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Celebrating Agriculture

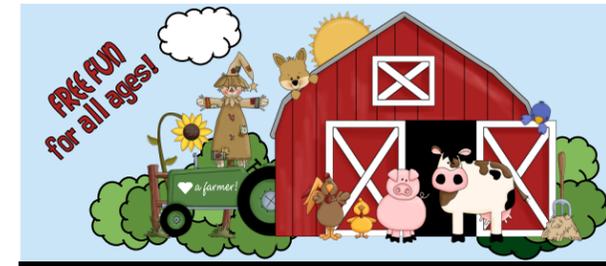
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**CELEBRATING AGRICULTURE**

Saturday, September 9

Fisher River Park

2:00 - 7:00 p.m.

*Promoting local agriculture and saluting our farmers!*

Come out and see what agriculture means to people in Surry County! Attendees will have the chance to talk to numerous people involved in the agriculture industry. Join us on Saturday, September 9th from 2 pm – 7pm at Fisher River Park for this fun learning experience!!

Some of you may be wondering why we single out this segment of our economy. We host this celebration for many reasons!

- \* Agriculture accounts for about 20% of the total economy of Surry County. On a state level, agriculture accounts for over \$74 billion dollars annually. Nationally, agriculture is the only net exporter for the country. This means that we ship more agricultural products out of the country than we bring into the country.
- \* The world depends on U.S. agriculture to feed them. These farmers provide for our families. The work is hard and the days are long. There is much joy and some great successes, but there can also be disappointments. Still, they do this without fanfare or recognition. These people are the salt of the earth and would never try to promote themselves to their friends or neighbors, but they will be the first to line up to help someone out.
- \* We have an aging population of farmers. The average age of a farmer in Surry County is 60. We must ensure that young people become aware of agriculture as a viable career choice. If we want to eat and feed our families in the future, we need to make sure to cultivate the next generation of young farmers.
- \* Most people never stop to think about this. As a nation, most of us have never really been hungry like so many people around the world. How does this affect national security? Well, if we can't feed ourselves then we become dependent on another country for our food. If this ever becomes a reality, we will no longer be able to protect our rights and freedoms because we will be willing to trade our guiding principles of equal opportunity and individual rights for food to feed our families.

**New for Celebrating Agriculture... Sneak Peak**

Surry Central FFA is selling squares for the Cow Patty Bingo Game. Squares are \$10 and can be purchased from their FFA department until 3pm on September 9th. Participants could win up to \$1000.



Along with flowers, herbs, and fruit trees, there will be a limited amount of hypertufa pots for sale at the Master Gardener Plant Sale on September 9. Hypertufa is popular for making garden ornaments, pots and land forms. Hypertufa is relatively light compared to traditional concrete or terracotta and can withstand harsh winters.



Statistics show there is a farm accident involving a tractor every ten days. Farm safety demonstrations will show how to prevent tractor roll-overs and power take off accidents. There will be 2-5 demonstrations throughout the event.



**Contact Us**

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(336) 401-8048 Fax

surry.ces.ncsu.edu

**Accommodation Statement:**  
For accommodations for persons with disabilities, contact the Surry County Center at (336) 401-8025, no later than five business days before the event.

**Special Note: Registration for events listed in this calendar are required unless otherwise noted. Register by calling (336) 401-8025.**

NC State University and N.C. A&T State University commit themselves to positive action to secure equal opportunity regardless of race, color, national origin, religion, political beliefs, family and marital status, sex, age, veteran status, sexual identity, genetic information or disability. NC State, N.C. A&T, USDA-NIFA, and local governments cooperating.

**CALENDAR OF EVENTS**

**4-H County Council Meeting**  
September 5, 2017 / 5:30 pm  
Surry County Extension Center, Dobson

**Master Gardener Volunteer Meeting**  
September 6, 2017 / 12:00 Noon  
Surry County Extension Center, Dobson

**Celebrating Agriculture**  
September 9, 2017 / 2:00—7:00 pm  
Fisher River Park, Dobson

**Surry County Beekeeper Meeting**  
September 11, 2017 / 7:00 pm  
Surry County Extension Center, Dobson

**4-H Fun Day**  
September 22, 2017  
9:00 am—3:00 pm  
Surry County Extension Center, Dobson

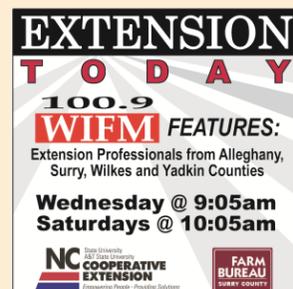
**Freezer Meals Workshop**  
September 26, 2017 / 6:00 pm  
Cost \$10.00  
Surry County Extension Center, Dobson

**Diabetes and You**  
September 27, 2017 / 12:00 Noon  
Reeves Community Building, Mt. Airy

**Pesticide Training**  
September 28, 2017  
Surry County Extension Center, Dobson  
"V" 9:00—11:00 am  
"X" 1:00—3:00 pm

**NC Farm School Summit  
Practical Production Practices for  
Successful Farms**  
September 14-15, 2017  
Mountain Horticulture Research and  
Extension Center; Mills River, NC  
Cost: \$30/person  
Contact: Molly Sandfoss (828)652-8104  
Details and Registration:  
[https://ncfarmschool.ces.ncsu.edu/  
summitregistration/](https://ncfarmschool.ces.ncsu.edu/summitregistration/)

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# 4-H Summer UPDATE

4-H Summer Explosion has once again proven to be a BIG Success! With eighty-two participants, twenty-two programs offered, and some great volunteers; Surry County 4-H has had a wonderful summer! Thank you to all of our volunteers and Surry County Cooperative Extension staff who helped make it possible. Check out these great pictures from some of our exciting programs!



