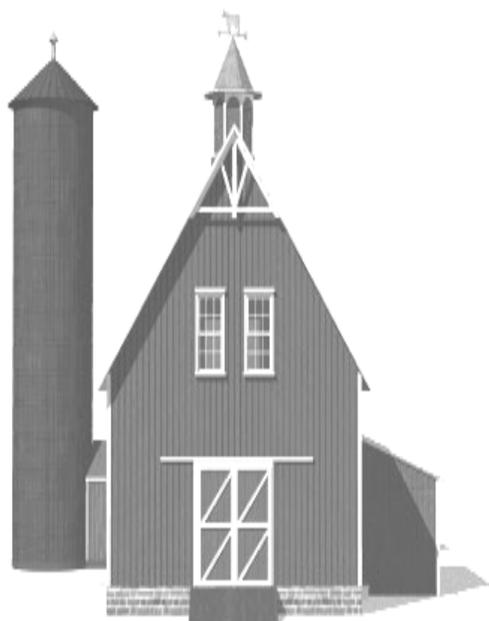


Farm Notes

March 2012

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**FARM TRANSITION AND ESTATE PLANNING WORKSHOP:
 MANAGING THE RISK OF TRANSFERRING THE BUSINESS**

Have you begun to transition your farm to the next generation and plan the transfer of your estate? Estate planning is often pushed aside until it is too late. However, the process of creating a plan for transfer of property from one generation to another is a critical step to avoid hefty taxes, maintain family unity and ease anxiety after the death of a family member. Estate tax laws have been changing, land values have been escalating, and family needs may have been altered so thinking through the best options has become crucial for many farmers. To get you started, the University of Maryland Extension is conducting a Farm Transition and Estate Planning Workshop.

This three session workshop will help farm families understand and begin to complete a succession and estate plan for their farms. The sessions will be conducted on Tuesdays, March 13, 20, and 27 from 9:30 am-12:30 pm. They will be televised from College Park to University of Maryland Extension Offices in Garrett, Allegany, Washington, Frederick, and Carroll Counties. Each week the entire family will participate and be assigned homework to help them set goals and begin to organize their materials to prepare them to meet with a lawyer and other professionals that will help them complete their succession & estate plan. Two topics will be presented each week.

Cost is \$25 per farm/couple. To reserve a seat call the Carroll County Extension office before noon, March 12.

March 13

Preparing to Transfer the Farm Business

A good plan takes into consideration the goals of the individual,

the family and farm business(es). They serve as the primary guiding principles for the farm transition and estate plan. Begin the process of discovering your family's goals.

Major Tax Considerations When Transferring Assets

Learn about the major tax issues to consider - basis, stepped up basis, loss of stepped up basis, capital gains tax, state and federal taxes, gift tax, and special use valuations.

March 20

Overview of Farm Transfer Strategies

Gain an understanding of transfer strategies such as partnerships, corporations, LLP and LLC, as well as transfer techniques like gifting and installment sales.

Financial Consideration in Transferring the Farm

Success of the plan hinges on financial stability and whether the business(es) can generate enough income for both the retiring generation and the succession generation. Or can additional activities be added to help with the transition?

March 27

Treatment of Heirs and Available Financial Assistance

Gain an understanding of fair and equitable treatment of heirs that want to farm and those that won't be active farm participants, as well as strategies such as buy-out provisions to ensure the farm business can survive.

Estate Planning and the Transfer Process

Learn about all the tools of estate planning such as wills, trusts, life estate, power-of-attorney, health care directives, life insurance and a number of other strategies.

USDA ANNOUNCES NEW HIGHLY ERODIBLE CROPLAND INITIATIVE FOR CONSERVATION RESERVE PROGRAM

Agriculture Secretary Tom Vilsack has announced a new conservation initiative to protect up to 750,000 acres of the nation's most highly erodible croplands. The new initiative will assist producers with targeting their most highly erodible cropland (land with an erodibility index of 20 or greater) by enabling them to plant wildlife-friendly, long-term cover through the Conservation Reserve Program (CRP).

Producers can enroll land on a continuous basis beginning this summer at their local Farm Service Agency (FSA) county office. With the use of soil survey and geographic information system data, local FSA staff can quickly determine a producer's eligibility for the initiative.

