

Campbell County Extension Welcome's Horticulture Technician



Hello, my name is Joseph Smith. I am your new Horticulture Extension Assistant (Horticulture Technician) at the Campbell County Cooperative Extension Office. I have served for the last 8 + years

as the Hort. Tech at neighboring Boone County Extension Office. I have had a life-long interest in the field of horticulture. I was raised in Erlanger, Kentucky where I attended Lloyd Memorial High School. During my high school career, I was enrolled in several Horticulture and agribusiness classes as well as a member of the FFA.

After high school I attended Northern Kentucky University where I earned a BS degree in Anthropology/Archaeology. I have previously worked in contract archaeology as well as in the electronics industry. My friends and family often remark that both of my main interests in life include "digging in the dirt"!

I became a certified Master Gardener back in 2013 with a broad range of interests which includes everything from vegetable gardening to water gardening. However, my passion is "zone pushing" which is experimenting with marginally hardy plants that typically do not grow in our zone 6.

I currently reside in Crittenden, Kentucky with my wife Rhonda and we have three children: Andrew (28), Abigail (25) and Ashtyn (21). In my home garden I frequently experiment with various tree and shrubs species including hardy palms & crepe myrtle etc. In addition, I have amassed a sizeable boxwood collection with over 30 different cultivars.

My other personal hobbies include hiking and genealogy, which encompasses the remainder of my free time. I have traced my family back to the 1500's in England, which is not an easy task with a surname as common as "Smith". And by the way I guess that involves a bit of digging also!

I feel honored to be able to share my interests and provide my horticultural services to the residents of Campbell County. I sincerely hope to provide as much help and form as many friendships as I possibly can during my time here!

Kind regards, Joe

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**Please Note:
Registration for the above programs opens 30 days prior to class.**

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🌿
Annuals and perennials planted in our Educational Gardens that stood out during the drought...
🌿



Periwinkle

Catharanthus roseus 'Cranberry Vinca'

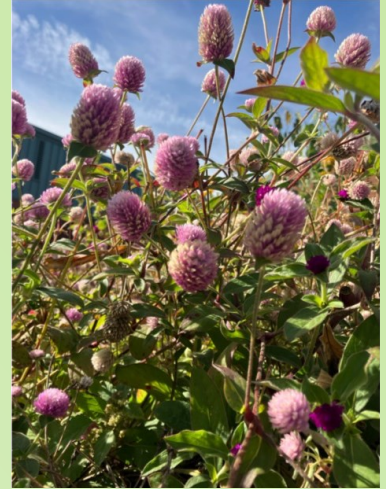
This sweet annual was a rockstar that continued blooming until hard frost in full hot sun. The only water this plant got was at time of planting and whatever rain we did have. Not only is Vinca deer resistant, but we are considering using this annual in more of our bed plantings next year!



Hellebore sp.

Catharanthus roseus 'Cranberry Vinca'

For many reasons, this plant is stunning. A semi-evergreen, this plant offers interest all year round. The variety of flower colors in late winter brings much joy to the garden. Great border plant and the foliage is also a great cut flower.



Gomphrena sp.

This beautiful annual adds great interest to our cutting garden. Not only is this annual great for fresh cut, but it's also a great dry flower as well. This beauty comes in a few different colors adding lovely texture to the garden. Cut often and blooms will continue until our first heavy frost.



Pink Champagne Fairy Wings

Epimedium 'Pink Champagne'

I don't think this plant gets enough attention. Epimedium, similar to the Dixie Wood Fern, does well under large trees. Also another semi-evergreen perennial used as a border plant showcasing its dainty flowers in spring.



Dixie Wood Fern

Dryopteris x australis

Lovely fern standing every bit of three foot tall in the landscape. Does well under tree in difficult sites. This fern clumps and fills in areas adding beautiful texture and beauty to the landscape. This fern will stand tall until first frost and unfold its new fronds early spring.



Jindai Tatarian Aster

Aster tataricus 'Jindai'

Hands down one of our top pollinator plants. Late summer blooms and continues to add beauty and offer food source and habitat to our butterflies and other pollinators until hard frost. Reaching four foot tall compact growth makes this fall perennial a gem to have in the landscape.

