



# Orange County AgriLife Newsletter October 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

**4-H Pecan Fundraiser**

**We are now accepting  
pre-orders!**

**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

COME SUPPORT THE KIDS

**ORANGE COUNTY LIVESTOCK SHOW ASSOCIATION**

Oct. 10, 6PM - T2 Arena  
ANIMALS FOR AUCTION  
GOATS, RABBITS, LAMB  
SWINE, ROASTERS  
CALL 988.8912 FOR MORE INFO



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

<b>1 lb. Pecan Sampler \$14</b>
White Chocolate, Chocolate, Cinnamon & Praline Halves
<b>2 lb. Pecan Sampler \$25</b>
Chocolate, White Chocolate, Amaretto, Cinnamon, Pina Colada & Praline Frosted

## Peanuts & Specialty Nuts

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

## Frosted or Flavored Pecans 12 oz. bag

Chocolate Covered or White Chocolate or Chocolate Toffee Covered <b>\$8.50</b>
Praline Frosted or Amaretto Frosted <b>\$8.50</b>
Cinnamon Frosted or Honey Toasted Glazed <b>\$8.50</b>
Sugar Free Chocolate (contains Malitol) \$9

## Baskets

<b>1 lb. Texas Wicker Basket \$21</b>
Chocolate & White Chocolate Mixed
<b>3.5 lb. Round Wicker Gift Basket \$47</b>
1/2 lb. each of Milk Chocolate Pecans, White Chocolate Pecans, Praline Frosted Pecans, Texas Deluxe Mix and Hunter's Mix
<b>3.94 lb. Big Tex Gift Basket \$63</b>
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

<b>Texas Deluxe Nut Mix \$9</b>	<b>Fiesta Mix \$4.50</b>
Pecans, Cashews, Almonds and Brazil Nuts	Bar-B-Que Corn Sticks, Taco Sesame Sticks, Nacho Cheese and Hot & Spicy Peanuts
<b>Hunter's Mix \$6</b>	<b>Cran-Slam Mix \$7</b>
Cashews, Cocktail Peanuts, Sesame Sticks, Sesame Seeds, Natural Almonds, Fancy Pecan Halves, Peanut Oil and Salt	Dried Cranberries, Raw Walnut Pieces, Roasted and Salted Sunflower Seeds, Roasted and Salted Pumpkin Seeds, Diced Pineapple and Black Raisin
<b>California Mix \$6.50</b>	<b>Mountain Mix \$6</b>
Almonds, Walnuts, Dried Apricots, Diced Dates, Banana Chips, Seedless Raisins, Coconut Chips, Cashews and Sun- flower Seeds	Roasted and Salted Cashews, Roasted and Salted Peanuts, Roasted and Salted Almonds, Raisins and M&M's
<b>Trash Mix \$4.50</b>	
Sesame Sticks, Jumbo Runner Peanuts, Pretzels, Hot and Spicy Peanuts, Peanut Oil and Salt	

**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**





Do you have a favorite hobby or talent that falls in one of these categories? If so we invite you to enter your item(s) in the Old Fashioned County Fair Food and Craft show October 9, 2020

**SWEETS, TREATS, & BREADS**

- Non  
Classes  
Cakes  
Cupcakes One (1) dozen  
Candies/Fudge One (1) dozen  
Cookies/Brownies One (1) dozen  
Pies  
Homemade bread One (1) loaf

**CANNING**

- Classes  
Fruits, Jellies, Preserves, Jams and Butters  
Pickles and Relishes  
Vegetables  
Meats

**CRAFTS**

- Classes  
Leather Crafts  
Metal Works

- Woodworking  
Wood Crafts  
String Art

**FABRIC SKILLS**

- Class  
Sewing  
Knitting  
Crocheting  
Quilts  
Pillows

**HOMEMADE PERSONAL ACCESSORIES**

- Classes  
Belts  
Jewelry  
Hats  
Bags  
Shoes  
Shawls  
Scarves

**FIBER ARTS**

- Classes  
Basketry

- Batik  
Crochet  
Weaving  
Embroidery  
Knitting  
Macramé  
Quilting  
Machine Sewing

**FINE ART DIVISION**

- Classes  
Drawing  
Painting

**PHOTOGRAPHY**

- Classes  
People  
Animals  
Still Life  
Landscape  
Plant/Flora  
Architectural Elements  
Special Effects/Creative Effects

For a complete explanation of rules and regulations visit our website: [orange.agrilife.org](http://orange.agrilife.org), click on the Old Fashioned County Fair tab. No fee to enter.

Entry deadline has been extended till October 8th

Believe  
in yourself  
— & —  
you will be  
Unstoppable

**DAVE RAMSEY'S  
BABY STEPS**

- Step 1: Save \$1,000 Emergency Fund
- Step 2: Pay off debt using debt snowball
- Step 3: 3-6 month emergency fund
- Step 4: Invest 15% into retirement
- Step 5: Save for children's college fund
- Step 6: Pay off mortgage early
- Step 7: Build wealth and give

## What is Mycorrhizae?

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

What is Mycorrhizae or Mycorrhizal? That's a good question! Most of you probably have never heard the term before. "Myc" – "rhiza" literally means "fungus" – "root". Mycorrhizae are fungi which live and grow on the plants roots and almost all plants have some form of mycorrhizae growing on them which is an extension of the root systems. These forms of fungus are found on such plants as vegetables, flowers, bulbs, trees and shrubs. Mycorrhizae help the plant absorb and hold both major and minor nutrients, increase the plants tolerance to stress and drought and inhibit disease organisms in the soil. Mycorrhizal fungi predate the evolution of terrestrial plants and it was their partnership with plants that allowed plants to start colonizing dry land and create life on Earth as we know it.

The symbiotic relationship between mycorrhizae and plants center on the plant's ability to produce carbohydrates through photosynthesis and share some of the sugars with the fungus in return for water and nutrients sourced from the soil or growing media.

Key Benefits of Mycorrhizal Fungi –

1. Root System Growth
  - Mycorrhizae fungi support faster plant establishment
  - Allows water and nutrients access beyond the root zone and deliver them to the plants vascular system
  - Increases absorption area by as much as 50%
  - Increases overall root biomass
2. Nutrient Efficiency
  - Absorb and actively deliver nutrients directly to the roots
  - Improves utilization of soil nutrients including: Nitrogen, Phosphorus, Potassium, Micronutrients
3. Water Absorptions
  - Absorb and transport soil moisture from beyond the root zone to the plant's roots
  - Increases the plants effective water utilization capability by improving tolerance to stress and greater resistance to drought

There are two different kinds of mycorrhizal fungi – Endomycorrhizal and Ectomycorrhizal fungi.

