November has arrived! What a really nice week it has been so far! It is amazing how many crops are off the fields. It has to be one of our fastest harvests ever. As I drove to teach for a breakfast group yesterday morning, I only saw 4 small fields of corn left in the fields on Route 46 from Jefferson down to Cortland. That is amazing. I hope the favorable weather continues so we can complete this record harvest (now if only the yields were better!). A reminder to purchase your beef banquet tickets by this Friday. The prime rib meal at this event is unbelievable. I hope to see many of you there on Saturday, November 14, 2015 at the Lenox Community Center. Have a good and safe week.

David Marrison, AG Educator

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**OSU Extension in Ashtabula/Geauga County Searching for SNAP-Ed Program Assistant**

OSU Extension is taking applications for a SNAP-Ed Program Assistant for OSU Extension in Ashtabula & Geauga Counties. This position will use standardized curriculum materials to teach food, nutrition, food resource management, and other related topics to low-income adults, youth, and/or families as part of the Education branch of the Supplemental Nutrition Assistance Program (SNAP-Ed). This position is 40 hours per week.

This is a grant-funded position which is renewable by the sponsor agency and by OSU Extension. The position is located in Chardon, OH with additional programming responsibilities in Jefferson, OH. Job requirements include: Bachelor’s degree in Nutrition, Family & Consumer Sciences, or other related field; experience working in low-income environments, teaching to a variety of audiences (youth/adults), and knowledge of nutrition or other health-related topics. The pay range for this position is $12.03 - $13.91 per hour. More information about this position can be obtained at: [http://www.jobsatosu.com:80/postings/66399](http://www.jobsatosu.com:80/postings/66399) Applications will be taken until November 15, 2015.

**Ashtabula Local Food Council Growers Summit on Monday, November 9 in Jefferson**

Ashtabula Local Food Council is proud to present our first annual Growers Summit, a day-long event for local Growers to network, discuss the challenges of the past growing season, and explore new ways of meeting those challenges. The Growers Summit is open to all area growers interested in meeting their neighbors, getting to know more about other farm operations, and sharing their own experiences.

The Growers Summit will feature three speakers: Aaron Miller, of Miller Livestock Company, Kinsman, will discuss his pasture-based livestock operation. Floyd Davis, of Red Basket Farm, Kinsman, will discuss successful season
extension techniques employed at his farm and John Wright, of Red Beet Row, Jefferson, will discuss various permaculture and sustainable farming techniques and how growers can use them in an era of climate change.

The Summit will take place on Monday, November 9th, at Jefferson United Methodist Church. We will open the summit with presentations from our speakers and host open, round-table discussions after lunch. The event begins at 10 a.m. and will conclude at 4 p.m. Light refreshments will be provided, and a catered lunch from Crosswinds Grille is available for pre-purchase ($10/person.) Check-in begins at 9 a.m. Registration for the summit is free.

More information can be found online at www.ashtabulafood.org or on Facebook at www.facebook/ashtabulalocalfood For additional questions, contact Courtney Johnson (440.261.5112) or Mardy Townsend (440.272.5174)

**Webinar Series Offers Financial Tips & Management Information for Farms**

COLUMBUS, Ohio - With low crop prices and higher input costs, many farmers, producers and farm business owners may be faced with having to make hard financial choices to stem potential losses and lessen financial stress, said a farm business expert with the College of Food, Agricultural, and Environmental Sciences at The Ohio State University. To help farmers, producers and farm business owners who want to gain insight into improving financial management, Ohio State University Extension is offering a free, four-part webinar series on managing risk and financial management.

The series, called “Ready, Set, Go: Preparing Farms to Successfully Manage Risk,” can help participants better understand their financial situation by focusing on financial statements and using them to their advantage, said Chris Bruynis, an OSU Extension educator. OSU Extension is the outreach arm of the college.

The webinar will offer participants information to help them gain a better understanding of various financial statements and how to use them to make management decisions about their farm business going forward, Bruynis said. “One of the goals is to help participants get their financial affairs in order so that they can weather these times,” he said. “The information that’s being offered will be of interest to many farmers and farm families, with crop prices going down over the past two years, leaving profits well below where they’ve been in recent years.”

