

# Orange County AgriLife Newsletter December 2020

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

Franny Woods  
4-H Program Assistant

Tommy Byers  
Better Living for Texans  
Program Associate  
Nutrition Educator

Office 409-882-7010



AgriLife will be closed  
Thursday, December 24th  
Friday, December 25th  
Monday, December 28th



County Judge  
John Gothia

Commissioner Precinct 1

Johnny Trahan

Commissioner Precinct 2

Theresa Beauchamp

Commissioner Precinct 3

Kirk Roccaforte

Commissioner Precinct 4

Robert Viator



**We have pecans  
available for purchase.  
Thank you for  
supporting  
Orange County 4-H**



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



Texas A&M  
AgriLife Extension  
Orange County

### 4-H Parties—December 1st

This year we will have the 4-H Awards Banquet and Christmas Party as one big PARTY!

We will still follow Covid rules, Temperature checks, Mask, and social distancing.. No outside food will be allowed. All food will be provided.

The awards are for the September 1, 2019-September 1, 2020 4-H year.

Christmas Party: Each club is responsible for the following: Provide a game/ activity and 2 decorated table top Christmas trees for the pass the tree game.

Looking forward to seeing everyone there.

**ALL 4-H members and families are invited!**

## Ugly Sweater Contest!

**4-H Champions of 2019-2020**  
*Celebrating*  
**"The Hero In You"**  
 Orange County 4-H  
 Awards Banquet  
 Tuesday, December 1, 2020  
 6 p.m. to 9 p.m.  
 Orange County Convention  
 &  
 Expo Center

Serving  
 Pizza, Drinks & Cake

Please R.S.V.P to  
 the 4-H office  
 by November 23rd  
 882-7010

Bring the family and join us in celebrating  
 our 4-H'ers for the year 2019-2020.

TEXAS A&M  
 AGRILIFE  
 EXTENSION

**4-H Christmas Party**  
 Tuesday  
 December 1, 2020  
 6:30 p.m. to 9 p.m.  
 Orange County  
 Convention & Expo  
 Center

Serving  
 Pizza, Drinks  
 & Cake

Merry Christmas

Games & Lots of Fun

Please RSVP by  
 Monday Nov. 23rd  
 409-882-7010

TEXAS A&M  
 AGRILIFE  
 EXTENSION

# Fresh Start to a Healthier You

Everyone's welcome to attend our free program

We will be discussing how to  
Saving money at the grocery store  
Food Safety  
Meal Planning

We will meet at the

Raymond Gould Community Center  
385 Claiborne Street Vidor  
Every Wednesday in January  
(January 6, 13, 20 & 27)  
10 am to 11 am

To register call  
409-882-7010



# Intro to Beekeeping

January 12, 26, & February 9

6:00 pm-8:00 pm

\$25 per person (paid prior)

or \$30 at the door

RSVP by January 8

Extension Office

11475 FM 1442

Orange, TX

409-882-7010

Taught by Len VanMarion

- Texas Apiary Inspection Service @ TAMU Certified Master Bee Keeper
- Texas Master Gardener
- Texas Bee Keeper Assoc Member

### Topics:

- ◆ Equipment
- ◆ Personal Protective Gear
- ◆ Hive Products
- ◆ Basic Biology & Starting Concerns



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.

# Jam & Jelly Making Class



Saturday, February 27, 2021

10:00 am

\$20

Please pay by February 22nd

Texas A&M AgriLife Extension Office

11475 FM 1442, Orange

Limited space available

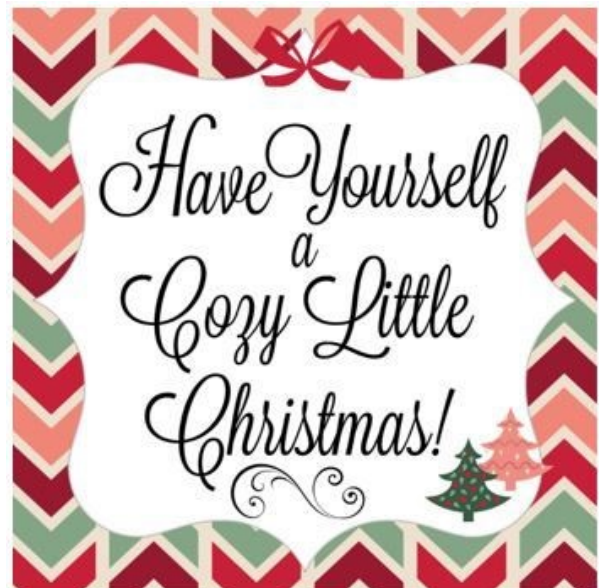
Must call 409-882-7010 to reserve your spot.



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




Educational programs of the Texas A&M AgriLife Extension Service are open to all people without regard to race, color, religion, sex, national origin, age, disability, genetic information, veteran status, sexual orientation or gender identity. The Texas A&M University System, U.S. Department of Agriculture, and the County Commissioners Courts of Texas Cooperating.




