Upcoming Events

The following are area or Statewide Agriculture, and/or Community Development/4-H events.

For more information on these events please contact the Extension Office

**September**

6– Labor Day – Offices Closed
10-19– Kansas State Fair– Hutchinson
30– K-State Beef Stocker Day– Manhattan

**October**

1-3– Kansas Junior Livestock Show– Hutchinson
7– Coyote Workshop– Council Grove
9-10– 48 Hours of 4-H
10– Morris Co. 4-H Expo & Appreciation Picnic– Council Grove
11– Columbus Day
31– Happy Halloween!

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**Flint Hills District Agriculture &**

**Safe Transport of Poultry and**

by R. Scott Beyer, Poultry Specialist and C. J. Delfelder, Poultry Farm Manager

When preparing to transport birds to shows, fairs, and sales in Kansas follow these guidelines to prevent loss and disease while increasing bird comfort and production.

**Find out if you need a permit**—Within Kansas, you do not need a permit to transport birds to the fair, bring chicks or birds home, or move them to another farm. Proof of heat stress is an open mouth with throat vibration, known as gular flutter. Shipping boxes allow air to enter through holes in the top and sides and flow around the chicks. Avoid stacking boxes tightly or placing them against a wall or a seat, which restricts air movement. Chicks produce a significant amount of heat and gas and should not be carried inside a vehicle without adequate air circulation from outside.

**Give birds room to breathe**– Birds do not have sweat glands. They lose heat by respiration, relying on air movement for survival. Birds will try to move the body or wings, tails, or heads, and keep them upright as much as possible.

**Clean and disinfect before loading**– Dirty trailers, truck beds, and coops should not be used for transport. Bacteria and viruses can survive for weeks in caked material. Clean and sanitize equipment and vehicles before loading birds to leave the farm.

**Group by species, age, and weight**—Birds of various sizes, weights, ages and species should be caged separately. Broilers and turkeys do not handle heat well. They should be kept out of direct sunlight and given plenty of room. Because of their lighter weight and greater heat tolerance, more pullets can be grouped together. Wire cages are best for transporting broilers. Birds can die quickly if placed in a show bird box without adequate ventilation. Caged broilers should be protected from wind but must receive plenty of indirect airflow. Poultry cages are not recommended for moving pheasants, quail, and other gamebirds. These birds are naturally explosive when they start to fly. A secure, well-latched cage is needed to keep birds from forcing their way out. Most gamebird transport cages are 7 inches tall. If placed in a tall cage or stock trailer, birds can harm themselves trying to fly.

**Offer the right amount of space**—Confining too many birds in the same space may lead to overheating, bruising, and broken wings. The average chicken needs a cage about 8 inches wide by 12 inches long and 10 inches tall. Space requirements vary depending on temperature. Birds need less space when it is cool than when it is warm and they need more ventilation. The cage should have a top roof with slats that keep wings and necks from protruding. Beware of sharp edges, nails, and broken wires that can cut or bruise. A cardboard box works for short trips as long as it has holes cut in the sides for ventilation and is kept dry and protected from the wind.

**Do not become a road hazard**—Secure cages in the back of a truck or other vehicle. Stacked cages can collapse under shifting vibration, known as gular flutter. Shipping boxes allow air to enter through holes in the top and sides and flow around the chicks. Avoid stacking boxes tightly or placing them against a wall or a seat, which restricts air movement. Chicks produce a significant amount of heat and gas and should not be carried inside a vehicle without adequate air circulation from outside.

**Remove food, but not water**—Remove feed 4 to 6 hours before transport to reduce stress and the amount of bird waste in cages. There is no need to offer birds food and water on short trips. If traveling more than 3 or 4 hours, attach a water dispenser to the side of the pen and refill during breaks.

**Minimize stress**—By R. Scott Beyer, Poultry Specialist and C. J. Delfelder, Poultry Farm Manager

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**Practices to avoid**

- Transporting birds in bags or burlap sacks
- Moving birds with their legs tied
- Confining birds in a trunk or toolbox
- Mixing different sizes or species in a single crate

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**By R. Scott Beyer, Poultry Specialist and C. J. Delfelder, Poultry Farm Manager**

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**Knowledge for Life**

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A Crabapple A Day Keeps The Doctor Away?

Growing up, did you ever hear the phrase, “An apple a day keeps the doctor away”? I often heard this phrase at school, especially when apples were the fruit option at school. When my grandparents lived on the farm, they had various fruit trees, one of which was an apple tree. When I was younger, my cousins and I would go out and pick the fruit on the tree that was ripe and ready for eating. Unfortunately, many of the apples landed on the ground, so the birds had a better selection than we did. Along with the regular apple tree at my grandparents, I often saw other trees that had small fruit on them that I thought were cherries. Truth be told, they were crabapples. I have never eaten a crabapple as I thought for years that they were not edible. However, thanks to an article by Ward Upham, I now know that you truly can consume crabapples.

