

# UPCOMING EVENTS

- FEBRUARY 12** Produce Best Practices Training
- FEBRUARY 27** Market scale Certification
- MARCH 4** Homebased Microprocessing Workshop
- MARCH 13** Kentucky Private Pesticide Applicator Training Program

603 Millersburg Rd | Paris, KY 40361-8837 | P: 859-987-1895 | F: 859-987-3120 | [bourbon.ca.uky.edu](http://bourbon.ca.uky.edu)

**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**

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Disabilities accommodated with prior notification.

# Planning for your future garden

Source: Kathryn Pettigrew, horticulture research analyst, and Rachel Rudolph, horticulture assistant professor

Winter is an excellent time for planning next year's garden. Take advantage of the shorter days and cooler weather to create a vision for the upcoming growing season. The first step is to look back on the previous growing season. Revisit any photos taken to refresh your memory of the plants that brought enjoyment, utility or challenges. What grew well and what did not perform as expected? If you took any notes or recorded activities in your calendar, review those items. If something was done a little late or too early, think about how you could change your approach. Evaluate the produce your household consumed last year. Consider if you need to grow additional quantities or increase the amount grown. Also ask yourself if there are other varieties that you would like to try.

For your garden, list the plants you intend to grow and consider where they will be planted. Even a rough-draft map can help you better understand what is possible. These records can serve as a shopping list and a reference for later. Digital tools such as spreadsheets are excellent for this purpose as they can be easily located in subsequent seasons and revised. However, the pen-and-paper method can serve the same purpose and be great for mapping out the location of plantings. There are also apps available to digitally plan your garden bed.

Once you have a general idea of the plants you want for your home garden, you can more confidently turn your attention to sourcing seeds. Seed companies can be located online, but if you prefer a physical catalog, call and request one. Reputable seed sources will identify the variety sold as well as a description, germination rate and lot number.

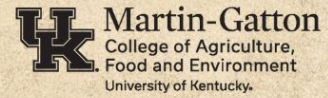
If you're unsure whether a seed company is reputable, don't hesitate to contact your county extension agent. Seeds for popular varieties can sell out quickly, so purchasing things ahead of springtime is a good idea. Extra or unused seeds can be stored in sealed bags or a plastic bin in a cool place and saved for later.

For more information on horticulture success, contact the Bourbon County Extension office.

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*The University of Kentucky Martin-Gatton College of Agriculture, Food and Environment news and communications team provides monthly Extension Exclusives in the categories of Horticulture, Agriculture and Natural Resources, 4-H and Family & Consumer Sciences. To see more exclusives, visit <https://exclusives.ca.uky.edu>.*

# PRODUCE BEST PRACTICES TRAINING



This program is designed to provide basic information about the Food Safety Modernization Act requirements and the latest on produce safety. This program meets the basic training requirements for receiving a All Samples certificate from the Kentucky Department of Agriculture.



All participants who complete this program will receive their certificate in the mail. For more information on food sampling guidelines and procedures see Kentucky Farmers' Market Manual. Copies of this guide will be available at the meeting as well as other information related to Farmers Markets and produce safety and sampling.

**Who needs to complete PBPT?**  
**Anyone wishing to acquire a Farmers Market All-Samples certificate**  
**Anyone seeking a general overview of major produce food safety concerns**

## FEBRUARY 12TH AT 6 P.M.

**BOURBON COUNTY EXTENSION OFFICE  
603 MILLERSBURG RD, PARIS**



Please Scan QR Code to Register

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# Commercial Spray Schedule for High Tunnel Production of Tomatoes (PPFS-VG-31)


High tunnel tomato production allows growers to plant earlier in spring or later in autumn, enabling growers to market fruit when field tomatoes are not available. However, numerous plant pathogens can infect high tunnel crops resulting in plant and/or fruit loss. Applications of fungicides and bactericides are often necessary to limit the impact of plant diseases.

This newly developed fact sheet provides information on when the most common tomato diseases are likely to occur in the high tunnels, disease management information for conventional and organic production, and an example spray schedule for each production method.

*Commercial Spray Schedule for High Tunnel Production of Tomatoes* ([PPFS-VG-31](#)) is available online.

For publications on vegetable diseases, visit the UK [Plant Pathology Extension Publications](#) webpage.

