

This fall capped off a productive growing season in Millard County. Concerns about possible early frosts were dismissed as the growing season extended almost to October. At the time of this writing, most of the corn silage in the county has been harvested with better than average yields. Heavy rains the first of October have hampered field work and kept corn moisture high delaying the corn harvest, but if farmers can get it dried, yields should be good.

Frequent rains, high humidity and cooler weather made getting alfalfa in the bale extremely difficult this fall with a lot of black hay in the county. But for those who managed to get it baled in good shape, there is profit to be made with prices being reported as high as \$260/ton for top quality alfalfa.

Both hay and grain prices are well above average. These prices are largely driven by Ethanol policy which has diverted a significant amount of the country's corn resources to the production of fuel. The shortage of corn as a feed resource has placed pressure on the other feed types creating a very competitive market. Although the rising costs of inputs like equipment, fuel and maintenance are eating up a significant amount of the gains in crop markets, most farmers should have a profitable year. Although all growers will see higher revenues, some growers who contracted their crops early missed out on the unforeseen jump in prices during the late summer.

Crop prices are also being affected by an increased demand in exports— particularly in the alfalfa hay market. These demands, although good for crop growers, continue to put tremendous pressure on those who need to buy hay to feed. Although milk and cattle prices continue to stay strong, the price of feed is largely, if not completely, eating away the profit margins for those buying feed.

Although by the time this newsletter is printed most of the farm work in the county will be winding down, I am including an article in the newsletter about using gypsum and elemental sulfur to reclaim sodic soils. I get quite a few questions about this every year, and although we have been dealing with these issues in Millard County for a long time, there is still a need for this information.

I am also including some information about cow/calf resources for the cattlemen.

Upcoming Events

**Utah Department
Of
Agriculture and Food**

And

**Utah State University
Extension**

**Pesticide Safety
And
Education Program**

*2011
Pesticide Workshop*

*December 1, 2011
Millard County
Fair Building*

- Earn CEU's
- Renew Pesticide Licenses
- Get Study Materials

MILLARD COUNTY EX- TENSION WEB SITE

Keep connected and updated on activities, events, and information through the Millard County Extension web site: extension.usu.edu/millard

Beef

Trent Wilde—USU Extension Agent

March/April 2010



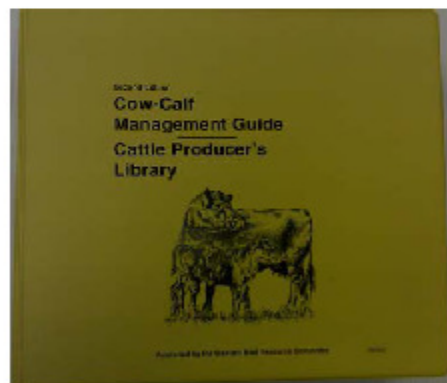
June 2010

Cow-Calf Management Guide & Cattle Producer's Library

Linden Greenhalgh

The *Cow-Calf Management Guide & Cattle Producer's Library* is a 983 page comprehensive collection of fact sheets prepared by the Western Beef Resource Committee (WBRC). Membership of the WBRC includes professors, researchers, and specialists in the 12 western states who regularly write, review, and revise the resource's information. The guide includes sections on Quality Assurance, Nutrition, Reproduction, Range and Pasture, Animal Health, Management, Marketing, Finance, Genetics, and Drought and Other Natural Disasters. Producer management and troubleshooting guides help in finding answers to questions. Print editions include a copy on CD and are available for \$125.00 plus postage. Digital edition only is \$35.00. The most popular sections (Nutrition, Reproduction, and Animal Health) of the handbook have been translated in Spanish and are available as *Archivos del Productor de Ganado de Carne* for \$75.

For more information and ordering contact the University of Idaho, Cattle Producer's Library, PO Box 1827, Twin Falls, ID 83303 (call: 208-736-3600, fax: 208-736-0843, email: yellowbook@uidaho.edu).



