



# Diggin' Dirt

## Citrus Trees in Three Counties Quarantined

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BEAUFORT -- Ned Rahn isn't sure where in Beaufort County federal agriculture surveyors found one of the world's most dangerous citrus pests. He just knows it wasn't on his trees. Rahn and his wife, Faye, own 300 to 400 citrus plants near their home in Port Royal. They sell lemon, orange, grapefruit and lime trees to area residents, nurseries and landscaping companies. A new state and federal quarantine will keep Rahn and other citrus growers in three South Carolina counties -- including Beaufort County -- from shipping trees out of the area. The movement of citrus plants and plant material from Beaufort, Charleston and Colleton counties is indefinitely prohibited after a tiny bug, known to carry a bacterial disease



Differentiation from Other Tree Declines  
Yellowing of leaf midrib and veins. (picture IFAS extension)

that kills citrus trees, was found on backyard citrus in August and September during a U.S. Department of Agriculture survey. "They didn't find any in my trees," Rahn said. Though harmless to humans, the Asian citrus psyllid poses a serious threat to billion-dollar citrus industries in California and Florida. The Florida Department of Agriculture and Consumer Sciences said the bug was one of the two most serious citrus pests in the world. "South Carolina doesn't have a major citrus indus-

try, so the purpose of the quarantine is really to protect those states that grow citrus commercially," said Christel Harden, assistant department head of the Department of Plant Industry at Clemson University. The insect, which is smaller than one-tenth of an inch, is known to carry an as-yet incurable bacterial disease known as citrus greening. Citrus greening can cause fruit from infected trees to become bitter and eventually will kill the tree.

# Pictures from the Hilton Head Island Garden Tour



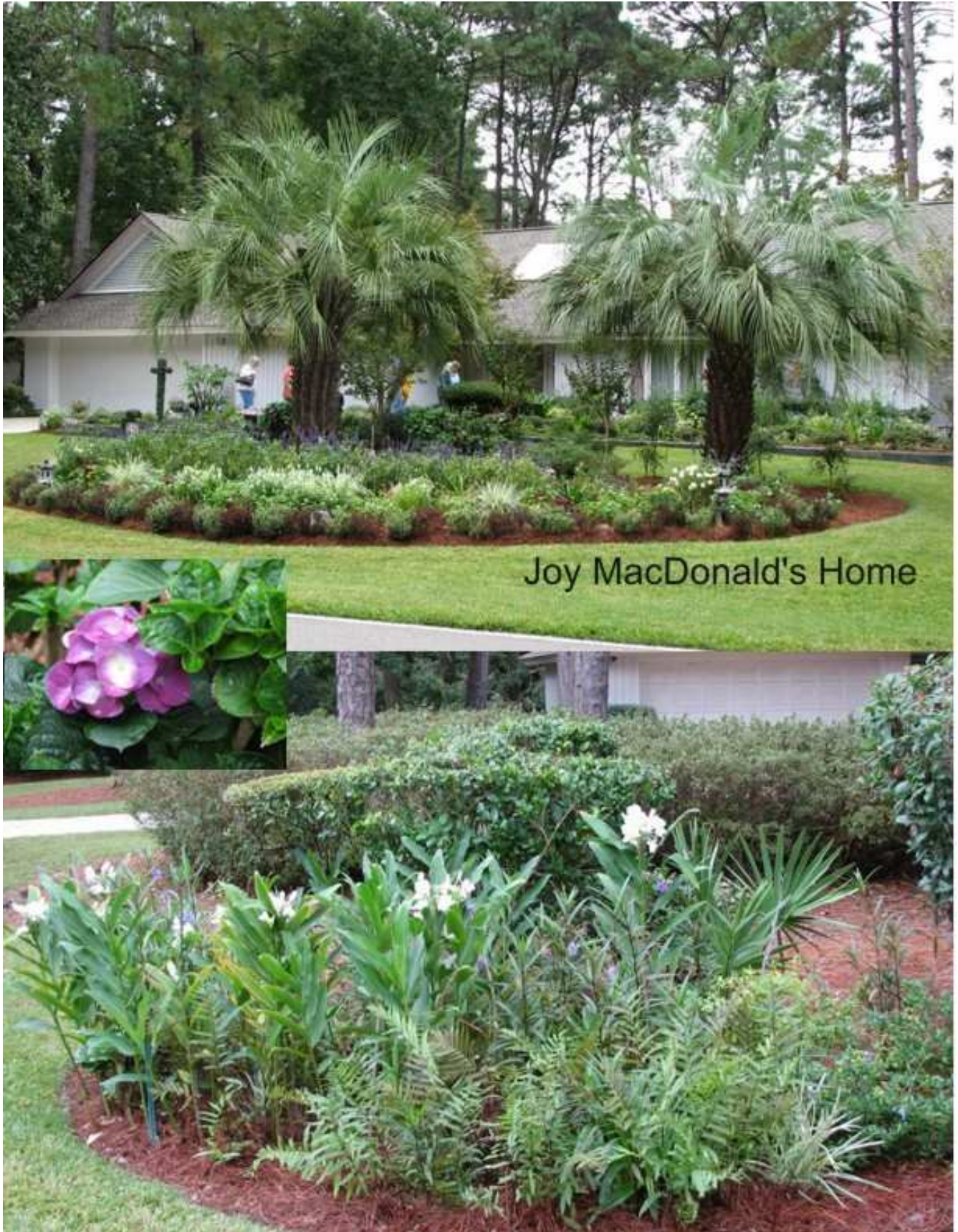
Jim Lorenz, Becky Guin & George Westerfield



