

Orange County AgriLife Newsletter October 2022

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Scan and go directly to AgriLife website or click link below

orange.agrilife.org



WE ARE EXCITED TO INTRODUCE OUR NEW AGENT FOR
BETTER LIVING FOR TEXANS (BLT)
WELCOME BACK TO THE FAMILY MAGEN.



Hi there! My name is Magen Lee and I'm proud to be your new Extension Agent for Better Living for Texans Orange County. Better Living for Texans program provides research and evidence-based nutrition, health and wellness knowledge to empower individuals, families, and communities to make positive changes for healthier lives.

I was blessed to have the opportunity to intern here in 2019 when I was completing my degree in Social Work from Lamar University.

My background is working with families and children, and I'm excited to bring my skills into a different community setting. I believe my calling is to be a helping hand in making others feel empowered, and I believe we will achieve just that with me as your Extension Agent!

I was born and raised in SETX, but I still want to thank you all for welcoming me in this new role. One of my favorite hobbies is cooking for my husband and daughter, and I feel blessed knowing I'll get to share some of those recipes with all of you!

For the next few months, I'll be training and navigating my new position, but I would love to meet and get to know you. Please come by and say hi, or call our office, I'd love to chat!

FROM NOVEMBER

Pumpkin Pie Eating CONTEST!

Saturday, October 8th
Starting at 12 noon
at Orangetober Fest

Age Divisions
Youth ages 8-12
Teens ages 13-17
Adults ages 18 and up



Prize given to winner of each age division.

Entry, Rules, and Regulations available online at orange.agrilife.org or call the office 409-882-7010.

TEXAS A&M AGRILIFE EXTENSION

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.

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

YOUTH FOOD & CRAFT PROJECT CONTEST

ENTRIES CHECKED IN
 FRIDAY, OCT. 7TH 4PM TO 6PM
 AT T2 ARENA

CATEGORIES
 DESSERTS
 CANNED & DRIED FOODS
 PHOTOGRAPHY
 INDUSTRIAL ARTS
 ART
 HORTICULTURE
 FAMILY & CONSUMER SCIENCE

October 7th
 Winners announced at the beginning of the Livestock Show Auction Saturday Oct 8th 7 pm

Tin Top 2 Arena
 3810 Old Peveto Road
 Orange

Free to Enter

OPEN TO YOUTH GRADES 3RD-12TH

A complete copy of rules available online
 Question call 409-882-7010

REGISTER ONLINE orange.agrilife.org

Texas A&M AgriLife Extension is an equal opportunity employer and program provider. 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

TEXAS A&M AGRILIFE EXTENSION

Cooking with Rocky

Cooking Class for Adults

Join us for a fun morning cooking a full course meal and teaming up for a Food Challenge Contest

Saturday, October 15th
 9 am to 1 pm
 AgriLife Extension Office
 11475 FM 1442 Orange

\$25 per person
 Payable to H.O.P.E.
 PayPal select pay a friend
orange-tx@ag.tamu.edu

Questions, Contact the AgriLife Office at 409-882-7010

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FREE 2 Class Series

DO WELL, BE WELL WITH DIABETES

October 22nd & 29th
 10 AM to 12 PM

Field of Plenty
 2120 Wickard
 Orange, TX
 (Behind Orange Christian Services)

Call the Texas A&M AgriLife Extension Office in Orange County to reserve your spot. 409-882-7010

There will be cooking demos using fresh produce from the garden!

Join us in learning how to prevent type 2 diabetes, eat healthy and much more to control your diabetes.

Taught by Fallon White, M.P.H.

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**TEXAS A&M
AGRI LIFE
EXTENSION**

**SOUTHEAST TEXAS
BEEF SYMPOSIUM
& TRADE SHOW**

**OCTOBER
10.27.2022**

Raywood Livestck Market
14810 East Hwy 90
Raywood, Texas

SAVE THE DATE

**TEXAS A&M
AGRI LIFE
EXTENSION**

**Door
Sign Crafting
Class**

**November 5, 2022
10:00 AM-Noon
\$25 per Person
Texas A&M AgriLife
Extension Office
11475 FM 1442
Orange, TX**

**Call
409-882-7010
to reserve
your spot**

**Deadline to register and pay is October 28th, 2022.
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**

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. Please notify the Orange County Extension Office 5 days prior to event at 409-882-7010 if you need specialized accommodations.

Private Pesticide Applicator Training

**November 7, 2022
9 AM - 12 PM
Check in at 8:30 am**

**Texas A&M AgriLife Extension Office
Orange County
11475 FM 1442, Orange, TX 77630
RSVP to 409-882-7010 by end of day October 28th**





The three hour training will give participants the needed information to take the private applicator license test which will be administered by the Texas Department of Agriculture in Houston, TX.

Cost of the training is \$85 and all materials will be provided.

You are encouraged to participate if you need a Private Pesticide Applicator License. The Private Pesticide Applicator License is for agricultural producers and land owners who apply restricted use pesticides to their own property.

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MEAT & VEGETABLE CANNING CLASS



**November 19, 2022
10:00 AM
\$25 per person**
due by Nov 10th
Texas A&M AgriLife
Extension Office
Call 409-882-7010 to register**

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

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

**TEXAS A&M
AGRI LIFE
EXTENSION**

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2022 Orange County 4-H Annual Pecan Fundraiser



PRE-ORDER DEADLINE
OCTOBER 10th Thanksgiving order
NOVEMBER 7th Christmas order

Plain Pecans Pieces

1 lb. bag	\$12
3 lb. box	\$38
5 lb. box	\$63

Plain Pecans Halves

1 lb. bag	\$14
3 lb. box	\$41
5 lb. box	\$69

Peanuts & Specialty Nuts

12 oz Chocolate Peanuts \$5.50	1 lb. Roasted and Salted Cashews \$10.25
12 oz Honey Roasted Peanuts \$5.50	1 lb. Walnuts \$8 1 lb. Raw Almonds \$8
1 lb. Hot and Spicy Peanuts \$3.25	1 lb. Roasted and Salted Pistachios \$11.50

