

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

Leticia "Letty" LeBert, B.S.
County Extension Agent
Agricultural/Natural Resources

Franny Woods
4-H Program Assistant

Magen Lee, B.S.W.
Extension Agent
Better Living For Texans

Kim Peveto, Office Manager
Wendy Garrison, Secretary

Office 409-882-7010
orange-tx@ag.tamu.edu
orange.agrilife.org



County Judge

John Gothia

jgothia@co.orange.tx.us

Commissioner Precinct 1

Johnny Trahan

jtrahan@co.orange.tx.us

Commissioner Precinct 3

Kirk Roccaforte

kroccaforte@co.orange.tx.us

Commissioner Precinct 2

Theresa Beauchamp

tbeauchamp@co.orange.tx.us

Commissioner Precinct 4

Robert Viator

rviator@co.orange.tx.us

Scan and go directly to AgriLife website or click link below
orange.agrilife.org



HAPPY

Thanksgiving



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.

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.



WEIGH DAY



ORANGE COUNTY LIVESTOCK CLINIC

OPEN TO ALL

MAURICEVILLE SHOW BARN

5319 ARNEL ROAD ORANGE

7 AM TO 9 AM

DECEMBER 17 TH	LAMBS/GOATS	TBA
JANUARY 21 ST	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!

QUESTIONS, CONTACT THE TEXAS A&M AGRILIFE EXTENSION

409-882-7010

IF YOU ARE INTERESTED IN LEARNING MORE ABOUT THE DIFFERENT ANIMALS LISTED ON WEIGH DAY, COME ON OUT. THIS EVENT IS OPEN TO EVERYONE.



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.

Orange County 4-H Archery Informational Meeting

Monday November 7th @ 7pm
 AgriLife Office

11475 FM 1442 Orange

Meeting is opened to all Orange County Youth ages 8-18.

Certified Instructor
 Tommy Harrington

Questions, Contact the AgriLife Office 409-882-7010



YMBL Southeast Texas State Fair Exhibitors

We will have validation and entry for

Lambs, Goats, and Swine

Tuesday, November 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



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
- 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 Spicy Peanuts, Peanut Oil and Salt
- 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



National Night Out Vidor HS Football Field



Orangetober Festival Pumpkin Pie Eating Contest



Youth Winner
Kaylor Heatherly
25 oz



Teen Winner
Ryan Pas
22.6 oz



Adult Winner
Taylor Gilbert
19.4 oz

All pies beginning weight was 37.5 oz. After contest pies weigh listed below winners.



Texas Rice Festival



Mazi Odom place in showmanship in the goat class



2nd place Junior High Point Team
Rory Die, Piper Pyatt, Tyler Terrell, and Travis Ellis



2nd place Junior High Point Individual
Rory Die



Sophia Odom place 1st out of 8 in her goat class



Kami Woods F-1 Heifer 6th out of 18 in her class.



OC 4-H Judging Team

Congratulations to our own Orange County 4-H member Miss Rory Die 2022 Southeast Texas Western Royalty Jr. Miss Queen



John "Gomer" Harrington participates in Claybusters Shotgun Sports competed in the Jr. Shootout at Ft Worth Livestock Show.

12 Steps to a Safe and Successful Tail-Gate Party

Before starting, wipe down counters

Thaw frozen meat safely

Two safe ways to thaw frozen meat. In a leakproof container with cold water and place in the refrigerator. Defrost function on a microwave. If you use the defrost function you must use the food immediately.

Use separate cutting boards for raw and ready to eat (RTE) foods. Using color cutting boards and separate knives prevent cross contamination.

Portion out food in smaller containers

To keep food at safe temperatures it would be best to portion out food in smaller containers so a majority of the food can remain chilled in a cooler. Then you can serve smaller amounts and always have a clean serving container when time to replace.

Reserve some uncontaminated marinade for glazing finished products

If you are preparing and using a glaze be sure to reserve some of the glaze before adding on to your raw items. The reserved glaze is not uncontaminated and can be used for glazing the finished product.

Pack cooler last to maximize cool temperatures

When everything is ready to go for the tail gate pack the cooler last to keep food items cold. Set up a tent to keep things cool.

Set up a handwashing station

This is crucial to prevent cross contamination. It's important to wash your hand before eating and after handling raw meat.

Bring extra cooler and designate coolers as to usage

Leave space for when guess bring drinks or food. Have designated drink and food coolers as well as a meat cooler to protect against temperature abuse from too much opening and closing of the cooler. Proper cooking is important to avoid a food safety foul. Place raw food on the grill and disregard the dirty marinading bag and wash your hands.

Wash hands after handling meat items

This will insure no cross contamination.

Check temperature with a food thermometer to ensue meat is cooked properly to 165°F

To get the true internal temperature of the food you are cooking you will need to insert a food thermometer into the thickest portion of the meat. Once all done use a clean plate and utensils to remove the meet of the grill safely. The time everyone has waited for, serving the food.

Note the time when food should be discarded

Grab a fresh container and use new utensils for food safety. Some people have so much fun at tail gating that they actually never go into the sporting event. This doesn't mean it's safe for food to go unrefrigerated. Put food away once everyone has finished eating. You can always get more out of the cooler.

