

December 2022

# THE PANOLA EXTENSION

A Monthly Newsletter by the Panola County AgriLife Extension office



## Panola County AgriLife Extension Service

**Address:**

110 S. Sycamore St.  
Room 104  
Carthage, Texas 75633

**Phone:**

(903) 693-0300 Ext. 160

**Email:**

[panola-tx@tamu.edu](mailto:panola-tx@tamu.edu)

**Website:**

[www.Panola.AgriLife.org](http://www.Panola.AgriLife.org)



**Facebook:**

[/PCAgriLife](https://www.facebook.com/PCAgriLife)

## UPCOMING EVENTS:

- 12/1: Rabbit Clinic, 6:00-7:00pm, Expo
- 12/1: Texas 4-H Natural Resources Photography Contest Entries Open
- 12/2: District 5 Food Show, Henderson
- 12/3-4: Panola Christmas Classic Livestock Show, Expo
- 12/8: Let's Talk Opportunity Scholarship, 5:30-7pm, Virtual
- 12/10: District Fall Foliage Photography Contest Registration Due
- 12/15: District Fall Foliage pictures due
- 12/15: Texas 4-H Natural Resources Photography Contest Entries Close
- 12/20: 4-H Cookin' Night, 5:30-7pm, Central Baptist Church
- 12/23-26: Christmas Break, Office Closed
- 1/13: East Region AgriLife Conference & EXPO, 8:00am, Tyler
- 1/13: Fruit, Nut, and Vegetable Conference, 8:00am, Tyler
- 1/17: County 4-H Food Challenge, 5:30pm, Central Baptist Church
- 2/1: Project Fair Entries Due
- 2/2: Rabbit Validation for PCJLS, 6-7pm, Expo
- 2/11: Late Project Fair Entries due
- 2/27-3/3: Panola County Junior Livestock Show and Project Fair

## In This Issue:

- Food Plots for Deer
- It's Not Too Early to Make Holiday Baked Goods and Pastries
- Selecting the Perfect Yule-Tree
- Adding Value to Cull Cattle
- Mac N Cheese
- 5 Ways to Use Cookie Cutters
- Here's to a Healthy Holiday

The members of Texas A&M AgriLife will provide equal opportunities in programs and activities, education, and employment to all persons regardless of race, color, sex, religion, national origin, age, disability, genetic information, veteran status, sexual orientation or gender identity and will strive to achieve full and equal employment opportunity throughout Texas A&M AgriLife Extension Service

TEXAS A&M  
AGRI LIFE  
EXTENSION





# FOOD PLOTS FOR DEER

Jacob L. Dykes, PhD  
Assistant Professor and Extension Wildlife  
Specialist, Texas A&M Extension

We love Thanksgiving leftovers, and they often consist of a wide variety of nutritious foods. However, after a few days we've had enough and would rather avoid turkey and dressing for a while. Why is that?

Well, our dietary preferences are determined by the nutritional needs of our body and those needs are constantly changing. In fact, nutritional needs even differ from person to person. Think about the weird cravings you've had. Those weird cravings have been scientifically linked to your body begging for a certain nutrient.

With that said, why would we expect one plant or feed to be best for deer? Even if it is nutritious, as in the example from Thanksgiving? Deer must balance nutrient intake so that they meet nutritional requirements without reaching a toxic amount of any one nutrient. This means deer will alter their diet to use whatever plants or foods help them maintain that nutritional balance and will not use plants that don't. To further complicate this matter, the nutritional needs of deer differ between the sexes, differ with age, and even differ depending on which nutrients are available on the landscape. So, the deer's nutritional needs on your property are likely different than the nutritional needs on your neighbor's property.

People often ask me what the best food plot forage is, or which feed is best for deer, and my answer is disappointing. There isn't one... The only way you can be sure to meet every deer's nutritional needs all the time is to give them the opportunity to choose. Once again, diversity is key!

The picture below is 1 of my study sites (8 total sites) where I planted 15 food plot forages side by side. Electric fences kept deer out until all forages were established. I then measured the nutritional composition of each forage and monitored deer selection using game cameras.

Forage nutritional composition changed across trials and deer changed the order of selection in every trial. Interestingly, I was able to predict in what order they would select the plants based on how the concentration of nutrients changed in each plant. In other words, deer were actually avoiding certain nutrients while chasing other nutrients.



