



## SESD Experiment Farm Meeting Jan. 28

BROOKINGS — The Southeast South Dakota Experiment Farm annual meeting will be Jan. 28 from 1-4 p.m. at the Prairie Arboretum at Freeman Academy Campus, located at 748 S. Main Street in Freeman.

Topics and speakers include:

- “Multi-Hybrid Planter,” presented by Peter Sexton, Southeast Farm Supervisor;
- “Varietal Selection Tips for Choosing the Best Lines,” presented by Nathan Mueller, SDSU Extension Agronomy Specialist;

- “Weed Resistance: How Bad Is It?” presented by Paul Johnson, SDSU Extension Agronomy Field Specialist;
- “Wind Energy Development in Southeast South Dakota,” presented by Ron Hornstra with B Wind, LLC;
- and “Grazing Management in Annual Forages,” presented by Warren Rusche, SDSU Extension Cow/Calf Field Specialist.

This event is open to the public. For more information call 605-563-2989 or visit <http://iGrow.org/>.

## SD Soybean Farmers Harvest Big Yields

SIOUX FALLS — The South Dakota Soybean Association (SDSA) and South Dakota Soybean Research and Promotion Council announced the winners of the fourth annual South Dakota Soybean Yield and Quality Contest during the Soybean Recognition Banquet recently. Close to 300 farmers submitted Soybean Yield Contest entries in 10 different categories. Several of the top entries resulted in record yields ranging from 60 to 88 bushels per acre.

Joey Waldner, a soybean farmer from Beadle County, had the overall highest yield entry at 88.75 bushels per acre.

“Even with late planting and an unpredictable growing season, we saw many South Dakota farmers with excellent yields during this harvest season. Every year we get a little bit closer to producing 100-bushel soybeans in South Dakota, and the South Dakota Soybean Yield Contest is a way to highlight innovative management practices,” said John Horter, SDSA President. “In addition to the well-deserved recognition, the yield contest gives us the opportunity to analyze trends and data from the entries so we can share this information with farmers throughout the state.”

Entries for the yield contest were categorized by soybean maturity and sub-divided into three groups: Irrigated, Non-irrigated and No-till. Each first-place winner received a \$2,000 cash prize and up to \$2,000 for a non-transferable trip for two to the 2014 Commodity Classic in San Antonio, Texas. The second place winner in each category received a \$1,500 cash prize, and the third place winner in each category received a \$1,000 cash prize.

For a complete list of winners, see the attached “2013 South Dakota Soybean Yield Contest Results” document.

First place winners of the annual yield contest were:

- Robert Swisher — 83.21 bushels/acre, Brown County, Group 0 Non-Irrigated Category
- Todd Hanten — 79.47 bushels/acre, Codington County, Group 0 No-Till Category
- Danny Wollman (Honorable Mention\*) — 76.92 bushels/acre, Hamlin County, Group 0 or 1 Irrigated Category
- Chris Styles — 77.62 bushels/acre, Spink County, Group 1 Non-Irrigated Category
- Kent Mettler — 75.93 bushels/acre, Hutchinson County, Group 1 No-Till Category
- Dan Manning — 76.34 bushels/acre, Clay County, Group 2 Non-Irrigated Category
- Scott McKee — 85.86 bushels/acre, Lincoln County, Group 2 No-Till Category
- Joey Waldner — 88.75 bushels/acre, Beadle County, Group 2 or 3 Irrigated Category
- Frank Kralicek — 75.83 bushels/acre, Yankton County, Group 3 Non-Irrigated Category
- Brady Bolander — 58.07 bushels/acre, Gregory County, Group 3 No-Till Category

\*Prizes are awarded in each category only if there are 3 or more entries per category.

The Soybean Yield Contest also featured a quality contest. The top two highest quality entries in each maturity group (Groups 0, 1, 2 and 3) received \$500 cash for first place and \$300 cash for second place. Soybean quality is determined by the Estimated Processed Value (EPV) from the oil and protein content of soybeans, and is expressed as a value of converting the protein and oil in the soybean into soybean meal, oil and hulls.

