**Horticulture**

**Cicada Killer Wasps**

These large (1-1/3- to 1-5/8-inch long) wasps fly slowly above the ground. Cicada killers have a black body with yellow marks across the thorax and abdomen. Wings are reddish-orange. Males may act aggressively if they are threatened, but are unable to sting. Females can sting, but are so passive that they rarely do. The female nests in burrows in the ground. These burrows are quarter-size in diameter and can go 6 inches straight down and another 6 inches horizontally. Adults normally live 60 to 75 days from mid-July to mid-September and feed on flower nectar and sap. The adult female seeks cicadas on the trunks and lower limbs of trees. She stings her prey, flips it over, straddles it and carries it to her burrow. She will lay one egg per cicada if the egg is left unfertilized. Unfertilized eggs develop into males only. Fertilized eggs develop into females and are given at least two cicadas. Cicadas are then stuffed into the female's burrow. Each burrow normally has three to four cells with one to two cicadas in each. However, it is possible for one burrow to have 10 to 20 cells.

**Agriculture**

**Hay Market reports –**

With Hay season nearing the end, you will start seeing more hay being marketed and available. How much is that hay worth? Current Hay market report can be found at: https://www.ams.usda.gov/mnreports/dc_gr310.txt. It’s also wise to know the quality of the hay you’re buying based on your needs. Don’t hesitate to ask the seller if they have run a hay sample and ask for the necessary information.

**Family Consumer Sciences**

How is your garden growing this year? I've been sharing lots of information on canning, pickling, and freezing. Be safe and preserve great taste with up-to-date resources that include:

**How-to Home canning videos;**

**Safe, tasty, and up-to-date recipes for jams/jellies, pickles, green beans, tomatoes salsa**

**Links on how to preserve many other foods.**

If you're not interested in canning, freezing and drying are great ways to preserve that fresh flavor! You'll also find those resources at the link to Food Preservation. Preserve high-quality AND safe foods for your family, your friends, and for you! https://www.rrc.k-state.edu/preservation/

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