

NEWSLETTER

NOBLE COUNTY AGRICULTURE AND NATURAL RESOURCES

AUGUST | 2016



OHIO LOCAL FOODS WEEK



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Noble County Extension Office

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URL: noble.osu.edu

Dear Readers,

Ohio State Extension invites you to join other Ohioans in a celebration of local foods! Take the \$10 Ohio Local Foods Challenge by committing to spend at least ten dollars on your favorite local foods from August 7-13th during Ohio Local Foods Week. Why not keep the challenge going every week? Supporting local foods benefits the local economy, your health, the environment, and promotes a sense of community.

Speaking of a sense of community, thank you for welcoming me into yours. August marks the beginning of my sixth month in Noble County. It has been my pleasure to serve you in the field of Agriculture and Natural Resources. The Extension Office is gearing up for the Noble County Fair, which starts August 29th and runs through September 3rd. I hope to see you there!

Sincerely Yours,

Christine Gelley- OSU Extension 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: <http://go.osu.edu/cfaesdiversity>.

Local Food Producers and Markets

Fresh and processed food producers in Ohio sell an increasing variety of products directly to consumers and other buyers through various marketing channels. Ohio's rich diversity is reflected in the unique products, buyers and markets around the state. Clusters of food-related businesses are developing in urban and rural communities.



Food Producers

Producers in Ohio raise many species of livestock and grow more than 200 different crops that include an increasing variety of fruits, vegetables, herbs, meat, nuts, eggs and more. Farms that direct market these products come in all sizes, according to the USDA Agricultural Census data and Ohio Direct Marketing Survey, (Lev & Gwin, 2010; Fox, et al., 2009). Various season extension and value-added strategies connect producers and buyers throughout the year.



Food Processors

Ohio's rich food production industry is a diverse sector that includes more than 1,000 food processing businesses. These value-added products include cheese and other dairy products; jams, sauces and salsas; baked goods; functional foods and much more. Ohio's capacity to grow large and small food manufacturers continues to expand through new facilities, equipment; business support, distribution solutions, marketing education and production expertise.



Farm & Farmers' Markets

Ohio offers hundreds of seasonal and year-round markets. Farm markets are retail locations based on or near the farm. Some of these farms offer the option to pick-your-own fruits and vegetables, as well as to enjoy other farm experiences. Ohio's 190+ farmers' markets are community markets that include numerous vendors selling a variety of products. Ohio Farmers' Market Managers formed a new network in 2009.



Community Supported Agriculture (CSA)

With subscription farming, growers and consumers share the risks and benefits of food production. Consumers purchase 'shares' or 'membership' before the season begins and receive food products throughout the season. During the past decade, increased consumer interest in local food has contributed to an increasing number and variety of CSA operations (Woods, et al., 2009).



Produce Auctions

Ohio has eight produce auctions throughout the state, where producers collaboratively sell boxes and bins of graded produce and other items to restaurant owners, grocery store buyers, retail vendors and other buyers. Each auction generates an average of \$1 million dollars annually.



Wineries

There are more than 1,500 acres of Ohio vineyards and 145 wineries currently licensed in the state of Ohio. In 2008, Ohio winemakers produced over 1.1 million gallons, contributing more than \$580 million dollars and 4,100 full-time jobs to Ohio's economy (Ohio Grape Industries Committee, <http://www.tasteohiowines.com/index.php>).



Local Food Resources

Ohio MarketMaker

Free, easy to use web-based resource makes connections that work throughout Ohio's food industry, www.ohiomarketmaker.com



OSU Social Responsibility Initiative, <http://sri.osu.edu>

OSU Center for Farmland Policy Innovation, <http://cffpi.osu.edu/>

Local Food Systems, <http://localfoodsystems.org>

Local Food and Farming Mailing List, locfood@osu.edu (subscribe)

Ohio Farmers' Market Program, <http://ohiofarmersmarkets.osu.edu>

OSU Food Industries Centers, <http://foodindustries.osu.edu>

Ohio Agricultural Research & Development Center (OARDC), <http://oardc.osu.edu>

OSU Extension Local Food Programs, Explore more local food programs in all of OSU Extension's program and geographic areas, <http://extension.osu.edu>

