

# Extension Update

## Bowie County Extension Office

Texas A&M AgriLife Extension Service \* PVAMU Cooperative Extension

Keeping You  
"In the Loop"  
Summer 2015

TEXAS A&M  
AGRI LIFE  
EXTENSION



Cooperative Extension Program

710 James Bowie Drive  
New Boston, Texas 75570  
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*For more information on these or other topics contact*

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## Flood Recovery Meeting - July 2nd @ 5:30 PM

**B**ack to back storm systems that dumped massive amounts of rainfall in May and June across the Four States area have caused the Red River to rise to near-historic levels twice in the past month.

River flooding and excessive rainfall have caused total crop loss and cattle/hay loss for many producers along the Red River and its tributaries in Texas and Arkansas.

If you are a crop or cattle/hay producer that has been impacted by the recent floods, we are sure that you have questions about how to best help your operation recover from these catastrophic events.

On Thursday, July 2, 2015, Texas A&M AgriLife Extension Service and the Univ. of Arkansas System Div. of Agriculture will be hosting a Flood Recovery Meeting at the Four States Fairground's Ag Learning Center (3700 East 50th Street, Texarkana, AR).

This program will feature crop, cattle and forage specialists, and information from the USDA's Natural Resources Conservation Service and Farm Service Agency.

**A**genda:

- 5:00 PM - Registration
- 5:30 PM - Dr. Ronnie Schnell, Texas A&M Cropping Systems Specialist - Cropping Options & Flooding Related Soil Fertility Issues
- 6:15 PM - Jeremy Ross, University of Arkansas - Soybeans Insect, Disease & Weed Control
- 6:45 PM - Meal
- 7:00 PM - Updates from the Natural Resources Conservation Service and the Farm Service Agency
- 7:15 PM - Dr. Tom Troxel, University of Arkansas - Herd Health Issues and Cattle Vaccination Needs
- 7:45 PM - Dr. John Jennings, University of Arkansas - Pasture Recovery Issues and Hay Needs
- 8:30 PM - Adjourn

This will be a free program. An RSVP is requested so that we can have an accurate head count for food. Please RSVP by June 30th by calling the Bowie Co. Extension office at 903-628-6702 or emailing [b-triplett@tamu.edu](mailto:b-triplett@tamu.edu).

## Critical Hay Moisture Levels to Avoid Barn Fires

Producers rushing to get hay baled and put in the barn this summer between showers should remember these two critical hay moisture levels to reduce the risk of starting a barn fire:  
Round Bales - 18% moisture,  
Square Bales - 20% moisture.

Baled hay that is suspected of being too wet should be stored outside for 3 weeks until the

danger of combustion from heating has passed. When stacking in the barn, new crop hay should not be placed directly against dry hay.

Monitor temperature levels inside stacks of newly baled barn hay for a few weeks. Temps. below 120°F are normal, 120-140°F are in the caution range, and temps. 160°F or higher are in serious danger of catching fire.



## 4-H SUPPORT FOUNDATION 52 GUN DRAWING

**A GUN A WEEK FOR YEAR  
TICKETS - \$50**



ALL PROCEEDS BENEFIT BOWIE COUNTY 4-H  
YOUTH THROUGH SCHOLARSHIPS AND GRANTS  
(ONLY 1,000 TICKETS TO BE SOLD)

**For More Information Visit**

[www.4htoday.com](http://www.4htoday.com)

**D & D Guns – New Boston**

[DDGunsNB@gmail.com](mailto:DDGunsNB@gmail.com) or 903-628-1270

**Or call the Extension Office at 903-628-6702**



## ***Bountiful Berries***

*I've had the privilege of heading over to Moss Springs Berry Farm several times this season to pick berries; one of my favorite summertime activities. Blackberries are great for you as they are full of vitamin C, fiber and phytochemicals which may help prevent cancer and heart disease. In fact, one cup of blackberries has just over 60 calories and more than 6 grams of fiber.*

*When selecting berries, pick ones that are uniformly black, firm and plump. Avoid packaging with stains and shriveled berries, as this is a sign of a loss of sugar content. It is not recommended that you pre-rinse your berries when you pick them. Store them uncovered in the refrigerator for up to three days and rinse them just before eating. Blackberries also freeze well. Dry your berries completely and arrange them on a single layer on a cookie sheet and freeze. Once they are frozen, they can be transferred to a zip-top bag and stored in the freezer. These are great to add just the right amount you need to your morning yogurt, a bowl of ice cream or any other recipe you might be cooking up. Another great option is to juice the berries and freeze the juice in ice trays. You can then simply remove the amount you need for your favorite recipe or use the ice cubes in a glass of lemonade for a special treat. When most people think of cooking with blackberries, they think of their grandmother's famous cobbler, pie or blackberry jam. Try sprucing things up a bit by making a sauce to top chicken or pork...the flavors go together perfectly. Need help? Try this recipe...*

### ***Blackberry Balsamic Chicken***

*1 tablespoon olive oil  
4 boneless, skinless chicken breasts\*  
¼ cup fat-free, reduced sodium chicken broth  
2 teaspoons minced fresh thyme  
1/3 cup blackberry juice\*\*  
1 tablespoon balsamic vinegar  
1 teaspoon cornstarch, or as desired*

*Heat the olive oil in a skillet over medium-high heat. Cook the chicken breasts until golden brown on both sides. While the chicken breasts are cooking, whisk together the chicken broth, blackberry juice, and balsamic vinegar. Once the chicken breasts have browned on both sides, pour in the blackberry sauce and bring to a simmer. Reduce heat to medium-low and simmer until the chicken breasts are no longer pink in the center and have reached an internal temperature of 165°F, about 15 minutes. Turn the chicken breasts over halfway through cooking. For a thicker sauce, remove the chicken from the pan after cooking and keep it hot. Dissolve the cornstarch in a small amount of water and whisk into the sauce remaining in the pan. Let simmer until thickened to desired consistency. Pour sauce over chicken, garnish with fresh blackberries and serve.*

