

NOBLE COUNTY ANR NEWSLETTER**AUG-SEPT | 2020**

Page 2: Farm Talk Breakfast Review
Page 3: CFAP Sign-Ups & Expansions
Pages 4-5: OSU Hires New Beef Specialist
Page 5: Noble County Fair
Page 6: Virtual Farm Science Review
Page 7: Preserving Your Harvest
Page 8: Produce Safety
Page 9: Meat Processing On-Farm
Page 10: Program Survey & Resources

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Dear Readers,

The disruption that the pandemic has created continues to change the way we communicate with you here at OSU Extension. Yet, we are still dedicated to providing helpful resources to make your home, farm, family, and business happy, healthy, and profitable. The way we approach our tasks may be different right now, but our motives are steady, and we are adapting our methods to meet our mission. That mission is to create opportunities for people to explore science-based knowledge that can improve social, economic, and environmental conditions. Our vision is for Ohioans to have the knowledge and resources they need to actively engage in creating conditions in which they thrive.

Our spring and summer have been startlingly different than we have seen in a century and our fall will likely continue to bring new changes. We will continue to adapt our methods of serving you to remain accessible, reliable, and helpful. Through it all we remain “Together as Buckeyes”.

Sincerely,

Christine Gelley

Noble County OSU Extension ANR Educator



THE OHIO STATE UNIVERSITY
COLLEGE OF FOOD, AGRICULTURAL,
AND ENVIRONMENTAL SCIENCES

CFAES provides research and related educational programs to clientele on a nondiscriminatory basis. For more information visit: <http://go.osu.edu/cfaesdiversity>.

Farm Talk Breakfast Program Materials from July & August Available:

The recording of July's Farm Talk Breakfast Program is now available to watch online. The topic was Extending the Grazing Season with guest speaker Chris Penrose of Morgan County OSU Extension. We hope this topic will help forage managers increase the utilization of their acreage and their profit margins due to decreased feed costs. The recording is available for viewing anytime at:

<https://noble.osu.edu/news/extending-grazing-season-and-fall-seeding-forages>



August's Farm Talk Breakfast Program featured guest speaker- Pam Bennett. The recording of the presentation is accessible

here: <https://go.osu.edu/farmtalkvictorygardensaug2020>

Pam offered information on starting a fall garden and elaborated on the revitalized Victory Garden program launching in Ohio in Fall 2020. The fall 2020 launch is a pilot program partnership with the Ohio Department of Agriculture. Although Noble County is not one of the pilot counties to receive garden seeds, the growing resources are available to all Ohioans online and in print. They can be accessed online at <https://u.osu.edu/ohiovictorygardens>.

East Central Grazing Alliance Virtual Noble Co. Pasture Walk Available:

The East Central Grazing Alliance is a grazing interest group in Ohio with the mission of promoting best management practices of natural resources in grazing systems. We bring together people in Belmont, Guernsey, Monroe, and Noble Counties to offer practical peer focused learning experiences. Our pasture walks were canceled for the summer of 2020, but we are able to offer a virtual version of our Noble County Pasture Walk with Mr. Brian Welch, a beef farmer and forage grower in Lower Salem, Ohio. The video is accessible on YouTube at:

<https://youtu.be/f5JVOQshFqY>



Learn more about the East Central Grazing Alliance on Facebook at:

<https://www.facebook.com/eastcentralgrazingalliance/>

The Coronavirus Food Assistance Program (CFAP)



The deadline to apply for payments through CFAP has been extended to September 11, 2020. Contact the Farm Service Agency to apply. In addition, the following additional commodities are now eligible for CFAP:

- Specialty Crops - aloe leaves, bananas, batatas, bok choy, carambola (star fruit), cherimoya, chervil (french parsley), citron, curry leaves, daikon, dates, dill, donqua (winter melon), dragon fruit (red pitaya), endive, escarole, filberts, frisee, horseradish, kohlrabi, kumquats, leeks, mamey sapote, maple sap (for maple syrup), mesculin mix, microgreens, nectarines, parsley, persimmons, plantains, pomegranates, pummelos, pumpkins, rutabagas, shallots, tangelos, turnips/celeriac, turmeric, upland/winter cress, water cress, yautia/malanga, and yuca/cassava.
- **Non-Specialty Crops and Livestock - liquid eggs, frozen eggs and all sheep. Only lambs and yearlings (sheep less than two years old) were previously eligible.**
- Aquaculture - catfish, crawfish, largemouth bass and carp sold live as foodfish, hybrid striped bass, red drum, salmon, sturgeon, tilapia, trout, ornamental/tropical fish, and recreational sportfish.
- Nursery Crops and Flowers - nursery crops and cut flowers.

