

November 2014



Upcoming Events

- Nov 10: Canning Meat, Poultry, & Game Class. 10:00 am. Extension Office. \$20 per person.
- Nov. 11: Extension **Office Closed** for Veteran's Day
- Nov. 27 & 28: Extension **Office Closed** for Thanksgiving.
- Texas Master Gardeners: 2nd Thursday of each month; 6:00 pm @ The Orange County Convention and Expo Center-DuPont Room. Open to Public
- Texas Master Naturalist: On even months the meeting is on the 3rd Thursday, 6:00 pm, The Orange County Convention and Expo Center-DuPont

County Judge

Carl K. Thibodeaux

Commissioner Precinct 1

David L. Dubose

Commissioner Precinct 2

Owen W. Burton

Commissioner Precinct 3

John W. Banken

Commissioner Precinct 4

Jody E. Crump

To our Agriculture/Natural Resources Agent

Roy Stanford

Roy will be starting his new adventure with

Texas Baptist Men

We wish him all the best!



*Congratulations to our 4-H Agent
Christina Perez on her
marriage.*

*"Mrs. Ritter, may your married
life be filled with joy, love, fun, and
laughter"*

Pecans, Walnuts, Almonds etc.

Last Chance to Order

November 7th

***To have in time for
Christmas baking/cooking/gifts***



Holidays & Hunting Season is quickly approaching



Join us in learning how to Can

Meat, Poultry and Game

See Page 2 for more details



Look for us as
Texas A&M AgriLife
Extension—Orange County



Hands on Participation learning to Canning Meat, Poultry & Game

Monday, November 10, 2014 at 10am
Extension Office, 11475 FM 1442, Orange
\$20 per person, class limited to 15 people
To participate call 882-7010



Thanksgiving {MAD LIBS} FOR KIDS

THANKSGIVING {MAD LIB}

FROM A KID'S POINT OF VIEW....

Today we are celebrating _____ dinner
at _____ 's house. When we arrived, my
_____ greeted us with a big, _____
kiss. Kisses are so _____! Now we're just
waiting for the _____ to come out of the oven.
My dad is watching _____ on TV. He always
shouts, "_____" when his team scores
a _____. Yesss!! Only _____ more minutes
until the _____ will be ready to eat. I wonder
if my mom will let me try the _____ first. My
grandma makes the best _____ pie! It smells
like _____. {Much better than my _____,
He/she smells like _____!}
Happy _____!



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4-H NEWS

Orange County 4-H

TEXAS A&M
AGRI LIFE
EXTENSIONDuds to Dazzle & Fashion Storyboard
Workshop

Learn the rules and guidelines for competing in these Texas
4-H Clothing and Textile Competitions.

Duds to Dazzle

The Texas 4-H Duds to Dazzle Clothing & Textiles Competition goes one step beyond the 4-H Clothing & Textile Project, utilizing the knowledge and skills learned in the project, while increasing awareness of the impact of the clothing & textile industry on the environment, specifically the waste stream. **In the competition, teams of 4-H members will re-design and repurpose discarded garments.**

Fashion Storyboard

The 4-H Fashion Storyboard is an industry-inspired method of displaying original designs. The best storyboards create vivid visual images that are interesting and appealing to viewers. **The storyboard “tells the story” of the designer’s idea.** The storyboard includes original illustrations and flats, as well as additional materials (such as photos from the Internet or magazines, paper, fabric swatches, patterns, etc.) that have influenced the unique design.

