

Jasper County Agriculture's FACEBOOK hit **100+ LIKES** recently; here's a sample of what you'll find posted by Ag Agent Brock Fry:

For St. Augustine Lawns in Jasper: For grassy weeds, I recommend leaving them alone right now Aug - Jan. and tackle them with a pre-emergence weed control product next year. Summer annual weeds are pretty hard to kill in St. Augustine grass just because they are so mature. However, applying a pre-emergence product next year (early-mid Feb) will prevent many summer annuals from coming back. This will give you about 4-5 months of pre-emergence control and many product labels tell you to also go back 6-8 weeks after the initial application with another (application at a lower rate) to extend the control even further into the late summer, which may be necessary in your region of the state. Products containing the active ingredients prodiamine, pendimethalin, or dithiopyr are the most commonly found in stores.

Broadleaf weeds: there are several products available for use in St. Augustine grass. Products often contain 2,4-D, MCPP, and Dicamba. Unfortunately, St. Augustine grass can be sensitive to these products so care should be taken to consult the label and make sure to not use any products that restrict use on St. Augustine grass. There are a few products available that contain these active ingredients that for lack of a better term are "watered-down" to make them safer on St. Augustine grass and Centipede grass, but this can also make them less effective on mature weeds. The other thing to do is to go to a professional landscape supply store and look for products like Celsius, Quicksilver, Dismiss, Speedzone Southern, Blindside, Certainty, Manor, and others that have labeling recommendations for use on St. Augustine grass.

In general, St. Augustine grass is pretty sensitive to a lot of the common broadleaf herbicides and this is one of the most common questions I get. Please, homeowners, be very careful and read the instructions/precautions thoroughly. Many labels tell you to spot spray a small area first as a test. This is also one of the reasons it is extremely important to spray weeds in St. Augustine grass when they are young and easier to kill.

Brock Fry

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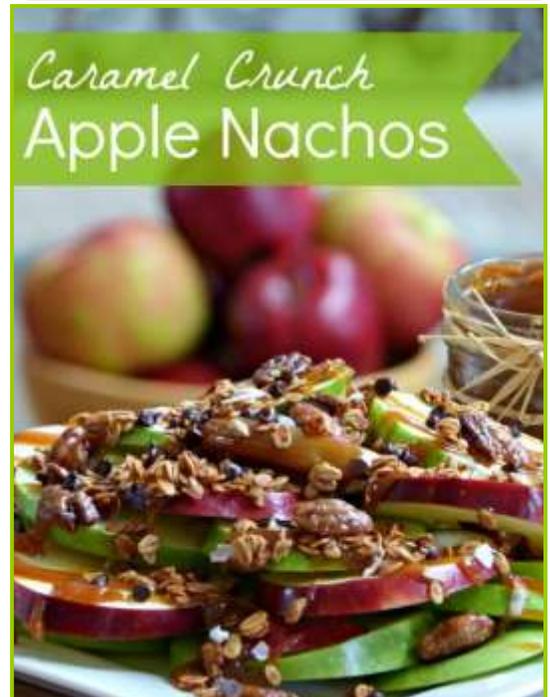
Cindy VanDevender

Family & Consumer Sciences
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Texas A&M AgriLife

Extension Service, Jasper County
103 E. Houston St.
Jasper, TX 75951—409-384-3721

County website:
Jasper.agrilife.org



For seasonal healthy recipes, visit Cindy VanDevender's Jasper County Health & Wellness FACEBOOK page or scroll to pages 9-10





NEW Invader headed our way:

Emerald Ash Borer (*Agrilus planipennis*) is a native of eastern Asia that has invaded the United States where it has killed millions of ash trees in the upper Midwest and Southern Canada.

Texas has put out traps in East Texas to try to detect this pest before it can become established.

The bad news, according to a report forwarded by Watson Preserve near Kountze, is that the emerald ash borer can also attack fringetrees (*Chinanthus virginicus*). This is a popular American native that grows wild and is also used as an ornamental in landscaping. This spring-blooming tree is locally known as **Grancy Graybeard**.

"It appears that emerald ash borer is eating more than ash trees," according to Professor Don Cipollini. "It may have a wider host range than we ever thought, or it is adapting to utilize new hosts. This biological invasion is really something to worry about. It's having drastic ecological and economic consequences, and you can't always predict what's going to happen."

