## Pasture Calendar

### October
- Last chance to seed fescue, winter annuals & clovers.
- Determine feed needs for winter & test your forage.
- Fertilize winter pastures.
- Graze frosted sudans and sorghum cautiously.

### November
- Last chance to overseed clovers.
- Forage Test.
- Fertilize winter annuals.

### December
- Forage Test
- Control grazing of winter annuals.
- Review pasture & forage programs for next spring.
- Keep accurate expense records.
- Control wild garlic & onions.

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### 2014 Arkansas Forage & Grassland Council Fall Forage Conference

**Theme:** Changing Landscapes in Forages  
**Date:** Thursday, October 30, 2014  
**Location:** Woodland Heights Baptist Church Education Building, Conway, AR

**Topics:**  
- Beef: The real health food  
- Pros and cons of producing grassfed beef  
- Environmental & endangered species issues: What are the impacts for Arkansas  
- Crop insurance for livestock and forage producers  
- Complementary forages to fill “no-pasture” gaps  
- Benefits of alternative livestock watering systems  
- Native grasses: How long does it take to get a stand?  
  - Ask the experts panel: What you always wanted to know about forages

Registration starts at 8:30 with a welcome at 9:00. The conference ends at 4:00.

The registration fee is $45 per person and $15 for students and includes lunch and conference materials. Registration can be paid at the door by cash, credit or debit card, or check.

Commercial exhibits and booths will be set up for attendees to see the latest forage management products. Pre-registration is encouraged to help with conference planning. Anyone wanting to improve their forage system should attend this conference.

Directions: Take I-40 to Conway; Take the Dave Ward Exit (Exit 129) and go west on Dave Ward Drive to Hogan Lane (about 4 miles). Turn right (north) onto Hogan and go to Prince Street. Woodland Heights Baptist Church is at that corner on the left.

For more information about the conference or to pre-register, call Kim Fryer at 501-671-2171 or John Jennings, AFGC secretary at 501-671-2350, or contact any AFGC board member.
Free BQA Certification

Normally, the cost of certification is $25 to $50, but thanks to a partnership of the checkoff-funded Beef Quality Assurance (BQA) program, Boehringer Ingelheim Vetmedica, Inc. (BIVI) and the Beef Cattle Institute (BCI) housed at Kansas State University, online BQA certification is FREE.

The beef industry has embraced BQA because it is the right thing to do. As you know and understand, BQA provides practical management tools that cattlemen need to produce safe, high-quality beef, and can also help improve efficiency and profitability for beef producers.

The BQA online programs are customized for cow/calf, stocker, feedlot and dairy operations. Developed and managed by the Beef Cattle Institute, these easy-to-use modules teach sound management techniques that can be applied to cattle operations and used as employee training tools, too. Visit www.bqa.org/team or www.BIVI-BQA.com.

P. A. T. Meeting

The 2014 Pesticide Applicator training meeting for Clark County will be held December 8th at 6:30 p.m. at the EHC kitchen on the Clark County Fairgrounds on Hwy 67 S. This is the training that you must attend if you need a license to buy chemicals to use on your farm.

The cost at the door is $10.00 per person to attend the training. We will mail out letters to private applicators who need recertification. If you are not sure if your license is expiring, please call the office.

The cost for the license, which you will mail in to the State Plant Board, is $10 per year or $50 for a five year license.

In the Kitchen...with JoAnn Vann, County extension Agent - Family & Consumer Sciences

**Slow Cooker Beef and Bean Stew**—From www.beefitswhatsfordinner.com

**INGREDIENTS**

1. 2 pounds beef Stew Meat, cut into 1-inch pieces
2. 1 package (12 to 14 ounces) dried bean soup mix with seasoning packet
3. 1 can (14 to 14-1/2 ounces) ready-to-serve beef broth
4. 1 cup water
5. 1/2 cup sun-dried tomato pesto sauce or spread

Cover beans with water in large bowl. Cover and soak overnight in refrigerator. Reserve seasoning packet. Drain beans; rinse and clean. Place beans, beef, broth, water and contents of seasoning packet in 4-1/2 to 5-1/2-quart slow cooker.

Cover and cook on HIGH 5 to 6 hours or on LOW 6 to 7 hours, or until beans are tender and beef is fork-tender. (No stirring is necessary during cooking.)

Stir in pesto; mix well. Season with salt and pepper, as desired. Serve topped with additional pesto, if desired.
The Arkansas Cooperative Extension Service offers its programs to all eligible persons regardless of race, color, sex, gender identity, sexual orientation, national origin, religion, age, disability, marital or veteran status, genetic information, or any other legally protected status, and is an Affirmative Action/Equal Opportunity Employer.

Sincerely,

Jerry Clemons, County Extension Agent- Staff Chair
jclemons@uaex.edu; 870-246-2281

See the back of this newsletter for the registration form for this event.