



AGRICULTURE & NATURAL RESOURCES

Southeast Hay Contest

This year, the Southeast Hay Contest is being held at the Sunbelt Ag Expo. At only \$22 per sample submitted—receive a full forage analysis + nitrate test (a GREAT value) and a chance at the grand prize of \$1,000 AND the use of a brand new Massey Ferguson RK series rotary rake or a DM series disc mower for the 2023 hay production season.

Each submission will require two samples—one for analysis and one for display. The analysis sample should be collected with a core sampler from at least 5-10 different bales from the same cutting in a pint or quart-sized plastic bag. The hay display sample should be a grab sample collected in a gallon size plastic bag. Display samples are not required for baleage.

All samples should be labeled as State—County—Sample #. Sample numbers are kept by Extension Agents and will be labeled on the entry form as well. Also include one of the following entry categories: warm season perennial grass hay (Bermudagrass, etc.) alfalfa hay, cool season perennial grass hay (tall fescue, orchardgrass, etc.); Mixed annual grass or other hay (legume/grass mixtures, millet, ryegrass, etc.); grass baleage; or legume baleage. Hay samples need to be brought into the local Extension Office by July 28 for shipment to the proper lab in Georgia.



2022 FIELD DAY

Shenandoah Valley Agricultural Research and Extension Center 2022 Field Day

Wednesday, August 3, 2022 at 1 PM

Raphine, Virginia

Register at: <https://tinyurl.com/yjp75cum>

Free, in-person tour of the farm, followed by dinner.

Program topics include:

- Supplementing stocker calves with sericea lespedeza pellets
- Creep-grazing winter annual forages for fall calves
- Native warm season grass variety trial
- Bee-friendly beef
- New technologies in beef production systems
- Impacts of implanting calves on cow and calf performance
- Effects of bale-grazing on soil fertility
- Clipping heifer hair coats to reduce fescue toxicosis symptoms
- Updates to artificial insemination protocols for cows
- Improving hardwood regeneration in forests

Winter Grazing & Feeding Strategies For the Allegheny Highlands

SAVE THE DATE

“A new look at an old challenge...”

Topics: Results of Winter Forage Trial at Kiser Farm in Blue Grass. Improve bluegrass, brome and other forage varieties for yield and lower feed costs. Re-evaluating our approach to winter feeding programs

Speakers: Matt Booher and Tom Stanley, Extension Agents

When: Tuesday, September 13, 2022 at 6:30 PM

Location: Highland Modular Conference Room
89 Highland Center Drive, Monterey

Cost: FREE program & meal to first 25 to pre-register.
\$15 per person for additional registrations.

Pre-register: Call 540-468-2225 by Friday, Sept. 9



4-H Happenings



Kari Sponaugle, Extension Agent, 4-H Youth Development—karis@vt.edu—540 468 2225

Cloverbud Day Camp

4-H Cloverbud camp is a great way to get your children involved in 4-H at an early age. Camp activities will keep hands, bodies, and minds active throughout the day. Cloverbud Day Camps are open to children age 5-8 and include snack and lunch. Call either the Bath or Highland Extension offices to register.

Millboro — Mon., July 25th from 10:00 am—3:00 pm

Warm Springs — Tue., July 26th from 10:00 am—3:00 pm

**Monterey—Wed. & Thu., July 27th & 28th
from 10:00 am—3:00 pm**



Poultry Chain

This year is be the third year of our annual Poultry Chain project! 145 chicks were distributed to 14 youth in Bath and Highland. The participants have been responsible for raising their chickens and have participated in educational activities about chicken care and health. On September 17th, each participant will bring 5 chickens to a live show and sale at the Bath County Fair.



Livestock Show & Sale

This year, the Highland 4-H and FFA Livestock Show & Sale will be held on

**Wednesday, August 31st—Sheep and Goat Show—
Exhibitors will begin showing at 12 PM**

**Thursday, September 1st—Swine and Beef Show —
Exhibitors will begin showing at 10 AM**

**Saturday, September 3rd—Livestock Sale
beginning at 2 pm**



Bath 4-H First Lego League

Bath 4-H is excited to announce the creation of the Millboro First Lego League Club! The club will be led by 4-H/ANR Program Associate Mr. Ben and Millboro 4th grade teacher Kim Manion. Participants must be in grades 4-7.