“So it’s going to be more critical that we get our finances right. We’re heading into a time where we need to watch our operating capital, not overextend our credit, and make sure we are paying a fair rent on land that allows us to make a profit.”

The webinars run on Nov. 16, 23, 30 and Dec. 7 from 11:30 a.m. to 1 p.m. To register for the free series, go to go.osu.edu/farmwebsurvey. Those registered by Nov. 12 will receive the login information and course material on Nov. 13 by email, Bruynis said.

The webinar series includes:

**Nov. 16 - Farm Business Planning and Systems Management**

* Is the operation large enough and profitable enough to provide family living draw?
* Is the business plan built on economic considerations?
* Is there an adequate system for obtaining management information and monitoring business performance?

**Nov. 23 - Introduction to Financial Statements**

* Balance sheets.
* Income statements.
* Statement of cash flows.
* Statement of owner equity.
* Projected cash flow budget.
Nov. 30 - “Legal 21” Financial Ratios
* Liquidity: What are options to correct liquidity concerns?
* Solvency: What options does a farm owner have in correcting this?
* Profitability: Rate of return on farm assets — can I really affect this?
* Repayment Capacity: Do I have the ability to repay the loan on the next farm?
* Financial Efficiency: Am I using my money to its fullest potential?

Dec. 7 - Using Financial Data to Drive Decisions
* Determining risk capacity.
* Capital improvement plan — short and long term.
* Individual enterprise analysis to determine profitable enterprises.
* Decision time using case farms.

A North Central Extension Risk Management Education Grant funds the webinar series, Bruynis said. For more information about the webinar, contact Bruynis at bruynis.1@osu.edu or 740-702-3200.

Combine Storage Prep
By Dan Anderson
http://www.agweb.com/article/combine-storage-prep-dan-anderson/

There’s often a mad dash to wrap up harvest and field work in the fall. When the last rows are out, don’t just head to the shed and park your combine. Four hours spent prepping your combine before storage will save time and money next fall. At a minimum:

➢ Use a leaf blower or compressed air to blow off all the shucks, silks and crop residue from every nook and cranny. It’s a filthy job, but removing all the crop debris not only makes combines less attractive to mice, rats, raccoons and other varmints, but it also reduces corrosion. A college professor once told me when rainwater or dew soaks through grain or crop residue, it creates a mild acid that is more corrosive than water alone.
➢ Run the entire machine for 15 minutes, then lube the chains and grease the bearings while they’re warm.
➢ If you have a Tier 4 Final combine that uses Diesel Exhaust Fluid (DEF), check the owner’s manual to see if the manufacturer recommends draining the DEF tank and system for long-term storage.
➢ Consider putting anti-gel in the fuel tank. If you have to start or move the combine during the winter, there’s less risk of the machine gelling-up halfway out of the machine shed.
➢ If the combine has a battery disconnect switch, flip it “off” once the machine is parked in the shed.
➢ Take a minute to write down all of the things that need to be fixed on the combine. No matter how hard you try, you won’t remember them all next fall. Don’t expect your mechanic to remember all of those little glitches and gremlins either.

Consider Temperament When Making Culling Decisions
Rory Lewandowski, Extension Educator, Wayne County

Over the years, as I have worked with beef cattle owners I have asked them where temperament ranks as they make culling decisions and decide which animals and genetics to keep in the herd. I have heard replies ranging from “It’s a factor, something I keep in mind” to “It’s one of the top 3 factors in my decision”. I recently read an article in Drovers CattleNetwork on-line by Glenn Selk, Department of Animal Science at Oklahoma State University, in which he presented the results of a couple of studies showing that wild and/or excitable cattle negatively affect profit in the cattle operation. Here are excerpts from that article:

Dr. Selk cited a Mississippi State University study published in 2006 that used a total of 210 feeder cattle consigned by 19 producers in a “Farm to Feedlot” program to evaluate the effect of temperament on performance and net
profit. Temperament was scored on a 1 to 5 scale (1=nonaggressive, docile; 5=very aggressive, excitable). Three measurements were used: pen score, chute score, and exit velocity. Measurements were taken on the day of shipment to the feedlot. Exit velocity is an evaluation of temperament that is made electronically by measuring the speed at which the animal leaves the confinement of the chute. Exit velocity and pen scores were highly correlated. As pen scores increased, so did exit velocity. As pen score and exit velocity increased, health treatments costs and number of days treated increased, while average daily gain and final body weight decreased. As pen score increased, net profit per head tended to decline.

