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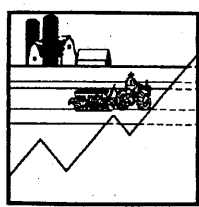
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October 1990

Vol. III, No. 10

The NEBLINE[®]

University of Nebraska Cooperative Extension
Lancaster County

Office 471-7180
NEBLINE RBBS 471-7149
Home Economics Message 471-7148
Horticulture Message 471-7179

Office Hours: 8 a.m. to 4:30 p.m.
Monday - Friday

Notice!!!

All programs and events listed in this news-
letter will be held at the University
of Nebraska Cooperative Extension in
Lancaster County unless
otherwise noted.

444 Cherrycreek Road
Lincoln, NE 68528

Computerized Farm Management at Home

Are you looking for the right computerized farm management system for your business? Do you want to be on the leading edge of today's successful farming operations? There is a workshop series designed to take you from the point of purchasing a computer to actually experimenting with some of today's premier agricultural farm management software in just four weeks. The series will begin on Tuesday, November 27 and continue once a week through December 18 from 7 to 10 p.m.

Successful farming in today's complex business environment requires excellent management skills. Farming is a business which requires good record keeping and sound financial management. The farm computer is one tool available to help farmers deal with information in today's complex farm business.

Purchasing a computer can be a trying experience for anyone, including farmers. The terminology is

new, the skills needed to use this machinery are different from normal farm skills, and many are not quite sure what they will do with the computer after they buy it.

ness.

• A hands-on introductory DOS class which will introduce participants to basic computer skills such as formatting diskettes, copying, erasing, checking disk-

ettes for problems etc.

created and adjusted in just seconds on a computer.

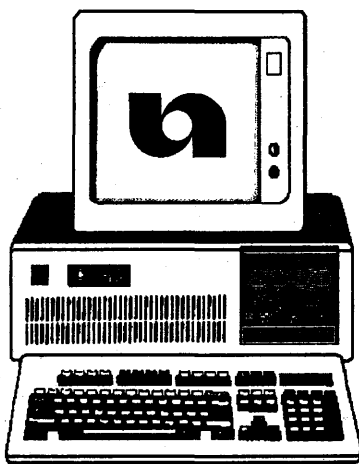
• Discussing the concepts and needs of record keeping.

• Evaluation techniques to determine which agricultural software package is right for you.

• Demonstrations and hands-on evaluation of several top agricultural software packages.

The culmination of the workshop series will be the live demonstrations of agricultural software programs by software company representatives. Participants will also have the opportunity to try these programs and will have time to visit with representatives in person about their software needs.

The workshop series fee of \$45 includes all workshop materials and handouts. Two family members may attend under one registration. Please call 471-7180 to register. Early enrollment is encouraged as space is limited.



"Computerized Farm Management at Home" is a hands-on workshop designed to meet the computer management needs of farmers. Workshop topics include:

• How and what to look for when purchasing a computer for the farm busi-

ness. • Another hands-on computer class focussing on the use of electronic spreadsheets in the farm business. In this session we will show how cashflows, balance sheets, income statements and simple crop budgets can be

Make Your Place Firesafe: Hunt For Home Hazards

Is your home safe from rampant fire? It may not be, if you haven't recently gone on a hunt for home hazards. According to Bill Montz, Jr., Fire Prevention Officer for the Southeast Fire Department, over 5,000 people died in fires in their homes in 1988. Many deaths can be prevented by changing personal habits which could cause a home fire, and by identifying and removing home fire hazards.

"With about 80% of all fires occurring in our homes, this year's Fire Prevention Week message is right on mark," says Montz. Officially kicking off the campaign for Fire Prevention Week 1990, Montz

urges the public to participate in fire safety education programs and a community-wide effort to fire safety. The Southeast Fire Department is sponsoring Fire Prevention Week 1990 with the support of the National Fire Protection Association and the Nebraska State Fire Marshal's Office.

In observance of Fire Prevention Week, the Southeast Fire Department will be holding their annual open house at the Pine Lake Fire Station, 7700 Pine Lake Road, on Sunday, October 7th, from 1 to 5 p.m. The public is invited to attend; there will be many fire safety and educational activities for the entire family.

Arlene Hanna Joins Extension Staff

Arlene Hanna has joined the extension staff as a 4-H assistant responsible for 4-H school enrichment and small animal projects.

Arlene holds a bachelors degree in elementary education from UNL and brings with her a wealth of volunteer experience.

4-H Achievement Night - October 23

Celebrate 4-H accomplishments at the annual 4-H Achievement Night, Tuesday, October 23, Lancaster Extension Conference Center, 7:30 p.m. Four-H members receiving county awards and scholarships will be hon-

ored. All 4-H families and friends are welcome to help recognize honored 4-H'ers. County award books and applications are due October 1. Contact Maureen Burson for more information.

Home Extension Achievement: "Enhance Your Wardrobe With Accessories"

Doris Cook, Lincoln, will be the featured speaker at the home extension achievement meeting on Monday evening, October 22, at the Lancaster Extension Conference Center. Mrs. Cook, in her program titled "Enhance Your Ward-

robe With Accessories", will show how you can extend your wardrobe with accessories such as scarves, jewelry, belts, and handbags.

The event will begin at 7 p.m. with registration, catered dessert and coffee. At 7:30 Malenna Vogel will welcome club members and guests and introduce the achievement planning committee. Jean Wheelock, council vice chair-

woman, will introduce the program.

An award and recognition ceremony will be held following the program. Extension club members who are eligible for 25, 35, or 50 year membership awards are asked to notify the office so that certificates may be prepared. Certificates will, also, be awarded to clubs eligible for 50 year recognition awards, but clubs must notify the office regarding

their eligibility.

Extension club members and guests planning to attend the achievement program are asked to PREREGISTER by calling 471-7180 by Wednesday, October 19. A fee of \$2 per person will be charged to cover the cost of the dessert. This event is open to anyone who is interested in the program. Preregistration is essential.

Fall Control of Musk Thistle

Some of the first work on musk thistle control was done in southeast Nebraska in November, 1957. One to two pounds of 2,4-D gave 75 to 100 percent control. Even though good control resulted from fall applications, a large number of seedlings were present in the spring. Musk thistle has the ability to establish new seedlings in warm periods in late fall and early winter.


In the 1960's work of the Agricultural Research Service and University of Nebraska showed that late September or October treatments with one pound

per acre of 2,4-D (one quart of the four pound per gallon material) gave good control of musk thistle. If conditions are drier, or cooler than normal, 1 1/2 or 2 pounds per acre will be needed. Over a period of years fall treatments applied between late September and early November, when growing conditions are favorable, have given effective control of musk thistle.

Work in central Nebraska reconfirmed the effectiveness of 2,4-D treatments in the rosette stage. In addition, Tordon 22K at 6 to 8 ounces per acre or one pound 2,4-D plus 1/2 pint

Banvel applied in the late rosette stage showed more consistency than 2,4-D applied alone. Considering soil moisture variations, Temperature, stage of growth, and application timing, Tordon 22K applied in mid to late fall has provided the most consistent control. It controls rosettes and later germinating fall and spring plants.

Kansas State University 10 year study indicates fall applied Tordon 22K (.5 pint/ac.) and 2,4-D LVE (2qt./ac.) are the only treatments that provide greater than 85% control under cool, dry conditions.



**University of Nebraska
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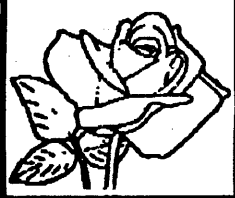


On-the-Grow

Horticulture News

Don Janssen

Extension Agent, Horticulture
Mary Jane McReynolds
Extension Assistant, Horticulture



Getting Houseplants to Reflower

Part of the challenge and enjoyment of growing houseplants is to accomplish reflowering. While some plants such as African violets, crown-of-thorns and the aluminum plant are relatively easy to reflower, others, such as azalea, are not. In general, to reflower houseplants, a green-thumb must expose them to the correct photoperiod (number of hours with light), temperature, and with some, a rest period — reduced watering and fertilizing.

While most people admire azalea, few attempt to reflower the plant. While you wouldn't obtain the flower quality you see in a floral shop, remember the challenge is its own reward.

After the last likely frost in spring, place the azalea (sink the pot in soil), in a shady area protected from hot, dry winds. Pinch new growth till early July to develop an attractive shape to the plant. Flower buds develop in summer and fall, so don't pinch after early July.

As nights become cooler in the fall, reduce the frequency of watering. Bring the plant indoors before frost. The plant requires cool temperatures — 45 to 50 degrees F. — for two months until flower color shows. Buds will "blast" — turn brown and drop off — if temperatures are warm.

Water Yard Plants?

Soil moisture is lost from the soil throughout the winter either through the plants or by evaporation from the soil surface. When the soil moisture level becomes very low, root damage can occur from deep freezing of the soil. This damage to the roots can seriously injure a tree or shrub or even kill them. This damage is not noticed until the following spring.

