

Pay Dirt

HORTICULTURE
May 2025



Cooperative Extension Service
Madison County
230 Duncannon Lane
Richmond, KY 40475
(859) 623-4072
Fax: (859) 624-9510
<http://extension.ca.uky.edu>

Hello Horticulturalists!

After a hard winter, the thought of working in my gardens is a welcome relief. Enjoy!

Sincerely,

Amanda Sears

County Extension Agent for Horticulture

amanda.sears@uky.edu

Visit <https://madison.ca.uky.edu/> and click on "Program Areas" and then "Horticulture"

Farmers' Market Updates!

Berea Farmers' Market

Starting May 3rd, the market opens an hour earlier on Saturdays! Hours will be 9:00 am to 1:00 pm at the Chestnut Street Pavilion at 635 Chestnut Street in Berea. For more information, check their website at <https://www.bereafarmersmarket.org/> or their Facebook at <https://www.facebook.com/bereafarmersmarket>

Madison County Farmers' Market

Visit the Market on Tuesdays for Tasty Tuesdays at Irvine McDowell Park in Richmond from 5:00 to 8:00 pm. Opening day for the Market will be Saturday, May 3rd at 9:00 am to 1:00 pm at White Oak Pond at 1238 Barnes Mill Rd, Richmond, KY 40475. For more info, check out their website at mc-fm.org. You can also find them on Facebook at: <https://www.facebook.com/MadisonKYFarmersMarket>

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

fun with fermentation

Hosted by Madison County FCS
Taught by Powell County Agent Kendyl Redding

Join us in a fun lesson as we learn the basics of fermentation!
No Experience needed!
Free!

Tuesday- May 27th
@ 5:30 PM
call to sign up!
(859) 623-4072

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

Educational programs of Kentucky Cooperative Extension serve all people regardless of economic or social status and will not discriminate on the basis of race, color, ethnic origin, national origin, creed, religion, political belief, sex, sexual orientation, gender identity, gender expression, pregnancy, marital status, genetic information, age, veteran status, physical or mental disability or reprisal or retaliation for prior civil rights activity. Reasonable accommodation of disability may be available with prior notice. Program information may be made available in languages other than English. University of Kentucky, Kentucky State University, U.S. Department of Agriculture, and Kentucky Counties, Cooperating.

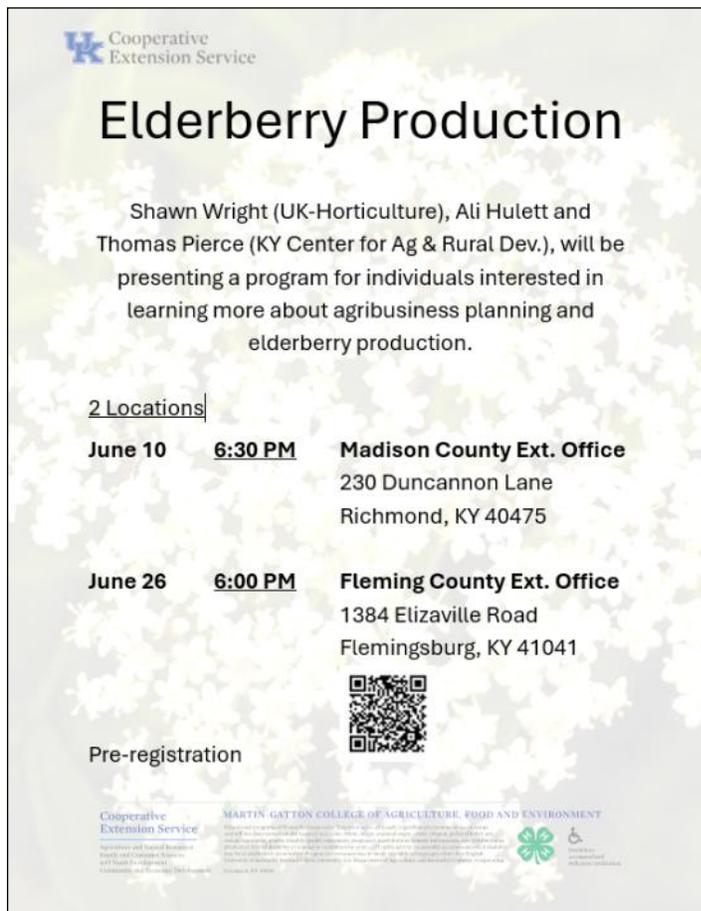


Disabilities accommodated with prior notification.

