**Horticulture**

Japanese Beetles have been on the rampage this month. In the US they are one of the most destructive pests of vegetables and ornamental plants gardeners face. Adults are less than ½” in length with a metallic green head and a bronzen-colored body. The larvae or grub form is white in color and shaped like a “C”. The grubs feed on the roots of lawn grasses underground during the fall before burrowing deeper in the soil to overwinter. In heavily infested lawns the grass can be peeled up like a carpet due to grub feeding or it can be torn up by wildlife searching for the grubs. They eventually pupate in late spring before hatching into adults. The adults are equal opportunity feeders but prefer roses, maple trees, grapes, elms and crabapples.

Most healthy plants can withstand a small number of Japanese beetles, however younger plants or vegetable crops can be quickly desiccated if numbers become too high. If you have a small number of beetles on your plants, you can pick them off and throw them into a bucket of soapy water to manage the population but larger populations of beetles may require some chemical treatment.

For adults neem oil is an organic option however it only discourages the beetles from eating the plant and needs reapplied frequently, Spinosad is another organic option that kills the adults but again needs to be reapplied frequently depending on the label. Products containing permethrin, pyrethrin or carbaryl will all provide a couple weeks control but then will need reapplied. There are a variety of grub controls available that offer season long control. Any spraying should be done early in the morning or late in the evening to prevent harm to pollinators. Traps are not recommended as they attract more insects than enter the traps and can make feeding worse in the area rather than help control the issue.

**Agriculture**

In the blink of an eye we have went from cool and wet to hot, dry and humid. The heat and humidity hit with a vengeance. Perfect storms do exist when it comes to weather and that is what happened when lots of cattle perished in recent heat. High temperatures, combined with high humidity in areas that don’t typically see high humidity, combined with low winds created a very unfavorable environment for feedlot cattle.

Extra efforts were being taken to try and reduce the impact on cattle. Unfortunately, we are still at the mercy of the weather and can only do so much. Producers can evaluate the environmental conditions to livestock by using the Kansas Mesonet Animal Comfort tool.

Users can access this tool from the main Mesonet page (http://mesonet.k-state.edu) by selecting from the drop-down menu on the top left of every page, Agriculture, and then Comfort Index. Lots of great information can be found at this link even outside of animals as it pertains to weather. Go check it out!

**4-H & Youth Development**

Make plans to join us at the Butler County Fair! The Public Fashion Revue will be held on July 9th. Check out our Facebook page for the location closer to date. The Horse Show will be held the evening of July 9th at Three Wooden Crosses starting at 6:00 p.m.. County Fair week is July 14th – 18th.

Make plans to come checkout the 4-H’ers and their projects, buy some food at the 4-H Food auction on July 15th, 5:30 p.m. in the 4-H building (best home baked good ever!), and join our livestock auction on Monday, July 18th at 7:00 p.m. Lots of other fun activities taking place! Checkout the full schedule found in this newsletter!

**Family Consumer Sciences**

**Looking for a Summer Salad Or sandwich Filling?**

**Crunchy Chicken Salad (Yield: 5 servings)**

1 can (12 ounce) boned chicken
1/2 cup celery
1/4 cup green pepper
1/4 onion
1/2 cucumber
1/2 cup grapes
1 apple (small, diced, leave the peel on)
1/4 cup yogurt, plain

1. 2 cups cooked chicken.
2. Chop the celery and green pepper into small pieces.
3. Peel and chop 1/4 of an onion.
4. Peel and chop half of a cucumber.
5. Chop the apple into pieces. It’s okay to leave the peel on the apple.
6. Cut the grapes in half.
7. Put all the ingredients in a large bowl. Stir together.

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