Ready to add some instant color to your winter landscape? Consider brightening your yard with winter annuals.

Whether looking for bedding plants or adding to your container gardens, there are many wonderful cool-season plants readily available at your favorite nursery.

Some excellent choices of plants grown as annuals (grow for just one season) for our area include pansy, snapdragon, petunia, hollyhock, annual or Drummond phlox, stock, statice and ornamental kale and cabbage.

Another hardy choice for our area is dianthus. Most types of dianthus are perennial though some varieties like parfait pinks or sweet William are biennial or annual.

The dianthus in my garden has been happily growing and re-blooming for the last three years.

All of these plants love our cool winters and can even withstand an occasional frost, though you will need to cover them if there's a threat of a deep freeze.

Once you've selected your favorite plants according to color, light and watering requirements, take a few minutes to prepare the soil properly.

Combine organic material like compost and a balanced slow-release fertilizer, and mix into soil to a depth of 2-3 inches.

Space plants according to instructions that came with plants, digging a hole a little wider and no deeper than the container that the plant was growing in.

Firm the soil around the plants’ roots, and water lightly. Once the whole area is planted, add a thin layer of mulch, keeping the mulch away from the base of each plant.

Water again, and keep moist until the plants are established, about 1-2 weeks. Thereafter, water only when soil is very dry as plants need less water in the winter.

Enjoy your winter gardening, and don't forget your containers and hanging baskets around your patio. Your yard and your holiday spirits will thank you for the added color.
Program Announcements

Landscape Matters 10AM-11AM

Bonsai
Wednesday November 7 10-11AM
Master Gardener Anne Karshis

Plant Clinics 10AM-2PM
Monday November 5
Monday November 19

Bring us your tired, diseased, insect infested plants yearning to be free of problems. When possible place your plant in a plastic bag to prevent chances of spreading issues to other plants. You will receive current researched based information on proper plant care, disease management and insect control. These sessions are free to the public. No registration required. Come anytime between 10AM - 2PM for expert advice.

Trouble-shooting Landscapes: Efficient Irrigation

County Extension Director/Horticulture Agent, Rebecca Jordi and Master Gardener volunteers Paul Gosnell and Nelson Peterson will assist homeowners in reducing insect and disease issues on lawns and landscapes. These problems often result from too much water, shallow irrigation, or uneven coverage. They will demonstrate how to properly measure irrigation at one zone and then provide solutions for correcting discrepancies. Other cultural practices such as fertilization, proper mulching, planting depth of trees and shrubs, etc. will also be provided. In addition, Jordi and the Master Gardeners will diagnosis disease or insect issues on ornamentals at the site. The goal is to reduce frustrations and the cost of managing North Florida landscapes. Jordi requires at least 6 homeowners and will come to your subdivision for these free sessions. To schedule a "Trouble-shooting Landscapes" session for you and your neighbors, please call the Extension office at 904-879-1019, or email Ms. Jordi at rljordi@ufl.edu.

Spotlight on Nassau Gardens

September Winner - John & Suzanne Batchelor

John and Suzanne Batchelor have one of the most beautiful gardens in their neighborhood, Amelia Park, on Amelia Island. Suzanne enjoys and appreciates its beauty and John carefully plans and cares for it... Along with his melodic English accent, he has brought to Florida his genetic love for gardening. John has done all of the landscaping including the lovely brick retaining walls. He has planned well to have something blooming every season. This can be difficult but he enjoys the challenge and often has new ideas. Keep it going, John!!!

View more photos online at http://nassau.ifas.ufl.edu/horticulture/spotlight/spotlight.html. To be considered for Spotlight on Nassau Gardens, send a digital photo, with a description of your garden, along with your name, address and phone number to ncmg@nassaucountyfl.com. For more information contact Rebecca Jordi at 491-7340 or 879-1019.
Did you know the trees in your landscape are "air conditioners" too? In Florida, we use our A/C units 5-7 months of the year. And, 50 percent of our home's energy costs come from cooling or heating our homes.

Why are trees "air conditioners"? They provide shade and moisture that directly cool the air around the tree. We have all experienced how much cooler it is in the shade! Trees modify air movement around our homes, diverting warm air away from our homes in the summer. This reduces the amount of work our A/C must do to maintain a comfortable temperature in our home.

The appropriate trees planted in the right positions around our homes can have a major impact on our home's energy costs. Since the eastern and western walls of our homes receive the most heat exposure in the summer, placing shade trees along these sides of the house provide the maximum effect. Southern walls can also benefit from shade, particularly in August when significant increases in the heat load add additional work to our A/C units.

For help in selecting appropriate trees to maximize shading, see the University of Florida publication, EES40 "Enviroscaping to Conserve Energy: Trees for Northeast Florida," online at http://edis.ifas.ufl.edu/pdf-files/EH/EH14000.pdf.

In addition to shading, trees and other plants cool the air by a process called transpiration. During this process, leaves release water through their pores, commonly called morning dew on our plants. As hot air passes over the leaves, this water absorbs some of the heat and the surrounding air is cooled; the temperature reduction can be as much as 9 degrees.

Studies conducted in Miami by John Parker have shown that planting large-canopied trees on the west side, along with a hedge adjacent to the wall, reduced the west wall temperature 26 degrees!

Shading our outdoor A/C condenser/compressor and the surrounding area also results in less energy usage. A variety of options exist to shade your A/C unit condenser/compressor; a tree, trellis or arbor all make good choices. Remember to use shrubs or other structures to shade the area around the unit - taking care to leave adequate space for the unit to operate efficiently and to provide accessibility for maintenance.

Locally, the UF/IFAS Nassau County Demonstration Garden has added another component to its description. It has become an example of "enviroscaping" and has reduced energy costs at the Supervisor of Elections Office at the James S. Page Governmental Complex in Yulee. Five years after establishing the Demonstration Garden, we are reaping the energy savings of a mature landscape, including a beautiful Natchez crape myrtle, weeping Yaupon holly and Loropetalum shrubs.

Vicki Cannon, Supervisor of Elections, reported, "The garden is not only aesthetically beneficial to the building, it is also beneficial ecologically and economically as well.

Although our windows are tinted, we have found the Natchez crape myrtle and the Loropetalum planted outside have greatly reduced the harsh sun and heat coming through - which translates into an economic benefit by keeping our offices cooler and reducing the load on the air conditioning unit. As the plantings have grown over the years, the benefits have also grown. We no longer need to keep the blinds down on the windows . . ."

