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*Happy Thanksgiving from
the Purdue Extension Office!*

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Upcoming 4-H Events and Happenings

4-H Enrollment is Now Open!!

The 4-H year began on October 1 and it's time to kick off a new 4-H year! Take a moment and reflect on the 4-H experience you had in the past year. Now, work with your family to set some 4-H goals for the new 4-H year. Remember that decision making, goal setting, and time management are a few of the life skills that 4-H teaches. Each of those skills can be practiced by taking the time to engage in the goal setting process.

It may be helpful to consider the following questions: What 4-H projects do you want to learn about this year? How do you want to engage in acts of generosity through 4-H? Which 4-H club(s) will you belong with? What specific life skills do you hope to learn through 4-H participation this year?

Let's start this 4-H year off strong! First, we need to make sure everyone who wants to be a 4-H member or adult volunteer is enrolled for the year. The enrollment window is open from **October 1- January 15**. Keep in mind that 4-H members and adult volunteers receive insurance coverage that provides protection in case of an accident or injury at a 4-H meeting or activity. Enrolling early helps us make sure everyone is covered for the upcoming 4-H happenings.

Enrollment and reenrollment can be completed through 4HOnline at <https://in.4honline.com>. Please take the time to update any changes to your contact information. If you would rather complete a paper form, one can be requested from the Extension office.

4-H Junior Leaders

Youth in grades 7-12 are invited to become Pike County 4-H Junior Leaders. The 4-H Junior Leaders serve as role models for the 4-H Youth Development program and have the opportunity to participate in Area and State trip and award opportunities. The next 4-H Junior Leader Meeting has not been scheduled yet. Snacks and refreshments are provided at each meeting. Please go to the Pike County Junior Leaders Facebook page (www.facebook.com/Pike4HJrLeaders) to get updates on the Junior Leaders happenings and see when the next meeting will be.

4-H Council Meetings

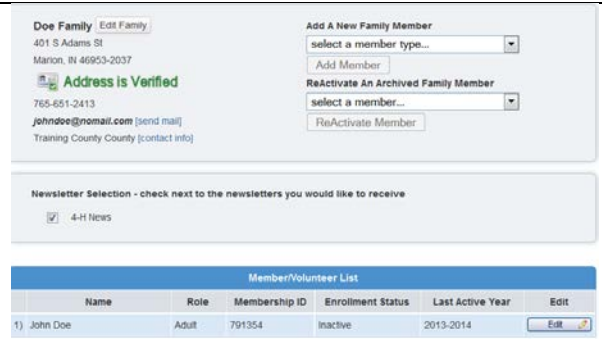
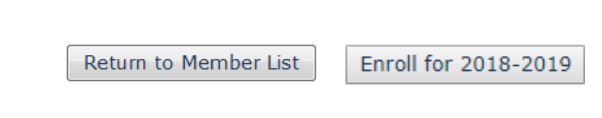
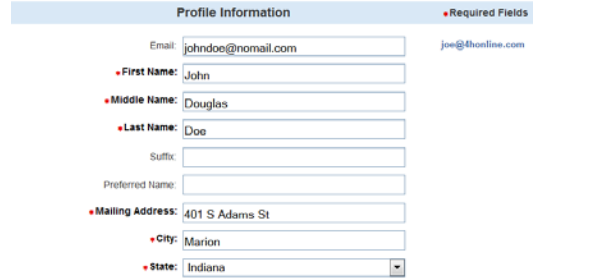

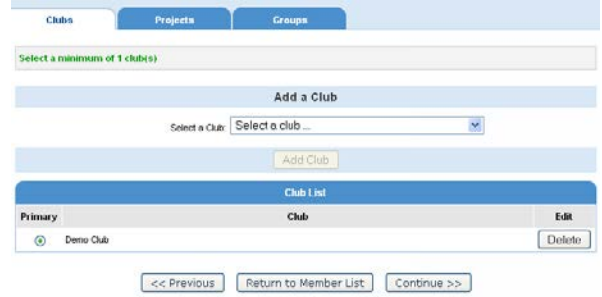
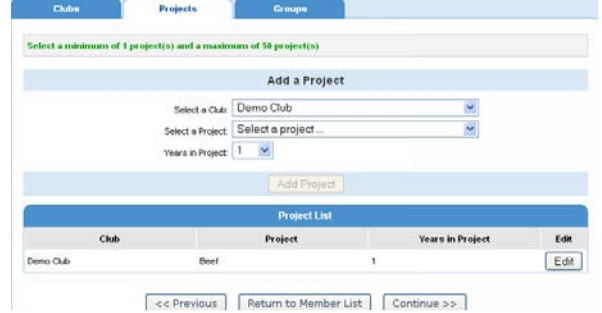
The Pike County 4-H Council meets on the first Monday each month at 6:30 p.m. at the Pike County 4-H Building. Upcoming meetings are **December 2, January 6, February 3 and March 2**.

