



# U.P. Ag Connections Newsletter

October 2019

Agricultural News from MSU Extension and AgBioResearch

Volume 23 Issue 10

## In this issue:

- Page 2  
Marquette Local Food Fest
- Page 3  
Harvesting immature corn
- Page 4  
Harvest Fest, Fall Classic  
Cattle Sale in Esky, On-Farm  
meetings, Northern  
Michigan Livestock Feeder  
Sales
- Page 5  
Classifieds, Sheridan Online  
Auction, Clare County  
Livestock Auction, Marlette  
Livestock Auction
- Page 6  
Market Report  
Advertisers
- Page 7  
Advertisers
- Page 8  
Calendar of events

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## Abraham Lincoln, Seaman Knapp and the value of on-farm demonstration

Our American farming scene is rooted in history, with many interesting connections. But wait...Lincoln, Seaman Knapp and on-farm demonstration?

In 1862, during the American civil war, President Lincoln signed the Morrill Act, "An Act donating Public Lands to the several States and Territories which may provide Colleges for the Benefit of Agriculture and the Mechanic Arts". Lincoln also approved other measures to stimulate American agriculture including a bill financing the transcontinental railroad (also with land grants) and the Homestead Act encouraging western settlement. These initial steps by the Federal government started a powerful process contributing to the advancement of agricultural efficiency and science in our country. This process includes formal agricultural education, agricultural research and extension. Our American extension system is unique because it is university-based, not governmental.

Who was Seaman Knapp? This unique man from New York State wore an amazing series of hats during his lifetime, including 1856 college graduate, educator, pastor, farmer and pig breeder, Superintendent of the Iowa School for the Blind, editor of the Cedar Rapids, Iowa Farmers Journal, and chair of agriculture at Iowa State College. After all that, at 52 years of age, he left for Louisiana to help develop the sugar and rice industries, was sent to Japan by the USDA to study rice-based agriculture, and returned to the US to introduce improved rice growing techniques in Louisiana. In 1902, at 69 years of age, he became a 'special agent' of the USDA to introduce scientific farming in the southern US. His development of the demonstrations showing improved, scientific techniques to combat the boll weevil in Texas were hugely successful. His work was eventually formalized by the 1914 Smith-Lever Act, Farmers Cooperative Work Division. This led to the development of the county agriculture agent system and 'boys and girls farm clubs' (4-H). There is a lot more to be said about Dr. Seaman Asahel Knapp, but In short, he is sometimes referred to as the "Father of Extension".

How is the work initiated by the Morrill Act and forwarded by the efforts of Seaman Knapp continuing? There is no doubt that the basic principal of on-farm demonstration is still a powerful tool. Farmer groups, agricultural extension educators, ag industry professionals and others plan and conduct on-farm demos and research. Collaborating with one or more farmers interested in a new technique, variety or management system can result in meaningful change for the participating farmers and those who observe the on-farm work. The farm demonstration concept continues in the Upper Peninsula with corn, soybean, hay, dry bean, industrial hemp, grazing systems, organic vegetables, clay soil drainage and conservation/innovation projects coordinated by Michigan State University Extension. Field days and meetings are usually offered to highlight these projects, and results are shared in this newsletter as projects are completed.

In my 30+ years working as a crops extension educator in the Upper Peninsula, I am convinced that my most successful work has included on-farm demonstration projects. Farmers learn from farmers, and these types of projects provide a great platform for that learning to take place.

"There is only one effective way to reach and influence the farming classes, and that is by object lessons..." Dr. Seamon Knapp

*Jim Isleib, U.P. Crop Production Educator*

Michigan State University

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## All you need to know about the 2019 MQT Local Food Fest!

I sat down with Jesse Huff of [Radio Results Network](#), one of our main sponsors, to discuss this year's [MQT Local Food Fest](#). After casual greetings he started off with, "Wow, year three!" I hadn't really thought about it, but it is crazy to think about how things have worked out. A simple conversation about getting [NMU Hospitality Management](#) together for an event of some kind has spiraled into an annual farm-to-table celebration, honoring and connecting links throughout the Upper Peninsula's local food system, from farmers to eaters and everyone in-between.