University of Kentucky
College of Agriculture, Food & Environment
Extension Plant Pathology



Martin-Gatton  
 College of Agriculture, Food and Environment  
 Cooperative Extension Service

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**Plant Pathology Fact Sheet**
**PPFS-VG-31**

## Commercial Spray Schedule for High Tunnel Production of Tomatoes

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**INTRODUCTION**

High tunnel tomato production allows growers to plant earlier in spring or later in autumn, resulting in fruit available for sale before field tomatoes can be marketed. However, numerous plant pathogens can infect tomatoes resulting in plant and/or fruit loss. Applications of fungicides and bactericides are often necessary to limit the impact from plant diseases. Fungicides and bactericides provide the greatest efficacy when applied preventively (prior to disease onset). Growers should develop a spray schedule for each season in order to limit the impact of the various fungi and bacteria that can affect tomatoes. This document provides information on the timing of the most common high tunnel tomato diseases, as well as example spray schedules for conventional and organic systems. Fungicides recommended here include a few of the most common products; a complete list of registered fungicides can be found in *Vegetable Production Guide for Commercial Growers* (ID-36) and *Southeast U.S. Vegetable Crop Handbook* (SEVEW); generic products may also be available. High tunnels are considered greenhouses; use only products that are labeled for greenhouse application.

TIMELINE OF COMMON AND IMPORTANT DISEASES OCCURRING ON TOMATO CROPS IN HIGH TUNNEL PRODUCTION.

Disease	Time Period	Disease	Time Period
Gray mold	Apr – Aug	Rhizoctonia root & crown rot	May – Aug
Pythium root rot	Apr – Aug	Early blight	June – Aug
Timber rot	Apr – May	Fusarium wilt	June – July
Bacterial spot	May – July	Southern blight	June - Aug
Leaf mold	May – Aug		



NUMEROUS PLANT DISEASES CAN AFFECT TOMATO CROPS IN HIGH TUNNEL PRODUCTION.

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# Kentucky Private Pesticide Applicator Training Program

March 13th  
at 6 p.m.

Held at the Bourbon  
County Extension  
Office,  
603 Millersburg Rd,  
Paris



This training also  
meets education  
requirement for  
CAIP program.

Please  
Scan QR  
Code to  
Register



**Private applicator means a person is certified for Restricted Use pesticides for personal use.**

**It does NOT cover commercial use of pesticides.**

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# Commercial Spray Schedule for Field Production of Solanaceous Crops (PPFS-VG-30)

Tomatoes and peppers are the most common solanaceous vegetable crops grown commercially in Kentucky field production. These crops can be affected by numerous plant disease pathogens, which can result in plant damage and yield losses. Applications of fungicides and bactericides are often necessary to limit the impact of these plant diseases.

This newly developed fact sheet provides information on when the most common tomato and pepper diseases are likely to occur in the field, disease management information for each crop, and example spray schedules.

*Commercial Spray Schedule for Field Production of Solanaceous Crops (PPFS-VG-30)* is available online.

For publications on vegetable diseases, visit the [UK Plant Pathology Extension Publications](#) webpage.



University of Kentucky
College of Agriculture, Food & Environment
Extension Plant Pathology

**Plant Pathology Fact Sheet** **PPFS-VG-30**

**Commercial Spray Schedule  
for Field Production of Solanaceous Crops**

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INTRODUCTION

Solanaceous crops include tomatoes, peppers, potatoes, and eggplants. In Kentucky, the most common commercially grown solanaceous crops are tomatoes and peppers. Numerous plant pathogens can cause disease, resulting in plant damage and yield loss. Applications of fungicides and bactericides are often necessary to limit the impact of plant diseases. They provide the greatest efficacy when applied preventively prior to disease onset. Growers should develop a preventative spray schedule for each crop and season in order to limit the impact of diseases. This document provides information on the timing of the most common tomato and pepper diseases, as well as example spray schedules. Fungicides recommended here include a few of the most common products; a complete list of registered fungicides can be found in *Vegetable Production Guide for Commercial Growers (ID-36)* and *Southeast U.S. Vegetable Crop Handbook (SEVEW)*; generic products may also be available.

Tomato		
Disease	Time Period	
Rhizoctonia root and crown rot	May – Sept	
Bacterial spot	June – Sept	
Bacterial speck	June – Aug	
Early blight	June – Sept	
Septoria leaf spot	June – Sept	
Anthracnose ripe rot	July – Aug	
Buckeye rot, Phytophthora blight	July – Aug	
Fusarium wilt	July – Aug	
Southern blight	July – Aug	

Pepper		
Disease	Time Period	
Bacterial spot	May – Sept	
Pythium root and crown rot	May – Aug	
Rhizoctonia root and crown rot	May – Sept	
Southern blight	July – Aug	

COMMON DISEASES OF TOMATO AND PEPPER CROPS (from left to right): EARLY BLIGHT ON TOMATO FOLIAGE, BACTERIAL SPOT ON PEPPER FRUIT, AND SOUTHERN BLIGHT ON TOMATO STEM.