Re-Enrolling through 4HOnline

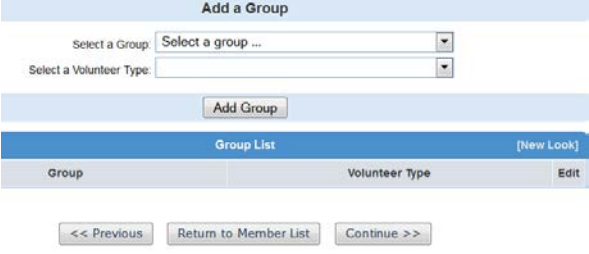
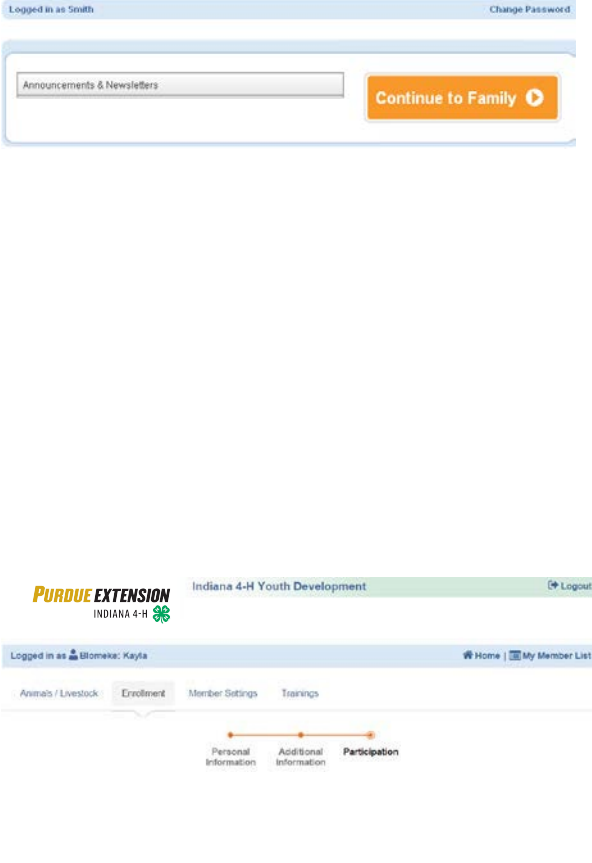
For families with an existing 4HOnline account

<ol style="list-style-type: none"> Go to the Indiana 4HOnline login page located at http://in.4honline.com. ** Please use Firefox, Google Chrome, or Safari as your internet browser when logging into 4HOnline. If you have logged in to your 4HOnline account before and remember your password, log in to your account and skip to step #13. If you have never logged in to your 4HOnline account before (in many cases where a County 4-H Office added the initial enrollment record), contact your County 4-H Office to obtain the email address that is on file for your account. If you do not have an email address on file, contact the County 4-H Office to add the email address to your account. Enter your email address and select "I forgot my password." Select Family as your role. Click Send My Password. 	<div> <input type="radio"/> I have a profile <input type="radio"/> I need to setup a profile <input checked="" type="radio"/> I forgot my password </div> <div> Email: <input type="text" value="john.doe@nomail.com"/> </div> <div> Role: <input type="text" value="Family"/> </div> <div> <input type="button" value="Send My Password"/> </div>
<ol style="list-style-type: none"> Check your email account for your temporary password. Once you receive your password, select I have a profile. Enter the temporary password from the email message to the login page. Click Login. 	<div> <input checked="" type="radio"/> I have a profile <input type="radio"/> I need to setup a profile <input type="radio"/> I forgot my password </div> <div> Email: <input type="text" value="john.doe@nomail.com"/> </div> <div> Password: <input type="password" value="*****"/> </div> <div> Role: <input type="text" value="Family"/> </div> <div> <input type="button" value="Login"/> </div>
<ol style="list-style-type: none"> Once you log in, you will be prompted to create a new password. Enter a new password that you will remember. Click Continue to go to your Family Member List. 	<div> <p>Please update your password</p> <p>Password Management</p> <p>New Password: <input type="password" value="*****"/></p> <p>Confirm New Password: <input type="password" value="*****"/></p> <p><input type="button" value="Continue >>"/></p> </div>

