HORT FROM THE HILLTOP

HARRISON COUNTY HORTICULTURE NEWSLETTER





October 2022

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

Cooperative Extension Service

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Hello Horticulturalists and Hello Fall!

I am so excited that the month of October is here! I always enjoy the cooler temperatures, the changing of leaf color, and of course all the fall festivals and events in Cynthiana!

This month the Month to Month Gardening Series continues. We will be discussing things to do in the garden in October as well as how to grow your own garlic at home! Continuing the theme of garlic, the office will have a Garlic Giveaway on October 7th! These giveaways usually go quick, so I highly recommend you be here at 9 a.m. to make sure you get some of the free garlic! *only one giveaway per household*

This month will also begin our Homesteading Series. Check out the flyer on page 2 of the newsletter and call the office at 859-234-5510 to sign up for classes!

On page 3 you will see a flyer for a program in November that our office is pretty excited about—our Fall to the Past Open House! This will be an all day event for people to come and go, and that evening it will include some live music along with a meal. We hope you will consider joining us that day! Check out the flyer or call the office for more information on the event.



Feb 3, Mar 3, Apr 7, May 5, June 2, July 7, Aug 4, Sept 1, Oct 6, & Nov 3

Registration is REQUIRED to register, call 859-234-5510

Garlic Giveaway FRIDAY, OCTOBER 7 AT 9 A.M.

Have you ever wanted to grow your own garlic at home? Now is the perfect opportunity to try!

Stop by the Harrison County Extension Office on Friday, October 7th beginning at 9:00 a.m. to pick up some free garlic bulbs to take home to grow!

Growing information will be included.

Supplies are limited!

First come-first serve, and please only one bag per household.





Follow us on FACEBOOK! Harrison County Cooperative Extension— Horticulture

Cooperative Extension Service

Agriculture and Natural Resources
Family and Consumer Sciences
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Homesteading Series



Join us on the 1st Tuesday of each month now through March (excluding January) to learn more about homesteading on your very own property! These courses are suited for those who are interested in homegrown and self-sufficiency whether you are just beginning or have an established operation and just need a few more resources.

5 Courses Available

Small Scale Rabbit Farming

Fill your freezer with the other white meat! Learn how to raise rabbits for meat on your homestead, farm, or even in your backyard.

> October 4 6:00pm

Meat Canning

Discover how to can and store the meat you produce to feed your family all year round.

November 1 6:00pm

Poultry Production for Meat

Purchasing, housing, feeding, maintenance, tips/tricks and more to fill your freezer with homegrown poultry.

December 6 6:00pm

Beekeeping

Find out what you need to start and care your own apiary for honey production and pollination.

> February 7 6:00pm

Gardening for the Homestead

Fill your kitchen with a homegrown bounty of fruits and vegetables. Discover the how-to's of raising fresh produce at home.

> March 7 6:00pm

To register for the courses or for more information, contact the Harrison County Extension Office at 859-234-5510



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FALL TO THE PAST OPEN HOUSE

HARRISON COUNTY EXTENSION OFFICE



Come celebrate Harrison County Cooperative Extentsion as we enjoy a blast from the past, showcase current club and extension happenings, and show our appreciation to community members. Stop by anytime between 8am-8pm. Refreshments will be available all day. Supper, live band, and 4-H entrepreneurs will take place from 5:30-7:30pm.

Have some old 4-H, Homemaker, or Extension projects, records or memorabilia's? Help us decorate with our theme by dropping items off to the Harrison County Extension Office by Friday, October 31st.

Friday, November 11th







ESTATE PLANNING SERIES

Harrison County Extension Office

Have you planned for your future?

Do you know what will happen to your things after you pass?

Talk to experts to begin your estate planning!

RSVP to 859-234-5510 by November 1, 2022

Eligible Program



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

THE IMPORTANCE OF ESTATE PLANNING

Monday, November 7- Nichole Huff, General Estate Planning

Monday, November 21- Steve Isaacs, Farm Succession Planning

Monday, December 5- Local Attorney,

Question & Answer

6:00 pm each night



- butternut squash, halved and seeded
 acorn squash, halved and seeded
 tablespoon olive oil
- sweet onion
 4 cups chicken broth
 3 tablespoons
 peanut butter

1/3 cup packed brown sugar

½ teaspoon
 ground black pepper

 ¾ teaspoon
 ground cinnamon

 ¼ teaspoon nutmeg
 Fresh parsley for garnish

Using a vegetable peeler, remove the skin from the butternut and acorn squashes and cut into 1-inch cubes. In a large soup pot, heat the oil on medium high. Add the onion, and cook 1 to 2 minutes until it starts to become translucent. Add cubed squash, and cook 4 to 5 minutes. Add chicken broth, and bring to a boil. Lower heat, and simmer 30 to 35 minutes, until the squash is fork tender. Allow to cool slightly, then blend until smooth in a food processor or

blender. **Return** mixture to the pot, and **heat** to medium low. **Add** peanut butter, brown sugar, pepper, cinnamon, and nutmeg. **Stir** until well blended. **Garnish** with fresh parsley. **Serve** warm.

Yield: 7, 1-cup servings

Nutritional Analysis:

200 calories, 6 g fat, 1 g saturated fat, 5 mg cholesterol, 600 mg sodium, 36 g carbohydrate, 4 g fiber, 14 g sugar, 10 g added sugar, 4 g protein.

