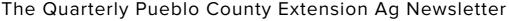


Pueblo County Extension Agriculture Tribune







Local Food - Harvest Time

By: Beth De Lair, Ag & Natural Resources Coordinator

Pueblo is known for it's chiles but our local community offers a true plethora of local grown and harvested food starting in July until the later part of the fall. Be sure to stop by any of the following farm stands and check out the Palmer Land Conservancy Local Food Guide for more places to check out and support.

Farm Stands To Check Out:

- DiSanti Farms
 - Open Daily 9:00 a.m. 6:00 p.m.
- Milberger Farms at Peppe's
 - Open Daily 7:00 a.m. 5:00 p.m.
- Peppers & Petals LLC
 - Open Daily 9:00 a.m. 6:00 p.m.
- DiTomaso Farms
 - Open Daily 8:00 a.m. 5:00 p.m.
- Mauro Farms & Bakery
 - Mon Sat 8:00 a.m. 6:00 p.m.
 - Sun 8:00 a.m. 5:00 p.m.
- Musso Farms
 - Open Daily 8:00 a.m. 6:00 p.m.
- Nola's Natural's
 - 9:00 a.m. 5:00 p.m.
 - Closed Saturday & Sunday

LOCAL

Southern Colorado's Local Food Guide:

https://www.palmerland.org/blog/find-palmers-local-food-quide

Meet the Ag Team!

Kristi Bartolo - Agronomy Agent Email: bartolok@pueblocounty.us

Beth De Lair - Agriculture & Natural Resource Coordinator Email: delairb@pueblocounty.us

Scan to access the digital version of this newsletter.





Wheat(less) Field Days 2022

By: Kristi Bartolo, Agronomy Agent, Pueblo County











Each year Colorado State University's (CSU) Crop Testing Division holds a Wheat Field Day as a means to gather community members, farmers, seed producers and seed developers. Newly developed wheat varieties are discussed along with coinciding research conducted by the College of Agricultural Sciences. This year's winter wheat crop was dismal. In the fall of 2021 the CSU Plainsman Research Center planted their crop of winter wheat varieties, hopeful that they would produce a successful crop and add to the important stack of knowledge about the varieties. As this center is almost exclusively a dry-land farm, rain and snowfall, precipitation in general is so important.

Unfortunately, the rains never came. The winter passed with little to no precipitation and no crop ever emerged from the ground. This is a stark reminder of what happens in the face of drought. Other farmers in the same area had some irrigation and limited winter wheat crops were able to be harvested. This event will help researchers focus on more drought tolerant wheat varieties while they maintain good quality and disease and pest resistance. For more information on winter wheat varieties and any varieties that CSU's Crop Testing Division works on click the following link: https://agsci.colostate.edu/csucrops/ As farmers are thinking of planting winter crops this coming fall, drought tolerant varieties should be considered and irrigated if possible for a better chance of a profitable crop.



Processing Chile Peppers

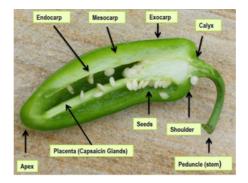




Chile peppers add unique flavors to foods and can be used in almost any dish, including salads, entrees, or even desserts! Whether you prefer mild or hot, you can select and process chiles to add an element of creativity to your meals. In addition to adding flavor, chiles also contribute vitamins A and C and fiber. Choose fresh chile peppers that are mature, heavy for their size, and firm. Avoid processing peppers that have soft spots or bruises with mold or decay. The chile consists of an outer skin that is usually removed in processing, the fleshy part of the fruit, an inner wall, ribs, and seeds. The inner membrane and ribs of the chile where the seeds are attached contain capsaicin glands. Removing the inner ribs will reduce the 'heat' of the chile.

Be careful handling chiles. When working with chile peppers, wear gloves and glasses to protect your skin and eyes from possible contact with the capsaicin oil--the source of heat found in chiles. To remove capsaicin from your skin, rub the affected area with olive or vegetable oil, wipe off with a paper towel, and then wash thoroughly with plenty of soap and water and dry with a paper towel. This is especially important before engaging in other activities where your hands may touch your skin or eyes. If you wear contact lenses, you may want to remove them before processing hot chiles. The only way to safely can chiles and other low-acid foods at home is by pressure canning. For more chile processing information you can check out the whole fact sheet here: https://extension.colostate.edu/docs/pubs/foodnut/chili_pepper.pdf or call the Pueblo County CSU Extension office at 719-583-6566 for a hard copy brochure.









Colorado Aquatic Nuisance Species (ANS)

Information from the Colorado Division of Parks & Wildlife

Colorado has an abundance of outdoor aquatic recreation spots that everyone is welcome to enjoy. However the Colorado Parks & Wildlife Department is asking you to keep an eye out on the below species that have made their way uninvited into our lakes, rivers and streams. These species can cause a lot of damage to our native populations of fish, aquatic plants, mussels' and many other wildlife groups. The CPW Invasive species website states, "The mission of Colorado Parks and Wildlife (CPW) is to perpetuate the wildlife resources and outdoor recreational opportunities of the state and provide people the opportunity to enjoy them. Invasive species can devastate wildlife habitat by outcompeting native species for food and shelter, and disrupting wildlife related recreation. Without a coordinated prevention program, early detection and rapid response to new invasions, wildlife habitat and outdoor recreation are at serious risk." If you see something fishy be sure to report it using the information below.

