



# Webster County Acreage Living

Webster County Extension  
108 South 8<sup>th</sup> Street  
Fort Dodge, IA 50501  
Phone: (515) 576-2119  
FAX: (515) 576-6447  
E-mail: [xwebster@iastate.edu](mailto:xwebster@iastate.edu)  
URL: <http://www.extnet.iastate.edu/Pages/webster>

Vol. 3, No. 2

<http://www.extension.iastate.edu/Pages/webster/acreage>

October - November 2004

The U.S. Department of Agriculture (USDA) prohibits discrimination in all its programs and activities on the basis of race, color, national origin, gender, religion, age, disability, political beliefs, sexual orientation, and marital or family status. (Not all prohibited bases apply to all programs.) Many materials can be made available in alternative formats for ADA clients. To file a complaint of discrimination, write USDA, Office of Civil Rights, Room 326-W, Whitten Building, 14<sup>th</sup> and Independence Avenue, SW, Washington, DC 20250-9410 or call 202-720-5964. Cooperative Extension Service, Iowa State University of Science and Technology, and the United States Department of Agriculture cooperating.



## Winter Horse Care

Content provided Peggy Miller, Ph.D., Dept. of Animal Science, ISU

Cold weather will soon be here. Horses have special needs during the cold weather to assure they will stay healthy and in good condition. A few basic guidelines to follow:

- Fresh water should be available at all times. Mature horses will drink approximately ten gallons of water per day. By preference, horses prefer a water temperature of 40 degrees F. If you are using buckets, the water should be replaced at least two times per day. If you use float heaters, automatic waters, or heated water buckets, be sure to check them to insure the heater is not shorting out and shocking the water. Do not depend on horses eating enough snow to meet their water needs.
- Every horse should be fed as an individual. For each 10 degree decrease in temperature below 30 degrees F, the horse requires approximately 15-20 percent more feed. During the cold weather it is best to increase the amount of hay, not corn. Never change the horse's ration suddenly. Allow a minimum of two weeks for any adjustment. All horses should have access to a trace mineralized salt block.
- Losing pasture time increases boredom in horses. Stemmy, non-moldy hay of less quality can give the horse something to pass the time with.
- Shelter should be available for the horse. Horses do not necessarily need an enclosed barn, but they should have access to a three-sided shelter with a roof.
- Maintain a good dental program and parasite control program.
- Legs should be kept clean. Mud and snow will accumulate on long hair (feathers) of the fetlock and cannon. Keep them trimmed and remove caked mud, snow, and manure.
- Shoes should be pulled unless you plan to ride on rough services.
- If you work your horse during cold weather, the horse should be properly cooled off. Never put a horse up when it is still hot to the touch or breathing hard.



## What is the Farm Service Agency?

Content provided by the FSA USDA web site.

The Farm Service Agency vision statement is "A customer-driven agency with a diverse and multi-talented work force, dedicated to achieving an economically and environmentally sound future for American Agriculture."

Stabilizing farm income, helping farmers conserve land and water resources, providing credit to new or

disadvantaged farmers and ranchers, and helping farm operations recover from the effects of disaster are the missions of the U.S. Department of Agriculture's Farm Service Agency (FSA).

You can contact the Webster County FSA office by stopping in at the office which is located at 1200 1/2 - 3<sup>rd</sup> Avenue NW, Fort Dodge, or by calling 515-573-2159.

## Extension Cords – Are You Using the Right One?



Content provided by Shawn Shouse, ISU Extension Ag Engineer

As we enter the heating season, now is a good time to take an inventory of the capacity and condition of your extension cords. Look for cords that may be overloaded by the connected appliance. Look for signs of age and cracking in the insulation. Look for plugs or receptacles that have worn and no longer make a firm connection.

Commission, improper use and overloading of extension cords contribute to approximately 20 house fires across the nation every day. Twenty percent of the fires originating in home electrical wiring systems involve extension cords. About 50 percent of the extension cord fires are believed to be caused by overloading the cord. External damage to the cord and improper alteration of the cord are other suspected causes.

Light duty cords, often called lamp cords, are suitable for small electric loads such as table lamps, clocks and radios. For safe operation, always compare capacity rating of the cord with the power use rating of the appliance. Common light duty cords with 18-gauge wire are generally rated for a maximum current of 10 amps (1200watts.)

In addition to the total electrical load, the conditions of use affect extension cord safety. Rated capacity for an extension cord assumes it will be used in an open and straight configuration. As electric current passes through a wire, electrical resistance causes some heating of the wire. Coiling or winding excess cord length can concentrate this heat and overheat the cord. Similarly, covering a cord with a rug or pillow can trap heat and overheat the cord. This trapped heat can damage the cord and lead to a fire.

