

Orange County AgriLife Newsletter July 2021

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County Judge
John Gothia

Commissioner Precinct 1

Johnny Trahan

Commissioner Precinct 2

Theresa Beauchamp

Commissioner Precinct 3

Kirk Roccaforte

Commissioner Precinct 4

Robert Viator

The AgriLife office will be closed
Monday July 5th in observance of
Independence Day.



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



Texas A&M
AgriLife Extension
Orange County



FREE FOOD SAFETY CONFERENCE

August 3, 2021
9 am - 3 pm
Orange County Convention & Expo Center
11475 FM 1442
Orange, TX
409-882-7010




Speakers
Continental Breakfast
Lunch
Door Prizes
Vendors

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

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

Deadline to register July 10, 2020

To register go to: orange.agrilife.org and click on the Food Safety Registration tab.

H.O.P.E. HELPING ON PURPOSE EVERYDAY

ORANGE COUNTY STATE OF TEXAS

TEXAS A&M AGRILIFE EXTENSION

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.

Texas Department of State Health Services accredited food handlers program

FOOD HANDLER'S Training Class

Tuesday
August 3rd
3 pm

In conjunction with the Food Safety Conference

\$20 per person paid day of class
Make check or money order payable to Food Handlers #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.

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

Food Safety it's our business

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Orange County Livestock Association

County Fair Tag-In

Saturday
July 10th
8 am to 11 am

Mauriceville OCLSA Barn

If you plan to show swine, goats, lambs, and order poultry, you must be at tag in!

ServSafe

2021 Certified Food Managers Two Day Course with Test



Tuesday August 10th & Wednesday August 11th
Deadline to register—Monday July 26th

Classes are held 9 am to 4 pm each day

Fallon Foster, M.P.H. County Extension Agent Family & Community Health will conduct the course and exam at the Extension office 11475 FM 1442 Orange, 409-882-7010.



Must pre register by obtaining the registration form from <http://foodsafety.tamu.edu>
Must submit payment of \$125 per person payable to AgriLife Extension Acct. # 230202 along with registration form to FPM prior to deadline dates.

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Home & Body Essentials DIY Class

**Come ENJOY a
fun day learning
to make Home &
Body products.**



**Saturday
August 14th
10 am to 2 pm
\$25 per person
AgriLife Extension Office
11475 FM 1442, Orange
Make check payable to H.O.P.E.
Payment must be received by
August 1st**

**Class is limited to
15 participants
Call 409-882-7010
to Register**

**Class will be taught by
Fallon Foster
Family & Community Health Agent**

**TEXAS A&M
AGRI LIFE
EXTENSION**

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THE 6TH ANNUAL MICHAEL HOKE MEMORIAL OUTDOOR AWARENESS FOR KIDS

FUN!!

RAIN OR SHINE!!

FOOD!!

**AGES 8-14
SEPTEMBER 18, 2021
\$10 PER PERSON
CLAIBORNE WEST PARK
HALLIBURTON PAVILION
4105 NORTH ST, VIDOR, TX
9AM - 2PM**

ACTIVITIES:
DUCK DOG DEMO
CAMP COOKING
SKULLS & FURS
BENTHIC TESTING
NATURE TRAIL

CHECK-IN THE DAY OF EVENT: 8:30AM

**TO REGISTER GO TO ORANGE.AGRILIFE.ORG AND CLICK ON
THE REGISTRATIONS LINK**

**DEADLINE TO REGISTER & PAY: SEPTEMBER 10, 2021
CALL 409-882-7010 IF YOU HAVE ANY QUESTIONS**

**TEXAS A&M
AGRI LIFE
EXTENSION**



Lower Sabine-Neches
SWCD #446

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TEXAS A&M AGRILIFE EXTENSION & COMMITTEE ON AGING INVITE YOU TO JOIN US

52ND ANNUAL SENIOR CITIZEN RALLY DAY

**"GAME PLAN FOR GOOD HEALTH"
TUESDAY, OCTOBER 19, 2021**

**ORANGE COUNTY CONVENTION &
EXPO CENTER
11475 FM 1442 ORANGE
DOORS WILL OPEN AT 9 AM**

DOOR PRIZES

LIVE MUSIC ENTERTAINMENT



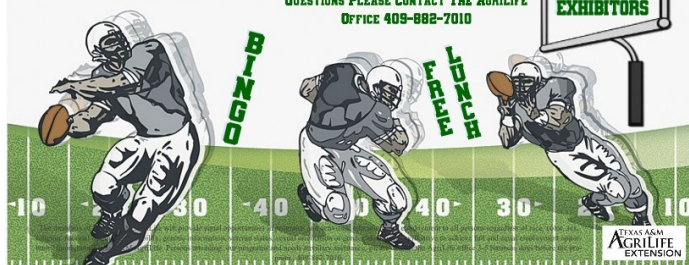
**SUPPORT YOUR LOCAL
HIGH SCHOOL OR COLLEGE
FOOTBALL TEAM COLORS.
BE A REFEREE, OR
CHEERLEADER**



**CHAIR EXERCISE WITH
SILVER WORKZ
INSTRUCTOR
ANNE ROBERTS
OF BODY WORKZ**

**QUESTIONS PLEASE CONTACT THE AGRILIFE
OFFICE 409-882-7010**

**HEALTH
&
WEALTH
EXHIBITORS**



Watermelon Lemonade Slushies

4 cups cubed frozen watermelon

2 cups lemonade, plus more if needed

Ice, if needed

Process frozen watermelon and lemonade in a blender until combined. Add ice if you'd like it thicker, or more lemonade if you'd like it thinner. Serve immediately.



