

W. Z

and our plant sale.

Make sure to follow us on Facebook:
"Mason County Extension

Horticulture."

have some great programs coming up

Macy Fauns

Macy Fawns Horticulture agent



#### Plant of the Month

Tulips are typically planted in the fall and start blooming in March. There are 150 species with over 3000 varieties, and they are a part of the lily family. Blooms usually last 3-7 days and have one flower per stem. However, some varieties can have four flowers on one stem.



#### In this Edition

Gardening Publication
Timely Tips
Plant order
Up Coming Events
Recipe



Home vegetable gardening publication is a must have
Source: Jamie Dockery, UK extension horticulture agent
Each spring, we get a lot of questions about gardening and growing tables. One of the first places we direct people to is the University of

Home Vegetable Kantucky

vegetables. One of the first places we direct people to is the University of Kentucky Cooperative Extension Service's ID-128, Home Vegetable Gardening in Kentucky. Some people refer to this publication as the Bible for home vegetable gardening in this state because it provides educational foundation for successful gardening in Kentucky.

Home Vegetable Gardening in Kentucky is available in all county extension offices. It is also available online and can be downloaded to any device. The 50-page book has information to benefit new and seasoned gardeners. The publication walks you through plant selection, soil preparation, site selection, crop rotation, crops, planting dates, diseases, pests and their treatment options for organic and conventional operations. You can also find information on gardening small spaces, intensive gardening, container gardening and how to extend the growing season.

The booklet covers the ins and outs of caring for your vegetables during the growing season and how to store your vegetables after harvest.

Home Vegetable Gardening in Kentucky and is available online at <a href="http://www2.ca.uky.edu/agcomm/pubs">http://www2.ca.uky.edu/agcomm/pubs</a>.

# MARCH & APRIL TIMLEY TIPS



### **FLOWERS**

What should be pruned in March:

- Roses, Summer/Fall flowering shrubs
   (Crape Myrtles should wait until April)
  - Burning Bush/Privet/Hedges, Boxwood,
     Holly, Taxus, Laurel & all other evergreens
     (March-July)

## VEGETABLES

- Cool-season plants can be planted such as cabbage, kale, lettuce, onions, peas, etc.
- Start seeds indoors for tomato, eggplant, pepper, and watermelon.
- Garden soil should not be worked when wet.



### **FRUIT**

- Prune fruit trees in Feb-March. Peach trees are sensitive and should wait to prune until harsh weather is over.
- Prepare a spray schedule for your fruit as spraying on time is very important for disease and insect control.



MASON COUNTY EXTENSION OFFICE



## 2023 PLANT ORDER

All plant orders due March 3rd

	PO-VIOU OTO-VOTO	The second second	
NAME:			
ADDRESS:			
EL EDHOL	NE:		
ELEPHOI	NC		
MAIL:			1
QUANTITY	ITEM	UNIT PRICE	TOTAL
BUNDLES	SEASCAPE STRAWBERRIES	\$7/BUNDLE OF 25 PLANTS	/
BUNDLES	EARLIGLOW STRAWBERRIES	\$7/BUNDLE OF 25 PLANTS	
BUNDLES	FLAVORFEST STRAWBERRIES	\$7/BUNDLE OF 25 PLANTS	-//
PLANTS	BLACK RASPBERRY TEWEL	\$5 PER PLANT	
** IF ORDERING BL	UEBERRIES, IT IS RECOMMENDED TO F	PURCHASE TWO DIFFERENT VAR	ITIES FOR POLLINATION
	CHANDLER BLUEBERRY	\$12 PER PLANT	
	DUKE BLUEBERRY	\$12 PER PLANT	
	ASPARAGUS JERSEY KNIGHT	\$2 PER CROWN	
	BLACKBERRY TRIPLE CROWN	\$12 PER PLANT	
OR OFFICE USE ON		ORDER TOTAL	
MOUNT PAID		CT YOU WHEN ORDERS ARE RI	
DATE:		E ANY QUESTIONS, CALL (60	6) 564-6808
RECEIVED BY:			





University of Kentucky College of Agriculture, Food and Environment

### MARCH 4, 2023

8:30AM- 2PM @ FLEMING COUNTY EXTENSION OFFICE 1384 ELIZAVILLE RD. FLEMINGSBURG. KY

#### TOPICS:

- **GRAFTING & APPLE VARIETIES**
- **DISEASE & INSECT MANAGEMENT**
- PRUNING: HANDS-ON DEMO

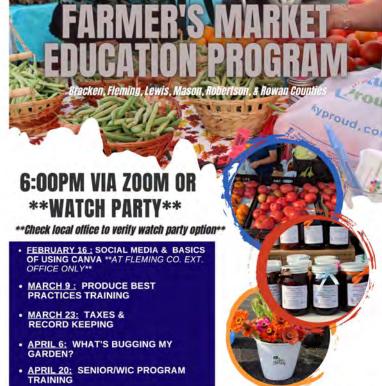
@ORCHARD §



#### S10 REGISTRATION FEE PLEASE REGISTER BY: MARCH 1ST

#### CONTACT YOUR LOCAL OFFICE TO REGISTER:

- BRACKEN COUNTY: (606) 735-2141
- FLEMING COUNTY: (606) 845-4641
- LEWIS COUNTY: (606) 796-2732
- MASON COUNTY: (606) 564-6808
- ROBERTSON COUNTY: (606) 724-5796