OSU Extension Hires New Field Specialist Focusing on Beef Cattle

Columbus, OHIO – Garth Ruff has been selected as the new field specialist, beef cattle for Ohio State University Extension in the College of Food, Agricultural, and Environmental Sciences (CFAES) at The Ohio State University, per Jackie Kirby Wilkins, interim director of OSU Extension. This full-time appointment is effective September 1, 2020.



“We are extremely pleased to be partnering with our CFAES Department of Animal Sciences to jointly fund this important position, which will work in tandem with our research faculty and our commodity and industry partners, as well as producers and community stakeholders to translate and apply the newest university knowledge to meet the timely and most critical issues facing the beef industry in Ohio,” said Wilkins.

“The College of Food, Agricultural, and Environmental Sciences is committed to our land-grant mission, including serving Ohioans. OSU Extension is critical in connecting us with producers, consumers, industry, and youth. Garth Ruff will bring expertise and experience to this important leadership role, and will ensure we continue to strengthen and support our partnerships. We look forward to the many contributions Garth will make in this role,” said Cathann A. Kress, vice president for Agricultural Administration and dean, CFAES.

“My goal is to help Ohio’s beef industry to grow, while focusing on profitability and improving herd efficiency at the farm level and engaging consumers,” said Ruff. To accomplish these goals, Ruff will develop relationships with producers, industry partners, and CFAES specialists, while coordinating efforts with county-based OSU Extension faculty and staff.

“My primary focus will be producer-driven education, research, and on-farm implementation of management practices that improve the bottom line of the beef cattle enterprise,” said Ruff. “Engaging consumers and youth to provide beef education is also key to growing the industry, and that can best be accomplished by identifying and collaborating with both internal and external partners. I’m looking forward to engaging and serving Ohio’s beef producers and hope to make a positive impact on Ohio’s beef industry.”

“Garth’s work will continue to build and strengthen numerous connections between the CFAES Department of Animal Sciences and Extension across Ohio. His strong background in consumer needs and a desire to add an economic piece to this work will truly enhance the impact of this position for the beef industry on behalf of the college and Extension,” said Sam Custer, interim assistant director for agriculture and natural resources, OSU Extension.

Ruff has served as the Extension educator for agriculture and natural resources in Henry County since May 2017. Ruff has specialized in livestock production and marketing, farm management, and meat science. His current Extension research and teaching efforts include direct marketing of animal products, forage and field crop trials, and the OSU Extension Grill Smart program (a course looking at the science of great grilling).

Prior to joining OSU Extension, Ruff was a student in the Department of Animal Sciences at Ohio State, earning a BS in 2015 and MS in 2017. In addition, Ruff was appointed to the Ohio Beef Council in January 2019. A native of Morgan County, Ruff continues to be active in the family livestock and forage operation.

Ruff joins several other OSU Extension field specialists, who each have a particular subject matter focus and provide overall leadership for a comprehensive teaching and applied research program to address statewide issues. The field specialists work to expand existing partnerships, develop new relationships, and foster collaborations across the state, including with campus researchers, to complement what local Extension educators are doing.

“Please join OSU Extension in welcoming Garth Ruff to this role, which is so important to the continuing success of Ohio’s beef cattle industry and OSU Extension’s agriculture and natural resources efforts throughout the state,” said Wilkins.

OSU’s new Beef Cattle Field Specialist will have an office space here in Noble County with limited office hours due to his state service appointment and current pandemic policies. Welcome messages can be mailed to Garth Ruff at Extension Operations- Caldwell (16714 State Route 215, Caldwell, Ohio 43724).