You can read the entire article, including identification and control methods, in Entomology Today by clicking this link: [emerald-ash-borer-may-have-spread](#)

TEXASINVASIVES.ORG

INVASIVE SPECIES

Citizen Scientist Workshop

SATURDAY, Nov. 15, 8:30 am to 3 pm

FIRE HALL, 205 Water St., Jasper, TX 75951

(1 block south of courthouse)

How can you help slow the spread of harmful invasive species and reduce their ecological and economic damage? The first step is to locate where invaders have arrived... That's where **citizen scientists** come in. Texas Invasives is a program where volunteers like you are trained to observe and report invaders' arrival and dispersal in their own local areas. The idea is simple: more trained eyes watching for invasives, the better chance of controlling or lessening damages.

This class teaches you to identify problem species and use your digital camera or smartphone & report to www.texasinvasives.org. The database is accessed by scientists to track how invasive species spread and where they are a problem. The database is free & open to everyone.

You will also have the chance to learn about using GPS systems or Google Earth to identify the coordinates of your location. If you have a GPS device, laptop or tablet, bring it to class to learn some new tricks. Otherwise, small groups will have loaners for the nature walk in the Arboretum, where you practice making observations and reporting them. Once your sightings have been validated, you will be able to see your reports in the database and view your pins on the map.

WORKSHOP Nov. 15—OPEN TO THE PUBLIC

Cost: \$15 covers coffee, lunch & class handouts

Where: Jasper VFD Fire Hall, 205 Water St., Jasper

Please park on Water Street or FNB parking lot, NOT in parking reserved for firefighters.



Triadica sebiferum — TALLOW TREE

What to bring: notebook, digital camera or smart phone, GPS & tablet or laptop if you have them. Wear comfortable walking shoes.

RSVP required — please call 409-384-3721

Presenter: Mike Murphrey, Texas Forest Service, hosted by Longleaf Ridge Master Naturalists.

STATE resources & events

Pesticide Applicator Training

2 events — 10 CEUs total

Texas A&M Agrilife Research Center
1710 N. Hwy 3053, Overton, TX 75684



Thursday, Dec. 4, 7:30 am to 3 pm

5 CEUs, 1 Laws & Regs, 2 IPM & 2 General

Cost: \$30, includes lunch

Covers weed control in pastures & hay meadows; regulations for pesticide treatment of aquatic environments, beef cattle external parasite control, appropriate stocking rate to reduce weed populations and wild pig control.

Tuesday, Dec. 9, 7:30 am to 3 pm

5 CEUs, 1 Laws & Regs, 2 IPM & 2 General

Cost: \$30, includes lunch

Covers TDA Laws & Regs, integrated pest management, insect and disease issues and management, urban and suburban trees, turf diseases and pests, turf weed management.

For more information, contact Pam Hickman at 903-834-6191. Overton is approximately two hours drive, north of Jasper near Tyler. If you have a private applicator license, you need 15 CEUs within a 5 year period in order to renew your license without retaking the test.

EDEN—Extension Disaster Education Network

<http://texashelp.tamu.edu/>

Bookmark this resource for hot topic articles. Right now three featured topics are:

*Winter Storms:
Preventing and
Thawing Frozen
Pipes*

***Don't Get Caught in
the Cold***

*Preparing for Win-
ter Storms*

It may seem strange to be reading about freeze precautions when daytime temperatures are still in the **80's**, but if you wait until a hard freeze is predicted, stores may be running out of the insulation materials you need.

The earliest typical frost date for the Jasper Area is Nov. 15, right around the corner. But **who's to say this will be a typical winter?**



Pond questions? Answers... from Alligators to Zebra mussels

Look at the new AgriLife Aquaculture, Fisheries & Pond Management website:

<http://fisheries.tamu.edu/>

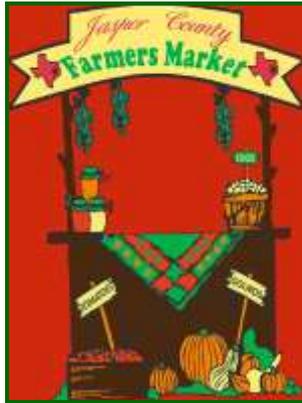
Here's what you can find info about:

fish die-offs,
pond stocking,
how-to videos,
mobile apps, aq-
uaponics, aquat-
ic vegetation...