Clover Photos:





# IT'S NOT TOO EARLY

## TO MAKE HOLIDAY BAKED GOODS AND PASTRIES

*Prepare now to avoid chaos come time for your holiday party.*



By: [Christine Venema, Michigan State University Extension](#) - November 30, 2012

What is the secret to a less stressful holiday? Planning ahead and starting early, when things are less hectic. It is not too early to start some of the holiday baking. Some holiday baked goods need time to develop flavors. Case in point is fruitcakes and rum-balls.

Fruitcakes are baked and brushed with liquor syrup, then wrapped tightly in plastic-wrap. The liquor syrup is brushed on weekly for six weeks prior to serving, to develop the distinctive flavor.

Rum-balls are made with either rum or bourbon. They need to be made several weeks in advance to develop their distinctive flavor. Once the rum-balls have been made they need to be put into an air tight container so the flavors can develop.

Freezing holiday baked goods and pastries ahead of time are one way to take the stress out of holiday entertaining, Michigan State University Extension advises. There are some food safety tips to remember when freezing prepared foods. The freezer should maintain zero degrees. Packaging materials for freezing should be moisture-vapor resistant because air will have an undesirable effect on the color, flavor, keeping quality and texture of foods. All foods prepared for freezing should be labeled as to what is in the package and with a date.

Pie dough can be made, rolled, and frozen as dough, in pie pans or layered in parchment paper and placed in a plastic freezer bag or rigid container.

Pumpkin pie filling can be blended, put into moisture-vapor resistant packaging, and froze in advance.

About three weeks in advance of the holidays, various cookie dough products can be made and frozen. Drop cookie dough can be mixed, scooped, and place on parchment paper and froze, ready to be baked. Once frozen the drop cookie dough can be transferred to rigid containers or plastic freezer bags for storage. Cookies that are to be rolled out can be mixed and rolled into sheets. The sheets of dough can then be frozen between sheets of parchment until firm and then transferred to rigid containers for storage. Molded cookies can be mixed, shaped, wrapped in moisture-vapor resistant film and frozen. They will then be ready to be thawed, sliced and baked. The recommended freezer storage time for unbaked cookies is six months at zero degrees.

Baked cookies can be packaged with freezer paper or parchment paper between the layers in an air tight container. The cookies can be frozen for up to six months.

Quick breads such as gingerbread, fruit and nut breads can be mixed, baked, cooled quickly. Next, package the quick breads so they are air tight. To serve quick breads, they should be sliced while still partially frozen to prevent them from falling apart. To avoid quality issues, the storage time for quick breads is about two to four months in a freezer that is at zero degrees.

Yeast breads, coffee cakes and rolls can be mixed, shaped, baked, cooled quickly, packaged in moisture-vapor resistant packaging and frozen. Or they can be mixed, shaped, and frozen twenty minutes into the second rising. To avoid quality issues, the recommended storage time for yeast breads is six months to eight months in the freezer at zero degrees.



# Selecting the Perfect Yule-Tree

By: Lee Dudley, CEA AG & NR

With thanksgiving now behind us and the memories for turkey and dressing fresh in our minds and still around our middle, we see families actively at the task of replacing their fall themes for the festive bright colored decorations that make the season bright. It's during this time of year as my own family decorates our house and go about placing ornaments on our Christmas Tree that I get to thinking, just where this custom of decorating trees comes from and what all goes into selecting that perfect Yule-tree.

Wikipedia states a Christmas tree "is a decorated tree, usually an evergreen conifer such as spruce, pine, or fir associated with the celebration of Christmas." In my readings I found that the trees were traditionally decorated with edibles such as apples, nuts, or other foods, with origins tracing back to early modern Germany. Predecessors can be traced further back to the 16th and possibly 15th century to the symbolism of evergreen trees in pre-Christian winter rites. This can be seen through the story of Saint Boniface and the conversion of the German pagans. In which Saint Boniface cuts down an oak tree the German pagan worshipped, and replaced it with an evergreen tree, telling them about how its triangular shape reminds humanity of the Holy Trinity and how it points to heaven.