Noble County Fair Updates

The 2020 Noble County Fair will NOT BE OPEN to the public - admission will only be granted to those who have obtained a wristband.

Each Exhibitor that will be showing an animal and has submitted entries to their club advisor will receive 1 wristband for each specie that they will be showing – each specie will be color coded. Exhibitor(s) will be limited to 4 wristbands total per family in addition to their own. (Ex. 2 exhibitors will only get a total of 4 family wristbands). Cloverbuds and those members with only still projects will not receive a wristband.



Essential personnel as determined by the Senior Fair Board will be granted weeklong wristbands (ie. 4-H Advisors, Sale Committee Members, Jr. Fair Board, Senior Fair Board, Extension Office).

Wristbands must always be visible. Anyone who is not properly wearing a wristband can and will be asked to leave the premises. Please plan to comply.

All traffic will enter through the Pool Gate. NO OTHER GATES will be open. Plans are to have security in place at the gate, and we must adhere to this plan. This method has been used at other fairs recently and has been effective as the latest orders direct us to greatly limit the number of people on the Fair Grounds, and to limit those on the grounds to family members of exhibitors.

On Junior Fair Sale Day, which is Saturday, September 5th, admission will be granted via wristband or a Buyer’s Pass only. If someone would like to obtain a Buyer’s Number and support the Noble County Jr. Fair Sale, contact Carla Wickham at the Extension Office at 740-732-5681.

Farm Science Review 2020 will be completely virtual and free.
Find all the details at: <https://fsr.osu.edu/>



SEPT. 22-24 // [FSR.OSU.EDU](https://fsr.osu.edu)

Mystery Seeds in the Mail

The Ohio Department of Agriculture wants to look a little closer to find out what is going on with unsolicited seeds arriving in the mail from China to various Americans. This is a matter that requires investigation to determine the source and motive behind delivery. If you receive any seeds in the mail that you did not order and do not come from a reputable source with appropriate labeling, **DO NOT PLANT THESE SEEDS**. Keep all the packaging in a resealable plastic bag and call the extension office (740-732-5681) to arrange for drop off so that the seeds can be reported and inventoried by ODA and the USDA APHIS for further investigation.

To report mysterious seeds directly to ODA, visit:

<https://agri.ohio.gov/wps/portal/gov/oda/divisions/plant-health/resources/seed-reporter>

Preserving Your Harvest

If you can't can it, freeze it!

It's that time of the year where our gardens are overflowing with produce. When thinking about food preservation, canning is first to come to mind. However, canning is not the only form of food preservation. When looking at preservation with startup cost, freezing is a good alternative.



Freezers should be kept at a temperature of 0°F or lower. The food, color, flavor and texture will be retained best if the products are frozen in peak condition. When foods are frozen quickly, fewer ice crystals form. If foods have large ice crystals, they will affect quality when thawed. Ideally, food items 2 inches thick should freeze in 2 hours. When you are adding a quantity of food, turn down the dial to ensure a colder freezer. Lay packages out on other frozen items to freeze quickly. Allowing air to circulate around packages will ensure quick freezing for best quality. Once items are frozen, they may be stacked.

When packaging your items there are three things to remember:

1. Wrap tightly
2. Wrap again
3. Wrap individual portions separately.



Wrapping tightly and double wrapping helps maintain quality and prevents freezer burn. Wrapping individual portions separately lets you remove some of the food to prepare without thawing food that is not needed for your meal.

When selecting containers for freezing, using only moisture- and vapor-proof materials for storing solid foods. Good choices are polyethylene bags, freezer film wraps and aluminum foil over a layer of plastic film next to the food. Acid foods may react to the aluminum if in direct contact. For liquid foods, use plastic containers or canning jars specifically designed for freezer storage. Optimal storage materials are also easy to mark. It is safe to freeze items in original packaging; however, doing so might not preserve the quality if frozen for a length of time. Over wrap the items for best results.

More Tips on Freezing Foods:

- Bagels and hamburger buns defrost more quickly when frozen presliced or separately.
- If you usually buy fresh ground beef, shape it and then freeze it in individual patties.
- Defrost frozen fish, poultry or eat in the refrigerator. Never defrost these foods on the counter or in the sink where the room temperature is more likely to allow the growth of bacteria.
- To store leftover baked goods, wrap the leftovers tightly in aluminum foil and then place in a zipper-lock bag and store in the freezer.