East Texas events

Jasper County Farmers Market
Holiday Market
Nov. 8, 2014, 8 am to 2 pm



HOLIDAY MARKET is the last market of the season and great big finale to the 2014 farmers market season, with lots more arts & crafts, holiday gifts, and many local charities take this opportunity to hold fundraisers, cookbook & bake sales & more.

Holiday market will also feature a cook off — recipes must include PECANS this year — and a decorated hat contest. Rules, entry form & info online at:
<http://jasper.agrilife.org/event/holiday-market/>

From now 'til then, visit the regular farmers market Saturday morning, 8 to 11 am, in the Tractor Supply parking lot at 190 & 96. You have to come early for best selections; many vendors sell out quickly. Expect to find farm fresh produce, local honey, herbs, jams, jellies & pickles, flowers, handcrafted items, birdhouses & more.

JCFM is a member of the Texas Certified Farmers Market Association.

You don't have to give up Granny's Secret Recipe to enter the pecan cook-off, but you do need to list if your recipe contains any of the six common allergens:



wheat, eggs, nuts, peanuts, soy or milk

The Hat Contest is NOT just for pretty bonnets with holly and bows —ANY kind of headwear is allowed.

Think bike helmets, baseball caps, cowboy hats or.....???

Keep it family-friendly, creative, and bonus if it has a nod to the fall season.



Hunting Forecast 2014 – Deer, Turkey, Ducks, Quail and Geese, a Video News Report is now available on TPWD's site:
www.tpwd.state.tx.us/



There is also a new smartphone app for TPWD Texas Hunting and Fishing. More than one million hunters are gearing up for another season, which brings more than three-billion dollars into the state's economy.

Jasper-Lake Sam Rayburn Area
Chamber of Commerce



jaspercoc.org

246 East Milam St.
Jasper TX 75951
409 384-2762

Two Chamber of Commerce events coming up:

Business EXPO, Nov. 6. Thursday, 5 to 7 pm at First United Methodist Church in Jasper; FREE to the public, a showcase for Jasper's favorite businesses and organizations.

Christmas in the Park, Saturday, Nov. 29, details to be announced but will include Santa Claus house, train rides thru Sandy Creek Park, crafts, music and festival foods.

Friends of Martin Dies Jr State Park **Annual Haunted Hike**

Family event with outdoor fun & food; spooky hike through the forest, outdoor games, costume contest & hot dog dinner for a donation of \$1.



Saturday, Oct. 25, starts at dusk when the ghosts come out. \$3 day fee per adult for park entrance; kids 12 & under free.

AgriLife Today news

US Congressmen learn about **Citrus Greening** by Rod Santa Ana

U.S. Rep. Filemon Vela Jr., D-Texas, and U.S. Rep. Collin Peterson, D-Minnesota, toured facilities and met with scientists Friday at the Texas A&M AgriLife Research and Extension Center at Weslaco. Both are members of the House Agriculture Committee; Peterson is the ranking member.

Dr. Erik Mirkov, a virologist and molecular biologist at the center, told Vela and Peterson that citrus production in the U.S. is threatened to the point of possibly not having orange juice in the future.

“A scientific journal, the Scientific American, asked on the front cover of a recent issue if we were seeing the end of orange juice in this country,” he said. “It’s a real possibility. In 2005, Florida confirmed their first case of citrus greening disease. By 2008, the disease had soared throughout the state to every single commercial citrus orchard.”

Mirkov has developed transgenic citrus trees, now being tested in Florida, that show resistance to the citrus greening bacteria, he said. But clearing federal regulatory mandates have been the biggest hurdle, severely slowing the movement of transgenic trees into commercial production.

“Because they now contain two genes from spinach that provide the resistance, these are GMO trees,” he said. “They are genetically modified organism trees.”

Read the entire article in the AgriLife Today archives by clicking this link:

<http://today.agrilife.org/2014/09/17/congressmen-visit-weslaco-center/>

Another recent article from the University of Florida talks about using steam to control this citrus bacterial disease that is spread by psyllid insects: <http://news.ufl.edu/archive/2014/09/ufifas-researchers-use-steam-to-treat-citrus-greening.html>

The problem is, they consider it to be only a temporary fix because it cannot reach the trees’ root systems. It only buys time for growers until a more permanent cure is found.

