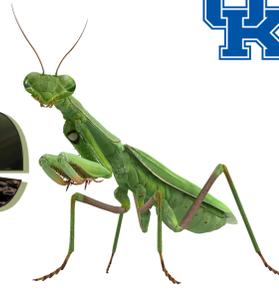


# Boone County Horticulture

Mar-Apr 2024 Newsletter

 **Martin-Gatton**  
College of Agriculture,  
Food and Environment  
University of Kentucky.

**Cooperative Extension Service**  
Boone County  
P.O. Box 876  
Burlington, KY 41005  
(859) 586-6101  
boone.ca.uky.edu



## Plant More Leyland Cypress?

By Joe Smith  
Boone County Extension  
Horticulture Technician

The Leyland cypress (*Cupressocyparis leylandii*) is a fast growing evergreen tree often used for screening purposes in the landscape. While these are nice looking trees which grow at a fast rate and make an effective screen in a relatively short period of time they are simply not hardy in our area. They often survive for a few years, but eventually they will get damaged by a true zone 6 winter and may either die outright or become damaged to the point which they'll need to be removed. The Leyland cypress is also prone to several types of canker diseases (*Seiridium* & *Botryosphaeria*) which can disfigure them by killing out entire branches.

So, in a nutshell, Leyland cypress, though often sold locally, are not a good choice for an evergreen screen in Northern Kentucky landscapes and are best avoided altogether.

Alternatives - "Green Giant"; 'Spring Grove', 'Steeplecase' arborvitae (Thuja) are vigorous growers with a stronger upright habit and are perfectly winter hardy here in Northern Kentucky.

Or perhaps use Junipers such as 'Blue Point'; 'Iowa' our beautiful native red cedars (*Juniper virginiana*) cultivars like: 'Taylor'; 'Burkii'.



### Cooperative Extension Service

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

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Disabilities accommodated with prior notification.

## Welcome to the Hort Team!

*By Melissa Pilcher  
Boone County Extension  
Horticulture Technician*

My name is Melissa Pilcher, and I am the new horticulture extension assistant. Many of you may recognize me as I have worked on the Boone County campus for the past decade in the nutrition education program, which is part of extension under the Family and Consumer Sciences umbrella.

I grew up in Boone County and then moved to various locations throughout Georgia and Illinois. When I returned to Boone County in 2000 with a 3-year-old and baby on the way, I started taking classes at the Cooperative Extension Service to get out of the house and learn more about my community. I was immediately taken with the variety of topics and the level of expertise that I encountered through the various program areas. I was especially drawn to the horticulture classes as a new homeowner and nature lover.

Fast forward a few years and a third son later, I decided to continue my learning experience through extension by becoming a certified master gardener. The training opened my eyes to all that I did not know and at the same time gave me the tools to find the answers.

While working on my certification, I learned about an opening in the nutrition education program. With my background it was a perfect fit for my skills and interests to help those in need by providing education in cooking and basic nutrition. As part of the program, I was able to continue working alongside the horticulture team and share knowledge with families on growing their own food to help stretch their budgets and improve their health.

After almost 10 years in NEP, I am excited to join the horticulture department where I can continue to learn from my esteemed colleagues and share my passion for growing and using vegetables and overwintering tropical plants indoors (even though my husband tells me I can't save them all!) Please reach out to me and tell me where your interests lie and what we can do to help you achieve your horticultural dreams. Just being here and serving you in this new role is definitely fulfilling one of mine!



## Quick TIP

Set mole traps between 4 - 6 pm for best results, since this time coincides with active feeding time. Mole repellents containing castor oil, have also shown some effectiveness but must be reapplied frequently.

## Hardening off Transplants

*By Robert Brockman  
Boone County Extension Agent  
for Horticulture*

In our January-February issue, I wrote about starting seeds indoors. Some of the things that were mentioned included the right species to plant in January and February, proper potting mixes, fertilizer, light, airflow, pots/labels, and good sources of seed. As we are now moving into the spring season, it is time to discuss the right species to plant from seed now, and how to prepare our young plants to survive outdoors.

**What to plant in March and April:** Plant seeds of warm season vegetables and quick growing flowers. Examples of warm season vegetables to start in March-April include tomatoes, peppers, melons, and summer/winter squash. A few examples of flowers that should be planted now include zinnias, marigolds, cosmos, sunflowers, and celosia. A few of these vegetables and flowers can be direct sown into the garden as well.