Online Re-enrollment Instructions

<p>13. The Member List will show all of the youth members and adult volunteers in your family who were enrolled in the previous year.</p> <p>14. Click "Edit" next to the Inactive member you would like to re-enroll.</p> <p>15. To update your family information, click Edit Family.</p>	 <p>Doe Family Edit Family</p> <p>401 S Adams St Marion, IN 46953-2037</p> <p> Address is Verified 765-651-2413 johnndoe@nomail.com [send mail] Training County County [contact info]</p> <p>Add A New Family Member select a member type... Add Member</p> <p>ReActivate An Archived Family Member select a member... ReActivate Member</p> <p>Newsletter Selection - check next to the newsletters you would like to receive <input checked="" type="checkbox"/> 4-H News</p> <table border="1"> <thead> <tr> <th colspan="6">Member/Volunteer List</th> </tr> <tr> <th>Name</th> <th>Role</th> <th>Membership ID</th> <th>Enrollment Status</th> <th>Last Active Year</th> <th>Edit</th> </tr> </thead> <tbody> <tr> <td>1) John Doe</td> <td>Adult</td> <td>791354</td> <td>Inactive</td> <td>2013-2014</td> <td>Edit</td> </tr> </tbody> </table>	Member/Volunteer List						Name	Role	Membership ID	Enrollment Status	Last Active Year	Edit	1) John Doe	Adult	791354	Inactive	2013-2014	Edit
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<p>16. Scroll to the bottom of the record review page and click Enroll for the "new year".</p>	 <p>Return to Member List Enroll for 2018-2019</p>																		
<p>17. Update any personal information and Click Continue at the bottom of the page.</p>	 <p>Profile Information *Required Fields</p> <p>Email: <input type="text" value="johnndoe@nomail.com"/> joe@thonline.com</p> <p>*First Name: <input type="text" value="John"/></p> <p>*Middle Name: <input type="text" value="Douglas"/></p> <p>*Last Name: <input type="text" value="Doe"/></p> <p>Suffix: <input type="text"/></p> <p>Preferred Name: <input type="text"/></p> <p>*Mailing Address: <input type="text" value="401 S Adams St"/></p> <p>*City: <input type="text" value="Marion"/></p> <p>*State: <input type="text" value="Indiana"/></p>																		
<p>18. Read the Additional Information carefully.</p> <p>19. Mark the check box and/or sign each section. This section will be locked for editing after the enrollment has been submitted.</p> <p>20. Click Continue.</p>	 <p>Required Digital Signatures</p> <p>We have read and completed all required sections above. <input type="checkbox"/> REQUIRED</p> <p>Member Signature <input type="text"/> REQUIRED</p> <p>Parent/Guardian Signature <input type="text"/> REQUIRED</p> <p><< Previous Continue >></p>																		
<p>21. Review and edit your Clubs if necessary. Only Clubs in which the member will participate during the current program year should be listed.</p> <p>Click Continue.</p>	 <p>Clubs Projects Groups</p> <p>Select a minimum of 1 club(s)</p> <p>Add a Club</p> <p>Select a Club: <input type="text" value="Select a club ..."/></p> <p>Add Club</p> <table border="1"> <thead> <tr> <th colspan="3">Club List</th> </tr> <tr> <th>Primary</th> <th>Club</th> <th>Edit</th> </tr> </thead> <tbody> <tr> <td><input checked="" type="checkbox"/></td> <td>Demo Club</td> <td>Delete</td> </tr> </tbody> </table> <p><< Previous Return to Member List Continue >></p>	Club List			Primary	Club	Edit	<input checked="" type="checkbox"/>	Demo Club	Delete									
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<input checked="" type="checkbox"/>	Demo Club	Delete																	
<p>22. Review and edit projects as needed. Click Continue.</p> <p>23. NOTE: Only projects in which the member will participate in during the year should be listed in the Projects tab. Previous year projects will remain on the Member's enrollment history. Remove any projects listed in which the member will no longer participate.</p>	 <p>Clubs Projects Groups</p> <p>Select a minimum of 1 project(s) and a maximum of 50 project(s)</p> <p>Add a Project</p> <p>Select a Club: <input type="text" value="Demo Club"/></p> <p>Select a Project: <input type="text" value="Select a project ..."/></p> <p>Years in Project: <input type="text" value="1"/></p> <p>Add Project</p> <table border="1"> <thead> <tr> <th colspan="4">Project List</th> </tr> <tr> <th>Club</th> <th>Project</th> <th>Years in Project</th> <th>Edit</th> </tr> </thead> <tbody> <tr> <td>Demo Club</td> <td>Beef</td> <td>1</td> <td>Edit</td> </tr> </tbody> </table> <p><< Previous Return to Member List Continue >></p>	Project List				Club	Project	Years in Project	Edit	Demo Club	Beef	1	Edit						
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Online Re-enrollment Instructions