For more information on food preservation you can reference this article at Ohioline (<https://ohioline.osu.edu/factsheet/HYG-5402>) or call the Extension office and ask for Sami Schott (740-732-5681).

FIGHT BAC!® LIKE A producepro



As you enjoy fresh fruits and vegetables at home, follow these safe handling tips to help protect yourself and your family from food poisoning. It is important to be consistent in practicing safe food handling at home. For more information, go to www.fightbac.org.

CHECK

fresh produce for signs of cuts or bruising, where harmful bacteria can breed



- Check that the fresh fruits and vegetables you buy are not bruised or damaged.
- When choosing pre-cut fruits and vegetables like packaged salads and sliced melons, check that the product is refrigerated or on ice.

CLEAN

hands, surfaces and utensils to prevent contamination



- Wash hands with warm water and soap for at least 20 seconds before and after handling fresh fruits and vegetables.
- Clean all surfaces and utensils with hot water and soap, including cutting boards and knives, before and after preparing fresh fruits and vegetables.

RINSE

fresh fruits and veggies just before eating



- Just before use, rinse under running water only the fruits and vegetables you plan to eat, including those with skins or rinds that are not eaten.
- Firm-skinned fruits and vegetables should be rubbed by hand or scrubbed with a clean brush while rinsing under running tap water.
- Packaged fruits and vegetables labeled "ready-to-eat," "washed" or "triple washed" should not be washed.
- Dry fruits and vegetables with a clean cloth or paper towel.
- Do not use soap or bleach to wash fresh fruits or vegetables. These products are not intended for consumption.

SEPARATE

produce from raw meat, seafood, poultry, eggs and household chemicals



- In your shopping cart and in bags at checkout, separate fresh fruits and vegetables from household chemicals and raw meat, poultry, seafood and eggs.
- In your refrigerator, keep fresh fruits and vegetables separate from raw meat, poultry, seafood and eggs.
- When preparing food, keep fresh fruits and vegetables separate from raw meat, poultry, seafood, and eggs. Do not use the same cutting board or utensils without cleaning with hot water and soap before and after preparing fresh fruits and vegetables.

CHILL

cut fresh produce within two hours to prevent bacteria growth



- Keep your refrigerator at or below 40°F.
- Refrigerate all cut, peeled or cooked fresh fruits and vegetables within two hours of preparing.

THROW AWAY

bruised, damaged or potentially cross-contaminated produce



- Throw away any fresh fruit and vegetables that have not been refrigerated within two hours of cutting, peeling or cooking.
- Remove and throw away bruised or damaged portions of fruits and vegetables when preparing to cook them or before eating them raw.
- Throw away any fruit or vegetables that have touched raw meat, poultry, seafood or eggs.
- If in doubt, throw it out!

The Legal Side of On-Farm Food-Animal Processing in Ohio

*Lyda G. Garcia, PhD, Meat Extension Specialist—Fresh Meat Processing,
Department of Animal Sciences*

*C. Lynn Knipe, PhD, Meat Extension Specialist—Meat Processing,
Departments of Animal Sciences and Food Science and Technology*

*This is an excerpt of a 4-page article. The full text is available to read at:
<https://meatsci.osu.edu/news/legal-side-food-animal-processing-farm>*



Animal processing on-farm is a practice of harvesting (slaughtering) one's own food animals to provide for one's own family. Even though not a common practice, this home process still exists. This fact sheet serves to assist in answering basic questions.

Personal/individual-use exemption:

Under certain conditions, a person may harvest/slaughter his/her own livestock exclusively for his/her family and nonpaying guests. Meat products cannot be sold. Selling uninspected meat, as is the practice in animal processing on-farm, is considered a crime in Ohio. In the state of Ohio, the government (ODA) allows the splitting of an animal up to four ways per four different families. The slaughtering process shall take place on property belonging to one of the families that will be receiving the meat only for personal consumption. A person can also use a mobile operation that comes to their property to process their food animals.

Can anyone perform this task?

