

# HORT FROM THE HILLTOP

## HARRISON COUNTY HORTICULTURE NEWSLETTER



*Jessie H. Sayre*

**February 2023**

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University of Kentucky  
College of Agriculture,  
Food and Environment  
Cooperative Extension Service  
Cooperative Extension Service

Harrison County  
668 New Lair Road  
Cynthiana, KY 41031  
(859) 234-5510  
Fax: (859) 234-6197  
http://harrison.ca.uky.edu

## Homesteading Series



Join us on the 1st Tuesday of each month now through March (excluding January) to learn more about homesteading on your very own property! These courses are suited for those who are interested in homegrown and self-sufficiency whether you are just beginning or have an established operation and just need a few more resources.

**CAIP  
ELIGIBLE  
COURSE**

### 5 Courses Available

#### ~~Small Scale Rabbit Farming~~

Fill your freezer with the other white meat! Learn how to raise rabbits for meat on your homestead, farm, or even in your backyard.

~~October 4  
6:00pm~~

#### ~~Meat Canning~~

Discover how to can and store the meat you produce to feed your family all year round.

~~November 1  
6:00pm~~

#### ~~Poultry Production for Meat~~

Purchasing, housing, feeding, maintenance, tips/tricks and more to fill your freezer with homegrown poultry.

~~December 6  
6:00pm~~

#### Beekkeeping

Find out what you need to start and care your own apiary for honey production and pollination.

February 7  
6:00pm

#### Gardening for the Homestead

Fill your kitchen with a homegrown bounty of fruits and vegetables. Discover the how-to's of raising fresh produce at home.

March 7  
6:00pm

To register for the courses or for more information, contact the Harrison County Extension Office at 859-234-5510

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

Educational programs of University 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, or physical or mental disability. University of Kentucky, Kentucky State University, U.S. Department of Agriculture, and Kentucky Counties, Cooperating.



Hello Horticulturalists! I hope you are staying warm with this winter weather! This month's newsletter has several dates to make note of for classes and programs, so be sure to look through each page!

As a reminder, please call the office to sign up for any classes you plan to attend that we host at the extension office so we can prepare enough materials.

## Farmers Market 2023 Kick-off Meeting!



The Harrison County Farmers Market will be having a meeting

on **Monday, February 6th at 6:00 p.m. at the Harrison County Extension Office.**

This meeting will be very important to attend, as plans are going to be made for the upcoming season.

Previous members as well as potential new members are strongly encouraged to attend.



THURSDAY, FEBRUARY 23  
10:30 & 5:30

## HOME FRUIT PRODUCTION

Harrison County Extension Office

Learn the basics about growing fruit at home for your family - strawberries, brambles, grapes and tree fruit

Call the office to Register 859-234-5510

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LEXINGTON, KY 40546



Disabilities  
accommodated  
with prior notification.

# Do You Have Freeze Damage?

*Article by: Amanda Sears, Madison County Extension Agent for Horticulture*

The recent frigid cold wind and temperatures were hard on all of us. I hope you fared well through that time, and were warm without frozen pipes!

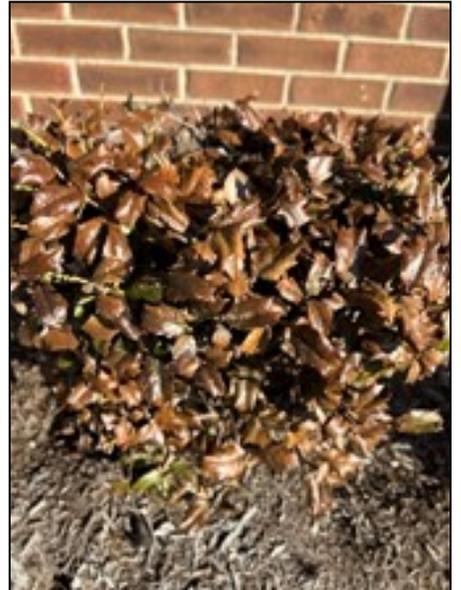
But what about your plants, trees, and shrubs? How did they do through the bad weather?

Not every plant will react the same. For example, our dormant trees and shrubs (including our fruit plantings) should be okay. The exceptions would be things that were newly planted or already stressed. Also, plants that are only marginally hardy for our area may be impacted. Native plants are rarely damaged by Kentucky's unpredictable weather.

Evergreens, both needled and broadleaf, will be more likely to show damage. The amount of damage will vary from minor leaf burn (brown discoloration) to the lost of some plants. The reason evergreens are more likely to be damaged is because wind can cause desiccation from their leaves or needles. That means water leaves the plant. And because the ground was frozen, the plant could not take up more.

So, what can you do to help your damaged plants? The best thing to do is to wait until spring. Many plants will recover given time. Some may need pruning and others may have been killed. But the important thing is, to wait and see.

Hopefully we have seen the last of the extreme cold and winds, but there is a lot of winter left. Something that concerns me is the very mild, warm weather we have had the last week. Once that happens, plants are more likely to sustain damage if we have another cold snap. Unfortunately, there isn't anything we can do about that either. Patience may be a virtue, but it can still be very annoying.



Current freeze damage on holly.