Food left out should be discarded after 2 hours

Refrigerate saved food. For those going into the sporting event it is important to wrap everything that can be wrapped and discard everything else. All saved food must be place in coolers for later use. Once everyone returns from the game and are hungry, remove food from cooler and heat other foods immediately.

Penn State Extension



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

Houseplant Transition: Time to Relocate

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

Another week of fantastic weather has ended and fortunately many of us welcomed much needed rainfall, though the amount will hardly reduce our rainfall deficit! Our first true cold snap of the season has also arrived, with evening temperatures dropping into the low 40's and upper 30's in some areas. So, if you have not yet started, now is the time to determine what to do with your numerous ornamental plants placed outside on porches, patios, decks or scattered about the yard for the spring and summer months. Now is the time to prepare ahead of the first freezing cold blast, which will save time and minimize frustration, rather than procrastinating until the last possible moment (I'm speaking from experience).



Group plants in a sunny location inside your home, a protected porch, or garage (Image courtesy of Pinterest.com)

Before attempting to relocate plants to a previous or new location for fall and winter, make space available inside your home, garage, front/back porch (only if plants can be easily protected from freezing temperatures) or greenhouse and have ample sunlight available.

Take the most important first step—thoroughly inspect each plant for pests. Search each leaf (top and underside), stem, trunk and soil surface for insects, frogs, lizards, birds, or anything else you don't want inside your home or wherever you plan to over-winter your plants. While the plants are outdoors, use a garden hose to wash the plants with a gentle blast of water which will remove most pests and insects. If aphids, mites, or other pests remain, spray with Neem Oil which will rid plants of remaining pests. Once the pests are removed, thoroughly inspect each plant again, removing diseased or dead limbs and leaves. Pruning may also be necessary, especially if the plant has grown substantially during our warm summer months. If repotting is necessary, prune the roots while the plant is out of its old pot, which will stimulate new root development. The new pot should be upsized no more than 2-

inches larger than the previous pot if the roots were tightly bound.

It's always a good idea to acclimatize your plants before subjecting them to life inside our homes. Begin this process when evening temperatures are around 55 degrees F or cooler. Bring them inside and place them back outside during the day. Gradually increase the amount of time over the next couple of weeks until all plants have migrated indoors. Of course, if you have a large plant collection (I personally have hundreds of plants in my collection and growing), this simply isn't possible. If you are not able to move plants in and out, then gradually move sun loving plants into shady areas for a week or two, allowing them to acclimate to lower light levels, then relocate them inside.

Choose an area inside your home which has a temperature range between 60-75 degrees F during the day. Plants dislike temperature fluctuations and drafty conditions, such as being placed close to an entryway, as temperatures dramatically shift once the door is opened.

Humidity inside our homes is typically around 40% or lower. Plants require higher humidity levels, so misting your plants several times a day will provide the needed air moisture, or humidity trays should be used, which are trays filled with pebbles and water. As the water evaporates, the humidity level increases around the plants. Check the water level every few days, refill as necessary or another option is to purchase an inexpensive humidifier.

Houseplants don't require as much water as when outside. If the soil surface is moist, the plant doesn't need water. Test the soil with your finger about an inch below the surface, if it's dry, water. **Do Not** overwater houseplants, they will die from root rot.

Plants should be placed near a sunny window so they can get as much natural light as possible. They need sunlight to sustain their daily carbohydrate needs (photosynthesis). If natural light is limited, purchase grow lights, which are low cost and highly effective.

Plants placed in a garage require sunlight or grow lights and a heat source. Garages tend to become very cold when temperatures drop. Back porches make wonderful temporary greenhouses. Simply frame them with 1 x 1's and enclose them with plastic and add a small space heater for warmth.

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:

3D food printers are already a science fact, not far-fetched science fiction.

She's 18 now and hasn't visited her aunt for several years. But like her



aunt, she has a strong interest in cooking. Going into the kitchen, she's pleased to see that her aunt has kept up with the times. Years ago, she was one of the first in the family to get a microwave and she recently got an air fryer.

"But, what's that?" the young girl asks as she points to something she has never seen before.

"Oh, that," says her aunt smiling, "is a 3D printer."

"Here in the kitchen?", the young girl asks. "What's it doing here?"

"I can make all kinds of food — including steaks with it," her aunt says, obviously enjoying her niece's bewilderment.

No, this isn't a true-to-life scenario — not yet anyway. But it does lend a hint of what lies ahead in the almost hard-to-believe changes coming to the world of food — in this case 3D food printers.

And while some advocates say that 3D printed food is a highly anticipated innovation, others are not so sure. Just listen to what some of the shoppers, young and old, at a farmers market in Washington state had to say about it.

"Weird. How do they even do that?"

"Bizarre."

"Too futuristic for me."

"We're old-fashioned," said a Washington State University Master Gardener, who was at the market to provide answers to gardeners' questions. "We think of food as coming from growing things."

"Is it nutritious?" asked one of her fellow Master Gardeners. "That's the whole purpose of food."

"Scary. No thank you."

"No way I'd get one for our household. We were slow to even get a microwave."

"Maybe for decorating cakes, but definitely not for real food."

On the other side of the coin, market manager Jeremy Kindlund said he thought it sounded exciting. "I can see a lot of potential in it," he said.

