



## The Baker Bulletin

**Baker County** Extension Service Monthly Newsletter

#### **Baker County Extension Service**

1025 W. Macclenny Ave. Macclenny, FL 32063

Phone: (904) 259-3520

Email: baker@ifas.ufl.edu

Hours: M—F 8:30 am to 5:00 pm (Closed Noon to 1:00 pm for Lunch)

#### **County Agents**

Alicia Lamborn Horticulture Agent

Shaina Spann 4-H Youth Development Agent

Alicia Halbritter

Agriculture & Natural Resources Agent

Dear Extension Friends,

Although Thanksgiving has past, there is still much to be thankful for. To all of you in our extended Extension family, we wish you happy and healthy holiday season that extends into the new year!

Sincerely,

alicin.

Alicia Lamborn, County Director **UF/IFAS Extension Baker County**  Last Chance! Respond by Dec 15th!

Take Our Survey & Enter to Win A **Gardener's Gift Basket!** 

https://forms.gle/gFkqVf1PqTAnWoua8









Google Site!

## **Programs & Events**

4-H Holiday Bake-off & New 4-H Year Kickoff Event Dec 6 See page 6 for details.



**Strawberry Gardening Class** (Self-Paced, Online Course — Free!) Class topics include how to select, plant, and grow strawberries in the home garden. Register here to access our classroom which includes a 25-minute instructional video, gardening resources, and strawberry recipes.



**Selling Backyard Poultry Products** (Self-Paced, Online Course) Learn how to start a business (or improve an existing business) selling eggs, meat, or live poultry in the state of Florida. Topics include licensing/registration, record keeping, filing taxes, marketing your product, and drawing an income. Register here.

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# Highlights in Horticulture Alicia Lamborn. Horticulture Agent



## Citrus FAQs: Yellowing, Cold Protection, & More

Which citrus trees are the most cold hardy?

#### Cold hardy citrus include:

- 'Owari' Satsuma most cold hardy sweet citrus (Sept Nov)
- SugarBelle mandarin hybrid; most cold hardy of all non-satsumas (Nov Dec)
- •'Meyer' Lemon most cold hardy lemon; actually a hybrid (Nov March)
- Kumquats 'Nagami' & 'Meiwa' (Nov-Apr)
- Calamondin tart, but good for marmalade (Sept Dec)

Marginally cold tolerant varieties include Hamlin, Parson Brown, Ambersweet, Tangelos, Navel, Minnola Honeybell, Tango, grapefruits and others. These marginal varieties can be grown in north Florida, but they require careful cold protection, especially while young.



The Satsuma, also called Satsuma Mandarin or Satsuma Tangerine, is the most cold hardy sweet citrus. Mature, dormant trees have survived temperatures of 14 to 18 degrees in North Florida.

## How should I protect my citrus tree from freezing temperatures?

Cold protection is essential for young citrus trees. Start by planting your citrus trees on the south side of the house where it will be protected from cold winter winds coming from the North. Use foam pipe insulation material to protect the graft union. You can leave the insulation in place during winter and remove it in early Spring. For added protection, a frame can be built around the tree to cover the entire plant with blankets or plastic. To be effective, the material should not touch the plant itself and should reach all the way to the ground to trap heat inside. Plastic materials should be removed once the freeze has ended to prevent scorching the plant. Once mature, the cold hardy citrus varieties listed above should not require much cold protection except perhaps during prolonged or hard freezes, especially when temps drop into the teens.

## Should I pick my citrus fruit if a freeze is expected?

Cold damage to an orange's skin can lead to water evaporation and a higher concentration of sugar in the fruit, making fruit sweeter. Just be sure to pick ripe fruit prior to a hard freeze, since severe damage can occur when temps stay at 28 degrees or less of 4 hours or more.

My tree is looking yellow. Should I be worried about citrus greening disease (HLB) or does it just need fertilizer?

I've been getting a lot of questions like this lately, and the answer isn't always simple. The massive amounts of rain this year has certainly stressed some citrus trees which are susceptible to root rot. The rain may have depleted the soil of nutrients, and a micronutrient nutritional spray could also be needed. But monitoring for citrus greening disease is certainly important. Symptoms include irregular leaf yellowing, corky leaf veins, misshapen fruit, and dieback.



