

# Bibb County Extension Office

Semi-annual Newsletter

June 2015

**2015**

## *Bibb County Youth Leadership*



**Bibb County  
Extension Office**

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### **In This Issue**

- F.A.W. N.
- Chick Chain
- Summer Day Camp
- Deep South Stocker Conference Registration
- Minding Our Future
- Cookbooks for Sale



**Brierfield Fire & Rescue FROG SUPPER - Charity Battles & Matt Hartzell**

# Coordinator's Corner

-Matthew Hartzell, County Extension Coordinator



**Matthew Hartzell**

If you had told me in June 2014 that the Bibb County Extension Office would achieve 4-H Centennial Youth Initiative (CYI) readiness by the end of May 2015, I would have said 'no way'. Our 4-H Regional Extension Agent and county Administrative Assistant at that time were leaving Bibb County Extension, and I was anticipating a 'rebuilding year' for our 4-H programs, similar to that of a very successful college football program graduating many seniors going into the next season.

However, our office was blessed to gain the services of two outstanding individuals---Charity Battles and Rita Dunn---who hit the ground running, absorbed 4-H like sponges and quickly began to increase the quantity and quality of 4-H programs, as well as the number of Bibb County youth served by those programs.

In a nutshell, we all came together as a team in the past year by learning an entirely new delivery model for 4-H programs, and in our own minds, simply trying to survive in that new model and keep up with all of the changes.



Our first attempt at CYI designation in Fall 2014 was unsuccessful. But as a result of detailed critical feedback from the 4-H State Office and our ability to improve upon our weaknesses, we applied again in early 2015. We were selected for a designation interview on May 22 and awarded CYI Designation immediately after that interview.

You may ask, exactly what is CYI? It is a special designation to recognize excellence in five areas of Alabama 4-H programming. These areas of excellence are: 1)Forming a unified Alabama 4-H team and program; 2)Utilizing consistent research-based curriculum resources; 3)Diversifying delivery modes tailored to today's youth; 4)Promoting plan-of-work development and teamwork at all levels and 5)Aligning staff and position assignments to support program resources and delivery modes.

Bibb County worked closely with its 4-H partner county, Shelby County, to achieve the designation, and other county pairs receiving the designation were Fayette/Marion and Dale/Pike. We congratulate all of those counties!

What are the benefits of CYI designation? Bibb and all of those counties so designated will each get a 4-H Agent dedicated exclusively to their county, funded by Alabama Extension and the Alabama 4-H Club Foundation, to grow and increase 4-H programs in their county. We expect to hire the new agent for Bibb County by summer's end, which will be bittersweet, because Charity Battles has elected to serve Shelby County to be closer to her Chilton County home. We will miss Charity dearly, but she will help to acclimate the new agent and we will all continue to work with her across county lines.

Alabama Extension and the Alabama 4-H Club Foundation will make a formal presentation of Bibb County's CYI designation in a ceremony at the Monday, July 13, 6pm meeting of the Bibb County Commission.

We are extremely grateful for the collaboration, support, and contributions leading to this important achievement. We appreciate our valued stakeholders such as the Bibb County Commission, Bibb County's municipalities, the Bibb County Farmers Federation, Bibb County Schools, local businesses and organizations, and the growing number of 4-H youth participants and volunteers who have made this achievement possible.

The Alabama Cooperative Extension System is committed to affirmative action, equal opportunity and the diversity of its workforce. Educational programs of the Alabama Cooperative Extension System serve all people regardless of race, color, age, sex, religion,

# 4-H Youth Council Project

## Recycling

### “Live to Recycle—Recycle to Live”



When the Bibb County 4-H Youth Council was formed in 2014, council members decided at their first meeting for the 2014-15 4-H year to adopt recycling as their flagship project for 2014-15, in support of the Bibb-Chilton Regional Recycling program. After considering several designs drawn up by Council Member Zuleyma Villalobos and working with Business Technology Instructor and Graphic Artist Kendel Johnson, the Council approved the logo above for recycling containers to be provided for Bibb County’s schools, and a few local agencies and businesses. The new logo and recycling containers will make their public debut this summer.

## Extension Agent Lisa McCullough participates in Bibb County Farmers Market monthly



**Nutrition  
Education  
Program**



### Programs so far in 2015...

#### **Brierfield Fire & Rescue Frog Supper!**

Was held Tuesday, May 12! 4:00pm – 7:00pm  
 Brierfield Cafe, Hwy 139, Brierfield  
 4-H Information, Giveaways, & Facepainting.  
 Free Junior Firefighter hats, fire safety packets  
 & a "Color the Frogs" coloring contest for the kids.  
 Grand Prize was a Radio Flyer firetruck.

#### *Cake Decorating*

#### *Learn To Earn Workshop*

held Tuesday, March 10

First U.S. Bank in Brent

Participants got to make a cake and take it home to enjoy, as well as learn to start their own home business!

