New Manual Shows Growers How to Share Machinery, Cut Costs

BY LINDA NAEVE, GEORGEANNE ARTZ, STEFANIE TROUT

AMES, Iowa -- Labor remains one of the key challenges for fruit and vegetable growers who want to scale up their operations to serve increasing consumer demand for local produce. A new manual from Iowa State University Extension and Outreach and the Leopold Center for Sustainable Agriculture offers one possible solution: sharing machinery.

A new 50-page publication, "Machinery Sharing Manual for Fruit and Vegetable Growers," discusses operational and organizational issues related to sharing specialized farm machinery for fruit and vegetable production. The manual has real-life case studies of growers who shared equipment, sample sharing agreements and worksheets for allocating costs fairly.

"Scaling up production for the retail and wholesale markets requires more land, more labor and often specialized machinery," said Linda Naeve, Value Added Agriculture Extension program specialist who worked on the project. "To remain profitable, growers need to find innovative ways to improve labor efficiency through mechanization and other labor-saving strategies. But equipment costs can be prohibitive for small-scale growers and often they need several pieces of specialized equipment designed for different crops."

Naeve advised specialty crop growers to evaluate their options, including sharing, and understand the associated trade-offs between employing additional labor and/or purchasing additional equipment. The manual discusses several things that need to be considered before joint purchase and collaborative use of equipment.

A project funded by the Leopold Center was conducted in 2013 to address these issues and evaluate how five groups formed, purchased and shared different pieces of specialized equipment, developed sharing agreements, managed the financial obligations and balanced the use of the machinery. The research project was coordinated by Georgeanne Artz, an assistant professor of economics at Iowa State University.

The publication discusses the five case studies and includes information for fruit and vegetable growers who are considering machinery sharing, such as finding group members and developing partnerships and sharing agreements. Also included are templates for and examples of machinery-sharing agreements and financial worksheets.

The publication is available at the Jefferson County Extension office, or it can be downloaded at either the ISU Extension Store at https://store.extension.iastate.edu/ (look for PM 3064), or the Leopold Center website, http://www.leopold.iastate.edu/pubs/alpha (select by title).

Portions of this publication were adapted with permission from Farm Machinery & Labor Sharing Manual NCFMEC-21, Midwest Plan Service, 2009.
Science of Parenting: Dealing with Peer Pressure

AMES, Iowa – Everyone is going, all the kids sneak candy into the theatre and no one else has to be home by 11 p.m. When kids are facing peer pressure, how should parents respond? Family life specialists offer suggestions in the Science of Parenting blog from Iowa State University Extension and Outreach.

“Everyone really isn’t going to the party or staying out late or whatever else your child may claim,” said family life specialist Donna Donald. “But kids of all ages may find peer pressure hard to resist.”

“Often kids give in to peer pressure because they want to be liked; they want to have friends and be part of a group,” said family life specialist Lori Hayungs. “Kids may be afraid that others will make fun of them if they are different or don’t go along with what’s being said or done. Sometimes kids give in to peer pressure because they want to try something new and are braver in a group.”

Donald and Hayungs will take a close look at the positive and negative aspects of peer pressure. They will offer ideas on how parents can help their children maintain friends while learning how to resist pressure and also standing up for what they believe is right.

Learn more from tips on the blog throughout the month and in a four-minute podcast. Through the Science of Parenting, www.scienceofparenting.org, ISU Extension and Outreach specialists share and discuss research-based information and resources to help parents rear their children. Parents can join in the conversation and share thoughts and experiences, as well as how they handle parenting responsibilities.
TOTALLY TREES

Master Gardener Summer Series

The theme for the 2014 Summer Webinar Series is Totally Trees. As the Emerald Ash Borer marches across the state, homeowners need to be prepared to recognize signs of damage, know what control options are available, and consider alternatives for replacement trees. All sessions will be held from 6:30-8:00 p.m. on the dates indicated below.

- **Thursday August 14** -
  Donald Lewis & Mark Shour, ISU Extension Entomologists, will speak on Tree Pests, with a focus on recent pests of trees such as the Emerald Ash Borer and the impact of these pests on the Iowa landscape.

- **Thursday September 4** -
  Jeff Iles, Extension Nursery and Landscape Specialist, will speak on Ash Alternatives, providing ideas of other species of trees to consider planting in the home landscape.