Nutrition

Calories 105kcal, Carbohydrates 26g, Sodium 9mg, Potassium 170mg Sugar 23g, Vitamin A 865IU, Vitamin C 12.3mg, Calcium 11mg, Iron 0.4mg

celebratingsweets.com



**Do Well, Be Well with Diabetes Series May Graduates.
Congratulations!**
Series taught by Fallon Foster, M.P.H.
County Extension Agent-Family & Community Health





Want to become a Certified Texas Master Gardener?

We are taking applications now to attend our online classes. Currently all classes are videos which are about 4 hours long. You can watch them at your leisure. For more information, please go to our website <https://txmg.org/orange>, JOIN MG tab or send an email to ocmg1990@gmail.com

Facebook
Orange County Texas Master Gardeners Association

Website: <https://txmg.org/orange>

Email: ocmg1990@gmail.com

Gardening Hot Line
Tuesdays & Thursdays 10 am to 2 pm
Call 409-882-7010

Summer is the time for FIGS!



Many of you probably remember growing up picking and eating figs straight off your grandmother's fig trees when you were little in the summer. Now that you are an adult you are interested in providing homegrown fruits for your family you know are fresh and pure from harmful chemicals.

Figs are one of the oldest fruits known to humankind. They were mentioned in the Bible in the Garden of Eden and considered sacred by the Romans and often used for trade in Europe and the Middle East. The fig tree originated in Western Asia and the Spanish Explorers brought them to the Americas in the 1500's

Fig trees are easy to grow and produce many figs for many years. They soft, sweet and creamy and have been used in baking and to sweeten meats. They are high in iron, fiber, potassium and calcium. They have been used as a laxative; so don't go overboard eating them when you start.

Fig trees do very well in Orange County, USDA zone 9. Most varieties will survive any of our cold winters once they have established a good root system. Figs need at least 8 hours of full sun each day. They do best in well-regular moist soil. Amend your soil with compost or manure and allow for shallow spreading roots with your trees growing up to 15-30 feet tall. Fertilize 3 times a year prior to August. Figs prefer a pH of 6.5.

Fig Varieties doing well in Orange County—

Brown Turkey – A very hardy fig, which can be grown in a container as well as in the ground. The sweet fruits mature to dark brown skin color when ripe.

Celeste – Similar to **Brown Turkey** and often called the Sugar Fig in the South. **Celeste** is a hardy fig with a violet-skinned mature fruit.

LSU Purple – A newer variety that reliably produces an early and late crop of figs in our area and the fruits are large. The trees are nematode resistant. **LSU Gold** is another new variety with yellow-skinned fruits. These figs are for the die-hard LSU Fans.

O'Rourke – An older fig on a longer stalk. When the fruit is ripe the internal color is golden with a red center when soft ripe. Ripens around the last week of June in our area with the fruit hanging down when fully ripe.

Purple Passion – A very deep plum-colored fig with amber flesh and very delicious. It is prolific, super sweet and great for eating fresh off the tree.

Sheri Bethard, Orange County Master Gardeners

RICE FIELD DAY

JULY 8 | 5:30 PM TO 8 PM

WINNIE-STOWELL
COMMUNITY BUILDING

1301 PARK ST, WINNIE, TEXAS

****One General Pesticide CEU****

5:30- 6:30 Research Updates Texas A&M AgriLife
Researchers

6:30-7 Fried Fish Dinner Catered by
Kerry Abney

7:00-7:30 Ag Policy Update Joe Outlaw

7:30-8:00 Crop Progress Panel Dorsey Jones, Helena
DeWayne Dopslauf,
Nutrien Ag Services

Sponsored by Chambers & Jefferson Counties
Agriculture Committees

TEXAS A&M
AGRI LIFE
EXTENSION

RSVP by July 6th for the Agents to have
a head count for the meal.

Please call (409) 835-8461 to RSVP or
for more information.

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Orange County 4-H
Awards Banquet

Tuesday
August 31st 6 pm



Orange County Convention
& Expo Center

Awards & Pins are for the 2020-2021 4-H year

Bring your
favorite fiesta
dish



Question
contact the 4-H office
409-882-7010

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

**Deadline to submit year & project pins
along with award nominations is
Monday, July 26th.**

**Forms must be completed online at
Orange.agrilife.org
Scroll over the 4-H & Youth tab
Select 4-H Awards**

**On the Awards page you will see the
handbook & proper forms needed.**

**If you do not fill out the project infor-
mation, letterman application, community
service etc., you will not be recognized.**

TEXAS A&M
AGRI LIFE



Everyone
Belongs in 4-H!



4-H OPEN HOUSE

Tuesday, August 10, 2021
6pm-8pm

*Petting Zoo *Popcorn *Games *Info Booths* Hot Dogs * And More!

Orange County Convention & Expo Center
11475 FM 1442. Orange
For more information, call 409-882-7010

Establishing a Wildflower Garden

Tools & Materials:

- Mower or clippers
- Steel garden rake
- Sprinkler
- Clear 2 – 4 mil plastic enough to cover area twice
- Garden hose
- Rotary tiller
- Garden fork
- Compost
- Wildflower seed mix for Zone 9 or your area

Broadcast spreader

Remove grass & weeds. Mow or cut existing vegetation as low as possible to the ground. Till area with Rotary tiller and water thoroughly, then cover with plastic. Lay hose on top of plastic and place extra plastic on top. Seal edges with stone, brick or something heavy to keep plastic in place. (Plastic will heat area from sun and kill any remaining roots and seeds.



Depending on the amount of sun and how hot the daily temperature is this process can take as little as 2 weeks or as long as 6 weeks. The goal is to raise the soil temperature to above 100°F 3-6 inches deep in the soil. When you remove the plastic, rotary-till the area again. Water and wait 2 weeks for any remaining weeds to sprout. Remove those that do.