**Check out our newly revamped and recently launched Bibb County Extension website:**

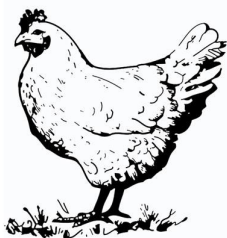
[www.aces.edu/bibb](http://www.aces.edu/bibb)



Backyard Flock Management & Meat Myths  
 About Chicken Production Workshop

and

Smart Yards Workshop on Home Termites  
 ...were held at Brierfield Fire & Rescue



# CHICK CHAIN



## Alabama 4-H Chick Chain

Bibb County 4-H enrolled 25 youth in the first Chick Chain in our county. Each youth received 10 baby chicks and will care for them about 20 weeks. Each youth will choose two chicks out of the ten to show and sell at the Bibb-Shelby Chick Chain Auction to be held at Oak Mountain State Park in Pelham on September 26, 2015 .



Participating youth will learn poultry and business management skills, how to care for & raise chickens, how to make and keep records, and realize the pride of accomplishment!

We are proud of all of our 4-H members in Bibb County, and we are looking forward to an exciting future for all Bibb County youth!



## What's Happening in Bibb County 4-H

The spring and summer has been a busy time for Bibb County 4-H. Aside from finishing several school programs and after-school clubs, Bibb County took on an exciting new project called Chick Chain. Twenty-three participants signed up from ages 9-18. These committed students each received 10 chicks each in April and will raise them to maturity. At the completion of the project in late September, participants will show and auction two of their chickens. The remaining chicks can be kept or sold. The projects teaches youth about poultry care, record-keeping, budgeting and other important life skills.

In May Bibb County 4-H was accepted for an interview for the Centennial Youth Initiative (CYI). CYI is a new initiative to revive 4-H in Alabama. The goal is to diversify delivery modes and reach more youth in each county. Bibb County met the goals and was awarded CYI status. An official presentation will take place on July 13<sup>th</sup> at 6:00 PM at the County Commission meeting. This honor also means that the paired team (of Shelby and Bibb counties) will each have their own 4-H agent to increase the reach of the 4-H program in each county.

Bibb County also sent 15 youth and two chaperones to 4-H Summer Camp in Columbiana from June 17-19<sup>th</sup>. Youth from ages 9-14 are invited to attend in the summers, but space is always limited. These individuals were fortunate to take advantage of multiple activities such as canoeing, the climbing wall, the giant swing, sports, a luau, campfire skits and songs, a relay race, and much more. One new program this year, entitled "Alabama, the Great" taught kids about some of our native animals in a show and tell method to educate and encourage state pride.

Bibb County 4-H Foundation Agent, Charity Battles, said that she was amazed and impressed at how the children participated and got along. "This was a wonderful experience and a great chance for them to learn new skills and make friends."

Finally, Bibb County 4-H is gearing up for its very own 3-day summer day camp. The camp is free of charge, thanks to a 4-H Foundation Innovation Grant, and will give up to 30 youth (ages 9-18) the chance to learn about various 4-H and Extension programs, such as natural resources, art and music, horses, gardening and healthy living. Each child will get a tee shirt, lunch, snacks and various projects to take home.

Lots of exciting things are happening in 4-H! To learn how you can volunteer or get youth involved contact Charity Battles at [caw0046@aces.edu](mailto:caw0046@aces.edu) or 205-532-1246.



**Charity Battles**  
4-H Foundation Agent

## GROWER ALERT: SWD and Management Update in Berry Crops

Jim Pitts at the Chilton Research and Extension Center reported Thursday, June 4<sup>th</sup> that 11 **spotted wing drosophila (SWD) adults were caught in traps at two locations in north Chilton County**. Yesterday, Friday, June 5<sup>th</sup>, Dr. Charles Mitchell and I found a **large number of suspected SWD larvae in a raspberry sample from his unsprayed home fruit orchard in Auburn**. I estimated well over one hundred larvae in a single 2 quart sample.

Below is a collection of several newer recommendations from recent research across the Southeast and resources from our leading Extension specialists that I believe will prove helpful to growers.

**I've indicated in red some 10 statements concerning new findings, alerts or recommendations that I especially want to bring to growers attention.**

### Spotted Wing Drosophila (SWD) Management

This is a recently detected invasive pest of soft skinned fruit in the southeast. SWD females preferentially lay their eggs in ripening and ripe fruit, and larvae (maggots) develop internally. SWD adults can be monitored with apple cider vinegar or yeast and sugar slurry traps. In sites where SWD are present, weekly insecticide applications should be made beginning when fruit begins to ripen and should be made more frequently in the event of rain. Fruit should be sampled on a weekly basis to check for larval presence as adult sampling may not predict fruit infestations and pesticide treatments may not necessarily prevent infestation, depending on environmental conditions and application methods. **Start insecticide applications for SWD when you observe SWD or when your fruit starts to color (green turning to red), whichever comes first.** (From 2015 Southeast Regional Caneberries Integrated Management Guide [http://smallfruits.org/SmallFruitsRegGuide/Guides/2015/2015BrambleSpray%20Guide12\\_22\\_14.pdf](http://smallfruits.org/SmallFruitsRegGuide/Guides/2015/2015BrambleSpray%20Guide12_22_14.pdf) . Detailed integrated pest management guides small fruit crops in the Southeast are available at: <http://smallfruits.org/SmallFruitsRegGuide/index.htm> . )

***Spotted Wing Drosophila (Drosophila suzukii) Biology and Management*** by Dr. Elina Coneva, Fruit Crops Specialist and Dr. Charles Ray, Insect Diagnostician, ACES, Auburn University, covers SWD management and provides **very helpful, concise lists of insecticides registered in AL for caneberries, blueberries and strawberries, at:**

<https://sites.aces.edu/group/timelyinfo/Documents/SWD%20Biology%20and%20Management.pdf> as well as other management recommendations including: Sanitation, Water Management, and Fruit Sampling.