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Foods & Nutrition

Mary Anna Henke—Nutrition Educator

November/December 2011

Food \$ense Nutrition Education is a **Free** program to help individuals and families eat better on a tight budget. If you would like to attend classes contact us to sign up. If you are unable to attend classes in person but would like information, Food \$ense has a DVD that contains six lessons that you could do at home on your own time. If you need help getting your children to eat vegetables or all of the 5 food groups or you would like help planning a menu your family will enjoy on your budget, please call to arrange lessons. For information call us at 864-1480 or 743-5412. Please check out our web page at www.extension.usu.edu/millard.

FREE Classes:

- Delta Sands Apartment Complex - Thursday, Nov. 3rd - 4:00 PM: Food \$ense Fruits: Cranberries
- Delta Sands Apartment Complex - Thursday, Dec. 1st - 4:00 PM: Food \$ense Fruits: Pomegranate.
- Fillmore's Mt. Catherine Manor Complex - Thursday, Nov. 17th - 4:30 PM: Food \$ense Fruits: Cranberries..
- Fillmore's Mt. Catherine Manor Complex - Thursday, Dec. 15th - 4:30 PM: Food \$ense Fruits: Pomegranate.
- Kanosh Paiute Band Building - Wednesday, Nov. 9th - 5:15 PM: Food \$ense Fruits: Cranberries.
- Kanosh Paiute Band Building - Wednesday, Dec. 14th - 5:15 PM: Food \$ense Fruits: Pomegranate.

We would love to see you there. Please call: 864-1480 or 743-5412 to reserve your space in the class.



Harvest Time

I love to garden, for me it is a stress reliever and a budget saver. It is amazing to see what I can grow, of course with a little help from mother-nature (good weather), and water. Recently, I have bottled 60 quarts of tomatoes and 30 pints of salsa, froze 60 quart bags of corn, dug up about 50 pounds each of potatoes, carrots and beets. I have harvested quite the bounty. I will be saving quite a bit of money at the grocery store since I grew several of my own veggies. I have shared my harvest with family, friends, and the food bank. I have gained knowledge from growing my own food and I would love to share what I have learned in a gardening class with those that might be

interested next Spring/Summer. If you would like to be involved with this class please call the extension office and we will let you know when the classes will start if there is enough interest.

Honey and Herb Glazed Carrots

6-8 large carrots, thin-sliced on the diagonal
 1/2 white onion, diced
 1 tablespoon olive oil
 1 tablespoon honey
 1 teaspoon Italian seasoning
 Salt and pepper to taste

Cook carrots in enough water to cover them until they are crisp-tender. Remove carrots from pan and drain. Sauté onion in olive oil, add drained carrots, honey, Italian seasoning, salt and pepper. Stir well to coat each carrot with olive oil and seasoning. Heat thoroughly and serve. Yield: 6 servings

Cheesy Potato Soup

4 medium diced potatoes
 1 large chopped onion
 1 quart water
 1 teaspoon salt
 1/4 cup butter
 3 tablespoons flour
 1/2 cup milk
 1 1/2 cups shredded sharp cheddar cheese
 1/4 teaspoon seasoned salt
 1/4 teaspoon paprika
 1/4 teaspoon ground pepper
 Chopped chives (optional)

Combine potatoes, water, onion, and salt in heavy saucepan. Bring to a boil, reduce heat and simmer until tender (about 20 minutes). In a heavy skillet melt butter. Add flour, cook and stir until mixture bubbles. Remove mixture from heat, stir in milk. Return to heat; cook and stir until thickened. Stir mixture slowly into potatoes. Cook and stir until thick. Add cheese and seasonings. Served topped with chives. Makes 4-6 servings.

(Source: Food \$ense: Utah State University Nutrition, Dietetics, & Food Sciences/Extension: Farmers Market Recipe Cookbook) For a **FREE Farmers Market Recipe Cookbook**, make one of the recipes in today's newsletter and then call or email us your opinion of that recipe at : 864-1480 or maryanna.henke@usu.edu

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Crops & Livestock

Trent Wilde– USU Extension Agent

March/April 2010

extension.usu.edu


UtahState University
 COOPERATIVE EXTENSION

Reviewed December 2010

Sodic Soils Are Occurring More Frequently in Utah. How Should They Be Managed?