ServSafe Food Safety Training Classes:
August 6th, Great Prairie AEA in Burlington
September 29, Jefferson County Extension Office in Fairfield
8:45 AM—5:00 PM (Certification Exam 5:00—6:00 PM)

Registration Forms in Extension Office
Summer is a great time to work in the garden or yard to make it look as beautiful as possible. However, problems can crop up and limit a yard’s overall potential. Here are some tips from Iowa State University Extension and Outreach on ways to avoid those issues or correct them when they occur, with help from ISU Extension horticulturists. To have additional questions answered, contact the ISU Hortline at 515-294-3108 or hortline@iastate.edu.

**How can I control powdery mildew on my garden phlox?**

Powdery mildew is a common disease of garden phlox (Phlox paniculata). The fungal disease produces a grayish white coating on the leaves. Infected leaves eventually turn yellow and then brown. Initial symptoms appear on the lower leaves with the disease progressing upward.

Powdery mildew is most commonly found on plants growing in shady areas and in crowded plantings with poor air circulation. Optimal conditions for powdery mildew are cool nights followed by warm days. Cultural practices can reduce the severity of powdery mildew on garden phlox. The amount of disease inoculum can be reduced by cutting off and removing diseased plant debris in fall. Plants growing in shady locations should be moved to a sunny site. In overcrowded plantings, improve air circulation by digging and dividing perennials.

While cultural practices are helpful, fungicides may be necessary to control powdery mildew on garden phlox. To be effective, fungicides should be applied at the first sign of the disease and repeated on a regular basis. The best way for home gardeners to avoid powdery mildew on garden phlox is to select and plant mildew resistant cultivars. ‘Shortwood’ (rosy pink flowers), ‘David’ (white flowers), ‘Katherine’ (lavender blossoms), and ‘Robert Poore’ (reddish purple flowers) possess good resistance to powdery mildew. (The resistance or susceptibility of garden phlox cultivars to powdery mildew varies within the United States. A cultivar that possesses good resistance to powdery mildew in the Midwest may be susceptible to powdery mildew in other regions of the country.)

**How do I control peony leaf blotch?**

Peony leaf blotch is caused by the fungus Cladosporium paeoniae. The disease is also known as red spot or measles. Typical symptoms include glossy purple to brown spots or blotches on the upper surfaces of the leaves. The disease may cause slight distortion of the leaves as they continue growth. Leaf symptoms are sometimes most apparent on the edges of older leaves. On stems, symptoms appear as long, reddish brown streaks.

Peony leaf blotch is best managed through sanitation. The fungus survives the winter in infected plant debris. Diseased plant material should be removed in fall or early spring (before new shoots emerge). Cut off the stems at ground level. Remove the plant debris from the area and destroy it. Proper spacing and watering can help to minimize the severity of the disease. Space peonies three to four feet apart. When watering is necessary, avoid wetting the peony foliage. Fungicides can be used as a supplement to sanitation and good cultural practices.

**How can I control black spot on my roses?**

Black spot is a common fungal disease of roses. Black spot is caused by the fungus Diplocarpon rosae. Symptoms of black spot are circular black spots on the leaves. Infected leaves turn yellow and drop prematurely. Initially, symptoms develop on the lower leaves and gradually move upward. By late summer, severely infected plants may be nearly defoliated.

The black spot fungus overwinters on fallen leaves and infected canes. Spores are splashed onto newly emerging foliage in spring. Black spot development is favored by warm, wet weather. Careful rose selection, cultural practices, and fungicide treatments can be used to control black spot on roses. Rose cultivars differ widely in their susceptibility to black spot.

When purchasing roses, select rose cultivars that are resistant to black spot. When selecting a planting site, choose an area that receives six or more hours of direct sun each day and provides good air movement. Sunny locations and good air movement promote drying of rose foliage and discourage black spot infections. Reduce the amount of overwintering fungi by carefully cleaning up the leaf debris in fall. When watering roses, apply water directly to the ground around the plants. Do not wet the foliage. Fungicide applications must begin at the first sign of disease symptoms.
AMES, Iowa -- As the price of food rises and interest in sustainable agriculture grows, consumers are finding increasing value and convenience in preserving foods. Iowa State University is working to make sure that those participating in the recent trend are staying safe.