November 4, 2014
6 PM



Texas A&M Agrilife Extension
11475-A FM 1442
Orange, Texas 77630
Please call to register!
(409) 882-7010

4-H NEWS



Orange County 4-H

TEXAS A&M
AGRI LIFE
EXTENSION

Annual Pecan Fundraiser



**Pre-Orders deadline to have
in time for Thanksgiving will be Oct. 13th
in time for Christmas will be Nov. 7th**

Plain Pecans Choice of Halves or Pieces

1 lb. bag \$9.50

3 lb. box \$27

5 lb. box \$45

11 oz. Jar of Butter Flavored
Syrup with Pecan Pieces \$5

Cherry Sours 12 oz. bag \$3



Frosted or flavored Pecans 12 oz. zipper bag

Chocolate Covered or White Chocolate or Chocolate Toffee Covered \$7

Praline Frosted or Amaretto Frosted \$8

Cinnamon Frosted or Honey Toasted Glazed \$8

Sugar Free Chocolate (contains Malitol) \$9

Specialty Nuts

1 lb Roasted and Salted Cashews \$9

1 lb Walnuts \$8.50

1 lb. Roasted and Salted Pistachios \$8

1 lb. Raw Almonds \$6



Peanuts

12 oz Chocolate Peanuts \$5

12 oz Honey Roasted Peanuts \$5

1 lb Hot and Spicy Peanuts \$4



Thank You!

More items on back....

4-H NEWS



Specialty Mixes



Texas Deluxe Nut Mix \$9

(Pecans, Cashews, Almonds and Brazil Nuts)

Hunter's Mix \$6

(Cashews, Cocktail Peanuts, Sesame Sticks, Sesame Seeds, Natural Almonds, Fancy Pecan Halves, Peanut Oil and Salt)

California Mix \$6

(Almonds, Walnuts, Dried Apricots, Diced Dates, Banana Chips, Seedless Raisins, Coconut Chips, Cashews and Sunflower Seeds)

Trash Mix \$4

(Sesame Sticks, Jumbo Runner Peanuts, Pretzels, Hot and Spicy Peanuts, Peanut Oil and Salt)

Fiesta Mix \$4

(Bar-B-Que Corn Sticks, Taco Sesame Sticks, Nacho Cheese and Hot & Spicy Peanuts)

Fruit Mix \$5

(Dried Apricots, Banana Chips, Diced Pineapple, Diced Papaya & Golden Raisins)

Cran-Slam Mix \$7

(Dried Cranberries, Raw Walnut Pieces, Roasted and Salted Sunflower Seeds, Roasted and Salted Pumpkin Seeds, Diced Pineapple and Black Raisin)

Mountain Mix \$5.50

(Roasted and Salted Cashews, Roasted and Salted Peanuts, Roasted and Salted Almonds, Raisins and M&M's)



Pecan Gift Baskets

1 lb. Texas Basket \$ 20

(Each basket contains mixed Chocolate & White Chocolate Pecans)

2 lb. Texas Basket \$31

4 Flavor 1 lb. Pecan Sample \$14

(White Chocolate, Chocolate, Cinnamon and Praline Halves)

2 lb. Pecan Sampler \$27

(Chocolate, White Chocolate, Amaretto, Cinnamon, Pina Colada & Praline Frosted)

2 lb. Fruit and Nut Sampler \$22

(Whole Almonds, Raw Pecan Halves, Walnut Halves, Dried Cranberries, Fruit Mix and Trail Mix)

3.5 lb Round Gift Basket \$45

(8oz Praline Frosted, 12 oz Chocolate Pecans, Deluxe Mix, Hunter's Mix, Chocolate Peanuts)

3.94 lb Texas Shape "Big Tex" Gift Basket \$56

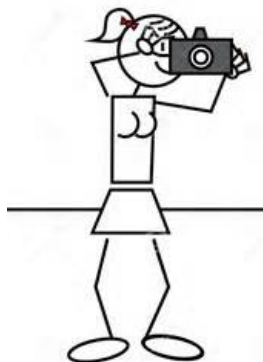
(12 oz each of White Chocolate and Chocolate, 1 lb Raw Pecans and Pecan topping)

ORDER NOW

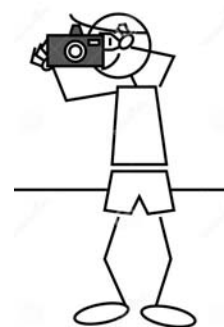
**To place your order call the
Orange County 4-H office
882-7010**

*PLEASE MAKE CHECKS TO
Orange County 4-H Council*

4-H NEWS



**Come and check out our new
4-H Photography Club
Monday, December 8, 2014
4 pm to 5 pm
Vidor Library Meeting Room**



If you are a member in a 4-H Club you can still participate in photography as your project club.