Sow Seeds. Sow your seeds in mid to late Summer eliminates many of the sprouting weeds that often plague spring plantings but is very useful for many grasses and perennial flowers. Use a broadcast spreader, sowing the seeds at the rate recommended for the mix and rake gently into the top 1 inch of soil. For the plants to become well established, keep the soil evenly moist for the first growing season. Remove any invasive weeds, tree and shrub seedlings as they come up. As the years go by, add additional perennial and grass seeds to fill in gaps and replace any annual seeds needed.

Tips Some mixes contain common annual flowers, such as bachelor's buttons and cosmos, which are self-sowing, so you will see them next year.

Meadows of mixed flowers and native grasses and replace your lawn, cover a slope or enhance a roadside. Most wildflower beds require less watering once established than lawns and rarely need mowing.

Sheri Bethard, Orange County Master Gardeners

CLIMATE CHANGE & EXTREME HEAT

CAUSES MORE DEATHS
each year than hurricanes, lightning, tornadoes, earthquakes, and floods

COMBINED!

WHO'S AT RISK?

Adults over 65, children under 4, people with existing medical problems such as heart disease, and people without access to air conditioning

WHAT CAN YOU DO?

STAY COOL

- Find an air-conditioned shelter
- Avoid direct sunlight
- Wear lightweight, light-colored clothing
- Take cool showers or baths
- Do not rely on a fan as your primary cooling device

STAY HYDRATED

- Drink more water than usual
- Don't wait until you're thirsty to drink more fluids
- Avoid alcohol or liquids containing high amounts of sugar
- Remind others to drink enough water

STAY INFORMED

- Check local news for extreme heat alerts and safety tips
- Learn the symptoms of heat illness

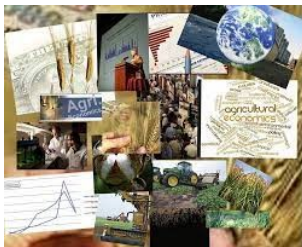
LEARN MORE!

Visit CDC's Environmental Public Health Tracking Network to learn more about climate change and extreme heat at www.cdc.gov/ephtracking

Higher food prices reflect variety of factors

AgriLife Extension economist provide “bigger picture” on some agricultural product increases.

Factors contributing to some higher prices at the local grocery store are the result of a perfect storm of short- and long-term retractions, disruptions, disasters and wide fluctuations in supply and demand, said Texas A&M AgriLife Extension Service economists. And that’s just the short list.



“We are already seeing consumers paying more for many grocery items, including beef, poultry and fish, as well as dairy items and a number of other household staples,” said David Anderson, Ph.D., AgriLife Extension economist in the Department of Agricultural Economics in the College of Agriculture and Life Sciences, Bryan-College.

With the pandemic, along with ice storm and drought, fuel increase and supply disruptions, slowdowns in shipping and a head-snapping return in demand, there are more than a few reasons consumers are seeing increased food prices.

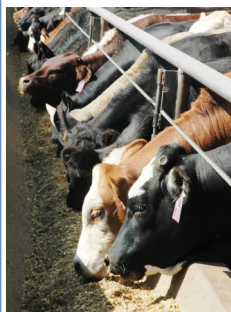
Increased cost to feed poultry and livestock

Anderson said one significant factor in the rising cost of meat items is the increased cost of feed for poultry and livestock, which is made up primarily of corn and soybean meal.

“Cows, chickens, goats, sheep and other farm animals have diets that are highly dependent on feed made from these commodities,” Anderson said. “Increased cost for these commodities, along with increases in fuel and transportation costs, energy costs and cost of agricultural inputs, such as fertilizer, eventually get passed along to the consumer.”

“Increased fuel costs, disturbances in the reliability of transportation and labor, and a general trend towards inflation have also been factors in food price increases,” he said.

Along with supply problems, he said, many agricultural operations have had to spend more on pandemic-related safety training and protocols and are passing along some of those costs.



“There also have been weather anomalies that have had an impact on agriculture, such as the winter storm and then drought affecting producers in Texas,” Anderson said. “In all, agricultural production and the effects of input costs, the push and pull of supply and demand, and other variables is a pretty complex and often unpredictable situation.”

Pipeline hack no major agriculture setback
While the ransomware attack on the Colonial Pipeline caused sudden and serious disruption of the primary fuel supply to eastern states, it likely did not cause any serious longer-term impact on agriculture, Anderson said.

“The fuel supply problem was exacerbated by panic buying that made the shortages even worse and left a number of areas entirely without fuel,” he said. “There was some cause for alarm among consumers, but that overreaction only served to prolong the situation.”

Anderson said agricultural producers in the region may have experienced some short-term issues with the pipeline interruption, such as temporary shortage of diesel fuel for farm equipment or temporary setbacks in transporting goods and supplies. However, the event likely did not produce much of impact on agriculture as a whole and really have very minimal impact on agricultural production in states like Texas and California.

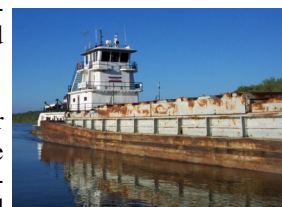
Supply chain issues related to the I-40 bridge

However, Anderson said, the crack on a beam providing stability to the bridge on Interstate 40 between Little Rock, Arkansas and Memphis, Tennessee, was a recent event that could potentially represent a major crack in the stability of the agriculture supply chain.

“Far more significant to agriculture than the Colonial Pipeline shutdown was the issue with the I-40 bridge,” he said. “There is a huge amount of agricultural-related barge traffic along the upper Mississippi and the rivers that feed into it, taking agricultural commodities into the New Orleans area for export.”

The bridge was shut down for weeks and only recently was barge traffic again being allowed through, but at a slower pace until the bridge can be fully assessed.

The closure caused disruptions and delays in delivery for hundreds of barges, including those carrying corn, soybeans, soybean meal and other agricultural commodities.



