

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

Orange County AgriLife Newsletter November 2020

4-H Pecan Fundraiser
Friday, Nov 6th

Last day to order

We are now accepting pre-
orders for the Christmas
order.

See page 4 for the flyer.
Thank you all for always
supporting
Orange County 4-H Youth.



County Judge
John Gothia

Commissioner Precinct 1

Johnny Trahan

Commissioner Precinct 2

Theresa Beauchamp

Commissioner Precinct 3

Kirk Roccaforte

Commissioner Precinct 4

Robert Viator



*In honor of Veteran's Day the
AgriLife Office will be closed.*



Scan and go directly to
AgriLife website
orange.agrilife.org



Texas A&M
AgriLife Extension
Orange County

Orange County 4-H Annual Pecan Fundraiser



PRE-ORDER DEADLINE
OCTOBER 9th Thanksgiving order & NOVEMBER 6th Christmas order



Plain Pecans Pieces OR Halves

- 1 lb. bag \$11
- 3 lb. box \$29
- 5 lb. box \$47

Samplers

- 1 lb. Pecan Sampler \$14**
White Chocolate, Chocolate, Cinnamon & Praline Halves
- 2 lb. Pecan Sampler \$25**
Chocolate, White Chocolate, Amaretto, Cinnamon, Pina Colada & Praline Frosted

Peanuts & Specialty Nuts

- 12 oz Chocolate Peanuts \$5
- 12 oz Honey Roasted Peanuts \$4.25
- 1 lb. Hot and Spicy Peanuts \$3.25
- 1 lb. Roasted and Salted Cashews \$9
- 1 lb. Walnuts \$8 1 lb. Raw Almonds \$8
- 1 lb. Roasted and Salted Pistachios \$9

Frosted or Flavored Pecans 12 oz. bag

- Chocolate Covered or White Chocolate or Chocolate Toffee Covered **\$8.50**
- Praline Frosted or Amaretto Frosted **\$8.50**
- Cinnamon Frosted or Honey Toasted Glazed **\$8.50**
- Sugar Free Chocolate (contains Malitol) \$9

Baskets

- 1 lb. Texas Wicker Basket \$21**
Chocolate & White Chocolate Mixed
- 3.5 lb. Round Wicker Gift Basket \$47**
1/2 lb. each of Milk Chocolate Pecans, White Chocolate Pecans, Praline Frosted Pecans, Texas Deluxe Mix and Hunter's Mix
- 3.94 lb. Big Tex Gift Basket \$63**
Texas shaped basket filled with 11 oz. Pecan Topping, 12 oz. each of Milk Chocolate Pecans, White Chocolate Pecans, Praline Frosted Pecans and 1 lb. Raw Pecan Halves.

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 \$6.50**
Almonds, Walnuts, Dried Apricots, Diced Dates, Banana Chips, Seedless Raisins, Coconut Chips, Cashews and Sunflower Seeds
- Trash Mix \$4.50**
Sesame Sticks, Jumbo Runner Peanuts, Pretzels, Hot and Spicy Peanuts, Peanut Oil and Salt
- Fiesta Mix \$4.50**
Bar-B-Que Corn Sticks, Taco Sesame Sticks, Nacho Cheese and Hot & Spicy Peanuts
- 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 \$6**
Roasted and Salted Cashews, Roasted and Salted Peanuts, Roasted and Salted Almonds, Raisins and M&M's

To place your order Call one of the numbers listed below or you can order through any Orange County 4-H Member

Clay Busters 4-H 409-767-6222 Dusty Trails 4-H 409-988-4873

Mighty Pirates 4-H 409-474-2811 or 409-201-8523

OC 4-H Judging Club 409-679-2441

Orange County 4-H Office 409-882-7010



Texas Department of State Health Services accredited food handlers program



FOOD HANDLER'S Training Class

February 4th
May 26th
August 4th (3 pm)
November 16th
2 pm to 4 pm

**To PRE-REGISTER Call
409-882-7010**

Class will be held at
AgriLife Extension Office
11475 FM 1442 Orange

**\$20 per person paid
day of class**
**Make check or money
order
payable to
FPM Account 230202
No cash accepted**



This class is recommended for all food service employees to help promote the service of safe food.

Class taught by
Fallon Foster, M.P.H.
Family & Community Health Agent





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.

VETERANS DAY

By Cheryl Dyson

On Veterans Day we honor all,
Who answered to a service call.
Soldiers young, and soldiers old,
Fought for freedom, brave and bold.
Some have lived, while others died,
And all of them deserve our pride.
We're proud of all the soldiers who,
Kept thinking of red, white and blue.
They fought for us and all our rights,
They fought through many days and nights.
And though we may not know each name,
We thank ALL veterans just the same.



www.jbonzer.com

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 or veteran status.
The Texas A&M University System, U.S. Department of Agriculture, and the County Commissioners Courts of Texas Cooperating

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
- ◆ Equipment
- Texas Master Gardener
- ◆ Personal Protective Gear
- Texas Bee Keeper Assoc Member
- ◆ 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.

