

JASPER COUNTY EXTENSION NEWSLETTER

FALL 2021



JASPER COUNTY HAY SHOW





Jasper County Hay Show

Kirbyville Church of Christ

101 E. Harris St.

Kirbyville, TX 75956

Cost for Program \$10 includes meal, 1 CEU certificate

Tuesday, October 26, 2021

6 P.M. - 8 P.M.

Using Chemical Control to Turn Ungrazable into
Grazable Productive Pastures

Brad Pierce

Agriculture Consultant

Retired Ag Science Teacher and County Agent

Contact Jasper County office to have your hay sampled! Samples are \$5 and We come to you.

Brock Fry

903-472-8128

For more information

bafry@ag.tamu.edu OR 409-384-3721

Provisions from the American Disability Act will be considered when planning educational programs and activities. Please notify the Jasper County Extension Office at 409-384-3721, 5 days before an event if you plan on attending an Extension educational program and need specialized services. 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, vetera status, sexual orientation, or gender identity. The Texas A&M University System, U.S. Department



TEXAS FARM BUREAU—Kirbyville 409-423-2291

JASPER COUNTY TRACTOR

James Dean & Kevin Dean 409-384-7523

JACKSON PACKING CO.

Jaybo Jackson 409-385-4573

ISABELL FARMS, Angus Cattle Gene Isabell 409-381-0312

American Plant Food

Spencer Tibbitts 409-750-7518

GLYNN WHITE, AG PRODUCTS

409-384-9075

SILVERHORN RANCH

Michael Horn, 713-569-3028

CIRCLE 3 FEED

Edie, 409-384-5860

SOUTHEAST TEXAS HAY SERVICES

Wade Hardy 409-782-8376

Triangle G Hay and Cattle

Dean Gentz 409-658-0286

Cullin Smith/ BEEFMASTERS

403-779-9872

Weaver Brothers Motors

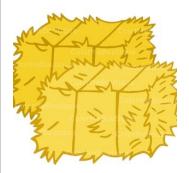
Kirbyville-409-423-4623

DeLaney Farms

Commercial Cattle 409-224-9727







Brock Fry

AG/NR Agent

bafry@ag.tamu.ed

Cindy VanDevender

Family & Community Health

cvandeve@ag.tamu.edu

OFFICE HOLIDAYS



October 11, 2021



gg63605152 GoGraph.com November 11



November 25 & 26

East Texas Fruit & Vegetable Virtual Conference



Thursday, October 7, 2021

Join us online for this educational program!

Register Online

https://agriliferegister.tamu.edu/Veggies

\$15

9 a.m.

Small Fruit Production for the Homeowner

· Stephen Janak, Program Specialist

10 a.m. Pecan Production for the Homeowner

 Dr. Monte Nesbitt, Extension Pecan, Fruit, Citrus Specialist

11 a.m. Tomato Pest Management for the Homeowner

Dr. Juan Anciso, Extension Horticulturist

12 p.m. Question & Answer Session

All speakers will provide live presentations with time for questions from participants.



Jasper County
Agriculture
Programs
Committee



Private Applicators Training November 9, 2021

6:00 P.M TO 9:00 P.M.

Jasper County Annex

271 East Lamar St.

Jasper, TX 75951

Phone 409-384-3721

Please RSVP by Nov. 5, 2021

Cost is \$65

JASPER COUNTY FARM BUREAU

Kirbyville

409-423-2291

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WITH HOLIDAYS COMING UP AGAIN SOON, BE SURE THAT YOU THAW THAT TURKEY OUT CORRECTLY



SAFELY THAWING A TURKEY







There are several ways of thawing a turkey for your Thanksgiving meal. Thawing in the refrigerator, in cold water, and in the microwave are the methods suggested most by the United States Department of Agriculture (USDA). In terms of food safety and proper thawing habits, it is best to thaw turkey in the refrigerator to prevent bacterial growth. The slow thawing of frozen foods allows for minimum growth of bacteria, which can cause foodborne illness. Approximately 1 in 6 people become infected with a foodborne illness each year. These illnesses have flu-like symptoms, and can make the holidays difficult to enjoy.

Thawing a Turkey in the Refrigerator

Refrigerator thawing takes time. The USDA recommends allowing 24 hours for each 4-5 pounds in a refrigerator with a temperature set at 40°F or lower. The following graph shows thawing times for turkeys of various weights. Once the turkey is thawed, it can be left in the refrigerator for 1-2 days before cooking.

Size of Turkey	Thawing Time in Refrigerator
4-12 pounds	1-3 days
12-16 pounds	3-4 days
16-20 pounds	4-5 days
20-24 pounds	5-6 days

Size of Turkey	Thawing Time in Cold Water
4-12 pounds	2-6 hours
12-16 pounds	6-8 hours
16-20 pounds	8-10 hours
20-24 pounds	10-12 hours

Thawing a Turkey in Cold Water

Cold water thawing of a frozen turkey is a quicker process than in the refrigerator, but takes time. In addition to being in its original packaging, the turkey should be put in a leak-proof plastic bag to prevent cross-contamination and absorption of water. Cold water thawing should be done in the kitchen sink, not in the bath tub. If the kitchen sink is not of sufficient size, then another method of thawing should be done. Fill the sink with cold water, and submerge the turkey in the water. The water should be changed every 30 minutes until the turkey is thawed. The following table shows cold water method thawing times. Changing of the water is done to prevent possible bacteria growth.

https://agrilifeextension.tamu.edu/solutions/safely-thawing-turkey/





Healthy Carbohydrates





This 4 session series discusses:

BINGO and FOOD DEMOS

how to find the right number of carbohydrates for your health goal

how to incorporate carbohydrates into your meals

To learn more, contact your local agent!

