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**Office Hours M-F 9:00 - 4:00**  
**412 Main Street**  
**Rising Sun, IN 47040**  
<https://extension.purdue.edu/Ohio/>



Sun	Mon	Tue	Wed	Thu	Fri	Sat
	1 HHS Advisory Board Committee– 5:30– zoom YAB 6:30	2 Election Day– Office Closed After School STEM Classy Clovers meeting 6:30pm@EO	3 Lumberjacks meeting 6pm @ EO	4 PCARET State Meeting	5 Jazzy Jesters Meeting	6 Indiana 4-H State CDM Contest
7	8	9 After School STEM	10	11  Office Closed	12	12
14 Shamrock Shiners meeting 3pm @EO Turkey-riffic Mini 4-H @4pm Junior Leaders @5pm	15 Empower Me to Be Clutter free– 5pm 4-H Expansion and Review – 6pm Fair Board 7pm	16 After School STEM	17	18 Train Your Brain@10:30 Forage Quality Zoom @ Noon CFE CDE @ 5pm	19	20
21	22	23 After School STEM	24	25  —OFFICE CLOSED—	26	27
28 Trailblazers Meeting 2pm @ EO	29 Extension Board 6pm	30				

# ENROLLMENT IS NOW OPEN FOR OHIO COUNTY 4HERS

Scan the QR Code or visit  
v2.4honline.com to get signed up today.  
Enrollment must be completed before  
attending programs.



## Dates to Remember

- January 15, 2022 - 4-H Enrollment Deadline
- March 5, 2022 - Winter ID (Beef & Dairy) 8:00-9:00am
- April 30, 2022 - Spring ID Day (Sheep, Goat, & Swine) 8:00-10:00am
- May 15, 2022 - Livestock Entered into 4-HOnline Deadline
- June 4, 2022 - Summer ID Day (Rabbit) 9:00-10:00am
- June 4, 2022 - Fair Entry Deadline
- June 6-10, 2022 - 4-H Camp
- June 24-July 2, 2022 - Ohio County 4-H Fair



### **WANTED:**

### 2022 4-H Camp Junior Directors, Counselors, and CIT's



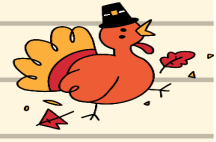
Applications are available at the Extension Office!!  
Anyone in the 8th grade or above is encouraged to  
apply!

Applications are due to the Extension Office by  
December 1st.

If you have questions call Jill at 812-438-3656.



# Join us for a A Turkey-riffic Time



**PURDUE EXTENSION OHIO COUNTY MINI 4-H**

**When: Sunday, November 14th from 4:00-5:00pm at Extension Office**

**What For: Turkey Talk, Turkey Craft and Turkey Treat**

**RSVP by Wednesday, November 10th to Extension Office @ 812-438-3656 or to <https://bit.ly/3mPzREx>**

**Must be Enrolled in 4-H to Participate!**



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Extension - Ohio County



## **Holiday Baking Basics Class 1**

**BRING YOUR FAVORITE GROWN UP BAKING BUDDY AS WE LEARN HOW TO MAKE "BETTER THAN BAKERY" COOKIES FROM A LOCAL PASTRY CHEF!**

**WHEN: SATURDAY, DECEMBER 11TH, 2021 FROM 9:30AM - 11:30AM**

**WHO: AGES 3RD GRADE AND UP**

**WHERE: RISING SUN HIGH SCHOOL FCS CLASSROOM  
COST: \$10.00**

**REGISTER: [HTTPS://CVENT.ME/5AR3GD](https://cvent.me/5AR3GD)**

Questions? Call the Extension Office at 812-438-3656

**All Baking Supplies Provided! Bakers will take home their baked good to share and a recipe card!**

Space is Limited so register early! This 3 part baking series will focus on Chocolate for Valentine's (2/12/22) & Cakes/Cake Decorating for Easter (4/9/2022)



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# PELLETIZED LIME - HOW QUICKLY DOES IT REACT

By: Lloyd W. Murdock, Extension Soils Specialist

Pelletized lime is made by granulating finely ground agricultural (ag) lime. It may be dolomitic or calcitic depending on the nature of the original limestone. The fine lime particles are bonded together with lignosulfonates during the pelletizing process. In general, the pelletized lime contains about 9% lignosulfonates. Pelletized limestone is a product that has been on the market for many years. The price of the material on a per ton basis is considerably higher than bulk ag lime, so its use has mainly been confined to specialty markets, with little use in production agriculture. However, the product is becoming more commonly used in production agriculture. Some questions have been raised about recommended rates of this material and the speed at which it reacts compared to standard ag lime.

