

Weed It and Reap

**FRANKLIN COUNTY
COOPERATIVE EXTENSION
OCTOBER 2024 NEWSLETTER**

UK Martin-Gatton
College of Agriculture,
Food and Environment

Franklin County
101 Lakeview Court
Frankfort, KY 40601-8750
(502) 695-9035
Fax: (502) 695-9309
franklin.ca.uky.edu



Black Widow and Brown Recluse, Dangerous Spiders in Kentucky

By: Ellen Brightwell

"The black widow and brown recluse are timid and only bite in response to the threat of injury." Mike Potter, UK Extension Entomologist

Out of the hundreds of spider species found in Kentucky, the black widow and brown recluse are the only two whose poisonous bites may cause serious health threats. Fortunately, both spiders are relatively uncommon and have distinctive markings that make them easy to identify from other species.

"The black widow and brown recluse are timid and only bite in response to the threat of injury," said Mike Potter, Extension entomologist with the University of Kentucky College of Agriculture. "Most bites take place when their hiding places are disturbed and the spiders feel threatened. "Black widows are the most notorious of the spiders capable of inflicting a poisonous bite.

(Continued on pg. 2)

IN THIS ISSUE

BLACK WIDOW AND BROWN RECLUSE, DANGEROUS SPIDERS IN KENTUCKY	1-2
FREE SOIL SAMPLE COUPON	3
HERB GARDENING IN AUTUMN	4-6
NEW EXTENSIONS PUBLICATION DATABASE	6
FC FARMERS MARKET COMPOST	7
UPCOMING EVENTS.	8-9
CHILDREN'S HOLIDAY STORE	9
CAEMG LUNCH & LEARN	10
GROWING A BULB MEADOW.	11
PERFECT PUMPKIN PANCAKES.	12

HAPPY FALL!

(Continued from pg. 1, Majestic Monarchs on the Move)

Widow spiders belong to the cobweb spider family and spin loosely organized trap webs typically found outside under rocks, ground trash, overhanging embankments, and in homes under appliances or heavy furniture. These spiders usually bite when someone reaches under furniture or lifts furniture under which they are hiding.

A female black widow is shiny black with a red hourglass mark on the underside of her abdomen. On some varieties, this mark is reduced to two separate spots. Spiderlings and male spiders are smaller and have several red dots on the upper side of the abdomen. "Black widow venom is a rapidly acting nerve toxin that causes painful abdomen rigidity and usually chest tightness," Potter said. "First aid involves cleaning the wound and applying ice packs to slow down venom absorption. Victims should immediately seek medical attention. An antivenin is available for serious cases."

As its name implies, the brown recluse hides in dark niches during the day and roams at night seeking its prey. The brown recluse is shy and will try to run from a threatening situation. However, it will bite if cornered. This may occur when someone puts on a shoe or piece of clothing in which the spiders have hidden during the day, or as a person unpacks boxes or sorts through clutter. Sometimes people are bitten while asleep because they roll over onto a brown recluse that is hunting in the bed.

Most adult brown recluses are about the size of a dime to a quarter with legs extended. Their colors range from tan to dark brown with abdomens usually darker than the rest of

the body. Adults have one feature that distinguishes them from other harmless spiders. It is a violin-shaped marking on the top of the leg-bearing section. The violin neck points toward the rear of the spider.

A brown recluse bite usually is painless for the first three to eight hours; then it becomes red, swollen, and tender. An ulcerous sore may develop around the red area. Healing may take a month or longer and the victim may have a deep scar. Seeking prompt medical attention can reduce the ulceration and alleviate other complications. In rare cases, a brown recluse bite can produce a severe systemic reaction that results in death.

"Anyone bitten by a spider they believe is a brown recluse or black widow should try to collect the specimen and take it to an expert for identification," Potter said. "Expert, positive identification will help the physician confirm the appropriate treatment."

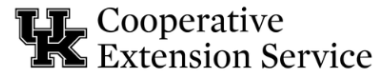


Brown Recluse

**Be sure to follow our Facebook page
for all the up-to-date
information and articles.**



@FranklinCountyKyCooperativeExtension



FREE SOIL SAMPLE COUPON



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

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**

NAME _____

PHONE _____

Form A or H

Sample #1 _____

Sample #2 _____

Sample #3 _____

Sample #4 _____

Sample #5 _____

**Adam Leonberger
County Extension Agent for
Horticulture**

**Keenan Bishop
County Extension Agent for
Agriculture and Natural Resources**

Staff _____ Date: _____

Herb Gardening in Autumn

David Trinklein, University of Missouri, Plant Science & Technology



(Credit: Pixabay)

For gardeners who are fond of herbs, autumn is a time to take steps to have herbs available for winter use and enjoyment. There are two basic approaches that can be taken at this time of the year. The first is to harvest and preserve any herbs still in the garden for later use. The other is to have fresh herbs available for winter use by sowing seeds of certain herb species in pots now, or to bring indoor in pots a few herbs plants from the garden that were growing outdoors the past summer.