### **Yeast and Sugar Bait Beats Apple Cider Vinegar for Trapping in Detection and Monitoring of SWD Adults**

Dr. Hannah Burrack, NC State Extension Entomologist explains, "Initially monitoring traps were baited with apple cider vinegar, but **yeast and sugar baits** and other baits and lures have been demonstrated to catch flies earlier than vinegar. Yeast and sugar baits are **made** by combining 2 Tbsp yeast and 4 Tbsp sugar and 32oz of water to make a slurry."

### Regular Fruit Sampling

At least 100 fruit per block per harvest should be observed for infestation. Fruit can be inspected for evidence of larval feeding. **Small holes in berries where the eggs were laid may leak juice when the berry is gently squeezed; this is especially diagnostic on blueberry.** Infested red raspberry fruit may leave a red juice stain on the berry receptacle when the fruit is picked. Fruit with small indents or bruises where the berry surface appears to have flattened or deflated may be damaged. (From Cornell University, Spotted Wing Drosophila (SWD))

Management <http://www.fruit.cornell.edu/spottedwing/mgmt.html>)

In her blog post here: <http://ncsmallfruitsipm.blogspot.com/2012/02/larvae-in-fruit-distinguishing-between.html> Dr. Burrack explains "SWD researchers at Oregon State University have posted a video detailing **the fruit dunk sampling method here**. This method involve **freezing the samples, which causing larvae to exit fruit and then floating the frozen fruit away from the larvae**, which can be observed in the bottom of your container. Finally, **salt or sugar solutions can be poured over gently crushed fruit, which encourages the larvae to exit. When conducted in over a dark surface, it's easy to see larvae moving.** Protect US, an invasive species detection and monitoring program headquartered out of the University of Florida, has a posted **videos describing the salt and sugar tests on YouTube.com ("protect us")."**

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## Insecticidal Control

Dr. Ric Bessin, UK Extension Entomologist explains the need for insecticide rotation and provides the chart below which estimates relative residual insecticide activity in days, which is helpful:

"While trapping can be used as a monitoring tool, commercial producers of highly susceptible small fruit crops should initiate SWD sprays when the fruit become susceptible. On these crops, the initial spray is applied a week before the expected first harvest. Sprays need to be in place prior to oviposition (egg laying), and coverage needs to be thorough as the **adults often hide in the dense portions of the canopy. So, high pressure and spray volume will be needed to reach these difficult to reach spots and provide thorough coverage.** Even the best of the insecticides will not consistently last more than 7 days so, at a minimum, **weekly applications are needed. With heavy rains, sprays need to be reapplied.**

**Producers must rotate among insecticides with different modes of action (IRAC Group) to prevent/delay resistance.**

A general rule of thumb is to switch modes of action with each new pest generation, which would mean switching to a new IRAC insecticide group each week. Since this pest can complete a generation in less than two weeks, we need to switch modes of action weekly and have multiple types of insecticides available. With a limited number of modes of action available, we cannot afford to lose the effectiveness of materials to insecticide resistance.

### Effectiveness of Small Fruit Insecticides for Spotted Wing Drosophila Management<sup>1</sup>

Effectiveness Group	Relative Residual Activity	Product (IRAC Group)	Pre-Harvest Interval (PHI)				
			Blackberries/Raspberries	Blueberry	Strawberry	Grape	Cherry
Very Effective	7 to 10 days	Mustang Max (3A)	1 day	1 day	-**	1 day	7 days
		Brigade (3A)	3 days	1 day	0 days	30 days	-
		Hero (3A)	3 days	1 day	-	30 days	-
		Danitol (3A)	3 days	3 days	2 days	21 days	3 days
		Baythroid (3A)	-	-	-	3 days	7 days
		Pounce (3A)	-	-	-	-	3 days
	7 days	Imidan (1B)	-	3 days	-	14 days	7 days
5 to 7 days	Delegate (5)	1 day	3 days	-	7 days	7 days	
Effective	5 to 7 days	Malathion (1B)	1 day	1 day	3 days	3 days	3 days
	3 to 5 days	Entrust (5)	1 day	3 days	1 day	7 days	14 days
Moderately effective	10 days	Sevin (1A)	7 days	7 days	7 days	7 days	3 days
	1 to 3 days	Assail (4A)	1 day	1 day	1 day	3 days	7 days
Slightly effective	1 to 3 days	Pyganic (3A)	0 day	0 day	0 day	0 day	0 day

<sup>1</sup> Adapted from 'Spotted Wing Drosophila: A new Pest in Ohio's Fruit Crops. C. Welty. 2013'

\*From UK Extension ENTFACT-230, *Spotted Wing Drosophila Management*, by Jessica Cole, Patty Lucas, and Ric Bessin

Please note that insecticides in the table above are not labeled for every fruit crop, so refer to the product label or the lists for AL mentioned above at: <https://sites.aces.edu/group/timelyinfo/Documents/SWD%20Biology%20and%20Management.pdf>

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## Organic Insecticide Management Options

Dr. Dan Horton, Extension Entomologist at UGA explained that insecticide management options are very limited for organic growers, who only have two IRAC groups from which to rotate.

