The UF/IFAS Extension Office is available to help you with your farming, gardening, landscaping, and 4-H youth development needs by providing educational programming, free consultations and information. Contact us at:

UF/IFAS Extension Baker County
1025 W. Maccleenny Ave. Maccleenny, 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

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Programs & Events

July 8  Applications due for Master Gardener Volunteer Training (Aug 9—Sept 20) See page 2 for more information. Download the application here.

Aug 18  Grape Field Day (Free!)  Register at https://tinyurl.com/2p8udamy or visit https://hos.ifas.ufl.edu/grape; for more info call Lesley Reddick (352) 591-2678 by August 12th.

Online  Growing Blueberries & Blackberries (Self-Paced Course — Free!) Topics include variety selection, care and maintenance, pest management, and even a section on raspberries! Register here

Online  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.
WHO ARE THE MASTER GARDENERS?
Master Gardeners are volunteer educators of the horticultural arts and sciences. With training from UF/IFAS Extension, Master Gardeners are active in their communities, offering leadership and guidance in gardening projects of all types and sizes.

The Florida Master Gardener Program has been around since 1979, and each year, approximately 4,700 Master Gardeners contribute a total of 365,000 hours of service, helping to make their communities better informed, more sustainable, and more beautiful.

WHAT DO MASTER GARDENERS LEARN?
If you’re accepted into the Master Gardener training program, you’ll receive 50 hours or more of practical horticultural training, on topics such as:

- Botany
- Plant pathology & integrated pest management
- Soil management & plant nutrition
- Growing garden vegetables, fruit crops, trees, & turf
- Florida-Friendly Landscaping™
- Working with the public

WHAT DO MASTER GARDENERS DO?
Once you’ve successfully completed the training, you’re required to volunteer a minimum of 75 hours during the first year to achieve Master Gardener certification. Master Gardeners work with the public to answer questions, give talks, write newsletter columns, help maintain the demonstration gardens, and many other activities.

Master Gardeners that continue in the program beyond the first year are asked to volunteer 35 hours annually and attend advanced trainings to keep up to date on the latest horticultural information.

2022 BAKER COUNTY TRAINING DATES

TRAINING  Hybrid Class of Online & In-Person Learning
DATES  August 9 - September 20
SCHEDULE  Complete Weekly Training Modules Online & Attend In-Person Sessions 1 day per week
In-person Sessions: 9 am to 12 pm on Thursdays: Aug 18, Aug 25, Sept 8, Sept 15
(Reserved make-up days on Tuesdays: Aug 23, Sept 6, Sept 13, Sept 20
Baker County Extension Office (Ag Center) 1025 W. Macekleny Ave., Macekleny, FL 32063
COST  $120 Includes student manual, field guides, and all training supplies

APPLICATIONS DUE JULY 8
http://sfyl.ifas.ufl.edu/baker/plants-landscapes-edible-gardens/master-gardener-program/

COORDINATOR
Alicia Lamborn  Horticulture Agent & Master Gardener Coordinator
(904) 259-3520  alamborn@ufl.edu
Market Opportunity: Small Ruminants

Looking to expand your farming operation? There is a market for small ruminants!

Pet Trade
Goats are becoming more popular pets for small homesteads and rural homeowners. A variety of breeds are suitable for pets but Nigerian Dwarfs are by far the most popular.
If you are interested in selling goats intended for pets, make sure you are prepared to socialize kids (or lambs) so they are friendly for their new family. Have animals neutered and properly vetted before the sale.

Brush Clearing
Some operations have had great success with renting out goat herds for brush removal. Timberlands are present all across north Florida and sometimes unmanaged timber can be difficult to access with large equipment. Goats can be utilized to remove woody brush, vines, and thickets in an environmentally friendly way.
If you plan to get a herd for rentals make sure you have the ability to contain the animals while on the rental property, mostly likely you’ll utilize a solar-powered electric netting fence. It’s also best to have a livestock guardian dog with your herd to prevent death loss from predators.

Meat/Dairy/Wool
Sheep and goats were some of the first domesticated livestock species and have been utilized for meat, dairy, and wool products. Choosing the right breed for the product you intend to sell will be essential. Make sure to incorporate breeding practices into your business plan as it will be essential to maintain proper genetics in your herd.
If you plan to sell human edible products like meat and dairy you will need to ensure you are following the Florida laws for your product. There are more restrictions on food intended for human consumption.