Mown grass smell sends SOS for help in resisting insect attacks

Unlikely as it sounds, in a story by Kathleen Phillips in AgriLife TODAY, researchers report that the smell of freshly cut plants has been identified as the plant’s way of signaling distress, and that the aroma summons beneficial insects to the rescue.

“When there is need for protection, the plant signals the environment via the emission of volatile organic compounds, which are recognized as a feeding queue for parasitic wasps to come to the plant that is being eaten and lay eggs in the pest insect,” said Dr. Michael Kolomiets, Texas A&M AgriLife Research plant pathologist in College Station.

“People take drugs such as aspirin to suppress the activity of these signals, because overproduction of these molecules may lead to headaches and pain and all sorts of disorders,” Kolomiets said. “It’s the same group of metabolites that are produced by plants, but we know so little about them.”

Yet a plant does “communicate” when attacked – whether by blade of a mower or jaws of a predatory insect – by producing defensive proteins and secondary metabolites either to repel the pest or make itself less appetizing... What happens next is what scientists are trying to figure out...

In an effort to better understand these signals, the U.S. Department of Agriculture is granting Kolomiets \$490,000 in 2015 to study how the signals may also impact drought tolerance.

The bottom line here is that such finding may help plant breeders know how to develop new varieties that are naturally resistant to insects and drought.

Read the whole article at: <http://today.agrilife.org/2014/09/22/mown-grass-smell-sends-sos-for-help-in-resisting-insect-attacks-researchers-say/>

Cattle & Hay producers:



According to AgriLife Today, state hay supplies range from surplus to practically non-existent. Rain in East Texas has been good but not so much in other parts of Texas. Areas in the rolling plains near Vernon are still suffering under conditions similar to 2011, the catastrophic drought year.

Report for East Texas: cooler temperatures were the rule around the region. Subsoil and topsoil moisture short to very short in the northern and eastern parts of the region. Most counties in the southern and western parts of the region reported subsoil and topsoil moisture as adequate (includes Jasper). Fields continue to dry out, allowing hay to be baled. However, hay curing was taking longer because of cooler nighttime temperatures and morning dews.

Most producers reported good hay supplies. Some had hay for sale. Preparation for planting winter pastures began in most counties. Henderson County producers were delaying winter pasture field preparation and planting due to low soil moisture. Fertilizer prices were high. Vegetable production slowed down.

Weaning and selling of spring calves and cull cows continued. The cattle market remained firm on good quality feeder heifers and steers. There was about one replacement heifer offered for every two steers. Producers were keeping heifers back, either for herd restocking, waiting to grow out, or to be sold as bred heifers or pairs. Livestock in good condition.

Fall armyworm activity picked up. Feral hog activity was reported with control in progress.

More information on Texas drought and wildfire alerts can be found at <http://agrilife.tamu.edu/drought/>.

Restocking beef cattle — ForageFax

from an article by Blair Fannin

Ranchers should be mindful of three important components of pasture health when considering restocking beef cattle, according to Dr. Larry Redmon, AgriLife Extension state forage specialist at a recent beef herd rebuilding symposium.

Water, fertilizer and protection are important to growing and maintaining forages in pastures... Redmon also advised producers to pay attention to weeds, which can inhibit recovery due to competition for moisture, sunlight and nutrients.

He advised ranchers to visit forages.tamu.edu for more educational resources on forage management and to sign up for Forage Fax, an online newsletter available at foragefax.tamu.edu for the latest information bulletins.

Newton County Extension Service will host a **cattle program** at Grace Bible Oct. 27, Monday, at 6:30pm in Newton. It will cover winter nutrition, management decisions, and animal health. Attendees with a private applicator license receive **2 CEUs**. There is no fee for the event. Door prizes!
Please call the Newton County Extension office at 379-4831 to let us know you are coming.



Smart Phone tip

 submitted by Sue Singletary

Do you have trouble hearing your cell phone when it's in your pocket or purse? Sue sent this tip:

Most phones have a feature that uses the proximity sensor to detect when the device is in a pocket or other close-fitting locations such as a purse or bag, and they can be set to increase the volume for incoming call ringtones.