Nutrient Deficiency

Greening

## Which citrus varieties are tolerant of citrus greening disease (HLB)?

Ranging in cold tolerance, the following varieties are tolerant of HLB: SugarBelle, Tango, Bingo, 13-51, Sundragon, Jackson Grapefruit (slightly tolerant), and true Lemons ('Meyer' is a hybrid and therefore not tolerant).

By: Alicia Halbritter, Agriculture Agent



## **Potential Business: Selling Turkeys**

Looking to increase your operations profits next year? A simple business that often does well is to raise turkeys for holiday dinners. Here are some considerations to have before planning this adven-

ture in 2022:

## **Type**

There are two different types of turkey you can choose to raise. Broad-breasted turkeys are the typical commercial meat bird, they mature faster and often yield heavier carcasses. Heritage breeds come in a variety of breeds and colors but take longer to reach harvest weight and generally have smaller carcasses than broad-breasted turkeys. However, heritage breeds offer you the potential to hatch your own poults and raise them for meat rather than purchasing new poults every year like you would need to in broad-breasted varieties.

Longer grow-out times means more cost on feed, but the unique breeds may offer a higher price for poults in the future or price per pound of meat.

## Raising

Broad-breasted turkeys are ready to harvest in 16-22 weeks and heritage breeds are ready in 25-30 weeks. Turkeys need a considerable amount of space (6.25 sq. ft each) and protection from predators.

Turkey poults can be difficult to raise and are often sensitive to loss from disease or infection. Make sure to account for some loss in your business plan.

It will typically take 75-80 lbs of feed to raise on turkey to harvest weight. Calculate your potential feeding cost before setting your price per pound.





#### **Breed**

Broad-breasted turkeys are either white or brown, with little differences between the two. Heritage breeds available include:

- -Blue Slate
- -Bourbon Red
- -Narragansett
- -Black Spanish
- -Royal Palm

Research the differences between breeds, including potential harvest weights before deciding on a breed.

## **Harvesting & Selling**

In Florida, to sell meat for human consumption you will need a Limited Poultry & Egg Permit which is \$110/year. Make sure to incorporate this cost into your business plan along with the necessary equipment to slaughter and process the birds and store them for customers (refrigerated or frozen).

Alternatively, a custom butcher could be secured and the customer is responsible for picking up their processed turkey from the processor. Consider these options before committing to a certain plan.

Shaina Spann, 4-H Agent



## **Easy Breakfast Recipe for the Holidays**

**Sheet Pan Pancakes** 

#### Ingredients:

4 cups Bisquick Pancake Mix

2 cups milk

4 eggs

toppings of your choice (I used chocolate chips)

8 tbsp butter (melted)\* optional

11x17 sheet pan

#### Instructions:

- Preheat your oven to 425 degrees and generously grease a sheet pan. You can also line your pan with parchment paper.
- In a large bowl, whisk together the Bisquick, milk and eggs (you're basically doubling the pancake recipe on the box).
- Pour the pancake batter onto your greased pan and top with the toppings of your choice.
- In the center rack, bake for about 15 minutes or until golden brown. Brush with melted butter.
- Use a pizza cutter or knife to cut the pancakes before serving.



Photo courtesy of Shaina Spann



### **Hog & Ham Project**

Ages 12+

Orientation in February Date and Time TBD

Location: UF Animal Sciences The 4-H Hog and Ham Program takes the participant through the total process of pork production. Youth select a feeder pig and grow it to harvesting weight, all the while keeping records on feed amounts and costs, health care, expenses, weights, etc. After harvesting the hog and processing it into wholesale or retail cuts, 4-H'ers cure the hams and prepare bacon and sausage for smoking. The project concludes by participating in a retail comparison project, completing a record book, and presenting a demonstration or illustrated talk to the other participants.

https://animal.ifas.ufl.edu/extension/ youth/livestock/hog-and-ham/

## **4-H Club Meetings & Events**

- Livestock Club— January 25th at 6pm location TBD.
- Baker's Busy Bees- January 18th at 6pm 4-H Classroom; Extension Office

## Florida's Native Flora & Fauna

By: Alicia Lamborn, Environmental Horticulture Agent

Featuring some of Florida's native flora (plant life) and fauna (animal life) so you can learn to recognize, appreciate, and protect native species. We'll also aim to dispel myths and provide tips for managing conflicts with wildlife.

