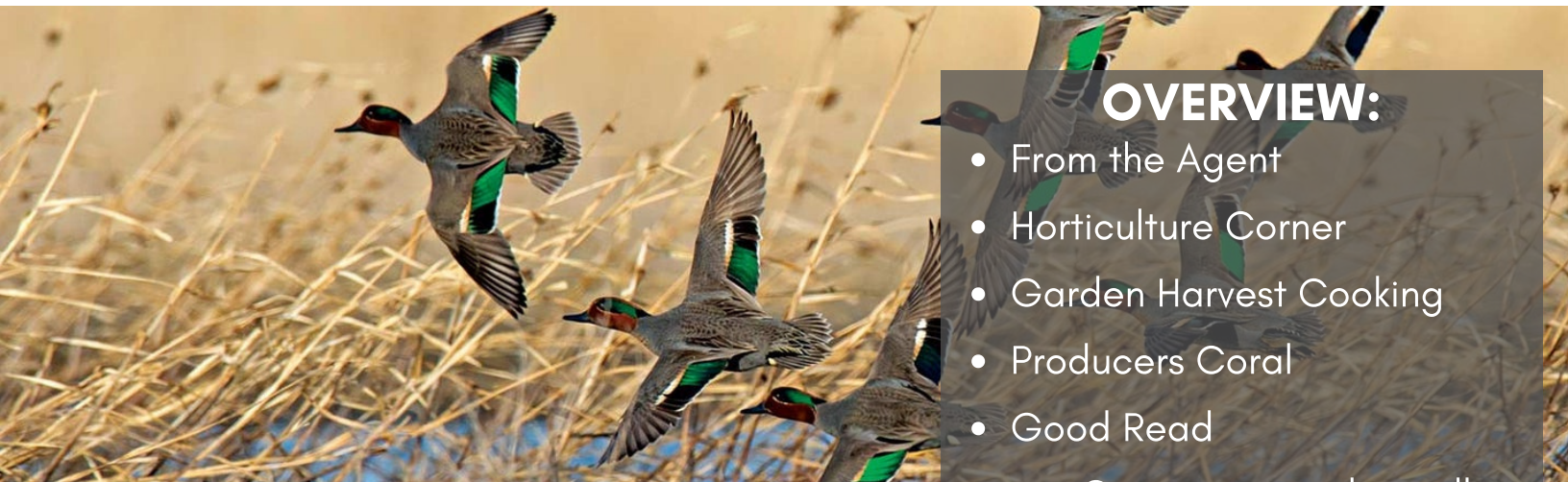


VOL. 21 | SEPTEMBER 2021

OUR BACKYARD

An agricultural newsletter by Hardin County AgriLife Extension



OVERVIEW:

- From the Agent
- Horticulture Corner
- Garden Harvest Cooking
- Producers Coral
- Good Read
 - Can you get salmonella from your backyard chickens?
- Upcoming Programs
 - Master Gardener Interest Meeting
 - Hunter Education
 - Private Pesticide Applicator Training
 - Agriculture Committee Meeting
 - Leadership Advisory Board Meeting
 - Southeast Texas Beef Cattle Symposium
- Get Involved

From the Agent

Howdy!

For those of you that know me, you know that I am always looking for ways to make things better. Well this has lead to me creating another new area in our newsletter, Garden Harvest Cooking. Sometimes our gardens produce more than we expect and leave us looking for ways to use it. This section will focus on recipes that use up what we might have an over abundance of!

Katie A. Pace | Hardin County Extension Agent



HORTICULTURE Corner

In the Garden

Labor Day is the time to prune roses for a fall bloom, but do NOT fertilize!

Give hedges and shrubs one last trim before winter

Now is the time to plant Bluebonnets and wildflowers

Mid-End September place pre-emergent on yards

Native Texans



Keeping with our theme from last month of moisture loving plants, here we have the Southern Maidenhair Fern. Different from our normal fern "swords", this fern has a graceful and delicate look. Given the right circumstances this fern can provide a good ground cover.

As with most our ferns, it loves part to full shade and the alkaline soils of Southeast Texas. But be warned, if you do not have a low area of your yard, then you will have a water hog on your hands. If it does not have proper watering, it can go dormant by July, but it also does extremely well in potted situations. Just be sure to cut dead foliage to make sure it stays looking fresh.

What should I plant this month?