Frosted or Flavored Pecans

12 oz. bag \$9.75 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) \$13.00

Samplers

- 1 lb. Pecan Sampler \$15**
White Chocolate, Chocolate, Cinnamon & Praline Halves
- 2 lb. Pecan Sampler \$29**
Chocolate, White Chocolate, Amaretto, Cinnamon, Pina Colada & Praline Frosted

Specialty Mixes

- Texas Deluxe Nut Mix \$9.50**
Pecans, Cashews, Almonds and Brazil Nuts
Spicy Peanuts, Peanut Oil and Salt
- Hunter's Mix \$5.50**
Cashews, Cocktail Peanuts, Sesame Sticks, Sesame Seeds, Natural Almonds, Fancy Pecan Halves, Peanut Oil and Salt
- California Mix \$6.50**
Almonds, Walnuts, Dried Apricots, Diced Dates, Banana Chips, Seedless Raisins, Coconut Chips, Cashews and Sunflower Seeds
- Trash Mix \$4.25**
Sesame Sticks, Jumbo Runner Peanuts, Pretzels, Hot and
- Fiesta Mix \$4.75**
Bar-B-Que Corn Sticks, Taco Sesame Sticks, Nacho Cheese and Hot & Spicy Peanuts
- Cran-Slam Mix \$6.75**
Dried Cranberries, Raw Walnut 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 \$23**
Chocolate & White Chocolate Mixed
- 3.5 lb. Round Wicker Gift Basket \$60**
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 \$77**
Texas shaped basket filled with 11 oz. Pecan Topping, 12 oz. each of Milk Chocolate Pecans, White Chocolate Pecans, Praline Frosted Pecans and 1 lb. Raw Pecan Halves.

Orders can be placed through
 Orange County 4-H Member or by calling
 the club manager
 Clay Busters 4-H 409-882-4977
 Dusty Trails 4-H 409-988-3666
 Mighty Pirates 4-H 409-554-1960
 OC 4-H Judging 4-H 409-679-2441
 Hearts At Home 4-H 409-679-9904



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



CHECKS PAYABLE TO
ORANGE 4-H COUNCIL

Rain Lilies: Possess an Alluring Ephemeral Nature

By John Green, Certified Texas Master Gardener, Orange County Master Gardeners



During a recent Orange County Master Gardener monthly meeting, fellow Master Gardener, Eddie Shaw, who counts himself a fan of the rain lily, surprised me with a gift of seeds. The zip top plastic bag he gave me contained a neatly folded paper towel, clutching hundreds of shiny, black, elongated, flat seeds. He called them rain lilies, explaining rain lilies are bulbous plants which enjoy our warm, humid environment. The information and seeds he provided me piqued my interest to learn more, as I've never heard of rain lilies. So, I started digging online (pun intended), even purchasing a book, Garden Bulbs for South by Scott Ogden published in 2007 while researching the plant species known as rain lilies and will now share with you, fellow gardeners, information learned.

Rain lilies (*Zephyranthes* pronounced ze-fi-RANTH-eez) are bulbous plants, native to Central and South America making their way to North America during Spanish colonization of the Southwest. They are named rain lilies because they tend to send up multiple flowers after a rain, especially

in the drier parts of the country. There are many species of *Zephyranthes*, in an assortment of flower colors: white, yellow, and pink. The color white is probably the most common (*Zephyranthes candida*) with the pink flowering species a close second (*Zephyranthes rosea*). Note: There is another pink rain lily (*Zephyranthes grandiflora*) that has larger flowers and foliage. Naturalized rain lilies are visually stunning surprises, typically blooming after heavy rain events (image courtesy Pinterest).

They are perennial bulbs and grow 6 to 12 inches tall on long, singular stems in hardiness zones 6 thru 10. Some species are more winter hardy than others, and in many parts of the country the rain lilies are grown as container plants and overwintered in a garage or unheated storage room. The bulbs are very easy to grow and can last for many years.

The foliage is attractive with dark green, strap-shaped leaves. Flowers typically appear in early June, a few days after a heavy rain event, such as a thunderstorm, and the plants “notice” real rain, it can’t simply be water from a hose. Flowering repeats throughout the summer as wet and dry periods cycle through the season.

It is always amazing to me that the plants which rebound the fastest to our extreme weather patterns are our natives. A few days after a significant rainfall event, where several inches of rain falls, many native grasses and wildflowers began to bloom. Plants that looked dead just days before were sending up stems to flower and produce seed heads, fearlessly trying to reproduce before the first vestiges of winter appear.

Although the bulb is called a “rain lily,” it’s actually a member of the amaryllis family, as are most plants having “lily” as part of their common name. It hardly seems to matter, except botanists and taxonomists, who enjoy arguing over plant parts, as the main difference between the two families being where the ovary is positioned on the flower. Most gardeners, including me, simply don’t care, we want to enjoy the beautiful flowers that all of these “lilies” provide. Even though the Rain Lily is a bulb it will set seed and reproduce by seed. The flowers last only a day or two and are pollinated by nighttime flying insects such as the sphinx moth. For naturalizing areas of your landscape, be patient and wait before mowing until after the seed has dispersed.

Rain lilies can be found in pastures, along roadsides, perimeter of lawns, and woodland edges. They often occur in large groups — often dozens of plants can be found blooming together in patches. They will grow virtually anywhere, merely scatter the seeds and in a couple of years you can experience the magic of the Rain Lily. Now my fellow gardeners, let’s go out and grow ourselves a greener, more sustainable world, one plant, at a time!

If you have specific gardening questions or would like more information, contact the Orange County Master Gardeners **Helpline:** (409) 882-7010 or visit our website: <https://txmg.org/orange>, **Facebook:** Orange County Texas Master Gardeners Association or **Email:** extension@co.orange.tx.us.

Fresh or Frozen?

Fresh Turkeys

- Allow 1 pound of turkey per person.
- Buy your turkey only 1 to 2 days before you plan to cook it.
- Keep it stored in the refrigerator until you're ready to cook it. Place it on a tray or in a pan to catch any juices that may leak.
- **Do not buy fresh pre-stuffed turkeys.** If not handled properly, any harmful bacteria that may be in the stuffing can multiply very quickly.

Frozen Turkeys

- Allow 1 pound of turkey per person.
- Keep frozen until you're ready to thaw it.
- Turkeys can be kept frozen in the freezer indefinitely; however, cook within 1 year for best quality.
- See "Thawing Your Turkey" for thawing instructions.

