November 2022

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Hello Horticulturalists!

Welcome to November! Now is the time of year to sit back and relax a bit and take a break from all the yard work and hard work of gardening! Many of you have made great efforts throughout the year to preserve food from your gardens and now is the time to start enjoying the reward from your work!

We have several programs coming up over the next couple of months, so be sure to check out all of the flyers included in this newsletter. I am beginning to plan classes for 2023. I hope they are programs that you will enjoy! If you ever have a suggestion for a class or program, please let me know!

As you decide which programs you would like to attend, please call the office at 859-234-5510 to sign up—some of these classes fill up quickly! I look forward to seeing you all!



It's only November, but I wanted to go on and get word out that we will have a Holiday Wreath Workshop on Thursday, December 8th. This class will be taught at 3 separate times—10:00 a.m., 2:00 p.m., and 6:00 p.m. All supplies are provided and there is a \$5 fee to help cover supplies.

Don't delay to get signed up—these spots will go FAST!





CAIP ELIGIBLE COURSE 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.

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 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

February 7 6:00pm

Beekeeping

Find out what you need to

start and care your own

apiary for honey

production and pollination.

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

Agriculture activeness services
Agriculture and Natural Resources
Family and Consumer Sciences
4-H Yeath Development
Community and Economic Development

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Next Meeting: November 8th

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



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

ESTATE PLANNING SERIES

Harrison County Extension Office

Have you planned for your future?

Do you know what will happen to your things after you pass?

Talk to experts to begin your estate planning!



THE IMPORTANCE OF ESTATE PLANNING

Monday, November 7- Nichole Huff, General Estate Planning

Monday, November 21- Steve Isaacs, Farm Succession Planning

DCVD to 950 224 5510 I



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

NOVEMBER 18TH 859-234-5510 **RSVP BY FRIDAY**



and extension happenings, and express our appre to community members

Noon-8pm (updated start time)

5:30-7:30pm

Stop by to view displays and enjoy refreshmen

Join us for supper, live band, \$4-H entreprened

Friday, November 11th











PRODUCE FARM INVENTORY SURVEY

Produce Farm Inventory Survey

The Kentucky Department of Agriculture is now requiring anyone that grows and sells produce in Kentucky, to complete this survey. If you grow produce only for yourself or only to give away, this is not a requirement, but anyone that grows it for sale, this is a requirement. It is a very simple and brief survey that can be found at this link:

https://www.kyagr.com/marketing/plant/fsma-survey.aspx

If you prefer a paper copy to mail in, we have those available at the extension office.

Some producers may have already completed this survey. If you have, you do not need to complete it again.

If you have any questions, please call our office at 859-234-5510.





8 small to medium russet potatoes, peeled and diced

1 green bell pepper, chopped

1 red bell pepper, chopped

1 medium onion, chopped 1 cup Mexican blend cheese, shredded

½ cup margarine, melted ½ cup low-fat milk 2 tablespoons fresh parsley, chopped

1 tablespoon dried
basil, crushed

4 teaspoon salt

4 teaspoon black
pepper

Preheat oven to 350 degrees F. Place the potatoes, bell peppers and onion in a medium pan and cover with water. Place over high heat and bring to a boil. Reduce heat and simmer 12-15 minutes, or until vegetables are tender. Drain the vegetables and place in a mixing bowl. Stir in the cheese, margarine, milk and seasonings until

9-by-13-inch baking pan that has been sprayed with a non-stick coating. **Bake** for about 20 minutes or until bubbly.

Yield: 12, 1/2 cup servings

Nutritional Analysis: 200 calories, 9 g fat, 2 g saturated fat, 5 mg cholesterol, 370 mg sodium, 24 g carbohydrates, 3 g fiber, 3 g sugar,



The Extension Office
will be closed
November 24—25th