Landscape Transplant:

Calendulas

Pansies

Violas

Transplant for Fall
Garden:

Broccoli

Cabbage

Cauliflower

Seed for Fall Garden:

Brussel Sprouts

English Peas

Mustard/Collards

Lettuce

Radish

Spinach

Turnips

GARDEN HARVEST

Cooking

Sautéed Parmesan Vegetables

Ingredients

- 1 zucchini, coarsely chopped
- 1 yellow squash, coarsely chopped
- 1 red bell pepper, seeded and coarsely chopped
- 1 green bell pepper, seeded and coarsely chopped
- 1 yellow bell pepper, seeded and coarsely chopped
- 1 cup grape tomatoes, halved
- 2 Tbs vegetable oil
- 2 Tbs reduced-fat Italian dressing
- 1/4 cup grated Parmesan cheese

Instructions

1. Wash hands and clean cooking area
2. Wash and chop vegetables as indicated above
3. Heat skillet to medium; add vegetable oil
4. Add zucchini, squash, bell peppers, and grape tomatoes; sauté until tender, about 10 minutes
5. Place sautéed vegetables into large serving bowl; add dressing and Parmesan cheese; mix until evenly coated



Beefy Sausage Zucchini Bake

Ingredients

- 1/2 pound ground beef
- 1/2 pound ground sausage
- 1 medium onion, chopped
- 1/2 tsp garlic powder
- 6 oz unsalted tomato paste
- 2 cans diced tomatoes, Italian style 15.5 oz
- 4 cups sliced zucchini, about 4
- 1/4 grated or shredded Parmesan cheese
- Salt and Pepper to taste

Instructions

1. In a skillet brown beef, pork, and onion. Drain if needed
2. Add seasonings, tomato paste, and canned tomatoes.
3. Simmer for 5 minutes. Stir in zucchini
4. Transfer mixture into a greased 9x13 baking dish
5. Bake at 350 degrees for 20-25 minutes, or until bubbly
6. Remove from oven and sprinkle with cheese



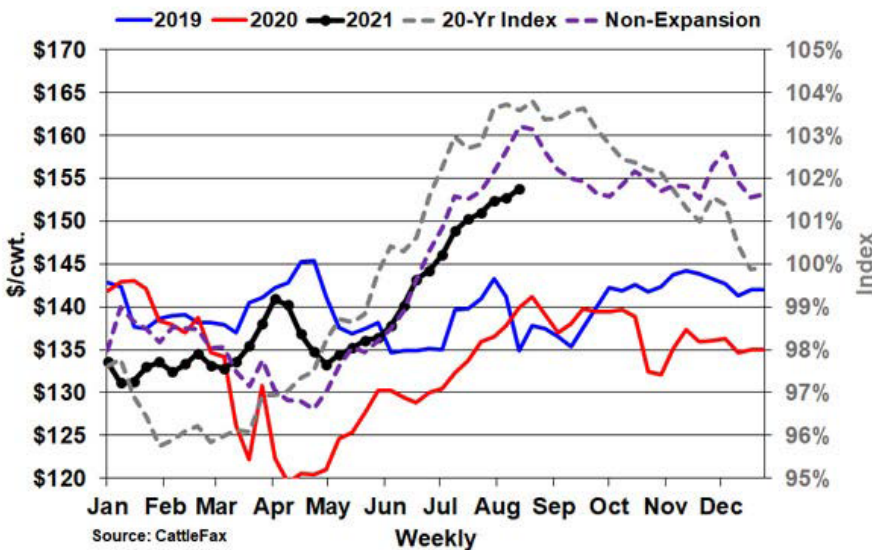
PRODUCERS

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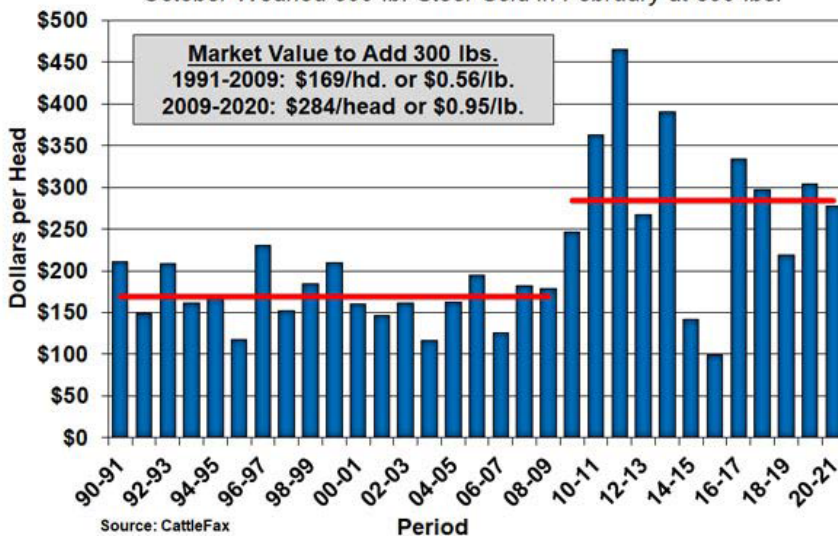
Cattle Market