Upon fruit coloring or SWD detection, **organic growers are advised to follow a weekly spray rotation of an OMRI approved spinosad product (example: Entrust), wait 5 days and rotate with a pyrethrin product (example: PyGanic) spray, wait 1-2 days and repeat rotation.**

The 2015 Southeast Regional Organic Blueberry Pest Management Guide: A Guide for Managing Diseases, Insects, Weeds and Wildlife in Blueberries in the Southeast is available at: [http://smallfruits.org/SmallFruitsRegGuide/Guides/2015/BlueberrySprayGuide\\_organic\\_final.pdf](http://smallfruits.org/SmallFruitsRegGuide/Guides/2015/BlueberrySprayGuide_organic_final.pdf)

Also, a list of all OMRI approved products can be found here: <http://www.omri.org/omri-lists> . Always check product labels to ensure they're labeled for the intended crop.

## Post-Harvest Handling: Cooling

Another very important practice is to **immediately cool the harvested berries**. This suspends the development of eggs and larvae.

Dr. Ric Bessin, UK Extension Entomologist notes:

**Prolonged cooling below 35°F for 3 or more days has been shown to provide upwards of 90% control of eggs and larger larvae.** Freezing fruit will kill SWD.

Chilling of the fruit immediately after harvest is essential. Ideally fruit should be held just above their freezing point to not only arrest SWD development but to also kill many of the eggs and older larvae. However, even at 40F, SWD development is arrested and fruit quality preserved. <https://kentuckypestnews.wordpress.com/2014/04/08/spotted-wing-drosophila-and-small-fruit-production-in-kentucky/>

Dr. Hannah Burrack, NCSU Extension Entomologist explains:

“Hold fruit at cool temperatures. Work in our lab suggests that SWD eggs and larvae cease development at temperatures less than 41F. They will not necessarily die at cool temperatures, but they likely will not cause further damage to the fruit. The longer fruit are held and the cooler the temperature they are held at, the more likely that *small* SWD larvae will die. **Holding fruit at cooler temperatures also give growers the added benefit of determining how significant any infestation is, as large larvae will exit fruit as it cools.**” <http://ncsmallfruitsipm.blogspot.com/>

**U-Pick customers should be encouraged to follow this strategy to improve fruit quality at home.**

## Exclusion Netting for Home Fruit / Small Plantings

For small plantings, use of insect exclusion netting (1 mm (1/32 inch) mesh) may protect the planting from infestation.

## Home Fruit Growers

An excellent publication from Cornell University Extension, “How do I manage Spotted Wing Drosophila (SWD) in my garden?” is available at: <http://www.fruit.cornell.edu/spottedwing/pdfs/SWDgarden.pdf> I hope you find this information helpful.



Gary Gray REA III  
Commercial Horticulture







Eliza Nance—Author  
Published in Extension Daily

## Peaches: A Great Treat on a Hot Afternoon

Peaches are a Southern tradition in the summer. They are a great treat to have on a hot afternoon. Now that peaches are in season, it is important to know how to choose the best peach and the best ways to preserve them.

When choosing the best peach, it is important to take into account how ripe it is. “Make sure that you look at the ground color when you want to select the ripest peach,” said Gary Gray, an [Alabama Extension](#) regional agent in commercial horticulture. “The ground color is the yellow-orange color under the red blush color. Often it is also visible around the stem or at the shoulder where the limb shaded the peach from sunlight.

As you can see in the photograph, some peaches still showing a hint of green around the stem may not be as ripe as those showing a creamy yellow or deep yellow-orange color. That hint of green is a good indicator that a peach may still have another day or two of ripening as the ground color loses its green hue.

“It is important to check the ground color to find a sweet peach, as well. Gray said. “Peaches generally do not improve in sweetness once they are harvested. So, ideally, the sweetest peach is the one picked ripe off the tree without any green in the ground color.

If you would like to pick your ripe peaches from the tree, perhaps the easiest option is going to a “U-Pick” orchard. There are many of these orchards around the state. The directory for these orchards in Chilton County can be found <http://www.aces.edu/counties/Chilton/documents/U-Pick2014.pdf>

Unable to visit a u-Pick farm? Buying locally grown peaches will generally increase your chances of finding the best tasting fruit. Most locally grown peaches are tree ripened longer and are sweeter than fruit shipped long distances. “Local farmer’s markets are great place to look for peaches because the peaches are tree ripened, which means that they have had more time to concentrate sugars in the fruit,” said Gray. Some grocery stores carry Alabama grown peaches, so ask you grocer where their peaches were grown, and thank those who support our Alabama Farmers.

Peaches are not in season all year, so it can be helpful to preserve your peaches to eat later on. There are many ways to preserve a peach, with some methods being more involved than others. They can be frozen, canned, dried, freeze dried and pickled.

Christy Mendoza, an [Alabama Extension](#) regional food safety agent said, “Peaches won’t last long without at least refrigeration. How many days (or hours) depend on the stage of ripeness at which they were picked and how they are handled afterwards.” Because they do not last long, the best way to give peaches a longer shelf life is to use different methods of preservation.

Mendoza gave helpful hints to make sure that your peaches are preserved the correct way.

