



Sheboygan County
Planning, Resources,
Agriculture &
Extension Committee

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Use your phone, iPad
or tablet camera to
scan the code above
to find UWEX on the
web! (Barcode Reader
or Google Goggle
apps may be needed.)

UW-Extension
Sheboygan County
5 University Drive
Sheboygan, WI 53081
920-459-5900

University of Wisconsin,
United States Department
of Agriculture, and
Wisconsin Counties
cooperating.

University of Wisconsin-
Extension provides equal
opportunities in employ-
ment and programming,
including Title IX & ADA.

UW-Extension Sheboygan County June 2015

Agriculture and Natural Resources

Mike Ballweg, Agriculture Agent

High Quality Alfalfa Forage Increases Milk Production at Lower Costs

UW-Extension partnered with the Sheboygan County Forage Council, Adell Co-op, and Kettle Lakes Co-op to conduct the 2015 Alfalfa Quality Monitoring Project. Yearly weather variations make twice-weekly monitoring important to ensure harvesting high quality forage. In addition to a postcard being mailed to area dairy producers and nutritionists, results are emailed to the Tri-County Ag List, as well as posted to the UW-Extension Website.



Outcome – Economic Impact

The forage quality difference in 2015 between harvesting May 22nd instead of June 1st translates into approximately \$240/acre of increased milk yields. If half of Sheboygan County's 43,000 alfalfa acres were harvested one week earlier as a result of this UW-Extension alfalfa quality educational program, an additional \$5 million of annual milk sales would be generated for Sheboygan County dairy farmers.

Invader Crusader Award



The Wisconsin Invasive Species Council recognized Sherry Speth (center) as an Invader Crusader for outstanding achievement and commitment in the ongoing efforts against invasive species.

UW-Extension Sheboygan County Master Gardener Sherry Speth was chosen as one of the recipients of the Invader Crusader Award for 2015. This award from the Wisconsin Invasive Species Council is presented to individuals and groups from around the state to recognize their efforts in fighting invasive species and taking initiatives to educate others.

The awards ceremony took place on June 4 at Olbrich Botanical Gardens in Madison. Invader Crusader awards are given during the month of June, which is Invasive Species Awareness Month.

Learn more about the Sheboygan County UW-Extension Master Gardeners from this link to their most recent newsletter:

<http://sheboygan.uwex.edu/files/2010/08/Summer-2015-Master-Gardener-Newsletter.pdf>



*Your county
extension office*

Sheboygan County
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Michael J. Ballweg
Crops & Soils Agent

Jane E. Jensen
Family Living Educator

Sarah J. Tarjeson
4-H Youth
Development Educator

Linda Lueder
4-H Youth Development
Program Coordinator

Betsy Warmus
4-H Youth Development
Assistant (25%)

Kevin Struck
Growth Management
Educator

~ Vacant ~
Nutrition Education
Program Coordinator

- and -
Nutrition Education
Educator
(shared with Manitowoc)

Administrative Assistants

Ann Herzog
Nancy Meyer
Tammy Zorn

UW-Extension Sheboygan County June 2015 - IMPACT REPORT

4-H Youth Development

Sarah Tarjeson, 4-H Youth Development Educator and Linda Lueder, 4-H Youth Development Program Coordinator

Sheboygan County has one of the only 4-H Alumni Associations in the state. With a current membership of 101 members, the 4-H Alumni Association supports the ongoing Sheboygan County 4-H Program; is an advocate for the 4-H with local government, the community, schools, parents and other supporters; develops financial support for new and innovative 4-H programs; and is a fellowship link with other 4-H supporters.



Each spring the **Sheboygan County 4-H Alumni Association**

holds their annual Alumni Association Meeting and

Banquet. The 4-H Youth Development Program Coordinator and Educator supports the 4-H Alumni Association in preparing for the meeting and banquet, working with scholarship recipients, giving the speech at the banquet, and addressing the membership regarding current program efforts and needs. At this year's Alumni Association Banquet, five youth leaders were awarded the 2015 4-H Key Awards (the highest honor a 4-H member can receive), eight youth received 4-H Leaders' Association Scholarships totaling \$3,100 and four youth received the 4-H Alumni Association Scholarships totaling \$2,000. As always, it was a very special evening, reminiscing about the past and preparing for the future!



