

Orange County AgriLife Newsletter October 2021

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Commissioner Precinct 1

Johnny Trahan

Commissioner Precinct 2

Theresa Beauchamp

Commissioner Precinct 3

Kirk Roccaforte

Commissioner Precinct 4

Robert Viator

INCREASING YOUR HEALTH LITERACY: EASY TIPS

TEXAS A&M
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- Call your County Extension Office. Sign up for classes on health to learn more.
- To learn about health-related topics, Use websites that end in ".edu" or ".gov".
- Take someone to appointments with you to ask questions and take notes.



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

Texas A&M
AgriLife Extension
Orange County



TEXAS A&M
AGRI LIFE
EXTENSION

TEXAS
SPEAKS



COMPLETE THE SURVEY
TODAY!

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



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 EXTENSION

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

Pumpkin Pie Eating CONTEST!

Saturday, October 2nd
at Orangetober Fest

Age Divisions & Time of Contest

Youth ages 8-12 @ 1pm

Teens ages 13-17 @ 2pm

Adults ages 18 and up @ 3pm

Winners announced @ 4 pm



Prize given to winner
of each age division.

Free to enter!

Entry, Rules, and Regulations available

online at

orange.agrilife.org

or call the office 409-882-7010.

TEXAS A&M
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H.O.P.E.
HELPING ON PURPOSE EVERYDAY

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.

DO WELL, BE WELL WITH DIABETES

The Texas A&M AgriLife Extension Service is excited to offer free educational programs focused on managing type 2 diabetes.

Dates: October 5th, 7th, 12th, 14th, & 19th

Time: 10:00 am to 12:00pm

Location: Raymond Gould Community Center

5

classes

Learn how to
manage your
diabetes
through food &
exercise.

Learn more
about
medication,
self-care, and
more.

To register, contact
your local county agent!

Raymond Gould Community Ctr
385 Claiborne St
Vidor, TX 77662

Orange County Extension Office
11475-A FM 1442
Orange, TX 77630
Call 409-882-7010 to register.

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

THESE PROGRAMS ARE OFFERED FREE DUE TO SUPPORT OF GRANT FUNDING.

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.

Sponsored by Texas A&M AgriLife Extension Orange County in
conjunction with
2021 Orange County Livestock Show Association

TEXAS A&M
AGRI LIFE
EXTENSION

Orange
County
Livestock
Association

Youth FOOD & Craft Project Contest

Country FAIR

Friday Oct. 8th @ 7 pm
Tin Top 2 Arena
Old Peveto Road Orange

BIGGER and BETTER!

Open to youth 3rd grade to 12grade an are enrolled in a public, private, or homeschool.

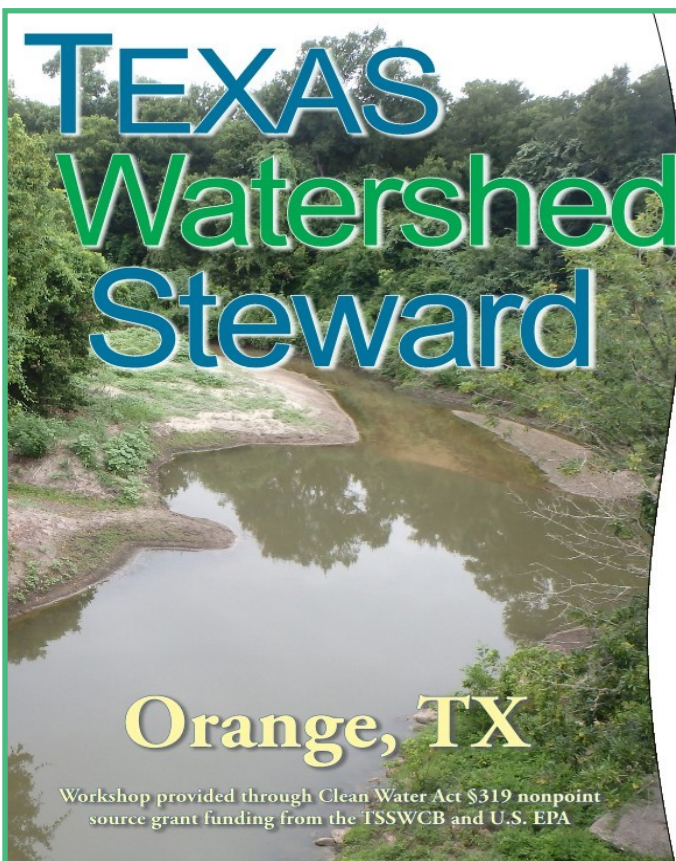
Entry forms, rules and regulations available online at
orange.agrilife.org or
Call the AgriLife office 409-882-7010
online Entry Deadline
Wednesday Oct. 6th.