Hilton Head Island High School



*Pictures from the Hilton Head Island Garden Tour*



Joy MacDonald's Home

## LMGA General Meeting Minutes

Meeting Date:  
October 23, 2008

Meeting Location:  
Bluffton Library

The meeting was called to order  
by Alice Massey at 1:15 PM.



### Project Committee Reports

Hilton Head  
Betty Manne, 342-3434

- Boys & Girls Club – Activities will be performed on Friday @ 4pm. This is a change from the past. This project is floundering and needs volunteers.
- The library project and the welcome sign project are coming all very well.
- Construction of The Butterfly Pavilion at Honey Horn will begin in Dec., The pavilion should be up and running in Spring 2009.
- The Pinckney Island project is coming to a close until March after some planting in November (12th and 26th at 9:00am).

### HHI Garden Tour

Deb Pilcher

Last weekend's garden tour was a huge success!! There were so many good comments such as to the wealth of information the attendees received during the tour and how well organized it was. One participant thought our tour was better than the All Saints Tour and this was just our first year!! \$2440 worth of tickets were sold and the plant sale brought in \$549.50. A big thanks to those whose gardens were in the tour and everyone who volunteered!

### Bluffton

Bill Leonard, 548-0168

- Heyward House – meet to work the third Thursday of every month at 9:00 AM.
- Turf Love – This program will be introduced on 10/31. There will be a 2-3 month trial program in Sun City. Eight (8) Master Gardeners have volunteered. Will expand into Bluffton community if enough volunteers can be found.

### Northern Beaufort County

Pat Lauzon, 524-5671

- Habitat for Humanity Project on 10/18 were completed last Saturday with 100 plants being planted.

### CES Update

Laura Lee Rose

- Reporting MG hours on-line is still a pilot program and not available yet. Sorry for the confusion.
- The next MG class starts Jan. 2009. There are 101 people on the waiting list!
- Help is needed at the CES Office in Beaufort.

### President

Alice Massey, 838-6756

- The next meeting is January 22nd. Laura Lee will be the keynote speaker and talk about her trip to France and the wonderful gardens she saw.
- Budget cuts are being made at the state level; it is not clear how these cuts will impact on our program.
- A small group are revising the bylaws in preparation of applying for tax exempt and then not-for-profit status.



