

East Texas Fruit and Vegetable Conference
Friday, Feb. 17, 2017

This is the big one for East Texas and this year it is in Lufkin instead of Nacogdoches. By the way, to be politically correct **it's NOT feral hogs** any more, please say *wild pigs*. So this conference covers everything from wild pigs to high tunnels, bees, golden kiwis, of course tomatoes, The Case for Farmers Market by Jasper County Agent Brock Fry, and Aquaponics. **And that's only half the topics. See p. 4 for more.**



5 CEUS for private applicators.

RSVP to Cary Simms in Lufkin, 936-634-6414 or to Dr. Joe Masabni in Overton, jmasabni@tamu.edu.

Mail checks payable to ETFVC-SOUTH to the Lufkin office *by Feb. 10 to save a \$10 late fee*. See page 4 for the flyer and registration information.

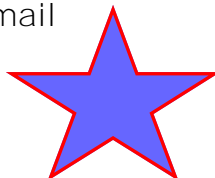
Pesticide Recertification Program
Last Chance Videos 2017

Tuesday, Feb. 21, : 8 A.M. – 5 P.M., Courthouse Annex

Rarely do you have an opportunity to get this many CEUs in 1 program: Private Applicator Recertification — 8 CEUs
1.5 LAWS and REGS; 2 IPM; 1.5 DRIFT; 3 GENERAL HRS

Cost: \$30 (includes lunch) — please pre-register so we can order food early! Call 409-384-3721 or email bafry@ag.tamu.edu

Jasper County Extension Office,
271 E. Lamar St. Jasper, TX 75951



Brock Fry

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Cindy VanDevender

Family & Consumer Sciences
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Texas A&M AgriLife
Extension Service, Jasper County
271 E. Lamar St. Jasper, TX
75951—409-384-3721

County website:

<http://jasper.agrilife.org>

Food Handler's classes are offered by FCS agent Cindy VanDevender several times a year. If you prepare or serve food to the public, you need this class on basic food safety and hygiene.

If you have a card, have you checked lately to see when yours expires? It's only good two years and then you need to take the class again. If your due date is coming up in the next few months, let us know and we'll notify you as classes come up.

Next class: Jan. 17, 6 to 8 pm, see page 6.

Keep up with County news & please LIKE our agents' Facebook pages

Agriculture: [facebook.com/Jasperagriculture](https://www.facebook.com/Jasperagriculture) Health & Wellness: [facebook.com/jaspercountyfcs](https://www.facebook.com/jaspercountyfcs)



Agriculture Economics

Jan. 31, 9 am to 1 pm

Hardin County Extension Office
440 W. Monroe, Kountze, TX 77625
409-246-5128

9 am, Dr. David Anderson, Livestock Cattle Market & Economic Outlook

10:15 am, Dr. Wayne Hayenga, Agriculture Taxes & Estate Planning

11:30 am, Tiffany Dowell Lashmet, Landowner Issues, Leasing & Liability

Cost: \$25, includes lunch

RSVP to Hardin County, 409-246-5128 by Jan. 26

Thanks to Jasper County Agriculture Programs Committee and Sponsors:

Jasper County Farm Bureau—Kirbyville
409-423-2291

Jasper County Tractor
James Dean & Kevin Dean, 409-384-7523

Jackson Packing Company
Jaybo Jackson 409-385-4573

Running N Ranch
Walter & Lynda Glenn, 409-658-9001

Isabell Farms, Angus Cattle
Gene Isabell, 409-423-1466 or 381-0312

Richard Vaughan Ranch, Bahia grass
409-423-0676

The Cottage
Jane Spencer, 409-384-7862

The Kirbyville Barn
Ryan Andrews, 409-420-0300

HORNCO LLC
Michael Horn 713-569-3028

TOMATOES

It won't be long until nurseries have seeds and seedlings on the shelves. However, the average last frost date for Jasper County is March 15, so if you buy early, be prepared to protect tender seedlings if we have another freeze.

