

Reno County Extension

June-July 2016



K-State Research & Extension - Reno County 2 W 10th Ave South Hutchinson KS 67505

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Reno County Fair Open Class

The Reno County Fair isn't just for 4-H - there are plenty of opportunities for you to enter, too! There are open class sections for foods, arts and crafts, antiques, horticulture, photography, and much, much more. Help make this year's fair great by planning to enter. The fair schedule and Open Class Fairbook can be found here in PDF format: <http://bit.ly/294DphW>



"K-State Research and Extension is an equal opportunity provider and employer"

"K-State Research and Extension is committed to making its services, activities and programs accessible to all participants. If you have special requirements due to a physical, vision or hearing disability, or a dietary restriction please contact Jan Steen by phone at (620) 662-2371 or by email at jmsteen@ksu.edu."

Reno County Fair—Ride the Wave

Schedule of Events

Saturday July 16

8:00 a.m. 4-H Dog Show, Sunflower North Building
Open Class Dog Show following
Sunday July 17 Shooting Sports

Wednesday July 20

9:00 a.m. Fashion Revue Judging, Stringer Fine Arts, HCC, Hutchinson
2:30 p.m. Meeting for Superintendents, Assistant Superintendents and Fair Board—Pride of Kansas
3:00 p.m. Set up fairgrounds
5:00 p.m. Volunteer Appreciation Supper—compliments of Reno County Extension
6:00-8:00 p.m. Early Check-in for all exhibits, excluding foods and animals
12:00 - 7:00 p.m. Camper check-in
7:00 p.m. Public Revue, Stringer Fine Arts, HCC, Hutchinson

Thursday July 21

7:30-10:00 a.m. Exhibit Check-In, Pride of Kansas
All 4-H & Open Class Exhibit Must be in place by 10:00
Excluding Antiques
8:00 a.m. Conference Judging for ALL 4-H static exhibits begin at 8:00 unless otherwise listed
10:00 a.m. Open Class Market Wheat Show(no conference judging)
Sponsored by Central Prairie Co-op
11:00 a.m. 4-H Food Sale Begins
1:00 p.m. Leadership Challenge, Pride of Kansas, Conference Room
6:30-9:00 p.m. Optional arrival of Beef, Swine & Bucket Calf
**6:30-9:00p.m. Sheep and Goat weigh in
(Sheep & Goats Must be Inspected by Vet)**
9:00 p.m. Exhibit Building Closes

Friday July 22

8:00 a.m. Exhibit Building Opens
8:00 a.m. Check-in of Rabbits and Poultry
8:00-10:00 a.m. Beef , Bucket Calf and Swine Arrival
(ALL LIVESTOCK MUST ARRIVE BY 10 A.M.)
8:00—10:00 a.m. Swine Weigh-In
9:00 a.m. FACS Judging (must be pre-entered)
9:00 a.m. Pet Display, Exhibit Building (North Side)
10:00 a.m. Judging of Rabbits and Poultry
10 a.m.-7:00 p.m Photography Judging Contest
10:30—11:30 a.m. Beef Weigh-In
11:00-1:00 p.m. Horticulture Judging Contest
11:00 a.m. Horse Show
1:00 p.m. Barnyard Olympics, Gottschalk Park
Ambassador Water Wars Gottschalk Park
1:30 p.m. Beef Fitting for 2nd Year Bucket Calves and Beef Project Participants
Sponsored by Taylor Goering and Sure Champ
4:00 p.m. Sheep Show
6:00 p.m. Challenge of Champions Prairie Pavilion
Sponsored by Dr. Dal Hunt, DDS, PA
9:00 p.m. Exhibit Building Closes

