

What to look for in an early freeze

Kansas springs have always had some close calls with the vulnerability of wheat. When temperatures reach the mid- to low-20s, it is low enough to damage wheat in more advanced growth stages.

Wheat may look its worst five to eight days after a severe cold snap, waiting for warmer growing weather and the wheat with new green growth will be a great sign.

As the wheat starts to joint up the stem or set the hollow stem, then the late freeze can be concerning. What should producers expect now? If freeze-damaged wheat heads out, will that head be viable and produce grain? It depends on what stage the wheat was in when the freeze occurred.

Wheat that hasn't started to joint yet will probably suffer damage to the existing foliage, but the growing points will be protected by the soil and should escape injury. Remember temperatures are recorded at ground level.

Wheat in the jointing stage or stem elongation, can usually tolerate temperatures in the mid to upper 20s with no significant injury. But, if temperatures fall into the low 20s or even lower for several hours, the lower stems, leaves, or developing head can sustain injury. Jointing to pre-boot: If the tillers were in this stage or earlier at the time of freeze and the tillers are green and growing actively now, then the heads should be fine. If the head had been killed, the tiller would not be green and actively growing. If the leaves coming out of the whorl are green and white striped, then the head on that tiller may be dead. Frosty white or brown leaves at the tip may not indicate lower stem damage.

Views with Van Keith Van Skike, Extension Director



If the leaves of tillers are yellowish when they emerge from the whorl, this indicates those tillers have been damaged. Existing leaves may also be damaged so severely that they turn bluish-black and water-soaked in appearance, then bleach out. This usually results in the fields having a silage smell. Boot: If tillers were in this stage at the time of the freeze, there are several possibilities. The head may be fine, it may be partially damaged, or it may have been completely killed. In any of those cases, the head may continue to emerge, but fail to develop if frozen. If the head is fine, it will turn from lime green in the boot to a darker green when it emerges. If the head is freeze-damaged, some or all of the spikelets will become yellow and/or water soaked in appearance as it emerges.

Irrigated wheat could have the most severe freeze injury, and some stands could be mostly or entirely lost, irrigated wheat may be further developed, just depending on stem development.

The freezes can cause leaf damage but some wheat will green up, especially where the growing point was still at the soil surface or just slightly above the soil at the time of the freeze. Where tillers were killed, new tillers will grow in many cases. The best thing producers can do for the first few days is walk the fields to observe lodging, crimped stems, and damaged leaves. After a freeze, be patient. Do not take any immediate

actions as a result of the freeze, such as destroying the field for recropping. It will take several days of warm weather to accurately evaluate the extent of damage. After several days, producers should split open some stems and check the developing head. If the head is green or light greenish in color and seems firm, it is probably fine. If the head is yellowish and mushy, it may have freeze injury. If the main tillers are injured, secondary tillers may begin growing normally from the crown. The wheat may look ragged because the main tillers are absent, but enough tillers may survive to produce good yields, if spring growing conditions are good. If both the main and secondary tillers are injured, the field may eventually have large areas that have a yellowish cast and reduced yield potential.

Leaf burning or removal of leaf tissue or tillers can be a cause of concern since the plant will attempt to introduce new tillers, which can deplete its resources over time given very little soil profile moisture. If the lower stem damage is severe, the wheat will eventually lodge. If wheat begins to lodge over then there is some stem damage and like a water hose that kinks, it may not be able to feed the rest of the plant!!

More information on freeze damage to wheat is available in "Spring Freeze Injury to Kansas Wheat," K-State Research and Extension publication C646, available at county and district Extension offices and online at: www.ksre.ksu.edu/library/crps12/c646.pdf or contact Keith VanSkike, Twin Creeks District Agent from Norton, Sheridan and Decatur in Norton, or call 785-877-5755

Butterflies are free!



Good Beginnings Preschool, taught by Rosalie McMullen, got to see the results of a project they have been working on for sometime. The class purchased a butterfly kit starting with five caterpillars, and over time watched them spin their cocoons and finally turn into butterflies. The class held a butterfly release at the Garden Gate Garden Center last week, releasing four surviving butterflies. (From left to right) Ethan Enfield, Daniel Hildebrand, Courtney Boutwell, Hannah Garwood, Parker Stark, Justice Sander and teacher Rosalie McMullen are seen here letting one go, but first it sits on Rosalie's hand a bit before taking off.