He's not alone in that outlook. In fact, a recent survey done by [Hub.com](https://www.hub.com), 3D printing experts, revealed that 3D printed food garnered an impressive number of Google searches per month when looking at a range of 3D printed advancements.

Simply put, cultured meat is not the same as plant-based meat. Instead it is produced from beef cells by taking a biopsy from a living cow and growing it in a nutritious medium until there's enough critical mass to make the cells into bio-ink. The bio-ink is then printed using the company's bio-printer. From there the printed steak is left in an incubator to allow the stem cells to differentiate into the fat and muscle cells that form the tissues found in steak. And, yes, it's real meat.

Once again, climate change comes into the picture. And beyond that scientists in favor of 3D printing point to the vast amount of resources needed to raise livestock, which is why they see this technology as a solution to meeting the pressing needs of the world's growing population.

Regardless of their origin, plant or animal, it increasingly seems like the meat of the future will be coming not from animals, but from 3D printers, says an article in [IDTechEx](https://www.idtechex.com).

Then there's the more down-to-earth prediction: Before long, every consumer's kitchen will have a 3D food printer on one of its counter tops — just another kitchen tool to make preparing meals (or snacks) easier and faster.

How do food printers work?

Most people know what a printer is. It prints out copies of pages you've put information on. That technology has been around for a long time. But a printer to make food? And what's this about climate change? And protecting the environment?

Actually, there's nothing all that complicated about how a 3D food printer works, at least the concept of how one works. Do you remember the pizza vending machines that popped up in 2015? In that case, dough is prepared and extruded from one of the printer's cartridges onto a plate. Next, the dough is topped with tomato sauce and cheese and then sent to the oven — all of this in the same machine. Think of this as a primitive 3D food printing process.

Since then, advances have been made that involve using laser technology to heat up the food — again all in the same machine. Just imagine, pushing a button on the printer for ravioli and having cooked ravioli ready to eat when you open the printer's door.

Getting down to basics, most 3D food printing is done by feeding food materials such as doughs, cheeses, frostings and even raw meats into syringe-like containers that are then extruded from them as the nozzle is moved around "trace shapes" on a "plate" and forms layers one at a time. That's how you get layers, such as for pizza.

Will you find this technology in a fast-food restaurant? Hardly. Instead, these printers are found in gourmet restaurants and fancy bakeries. Or you can go to special events featuring 3D food printers.

And there's even a traveling restaurant that features not only 3D printed food but also tables, chairs, silverware and more made from 3D printing.

But what about Nutrition?

In [Lynette Kucsmas's TedxHighPoint](https://www.tedxhighpoint.com) talk she lets her audience know right away that she has always considered herself a healthy eater. Which is why at first she was so skeptical about foods made using 3D printing.

But as she did some research on this, she discovered that she could eat healthy when using a 3D printer. In fact, she is now the co-founder and chief marketing officer at Natural Machines, the makers of [Foodini](https://www.foodini.com).

When describing the status of this new technology, she told her audience: "This is science fact, not science fiction."

Turning to nutrition, she told her audience "Let's print more of our food using fresh, healthy, real, wholesome ingredients. Let's get away from packaged processed foods."

What about cost?

Filemon Schoffer, cofounder and CCO of [Hubs.com](https://www.hubs.com), a 3D printing expert, said that the prices of 3D food printers vary depending on their features and audience.

A precise printer that can reach high nozzle temperatures is likely to be much more expensive, he said, and more appealing to businesses.

However, for those looking to get started at home you can get a basic model for around \$100 to \$500. Advanced home users are likely to spend around \$300 to \$1,000, while commercial users who want a more sophisticated model, can expect to pay over \$5,000.

What about food safety?

No problems with food safety, say the printers' advocates, but that's only if the food has been prepared in a machine that's sterile and if the preparer follows sanitary procedures. No different from what's necessary in any kitchen.

However, in [The Essential Guide to Food Safe 3D Printing: Regulations, Technologies, Materials, and More](https://www.essentialguide.com), food safety with 3D printing is not a simple matter that will boil down to a clear yes or no answer. Producing 3D printed parts for food contact items requires careful consideration of the risks depending on their intended use.

Future

As 3D printing technology continues to soar, new research predicts the overall 3D printing market will continue to grow by 24 percent to reach \$44.5 billion by 2026, according to research done by [Hubs.com](https://www.hubs.com).

As it is now, there are dozens of food printers available on the market, thanks in part to public interest and the rapid growth in the technology involved.

Filemon Schoffer, cofounder and CCO of [Hubs.com](https://www.hubs.com), said that overall, more signs of growth in 3D printing will be seen in 2022 and beyond, thanks to enhanced automation, scalable quality controls, reduced processing costs, and further industry consolidation.

He said, key factors such as this "will help 3D printing become the robust industrial manufacturing process that befits its massive potential."

Visit the link provided for the full article.

https://www.foodsafetynews.com/2022/10/3d-food-printers-are-already-a-science-fact-not-far-fetched-science-fiction/?utm_source=Food+Safety+News&utm_campaign=8c1960442d-RSS_EMAIL_CAMPAIGN&utm_medium=email&utm_term=0_f46cc10150-8c1960442d-40117507



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Dusty Trails 4-H fundraiser at Tractor Supply



4-H Robotics Project



4-H Fashion & Interior Design Project



THE 2022-2023 4-H YEAR .
NOV. 1ST ENROLLMENT IS \$30 PER CHILD. FINANCIAL ASSISTANCE IS AVAILABLE .