Topics for our December Meeting



- Meet and Greet
- Electing Club Officers
- Discussing Fundraiser
- Photography Lesson

And lots more so come join us for fun and learning.

If you put in the hard work, you will enjoy the benefits!



We are all about fun and learning!

*Interested call the 4-H Office
882-7010*



4-H NEWS

2014-2015 Major Stock Shows

Fort Worth Stock Show and Rodeo.....Jan 17-Feb 8, 2015

San Antonio Livestock Exposition....Feb 6-23, 2015

Star of Texas Fair and Rodeo (Austin)...Mar 1– 16, 2015

Houston Livestock Show and Rodeo....Mar 4-23, 2015

South Texas State Fair (Beaumont)....Mar 27-Apr 6, 2015

ENTRIES (Fort Worth, Austin, Houston and San Antonio)

Due to the extension office November 17, 2014

Quality Counts

If you are showing at major shows be sure you are up to date on your quality counts.

South Texas State Fair Tag in



December 6, 2014

@ Mauriceville Livestock Show barn

9:00 AM—11:00 AM

4-H NEWS



Orange County 4-H Christmas Party Tuesday, December 16th @ 6 pm Orange County Convention & Expo Center



FOOD

We are asking all families to bring a pot luck. Suggestions: Fruits, casserole, veggie, salads, finger foods etc.

COMMUNITY SERVICE

We are looking for a local community service activity that can be done during the Christmas party. If you have an idea, please let Kim know.

Come and join us for an evening of crafts, contests, food, music and a community service all in one night!

Call Kim at the office 882-7010 with your food item, a community service idea, along with the number attending. Please RSVP by December 11, 2014



4-H NEWS

NEW!!!!!!

Orange County 4-H Leadership Series

beginning January 6 at the 4-H Office,
@ 6:00 PM (1st Tuesday of each month)

Join us each month for games, food, activities and comradery. Learn new skills, learn about careers and much more!!!!!!

All 4-Hers Welcome!!!!!!!!!!

Come experience the world of 4-H!!!!

43rd Texas A&M AgriLife Extension Annual Summer Horsemanship School Program

COMING to Orange County SUMMER 2015!!!!

Dates and more information to follow!!!!!!

The Texas A&M AgriLife Extension Summer Horsemanship School Program

provides youth and adults a
Great opportunity to gain a solid
foundation and advance riding
skills, regardless of the riding
discipline chosen.



4-H NEWS

District 9 4-H Council Meeting

January 17, 2015



Are you interested in attending the District 9 4-H Council Meeting with Christina? Call the office soon and let us know you would like to participate.

Essay and Poster Contest

2015 Texas Conservation Awards Program

Due December 1, 2015 to the 4-H Office



Poster Contest

2015 theme is **“Dig Deeper: Mysteries in the Soil”**. Poster entries shall be on standard poster board, cut to half size—22” x 14”. Artwork on poster entries should be produced with materials which do not readily smear, crack, or chip. If necessary, a fixative or lamination may be used. The poster entry artwork should be flat.

Essay Contest

Subject **“How Soil and Water Conservation Improves Water Quality”**. As you write your essay, you should remember: write about soil and water conservation practices, make your writing interesting to the reader, make sure that each sentence you write helps the reader understand your essay, make sure that your ideas are clear and easy for the reader to follow, write about your ideas in detail so that the reader really understands what you are saying; check your work for correct spelling, capitalization, punctuation, grammar, and sentences.

Ages 13 and under—Maximum of 300 words

Ages 14 to 18—maximum of 500 words

For more information on the theme and essay, visit the stewardship week website at <http://www.nacdnet.org/stewardship&education.com>.

For an entry form, contact the 4-H Office at 882-7010.