Saturday July 23

8:00 a.m. Exhibit Building Opens
8:00—10:00 Cow/Calf Pair Arrival
Cow/Calf Release—1 hour after Beef Show
8:00-9:00 a.m. Check-In Dairy
8:00 a.m. Swine Show
12:00 p.m. **Deadline for Monday lunch tickets. Get tickets at the County Fair Office, Pride of Kansas**
12:00 p.m. Goat Show, held in the Goat/Sheep Barns
1:00 p.m. Demonstrations/Public Speaking For All Age Groups
2:00 p.m. Photo Scavenger Hunt, Pride of Kansas
3:00 p.m. Dairy Show, Prairie Pavilion
5:00 p.m. Bucket Calf Conference Judging (1st and Second Year)
6:00 p.m. Bucket Calf Show (1st and Second Year Bucket Calves)
7:00 p.m. Karaoke @ Gottschalk Park (4-H and FFA Members)
8:00 p.m. Exhibit Building Closes

Sunday July 24

8:00 a.m. Cowboy Church Prairie Pavilion
9:00 a.m. Beef Fitting and Showing (no adhesive or paint) with Beef Show Following A/C Sponsored by Target Applications, Inc & MKC
12:00 p.m. Exhibit Building Opens
12:00-1:00 p.m. Open Class Antique Check-In
1:00 p.m. Open Class Antique Show
2:00-8:00pm Antique Tractor Show in Administration Park
3:00 p.m. Pedal Pull check-in
4:00 p.m. Pedal Pull Sponsored by CHS Inc
4:00—7:00 p.m. Inflatable Fun—Gottschalk Park Sponsored by Ryan & Beth Blubaugh & Matt & Val Brack
6:00 p.m. BBQ—Pride of Kansas, Sponsored by American Ag Credit & Reno County Farm Bureau. Catered by Stretch's BBQ
6:30 p.m. Food Auction - Champion & Res. Champion, Pride of Kansas
6:45 p.m. 4-H Scholarships, Special Recognitions, Fashion Revue Winners, & Commissioners' Cookie Jar, Pride of Kansas
8:00 p.m. Exhibit Building Closes
8:00—9:30 p.m. 4-H Youth Dance—Pride of Kansas
Sponsored by Topsoil Agronomic Consulting

Monday July 25

8:00 a.m. Exhibit Building Opens
8:00. 4-H Livestock Judging Contest
11:45 Meal served, free lunch for all 4-Hers exhibiting & immediate families,
Need Ticket. You must get the ticket from the County Fair Office before Saturday at noon.
Meal Sponsored by Midwest Superstore
Drinks Sponsored by Commerce Bank
All Exhibit Buildings Closed
After Lunch Release of Open Class & 4-H Exhibits
2:00 p.m. General fairground clean-up for everyone
4:00 Livestock Round Robin
6:00 p.m. Exhibit Building closes—all exhibits should be picked up, if not, exhibits will be taken to Extension office
7:30 p.m. 4-H Livestock Sale
TBA Beef stalls cleaned

As we learned last year it is important to scout early and often for Sugar Cane Aphids. Here is a Card that should help you know how to scout for SCA.

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Ag Agent
Darren
Busick

K-STATE
Research and Extension

Scouting Sugarcane Aphids

Brian McCornack, Sarah Zukoff, J.P. Michaud & Jeff Whitworth
www.entomology.ksu.edu/extension



Adult Sugarcane Aphid (*)



Winged Adult



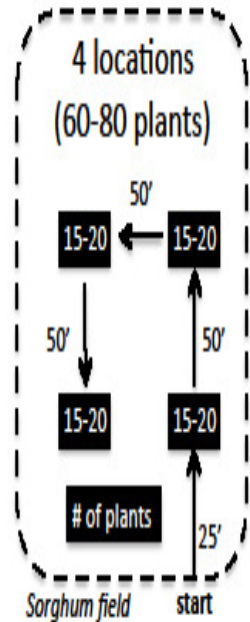
Information adapted from NTO-043, Bowling et al. (2015)

Timing effective treatment to control *sugarcane aphids* (SCA) in sorghum depends on the size of the SCA population. To estimate the number of SCA in a field, follow these steps for scouting the field and use the **Sampling Protocol (below)** and % plants with honeydew (**on back**) to make treatment decisions.

First Detection: Is the Field at Risk?

