



Food Hub Meeting In Yankton Monday

SDSU Extension and the South Dakota Specialty Producers Association is sponsoring a second producer meeting in Yankton to form a potential Food Hub in southeastern South Dakota. The meeting, which was originally scheduled for Jan. 8, will be held Monday, Jan. 19, from 4:30-6 p.m. at JoDean's Steakhouse.

All interested individuals are encouraged to attend.

Row Crop Clinic, App. Certification Set

BROOKINGS — SDSU Extension will only hold one Row Crop Clinic in Southeastern South Dakota this year. It will be held Jan. 21 at Mitchell Technical Institute, Nordy Trade Center-Lecture Hall (1800 E. Spruce in Mitchell).

The program will begin at 8:30 a.m. and runs until 3 p.m. Registration fee will be taken at the door. CCA credits will be available.

Coffee and rolls are sponsored by Farm Credit Services and lunch is sponsored by CHS Farmers Alliance, Mitchell.

The program includes:

- Jack Davis, SDSU Extension Agronomy Crops Management Field Specialist, who will discuss Commodity Outlook and 2014 Farm Bill Choices;
- Daniel Ostrem, NRCS Ag Engineer, who will address Successful Irrigation;
- Anthony Bly, SDSU Extension Soils Field Specialist, who will cover Soil Management Issues;
- Paul O. Johnson, SDSU Extension Weed Science Coordinator, who will address Where Are We With Herbicide Resistance in South Dakota
- and Connie Strunk, SDSU Extension Plant Pathology Field Specialist, who will discuss Crop Disease Management.

Private applicators training will be held in conjunction with the Jan. 21 Row Crop Clinic in Mitchell. To receive pesticide applicator certification those interested must attend the entire afternoon session from 1-4 p.m. They must also bring along their driver's license or similar government issued photo ID card as well as their applicator number.

For more information, contact the SDSU Extension Regional Center in Sioux Falls at (605) 782-3290 or email Connie Strunk at connie.strunk@sdstate.edu.

AgriVisions 2015 In Yankton Jan. 26

First Dakota National Bank will host AgriVisions 2015 featuring Dr. Brent Gloy on Monday, Jan. 26, at Best Western Kelly Inn, 1607 East Highway 50, Yankton, at 7 p.m. Farmers, Agri-Business professionals and business owners are invited to attend.

Dr. Brent Gloy is the founding Director of Purdue Center for Commercial Agriculture and co-founder of Ag Economic Insights — www.ageconomists.com. After many years of high commodity prices with strong profitability, the landscape in the row-crop sector has shifted dramatically. Dr. Gloy will provide a short and long-term economic perspective and strategies to position for long-term success. Dr. Gloy is an agricultural economist specializing in agricultural finance and agribusiness management. The majority of his research has focused on issues related to the supply and demand for credit and farmland values. Dr. Gloy has held tenured faculty positions in agricultural economics at Purdue University and Cornell University. He is currently operating his family farming operation in southwest Nebraska. Dr. Gloy received his masters and doctorate degrees in agricultural economics from Purdue University and his undergraduate degree from the University of Nebraska-Lincoln.

AgriVisions 2015 begins with registration from 6:30-7 p.m. and Dr. Gloy's presentation at 7 p.m. An ice cream social will follow the presentation. Call 605-665-4904 or 800-657-5826 to reserve a seat.

Commentary

Thanks To Corn Farmers For My Convenient Life

BY RITA BRHEL
P&D Correspondent

It is truly amazing how far-reaching corn is into our everyday lives. We very literally cannot do hardly anything without touching something that owes its existence to corn.

It gives me pause to think of non-agricultural families grumbling about how much money goes to the Farm Bill when it doesn't have anything to do with them — when in actuality, it has a lot to do with them, in that they are likely using infinite items containing ingredients derived from crops of farms directly affected by the programs included in the Farm Bill.

What would I do without my toothpaste, whose flavoring and texture comes from a corn derivative? I suppose I would be brushing my teeth with baking soda. Oh, wait, baking soda also contains a corn product. So, I would be brushing my teeth with...something else, and because my teeth are prone to cavities, they would be covered in even more fillings.

I probably wouldn't even be using a toothbrush, as it's made of plastic and most plastics are made using corn.

Being on a gluten-free diet for health reasons, I don't eat a lot of processed foods made with high fructose corn syrup and corn fillers or fried in corn oil, but I do eat a lot of fresh vegetables. But wait, unless it's in the middle of the summer, those vegetables are going to be coming from the local grocery store and to get there, they need to ship from thousands of miles away. Without a coating of corn-derived substance to increase shelf life, by the time they even made it to the store shelf, they'd be wilted and withering — not very appetizing, no doubt.

Even if I could stomach the look of my not-so-fresh vegetables, I would need to eat them basically the same day I bought them for without their corn-based coating, they wouldn't keep hardly any time in my fridge shelves.



Rita BRHEL

Like most women, my bathroom cabinets are filled with various lotions, soaps, shampoos and other personal care products. Without corn, I'd have to clear these out and go back to ... well, I don't know what a good alternative here is, maybe lye soap?