## How Much Can the Rates be Reduced for Pelletized Lime?

The recommended rates and the effect on soil pH of any agriculture lime product is related to the neutralizing value of the lime, which is a combination of the purity (calcium carbonate equivalent) and the fineness of grind (particle size). As these two properties of lime change, so does the recommended rate of lime and its effect on soil pH. The finer the lime particles and the higher the calcium carbonate equivalent, the more effective the lime and the lower the rate of lime needed to make the desired pH change.

Bulk ag lime sold in Kentucky has an average neutralizing value of 67% when averaged for all quarries. All lime recommendations in Kentucky are based on this value. Therefore, if the neutralizing value of pelletized lime is substantially higher than 67%, then the recommendation should be lower. The information to calculate the neutralizing value should be on the pelletized lime bag, and the method to calculate the neutralizing value can be found in publication AGR-106, University of Kentucky College of Agriculture. For example, a high quality pelletized lime source may have a neutralizing value of 85. If this is the case, the lime rate can be reduced to 78% of what would be recommended for bulk ag lime. This is calculated by dividing the average neutralizing value of ag lime by the neutralizing value of the pelletized lime being used ( $67 \div 85 = 0.78$ ). In this case, 1560 lbs/ac of pelletized would be required to equal one ton of ag lime. If less than this amount of pelletized lime is used, the expected soil pH change will probably not be obtained. As can be seen from this example, the recommended rates of pelletized lime cannot be greatly reduced as compared to bulk ag lime.

## How Fast Will Pelletized Lime React?

The speed of reaction (rate at which the lime will change the soil pH) is mainly a function of surface area of the lime particles and their contact with the soil. The finer the grind of lime, the more the surface area, and the faster the reaction. Since pelletized lime is pelleted from finely ground lime, it is easy to assume that it will be faster reacting than bulk spread ag lime which has some larger, non-reactive particles as a part of its composition. However, this is not true. Based on research from several states, it appears that the pelletized lime reacts no faster to raise the soil pH than good quality ag lime applied at recommended rates. In fact, incubation studies at Michigan State University found the pelletized lime to have a slower rate of reaction. Field research from other states indicate the rate of reaction is about equal to ag lime.

The slower than expected reaction of pelletized lime is probably due to two things: 1) the lignosulfonate binding, and 2) the distribution pattern. The lignosulfonate binding must break down by solubilization or microbial action before the lime is released to neutralize the soil acidity, which would delay the speed of reaction. When the pelletized lime is spread, it is distributed on the soil in pellets and results in small concentrated zones (spots) of lime after the binder dissolves. The fine, reactive particles of ag lime, in contrast, are spread as more of a dust so that the lime is better distributed and not in concentrated spots. The bulk spreading method will allow the ag lime to contact a larger amount of the soil.

## Summary

Pelletized lime is an excellent source of high quality lime. Its use in agriculture has been limited due to the price. The recommended rate of pelletized lime should be based on the neutralizing value of the lime and will probably be about 75 to 80% of that for average-quality bulk ag lime. Contrary to popular belief, the speed of reaction of pelletized lime is no faster than that of bulk ag lime. Thus, when comparing the two materials, less pelletized lime is needed to raise the soil pH to the desired level, but the increase in pH is no faster than with ag lime if both are applied on the basis of their neutralizing values.

