



The Baker Bulletin

A
Baker County
Extension
Service Monthly
Newsletter

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Dear Extension Friends,

Unfortunately, this will be the last printed issue of The Baker Bulletin. Although we do plan to continue delivering the same great information that you enjoy reading, it will soon only be available in an electronic format. Check out our new website starting December 1st for streaming content from our blog page. And if you take a moment to complete our readership survey, you may sign up for the new e-newsletter at <https://goo.gl/forms/Jp5vfCUzOwvSHkKz2> to have information delivered to your inbox or return the form on Page 3.

Sincerely,

Alicia Lamborn
Interim Director / Horticulture Agent
UF/IFAS Extension Baker County



Contact Information—Baker County Extension Service

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Highlights in Horticulture

By:
Alicia Lamborn,
Horticulture Agent

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Sweetgum (*Liquidambar styraciflua*)



Sweetgum grows in a narrow pyramid to a height of 75 feet and may spread to 50 feet. The beautifully glossy, star-shaped leaves turn bright red, purple, yellow or orange in early winter. On some young trees, branches are covered with characteristic corky projections (similar to the Winged Elm).

Sweetgum makes a nice residential shade tree for large properties, developing a more oval or rounded canopy as it grows older. But be careful when locating Sweetgum, since aggressive roots may lift driveways and sidewalks. (Plant trees 8 to 10 feet or more away.)

The fruit are round and spikey, and may be a litter nuisance to some in the fall. The seeds provide food for wildlife, but the cultivar 'Rotundiloba' is fruitless.

Sweetgum grows well in full sun to partial shade, is rarely attacked by pests, and tolerates wet soils, but yellowing is often seen in alkaline (high pH) soils.



Counter-clockwise from upper left: The Sweetgum tree planted in the Baker County Arboretum is quite attractive throughout the year. Although no fruit has been produced yet (lower left), the large, star shaped leaves give the tree much character, especially in fall when they turn a bright yellow-orange-red color.



2017 Agriculture Census



The 2017 Census of Agriculture is taken every 5 years and will be mailed to ranchers and farmers in the United States in fall of 2017. The census is taken by the United States Department of Agriculture National Agriculture Statistics Service (USDA-NASS). The census provides invaluable data to those who serve farmers, ranchers, and rural communities. These entities include federal, state, and local governments, agribusinesses, trade associations, Extension educators, and researchers. Results from the census help shape farm programs and boost services for communities and the industry. If you are a farmer or rancher in Baker County, be on the lookout for the Census this fall and make sure to send it back in. If you wish to register yourself for future Censuses of Agriculture, please visit <https://www.agcounts.usda.gov/legacy0/cgi-bin/counts> so that USDA can put you on the list for 2022. Additional information about the upcoming census and data from the past census(es) can be found at <https://www.agcensus.usda.gov/>. If you receive a census and have questions, please contact either the USDA or drop by the Extension Office (1025 W. Macclenny Ave., Macclenny, FL 32063) to speak with your Agriculture Agent.

New E-Newsletter beginning January 1st

Sign up now on our website (or in our newsletter survey - <https://goo.gl/forms/Jp5vfCUzOwvSHkKz2>) or return the form below.

2018 Baker County Extension E-Newsletter

Sign up now for the Baker County Extension Service E-Newsletter! Please complete the form below and mail or bring it to our office located at the address below. You can also renew your newsletter subscription by visiting our website at <http://baker.ifas.ufl.edu>.

NAME: _____

E-MAIL: _____

PHONE: _____ **RACE** _____ **GENDER** _____

Please return this form to our office or mail it to: UF/IFAS Extension Baker County
1025 W. Macclenny Ave.
Macclenny, FL 32063



GIVE THANKS

With a grateful heart

In honor of Farm-City Week, the Baker County Extension Office and Baker County Farm Bureau are collecting non-perishable food items for families in need. Please take any donations to the Farm Bureau or Extension offices by Thursday, November 16th.



UF | **IFAS Extension**
UNIVERSITY of FLORIDA

Upcoming Programs & Events

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

4-H Planning Meeting— November 6 at 6:30 pm, 4-H Classroom. This is your chance to share your ideas! In 4-H we “Make the Best Better” and we need to talk about things we can do to improve our program! Please RSVP by November 3rd by calling the Extension Office and telling us how many adults and youth will be in your party. Childcare, pizza & drinks will be provided.



