

Weed It and Reap

FRANKLIN COUNTY COOPERATIVE EXTENSION OCTOBER 2023 NEWSLETTER



The Beauty of Bats

Kelly Jackson, Christian County Horticulture Agent

Unfounded claims that bats get stuck in people's hair, that all bats have rabies, and Hollywood's influence (i.e., blood-sucking vampires) often put bats in a negative light. The truth is bats are truly important to the environment.

Bats are not birds; they are mammals, the only one that can fly. All bats in Kentucky are insectivorous, catching insects in flight or on plants. For example, one Little Brown Bat can catch 600 mosquitoes or more an hour making them a great natural form of insect control. Bats in other countries eat fruit, fish, small mammals, and yes, blood. There are 3 species of the fabled vampire bats, but all live in Latin America.

A common fear is that bats carry rabies. All mammals can get rabies, but unlike dogs or raccoons which may become enraged and attack, bats with rabies will become paralyzed and die quietly. For this reason you should never pick up a bat found lying on the ground. Use a shovel to move it to an inaccessible site to children or pets and call the county animal control office.

Bats typically live in caves, tree cavities, old buildings, or beneath bridges. But you can provide habitat for bats by purchasing or building a bat house and placing it on your property. You will likely attract Big Brown Bats and Little Brown Bats to your structure. Houses should be hung at least ten feet above the ground on the east side of a

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HAPPY HALLOWEEN!

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tree or building and away from prevailing winds. Houses hung on a building will get more use than those on a tree. Make sure there are no obstructions to the entry or exit of the bat house. A simple and inexpensive bat roost can be made by wrapping and nailing (use aluminum nails) an 18-inch wide strip of tar paper completely around a tree's trunk. The strip should be tighter at the top and loose at the bottom, about 2 inches away from the tree. Be patient, it may take months or years for bats to find a new habitat. You can learn how to build a bat house by visiting the Bat Conservation International website at: <http://www.batcon.org>.



Occasionally, bats may seek residence in homes. Small groups of bats may be removed by hand. Wearing heavy leather gloves (not your bare hands) pick up the bat while it is resting. Never try to catch a bat in flight since you could injure the animal. If you don't want to touch the bat, cover it with an empty coffee can and gently slip a piece of cardboard between the container and the surface where the bat is resting.

After you have captured the bat, take it outdoors

away from pets and children and place it on the side of a tree or wall to fly away. Avoiding bat problems is simpler than resolving them. To prevent bats from becoming established in a building use 1/4 inch hardware cloth or screen to cover all attic and soffit vents. Good ventilation will also discourage bats from roosting. Gaps in siding, spaces under warped fascia boards, spaces between the house and chimney, and loose flashing and molding should also be sealed to exclude bats. Bright lights strung through attics may also repel bats. If your house is already infested with bats there are specific steps of removal too detailed to mention in this article. Contact the extension office for more information.

Even though bats may become a problem when they get into homes or buildings, remember that they are beneficial to our environment. Besides feeding on insects, many bats pollinate night-blooming flowers and a few species in South America are instrumental in reseeding rainforests. In Kentucky, bats are a welcome control method of mosquitoes and other garden pests. Nevertheless, negative attitudes against bats have led to the disturbance of roosting caves and urban sprawl has destroyed many other natural habitats including forested areas to the point that more than half of American bat species are considered endangered. You can help change that by providing man-made habitats and learning more about the beauty of bats.





Can You Eat Your Jack-O-Lantern Pumpkin?

It's fall and thoughts turn to pumpkins! Can that large pumpkin sitting on your front porch still be used for eating? Sure — as long as it is in good condition and hasn't yet been carved. Pumpkins typically used for jack-o'-lanterns usually are larger, with stringier pulp and more watery flesh. However, you can still eat the jack-o-lantern variety with fairly good results.

If you're buying a pumpkin specifically for eating, the smaller ones are usually the best. These sugar or pie pumpkins generally are sweeter, less stringy and have a deeper, richer color. Pumpkin seeds from any pumpkin can also be dried and roasted.

How do you prepare fresh pumpkin for making a pumpkin pie or pumpkin bread?

1. Wash hands with soap and water.
2. Wash the outer surface of the pumpkin thoroughly before cutting to remove any surface dirt that could be transferred to the inside of the pumpkin. Remove the stem with a sharp knife.
3. Cut the pumpkin in half to make it easier to scoop out the seeds and scrape away the stringy mass. Cut the pumpkin into chunks.