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**

Archery
To Be Announced
Project Leaders
Certified Coach
Tommy Harrington

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

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

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

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 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> <u>2nd pecan order</u> ALA & CC 6 pm Archery Info meeting 7 pm	8 <u>YMBL Tag-in & Entry 5pm-7pm</u> <u>AgriLife Parking Lot</u> Mighty Pirates 7 pm Claybusters 6 pm	9	10	11 Veteran's Day Office Closed	12 Jr. Leadership Lab
13	14 Food & Nutrition 6 pm OCLSA 7pm	15 Claybusters 6 pm	16	17 Judging 6pm Hearts @ Home 12 noon	18 <u>Office deadline for Major shows Entry</u>	19
20	21 Equine 6 pm	22	23	24 Thanksgiving Holiday office closed	25 Holiday office closed	26
27	28 Robotics 6pm	29 Claybusters 6 pm Fashion & ID 6pm	30			

Orange County 4-H Calendar DECEMBER 2022

Sun	Mon	Tue	Wed	Thu	Fri	Sat
				1 4-H Christmas Party	2	3
4	5 ALA & CC 6 pm	6 Dusty Trails 6:30 pm	7	8 OC4-H Judging 6 pm	9	10
11	12 Food & Nutrition 6 pm OCLSA 7pm	13 Mighty Pirates 7 pm	14	15 Hearts @ Home 12 Noon OC4-H Judging 6pm	16	17
18	19 No meetings or projects this week	20	21	22 Office Holiday Closed	23 Office Holiday Closed	24 
25 	26 Office Holiday Closed	27	28	29 OC4H Judging 6pm Fashion & ID 6 pm	30	31

ORANGE COUNTY FOOD & CRAFT PROJECT CONTEST



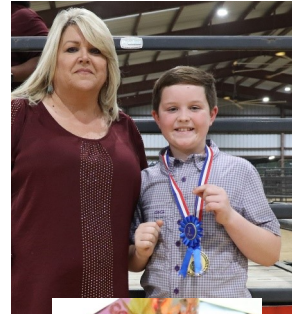
Intermediate Division Grand Championship

Morgan Counts
Photography
Gazebo



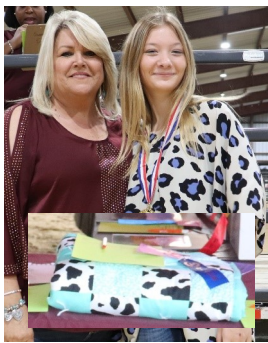
Senior Division Grand Championship

Patrick Wright
Industrial Arts
Glider



Junior Division Grand Championship

Nathan Bandy
Art
Sculpture
Pumpkin



Reserved Grand Championship
Rebecca Wright
FCS Fabric Skills-Blanket



Reserved Grand Championship
Ruby Neal
Horticulture-Fresh Cut Flowers
&
FCS Fabric Skills-Garden Cat



Intermediate Reserve Champions

Medallion Winners

Food-Daelyn Carmane- Mini Pumpkin Cupcakes
Art-Auroa LeBert-Drawing-Girl
Photography-Morgan Counts-Architectural Elements

Intermediate Grand Champion Winner

Morgan Counts

Seniors Reserve Grand Champion

Medallion Winners

FCS-Rebecca Wright-Fabric Skills-Blanket
Art-Hailey Holivette-Digital Drawing
Industrial Art-Patrick Wright-Glider
Photography-Addison Bandy Town & Road

Senior Grand Champion Winner

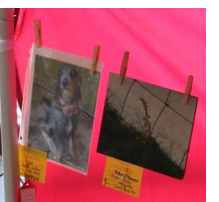
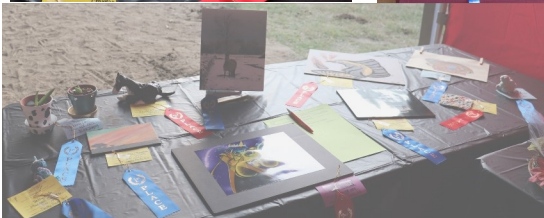
Patrick Wright

Junior Reserve Grand Champion Medallion Winners

Food-Hanna Lovell-Strawberry Cream Cheese Muffins with Streusel Topping
Family & Consumer Science-Ruby Neal-Garden Cat stitching
Art-Nathan Bandy-Sculpture Pumpkin
Photography-Mollie Beth Counts-Trio of Flowers
Horticulture-Ruby Neal-Fresh Cut Flowers

Junior Grand Champion Winner

Nathan Bandy



Turfgrass Management and Weed Control

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

Part 1 of 3

According to the Farmer's Almanac, 2022 fall season has arrived (though it doesn't feel like it to me), with a blistering start! Eventually, cooler temperatures will appear and if you're like me, you can hardly wait and are ready for them...Now! As cooler days will slowly arrive, let's take this opportunity to review turfgrass management techniques which can assist us in lawn weed control. Before "digging" into this week's subject, let's review the three basic weed groups, which are annuals, biennials, and perennials. To manage them effectively, each weed type must be understood, as they are controlled, and treated differently.