Herbs retain their best quality and color when they are picked at the proper time and dried immediately after harvest. In most cases, the proper picking time is before the herbs flower. However, busy gardeners do not always accomplish this task when they should. If peak harvest time was missed, herbs still can be quite good if picked in the fall before frost.



Herbs remaining in the garden in the fall can be picked and dried for use during the winter. (Credit: Alabama Cooperative Extension)

Since the quality of some herbs is not quite as good when picked in the fall, proper handling and drying takes on special importance. Drying must be done quickly and out of the presence of sunlight. Several techniques can be used. Air drying can be done by spreading the herbs in a thin layer over trays covered with a porous material such as screen wire. This allows for good air circulation. The herb-laden trays should be placed in a warm, dark location that has some ventilation or air movement.

Alternatively, herbs can be tied in bundles and hung in the same type of environment until they dry. Herbs are considered to be satisfactorily dry when their leaves crumble, their stems are brittle, but their leaf color still is green. Do not dry herbs to the point where their leaves turn brown.



Herbs are considered to be satisfactorily dry when their leaves are crisp, and their stems become brittle. (Credit: Pixabay)

Herbs also may be dried in other ways as well. Some gardeners use regular (convection) ovens or microwave ovens. When using convection ovens, Spread washed leaves in a single layer on a shallow baking pan. Dry at temperatures of 110 to 130 degrees F. The pilot light on a gas oven or the oven light in an electric oven often provides enough heat for overnight drying.

For microwave drying, place herbs in a single layer on a paper towel and cover with a second paper towel. Turn on the microwave in 30 second “bursts,” Rotate the herbs and continue checking every 30 seconds until dry. Remove herbs that are dry and brittle to prevent hot spots which might cause the paper towel to catch fire.

Commercially available dehydrators also work well and can be used to preserve other food items. For herbs, place washed plant material in a single layer on dehydrator trays. Set the thermostat to 95 to 115 degrees F. Drying time varies from 1 to 4 hours, depending on species and amount loaded into the dehydrator.

Many people consider freezing to be one of the best ways to maintain the fresh flavor of herbs. Fresh herbs should be washed after harvest and shaken or patted free of water. Next, the herbs should be spread on a tray or platter and placed into a freezer. After freezing, the herbs may be placed into small freezer bags, closed tightly and allowed to remain frozen until needed.

A novel method of preserving herbs destined for use in soups, stews or sauces is to dice washed herbs and pack them into ice cube trays. Fill the tray spaces with water. When frozen, pop out the cubes and keep them frozen in an airtight container until needed.



Freezing herbs in ice cubes is a novel way to preserve them for future use in soups, stews and sauces. (Credit: University of Minnesota)

Another way to have the pleasant flavor of fresh herbs in winter is to grow some of your own. Seeds of a few herbs such as chervil, parsley and dill can be sown in pots in the fall for winter growth and harvest. A few others, such as mint and chives, can be lifted from the garden, potted, and moved inside to provide fresh flavors in winter.



Some herbs such as basil and parsley can be grown in containers indoors for fresh herbs during the winter. (Credit: Pixabay)

As with most plants, herbs need a lot of light. Therefore, if fresh herbs are to be grown in the home, a bright sunny window or supplemental artificial lighting is necessary.



Plants will not produce prolific growth during the winter and, most likely, a single harvest from each plant is all that can be expected. Chives and the mints, if grown from started plants lifted from the garden, might produce at least two harvests. By having plenty of plants and cutting off only a little at one time, a more uniform harvest can be expected from most herb species.

There are a few non-hardy herbs that make very attractive and useful houseplants. Rosemary and bay leaf are two of these. Even if you do not use herbs in cooking, the pleasant fragrance of herbs as you work around them will help to make the winter seem much shorter.



Rosemary is one of several herbs that make attractive houseplants. (Credit: Pixabay)



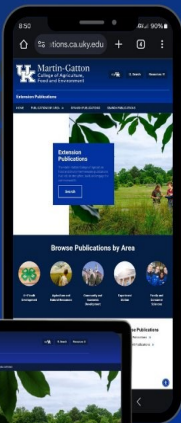
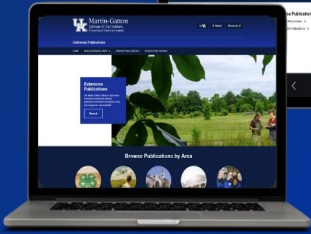
New Extensions Publications database!