Endomycorrhizal fungi forms a relationship with about 85 – 90% of the plant families. They penetrate the root cortex and form nutrient exchange structures within the root cells.

Ectomycorrhizal fungi form a relationship with about 10% of the plant families. They mainly pair with conifers and many American hardwood trees. They do not penetrate the root cell walls but form a sheath around the root creating nutrient exchange structures known as a "Hartig net".

The Brassica (Mustard) Family is non-mycorrhizal along with some horticultural crops such as cabbage, broccoli, canola, radish, spinach or carnation. Blueberry, Azalea and Orchids have specific species of mycorrhizal fungi which aren't readily available commercially.

Before you start using mycorrhizal fungi, do a soil test for phosphorus levels. High phosphorus levels will inhibit mycorrhizae formation thus making the use a waste of money. Mycorrhizae is inhibited by chemical but not organic fertilizers. Well-decomposed compost is OK to use but not fresh compost as it will inhibit the fungi growth. Only one application per plant is good for the plant's lifetime.

So, it is important when using mycorrhizal fungi in your gardening you make sure you have the correct form for the plants you are working with. **READ THE LABEL.** For example, I have two different containers of Mycorrhizal, one is all Endomycorrhizal fungi and the other container is 4 strains of Endomycorrhizal fungi and 7 strains of Ectomycorrhizal fungi.

On your next trip to your local nursery, pick up some mycorrhizae for your plants. Your plants will love you for it. You will not see any drastic results as everything is taking place in the soil, but your plants will be healthier in the long run.

Our Hot-Line is open Tuesday and Thursday from 10AM – 2PM by calling 409 882-7010. If after these hours, please visit our website <https://txmg.org/orange> Contact or on our Facebook page Orange County Texas Master Gardeners and send your question to us. Someone will get back with you within 24 hours.

For more information please visit our website above and click the link JOIN MG or email [ocmg1990@gmail.com](mailto:ocmg1990@gmail.com).



Join us Thursdays in  
October and November  
(OCT 1, 8, 15, 22, 29, NOV 5, 12, 19)

Beginning at 5:30 PM

Orange County Event and  
Expo Center  
11475 FM 1442 Orange, TX  
77630

For Questions or to R.S.V.P  
Call: 409-882-7010

Discussion Topics:

- Exercise Tips
- Beneficial Food
- A Healthier Body & Much More



TEXAS A&M  
AGRI LIFE  
EXTENSION

BETTER LIVING  
FOR TEXANS  
TEXAS A&M AGRI LIFE EXTENSION

USDA is an equal opportunity provider and employer. This material was funded by USDA's Supplemental Nutrition Assistance Program - SNAP. The Better Living for Texans and Supplemental Nutrition Assistance Program (SNAP) provides nutrition assistance to people with low income. If can help you buy nutritious foods for a better diet. Educational programs of the Texas A&M AgriLife Extension Service are open to all people without regard to race, color, sex, religion, national origin, age, disability, genetic information, or veteran status.

# 10 Ways Agriculture Works for All of Us

- 10 Americans spend 10% of their income on food - which is less than any other country in the world. *{Farmers and ranchers receive \$0.15 for every \$1 spent on food both at home and away.}*
- 8 Less than 2% of the U.S. population is directly involved in production agriculture...and every farmer produces enough food and fiber for 165 people in the US and abroad.
- 7 With the growing population, farmers will have to produce 70% more food by 2050.
- 6 At current levels of production, one day's production of milk from a high producing dairy cow can make 10.5 lbs of cheese.
- 5 The pounds of feed required to produce 100 lbs. of milk has decreased more than 40% in the last 40 years.
- 4 Corn yields (amount of corn harvested) per acre has increased 360% since 1950.
- 3 *{One acre = One football field and can produce 50,000 lbs of strawberries, 2,784 lbs of wheat, or 831 lbs of cotton}*
- 2 30% of farmers are women, and 20% qualify as beginning farmers...257,454 of those are millennials.
- 1 Agriculture is the nation's **LARGEST** employer with more than **21.4** million full and part time jobs in agriculture and food, which is **11%** of US workforce.

FARM CREDIT Knowledge Center, [www.FarmCreditKnowledgeCenter.com](http://www.FarmCreditKnowledgeCenter.com) Sources: American Farm Bureau (FB.org), en.usda.gov

## NATIONAL 4H WEEK OCTOBER 4-10, 2020

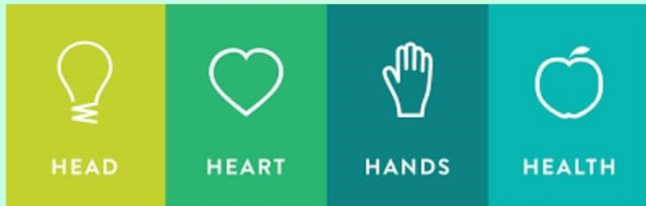
Monday, October 5: HEART Show us your main project with pictures and a description of why you picked it as your project

Tuesday, October 6: HEAD Science Day! Go to <https://4-h.org/parents/4-h-stem-challenge/insight-from-mars-activity/> and share your project with us!

Wednesday, October 7: HEALTH Share a healthy recipe and simple exercise. For the recipe share a picture of the dish and send in typed recipe. For the exercise share a 15 min routine on how to get fit.

Thursday, October 8: HANDS Make a 4-H poster. Be creative as much as possible with a theme and send in a picture of the completed product. Be sure to include the 4-H clover.

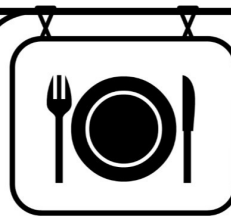
Friday, October 9: Spirit DAY Wear your favorite 4-H shirt. Share with us a picture of your outfit and a mini paragraph of why you joined 4-H.



TEXAS A&M  
AGRI LIFE  
EXTENSION

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.

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

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



To PRE-REGISTER Call 409-882-7010  
Class will be held at AgriLife Extension Office 11475 FM 1442 Orange



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

TEXAS A&M  
AGRI LIFE  
EXTENSION

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.

## Orange County Food Safety

### Preparing Frozen Food

New research from the U.S. Department of Agriculture (USDA) reveals that consumers may not know how to safely cook frozen foods, which can put families at risk of getting foodborne illness in their homes.

