



UNIVERSITY OF GEORGIA

EXTENSION



NEWS & EVENTS

Up Coming Classes & Events

2024 Elbert County Extension 4-H Plant Sale

Deadline to order and submit payment at 373 Campbell St. is **Wednesday, October 11th.**

Plant pick-up is **Thursday, October from 9:30AM to 6:00PM at Farm Bureau**

Visit the Elbert County Extension Office to place an order.

BLUEBERRIES

1gal \$10 | 3gal \$20 |

7gal \$35

Brightwell

Climax

Pink Lemonade (1 & 3 gal)

Premier (1 & 7 gal)

Powderblue

Tifblue

RASPBERRIES

1 gallon: \$10

Caroline

Crimson Giant

Crimson Night

Fall Gold

Nova

BLACKBERRIES

1 gallon: \$10

Apache

Arapaho

Navaho

Triple Crown

MULBERRY

1 gal: \$10 | 3: gal \$18

Dwarf Everbearing

GOJI BERRY

1 gal: \$10

PLUM

5 gallon: \$25

AU Rosa

Methley

Ozark Premier

AMERICAN PERSIMMON

3 gal: \$20

MUSCADINES

1 gal: \$10

Carlos

Cowart

Magnolia

Nesbitt

Sterling

Sterling

BUNCH GRAPES

1 gallon: \$ 10

Concord Seedless

Himrod Seedless

FIGS

1 gal: \$10 | 3 gal: \$20

Black Mission

Brown Turkey

Celeste

Magnolia

POMEGRANATE

1 gal: \$10 | 3 gal: \$20

Parfianka

Wonderful

Dwarf

PECANS

5 gallon: \$45

Elliott

Lakota

Pawnee

Oconee

ELDERBERRY

1 gal: \$10 | 3 gal: \$20

Adams

Bob Gordon

Wyldewood

York

APPLE

5 gallon: \$25

Anna

Arkansas Black

Fuji

Gala

Granny Smith

Musta (Crispin)

Pink Lady

Red Rome

Yellow Delicious

CRABAPPLE

5 gallon: \$25

Callaway

PEARS

5 gallon: \$25

Bartlett

Kieffer

Orient

Pineapple

ASIAN PEAR

5 gallon: \$25

Chojuro

Green Giant

PEACH

5 gallon: \$25

Belle of Georgia

Elberta

Red Haven

Redskin

NECTARINE

5 gallon: \$25

Karla Rose

Mayfire

AG & NATURAL RESOURCES

Have You Heard Fall Army Worms Are Everywhere?

Brian Bradford , Elbert County ANR Agent

It has been an unusual year in agriculture in Elbert County and for everyone in agriculture in the great state of Georgia. Faced with a wet, cool spring followed by a period of drought and then other unsettled weather, we have seen it all this year! In addition, we are now faced with a terrible infestation of fall armyworms. The fall armyworm is by far the most critical caterpillar pest in pastures and hayfields. These pests can quickly decimate a field of any forage crop, often selecting higher-quality material first. If not controlled, armyworms can cause severe economic damage and total forage loss. This year, we have seen them much earlier than usual, and they have caused a huge amount of devastation to our farmers. Armyworms are quite easy to identify. Small fall armyworms stay lower in the canopy during the day, and their feeding is less damaging and more challenging to see. The youngest larvae do not eat much, but the mature larvae can eat more than all other ages combined. Large fall armyworms are pretty easy to find because of their size. They are typically most active in the early morning or late afternoon when temperatures are cooler but will feed throughout the day. Most producers will identify fall armyworms at the fully grown larvae stage. They can be up to 1.5 inches long and are light green to nearly black with light and dark stripes that stretch horizontally along the worm's body. One of their most distinct characteristics is an inverted Y-shape on the head of the worm. Careful scouting is the best way to prevent economic losses. The University of Georgia Extension Service recommends using an insect sweep net to identify low populations of fall armyworms before significant feeding damage occurs. Sweep samples should be collected early in the morning and late in the afternoon when the fall armyworms are more prevalent. Some birds, such as geese or cattle egrets, may indicate armyworm activity, but this is not always guaranteed, especially in the Coastal Plains, where the birds are always present.

Unfortunately, fall armyworms usually go unnoticed until feeding damage occurs. Damage can appear differently depending on the forage type and conditions. Fall armyworms prefer high-quality, well-maintained forage and will select high-quality pastures and hayfields first. Most damage begins with ragged leaves or areas with stripped stems. Damage can be devastating in hayfields or pastures with tall growth, with nearly all tender green vegetation being removed.

Damage may appear as thinned-out grass and brown spots in overgrazed pastures, which may be misdiagnosed as drought damage. The damaged patch will usually increase in size as the fall armyworm population builds. The brown color results from dehydration of plant tissues following fall armyworm feeding. The only vegetation left in the field after a severe fall armyworm infestation will often be tough stems. Fall armyworm outbreaks are more prevalent during drought because some of their natural enemies are less active under these adverse conditions.

Textbook treatment thresholds are typically recommended at three fall armyworm larvae per square foot, but weather and forage demand may dictate a more conservative threshold. Harvesting a hay crop may be the best option for armyworm control if hay is close to cutting time and the fall armyworms are at the fully grown larvae stage. If insecticides are required, be sure to follow all label instructions. Insecticides are labeled for specific life stages of the fall armyworm. Small caterpillars are generally easier to control than larger ones, and insecticides are only recommended when fall armyworms are less than ¾" long. Several insecticides are available for young larvae, but we should pay careful attention to grazing or harvesting restrictions related to these products. The products recommended for use in Georgia are listed in the graphic below. You may want to consider a residual control option. Products vary in their length of residual control and application cost, so you will need to determine the potential returns on this investment.