The Extension Publications (pubs) website database has been a reliable resource for communities to strengthen, build and engage the Commonwealth—offering searchable pubs in five areas, which include:

- ✓ 4-H Youth Development (4-H)
- ✓ Agricultural and Natural Resources (ANR)
- ✓ Community and Economic Development (CED)
- ✓ Experiment Station (ES)
- ✓ Family and Consumer Sciences (FCS)

The new database offers a more visual, intuitive user experience with an updated search tool to filter results by author, area, series title, or language (English or Spanish).

publications.ca.uky.edu

Source: Tawana Brown, Associate Director for Education Publications An Equal Opportunity Organization.





EXPECTING A BABY & HAVE MEDICAID?

SIGN UP FOR FRESH RX

AT THE FARMERS MARKET AND LOCALS FOOD HUB

GET \$26 EVERY WEEK TO SHOP FOR PRODUCE PLUS \$5 FOR ANY FOOD AT THE MARKET OR FOOD HUB



thank you

Anthem Medicaid & Community Farm Alliance for making this possible



LEARN MORE:
FCMARKET.ORG
 502-382-1254

**Did you know,
Franklin County is the
ONLY county in
Kentucky that pays
for curbside trash and
recycling pickup?**



**Help us offset those costs by
purchasing our compost!**

**\$10 per
40 lb bag**

Available for
online order with:

Franklin County
Farmers Market



FRESH. LOCAL. LIVELY.

franklincountyfarmersmarket.org



Pumpkin Painting Class

Call to register:
502-695-9035

101 Lakeview Court
Frankfort, KY 40601



Fall Cleanup Events in Franklin County:



- Household Hazardous Waste Collection
10/19 8-12pm
309 Rouse Ave
- Metal Recycling
10/17-10/18 8-4:30pm, 10/19 8-12pm
Lakeview Park
- Waste Tire Collection
10/17-10/18 7-3pm, 10/19 8-12pm
State Maintenance Garage



OCT CLASSES

Wednesdays
12:30 p.m. ET / 11:30 a.m. CT

- OCT 2-ATTRACTING BIRDS AND WILDLIFE
- OCT 9 - A MODERN APPROACH TO BACKYARD FRUIT
- OCT 16-NATIVE FRUIT TREES AND SHRUBS
- OCT 23- WINTER SOWING PERENNIALS
- OCT 30- TBD

You must register before the class.

<http://tinyurl.com/24octHWW>

Click on the classes you want to attend.

You will get an email with the class link.

Register Here:
<https://tinyurl.com/24octHWW>



**Franklin County
Homemakers**

*Children's
Holiday Store*

11/23/2024 9 AM- 12 PM

Spread the Joy!

502-695-9035

Upcoming
EVENTS

SAVE THE DATE

**2025 KENTUCKY
FRUIT & VEGETABLE
CONFERENCE**

JANUARY 5 - 7, 2025

MARRIOTT GRIFFON GATE
1800 NEWTOWN PIKE
LEXINGTON, KY

DETAILS TO COME

Kentucky Composting Conference

Sustainability and the Art of Composting

Join us to learn best practices for composting, from small to large-scale operations. Learn through hands-on demonstrations, expert panels, and engaging speakers about compost quality, soil health and more!

WHEN: October 17th - 18th

WHERE: University of Louisville - Belknap Campus

KEYNOTE: Jean Bonhotal, Cornell University



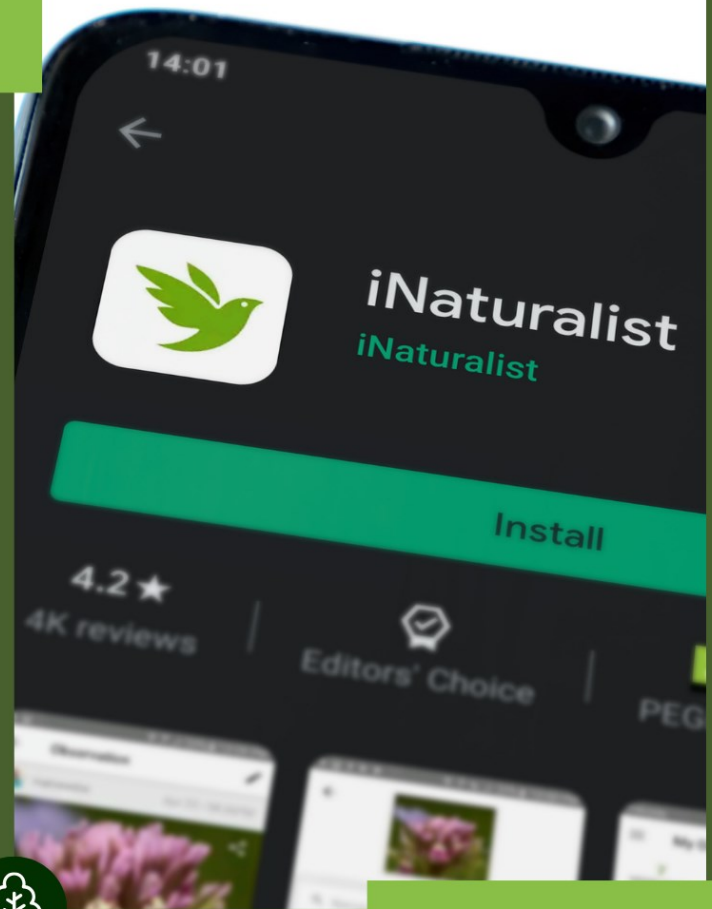
**Registration
\$35 Regular
\$10 Student
Scholarships Available**

