Northeast Ohio Agri-Culture Newsletter

Your Weekly Agriculture Update for August 8, 2017
Ashtabula, Geauga, and Trumbull Counties

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Hello, Northeast Ohio Counties!

It's fair week in Ashtabula County! Stop out to the fairgrounds in Jefferson to experience agriculture, rides, and view all the 4-H projects that Ashtabula County youth have been working hard on all year. OSU Extension will be there most of the week, so be sure to say 'hi' if you see us.

Be sure to check out the weather outlook for August from Jim Noel. Looks to be a cooler, more normal summer than what we have experienced so far. Scattered rains brought relief to several corn fields last week, but as you can see above some hail also caused a bit of damage to corn and bean fields. We could still use a bit of rain in spots.

Have a great week!

David Marrison
Extension Educator
Ag & Natural Resources
Ashtabula County

Lee Beers
Extension Educator
Ag & Natural Resources
Trumbull County
Ashtabula County Fair Starts Today!
The Ashtabula County fair starts today, August 8 and runs through Sunday, August 13, 2017. Complete details can be found on the Ashtabula County’s fair website at: www.ashtabulafair.com You can download the entire fair catalog from this site. See you at the 171st Ashtabula County Fair!

Top Ashtabula County Dairy Herds
The Ashtabula County Dairy Service Unit Board of Directors recognizes the top dairy herd for each month during the year at their annual banquet in March. The following are the top herds for the first half of 2017.

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Weather Update
By: Jim Noel

The headline the next 10 days for the middle third of August will be below normal temperatures, about 2-4 degree below normal. Rainfall is now in a more normal mode through much of August with more variability to the pattern. If anything like we talked about in July, the tendency will be on the slightly drier side of normal but nothing real extreme the next few weeks. In fact some of the lower rain totals the next 16 days will be in our region of the corn and soybean belt.

You can see the latest rainfall totals at the Ohio River Forecast Center Briefing Page at:

http://w2.weather.gov/ohrfc/FloodBriefing

Week of August 8 outlook:

Temperatures will be below normal. Normal highs now are near or just above 80 with lows in the 60s. Rainfall will generally be at or below normal.

Temperatures - 2-4F below normal

Rainfall - normal to below normal. 0.25-1.00 inches.

Relative Humidity - daily average 70-80% below 80-85% fungus threshold except 80-85%

Friday August 11
Week of August 14 outlook:
Temperatures - below normal 0 to 2F below normal
Rainfall - below normal - 0.25-0.75 inches
Relative Humidity - daily average 70-80% below 80-85% fungus threshold

Rest of August Outlook:

After August 20, temperatures will return to a few degrees above normal and rainfall close to normal. Therefore, August will likely end the month within a degree of normal either side and rainfall will be variable and end the month within an inch of normal most places.

Fall Harvest Outlook:

Confidence is high we will have above normal temperatures and delayed freeze risk this fall. Wetter than normal soil moisture will mean night time minimum temperatures will be held up some resulting in normal to 1 or 2 week delays in freezing temperatures. Confidence is low in the harvest rainfall outlook. It appears any drying from August into September could be replaced by wetness sometime in later September through November.

The latest two week rainfall forecast from the NOAA/NWS/Ohio River Forecast Center can be seen in the attached graphic. Generally 1-2 inches are forecast on average in Ohio the next 14-16 days which is normal to slightly below normal in most places. Isolated totals will be higher.

**Researcher Studying Agriculture Fairs and Flu Among Pigs**
By: Alayna DeMartini, demartini.3@osu.edu

A researcher at The Ohio State University is conducting a multi-state study testing for flu among pigs at fairs as swine infected with a flu virus were confirmed at two recent county fairs in Ohio. Andrew Bowman, a veterinarian with Ohio State’s Department of Veterinary Preventive Medicine, has found that, on average, one out of every four fairs he attends every year has at least one pig infected with the Influenza A Virus Infecting Swine (IAV-S). Some of the infected pigs don’t show clinical signs of the illness when they’re tested.

The influenza A virus can infect pigs as well as other animals and people. When one case is discovered at a fair, more often than not, several cases are found at the same fair, said Bowman. Bowman is little more than halfway through his seven-year study involving 100 county and state fairs in Ohio, Michigan and Indiana as well as a handful in Iowa, Kentucky and West Virginia. Besides collecting nasal swab samples from 20 pigs at each fair, Bowman and his team also study what prevention measures are taken at the fairs and how often they are used to keep people and animals safe from flu.