Adequate soil moisture in the fall insulates the roots from the freezing danger and insures ade-

quate soil moisture for next springs growth.

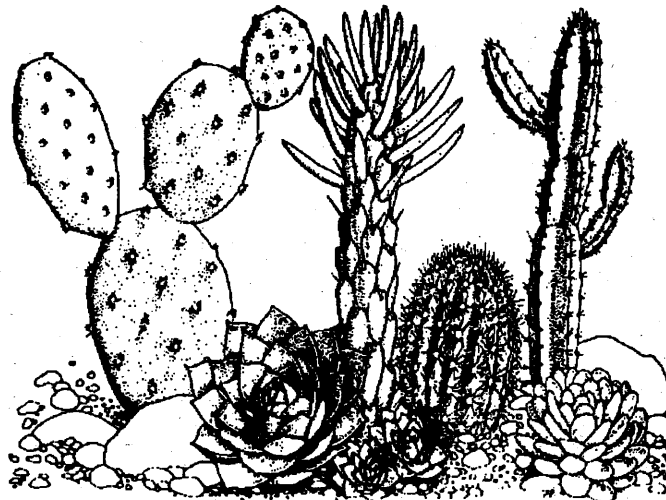
The fall watering of trees and shrubs can be done by slow application with a hose so the water can penetrate deeply or by using a soaking soil probe. In either case, try to soak the soil 3 to 4 feet for shrubs and 6 feet for small deciduous trees and evergreens. Grass, no matter what variety, should be watered to a depth of 6 inches.

All fall watering should be done before the soil surface freezes.

Top 10 Apple Cultivars

Twenty-four pomologists were polled to determine their picks for the "best" apple cultivars. Among the experts were 12 from the U.S., nine from Europe and one each from Canada, Japan and New Zealand. Altogether, 48 cultivars were nominated; the following list shows the final top 10 tally:

1. Jonagold
2. Gala
3. Golden Delicious
4. Cox Orange Pippin
5. Fuji
6. Elstar
7. Empire
8. Red Delicious
9. Braeburn
10. Granny Smith



Cacti and Succulents

Plants are classified as cacti according to their flower characteristics. They usually can be recognized by their numerous spines and by the absence of leaves. Succulents have fleshy leaves or stems but do not always have spines. Almost all cacti are classified as succulents, but not all succulents are cacti.

The slowest growing, toughest, and often most attractive types have been chosen for house plant purposes. They are used for specimen plants as well as in novelty dishes and dish gardens.

Use a sandy, well drained soil. Although

plants in this group will survive quite well in poorly lighted locations, full sunlight is necessary for best growth and flowering, especially for cacti.

Keep the plants relatively dry during the winter, adding only enough water to keep the stems from shriveling. Water them more frequently during periods of active growth and during the summer. Contrary to popular opinion, applying fertilizer at least a few times a year will improve growth if the plants are kept in a sunny location. A minimum temperature of 65 degrees F is desirable.

Questions and Answers

Q. Some small, beetle-type insects are starting to appear indoors around my windows. They look a lot like the bugs that were eating up my elm tree earlier in the summer. Are they the same pest? What do I do about them in the house?

A. If the beetles are about 1/4 inch long and yellowish-green and black, they are indeed elm leaf beetles. Cool fall weather inspires them to look for a cozy overwintering spot, and if you have elm trees around your home, some beetles will usually find their way indoors. Simply vacuum them up and dispose of them. The same tactic will control boxelder bugs. These 1/2 inch insects are slate gray with three red lines behind the head and red lines on the wings.

Q. Should I be worried about the brown needles on my pine trees?

A. Ordinarily, evergreens shed some of the older needles in the fall. Pines and arborvitae generally drop needles in the fall, while yews (taxus) drop needles in late spring or early summer, and broadleaved evergreens such as rhododendrons in late summer and early fall. Plants losing the current season's growth or showing brown branch tips may be in trouble. Water them, if possible, and apply mulch to conserve soil moisture. Be sure the soil around these plants is moist when the soil freezes this fall so the plants don't suffer more drying out injury during the winter.

Q. I'm planning to start a compost pile to recycle grass clippings and tree leaves and such. Will the smell from it bother my neighbors?

A. A well managed compost pile doesn't have an odor unless you put something smelly in it, such as fresh manure. It shouldn't cause pest problems, either, unless you try to dispose of kitchen garbage in it. Garbage — meat scraps, especially — tends to attract rodents, raccoons, possums, dogs and other animals. If you limit your compost pile to landscape plant materials, it shouldn't cause pest or odor problems.

Q. I planted my usual variety of cucumbers this year but they were terribly bitter. Peeling them made them edible but not really very good. What causes this?

A. Most cucumbers can become bitter if plants are grown under stress. The hot, dry weather in summer can be stressful. If irrigation fell short of meeting plant needs, bitter cucumbers could be the result.

More Horticulture News on page 8...

Storing Fruits and Vegetables

Harvesting fruits and vegetables from your garden at the proper stage of maturity is only the first step to fresh table quality. Proper storage of fruits and vegetables that are not eaten immediately after harvest will help preserve eating quality.

Proper storage means controlling the temperature and relative humidity of the storage area. Not all fruits and vegetables require the same storage conditions. Conditions for specific crops are:

COLD (25-32 DEGREES F) AND DRY (50-70% HUMIDITY)

Popcorn - Harvest at full maturity, store in airtight container or on the cob. A tablespoon of water to a quart of popcorn will restore popping quality if the popcorn is too dry.

Onions - Thoroughly mature onions can be stored in shallow trays or hung from the ceiling in mesh bags or old panty hose.

COLD (32-40 DEGREES F) AND MOIST (90-95% HUMIDITY)

Carrots - Harvest as late in the fall as possible. Store in moist peat or sand, trim tops without cutting into carrot. Styrofoam coolers, boxes, crocks, crates, etc., lined with aluminum foil, and

covered with burlap will make good storage containers. Beets, rutabagas, turnips and parsnips can be stored in the same way.

Potatoes - Harvested potatoes should be thoroughly cured and stored at 36 degrees F for best table quality. Temperatures over 40 degrees F will cause potatoes to sprout.

Apples - Harvest late maturing varieties, and store in baskets lined with aluminum foil. This will help retain moisture. They will keep through fall and winter. Apples may be individually wrapped in newspaper if desired.

Grapes - Follow the guidelines listed for apples. Grapes will usually store for 1-2 months.

Pears - Pears are picked green and must ripen after harvest at 60-65 degrees F. Ripe pears or partially ripened pears should be stored under the same conditions as apples.

COOL (50 DEGREES F) AND DRY (50-70% HUMIDITY)

Winter Squash and Pumpkin - Fully vine ripened and properly cured (cure 10 days at 80-85 degrees F and high humidity) winter squash and pumpkin will keep several months under these conditions.

Acorn Squash - Should not be cured. Place directly in storage (45 degrees F) to delay development of undesirable stringiness.

WARM (55 DEGREES F) AND MODERATELY MOIST (80%) HUMIDITY

Sweet Potatoes and Mature Green Tomatoes - Sweet potatoes, after curing for two weeks at 80 degrees F, will keep for months under these storage conditions. Tomatoes will ripen over a 4-6 week period.

Several places in your home could qualify as storage facilities. The important point would be to check the temperature and humidity of these areas several times during the storage season. A maximum-minimum thermometer and a hygrometer would help to monitor the temperature and humidity of a storage area.

Outdoor storage cellars, storage pits, and 50 gallon barrels (buried beneath soil and filled with straw) can all be used to accommodate storage of vegetables requiring cool or cold storage.

Vegetables can also be stored in styrofoam ice chests without freezing in most garages.

Garden Cleanup

Now that the end of the growing season is near, it is time to do the garden cleanup work. While this chore may seem like busywork to some, it is important to mention the disease and insect prevention purpose of this task. The hours and labor spent now may be more than paid back by fewer problems in the next growing season.

The garden cleanup really has four parts: complete removal of old garden plants that have had disease or insects; searching for and removal of all rotten

or diseased fruits that may have fallen; turning back into the soil all crop residue from plants that have been harvested but did not die from diseases or pests; and mixing all organic mulches from garden areas where it is no longer needed. Trelises and stakes that are no longer needed can be taken out, cleaned and stored for next year.

Some gardeners may leave this cleanup for the whole garden until the last fall vegetable has been harvested or worse yet, until just before next

spring's planting. It is a good idea to clean up each garden area when it is finished even though other parts of the garden are still producing fall crops.

Crop residues from healthy plants are a valuable source of organic matter, which most of our soils need. This term (crop residue) is used for all portions of plants left over after harvest: stems, stubble, mulch and root residues. These materials can be cut up and put on your compost pile.

