



University of Kentucky
College of Agriculture,
Food and Environment
Cooperative Extension Service

Cooperative Extension Service
Jefferson County
4200 Gardiner View Avenue, Suite 101
Louisville, KY 40213
502-569-2344
extension.ca.uky.edu

Jefferson County Cooperative Extension Horticulture Newsletter

March 2023

The Latest Dirt



in this issue

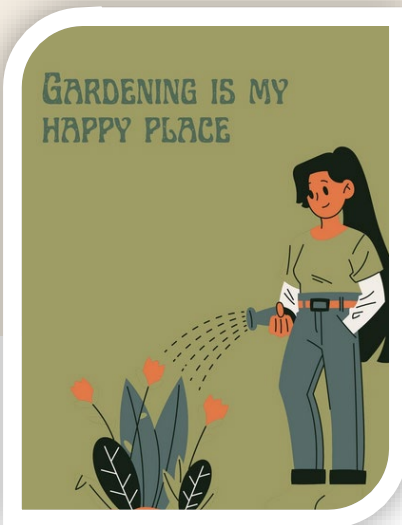
- ❖ *New Beginnings*
- ❖ *Food Systems Summit*
- ❖ *Resources and Events*
- ❖ *Getting Ready for Spring*
- ❖ *Common Problems & Pests*
- ❖ *Final Thoughts*
- ❖ *Butternut Squash Recipe*
- ❖ *Public Notification*

New Season, New Beginnings

With the first few warm days it excites me knowing that spring is almost here. I wanted to introduce myself to everyone since I am the new the horticulture agent for Jefferson County Extension Services. I am so grateful to be here and excited to help everyone with their horticulture needs. I look forward to meeting with you and starting programs this season. Feel free to call if you have any questions or stop in for assistance.

Wishing everyone a happy gardening season!

Jennifer Palmer
Agent for Horticulture Education
jennifer.palmer@uky.edu



Cooperative Extension Service
Agriculture and Natural Resources
Family and Consumer Sciences
4-H Youth Development
Community and Economic Development

Educational programs of Kentucky Cooperative Extension serve all people regardless of economic or social status and will not discriminate on the basis of race, color, ethnic origin, national origin, creed, religion, political belief, sex, sexual orientation, gender identity, gender expression, pregnancy, marital status, genetic information, age, veteran status, or physical or mental disability. University of Kentucky, Kentucky State University, U.S. Department of Agriculture, and Kentucky Counties, Cooperating.
LEXINGTON, KY 40546



Disabilities
accommodated
with prior notification.



SAVE THE DATE

KENTUCKY LOCAL FOOD SYSTEMS SUMMIT

MARCH 29, 2023

Food Systems Summit



Schedule of Events:

- 8:00 – 9:00 am – Registration & Coffee
- 9:00 – 10:30 am – Welcome & Opening Panel
- 10:45 – 11:45 am – Breakout Session 1
- 12:00 – 1:30 pm – Lunch & Networking & Poster Sessions
- 1:45 – 2:45 pm – Breakout Session 2
- 3:00 – 4:45 pm – Breakout Session 3
- 4:00 – 5:00 pm – Networking Reception

The Food Connection at the University of Kentucky, in partnership with the Kentucky Center for Agriculture and Rural Development and the Kentucky Department of Agriculture, invite you to join in a full day of workshops, networking, and conversations designed to bring together local food professionals and advocates who work on the front lines of growing our local food and farm economy. The Summit will bring together local food systems practitioners from across Kentucky to share challenges, opportunities, best practices, and build capacity for our local/regional food economy.

This year's event includes three primary session tracks: Value Chain Coordination, Cultivation a Just, Equitable, and Resilient Local Food System, and Where Are We Going?

Regular registration is \$95 per person. Registration includes Summit attendance, parking, all day coffee, a locally sourced KY Proud lunch, and a networking reception (please bring your ID if you think you may have an alcoholic beverage at the reception).

Scholarships are available on an as needed basis. For more information, please contact [Dr. Ashton Potter Wright](#).

[Register Now](#)

[Get to Know Our Speakers](#)

Local Gardening Resources & Events

Save the Dates!