Since we are all experiencing increased energy costs, homeowners should look at all areas where they can reduce costs. One University of Florida publication that can help you identify opportunities to reduce your costs is "Enviroscaping to Conserve Energy" by John Parker.

Tree advice
For a listing of the trees, shrubs and other plants in the Demonstration Garden and in the parking lot at the James S. Page Governmental Complex, see http://nassau.ifas.ufl.edu/horticulture/demogarden/demogarden.html.

Hello everybody! Welcome back to Harvest Gold. Here we are in November. The holidays will soon be upon us. Thanksgiving, Christmas, New Years—I love this time of year. It is a time for family and friends, celebration and merriment, parties and food—especially food. After all, what would a holiday gathering be without an enormous buffet of mouth-watering dishes and luscious desserts?

In that spirit, I decided instead of writing a formal column for the newsletter this month, I would devote my column to recipes, and assemble recipes for an entire holiday meal. I asked my fellow Nassau County Master Gardeners to help by contributing a few favorite recipes they prepare and enjoy this time of year. As always, the Master Gardeners came through, and sent in some excellent ones. (If there is one thing I can say about Master Gardeners, the only thing they are better at than gardening is cooking—what else are they going to do with all that wonderful produce they are growing?)

Each recipe in this column contains at least one item that can be grown here in Northeast Florida. The recipes also contain notes from the Master Gardeners explaining why the recipes are special to them and their families, and, to tell you the truth, these notes are my favorite part of the recipes because they make the recipes personal and more interesting.

Before I go, I would like to thank all the Master Gardeners who shared recipes for use in this column. You are great people, and good friends. Without all of you, Extension would not be what it is here in Nassau County. Thank you!!!

So that’s it from me this time around. Enjoy the recipes. Happy Thanksgiving, Merry Christmas, God Bless, and Happy Harvesting!

Peace and Goodness,
Joseph

PS: Please note, all vegetables, herbs, fruits, and nuts marked with an asterisk (*) in the following recipes can be grown here in Nassau County.
Becky’s Seasoned Holiday Turkey

**Ingredients**

Turkey
Olive Oil (To Coat Skin)
1 ½ Tablespoons Fresh Rosemary*  
(Coarsely Chopped)
1 Teaspoon Fresh Thyme*  
(Coarsely Chopped)
¼ Teaspoon Garlic Salt
¼ Teaspoon Freshly Ground Pepper

**Directions**

Completely thaw turkey in the refrigerator according to directions, or use a fresh turkey. Rinse the turkey thoroughly and pat dry. Place all the herbs in a small bowl, and mix well. Preheat oven to 350 Degrees Fahrenheit, with rack in lowest position. Place turkey on roasting rack, and set in a large roasting pan. Some recipes suggest placing rub under the skin, but I find it works just as well to coat the skin with olive oil, and work the herb mixture onto the outer skin. Cover turkey loosely with aluminum foil. Roast 1 hour, and then baste with pan juices every 30 minutes. An instant-read thermometer should register 125 Degrees Fahrenheit after about 2-3 hours (follow directions on turkey). Be sure to insert the thermometer into thickest part of the breast, or in thigh if using a whole turkey, avoiding bone. Then remove foil and roast, basting every 15-20 minutes until temperature reaches 175 Degrees Fahrenheit. If browning too quickly, cover loosely with foil, and add more water if pan becomes dry. Once it is completely cooked, transfer turkey to a cutting board, cover loosely with foil, and let rest at least 30 minutes before carving. Reserve pan with drippings for gravy.

**Notes**

This is an easy breezy (and delicious) way to make your Holiday Turkey. I use turkey breasts since my family will only eat white meat.

*Recipe courtesy of Rebecca Jordi*
Silvio Pinto’s Italian Stuffing

Ingredients

1 ½ Pound Chestnuts*
3 Cups Beef Stock
1 Large Italian or 2 French Long Loaf Bread
(Cut into 4 ½ cups of 1 Inch Cubes)
¾ Cup Milk
9 Tablespoons Butter
4 Ribs Celery* (Chopped)
1 Large Onion* (Chopped)
1/3 Pound Each Ground Pork and Ground Veal
3 Tablespoons Parsley* (Minced)
1 ½ Teaspoon Dried Thyme*
¼ Cup Tawny Port Wine
1 Cup Chopped Prunes
1/3 Cup Grated Parmesan Cheese
5 Eggs (Lightly Beaten)
1 Tablespoon Salt
½ Teaspoon Pepper

Directions

Take chestnuts and cut an X in the shell. Spread out on an ungreased pan, and bake for 20 minutes. Let cool, and peel. (This can be done ahead of time, and the chestnuts refrigerated or frozen.) Simmer chestnuts in beef stock for 40 minutes, or until liquid is absorbed. Let cool, then crumble chestnuts by hand, or in a food processor. Soak bread cubes in ¾ cup milk for 10 minutes. Sauté celery and onion in 8 Tablespoons butter. Sauté pork and veal in 1 Tablespoon butter until just cooked. Combine all of the above with the rest of the ingredients. Either stuff the turkey lightly with this dressing and cook as usual, and bake the remaining stuffing in a 3 inch deep buttered baking dish, uncovered, for 45 minutes, or bake it all, uncovered, for 45 minutes at 400 Degrees Fahrenheit, or until the stuffing temperature reads at least 165 Degrees.

When stuffing a turkey, food safety is always an issue. This stuffing/dressing can be made a day ahead of time if the eggs and the cooked meat are held in the refrigerator separately from the rest of the ingredients and each other, and not added until the last minute. BE CAREFUL to keep the dressing in the refrigerator until you are ready to cook, and use the recommendations on your turkey for stuffing temperatures (165 Degrees Fahrenheit on a meat thermometer—even if the turkey is 180 Degrees, the stuffing must read 165 Degrees, whether in the turkey or in the baking dish).

Notes

I have made this stuffing for years, and my family loves it. The original recipe was created by Silvio Pinto, an Italian-American restaurateur from Chicago. He loved to cook, and loved to experiment with food, always trying new recipes. He died in 1988 of cancer and a broken heart after his restaurant failed.