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Age division will be divided as follows
Junior Grades 3rd-5th
Intermediate Grades 6th-8th
Senior Grades 9th-12th
Must be enrolled in a public, private or
homeschool to entry contest.

Divisions that can be entered
Food
Industrial Arts
Family & Community Science
Art
Photography

Visit our website
Orange.agrilife.org
To enter, rules, and regulations.



TEXAS Watershed Steward

Orange, TX

Workshop provided through Clean Water Act §319 nonpoint source grant funding from the TSSWCB and U.S. EPA



The Texas Watershed Steward program is a free, educational workshop designed to help watershed residents improve and protect their water resources by getting involved in local watershed protection and management activities.

**October 21, 2021:
8:00 am - 12:00 pm**

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

In-Person & Virtual Attendance Options Available
Preregistration Required

The workshop will provide an overview of water quality and watershed management in Texas, including a discussion on the Sabine River basin and local bayous. Efforts by the Sabine River Authority, and best management practices local stakeholders may use to help improve and protect their water quality, will be highlighted. Free continuing education credits/CEUs offered for a wide variety of professional disciplines. For a complete list of continuing education offered, or to register, visit our website or call the number below.

Pre-register for the workshop by going to:
<https://tw.s.tamu.edu/workshops/registration>
or call 979.862.4457

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EXTENSION

TEXAS STATE
Soil & Water
CONSERVATION BOARD



TEXAS A&M
AGRI LIFE
EXTENSION

Vegetable Pressure Canning Class

**October 23, 2021
10 am
\$20 per person***

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



**Class will be held at the Extension office. Limited to 15 participants.
Call the Extension office for your reservation, 882-7010.**

Deadline to register & pay is October 15th.


**Class taught by
Fallon Foster, CEA
Family & Consumer Science**

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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**

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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.

Dusty Trails 4-H & Clover Kids Club

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

Adult Volunteer Application Fee

\$10

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

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

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

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.

Slow Cooker Creamy Sausage and Potato Soup

- 3 russet potatoes peeled and cut into 1 inch cubes
- 4 cups sliced Andouille sausage sauté until slightly browned
- 3 cups vegetable broth
- 3 cups corn frozen or fresh
- 1 cup onions diced
- 4 tsp garlic minced
- 1/2 tsp garlic salt
- 1/2 tsp garlic pepper or black pepper
- 1/2 tsp onion powder
- 2 cups whole milk
- 2 tbsp cornstarch
- 2 cups grated cheddar cheese
- 1 cup sour cream
- Fresh cut parsley to garnish



Instructions

1. In a 6 quart slow cooker add ingredients through onion powder and cook on low for 6 hours.
2. 30 minutes before soup is done, whisk together cornstarch and milk and pour into soup. Cover and finish cooking.
3. Once done add grated cheese and sour cream. Stir to combine and allow a few minutes for cheese to melt.
4. Serve hot with freshly cut parsley.

Notes

If corn is fresh add in 1 hour before cooking time is done. If frozen add in with all the ingredients at the same time.

<https://thefoodcafe.com/slow-cooker-creamy-sausage-and-potato-soup-recipe/>



Healthy Halloween Snack Candy Corn Fruit Cocktail

- 2 cups pineapple, cut into bite sized chunks
- 2 cups orange, cut into bite sized chunks (or use small Cuties)
- 1 cup whipped cream
- 1/4 cup candy corn



In 4 clear glasses, evenly divide and layer pineapple, then oranges and top with whipped cream and a couple pieces of candy corn. Serve right away or refrigerate until ready to serve.

<https://www.familyfreshmeals.com/2013/09/healthy-halloween-snack-candy-corn-fruit-cocktail.html>



Backyard Pond Program

Tuesday, October 5, 2021

5:30 p.m. to 7:30 p.m.