“As consumers are preparing more meals at home, it is important that these cooks are practicing food safety in their kitchens” says Dr. Mindy Brashears, USDA Under Secretary for Food Safety. “Our research shows that home cooks should read product labels to understand how to properly prepare an item, and not rely solely on appearance.”

Consumers may not know that some frozen foods are not fully cooked or ready to eat, especially if they have browned breading, grill marks or other signs that normally show that a product has been cooked. In a recent USDA study, 22 percent of participants said a not-ready-to-eat frozen chicken entrée was either cooked, partially cooked, or they weren't sure that the product was in fact raw.



Frozen foods are convenient for busy families, because of how quickly they can be prepared. Frozen food products are also a great option because children can easily prepare frozen meals on their own. It is especially important for children to know how to practice the necessary food safety steps needed to prepare frozen meals to avoid foodborne illness, and to help them do so, parents must first understand if products are raw or ready-to-eat.

“Although some frozen products may look cooked, it is important to follow the same food safety guidelines as you would if you were cooking a fresh, raw product,” says Dr. Brashears. “Wash your hands before food preparation and after handling raw frozen products, and use a food thermometer to make sure your frozen meals reach a safe internal temperature.”

Among national survey respondents who had experience with foodborne illnesses, 61 percent reported they did not make changes to how they handled food at home after being sick, which is concerning when you consider that more than half of survey respondents reported that someone in their home was considered at-risk for foodborne illness. These individuals – children, older adults, pregnant women, and those with compromised immune systems – are unable to fight infection as effectively as others, so they can be susceptible to longer illness, hospitalization and even death from foodborne illness.

USDA shares the following recommendations to keep your family safe when preparing frozen meals.

- Inadequate handwashing is a contributing factor to all sorts of illness, including foodborne illness. It is important to follow proper handwashing steps before, during and after preparing frozen food to prevent germs from transferring from your hands to your meal.

In this study, 97 percent of participants did not attempt to wash their hands during meal prep to prevent cross-contamination, which is consistent with results from previous observational studies.

Of those who tried, 95 percent failed to wash their hands properly. There are five steps for proper handwashing: wet, lather with soap, scrub for 20 seconds, rinse and dry.

Most participants failed to rub their hands with soap for a full 20 seconds.

- Although frozen products may appear to be pre-cooked or browned, they should be handled and prepared no differently than raw products and must be cooked. Frozen products may be labeled with phrases such as “Cook and Serve,” “Ready to Cook” and “Oven Ready” to indicate they must be cooked.

- Always use a food thermometer to check the internal temperature of your frozen meat and poultry products to determine whether they are safe to eat.

Beef, pork, lamb and veal (steaks, roasts and chops): 145 degrees Fahrenheit with a three-minute rest time.



Ground meats (beef, pork, lamb and veal): 160 degrees Fahrenheit

Poultry (whole or ground): 165 degrees Fahrenheit.

- Frozen and raw produce may also carry germs that can cause foodborne illness. It is important to handle produce properly to prevent the spread of germs to your food and kitchen.

When preparing the frozen corn for a salad, almost all participants in the study failed to follow the manufacturer's instructions to check that it reached a safe internal temperature of 165 degrees Fahrenheit.

A food thermometer is the only safe way to know if it reaches that temperature.

Even if you are preparing a cold salad, frozen produce must be cooked first.

If you are handling fresh produce, follow recommendations from the U.S. Food and Drug Administration (FDA) to rinse and scrub raw vegetables prior to peeling them. When preparing a cucumber for the salad, nearly half of participants rinsed and scrubbed the surface of the cucumber with their hands instead of using a vegetable brush while rinsing; FDA recommends using a brush for cucumbers and other hard vegetables.

- Check that frozen food in your freezer has not been recalled. You can find information about recalled items and how to handle them on the USDA and FDA websites.

After learning about a recalled item, 94 percent of survey respondents who had the item in their home followed the recommendations from the recall: to discard the item or return it to the store.

Consumers can visit [FoodSafety.gov](http://FoodSafety.gov) or the USDA's [FoodKeeper application](http://FoodKeeperApplication) to view all food recall information from USDA and the FDA.

The U.S. Centers for Disease Control and Prevention estimates that millions of Americans are sickened with foodborne illnesses each year, resulting in roughly 128,000 hospitalizations and 3,000 deaths. Follow these food safety recommendations to decrease the risk of foodborne illness in your home.

These findings are part of a multi-year, mixed-method study that FSIS commissioned to evaluate various consumer food handling behaviors. The study uses test kitchens, focus groups and nationally representative surveys to better understand food safety practices and experiences with food recalls, foodborne illness, and FSIS food safety resources. More information about this study is available in an [executive summary](#).

Have questions? Need more food safety information? Call the USDA Meat and Poultry Hotline at 1-888-MP-HOTLINE (1-888-674-6854) or chat live at [ask.usda.gov](http://ask.usda.gov) from 10 a.m. to 6 p.m. Eastern Time, Monday through Friday, in English or Spanish.

[fsis.usda.gov](http://fsis.usda.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

**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**  
Wednesday 3:30 pm  
Community Church Orange  
Club Manager  
David Beck  
*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  
6:30 pm 4-H Office  
Club Manager  
Melissa Pyatt 409-679-2441  
**1st meeting Thursday October 29th**



**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

## All About Trees

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

Trees are an important part of our world. They provide wood for building and pulp for making paper along with homes for all sorts of insects, birds and other animals. Many fruits and nuts come from trees like oranges, apples, pecans, walnuts, pears, and peaches. You can even use the sap from some trees to make syrup.

Did you know that trees and plants breathe? They take in carbon dioxide and release oxygen while at the same time we breathe in oxygen and expel carbon dioxide. It's like what is bad for us is good for the trees and plants.

Trees do more for us than give us food and oxygen. They also provide us shade, which helps keep the earth cooler. If you are out in the sun and step in the shade you notice it is so much cooler in the shade than it is in the sun and that is because the tree's leaves are providing you with cover. Lots of pictures have been painted of trees and many songs and poems have been written about them too.

Trees grow the most in the spring and summer, where there is a lot of sunshine every day. When fall begins, the days grow shorter and there is less sun, alerting the tree to begin getting ready for winter. The leaves begin to turn red, orange, gold and brown, because with less sunlight and water for photosynthesis, the green chlorophyll begins to disappear.

The leaf colors we see in the autumn have been in the leaves all along, but with so much green chlorophyll, we don't see them until the chlorophyll is gone. As winter approaches, the tree uses less and less food it stored from summer and goes into a rest period. Actually, the tree hibernates, just like bears do. The only difference is that bears lie down in a cave or somewhere dark to sleep and trees lose all their leaves and stand up to sleep.