Once a week, walk 25 feet into the field and examine plants along 50 feet of row (see right):

- If honeydew is present, look for SCA on the underside of a leaf above the honeydew.
- Inspect the underside of leaves from the upper and lower canopy from 15–20 plants per location.
- Sample each side of the field as well as sites near Johnsongrass and tall mutant plants.
- Check at least 4 locations per field for a total of 60–80 plants.



NOT Present?

If no SCA are present, or only a few wingless/winged aphids are on upper leaves, continue once-a-week scouting (**protocol above**).

OR

Present?

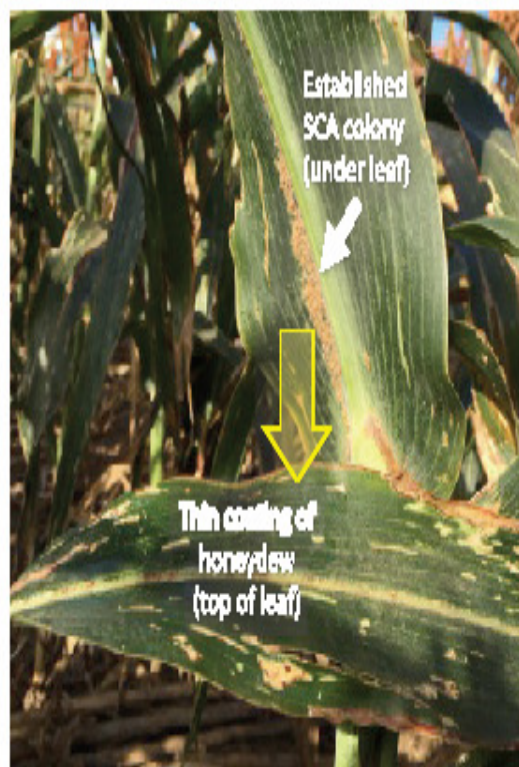
If SCA are found on lower or mid-canopy leaves, begin twice-a-week scouting. Use the Sampling Protocol (**above**) and % plants with honeydew (**on back**).

SCA Threshold by Growth Stage

Estimate the percentage (%) of infested plants with large amounts of sugarcane aphid (SCA) honeydew (see right) to help time foliar insecticides for SCA control on sorghum.

Growth Stage	Threshold
Pre-Boot	20% plants infested with localized area of heavy honeydew and established aphid colonies
Boot	20% plants infested with localized area of heavy honeydew and established aphid colonies
Soft Dough	30% plants infested with localized area of heavy honeydew and established aphid colonies
Dough	30% plants infested with localized area of heavy honeydew and established aphid colonies
Black Layer	Heavy Honeydew and established aphid colonies in head *only treat to prevent harvest problems **observe Preharvest intervals

Table courtesy of Angus Catchot at Mississippi State University



Learn more about sugarcane aphids at:
<http://myfields.info/pests/sugarcane-aphid>

Stalk Rots of Corn and Sorghum

Stalk rot is the most prevalent disease of corn and sorghum in Kansas. Annual losses are difficult to determine, because unless lodging occurs, the disease goes mostly unnoticed. The best estimates are that at least 5 percent of the corn and sorghum crop are lost each year to stalk rot. The incidence of stalk rot in individual fields may reach 90 to 100 percent with yield losses of 50 percent. The most obvious losses occur when plants lodge, however recent advances in harvesting equipment have helped a great deal in recovering grain from lodged fields. More important may be the yield losses that go unnoticed. These losses are caused by reduced ear and head size, poor filling of grain, and early eardrop or head lodging as plants mature early.