## Roasted Butternut Squash

- 1 butternut squash (2-3 pounds)
  - 1 T fresh thyme, chopped
  - 1 t sesame oil
  - 1 t olive oil
  - 1/2 t kosher salt
  - 1/2 t cracked black pepper
  - 1 t fresh garlic, chopped
- Peel and scoop seed out of the squash. Cut into 1 inch cubes and toss with remaining ingredients. Pour onto a sheet pan covered with parchment. Bake at 375 for 20 minutes or until squash is tender.
- squash a little more tender
- Cook a few minutes longer if you like the



## How to Safely Cook Turkey by Pamela Schmutz, Clemson HGIC

Food safety is important when cooking a turkey. Improperly cooked turkey could make your family sick. Food safety practices must be followed at each step in the process of thawing, preparing, cooking and storing turkey to avoid food borne illness. For step-by-step instructions on how to roast, smoke, fry or microwave a turkey, see [HGIC 3560, How to Cook Turkey](#). Follow these tips to keep your family safe at the Thanksgiving meal or any time you prepare turkey.

- There are three safe ways to thaw a turkey—in the refrigerator, in cold water that is changed every 30 minutes, or in a microwave oven. It is never safe to thaw a turkey at room temperature.
- Rinsing the turkey before cooking is no longer recommended because the rinse water could contaminate the counter and other surfaces surrounding the sink. Cooking the turkey to a safe temperature—165 °F or hotter—kills bacteria on the surface of the turkey.
- Wash hands, utensils, sink and everything that has been in contact with the raw turkey. After washing, sanitize the counter, sinks and any containers or trays that have been used with a solution of 1 tablespoon of unscented chlorine bleach to 1 gallon of warm, not hot, water.
- If cooking a stuffed turkey, the stuffing itself must reach a temperature of 165 °F to be safe. Use only cooked ingredients that have been stored in the refrigerator, if prepared in advance. Use pasteurized liquid eggs rather than raw shell eggs.
- Never brown or partially cook a turkey to finish cooking later.
- Cooking overnight at a low setting (200 to 250 °F) is unsafe. Bacteria can easily grow under

these conditions. Roast a turkey in a preheated oven set at 325 °F

- A turkey is safely cooked when the internal temperature is at least 165 °F when checked with a food thermometer. Check the internal temperature (even if the turkey has a “pop-up” indicator) in the innermost part of the thigh and wing as well as in the thickest part of the breast. It is perfectly safe to cook the turkey to a higher temperature for taste or texture preferences.

Within two hours after cooking, remove stuffing from turkey and carve the meat off the bones. Store in a refrigerator or freezer. Gravy, stuffing and meat must be stored *separately* from each other. Gravy can be stored in the refrigerator for 1 to 2 days. Turkey and stuffing can be stored in the refrigerator for 3 to four days. Freeze for longer storage.

## Lowcountry Master Gardener Association



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### LMGA Mission and Goals

*The purpose of the association is to educate its members and to support and engage in projects and activities which promote and foster community enrichment, knowledge and enhancement in the areas of horticulture and ecology. The Association shall be organized and operated for the benefit of its members and shall operate on a not for profit basis.*



## Mistletoe

Mistletoe is an obligate parasite, meaning it cannot live without its host plant, but it is also considered a hemi-parasite ("half-parasite"). For mistletoe, this means it absorbs only water and materials dissolved in water carried through the host plant. Mistletoe carries out photosynthesis to produce its own food sources, just like any other green plant.

A Norse myth is believed to be the origin of mistletoe's link to kissing. According to the myth, an arrow made from mistletoe killed Balder, the son of Frigga, the goddess of love and beauty. The other gods resurrected Balder, and Frigga's tears of joy formed the white berries seen on the common European mistletoe species, *Viscum album*. Legend says that the berries represent kisses be-

stowed by Frigga to people that meet under the mistletoe. Some say that a berry should be removed from the mistletoe for each kiss, and that the mistletoe loses its "power" once all the berries are removed.

Mistletoe is poisonous and ingestion is likely to cause severe cardiac, digestive, and neurological malfunction and death is likely.