# SABINE RIVER SHOOTOUT

## December 5, 2020

# PROSPECT SHOW



**Pigs, Goats, Lambs,  
Steers, & Heifers**



- \* Check-in 4 pm - 6pm
- \* Show Starts at 7pm
- \* Entry Fee \$25 per head
- \* 2 Judges
- \* 2 Arenas
- \* Pigs, Lambs, & Goats show by Weight
- \* Steer show by division and weight
- \* Heifers show by division and age



**Location :**  
T2 Arena & Event Center  
3810 Old Peveto Rd.  
Orange, TX 77632

**\* Generators Welcome**

### AWARDS

- \* Grand & Reserve Buckles for all species
- \* Buckle cups for Cattle
- Division Grand Champions
- \* Showmanship 60/40 Split

Call for information :  
Sandy Byers (409) 201-8523  
Tammy Glawson (409) 474-2811  
Franny Woods (409) 330-7024



**Come one  
Come all  
Bring the best you have!**



Coolest arena in SETX!





# D9 & D11 4-H VIRTUAL FISHING TOURNAMENT

## DECEMBER 5 & 6 DECEMBER 12 & 13 DECEMBER 19 & 20

Register on 4-H Online starting today! For more information please see: <https://d94-h.tamu.edu/southeast-region-virtual-skill-a-thon/> . Contact your local extension office for more details.

TEXAS A&M AGRILIFE EXTENSION IS AN EQUAL OPPORTUNITY EMPLOYER AND PROGRAM PROVIDER. THE TEXAS A&M UNIVERSITY SYSTEM, U.S. DEPARTMENT OF AGRICULTURE, AND THE COUNTY COMMISSIONERS COURTS OF TEXAS COOPERATING.





**Southern Classic**  
Youth Livestock Project Experience



### What is Southern Classic?

An educational opportunity for new or first time 4-H/FFA families participating in livestock projects to teach the basic principals of livestock management.

**Open to youth 3rd-12th grade**  
**\*No peewee exhibitors\***

**No outside bedding!!**

**December 11-13, 2020**

Brazos Co. Expo Center  
5827 Leonard Rd.  
Bryan, TX 77807

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### Schedule

**Friday, Dec. 11:**  
Barns open and Check in from 4pm to 7pm only

**Saturday, Dec. 12:**  
Barns open and Check in-7am  
Speed judging & breakout sessions- 9:30am

**Sunday, Dec. 13:**  
**\*\*Prospect shows\*\***  
**\*\*You must attend Saturday classes in order to show on Sunday, NO EXCEPTION!**

**Show & Clinic:**


Cattle, lamb, goat & swine

Poultry & Rabbits

### Registration

Early Registration: by Dec. 4 (\$30/family)  
Late Registration: Dec. 5-11 (\$40/family)  
At door: Dec. 11 (\$40/family)  
Register: <https://walker.agrilife.org/southern-classic-registration/>

For More Information: Contact your local Extension Office, the Brazos County Extension Office (979)823-0129 or visit the link below.  
<https://d94-h.tamu.edu/eventsandcontests/southern-classic/>



## 3RD ANNUAL Cary Hester Memorial Livestock Show

Pigs, Lambs & Goats

Check-in 6:00 am till 7:30 am

Show starts at 8:00 am

Pigs / Lambs / Goats shown by

Steers & Heifers

Check-in 10:00 am till 11:30 am

Steers shown by division and weight

Heifers shown by division and age

## PRIZES

Buckles for Grand & Reserve Grand Champions for each species  
Buckle cups for Steer & Heifer breed champions  
Customized cups for Junior & Senior Showmanship Winners for each species

**Saturday, January 9, 2021**

**Location**

Orange County Livestock Show Barn  
5319 Arnel Road, Maruiceville, TX

**Entry Fee \$25 per head**

**JUDGE**

**Ricky Thompson**

Show Information Contact :  
Tammy Glawson (409) 474-2811  
Sandy Byers (409) 201-8523  
Curtis Mitchell (409) 454-0203  
Franny Woods (409) 330-7024

Co-Sponsored by: Mighty Pirates 4-H & Orange County Livestock Association

\* Exhibitors must be enrolled in school and a member 4-H or FFA \*



## Multiple Dates

November 10, 2020

December 10, 2020

## Location

Hardin County Courthouse

Large Courtroom

300 W Monroe Street

Kountze, Texas 77625

*Program will be live-video stream*

## More Information

Hardin County Extension Office

Katie Pace, AG/NR Agent

katie.pace@ag.tamu.edu

409-246-5128

TEXAS A&M  
**AGRI**LIFE  
EXTENSION

## Schedule

Check-in and refreshments, 7:30 - 8:15 a.m.

Program, 8:30 a.m. - 3:30 p.m.