Honeysuckle Aphid Resistance

The honeysuckle aphid apparently native to northern and western Asia, entered North America in the mid-1970s on infested plants from Europe. Since then, it has spread over large regions of the Midwest, the Great Plains and Canada. Susceptible honeysuckles show severe witches' brooming; the broom-deformed twigs die by fall or during the winter. Young plants are particularly vulnerable to severe aphid injury, and even mature plants can eventually die.

In response to the serious threat posed by the honeysuckle aphid, horticulturists at North Dakota

State University have been evaluating aphid resistance of honeysuckles. Below are the cultivars that show a high aphid resistance.

Lonicera x Brownii 'Dropmore Scarlet Trumpet' (vine; recommended for U.S.D.A. Hardiness Zones 2b, 3, 4, 5; significantly greater winter hardiness compared to other common vine honeysuckles; sterile; produces showy orange-scarlet tubular flowers from June to November)

L. Maximowiczii var. sachalinensis (shrub to 6-9 feet; Zones 3, 4, 5; bright green, dense, attractive foliage; leaves often display a reddish cast on new growth;

purple flowers and dark red fruit)

L. x xylosteeoides 'Miniglobe' (shrub to 3-4 feet; Zones 2, 3, 4, 5; superior to 'Clavey's Dwarf' in form, compactness, and foliage color; distinctly more winter-hardy than 'Emerald Mound' in northern areas; cream colored flowers and very dark red fruits, both somewhat inconspicuous)

L. Xylosteum 'Emerald Mound' (shrub to 3-5 feet; Zones 4, 5; emerald green leaves; dull creamy-yellow flowers and dark red non-showy fruits; apparently the same as 'Compacta' and 'Nana')

Deep Soil Probing for \$\$\$

Several factors dictate the amount of nitrogen used by crops each year. Among these being, quantities applied, timing of application, weather patterns and the crop produced. However, carry-over is not predictable and soil tests are the only way to determine the amount of carry-over nitrogen from year to year.

Some producers say leaving residual nitrogen in the soil year after year is like leaving money in the bank...except, it does not

pay interest and you will eventually be robbed. You will lose the nitrogen via water leaching it beyond the root zone and potentially into the groundwater system.

The most common reason given for not taking soil samples for residual nitrogen is the labor involved in obtaining them. To assist local farmers in obtaining deep soil samples, arrangements have been made with the Soil Conservation Service to use their deep soil probe

on November 1, 2, 6, 7 and 8. Farmers will have the opportunity to have two 4 feet deep soil samples taken (several cores per sample) on these dates.

The farmer will be responsible for soil analysis cost which is \$14 for the basic test and residual nitrate analysis or \$7 for just the residual nitrate analysis.

Priority fields for sampling will be milo after milo, milo after soybeans, corn after corn and corn after soybeans. Any fields which

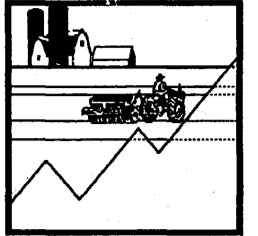
you have plans to apply heavy rates of fertilizer to this fall or next spring are welcome. Fields with a history of heavy fertilizer application are also a priority.

Farmers interested in this opportunity should call the extension office. Give your name, phone number and field locations to the receptionist. Requests will be taken on a first come, first serve basis. Specific appointments will be made at a later time.

Ag Update

Agricultural News & Events

Don D. Miller, Ext. Agent, Chair
Warder Shires, Ext. Agent, Ag
David Varner, Ext. Agent, Ag



Train Your Computer!

The following classes are designed for a maximum of 10 participants each with no more than two people per computer.

Introductory DOS - Tuesday, October 16, 1:30-3:30 p.m. and Tuesday, October 16, 7-9 p.m.)

Learn the basics of using an IBM microcomputer or compatible and how to use the DOS commands that allow you to manage files (directory, copy, erase, checkdisk, format, etc.). Anyone just learning how to use an IBM (or compatible) microcomputer or anyone that does not know how to use the above commands should

attend this class. (DOS version 3.3 and before) Cost: \$10/person.

Managing Your Hard Disk - Tuesday, October 30, 7-9 p.m.)

This class will focus on organizing and caring for your computer hard disk in an efficient manner. Learn how to make and remove directories, how to move about the various directories on a hard disk drive, and how to copy from one directory to another. In addition, proper disk backup and restore procedures will be discussed. Prerequisite: Introductory DOS or experience with DOS. Cost: \$15/person.

Management of Dry Grain Storage

Aeration is used primarily for the purpose of controlling grain temperatures. This includes (1) keeping the grain as cool as practical given the time of year, and (2) keeping grain temperatures equalized within the grain mass. Aeration is not intended to dry, therefore, grain should be placed in storage dry and in good condition. An aeration system is managed to help prevent the occurrence of mold and insect problems. Refer to Nebline article, Maturity-Harvest-Storage, for maximum recommended storage moisture contents for aerated grain.

Hot spot development often starts in pockets of high moisture grain which can occur as the result of improper drying, condensation, leaks, or moisture migration. Aeration can help disperse these moisture pockets and equalize moisture contents within the bin.

Even grain which is put into storage at the recommended moisture content can heat and go out of condition if not aerated to maintain uniform grain temperatures. Moisture movement or migration occurs as a result of air convection currents created by temperature differ-

ence within the grain mass. This problem is especially severe when grain is not properly cooled before winter storage and air currents move moisture to the top center of the bin as shown in Figure 1.

The management procedure outlined below is a basic aeration recommendation which can be adapted to individual needs and conditions.

Fall
*Move at least one (consider two) cooling zone through the grain to remove field or dryer heat and help equalize moisture contents.

*Thereafter, move one cooling zone per month through the grain until it is cooled to between 30 and 40 degrees Fahrenheit.

The initial cooling is an important one and is not a time to be skimping on fan operation. Fans should be turned on as soon as grain covers the aeration ducts and operated continuously until all grain has been cooled to the prevailing outside temperature.

Since cooling is the primary concern, especially if the grain has come from the dryer, fans should not be turned off because of rainy or humid weather

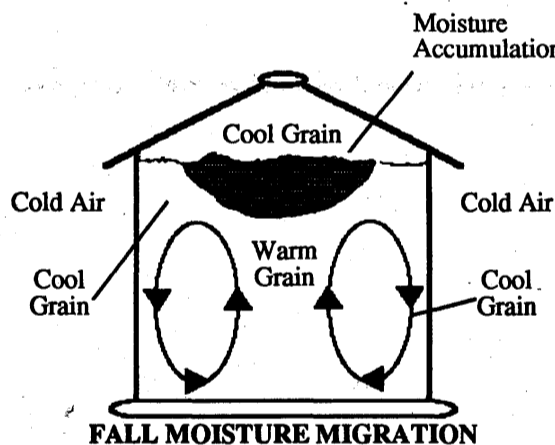
conditions. Failing to get the grain properly cooled after harvest can cause more problems than the small amount of rewetting which occurs as the result of running the fan on a humid day.

Around Lincoln average air temperatures drop at the rate of 2.5 to 3 degrees Fahrenheit per week during the fall. Therefore, one cooling zone per month is required to keep grain temperature and to minimize condensation problems.

While it is still suggested that continuous fan operation be used to make

these monthly temperature changes, the second and third aeration cycles are less important than the initial cooling and an intermittent fan operation schedule may be adopted. The main concern is to not let a situation develop where grain temperatures are much warmer than the outside air as this will contribute to moisture condensation problems. Intermittent fan operation may make it more difficult to keep track of the amount of cooling that has been accomplished.

Figure 1. Air convection currents which cause moisture migration problems in bins of improperly cooled grains.



Control Alfalfa Now - No-Till in '91

Eventually alfalfa stands become unproductive and the land must be rotated to another crop. Plowing is an expensive, and sometimes not completely effective, way of killing alfalfa. Killing the alfalfa with herbicides is more economical than plowing, is very effective, and leaves the soil less subject to erosion. An economical, consistent alfalfa control treatment is a combination of 1 qt. 2,4-D (4 lb./gal.) + 0.5 pt. Banvel per acre. The herbi-

cide approach will cost \$6 per acre + application cost compared with \$15-\$18 per acre for plowing and other tillage.

Fall is an excellent time to kill alfalfa with herbicides in preparation for next year's row crop. Make sure the alfalfa has at least 4" of green top growth. The month of October is a good time to treat. Next year a row crop can be planted no-till or with minimum seedbed preparation.

Preparing Bins for Grain Storage

Sanitation and cleanliness are the most important points when getting grain storage and handling facilities ready for harvest. That extends to augers, combines and truck beds as well as bins. Because old grain from previous seasons is a primary source of mold and insect infestation, bins

should be cleaned out thoroughly.

The bins also should be checked for structural soundness. That goes for foundations too, where cracks and settling can open up gaps through which moisture, rodents and insects can enter. Missing (continued on page 6)

Singles in Agriculture Source of Friendships

How are you gonna keep 'em down on the farm after they've seen Moline, IL; Or Dubuque, IA; Branson, MO.....or Ottawa, KS? Or Lincoln, NE for that matter.

