Spencer County Agriculture & Horticulture Newsletter



Cooperative Extension Service

Spencer County PO Box 368 Taylorsville KY 40071-0368 (502) 477-2217 Fax: (502) 477-1343 extension.ca.uky.edu

December 2023

Last month, I told you that it was 29 degrees as I was writing my November newsletter. Today, it got down to 25 so winter is definitely knocking on our door.

We are still working on our Community Needs Survey to the right of this column. It will take about 10 minutes or so to fill out and it will help us to provide up to date programming in the various areas that we serve. I hope you'll take a few minutes to provide us that feedback.

I hope you and your family have a safe and happy Holiday Season.

As always, feel free to call or email me if you have any questions. Sincerely,

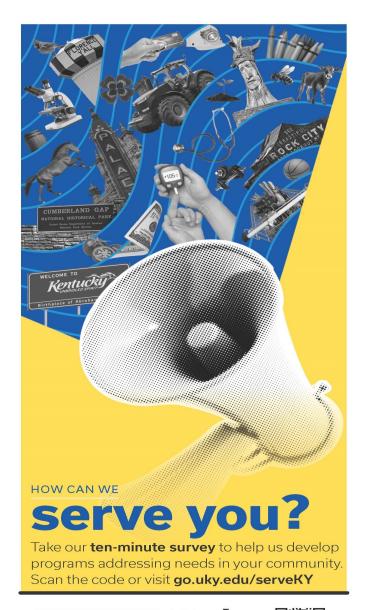
Bure Roles

Bryce Roberts, Spencer County Extension Agent for Agriculture and Natural Resources

More Information

As always, if you need more information, feel free to **call me** at 477-2217.

You can also **email me** at broberts@uky.edu or you can **visit my website** to view archived newsletters and news articles. The web address is: www.spencerextension.com







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Cooperative Extension Service

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University of Kentucky, Kentucky State University, U.S. Department of Agriculture, and Kentucky Counties, Cooperating.





Soil Sample Now

As we are now into fall, this is the best time to sample your fields, gardens, or lawns to see what type and how much fertilizer you need to make the soil as productive as possible. For each sample you want to submit, we need at least one pint (sandwich bag) of dry soil 4-8 inches below the soil surface. Please put your name and sample ID (north lawn, hayfield 2, etc.) on each bag.

Bring those in now so that you can get the results more quickly and in some cases go ahead and apply the fertilizer now so that the soil will be ready for your yard or crops. Please bring in your samples by December 13 so they will be processed before the Soil Lab Closes until January 2024. Any brought in after this date will be processed in early January.

This is a free service provided by the Spencer Co. Conservation District. Thanks to them for sponsoring the soil sampling program.

Our office is open normal business hours, but you have the option to drop off your samples anytime you like.

As you pull into our parking lot, please go to the right to the back of our building. You will then see our pavilion and on the

pavilion, you will see a blue tub to the right of the double doors. Inside the tub, you will find some paperwork that you will need to fill out so that we can properly test your soil. Place the paperwork and samples back into the tub.

I'll review the results and mail them back to you in 2-3 weeks.

Winter Farmers Market

The Taylorsville Farmers Market will be holding some indoor markets during the winter months. They will be held on the first Saturday of each month (January 6, February 3, and March 2). The markets will be held at our office, located at 100 Oak Tree Way and will be open from 10 a.m. until 1 p.m.

Master Cattleman Sessions

Some of our nearby counties will be hosting the Master Cattleman classes starting in January.

Here are the classes and locations:

**January 29, Shelby Co. Extension Office

**February 5, Henry Co. Extension Office

**February 12, Trimble Co. Extension
Office

**February 19, Henry Co. Extension Office

**February 26, Shelby Co. Extension Office

**March 4, Trimble Co. Extension

Cost is \$80 per person and meals are provided. All sessions will start with the meal at 5:30 p.m. and meetings will run from 6 p.m. until 9 p.m. Please contact me for more information if you are interested.

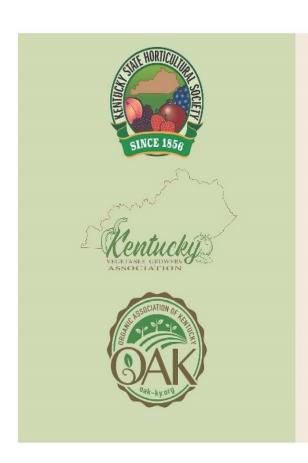
Beginning Producer Session

We had to postpone our November Beginning Producer Session until February. Here is the updated information. It will be held on February 27 beginning at 6 p.m. and it will be held at the Spencer Co. Extension Office.

