

Orange County AgriLife Newsletter November 2021

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County Extension Agent
Family & Community Health
County Coordinator

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Office 409-882-7010



Sunday, Nov. 7th



County Judge
John Gothia

Commissioner Precinct 1

Johnny Trahan

Commissioner Precinct 2

Theresa Beauchamp

Commissioner Precinct 3

Kirk Roccaforte

Commissioner Precinct 4

Robert Viator

Thursday, Nov. 11th



Thursday, Nov. 25th



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

Texas A&M
AgriLife Extension
Orange County



2021 Orange County 4-H Annual Pecan Fundraiser



PRE-ORDER DEADLINE
OCTOBER 11th Thanksgiving order
NOVEMBER 8th Christmas order



Plain Pecans Pieces

1 lb. bag	\$10.75
3 lb. box	\$31.00
5 lb. box	\$51.00

Plain Pecans Halves

1 lb. bag	\$12.25
3 lb. box	\$35.50
5 lb. box	\$58.00

Peanuts & Specialty Nuts

12 oz Chocolate Peanuts	\$5
12 oz Honey Roasted Peanuts	\$5
1 lb. Hot and Spicy Peanuts	\$3.25

1 lb. Roasted and Salted Cashews	\$10.25
1 lb. Walnuts	\$8
1 lb. Raw Almonds	\$8
1 lb. Roasted and Salted Pistachios	\$11.25

Frosted or Flavored Pecans

12 oz. bag \$9.50 each

Chocolate Covered or White Chocolate or
 Chocolate Toffee Covered

Praline Frosted or Amaretto Frosted
 Cinnamon Frosted or Honey Toasted Glazed

Sugar Free Chocolate (contains Malitol) \$12.00

Samplers

1 lb. Pecan Sampler \$14

White Chocolate, Chocolate, Cinnamon & Praline
 Halves

2 lb. Pecan Sampler \$25

Chocolate, White Chocolate, Amaretto, Cinnamon,
 Pina Colada & Praline Frosted

Specialty Mixes

Texas Deluxe Nut Mix \$8.50

Pecans, Cashews, Almonds and
 Brazil Nuts

Hunter's Mix \$5.25

Cashews, Cocktail Peanuts,
 Sesame Sticks, Sesame Seeds,
 Natural Almonds, Fancy Pecan
 Halves, Peanut Oil and Salt

California Mix \$6.00

Almonds, Walnuts, Dried
 Apricots, Diced Dates, Banana
 Chips, Seedless Raisins, Coco-
 nut Chips, Cashews and Sun-
 flower Seeds

Trash Mix \$4.25

Sesame Sticks, Jumbo Runner
 Peanuts, Pretzels, Hot and

Spicy Peanuts, Peanut Oil and
 Salt

Fiesta Mix \$4.50

Bar-B-Que Corn Sticks, Taco
 Sesame Sticks, Nacho Cheese
 and Hot & Spicy Peanuts

Cran-Slam Mix \$6.25

Dried Cranberries, Raw Wal-
 nut Pieces, Roasted and Salted
 Sunflower Seeds, Roasted and
 Salted Pumpkin Seeds, Diced
 Pineapple and Black Raisin

Mountain Mix \$5.50

Roasted and Salted Cashews,
 Roasted and Salted Peanuts,
 Roasted and Salted Almonds,
 Raisins and M&M's

Baskets

1 lb. Texas Wicker Basket \$22

Chocolate & White Chocolate Mixed

3.5 lb. Round Wicker Gift Basket \$50

1/2 lb. each of Milk Chocolate Pecans, White
 Chocolate Pecans,
 Praline Frosted Pecans, Texas Deluxe Mix and
 Hunter's Mix

3.94 lb. Big Tex Gift Basket \$66

Texas shaped basket filled with 11 oz. Pecan
 Topping, 12 oz. each
 of Milk Chocolate Pecans, White Chocolate Pe-
 cans, Praline
 Frosted Pecans and 1 lb. Raw Pecan Halves.

Orders can be placed through
 Orange County 4-H Member or by calling the
 club manager

Clay Busters 4-H 409-767-6222

Dusty Trails 4-H 409-988-4873

Mighty Pirates 4-H 409-201-8523 or
 409-554-1960

OC 4-H Judging Club 409-679-2441

CHECKS PAYABLE TO: ORANGE 4-H COUNCIL



TEXAS A&M
AGRI LIFE
 EXTENSION

You can also call the AgriLife
 office to place an order
 Orange County 4-H Office
 409-882-7010



Certified Food Managers 2-Day Course with Test

Tuesday, November 9th &
Wednesday, November 10th
9 am to 4 pm each day
Texas A&M AgriLife Extension Office

Must pre-register by
obtaining the registration form from
<http://foodsafety.tamu.edu>

Must submit registration form and
payment of \$125 per person
Payable to:
AgriLife Extension Acct. #230303
mail directly to
Food Safety Education Program
118 Cater-Matti 2253 TAMU
College Station, TX 77843-2253

Instructor & Location
Fallon Foster, M.P.H.
County Extension Agent
Family & Community Health
11475 FM 1442 Orange,
409-882-7010.



FOOD HANDLER'S



Training Class
Thursday, November 9th
6 pm to 8 pm
AgriLife Extension Office
11475 FM 1442 Orange



Call the AgriLife Office to PRE-REGISTER
409-882-7010

\$20 per person paid the day of the class
No Cash accepted
Check or Money Order payable to:
Food Handlers #230202



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



Food Handler's training is recommended for all food service
employees to promote the service of safe food.

Holiday Wreath Making Class

November 20, 2021

10:00 AM

\$25

Texas A&M AgriLife
Extension Office
11475 FM 1442
Orange, TX



Deadline to register and pay is November 12th, 2021.

Make checks payable to HOPE.

If you would like to pay using Paypal, send payment as "Friends
and Family" to orange-tx@ag.tamu.edu

Reference the class in the notes.

Call 409-882-7010
to reserve your spot



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.