While the use of Christmas trees originated during the Renaissance of early Germany, the tradition wasn't introduced to America until 1850. When an engraving of the British Royal family from 1848 with their Christmas tree at Windsor Castle was republished in America, this time with the absence of the Queen's tiara and Prince Albert's moustache to make the image more American. It was distributed in Godey's Lady's Book a popular American women's magazine at the time, making the image the first widely circulated picture of a decorated evergreen Christmas tree in America. The image was reprinted in 1860, and by the 1870s, the Christmas tree had become common in America. Understanding better now the origins of the humble Christmas tree, it's easy to see why everyone wants to have that perfect tree being the center piece of all our winter decorations.

Well, that's enough about the history of the Christmas tree, let us look at selecting a tree. Before your family makes that trip to the local tree farm, you should determine where you will display it in your home. This will help you choose a tree of the correct height and dimensions and whether all four sides must be suitable for viewing. A good rule-of-thumb to remember is that most trees on farms are trimmed to an 80% taper. So, a tree that's 10' tall will be 8' wide at the bottom. A tree that will fit in the room vertically may be entirely too big horizontally.

Freshness is extremely important when selecting a tree. Hold a branch about eight inches from the tip between your thumb and forefinger, apply gentle pressure and pull your hand towards you as the branch slips through your fingers. Needles should adhere to the branch and not slip off into your hand. Other indicators of dryness or deterioration to look for would include discolored foliage, a musty odor, and wrinkled bark. A good rule-of-thumb is, when in doubt about the freshness of a tree, select another one. Remember, when choosing from precut trees, all Christmas trees are painted or dyed to achieve a uniform dark green color, but they also should have a fragrance and freshness to them.





Once you have purchased your tree here are some tips to keeping your tree fresh, beautiful, fragrant, and above all else, safe throughout the holiday season. If it is going to be one or two days before you actually set up and decorate your tree; store it in a garage, on a cool porch or in the shade where it will be protected from the sun and wind. If the tree is to be stored for several days, make a straight cut across the base of the trunk about an inch from the end. This opens the trees' vascular system and allows for the uptake of much needed moisture. Store the tree upright, with the freshly cut trunk in a container of water. Maintain a constant supply of moisture. When the tree is moved to the house for decorating, make another fresh cut, straight across the trunk about an inch above the original cut. Place it on a tree stand that has a large water container. Trees are thirsty depending on their size they may "drink" one to four quarts of water per day. Check water levels regularly and remember to keep them placed away from heat sources, such as fireplaces, radiators, exhaust vents and even TV sets. Always turn your lights off when you leave home or before going to bed for the night. Never use combustible decorations. Always check electric lights, cords, connections before you begin decorating. Avoid overloading wall sockets and never allow open flames such as candles in the vicinity of the tree. Following these simple guidelines will help ensure that you and your family enjoy one of the oldest and grandest traditions of the season. If you need additional assistance in learning more about tree selection and care, remember to stop by your local Texas A&M AgriLife Extension or give us a call at (903)693-0300 Ext. 161. So, make your plans and if you have not yet started turning your home into a winter wonderland this Christmas season always remember the reason for the season and above all else enjoy the time with family and friends.



Office will be closed  
**DECEMBER 22-26**  
We'll be back December 27





# EAST TEXAS FRUIT, NUT, & VEGETABLE CONFERENCE

**JANUARY 13, 2023**  
**Cross Brand Cowboy Church**  
**11915 FM 2015 Tyler, Texas 75708**

**Registration: 8:00am**

**Program: 8:30am - 3:00pm**

**How to Register:**

Go to the Website or  
Scan QR code below

<https://smith.agrilife.org/fnvc/>

**Register Online \$25/person**  
by 3pm on January 12, 2023

**On-site registration \$ 35/person**

Online and on-site registration will  
accept credit/debt card. On-site  
will also accept cash/check.

