



Forsyth County Cooperative Extension News

July 2017

Forsyth Fieldnotes

By Heather N. Kolich
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UGA Extension Forsyth County

Fall webworms at work

Fall is still eight weeks away, but fall webworms are already eating tree leaves. These caterpillars stay safely in a silken web at branch tips, which they expand to other branches as they run out of food. While unsightly, the annual feasting of fall webworms usually doesn't cause significant damage to mature trees. Easy controls include pruning out infested branches or knocking down the nest and exposing the pests to hungry birds.



Fall webworms feed on leaves at the tips of tree branches in late summer and fall. Photo by H.N. Kolich

Avian influenza active despite heat

Summer heat is supposed to kill the cold-tolerant avian influenza virus, but an active case of H5N2 AI strain was confirmed in a wild, migratory shorebird on the Georgia coast earlier this month. Migratory waterfowl and other wild birds carry avian influenza without getting sick, but the virus is deadly to chickens, turkeys, and quail. As the fall migration begins, bring domestic poultry into covered runs and yards, and keep them away from open ponds and lakes where waterfowl congregate. Learn more biosecurity measures to protect your flock at

<http://extension.uga.edu/topics/poultry/avian-flu/>.

WILD BIRD SURVEILLANCE IN GA
H5N2 in a Ruddy Turnstone - Reported Jul 2017
Chatham County, GA



KEEP UP YOUR BIOSECURITY!!!!

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Leaf spots, fruit rots, viral wilts

Did you know that 80 percent of plant diseases are fungal? High humidity and wet weather – also known as Georgia weather – are optimal conditions for fungal growth. Fungal and bacterial diseases spread by contact (plant to plant, gloves to plant, etc.), as well as through water and wind.

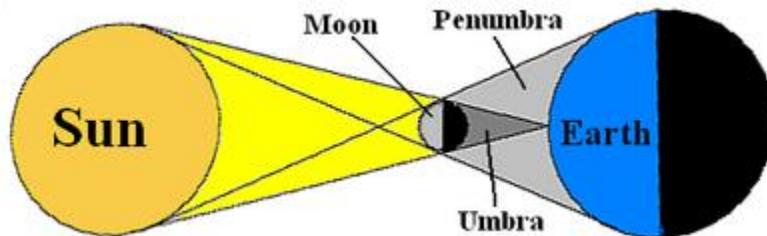
Rainy weather also fosters rampant weed growth. Weeds compete with garden and landscape plants for water, sun, and soil nutrients, and they're a haven for pest insects. Among these are thrips, small insects that suck sap from plant leaves and stems. Thrips spread viruses from plant to plant as they feed.

Cleaning and pruning are two ways we can reduce pest issues. Remove weeds and dead plant matter to minimize populations of plant pests and pathogens. Selectively prune and thin plants to allow air and sunlight to dry excess moisture from leaf surfaces. Treatment with fungicides before and during wet, humid weather can prevent fungal infections from occurring. Use a treatment rotation of three fungicides with different modes of action to minimize the chance of promoting fungicide resistance. There are no treatments or cures for viruses, which affect all parts of infected plants.

If your summer garden is looking like it's on its last legs, consider transitioning to a fall garden. Disease pressures are lower for many fall veggies, and some can grow through the winter for an early spring harvest. You can learn more at the Fall Gardening and Seed Starting Workshop on August 10. See details in Learning Opportunities, below.

August eclipse

Mark your calendar for an almost total solar eclipse on August 21. Between 1 and 4 p.m., the moon will move between Earth and the sun. We won't see the total eclipse that will be visible in other areas, but it will be close. Be sure to protect your eyes with solar eclipse viewing safety gear. Visit NASA Eclipse 101 at <https://eclipse2017.nasa.gov/safety> for details.



Fresh and Local Food for July: Corn

By Barbara Worley

Family and Consumer Sciences Agent
UGA Extension Forsyth County

Corn is a delicious and nutrient dense food that's used as food for humans and animals throughout the world. Fresh corn is 74% water and has 96 calories per ear. Canned corn has 133 calories per cup. A 1 cup serving of corn provides 5 grams of protein and 4 grams of fiber. Free from saturated fat and sodium, corn is a good source of vitamins A and C, and provides lutein and zeaxanthin, two carotenoids that improve vision.



When selecting fresh corn, look for bright green, tight husks and plump kernels. Because sugars in sweet corn begin converting to starch as soon as it is picked, refrigerate fresh ears as soon as possible and cook them within two days of purchase.

Corn can be boiled, grilled, roasted, sautéed, or simmered. To boil, strip the husk and silk and trim the stems. Cook in unsalted boiling water – salt toughen kernels – until tender.

To freeze, shuck, remove silks, trim ends, wash and then water blanch (7 minutes for small ears, 9 minutes for medium, 11 minutes for large). Chill in ice water the same number of minutes. Drain and then wrap ears separately, or put several in a freezer (not storage) bag.