“We’ve always had an advantage over other countries in our ability to move large quantities of agricultural commodities by inland waterways,” said Luis Ribera, AgriLife Extension economist, Bryan-College Station. An analysis by Ribera and others regarding soybean transportation throughout the U.S. showed 45% of the commodity moved via inland waterways, 35% moved by rail and 20% moved by truck.

However, he added, such delays in shipments and lack of reliability in supply can lead buyers to seek commodity providers in different countries.

“Once you’ve lost market share, it’s very hard to get it back,” Ribera noted.

Mark Welch, AgriLife Extension economist, Bryan-College Station, said had the disruption in barge traffic continued, there could have been some serious ramifications in the agriculture sector,

“A long-term disruption would have caused added delays and expenses as the commodities would have to be offloaded and put into railcars or trucks for transportation,” he said. “Fortunately, this was a reactively short-term issue, but it did highlight how important our inland waterways are in the agricultural supply chain.”

Winter storm, prolonged drought in Texas

Welch said although some grain production in Texas was affected by Winter Storm Uri, producers are making good progress on corn and grain sorghum crops that needed to be replanted after the freeze.

“On the other hand, this year’s wheat production in West Texas has been affected by a different weather condition, a prolonged drought, which has been bad for those producers,” he said. “There are a number of factors at play in agricultural production, and it’s often a combination of factors and not one factor along causing supply issues and price increases.”

He said yield losses from weather, as well as additional unexpected increases in labor and energy costs and increases in the cost of various agricultural inputs, have combined to create and escalating affect.

“There are so many variables, it’s difficult to pinpoint prices,” he said. “But it’s apparent that prices will continue to go up, at least in the short term.”

However, both Welch and Ribera noted grain prices in general are at a high level, presenting producers with an opportunity to make up for some of the losses they might have incurred from bad weather or other disruptions.

Ribera also noted the Texas citrus industry is still trying to recover from at least \$230 million in losses from last year’s crops.

“The effects of the storm likely will impact grapefruit availability and prices, but probably won’t have a significant impact on orange prices due to other large supplies available from Florida and California,” Ribera said. “But there are still likely to be increases in citrus prices due to increased costs of labor and transportation, as well as from general overall inflations.”



Many cattle ranchers across the state are also trying to recover from losses due to the winter storm while also dealing with this year extended drought, said Justin Benavidez, Ph.D., AgriLife Extension economist, Amarillo. Long-term livestock losses from the winter storm have been estimated at upwards of \$300 million.

Beef cattle producers are still working to replace the livestock they lost,” he said. “That takes a lot of time and very costly. And the extended drought this year has had a further negative economic impact on them.”

AgriLife Today: Paul Schattenberg

Heat of Summer

The human body is normally able to regulate its temperature through sweating, until it is exposed to more heat than it can handle. Heat exhaustion and heat stroke can escalate rapidly, leading to delirium, organ damage and even death. In 2018, 162 people died in the U.S. from exposure to excessive heat, according to Injury Facts.

People most at risk include:

- Infants and young children, especially if left in hot cars
- People 65 and older
- People who are ill, have chronic health conditions or are on certain medications
- People who are overweight

Heat Exhaustion

When the body loses excessive water and salt, usually due to sweating, heat exhaustion can occur. According to the free NSC First Aid Quick Reference app, signs and symptoms include:

- Sweating
- Pale, ashen or moist skin
- Muscle cramps (especially for those working or exercising outdoors in high temperatures)
- Fatigue, weakness or exhaustion
- Headache, dizziness or fainting
- Nausea or vomiting
- Rapid heart rate

Uncontrolled heat exhaustion can evolve into heat stroke, so make sure

to treat victims quickly:

- Move victims to a shaded or air-conditioned area
- Give water or other cool, nonalcoholic beverages
- Apply wet towels, or have victims take a cool shower

Heat Stroke

Seek medical help immediately if someone is suffering from heat stroke. Signs include:

- Body temperature above 103 degrees
- Skin that is flushed, dry and hot to the touch; sweating has usually stopped
- Rapid breathing
- Headache, dizziness, confusion or other signs of altered mental status
- Irrational or belligerent behavior
- Convulsions or unresponsiveness

Immediately take action:

- Call 911
- Move the victim to a cool place
- Remove unnecessary clothing
- Immediately cool the victim, preferably by immersing up to the neck in cold water (with the help of a second rescuer)
- If immersion in cold water is not possible, place the victim in a cold shower or move to a cool area and cover as much of the body as possible with cold, wet towels
- Keep cooling until body temperature drops to 101 degrees
- Monitor the victim's breathing and be

ready to give CPR if needed

DO NOT:

- Force the victim to drink liquids
- Apply rubbing alcohol to the skin
- Allow victims to take pain relievers or salt tablets

The best way to avoid a heat-related illness is to limit exposure outdoors during hot days. According to the Centers for Disease Control and Prevention:

- Air conditioning is the best way to cool off
- Drink fluids, even if you don't feel thirsty, and avoid alcohol
- Wear loose, lightweight clothing and a hat
- Replace salt lost from sweating by drinking fruit juice or sports drinks
- Avoid spending time outdoors during the hottest part of the day, from 11 a.m. to 3 p.m.
- Wear sunscreen; sunburn affects the body's ability to cool itself
- Pace yourself when you run or otherwise exert your body

Tommy Byers, BLT
Nutrition Educator
Orange County
tommy.byers@ag.tamu.edu



Orange County Food Safety

CDC and Food Safety: Tips to Keep Food Safe This Summer

Summer promises sunshine, heat, and carefree gatherings with families and friends. It also coincides with an increase in food poisoning as warmer temperatures cause foodborne germs to thrive. When shopping for groceries or eating outside, make sure to refrigerate perishable food within 1 hour if it's 90°F or warmer. Read these CDC features for more tips on keeping food safe this summer, whether you're grilling, planning a party, or attending a fair or festival.