— Telegram photo by Dana Paxton

Grilling no different than kitchen cooking

When it comes to food safety, the same general principles you would apply in the kitchen also apply for cooking outdoors. As spring brings warmer temperatures, the smells of barbecue more frequently fill the air. Although the Fourth of July, Memorial Day and Labor Day top the list of the most popular grilling holidays, there has been an increase in grilling meals year-round, including for Easter and Thanksgiving. No matter what type of outdoor cooker (gas, charcoal or electric) a person has, think about cleaning the cooker as the spring and summer outdoor cooking season approaches. Once the grill is clean and ready for use, keep several food safety tips in mind.

The heat does burn off a lot of food particles, but it's a good idea to use a grill brush and scrub it well. If you can take the grill off, scrub both sides so you can get as much charred residue off as you can. If there's any grease left from last year, try to scrape that off, too. Also clean out leftover charcoal, ashes and wood from the last outdoor cooking season, and make sure vents are clean and not plugged up. For a gas grill, make sure propane connections are tight and hoses are not cracked to prevent potential gas leaks.

Once the grill is clean, make sure the area around the grill is also free of debris that could have collected through the winter, and stabilize the grill on a flat, cement surface. Keep the cooker out of the garage, out of

Home ed Tranda Watts, Extension specialist



en out of the marinade, dispose of the leftover marinade. Some people like to use the marinade as a glaze on the cooked meat, but they must bring it to a boil first to kill any bacteria that might be present from the raw meat.

Use a thermometer to insure the meat is cooked to the proper safe temperature and to lessen the chance of overcooking. The internal temperature should be taken in the middle of the cut. For example, if you are cooking burgers, insert the thermometer into the side so that more of the thermometer stem actually gets into the meat and you get a good reading. Ground meat products including beef, pork and lamb, should be cooked to an internal temperature of 160 degrees. All poultry should be cooked to 165 degrees, and steaks and pork chops to at least 145 degrees. Check each piece of meat on the grill, especially if the thickness of each piece varies.

the grass and out of traffic flow to prevent pets and children from knocking the cooker over.

Grilling is no different than cooking in your kitchen, as the same food safety principles apply to both. When preparing meat for grilling, it is best to thaw it out first, so it doesn't take too long to cook on the grill. Thaw meat in the refrigerator, so it stays cold while it's thawing. Thawing it under cold running water is acceptable if a person needs to prepare the meat in a rush.

For some smaller foods, such as hamburgers, it would be fine to put them frozen on the grill, but you'll end up with a better product, not overcooked or charred, if you thaw it out first.

When transferring meat from the kitchen to the grill, keep the raw meat on one plate and the finished, cooked meat on another plate, or wash the plate in between the transfer to and from the grill. Apply the same method of separating or washing with utensils used for raw and cooked meat. This helps avoid cross-contamination. Also marinate meat in the refrigerator. Once the meat is tak-

For more information about food safety for grilling and picnics, contact your local K-State Research and Extension Office or contact Tranda Watts, Multi-County Extension Specialist - Food, Nutrition, Health and Safety at: twatts@ksu.edu or call 785-443-3663.



Norton Homestore is May's business in the spotlight

May 2014 Business in the Spotlight

Each month a Norton County business is featured for their valuable contribution to our economy. This month's article was submitted by economic development board member Donna Foley.

Norton Homestore
Shaun Pfeil, Manager,
Norton, Kan.
785-877-3385
Website: <http://www.kl-homestore.com>

The Norton Homestore is part of Kansas Lumber Homestore, Inc. which has been a corporation since 1969. Kansas Lumber Homestore has operations in Kansas, Missouri and Iowa. The Norton hardware and lumber store was purchased by Kansas Lumber Homestore in 1992.

Shaun Pfeil has been the Manager of the Norton Homestore since June 2013. His father, Dave Pfeil, has been the Manager at the Phillipsburg Homestore for almost 25 years. Growing up, Shaun helped out

at the Phillipsburg Homestore and then, when he was old enough, worked there during high school.

Shaun grew up in Alma, Neb. He worked in construction for a short time after high school, but has been in retail ever since. Prior to moving to Norton he was in Beatrice, Neb., working for Walmart as an Overnight Support Manager. When the Norton Homestore position became available Shaun jumped at the chance to manage his own store near his family, who now live in Phillipsburg.