Recipe courtesy of Frau Pam Simpson

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Claudie’s Dilly Deviled Eggs

**Ingredients**

- 6 Hard Cooked Eggs
- 2 Tablespoons Mayonnaise
- 1 Teaspoon Prepared Mustard
- ½ Teaspoon Salt
- ¼ Teaspoon Paprika
- ¼ Teaspoon Black Pepper
- 1 Tablespoon Olives (Chopped)
- ¼ Teaspoon Celery Seed
- ¼ Teaspoon Dill* Seeds
- 3 Tablespoons Fresh Dill* Leaves (Chopped)

**Directions**

Remove egg yolks, mash, and add other ingredients to yolks. Add this mixture to egg whites, and garnish with dill leaves and sprigs. (It is very important that fresh dill leaves are used to impart full flavor and eye appeal.)

**Notes**

This recipe comes from Taster’s Choice Herbal Recipes by Linda Cunningham. I have made this several times, and I love to display the eggs on a collectible amber Depression glass egg plate.

Dill is so very easy to grow. Mine flourishes in semi shade all year round in a small patio space. Early settlers brought dill with them, and it became known as the “Meeting Seed”, as the seeds were given to children to chew on during the long sermons. The dill seed is used as flavoring in soups, breads, eggs, fish, and pickling. The fresh leaves are wonderful in eggs, fish, potato salads, and just used as a garnish. The extra added attraction is that dill serves as a host plant for the swallowtail caterpillar and the beautiful swallowtail butterfly. Dill also adds a nice feathery touch to your cut flower garden. In bloom, I cut the lovely yellow stalk and use it in my kitchen bouquets. What a great plant to grow; you can eat it, share the food with the butterflies, and decorate with it!

*Recipe courtesy of Claudie Speed*
Claudie’s Green Goddess Dip/Salad Dressing

Ingredients

1 Clove Garlic* (Crushed)
3 Tablespoons Green Onion* (Chopped)
1 Tablespoon Lemon* Juice
3 Tablespoons Tarragon* Vinegar
½ Cup Sour Cream
1 Cup Mayonnaise
1/3 Cup Parsley*
Salt and Black Pepper (To Taste)

Directions

Mix all of the above ingredients well, and serve as a delightful dip, or as a salad dressing. To enhance the dip (or dressing), I use less parsley, and add 1 Tablespoon of chopped fresh tarragon leaves.

Notes

This recipe comes from my original 1965 New Orleans River Road recipe book. It is tattered, torn, and thumb-printed, but is one of my favorite cookbooks. This recipe is well worth the time spent in preparing it. I have taken this to pot luck dinners as a dip, and it disappears very quickly. As a salad dressing, add to your favorite salad greens.

Try making your own tarragon vinegar by using fresh tarragon leaves—it does enhance the flavor. To make your own tarragon vinegar, fill a selected bottle or container with fresh tarragon leaves, add rice wine or cider vinegar (not flavored) to cover the herbs, add a lid (preferably not metal), and store out of direct sunlight for at least few days or more until ready to use. After you have made your own fresh tarragon vinegar, you will not want to buy commercial tarragon vinegar again.

Tarragon can be planted after our “frost” is gone. Protect tarragon from extreme sun, and it will reward you with a culinary treat. It has a strong, warm, and earthy scent, which is mildly pungent with a licorice component. I pot my Mexican tarragon, which is better suited for our climate, in a container and enjoy it nearly all year round.

Recipe courtesy of Claudie Speed
**Dottie’s Kale Salad Recipe**

**Ingredients**

1 Bunch Kale*  
(Washed and Broken from Stems into Bite Sized Pieces)  
2 Sticks Bok Choy* Leaves and Stems  
(Cut in Sizes You Prefer)  
2 Carrots* (Sliced into Rounds)  
½ Cup Dried Cranberries (Or Cherries)  
½ Cup Feta Cheese  
1 Tablespoon Extra Virgin Olive Oil  
Salt and Pepper (To Taste)  
Croutons  
Toss with Homemade Dressing (1 Part Extra Virgin Olive Oil, 1 Part Apple Cider Vinegar, Salt to Taste)

**Directions**

Drizzle olive oil over kale and massage for 30-60 seconds. Add all other ingredients, toss to mix, and serve.

**Notes**

I got this recipe from Dottie Kelley, a fellow Master Gardener, and love it!

*Recipe courtesy of Candace Bridgewater*

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**Candace’s Broccoli Cornbread**

**Ingredients**

2 Packages Jiffy Corn Muffin Mix  
2 Tablespoons Margarine or Butter  
1 Medium Onion* (Chopped)  
4 Eggs  
2 Cups Chopped Broccoli*, Fresh or Frozen (Thawed)  
1 Cup Cottage Cheese  
¼ Cup Milk

**Directions**


**Notes**

This Broccoli Cornbread recipe is a hit with my family.

*Recipe courtesy of Candace Bridgewater*
**Ingredients**

2 Sweet Potatoes*  
(Cooked and Mashed to make about 1 ½ Cups)  
1/8 Teaspoon Ground Nutmeg  
½ Cup plus 1 Tablespoon Packed Dark Brown Sugar  
2 Packages Active Dry Yeast  
4 Tablespoons Butter  
4 Teaspoons Salt  
About 9 ¾ Cups Flour  
2 Large Eggs

**Directions**

Mix sweet potatoes with nutmeg and ½ cup brown sugar until smooth. Stir together yeast, with 1 Tablespoon brown sugar, into ½ cup warm water, and let stand until it foams (about 5 minutes). Heat together butter and 1 ½ cups water until warm. In a very large bowl, combine salt and 3 cups flour; stir in yeast mixture, butter mixture, and sweet potatoes. Beat in 1 whole egg and 1 egg yolk, and stir until blended (refrigerate 1 egg white to brush on rolls later). Mix in 6 cups flour, 1 cup at a time, to make a soft dough. Knead dough until smooth and elastic, about 10 minutes, working in about ¼ cup more flour while kneading. Cut dough into 24 equal pieces, cover and let rest 15 minutes for easier shaping. Generously grease 17x11½ inch roasting pan (or 8x8 and 13x9 inch metal baking pans). Shape each piece of dough into a ball and place in pans; cover with a towel, and let rise about 60 minutes. (For overnight rising, cover pans with plastic wrap and refrigerate overnight. When ready to bake, remove plastic wrap, cover pans with a towel, and let rise until doubled—about 30 minutes—then complete recipe as directed.) Preheat oven to 400 Degrees Fahrenheit. Lightly beat egg white and brush onto rolls. Bake 25 to 30 minutes, or until rolls are golden and sound hollow when lightly tapped. Makes 24 rolls.