- When canning peaches or anything really, follow a trusted, USDA or National Center for Home Food Preservation recipe.
- When freezing peaches, blanching will reduce risk of pathogens and make peeling easier.
- Peel, remove the pit and slice the peaches. To reduce browning of the fruit, you may use an ascorbic or citric acid and sugar mixture to sprinkle over the fruit. These are available in grocery stores near the canning supplies.
- Freeze as one block of peaches in a freezer bag or as individually frozen slices. Place slices in a single layer on a cookie sheet and place in the freezer. In just a few minutes, the slices will have a frozen surface, so you can place the slices together in a freezer bag and put them back in the freezer. The slices will remain separate! Remove as much air as possible from the bag.
- Freezing will offer a flavor profile much closer to a fresh peach than cooked methods of preservation.

# Deep South Stocker Conference

Registration for the 2015 Deep South Stocker Conference is now available online at [www.deepsouthstocker.com](http://www.deepsouthstocker.com) or via mail-in form (attached). This year's conference will be held on August 6 and 7 in Montgomery, AL with a dinner at the Alabama Cattlemen's Association on August 6, followed by a one-day educational conference at Auburn University Montgomery on August 7. The cost to attend is \$75/person and includes the educational seminars, tradeshow, meals, and a copy of the conference proceedings.

Please share this with any clientele who may be interested in attending. We look forward to a great conference. Let me know if you have any questions regarding this opportunity.

Sincerely,

Kim Mullenix, Ph.D.  
 Assistant Professor/Extension Specialist  
 Beef Cattle Systems  
 Department of Animal Sciences  
 303A Upchurch Hall  
 Auburn University, AL 36849  
 Office: 334-844-1546

Email: [mullemk@auburn.edu](mailto:mullemk@auburn.edu)

## 2015 Deep South Stocker Conference Agenda

<p>Thursday, August 6, 2015          6:30 pm – Welcome to Alabama: Dinner and Entertainment          Location: Alabama Cattlemen's Association Building, 201 S. Bainbridge Street, Montgomery, AL</p> <p>Friday, August 7, 2015          8:30 am – 4:30 pm – 2015 Deep South Stocker Conference          Location: Auburn University at Montgomery – Taylor Center, 7440 East Dr. #107, Montgomery, AL</p>
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Time	Topic	Speaker
7:45 – 8:30 am	Registration	
8:30 am	Welcome/Introductions	Dr. Kim Mullenix, ACES Dr. Gary Lemme, ACES Dr. Billy Powell, ACA
8:45 am	CattleFax: Feeder Cattle Market Outlook: Implications for Stocker Production in the Southeast	Mr. Duane Lenz, CattleFax Market Analyst
9:30 am	FDA Regulations, Antibiotic Use, and the Future	Dr. Carla Huston, Mississippi State University
10:15 -10: 45 am	Break – Exhibits	
10:50 am	Breakout Sessions	Session 1, 2, or 3
12:00 pm	Lunch – Visit Exhibits	
1:15 pm – 2:15 pm	Breakout Sessions	Session 1, 2, or 3
2:15 pm – 2:45 pm	Break – Exhibits	
2:45 pm – 3:30 pm	Breakout Sessions	Session 1, 2, or 3
3:30 – 4:15 pm	Producer Panel: Practical Strategies to Improve Performance and Profitability	Mr. Max Bozeman, Bozeman Cattle Company Mr. Leo Hollinger, Hollinger Cattle Company Mr. Brad Etheridge, Etheridge Cattle Company
4:20 – 4:30 pm	Closing Comments	Dr. Kim Mullenix

Breakout Session Topics
<p><b>Session 1 – Grazing Management and Supplementation: Current Research Q&amp;A</b>            Moderator: Mr. Leo Hollinger            Panel:            Drs. Kim Mullenix, Jennifer Johnson, Russ Muntifering, and Auburn Beef-Forage Program Graduate Students</p>
<p><b>Session 2 – Herd Health Management: Immunity and Processing Calves</b>            Moderator: Dr. Soren Rodning            Panel:  <ul style="list-style-type: none"> <li>• Dr. Paul Walz, Auburn University</li> <li>• Dr. Carla Huston, MSU</li> </ul> </p>
<p><b>Session 3 – Ag Lenders Panel: Loans and Risk Management</b>            Moderator: Mrs. Brenda Glover            Panel:  <ul style="list-style-type: none"> <li>• Mr. Charles Thomas, The Citizens Banks, Greensboro, AL</li> <li>• Mr. Ben Elliott, Vice President/Branch Manager, Alabama Ag Credit, Montgomery, AL</li> <li>• Mr. Andy Leslie, Vice President/Branch Manager, First South Farm Credit, Montgomery, AL</li> </ul> </p>

Jonathan Gladney, Regional Extension Agent III  
 Animal Science and Forages

# Deep South Stocker Conference



## Registration Information

**Cost: \$75/person**

\*Includes Thursday and Friday meals, conference proceedings, attendance and tradeshow

**1) Register Online at [www.deepsouthstocker.com](http://www.deepsouthstocker.com).**

**OR**

**2) Mail In :**

Name \_\_\_\_\_

Company/Farm Name \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Email \_\_\_\_\_