## Topics & Speakers

5 CEU's pending approval

### Laws & Regulations

Brad Tullis, Inspector, Texas Department of Agriculture  
1 TDA L/R, 1 SPCS General

### Weed Control in Pasture & Hay Meadows

Dr. Vanessa Corriher-Olson, Extension Forage Specialist  
Overton Center, Texas A&M AgriLife Extension Service  
1 TDA General, 1 SPCS General

### Pesticide Labels & Sprayer Calibration

Mr. Matt Matocha, Extension Program Specialist  
Soil & Crop Sciences, Texas A&M AgriLife Extension Service  
1 TDA L/R, 1 SPCS General

### Managing Soil Fertility for Weed Control

Dr. Jake Mowrer, Extension Specialist  
Soil & Crop Sciences, Texas A&M AgriLife Extension Service  
1 TDA General, 1 SPCS Lawn/Ornamental

### Livestock Vector Control & Housefly Management

Dr. Sonja Swiger, Extension Specialist  
Stephenville Center, Texas A&M AgriLife Extension Service  
1 TDA IPM, 1 SPCS Pest

## Registration

\$50/person (plus processing fees)

Online registration only, visit

<https://nov10ceu.eventbrite.com>

## Venison Meatloaf - comfort food!

Serves 6

With most Americans spending time at home right now, it's a great opportunity to do some home cooking and eat the meat stored in your freezers. If you had a plentiful hunting season, it could also be nice time to share some meat with non-hunting family and neighbors.

1.5 lb. ground venison  
 2 eggs  
 1/2 cup of quick oats  
 1/4 cup catsup (ketchup)  
 1 Tbsp Worcestershire sauce  
 2 tsp. mustard  
 1/4 cup minced onion  
 1 clove garlic, mashed  
 2 Tbsp, fresh chopped parsley, if available  
 Salt and pepper to taste (1/2 tsp each)  
 1/4 cup catsup or barbeque sauce for top



1. Preheat oven to 375 degrees. In a large bowl crack and stir the eggs. Add oats, catsup, Worcestershire sauce, mustard, onion, garlic, and parsley. Mix in ground meat, salt, and pepper.
2. If you have some plastic gloves, this mixes up best with your hands, but a spoon works too (or clean hands).
3. When all the ingredients are well incorporated form the meat into a loaf and place on a cookie sheet with a bit of a lip (jelly roll pan). You may want to line the pan with a piece of parchment paper or foil for easier clean-up.
4. Spread the remaining catsup or barbeque sauce on top of the meat loaf. If desired, a few strips of bacon can go on top, but not necessary for moisture.
5. Place meatloaf in oven and cook about 40 minutes until it reaches an internal temperature of 165 degrees.

Nutrition Facts: Calories 250, Total Fat 5g, Saturated Fat 2g, Cholesterol 160mg, Sodium 640mg, Total Carbohydrate 14g, Dietary Fiber 1g, Total Sugars 6g, Protein 37g.

wildharvesttable.com



Vary your protein routine...with seeds!

Don't toss them out - save your pumpkin seeds. Rinse, dry, roast and serve them in salads or enjoy as a crunchy snack.

### Roasted Pumpkin Seed Snack Mix



2 cups crispy rice or wheat cereal squares  
 1/2 cup roasted whole pumpkin seeds  
 1/3 cup slivered almonds  
 1/2 cup dried cranberries  
 1/2 cup raisins

Mix all ingredients together and serve.

Nutrition: Serving Size approx. 1/2 cup: 199 Calories, Total Fat 11g, Saturated Fat 2g, Cholesterol 0 mg, Sodium 121mg, Carbohydrate 23g, Dietary Fiber 2g, Total Sugars 11g, Added Sugars included 4g,

## Orange County Food Safety

## Here's Why You Should Never Put a Frozen Turkey Into a Deep Fryer

Deep-frying your turkey is a way to get juicy, succulent meat in a fraction of the time you'd spend roasting one on Thanksgiving. But if you don't know what you're doing, it can also be a recipe for disaster. Make a wrong move while frying a whole bird and you could end up with a charred lawn—or worse. One of the most dangerous mistakes you can make while frying turkey is attempting to cook it from a frozen state.

Firefighters from the Orange County Fire Department in Florida demonstrate what happens when you submerge a frozen turkey in a fryer. As soon as the turkey enters the pot, boiling oil starts to overflow from the top of it. In seconds, the oil ignites and erupts into a ball of flame big enough to burn anyone who happened to be standing nearby.

When ice makes contact with hot oil, it instantly turns to steam. Enough rapidly expanding steam can push oil over the sides of the pot, potentially splashing onto the cook or into the flames beneath the vessel. That's why a turkey should always be fully defrosted before going into a deep fryer.

If you're brave enough to deep-fry your turkey this Thanksgiving, there are some steps you can take to ensure it doesn't end with a visit from the fire department. Always set up your fryer outdoors away from flammable materials and structures and be careful not to overfill it with oil. Before slowly submerging your turkey with the proper equipment, turn off the flame beneath the pot and have a grease-fire extinguisher handy just in case. Here are some more tips for finding success with your bird.