ANS Watch List:

- Golden Rudd (Fish Species)
- Rusty Crayfish
- Zebra Mussels
- Quagga Mussels
- New Zealand Mud Snail
- Eurasian Watermilfoil



Concerns:

- Hybridization
 - Rudd's can spawn with Shiners and create hybrid offspring
- Destruction of native species habitat for spawning, nurseries, and other protected areas
- Food competition

How to report?

- Colorado Parks & Wildlife Department
 - Phone: 303-291-7295
 - Email: <u>invasive.species@state.co.us</u>
 - Report Form: https://cpw.state.co.us/aboutus/Pages/ISP-Report-Invader.aspx

Additional resources regarding these aquatic nuisance species can be found using the links below that will take you to CPW & other affiliated websites.

- Colorado Aquatic Nuisance Species Website:
 - https://cpw.state.co.us/aboutus/Pages/ISP-ANS.aspx
- State of Colorado Aquatic Nuisance Species Management Plan
 - https://cpw.state.co.us/Documents/ANS/CO-ANS-Management-Plan.pdf
- Protect Our Waters Stop Aquatic Hitch Hikers
 - HTTPS://STOPAQUATICHITCHHIKERS.ORG/

Golden Rudd

Image Credit: Canva



Image Credit: Summit Daily

Zebra Mussels



Image Credit: Colorado Trout Unlimited

Summer Time Classes & Events

By: Beth De Lair, Pueblo County Ag & Natural Resources Coordinator

May starts the beginning of the busy season for the Pueblo Ag team with field visits, classes, tours, community events, and so much more. This article highlights a few of the amazing programs we were able to offer to the community over the last few months including our booth at the Pueblo County Fair! We have many other amazing opportunities coming up, so if you see an event you like be sure to follow us on Facebook or call our office at 719-583-6566 and let us know you'd like to be added to our weekly ag email that comes out each Friday that lets you know about any new classes we have.

The first event we'd like to highlight is the Goodnight Barn event that was coordinated by the Goodnight Barn Restoration team who is in charge of the restoration project of the Goodnight Barn and the 2022 Chuckwagon Rendezvous. The Pueblo CSUE Ag team was able to host a booth at this event and we chatted with over 50 people about various topics in agriculture relevant to our community. It was a bit chilly with the last few snowflakes of May, but we were thrilled to be a part of this event and look forward to coming back again next year. Also in May, we worked with the Fountain Creek Brewshed Alliance program and hosted one of their liquid lecture events at Brue's Alehouse. The participants at this event got a dollar off Flagship beers and were able to enjoy a fun interactive game of soil health trivia that involved prizes! It was a great event that sparked great conversations about the importance of soil health.

June kicked off a thriving month of classes and tours that ranged from a Rain Barrel class, Hydroponic class, Pueblo Natural Resources tour and a Drought BBQ event. These events were packed with participants who were excited to build their own rain barrel, grow microgreens from seed on a mason jar and get to hear about the impacts of drought from staff at the National Weather Service.

July is the month of the County Fair, but before that great event kicked off, the Ag team attended the Mid-Summer Farm Bureau Conference, ran trainings for the community animal response team members, and had a fantastic Farm to Table tour event that included a delicious cooking experience with local produce.

We'd like to thank the community for supporting our events and giving us vital feedback that allows us to continue to serve the community of Pueblo County. We are excited to transition into the fall portion of the year and bring more exciting events for all to enjoy.













Ag Groups Join Forces for Meet the Candidates

By: McCall Knecht, Pueblo County Farm Bureau Vice President

Pueblo, Colorado—Pueblo County Farm Bureau hosts a Meet the Candidates event, Tuesday, September 13, 2022 at 5 p.m. at the Weisbrod Aircraft Museum.

When only 1% of the population are farmers or ranchers, representation at the county, state, and federal level is critically important. Therefore, leaders of several agriculture-focused organizations are banding together to meet candidates and make informed voting choices.

The Meet the Candidates event is free and open to the public. All candidates that could appear on a Pueblo County resident's ballot are invited. Candidates will be asked a few formal questions however, more emphasis will be on candid, organic conversations. Any constituents interested in learning more about who may be representing them are encouraged to attend.

Policy decisions directly impact the 52 million dollar agriculture industry in Pueblo County. Ensuring that those who write the policy have a pulse on the rural and agricultural communities is vital to the Arkansas Valley region's livelihood.

Light hors d'oeuvres and drinks will be provided. This event is being co-hosted by the Pueblo County Beekeeping Association, Action 22, Rural Colorado is Colorado and the Pueblo County Stockmen's Association. For more information, click here https://fb.me/e/4q4VN3obu

Colorado Farm Bureau is a non-partisan organization and works to promote, protect, and enhance the future of agriculture and rural communities.

For more information regarding this event or the Pueblo County Farm Bureau Chapter you can reach out to McCall using the contact information below.

