



The Baker Bulletin

A
Baker County
Extension
Service Monthly
Newsletter

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COOP TO PLATE WRAP UP

**APPLY NOW—MASTER GARDENER
VOLUNTEER TRAINING**

FRESH FROM FLORIDA RECIPE

4-H VOLUNTEERS NEEDED

The UF/IFAS Extension Office is available to help you with your farming, gardening, landscaping, and 4-H youth development needs by providing educational programming, free consultations and information. Contact us at:

UF/IFAS Extension Baker County

1025 W. Macclenny Ave. Macclenny, FL 32063

Phone: (904) 259-3520

Email: baker@ifas.ufl.edu

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



Programs & Events

- June 16 **2023 Ag Entrepreneurship Series**, [Register here](#) to enroll in up to 3 short courses: Starting a Farm (June 16-30), Farm Business Planning (August 10-24), and Marketing for Your Small Farm (October 13-27). Registrants are expected to participate in 2 weeks of online learning activities and attend a live session (virtually on Zoom or face-to-face) on the last day of each course. Sign up for one or all three courses.
- June 20 **Homesteading 101 Series UF/IFAS Columbia County Extension** Don't miss your chance to learn about homesteading! We will cover soils, gardening, systems, livestock, composting, and so much more! Register here: [Homesteading 101 Tickets, Tue, Jun 20, 2023 at 6:00 PM | Eventbrite](#)
- July 7 **Apply Now—Master Gardener Volunteer Training**, Baker County Extension Office. Applications due July 7. <http://sfyl.ifas.ufl.edu/baker/plants-landscapes-edible-gardens/master-gardener-program/>
- Online **Growing Blueberries & Blackberries** (Self-Paced Course — Free!) [Register here.](#)
- Online **Selling Backyard Poultry Products** (Self-Paced, Online Course) [Register here.](#)
- Online **Backyard Chicken Class** (Self-Paced, Online Course) [Register here.](#)

Highlights in Horticulture

By:
Alicia Lamborn,
Horticulture Agent



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Palm Tree Fertilization

Palm trees are an iconic part of Florida's landscape. But to keep them looking their best, you must have an understanding of their unique nutritional requirements.

Palms growing in Florida landscapes are subject to a number of potentially serious nutrient deficiencies. These nutrient deficiencies are more easily prevented than corrected once they occur, with correction of nutrient deficiencies often taking as long as 2 or 3 years for some elements.

UF/IFAS research has shown that palms have different nutritional requirements than other landscape plants. If properly formulated, fertilizer can correct mild to moderate deficiencies and prevent their recurrence in most soil types. But if improperly formulated, may be worse for palm health than no fertilizer at all.

Fertilize areas within 30 ft of large established palms with a 4-1-6-2 Mg (N-P-K-Mg) ratio fertilizer. An example of this is an 8-2-12-4 Mg fertilizer. In other words, it contains 8% nitrogen (N), 2% phosphorus (P), 12% potassium (K), and 4% magnesium (Mg).

Nitrogen (N), potassium (K), and magnesium (Mg) should have equivalent percentages of each nutrient in controlled-release form.

When these nutrients are not slowly released at the same rate, or an improper ratio of nutrients is used, you could actually cause new nutrient deficiencies to form or intensify current nutrient deficiencies.

Because palms are highly prone to several potentially fatal micronutrient deficiencies, palm fertilizer must contain 1-2% iron (Fe) and manganese (Mn), plus trace amounts of zinc (Zn), copper (Cu), and boron (B).