Lands eligible for this program are typically the least productive land on the farm. CRP is a voluntary program designed to help farmers, ranchers and other agricultural producers protect their environmentally sensitive land. Through this initiative, eligible landowners receive annual rental payments and cost-share assistance to establish long-term, resource conserving covers on eligible farmland. Land can be enrolled on a continuous basis for a period of 10 years. Land currently not enrolled in CRP may be offered in this sign-up provided all eligibility requirements are met. Current CRP participants with eligible land expiring on September 30, 2012, may make new contract offers.

In addition, USDA will conduct a four-week CRP general signup beginning on March 12 and ending on April 6. Currently, about 30 million acres are enrolled in CRP.

CRP continues to make major contributions to national efforts to improve water and air quality, prevent soil erosion by protecting the most sensitive areas including those prone to flash flooding and runoff. At the same time, CRP has helped increase populations of pheasants, quail, ducks, and other rare species, like the sage grouse, the lesser prairie chicken, and others. Highlights of CRP include:

Producers are encouraged to contact their local FSA office or visit FSA's website at <http://www.fsa.usda.gov/crp> for additional information regarding CRP.

Source: USDA

AGRONOMY SCOUT SCHOOL

Penn State Crop Management Team is proud to announce that they will again be hosting an **Agronomy Scout School on Saturday, March 24, 2012** at Penn State-University Park Campus.

The Agronomy Scout School is designed for **entry level scouts** (i.e., non-CCAs with limited or no crop scouting experience, or as a refresher) who will be working for crop consultants, industry agronomists, or ag service providers throughout Pennsylvania or neighboring states. This school will provide crop scouts with an overview of the fundamentals necessary for scouting in corn, soybeans, forages, and small grains. Some sessions will be hands-on. Each participant receives an Agronomy Scout handbook and a magnifying hand lens.

For additional details visit: <http://agsci.psu.edu/agronomy-scout>

Topics that will be covered include (see website for more details):

- **Introduction to crop scouting**
- **Soil fertility basics and nutrient deficiencies**
- **Alfalfa and grass growth and development**
- **Corn, soybean, and small grain growth and development**
- **Insect ID**
- **Disease ID**
- **Weed ID**
- **Non-pest crop response symptoms**
- **Sampling techniques and reporting**
- **Stand and population assessments and estimating yield**



Essential information:

Registration fee – \$80 per participant

Deadline for registration – March 19

Location – Forest Resources Building, Penn State, University Park, PA

Class limit – 70 participants

Pre-registration is required; no walk-in registrations

Basic schedule on Saturday, March 24:

7:30 AM Registration and refreshments (Forest Resources Building lobby)

8:00 AM Sessions begin

12:00 PM Lunch (provided)

5:30 PM Sessions adjourn

Register on-line with a credit card at: <http://agsci.psu.edu/agronomy-scout>

For more information about registration, contact: **Extension Registration Support Unit**, 323 Ag Administration Building, University Park, PA 16802, Toll-free 877-489-1EXT (877-489-1398) or ExtensionCVENT@ag.psu.edu (email).

Source: Dwight Lingenfelter, Extension Agronomist – Weed Science, Penn State Extension, Penn State University

FDA CLARIFIES USE OF THE TERM, “NON-LACTATING DAIRY CATTLE”

The FDA’s Center for Veterinary Medicine (CVM) has become aware that the term, “non-lactating dairy cattle,” may be confusing and that users could mistakenly interpret it to mean that drugs approved for use in non-lactating dairy cattle are safe when used in dry dairy cows, i.e., in cows between two lactations. **The term “non-lactating dairy cattle” includes replacement dairy heifers, replacement dairy bulls, and dairy calves, according to current animal industry standards and a long standing FDA practice.** These classes of dairy cattle have not yet, or would never produce, milk for human consumption. The term non-lactating dairy cattle does **not** include dry dairy cows. Dry dairy cows have previously produced milk for human consumption and will again in the future after completion of the “dry period” between lactations. These standards are reflected in CVM's Guidance for Industry (GFI) #191 (Appendix III, Species and Classes of Major Food Animals).

This is an important human food safety issue because of the potential for residues of drugs labeled for use in non-lactating dairy cattle to be present in milk of the treated cows, as well as in the tissue of the calves born to the treated cows. In order for these drugs to be approved for use in dry dairy cows, residue depletion studies would be necessary to determine whether there are residues in calves born to the treated dry dairy cows and in the milk produced by the treated cows in their subsequent lactation.

FDA is working with sponsors of products approved for use in non-lactating dairy cattle to revise labeling to clarify that dry dairy cows are not non-lactating dairy cattle and therefore should not be treated with drugs labeled for use in non-lactating dairy cattle.

