

Taylor County Horticulture Newsletter January 2025

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Kam Buck-Campbell Kara Back-Campbell

Extension Agen't for Horticulture

kara.back-campbell@uky.edu



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are green on the vine. Then when they are dried they turn brown with thick hard shells. This month come to the bird club to paint your very own Martin birdhouse gourd and

Lexington, KY 40506

Gourds

By: Kara Back-Campbell, Horticulture Agent

Gourds are in the same family as squash and pumpkins. Cucurbitaceae or cucurbits for short, are also from the family that watermelons and cucumbers belong to. Gourds are often grown for their hard outer rind. Once it is dried it can be used for many functional or ornamental purposes.

Gourds have been grown for thousands of years by many cultures. Estimated 4,000 year old gourds were found in Egyptian tombs. Native Americans and the pioneers used gourds for dishes, bottles, cooking utensils, dippers, toys,

instruments, ornaments, etc.

The lagenaria group of gourds (Cucurbita lagenaria) are utilitarian. An example of these gourds is the Martin or birdhouse gourd. These gourds receive free seeds to plant this spring to create even more summer homes for your feathered friends.



Cooperative Extension

Taylor County 1143 South Columbia Avenue Campbellsville, KY 42718 PH: (270) 465-4511 FAX: (270) 789-2455 kara.back-campbell@uky.edu

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January 2025 Upcoming Events

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			1 Happy New Year Office Closed	2	3	4
5	6 KY Fruit & Confe	7 Vegetable rence 3	8	9	10	11
12	Busy Bloomer Garden Club 1:00 PM	14	15	Green River Beekeepers 7:00 PM	17	18
19	MLK -DAY- Office Closed	4-H Horticulture 3:30 PM	22	23 Plant Botany 101 10:30 AM or 5:30PM	24	25
26	Bird Club 1:00 PM	4-H Entomology 3:30 PM	29	Plant Botany 101 Continued 10:30 AM or 5:30 PM	31	

All 4-H Events require registration on Eventbrite.

Edema

By: John Hartman, Plant Pathology Extension Specialist & Nicole Gauther, Plant Pathology Extension Specialist

Edema (or oedema) is a nonparasitic disorder that, under the right environmental conditions, can affect a wide variety of herbaceous plants. This problem is most frequently observed in greenhouses on ornamentals and vegetable transplants, but it may also occur on potted plants in homes and offices. Crops in fields and gardens, such as cabbage, may also be affected.





Figure 1. Shown here on geranium, (**A**) Edema results in the formation of corky areas on leaf undersides. (**B**) When severely affected, leaves can turn yellow and die.

Edema occurs when plant roots absorb water from the soil more rapidly than is lost from the leaves through transpiration. It is likely to develop when the soil is moist and warm, and the air is moist and cool. These conditions are likely to exist in homes and greenhouses during periods of prolonged cool, cloudy weather in winter and early spring. A drop in air temperature after

several warm, muggy days provides ideal conditions for edema to develop outdoors in field plantings.

Management

Edema can be controlled in homes and greenhouses by following proper cultural practices. Overwatering, high humidity, and low light intensities promote the development of edema. Mildly affected plants usually recover under favorable growing conditions. Avoid overwatering plants, especially during periods of cloudy weather. Improve the airflow around plants by providing adequate spacing and by regulating ventilation to help reduce humidity. Increase the plant's exposure to light.





Figure 2. While more common on greenhouse crops and potted plants indoors, edema may also develop on crops in the field, such as cabbage. **Figure 3.** Edema developed along the veins on this tomato leaf. **Figure 4.** In severe cases, edema may also develop on stems and petioles.







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TUESDAY, JANUARY 21 | 3:30 PM
TAYLOR COUNTY EXTENSION OFFICE
FREE & OPEN TO YOUTH 9-18 YEARS OLD
REGISTRATION REQUIRED ON EVENTBRITE

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BASIC BOTANY & PLANT IDENTIFICATION

THURSDAY, JANUARY 23 10:30 AM OR 5:30 PM

PLEASE RSVP BY CALLING THE EXTENSION OFFICE 270-465-4511.

TAYLOR COUNTY EXTENSION OFFICE 1143 SOUTH COLUMBIA AVENUE CAMPBELLSVILLE, KY 42718



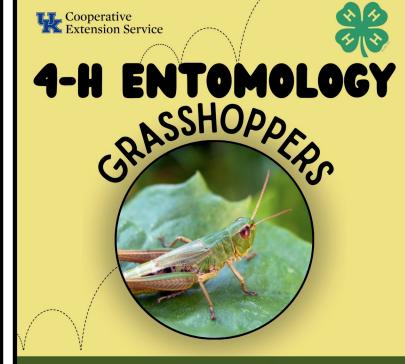
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Topic: The Big Year Contest & Creating Purple Martin Gourd Houses



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TUESDAY, JANUARY 28 | 3:30 PM
TAYLOR COUNTY EXTENSION OFFICE
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REGISTRATION REQUIRED ON EVENTBRITE

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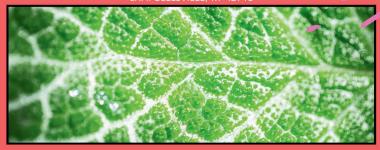


BOTANY CONTINUED

THURSDAY, JANUARY 30 10:30 AM OR 5:30 PM

PLEASE RSVP BY CALLING THE EXTENSION OFFICE 270-465-4511.

TAYLOR COUNTY EXTENSION OFFICE 1143 SOUTH COLUMBIA AVENUE CAMPBELLSVILLE, KY 42718



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or US Department of Agriculture, Office of the Assistant Secretary for Civil Rights, 1400 Independence Avenue, SW, Washington, D.C. 20250-9410. Taylor County Cooperative Extension 1143 South Columbia Avenue Campbellsville, KY 42718



Greek Style Spaghetti Squash

1 spaghetti squash (2-3 pounds) 2 tablespoons olive

2 tablespoons olive oil1 cup chopped onion4 cup chopped green

cup chopped gro bell pepper 2 cloves garlic, minced
1 cup fresh spinach leaves
1½ cups chopped tomatoes
1 teaspoon dried oregano
1 teaspoon lemon no-salt seasoning blend

1/4 teaspoon salt
2 tablespoons
chopped fresh
basil

34 cup crumbled lowfat feta cheese

Preheat oven to 350 degrees F. Prepare the squash by carefully cutting it in half lengthwise with a sharp knife and scooping out the seeds. Place on a lightly greased baking sheet, cut-side down and bake for 30 to 35 minutes, or until a sharp knife can be easily inserted into the rind. Remove the squash from the oven and allow to cool. When cooled, use a fork to scrape out the stringy flesh from the shell and place in a colander. Press out as much liquid as possible. Place squash in a medium bowl and keep warm. Heat the oil in a skillet over medium heat. Sauté the

onion and bell pepper until tender.

Add the garlic and continue to cook
2-3 minutes. Add the spinach; allow to
wilt. Stir in tomatoes and cook until
tomatoes are heated through. Toss
the cooked vegetables with the warm
spaghetti squash. Stir in seasonings,
basil, and feta cheese. Serve warm.

Yield: 8, 1/2 cup servings

Nutritional Analysis: 120 calories, 6 g fat, 2 g saturated fat, 5 mg cholesterol, 280 mg sodium, 14 g carbohydrate, 3 g fiber, 6 g sugars, 4 g protein.