The University of Idaho is offering a one-day Range Monitoring Workshop to be held in Oakley and Malta on the 3rd and 4th of June respectively. These workshops will help producers locate Range Monitoring sites and teach them how to use these sites for gaining valuable range use data. One of the instructors, Dr. Amanda Gearhart, rangeland specialist at the University of Idaho located in Twin Falls, is contracted to train BLM and Forest Service personnel on range monitoring practices within their respective organizations. Please come and enjoy an educational experience on Range Monitoring.

Range Monitoring Workshop
Oakley—June 3rd at the Fire Station
Malta—June 4th at the Raft River High School
Time: 9 AM—4 PM
Lunch provided

Instructors: Dr. Amanda Gearhart, U of I Rangeland Extension Specialist; Billy Whitehurst, UI Extension Educator, Twin Falls County; Joel Packham, UI Extension Educator, Cassia County.

The program is sponsored by the Idaho Rangelands Resource Commission.

Range Monitoring has long been a tool for beef producers to help with the management of their range/pasture. However, monitoring the range can also be time consuming, tedious and full of paperwork. Of course, it need not be those things and there really are reasons for taking it on within an allotment.

Grazing public ground is continually under scrutiny by groups who want to “save” the public’s land. While this “saving” is not the topic of this article, it certainly plays a role in the need for Range Monitoring by those who use the range. Detractors often see a place on the range that may not be in the best of shape and take a picture. While this picture is only one place on the range it’s NOT indicative of the range condition as a whole. No one knows the range better than those whose livelihoods depend upon it. Range Monitoring offers this kind of management perspective.

Range Monitoring offers this kind of management perspective. Management is the best reason to use Range Monitoring. It gives the allotment producers a graphic representation of the range condition over time. It’s like seeing your child every day vs. seeing a picture from 10 years ago and comparing it to a picture of today. Pictures can be very effective in finding differences that often go unnoticed. This can give producers an opportunity to see how subtle changes can affect the resource in order to preserve its value. These changes can, but are not limited to the following range management strategies: season of use changes, changes in livestock type, changes in stocking rate, or changes in time. Using strategies because of Range Monitoring gives decision-making knowledge/power to the permittees helping them have a larger stake in the renewable resource. Most government agencies that work with producer driven Range Monitoring systems are excited to see this kind of interest by the permittees. This interest can be a powerful tool in maintaining public land grazing as an effective tool for public land management.

Range Monitoring cont. on page 4
Spring Clean Your Food Pantry
Grace Wittman, Extension Educator

It is the time of year where the weather starts to warm up and we spring-clean our houses to get them ready for a new year. For many of us, spring cleaning the house gets done, but cleaning and organizing our food pantry/storage is easy to put off. It is important to clean and take inventory once a year. By cleaning our cupboards and pantry shelves periodically to remove crumbs and food particles, we are getting rid of anything that might attract insect pests. Below are some tips on how to properly store food in your pantry/food storage.

To maximize food quality:

Keep food in original containers or in metal, glass or plastic containers with tight-fitting lids. These protect contents from insects, and are especially important when the humidity level is greater than 60%. Dry foods that are not stored in airtight containers may absorb moisture, resulting in powders that clump and loss of crispness in crackers.

Maintain a storage temperature below 85° F (optimum is 50° F to 70° F). Cooler temperatures help preserve food quality, so avoid cabinets near the oven, stove, hot pipes or refrigerator exhaust.

Store food in dark areas. Light that shines through transparent packaging can cause flavors to deteriorate more quickly.

Always practice first-in, first-out. When stocking your food storage place recently purchased items behind existing food. This helps to ensure that that food is consumed before spoilage occurs.

Check all food storage for package dating.

When examining your commercially canned foods, take into mind that canned foods have a long shelf life, but color, flavor and nutritive value deteriorate over time. Acidic foods such as tomato products, fruits, sauerkraut and foods in vinegar-based sauces have a shorter shelf life than low acid items. Watch for cans that are bulging. This can indicate that the food is spoiled and must be discarded. Small dents in cans do not harm the contents unless the dent is along the side or rim seams. These could have an invisible leak. Rusty cans should be thoroughly inspected to make sure rust has not penetrated the can. If your canned foods have been frozen and then thawed the food may have poorer texture, but as long as the can has not bulged and seams are intact, safety is not an issue.

The storage life of food is affected by its freshness when it reached the market., the time and temperature at which food was held before purchase, storage temperature and humidity in the home and storage the container or packaging. Generally food will maintain quality longer in a cooler storage area.

Since the exact length of time that foods can be stored depends on a number of factors, the times identified in food storage tables are only guidelines. Please refer to PNW 612 publication “Storing Food for Safety and Quality” for the information in this article and food storage tables for cupboard or pantry storage, refrigerator and freezer storage, fresh fruit and vegetable storage, storing leftovers, storing food for emergencies and storing home preserved foods. You can find this publication at http://www/cals.uidaho.edu/edcomm/pdf/PNW/PNW0612.pdf or contact the Cassia County Extension Office to pick up a copy.

Food Safety & Preservation
Clinics coming soon
Grace Wittman, Extension Educator
Salsa
July 9, 9:00 AM—12:00 PM
Register by July 4
Making Pickles
September 10, 9:00 AM-12:00 PM
Register by Sept. 5

Scam Jam 2014
Elder Fraud & Financial Abuse Conference
Lyle Hansen, Extension Educator

WEDNESDAY,
MAY 7, 2014
Wilson Theater
610 Fremont Avenue
Rupert, Idaho 83350

Free!
Registration Deadline
MAY 2, 2014
1 (877) 926-8300 or aarp.cvent.com/
ID_ScamJamRupert

KEYNOTE SPEAKERS
Lawrence Wasden, Idaho Attorney General
Dean Cameron, Idaho State Senator
Bill Deal, Director of the Idaho Department of Insurance

Morning sessions will begin at 8:00 AM
Free lunch will be served at 12:15 PM—1:00 PM with Resource Introduction Upstairs
Afternoon sessions will resume at 1:00 PM—3:45 PM
Sponsored by AARP

Drying
July 23, 9:00 AM—12:00 PM
Register by July 18

Cost: $15.00
Includes publications, handouts and lab supplies
Come learn the basics of each food preservation method through hands on clinic.

All Workshops will be held at the Cassia County Extension Office
(NEW LOCATION)
1459 Overland Avenue
(basement of the Cassia County Courthouse), Burley
Call 878-9461 or email Grace at gwittman@uidaho.edu to pre-