

Tri County Hay Show — Oct. 17, 6 to 8 PM

Now is the time for all good hay producers to call their county extension agents to submit a sample for testing.

See page 2 for more details, why you should test your hay, and what you can learn to be more profitable and effective.



Brock Fry

CEA AG/NR agent
bafry@ag.tamu.edu

Cindy VanDevender

Family & Consumer Sciences
cvandev@ag.tamu.edu

Texas A&M AgriLife
Extension Service, Jasper County
271 E. Lamar St. Jasper, TX
75951—409-384-3721

County website:

<http://jasper.agrilife.org>



**PHOTO OP—
BRING CAMERAS!**

Butterfly Festival & FALL Fest

Oct. 1, 9 AM — 4 PM Downtown Jasper

2016-butterfly-festival-times

Dedication of the new permanent Butterfly House and Madame Butterfly bench will be at 10:30 AM; butterfly releases at 11 AM, 12:30 & 2:30 PM, *FREE*, join the crowd at the Outdoor Learning Center on Water St.

Also on Water Street:

Master gardener fall plant sale at the greenhouse; milkweed & butterfly cages for sale

Book Sale in the Fire Hall next to the Library

Take the free *Butterfly Express Shuttle* to Fall Fest on the courthouse square for arts & crafts, food, music, weenie dog races, pet adoptions and photo exhibit inside the courthouse.

Keep up with County news & please **LIKE** our agents' Facebook pages

Agriculture: [facebook.com/Jasperagriculture](https://www.facebook.com/Jasperagriculture) Health & Wellness: [facebook.com/jaspercountyfcs](https://www.facebook.com/jaspercountyfcs)



JASPER & Tri County area

Tri County Hay Show this year is in Newton 6 to 8 pm at the Howard Civic Center, 109 Court St. (1 block east of courthouse). Dr. Vanessa Olsen will speak on the threat of the Bermuda stem maggot, understanding forage analysis, and winter feeding, the real cost of hay.

Entries due by October 1, 2016 to the Texas A&M AgriLife Extension agents in Jasper, Newton or Sabine Counties.
\$5 per sample for analysis.

For sampling information, contact:

Brock Fry, Jasper County – 409-384-3721 or
bafry@ag.tamu.edu

Dr. Aaron Sumrall, Newton County – 409-379-4831 or
sasumrall@ag.tamu.edu

Kent Powell, Sabine County – 409-787-3752 or
kent.powell@ag.tamu.edu

Awards for each county will be Grand Champion, Reserve Grand Champion, Third place, and a "People's Choice Award" based on the attendees' vote!



2 CEU credits for Private Applicators (1 Laws & Regulations, 1 General)

\$20 per person, includes dinner; please RSVP to Newton County, 409-379-4831

Read more about the Bermuda Stem Maggot on our jasper.agrilife.org website. Click on Agriculture and then Ag Publications links, scroll down to Hay & Forage for



Bermudagrass-Stem-Maggot-20151

Thanks to Jasper County Agriculture Programs Committee and Sponsors:

Texas Farm Bureau—Kirbyville
409-423-2291

Jasper County Tractor
James Dean & Kevin Dean, 409-384-7523

Jackson Packing Company
Jaybo Jackson 409-385-4573

Running N Ranch
Walter & Lynda Glenn, 409-658-9001

Isabell Farms, Angus Cattle
Gene Isabell, 409-423-1466 or 381-0312

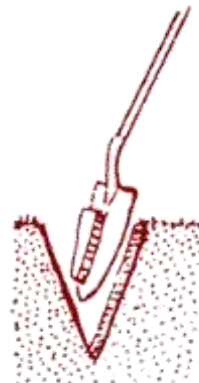
Cypress Creek Farm & Ranch Supply
Buna, 409-994-9420

Richard Vaughan Ranch, Bahia grass
409-423-0676

The Cottage
Jane Spencer, 409-384-7862

The Kirbyville Barn
Ryan Andrews, 409-420-0300

Hornco LLC
Michael Horn 713-569-3028



ANNUAL SOIL TEST CAMPAIGN
Coming soon, watch for details to be announced.

Bargain priced soil sample tests, and we deliver your samples to SFASU.

Why should you let loose of that \$5 for a hay sample?



If you know the quality of the hay, you may be able to reduce feed costs, or you can ask more for your hay

when you sell it. Protein and TDN are two of the biggest factors that can help you cut other more costly options. Take control of your feed program today by getting your hay sampled for you and your clients. Only once a year do we offer this bargain price of \$5 for a hay sample.

more Jasper & Tri county



Tri
County
Beef
Nutrition
Program with
Dr. Jason Banta

Beef Nutrition: Tuesday, Nov. 1, 6 to 8 pm at
JNEC Community Room in Kirbyville.
\$10 per person, please RSVP to 409-384-3721.