<https://tinyurl.com/compost-conference>

Lunch & Learn with
Capital Area Extension
Master Gardeners:

How Your iNaturalist Data Makes a Difference for Biodiversity

Why do your iNaturalist observations matter, where do they go, and what impact do they have? We'll share tips for making quality observations, how you can help with identifications, and how you can maximize your impact through data sharing.



October 21, 2024
12:00pm

Free!
Bring your own lunch.
No registration required.

Franklin County Extension Office
101 Lakeview Court
Frankfort, KY 40601
502-695-9035

**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

Educational programs of Kentucky Cooperative Extension serve all people regardless of economic or social status and will not discriminate on the basis of race, color, ethnic origin, national origin, creed, religion, political belief, sex, sexual orientation, gender identity, gender expression, pregnancy, marital status, genetic information, age, veteran status, physical or mental disability or reprisal or retaliation for prior civil rights activity. Reasonable accommodation of disability may be available with prior notice. Program information may be made available in languages other than English.
University of Kentucky, Kentucky State University, U.S. Department of Agriculture, and Kentucky Counties, Cooperating.
Lexington, KY 40506.



Disabilities
accommodated
with prior notification.

GROWING A BULB MEADOW

October 23 · 6 - 7pm

Cost \$15

Experience the world of lesser-known spring bulbs that will add a touch of magic to your garden! Attendees will get several types of bulbs to try at home. Don't miss this opportunity to learn about lesser-known gems that will add color and charm to your outdoor space. See you there!

Register by phone, 502-695-9035
or email, franklin.ext@uky.edu

Franklin Franklin County Extension Office
101 Lakeview Court, Frankfort KY 40601

**Cooperative
Extension Service**

Humanities and Natural Resources
Humanities and Consumer Sciences
Youth Development
Community and Economic Development

MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT

Educational programs of Kentucky Cooperative Extension serve all people regardless of economic or social status and will not discriminate on the basis of race, color, ethnic origin, national origin, creed, religion, political belief, sex, sexual orientation, gender identity, gender expression, pregnancy, marital status, genetic information, age, veteran status, physical or mental disability or reprisal or retaliation for prior civil rights activity. Reasonable accommodation of disability may be available with prior notice. Program information may be made available in languages other than English.
University of Kentucky, Kentucky State University, U.S. Department of Agriculture, and Kentucky Counties, Cooperating.
Lexington, KY 40506



Disabilities
accommodated
with prior notific



Perfect Pumpkin Pancakes



Ingredients:

- 2 cups flour
- 2 tablespoons brown sugar
- 1 tablespoon baking powder
- 1 1/4 teaspoons pumpkin pie spice
- 1 teaspoon salt
- 1 egg
- 1/2 cup canned pumpkin
- 1 3/4 cup milk, low-fat
- 2 tablespoons vegetable oil

Directions:

- Combine flour, brown sugar, baking powder, pumpkin pie spice, and salt in a large bowl.
- Combine egg, canned pumpkin, milk, and vegetable oil, mixing well in a medium bowl
- Add wet ingredients to the flour mixture, stirring just until moist. Batter may be lumpy.
- Lightly coat a griddle or skillet with cooking spray and heat to medium.
- Drop mixture onto the prepared griddle by heaping tablespoon.
- Cook until golden brown, turning once with a spatula when the surface begins to bubble. Continue cooking until the other side is golden brown.
- Repeat the process, making 12 pancakes.

Source: planeatmove.com
An Equal Opportunity Organization.




Adam Leonberger

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

Educational programs of Kentucky Cooperative Extension serve all people regardless of economic or social status and will not discriminate on the basis of race, color, ethnic origin, national origin, creed, religion, political belief, sex, sexual orientation, gender identity, gender expression, pregnancy, marital status, genetic information, age, veteran status, physical or mental disability or reprisal or retaliation for prior civil rights activity. Reasonable accommodation of disability may be available with prior notice. Program information may be made available in languages other than English.
University of Kentucky, Kentucky State University, U.S. Department of Agriculture, and Kentucky Counties, Cooperating.

Lexington, KY 40506



Disabilities
accommodated
with prior notification.