4-H NEWS

One Day 4-H Mighty Pirates 4-H Club





Texas A&M AFPC Farm Bill Decision Aid Training

Wednesday, November 5th Texas A&M AgriLife Extension Agricultural Economists Steven Klose and Levi Russell will be explaining relevant changes to agricultural policy in the 2014 Farm Bill and demonstrating the Farm Bill Decision Aid Tool at the Texas A&M AFPC Farm Bill Decision Aid Training . This event will take place at the Winnie Stowell Community Building in Winnie, Texas. Registration will begin at 8:30 and the program will run from 9:00 a.m. until 11:00 a.m. and will be open to the public and free of charge. For more information on this program call the Chambers County Extension Office at 409-374-2123 .

5-H Re-Certification (CEU's) Training for Pesticide Applicators

The Jefferson County Extension Office will again offer a 5 Hour Recertification Training for Pesticide Applicators licensed by the Texas Department of Agriculture and the Structural Pest Control Board at Ford Park Exhibit Hall in Beaumont. Participants will earn a total of 5 CEU credits at the training. This event will take place on Thursday, November 20, 2014 and registration will begin at 8:00 a.m. with the training starting at 8:30 a.m. and will conclude at approximately 3:30 p.m. Refreshments and lunch will be served - the cost is included in the registration fee. Persons who are planning to attend must pre-register with Texas A&M AgriLife Extension Service - Jefferson County Office no later than November 13th, 2014. Pre-Registration fee is \$50 per person. Registrations will be accepted at the door for a \$75 fee. For more information please call the Jefferson County Extension Office at 409-835-8461 or see the attached flyer.

Ford Park, 5115 IH-10 South, Beaumont, TX 77705 409-951-5400

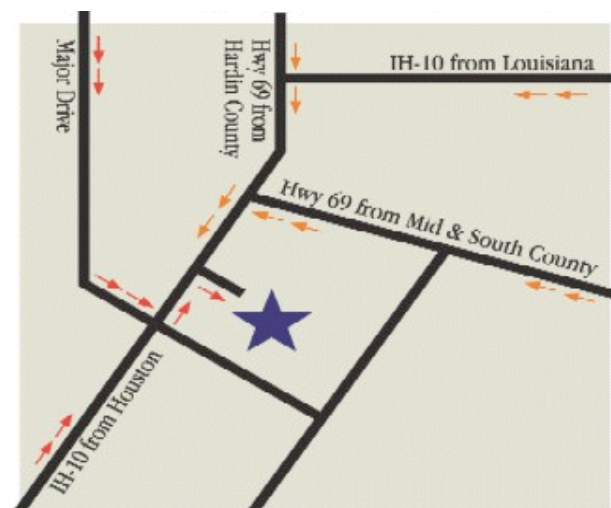
DIRECTIONS

From the East:

Take IH-10 West; exit FM 364/Brooks Rd./Major Dr. (Exit #847) and continue down to FM 364/Major Drive. Turn left to cross freeway and turn left onto service road. Ford Park entrance will be on the right.

From the West:

Take IH-10 East towards Beaumont. Exit FM 364/Major Drive/Brooks Road (Exit #845) and stay on the service road. The Ford Park entrance is on the right.





Frying a Turkey

When it comes to deep frying turkey, you want to take every precaution to keep your family and your home safe. For the best suggestions, we went to an expert – a fire chief!

By Chief Fire Marshal Mike Julazadeh of the Charleston Fire Department of South Carolina

Fried turkeys are delicious, but they come with a slew of safety issues. Thousands of fires as well as many deaths and injuries happen each year due to turkey fryer fires. Before you set up your turkey fryer this Thanksgiving, remember these safety tips.

Get the Tips

Stay Away from The House – Set up the turkey fryer more than 10 feet away from your home and keep children and pets away. Never leave it unattended.

Find Flat Ground – The oil must be even and steady at all times to ensure safety. Place the fryer on a flat, level surface and carefully gauge the amount of oil needed.

