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Due to the Covid-19 AgriLife has cancelled all  
programs & activities through Mid-May.  
Everyone please stay safe and well



Office closed in observation of Good Friday



County Judge  
John Gothia

Commissioner Precinct 1  
Johnny Trahan  
Commissioner Precinct 2  
Theresa Beauchamp

Commissioner Precinct 3  
Kirk Roccaforte  
Commissioner Precinct 4  
Robert Viator



Scan and go directly to  
AgriLife website  
[orange.agrilife.org](http://orange.agrilife.org)



Texas A&M  
AgriLife Extension  
Orange County





# Agriculture/Natural Resources

Just a few pictures of many many workdays for the plant sale.



## Master Gardener Plant Sale



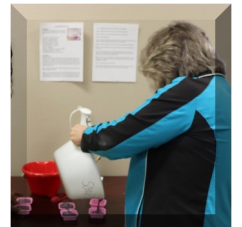
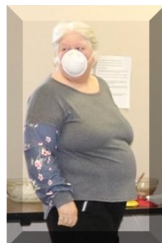
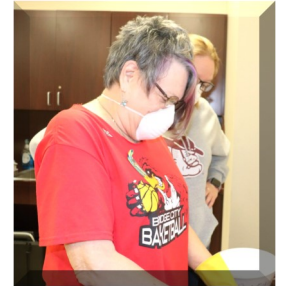


# Family & Community Health

## Jam & Jelly Canning Class



## Essentials & Soap Making Class



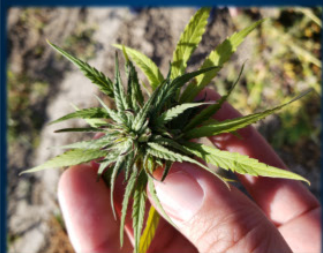
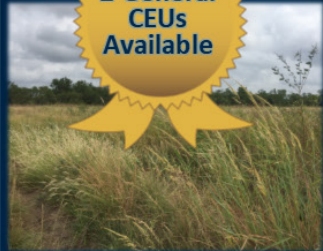


# Agriculture/Natural Resources

## 2020 Advocating for Agriculture Symposium

Hosted by Texas A&M AgriLife Extension—Corpus Christi Based Specialists

2 General  
CEUs  
Available



TEXAS A&M  
**AGRI LIFE**  
EXTENSION

**Tuesday, April 14, 2020**

**7:30 am - 12:30 pm**

*Join us from the comfort of your home!  
All you need is a computer/laptop with internet capabilities.*

### AGENDA

- 7:30-7:50 Join the Online Symposium
- 7:50 Welcome & Introductions—*Dr. Megan Clayton*
- 8:00 The NOT Beef Burger—*Dr. Joe Paschal*
- 8:30 Update: Hemp Production Laws in Texas—*Dr. Josh McGinty*
- 9:00 Update: New Range & Pasture Herbicides—*Dr. Megan Clayton*
- 9:20 The Scoop on Glyphosate—*Dr. Josh McGinty*
- 9:50 Cattle, Sheep, or Goats? Fitting the Right Animal to your Situation—*Dr. Joe Paschal*
- 10:20 QUESTION BREAK
- 10:30 Path to the Plate & RanchTV.org—*Dr. Dan Hale*
- 10:50 Pesticide Safety & Environmental Health— *Dr. Mark Matocha*
- 11:20 Fertilizing: Options and Accurate Prescriptions—*Dr. Jamie Foster*
- 11:50 Cattle Fever Tick Update—*Dr. Joe Paschal*
- 12:05 The Sustainability Movement—*Dr. Megan Clayton*
- 12:25 FINAL QUESTIONS/ADJOURN

To Register, please visit <https://agriliferegister.tamu.edu/ag>

*The cost is \$10/person*

*Registration closes on April 12th*

**For more information: [Megan.Clayton@ag.tamu.edu](mailto:Megan.Clayton@ag.tamu.edu)**

**A link to the Symposium will be emailed the day before the webinar**

The members of Texas A&M AgriLife will provide equal opportunities in programs and activities, education, and employment to all persons regardless of race, color, sex, religion, national origin, age, disability, genetic information, veteran status, sexual orientation or gender identity and will strive to achieve full and equal employment opportunity throughout Texas A&M AgriLife. Individuals with disabilities who require an auxiliary aid, service or accommodation in order to participate in this meeting are encouraged to contact the County Extension Office prior to the meeting to determine how reasonable accommodations can be made.



## Family & Community Health

### Cauliflower Bacon Gratin

- 10 slices of bacon, cooked and chopped
- 8 cups of cauliflower, cut into bite-sized pieces
- 6 tbsp. Flour
- 3 tbsp. butter
- 4 cups 1% milk, thicker sauce, use light whipping cream
- 3 cups sharp cheddar cheese
- 1 tsp. nutmeg
- Salt and pepper
- 3/4 cup breadcrumbs
- Fresh parsley, chopped

In a large skillet over medium-high heat, cook the bacon until crispy and browned. Set aside on paper towel.

Heat a large pot of salted water on high until boiling. Add the cauliflower and cook for 3 minutes. Drain and set aside.