**Why harden off your plants:** Plants are great at adapting to the environment that they are growing in, but need a short period of time to make those adaptations. The outdoor growing environment is often much more intense and harsh than the growing environments of our homes. Plants grown indoors oftentimes have gentler light sources, a fairly constant temperature, and minimal wind buffeting them. If we place these “pampered” plants directly outdoors without any transition period, they are likely to be damaged from the sun, dropping temperatures, the wind, or all three.

**How to harden off your plants:** The key to hardening transplants is to lightly stress the plants without damaging them. This will cause them to produce new tissue that can withstand the harsher conditions. Heavily stressing your transplants can cause permanent damage.

*(Continued)*

Do not plant strawberries where there were potatoes, tobacco, peppers, eggplants or tomatoes the previous year, since these plants all get some of the same diseases.

**Quick  
TIP**

- Start the process of hardening off your transplants approximately 1-2 weeks before you intend to plant in your garden.
- Place transplants in a lightly shaded location that is protected from strong winds. Start with two hours outside each day and gradually increase the time over 1 to 2 weeks.
- As the plants become more accustomed to the outdoor environment, gradually increase the amount of sunlight and wind they are exposed to.
- Bring transplants in if the weather is overly windy or if temperatures drop below 45° F. Warm season plants (such as tomatoes and peppers) are very susceptible to cold temperatures and should not be exposed to temperatures below 55° F for long periods of time.
- Monitor your plants! Make sure they aren't wilting, being blown over, or developing white or yellow sun spots.



**SAVE THE DATE**

**2024  
Master Gardener  
Conference**

**September 25th and 26th**

Boone County Enrichment Center  
1824 Patrick Dr.  
Burlington, KY 41005

 KENTUCKY  
MASTER GARDENER

 **Martin-Gatton**  
College of Agriculture,  
Food and Environment  
University of Kentucky.



# Quick TIP

Keep mulch away from tree trunks. In order to encourage spring root growth and to avoid excessive wetness from spring rains, you may want to wait until later in the spring to apply mulch.

## Kentucky Winter Squash

**SEASON:** August through October

**NUTRITION FACTS:** Winter squash, which includes acorn squash, butternut squash, pumpkin, and other varieties, is 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 within one month.

**PREPARATION:**

**To steam:** Wash, peel, and remove seeds. Cut squash into cubes. Bring 1 inch of water to a boil in a saucepan and place squash on a steaming basket in the pan. Do not immerse it in water. Cover the pan, and steam for 30 to 40 minutes or until tender.

**To microwave:** Wash squash, cut it lengthwise, and remove seeds. Place on a baking dish. Microwave until tender, using these guidelines:

- **Acorn squash:**  
1 squash, 8 1/2 to 11 1/2 minutes
- **Butternut squash:**  
2 pieces, 3 to 4 1/2 minutes
- **Hubbard squash (1/2-pound pieces):**  
2 pieces, 4 to 6 1/2 minutes.

**To bake:** Wash squash, cut it lengthwise and remove seeds. Smaller squash can be cut in half; larger squash should be cut into portions. Bake in a baking dish at 400 degrees F for 1 hour or until tender.



## Butternut Squash and Turkey Chili

**2 tablespoons** olive oil  
**1** medium onion, chopped  
**4 cloves** garlic, minced  
**1 pound** ground turkey

**1 pound** (1 small) butternut squash — peeled, seeded, and cut into 1-inch cubes  
**1 cup** low-sodium chicken broth  
**1 (4.5-ounce) can** chopped green chilies

**2 (14.5-ounce) cans** petite diced tomatoes  
**1 (15-ounce) can** no-salt-added kidney beans, drained and rinsed

**1 (15.5-ounce) can** white hominy, drained  
**1 (8-ounce) can** tomato sauce  
**1 tablespoon** chili powder  
**1 tablespoon** ground cumin  
**1/2 teaspoon** salt

**Stovetop:** Heat the olive oil in a large pot over medium heat. **Stir** in the onion and garlic; **cook** and **stir** for 3 minutes or until onion is translucent. **Add** ground turkey. **Break** into pieces and **stir** until cooked through and no longer pink. **Add** the butternut squash, chicken broth, green chilies, tomatoes, kidney beans, hominy, and tomato sauce. **Season** with chili powder, cumin, and salt. **Bring** to a simmer, **reduce** heat to medium-low, and **cover**. **Simmer** until the squash is tender, about 20 minutes.