Source: <http://www.uky.edu/Aq/Agronomy/Extension/ssnv/ssv1189.htm>



## Southeast Indiana Agriculture & Natural Resources Lunch N' Learn Webinar Series

Join Purdue Extension experts as they tackle the tough topics and answer your questions live! *All sessions hosted 12pm to 1pm*

Participants can register at the link below or call 812-427-3152

REGISTER: [bit.ly/SEINAg](https://bit.ly/SEINAg)

Live Webinar link: [bit.ly/SEINAgLive](https://bit.ly/SEINAgLive)

**November 4**

Pest Control in the Home & Garden



**November 18**

Forage Quality



**December 2**

Winter Care of Trees and Shrubs



**January 13**

Pond Management



**January 27**

Home Lawn Care



**February 10**

Winter Landscape Management



**February 24**

Gardening 101





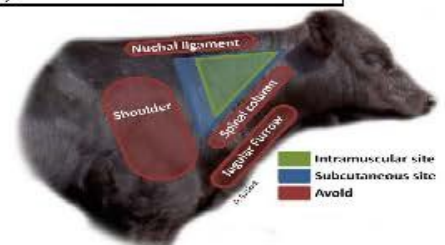
# PURDUE UNIVERSITY

## 2021 Beef Quality Assurance Trainings

**WHY:** Beef Quality Assurance (BQA) training and certification is now required for beef producers selling “fed cattle” (finished beef steers and heifers coming out of a feedlot) that ultimately are processed by many of today’s major packers. BQA certification is good for 3 years and the program is free to producers either in the face-to-face or on-line formats.

*\*When RSVPing, please communicate which location, date, number of people attending & contact phone number.*

Location	Date/Time	RSVP* & Contacts for Questions
<b>Southern Indiana Purdue Agricultural Center (SIPAC)</b> Conference Room, 11371 E. Purdue Farm Road, Dubois, IN 47527	Mon., Nov. 1, 6:30-9:00 p.m.	Kenny Eck (RSVP to <a href="mailto:duboisces@purdue.edu">duboisces@purdue.edu</a> ), Nick Minton (Purdue Extension, 812-279-4330)
	Mon., Nov. 29, 6:30-9:00 p.m.	
<b>Fulton County Extension Office</b> 1009 W. Third St., Rochester, IN 46975-7119	Tues., Nov. 2 6:30-9:00 p.m.	Mark Kepler (RSVP to Purdue Extension, 574-223-3397), Ron Lemenager (Purdue Extension, 765-427-5972)
	Tues., Nov. 9 6:30-9:00 p.m.	
<b>Southern Hills Church</b> 1645 S St Rd Hwy 135 Salem, IN 47167	Thurs., Nov. 4, 6:30-9:00 p.m.	Purdue Extension (RSVP to Danielle Walker, 812-883-4601 and Ophelia Davis, 812-275-4623), Nick Minton (Purdue Extension, 812-279-4330)
	Thurs., Dec. 2, 6:30-9:00 p.m.	
<b>Southeast Purdue Ag Center</b> 4425 County Rd 350 N, Butlerville, IN 47223	Thurs., Nov. 11, 6:30-9:00 p.m.	Jill Andrew-Richards (RSVP to Purdue Extension, 812-438-3656), Nick Minton (Purdue Extension, 812-279-4330)
<b>Creighton Hall – Purdue</b> Dept. of AnSc, Rm 1042. 270 S Russell St, West Lafayette, IN 47907	Tues., Nov. 16, 6:30-9:00 p.m.	Ron Lemenager (RSVP to Purdue Extension, 765-427-5972)
<b>Stewart Seeds</b> 2230 E. County Road 300 North, Greensburg, IN 47240	Thurs., Dec. 9, 6:30-9:00 p.m.	Jill Andrew-Richards (RSVP to Purdue Extension, 812-438-3656), Nick Minton (Purdue Extension, 812-279-4330)
For general BQA questions please contact Ron Lemenager (Purdue Extension, 765-427-5972) or Nick Minton (Purdue Extension, 812-279-4330).		



