



The Baker Bulletin

A
Baker County
Extension
Service Monthly
Newsletter

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Dear Extension Friends,

As 2016 is drawing to a close, I would like to thank all of the clientele of the Baker County Extension Service for their continued support. As in past years, we have a survey for our newsletter recipients that will help us to improve our outreach. Please visit <https://goo.gl/forms/d2uAb4SiXmSvC00v2> to access the survey. You can also access the survey via the QR Code below. Thank you again for your continued support and we look forward to serving you in 2017. As always, if we can help you in any way, please do not hesitate to contact us.

Sincerely,

Michael A. Davis
Director / Agriculture Agent
UF/IFAS Extension Baker County



Contact Information—Baker County Extension Service

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Highlights in Horticulture

By:
Alicia Lamborn,
Horticulture Agent

WHAT TO PLANT IN NORTH FLORIDA



DECEMBER

FLOWERS

Alyssum	Baby's Breath
Calendula	Carnation
Delphinium	
Dianthus	Dusty Miller
Foxglove	Hollyhock
Ornamental Cabbage/Kale	
Pansy	Petunia
Snapdragon	
Verbena	Viola

VEGETABLES

Arugula	Beets
Broccoli	Brussels Sprouts
Cabbage	Carrots
Celery	Chinese Cabbage
Collards	Kale
Kohlrabi	Mustard
Onions, bunching (green & shallots)	
Radish	Spinach
Swiss Chard	Turnips

PEST MANAGEMENT & FERTILIZING TIPS

Most Florida soils benefit greatly from the addition of organic matter such as compost.

RESOURCES :

Gardening with Annuals in Florida
<http://edis.ifas.ufl.edu/pdf/files/MG/MG31900.pdf>

Florida Vegetable Gardening Guide
<http://edis.ifas.ufl.edu/pdf/files/VH/VH02100.pdf>

Protect bees and other pollinators. Apply insecticides late in the day when they are less active. Malathion, Carbaryl, and pyrethroids are especially harmful to bees.

If possible, select an insecticide that targets specific pests. Bt, for example, targets caterpillar pests.

Controlled-release fertilizers provide a continuous nutrient supply over an extended period of time. For best results, apply at the labeled rate or based on your soil test results.



Christmas Trees

Written by Mary Ann Ray,
Baker County Master Gardener
Volunteer

Whether you call it a Christmas tree or holiday bush, the use of evergreen trees dates back centuries. However, Christmas trees have only been sold in the U.S. since about 1850.

An average of 35 million trees are produced each year and 95% are shipped or sold from tree farms. They are grown in every state of the U.S., taking 7 to 10 years to mature. In Florida, the main species of trees grown for this purpose are Red Cedars, Virginia Pines, Sand Pines, Spruce Pines, and Leyland Cypress.

When shopping for a tree, shake the tree to see if any green needles fall. Then break a few needles to check for fragrance. This will help you select a fresh tree that has been cut for only a short period of time. Just remember to also choose a tree that will fit in your stand.

If you aren't hand picking your tree directly from the field at the tree farm, then likely your tree has been cut for more than 1 hour, requiring a fresh cut to the base, made 1 to 3 inches from the original cut. Placing your tree immediately in the tree stand that holds 1 to 2 gallons of water will help it stay fresh through the holiday season. And don't forget to check your tree stand everyday and refill that water since a fresh tree may use more than a gallon a day.

Keeping your tree away from fireplaces, space heaters and heat vents will also help keep your tree fresh and avoid fire dangers.

After the holidays are over, recycle your tree if possible. Branches can be cut up and used as mulch in plant beds or added to a compost pile for further decomposition.

Jujube

An Unusual Fruit for North Florida Gardens

The Jujube (also called Chinese jujube or Chinese date) is an attractive tree with edible fruits that can be grown throughout Florida. This uncommon fruit has a unique, sweet flavor that you're sure to love.