There are two different kinds of trees, deciduous and evergreen. Deciduous trees are ones losing all their leaves in fall making them bare throughout winter. In drier, hot areas, they will lose their leaves during the summer to save on their energy so they don't have to grow leaves and need water. An example of a deciduous tree is an oak tree.

Evergreen trees don't lose their leaves all at the same time. They keep some on their branches all of the time so they look like they are full. They lose a few everyday with new leaves replacing the old one almost immediately. A pine tree is an evergreen tree that is green all year long.

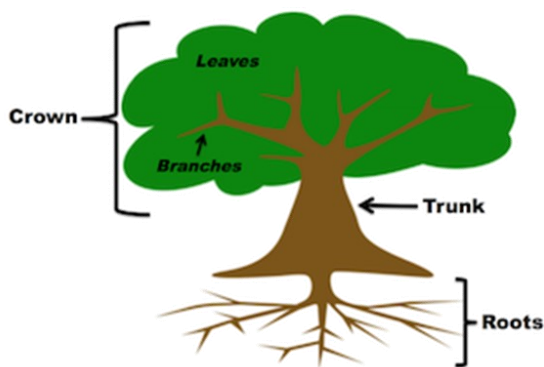
What is the tallest tree in the world?

The Giant Redwood Trees in California are the tallest trees in the world. They can grow over 370 feet tall.



What is the oldest tree in the world?

The Bristlecone Pine trees are the oldest trees in the world with one in California being over 4,700 years old.



There are 5 main parts to a tree – roots, crown, leaves, branches and trunk.

The roots are the parts of the tree growing underground you don't normally see. Trees have lots of roots. Usually the amount of roots is about the size of the whole tree you see above ground. It takes a lot of roots to hold up a 100-foot tree. The roots have three jobs to do. They hold the tree up, to collect water and nutrients from the soil and store the water and nutrients for future use.

The Crown is made up of leaves and branches on the top of the tree. When you look up at a tree you are looking at the crown. The leaves are the ones collecting energy from the sun that is called photosynthesis and allows the tree to remove extra water to keep it cool just like we do when we sweat.

Leaves are part of the Crown of the tree. Leaves take the energy from the sun and convert it into sugar or food for the tree. You could call the leaves the food factories of the tree. They contain chlorophyll, which gives the leaves

the color green. It is very important in photosynthesis as the leaves use the sun's energy to convert carbon dioxide from the atmosphere and water from the soil into sugar and oxygen. The sugar is stored in the tree's branches, trunks and roots and the oxygen is let back into the air.

*Continue on next page*



*Trees continued*

Branches provide support to distribute the leaves efficiently for the type of tree and where the tree is located. They also serve as conduits for water and nutrients and storage of extra sugar.

The trunk of the tree provides support and holds up the crown. It also transports water and nutrients to and from the soil and sugar from the leaves. The trunk of the tree is made of 5 different parts – the bark, cambium, sapwood, heartwood and pith.

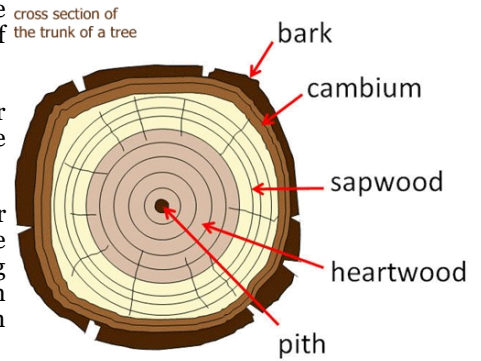
The bark is the outer layer of the tree, branches and twigs. It is the tree's protective layer covering the delicate inner layers. The bark is made up of inner and outer bark with the outer layer being dead cells kind of like our hair and fingernails and the inner layer being living cells. The main job of the inner layer of bark is to carry sap, which is made from sugar, from the leaves to the rest of the tree. There are a number of things that come from inner bark – latex, cinnamon and some poisons.

The Cambium is a thin layer of living cells just inside the bark that makes new cells each year allowing the tree to grow wider.

Sapwood or xylem is made up of a network of living cells bringing water and nutrients up from the roots to the branches, twigs and leaves. It is the youngest wood of the tree. Over time the inner layers die and become heartwood.

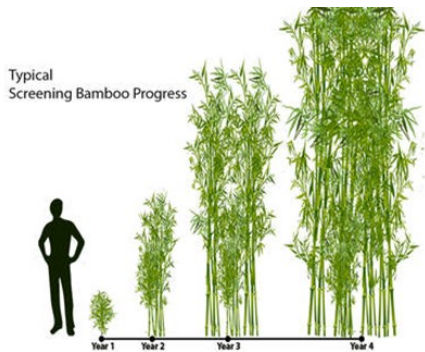
Heartwood is the dead sapwood that is in the center of a tree trunk. It is the hardest wood of a tree giving it support and strength. It is usually darker in color than the sapwood.

Pith is the tiny dark spot of spongy living cells right in the center of the tree trunk. Essential nutrients are carried up through the pith. By being in the center of the tree, it is protected from insects and damage by wind or animals.



*What is the fastest growing tree?*

Bamboo is one of the fastest growing plants in the world. It can grow about 3 feet in a single day in the right conditions.



*What tree has roots that go the deepest in the ground?*

The wild fig trees in South Africa have roots that are almost 400 feet deep in the ground.



For Horticulture information and answers to your questions contact the Master Gardener Hotline Tuesday and Thursdays from 10AM – 2PM at 409 882-7010. After these times send your inquiries to <https://txmg.org/orange> Contact or our Facebook page Orange County Texas Master Gardeners.

**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](mailto: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](mailto:ocmg1990@gmail.com)**

## What do I need to do to be a part Orange County 4-H?

Youth who are enrolling in Orange County 4-H will need to select one of the clubs listed below as their primary club.

- Clay Busters Shooting Sports
- Dusty Trails 4-H & Clover Kids Club
- Mighty Pirates 4-H
- OC 4-H Judging Club

Once enrolled in a primary club the youth can be a part of County Council, participate in all projects and activities offered. Clubs & Projects meet once a month on different days.

Enrollment website: <https://v2.4honline.com>

- ⇒ If you are a returning 4-H family/member, use your original email and password to access your profile.
- ⇒ If you are a new 4-H family/member, please set up a new profile
- ⇒ Early bird enrollment \$25 per child until Oct. 31st then \$30 per child after that date.