Old Fashion County Fair Food & Craft Show Winners



Elizabeth LaBert Junior Grand Champion



Isabel Sylestine Senior Grand Champion



Addison Bandy Intermediate Grand Champion



Lauren Bacon



Piper Pyatt



Kami Woods



Grant Hale



Rebecca Wright



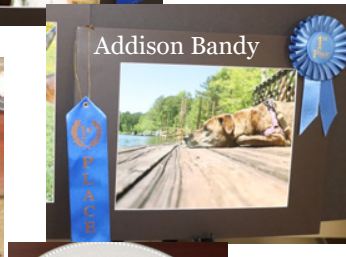
Elizabeth LeBert



Auroa LeBert



Brice Bulls



Addison Bandy



Kami Woods



Riley Mathews



Madison LeBert



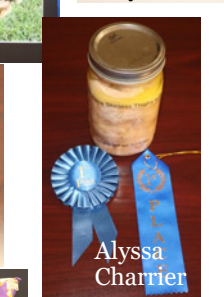
Patrick Wright



Sarah Wright



Walker Swindell



Alyssa Charrier



Sarah Wright



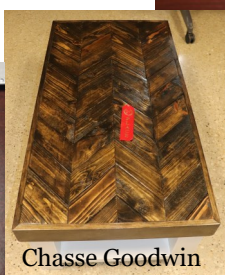
Madison Smith



Elizabeth LeBert



Khylie-Ana Chance



Chasse Goodwin



Sarah Wright



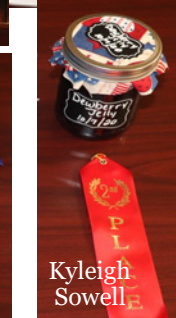
Evy Champagne



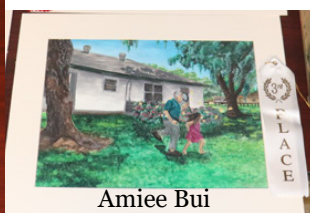
Walker Swindell



Joh Wayne Ridhard



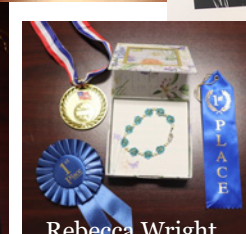
Kyleigh Sowell



Amiee Bui



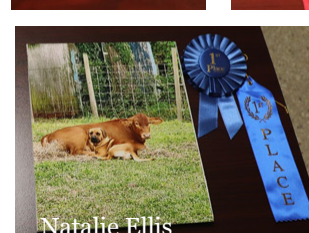
London Stroud



Rebecca Wright



Addison Bandy



Natalie Ellis



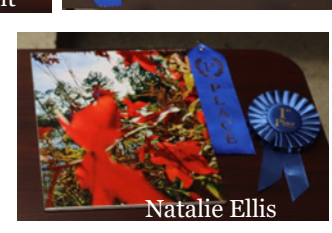
Natalie Ellis



Ava Gassen



Auroa LeBert



Natalie Ellis

Hot Pumpkin Drink

- 2 1/2 cups milk*
- 1/3 cup pumpkin puree
- 2 tablespoons maple or pancake syrup
- 1 teaspoon vanilla extract
- 1/2 teaspoon cinnamon



1. Combine all ingredients in a saucepan.
2. Stir constantly with a whisk or fork over medium heat until hot. This will take 6-8 minutes.
3. Froth the pumpkin drink right before serving if desired. Use an immersion blender, blender, or food processor.

Tips:

- Store leftovers in an airtight container in the refrigerator up to 4 days. Reheat on the stovetop (as in step 2 above) or in the microwave (stirring every 30 seconds until heated through).
- Use any type of milk.
- Strain through a fine mesh sieve before serving if you want a smoother drink.

*Nonfat dairy milk was used in the analysis of this recipe

Nutrition Fact: 3 servings per recipe. Serving size 1 cup

120 Calories; 0 Total Fat; 5 mg Cholesterol; 90 mg Sodium; 22 g Total Carbohydrate; 1 g Dietary Fiber; 19 g Total Sugars; 7 g Protein.

Healthy Homemade Nutrition & Fitness Calendar 2020

Bacon Wrapped Brussel Sprouts with Balsamic May Dip

- 12 slices bacon
- 12 brussels sprouts (about 12 ounces) stems trimmed
- 12 toothpicks
- For the balsamic dip
- 5 tablespoons mayonnaise
- 1 tablespoon balsamic vinegar



Prepare a baking tray lined with parchment paper or a baking mat.

Preheat the oven to 400 F.

1. Wrap a bacon slice around each Brussel sprout, and secure with a toothpick. Place in single layer on the baking tray.
2. Bake at 400 F until bacon is crispy and the brussels sprouts are very tender, about 40 minutes.
3. Combine mayonnaise and balsamic vinegar together in a small bowl. Stir until smooth,
4. Serve the bacon wrapped brussels sprouts with the balsamic mayonnaise dip.

Nutrition: Makes 4 servings. Amount Per Serving 3 bacon brussels sprouts with dip

Calories 170; Total Fat 15g; Cholesterol 13mg; Sodium 120 mg; Net Carb 2.5g; Total Carb 5g; Dietary Fiber 2.5g; Sugars 2g; Protein 2g.

Orange County Food Safety

General Considerations for Fall and Winter Holidays

Fall and winter celebrations, such as Rosh Hashanah, Yom Kippur, Halloween, Dia de los Muertos, Navratri, Diwali, Thanksgiving, Dia de la Virgen de Guadalupe,, Hanukkah, Kwanzaa, Christmas, and New Year's, typically include large gatherings of families and friends, crowded parties, and travel that may put people at increased risk for COVID-19.

Before you celebrate

Hosting /Attending A Holiday Gathering

If you will be hosting a celebration, follow CDC tips for hosting gatherings. Below are some additional considerations for hosting a holiday celebration:

- Host outdoor activities rather than indoor activities as much as possible. If hosting an outdoor event is not possible, and you choose to host an indoor event, avoid crowded, poorly ventilated, or fully enclosed indoor spaces. Increase ventilation by opening windows and doors to the extent that is safe and feasible based on the weather.
- Host activities with only people from your local area as much as possible.
- Limit numbers of attendees as much as possible.
- Provide updated information to your guest about any COVID-19 safety guidelines and steps in place to prevent the spread of the virus.
- Provide or encourage attendees to bring supplies to help you and others stay healthy. For example, extra masks (do not share or swap with others), hand sanitizer that contains at least 60% alcohol, and tissues.
- If you are planning in-person holiday gatherings with people outside of your household, consider asking all guests to strictly avoid contact with people outside of their households for 14 days before the gathering.



