

Assessing Pasture readiness: When is it right to turn the animals out?

Let's face it, winter in Jefferson County is long. And by long, I mean really long. Once the snow finally melts you can finally get back to the serious business of outdoor living. Clean up the yard, plant a garden, and put the animals out on some luscious green pasture, right? Well, you may want to hold off on that last one for a little while longer. If you turn them out too early, you may end up robbing the grass of critical energy reserves and set the growth back for the entire season. So how do you know when it is the right time?

Perennial grasses store all their energy in the form of sugar down at the base of their stems near the crown of the plant. In the spring, the roots begin to grow first, and then the plant slowly starts to put out new vegetative growth above ground. In the spring, livestock have much easier access to the lower part of those stems. If they eat the stems they are figuratively and literally taking the battery pack out of your pasture. It will spend the rest of the growing season trying to catch up to the potential it could have had if it were not grazed too early. Also, the growing points of the plant were formed last fall. If you remove those growing points, the plant has to build new ones before it can really produce. In the meantime while the grass is behind, weeds will take the opportunity to fill in the bare spots the grass failed to fill in, causing a small weed problem to become a big one. By the end of the year the pasture will be so tired that you will hardly see any feed out there for your animals, and you will end up supplementing with hay earlier than you wanted.

If you waited until the grass was around 6-8 inches tall, the grass would be healthy, the roots would be established, and the animals would eat grass blades, and not deep down into the stem. The growing points wouldn't be removed, and the grass could recover quickly; so fast that weeds would have a hard time competing against it. Let it establish, then take half and leave half. Once it has been harvested, give it enough time to regrow again. This is crucial to proper pasture management.

One thing you will notice is that spring growth tends to produce a lot in the spring, then ease up in the summer until you get some cool nights in the fall. Some may incorrectly think that if I graze it heavy in the spring I will suppress that spring growth so my animals will keep up with it. I would advise against that. Not only will this prevent maximum yields, but it will lead to plant die off and additional weed problems. If you find in the spring that you have too much feed, consider this a good problem to have. I would recommend haying your spring crop, and putting the animals out in June. Your pasture will thank you. Your animals will thank you. And I will thank you for taking care of your pasture grasses and not stressing them to the max. If you need help evaluating your pasture, please give the extension office a call.

Joseph Sagers, Extension Educator

Check out our
Facebook Page



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Monday to Friday 9:00-5:00
Lunch from 1:00-2:00

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“Egg”celent Reminders: Handling Eggs



Springtime brings so much excitement: beautiful flowers blooming, seedlings sprouting, and baby chicks are providing smiles to all they encounter. With the expectation that these darling little fluff-balls will be laying delicious eggs in the coming months, I thought it timely for some refreshers in handling the delicious goods.

Avoiding Salmonella Contamination: Salmonella can contaminate eggs during their development, as it exits the hen, and even after it is laid, through pores in the shell. Commercial eggs go through a washing process, followed by sanitization. If you are collecting eggs from your back yard hens, be sure their laying box is kept clean and free from feces. Upon collecting eggs, be sure to clean them thoroughly by removing any bedding and feces and refrigerate as soon as possible. Eggs that have “clean bloom” should still be washed and properly refrigerated. Cooking eggs until they are firm, and cooking food containing eggs can prevent illness from bacteria.

Storing Chicken Eggs: Raw shell eggs will maintain their internal structure better if the pointier end is stored downwards. If hard boiled, the egg often develops a very thin layer of water under the surface of the shell. This is a favorable environment for bacteria to grow. Refrigerate after cooling, and consume within a week. After eggs are refrigerated, they should be kept refrigerated. If they are removed from the fridge and ‘sweat’, bacteria can enter the egg and will multiply at room temperature. Like all perishables, refrigerated eggs should not be left out for more than 2 hours.

Appearance Related to Food Safety: The *color of the shell* does not determine the nutrition within the egg. *Blood spots* are a rupture of blood vessels at the time of ovulation and doesn’t mean it’s unsafe; carefully remove if the blemish is unpalatable. *Cloudy egg-whites* is a sign of a very fresh egg. Aging eggs have clearer egg whites. *Pink or iridescent egg whites* indicate spoilage due to a bacteria called *Pseudomonas*. Some of these micro-organisms produce a greenish pigment and is harmful if ingested by humans. *Yolk Color* can vary depending on the diet of the hen. Diets including yellow-orange plants such as marigold petals and corn will produce a darker yolk, and a colorless diet will produce lighter colored yolks. A *green ring* around hard-boiled eggs is a result of overcooking and is safe to consume. It just smells a little sulfur-y.

Preserving Chicken Eggs: Commercially pickled eggs can be stored unopened on the shelf, for several months. After opening, they should be kept refrigerated and consumed within 7 days. Home-prepared pickled eggs must be kept refrigerated and used within 7 days. It is NOT recommended to water-bath nor pressure can pickled eggs. It is NOT recommended to attempt preserving eggs through a process known as ‘water glassing’. If you find yourself with an abundance of freshly laid eggs, they can be frozen if removed from the shells. When left in the shells, the inner liquids expand as the eggs freeze, cracking the shell and creating an easy way for bacteria to contaminate the raw egg as it thaws. Best practice is to combine your excess eggs, and whisk them while raw. Freeze in serving sizes you’ll use. Some like to freeze in ice-cube trays for easy portions, or plastic containers that can be stacked. Be sure to label your container with the date and quantity. <https://nchfp.uga.edu/how/freeze/dairy-products/freezing-eggs/>

For more information on safely handling eggs and egg products, visit:

<https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/eggs/egg-products-and-food-safety>

Deanna Poulsen FCS Extension Educator

Join us for upcoming Classes!