In order to share the results and trends of this year’s yield contest, South Dakota Soybean has scheduled a series of Soybean Success Seminars for farmers in January. The Soybean Success Seminars will feature a session on herbicide resistance with Phil Stahlman, weed scientist from Kansas State University. They will also feature recommendations and discussions with agronomists.

Regional Soybean Success Seminars will be in :

- Mitchell, Highland Conference Center — Jan. 29, 10 a.m.-noon
- Sioux Falls, Best Western Ramkota — Jan. 30, 10 a.m.-noon
- Yankton, Best Western Kelly Inn — Jan. 30, 4 p.m. to 6 p.m.

Visit [www.sds soybean.org](http://www.sds soybean.org) for more information.

## Extension Helps With Estate Transition

BROOKINGS — SDSU Extension staff offers two unique workshops to answer questions involved with estate planning and aid in planning for farm transitions. The Sustaining the Legacy-Estate Planning and Farm Transitions Conferences, developed for all parties involved in the farm or ranch operation, will be held in several locations throughout South Dakota beginning Feb. 7.

These workshops will provide attendees with information on how to pass their operation on to the next generation, to develop a fair estate plan for all heirs; reduce family friction due to the transition of assets; develop a plan that maintains privacy; and develop a plan that fulfills their goals for the operation.

The conference provides farmers and ranchers with three days full of information on creating their plan no matter how big or small the operation. The conference will also cover the following topics: business structures, goals, asset distribution, wills and probate, retirement planning and funding, fair versus equal distribution, taxes, life insurance, long term care insurance and trusts.

All members involved in the operation encouraged to attend together.

- Sioux Falls — Feb. 7, 14, 21 at SDSU Extension Regional Center in Sioux Falls (2001 E. 8th Street) , 10 a.m. to 4 p.m. CDT. Registration is due Jan. 31.
- Pierre — Feb. 7, 14, 21 at SDSU Extension Regional Center in Pierre (412 W. Missouri Avenue) , 10 a.m. to 4 p.m. CDT. Registration is due Jan. 31.
- Watertown — March 17, 24, 31 at SDSU Extension Regional Center in Watertown (1910 W. Kemp Avenue) , 10 a.m. to 4 p.m. CDT. Registration is due March 10.
- Rapid City — March 17, 24, 31 at SDSU West River Ag Center (1905 Plaza Boulevard) in Rapid City, 9 a.m. to 3 p.m. MDT. Registration is due March 10.

For more information and to register contact Adele Harty, SDSU Extension Cow/Calf Field Specialist at 605-394-1722 or [adele.harty@sdsstate.edu](mailto:adele.harty@sdsstate.edu); or Belinda Mitchell, local contact at 605-837-2281 or [Belinda.Mitchell@bankwest-sd.com](mailto:Belinda.Mitchell@bankwest-sd.com).

# Producers And ‘Deserts’

## Locals Food Requires Planning To Work For Food Banks

EDITOR’S NOTE: This is the second of a two-part series that looks at so-called “Food Deserts” and how local producers can address the needs of consumers in these areas.

BY RITA BRHEL

P&D Correspondent

Fighting hunger is no longer about simply offering free food to people in need, but about ensuring access to supermarkets or other outlets with a variety of healthy foods, including fresh produce. And according to a study by the U.S. Department of Agriculture, many rural communities in South Dakota and Nebraska are situated in food deserts — areas where there are a large population of low-income consumers who are more than 10 miles away from a large grocery store.

