

CHEROKEE AGRILIFE NEWS



Summer 2020

TEXAS A&M
AGRILIFE
EXTENSION

Special Recognition



We would just like to take a moment to congratulate all of the 4-H and FFA members that worked so hard on their 2020 CCJLS projects. If you have not already, please go checkout the [Cherokee County Stock Show & Exposition, Inc Facebook page](#) and view the album with all of this year's participants. We are looking forward to seeing you all next year!

We would also like to congratulate all of the 2020 CCJLS Queen's Contestants. The Cherokee County Stock Show & Exposition, Inc held an awards ceremony June 8th to honor these young ladies.

2020 CCJLS Queen: Piper Jones, Lookout 4-H

2020 CCJLS First Runner-Up: Emily Monday, Wells FFA

2020 CCJLS Second Runner-Up: Cadence Ellis, County Line 4-H

2020 CCJLS Third Runner-Up: Kylee Powers, Alto FFA

2020 Club of the Year: Lookout 4-H

The following scholarship & awards recipients were also recognized June 8th.

\$750 Nicky Wheeler Scholarships: Drew Morton and Emmy Walley

\$1,000 Hay Show Committee Scholarships: Foster Hall, Avery Kinney, Drew Morton and Sarah Wofford

\$5,000 Branded By Christ's Coverall Classic Scholarships: Foster Hall, Avery Kinney and Tyler Lloyd

\$1,100 CCJLS Scholarships: Avery Kinney, Tyler Lloyd, Sarah Wofford, AlexaJane (AJ) Glaze, Cailee Sanford, Hailey Strom, Brianna Sanchez, Adrianna Sanchez, Ryan Griffith and Kaleb Nichols

Cherokee County Soil & Water Conservation District Outstanding 4-H Member: Avery Kinney

Cherokee County Soil & Water Conservation District Outstanding FFA Member: Drew Morton

Congratulations again to all of these hard working 4-H and FFA members!



Willie Arnwine, CEA—4H/YD



2020-21 4-H Club Chartering

It's time to start thinking about chartering your 4-H clubs for the 2020-2021 4-H year.

Download the packet below.

https://drive.google.com/file/d/1F9-OL-Uzm9xaxy_1IJAn30oEzNL8moe/view

Temporary Change for Club Financial Reviews and Chartering Process

As agents and club managers complete the chartering process for the upcoming year, we are able to make a slight change on the financial review information. Due to COVID-19, only one signature of someone meeting the criteria is required on the form in the certification section. Usually two signatures are required. The CEA signature is also required. If two signatures have been submitted, wonderful. Nevertheless, one signature is all that is required this year. Most importantly, all signatures are to be done in-person at the County Extension Office.

Please know, these changes are temporary for this year only.

FRESH CHEFS COOKBOOK

Need some inspiration for mealtimes? Cook with 4-H in the free digital Fresh Chefs Cookbook with recipes from 4-H youth, celebrity alumni and supporters, and featuring Celebrity Chef, Author, 4-H Healthy Habits Ambassador and Tennessee 4-H Alumna, Carla Hall!



[DOWNLOAD COOKBOOK](#)

Contact Willie Arnwine in the County 4-H Office for specific event details (903) 683-5416

Texas 4-H Dog Photo Contest

When we cancelled the Texas 4-H Dog Show, we decided to expand the opportunity to participate in the Dog Photography Contest. This contest is open to any enrolled 4-H member. To enter go to the link below. The Management Team has determined to waive the entry fee. Entry deadline will be July 1, 2020. If you submitted a photo to the Texas 4-H Dog Show Photography Contest, please re-submit them in this system. To help with processing, please name your photos with the following format: Category, Exhibitor's Last Name and First Initial. For example, if Suzy Clover was entering a photo into the "Theme" category, the photo would be named "theme.clover.s" Siblings with the same initials may want to use the whole first name.