During the celebration

Follow these tips to reduce your risk of being exposed to, getting, or spreading COVID-19 during the celebration:

Social distance and limit close contact

- Maintain a distance of at least 6 feet or more from people you don't live with. Be particularly mindful in areas where it may be harder to keep this distance, such as restrooms and eating areas.
- Avoid using restroom facilities at high traffic times, such as at the end of a public event.
- Avoid busy eating areas, such as restaurants during high volume mealtimes if you plan to eat out at a restaurant.
- Minimize gestures that promote close contact. For example, do not shake hands, bump elbows, or give hugs. Instead wave and verbally greet others.

Keep safe around food and drinks

Currently, there is no evidence to suggest that handling food or eating is associated with directly spreading COVID-19. It is possible that a person can get COVID-19 by touching a surface or object, including food, food packaging, or utensils that have the virus on it and then touching their own mouth, nose, or possibly their eyes. However, this is not thought to be the main way that the virus is spread. Remember, it is always important to follow good hygiene to reduce the risk of illness from common foodborne germs.

After the celebration

If you participated in higher risk activities or think that you may have been exposed during your celebration, take extra precautions for 14 days after the event to protect others:

- Stay home as much as possible.
- Avoid being around people at increased risk for severe illness from COVID-19.
- Consider getting tested for COVID-19.

To read the complete article on Holiday Celebrations visit:
<https://www.cdc.gov/coronavirus/2019-ncov/daily-life-coping/holidays>



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

2nd & 4th Thursday
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

Hello Orange County 4-H families, what a start of 2020 we have had! We are ready to get back on board with 4-H meeting, projects, activities etc.

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

We will still follow Covid rules. 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 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
AGRI LIFE
EXTENSION

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
AGRI LIFE
EXTENSION

Fall is Satsuma time in Orange County

By Sheri Bethard, Orange County Master Gardeners

Driving around Orange County, you have probably noticed the Orange and Satsuma trees with their yellow/orange fruits ripening on trees. After going thru many different names since it's inception, Orange was finally settled on because of the native orange groves that attracted the attention of boatmen as they navigated the Sabine River.



The original orange groves have been lost to history and the earth, but one thing that is not lost is our love for growing citrus trees here. Satsumas, tangerines, clementine's, Halos, Cuties, etc. are all types of mandarin oranges (*Citrus unshiu*). They are flat on the bottom, not round like other Orange varieties. Being the sweetest citrus, they are also easy to peel.

Since satsumas are the most cold-tolerant of the sweet citrus. In 1994, Texas A&M AgriLife Extension Services started field trials to determine the most cold-tolerant citrus to be promoted in the Texas Superstar program. After testing, the two which stood out were 'Miho' and 'Seto' which were added to the Superstar program in 2010.

With continued testing two new varieties were developed – 'Orange Frost' and 'Arctic Frost', both being added to the Texas Superstar program in 2014 and 2015, respectfully. Each produces high quality fruit with very few seeds and are extra cold-hardy.

Satsumas must be protected the first couple of years until well established. It does not matter if you plant in the ground or a container. If grown in the ground, place a piece of PVC pipe around the base of the tree protecting from weed trimmers. For protection during the winter, build a temporary frame from PVC pipe to "house" the tree and cover with clear polyethylene. Until established, they should be protected if temperatures are expected to fall to 25°F or lower. Once established, 3 years growing, they should be able to handle temperatures down to 20°F.

At the onset of cold weather, trees planted in the ground should have a bank of mulch /soil up and around the trunk of the tree. This will help protect the trunk if the main stem happens to die back during severe cold snaps. If you have a graft-

ed tree such as 'Miho', 'Owari', 'XIE' or 'Miyagawa', the bank of mulch/soil should extend above the graft union to protect the scion. 'Orange' and 'Arctic Frost' satsumas are typically grown from cuttings or seeds and are on their own root stock.

You can grow your tree in a large pot, at least 24 inches wide by 18 inches tall or a #25 nursery pot. They will need to be repotted every few years as they will fill the containers quickly. Remove the tree from the pot trimming the roots off around the edges and bottom of the root ball. You might wash the root ball with a jet of water to remove some of the older potting soil. Repot with fresh soil in the bottom and around the sides using the same pot.

For trees in the ground, fertilize with a nitrogen fertilizer every spring. If you notice a yellowing of the newer leaves (chlorosis) add iron per the directions. For those planted in containers, use a slow release fertilizer applied in spring just before new growth appears. A supplemental water-soluble fertilizer should be applied every 2-3 weeks to support the tree and the fruit crop.

After fruit set in spring, it will be necessary to thin them out. Doing this is hard as you want as many satsumas as you can get but, in the long run it will be better on the tree. Thinning fruit, one for every 12 inches of limbs, you save the weight stress the growing fruit will put on the limbs. I have seen many trees loaded down so heavily the limbs break, damaging the trees. The blooms in the spring are very fragrant. Citrus trees are hosts for the Giant Swallowtail Butterfly. The female seeks the leaves to lay eggs on. The caterpillars look like bird droppings making them unattractive to predators.



It is very important to purchase citrus trees locally as those sold by the local garden centers and nurseries are grown right here in our county. Purchasing locally, you are helping keep the deadly citrus diseases of Citrus Canker and Citrus Greening from getting established in our County. The Tx. Dept of Agriculture has strict guideline for growing citrus trees to help keep these diseases outside of our County. It is against the law to bring citrus in any form into Texas and into Orange County from quarantined counties west of us. For more information on these diseases go to <https://agrilifetoday.tamu.edu>.

For your horticultural questions, please call our Hot Line, Tuesday and Thursdays, 10AM – 2PM or email us at ocmg1990@gmail.com.

The Orange County Master Gardener HOTLINE

409-882-7010

A Master Gardener will be available to answer your questions
Tuesday & Thursday 10 AM – 2 PM.
Call or stop by the AgriLife .

Email your questions or pictures to:
extension@co.orange.tx.us

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 you can call the AgriLife office or email ocmg1990@gmail.com



Coronavirus Food Assistance Program 2

Are you a farmer or rancher whose operation has been directly impacted by the coronavirus pandemic? USDA is implementing Coronavirus Food Assistance Program 2 for agricultural producers who continue to face market disruptions and associated costs because of COVID-19.