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#### CALL TO REGISTER OR USE QR CODE:

- BRACKEN COUNTY: (606) 735-2141
- FLEMING COUNTY: (606) 845-4641
- LEWIS COUNTY: (606) 796-2732 MASON COUNTY: (606) 564-6808
- ROBERTSON CO.: (606) 724-5796
- ROWAN COUNTY: (606) 784-5457









#### **FARM MANAGEMENT** CAIP ELIGIBLE STRATEGIES FOR IMPROVED DECISION MAKING

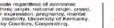
**MONDAY, FEBRUARY 20, 2023** 

6:00PM

FLEMING CO. EXTENSION OFFICE

**MEAL & REGISTRATION WILL BEGIN AT 5:30PM** 

**USE OR CODE OR CALL (606) 564-6808 T** 







Learn all about this beautiful butterfly, including their migration, host plants, pollinator gardens and why Monarchs need our help!



Call today to register for this FREE presentation!

Thursday, March 9

Presentation begins at noon

Mason County Cooperative Extension Office 600 US 68, Maysville KY

606-564-6808







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## WORKFORCE

Save The Date...
Farm & Family Night
Coming March 7th



Tickets After Feb. 3rd.
Questions....Call 606.759.7141 ext. 66120

Maysville Community & Technical College Workforce Solutions 1755 US Hwy 68, Maysville, KY 41056 606.759.7141 ext. 66120



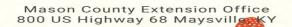


### GROWING STRAWBERRIES

APRIL 18TH AT 12:00 PM

LEARN HOW TO GROW STRAWBERRIES
LUNCH & LEARN, TRY NEW RECIPES
RECEIVE FREE PLANTS!

CALL 564-6808 TO SIGN-UP (LIMITED SPACE)



Cooperative Extension Service Agriculture and Natural Resources Family and Consumer Sciences 4-H Youth Development Educational programs of Kentucky Cooperative Extension serve all people regardless of eConomic or social status and will not descriminate on the basis of race, color, ethnic origin, national origin, cree religion, political bellef, sex, sexual orientation, gender identify, gender expression, pregnancy, martial religion, political bellef, sex, sexual orientation, gender identify, gender expression, pregnancy, martial work of the program of the sexual program of the sexual program of the sex of the sexual program of the sexu







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March 15th at 6:00 PM
Mason County Extension office
800 US High 68
Maysville, KY

## Seed Library

Stop by the Mason CO Extension office for FREE seeds!





## March 13 - April 13th

M-F 8:00-4:30, Closed 12-:00-1:00 (While supplies last)

## Scale Check

April 12th

Bring your scale into the Mason Co Extension office By April 11th.

KY Dept of Ag will check scales and certify those eligible.



## Butternut Squash Health Bars

34 cup all-purpose flour 34 cup whole-wheat flour 1½ cups old fashioned oats ½ cup sliced almonds 1 teaspoon baking soda

1½ cups cubed butternut squash 2 teaspoons

pumpkin pie spice

½ cup unsalted butter, softened
1 cup light brown sugar
¾ cup semi-sweet chocolate chips

Preheat oven to 425 degrees F, Lightly spray a 13-by-9-inch baking dish with non-stick spray. In a medium bowl combine flours, old fashioned oats, sliced almonds, baking soda and salt. Set aside. Place squash cubes in a medium saucepan and cover with water. Boil squash for 20 minutes, or until tender. Remove from heat, drain and puree in a food processor. In a small bowl, mix the pureed squash and the pumpkin pie spice. In a large bowl, use a hand mixer to beat the butter and brown sugar until creamy. Add squash mixture and blend with the mixer. Add the dry ingredients to the squash

mixture and continue to **beat** until fully blended. **Spread** mixture into prepared baking dish. **Bake** for 20-25 minutes or until the top is a light golden brown. Allow to **cool** and **cut** into bars. **Melt** the chocolate chips by placing them in a microwave-safe container. **Microwave** on low power for 30 second increments until smooth, **stirring** often. **Drizzle** chocolate over top of bars.

Yield: 20 servings

Nutritional Analysis: 190 calories, 8 g fat, 4 g saturated fat, 10 mg cholesterol, 95 mg sodium, 28 g carbohydrate, 2 g fiber, 15 g sugar, 3 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 fiber.

**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, 3-4½ minutes.
- Hubbard squash: (½-pound pieces) 2 pieces, 4-6½ 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 degrees F for 1 hour or until tender. Seeds can be toasted at 350 degrees 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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Mason County 800 US Highway 68 Maysville, Kentucky 41056 Return Service Requested

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