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**PURDUE**  
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## 2021-2022 Indiana Beef Cattle Association (IBCA) and Purdue Area 1 Beef Meeting

- WHEN:** Tuesday, December 14<sup>th</sup>, 2021 at 6:00 pm
- WHERE:** South East Purdue Ag Center (SEPAC), Butlerville, IN
- WHY:** The meetings will feature great food and valuable information on a variety of beef topics. IBCA will provide an update on current policy and programs. Purdue Dept. of Animal Science will provide the educational presentation.
- HOW:** RSVP to Jennings County Extension office at 812-352-3033 by 12/3/21.

*The counties in this AREA are: Bartholomew, Brown, Dearborn, Decatur, Jackson, Jefferson, Jennings, Ohio, Ripley and Switzerland.*

*Current IBCA Director: Fred Glover*

### Sponsors:

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Extension - Health and Human Sciences

# Empower Me to Be Clutter Free

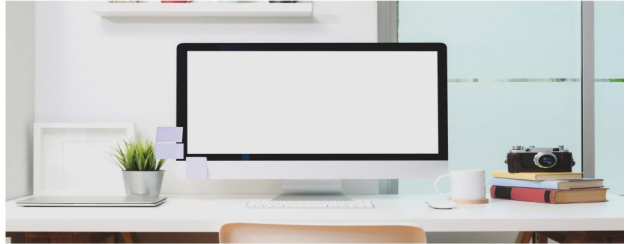


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# Join Us

Monday, November 15th at 5:00pm OR Tuesday, November 16th at 1:00pm  
To RSVP please call Purdue Extension Ohio County at 812-438-3656 by Friday, November 12!

Purdue Extension Ohio County Presents

# TRAIN YOUR BRAIN

Nutrition, Nuerobics and Notable Ways to Keep Your Brain Healthy

November 18th at 10:30am @ EO

RSVP to Purdue Extension Ohio County at 812-438-3656 by November 16th.

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# HEALTH & HUMAN SCIENCES

## Turkey Tips and Tricks

Info courtesy: <https://food.unl.edu/free-resources/newsletters/healthy-bites/thanksgiving-turkey-tips-0>



Who's getting excited about cooking their Thanksgiving turkey? Before you begin the fun of feasting here are a few tips to make sure your turkey is a crowd pleaser.

1. **Plan ahead**— the holidays are hectic and it's important to set a schedule so that the turkey is thawed and ready to bake. Shopping early for the big meal helps to alleviate the stress of dealing with crowds and ensures good selection of items.
2. **Fresh? Frozen?** There is no difference in quality between a fresh or frozen bird. You can buy frozen and take advantage of the sales or you can buy the day before and save the hassle of thawing out your bird. But before purchasing— Always make sure there is plenty of space for wherever the bird will be placed prior to cooking.
3. **Bird buying**... A whole turkey takes about 24 hours per 4-5 lbs. to thaw in the refrigerator. If you are opting to buy a fresh turkey, purchased within one to days of cooking.
4. **Is the bird cooked?** The whole turkey is safe when cooked to a minimal internal temp of 165 degrees F when measured with a food thermometer. To check turkey temps, insert the food thermometer in the innermost part of thigh and wing and the thickest part of turkey breast making sure not to touch the bone.
5. **Carving and food safety**— let your turkey rest for about 20 minutes after removing from oven to allow the juices to set which will make carving easier. Use a clean cutting board and cutting utensil to carve the turkey.
6. **Leftovers? Yes Please!** Leftovers are great but after the feast be sure to get left over food put up within two hours of cooking. Place food in shallow containers and make sure not to overfill the fridge so that air can circulate and food can be

**A twist on a classic...**

## Pumpkin Ice Cream Pie

Recipe courtesy: <https://food.unl.edu/recipe/pumpkin-pie-ice-cream>

1 can (15 oz) pumpkin puree  
1/4 c. sugar

1-2 tsp. pumpkin pie spice— the more spice the more flavor!

1 quart low-fat vanilla ice cream or frozen yogurt, thawed  
1 9 inch prepared graham cracker or vanilla wafer pie crust  
Whipped topping, if needed

Directions: Wash hands with warm water and soap prior to beginning preparation. Mix the pumpkin, sugar and spice until blended and then add in ice cream or frozen yogurt. Pour into the crumb crust and freeze until firm— 4 hours or overnight. When frozen, cover pie with plastic wrap and then cover with freezer quality foil or plastic. Thaw pie slightly at room temperature for 5-10 minutes before serving. Top with whipped topping if desired.