U.S. Local Food Systems www.ers.usda.gov/publications/err97

National Good Food Network, Wallace Center, <http://ngfn.org>

Choices, a publication of Agricultural & Applied Economic Association, <http://www.choicesmagazine.org/magazine/article.php?article=107>

Why Americans Waste So Much Food

Excerpts from an article by Martha Filipic published by The Ohio State News Room on July 21, 2016

COLUMBUS, Ohio — Even though American consumers throw away about 80 billion pounds of food a year, only about half are aware that food waste is a problem. Even more, researchers have identified that most people perceive benefits to throwing food away, some of which have limited basis in fact.

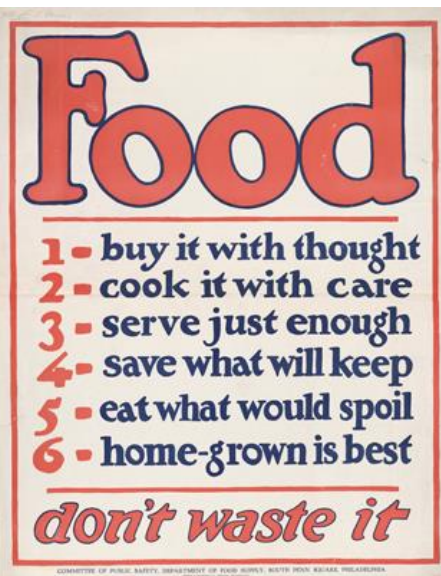
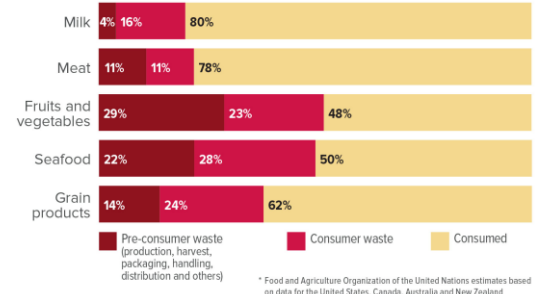
A study published today in [PLOS ONE](#) is just the second peer-reviewed large-scale consumer survey about food waste and is the first in the U.S. to identify patterns regarding how Americans form attitudes on food waste.

The results provide the data required to develop targeted efforts to reduce the amount of food that U.S. consumers toss into the garbage each year, said study co-author [Brian Roe](#), the McCormick Professor of Agricultural Marketing and Policy at The Ohio State University.

In particular, the survey revealed patterns in how Americans think about food waste:

Food wasted vs. food consumed

These numbers show farm-to-fork food waste, which is built into the economy and culture.*



- **Perceived benefits:** 68 percent of respondents believe that throwing away food after the package date has passed reduces the chance of foodborne illness, and 59 percent believe some food waste is necessary to be sure meals are fresh and flavorful.
- **Feelings of guilt:** 77 percent feel a general sense of guilt when throwing away food. At the same time, only 58 percent indicated they understand that throwing away food is bad for the environment, and only 42 percent believe wasted food is a major source of wasted money.
- **Control:** 51 percent said they believe it would be difficult to reduce household food waste and 42 percent say they don't have enough time to worry about it. Still, 53 percent admit they waste more food when they buy in bulk or purchase large quantities during sales. At the same time, 87 percent think they waste less food than similar households.

"Basically, right now everybody thinks they are doing as good as or better than everybody else," Roe said. "It's somebody else that's creating food waste."

To combat that problem, Roe, [Danyi Qi](#), and other members of Roe's research group are developing a smart phone app to better measure household food waste. Roe is seeking federal grants and private support to fund the project, a collaboration with the Pennington Biomedical Research Center at Louisiana State University. The LSU group developed the SmartIntake app several years ago to help participants in food intake studies report what they eat more accurately.

