

MD of Provost

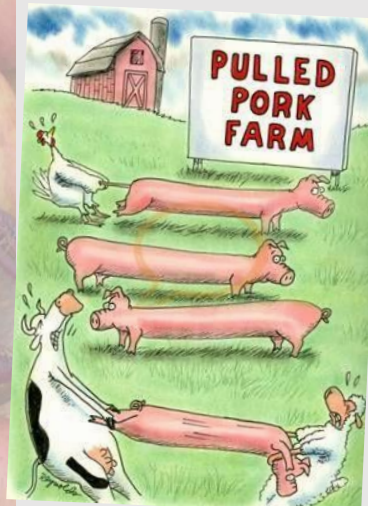


Agricultural Roundup



General Vegetable Storage Rules

1. Store only fully mature vegetables. Immature fruits and vegetables will rot quickly. Hold off harvesting as long as possible, especially with root vegetables that can withstand some frost.
2. Do not store vegetables that have been bruised or nicked or that show the slightest sign of rot.
3. Remove all excess soil. Don't wash the vegetables, just let them dry and brush off the soil. You can wash them before use.
4. Thoroughly clean your storage area before each use.
5. Keep the storage area dark.
6. Do not expose stored vegetables to temperatures below freezing.
7. Check on your stored vegetables every week or two. Storage times are just approximations since vegetables, temperatures, and conditions can vary widely.
8. Use vegetables taken from cold storage as soon as possible. They will not last as long as they would if they have been freshly picked.



BACK TO SCHOOL!

Buses are back on the roads, watch for the flashing lights and always come to a complete stop about 20m away.



Garden Veggie Storage

Did You Know?

Bertha Army Worms

Corn Silage

Farming the Web

Forage Peas

Grain Storage

Rat Control

Bug Watch

Invasive Fish Species

Recipe

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Did You Know?

Conifers are the more effective tree species for absorbing sound compared to deciduous trees. Factors that influence noise reduction include bark thickness, tree age, and bark roughness.



Harvest season for **CORN SILAGE** is approaching, and time is of the essence. 50 to 60% of the total tonnage to be harvested, will come from the ear of the plant. "Checking the ear to determine when it's at roughly a half milk line is a good way to determine if the plant is mature enough to be harvested. The plant is going to produce starch and the starch will fill the kernels from the outside and move inward toward the core. When the starch is about halfway down the kernel, we call it a half milk line. It's a visual indicator that the plant is close to the right time for silage timing".



The optimum dry matter content for corn silage is 32%. Hitting the right maturity at harvest is important to ensure good forage for livestock throughout the year.

<https://www.topcropmanager.com/success-in-corn-silage/>



There were 10 pheromone trap locations throughout the MD of Provost from mid-June until early August. All 10 locations were rated **low risk**, meaning they had a cumulative number of 0-300 moths in the traps throughout the entire survey period. These infestations are unlikely to be widespread, though it is still recommended to inspect your canola crops for signs of insects or damage.

BERTHA ARMY WORM SURVEYS



COMING
JULY 31!

Farming the Web

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Forage Peas

Forage Pea varieties have the capability to produce up to an average of 4 to 5 tonnes per acre of dry matter; this is similar to forage barley, but the peas have a much higher concentration of protein.

Desirable traits in forage/silage peas:

- High, dry matter (biomass) yield
- High crude protein percentage, low neutral detergent fibre percentage, low acid detergent fibre percentage, and high relative feed value, to enhance feed value.
- Small seed size to reduce planting costs.
- High grain yield to improve efficiency of seed production.
- Low lodging score to improve the efficiency of grain and forage harvest.
- Favourable ensiling qualities.

Intercropping combinations of forage peas and barley or oats can be used to improve forage quality and protein in greenfeed and silage crops.

https://saskpulse.com/files/newsletters/171106_Forage_pea.pdf

Equilibrium Moisture Content Charts for Stored Grain

The equilibrium moisture content (**EMC**) of air can be used to predict how the ambient air used for natural air drying (NAD) will affect the moisture content of grain. The EMC of the air depends on its temperature and relative humidity (RH) as well as the grain type.

The EMC represents the moisture content that the grain will eventually equilibrate to if the air conditions remain constant for a length of time. Although air conditions are rarely constant for longer than an hour, the EMC information can still be used to determine the range of air temperatures and relative humidities that will achieve drying.

For example: if the ambient air has a temperature of 10°C and a RH of 60%, the EMC of the air for WHEAT is 13.6% (refer to EMC chart below). That means that if the air conditions stay constant at 10°C and 60% RH, wheat would eventually equilibrate to 13.6% moisture content (and 10°C). Whether the wheat started with a moisture content lower or higher than 13.6% doesn't matter; the wheat would eventually equilibrate to 13.6%.

Another example: if the goal is to dry wheat to 14.4%, the most effective time to run the fan would be when the EMC of air is less than 14.4%. Those conditions (air temperature and RH) are highlighted in red in the chart below.