The one-inch-long fruits start out green and turn red or mahogany once they're mature. They look somewhat like cherries but taste more like apples.

The trees are prized for their ornamental qualities. The gnarled branches grow in an interesting zig-zag pattern and have a somewhat weeping habit. Many have thorns, though thorn-less cultivars are available.

Chinese jujube can be planted in full sun or partial shade. It enjoys hot summers but will also tolerate cold winters. Depending on variety, this deciduous tree can reach anywhere from 15 to 40 feet in height with a spread of 10 to 30 feet. Most unpruned plants grow with several trunks and so it may require some pruning to maintain a single trunk.



The mottled gray/black bark is rough and shaggy. The one to two-inch-long leaves have a paler underside and sharp spines at the base of each leaf. Fall color is often a showy yellow, but not consistent. In spring, small clusters of yellow or white, fragrant blossoms appear, hidden in foliage between the leaf and stems.

The fruits are quite sweet and can be eaten fresh, candied, canned, or dried like dates. Even young, two-year-old trees are able to produce these delectable treats but be forewarned that these fruits can create quite a litter problem. Locate the tree so the fruit drops in a mulch bed or on the lawn, not on a sidewalk, patio or driveway.

Chinese jujube is drought tolerant once established, though fruiting will be heavier if it receives regular water. No pests or diseases are of major concern.



A jujube tree named 'Sugar Cane' has recently been planted in the Baker County Extension Office arboretum. 'Sugar Cane' is considered early ripening, with fruit ripening in August through September. Medium size fruit is round to elongated and extremely sweet, and juicy. If you'd like to "try before you buy" we hope to have fruit in the coming year available for taste testing!

December 2016

Sun	Mon	Tue	Wed	Thu	Fri	Sat
				1	2	3
4	5 	6	7	8	9	10
11	12 	13	14	15	16	17
18	19 	20	21	22	23 Extension Office CLOSED	24
25	26 Extension Office CLOSED	27	28	29	30	31

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



Agriculture

Upcoming Programs & Events

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

- Jan 5** **Fruit Orchard Planting Workshop/Event, 9:00 am—12:00 pm, Baker County Extension Office, Arboretum and Gardens.** The Baker County Extension Office recently received a grant which will partially fund the installation of a teaching fruit orchard. Learn a little about site selection, proper planting techniques, basic care and first year pruning/training techniques of select fruit trees in a learn-by-doing setting while planting the orchard. Since the primary focus for this event will be the planting of the orchard, anyone willing to lend a hand with planting may participate in the event at no cost. A second workshop planned for January 20th will provide both classroom instruction and demonstrations in the orchard. For more information, please call (904) 259-3520.
- Jan 20** **Fruit Orchard Workshop: Planting & 1st Year Maintenance, 2:00 pm — 4:00 pm, Baker County Extension Office, Classroom and Arboretum.** The Baker County Extension Office recently received a grant which will partially fund the installation of a teaching fruit orchard. This workshop will cover general fruit tree selection, site selection, proper planting techniques, and 1st year basic care and pruning/training techniques of select fruit trees located in the new fruit orchard including blueberries, blackberries, peaches, nectarines, plums, persimmons and figs. Perfect for anyone planting fruits this season or thinking of planting fruits in the near future — this workshop will begin in the classroom followed by demonstrations in the fruit orchard. \$5 per person includes all materials; pre-registration and payment is due by Wednesday, January 18th. For more information, please call (904) 259-3520.
- Jan 27** **Strawberry Plant Sale, 9:00 am — 2:00 pm, Baker County Extension Office.** Master Gardener Volunteers will host a tent sale featuring potted strawberry plants with blooms and fruit, ready for your enjoyment. Choose from hanging baskets, 1-gallon and 3-gallon containers, and 5-gallon vertical garden strawberry buckets, all reasonably priced. For more information, please call (904) 259-3520.