USDA's Farm Service Agency will accept CFAP 2 applications from September 21 through December 11, 2020. President Donald J. Trump and U.S. Secretary of Agriculture Sonny Perdue announced on September 17 that USDA will implement and expansion of the Coronavirus Food Assistance Program. Coronavirus Food Assistance Program 2, CFAP2, will provide producers with financial assistance that gives them the ability to absorb some of the increased marketing costs associated with the COVID-19 pandemic.

CFAP 2 follow the first round of CFAP, which has an application period of May 26 through September 11. You can learn more about USDA's initial Coronavirus Food Assistance Program by visiting farmers.gov/cfap1.

To complete the CFAP 2 applications, producers will need to reference their sales, inventory, and other records. However, since CFAP 2 is a self-certification program, this documentation will not need to be submitted with the application. Because applications are subject to County Committee review and spot check, some producers will be required to provide documentation. Producers should retain the records and documentation they use to complete the application. Information on additional documents is provided at farmers.gov/cfap/apply.

Assistance with Applying

USDA Service Centers are open for business, including some that are open to visitors to conduct business in person by appointment only. While most offices are open by phone appointment only, FSA will work with producers by phone and use email and online tools to process CFAP 2 applications. Please call the FSA office at your local USDA Service Center to schedule and appointment if you like assistance or have questions about applying for CFAP 2.

*For Orange County Residence call
Beaumont Service Center, Farm Service Agency Office
409-860-7293 Ext.2.
Contact Bennett DeMoss, bennett.demoss@tx.usda.gov.*

Commodity Eligibility for Coronavirus Food Assistance Program 2

Coronavirus Food Assistance Program 2 payments will provide eligible producers with financial assistance that gives them the ability to absorb some of the increased marketing costs associated with the COVID-19 outbreak.

We recommend using our CFAP 2 Eligible Commodities Finder to check eligibility and find payment rates for the commodities you grow or raise.

Eligible commodities for CFAP 2 include:

- Row Crops
- Wool
- Livestock
- Specialty Livestock
- Dairy
- Specialty Crops
- Floriculture and Nursery Crops
- Aquaculture
- Broilers and Eggs
- Tobacco

In addition to CFAP 2, USDA has other programs and services available to farmers impacted by the coronavirus pandemic. Learn more at farmers.gov/coronavirus.

November 2020 4-H Calendar

Due to Thanksgiving Holidays the Fashion & Interior Design & Robotics Projects moved to different date.

Sun	Mon	Tue	Wed	Thu	Fri	Sat
1 	2 ALA 6 pm County Council 6pm OCLSA 7 pm	3 Dusty Trails 6 pm	4 CCS Lions 3:30 pm	5	6 Office Deadline for last pecan or- der	7
8	9	10 Mighty Pi- rates 7 pm	11 Office Closed 	12 Orange 4-H Judging 7 pm	13 D9 Junior Leadership Lab	14 D9 Junior Leader- ship Lab
15	16 Equine Project 6 pm	17 Food & Nu- trition Pro- ject 6 pm Clay Busters 6 pm	18	19 South TX State Fair Validation 1pm-7pm at 4-H office <u>Fashion & Interior De- sign 6 pm</u>	20	21
22	23 <u>Projects & Clubs will not meet this week</u>	24	25	26 Office Closed 	27 Office Closed	28
29	30 Robotics 6 pm South Texas State Fair Entry Deadline					

December 2020 4-H Calendar

Due to Christmas Holidays the Fashion & Interior Design & 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	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	18	19
20	21 <u>Projects & Clubs will not meet this week</u>	22	23	24 Office Closed 	25 Office Closed	26
27	28 Office Closed	29	30	31 <i>New Year's Eve</i>		

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

AWARDS

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

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

* Generators Welcome

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



Coollest arena in SETX!

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



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

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

Clinic Only: 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/>




Validations

Entries

MAJOR LIVESTOCK SHOW ENTRIES
Anyone showing at the Majors MUST have all entry forms along with payment to the 4-H office no later than 4 pm **MONDAY, NOVEMBER 16th**
Early deadline due to holidays.

MAJOR SWINE VALIDATION
WEDNESDAY, NOVEMBER 18, 2020
Agent will contact all families to set up time.


YMBL
SOUTH TEXAS STATE FAIR
ANIMAL VALIDATION

If you are showing one of the following at the South Texas State Fair you must be at validation!

- Lambs
- Goats
- Swine

THURSDAY, NOVEMBER 19th
1 pm to 7 pm
\$25 per entry

Orange County Convention & Expo Center
North Parking Lot.
Drive up, no need to unload animals.



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 Glaswon (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 *

Fight stickers, weeds with fall, winter lawn management

Adapted from Adam Russell Texas A&M AgriLife Extension Service and Texas Gardener's Seeds online newsletter



In July, I wrote an article on summer weeds. Now is the time to talk about the wintertime weeds and what we should do to “attack” them so they will not get out of hand this coming spring. As soil temperatures cool,

planning for preemergence herbicide applications to eradicate common cool-season weeds like annual bluegrass and lawn burweed is now.

Chrissie Segars, Ph.D., AgriLife Extension turfgrass specialist, Dallas, said applying the correct preemergence herbicides now to lawns will disrupt the germination and emergence of unfavorable plants in the spring.

Preemergence herbicide treatments in the fall can help rid your lawn of grassy weeds like annual bluegrass, rescuegrass, broadleaf weeds like henbit, chickweed, Carolina geranium and lawn burweed. You should always read and follow product labels and distance applications from desirable plants to avoid injuring them. Those not comfortable handling or applying chemical products should contact local landscape professionals.

Preemergence active ingredients are an important consideration for tackling unwanted weeds. Products will typically list a range of plants it will control whether perennial, annual, broadleaf plants or grasses. Preemergence herbicides are most effective on annual weeds, while other weeds must be controlled with post-emergence applications.

