AGRICULTURE & NATURAL RESOURCES

From the Ground Up

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

BATH COUNTY AGRICULTURAL NEWSLETTER

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Bath County Agriculture

April 2017

UPCOMING MEETINGS/DATES TO REMEMBER:

- Beef Quality Assurance (BQA) and Cattle Care and Handling Certification

April 10th at 6:30 p.m. at the Bath County Ag Center

GARDENERS CALENDAR AND THINGS TO CONSIDER

Now is the time to start planning your garden.

1. Make sure you have selected a good site with soils that are well drained, in full sun and relatively level.
2. Prepare the soil properly, conduct a soil test and add any fertilizer and lime that the test calls for.
3. Don't overplant! Only prepare as much garden as you can manage.
4. Grow vegetables you and your family will eat and that produce the maximum amount of food in the available space
5. Make sure you plant during the correct season for the vegetable you are growing.
6. Choose varieties that are right for the area
7. Harvest at the right times and stage of maturity.
8. If you have used the same garden space for a few years, try to avoid planting the same or closely related crop in exactly the same spot more than once every 3 years.
9. Buy fresh, high quality seed from a local seed store, garden center or mail order.
10. If you buy transplants, look for these qualities in a good transplant. – Plants that were seeded at the right time, grown at the right temperature, and had abundant light and moisture will be compact, with the distance between the leaves very small. The stems will be pencil thick and rigid. Leaves will be dark green, large and upright.
11. Choose transplants that are NOT trying to produce flowers or fruit. Plants trying to produce fruit are slow to develop good root systems to support later fruit production.

The following charts will help you determine the earliest and latest safe planting dates for many of our common vegetable crops. The smaller chart also lists most of the common crops for early spring gardens and approximate days to maturity.

Table 14. Earliest and latest planting dates in the garden in Kentucky. (If producing your own transplants, begin two to 12 weeks earlier than these listed dates. See Table 5.)

Crops	Earliest Safe Planting Date			Latest Safe Planting Date[1]		
	Western	Central	Eastern	Eastern	Central	Western
Asparagus (crowns)	Mar 10	Mar 15	Mar 20		(Spring only)	
Beans (snap)	Apr 10	Apr 25	May 1	July 15	July 25	Aug 1
Beans (lima)	Apr 15	May 1	May 10	June 15	June 20	July 1
Beets	Mar 10	Mar 15	Mar 20	July 15	July 20	Aug 15
Broccoli (plants)	Mar 30	Apr 5	Apr 10	July 15	Aug 1	Aug 15
B. Sprouts (plants)	Mar 30	Apr 5	Apr 10	July 1	July 15	Aug 1
Cabbage	Mar 15	Mar 25	Apr 1	July 1	July 15	Aug 1
Carrots	Mar 10	Mar 20	Apr 1	July 1	July 15	Aug 1
Cauliflower (plants)	Mar 30	Apr 5	Apr 10	July 15	July 20	Aug 5
Celery	Apr 1	Apr 5	Apr 10	June 15	July 1	July 15
Chard	Mar 15	Mar 20	Apr 1	June 15	July 15	Aug 1
Collards	Mar 1	Mar 10	Mar 15	July 15	Aug 1	Aug 15
Sweet Corn	Apr 10	Apr 20	May 1	June 15	July 10	July 20
Cucumbers	Apr 20	May 1	May 10	June 15	July 1	July 15
Eggplant (plants)	May 1	May 10	May 15	June 1	June 15	July 1
Kale	Mar 10	Mar 20	Apr 1	July 15	Aug 1	Aug 15
Kohlrabi	Mar 15	Mar 20	Mar 25	July 15	Aug 1	Aug 15
Lettuce (leaf)	Mar 15	Mar 25	Apr 1	Aug 1	Aug 15	Sept 1
Lettuce (bibb plants)	Mar 15	Mar 25	Apr 1	July 15	Aug 1	Aug 15
Lettuce (head plants)	Mar 15	Mar 25	Apr 1	July 1	July 15	Aug 1
Muskmelons	Apr 20	May 10	May 15	June 15	July 1	July 15
Okra	Apr 20	May 10	May 15	July 1	July 15	Aug 1
Onions (sets)	Mar 1	Mar 10	Mar 15		(Spring only)	
Onions (plants)	Mar 15	Mar 25	Apr 1	June 15	July 1	July 15
Onions (seed)	Mar 10	Mar 20	Apr 1	June 1	June 15	July 1
Parsley	Mar 10	Mar 20	Apr 1	July 15	Aug 1	Aug 15
Parsnips	Mar 10	Mar 20	Apr 1	June 1	June 15	July 1
Peas	Feb 20	Mar 1	Mar 15		(Spring only)	
Peppers (plants)	May 1	May 10	May 20	June 15	July 1	July 15
Irish Potatoes	Mar 15	Mar 15	Mar 20	June 15	July 1	July 15
Sweet Potatoes	May 1	May 10	May 20	June 1	June 10	June 15
Pumpkins	Apr 20	May 5	May 10	June 1	June 15	July 1
Radishes	Mar 1	Mar 10	Mar 15	Sept 1	Sept 15	Oct 1
Rhubarb (crowns)	Mar 1	Mar 10	Mar 15		(Spring only)	
Rutabaga	Mar 1	Mar 10	Mar 15	July 1	July 10	July 15
Southern Peas	Apr 20	May 5	May 10	June 15	July 1	July 15
Snow Peas	Feb 20	Mar 1	Mar 15	July 20	Aug 1	Aug 8
Spinach	Feb 15	Mar 1	Mar 10	Aug 15	Sept 1	Sept 15
Summer Squash	Apr 20	May 10	May 15	July 15	Aug 1	Aug 15
Tomatoes (plants)	Apr 20	May 5	May 15	June 1	June 15	July 1
Turnips	Mar 1	Mar 10	Mar 15	July 15	Aug 1	Aug 15
Watermelons	Apr 20	May 5	May 15	June 15	July 1	July 15
Winter Squash	Apr 20	May 10	May 15	June 15	July 1	July 15