For technical questions related to label revisions, please contact Dorothy McAdams, dorothy.mcadams@fda.hhs.gov.



RAW MILK LINKED TO MOST DAIRY-RELATED DISEASE OUTBREAKS

Centers for Disease Control and Prevention: Updated: February 21, 2012

The rate of outbreaks caused by raw, unpasteurized milk and products made from it was 150 times greater than outbreaks linked to pasteurized milk, according to a study by the Centers for Disease Control and Prevention. The 13-year review also revealed that the states where the sale of raw milk was legal had more than twice the rate of outbreaks as states where it was illegal.

The study, published Feb. 21 in the CDC journal *Emerging Infectious Diseases*, reviewed dairy product outbreaks from 1993 to 2006 in all 50 states. The authors compared the amount of milk produced in the U.S. during the study period (about 2.7 trillion pounds) to the amount that CDC estimates was likely consumed raw (1 percent or 27 billion pounds). They determined the rate for disease outbreaks caused by raw milk products. Raw milk products include cheese and yogurt.

The study included 121 dairy-related disease outbreaks, which caused 4,413 illnesses, 239 hospitalizations and three deaths. In 60 percent of the outbreaks (73 outbreaks), state health officials determined raw milk products were the cause.

Nearly all of the hospitalizations (200 of 239) were in those sickened in the raw milk outbreaks. These dairy-related outbreaks occurred in 30 states, and 75 percent (55 outbreaks) of the raw milk outbreaks occurred in the 21 states where it was legal to sell raw milk products at the time. The study also reported that seven states changed their laws during the study period.

Consumers can't tell if raw milk is safe to drink by looking at, smelling, or tasting it. Even under ideal conditions of cleanliness, collecting milk introduces some bacteria. Unless the milk is pasteurized, these bacteria can multiply and grow in the milk and cause illness. Pasteurization involves heating milk to kill disease-causing bacteria.

Robert Tauxe, M.D., M.P.H., deputy director of CDC's Division of Foodborne, Waterborne and Environmental Diseases (DFWED), point to the connection between state laws and outbreak frequencies.

"This study shows an association between state laws and the number of outbreaks and illnesses from raw milk products," Tauxe said in a news release. "Restricting the sale of raw milk products is likely to reduce the number of outbreaks and can help keep people healthier. The states that allow sale of raw milk will probably continue to see outbreaks in the future."

The study also found that the raw milk product outbreaks led to much more severe illnesses, and disproportionately affected people under age 20. In the raw milk outbreaks with known age breakdowns, 60 percent of patients were younger than age 20, compared to 23 percent in outbreaks from pasteurized products. Children are more likely than adults to get seriously ill from the bacteria in raw milk.

For study co-author Barbara Mahon, M.D., M.P.H., deputy chief of CDC's DFWED Enteric Diseases Epidemiology Branch, the evidence clearly shows that the health benefits propagated by raw milk advocates are outweighed by the risk of related illnesses.

"While some people think that raw milk has more health benefits than pasteurized milk, this study shows that raw milk has great risks, especially for children, who experience more severe illnesses if they get sick," Mahon said. "Parents who have lived through the experience of watching their child fight for their life after drinking raw milk now say that it's just not worth the risk."

Among other key findings:

Thirteen percent of patients in raw milk outbreaks were hospitalized compared to 1 percent in pasteurized milk outbreaks. This may be because raw milk outbreaks were all caused by bacteria, such as E. coli O157, which tend to produce more severe illnesses, according to the study. Pasteurized milk and cheese outbreaks were often caused by relatively mild infections like norovirus and Staphylococcus aureus. To view the study, please visit www.cdc.gov/eid. For more information about raw milk, visit <http://www.cdc.gov/foodsafety/rawmilk/raw-milk-index.html>.

Related articles

More confirmed cases in Pa. campylobacteriosis outbreak

Dairy farmer loses battle in raw milk case

Kentucky bill would allow herd-sharing for raw milk products

Raw milk: passion or confusion?

