Protecting Wells and Groundwater Quality

Even if we are careful to locate and construct water wells properly, and do all we can to secure the well at ground surface, water pollution is always a concern. Field maintenance can be a constant risk due to other external factors. To make sure that well water and overall groundwater quality are not impaired by such things as abandoned wells, septic systems, pesticide and fuel storage, we must maintain a constant watch.

Abandoned Water Wells

Abandoned water wells and test holes should be minimally treated to prevent pollution of the groundwater but also to eliminate potential hazards. Other reasons for plugging these wells are that old wells often become more obscure but not less important. Plugging an abandoned well or a hole could help conserve water by preventing one formation from draining into another and by preventing water from being contaminated from zone mixing from water with a fresh water supply.

The primary objective of sealing abandoned wells and holes is to restore the area to its original condition both below and above ground. Therefore, the proper plugging of abandoned holes and water wells involves more than just sealing them with any type of fill material. Determining proper plugging method involves evaluating each site and field maintenance is imperative and procedure based on the conditions of that site.

Septic Systems

Septic tank-lateral field waste management systems have been around for a long time. All this time, their design has remained about the same. Improperly constructed septic systems or poorly maintained systems can cause serious groundwater contamination, especially where groundwater is close to the surface. The soil is a marvelous filtering and treatment filters out contamination naturally and degrades many contaminants bacteriologically or by other means of biodegradation. Sometimes concentrations of septic systems are in suburban areas can cause potential problems.

Such concentrations overload the soil's natural filtering and treatment processes.

Problems with septic systems involve system failure. When a septic system no longer functions properly, it can cause contamination of groundwater or surface water. Following is a list of cause of septic system failure:

1. Improper design
2. Improper installation
3. Physical damage
4. Lack of maintenance

Aside from proper design, the most important thing to remember about septic systems is to follow a maintenance plan to prevent serious contamination problems. It is necessary to have the tank pumped out at least once every 3 to 5 years, and more often if needed.

Chemical and Fuel Storage

Another possible source of groundwater and surface water contamination is pesticide, fertilizer and fuel storage. Underground storage of these substances especially can create a real threat to overall groundwater quality. Such storage was recently cut to less than 50 feet from any existing water well. In most cases, it would be better if the well were at least 100 to 150 feet away from storage areas.

Surface storage of these substances also can create problems. Paints, herbicides, solvents, gasoline, etc. should be stored at least 50 feet away, if not farther, from any wells or excavations into the groundwater.

Preventing groundwater and well contamination is really just common sense. You would not feel comfortable drinking these substances so you want to keep them away from the water well as possible. Additionally, it's important to make sure that the water well and surface structure of the well are properly seaoned and sealed from gaining direct access to the groundwater. It is up to the owner and user of the water well to prevent groundwater contamination.

Income Tax Management for Ag Producers

Do you feel you're paying more income tax than you should? Does your income tax liability change from year to year? Would you like to know how the new wrinkles in the tax law will affect you this year?

If you are interested in any of these questions, the Income Tax Management for Ag Producers meeting will be at the Special Holiday Class, Thursday, December 6, 1:30 p.m. Lancaster County Community Building will be your time.

Farm income is highly variable. You may pay a lot of taxes one year and not use all your deductions the next year. The result is that your income taxes over a period of years than you should. This major benefit which result in "levying" taxable income between years must be made before the end of the tax year.

This meeting will give you helpful information for making important year-end tax management decisions.

Marketing Strategies for the 90's

A farm commodity marketing outlook meeting is set for Tuesday, November 20th, 7:30 p.m. A discussion of alternative marketing strategies will be presented. Lynn Lutgen, University of Nebraska extension marketing specialist, will be the featured speaker.

Marketing planning for the 90's involves more than just the usual marketing strategies. There is a need to encourage producers to think outside the box in terms of marketing strategies. For example, some farms are successful in marketing their products directly to consumers. Other farms are successful in creating their own brand names. Some farms are successful in marketing their products through the co-op market. Other farms are successful in utilizing the internet to market their products. The key is to find what works best for each individual farm.

Special Holiday Class December 4

Quick, easy and economical gift ideas for handmade gifts, favors, decorations and treats will be featured at the class on Wednesday, December 4th, 8 to 10 p.m. Handouts will include instructions and recipes. Registration fee will be $3 per person and is payable at the door. Please call 471-7180 by phoning 471-7180. Adults and children are welcome. Instructors for the class are Lorenne Anderson, extension assistant, youth and Esther Wyant, extension agent, home economics.