Frozen Pre-Stuffed Turkeys

USDA recommends only buying frozen pre-stuffed turkeys that display the USDA or State mark of inspection on the packaging. These turkeys are safe because they have been processed under controlled conditions.

DO NOT THAW before cooking. Cook from the frozen state. Follow package directions for proper handling and cooking.

Allow 1 1/4 pounds of turkey per person.



Timetables for Turkey Roasting (325 °F oven temperature)

Use the timetables below to determine how long to cook your turkey. These times are approximate. Always use a food thermometer to check the internal temperature of your turkey and stuffing.

Unstuffed

4 to 8 pounds (breast)	1 1/2 to 3 1/4 hours
8 to 12 pounds	2 3/4 to 3 hours
12 to 14 pounds	3 to 3 3/4 hours
14 to 18 pounds	3 3/4 to 4 1/4 hours
18 to 20 pounds	4 1/4 to 4 1/2 hours
20 to 24 pounds	4 1/2 to 5 hours

Stuffed

4 to 6 pounds (breast)	Not usually applicable
6 to 8 pounds (breast)	2 1/2 to 3 1/2 hours
8 to 12 pounds	3 to 3 1/2 hours
12 to 14 pounds	3 1/2 to 4 hours
14 to 18 pounds	4 to 4 1/4 hours
18 to 20 pounds	4 1/4 to 4 3/4 hours
20 to 24 pounds	4 3/4 to 5 1/4 hours



It is safe to cook a turkey from the frozen state. The cooking time will take **at least 50 percent longer** than recommended for a fully thawed turkey. Remember to remove the giblet packages during the cooking time. Remove carefully with tongs or a fork.

Thawing Your Turkey

There are three ways to thaw your turkey safely — in the refrigerator, in cold water, or in the microwave oven.

In the Refrigerator (40 °F or below)

Allow approximately 24 hours for every 4 to 5 pounds

4 to 12 pounds	1 to 3 days
12 to 16 pounds	3 to 4 days
16 to 20 pounds	4 to 5 days
20 to 24 pounds	5 to 6 days

Keep the turkey in its original wrapper. Place it on a tray or in a pan to catch any juices that may leak. A thawed turkey can remain in the refrigerator for 1 to 2 days. If necessary, a turkey that has been properly thawed in the refrigerator may be refrozen.

In Cold Water

Allow approximately 30 minutes per pound

4 to 12 pounds	2 to 6 hours
12 to 16 pounds	6 to 8 hours
16 to 20 pounds	8 to 10 hours
20 to 24 pounds	10 to 12 hours

Wrap your turkey securely, making sure the water is not able to leak through the wrapping. Submerge your wrapped turkey in cold tap water. Change the water every 30 minutes. Cook the turkey immediately after it is thawed. Do not refreeze.

In the Microwave Oven

- Check your owner's manual for the size turkey that will fit in your microwave oven, the minutes per pound and power level to use for thawing.
- Remove all outside wrapping.
- Place on a microwave-safe dish to catch any juices that may leak.
- Cook your turkey immediately. Do not refreeze or refrigerate your turkey after thawing in the microwave oven.

REMINDER: Remove the giblets from the turkey cavities after thawing. Cook separately.

Roasting Your Turkey

- Set your oven temperature no lower than 325 °F.
- Place your turkey or turkey breast on a rack in a shallow roasting pan.
- For optimum safety, stuffing a turkey is not recommended. For more even cooking, it is recommended you cook your stuffing outside the bird in a casserole. Use a food thermometer to check the internal temperature of the stuffing. The stuffing must reach a safe minimum internal temperature of 165 °F.
- If you choose to stuff your turkey, the ingredients can be prepared ahead of time; however, keep wet and dry ingredients separate. Chill all of the wet ingredients (butter/margarine, cooked celery and onions, broth, etc.). Mix wet and dry ingredients just before filling the turkey cavities. Fill the cavities loosely. Cook the turkey immediately. Use a food thermometer to make sure the center of the stuffing reaches a safe minimum internal temperature of 165 °F.
- A whole turkey is safe when cooked to a minimum internal temperature of 165 °F as measured with a food thermometer. Check the internal temperature in the innermost part of the thigh and wing and the thickest part of the breast. For reasons of personal preference, consumers may choose to cook turkey to higher temperatures.
- If your turkey has a "pop-up" temperature indicator, it is recommended that you also check the internal temperature of the turkey in the innermost part of the thigh and wing and the thickest part of the breast with a food thermometer. The minimum internal temperature should reach 165 °F for safety.
- For quality, let the turkey stand for 20 minutes before carving to allow juices to set. The turkey will carve more easily.
- Remove all stuffing from the turkey cavities.



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



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

2022 Master Gardener Interns participated in a propagation workshop



A different way to handle unwanted weed



This creative idea especially for kids and inspiring them to think out side the box!

[#texasmastergardeners](#) [#chalkart](#)



Facebook
Orange County Texas Master
Gardeners Association

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

Email: ocmg1990@gmail.com

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

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

Orange County Master Gardeners
Meet the 2nd Thursday of each Month
At the Orange County Convention & Expo Center

Meeting begins at 6 pm with a cover dish social
6:30 pm begins business meeting and/or guest
speaker/program.

Public is invited to attend a meeting to learn more
about Orange County Master Gardeners.

Craving the Family Turkey

David B. Mellor and James H. Denton

Carving a turkey at the table seems to make a meal, whether for company or the family, just a little more special and festive. This impressive looking task is easy if the carver knows where to make a few important cuts and the order to make them. Two steps are important before beginning to slice any of the white meat.

The wing usually is folded up and in the way. Remove the last two of the three wing sections by cutting the skin and separating at the second joint. When cutting chickens or turkeys, raw or cooked, cutting at a joint or through cartilage prevents ever having to cut through bone. A thoroughly cooked turkey's joints seem to separate almost by themselves. With a lesser cooked, a cold or a smoked bird, it is necessary to cut the skin, meat and cartilage at the joints. This is illustrated in the following two pictures of a fully cooked, cold, smoked turkey.