“There’s a national interest in local, sustainable foods, and food preservation ties right in with it,” said Holly VanHeel, a nutrition and health specialist with Human Sciences Extension and Outreach. “Preserve the Taste of Summer helps make sure that consumers preserving their food are staying safe.”

Preserve the Taste of Summer is a statewide, comprehensive program by Human Sciences Extension and Outreach that teaches food safety and the basics of preservation. The program offers up to eight online lessons and four hands-on workshops that address major food preservation topics including food safety, hot water-bath canning, pressure canning, pickling, freezing and dehydrating.

Iowa State noticed the need for a food preservation program in Iowa when AnswerLine, a resource for Iowa consumers with home and family questions, saw a 30 percent increase in questions about food preservation between 2008 and 2010. In response to this increased interest, Iowa State launched Preserve the Taste of Summer in 2011.

The program has expanded since then. ISU Extension and Outreach recently partnered with Hy-Vee so that registered dietitians can educate shoppers and clients about safe food preservation. Many schoolteachers also are enrolled in the program.

“Food preservation is a common topic with my customers,” said Kym Wroble, a registered dietitian at Hy-Vee in Iowa City. “After taking the course, I know I can help spread the knowledge of safe food preservation, and I’m preparing to teach a class at Hy-Vee this fall to do just that.”

Extension offices from the University of Illinois and Washington State University have also recently adopted Preserve the Taste of Summer from Iowa State.

“Educators can help share information with their students and clients,” said Sarah Francis, an Iowa State assistant professor in food science and human nutrition and ISU Extension and Outreach nutrition specialist. “They can explain that things aren’t done the way they used to be and new practices are out there.”

This summer, more than 100 Iowans are enrolled in one of the program’s four participation options: professional, silver, gold, or bronze. Teachings in each option are based on information provided by the National Center for Home Food Preservation. Registration for the program is available year-round.

**Contacts**

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(see over)
Share the Taste of Summer Preservation Program

Iowa State University Extension Nutrition and Health program specialists are eager to announce a new food preservation program, Preserve the Taste of Summer. It is a comprehensive program comprised of both online lessons and hands-on workshops. Preserve the Taste of Summer is a great opportunity for anyone age 18 years or older interested in learning safe food preservation techniques. Youth age 17 years and younger are welcome to participate but will need to do so with a parent or guardian in attendance.

Participation in a hands-on workshop requires the completion of the general overview online lessons and the corresponding subject matter online lesson(s). The online lessons include a general overview of 1. food safety and 2. canning basics. The online method-specific lessons include: 3. Canning acid foods, 4. Pressure canning low-acid foods, 5. Preparation and canning of pickled and fermented foods, 6. Making and preserving fruit spreads, 7. Freezing food, storage of frozen and refrigerated foods, and 8. Drying foods.

Each regionally-based workshop will begin with a brief review regarding information presented in the overview lesson. The anticipated workshops are: hot water bath canning (Salsa Making) and freezing; jams and dehydrating; pickle making; and pressure canning. (At this time, workshops are available in Southwest, Central and Eastern Iowa.

For those of you in other parts of Iowa, our program specialists are in the process of identifying workshop locations, days and times. When this information becomes available you will receive an email.

Program Options:

PROFESSIONAL (Continuing Education credit) $100.
Complete all eight online lessons 1-8
Complete one hands-on workshop of your choice
Hot water bath canning (Salsa Making)/Freezing
Fruit spreads/Dehydrating
Pickle Making
Pressure canning

GOLD* $75.
Complete all eight online lessons 1-8
Complete one hands-on workshop (participant selects)
Hot water bath canning (Salsa Making)/Freezing      Fruit spreads/Dehydrating      Pickle Making      Pressure canning

SILVER $50.
Complete the two general overview online lessons 1 & 2
Complete two method specific online lessons that correspond to the hands on workshop you wish to take. See lessons below to determine which online lessons are required for each workshop.
Complete one hands-on workshop (accompanies method-specific lessons)
Hot water bath canning (Salsa Making)/Freezing (Lessons 3 & 7)      Fruit spreads/Dehydrating (Lessons 6 & 8)      Pickle Making (Lessons 3 & 5)
Pressure canning (Lesson 4 and any other lesson 3 - 8)

BRONZE $25.
Complete the general overview online lessons 1 & 2
Complete one subject matter online lesson (choose one from lessons 3 - 8)
ADDITIONAL OPTIONS:
Additional online lessons: $5 each
Additional hands-on workshops: $40 each*
*Requires completion of the accompanying online lesson or lessons

Program Requirements of the Online learning software:
A computer made in the past four or five years, either Macintosh or PC
Connection to the Internet
Speakers
E-mail address
Adobe Reader: To open pdf documents including worksheets and publications, you need Adobe Reader. If you don’t have Adobe Reader, you may download a free copy by clicking on “Adobe Reader.”