4. Cook until soft in boiling water, in steam, in a pressure cooker, in a microwave or in an oven. Check for doneness by poking with a fork.
5. Drain the cooked pumpkin. Remove pulp from rind and mash. To cool, place pan containing pumpkin in cold water and stir occasionally. Refrigerate and use within 3 to 4 days.
6. Pumpkin puree freezes well. Measure cooled puree into one cup portions. Place in zip closure bags or rigid freezer containers. Leave a half inch of space at the top of the containers. Label and date each container. Freeze for up to one year. Use the puree in recipes or substitute in recipes calling for canned pumpkin in the same amount.



Source [Home Preserving Pumpkins](#),
National Center for Home Food Preservation
*This article was originally written by Alice Henneman.
Reviewed and updated in 2020 by Cami Wells.*

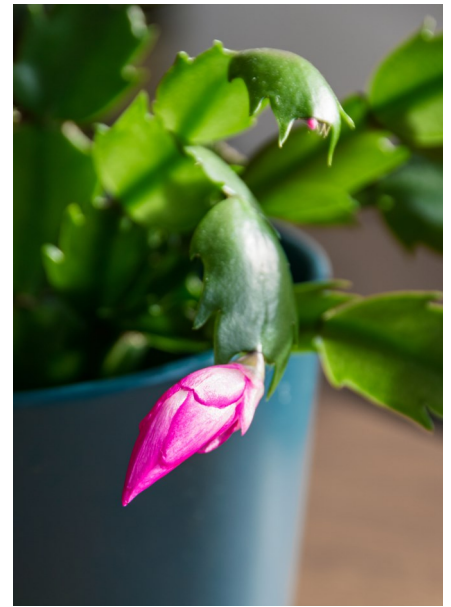
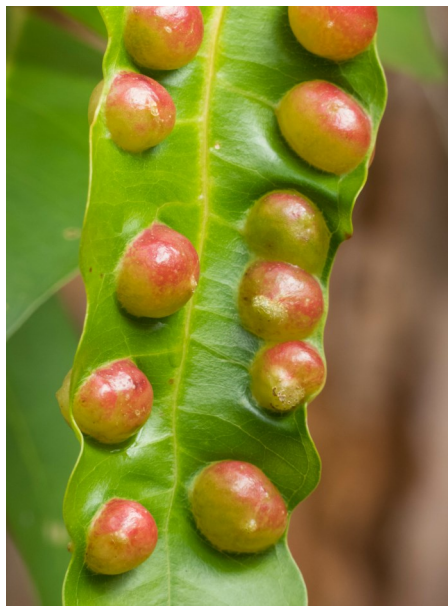
Fall Horticulture Webinar Schedule is Packed With Helpful Information for all Growers

Rick Durham, UK extension horticulture specialist

Each Wednesday, University of Kentucky Cooperative Extension specialists offer a horticulture webinar to address popular topics and issues for the state's fruit and vegetable growers. This fall, the lineup is robust with plenty of room to join in from any location at 12:30 p.m. EDT.

For October offerings, visit <https://tinyurl.com/OctHortWebinars>.

- Oct. 4, – Fall Asters, host Erika Wood, Hopkins County Cooperative Extension horticulture agent.
- Oct. 11 – Tree Galls, host Micael Skvarla, Penn State University entomology specialist.
- Oct. 25 – Holiday Cactus, host Dennis Morgeson, Washington County Cooperative Extension horticulture agent.



An in-person event coming up is the MarketReady Buyer Tour Oct. 12, 9 a.m.- 3 p.m. EDT at the Kentucky Farm Bureau Insurance Office, 9201 Bunsen Pkwy, Louisville, KY 40220. Participants will visit three to four buyers in the Louisville area. Free, but you must RSVP. For more information, visit <https://tinyurl.com/buyertour>.



For more information and events, check out our webpage.

[https://franklin.ca.uky.edu/facebook.com/
FranklinCountyKyCooperativeExtension](https://franklin.ca.uky.edu/facebook.com/FranklinCountyKyCooperativeExtension)



GET STARTED GROWING GARLIC

Now's the time to plant some garlic for next year's harvest. Learn how and get some bulbs to grow at home!