After removing the two joints from the wing, make a "bench mark" or "end of the line" cut. This is made into the breast meat just above the joint where the wing joins the body. Cut deeply into the breast to the rib cage and then cut all around one side of the breast as illustrated in the following picture.

Once these two preliminary cuts have been made, it is an easy matter to carve the turkey and have each slice of white meat neatly fall in place. The bench mark cut prevents "hanging on" or slices sticking with the carcass.

After making a few slices of breast meat, the leg should be removed as it will get in the way of slicing the rest of the breast meat. Move the bone ends of the legs vertically to release them from the metal clip that held them and the stuffing in place during baking. This is done a little more gently than was necessary to remove the clip to stuff the body cavity prior to cooking.

Cut the skin between the leg and breast as shown in the following picture. In a thoroughly cooked turkey, the leg will separate from the carcass at the hip joint after the skin is cut with almost no help or with just a slight push from the side of the knife. Leg removal is a little more difficult with a cold turkey and some cutting of muscle and skin along the back and leg joint may be needed after the leg is forced from the hip socket. Force the leg from the hip socket by pushing the knee away from the body with the side of the knife or with the hand.

Cut the muscle and skin to separate the leg from the carcass. Separate the drumstick from the thigh by cutting from the inside of the joint. This is quite easy on a thoroughly roasted bird.

After separating, slice the thigh meat by placing the thigh on the cutting board, skin side up, and making slices parallel with the bone. Remove enough meat that the bone becomes more manageable for those who enjoy a serving with the bone in.

Meat also may be removed from the thigh by separating the various muscles. This happens almost by itself with a thoroughly roasted bird.

Most of the meat can be removed from the drumstick by muscle separation or by holding the drumstick vertically and slicing meat from around the outside until the tendons are reached. Cooking hardens the tendons and it is recommended that slicing be stopped when they are reached. The rest of the drumstick can be served to those who like to chew meat from a bone.

After removing the legs from the turkey and slicing the dark meat, continue removing large slices of white, breast meat. Cut the slices of breast meat in the desired thickness, slicing the meat with smooth, even cuts all the way down until the bone is reached.

Any remaining meat, especially in the upper wing sections, around the shoulder blades and along the back, can be removed after both sides of the turkey have been carved.

If you wish to carve at the table but space and time are at a premium, drumsticks and thighs can be prepared in the kitchen leaving the breast for table carving.



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

TEXAS A&M
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Fallon Foster-White, M.P.H.
County Extension Agent
Family & Community Health
Orange County

Texas A&M AgriLife Extension

Claybuster's 4-H Shooting Sports Practice at the Orange Gun Club





SAVE THE DATE!

D9 JR Leadership Lab

NOVEMBER 11-12, 2022 - LIVINGSTON, TX
(this is an overnight event)

For intermediate aged 4-H members (6th - 8th grade) to explore 4-H projects, & discover leadership skills!

TEXAS A&M
AGRI LIFE
EXTENSION



The members of Texas A&M AgriLife will provide equal opportunities in programs and activities, education, and employment to all persons regardless of race, color, sex, religion, national origin, age, disability, genetic information, veteran status, sexual orientation, gender identity, or any other classification protected by federal, state, or local law and will strive to achieve full and equal employment opportunity throughout Texas A&M AgriLife.

WEIGH DAY

ORANGE COUNTY 4H LIVESTOCK CLINIC
MAURICEVILLE SHOW BARN
5319 ARNEL ROAD ORANGE, TX



OCTOBER 29 TH	7-9AM	RABBITS	APRIL CADE
DECEMBER 17 TH	7-9AM	LAMBS/GOATS	TBA
JANUARY 21 ST	9-11AM	CATTLE	TBA

Weigh day is a 4-part series held once a month from September to January to assist livestock exhibitors in preparing their animals for showing. Each session will begin with weigh in where the exhibitors can track the progress throughout the series. As listed above, a guest speaker will highlight a different animal each month, focusing on showing 101, general health and wellness, feed/nutrition management, weights and weight classes, grooming, and answering questions.

This series is planned to help families who are just starting out showing livestock, but also a refresher for experienced exhibitors!



IT'S PAPER CLOVER TIME!

OCTOBER 5-16TH 2022

Funds support 4-H camp and leadership activities.



THE 2022-2023 4-H YEAR
 EARLY BIRD REGISTRATION OF \$25 FROM AUG. 15TH-OCT. 31ST.
 NOV. 1ST ENROLLMENT IS \$30 PER CHILD
 FINANCIAL ASSISTANCE IS AVAILABLE FOR FAMILIES IN NEED.

4-H Connect enrollment website

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

Clover Kids 5-8 years of age free to join.

Adult Volunteer Application Fee
 \$10

Adult Leaders Association
 (ALA)
 1st Monday 6 pm
 4-H Office
 All enrolled Adult Volunteers
 are encouraged to be a
 part of ALA

County 4-H Council
 All enrolled 4-H youth
 are encouraged to
 be a part of
 County Council
 1st Monday 6 pm
 4-H Office

Dusty Trails 4-H &
 Clover Kids Club
 1st Tuesday
 6:30 pm 4-H Office
 Club Manager
 Anna Bandy
 409-988-3666
 Co-Manager
 April Cade

Mighty Pirates 4-H
 2nd Tuesday 7 pm
 4-H Office
 Club Managers
 Lisa Edwards
 409-554-1960
 Co-Manager
 Jennifer Hurlburt

OC 4-H Judging Club
 Practice Thursday's
 6 pm 4-H Office
 Club Manager
 Melissa Pyatt
 409-679-2441
 Co-Manager
 London Die

Clay Busters Shotgun
 Sports
 Meetings 3rd Tuesday*
 6 pm 4-H Office
 Practice Tuesdays 6 pm
 Orange County Gun Club
 Club Manager
 Chris & Robyn Clausen
 409-882-4977

Hearts @ Home 4-H Club
 4th Thursday @ 12 noon
 Club Manager
 Christie Randall
 409-679-9904

Projects outside
 of
 4-H clubs

Food & Nutrition
 2ND MONDAY 6pm
 4-H Office
 Project Leaders
 Christie Randall
 Tonya Wright

Equine
 Riders & Non-Riders
 3RD MONDAY 6pm
 Tin Top 2 (T2) Arena
 3810 Old Peveto Road Orange
 Project Leader
 Sharon Dowden

Fashion & Interior Design
 4TH TUESDAY 6pm
 4-H Office
 Project Leader
 Shelda Randall

Robotics
 4TH MONDAY
 4-H Office
 Project Leaders
 Aaron Randall
 Cindy Childress

No cost to members who participate in projects

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.