**Please make checks payable to:**

**Auburn University Department of Animal Sciences**

**Mail to:**

**The Deep South Stocker Conference**

**c/o Kim Mullenix**

**303A Upchurch Hall**

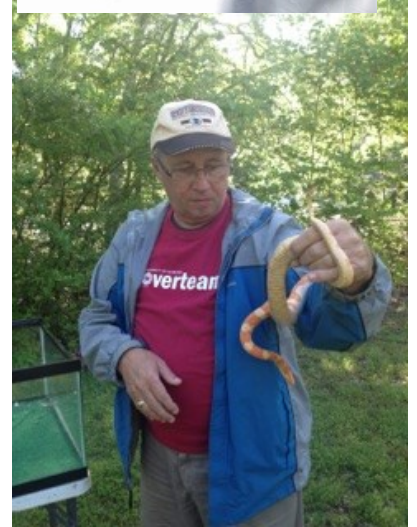
**Auburn University, AL 36849**





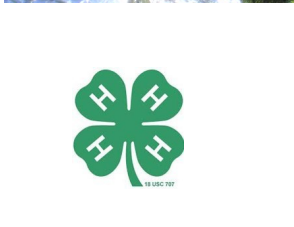
## Forestry Awareness Week Now

Held Earth Day, April 22 at Brierfield Ironworks Historical State Park for 456 Bibb County 5th & 6th graders





**F.A.W.N.**



Visited by Superintendent  
Duane McGee  
Bibb County Board of Education

# Consider Chainsaw Safety (Garden Talk)

**ANDREW J. BARIL—REA II Forestry, Wildlife and Natural Resource Management**



Go ahead and laugh. Go ahead and get it out of your system. Many dismiss the notion of chainsaw safety, but in light of our recent tornado outbreak and all the wood that is on the ground; we need to consider safety before we run out and cut up some wood. In one ditch on this issue are my Bubba friends. They say, "I can crank it and pull the trigger, what else is there to running a chainsaw." In the other ditch are my OSHA friends and worry-warts, who say the term 'chainsaw safety' is an oxymoron. Come on y'all, the chainsaw is a great tool, and in the hands of a responsible adult, it can save many hours of back-breaking labor.

I grew up in the Bubba camp. At the age of ten, my father received a promotion at work that caused us to move. The house my parents bought, in northern Indiana, had a 'real' fireplace. For the next ten years of my life I cut and split wood for our firewood eating monster with a hand bow saw, axe, and hatchet. Dad would not buy a chainsaw he said it was too dangerous. In 1975, Hurricane Eloise brought about a happy introduction with the chainsaw. While cutting up limbs after the storm

with my bow saw, one of my friends came by with his dad's metal chainsaw. I was amazed how fast it made work of our pine trees! The rest of the afternoon we made some money; him cutting and me pulling. A few years later at work my boss said, "Who knows how to run a chainsaw?" Not knowing anything, I said "I do", and was given the job of cutting down a tree and cleaning up the mess. I was blessed to have an older man, who really knew chainsaws working with us, and that we were in the woods where I could do minimal damage to anyone but myself. Surviving that episode, saws have now been part of my life for the past thirty-five years.

The first safety issue one must consider is the chain. On my big saw the motor peaks out at 13,000 rpm, or 217 revolutions per second! On a chain that covers a 20" bar there are forty 'exposed' cutting teeth. You do the math. Not only must one be wary of the moving chain, but every time one pulls the trigger centrifugal force causes that saw to 'buck' in your hand; moving the chain to a new location. This is why all modern saws have chain break. It stops the chain from moving in milliseconds. However, even with chain break, centrifugal force can send the bar back into one's face or body; trust me I know. Also as the chain moves oil, wood chips, and microscopic metal shavings fly off the chain as projectiles into space. These operator issues call for personal protection. Motor sounds require hearing protection; I wear ear plugs and ear muffs. Chain issues require cut protection and eye wear. Plastic eye glasses are not protective eye-wear! I wear heavy leather boots, chainsaw chaps, long-sleeve shirts, and leather gloves to protect my body. I also wear plastic safety glasses over my eye glasses or a helmet/safety shield/ear muff combination to protect my head. Now that I am protected from the saw, let's look at the tree.

No personal safety equipment is going to save you from a 20,000 pound falling white oak or longleaf pine. Working in the timber business years ago my boss used to say, "With the weight of the wood and equipment, you only get one accident if you survive." Gravity wins every time; use your brain! Our greatest safety protection is our thinking capabilities. Traditionally, logging and coal mining were two of the most dangerous jobs in America. In the last thirty years, both industries have mechanized their labor force to improve safety. However, when a major storm blows through our neighborhood, weekend loggers break out their gear after sitting behind a desk all week, and proceed to clear their yard and neighborhood of debris. You must consider where gravity is going to move the tree after you sever the stem or branch. Another consideration is spring poles and compression points. An up rooted tree lying on a house is an interesting adventure into physics and mechanics. The following example only works on low pitched roofs. Here goes, begin by slowly removing the weight from the tree, always knowing where your help is standing. Begin with the branches that are not touching anything. As these branches are removed, one can see where the tree is 'held' on the roof. Again, slowly cut into branches to relieve the pressure, and then sever. In the end, one will be left with the main stem. If you have a saw big enough to handle the stem begin at the top and slowly remove 16-20" blocks at a time. I like the smaller size because it is the right length for firewood, and it is easier to handle. A living 20" length of stem that is 20" in diameter probably weighs 150-200 pounds! Once I get everything cut off the roof except where the stem is touching the gutter area, I go to the ground. If the root ball is attached, slowly cut above the stem in a convenient location. Once the weight of the tree begins to separate from the stump attached to the root ball, the root ball will quickly roll back over into the hole. This is very dangerous! Injury or death can occur from the root ball rolling, the stump springing up, or the 12-20' piece of stem crashing from the house. As you see this is not for the faint of heart but it is exciting, and that is why so many casual chainsaw users get hurt during storm cleanups. A final word, go to a training class. Extension conducts classes on chainsaw safety as requested. Also, if you want to be involved in disaster relief, many faith-based organizations also teach chainsaw safety. Just remember, you are more important than the wood. Please be careful.