Having knowledge of seasonal, chronic weed problems will help you narrow down product choices. Choosing the right active ingredient for your problem weeds and applying it correctly are very important to weed management.

AgriLife Extension recommends the fall preemergence herbicide regimen to begin when soil temperatures reach approximately 70 degrees. This recommendation is commonly based on annual bluegrass – a weed that germinates when soil temperatures are below 70 degrees. This generally falls in September or October, depending on where you are in Texas. Using a soil temperature probes, even probe-type meat thermometers, can help homeowners gauge application timing.

Environmental conditions can be drastically different from year to year. Some weeds will germinate later in the season but applying products in a timely manner builds up a preemergence program that stays ahead of weeds.

Identifying which weeds you want to control is important for choosing the correct herbicide option, such as broadleaves, grasses, perennial or annual weeds. Segars recommends granular herbicides for homeowners due to ease of application.

For best results, we generally recommend at least one application of a preemergence herbicide in the spring and fall. These two applications, if done properly, can greatly reduce the num-

ber of annual weeds in your yard.

Herbicides aren't 100% effective every time, especially if you have heavy rains following application or missed the desirable timing. Having a mixture of a pre- and post-emergence product just ensures you catch any weeds that break through your original application while they are immature.

Watering in the preemergence herbicide immediately after application using some type of sprinkler system is recommended. Typically, granular preemergence products need one-quarter to one-half inch of water to dissolve properly, but always follow product label instructions, she advised.

It's easy to water in the product, especially if you have an in-ground irrigation system. It could be risky trying to time it with rainfall. So, Segars recommends using a sprinkler and figuring out how much water it is putting out and how long you'll need to water to correctly activate the herbicide.

Say 'no' to weed and feed in the fall

Weed and feeds are a common and popular product, but Segars does not recommend using them as a fall/winter turfgrass management tool.

We're entering a time when warm-season grasses are slowing down and we don't want to fertilize them too late, especially with nitrogen. Putting nitrogen down promotes growth, and a quick freeze could cause damage.

The last nitrogen application should be no later than four to six weeks before the average date of the first frost.

Turfgrass needs adequate soil moisture going into winter, but as temperatures fall, homeowners should dial back on irrigation.

Approximately 1 inch of water per week is AgriLife Extension's summer turfgrass irrigation recommendation for actively growing grass. But as fall nears, rains should be enough, and allowing grasses to visibly wilt before supplemental water applications is a good rule of thumb.

If we are receiving typical fall rains, you can turn the system off or just water as needed until the grass goes dormant. You don't want to overwater, but you also want to have some moisture in the soil, especially in areas that experience hard freezes. Having some moisture in the ground will help protect them from winterkill and sustain them through winter.

Now is a good time to scout for summer weeds like crabgrass and sandburs. Sandburs are a warm-season perennial grass known for their spiked seed pods that grow at the end of the stem and drop or attach themselves to any human or animal passersby.

Spring preemergence applications typically start when soil temperatures reach around 50-55 degrees, which can be January to March based on location and weather conditions.

Make note of what weeds you have now and prepare for spring preemergence application. Identify the weeds you have and note where they are. Make a game plan for getting your warm-season grasses off to a good start in the spring.

Call our Hot Line for your questions at 409 882-7010 Tuesday and Thursday's 10AM – 2PM or email ocmg1990@gmail.com.

5 hours CEU Recertification Training

Commercial, Non-Commercial, Private Pesticide Applicator and *Structural Pest Control Board*
 Thursday, November 12, 2020
 Ford Park, Exhibit Hall

<u>TIME</u>	<u>TOPICS OF DISCUSSION AND SPEAKERS</u>
7:30 am - 8:15 am	REGISTRATION
8:15 am – 8:30 am	WELCOME AND CONFERENCE INSTRUCTIONS
8:30 am - 9:30 am	TURF GRASS MANAGEMENT SPCB – L&O Dr. Keven Ong TDA-Gen Professor and Associate Department Head Director Texas Plant Disease Diagnostic Laboratory Texas A&M AgriLife Extension
9:40 am – 10:40 am	FERAL HOG MANAGEMENT AND CONTROL SPCB-IPM Dr. Jim Cathey TDA-IPM Associate Director Texas A&M Natural Resources Institute Program Specialist Texas A&M AgriLife Extension Service
10:40 am – 11:00 am	BREAK
11:00 am – 12:00 pm	WEED AND BRUSH MANAGEMENT SPCB-Weed Matthew Matocha TDA-Gen Extension Program Specialist Weed Science Texas A&M AgriLife Extension Service
12:00 pm – 1:00 pm	LUNCH
1:00 pm – 2:00 pm	UPDATE ON LAWS AND REGULATIONS SPCB-L&R Dr. Don Rennie TDA-L&R Extension Program Specialist Texas A&M AgriLife Extension Service
2:00 pm - 3:15 pm	INSECT PEST MANAGEMENT SPCB-Pest Robert Puckett TDA-IPM Extension Entomologist: Integrated Pest Management Texas A&M AgriLife Extension Service
3:15 pm – 3:25 pm	CLOSING COMMENTS/SURVEYS/CERTIFICATES

Thursday, November 12th
 7:30 a.m. to 3:30 p.m.
 Ford Park
 5115 I-10 Access Road
 Beaumont, Texas

Register: <https://www.eventbrite.com/e/jefferson-county-pesticide-ceu-recertification-tickets-125025832631> \$50 registration fee

- 5 CEU's for Private Applicators (1 Law & Regs, 1 IPM, 3 General)
- OR
- 5 CEU's for SPCB (1 L&O, 1 IPM, 1 Pest, 2 General)
- **Please check your license to see what CEU's you need**

**Contact the Jefferson County Extension
 Office for more Information.
 409-835-8461**

Pests in the Pantry

Adapted from *Texas Gardener's Seeds* by Sheri Bethard, Orange County Master Gardeners
Original by Paul Schattenberg, Texas AgriLife Extension Service



We are going to look in the deep recesses of your pantry and see what pests might have snuck in from the store.

