



The Baker Bulletin

A
Baker County
Extension
Service Monthly
Newsletter

Baker County Extension Service

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Hours: M—F 8:30 am to 5:00 pm
(Closed Noon to 1:00 pm for Lunch)

County Agents

Alicia Lamborn
Horticulture Agent

Shaina Spann
4-H Youth Development Agent

Alicia Halbritter
Agriculture & Natural Resources Agent

Dear Extension Friends,

January is the month when we make resolutions and think about changes for the New Year. Diet, exercise, and money management are all popular resolutions (as they should be), but the landscape and farm are also great places to make changes for the better. Consider adopting a lower maintenance landscape or making changes on the farm that benefit the environment and your wallet. To learn how, attend an Extension class this year or give us a call.

Sincerely,

Alicia Lamborn, County Director
UF/IFAS Extension Baker County



<http://baker.ifas.ufl.edu>

<http://blogs.ifas.ufl.edu/bakerco>

[Baker County Garden Spot](#)
[Baker County 4-H](#)

Check out our Livestock
Google Site!

Programs & Events

- Jan 18 **Baker's Busy Bees 4-H Club Meeting @ 6pm**, Extension Office Classroom (new members welcome)
- Jan 19 **Produce Safety Alliance Grower Training** Fruit and vegetable growers and others interested in learning about produce safety, the Food Safety Modernization Act (FSMA) Produce Safety Rule, Good Agricultural Practices (GAPs), and co-management of natural resources and food safety are encouraged to attend. This course is one way to satisfy the FSMA Produce Safety Rule requirement. [Register here.](#)
- Jan 25 **Livestock 4-H Club Meeting @ 6pm**, Ag Center Auditorium (new members welcome)
- Online **Growing Blueberries & Blackberries** (Self-Paced Course — Free!) Topics include variety selection, care and maintenance, pest management, and even a section on raspberries! [Register here](#)
- Online **Strawberry Gardening Class** (Self-Paced Course — Free!) Class topics include how to select, plant, and grow strawberries in the home garden. [Register here](#)
- Mar 26 **Master Gardener Spring Plant Sale** Baker County Extension Arboretum — Save the date!

Highlights in Horticulture

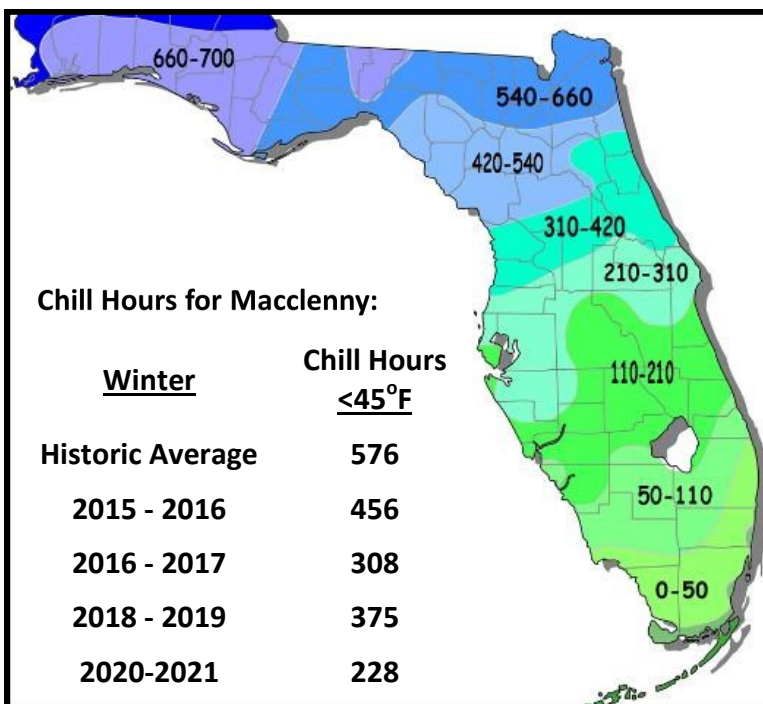
By:
Alicia Lamborn,
Horticulture Agent



Consider Chill Hours When Selecting Fruit Trees

Many fruiting trees and shrubs require a certain amount of chilling (chill hours) to produce fruit. Chill hours refer to the number of hours below 45°F, which are accumulated during the winter season. Periods of warm winter weather can be problematic however, by negating previously accumulated chill hours to a certain degree.