**Notes**

This is a delicious roll recipe using sweet potatoes.

*Recipe courtesy of Dottie Kelley*
Shirley’s Broccoli Rice Casserole

**Ingredients**

2 Cups Celery* (Chopped)
1 Cup Onion* (Chopped)
1 Cup Green Peppers*
  (Chopped)
2-8 Ounce Packages Frozen
  Chopped Broccoli*
2 Sticks Butter
2 Cups Mushroom Soup
1-8 Ounce Jar Cheez Whiz
2 Cups Cooked Rice
Sharp Cheddar Cheese

**Directions**

Sauté all vegetables in the butter until tender. (Although the recipe calls for 2 sticks of butter, I usually use only one.) Add soup and Cheez Whiz. Stir in rice. Pour into 3 quart casserole dish. Top with sharp grated cheddar cheese. Bake at 350 Degrees Fahrenheit until hot and bubbly (about 30 minutes).

**Notes**

At my house, we call this dish Green Rice, and my family loves it. As for my recipes, there’s really not much of a story behind them. I got most of them from co-workers when I was a young bride working for Georgia State University. We have made them at every Thanksgiving and most Christmases since then. They’ve become especially important because my daughter is a vegetarian. You’d be surprised at how little there is for a vegetarian to eat at a typical holiday meal.

*Recipe courtesy of Shirley Lohman*
Kathy’s Supreme Broccoli

Ingredients

2-10 Ounce Packages Frozen Chopped Broccoli*
½ Cup Onion* (Chopped)
¼ Cup Butter (Melted)
2 Tablespoons All Purpose Flour
½ Cup Water
3 Eggs (Beaten)
1-8 Ounce Jar Cheez Whiz
½ Cup Cracker Crumbs (Maybe More)

Directions

Cook broccoli according to package directions (I just thaw mine—never saw the necessity in cooking it). In a medium size saucepan, sauté onion in melted butter until tender. Blend in 2 tablespoons all purpose flour. Stir in ½ cup water, and cook until smooth and thickened. Remove from heat. Stir in 3 beaten eggs (I usually put a little hot mixture in the eggs first to keep the eggs from being scrambled). Add egg mixture to thickened flour mixture. Add 8 oz jar of Cheez Whiz and blend well. Stir in thawed broccoli. Pour into greased, 2 quart shallow casserole dish. Sprinkle top with cracker crumbs, and dot with butter. Bake at 325 Degrees Fahrenheit for 30 to 40 minutes. Make sure the middle is set. This recipe serves 6 to 8 persons, and the prep time is about 20 minutes.

Notes

This is a Southern Living recipe that I have prepared for the holidays for twenty years plus. I make it because it has become a family tradition, and also because I really like it!!!

Recipe courtesy of Kathy Stevenson
Dottie’s Corn Pudding

Ingredients

¼ Cup Butter
¼ Cup Flour
1 1/3 Teaspoon Salt
3 Tablespoons Sugar
1 ¾ Cup Milk
3 Cups Frozen Corn* (Thawed)
3 Eggs

Directions

In a large saucepan, melt butter. Stir in flour and salt, and cook over medium heat until bubbly. Stir in milk and sugar, and cook and stir until thick. Stir in corn. Beat eggs until frothy, and add to flour mix with fresh-cracked pepper to taste (we use quite a bit—we like pepper). Pour into a well-buttered casserole dish, and bake in a water bath at 350 Degrees Fahrenheit for 45 minutes, or until set. (I used my smaller glass rectangular casserole that just fits inside my 9x13 glass casserole for the water bath.)

Notes

I like keeping in touch with my MG family in Florida!!! I miss you all, and all of the activities!!! I have the website on my computer and read the Newsletters.

Recipe courtesy of Dottie Kelley

Miss Alice’s Yellow Wax Beans

Ingredients

2 Pounds Snapped Yellow Wax Beans*
4 Cloves Garlic* (Minced)
4 Tablespoons Butter
¼ Cup Milk
Salt (To Taste)

Directions

Wash, snap, and cook beans until done, adding salt to taste. Drain off water. Sauté garlic in butter. Pour sautéed garlic over cooked beans, add milk, and stir gently over low heat while beans are heated in milk. Do not bring to a boil. Serve.

Notes

This recipe can be made from any kind of snap beans: Yellow wax, green snaps, pole, or Italian. For a little color variation, mix yellow wax beans with green snaps.

Recipe courtesy of Alice Marie Smith
Dottie’s Butternut Squash with Baby Spinach

Ingredients
2-20 Ounce Packages Cleaned and Cut Butternut Squash* (Cut into 1 Inch Cubes)
2 Large Red Onions* (Peeled and Chopped—About 4 Cups)
3 Tablespoons Basting Oil
Salt and Pepper (To Taste)
1-6 Ounce Package Fresh Baby Spinach*
¾ Cup Sweetened Dried Cranberries

Directions
Preheat oven to 450 Degrees Fahrenheit. Toss squash and onions with basting oil in a large bowl. Season to taste with salt and pepper. Arrange in a single layer on a large baking sheet. Roast for 25-30 Minutes, or until tender and brown. Remove from oven. Toss squash, spinach, and dried cranberries in a large shallow serving dish. Serve.

Notes
This is a recipe that I use at Christmas because of the combination of colors, the green spinach and the red cranberries. It may be difficult to find the butternut squash already chopped and frozen. I have just bought the squash and cut it—that’s what takes a long time. Also, instead of basting oil, any oil that you use would be fine.

Recipe courtesy of Dottie Kelley
Candace’s Sweet Potato Crisps

**Ingredients**
- 3 Sweet Potatoes* (Peeled and Sliced)
- 4 Tablespoons Olive Oil
- ½ Teaspoon Salt
- ¼ Teaspoon Black Pepper
- ¼ Cup Parmesan Cheese (Grated)

**Directions**
Preheat oven to 400 Degrees Fahrenheit. In a bowl, combine sweet potatoes, olive oil, salt, pepper, and cheese. Place sweet potatoes on a baking sheet. Bake for 30-40 minutes, or until golden brown and tender. Makes 3-4 servings.

**Notes**
For a variation on this recipe, it could be changed slightly to make Cinnamon Sweet Potato Crisps (see recipe below).