A Colorado State University study published in 1996 examined the effects of temperament on weight gains and the incidence of dark cutting. Cattle were temperament ranked, on a 5 point system, while animals were held on a single animal scale. Their results show that there is a highly significant effect of temperament ranking on average daily gain. Animals exhibiting the highest temperament ranking also have the lowest average daily gains. Conversely, animals that were the calmest had the highest average daily gains. Those cattle that have the highest temperament ranking, those that were berserk, also have the highest incidence of dark cutters. Dark cutter carcasses will be discounted approximately 20-25 dollars per hundred pounds compared to carcasses with normal colored lean.

How effective can culling be to improve the temperament of your herd? Temperament is considered a moderately heritable characteristic with a heritability score of 0.36 to 0.45. This indicates that progress can be made by selecting against flighty and excitable cattle.

**Brambles Production, Management and Marketing Guide Now Available**

By Tracy Turner

Small-fruit farmers can learn detailed information on producing, managing and marketing brambles from plant pathology, entomology and horticulture experts with the College of Food, Agricultural, and Environmental Sciences at The Ohio State University in a publication designed to offer growers key tips on bramble production in Ohio.

The Brambles Production, Management and Marketing Guide is now available for $18.25 and can be purchased at Ohio State University Extension’s eStore, estore.osu-extension.org. The guide is intended to serve as a complete source of information on brambles, according to its authors, who all work for OSU Extension and the Ohio Agricultural Research and Development Center.

The guide covers getting started, management, harvesting, marketing and disease control, its authors said. Some of the topics the 92-page book covers include: Management of the bramble plant, Site preparation, Selection and care of the plants, Fertilization, Pruning and training, Pollination, Irrigation, Harvesting, Insects and mites, Integrated management of bramble diseases, Marketing.

The guide may be ordered through OSU Extension county offices or online for $18.25 plus tax and shipping through OSU Extension’s eStore at http://go.osu.edu/estorebrambles

**World Health Organization Says Processed Meat Causes Cancer**


The World Health Organization has stated that eating processed meat such as sausages and ham causes cancer, while unprocessed red meat may also be carcinogenic. The WHO’s cancer research unit now classifies processed meat as "carcinogenic to humans" based on evidence from hundreds of studies, and linked it specifically to colon, or colorectal, cancer.
The report outlined that simply eating 50 grams of processed meat each day -- the equivalent of two slices of ham -- can increase the risk of such cancer by 18%. However, the authors say the risks are relatively small to begin with. The organization defines processed meat as any type of meat that is salted, cured or smoked to enhance its flavor or preserve it. Processed meat generally contains pork or beef, but may also contain poultry.

The WHO now classifies processed meat in the same category as smoking and asbestos, based on its certainty of a link with cancer, but stressed that did not mean they were equally dangerous. Unprocessed red meat such as steak and lamb shanks is classified as "probably carcinogenic."

**Balancing risks and benefits:** The WHO said the finding was important for public health since processed meat is so widely consumed. However, it said red meat still has "nutritional value." "These results are important in enabling governments and international regulatory agencies to conduct risk assessments, in order to balance the risks and benefits of eating red meat and processed meat and to provide the best possible dietary recommendations," said Christopher Wild, head of the WHO's cancer agency, in a statement.

According to estimates cited by the WHO, about 34,000 cancer deaths per year worldwide can be attributed to diets that are high in processed meat. That's a small fraction of the 8.2 million deaths caused by cancer in 2012, according to the latest WHO data.