Here are the details for this year:

**Who:** Our event is open to everyone who wants to celebrate local food with us!

**What:** The MQT Local Food Festival is a celebration of all things local. The star of the show every year is always the NMU Hospitality Management Alumni Culinary Competition. This year we have eight chefs, four locals and four traveling from downstate & beyond. Each chef is asked to create two appetizers for the event, one vegetarian and the other is the chef's choice. They will be judged on flavor, presentation, technique, creativity and most importantly on how well they are able to utilize local ingredients. Each year, we've been able to spend over \$1,500 on local ingredients all from the Upper Peninsula. The fun part is that the audience decides the best of the 16 appetizers and that chef gets their name added to our traveling trophy!

The other big draw is our silent auction, full of baskets of local goods and restaurant gift certificates as well as baskets donated by local farms. We ask farmers to create a basket for the auction that best showcases their farm at the moment. From honey and jams, to fresh produce and of course the big ticket meat basket with different cuts and protein varieties - the perfect way to fill your freezer for winter.

In addition to tasting the appetizers from the culinary competition, our event is fully interactive. You'll be able to participate in educational trivia where you'll be quizzed on local food. Get the answer right and win stickers, temporary vegetable tattoos, beeswax food wraps and many more great prizes! Another great interactive piece is brought to us by the [NMU Ecoreps](#) who will be running our Waste Station. We are doing all we can to be more thoughtful about our impact and the environment so the Ecoreps will be making sure all our waste goes to the proper place - a great opportunity to ask questions on how you can do the same at home.

There will also be a cash bar serving Michigan brews, wines and cocktails. Need a minute to relax? Enjoy smooth music from a local artist in Harley's Lounge downstairs! Want to come with the kids? We will have a kids activity room just down the hall from the event! There is more to share, but the best way to stay informed is to follow us on [Facebook](#) & [Instagram](#)!

**When:** Main Event: Saturday, October 12th from 4:00pm-7:00pm.

Looking to celebrate local food all weekend long? Stop by the [Downtown Marquette Farmers Market](#) that morning from 9am -1pm at the Marquette Commons. We also hope to direct you to restaurants around town that feature local food on their menus or have created a special local feature to show their support. We want to drive as many sales to local farmers and producers as possible!

**Where:** The [Ramada Inn](#), Downtown Marquette. Come stay for the weekend and enjoy all that Marquette has to offer, or make us a stop on a UP extended vacation!

**Why:** There are a lot of reasons why this event happens. Three years ago, some of us Hospitality Management Alumni and Faculty started a conversation about finding a way to get everyone back together to bring attention to the program and show students the possibilities that our profession offers, while also allowing them an opportunity to get real life experience by volunteering for the event. When the Downtown Marquette Farmers Market Manager, Myra Zyburt, heard about our event, she challenged me to make it a [TLD Certified Local Food Event](#), and I accepted. The team grasped on too, and soon it became what makes our event so unique.

We want to highlight and honor all careers in food - from those who plant the seed, to the dishwasher that cleans your plate. My biggest why is that we've become so disconnected from the food we eat on a daily basis that we fail to see that all that goes into it, and I strongly believe a more centralized local food system will have a ripple effect that extends to larger problems our communities face. That being said, the work to get there isn't easy and there isn't a playbook to guide us - so this event is about getting individuals who have common interests, concerns and passions in the same room in hopes of continued collaboration and growth of our local food systems. Also, this event is an opportunity to give back! Profits from the event go to programs like Power of Produce, which provides kids market cash to spend on fresh fruits and veggies, and to Partridge Creek Farm, a local non-profit who does Farm to School Programs in Marquette County schools.

### Thanks:

Last but not least, a big thank you to the MQT Local Food Fest Advisory Team on helping us make this year's event bigger and better (and more organized) than ever before. Thank you to those of you who have attended in the past and helped us grow into a successful Marquette event! Thank you to the organizations that will be participating that day and a big thank you to our sponsors: [Ojibwa Casino](#), [Huber Farm Bureau Insurance Agency](#), [Northern Michigan University College of Technology and Occupational Science](#), [Radio Results Network](#), [Travel Marquette](#), [The Marquette Food Co-op](#), the [U.P. Food Exchange](#) and [Downtown Marquette](#).