*Recipe courtesy of Candace Bridgewater*

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Candace’s Cinnamon Sweet Potato Crisps

**Ingredients**
- 2 Sweet Potatoes* (Peeled and Thinly Sliced)
- 1 Tablespoon Melted Butter
- ½ Teaspoon Salt
- 2 Teaspoons Brown Sugar
- ½ Teaspoon Ground Cinnamon

**Directions**
Preheat oven to 400 Degrees Fahrenheit (200 Degrees Celsius). Grease two baking sheets. Arrange sweet potato slices in a single layer onto baking sheets. Stir together butter, salt, brown sugar, and cinnamon in a small bowl; brush onto sweet potato slices. Bake in preheated oven until edges curl upwards, about 20 to 25 minutes.

*Recipe courtesy of Candace Bridgewater*
Ginny’s Candied Yams

Ingredients
6 Medium Yams* (Cooked, Peeled, and Sliced)
½ Teaspoon Salt
Pinch of Mace
½ Teaspoon Cinnamon
¾ Cup Brown Sugar
3 Tablespoons Butter
½ Cup Orange* or Pineapple* Juice
½ Cup Water

Directions
Arrange yam slices in layers in a large, well-greased shallow casserole dish. Sprinkle each layer with salt, mace, cinnamon, and brown sugar, and dot with butter, saving 1 tablespoon for the top. Mix fruit juice and water and pour over the yams. Dot top with butter and bake at 375 Degrees Fahrenheit for 30 minutes. Baste 2 or 3 times while baking. Serves 8.

Notes
This recipe is from the Casserole Magic cookbook, which was published in 1953. My family likes it because it is not as sweet as the recipes topped with marshmallows.

Recipe courtesy of Ginny Grupe
Vicki’s Kahlua Glazed Carrots

**Ingredients**

1 Tablespoon Butter  
1 Tablespoon Brown Sugar  
3 Cups Sliced Carrots* (Cut on Diagonal or with a Wavy Cutter)  
1 Tablespoon Honey  
3 Tablespoons Kahlua (Or Other Coffee Flavored Liqueur)  
1 Teaspoon Cornstarch  
¼ Teaspoon Salt  
3 Slices Bacon (Cooked & Crumbled)  
1 Tablespoon Fresh Parsley* (Chopped)

**Directions**

Place carrots in a vegetable steamer over a small amount of boiling water. Cover and steam 4 to 5 minutes, or just until tender. Remove from heat. Melt butter in a large skillet over medium heat. Stir in brown sugar, honey, and 2 tablespoons Kahlua. Cook over medium heat until bubbly. Combine remaining 1 tablespoon Kahlua and cornstarch, stir well, and add to brown sugar mixture. Stir in salt. Continue cooking until thickened and bubbly. Add carrots, tossing gently to coat. Cook just until carrots are thoroughly heated. Spoon into a serving dish. Sprinkle with crumbled bacon and chopped parsley. Makes 6 Servings.

**Notes**

This is one of my family’s favorite carrot dishes. We always have it when we have a holiday meal. One year we forgot it at Thanksgiving, and I was amazed at how many mentioned that it was forgotten—we won’t let that happen again!

**Recipe courtesy of Vicki Martin**
Vicki’s Butterscotch and Black Pepper Baby Carrots

Ingredients
2 ½ Tablespoons Butter
2 ½ Tablespoons Light Brown Sugar (Packed)
¼ Teaspoon Kosher Salt
1 Pound Baby Carrots* (Halved Lengthwise)
1 Tablespoon Freshly Ground Black Pepper

Directions
In a medium skillet, heat the butter, sugar, and salt over medium-high heat, stirring until smooth. Add the carrots and toss to coat. Cover and reduce the heat to medium. Simmer for 15 minutes, or until the carrots are tender and glazed. Top with black pepper. Serve hot or warm.

Notes
This recipe is easy and tasty!!!

Recipe courtesy of Vicki Martin
Dottie’s Sweet Potato and Pear Casserole

**Ingredients**
6 Sweet Potatoes*
3 Ripe Pears*

**Sauce:**
1 Cup Brown Sugar
¼ Cup Water
¼ Cup Butter
½ Teaspoon Salt
½ Teaspoon Cinnamon
Shake or so of Ginger
Shake or so of Nutmeg
Juice of ½ Lemon*
½ Teaspoon Vanilla
1 Cup Dried Cranberries

**Directions**
Boil the potatoes first a bit to soften them a little, and remove the skins. Peel and slice. Layer slices of potato and slices of pear in a greased casserole dish, starting and ending with sweet potatoes. For the sauce, boil the brown sugar, water, butter, salt, cinnamon, ginger, and nutmeg together. Remove from heat. Stir in fresh lemon juice (about ½ lemon), and about ½ teaspoon vanilla. Stir about 1 cup or so dried cranberries into sauce. Spoon sauce over potatoes and pears. Bake at 350 Degrees Fahrenheit, about 35-50 minutes, until done to your taste.

**Notes**
I have made this Sweet Potato and Pear Casserole and served it as a side dish with the meal, but it can just as easily serve as a dessert. Whatever works for the person preparing the meal is just fine!!

*Recipe courtesy of Dottie Kelley*
Candace’s Sweet Onion Pie

Ingredients

**Crust:**
1 ½ Cups All Purpose Flour
½ Tablespoon Sugar
½ Teaspoon Kosher or Hawaiian Salt
¼ Cup Cold All-Vegetable Shortening
(Cut into Small Pieces)
¼ Cup Cold Unsalted Butter
(Cut into Small Pieces)
Cold Water

**Filling:**
½ Egg Yolk, and 1 Teaspoon Water for Egg Wash
½ Cup Unsalted Butter
2 Pounds Sweet Onions* (Thinly Sliced)
3 Large Eggs (Beaten)
1 Cup Sour Cream
3 Tablespoons All Purpose Flour
¼ Teaspoon Kosher Salt
½ Teaspoon Freshly Ground Black Pepper
Freshly Grated Parmesan Cheese (To Taste)

Directions

For the crust: All ingredients should be cold. Combine all the dry ingredients in a large mixing bowl. Add shortening and butter. Using a pastry blender cut in the shortening and butter until the mixture resembles coarse meal. Drop by drop, add cold water. Mix in with the fingertips, not with the hands as the palms will warm the dough. Continue mixing water in until the dough begins to hold together without being sticky but not crumbly. Place dough in plastic wrap. Fold over plastic wrap and press down to form a disk. This will make rolling out easier after chilling. Finish wrapping in plastic and place in the refrigerator for at least 1 hour. Lightly spray a deep 9 inch pie pan or an 8 ½ inch fluted flan pan. Roll out dough and place in pie plate. Return to the refrigerator until filling is ready. Makes pastry for a 9 inch single crust pie. Preheat oven to 450 Degrees Fahrenheit.