**Tired of freezing meat, poultry and game?
Then join us for a hands-on**

Meat Canning Class



December 4, 2021

10:00 AM



Texas A&M AgriLife Extension Office

\$25 per person due by Nov. 24th

*Cash or Check payable to HOPE or if you want to pay using Paypal, pay as "Friends & Family" to orange-tx@ag.tamu.edu

**Class Participation Limited to 15.
If you would like to attend call**

409-882-7010

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



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Fall Landscape Cleanup: Dos and Don'ts

Originally published by Gardeners Supply Company
by Suzanne DeJohn. Modified by John Green

The "Dos" — Do These Tasks in Fall

Encourage late blooms- Plants which bloom in late Summer and Fall, such as asters, Joe Pye weed, and helenium, are important sources of food for pollinators, such as Monarch butterflies that need nectar to fuel their Fall migration.



Fall-blooming helenium provides an autumn snack for pollinators, and the seed heads attract birds. All photos by Suzanne DeJohn

Save seeds- Collect seeds from mature seed heads for replanting next year.

Leave some seed heads for birds- Leave seed heads on some annuals and perennials, such as sunflowers and cone-flowers, to allow birds to feast on the seeds.



Fall is the time to gather and save seeds for replanting.

Cut back spent perennials- Start tidying up other perennials when all the flowers, foliage, and stems have died back. Trim stems to 2-3". Use permanent labels to mark the location of perennials, so you'll know what to look for in spring.

Apply compost- Spread a 1" to 2" layer of compost under perennials, trees, and shrubs as this provides a slow-release of nutrients for roots, so they're ready for robust growth next

spring.

Continue to water trees and shrubs- The soil around woody plants should be kept moist until the ground freezes. This is especially important for evergreens, which continue to take up water throughout the winter. Once the ground freezes, apply a 2-3" layer of organic mulch (shredded leaves, pine straw, or bark chips) around trees and shrubs, keeping the mulch a few inches from stems and trunks.

Leave ornamental grasses- Ornamental grasses can be left as is, so you can enjoy their beauty all winter. Or, if you prefer, they can be cut back to 3-4" in fall.



Ornamental grasses are lovely swaying in the breeze and catching dustings of snow — and the seed heads provide food for birds.

Do light fall pruning- Trim dead or diseased branches from trees and shrubs. Wait until spring or summer (depending on the type of plant) for major pruning.

Drain hoses- Make sure the water is drained from irrigation systems, hoses, and any other watering equipment that can be damaged when water freezes.

Test your soil- Send a sample to a professional lab to check for nutrients and pH (acidity/ alkalinity). Apply lime or sulfur if needed to change pH based on test result recommendations.

Fall Cleanup "Don'ts"

Don't let soil freeze in planters- Moist soil expands as it freezes, which can cause cracks in ceramic, terra cotta, and some plastic containers. Unless a planter is guaranteed as weatherproof, it's best to empty it and store it under cover.

Don't discard fallen leaves- They contain a wealth of nutrients! If you have a scattering of leaves on your lawn, mow over them to break them into small pieces that will decompose quickly. Otherwise, rake and add leaves to your compost pile.

Avoid fertilizing in fall-

Feeding late in the season can disrupt the plants' hardening-off process. Slow-release fertilizers and compost are the exception, because unlike quick-release synthetic fertilizers, they won't cause a flush of new growth.



Goldfinches and other songbirds find sunflower seeds irresistible. Leave the drooping seed heads in place and watch the antics of birds as they feed.

Tidy up — but not too much- Many beneficial insects and pollinators overwinter in fallen leaves, brush piles, and unmowed areas. Allowing part of your yard to remain a little "wild" will provide important habitat.

Don't mulch too early, or too deeply- Mulch insulates the soil, and in Fall that isn't necessarily a good thing. Cool soil helps plants enter their winter resting state. Wait until the ground has frozen, then apply a 2-3" layer of mulch to prevent winter freeze-thaw cycles that can stress plants.

If you have gardening questions, please contact Orange County Master Gardeners:

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

Facebook: Orange County Texas Master Gardeners Association

Orange County Master Gardener Helpline: (409) 882-7010

Email: extension@co.orange.tx.us

4-H enrollment members will never be turned away from joining a club or participating in a project.

4-H Connect enrollment website

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

Youth Club Member Participation Fee

\$25 August 15-October 31st
\$30 November 1st to the completion of
4-H year
(clover kids, ages 5-8* are free)

*A youth that is 8 years old and going into the 3rd grade must wait until September 1st to enroll for proper fees to be accessed.

The Texas 4-H year officially starts September 1st.

Adult Volunteer Application Fee \$10

Dusty Trails 4-H & Clover Kids Club

1st Tuesday
6:30 pm 4-H Office
Club Manager
Casey Trahan
409-988-4873

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

Mighty Pirates 4-H

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

Adult Leaders Association (ALA)

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

OC 4-H Judging Club

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

Clay Busters Shotgun Sports

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

Clubs and Projects will NOT meet the week of Thanksgiving

Projects outside of clubs

Photography

2nd Monday 6 pm
4-H Office
Leader Cynthia Parish

Equine

Riders & Non-Riders
3rd Monday 6pm
Tin Top 2 (T2) Arena
Old Peveto Road Orange
Leader Sharon Dowden

Food & Nutrition

3rd Tuesday 6pm
4-H Office
Leader Lettie LeBert

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 Patience LeBert

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.