There are many different pathogens known to cause stalk rot in Kansas. They can be found alone or in combination with one or more of the other pathogens in an infected stalk. In corn, the most common pathogens are *Fusarium moniliforme* (*Gibberella fujikuroi*) and *F. graminearum* (*G. zae*), the causes of Fusarium stalk rot. Two other commonly found stalk-rotting fungi are *Macrophomina phaseolina*, the cause of charcoal rot, and *Colletotrichum graminicola*, the cause of anthracnose stalk rot. Occasionally *Diplodia maydis*, the cause of Diplodia stalk rot, can be found on corn, but it is much more important as an ear rotting organism. On grain sorghum, stalk rot is caused by *F. thapsinum* (*G. thapsina*), *F. moniliforme*, and *M. phaseolina*. In addition to stalk rot, *F. moniliforme* and *F. graminearum* also cause an early season seedling blight, and *C. graminicola* causes a leaf blight. These fungi do not ordinarily attack young physiologically active plants, but rather those approaching maturity. In addition to the fungal stalk rots there is also a bacterial stalk rot, caused by *Erwinia chrysanthemi*, which occasionally occurs on corn and sorghum in Kansas under hot, wet growing conditions.

Although caused by many different organisms, the symptoms of the various stalk rots are somewhat similar. Symptoms generally appear several weeks after pollination when the plant appears to prematurely ripen. The leaves become dry, taking on a grayish-green appearance similar to frost injury. The stalk usually dies a few weeks later. Diseased stalks can be easily crushed when squeezed between the thumb and finger and are more susceptible to lodging during wind or rainstorms. The most characteristic symptom of stalk rot is the shredding of the internal tissue in the lowest internodes of the stalk, which can be observed when the

stalk is split. This shredded tissue may be tan colored (Diplodia or Fusarium stalk rots, red or salmon, (Fusarium and Gibberella stalk rots, seen in Figure 1); or

grayish-black (charcoal rot, seen in Figure 2). A good diagnostic sign for charcoal rot is the numerous black fruiting structures, called sclerotia, that cover the vascular strands and give the interior of the stalks a sooty appearance. Anthracnose is identified by the development of black, shiny patches on the outer stalk, usually starting around the nodes. Diplodia stalk rot is identified by the presence of small, black pimple-like structures (pycnidia) embedded in the outer stalk of the lower internodes.



Figure 1



Figure 2



Figure 3

Unless stalks are split, symptoms of stalk rot may not be readily evident. Some times the only visible symptom is reduced ear size. (Figure 3).

Symptoms of bacterial stalk rot generally appear in midseason when plants suddenly fall over. One or more of the internodes above the soil line may become soft and slimy and produce a foul odor. Collapsed, twisted stalks are a good indication of this disease. Affected plants may remain green for several days because the vascular strands remain intact.

The stalk rotting fungi survive freely in the soil or on crop residues. The spores of the fungi may be spread by wind, splashing rain, or insects. Under favorable conditions, the fungi infect the corn and sorghum stalks either directly through the roots or crown, or through wounds caused by hail or insects. *Fusarium* and *Colletotrichum* also can penetrate stalks at the base of the leaf sheaths and progress down into the lower internodes from there. The bacterial stalk rot pathogen lives on crop residue in the soil and invades the plant through natural openings or wounds in the leaves and stalks.

Stalk rot is a stress-related disease. Any stress on a crop can increase both the incidence and severity of stalk rot. Research has indicated that when the carbohydrates used to fill the grain become unavailable due to nutrient shortage, drought stress, leaf loss from insects, hail, disease or reduced sunlight, the plant uses nitrogen and carbohydrate reserves stored in the stalk to complete grain fill. This loss of nitrogen and carbohydrate reserves weakens stalk tissues and results in increased stalk rot susceptibility. Early maturing hybrids are generally more susceptible than full-season hybrids.

Bacterial stalk rot is most likely to occur where river, lake or impounded water is used for sprinkler irrigation or where tail water is collected and reused for flood irrigation.

Environmental conditions favorable for disease development vary with the different organisms. *Diplodia* and *Fusarium* stalk rots are favored by dry conditions early in the season, which decreases nutrient solubility, making them unavailable to the plant. Later in the season following pollination, warm (82 to 86°F), wet weather can leach remaining nutrients from the soil resulting in late season nitrogen stress and an increase in stalk rot. Charcoal rot is favored by hot (higher than 90°F) droughty conditions during grain fill. Anthracnose is favored by early season moisture, which allows the leaf stage of the disease to develop. Later in the season, if sufficient stress occurs, the anthracnose organism moves from the leaves to the stalk where it can cause a top dieback as well as the more typical stalk rot.

