

Auglaize County ANR

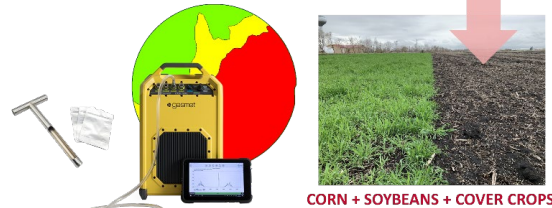
News from OSU Extension

December 8, 2023

Understanding and Overcoming Cover Crop Yield Penalties in the Maumee River Watershed: Unlocking the Potential

Authors: Jonah VanRoekel, Osler Orteiz, Laura Lindsey, Sami Khanal, Ryan Haden, Stephanie Karhoff, CCA Edited by Jacob Winters

CORN + SOYBEANS + WINTER FALLOW CORN + SOYBEANS + WINTER WHEAT



CORN + SOYBEANS + COVER CROPS



A research and extension team from Ohio State University is inviting farmers in the Maumee River Watershed to participate in a **USDA funded** project designed to help better understand the benefits and tradeoffs associated with integrating **cover crops into corn-soybean** rotations.

A total of 16 fields which meet the criteria of one of the following four treatment categories will be needed for this project:

- **Treatment 1:** Corn-soybean rotated fields with no cover crops or winter wheat in the last five years (4 fields: 2 corn, 2 soybean).
- **Treatment 2:** Corn-soybean-winter wheat rotated fields with no cover crops (4 fields: 2 corn, 2 with soybean).
- **Treatment 3:** Corn-soybean rotation with cereal rye cover crop for less than three years (4 fields: 2 corn, 2 soybean).
- **Treatment 4:** Corn-soybean rotation with cereal rye cover crop for over five years (4 fields: 2 corn, 2 soybean).

Research Team Contacts

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Farmers whose fields are selected for this project will receive a small honorarium, **\$350 per field per year**. This is a **2-year project**; field measurements will start in 2024 and continue through 2025. Field measurements will include soil samples, gas emissions, minimal tissue/biomass sampling, and drone imagery. The only farmer input requirements are calibrated yield/harvest data. **Participants will not need to alter crop management**; our team will collect information on what is already out there. We will work with you during the end of the 2023 crop year to determine the suitability of your farm's location and management.

I bought a “Live” Christmas tree. What’s the best way to take care of it.

Author Thomas deHass Edited by Jacob Winters



This year across the nation there has been a resurgence in buying a real or “Live” Christmas trees. This means many families are learning to care for their trees for the first time. So, what should you know about your tree and its care? I hear people refer to their “Live” tree that they decorate for the Christmas season. Let me start by saying, if your tree is a cut tree, it’s already DEAD. "The only way a Christmas Tree is still alive if it is Balled and Burlapped or Container which means roots are still attached. So, the main consideration is keeping the tree as fresh as possible for as long as possible. One of my readers said it best with: "The goal of keeping a Christmas tree fresh is to keep it alive and physiologically functioning as long as possible. The tree is actively respiring, and if it is cared for properly, some customers even have had trees break bud inside their homes. Those trees are not going to drop their needles!" Many myths arise on how to keep a tree fresh like adding Aspirin, Preservative, 7-Up, or Sugar to the water. The main need for a real tree is clean WATER! Steps you should follow when caring for your live tree are first, place a fresh cut on the base of the tree removing about an inch from the trunk. Next, place the tree in water immediately!

Pick a location to display the tree away from a heat sources: heat register, space heater or fireplace. A cool room or screened in porch is a great place for a tree. Refill the water every day. Our tree is taking up around a gallon of water every day. When the tree stops taking water, it’s probably time to get it out of the house. If the tree begins to lose needle or the needles are brittle definitely,

remove it to reduce fire hazards.

Finally recycle the tree. Many municipalities accept trees and will run them through a chipper to use as compost the following year. Below is a video explaining the steps for live Christmas Tree care.

<https://www.youtube.com/watch?v=ZcO6jjz2Zsk&t=1s>

Also see which chooses real or artificial is the more environmentally Sustainable @

https://www.youtube.com/watch?v=KRr_Cjk24xU

Be tree safe and Merry Christmas!