For more information, see:

[FERTILIZATION OF FIELD-GROWN AND LANDSCAPE PALMS IN FLORIDA](#)

[NUTRITION AND FERTILIZATION OF PALMS IN CONTAINERS](#)

[NUTRIENT DEFICIENCIES OF LANDSCAPE AND FIELD-GROWN PALMS IN FLORIDA](#)

[ASK IFAS: PALM NUTRITION AND FERTILIZATION](#)

Barnyard Bulletin

By:
Alicia Halbritter,
Agriculture Agent



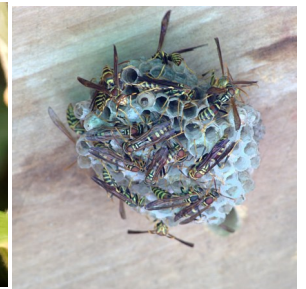
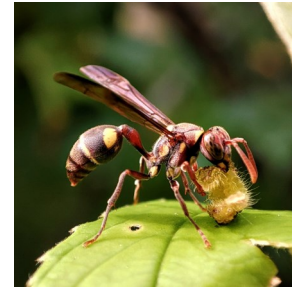
What's Biting Me?

Ouch! Florida is full of pests that bite, sting, and irritate us. We experience more bites in the warmer months, check out these pests that might be biting you!



Fire Ant

Fire ants were imported into the state and have taken over. You'll often find their mounds/hills throughout your yard. Colonies can grow quite large. It is recommended to utilize ant baits to control populations around your property.



Paper Wasp

This wasp has a painful sting and has the ability to sting multiple times. Their nests are commonly found around structures and equipment.



Yellow Jacket

These ground nesting insects have a painful sting and also have the ability to sting multiple times. Yellow Jackets are easily identified by their bold yellow striping.

Hentz Striped Scorpion

There are three species of scorpions in Florida but the most common is the Hentz striped scorpion. This insect is 2-3 inches long and dark brown to tan, they can inflict a painful sting!



Mosquito

Did you know that only female mosquitos bite? There are a handful of mosquito species in the state, most of which can transmit diseases.



© 2012 UF-IFAS/PMEL photo by James Newman

No-see-ums

These annoying insects are common in shady, moist areas. They inflict a painful, burning bite that last longer than mosquito bites. No-see-ums are most active in the early morning, late afternoon, and early evening.



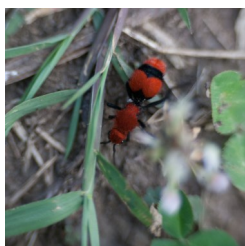
Yellow Fly/Deer Fly/ Horse Fly

These blood sucking pests have extremely painful bites. They are commonly found in wooded areas or around livestock, they often will swarm moving equipment such as vehicles or lawn equipment.



Velvet Ant Wasp

Nicknamed Cow Killers, the female velvet ant wasp can inflict an incredibly painful sting. Luckily, these insects only sting if extremely agitated.





Coop-to-Plate Wraps Up

On Saturday, June 3 we had 11 youth harvest the chickens they had been raising for 9 weeks. Koster King chickens are a cross between barred rock and sussex breeds. The youth that participated in the project completed 9 online modules that covered everything from equipment and entrepreneurship to food safety and processing. Our largest dressed bird raised by Lana Clements was 5.82 pounds! This project was a success thanks to the families, individuals, and volunteers that made it happen! We appreciate people whose desire is to educate our youth about agriculture!

L to R: Kayla from HK farms teaching Ben how to use the plucker and then how to dress a chicken. Zeke holding up his first finished birds!



L to R: Luca holding his dressed birds. Schaelynn dressing her chickens. Kallie, Brenna, and Jessa working on their birds.

L to R: Lana and Luca processing their birds. Connor showing off his dressed bird. The Kline's helping process birds.



4-H Club Meetings & Events

- July 5th (Wednesday, not Monday)– 4pm, Cloverbuddies Club, 4-H Classroom
- July 25th – 6pm, Livestock Club, Ag. Center Auditorium



MASTER GARDENER VOLUNTEER TRAINING

WHO ARE THE MASTER GARDENERS?

Master Gardeners are volunteer educators of the horticultural arts and sciences. With training from UF/IFAS Extension, Master Gardeners are active in their communities, offering leadership and guidance in gardening projects of all types and sizes.