For the filling: Preheat oven to 450 Degrees Fahrenheit. Brush egg wash on the inside of pie crust. Return to refrigerator until filling is ready. Over medium heat, melt butter. Add onions and sauté until translucent. Do not brown. Combine eggs, sour cream, and flour. Add onion mixture. Season with salt and pepper, and pour into chilled pie crust. Top with Parmesan Cheese. Bake for 20 minutes. Reduce oven temperature to 325 Degrees Fahrenheit for the last 20 minutes, or until center is set.

Notes
My father, Bob Mathews, found a recipe similar to this in a catalog years ago. He loved this pie, and so does our family!

Recipe courtesy of Candace Bridgewater
Nannie’s Southern Pound Cake

**Ingredients**

- ½ Pound Butter
- ½ Cup Vegetable Shortening
- 3 Cups Sugar
- 6 Eggs
- 3 Cups All Purpose Flour
- ½ Cup Sour Cream
- ¾ Cup Milk
- 1 Tablespoon Vanilla
- ½ Teaspoon Baking Powder
- ¼ Teaspoon Salt
- Vanilla Ice Cream, Chocolate and/or Caramel Sauce, and Pecans* (All Optional)

**Directions**

Cream butter, shortening, and sugar well. Add eggs, 1 at a time using an electric beater if available. Sift dry ingredients. Add dry ingredients, and mixed sour cream and milk alternately, beginning and ending with dry ingredients. For example: 1/3 dry ingredients, ½ liquid ingredients, 1/3 dry ingredients, 1/2 liquid ingredients, vanilla, final 1/3 dry ingredients. Bake at 325 Degrees Fahrenheit for 1 hour and 20 minutes, or until done. Use greased and flowered Bundt or Angel Food cake pan.

**Notes**

This recipe was passed down from my grandmother and mother from a farm family in South Carolina, and I have passed it down to my children and grandchildren. It was often served alone, or with vanilla ice cream, chocolate and/or caramel sauce, and pecans. (For a Chocolate Pound Cake, you can add ½ cup cocoa with the dry ingredients. Also Yummy!!!)

*Recipe courtesy of Libby Wilkes*
Aunt Kathy’s Cranberry Bread Pudding

Ingredients
2 Cups Water  
1 Cup Sugar  
1 ½ Tablespoon Grated Lemon* Peel  
1 Vanilla Bean (Split Lengthwise)  
2 Cups Cranberries  
1 Pound Egg Bread (Cut into Slices)  
6 Tablespoons Butter (Melted)  
¾ Cup Sugar  
3 Cups Milk  
4 Large Eggs  
½ Cup Sugar  
½ Teaspoon Ground Cinnamon  
Vanilla Ice Cream, or Sweetened Whipped Cream

Directions
Bring water, 1 cup sugar, lemon peel, and vanilla to boil in small pot, stirring to dissolve sugar. Add cranberries, and simmer 1 minute. Remove from heat. Scrape vanilla seeds into cranberry mixture, add bean, and let stand overnight.

Preheat oven to 350 Degrees Fahrenheit. Cut egg bread into 1 inch squares. Place in bowl and drizzle with butter. Toss to combine. Transfer bread to cookie sheet. Bake until lightly toasted, about 20 minutes.

Reduce oven temperature to 325 Degrees Fahrenheit. Butter and sugar a 10 cup baking dish. Combine milk, eggs, and ¾ cup sugar in a bowl. Mix in bread cubes. Drain cranberry mix. Discard vanilla bean; reserve syrup for another use. Fold cranberry mixture into bread mix. Pour into prepared dish. Combine ½ cup sugar and cinnamon in bowl. Sprinkle over top of bread. Cover with foil. Bake until pudding is just set, about 1 hour. Transfer to rack; cool 15 minutes. Serve with ice cream or whipped cream.

Notes
I entertained my family for Thanksgiving in 1992. We cooked the traditional items such as turkey and dressing. The hit of the evening, however, was a new holiday dessert, the seasonal and festive Cranberry Bread Pudding. My niece, who was 11 years old at the time, asked for the recipe. The next time she saw her Grandmother, she said, “Let’s make Aunt Kathy’s Cranberry Bread Pudding!” After that, Cranberry Bread Pudding became everyone’s favorite, and has been on the family holiday menu for 20 years now.

Recipe courtesy of Kathy Warner
**Shirley’s Great Pumpkin Bread**

**Ingredients**
- 2 Cups Pumpkin* (Canned is Fine)
- 1 Cup Nuts*
- 3 Cups Sugar
- 2 Teaspoons Soda
- 1 Cup Melted Margarine
- ½ Teaspoon Each Cinnamon, Nutmeg, Ginger, and Allspice
- 3 ½ Cups All Purpose Flour
- ¾ Teaspoons Salt
- 4 Eggs
- 1 Teaspoon Vanilla

**Directions**
Grease and flour 2 large loaf pans. Heat oven to 350 Degrees Fahrenheit. Mix all ingredients well. Fill pans half full and bake approximately one hour.

**Notes**
I like to add Craisins and raisins to the bread. I also probably add a lot more of the spices to give it more flavor.

*Recipe courtesy of Shirley Lohman*

**Ginny’s Great Pumpkin Cheese Cake**

**Ingredients**
- 2-8oz packages Cream Cheese (Softened)
- 1 ½ Cups Sugar
- 2 Eggs
- ¼ Cup Cooked Pumpkin*
- ¼ Cup Flour
- ½ Teaspoon Ground Nutmeg
- ½ Teaspoon Ground Cinnamon
- 9 Inch Pie Shell

**Directions**
Preheat the oven to 350 Degrees Fahrenheit. Beat cream cheese, sugar, and eggs together until smooth. Add pumpkin. Stir in flour, nutmeg, and cinnamon. Beat well. Pour into pie shell, and bake for 60 minutes.

**Notes**
My daughter, who does not like pumpkin pie, suggested we try this recipe. It has become our favorite Thanksgiving pie.