Annual weeds begin as a seed, completing their life cycle in under a year. Sometimes they are the easiest to control but produce seeds abundantly at the end of their life cycle, meaning they can persist year after year. Annual weeds divided into two categories: summer and winter.

- Summer annual weeds germinate in the spring, grow during summer and flower, setting seed in the fall. Seeds remain dormant thru winter until the following spring, then germinating to begin cycle over. Summer annual weeds include cocklebur, morning glory, lambs' quarters, common ragweed, crabgrass, pigweed, foxtail, and goose grass.
- Winter annual weeds germinate in late summer, fall or winter, maturing to form seeds in the spring or early summer before dying. Seeds remain dormant during summers' heat, as high temperatures inhibit germination. Winter annual weeds include wild mustard, henbit, and sow thistle.

Biennial weeds lifecycle is more than one year but less than two. Fortunately, there are only a few weeds in this group: wild carrot, bull thistle, common mullein, and burdock.

Perennial weeds lifecycle is two years or greater and they are categorized by method of reproduction, known as simple or creeping.

- Simple perennial weeds often spread by seed, but if cut into pieces, can produce new plants. For example, if a dandelion or dock is cut in half, each will produce new plants, thus creating two new plants. Other examples are buckhorn, plantain, broadleaf plantain, and poke-weed.
- Creeping perennial weeds reproduce by roots which creep along the ground or below the soil surface with rhizomes, in addition to producing seeds. Examples

are red sorrel, perennial sow thistle, field bindweed, wild strawberry, mouse ear, chickweed, ground ivy, nutsedge (nutgrass), torpedo grass, smilax, Virginia button weed and quack grass.

If your lawn is infested, these are some of the most difficult weeds to control. Many of these weeds have roots and rhizomes which grow deeply into the soil, to a depth of one foot or more. Attempting to pull the weed, leaves roots and rhizomes in the soil, allowing the plant to regrow or even double, exacerbating the problem!

So, you may be asking yourself what is the best way to defend against weed invasions? One of the best defenses for controlling weeds is a well-established Turfgrass lawn. Most homeowners in southeast Texas will have either St. Augustine, Bermuda, Centipede grass, or a combination of the three, like my yard. Maintaining Turfgrass does require a considerable amount of time and effort with mowing the lawn as the most time-consuming activity. Before mowing your lawn, it is important to ensure the mower blades are sharp and that the mowers' deck height is set to the correct mowing height where the cutting blades are not removing more than one third of the growth per cutting.

Remember the taller the grass, the deeper the root structure, which is necessary for lawns to survive our blistering summers! Fertilizing with a slow-release fertilizer, ensures pleasant and attractive-looking, green lawn. Note: Centipede grass does not like weed and feed fertilizers! It's better to use a straight fertilizer mix such as 8-8-8, or 10-10-10. Always allow grass clippings to remain on the lawn and form a thin layer of thatch, unless they are smothering the turf.

Watering is a key practice to allow for root growth and development. During times of scarce rain fall, supplemental watering is required. Water deeply, since deep watering is more efficient than short, shallow watering, forcing roots to grow downward in search of moisture. Water when the wind is calm, almost to the point of runoff, stopping to allow water to be absorbed into the soil. Continue using the water and soak method until the lawn receives about 1-inch of water, the weekly requirement for lawns.

Since there is so much information to cover, I have split this article into three parts. Next week we will review herbicides and the weeds they eradicate and control. Now my fellow gardeners, let's go out and grow ourselves a greener, more sustainable world, one plant, at a time!

Part 2 of 3

What a fantastic week, the temperature is finally moderating as autumn-like weather is slowly sneaking into our area! Now, let's hope we get increased rain chances in the weather forecast, as I'm certain all of you (myself included) are watering lawns, vegetable beds and flower gardens once or twice weekly. The cooler morning temperatures are making garden work a much more pleasant experience, which means spending more time outdoors. Stay hydrated and wear sun protection. Last week I discussed basic weed grouping: annuals, biennials, and perennials and Turfgrass. Now that weed types

Continued on next page

have been reviewed, let's discuss how to go about controlling them. Weed control can be achieved utilizing multiple methods. One way is to manually dig each one up individually, which if there are only a few in your landscape, a good choice. For large areas teeming with weeds, and without Turfgrass, the area can be covered with heavy plastic or a tarp for about 4 weeks, using the sun's energy to destroy the weeds. Another method is by using pre- and post-emergent herbicides, in either organic or chemical forms. So, let's discuss the different groups of herbicides in greater detail, breaking down each group for better understanding of exactly to apply them and how they work.

Pre-emergent herbicides are applied before weeds sprout through the soil surface. To control warm-season annual weeds, apply a pre-emergent herbicide in early spring. For us in the southeast TX area, January thru March is best, before the soil temperature reaches 55 degrees F. For weeds which sprout later in the summer, a second application will be required in June or July. For cool-season annual weeds, apply August to September. Naturally, this will vary year-to-year, depending on our temperatures.

Post-emergent herbicides are applied after weeds have sprouted. They are most effective when weeds are still small, less than 4 inches high.

Contact Herbicides cause damage wherever they touch a plant. To work well they must cover all parts of the leaves and stems, including the top and undersides of leaves.