County Fair Food & Craft Project Contest Winners

1st Place Ribbon Winner

Junior

Food Division

Cakes - Jett Schultz – Peanut Butter Cake – Clay Busters Shooting Sports 4-H

Art Division

Drawings - Emily Choate & Diana Melton – Girl- LCJH J. Crowell

Painting – Payton Peddy – Trees – Dusty Trails 4-H

Photography Division

People – Payton Peddy – Girl in grass – Dusty Trails 4-H

Animals – Morgan Counts – Dusty Trails 4-H

Landscape – Morgan Counts – Lake – Dusty Trails 4-H



1st Place Ribbon Winner

Senior

Food Division

Candies/Fudge – Madison LeBert – Cowboy Crack Candy – Dusty Trails 4-H

Cookies/Brownies – Ethan Beck – Chocolate Chip Cookies – Dusty Trails 4-H

Photography Division

People – Natalie Ellis – Small child in grass – Dusty Trails 4-H

Still Life – Natalie Ellis – AgriScience – Dusty Trails 4-H

Special Effects/Creative Effects – Cow – Dusty Trails 4-H

Industrial Arts Division

Wood – Patrick Wright – Rocking Chair – OC 4-H Judging Teams

Metal – Blayke Richey & Ian MacCammond – Fire Pit Ring with Cook Rack – BCHS



Reserve Champion Medallion Winner

Intermediate

Food Division

Cookies - Elizabeth Lebert– Sugar Cookies – Dusty Trails 4-H

Art Division

Drawings – Jordin Bull – “Halloween Theme” – LCJH – J. Crowell

Photography Division

Animals - Auroa LeBert – Butterfly – Clay Busters Shooting Sports 4-H

Industrial Arts Division

Wood – Erich Smith – Planter box – Dusty Trails 4-H



Grand Champion Per Age Division

Junior

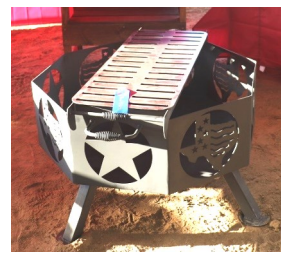
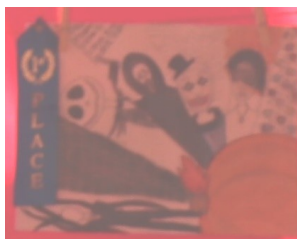
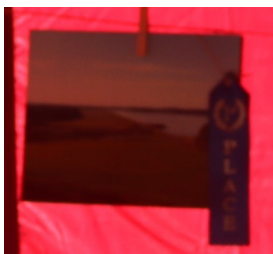
Morgan Counts - Photography - Landscape – Lake - Dusty Trails 4-H

Intermediate

Jordin Bull - Drawings - “Halloween Theme”- LCJH - J. Crowell

Senior

Blayke Richey & Ian MacCammond – Industrial Arts Division - Metal – Fire Pit Ring with Cook Rack – BCHS



1st Place Ribbon Winner

Intermediate

Food Division

Cookies - Elizabeth LeBert– Sugar Cookies – Dusty Trails 4-H

Art Division

Drawings – Jordin Bull – Halloween theme– LCJH – J. Crowell

Paintings - Kylie Meadows – designs – LCJH – J. Crowell

Photography Division

Animals - Auroa LeBert –Butterfly – Clay Buster Shooting Sports 4-H

Industrial Arts Division

Wood - Erich Smith – Planter box – Dusty Trails 4-H



Reserve Champion Medallion Winner

Junior

Food Division

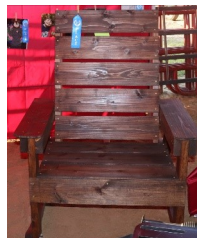
Cakes - Jett Schultz – Peanut Butter Cake – Clay Busters Shooting Sports 4-H

Art Division

Painting - Payton Peddy – Trees – Dusty Trails 4-H

Photography Division

Landscape - Morgan County– Lake – Dusty Trails 4-H



Reserve Champion Medallion Winner

Senior

Food Division

Candies/Fudge – Madison LeBert – Cowboy Crack Candy – Dusty Trails 4-H

Photography Division

People – Natalie Ellis – Small child in grass – Dusty Trails 4-H

Industrial Arts Division

Metal – Blayke Richey & Ian MacCammond – Fire Pit Ring with Cook Rack – BCHS



Orange County Food Safety

To Improve Nutrition and Reduce the Burden of Disease

A cornerstone of the U.S. Food and Drug Administration's public health mission is to reduce the burden of chronic disease through improved nutrition. As a nation, we are facing a growing epidemic of preventable, diet-related conditions like cardiovascular disease, diabetes and obesity, and the agency's work in this area has become even more urgent. For these reasons, we're taking a critical step to further address preventable diet-related chronic diseases and advance health equity that we hope will become one of the most significant public health nutrition interventions in a generation.

Limiting certain nutrients, such as sodium, in our diets plays a crucial role in preventing diseases like hypertension and cardiovascular disease that disproportionately impact racial and ethnic minority groups; these diseases often result in hundreds of thousands of lives lost and billions in annual health care costs. The ongoing COVID-19 pandemic has only amplified these health disparities and the need for improved nutrition, as people with cardiovascular disease and other underlying conditions are at increased risk for severe outcomes from COVID-19.

For these reasons, we're taking a critical step to further address preventable diet-related chronic diseases and advance health equity that we hope will become one of the most significant public health nutrition interventions in a generation.

Today, the FDA is issuing a final guidance, "[Voluntary Sodium Reduction Goals: Target Mean and Upper Bound Concentrations for Sodium in Commercially Processed, Packaged, and Prepared Foods](#)," which provides voluntary short-term sodium reduction targets for food manufacturers, chain restaurants and food service operators for 163 categories of processed, packaged and prepared foods. The guidance is another step the agency is taking to advance the Administration's whole-of-government approach to nutrition and health and improve future health outcomes.

By limiting certain nutrients like sodium in our diets, we can help prevent diseases like hypertension and cardiovascular disease that disproportionately impact racial and ethnic minority groups, often resulting in hundreds of thousands of lives lost and billions in annual health care costs. The ongoing COVID-19 pandemic has only amplified these health disparities and the need for improved nutrition, as people with cardiovascular disease and other underlying conditions are at increased risk for severe outcomes from COVID-19.

Research shows that people consume 50% more sodium than recommended. This includes our youngest and most vulnerable populations, with more than 95% of children aged 2 to 13 years old exceeding recommended limits of sodium for their age groups. Although many consumers may want to reduce their sodium intake, about 70% of the sodium we eat comes from packaged, processed and restaurant foods, making it challenging to limit sodium. Changes across the overall food supply will make it easier to access lower-sodium options and reduce intake even in the absence of behavior change.

The targets in the final guidance seek to decrease average sodium intake from approximately 3,400 milligrams (mg) to 3,000 mg per day, about a 12% reduction, over the next 2.5 years. Although the average intake would still be above the [Dietary Guidelines for Americans](#)' recommended limit of 2,300 mg per day for those 14 and older, we know that even these modest reductions made slowly over the next few years will substantially decrease diet-related diseases.