Food Insecurity in the Land of Plenty

Published in the July-August Ohio State Alumni magazine

The problem is persistent. And it's everywhere. Even though its impossibly large numbers are void of meaning for many: Fifty million Americans don't know where their next meal is coming from. In Ohio, 2 million people are hungry. It's a wall of hard truth, but there are windows. Over the next decade, Ohio State will invest nearly \$125 million in food security, combatting this critical challenge from all disciplinary fronts as an integral element of President Michael V. Drake's 2020 Vision for the university.

Myths and misperceptions

Common misperceptions detract from the complexity of food security. The U.S. Department of Agriculture and hunger-relief charity Feeding America work to steer the conversation to reality with clarifications such as these.

"Food insecurity" is a politically correct way of saying "hunger."

Not exactly. Food insecurity is the lack of social or economic access to sufficient, nutritious food. A food-insecure person is likelier to be hungry, however.

People who receive assistance are lazy or abuse the system.

According to the USDA, children, seniors and those with disabilities constitute the majority of SNAP (the Supplemental Nutrition Assistance Program, known to many as food stamps) recipients.

Seventy-five percent of able-bodied participants had a job the year before or after receiving benefits. The average size of a participating household is 2.2 people, typically a mother and one or two children.

Producing more food would solve the problem.

More than enough food is produced to feed everyone on Earth, but the issue is access, not production. In addition to reducing waste, solutions lie in jobs that pay a living wage, affordable health care and incentives

for local food production that help communities thrive, experts say.

Overweight or obese people can't be food insecure.

When a low-income person is overweight, many assume he makes poor diet choices. But any number of barriers — a lack of transportation, the rising cost of healthful food or proliferating fast-food chains in the absence of other options — make obesity collateral damage.

➔ **FIND MORE MYTHS ONLINE**
go.osu.edu/foodmyths

AREA AGRICULTURAL EVENTS

Veterinary Feed Directive & Beef Meeting **August 11th 5:30-8 p.m.** **54461 Marietta Rd. Pleasant City, OH 43772**

You're invited to eat, talk, and learn about the upcoming changes to prescriptions and feed regulations. Be prepared and know the facts before these rules come into effect.

5:30-Dinner

6:00- Worming by Seth Clark, Merck Animal Health Rep.

6:30-Beef Feed and Minerals by David Brainard, ADM Rep.

7:15-VDFs by Jessica Springman, Veterinarian

Event sponsored by M&M Feed & Supply



Join us for the
Noble County Farm Bureau
Annual Meeting

Friday, August 12, 2016
Dinner 6 p.m.

New this year!!
Square Dance 8 p.m.
"Little Creek"
Invite your friends & family!!!
Admission by donation

Hope to see you there!

Noble County Fairgrounds

Floral Hall

Donations will benefit the local FFA chapters.

ODA Farm Pesticide Disposal Collection **August 23rd 9 a.m. to 3 p.m.** **Guernsey County Fairgrounds**

The Ohio Department of Agriculture will be sponsoring a collection for farmers wishing to dispose of unwanted pesticides on Aug. 23 from 9:00 a.m. to 3:00 p.m. at the Guernsey County Fairgrounds, 335 Old National Road, Lore City, OH 43755.

The pesticide collection and disposal service is free of charge, but only farm chemicals will be accepted. Paint, antifreeze, solvents, and household or non-farm pesticides will not be accepted.

Pesticide collections are sponsored by the department in conjunction with the U.S. Environmental Protection Agency. To pre-register, or for more information, contact the Ohio Department of Agriculture at 614-728-6987.