Systemic Herbicides are absorbed on a cellular level and moved throughout the plant. They are applied to the soil around the base of the plant, to the plant itself or both. They are moved thru the plant from foliage to roots, stems and other plant parts. They work extremely well on perennial weeds, since the herbicide moves to all parts of the plant, killing the root, tuber, and rhizome growth. Systemic herbicides require more than one application, normally at 6-to-8-week intervals, especially on weeds which are more difficult to control.

Selective herbicides will kill one type of plant but not others, like your turf grasses. **Nonselective herbicides** will kill almost any plant they touch, you'll want to be extremely careful when using these types of herbicides!

As with all herbicides, read before spraying. It is imperative to always read the directions for application, ensuring the product you plan on use will eradicate or control the specific weed(s).

For specific types of weeds, Texas A&M AgriLife Extension Service recommends the following:

Sandbur, grassbur, spur weed, cocklebur – pre-emergent, apply by March 1; Brands – PreM by Lesco; Amaze Grass & Weed Preventor by Green Light; Surflan, A.S. by Southern Ag.; Weed & Grass Preventor by Lilly Miller; weed Stopper by Lawn & Garden Products

Virginia Button weed – Post emergent in St. Augustine grass lawns, such as dicamba (Banvel) or products containing dicamba (Trimec) provides some control with two or more applications in spring and

summer. If some discoloration of St. Augustine grass can be tolerated, Confront at 2 pints per acre and Scotts DMC at 1 ounce per acre will provide good control of button weed.

Crabgrass – A few herbicides have been developed for turf because of that research, DCPA (Dacthal), simazine (Princep), besulide (Betasan, Pre-san), benfen (Balan), dithiopyr (Dimension), oxadiazon (Ronstar), oryzalin (Surflan), prodiamine (Barricade), pendimethalin (Pre-M) and napropamide (Devrinol) are some of the materials available for preemergent crabgrass control. Crabgrass germinates from April through September in most areas of the country (slightly shorter periods in other areas). **Note:** few of these herbicides provide season-long control.

Dandelion – spray 2,4-D in spring before blooms set
Chickweed, – Spray preemergent herbicides such as simazine, dithiopyr, dacthal, oryzalin, pendimethalin and isoxaben in fall

Henbit – Dicamba, MCPP and 2,4-D have demonstrated effective control in the fall and early spring
Yellow Sorrel – Apply in early spring preemergent herbicides such as dacthal, oryzalin (Surflan), pendimethalin (Pre-M), isoxaben (Gallery), dithiopyr (Dimension) and oxadiazon (Ronstar).

Prostrate or Spotted Spurge – Dacthal, pendimethalin and Surflan have provided good preemergent control of spurge in warm season turfgrasses. They must be applied in early spring to be effective, with a second application necessary 60 days after the initial application.

Quack & Torpedo grass – Unfortunately, the only herbicide which works well on this weed is glyphosate. Wear gloves, long-sleeves and mask when using and paint weed with brush to keep from damaging nearby plants. You can also dig the plant out ensuring to dig deeply enough to get all the roots.

Nutsedge or nutgrass – preemergent herbicide metolachlor (Pennant) is labeled for the control of yellow nutsedge (commonly known as nutgrass) in ornamental beds. For post-emergent control of sedge, the herbicide imazaquin (Image) is labeled for purple and yellow nutsedge.

Chamber bitter weed – preemergent herbicides with atrazine applied in the early spring prior to germination. Post emergent herbicides also with atrazine are effective when applied to young weeds. Seeds need light to germinate, mulching with 3-4 inches in garden beds will help.

There are many more weeds which could be listed, but these are the most common found in our area. Next week, part 3, we will review Winter lawn management. Now my fellow gardeners, let's go out and grow ourselves a greener, more sustainable world, one plant, at a time!

Part 3 of 3

Gardeners, it seems fall is gentling rolling into our area this past week, as we have experienced moderate temperatures in the mid-80's! Hopefully each of you is seizing the opportunity to spend time outdoors, gardening of course. In last week's segment (part 2), I detailed how to control weeds utilizing pre- and post-emergent herbicides, herbicide classifications, like whether it is a contact, systemic, selective, or non-selective herbicide, and included specific weeds each type of herbicide acts upon. It is a difficult topic but necessary for effective weed control. Before beginning the final installment, let me

reiterate to always read and follow the directions before applying herbicides. Please ensure the product you are planning to use will control specific weeds. Now let's move on and discuss wintertime weeds, detailing what we should do now to "attack" them, mitigating unmanageable weed infested areas before spring arrives.

As our soil's temperature cools, applying preemergent herbicides to eradicate cool season weeds like annual bluegrass and lawn burweed is now. According to Chrissie Segars, Ph.D., AgriLife Extension turfgrass specialist in Dallas, "applying the correct preemergence herbicides now to lawns will disrupt the germination and emergence of unfavorable plants in the spring. Applying preemergent herbicides in the fall will help to rid your lawn of grassy weeds like annual bluegrass, rescue grass, broadleaf weeds like henbit, chickweed, Carolina geranium and lawn burweed (sticker plants)". Weed identification is a critical step if you plan to control weeds utilizing herbicides, as it allows you to select the correct herbicide option, such as broadleaves, grasses, perennial or annual weeds.