There is no one single control for stalk rot. No hybrid has complete immunity to the stalkrotting pathogens. When choosing a hybrid, a grower should select a hybrid that is not only a high yielder, but one that has good standability and “stay-green” characteristics. This will help assure that if stalk rot does occur, losses due to lodging will be minimal. In corn, plants that develop two ears are often the first to become infected due to increased carbohydrate needs. There is some evidence that full-season hybrids may be less susceptible than early-season hybrids by being more resistant to the scavenging of nutrients from the lower stalk during times of low carbohydrate stress.

A balanced nutrition program based on soil tests should be used. Overall fertility levels should be adjusted to fit the hybrid, plant population, soil type, environmental conditions and management program. An excess as well as a shortage of nitrogen can lead to increased stalk rot problems. Research in southeast Kansas has shown that maintaining adequate levels of potassium and chloride, especially where high rates of nitrogen

are used, can help reduce lodging caused by stalk rot. Rotation with nonsusceptible crops such as small grains and alfalfa will reduce the severity of stalk rot but will not eliminate it.

A good insect control program is a must in limiting losses to stalk rot. Pathogens may enter stalks or roots through wounds created by insects such as corn borers and corn rootworms. There is evidence that stalk rot incidence in Bt corn hybrids is lower because of the reduced insect feeding damage. Foliar feeding insects such as spider mites and leaf diseases such as gray leaf spot need to be managed because they can reduce the amount of leaf area available for photosynthesis, thereby limiting the plant's ability to produce and store the carbohydrate reserves necessary for seed development. Hail damage will generally increase the amount of stalk rot damage.

Where irrigation is available, applications of water should be timed to avoid drought stress, both before and after pollination. Planting early or late to avoid drought stress at critical times can also be beneficial. Early harvest of severely infected plants will reduce losses from ear dropping and lodged plants.



GET THE *FACTS* FROM JENNIFER SCHROEDER, Family & Consumer Science Agent

Celebrate Summer with a Picnic!

It's that time of year for family reunions, July 4th parties, camping and more! Don't invite foodborne illness to your party! Here are some tips for a perfect picnic:

- Plan ahead to bring essential items such as a food thermometer, cooler chest with ice, plenty of clean utensils, storage containers for leftovers, paper towels, and trash bags.
- In preparation for your picnic, don't thaw meat on the counter overnight—that's not safe. Thaw food in the refrigerator or cook from the frozen state. Don't partially cook meat and poultry ahead of time.
- When you arrive at the picnic site, the first task is to wash your hands before preparing food. If running water is not available, use disposable wet wipes or hand sanitizer to clean your hands before and after touching food.
- Don't leave foods out in the sun. At the picnic, keep the cooler in the shade. Serve food quickly from the cooler and return it fast. In hot weather, above 90F, food shouldn't sit out of the cooler over an hour.

Learn more at www.ksre.k-state.edu/foodsafety/topics/outdoor.html

USDA Complete Guide to Home Canning

The University of Georgia has issued an update to the USDA Complete Guide to Home Canning dated 2015. Purdue University will be selling the publication and are currently taking pre-orders at www.extension.purdue.edu/usdacanning/. Here are the updates:

- Page 1-10. Equipment and methods not recommended.

Neither one-piece zinc porcelain-lined caps nor zinc caps that use flat rubber rings for sealing jars are recommended any longer.

- Page 1-35. Pressure Canner—The minimum volume of canner that can be used is one that will hold 4 quart jars sitting upright on the rack.
- Page 5-7. Meat Stock. Changed some wording.
- Page 6-9. Bread and Butter Pickles. Do not lime the onions. Do not lime squash.
- Page 7-10. Golden Pepper Jelly. Recipe changed to improve texture and consistency.

http://nchfp.uga.edu/publications/publications_usda.html

Safe Convenience Food Preparation

Every year, one in six Americans become ill from foodborne illness. Many times, these illnesses are traced back to improperly cooking foods, especially convenience foods. The Partnership for Food Safety Education has a education effort entitled Cook It Safe! to help consumers learn about safe cooking.