**Electric Pressure Cooker:** Press sauté function. **Add** olive oil and onion; **cook** and **stir** for 3 minutes or until onion is translucent. **Add** garlic and **cook** for 30 more seconds. **Add** ground turkey. **Break** into pieces and **stir** until cooked through and no longer pink. **Add** the butternut squash, chicken broth, green chilies, tomatoes, kidney beans, hominy, and tomato sauce. **Season** with chili powder, cumin, and salt. **Close** the lid, and then turn venting knob to the sealing position. **Pressure cook** at High Pressure for 15 minutes, **allow** for a natural release. **Open** the lid carefully.

**Yield:** 10, 1-cup servings

**Nutrition analysis:**

190 calories, 4g total fat, 0.5g saturated fat, 20mg cholesterol, 590mg sodium, 25g total carbohydrate, 7g fiber, 5g total sugars, 0g added sugars, 16g protein, 0% DV vitamin D, 8% DV calcium, 10% DV iron, 15% DV potassium



### Kentucky Proud Project

County Extension Agents for Family and Consumer Sciences University of Kentucky, Dietetics and Human Nutrition students

Source: FruitsAndVeggies.org  
July 2021

Buying Kentucky Proud is easy. Look for the label at your grocery store, farmers' market, or roadside stand. [PlateItUp.ca.uky.edu](http://PlateItUp.ca.uky.edu)



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University of Kentucky  
College of Agriculture,  
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Fertilize indoor seedlings after the second true leaves appear, using a liquid type fertilizer such as 20-20-20. Fertilize again about two weeks later.

# Quick TIP



# 2024 Boone County Fair

**June 24-29, 2024**

**FRUIT & VEGETABLE DISPLAY  
OPEN TO THE WORLD  
(VEGETABLES & CROPS EXHIBIT BUILDING)**

**Agent: Robby Brockman**

Jim Roth, Superintendent (859-462-0349)

Jim Brown, Assistant Superintendent (859-630-2563)