As a part of this special evening Sarah shared a presentation featuring approximately 20 leaders with a combined 861 years of service to the Sheboygan County 4-H Youth Development Program. Many of these volunteers have served as club, project, activity, or key educational contacts with our program for an average of 43 years or more. These leaders



all were born before 1946 and represent the very active volunteers of the "Radio Generation." We thank the following individuals for their past and ongoing service to our program: Adeline Herzog, Bill Jens, Gene and Kathy Kaestner, Kay Keyes, Nancy Kissel, Merv Kitzerow, Myrtle Kumrow, Audrey Laack, Eunice Lensink, Karen Longrie, Bernadette Mondlach, Beverly Resop, Dan Sippel, Mary Ann Sommer, Ron Arentsen, Mary Termaat, Gary Scholten, Kent and Mary Olson, Howard and Laverne Wilke.

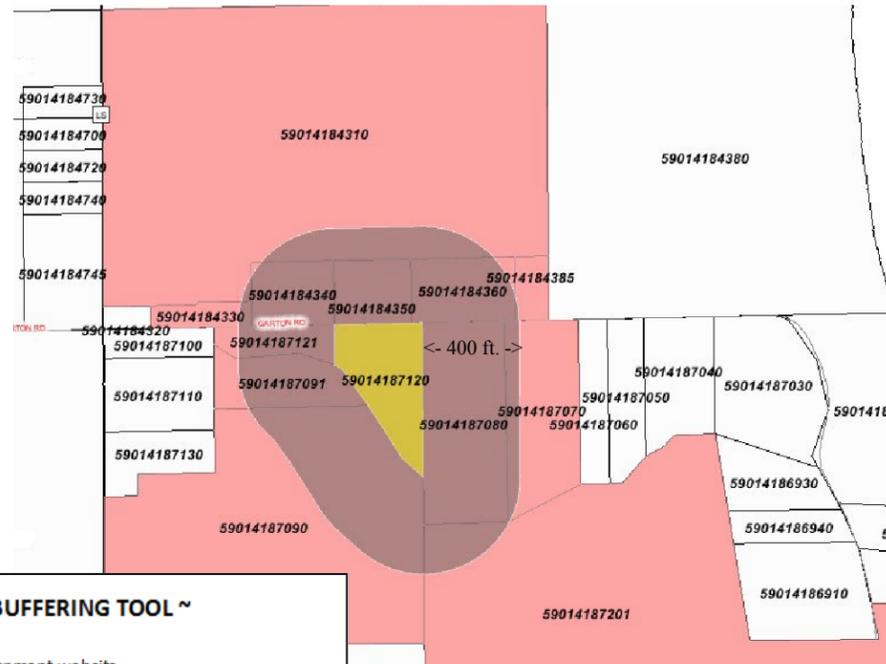


UW-Extension Sheboygan County

Community Growth Management Education

Kevin Struck, Growth Management Educator

One of the most common tasks a village or town clerk encounters involves **notifying nearby landowners** when there is a proposed zoning change, variance request, or conditional use application for a property in their neighborhood. Typically, an ordinance will specify that neighbors within a certain distance (e.g., 400 feet) must be sent a notification of the proposed action and the date of the public hearing. The clerk must therefore search for the subject property on a map and then use some sort of scale to measure the distance and draw a circle around the property to determine all of the adjacent properties that fall within the distance and must receive notification. This can be time-consuming, imprecise, and downright aggravating if the subject property is oddly shaped.



