Clemson University Cooperative Extension Service

IReport to the People

November 2010 Greenville County



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Mission Statement

"The mission of the Cooperative Extension Service is to provide sound, scientifically based information to South Carolinians and help them use that information to improve the quality of their lives."

Economic Impact of State Cuts

Danny Howard, Greenville County Lead Agent

The past year has brought many challenges to South Carolina and also to Clemson University Cooperative Extension Service. Since 2008, Clemson University's Public Service Activities state funding has been cut by over 46%. State funding is now at the same dollar level as 1985 without adjusting for inflation or population growth in the state.

To address these budget cuts, Clemson PSA offered voluntary separation and voluntary retirement incentives. With a much smaller staff within local offices, extension personnel, agents and specialist worked together to provide services, programs, and information.

Master Gardeners, 4-H leaders, committee members and countless other volunteers are essential to PSA. We are fortunate in Greenville County for the many hours of volunteer time spent in the extension office, with youth groups, and assisting with extension programs.

If you would like to become a volunteer, please contact the Greenville County Extension office.

Agricultural Service Laboratory and Plant Problem Clinic

The Clemson University Agricultural Service Laboratory provides services for the citizens of South Carolina.

The Agricultural Service Laboratory processed 56,570 soil samples, 4,256 plant tissue, 1968 feed and forage, and 365 irrigation water test in 2009. Greenville County submitted 1811 soil samples, 4 plant tissue, 18 feed and forage, and 1 irrigation water test in 2009.

The Clemson University Plant Problem Clinic provides plant disease diagnosis, insect identification, and weed identification. Greenville County submitted 58 plant problems samples and 5 nematode samples to the Plant Problem Clinic in 2009



Financial Opportunities for Local Students

With new laws governing credit card companies going into effect, it will now be harder for young adults under the age of 21 to establish credit or obtain credit cards in their own name. In an unstable economy with unemployment rates at an all-time high, personal financial management education is more essential now than ever.

County Extension Agent Cyd Brown offered free financial management lessons to Greenville County middle and high schools during the 2009-2010 school year. As of May 2010, one middle school, four high schools, and community centers had taken advantage of the program, and a total of 30 classes were conducted. Lessons were presented on budgeting basics, the importance of savings, needs vs. wants, and establishing and maintaining good credit.

Overall, 1,257 youth (891 non-duplicative) in grades K5-12th were reached from September 1, 2009 to May 31, 2010. Ninety-six percent of students surveyed agreed that the program information increased their knowledge of why it is important to have a budget and to save money starting early. Eighty-nine percent responded that they felt the program was beneficial to them. Financial management programming will continue through the spring 2011 semester.

Buy Fresh Produce

There are very few people who do not like fresh vegetables. Every spring, when most plants begin their growing season, we anxiously await the fresh summer vegetables.

Many people enjoy vegetables from gardens in their back yards, but this is only an option if space is available and they are physically able. If you would like to enjoy really fresh produce and do not have your own garden, our local farmers' markets offer an excellent variety.

The new Fountain Inn Farmers Market is located on 110 Depot Street. It opened for business in June 2010. It was a team effort with the City of Fountain Inn, Mr. Eddie Case, City Administrator and several of the city employees. Mr. Dan Powell, Greenville County Planning & Zoning, Mr. Danny Howard, Greenville County Extension Service, Mr. Bill Welch, Welch & Son Farm, and many other volunteers. Clemson Extension also

provides assistance to the Greenville Farmers Market located on 1354 Rutherford Road and Simpsonville Farmers Market located on Curtis Street. Most markets are open between

> April - October where you can buy local produce. The Downtown Greenville Farmers Market is located in the heart of the business community. Also, if you live in the Travelers Rest

area, there is a farmers market behind Sun Rift Adventures.

Local grown fruits and vegetables are available also at You-Pick Farms and curb markets. The S.C. Certified Grown program offers many locally grown and specialty products to the people of South Carolina. http://www.certifiedscgrown.com/Cert

ified/Members

Clemson Extension Horticulture Reaching Commercial Audiences



Commercial landscapers, nurserymen, and greenhouse professionals make up a significant sector of the Upstate's economy and are in need of more professional development opportunities. Clemson Extension is positioned to provide these opportunities through pesticide applicator certification trainings, pest & disease updates, best management practices programs, and certified nursery professional trainings. One such program was the Commercial Ornamental Extension Horticulture information booth assembled in June 2010 for the Southeast Color Connection Trade Show at the Carolina First Center in Greenville. Ten Extension Agents and Specialists participated in the booth by providing content and/or staffing the booth during trade show hours. Information from Clemson Extension and the Department of Plant Industry was displayed and distributed to a diverse audience of over 350 of the trade show's 1,400 attendees. Several other commercial programs are planned for 2010-2011. Contact Cory Tanner, Area Commercial Horticulture Agent, for more information.

Combating Childhood Obesity

While adult obesity rates, though high, have remained consistent over the past several years, the rates of childhood overweight and obesity continue to rise.

According to the CDC, rates have tripled since 1980, and other organizations suggest over 30% of South Carolina's youth are over-weight or obese. In a culture where inexpensive, non-healthy food is convenient and plentiful, more and more young people are at risk of developing diabetes, high blood pressure and other effects of cardiovascular disease. Educating youth on making healthy choices in what they eat as well as how much they move is more crucial now than ever.