LOUISVILLE
grows

Seeds & Starts Sale
2023

Saturday, April 15
Saturday, May 13



URBAN
AGRICULTURE

Greenhouse
1639 Portland Avenue
10AM- 4PM



Seed Trivia Challenge Game
https://www.uky.edu/hort/seed_trivia



Spring Foraging at Lots of Food

Sundays 3/26 and 4/2 , 2-4pm
1647 Portland Avenue

\$40 /\$20 Register:
louisvillelotsoffood.com

- Jefferson County Extension Service: <https://jefferson.ca.uky.edu>
- Urban Agriculture Coalition: www.foodinneighborhoods.org/grow
- Louisville Grows: <https://louisvillegrows.org>
- Home Vegetable Gardening in Kentucky: <http://www2.ca.uky.edu/agc/pubs/id/id128/id128.pdf>
- Vegetable Cultivars for Kentucky: <http://www2.ca.uky.edu/agc/pubs/id/id133/id133.pdf>
- Home Gardening Publications: <http://www.uky.edu/hort/home-horticulture>



Getting Ready For Spring

By Derrick Snyder - National Weather Service Paducah, KY

March is when the traditional springtime thunderstorm season begins to ramp up in the Commonwealth. As we all know, some of these storms can be real doozies, and it's important we're prepared to weather them. Here's a few tips to help keep you and your loved ones safe:

1. **Stay informed:** Make sure you've got a weather radio or follow a trusted news station to stay on top of what's brewing. Your local National Weather Service offices offer free storm spotter training classes during this time of year, and these courses are excellent ways to learn about how severe thunderstorms form and how to stay safe around them. Call your local office to find out more information about a spotter training near you.
2. **Have a plan:** Make sure you and your family have a designated place to take shelter and a plan for how to stay in touch with one another during a storm. Write it down and keep it handy, just in case. Don't forget to practice your plan too!
3. **Stock up:** Keep a well-stocked pantry with enough non-perishable food and water to last a few days, in case of power outages or other emergencies. Other items to keep on hand in case of an emergency include extra clothes, medications, cash, and a first aid kit. See the list below for additional supplies.
4. **Secure your property:** Make sure any loose items around your property are secured to prevent them from becoming dangerous projectiles during high winds. Consider moving livestock to a safe place and securing any loose roof shingles to prevent damage to your home, farm buildings, or workshops.

Don't forget, there's plenty of resources out there to help you get prepared for severe weather. The National Weather Service, Federal Emergency Management Agency (FEMA), and your local emergency management office can all provide you with valuable information on what to do before, during, and after a thunderstorm. Learn more about making an emergency plan at www.ready.gov/plan.

So, don't wait until it's too late! Take a little time now to get ready for springtime thunderstorms in the Bluegrass State, and you'll be ready to weather whatever comes your way.



Common Problems and Pests of Popular Garden Vegetables and How to Manage Them

Source: Ric Bessin, UK Extension Entomologist, Nicole Gauthier, UK Extension Plant Pathologist

Many Kentucky gardeners grow tomatoes, peppers, eggplant and potatoes for their own use or for sale in local farmer's markets. Pests are sometimes challenging to identify and even more challenging to manage.

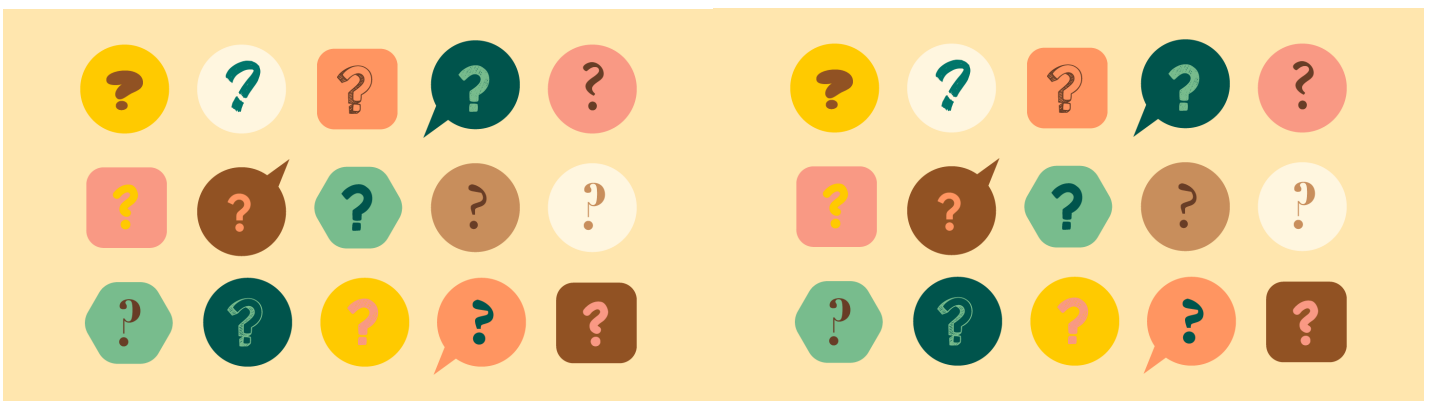
The University of Kentucky College of Agriculture, Food and Environment advocates for a sustainable approach to managing pests by combining biological, cultural, physical and chemical tools in a way that minimizes economic, health and environmental risks. A key part of that is to continually scout and monitor your garden to identify problems before they result in a significant loss.