# SEPTEMBER IS... National Chicken Month

Source: National Chicken Council



Chicken plays a big role in Surry County's economy. Poultry is our number one agricultural income generator. It employs almost 1000 people and generates about \$150 million annually.

Use these tips to make sure you are handling and cooking your chicken safely.

## Before You Cook Chicken

- Refrigerate raw chicken promptly. Never leave it on countertop at room temperature.
- Packaged fresh chicken may be refrigerated in original wrappings in the coldest part of the refrigerator.
- Freeze uncooked chicken if it is not to be used within 2 days.
- If properly packaged, frozen chicken will maintain top quality in a home freezer for up to 1 year.
- Thaw chicken in the refrigerator or in cold water — not on the countertop. It takes about 24 hours to thaw a 4-pound chicken in the refrigerator. Cut-up parts, 3 to 9 hours.
- Chicken may be safely thawed in cold water. Place chicken in its original wrap or water-tight plastic bag in cold water. Change water often. It takes about 2 hours to thaw a whole chicken.
- For quick thawing of raw or cooked chicken use the microwave. Thawing time will vary.
- Always wash hands, countertops, cutting boards, knives and other utensils used in preparing raw chicken with soapy water before they come in contact with other raw or cooked foods.

## While You're Cooking Chicken

- If chicken is stuffed, remove stuffing to a separate container before refrigerating.
- When barbecuing chicken outdoors, keep refrigerated until ready to cook. Do not place cooked chicken on same plate used to transport raw chicken to grill.
- Always cook chicken well done, not medium or rare. If using a meat thermometer, the internal temperature should reach 165°F.
- To check visually for doneness, pierce chicken with fork; juices should run clear — not pink — when fork is inserted with ease.
- Marinade in which raw chicken has been soaking should never be used on cooked chicken.

## After You Cook Chicken

- Cooked, cut-up chicken is at its best refrigerated for no longer than 2 days — whole cooked chicken, an additional day.
- If leftovers are to be reheated, cover to retain moisture and to ensure that chicken is heated all the way through. Bring gravies to a rolling boil before serving.
- If you're transporting cooked chicken, put it in an insulated container or ice chest until ready to eat. Keep below 40°F or above 140°F.

# Garden Time



## Fruits and Nuts

When cutting caneberrries back, cut as closely to the ground as possible and inspect for hollow stems which are evidence of a borer. Spray peach and cherry trees as well as trailing berries with copper. It's time to harvest

apples, pears, walnuts, chestnuts, and other nuts.



## Flowers, perennials, and bulbs

Keep on deadheading to encourage continued blooming and minimize disease

problems. Also, remove dead and diseased leaves. Taller stems on plants such as bee balm and Shasta daisy can be cut back after flowering by one-half to one-third to a lower growth point for regrowth. If sowing hardy flowers now, rake in lightly and water; some will germinate immediately and overwinter, and those that require vernalization (prolonged cold) will just wait for spring.

Early in the month fertilize annuals and water well. Pot up houseplants or other cherished "tenders" to acclimate them to an inside or drier location, or take cuttings at this time. It's a great month for planting perennials. Dig up and divide overgrown clumps of perennials, iris, and spring-flowering bulbs such as daffodils and tulips. Nurseries will soon offer spring-flowering bulbs to plant. Dig up, dry, and dust gladiolus bulbs. If you are not digging them, be sure to provide a nice loose mulch (straw or leaves) for the winter. Remove and store begonias indoors.

This may be the last chance to take cuttings such as geraniums, tender herbs, impatiens, and so forth for your indoor winter garden. Continue to sow hardy perennials in pots to overwinter in a cold frame or greenhouse; again, some will come up, and some will not germinate until next year. Semi-mature cuttings can still be taken from Artemesia and fuchsia in addition to Helichrysum (straw flowers), Hyssop, Iberis (candy tuft), Penstemon, Polygonum, and Salvia. Hardwood cuttings from Lavandula and Lavatera are okay this month. Cut back, clip, and shape semi-woody perennial herbs such as lavender, Teucrium (germander), and thyme.

# Pesticide Recertification Trainings Set



PESTICIDE SAFETY

Joanna Radford, Extension Agent, Agriculture & Natural Resources, Commercial and Consumer Horticulture

Private pesticide applicators are required to receive two hours of "Safety Training" category "V" and two hours of "Specialty Training" category "X" every three years.

If you are a private applicator in need of either of these trainings you will have one more opportunity in Surry County before the September 30 deadline. These trainings have been set for:

"V" Safety Training  
September 28, 9 am -11 am  
Location: Extension Center, Dobson

"X" Specialty Training  
September 28, 2 pm – 4 pm,  
Topic: Transporting and Storing Pesticides. Location: TBA

ANY commercial pesticide applicator may attend the "X" Specialty Training on "Transporting and Storing Pesticides" for two hours of credit.

Please call 336.401.8025 to register for each of the trainings.

## Disclaimer

Recommendations for the use of agricultural chemicals are included in this publication as a convenience to the reader. The use of brand names and any mention or listing of commercial products or services in this publication does not imply endorsement by North Carolina Cooperative Extension nor discrimination against similar products or services not mentioned. Individuals who use agricultural chemicals are responsible for ensuring that the intended use complies with current regulations and conforms to the product label. Be sure to obtain current information about usage regulations and examine a current product label before applying any chemical. For assistance, contact your county Cooperative Extension agent.