Don't get them wrong. These ambulatory aggies don't really want to leave the rural life. They just want to share it with others who prefer country roads to city streets.

"Singles in Agriculture", a non-profit organization, whose purpose is to provide fellowship, support and friends for single people who have backgrounds in agriculture or are involved in some aspect of agribusiness. The organization is not intended to be a clearinghouse for people looking for dates. Anything that happens in that regard is entirely secondary. However, some marriages have resulted due to friendships in the organization.

The organization was formed in 1984 following several articles on the social life of farm people

printed in a nationally circulated farm magazine. More than 2,700 singles involved in agriculture responded to the articles. The first organizational meeting was held in Peoria, IL. Marcella Gahm of Pearl City, IL is president of the organization. She appeared on Dan Rather's CBS News in late January of this year.

"Singles in Agriculture" has members in nearly every state. Most of the members are in the middle 20's to early 70's. Many state chapters are organizing; however, one must be a national member before joining a state chapter. The annual national convention will be held in Lincoln, NE in February 1991.

For more information, interested persons may call 402-435-5979 or 913-527-5489. Information may also be obtained by writing to "Singles in Agriculture", 5297 Illinois Rt. 73 S., Pearl City, IL 61061.

Plan Now to Reduce Chinch Bugs in 1991

At least 16 Nebraska counties had chinch bug infestations of varying severity this season and may have them again in 1991. Those counties are: Richardson, Nemaha, Otoe, Cass, Pawnee, Johnson, Gage, Lancaster, Saunders, Jefferson, Saline, Seward, Thayer, Fillmore, York, and Nuckolls.

Careful wheat management can greatly reduce the likelihood of a severe chinch bug infestation the following year. The best way to prevent damage to sorghum is to avoid adjacent plantings of wheat and sorghum in areas where chinch bugs may be a problem.

Contrary to reports in the early literature, chinch bugs can and do severely damage wheat. They prefer to attack poor, thin stands of wheat that have been planted late in the fall, or are poorly fertilized, thinned by cold winter temperatures, or are poorly germinated and slow growing because of dry soil conditions. In the spring, thin wheat fields attract large numbers of chinch bugs

that reproduce abundantly. Use optimal wheat management techniques to reduce the likelihood of chinch bugs severely damaging wheat. These techniques include:

Plant wheat as close as possible to recommended planting dates (see When to Plant Wheat, NebGuide G73-36). In chinch bug infested areas of Nebraska, plant between September 25 and October 1. University tests conducted in Gage and Saline counties show significant yield losses every day planting is delayed after October 9. If planting before fly-free dates for the Hessian fly, use a variety resistant to this pest (see IPW News No. 90-20).

Plant a moderate to heavy seed population. In eastern Nebraska, optimum seeding rates are 50-60 pounds per acre (see How to Plant Wheat, NebGuide G73-35), although heavier rates (up to 80 pounds per acre) may be planted if moisture is adequate. Even though a thin wheat stand will tiller in spring and fill in, a heavier

plant density is less attractive to chinch bugs when they move into wheat in early April.

Use the best and most fertile fields possible for wheat production and don't cut fertilizer use. Grow something else in fields which consistently produce a poor wheat crop. Wheat grown for forage is just as susceptible to chinch bug attack as that grown for grain. Also, grass crops (sorghum, corn, sudex, millet) planted into cut wheat will be severely attacked and possibly destroyed by chinch bugs unless several weeks have passed after cutting.

Barley is more susceptible to chinch bug attack than wheat, and chinch bugs prefer oats less and cause less damage than in wheat. Oats may be a possible substitute crop under certain conditions. Chinch bugs also feed on rye and triticale.

In areas where chinch bugs have been a problem, wheat should not be grown as a winter cover crop, torn up in spring, and planted to a susceptible crop like sor-

ghum or corn. There is a good chance that the torn-up wheat, thinned and stressed, will be very attractive to migrating chinch bugs. A legume would make a safer cover crop.

The most successful way to manage chinch bugs is to carefully plan the location of wheat and sorghum fields to avoid side-by-side planting. Minimize damage to wheat by producing a lush, healthy stand that will not be attractive to chinch bugs. Why are chinch bugs attracted to thin stands of wheat? The answer may be related to the fungus (*Beauveria bassiana*) which seems to play a major role in controlling chinch bug populations. This fungus kills chinch bugs by producing an enzyme which allows the fungus to grow into the insect body. Moist and humid conditions are necessary for this event (and resulting epidemics) to occur. Chinch bugs may seek thin stands of wheat because they prefer lower humidities in these fields thereby avoiding this disease.



Home Extension News

Alice Henneman,
Esther Wyant
Extension Agents,
Home Economics

55 ALIVE Helps You Drive To Survive

55 ALIVE/MATURE DRIVING, an innovative, classroom driver retraining program designed to help older persons improve their driving skills, is being offered on Thursday and Friday, October 25 and 26, from 10 a.m. to 2:30 p.m., at the Lancaster Extension Conference Center. Cy Miller, an AARP certified and experienced instructor, will be in charge of the 8-hour class.

Mature drivers are encouraged to enroll in AARP's 55 ALIVE Driving Course prior to renewing their driver's license. This course will provide a review of basic driving rules and an update on local traffic hazards. It will also cover license renewal, the effects of aging and medications on

driving, adverse road conditions and accident prevention measures.

The goal of 55 ALIVE is to enable older persons to maintain their driver licenses longer while driving safer. Some auto insurance companies provide discounted rates to older drivers who have completed the course.

Persons 55 and older are eligible to participate in the program. The course fee is \$7 (make checks payable to AARP) and may be paid at the first meeting. A minimum of six people are needed in order to hold the class. Please phone 471-7180 to enroll.

Participants are asked to bring a sack lunch. Beverages will be provided.

Recipe Makeover Class

Tips on reducing the fat, sugar and salt in your favorite recipes will be given Tuesday, November 27, 7-9 p.m.

Participants will receive recipe ideas and a booklet on adapting the ingredients in recipes for

improved nutritional value. There will be an opportunity to taste and judge modified recipes.

Fee for the program is \$5. Preregistration is required. Call 471-7180 to register.

Code "1" and "2" Plastics Collected for Recycling

Margarine containers, shampoo and detergent bottles and the two-liter soda bottles may now be added to your heap of plastic milk jugs saved for recycling. According to Tim Johnson, director of Citizens for Environmental Improvement, all plastics which are marked with a number one or two code are welcome at the CEI recycling centers in Lincoln. (See page 33 of the blue pages in the Lincoln Telephone Directory for a list of drop-off locations.)

A Plastic Container Code System has been developed by the Society of the Plastics Industry and many containers now carry the code, symbolized by a triangle with a number inside three arrows. On containers, the marking is usually on the bottom. Coding is voluntary so not all recyclable plastics will be coded.

PET, polyethylene terephthalate, is a polyester resin used in rigid containers, especially soda bever-

age bottles and textiles. It is usually clear and may be identified by a small round dot on the center of the container bottom or a number one in the center of the triangle.

HDPE, or high density polyethylene, is used in rigid containers such as milk, water, juice, detergent, shampoo and motor oil containers. It may be translucent or opaque, colored or natural. A two appears in the triangle.

PVC, polyvinyl chloride, is used in upholstery, construction and plumbing. When folded or dented, creases may turn white. A three appears in the center of the triangle.

LDPE or low density polyethylene is used in retail shopping bags, plastic wrap, film and squeezable food packaging. If marked with a triangle, a number four appears in the triangle.

PP or polypropylene is used as snack and squeezable food packaging and is marked with a five in the triangle.

Metro Unit To Sponsor Palmer Pletsch Seminar

Serger Knits will be covered in a three hour seminar on Saturday, October 27, 1-4 p.m. at the Westside Community Education Center, located just south of 108th and Center Street, Omaha. Terri

Burns, Palmer Pletsch representative, will cover all aspects of serger knits, including sweater knits, double knits, jersey and swimwear knits.

Participants are asked to bring paper, pen

and a clipboard or other hard surface to write on.

Registration fee for the seminar is \$25 for adults. Teens may attend free. Registration forms, available at extension offices in the Metro Unit, must

be completed and sent to the Sarpy County Extension Office. Fifty paid participants must be guaranteed for Palmer/Pletsch to conduct the program.

For more information, please call 471-7180.

Programs For Caregiver's Support Group

The support group for caregiver's of the elderly meets on the second Thursday of the month at 5240 Normal Blvd., in the Madonna Adult Day Care Facility. An educational program is presented at each meeting.

On Thursday, October 11, 7 p.m., Joanne Farrell, BA, CSW, counselor at LIFE "Programs and Services", will discuss the many services and helps available to caregivers through her office.

On Thursday, November 8, Joanne Weaver,

R.N., Arthritis Center of Nebraska, Lela Shanks, community speaker and caregiver, and Barbara Harriott, MSW, assistant director at LIFE, will discuss "Intimacy and Emotional Issues". Often times these needs go unfulfilled, due to illness, isolation, widowhood, etc. The panel will discuss causes and ways of meeting these basic human needs.