The final guidance outlines short-term goals that we're recommending the food industry work to meet as soon as possible to help optimize public health. We will continue our discussions with the food industry as we monitor the sodium content of the food supply to evaluate progress. In the future, we plan to issue revised, subsequent targets to further lower the sodium content incrementally and continue to help reduce sodium intake. This iterative approach will help support gradual reductions in sodium levels broadly across the food supply so that consumers' tastes adjust, health outcomes improve and no one company or category of food is singled out or scrutinized. Voluntary and gradual approaches such as this have also been successful in other countries, such as Canada and the U.K.

We first proposed recommendations for reducing sodium content in a 2016 [draft guidance](#). A number of companies in the food industry have already made changes to sodium content in their products, which is encouraging, but additional support across all types of foods to help consumers meet recommended sodium limits is needed. Today, consumers can take steps to lower their sodium intake by reading food labels, including the [Nutrition Facts label](#), asking for nutrition information at chain restaurants, choosing lower sodium options and speaking with their health care providers about eating healthier foods.

The FDA is committed to playing its part with the tools available to us to help create a healthier food supply, promote healthy habits early and empower consumers to make healthier food choices. We have already taken steps through our [Closer to Zero](#) action plan for reducing exposure to toxic elements in foods commonly eaten by babies and young children to the lowest possible levels and have more work ahead using a similar iterative process. Many of our federal, state and local partners also have initiatives underway that support sodium reduction and help people achieve healthier eating patterns overall. If we act together, we can have a profound impact on the health of millions of people.



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

Fight Weeds: Fall and Winter Lawn Management

Originally published by Texas A&M AgriLife Extension Service by Adam Russell & Texas Gardener's Seeds online newsletter. Edited by John Green

In July, I wrote an article on summer weeds. Now is the time to talk about the wintertime weeds and what we should do to "attack" them so they will not get out of hand this coming spring. As soil temperatures cool, planning for preemergence herbicide applications to eradicate common cool-season weeds like annual bluegrass and lawn burweed is now.

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



Preemergence herbicide treatments in the fall can help rid your lawn of grassy weeds like annual bluegrass, rescue grass, broadleaf weeds like henbit, chickweed, Carolina

geranium and lawn burweed. You should always read and follow product labels and distance applications from desirable plants to avoid injuring them. Those not comfortable handling or applying chemical products should contact local landscape professionals.

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

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

AgriLife Extension recommends the fall preemergence herbicide regimen to begin when soil temperatures reach approximately 70 degrees. This recommendation is commonly based on annual bluegrass –

a weed that germinates when soil temperatures are below 70 degrees. This generally falls in September or October, depending on where you are in Texas. Using a soil temperature probes, even probe-type meat thermometers, can help homeowners gauge application timing.

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

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

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

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

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

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

Just say 'NO'- to weed and feed fertilizers in the fall

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

We're entering a time when warm-season grasses are slowing down and we don't

want to fertilize them too late, especially with nitrogen. Putting nitrogen down promotes growth, and a quick freeze could cause damage.

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

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

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

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

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

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

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

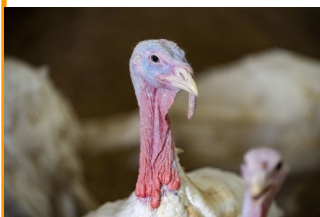
If you have tree, shrub, lawn & gardening questions, please contact Orange County Master Gardeners:

Website: <https://txmg.org/orange>
Facebook: Orange County Texas Master Gardeners Association
Master Gardener Hot Line: (409) 882-



Expect higher prices, fewer options on Thanksgiving turkeys

Consumers can expect higher prices and fewer options for whole turkeys leading into this Thanksgiving, according to a Texas A&M AgriLife Extension Service expert.



David Anderson, Ph.D., AgriLife Extension livestock economist, Bryan-College Station, said turkey production was down 5% compared to last year, but prices have risen significantly. Fewer turkeys combined with higher food supply chain and logistical costs like feed, fuel and labor have pushed

prices upward

The national wholesale average for whole hens is \$1.35 per pound compared to \$1.14 per pound this time last year, Anderson said. The five-year average per-pound price is \$1.06 for those turkeys.

Wholesale boneless, skinless turkey breasts were up to \$3.45 per pound compared to \$1.80 per pound last year with a five-year average of \$2.74 per pound.

Anderson said both turkey numbers and pounds produced are at the lowest point since 2015, a response to slipping demand.

"This has a lot to do with the fact they are producing fewer turkeys," he said. "Other factors are a part of that, but this is more to do with years of per-capita consumption dipping and longer-term demand-side issues for the turkey industry."

Holiday demand dips for whole turkeys

Anderson said marketing and economic changes for turkey have been driven by consumer choices around the holidays, which has historically driven the whole bird market.

The pandemic clearly impacted the number of holiday gatherings last year, which did not help the industry, but over the past several years, consumers have gone with other meat options, especially for traditional get-together style holiday lunches and dinners beyond Thanksgiving.

"We typically think of Thanksgiving and Christmas when we talk about whole turkeys, but a growing number of consumers have chosen other options like prime rib or brisket or an entirely different menu that used to represent that second bird," he said. "It doesn't take a large percentage of that among 330 million consumers to be a big deal."

Anderson said the other big part of turkey consumption - as deli meats - has grown slightly over recent years but is being outpaced by other grocery store and restaurant offerings.

Fewer options for centerpiece turkeys

Anderson said prices for pork, beef and chicken are also up, but that other factors from bottlenecks to feed prices and higher demand are driving those increases. Aside from hitting consumers in the pocket, lower supplies of whole birds could mean finding the prototypical centerpiece turkeys could be more difficult this Thanksgiving.



Lower supplies and higher costs could also mean individual grocery stores may not offer feature specials on whole birds that are typically used to attract shoppers in hopes they fill their shopping carts with other related items.

"They may not be able to find certain size birds they are used to, or it may be frozen rather than fresh," he said. "This year, buying a turkey may require being more flexible according to what is available."

AgriLife Today

SAVE THE DATE

5 Hour CEU Recertification Training

Ford Park

Thursday, November 4th
7:30 a.m. to 3:30 p.m.