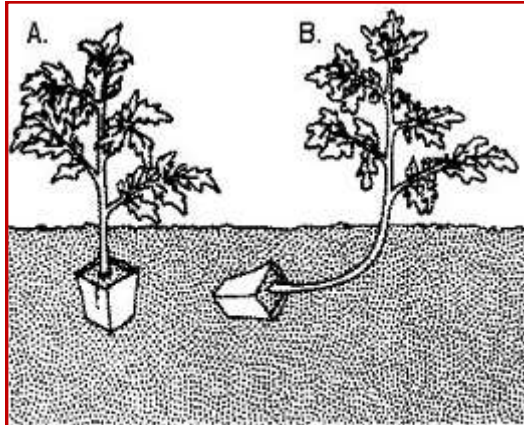


Fig. 2. Plant tomatoes slightly deeper than they were originally growing (A). If plants are leggy, set them as shown (B).

The *most asked* question this time of year is ***when can I plant my tomatoes?*** According to the East Texas Vegetable Guide, for spring planting March 1—15 is about right. You can get a second fall crop by planting mid July. Average days from planting to harvest is 40, but this will vary by variety. 1/8 ounce of seeds can yield 100 lbs. of tomatoes!

For general information on many fruits and vegetables, download your own guide from our website:

[east-texas-vegetable-planting-guide](http://jasper.agrilife.org/east-texas-vegetable-planting-guide)

Look under the Agriculture tab for new Publications at:
<http://jasper.agrilife.org>

*Jasper County
Agriculture
Programs
Committee*

Save the Dates!

Jan. 27, Jasper Lake Sam Rayburn Area
Chamber of Commerce Chairman's Banquet

Feb. 18 Mardi Gras Parade and Gumbo Cookoff

March 18, Azalea Fest and Master Gardener plant sale



Martin Dies Jr. State Park is 11 miles west of Jasper and US Hwy 190. This shot was taken last November. Who says East Texas **doesn't have** fall color?



Take a homeless pup for a walk!

Martin Dies Jr. State Park and the Jasper Animal Shelter team up in the spring to invite people of all ages to come out to the park and help walk the dogs.



It gives the pups a much needed break from the kennels, helps socialize them, and allows the East Texas Photo Club members to take **great photos for the Shelter's Facebook page**. Many dogs have found their permanent homes this way.

Next dogwalk dates: March 12 & April 23.

Fire Ecology: *Elements of a Prescribed Fire* Saturday, Jan. 28, 8 am to 3 pm at the Cibolo Nature Center near San Antonio.

Fire is a valuable land management tool that provides ecological and financial benefits. When conducted properly burning is safe and beneficial for wildlife and brush control.

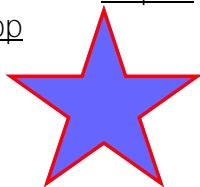
This program emphasizes safety, equipment, and methods for conducting a prescribed burn. Participants work hands on with fire, laying backlines and observing a burn in action.

\$30 & bring a sack lunch; register here: <http://tinyurl.com/Fire-Ecology-Workshop>

3 TDA pesticide CEUs

1 TDA Burn manager CFT

www.Cibolo.org, 830-249-4616



This workshop counts as advanced training for master naturalists & CEUs for master gardeners.



East Texas Fruit and Vegetable Conference - South

TEXAS A&M
AGRILIFE
EXTENSION

Friday, February 17, 2017

Pitser Garrison Convention Center 601 North 2nd Street • Lufkin, TX

Register

Register with payment by February 10

\$30 per person

\$50 per couple

\$10.00 late fee after February 10

No Refunds

Make checks payable to ETFVC-South

And mail to:

Texas A&M AgriLife Extension Service

Angelina Horticulture Committee

2201 South Medford Drive

Lufkin, TX 75901

For more information contact:

Cary Sims (936) 634-6414

cary.sims@ag.tamu.edu

Or

Joe Masabni

jmasabni@tamu.edu

Registration 8:00am—8:30am

Program 8:30am—3:50pm

5 CEUs available to licensed pesticide applicators

GENERAL SESSION TOPICS

- ♦ Wild Pigs Conflict Resolution
- ♦ Pest Management in Raised Beds/High Tunnels
- ♦ Bees and Pollinators