According to Molly Keck, Texas A&M AgriLife Extension Service entomologist, pantry pests are insects feeding on stored food items. Some of the common pantry pests include ants, weevils, and flour beetles. These insects are harmless to humans, and there is little to no likelihood of anyone becoming ill if one of these interlopers is accidentally consumed.

The 'gross factor' is the worst thing of having them in your food, then having to throw out the infested food and cost to replace it. And, of course, there's the time and trouble it takes getting rid of them.

Usually, the oldest items are infested, but even new dry foods and unopened containers may be also. Some pantry pests can penetrate plastic, waxed paper and even cardboard.

Before buying a pantry item, check to make certain the bag or container is well sealed and undamaged. This way, you don't inadvertently invite these pests into your home.

Most pantry pest problems can be prevented by using all dried food within 2 - 4 months of purchase. Spices and other products that will be kept for longer should be sealed in airtight containers.

Ants in your "pantry"

Probably the most encountered pantry pest is the sugar or pharaoh ants. They should never be sprayed, or they will disperse and bud into multiple colonies.

The most effective way to treat them is to using ant bait. With baits, ants think its food and take the toxin back to their hiding place and shares with other ants. This way, they do the work of killing the colony. Ant baits or gels are the preferred method of treatment if being applied near food.

If you're using a spray, be sure to remove food products, utensils and containers from the treatment area. Read and follow all label instructions. And, allow the spray to dry completely before placing clean shelf paper on the shelves and returning items to the pantry.

Weevils wiggle and eat grains

Another well-known pantry pest, the weevil, only feeds on whole grains.

Once these pests have reproduced, it's easy to notice their presence in your pantry because they appear as small, brown specks in light-colored foods. You usually find weevils in rice, corn, flour, cereals and pasta, but you can also find them in chocolate, spices and other grain-based products.

Many people mistakenly call any small beetle in their pantry a weevil, but unlike other pantry pests that just eat food, weevils also lay eggs inside the food. Once the eggs hatch, the larvae continue to eat that food until they are fully grown.

Steps to remove weevils from the pantry before calling an exterminator are removing any unsealed dry foods, including containers of flour, rice pasta and cereal. Toss out any infested products as well as any unopened boxes of food containing whole grains, as weevils can live inside cardboard boxes.

Any dried foods not infested with full-grown weevils can be placed in the freezer for four plus days to kill any larvae that may be present. Also, freezing dry foods soon after buying them is always a good preventive measure to ensure there are no live weevils inside.

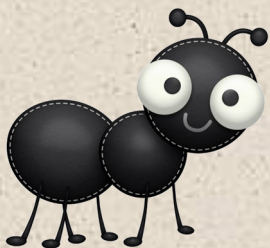
Once you have removed all infested products, clear the pantry shelves completely, vacuum every shelf and crevice, wipe down the shelves with hot soapy water and let the shelves fully dry before restocking with pantry items.

Beetle grain

Flour beetles and confused beetles are also among the more common pantry pests. The two species are almost identical at about 3/16 inch in length and both have flattened bodies ideal for crawling into cracks and crevices.

For treatment and control, for both species, the practices are the same. Adults and larvae of these species feed on stored food, primarily milled or prepared products, and are perhaps the most common pest of processed flour. In addition to flour, they are found in cereals and other dried foods such as beans, peas, peppers and nuts.

Remove and dispose of any infested food products, remove all food and containers, clean pantry shelves thoroughly with soapy water then let the shelves dry before reapplying shelf paper and/or putting the items back. This is the best approach for managing these pests.



If you do a pantry 'spring cleaning' from time to time to remove older items and check to be sure new food items are undamaged and properly sealed, you're well on your way to controlling any unwelcome pantry pests.

For any horticulture questions, please call our hotline at 409 882-7010 Tuesday and Thursdays from 10AM - 2PM or you can email ocmg1990@gmail.com your question.

Spicy Marinated Cheese

Serves 10

- * 1/2 cup olive oil or vegetable oil
 - * 1/2 cup white balsamic vinegar or white wine vinegar
 - * 3/4 teaspoon dried basil
 - * 2 garlic cloves, minced
 - * 1 jalapeno, minced
 - * 1 teaspoon sugar
 - * 1/2 teaspoon salt
 - * 1/2 teaspoon black pepper
 - * 1/4 to 1/2 teaspoon crushed red pepper flakes
 - * 1 (8 ounce) block cream cheese, placed in freezer for 20 minutes
 - * 1 (8 ounce) block sharp cheddar or Colby jack
 - * 2 green onions, sliced
 - * 2 tablespoons chopped sun-dried tomatoes in oil
1. Combine oil through red pepper flakes in a medium bowl and whisk well
 2. Cut cream cheese and cheddar cheese in half lengthwise. Cut crosswise into 1/4 inch slices. Arrange slices alternately on a serving dish that has a little bit of an edge.
 3. Pour marinade over cheese. Cover with plastic wrap and refrigerate for at least 8 hours.
 4. Sprinkle green onions and sun-dried tomatoes on top and serve with crackers.