TEXAS AGRILIFE EXTENSION SERVICE AUDITORIUM

1225 Pearl Street, Suite 200

Beaumont TX 77701

SPEAKERS:

Tyler Fitzgerald, AG/NR Agent

Nikki Fitzgerald, Coastal & Marine Agent

TOPICS INCLUDE

Water Quality

Pond Designs

Stocking

Aquatic Weed Management

Cost: \$25 per person (meal included)

RSVP by October 4, 2021 to (409) 835-8461

or

<https://www.eventbrite.com/e/pond-management-program-tickets-167332442841>

One TDA Pesticide IPM CEU

Persons with disabilities who plan to attend this meeting and who may need auxiliary aids or services are requested to contact Cary Erickson, Jefferson County Human Resources Director at (409) 839-2391 five working days prior to the meeting so appropriate arrangements can be made. Educational programs of the Texas A&M Agrilife Extension Service are open to all people without regard to race, color, religion, sex, national origin, age, disability, genetic information or veteran status. The Texas A&M University System, U.S. Department of Agriculture, and the County Commissioners Courts of Texas Cooperating.

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Sea Grant
Texas Sea Grant Extension

Healthy Scotcheroos

Yields 36 bars

These healthy scotcheroos are made with all natural sugar, unsalted peanut butter, and coconut oil (no white sugar or corn syrup)!

Bottom Layer

- * 1.5 cups all natural peanut butter
- * 1/2 cup honey
- * Pinch of salt
- * 4 cups brown rice crispies

Top Layer

- * 1 cup semi-sweet chocolate chips
- * 1/2 cup butterscotch chips
- * 2 tablespoons coconut oil

Bottom layer

1. First, line a 9x13 inch pan with parchment paper or spray with nonstick cooking spray.
2. Prepare the bottom layer of the bars by mixing peanut butter, honey, and salt into a large bowl. Mix until smooth and then fold in the rice crispies.
3. Transfer the rice crispy mixture onto the bottom of the pan and use your hands or a spatula to press the mixture into the pan. Set aside.

Top layer

1. Add chocolate chips, butterscotch chips, and coconut oil to a small saucepan. Heat over medium heat. Continuously stir until melted.
2. Once melted, remove from heat and pour the chocolate mixture on top of the rice crispy layer. Shake the pan and spread chocolate evenly with a spatula.
3. Place in the freezer for at least 2 hours.
4. When ready to slice, remove from freezer and let chill for 20 minutes. Slice and enjoy
5. Store the bars in either the refrigerator or freezer (or else they will melt!).

Nutrition

Calories: 146 Sugar: 9 Sodium: 5 Fat: 9 Carbohydrates: 15 Fiber: 2 Protein: 3.

<https://fitfoodiefinds.com/>



Autumn: Is the best time to plant wildflower seeds in Southeast Texas

Adapted from Texas A&M AgriLife Extension Service

By John Green

As each day is becoming shorter and with our daily high temperatures slowly beginning to wane, this is gentle reminder cooler weather is close at hand. Exactly one week from today Autumn begins. Perhaps it's time to take the opportunity and sow wildflower seeds for a small or large wildflower garden or meadow.

Now is the time for Texas wildflower lovers to plant their favorite varieties for flowers in the spring, said Joseph Johnson, program manager for The Gardens at Texas A&M University.

Planting in the fall — before the start of the rainy season — gives your wildflowers time to germinate and gain a good root system before going dormant during the winter.



*An early bloomer, bluebonnets announce spring in Texas
(Texas A&M AgriLife photo by Laura McKenzie)*

“It is good to use a wildflower mix with several different species to ensure year-round interests and not just blooms for the spring,” he said. “This will give you an array of colors, but also an opportunity to see what does especially well in your wildflower area for the next year. If you let your flowers go to seed, you could see them again and again from year to year.”

Soil preparation for wildflower seeds

Anyone interested in planting wildflowers for a spring family photo needs to prepare the soil. To adequately prepare the soil, you must ensure that the seeds come into contact with the soil either through tilling or raking, then lightly tamping them into the soil. Once the wildflower seeds are planted, lightly water the area to settle the seeds into the soil.

“If you are partial to bluebonnets, consider planting them in full sun with good drainage,” he said. “Otherwise, an area with a minimum of six hours of sunlight should be sufficient for most types of wildflowers.”

Do not overwater and do not fertilize wildflower seeds, he added. A little bit of care goes a long way, especially for bluebonnets.

Scatter the wildflower seeds

Spread your seeds over your prepared soil, according to the instructions of your selected seed mix. If you are looking for a meadow bursting with flowers and color, you may want to spread them thicker.

Once your seeds are in place, walk around the area to compress them into the ground for good germination. It is important not to bury or cover the seeds because they need good exposure to the sun.

