HORT FROM THE HILLTOP

HARRISON COUNTY HORTICULTURE NEWSLETTER

Hello Horticulturalists! There are SO MANY great opportunities coming up this October that I hope you will plan to participate in! Check out each page of this newsletter for flyers and information, and join in

on the learning and fun!



HARRISON COUNTY **FXTENSION**

CONTES:

FRIDAY, OCTOBER 27TH

DOWNTOWN CYNTHIANA AT THE COURTHOUSE

DROP OFF PUMPKINS FOR WEIGH-IN AT 11:00 A.M. - 1:00 P.M. 5:00 P.M. - 7:00 P.M.

COME OUT FOR AN **FVENING OF FUN AND**

WATCH THE WINNERS BE ANNOUNCED AT 7:00!



Cooperative Extension Service

MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT



CATEGORIES:

- MOST UNIQUE

 LARGEST PUMPKIN (WITH SEEDS FROM EXTENSION

- LARGEST PUMPKIN

(GROWN FROM OTHER SEEDS)

- SMALLEST PUMPKIN

PUMPKIN

OFFICE)



Cooperative Extension Service Harrison County Office 668 New Lair Road Cynthiana, KY 41031 859-234-5510

October 2023

Jessee H. Wills

Jessica H. Wells Horticulture Extension Agent jessica.wells@uky.edu



Start your day with Extension!

9:10 a.m. Stacey Stephens with NEP:

1st Monday of the month

Jessica Wells with Horticulture:

1st Wednesday of the month

Shannon Farrell and Holly Laytart with 4-H:

2nd Wednesday of the month

Shelley Meyer with FCS: 4th Thursday of the month



Harrison County Extension— Horticulture

Cooperative **Extension Service**

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

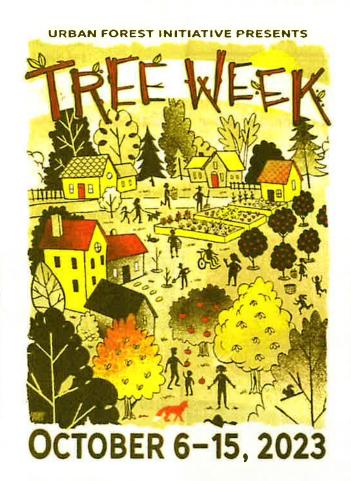
MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT

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Lexington, KY 40506





TREE WEEK 2023



Webinar Registration

https://tinyurl.com/ KYtreeweek

More info: https://ufi.ca.uky.edu/treeweek

Tree Week in Kentucky!

University of Kentucky Urban Forest Initiative: "Join us October 6-15, 2023 for our 6th annual Tree Week, a week-long celebration of the trees and greenspaces around us! Through a series of nature and tree-themed events, Tree Week strives to foster a deeper appreciation and understanding for the important roles nature and trees have in improving our quality of life".

For information on upcoming events around the state, check out this website—https://ufi.ca.uky.edu/treeweek

The University of Kentucky Department of Forestry and Natural Resources is hosting a series of webinars to focus on tree week. You will need to use the registration information in the flyer above to sign up.

Oct 9 at Noon—How Not to Kill a Tree

Oct 12 at 1 p.m.—How to Water Landscape

Oct 10 at Noon—Identifying Kentucky's Trees

Trees Effectively

Oct 10 at 3 p.m.— Best Evergreens for the Bluegrass

Oct 13 at Noon—Campus Woods: Wood

Oct 11 at 11 a.m.—From the Woods Today

Research, Teaching, and

Oct 12 at Noon—Managing Forests in the Face of Climate Change

Extension at UK



Harrison County Extension Office

NO X

Monday,

Do you have a child 4-H age that is interested in plants and gardening? If so, they might enjoy the 4-H Horticulture club! We meet the third Wednesday of the month, beginning in October. Make sure they sign up for Horticulture on the 4-H enrollment form to receive notifications of

Harrison County Extension office For more information, call 859-234-5510

First meeting of the new year:

Wednesday, October 18

upcoming meetings and events

4-H HORTICULTURE CLUB

CTOBER 30th of

6:00pm to 8:00pm

Trick or Treating rain or shine!





Kentucky! It is a great source for Check out the new Hort Culture growers of all experience levels! podcast, made specifically for



Spanish Resources

Harrison County Extension Office

668 New Lair Road

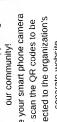
Cynthiana, KY

MCTC





Check out what's happening in





Use your smart phone camera directed to the organization's to scan the QR codes to be separate website.

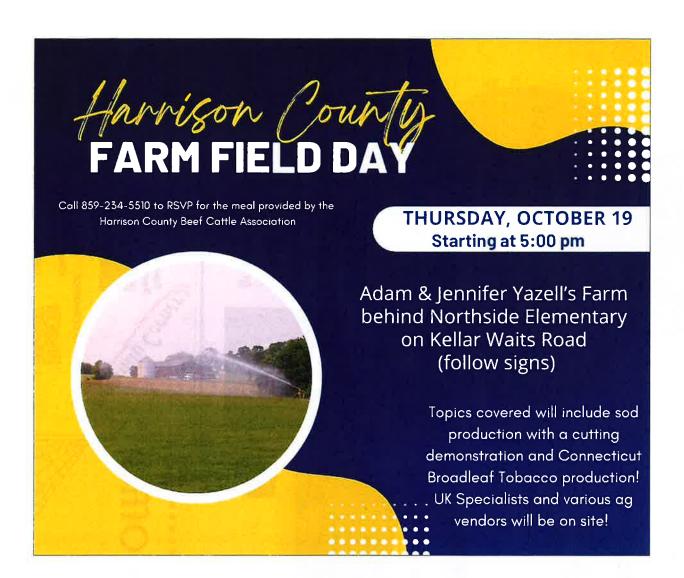














Wolf Spiders in Kentucky

Wolf spiders get a bad rap. They are common spiders, found under logs and rocks, as well as in open areas. They are also active hunters, meaning that they don't spin a web like some of their more famous relatives. They can produce spider silk, but they use it for lining burrows or wrapping egg sacs instead. They are large spiders; the main portion of their body is usually an inch on its own, with legs added in, they can be around 2 inches wide. The Carolina wolf spider is one of the larger spider species we see in Kentucky. Their size is useful for them to stalk and subdue large prey; prey that we often consider to be pests. Not only are they big, but they are fast too!