This summer Bowman’s research is especially relevant as the Ohio Department of Agriculture has identified sick pigs with influenza A virus at agricultural fairs in Clinton and Franklin counties. The strains of the influenza A flu detected in the pigs at each of the two fairs differed.
with Clinton County’s pigs having H3N2, the strain most commonly spread to humans, and Franklin County’s pigs having H1N1. At the Clinton County Fair, 11 individuals who had contact with the pigs tested positive for H3N2.

In animals and people, the clinical signs of influenza can include fever, a runny nose, coughing and sometimes nausea. People previously infected with influenza from pigs generally report mild symptoms, much like seasonal flu. However, people most threatened by serious complications to influenza A virus infections are children under 5, older adults, pregnant women and individuals with weakened immune systems.

“People don’t tend to think these animals might have something, or that people might have something they can give to the pigs. They think, ‘This is my chance to see a pig,’ and they go charging into the barns,” Bowman said. In a 2012 study of 40 Ohio agricultural fairs, Bowman and his team found 10 with H3N2-infected pigs, and at the majority of fairs with infected swine, people also caught the flu.

Agricultural fairs vary in prevention measures taken to keep people and pigs safe and in how well the public heeds the warnings, Bowman pointed out. His staff watched people as they exited the pig barns and recorded whether they washed their hands. Most fairs in Bowman’s multi-state study provide hand wash stations outside the animal barns, but they were used, on average, by less than 10 percent of visitors, he said.

Bowman found that it’s not unusual for people showing pigs to sleep and eat in the barns with their animals, sometimes for several days, conditions that make it easy for flu, if present, to spread among people and animals. Also, keeping pigs at a county fair for more than three days puts the pigs at greater risk of catching a flu because they mingle, so illnesses can spread quickly.

But encouraging people to change a longtime tradition of pigs staying at the fair for a week or people sleeping or eating in the barn with their animals is tough, Bowman said. “It’s like trying to change the rotation of the earth,” he said. Influenza A virus infections in pigs may seem inconsequential to those who aren’t especially vulnerable, but whenever a flu transitions from infecting only animals to infecting people, that can be problematic, Bowman said. Each time a new influenza A virus has emerged and spread around the world with most people not having immunity, it came from animals.

One focus of Bowman’s research, he said, is to come up with scientific data “so that we can make evidence-based decisions about how to have agricultural fairs in a way that’s safe and still fun, just by doing things a little differently.” Every year, Bowman shares his test results with the participating fairs, as well as state and national animal and public health officials. His research is primarily funded through a contract with the St. Jude Center of Excellence for Influenza Research and Surveillance with funds from the National Institute of Allergy and Infectious Diseases, part of the National Institutes of Health.
Bowman advises fair goers to wash their hands after being in contact with animals, avoid eating, drinking or sleeping in the animal areas, and refrain from taking toys, baby bottles, strollers or similar items into the barns. Eating pork, as long it has been properly cooked, cannot cause someone to catch the influenza A virus. “Go ahead and enjoy a giant pork tenderloin or my favorite, a pork chop sandwich,” Bowman said. “Just don’t eat your treat in the barn.”

**From Field to Pint: Malting Barley in the Eastern US**

By Tracy Hmielowski

Source: https://dl.sciencesocieties.org/publications/cns/articles/0/0/cs2017.50.0504/?_cldee=YmVlcnMuNjZAb3N1LmVkdQ%3D%3D&recipientid=contact-7afb27a791cedc1195c10013210e308c-9557174389e2401ebca2ee2279726c72&esid=27ca7f6a-967b-e711-80d6-005056a7afa5

With more than 5,000 craft breweries in operation in the U.S., and more opening every month, breweries need to find ways to stand out from the crowd. Some do this by pushing the boundaries of styles, offering triple IPAs with rare hops, or using non-traditional ingredients like cucumbers, hot peppers, and oysters. Others have taken note of the local food movement and source local ingredients, much like farm-to-table restaurants.

Beer, in its simplest form, is made from water, malted barley, hops, and yeast. For a short list of ingredients, it is a challenge for breweries in many parts of the country to find local sources of hops and malted barley. Most hops production in the U.S. occurs in the Pacific Northwest although producers have established successful hops farms in the Midwest and Northeast. Similarly, most of the malting barley production in North America occurs in the Northern Great Plains.

