

# Lehigh County Agent Column

## Alfalfa Weevil

Alfalfa fields in Pennsylvania should be watched carefully for the development of weevil populations within the next one to two weeks, depending on the weather.

The major contribution of weevil larvae will come from eggs deposited by overwintering adults within the next two weeks. During this time, adult weevils will move from overwintering sites into alfalfa fields. Peak larval activity usually occurs from May 1st to the 15th in most areas of the state. This is when most fields will exceed economic thresholds if population levels are high.

Although weevil population levels were high in 1988, a fungal disease was responsible for population crashes in some fields after we received substantial rainfall. Also, parasite numbers were high toward the end of the first cutting period. The interaction of these two biological control organisms may help reduce the impact of weevil population during the coming year. However, expect to see substantial numbers of weevil lar-

vae in a number of fields this year. Check the Agronomy Guide for control recommendations. If early alfalfa weevil populations exceed the economic threshold, growers may want to consider Furadan 4F for control if there is adequate time remaining until harvest to allow for the harvest restrictions.

## 1988 Disease Evidence Deadline

The Lehigh County Agricultural Stabilization and Conservation Service (ASCS) office reminds those producers who applied for 1988 disaster benefits that May 15, 1989 is the deadline to submit production evidence. If producers need to have any farm-stored production measured, ASCS can provide this service.

June 30, 1989 is the deadline for Christmas tree growers to apply for disaster benefits related to last summer's drought. To be eligible for the Tree Assistance Program, tree growers must have suffered more than a 40 percent loss of their 1987 or 1988 seedlings. For more information, contact the ASCS Office -- 395-4161.

## Lamb Evaluation

Berks County Sheep and Wool Growers and Penn State Cooperative Extension are conducting an On-Foot, On-Rail Lamb Evaluation Program, Tuesday and Thursday, May 23rd and May 25th. Live lambs will be judged at 7:00 p.m. on the 23rd and carcasses of the same lambs will be evaluated on the 25th. Both sessions will be at Peter's Brothers Meats, Lenhartsville.

Each participating producer may enter one or two lambs. A total of 30 lambs will be accepted on a first-come, first-served basis. Lambs should be ready for market and typical of your ram's offspring.

The registration deadline is May 15th. Ewe, ram and wether lambs will be accepted. They must weight at least 80 pounds live. They will be evaluated for backfat thickness, loin eye area, overall carcass quality, carcass grade and yield, and pounds of carcass per day of age.

Phone 215-820-3085 or

215-378-1327 to request a fee schedule and registration form.

## Pennsylvania Fairs

The 1989 schedule for Pennsylvania agricultural fairs is now available, free, at county extension offices. To receive a copy by mail, send your request with a self-addressed, stamped envelope to: Lehigh County Extension Office, Room 604-Courthouse, Allentown, PA 18101.

## Commercial Vegetable/Pest Control Guide

County extension offices have just received a supply of the brand new publication, "1989 Pennsylvania Commercial Vegetable Disease and Insect Control Guide". The recommendations in this guide should be used instead of those in the orange and black Commercial Vegetable Production Guide issued in 1987.

Commercial growers will need this most current information. Request a copy from your county extension office. In Lehigh County, phone 820-3085.

## Different Wheats/For Different Flours

Wheat flour is the primary grain product consumed in the United States. That's easily seen in the

wide variety of grocery items that ultimately depend on the wheat grower and the wheat miller: packaged flour, bakery mixes, breads, cakes, cookies and pastas.

Flour is also used in the production of breakfast cereals, soups, gravies, and other prepared foods.

However, the flours used in producing various bakery items are milled from different wheat classes.

Hard wheats are used mainly in the production of breads and rolls, and to a lesser extent in the production of sweet goods and all-purpose flour. Soft wheats go into the production of sweet goods, cakes, cookies, crackers and prepared mixes. And some wheats are used mostly to prepare foods that don't appear in the bakery department: Durum wheat, for instance, is used almost solely in the production of pastas.

These wheats are grown in different areas depending on rainfall, temperature, and soil requirements. Hard wheats are produced largely in the Great Plains states of Kansas, Oklahoma, Texas, Nebraska and the Dakotas. Soft wheats are grown in wide-ranging areas east of the Mississippi River, while durum wheat is primarily produced in North Dakota.

## Egg Producers Support Assessment

A majority of US. egg producers voting in a straw poll taken by the American Egg Board indicated that they would support an increase in the mandatory assessment to fund a consumer advertising campaign for eggs. Only 41 percent of all producers voted, but they represented 65 percent of the industry's production, AEB said.

Of those egg producers who did vote, 57.4 percent of them (representing 72 percent of the voting egg production) favored increas-

ing the assessment to its previous five-cents-per-case level, according to an AEB news release announcing results of the poll.

When asked if they would support legislation to increase the assessment higher than five cents per case, only 43.3 percent of those voting (representing 59.6 percent of voting production) voted in the affirmative.

Reprinted from May issue of "Egg Industry"   
 gd: Decholesterolization, Liquid Eggs



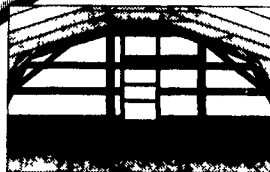
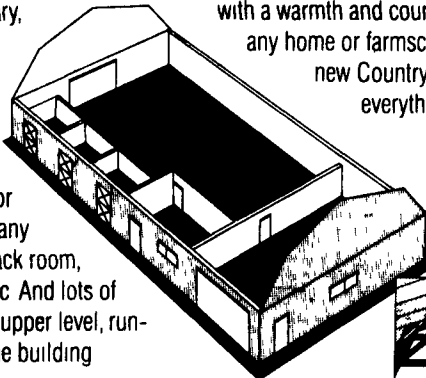
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