*Alex Palzewicz is the U.P. Local Food Coordinator for Taste the Local Difference and the lead coordinator of the MQT Local Food Fest. Have questions? Want to get involved? Want to donate to the silent auction? Contact Alex: [alex@localdifference.org](mailto:alex@localdifference.org) or phone: 906.250.4507*

## Harvesting Immature Corn – high moisture corn vs corn silage

*Frank Wardynski, Extension Educator*

It has been one of those years. Cold wet spring that delayed planting across nearly the entire country. This year's delay is truly severe. The consequences will likely be more impactful than the wet summer of 2017. In 2018, I received countless phone calls regarding animal health and breeding. Exceptionally large number of stillborn calves, significantly greater death loss of mature animals, long periods of anestrus, poor conception rates. On my own beef farm, I believe I am still seeing the results of that poor quality, musty feed. I believe, but I do not have any diagnostic data to support the theory that I had high number of early embryonic death that resulted in more open beef cows than normal. Then the calves weaned in the spring of 2018 were considerably lighter. They never fully recovered the expected weight gain and were later reaching maturity. This calving season those heifers are pregnant but with a much larger than usual number of heifers calving late in the calving season.

This year, in areas of the UP that rely on growing corn and corn silage to feed livestock, has great potential to be disastrous. Much of the corn looks really good, but it's a long way from reaching physical maturity. That means there is not nearly as much starch that has been deposited into the seed and the energy content will be reduced by about 10-15%.

Because of the conditions of excess moisture, mycotoxins could be a problem in corn grain and corn silage this coming year. Mycotoxins are toxins produced by molds and fungi. These toxins can have detrimental effects to animal health, especially at high levels. Michigan State University has obtained funding to determine impacts of management practices on mycotoxin development in corn. They are accepting corn silage samples to conduct mycotoxin analysis. Funding for this project is provided by the Michigan Alliance for Animal Agriculture, Project GREEN and The Michigan Milk Producers Association. Farmers that are interested in participating should contact Michigan State University Extension Educators Phil Durst (989-387-5346), Phil Kaatz (810-338-5242) or Martin Mangual (787-378-1720).

The greatest challenge of harvesting corn silage in these conditions is managing the moisture content. Ideally corn is harvested at 64-68% moisture content. Immature corn will likely be higher than that until a killing frost occurs. And then moisture content will likely drop rapidly. One key is to be chopping some loads and checking various fields looking for the drier corn to start. Be ready, once moisture is in the correct range, you'll want to put it up as fast as possible before moisture levels fall too low.

Silage inoculants can help in years like this where moisture levels are likely to be high early in the harvest season and too low late. Inoculants increase the number of lactic acid producing bacteria within the forage mass and improve the chances that fermentation will be work properly. Corn silage harvested too wet can undergo a fermentation dominated by clostridial organism, resulting in poorly fermented silage with poor feeding qualities, and will likely cause health problems in the livestock.

We will likely see similar challenges harvesting high moisture corn. Corn that has not developed beyond the dough stage should be harvested as silage. Corn harvested as grain at the dough stage will result in yield loss of 40-70% and will be in the moisture range of 60-70%. Corn grain is more ideally harvested at 30-35% moisture. Even corn in the dent stage will result in yield loss of 25-40% with moisture content at or over 50%. Corn fully dented and near the half milk line are more suited for high moisture corn. However, corn at the half milk line will make excellent corn silage and may be better suited for corn silage if the highest quality feed is required for high producing dairy cows.



## Beef Cattle Processing – On-farm Demonstrations

Michigan State University will be conducting on farm demonstrations of cow and calf processing at three locations across the Upper Peninsula. Frank Wardynski with host farmers will be discussing and demonstrating. Each demonstration will be conducted from 10:00-12:00 EDT.

| <u>Date</u> | <u>Host</u>               | <u>Location</u>                             |
|-------------|---------------------------|---|
| October 5   | Sweeten Farms             | 12248 S Bound Rd, Dafter, MI                |
| October 12  | Beef Facility, Paul Naasz | UP Research & Extension Center, Chatham, MI |
| October 19  | Wardynski Livestock       | 18360 Firesteel Rd, Ontonagon, MI           |

Various techniques will be demonstrated on beef cow-calf pairs. Hands-on experience will be offered as possible. Techniques to be demonstrated. Cows – Injections including intramuscular, subcutaneous, intravenous, Blood collection from the tail for pregnancy testing. Calves – Castration, Dehorning, Pain Mitigation, Esophageal Tube Feeder, Intravenous administration of dehydrated calves.