Wait for spring and enjoy the blooms

Because of the fall planting, the seeds should not require too much care and watering. Blooms should begin to appear in early spring, depending on the weather and with a good-quality seed variety, may continue into summer.

For more information or to have your gardening questions answered please contact Orange County TX Master Gardeners via the following:

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

Facebook: Orange County Texas Master Gardener Association

Orange County Master Gardener Helpline 409-882-7010

Email: extension@co.orange.tx.us

Orange County Food Safety

Parents can make frozen food lessons fun for their children, including food safety



As students, parents and caretakers adjust to a physical return to classrooms this fall, the U. S. Department of Agriculture (USDA) reminds families to follow food safety practices to prevent foodborne illness when it comes to preparing frozen foods.

After a year of virtual learning, households are adjusting to new schedules and routines as students and schools return to in-person learning. When it comes to packing lunches, preparing after-school snacks, or quick and convenient dinners between after-school activities, frozen foods are a popular option. In a recent USDA study (PDF, 4 MB), 76 percent of study participants said they would buy not-ready-to-eat frozen chicken products for their children to prepare at home.

“I appreciate the convenience of frozen foods,” said Sandra Eskin, USDA’s Deputy Under Secretary for Food Safety. “Getting your kids involved in frozen food prep can help reduce the risk of foodborne illness for the whole family. Have them instruct you on proper cooking from the package label or make a game of watching the food thermometer reach the safe internal temperature on the package instructions.”

Follow the below tips to prepare frozen foods safely all school year long. Get the kids involved in fun ways while enhancing their reading comprehension skills. Have them check the food thermometer for the correct temperature.

Check the Package

Not all frozen foods are fully cooked or ready-to-eat. It can be difficult to tell when foods are not-ready-to-eat when they have browned breading, grill marks or other signs that normally show that a product has been cooked. In the USDA study, 22 percent of the participants preparing frozen foods were not sure if the products were raw or fully cooked despite reading the product instructions, and among these participants, nearly half incorrectly believed it was fully cooked.

- Always check the product packaging to see if the food is fully cooked (and therefore ready-to-eat) or not-ready-to-eat.
- Frozen products may be labeled with phrases such as “Cook and Serve,” “Ready to Cook” and “Oven Ready” to indicate they must be fully cooked to safe internal temperatures to be eaten safely.

Wash Hands and Surfaces

Following proper handwashing steps before, during and after preparing frozen food reduces the risk of transferring harmful bacteria from your hands to food and other surfaces. It is important to complete all five steps to handwashing:

1. Wet your hands with clean, running water, and apply soap.
2. Lather your hands by rubbing them together with soap. Lather the backs of your hands, between your fingers and under your nails.
3. Scrub your hands for at least 20 seconds.
4. Rinse your hands well under clean, running water.
5. Dry your hands using a clean towel.

In the same study, 97 percent of participants did not attempt to wash their hands during the preparation of not-ready-to-eat frozen, breaded chicken products. Of those who tried, 95 percent failed to wash their hands properly with all five steps.

Use a Food Thermometer

Although there are cooking instructions on frozen food packages, the only way to know if the food has been thoroughly cooked to a safe internal temperature is to measure it with a food thermometer. Cook not-ready-to-eat frozen foods to the following temperatures:

- Beef, pork, lamb and veal (steaks, roasts and chops): 145 F with a three-minute rest time
 - Ground meats (beef, pork, lamb and veal): 160 F
 - Poultry (whole or ground): 165 F
- All ready-to-eat or fully cooked frozen foods should be thoroughly heated to 165 F.

Keep Out of the Danger Zone

After cooking or heating frozen foods, they need to be eaten or refrigerated promptly for safe storage. When foods are in the “Danger Zone” (40 degrees F – 140 degrees F) for too long, bacteria can reach dangerous levels that can cause illness.

- Store food in the refrigerator within two hours after cooking or heating (one hour if over 90 F).
- If packing frozen foods for lunch or to take outside of the home, fully cook or heat the food and then pack with a cold source (such as a frozen gel pack, water bottle, or juice) to keep out of the Danger Zone.
- Leftovers that are handled properly may be safely refrigerated at 40 F up to four days. Use an appliance thermometer to make sure your refrigerator is below 40 F.

For back-to-school food safety questions, call the USDA Meat and Poultry Hotline at 888-MPHotline (888-674-6854) or chat live at ask.usda.gov from 10 a.m. to 6 p.m. EDT, Monday through Friday.