In the same pot, melt the butter. Whisk in the flour, stirring constantly. Stir in the milk, and stir constantly until thick and creamy. Stir in the cheese, nutmeg, and salt & pepper to taste.

Add the cauliflower and bacon to the cheese mixture and toss to combine. Pour into a 9x13 baking dish and top with bread crumbs and a sprinkle of cheese.

Bake at 375°F for 30 minutes or until bubbly and golden.

Sprinkle with fresh parsley before serving.

[reluctantentertainer.com](http://reluctantentertainer.com)



**D-9 4-H PHOTOGRAPHY CONTEST IS NOW D-9 4-H PHOTOGRAPHY SHOWCASE**

**ENTRY DEADLINE HAS BEEN EXTENDED ON 4-H CONNECT THROUGH APRIL 15TH**

This is an educational experience. Qualification is not required to participate, and participation will not qualify the youth for another contest (i.e. state contest).

### SPRING SCAVENGER HUNT

- 🌸 Find a yellow flower. primary playground
- 🌸 Find 3 different shaped leaves.
- 🌸 Find something that is red.
- 🌸 Find a spider web.
- 🌸 Find something that flies.
- 🌸 Name 2 things you see in the sky.
- 🌸 Find something that is long.
- 🌸 Find something that grows that is green.
- 🌸 Find 2 birds.
- 🌸 Find some water.
- 🌸 Find something purple.
- 🌸 Find something that crawls.





# Family & Community Health

With the kiddos being "homeschooled" for the month of April, use this time to teach them a skill along with spending family time Having fun.

Basic hand sewing, machine sewing, quilting etc.



Learning to Cook



Helping around the house



Planting fruit, vegetables and Herbs



*There is so much we can teach our kiddos, it's just taking the time and patience.*

## Family & Community Health

## 4-H/Youth Development

### Summer'20 Youth Programs

Summer Youth Cooking Camp  
 June 15th - 19th  
 10 am to 2 pm  
 \$50 per child  
 Limited to 60 youth ages 8 - 14  
 REGISTRATION ONLINE OPENS  
 FRIDAY, MAY 1ST @ 9 AM  
[orange.agrilife.org](http://orange.agrilife.org)  
 Click tab: Youth Cooking Camp

5th Annual Michael Hoke Memorial Outdoor Awareness for Kids  
 June 5th  
 9 am to 2 pm  
 Claiborne West Park  
 Free for youth ages 8 - 14  
 REGISTRATION ONLINE OPENS  
 MONDAY, JUNE 1ST @ 9 AM  
[orange.agrilife.org](http://orange.agrilife.org)  
 Click tab: Outdoor Awareness

### Mark your calendars!

Youth Beginners Sewing Camp  
 July 13th - 15th  
 9 am to 2 pm  
 \$20 per child  
 Limited to 20 youth ages 9 to 14  
 REGISTRATION ONLINE OPENS  
 MONDAY, JUNE 1ST @ 9 AM  
[orange.agrilife.org](http://orange.agrilife.org)  
 Click tab: Youth Beginners Sewing Camp

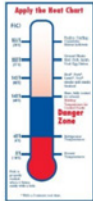
Clover Kid's Day Camp Adventures  
 July 21st - 23rd  
 1 pm to 4 pm  
 \$25 per child  
 Limited to 60 youth ages 5 - 8  
 REGISTRATION ONLINE OPENS  
 MONDAY JUNE 1ST @ 9 AM  
[orange.agrilife.org](http://orange.agrilife.org)  
 Click tab: Clover Kid's Camp



Family & Community Health



**FREE FOOD SAFETY CONFERENCE**



**August 4, 2020  
9 am - 3 pm  
Orange County Convention  
& Expo Center  
11475 FM 1442  
Orange, TX  
409-882-7010**



- Speakers**  
**Continental Breakfast**  
**Lunch**  
**Door Prizes**  
**Vendors**

- Hand's On Activities
- Round Table Talk
- Active Shooter Scenarios
- Rodent Control
- Vent-a-hood Maintenance
- Health Department Speakers

Food Handlers Course offered for \$20 from 3:00 pm-5:00 pm

**Deadline to register July 17, 2020**

To register go to: [orange.agrilife.org](http://orange.agrilife.org) and click on the Food Safety Registration tab.

**CALLING ALL VENDORS!**

Come and set up a booth at our

**FOOD SAFETY CONFERENCE**

Door Prizes Appreciated

**August 4, 2020  
9 am - 3 pm  
Orange County Convention  
& Expo Center  
11475 FM 1442  
Orange, TX  
409-882-7010**



RSVP to James Scales at [jscales@co.orange.tx.us](mailto:jscales@co.orange.tx.us) by July 6, 2020

**Damaged Cans - is it safe?**

**RUSTED**

Discard heavily rusted cans. Cans that are heavily rusted can have tiny holes in them, allowing bacteria to enter. Surface rust that you can remove by rubbing with your finger or a paper towel is not serious. You can keep these canned foods. If you open the cans and there is any rust inside, do not eat the food. Rust (oxidized iron) is not safe to eat.



