



The Baker Bulletin

A
Baker County
Extension
Service Monthly
Newsletter

INSIDE THIS ISSUE:

Horticulture	2
Announcements	3
Calendar	4
Upcoming Events	5
4-H	6
Agriculture	7
Notices	8

Dear Extension Friends,

Another month has come and gone and we are now through half of 2014. We thank you for your continued support of the Baker County Extension Service. This month we have information on citrus, fruit bearing plants and information on summer grilling. You can also see what our Overnight and 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



Contact Information—Baker County Extension Service

1025 W. Macclenny Ave., Macclenny, FL 32063

Phone: (904) 259-3520, FAX: (904) 259-9034

Email: baker@ifas.ufl.edu Hours: M—F 8:30am to 5:00pm (Closed Noon to 1:00pm for Lunch)

Michael Davis, Ph.D.

michael.davis@ufl.edu
Agriculture Agent



Alicia Lamborn

alamborn@ufl.edu
Horticulture Agent



Position Vacant

Family & Consumer
Sciences Agent



Shaina Bennett

sbennett@ufl.edu
4-H Agent



Highlights in Horticulture

By: ²
Alicia Lamborn,
Horticulture Agent

Fruit Tree Calendar: July

The following fruit trees require attention this month. All fertilizer recommendations are for optimum growth and production. Applying less fertilizer is also acceptable, but the total amount should not exceed these recommendations.

Blackberries: Fertilize after harvest using 1/4 to 1/2 pound (1/2 to 1 cup) of 10-10-10 with micronutrients per plant or about 10 pounds (20 cups) per 100 foot row.

Muscadine Grapes: *Year 2*: Fertilize June or July using 1 pound (2 cups) of 8-8-8 or 10-10-10; apply the fertilizer in bands about 1 foot to either side of the vine. *Year 3+*: Fertilize June or July using up to 3 pounds (6 cups) of 8-8-8 or 10-10-10; apply the fertilizer in bands about 1 foot to either side of the vine. *Note: It is sometimes beneficial to apply fertilizer that has micronutrients added.*

Peaches/ Nectarines/Plums (Year 1): Fertilize this month using 1/2 pound (1 cup) per tree of 12-4-8 fertilizer with micronutrients.

Pomegranate: Fruit matures this month and continues through November.



Blackberry fruits hanging from a vine.

Photo credit: Larry Korhnak,
University of Florida



Table 1: Citrus Fertilization Table

Tree Age	Cups of Fertilizer per Application			Applications per year
	6-6-6	8-8-8	10-10-10	
1	.5-1.5 cups	.5-1.25 cups		6
2	2-4 cups	1.5-3 cups		5
3	3.5-7 cups	2.75-5.5 cups		4
4	8.5-11.25 cups	6.5-8.25 cups	5.25-6.5 cups	3
5+	12-15.5 cups	9-11.5 cups	7.25-9.25 cups	3

**Year 1 starts at planting.*





North Florida Cattlemen's Association Quarterly Meeting

THURSDAY, JULY 10 ~ 5:30PM

Lake Butler Community Center

5:30pm
Social

6:15pm – 6:40pm
Program
UF/IFAS Extension

6:40pm – 7:15pm
Steak Dinner

7:15pm – 8:00pm
Program
Guest Speaker

FREE Program & Dinner

Sponsored By:

Lake Butler Farm Center



Central States Enterprises, Inc.



Thomas Hardware


















RSVP by 12:00noon ~ July 8th:

Phone: (386)752-5384 or **Email:** columbia@ifas.ufl.edu



Lake Butler Community Center
155 NW 3rd Street | Lake Butler, FL 32054

July 2014

Sun	Mon	Tue	Wed	Thu	Fri	Sat
		1	2	3	4  Extension Office Closed	5
6	7 	8  	9 	10  	11	12
← Everything Crafty Day Camp →						
13	14 	15 	16 	17 	18	19
← CSI: Baker County Day Camp →						
20	21	22 	23 	24 	25 	26
← Blueberry Cobbler Day Camp →						
27	28	29	30	31	AUG. 1 	AUG. 2 

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

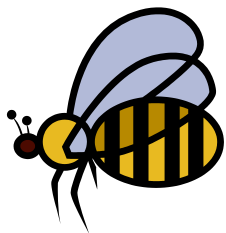


Agriculture

Upcoming Programs & Events

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

- July 8** **Hay Field Day, 9:00am to 3:00pm, Santa Fe River Ranch, 29220 NW 122 St., Alachua, FL 32615.** This annual event, hosted by the Northeast Florida Livestock Agents Group is targeted at hay farmers in Northeast Florida and will have programs on topics such as haylage, sprayer calibration, hay economics, forage varieties and feeder calf demos. There will also be hay equipment demonstrations following lunch. CEUs and CCAs will also be available during this event. Program registration is \$5.00 per person. For additional information or to register, please contact Cindy Sanders at 352-955-2402 or email her at sanders1@ufl.edu.
- July 10** **North Florida Cattlemen's Association Quarterly Meeting, 5:30pm to 8:00pm, Lake Butler Community Center, 155 NW 3rd St., Lake Butler, FL 32054.** Free program and dinner (see announcement on page 3). Please RSVP by noon on July 8th to 386-752-5384 or columbia@ifas.ufl.edu. The Association is still seeking Board Representatives from Baker County.
- Aug. 1-2** **2014 Florida Small Farms and Alternative Enterprises Conference, Osceola Heritage Park, 1875 Silver Spur Lane, Kissimmee, FL, 34744.** For additional information or to register, please visit <http://www.conference.ifas.ufl.edu/smallfarms/index.html>. For additional general information, please contact Mandy Stage, Conference Coordinator, at 352-392-5930 or mstage@ufl.edu.
- Sept. 20** **2014 Fall Beginning Beekeeping Short Course, 8:30am to 3:15pm, Clay County Extension Office, 2463 SR 16 West, Green Cove Springs, FL 32043.** Topics of the program will include: 1)Bee Biology, 2)Honeybee Equipment, 3)How to Get Started, 4)Management of Honeybees, 5)Resources and Regulations and 6)Live-Hive Demonstrations. Registration cost is \$12.00 per person or \$20.00 per couple. Please note that this activity involves direct contact with stinging insects, so no youth under 18 years of age will be allowed to interact with the 'Open-Hive' portion of the course. For additional information, please contact Michelle or David at 904-284-6355 or 904-269-6355. Registration form and schedule can be found online at: http://clay.ifas.ufl.edu/documents/Ag/Fall%202014_BeginningBeeSC_Registration.pdf.



