Celebrating Black History Month

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Circa 1935, FAMU Pres. JRE LEE, with farmers on the steps of Lee Hall Auditorium on FAMU campus.

FAMU President Gore, with 4H club members

Circa 1963, National Home Demo Agents at Perry Paige Building on FAMU campus.

Photos courtesy of FAMU Black Archives
Cold weather creates citrus dilemma

Guest Article for the Tallahassee Democrat/January 24, 2014, Release for Tallahassee Democrat
By Trevor Hylton

The recent cold spell we had is the worst I have seen in all thirty years that I have lived in Tallahassee; I have experienced colder temperatures here but never that persistently. I remember going to lunch and leaving my drink cup in my truck and the following day at lunchtime it was still frozen, getting cold in Tallahassee is not uncommon but staying cold is what we are not used to.

I have two mature citrus trees, an orange and a tangor which is a hybrid of the mandarin orange and the sweet orange. The name “tangor” is a formation from the “tang” of tangerine and the “or” of orange. Both trees are over 12 feet tall and have been producing for years. They are located under an oak tree which provides cold protection and as such the fruits usually remain on the trees well into spring.

Subsequent to those two days of continuous below freezing temperatures I walked in my backyard to see an ordinarily colorful garden with mostly one color…..brown. After assessing the extent of the freeze damage to my annuals and some of the perennials I turned my attention to my citrus trees. I noticed that there was excessive leaf loss and some of the leaves that were still on the tree showed signs of browning on the margin. I shook a branch to ascertain the extent of the leaf drop and leaves fell like rain. I shook a little harder and a number of fruits started falling. I realized then that I may lose most of my tangor. One might question my decision to not have harvested those fruits before the freeze but even though they had turned yellow a month ago, they were not ripe. This variety naturally matures late and is for that reason it is not usually recommended for our area. Being a stubborn, risk taking gardener who does not believe that my friends in the southern parts of the state should be the only ones to enjoy this extremely sweet juicy fruit, I decided to embrace this variety for its many desirable characteristics despite its cold intolerance.

I did not observe any twig damage so I know the tree will rebound from this with ease. I am concerned though, that should we see another harsh cold spell, then I may get a reduction in production next season. This is because some of those buds may be starting to develop soon. I also think that the plant will be using most of its energy to replace the missing leaves and will not have enough for fruit production. Right now I don’t know how this story is going to end but I hope this winter ends soon.

Trevor Hylton is an Extension Agent with Florida A&M University and University of Florida IFAS Extension in Leon and Wakulla Counties. For more information about gardening in our area, visit the UF/IFAS Leon County Extension website at http://leon.ifas.ufl.edu.
These are photos from Nitzan Weisberg, a member of the Guyana, South America Farmer’s Cooperative that has reached out to FAMU Cooperative Extension for technical assistance in growing hot peppers.

Yellow Haberno peppers

Red Scotch Bonnet peppers

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An Herb Moment

**ALOE VERA**  A common houseplant referred to by ancient Egyptians as "the plant of immortality," due to its many uses for just about everything from acne to cancer.

The plant is unable to withstand cold conditions and must be protected during frost but overall it is very easy to grow in ground or in container. Aloe vera plants produce a variety of substances with antibacterial, anti-fungal, anti-viral and antioxidant properties.

Aloe is used externally to treat a number of skin irritations; its gel has antiseptic and antibiotic properties which make it highly valuable in treating cuts and abrasions. It has been commonly used to treat burns, eczema, fungal infections and other skin conditions. It even helps relieve itching from allergies and rashes; soothe burns, poison ivy, and blisters. It is said to heal herpes orally and genitally; relieve athlete's foot and topical yeast infections.

Nowadays Aloe vera is mainly used in the cosmetic industry it is found in sunscreen, lotions creams, and facial washes. Studies have proven that the use of aloe gel enhance or accelerate cell growth in the skin. An easy recipe for an exfoliate for feet, knees and elbows consist of a mixture of 1/2 cup each oatmeal and corn meal, four TBS Aloe vera gel, and 1/2 cup coconut oil.

Internally, aloe is used as a purgative for gas, for colonic cleansing, to soothe peptic ulcers, irritable bowel syndrome, hypertension, colds and nervous conditions. It also helps to relieve indigestion, heartburn and constipation. Aloe can also be found in food products such as jams, jellies, yoghurt and ice cream. The plant provides high amounts of vitamins and minerals. Regular consumption of Aloe vera juice supplies the eight essential amino acids not made by the body plus a wide range of enzymes, however, excessive consumption of Aloe vera has been known to deplete the body of potassium.

Reference

*Natural News*
Did you know ??

In 1920, in the state of Florida, there were a total of 12,954 black owned farms, averaging 56.4 acres.