**DENTED**

If a can containing food has a small dent, but is otherwise in good shape, the food should be safe to eat. Discard deeply dented cans. A deep dent is one that you can lay your finger into. Deep dents often have sharp points. A sharp dent on either the top or side seam can damage the seam and allow bacteria to enter the can. Discard any can with a deep dent on any seam.

Source: USDA FSIS

**Spring Bucket List**

- Go on a Bike Ride
- FEED the Ducks
- SPRING Mami - Pedi
- MAKE Lemonade
- GO ON A Nature Walk
- GO TO a Baseball Game
- PICK Berries
- DECORATE Easter Eggs
- SPRING Clean
- VISIT A Farm
- Gardening
- HAVE A B.B.Q.
- Rainbow
- FIND A Fishing spot
- EAT Ice Cream
- PLANT Flowers
- GO TO The Zoo
- PLAY WITH Sidewalk Chalk
- HAVE a Picnic
- GO TO The Park
- WATCH The Sunset
- TAKE A Family PHOTO
- FLY A Kite
- TRY A New Fitness Class
- Go To Farmer's Market
- ENJOY An Outdoor Concert
- CELEBRATE National Donut Day
- PICK Wild Flowers
- JUMP IN A Puddle



**Agriculture/Natural Resources**

**All Master Gardener programs postpone until further notice.**

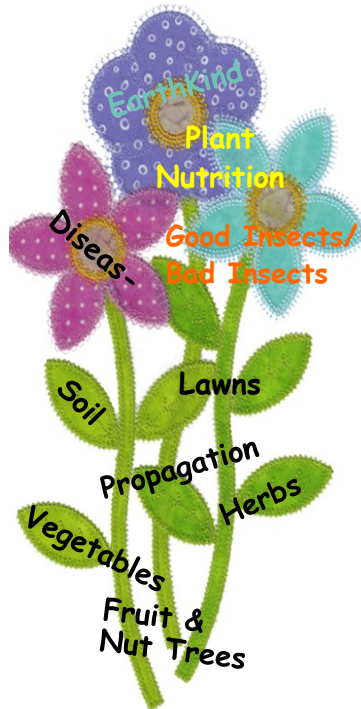


**The Orange County Master Gardeners Presents...  
Master Gardener Certification Training Course 2020**

Join the Orange County Master Gardeners for classes led by local horticultural specialists and Master Gardeners to become a Certified Texas Master Gardener. Classes are \$150, which includes all training material, speaker fees, and supplies.

Classes will be held on Thursdays in 2 semesters:  
Spring – April 2 thru May 28 and  
Fall – Sept. 3 thru Nov. 12  
Some Saturday classes/field trips will be scheduled.

RSVP required 409-882-7010  
<https://txmg.org/orange/>  
Email: [sheribethard@yahoo.com](mailto:sheribethard@yahoo.com)



The members of Texas A&M AgriLife will provide equal opportunities in programs and activities, education, and employment to all persons regardless of race, color, sex, religion, national origin, age, disability, genetic information, veteran status, sexual orientation or gender identity and will strive to achieve full and equal employment opportunity throughout Texas A&M AgriLife.

**The Orange County Master Gardener HOTLINE**

*A Master Gardener Volunteer is available to answer your questions.*

*Tuesday & Thursday 10 AM – 2 PM.  
Call 409-882-7010 or stop by the AgriLife Office with your questions.*

**Orange County Master Gardeners hold their monthly meeting on the 2nd Thursdays of each month.**

**Social & meal begins at 6 pm**

**6:30 pm Business meeting followed by a special presentation**

**The public is welcome to visit any of the meeting.**

**Meetings are held at Orange County Convention & Expo Center, 11475 FM 1442 Orange.**

**If you have further questions about the Orange County Master Gardens contact the Texas A&M AgriLife Extension Office at 409-882-7010.**

# Orange County Food Safety

## Egg Products and Food Safety

Of the 76.2 billion eggs consumed in 2009, 30 percent were in the form of egg products (eggs removed from their shells). Liquid, frozen, and dried egg products are widely used by the foodservice industry and as ingredients in other foods, such as prepared mayonnaise and ice cream.

### What are Egg Products?

The term “egg products” refers to eggs that are removed from their shells for processing at facilities called “breaker plants.” The processing of egg products includes breaking eggs, filtering, mixing, stabilizing, blending, pasteurizing, cooling, freezing or drying, and packaging. This is done at United States Department of Agriculture (USDA)-inspected plants.

### Are Eggs Products New?

Egg products are not new. Commercial egg drying began in St. Louis, Missouri, about 1880. The first commercial production of frozen whole eggs began in 1903; separated eggs, in 1912. 1951 saw the first commercial egg breaking machines. No-cholesterol refrigerated or frozen egg substitutes first became available to consumers in 1973. The consist of egg white, artificial color, and other non-egg additives.

### Who Inspects Egg Products?

Congress passed the Egg Products Inspection Act (EPIA) in 1970. From 1970 to 1995 the Poultry Division of USDA's Agricultural Marketing Service. In 1995 the Food Safety and Inspection Service (FSIS) became responsible for the inspection of egg products. The Department of Health and Human Services' FDA is responsible for inspection of egg substitutes, imitation eggs, and similar products .