5% convenience fee when using  
credit/debit cards



**DR. DAVID CREECH**

**DR. ANDREW KING**

**DR. TIM HARTMANN**

**MICHAEL COOK**

**GREG GRANT**

TEXAS A&M  
**AGRILIFE**  
EXTENSION



# EAST REGION AGRILIFE CONFERENCE & EXPO

**JANUARY 13, 2023**

Cross Brand Cowboy Church  
11915 FM 2015  
Tyler, Texas 75708

Register online for \$10  
[smith.agrilife.org/erace](http://smith.agrilife.org/erace)

Register at the door for \$20

**6 Structural SPCS:** 1 Termite, 1 Pest, 2 Gen, 1 L&O, 1 Weed  
**5 TDA:** (Private/Commercial/Non- Commercial) 2 Gen, 1 L&R, 2 IPM

7:15am - 8:00am **Registration and Visit Vendors**

8:00am - 9:00am **Termite Identification & Control - Janet Hurley**  
(SPCS License holders only) Senior Extension Program  
Specialist - IPM Texas A&M AgriLife Extension - Dallas

9:00am - 9:15am **Break and Visit Vendors**

9:15am - 10:15am **Pest Identification & Control Strategies - Bryant McDowell**  
Extension Program Specialist - Urban IPM Texas A&M  
AgriLife Extension-Dallas

10:15am - 11:15am **Pesticide Laws and Regulations Update-**  
**Dr. Mark Matocha** Associate Professor & Extension  
Specialist Texas A&M AgriLife Extension - College Station

11:15am - 12:15pm **Pesticide Safety - Dr. Mark Matocha** Associate  
Professor & Extension Specialist Texas A&M  
AgriLife Extension- College Station

12:15pm - 1:15pm **Lunch and Visit Vendors**

1:15pm - 2:15pm **Disease in Turf and Bermuda Grass - Dr. Chrissie Segars**  
Assistant Professor & Extension Turfgrass Specialist,  
Texas A&M AgriLife Extension - Dallas

2:15pm - 2:30pm **Break and Visit Vendors**

2:30pm - 3:30pm **Water X Weeds: An Approach to Integrated Weed Management**  
**Dr. Becky Bowling** Assistant Professor & Extension  
Urban Water Specialist, Texas A&M AgriLife Extension - Dallas

# Adding Value to Cull Cattle

By: Lee Dudley



For cattle operations, typically, the sale of cull cows accounts for roughly 20% of the yearly gross revenues of cow-calf operations. In the U.S., historic cull cow prices over the past 30 years have been the lowest in the months of November, December, and January; and at their highest in level in March, April, and May. With prices during the summer months typically near the average for the respected years.

If you have been selling cows in the fall as your normal practice, it may be profitable to feed cull cows by considering this seasonal price pattern. Feeding in late fall through February will allow you to take advantage of the seasonal price increase in the spring months. Feeding cows for a period can also add value by increasing final weights, but most importantly, improving dressing percentage and quality grade. A 6% to 20% increase in price can be expected when improving grades from a Canner to Utility grade.

Cull cows should be worked up on high energy diets just like feedlot cattle to minimize metabolic disturbances. Cows need to be sound, healthy and in thin to moderate body condition for this kind of program. Cows that are unsound or carrying extra condition should be marketed. (Remember cattle without teeth cannot graze and have a hard time eating rations.)

Research data suggest that cows can gain from 2.5 to over 3.3 pounds per head per day, depending on the length of the feeding period and the ration fed. To increase at least one quality grade, cows should be fed a minimum of 50 to 60 days, but not over 100-110 days. If fed over 100 to 110 days, feed efficiency and rate of gain generally declines, as well as the risk of excess body condition on the cows which can cause these cows to be discounted in price.

The sale of culled cows can represent a substantial percentage of the annual income on any cow-calf operation and should not be overlooked when it comes to marketing this class of animal. If you need additional assistance remember to stop by your local Texas A&M AgriLife Extension or give us a call at (903)693-0300 Ext. 161.



# Mac N Cheese



## INGREDIENTS

- 2 1/2 cups elbow macaroni
- 2 Tablespoons olive oil
- 2 Tablespoons all-purpose flour
- 1 1/4 cups 2% milk
- 1 cup plain greek yogurt nonfat
- 8 ounces low-fat cheddar cheese shredded
- 1/4 teaspoon salt
- 1/4 teaspoon pepper

8 Servings per container, servings size 1 cup

Amount per serving: calories 250 | total fat 7g | saturated fat 2g | cholesterol 10mg | sodium 350mg | total carbohydrate 31g | dietary fiber 1g | total sugars 4g | protein 16g | calcium 195mg | iron 1mg | potassium 197mg

<https://dinnertonight.tamu.edu/recipe/mac-n-cheese/>

## INSTRUCTIONS

- Cook the elbow macaroni according to package instructions. Drain and set aside.
- In a large pot add the olive oil on medium-low heat.
- Add the flour and whisk constantly until well combined.
- Stir in the milk and whisk until well combined and the mixture begins to thicken.
- Add the greek yogurt and whisk to combine, then add the cheese and let melt stirring occasionally.
- Once the sauce appears to be well combined, melted, and thickened, stir in the cooked pasta and mix to combine.
- Add salt and pepper and serve immediately.

