



The Baker Bulletin

A
Baker County
Extension
Service Monthly
Newsletter

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Dear Extension Friends,

Another month has come and gone and we are now through half of 2013. We thank you for your continued support of the Baker County Extension Service. This month we have information on citrus, services that we offer during the year and information on summer grilling. You can also see what our Day Campers have been up to. I want to wish everyone a safe and happy Independence Day as well. As always, if we can be of assistance to you, please do not hesitate to contact us.

Sincerely,

Michael A. Davis
County Extension Director / Ag Agent
Baker County Extension Service



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Highlights in Horticulture

By:

2

Alicia Lamborn,
Horticulture Agent

Orange-Dog Caterpillars on Citrus: Friend or Foe?

If you notice chew marks on your citrus tree this summer, you likely have “orangedogs” feeding on the foliage. But should these creatures be considered pests? Well, that depends...



The giant swallowtail butterfly looks like dappled sunlight hitting a dark leaf from above (left), while the broken pattern on the underside of its wings helps conceal it from predators (right).



The giant swallowtail is a striking, beautiful butterfly that is abundant in Florida. The adult butterfly is a welcome visitor to butterfly gardens and to general landscape plantings. The larval or caterpillar stage feeds on a variety of host plant species, but is sometimes considered a pest due to its habit of feeding on the foliage of most *Citrus*.

For those unfamiliar with this species, you may notice chewing damage but not immediately see the culprit. This is because the caterpillars defend themselves against predators by being less visible through cryptic coloration and pattern, resembling bird droppings. Younger caterpillars are more realistic bird-dropping mimics because of their smaller size, and often rest in plain view on the upper surfaces of leaves where bird droppings would be expected. Mature larvae usually rest on stems or leaf petioles.

In addition to being less visible to predators, larvae possess an osmeterium, an orange or reddish Y-shaped eversible gland that is located on the head. When attacked by predators, the larva extrudes the gland and attempts to wipe it against the attacker. On large caterpillars this gland contains a highly noxious, pungent mixture of chemicals that smells like rancid butter. And while it is only repellent and toxic to small predators, such as ants and spiders, it can also be alarming when/if you happen to touch one of these creatures.



The giant swallowtail butterfly chrysalis often goes unnoticed by blending in with the twig it attaches to.

So what should you do if you find these creatures on your citrus? Are they really a problem? Well, homeowners may find that just a few larvae of the giant swallowtail can defoliate small or young plants. In this case, larvae should be hand picked from these small plants so that blossom and fruit yield are not drastically reduced. However, large mature dooryard trees can withstand some defoliation without affecting yields and therefore larvae can be tolerated in order to enjoy the soon-to-develop magnificent adult butterfly stage.

Adapted and excerpted from: McAuslane, H. J. (1997). Giant Swallowtail, Orangedog, *Papilio cresphontes* Cramer. <http://edis.ifas.ufl.edu/in134>

The Baker County Extension Office: Your Identification Resource for Insects, Plants, Diseases, Wildlife & Ponds

The Baker County Extension Office (or your local county Extension office) should be your first point of contact for helping you identify any mysterious problems or species in your home or yard. All you have to do is call, e-mail, or visit the office in person. When you do, be sure to have or send the following:

- Photographs (digital or snapshot) or a physical sample if you are making an in-person visit.
- As detailed a description of the organism or disease symptom as possible (e.g., where and when you saw it, behavior, any others present, how long it has been occurring, the type of damage).

Insects

There are thousands of insects in Florida, and knowing whether the one you found is harmless, beneficial, or damaging is key for deciding control measures. To have an insect identified, you may email us a photo or bring a specimen to our office in a sealed, crush-proof container.

Plants

Mysterious plants and weeds can show up in fields, yards, and gardens, or they may already be established and you just do not know what they are. Either way, we can help you discover the species in question. Just bring in a branch and/or blossom, or send a photo. It's also good to have as much additional information as possible:

- Size and shape of plant, leaves, blossoms, seeds
- Growth habit and location
- Conditions in location (e.g., sun, soil type and moisture, cultivated or forested area)
- Colors of plant and blossoms

Diseases

Living-plant samples can be used to make disease diagnoses when these guidelines are followed:

- Take samples before applying pesticides.
- Make sure samples are living (green).
- Include a large amount of plant material that covers the range of the symptoms.
- Do not mix different samples in the same bag.
- Make every attempt to provide samples in sealed bags.
















Ponds

The Baker County Extension Service can test your pond water for oxygen levels, pH, ammonia levels and alkalinity. Incorrect levels of these parameters can cause unhealthy conditions for fish and aquatic plant life. Please call the Extension Office to make an appointment and to receive instructions for testing your pond water. We also have a video online that will show you how to properly take the sample. It is located on our YouTube page at <http://www.youtube.com/user/BakerCountyExtension>.

Wildlife questions or problems can also be answered by our office with enough information.