McCall Knecht

Pueblo County Farm Bureau, Vice President

Phone: 970-509-9655

Email: <u>mccalllinke@gmail.com</u>

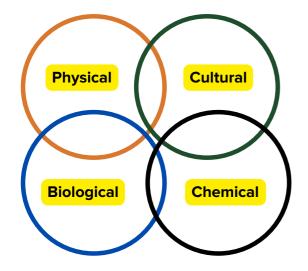


Pueblo County Farmers Battle Herbicide Resistant Weeds

By: TJ Knecht, LoPresti Farms Inc.

Have you noticed weed control failures after a herbicide application? There are a number of reasons herbicides may fail to control weeds, including the wrong product or rate for the target species or insufficient water volume for thorough coverage. Heat and drought stressed weeds are also difficult to control. However, if you can rule out these possibilities, you may be dealing with herbicide resistant weeds.

The development of herbicide resistant weeds is one of the most significant challenges facing growers in Pueblo County. Weeds develop resistance over time due to repeated use of the same herbicides. For example, Kochia has developed resistance to glyphosate, dicamba, and atrazine in Colorado. So, how do we control resistant weeds? Through an integrated weed management approach. It is important to understand herbicide modes of action, which refers to the process by which herbicides kill weeds. This information can be found at the top of every herbicide label. Once you know the mode of action, you can rotate products and use products with multiple modes of action. We must also employ cultural (plant weed-free seed, crop rotation, planting rates to encourage competitive crops) and mechanical methods (tillage, hand weeding, hoeing) as part of our integrated approach. Sometimes, a sharp shovel and a bit of sweat equity are the only way to get resistant weeds under control.



Integrated Weed Management (IWM)





The Buzz About the P.C.B.A.

By: Marva Jolly, Pueblo County Beekeepers Association

Pueblo County Beekeepers Association (PCBA) is a local community of beekeepers with 168 members from Pueblo and Fremont counties and surrounding areas. PCBA was established in 2016 and is a very active club with a growing membership. Our mission is to educate both our members and the general public about the importance of bees and pollinators.

PCBA is involved in a variety of events throughout the year. In the spring, we rescue swarms from the local area. In conjunction with the Pueblo County Extension Office, PBCA holds two popular educational events in February each year. A 2-day Bee Curious school for new and beginning beekeepers and the following weekend an all-day speaker event. PCBA also offers a mentorship program to assist new beekeeper members. Every year, PBCA has a booth at the Pueblo County Fair staffed by club volunteers to educate people about bees and agriculture. In conjunction with the CSBA, our members also volunteer to staff a booth at the Colorado State Fair to educate the public.







Community Partner Highlights

Excelsior CSA

The Excelsior CSA is a farmer-owned cooperative committed to raising awareness about the importance of locally owned and operated farms and organically raised foods in Southern Colorado. Our member farms are located in the Arkansas Valley of Colorado along with our partners in the Valley and on the Western Slope. We grow a large variety of fresh produce and herbs, and provide eggs and meats using traditional methods that do not require chemical fertilizers, pesticides, or drugs. Our farmers are committed to building the health of their soils to ensure consumers receive the most flavorful and nutritious foods possible through regenerative agriculture. We offer a Community-Supported Agriculture (CSA) program hosted by Springside Cheese in Pueblo and 2 pickup locations in Colorado Springs.

Website:

https://www.localharvest.org/excelsior-csa-M61339



Pueblo Food Project

Pueblo Food Project is a community led coalition that helps create a more vibrant, nutritious and equitable food system for every eater in Pueblo County. The Pueblo Food Project is open to anyone interested in our local food system. Mayor Nicholas Gradisar and County Commissioner Chris Wiseman co-chair the Pueblo Food Project. The goal of the Pueblo Food Project (PFP) is to develop a vibrant, sustainable, nutritious, and equitable local food system that supports all Puebloans in living healthy and happy lives. There are a total of 6 initiatives the PFP group works on that include healthy food access, local food economy, food & farm education, advocacy, collaboration and the community garden sustainability project.

Website: https://pueblofoodproject.org/



Upcoming Events

August Dates

- August 19, 2022
 - o Produce Bus Tour
- August 19-20, 2022
 - Pasture to Profit
 Conference
- August 26 September 5
 - o Colorado State Fair
- August 26, 2022
 - Urban Wildlife & You Class

September Dates

- Sept 17, 2022
 - o Bike the Bessemer
- Sept 21, 2022
 - Ristra Making Class
- Sept 23, 2022
 - Rain Barrel Class
- Sept 23-25, 2022
 - Chiles & FrijolesFestival



October Dates

- Oct 3-4, 2022
 - Annie's ProjectFacilitator Training
- Oct 19, 2022
 - Cattlewomen's College
- Oct TBD
 - Sheep Shearing &
 Wool Spinning
 Production Classes

Connect with Us!



SUBSCRIBE







https://www.youtube.com/channel/UCi0dsYcfX1gIbHQWPit8WDQ



https://pueblo.extension.colostate.edu/



Office Address: 701 Court St., Pueblo, CO 81003
Phone: 719-583-6566