D. W. James
 Extension Soil Specialist

Sodic soils are soils with excess sodium. Sodic soils are encountered with increasing frequency in Utah, usually in the lower, flatter areas of our valleys. Sodic soils probably developed over many years when the water table was high and the soils were too wet for cultivation.

Apparently these wet lands are drying out because farmers are changing their irrigation practices. Formerly, upland soils were flood and furrow irrigated. Sprinkling is replacing the older practices to conserve water. Thus, there is less recharge of the ground water and water tables are dropping in the lower parts of the valleys. Accordingly, lands that were formerly too wet are becoming susceptible to cultivation and production of more profitable crops.

Sodic soils represent a special management problem for farmers and land managers because of their peculiar nature. Whereas the pH of Utah soils normally lies in the range of 7.0 to 8.2, the pH of sodic soils will be above 8.5, to as high as 10.0. In addition, the exchangeable sodium percentage (ESP) will be above 15; clays and organic matter will be highly dispersed resulting in very slow water infiltration and percolation through the soil; and the soil will be very hard when dry. Sodic soils may appear black at the surface because of dissolved organic matter; years ago these soils were referred to as black alkali soils. The net effect of soil sodicity is extremely poor crop yields.

Reclamation of Sodic Soils

Sodic soils differ from saline soils, or soils that simply have high concentrations of dissolved salts. Saline soils have an ESP less than 15% and their structure will be good and water intake and percolation should not be a problem.

Reclamation of both sodic and saline soils requires the application of excess irrigation water after assuring adequate drainage. The important difference between sodic and saline soil reclamation is that, in addition to good drainage and excess irrigation, the excess sodium must be replaced on the soil cation exchange complex in order to mobilize the sodium and render it susceptible to leaching. For this purpose calcium is supplied by adding gypsum. Acid-forming materials such as elemental sulfur and sulfuric acid, which mobilize calcium already present in soil as lime, also serve this purpose.

The amount of gypsum needed to reduce the ESP to less than 15 is referred to as the gypsum requirement (GR). Whether or not a soil is actually sodic, and the determination of the GR, requires laboratory analysis of the soil. Instructions for soil sample collection, types

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of analyses needed, and interpretation of results are available upon request from County Extension offices.

Gypsum Sources and Rates

Gypsum is readily available in the market place. High grade geologic deposits of gypsum found in Utah are mined for industrial purposes. Lower grade gypsum (that is, 90–94% gypsum) are sometimes mined here for use as a soil amendment. Gypsum is also available as a byproduct of phosphate fertilizer and other manufacturing processes. Because gypsum is so readily available in the market its cost to the consumer consists essentially of processing it into a desirable physical condition, and transport.

The amount of gypsum needed (GR) depends on the ESP, the soil texture, and the depth of soil to be reclaimed (e.g., 12 inches, 24 inches). Typical GR values range between 2 and 6 tons per acre and higher. It should be emphasized that applying gypsum without making provision for good drainage and excess leaching water will have little, if any, effect on the sodium problem.

For more information consult your County Extension office or the Utah Fertilizer Guide (AG 431).

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USU Extension
83 So. Manzanita Ave.
Delta, Utah 84624

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Other Contact Information
Phone: 435-743-5412 or 435-864-1480
Fax: 435-743-4221 or 435-864-1488
E-mail: millardextension@usu.edu

www.extension.usu.edu/millard

Millard County

Mon/Wed/Fri
83 South Manzanita
Delta, UT 84624
(435) 864-1480
Fax (435) 864-1488
millardextension@usu.edu

Trent Wilde-USU Extension Agent
Darlene Scott- 4H Coordinator
Bobbette White- 4H Coordinator East
Mary Anna Henke- FSNE Educator
Sharal Young- Office Manager
Deborah Willoughby-4H Horse/Livestock

Tues/Thurs
50 South Main
Fillmore, UT 84631
(435) 743-5412
Fax (435) 743-4221
millardextension@usu.edu

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