Extension programs are open to all people regardless of race, color, age, sex, handicap, or national origin. In accordance with the Americans with Disabilities Act, any person needing a special accommodation to participate in any activity, should contact the Baker County Cooperative Extension Service at 1025 West Macclenny Avenue, Macclenny, FL 32063 or telephone (904) 259-3520 no later than ten (10) days prior to the event. Hearing impaired persons can access the foregoing telephone by contacting the Florida Relay Service at 1-800-955-8770 (voice) or 1-800-955-8771 (TDD).

July 2013

Sun	Mon	Tue	Wed	Thu	Fri	Sat
	1	2 	3	4	5	6
7	8 	9 	10 	11	12	13
14	15	16 	17	18 	19 	20
21	22 	23 	24	25 	26	27
28	29	30  	31	Aug. 2 	Aug. 3 	Aug. 4 

Upcoming Programs are marked with a Program Area Symbol. Please match these symbols with the list on the following page for more information about the program.



4-H



Horticulture



Family &
Consumer Sciences



Agriculture

Upcoming Programs & Events

Programs will be held at the Baker County Extension Office (Agricultural Center) unless otherwise noted.

- July 10** **Northeast Florida Livestock Agents Group Hay Field Day**, Santa Fe River Ranch, 29220 NW 122nd St., Alachua FL 32615. This program is intended for livestock and hay producers with topics including: 1) Body Condition Scoring, 2) Interpreting Hay Test Results, 3) Pasture Integrated Pest Management, 4) Pasture Weed Management and 5) Forage Selection. Please contact your local County Extension Agent for further details in June.



- July 18** **Rain Barrel Workshop**, 6:00pm, Baker County Extension Service, 1025 W. Macclenny Ave., Macclenny FL 32063. Learn how to build, install and maintain a rain barrel that saves the rain for your plants and saves you money. The class includes a demonstration with the option to stay and build your rain barrel: tools and assistance provided. The cost is \$40 per rain barrel and is due by July 12. To register, please contact the Baker County Extension Service at 904-259-3520. For additional information, contact Alicia Lamborn at 904-259-3520 or visit <http://baker.ifas.ufl.edu/documents/RainBarrelWorkshopFlyer-July2013.pdf>.



- July 19** **Rain Barrel Workshop**, 10:00am, Baker County Extension Service, 1025 W. Macclenny Ave., Macclenny FL 32063. Learn how to build, install and maintain a rain barrel that saves the rain for your plants and saves you money. The class includes a demonstration with the option to stay and build your rain barrel: tools and assistance provided. The cost is \$40 per rain barrel and is due by July 12. To register, please contact the Baker County Extension Service at 904-259-3520. For additional information, contact Alicia Lamborn at 904-259-3520 or visit <http://baker.ifas.ufl.edu/documents/RainBarrelWorkshopFlyer-July2013.pdf>.



- July 30** **Backyard & Small Scale Poultry Production Workshop**, 5:30pm to 8:00pm, Bradford County Extension Office, 2266 North Temple Avenue, Starke, FL 32091. This program is intended for backyard poultry growers and enthusiasts who intend to raise poultry for meat and/or egg production. Topics include: 1) Breed Selection, 2) Nutrition & Feeding, and 3) Basic Poultry Management. Registration deadline is July 29, 2013. Registration begins at 5:30 pm with the program beginning at 5:45 pm. Please contact the Bradford County Extension Service at 904-966-6224 to register or for additional information about the program.



- Aug. 2—4** **2013 Florida Small Farms and Alternative Enterprises Conference**, Osceola Heritage Park, 1875 Silver Spur Lane, Kissimmee, FL 34744. Details, pricing and registration can be found online at <http://conference.ifas.ufl.edu/smallfarms/location.html>.



4-H Club Meetings & Events:

Livestock Club— July 25th, 6:00pm
Classroom

Cloverleaf Cloggers—Weekly meetings on
Tuesdays at Fancy Footwork at
7:00pm

Cooking Club—Meetings will resume in the
new 4-H year.

More Upcoming 4-H Events:

July 08—Camp Cherry Lake Orientation, 6pm. Ag Center Auditorium

July 09—Record Book Clinic, 7pm. Ag. Center Auditorium

July 15-19—Camp Cherry Lake

July 22—ALL Parent/Leader Meeting, 6:30pm, Classroom

July 23—Record Book Clinic, 2pm. Ag. Center Auditorium

June-August—4-H Summer Day Camps

(Summer Camp Registration Forms at <http://baker.ifas.ufl.edu>)

Lucky Clover Chronicle

By:

*Shaina Bennett,
4-H Extension Agent*



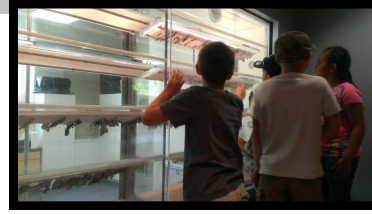
What We've Been Up To:

Two day camps have come and gone already! The first day camp was Mad Scientist Day Camp. At Mad Scientist Day Camp we had a blast! We went to the University of Florida, Sally Corp, the MOSH, and we had an

experiment day. Everyone had such a great time! Here's a few snapshots of what we did!