FAMILY & CONSUMER SCIENCES

September is National Food Safety Education Month!

Christa Campbell, Elbert County FACS Agent

According to the Centers for Disease Control and Prevention, every year, an estimated 1 in 6 people in the United States (or 48 million people) get sick, 128,000 are hospitalized, and 3,000 die from eating contaminated food. Right now, there may be an invisible enemy ready to strike. He's called BAC (**bacteria**) and he can make people sick. Anyone can get sick from a **foodborne illness** (also called food poisoning). In fact, even though consumers can't see BAC – or smell him, or feel him – he and millions more like him may already be invading food products, kitchen surfaces, knives and other utensils. But you have the power to Fight BAC!® and to reduce your risk of **foodborne illness**. It's as easy as following these core four Fight BAC!® practices for food safety: 1) Clean, 2) Separate, 3) Cook and 4) Chill.

CLEAN Wash hands and surfaces often

Bacteria can be spread throughout the kitchen and get onto hands, cutting boards, utensils, counter tops and food. To Fight BAC!® always use **food safety practices**:

- Wash your hands with warm water and soap for at least 20 seconds before and after handling food and after using the bathroom, changing diapers and handling pets.
- Wash your cutting boards, dishes, utensils, and counter tops with hot soapy water after preparing each food item and before you go on to the next food.
- Consider using paper towels to clean up kitchen surfaces. If you use cloth towels wash them often in the hot cycle of your washing machine.
- Rinse **fresh fruits and vegetables** under running tap water, including those with skins and rinds that are not eaten.
- Rub firm-skinned fruits and vegetables under running tap water or scrub with a clean vegetable brush while rinsing with running tap water.

SEPARATE Don't cross-contaminate

Cross-contamination is how bacteria can be spread. Improper handling of raw meat, **poultry**, seafood and eggs can create an inviting environment for cross-contamination. As a result harmful bacteria can spread to food and throughout the kitchen leading to a foodborne illness.

- Separate raw meat, poultry, seafood and eggs from other foods in your grocery shopping cart, grocery bags and in your refrigerator.
- Use one cutting board for fresh produce and a separate one for raw meat, poultry and seafood.
- Never place cooked food on a plate that previously held raw meat, poultry, seafood or eggs.

COOK Cook to the safe internal temperature

Food is safely cooked when it reaches a high enough internal temperature to kill the harmful bacteria that cause foodborne illness. Use a **food thermometer** to measure the internal temperature of cooked foods.

CHILL Refrigerate Promptly

Refrigerate foods quickly because cold temperatures slow the growth of harmful bacteria. Do not over-stuff the refrigerator. Cold air must circulate to help keep food safe. Keeping a constant **refrigerator temperature of 40 °F** or below is one of the most effective ways to reduce the risk of foodborne illness. Use an appliance thermometer to be sure the temperature is consistently 40 °F or below. The freezer temperature should be 0 °F or below.

For more information about these core four food safety practices for food safety or to download fact sheets, visit <https://www.fightbac.org/food-safety-basics/the-core-four-practices/>

Source: Partnership for Food Safety Website

4-H & YOUTH DEVELOPMENT

Elbert County 4-H 2024/2025

We are so excited to get our program year started with our ECCHS students on Monday, September 9th! All students in 9th-12th grade are invited to attend this fun kick-off meeting. Questions? See Club Sponsor Mrs. Tracy Brown or message us! Enrollment cards, Medical Release Forms and Code of Conduct Forms can also be picked up from her in Room E8. See you soon!

PS - Officer/board applications are also available from Mrs. Brown at the High School! You can also message us to get one emailed. They are due back to Mrs. Brown or our Office by the close of business on Friday, September 6th.



County Project Fair is back!

Elbert County 4-H will accept entries in all age groups from now until Friday September 27th!

Project Achievement is one of the **BEST** activities you can do as a 4-H'er! Elbert County 4-H holds "County Project Fair" in conjunction with the Elberton 12 County Fair. This means you get double credit for one project! It is simple—just create a trifold board on a topic of your choice! Pick a topic, write information to teach about your topic (at least three educational points), collect pictures or clippings of the topic and glue everything on your trifold board! Make sure to include your name and your 4-H Club Teacher's name on your trifold board. The 4-H Staff will pick them up at ECES/ECMS on September 27th, or you can bring it to the 4-H Office on or before September 27th. All trifold boards will be judged for Elbert

County Project Fair (4-H Awards!) and then entered into the mini-booth competition at the Elberton 12 County Fair. You earn 25 Clover Points for entering Project Fair and 15 Clover Points for having a mini-booth at the Elberton Fair! 40 Clover Points for 1 project! Plus, you will get a pass to get into the Elberton 12-County Fair for free, saving you the admittance fee! AND you could win a premium (\$) if your project places in the Elberton Fair! It is a win-win!!! Get started today! 4-H'ers who compete in County Project Fair are allowed to sign up for District Project Achievement, the premier Georgia 4-H competition before others! Cloverleaf (5th & 6th Graders) Project Achievement is at Rock Eagle on November 2, 2024. Portfolio rough drafts (7th-12th Graders) are due December 18th and DPA is at Rock Eagle March 7-9, 2025.

If you need a reasonable accommodation or language access services, contact the Elbert County Extension office at 706-283-2037 or uge1105@uga.edu at least three weeks prior to the program date.

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Monday - Friday
8:00am - 5:00pm

Closed 12:00pm-1:00pm

Visit our website at:

www.ugaextension.org/elbert

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