## 5 Ways to Use Cookie Cutters

If you're looking to get crafty this holiday season, check out "5 ways to use your holiday cookie cutters" by Dinner Tonight! Then you can enter these projects in the Project Fair!



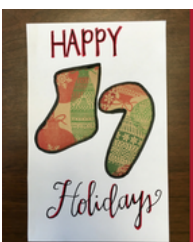
### WREATH

- Arrange your cookie cutters
- Use hot glue to hold cutters together
- Secure bow on top of wreath
- Hang on your door or in your kitchen



### NAPKIN HOLDER

- Fold your napkin to your preference
- Slip halfway through cookie cutter
- Place on plate to dress up your holiday place setting



### CUTOUT CARD

- Trace the cookie cutter on wrapping paper or other festive paper
- Cut the traced object out
- Glue to card
- Write a warm holiday message to family or friends



### CANDLE:

- Choose your cookie cutter,
- Melt down your candle in microwave or stove top
- Lay parchment paper on working surface

- Place wick in cutout on parchment paper
- Pour warm wax in cutout while holding down cookie cutter

\*\*If you pour wax when it is too hot, the wax will spill out under the edges of the cookie cutter



### ORNAMENT

- Trace the cookie cutter on wrapping paper or other festive paper
- Cut the traced object out
- Hot glue or tape the paper to the cutter

<https://dinnertonight.tamu.edu/5-ways-use-cookie-cutters/>



By Amy Valdez, Program Specialist with Texas A&M AgriLife Extension

# Here's to a *Healthy Holiday!*



This most wonderful time of the year is known for cozy weather, family gatherings, and delicious holiday meals and treats. Many times, these foods are high in calories, saturated fats, sodium, and added sugars. Therefore, it is important to be mindful of the foods and portions we are choosing. "Holiday foods play an important role in bringing people together and connecting us with culture and traditions, but keep in mind that moderation is key", said Amy Valdez, Extension Program Specialist with Texas A&M AgriLife Extension. "One should aim to include these recipes as a part of a well-balanced meal for a healthy holiday season", Valdez continued.

Cooler outdoor temperatures might also encourage us to be more sedentary. Physical activity is just as important as making conscious food choices. According to the Physical Activity Guidelines for Americans, adults should incorporate at least 150 minutes of moderate-intensity physical activity and two days of muscle strengthening into their weekly routine. Valdez states, "Physical activity is anything that gets your body moving. It can be an indoor or outdoor activity and can include gardening, dancing, or following along with an exercise video. There are so many options, so choose whatever activity you enjoy and get your body moving"!

Incorporating a few small changes can really make a difference during the holiday season. Here are some quick tips to make your holidays a little bit healthier:

- **Add to Your Plate!** Instead of worrying about what to take off your plate this holiday season, add to it! Add colorful veggies and fruits, whole grains, lean protein, and low-fat dairy options to ensure you have a well-balanced meal. Don't hesitate to enjoy and savor holiday favorites but eat those in moderation.
- **Avoid Distracted Eating-** The holiday season is a prime time for endless snacking and many times we can eat mindlessly with distractions such as the television or an intriguing conversation. During this time, try setting a place at the table to eat and serving yourself a plate. Be mindful of the delicious foods that you are consuming and try to avoid distractions, if possible.
- **Include a Holiday Exercise Activity-** Start a fun family tradition of incorporating physical activity this holiday season. Whether it be a family walk or a holiday 5k run, you'll get your body moving by making memories and traditions with your family.
- **Visit Texas A&M AgriLife Extension's Dinner Tonight Program-** Dinner Tonight offers delicious and budget-friendly recipes that are great to include in your holiday meals. To check out some delicious recipes, visit <https://dinnertonight.tamu.edu>
- **Give a Gift That Keeps on Giving-** If you don't know what to gift that special someone, give a gift that keeps on giving such as Texas A&M AgriLife Extension's Dinner Tonight-Essentials Cookbook or an educational course such as Cooking Well Exploring Cultures. Check these out at <https://agrilifelearn.tamu.edu/>



While the holidays can be a stressful time to stay healthy, trying these tips is a great starting point. More importantly, enjoy the family fun, make memories, eat those holiday treats, stay active, and have a happy holiday season!