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



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



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



SOUTHEAST TEXAS BEEF SYMPOSIUM

SAVE THE DATE

Thursday, October 28th, 2021
White's Park, Anahuac Texas

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**

Pecan trees showing good crop potential

Texas producers expect above-average yields and quality from their pecan trees this season, and consumers should expect decent prices for the nut this fall, according to a [Texas A&M AgriLife Extension Service](#) expert.

Larry Stein, Ph.D., AgriLife Extension horticulturist, Uvalde, said the pecan crop was progressing well and that early maturing varieties like Pawnee were opening and nearing harvest. Stein said trees were in excellent shape following good spring and summer rains, and pecan nut samples pulled for observation showed good nut fill.

"It's not a limb-breaker of a year, although some producers may disagree, but it looks very good for most producers," he said. "Producers with good management practices avoided pest and disease problems, and it looks to be an excellent crop in both quantity and quality."

Pecan trees faring well

The early season rains helped trees, Stein said, but they also presented potential problems. Warm, wet weather was ideal for scab, which can cause lesions on the shucks and interfere with the nut fill process.

Stein said scab was reported in South Texas and other drier areas that rarely deal with the fungal disease. Some pecan varieties - like Western and Wichita - are very susceptible to scab. Susceptible trees and uncontrolled infestations can be a problematic combination for producers.

Light scab infestations cause minimal damage, but heavy infestations can devastate crops. But Stein said most producers stayed on top of it with fungicides.

Producers have also reported heavier infestations of stinkbugs, which can cause black spots on the pecan kernel, Stein said. The spots hurt aesthetics, cause a bitter taste and make marketing pecans more difficult and can result in lower prices.

However, most commercial producers maintain aggressive monitoring and control regimens for insects like pecan nut casebearer and stinkbugs as well as for diseases, Stein said.

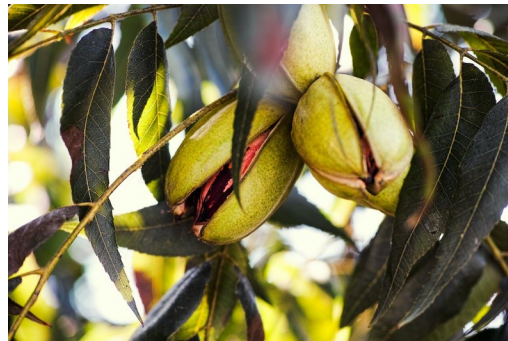
There are typically three generations of pecan nut casebearers producers monitor for each growing season, he said. A moth deposits pecan nut casebearer eggs, and the larvae bore into the nut to feed. They can be the most devastating insect pest to a pecan orchard, so producers monitor moth numbers closely and enact proactive control methods.

"The first generation typically shows up in early to mid-May, and 42 days later we see the second generation, and a lot of orchards will see a third," he said. "But we've not seen any real significant numbers this year, and I think it correlates with how producers stick to their control regimens."

Good rain good for pecan trees

Despite the good crop conditions, Stein said Texas pecan orchards could use a good general rain to help kernel fill. Most commercial orchards are fully irrigated, but the water can only supplement what nature provides.

Below-average temperatures have helped soil moisture levels, but conditions are drying, and irrigation alone is not enough to meet ideal maturation requirements, he said.



"Some orchards have caught a rain here and there, but most have not gotten much rain over the last few weeks," he said. "This is a key time for pecans, and they need water to fill the kernel and to help the shucks open as they swell."

Stein said the tropical storm brewing in the Gulf of Mexico should deliver good rains for many pecan orchards. But there were concerns about heavy winds thinning nut clusters and damaging trees.

Pecan prices better for growers

Early indications show the market will be better for pecan growers than the last few years, Stein said. But consumers should also be able to find decent prices for the nuts, though good pecans will likely fetch top dollar.

Stein said the trade war with China continues to have lingering effects on the pecan market. Trade tariffs jumped from 17% to 47% during the dispute and remain at that level.

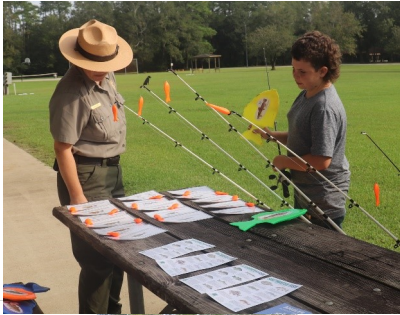
Prices have been horrible for commercial growers since Chinese market demand fell, Stein said.