- If you're preparing food in advance for a family reunion, a graduation party, or other event, divide cooked food into shallow containers and store in the refrigerator or freezer to cool it rapidly. Read more of CDC's advice on safely cooking, preparing, and serving food for large groups.
- When grilling, throw out marinades and sauces that have touched raw meat juices, which can spread germs to cooked foods. Use clean utensils and a clean plate to remove cooked meat from the grill.
- At fairs, festivals, carnivals, and rodeos, follow these tips to have a safe cooking, eating, and drinking experience. Before buying food, be sure the vendor has a license to sell food and that employees wear gloves and use tongs when serving food. Bring hand sanitizers or disposable wipes in case there aren't any places to wash your hands.
- Don't eat raw oysters. They can contain harmful bacteria that can make you very sick, even if they look, smell, and taste like any other oyster. Learn how to protect your health and avoid vibrio is, a disease linked to eating raw oysters.



Content source: [Centers for Disease Control and Prevention, National Center for Emerging and Zoonotic Infectious Diseases \(NCEZID\), Division of Foodborne, Waterborne, and Environmental Diseases \(DFWED\)](#)

Amber McNeil. Orange County Environmental Health and Code Compliance
Retail Food Program Specialist



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

TEXAS A&M
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EXTENSION

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County Extension Agent
Family & Community Health
Orange County

Summer Time and Those Dreaded Garden Weeds!

By Sheri Bethard, Texas Certified Master Gardener

By now many of you have stopped working in your gardens due to the piercing summer heat and humidity. So, as you have let your garden go, the weeds have POPPED up all over. Well, to keep you from having to do the “back-breaking” task of weeding, I have found a number of easy ways to rid your garden of those pesky weeds. All are organic and will be safe for you and your family and do not contain any harsh chemicals. So, here goes:

Newspaper/Cardboard – Lay down a carpet of newspaper (10 sheets thick) or cardboard on top of the weeds around your plants. This will block the sunlight and keeps oxygen from reaching the soil, thus smothering the weeds. Once you lay this down, lightly wet to keep it in place, then cover with mulch or compost and as it decomposes, you can add more to those areas. The decomposed material is adding beneficial nutrients back into the soil.

Corn Gluten Meal – This corn b-product stops weed seeds from germinating, thus making new weeds. Spread it on the ground around your plants and after your seedlings have taken hold in the soil. After harvest, spread more to prevent late season weeds.

Vinegar – There are two types of vinegar, the store bought which is about 5% vinegar and one your cane get at your garden or farm store which is about 20 – 21% vinegar. Vinegar will suck the life out of the plant's leaves. It is more destructive to young, tender weed leaves. Those weeds with waxy leaves, the vinegar will just roll off the leaf top, so you will have to be sure to spray the underside. Cover any of your garden plants before spraying to keep the overspray from hitting them.

Alcohol or Vodka – You may think your weeds are dying drunk when using this concoction, but mix 1 ounce with 2 cups of water and a couple of drops of dish soap and this will dry out the weeds that live in the sun.

Soap – The oil in soap can break down the waxy or hairy weed surfaces, making them vulnerable to vinegar and alcohol. Also, the soap makes the leaves shiny, which will tell you which ones you have sprayed. And it helps the mixture stay in place on the leaves causing the destruction of the weed.

Boiling Water – This is good for cracks in driveways and sidewalks and I would not suggest for your garden as you could damage your good plants. Take a kettle of boiling water and pour on the weeds, which will burn up. By the time the water drains to the edge it has cooled enough to not hurt your other plants.

Hope these non-chemical weed treatments help rid you of those pesky garden weeds. Remember for any horticulture or gardening questions, please contact our Master Gardener Hotline at 409 882-7010 Tuesday and Thursdays from 10AM – 2PM. The public is welcome to attend any of our monthly meetings held the 2nd Thursday of each month at 6:30PM at the Orange County EXPO Center. Contact the number above for more information or visit our website <https://txmg.org/orange>



Did you know that pesticides is an umbrella term?

There are many different ‘types’ of pesticides, each having their own function!

Herbicides are used to control plants, insecticides control insects, fungicides control fungus...Well you get the picture There are technically even more pesticides than I have picture here. So next time you talk about pesticides, remember that includes thousands of different products and you really should be more specific.

thefarmbabe.com

Campfire Tex Mex White Bean Chicken Packets

Serves 4

- ◆ One 15 ounces can navy beans drained and rinsed
- ◆ One 10 ounces can diced tomatoes drained
- ◆ One 10/11 ounces can mini corn or niblets
- ◆ 1 tablespoon Mexican Spice Blend or more to taste!
- ◆ 4 boneless skinless chicken breasts diced
- ◆ 1/2 cup shredded cheese Mexican blend
- ◆ chopped green onion to top
- ◆ 4 tin-foil squares about 18" x 12"



1. Combine all ingredients, except the cheese and green onion, in a large bowl.
2. Place 1/4 of the mixture on each foil square, then fold up the tinfoil so that the mixture won't leak while turning the packet over the fire.
3. Place on a BBQ grill or the grate over a campfire and cook for 20-25 minutes, turning the packets occasionally so that everything is cooked evenly.
4. When the chicken has been cooked thoroughly, remove from the fire and cool slightly.
5. Turn out the foil packets onto a plate, top with cheese and green onions.
6. Enjoy

Notes: These may take more or less time to cook depending on your campfire! You can also do these on the BBQ or in your oven at 375° F.