4-H Club Meetings

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

Livestock Club — Fourth Tuesday of each month at 6pm in the auditorium. NO DECEMBER MEETING.

NEW SPIN CLUB—Dog Club—Begins January 10, 2017. Contact Ms. Shaina for details.



Baker County 4-H BBQ Contest

When: January 21st, 2017— Set-up at 9:30am/Grills started at 10:00am

Where: Baker County Fairgrounds

Who: 4-Hers who are 5 to 18 years of age with a parent.

Registration Deadline: January 13th



Lucky Clover Chronicle

By:

*Shaina Spann,
4-H Agent*

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Upcoming Events

December

02-04- LAW, Camp Cloverleaf, Sebring, FL

09- 4-H Holiday Bake-Off drop off time: Friday-7:30am-10am (if you need an earlier time get with Mrs. Shaina) Awards: 6:30pm

09- 4-H Holiday Party- 7:00pm bring appetizer & item for Blessing Box!

January

05- Orchard Work Day, Extension office, 9am-12pm

13-14-Livestock Evaluation/Meats Judging Clinic, Gainesville, ages 11+

16- Hog & Ham Workshop, Gainesville

21- County BBQ Contest, Baker County Fairgrounds, 10:00am

February

09-20- Florida State Fair, Tampa, FL

25- County Events, County Administration Bldg. 55 N 3rd St. Macclenny

Birthdays for December:

Wishing all of you a very **Happy Birthday!**

07-Gracie Milton

09-Alex Stokes

10-Roslyn Panter

15- Savannah Nyman

17-Kash Addy

19-Harper Johnson

20-Bethany Green



Baker County 4-H BBQ Contest

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Where: Baker County Fairgrounds

Who: 4-Hers who are 5 to 18 years of age with a parent.

Registration Deadline: January 13th

Prize: Winner of each category will win a grilling package!!

Participants will have 2 hours to prepare a beef, pork, seafood, or poultry dish on a provided charcoal grill. Ages 11+ can compete at the district level. The district competition is for youth participants only.

Poultry contestants can only purchase and prepare unmarinated whole chickens (≤ 5 lbs.) or boneless turkey breast.

9:30 am- Contestants must have their uncooked proteins and cooler temperature checked at registration. Uncooked proteins must be covered at all times and maintained at $\leq 40^{\circ}\text{F}$. Contestants with temperature abused proteins ($\geq 50^{\circ}\text{F}$) will not be allowed to compete. Personal clothing should be clean and neat and not present a safety concern (no loose fitting clothing or open toed shoes).

9:30- 10 am- Contestants will prepare their tables. The contestants should prepare the cooking area and table exhibit without assistance from other 4-Hers or adults. Contestants can use a laptop/iPad /poster & easel to complement their table top display to describe their recipe.

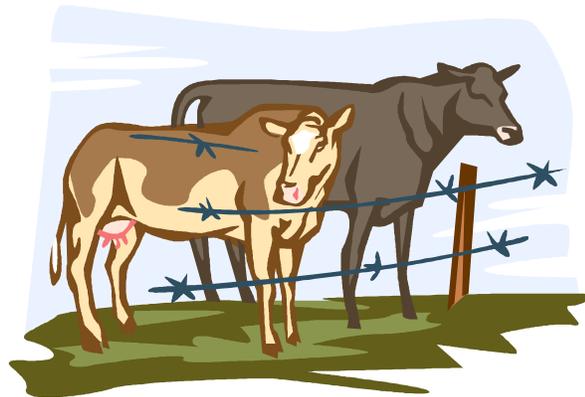
10 am- Grills are started and safety is observed by one judge per protein. Contestants cannot light their grills until the designated start time. Grills (14" Weber), lighter fluid, charcoal, hairnets, plastic gloves, and half of a 4'x8' foot table will be provided to contestants. Contestants must provide grilling supplies and wood chips if desired. All grills must be placed on the ground. Useful accessories can include: a chimney starter, tongs/spatula for meat, tongs for charcoal, apron, a hot glove, a sprinkle water bottle, basting brush, pliers, pan, etc.