Someone who is very experienced, skilled in this line of work, and fully understands the importance of animal welfare, humane stunning, good manufacturing practices, sanitary dressing procedures, and processing is ideal.

What's at stake?

Even though good intentions are at the forefront of this type of practice, without the use of an ideal setup, including an inspector and proper tools and equipment of a meat processor, food safety may be at risk. Outdoor processing allows for an acceptable environment, but a risk of cross contamination due to improper dressing procedures and inadequate sanitation can, and will, pose a risk resulting in illness or even death. For a more in-depth discussion of food safety, review this fact sheet:

<https://meatsci.osu.edu/news/what-you-need-know-about-animal-processing-farm-ohio>

Additional information to consider:

On December 23, 2003, the United States experienced its first case of bovine spongiform encephalopathy (BSE), commonly known as mad cow disease. Since the first case, USDA-FSIS provided additional safeguards designed to protect consumers against BSE in beef products. An action step set forth included the removal of specified risk materials (SRMs).

Recommendations for assistance with questions:

- Ohio Department of Agriculture (ODA)
- Meat Extension Specialists, OSU
- Your County Health Department
- Your local county OSU Extension office

Disclaimer: *This information is intended to inform those thinking about or involved in processing animals on the farm. The information provided is intended to present the importance of food safety and risks that come with it. It is not intended to explain the process of dressing procedures, nor is it intended to promote this type of scenario. Meat processing is complicated, and it should not be taken lightly. Person(s) involved should understand that carelessness is not an option with food safety.*

Reminders!

- Follow Noble County ANR on Twitter at <https://twitter.com/NobleCountyAgEd> and on the county page on Facebook at <https://www.facebook.com/osuenoble>. We will continue to keep you informed with time relevant information every day.
- Every weekday Noble ANR will be live on the Facebook page at Noon to provide an educational talk and allow for open conversation with anyone who joins the live stream. Follow the page and turn on notifications to be notified when the live streams begin. Previous talks are all saved and available for viewing on the “videos” tab of the page. Even if you don’t have a Facebook account, you can still watch any of the previous recordings there: <https://www.facebook.com/osuenoble/videos/>
- Don’t forget to visit and subscribe to the OSU Extension Teams that fit your interests. Many are offering virtual events and by subscribing to the pages, you will be notified when new articles or events post:
 - Beef Team- <https://u.osu.edu/beefteam/>
 - Sheep Team- <https://u.osu.edu/sheep/>
 - Agronomic Crops Team- <https://agcrops.osu.edu/home>
 - Swine Team- <https://porkinfo.osu.edu/>
 - Poultry Team- <https://u.osu.edu/poultry/>
 - Dairy Team- <https://dairy.osu.edu/>
 - Fruit & Vegetable Team- <https://u.osu.edu/vegnetnews/>
 - SE OH Woods- <https://u.osu.edu/apsley.1/>
 - Extension Energy Outreach- <https://energizeohio.osu.edu/>
 - Buckeye Yard, Lawn, and Garden Team- <https://bygl.osu.edu/>

Program Survey:

We anticipate that programming will continue to be offered in virtual format. Please help us plan for fall/winter 2020.

Please provide feedback on what type of **VIRTUAL programming** (videos, webinars, podcasts, articles, etc.) and topics you would like to see in Fall/Winter 2020 from OSU Extension.

Email responses to
gelley.2@osu.edu
or
call 740-305-3173
to provide feedback.

Suggested responses. →

Regardless, published articles in the newspaper and paper newsletters in the mail will continue.

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| <ul style="list-style-type: none">• Livestock Management<ul style="list-style-type: none">○ Beef○ Sheep○ Goats○ Swine○ Poultry○ Bees○ Other:• Crop Production<ul style="list-style-type: none">○ Corn○ Beans○ Wheat○ Vegetable○ Fruit○ Other | <ul style="list-style-type: none">• Pasture Management<ul style="list-style-type: none">○ Forage○ Fencing○ Water Systems○ Other:• Master Gardener Volunteers• Home Gardening• Meat Processing• Forestry• Machinery• Composting• Mineral Rights• Pond Management• Wildlife Management• Other: |
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