Income Tax Management for Ag Producers meeting is set for Tuesday, November 20th, 7:30 p.m. Handouts will be available at the meeting. Registration fee will be $3 per person and is payable at the door. Please call 471-7180 for preregistration by phoning 471-7180. Adults and children are welcome. Instructors for the class are Lorenne Anderson, extension assistant, youth and Esther Wyant, extension agent, home economics.
Grow Gloxinia From Seed?.....Sure!

**Guidelines on Pesticide Shelf Life**

This information comes from the Texas Cooperative Extension Service, and is not supposed to provide hard-and-fast rules on what is safe and what isn't. The material is still usable. In general, plant leaf sprays are usually maximized by keeping pesticides in tight containers where they are cooled or stored below freezing or rise above 100 degrees F.

**INSECTICIDES**

Diazinon, 5-7 years
Diazinon, indefinite
Malathion, indefinite
Di-Syston, 1 year
Di-Syston, 2 years
Dipel (wettable powder), 3 years
Dipel (liquid), indefinite
Fungicides
Benlate, 2 years
Captan, 3-4 years
Herbicides
Dacthal, 2 years
Round-Up, 4-5 years
Trelan, 3 years

Even though it’s late fall, there still are some onions for sale. They can be planted now and should be cool enough to get a head started. It’s a good idea to get your onion seed supply together.

**Fall Lawn Practices**

Whether you purchase a bag, bale, or cord, face cord, rick, run or lot, you can’t go wrong. Make sure the wood is dry, and that you don’t cut it too short. This will prevent entry or present in foods seldom used in the home. The grass, shrubs and trees aerifying it next work fine. Press seeds into fixtures will keep plants few flowers often.}

**Indian Meat Ball**

Roll the meat mixture into balls of about 1 inch in diameter. Place in a shallow pan and bake in a 375°F oven for 30 minutes or until done. Serve hot with rice or bread.

**Indian Meatloaf**

Slice the meat loaf in 1-inch thick slices and place in a baking dish. Bake at 350°F for 15 minutes or until done. Serve with rice or bread.

**Indian Meat Pie**

Roll the meat dough into a circle and place in a pie dish. Fill with meat mixture and top with pastry. Bake at 400°F for 15 minutes or until done. Serve hot with rice or bread.

**Indian Meat Roll**

Roll the meat mixture into a log and place in a baking dish. Bake at 350°F for 30 minutes or until done. Serve with rice or bread.

**Indian Meat Patties**

Shape the meat mixture into patties and place in a baking dish. Bake at 400°F for 15 minutes or until done. Serve with rice or bread.

**Indian Meat Sausage**

Sausage the meat mixture into links and place in a baking dish. Bake at 350°F for 30 minutes or until done. Serve with rice or bread.
Swine Records Payoff

Are you concerned about the profitability of your swine enterprise? Is your swine enterprise competitive in today's hog industry? These are some of the reasons the Nebraska Swine Enterprise Information Program was developed. This program includes both production and management components which will enable you to:

- Increase your profit margins within the swine industry.
- Gain a competitive advantage in your swine enterprise.
- Keep your records in order, which is necessary to:
  - Process insurance claims.
  - Produce an audit report.
  - Submit tax information.

Drying Times When Abandonment Programs

This year, there are hundreds of program participants in Nebraska. After the initial enrolment year producers are only required to file one update per year, usually once in the fall. Enrolment for the next season ends in February. A fee of $60 is charged for each swine enterprise. The fee covers the cost of the record book,没贴和所有邮寄费。The tax is fee deductible.

For additional information about the program or to enroll, contact Dave at 471-7180 before December 1, 1990.

Computerized Farm Management at Home

Are you still looking for the right farm management system for your farm? Take advantage of an upcoming farm management series beginning on Tuesday, November 27 and continuing once a month through December 18 from 7 to 10 p.m. This workshop series is designed to help you from the point of purchasing a computer to actually experimenting with some of today's premier agricultural farm management software.

The workshop series fee of $20 includes all workshop materials and handouts. Two family members may attend under one registration. Please call 477-2703 to register. Early enrollment is encouraged as space is limited. Registrations are taken November 20.