The Norton Homestore has all types of construction material, including lumber, sheet rock, insulation, laminates, vanities, cabinets, nails, screws, door knob sets, and a wide variety of paint and painting supplies. They carry light bulbs, brooms, dustpans, can make duplicate keys and carry garden supplies in-season. They are happy to order items they don't have in stock.

Shaun enjoys managing the

Norton Homestore and says, "The people in this area are great, and the Norton Homestore is proud to be a part of this community."

Shaun bought a home in Norton last year and spends much of his free time making improvements to it. His fiancé, Jolene Porter, is a bookkeeper at First State Bank in Norton.

His advice for other business owners in Norton County is, "Following the 'Golden Rule' is the best for any business," and then adds, "Try to sell quality products at a fair price with a good attitude."



SCHOOL CALENDAR

NCHS
Monday, May 12
Varsity Golf at Phillipsburg, 3 p.m.
Varsity Track at Hill City, 4 p.m.
Tuesday, May 13
Jay Singers, 7:30 a.m.
Student Focus Group, A.P.
Exhibit Night and Spring Band Concert; Stull Gym, 6 and 8 p.m.
Wednesday, May 14
Senior Finals: Periods 1, 2, 3, and 4
2014-15 FCCLA Officers meeting, 7:45 a.m.
Senior Meal and Commencement practice, 12:25 p.m.

Presentation of Senior Scholarships and Awards; Stull Gym, 2:25 p.m.
Thursday, May 15
S.I.T., 7:45 a.m.
Senior Make-up Finals and Check out
MCL Principals meeting at Hill City, 1 p.m.
MCL Golf Tournament at Smith Center, 1 p.m.
KAY Senior Farewell, A.P.
MCL Track at Phillipsburg, 3 p.m.
Friday, May 16
Senior breakfast followed by Commencement practice, 8:20 a.m.
Blue Jay Games (will use the

1 p.m. bell schedule), 1:30 p.m. Sunday, May 18
NCHS Commencement: Stull Gym, 2:30 p.m.
NJHS
Tuesday, May 13
MCEL Administrative meeting at Smith Center, 10 a.m.
MCEL Track Meet at Smith Center, 1 p.m.
Wednesday, May 14
Faculty meeting, 7:45 a.m.
KAYs meeting, MTSS Site Council, 5 p.m.
Thursday, May 15
JH Exhibit Night, 6:30 p.m.
Band Concert in Stull Gym, 7:30 p.m.
Friday, May 16

Awards Assembly: Track, Stuco, KAYS; JH Gym, MTSS KAYS end-of-year party; JH Gym, 3:30-5 p.m.
EES
Monday, May 12
K-1 Literacy Night, 6 p.m.
Grade Level meetings; EES Cafeteria, 3:40 p.m.
Wednesday, May 14
Sixth Grade field trip to Hays, depart at 6:45 a.m.
First Grade field trip to Phillipsburg, depart at 8:30 a.m.
Staff meeting, 3:40 p.m.
Friday, May 16
Science Fair; cafeteria, 1 p.m.

SCHOOL MENU

EES Menu
Monday, May 12
Breakfast-Oatmeal muffin, variety whole grain cereal, strawberries, apple juice and milk.
Lunch-Taco crunch, peaches, toss salad, chocolate cake and milk.
Tuesday, May 13

Breakfast-Star spangled pancake, sausage links, peaches, orange juice and milk.
Lunch-Ham and cheese, homemade bun, pepper strips, pork and beans, pears and milk.
Wednesday, May 14
Breakfast-Hot ham slice, hashbrowns, toast with jelly, kiwi, apple juice and milk.

Lunch-Chicken supreme, green beans, baby carrots, fruit cocktail and milk.
Thursday, May 15
Breakfast-Whole wheat bagel, chilled yogurt, oranges, grape juice and milk.
Lunch-Ham and beans, celery stick, cornbread, rosy applesauce and milk.

Friday, May 16
Breakfast-Sausage breakfast sandwich, fruit cocktail, orange juice and milk.
Lunch-BBQ beef, homemade bun 1/2, corn, potato salad, peaches and milk.

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