<https://www.mentalfloss.com/article/609509/never-deep-fry-frozen-turkey>

### How To Safely Thaw a Frozen Turkey

**Refrigerator Thawing Times:** Allow about 24 hours for every 5 pounds of turkey.  
 4- to 12-pound turkey — 1 to 3 days, 12- to 16-pound turkey — 3 to 4 days, 16- to 20-pound turkey — 4 to 5 days, 20- to 24-pound turkey — 5 to 6 days.

#### Cold Water Thawing Times

Allow about 30 minutes for every pound of turkey.

- 4- to 12-pound turkey — 2 to 6 hours
- 12- to 16-pound turkey — 6 to 8 hours
- 16- to 20-pound turkey — 8 to 10 hours
- 20- to 24-pound turkey — 10 to 12 hours

<https://www.thekitchn.com/how-to-safely-thaw-a-turkey-225724>



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

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

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



**CCS Lions 4-H Club**  
1st Wednesday 3:30 pm  
Community Church Orange  
Club Manager  
David Beck  
409-474-9631

*All homeschool youth are welcomed to join the CCS Lions club*

**Mighty Pirates 4-H**

2nd Tuesday 7 pm,  
Vidor Junior High Cafeteria  
Club Manager  
Tammy Glawson 409-474-2811  
Co-Manager  
Sandy Mitchell 409-201-8523

**Clay Busters Shooting Sports**

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

**OC 4-H Judging Club**

Thursday's  
7 pm 4-H Office  
Club Manager  
Melissa Pyatt 409-679-2441



**Adult Leaders Association (ALA)**

1st Monday 6 pm  
4-H Office  
All enrolled Adult Volunteers are welcomed to be a part of ALA

**County 4-H Council**

All enrolled 4-H youth are welcome to be a part of County Council  
1st Monday 6 pm  
4-H Office



**4-H Projects**

**Starting November 1, 2020**

**The 4-H office orders supplies for all 4-H Projects prior to the meeting dates. Participants of all Projects must call the 4-H office 10 working days prior to the Project date to let them know you will be attending. If the office does not receive a response on attendance then the project is cancelled for that month.**

**Equine**

**Riders & Non-Riders**

3rd Monday 6pm  
Tin Top 2 (T2) Arena  
Old Peveto Road  
Orange  
Leader  
Sharon Dowden  
Co-Leader  
Martha Weaver

**Food & Nutrition**

3rd Tuesday 6pm  
4-H Office  
Leaders  
Casey Trahan  
Tonya Wright

**Robotics**

4th Monday  
4-H Office  
**NEW TIMES**  
*Youth 5-8  
6 pm-7 pm  
Youth 9-18  
6 pm to 8 pm*  
Leader  
Cindy Childress

**Fashion & Interior Design**

4th Tuesday 6pm  
4-H Office  
Leader  
Darla Dempsey  
Co-Leader  
Martha Weaver



## Pumpkin Cheesecake Trifle

Serves 16 1/2 cup servings

7 ounces Cheesecake Flavor Instant Pudding Mix (2 packets)  
 4 cups  
 30 ounces 100% pumpkin puree canned  
 1 teaspoon ground cinnamon  
 1/2 teaspoon ground cardamom  
 1/2 teaspoon ground cloves  
 3/4 teaspoon ground ginger  
 1 whole prepared angel food cake  
 1.5 cups pecan pieces toasted  
 1 ounce dark chocolate at least 60% cocoa, chopped



1. Wash hands and clean the preparation area. Rinse lids of cans before opening.
2. Prepare the pudding according to package directions, chill to set while preparing other ingredients.
3. Combine the pumpkin puree and spices - cinnamon, cardamom, cloves and ginger.
4. Slice the angel food cake into bite-size pieces.
5. In a large glass trifle dish, layer the ingredients as follows: pudding, pumpkin mixture, pecans, angel food cake, pudding, pumpkin mixture, pecans, chocolate, angel food cake, pudding, pumpkin mixture, pecans and chocolate. Opt for a dish that is taller and slimmer than it is wide.
6. Chill for at least 30 minutes and serve. Trifle can be kept for 2-3 days in the refrigerator, but its best eaten the day it's made.

### Nutrition Facts

Calories 170, Total Fat 9g, Saturated Fat 2g, Cholesterol 5mg, Sodium 390mg, Total Carbohydrate 43g, Dietary Fiber 1g, Total Sugars 27g, Protein 6g.



## Instant Strawberry Hot Cocoa Mix

Yields 1 2/3 cups hot cocoa mix (two gifts)



- 1/2 cup instant nonfat dry milk
  - 1 cup Nestle Strawberry Nesquik powdered drink mix
  - 2 canning jars, 16 ounce capacity
  - 2 cups pink or white mini marshmallows
1. Place the white chocolate in a food process and pulse until chopped into small pieces. Add the dry milk and strawberry drink mix. Process until the mixture is well combined and no large chunks of white chocolate remains.
  2. Divide the mix between two 16 oz. jars. Top with each jar with 1 cup of mini marshmallows.
  3. Lid the jar and add a tag with preparation instructions.