16th Annual Ag & Livestock Field Day

**Wiseman Livestock Farm: Russ,
Dee & Austin—2262 Newlon Rd.
(CR93), Malta (map on back)**

**Monday,
August 8th**

5:00 pm **Tour hay & crop fields**
- Discuss new seedings, rotations & new fields

5:45 pm **Equipment Demonstrations**
- View silage bagger & bale slicer baler & bales
- View feedlot
- Bale wrapper demonstration
- TMR mixer demonstration
- **Tips for Developing Feed Rations**
~Perry Owen, Nutritionist, Hubbard Feeds



7:00 pm **Supper: courtesy of sponsors**

7:45 pm **Program: Quality & Adding Value to Your Cows**

~Dr. Lyda Garcia, OSU Meat Science Assistant Professor

- Quality & Grading Standards
- Adding Value to Cull Cows
- Potential Feed Alternatives
- What Does Quality Mean to You?
- Questions & Answers

8:30 pm **Agency Updates from SWCD, NRCS, FSA**

8:45 pm **Ag Outlook ~Chris Penrose, ANR Educator**

9:00 pm **Adjourn—Have A Safe Trip Home!**



SPONSORS:

Greuey's Fuel & Farm Supply
Hubbard Feeds
JD Equipment
Lifetime Fencing
Malta Tire Shop
Morgan Co. Agricultural Society
Morgan Co. Cattleman's
Morgan Co. Farm Bureau
Morgan SWCD
Morgan Veterinary Services
Bickle & Associates, Nationwide Insurance
Timmy V's

✿ **Reservations Needed by August 5th**
(OSU Extension 962-4854)

✿ **Bring the family**

✿ **Rain or shine**



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United States Department of Agriculture



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OHIO AGRICULTURAL RESEARCH AND DEVELOPMENT CENTER
OHIO STATE UNIVERSITY EXTENSION

2016 BEEF AND FORAGE FIELD NIGHT



FRIDAY, AUG. 26, 2016 • 4-8:30 P.M.

Jackson Agricultural Research Station
of the Ohio Agricultural Research and Development Center
019 Standpipe Rd.
Jackson, OH 45640

oardc.ohio-state.edu/branches/jackson

Program

- Veterinary Feed Directive.
- Replacement Heifer Decisions: Do I Raise Them or Do I Buy Them?
- Getting the Heifer Bred and Properly Developed to Calving Time.
- Keeping the First Calf Heifer In the Herd.

Speakers

- Justin Kieffer, Animal Sciences
- Scott Payne, OARDC
- Steve Boyles, Animal Sciences
- Tony Parker, Animal Sciences
- OSU Extension Beef Team Members

Sponsors

- Armstrong Ag and Supply
- Cargill Nutrena
- Circle M Farms Feed and Supply
- Jackson Ag Service
- Jackson Vinton Farm Bureau
- Bridgeport Equipment
- Walker Machinery

Ohio Cattlemen's Association Roundup

Beef and Forage Night is the **Friday** night program for the Ohio Cattlemen's Association Roundup. For complete information on this two-day event visit www.ohiocattle.org

For More Information

Scott Payne • (740) 286-3803 • payne.252@osu.edu

PRE-REGISTRATION IS REQUIRED. \$10 per person. Registration deadline is August 23. Includes dinner. Registration and social time begins at 4 p.m. Dinner begins at 5 p.m. Program begins promptly at 6 p.m. Make checks payable to Ohio State University/OARDC. Mail to Scott Payne, 019 Standpipe Road, Jackson, OH 45640. Please detach and return this form with your payment. Thank you.

Name(s): _____

Address: _____

Number attending/amount enclosed: _____



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2016 OHIO GRAPE AND WINE DAY*



AUGUST 11 • 2 P.M.

Ashtabula Agricultural Research Station
2625 South Ridge Road East
Kingsville, OH 44048

*Followed immediately by the NE Ohio Grape Twilight Tour, 5-8 P.M.,
Winery at Spring Hill. For information call 440-466-0626.

Program

- Trunk Rehabilitation Strategies
- Entomology Update
- Life Cycles of Vineyard Weeds
- The Emergence of Red Blotch Virus
- Agricultural Soils Through the Lens of Geological History in Ashtabula County
- Soil Profile at Ashtabula Agricultural Research Station

For more information

Andy Kirk

440-224-0273

kirk.197@osu.edu

2016 NORTHWEST OHIO HOPS FIELD NIGHT



THURSDAY, AUGUST 18 • 6:30 – 8:30 P.M.

