

OSU Extension

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warmsprings/**



Want to find something to do this summer? Look on our Facebook page...find summer opportunities, contests and 4-H events and information. Search Facebook: Warm Springs 4-H Oregon

Autographs from Billy Mills for fifth-graders

For the majority of the academic school year, 4-H has been assisting in the instruction of the Warm Springs Elementary School fifth-grade nutritional cooking class.

Thanks to Danita Macy, OSU Extension Warm Springs, FCH program, she has allowed 4-H to become a part of the cooking class.

Each month, fifth-graders join OSU Extension staff for a class of cooking and learning.

The 4-H program has focused on physical activity, the importance of nutrition and Native American athletes.

Attention was focused upon two legendary athletes, Billy Mills and Jim Thorpe.

In class, discussion were held about who they were, what they did, where they came from, and what Native American tribe they are from. The students also watched video clips of their accomplishments.

While having these conversations with the fifth-graders, dialogue centered on the concepts of visualization, setting goals, confidence, first impressions, diversity and teamwork.

The fifth-graders, were interested in learning more about other

Native American tribes. This started discussions on the geography of various tribal lands throughout the United States. OSU Extension staff and students both shared what Native American tribe or other background they were from.

In April, the fifth-graders received a signed photograph of Billy Mills for their class.

When presented the autographed photo, the students clapped and cheered with excitement.

To thank Billy Mills, each class designed their own thank you card with a unique message.

Also, each wrote a small note, that was inserted into thank you card before being sent.

Two additional autographs were given, one each to the Warm Springs Elementary and to OSU Extension Warm Springs.

Now, OSU Extension is eager to see if Billy Mills responds to the thank you cards.

We are well aware Billy Mills's life is very busy, and even if he does not respond to our thank you cards, we will still be loyal fans.

Thank you Billy Mills for making us believe.

Extension webcast on fire prevention landscaping

Mark your calendars for a webcast on "Firewise Landscaping," hosted by the Extension Wildfire Information Network in partnership with the California Fire Science Consortium.

Yvonne Barkley, University of Idaho Extension forester, and JoAnne Skelly, Extension educator for Carson City/Storey County at University of Nevada Cooperative Extension, will be

the speakers.

The webcast will be at 10 a.m. on Thursday, May 3.

Home survival in wildfire prone areas depends on a combination of appropriate landscape design, adequate vegetation management in the area surrounding your home (i.e., your "defensible space"), and choices regarding building materials and design decisions for the home or building.

This one-hour webinar will focus on the following topics: fire in the wildland/urban interface, firewise landscape design principals, plant selection and maintenance.

For more information on wildfire prevention, and how you can incorporate firewise landscaping into your extension or other education programs, participate in this May 3 webcast.

Details on this webcast and how to register may be found on the eWIN Live Webcast Information Page:

www.extension.org/pages/61094/ewin-live-webcast-information

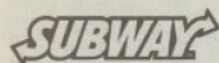
If you have any questions, contact Jan Gonzales, eWIN Coordinator at: jggonzales@ucdavis.edu.

A BIG THANK YOU

to Jeff Meyers from OSU Cascades: Cascades Adventure program for donating climbing rope for 4-H team and skill building games!



A BIG THANK YOU TO:



For your cookie platter donation on Garden Clean Up Day!

Central Oregon Agricultural Research Center Presents: Vegetable & Herb Gardening

Saturday
May 5
9am-12pm

Class Location:
Central Oregon Community College (COCC)
1170 Ashville Rd.
Madras, OR

What to know before you grow your vegetable and herb garden. Learn gardening basics for a more fruitful garden. This class will cover the fundamentals of vegetable and herb selection for the High Desert region. Care, maintenance, site selection, irrigation and pest/disease management.

Cost: \$29
For more information call 541-550-4130
Register at: oregonopencampus.org/jefferson

Statement by USDA Chief Veterinary Officer regarding detection of bovine spongiform encephalopathy in the United States

USDA Chief Veterinary Officer John Clifford today released the following statement on the detection of Bovine Spongiform Encephalopathy in the United States:

As part of our targeted surveillance system, the U.S. Department of Agriculture's Animal and Plant Health Inspection Service has confirmed the nation's fourth case of bovine spongiform encephalopathy (BSE) in a dairy cow from central California.