Tag directions: Combine two tablespoons strawberry cocoa mix with 6 ounces hot water or 6 ounces hot milk.

## Preparing plants for Cooler Temperatures

Sheri Bethard, Orange County Master Gardeners Association

As fall is bringing cooler temperatures, we need to start planning what to do with our outside ornamental plants on our patios, decks and around our yards in pots. Preparing ahead of the first real cold blast will save some headaches in the long run. These are tips to do now preparing prior to bringing plants indoors to your house, garage, back porch or greenhouse.

First and foremost, check your plants for pests. You don't want to bring those nasty little buggers inside your home or where you are on over-wintering your plants. First hose the plants down with a good blast of water. This will remove most of them from the plant. Then you can spray with Neem Oil to rid your plants of pests. It's one of the best organic products on the market to ridding plants of pests.



After doing this, look each plant over and remove any dead limbs or leaves along with pruning the plant if it has grown quite a bit over the summer. If it needs repotting, now is the time to do so and prune the roots while you have it out of the pot as this will help establish new roots. Be sure to plant in a pot 2 inches larger than the current pot if the root ball is tight against the current pot.

Depending on the number of plants you have to bring inside, acclimating your plants to inside life is a good idea. Do this when the temperatures get 50°F or lower at night. Bring them inside and put back outside during the day. Gradually increase the amount of time over the next 2 weeks until you have it inside full time.

If you are not able to do this, gradually move those from the sun into the shade leaving them for a couple of weeks getting use to the light difference, then move inside.

Once inside, pick an area that has a stable temperature between 60-70°F day round. Temperature fluctuations are not good for plants and neither are being in drafts. For example, by the front door is drafty along with temperature changes.

Inside the home our humidity runs around 40% or less. Plants need much higher humidity levels. Misting your plant several times a day will help provide the needed air moisture. Or, you can set up humidity trays, small trays filled with pebbles and water. The water evaporates providing humidity to the plants. Be sure to watch as they must be refilled every couple of days. A humidifier is also good to use.

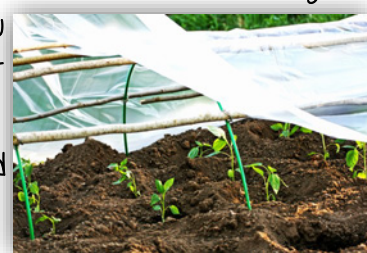
Inside plants don't require as much water as when outside. If you do not have a moisture meter to check if the plant needs water, stick your finger about one inch below the soil surface. If it is moist, then it doesn't need water. If it is dry, water. Most important is not overwater while the plants are inside. This can cause the plant to die.

When you bring your plants inside you should place them near a sunny window so they can get as much natural light as possible. They still need to get sunlight in order to photosynthesis (make their food every day). If you don't have an area of natural light purchase grow lights. They are on the market now within everyone's purchasing ability.

If you put your plants in your garage, make sure there is light for them along with a heat source. Garages get cold when the temperatures get low. For a time until I got my greenhouse, we used our back porch as a temporary greenhouse. My husband built a frame with 1x's and we enclosed it with plastic. I used a small space heater which worked great.

For those of you who have perennials and other plants in the yard, try these suggestions. First, do not cut them back until spring. If you cut them back now, they will try to put out new growth which the first freeze will damage more of the plant than what would have been by not cutting it back. Mulch, mulch, and mulch the base and out from of the plant. The mulch will keep in the heat and moisture from the ground saving the roots and in spring your plant will put forth new growth. Then you can cut it back once you see it has started to sprout from on the stalks and limbs. Remove mulch from the base to prevent diseases then.

Any questions can be sent [ocmg1990@gmail.com](mailto:ocmg1990@gmail.com) or call our HotLine 409 882-7010 Tuesday and Thursday 10-2.