### Are All Egg Products from U.S?

Currently, Canada is the only active exporter of egg products to the United States. The EPIA specifies that egg products may not be imported into the U.S. except from countries which have an egg products inspection system equivalent to that in this country.

### Why Are Egg Products Useful?

Egg products are used widely by the foodservice industry and the commercial food industry. Because egg products are pasteurized, institutional foodservice operators, such as fast food chains, restaurants, hospitals, and nursing homes, use egg products to ensure a high level of food safety.

### How Are Egg Products Made?

Egg products are processed in sanitary facilities under continuous inspection by the USDA. Shell eggs are processed into egg products by automated equipment that removes the shell eggs from flats, washes and sanitizes the shells, breaks the eggs and separates the whites and yolk. The liquid egg product is filtered, may be mixed with other ingredients, and is then chilled prior to additional processing. The resulting egg products liquid then receives a lethality treatment such as pasteurization or is heated in the dried form.



### Why and How Are Egg Products Pasteurized?

Egg products are pasteurized. The 1970 EPIA requires all egg products distributed for consumption be pasteurized. This means that they must be rapidly heated and held at a minimum required temperature for a specified time. This destroys Salmonella, but it does not cook the eggs or affect their color, flavor, nutritional value, or use. Dried egg whites are pasteurized by heating in the dried form, again for a specified time and at a minimum required temperature.

### Safe Handling and Storage of Egg Products:

For best quality, store frozen egg products up to one year. Check to be sure your freezer is set at 0°F. or lower. After thawing, do not refreeze. Thaw frozen egg products in the refrigerator or under cold running water. **DO NOT THAW ON THE COUNTER.** If the container for liquid products bears a “use-by” date, observe it. Follow the storage and handling instructions provided by the manufacturer. For liquid products without and expiration date, store unopened containers at 40°F or below for up to 7 days (not to exceed 3 days after opening). Do not freeze opened cartons of liquid egg products. Unopened dried egg products and egg white solids can be stored at room temperature as long as they are kept cool and dry. After opening, store in the refrigerator. Reconstituted egg products should be used immediately or refrigerated and used that day. USDA Commodity Dried Egg Mix should be stored at less than 50°F, preferably in the refrigerator (at 40°F or below). After opening, use within 7 to 10 days. Reconstitute only the amount needed at one time. Use reconstituted egg mix immediately or refrigerate and use within 1 hour.

USDA Food Safety and Inspection Service



James Scales, Health Inspector  
Deputy Director  
Orange County Environmental  
Health and Code Compliance



Fallon Foster, M.P.H.  
County Extension Agent  
Family & Community Health  
Orange County



## 4-H/Youth Development

Due to the Covid-19 we had to cancel all 4-H activities.

Hoping by May we will be back up and running as usual

Everyone stay safe and healthy.

**Adult Leaders Association & County Council**

1st Monday @ 6 pm  
4-H Office

**Dusty Trails 4-H & Clover Kids Club**

1st Tuesday  
6pm @ 4-H Office  
Casey Trahan 409-988-4873

**Mighty Pirates 4-H**

2nd Tuesday @ 7 pm,  
Vidor Junior High Cafeteria  
Tammy Glawson 409-474-2811  
Sandy Byers 409-201-8523

**Boots & Bridles 4-H Horse Club**

3rd Monday  
6 pm @ T2 Arena  
Debbie Vance—409-365-9027  
Gabrielle Barfield



**All Hearts 4-H Homeschool Club**

3rd Monday  
1 pm @ 4-H Office  
Tammy Swindell 409-239-6026

**Clay Busters Shooting Sport**

Meetings—3rd Tuesday  
6 pm 4-H Office  
Tuesdays Shooting practice 6 pm  
Orange County Gun Club  
Robert Caffey 409-767-6222



**OC 4-H Judging Club**

Thursdays @ 6:30 pm  
4-H Office  
Melissa Pyatt 409-679-2441

Greetings from Big Time in D-9



Southeast District 9 4-H Roundup

**4-H Projects are held at the 4-H Office  
6 pm - 8pm**

**Food & Nutrition**  
3rd Tuesday

**Robotics**  
4th Monday

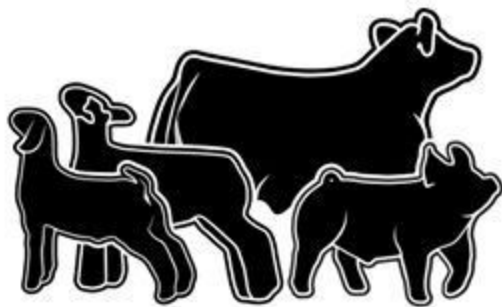
**Fashion & Interior Design**  
4th Tuesday



If you have any questions, please contact the 4-H office 409-882-7010.

If you need any type of accommodation to participate in this program or have questions about the physical access provided, please Orange AgriLife Office 409-882-7010, at least 2 weeks prior to the program or event you are interested in.