<p>24. Groups is optional. Add any Groups in which the member will participate during the current program year. Click Continue.</p>	
<p>25. An individual invoice is created for every Youth member and Adult Volunteer. Enrollment is not complete until the enrollment is submitted AND payment of any applicable fees is received. Click Continue to view your invoice, select a payment method, confirm payment and submit your enrollment.</p> <p>26. You will receive email notification that your enrollment has been submitted.</p> <p>27. You will receive a second email notification when the County has reviewed and accepted your enrollment.</p>	
<p>TIPS:</p> <ul style="list-style-type: none"> • After your initial login, you will see the Families Home Page when you first log in. • The Announcements and Newsletters section is where your County can post Newsletters, Announcements and other important documents for you to view. • To access your member list, click “Continue to Family.” • If you would like to change your password at any time after your initial login, click “Change Password.” • If you forget your password, please select “I forgot my password” from the login page. County and State offices do not have access to Family passwords. • If, at any point, you would like to return to your start page, click on “Home.” • To return to your member list from any page, click on “My Member List.” • For quick navigation between the member enrollment pages, simply click on the page title under the navigation bar. 	

Join us for



Also known as the
4-H Building at Hornady Park

Saturday, December 7th ❄ 5:00—7:00 pm

- * Photos with Santa
- * Decorate Cookies
- * Hot Chocolate Bar
- * Candy Cane Crafts
- * Games & MORE!
- * FREE for Everyone!

* 4-H Enrollment will be available

For more information, please contact Kara Willis at 812-354-4943.

Sponsored by the Pike County 4-H Council.



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Pumpkin Pie Latte

Enjoy this espresso drink during the holidays or all year round! With just the right amount of spice, it tastes just like the popular version found at gourmet coffee shops.

Prep time:
5 minutes

Servings:
2 servings

Cook time:
10 minutes

INGREDIENTS:

2 cups milk
 2 tablespoons canned pumpkin
 2 tablespoons sugar
 2 tablespoons vanilla extract
 1/2 teaspoon pumpkin pie spice
 1/2 cup hot brewed espresso

Whipped cream, pumpkin pie spice
 and ground nutmeg, optional.

DIRECTIONS:

1. In a small saucepan, combine the milk, pumpkin and sugar.
2. Cook and stir over medium heat until steaming.
3. Remove from heat: stir in vanilla and pie spice.
4. Transfer to a blender; cover and process for 15 seconds or until foamy.
5. Pour into two mugs; add espresso.
 Garnish with whipped cream and spices if desired.

Source: Taste of Home Test Kitchen.

Cranberry Pork Roast

The delicious sauce served with this slow-cooked pork roast may be simple, but there is nothing plain about it. Cranberry sauce lends a tangy liveliness to it.

INGREDIENTS:

- 1 tablespoon vegetable oil
- 1 2 1/2- to 3-pound boneless pork shoulder roast
- 1 package (16 oz.) frozen mixed carrots, onions, potatoes and celery (or any package of frozen vegetables you have on hand)
- 1 can (14 oz.) whole berry cranberry sauce
- 3/4 cup bottled chili sauce or ketchup
- 1 tablespoon Worcestershire sauce

DIRECTIONS:

1. In large skillet, heat oil over medium-high heat.
2. Add pork roast to skillet. Quickly cook until roast is browned on all sides, turning as necessary. (Meat will not be cooked through.)
3. Place roast in 3 1/2- to 4-quart slow cooker.
4. Pour frozen vegetables on top of meat.
5. In small bowl, stir together cranberry sauce, chili sauce (or ketchup) and Worcestershire sauce.
6. Pour cranberry mixture over meat and vegetables in slow cooker.
7. Cover and cook on low-heat setting for 8 to 9 hours or on high-heat setting for 4 to 4 1/2 hours.
8. Transfer meat and vegetables from slow cooker to a serving platter. Cover meat and vegetables to keep warm.

Source: www.eatgathergo.org.

Prep time:
15 minutes

Cook time:
8 to 9 hours on low or
4 to 4 1/2 hours on
high

Servings:
6 servings

Food Safety & Handling Take-Home Tips

- Chill the carcass down to 40° F within 24 hrs.
- Remember—it takes 20 hours at 35° F to chill a deer down properly!
- Older deer can be aged 1-2 weeks if desired, but be sure to maintain proper temperatures of 32°-36° F, and leave the hide on to prevent drying and shrinkage.
- Home refrigerators should be kept at 35° F.
- Freezers should be kept at 0° to -10° F.
- Freeze meat quickly and thaw it slowly to reduce drip loss.
- Meat should never be thawed at room temperature!
- Minimize contact with spinal cord, brain and lymph tissues.
- Venison should be cooked to an internal temperature of 145° F.
- Our deer processing video clips are available online:
www.extension.purdue.edu/wayne



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Dutch Oven Venison Roasts:

Roast meat—used as much as you need for your family/friends. We used the rounds from a back leg, but you could really use any other piece from the back leg, or even a front shoulder from a young deer.