We have also expanded the categories:

- Dog Still Life – Dogs alone or in a group which are posed or not moving. Such photos should focus on participation in the companion animal project.
- Dog Active – Dogs alone or in a group which are active. Such photos should focus on participation in the companion animal project.
- Storyboard – A storyboard is one digital entry that contains 3 to 5 photos and minimal text that tells a story. The story should pertain to the companion animal project and should be easily understood by the viewer. Examples include: Three (3) images depicting a dog competing in different stages, with the title "Grand Champion".
- Theme – "Promote 4-H Dog Project" should contain photo that promote the 4-H Dog Project.
- Funny Dog – Capture your dog doing silly things, dressed up or any other dog photo that would bring a smile or laugh to the viewer.
- Fur Family – Family photos that include your family dogs.



We are anxious to see the fun, creative ways you find to showcase your photography skills and the dog project.

[ENTER HERE](#)

TFB Clover Cash Grant Program

We are excited to announce a new partnership between Texas Farm Bureau and the Texas 4-H Foundation! The Clover Cash Grant Program will provide Texas 4-H members the opportunity to help students understand the importance of advocating for agriculture. Students will also gain an appreciation and better understanding of where their food, fuel and fiber come from.

Applications are now being accepted for the Clover Cash Texas 4-H grant program. The deadline to complete applications will be midnight, July 17 with winners being announced August 14. Once projects are complete, a final summary will be due back to Texas Farm Bureau by December 1, 2020.

Projects should be based on an agricultural concept. Preference will be given to those projects that are hands-on agricultural learning activities.

Who is eligible to apply?

- County Extension Agents or Adult leaders of any county, district or state level 4-H program.

How will grants be awarded?

- At the state level, three grants of up to \$2,000 each will be awarded.
- At the district level, four grants of up to \$1,500 each will be awarded.
- At the county level, four grants of up to \$500; four grants of up to \$750 will be awarded and three grants of up to \$1,000 each will be awarded.

What is the time frame for application?

- The grant cycle consists of one calendar year, with one application allowed per cycle.
- Applications must be received by **midnight, July 17, 2020.**

Enclosed, you will find a project overview and a photo release for all participants to sign. For questions, please feel free to contact Mia Balko from the Texas Farm Bureau at 254-399-5037 or mbalko@txfb.org, or David White from the Texas 4-H Foundation at 979-845-1213 or david.white@ag.tamu.edu.



[APPLY NOW](#)



4-H AT HOME: GARDENING, EXERCISE & WILDLIFE

4-H programs across the country are serving as education's first responders, continuing their mission to provide learning resources for all kids in every county. This week's activities feature lessons in gardening, exercise and wildlife.

[READ MORE HERE](#)



Aaron Low, CEA-AgNR

CEU Breakfast Meetings

Tentatively Postponed Until August

Those in need of CEUs for their Pesticide License can join us each month for our Breakfast CEU Meetings. Each meeting will be a Dutch treat breakfast and those in attendance will receive one hour of Pesticide CEU credits.

There will be a one-time \$10 fee for attending the yearlong Breakfast CEU Series.

The following dates, times and locations have been set.

(Notice the 7 a.m. start time for the August Meeting)

August 18 th	7:00 a.m.	Mollie's Diner—Alto
Sept. 15 th	6:30 a.m.	Beverly's Café—Jacksonville
Oct. 20 th	6:30 a.m.	Whataburger—Rusk

Free Hay Testing-Cherokee County Hay Show

A great and easy way to get your hay tested for free is to enter either a square bale or a large trash bag full of hay in our annual Hay Show and Sale. You will be provided with a detailed analysis of your hay crop. Hay sample *must be produced in Cherokee County*.

Testing results will be given during the Annual Hay Show & Sale held on Tuesday, October 20th at the Cherokee County Exposition Center in Jacksonville. Dinner will begin at 6 p.m. and with the auction starting at 7 p.m. The Grand Champion and Reserve Champion hay along with the blue ribbon hay will be auctioned during this event. All proceeds of this event will go to benefit the youth of Cherokee County. The funds raised from the benefit auction will be used to support the Scholarship program, which benefits the youth of Cherokee County. To date \$217,000 have been awarded to the youth of Cherokee County through the funds raised at the Cherokee County Hay Show and Auction.