# 4-H/Youth Development



It's time for tags/UIN ordering.

**All order must be in the 4-H office by Thursday April 16<sup>th</sup>.**

State Fair of Texas

Swine & Youth Purebred Gilt \$15/tag / late deadline do not have a date as of today \$18/tag / June validation.

Sheep and Goat \$15/tag / late deadline April 21<sup>st</sup> – June 19<sup>th</sup> \$25/tag / June validation

## Major Shows


Steer \$15/tag / late deadline April 21<sup>st</sup> – June 19<sup>th</sup> \$25/tag. *Once validated in June, steers are eligible through Fall and Spring major shows.*


Heifers UIN orders need to know how many you will need. / late deadline April 21<sup>st</sup> – June 9<sup>th</sup> / Heifers will be validated in June. *Once validated, heifers remain eligible through their show career unless they change breed or ownership. There is no need to re-validate a heifer if breed or ownership is not being changed.*

## Information provided by

Corena “Nikki” Fitzgerald, County Extension Agent/Coastal & Marine Agent  
Chambers and Jefferson County

### Never Use Non-Gulf Shrimp as Bait in Texas





**Shrimp is a popular choice for bait when fishing in fresh and salt water.**  
**ONLY USE SHRIMP NATIVE TO THE GULF OF MEXICO.**  
**Never use Imported or foreign shrimp as bait in Texas waters.**

### Why shouldn't I use imported shrimp as bait?

If you use imported shrimp as bait, you could be introducing one of several deadly viruses to native shrimp, crab and crayfish populations. Many of these viruses—like the white-spot syndrome virus—can survive the freezing process and do not die when the imported shrimp is packaged. Though not harmful to humans, if a virus is introduced, native shrimp, crab and crayfish populations could quickly die which would have devastating consequences for the entire ecosystem and the Gulf shrimp food industry.



Photo: Dr. Lightner

### What is imported shrimp?

Imported shrimp includes all shrimp species not native to the Gulf of Mexico, like shrimp from other countries and non-Gulf states.



The most common imported shrimp species is the Pacific white shrimp which is found in food stores.

### Is it against the law?

**Yes.** Introducing imported or non-native shrimp to the aquatic environment is illegal under Texas law, regardless of whether it is alive or dead, whole or in pieces.

### How do I know if shrimp is native to the Gulf of Mexico?

If you're buying bait shrimp, ask if its Gulf shrimp. Common shrimp species native to the Gulf of Mexico include pink shrimp, white shrimp, brown shrimp and mantis shrimp or sea lice. You can also check the label of frozen packaged shrimp for place of origin. **If shrimp is not from the Gulf of Mexico, then it is illegal to use it as bait.**

### Where can I learn more?

[www.tpwd.texas.gov/baitshrimp](http://www.tpwd.texas.gov/baitshrimp)  
or [texasseagrants@gmail.com](mailto:texasseagrants@gmail.com)



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## Agriculture/Natural Resources

### Garden Pests

By Sheri Bethard, Texas Certified Master Gardener, Orange County Master Gardeners

Spring is definitely here, we have our gardens started, veggie and flower, now, those pesky garden pests will start showing up damaging all the work you have done. So, let's start watching out for them before they get beyond your simple control. If the infestation is small, a blast from your water hose can take care of ridding them and you can go about your business. But, if the infestation is large, there are other methods you can take as I list them below along with the pest. Make sure they are healthy and stress-free to avoid problems.

**Aphids.** The adult is about 1/10" is small soft-bodied pear-shaped with long legs and antennae in all colors with the most common being green. They produce a sticky honey-dew excretion which is usually what you see on your plants. They reside on stems and the bottom of leaves. In warm weather, they may complete a generation in less than 2 weeks. To control aphids naturally, attract green lacewings by planting crimson clover, fennel, bachelor's button, alyssum and daisies. Lady beetles, praying mantids and braconid wasps will also come. Organic control, garlic-pepper tea or liquid seaweed, orange oil or other biological oil sprays can be used. Avoid heavy applications of nitrogen fertilizer.



**Mealybugs** They are white, fuzzy looking, small, oval shaped and are about 1/4" long. They are on stems and the bottom of leaves. They look like little bits of cotton on your plants. Birds and lizards eat them. Organic ways to control Mealybugs are attract parasitic wasps, lady beetles, lacewings or the Mealybug Destroyer. Other things you can do are the same as with the Aphids along with using a Horticultural Oil or Neem Oil. A short story about Mealybugs - One evening I noticed Mealybugs on my Gaura and another bug looked like the Mealybug but larger. The Gaura was covered with Mealybugs along with this other bug. I thumbed thru my *Texas Bug Book* and found the larger bug was the Mealybug Destroyer. The next morning the Gaura was cleaned, yes cleaned of all the Mealybugs and the Mealybug Destroyer was no longer around. So, watch for it when looking at Mealybugs.