Continued growth in the craft beer industry, combined with the demand for local products, has provided an opportunity for farmers and entrepreneurs in the eastern U.S. to start producing malting barley. However, it is not as simple as a farmer planting a field of barley and selling it to a local brewer. Many malting barley varieties perform poorly east of the Mississippi River, and there are relatively few malt houses, which process raw barley into malted barley, in operation in this region.

Malting barley
In the U.S., the majority of malting barley is grown in the cool, dry climates of Idaho, Montana, Wyoming, and North Dakota. “We have hot and humid and wet summers on the East Coast, which make it difficult to grow [malting barley] successfully,” explains Aaron MacLeod, Director of the Hartwick College Center for Craft Food and Beverage. The humid, moist, conditions are perfect for Fusarium head blight to grow, and fungicides must be used to keep barley from becoming infected. Fusarium head blight produces deoxynivalenol (DON), a mycotoxin. Farmers can use
fungicides to suppress Fusarium head blight, but malting barley cannot have more than one part per million of DON.

Wet conditions also trigger barley to sprout in the field, and barley that has sprouted cannot be turned into malt. "We have a lot of varieties out there that [were developed for] a dry environment, and the minute that they become mature, if they get any [rain], even a heavy dew, they'll start sprouting in the field," says Ashely McFarland, Coordinator for the Upper Peninsula Research and Extension Center at Michigan State University. As an alternative to trying to manage western varieties in the East, growers have experimented with varieties from Europe. "If you look at the French malting barley varieties and the German malting varieties, they all have dormancy," MacLeod says. "They have to because that's what their climate is like. . . When we bring those varieties over here, they can work well."

This interest in growing malting barley across a wider range of climate conditions presents a new line of research for barley breeders. The Eastern Spring Barley Nursery (ESBN) experiment, which is a collaborative effort across multiple universities, was established in 2015 with a grant from the Brewers Association. ASA and CSSA member Richard Horsley, a barley breeder at North Dakota State University, is the lead researcher of the ESBN. Currently, researchers are testing 25 barley varieties across the eastern U.S. At the end of the growing season, researchers measure yield, DON levels, percent protein, and other quality traits that are of interest to both growers and brewers. The researchers hope to identify varieties that grow well in the East, but Horsley says finding varieties with pre-harvest sprout resistance and minimal accumulation of DON are “limiting factors.”

Farmers in the East also need to learn the best management practices for producing malting barley. “You’re taking small-grains growers who are familiar with winter wheat [and] other feed grains and now training them on how to grow a malting barley crop because it requires a different mindset,” MacLeod says. Rather than managing for maximum yield, malting barley is managed to meet criteria for malting and brewing. In addition to low DON levels, malthouses need barley that has a high germination rate, and brewers are concerned with protein levels as well as having kernels that are plump and uniform.

Although malting barley takes more management, it can sell for approximately three times the amount of feed barley. And while the higher price point will appeal to many farmers, growers are advised to establish contracts with a malthouse before planting. "Barley is one of the few crops sold by variety name," Horsley points out, so it is important for growers to know which varieties
to plant, and what amounts are needed by the malthouse from year to year to avoid having surplus grain. In developing a local supply chain for breweries, the brewers, malthouses, and farmers need to communicate and coordinate their efforts to ensure supplies are available.

Malting process
For many craft beer consumers, the malthouse is an unseen intermediate step between the farm and brewery. Malting is controlled germination, which transforms the raw grain into malt. Barley is the most common malted grain, but others, like rye, are also malted. Malted grains are used to make more than beer, too, including whiskey, vinegar, and food products, giving start-up malthouses more customer options than just breweries.

Malting is a multi-step process that prepares the grain for brewing. First, the grain is steeped in water to stimulate germination. This is why the germination rate for malted barley needs to be high. Germination activates enzymes, breaks down some of the protein and carbohydrates stored in the seed, and makes starch reserves accessible for conversion to sugar in the brewing process. Sugars are consumed by yeast during fermentation, converting it to alcohol and CO₂. After several days of germination under controlled conditions, maltsters halt the germination process by kilning the grain. This heating and drying step is when maltsters can also roast the grain, to create specialty malts that brewers use to adjust color and flavor.

In the past decade, there has been an increase in craft malthouse start-ups. “There is a significant infrastructure investment that has to be made for a malthouse to be up and running—you don’t just become an expert maltster overnight,” McFarland says. The recent establishment of the Craft Maltsters Guild provides a way for maltsters to connect with each other and educational resources. These independently owned operations range from using traditional methods to high-tech systems but share a common goal of producing high quality products in small batches.