**Livestock Club Awards Banquet
November 14 at 6:30pm
In the Ag Center Auditorium.**
Please bring a dessert.



4-H Club Meetings



Cloverleaf Cloggers — Every Monday at 7pm in the auditorium. Contact club leader or office to confirm.

Livestock Club — Fourth Tuesday of each month at 6pm in the auditorium. Go to Baker County 4-H Livestock Club Facebook Page. No club meetings in Nov or Dec.

County Council— First Monday of the month at 6pm in the 4-H Classroom.

Outdoors/Shooting Sports Club—For more information, go to Baker County 4-H Outdoors Club Facebook page.

**** New Horse Club****

If you are interested in joining the Baker Ropers Club please let Mrs. Shaina know!

**Happy
Thanksgiving**

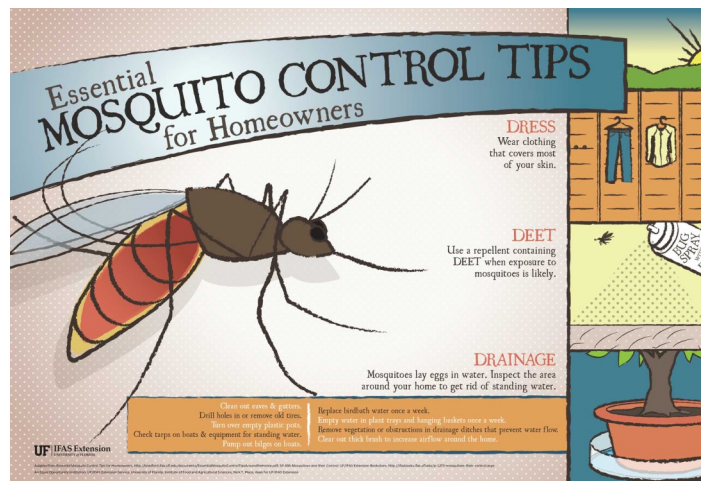
Mosquito Control

The almost nonstop rain this summer has most county residents running for cover from mosquitos. Not only are mosquitos a biting nuisance, but they can also carry dangerous diseases. Eliminating standing water around your home is the best way to keep mosquito populations low. For ditches that can't be drained and other non-circulating water areas, products containing *Bacillus thuringiensis israelensis* (Bti) are available. Bti is a naturally occurring soil bacterium that can effectively kill mosquito larvae present in water. It comes in the form of granules or "dunks," which look like miniature doughnuts. When used per label directions, Bti products are not harmful to fish, waterfowl, pets, or humans.

Protecting yourself and others from biting adult mosquitoes is also important. The repellency of natural products has not been determined by researchers at UF/IFAS, but research is underway to determine the effectiveness of natural products and should be available within the coming year. Currently, an EPA-approved insect repellent containing DEET is recommended to prevent painful bites and mosquito-borne illnesses.

Free Mosquito Control Products

Fortunately for Baker County residents, Bti mosquito dunks are available free of charge to help control mosquito populations. The product is available for pickup at the Baker County Extension Office (Ag Center), one per household while supplies last. Located at 1025 W. Macclenny Avenue in Macclenny, the Extension Office is open Monday-Friday, 8:30 am to 12:00 pm and 1:00 pm to 5:00 pm.



Lucky Clover Chronicle

By:

Shaina Spann,

4-H Agent

Holiday Bake-Off



The purpose of the Holiday Bake-Off is to encourage adults and youth to work together on a project. This is not a traditional 4-H contest where a 4-H member must do all the work themselves. Mixes, precooked, and non-cooked items may be used in the finished product. Work should be done by the youth with supervision, directions and help of an adult. Entries must have a festive holiday appearance.

Only one entry per child per category. Cloverbuds will not be judged, but will receive a participation ribbon. Products will be judged on appearance, taste and display. Overall winner of each category receives the coveted Golden Spoon! Overall winner of the Bake-off receives the honor of Giant Golden Spoon and prize! All entries (after awards) will be sampled at the Holiday Party.

Categories include:

- Cakes
- Decorated cakes
- Cupcakes
- Pies
- Candies
- Cookies
- Gingerbread Cookies
- Brownies/Bar Cookies
- Breads
- Appetizers
- Lite Recipes
- Specialty Items (Gingerbread Houses or decorated cakes not to be sampled)
- **New Category!** Gift Baskets - ANY type of holiday basket. It could be a cornucopia with gourds, a candy basket, a dessert basket, or more! Use your imagination!