From the home screen, touch the phone icon. Then:

Touch Menu → *Call Settings*

→ *Increase volume in pocket.*



By the way, if you're using your phone as your alarm clock, placing the phone in an empty glass also works to magnify the sound.

submitted by Longleaf Ridge Master Naturalist Lori Horne

BIG THICKET MUSHROOM WALK

SATURDAY November 8, 2014,
starting at 10 am

Meet at the Big Thicket National Preserve (BTNP) Field Research Station (FRS), 16890 FM 770, Saratoga TX 77585, on the west side of the highway. We will foray into the Lance Rosier Unit of BTNP, collect and record species (under David Lewis' permit) and thereby assist with the **All Taxa Biodiversity Inventory** (ATBI) species list for the BTNP. After collecting, we will return to FRS, have lunch, and discuss the morning's finds. Bring collecting gear, rainwear, water, bug spray, and a sack lunch.



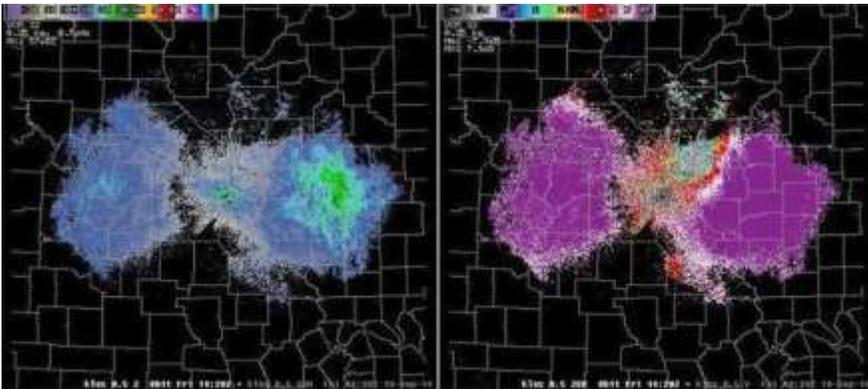
This is a guided walk—visitors welcome—with the Gulf States Mycological Society. If you need more information, call David or Patricia Lewis at 409-423-3776, gsmyc.org.



Last Thursdays lecture series, 7 pm on Old Fish Hatchery Rd off CR 99 in Jasper. Oct. 30 topic by a game warden:

Parts & Pieces, what you can and can't collect.

New butterfly species?



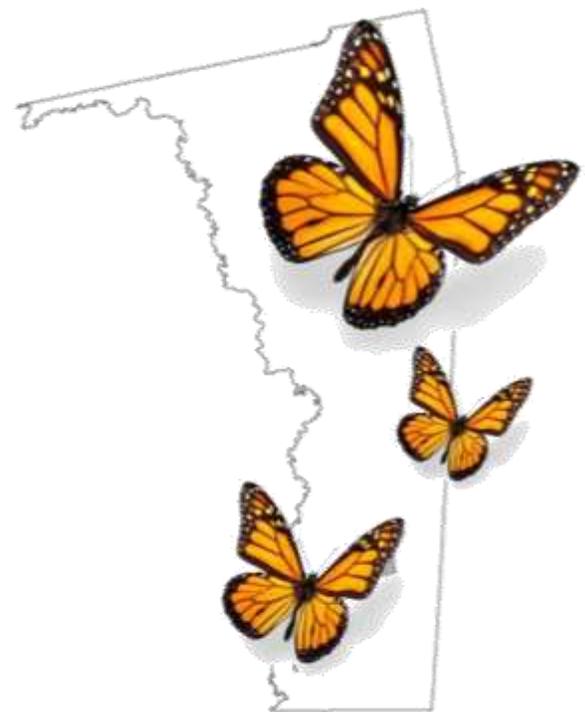
In September meteorologists in St. Louis noticed a cloud acting peculiarly: it was beating a path toward Mexico while changing into a variety of odd shapes. Radar glitch? No, the National Weather Service concluded it was an immense swarm of Monarch butterflies migrating to their winter home in the mountains. “Beautiful—and strange—is that the shape of the swarm itself resembles a giant butterfly.”

Save the dates!

Saturday, Nov. 6, 5-7 pm
Business EXPO by the Chamber of Commerce at Wesley Center (on Bowie St. by the Post Office in Jasper). Come meet some of the favorite business people in Jasper. Door prizes! FREE and open to the public.

