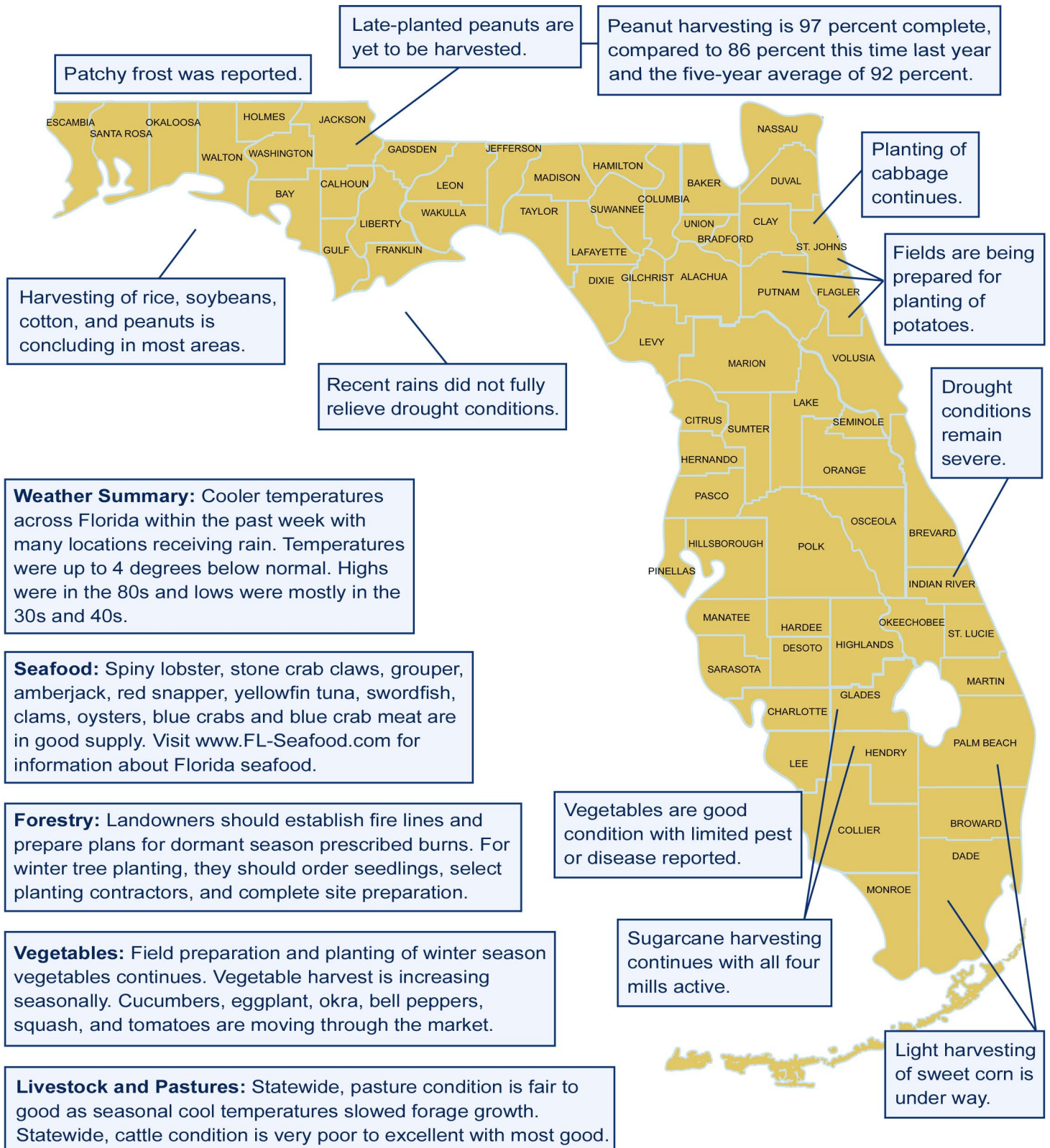


The Week in Florida Agriculture

November 1- 7, 2010



Weather Summary: Cooler temperatures across Florida within the past week with many locations receiving rain. Temperatures were up to 4 degrees below normal. Highs were in the 80s and lows were mostly in the 30s and 40s.

Seafood: Spiny lobster, stone crab claws, grouper, amberjack, red snapper, yellowfin tuna, swordfish, clams, oysters, blue crabs and blue crab meat are in good supply. Visit www.FL-Seafood.com for information about Florida seafood.

Forestry: Landowners should establish fire lines and prepare plans for dormant season prescribed burns. For winter tree planting, they should order seedlings, select planting contractors, and complete site preparation.

Vegetables: Field preparation and planting of winter season vegetables continues. Vegetable harvest is increasing seasonally. Cucumbers, eggplant, okra, bell peppers, squash, and tomatoes are moving through the market.

Livestock and Pastures: Statewide, pasture condition is fair to good as seasonal cool temperatures slowed forage growth. Statewide, cattle condition is very poor to excellent with most good.

Citrus: Abnormally dry conditions in all of the citrus area, according to the U.S. drought monitor last updated on November 2. Moderate to extreme drought conditions extend over a third of the citrus area. Thirty-nine packinghouses and eight processors are open with others scheduled to open soon.