Agricultural Incubator Foundation
13737 Middleton Pike
Bowling Green, OH 43402

Program

According to organizers, this field event will be of interest to new, beginning, as well as advanced hop growers or anyone interested in the rapidly growing Ohio hops industry.

The goal is to teach new and prospective hop farmers the marketing and management that is required to be a profitable Ohio hop grower.

According to Brad Bergefurd, Horticulture Specialist located at OSU South Centers, Piketon, OH, "I would like for folks to have the opportunity to explore hops as a possible specialty crop for their farms and to learn the management and marketing that is required to be a successful hops grower."

The 2016 Northwest Ohio Hops Field Night will showcase the hop research yard at Bowling Green, which is a research replicate of our Piketon and Wooster research yards.

Registration

This event is free and open to the public; no registration is required.

For More Information

Alan Sundermeier • 419-354-9050 • sundermeier.5@osu.edu

PUMPKIN / UAV FIELD DAY

TOPICS:

- UAV and imagery basics
- Update on UAV / Downy & Powdery mildew project
- UAV flight & mapping demonstration
- Insect update
- Disease update
- 8 Powdery mildew fungicide demonstration plots
- 12 Powdery mildew tolerant/resistant hybrids variety trial

PRESENTERS:

Logan Dyer	Lisa Fiorentini
John Fulton	Jim Jasinski
Sally Miller	Wladimiro Villarreal
Claudio Vrisman	Celeste Welty

THURSDAY

AUG. 18TH

6 - 8 P.M.

Western Ag Research Station

7721 South Charleston Pike,

South Charleston, OH 45368

Cost: \$5 / person

Pre-register by August 15th

send email to:

Jasinski.4@osu.edu



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★ **SAVE THE DATE** ★

Sheep School

October 6th & 13th

5:30 to 8:30 p.m.

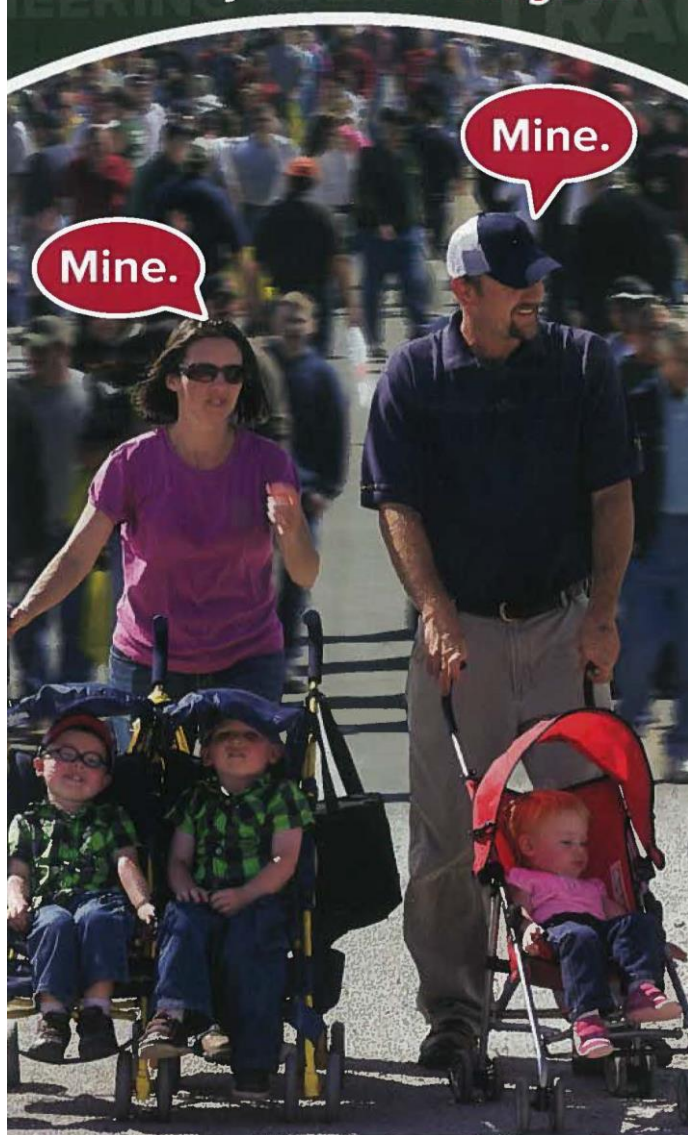
Eastern Agricultural
Research Station
Belle Valley, OH

This program will highlight breeding your flock to fit the market and achieving desirable carcass traits.