Hay entry drop off locations are at the Extension Office in Rusk, Hicks Farm and Ranch in Alto, Farm and Ranch Feed in Jacksonville, Steele's Feed & Seed in Troup and Tri County Livestock Market in New Summerfield.

The deadline for entering hay samples is September 8th. For more information, contact Aaron Low at 903-683-5416 or arlow@ag.tamu.edu

New AFPC Report Helps Producers Navigate CFAP Program

On May 19, 2020, USDA released details of the Coronavirus Food Assistance Program (CFAP). CFAP's \$19 billion package contains two primary components. First, USDA will partner with regional and local distributors to purchase \$3 billion in fresh produce, dairy and meat and provide those commodities to those in need. The bulk of the program is designed to provide \$16 billion in direct support to farmers and ranchers affected by the COVID-19 pandemic. Eligible commodities for the direct support include:

- Livestock: cattle, hogs & sheep (lambs & yearlings only)
- Dairy
- Wool
- Non-specialty crops: malting barley, canola, corn, upland cotton, millet, oats, soybeans, sorghum, sunflowers, durum wheat, and hard red spring wheat.
- Specialty Crops -- Fruits: apples, avocados, blueberries, cantaloupe, grapefruit, kiwifruit, lemons, oranges, papaya, peaches, pears, raspberries, strawberries, tangerines, tomatoes, and watermelons
- Specialty Crops -- Vegetables: artichokes, asparagus, broccoli, cabbage, carrots, cauliflower, celery, sweet corn, cucumbers, eggplant, garlic, iceberg lettuce, romaine lettuce, dry onions, green onions, peppers, potatoes, rhubarb, spinach, squash, sweet potatoes and taro.
- Nuts: almonds, pecans, walnuts
- Other: beans, mushrooms

Signup will be from May 26 to August 28, 2020. Once signup begins, eligible producers should call their county Farm Service Agency (FSA) office to schedule an appointment.

Cherokee County FSA
4361 Loop 343 W
Rusk, TX 75785
Phone No: 903-683-4234

To help affected producers navigate this new program, Agricultural and Food Policy Center (AFPC) at Texas A&M University co-directors Dr. Bart Fischer and Dr. Joe Outlaw, and Texas A&M AgriLife Extension Service economists Dr. David Andersons and Dr. Justin Benavidez authored a timely report.

Overview of the Coronavirus Food Assistance Program (CFAP) is available at <https://www.afpc.tamu.edu/research/publications/files/699/RR-20-02.pdf>. The report provides an excellent overview of the program, provides clarification on

payment rates and eligible commodities, payment limits, income tests, and payment reductions. It also provides payment calculations and examples by commodity.

The report's lead author, Dr. Bart Fischer, notes that while CFAP provides a significant amount of aid, there are a number of losses not covered. A previous AFPC report, estimated Texas agricultural losses alone could exceed \$8 billion. That report can be read at <https://afpc.tamu.edu/research/publications/files/698/RR-20-01.pdf>.

Dr. Fischer identified some areas of concern not addressed by CFAP:

- 2020 Row Crops: CFAP only provides assistance for crops held in inventory as of January 15, 2020. In other words, it provides no assistance for the 2020 crop year.
- Livestock: While livestock producers in general and cattle producers in particular are the biggest recipients of assistance from CFAP, the estimated support for cattle is still significantly less than half of the damages estimated by industry. While animals in inventory from April 16 to May 14, will be eligible for a CFAP payment, there likely will be calls to provide additional assistance to producers who had to depopulate animals in response to COVID-19. Also, those producing poultry on contract and paid by pounds produced may accrue significant additional losses.
- Others in the Supply Chain: CFAP provides no direct benefits to anyone in the supply chain after leaving the farm gate. For example, ethanol producers are under tremendous strain. Also, the merchandising supply chain for cotton has incurred significant carrying charges, logistical costs, and market disruptions not currently addressed by CFAP.

As Congress continues to debate the next steps, these and other issues will be in the forefront.

