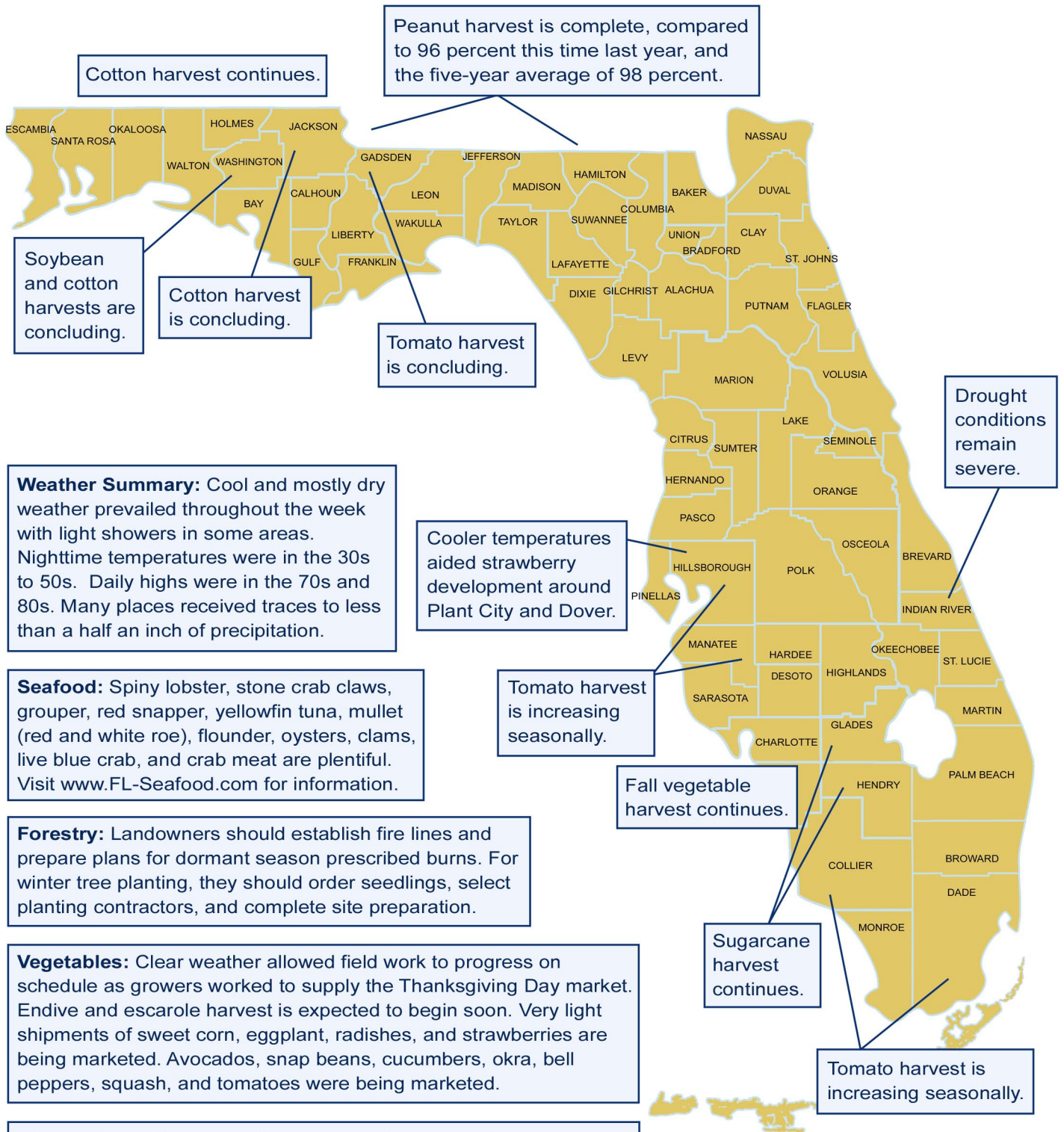


# The Week in Florida Agriculture

November 15-21, 2010



**Weather Summary:** Cool and mostly dry weather prevailed throughout the week with light showers in some areas. Nighttime temperatures were in the 30s to 50s. Daily highs were in the 70s and 80s. Many places received traces to less than a half an inch of precipitation.

**Seafood:** Spiny lobster, stone crab claws, grouper, red snapper, yellowfin tuna, mullet (red and white roe), flounder, oysters, clams, live blue crab, and crab meat are plentiful. Visit [www.FL-Seafood.com](http://www.FL-Seafood.com) for information.

**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:** Clear weather allowed field work to progress on schedule as growers worked to supply the Thanksgiving Day market. Endive and escarole harvest is expected to begin soon. Very light shipments of sweet corn, eggplant, radishes, and strawberries are being marketed. Avocados, snap beans, cucumbers, okra, bell peppers, squash, and tomatoes were being marketed.

**Livestock and Pastures:** Pasture condition across the state is poor to excellent with most fair. Less winter forage was planted due to the extremely dry fall. Supplemental hay is being fed. Statewide, cattle condition is very poor to excellent with most good.

**Citrus:** Moderate to extreme drought conditions extend over a third of the citrus area. Citrus harvest progressed with 39 packinghouses and eight processors open with more to open soon.