## Grass Finished Beef – On-farm Twilight Meeting

Michigan State University will be conducting an on-farm grass beef finishing meeting on October 2, 2019 starting at 6:00 EDT. The meeting will be hosted by Duane Kolpack at 12874 Highway M-38, Ontonagon. Duane will have a pen of cattle he has been feeding corn while on pasture and another pen that have been fed just pasture. Discussion will include managing grass quality for finishing beef, differences of grass finished beef vs supplementing with corn, and end-product quality goals.

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### Fall Classic Cattle Sale

Held by Bay de Noc Beef Producers

October 12, 2019

Live Auction 1:00 Col. Bill Sheridan

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Animals available to view at 11:00

4-H Steers Heifers Breeding Stock

For more information call

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## NORTHERN MICHIGAN LIVESTOCK

Gaylord, MI - 1-76 (exit 282), 2 miles West on M-32 to  
N. Town line Road: Go 2 miles north to sale yard

### 2019 FALL FEEDER SALES

**Note: All Sales on Friday at 12:00**

Oct 11th Oct. 25th\* Nov. 8th Dec. 13th\*

Pre-conditioned Cattle Sold First on Oct. 25th & Dec. 13th

**Sale Barn TELEPHONE# 989-732-5732**

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### 2019 Fall Feeder Cattle Sales

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## Market Report

|                 |                          |
|-----------------|--------------------------|
| Choice Steers   | \$90—\$100 per 100 lbs.  |
| Holstein Steers | \$75—\$95 per 100 lbs.   |
| Hogs            | \$34—\$38 per 100 lbs.   |
| Lambs           | \$140—\$180 per 100 lbs. |
| Cull cows       | \$50—\$60 per 100 lbs.   |
| Calves          | \$25—\$70 per 100 lbs.   |
| Goats           | \$180—\$225 per 100 lbs. |

### Breeding and Feeder Animals

Grade Holstein cows \$1400—\$1700/head

Grade Holstein bred heifers \$1400—\$1700/head

### Feed Prices across the U.P.

|         | Avg. \$/cwt | Avg. \$/ton | Price Range |
|---------|-------------|-------------|-------------|
| Corn    | \$11.06     | \$221.25    | \$175-280   |
| Soymeal | \$19.39     | \$387.75    | \$350-450   |
| Oats    | \$12.25     | \$245.00    | \$200-300   |
| Barley  | \$11.13     | \$222.50    | \$190-260   |

Average price/100 wt. for 1 ton lots



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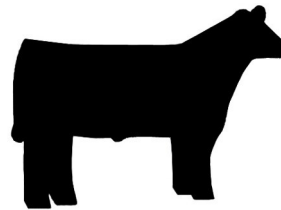
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## Calendar of Events

Grass Finished Beef On-Farm Twilight Meeting—Kolpack Farm, Ontonagon, October 2, 6:00pm  
Clare County Livestock Auction, Bred Females and Cow/Calf Pairs—11228 S. Grant Ave., Clare, October 3, noon  
Clare County Livestock Auction, Feeder Cattle—11228 S. Grant Ave., Clare, October 3, 1 pm  
3rd Annual 4-H Harvest Fest—MSU UPREC, Chatham, October 5, 10am-2pm  
Beef Cattle Processing On-Farm Demonstration—Sweeten Farms, Dafer, October 5, 10am-2pm  
Beef Cattle Processing On-Farm Demonstration—UPREC, Chatham, October 12, 10am-2pm  
Bay de Noc Fall Classic Cattle Sale—UP Fairgrounds, Escanaba, October 12, 1:00pm  
Mqt Local Food Fest—Ramada Inn, Marquette, October 12, 4-7pm  
Sheridan Online Auction—Ross Family, Rudyard, October 15  
Beef Cattle Processing On-Farm Demonstration—Wardynski Livestock, Ontonagon, October 19, 10am-2pm  
Clare County Livestock Auction, Feeder Cattle—11228 S. Grant Ave., Clare, November 7, 1 pm

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