"Retail prices held steady the last few years, and that's been bad for pecan producers," he said. "The tariff really put the quietus on the pecan market."

AgriLife Extension district reporters compiled a summaries for each 12 Texas A&M AgriLife Extension districts. For the summaries visit

<https://agrilifetoday.tamu.edu/2021/09/14/pecan-trees-showing-good-crop-potential/>

The 6th Annual Michael Hoke Memorial Outdoor Awareness for Kids



Texas Plant Disease Diagnostic Lab



This week's photo (first 2) came from @txextension county agent(CEA) David Graf. It is a pine tree where the canopy looks (and probably is) dead. Story is that this symptom on the pine tree progress from green to brown in about 2 weeks. And there was also an arborvitae that exhibited similar symptoms. My response was. (based on the information provided) - "sounds like possible a root-related type problem likely triggered or mediated by some environmental factor". That is IF you don't happen to find cankers on the affected branch OR physical damage at the base of the symptomatic branch. I also shared the last (3rd) photo, that was taken in 2005 of a tree that suffered a lightning strike. Interesting symptoms. CEA did note that there was no storm in the area for a while. Just FYI - lightning damage symptoms often becomes visible very quickly after the strike (24-72 hours). So put on your sleuthing caps and share what you think might be happening with the pine tree in the photos that the CEA sent to me?

<https://www.facebook.com/HarrisCountyHorticulture>



EVERYTHING BUT THE OINK

NO OTHER ANIMAL PROVIDES A WIDER RANGE OF PRODUCTS THAN
OUR PIGS


FERTILIZER	GLUE	WATER FILTERS	PEPSIN
UPHOLSTERY	COSMETICS	CHOLESTEROL	PLASTICS
CRAYONS	CORTISONE	PET FOOD	INSULATION
HEART VALVES	INSULIN	PORCELAIN	BUTTONS




GOLDENROD


Is An Important Nectar
Source For The Bees!

Ragweed



Don't blame Goldenrod
it's the Ragweed that
makes you sneeze

Goldenrod



Goldenrod doesn't make you sneeze,
so make sure you grow it for the bees!

pollinator friendly yards on facebook

Orange County Food Safety

FSA looks at why people eat food after use-by dates

Research in the United Kingdom has revealed five themes around consumer attitudes and behaviors toward eating food past the use-by date. These include date labeling confusion, treating use-by dates as only a guide, and ingrained behavior.

Thirty people from England, Wales and Northern Ireland took part in two interviews and an app-based diary between March 22 and April 4 to find why they consume food past the use-by date.

The Food Standards Agency (FSA) commissioned Ipsos MORI to look at consumer behavior toward these dates. An evidence review also identified 51 pieces of literature.

Label confusion

A recent FSA study found that 76 percent of adults have knowingly eaten food such as cheese and salad past the use-by date, yet 64 percent said they always check this date before they cook or prepare food. This raises the question why people eat expired food, despite checking the date.

The survey found participants often confused use-by and best-before dates and took a blanket approach to date labels. During the app diary, they frequently shared images of products with best-before dates despite being asked about use-by dates. They also described eating items such as bread and eggs after the use-by, even though these products likely had best-before dates.

People expressed skepticism about the use-by date being an exact cut-off and thought it was more a conservative industry estimate. Personal experience of items going bad before this date or not being ill despite eating expired food reinforced perceptions and undermined consumer trust in it as a safety marker.

Explaining how use-by dates are determined and providing information about the risks associated with specific products could help raise awareness of which products have a use-by date and why, according to the report. Greater consistency in labeling, placement of the date and using larger print could also help increase use-by date identification.

If an item was past the use-by date, respondents used sensory judgments including smell, visual cues, texture and taste to assess whether it was safe to eat. This is despite authorities warning it is not possible to taste, see or smell food poisoning bacteria.

Role of experience

Existing habits, routines and assumptions were key. Absence of illness was a signal that it was unlikely to be severe or long-term, with participants assuming any adverse effects would be short term or mild.

Participants had limited understanding of the causes of food poisoning and how this relates to expired food. There was a tendency to associate illness with eating out, rather than food prepared at home, as well as with products such as meat or fish.



Participants often thought pre-prepared food such as ready meals or cooked meats were less risky to eat after the use-by date as they had already been cooked or treated. Habits for preparing expired food included cooking it at a hotter temperature or for longer, removing moldy or discolored parts, and using items in a larger meal rather than on their own.

