

Jody G. Holthaus District Extension Agent Livestock and Natural Resources

Chiefs Win!!

So I ran across this and thought I would share it, from James Worley of Kansas City;

"After listening to the myriad interviews with Mr. Patrick Mahomes, the thing that stands out the most is his use of pronouns.

Whenever he is speaking about his own amazing accomplishments, he never uses the word "I" he speaks of "we" or "them" or the "team" or the "coaches" or the "fans". He gives all the credit of his success to others.

Whenever he's asked about his mistakes during a game, he only uses the pronoun "I". He takes full credit for any mistakes he made and doesn't blame it on teammates, or the referees. He owns his mistakes and tells people what he needs to do to improve his performance.

I don't think there is a better role model for children and adults out there today. This young man exemplifies how every human should behave when dealing with their successes and failures. Too many of us brag about our accomplishments or blame others for our failures. We all need to be a little more like Patrick Mahomes and I think the world would be a much better place!".

If your "team" is mostly four-legged, bovines getting ready to calve, you'll soon be heading to your own "Super Bowl".

A fresh crop of calves is something cow-calf producers look forward to each year. Having a plan and preparing ahead of time for the calving season can help to minimize calf loss and reduce stress on those caring for the cowherd.

Make sure you have all the equipment you need, ob straps or chains, ob lube, sleeves, some sort of colostrum or colostrum replacement, ear tags and castration bands. If you should have to warm up a calf, do you have a plan?

Review with your Veterinarian your herd health plan, if you will be using any preventative scours programs. Be sure to have your calving book ready to record the date, sex and if any dystocia.

Make sure you have enough ear tags. If you are using the universal lettering system, this is the "H" year.

I'm wishing you a good calving season, and hope that you will only use positive adjectives to describe Calving season 2020!



David G. Hallauer District Extension Agent Crops & Soils/Horticulture

## Reading Product Labels

KSU Extension Weed Specialist Dr. Sarah Lancaster recently published the third in a series of articles on unique or updated herbicide label requirements. The series is part of our weekly KSU eUpdates available online at <a href="https://webapp.agron.ksu.edu/agr\_social/eu.throck">https://webapp.agron.ksu.edu/agr\_social/eu.throck</a>. The January 31st issue covered Enlist technologies. Dicamba was discussed on December 20th.

The articles underscore the importance of continually staying abreast of label changes and following label requirements. For example, note some of these unique label attributes:

Enlist E3 soybeans are tolerant of 2,4-D, glyphosate, and glufosinate. However, the only 2,4-D formulations labeled for use in-crop are Enlist One (2,4-D) and Enlist Duo (2,4-D plus glyphosate).

Use only specified tank-mix partners found at EnlistTankMix.com

Use only approved nozzles, found at EnlistTankMix.com

Maintain a 30-foot downwind buffer between treated area and sensitive areas.

Sound complicated? There are others as well, all designed to make our pesticide application programs safe for us and the crop mixes we are dealing with. It's why applicators are constantly encouraged to stay abreast of label changes, with more and more labels being made available online so that up to the minute changes can be followed.

While not a substitute for reading the label (there *is* no substitute...), the KSU 2020 Chemical Weed Control Guide is a great first reference for many herbicide products. Copies are now available in our District Offices and can provide a great snapshot as to what product labels have to offer, combined with ratings based on evaluations by KSU Weed Scientists. Pick up a free copy or find it online at https://bookstore.ksre.ksu.edu/pubs/SRP1155.pdf.

## **Tomatoes**

January is over. February is rushing by. Garden planting isn't far off.

One of the most popular garden plants is the tomato. Because it can be used in so many ways, the tomato has received a lot of attention over time from gardeners and researchers alike. One local research trial is the tomato variety trial conducted in four different Kansas locations as well as St. Joseph, Missouri. The results are a combination of new varieties and old reliables.

The following are the top 10 slicers, ranked by pounds of yield: Summerpick (11.47 pounds), Jet Star, Ultrasonic, Mt. Gem, Beef Master, Damsel, Resolute, Mt. Merit, Caiman, and Pink-A-Licious (5.93 pounds).

Ranked by ounces per fruit: Beef Master (10.32 ounces), Mt. Gem, Summerpick, Resolute, Damsel, Jet Star, Mt. Merit, Ultrasonic, Pink-A-Licious, and Caiman (5.31 ounces).

If you want a large tomato with good yield, consider BeefMaster (fruits can be fluted). For total yield, Summerpick and Jet Star were the best, with Summerpick having a slight edge due to a bit better yield and larger fruit.

Your old reliables are never a bad choice. If looking for a new one to try for 2020, these might make some good options. For a list of the pounds/ounces for all 10, contact me via any District office or e-mail me at <a href="mailto:dhallaue@ksu.edu">dhallaue@ksu.edu</a>.



Cindy Williams Meadowlark Extension District Food, Nutrition, Health, and Safety

Valentine's Day Means Love, Romance, and Chocolate.

Adopt a "less is more approach" and seek out finer chocolate---but less of it. Look for a 70% dark chocolate content. Dark chocolate contains flavonoids and antioxidants that soak up harmful free radicals in the body. Avoid milk or white chocolate since they contain little or none of these compounds. When you're gifted chocolate, enjoy it mindfully by engaging all five of your senses.

Sight. Well-crafted chocolate has a glossy shine with no cracks, smudges, pale streaks, or air bubbles. Really examine the chocolate you're about to eat. How does the chocolate look? Allow your eyes to indulge a little before you let your taste buds have all the fun.

Listen. This advice only applies to chocolate bars. How well chocolate "snaps," tells you how well it has been tempered. You want your chocolate to have a nice, sharp, loud snap.

Touch. Rub the chocolate with your fingers a few times to release some of the aromas. Feel the softness as it just begins to melt.

Smell. Put the piece of chocolate about an inch from your nose and give it a sniff. Relishing the smell of chocolate is almost as good as eating it, and it just makes you happy.

Taste. The great moment has finally arrived! It's time to place the chocolate in your mouth and savor it slowly. Take a small bite and let the chocolate melt on your tongue. High-quality chocolate has a rich, smooth, velvety texture. As it melts, see if you can detect the different flavor's notes for the particular piece. They might be floral, earthy, fruity or even spicy. Take your time between bites to let the flavors linger.

A great piece of chocolate is going to cost a bit more, taking your time to really savor each piece makes the investment worthwhile. Enjoy your chocolates!!



Nancy Nelson Meadowlark Extension District Family Life

No news from Nancy today.