[1] Based on average of early maturing varieties. Mid-season and late-maturing varieties need to be planted 15 to 30 days earlier than latest date. Nearly all of the fall-planted garden crops will require irrigation during dry periods. Additional insect controls may be necessary for these tender young plants.

The Bath County

Table 10. Crops for the spring garden.

Vegetable	Seeds	Transplants	Days to Maturity[1]
Beets	x		55-60
Bibb lettuce	x	x	60-80
Broccoli		x	40-90
Brussels sprouts		x	80-90
Cabbage		x	60-100
Carrots	x		60-80
Cauliflower		x	50-100
Celery		x	100-130
Chinese cabbage	x	x	43-75
Collards	x		75-90
Endive	x	x	60-90
Kale	x	x	50-60
Kohlrabi	x		50-70
Leaf lettuce	x	x	40-50
Mustard greens	x		35-60
Onions[2]	x	x	40-120
Peas	x		60-80
Potatoes[3]			90-140
Radishes	x		20-30
Spinach	x		40-70
Swiss chard	x	x	55-60
Turnips	x		40-60
Turnip greens	x		30-50

[1] Days given are for the early to late varieties.
[2] Onions are also available in sets.
[3] Potatoes are available as seed pieces.

Extension Office has a number of healthy and delicious recipes that you can pick up free of charge. I will try to feature something different in each newsletter. I hope you find some that you can enjoy!

Spinach Pasta Bake

2 cups whole wheat penne pasta
1 pound lean ground beef
1 large onion, chopped
1 large carrot, shredded
1 teaspoon black pepper
1½ teaspoons dry basil
1 teaspoon garlic powder
1 teaspoon dried oregano
1 can (14 ounces) Italian diced tomatoes, drained
10 ounces fresh spinach, chopped
1 cup low-fat shredded Mozzarella cheese

Preheat oven to 350 degrees F. **Cook** pasta according to package directions. **Drain** and **cover** to keep warm. In a large skillet over medium heat, **cook** the beef and onions until beef is no longer pink. **Drain. Return** beef to skillet. **Add** carrots and spices and **cook** an additional two minutes. **Stir** in tomatoes. **Reduce** heat to low. **Cover** and **simmer** 10 minutes. **Add** pasta and spinach and mix well. **Cover** and **cook** an additional 3 minutes or until spinach is wilted. **Pour** into greased 3-quart baking dish. **Sprinkle** with Mozzarella cheese. **Bake**, uncovered for 10 minutes.

Yield: 9, 1 cup servings

Nutritional Analysis: 200 calories, 4.5 g fat, 2 g saturated fat, 35 mg cholesterol, 270 mg sodium, 25 g carbohydrate, 4 g fiber, 4 g sugars, 18 g protein.

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

Kentucky Spinach

SEASON: May-June and September-November.

NUTRITION FACTS: One cup serving of raw spinach has 10 calories. Packed with vitamins that promote health, it is a major source of vitamins A and C. It is also a good source of calcium.

SELECTION: Look for bright green leaves that are fresh, young, moist and tender. Avoid coarse stems and injured, torn, dried, limp or yellowed leaves.

STORAGE: Store in the coldest part of the refrigerator for no more than 2 to 3 days.

PREPARATION: Wash in lukewarm water in a large bowl. Remove any roots, rough ribs and the center stalk, if it is large or fibrous.

PRESERVING: Wash leaves and remove large stems. Blanch 2 minutes, cool, drain and pack in canning or freezer jars or plastic freezer boxes, leaving ½-inch headspace. Seal, label and store up to one year in the freezer.