Industry change
The excitement surrounding the craft beer industry will likely facilitate investment into local barley production and processing. “The craft beer movement in Michigan is huge,” McFarland says, “and we also have an extreme pride for Michigan-grown ingredients. . . why not try to really stimulate Michigan malting barley going into Michigan craft beer?” Similarly, New York State passed the Farm Brewing Law in
2012, which created a special license for breweries that use local products as a way to encourage growth in industries related to craft beer within the state.

In developing barley varieties for the eastern U.S., plant breeders have an opportunity to address the needs of craft brewers. In 2011 and 2012, the Brewers Association surveyed craft brewers about malting barley and found a mismatch in the characteristics of the malt available to brewers and the characteristics craft brewers want in malt. In general, brewers are looking for malt with more flavor, lower protein (less than 10%), lower diastic power (which affects the body and mouthfeel of a beer), and lower free amino nitrogen (which can affect flavor stability over time) compared with the varieties currently available.

Ultimately, to keep customers returning, breweries need to produce high quality beer. Working backward from the taste preferences of consumers, brewers can plan for what malt they will need and communicate that to malt houses. Maltsters can then develop contracts with farmers to grow the barley varieties they will require. Having a local supply chain with open communication among these groups could cause a shift in the craft brewing industry while also supporting local economies.

**Legislation Would Curb Food Waste**


WASHINGTON — U.S. Senator Richard Blumenthal (D-CT) and U.S Congresswoman Chellie Pingree (D-ME) have introduced H.R. 3444, the Food Recovery Act, comprehensive bicameral legislation to reduce food waste in stores and restaurants, schools and institutions, on farms, and in American homes.

Every year in the United States, 40 percent of food produced domestically goes uneaten – meanwhile, domestic food production accounts for 50 percent of United States land use, 80 percent of fresh water consumption and 10 percent of the total energy budget. Food waste in landfills further harms the environment by contributing dramatically to the production of methane and other harmful gases. The Food Recovery Act takes a top to bottom approach to plugging the stream of food waste across all industries and demographics.

“This bill would address inefficiencies that lead to waste across all aspects of the food supply chain – curbing the 62 million tons of food thrown out each year in the United States,” said Blumenthal. “Simplifying food date labeling and diverting healthy, wholesome food from landfills won’t just benefit the environment – it will help alleviate food insecurity and save consumers and businesses money. I urge my colleagues to join us and tackle the challenge of food waste with the multifaceted response it demands.”

“Food waste in America is a growing problem, but it is also an opportunity,” said Pingree. “We can save money for consumers, create economic opportunity, and feed those in need while keeping perfectly good food out of landfills. I’m proud to introduce the Food Recovery Act with
Senator Blumenthal to support and build on efforts already going on in our communities to ensure that more of our food is put to use rather than going to waste.”

H.R. 3444, the Food Recovery Act will:

- **Reduce food waste at the consumer level** through the inclusion of the Food Date Labeling Act to standardize confusing food date labels;
- **Reduce food wasted in schools** by encouraging cafeteria’s to purchase lower-price “ugly” fruits and vegetables, and by extending grant programs that educate students about food waste and recovery;
- **Reduce wasted food throughout the federal government** through the establishment of a Food Recovery Liaison at USDA to coordinate federal efforts, and by requiring companies that contract with the federal government to donate surplus food to organizations such as food banks and soup kitchens;
- **Reduce wasted food going to landfills** by encouraging composting as a conservation practice eligible for support under USDA’s conservation programs; and
- **Reduce wasted food through research** by directing the USDA to develop new technologies to increase the shelf life of fresh food, and by requiring the USDA to establish a standard for how to estimate the amount of wasted food at the farm level.

Senators Ron Wyden (D-OR), Brian Schatz, (D-HI), Jeff Merkley (D-OR), and Cory Booker (D-NJ) are original cosponsors of the Food Recovery Act.

The legislation is supported by the Harvard Food Law and Policy Clinic, the American Biogas Council, Recology, Hungry Harvest, National Farmers Union, National Consumers League, Food Policy Action, the National Resources Defense Council, and FoodCorps. It has also been praised by advocates in Maine.

“Congresswoman Pingree’s efforts to help reduce the amount of food we waste are incredibly important for people and our environment. Even as food waste trends upward, so too does the number of Mainers suffering from food insecurity. This legislation will help redirect the 40% of our food supply currently ending up in landfills, to where it belongs—people’s bellies,” said Sarah Wakeman, Sustainable Maine Project Director at the Natural Resources Council of Maine.