**FRUIT & VEGETABLES ARE ENTERED SUNDAY, JUNE 23 BETWEEN 2PM - 5PM**

No	Class	1st	2nd	3rd	No	Class	1st	2nd	3rd
001	1 dozen Green Beans, Bush.....	\$4.00	\$3.00	\$2.00	047	Plate 3 Large Paste Tomatoes (stems removed)			
002	1 dozen Half Runner Beans .....	4.00	3.00	2.00		.....	4.00	3.00	2.00
003	1 dozen Lima Beans in shell .....	4.00	3.00	2.00	048	Tomato Collection (6 or more varieties, each labeled)			
004	1 dozen Pole Beans .....	4.00	3.00	2.00		.....	4.00	3.00	2.00
005	1 dozen Yellow Wax Beans .....	4.00	3.00	2.00	49	Display 5 Vegetables (all different).....	6.00	5.00	3.00
006	3 Colored Beets .....	4.00	3.00	2.00	050	Basket Display of Various Small Gourds (past or present)			
007	Plate 3 Beets (tops on) .....	4.00	3.00	2.00		.....	6.00	5.00	3.00
008	1 Green Cabbage, flat head on plate, .....	4.00	3.00	2.00	051	Best Display of Culinary Herbs.....	4.00	3.00	2.00
	no wrapper leaves					(Must be kept watered as needed by Exhibitor)			
009	1 Green Cabbage, round head on plate, .....	4.00	3.00	2.00	052	Most Unusual Vegetable (with label) .....	4.00	3.00	2.00
	no wrapper leaves.....	4.00	3.00	2.00	053	Vegetable Basket Display.....	6.00	5.00	3.00
010	1 Red Cabbage on plate, no wrapper leaves.....	4.00	3.00	2.00	054	Franklin Brown Award (for most blue ribbons for			
011	Largest Cabbage by weight .....	4.00	3.00	2.00		fruits & vegetables)* .....	\$25.00	\$15.00	\$5.00
012	1 Chinese Cabbage .....	4.00	3.00	2.00					
013	1 Kohlrabi .....	4.00	3.00	2.00					
014	5 Brussels Sprouts .....	4.00	3.00	2.00					
015	1 Burpless Cucumber .....	4.00	3.00	2.00					
016	Plate 3 pickling Cucumbers .....	4.00	3.00	2.00					
017	Plate 3 slicing Cucumbers .....	4.00	3.00	2.00					
018	10 Snow Pea Pods .....	4.00	3.00	2.00					
019	10 Sweet Pea Pods .....	4.00	3.00	2.00					
020	Bunch of Rhubarb .....	4.00	3.00	2.00					
021	Plate of 3 Bulbs of Garlic .....	4.00	3.00	2.00					
022	Bunch of Collards .....	4.00	3.00	2.00					
023	Best Head of Broccoli.....	4.00	3.00	2.00					
024	Best Head of Cauliflower.....	4.00	3.00	2.00					
025	Plate of 3 Radishes .....	4.00	3.00	2.00					
026	Largest Turnip .....	4.00	3.00	2.00					
027	Plate 3 Onions, red/purple.....	4.00	3.00	2.00					
028	Plate 3 Onions, white .....	4.00	3.00	2.00					
029	Plate 3 Onions, yellow.....	4.00	3.00	2.00					
030	Plate of 3 Orange Carrots.....	4.00	3.00	2.00					
031	Plate of 3 Colored Carrots.....	4.00	3.00	2.00					
032	Longest Carrot, no forking .....	4.00	3.00	2.00					
033	Plate of 3 Sweet Peppers .....	4.00	3.00	2.00					
034	Plate of 3 Hot Peppers .....	4.00	3.00	2.00					
035	Plate of 3 Miscellaneous Peppers, .....	4.00	3.00	2.00					
	(all same variety)	4.00	3.00	2.00					
036	Plate 3 Red Potatoes .....	4.00	3.00	2.00					
037	Plate 3 White Potatoes .....	4.00	3.00	2.00					
038	Best Acorn Squash .....	4.00	3.00	2.00					
039	Best Butternut Squash .....	4.00	3.00	2.00					
040	Best Miscellaneous Squash .....	4.00	3.00	2.00					
041	Best Spaghetti Squash .....	4.00	3.00	2.00					
042	Best Squash, Yellow Crookneck.....	4.00	3.00	2.00					
043	Best Squash, Yellow Straightneck .....	4.00	3.00	2.00					
044	Best Zucchini Squash, green, not over 8" long.....	4.00	3.00	2.00					
045	Plate of 3 Small Salad Tomatoes (stems removed).....	4.00	3.00	2.00					
046	Plate of 3 Tomatoes, Full Size (stems removed) .....	4.00	3.00	2.00					

\* See below for details.

### FRUIT

055	Blueberries, A plate of 10 .....	4.00	3.00	2.00
056	Blackberries, A plate of 12 .....	4.00	3.00	2.00
057	Sweet Cherries, A plate of 5 .....	4.00	3.00	2.00
058	Tart Cherries, A plate of 5 .....	4.00	3.00	2.00
059	Mulberries, A plate of 5 .....	4.00	3.00	2.00
060	Strawberries, A plate of 5 .....	4.00	3.00	2.00
061	Largest Strawberry .....	4.00	3.00	2.00
062	Raspberries, A plate of 12.....	4.00	3.00	2.00
063	Best plate 3 Peaches.....	4.00	3.00	2.00

**▶ PLEASE NOTE ◀**

All exhibits in the Vegetable & Crop Exhibits Building  
will be released on  
**Sunday, June 30 from 2:00 PM until 4:00 PM.**  
Anything not picked up by 4:00 PM that day will be disposed of.

**Franklin Brown Awards**

*The "Franklin Brown Awards" will go to the 4-H individual and the Open Class individual receiving the most blue ribbons in fruits and vegetables at the fair. In case of a tie, one winner will be chosen, based on number of blues (3 pts. each), number of reds (2 pts. each) and number of whites (1 pt. each). A plaque for each will be on display at the Boone County Extension Office.*

For More Information...

For more information or to register for any of our classes, visit our website at [boone.ca.uky.edu](http://boone.ca.uky.edu).  
Click "Online Class Registration" or call us at 859-586-6101.

# Upcoming Horticulture Events *Please Register!*

## The Edible Landscape

► March 11, 1:00-3:00pm  
Boone County Enrichment Center  
Learn how to incorporate edible plants into your home landscape.

## Let's Get Started Growing a Home Vegetable Garden

► March 12, 2:00-4:00pm  
Boone County Enrichment Center  
Learn how to prepare your vegetable garden. Discover how to control pests, weeds, and diseases with minimum pesticide use.