Overall winner of the Bake-off receives the honor of Giant Golden Spoon and a prize!



4-H Holiday Bake-Off Entry Form

Entry Form Must Accompany Each Item
Due December 11th, between 8:00-10:00am

Name: _____

Phone #: _____ Age: _____

Item Category: _____

Item: _____

Ingredients: _____

4-H Holiday Bake-Off & Party Details

Monday, December 11th

Baked Item Drop-Off:

8:00am-10:00am

Bake-Off Awards: 6:00pm

Holiday Party:

Immediately following awards

Bring a friend, finger food, & wear your favorite flannel!



Safe Cooking During the Holidays

With Thanksgiving, Christmas, and other holidays just around the corner, many families will be cooking large feasts for celebration. It is important to remember that all meats, including poultry, have a certain temperature that must be reached during the cooking process to destroy potential pathogens that may reside on or in the meat.

Many families enjoy turkey during this time of year and there are quite a few ways to cook your holiday bird, including roasting, grilling, smoking, and frying. However it is important to remember a few guidelines when choosing, thawing, and cooking your turkey.

Choosing Your Holiday Turkey

Even though turkey meat has become a popular year-round product for luncheon meats and other times, many families prefer to have a whole turkey during the holidays. When choosing your turkey from the market, please keep the following in mind:

Category	Temperature (°F)
Ground Meat & Meat Mixtures	165 (Poultry) 160 (Others)
Fresh Beef, Veal, Lamb	145
Poultry	165
Pork & Ham	145 (Fresh) 140 (Precooked)
Eggs & Egg Dishes	Firm yolk & white 160
Leftovers & Casseroles	165

Fresh Turkeys

Frozen Turkeys

- Allow 1 lb. of meat per person.
 - Buy your turkey only 1 to 2 days before you plan to cook it.
 - Keep the fresh turkey in a refrigerated area until ready to cook
 - Do not buy fresh, pre-stuffed turkeys
- Allow 1 lb. of meat per person.
 - Keep frozen until ready to thaw.
 - Turkeys can be kept frozen indefinitely, but for best quality, cook within one year.
 - Only purchase frozen, pre-stuffed turkeys that display the USDA or State mark of inspection.
 - Do not thaw frozen, pre-stuffed turkeys before cooking. Cook from a frozen state.



Thawing Your Turkey

There are only three ways to thaw your turkey (or any other frozen meat) safely: 1) in the refrigerator, 2) in **COLD** water, or 3) in the microwave. The size of your turkey will determine the amount of time that it will take to thaw, with larger birds taking the longest time, no matter the thawing method.

IN THE REFRIGERATOR

In general, allow 24 hours of thawing time for each 4 to 5 lbs. of turkey. This means that a 16 lb. bird will take 4 days to thaw in the refrigerator. Turkeys that have been thawed in this manner can be refrozen.

IN COLD WATER

For cold water thawing, you should estimate that it will take around 30 minutes for each pound of turkey. Additionally, you should change the water every thirty minutes. Do not refreeze turkeys that have been thawed in this manner.

IN THE MICROWAVE

If your turkey is small enough to be thawed in the microwave, you should check your owner's manual for specifications. Do not refrigerate or refreeze a turkey that has been thawed in this manner. It should be cooked immediately.

Time recommendations for thawing turkey in the refrigerator



4 to 12 lbs.	1 to 3 days
12 to 16 lbs.	3 to 4 days
16 to 20 lbs.	4 to 5 days
20 to 24 lbs.	5 to 6 days

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ADDRESS SERVICE REQUESTED

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).



Looking ahead to 2018....

Stay Connected with Baker County Extension and Get Your Information On The Go!

- ◆ **New Website** beginning December 1st - <http://baker.ifas.ufl.edu>
- ◆ **New Baker County Extension Blog** (available now) - <http://blogs.ifas.ufl.edu/bakerco>
- ◆ **New E-Newsletter** beginning January 1st - sign up now on our website (or in our newsletter survey - <https://goo.gl/forms/Jp5vfCUzOwvSHkKz2>)
- ◆ **Facebook pages** - Baker County Garden Spot & Baker County 4-H
- ◆ **4-H App** - Search 'Baker County 4-H' in your app store