Preemergent active ingredients are an important factor for tackling unwanted weeds and products always list a range of plants they control. Preemergent herbicides are most effective on annual weeds, while other weeds must be controlled with post-emergent applications. Effective weed control and management begins with choosing the right active ingredient for your problem weeds and applying it correctly. I always recommend granular herbicides for homeowners due to ease of application. Read and follow product label details thoroughly and follow distance applications from desirable plants which will avoid injuring them.

AgriLife Extension also recommends fall preemergent herbicide regimens, starting when soil temperatures reach 70 degrees. As environmental conditions can be drastically different year to year, some weeds will germinate later in the season but applying products in a timely manner creates a preemergent program which stays ahead of weeds. For best results, one application of a preemergent herbicide in the spring and fall, as these two applications, if done properly, will greatly reduce the number of annual weeds in your yard.

Herbicides are not 100% effective, especially if heavy rains follow the application or if you missed the desirable timing. Utilizing a mixture of pre- and post-emergent products will catch "breakthrough" weeds of the original application while they are immature.

Water in the preemergent herbicide immediately after application using some type of sprinkler system is highly recommended, to activate the herbicide. Normally, granular preemergent products need ¼ to ½ -inch of water to dissolve properly. Waiting for rain can be risky!

"Weed and Feed" products

I've stated this before and I'm going to repeat myself, weed and feed products are very popular, and many homeowners and gardeners use them (though not me) but I do **NOT** recommend using them as a fall or winter turfgrass management tool! As we are entering a time when warm-season grasses are slowing down, let's not fertilize them too late, especially with nitrogen fertilizer. Adding a nitrogen-based fertilizer now promotes growth, and freezing will cause substantial turfgrass damage. The final nitrogen fertilizer application should be no later than six to eight weeks before the average first frost date, which for our area is typically mid-December but could occur as early as mid-November.

Approximately 1 inch of water per week is the summertime turfgrass irrigation recommendation for actively growing grass. Once fall temperatures arrive (now), fall rain should be enough. Allowing grass to visibly wilt before application of supplemental water is a good rule of thumb. If we are receiving typical fall rain, you can turn the sprinkler system off or water as needed until the grass goes dormant. Don't overwater, but moisture in the soil is necessary until grass goes dormant, protecting it from winterkill.

Spring preemergent herbicide applications typically start when soil temperatures reach 50-60 degrees, for us it is typically somewhere between January to March. Identify the weeds you have and note their location, and create a "plan of attack" for getting your warm season turfgrasses off to a good start in spring.

Now my fellow gardeners, let's go out and grow ourselves a greener, more sustainable world, one plant or lawn, 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.

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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.

Zucchini Chowder

7 1 cup servings

- Olive oil spray
- 4 slices low sodium turkey bacon
- 1 cup yellow onion, diced
- 1/2 cup carrot, diced
- 1/2 cup celery, diced
- 2 cups russet potato with skin, diced
- 1 tablespoon dried thyme
- 4 cups low sodium vegetable broth
- 1 cup zucchini with skin, diced
- 1 cup yellow squash with skin, diced
- 2 cups unsalted sweet yellow corn, drained
- 1 cup whole milk
- 1 teaspoon kosher salt
- 1 teaspoon pepper
- 1 tablespoon parsley minced for garnish



1. Lightly coat the bottom of a pot with olive oil spray.
2. Add the turkey bacon and cook until crispy. Remove the bacon from the pan and drain on a paper towel. Once the bacon has cooled, coarsely chop, and set aside.
3. Add the onion, carrots, celery, and salt to the pot. Stir occasionally until vegetables are tender.
4. Add potatoes, thyme, and broth to the pot. Stir and cover. Bring to a slight boil, then let simmer for about 8 minutes or until the potatoes are partly tender.
5. Add in the zucchini, corn, and remaining salt and pepper. Continue to simmer for 8 to 10 minutes or until all vegetables are fork-tender.
6. Transfer two cups of the soup into a blender or food processor. Puree until smooth. Stir the mixture back into the pot.
7. Add the bacon and milk. Simmer until just heated through.
8. Garnish with minced fresh parsley

Nutrition Facts per serving, calories 150, total fat 3.5g, saturated fat 1.5g, cholesterol 10mg, sodium 470mg, total carbohydrates 26g, dietary fiber 4g, total sugars 8g, protein 5g.

Dinnertonight.tamu.edu

CREATIVE USES FOR ZUCCHINI



Zucchini is incredibly versatile! Zucchini is delicious raw, baked, steamed, grilled, or sautéed. It can also be used as a healthy alternative or substitution for other dishes!