Pre-registration \$50

Registration at the door
\$75

• 5 PESTICIDE CEU's (pending TDA approval)

• 5 STRUCTURAL PEST CEU's (pending TDA Approval)

****Please check your license to see what CEU's you need****

REQUIRED 1 HOUR WPS TRAINING OFFERED FOR YOUR SUPERVISED EMPLOYEES

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



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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

Or can email questions, concerns and or pictures to
extension@co.orange.tx.us

Pumpkin Pie Eating CONTEST!

at Orangetober Fest



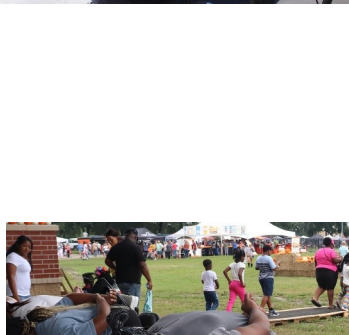
**Youth Winner
Braylee Rodgers**



**Teen Winner
Collin McCelland**



**Adult Winner
Kwanita Adair**



Orange County Food Safety

What's New with the Nutrition Facts Label

The U.S. Food and Drug Administration (FDA) has updated the Nutrition Facts label on packaged foods and drinks. FDA is **requiring changes** to the Nutrition Facts label based on updated scientific information, new nutrition research, and input from the public. This is the first major update to the label in over 20 years. The label's refreshed design and updated information will make it easier for you to make informed food choices that contribute to lifelong healthy eating habits.



1. Serving Sizes Get Real

Servings per container and serving size information appear in large, bold font. Serving sizes have also been updated to better reflect the amount people typically eat and drink today. NOTE: The serving size is not a recommendation of how much to eat.

- The nutrition information listed on the Nutrition Facts label is usually based on one serving of the food; however some containers may also have information displayed per package.
- One package of food may contain more than one serving.

Learn more about [serving sizes on the new Nutrition Facts label](#).

2. Calories Go Big

Calories are now in larger and bolder font to make the information easier to find and use.

2,000 calories a day is used as a guide for general nutrition advice. Your calorie needs may be higher or lower depending on your age, sex, height, weight, and physical activity level. [Check your calorie needs](#).

Learn more about [calories on the new Nutrition Facts label](#).

3. The Lows and Highs of % Daily Value

The percent Daily Value (%DV) shows how much a nutrient in a serving of food contributes to a total daily diet. Daily Values for nutrients have been updated, which may make the percent Daily Value higher or lower on the new Nutrition Facts label. As a general guide:

- 5% DV or less** of a nutrient per serving is considered **low**.
- 20% DV or more** of a nutrient per serving is considered **high**.

The footnote at the bottom of the label has been updated to better explain %DV.

Learn more about [updated Daily Values on the new Nutrition Facts label](#).

4. Nutrients: The Updated List

What information is no longer required on the label?

- Calories from fat** has been removed because research shows the type of fat consumed is more important than the amount.
- Vitamin A and C** are no longer required on the label since deficiencies of these vitamins are rare today. These nutrients can be included on a voluntary basis.

What information was added to the label?

- Added sugars** have been added to the label because consuming too much added sugars can make it hard to meet nutrient needs while staying within calorie limits. Added sugars include sugars that are added during the processing of foods (such as sucrose or dextrose), foods packaged as sweeteners (such as table sugar), sugars from syrups and honey, and sugars from concentrated fruit or vegetable juices.
- Vitamin D and potassium** are now required to be listed on the label because Americans do not always get the recommended amounts. Diets higher in vitamin D and potassium can reduce the risk of osteoporosis and high blood pressure, respectively.

What vitamins and minerals stayed the same?

Calcium and iron will continue to be listed on the label because Americans do not always get the recommended amounts. Diets higher in calcium and iron can reduce the risk of osteoporosis and anemia, respectively.

New Label

Nutrition Facts	
8 servings per container	
Serving size	2/3 cup (55g)
Amount per serving	
Calories	230
% Daily Value*	
Total Fat 8g	10%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 160mg	7%
Total Carbohydrate 37g	13%
Dietary Fiber 4g	14%
Total Sugars 12g	
Includes 10g Added Sugars	20%
Protein 3g	
Vitamin D 2mcg	10%
Calcium 260mg	20%
Iron 8mg	45%
Potassium 240mg	6%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

- The serving size now appears in larger, bold font and some serving sizes have been updated.
- Calories are now displayed in larger, bolder font.
- Daily Values have been updated.
- Added sugars, vitamin D, and potassium are now listed. Manufacturers must declare the amount in addition to percent Daily Value for vitamins and minerals.



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



Growing Garlic

By John Green, Orange County
Master Gardener



Garlics' history includes several thousand years of human consumption and use. It was known to ancient Egyptians and has been used as both a food flavoring and a traditional medicine. While garlics history is interesting, this article is not about history!!

Most of us cook with garlic regularly, but have you considered growing your own garlic? The garlic you buy in the grocery store has been in storage prior to being put out in the produce section of your favorite store. The cold storage throws garlic's internal clock out of whack delaying it from aging. Growing your own garlic is not complicated. The taste of fresh garlic is Amazing and more intense than store bought.

There are three types of garlic: Softneck, Hardneck, and Elephant.

Softneck garlic grows best in the south and areas where winters are mild. Most varieties do not produce scapes (the thin green curled stalk), but they are great for braiding. Varieties include Creole, Silver Rose, Loiacono, and Early Italian

Hardneck types are adapted to cold winter areas, and all produce curled scapes in early summer. Popular varieties include porcelain, purple stripe, Montana Giant and Shilla.

Elephant garlic produces a large, mild-flavored bulb comprised of 4-6 big cloves. It is closely related to leeks.

Garlic is best planted in the fall or early winter. Garlic can be planted in the spring, but we are going to concentrate on fall planting, as the roots develop during these months along with wintertime and then by early spring you will start to see some green leaf growth, which is required for large bulbs to form.

Plant garlic in a raised bed in a spot not recently used for garlic or other plants in the onion family. Work rich compost into the top 6 inches of soil along with 10-10-10 fertilizer. Soil must be loose and

well drained.

Separate the garlic bulbs into individual cloves. Plant each clove, pointed end up, covering with 1 or 2 inches of soil. Make certain to space each clove about 4" apart. Once planted, cover with about 4" of mulch or straw to help protect during winter low temps.