The UK Cooperative Extension publication ID172—An IPM Scouting Guide for Common Pests of Solanaceous Crops in Kentucky—may help you identify common pests. The publication has a variety of photographs that show exactly what to look for in your crop.

Some of the items the publication covers include:

1. Physiological and nutrient disorders such as vivipary, gold fleck, catfacing, zippering, sunscald, blossom end rot, blotchy ripening, yellow shoulder, white core.
2. Insect pests such as aphids, leafminer, greenhouse whitefly, silverleaf whitefly, tobacco flea beetle, potato flea beetle, margined blister beetle, stink bugs, leaf-footed bugs, western flower thrips, two-spotted spider mite, Colorado potato beetle, tobacco hornworm, pepper maggot, beet armyworm, yellow-striped armyworm, tomato fruitworm, European corn borer.
3. Tomato, pepper, eggplant and potato diseases and management.
4. Herbicide injury.

To view the publication, visit <http://www2.ca.uky.edu/agc/pubs/id/id172/id172.pdf>



final thoughts...

“The care of the Earth is our most ancient and most worthy, and after all our most pleasing responsibility. To cherish what remains of it and to foster its renewal is our only hope.” – Wendell Berry



And if you are like me and have a lot of squash left over from your fall harvest here is a new recipe to try.

Butternut Squash and Turkey Chili

2 tablespoons olive oil	1 pound (1 small) butternut squash — peeled, seeded, and cut into 1-inch cubes	2 (14.5-ounce) cans petite diced tomatoes	1 (15.5-ounce) can white hominy, drained
1 medium onion, chopped	1 cup low-sodium chicken broth	1 (15-ounce) can no-salt-added kidney beans, drained and rinsed	1 (8-ounce) can tomato sauce
4 cloves garlic, minced	1 (4.5-ounce) can chopped green chilies		1 tablespoon chili powder
1 pound ground turkey			1 tablespoon ground cumin
			1/2 teaspoon salt

Stovetop: Heat the olive oil in a large pot over medium heat. **Stir** in the onion and garlic; **cook** and **stir** for 3 minutes or until onion is translucent. **Add** ground turkey. **Break** into pieces and **stir** until cooked through and no longer pink. **Add** the butternut squash, chicken broth, green chilies, tomatoes, kidney beans, hominy, and tomato sauce. **Season** with chili powder, cumin, and salt. **Bring** to a simmer, **reduce** heat to medium-low, and **cover**. **Simmer** until the squash is tender, about 20 minutes.

Electric Pressure Cooker: **Press** sauté function. **Add** olive oil and onion; **cook** and stir for 3 minutes or until onion is translucent. **Add** garlic and cook for 30 more seconds. **Add** ground turkey. **Break** into pieces and stir until cooked through and no longer pink. **Add** the butternut squash, chicken broth, green chilies, tomatoes, kidney beans, hominy, and tomato sauce. **Season** with chili powder, cumin, and salt. **Close** the lid, and then turn venting knob to the sealing position. **Pressure cook** at High Pressure for 15 minutes, **allow** for a natural release. **Open** the lid carefully.

Yield: 10, 1-cup servings

Nutrition analysis:

190 calories, 4g total fat, 0.5g saturated fat, 20mg cholesterol, 590mg sodium, 25g total carbohydrate, 7g fiber, 5g total sugars, 0g added sugars, 16g protein, 0% DV vitamin D, 8% DV calcium, 10% DV iron, 15% DV potassium



Public Notification

The College of Agriculture, Food and Environment is an Equal Opportunity Organization with respect to education and employment and authorization to provide research, education information and other services only to individuals and institutions that function without regard to economic or social status and will not discriminate on the bases of race, color, ethnic origin, creed, religion, political belief, sex, sexual orientation, gender identity, gender expression, pregnancy, marital status, genetic information, age, veteran status, or physical or mental disability. Inquiries regarding compliance with Title VI and Title VII of the Civil Rights Act of 1964, Title IX of the Educational Amendments, Section 504 of the Rehabilitation Act and other related matter should be directed to Equal Opportunity Office, College of Agriculture, Food and Environment, University of Kentucky, Room S-105, Agriculture Science Building, North Lexington, Kentucky 40546, the UK Office of Institutional Equity and Equal Opportunity, 13 Main Building, University of Kentucky, Lexington, KY 40506-0032 or US Department of Agriculture, Office of the Assistant Secretary for Civil Rights, 1400 Independence Avenue, SW, Washington, D.C. 20250-9410.