Free Deep Soil Probing!

Farmers interested in having soil samples taken for free will have an opportunity to have their nitrogen in their fields should call the extension office in your county. Sampling will take place November 6. Farmers will be charged for each swine enterprise. The fee covers the cost of the record book, mailing fees, and cleaning expenses. The fee is fee deductible.

Insects In Your Wood

NRD to Cost-Share with Landowners On Well Abandonment Programs

The Lower Platte South NRD Board of Directors has allocated funds in its budget for a well abandonment cost-share program. The purpose of the program is to encourage landowners to abandon groundwater wells that are no longer needed. The landowners who abandon these wells are given a part of the cost of abandonment.

NRD to Cost-Share with Landowners On Well Abandonment Programs

Abandonment of groundwater wells is needed as a water supply alternative. Groundwater can be used for purposes that ranged from domestic uses to commercial uses. Common questions NRD officials estimate that there are more than 6,000 abandoned wells in the area. Many of these wells are located around abandoned buildings and many others exist in towns and were used before a public water system was installed. The district is encouraging people to consider using this water source to insure they are

Avoid Chimney Fires

How to Avoid Chimney Fires

- Keep all firewood dry and well insulated.
- Keep fireplace tools and a fire extinguisher in a handy spot.
- Keep anything that will burn away from the fireplace.
- Keep fireplace tools and a fire extinguisher.

Know the signs of a chimney fire:
- Look for the fire in the fireplace.
- Look for the fire in the fireplace.
- Check your roof for sparks or embers.

Know what to do for a chimney fire:
- Call the fire department before trying to extinguish a chimney fire.
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- Always bring fresh air into the room so that fire will burn completely.

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Tips for Mailing Holiday Treats

Placed back to back with waxed paper between, in plastic wrap, plastic bags or in foil bags. If you are sending brownies or other bars, cut in large pieces rather than lots of small pieces. A large piece is better than several small pieces. Arrange cookies in the packing container with the heaviest on the bottom. Pack tightly so that there is no space to shift in the box. Line boxes or cans with foil or plastic wrap and place a layer of cushioning material, like paper towels or crumpled waxed paper, on the bottom. Wrap cookies individually or in groups. Paper and seal with packing tape. Cover the mailing and return addresses with clear tape. Ship by air parcel post.

If you have specific questions about mailing you may contact the Main Post Office or the American Red Cross.

Senior Consumer Beware: Investment Fraud on the Rise

As with any consumer purchase, the buyer should proceed with caution. Always ask for a written contract. Follow these guidelines for safe investment. Never put most of your investment money in a single type of investment. Before you buy, find out the terms of the contract and invest in it, and what it will cost you to sell out.

Get in writing the amount of management fees that you will be paying for your investment. Deal with local people whenever possible. Never invest more than you can afford to lose. If a deal sounds too good to be true, it probably is, summarizes Prochaska-Cue.

Freezing Leftovers:

Do’s and Don’ts

Have you ever frozen leftovers only to toss them later because they don’t look as good as they did? Here are some tips from Consumer and Food Nutrition Specialists for freezing foods:

- Freeze only fresh, high quality foods because freezing doesn’t improve the quality of food.
- Cool foods quickly before freezing. Too much of an amount of food, place the pan of food in a large bowl of ice water, crush ice or cubes. Stirring will distribute the heat of the faster. Use a fan to cool foods that can’t be stirred.
- Freeze food promptly as soon as it is cooled to room temperature.
- Plan to use frozen prepared foods within a short time.
- The temperature of the freezer should not go above 0 degrees Farenheit. Place the pan of food in a large bowl of ice water, crush ice or cubes. Stirring will distribute the heat of the food faster. Use a fan to cool foods that can’t be stirred.
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People With Weakened Immune Systems
Are Vulnerable to Foodborne Disease

People with weakened immune systems face special risks from foodborne disease. Not only are they more likely to develop foodborne disease, they are more likely to have serious complications as a result. This is because their immune systems are less able to fight off infections. People with weakened immune systems, such as patients with cancer, or patients taking medications that suppress the immune system may be at increased risk. People with weakened immune systems should take extra precautions to prevent foodborne illness.