The club will begin meeting once a week in September where they will work as a team to create a LEGO robot that will work through a themed challenge. In November, the team will compete against other teams in a regional competition for the opportunity to advance to higher levels of competition.

Bath 4-H would like to thank Dominion Energy for a generous donation which will help to register the team for competition.



FAMILY AND CONSUMER SCIENCE TOPICS

Becky Gartner, Extension Agent, Family & Consumer Science—rebes13@vt.edu—540 564 3080

TOMATOES...Did You Know? Summer time means vegetable gardens and vegetable gardens means tomatoes. After you have eaten a couple dozen tomato sandwiches, you may wonder how you can preserve them for the winter months.

Canning tomatoes is a common food preservation method that has been used for many years. Even though you may have canned tomatoes before, there are a few steps that you may not know about.

Acidification of tomatoes when canning

The acid level of tomatoes is measured using the pH scale. The magic number for canning is 4.6. Foods that have a pH of 4.6 or less (towards 0) are called high acid foods. Examples are fruits, pickles, jam, jelly and tomatoes. Because of the acid in these foods, it is safe to use a water bath when canning these foods. Foods such as vegetables, meats, soups and combination foods, have a pH of greater than 4.6. Since there is no acid in these foods, the only way to safely preserve these foods is with a pressure canner.

Because the pH of tomatoes can vary by variety and growing conditions and we don't know the pH of our tomatoes, the USDA recommends adding acid to tomatoes and tomato products when canning. This should be done whether you water bath or pressure can your tomatoes.

Acidification directions – add directly to the jar before filling

Add per quart: 2 T. bottled lemon juice OR ½ t citric acid

Add per pint: 1 T. bottled lemon juice OR ¼ t. citric acid



Using vinegar of 5% acidity is another option. For a quart, you add 4 T. of vinegar or 2 T. per pint. The vinegar may cause an undesirable flavor change to the product.

Remember to use a tested recipe when making salsa. A tested recipe has been tested to make sure the pH and processing time is correct so that any harmful bacteria will be destroyed. It is not safe to take your homemade salsa recipe and can it. It's not safe because you do not know the pH of the product or how long you need to water bath the product to kill the harmful bacteria.

Sources of tested recipes are:

National Center for Home Food Preservation <https://nchfp.uga.edu>

USDA <https://www.nifa.usda.gov/about-nifa/blogs/usdas-complete-guide-home-canning>

UPCOMING FOOD PRESERVATION CLASSES

Home Food Preservation Workshop

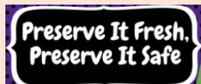
WHEN: July 26 9 am – 3 pm

WHERE: The Highland Center
Commercial Kitchen

REGISTER: By July 20

NOTE: Limited class size

CALL: 540-468-2225



SALSA CLASS



WHEN: August 2 9 am—1 pm

WHERE: Rockingham Extension Office

REGISTER: By July 26

COST: \$25.00

NOTE: Limited class size

CALL: 540-564-3080

For more information or to register, contact the Rockingham County Extension Office at 540-564-3080 or Becky Gartner, Extension Agent, Family & Consumer Sciences, at rebes13@vt.edu.

Bath County Office

PO Box 357
Warm Springs, VA 24484
540-839-7261

Highland County Office

PO Box 528
Monterey, VA 24465
540-468-2225
Online: www.ext.vt.edu

Your Area Extension Agents are:

Vacant, Agriculture & Natural Resources, Bath/Highland County
Kari Sponaule, 4-H Youth Development, Bath/Highland County
Becky Gartner, Family & Consumer Sciences, Rockingham County
Matt Booher, Crops & Soils, Rockingham County
Jason Cooper, Horticulture, Rockingham County
Tom Stanley, Farm Business Management, Rockbridge County
Adam Downing, Forestry, Madison County
Rebecca Wilder, SNAP-Ed Agent, Rockbridge County

If you are a person with a disability and desire assistance or accommodations to participate in programs listed in this newsletter, please contact the VCE--Bath or Highland Unit Office at (540) 839-7261 or (540) 468-2225 during business hours to discuss accommodations. (TDD 800-828-1120)

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Virginia Cooperative Extension

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OFFICIAL BUSINESS

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