Ingredients:

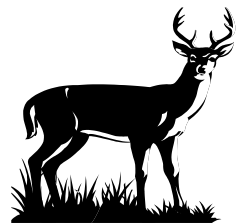
1 package of celery—chopped
2-3 medium onions—chopped
Garlic to taste
Seasoned Salt
2 cans of Campbell's beef consommé soup
Water to almost cover meat.

Directions:

Season your roasts with your favorite seasoning –we used plain seasoned salt. In a Dutch oven (12" is plenty for a family of 4-6), place as much meat as you need in a little bit of hot vegetable oil and lightly brown then remove. Now add your celery & onions, and allow them to begin to "clarify", all the while scraping and stirring the bottom to "deglaze" the oven. Now add your garlic to taste (we used about 1/2 a small jar for a 14" or 16" oven). Add your roasts back in, then pour in the beef consommé, and enough water to just about cover the meat. Now add the lid to the oven. For coals, a good rule of thumb is to take the diameter of your oven (12", 14", etc.) and use double that number of coals. That should heat your oven to about 325 degrees. In cooler temperatures, you will need to add a few more coals. If you noticed, we normally didn't really "count" the coals—but a charcoal chimney that is fairly full of coals is enough to do a 16" oven. For a 12" oven, you'd need much fewer coals. Place 2/3 of the coals evenly on the top, and 1/3 on the bottom. Rotate the lid and base of the oven 90 degrees opposite of each other about every 30 minutes—this is optional, but will help avoid uneven "hot spots". The roasts should be done in about 2 and 1/2 hours, or basically when the coals have died down. Use tongs and kitchen shears to shear the meat up into smaller bite-size pieces. If you want to add potatoes or carrots, for about every pound you add, be sure to also add 1 cup of water. If you want to add rice, add 1 cup of water for every cup of brown rice, or 2 cups for every cup of white rice.

Can Cooker Venison Roasts:

Cooking venison roasts in a Can Cooker is very similar to the Dutch oven recipe above. We recommend spraying the inside of the Can Cooker with a non-stick spray, adding the veggies to the bottom first, then add the meat, seasoning and garlic on top. Depending on the size of Can Cooker you are using or the amount of meat in your roast, you may or may not need to add water in addition to the beef consommé soup. Everything will be done in about 45 minutes, but keep in mind that the meat will be more tender the longer you cook it, so if you have tougher cuts of meat you may want to increase cooking time. Your cooking time starts once you have a small but steady jet of steam coming from the lid. Excessive heat can cause burning on the bottom!



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Venison Steaks:

For steak meat, we used the backstraps of the deer, cut into thin (3/8" or so) medallions. If you can age the meat for a few days, even if only in the refrigerator, it will produce much more tender steaks. For seasoning, we simply added a little bit of vegetable oil to a pile of meat and stirred so that the meat was lightly coated in oil. Then, we added a little bit of Montreal-style steak seasoning (any steak seasoning will do) and placed them on a medium-hot grill and cooked until done. Remember—venison goes from “done” to “dry” very quickly. Ultimately how you cook it is your personal preference.

Smoked Venison:

The best pieces to smoke are the pieces that would also make the best steaks—backstraps, “flat” pieces off a back leg, etc—even tenderloins! Remember—smoking really isn't a “tenderizing” process, so pick good pieces to use. Our technique is simply this:

- 1) Use one 2-liter of root beer and a cup of Kosher salt as your brine. If you are doing large quantities of meat, you may need to double this. **SLOWLY** stir in the salt (remember the “explosion” we talked about?), then bring the mixture to a boil. As soon as it boils, remove from heat and allow to cool.
- 2) Add in your meat pieces and allow to soak in the brine for 12-24 hours (in a refrigerator).
- 3) Season the meat pieces with your favorite dry-rub seasoning—we simply used seasoned salt, but you could try a cajun rub, southwest seasoning, etc. Don't be conservative—really coat the meat well.
- 4) Place the seasoned pieces in your smoker on sheets of heavy-duty aluminum foil sprayed with non-stick spray. I normally place another piece of foil loosely over the top of each tray to help hold in moisture. **Note**—for the bottom layer of foil on each tray, I fold the edges up to create a sort of “tray” to capture the liquid—this helps keep the meat moist, and keeps your smoker from getting messy!
- 5) Add your wood chips that have been soaking in water for an hour or so (we used hickory) to the smoking pan and turn the smoker on to about 200 degrees for 3 hours. This should get your meat up to about 160 degrees or so. You may need to adapt your smoking time depending on the type of smoker you have, etc.

Venison Stroganoff:

Ingredients:

½ pkg of dry egg noodles
1 pint container of canned venison
1 c sour cream
1 can of Golden Mushroom soup
1 can of Cream of Mushroom soup
½ c parmesan cheese

Cook and drain the noodles as directed, add the remaining ingredients and heat.
Salt and pepper to taste.