Use a Thawed and Dry Turkey – Make sure your Thanksgiving turkey is completely thawed and dry. Extra water will cause the oil to bubble furiously and spill over. If oil spills from the fryer onto the burner, it can cause a fire.

Monitor the Temp – Use caution when touching the turkey fryer. The lid and handle can become very hot and could cause burns. Also be sure to keep track of the oil's temperature as many fryers do not have their own thermostats.

Be Prepared – Have a fire extinguisher (multipurpose, dry-powder) ready at all times in the event that the oil ignites.

Cleaning the house. Getting the house clean does not have to be stressful. Get the family to pitch in to get the house ready for your thanksgiving company. Kids can help load dishes, put away laundry and toys and help with the dusting.

Cooking the turkey. I am a big fan of cooking the turkey the most easy way possible. I buy the Butterball prestuffed cook from frozen turkey. Come 10am we just take it from the freezer and put it in the oven for it to be ready for a 5pm dinner.

Have company chip in. Being a military family we have many friends who can not be with their families for the holidays. This Thanksgiving we are inviting other families over to celebrate. We have made the dinner a pot luck so everyone is bringing something to make the meal complete. Less cooking duties on one person makes it possible to enjoy the holidays that much more.

After dinner clean up. Have everyone pitch in with cleaning up. Yes even your guests. Kids can help with cleaning up the table and adults can share in dish duty. This way when everyone leaves the house is clean again and you can put your feet up and relax.

Don't sweat the small stuff. Something is usually bound to go wrong. Just roll with it and don't let it ruin your day. Turkey didn't turn out? Order some pizza.



HAPPY THANKSGIVING

Tips for a Healthy Thanksgiving

1. Hydration is essential
2. Portion control is key
3. Don't skip breakfast
4. Avoid excessive alcohol
5. Exercise early
6. Load up on the veggies
7. Avoid processed carbohydrates
8. Don't starve yourself all day
9. Don't drink your days worth of
10. calories
11. Limit the sugar
12. Stop eating when full
13. Go for a walk after dinner.



"Mock" Garlic Mashed Potatoes

- 1 medium head cauliflower
- 1 tablespoon cream cheese, softened
- 1/4 cup grated Parmesan
- 1/2 teaspoon minced garlic
- 1/8 teaspoon straight chicken base or bullion (may substitute
- 1/2 teaspoon salt)
- 1/6 teaspoon freshly ground black pepper
- 1/2 teaspoon chopped fresh or dry chives, for garnish
- 3 tablespoons unsalted butter

Set a stockpot of water to boil over high heat.

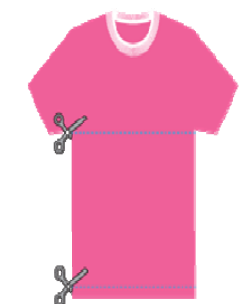
Clean and cut cauliflower into small pieces. Cook in boiling water for about 6 minutes, or until well done. Drain well: do not let cool and pat cooked cauliflower very dry between several layers of paper towels.

In a bowl with an immersion blender, or in a food processor, puree the hot cauliflower with the cream cheeses. Parmesan, garlic, chicken base, and pepper until almost smooth. Garnish with chives, and serve hot with pats of butter.

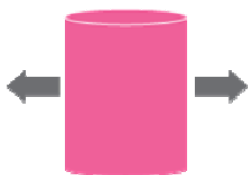
Hint: Try roasting the garlic and adding a little fresh rosemary for a whole new taste.

Chef: George Stella/Food Network

30^{second} infinity scarf



1. Cut along the blue lines.



2. Stretch. Stretch some more. Keep stretching until 30 seconds have passed.



3. Admire. Put on. Admire again.

4. Embellish?

Gingered Cranberry-Pear Cobbler Recipe

Nutritional Info (Per serving): Calories: 321, Saturated Fat: 1g, Sodium: 160mg, Dietary Fiber: 7g, Total Fat: 7g, Carbs: 66g, Cholesterol: 3mg, Protein: 3g Carb Choices: 4

Prep Time: 20 mins : **Cook Time:** 53 mins: **Rest Time:** 25 mins : **Total Time:** 1 h 38 mins