For more information,
call 740-732-5681 or
email gelley.2@osu.edu.

FARM SCIENCE REVIEW

Make it your own. **#MyFSR**



September 20–22  2016

If your business is agriculture, our business is you.


Make Farm Science Review your own.
Pass it on. New technologies for new generations, every year.

Join **130,000 innovative farmers**, all looking for that one thing, that piece of new equipment, that great tip, or some ground-breaking discovery. They'll find it among 600+ exhibitors and 3,000+ product lines all in one place at the 80-acre exhibit area.

Finding your great idea: Engage in numerous Q&A sessions, expert panels, hands-on workshops and live demonstrations led by educators from two Midwest land-grant universities, featuring topics like the Farm Bill, water quality regulations and unmanned aerial systems (UAS).

Seeing new equipment that changes your game: Come see the best of the best in farm equipment. Catch machinery in action during the world-class field demonstrations—featuring corn/soybean harvest, drainage installation and planter technology—held each day.

Finding yourself in the future of farming: Whether you're interested in new hybrid varieties or the latest in fertilizer application, customize your show experience to maximize your on-farm success.

September 20–22  2016

Molly Caren Agricultural Center
London, Ohio

Tuesday and Wednesday, 8 a.m.–5 p.m. • Thursday, 8 a.m.–4 p.m.



Main Office
232 Ag Engineering Bldg
590 Woody Hayes Dr
Columbus, OH 43210
614-292-4278
fsrinfo@osu.edu

Show Site
135 St Rt 38 NE
London, OH 43140
614-247-0035



Share your experiences. Tweet a selfie with **#MyFSR**. Show us what makes it your show. Make FSR your own this year. Watch for more.

fsr.osu.edu

Tickets available pre-show for \$7 online or from OSU Extension offices and local agribusinesses. \$10 at the gate. Children 5 and under are free.

2017 SHOW DATES • SEPTEMBER 19–21



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Beef School

Oct 4, 11, 2016 — 5:30 to 8:00 p.m.

Oct 15, 2016 —10 a.m.—2 p.m.

Eastern Ag Research Station
in Belle Valley, Ohio

Date & Location	Topic	Presenter
October 4, Ag Research Station	<ul style="list-style-type: none"> • Veterinary Update • Buy or Raise Heifers • Niche Cattle Markets 	Phil Lowe, DVM John Grimes, OSU Extension Beef Coordinator
October 11, Ag Research Station	<ul style="list-style-type: none"> • Keeping Heifers in the Herd • Beef Cattle Minerals • Preparation for Calving 	Clif Little, OSU Extension Educator Dr. Steve Boyles, OSU Beef Specialist Wayne Shriver, EARS Station Manager
October 15, Ag Research Station	<ul style="list-style-type: none"> • Hay Storage Costs • Weed control/vs Mowing • RYZUP • Forage Plots • Organic Beef Requirements • Pasture Management • Sprayer Calibration 	Mark Landefeld, OSU Extension Educator Chris Penrose & Clif Little, OSU Extension Educators; Wayne Shriver, EARS; Jim Mizik, Technician SWCD Dan Lima, OSU Extension Educator Christine Gelley, OSU Extension Educator Casey Brooks, Program Administrator SWCD Jason Tyrell, Technician SWCD Dr. Erdal Ozkan, OSU Ag Engineer