The Florida Master Gardener Program has been around since 1979, and each year, approximately 4,700 Master Gardeners contribute a total of 365,000 hours of service, helping to make their communities better informed, more sustainable, and more beautiful.

WHAT DO MASTER GARDENERS LEARN?

If you're accepted into the Master Gardener training program, you'll receive 50 hours or more of practical horticultural training, on topics such as:

- Botany
- Plant pathology & integrated pest management
- Soil management & plant nutrition
- Growing garden vegetables, fruit crops, trees, & turf
- Florida-Friendly Landscaping™
- Working with the public

WHAT DO MASTER GARDENERS DO?

Once you've successfully completed the training, you're required to volunteer a minimum of 75 hours during the first year to achieve Master Gardener certification. Master Gardeners work with the public to answer questions, give talks, write newsletter columns, help maintain the demonstration gardens, and many other activities.

Master Gardeners that continue in the program beyond the first year are asked to volunteer 35 hours annually and attend advanced trainings to keep up to date on the latest horticultural information.

2023 BAKER COUNTY TRAINING DATES

TRAINING *Hybrid Class of Online & In-Person Learning*

DATES *August 7 - September 22*

SCHEDULE *Complete Weekly Training Modules Online & Attend In-Person Sessions 1 day per week*

In-person Sessions: 9 am to 12 pm on Tuesdays: Aug 15, Aug 22, Sept 5, Sept 12
(Reserved make-up days on Thursdays: Aug 17, Aug 24, Sept 7, Sept 14)
Baker County Extension Office (Ag Center) 1025 W. Macclenny Ave., Macclenny, FL 32063

COST *\$120 Includes student manual, field guides, and all training supplies*

APPLICATIONS DUE JULY 7

<http://sfyl.ifas.ufl.edu/baker/plants-landscapes-edible-gardens/master-gardener-program/>

COORDINATOR

*Alicia
Lamborn*

Horticulture Agent & Master
Gardener Coordinator
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alamborn@ufl.edu

Extension Tidbits

Stuffed Florida Zucchini & Yellow Squash Parmesan

INGREDIENTS

- 2 medium Florida zucchini or large yellow squash
- 1/2 cup ricotta cheese
- 1 1/2 cups mozzarella cheese, shredded
- 1 cup marinara sauce
- 1/4 cup grated Parmesan cheese
- 1/2 cup panko (Japanese breadcrumbs)
- 2 tablespoons fresh basil



PREPARATION

Preheat the oven to 375 degrees. Cut off the stem side of the zucchini or yellow squash. Cut zucchini or yellow squash evenly in half lengthwise. Using a small spoon, scoop out the seeds from each half to create room to hold other ingredients. Preheat a large sauté pan over medium-high heat. Add 1 teaspoon of olive oil to the preheated pan. Season the zucchini or yellow squash with salt and pepper. Place the zucchini or yellow squash skin side up in the sauté pan and cook for about 2 minutes on both sides. Remove from pan and place on a cookie sheet skin side down. In a small mixing bowl, combine panko, 1 tablespoon olive oil, chopped basil and Parmesan cheese. Season ingredients to taste with salt and pepper, and stir to combine. Evenly distribute the ricotta cheese and marinara sauce on top of the zucchini or yellow squash. Top the yellow squash and zucchini with the shredded mozzarella cheese. Evenly sprinkle the breadcrumb topping mixture on top of the zucchini or yellow squash. Bake the stuffed zucchini or yellow squash for 10 minutes or until topping is golden brown and cheese is bubbly. Remove from oven and let cool slightly. Serve warm.

<https://www.followfreshfromflorida.com/recipes/stuffed-florida-zucchini-and-yellow-squash-parmesan>

4-H Volunteers Needed for 2023-2024 Year

Do you have a passion or talent you would like to share with youth?

4-H is in need of volunteers in the following areas:



- Beekeeping
 - Horses
- Arts & Crafts
- Fishing/shooting sports
 - Cooking

Volunteers must be able to pass an FBI Level 2 background check.