**Scale.** Most of the scale everyone is familiar with are the hard "bumps" you see on the stems of your plants. The adult scale attaches themselves to bark, shoots or foliage. Soft scale like garden crops while armored scale (hard bodied) prefer orchard crops. The range for 1/10" to 1/3" in size and varies in colors. Scale suck the sap out of the plants. Natural controls include the vedalia lady beetle, parasitic aphids and parasitic wasps. Organic control is spray with Dormant Oil in the cooler months or Horticultural Oil all year. Another story from my garden - several years ago I noticed these little white "lines" about 1/10" long all over my Jade Plant. At first, I thought they were Aphids and treated for them getting rid of a few, but there still were a lot. Then they moved to my Hibiscus, so I took pictures and enlarged them so I could try to determine what the pest was. That was when I noticed a few Scale scattered around. Researching, I found it was Euonymus Scale. All the little white "lines" are actually the male and they appear in the greatest numbers on a plant while the female is dark-brown, oyster-shelled shaped and found on the stems. Using Horticultural Oil spray is the best control I have found for this scale. I have to spray fairly often as the young scale are present May thru Sept.



If you have any horticultural or garden questions, please contact our hotline at 409 882-7010 Tuesday and Thursday 10 - 2 or send us an email via our Contact page at <https://txmg.org/orange>.

We are still taking applications for our upcoming Master Gardener class. Date to start is pending at this time due to the current situation. I will announce the date in my article when we have a new date to start class. Applications can be obtained at our website by clicking on "How to Become a Master Gardener". As with the class, our April meeting is pending at this time.

A Special Thank You to all of the people of Orange and the surrounding area who came to our Annual Bloomin' Crazy Plant Fair and made it the most successful one ever. We appreciate your patience in waiting to enter the pavilion as we were trying our best to practice Social Distancing and keep everyone as safe as possible during this uncertain time. We look forward to serving you with your horticulture needs in the future with programs to help make gardening easier for you. If you have any special program you would like to see presented, please use our Contact page to let us know and we will see what we can arrange. WE are always looking for input from the community.

# Family & Community Health

## Prosciutto Asparagus Puff Pastry Bundles

- 1 bunch asparagus (about 12-16 ounces), ends trimmed
- 1 tablespoon extra virgin olive oil
- Kosher salt
- Pepper
- 2 sheets frozen puff pastry, thawed
- 8 ounces Gruyere, shredded
- 12 slices prosciutto
- 1 egg beaten



Preheat oven to 425°F. Line a sheet pan with parchment paper.

On a lightly floured surface, roll the puff pastry out to a large rectangle about double the original size. Square off edges and cut into 6 squares. Can use a pizza cutter to cut.

Toss asparagus in olive oil and season with salt and pepper.

To make the bundles, place slice of prosciutto on top of the square. Fold the prosciutto in half so that it fits nicely on the square. Follow with 3- 4 stalks of asparagus (depending on size) and 1 - 2 tablespoons of cheese.

Lift two opposite corners of the puff pastry squares and wrap them around the asparagus and press to seal. Brush puff pastry with egg wash. Sprinkle with more salt and pepper if desired.

Bake until puff pastry is golden and puffed, about 12 - 15 minutes. Serve Immediately.

foxandbriar.com





## Agriculture/Natural Resources

### Azaleas – The Springtime Shrub

By Sheri Bethard, Certified Texas Master Gardener, Orange County Master Gardeners

Each spring we look forward to the Azalea bloom as we know the cold temperatures of winter are past and the warm temps of spring are just around the corner and it is time to start working in our gardens, flower or vegetable.

Azaleas are a member of the Rhododendron family. Because of our heat, Rhododendrons are not able to grow in Southeast Texas, but it's cousin the Azalea is. Many people build their gardens with the focus on the Azalea. The blooms in the spring can completely cover the bush where the rest of the year you have a nice dark green foliage plant.

There are many varieties of Azaleas and there is a special variety just for you. If you put a little work up front, you will be rewarded year after year with wonderful springtime blooms. Most Azaleas bloom with a trumpet-shaped 1-2 inch flowers with some even up to 4 inches. They come in almost every color except blue. Most are in variations of pink, can be speckled, blotched, bicolor, single, double-petaled or hose-in-hose (one flower in another flower) and most grow in clusters called "trusses".



#### Varieties of Azaleas

##### Late Blooming

With these varieties you can extend your blooming season. Some of these varieties are:

- 'Gumpo White' – has large ruffled white flowers blooming in early summer and is cold hardy in zones 7-9
- 'Plumleaf' – has bright orange to deep red flowers blooming in late summer and is good in zones 5-9

##### Reblooming

if you don't have time to plant multiple azalea varieties with several bloom times, opt for the reblooming azalea. They bloom in spring, rest, then send out another flush of flowers thru the summer. With these you do not have to deadhead. Some varieties are:

- 'Autumn Fire' – True red with some double blooms in spring reblooming until fall with dark green foliage that turns purple in the fall
- 'Autumn Trust' – Large bicolor lavender pink and dark pink flowers in spring thru fall, good in zones 7-9
- 'Perfecto Mumbo' Double Pink – Large pink double pink in spring thru fall, good in zones 7-9

##### Cold Hardy

These are good up to zone 5

- 'Koromo Shikibu' – has pink spidery type flowers and is fragrant, fall leaves can be colors of dark red, purple, orange and gold all at the same time. There also may be some scattered blooms in fall. This one is good in zones 5b – 9. We sold this one at our plant sale and the picture shown is of this Azalea blooming this past February at our greenhouse in Orangefield.