ORANGE COUNTY 4-H CALENDAR OCTOBER 2022

Sun	Mon	Tue	Wed	Thu	Fri	Sat
						1
2	3 *ALA/County Council 6 pm	4 *Dusty Trails meeting 6:30 pm	5	6 *OC4H Judging 6 pm	7 *Food & Craft Project Contest *OCLSA Live-stock Show	8 *OCLSA Show/Auction & Project winners announced *One Day 4-H
-----National 4-H Week-----						
9	10 *Pecan order Deadline *Food & Nutrition Project 6 pm *OCLSA meeting 7 pm	11 *Mighty Pirate meeting 7 pm	12	13 *OC4H Judging 6 pm	14	15
16	17 *Equine Project 6 pm	18 *Claybusters meeting 6 pm	19	20 *OC4H Judging 6 pm	21	22
23	24 *Robotics Project 6 pm	25 *Fashion & Interior Design Project 6 pm	26	27 *Hearts @ Home 12 noon *OC4H Judging 6 pm	28	29 *Weigh Day 7am-9am April Cade-Rabbits
30	31					

Orange County 4-H Calendar NOVEMBER 2022

Sun	Mon	Tue	Wed	Thu	Fri	Sat
		1 Dusty Trails 6:30pm	2	3 Judging 6 pm	4	5
6	7 <u>Office deadline</u> 1st pecan order ALA & CC 6 pm OCLSA 7pm	8 YMBL Tag-in & Entry 5pm-7pm AgriLife Parking Lot Mighty Pirates 7 pm	9	10 Judging 6pm	11 Veteran's Day Office Closed	12 Jr. Leadership Lab
13	14 Food & Nutrition 6 pm	15 Claybusters 6 pm	16	17 Judging 6pm Hearts @ Home 12 noon	18 <u>Office dead-</u> <u>line for Major</u> <u>shows</u>	19
20	21 Equine 6 pm	22	23	24 Thanksgiving Holiday office closed	25 Holiday office closed	26
27	28 Robotics 6pm	29	30			

2021-2022 4-H Awards Banquet



Fall Vegetable Gardening: Time to Plant!

By: John Green, Certified Texas Master Gardener, Orange County Master Gardeners

Fall is in the air...well almost! Autumn officially begins in a couple of weeks, on the 22nd of September to be exact. Soon lower humidity and cooler temperatures will be upon us. It's a great time to begin fall cleanup and preparation for vegetable gardens. September is a swing month in the garden, or as I like to call it a "preparation month", since many gardeners, including myself, consider fall to be the best time for planting cool season vegetables, trees, and shrubs. Summer remains (though his days are numbered) unvanquished, but fall's cool breath is very close at hand!

Most soils in Southeast Texas are acidic clay and many vegetable plants do not grow or produce well in acidic soil. Acidic soils can be adjusted into a pH range better for plant growth with applications of agricultural limestone. But the only way to know whether your soil needs lime, and how much to add, is by having your soil tested by a soil testing laboratory. Both Texas A&M University and Stephen F. Austin State testing labs, are where you can have your soil analyzed for a small fee. Contact your local County Extension office for information on how to capture soil samples. The small investment is money well spent and provides valuable information!

Vegetables to Plant in Fall

If you had a spring garden, top dress the soil by adding organic matter such as composted manure and humus to "refresh" the planting area with nitrogen and turn the organic material into the soil before planting to provide an initial supply of nutrients. If making a new garden, add a complete fertilizer, such as 8-8-8 or 10-10-10, then apply a 2-inch layer of organic matter (compost) before planting.

For Fall and Winter harvest, the following vegetables and herbs can be sown or transplanted this month: Arugula, Basil, Bush Beans, Beets, Broccoli (transplant), Brussels Sprouts (transplant), Cabbage (transplant), Carrots, Cauliflower (transplant), Chives, Collards (transplant), Cucumber, Daikon, Endive, English peas, Garlic, Kale, Kohlrabi, Leek, Lettuce, Mint, Mustard, Onion, Pak Choi, Parsley, Rosemary, Summer Squash, Swiss chard, Spinach, Tatsoi, Radish, and Tarragon (Mexican), and Turnip greens. Using transplants from your local garden center or feed store will get the garden off to a quick start, but seeds provide a far wider variety from which to choose.

Thoroughly soak the seed furrows with water before sowing seeds increases seed germination and emergence, then lightly mulch. Never allow the seed bed to dry out – water daily or every other day, until germination begins. Harden off transplants by slowly introducing them to full sun a few hours daily, until they can manage the sun's full intensity for more than 8 hours. It takes several days to acclimate transplants before planting or provide transplants a temporary shade structure in the garden until they are established.