Disposable diapers make lives much easier for families everywhere. While some parents do like cloth diapering, there's nothing quite like rolling up a stinky diaper and having the satisfaction that once it's in the trash, you don't have to go back and dig it out again to wash it. Just in case, know that the reason why your baby is comfortable in his disposable diaper, and why you have the ease of just throwing them away, is because of corn. While disposable diapers used to be made from a petroleum derivative, corn is what they're made from nowadays and corn makes them so much more eco-friendly.

With kids and pets, my windows don't stay clean easily. In no time at all, there are fingerprints and nose prints on the glass mysteriously right at the level of my kids and cats. Good thing for my window cleaner, another product made of corn.

Speaking of kids, they love to make me works of art, often with Elmer's glue, again another product made of corn.

And at the end of the day, I often like to sink down onto the living room carpet to play a board game or a game of marbles with the kids. Thanks to corn, I get to enjoy durability and stain resistance with my carpet.

As you can see, corn is a big part of my life and without it, life wouldn't be so easy. So even though I'm not a corn farmer, I owe a lot of thanks to those who are!

Many Talents

All The Products Made From Corn Make Up A Very Long And Important List

BY RITA BRHEL
P&D Correspondent

At \$3.49 cash at Ag Opp in Vermillion, today's corn market isn't what it used to be.

During the first half of 2013, farmers across the Midwest regularly saw \$7 corn. By the end of 2014, the price of corn fell to under \$4 a bushel.

"Corn prices are at or below the cost of production following a record crop last year (in 2013) and yet another this year," said Tim Scheer, a farmer at St. Paul, Neb., and chairman of the Nebraska Corn Board. "The corn industry is at a crunch where corn production is outpacing demand. Developing new markets is needed more than ever."

When thinking of products made of corn, what typically comes to mind is ethanol, livestock feed and random food items like taco shells. But the list of things derived from corn that people rely on for day-to-day living is much longer and includes such items as:

- Toothpaste — an ingredient, sorbitol, is derived from corn and used for flavoring and texture.
- Aspirin — the pain reliever's timed-release pills are coated with cellulose microcrystalline, which is derived from corn and which is resistant to stomach acid, finally breaking down in the intestines.
- Food — any food with the ingredient high fructose corn syrup owes its flavoring to corn, and many foods made with or cooked in vegetable oil also contain corn. Foods, from cookies to soups, also use corn starch as a texturing agent.
- Artificial sweeteners — Splenda and Equal both contain corn in the form of maltodextrin.
- Chewing gum — high fructose corn syrup and sorbitol may be on the list, as well as maltitol, another corn derivative.
- Soda pop — besides high fructose corn syrup, the common caramel coloring included in the ingredient list is usually derived from corn.
- Milk — fortified milk contains corn for the extra vitamin D it offers.
- Ground meat — Most fast food and some stores'



PHOTO: RITA BRHEL

hamburger patties and ground meat mixtures, such as taco meat, use corn filler to extend the meat product. The same goes for chicken nuggets, which use corn filler.

• Fresh vegetables — pre-cut fresh vegetables and potato products are coated with a corn-based substance to slow down dehydration and oxidation in order to extend the shelf life.

• Wax paper — the same substance that coats fresh vegetables is most similar to wax paper, which is also made from corn.

• Cosmetics — the ingredient zea mays, found in skin care products, facial makeup, lipstick and hair dyes, just to name a few, is actually another name for corn.

• Hand soap — besides citric acid, soaps contain corn in ingredients like PEG-120 methyl glucose diolate, fragrances and various colorants.

• Shampoo — an ingredient, citric acid, is most likely derived from corn.

• Perfume — most perfumes are based on grain alcohol, and the most common type is corn.

• Window cleaner — in-

redients like 2-Hex-oxoethanol, acetic acid, ethanolamine, fragrance and artificial colors are all derived from corn.

• Diapers — some diapers contain the very absorbent cornstarch, but virtually all disposable diapers are made with acrylic acid, a derivative of corn.

• Adhesives — the type of glue found on envelopes, called nitrocellulose glue, is made of corn. Many other types of glue, from plywood glue to Elmer's gluesticks, also contain corn in some form, whether flour or oil.

• Drywall — chelation on gypsum drywall boards, which prevents mold, is made of corn starch.

• Varnish — modified corn oil gives varnish its luster.

• Paving bricks — many cement products are made with the waterproofing calcium stearate, a corn derivative.

• Matches — Corn starch is a common ingredient in matchsticks, giving the stick rigidity to better compare with wood sticks.

• Spark plugs — When corn starch is heated, its crystalline structures harden and can then be used as in-

ulators that protect the ceramic in spark plugs.

• Tires — also contains corn.

• Plastics — often made from corn rather than petroleum.

• Wrapping paper — made from polylactic acid (PLA), a corn derivative.

• Carpet — some carpets are made from corn-based polymers.

• Bio-engineered bone and gum tissue — corn fibers form the scaffold for bone and gum tissue engineered as the treatment for periodontal disease.

And that's just a sampling of items made of corn.

"The more I have research corn products, the more it has sunk in that we really are living in a world of corn," said Lauren Ibach, a project assistant with the Nebraska Corn Board in Lincoln, Neb. "As for me, I enjoy the common things in life that are made possible by corn. Our country is truly blessed to have hard-working farmers and ranchers that provide us with many of the common resources that we often take for granted."

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