Tri County
FERAL HOG pro-
gram on Tuesday,
Nov. 15, *save
the date*, time
and place to be
announced.



No Jasper Farmers Market
for Oct. 1 but you can find many of your favorite
vendors at Fall Fest on the courthouse square,
and Master Gardener plant sale
at the greenhouse on Water St.
Farmers Market resumes normal Saturday hours
Oct. 8 am to noon at Hwy 190 & 96

Ag Publications Links

We may not be trending but we have
what you need for everyday answers.
See what's new for Jasper County at:

<http://jasper.agrilife.org>

Worms eating pecan
or hickory leaves?
Walnut caterpillar 2015

ZIKA virus is not gone
and mosquitos are al-
ways a threat. Learn
how to reduce this
hazard:

ENTO052 zikavirus
(English)

ENTO-052S Zika (Spanish)

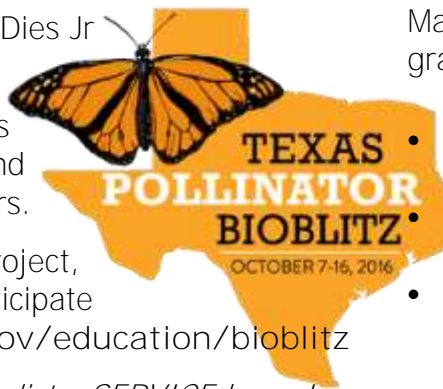


Pollinator Blitz—Martin Dies Jr
State Park Oct. 7—16.

Texas Parks and Wildlife is
leading efforts to count and
catalogue native pollinators.

This is a citizen science project,
everyone welcome to participate
and learn. tpwd.texas.gov/education/bioblitz

Master gardeners & naturalists: SERVICE hours!



Martin dies Park also hosts weekend pro-
grams for adults and kids:

- Fridays are Nature Center, open 1 to 4:30 pm (except Oct. 21)
- Saturdays are variety days: monarch tagging, fish prints, geocaching...
- Sunday mornings, snake talk and feeding, snake arts & crafts.

SPECIAL: Saturday Oct. 29
Haunted Hike, 6 to 9 pm, spooky night in
the park, costume contest, campfire dessert
table and ranger guided programs.
11 am Hiking with a Homeless Dog — meet
at park HW to be introduced to a hiking bud-
dy & help homeless pups have a great day.



*For more information on local
efforts, contact :*

*Amy Kocurek, park interpreter
at Martin Dies Park
409-383-0144 409-384-5231
Amy.Kocurek@tpwd.texas.gov*

Good news, bad news:

The glass, plastic and paper recycling bin on Main Street across from Jasper City Hall is so popular that it gets hauled away constantly. *WE NEED ANOTHER!* Thanks to all who support this environmental effort.



Small recycling barrels will be at Fall Fest and Butterfly Festival for plastic, thanks to the committee who does Keep Jasper Beautiful and the Great American Trash Off.

Cooking up a Cottage Food Business & Food Handler's class, Oct. 18, 9 am to noon

Earn your 2-year certificate

RSVP required: 409-384-3721

Location and more details to be announced.

If you serve food to the public, for example at Farmers Market or Festivals, or even if you are an unpaid volunteer preparing or serving food, you need this class on basic food safety and hygiene.



4-H registration for the 2016-17 school year is now open for kids ages 8 (or third grade) and up. All new and returning 4-H families must register every school year.



Register for 4-H
www.4honline.com
2016-17 registration

Find out more about local 4-H clubs at Fall Fest, Oct. 1. Look for the 4-H table on the Jasper Courthouse Square. There is much more than the Livestock show and animal projects. 4-H offers Food & Fashion (first workshop is Nov. 12), Photography, gun and bow, horsemanship and more.



Do you have a holiday craft?

The greatest cookie recipe ever?

Or a raffle for something homemade and/or for a good cause?

Put Nov. 12, 8 am to 2 pm on your calendar!

HOLIDAY MARKET is the last farmers market of the season, with extended hours and good advertising.

Lots of people who don't normally do farmers market take a booth for the Holiday Market to earn extra cash, teach kids about free enterprise, or raise money for their favorite charity.

Items for sale should be homemade or homegrown, but some exceptions will be made for approved fundraisers for churches, schools or charitable organizations. Only \$15 per booth, contact vendor chair Sybil Avery for details, 409-384-3351.