EQUILIBRIUM MOISTURE CONTENT FOR HARD RED SPRING WHEAT

Temp (°C)	Relative Humidity (%)										
	35	40	45	50	55	60	65	70	75	80	85
-2	10.7	11.4	12.0	12.7	13.5	14.2	15.0	15.9	16.9	18.0	19.3
2	10.4	11.1	11.8	12.5	13.3	14.0	14.8	15.7	16.7	17.8	19.1
5	10.3	11.0	11.7	12.4	13.1	13.9	14.7	15.5	16.5	17.6	19.0
8	10.1	10.8	11.5	12.2	13.0	13.7	14.5	15.4	16.4	17.5	18.9
10	10.0	10.7	11.4	12.1	12.9	13.6	14.4	15.3	16.3	17.4	18.8
13	9.9	10.6	11.3	12.0	12.7	13.5	14.3	15.2	16.2	17.3	18.7
15	9.8	10.5	11.2	11.9	12.6	13.4	14.2	15.1	16.1	17.2	18.6
18	9.6	10.3	11.0	11.8	12.5	13.3	14.1	15.0	16.0	17.1	18.5
22	9.4	10.2	10.9	11.6	12.3	13.1	13.9	14.8	15.8	16.9	18.3
26	9.3	10.0	10.7	11.4	12.2	12.9	13.8	14.6	15.6	16.8	18.2
28	9.2	9.9	10.6	11.3	12.1	12.8	13.7	14.6	15.6	16.7	18.1

REMEMBER that it is also important to manage grain temperature as well as moisture content to help prevent spoilage. If you are using warm air (temperature greater than 15°C) to help dry grain, the grain will also warm to that temperature. Once the target moisture content has been reached, aerate with cool air to bring the average grain temperature below 15°C. Due to the effect of grain temperature on the air's ability to remove moisture, this cooling period will also result in some moisture loss, so cooling can start once the grain is within approximately half a percent of the target moisture content. Also note that if the grain temperature is considerably different than the air temperature, the EMC of the air will be difficult to determine until the temperature of the air and grain equalizes (usually within 6 to 24 hours of fan operation, depending on airflow rate).

For more information and a full list of charts for all grains, visit http://pami.ca/wp-content/uploads/2017/09/Equilibrium-Moisture-Content-Charts-for-Grain-Storage-Management_rev2.pdf

Harvest is in full swing. Watch for moving equipment and have patience!



**TO THOSE WHO WORK IN ACRES,
NOT HOURS... THANK YOU!**

Hunting Season is Approaching!

**REPORT A
POACHER**
www.reportapoacher.com
1-800-642-3800

Visit <https://albertaregulations.ca/huntingregs/> for all the information regarding 2020 Hunting Regulations!

PREVENT THE SPREAD OF INVASIVE FISH SPECIES

Releasing live fish into Alberta waterbodies is illegal.

Koi and goldfish released from ponds and aquariums can survive Alberta's climate and grow to be very large. They have no natural predators in Alberta and will out-compete native species for resources. It is illegal to release live fish into Alberta's lakes or rivers. Fines can be up to \$100,000.

PRUSSIAN CARP

The Prussian carp is a species of wild goldfish that has been illegally released into various waterbodies in Alberta.

This invasive fish species has established breeding populations across the province, and presents a serious threat to local aquatic ecosystems and native fish habitats. In Canada, Prussian carp has only been found in Alberta and Saskatchewan.

Catch it, kill it – if you catch Prussian carp while angling, please kill it and either take it home to eat or properly dispose of it in the garbage.



RAT CONTROL UPDATE!

Let's keep Alberta rat free. Prevent infestations by cleaning up leftover feed and potential rat shelters. If you see a rat or any signs call **Kent Kozlinski, PCO at 780-209-1710; or the rat hotline 310-RATS (7287).**

Starting late October, we will be conducting inspections of potential food sources (e.g. Stored grain, bales, and silage) in the Rat Control Zone, Ranges 1-3. All sites between the Saskatchewan border and Range Road 40 will be checked at least twice this winter.



The Banded Horntail is a large insect

with a black cylindrical body marked with yellow bands. They lay eggs in dead or dying trees. Their large ovipositor, which people often mistaken for a "stinger", is used to bore into the tree or log and lay eggs. This insect is a sawfly, so it does not sting. With all the press about the Giant Asian Hornet (a.k.a. Murder Hornet), folks are on the look out for large wasp-like insects. If you see this insect, don't worry about running for cover, it's harmless.

Gochujang Chicken Wings

Submitted by Rachael Rogers

Ingredients:

- 2 lbs chicken wings
- 1/4 cup soy sauce
- 4 Tbsp Gochujang, Korean chili paste (can substitute with Sriracha).
- 1 Tbsp chili flakes
- 1 Tbsp rice vinegar
- 3 Tbsp honey
- 1 Tbsp minced ginger
- 1 Tbsp minced garlic
- Sesame seeds for topping



Directions:

1. Mix all ingredients together in a bowl so that the mixture coats the wings evenly.
2. Marinade for at least 2 hours or for best results, overnight.
3. Preheat your smoker BBQ to 350°F.
4. Grill until minimum internal temperature of 165°F. Brush the wings with remaining marinade before turning them. Top with some sesame seeds and serve immediately.

"Continually striving to provide a rural environment where residents may enjoy an excellent quality of life."