Summertime Pond Issues

Now that we are into our summer weather pattern, there are a lot of things going on with our ponds water quality wise (see attached). Ponds are changing colors almost daily as cloud banks move in and pop-up thunderstorms occur despite most ponds being brim full of water! Reports are common of ponds that are changing color from clear or light green to coffee or brown or even a yellowish color making the pond owner think the pond has suddenly become muddy. Pond owners are wanting to know if they need to treat ponds like the one in the attachment. If fish are an



important resource—the answer is no. Typically, the entire pond volume would have to be treated for any phytoplankton type bloom and that is a good way to crash the oxygen content killing fish in the summer months. If the fish are not important and the landowner wants to treat, then just let them know what the likely outcome will be (refer to <http://aquaplant.tamu.edu/> website for control recommendations).

Probably 95% plus of fish kills this time of year will be related to oxygen depletions due to plankton die-offs, improper weed control, too many pounds of fish (>1,000 pounds per acre) or overfeeding/overfertilization. Pond owners should check ponds at daylight if oxygen problems are suspected as that is the lowest oxygen will be in a 24 hour cycle. As summer progresses and temps rise into the mid-90's, we will see ponds stratify with an oxygenated warmer lighter layer of water riding on top of a cooler, denser layer of water that is devoid or low in oxygen. This sets the stage for a "pond turnover" following a cold wind/cold thunderstorm that could also result in oxygen loss and a fish kill.



Garden of Learning

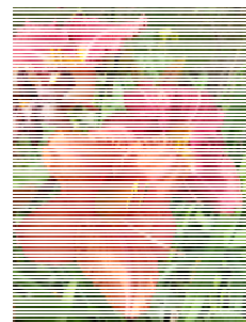
Cherokee County Horticulture Newsletter

Kimberly Benton, County Extension Agent—Horticulture

kim.benton@ag.tamu.edu

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Gardening is a safe haven for many in our turbulent times. Whether it is in a container, a raised bed, or in the ground, now is a wonderful time to connect with the soil and smile over something you have grown yourself. Daylilies are in full bloom now and showing off. These are one of the easiest flowers to grow, and if you select reblooming varieties, they will give you a great amount of bloom for your buck. And for those of us who might be interested, they are fully edible (petals raw, greens sautéed, roots roasted) which is a great way to keep some of the really vigorous varieties in check. A note regarding eating them, the lighter colored petals, especially the yellows, are sweeter than the darker shades.



During the opportunity we had to gather at home during Covid19 quarantine, I decided to experiment with growing roses in potatoes. Every spring we see that all over social media, and I get many questions about whether or not that is a viable way to reproduce roses, and my answer has always been that it is definitely not a reliable way to propagate. Having many roses and potatoes on hand, I decided to design an experiment where two different types of rose (shrub and floribunda) cuttings were placed into potatoes according to the popularly viewed videos about potato propagation. I also added honey to some of them, as some also suggested, and selected 3 different locations. Not surprisingly, I have no living rose cuttings from this experiment, but I do have potatoes growing in two of the locations ☺.

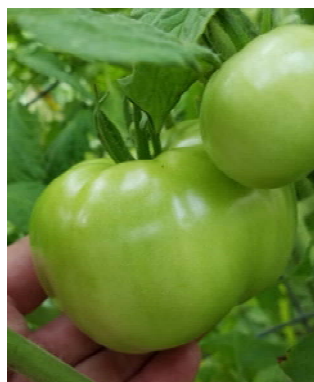
I also decided to experiment with some tomato varieties that I have never grown. I have Blue Cream and Brad's Atomic growing alongside my standard Cherokee Purple, Homestead, Sun Sugar, and Sweet 100's, all of which are several weeks from being ripe. I hope you are trying some tomatoes as well. Since TomatoFest is September 19th this year, we will need fall tomatoes for the Best Homegrown Tomato contest. Small and medium fruited varieties do best in the fall for us, and this would be a great year to try some heat setting varieties. Pay attention to the days to harvest listed on your seed packet. For example, Homestead tomatoes are generally 80 days to harvest, so in order to have any ripening by September 19th, they need to be transplanted into the garden the last full week of June. If you are starting from seeds, those would need to be planted this week, in order to be big enough to be healthy transplants. Another method to use is to prune the suckers from your current tomatoes, and root those suckers to make new tomato plants. It is an easy way to make your own tomato transplants.



