

»»» NEWSLETTER «««

BOYLE BUDS & BLOOMS



TOP NEWS OF THE MONTH

**MEET YOUR
NEW AGENT:**

»»» **KAITLIN FARLEE**

INFORMATIVE ARTICLES



**COMPOSTING &
GARDENING**

**UPCOMING
EVENTS**

»»» **MARK YOUR CALENDERS**

**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



Disabilities
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with prior notification.

MEET YOUR AGENT

KAITLIN FARLEE



I am so happy to start this new year off as your new Boyle County Horticulture agent!! I am a Boyle Native so being back in my hometown, serving the community is special. A little background information about me: I went away to college at Murray State University, received my Bachelors in Horticulture Science, then transitioned to being a grad-student. During that time, I married a Western Kentucky boy, and then we packed up and moved to Frankfort. I started my career with the Commonwealth of Kentucky in the Horticulture Department while completing my Masters in Agribusiness. After working with the state for almost 8 years, we decided to head back to my hometown, Danville, as we were starting our family and new adventures. My background in horticulture is floral design, specialty cut flower farming, gardening, landscape and greenhouse. The horticulture world has so much to offer and is always changing and evolving so I am looking forward to assisting you with all your plant needs and growing along side of you. Boyle County has had a great Horticulture agent in the past and has laid a great foundation for me to continue to grow and develop this program with you all. I am happy to be here and looking forward to meeting you!

Make sure you follow us on Facebook to stay up to date on what is going on around the office!

 **BOYLE CO. HORTICULTURE
AND BOYLE COUNTY EXTENSION SERVICE**

GETTING STARTED WITH COMPOSTING



Composting is a great way to add valuable organic matter to your soil while reducing the amount of yard and food waste that ends up in landfills. It's also something that is remarkably easy to do.

Compost is the result of a natural process where decaying organic substances, such as plants, are broken down by microorganisms. This produces a nutrient-rich, organic material that you can apply to your lawn or garden, much like you would a commercial fertilizer.

You can start a compost bin or pile in your backyard. You can purchase a bin or make one using inexpensive, leftover materials like pallets or chicken wire. The bin can be as big or small as you want, but for most rapid composting, a pile that is at least one yard tall, one yard wide and one yard long is best. Make sure to place your compost in an area that is flat and well-drained.

When the compost area is ready, collect yard waste and food scraps. Yard waste can include twigs, shrub trimmings, grass clippings, leftover straw and leaves. Most fruit, vegetable and grain scraps are compostable as are coffee grounds, herbs, nuts and egg shells. Avoid meat scraps, oils and dairy products. You need to have a mixture of "brown" material (dried leaves, straw, twigs, coffee grounds, even cardboard) and "green" materials (fresh grass clippings, vegetable scraps, other fresh plant materials) for the composting process to work.

Mix or turn the pile once a week to help speed the breakdown of organic materials. If the compost pile is extremely damp, turn it more often. If it is dry, add some water or fresh plant material. It can take four to six months to complete the composting process. You will know it's finished when the compost is dark brown, crumbly and smells like soil.

Compost can be used in the vegetable garden or spread around ornamental plants in the landscape, but be careful not to use too much. A one-inch layer of compost, worked into the top few inches of soil, will feed plants for several months.

Source: Rick Durham, Department of Horticulture extension professor



PLANNING FOR YOUR FUTURE GARDEN



Winter is an excellent time for planning next year's garden. Take advantage of the shorter days and cooler weather to create a vision for the upcoming growing season.

The first step is to look back on the previous growing season. Revisit any photos taken to refresh your memory of the plants that brought enjoyment, utility or challenges. What grew well and what did not perform as expected? If you took any notes or recorded activities in your calendar, review those items. If something was done a little late or too early, think about how you could change your approach.

Evaluate the produce your household consumed last year. Consider if you need to grow additional quantities or increase the amount grown. Also ask yourself if there are other varieties that you would like to try.

For your garden, list the plants you intend to grow and consider where they will be planted. Even a rough-draft map can help you better understand what is possible. These records can serve as a shopping list and a reference for later. Digital tools such as spreadsheets are excellent for this purpose as they can be easily located in subsequent seasons and revised. However, the pen-and-paper method can serve the same purpose and be great for mapping out the location of plantings. There are also apps available to digitally plan your garden bed.

Once you have a general idea of the plants you want for your home garden, you can more confidently turn your attention to sourcing seeds. Seed companies can be located online, but if you prefer a physical catalog, call and request one. Reputable seed sources will identify the variety sold as well as a description, germination rate and lot number.

If you're unsure whether a seed company is reputable, don't hesitate to contact your county extension agent. Seeds for popular varieties can sell out quickly, so purchasing things ahead of springtime is a good idea. Extra or unused seeds can be stored in sealed bags or a plastic bin in a cool place and saved for later.

Source: Kathryn Pettigrew, horticulture research analyst, and Rachel Rudolph, horticulture assistant professor





UK Martin-Gatton
College of Agriculture,
Food and Environment

UK Cooperative
Extension Service

PRIVATE PESTICIDE APPLICATOR CERTIFICATION

Boyle County Cooperative Extension Office

February 7th- 1:00 pm
February 20th- 9:00 am
March 10th- 5:00 pm

Private Pesticide Applicator Certifications are valid for three years and expires December 31st of the final year. If you are not sure if your certification is valid, you can call the Boyle County Cooperative Extension Office at (859)236-4484 to find out. To become certified or to recertify you must attend one of the sessions above.

Call (859)236-4484 to SIGN UP.

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NEOPESTALOTIOPSIS DISEASE IN STRAWBERRY: A New Reality for Kentucky Growers

FEBRUARY 6, 2025
6:00 - 7:30 PM (EST)
WEBINAR VIA ZOOM
REGISTER AT: [HTTPS://BIT.LY/4IF6KTC](https://bit.ly/4IF6KTC)



Agenda:

6:00 pm - Managing Neo-pest Disease with Dr. Nicole Gauthier
6:45 pm - Starting Your Own Disease-free Plugs with Dr. Shawn Wright
Q&A session will follow presentations



Roasted Root Vegetables

- 6 medium beets
- 2 large sweet potatoes
- 3 parsnips
- 2 tablespoons olive oil

Dressing

- 1/2 cup white wine vinegar
- 1/4 cup olive oil
- 2 tablespoons horseradish
- 1 tablespoon Dijon mustard
- 2 teaspoons honey
- 1/2 teaspoon salt
- 1/2 teaspoon pepper

Stir together and set aside.
Preheat oven to 400° F.
Peel beets, sweet potatoes and parsnips. Cut into 1/2 inch thick cubes.

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



- 1 teaspoon salt
 - 1 teaspoon black pepper
- Dressing** (recipe follows)

Toss vegetables with olive oil and place in a single layer on a greased baking sheet.
Sprinkle with salt and pepper.
Bake at 400°F for 20 to 25 minutes, or until tender. Cool. Arrange vegetables on a serving dish and drizzle with dressing.

Yield: 6 servings
Nutritional Analysis: 210 calories, 10 g fat, 1.5 g sat fat, 3 g protein, 30 g carbohydrate, 0 mg cholesterol, 750 mg sodium, 7 g fiber.



Butternut and Acorn Squash Soup

- 1 butternut squash, halved and seeded
- 1 acorn squash, halved and seeded
- 1 tablespoon olive oil
- 1/2 cup chopped sweet onion
- 4 cups chicken broth
- 3 tablespoons peanut butter
- 1/2 cup packed brown sugar
- 1/2 teaspoon ground black pepper
- 3/4 teaspoon ground cinnamon
- 1/4 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.