Please note: Orange County 4-H does not want any child who is interested in joining 4-H to be left behind due to financial means. Please call the office and speak to Franny or Kim and we will assist you.

### 4H Paper Clover Campaign Fall 10/7 - 10/28

Contribute during our 2020 fundraisers by Donating online at checkout when making a purchase on [tractorsupply.com](http://tractorsupply.com). Donating by phone when you call TSC Customer Solutions at 877-718-6750.



### D9 4-H Junior Leadership Lab

4-H is Out of This World

November 13-14, 2020

Carolina Creek Camp, Huntsville  
Intermediate Aged 4-H Members  
(6th-8th Grade)

Preparing Intermediate Aged 4-H'ers from 18 counties in D9 for Leadership Roles at the County Level or 4-H Clubs. The hope is that participants will take information from lab and share it with members in their county.

Registration includes one nights lodging, all meals, program activities insurance & supplies.

Orange County 4-H will provide transportation to and from camp.

Registration opens October 7th & closes October 28th.

If you are interested in going with Ms. Franny to Jr. Leadership Lab, please give her a call 409-882-7010 so we can get you registered.

## 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/>

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-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.



**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 Awards Handbook with Applications are  
 online at  
[orange.agrilife.org](http://orange.agrilife.org)

ALL applications must be turned in by  
 Friday, October 23rd.



**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




TEXAS A&M  
 AGRILIFE  
 EXTENSION

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

# October 2020 4-H Calendar

Sun	Mon	Tue	Wed	Thu	Fri	Sat
				1	2	3
4	5 ALA 6pm County Council 6 pm OCLSA 7 pm	6 Dusty Trails 6 pm	7 TSC Clover Campaign begins	8	9 Ofc Deadline 1st Pecan Order  OCLSA check-in, Rabbit & Poultry Show, Project Show	10 OCLSA Show Auction 6 pm  4-H One-Day Community Service
National 4-H Week Oct 4-10						
11	12	13 Mighty Pirates 7 pm	14	15	16	17
18 TSC Clover Campaign ends	19 Equine Project 6 pm	20 Food & Nutrition Project 6 pm  Clay Busters 6 pm	21	22	23 ALL Awards application deadline	24
25	26 Robotics Project 6 pm	27 Fashion & Interior Design Project 6 pm	28 D9 Jr. Leadership Lab Registration Deadline	29 Orange 4-H Judging 6:30 pm	30	31 

# November 2020 4-H Calendar

Sun	Mon	Tue	Wed	Thu	Fri	Sat
1 	2 ALA 6 pm County Council 6pm OCLSA 7 pm	3 Dusty Trails 6 pm	4	5	6 Office Deadline for last pecan order	7
8	9	10 Mighty Pirates 7 pm	11 Office Closed  November 11	12 Orange 4-H Judging 6:30 pm	13 D9 Junior Leadership Lab	14 D9 Junior Leadership Lab
15	16 Equine Project 6 pm	17 Food & Nutrition Project 6 pm Clay Busters 6 pm	18	19	20	21
22	23 Projects & Clubs will not meet this week	24	25	26 Office Closed  Happy Thanksgiving	27 Office Closed	28
29	30 South Texas State Fair Entry Deadline					



**TDA CEU CREDITS AVAILABLE**  
**REGISTRATION OPENS OCTOBER 1ST THRU 29TH AT:**  
<https://2020southtexasfarmandranchshow.eventbrite.com>  
**\$20 PER PERSON - PER DAY**  
**No Refunds**

## 2020 South Texas Farm and Ranch Show Virtual Seminar October 28-29, 2020

**REGISTRATION OPEN THRU OCTOBER 29TH AT: <https://2020southtexasfarmandranchshow.eventbrite.com> \$20 PER PERSON - PER DAY - No Refunds**

Wednesday, October 28th		Thursday, October 29th	
<b>8:00 - 11:00 AM</b>	<b>CATTLEMEN'S COLLEGE I</b> CEU credit: 1 General, 1 Drift *Pasture & Range Management <i>Dr. Megan Clayton, AgriLife Extension</i> *Pasture & Hay Field Weed Management Alternatives <i>Dr. Josh McGinty, AgriLife Extension</i>  <i>Moderator - Dr. Megan Clayton</i>	<b>CROPS MANAGEMENT</b> CEU credit: 2 General *Coastal Bend Crops Research Review <i>Dr. Josh McGinty &amp; Mr. Stephen Biles, AgriLife Extension</i> *IPM Update in Crops <i>Dr. Dalton Ludwick, AgriLife Extension</i> *Update on Status of Industrial Hemp in Texas  <i>Moderator - Mr. Anthony Netardus, AgriLife Extension</i>	<b>TDA LICENSE RECERTIFICATION I</b> CEU credit: 1 Laws & Regs, 2 General *Pesticide Compliance Issues <i>Mrs. Melissa Barton, Texas Department of Agriculture</i> *Innovative Pasture Management Concepts <i>Dr. Wayne Hanselka, AgriLife Extension-retired</i> *Water Readiness Issues <i>Dr. Diane Boellstorff, Texas A&amp;M Soil &amp; Crops Science</i>  <i>Moderator - Mr. Greg Baker, AgriLife Extension</i>
	<b>CATTLEMEN'S COLLEGE II</b> CEU credit: 1 IPM *Hot Topics in Beef Herd Management <i>Dr. Joe Paschal, AgriLife Extension</i> *Beef Promotion Quality Program's Update <i>Mr. Mike McCravey, Texas Beef Council</i> *Beef Market Outlook <i>Dr. David Anderson, AgriLife Extension</i>  <i>Moderator - Dr. Joe Paschal</i>	<b>WILDLIFE</b> CEU credit: 3 IPM *Native Plants for Quail Restoration and Ecology <i>Dr. Aaron Sumrall, AgriLife Extension</i> *Feral Hog Control & Management <i>Dr. John Tomecek, AgriLife Extension</i> *Management Tips for Establishing Native Habitat for Wildlife <i>Mr. Doug Jobs, Texas A&amp;M-Kingsville; Texas Native Seeds</i>  <i>Moderator - Dr. Aaron Sumrall</i>	<b>TDA LICENSE RECERTIFICATION II</b> CEU credit: 1 Laws & Regs, 1 Drift, 1 General *Broadleaf Weed Control in Pastures <i>Ms. Rachel Hinton, Corteva AgriScience</i> *IPM Strategies for Agriculture <i>Mr. Stephen Biles, AgriLife Extension</i> *Pesticide Laws & Regulations <i>Dr. Mark Matocha, AgriLife Extension</i>  <i>Moderator - Mr. Stephen Biles</i>