CONCURRENT SESSION TOPICS

Session I

- ♦ Are Golden Kiwis Coming to Texas?
- ♦ Tomato Production
- ♦ Blueberries, Figs, and Muscadines for the Home Fruit Orchard

Session II

- ♦ Home Remedies, Do They Work?
- ♦ The Case for Farmers Markets
- ♦ Aquaponics on a Budget

Session III

- ♦ Food Preservation
- ♦ Food Preservation
- ♦ Cottage Food Laws



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



JASPER COUNTY JUNIOR LIVESTOCK FOUNDATION



SHOW & SALE **"Serving The Youth of Jasper County"**

March 24 & 25, 2017





Confused by dating? Not the online computer match kind of dating, nor the old fashioned **meet'em-at-church** or **blind-date**. No, the grocery store kind of dating that says use by, expiration, sell by, best if used by_____

We have a cure for confusion on our website jasper.agrilife.org. Look under the Healthy Living tab, Food Safety & Preservation for a one page flyer you can print called **"Find the Perfect Date"** that takes the mystery out of those sell-by and use-by labels. Magnet it to the refrigerator or tack it up in the pantry.

It can save you \$\$ too. Did you know that eggs can be used 3 to 5 weeks AFTER the expiration date? Of course, a lot of how long food lasts depends on how it is handled and stored. If food that should be cold was left too long at room temperature, if it smells **bad, is discolored or has an odd texture, if there's any chance it was cross-contaminated with other foods**, the one rule food safety experts agree on is *when in doubt, throw it out*.

Food Handler's

class, Jan. 17, 6 to 8 pm

Courthouse Annex, 271 E. Lamar, Jasper (park behind the building in Houston St. lot)

**Earn 2-year
certificate, \$20**

RSVP : 409-384-3721

If you serve food to the public, for example at Farmers Market or Festivals, or even if you are an unpaid volunteer preparing food, you need this class on basic food safety and hygiene. Texas Dept. of State Health Services accredited food handlers program promotes food safety; safe handling & storage, proper temperatures, how to avoid cross contamination, hygiene and more.

This 2-year certificate is accepted anywhere in Texas and required for operating a cottage food business.

TRUTH OR MYTH?

After opening canned foods, is it safe to refrigerate the unused food in the can?

Truth! Unused portions of canned food may be refrigerated in the can, but to preserve optimum quality and flavor, place the unused portion in a glass or plastic storage container.

Source: United States Department of Agriculture
Food Safety and Inspection Service



What could be better for Valentine's than hot fresh rolls from the oven?

You don't need a bread machine to knead your own, just a little practice. This was brought in by Martha Hamilton, who says the recipe is from Molly Davis. Martha took one

of our cooking classes a couple years ago.

We taste tasted and approved this recipe!

Hot Rolls

2 cups lukewarm water
2 pkg. yeast
2 tsp. salt
3/4 cup oil
3/4 cup sugar
2 well beaten eggs
4 to 6 cups flour*



Place first 2 ingredients in large bowl and stir. Let stand 5 minutes. Add next 4 ingredients and mix well. Start with 4 cups flour, 1 cup at a time. Mix well until dough forms a ball. Place ball on floured board and knead down, adding flour as it becomes sticky. Put in well greased bowl, cover with damp clean cloth and let rise 2 hours in a warm, draft-free place.

Knead down & place in refrigerator. Cover with saran wrap and use as needed (will keep several days). Pinch off what you want to use each meal and make into rolls.

Place on greased pan. Let rise at room temperature, covered with a clean cloth, until about doubled. Brush tops with butter and bake at 375 F about 16 to 18 minutes until light brown.

*** 4 to 6 cups FLOUR?**— some people are confused when a recipe is not exact, but yeast is a living thing that is greatly affected by temperature and humidity. One time you may use 5 cups total and the next time more. The dough is ready to turn onto a board when it forms a ball that pulls away from the side of the bowl. When you turn it onto a floured board **(or counter top), it becomes sticky as you knead it. That's** when you add a few more tablespoons of flour. More kneading (5 to 10 minutes) results in finer texture, but some folks like the artisan texture (big air pockets) of less kneading.

The quality you are looking for is "smooth and elastic" and it quits needing flour. After the first rise, it will be somewhat sticky again and you will need a little more flour when you shape into rolls. This is a good project to share with kids.



