Not to be outdone, the sugar beet industry is seeing record tonnage and high sugar for the first time in many years. The rains did nothing but help the beets with less stress and the cooler weather appears to have brought ideal growing conditions. While the components for sugar are high, the price for the sugar is not impressive. These conditions will bring about a near average year for profitability in sugar beets.

Beans were not affected by the rains to a great degree. While the rains may have brought about more disease problems, the yield and quality was excellent. The price for the beans was somewhat lower this year, but with the increase in yield, the bean commodity was superior to years past.

Potatoes wrap up the commodity outlook with little damage done by the rain. Depending on the growth stage, some late blight may have been a problem and was a huge problem in eastern Idaho. However, the Magic Valley potato crop was largely unaffected. Potato storage may be an issue with some; due in part to the excess moisture. The open potatoes are suffering in price while storage may see those prices improve over time—it’s hard to predict the future. High quality large potatoes are always in demand with an acceptable price, which brings us to the issue of resilience.

Most farmers are amazingly resilient as they grow more than one crop or a variety of commodities. This flexibility allows losses in one commodity to be made up in another. This reduces the risk one takes in a very risky business. If you only produced wheat, this year would be a disaster. However, most operations have the ability and the foresight to raise several different commodities—spreading the risk and increasing the profitability. Having the necessary equipment to raise all the different commodities can be overwhelming at best. Producers/neighbors often allow each other to have specialized equipment in order to be more efficient in equipment purchases. Allowing the sharing of equipment and expertise can make a great deal of difference to the bottom line of each of the “partners.”

Risk is at the heart of agriculture—that is the reason more people don’t like to play. Years ago, when my father and his brothers went broke in the dairy industry, a banker said to my father, “You should have taken the money and gone to Vegas—you still would have lost it all, but you would have had more fun!” Spreading the risk using several commodities is basic to financial resilience. My hat is off to those who are willing to shoulder the risk in order to produce the commodities that feed the world and us.
Farm & Financial Management Workshop  
Dates: Dec. 18, Jan. 8, 15, 22, 27 and Feb. 5  
Time: 1-4 PM, Cost: $100/operation  
Location: Cassia County Extension Office  
For more information, contact Joel Packham at (208) 878-9461 or email at jpackham@uidaho.edu  

For all Cereal School  
Date: Tuesday, February 3  
Time: 8 AM - 4:30 PM  
Location: Best Western Burley Inn  
PAT & CCA credits will be available  
For more information, contact Joel Packham at (208) 878-9461 or email at jpackham@uidaho.edu

Estate Planning Workshop  
Dates: Tues. & Thurs., February 10, 17, 24 & March 3  
Time: 10 AM - 3 PM  
Location: Cassia County Extension Office  
Cost: $100/operation (lunch included)  
To Register: (208) 878-9461  
For more information: contact Steve Hines at (208) 324-7578 or shines@uidaho.edu

New Pesticide License Seminar  
Dates: February 17 & 19 for private applicators  
February 17, 18 & 19 for commercial applicators  
Time: 9 AM Test: February 20th,  
Location: Idaho Fish & Game, Jerome  
Cost: $100 for private applicators  
$100 for professional applicators  
For more information: contact Steve Hines at (208) 324-7578 or shines@uidaho.edu

Ag Market Outlook Conference  
Date: Wednesday, December 10  
Time: 9 AM - 4 PM  
Location: Best Western Burley Inn  
Cost: $50.00  
For more information, contact Joel Packham at (208) 878-9461 or email at jpackham@uidaho.edu

Idaho Forage Conference  
Dates: February 26 - 28, Time: 8 AM - 5 PM  
Location: Best Western Burley Inn,  
For more information, contact Glenn Shewmaker at (208) 423-6666 or gshehew@uidaho.edu

EXCEL (2010 VERSION)  
Dates: Tuesdays & Thursdays, March 17,19, 24, 26  
Time: 6 - 9 PM  
Location: Cassia County Extension Office  
Cost: $75/person or operation  
For more information, contact Joel Packham at (208) 878-9461 or email at jpackham@uidaho.edu  
Class size is limited by number of computers available