Historically, Baker County has received an average of 540-660 chill hours each year. But warming trends have lowered the accumulation of chill hours in recent years. With insufficient chilling, plants do not flower and leaf out properly during the spring, and growth can be weak and erratic which may eventually lead to plant death.



This map shows the historic average winter chill hours for the state of Florida. Chill hour data is from: <http://fawn.ifas.ufl.edu>

Today, there are many low-chill cultivars of deciduous fruits that have been developed by plant breeders. When shopping for fruits, be sure to select cultivars that have a chilling requirement just slightly less than the average chilling calculated for a given area. This will insure that their chilling requirement is met in almost all winters, but prevents them from blooming too early in the season when flowers may still be damaged by freezing temperatures.

For more information on fruit culture, see: sfyl.ifas.ufl.edu

Suggested Fruit Varieties for Baker County

*Not a complete list; those marked * require cross-pollination*

Apples*: Anna, Golden Dorsett, Tropic Sweet

Blackberries*: *Thornless*: Arapaho, Osage, Natchez, Ouachita; *Thorny*: Brazos, Kiowa, Chickasaw, Choctaw, Oklawaha

Blueberries (Rabbiteye)*: *Early Season*: Austin, Climax, Becky-blue, Bonita; *Mid-Late Season*: Brightwell, Bluegem, Powderblue, Tifblue, Chaucer, Woodard

Citrus (Cold Hardy)*: 'Owari' Satsuma, HoneyBelle, Kumquats 'Nagami' & 'Meiwa', 'Meyer' Lemon, Calamondin

Plums*: Gulf Beauty, Gulf Blaze, Gulf Rose, Gulf Ruby

Peaches: Flordadawn, Flordaking, Flordacrest, Gulfking, Gulfcrest, Gulfprince, UF 2000, UF Blaze, UF Sharp

Nectarines: Suncoast, Sunmist

Pears*: *Early Season*: Flordahome, Hood, Pineapple; *Late Season*: Baldwin, Carnes, Kieffer, Orient, Tenn

Raspberries: Dorma Red, Heritage (treat as annuals—raspberries do not receive sufficient winter chilling in Florida)

Strawberries: Camarosa, Festival, Sweet Charlie, Camino Real

Muscadine Grapes: *Fresh Market*: Fry*, Granny Val, Pam*, Pineapple, Summit*, Tara, Sweet Jenny*, Black Beauty*, Black Fry*, Farrer*, Polyanna, Southern Home, Supreme*; *Wine/Juice/Jelly*: Carlos, Welder, Alachua, Noble

Mulberries: *Red*: Hicks, Stubbs, natives; *Black*: Black Persian; *White*: Downing, New American

Bunch Grapes: *Purple*: Blue Lake, Conquistador; *Red*: Daytona; *Light Green*: Blanc Dubois, Stover, Suwannee, Lake Emerald, Orlando Seedless

Pomegranate: Wonderful, Purple Seed, Spanish Ruby

Persimmons: *Astringent*: Tanenashi, Hachiya, Saijo, Sheng, native persimmon; *Non-Astringent*: Fuyu, Izu, Matsumoto Wase Fuyu

Figs: Alma, Black Spanish, Brown Turkey, Celeste, Champagne, Conadria, Green Ischia, LSU Gold, LSU Purple, others

Barnyard Bulletin

By:
Alicia Halbritter,
Agriculture Agent



Routine Equine Health Checks

TPR

An acronym for a standard health check: Temperature, Pulse, Respiration. Horse owners should regularly check the TPR of their horses to know what is normal. Once normal levels are established it is easier to tell when a horse may be sick if they have abnormal temperature, pulse, or respiration.