“An important Maine ethic is ‘Use what you have’. Congresswoman Pingree’s bill aligns with our community-based efforts to make the best use of nutritious food that would otherwise not be eaten,” said Jim Hanna, Executive Director of the Cumberland County Food Security Council.

“Wasting food is bad for the economy, bad for the environment and bad for American families, businesses and farmers,” said Tom Colicchio, FPA co-founder, chef and good food advocate. “We are tremendously grateful to Senator Blumenthal and Congresswoman Pingree for introducing the Food Recovery Act today and leading the charge to take on this huge issue of wasted food. This is a truly important bipartisan issue. Reducing food waste today can make a huge positive difference for our food system tomorrow.”
“I’m thrilled to support Representative Pingree and Senator Blumenthal’s Food Recovery Act, a comprehensive response to the 40% of food wasted each year in our country,” said Emily Broad Leib, Director of the Harvard Law School Food Law and Policy Clinic. “This effort takes a keen eye towards the food waste problems of today, and anticipates the food recovery solutions of tomorrow. Reducing food waste has triple-bottom line impacts: it creates jobs, reduces greenhouse gas emissions, and generates financial gains. In our work, we’ve seen first-hand the systemic barriers standing in the way of reducing food waste, and the introduction of the Food Recovery Act represents a pivotal moment in our effort to solve these challenges.”

“After feeding hungry people and animals and reducing food waste, the next step for any business or home should always be to make sure food scraps get recycled. This bill will address all of those priorities and help create new food recycling infrastructure, such as biogas systems, which will better manage our waste, catalyze new capital investments and generate good paying middle class jobs,” said Patrick Serfass, Executive Director of the American Biogas Council.

“I believe that in this country, 20 billion pounds of produce should not go to waste while nearly 49 million Americans are food insecure. This bill helps businesses, non-profits, farmers, and schools come together to use one problem to solve the other. Schools will be encouraged to purchase off-grade produce because of the FRA, which means millions of children will now have more accessibility to eating healthy during the school day. I, as Evan Lutz, and we, as Hungry Harvest, fully support the Food Recovery Act of 2017,” said Evan Lutz, CEO and Co-Founder of Hungry Harvest.

“Recology strongly supports the Food Recovery Act, introduced by Rep. Pingree and Sen. Blumenthal. As a waste management company, our mission is to waste zero and create a shift from landfills to recovery. Our employee-owners work every day to develop and discover sustainable resource recovery practices to create a world without waste. The Food Recovery Act, from beginning to end, has the potential to radically reduce the amount of food wasted across the country, furthering goals Recology has long sought,” said Eric Potashner, Vice President & Senior Director Strategic Affairs at Recology.

—The Offices of U.S. Senator Richard Blumenthal (D-CT) and U.S Congresswoman Chellie Pingree (D-ME)

**Points to Consider Before Starting a Hops Operation**

By: Brad Bergefurd, Horticulture Specialist, OSU South Centers

Hop farming requires a substantial investment in capital, time and management. A business and marketing plan is essential to developing a successful hops operation. A new factsheet has been released by OSU Extension to outline the pre-planning points that should be addressed to create a financially successful hops operation.
Economic considerations and site preparation are two important points for a successful hops operation and integral to a business and marketing plan. Planning in these two areas is essential, and the business and marketing plan should be developed at least one year prior to planting the first hop plants.

New hop growers are also encouraged to consider the details in this fact sheet before making an investment. Production budgets indicate at least $25,000 per acre may be needed to establish a high trellis hop planting and at least a $100,000 investment for a small-scale hop processing, drying, pelletizing, cooling, packaging and freezing facility built to federal and state food safety regulatory standards. This fact sheet looks at:

- Market establishment
- Labor needs and availability
- Facilities for processing and storage
- Insurance considerations
- Financial and planning resources

Site preparation considerations including:

- Site selection
- Field preparation
- Plant selection
- Plant nutrition and fertilization
- Pest management

The complete fact sheet can be accessed at: https://ohioline.osu.edu/factsheet/anr-58 or can be obtained by calling your County Extension office.

**Mahoning County Farm Management and Technology Field Day**

Join us August 9 for a Farm Management and Technology Field day!