Store and Prepare Food Carefully
To prevent foodborne illness, it is important to store and prepare food carefully. This includes washing your hands, cleaning surfaces, and cooking food to the proper temperature. It is also important to use separate utensils and cutting boards for raw and cooked foods. This will help prevent cross-contamination and reduce the risk of foodborne illness.

Wash Your Hands
Washing your hands is one of the most important steps in preventing foodborne illness. Make sure to wash your hands with soap and water for at least 20 seconds, especially after handling raw meat, poultry, or seafood.

Clean Filters Improve Air Quality
Indoor air quality may vary from very clean to 10 times more polluted than outdoor air. Common pollutants of indoor air are cooking smoke, mold spores, animal dander, pesticides, tobacco smoke, fireplace dust and smoke, bacteria, dust mites, and food particles. They can cause allergies, as well as other health problems. The removal mechanisms that make filters useful depend on the type of filter. Replaceable fibrous filters, like fiberglass or spun aluminum. They act like a large filter, catching large particles and reducing indoor pollution. Some people may spend 90 percent of their time indoors. It is important to provide clean air to breathe. Using filters on all heating and cooling conditioning systems can help improve indoor air quality. Home air filter systems filter the indoor air through intakes to the conditioning units.

Economy-Sized Packages Aren't Always a Bargain
Economy-sized packages aren't always a bargain. Economically, packaging is generally more expensive when measured per ounce. However, the price per ounce may not be the most important factor. Consider the quality of the food and the convenience of the package. Economical buying may be more important than price per ounce. The efficiency of these filters is 25 to 35 percent. Economical buying may be more important than price per ounce. The efficiency of these filters is 25 to 35 percent.
Nebraska 4-H Awareness Team
by Danielle Wolff

"Sharp, sir, sharp! We'll set 4-H apart! Help me meet the challenge in every way, Look! Sharp!" With these words, I and 15 other 4-H'ers from across the state began our year as members of the Nebraska 4-H Awareness Team. Not only was this our "rally cry"-designed to be used when we seemed to be nodding off during a training session - but it also served to remind us of our purpose, which I'll likely tell you about right now.

This past year was a sort of introductory letter. It could have been written at the beginning of my year on the team, but I decided to wait until I had something "under my belt" and could present a more accurate picture of what it is that we do here to you.

The mission of the Awareness Team members is to promote 4-H, provide 4-H with exposure to the media, and act as spokespersons for the 4-H program and activities. Wow! That could be a pretty formidable task without the help of the 4-H board members. That's where the training came in. For four days in June, we received intensive instruction in public speaking, the history of 4-H, and media and donor relations. We all went home with a notebook full of information and a lot of enthusiasm for 4-H and its positive impact on youth.

Suddenly, I found myself speaking at forums (both county and state), preparing and delivering speeches, volunteering at 4-H activities, and spending countless hours spreading the word and the message. It's been a wonderful experience, and hopefully will continue for me. I encourage all Lancaster County teens to consider applying next year, and all younger members to make a goal to look forward to.

Junior Leaders Needed
Are you interested in helping younger 4-H'ers with their projects and activities? If so, why not consider being a junior leader for another club. We have had requests from several leaders for junior leaders. Now is the time to sign up. If you are 12 years old and would like to be a junior leader, call Lorene to be assigned a club.

4-H Swine Project Meeting
Four-H swine project leaders and supporters, please reserve December 6 for a 4-H swine project meeting. The meeting will begin at 7:30 p.m. at the Westside Community Center. On the agenda include county fair evaluation, evaluation changes for next year's show. We are considering adding a rate of gain contest to the show. Some consideration is being given to combining live show, carcass show and rate of gain contest placings to determine the show's grand champion. This is your chance to take active part in organizing the 4-H swine project and show. We would appreciate suggestions that will lead to the development of a meaningful and positive experience for 4-H swine producers.

4-H...Challenging You(th) to New Horizons
The fourth annual volunteer 4-H leaders orientation will be held by the Nebraska Center for Continuing Education, in Lincoln on January 18 and 19, 1991. Speakers, workshops, and idea sharing, and training sessions are planned to help volunteers expand their skills and knowledge of 4-H. The registration fee of $70 includes program, meals and lodging. The Lancaster County 4-H Council will provide several scholarships. All 4-H volunteers are invited to submit an application, available at the University of Nebraska Cooperative Extension in Lancaster County. Applications are due December 1, Call Lorene for more details.