CattleFax U.S. 800-lb. Steer Price



The Market Value for Additional Weight

October Weaned 500-lb. Steer Sold in February at 800-lbs.



What to do with the herd this month?

With all the weather changes be sure to be on the lookout for respiratory & other diseases based on your vets advice

Start marketing those bulls you are planning on rotating out of herd genetics

If fall calving, move cow-calf pairs to a clean pasture to minimize health risk

BQA Tip

Verify treatment protocol by using a processing map to record where each injection was given, how much was given, how it was given, who gave the injection, and what the injection was

When will she calve?

Sep 1-21 → June 10-30

Sep 22-30 → July 1-9



Can you get salmonella from your backyard chickens?

By Adam Russell

For those with backyard poultry, like chickens or ducks, a Texas A&M AgriLife expert encourages taking precautions against salmonella exposure as cases spike across the U.S. The Center for Disease Control and Prevention reported an uptick in salmonella cases, 672, with 157 hospitalizations and two deaths in 47 states, including 12 cases in Texas. There have been 198 new cases since June 24. One in four cases involved children under age 5, according to the report.

Craig Coufal, Ph.D., Texas A&M AgriLife Extension Service poultry specialist and associate professor in the Texas A&M College of Agriculture and Life Sciences Department of Poultry Science, Bryan-College Station, said a recent increase in salmonella cases serves as a reminder that people should take simple sanitation precautions after visiting or cleaning their chicken coop or even simply handling the birds, eggs and meat. "Some outbreaks are worse than others, but hundreds of infections happen every year," he said. "Many people, especially new producers who are unfamiliar with poultry, don't take simple steps to prevent exposure."

The popularity of backyard chicken flocks has increased over the last several years, Coufal said. The rising number of salmonella outbreaks shows there is continued need for public education about ways to avoid exposure through basic hygiene. The true number of sick people in any salmonella outbreak is likely much higher than reported because many people recover without medical care and are not tested, according to the report. Among 423 people interviewed, 292, or 69%, reported contact with backyard poultry before getting sick.

Most chickens, ducks and turkeys carry some form of the more than 2,000 types of salmonella, Coufal said. It's naturally occurring part of their microbial flora. Birds are carriers so they typically don't show signs of the bacteria. Coufal said unusually high number of infections in 2020 likely correlated with the increased number of new backyard

flocks established during the pandemic. The CDC reported more than 1,700 cases, including one death, in 2020 and more than 1,100 cases in 2019, including two deaths.

More than 30% of those cases resulted in hospitalizations. "The numbers can fluctuate, but every infections is preventable as long as people are mindful when they handle the birds or fresh eggs and meat," he said.

Despite salmonella's presence, residents with backyard chicken flocks can greatly reduce the risk of infection by taking simple precautions, Coufal said. Petting or holding live birds, handling farm fresh eggs or working in areas frequented by birds, such as the coop, can expose people to salmonella. Coufal said toddlers should never be allowed to handle poultry because of the likelihood of exposure. And adults and children should never kiss a chicken or baby chick or duckling.

"The number of children under age 5 being infected always jumps out at me," he said. "But the data makes sense because parents think it is cuter for the kids to hold or pet the birds, and then the child puts their fingers in their mouth and are potentially infected. It's playing with fire." Coufal said the key to avoiding exposure is preventative hygiene, including hand washing with water as warm as you can tolerate and preventing salmonella from entering the home.

Routine precautions like removing clothes worn in the coop or while handling birds, especially shoes, before entering the home can also reduce chances of exposure, he said. Fresh eggs should be washed thoroughly with warm, running water, then dried with paper or cloth towels that will not come in contact with your hands or kitchen surfaces before storing in the refrigerator. Sanitizing wipes are also a good option.