Speakers Eric Romich and Clif Little, OSU Extension, will focus on topics such as solar and wind technology, along with current practices in energy efficiency. They will cover the financial side of things as well, and will show how technology can be beneficial to both small and large farms. Farm management plans will also be a topic of discussion. Eric Romich will demonstrate the Mobile Solar Unit. The unit consists of a 140 watt Photovoltaic (PV) solar panel, charge controller, battery back-up system, 2000 watt inverter and safety disconnects. All of the components are built into a four-wheeled cart (about the size of a grocery cart)

This field day will be held August 9 at the Ward Campbell Farm, located at 11440 Palmyra Road, North Jackson, OH. We’ll begin with registration at 9:30am and finish by 1:30pm with lunch provided. Registration is $5 per person, which covers the cost of lunch and handouts.
Farm Science Review Tickets Available
OSU Extension is pleased to announce that Advance tickets for the Farm Science Review are available at all Ohio State University Extension county offices for $7. This year’s Farm Science Review will be held at the Molly Caren Agricultural Center in London, Ohio on September 19-21, 2017. Tickets are $10 at the gate; however presale tickets can be purchased at your local OSU Extension for $7 per ticket through Monday, September 18, 2017. Children 5 and under are admitted free. The review hours are 8:00 a.m. to 5:00 p.m. on September 19 & 20 and from 8:00 a.m. to 4:00 p.m. on September 21.

Farm Science Review is known as Ohio’s premier agricultural event and typically draws more than 130,000 farmers, growers, producers and agricultural enthusiasts from across the U.S. and Canada annually. Participants are able to peruse 4,000 product lines from roughly 620 commercial exhibitors and engage in over 180 educational workshops, presentations and demonstrations delivered by experts from OSU Extension and the Ohio Agricultural Research and Development Center. More information about the Farm Science Review is at http://fsr.osu.edu

Western Bean Cutworm Trap Update for Northeast Ohio

The number of Western Bean Cutworm moths caught across the region spiked back up this week in Ashtabula and Trumbull counties. We will continue to update you weekly on the trap counts we are finding in our corn fields here in the newsletter.

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FLYER & DETAILS: http://go.osu.edu/farmtechnology
Register by calling the Mahoning County Extension Office at 330-533-5538.

We hope to see you there!
David’s Weekly News Column – Peas for Pets

Hello, Ashtabula County! We often say that Ashtabula County is one of the most diverse agricultural counties in the state of Ohio. And when you start thinking about it, it is very true. You name it, and we grow or raise it. We have dairy, beef, swine, lamb, swine, horses, goats, poultry, and even fish, elk and rabbit! And for crops, we have soybeans, corn, wheat, oats, hay, vegetables, grapes, apples, peaches, maple, cut flowers, nursery crops, and even miscanthus grass. That is a pretty diverse portfolio of animals and crops. But guess what, there is still room for more! Today, I would like to share details on the newest crop which farmers are growing in Ashtabula County; this being Field Pea.

Last Friday, I had the chance to visit with Tom Yuhasz and Danny Aulizia at Colebrook Elevator about this new crop. Tom reports that Colebrook Elevator is purchasing the harvest of 3,000 acres of field pea from across Ohio and Pennsylvania in 2017. Best of all, over 800 acres of these acres were grown right here in Ashtabula County. The harvest of this crop was completed last week across Ashtabula County.

I know our office received a lot of calls this past spring from curious folks about the new field crop they were seeing that had pretty white flowers. Of course, the crop they were calling about was field pea. The first fields of this crop were planted by the Yuhasz family 4 years ago and their acreage has increased steadily since.

So why are farmers exploring the possibility of growing field pea in northeast, Ohio? Bottom line, it is about producing crops which have a market and will maximize return! So what are they being used for?

Northeast Ohio Agriculture

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short, you could say the slogan for field pea grown in Ashtabula County is “Peas for Pets!”
Yes, that is right - the destination for these peas is to the Ainsworth Pet Nutrition plant in Meadville, Pennsylvania. In fact, a lot of corn and soybeans from Ashtabula County has been sold for years to this manufacturing facility.

Most of us will not recognize the name Ainsworth Pet Nutrition but we do recognize their major dog food brand which is Dad’s Dog Food. Ainsworth Pet Nutrition also produces the “Rachel Ray Nutrish” and “Better Than!” dog food brands. The new formulations of dog food are being manufactured with reduced levels or completely without corn, wheat or soybean. These grain products are being replaced in dog food rations by field pea.