Pecan Groves Apartments

414 S Vallie Ave, Kirbyville, TX

Tuesday's - 9:30 am to 11:30

November 9, 16, 23 & 30, 2021

Information contact 409-384-3721





USDA is an equal opportunity provider and employer.
This material was funded by USDA's Supplemental Nutrition Assistance Program - SNAP.
The members of Texas A&M Agrillfe will provide equal opportunities in programs and activities, education, and employment to all persons regardless of race, color, sex, religion, national origin, age, disability, genetic information, veteran status, sexual orientation or gender identity and will strive to achieve full and equal employment opportunity throughout Texas A&M Agrillfe

5th Annual Winter Bash



All species welcomed

December 4th, 2021

All species check in from 2-4PM

Show starts at 5PM

\$25 per entry



Buckles for Grand and Reserve overall and banners for grand and reserve division and overall

\$5 showmanship at gate before each species

Steers and Heifers in ring 1

Judge: Tommy Phillips

Pigs, Lambs, Goats in ring 2

Judge: Craig Dickinson

Call Brock Fry with questions 409-384-3721

Location: Jasper County Livestock Foundation Facilities (Jasper, Tx off HWY 777) Steers will show by weight and division

Heifers will
show by age and division
Divisions:
American, British, Exotic
Small animals will
show by weight

Showmanship: Senior 14 and up Junior 13 and below Peewee 8 and under



Jasper County 4-H Workshops

Come and learn about different 4-H projects you can do within the 4-H program.

County 4-H Food and Fashion

Workshop—December 4, 2021 Register by November 22, 2021

County 4-H Photography

Workshop—January 8, 2022 Register by December 27, 2021

County 4-H Food Challenge & Storyboard

Workshop—January 29, 2022 Register by January 14, 2022

County 4-H Robotics

Workshop—February 19, 2022 Register by February 7, 2022





Location—
Jasper County
Courthouse Annex
271 East Lamar Street
Jasper, Texas 75951
(park in the Houston
Street parking lot)

Time— 10 am to 2 pm



Register—
Please call the
Extension Office
at 384-3721, to register
for each workshop.



TRAINING CLASS FOR 2022

WHEN: FEBRUARY 15—MAY 3, 2022 EVERY TUESDAY EVENING - 5:30 P.M. TO 8:30 P.M.

WHERE: MARTIN DIES JR. STATE PARK GROUP HALL

COST: \$75 SINGLE/ \$100 COUPLE Includes Texas Master Gardener Handbook, Classroom training and local field trips.

REGISTER NOW Call AgriLife office 409-384-3721



Congratulations to our newest Master Gardener Graduating Class

For a Job Well Done

For more information about either of these fine organizations, feel free to call our office at

Texas A&M AgriLife, 271 E Lamar, Jasper, TX 409-384-3721

Handbook for Grazing, Hunting and Livestock Leases



Leasing property for grazing or for hunting can be beneficial for landowners. It can also be beneficial for lessees that are looking for land to rent.

The <u>Ranchers' Agricultural Leasing Handbook</u> covers a variety of issues related to leasing, including why leases can be beneficial, why written leases are important, landowner liability, calculating payment terms, and then offers checklists and sample language for grazing, hunting, and livestock leases.

Chapters Include:

- 1. Why lease land or livestock?
- 2. Why is a written lease necessary?
- 3. Setting the payments for a lease.
- 4. When can a landowner or lessee be liable for injuries to a third party?
- 5. Drafting a valid liability waiver.
- 6. Grazing lease checklist
- 7. Sample grazing lease
- 8. Hunting lease checklist
- 9. Sample hunting lease
- 10. Livestock lease checklist
- 11. Sample livestock lease

Download the Handbook (pdf)

New! The award-winning <u>Rancher's Leasing Workshop is now an online course</u>. It is designed for landowners and lessees and teaches the basics of a written agricultural lease agreement and more. If you lease your owned land or have a grazing lease, hunting lease and/or livestock lease, this course applies to you!

The handbook was made possible through a grant from the Southern Extension Risk Management Education Center.

For more information, please contact Tiffany Dowell Lashmet, <u>Tiffany.DowellLashmet@ag.tamu.edu</u>, or visit: <u>http://agrilife.org/texasaglaw/.</u>



PROJECT AND CONTEST TRAINING WORKSHOP FOR ADULT LEADERS AND 4-H YOUTH

AGRICULTURE PRODUCT & HORTICULTURE ID WORKSHOP OCTOBER 16 - 1 TO 3 PM

- SMITH COUNTY EXTENSION OFFICE 1517 W FRONT ST, TYLER 75702
- NO FEE TO ATTEND REGISTER BY OCTOBER 14
- LEARN HOW TO ID TEXAS AG PRODUCTS & HORTICULTURE PLANTS
- PRACTICE FOR DISTRICT/STATE CONTESTS

for information contact Greg Grant at 903–590–2980 or greg.grant@ag.tamu.edu

Register at https://forms.gle/aJ5hckX5XsroJXoR7



Beef Quality Assurance Training Program



The mission of the <u>Beef Quality Assurance Program</u> is to promote management practices that enable cattle producers to improve beef quality and strengthen consumer confidence in beef as a safe, nutritious, wholesome food product. Program participants receive education and hands-on training to learn about animal health products, feedstuffs, feed additives and medications, care and husbandry practices, and other core practices. The BQA Program also provides systematic information to cattle producers nationwide on production methods and practices for improving beef quality and safety under a wide variety of management and environmental conditions.

BQA-certified calves receive an estimated \$1.59 per hundred weight price premium (Montana State University estimate). For approximately 790,000 head of weaned and stocker calves owned or managed by participants in the Texas BQA Program, the increase in gross returns was estimated at \$7.2 million for 2011.

New: Beef Quality Assurance online course