*Recipe courtesy of Ginny Grupe*
Joanne’s Quick & Easy Lemon Pie

Ingredients
1 Whole Large Meyer Lemon*
1 Stick of Butter or Margarine (Room Temperature)
4 Whole Eggs
1 ½ Cup Sugar

Directions
Wash lemon, cut off each end, and then slice (peel and all) into six or so slices. Remove seeds. Cut slices into smaller sizes (about 12) and then put lemon (including peel) and butter into blender. Blend until smooth, then add the 4 eggs and blend on high speed. Slowly add sugar until well blended. Pour mix into a pie shell of your choice (I use store bought pie shells), and bake for 45 minutes at 350 Degrees Fahrenheit. Let cool and enjoy. Serve with whipped cream or ice cream if desired.

Notes
One time I did not have a large Meyer lemon, so I substituted 3 smaller grocery store lemons. It turned out AW-FUL!!! The peels on those lemons were extremely bitter! This is best when using a large Meyer lemon, which is usually readily available in this area when citrus is ripe and ready to harvest. Also, when making this pie, I usually only use 1 cup sugar—a little less sweet.

Recipe courtesy of Joanne Roach
Aunt Henrietta’s Red Velvet Cake

**Ingredients**

2 Cups All Purpose Flour  
1 ½ Cup Sugar  
1 Cup Buttermilk  
1 ½ Cup Cooking Oil  
1 Teaspoon Soda  
1 ½ Teaspoon Salt  
2 Tablespoons Cocoa  
1 Teaspoon Vinegar  
2 Ounces Red Food Coloring  
2 Eggs  
1 Teaspoon Vanilla

**Icing**

1 Stick Butter  
1-8 Ounce Package Cream Cheese  
1 Teaspoon Vanilla  
1 Cup Pecans* (Chopped)  
1 Box 10X Confectioners Sugar  
Red Food Coloring (To Color Desired)

**Directions**

Cream sugar and oil. Add eggs and beat well. Sift flour, soda, salt, and cocoa, and add to preceding mixture along with buttermilk (alternate adding a little of the flour mixture and a little buttermilk, ending with the flour mixture). Add vinegar, food coloring, and vanilla. Mix well. Grease and flour cake pans. Pour into cake pans and bake for 30-35 minutes at 350 Degrees Fahrenheit in a preheated oven. Let cool. Cream butter and cream cheese. Stir in vanilla and sifted confectioners sugar. Add nuts and red food coloring until you have the color desired. Mix well. Put icing on the cake.

**Notes**

I like to make this cake several times a year, for birthdays, family gatherings, and other special occasions. At Christmas time though, to make it more festive and in keeping with the spirit of the season, I will mix up a little green icing and decorate the cake with little Christmas trees on top and green bunting around the edges. It is always a hit.

*Recipe courtesy of Mrs. Henrietta Witherspoons*
Claudie’s Chinese Five Spice Almond Cookies

Ingredients

1 Pouch (1 Pound, 1.5 Ounces) Betty Crocker Sugar Cookie Mix
2 Teaspoons Chinese Five Spice Powder
(Contains Several Herbs that Can Be Grown in Nassau County*)
½ Cup Butter (Softened)
1 Egg
½ Cup Sliced Almonds
3 Tablespoons Sugar

Directions

Heat oven to 350 Degrees Fahrenheit. In a large bowl, combine sugar, cookie mix, and Five Spice Powder until blended. Stir in butter and egg until soft dough forms. Stir in almonds. Roll dough into 36 one inch balls. Dip one side of each ball into sugar, and place balls sugar side up, 2 inches apart on ungreased cookie sheet (I like to use parchment paper). Bake 10 to 12 minutes or until edges just begin to brown. Cool 2 minutes, remove from cookie sheet to wire rack, and cool completely. Store at room temperature. (My cookies don’t last long enough to worry about storage!)

Notes

Chinese Five Spice Powder is a mixture of five ground spices: Cinnamon, cloves, fennel seed, star anise, and Szechuan peppercorns. All of these spices, except cloves, are actually Florida natives. Cinnamon is more tropical and better suited for South Florida. Cloves can be grown here, but would require greenhouse conditions. Fennel and Szechuan pepper are vigorous plants here. Be careful: Star anise can only be used for culinary purposes if you make certain that you use the *Illicium verum* species, as other species are toxic.

Recipe courtesy of Claudie Speed
Aunt Agnes’ Eatmore Cookies

Ingredients

1 Cup Shortening
2 Cups Brown Sugar (Packed)
2 Eggs
3 Cups Flour
1 Teaspoon Soda
½ Teaspoon Salt
1 Teaspoon Vanilla
1 Cup Broken Pecan* Meats

Directions

Cream shortening and sugar. Beat eggs into shortening and sugar. Add flour, soda, salt, and vanilla. Then fold in 1 cup of pecans. Roll into a log and refrigerate at least overnight. Slice cookies ¼ inch thick and place on greased cookie sheet. Bake at 350 Degrees Fahrenheit for 8 to 10 minutes.

Notes

When I was a little girl in about third grade, my mother had a friend named Miss Agnes Hill. I called her Aunt Agnes. She never married, so she was all alone. My parents often invited her over to eat with us. Aunt Agnes was such a sweet lady. She would make what she called Eatmore Cookies about once a month for me to take to school for my class. All the children in the class really liked them. This is how I got the Eatmore Cookie recipe.

Recipe courtesy of Alice Marie Smith
Kathy’s Santa’s Whiskers

Ingredients

1 Cup Butter (2 Sticks)
1 Cup Sugar
2 Tablespoons Milk
1 Teaspoon Vanilla or Rum Extract
2 ½ Cups Sifted All Purpose Flour
¾ Cup Red and Green Candied Cherries (Finely Chopped)
½ Cup Pecans* (Finely Chopped)
¾ Cup Flaked Coconut

Directions

Cream together butter and sugar; blend in milk and flavoring. Stir in flour, cherries, and nuts. Form into 2 rolls, each 2 inches in diameter and 8 inches long. Roll in coconut. Wrap and chill several hours. Slice ¼ inch thick. Place on ungreased cookie sheet and bake in 375 Degree Fahrenheit oven until edges are golden, about 12 minutes. Makes about 5 dozen cookies.

Notes

I have made these many times. They are true Christmas cookies, and delicious—perfect to leave under the tree with a glass of milk for Santa himself! (And the coconut does look a little bit like Santa’s Whiskers!)