Freeze Drying

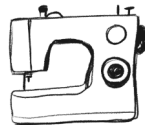
<https://forms.office.com/r/SyEuQdzLmJ>



Wednesday, April 23rd, 1pm-2pm
FREE! Jefferson Extension Office
Kari Ure, FCS Educator,
Bear Lake County Extension

East Idaho Sewing Workshop

<https://forms.office.com/r/tTnssRwHL2>



Saturday, May 3rd, 8:30 am—3:30 pm
Jefferson Extension Office
Register by April 21st! Cost is \$20, and covers all materials for 6 projects and lunch is provided. Swag, Prizes & Fabric Swap!

Open to 4-H Leaders,
Youth Leaders,
FCS Teachers,
Parents &
Grandparents

Smart Shopping

<https://forms.office.com/r/3xmqTc23j4>



Friday, May 9th, 7-8:30 pm
FREE! Jefferson Extension Office
Presented by
Deanna Poulsen, FCS Educator

Register (even for free classes!) to let us know you’re coming. This way we have enough handouts, swag or refreshments. We often teach the same classes in neighboring counties. Feel free to call and inquire if you’re looking for a different date or location.

Horse Declaration



April 28, 2025 | 6:00-8:00 pm

Rigby Fair Grounds

ALL Horses must be declared.
Returning Horse youth and Horses can declare via
email or phone call. NEW HORSES or NEW
YOUTH must declare that day.

Rigby Market Sale Information

~~All youth must be registered on
jeffco.showandfair.com prior to weigh-ins~~

May 1, 6-8 pm - **Swine** Weigh-in

May 22, 6-6:30 pm - **Goat** Weigh-in

May 22, 6:30-8 pm - **Sheep** Weigh-in

July 1, 6-7 pm - **Rabbit** Weigh-in

*Market Rabbit pens must kindle and be declared
between May 21 and June 14

Mud Lake Market Sale Information

May 5, 5-7 pm -
Swine Weigh-in

June 2, 6-8 pm -
Sheep & Goat
Weigh-in

*Junior Livestock
Feed Clinic*

**Friday May 9th
10am
ALC Building**

Join us for an informative feed & nutritional clinic.
We will have a knowledgeable speaker from IFA, so
bring all your questions!



\$80

Check out the camp packet on Zsuites.
Must sign up by June 13

Non-Market Animal Families

Breeding & Pet declarations must be made by **May 16**.
This is for **DAIRY, DOG, RABBIT, CHICKEN, AND
ALL BREEDING ANIMALS**

IDAHO STATE TEEN ASSOCIATION CONVENTION (STAC)



June 23-26, 2025

Registration opens April 15,
on zsuites

Youth Outdoor Skills Day

May 10, 2025 | 9:00-2:00

Beaver Dick Park, Rexburg

Event Stations include: Archery,
Muzzleloaders, Outdoor Survival, Hound
Hunting, Trapping, and so Much More!

Shooting Sports Info

Fremont County Fun shoot: May 17

*registration form on zsuites

Record books Due : May 30

State Shoot: June 6-7

*registration form on zsuites

County Shotgun shoot: June 12

County Rifle Shoot: June 13

County Archery shoot: June 14



Alpine Horse Camp July 8-11, 2025

Registration Opens:
May 15-June 27

Visit Website: www.alpinehorsecamp.org

4-H Events Calendar

Sun	Mon	Tue	Wed	Thu	Fri	Sat
1 June	2	3 Mud Lake Day Camp ALC 10-12 - Cloverbuds 1-4 - Rope basket	4	5	6	7
8	9 Rigby Day Camps 9-12 - 3-D Pens	10 Rigby Day Camp 12-2 - Cloverbuds	11 Rigby Day Camp 9-12 - Rope Basket	12 Rigby Day Camp 1-4 - Int. Sewing: Hoodies, day 2 of 3	13 Rigby Day Camp 1-4 - Int. Sewing: Hoodies, day 3 of 3	14
15	16 District Horse Contest	17 Mud Lake Day Camp ALC 1-3 - Cloverbuds 1-4 - Quickbread	18 Rigby Day Camp 9-11 - Cloverbuds 9-12 - Quickbreads	19 Rigby Day Camp 9-12 - Egg Noodles	20	21
22	23	24	25	26 Rigby Day Camp	27	28
ALPINE 4-H Camp						

Sun	Mon	Tue	Wed	Thu	Fri	Sat
29 July	30	1	2 Rigby Day Camps 9-12 - Freezer Jam 9-12 - Weaving	3 Rigby Day Camp 12-2 - Cloverbuds	4	5
6	7	8 Rigby Day Camp 1-4 - Beg Sewing: PJ Pants, day 1 of 3	9 Rigby Day Camp 1-4 - Beg Sewing: PJ Pants, day 2 of 3	10 Rigby Day Camp 10-12 - Cloverbuds 1-4 - Beg Sewing: PJ Pants, day 3 of 3	11	12
State Horse Contest		Alpine Horse Camp				
13	14 Mud Lake Day camp ML Fair Grounds 10-12 - Cloverbuds 1-4 - Weaving 1-4 - Canvas Art	15	16 Rigby Day Camps 9-12 - Duct Tapes 10-12 - Cloverbuds 1-4 - Canvas Art	17	18	19

Day Camp Info

1. Must be a registered 4H member (on Zsuites)
2. You may sign up for 2 day camps per month
3. You can be on the waiting list for other classes
4. If you can't attend, please call the office and let us know

Rigby Classes are all held at the 4H office classroom.

Mud Lake places are listed.

All Day camp are \$10 or less.