**Meat industry cries foul:** Meat industry groups slammed the WHO report as biased and misleading. "They tortured the data to ensure a specific outcome," said Betsy Booren, vice president of scientific affairs at the North American Meat Institute. The National Cattlemen's Beef Association said the scientists who issued the report were split on their decision to make an explicit link between red meat with cancer. "As a registered dietitian and mother, my advice hasn't changed," said Shalene McNeill, an executive director at the National Cattlemen's Beef Association. "To improve all aspects of your health, eat a balanced diet, which includes lean meats like beef, maintain a healthy weight, be physically active and, please don't smoke."

--CNN Money's Aaron Smith contributed to this report.

**26th Annual Beef Banquet to be held on Saturday, November 14 in Lenox, Ohio.**
OSU Extension and the Ashtabula County Cattlemen’s Association will be holding their 26th annual banquet on Saturday, November 14 at the Lenox Community Center beginning at 7:00 p.m. This banquet has grown over the years with nearly 150 beef producers and industry supporters attending last year. This is most likely due to the huge chunk of Prime Rib which attendees get to dine on. I can honestly say that I have never eaten anything better than this meal! The prime rib catered by Cherry Valley Processing is outstanding!

During the banquet, our Cattlemen’s Association will provide a recap on the activities of the Cattlemen’s Association for the past year and elect a member to the Ashtabula County Cattlemen’s board of directors. We are also excited to have Kenny Acord, lead singer for the local band Wildride for this year’s banquet entertainment. Tickets for the banquet can be purchased from the Directors of the Cattlemen’s Association. Directors are: Bob & Tyler Brown, Dorset Township; Dr. Bryan Elliott, Andover Township, Bart Kanicki, Pierpont Township and Zach Ward, Austin Township. Tickets are $25 per person. Tickets can also be purchased at the Ashtabula County Extension office in Jefferson, Ohio. Pre-reservations should be made by November 6, 2015. Additional information about the banquet can be obtained by calling the Ashtabula County Extension office at 440-576-9008 or by accessing [http://go.osu.edu/ne-events](http://go.osu.edu/ne-events)
Northeast Ohio “Snow Bird” Private Pesticide Applicator Re-Certification Session & Commercial Fertilizer Application Certification to be held on Tuesday, November 24 in Burton, Ohio

Do you head south for the winter? Does your Private Pesticide Applicator’s License expire on March 31, 2016? If so, OSU Extension in Northeast Ohio has planned his session with you in mind! This workshop will be held on Tuesday, November 24, 2015 at Geauga County Extension Office, 14269 Claridon-Troy Road, Burton, Ohio 44021.

This workshop will offer 3 credits for re-certification for CORE and All Categories (1-7). Private Pesticide Applicators from any county in Northeast, Ohio are welcomed to attend this session. This session will be held from 9:00 to 12:00 noon.

A special afternoon session will be held from 1:00 to 4:00 p.m. for private pesticide applicators and area farmers who would like to complete their Commercial Fertilizer Application Certification. Due to Ohio’s new legislation, any producer who applies commercial fertilizer to 50 or more acres must be certified by no later than September 30, 2017. Attend this session to complete your certification.

The registration fee is $35/per person for the morning private pesticide applicator re-certification. There is no fee for the afternoon fertilizer certification session. Lunch will be provided for those who are staying for the afternoon session for $10/person. Pre-registration is required by November 16, 2015. An additional late registration fee of $25 per person will be added for any registration received after November 16, 2015. Make checks payable to OSU Extension and mail to OSU Extension-Geauga County, PO Box 387, Burton, Ohio 44021. More information can be obtained by calling the Geauga County Extension office 440-834-4656. Additional private pesticide re-certification and commercial fertilizer certification sessions will be held in 2016 on January 15 (Williamsfield), January 29 (Burton), February 10 (Cortland) and February 25 (Perry). A registration can be found at: http://go.osu.edu/ne-events

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PLEASE SHARE...this newsletter with farmers or others who are interested in agricultural topics in Ashtabula & Trumbull Counties. Past issues can be located at: https://go.osu.edu/ag-news. Please tell your friends and neighbors to sign up for the list. CONTACT: marrison.2@osu.edu

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