# 2023

# Project Fair

Photography • Arts & Crafts

Foods • Fabric & Fiber Arts

Floral Design (NEW!) • Educational Display (NEW!)

Educational Display: make a poster, trifold, or tabletop display on a topic of your choosing (i.e. heart health, the water cycle, your favorite musician). You could even bring a project made for school.

**Clover Kids - Ages K-2 grade**

Clover Kids: any project/exhibit that corresponds to the other divisions; no competitive judging shall occur



Must be a 4-H or FFA member  
OR enrolled in any of the following classes: culinary, art, life skills, or photography.



*The second annual Project Fair is just around the corner!*

**WE ARE WORKING HARD TO CONTINUE BUILDING THIS EVENT AND HOPE YOU TAKE PART!**

## FEBRUARY 27 - MARCH 3



Registration will be open mid-December at <https://panola.agrilife.org/4-h-project-fair/>  
Entries and payment are due to the Extension Office by **February 1, 2023.**

Late entries (with an additional fee) are accepted until February 11.



tentative schedule

- Monday:** Enter/Check in Exhibits 4-7pm
- Tuesday:** Enter/Check In Exhibits 8:30-10am Closed  
Judging TBD, Open for Viewing 4-6pm
- Wednesday-Thursday:** Open for Viewing 12-4pm
- Friday:** Display at Buyers Luncheon 10:45-1:00
- Friday afternoon:** Pick up Exhibits 2-4pm

*Monday-Thursday will be in the Conference Room.*

*Friday will be in the Main Room of Civic Center*

Tentative rules are available at <https://panola.agrilife.org/4-h-project-fair/>





LET US KNOW ABOUT YOUR

# Community Service

After you complete a community Service project  
LET US KNOW!  
Fill out the form on our [website here!](#)



# BECOME A MASTER WELLNESS VOLUNTEER

Receive 40 hours of training, and give back 40 hours of service to your community as a Master Wellness Volunteer.

[Learn more on our website!](#)

## 2nd Annual PANOLA Christmas Classic

Presented by: Stock Show Supporters of Panola



Carthage Expo  
102 Ballpark Road  
Carthage, TX 75633



Dec. 3rd

**Heifers:**

10 largest breeds make + Mini Herefords and Commercial shown by Breed & Age

**Steers:**

Shown by Division & Weight

**Awards:**

for Class Winners, Division Grand & Reserve, Overall Grand & Reserve

Dec. 4th

**Goats and Lambs:**

Shown by Division & Weight

**Swine:**

Shown by Breed 5 head to make

\*\*\*\*\*  
\$25 entry    Check In:    10am Start    stalls/tie-out  
\$5 Jackpot    7am-9am    Time    under barn  
Showmanship by Species    weights due at sign-in by scales on site    Concession on Site    or show off Trailers  
\*\*\*\*\*

Contact Info:    Brett @ 903-241-4040  
ssspanola@gmail.com    Bridget @ 903-692-0119

# 4-H Cookin' Night

December 20 | 5:30-7:00pm  
Central Baptist Church



Learn food safety, kitchen safety, culinary skills, and nutrition!





# PANOLA COUNTY 4-H CLUBS

## Beckville 4-H

Club Manager: Brandy Dudley, 903-690-1108  
3rd Monday, 6:00pm, Beckville Sunset Elementary School  
Beckville 4-H will meet December 12

## Carthage 4-H

Club Manager: Kirstyn Jacks, 903-754-7506  
4th Tuesday, 6:00pm, Expo Hall Carthage 4-H will meet December 13

## Fairplay 4-H

Club Manager: Eric Pellham, 903-754-2582  
2nd Monday, 6:00pm, Allison Chapel UMC in Fairplay

## Gary 4-H

Club Manager: Jennifer Whitby, 903-692-1729  
3rd Monday, 6:00pm, Gary ISD Cafeteria Gary 4-H will not meet in December