Notes

Cream cheese will be easier to cut if it is partially frozen. It helps to spray a knife with cooking spray or to use dental floss to cut it.

spicysouthernkitchen.com

Easy Homemade Creamed Corn

Serves 4

- ◇ 2 tablespoons unsalted butter
 - ◇ 1/4 cup white onion, minced
 - ◇ 2 cloves garlic, minced
 - ◇ 3 cup corn, (1lb frozen or 8 ears fresh or 2 15 ounce cans)
 - ◇ 1 cup half and half
 - ◇ 1/4 cup parmesan freshly grated
 - ◇ Salt and pepper to taste
1. Heat a medium size saucepan over medium heat.
 2. Melt butter. Add minced onion and cook until softened.
 3. Meanwhile prepare the corn: If using fresh, cut the corn from the cob and using the flat part of the blade scrape the cob to get as much of the milk from the cobs as possible. If using frozen, thaw the corn according to directions and drain any excess moisture. If using canned, drain the corn.
 4. Add the garlic and corn to the saucepan. Pour in the half and half. Stir to combine. If using fresh corn allow the corn to cook about 5 minutes to soften before moving on to the next step.
 5. Remove 1 cup of the corn and blend using a blender or food processor. Can also use an immersion blender and blend to desired consistency in the pot.
 6. Add blended corn back to the saucepan. Bring mixture to a simmer. Cook for about 5 minutes until heated through.
 7. Remove from the heat, add in the fresh grated parmesan. Stir while the parmesan melts into the corn.
 8. Add salt and pepper to taste
 9. Serve warm.



houseofyumm.com

Orange County Food Safety

Even More Practical Skills for the Holiday Host(ess) with the Mostest

Change the Subject

Should the conversation around the dinner table get awkward, promote peace on Earth by quickly changing the subject to the weather, that "local sports team" or the many benefits of personal health preparedness. Research by FEMA shows that talking about preparedness increases the likelihood of other taking steps to get prepared. So, even though it may seem odd to ask your guests if they have emergency supplies set aside and plans in place, your get-together with family and friends is actually a great place and time to talk about preparedness.



A Recipe for First Aid

The holidays often mean lots of quality time spent preparing meals in the kitchen. It's a festive time of the year. You might be tempted to savor some of the "adult beverage" you were gifted while you dice those shallots, but this would probably be a bad idea. Be careful in the kitchen. Cooking is a leading cause of home fires and injuries, such as cuts, burns, and scalds.

If you or one of your holiday guest is cut or burned, be prepared to spring into action with a stocked first aid kit and the know how to use it. CDC's emergency wound care fact sheet is designed to help people take care of wounds after a disaster but the information could also be helpful to you in a kitchen emergency.

Safe Ingredients Make for Happy Guests

Nothing will ruin a holiday party like a guest sudden and severe allergic reaction to something in the dip.

A food allergy occurs when a person's immune system wrongly reacts to certain foods as if they are harmful to the body. Milk, eggs, fish, crustacean shellfish, wheat, soy, peanuts, and tree nuts account for 90 percent of serious allergic reactions in the United States.



If you are someone who has a food allergy, 'tis the season to make sure your auto-injectors and rescue medications are up-to-date and operational.

Wet. Lather. Scrub. Rinse. Dry.

Handwashing involves five simple and effective steps that you can take to reduce the spread of germs, including those that cause food poisoning. Here's how to wash hands the right way:

1. Wet your hands with clean, running water (warm or cold), turn off the tap, and apply soap.
2. Lather your hands by rubbing them together with the soap. Be sure to get the back of your hands, between your fingers, and under your nails.
3. Scrub your hands for at least 20 seconds. Need a timer? Hum the "Happy Birthday" song twice.
4. Rinse your hands well under clean, running water.
5. Dry your hands using a clean towel or air dry them.

Don't Get "Done" In

The term "doneness" refers to the outward appearance of food. It has nothing to do with whether a turkey, for example, has reached a safe internal temperature. An appetizing color and enticing smell are not proof that food is safe to eat. The only way to know that is to take its temperature.

Learn how to use and correctly read a food thermometer to make sure food reaches a temperature hot enough to kill germs. There are different kinds and combinations of food thermometers. Pick one that works for you.

For a copy of the complete article above, visit: <https://blogs.cdc.gov/publichealthmatters/2019/12/holidayskills/>



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



Checklist: Do this fall yard work now and you will reap benefits next spring

From The Outdoor Power Equipment Institute

Autumn is no time to ignore your lawn and landscape. "What you do now will determine the quality of your family yard next spring and summer," said Kris Kiser, president and CEO of the Outdoor Power Equipment Institute (OPEI), the international trade association representing power equipment, small engine, utility vehicle, golf car and personal transport vehicle manufacturers and suppliers.

"People know to plant flower bulbs in the fall, but this time of year is perfect for mowing, mulching, aerating, trimming and patching your yard," said Kiser. "You might use a lawn mower to trim the grass, mulch the leaves, or pull an aerator attachment around your yard. Leaf blowers can help corral those troublesome leaves, and string trimmers can help you make your yard tidy."

It's important to take care of your yard, says Kiser. "After all, your living landscape does a lot for you. It produces oxygen, reduces the urban heat island effect, filters and captures runoff, improves air quality, controls erosion, absorbs carbon dioxide, and supports biodiversity. You benefit when your yard is in top shape."

OPEI offers the following checklist to make sure your yard is ready for relaxing and fun outdoor activities next year.



#1 Keep mowing. Grass that is too high may attract lawn-damaging field mice. Shorter grass is more resistant to diseases and traps fewer falling leaves. Cutting the grass low allows more sun to reach the crown of the grass, so less leaf will turn brown in the winter. However, cutting off too much at one time can be damaging, so never trim more than a third of the grass blades off in a single cutting. Put mower blades on the lowest settings for the last two cuts of the season.

#2 Aerate your lawn. Compressed soil hurts grass health. Aerating punches holes into the soil and lets oxygen, water and nutrients into a lawn. Use a walk-behind aerator or get an attachment to pull behind a riding mower.

#3 Mulch your leaves. Many mowers can mulch leaves with an attachment. Since mulching with a mower can mix grass clippings with leaf particles, these nitrogen-rich grass particles and carbon-rich leaf particles will compost more quickly. Together, they return nutrients to the soil.

#4 Trim and shore up trees and bushes. Use trimmers, chainsaws or pole pruners to cut back trees, shrubs and plants. Make sure branches are safely trimmed back from overhead lines, and not in danger of falling on a home or structure in winter weather. You may need to tie or brace limbs of upright evergreens or plants to prevent them from breaking in high winds or snow. Call a professional arborist for big trees or hard to reach spots.