Ingredients

1/3 cup(s) pear nectar, or apple juice or water
1 tablespoon lemon juice
8 medium pear, bosc, or Bartlett, slightly underripe, peeled and cut into 1/2-inch-thick slices
3/4 cup(s) sugar, brown, light, packed
2 tablespoon cornstarch
2 teaspoon lemon zest, freshly grated
1 tablespoon ginger, fresh, finely minced
2 cup(s) cranberries, fresh or frozen, thawed, coarsely chopped
1 teaspoon vanilla extract
1/3 cup(s) sour cream, reduced-fat
1 tablespoon lemon juice
1 1/3 cup(s) flour, all-purpose, plus more for dusting
2 tablespoon sugar, granulated, divided
1/2 teaspoon salt
1/4 teaspoon baking soda
1/4 cup(s) canola oil



Preparation

1. Position a rack in the center of the oven; preheat to 400°F. Coat a 3-quart nonreactive baking dish (see Kitchen Note) with cooking spray.
2. To prepare filling: Combine pear nectar (or juice or water) and lemon juice in a large bowl. Toss pears with the juice.
3. Whisk brown sugar, cornstarch, lemon zest and ginger in a nonreactive Dutch oven until combined. Drain the liquid from the pears into this mixture; stir until well blended. Heat the mixture over medium heat, stirring, just until it begins to boil, 2 to 3 minutes.
4. Stir in the pears and cranberries and cook, stirring, until the mixture is steaming, about 2 minutes. Stir in vanilla. Spread the fruit in an even layer in the prepared baking dish.
5. To prepare crust: Combine sour cream and lemon juice in a small bowl. Place flour, 1 tablespoon sugar, salt and baking soda in a food processor fitted with a dough hook or chopping blade; process to combine. Drizzle in oil and process in quick pulses just until the mixture is the consistency of very fine crumbs, stopping and scraping the bottom and sides several times.
6. Add the sour cream mixture; process in quick pulses just until incorporated and the mixture holds together when pressed between the fingers; do not over process. If the mixture seems dry, gradually add a little cold water, a teaspoon at a time, and pulse briefly several times just until the mixture is moistened and holds together.
7. Lightly dust a 14-inch-long piece of parchment or wax paper with flour. Turn the dough out onto the paper and let rest for 5 minutes. Knead briefly until the dough just comes together.
8. Lightly flour the top and cover with a second sheet of paper. Roll or press the dough into the same shape as your baking dish, just slightly smaller. Discard the top sheet of paper. Invert the dough, centered, over the fruit. Discard the paper.
9. Using a greased sharp paring knife, cut large decorative slashes in the dough to vent steam. Sprinkle the dough evenly with the remaining 1 tablespoon sugar. Place the baking dish on a rimmed baking sheet (to catch any overflowing juices).
10. Bake the cobbler until the top is golden brown, 40 to 50 minutes. Let cool on a wire rack for at least 20 minutes before serving. Serve warm or at room temperature

TEXAS A&M AGRILIFE EXTENSION
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IN THE NOVEMBER ISSUE

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Sweet Potato Muffins

INGREDIENTS:

4 tablespoons margarine	powder
1/2 cup sugar	1/2 teaspoon salt
2/3 cup mashed sweet potatoes*	1/2 teaspoon cinnamon
1 egg*	1/4 teaspoon nutmeg
3/4 cup flour	1/2 cup milk*
2 teaspoons baking	1/4 cup chopped pecans
	1/4 chopped raisins

DIRECTIONS:

1. Wash hands and cooking area.
2. In medium mixing bowl, cream margarine and sugar
3. Add egg and sweet potatoes mixture to the large bowl with your dry ingredients
4. Fold in nuts and raisins.
5. Spoon into greased 1 1/2 inch muffin tins, filling each 2/3 full.
6. Bake at 400°F for 25 minutes or until golden brown.
7. Let cool for about 5 minutes before eating.

*WIC Approved Food Package

BLT recipes