All programs intended for in-home consumer use only. Instructions for viewing the program content are sent by email within two business days to registered participants.

http://www.extension.iastate.edu/registration/events/conferences/preservation/
2015 Whimsical Garden Calendar Available

AMES, Iowa The 2015 Annual Garden Calendar, “Whimsy,” is now available for purchase from the Iowa State University Extension and Outreach Online Store at https://store.extension.iastate.edu. This playful look at gardening was the idea of Richard Jauron, ISU Extension and Outreach horticulture specialist. “Many individuals are serious about their gardens,” Jauron said, “I wanted this calendar to show the fun side of gardening.”

Take a whimsical journey through the seasons in photography, verse and quippy garden quotes. Each month includes timely garden tips like the best time to prune fruit trees or deadhead geraniums to encourage additional blooms. In addition to helpful hints and fun photographs, every month includes memorable quotes like “My favorite thing about winter? When it’s over!” and “I love my garden. So do the bugs, birds and bunnies.”

Jauron says that people garden for various reasons like having fresh fruits and vegetables or beautifying their surroundings—adding whimsy to the garden introduces an element of fun.

Whimsy is available for $6 from the Jefferson County Extension Office.

Coming in September!

2015 Healthy and Homemade Meals Calendar

ABOUT THE RECIPES

Recipes must be original and must be an easy meal that is prepared using the Food Processor™ and/or other small appliances. Recipes can be adapted from existing recipes, but must be clearly labeled as such. Recipes must be suitable for a healthy, balanced diet. Recipes must not include more than 200 calories for beverages, 400 calories for entrees and 200 calories for desserts per serving. Recipes with unprocessed ingredients must include nutritional labels. Meals must be simple and quick to prepare, and results must be presented in a reader-friendly format.

CALENDAR FEATURES

The 2015 Healthy & Homemade Meals Calendar will be a 12-month calendar featuring appetizers, soups, main courses, sides and desserts. Each month will include recipes and nutritional guidelines. Recipes will appear on the front page, followed by nutritional labels and a call-out box for an upcoming recipe. Each page will include a full-color photograph and a brief description of the recipe.

2015 Healthy & Homemade Meals Calendar will be available in September for only $2.00!
Iowa Grazing Workshops with Jim Gerrish Set for August

CHARITON, Iowa -- A series of five workshops featuring grazing consultant Jim Gerrish will be held in different locations across Iowa Aug. 18-22. Primary organizer Joe Sellers said each session includes classroom discussions and pasture walks at local farms, with Gerrish as the featured speaker.

“Topics include maintaining plant diversity to increase production and environmental benefits, using annual and perennial forage crops in your grazing system, and reducing cow costs with extended grazing,” Sellers said. “Jim’s experience includes more than 20 years of beef forage systems research as a University of Missouri faculty member as well as 20 years of commercial cattle and sheep production on his family farm.”

Sellers, who is a beef program specialist with Iowa Beef Center through Iowa State University Extension and Outreach, said each local meeting also includes brief updates on current Iowa forage and beef production topics.

“Presenters from IBC, Natural Resources Conservation Service, Practical Farmers of Iowa, and Iowa Cattlemen’s Association will share their expertise and information,” he said. “The host farmers also will talk about their experiences with a variety of pasture techniques.”

The fee for each session is $40 for the public or $20 for current Iowa Forage and Grasslands Council, ICA or PFI members. Walk-in registration is $10 extra. A Gerrish session is included in both the 2014 Greenhorn Grazing and 2014 Certified Grazier registration fees, so there is no additional cost for participants in those courses. Fees are payable to Lucas County Extension or to the local site coordinator.

The session dates, times, and locations are below, with each date linked to that specific session flyer. For more information or to preregister for any location, contact Sellers by phone at 641-203-1270 or email at sellers@iastate.edu.