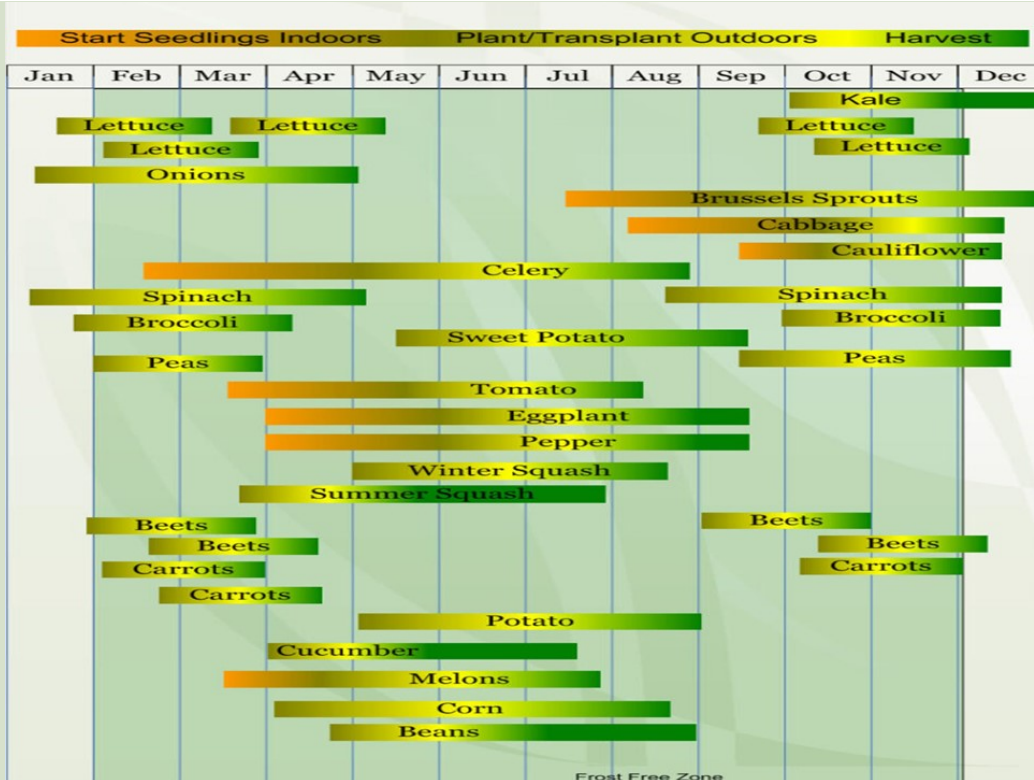
Let's use a chart or rather, a planting calendar to make seasonal planting easier and to provide a detailed view of planting timelines. Gardeners ought to maintain a garden planner (I use a leather-bound logbook where I draw and label each bed and row) to document vegetable type and variety, planting location, date planted, fertilized, and harvested. Place notes for each vegetable, such as did they grow well? Heat and pest tolerant? Or ample harvest? The gardener planner will also assist you ensuring crop rotation.

Vegetable Planting Calendar

The planting calendar highlights the optimal time to plant vegetables for our growing seasons, in USDA Zone 9a, which typically lasts from late February to early December. Our planting season extends all the way to the end of the year if the days are mostly sunny and warm. The vegetable planting calendar helps gardeners plan when to start seeds indoors, or when to start or transplant seeds/seedlings outdoors, and roughly when to expect to harvest crops from seeds planted. Each vegetable has a variety of types, each one

with a slightly different growing season, and length. In general, the information listed on your seed packets will be most accurate and should be followed if there is any discrepancy.

The vegetable planting calendar can also assist in scheduling garden events, as well as selecting complimentary garden vegetables for growing in your garden. For example, once the onions are harvested in the late summer, a quick-growing cool-weather crop such as lettuce, spinach, or beets could easily be grown where the onions once were. This allows an additional set of vegetables to be grown from the same garden plot.



With our local Zone 9a, garden-friendly climate parameters, use this month-by-month planting calendar as a guide for an entire vegetable garden planting year (Image courtesy veggieharvest.com).

Fellow gardeners let's grow ourselves a greener, more sustainable world, one plant, at a time!

If you have specific gardening questions or would like more information, contact the Orange County Master Gardeners **Helpline:** (409) 882-7010 or visit our website: <https://txmg.org/orange>, **Facebook:** Orange County Texas Master Gardeners Association or **Email:** extension@co.orange.tx.us.

YMBL Southeast Texas State Fair Participants

We will have validation and entry for

Lambs, Goats, and Swine

Tuesday, October 8th

5 pm to 7 pm

AgriLife parking lot

Entry fee is \$25

Cash or check payable to Orange County 4-H

Validation will be done with the animal in the trailer.

All you have to do is drive up.

If you have any questions, contact the 4-H office 409-882-7010





Dusty Trails 4-H
Annual Community Service
Sweet Potato harvesting with Mrs. Sandra Hoke at
Field of Plenty
Orange County's Giving Garden



They also gave Scarecrow Sally Jean a new set of clothes.



Skewers WHICH DO YOU USE?

WOOD

PROS

- COST EFFECTIVE
- CAN BE MADE KID FRIENDLY
- EASILY DISPOSABLE

CONS

- CAN BURN IF NOT SOAKED
- VISIT OUR WEBSITE FOR TIPS ON SOAKING YOUR SKEWERS
- HIGHER CHANCE OF BREAKING

OR


METAL

PROS

- REUSABLE
- EASY CLEANUP
- EASY STORAGE & READILY AVAILABLE

CONS

- CAN HEAT UP QUICKLY & OVERCOOK INSIDE OF FOOD
- MAY HAVE SHARP ENDS
- POSSIBLE RUSTING







What's Cooking?

LOOKING FOR AN EASY MEAL, SIDE, OR SNACK?

SKEWERS/ KABOBS ARE A GREAT OPTION AND HERE'S WHY!

- SKEWERS ARE EASY TO CUSTOMIZE
- SIMPLE WAY TO ADD IN VEGGIES OR FRUIT
- QUICK PREP TIME
- CAN BE PREPARED AHEAD OF TIME
- ADDS COLOR TO YOUR PLATE
- YOU CAN USE WHAT'S LEFT IN YOUR REFRIGERATOR
- GREAT WAY TO INCORPORATE THE KIDS
- EASY TO SERVE
- CAN BE MADE FOR BREAKFAST, LUNCH, DINNER, OR SNACK



National 4-H Week
 Proclamation accepted at
 Orange County
 Commissioner's Court
 Tuesday, September 28th.
 National 4-H Week is
 October 2nd-8th.
 Celebrating
 Opportunity
 4 All

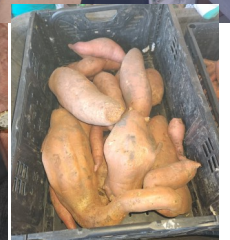
Photo courtesy of My Orange Texas Now with Michael Cole

Front Row: Rory Die Orange County 4-H Member, Franny Woods 4-H Program Assistant

Back Row: Commissioner Pct. 1 Johnny Trahan, Commissioner Pct. 2 Theresa Beauchamp,
 Judge John Gothia, Commissioner Pct. 3 Kirk Roccaforte, Commissioner Pct. 4 Robert Victor

Hearts @ Home 4-H Club spent the morning doing community service at the Field of Plenty with Mrs. Sandra Hoke.