Any caregiver is welcome to attend. No preregistration and no fee is required. Just come.

Effectiveness of Dye Setting Treatments

Can you set dyes using vinegar, Epsom salts, or washing soda and water?

Dr. Patricia Crews from the UNL Textiles, Clothing and Design Department researched this question. Various treatments were evaluated for their effectiveness in the setting of dyes in new cotton fabrics. Treatments included salt and washing soda, Epsom salts, a deter-

gent prewash, copper sulfate, salt, and vinegar, and salt, vinegar and alum. Red dyes were selected because of the notorious problems of red dyes bleeding and fading in the weekly wash. Color and staining evaluations were made after treatment and after laundering of the treated specimens to determine the effects of the treatments on color change and bleeding.

Dr. Crews found none of the treatments substantially reduced color loss in the treated fabrics. Surprisingly, some of the treatments actually increased the amount of color loss and amount of staining in the textiles following laundering. Consequently, it was concluded that dye setting treatments, although widely recommended by family and friends, and even sug-

gested in some extension publications and other popular publications, are a waste of the consumer's time, energy and money. Furthermore, some are actually damaging rather than beneficial to the new item.

(Source: Rose Marie Tondl, extension clothing specialist)

Quick-Mix Applesauce Carrot Cake

(A moist, low-fat, low-sugar cake perfect for packed lunches. The recipe comes from Cooperative Extension, University of Missouri.)

Sift together:

1/2 cup whole wheat flour
1 1/2 cups white flour
2/3 cup brown sugar
2 teaspoons baking soda
1 1/2 teaspoons cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon salt

Stir together and add to flour mixture, stirring until well blended:

3/4 cup applesauce (homemade or commercially canned)
1/4 cup cooking oil
3 eggs, slightly beaten
3 cups coarsely grated carrots

Pour into a greased nine-inch tube pan or bundt pan and bake in a preheated oven at 350 degrees F. about one hour and ten minutes, or until a toothpick inserted into thickest part of cake comes out clean. Cool cake in pan five minutes on rack, then turn out onto wire rack to cool.

Healthy Heart Food Tour

Confused about cholesterol? Frustrated about fat? Unsure about sodium?

Take a "Healthy Heart Food Tour" with a registered dietitian and learn aisle by aisle which foods are the healthiest for your heart and your waistline. To register for the tour, to be held Thursday, November 1, 6:30 to 8 p.m., call 471-7180. Fee is \$5, to be paid in advance to "University of

Nebraska Cooperative Extension in Lancaster County". Register early — tour group size is limited. Participants are asked to report to Customer Service at Russ's IGA, 66th & O streets, ten minutes before the tour begins.

If you would like a separate tour scheduled for your group or organization, call Alice at 471-7180.

Schedule Class for Your Group: Indulging Without Bulging

Would your group like to know "more" about eating "less" (while still enjoying food) in social situations such as these: parties, eating out, coffee breaks, family gatherings, after-work socializing, business meals, receptions, wher-

ever groups of people and gobs of food get together?

Call Alice (471-7180) for more information about scheduling a presentation on "Indulging Without Bulging: 30 Ideas in 30 Minutes to Avoid Overeating in Social Settings."

The Nebraska Public Service Commission will accept calls concerning the LTT proposal at 471-3101. There first public hearing will be October 29 at 10 a.m. in the East Chamber of the Capital Building followed by a 7 p.m. informal hearing at the same location.

Lean Meals With Meat Program

Confused at the meat counter? Attend "Lean Meals With Meat - Beef, Pork, Lamb," Tuesday, October 30, 7-9 p.m.

Learn about the nutritional benefits of meat and how to identify lean cuts of beef, pork and lamb. Par-

ticipants will receive recipe ideas using lowfat cooking techniques and have an opportunity to taste food samples of lean meat cookery. Fee for the program is \$5. Preregistration is required; call 471-7180 to register.

CONSUMER CARE GUIDE FOR APPAREL

This Guide is to help you understand and follow the brief care instructions found on permanent labels on garments. Be sure to read all care instructions completely!

	WHEN LABEL READS:	IT MEANS:
MACHINE WASHABLE	Machine wash	Wash by any customary method including commercial laundering. (If no bleach statement is made, then all types of bleach may be used).
	Do not commercially launder	Use laundering methods designed for residential use or use in a self service establishment.
	Warm wash Warm rinse	Use warm water or warm washing machine setting 90°F to 110°F (hand comfortable).
	Cold wash Cold rinse	Use cold water from tap or cold washing machine setting (temperature up to 85°F).
	Bleach when needed	All bleaches may be used when necessary.
	No bleach	No bleaches may be used.
	Only non-chlorine bleach when needed.	Chlorine bleach may not be used.
MACHINE WASHABLE	Wash separately	Wash alone or with like colors.
	Delicate or gentle cycle	Use appropriate machine setting (slow agitation and reduced time)
	Durable press cycle Permanent press	Use appropriate machine setting (cool down or cold rinse before short spin cycle)
	No spin	Remove wash load before final machine spin cycle
NON-MACHINE WASHING	Hand Wash	Launder only by hand at hand-comfortable water temperature (If no bleach statement is made, all bleaches may be used)
	Hand wash with like colors	Launder only by hand with colors of similar hue and intensity.
HOME DRYING	Tumble dry	Dry in tumble dryer at specified setting — high, medium, low or no heat.
	Tumble dry Remove promptly	Same as above, but in absence of cool-down cycle remove at once when tumbling stops
	Drip dry	Hang wet and allow to dry with hand shaping only
	Line dry	Hang damp and allow to dry
	No wring No twist	Hang dry, drip dry or dry flat only. Handle to prevent wrinkles and distortion
	Dry flat	Lay garment on flat surface
	Block to dry	Maintain original size and shape while drying
	Cool iron	Set iron at lowest setting
	Warm iron	Set iron at medium setting
	Hot iron	Set iron at hot setting
	Do not iron	Do not iron or press with heat
	Steam iron	Iron or press with steam
	Iron damp	Dampen garment before ironing
	Dry clean	May be dry cleaned by normal method or in coin operated dry cleaning machine
	Professionally dry clean	Included with this term will be other instructions to be followed by your professional dry cleaner

Consumer Affairs Committee, American Apparel Manufacturers Association, 1611 North Kent Street, Suite 800, Arlington, VA 22209.

(Taken from Nebraska Cooperative Extension H.E. Form 311, "Coping With Today's Fabrics". To receive a copy for your files, please send a legal sized, stamped, self-addressed envelope, to Fabrics, Cooperative Extension in Lancaster County, 444 Cherrycreek Road, Lincoln, NE 68528.)

Should You Give Your Children Chocolate Milk?

Chocolate milk deserves a better reputation than it's sometimes given because of concern over its caffeine and sugar. According to an article in "Environmental Nutrition", an 8-ounce glass of chocolate milk has about 5 milligrams of caffeine compared to 32 to 65 milligrams typically found in a 12-ounce can of pop.

Also, an 8-ounce milk serving has less than half

as much added sugar as many 12-ounce cans of pop.

Moreover, milk is an excellent source of calcium. The article concludes "If chocolate milk is the only way to get your child to drink milk, then the benefits of the calcium it provides far outweigh any possible negative effects of the minute quantity of caffeine and the few teaspoons of sugar it contains."

Housekeeping Tips To Clip and File

Removing crayon marks from walls: Apply rubber cement adhesive, allow it to remain briefly, and then roll or wipe it off gently with a tissue. Test first on an inconspicuous area to see if it will affect the paint or wall paper.

To remove pencil marks from walls: Rub gently with an art gum eraser.

Removing adhesive residue: Sponge with dry cleaning solvent.

To remove magic marker from vinyl: Sponge with rubbing alcohol. Test on an inconspicuous area.

Lightening Up The Main Course

Did you know?

- Taking the skin off a half breast of roasted chicken reduces fat from 8 grams to 3 grams and calories from about 195 to 140?
- Cutting the fat off a 3-ounce piece of broiled sirloin steak lowers fat from 15 grams to 6 grams and calories from 240 to 150?

Meat, poultry, and fish are traditional American favorites — and important sources of essential minerals such as iron and zinc, as well as protein. Here are some suggestions from the U.S. Department of Agriculture Human Nutrition Information Service on how to get these important nutrients with less calories, fat, and sodium.

Tips for Preparing Meat, Poultry, Fish, and Alternates Before Cooking:

- Trim visible fat.
- Remove skin from poultry.
- If you salt uncooked meat, add no more than 1/4 teaspoon per pound.
- Prepare meat, poultry, or fish without breading or batter. Coatings absorb fat.
- In cooking:
 - Brown ground meats without added fat. Drain off fat before mixing in other ingredients.
 - Place meat on a rack when roasting, broiling, or braising so that fat can drain away from the meat.
 - Cook with little or no added fat, using nonstick pans.
 - Baste with unsalted broth, unsalted tomato juice, or fruit juice rather than with fatty drippings.
 - If using ham or other

cured meat in a recipe, omit salt and avoid using other ingredients high in sodium.