Nutrition Information: Calories 179kcal, Protein 27g, Fat 6g, Saturated Fat 3g, Cholesterol 85mg, Sodium 228mg, Potassium 430mg, Vitamin A 125iu, Vitamin C 13mg, Calcium 98mg, Iron 0.5mg

<https://www.thekitchenmagpie.com/>

Pie crust

- * 2 1/2 cups all purpose flour, plus more for rolling
- * 1 tsp salt
- * 3/4 cup (1 1/2 sticks) unsalted butter, cold and cut in pieces.
- * 1/4 cup shortening
- * 1/4 cup ice water
- * Egg wash
- * 1 egg yolk mixed with 2 tsp water

Filling

- * 12 ounces fresh blackberries
- * 1/2 cup sugar
- * 2 tsp instant Clearjel thickener (substitute 1 Tbsp cornstarch)
- * Juice of 1/2 lemon

Glaze

- * 1 cup confectioner's sugar, sifted
- * Water for thinning

Instructions

1. Start by making the crust. Pulse the flour and salt a few times in a food processor to combine. Add the cold chunks of butter and shortening to the bowl and pulse about 20 times until the mixture is grainy.
2. Add the ice water, a little at a time, while continuing to pulse, until the dough just comes together when pinch it between your fingers. Stop the machine to check it. Note: you may not need all the water.
3. Turn the dough out onto a floured surface and bring it together into a ball. If there is still any remaining dry flour make sure to knead that into the dough to get it all incorporated. If your dough is too sticky,

blackberry slab pie bars



add a touch more flour.

4. Cut the ball of dough in half, form two flat rectangles, and wrap each one in plastic. Refrigerate the dough for 2 hours (or overnight) before rolling it out.
5. While the dough is chilling make the filling. This step can also be made the day before if you like. Put the berries into a saucepan. Mix the sugar and Clearjel thickener together and add to pan along with the lemon juice. Starting on low and then increasing the heat to medium high, cook the berries until they start to soften and the sugar has dissolved. Mash the berries with a fork as they soften. Stir almost constantly.
6. Cook for about 8 minutes, or until it's the consistency of funny jam. I like to mash most of the berries. Chill the filling until ready to use.
7. Preheat the oven to 350F.
8. Spray out a sheet of parchment large enough for a baking sheet and lightly flour it. Roll out one of the pieces of dough to roughly a 9x12 rectangle. Don't stress, if it's close, that's fine. It helps to let the dough rest for a few minutes to warm up slightly before trying to roll it out.
9. Spoon the jam over the top, leaving about an inch around free.
10. Roll out the top crust, and carefully place over the jam
11. filling, pressing down all around the edges to seal. If you've got excess dough you can roll it up a bit.
12. Brush with egg wash and bake for about 40 minutes until golden. Let cool before glazing.
13. To make the glaze whisk or stir the sugar together with the water, a tablespoon at a time, until you get a glaze consistency. Brush it liberally over the top of the cooled pie. Let dry before slicing.

<https://theviewfromgreatisland.com/blackberry-slab-pie-bars-recipe>

Most clubs and projects do not meet during the summer. Check with your club manager.

Dusty Trails 4-H & Clover Kids Club

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

CCS Lions 4-H Club
1st Wednesday
3:30 pm Community Church
Club Manager
David Beck
409-474-9631
*All Orange County
Homeschool youth are
welcomed to join CCS Lions*

OC 4-H Judging Club

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

Mighty Pirates 4-H

2nd Tuesday 7 pm
4-H Office
Club Managers
Sandy Mitchell
409-201-8523
Lisa Edwards
409-554-1960

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

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

Adult Leaders Association (ALA)

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



2021-2022 4-H Year

Registration opens

August 15, 2021

project Groups

Equine Riders & Non-Riders

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

Food & Nutrition

3rd Tuesday 6pm
4-H Office

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

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

SAVE THE DATE

SOUTHEAST TEXAS LIVESTOCK EXTRAVAGANZA

September 11, 2021

TVE Fairgrounds - Liberty, Texas



A FULL DAY DESIGNED TO PROVIDE AN EDUCATIONAL OPPORTUNITY FOR 4-H AND FFA FAMILIES NEEDING EXPERIENCE IN THE SHOW RING WITH HANDS ON LEARNING AND SHOWMANSHIP CLINICS!

ANIMAL SESSIONS INCLUDE:

CATTLE, SWINE, GOAT & LAMB, POULTRY

BRINGING YOUR OWN ANIMAL IS ENCOURAGED BUT NOT REQUIRED!

REGISTRATION FORMS COMING SOON!!!!

**TEXAS A&M
AGRI LIFE
EXTENSION**

The members of the 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.



Pyranha Zero-Bite is safe for most classes of pets and works well to kill and repel mosquitoes

This product can be purchased from your local feed store, Tractor Supply, or Amazon

**TEXAS A&M
AGRI LIFE
EXTENSION**

Asian Slaw

4 servings

Coleslaw mix

1 pkg (3 oz) ramen noodles (discard seasoning packet)

1/2 cup sliced almonds

1 tablespoon sesame seeds (optional)

1 cup shredded carrots

2-3 green onion, diced

1 1oz. can mandarin oranges, drained

Dressing

1/2 c vinegar of choice

2 tablespoons olive oil

2 tablespoons honey

1 tablespoon low sodium soy sauce

Preheat oven to 450F.

Break ramen noodles and spread onto a sheet pan, add sliced almonds, bake for 5 minutes then add sesame seeds and cook 1 minute longer. Let cool. Once cooled add to a bowl and mix with carrots, green onions, and oranges.

In a small separate bowl mix together dressing ingredients. Add the dressing to the ramen mixture and mix well.

Nutrition facts: 270 calories, 13g total fat, 1.5g saturated fat, 240mg sodium, 35g carbohydrate, 3g fiber, 17g total sugars, 9g added sugars, 6g protein.