According to Upham, crabapples are safe to consume as long as you don’t eat too many of them. Actually, the only difference between crabapples and apples is the size of the fruit. By definition, crabapples have fruit that are 2 inches or less in diameter, and apples are more than 2 inches in diameter. By this definition, most of the apples grown from seed will be crabapples. The fruited apples are grafted.

So did people ever plant crabapples from seed? Of course they did. Just think of Johnny Appleseed. But those apples were normally used for jelly, applesauce, and cider and not for fresh eating. Even in Johnny Appleseed’s day, dessert apples were grafted.

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Upham stated that there is one other caveat when using crabapples from a tree in the landscape. Make sure the tree hasn’t been sprayed as an ornamental with a pesticide that isn’t labeled for fruit tree apples. If it has, then the fruit should not be used.

Best,
Shannon
(Agriculture/4-H Agent)
Stay connected with the Flint Hills District
-Facebook:
K-State Research and Extension-Flint Hills District
-Website: www.flinthills.ksu.edu
-Mailing list: Know someone who should receive this newsletter? Call the office to have them added at (620)767-5136 or email Shannon at spspencer@ksu.edu.

Garlic Planting

October is a good time to plant garlic (Allium sativum) if you want large quality cloves next summer. Apply 3 pounds of 10-10-10 fertilizer per 100 square feet and mix into the soil before planting or fertilize according to soil test. Plant individual cloves point up and spaced 1 to 2 inches apart. The larger the clove planted, the larger the bulb at harvest. Water in well and mulch with straw to conserve soil warmth and encourage good establishment.

Harvest will not occur until next summer. Test dig when it is time to harvest. If they haven’t segmented, wait another week or two. Elephant garlic (Allium ampeloprasum) should also be planted now. It is a plant with a milder garlic flavor and is actually a closer relative to the leek than to true garlic. Inchelium Red has an excellent storage life and Chesnok Red isn’t bad. Others you can try include Armenian, Music, Purple Glazer, Carpathian Mountain, Metechi, China Strip, Ajo Rojo, Asian Tempest and Silver Whest. Kansas has the type of climate that allows us to grow a wide variety of garlic types well. (Ward Upham)

Managing Feed Costs This Fall

By Justin Waggoner, Beef Systems Specialist, Garden City

The increased commodity prices we are currently experiencing have many cattle producers considering the costs associated with their feeding and management programs for weaning cattle this fall. Here are a few tips that might aid cost conscientious producers.

- Evaluate commodities on a cost per unit of energy or crude protein basis. These calculations should be done on a dry matter basis, by first as an appropriate comparison between dry commodities such as corn, and wet commodities such as silage or wet distiller’s grains. Additional cost such as freight, grain processing, and shrink may also be included.
- Maximize use of commodities or ration ingredients produced on farm. I am sure there are many different versions of the old saying “the best way to make a profit with land and livestock is to walk the crops of the farm.” On-farm commodities, especially forages, are usually less expensive than purchased commodities.
- Try to plan as many as possible of on-farm produced commodities in the diet or even driving a small amount of lower cost ingredients like straw may reduce ration costs. However, the impacts of these changes must be weighed against cattle performance.
- Reduce commodity shrink and feed waste. How much of the commodities you purchase are lost in storage and handing? And then how do you make it into the truck? Often most of the feeding and handling losses occur during the storage of the commodity. Although these losses are minimal, they do add up (1% of a ton = 10 lbs, 1% of 20 tons = 200 lb). The cost associated with these losses may add substantial cost to a commodity (400 lbs at $250/ton = $100 or $2.50/ton). These losses often occur when commodities are handled or being loaded into feed mixers. The key to reducing commodity loss comes down to increased awareness.
- Focus on efficiency. Feed to gain is always important, period. It is the benchmark by which feeding programs can easily be evaluated. Feed efficiency and feeding is relatively efficient and can post feed conversions of 2:1 or less in confinement situations. Feeding technologies like ionophores or feeding management strategies such as limit feeding should also be considered to further improve feed conversions.
- Seek the counsel of a nutritionist or other professionals. Nutritionists, not only balance rations but also assist producers with evaluating commodities and estimating the limits of the inclusion of any new ingredient. Most Extension professionals can also assist producers with evaluating commodities of put them in contact with Extension specialists with training in nutrition.