##### Native

There are several perks to growing native Azaleas. They are adapted to our region and more resistant to pests and disease. They also have a sweet or spicy fragrance.

- 'Alabama' has large white flowers with yellow blotches and a lemon fragrance. It is native to the Southeastern United States and grows well in zones 7-9
- 'Texas' – is slightly fragrant with funnel-shaped flowers of either white or pink

Planting and growing Azaleas is fairly easy if you follow these easy steps:

1. Above all things, do not plant too deeply...an inch or two above existing soil grade is great.
2. Acidic soil is required (have your soil pH tested if are unsure).
3. Provide moist, friable, and well-amended soil.
4. Azaleas prefer afternoon shade (morning sun is fine, even preferable) or filtered light throughout the day.
5. Well-drained soil is a must, or one risks losing the plant in winter.
6. Provide regular moisture...especially do not allow azaleas to dry out until established (the first season or two).
7. Do not cultivate the soil around the drip line. Azalea roots grow close to the surface.

If you have any horticulture/gardening questions, please call our hotline 409 882-7010, Tuesday and Thursday 10AM – 2PM or you can send your question thru our website at <https://txmg.org/orange> and click on Contact.

## Orange County Food Safety

### Pressure Grows on Food Industry as Consumer Expectations Rise

A new report from the global food safety certification company, Lloyd's Register *Food in 2020: What's trending for US shoppers?* suggests that almost half of Americans had actively changed their shopping habits in the last 12 months following a food scare. The report follows a survey of over 1,000 US consumers.

Highlighting the growing demands of consumers, the report, based on a survey of more than 1,000 U.S. consumers, revealed serious concerns around food waste. According to the report, 88% of U.S. shoppers see food waste as a "big problem," and two-thirds don't believe enough is being done by large food brands to tackle the growing issue.

To add to these findings, 67% believe the world's largest food brands are not doing enough to tackle plastic waste. However, despite these concerns, only 18% of consumers consider food waste as a personal priority when choosing a food product. While demands on retailers and restaurants are clear, these results indicate a level of contradiction or conflict between consumer habits and expectations.

"The research provides a brief overview of the food shopping habits of US consumers. While there are some contradictions in place, the research reveals growing demands on retailers and restaurants relating to food waste, plastic use and safety concerns," said Stuart Kelly, global head of commercial at Lloyd's Register

"One of the stand-out statistics that should raise alarm bells for the food industry is the willingness of consumers to actively change their shopping habits as a result of a food scare," he said. "As an industry, we understand that food processes are extremely safe, however the report suggests that negative headlines around safety is perhaps having a more significant impact on buying trends than first realized.



"The question we must ask now is, how can the food industry come together and overcome these barriers?"

The research also suggests a lack of confidence in labelling and food information, with only 48% saying they were "fairly confident" that food listed as organically farmed is authentic.

Vegan products also come under the microscope, with the report showing that only one-fifth of respondents are very confident that vegan or plant-based alternatives do not contain meat. Perhaps surprisingly, only 37% believe these vegan products are a more environmentally friendly choice when compared to meat, despite growing evidence of its green credentials.

"Veganism continues to grow, but our research shows skepticism surrounding the products," Kelly said. "Only one-third of respondents, for example, believe meat substitutes are a healthier option, while many are not entirely confident that they are suitable for a vegan diet. This mistrust and credibility gap in consumers' minds needs addressing and the food industry must come together to alleviate concerns. With a high percentage of U.S. shoppers wanting to know the precise ingredients in all products, it is important for all suppliers to question how this can be achieved and what can be done to allay these doubts."

Read the full report at *Lloyd's Register*.

**76% OF CONSUMERS  
EXPECT COMPANIES TO  
UNDERSTAND THEIR NEEDS  
AND EXPECTATIONS.**

[qualityassurancemag.com](http://qualityassurancemag.com)



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## Family & Community Health



Freezing is a great way to preserve excess eggs and reduce the amount of food we waste. Here is a safe, quality tested way to do it from the *National Center for Home Food Preservation*:

**Preparation** – Select fresh eggs and break each separately into a clean saucer. Examine each for freshness and remove any pieces of shell before mixing with other eggs.

**WHOLE EGGS** – Thoroughly mix yolks and whites. Do not whip in air. To prevent graininess of the yolks, add 1-1/2 tablespoons sugar, 1-1/2 tablespoons corn syrup OR 1/2 teaspoon salt per cup whole eggs, depending on intended use. Strain through a sieve or colander to improve uniformity. Package, allowing 1/2-inch headspace. Seal and freeze.

Another method of freezing a whole-egg mixture is to use ice trays. Measure 3 tablespoons of egg mixture into each compartment of an ice tray. Freeze until solid. Remove frozen cubes, and package in moisture-vapor resistant containers. Seal and freeze. Three tablespoons of the egg mixture (one cube) equal one whole egg.