Most of the field peas grown in the United States are grown in the Dakotas, Minnesota and Nebraska. I think Tom Yuhasz said it best when he stated “You can sit back and watch them ship the product by you or you can jump in and grow them!” And boy is he right. We have a huge competitive advantage here due to our proximity. It is a lot cheaper to haul field peas from Ashtabula County than raling them in from the Upper Midwest. In fact, Tom stated there is a potential for growth for the acreage for field pea to grow from 3,000 to 18,000 acres!

So, can we grow them here? The answer is yes. Of course there is always a learning curve when planting and managing a new crop but if farmers can grow soybeans than they can easily gear up to include field pea in their cropping rotation. Peas are planted early in the spring with a traditional grain drill in 7.5” inch rows and are harvested in late July with the same combine and header that we use for soybeans. The earlier harvest allows for some opportunities for farmers. For instance, if the harvest is early enough a second crop of peas can be planted or winter wheat can be planted. The earlier harvest also means the fields are drier at harvest which reduces mud on the roads and field compaction. It also allows farmers to add lime, pick up rocks, install drainage tile, plant cover crops, and expands the time for fall weed control in these fields.

Some of the challenges for growing peas are they prefer drier soils and farmers have to gear up to manage the disease and insect issues of field pea. This year’s summer weather was perfect for fungal issues and one variety planted locally was set back by powdery mildew. But the lesson was learned on mildew and the management of this disease will be more on the radar for future years.

I am always excited to see new crops become part of our agricultural industry in Ashtabula County. Diversification has been a key to economic survival for our farmers through the years and it will be interesting to watch the progression of this crop.

So are you a farmer and want to learn more about field pea? If so, I have a couple of nice field guides from our counterparts in Nebraska and Minnesota. Just call the Ashtabula County Extension office at 440-576-9008 or email me at marrison.2@osu.edu and we will be happy to get these to you. Colebrook Elevator will also be sponsoring an educational workshop after this year’s fall harvest for farmers interested in growing field pea. Contact Danny Aulizia at
Colebrook Elevator at 440-855-1791 or danny@colebrookelevator.com and he will put your name on the list to be invited to the educational meeting.

To close, I would like to share two quotes from a William Pollard, an English Clergyman, who stated “Without change there is no innovation, creativity, or incentive for improvement. Those who initiate change will have a better opportunity to manage the change that is inevitable” and “Learning and innovation go hand in hand. The arrogance of success is to think that what you did yesterday will be sufficient for tomorrow.” Have a good and safe day!

**Lee’s Monthly News Column**

Hello Trumbull County! For those of you that apply fertilizer to 50 acres or more, we are quickly coming up on the September 30th deadline to obtain your Fertilizer Applicator Certification Training (FACT). For those of you who don’t know, or don’t remember, back in June 2014 Governor Kasich signed the Ohio Agriculture Nutrients bill into law in an effort to reduce the level of nutrients entering Ohio’s waterways. Requirements of this law state that if you apply fertilizer (not manure) to a crop primarily for sale of 50 acres or more you must attend a 2 hour training session if you have current Ohio Pesticide Applicators license, or a 3 hour session if you do not have a pesticide license by September 30, 2017.

If you are confused about whether or not you need to be certified, you’re not alone. It’s a confusing law especially for those of you that farm just below 50 acres, but I will try to clear up some of that confusion here. If you apply fertilizer (broadcast, inject, sidedress, etc.) to a crop (hay, grain, silage), and your combined application is over 50 acres you must be certified. Applying fertilizer through the planter is exempt, but if you come back and sidedress your corn then you have be certified. Essentially, any application of fertilizer to a field, or fields, of 50 acres or that does not come out of the planter requires the applicator to be certified.

Farmers that apply fertilizer to crops, and then feed that crop back to animals on their farm are also exempt. If a dairy farmer is growing 100 acres of corn for silage, and applies fertilizer to that corn, and then feeds all of that crop back through their dairy cows that farmer does not need to be certified. If that same farmer has a good crop of hay from 50 acres that had fertilizer applied, and they want to sell that hay they would now need to be certified because the crop is grown primarily for sale.

For farmers that hire a custom applicator through a co-op or independent ag dealer, the applicator of the fertilizer must be certified, not the land owner. The applicator must provide the landowner with the details of the application afterward, and the applicator is responsible for maintaining the records.

So what exactly is required to become certified? You simply have to attend a free 3 hour class before September 30, and fill out a paper at the end of the class that will be sent to the Ohio Department of Agriculture (ODA). If you have a current pesticide license, that’s it and you are certified for a 3-year period. If you do not have a pesticide license, the ODA will send you a bill...
for $30, and once you send them a check you are then certified. We are not positive yet what will happen after the September 30th deadline, but it is likely that there will be a test that is required for certification similar to the pesticide license. OSU Extension will let you know as soon as we know.