Until 1965, extension services were separate yet supervised through the University of Florida for blacks.

For more DID YOU KNOW trivia facts, feel free to follow us on Twitter at @FAMUExt and “Like” us on Facebook.

Save The Date

FAMU FARM FEST 2014
SPRINGTIME AGRI-SHOWCASE
Saturday, June 7, 2014
FAMU Research and Extension Center
Quincy, Florida
More info to come…..
“Growing Winter Salads” Class offered by Cooperative Extension

Thursday, Feb. 6 from 6 to 8 p.m. at the Franklin County Extension Office, 66 4th Street, Apalachicola.

The class will be hosted by Franklin County extension staff while Trevor Hylton, FAMU Wakulla/Leon, and Monica Brinkley, UF/IFAS Liberty County Extension faculty will be the speakers. Trevor will share how to grow lettuces and many of the cool weather vegetables that make tasty salads. Monica will have your hands busy making salads for tasting.

To cover the expense of the class, a $15 fee will be charged. If the fee prohibits your attendance, just indicate that when you pre-register and your fee will be waived.

Pre-registration is necessary and can be done by called 653-9337 or by emailing Shelley Swenson at sswenson@ufl.edu.
The Farmers Conference at Tuskegee University is often cited as the oldest event of its type in the nation. The first Farmers Conference, originally called the “Peoples Conference” was hosted on this historic campus on February 23, 1892. This conference exists today as a two-day educational forum that features tours, panel discussions, interactive demonstrations and concurrent workshops.

These sessions address emerging issues surrounding small farmers, farm families and rural communities. Unique conference features and events include but are not limited to:

- Annual Meeting of the State Extension Advisory Council
- Sustainable Practices for Beginning Farmers and Ranchers Workshop
- T.M. Campbell Memorial Banquet
- Merit Farm Family Luncheon

For more information contact:
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E-mail: vsingle@mytu.tuskegee.edu
Website: www.tuskegee.edu/farmersconference
“A Tuskegee Tradition since 1892”
FL Small Farms and Alternative Enterprises Conference!

August 1-2, 2014

Kissimmee, Florida

More information to come February 2014
FloridaLearns STEM Scholars Regional Forum

Contributor: Conchita Newman, Extension Agent, Food Science STEM

This Fall FAMU College of Agriculture and Food Sciences Cooperative Extension hosted the first Food Science Forum in partnership with the Panhandle Area Educational Consortium (PAEC) for the FloridaLearns STEM Scholars. These 56 high school students from Jefferson, Madison and Taylor counties took part in a half-day program designed to expose them to careers in Food Science through:
   - Hands-on scientific activities;
   - Cooperative learning, and
   - Critical and analytical skill development

The goal of the STEM Food Science intervention Program is to allow students to gain knowledge about Food Science by building on food science related concepts from all subjects and improving STEM knowledge and retention. The main objective is to create positive perceptions of science through exposure to food science career opportunities by promoting activities in the various STEM fields to increase the students’ interest

Remarks from Students who attended the 2013 Fall STEM Food Science Forum

“It was very interesting insights on Food Science processing and labeling.”
“I found this forum to be very informative in the field of food science.”
“It was very useful because I can apply it to my everyday life.”
“I was more than what I expected to learn. I will pay more attention to labels when shopping.”
“The information on food science was presented nicely, and I enjoyed it!”
“Very useful, I am definitely more open to the food science education path.”

Special Thanks to:
The Food Science Program: Dr. Neil James and Dr. Mitwe Musingo
Nutrition Adjunct: Mrs. Ashley Carter
Volunteers: Ms. Sabrina Hayes and Audyss Knowles
Dr. Robert Taylor, Dean and Director of Land Grant Programs, College of Agriculture and Food Sciences (CAFS)

Vonda Richardson, Interim Director, Cooperative Extension Programs

Dr. Lawrence Carter, Director of Special Outreach Programs

Dr. Ray Mobley, Director of Veterinary Science

Dr. Jennifer Taylor, Extension Specialist – Small Farms/ Sustainable Development

Tondalaya Nelson, EFNEP Coordinator/4-H Youth Development Specialist

Angela McKenzie-Jakes, Extension Animal Science Specialist/ Program Leader Small Ruminant Program

Carmen Lyttle-N'guessan, Coordinator, Animal Healthcare/ Veterinary Technology Program

Sandra Thompson, Community Resource Development Program Leader/ Extension Specialist

Dr. Glen Wright, Director of Animal Health

Dr. Robert Purvis, Extension Veterinarian

Gilbert Queeley, Research Associate

Dr. Keawin Sarjeant, Asst. Professor, Animal Science/ Food Science-HACCP

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