

by Jan Yanez

AgriLIFE EXTENSION Agent

Holiday Meat Safety Tips

Ham:

Cooked or Fresh?

The holiday season is a time of festive celebrations accompanied by traditional sumptuous meals. But it's important to use good food handling practices to ensure that a food-related illness doesn't spoil your celebration.

Here are a few tips for proper handling and preparation of the most popular holiday meats.

When purchasing a ham, think about whether you want a ready-to-eat ham or a fresh, uncooked ham. Uncooked hams must be cooked to a minimum internal temperature of 160°F.

Ready-to-eat hams, including spiral-cut hams and fully cooked, unsliced hams, can be served cold or heated up. But if you do decide to reheat a pre-cooked ham, make sure that it reaches an internal temperature of 140°F in no less than two hours. That means heating it in a 325°F or hotter oven. Why? Slow cooking at low temperatures can encourage the growth of bacteria, so if your oven isn't warm enough, even a pre-cooked ham could become a breeding ground for dangerous bacteria.

Before glazing a ham, remove all but about 1/4-inch of the fat.

For a tasty, caramelized coating, sprinkle the fat of the ham with brown sugar which has been pressed through a sieve.

Fresh ham and cured ham can be stored in a refrigerator for several days, depending on the type of ham. If it is not going to be used within the recommended time, it should be frozen to prevent it from perishing.

Leftover ham should be

wrapped tightly and refrigerated as soon as possible. If it is not going to be used within four days of cooking, it should be frozen.

Eight Blackwell Students Qualify for Regional UIL

The top three individual placers and the top placing team in each event qualify for the regional competition. Eight students qualified for that competition in nine events which will be held at Abilene Christian University on Saturday, April 21. Of those qualifiers there is 1 senior, 2 juniors, 1 sophomore, and 4 freshman. Regional qualifying students are marked as "RQ". Alternates will also be making the trip to Abilene in case a qualifier cancels. The alternates are marked as "Alt."

LD Debate – RQ Cody Shamblin 1st, RQ Ashely Jeter 2nd, Alt. Brittany Frizzell 4th

Prose Interpretation – Justin Neagle 6th

RQ Accounting – Alt. Cody Shamblin 4th, Amanda Bullard 6th and 1st place team which also consisted of Stephanie Metcalf and McKenzie Davis (all accountant participants qualified for regional because they are the district champion team)

Informative Speaking – RQ Mason Magness 1st, Leonor Castelo 6th

Science – Alt. Summer Mull 4th, Harrison Gott 5th

Literary Criticism – Alt. Veeda Jeter 4th

Social Studies – RQ Harrison Gott 3rd and 2nd place team which also consisted of Brian Mink, Mason Magness, and Jayden Jones

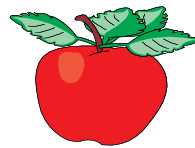
Headline Writing – RQ Tagen Cox 3rd

Blackwell Euterpean Club meets

The Euterpean Club of Blackwell met in the Methodist Fellowship Hall for their March meeting. Each member brought a snack in lieu of a hostess. Jan Hall, President introduced a guest Luana Peters and then after the opening ritual and a short

BLACKWELL SCHOOL NEWS

School



Menu

No Menu Available

will be held Saturday as well.

The Crawfish Festival is a family-friendly event. A jam-packed kid's area will let youngsters climb, jump, and slide to their heart's content.

Lively bands will be warming up to provide great, upbeat music for every taste-Friday we open with T-Broussard & the Zydeco Steppers followed by Billy Mata. Billy Mata & the Texas Tradition have been performing traditional music for Texas Dancehalls and a brand new generation of Western Swing dancers. His music is all energy, heart, spirit, and the magic musical talent of his band, The Texas Tradition-now celebrating more than a quarter of a century together!

Saturday will feature more toe-tapping Cajun tunes opening with Cher La-Bas Texas Cajun Band, Jean-Pierre & the Zydeco Angels, Mary Broussard & Creole La La, Dr Zog, T-Broussard & the Zydeco Steppers and topping it off with some Texas two-step, boot scootin' music by Little Texas, an American country music band founded in Nashville, Tennessee. Little Texas' debut album First Time for

Everything included the lead off single, "Some Guys Have All the Love", which reached #8 on the Billboard Hot Country Singles & Tracks charts. Little Texas continued to produce hit singles throughout the mid 1990s, including the Number One single "My Love" and six more Top Ten hits. Their debut album earned a gold certification, while 1993's Big Time was certified double platinum and 1994's Kick a Little was certified platinum.

On Sunday, make plans to enjoy the Devin Anthony & G-Town band and the Austin Cajun Aces.

Hours for the Crawfish Festival are Friday, 6:00 pm-midnight, Saturday, 11:00 am-Midnight, and Sunday, 11:00 am-5:00 pm.

The event takes place on Marktplatz, Market Square-100 West Main Street, in downtown Fredericksburg, easily accessible to shopping, dining, sightseeing, and free parking.

The Jaycees is a national organization that emphasizes leadership and fundraising. Proceeds from the event are distributed to local charities. For more information on the event, go to www.TexFest.com or call 830-997-8515.

business meeting introduced the guest speaker Kim Macon of Shalon's Floral in Bronte. She brought all the material to make hanging baskets of different herbs. She brought everything from pots, plants, and sprayers to dirt. It was fun and we all went home with a lovely arrangement. Attending, other than the three mentioned, were Shirley Lemley, Bobbie Varnadore, Rebecca Whipple, Rosie Ten Eyck, Shirley Passmore, Heather Sanderson, Betty Jordan, and Nelda Lee.

Fredericksburg Crawfish Festival slated for May

A little bit of New Orleans and a whole lot of southern fun is headed to downtown Fredericksburg as the Jaycees host the Fredericksburg Crawfish Festival on Friday, Saturday, and Sunday, May 25, 26, and 27, 2012.

Enjoying freshly boiled crawfish is a big part of the event, but the festivities have expanded to include more food, more music and lots of family fun, according to Debbie Farquhar-Garner, event coordinator. "This event started out because some of our Jaycees members liked crawfish, but it has grown into a celebration of New Orleans-style proportions," Farquhar-Garner said. "It's a good way to support the community, and we want the community to have a good time."

In addition to crawfish, revelers can dig into mounds of gumbo, red beans and rice, shrimp, and boudin, plus hamburgers, corn dogs, and German sausage. And if you get thirsty, there will be plenty of thirst-quenching beer, wine, soda, and water.

Our sixth annual Gumbo Cook-off will be Saturday. Come sample delicious gumbo from the teams participating, and be sure to vote on your favorite. A washer-pitching tournament and Crawfish Eating Contest

Editorial & Advertising Deadline is 2 pm on Tuesday preceding publication.



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