2019 KNOX & WARRICK COUNTY WHEAT VARIETY TRIALS

Attached are the results from the Knox and Warrick County Purdue Extension Wheat Variety Trials. We want to express our appreciation to our Cooperators: Wesley Miller in Warrick County and Farm Manager, Dennis Nowaski in Knox County for their patience and cooperation in allowing us to conduct these wheat trials on their farms. If you have any questions about either of these plots, don't hesitate to contact us (our information is listed below).

NOTES: Some of the varieties in the Warrick plot did suffer some lodging. Special thanks to Dr. Chuck Mansfield for his help throughout the year, scouting the plots and rating the lodging and heading dates for the Knox County plot. Also, for harvesting and statistical analysis for both plots. Thanks are due to Kyle Davis of Boonville for transporting harvest equipment. Contact us if you would like more information about either of these plots. Thanks- Nick, Amanda, Addie, David, and Hans.

2019 Warrick County

Wheat Plot Information

Minimum significant difference for YIELD is: 17.1 bu.

Any pairwise comparison is appropriate.

YIELDS followed by an asterisk (*) are not significantly different from the highest yield.

Coefficient of variation (for yield) is: 13.80

Average yield for the plot is 88.7 bu/acre

Planting Date:

Harvest Date: 6/28/19

Fall Fertilizer: Unknown

Population: 1.7 millions seeds/acre

Nitrogen Top-dress: Unknown

2019 WARRICK COUNTY WHEAT PLOT

COMPANY NAME	VARIETY	AVG. YIELD
AgriPro	SY547	103.9*
Pioneer	P25R74	102.8*
DKD Genetics	SPS400	96.6*
AgriMAXX	473	96.6*
Pioneer	P25R77	94.6*
Beck's Hybrids	120	94*
Dyna-Gro	9862	93.8*
Beck's Hybrids	726	92.2*
ProHarvest	286	91.7*
DKD Genetics	SPS600	91.5*
Dyna-Gro	9941	91.3*
DKD Genetics	SPS500	89.2*
Baker Seeds	Branson	88.7*
AgriMAXX	454	87.1*
AgriMAXX	485	85.2
Beck's Hybrids	702	84.3
Dyna-Gro	9980	81.4
AgriMAXX	495	79.3
AgriPro	SY100	78.7
AgriPro	SYViper	78.6
ProHarvest	317	76.6
Dyna-Gro	9932	74.8
Beck's Hybrids	730	64.7

2019 Knox County Wheat Plot Information

Minimum significant difference for YIELD is: 4.4 bu.

Planting Date: 10/12/18

Any pairwise comparison is appropriate.

Harvest Date: 6/28/19

YIELDS followed by an asterisk (*) are not significantly different from the highest yield.

Coefficient of variation (for yield) is: 3.35

Average yield for the plot is 93 bu/acre

Fall Fertilizer: 10/08/18: 50 lbs. 46-0-0, 200 lbs. 0-0-61

Population: 1.7 million seeds/acre

Nitrogen Top-dress: Yes

2/27/19: 150 lb/ac urea + 50 lb/ac KMag

4/3/19: + 3.5 lb/ac 14.3% B (113 lbs. of N)

(69-0-11-5.5-11-0.5 lb/ac of N-P2O5-K2O-Mg-S-B per app.)

Pesticides: 4/10/2109 - Harmony Extra was applied at 0.75 oz/acre (0.375 oz a.i./acre) plus NIS at 0.25% v/v, 10 GPA and 40 psi.



2019 KNOX COUNTY WHEAT PLOT						
COMPANY NAME	VARIETY	BU Yield	Test Wt	Heading Date	HT, in.	Lodge, %
Dyna-Gro	9941	99.7*	56.79	7-May	37.5	1.3
Beck's Hybrids	726	99*	57.19	8-May	37.8	1.3
Dyna-Gro	9932	98.1*	58.69*	7-May	39.3	2.5
AgriMAXX	454	97.9*	57.32	8-May	39.5	0
AgriPro	SYViper	97*	58.64*	4-May	40.8	10
Pioneer	P25R74	96.6*	57.02	7-May	36	0
AgriPro	SY100	95.8*	54.44	8-May	37.3	20
Baker Seeds	Branson	94.1	56.52	4-May	38.8	1.3
AgriMAXX	495	93.8	57.81	7-May	39.5	0
Beck's Hybrids	730	93.8	57.52	9-May	39	10
Beck's Hybrids	120	93.7	55.52	5-May	36.5	0
AgriPro	SY547	93.6	57.08	5-May	42	7.5
DKD Genetics	SPS400	93.5	56.85	5-May	41.5	2.5
ProHarvest	286	92.8	57.02	5-May	38.5	31.3
DKD Genetics	SPS600	91.3	56.04	6-May	41	57.5
AgriMAXX	485	90.8	57.39	9-May	38	1.3
Dyna-Gro	9862	90.6	58.10*	10-May	38.3	0
ProHarvest	317	90.5	58.13*	10-May	38	0
AgriMAXX	473	90.2	57.95*	7-May	41.3	0
Dyna-Gro	9980	88	58.56*	5-May	36	0
Pioneer	P25R77	87.8	57.41	6-May	36.8	0
DKD Genetics	SPS500	86	55.40	8-May	39.8	26.3
Beck's Hybrids	702	83.6	58.26*	6-May	35	8.8