In the spring when leaves begin to appear, it's time to feed the plants with a teaspoon or two of a high -nitrogen fertilizer that decomposes slowly, such as blood meal which should be worked into the soil near the plant. Add more mulch as needed.

When the leaves start to turn brown, the garlic is ready to harvest. You can start checking when there are 5-6 leaves left. Garlic needs to cure before you store it. Bundle 8-12 plants together by their leaves and hang them to dry. Garlic needs to cure for about two weeks or until stalks have turned brown. Remove garlic bulbs from leaves and store inside.

If not already on your hierarchy of grocery store staples, garlic should rank high on your list along with milk and bread. It should be in your pantry when you need it, any time of day and year.

But, did you know garlic actually has a season? A couple, actually! When you



plant cloves one by one in the fall, they turn into tender green garlic in spring; then curly garlic scapes once school lets out for summer and then finally into the sturdy bulbs we love to smash, slice and mince all year long.

Let me tell you about garlic in each stage of growth:

GREEN GARLIC is simply young garlic. It looks a lot like a leek or a green onion but has a sweeter more mellow flavor than your normal garlic clove. You can use the whole thing. As it grows, the bottom begins to round slowly becoming the bulb you are familiar with.

Pick stalks that are fully green and

fresh, not wilted. Yellow leaves are a signal the plant is close to becoming a bulb and stalks tend to be woodier. Sometimes you can find green garlic at farmer's markets thru May if you are lucky.

GARLIC SCAPES are formed after the green garlic has formed the bulbous bottom before the bulb is ready for harvest. The bulb sends out a long, thin, curly stalk from its center. That is the garlic scape. Scapes only grow on Hardneck varieties. Like green garlic they are tender and fully usable. They normally last the first few weeks of June.

GARLIC BULBS should be ready to harvest near the July 4th, that is their magic day. At this point they should be full and covered with their papery skins and ready to be dug up. They will be juicy and full of moisture at this point as they have not been allowed to cure or dry slowly. Make sure your bulbs feel firm and heavy for their size. Some clusters may be more open than others, thus making it easier to separate cloves later.

BLACK GARLIC is a regular head of garlic that's caramelized by heat and humidity in a weeks-long fermentation process. The result is sweet, soft, and yes, black cloves. You can make your own. There are instructions on the Internet.

Making Garlic Last

Green Garlic - loose plastic or mesh bags in crisper drawer so air can circulate up to 2 weeks

Freshly harvested bulbs - up to 2 months in pantry or dry spot out of direct sunlight.

Supermarket Garlic - up to 1 month or before green sprouts come out

Black Garlic - Store in refrigerator

Do not refrigerate garlic bulbs. Dry, room temperature is perfect out of direct sunlight.

Hope you have enjoyed this article on Garlic. Look for more interesting series to come.

If you have gardening questions, please contact Orange County Master Gardeners:

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Orange County Master Gardner Helpline: (409) 882-7010

Email: extension@co.orange.tx.us

Green Beans in Creamy Parmesan Sauce - with Bacon!

- 5 oz bacon, chopped
- 2 garlic cloves, finely minced
- 1 lb. green beans, trimmed, cut into 2" pieces
- 1/2 cup chicken or vegetable stock/broth low sodium
- 1 cup heavy cream
- 1/2 cup parmesan, finely grated
- Black pepper

1. Place bacon in cold skillet, then turn the stove on high.
2. Cook bacon for 2 to 3 minutes until golden, then remove with a slotted spoon.
3. Discard excess bacon fat, leaving behind 1 1/2 tablespoons (or so). If you're short, add a dab of butter or olive oil.
4. Add garlic and stir for 10-15 seconds until light golden.
5. Add green beans and stir to coat in garlicky bacon fat.
6. Add chicken stock, stir, bring to simmer then cover with lid. Cook 3 minutes stirring every now and then so it cooks evenly, until beans are tender-crisp, still bright green and almost cooked to your liking (it will cook more). There should be some liquid left (if not, that's ok too).
7. Add cream, parmesan and pepper. Stir, bring to simmer then lower heat to medium low and let it gently simmer for 2 minutes until the cream reduces and becomes thicker. If you want it to stick to the beans thickly when warm, then reduce the sauce for another 1 minute until the sauce is quite thick.
8. Taste and add salt if needed.
9. Transfer to serving bowl, sprinkle with cooked bacon and extra parmesan if you like.



Recipe Note:

Lower fat alternatives—evaporated milk or light cream. If sauce is too thin for your taste at the end, then dissolve 1teaspoon cornstarch in 2 tsp water and stir that in.
recipetineats.com



Pumpkin Cheesecake No Bake

8 servings

Crust

- 1 cup graham crackers crumbs
- 2 tablespoons unsalted butter, melted

Cheesecake

- 8 ounces fat free whipped topping, thawed
- 8 ounces fat free cream cheese
- 1 cup nonfat vanilla Greek yogurt
- 1 ounce fat free, sugar free Cheesecake Instant Pudding Mix
- 3/4 cup pumpkin puree
- 1/2 teaspoon Pumpkin Pie Spice Blend
- 1/2 teaspoon ground cinnamon
- 1 teaspoon vanilla extract

Instructions

1. Clean and prep baking area.
2. Add melted butter to graham cracker crumbs and mix until well combined.

3. Transfer buttered graham cracker crumbs into a pie dish or Springform baking pan and press them tightly into the bottom of the pan. Place pan into the refrigerator for 10-15 minutes to chill.
4. In a large bowl, add whipped topping, cream cheese, and Greek yogurt and mix until well-combined using a handheld mixer.
5. Add the instant pudding mix to the bowl and mix until smooth. Add in pumpkin puree, pumpkin pie spice, cinnamon, and vanilla extract, and continue to mix until well-combined.
6. Remove pie pan from refrigerator and place mixture on top of crust. Ensure the mixture is evenly distributed.
7. Place pie in the refrigerator for 2 to 3 hours or freezer for 30 minutes to 1 hour.
8. *Consistency of pie mixture will depend on time refrigerated or frozen*
9. Serve and enjoy

Nutrition Facts: Serving size 1 slice; Calories 200; Total Fat 4.5g; Trans Fat0g; Cholesterol 10mg; Sodium 420mg; Total Carbohydrate 30g; Dietary Fiber 1g; Total sugars 12g; Protein 8g.