It's not too late to join!

There's are still a few seats left for *Cooking with Friends* in Buna.

What it is: a series of 5 classes in partnership with Pampered Chef Consultant Diana Askew. FCS Agent Cindy VanDevender and Diana help provide you with ready too cook dishes that you prepare in advance so all you have to do on busy days is heat up home-cooked goodness.

These are hands on cooking classes where you bring some ingredients and the teachers provide the rest, including step by step instructions on how to prepare large and small meals, casseroles and delicious desserts that are healthier and more budget friendly than fast foods and packaged meals loaded with salt, sugar and unpronounceable ingredients.

One Saturday a month, January through May, \$40 per person. Act fast, call 409-384-3721, and you can start cooking healthier in 2017 beginning this month, or join **in February and you'll still get all** the handouts and recipes.

10 - noon at Caillier Cajun Snack Shack, 34041 US 96 S, Buna.

FREEZING tips from Diana Askew: Freeze foods in plastic bags designed for the freezer. **They're made of thicker plastic that's suitable for defrosting in the microwave, or thaw overnight in the refrigerator. Do not defrost at room temperature!**

Winter pond management for better fish production in spring

from an article by Adam Russell

Winter pond management can mean better fish production in spring, according to Billy Higginbotham, AgriLife wildlife and fisheries specialist.

In East Texas, higher precipitation in winter “can change the pond’s chemistry and if it is located on acidic soils, a water test should be conducted to determine agricultural limestone needs,” he said.

Ponds need lime when the pH is below 6 and they have a total alkalinity reading of less than 20 parts per million, Higginbotham said. A pH level of 6.5-8.5 is desirable for fish production.

Applications vary from 1 to 4 tons of lime per surface acre, applied as evenly as possible over the surface. Applying in winter gives time for lime to react prior to spring fertilizing in April.

Higginbotham also recommends turning off automatic fish feeders: the rule of thumb is to not feed if the fish are not eating—switch to offering a little feed in late afternoons. A little supplemental feed through winter will keep fish in good condition going into spring.

“If you were unhappy with what you were catching in 2016, nothing will change in the new year unless you take appropriate steps to correct problems,” he said.

Read the full story: <http://today.agrilife.org>



Ag Publications Links

We may not be trending and we don’t have any cute cat videos, but we do have what you need for everyday answers.

Look at our county website under the Agriculture tab for Publications at: <http://jasper.agrilife.org>

If we’re getting lots of calls about a problem or requests for a topic, we’ll put it at the top of the list. Right now, we’ve got the *East Texas Vegetable Planting Guide* on top — but scroll down, you can find **everything from Army worms to Zika virus.**



Pasture management program

Texas A&M AgriLife Extension Service will hold an East Texas Pasture Management Program Feb. 17 in Overton.

Registration begins at 12:30 p.m. at the Research Center, 1710 N. FM 3053.

Cost is \$25 if registered by Feb. 15, or \$35 the day of the event. Register at <https://agriliferegister.tamu.edu> or call Conference Services at 979-845-2604.

“One advantage to this program is that it provides **five CEUs** for a half-day course,” said Vanessa Corriher-Olson, forage specialist.



A disc with herbicide price comparisons will be provided to help make more economical choices when it comes to selecting herbicides, Corriher-Olson said.

Read more: <http://today.agrilife.org>



How does your garden grow?

January is a time to protect existing gardens and prepare for future planting, said Dr. Joe Masabni, AgriLife small-acreage vegetable specialist, Overton.

Masabni said gardeners should remove weeds that continue to grow throughout winter to reduce future weed production.

Gardeners with existing plants should be mindful of pests like aphids that can still emerge during intermittent warm-ups.

It’s not too late to plant a cover crop such as mustard, peas or clover. Plant cover crops close together and cut when they reach 6-8 inches tall; let cuttings stay on the soil surface. Two weeks before planting a spring garden, till into the soil.

“Cover crops can provide up to 60 pounds of nitrogen per acre, so they are a great fertilizer,” he said.

Cover crops also provides winter nectar for pollinators like honey bees.