Handwashing, cleaning surfaces and keeping food groups separate when storing and preparing meals were regarded as more important than use-by dates.

Experiences from childhood often had an influence on attitudes toward use-by dates. Values around animal welfare, inequality in the global food system and a desire to avoid waste also influenced decisions to eat expired food rather than throw it away.

Participants were influenced by time pressure, access to shops and price of food. They were unwilling to make themselves ill for the cost of food. Instead, they would use their judgement to determine whether this was likely, often finding expired food to be safe.

Respondents highlighted the financial struggles of others but not themselves when asked why people may consume foods beyond the use-by dates.

Focusing on meal planning, shopping lists and checking the fridge before buying items could help people avoid ending up with excess food that is close to or past its use-by date, according to the report.

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



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



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

October one of the most important months for your lawn

Michael Potter/Horticulture columnist

October is quickly approaching and is one of the most important months for your lawn. During that time, we typically see the temperatures cool off causing slower grass growth. A weak turf is much more susceptible to winter damage and is much slower to recover in the spring. Now through mid-October is the best time to fertilize. If you only fertilize only once a year, this is the time to do it, along with a few other little chores.

I would suggest using a fertilizer that has a minimum of half of the nitrogen in a slow-release form. Even better if the fertilizer is mostly slow release. This information is located on the fertilizer bag. Just remember not to apply more than 1 pound of actual nitrogen per year. The best thing to do is have your soil tested. This will tell you exactly what nutrients are needed and in the appropriate amount. You can call our office at 936-539-7824 and we can point you in the right direction for that.



Lower nitrogen rates that are in the slow-release form will provide fertility over a long period of time. The result will be an even growth rate while reducing nitrogen run off and fungal problems. Be sure to check the recommended method of application on the label and take a few minutes to measure your yard so you know how much area you are actually treating. Most people will find that they have better results using too little fertilizer rather than too much.

Most annual grasses and weeds that plague lawns in late winter and early spring begin to germinate in October and into November depending on our weather. The best way to stop them in the lawn is to apply a pre-emergent herbicide before the weed seeds start to germinate in October. Of course, if you do not have or experience a high number of weeds in the winter then it is not necessary to use a pre-emergent. Pre-emergent herbicides are chemicals that kill weed seedlings as they germinate. They are ineffective once weeds grow beyond the seedling stage. They should be applied according to the label in a uniform broadcast treatment, followed by at least 1/2 inch of irrigation to move the product into the soil where it is activated.

Post-emergent herbicides are used for weeds which have already emerged. Those can be used later in case you end up missing the boat on a pre-emergent application. Also, be careful not to get herbicides on desirable flowers, shrubs, etc. The chemicals do not know the difference between a weed and a broadleaf ornamental! Most important, read the label first before using the product.

Some people like to over-seed their lawns for year-round green color. Over-seeding should be done from mid-Oct through November using annual or perennial ryegrass. A mix of the two works well also. Plant the seeds at a rate of 5# per 1,000 square feet of lawn. Over-seeding is generally not recommended on St. Augustine lawns. It competes with the grass for sunlight, nutrients and water making it slow to recover in the spring. If your turf is stressed or weak, I would avoid over-seeding because it will only make the problem worse.

Lastly, as we move further into the fall we will likely see flare-ups of Large Patch (aka Brown Patch). The fungus is present year-round. However, we only see the symptoms under certain conditions. The fungus survives through the summer heat and then begins to thrive as temperatures ease in the Fall and Spring (70 degrees or below) and under wet conditions. If you have had this issue before, it is imperative to stay away from high nitrogen fertilizers and reduce your irrigation. In addition, areas that are low-lying tend to be more susceptible to Large Patch. Consider adding about 1/2 inch of a sandy loam or a compost to the low areas to improve drainage and level them out with the rest of the yard. Adding more than the 1/2 inch of soil can smother the grass kill it. Hopefully these tips will help strengthen your lawn and keep you worry free in the future.

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



KIDS IN THE KITCHEN

AGES 13-16 YEARS

Plan & Prepare Meals

- Meal Plan
- Large Kitchen Appliances
- Advanced Knife Skills



Some parents can't wait for their children to drive; others can't wait for their children to become the household chef.

With teenagers in the home, you can almost put Dinner Tonight on autopilot. If you've raised them in the kitchen, they should have the skills to get dinner on the table! Of course with your supervision, their tasks are almost endless.

Teaching teenagers to balance their day with meal plans and meal preparation while they're at home is a great way to prepare them for college or adulthood.