Altering a cord in any way can also lead to safety hazards. A common mistake is altering the third wire grounding lug. Appliances that utilize the third lug for grounding should be used only with an extension cord that includes the third wire ground. Plug adapters void the safety provided by the third grounding wire.

When in doubt, replace the cord. Extension cords are inexpensive and do have a finite life span. By paying attention to the condition and application of your extension cords, you can greatly reduce the risk of a cord-related house fire.



## How Much Does That Pet Really Cost?

Content provided by Margaret Van Ginkel, ISU Extension Family Resource Management Specialist

Cute pets are a tempting buy for many singles and families. Before bringing one home, take some time to figure out what it will cost to support the pet and how those expenses will fit into your spending plan.

Pet ownership is often unplanned and can take a chunk out of the budget. The average person spends about \$355/year or \$7/week for maintenance costs on cats. Dogs cost approximately \$730/year or \$14/week. Average costs exist for other pets too: ferrets, \$310/year or \$6/week; fish, \$20/week; and birds, \$15/week.

Pets can be great companions and a joy to have in the household. But they also are a big responsibility and can add expense to your budget. Take time to do some planning before you add that pet to your household.

If you think you need the companionship of a pet, but are concerned how it fits into your spending plan, there are other alternatives. Offer to pet sit for a friend or volunteer at an animal shelter.

## Selecting a Tractor for an Acreage



Content provided by Mark Hanna, ISU Extension Ag Engineer

Depending on tractor size, your budget, and the local market, new or used tractors may be considered.

If evaluating a new tractor, in addition to comparing features, be sure to consider service and warranty work after the sale.

If evaluating a used tractor, start with a visual once-over. Inspect evidence of coolant or oil leaks and

condition of the fluids. Has the frame been repaired? If desired, are 3-point hitch and remote hydraulics present? Are previous service records available? Operate the tractor if possible and check operation of transmission, clutch, gauges, and lights. Because of potential rollover hazards, avoid the purchase of an older tractor without a roll-over-protective-structure (ROPS).

## What to Look for When Purchasing a Warm Coat



Content provided by ISU publication NCR 131 "Buying a Warm Coat"

Warm winter coats, insulated outerwear, jackets, or parkas are essential protections for cold weather.

When you are looking for a warm coat, look for these features:

- An attached hood that fits closely around the head.
- A neckline that fastens securely under the chin.
- Long, narrow sleeves that cover the wrists and have inside cuffs.
- Secure front closures, such as buttons or zippers with protective flaps, that extends all the way down the front.



## Early Winter Garden Tips

Content provided by ISU Publication RG105 "Garden Tips – Guidelines to Season Chores"

### Trees and Shrubs:

- Remove heavy snow from evergreens to prevent breakage.

### Flowers:

- Check stored bulbs or roots of cannas, dahlias, and tuberous begonias and discard any that are discolored-or rotting.

### Herbs:

- Try starting seeds of herbs (such as parsley or basil) for a windowsill garden.

- Full length-or at least to cover the torso.
- Extra capes, scarves, and shawls that provide insulation around the shoulders and head.
- Deep pockets-big enough to hold your whole hand.
- Belts at the waist to keep the wind out.
- Double-breasted styling or a wide front overlaps on lapels.
- On full length coats, enough fullness to provide extra insulation while standing and full cover when sitting.
- An easy fit so the coat can go over heavy sweaters or suits.

### Houseplants:

- Rotate plants regularly to prevent one-sided growth.

### Vegetables:

- Order seed of vegetables and flowers for next year's garden.
- Make plans for next year's garden. Be sure to rotate crops to a different location each year.

## Picking the Perfect Christmas Tree



Content provided by ISU Publication PM654 – "Selection & Maintenance of Natural Christmas Trees"

Consumers spend about 210 million dollars for approximately 35 million natural Christmas trees sold in the United States each year.

Before selecting an individual tree, a consumer should recognize differences among species in needle-holding capacity. In general, spruces drop their needles the quickest. Firs drop them somewhat slower and pines retain their needles the longest time. Scotch and red pines tend to retain their needles somewhat longer than white pine.

When selecting among individual trees, there are a number of quick, simple tests you can apply to the product:

**Color** - A healthy green color usually indicates that the tree is fresh. An exception to this rule is the Scotch pine, which has a natural yellow tinge. To give the

trees more consumer appeal, producers often spray them with a non-toxic green colorant.

**Odor** – Fresh trees have a fragrant odor.

**Butt End** – A sticky tree butt indicates freshness. A tree should have a straight butt of at least five to six inches.