Recipe courtesy of Kathy Warner
Santa’s Ginger Snaps

Ingredients
¾ Cup Shortening
1 Cup Sugar
4 Tablespoons Molasses
1 Egg
2 Cups All Purpose Flour
2 Teaspoons Soda
1 Teaspoon Cinnamon
1 Teaspoon Ginger*
1 Teaspoon Cloves

Directions
Cream sugar and shortening. Add molasses and well beaten egg. Add sifted dry ingredients and beat until smooth. Roll into small balls the size of a walnut, and then roll balls in sugar. Place two inches apart on a greased cookie sheet. Bake at 350 Degrees Fahrenheit for about 8 minutes.

Notes
When word of this special Holiday edition of Harvest Gold reached the North Pole, I just had to send in this recipe! This is one of my husband’s favorite cookies, and he packs them along on all of his trips to give him energy for the ride.

Merry Christmas to All!!!
Recipe courtesy of Mrs. S. Claus
November Checklist

Citrus: Weed as needed. Protect above and below grafted area if hard freeze occurs which is 28 degrees for 4 or more hours.

Fruit: Weed as needed.

Flowers: Sow seeds of larkspur, bachelor’s buttons, sweet peas, and California poppies in full sun for a colorful spring show. Set out hardy plants such as sweet alyssum, petunia, dianthus, and snapdragon.


Herbs: Anise, basil, bay laurel, borage, caraway, cardamom, chervil, chives, coriander, dill, fennel, garlic, ginger, horehound, lemon balm, lavender, lovage, marjoram, Mexican tarragon, mint, nasturtium, oregano, rosemary, sage, savory, thyme and watercress can be planted now.

Lawns: Avoid the temptation to apply winter fertilizers in NE Florida. Check your mower. Resharpen blades, change the oil, and clean mower of debris.

Perennials: Plant now for fall color. Mexican bush sage has spikes of purple-and-white flowers that will wave in the wind. Pineapple sage has brilliant red blooms and leaves each with the hint of pineapple aroma. Firespike with its red bloom spikes is great for partial shade. Philippine violet brightens fall days with its lavender flowers. The brilliant yellow of swamp sunflower will stop traffic a block away. Cigar flower has an abundant display of small orange-and-yellow, tubular blooms.

Trees: If you are planting a new tree, staking may not be necessary. New trees become stronger if some movement is allowed. Planting too deeply causes future problems. Plant trees so the top root is just at or slightly above soil level. Irrigate well to encourage root development.

Vegetables: Keep crops picked to encourage new production. Irrigate during morning hours (6-10 AM) with drip irrigation to discourage disease. Hardy veggies to plant now include beets, broccoli, cabbage, carrots, Chinese cabbage, collards, kohlrabi, bulbng and bunching onions, radishes and spinach.

Selected from Florida Vegetable Guide by JM Stephens, RA Dunn, G Kidder, D Short, & GW Simone, University of Florida and Month-by-Month Gardening in Florida by Tom MacCubbin
December Checklist

**Annuals:** Plant carnations, digitalis, pansies, petunias, shasta daisies, and snapdragons this month.

**Bulbs:** Check for declining plant portions and pests. Examine bulbs in storage and remove adhering soil or damaged portions. Consider replacing any bulbs which show discoloring sections as this may indicate fungal disease.

**Roses:** Water as needed. Continue spray program, if fungi or pests are present.

**Citrus:** Weed as needed. Protect grafted area if freeze occurs. If you think a freeze is coming: Leave the fruit on the tree. It may not freeze, and if it does, you still have several weeks to make juice or use the fruit before it deteriorates. The rule for fruit still on the tree is to consider it edible if it looks, smells, and tastes good. Leave the fruit on the tree if you suspect it is still not ripe. Fruit that has been frozen will develop white spots on the membranes between the sections and should be used as soon as possible.

**Fruit:** Weed as needed. DO NOT cut blooms. DO not fertilize.

**Herbs:** Anise, basil, bay laurel, borage, caraway, cardamom, chervil, chives, coriander, dill, fennel, ginger, horehound, lemon balm, lavender, lovage, marjoram, Mexican tarragon, mint, nasturtium, oregano, rosemary, sage, savory, thyme and watercress can be planted now.

**Lawns:** Do not apply fertilizer or any nitrogen this time of year, wait until grass is fully growing and any cold temperatures have passed. Keep mowing height the same year round. Water 1/4 to 3/4 inch every 10-14 days if we receive no rain..

**Trees and Shrubs:** Late December is the ideal time to begin transplanting plants if the weather has turned cool. It is best to transplant trees and shrubs after they have gone into dormancy. Prune roots two to three months before digging by severing roots with a spade just inside the intended root ball to generate new root hairs and reduce transplant shock. Be sure to keep plants out of the ground as little time as possible. Do not put any amendments in the transplant hole, simply keep the plant irrigated well for 3-4 months.

**Vegetables:** Choices for this month include beets, broccoli, Brussels sprouts, cabbage, carrots, Chinese cabbage, English peas, onions, and radishes.

*Selected from Florida Vegetable Guide by JM Stephens, RA Dunn, G Kidder, D Short, & GW Simone, University of Florida and Month-by-Month Gardening in Florida by Tom MacCubbin*
Q: I just moved to Florida and want to know if I can grow artichokes here?

A: Welcome to Florida and especially Nassau County. The quick answer is no, we do not have the completely frost free area and mild temperatures required to grow the globe artichokes you mentioned. Ideally, they prefer daytime temperatures between 70 and 75 degrees F with night time temperatures around 50 – 55 degrees F. We might have temperatures similar in the spring but not long enough for the plant to develop the globe fruit which takes about 80 days. Globe artichokes, which are part of the Composite family, typically grow in California but I found some information from Texas A&M Extension suggesting home growers in the southern coastal regions of Texas have had some success. The immature globes are surrounded by fleshy flower-like parts called bracts. The base of these bracts are broken off, dipped in a delicious sauce and eaten. Harvesting occurs from March through May. I am attaching a wonderful article from the University of Illinois regarding some varieties which have been grown in colder Midwest environments. I have also attached a University of Florida publication with other information on the globe and Jerusalem artichoke. That said, the long answer is – it may be possible. You will have to experiment with different varieties to see what might possibly work here. Good luck and keep me posted on your progress – you might just end up being very successful.

http://edis.ifas.ufl.edu/mv012
For more Garden Talk” questions answered by Ms. Jordi, see our website at nassau.ifas.ufl.edu/