New Leader Orientation
New Leader Orientation - Part 2 will be Tuesday, January 22, 1991. This session will cover using project and junior leaders, parent involvement, and activities, with more from the TFT workshop. Both sessions will be repeated in February. All 4-H leaders and parents are invited to attend. Contact Lorene if you have questions.

Community Service Opportunities
... Continue reading more on the next page...
Computer Boot Camp

A 4-H computer camp will be held February 15, 16 and 17 at the Eastern Nebraska 4-H Center in Schramm Park, on a beautiful blustery overlooking the magnificent Platte River Valley, about six miles south of Interstate 80 on Highway 6. Please call Dave for additional information and a registration form.

Computer camp topics will include:

- Social Significance of Computers
- What to Look for in a Computer
- Equipment Demonstrations
- What Can I Do With My Computer
- Telecommunications
- Computer Care and Maintenance

H membership is not a requirement. The registration fee for the three day camp is $35. Camp will begin at 7 p.m. Friday or a similar start on Saturday.

The Eastern Nebraska 4-H Center is located in Schramm Park, on a beautiful blustery overlooking the magnificent Platte River Valley, about six miles south of Interstate 80 on Highway 6.

Congratulations to Outstanding 4-H Clubs

Congratulations to the three clubs selected as Outstanding 4-H Clubs for 1990 based on fair participation. These three clubs are sponsored by the Lincoln Center Kiwanis Club. These 4-H members and leaders were honored at a noon luncheon on Friday, October 26, 1990. Winners were:

- Category 1: 7 or less members - X-Perts
  - Ron Dowding, leader
- Category 31: 13 or more members - Happy Go Lucky
  - Erma Glister, leader
- Category 32: 10 to 12 members - The Starlights
  - Ema Glister, leader

On-the-Grow

Horticulture News continued...

Don Jansen
Extension Assistant, Horticulture
Mary Jane McAlinden
Extension Assistant, Horticulture

Toll-free Turkey Hotline

Fourty-trained home economists will be available to answer questions on freezing and preparing turkey from October 29 through December 21. The toll-free number to call is 1-800-323-4848. This is the tenth anniversary of the Sweet Potato hotline on toll-free and a fourteen m.

In those days, recipes in cookbook calculations in full-color, is offered free-of-
charge, to all who request it.

Here's a nice way to
root rose cuttings indoors, suggested by a rose grower in Indiana.

First, you need to locate some rose canes which will fit snugly around the root ball you are placing
out the bottoms out of the canes so they are open at both ends. Push them down into loose soil so only about an inch protrudes, then fill with moist growing mix. Insert a hardwood stake in each can (the cuttings should be prepared with rooting hormone, since the moving mix firmly around the cuttings, then add more water, and black plastic securely (up-side-down) on the cans, then cover with bark or similar material to hold the mix in place. Water when dry throughout the remove the cans in the spring and out away the can before replanting the rooted cuttings. Keep the cuttings out of direct sun for a few days; you can keep them out of the sun at first, gradually removing the cans for longer periods of time.

Sweet Potato Storage Tips

Sweet potatoes are not an easy crop to store. Harvest them carefully to avoid bruising them. Use any damaged ones soon, since they will cause problems in storage. Those sweet potatoes that are to be stored need to be cured before being put into storage.

Curing will involve keeping them in an area maintaining a temperature of 80-90 degrees F about 10 days. The humidity in this area should be about 85-90 percent. The temperature should not be too warm, and it is impossible to cure at this temperature. Cure near a furnace containing 55-75 degrees F for 3-4 weeks. After the curing is completed, those sweet potatoes need to be stored at 50 to 55 degrees F in a dark, humid area. If the temperature drops below 50 degrees F, the result is the possibility of freezing damage. Check the sweet potatoes regularly for signs of decay. Remove and destroy any that show signs of decay. Remove and destroy any that show signs of decay. Remove and destroy any that show signs of decay.

Respiratory Hazards and Confined Spaces

Urban dwellers concerned about air pollution from emissions from autos, industry and home heating may envy farmers with "all that fresh air." But the air farmers breathe often contains gases that can be hazardous, chemical, allergens and such. Entering confined spaces can be dangerous without appropriate protective measures.