## Sharleen Briggs REA—Consumer Science and Personal Financial Management

During the past year and a half, Matt Hartzell and Sharleen Briggs with Alabama Extension have partnered with Dave Drake of the Alabama Career Center System's Tuscaloosa office to provide workforce preparedness education for nearly 300 pre-release inmates at Bibb Correctional Facility in Brent. These quarterly presentations cover the do's and don'ts of applying for a job, interviewing, writing resumes, communicating with potential employers, and keeping a job once employed. Most inmates have indicated on post surveys they were better prepared to seek and obtain employment upon release due to these presentations, whose long term goal is to lower the rate of recidivism, and reduce costs to taxpayers and government.



**Minding  
Our Future**

INVESTING IN HEALTHY INFANTS AND TODDLERS



### Minding *Our* Future: Investing in Healthy Infants and Toddlers

What happens during the first three years of life affects children for a lifetime. This was the message presented to the eighteen participants at a recent forum hosted by Judge William D. Owings, the Children's Policy Council and the Alabama Extension System with Matt Hartzell, County Extension Coordinator and Sallie Lide-Hooker, Regional Extension Agent, Family and Child Development.

After Judge Owings and CEC Hartzell welcomed the group, Kristin Foster, Acting Director of the David Matthews Center for Civic Life, facilitated the forum. The group learned that there are 182, 171 infants and toddlers living in the state of Alabama, of whom 29% under the age of three live in families of poverty. 52% of children under the age of three live in low-income families (incomes lower than 200% of the Federal Poverty Level). 60% of Alabama mothers with infants are in the labor force while 13% of children under three live in families where parents are unemployed. 39% of children under the age of three live with a single parent. Alabama ranks 44<sup>th</sup> in the nation on Child Well Being.

Participants were made aware that many people treat babies according to out-of-date beliefs about what babies can or cannot do, why they behave as they do, and how they learn. Dr. Ellen Abell, Family and Child Development Specialist, Alabama Extension System Associate Professor, Auburn University Department of Human Development and Family Studies, provided in the issue guide Comparisons of Past Belief and Current Knowledge. She included that, "Evidence from brain development research urges us to reinforce our efforts to provide environments that meet the true developmental needs of infants and toddlers. Home and child care settings meet these needs best when they: make time for affection and comfort; anticipate, attune to, and responds to children's behaviors, cues, and needs; communicate warmth and positive regard; provide and engage in play opportunities; and respond kindly and firmly to behaviors. Adults make it possible for infants and toddlers to thrive for a lifetime when they nurture close and responsive relationships with them, create safe and interesting surroundings that match their changing abilities, allow for time to explore, and offer emotional and intellectual support for their discovery and learning."

Participants addressed three approaches considering examples of what might be done considering consequences of each approach. Approach One addressed "Develop Caring Adults", Approach Two addressed "Create Healthy and Thriving Communities", and Approach Three addressed "Provide Access to Services". Participants provided stimulating and thoughtful input for each topic. Discussion results suggested "breaking the cycle" (of poor parenting skills), providing more community-wide events to educate parents and students, and community development of resources needed to respond to unique needs. A challenge that was identified was, "Communities are disappearing." Parents may not be involved in the community.

Action ideas identified by the participants included: Utilize your Extension Office; more outreach, in general; and whatever your thing is, use that to connect people with what they need. Entities identified to include were church leaders, principals and other educators, city leaders, health department, community leaders, and of course families.

If you are interested in attending a Minding Our Future Forum, the David Matthews Center for Civic is facilitating them state wide. For information regarding one near you, you may contact Sallie Hooker at (334) 875-3200.

**Sallie Hooker, - Regional Extension Agent III  
Family and Child Development**

# Home Food Preservation

## Canners and canning methods that should not be used by consumers

**Steam Canners** The steam canner was designed as a means to process foods using steam without the aid of pressure. The manufacturer claims this process uses less water, saves time and energy, and recommends identical processing times as those required for boiling-water bath treatments. Studies have concluded that: Atmospheric steam canners result in significantly lower product temperatures at the beginning and end of the scheduled process when compared to water-bath canning. Use of steam canners as instructed by the manufacturer would result in under processing and considerable economic spoilage.



