

Madison County Horticulture Newsletter

Pay Dirt

HORTICULTURE

October 2011



Cooperative
Extension Service
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Hello Horticulturalists!

Here is a scary thought: by midmonth we could wake up to a frost covered ground! But, if your flowers and vegetables are like mine, I think they are ready for a nice rest.

What is your favorite thing about fall? I love to wear hooded sweatshirts and carve jack-o-lanterns! Trick or Treat!



Amanda Sears

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Exploring Kentucky Greens

Just because the growing season is over for many vegetables does not mean that we can not still have fresh produce. September through November is a great time to take advantage of greens. Greens are a broad term to describe spinach, kale, collard, mustard, chard, lettuce, and other leafy crops. Growing up, many of us avoided these types of vegetables, but go ahead and give them a second chance! Flavors vary according to plant from strong to very mild.

Greens are a wonderful source of vitamins A and C and a half a cup provides 20% of calcium needed daily. Plus they are only 20 to 30 calories per serving.



Regardless of the type of greens you choose, look for bright green leaves that are fresh, young, moist, and tender. Leaves that are injured, torn, dried, limp, or yellowed indicate poor quality and thus poor nutritional value. Avoid greens with coarse stems that may result in excess waste.

Store greens in the coldest section of the refrigerator for no more than two to three days. After that, the flavor of some greens can become quite strong, and the leaves will go limp.

Before cooking, wash the greens in lukewarm water and remove center stalks or rough ribs. To cook, simply add greens to a saucepan with 1/4 an inch of water and allow to boil covered for one to three minutes for leafy greens and five to ten minutes for crisp greens.

For more recipes on how to use greens or store them for the winter, contact our office at 859-623-4072.

Madison County Herb Club

Monday, October 10th - 6:30 pm

Madison County Extension Office

The Madison County Herb Club will give a lesson on drying and preserving your herb garden. Everyone is welcome, bring a friend!

Gardeners of Madison County

Monday, October 17th - 6:30 pm

Madison County Extension Office

Paula Hacker-Hurt, Design Manager at Madison Flower Shop, will help members/guests in making a natural fall arrangement. **Please call for a list of suggested materials** - contact Nancy Haseleu at **(859)779-0776**. Bring a container. (There is a \$6 supplies/materials fee for nonmembers.)

Garrard County Cooperative Extension Service Presents

“Farm to Table: Diversity in Agriculture” Program

Saturday, October 29th - 9:30 am to 2 pm at the Lancaster Baptist Family Life Center

Garrard County Cooperative Extension Office is hosting a free workshop called “Farm to Table: Diversity in Agriculture”. Topics include: organic vegetable gardening, heirloom seeds, and managing a greenhouse, amongst others. Lunch is included. **Call Garrard County at (859) 792-3026 to register.**

Growing for Market

Monday, November 14, 2011 - 6 to 8 pm at the Madison County Extension Office

This class will go over ideas to help with the transition to selling produce. Topics will include cost share programs for marketing available through the Kentucky Department of Agriculture, as well as step by step methods of growing the most profitable crops for market and common issues associated with them. Speakers will be Adam Watson with the KDA and Dr. Tim Coolong with UK. **If you plan to attend, please call our office at 859-623-4072.** We need at least 10 to hold this class.

Grower/Buyer Meeting

Tentatively set for Tuesday, November 29th - 7 to 9 pm

At the Madison County Extension Office

This meeting is open to anyone interested in buying or selling locally produced farm products. This would include farmers, restaurants, schools, or stores. If you are interested in receiving more information about this meeting, contact Brenda Evans at 859-624-8180 or

eatlocal.growlocal@gmail.com

What is a CSA?

Tuesday, December 13, 2011 - 6 to 7 pm at the Madison County Extension Office

A Community Supported Agriculture (CSA) Program is a paid up-front subscriber program for a season of produce delivery or pick-up. Brenda Evans, who ran a CSA for 10 years, describes basic set-up and running a CSA, discusses different types of CSAs. Call 859-623-4072 to register.

2S
2ND SUNDAY

10/9/11

BE THERE. BE HEALTHY.

www.2ndsundayky.com

2nd Sunday → Be There. Be Healthy!
When: Sunday, 10/9/11
Time: 2:00 to 4:00 p.m.
Where: Battlefield Park in Madison County Located at 1546 Battlefield Memorial Hwy on U.S. 421 between Richmond and Berea.