- When working around silos, bins and manure storage, you're dealing with confined space hazards—toxic gases, lack of oxygen, entrapment. Know the hazards and be properly equipped.
- Due to lack of exposure to toxic hydrogen and carbon dioxide and other hazards, stay out of silos during filling and for 3 weeks thereafter unless you wear an air-supplying respirator. Post a silo gas warning and declare them off-limits to everyone.
- Always ventilate the silo headspace before entry. Wear a lifetime and have outside help available.
- Before entering a grain bin, open it up to allow fresh air to circulate. If possible, blow air to remove harmful dust and gases. Use a lifetime and look out the unloading mechanism.
- Never enter a manure pit or spreader tank without an air-supplying respirator and lifetime connected to someone outside the area.
- Provide strong ventilation during pumping and agitating manure. Evacuate animals and keep children and non-workers out of the area.
- Wear the appropriate respirator when applying chemicals, spray painting, or working in dusty conditions, and where you may breathe allergens. Use the proper safety canaries to determine when the respirator fits properly.
- Reduce air pollutants by good housekeeping operating to reduce dust, and by proper storage of chemical products and fuel.

Leann May, a Rock County 4-H'er, is requesting help in collecting pop tabs for the Ronald McDonald House in Minneapolis, Minnesota. The tabs are recycled and the money used to support the House and provide low cost housing to families whose children are seriously ill. Leann has chosen this citizenship project, which she calls Project T.A.B.S., because Leann is president of her county youth club, was helped by the Ronald McDonald House. Tabs should be turned in the University of Nebraska Extension office in Lancaster County by March 1, and then be forwarded to Rock County.

Happy Go Lucky will receive the Wayne C. Farmer Memorial Cup and the X-Perts and The Starlights will receive trophies. All three are traveling trophies.
Unbiased Look at Ballot Issues on Cable

A closer look at November's seven ballot issues can be seen in the special program "1990 Proposed Constitutional Amendments and Statute Referendum," on cable channels 5 and 14. The program, which is provided by the University of Nebraska Cooperative Extension in Lancaster County, will air through November 6. The issues are discussed by Dr. Roy Frederick, University of Nebraska public policy extension specialist, who presents both the arguments of proponents and opponents of each issue. The 30 minute program gives voters a good overview of the issues," says Don Miller, extension agent, chair. "It is an excellent way to gather "non-emotional" information."

No value judgments are placed on the arguments of the proponents and opponents of the issues," Miller says. "The program is there to help voters make informed decisions on November 6.

Air dates and times
Government Access cable channel 5
November 1: 10 a.m. & 6 p.m.
2: 9 a.m. & 9 p.m.
3: 10 a.m. & 6 p.m.
4: 11:30 a.m. & 6:30 p.m.
5: 10:30 a.m.
Community Access - cable channel 14
November 1: 5 p.m.
2: 11 a.m.
2:30 p.m.
6: 11 a.m.
THROUGH November 6.

University of Nebraska Cooperative Extension in Lancaster County Calendar

All programs and events will be held at the University of Nebraska Cooperative Extension in Lancaster County unless otherwise noted.

November 1, 6, 7, 8
Free Deep Soil Sampling for Residual Nitrogen, contact the University of Nebraska Cooperative Extension in Lancaster County for details.

November 5
Livestock Booster Club,
7:30 p.m.

November 7
Income Tax Management for Ag Producers,
7:30 p.m.
Wahoo Extension Office

November 11
Teen Council,
2:30 p.m.

November 19
4-H Honors Banquet,
6:30 p.m.

November 26
New Leader Orientation,
9:30 a.m. and 7 p.m.

November 27
Computerized Farm Management at Home (1 of 4), 7 to 10 p.m.

Recipe Makeovers - LEAN and Lite,
7 to 9 p.m.

November 27-29
Crop Pest Management Update, Kearney

December 4
Special Holiday Workshop, 1 to 2:30 p.m.
or 7 to 8:30 p.m.

December 4
Computerized Farm Management at Home (2 of 4),7 to 10 p.m.

December 6
Income Tax Management for Ag Producers,
1:30 p.m.
Hickman Community Center

December 6
4-H Swine Holiday Workshop,
VIPS committee meeting, 7:30 p.m.

December 11
Computerized Farm Management at Home (3 of 4),7 to 10 p.m.

December 18
Computerized Farm Management at Home (4 of 4),7 to 10 p.m.