After you obtain your certification, you then must keep records of your fertilizer applications that details what you applied, where it was applied, the weather forecast for 12 hours after the application is to be made, and who did the application. Your certification is valid for 3-years, and will most likely need 1 or 2 hours of continuing education to recertify within that period. That rule still has not been finalized, but we will keep you updated. If you have a pesticide license your recertification cycles will be synchronized so you only have to remember one date. OSU Extension will be offering recertification classes starting in 2018, so there will be plenty of local options to maintain your certification.

This is confusing, and I am always willing to help work through your farming situation by phone or in person. It is my suggestion that if you farm close to 50 acres you should attend the certification session. The class is useful to all farmers especially if you struggle with soil testing and interpreting the results. We try to make it fun. The next FACT session in Trumbull County will be on August 17th from 6-9pm at the Trumbull County Ag Center, 520 West Main St., Cortland, OH 44410. This class is free, at the end you will be certified, and there are no tests! To register for the class call 440-834-4656, or visit https://nutrienteducation.osu.edu for more information.

For more information call the OSU Trumbull County Extension Office at 330-638-6783 or visit trumbull.osu.edu. Don’t forget to check out and “Like” OSU Extension Trumbull County’s Facebook page for current programs and up to date information.

**Upcoming Extension Program Dates**

The following programs have been scheduled for Northeast Ohio farmers. Complete registration flyers can be found at: [http://ashtabula.osu.edu/program-areas/agriculture-and-natural-resources/upcoming-educational-programs-deadlines](http://ashtabula.osu.edu/program-areas/agriculture-and-natural-resources/upcoming-educational-programs-deadlines)

**Fertilizer Certification Sessions**
August 17 at Trumbull County Extension Office from 6:00 to 9:00 p.m.
September 14 at Geauga County Extension Office from 1:00 to 4:00 p.m.

**2017 Ashtabula County Beef Banquet**
Saturday, November 11, 2017

**Private Pesticide Applicator Recertification Sessions**
November 16, 2017 from 1:00 to 4:00 p.m. in Lake County
January 12, 2018 from 9:00 to 12:00 noon in Ashtabula County
February 2, 2018 from 1:00 to 4:00 p.m. in Geauga County
February 9, 2018 from 9:00 to 12:00 noon in Portage County
March 9, 2018 from 9:00 to 12:00 noon in Trumbull County

2018 Northeast Ohio Winter Agronomy School
Wednesday February 21, 2018

21st Annual Joe Bodnar Memorial Northern Classic Steer & Heifer Show
Saturday, April 21, 2018

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Farm Management and Technology

Have you ever wondered how you could integrate technology into your farm? Or maybe how you could best manage your farm? If you answered yes, or are curious about new technologies and practices, this field day is for you!

Speakers: Eric Romich, OSU Extension
Clif Little, OSU Extension

Wednesday, August 9
10 a.m. – 1:30 p.m.

Hosted By: Ward Campbell Farm
11440 Palmyra Rd., North Jackson
OH 44451
Cost: $5/person
Contact: 330-533-5538

REGISTRATION INFORMATION. Registration includes the program, lunch, and handouts. Please mail to 490 S. Broad St. Canfield, OH 44406, fax (330-533-2424), or drop off the registration to the OSU Extension Office.

Name: ____________________________________________________________
Address: ____________________________________________________________________________________________
Email: ___________________________________________ Phone: ____________________________
Number Attending (x $5): ________________________________ Amount Enclosed: ____________________________________________________________________

The Ohio State University
College of Food, Agricultural, and Environmental Sciences

Co-Sponsored By:

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A tax strategy that helps local charities.

Donating crops, instead of money, can have significant advantages:

- The value of donated crops is not included on Schedule F, but the expenses are deductible on the form.
- There are no federal or state income taxes paid on the value of donated crops.
- There is no self employment tax paid on the value of donated crops.
- Yield records are not affected by the donation.
- Savings exist whether you itemize or take the standard deduction.

Keep The Money In Our Community

The primary mission of the Northern Trumbull County Community Foundation is to help in keeping our community strong not only for its current residents, but also for future generations. All donations are invested back into the community with this purpose in mind.

The Northern Trumbull County Community Foundation is an affiliate of the

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724-981-5882
www.comm-foundation.org