# December 2020 4-H Calendar

**Due to Christmas Holidays the Robotics Projects will not meet this month.**

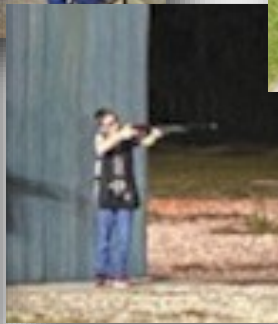
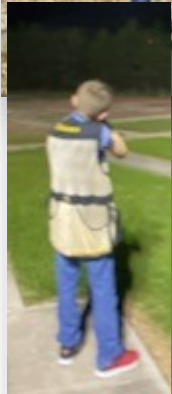
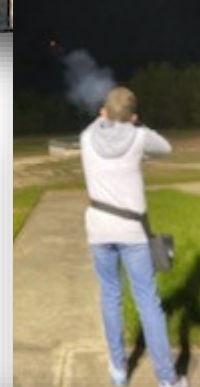
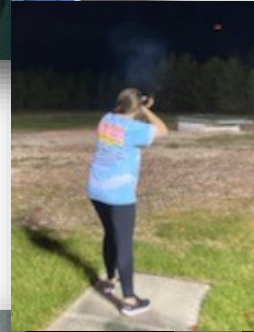
Sun	Mon	Tue	Wed	Thu	Fri	Sat
		1 4-H Awards & Christmas Party 6:30 pm-9pm	2 CCS Lions 3:30 pm	3	4	5
6	7 ALA 6 pm County Council 6pm OCLSA 7 pm	8 Mighty Pirates 7 pm	9	10 Orange 4-H Judging 7 pm	11	12
13	14 Equine Project 6 pm	15 Food & Nutrition Project 6 pm Clay Busters 6 pm	16	17 Fashion & Interior Design 6 pm	18	19
20	21 <u>Projects &amp; Clubs will not meet this week</u>	22	23	24 Office Closed	25 Office Closed	26
27	28 Office Closed	29	30 <i>New Year's Eve</i>			

# January 2021 4-H Calendar

Sun	Mon	Tue	Wed	Thu	Fri	Sat
					1  Office closed	2
3	4 ALA 6 pm County Council 6pm OCLSA 7pm	5 Dusty Trails 6 pm	6 CCS Lions 3:30 pm	7 Orange 4-H Judg- ing 7 pm	8	9 Cary Hester Memorial Live- stock Show
10	11	12 Mighty Pirates 7 pm	13	14 Orange 4-H Judg- ing 7 pm	15	16
17	18 Equine Project 6 pm  Office closed	19 Food & Nutrition Project 6 pm Clay Busters 6 pm	20	21 Orange 4-H Judg- ing 7 pm	22	23
24	25 Robotics Project 6 pm to 8 pm	26 Fashion & Interior Design Project 6 pm	27	28 Orange 4-H Judg- ing 7 pm	29	30
31						

# Orange County 4-H Shotgun Sports

## Tuesday Night Practice



**4-H Member Aurora LeBert had a wonderful time at Jr. Leadership Lab in Huntsville. She enjoyed meeting new friends, leadership while having fun.**



Dry Ice Bubbles. Water, rag, dry ice and play bubbles.



Brain bubble. Dawn dish soap and play bubbles.



# Old Fashion Craft & Food Show Grand Champions



**Senior Grand Champion  
Isabel Sylestine  
Basketry**



**Intermediate Grand Champion  
Addison Bandy  
Photography**



**Junior Grand Champion  
Elizabeth LaBert  
Drawing**



## 4-H Community Service Field of Plenty-A Donation Community Garden Digging Up Over 240 Pounds Of Sweet Potato's



## Orange County Master Gardeners

### Gardening gifts that provide years of enjoyment

The popularity of gardening is at an all-time high and people are discovering its many benefits. Some want to grow safe and nutritious food, others are boosting the beauty of their landscape, and many are turning to gardening to relieve stress. With the holidays right around the corner, it's the perfect opportunity to support new and experienced gardeners with a thoughtful garden-related gift.

Help small-space gardeners expand their growing space and reduce maintenance with a self-watering elevated cedar planter. Elevated gardens add garden space to a balcony, deck or patio while raising the garden bed to a comfortable and easily accessible height. The self-watering system makes gardening easy with proper, less frequent watering to ensure success.

Do the same for indoor-plant enthusiasts with stylish terrariums, plant stands, and lighting features. Terrariums are still popular, creating a decorative means for providing the moisture and humidity tropical plants need. Copper and rot resistant mango wood terrariums ([gardeners.com](http://gardeners.com)) add a new and decorative twist to this traditional growing system



*Give the gift of a stylish cooper and wood terrarium that is sure to dress up any room (Photo courtesy of Gardener's Supply Company)*

Plant stands allow your favorite indoor gardener to maximize any available space. Shelves filled with greenery help improve indoor air quality, reduce stress, and can elevate one's mood. New modern metal plant stands add a modern vibe to the indoor garden display.

When space is at a premium, give the gift of vertical gardening accessories. Birdcage planters provide a unique way to display tropical or seasonal flowers. Lower them to tabletop level to use as a centerpiece or decorative element in seasonal indoor displays.

Don't overlook the cooks in your life who may be intrigued by moving their garden indoors. Keep them stocked with fresh herbs and vegetables. Increase their growing space and needed light with a gift of energy efficient LED grow lights in an attractive stand like the Oslo customizable LED Grow Lights. For those with limited space, consider an organic kitchen caddy planter kit. A windowsill or countertop herb garden is a great way for anyone to add garden-fresh flavor to winter meals.