Dental

Horses teeth should be checked once a month for sharp points, abscesses, cuts in the mouth, or other problems. Dental problems can cause horses to not eat, drink, or may lead to behavioral issues when riding. Teeth should be filed by a veterinarian or dentist on a schedule according to your horses needs.



Hoof

Regular checks of your horses hooves are important. You should be cleaning out and checking the sole and hoof wall once a week for most horses, and especially before riding. Your farrier will give an in-depth assessment while they trim the hooves, but they should be checked more often than every 6-8 weeks. Check for soft spots, sensitive areas, or potential abscesses.

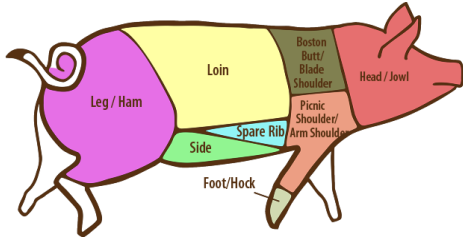




What is Hog and Ham?

Hog & Ham is a statewide 4-H extension program which has been occurring for over 40 years.

Youth select a feeder pig and grow it to harvesting weight, keeping records on feed amounts and costs, health care, expenses, weights, etc. They harvest the hog, process it into wholesale or retail cuts, cure the hams, and prepare bacon and sausage for smoking. To finish the program, they do a retail comparison project, complete a record book, and present a demonstration or illustrated talk.



The mandatory orientation/workshop for Hog & Ham in 2021 will be held virtually via Zoom on Monday, February 22 from 4-8 pm. Students who fully completed the 2019 or 2020 program do not have to attend orientation. For those who have conflicts, the workshop will be recorded and posted online for additional 4-Hers to watch and complete a brief quiz, which will substitute for the live Zoom session.

Youth selected to participate will select pigs which should weigh about 100 to 120 pounds at the time of weigh-in weekend. Pigs should be weighed-in over the week of April 24 through May 1.

Youth may elect to attend the UF Pig Selection Day on Saturday, May 1. At that time youth will draw for an order to select pigs to purchase from UF. If youth are interested in attending this selection day, be sure to indicate such on the application form so enough pigs will be available. This is not a required portion of the program.

Each 4-H member will be responsible for the following:

- Producing a market hog weighing over 240 pounds (target is industry average of 260#) from a starting weight of 100 to 120 lbs.
- Harvesting hog, processing carcass, and wrapping final retail cuts with the help of the UF Meat Lab.
- Participating in a retail/restaurant audit.
- Completing a Project Book
- Preparing and presenting a Power Point demonstration or illustrated talk.

We are hopeful that we will be allowed to have in person slaughter on August 17th and processing on the 18th and 19th. The program will have a maximum of 30 participants.

Students attend Hog and Ham orientation to learn about how to select, raise, feed, and manage their project. Students return home to select and raise their project. At the end of the 100 day feeding period these 4-Hers members and their families bring their pig to UF, and are allowed to humanely slaughter their pig. The following day 4-Hers and their families fabricate the carcass, and take home fresh pork products. Students return to Gainesville one month later to present an illustrated talk on a hot topic in modern pork production, and then take home their cured pork products.

Orientation: February 21, 2022, 4-8pm, Virtual Event To register, please contact Ms. Shaina.

There is a \$70.00 registration fee which is due after the initial hog weigh in and should be given to the county 4-H or Livestock Agent in charge. Checks should be made payable to the **Florida 4-H Foundation**.

4-H Club Meetings & Events

- **Baker's Busy Bees** — January 18th @ 6pm - Extension Office Classroom
- **Livestock Club** — January 25th @ 6pm - Ag Center Auditorium

Florida's Native Flora & Fauna

By: Alicia Lamborn, Environmental Horticulture Agent

Featuring some of Florida's native flora (plant life) and fauna (animal life) so you can learn to recognize, appreciate, and protect native species. We'll also aim to dispel myths and provide tips for managing conflicts with wildlife.