THUR, OCT 19, 2023 6:00PM

FRANKLIN CO COOPERATIVE EXTENSION OFFICE

101 Lakeview Ct, Frankfort, KY

\$12.00 class Fee

Being held virtually & in-person

REGISTER NOW AT:
<https://bit.ly/garlic2023>



Cooperative Extension Service

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Fall 2023 at the Farmers Market

Visit the Market!  www.fcmarket.org


Every Sat. thru Nov. 18 | 8:30-12 noon

Every Thurs. thru Nov. 16 | Online order/Curbside pickup

Special Events for Kids

- Sat., Oct. 14: October Kids Day*
- Sat., Oct. 28: Trick or Treat at Market
- Sat, Nov 11: Candlelight at Market & November Kids Day*
- Sat, Dec. 9: Dec Holiday Market & Kids Day | 10am-1pm*

*Fun Activities and Kids get \$2 to Shop!

 Shop with SNAP/PEBT? Expecting a baby & have Medicaid? We have extra money for fresh, local food for you!

County Compost Giveaway



October 20th

8 AM to Noon

100 Lewis Ferry Rd



Participants are required to sign a waiver. Compost can be self-bagged or loaded in truck bed.

For more information contact:
Franklin County KY Solid Waste
502-875-8751

FREE SOIL SAMPLE COUPON

During the month of October, we are offering FREE soil testing. By testing in the Fall, you will be ready to plant in the Spring. Eliminate those long waits to get your results.

Test NOW!

Compliments of the Franklin County Cooperative Extension Service.

Bring this coupon in with your soil sample(s) and receive FREE BASIC SOIL TESTING.

Redeemable only at the FRANKLIN COUNTY COOPERATIVE EXTENSION SERVICE located at 101 Lakeview Court, Frankfort KY. (502) 695-9035 <https://franklin.ca.uky.edu>

For information on how to take a soil sample:
www.ca.uky.edu/agc/pubs/agr/agr16/agr16.pdf

**LIMIT 5 (FIVE) FREE SAMPLES PER ADDRESS
NO COMMERCIAL SAMPLES WITH THIS OFFER**

Adam Leonberger
County Extension Agent for
Horticulture

Keenan Bishop
County Extension Agent for
Agriculture and Natural Resources



 Cooperative
Extension Service

Franklin County
101 Lakeview Court
Frankfort, KY 40601-8750
502-695-9035
franklin.ca.uky.edu

FREE SOIL SAMPLE COUPON

NAME _____

PHONE _____

Form A or H

Sample #1 _____


Sample #2 _____

Sample #3 _____

Sample #4 _____

Sample #5 _____

Staff _____ Date: _____

 Cooperative
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Apple Sage Pork Chops

- 1 **tablespoon** flour
- 1 **teaspoon** dried sage
- 2 **tablespoons** garlic powder
- 1/2 **teaspoon** ground thyme
- 1 **teaspoon** salt
- 4 boneless center cut pork chops
- 2 **tablespoons** oil
- 1/2 large onion, thinly sliced
- 2 thinly sliced red apples
- 1 **cup** unsweetened apple juice
- 2 **tablespoons** brown sugar (optional)

Wash hands with soap and warm water, **scrubbing** for at least 20 seconds. **Gently clean** all produce under cool running water. **Mix** flour, sage, garlic, thyme, and salt together in a small bowl. **Sprinkle** 1 1/2 tablespoons of the mixture over both sides of the pork chops. Remember to **wash** hands after handling raw meat. **Heat** oil in a large skillet over medium-high heat. **Sear** pork chops for 2 to 3 minutes on each side. Pan will smoke a little. **Remove** pork chops from the pan and set aside. **Reduce** heat to medium. To the same skillet, **add** onion and **cook** for 2 minutes, or until soft. **Add** apples, and **continue cooking** until tender, about 2 minutes. **Add** apple juice, brown sugar, and remaining spice mixture and stir to dissolve. **Return** pork chops to the skillet by nestling them in the pan. **Bring** the liquid to a boil, **reduce** heat to low, and **simmer** for 5 minutes or until the pork is cooked through and reaches 145 degrees F on a food thermometer. **Refrigerate** leftovers within 2 hours.

Yield: 4 servings. **Nutrition Analysis:** 310 calories, 10g total fat, 1.5g saturated fat, 50mg cholesterol, 660mg sodium, 35g total carbohydrate, 3g fiber, 25g total sugars, 7g added sugars, 22g protein, 6% DV vitamin D, 2% DV calcium, 6% DV iron, 15% DV potassium.




Adam Leonberger

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Lexington, KY 40506



Disabilities
accommodated
with prior notification.