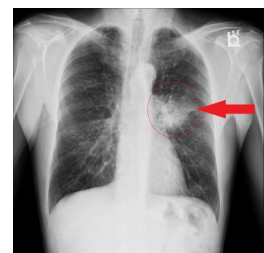
\*Skip the crust and just sprinkle graham cracker crumbs on top to help save calories.

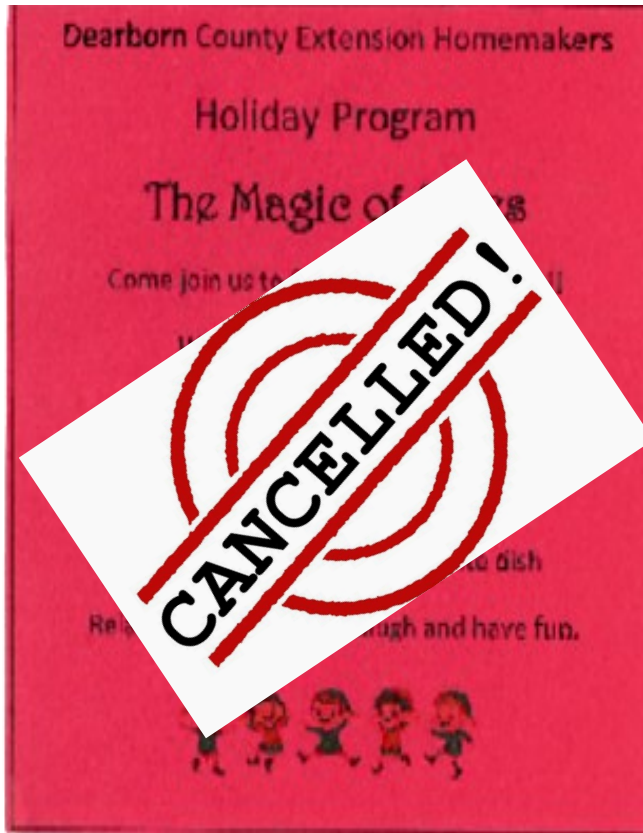
\*For individual pies, place muffin liners in muffin pan, add graham cracker crust crumbs and top with pumpkin filling and freeze.

## November is Lung Cancer Awareness Month

Lung cancer is the leading cause of death from cancer in the United States. 80% of people who develop lung cancer get it from smoking and the best way to lower your risk of getting it is to quit. You can talk to your doctor about getting tested for Lung Cancer if all of these pertain to you: 1. You are age 50-80, 2. have a history of heavy smoking—smoked a package of cigarettes/day or 2 packs a day for 10 years and 3. you continue to smoke or have quit within the last 15 years. Talking to your doctor and not skipping yearly wellness checks are vital to staying healthy. Doctors can now order screenings like the LDCT (low-dose helical computed tomography) which can detect lung cancer early when it may be easier to treat.

(information courtesy: <https://health.gov/myhealthfinder/topics/doctor-visits/talking-doctor/lung-cancer-screening-questions-doctor>)





## Upcoming Programs



December 15th at 10am at EO

**Let's Get Cookin!**

**Holiday Delights!** Love those holiday desserts? Let's lighten them up on calories but keep the taste!

**Dining with Diabetes Virtual Series**  
– Stay Tuned for Details!



### Way to go ladies!

Ohio County Extension Homemakers have been BUSY!!

The ladies made over 1,100 cornbread muffins for the Navy Bean Festival!

### For Make A Difference Day,

over 100 items were donated so that kids at OCEMS could have snacks, hats, gloves, changes of clothes and hand sanitizer!

The school will need items like these again in the spring so stay tuned for details as to how you can Make A Difference!

Pictured: OCEMS Nurse Jamie Works, Ohio County EHC president Charlotte DeVille, Judy Riddell and Madison Stegall– Kunkler of Salem– Hilltoppers Extension Homemaker Club.