Safety tips for gardeners

- Wear gloves to avoid skin rashes, cuts, and contaminants.
- Keep harmful chemicals, tools, and equipment out of kids' reach. Read all instructions and labels so you use these items properly.
- Cut your risk for sunburn and skin cancer by wearing a wide-brimmed hat, sunglasses, and sunscreen with sun protective factor (SPF) 15 or higher.
- Protect against diseases carried by mosquitoes and ticks. Use insect repellent. Wear long-sleeved shirts and tuck pants into your socks.
- If you are outside in hot weather, drink plenty of water.
- Pay attention to signs of heat-related illness, including high body temperature, headache, rapid pulse, dizziness, nausea, confusion, or unconsciousness.
- Seek emergency medical care if needed.

Source: Adapted from U.S. Centers for Disease Control and Prevention



Cooperative Extension Service

Elderberry Production

Shawn Wright (UK-Horticulture), Ali Hulett and Thomas Pierce (KY Center for Ag & Rural Dev.), will be presenting a program for individuals interested in learning more about agribusiness planning and elderberry production.

2 Locations

June 10	6:30 PM	Madison County Ext. Office 230 Duncannon Lane Richmond, KY 40475
June 26	6:00 PM	Fleming County Ext. Office 1384 Elizaville Road Flemingsburg, KY 41041

Pre-registration 

Cooperative Extension Service | MARTIN GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT



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

GARDEN PARTY

FUNDRAISER FOR OVARIAN CANCER SCREENING

Reservations beginning April 1st-May 15th at the Madison County Extension Office or by mail. Checks only made out to Madison County Extension Homemakers.

MADISON COUNTY EXTENSION OFFICE 230 DUNCANNON LANE RICHMOND KY 40475	June 3rd, 2025 11 AM- 1 PM tickets \$20 per person
---	---

Speakers:
U.K. Ovarian Cancer Screening Program

Amanda Sears, Madison County Horticulture Agent:
"Moon Gardens"

Menu

Entree Salads:
Chicken Pasta Salad with Grapes
Pasta & Fresh Vegetable Salad with Mustard Vinaigrette

Additional Salads:
Raw Broccoli & Cauliflower
Corn & Zucchini Salad
Rolls

Dessert:
Mixed Fruit Salad and variety of cookies



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

LIVING WITH ALPHA-GAL SYNDROME

JOIN UK EXTENSION FOR A WEBINAR BY ANR, HORT, FCS, & NEP AS WE COVER THE BASICS OF A.G.S., TICK BITE PREVENTION, AND DIET/LIFESTYLE MANAGEMENT IN RESPONSE TO THE CONDITION.

 DATE: 29TH MAY, 2025	 SPEAKER: UK EXTENSION STAFF	 TIME: 7Pm Eastern
--	--	--

WEBINAR :

 Use the QR code or link to register. Those who register for the webinar will be emailed the Zoom login information directly.

ukfcs.net/AgS

For Questions contact:
hunley.jessica@uky.edu
(859) 623-4072

“FIG”uring It Out

Have you ever thought about growing figs? This fruit is native to the eastern Mediterranean region, which has warm, wet winters and hot, dry summers. The problem with growing figs here in Kentucky is our winters are often too cold. But, with a little planning, you can grow figs here. Although you will probably not have enough to put the fig newton industry out of business.



Choose varieties of figs that do well in colder climates. Several, such as Brown Turkey, Chicago Hardy, and Celeste can survive temperatures as low as 10-15 degrees F. Even with a bad winter, the root system may survive despite the above ground portion dying back to the ground. That means that in the spring, new canes will come up. In cases like that, you can still get a fig crop because these varieties bear fruit on wood that is less than a year old.