Some of these spider attributes make people a little uncomfortable though. Their size can be intimidating to those who prefer their spiders be fun-sized, like Halloween candy, and their speed frightens folks trying to catch them. Their coloration is also concerning to some folks. They are usually covered with dazzling arrays of bands and spots and nifty brown "fur". Some, like the tiger wolf spider even have stripes of orange. Being a brown spider though, means they will be confused for the brown recluse spider, a species that often conjures up dread. You can tell the difference by size—wolf spiders are usually much larger than a recluse; by color—wolf spiders are a darker brown than recluses, and by eye pattern—wolf spiders have eight eyes, recluses only have six.

Wolf spiders are also fairly famous for trying to enter buildings in the fall. Luckily, we have very little to fear from these eight-legged predators once inside. They can bite people, but this is not very common and the sensation for most is like a bee sting. Pain may last for about 10 minutes and there might be some swelling; this can vary person to person. It's always best to treat spiders with respect and give them their space though. Wolf spiders do not want to bite you; it is a last-ditch defense tactic for them. If you don't want them inside, pest proofing keeps their food out and keeps the spiders from entering as well. Glue board traps, set near the wall or in corners, will also catch spiders as they move around the perimeter of rooms.

If you ever want to confirm if the spider you are seeing is a wolf spider, all you need to do is look deep into their eyes. Spider eyes are illuminating for deducing what family they belong to. Wolf spiders (Lycosidae) have two large eyes in front, with two more above them. Under the front-most large eyes will be a row of four small eyes, turned into a slight frown.



By Jonathan L. Larson, Extension Entomologist



This close up of a tiger wolf spider shows off the eye pattern for the wolf spider family. Two large eyes in front (with two above those) and four frowning, smaller eyes below. (Photo: Jim Kalisch, University of Nebraska-Lincoln Entomology Department)

Carolina wolf spiders are large spiders with a grey-brown coloration. They have burrows in soil that house them during the day, but they emerge to hunt at night. (Photo: Jim Kalisch, University of Nebraska-Lincoln Entomology Department)



Sweet & Spicy Butternut Squash

2 medium butternut squash

1 tablespoon olive oil

¼ teaspoon kosher salt¼ teaspoon cayenne pepper 1 teaspoon ground cinnamon

1/4 cup honey

Preheat oven to 450 degrees F. Wash squash and pierce the skin of each with a fork in several places. Place both squash in a microwave oven.

Cook on high setting for 4-5 minutes. Place squash on a cutting board and cut ½ inch off both ends. Cut squash in half lengthwise and remove seeds and pulp. Peel off the skin using a sharp vegetable peeler. Cut the squash into ½ inch cubes. Place the squash cubes in a large mixing bowl. Add olive oil, kosher salt, cayenne pepper and cinnamon. Toss to coat.

Spread the seasoned squash cubes on a greased baking sheet. **Roast** for 40 minutes or until fork tender, **turning** after 20 minutes. **Remove** from oven and let **sit** for 5 minutes. **Warm** honey in a microwavable dish and **drizzle** over the squash.

Yield: 12, 1/2 cup servings

Nutritional Analysis:

60 calories, 1 g fat, 0 g saturated fat, 0 mg cholesterol, 50 mg sodium, 14 g carbohydrate, 2 g fiber, 7 g sugar, 1 g protein.

Kentucky Winter Squash

SEASON: August through October. **NUTRITION FACTS:** Winter squash, which includes acorn squash, butternut squash, pumpkin, and other varieties, is low in fat and sodium and an excellent source of vitamin A and fibor.

SELECTION: Winter squash should be heavy for its size with a hard, tough rind that is free of blemishes or soft spots.

STORAGE: Store it in a cool, dry place and use it within 1 month.

PREPARATION:

To steam: Wash, peel, and remove seeds. Cut squash into 2-inch cubes or quarter, leaving rind on (it will remove easily after cooking). Bring 1 inch of water to a boil in a saucepan and place squash on a rack or basket in the pan. Do not immerse it in water. Cover the pan tightly and

steam the squash 30-40 minutes or until tender.

To microwave: Wash squash and cut it lengthwise. Place it in a baking dish and cover the dish with plastic wrap. Microwave until tender, using these guidelines:

- Acorn squash: ½ squash, 5-8 minutes; 1 squash, 8½-11½ minutes.
- Butternut squash: 2 pieces, 3-41/2 minutes.
- **Hubbard squash**: (1/2-pound pieces) 2 pieces, 461/2 minutes.

To bake: Wash squash and cut it lengthwise. Smaller squash can be cut in half; larger squash should be cut into portions. Remove seeds and place squash in a baking dish. Bake at 400°F for 1 hour or until tender. Seeds can be toasted at 350°F for 20 minutes.

KENTUCKY WINTER SQUASH

Kentucky Proud Project

County Extension Agents for Family and Consumer Sciences

University of Kentucky, Dietetics and Human Nutrition students

November 2017

Source: www.fruitsandveggiesmatter.gov

Buying Kentucky Proud is easy. Look for the label at your grocery store, farmers market, or roadside stand. http://plateitup.ca.uky.edu



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