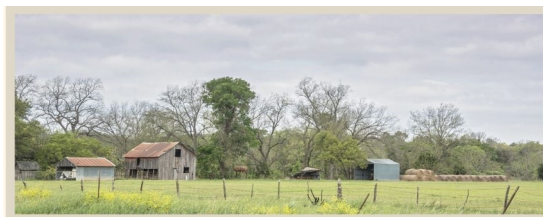
[southtexasfarmandranchshow.com](http://southtexasfarmandranchshow.com)

*Are you a new landowner?*

*Absentee landowner?*

*Just need to brush up on the basics?*

\_\_\_\_\_  
 TEXAS A&M AGRILIFE EXTENSION  
 HARRIS COUNTY PRESENTS



- Oct. 8 Residential Rainwater Harvesting
- Oct. 15 Ag Exemptions & Your Land
- Oct. 22 Raising Small Ruminants on Small Acreage Areas
- Oct. 29 Common Aquatic Herbicides Use & Mode of Action
- Nov. 5 Feral Hog Management

\$20 fee, Register at:  
<https://2020texaslandownerseries.eventbrite.com/>  
 Series is presented online.

# DIY Leaf Bowl



**Step 1**  
Cover the bowl with plastic wrap

**Supplies Needed**  
Artificial Autumn Maple Leaves  
Plastic Bowl  
Mod Podge Matte  
Krylon Triple Thick Glaze  
Plastic Wrap



**Step 2**  
Paint Mod Podge onto a leaf, and press the leaf onto the bowl. Repeat with various leaves, overlapping the leaves as you go. As you layer and press the leaves onto each other, excess Mod Podge will squeeze out. Just brush that over the outside of the leaves. Continue until the base is covered and half the sides are covered with leaves.



**Step three**  
Because the leaves are not flat, they kept popping up and sliding around a bit. To hold them in place while the Mod Podge set, I covered the wet leaves with more plastic wrap. I pressed on the plastic wrap to smooth out the leaves and help them stick together. I placed the covered leaves in the sun for about 4 hours, then I carefully removed the outer layer of plastic wrap and let the leaves dry completely. You could probably leave the plastic wrap on while they dry, but it will extend the drying time considerably.

**Step four**  
When the leaves were completely dry, I sprayed them with an application of Krylon Triple Thick Glaze. Mod Podge tends to be slightly tacky when it dries, so the glaze helps cover up the stickiness. Also, the leaves are still very pliable, and I thought the glaze would make them a little firmer and help the leaves adhere better.



**Step five**  
When the glaze is dry, carefully take the leaves and plastic wrap off the bowl. Carefully peel back the plastic wrap from the inside of the leaf bowl.



## Growing Lingo

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

There are a lot of growing terms gardeners use these days and whether you are a beginner or a pro, there are always new terms to learn or refresh your knowledge on. So, this week I am going to share with you some of the more common gardening terms you might hear around the garden centers you visit the next time.

**Annual** – These plants bloom, goes to seed and dies all in one growing season. It has to regenerate itself annually, thus the name. (example Texas Bluebonnets)

**Perennial** – A plant that blooms, goes to seed and may or may not die back during the growing season. It will come back each year from its rootstock, such as a Hardy Hibiscus, Yarrow, Turks Cap.

**Biennial** – Is a plant which sprouts one year then doesn't flower until the next year and dies. (Sweet William, Delphinium)

**Air Layering** – A stem or shoot of a plant is wounded with a shallow cut or by removing a ring of bark to stimulate rooting, and a plastic sleeve full of moss or soil mix is taped around the stem. Roots form in 6 – 8 weeks or longer depending on the plant. Once a substantial number of roots have formed the stem can be cut from the donor plant.

**Cuttings** – are parts of plant stems that have been removed from a donor plant for use as propagative material. They produce roots that grow where they were cut if provided the right conditions. Cuttings take from 6 – 8 weeks or longer to form new roots.

**Bolting** – Is called going to seed. When plants, such as lettuce or other similar plants in hot weather, make flowers then form seeds for the next generation.

**Deadheading** – Is removing old flowers after they have completed their blooming time and before going to seed. This encourages new flowers to form.

**Determinate** – Used mostly when speaking of tomatoes. They have a predetermined size and stop growing at that point. (Homestead, Roma)

**Indeterminate** – Also used when speaking

of tomatoes. The plant has a less definite mature size. It will continue to grow until something causes it to stop growing such as a freeze. (Better Boy, Cherokee Purple)

**Hardening Off** – This is when a gardener transitions tender seedlings from being grown indoors by slowly introducing them to the sun and wind.

**Cotyledons** – Pronounced “Kä da LEon” They are the first “leaves” the plant produces which are not actually leaves. They are produced from the germinating seed. Sometimes called “seed leaves”

**True leaves** – Are the first set of leaves that new plant produces that actually look like leaves of the plant.

**Stolon/Runner** – Horizontal stem that is fleshy or semi-woody and lies along the top of the ground. (Strawberry runners (daughters))

**Rhizomes** – Similar to stolons but grow underground. (Iris)

**Soil** – Consists of air, minerals, water and decaying remains of plants and animals allowing plants to grow.

**Dirt** – Does not hold any minerals or organic matter and plants struggle to grow initially or are unable survive.

**Seeds** – The process which plants survive for future generations. Some seeds need light in order to germinate while others need dark to germinate.

**Sunlight Exposure for plants** –

Full Sun is a minimum of 6 hours of direct sunlight on most days

Partial Shade or Partial Sun – is 3 to 6 hours of sun exposure each day preferably in cooler hours, early morning or evening

Dappled Sun – is similar to partial shade but is sunlight that makes its way thru the branches and leaves of deciduous trees

Full Shade – does not mean no sun at all. Very few plants can survive without sunlight. These plants can survive on less than 3 hours of direct sunlight each day with filtered sunlight during the rest of the day.

**Short Day Plant** – A plant that needs a long period of darkness in order to form flowers. Normally when the days are less than 12 hours of light. (Mums, Poinsettias, Christmas cactus)

**Long Day Plant** – These plants require a short rest period each day (darkness) to produce flowers. (Petunias, Potatoes when they form tubers)

**Day Neutral Plant** – These plants do not depend on the amount of darkness or daylight hours in order to flower. They respond to flowering based on their age/maturity. (Sunflowers, Tomatoes)

**Pruning** – Is done to train a plant, maintain plant health, improve the quality of flowers, fruit, foliage or stems and/or restrict growth. Prune broken limbs, weak limbs, suckers, water spouts (branches growing straight up) and interfering branches (those crossing others). Removing these branches will allow for air circulation thru out the plant or tree.