Not all convenience foods are intended to be heated or cooked in a microwave. Many are conventional oven use only. So, always read and follow the cooking directions on the package. If a microwave can be used, know the microwave wattage to know how much time it will take to heat the food. Finally, always use a thermometer to safely reach the proper internal temperature. Many convenience foods need “stand time” after cooking to allow the food to reach safe temperatures.

Learn more about the Cook It Safe! program at www.fightbac.org/food-safetyeducation/safe-microwaving/.

Safe WATCH

Water is essential for all life. The Centers for Disease Control and Prevention (CDC) states that about one in nine Americans get their water from private wells. About one in five sampled private wells are considered unsafe.

The CDC wants to help health departments reduce harmful exposures from private well water sources. The Safe WATCH program can help identify gaps in local health department programs and then take actions to correct problems.

Learn more at www.cdc.gov/nceh/ehs/safe-watch/index.html.

Over the past 45 years, the proportion of outbreaks associated with private water sources has increased.

Xylitol and Your Dog

Dogs tend to chew on or eat anything in sight. So be careful about foods containing xylitol that could be within Fido’s reach. Why is xylitol dangerous to dogs, but not people?

In both people and dogs, the level of blood sugar is controlled by the release of insulin from the pancreas. In people, xylitol does not stimulate the release of insulin from the pancreas. When dogs eat something containing xylitol, the xylitol is more quickly absorbed into the bloodstream, and may result in a potent release of insulin from the pancreas.

This rapid release of insulin may result in a rapid and profound decrease in the level of blood sugar (hypoglycemia), an effect that can occur within 10 to 60 minutes of eating the xylitol. Untreated, this hypoglycemia can quickly be life-threatening.

Learn more at www.fda.gov/ForConsumers/ConsumerUpdates/ucm499988.htm

New Food Preservation Videos!

Thanks to the KSRE Video Production team, new food preservation videos are now available to help learn how to preserve foods safely. These videos were a part of the 2015 Kansas Health Foundation grant for food preservation education.

The videos cover the following topics:

- Recommended recipes and choosing the right recipe
- Canning salsa
- Water bath canning
- Science behind home canning
- Canning meat
- Pressure canning

Maintenance of canners Look for these videos on the KSRE YouTube channel at: <http://bit.ly/1ZOTZnd>

What is Mechanically Tenderized Beef?

To help improve tenderness of some cuts of beef, the cuts of meat are mechanically tenderized. This means needles or sharp blades are inserted to break up the meat muscle fibers. This type of tenderizing can increase the risks of bacteria on the surface of the meat to be pushed inside the meat. If not cooked properly, the bacteria could lead to foodborne illness. The USDA now requires new labels for these products to give safe cooking instructions to consumers.

For more information, see <http://1.usa.gov/1VXZj8v>.

Introducing....Kalettes!

The choices for vegetables just added a new member! Your local grocer may be offering Kalettes. What is this new vegetable?

It is a cross between kale and brussels sprouts. It looks like a little cabbage with heads that are loose and frilly, green-purple leaves. Kale and brussels sprouts are in the same family, Brassica Oleracea, along with cabbage, cauliflower, and broccoli. The goal was to create a versatile vegetable that is easy to prepare and attractive. Their flavor is said to be sweet and nutty. Kalettes can be eaten raw or sautéed, roasted, or grilled.

Kalettes were created in Britain after a decade of research by Tozer Seeds using traditional hybridization techniques.

Learn more about Kalettes at www.kalettes.com/.

Are Pesticide Residues a Risk?

Each year, the Environmental Working Group publishes the “Dirty Dozen” report of foods that test positive for pesticide residues.

While these foods may show pesticide residue is present, the risk is negligible. The Environmental Protection Agency (EPA) tolerance levels for pesticide residues is protective of human health. Test results are at levels well below tolerances set by the EPA.