- Use onion and garlic powder rather than onion salt, garlic salt, or other seasoned salts. (Note: It may take only about half as much powder as it would salt. For example, if a recipe called for 1/2 teaspoon of garlic salt, try 1/4 teaspoon of garlic powder.)
- Season meats with herbs and spices or blends of herbs and spices, such as "Italian Seasoning." Read the label and avoid those having salt as a major ingredient.
- Use commercially prepared sauces, such as barbecue sauce, sparingly. These are often high in sugars, sodium, or both.
- Use less of high-

sodium condiments, such as soy sauce, dill pickles, and monosodium glutamate (MSG).

- Reduce or omit salt when using salted processed foods such as canned vegetables or soups in recipes. Or try no-salt-added-canned vegetables.
- In preparing sauces and toppings:
 - Chill drippings and broth and remove fat before making gravies, soups, and sauces. To avoid lumps, mix thickener (flour or cornstarch) with cold liquid ingredients (unsalted broth, water, fruit juice) before heating.
 - Be moderate in use of high-fat crumb toppings for casseroles.

Exercise Helps Burn Calories Several Ways

Hate to exercise? Add to your motivation by considering the many ways that exercise helps burn calories. While each of these additional effects of exercise is small by itself, together they might help you lose an additional five to 10 pounds a year. That's on top of the pounds lost through calories used in the exercise itself.

Researchers say that the body continues to burn extra calories as long as 12 hours after a vigorous physical activity stops. It seems that exercise causes a temporary rise in the rate at which calories are used in normal body functions such as breathing. This effect

appears to be more pronounced for people who have just started exercising — the effect tapers off as they become more fit.

Exercise helps build up muscle. As muscle burns more calories than fat, you'll use more calories as you develop more muscle.

If a person eats too few calories, the body believes it's starving and adapts to using fewer calories. Combining moderate exercise with a less restricted diet, however, can help prevent this metabolic slowdown while still achieving a similar calorie deficit.

Frozen Foods: When Is It Time To Toss?

How long is too long when it comes to storing foods in your freezer? Here are some guidelines to help you decide if maybe it's time to toss!

Assuming that your freezer is kept at 0 degrees F. or colder and that food is stored in airtight containers, freezer bags, or heavy duty freezer wrap or foil, you can store foods for the following times. Times assume that foods are of high quality when purchased, and they are properly handled at home.

Storage Guide for Frozen Foods

For Best Quality Use Within:	Months:
Meat:	
Ground beef	3 to 4
Beef roasts and steaks	6 to 12
Lamb roasts	6 to 9
Cured pork	1 to 2
Pork roasts	4 to 8
Pork chops	3 to 4
Cooked meat dishes	2 to 3
Poultry:	
Chicken parts	9
Turkey parts	6
Chicken or turkey, whole	12
Cooked chicken and turkey	4 to 6
Fish:	
Fish fillets	2 to 3
Cooked fish	3
Dairy:	
Ice cream or sherbet	1
Miscellaneous:	
Fruits and fruit juice concentrates	12
Vegetables	8
Bread and yeast rolls	3

If foods don't turn over rapidly in your freezer, you may want to mark the date you freeze them. Then keep this chart handy to help you decide when it's time to toss.

Questions and Answers About Fats

Does eating too much fat cause heart attacks?

Eating a diet high in fat — especially saturated fat — contributes to elevated blood cholesterol levels. High blood cholesterol increases the risk of heart attack and stroke.

Does eating too much fat cause cancer?

There is growing evidence that eating less fat and more fiber may reduce your risk of certain types of cancer. This includes cancers of the colon, breast and prostate.

What's the difference between saturated and unsaturated fat?

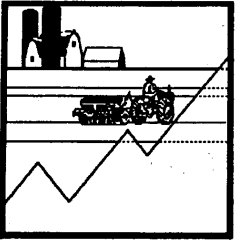
All fat is made up of three different fatty acids: saturated fat, monounsaturated fat and polyunsaturated fat. Saturated fat raises your blood cholesterol level more than anything else you can eat, which increases your risk of heart attack and stroke.

Mono and polyunsaturated fat don't increase the cholesterol in your bloodstream, but they, like all fat, are high in calories and may increase your risk of some cancers.

Which kind of fat is "bad" for you?

It is most important to reduce the total fat in your diet. Fats are found in both animal fats and plant oils. Until we know more about the effects of specific fats, it's probably prudent to choose from a variety of plant and animal sources for the limited fat we eat.

For more information on eating the low fat way, send a legal sized, self-addressed, stamped envelope to: "Planning for Healthy Eating (G89-935)," c/o Alice Henneman; University of Nebraska Cooperative Extension in Lancaster County; 444 Cherrycreek Road; Lincoln, Ne 68528.



Ag Update

Agricultural News
& Events

Continued
from page 3

Pheasants Prepare for Winter

The lazy months of September and October provide a well deserved rest for the hens. After the rigors of mating, producing 30 to 50 eggs, incubating a clutch, brooding young, and losing and regrowing feathers, the hens need a rest. In contrast, the cocks have been taking it easy since late July when they finished molting their feathers. Also consider that the cocks had no incubation or brood-rearing responsibilities. The hen, though, has lost 25 percent of her body weight since April. In September she has reached her lowest weight (1.9 lbs.) and her lowest body fat content of the year. Since the amount of body fat is a good indicator of overall body condition, the hen is in her worst condition of the year. Many believe that this situation occurs during the cold winter months, but the reproductive process often causes more stress than even Old Man Winter.

The chicks produced last spring will stay with the hen until they are 10 to 12 weeks old, then start moving off on their own. Like your own children, their independence grows with adolescence, and they soon leave home. The hen is now free from the demands of raising her young and can start caring for

herself. It is time to start preparing for winter. The first thing to happen after the young are gone is the expanding of her home territory. When brooding her chicks the hen used 37 acres around her nest, but by September her territory doubles to 71 acres. It is unknown whether this expansion is caused by her increased energy demands, or just by the joyous freedom of having no young to raise.

With daily temperatures decreasing, it is important that both cocks and hens begin conditioning the bodies for the freezing months to come. In order to accomplish this, they must consume more energy in order to produce muscle and body fat. Remember that the hen has lost a quarter of her weight since last spring. So the pheasant's food intake must increase during these months. During August, September and October the weight of the food in a pheasant's crop does increase about 20 percent over that in May, June and July.

If you would like to help pheasants with cover and food requirements in the Lancaster County area, contact Jim at 467-5501 or Rich at 472-3645.



Use Wheat to Reduce Pork Production Costs

Nebraska pork producers should grab the opportunity to decrease production costs by feeding wheat instead of corn to swine this summer. Consider substituting wheat for corn in swine diets if the price is right.

Wheat can replace all the corn in a growing-finishing swine diet (40 to 230 lbs.) bodyweight. Pigs will gain and convert the same regardless of which grain source is used. However, recent university research indicates that carcass yield of swine fed wheat instead of corn may be decreased by about one percentage unit. Thus, pigs fed wheat might be worth slightly less at market time than those fed corn if sold on a grade and yield basis but not if sold on a weight basis.

Diets with wheat can be formulated two ways.

First, wheat can be substituted for corn on a pound-for-pound basis.

Secondly, grower diets (40-125 lbs.) can be

formulated to a lysine level of 80 percent and finisher diets (125-230 lbs.) to a lysine level of 65 percent using wheat and soybean meal. The latter method will result in a savings of soybean meal up to about 75 pounds per ton of complete feed because of the higher lysine content of wheat compared with corn.

Producers are cautioned not to formulate wheat-based diets on a crude protein basis. If they do, a resulting lysine deficiency will cause decreased performance. Producers using complete commercial supplements should substitute wheat for corn on an equal weight basis while those using a grain/soybean meal program can use either method of formulation.

Producers who wish to take advantage of the extra lysine in wheat to reduce soybean meal usage are encouraged to obtain a representative sample of wheat and sub-

Maturity-Harvest-Storage

Physiological maturity of local crops vary in many cases across the county and across fields this year. The inconsistency in maturity is primarily attributed to varying soil types due to different water holding capacities. Whatever the case may be, a decision on the proper time to harvest the crop will soon have to be made. Temperature, moisture, and light (in the case of soybeans) will all play an important role in deciding the right time to harvest.

Physiological maturity is when kernels or seeds have stopped filling. For corn and grain sorghum, black layer formation at the tip of the kernel is a good indicator of maturity. Note: any type of stress situation can cause the black layer

to form.

You can find the black layer in corn by splitting a kernel with your knife. When the black layer is present, it becomes visible at the base of the kernel. The black layer starts forming in kernels in the tip portion of the ear first and kernels in the butt last.

