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

November 2023

As I write this, fall (early winter) has arrived with a low of 29 degrees! I'm glad it's here so my allergies can take a rest.

To the right of this column is some information on a community needs survey that the UK Cooperative Extension Service is conducting for a few more weeks. 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 Thanksgiving.

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

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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

HOW CAN WE erve vo Take our **ten-minute survey** to help us develop programs addressing needs in your community. Scan the code or visit go.uky.edu/serveKY





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Cooperative Extension Service

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

MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT

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t Lexington, KY 40506

Beginning Producer Session

The next session in our Beginning Producer Series will be held on Tuesday, November 28, 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

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.

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.

Spotted Lanternfly

Some of you may have heard the news that the Spotted Lanternfly has been found in Kentucky, and not too far away from Spencer County. It was found in Gallatin County just a few weeks ago.

It is present in several surrounding states, and now it is in Kentucky. It could have severe repercussions for the state's economy and quality of life if not controlled. The adult is distinctive looking, with front wings that have a mixture of stripes and spots while the back wings have a bright red color that contrasts with white, black, and khaki coloration on the rest of the body. Correctly identifying these insects is important because they resemble numerous important native species. Tree of heaven is their primary host plant, but they are known to feed on more than 70 different species of plants.

If you think you have seen SLF, please capture the specimen if possible. At the very least, please take clear photos as evidence and for verification of what you have seen. If SLF is discovered and the infestation is relatively contained, efforts will be made to locally eradicate the insects to prevent their continued local spread and establishment. The sooner SLF is reported, the better and higher the probability of effectively controlling it. If you do have evidence that needs to be evaluated, please reach out to reportapest@uky.edu and include the county.

Information was adapted by Tara Watkins, UK Extension Associate for Commercial Ornamentals



Photo by Lawrence Barringer, Pennsylvania Department of Agriculture, Bugwood.org



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: <u>https://bit.ly/3QDJENX</u>

Emergency Supply Kits

With the recent natural disasters that we've had in Kentucky, it is always a good idea to have an Emergency Supply Kit handy just in case.

To assemble your kit, store items in airtight plastic bags and put your entire disaster supplies kit in one or two easy-to-carry containers, such as plastic bins or a duffel bag.

A basic emergency supply kit includes the following recommended items: **Water (one gallon per person per day for several days, for drinking and sanitation) **Food (at least a several-day supply of nonperishable food)

**Battery-powered or hand crank radio and a NOAA Weather Radio with tone alert **Flashlight

- **First aid kit
- **Extra batteries
- **Dust mask (to help filter contaminated air)
- **Plastic sheeting and duct tape

**Moist towelettes, garbage bags and plastic ties (for personal sanitation)
**Wrench or pliers (to turn off utilities)
**Manual can opener (for food)
**Cell phone with chargers and a backup battery

There may be some other items that you need to keep in your kit based on your individual needs, such as prescription medicine, soap, hand sanitizer, prescription eyeglasses and contact lens solution, infant formula, bottles, diapers, wipes and diaper rash cream, pet food and extra water for your pet, cash, important family documents such as copies of insurance policies, identification and bank account records saved electronically or in a waterproof, portable container, and sleeping bag or warm blanket for each person.

You should keep a kit in your home, vehicle, and office if necessary. These are just suggestions of what you may need in a disaster.





Spencer County PO Box 368 Taylorsville, KY 40071-0368

RETURN SERVICE REQUESTED



11⁄2 cups cubed butternut	½ teaspo
squash	1/4 teaspo
11/2 cups sliced carrots	Cooking s
1½ cups cubed peeled turnips	2 tablesp
4 teaspoons oil	
4 teaspoons on	

- 1. Preheat oven to 450 degrees.
- 2. Cut vegetables into ½-inch pieces.

3. Coat a 9 x 13–inch baking dish with cooking spray.

4. Combine the first 6 ingredients.

½ teaspoon salt ¼ **teaspoon** pepper Cooking spray **2 tablespoons** maple syrup

5. Bake for 10 minutes.

6. Stir in syrup and bake an additional 20 minutes.

Yield: 8, 1/2 cup servings.

Nutritional Analysis: 60 calories, 2.5 g fat, 0g sat fat, 1 g protein, 9 g carbohydrate, 0 mg cholesterol, 170 mg sodium, 2 g fiber.

Kentucky Proud.

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