Drs. Carl Winter and Josh Katz of the Department of Food Science and Technology at the University of California-Davis are leading experts in the issue of pesticide residues.

In a peer-reviewed, scientific article in the prestigious Journal of Toxicology (2011) they state the following conclusions:

1. “Exposures to the most commonly detected pesticides on the twelve commodities pose negligible risks to consumers.”
2. “Substitution of organic forms of the twelve commodities for conventional forms does not result in any appreciable reduction of consumer risks.”
3. “The methods used by the environmental advocacy group to rank commodities with respect to (potential) pesticide risks lacks scientific credibility.”

www.ncbi.nlm.nih.gov/pmc/articles/PMC3135239/

Other resources:

www.clemson.edu/extension/peach/faq/dirty-dozen-pesticideresidues.html

<http://extension.psu.edu/food/preservation/faq/pesticides-onfood>

<http://edis.ifas.ufl.edu/pi230>

www.ams.usda.gov/datasets/pdp

COMMUNITY BITS AND BYTES WITH JAN STEEN

Apps of Note

This month we'll highlight some potentially useful mobile apps for your tablet or smartphone. You can find these apps in your device's app store. If you use any of these, or others you find beneficial, let us know at jmsteen@ksu.edu!



Are you planning to travel outside of the United States? The Centers for Disease Control and Prevention has developed the “*Can I Eat This?*” app to tell you whether the food or drink you're thinking about enjoying might cause you to spend your international trip in the bathroom. Cost: Free Available for: Apple and Android devices



The American Red Cross released the “*First Aid*” app that provides a wealth of basic first aid information for burns, injuries, and other medical emergencies. You can learn about types of injuries, while the emergency mode gives you extra information and instructions in a single page, including a one-button shortcut to call 911. Cost: Free Available for: Apple and Android devices



The Internet Archive is a non-profit library of free books, movies, software, music, and more – a large database of public domain works. While the Archive can be viewed online at archive.org, an app called “*The Internet Archive Companion*” can make searches and navigation a bit easier. Cost: Free Available for: Apple devices A similar app for Android called “*Archivist*” is also available for free.

Creating an Entrepreneurial Community

From the May 2016 Kansas PRIDE Newsletter, Nancy Daniels, Extension Specialist

At a recent Rural Partners Conference sponsored by the Kansas Department of Commerce, we heard from the best academic thinking on entrepreneurship: Dr. Chad Jackson from K-State's Entrepreneur Center, Dr.

Mark Bannister from Fort Hays State and Jim Correll from the Independence Community College Fab Lab. Jim Correll presented a Top 10 list for creating an entrepreneurial community from his decade of work in South-east Kansas. Over the next two months, I'll tell you about that list of 10. Every community is different; use your community knowledge to figure out what is right for you. In broad strokes, his list includes:

- 1) Helping children, youth and adults think entrepreneurially.
- 2) Helping businesses start, develop and transition successfully.

This month let's talk about how to help children, youth and adults think entrepreneurially.

- 1) Help youth to see a place for them in your community or one like it.

Quit telling youth the only opportunities are "somewhere besides here." Help them notice all that is great about living in your community and to find ways to foster creative thinking. Everyone, not just you, wants to make a difference in your community and the upcoming 48 hours of 4-H and Week of PRIDE is a great opportunity for youth to help plan, execute and evaluate a project that makes a difference. Expose them to business men and women in their community and let youth to see what those entrepreneurs do.

- 2) Initiate Entrepreneurial Mindset training for everyone in the community

- a. "Ice House" for adult community members and college students See: Kauffman Sketchbook - "Entrepreneurial Mindset," <http://youtu.be/8NBnoVrLFPu>, (3:48) and Ice House introduction video <http://youtu.be/-IUcrHLuKhs> (3:27) Introduce Ice House and a little about how it works, plus entrepreneur sound/video bites.