Food Preservation: Setting the Record Straight on Canning Breads and Cakes

Author Richard Andrew Kralj

Edited by Jacob Winters



Questions about canning breads and cakes in glass jars surface frequently. The actual process of baking bread or cake in a jar is not canning. The product is baked in an open glass canning jar and then covered with a canning lid upon removing from the oven. There is no further canning process applied afterwards. The bread and cake recipes may call for the addition of fruit, liquids, or vegetables, which increases the moisture content, making a rich environment for microorganism survival. In addition, the practice does not remove all oxygen, leaving some oxygen available in the jar for microorganisms to thrive.

Using this technique to preserve breads and cakes is not recommended. Many cakes and quick bread recipes often have little or no acid resulting in a pH range above 4.6. A pH of this level will support the growth of pathogenic organisms that cause foodborne illnesses. There is a great concern about the hazardous bacterium called *Clostridium botulinum* (botulism) growing in these jars after the item has been baked. Botulism is often a fatal foodborne illness. There are reported cases each year of individuals who encounter botulism poisoning through improper canning practices.

Several studies over the years conducted by many universities have shown that some bacteria are heat-stable and can survive the baking process and then multiply in the bread during storage. Underbaked products were found to be another serious problem among available recipes for consumers to follow.

When breads and cakes in jars are made for sale commercially by companies, they use additives, preservatives, and processing controls to ensure the food safety of the finished product. Currently, there are no reliable or safe recipes for baking and sealing breads and cakes in canning jars, and storing them at room temperature for extended lengths of time.

For more on the subject see the article links Below.

<https://www.clemson.edu/extension/food/canning/canning-tips/36cakes-breads.html>

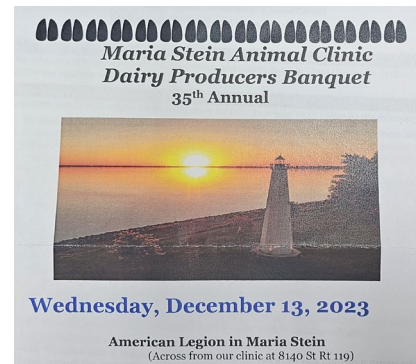
<https://extension.psu.edu/food-preservation-setting-the-record-straight-on-canning-breads-and-cakes>

Mark your Calendar!

Local Agriculture and Natural Resources Events & Deadlines

OSU Extension

- Maria Stein Animal Clinic Dairy Producers Banquet Dec 13th
- Meal provided
- **Location** American Legion (8140 State Route 119, Maria Stein, OH 45860)
- **Speakers:** Theresa Dirksen, Dr. Eric Rooker, Dr. Andy Lefeld, Jason Hartschuh
- **Topic:** "How to Finally Win Vs. Calfhood Pneumonia", "Sustainable Agriculture from More than the Field", and more
- **Must RSVP By Monday Dec 11th by calling (419) 925 - 4212**



Farmer/Farmland Owner Tax Webinar

- Farmer and Farmland Owner Income Tax School Dec 15th
- **Location:** Online Webinar @ 10 AM
- **Speakers:** Barry Ward & Jeff Lewis
- **Topics:** "Economic Outlook, Depreciation Update, Employee vs. Independent Contractor, Basis Allocation Land Acquisition, and more"

- Western Ohio Dairy Luncheon Wednesday Dec 20th
- Lunch Available at 11AM, Program begins at noon.
- **Location** Speedway Lanes 455 North Herman Street, New Bremen, Ohio 45869
- **Speaker:** Barry Ward
- **Topic:** "Tax Issue Impacting Farms & Agriculture"



- Ohio State Organic Grains Conference Jan 4th-5th
- **Cost:** \$130 covers all meals and programming
- **Location:** Maumee Bay Lodge and Conference Center in Oregon, Ohio
- **For Speakers, Topics and full Agenda see:** <https://offer.osu.edu/organic-grains-2024>
- **Register by Dec 22nd @** go.osu.edu/organicgrainsreg



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