#5 Repair bald spots. The easiest way to do this is with an all-in-one lawn repair mixture (found at most garden shops and home centers). Use a garden rake or de-thatcher to scratch loose the soil on the spot.

#6 Ready your outdoor power equipment for winter storage. Drain fuel tanks before storing your lawn mower, leaf blower or string trimmer for the winter. Service and winterize your outdoor power equipment before storing in your garage or shed. Taking these simple steps now, will ensure that in the springtime when you are eager to get back outside, you'll be ready to start your equipment and get to work right away.



For your horticultural questions, please call the Orange County Master Gardener Hot Line 409 882-7010, Tuesday and Thursdays, 10AM – 2PM or you may email us at ocmg1990@gmail.com.

How long can you safely keep leftovers in the refrigerator?

Answer From [Katherine Zeratsky, R.D., L.D.](#)

Leftovers can be kept for three to four days in the refrigerator. Be sure to eat them within that time. After that, the risk of food poisoning increases. If you don't think you'll be able to eat leftovers within four days, freeze them immediately.

Food poisoning — also called foodborne illness — is caused by harmful germs, such as bacteria in contaminated food. Because bacteria typically don't change the taste, smell or look of food, you can't tell whether a food is dangerous to eat. So if you're in doubt about a food's safety, it's best to throw it out.

Fortunately, most cases of food poisoning can be prevented with proper cooking and food handling. To practice food safety, quickly refrigerate perishable foods, such as meat, poultry, fish, dairy and eggs. Don't let them sit more than two hours at typical room temperature or more than one hour at temperatures above 90 F (32 C).

Uncooked foods, such as cold salads or sandwiches, also should be eaten or refrigerated promptly. Your goal is to reduce the time a food is in the "danger zone" — between 40 and 140 F (4 and 60 C) — when bacteria can quickly multiply.

When you're ready to eat leftovers, reheat them on the stove or in a conventional oven or microwave until the internal temperature reaches 165 F (74 C). Slow cookers aren't recommended for reheating leftovers as these devices may not heat foods hot enough to kill bacteria.

<https://www.mayoclinic.org/healthy-lifestyle>

What to Bring To THANKSGIVING

Appetizers	Side Dishes	Desserts	Drinks
Baked Brie with Cinnamon Apples	Cream Corn Casserole	Buttermilk pie	Sparkling Wine
Caramel Apple Dip	Loaded Mashed Potato Casserole	Apple Pie	Red Wine
Cheese Board	Sweet Potato Souffle	Apple Cake	White Wine
Deviled Eggs	Corn Souffle	Pecan Pie Bars	Soda
French Onion Dip	Mashed Potatoes	Sweet Potato Pie	Specialty Cocktails
Goat Cheese Toasts	Cornbread Dressing	Brownies	Iced Tea (Sweet and Unsweetened)
Party Cheese Ball	Sweet Potato Casserole	Ginger Molasses Cookies	Ice
Pimento Cheese Spread and Crackers	Baked Macaroni and Cheese	Chocolate Pudding Pie	
Pumpkin Butter	Broccoli Rice Casserole	Brown Butter Blondies	
Spinach Dip	Brussels Sprout Salad	Chocolate Chess Pie	
Spiced Nuts	Buttermilk Biscuits	Banana Pudding	
Cheesecake Dip	Cranberry Sauce	Oatmeal Cranberry Cookies	
Puff Pastry Pinwheels	Crescent Rolls	Pumpkin Pie	
Stuffed Mushrooms	Green Bean Casserole	Pecan Pie	
	Mashed Sweet Potatoes	Texas Sheet Cake	
	Rolls	Bread Pudding	
	Salad	Pumpkin Cheesecake	
	Scalloped Potatoes	Peanut Butter Pie	
	Green Beans with Bacon		
	Turkey Gravy		

www.TheAnthonyKitchen.co

HOW LONG TO COOK YOUR TURKEY

IN A 325°F OVEN

HAVE A FROZEN TURKEY?
Up these times by at least **50 percent.**

UNSTUFFED		STUFFED	
WEIGHT	TIME	WEIGHT	TIME
8-12 pounds	2¾-3 hours	8-12 pounds	3-3½ hours
12-14 pounds	2-3¼ hours	12-14 pounds	3½-4 hours
14-18 pounds	3¼-4¼ hours	14-18 pounds	4-4¼ hours
18-20 pounds	4¼-4½ hours	18-20 pounds	4¼-4¾ hours
20-24 pounds	4½-5 hours	20-24 pounds	4¾-5½ hours

REALSIMPLE
SOURCE: USDA

A whole turkey is fully cooked and safe to eat when it reaches an internal temperature of at least 165°F—the most accurate measurement comes from the innermost part of the thigh and wing and the thickest part of the breast.

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Phone: 409-882-7010

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Return Service Requested

All citizens that have sustained damage to home or business due to Hurricane Laura are urged to submit damages to the following survey by visiting

<https://arcg.is/uOrOb>.

This survey will aid the Office of Emergency Management and partnering agencies as they assess and identify damages and needs within the community. Accurately reporting your location of damages will allow emergency management to prioritize recovery efforts in the most affected areas. These numbers are very important for our Federal Aid for our numbers of uninsured property damage.

Reporting your damages on this survey is a voluntary activity, is not a substitute for reporting damages to your insurance agency, and does not guarantee disaster relief assistance.

If you or someone you know is not able to fill out the survey online, please call the Crisis Center at 844-965-1386.



Are you volunteering or have volunteered with the recovery of Hurricane Laura in Orange County?

Examples of volunteering: cooking meals to bring to those in need, clearing debris for your neighbor/friends/family, church groups, youth groups and any other groups that have volunteered to serve food or clear debris

Please go to the link below and complete the volunteer survey.

<https://tdem.texas.gov/home/volunteer/>

Texas A&M AgriLife Extension provides equal opportunities in its programs and employment to all persons, regardless of race, color, sex, religion, national origin, disability, age, 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.