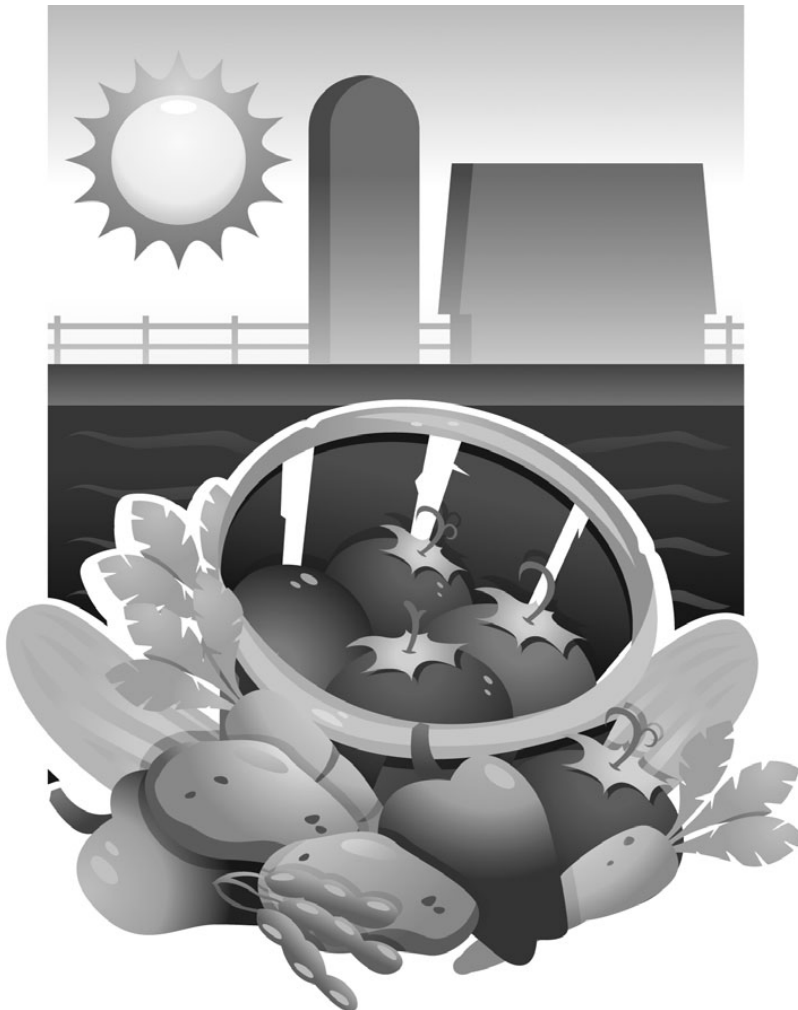
For some innovative food banks, the answer has been to tap into the local food movement, but these regional food economics are not necessarily without challenge.

“A lot of times, we get caught in ideological discussions, and we don’t put a lot of thought into the technical strategies,” said David Shabazian, project manager of the Rural-Urban Connections Strategy in Sacramento. Depending on the rural area, there may not be an adequate local foods network. In South Dakota, for example, the only “local foods” available may be field corn and soybeans. For the Sacramento area, the Food Bank’s demand was only one part of the equation; the local farmers also needed to be able to provide an adequate supply of fresh produce, and that needed encouragement at first.

“In the Sacramento area, 3.4 million tons of foods are produced each year,” Shabazian said. “That looks pretty good, right? But in this region, that means you would subsist on rice, processing potatoes, a little bit of stone fruits, some nuts and you’d wash it down with wine.”

Plus, “we just can’t imagine a food system that works like that where all farmers would drive in to local markets,” he added. “Grocery stores don’t want that, and it’s really not economic viable for farmers, either.”

The key for programs that want to replicate what the Sacramento Food Bank has done with incorporating local foods is planning, Shabazian says. First, the region needs to be accurately mapped for what local foods producers exist with a field-by-field inventory. Second, regional consumption data needs to be gathered.



“When we know how much produce is needed to feed the region, we can translate that into how much land we need to grow that,” Shabazian said. A good starting goal is 20 percent of consumption to be provided by local foods.

Lastly, challenges to logistics need to be identified and addressed. In many areas, Shabazian explains, the logistics simply aren’t there to provide for the growing consumer demand for local foods. But these feasibility analyses can help programs decide where their work would be most effective.