Gerrish grazing sessions
Monday, Aug. 18
10:30 a.m., Forage plot tour/lunch at McNay Farm, Chariton
1 p.m., Grazing workshop at McNay Farm, Chariton
5 p.m., Pasture walk/barbecue at Jeff Lutz farm, Powersville, Missouri

Tuesday, Aug. 19
10:30 a.m., Pasture walk at Dan Hostetler Farm, Grand River
Noon, Lunch/grazing workshop at the Clarke County Fairgrounds, Osceola
5 p.m., Pasture walk/barbecue at Justin Rowe farm, Macksburg

Wednesday, Aug. 20
1 p.m., Grazing workshop at Maxwell Community Center, Maxwell
4:30 p.m., Pasture walk/barbecue at Bruce Carney farm, Maxwell

Thursday, Aug. 21
9 a.m., Pasture walk at John Schulte Farm, Norway
1 p.m., Grazing workshop/lunch at Jones County Extension office, Monticello
5 p.m., Pasture walk/barbecue at Dave Lubben farm, Monticello

Friday, Aug. 22
1 p.m., Grazing workshop at Lee County Extension office, Donnellson
4:30 p.m., Pasture walk/barbecue at Mark Hulsebus farm, Donnellson

In addition to his beef forage systems research and outreach, and commercial cattle and sheep production, Gerrish is well-known for his work with the University of Missouri - Forage Systems Research Center. The center rose to national prominence as a result of his research leadership, which encompassed many aspects of plant-soil-animal interactions and provided foundation for the basic principles of management-intensive grazing. He co-founded the popular three-day grazing management workshop program at FSRC, which was attended by more than 3,000 producers and educators from 39 states and four Canadian provinces from 1990 through 2003. At least 16 other states have conducted grazing workshops based on the Missouri model and Gerrish has taught in 12 of them.

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Iowa Farmers who are using cover crops are featured in this video. They offer suggestions for application and management, provide tips for growing cover crops for seed, and give advice on grazing cover crops.

**Video Sections:**

**Why grow cover crops?**

- **Discover ways Iowa farmers are using cover crops to reduce erosion, manage nutrients and improve soil health**

**Getting Started, seeding methods & management**

- **How-to advice from experienced farmers**

**Growing cover crops seed**

- **Interested in growing your own seed? two farmers discuss the benefits of growing their own winter cereal rye seed.**

**Grazing cover crops**

- **Find out how cover crops can benefit your livestock operation**

Water Rocks! is a statewide youth water education campaign.

Through a combination of STEM (science, technology, engineering and mathematics) and the arts, Water Rocks! challenges and inspires all Iowans towards a greater appreciation of our water resources.

Water Rocks! is based at Iowa State University.

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**PPAT (Private Pesticide Applicator Training)**

- **Monday, December 8th**
- **7:00 PM**

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**Pro-Ag Outlook Meeting**

- **4:00 pm—8:30 PM**
- **Wednesday November 5th**

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**Con-Ed CIC:**

- Roadside Forest Aquatic: October 15: 9:00 AM—Noon
- Mosquito/Public Health: October 23: 9:00 AM—Noon
- Ornamental Turf: November 5: 1:30 PM—4:00
- Comm Ag Weed Disease: November 12: 9:00 AM—Noon
- Greenhouse: November 12: 1:30—4:00 PM
- Fumigation: November 18: 9:00 AM—Noon
- Aerial Applicators: November 18: 1:30—4:00 PM
- Pest Control: December 3: 9-11:30 AM
Can the Trend of Rural Population Decline Be Reversed?

In 1900, Iowa’s rural population was just shy of 1.7 million, with almost three-fourths residing on farms or in small towns. However, with the exception of the 1990s, Iowa’s rural population has declined in every census over the last 110 years. By 2010, only 36% of Iowans remained in rural areas.

Numerous policies have been proposed to stem the decline of Iowa’s rural population. Over the past decade, these have included fostering rural entrepreneurship, promoting rural manufacturing, beautifying town centers, and expanding rural broadband. While any of these might have some positive impacts, it is difficult to believe that they will reverse the century-long rural-to-urban population shift.

The prominent question is not what can be done to reverse the rural population decline, but rather, thus far, what has allowed Iowa to maintain so much of its rural population compared to other states? Iowa is the 12th most rural state in the country, and in contrast, Nebraska is the 23rd most rural state. Despite having a land mass that is 99.2% rural, 73% of Nebraska’s population lives in urban areas, compared to Iowa’s 64% urban population.