**Needles** – The needles on a fresh tree are relatively pliable; those on a tree that has been cut for a considerable amount of time are more brittle and break easily. Bounce the tree butt lightly on the ground. Few, if any, needles will drop from a fresh tree.

**Branches** – The branches should be strong enough to support lights and decorations without extensive breaking or sagging.



## On the Go with Apples

Content provided by Jan Temple, CFCS, ISUE

Apples have earned respect as a great healthy snack. Think of the last apple you ate – did you know it took the energy from 50 leaves to produce that one apple, which was most likely picked by hand just for you?

There are thousands of varieties of apples that come in all shades of reds, greens and yellows. Each has its own unique taste. Whichever type strikes your fancy, choose apples that are firm, without soft or bruised spots or wrinkled skin, and have a pleasant smell. Always wash apples with cold water before eating. Some apples are waxed to preserve freshness and increase storage time.

### Snacking Apples:

Braeburn	Gala	McIntosh
Cortland	Golden Delicious	Pink Lady
Crispin	Granny Smith	Red Delicious
Empire	Jonagold	Stayman
Fuji	Jonathan	Winesap

### Cooking Apples:

Cortland	Jonagold	Fuji
Crispin	Jonathan (pie, sauce, not baked apples)	Stayman
Rome Beauty	Newtown Pippin	Winesap
Golden Delicious	Pink Lady	York
Granny Smith		



### Simple Apple Crisp

Recipe provided by Paulelda Gilbert, ISUE Nutrition & Health FS

- 4 C. peeled and sliced apples
- 1 C. sugar (depends on sweetness of apples)
- 4 Tbsp. flour
- 1 tsp. cinnamon
- 1 “Jiffy” cake mix (white or yellow)
- ½ C. margarine
- ½ C. chopped nuts (walnuts or pecans) – optional

Pour sliced apples into 9 x 9 greased baking pan. Mix sugar, flour and cinnamon and pour over apples and toss apple mixture lightly. Spread dry “jiffy” cake mix over the apples. Dot with margarine. Sprinkle nuts over the top. Bake at 350 degrees for 45 minutes.

Double all ingredients and use a regular size cake mix for a 9 x 13 size pan.



## Knife, Fork or Spoon – What Type of Personality are You?

**Knives:** They thrust right to the point, cut through the fluff, know how to trim a budget, and deftly carve their own niche. They’ve a knack for the best way to slice a pie, are rarely dull, and when unleashed, can really tear into a situation. On the flip side, the points they make are usually their won, they must be approached with care or they become edgy, they tend to make cutting remarks, and their sharp words can sometimes divide. Knives are master of the tough issue...they need to do. They are intense.

**Forks:** They use many points to get the job done, handle large loads with ease, are adept at multi-tasking, and always take a multi-pronged approach. Around the discussion table they are noted for poking around, making good points and uncovering solutions. However, they can also be with drawn and indecisive, and if left unchecked may let things slide through the cracks. Forks are master of the murky issue...they need to engineer. They are intellectual.

**Spoons:** They tend to let things cool before opening their mouths, are very capable of stirring emotions, and have a great capacity to hold things in and never spill the beans. Spoons are a wellspring of creative power with a fit for corralling the tricky situation. But, they can also retreat deeply into themselves, hold things too long before acting, and, if pushed, can really dish it out! Spoons are masters of the soft issue...they need to empathize. They are intuitive.

This personality test comes from Iowa artist, sculptor and consultant, David Williamson. According to Williamson, no single utensil fills the needs of every occasion; most situations call for all three utensils in compliment of each other.

### Carmel-Spice Apple Butter

Recipe provided by the “Ball Blue Book”

- 4lbs. Rome apples
- 4½ lbs. Granny Smith apples
- 1 Cup water
- 1 tsp. cinnamon
- ½ tsp. cloves
- ¼ tsp. ginger
- 4 C. sugar divided
- 2 Tbsp. lemon juice

Wash apples; remove stem & blossom ends. Cut into pieces; do not peel or core. Combine apples & water in a large covered saucepot. Cook until soft, about 30 minutes. Press through a sieve or food mill. Measure 12 cups apple pulp; set aside. Heat 2 cups sugar in a separate saucepot, stirring until sugar melts and turns a rich, golden brown. Carefully combine caramelized sugar and apple pulp. Sugar will crackle and harden. Add remaining 2 cups sugar & spices. Cook, uncovered, until thick enough to round up on a spoon. As mixture thickens, stir frequently to prevent sticking. Stir in lemon juice. Ladle hot butter into hot jars, leaving ¼-inch headspace. Adjust two-piece caps. Process 10 minutes in a boiling-water canner. Yield: about 6 half-pints.