The carcass of the animal is being held under state authority at a rendering facility in California and will be destroyed.

It was never presented for slaughter for human consumption, so at no time presented a risk to the food supply or human health. Additionally, milk does not transmit BSE.

The United States has had longstanding interlocking safeguards to protect human and animal health against BSE.

For public health, these measures include the USDA ban on specified risk materials, or SRMs, from the food supply. SRMs are

parts of the animal that are most likely to contain the BSE agent if it is present in an animal.

USDA also bans all nonambulatory (sometimes called "downer") cattle from entering the human food chain. For animal health, the Food and Drug Administration ban on ruminant material in cattle feed prevents the spread of the disease in the cattle herd.

Evidence shows that our systems and safeguards to prevent BSE are working, as are similar actions taken by countries around the world. In 2011, there were only 29 worldwide cases of BSE, a dramatic decline and 99 percent reduction since the peak in 1992 of 37,311 cases. This is directly attributable to the impact and effectiveness of feed bans as a primary control measure for the disease.

Samples from the animal in question were tested at USDA's National Veterinary Services Laboratories in Ames, Iowa.

Confirmatory results using immunohistochemistry and western blot tests confirmed the animal

was positive for atypical BSE, a very rare form of the disease not generally associated with an animal consuming infected feed.

We are sharing our laboratory results with international animal health reference laboratories in Canada and England, which have official World Animal Health (OIE) reference labs.

These labs have extensive experience diagnosing atypical BSE and will review our confirmation of this form of the disease. In addition, we will be conducting a comprehensive epidemiological investigation in conjunction with California animal and public health officials and the FDA.

BSE is a progressive neurological disease among cattle that is always fatal. It belongs to a family of diseases known as transmissible spongiform encephalopathies. Affected animals may display nervousness or aggression, abnormal posture, difficulty in coordination and rising, decreased milk production, or loss of body weight despite continued appetite.

This detection in no way af-

fects the United States' BSE status as determined by the OIE.

The U.S. has in place all of the elements of a system that OIE has determined ensures that beef and beef products are safe for human consumption: a mammalian feed ban, removal of specified risk materials, and vigorous surveillance. Consequently, this detection should not affect U.S. trade.

USDA remains confident in the health of the national herd and the safety of beef and dairy products. As the epidemiological investigation progresses, USDA will continue to communicate findings in a timely and transparent manner.

(Note: USDA is an equal opportunity provider and employer. To file a complaint of discrimination, write: USDA, Office of the Assistant Secretary for Civil Rights, Office of Adjudication, 1400 Independence Ave., SW, Washington, DC 20250-9410 or call (866) 632-9992 (Toll-free Customer Service), (800) 877-8339 (Local or Federal relay), (866) 377-8642 (Relay voice users.)

Fire Up Your Grill Menu with Vegetables and Fruit!

Simple grilling steps for most vegetables and fruit:

1. Cut to make large flat pieces of even thickness that won't fall through the grill.
2. Season or add a marinade like Lite Italian Salad Dressing.
3. Cook directly on the grill or try wrapping in heavy foil or two layers of regular foil.
4. Grill over medium-high heat until done to your liking.

Give these a try to bring taste and color

to your plate!

- Asparagus
- Corn
- Cabbage
- Eggplant
- Onions
- Peaches
- Pineapple
- Zucchini

* Use leftover grilled vegetables in salads, sandwiches and wraps, or as a pizza topping.
* Try warm grilled peach halves or pineapple slices topped with vanilla yogurt

KIDS CAN:

- Choose colorful veggies and fruits
 - Wash the produce
 - Cut produce, with help
 - Measure and mix
- marinades
- Carry serving plates
 - Time the cooking
 - Put away the leftovers
- Monthly Hero Checklist
- Here are some ways to add fruit and vegetables to your grilled meals:
- ✓ Add grilled vegetables to your favorite dishes
 - ✓ Try a grilled fruit

✓ Use leftover grilled vegetables or fruits in other dishes

Keep foods safe.

Wash plates and utensils between using for raw meats and any cooked food.

For more recipes and tips on eating well for less, visit www.foodnet.org
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