Recipe provided by
Tommy Byers

BLT Nutrition Educator Orange County



**BETTER LIVING
FOR TEXANS**
TEXAS A&M AGRI LIFE EXTENSION

Peach and Blackberry Salad

Dressing

- 1/4 cup extra virgin olive oil
- 1 lemon zest, and juice
- 1 tablespoon fresh basil, minced
- 1/2 teaspoon salt

Salad

- 6 ounces baby spinach and spring mix
- 1/4 cup reduced fat feta cheese, crumbled
- 1/4 cup almonds sliced
- 1/2 pint fresh blackberries, halved
- 2 medium peaches, sliced

Instructions

1. Wash your hands and clean your food preparation area.



2. Wash all produce and fruit before preparing salad.
3. Using a canning jar, pour in olive oil, zest, and juice of 1 lemon, minced fresh basil, and salt. Cover the jar with lid and shake till blended well, let sit.
4. Toss spinach and spring mix in a large bowl. Top greens with feta cheese, walnut pieces, blackberries and sliced peaches.
5. Pour dressing over salad and gently toss.

Nutrition Facts

6 servings per container. Serving size 3/4 cup

Calories 160; Total Fat 13g Saturated Fat 2g Fat 0g, Cholesterol 5 mg, Sodium 330mg

Total Carbohydrate 8 g, Dietary Fiber 3g, Total Sugars 4g, Protein 4g

<https://dinnertonight.tamu.edu/recipe/peach-and-blackberry-salad/>

Orange County Food Safety

Tips to Keep Your Food and Water Safe During Hurricane Season

SOURCE U.S. Food and Drug Administration

Floods and power outages from hurricanes can cut off water supplies and quickly contaminate food. Here are some tips to keep in mind before, during, and after a hurricane.

When There Is a Hurricane Warning

Stock up on everything you might need now. Be sure to have these supplies on hand:

- Thermometers in the freezer and refrigerator
- Containers of ice to keep food cold or to melt if water supply is contaminated or unavailable
- Coolers, frozen gel packs, and dry ice to keep refrigerated food at or below 40° F and frozen food at or below 0° F if power is out for more than 4 hours
- Bottled water
- Nonperishable foods stored high on shelves, in case of flooding
- Manual can opener
- Bleach for disinfecting
-

During a Hurricane

- Keep food at recommended temperatures. Keep in mind that perishable food such as meat, poultry, seafood, milk, and eggs not kept at or below 40° F can make you sick—even if thoroughly cooked.
- Do not eat or drink anything that has touched flood water, including food packed in non-metal containers.
- Discard food and beverage containers with screwcaps, snap lids, crimped caps (soda bottles), twist caps, flip tops, and home canned foods if they have come in contact with flood water. These containers cannot be disinfected.

Area health departments will determine whether local tap water can be used for drinking.

After a Hurricane

In addition to preparing for a hurricane, it's important to take steps to stay safe after a hurricane is over. For example:

- Once power is restored, check the temperature inside your refrigerator and freezer. You can safely eat or refreeze food that was in the freezer if it is below 40° F.
- Discard any perishable food that has been in a refrigerator or freezer at or above 40° F for 2 hours or more. When in doubt, throw it out.
- If water supply is still unsafe, boil water or use bottled water.

Amber McNeil. Orange County Environmental Health and Code Compliance
Retail Food Program Specialist



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

TEXAS A&M
AGRI LIFE
EXTENSION

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



Do you love learning about & caring for animals? Are You Interested in learning More about the Veterinary Science Project?

Did you know that this program provides the training and experience needed to receive a veterinary assistant classification?

Join us, to learn more about how you can participate and earn your certificate! Tuesday, July 15, 2021

Don't forget to Pre-Register!

Veterinary Science Certificate Program

If you are interested in a career as a veterinarian, start with your veterinary assistant certificate!

Informational Meeting

Tuesday, July 15, 2021

6:00 p.m.

1135 Redwood, Kountze, TX 77625

Must Pre-Register to

tammy.goodman@ag.tamu.edu

- Age limit is 14 & up
- This meeting will cover all requirements and costs for the project. Meeting dates & times also.
- Project will begin in September
- Open to all County 4-H members with their Agents Permission

Persons with disabilities who plan to attend this meeting and who may need auxiliary aids or services are requested to contact the Jefferson County Human Resources Director at (409) 539-2201 five working days prior to the meeting so appropriate arrangements can be made. Educational programs of Texas A&M AgriLife Extension Service are open to all people without regard to race, color, sex, religion, disability, national origin, age, genetic information, veteran status, or gender identity. The Texas A&M University System, U.S. Department of Agriculture, and the County Commissioners Courts of Texas Cooperating

Become a Texas Master Naturalist!

- Fall Initial Training starting soon!
- Introductory meeting: Thursday, July 22, 2021 at 6:30 p.m. in Beaumont
- Become certified and join a group of fun and knowledgeable nature-loving volunteers to help provide education, outreach, and service in our communities.



Scan and go directly to our website to register:

<https://txmn.org/sabine/>



For more information, contact Randy Beehn at beehner@att.net.



The South East Texas Regional Planning Commission (SETRPC) is conducting a study of community needs and resources across Hardin, Jefferson and Orange counties. The goal is to identify crucial service needs in areas such as employment, education, housing, healthcare, childcare, transportation and more.

Your participation in this survey is critical if we are to accurately assess and ultimately address the basic needs of residents in the tri-county area. We ask that you please complete the survey at your earliest convenience.

If you are **part of an organization**, please complete the survey at the link or scan the QR code below:
<https://www.surveymonkey.com/r/CNAforOrganizations>



If you are a **Public Official or Board member**, please complete the survey at the link or scan the QR code below:
<https://www.surveymonkey.com/r/CNAforElectedOfficialsandBoardMembers>



If you are a **resident of Orange, Jefferson or Hardin counties** and want to comment on social services, please complete the survey at the link or scan the QR code below:
<https://www.surveymonkey.com/r/CNAforResidents>



Please feel free to contact Bonnie Brooks with any questions
South East Texas Regional Planning Commission Community Services
409-924-3381, ext. 6278

How to win the fight against stickers

Management tips to ruin sandburs' summer

Whether you call them stickers or sandburs, a [Texas A&M AgriLife Extension Service](#) expert can help you win the war against these prickly little pain dispensers.