New Changes in Canning Lid Procedures  
Recently, Jarden Home Brands, the manufacturer of Ball canning jars and lids, completely changed the recommendations when using their jar lids.  
In the past, it has been recommended to simmer your lids for a few minutes and put them right out of the hot water. The purpose of the hot water was to soften the sealing agent and therefore produce a sealed jar.  
Recently, Jarden is now saying that you no longer have to heat your canning lids in hot water before canning. It is best to use them at room temperature. It is recommended to wash the lids before use. If you choose to heat your lids, they stress not to overheat the lids in boiling water because this can destroy the sealing agent.  
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I personally processed all my lids this year without preheating them and found it to be a successful practice. If you have any questions, please contact Grace Wittman at gwittman@uidaho.edu or at (208) 878-9461.

Lunch Box Safety  
Grace Wittman, Family & Consumer Science Extension Educator  
School has started along with all the afterschool activities that come with it. For many, this becomes a hectic time in the mornings. Making sure children are up, dressed and fed. Homework, school supplies and after school snacks are packed safely for the day. Here is a short check list that will ensure the safety of their school lunch for the day.  
√ Start each day with a clean slate. Make sure that the lunch boxes have been cleaned out and are ready for the next day.  
√ Avoid shortcuts. It is important to remember to wash your hands and to make sure counters and surfaces are clean and sanitized before preparing food on them.  
√ Keep food cool. Be sure to pack a freezer pack in your child’s lunch box if you have packed perishable foods. Insulated lunch packs are great as well. You can try freezing their beverage container as a freezer pack if you do not have one.  
√ Begin with safe food. Think about including more non-perishable foods in their lunchboxes. These are foods that do not require refrigeration such as trail mix, granola bars, whole fruit, dried fruit, whole-grain crackers, etc.  
√ If you prepare lunches the night before, be sure to refrigerate perishable foods such as meat sandwiches, yogurt, cheese, etc. Be sure your refrigerator is set to below 40 degrees Fahrenheit.  
√ Be sure to have your children throw out any uneaten perishable foods before they leave the lunchroom. Packing non-perishable foods for after school snacks is best. This eliminates the risk of these foods going bad before your child has a chance to eat them.  
For more information on lunch box safety you can visit www.homefoodsafety.org or www.fsis.usda.gov

Sustainable Ag Conference  
Date: October 20, 2014  
Time: 8:30 AM Registration  
9 AM - 3:30 PM Workshop and Lunch  
Location: Shoshone-Bannock Convention Center  
(1-15, Exit 80, Fort Hall)  
RSVP by Nov., 108 785-1510 or  
grid.denning@idahoagcredit.com

New Farm Bill / Crop Insurance Workshops  
8:30 AM - 3 PM, Lunch included  
Dates: Thursday, December 4, Best Western Burley Inn  
Friday, December 5, Red Lion Canyon Springs, Twin Falls  
For more information, contact Joel Packham at (208) 878-9461 or email at jpackham@uidaho.edu

Pesticide Applicator Recertification Seminars  
8:30 AM - 3 PM  
Dates: Wed., December 3, Best Western Inn, Burley  
Thurs., December 4, Sawtooth Inn, Jerome  
Registration: 8:00 AM, RSVP (208) 324-7578  
Cost: $15 (6 credits-full day)

UI Snake River Sugar Beet Conference  
Date: Thursday, December 11  
Time: 8 AM - 4 PM  
Location: Best Western Burley Inn  
For more information, contact Joel Packham at (208) 878-9461 or email at jpackham@uidaho.edu

Master Gardener Program  
Dates: Wednesdays, Jan. 27 through April 22, 2015  
Time: 2:00 – 5:00 PM  
Location: Minidoka County Extension Office  
Cost: $125/person OR $175/household  
Visit the UI Extension, Magic Valley Horticulture website: http://web.cals.uidaho.edu/hortmagic/master-gardeners/ or contact Tony McCammon at (208) 734-6950 or tonym@uidaho.edu  

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