Florida Violets

There are many species of native violets in Florida—all perennial wildflowers that can be found growing in open woods, clearings, and even landscapes. Growing low to the ground, they are most notable when displaying shades of purple, yellow, or white flowers.

The common blue violet (*Viola sororia*) is probably the most likely to be found in landscapes. Because they self-seed freely and can spread rapidly in the right conditions, they are sometimes



viewed as a weed. But, their purple to white flowers bring beauty to Florida during winter.

Walter's violet (*Viola walteri*) is found in the woods of North and North Central Florida. It can be distinguished from other violets by its bluish-purple flowers, rounded leaves, and fringed stipules.



And as both its common and scientific names suggest... Bog white violet (*Viola lanceolata*) is found along the waterline of bogs, marshes, and ponds, having lance-shaped leaves and white flowers.

Adapted and excerpted from: Florida Violets. University of Florida. <https://gardeningolutions.ifas.ufl.edu> Photos credits: Rob Routledge, Sault College, Bugwood.org

Barn Owls

Barn owls have unmistakable white, heart-shaped facial disks and lack ear tufts that many other owl species have. These nocturnal birds of prey have a ghostly appearance and blood-curdling shriek which has earned them the nickname "ghost owl".



Although they have excellent low-light vision, barn owls are known for hunting prey completely hidden from view by sound alone using their facial disks which funnel sound into their ear holes. Because these openings are slightly lopsided from each other, they can easily sense how far away a sound is from them.

Barn owls inhabit open areas, and nest in hollow trees, uninhabited buildings, and artificial nest boxes. Barn owls usually are monogamous and often remain with the same partner for several consecutive breeding seasons.

With a few exceptions, barn owls have a global distribution. Depending on the location, their prey includes small mammals like voles, moles, mice, and shrews. In southern Florida, they prey on larger rats, small marsh rabbits, and round-tailed muskrats. Birds, reptiles, amphibians, and large insects are also consumed on occasion.

Check out this video to learn more about how barn owls are helping farmers in Florida with rodent control: <https://www.youtube.com/watch?v=6wROwZvwu1o>



Article adapted and excerpted from: Martin, J.M., Raid, R.N., and Branch, L.C. 2018. Barn Owl (*Tyto alba*). University of Florida. <https://edis.ifas.ufl.edu/publication/UW216> Photo credit: Jason Martin

Extension Tidbits



Congratulations
to our newsletter
survey winner
Marilyn Young
Winner of Garden
Gift Basket!

Get your **FREE**
2022
CALENDAR at
the Baker
County
Extension
Office!



Fresh from Florida Recipe

Braised Florida Cabbage, Potatoes, and Sausage



Ingredients

1 pound small Florida potatoes, diced or quartered
½ head Florida cabbage, chopped
1 pound smoked Florida sausage, cut into 1-inch pieces
2 garlic cloves, minced
1 cup vegetable broth
2 tablespoons fresh herbs (such as rosemary, thyme, parsley), finely chopped
1 tablespoon unsalted butter
Oil for cooking
Sea salt and fresh ground pepper, to taste

Directions

Preheat large sauté pan over medium-high heat. Sear smoked sausage until brown then remove and set aside. Without wiping pan, add 1 teaspoon oil and 1 tablespoon butter. Add garlic and potatoes and sauté for 5 minutes or until some caramelization occurs. Add cabbage, seared sausage, and broth. Mix to combine, cover, and reduce heat to low. Simmer for 30 minutes or until fork tender. Serve immediately.

<https://www.followfreshfromflorida.com/recipes/braised-florida-cabbage-potatoes-and-sausage>

Check out these great resources from
UF/IFAS Extension:

[Add Florida-grown produce to your winter meals - UF/IFAS News \(ufl.edu\)](#)

[Backyard Poultry Basics Online Course](#)

[4-H Enrollment - UF/IFAS Extension \(ufl.edu\)](#)

[IFAS Extension Calendar Events \(search for classes and events by region or by county\)](#)