- b. "Youth Entrepreneurs" for high school students. Kaitlyn Truesdell Testimonial about YE https://youtu.be/_ITs2ZVQ9h0 (3:21) Youth Entrepreneurs is a non-profit organization with a high school one-year curriculum that teaches life skills for everyone, not just those wanting to own their own businesses. Kaitlyn ended up working for Westar. <https://youthentrepreneurs.org/>

- c. "Goldfish Tank" challenge or E-Camps for elementary and middle school students. Check out these research-based curricula to build your experience: EntrepreneurShip Investigation: <http://esi.unl.edu> (also available for High School classes)

Now's let's focus on Jim's suggestions for helping businesses start, develop and transition successfully:

- 1) Become a community of entrepreneurial thinkers: a. Encourage entrepreneurs to gather for weekly informal gatherings. It only works when entrepreneurs are motivated to interact, but the research is clear that entrepreneurs are encouraged by peers and mentors.

- 2) Become a Network Kansas "E-Community" a. E-Communities provides gap financing for new business loans and other entrepreneurial mindset opportunities. <http://www.networkkansas.com/communities/entrepreneurship-communities>

- 3) Don't spend money on community branding consultants or business recruiters. a. Branding consultants will tell you things you can figure out on your own; b. Businesses won't come until your local economy heats up; then you won't need a recruiter.

- 4) Develop your own Shark Tank scenario

- a. Instead of spending on a consultant, sponsor start-ups at \$5,000 each.

- 5) Learn about SBIR/STTR grants for small for-profit entrepreneurs <https://www.sbir.gov/about/about-sttr>. Jim says, "Some very small mom and pop operations have been very successful" with these grants.

- 6) Help offer Network Kansas "Economic Gardening" to grow existing businesses a. Assistance to help estab-

lished, growing businesses get to the next level. Youtube.com has a number of testimonials about Economic Gardening.

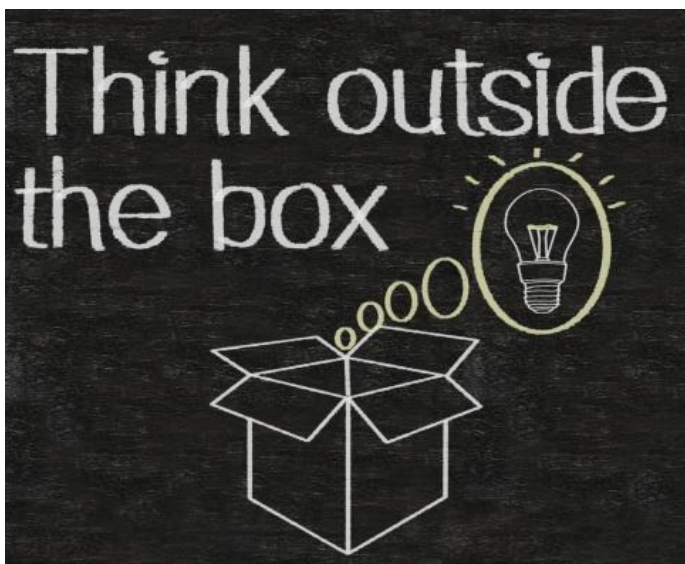
7) Promote business succession planning. a. K-State Research and Extension and the Small Business Administration (SBA) have resources. Perhaps some of those youth who were exposed to these businesses early on will become the new owner!

8) Build a Fab Lab or Maker Space. a. Jim says, "Every community has enough money to support one when people realize what it will mean for community pride and the local economy."

The Kauffman Foundation is a national leader in entrepreneurial research. Kauffman says there are some key ingredients for creating an entrepreneurial community and every community is different. I find Jim's list to be consistent with the Kauffman list, but I reiterate the message: you know your community; do what's right for you.

If I can help with resources from K-State Research and Extension, Kansas State University or non-profit partners please do not hesitate to call. - Nancy Daniels, (785.410.6352) Extension Specialist, Liaison to the Center for Engagement and Community Development nkdaniels@ksu.edu

You can view past and upcoming Kansas PRIDE Program newsletters online here: <http://kansasprideprogram.k-state.edu/news/newsletter.html>



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