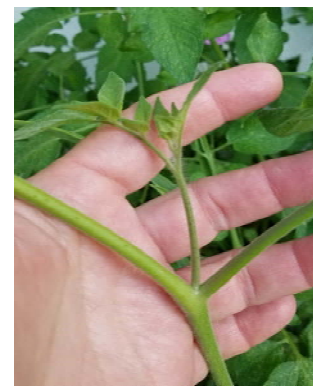
Brad's Atomic



Blue Cream



Homestead



A sucker ready to be pinched

"The glory of gardening: hands in the dirt, head in the sun, heart with nature. To nurture a garden is to feed not just on the body, but the soul." Alfred Austin

Current Programs:

Facebook Live videos every Wednesday and Friday at 1pm on
[Aggie Horticulture FB Page](#)—get your questions answered online!

- September—Greenhouse Heating
- October—Lovely Low Maintenance Landscapes

Snake Woman's Garden

It is a great pleasure, and a blessing, to have the opportunity to share time with the kind souls at Caddo Mounds State Historic site. The genuine-ness of the people there, and how they have become friends to me while we all grow together sharing sweat and laughter is a treasure all its own. Here is a glimpse into Spring 2020 at Snake Woman's Garden.



Our Spring Homeschool class planted potatoes with much joy and promise the 2nd week of March.

Young Ox beetle grubs helping to enrich the soil by breaking down the mulch.



Rachel Galan planting corn, the 1st of our three sisters.



Rachel, Kerry, and I practicing social distancing while weeding.



Gorgeous variegated fritillary caterpillar



Anthony Souther helping us out with some soil to keep the plants happy.



Finally the Ouachita thornless blackberries are ready to snack on.

I never tire of seeing the clouds over the Mounds.





Nykole Vance, MS, CEP, CHES

CEA-Family & Community Health

nykole.vance@ag.tamu.edu

Happy Summer! We know 2020 started off in the right direction but then took a crazy turn in March and COVID-19 was before us. We are now offering our programs virtually. We offer lots of fun, innovation and **FREE** programs. For more information about any of the Cherokee County FCH programs, please contact me in the AgriLife Extension Office of Cherokee County at 903-683-5416 or email nykole.vance@ag.tamu.edu. Please like and share the Cherokee County Extension Family and Community Health at <https://www.facebook.com/CherokeeCoFCH>. Please be sure to follow the CDC recommendations in regard to COVID-19 at : <https://www.cdc.gov/coronavirus/2019-ncov/index.html>.

As temperatures begin to rise here in Texas, make sure you are staying hydrated! Check out some of the amazing vital functions of H₂O and learn a few warning signs of dehydration. Look at some of the amazing vital functions of H₂O.



A human body is made up of approximately 60% water and has numerous vital functions in the body.

- regulate your body temperature
- helps your body digest food and absorb nutrients
- helps flush out waste
- moistens oxygen for breathing
- lubricates your joints
- water makes up 75% of your brain, 75% of your muscles, 22% of your bones, and 83% of your blood





Ingredients

- 1 teaspoon salt
- 1 teaspoon black pepper
- 1 teaspoon paprika
- 1 teaspoon dried oregano
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1 whole roasting chicken 4-5 pound
- 1 lemon halved
- 1 tablespoon oil

Servings: 4

1. Wash your hands and surface well. In a small bowl, mix together all spices.
2. Place chicken on cutting board and remove giblets and excess fat from the chicken cavity. Dry chicken with paper towels. (Do not rinse chicken with water) Sprinkle and rub chicken with spice mixture. Insert halved lemon into chicken cavity.
3. Set 6-qt pressure cooker to the high sauté setting, pour in oil. Place in chicken, breast side down, and cook until golden brown, about 5 minutes. Flip chicken over with tongs and cook for an additional 5 minutes. Remove chicken from pressure cooker and set aside.
4. Add water to pressure cooker and scrap bottom using a wooden spoon to prevent remainder pieces from burning. Place metal trivet into the pot and gently place chicken on top. Close top of pressure cooker and select manual setting to high and set time for 28 minutes.
5. After timed cooking, naturally release pressure according to manufacturer's directions, about 30 minutes.
6. Open lid and remove chicken using tongs. Let chicken rest 10-15 minutes. Remove lemon and serve.