## Shooting Sports 4-H

Club Manager: Sabrina Scott, 903-930-9836  
4th Monday, 6:00pm, Expo Hall

## Stillwaters 4-H

Club Manager: Corie Young, 903-692-7737  
3rd Monday, 6:30pm, Still Waters Cowboy Church Stillwaters 4-H will meet Dec. 12

## Adult Leaders and Parents Association (ALPA)

*Open to all parents, adult volunteers, and club managers*

Contact: Clarissa 903-693-0300 ext 217 or Corie Young 903-692-7737  
1st Monday, 6:30, Expo Hall ALPA will not meet in December, will resume in January



# SCHOLARSHIPS

Houston Livestock Show and Rodeo

## GO TEXAN Scholarship

Application opens early December.

Online application

**closes January 31, 2023.**

Apply and more info on Rodeo Houston website here



## Texas 4-H Foundation Opportunity Scholarship:

Deadline to apply February 15, 2023.

Apply and more info on TX 4-H Foundation website here!

*District 5 Presents:*

### Let's Talk Opportunity Scholarship

*Learn about scholarship and how to apply*

**December 8 | 5:30-7pm | Virtual**

Register to participate at

<https://forms.gle/vAN8BA3pMDeAnF6v9>

## Texas Farm Credit

## STUDENT AG CHAMPS & SCHOLARSHIPS

**Ag Champs:** Each Texas Farm Credit branch location will select one local student who will be awarded a \$1,000 academic grant and the title of Ag Champ. Each Ag Champ will also have a \$1,000 contribution made in their honor to their FFA chapter or 4-H club.

**Marsha Martin Scholarship:** Texas Farm Credit will present \$5,000 postsecondary scholarships to ten future ag leaders.

All applications are due by: **January 15, 2023.**

Applications and more info here:

<https://www.texasfcs.com/news/scholarship-programs>





# TEXAS 4-H NATURAL RESOURCES *Photography Contest*

**Entries Open:** December 1  
**Entries Close:** December 15

**Registration:** \$10/photo

[Rules on Texas 4-H Natural Resources webpage](#)

### Categories:

- Aquatic Science | Entomology
- Shooting Sports | Forestry | Sportfishing
- Range Science | Hunting | Outdoor Education
- Wildlife & Fisheries
- Water Conservation & Education



## FALL FOLIAGE

### District Photography Contest

**\$15 entry fee**



Register by **December 10**  
Upload up to 10 photos by **Dec. 15**

[More info on District 5 website](#)

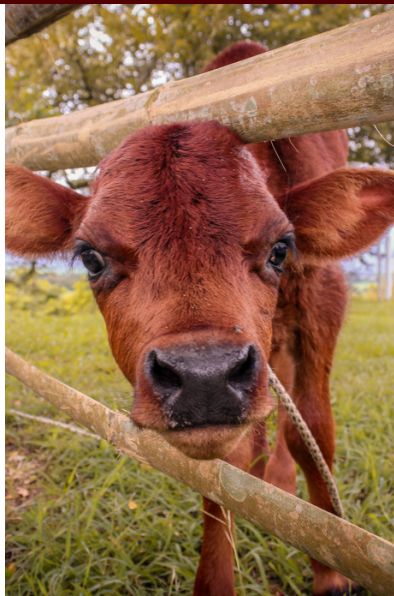


## Market Rabbits Validation

**for Panola Co. Jr. Livestock Show:**

Entry forms due at Validation.  
February 2, 6-7pm, County Expo Center





# — THE PANOLA EXTENSION —

## Panola County AgriLife Extension Service

**Address:**

110 S. Sycamore St.  
Room 104  
Carthage, Texas 75633

**Phone:**

(903) 693-0300  
Lani: ext 160, Lee: ext 161, Clarissa: ext 217

**Email:**

[panola-tx@tamu.edu](mailto:panola-tx@tamu.edu)

**Website:**

[www.Panola.AgriLife.org](http://www.Panola.AgriLife.org)

**Facebook:**

 [/PCAgriLife](https://www.facebook.com/PCAgriLife)

**LEE DUDLEY**

Agriculture & Natural Resource, County Coordinator

**CLARISSA MOON**

Family & Community Health, 4-H Coordinator

**LANI WEST**

Support Staff - Secretary

TEXAS A&M  
**AGRI LIFE**  
EXTENSION