Source: www.fruitsandveggiesmatter.gov

SPINACH PASTA BAKE
Kentucky Proud Project
County Extension Agents for Family and Consumer Sciences
University of Kentucky, Dietetics and Human Nutrition students
March 2016

Educational programs of Kentucky Cooperative Extension serve all people regardless of race, color, age, sex, religion, disability, or national origin. For more information, contact your county's Extension agent for Family and Consumer Sciences or visit www.uky.ag/fcs

COOPERATIVE EXTENSION SERVICE
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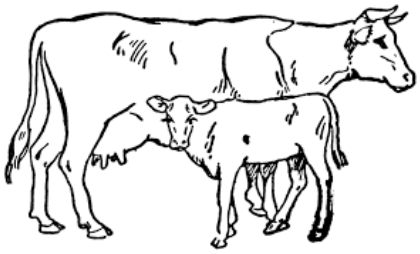

BQA AND CATTLE CARE AND HANDLING

The Bath County Extension office will have a Beef Quality Assurance (BQA) training and a Cattle Care and Handling meeting on April 10 at 6:30 p.m. at the Ag Center. These 2 programs will be conducted jointly that evening. The 2 programs provide separate certifications, both certifications are good for 3 years.

The BQA program is a required certification for some of the CAIP cost-share programs, so if you do not have this certification or if your certification has expired, you will need to attend this program. There is a $5.00 fee associated with this training – If you pay by check, you should make your check to the Kentucky Beef Network.

The Cattle Care and Handling program will meet the educational requirement for anyone participating in the CAIP cost-share program in 2017.

If you plan to attend this 2 hour training, please call the Bath County Extension Office at 674-6121 so we can be sure to have enough materials on hand.

CATTLE MANAGEMENT TIPS FOR APRIL

If you have a spring calving herd, now is the time to start thinking about your bulls. Have a veterinarian perform a breeding soundness exam to be certain he is ready for service this summer. If you plan to do any synchronization programs this spring, start planning now and order any needed supplies. If you intend to AI your cows, review the data on available bulls and select a bull that has the EPD's that meet your goals.

Spring is a good time to work cows. Work with your veterinarian to put together a health plan for the herd. Deworm cows, vaccinate cows for Vibrio, Lepto (5way), IBR, PI3, BRSV, and BVD. If you plan to use a modified live vaccine, plan to work cow 4-6 weeks prior to breeding. Make sure to vaccinate the calves for blackleg.

High mag mineral is necessary until daytime temperatures are consistently above 60 degrees.

Castrate and dehorn male calves and implant according the product labeling.

If you have a fall calving herd, now is the time to pregnancy check your cows if you haven't already. Cull any open cows. Finish vaccinating calves, re-implant and start working on marketing plans for the calves.

FORAGE MANAGEMENT CONSIDERATIONS

Complete seeding for alfalfa and determine if there is a need for any supplemental pastures this season. Supplemental forages may include millet or sundangrass.

Fix fences, get hay equipment ready and operational, move cattle to early grazing pastures and start thinking about weed control in your hay and pasture fields.

Recommended seeding dates:

Alfalfa – March 15 to May 1	Clover – February 1 to April 15
Corn – April 1 to May 20	Fescue – February 15 to May 15
Peal Millet – May 1 to August 1	Orchardgrass – February 15 to May 15
Sudangrass – May 10 to August 1	Turnips – April 1 to June 1

Mulch, Mold, & Fungi

by John Strang & Paul Vincelli

Mulch can be beneficial in many ways on plant beds, around foundation shrubs and other gardening locations in your yard, but mold can threaten its benefits.

In landscape beds and gardens, mulch helps control weeds, prevent extreme soil temperature fluctuation, decrease water evaporation and improve drainage. Mulch also reduces mower and string trimmer damage on shrubs and trees by suppressing vegetation near their trunks. As it decomposes, mulch produces organic materials to improve soil and otherwise benefit plants.

You need to periodically re-apply mulch to continually get these benefits.

Nuisance fungi occasionally grow on mulch. They include shotgun fungus, slime molds, stinkhorns, earthstars and toadstools.

The shotgun fungus shoots masses of tiny black spore structures onto adjacent surfaces such as vehicles and home siding.

Slime molds are more unsightly than harmful. They don't cause plant diseases and aren't parasitic. Slime mold spores usually appear from late spring to fall. Abundant wet weather stimulates above-ground appearance of these fungi that initially appear slimy but quickly become dry and powdery when converting into spore masses. You'll often see slime molds quickly appear and usually disappear in one to two weeks. They tend to reproduce in the same location every year.

Fungicide use isn't recommended because slime molds aren't harmful.

When mulch hasn't been composted, it might contain fungi that cause plant diseases. This situation is rare, however, and only occurs in non-composted mulch. Plant material fertility problems can arise when fungi in decomposing mulch remove nitrogen from the soil.

Insufficient moisture problems can develop when fungi permeate thick layers of dry mulch creating a surface that's difficult for water to penetrate.

To gain the most benefit, you should use composted mulch with a high bark content and little wood material. Avoid finely ground, woody products that haven't been composted.

If you buy fresh wood chips from a tree-maintenance firm, add water to the chips and allow them to partially compost for about six weeks. If this material doesn't have fresh leaves, you can add some nitrogen to speed up the process. Avoid using fresh or partially composted wood chips near the house foundation because they can provide a food source for termites.

Immediately after you put mulch around plants or trees, soak it with water to enhance bacterial activity to initiate decomposition. Periodically wet mulch during the growing season.

Avoid soured mulch because it tends to injure plants. You can spot sour mulch by its acrid odor.

Robert Amburgey

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And Natural Resources