The Club picked 169.6lb of sweet potatoes which will be given to Orange Christian Services for food baskets. Field of Plenty is a giving garden.



Pumpkin Snack Board

- ◆ Blackberries
- ◆ Pitted whole black olives
- ◆ Black mission figs
- ◆ Black concord grapes
- ◆ 30 sharp cheddar cheese slices, cracker cut
- ◆ 2 orange bell peppers, thinly sliced
- ◆ Baby carrots
- ◆ Cheese balls
- ◆ 3 seed sweet potato crackers
- ◆ Cantaloupe chunks
- ◆ Orange
- ◆ Veggie straws (picked from a bag of multi-colored straws)
- ◆ Cheddar cheese crackers squares (such as Cheez-its)
- ◆ Candy corn popcorn (orange pieces picked out) or cheddar cheese popcorn
- ◆ Pumpkin Joe-Joe's (pumpkin sandwich cookies with cream filling)
- ◆ Clementines, peeled and separated into pieces
- ◆ Dried apricots
- ◆ 1 small seedless cucumber, thinly sliced



1. On a 20-inch round wood board, place three candy corn-shaped cookie cutters in place for the pumpkin's eyes and nose. Shape the black grapes into a smile for the pumpkin's mouth. Fill the cookie cutters with blackberries, black olives, and black figs.
2. Start by lining the cheese slices down the middle of the board. Line the remaining orange ingredients out on both sides of the cheese slices and around the black foods until the board is completely covered. With the orange foods on the edge of the board, pack them tightly so they stay in place if you transfer the board to another location to serve.
3. Carefully, lift the cookie cutters from the board, shaping the black foods back into the triangle shape, if necessary. You can always add more black or orange foods to fill in any gaps.
4. Place the thinly sliced cucumber at the top of the board in a bent shape for the pumpkin's system.
5. Serve and enjoy!

thebakermama.com

Loaded, with the perfect mix of salty and sweet treats, this "boo-tiful" blend is exactly what you need to celebrate the spookiest night of the year.

- * 6 cups caramel corn with nuts
- * 2 cups Shreddies cereal, plain or honey flavor
- * 2 cups pretzels
- * 1/2 cup candy corn
- * 1/2 cup candy pumpkins
- * 1/2 cup Reese's Pieces
- * 1/2 cup mini Rolos

1. In a large bowl, mix together all of the ingredients.
2. Stir gently until ingredients are evenly distributed.
3. Optional: Pour 1/2 cup to 1 cup of the mix in plastic bags and tie with an orange ribbon.
4. Enjoy!

Servings 12 cups

Notes

1. If you need to make this recipe nut free, replace the Reese's Pieces with M&M's and use Carmel Corn without nuts.
2. If you can't find Shreddies cereal you can substitute Life cereal or even Chex cereal.



SCARECROW CRUNCH
onelittleproject.com



glaminati.com

Trees: Transplant During Autumn

By John Green, Texas Certified Master Gardener, Orange County Master Gardeners



Live oak tree with an enormous crown spreading more than two hundred feet. Trees do more for us than give us food, building material and oxygen. They provide us shade, which helps cool the earth.

Can you believe we are now more than halfway thru hurricane season 2022? Fortunately, there have been no tropical storm developments within the Gulf of Mexico so far and I'm going to "knock on wood", ancient superstition or not! Hurricanes not only damage homes, buildings, and other structures but severely damage plants, especially trees. Often, trees appear to weather tropical storms and hurricanes with minimal damage from high winds and excessive rainfall, then a year or two afterward, trees simply die off, I can attest to losing approximately thirty percent of trees which were toppled over from a combination of saturated soil and high winds, or large branches broken during high winds which allowed disease to manifest. Fall is the perfect opportunity to transplant trees; it's time to recoup what we have lost!

Trees are an incredibly important aspect of our environment, providing food, such as fruit and nuts, lumber for building, pulp for paper, but also habitats for thousands of insect, bird, and animal species. According to the Arbor Day Foundation, "a mature tree extracts more than 48 pounds of carbon dioxide from the atmosphere and releases oxygen in exchange".

Most of a trees' growth occurs during the spring and summer months, while there is an abundance of sunshine. As days grow shorter in fall, trees are alerted and begin making ready for winter with leaves changing color from green turning red, orange, gold and brown, because with less sunlight and water for photosynthesis, the green chlorophyll begins to disappear.

As winter approaches, trees use less food stored from summer entering a rest period (dormancy). There are two different types of trees, deciduous and evergreen. Deciduous trees, such as oak trees, lose their leaves in fall and remain bare throughout winter. Evergreen trees, such as pine trees, don't lose their leaves simultaneously, but always keep some leaves on their branches, so they look like they are full. They lose a few everyday with new leaves replacing the old, almost immediately.

Parts of a Tree: Crown (Branches & Leaves), Trunk and Roots

The top of the tree or crown is made up of branches and leaves. Branches provide support and distribute leaves efficiently for tree type. They are also conduits for water, nutrients, and storage of extra sugar (carbohydrates). Leaves take the energy from the sun and convert it into sugar (food) for the tree. Leaves are the "food factories" for the tree, containing chlorophyll, which gives the leaves their green color. It is very important in photosynthesis, as the leaves use the sun's energy to convert carbon dioxide from the atmosphere and water from the soil into sugar and oxygen. The sugar is stored in the tree's branches, trunks and roots and the oxygen is released back into the atmosphere.

The roots are the parts of the tree growing beneath the soil. Trees have enormous number of root systems; in fact, the number of roots is similar the number of leaves, limbs and branches combined. It requires a lot of roots to hold upright a 100-foot tree. Roots have three purposes: structure (hold tree upright), collection (water and nutrients from the soil), and storage (water and nutrients for later use).

The trunk of the tree is an integrated structure anchored by the roots while supporting the crown. It also transports water and nutrients to and from the soil and sugar from the leaves. A tree's trunk is comprised of 5 parts: bark (inner & outer), cambium, sapwood (xylem), heartwood and pith.

Trees with the highest wind resistance (University of Florida 10-year study)

The University of Florida researched wind tolerant trees in communities that received hurricane force winds between 1992-2005, identifying several trees which appear to be somewhat resistant to wind damage. It is thought that the growth (form) of the trees helped them resist wind better.