Safely Thawing a Turkey

There are several ways of thawing a turkey for your Thanksgiving meal. Thawing in the refrigerator, in cold water, and in the microwave are the methods suggested most by the United States Department of Agriculture (USDA). In terms of food safety and proper thawing habits, it is best to thaw turkey in the refrigerator to prevent bacterial growth. The slow thawing of frozen foods allows for minimum growth of bacteria, which can cause foodborne illness. Approximately 1 in 6 people become infected with a foodborne illness each year. These illnesses have flu-like symptoms, and can make the holidays difficult to enjoy.

Thawing a Turkey in the Refrigerator

Refrigerator thawing takes time. The USDA recommends allowing 24 hours for each 4-5 pounds in a refrigerator with a temperature set at 40°F or lower. The following graph shows thawing times for turkeys of various weights. Once the turkey is thawed, it can be left in the refrigerator for 1-2 days before cooking.

The turkey stored in the refrigerator should be kept in its original sealed packaging until thawing is complete. It should be placed in a shallow container on the bottom shelf of the refrigerator to keep juices which could be full of bacteria from dripping on and contaminating other foods.

Size of Turkey	Thawing Time in Cold Water
4-12 pounds	2-6 hours
12-16 pounds	6-8 hours
16-20 pounds	8-10 hours
20-24 pounds	10-12 hours

Thawing a Turkey in Cold Water

Cold water thawing of a frozen turkey is a quicker process than in the refrigerator, but takes time. In addition to being in its original packaging, the turkey should be put in a leak-proof plastic bag to prevent cross-contamination and absorption of water. Cold water thawing should be done in the kitchen sink, not in the bath tub. If the kitchen sink is not of sufficient size, then another method of thawing should be done. Fill the sink with cold water, and submerge the turkey in the water. The water should be changed every 30 minutes until the turkey is thawed. The following table shows cold water method thawing times. Changing of the water is done to prevent possible bacteria growth. Once the turkey is defrosted in water, it must be cooked immediately.

Size of Turkey	Thawing Time in Refrigerator
4-12 pounds	1-3 days
12-16 pounds	3-4 days
16-20 pounds	4-5 days
20-24 pounds	5-6 days

Cold water thawing, while faster, requires much more preparation than refrigerator thawing. Water needs to be changed every 30 minutes for every pound the turkey weighs, which can be an inconvenience at such a busy time. The potential for cross-contamination is also much greater. The plastic bag could potentially leak and contaminate the water used to thaw. This water could be splashed on kitchen items or even food that is meant for consumption.

Thawing a Turkey in the Microwave

This thawing method requires a turkey that is small enough to fit in a microwave. Remove all packaging from the turkey and place in a microwave-safe container to catch juices that may leak. Using the defrost setting, follow the instruction manual for the minutes per pound it needs to be thawed. Once thawed, it needs to be cooked immediately as some of the areas of the turkey will already be cooked from defrosting. It is not recommended to store partially cooked food since it allows for bacteria growth.

Following these practices are efficient ways to prevent and avoid foodborne illness, however thawing your turkey in the refrigerator is the best way to prevent foodborne illness and cross-contamination. It is important to follow proper food safety rules at all times. Make this Thanksgiving holiday memorable for all the right reasons!

Adapted from the USDA Food Safety and Inspection Service

For more information about this topic or other Food & Nutrition topics, please contact Danielle Hammond-Krueger, Extension Program Specialist, Department of Nutrition and Food Science: Danielle.Hammond-Krueger@ag.tamu.edu or 979-845-0861





4-H Food & Nutrition Project Homemade Banana Pudding



Important 4-H Dates

Ft Worth Livestock Show Entry deadline Monday, November 8th.

Christmas Pecan orders are due in the office by Monday,
November 8th.

Adult Leaders Gun Show Concessions Saturday, November 20th.
(need adult volunteers to help)

YMBL Lamb, Goat, and Swine entry deadline Monday,
November 29th.

All Major Livestock shows entry deadline Monday, November 29th.

GARLIC PARMESAN MAC & CHEESE

Serves 10 1 cup serving
Cafedelites.com

INGREDIENTS

- 1 lb. pasta (elbow, macaroni, cellentani, or any other pasta)

CRISPY TOPPING:

- 1 1/2 tablespoons butter
- 2/3 cup Panko breadcrumbs

SAUCE:

- 1/2 cup butter
- 4 cloves garlic, crushed
- 1/4 cup flour, all purpose or plain
- 4 1/2 cups milk, divided (can use skim, 2% or fat free milk)
- 1 tablespoon cornstarch, or corn flour
- Salt and pepper, to season
- 1 tablespoon chicken bouillon powder, or a vegetable stock powder
- 3/4 cup low fat grated cheddar cheese
- 1 cup grated parmesan cheese, divided
- 6 ounces low fat mozzarella cheese, sliced

FOR INGREDIENTS

1. Boil pasta in salted water, according to packet instructions,

until JUST al dente (do not overboil)! Drain and rinse well with cold water. Set aside.

2. Preheat oven grill or broiler to 375°F.

FOR CRISPY TOPPING:

1. Melt 2 tablespoons butter in a large, oven proof pan or skillet over medium-high heat. Add in the Panko breadcrumbs; stir to coat and cook until golden browned. Transfer to a bowl; set aside.

FOR THE SAUCE:

1. Melt the 1/4 cup of butter in the same pan/skillet. Add the garlic and sauté until just fragrant (about 1 minute). Whisk in the flour; continue to cook while whisking (or stirring) for at least 2 minutes. Reduce heat down to low; gradually whisk in 4 cups of milk (about 1/4 cup at a time), whisking between each addition to combine. Bring to a boil until beginning to thicken.
2. In a separate jug, combine the cornstarch and remaining 1/2 cup milk; whisk until lump free and stir through the white sauce to thicken completely. Season with salt and pepper and stir in the bouillon powder.
3. Remove from heat and add in the cheddar, 3/4 cup of parmesan cheese, and the mozzarella slices. Stir through until all of the cheese has melted. Toss the pasta through the sauce until completely coated.
4. Top with the Panko and the remaining parmesan cheese. Broil (or grill) in oven for about 10-15 minutes, or until bubbling.