Lawsuit filed in raw milk case

Rutgers profs at odds over raw milk

Raw milk especially dangerous to some

California raw milk linked to E. coli, production stalled

Food safety and raw milk

NMPF urges FDA to defend laws against raw milk sales

Raw milk tops list of foods to avoid

Links referenced within this article

CDC journal

<http://wwwnc.cdc.gov/eid/>

Emerging Infectious Diseases

<http://wwwnc.cdc.gov/eid/>

Robert Tauxe, M.D., M.P.H., deputy director of CDC's Division of Foodborne, Waterborne and Environmental Diseases (DFWED)

<http://www.cdc.gov/media/subtopic/sme/tauxe.html>

Parents who have lived through the experience

<http://www.cdc.gov/foodsafety/rawmilk/raw-milk-videos.html>

www.cdc.gov/eid

<http://www.cdc.gov/eid>

<http://www.cdc.gov/foodsafety/rawmilk/raw-milk-index.html>

<http://www.cdc.gov/foodsafety/rawmilk/raw-milk-index.html>

More confirmed cases in Pa. campylobacteriosis outbreak

<http://www.dairyherd.com/dairy-news/Pa-outbreak-breaks-5-year-record-139446028.html>

Dairy farmer loses battle in raw milk case

<http://www.dairyherd.com/dairy-news/Dairy-farmer-loses-battle-in-raw-milk-case-139234008.html>

Kentucky bill would allow herd-sharing for raw milk products

<http://www.dairyherd.com/dairy-news/-Kentucky-bill-to-allow-herd-sharing-for-raw-dairy-products-138795789.html>

Raw milk: passion or confusion?

<http://www.dairyherd.com/dairy-news/Raw-milk-passion-or-confusion-137187173.html>

Lawsuit filed in raw milk case

<http://www.dairyherd.com/dairy-news/latest/Lawsuit-filed-in-raw-milk-case-136705738.html>

Rutgers profs at odds over raw milk

<http://www.dairyherd.com/bovine-vet/industry-news/Rutgers-profs-at-odds-over-raw-milk-135923718.html>

Raw milk especially dangerous to some

<http://www.dairyherd.com/bovine-vet/industry-news/Raw-milk-especially-dangerous-to-some-134343993.html>

California raw milk linked to E. coli, production stalled

<http://www.dairyherd.com/dairy-news/California-raw-milk-linked-to-E-coli-production-stalled-134243243.html>

Food safety and raw milk

<http://www.dairyherd.com/bovine-vet/industry-news/Food-Safety-and-Raw-Milk-133066898.html>

NMPF urges FDA to defend laws against raw milk sales

<http://www.dairyherd.com/dairy-news/NMPF-urges-FDA-to-defend-laws-against-raw-milk-sales-133021288.html>

Raw milk tops list of foods to avoid

<http://www.dairyherd.com/dairy-news/Raw-milk-tops-list-of-foods-to-avoid-131803773.html>

Source: Find this article at: <http://www.dairyherd.com/e-newsletters/dairy-daily/CDC-Raw-milk-linked-to-most-dairy-related-disease-outbreaks-139862933.html>

DATES TO REMEMBER

March 13 **Estate Planning Web Conference**-9:30 to 12:30 pm, Contact: 410-386-2760

March 14 **Pesticide Applicator Test**-10 to Noon, Carroll County Extension Office, 700 Ag Center, Westminster MD Contact: 410-386-2760

- March 15 **Pasture Renovation & Maintenance Equine Short Course Series**-7 to 9 pm, Harford County Extension Office, 2335 Rock Spring Road, Forest Hill, MD Contact: 410-638-3255 or meagher@umd.edu
- March 20 **Estate Planning Web Conference**-9:30 to 12:30 pm, Contact: 410-386-2760
- March 24 **Small Flock Poultry Party**-8 to 3 pm, St. Mary's Agriculture Service Center, 26737 Radio Station Way, Leonardtown, MD Contact: 410-742-1178 or mdchick@umd.edu
- March 27 **Estate Planning Web Conference**-9:30 to 12:30 pm, Contact: 410-386-2760
- March 31 **Small Flock Poultry Workshop**-TBD
- April 25 **Cover Crops For Early Spring Vegetables & Measuring Nutrients In The Field Twilight Meeting**-5:30 to 7:30 pm, Central MD Research & Education Center, 4240 Folly Quarter Road, Ellicott City, MD Contact: 410-386-2760
- May 1 **Grow It, Eat It Preserve It Workshop**-Hot Water Bath Canning, 5 to 9 pm, Carroll County Extension Office, 700 Ag Center, Westminster MD Contact: 410-386-2760
- May 3 **Grow It, Eat It Preserve It Workshop**-Pressure Canning, 5 to 9 pm, Carroll County Extension Office, 700 Ag Center, Westminster MD Contact: 410-386-2760
- May 5 **Grow It, Eat It Preserve It Workshop**-8:30 am to 4 pm, Carroll County Extension Office, 700 Ag Center, Westminster MD Contact: 410-386-2760

Visit our web site at <http://carroll.umd.edu> For more event listings visit <http://www.agnr.umd.edu/AGNRCalendar/>

Yours for better farming from your
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If you would like to be removed from our mailing list, please call: 410-386-2760 or 1-888-326-9645.