4-H Club Meetings & Events:

All County 4-H Club — No meetings over summer. Meetings will resume after Sept. 1.

Livestock Club — Livestock Exhibitors Mandatory Meetings, July 8 and July 22 at 7pm.

Cloverleaf Cloggers — No meetings over summer. Meetings will resume after the new school year.

Important Meeting Dates:

July 8—Livestock Exhibitors—Mandatory

July 17—4-H Association Meeting

July 22—Livestock Exhibitors—Mandatory

July 28—Aug 1—4-H University

Lucky Clover Chronicle

By:

*Shaina Bennett,
4-H Agent*



Welcome to the Jungle:

This year's campers braved the deepest, darkest areas of the jungle to discover pieces to the codex at Camp Cherry Lake! They enjoyed some amazing activities on their quest too, such as singing, archery, drama, kayaking, dancing, swimming, and much more. They even had the opportunity to build a zoo exhibit for the animal that was assigned to their cabin. Sadly camp had to come to an end, but when they found all the pieces of the codex, they discovered there was a radical dance to celebrate all the fun they had! Here's a few photos to show you how much everyone enjoyed it.



Top Right: Campers enjoying free swim. Top Left: A glimpse of Organized Mass Chaos. Bottom Left: Campers stand in line to play 9 Square In The Air. Bottom Right: Campers and Staff show support for Ms. Yolanda Goode who is fighting breast cancer.



Top Left: Kash Addy with his cabin mates. Top Right: The Drama Performance. Bottom: Molly and Andrea after the Air Band Hair Band competition.

Events:

- July 04– Baker County Extension Office Closed
- July 7-10– Everything Crafty Day Camp
- July 08– Mandatory Livestock Meeting, Auditorium, 7pm
- July 14-17– CSI: Baker County Day Camp
- July 17– 4-H Association Meeting 6pm
- July 19– Fair Show Clinic, Fairgrounds, 10-3, \$2 w/ Lunch
- July 22-25– Blueberry Cobbler Day Camp
- July 28-Aug 1– 4-H University, @ UF
- Aug 20– State Volunteer Forum Reg. Closes

Birthdays for July:

Wishing all of you a very **happy birthday** from the Baker County Extension Office!

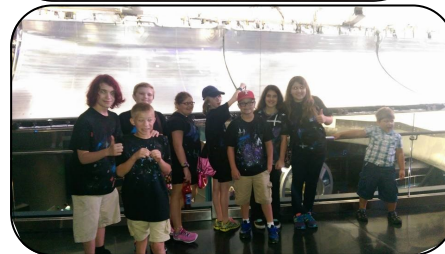
- July 15– Karsyn Crews
- July 22– Gabe Lewis



Us! www.facebook.com/bakerco4h

Back From Space!

Space Explorers Camp was a BLAST! We had so much fun learning about the stars, planets, and doing experiments! Baker and Duval counties paired up and did activities like solar ovens, stomp rockets, explored the Earth, Moon, and Mars on Google Earth and ended with a trip to Kennedy Space Center!



Top Left: Baker and Duval counties group photo. Bottom Left: Baker County in front of the Space Shuttle Atlantis. Right: Alex Oakes "flying" a space shuttle!

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>.

Baker County Extension Service
1025 West Macclenny Avenue
Macclenny, FL 32063

Phone: (904) 259-3520
FAX: (904) 259-9034
Email: michael.davis@ufl.edu
Website: <http://baker.ifas.ufl.edu>

ADDRESS SERVICE REQUESTED

Non-Profit Org.
US Postage
PAID
Permit No. 17
Macclenny FL 32063

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 five (5) 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).

Baker County Master Gardeners Tree Giveaway

The Baker County Master Gardeners are giving away small native trees, such as oaks and elms, on a first-come, first-served basis. The trees will be available at the Baker County Extension Service Office during the week of June 30—July 3 only. Pickup hours are between 1:00pm and 5:00pm with a limit of 3 trees per person.

For additional details, please contact Dr. Kyle Brown or the Baker County Extension Office at (904) 259-3520.

Need Gardening Advice? Call the Plant Doctor!

Dr. Kyle Brown, a retired horticulture professor, is available to assist residents with their plant questions and problems.

The Baker County Extension Office can also provide printed information at no charge on just about any subject.

Dr. Brown's Office Hours:
Monday — Friday, 1pm to 5pm

Phone: (904) 259-3520

Email: bakermg@ifas.ufl.edu