Saturday, Nov. 8, 8 am to 2 pm,
HOLIDAY MARKET, last farmers market of the season & lots of fundraisers & special holiday items

Saturday, Nov. 29, **CHRISTMAS** in the PARK, festival foods & hand-made gifts, music, train rides and holiday decorations, Santa Claus house and Christmas train rides at Sandy Creek Park in Jasper



Jasper County,
Butterfly Capital of Texas

Madam Butterfly was recently spotted at programs at Martin Dies Jr. State Park



She made her debut at the Earth Day program at the Sandy Creek Park Arboretum in 2014



Jasper Master Gardeners are available for educational programs



Resources to find CEU classes:
ceusearch.texasagriculture.gov/
search by county or region
naturalresourcewebinars.tamu.edu/
also: agriferegister.tamu.edu
“View all” to see classes. You don’t need a degree to take advantage of these classes, workshops and seminars that are open to the public for a small fee.



DON'T MOVE FIREWOOD.org

Moving firewood from one area to another can spread diseases like Oak Wilt that is killing oak trees in central Texas, or it can harbor insects like the Crazy Raspberry Ant that is found in Houston but has not yet invaded Jasper.



As autumn brings cooler temperatures, it also signals the arrival of another seasonal display—falling leaves. *Take Care of Texas* encourages you to plant shade trees to lower utility bills in the summer, but trees lose their leaves in the fall. Instead of raking and bagging them where they’ll head to a landfill, put them back into your lawns and gardens as a valuable source of mulch and fertilizer, and an addition to compost.

Leaves contain 50 to 80 percent of the nutrients a plant extracts from the soil and air during the season. Grass clippings, leaves, and other yard debris make up 20 percent of the trash sent to landfills each year. It costs Texans over \$250 million a year to collect and dispose of this waste.

There are four basic ways in which leaves can be used in the landscape:

1. **Mowing** – mow over and leave shredded leaves in place on the lawn. This technique is most effective when a mulching mower is used.
2. **Mulching** – a lawn mower with a bagging attachment provides a fast and easy way to shred and collect the leaves. Apply a layer of shredded leaves around the base of trees, shrubs and in flower beds. For vegetable gardens, a thick layer of leaves between rows functions as a mulch and an all-weather walkway that allows you to work in your garden when it’s muddy.
3. **Composting** – in addition to leaves, other yard wastes such as grass clippings, pine needles, weeds, and small prunings can be composted. Compost serves as a soil conditioner that nourishes your yard and reduces the need for watering up to 60 percent.
4. **Soil Improvement** – leaves worked directly into garden and flower beds: a six to eight inch layer of leaves tilled into a clay soil improves aeration and drainage. The same amount tilled into a sandy soil, will improve water and nutrient holding capacity.



What could be better on a crisp fall evening than a crisp juicy apple with just enough sweet crunchy toppings to satisfy everyone's cravings?



FCS agent Cindy VanDevender's Jasper County Health and Wellness Facebook page features budget-friendly recipes that are easy for anyone to prepare instead of fast food or salty-sweet snacks loaded with fat. You can also connect to Healthy Living recipes on our website: <http://jasper.agrilife.org>

Click on the Healthy Living tab videos to see how to prepare holiday favorites, or how to do diabetic-friendly meals, and more.



Family and Consumer Sciences (FCS) is part of the Texas A&M AgriLife Extension Service. **It's come a long ways from when it was founded as the "Girls Tomato Clubs" in 1911.**

Now FCS agents deal with exercise, conservation, managing money, parenting issues, bullying in schools, what to do after a disaster, and the latest health and wellness topics.

FCS agents like Cindy teach classes in Cottage Food Law and the Food Handler's Certificate. **In the 1970's, many classes by the "home ec" agents were on how to use that new kitchen contraption, the microwave oven. You have to keep learning, it always keeps changing.**



Caramel Crunch Apple Nachos

- 4 large apples, any variety
- 8 oz. light caramel dip from produce section of store
- 1 cup favorite granola (with or without nuts)
- 1/4 cup mini-chocolate chips

No bake directions:

Cut apples crosswise into 1/4 inch slices, removing seeds and core from center with paring knife

In a microwave safe bowl, heat caramel until warmed and easier to drizzle, about 30—45 seconds

Layer half the apple slices on a plate and drizzle with half the caramel dip. Sprinkle half the granola and half the chocolate chips.

Layer remaining apple slices on top and repeat with remaining toppings.