## Growing Tropicals in Kentucky

► March 19, 11:00 am-12:30pm  
Boone County Extension Office  
Local horticulturist Kim Smith will discuss which tropical plants do well in our landscape and the special care they need.

## Growing Brambles

► March 20, 6:00-7:30pm  
Boone County Enrichment Center  
This class will discuss how to grow brambles in the tri-state area.

## Growing your Dyes

► March 27, 10:00-11:30am  
Boone County Enrichment Center  
Come and learn about starting a dye garden, including what plants produce different colors and how to grow those plants.

## Low Maintenance Lawn Care

► April 9, 4:00-6:00pm  
Boone County Enrichment Center  
Learn about the latest methods to have green, healthy, and dense turf with minimal care.

## Container Gardening

► April 15, 10:00-11:30am  
Boone County Enrichment Center  
We'll discuss the pros and cons of growing in containers and things to consider for maximum success.

## Building a Trellis

► April 16, 1:00-3:00 pm  
Boone County Enrichment Center  
Join us as we discuss how to construct various types of trellises and the plants that grow on them.

## Growing for the Boone County Fair

► April 17, 6:00-7:30pm  
Boone County Enrichment Center  
Learn how to grow and submit fruits and vegetables for the fair. Special emphasis placed on new categories for the 2024 fair.

## Earth Day Seed/Tree Seedling Giveaway

► April 22, 10:00 am-12:00pm,  
Florence BCPL  
OR 6:00-7:30 pm, Walton BCPL

## Companion & Succession Planting

► April 24, 6:00-7:30pm  
Boone County Enrichment Center  
We'll discuss how to maximize your garden space through companion and succession planting.



# Find us here...

## Extension Campus Location Key:

Virtual via Zoom, Must register to receive Zoom link 🏠  
**Extension Service office**, 6028 Camp Ernst Rd., Burlington  
**Enrichment Center**, 1824 Patrick Dr., Burlington  
**Farmers Market**, 1961 Burlington Pk., Burlington  
**Environmental and Nature Center**, 9101 Camp Ernst Rd., Union  
**Boone County Arboretum**, 9190 Camp Ernst Rd., Union; Register at: [www.bcarboretum.org/](http://www.bcarboretum.org/)

**Gardening with Kids**

► May 7, 4:00-5:30pm  
Boone County Enrichment Center  
Garden with your children! Class is  
targeted for kids ages 6-9.

**Residential Rain Gardens**

► May 13, 6:00-7:30pm  
Florence BCPL  
(7425 U.S. Hwy 42, Florence)  
Explore what it takes to design and  
construct a residential rain garden.  
Please register at the BCPL  
website.

**Re-Landscaping**

► May 14, 1:00-3:00pm  
Boone County Enrichment Center  
Join us to discuss how to give your  
home landscape that much  
needed face lift!

**Urban Trees**

► May 21, 6:00-7:30pm  
Boone County Enrichment Center  
Come and learn what species of  
trees do well in urban and  
suburban areas of the tri-state.

**Preventing Stress on your  
Landscape Trees**

► June 10, 6:00-7:30pm  
Virtually via Zoom  
Join us for what you can do to  
keep your landscape trees healthy  
and happy!

**What's Wrong with My  
Tomatoes!?**

► July 9, 1:00-2:30pm  
Boone County Enrichment Center  
This class will focus on challenges  
that tomatoes are facing, as well  
as possible solutions.

**Don't Get Squashed!**

► July 11, 1:00-3:00pm  
Boone County Enrichment Center  
Do you like summer squash but  
have a hard time either growing  
or consuming it? Join us for  
growing tips and delicious recipe  
ideas.

**ALL THE WORLD'S  
ALIVE AGAIN**

**The rabbit hops its gentle step**

**The lark sings lyric songs**

**All the world's alive again**

**Spring rights the winter wrongs.**

**Mother hen protects her chicks**

**White blossoms are in bloom**

**All the world's alive again**

**No snowy clouds to loom.**

**A kitten chirps her tiny mew**

**The child blinks his eyes**

**All the world's alive again**

**A new world crystalized.**

**~Jennifer Gunner**



*For more information or if you have questions, contact us—we are here to help!*

*859-586-6101 • boone.ca.uky.edu*

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*Boone County Extension Agent  
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*Joe Smith*

*Boone County Extension  
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*Melissa Pilcher*

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