Make gardening a fun and accessible experience with the help of a deep seat kneeler that when flipped over, converts. Or add storage and mobility with a Deluxe Tractor Scoot with Bucket Basket. The handle allows you to easily take your tools and garden scoot with you to every corner of your landscape.

And don't forget the stocking stuffers. Who doesn't need extra plant tags, ties and gloves? Consider replacing the stocking with a colorful Tubtrug. These flexible lightweight tubs are perfect for harvesting garden produce, collecting weeds or transporting anything from one space to another.

The gift of gardening provides lifelong benefits. Supporting family and friends with useful tools and equipment can increase their gardening enjoyment and success. And don't forget to add a few of your favorite garden related items to your gift list. You will eliminate the stress and guesswork for the giver and you both will appreciate a gift that provides years of function, beauty and memories.

#### Gardening tips

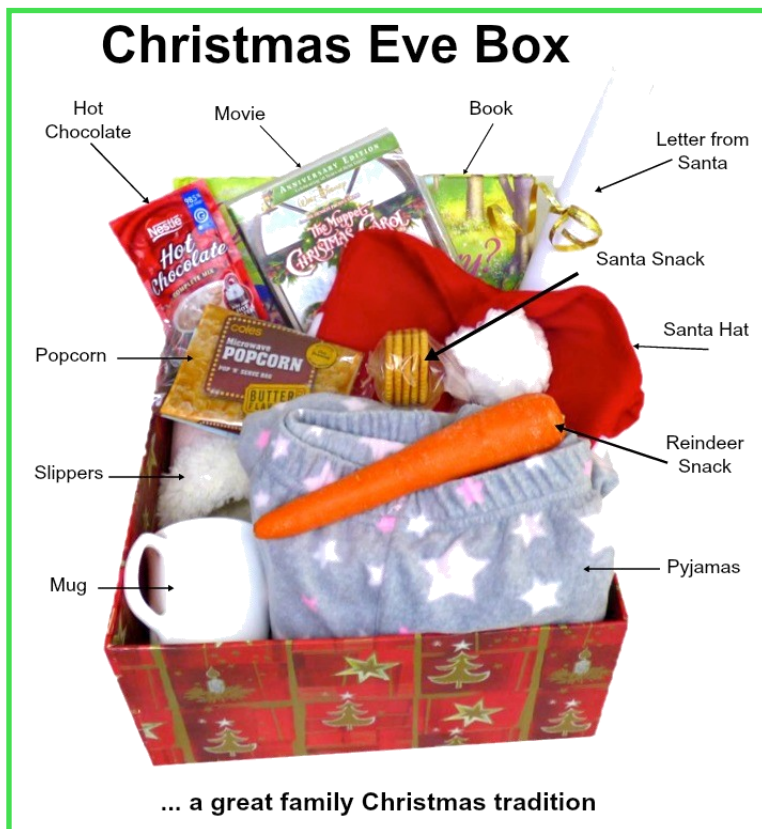
It's time to plant container-grown landscape shrubs. Fall-planted, hardy plants have a growth advantage over spring-planted stock.

Have a favorite gardening tip you'd like to share? *Texas Gardener's Seeds* is seeking brief gardening tips from Texas gardeners to use in future issues. If we publish your tip in *Seeds*, we will send you a copy of *Texas Gardener's 2021 Planning Guide & Calendar*. Please send your tips of 50 words or less to the editor at: [Gardening Tips](#)





- \* 30 wood skewers (3-4” long skewers)
  - \* 30 baby mozzarella balls
  - \* 30 basil leaves
  - \* 10-15 cherry tomatoes
  - \* 30 slices peppered salami (or regular salami)
  - \* 10 whole artichoke hearts, halved
  - \* 20 large green olives, pitted (you can get flavored if you’d like)
  - \* 30 large black olive or large kalamata olives
  - \* 10 cherry peppers, halved
  - \* Fresh rosemary sprigs for garnish.
1. Line up all your ingredients so you’re ready to assemble anti-pasto skewers.
  2. To each skew add mozzarella ball basil leaf and salami. From there I mixed and matched the rest of the ingredients! Hint: have fun with this. I made each of my skewers different.
  3. Get a round serving platter and place assembled skewers in the shape of a wreath. Depending on the size of your platter you may need to do a double layer of skewers. Than stick pieces of fresh rosemary in random places underneath the skewers to make it look like a Christmas wreath.
  4. Store in refrigerator until ready to serve. (can be made one day ahead of time).





# Fudge For Santa

In a **LARGE** pot... Boil  
 1 (14oz) Can **condensed milk**  
 5 1/2 C **sugar** & 12 oz **marshmallows**  
**Boil** for 10 minutes  
**Stir constantly** using a **Wooden Spoon**  
 Remove from **Heat**  
**ADD...** 8 oz **Margarine**   
 2 C **Walnuts**   
 1 tsp. vanilla extract  
 2 C **Chocolate Chips**  
**BEAT** until **smooth** & **FIRM**  
**POUR** into a **buttered** 9"x17" pan   
**REFRIGERATE** until Firm

## MAKE THIS GIFT



## MAKE THIS GIFT





## Orange County Food Safety

## Chicken and Food Poisoning

By: Centers for Disease Control and Prevention (CDC)



Americans eat more chicken every year than any other meat. Chicken can be a nutritious choice, but raw chicken is often contaminated with *Campylobacter* bacteria and sometimes with *Salmonella* and *Clostridium perfringens* bacteria. If you eat undercooked chicken or other foods or beverages contaminated by raw chicken or its juices, you can get a foodborne illness, which is also called food poisoning.