***A recommended serving size of chicken is 3 ounces.**



If you are current 4-H member with a knack for developing recipes, this is the opportunity for you.

Submit your recipe and a photo of the dish to callie.henly@ag.tamu.edu.

Texas 4-H will decide on social media the People's Choice Champions!

Recipe MUST be developed by a current 4-H member or clover kid. Appetizers, snacks, entrees, desserts - we want them all!

But wait, there's more...

Your recipe could be featured in our official

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Texas 4-H Cookbook

to be printed and SOLD in fall 2020



HEALTHY RECIPES = HEALTHY LIFE!

Fats and Oils

Choose or modify your ingredients to include fats and oils that are low in saturated fat. All fats and oils are high in calories, but you can make a healthier choice by replacing bad (saturated) fats with good (unsaturated) fats in recipes.

GOOD: Unsaturated fat (poly and mono) helps lower bad cholesterol and triglyceride levels. Unsaturated fats provide the essential fats that the body needs to properly function but can't produce itself. Sources: olive, peanut, canola, sunflower, and corn oils; avocados; nuts and seeds such as almonds, hazelnuts, pecans, walnuts, flax seeds, pumpkin seeds, and sesame seeds; fish

THE BAD: Saturated fat needs to be limited because it can increase the risk of heart disease and raise bad cholesterol levels. Sources: Coconut, coconut oil, palm oil, and palm kernel oil; whole milk products, butter; High fat meat products such as bacon or sausage

More tips to reduce fat: Use fat-free (skim) milk instead of whole milk. Use low-fat sour cream (1%) or fat free plain yogurt in place of sour cream. Use low-fat varieties of cheese instead of full fat cheeses. Use one fourth less of liquid oil or solid fat in most recipes. Use 2 egg whites for every egg or one fourth cup of egg substitute for every egg. Use half the specified amount of oil to sauté or brown food. Substitute applesauce for one half of the butter or margarine in cookies or cakes. Use cooking methods such as bake, boil, broil, grill, roast or stir-fry instead of cooking foods in fat

Added Sugar

Avoid added sugars in your recipe to decrease calories and prevent weight gain. Try these tips to make your recipe healthier: To cut down on sugar, adjust sugar in the recipe by using one-third less. For example, if a recipe says to use 1 cup of sugar, use $\frac{2}{3}$ cup. This change works best in canned and frozen fruits and in making puddings and custards. In cookies and cakes, try using $\frac{1}{2}$ cup sugar per cup of flour. For quick breads and muffins, use 1 tablespoon sugar per cup of flour. Replace canned fruit packed in syrup with fresh fruit or with canned fruit packed in water. Add cinnamon, vanilla, and almond extract in place of sugar for sweetness.

Sodium

Omit salt or reduce by one-half. For example, if a recipe calls for $\frac{1}{2}$ teaspoon salt, use $\frac{1}{4}$ teaspoon. This method may be more acceptable if you gradually reduce the amount of salt each time you make the recipe. Do not eliminate salt from yeast bread or rolls; it is essential for flavor and helps the texture. Replace salt with spices or herbs to add flavor. Use fresh or frozen foods, rather than canned foods, or use low sodium canned foods.