**Up Potting** – When the roots start growing out of the drain holes is the signal it is time to move to a larger pot. The next size pot should be about an inch larger in circumference.

**Bio Char** – It is a special kind of charcoal that may have many benefits as a soil amendment. It is supposed to hold water better, increase fertilizer efficiency, remove pollutants and pesticides, mitigate climate change, increase soil pH, increase soil microbe populations and increase cation exchange of soil. While doing all this it is also eco-friendly.

**Leaf Mold** – Simply put, leaf mold is fully decomposed leaves. Don't turn up your nose. Leaf mold has a rich, earthy scent and a dark, crumbly texture that could make regular compost jealous. It takes 1 to 2 years for the process to complete.

**Compost** – Is decayed organic matter from once living organisms and their by-products such as manure. It contains most if not all of the nutrients necessary for plant growth by improving the soil and helps hold in the nutrients reducing the need for additional fertilizers.

# Chicken Parmesan Meatball Soup

Serves 4

## Meatballs

- 1/2 pound ground chicken, thawed
- 1/4 cup Panko breadcrumbs or crushed cornflakes
- 1/4 cup finely chopped onion
- 1 clove garlic, minced
- 2 tablespoons parmesan cheese
- 1/2 teaspoon salt
- 1/2 teaspoon dried parsley

## Soup

- 1 tablespoon olive oil
- 1 tablespoon butter
- 1/2 cup chopped onion
- 2 garlic cloves, minced
- 2 tablespoons tomato paste
- 3 cups chicken broth
- 14 ounce canned tomatoes with juice
- 1 teaspoon granulated sugar
- 1/2 teaspoon dried oregano
- 1/2 teaspoon dried thyme
- 1/4 teaspoon paprika
- 1/2 teaspoon salt
- 1/4 cup shredded mozzarella cheese (plus more to garnish)



1. For the meatballs; In a large bowl, mix together the chicken, breadcrumbs, onion, garlic, parmesan cheese, salt, basil, and parsley. Make 1-inch meatballs then place on a plate or tray. Keep refrigerated while you make the soup\*
2. For the soup: In a large Dutch oven, heat up the oil and butter until melted. Add the onion and cook until soft, 5-8 minutes. Add the garlic and tomato paste and cook 30 seconds. Slowly whisk in the chicken broth then stir in tomatoes, sugar, basil, oregano, thyme, paprika, and salt. Bring to a boil then turn down to a simmer and cook 30 minutes.
3. Add the soup mixture to a blender and puree until smooth. Be careful—because the mixture is hot, it will expand greatly in the blender when you turn it on. If needed, puree in two batches. Add back to the pot and bring to a boil.
4. Once boiling, add the meatballs. Cook 7-10 minutes or until the meatballs are fully cooked. Stir in the cheese until melted. Serve in bowls and garnish with extra mozzarella cheese.

## Notes

\* If you are making the meatballs ahead of time, freeze individually on baking sheets (or plate that fit in your freezer). Once frozen, place in a freezer bag. Add an extra 5 minutes to the cooking time.

chocolatemoosey.com



## Orange County Food Safety

### USDA assistance will be available to storm victims after Sally passes

The U.S. Department of Agriculture (USDA) reminds communities, farmers and ranchers, families and small businesses in the path of Hurricane Sally that USDA has programs that provide assistance in the wake of disasters. USDA staff in the regional, state and county offices stand ready and are eager to help.

In a continuing effort to serve the American people, USDA partnered with FEMA and other disaster-focused organizations and created the Disaster Resource Center. This central source of information uses a searchable knowledgebase of disaster-related resources powered by agents with subject matter expertise. The Disaster Resource Center website and web tool now provide an easy access point to find USDA disaster information and assistance.

USDA also developed a disaster assistance discovery tool specifically targeted to rural and agricultural issues. The tool walks producers through five questions that generate personalized results identifying which USDA disaster assistance programs can help them recover from a natural disaster.

USDA also encourages residents and small businesses in impact zones to contact USDA offices which meet their individual needs.

Owners of meat and poultry producing businesses who have questions or concerns may contact the FSIS Small Plant Help Desk online 24 hours a day, by phone at 1-877-FSIS-HELP (1-877-374-7435) and by email at [infosource@fsis.usda.gov](mailto:infosource@fsis.usda.gov).

### Helping producers weather financial impacts of disasters

Livestock owners and contract growers who experience above normal livestock deaths due to specific weather events, as well as to disease or animal attacks, may qualify for assistance under USDA's Livestock Indemnity Program.

Livestock, honeybee and farm-raised fish producers whose mechanically harvested or purchased livestock feed was physically damaged or destroyed; or who lost grazing acres or beehives due to an extreme weather event may qualify for assistance. Producers of non-insurable crops who suffer crop losses, lower yields or are prevented from planting agricultural commodities may be eligible for assistance under USDA's Noninsured Crop Disaster Assis-

tance Program if the losses were due to natural disasters.

### Helping operations recover after Disasters

USDA also can provide financial resources through its Environmental Quality Incentives Program to help with immediate needs and long-term support to help recover from natural disasters and conserve water resources. Assistance may also be available for emergency animal mortality disposal from natural disasters and other causes.

Farmers and ranchers needing to rehabilitate farmland damaged by natural disasters can apply for assistance through USDA's Emergency Conservation Program. USDA also has assistance available for eligible private forest landowners who need to restore forestland damaged by natural disasters through the Emergency Forest Restoration Program (PDF, 257 KB). For declared natural disasters that lead to imminent threats to life and property, the USDA Natural Resources Conservation Service (NRCS) can assist local government sponsors with the cost of implementing recovery efforts like debris removal and streambank stabilization to address natural resource concerns and hazards through the Emergency Watershed Protection Program.

Orchardists and nursery tree growers may be eligible for assistance through USDA's Tree Assistance Program to help replant or rehabilitate eligible trees, bushes and vines damaged by natural disasters.

When major disasters strike, USDA has an emergency loan program that provides eligible farmers low-interest loans to help them recover from production and physical losses. USDA's emergency loan program is triggered when a natural disaster is designated by the Secretary of Agriculture or a natural disaster or emergency is declared by the President under the Stafford Act. USDA also offers additional programs tailored to the needs of specific agricultural sectors to help producers weather the financial impacts of major disasters and rebuild their operations.