Sponsored by:
Farm Credit Mid-America of Cambridge; OSU Ag Research and Development
Center; and OSU Extension Offices in Belmont, Guernsey, Monroe, Morgan,
Noble Counties & Guernsey Noble SWCD

Beef School

Return this section with fee
Required by Sept 26

attending _____ @ "\$15 for one or all days"= \$_____ enclosed

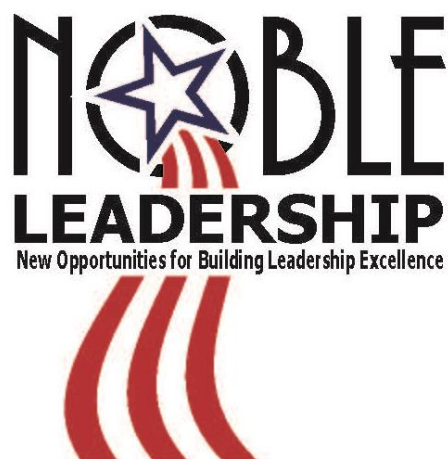
Make checks payable
& send to:
OSU Extension
PO Box 300
Old Washington, OH 43768

I/We will be attending:
(check all that apply)

_____ Oct. 4
_____ Oct. 11
_____ Oct. 15

Name _____
Address _____
Phone _____

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Join us for the return of Leadership Noble!

Applications due August 15th and
are available at the OSU Extension
Office or online at:

<http://noble.osu.edu/program-areas/community-development/leadership-noble>

Contact Laura Fuller at fuller.467@osu.edu
or 740-732-5681 for more information

2016 Noble County Fair



Fair books are now available!

You can pick up a copy of the 2016 fair book at the Noble County OSU Extension Office and at gathering places around town. The Fair Board office will open Monday, August 15th at 9:00am to receive entries and close on August 20th at 4:00pm. Entries must be submitted in person or by mail. Telephone entries will not be accepted. This year's fair will begin Monday, August 29th and run through to September 3rd. Gates will open at 8 a.m. with general admission tickets available for \$8. Admission for children under age two is free. On Friday, September 2nd admission will be free to veterans and senior citizens. Season tickets and membership tickets are \$20. Fair rides will be included in the price of regular admission or \$5 per day for those with season or membership tickets. Rides will be open Tuesday through Thursday from 4 p.m. to 11 p.m. and Friday to Sat from 1 p.m. to 11 p.m. There will be no charge for admission parking. Exhibitors may park trailers and campers for the week at the fairgrounds for \$100.

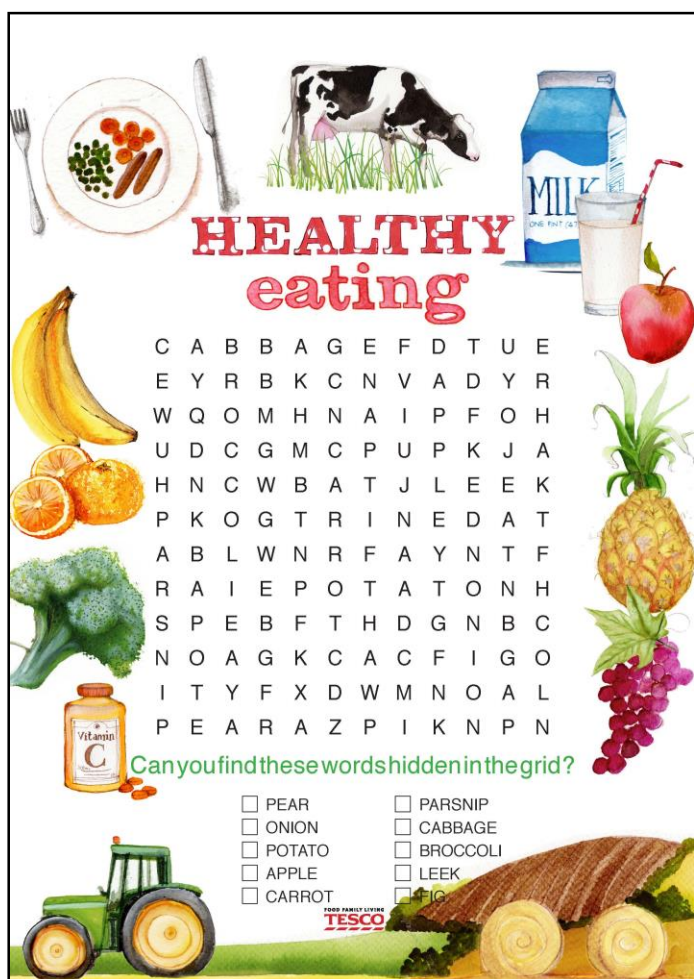
Since our last newsletter...