Margarita Chicken recipe: <https://dinnertonight.tamu.edu/recipe/margarita-chicken/>

Kids: "What's for Dinner Tonight?"

Me: "It's your turn to cook!"

Include kids in the Kitchen! Allow them to help with meal planning and get them involved to make meal preparation faster. Kids age 9-12 are true helpers in the kitchen! They have the ability to take on simple tasks that will speed up the cooking process.

By this age, these kids can become your very own kitchen assistants! Allow them to take on tasks that truly help you in the kitchen.

Beef Fajita recipe: <https://dinnertonight.tamu.edu/recipe/beef-fajitas/>

KIDS IN THE KITCHEN

AGES 9-12 YEARS

Plan & Prepare Meals

- Cook Side Dishes
- Small Kitchen Appliances
- Basic Knife Skills



KIDS IN THE KITCHEN

AGES 6-8 YEARS

Practice Following Directions

- Read a Recipe
- Use Kitchen Gadgets
- Collect Ingredients



"Can I help?"

Build excitement for meal preparation by giving everyone a job. 6-8 year olds can offer their reading skills and get their hands busy, too!

Their need for independence is growing. Keep an eye for safety, yet give them space.

Skillet Lasagna recipe: <https://dinnertonight.tamu.edu/recipe/skillet-lasagna/>

Getting Kids in the kitchen is a great way to spend quality family time!

Allow them to take on responsibilities that allow them freedom and safety!

Speedy Quesadillas: <https://dinnertonight.tamu.edu/.../quesadillas-mushroom.../>

KIDS IN THE KITCHEN






AGES 2-5 YEARS

Simple Tasks are Best

- Add Toppings
- Stir Ingredients
- Spread Dressings



WHAT DOES 25 GRAMS OF PROTEIN LOOK LIKE?

	AMOUNT	CALORIES	PROTEIN
Quinoa	 3 cups	666	25g
Peanut Butter	 6.5 tbsp	613	25g
Black Beans	 1 2/3 cups	379	25g
Edamame	 1 1/3 cups	249	25g
Beef	 3 ounces	173	25g

Kiddie Train | Bounce House | Petting Zoo | Balloon Artist | Pony Rides
Food & Craft Vendors | Train Exhibit | Entertainment | Tours of the Depot



DEPOT DAY

Saturday, October 2 | 10am-2pm

The Orange Train Depot Museum



DOW

FREE ADMISSION - All Ages!

Entertainment:

RealStage Mobile Entertainment, Orange Community Players, Orange Blossom Dancers

Sponsors:

DOW, Friends of the Orange Depot, First Financial Bank, Steiman-Whitfield, Jack Built Capital Title, Claybar Funeral Home, CRC Foundation, Carol & Robert Sims, Ironsides



EVENT SCHEDULE

OCT 1

- PUMPKIN VILLAGE
- FOOD TRUCKS
- KIDS ACTIVITIES
- YARD GAMES
- CRAFT BEER

LIVE MUSIC

5:30 PM
LOGAN SOILEAU

7:30 PM
JOEY GREER

OCT 2

- PUMPKIN VILLAGE
- FOOD TRUCKS
- YARD GAMES
- CRAFT BEER
- GUMBO COOK-OFF
- VENDOR MARKET
- KIDS ACTIVITIES
- CORNHOLE TOURNAMENT
- PUMPKIN PIE EATING CONTEST

LIVE MUSIC

12:30 PM
THE OSMOSIS JONES

2:30 PM
THICK AS THIEVES

5:00 PM
FLAVA BAND

7:00 PM
DUSTIN SONNIER

OCT 3

**12PM - 2PM
FREE
PUMPKIN
PICKUP**



11th Annual Scarecrow Festival



Tuesday - Saturday • October 12th - November 6th • Free Admission!

AgriLife Orange County 2021 Calendar

OCTOBER

- * 5th, 7th, 12th, 14th & 18th Do Well, Be Well with Diabetes
- * 8th Youth County Fair Project Contest
- * 8th & 9th Orange County Livestock Show
- * 21st Watershed Program
- * 23rd Vegetable Pressure Canning

NOVEMBER

- * 4th Food Handlers Certification

- * 9th & 10th Certified Food Managers Certification
- * 20th Wreath Making
- * 25th & 26th Thanksgiving Holiday Ofc Closed

DECEMBER

- 4th Pressure Canning Meat
- 23rd, 24th & 27th Christmas Holidays Ofc Closed