Food banks can be critical partners in providing logistics for local foods networks, says Gruber, whose Foodlink has a pilot program offering food processing for a local school system, for example apple slicing. The proceeds from the agreement go to fund negotiated contracts with local producers for

a steady supply of foods to offer through the food bank.

“All food banks have millions of dollars of food-related infrastructure,” said Mitch Gruber, community food access manager for Foodlink in Rochester, N.Y. “They can leverage this infrastructure to be good partners in local foods movements.”

Foodlink and the Sacramento Food Bank also provide food for daycares, group homes, senior centers and other nonprofits that can’t afford to buy food at retail prices. By adding a minimal fee to offer this service, food banks can become food hubs that have the potential to make their food charities more sustainable in the long run.

“Food banks already work in low-income, underserved populations,” Gruber said. “They can make good, local food available in larger markets.”

## Commentary

# The Great Dairy Divide And The Farm Bill

BY RITA BRHEL

P&D Correspondent

Congress is truly annoying sometimes in how stalemate discussions on priority items can become. Take the next Farm Bill for instance, which has been fraught with contention since the beginning of discussions on what to include or not. And the frustration of our lawmakers is palpable as our federal government looks at every nook and cranny of the nation’s budget to find ways to cut spending.

But still...

After delaying the Farm Bill over and over — first it was supposed to get done last summer and then no later than the end of 2013 — Congress had been very optimistic that a final bill would be ready for debate by the middle of the month. But that’s not looking likely, and the entire agricultural industry has lost hope for a process that just is not working.

Even Agriculture Secretary Tom Vilsack is exasperated, telling *USA Today*: “It’s not just producers and it’s not just folks who live in rural America who are counting on Congress to get a Farm Bill done. Every

American has a stake in getting the Farm Bill done.”

And he’s certainly right, as we all know. It’s not just farmers and ranchers and agribusinesses at stake here, but also conservation groups, low-income families, employees in the agricultural industry and all consumers. Oh, and let’s not forget that without a well-running industry, the United States loses a chunk of our Gross National Product, which could have a widespread impact beyond the farm or ranch. Think about another recession and that should be enough to get all consumers behind lawmakers, urging for a resolution to this unending Farm Bill debate.

One of the latest rifts between the House and the Senate is on the dairy supply management provision of the Dairy Security Act. The provision is meant to keep dairy prices stable, providing a safety net for farmers.

But the provision also regulates the amount of dairy produced, so it’s harder for new producers to get in the business and can create inflated prices for retailers. Basically, the federal government has the right to periodically limit the milk supply and artificially raise prices. House Speaker John Boehner, who town Brownfield Ag News that he would not allow passage of a Farm Bill including the provision, likened the program to a Soviet-style government. Those who want the provision abolished want to see the dairy market controlled by old-fashioned supply and demand, opening the door for more producers and the benefits of a free market.

Farmers who oppose the provision basically don’t like the idea of too much government in agriculture. But farmers who are in favor of the provision say that because the prices are protected, the mar-

ket is a lot less volatile, softening the extreme highs and lows that other commodities see.

Of course, by this point, a lot of people would be happy just to see a Farm Bill passed. But this is also dangerous, because needed changes can’t be made and other changes that shouldn’t be happening might just happen just to get the Farm Bill out the door. So even though this is a frustrating time for the agricultural industry, and Congress seems slower than molasses in winter time, it does pay for all of us if Congress does right by the Farm Bill, rather than hurrying through it and leaving us with regret.

**Roy Anderson Post #12 of the American Legion**  
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**Tuesday, January 21st**

at the V.F.W. Home located at 209 Cedar Street, Yankton

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If your health plan offers Silver&Fit® and you would like more information about Avera Sacred Heart Wellness Center, please contact Avera Sacred Heart Wellness Center at 501 Summit Street, Yankton, SD 57078 or 605-668-8357. You may also visit Silver&Fit® at [www.SilverandFit.com](http://www.SilverandFit.com). Silver&Fit® is a federally registered trademark of American Specialty Health Incorporated.

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