With a population of 4,192, Adams County is the least populous county in Iowa; however, 33 of Nebraska’s 93 counties have a population less than that of Adams. In Iowa, 50% of the population lives in the 12 largest counties, however 50% of Nebraska’s population lives in only three counties. Iowa has 36 counties with populations of at least 20,000, representing 75% of its entire population; in contrast, Nebraska has only 17 counties with populations of at least 20,000, representing 76% of its entire population.

The reason Iowa can sustain a more rural population than can Nebraska is the larger number and broader distribution of metropolitan areas (cities of at least 50,000). Whereas Nebraska has only four metropolitan areas (Lincoln, Grand Island, Sioux City, Omaha), all of which are in the far eastern part of the state, Iowa has nine metropolitan areas broadly distributed around the state, including two shared with Nebraska. Nebraskans wanting to take advantage of the 20% wage premium paid in urban labor markets have to live in or near one of the four metropolitan areas. In contrast, the distribution of metropolitan areas in Iowa places about 90% of the population within a 45-minute commute of an urban labor market. As a result, almost three-fourths of residents of towns with populations under 2,500 commute to another town for work. Iowa’s small towns are surviving compared to those in Nebraska because small town Iowans can access the higher urban wages while taking advantage of the lower cost of living available in small towns.

A wealth of research has documented that urban firms have significant advantages over rural firms in terms of productivity, infrastructure, proximity to customers, access to financing and educated labor, and other so-called agglomeration economies, which has allowed faster growth than rural firms despite higher land and labor costs. These advantages are not new—economist Alfred Marshall wrote about the advantages of urban firms in 1890, about the time Iowa’s rural population reached its historic peak.

So what does Iowa need to do to preserve competitive small towns? We need to continue fostering growth in urban markets and ensure that we have good commuting
roads from metropolitan areas to surrounding small towns. Research done at Iowa State has shown that job growth in one county leads to population growth in a two county radius. It was also found that agglomeration economies are important for new firm entry even in rural areas, meaning local labor centers such as Carroll can attract firms, and small towns within a two-county radius can rely on Carroll for jobs. Findings also suggest that access to high-speed internet attracts new firm entry when the community is within close distance to an urban market. Therefore, efforts to bring high-speed internet to remote towns will have a smaller impact on job growth—firms still need to be close to their customers, or at least close to a FedEx or UPS hub. (The largest shipper of live lobsters in the world is in Louisville, KY because it is a hub for UPS.)

Not all rural Iowa towns are doing well—some have suffered severe firm, employment, and population losses; however, the most disadvantaged are all too great a distance from an urban market. Even as small towns face future firm losses their recovery and survival will increasingly depend on the ability to access an urban labor market. As an example, the closing of the Electrolux plant in Webster City had a huge impact on employment in all of Hamilton County. While other counties near Hamilton County, and Iowa as a whole, have experienced some employment growth or else just modest declines, Hamilton County lost one-third of its jobs over 10 years. Since the Electrolux plant closing jobs have continued to leave Hamilton County—the unemployment rate, which had never been high relative to the state level, surged to 10% by 2011.

Since 2011, however, the Hamilton County unemployment rate has come down sharply to 5.3%. The number of Hamilton County residents employed increased by 7% in 2013, even though job loss has continued. The reason? Displaced workers in Hamilton County have found jobs in neighboring counties, especially in the surging Story County labor market. Without the availability of jobs in Story and Polk counties, many more Webster City residents would have had to move to find work.

Iowa’s rural and urban politicians are often at odds regarding economic development strategies, with rural politicians viewing urban employment growth as a threat. In fact, the growth of Iowa’s urban job centers has meant the survival of small Iowa towns more than any programs aimed at creating jobs in rural towns.

References
Greater Jefferson County Fair  June 24 ~ 29, 2015

If you would like the monthly newsletter delivered electronically, send your email address to kistler@iastate.edu

**Reshow Schedule Changes**

2nd Friday/month

*Commercial Manure 9am-12  *Confinement Manure 1pm-3pm

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3rd Friday/month

Commercial Ag Weed 9am-12   Ornamental Turf 1pm-3pm

All other reshows on 4th Friday/month

All reshows will be billed at Late Registration amount

There will be NO reshows in June or December.

You must register before a reshow will be held.