County Extension 4-H Agent Cyd Brown offered free nutrition and fitness lessons to Greenville County middle schools and community centers during the 2009-10 school year.

Topics covered included the MyPyramid food guide, food portion sizes, how to read food labels, making healthy choices with fast food and snacks, the importance of eating a healthy breakfast and the importance of good physical fitness. Overall 4,551 youth grades K-5-12th were reached for September 12, 2009 – May 31, 2010, with 3,092 being non-duplicative.

A vast majority of students surveyed at the program responded that they felt the program was beneficial. Nutrition and fitness programming is offered each school year upon request.

Home Canning Workshop for Beginners

In recent years the popularity of home canning has increased. It is critical that people wanting to can foods at home know and understand the importance of following science based procedures and recipes for water bath and pressure canning in order to reduce the risk of botulism and food spoilage.

This summer, Kimberly Baker, MS, RD, LD, conducted a Home Canning workshop. This workshop covered the importance of following science based recipes and procedures of home canning, how to use a water bath and pressure canner, and a demonstration of water bath canning using tomatoes. The workshop allowed participants to understand why food safety is such a critical issue with home canning and they were provided a list of reputable canning guides to follow at home. Participants were also led through the canning process of tomatoes. Participants also learned the importance of getting their pressure canners tested and inspected.

Having this knowledge of proper home canning procedures greatly reduces the risk of botulism and food spoilage of the products that these participants can at home and therefore reduces the risk of foodborne illness outbreaks from consuming the home canned products.



Master Gardeners

Clemson Extension has an extremely active Master Gardener (MG) volunteer program in Greenville County, coordinated by Cory Tanner, Horticulture Extension Agent. In 2009, those MGs reported 9,961 hours of volunteer service, and traveled over 40,000 miles in doing that work. Valuing volunteer hours at \$17 each and assigning a mileage rate of \$0.505 per mile, then the MG program contributed \$189,537 worth of service to Clemson Extension and Greenville County in 2009. So far in 2010, MGs have volunteered 5,769 hours and traveled 25,186 miles for a value of \$110,792.

One of the most valuable services offered by MGs is answering call-in and walk-in gardening questions in the Greenville Extension Office on Mondays and Fridays from 9:00a.m. until 4:00p.m., February thru November. To date in 2010, 563 clients have been served in this manner.

Twenty-eight students became Certified Master Gardener Volunteers in 2010.





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Employee ServSafe® Certification

Many restaurants and other food service establishments are now requiring that their employees have food safety training. Food safety training teaches food service employees how to properly handle food and practice good personal hygiene in order to reduce the risk of foodborne illness outbreaks.

TriCounty Technical College has partnered with Clemson University Extension Service in Greenville County to teach an Employee ServSafe Food Safety Course twice a year at the Anderson County campus. The class is a nine hour evening course (3 hours per week for three weeks). In this course, students learn about the risks of not following proper food handling practices, good personal hygiene, how to inspect food deliveries, food storage, preparation, cooking, holding, cooling, reheating and serving. Students must pass an exam at the

end of the course in order to receive their course certificate.

After completing the Employee ServSafe course, students have the knowledge to practice safe food handling procedures. Overall, students receiving their food safety certificate will reduce the risk of causing a foodborne illness outbreak in the food service establishments that they are working because of their knowledge of proper food handling practices.



Multi-County Meeting Teaches Cattle Producers about Herd Health and Marketing

Matt Burns, Area Livestock Agent

Herd health and marketing are two of the most important concepts for beef producers to understand and plan. Herd health ensures that animals are cared for and remain healthy in order to provide a safe wholesome product to the consuming public. Marketing ensures that healthy calves are sold in a way that provides the most profit back to the producer as possible.

Dr. Patty Scharko addressed concerns about vaccination programs, mineral supplements, and other health program concerns that producers may have. Brian Beer addressed alternative marketing strategies and provided a market forecast and update. Stephanie Moore and Dan Schusler delivered an excellent live animal demonstration to address concerns about discounts cattle receive at market.

Over 100 producers attended the Anderson/Oconee/Pickens/Greenville counties meeting. Through questions and personal interaction producers have demonstrated an increased knowledge pertaining to herd health and marketing alternatives. The goal given to each producer when they left was to plan. Herd health and marketing planning will allow these producers to provide a safe wholesome beef product while maximizing profits.

Fumigation IPM

Andy Rollins, Commercial Fruit & Vegetable

Andy Rollins, Commercial Fruit and Vegetable Agent had funds left over from different research experiments and was able to help calibrate most of the strawberry fumigation machines this year. No one asked him to do this; he took this upon himself as something that he could do and knew would have the greatest long term impact.

On one of the farms in Greenville County, Andy inspected one of the fumigation machines and found the main filter was completely bypassed and fumigant was going straight from the tank to the flowmeter. Not only was this a dangerous thing to do, but it also causes permanent damage to the most expensive part of the machine, the flowmeter. Andy was able to fix it for him and also installed the needed safety features. Andy spent time speaking with the applicator and the grower showing them how to change the filter for next year and also gave him a piece of hardware that allows him to easily clean out any remaining gas out of the lines as soon as they are finished.

Hopefully next year they will follow the procedures they have been taught on properly cleaning and caring for this machine.