Following up with our September meeting on Farm Estate Planning/
Transitioning, we will have Keith Jeffries,
Attorney at Law, in attendance to provide
"An Attorney's View on Farm Estate
Planning and Transitioning." Keith will have a short presentation, but he is prepared to answer any questions that you may have about this topic.

Pre-registration is required as a meal will be served. Please call our office at 477 -2217 or you can click here to register: https://bit.ly/46SdDHQ





2024 KENTUCKY FRUIT & VEGETABLE CONFERENCE

Jan. 3rd-4th, 2024 Pre-conference events Jan. 2nd

Sloan Convention Center Bowling Green, Kentucky

CLICK HERE FOR REGISTRATION



For more information on the Fruit and Vegetable Conference, please go to: https://bit.ly/3QDJENX

Caring for Poinsettias

Poinsettias, with their vibrant red and green foliage, have become synonymous with the holiday season. To ensure these festive plants thrive throughout the season and beyond, it's essential to provide them with proper care. Here are some tips to keep your poinsettias looking healthy and vibrant.

Location Matters: Place your poinsettia in a bright, indirect light location. Avoid direct sunlight and drafty areas. Poinsettias prefer temperatures between 60-70°F (15-21°C). Keep them away from cold

windows or heat sources, such as radiators, which can cause stress to the plant.

Watering Wisdom: Overwatering is a common mistake. Allow the top inch of soil to dry out before watering. When watering, ensure that excess water drains away to prevent root rot. Poinsettias are sensitive to waterlogged soil, so a well-draining potting mix is crucial.

Maintain Humidity: Poinsettias thrive in a humid environment. Place a tray filled with water and pebbles near the plant or use a humidifier to maintain the necessary moisture levels. Dry indoor air can

lead to leaf drop and diminished vibrancy in the bracts.

Beware of Cold Drafts: Poinsettias are native to warm climates, and exposure to cold drafts can harm them. Avoid placing them near doors or windows that may be opened frequently. Sudden temperature drops can cause the leaves to wilt and drop prematurely.

Fertilize with Care: During the active growth period, feed your poinsettia with a balanced, water-soluble fertilizer every 2-4 weeks. However, avoid over-fertilizing, as excessive nutrients can damage the plant.

Prune Wisely: If your poinsettia becomes leggy, prune it after the blooming season. Cut back the stems to encourage bushier growth. Remember to wear gloves, as the milky sap may cause skin irritation for some individuals.

By following these care tips, you can extend the beauty of your poinsettias well beyond the holiday season. With a little attention to their specific needs, these iconic plants can continue to bring joy and color to your home for months to come.



PO Box 368 Taylorsville, KY 40071-0368

RETURN SERVICE REQUESTED



Country Ham and Broccoli Grits

1 tablespoon olive oil **1 pound** fresh broccoli florets

1/2 cup minced onion 3/4 teaspoon crushed red pepper flakes 2 cloves minced garlic 4 cups 1% milk

1 cup uncooked quick grits

1 cup 2%, shredded cheddar cheese

6 ounces country ham, cut into ½ inch pieces

1 large egg, beaten Salt and pepper to taste

1. Preheat oven to 375°F.

Coat 13x9x2 inch baking dish with cooking spray. Heat olive oil in a frying pan. Sauté broccoli, onion, garlic and red pepper flakes until vegetables are tender. About 5 minutes.

Set aside.

2. Heat milk to a boil in a large saucepan. Slowly, whisk in grits. Reduce heat and stir continuously until thickened. Reserve 2 tablespoons of the cheese.

3. Remove from heat, stir in

ham, broccoli mixture, cheese, egg, salt and pepper. **Mix** until well blended. **Pour** into prepared baking dish.

4. Sprinkle with reserved cheese. **Bake**, uncovered for 30 minutes, or until top is set and lightly puffed.

Yield: 16, ½ cup servings.

Nutritional Analysis: 120 calories, 3.5 g fat, 1 g saturated fat, 25 mg cholesterol, 370 mg sodium, 13 g carbohydrate, 1 g fiber, 4 g sugar, 9 g protein.

Buying Kentucky Proud is easy. Look for the label at your grocery store, farmers' market, or roadside stand.