Considerations
Small ruminants are smaller species than cattle or horses and therefore you can have more animals per acre and are perfect for small acreage operations. Small ruminants also have more tendency to have twins which can increase profit ratios.
Make sure to select the correct breed for your intended market and have the operation set up, including feeding and watering stations, fencing, and breeding considerations made before acquiring animals.
FLORIDA OUTDOORS CAMP

We had an amazing (and hot!) week at Florida Outdoors Day Camp! Participants visited all over to learn about Florida’s upland, freshwater, and coastal ecosystems.

Mr. Doug & Theresa Moore’s Southprong Plantation

Jennings State Forest

St. Augustine Aquarium & Anastasia State Park

Welaka National Fish Hatchery

4-H Club Meetings & Events

- Baker’s Busy Bees— July 19 at 6pm in the 4-H Classroom.
- Sweet Treats Camp—July 11-14 9am-3pm each day (FULL)
- Livestock Club—July 26th at 6pm Ag Center Auditorium.
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.

Oakleaf Hydrangea

The Oakleaf Hydrangea (*Hydrangea quercifolia*) is a native shrub that can shine in the shade. It is perfect for planting under large shade trees and makes a nice backdrop for other plants.

The broad, dark green leaves resemble the lobed leaves of some oak tree species, giving this plant its name. Reaching 8 to 12 inches long and almost as wide, the green leaves turn red, bronze, or purple in fall. While the plant is considered deciduous, most plants retain leaves well into winter. Once the leaves have dropped, you may notice the interesting bark that peels back along its stems.

Although named for its leaf shape, gardeners grow it for the huge cone-shaped clusters of white flowers that appear in summer. The flowers will stay on the plant for months, eventually changing to a light pink or purple.

Because the Oakleaf Hydrangea reaches 6 to 10 feet tall with an even wider spread, these large shrubs need plenty of room to grow. They also look their best when planted in fertile, well-drained soil and partial to almost full shade.

The species is suited to USDA plant hardiness zones 5 to 9a. Once established, it is drought tolerant and should only need irrigation during extended dry periods. Pruning is occasionally required to maintain form.

Cultivars of this native are also available in garden centers, offering dwarf sizes or improved flowers.

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Green Treefrog

Florida is home to a large number of native frogs—27 species to be exact—belonging to five different families. Northern Florida is home to all 27 native species, while Central Florida is home to 17 and South Florida has 14 native species.

The Green Treefrog might be one of the most commonly seen and recognized species with its slender green (or sometimes grayish) body and sides clearly marked with whitish stripes. Although some individuals lack stripes, they all have enlarged, sticky toepads which can sometimes cause people to mistake them for the invasive Cuban treefrog.

Found throughout Florida, this species prefers to hang out in trees and shrubs (and often house eaves) near their breeding sites which include marshes, cypress swamps, ponds, lakes, and ditches. They eat beetles, caterpillars, stinkbugs and other small invertebrates. Their call is a nasal quoonk-quoonk-quoonk (listen here).

Frog or Toad? Did you know—all toads are frogs, but not all frogs are toads! Toads are a specific kind of frog belonging to the Bufonidae family.

Want to identify the frogs in your landscape? You may be able to identify them just by their calls! Check out the Florida Museum of Natural History’s database of frog calls (with photos and species information included): [www.floridamuseum.ufl.edu/discover-herps/florida-frog-calls/](http://www.floridamuseum.ufl.edu/discover-herps/florida-frog-calls/)

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Adapted and excerpted from: Oakleaf Hydrangea [https://gardeningsolutions.ifas.ufl.edu/plants/ornamentals/oakleaf-hydrangea.html](https://gardeningsolutions.ifas.ufl.edu/plants/ornamentals/oakleaf-hydrangea.html)
Florida Sweet Corn, Tomato, and Avocado Salsa

**INGREDIENTS**
- 4 ears FL sweet corn
- 2 large FL tomatoes, diced
- 1 large FL avocado, diced
- 1/2 cup FL bell pepper, chopped fine
- 1/2 cup red onion, chopped fine
- 1/4 cup fresh cilantro, hand-torn
- 1 lime, juiced
- 1 teaspoon powdered cumin
- Dash of hot sauce (your favorite)
- Sea salt and fresh ground pepper, to taste

**PREPARATION**
Remove corn from cob. In a medium mixing bowl combine all ingredients and mix thoroughly. Taste and adjust seasoning with salt, pepper, and hot sauce.