## Red Maple

The Red maple
(Acer rubrum) is
naturally found in
wet areas of Florida,
producing beautiful
shades of red leaves,
flowers, and fruit
from fall to spring.
Although less likely to
reach its full height
of 75 feet, this tree
can be grown in drier



Photo credit: Gitta Hasing, UF/IFAS

locations if provided adequate irrigation.



Photo credit: Alicia Lamborn, UF/IFAS

The fruits (call samaras) are often a source of amusement for children who enjoy tossing them in the air and watching them spin to the ground. Having wings, the fruits go by many nicknames including helicopters, whirlybirds, wingnuts, and spinning jenny. The seeds are eaten by squirrels and birds.

For best fall color, look for an improved variety that's well suited for Florida. These include 'Autumn Flame', 'October Glory', 'Red Sunset', and others. Although Red Maple is preferred over the Silver Maple or Boxelder when a fast-growing tree is needed, there are some recently introduced hybrid crosses between red and silver maple that may be worth a try.

When it comes to pests and diseases, there are several that affect this species. But it is often girdling roots (a defect) that cause the most harm. The best treatment for girdling roots is prevention by removing or cutting circling roots at planting or as soon as they are detected on young trees.

Adapted and excerpted from: Gilman, E. F., Watson, D.G., Klein, R.W., Koeser, A.K., Hibert, D.R., and McLean, D.C. 2019. Acer rubrum: Red Maple. University of Florida. https://edis.ifas.ufl.edu/publication/ST041

## Striped & Spotted Skunks

Two species of skunk occur in Florida. The Striped Skunk (Mephitis mephitis) and the Eastern Spotted Skunk (Spilogale putorius) technically both have stripes but are very easy to tell apart.

Striped skunks usually have two broad, white stripes down the length their body and are larger than spotted skunks, weighing 6-8 pounds and reaching 32 inches. Spotted skunks have irregular stripes that give them a spotted pattern and are smaller, weighing only about 2 pounds and reaching 20 inches including the tail.





While both are known for their smelly musking ability, spotted skunks are known to be faster, more social (sharing a den with other skunks), and they are the only skunks able to climb trees. They also tend to be more carnivorous than striped skunks, eating mostly small mammals like mice in addition to insects, fruits, vegetables, eggs, and other food scraps. Their main predators are great horned owls which aren't easily deterred by their smelly defense strategy.

While skunks may be viewed as pests, they help control mice and insect populations.

Skunk Observation Project: FWC biologists are currently working to learn more about the distribution of skunks in Florida, and need your help!

Report your sighting here: <a href="https://myfwc.com/wildlifehabitats/profiles/mammals/land/skunks/">https://myfwc.com/wildlifehabitats/profiles/mammals/land/skunks/</a>

Adapted and excerpted from: Boughton, R., Wight, B., Pienaar, E., and Main, M. 2020. Mammalian Carnivores of Florida. University of Florida. https://edis.ifas.ufl.edu/publication/UW464 Photo credits: Clyde Nishimura/Smithsonian's National Zoo & Kim Cabrera (https://edis.ifas.ufl.edu/publication/UW464)

## Extension Tidbits



Check out these great resources from UF/IFAS Extension:

#### Winter Plant Protection



#### **Plants for Cold Weather**







GardeningSolutions.ifas.ufl.edu

## FLORIDA PEANUT BRITTLE CHOCOLATE TRUFFLES

## INGREDIENTS

6 ounces Florida peanut brittle, finely crushed

½ cup heavy cream

4 ounces semi-sweet chocolate chips

4 ounces dark chocolate chips

1 teaspoon pure vanilla extract

Pinch of sea salt

## PREPARATION



in a small saucepot over medium heat, bring heavy cream to a simmer. Remove from heat and pour into a bowl with the chocolate chips. Tightly cover with plastic wrap for 10 minutes to melt the chocolate. Uncover and add the vanilla, stirring until completely smooth. Place in refrigerator for at least 3 hours in order to set. Using an ice cream scoop or small spoon, scoop out small amounts of chocolate and roll into balls (disposable latex gloves are helpful during this step). Next, roll the truffles into the crushed peanut brittle (or coating of your choice). Place onto a parchment lined baking sheet and chill to set. Serve at room temperature. Store in an airtight container in the refrigerator for up to 1 week.