New Kentucky Native Plants and Wildlife Blog

Tom Barnes is pleased to announce the launching of his new blog **KENTUCKY NATIVE PLANTS AND WILDLIFE**. His blog will convey information of a timely nature, as often as possible, on everything related to native plants and wildlife in Kentucky. For



example, the first posting was on taking the hummingbird feeder down followed by the native plant of the week, smooth rock skullcap. The address at the present time is:

<http://kentuckynativeplantandwildlife.blogspot.com/>

2011 Farm City Banquet

The 2011 Farm City Banquet will be held on Monday, November 7, 6:30 p.m. at the Madison County Extension Office, 230 Duncannon Lane, Richmond.

Dr. Doug Whitlock, President of Eastern Kentucky University, will be the speaker. This meeting is an excellent opportunity for rural and urban residents to get together. Several awards will be presented by sponsoring organizations, and city, county, and state officials will be recognized. Mark your calendar for this year's event.

Tickets will be on sale October 3rd through November 1st, and may be purchased (\$10.00 per person) at several locations:

- Chambers of Commerce in Richmond and Berea
- Madison County Conservation District Office
- All Madison County Farm Bureau locations
- Madison County Extension Center

Tickets will not be sold at the door!

NEW THIS YEAR!

Win a \$150 Gift Card!

We are having a canned food drive! For every can of food you bring to the banquet you will receive a special door prize ticket to be eligible for a \$150 Visa Gift Card. So bring as many cans as possible to increase your chances!

Growing Garlic



Garlic, it's not just for keeping away vampires! Garlic is actually a wonderful addition to your garden and can be used in a variety of dishes. Planting garlic now will lead to a summer harvest of bulbs to use in cooking.

Garlic is a biennial which belongs to the lily family. It is usually divided into two groups, hardneck or top set garlic and softneck garlic. Hardneck garlic produces flower stalks and bulbils (or small bulbs) at the top of the stalk. The stalk is also located in the center of the cloves. Softneck garlic usually does not produce bulbils but develops larger bulbs with more cloves per bulb. The cloves which make up the mature garlic bulb are used for propagation. Hardneck garlic cultivars usually do better in colder climates and produce larger cloves that are easier to peel. Softneck garlic keeps longer in storage than hardneck garlic. They are also softer and easier to braid. Elephant garlic is not a true garlic but more of a pungent leek which has a milder flavor compared to garlic. This leek bulb resembles garlic with very large cloves.



In Kentucky, it is best to plant garlic in October and early November. Planting and care of garlic is similar to onions, but many gardeners believe garlic is more exacting in its requirements. An open, sunny location with a fertile, well-drained soil that is high in organic matter is desirable. Add good air circulation and garlic is relatively carefree in this type of site.

Thrips (very small winged insects) and onion maggots are insects to watch for while the bulbs are growing. Bulb rots may be a problem if the soil is not well-drained.

Plant individual cloves from a bulb, root end down, and cover with 2 to 3 inches of well-drained soil. Allow 6 inches between sets. Once planted, apply a mulch such as straw to provide winter protection. This also will conserve moisture in the summer. Just be sure that the straw is not keeping the area too moist during periods of wet, cool weather. If it is, then pull the mulch back to let the soil dry and warm as long as the temperatures are not predicted to be near freezing.

Fertilizer is usually applied beginning in the spring as sidedressing every two weeks until bulbs begin to form. Garlic is day length sensitive and begins to bulb around the summer solstice.

During the growing season garlic needs 1 inch of water per week. Stop watering about two weeks before harvest. With hardneck garlic, remove any flowering stalks that form to increase bulb size.

For using and harvesting, many gardeners enjoy eating the green shoots and leaves of garlic plants. However, cutting them continuously inhibits bulb formation. By early June, flower stalks may appear and should be cut back and discarded so the plant's energies can be directed toward root and bulb formation. Bulbs begin to mature or ripen in mid-July and early August, and the leaves become yellow and the leaf tips turn brown. When the leaves have yellowed, lift the plants and dry the bulbs in a partly shaded storage area for about two weeks. After drying, the tops may be removed, braided, or tied and then hung in a cool, well-ventilated spot. Dampness invites rotting. Properly dried garlic should last for 6-7 months.



(Source: Annette Heisdorffer, Daviess County)