Sandburs, also known as grassbur or sandspur, are an annual and/or perennial grass. The sharp, spiny burs are a seed pod that can latch on to passersby for distribution to other locations.



"Weed control is ultimately up to the end-user, but sandburs are one of those weeds that can be a painful reminder that our yards may need some attention," said Chrissie Segars, Ph.D., AgriLife Extension statewide turfgrass specialist, Dallas. "If you've ever been stuck by them or removed them from a child or pet, then you likely want some advice on how to get rid of them."

Segars said Texas' wide range of climates makes any specific directions to address sandburs difficult. In some parts of the state sandburs are a summer annual that dies back and returns from seed, while in warmer regions they live as perennials that can overwinter as plants. Therefore, control methods and timing differ based on where the plants are in their life cycle.

"In some parts of the state, folks might use preemergence herbicides that will have no effect on the overwintering plant," she said. "It might prevent the seeds from emerging, but it won't get rid of the old plant. There are no herbicide treatments that will be 100% effective every time, but they will reduce the plants and subsequent seeds."

Pre- and post-emergent applications for sandburs

Segars said there are ways to fight sandburs with herbicides that kill plants after they emerge or prevent plants from emerging from seeds. Timing is critical when applying pre- or post-emergent products. Sandbur seed can begin early germination at a soil temperature of 52 degrees and peak at 72 degrees, she said.

She recommends a split application of preemergence products with active ingredients Dithiopyr, Indaziflam, Oryzalin or Pendimethalin for sandburs because of their long germination period. Apply the product to prevent sandburs from emerging and follow with another application depending on label instructions, soil type and weather.

Unfortunately, most postemergence herbicides available to homeowners at big box stores are not labelled for sandbur, Segars said. There are three selective, post-emergence products that are labeled to address sandburs in turfgrass. Katana, Celsius WG and Image 70 DG are more professional-gear products but can be purchased online. The most homeowner friendly – Image Kills Nutsedge – is available online and in home and garden departments.

"It may be too late for preemergence applications in some parts of the state, but this cooler weather means it may not be too late to affect peak germination," she said. "The second application will catch those seeds

that haven't started germinating yet."

Segars said it is important to always follow product labels.

Making turfgrass happy can eliminate stickers

Herbicides are a tricky time- and money-consuming way to fight sandburs. But Segars said one thing all homeowners can and should do to fight sandburs is implement cultural practices, including fertilization, mowing, proper irrigation and cultivation to help turfgrass choke out sandburs.

Sandburs prefer nutrient-deficient soils, so homeowners should start the process by taking a soil sample and add recommended amendments to create proper pH levels for your soil and turfgrass types, then follow with nutrients like potassium, phosphorous and nitrogen.

"Sandburs thrive in poor soils, so you want to improve all nutrients in general with fertilizer," she said. "Only add phosphorous and potassium according to the soil test and nitrogen according to recommendations for your turfgrass type, use of the area, and management capabilities, because St. Augustine grass and Bermuda grass have different needs. Promoting healthy, dense turfgrass is the best defense against most pest weeds, including sandburs."

When it comes to irrigation, Segars said most homeowners overdo it. They begin watering too early and too often, which can lead to poor root development, weakens turfgrass, and makes it susceptible to diseases.



AgriLife Extension has an application for computers and smartphones – [WaterMyYard](#) – designed to help homeowners in North Texas irrigate their lawns properly based on localized weather data. There are a number of other AgriLife Extension publications and resources available to guide homeowners regarding [lawn irrigation](#).

Another effective cultural practice is mowing your lawn with equipment that catches clippings when weeds are mature, Segars said. Catching and removing clippings reduces the seedbank that could potentially develop next year.

"Catching reproductive structures of mature weeds lowers the population of seed you'll have to deal with in the future, and not catching the clippings and those seed pods can potentially help them spread to new areas of your lawn," she said. "These practices should be performed consistently and properly to make your lawn a place where turfgrass thrives and makes it difficult for weeds like sandburs to emerge and multiply."

Adam Russell-AgriLife Today

AgriLife Orange County 2021 Calendar

JULY

- * 5th Independence Day Holiday Ofc Closed
- * 8th Clover Camp Volunteer Meeting
- * 10th OCLSA County Fair Tag-in/Poultry order
- * 13th - 15th Youth Sewing Camp
- * 16th 4-H Member Lock-In
- * 19th 4-H Officer Training
- * 22nd Youth Canning
- * 27th - 29th Clover Kids Camp
- * 4-H Adult Leaders/Club & Project Managers training

AUGUST

- * 3rd Food Safety Conference & Food Handlers Certification
- * 10th 4-H Open House
- * 10th & 11th Certified Food Managers Course
- * 14th Soap Making
- * 31st 4-H Awards Banquet

SEPTEMBER

- * 6th Labor Day Holiday Ofc Closed
- * 18th Outdoor Awareness for Youth
- * 25th Pressure Canning Vegetables

OCTOBER

- * 5th, 7th, 12th, 14th & 18th Do Well, Be Well with Diabetes
- * 8th Youth County Fair Project Contest
- * 8th & 9th Orange County Livestock Show
- * 19th 52nd Annual Senior Citizen Rally Day

NOVEMBER

- * 4th Food Handlers Certification
- * 9th & 10th Certified Food Managers Certification
- * 20th Wreath Making

DECEMBER

- 4th Pressure Canning Meat