Corny Facts

- For every kernel of corn on the cob, there is one strand of silk.
- An ear of corn has an average of 16 rows with 800 kernels.
- Corn can be made into fuel, abrasives, solvents, charcoal, animal feed, bedding for animals, insulation, adhesives, and other useful materials.
- Corn is produced on every continent of the world **except** Antarctica.

Summer Corn Salad

2 Ears Fresh Corn in husk
1/4 c Red Bell Pepper, chopped
1/2 c shelled edamame
1 Tablespoon Rice Wine Vinegar

1 Tablespoon light mayonnaise
1 1/2 teaspoon cilantro
2 scallions, chopped white and green parts
Salt and pepper

Keeping the husks attached, peel them back in sections on each ear of corn. Remove the silk, then fold husks back over the corn. Soak in cold water for 5 to 10 minutes.

Preheat one grate of a well-oiled grill or stove-top grill pan to medium-high. Place the corn, still covered by the husk, on the medium-high grate. Cook for 3 minutes, turn to the other side, and cook for 3 minutes.

Remove corn and turn the grill heat to high. Peel back the husk and return the corn to the grate for 5-7 minutes, turning as needed to mark and lightly char all sides. Cut the kernels from the cob and place in a medium bowl. Add the remaining ingredients. Season with salt and pepper to taste. Cover and chill until ready to serve.

Upcoming Extension Classes and Opportunities

FALL LANDSCAPING CLASSES

Thursdays 10 A.M. - 12 P.M.

Forsyth County Extension

Fall Gardening and Seed Starting Workshop

August 10th, Coal Mountain Park

Enjoy the bounty of fall veggies at a fraction of summer's heat. Participants will start seeds in a seeding flat to take home. \$15 materials fee, pre-registration is required by August 8th.

Composting and Rain Barrel Workshop

August 17th, Central Park Recreation Center

Learn How to harvest nature's freebies to nurture your landscape, \$20 material fee includes rain barrel and diverter kit. Limited quantities, pre-registration is required by August 15th.



Designing a Working Landscape

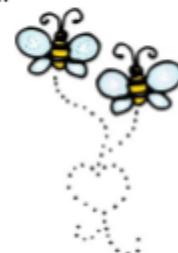
August 24th, Sharon Springs Park

Put your landscape to work for energy conservation, storm water control, fire safety, and erosion prevention. Free, please call to register.

Planning and Planting your Home Orchard

August 31st, Fowler Park Recreation Center

Home grown food with less work. Perennial fruit plants are attractive landscape additions that provide fresh, healthy food year after year. Free, please call to register.



Creating a Pollinator Playground

September 7th, Midway Park Community Building

Get involved in the pollinator protection initiative. Learn how providing for pollinators can beautify your landscape. Free, please call to register.

To register for classes, call 770-887-2418 or email uga1117@uga.edu.

Mail workshop payments to: Forsyth County Extension/ 4-H
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New Grape Growers Conference – August 16 in Young Harris, GA

If you are looking to establish vines, just starting to make wines, or are interested in joining the Georgia/ Southeastern U.S. vineyard and wine industry, this conference is for you! Speakers will include University of Georgia and Virginia Tech specialists, UGA Extension agents, and viticulture industry professionals from Georgia, Virginia, and Pennsylvania. Visit <https://events.attend.com/f/1383779861> for schedule and registration.

2017 Hay Contest

Whether you're growing hay to feed your own livestock or to sell to others, knowing the quality of the hay is essential to knowing how much of it you'll need to feed your animals through the winter. Only lab analysis can determine hay quality.

Here's another reason to test your hay: prizes! I'm pleased to announce that the [3rd Annual Forsyth County Extension Hay Contest](#) is accepting submissions. Your local contest entry is simultaneously entered into the [2017 Southeastern Hay Contest](#). A Forsyth County producer earned second place (and a cash prize) in one of the regional categories last year.



Only lab analysis can determine the nutrient quality of hay.
Photo by Dennis Hancock.

Hay and/or baleage samples (analysis sample plus a grab-sample for tie-breaking), entry form(s), and \$22 contest fee (per entry) must be submitted to the Forsyth County Extension office by 5 p.m. September 15, 2017.

4-H Program Kickoff – Pancakes and Pajamas – August 19

On Saturday, August 19 from 5-8 p.m., Forsyth County 4-H will host [Pancakes and Pajamas](#). This event is open to rising 7th-12th grade students. Youth are asked to come wearing their most fun pajamas to enjoy pancakes and a movie. They'll also learn about upcoming events in 4-H.

Journeyman Farmer Certificate Program – Starting January 2018

This comprehensive, three-part UGA certificate program is designed for people considering, beginning, or operating small farms. Part 1, Small Farm Business Planning, is scheduled for January 20 and January 27, 2018. Part 2, a 7-session Vegetable and Small Fruit Production course, will start in mid-February. Participants who successfully complete Parts 1 and 2 may be eligible for a hands-on internship or mentor assistance in Part 3 (limited availability). Details and registration information coming soon.