Plant trees in groups of five rather than individual trees and plant a diversity of species and sizes/age groups. Creating a wind resistant tree canopy includes planting more of the wind tolerant trees and removal of the wind intolerant trees, especially if they are likely to cause property damage.

Fellow gardeners let's grow ourselves a greener, more sustainable world, one plant (or tree), at a time!

If you have specific gardening questions or would like more information, contact the Orange County Master Gardeners **Helpline:** (409) 882-7010 or visit our website: <https://txmg.org/orange>, **Facebook:** Orange County Texas Master Gardeners Association or **Email:** extension@co.orange.tx.us.

Highest Wind Resistance	Medium-High Wind Resistance	Poor Wind Resistance
Dogwood	River Birch	Laurel Oak
American Holly	Red Bud	Water Oak
Crape Myrtle	Fringe Tree	Red Maple
Southern Magnolia	Common Persimmon	Pine
Live Oak	White Ash	Southern Red Cedar
Myrtle Oak	Sweet Gum	Queen Palm
Turkey Oak	Sweet Bay Magnolia	
Bald Cypress	Shumard Oak	
Pond Cypress	Black Tupelo/Black Gum	
Spruce Pine		
Sycamore		
Black Gum		
Canary Island Date Palm		

SERVES 10

- 1 (7.5-OUNCE) CAN BISCUITS
 - 1 (21-OUNCE) CAN APPLE PIE FILLING
 - 10 CARAMELS CUT IN 1/2 LONGWAYS (INDIVIDUALLY WRAPPED)
 - 1 CUP GRANULATED SUGAR
 - 2 TEASPOONS GROUND CINNAMON
 - VEGETABLE OIL FOR FRYING
 - CARMEL SUNDAE TOPPING OPTIONAL
1. FILL A 2 TO 3 QUART HEAVY-BOTTOMED SAUCEPAN A LITTLE OVER 1/2 WAY WITH VEGETABLE OIL. YOU WILL WANT THIS DEEP ENOUGH TO COVER THE DOUGH BALLS COMPLETELY. SET IT ASIDE.
 2. IN A SMALL HEAT-SAFE BOWL, STIR TOGETHER THE GRANULATED SUGAR AND GROUND CINNAMON. SET IT ASIDE.
 3. OPEN THE CAN OF BISCUITS, AND EITHER USING YOUR FINGERS OR A ROLLING PIN, FLATTEN THE BISCUIT DOUGH. (IF YOU ARE USING A ROLLING PIN, YOU MAY NEED TO LIGHTLY FLOUR YOUR WORK SURFACE.)
 4. PLACE 1 TABLESPOON OF APPLE PIE FILLING IN THE CENTER OF THE DOUGH CIRCLE.
 5. PLACE THE HALVED CARAMEL ON TOP OF THE APPLES. (THE CARAMELS WILL NOT MELT PROPERLY IF LEFT WHOLE)
 6. PINCH THE EDGES OF THE DOUGH TOGETHER TO ENSURE IT DOES NOT COME APART WHILE FRYING. ONCE YOU HAVE PINCHED THE EDGES, GENTLY ROLL THE ENDS UNDER INTO MORE OF A BALL SHAPE.
 7. HEAT THE OIL ON MEDIUM HEAT. IT SHOULD REACH A HOT ENOUGH TEMPERATURE WHERE A TINY PIECE OF DOUGH DROPPED IN THE OIL WILL BE BUBBLY.
 8. USING A SLOTTED METAL SPOON, CAREFULLY LOWER THE DOUGH BALLS INTO THE OIL, COOKING NO MORE THAN 2 AT A TIME. USE THE SLOTTED SPOON TO ROLL THE BALLS AROUND IN THE OIL TO ENSURE THEY DO NOT STICK OR BURN. FRY THE DOUGH BALLS UNTIL ALL SIDES ARE GOLDEN BROWN. BE SURE TO CONSTANTLY MONITOR THE OIL TEMPERATURE AND ADJUST ACCORDINGLY. TOO HOT AND YOU WILL BURN THE DOUGH, TOO LOW AND IT WILL NOT COOK EVENLY.
 9. CAREFULLY LIFT THE PIE BOMBS OUT OF THE OIL AND TRANSFER THEM TO THE CINNAMON SUGAR BOWL, AND ROLL TO COMPLETELY COAT IN THE SUGAR MIXTURE. PLACE ON A PLATE AND REPEAT THE PROCESS.
 10. SERVE IMMEDIATELY. YOU CAN DRIZZLE WITH THE CARAMEL SUNDAE TOPPING IF DESIRED.



spaceshipsandlaserbeams.com

4-H & FFA DAY

BOWERS STADIUM

SATURDAY NOV. 19

12:00 PM

CODE: 4HFFA

Discounted tickets available to purchase start at \$10 for all members, volunteers and their family members using the promo code on the flyer or calling Montel Garden, Manager, Ticket Sales at 936-294-3220.

We are also partnering with the School of Agricultural Sciences to provide tours of their facilities the morning of the game as well. A full schedule will be available once those details are finalized.

TEXAS A&M AGRI LIFE EXTENSION

11475-A FM 1442
Orange, TX 77630
Phone: 409-882-7010

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Return Service Requested

AGRI LIFE ORANGE COUNTY 2022 CALENDAR

OCTOBER

- * 2nd–8th National 4-H Week
- * 4th & 11th Do Well, Be Well with Diabetes series-Vidor
- * 7th Youth Food & Craft Project Contest @ OCLSA Livestock Show
- * 7th & 8th Orange County Livestock Show
- * 8th Orangetober Fest Pie Eating Contest
- * 15th Adult Cooking Class with Rocky
- * 22nd Hunters Education Course

NOVEMBER

- * 5th Wooden Door Hanger DIY Class

- * 5th YMBL livestock tag in
- * 7th, 10th, 14th, & 17 Do Well, Be Well with Diabetes Series-Mauriceville
- * 11th Veterans Day Holiday Office Closed
- * 12th Jr. Leadership Lab
- * 19th Meat & Vegetable Canning Class
- * 24th-25th Thanksgiving Holidays Office Closed

DECEMBER

- * 22nd, 23rd, & 26th Christmas Holidays Office Closed



Texas A&M AgriLife Extension Orange County

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.