Practicing good hygiene at the coop can also help protect backyard flocks from exposure to salmonella and other bacteria and viruses, Coufal said. Poultry producers should not share equipment or materials with other producers. If sharing equipment, such as a coop, is necessary, it should be cleaned thoroughly and sanitized with a bleach-based cleaner. Similarly, visiting neighboring poultry production areas or neighbor's coops could also lead to transfer of pathogens if precautions, such as changing shoes or clothes, are not taken to prevent transmission, he said.

Coufal also recommends backyard producers purchase their chicks, ducklings and other fowl from reputable sources. “When you buy birds at a flea market or in the want ads, you really don’t know where they are coming from,” he said. “There are no assurances of testing for diseases or the health status of the bird.”

Coufal recommends purchasing birds from hatcheries or breeders certified through the National Poultry Improvement Plan, NPIP. NPIP certification ensures birds are from healthy breeder flocks tested for severe diseases. However, NPIP certification does not guarantee birds are completely free of salmonella.

Handling poultry is not the only way salmonella is spread, but according to the CDC, it is the most likely way to be exposed. Symptoms including fever, stomach cramps and diarrhea typically emerge six hours to six days after exposure

Illness typically lasts up to a week, and most people recover without treatment. But salmonella infections can spread to the intestine and bloodstream in severe cases that require hospitalization. Children under the age of 5 and older adults or those with compromised immune systems may be more susceptible to salmonella infections, according to the CDC.

“Salmonella recalls on poultry products or in lettuce, tomatoes or peaches pop up from time to time, and that’s due to testing requirements,” he said. “Testing in backyard flocks is not prevalent, so again the focus needs to be on hygiene and exposure prevention, especially for those with weaker immune systems.”

Upcoming Programs for
Hardin County

TEXAS A&M
AGRILIFE
EXTENSION

TEXAS
MASTER GARDENER
TEXAS A&M AGRILIFE EXTENSION

By Popular Demand!
**HARDIN COUNTY
MASTER GARDENER
INTEREST MEETING**

Join us to discuss the
creation of a Fall 2021
Master Gardeners Group
in Hardin County

August 31, 2021 at 6:00 PM

**Hardin County Annex Lobby
1135 Redwood Kountze, TX**



TEXAS HUNTER EDUCATION COURSE

Register Now

September 18, 2021

9:00 AM-3:00 PM

\$25 fee includes lunch

Hardin County Annex Building
1135 Redwood | Kountze | TX | 77625

For more information contact the Hardin County
Extension Office (409) 246-5128

Texas A&M AgriLife Extension provides equal opportunities in its programs and employment to all persons, regardless of race, color, sex, religion, national origin, disability, age, genetic information, veteran status, sexual orientation, or gender identity. The Texas A&M University System, U.S. Department of Agriculture, and the County Commissioners Courts of Texas Cooperating. Persons with disabilities who plan to attend this meeting and who may need auxiliary aids or services are required to contact Texas A&M AgriLife Extension Service five working days prior to the meeting so appropriate arrangements can be made.

SEPTEMBER 24, 2021
8:00 AM- 12:00 PM

1135 REDWOOD
KOUNTZE, TX 77625

PRIVATE PESTICIDE APPLICATOR TRAINING

**TRAINING
COST \$60**

The three and a half hour training will give participants the needed information to take the private applicator license test which is administered by the Texas Department of Agriculture.

Private Applicator License is for producers or land owners who wish to apply restricted use pesticides to their property.

**PLEASE RSVP BY SEPTEMBER 20, 2021-
HARDIN COUNTY EXTENSION OFFICE AT (409) 246-5128**






JOIN US FOR THE AGRICULTURE COMMITTEE MEETING!

*Help decide what agriculture programs
come to Hardin County!*

September 16, 2021 from 11:30-12:30

*Can't be here during that time? We can provide
a virtual option!*






“

Help drive Extension Programming, join our Leadership Advisory Board!

September 17, 2021 11:30-12:30

*Can't make it during that time?
Ask about a virtual option!*





SOUTHEAST TEXAS BEEF SYMPOSIUM

SAVE THE DATE

Thursday, October 28th, 2021
White's Park, Anahuac Texas

Get involved with Hardin County Extension

Please consider joining the Hardin County Agriculture Committee to provide leadership and suggestions for upcoming programming. You don't have to make a large time commitment, with as few as four meetings per year, but we would love to hear your ideas and for you to share input on your county!

Please contact the office to update your email address, or if you know someone that would like to be added to this list, at (409) 246-5128, or by email katie.pace@ag.tamu.edu. We also welcome suggestions for upcoming newsletters!

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<http://hardin.agrilife.org>

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