That's why it's important to take special care when handling and preparing chicken.

### You Can Take Steps to Prevent Food Poisoning

If chicken is on your menu, follow these tips when shopping, cooking, and eating out to help prevent food poisoning:

- Place chicken in a disposable bag before putting in your shopping cart or refrigerator to prevent raw juices from getting onto other foods.
- Wash hands with warm soapy water for 20 seconds before and after handling chicken.
- **Do not wash raw chicken.** During washing, chicken juices can spread in the kitchen and contaminate other foods, utensils, and countertops.
- Use a separate cutting board for raw chicken.
- Never place cooked food or fresh produce on a plate, cutting board, or other surface that previously held raw chicken.
- Wash cutting boards, utensils, dishes, and countertops with hot soapy water after preparing chicken and before you prepare the next item.
- Use a food thermometer[External icon](#) to make sure chicken is cooked to a safe internal temperature of 165°F.
- If cooking frozen raw chicken in a microwavable meal, handle it as you would fresh raw chicken. Follow cooking directions carefully to prevent food poisoning.
- If you think the chicken you are served at a restaurant or anywhere else is not fully cooked, send it back for more cooking.
- Refrigerate or freeze leftover chicken within 2 hours (or within 1 hour if the temperature outside is higher than 90°F).

[foodsafety.gov](http://foodsafety.gov)



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

## Orange County Master Gardeners

### Poinsettia Facts

By Jennifer Buckner, Director of Horticulture  
Shangri La Botanical Gardens & Nature Center

Nothing says, "Get ready for Christmas!" more than a beautiful Poinsettia. But do you know the history behind the popular Christmas flower? The "Flor de Noche Buena" or Christmas Eve Flower, as Poinsettias are known in their native Mexico and Central America habitat, is a tropical woody shrub that can reach up to 10 feet tall. The Aztecs who used the bracts called them 'cuitlaxochitl', the colorful modified leaves surrounding the yellow flowers, for dye and the milky sap as a fever reducer.

Poinsettias began their association with Christmas in the 17<sup>th</sup> century when Franciscan friars included them in their Christmas celebrations. The star-shaped patterns of the leaves symbolize the Star of Bethlehem and the red color represents Jesus' blood sacrifice.

The popularity of the plant in the United States is due to one man, Joel Roberts Poinsett, the Poinsettia's namesake. Poinsett was the first U.S. Minister to Mexico as well as a botanist and physician. He was intrigued by the winter flower and brought it back to his South Carolina greenhouse for cultivation in the 1830's.



#### Caring for Your Poinsettia All Year

##### During the Christmas Holiday:

- Keep your Poinsettia in a bright, indirect lit location inside
- Water when potting mix begins to feel dry to the touch
- Keep away from hot or cold drafts
- Begin fertilizing after color begins to fade
- Protect from temperatures below 50°F


##### After the Christmas Holiday to Early Autumn:

- Place Poinsettia in a sunny indoor location and keep soil barely moist
- Trim to about 8" tall after leaves fall in the Spring, keep watered and fertilized
- When new growth appears repot and take outside, fertilize weekly and give morning sun
- Pinch a quarter of the tips of the Poinsettia back to encourage branching
- Bring indoors when night temperatures fall below 50°F

##### From October 1 to December 15:

- Place in a dark place from 5PM to 8AM. Make sure absolutely NO light breaks this dark time
- Give 6-8 hours for sun per day
- After bracts start to color, discontinue long nights and fertilizer
- Place poinsettia in its final holiday location!

Enjoy your Poinsettia!

 <p><b>POINSETTA MOCKTAIL</b></p>	<p>3 parts Cranberry Canada Dry® Ginger Ale</p> <p>1 part Cranberry Juice</p> <p>1 part Orange Juice (pulp free)</p> <p>Orange Slices, for garnish</p> <p>Fresh mint, for garnish</p> <p>Chill individual drinks prior to serving.</p> <p>Mix, garnish, and enjoy!</p>
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# 4-H Equine Project at T2 Arena

Everyone's having fun and learning so much from Ms. Sharon



**S**ee your goal.  
**U**nderstand the obstacles.  
**C**reate a positive mental picture.  
**C**lear your mind of self doubt.  
**E**mbrace the challenge.  
**S**tay on track.  
**S**how the world you can do it!

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**MERRY**  
*Christmas*  
**Y'ALL**

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