**EGG YOLKS** – Separate eggs. Stir yolks gently. To prevent graininess, add 1-1/2 tablespoons sugar, 1-1/2 tablespoons corn syrup OR 1/2 teaspoon salt per cup of egg yolks, depending on intended use. Strain through a sieve. Package, allowing 1/2-inch headspace. Seal and freeze. One tablespoon of the yolk mixture equals one egg yolk.

**EGG WHITES** – Gently mix whites; do not whip. Strain through a sieve. No sugar or salt is needed. Package, leaving 1/2-inch headspace. Seal and freeze. Two tablespoons of the egg-white mixture equal one egg white.

No matter which method of freezing you use, be sure to date the container with the date you made them.

### Quick & Easy Chocolate Cake No eggs. No butter. One Bowl.

Ingredients:

- 1 1/2 cups all-purpose flour
- 1 cup sugar
- 1/4 cup unsweetened cocoa powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup cool water
- 6 Tablespoons vegetable oil
- 1 Tablespoon fresh lemon juice or distilled white vinegar
- 1 teaspoon vanilla



2-Minute Frosting

Ingredients

- 1 cup powdered sugar
- 2 Tablespoons softened butter
- 1 Tablespoon unsweetened cocoa powder
- 1/2 teaspoon vanilla
- about 3 teaspoons milk

Instructions:

Instructions:

1. Preheat oven to 350° F. Grease a 9-inch round cake pan.
2. Sift dry ingredients into a bowl and set aside.
3. In a measuring cup combine water, oil, juice or vinegar, and vanilla.
4. Add liquids to bowl & gently stir until there are no lumps (about 30 seconds).
5. Pour into pan and bake for 30 minutes or until a toothpick inserted in the center comes out clean.
6. Cool completely in the pan and frost, glaze, or dust with powdered sugar.

1. Place powdered sugar, butter, cocoa powder, and vanilla into a bowl.
2. With electric mixer on low, combine for a few seconds.
3. Slowly beat in the milk, a little at a time, until it's frosting consistency.
4. Beat on high for about 15 seconds.

Jennycancook.com

## Family & Community Health

E-81  
12/08

### Cooking with Nonfat Dry Milk



Instant nonfat dry milk is milk that has had the water and most of the fat removed.

Nonfat dry milk is low in calories and fat but high in calcium. Calcium is needed for healthy bones and teeth. Other nutrients in nonfat dry milk include protein and vitamins A and D.

#### How to store it

Store dry milk in its original package in a cool, dry place. Use within 6 months.

After the dry milk has been mixed with water, refrigerate it. Use it within 3 to 5 days.

### Nonfat Dry Milk (beverage)

#### To make

1 cup skim milk  
2 cups skim milk  
4 cups skim milk

#### Mix

$\frac{1}{3}$  cup nonfat dry milk + 1 cup water  
 $\frac{2}{3}$  cup nonfat dry milk + 2 cups water  
1 $\frac{1}{3}$  cups nonfat dry milk + 4 cups water

**Tip:** When using dry milk as a beverage, mix and refrigerate it several hours before you drink it.

### Biscuits (makes 8 to 12 biscuits)

#### What you need

2 cups all-purpose flour  
1 tablespoon baking powder  
1 teaspoon salt  
 $\frac{1}{2}$  cup dry milk  
 $\frac{1}{2}$  cup shortening  
 $\frac{3}{4}$  cup water

#### How do you knead dough?

First, sprinkle a clean counter top or cutting board with flour. Place the dough onto the floured area. Use your hands to shape the dough into a ball. Fold the edges of the dough into the center of the ball. Then push the dough down and away with the heels of your hands. Turn the dough slightly and repeat until the dough has been kneaded 10 times.

#### How to make it

1. Wash your hands; make sure your cooking area is clean.
2. Mix the flour, baking powder, salt and dry milk.
3. Mash in the shortening with a fork until the mixture is crumbly.
4. Stir in the water a little at a time to make a dough that is soft but not sticky.
5. Knead the dough gently on a lightly floured board.
6. Roll or pat the dough to  $\frac{1}{2}$  or  $\frac{3}{4}$  inch thickness; cut it with a knife or a small glass that has been dipped in flour.
7. Place the biscuits about 1 inch apart on an ungreased baking sheet; bake at 450 degrees F for about 12 to 15 minutes or until they are golden brown.

**Note:** For extra flavor, add  $\frac{1}{3}$  to  $\frac{1}{2}$  cup of grated cheddar cheese.

Prepared by Jenna Anding, Associate Professor and Extension Nutrition Specialist, The Texas A&M System.



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September 3rd - November 12th, 2nd Semester

Orange County Master Gardener Certification Training Course

June 5th

5th Annual Michael Hoke Memorial Outdoor Awareness for Kids

June 15th - 19th, Monday - Friday

Youth Cooking Camp

July 13th - 15th, Monday - Wednesday

Youth Beginners Sewing Class

July 21st - 23rd, Tuesday - Thursday

Clover Kids Camp

August 4th, Tuesday

Orange County Food Safety Conference

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