The observation judge will ask students' questions about their recipe and safety knowledge after all contestants have been observed. The contestant should provide a copy of any recipes used to the judges during questioning. The contestants should expect questions about their table display, fire safety, and food safety knowledge including primary food safety pathogens, temperature control, prevention of cross-contamination, and proper use of a meat thermometer.

Products will be submitted to the palatability judges 2 hrs after grills are started. All red meat and seafood products must be cooked to at least 145°F , ground products to at least 160°F and poultry products must reach 165°F . Contestants must state a degree of doneness (medium rare, medium, medium well or well done) for beef and pork cuts. The contestants are required to turn in the prepared protein at the end of the stated cooking time (2 hrs) and no additional items (drink, garnish, vegetables, etc.) should be submitted to the two palatability judges per protein. To maintain anonymity, different officials will evaluate presentations than will taste finished products.

Cattle Nutrition Over the Winter Months

Winter feeding of cattle can account for up to 50% of the total variable cost of producing weaned calves. Cattle that are in different developmental stages have differing nutritional needs throughout the year. Splitting the herd into groups that have similar nutritional requirements will help the producer meet the requirements and help to keep costs down by utilizing the most efficient feeding regimen. A general discussion of feeding these groups over the winter is presented below. There may also be constraints to splitting a herd, such as limited facilities and not every group that is mentioned below may be represented in your particular herd.



First and Second-Calf Heifers

Unlike mature cows, a heifer that is nursing her first or second calf is still growing herself. This additional growth along with the nutritional requirements for the calf require that these animals be placed on the highest quality feed that is available. Providing the adequate nutrition for these animals is essential for breeding later on and to encourage calf performance.

Replacement Heifers

Replacement heifers, including those that are bred and those that are open, should be a separate group within the herd. Those heifers that are going into their first winter within the new herd are at the low end of the social order within the herd. This can cause these animals to be crowded out of the feed area. Additionally, these cows tend to have a higher nutritional need than mature cows. Replacement heifers that are bred are similar to first- and second-calf heifers in that the quality of the feed needs to be such that she can continue her own growth along with that of the calf.

Mature/Dry/Pregnant Cows

If the body condition score of these animals indicate medium fleshing, then they will have the lowest nutritional requirements of the herd. Consequently, these cows can persist on lower quality feed such as: crop residue, mature standing grass or mature hay. For those mature cows that are pregnant, remember that the nutritional needs will increase during the last 1/3 of the pregnancy and will increase considerably after the calf is dropped. You should increase the quality of the feed when these times arrive.

Bulls

Bulls tend to be last on the mind when it comes to winter feeding. If you have a mature bull with a good body condition score, then his nutritional needs are not high. Feed these good bulls such that you keep their body condition score but do not try to fatten him up, as this is a waste of time and money.

Young Bulls

As with young heifers, the young bull must be fed well as he is still growing. Typically, a high quality forage along with some concentrate can be fed to these animals. If it is possible, separate the young bulls from the mature bulls to decrease potential feed loss and aggression.

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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).

FIRST REQUEST

If you would like to remain on the **Baker Bulletin** mailing list in 2017, please complete the form below and mail it or bring it to our office. *Highlights in Horticulture* and *Feathered Facts* will continue to be produced individually and distributed electronically through email. You may also renew any newsletter subscription by visiting our website at <http://baker.ifas.ufl.edu>.

NAME: _____

ADDRESS: _____

CITY: _____ STATE _____ ZIP _____

PHONE: _____ RACE _____ GENDER _____

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_____ I would like to receive *Highlights in Horticulture* by email.

_____ I would like to receive *Feathered Facts* by email.

EMAIL ADDRESS: _____

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1025 W. Macclenny Ave.
Macclenny, FL 32063