In sorghum, the black layer or darkened area is visible in the intact kernel. Sorghum pollinates or blooms first at the tip of the head. A steady downward progression of blooming reaches the base usually 4 to 7 days later. Grain in the head matures in the same direction and usually requires more than a week for the dark layer to move from tip to base kernels.

For soybeans, beginning maturity is when one

normal pod on the main stem has reached its mature pod color (R7 stage). Physiological maturity is characterized by pods yellowing and 50 percent of the leaves yellowing (R10 stage).

Corn, sorghum, and soybean plants require some moisture up to the time of physiological maturity. Table 1 shows the approximate normal water requirements for corn, grain sorghum, and soybeans between various stages of growth and maturity. The potential number of seeds and the ultimate seed size for any variety appears to be genetically controlled, however, various environmental factors (lack of moisture, nutrients, diseases, and hail may reduce

the number and size of the seeds produced).

Soybeans can be HARVESTED at moisture contents of 18 to 20 percent if artificial drying is available. At these higher moisture contents, field and quality losses will be reduced. Corn and sorghum should be harvested below 22 percent moisture to minimize damage to the kernels during harvest and to avoid excessive drying and shrinkage costs incurred when harvesting at higher moisture contents. The optimum harvest moisture content will vary among producers depending on the availability of harvesting equipment, drying equipment, and labor.

Table 1.

Stage of Growth	Approximate number of days to maturity	Water use to maturity (inches)
Corn		
Blister kernel	45	10.5
Dough	34	7.5
Beginning dent	24	5.0
Full dent	13	2.5
Physiological maturity	0	0.0
Grain Sorghum		
Half bloom	34	9.0
Soft dough	23	5.0
Hard dough	12	2.0
Physiological maturity	0	0.0
Soybeans		
Full pod development (R4)	37	9.0
Beginning seed fill (R5)	29	6.5
Full seed fill (R6)	17	3.5
Beginning maturity (R7)	0	0.0

Normal water requirements for corn, grain sorghum and soybeans between various stages of growth and maturity.

The recommended STORAGE moisture contents for Nebraska are listed in Table 2. These recommendations are for

aerated grain where heating is prevented. The values should be reduced by 1 percentage point for low

quality grain (this includes immature grain, severely cracked and damaged grain and grain subject to

previous mold activity). The values in Table 2 refer to the wettest grain in the bin!

Table 2.

Storage Period	Corn and Sorghum	Soybeans	Small Grain
Marketed by June	15.5%	13%	---
Up to one year	14%	12%	13%
Over one year	13%	11%	13%

Maximum recommended storage moisture contents for aerated grain.

Grain Storage *continued...*

and loose bolts are another common entry point. One innovative producer paints all bin boltheads with bright colors. This makes missing bolts easy to find and replace.

Safety and energy efficiency should be addressed now too. Make sure ladders are securely bolted on. Roof access

hatches should open easily. Also, pay special attention to wiring, looking for corrosion, cracked insulation, and loose and dangling wires. Air leaks and obstructions in the drying system waste energy and money. Seal leaks, and check for bird nests throughout the system, including roof and exhaust vents.

Pesticides and Auctions

It probably happens at the majority of farm sales, private residential auctions, too. A pesticide container is listed off the shelf and sold on the auction block to the highest bidder. Sometimes, a pesticide container is at the bottom of a lot of goods and the buyer is not aware of the individual items in his/her purchase until the box is emptied at home.

So, what are some considerations relating to the sale of pesticides at

auctions? Here are some guidelines:

1. General use pesticides can be sold in original, sealed, unopened containers.

2. Restricted use pesticides can also be sold in original, sealed, unopened containers. However, any sale of restricted use pesticides places the seller in the role of a dealer. Dealers must be registered with the EPA.

3. If the pesticide container has been

opened, it cannot be sold.

4. If the product has been canceled or suspended, it cannot be sold. Confirmation of the product's status can be made by contacting the EPA at (402) 437-5080.

These guidelines are especially important for auctioneers. They are the ones that may discover pesticides during an inventory of goods before the sale.

From communication with EPA, 7-27-90.

Computer Boot Camp

A 4-H computer camp will be held February 15, 16 and 17 at the Eastern Nebraska 4-H Center. This will be a learning experience, teaching youth about the practical application of computers through sharing, hands-on experience and demonstrations.

In today's world, computers are a necessary part of everyday life. Learn to use computers as a tool in your life. Computers open doors to knowledge,

education and fun.

Any teenager, ages 13 to 19, may attend. Four-

H membership is not a requirement. The registration fee for the

three day camp is \$35. Camp will begin at 7 p.m. Friday night and end at 2 p.m. Sunday.

The Eastern Nebraska 4-H Center is located in Schramm Park, on a beautiful bluff overlooking the magnificent Platte River Valley, about six miles south of Interstate 80 on Highway 31.

Please call Dave for additional information and a registration form.

Camp topics will include:

Social Significance of Computers

What to Look for in a Computer

Equipment Demonstrations


What Can I Do With My Computer

Telecommunications

Computer Care and Maintenance

The Cloverline
4-H News continued...

Maureen Burson
Extension Agent, 4-H
Lorene Bartos
Arlene Hanna
Mark McCaslin
Extension Assistants, 4-H



Community Service

Leann May, a Rock County 4-H'er, is requesting help in collecting pop tabs for the Ronald McDonald House in Minneapolis, Minnesota. The tabs are recycled and the money used to support the House and provide low cost housing to families whose children are seriously ill. Leann has chosen this citizenship

project, which she calls Project T.A.B.S., because a resident of her county was helped by the Ronald McDonald House. Tabs should be turned into the University of Nebraska Cooperative Extension in Lancaster County by March 1, and will then be forwarded to Rock County. Call Lorene for more information.

Congratulations to Outstanding 4-H Clubs


Congratulations to the three clubs selected as Outstanding 4-H Clubs for 1990 based on county fair participation (see pages 9 and 10 of the 1990 fair book). The awards are sponsored by the Lincoln

Center Kiwanis Club. These 4-H members and leaders were honored at a noon luncheon on Friday, October 26, 1990. Winners were:
Category 1: 7 or less members - X-Perts

Linda Weber, leader
Category 2: 8 to 12 members - The Starlights
Erna Gilster, leader
Category 3: 13 or more members - Happy Go Lucky
Ron Dowding, leader

Happy Go Lucky will receive the Wayne C. Farmer Memorial Cup and the X-Perts and The Starlights will receive trophies. All three are traveling trophies.

Ag Update
continued...
Agricultural News & Events



Don D. Miller, Ext. Agent, Chair
Warder Shires, Ext. Agent, Ag
David Varner, Ext. Agent, Ag

Wire Electric Grain Handling Systems for Safety

Grain handling systems have changed over the years, but the need to properly wire the systems has not changed.

Today in a 220-volt electrical system, two hot wires, a neutral and an equipment grounding wire are required. The four wires originate at the main service, probably a meter pole or a service center, to help ensure a proper grounding connection back to the transformer.

In the past, some systems installed did not

have equipment grounding conductors as part of the wiring system. The system worked properly, but if the equipment failed it would not fail in a safe manner.

With today's electrical rules, a grounding rod can be used, but a rod by itself is not enough. An equipment grounding conductor that carries the fault current back to the transformer will carry more current in a shorter time and open a fuse or circuit breaker.

With existing

systems, owners should check to make sure they have an equipment grounding conductor and if not see if they can improve the grounding system.

Because the grain handling systems of today need to be wired differently than they were wired 10 to 15 years ago, an electrician who understands the wiring needed in today's equipment should be hired.

Respiratory Hazards and Confined Spaces

Urban dwellers concerned about air pollution from emissions from autos, industry and home heating may envy farmers with "all that fresh air." But the air farmers breathe often is no better and may even be life-threatening with the dust, organic gases, chemical, allergens and such. Entering confined spaces can be dangerous without appropriate protective measures.

- **When working around silos, bins and manure storage, you're dealing with confined space hazards—**toxic gases, lack of oxygen, entrapment. Know the hazards and be properly equipped.
- **Due to risk of exposure to nitrogen dioxide and carbon dioxide and other gases,** stay out of silos during filling and for 3 weeks thereafter unless you wear an air-supplying respirator. Post a silo gas warning and declare them off-limits to everyone.
- **Always ventilate the silo headspace before entry.** Wear a lifeline and have outside help available.
- **Before entering a grain bin, open it up to allow fresh air to circulate.** If possible, blow air in to remove harmful dust and gases. Use a lifeline and lock out the unloading mechanism.
- **Never enter a manure pit or spreader tank without an air-supplying respirator and lifeline connected to someone outside the danger area.**
- **Provide strong ventilation during pumping and agitating manure.** Evacuate animals and keep children and non-workers out of the area.
- **Wear the appropriate respirator when applying chemicals,** spray painting, or working in dusty conditions, and where you may breathe allergens. Use the proper cartridge or canister for the chemical. Make sure the respirator fits properly.
- **Reduce air pollutants by good housekeeping** operating to reduce dust, and by proper storage of chemical products and fuel.