Leaf burn and twig dieback of holly from winter injury. (Julie Beale, UK)



Leaf browning of southern magnolia exposed to drying winter winds. (Photo: Julie Beale, UK)



The Food Connection at the University of Kentucky, in partnership with the Kentucky Center for Agriculture and Rural Development and the Kentucky Department of Agriculture, invite you to join in a full day of workshops, networking, and conversations designed to bring together local food professionals and advocates who work on the front lines of growing our local food and farm economy. The Summit will bring together local food systems practitioners from across Kentucky to share challenges, opportunities, best practices, and build capacity for our local/regional food economy.

View the latest information about the 2023 Summit online, including session titles and descriptions: <https://foodconnection.ca.uky.edu/kentucky-local-food-systems-summit>

*This year's event includes three primary session tracks: Value Chain Coordination, Cultivating a Just, Equitable, + Resilient Local Food System, and Where Are We Going?*

Early bird registration for the Summit is \$75 per person ending 1/15/2023. Regular Registration is \$95 per person. Registration includes Summit attendance, parking, all day coffee, a locally sourced KY Proud lunch, and a networking reception (please bring your ID if you think you may have an alcoholic beverage at the reception).

Scholarships are available on an as needed basis. For more information, please contact Dr. Ashton Potter Wright via email [ashtonpotterwright@uky.edu](mailto:ashtonpotterwright@uky.edu)



## Small-Scale Farm Grant

Enhancing agricultural opportunities for small-scale farms

# 2022/2023 Application

DEADLINES: February 1 • April 1 • June 1 • August 1 • October 1 • December 1



Providing assistance and development in aquaculture and aquaponics, value-added products, certified organic agriculture, agroforestry, and food-insecure areas.

KENTUCKY STATE UNIVERSITY  
LAND GRANT PROGRAM  
COOPERATIVE EXTENSION BUILDING  
400 E. MAIN STREET FRANKFORT, KY 40601  
(502) 597-6831

FUNDING PROVIDED BY  
**KADF**  
KENTUCKY AGRICULTURAL  
DEVELOPMENT FUND

The Kentucky State University (KYSU) Center for the Sustainability of Farms and Families (CSFF) works to develop resources to provide assistance to small-scale farms. In partnership with the Kentucky Agricultural Development Fund (KADF) and the Kentucky Agricultural Development Board (KADB), KYSU is able to provide these grants. This program helps farmers who want to improve their farming operations, improve the marketability of their products with value-added enterprise, and who want to further their farming and agricultural knowledge through educational trainings.

For more information go to <https://www.kysu.edu/academics/college-ac/school-of-ace/co-op/small-scale-farm-grant-program.php>

For questions, contact: [joni.neslon@kysu.edu](mailto:joni.neslon@kysu.edu),  
[kevin.gutowski](mailto:kevin.gutowski@kysu.edu), or [allison.noel@kysu.edu](mailto:allison.noel@kysu.edu)

# Community Corner

MCTC



LIBRARY



HC EXTENSION



CHAMBER OF COMMERCE



Check out what's happening in our community! Use your smart phone camera to scan the QR codes to be directed to the organization's separate website.



Stay up to date!

Follow us on FACEBOOK!

Harrison County

Cooperative Extension—  
Horticulture



Start your day with Extension!

9:10 a.m. Stacey Stephens with NEP:

1st Monday of the month

Jessica Sayre with Horticulture:

1st Wednesday of the month

Shannon Farrell and Holly Laytart with 4-H:

2nd Wednesday of the month

Shelley Meyer with FCS: 4th Thursday of the month

## Licking Valley Honey

### Bee Society



Next Meeting:

February 14th

Beginning Beekeepers Session

beginning at 5:30 p.m.

General Beekeeping Club Meeting

beginning at 6:30 p.m.

at the Harrison County Extension Office



## Kentucky Red Velvet Muffins

1 1/4 cups whole-wheat flour  
1/3 cup cocoa powder  
1 1/2 teaspoons baking powder  
1/2 teaspoon salt  
1/2 cup sugar  
4 tablespoons unsalted butter, softened

Zest of one orange  
Juice of one orange (about 4 tablespoons)  
2 large eggs, at room temperature  
1/2 cup unsweetened applesauce

1 teaspoon vanilla extract  
1 cup finely chopped cooked beets (see back of card for cooking instructions)  
1/2 cup semisweet chocolate chips

**Preheat** oven to 350 degrees F. **Line** 12 muffin cups with paper liners. **Mix** flour, cocoa, baking powder, and salt together in a medium bowl. In a separate large bowl, **beat** sugar, butter, and orange zest until smooth. **Add** orange juice, eggs, applesauce, and vanilla to the sugar mixture; **beat** until smooth. **Stir** about one-third of the flour mixture into the sugar mixture to fully incorporate it into a batter; **repeat** with remaining flour mixture in two even additions. **Fold in** beets and chocolate chips. **Divide** batter

equally into the lined muffin cups using a 1/4-cup measuring scoop. **Bake** about 25 minutes, until a toothpick inserted into the center comes out clean. **Cool** in pan for 10 minutes before **removing** muffins to cool completely on a wire rack.

**Yield:** 12 muffins

**Serving size:** 1 muffin

**Nutrition analysis:** 170 calories, 7g total fat, 4g saturated fat, 40mg cholesterol, 190mg sodium, 26g total carbohydrate, 3g fiber, 15g total sugars, 12g added sugars, 4g protein, 0% DV vitamin D, 2% DV calcium, 6% DV iron, 4% DV potassium.