If you have a disability that requires special assistance for your participation in a program please contact the Carroll County Extension Office at 410-386-2760, Fax: 410-876-0132, two weeks prior to the program.

The information given herein is supplied with the understanding that no discrimination is intended and no endorsement by University of Maryland Extension is implied.

Presents

**Grow It, Eat It, Preserve It Workshops
Preserving Your Garden's Bounty!**



**Carroll County Extension Office
700 Agriculture Center Drive
Westminster, MD 21157**

The following Workshops will be held from 5:00 pm - 9:00 pm

- Tuesday, May 1 - Hot Water Bath Canning
- Thursday, May 3 - Pressure Canning



Registration cost is \$35.00 per person, per workshop, or \$65.00 for both workshops. Advance registration and payment is required.

Don't wait, sign up now, all classes are limited to first 15 paid registrations.

Registration includes *It's So Easy To Preserve* publication.

Registration deadline is Friday, April 27 at 4:00 pm.

No refunds after registration deadline.

Register by calling 410-386-2760 or 1-888-326-9645

If you need special assistance to participate in this program, please contact the office at 410-386-2760 two weeks prior to the class. University of Maryland Extension programs are open to all citizens without regard to race, color, gender, disability, religion, age, sexual orientation, marital or parental status, or national origin.

Presents

**Grow It, Eat It, Preserve It Workshops
Preserving Your Garden's Bounty!**



**Carroll County Extension Office
700 Agriculture Center Drive
Westminster, MD 21157**

The following Workshop will be held on Saturday, May 5th:
8:30 am to Noon - Hot Water Bath Canning
Lunch (please pack)
12:30 to 4 pm - Pressure Canning



Registration cost is \$65.00 for the workshop. Advance registration and payment is required.

Don't wait, sign up now, all classes are limited to first 15 paid registrations.

Registration includes *It's So Easy To Preserve* publication.

Registration deadline is Friday, April 27th at 4:00 pm.

No refunds after registration deadline.

Register by calling 410-386-2760 or 1-888-326-9645

If you need special assistance to participate in this program, please contact the office at 410-386-2760 at least two weeks prior to the class. University of Maryland Extension programs are open to all citizens without regard to race, color, gender, disability, religion, age, sexual orientation, marital or parental status, or national origin.

"Cover Crops for Early Spring Vegetables and Measuring Nutrients in the Field"

A Practical Demonstration



UNIVERSITY OF
MARYLAND
EXTENSION
Solutions in your community

Twilight meeting

April 25, 2012

University of Maryland

Central Maryland Research and Education Center, Clarksville, MD

4240 Folly Quarter Road

Ellicott City, Maryland

5:30 P.M.-7:30 P.M.

Dr. Ray Weil and Natalie Lounsbury of the University of Maryland will give a tour of their experimental plots using forage radish, spring oats and other winterkilled cover crops for early spring vegetable planting without herbicides. The experiment includes tilled and no-till treatments and a variety of early spring vegetables. There will be equipment demos of modified push seeders for no-till planting and Dr. Weil will demonstrate how to take soil samples for nutrient analysis and new field techniques for measuring nitrate, potassium and pH in the field. Use of the pre-sidedress nitrate test for vegetable production will be discussed. Refreshments and seed samples will be provided.

Schedule:

5:30-6:30 Field Tour, equipment demos and soil sampling

6:30-6:40 move indoors and get refreshments

6:40-7:00 Presentation by Natalie Lounsbury. Discussion of the effect of cover crop and tillage on soil moisture, temperature, nitrate, sulfate and early vegetable crop growth (grower experiences)

7:00-7:30 Presentation by Ray Weil on using the pre-sidedress nitrate test for vegetable production and demonstration of field techniques for measuring nutrients

This meeting will count for 2 hours of Nutrient Management Voucher credit.

To register please call the University of Maryland Extension Carroll County Office at 410-386-2760 or send an e-mail to chill1@umd.edu with attendee name(s) and telephone number(s).

If you need special assistance to participate in this program, please contact the University of Maryland Extension Carroll County office at 410-386-2760 before April 11, 2012.

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