

Entomology Update

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Aphids

Aphids feed on a wide variety of plants in Texas. They have high reproductive capabilities so their populations can grow to large numbers quickly.

Aphids are small, soft-bodied insects that come in a variety of colors. Some have wings while others may not, but all have cornicles, or "tailpipes" that come off the tip of the abdomen. Aphids have piercing-sucking mouthparts which they use to pierce plant tissue and suck out the juices. Damage often appears as yellowing or curling of foliage. Aphids also secrete a sweet, sticky substance called honeydew.

Honeydew often appears on the plant as a shiny spots or sometimes the honeydew may have sooty mold growing on it. Sooty mold is a black fungus that can block sunlight from reaching the plant leading to a decrease of photosynthesis.

Some ideas for managing aphids are as follows:

- Encourage natural enemies such as ladybugs, lacewing larvae & syrphid fly larvae; know what these creatures look like so you don't kill them
- Use high pressure water sprays to dislodge aphids from the plant
- Less toxic pesticides include active ingredients such as insecticidal soap, azadirachtin (neem), horticultural oils or d-limonene
- Other pesticides to manage aphids may include active ingredients such as permethrin and other pyrethroids, acephate, carbaryl or imidacloprid

For more information go to the Urban IPM Blog at <http://urban-impblogspot.com>.



Grilling

Expert Tips for "Grade A" Grilling

Summer may be the traditional grilling season, but more than half of Americans fire up the barbecue all year-round! Whether you're a Weekend-only Griller or an Every Day Grill Gourmet, beef up your food safety with these helpful, hot-off-the-grill tips.

Let Leftovers Go

While food safety experts say grilled foods have a refrigerator life of only three to four days, many grillers keep leftovers for up to a week or longer. But keeping grilled foods for too long can affect both taste and quality. Make sure your grilled leftovers are as safe as they are delicious by refrigerating foods in shallow containers (no more than 3 inches deep) and writing the date on top to help you keep track. Also be sure to reheat

foods to an internal temperature of 165° F before serving a second time around use a food thermometer to check.

Clean Your Machine

According to a recent survey¹, gas grills are America's favorite grill of choice, with 67 percent of the vote. Charcoal grills follow second (46 percent) and a small percentage prefer smokers (10 percent) or outdoor electric grills (4 percent). Before you fuel the fire or rake the coals, make sure your grill is clean by scrubbing it with hot, soapy water before each and every use, or follow manufactures instruction for cleaning gas grills

Develop a Taste for Safety

According to a recent survey conducted by the Academy of Nutrition and Dietetics, 31 percent of people say the most common thing that causes food poisoning is undercooking or not cooking to proper temperatures, but only 23 percent of Americans use a food thermometer to check the doneness of their hamburgers, chicken breasts and other grilled favorites! Cooking to proper internal temperatures not only helps ensure the taste of your grilled dishes, it also helps ensure their safety. Next time you grill, grab a food thermometer to make sure your culinary creations are delicious, nutritious and done.

Cut Condiment Bacteria

Data shows that mayonnaise is America's top selling condiment, followed by salsa, ketchup and mustard. Whatever condiment strikes your fancy, follow these food safety tips: Always marinate meat in the refrigerator (never on the counter or outside by the grill), and bring leftover sauces to a boil before reusing them on cooked meats to prevent cross-contamination. Remember condiments should not be left sitting out for more than two hours (one hour in weather above 90°F). It is a smart idea to bring a cooler or keep condiments in a



2014 Multi-County 4-H Camp! Last week, five Coke County 4-H members attended camp at Buffalo Gap, Texas. The Coke County 4-H campers joined with 4-H campers from Sterling, Fisher, Jones, Shackelford and Nolan counties, giving the camp an attendance of around 100 4-H members from the area. While at Camp, the youth participated in leadership and teambuilding activities while also having time for recreation consisting of swimming and a fun-filled night of dancing. On the final day of camp, the 4-H members were given the opportunity to learn about quail and Texas Brigades. The annual July County 4-H camp is open to youth who have completed the 3rd through 8th grade. For more information, contact the Coke County Extension Office.

bucket of ice.

Keep the Upper Hand

The survey conducted by the Academy found that while 77 percent of Americans use different cutting boards for raw meats and ready-to-eat foods, only 9 percent always or usually wash utensils before using them for cooked foods. These grilling shortcuts may save time, but they also can leave you with a case of foodborne illness! Take

precautions by washing cutting boards and utensils in hot, soapy water between uses, or use color-coded sets to keep raw meats, seafood and poultry and ready-to-eat foods separate. And

always, always wash your hands!

Watch the Clock

The Academy survey indicated 21 percent of people believe picnic foods can sit out in

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