Purdue's Annual Land Rent Survey

By David Ackley Ag. & Natural Resources/4-H Youth Development Educator (Pike County)

Throughout the year, many individuals ask what the “going rate” is for farmland rental prices. That is a difficult question to answer. The rate fluctuates and is highly dependent on the individual farm ground being discussed. That is why when asked, Purdue Extension provides a range of values based on the annual Purdue Farmland Value Survey and stresses the importance of not simply utilizing the values given. Instead, landlords and tenants are told the final rental amount will need to be adjusted based on numerous items including the size of the field, drainage, soil fertility, ease of access for farm equipment, and much more.

As a whole, the 2019 Purdue Farmland Value Survey found the average value of bare Indiana cropland slightly decreasing. The average value of bare Indiana cropland ranged from \$5,405 per acre for poor quality land (a 0% change from 2018) to \$8,212 per acre for top quality land (a 5.3% decrease from 2018). The average corn yield for poor quality land was 147 bushels per acre and 204 bushels per acre for top quality land.

The 2019 survey average for Indiana cash rent decreased. On average, cash rents ranged between \$166 per acre for poor quality land and \$249 per acre for top quality land. Cash rents decreased by 1.2% for poor quality land and 4.6% for top quality land since June of 2018.

The value for farmland moving out of agriculture (transition land) increased this year. The survey revealed there was a 0.6% increase in the average value of transition land since June of 2018. The average value of transition land in June 2019 was \$13,245 per acre. The average value of recreational land increased by 3.7% since June of 2018. The average value of recreational land in June 2019 was \$3,673 per acre. It is important to note that transition and recreational land values are quite volatile and have a wide range of values.

For individuals in our area it is probably of more importance to look at the results for the Southwest Region. The Southwest Region (consisting of Clay, Daviess, Dubois, Gibson, Greene, Knox, Martin, Owen, Pike, Posey, Spencer, Sullivan, Vanderburgh, Vigo, and Warrick Counties), had cropland values that ranged from \$4,408 per acre for poor quality land and \$8,167 per acre for top quality land. Cash rents for the Southwest Region varied from \$134 per acre for poor quality land to \$233 per acre for top quality land (average quality land was \$181 per acre). For the Southwest Region, cash rent values decreased from 2018 to 2019. The average corn yield for poor quality land was 144 bushels per acre and 220 bushels per acre for top quality land in this region.

To obtain your own copy of the 2019 Purdue Farmland Value Survey, contact your local Extension Office or go to: <<https://ag.purdue.edu/agecon/Pages/Purdue-Agricultural-Economics-Report.aspx>>. As a reminder, the values and information found within the survey should be adjusted for your individual situation when determining your rental agreement.

Visit our homepage at www.extension.purdue.edu/pike or you can contact the local Purdue Extension Office by calling 812-354-6838 for more information regarding this week's column topic or more information regarding to farm lease analysis and documentation.

Table 4. from the Purdue Agricultural Economics Report (PAER) shows the average estimated Indiana cash rent per acre, (tillable, bare land) 2018 and 2019, Purdue Land Value Survey, June 2019

Area	Land Class	Corn bu./A	Rent/Acre		Change		Rent/bu. of Corn		Rent as % of June Land Value			
			2018	2019	'18-'19 %	2018	2019	2018	2019			
			\$/A	\$/A		\$/bu.	\$/bu.	%	%			
	Top	201	263	263		0.0%		1.26	1.31		3.1	3.3
North	Average	170	210	214		1.9%		1.21	1.26		2.9	3.1
	Poor	140	167	170		1.8%		1.20	1.21		3.2	3.4
	Top	195	233	226		-3.0%		1.21	1.16		2.8	3.0
Northeast	Average	169	192	189		-1.6%		1.16	1.12		2.8	2.8
	Poor	144	153	152		-0.7%		1.08	1.06		2.8	2.9
	Top	218	297	284		-4.4%		1.40	1.30		3.1	3.1
W. Central	Average	186	245	241		-1.6%		1.32	1.30		3.1	3.1
	Poor	156	199	195		-2.0%		1.29	1.25		3.2	3.1
	Top	204	273	251		-8.1%		1.34	1.23		3.0	2.9
Central	Average	181	228	219		-3.9%		1.30	1.21		3.0	2.9
	Poor	158	188	180		-4.3%		1.29	1.14		3.0	2.9
	Top	220	263	233		-11.4%		1.24	1.06		3.0	2.9
Southwest	Average	179	196	181		-7.7%		1.14	1.01		3.2	2.7
	Poor	144	143	134		-6.3%		1.10	0.93		3.5	3.0
	Top	193	186	189		1.6%		0.97	0.98		2.7	3.2
Southeast	Average	162	139	151		8.6%		0.91	0.93		2.6	3.3
	Poor	126	102	116		13.7%		0.89	0.92		2.7	3.5
	Top	204	261	249		-4.6%		1.28	1.22		3.0	3.0
Indiana	Average	175	210	207		-1.4%		1.21	1.18		3.0	3.0
	Poor	147	168	166		-1.2%		1.19	1.13		3.1	3.1

