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News Release

Farmland Leasing Meetings to Increase Understanding of Rental Agreements

Iowa State University Extension and Outreach is hosting multiple farmland leasing meetings during July and August at various times and locations throughout northeast Iowa. The annual meeting is offered to address questions that land owners, tenants or other interested individuals have about leasing farmland.

Topics will include land values and cash rent trends, cost of production, methods for determining a rental rate, legislative updates regarding leases, and communicating with tenants or landlords.

“More than half of Iowa’s farmland is rented, and strong landlord/tenant relationships are important for the long-term viability of Iowa’s valuable farmland,” said Melissa O’Rourke, ISU Extension Farm & Agribusiness Management Specialist. O’Rourke is a licensed attorney with extensive experience in working with farm, ranch and agribusiness interests.

“Cash rent values across the state of Iowa have declined for the third consecutive year, dropping by 6.5 percent from 2015. Every crop reporting district in the state saw a decline in rental prices,” said O’Rourke.

The three-hour workshop is designed to assist landowners, farm tenants and other agri-business professionals with current issues related to farmland ownership, management and leasing arrangements. Attendees will gain a better understanding of current cash rental rate surveys and factors driving next year’s rents such as market trends and input costs.

A 100-page workbook is compiled for the programs, with resources regarding land leasing agreements such as surveys, sample written lease agreements and termination forms, along with many other publications.

Attend a local farmland leasing meeting

The leasing meetings being held across Iowa are facilitated by ISU Extension and Outreach farm management specialists. A listing of county extension offices hosting the meetings is available online with additional information available through the Ag Decision Maker website, https://www.extension.iastate.edu/agdm/.

Locations in northeast Iowa include:
For registration information, contact your ISU Extension and Outreach county office. Pre-registration is encouraged as an additional $5 fee may be added if registering less than two calendar days before the meeting date.

The Ag Decision Maker leasing section also provides useful materials for negotiating leases, information on various types of leases, lease forms and newly updated Decision Tools.

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**Register for Preserve the Taste of Summer Lessons and Workshops**

Iowans can learn how to “Preserve the Taste of Summer” during online lessons and a hands-on workshop from Iowa State University Extension and Outreach in Winneshiek County. A Hot Water bath canning and salsa workshop is planned for Wednesday August 3rd at the Decorah Lutheran Church. To be eligible to attend the workshop, participants must first register for Preserve the Taste of Summer and complete the online lessons. After completing the lessons, contact Jill Weber and register to attend the August 3rd workshop.

“Preserve the Taste of Summer” provides the most current USDA-approved food preservation recommendations, said Jill Weber, a human sciences specialist in nutrition and wellness with ISU Extension and Outreach.

“It’s a great opportunity for anyone age 18 or older who is interested in learning safe food preservation techniques. You can participate at the home food preserver level or the professional level,” Weber said.

The home food preserver registration fee is $35 and covers all eight online lessons and one hands-on workshop. The professional level of “Preserve the Taste of Summer” qualifies as continuing education for Iowa teachers and registered dietitians. The registration fee is $100 and covers all eight online lessons and two hands-on workshops.

Participants may register for additional workshops at $20 per workshop.

To register for “Preserve the Taste of Summer,” go to [http://www.extension.iastate.edu/registration/events/conferences/preservation/](http://www.extension.iastate.edu/registration/events/conferences/preservation/).

Online lessons cover overall food safety and several specific topics, including canning basics, canning acid foods, pressure canning low-acid foods, and preparing and canning pickled and fermented foods. Lessons also discuss making and preserving fruit spreads, freezing foods, storing frozen and refrigerated foods, and drying foods.

After completing the online lessons, participants may sign up for one or more hands-on workshops covering hot water bath canning (salsa making) and freezing, jams and dehydrating, pickle making, or pressure canning. The workshops are taught by ISU Extension and Outreach human sciences specialists in nutrition and wellness.

“People who complete all the online lessons and attend at least one workshop are eligible for our Volunteer Food Preservation Assistant Program. These volunteers assist our specialists in conducting the workshops,” Weber said.

For more information about “Preserve the Taste of Summer,” contact Jill Weber, (319)-240-1730, or visit [www.extension.iastate.edu/humansciences/preserve-taste-summer](http://www.extension.iastate.edu/humansciences/preserve-taste-summer).

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