~ USING THE PARCEL BUFFERING TOOL ~

1. Use a browser to go to the Sheboygan County Government website.
www.sheboygancounty.com
2. Click on **LAND RECORDS**
3. Click on the **Real Estate Lookup** icon.
4. Check the disclaimer, then click **Public Access**
5. Click on **IMap**.
6. Maximize the map window when it comes up so it fills your screen.
7. Search by Parcel ID or Parcel Address. (Located at upper left.)
8. After the small data table appears just below the map, use the **Zoom In** tool to hunt for the yellow-highlighted parcel.
9. Use the **Identify** tool to confirm the highlighted parcel is correct by clicking on the parcel.
10. Click the **Buffer** tool, then select **Tax Parcels** as the layer and type in the number of feet.
11. Check **Display Attributes**, then click **Create Buffer**

(After a few moments, the buffered parcels will be highlighted in red, and you will be able to scroll down below the map to see the names and addresses of the buffered parcels.)

After seeing Kevin use a high-end computer mapping program to “buffer” a target parcel and select neighboring parcels in just a few seconds, the Mosel Town Clerk, Sue Born, wished she could do something similar.

Kevin then figured out how to use Sheboygan County’s online land records system to do precisely what the clerk wanted. Besides selecting the proper parcels at any specified distance, the system will also supply the names and addresses for the parcels falling within the selection buffer. This is far faster and more accurate than any manual procedure—and more fun.

After creating a “cheat sheet,” Kevin showed the clerk how to use the online

system. She was very enthusiastic about this new option: “That is so neat! It will save me so much time.”

UW-Extension Sheboygan County

Family Living & Wisconsin Nutrition Education Program (WNEP)

Jane Jensen, Family Living Educator

UW-Extension recommends using up-to-date, university research-tested methods/recipes so that we know that the **food we preserve** is both safe and high in quality. Jane recently attended an update presented by Dr. Barb Ingham, UW-Madison Food Safety specialist, in preparation for the questions that come in during the course of the summer food preservation season.

It is important to start with research-tested recipes. UW-Extension resources are available at <http://fyi.uwex.edu/safepreserving/> or can be purchased at the local UWEX office. The National Center for Home Food Preservation at the University of Georgia has a wide variety of materials at <http://nchfp.uga.edu/>

Meat is low in acid and **must** be canned in a pressure canner. Canned meat products must **never** be thickened with flour or cornstarch; rice, pasta, or barley must **never** be added; and fat must **not** be added—because any of these changes can result in an unsafe product. Only add meat when called for in a tested recipe. For example, don’t add meat to spaghetti sauce unless the tested recipe allows this addition.

Salsa is a mixture of high-acid ingredients, such as fruit or tomatoes, and low-acid ingredients like peppers and onions. You may safely **substitute** sweet peppers for hot peppers, and vice versa, measure for measure when preparing home-canned salsa. You can **reduce** the sugar or salt in any tested salsa recipe. You may **reduce** the amount of low-acid ingredients such as onion, celery, or green peppers in a tested salsa recipe. But you may **not substitute** corn, black beans, etc. for ingredients that are being reduced. You may **not change or reduce** the type or amount of acid in a tested recipe. Add a bit of sugar if the salsa is too tart.



A salsa that can’t be safely canned may be refrigerated or frozen. If refrigerated, store for up to 2 weeks.

Tomatoes are the most popular home-canned item. Acid is added to home-canned tomatoes to ensure safety. Many tested recipes allow you to choose either pressure canning or boiling water canning for tomatoes. Add ¼ teaspoon citric acid or 1 tablespoon bottled lemon juice to each pint of home-canned tomatoes. Add ½ teaspoon citric acid or 2 tablespoons bottled lemon juice per quart. **Don’t add low-acid ingredients** such as peppers, onions, or celery to home-canned tomato products unless specifically allowed in a tested recipe. **Never thicken** tomato products with flour or cornstarch in an attempt to create a condensed soup.

Vegetables are low in acid and must be canned in a pressure canner. **Do not thicken** canned vegetables with flour or cornstarch, or add rice, pasta, or other starchy ingredients, because an unsafe product will result.

An April 2015 **botulism** outbreak in Ohio related to improperly home-canned potatoes illustrates the danger of using outdated, untested food preservation methods. State health officials reported that potato salad made with home-canned potatoes resulted in 21 confirmed (another 10 suspected) cases of botulism after a church picnic. Patients ranged in age from 9 - 83 years old. There was one death, a 54-year-old woman, and many patients remained on ventilators even after being given an anti-toxin.