**Micro-Dome Food Preserver** - Micro-Dome Food Preserver Recalled Washington, DC--The U.S. Consumer Product Safety Commission (CPSC) in cooperation with Micro-Dome of San Ramon, CA, has warned consumers of certain safety hazards associated with the use of the "Micro-Dome Food Preserver" manufactured by Micro-Dome and sold and distributed to consumers after August 1987. The CPSC has also urged consumers to destroy all food that has been preserved using a Micro-Dome Food Preserver

**Solar Canning** The heat generated from captured sunlight is not a reliable method to process acid foods and should never be used to can low-acid foods.

**Oven Canning** Oven-canning is extremely hazardous. The oven canning method involves placing jars in an oven and heating. In oven canning, product temperatures never exceed the boiling point because the jars are not covered. It is, therefore, not safe to use for low-acid products (e.g. meats, most vegetables) which require temperatures higher than 212 F. Because this process fails to destroy the spores of *Clostridium botulinum*, it can cause the food to become toxic during storage. Also, canning jars are not designed for intense dry heat and may explode resulting in serious cuts or burns.

**Open Kettle Canning** The open-kettle method involves placing hot food in jars and sealing with no further heat treatment. This method is NOT recommended for home canning because the amount of heat applied may not be sufficient to destroy bacteria and the product may spoil quickly or cause illness when consumed.

**Microwave Processing** Microwave oven cannot be used for home canning. Microwave food reaches 212 F but heating is not uniform. There is also a danger of explosion of the jars within the microwave oven or as food is being removed from the oven.

**Dishwashing Processing** Processing canned foods in a dishwasher cycle is dangerous. The temperature of the water during the cleaning and rinsing cycle is far below that required to kill harmful micro-organisms. Thus the product will be underprocessed and unsafe to eat. Also, if you would like to have your pressure canner gauge tested, we will be doing that too. Please contact the Bibb County Extension Office at 205-926-4310 for more information.

***Janice Hall , Regional Extension Agent III  
Food Safety, Preparation and Preservation***





## Refrigerator Jelly with Splenda

- 2 packages or 2 tablespoons unflavored gelatin
- 4¼ cups bottled unsweetened fruit juice (1 quart plus ¼ cup)\*
- ½ cup Splenda® Granular

**Yield:** About 4 half-pint jars

**Procedure:** Sterilize jars. In a saucepan soften gelatin in juice. Bring to a rolling boil, dissolving gelatin; boil 1 minute. Remove from heat. Stir in Splenda® granular. Skim foam if needed. Pour into hot sterilized jars, leaving at least ¼-inch headspace. Apply lids, cool and store in refrigerator. (Do not process in a canner or freezer.)

\*This recipe was tested using commercially bottled white grape-peach juice.

**Note:** Sterilized jars are not required for this recipe; it can be filled into hot, clean jars or plastic refrigerator containers. However, sterilized jars would be best for avoiding spoilage during storage. Refrigerator jellies made with gelatin typically last 1 month in the refrigerator until opened.

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## Reduced-Sugar Fruit Spreads: Peach-Pineapple Spread

- 4 cups drained peach pulp (procedure as below)
- 2 cups drained unsweetened crushed pineapple
- ¼ cup bottled lemon juice
- 2 cups sugar (optional)

This recipe may be made with any combination of peaches, nectarines, apricots, and plums.

This recipe may be made without sugar or with up to 2 cups, according to taste or preference. Non-nutritive sweeteners may be added. If aspartame (a low-calorie nutritive sweetener) is used, the sweetening power of aspartame may be lost within 3 to 4 weeks.

**Yield:** 5 to 6 half-pints

Please read [Using Boiling Water Canners](#) before beginning. If this is your first time canning, it is recommended that you read [Principles of Home Canning](#). **Procedure:** Thoroughly wash 4 to 6 pounds of firm, ripe peaches. Drain well. Peel and remove pits. Grind fruit flesh with a medium or coarse blade, or crush with a fork (do not use a blender). Place ground or crushed fruit in a 2-quart saucepan. Heat slowly to release juice, stirring constantly, until fruit is tender. Place cooked fruit in a jelly bag or strainer lined with four layers of cheesecloth. Allow juice to drip about 15 minutes. Save the juice for jelly or other uses. Measure 4 cups of drained fruit pulp for making spread. Combine the 4 cups of pulp, pineapple, and lemon juice in a 4-quart saucepan. Add up to 2 cups of sugar, if desired, and mix well. Heat and boil gently for 10 to 15 minutes, stirring enough to prevent sticking. Fill jars quickly, leaving ¼-inch headspace. Adjust lids and process as recommended in [Table 1](#).

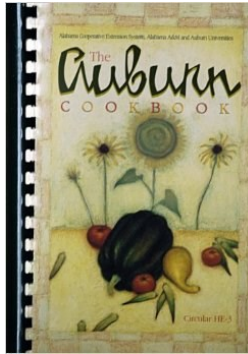
		Process Time at Altitudes of			
Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 3,000 ft	3,001 - 6,000 ft	Above 6,000 ft
Hot	Half-pints	15 min	20	20	25
	Pints	20	25	30	35



# Cookbooks available at the Bibb County Extension Office

Makes a great gift!!

Auburn Cookbook - \$10  
Cooking, Alabama Wild Game - \$4  
Home Food Preservation (1993 ed.) - \$5  
Home Food Preservation (2012 ed.) - \$5  
Also,  
Agriculture Moves Forward  
Notecards (20) - \$4



For more information call our office at 205-926-4310 or go to:  
<http://www.aces.edu/go/516>



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