Firestarter bundles all wrapped up with ribbon make great holiday hostess gifts. Local honey and homemade jams and jellies are always a favorite gift.



Local Master Gardeners & Master Naturalists are available for educational programs for schools, clubs and civic organizations, as well as tours and programs at the Outdoor Learning Center, Sandy Creek Park and Master Gardener greenhouse.

Call our office, 409-384-3721

October is a great month to tour the Butterfly Gardens & Arboretum.



To find CEU classes for private applicator license renewal, go to ceusearch.texasagriculture.gov/

Check the expiration date on your Private Applicator license. You need 15 CEUs in a 5-year period to renew without re-taking the test. ***Don't wait until the last minute.*** Keep your CEU certificates safe—we don't issue duplicates.





Good nutrition includes eating all the colors of the rainbow — **including orange**. That doesn't mean you need to load up on sugary pumpkin pie or muffins heavy with butter. Here are some fresh recipes and cooking tips to help you enjoy this seasonal fall fruit.

Yes, pumpkin technically is a fruit because it holds the seeds, unlike a carrot which is a root; or celery, a stem; or parsley, a leaf.

Pumpkin is a good source of potassium, vitamin A, and the anti-oxidant beta carotene. These help promote healthy eyes and skin and can protect against infections, so important as we enter winter cold and flu season.

Pumpkin seeds can be roasted and are a healthy protein like nuts. Pumpkin flowers are edible and can be added to stir fry recipes or battered and deep fried (not quite as healthy that way).

Pumpkin Nut Bars

1 cup pumpkin puree
1/2 cup butter or margarine, melted
2 egg whites, slightly beaten
2 cups oats
1 cup brown sugar, packed
1/2 cup shredded coconut, toasted
1/2 cup wheat germ
1 cup chopped salted peanuts

Directions: Preheat oven to 350 F.

In a large bowl, beat together egg whites, pumpkin and melted butter.

In another bowl, mix remaining ingredients.

Fold oat mixture into pumpkin mixture to form stiff dough. Press into lightly greased jelly roll pan or two 8 x 8 pans. Bake 40 to 45 minutes until golden brown.

While still warm, cut into bars of desired size.



How to kill a pumpkin

If you want pumpkin puree for cooking, the simplest way is to cut in quarters or smaller, depending on size of the pumpkin. Wash the **pumpkin first. Don't attempt to peel — that's too much like work.**

Cut pumpkin in large sections.

Scoop out seeds and put aside. If you have a cookie sheet with a lip, line it with foil for easy cleanup, or use large roasting pans, as many as you need. Place pumpkin quarters in pan. Roast at 350 F until fork tender. This may take an hour for thick pieces.

Remove from oven and allow to cool until you can handle it easily. Use a large metal spoon to scoop out pulp. Discard thick skin shell. Puree pumpkin meat in a blender and use as you would canned pumpkin.

Boiling or microwaving results in a soupier pumpkin mixture, but oven roasting dries it out just enough.

This puree freezes nicely. Measure out 2 cups and freeze in quart bags, pressing as much air out as possible.

(Equals 1 16 oz. can of pumpkin) Label and DATE the package. To use, allow to thaw overnight in refrigerator.



Roasted Pumpkin Seeds

1 quart water

2 Tablespoons salt*

2 cups fresh pumpkin seeds

1 Tbsp vegetable oil or melted butter

Directions

Preheat oven to 250°F.

Pick through seeds and remove any cut seeds. Remove as much of the stringy fibers as possible.

Bring water and salt to a boil*. Add seeds and boil 10 minutes. Drain, spread on paper towel and pat dry. Place seeds in a bowl and toss with oil or butter.

Spread evenly on a large cookie sheet or roasting pan line with parchment paper or foil sprayed with cooking spray.

Place in oven and roast for 30 to 40 minutes. Stir about every 10 minutes, until crisp and golden brown.

Cool seeds, then shell and eat or pack in air-tight containers or zip closure bags and refrigerate until ready to eat.

Yield 2 cups



Pumpkin seeds are a good source of protein and zinc. You can eat shell and all, but most people peel as they eat.

* Boiling in salt water seasons the shells to make them easier to peel and eat. Many people also add salt and pepper to the oil when roasting the seeds, but you can experiment with seasonings other than salt, such as chili powder, garlic and onion powder, lemon pepper, or any other savory seasoning. Look for or make your own salt-free blends.