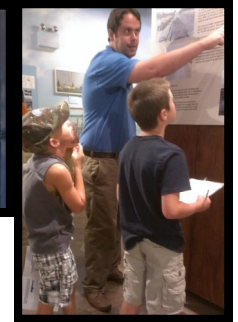
Top Left: At Sally Corp seeing how a robot gets its face! Top Right: At the Bull Gator at UF. Middle Left: Tower of Doom experiment on experiment day. Middle Right: The animal area at the MOSH. Bottom Left: Looking at turtles and fish at MOSH. Bottom Right: Playing with the Plasma Ball at the University's Physics Department.



Top Left: Watching the butterfly hatchery at the Butterfly Rainforest!



Top Right: In the butterfly rainforest. Bottom Left: At the Jail in Heritage Parl. Bottom Right: Getting help for the



scavenger hunt from the tour guide at the Beaches Museum.



Like Us! www.facebook.com/bakerco4h

Events:

- July 08—Camp Cherry Lake Orientation, 6pm
Ag. Center Auditorium
- July 09—Record Book Clinic, 7pm
Ag. Center Auditorium
- July 15-19—Camp Cherry Lake
- July 22— **ALL** Parent/Leader Meeting 6:30, Classroom
Leaders plan to stay after a few minutes
- July 23—Record Book Clinic, **7pm (changed from 2 to 7)**
Ag. Center Auditorium
- August 15— Awards Banquet, Auditorium, 6:30pm

Birthdays for July:

- Wishing all of you a very **happy birthday** from the Baker County Extension Office!
- July 01—Jacquez Ruise
 - July 03— Kaleigh Combs
 - July 05— Wyatt Williams
 - July 15— Raegan Register
 - July 21— Kimberly Fink
 - July 22— Gabe Lewis
 - July 25— Daniel Robinson



After that was Exploring Florida and Beyond! Day Camp, Camp A. For this first session we went to Stephen Foster State Park, the Florida Museum of Natural History (FLMNH) and the Butterfly Rainforest, Heritage Park and the Beaches Museum. Take a look!



Left: Alex (Leroy) and Michaela (Suzy) making hooks with Blacksmith Pablo.



Right: Alex and Kaleb at the "Fountain of Youth" at the FLMNH.



Did You Know: Sacagawea was the only woman guide and interpreter for Lewis and Clark's expedition?!

Enjoy Summer Grilling Safely

Now that Summer is upon us in Baker County and especially with Independence Day celebrations coming up, the familiar smells of grilling will permeate the air in the evenings and on weekends. However, cooking outdoors and serving food at a family picnic require that you take an extra measure of care to prevent foodborne illness and to have the best tasting grilled food for your table. By following these simple guidelines, you can make sure that your cookouts are both safe and fun for the whole family.



- Make sure to keep meat at 40°F or less (normal refrigeration temperature) until immediately before grilling.
- Do not thaw meats at room temperature. It may take a little extra planning, but thaw your meat in the refrigerator.
- Do not use leftover marinade as the base for sauces. The marinade may have picked up bacteria from the raw meat and unless it is heated to a high temperature, these bacteria may still be present and cause illness.
- Make sure to wash your hands, utensils and surfaces well and often to prevent cross-contamination.
- Serve the meat as soon as you can after it is cooked. The maximum time that it should be held without refrigeration is two (2) hours.
- All poultry meat (chicken, turkey, duck, etc.) should be cooked to an internal temperature of 165°F.
- All ground meat (other than poultry) should be cooked to an internal temperature of 160°F.
- Steaks, chops, other whole muscle cuts, fish and shellfish should be cooked to an internal temperature of 145°F.
- Remember that excess smoke and flare-ups are caused by fat from the meat. To avoid these, use meats that are generally low in fat or trim any excess fat from the meat.
- Aluminum foil can be used to cover the grill surface to prevent flare-ups and scorching. Poking a few holes in the foil will let the juices drip without the worry of flare-ups.
- Make sure to refrigerate any leftovers as soon as you can. Do not reuse food that has been left out for more than two (2) hours. Most grilled foods can be stored at refrigeration temperatures for two (2) days for reuse.
- Sanitizing your utensils and work areas is a good idea. Mixing 1.5 to 2 teaspoons of household bleach per quart of water will make a solution that provides sanitizing conditions.

Cookouts are a great way to have a good time as a family or as a social event. Keep your cookout safe from foodborne illness by following common sense rules of cleanliness, food safety and healthful cooking.

For additional information on food safety, please visit the UF/IFAS EDIS website at <http://edis.ifas.ufl.edu/> and search for food safety or visit the U.S. Department of Health and Human Services food safety website at <http://www.foodsafety.gov/index.html>.

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Baker County Farmer's Market

The Baker County Farmer's Market is open for the Spring season. The Market is located on Lowder Street in the lot behind the old Fraser's Funeral Home. The Market is open from 8:00am to 1:00pm on Saturdays. Please come by and support local producers and craft makers. If you are interested in booth space at the Market, please contact the Baker County Chamber of Commerce (904-259-6433).