Pick a good location for your fig. This plant can grow in clay soils as long as there is adequate drainage, so avoid areas that are prone to standing water. Place your fig in a protected location, such as on the south side of a building. The building provides protection from winter winds and will have higher temperatures than an open site. Just be sure to plant the fig at least four feet from the building to allow for room to grow.

Many people have found luck growing figs in containers. The container needs to be very large, such as 30 gallons, to support the size of a grown fig. To make things easier, I would definitely choose a container with wheels. Proper watering is very important. When there is fruit forming, the container may need two to three gallons of water a day! One person I spoke with has had the same fig growing in a container for ten years. In the spring he rolls the container out into the sunshine, and in fall when the leaves drop off, he rolls it back into a protected area for the winter. According to that producer, he has more figs than he can eat.



Only Buy Healthy Plant Material



This is very important! After all, there are enough insects and disease to combat, do you want to add more to your landscape? Be sure to inspect the plant material for pests and diseases.

- Check out as much of the root system as you can.
- Roots should appear uniform and white.
- Avoid plants with matted roots.
- Look at the overall color of the plant. Most plants should have a dark green color. Avoid plants that have poor color, spots or appear wilted. Check the plant also for insects.
- Be sure to check the bottom of the leaves! Insects are notorious for hiding there. Also check for signs eggs or webbing.

Tent Caterpillars Are On The Crawl

*** Do not attempt to burn these out of your tree!***

You may have noticed the ugly webbing nestled in the base of branches against the trunks of trees. It is a sure sign the Eastern Tent Caterpillars (ETC) have emerged. This caterpillar eats the leaves off of trees, especially on wild cherry, apple, and crabapple, although it can also be found on hawthorn, maple, cherry, peach, pear, and plum as well.

The ETC overwinters as an egg sac on the branches of trees. They begin to hatch at bud break in early March. The caterpillar is hairy and black with white stripes down their backs and brown and yellow lines along their sides. The adult moth is reddish-brown with two pale stripes running diagonally across each front wing. The ETC are social insects and congregate together in a silken tent they spin in the crotch of the tree. The caterpillars feed mostly in the morning or at night, defoliating the tree that holds their silk nest. As the caterpillars grow, so does the nest.



The easiest way to control this insect is to get rid of its nest. If the webbing is low enough, just clean it out by hand. The caterpillars will not hurt you if you do this bare handed, however if you feel squeamish about it, put a plastic bag over your hand and rake out the nest. After removing the webbing, destroy it. As the nest grows, so does the difficulty of control. If the nest is large, you may need to have to prune it out of the tree. Often people will attempt to burn the nest while it is in the tree. This is not recommended since it will damage the tree.

Vegetable Packet Recipe

- 2 small zucchini, sliced
- 2 small yellow squash, sliced
- 4 small red potatoes, sliced
- 1/2 red onion, sliced
- 1/2 bell pepper, seeded and sliced
- 1/4 cup light Italian salad dressing
- Salt and pepper (optional, to taste)

1. Heat oven to 400 degrees F.
2. In a large bowl, add all the sliced vegetables. Add dressing and toss until vegetables are coated.
3. Tear 2 large squares of aluminum foil and place half of the vegetable mixture on each piece. Place an equal piece of foil over the top of vegetable mixture and fold bottom piece with top sheet to form a packet.
4. Bake for 20 to 30 minutes.
5. Before you open the packets, poke holes in the foil with a fork. Be very careful opening the foil as the steam will be very hot and could burn you!
6. Empty vegetables onto serving plate or serve from foil packets.



Makes 5 servings Serving size: 3/4 cup; Nutrition facts per serving: 140 calories; 3g total fat; 0.5g saturated fat; 0g trans fat; 0mg cholesterol; 135mg sodium; 27g total carbohydrate; 4g dietary fiber; 5g total sugars; 0g added sugars; 4g protein; 0% Daily Value of vitamin D; 2% Daily Value of calcium; 6% Daily Value of iron; 20% Daily Value of potassium