CALENDAR OF EVENTS

July

Continue to check for online programs and courses via our Facebook page

August

- 15 Enrollment for 2020-2021 4-H Year Opens in 4-H Connect
- 18 Breakfast CEU Series—Mollie's Diner, Alto

September

- 8 Entry Deadline for County Hay Show
- 15 Breakfast CEU Series—Beverly's Café, Jacksonville
- 19 Jacksonville Tomato Fest—Jacksonville
- TDA Greenhouse Heating

Free Online Courses

Market Cow Management

Market cow and bull sales generally represent 10-25% of most an operation's income but are not managed as well as other aspects. In this online course, you will learn how to maximize their market potential. This course covers the factors that affect market potential, such as body condition scoring, health and bruising. [Enroll Here](#)

Beef Quality Assurance

Beef Quality Assurance is a self-directed online course. Upon completion, the participant will receive a certificate of completion and will be considered BQA certified. Students will learn about the best cattle management practices to ensure food safety and provide a high-quality beef product for consumers. They will also learn cattle handling practices and procedures that enhance environmental stewardship. [Enroll Here](#)

Beef Literacy

Beef Literacy is a self-directed online course. It shows students the path beef takes from the ranch to the plate. Topics covered in the course include:

- calves
- cows
- cattle feeding
- antibiotic use
- use of technologies in beef production
- feed yards
- sustainability
- the nutritional value of beef in the human diet
- and environmental considerations in the beef cattle industry.

Upon completion of the course materials and the final exam, a certificate of completion will be provided to the student. [Enroll Here](#)

Texas Watershed Stewardship—Not for Credit

Welcome to the Texas Watershed Steward online course! Learn more about watersheds, water quality, and watershed management. Gain access to all of the information supplied in the face-to-face workshops held around the state. [Enroll Here](#)

Quality Counts

This online course is designed for 4-H and FFA members participating in livestock projects. The curriculum is divided up into different age groups to provide each learner with appropriate, hands-on material. The primary objectives of the Quality Counts Program are to enable elementary through high school-age students to understand the relationship between good character and safe food practices and to apply knowledge regarding the ethical implications of livestock raising decisions.

Note: All students, including students with accounts on the previous course system, are required to create a new account. Create a [New Account Now](#)
[Enroll Here](#)

Diabetes 1st Step: Live Healthy, Be Hopeful

This free online course takes just over an hour to complete and is designed for those with type 2 diabetes, particularly those who are newly diagnosed. It covers topics such as:

- the relationship between diabetes and health
- how to manage diabetes with self-care habits
- why healthy coping is important
- and where to find helpful diabetes resources.

[Enroll Here](#)

Eating Well for Healthy Living

Eating Well for Healthy Living is a 3-lesson online course in which participants learn to:

- reduce stress through meal planning and physical activity
- spending less and getting more at the grocery store
- and storing and preparing food safely.

Enroll to get back to the basics and start your journey to a healthier you! [Enroll Here](#)

Gardening 101

Gardening 101 covers various topics that are important for a gardener to know. From plant growth and development to landscaping for conservation, this online course touches on numerous aspects of developing and maintaining a garden that is suited for you. Learn more about:

- Plant Growth and Development
- Soil, Water and Plant Nutrition
- Earth-Kind landscaping
- Plant Health
- Fruit and Nut Plants
- Vegetable and Herb Gardening
- Landscape Horticulture
- Lawn Care

Join our course today and watch your garden grow! [Enroll Here](#)

Introduction to Plant Disease Diagnostics

What is plant disease? How do you identify rose species or pest problems? This online course answers those questions and more for horticulture enthusiasts. Upon completion, learners will possess the ability to identify issues based on visible symptoms. They will also learn how to collect plant and soil samples, as well as locate resources to treat basic plant ailments. [Enroll Here](#)

Introduction to Rose Rosette Disease

This online course will teach you the causes and symptoms of Rose Rosette Disease. Learn how to submit a report to a plant disease diagnostic lab for confirmation. Then learn how to manage the disease. This course is designed for both homeowners and nursery workers. [Enroll Here](#)

For a full list of courses [click here!](#)

Cherokee County Texas A&M AgriLife Extension Service

Website: cherokee.agrilife.org | Email: cherokee@ag.tamu.edu | Facebook: <https://www.facebook.com/cherokeecotext/>
4-H Blogsite: cherokee4h.blogspot.com