## Harvesting & Storing Pumpkins

Content provided by Richard Jauron, ISUE Horticulture

Pumpkins are one of the fun crops in the vegetable garden. Pumpkins make delicious pies and other desserts. The fruit also can be painted, carved into jack-o-lanterns and used in fall decorations.

To ensure a long life, pumpkins must be harvested, cured and stored properly. Immature fruit are poor quality and can not be successfully stored. Mature fruit that have been removed from the vine are still alive.

Harvest pumpkins when they have developed a uniform orange color and have a hard rind. Harvest all mature pumpkins before a hard freeze. A light frost will destroy the vines but should not harm the fruit unlike a hard frost.

When harvesting pumpkins, handle them carefully to avoid cuts and bruises. These injuries are not only unsightly, they provide entrances for various rot-producing organisms. Cut the fruit off the vine with a pruning shears. Leave a 3- to 4-inch handle on the pumpkins. Pumpkins are less likely to rot when they are harvested with a portion of the stem attached to the fruit. Do not carry the fruit by their stems.

After harvesting, cure the pumpkins at a temperature of 80 to 85°F and a relative humidity of 80 to 85%. Curing helps to harden their skins and heal any cuts and scratches.

After curing, store pumpkins in a cool, dry, well-ventilated location. Storage temperatures should be 50 to 55°F. Do not store pumpkins near apples, pears or other ripening fruit. Ripening fruit release ethylene gas that shortens the storage life of pumpkins. When storing pumpkins, place them in a single layer where they don't touch one another. Good air circulation helps to prevent moisture from forming on the surfaces of the fruit and retards the growth of decay fungi and bacteria.

Properly cured and stored pumpkins should remain in good condition for 2 to 3 months.

The transformation of the perfect pumpkin into a spooky jack-o'-lantern, the tantalizing aroma of freshly baked pumpkin bread and a Thanksgiving feast complete with pumpkin pie are all rewards of the proper harvest, curing, and storage of pumpkins.



## 2004-2005 Deer Hunting Dates

Content provided by the Iowa DNR Web site

### Regular Gun Season:

December 4, 2004 through December 8, 2004  
December 11, 2004 through December 19, 2004

### Bow Season:

October 1, 2004 through December 3, 2004  
December 20, 2004 through January 10, 2005

### Early Muzzleloader Season (IA residents only)

October 16, 2004 through October 24, 2004

### Muzzleloader Season

December 20, 2004 through January 10, 2005

### Nonresident Holiday Muzzleloader Antlerless-only

December 24, 2004 through January 2, 2005

### Special January Antlerless Season -IA residents only

January 11, 2005 through January 19, 2005

### Applying for a Deer Hunting License

- Residents must purchase deer hunting licenses through license vendors, the new online ordering system or the telephone ordering system.
- Non residents can apply online or use the telephone ordering system (1-800-367-1188).
- All information for making an application including license cost, seasons, zones, quotas, phone numbers can be obtained by visiting: <http://www.iowadnr.com/wildlife/files/deerappl.html>
- NOTE!! Internet sales of deer and turkey licenses will be suspended 10 days prior to the opening of the respective season (not including bow season).



## A Thanksgiving Poem

Author Unknown

'Twas the night of Thanksgiving,  
But I just couldn't sleep  
I tried counting backwards,  
I tried counting sheep.

The leftovers beckoned –  
The dark meat and white  
But I fought the temptation  
With all of my might.

Tossing and turning  
With anticipation  
The thought of a snack  
Became infatuation.

So, I race to the kitchen,  
Flung open the door  
And gaze at the fridge,  
Full of goodies galore.

I gobbled up turkey  
And buttered potatoes,  
Pickles and carrots, Beans and tomatoes.

I felt myself swelling  
So plump and so round,  
'Til all of a sudden,  
I rose off the ground.

I crashed through the ceiling,  
Floating into the sky  
With a mouthful of pudding  
And a handful of pie.

But, I manage to yell  
As I soared past the trees...  
Happy eating to all –  
Pass the cranberries, please.

May your stuffing be tasty,  
May your turkey be plump.  
May your potatoes 'n gravy  
Have nary a lump,  
May your yams be delicious  
May your pies take the prize,  
May your Thanksgiving dinner  
Stay off of your thighs.  
**May your Thanksgiving be blessed!!**

## IOWA STATE UNIVERSITY

University Extension

Webster County Extension

108 South 8<sup>th</sup> Street

Fort Dodge, IA 50501-4680