Top Left: Perry Baravich helps Christine Gelley-ANR Educator make a salad on "Talk of the Town."

Top Right: Noble County Soil and Water Kid's Camp took place with the theme "We All Need Trees."

Bottom: The 2016 Junior Fair Court was crowned at the Caldwell Fireman's Festival. From left to right: Sr. Princess - Makayla Feldner. Jr. Princess - Charli Wickham. Jr. Fair Queen - Shannon Holt. Attendants - Jenae Hickman, Katie Turner and Hannah Bond. Jr. Fair King - Tyler Leonhart. Jr. Prince - Zac Frame.



HEALTHY eating

Can you find these words hidden in the grid?

<input type="checkbox"/> PEAR	<input type="checkbox"/> PARSNIP
<input type="checkbox"/> ONION	<input type="checkbox"/> CABBAGE
<input type="checkbox"/> POTATO	<input type="checkbox"/> BROCCOLI
<input type="checkbox"/> APPLE	<input type="checkbox"/> LEEK
<input type="checkbox"/> CARROT	<input type="checkbox"/> FIG

TESCO

Cucumber-Yogurt Dip

Ingredients:

- 1 cup plain or non-fat Greek yogurt
- 1 cup diced cucumber (peel optional)
- 1 clove garlic, minced
- 1 Tbsp. fresh dill, minced
- 1-2 tsp. lemon juice
- Salt and pepper to taste



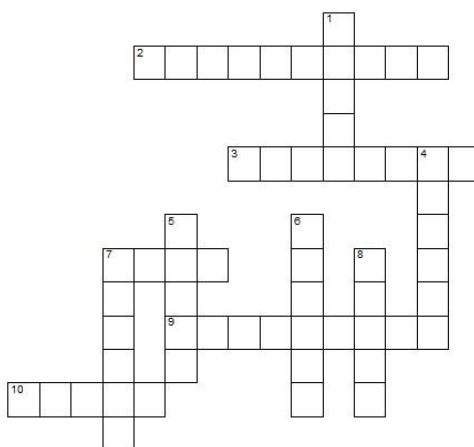
Place yogurt in a bowl and stir. Add cucumber, garlic, dill and lemon juice. Stir gently and taste. Add salt and pepper if needed.

Serve with fresh cut vegetables, grilled meat or fish, on a sandwich or with tortilla or pita chips.

Nutrition Facts

Servings per recipe: 8
Calories: 20.2
Total Fat: 0.0g
Cholesterol: 0.0mg
Sodium: 33.0mg
Total Carbs: 1.6g
Dietary Fiber: 0.1g
Protein: 3.0g

Fruits and Veggies



Across:

2. shortcake friend
3. considered a fungus
7. popped or cobbled
9. tropical plant
10. can make one cry

Down:

1. fuzzy but yummy
4. from the sunshine state
5. comes in red and green
6. some look like acorns
7. good for vision
8. keeps the doctor away



AUGUST ANNOUNCEMENTS & REMINDERS

- The Ohio State Fair Runs until August 7th with fun for the whole family.
- You can now follow Noble County OSU ANR on Twitter, Instagram, and Pinterest! Links to these sites can be found at the county website: noble.osu.edu.
- Check out Christine's ANR blog at u.osu.edu/gelley.2 and the Buckeye Hills ANR blog at <http://u.osu.edu/bhanr/>.