The cash rent reported in this summary represents averages over several different locations and soil types. Determining an appropriate cash rent for a specific property requires more information than is contained in this report. You may also want to obtain advice from a professional that manages agricultural properties.

November Garden Calendar

By: [Rosie Lerner](#)

HOME (Indoor plants and activities)

- Check houseplant leaves for brown, dry edges, which indicates too little relative humidity in the house. Increase humidity by running a humidifier, grouping plants or using pebble trays.
- Extend the lives of holiday plants such as poinsettias and Christmas cactus by placing them in a cool, brightly lit area that is free from warm or cold drafts.
- Houseplants may not receive adequate light because days are short and gloomy. Move plants closer to windows, but avoid placing foliage against cold glass panes. Artificial lighting may be helpful.
- Because growth slows or stops in winter months, most plants will require less water and little, if any, fertilizer.
- If you are forcing bulbs for the holidays, bring them into warmer temperatures after they have been sufficiently precooled. Bulbs require a chilling period of about 10 to 12 weeks at 40 degrees F to initiate flower buds and establish root growth. Precooled bulbs are available from many garden suppliers, if you did not get yours cooled in time. Then provide two to four weeks of warm temperature (60° F), bright light and moderately moist soil to bring on flowers.
- When shopping for a Christmas tree, check for green, flexible, firmly held needles and a sticky trunk base – both indicators of freshness. Make a fresh cut, and keep the cut end under water at all times.
- Evergreens, except pines and spruce, can be trimmed now for a fresh supply of holiday greenery.

YARD (Lawns, woody ornamentals and fruits)

- Prevent bark splitting of young and thin-barked trees, such as fruit and maple trees. Wrap trunks with tree wrap, or paint them with white latex (not oil-based) paint, particularly on the south- and southwest-facing sides.
- Protect shrubs such as junipers and arborvitae from extensive snow loads by tying their stems together with twine. Carefully remove heavy snow loads with a broom to prevent limb breakage.
- Protect broadleaved evergreens and other tender landscape plants from excessive drying (desiccation) by winter sun and wind. Canvas, burlap or polyethylene plastic screens to the south and west protect the plants. Similarly, shield plants from salt spray on the street side.
Provide winter protection for roses by mounding soil approximately 12 inches high to insulate the graft union after plants are dormant and temperatures are cold. Additional organic mulch such as straw compost or chopped leaves can be placed on top.

GARDEN (Flowers, vegetables and small fruits)

- To protect newly planted or tender perennials and bulbs, mulch with straw, chopped leaves or other organic material after plants become dormant.
- Store leftover garden chemicals where they will stay dry, unfrozen and out of the reach of children, pets and unsuspecting adults.
- Once the plants are completely dormant and temperatures are consistently below freezing, apply winter mulch to protect strawberries and other tender perennials. In most cases, 2 to 4 inches of organic material such as straw, pine needles, hay or bark chips will provide adequate protection.
- Check produce and tender bulbs in storage, and discard any that show signs of decay, such as mold or softening. Shriveling indicates insufficient relative humidity.
- Clean up dead plant materials, synthetic mulch and other debris in the vegetable garden, as well as in the flowerbeds, rose beds and orchards.
- Make notes for next year's garden.

Dear Extension Supporter,

Purdue Extension Pike County is implementing an electronic newsletter as of May 1st, 2020. The shift to an e-newsletter will allow us to communicate the same information efficiently via email, our website, <https://extension.purdue.edu/Pike>, and our Facebook page, Purdue Extension Pike County. The e-newsletter automatically will be sent to the email address we have on file for you. If you would like to give us your email address, or receive a printed version of our e-newsletter, please contact Lisa Clark at 812-354-6838 or clark428@purdue.edu.

Thank you for your continued support of Purdue Extension Pike County. We're looking forward to a great 2020 filled with new programming, old favorites, and the best resources of Purdue Extension.

Sincerely,
David Ackley
4-H Youth Development and Agriculture & Natural Resources
Purdue Extension – Pike County



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