Tip to keep apples fresher: dip or brush apple slices with orange juice to keep them from turning brown too fast. **This also works for bananas. It's the acid in the citrus that does the job, so a little lemon juice sweetened with a touch of sugar will do the same. Still, don't make too much ahead of serving time.**

Pumped about pumpkins: hype about health, or the real deal?

Baylor University*



How to cook & freeze fresh pumpkin or winter squash like butternut & acorn squash:

Pumpkin purveyors have reason for grins as wide as those of jack-o'-lanterns this time of year. Pumpkin products are proliferating for autumn - and not just for standard pies, breads and Halloween décor, but also for whimsical goodies that may not live up to the pumpkin's healthy reputation. Pumpkin spice cake donuts, pumpkin ice cream, pumpkin latte, pumpkin cheesecake —some chocolate candy manufacturers are even offering pumpkin filling.

"All at a sudden, if you believe the sales pitch, the pumpkin is the happiest, healthiest food," said Suzy Weems, Ph.D., registered dietitian and professor of nutrition sciences in Baylor University's College of Health and Human Sciences. But as is often the case with food, a balancing act is important, Weems said.

Pumpkin pluses:

Fiber? Check. Nice thing for dieters who want a full feeling.

Zeaxanthin? Check. Hard to pronounce, but a boon for Boomers. What 50-something doesn't want a weapon against age-related macular degeneration and impaired eyesight?

Low in cholesterol and high in Vitamin A? Yes, the better for healthy skin and eyes - and an aid in fighting cancer.

Heart-healthy phytosterols? They're in pumpkin seeds.

Magnesium, manganese, copper, phosphorus, protein, zinc and iron? "On the USDA/FDA rating schedule, pumpkins are a good source of all those," Weems said. Add them up, and you've got a cocktail for energy, growth and a top-notch immune system.

Pumpkin pitfalls:

Pumpkin snacks: "Are you really going to benefit from pumpkin-laced candy? It's still candy," Weems said. "Pumpkin seeds are good for making you feel full, but the fat doesn't disappear when you roast and eat them.

Pumpkin desserts: "With pumpkin pie, it's important to notice how much pumpkin there really is in it - and that it's not just the flavoring," she said.

Pumpkin in coffee for breakfast: "A pumpkin latte is not going to mean any fewer calories if it's made with a full-fat milk or syrup," Weems said. "And doughnuts still have sugar."

Pumpkin as a magic bullet. "Take a look at the total calories: If you have diabetes, you look at the sugar and total carbohydrates. And if you have cardiovascular disease, look at the fat."

All that aside, "pumpkin is delightful," Weems said. "Just be sure to read the container or the wrapper to know the details.

— reprinted from *Texas Gardener's Seeds*, a free weekly email publication. They also include plant sales and garden seminars all over Texas. If you would like to be on their distribution list, [click here: Subscribe now](#)

FREEZING*: Select full-colored mature pumpkin. Wash, cut into sections and remove seeds. Cook until soft in boiling water, steam or a pressure cooker, or in an oven wrapped in foil or in a covered casserole or dutch oven. (It's important to keep the moisture in and not dried out.) When it is sufficiently soft (varies according to the size and thickness of pieces) use a spoon to scoop out pulp and mash. Discard or compost the rind. Cool the mashed or pureed pulp by placing pan or bowl in cold water and stir occasionally. Package, leaving 1/2 inch headspace. Seal and freeze.

For convenience, consider your favorite recipes; measure and package in appropriate size containers or ziplock bags.

Tip from a commercial mfg:

A 15-ounce can of Libby's 100% Pure Pumpkin contains 1 3/4 cups of pumpkin. A 29-ounce can contains 3 1/2 cups.

Canned PUMPKIN PIE MIXES contain things besides pumpkin, including sugar and salt. Always read nutrition labels.

Don't can homemade pumpkin butter!

Yes, you can buy commercial pumpkin butters in stores, but don't can it at home. The most current canning advice recommends that if you must can pumpkin or squash, cut in 1-inch cubes with liquid and pressure can according to an approved recipe. If you mash or puree the product before canning, it does not have a chance for heat to circulate sufficiently to the center of the jar to kill harmful organisms like botulism. It takes a commercial canning process that achieves much higher temperatures than you can create in your home kitchen, so stick with the store-bought, or make and **freeze** your favorite pumpkin butter recipe.

*from the University of Georgia's **So Easy to Preserve** cookbook, \$15 at our office, great gift for your favorite canner.