### Helping individuals recover after disasters

In the aftermath of a disaster, USDA's Food and Nutrition Service (FNS) works with state, local and nongovernmental organizations to provide emergency nutrition assistance – including food packages and infant formula – to households, shelters and mass feeding sites serving people in need. Upon request from states, the agency also provides emergency flexibilities in the administration of its nutrition assistance programs. In recent weeks, the agency has allowed the purchase of hot foods with SNAP benefits in California, Louisiana, and Iowa, and has provided automatic replacement of benefits due to food loss in California, Connecticut, Louisiana, Massachusetts, North Carolina, and Texas. In some circumstances, the agency also works with local authorities to provide Disaster Supplemental Nutrition Assistance Program (D-SNAP) benefits, as it has in Louisiana and Iowa, for individ-

uals and families who do not normally receive SNAP benefits. Once the disaster recovery efforts begin, emergency nutrition assistance and flexibilities requested by states and approved by FNS will be posted to the FNS Disaster Assistance website.

USDA National Institute of Food and Agriculture provides support for disaster education through the Extension Disaster Education Network (EDEN). EDEN is a collaborative multi-state effort with land-grant universities and Cooperative Extension Services across the country, using research-based education and resources to improve the delivery of services to citizens affected by disasters. EDEN's goal is to improve the nation's ability to mitigate, prepare for, prevent, respond to and recover from disasters. EDEN equips county-based Extension educators to share research-based resources in local disaster management and recovery efforts. The EDEN website offers a searchable database of Extension professionals, resources, member universities and disaster agency websites to help people deal with a wide range of hazards, and food and agricultural defense educational resources.

Producers with coverage through the Risk Management Agency (RMA) administered Federal crop insurance program should contact their crop insurance agent for issues regarding filing claims. Those who purchased crop insurance will be paid for covered losses. Producers should report crop damage within 72 hours of damage discovery and follow up in writing within 15 days. The Approved Insurance Providers (AIP), loss adjusters and agents are experienced and well trained in handling these types of events. As part of its commitment to delivering excellent customer service, RMA is working closely with AIPs that sell and service crop insurance policies to ensure enough loss adjusters will be available to process claims in the affected areas as quickly as possible. Visit the RMA website for more details.

### Helping with the long-term recovery of rural communities

USDA Rural Development has more than 50 programs available to rural and tribal communities for the repair and modernization of rural infrastructure including drinking and waste water systems, solid waste management, electric infrastructure, and essential community facilities such as public safety stations, health care centers and hospitals, and educational facilities. Visit the USDA Rural Development website for more information on specific programs.

Visit USDA's disaster resources website to learn more about USDA disaster

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



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

## Quinoa Butternut Squash Fall Bake

Serves 6

- 1 lb. ground turkey, fat free
- 6 cups butternut squash (about 2 whole squash) cubed
- 1 tablespoon extra virgin olive oil
- 3/4 cup dry quinoa
- 5 cups spinach leaves
- 2 cloves garlic, minced
- 2 teaspoons Italian Seasoning
- 1/2 teaspoon salt
- 1/2 teaspoon ground black pepper
- 1/4 cup grated Parmesan cheese, reduced fat
- 1/3 cup dried cranberries



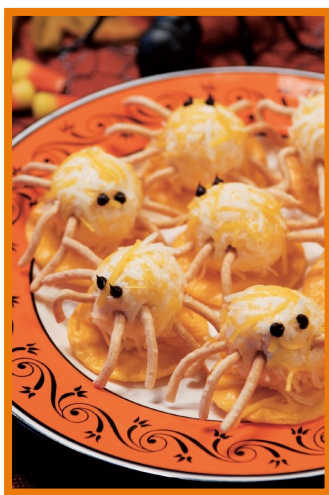
1. Start with a clean prep area and washed hands.
2. Preheat oven to 350 degrees.
3. Cook ground turkey in a skillet on medium heat until done.
4. On a separate burner, cook quinoa according to the package instructions.
5. In a separated bowl, combine butternut squash, olive oil, spinach, garlic, Italian seasoning, salt and ground pepper to a bowl.
6. Once ground turkey and quinoa are finished, add both ingredients to butternut squash mixture.
7. Place in oven safe pan and bake for 55 minutes. Top dish with parmesan cheese and cranberries.

dinnertonight.tamu.edu



Free Halloween Treat Bag Tags from:  
Kreativeinlife.com

## Cheesy Spiders



- \* 1 8-oz package cream cheese, softened
  - \* 1 16-oz package shredded cheese
  - \* Black paste food coloring
  - \* 1 3.5-oz package round rice crunch crackers (or 24 of any round cracker)
  - \* 1 cup chow mein noodles
1. Mix 2 tablespoons softened cream cheese with food coloring to tint black. Spoon into a resealable bag; set aside.
  2. Beat remaining cream cheese with all but 1 cup of the shredded cheese until blended. Shape mixture into 1 1/2-inch balls.
  3. Place Remaining shredded cheese in a shallow bowl. Roll balls in cheese to coat. Place one ball on a cracker. Insert 8 chow mein noodles into each ball as legs of the spider. Snip a very small corner from the bag with black cream cheese, then pipe eyes on each spider.

Make Ahead: Do not put on crackers until ready to serve. Cover with plastic wrap and store in the refrigerator overnight.



## Flu & COVID-19

With both flu and COVID-19 circulating this season, getting a flu vaccine is more important than ever. Learn more about what you can do to protect yourself and your love ones on the CDC website: [www.dshs.texas.gov/flu](http://www.dshs.texas.gov/flu).

- [FAQs: Flu and COVID-19](#)
- [Getting a Flu Vaccine during the COVID-19 Pandemic](#)
- [Similarities and Differences between Flu and COVID-19](#)

The flu spreads easily, and there are lots of ways to catch it.

The flu is especially hard on older adults and small children, so keep your family protected. Because getting the flu is easy, but getting the shot is even easier.

DSHS encourages you to protect yourself and your family by getting the flu shot as soon as possible. We urge everyone six months old and older to get vaccinated every flu season.

### Getting the flu shot is particularly important for:



Pregnant Women



Older adults  
65 years and older



Small children  
(6 months to  
5 years)



People with  
chronic health  
conditions

**TEXAS A&M**  
**AGRI LIFE**  
**EXTENSION**  
11475-A FM 1442  
Orange, TX 77630  
Phone: 409-882-7010

Non-Profit Org.  
US Postage  
PAID  
Orange, TX  
Permit #12

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.*