NOODLE ALTERNATIVE



PIZZA TOPPING



BAKED GOODS



SOUPS OR SALADS

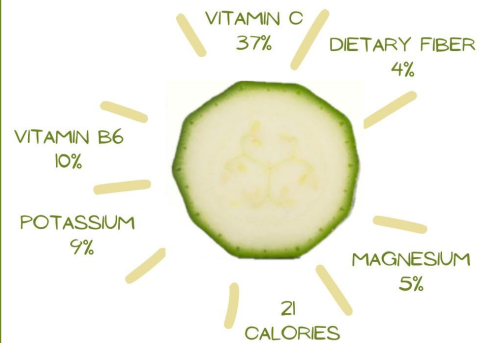


FRIES OR CHIPS



ZUCCHINI BENEFITS

1 CUP OF CHOPPED ZUCCHINI, RAW PROVIDES THE FOLLOW RDI*:



*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

Source: USDA FoodData Central



Chimichurri Grilled Zucchini

Serving 6 1/2 zucchini servings

Chimichurri Sauce

- 1/2 cup red onion, diced
- 2 jalapeno peppers, deseeded and diced
- 1 tablespoon garlic cloves, chopped
- 1 cup parsley, stems removed and chopped
- 1 tablespoon Italian seasoning
- 1/2 teaspoon red pepper flakes
- 1/3 cup fresh lime juice
- 1/4 cup apple cider vinegar
- 1 tablespoon olive oil

Zucchini

- 3 large zucchini, cut half lengthwise strips
- 1/2 cup reduced fat parmesan cheese

1. Wash your hands and sanitize all surfaced.
2. Wash and prepare ingredients.
3. Combine the ingredients for the chimichurri sauce in a large bowl and set aside.
4. Prepare zucchini, sliced into uniform strips so they grill evenly.
5. Heat up grill and spray with oil.
6. Add sliced zucchini to your chimichurri sauce and mix well.
7. Place zucchini on grill and cook until tender.
8. Remove from heat and top with parmesan cheese.
9. Serve and enjoy.



Chimichurri Grilled Zucchini

Recipe Note.

Chimichurri sauce is a very versatile condiment: You can add it to beef, chicken, or pork. It can be incorporated into meatballs or used as a marinade for fajitas. It can also be utilized as a unique salad dressing.

Sweet and Spicy Rosemary Cheddar & Gorgonzola Pumpkin Crackers

Serving 35 crackers

- 1 1/2 cups sharp cheddar cheese, shredded
- 4 tablespoons unsalted butter, softened
- 1/2 cup pumpkin puree
- 1/2 cup whole wheat flour
- 1/4 cup rye flour
- 2 teaspoon brown sugar
- 1 teaspoon dried rosemary
- 1 teaspoon chili powder
- 1/4-1/2 teaspoon cayenne pepper
- 1/2 teaspoon salt
- 1 tablespoon milk
- 2 ounces gorgonzola cheese, crumbled



Sweet & Spicy Pumpkin Seeds

- 3/4 cup raw pepitas, shelled pumpkin seeds
- 3 teaspoons pure maple syrup
- 1 1/2 teaspoons soy sauce
- 3/4 teaspoon chili powder
- 3/4 teaspoon dried rosemary
- 1/4 teaspoon cayenne pepper
- 3/4 teaspoon salt

Instructions

1. Preheat oven to 350° F. Line a baking sheet with a silicone mat or sheet of parchment paper.
2. To the bowl of a food processor, add the cheddar cheese, butter, pumpkin puree, whole wheat flour, rye flour, brown

sugar, salt, rosemary, chili powder and cayenne. Pulse until the mixture is combined. Add the milk and pulse for about 30 seconds, until the dough forms a ball.

3. Add the gorgonzola cheese and pulse two to three times more. You do not want puree the cheese, you want chunks of gorgonzola throughout the dough.
4. On a lightly flour piece of parchment paper, using a floured rolling pin, roll the dough to 1/8-inch thickness. Using a pasta cutter or a pizza cutter, cut roughly 1 by 1-inch squares.
5. Transfer the crackers to the prepared baking sheet. Using the end of a sharp knife, chopstick or skewer, poke 1 hole into the middle of each crackers.
6. In a small bowl combine the pumpkin seeds, maple syrup, soy sauce, 3/4 teaspoon dried rosemary, 3/4 teaspoon chili powder and 1/4 teaspoon cayenne pepper. Toss well.
7. Divide the seeds among each cracker, sprinkle with flakey sea salt.
8. Bake for 12 to 15 minutes, or until the ends are lightly browned. Allow to cool on the baking sheet. Serve or store in an airtight container for up to two weeks.

Notes

*If the cracker get soft, just place them back in 350° oven for 5 minutes. **I have found that the crackers taste best within the first few days of baking them.

<https://www.halfbakedharvest.com/sweet-spicy-rosemary-cheddar-gorgonzola-pumpkin-crackers/>



Chocolate Caramel Turkey Legs

Makes 20 servings

- 40 caramels
- 20 honey wheat braided pretzels twists
- 3 ounces milk chocolate, melted (can use dark chocolate if preferred)

Microwave caramels on high until softened, 10-15 seconds. Mold two softened caramels around the lower half of each braided pretzel to resemble a turkey leg. Dip in melted chocolate; allow excess to drip off. Place on waxed paper; let stand until set. Store in an airtight container 1-2 weeks.

Nutrition Facts

1 piece: 112 calories, 3g fat (1g saturated fat), 2 mg cholesterol, 102mg sodium, 21g carbohydrate (16g sugars, 0 fiber), 1g protein.

<https://www.tasteofhome.com/recipes/chocolate-caramel-turkey-legs/>

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AGRI LIFE ORANGE COUNTY 2022 CALENDAR

NOVEMBER

5th Wooden Door Hanger DIY Class
8th 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

1st 4-H Christmas Party
22nd, 23rd, & 26th Christmas Holidays Office Closed



Texas A&M AgriLife Extension Orange County

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