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## Two Loose Screws

I really love the icemaker in my refrigerator, until it quits working! I was able to watch a video online, and thought it was easy enough, I can do this. The first two times, it worked like a charm. This last time, I wasn't confident that it was going to work, so when the two screws fell into the ice cube tray, I figured the repairman could retrieve them. The next day I walked into the house and the hubby is enjoying an ice cold glass of water. I was shocked that the icemaker was working. I warned him about the two loose screws, but he couldn't see them. It was when the glass sat there and the ice melted the two screws were found! He claims it would have killed him, nope just two loose screws.

If you visit my place these days, you might think that I have some screws loose. I'm on the attack of flying pests, I'm doing my own private research on fly/wasp traps. I have three different kinds of purchased traps. I also watched some online videos on how to make your own. Three days in and I must admit the purchased sticky traps have 3 times more catches than the ones I've made.

Wasps seem to be more abundant than ever! Wasp species are categorized as social or solitary. As their name implies, social wasps live in colonies, which may number in the thousands. Within these colonies, female workers perform all duties within the nest. Solitary wasps live alone and therefore do not have a colony. They do lay eggs, but their eggs are left alone to hatch. Some wasps are predatory, while others are parasitic. Predatory wasps kill and consume other insects as well as other animals which they often feed to their larvae.

Parasitic wasps typically lay their eggs in the bodies of living creatures like caterpillars or spiders. The larvae feed on the still-living host. Wasps can assist in the management of other pests, particularly in agriculture as biological control agents. Many wasps also feed on nectar from flowers and therefore function as pollinators.

Some wasps are aggressive species and can sting when threatened. Unlike honey bees, wasps often are capable of stinging multiple times. There are many species of wasps that are important pollinators. However, taken as a group, wasps do pollinate, but are not as effective at pollinating as the bees. This is primarily because bees have hairier bodies than wasps, so pollen is more likely to stick to a bee's body and be transported from one flower to another.

Late in the summer, the queen of some species will produce unfertilized eggs. These will develop into males. The males will fertilize the wasps that will become the queens of the following year. These fertilized females will overwinter in a sheltered location. In most cases, the rest of the colony will perish when winter comes. Next spring, the queen will start laying eggs. The fertilized eggs that they produce will become workers, building the nest and feeding the larvae produced by the queen.

August 2, 2019

David G. Hallauer  
District Extension Agent  
Crops & Soils/Horticulture

On Vacation.

August 2, 2019

Cindy Williams  
Meadowlark Extension District  
Food, Nutrition, Health, and Safety

Cindy will be out of the office on extended leave after the death of her husband. Thank you for your understanding. We all look forward to her return and her articles.

Nancy C. Nelson  
Meadowlark Extension District  
Family Life

## Seven Steps to Safe Summer Food

Did you know that foodborne illness peaks during the summer months? Keeping food safe is a challenge. Follow these suggestions to Fight BAC!® (foodborne bacteria) and reduce the risk of foodborne illness.

Wash your hands with warm water and soap for at least 20 seconds before and after handling food. Sing Row, Row, Row Your Boat twice to get a sense of how long you should wash.

Marinate food in the refrigerator. Don't use sauce that was used to marinate raw meat or poultry on cooked food. Reserve a portion of the unused marinade to use as a sauce.

When grilling foods, preheat the coals on your grill for 20 to 30 minutes, or until the coals are lightly coated with ash.

Use a food thermometer to ensure that food reaches a safe internal temperature.

Hamburgers should be cooked to 160°F, while large cuts of beef such as roasts and steaks may be cooked to 145°F for medium rare or to 160°F for medium. Poultry must reach a temperature of 165°F.

When taking foods off the grill, do not put cooked food items back on the same plate that held raw food, unless it has been washed with hot water and soap first. And, in hot weather (above 90°F) foods should never sit out for more than one hour before going in the refrigerator.

A full cooler will maintain its cold temperatures longer than one that is partially filled so it is important to pack plenty of extra ice or freezer packs to ensure a constant cold temperature. Keep the cooler out of the direct sun. More food safety information is available at [www.fightbac.org](http://www.fightbac.org)