*\*This recipe is also great using pork!*

*\*\*Seedless blackberry preserves can be used in place of the blackberry juice.*

*This sauce can also be poured over a pork roast or pork loin and cooked in a slow cooker.*

*Provided by: Courtney Davis, County Extension Agent for Family and Consumer Sciences*



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## The CEP BOWIE COUNTY FARMER'S MARKET July 18th, 2015 (Saturday Event)

### The Trailhead Park Pavilion Farmers' Market

Greetings: Locals & Producers

The CEP Bowie County Farmers Market will take place on July 18, 2015 from 8:30 a.m.-12:30 p.m., at the Texas & Pacific Trailhead Park Pavilion in downtown New Boston, TX. If coming down from Texarkana on I-30, take the HWY 8 exit to New Boston and turn left on HWY 8, follow HWY 8 just past O' Reilly Auto before the overpass (Take the right yellow exit sign past O' Reilly and the Chevron Plant). Turn right at the stop sign on Hwy 82 downtown and you will see the Pavilion on your left. If coming from De Kalb on I-30, take the right exit to New Boston and turn right onto Hwy 8. Stay on Hwy 8, until you pass O'Reilly and take the right exit, heading downtown and turn right on Hwy 82 (You will see the Pavilion). Local fruit & vegetable producers from the ArkLaTex region, who want to set-up their stands, will need to come earlier (8:30 am). There will be available spaces for everyone to set up their fruit & vegetable and cut flower stands. The farmers' market will also include arts and crafts. **Note: Participates who want to sell arts and craft need to contact us.**

For more information contact the Prairie View A&M, Bowie County Extension Office (903) 628-6702 or University of Arkansas at Pine Bluff, *Southwest Arkansas* Small Farm Program (870) 774-0446.

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**New Boston, TX 75570 (903) 628-6702**

**Ms. Kandi Williams**  
**University of Pine Bluff, Small Farm Program**  
**Silas H. Hunt CDC**  
**301 Siebert Street**  
**Texarkana, Arkansas 71854**  
**(870) 774-0446**

## Wet Season in North East Texas causing Brown Rot in Peaches and some Fruits



It has been a very wet season for local peach producers in North East Texas. The high humidity and constant rains from late spring to June has cause fungus problems in some fruits such as plum, cherries, and especially in peaches. One particular fungal disease that has been a problem this year in particular, is brown rot. During warm, wet summers the fungus that causes brown rot infects stone fruits starting at blossom stage, continuing through cankers on twigs, and culminating in peaches that rot before they fully ripen. The entire fruit may be consumed in a matter of days.

How to treat a fruit tree with brown rot fungus is of the utmost importance to the producer or home gardener because the fungal disease can spread and will occur again without the proper precautions. Fruit trees that are already infected, treatment with brown rot fungicide is the only course of action. Most all-purpose fruit tree fungicides are effective in the control of brown rot disease but diseased fruit and twigs must need to be removed before applying the fungicide.

**Sanitation** - The fungus overwinters in so-called mummies in which dried up fruit is left sitting on the tree or ground. All fruit should be removed from the tree at the end of every harvest season to prevent brown rot for gaining a foothold the following year. Any damaged fruit (mummies) should be burned, as well as those twigs that are affected by brown rot cankers and even fallen unaffected fruit and twigs. They all should be raked and burned as well.

**Keep the leaves dry** – Prune peaches to the open center system (Bowl or V-shape), which helps the leaves to dry off as fast as possible and hold less moisture (Good air circulation) in the canopy that will reduce fungus problems.

**Prevent insect damage** – Brown rot control should also include protection against insect injury. Unripe peaches are usually safe from brown rot, but not if their protective skin has been damaged by insects. Even the smallest wounds can create openings for the fungus to find a home. Brown rot control is an ongoing process covering all aspects of fruit development and insecticides or organic insect control is a part of it.

**Fungicide** – Start fungicide treatment in the early spring before flower buds appear and reapply the fungicide every 2-3 weeks until the peach tree's blossoms have faded. Resume applying fungicide when needed or continue when fruit starts to show a blush of color, which should be 2-3 weeks before you plan on harvesting.

**Remove the most susceptible trees** – Some nectarines varieties tend to be more prone to brown rot than peaches. Some nectarines have a tendency to flower but do not set any fruit due to fungus problems in wet condition. Get rid of fungal infested or weak variety of fruit trees in the orchard that may serve as a reservoir for disease that will later infect the good fruit trees.

**Give fruit trees less compost in the wet season** – Too much nitrogen can make trees more prone to infection by brown rot or even root-rot. Perhaps back off on composting during the wet spring and early summer.

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Third Annual Agriculture and Horticulture Show  
Saturday, July 11, 2015

Trailhead Park, New Boston, Texas  
Sponsored by  
Dogwood Garden Club and Bowie County Master Gardeners

Registration and Entry begins at 8:30 am

Judging begins at 10:00 am  
1st –3rd Placing in Each Category



CRAFT CORNER FOR KIDS

DOOR PRIZES

VENDORS

Rules, Regulations and Divisions are available at the  
New Boston Chamber of Commerce website [www.newbostontx.org](http://www.newbostontx.org)

EDUCATIONAL PRESENTATIONS begin at 9:00 AM

9:00 am Container Gardening

10:00 am Build a Rain Barrel

11:00 am Concrete Leaf Casting

For more information call Belinda Lum 903.826.7827  
or Teresa Slack 903.831.7494