Prep once, have several meals ready:

Foodies group has been making handy freezer meals you prepare and freeze ahead, so good for those busy **days. Here's a class favorite for you to try:**

Crispy Cheddar Chicken

4 large chicken breasts (boneless thighs if you prefer)

2 sleeves Ritz crackers

1/4 tsp. salt and 1/8 tsp pepper

1/2 cup milk

3 cups (12 ounces) grated cheddar cheese

1 tsp dried parsley

Directions: Cut each chicken breast in 3 large chunks. In a ziplock bag smash Ritz to bits. Put milk, cheese and crumbs into 3 separate shallow pans or bowls. Toss salt & pepper into cracker crumbs and stir to combine.

Dip each piece of chicken into milk, then cheese.

Press cheese into the chicken with your fingers. Some will fall off when you add it to the cracker crumbs, **don't worry about it.**

Press the cheesy chicken into the crumbs. By the time you are coating the last piece of chicken, the dish you are using for the crumbs will be full of cheese. No worries. Once the cheese melts in the oven it will adhere nicely to the crumb coating.

Spray 9x13* pan with cooking spray and lay the chicken in pan. Top with leftover cheese/cracker crumbs.

Sprinkle dried parsley over the chicken**.

Cover pan with foil and bake at 400° for 35 minutes.

Remove foil and bake an additional 10 minutes or until the edges of the chicken are golden brown and crispy.

*For smaller families, use two 8x8 pans, or a single person can make foil rectangles, fold and pinch

closed, then freeze single servings of chicken. Don't

forget to spray with cooking spray, and set your sealed foil envelope inside a pie pan or other oven proof dish in case juices leak. **Label and freeze at this point if you want to save some for later. Name of dish and DATE, always!

If frozen, thaw overnight in the refrigerator and then follow cooking time and directions, same as above.

Chicken parmesan: use mozzarella cheese instead of cheddar, but otherwise follow directions. Add 1/2 cup parmesan cheese to bread crumbs, plus garlic powder and dried oregano. After cooking, top with heated marinara or spaghetti sauce.



AgriLife Research looks at drone use in ranching

from an article by Steve Byrns

They may not replace the pickup, horse or 4-wheeler anytime soon, but a Texas A&M AgriLife Research scientist thinks drones have practical ranching applications that will expand in the near future.

Dr. John Walker, resident director of research at San Angelo, said the small unmanned aircraft have gotten pretty popular and he wanted to explore their practical application in ranch settings.

“So I went and bought one,” he said. “The first advice someone gave me was to buy a cheap one, a toy, and learn to fly it before buying an expensive one.”

But what can you do with one other than take aerial photos and video?

“Right now you can use it to check things,” he said. “Locate lost stock, check fences and water. One of the neat things with more expensive ones is you can program them to run a route, so if you want to check fences, do it once and save that route. The next time you want to check that fence, you don’t have to fly it, but just tell it to run that route and it will.”

“I think there will be a future for drones in ranching,” he said. “There’s high-tech stuff like conducting vegetation inventories and deer surveys. They could be used for things we haven’t even thought about, maybe monitoring health of animals on the range.

“Right now drones could probably do time-saving things for people (such as check water). If you’ve gone to that trough before, you can fly that drone 40 miles an hour and it doesn’t take it long to check that trough. You can see what that trough looks like through the drone’s camera lens without worrying or spending half a day to get there and back.

“I just think they have a lot of potential,” he said. “Right now they are still kind of a toy, but it’s a fun and potentially useful toy. There’s worse things you could spend your time and money on that have a lot less potential.”

Read the full story and see a youtube video: <http://today.agrilife.org>

National Preparedness Month

Every month should be national preparedness month! Texas A&M AgriLife Extension Service offers tips to Texans on how to be prepared for a disaster or emergency, and what to do in the aftermath of one.

Most publications and flyers are free to download through Texas EDEN and Texas A&M Agrilife bookstore, <http://www.agrilifebookstore.org>, in English, Spanish and e-book for mobile devices.

Make your own checklist that includes what documents to take with you, what provisions to make for pets, and what emergency supplies you need at home.

EARTH-KIND Living EXPO

Sulphur Springs—Nov. 18
Palestine—Dec. 2

Earth-Kind practices are a balanced system using research proven techniques, for quality living, environmental stewardship, and overall well-being.

Topics at the EXPO include:

- ♦ Agriculture production, land stewardship
- ♦ Health and wellness
- ♦ Earth-Kind pasture management
- ♦ Earth-Kind vegetables and herbs
- ♦ Kitchen composting, food waste & pantry pests
- ♦ Earth-Kind Bees 101
- ♦ Earth Kind Home: air quality, energy efficiency and water conservation

<http://agrilife.org/earthkindliving/>
registration & information