5. Allow to cool down slightly before serving.

**Health Incentives during the Holidays - 10 Tips to utilize when eating out**

1. Keep it small. Portion sizes at fast food counters and restaurants are usually bigger than what you would normally eat at home. Ask for half portions, share a large meal with a friend, or pack up part of your meal to take home
2. Divide up dessert. If you're still hungry, finish your meal with fruit or sip on a plain cappuccino sprinkled with cinnamon. If you love rich desserts, order one and ask for spoons to split with your friends!
3. Avoid super-sizing. Super-sized meal combinations might seem like a good deal, but they're often high fat, calories, sugar and/or sodium.
4. Ask for more vegetables. For more fiber, ask for extra veggie toppings on wraps, burgers, pizzas and sandwiches. Order sides of leafy green salad or cooked vegetables. Substitute your fries with vegetables.
5. Go for whole grains. Look for dishes made with whole grains such as quinoa, brown rice, barley or oats. Many restaurants now offer whole wheat or whole grain buns, tortilla wraps, pasta or pizza crust upon request.
6. Keep sodium in check. Choose fewer foods that have been smoked or made with soy sauce or teriyaki sauce. Look for "light" versions of these sauces and ask for them to be served on the side. Find out how to spot foods high in sodium.
7. Get sauce on the side. Sauces, condiments, dressings and spreads can add fat and sodium to your meal. Ask for these on the side and then use just enough to get some flavor.
8. Skip sweet drinks. Drink water or low-fat milk instead of sweetened drinks such as soda pop, ice tea or lemonade. Try sparkling water with lemon or lime wedges. If you drink alcohol, limit it to one or two drinks for the day.
9. Ask how food is prepared. Order foods that have been steamed, baked, broiled, grilled, or roasted. Fat and calories add up quickly when food is fried, deep-fried or breaded.
10. Look ahead. Ask for the nutrition information or visit the restaurant's website ahead of time. Look for healthier options that are higher in protein, fiber and vitamins and lower in calories, fat, sugar and sodium.

Also remember not eating is just as bad as over eating. You will have a much better weight loss if find out how many calories you should consume and stick to that target of calories with healthier options. (refer back to last week email)

If you have sweet tooth take two gram crackers (any flavor you like) and add two tablespoons of cool whip and make ice cream sandwich and add to freezer take out and enjoy!

Breakfast try adding veggies to omelet. Omelet in bag! Take a gallon size zip lock bag open place in a cup. Crack 2 eggs, add veggies, some cheese, and lean meat. Close up bag combine all the ingredients with hand. Place fold-bag in boiling water until cooked and you should have an omelet when done.

Late-Fruiting Shrubs for Garden Beauty

Edited by John Green. Originally published 10/20/20 by Molly Marquand

Winter is close at hand and for many Southeast Texas gardeners, winter seems long, dull, and monotonous. Know this fellow gardener, it doesn't have to be. Late-fruiting trees and shrubs can bring color and texture back, even as our garden enters the darkest months of the year. These plants can literally bring life to the garden, too, as they draw birds and other wildlife to feast upon their fruits.



American persimmon's fruit sweetens in winter.

1. American persimmon (*Diospyros virginiana*)

By mid-fall, East Coast-native persimmon is devoid of leaves and replete with blazing orange fruit that delights diminutive warblers and knee-high wild turkeys alike. Provide full to part sun and moist soil for best results, although this tree adapts to wet soil too. Choice cultivars include 'Eureka', known for its heavy yields; 'Fuyu', bears medium-sized fruit and is self-pollinating; 'Tane-nashi', a good choice if you have room for just one tree. USDA Zones 4–9. [Read more about American persimmon here.](#)



American holly (Ilex opaca) is an evergreen tree with vivid red fall and winter fruits.

2. American holly (*Ilex opaca*)

This shrub provides richness in the landscape with both its dark evergreen foliage and its scarlet winter drupes. The species hails from the Southeast and Mid-Atlantic and it is a good draw for many kinds of songbirds as well as a larval host for Henry's elfin butterfly. Protect this plant from drying winter winds and plant it in evenly moist, acidic soil, in full to part sun. A male and a female cultivar are needed for fruit set. Zones 5–9. [Read about additional recommended hollies here.](#)



American beautyberry offers shimmering purple fruits.

3. American beautyberry (*Callicarpa americana*)

This is one of the flashiest autumn shrubs, with vivid purple fruits that line long, arching branches. A fast grower, it needs some space to ramble. It can adapt to various soil types, but it will decline without enough sun. Provide some protection such as a winter mulch in the coldest corners of its range. Zones 6–9. [Read more about American beautyberry here.](#)



The compact 'Winterthur' selection of smooth witherod, or possumhaw.

4. Smooth witherod (*Viburnum nudum*)

This US-native viburnum makes quite a sight when its fruits turn inky blue and its leaves blaze crimson. Beloved by pollinators in spring and by wildlife of all kinds, it is a true ecological anchor for the garden. Give it full sun or part shade and moist to wet soil. 'Winterthur' is a compact selection suited to foundation plantings. Zones 5–9. [Read more about witherod here.](#)



Smooth sumac (Rhus glabra).

5. Sumacs (*Rhus*)

A handful of North American species offer excellent attributes for the garden setting. Their maroon fruits persist and stand out against snow and their glossy leaflets turn gorgeous shades of red, purple, and orange before they drop away for winter. Sumacs do need space; they are best kept to the edges of a garden or a loosely maintained area of the property.

If you have gardening questions, please contact Orange County Master Gardeners:

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Orange County Master Gardener Helpline: (409) 882-7010

Email: extension@co.orange.tx.us



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AgriLife Orange County 2021 Calendar

NOVEMBER

- * 8th Office Deadline For Christmas Pecan Orders
- * 9th Food Handlers Certification
- * 9th & 10th Certified Food Managers Certification
- * 11th Veteran's Day Holiday Office Closed
- * 20th Wreath Making Class
- * 25th & 26th Thanksgiving Holiday Office Closed

DECEMBER

- 2nd 4-H Christmas Party
- 4th Pressure Canning Meat
- 7th Volunteer Appreciation Dinner
- 23rd, 24th & 27th Christmas Holidays Ofc Closed