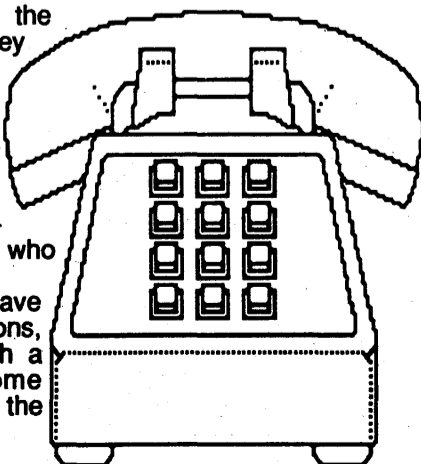
Extension...helping you put knowledge to work.


Toll-free Turkey Hotline

Forty-four trained home economists will be available to answer consumer questions on buying and preparing turkey from October 29 through December 21. The toll-free number to call is 1-800-323-4848. This is the tenth


anniversary of the Butterball turkey hotline and a fourteen month cookbook calendar, in full-color, is offered free-of-charge to all who request it.

If you have turkey questions, and can't reach a local home economist, call the hotline number.





On-the-Grow
Horticulture News continued...
Don Janssen
Extension Agent, Horticulture
Mary Jane McReynolds
Extension Assistant, Horticulture



Rose Cuttings in Cans and Under Jars?

Here's a nice way to root rose cuttings outdoors, suggested by a rose grower in Indiana.

First, you need to locate some tin cans which will fit snugly around the necks of quart canning jars. Cut the bottoms out of the cans so they are open at both ends. Push them down into loose soil so only about an inch protrudes, then fill with moist growing mix. Insert a hardwood cutting in each can (the cuttings should be prepared with rooting substances), pack the

growing mix firmly around the cuttings, then add more water. Place jars securely (up-side-down) on the cans, then cover with bark mulch or a similar sun shield.

Water when dry throughout the winter. Remove the cans in the spring and cut away the can before transplanting the rooted cuttings. Keep the cuttings out of direct sun for a few days; you can keep them covered with the jars at first, gradually removing the jars for longer amounts of time.

Sweet Potato Storage Tips

People have become concerned about sweet potatoes becoming poisonous after a frost.

The sweet potatoes don't actually contain a poison that will make them toxic. After the plants have been subjected to a hard frost, with the vines still attached to the roots, decay can be spread into the sweet potato.

As soon as the vines are lightly frosted, if not before, cut off the vines to prevent this problem. If any decay does pass into the tubers, storage will be difficult and there could be some off-taste. If storage is attempted, check the sweet potatoes often to remove any that are a problem or decaying. If the sweet potatoes don't show decay, or if it can be removed, you may use them.

If the sweet potatoes didn't have the problem of being heavily frosted with the vines on, there is still the problem of storing them for winter use.

Sweet potatoes are not an easy crop to store. Harvest them carefully to avoid damaging them. Use any damaged ones soon, since they will cause problems in storage. Those sweet potatoes that are to be stored need to be cured before being put into storage.

Curing will involve keeping them in an area maintaining a temperature of 80-90 degrees F for about a week to 10 days. The humidity in this area should be about 85-90 percent. If it is not possible to cure at this temperature, cure near a furnace (65-75 degrees F) for 2-3 weeks.

After the curing is completed, the sweet potatoes need to be stored at 50 to 55 degrees F in a dark location. If the temperature drops below 50 degrees F, there is the possibility of freezing damage. Check the sweet potatoes regularly for signs of decay. Remove decayed sweet potatoes immediately.

Rooting of Rose Cuttings

To aid rooting of rose cuttings stick them in the refrigerator. That's the advice of Washington rosarian Joseph Petta.

Rose hardwood cuttings form callus, from which new roots can develop, at low temperatures (around 40 degrees F.). By cooling the cuttings while callus forms, metabolism is slowed and the chances for drying out are reduced. Put

cuttings in plastic bags and refrigerate for two weeks to a month or so (watch out for mold!). Then pot in a warm high-humidity environment (use of rooting hormones is advisable).

Leaves should appear within a month. Don't forget to harden-off the new plants before transferring them to the garden.

Rose Hips

Rose hips are the vitamin C filled fruit of the rose. After the blossoms fade and the petals drop, rose hips appear as pulpy seedpods of different sizes and colors. Rugosa roses often have very large hips and in great profusion. In addition, the rugosa rose hips contain an exceptionally high quantity of vitamin C.

Rose hips should be gathered when they are

fully ripe, but not overripe. They should be bright scarlet. If orange, they are underripe; if dark red, overripe. Some varieties won't ripen until after the first frost, and some people believe that frost improves their flavor. The easiest method of preserving them is to pack the hips in mason jars and seal, freeze and store them for up to six months.

SEED STORAGE TIPS

In addition to storage of summer bulbs, many gardeners have leftover garden and flower seeds to store. Here are suggestions from the University of California-Davis:

1. **Unfold and lay out a stack of four facial tissues.**
2. **Place two heaping tablespoons of powdered milk on one corner. Powdered milk must be dry.**
3. **Fold and roll the facial tissue to make a small pouch. Secure with tape or a rubber band.**
4. **Place the pouch in a wide-mouth jar and immediately drop in packets of leftover seeds.**
5. **Seal the jar tightly to exclude moist air.**
6. **Use the seeds as soon as possible. Discard and replace the dry milk (desiccant) once or twice yearly.**



Shades Of Autumn

The fiery reds, golden yellows and deep purples of fall may be our consolation for having to face the oncoming of winter. Where ever you live, you can bring fall colors to your landscape. It's just a matter of choosing the right plants.

Trees with fall yellow color include ginkgo, paper birch and quaking aspen. Those trees or shrubs with yellow to red colors are cherry, pear, persimmon, red maple, serviceberry and sugar maple. Japanese barberry, red oak, blueberry and euonymous burning bush have the stunning red fall colors. And for those of you who like red to purple fall colors, American sweet gum, flowering dogwood and Japa-

nese maple could be among your choices.

Although the changing color of leaves in the fall appears to be magic, those yellows, reds and oranges were there all along; they were just masked by green chlorophyll. As the days become shorter and the weather turns cool, trees slow their rate of photosynthesis and the chlorophyll in the leaves begin to break down.

If you do not have a place to plant your favorite fall foliage tree or shrub, head to your nearest park or the Nebraska Statewide Arboretum on East Campus and enjoy the colors before they fade..... away.



Cut Farm Safety Risks in the 1990's

During the 1980's, agriculture became the industry having the highest accidental death rate per 100,000 workers. Agriculture's safety record in the 1990's could be greatly improved if every farmer would cut farm safety risks:

*Make accident prevention a management goal. Unlike most other occupations, there is no trained safety director there to help you control accident risks. You must be your own safety director.

*Know how to prevent farming injuries and illnesses. Read and follow instructions in operator's manuals and product labels. Also, read newspaper and magazine articles, booklets and other safety and health-related material to help reduce your risk of injury and illness.

*Make it routine to inspect all equipment and facilities for hazards then correct them without delay. Avoid or learn to live safely with hazards that can't be eliminated.

*Train employees and family workers to do things right and to take care of their safety and health, both on and off the job.

*Be prepared for each activity. Know and respect your limitations. Stay fit and seek care for health problems. Take time to do things you enjoy to add balance to life.

*Do what it takes to protect children, the elderly and others in your care. For example, don't let kids ride on farm equipment and only give them work suitable for their age and development.

The NEBLINE

Nebraska Cooperative Extension Newsletter
Lancaster County

The NEBLINE is edited by Mark D. Hendricks, Extension Assistant, Media, and published monthly by the University of Nebraska Cooperative Extension in Lancaster County, 444 Cherrycreek Road, Lincoln, Nebraska, 68528. For more information, contact Mark Hendricks at (402) 471-7180.

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In Memory of Eleanor Sindlar

Lancaster County Extension lost a good friend in July. Many extension club members, needleworkers and quilters will remember Eleanor Sindlar as an enthusiastic, talented, generous lady who loved extension work. Eleanor instigated the organization of the M.O.M. Extension Club. She served as health chairperson of the home extension council and as a delegate to state council

conventions. When Lancaster County hosted the Nebraska Council of Home Extension Club's convention and Helen Becker Health conferences, Eleanor invited the committees to process conference registrations in the "crater room" of the Sindlar home. She was a high-spirited, fun-loving person who will be remembered with a feeling of gratitude and appreciation.

Extension Calendar

All programs and events will be held at the University of Nebraska Cooperative Extension in Lancaster County unless otherwise noted.

October

- 1 Chris Clover Award Books due to Leader
- 1 County Award Books & Scholarship Appl. due
- 1-7 National 4-H Week
- 2 4-H Council, 7:30 p.m.
- 14 Teen Council, 2:30
- 23 4-H Achievement Program, 7:30 p.m.