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# HOMEBASED MICROPROCESSING WORKSHOP



**MARCH 4TH**

**9:30 A.M.-2:30 P.M.**

**BOURBON COUNTY EXTENSION  
OFFICE**

**603 MILLERSBURG RD, PARIS, KY  
40361**

**FOR MORE INFORMATION VISIT  
UKFCS.NET/HBM**

**Join our  
workshop! Homebased  
microprocessors are farmers  
who grow and harvest  
produce to use in their  
value-added products.  
Homebased  
microprocessors are  
required to grow a  
predominant ingredient in  
the products they make. The  
first step to becoming  
certified as a homebased  
microprocessor is to attend  
a Homebased  
Microprocessor (HBM)  
workshop presented by the  
University of Kentucky.  
The cost of the workshop  
is \$50.00.**



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Disabilities  
accommodated  
with prior notification.



# MARKET SCALE CERTIFICATION

Drop off scales at the  
 Bourbon County Extension Office  
 (603 Millersburg Rd, Paris)  
 by 9:00 a.m. on February 27, 2024.  
 Scales will be ready on February 28th, 2024

## According to the Kentucky Farmers' Market Resource Manual:

Scales must be for legal trade and made for commercial use. A legal-for-trade scale will be marked with:

- A serial number
- A model number
- Class III designation on the identification plate or seal
- All scales put into service in Kentucky after July 1, 2003 must have an NTEP (National Type Evaluation Program) certificate of conformance. Scales that were in use prior to July 1, 2003 are exempt from this regulation

Scales marked "Not Legal for Trade" are not acceptable. Baby scales or kitchen scales are two types of scales that are not legal. There is no problem with hanging scales as long as they meet all of the criteria.

If you need additional information please consult the Kentucky Farmers' Market Manual.

Scales will be inspected by  
 a Kentucky Department  
 of Ag Inspector

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# PLATE IT UP RECIPE

Try out this  
 winter recipe!



## Green Bean and Ham Soup

- |   |   |                                  |
|---|---|----------------------------------|
| <b>4 cups</b> fresh green beans, trimmed and cut into 1-inch pieces | <b>3</b> whole carrots, peeled and sliced                   | <b>¼ teaspoon</b> black pepper   |
| <b>3 cups</b> russet potatoes, unpeeled and cubed                   | <b>1 pound</b> fully cooked ham, cut into bite-sized pieces | <b>1 teaspoon</b> garlic powder  |
| <b>2</b> small onions, thinly sliced                                | <b>9 cups</b> water   | <b>1 cup</b> half and half       |
|   | <b>1 teaspoon</b> salt                                      | <b>2 tablespoons</b> corn starch |
|   |   | <b>¼ cup</b> cold water          |

**Place** green beans, potatoes, onions, carrots, ham and the nine cups water into a large soup pot; **cover** and bring to a **boil**. **Reduce** heat to medium and **simmer**, uncovered, about 45 minutes or until the vegetables are tender. **Remove** the pot from the heat and **add** the salt, black pepper, garlic powder and half and half. **Return** to heat and bring to a **simmer** again. **Combine** corn starch and

the ¼ cup cold water in a small bowl. When simmer begins, **combine** the corn starch mixture into the soup and stir well. Allow the soup to remain on the heat for 5-7 more minutes while it thickens.

**Yield:** 12, 1 cup servings  
**Nutritional Analysis:** 140 calories, 4.5 g fat, 2 g saturated fat, 25 mg cholesterol, 670 mg sodium, 14 g carbohydrate, 3 g fiber, 3 g sugar, 10 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 Green Beans

**SEASON:** June to September

**NUTRITION FACTS:** One-half cup of unseasoned green beans has 15 calories, is low in fat and sodium and provides fiber, vitamin A and potassium.

**SELECTION:** Choose slender, firm, smooth, crisp beans with slightly velvet-like pods with a bright, green color. Bean pods should be free of blemishes and have small seeds.

**STORAGE:** Beans can be stored unwashed in plastic bags in the refrigerator crisper for 3 to 5 days. Wash just before preparation.

**PREPARATION:** Wash and remove stems and strings. Cook by steaming in a small amount of water until tender-crisp, about 5 to 8 minutes. They can also be cooked directly in soups or stews. Green beans go well with seasonings such as chives, dill, marjoram, mint oregano, thyme, lemon, mustard or onion.

### KENTUCKY GREEN BEANS

Kentucky Proud Project  
 County Extension Agents for Family and Consumer Sciences  
 University of Kentucky, Dietetics and Human Nutrition students  
 November 2015

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Source: [www.fruitsandveggiesmatter.gov](http://www.fruitsandveggiesmatter.gov)