“ The American Holly: A Holiday Tradition”



English Lavender

Lavandula angustifolia 'Hidcote'

I may be a bit biased on this plant, but I love lavender not only for the scent, but for the foliage color and texture that it adds to the landscape. This Mediterranean plant, thrives on well-drained soil and does well in drought conditions. Another bonus to this plant, deer really don't like it. I have used lavender as a border plant in my home landscape to deter animals in my landscape beds (though my dog doesn't seem to mind the calming scent, he just runs through the bed especially if he is hunting for his favorite dog toy).



The American Holly (*Ilex opaca*) is a Kentucky native species. It is a broad-leafed evergreen shrub/ tree and is relatively slow growing. At maturity, this holly can become a densely pyramidal tree, growing as tall as 30-50 ft. but shrub forms are available.

This beautiful evergreen is a welcome sight during the doldrums of our NKY winters. In addition, this tree offers bright clusters of red berries throughout the fall and winter months which are quite ornamental in an otherwise dull landscape. These berries are also a vital food source for many songbirds during the winter. Gardeners should be aware that this species is dioecious which means the male and female flowers occur on separate trees. Thus, to obtain the berries, growers should plant one male for every three female trees-in the landscape.

American holly prefers a moist acidic well drained soil in sun to partial shade. In limestone based soils, the leaves can become yellowish or chlorotic due to the high soil pH conditions. American Holly is listed as winter hardy to USDA Zone.5 In fact, American Holly is one of the hardier broad-leafed evergreens for our area, having survived temperatures as low as -20 to -25 degrees below zero! If grown under optimum conditions, American hollies have been known to live up to 100 years or longer!

Insect and disease problems can occur on *Ilex opaca*. A lengthy list of potential problems includes spider mites and tar spot. However, leaf miner and scale are the most common problems seen in our region. Light infestations can usually be controlled by manual or handpicking of leaves. More widespread problems are best maintained by the homeowner with foliar insecticidal sprays.

Which type or cultivar should you choose? Well, there are more than 100 cultivars of American holly to choose from. The best cultivars recommended for Kentucky landscapes include ' Jersey Princess', 'Cave hill' and 'Judy Evans', which is a cultivar



selected by the late Theodore Klein from a special tree growing in Cave Hill Cemetery in Louisville. Another great way to choose a cultivar is to visit local arboretums such as the Boone County Arboretum in Burlington or the Bernheim Forest & Arboretum in Clermont KY. which both contain extensive holly collections.

I hope you have found this information to be useful in your selection of new additions for your landscape. And also keep in mind that the American holly can be enjoyed year-round and it is not just for Christmas anymore!

For more information on growing American holly. Visit <https://horticulture.ca.uky.edu/sites/horticulture.ca.uky.edu/files/American%20Holly%20-%20Ilex%20Opaca.pdf>

Botanical Characteristics:

Native habitat: Massachusetts to Florida, west to Texas and Missouri.

Growth habit: Densely pyramidal with branches to the ground when young; becomes open, irregular and high branching with age.

Tree size: 40 to 50 feet tall with a spread ranging from 18 to 40 feet.

Flower and fruit: Female flowers are solitary and dull white; male flowers are borne in three- to nine flowered cymes. Male and female flowers are on separate trees. Fruit is a dull red, berry-like drupe borne on a 1/4-inch stalk. Fruit matures in October and persists into winter.

Leaf: Alternate, simple, evergreen, 1½ to 3½ inches long, with large, spiny teeth. Leaves are dull to dark green on top, yellowish green below.

Hardiness: Winter hardy to USDA Zone 5.

Northern Kentucky University's on-campus food pantry run by students, for students. We provide FREE fresh produce, refrigerated, frozen and non-perishable food items and toiletry items to ALL NKU students.



Feeding the University and Enriching Lives

Donations Needed

We are in need of:

Toothbrushes • Toothpaste • Paper Towels

**We're in need of any,
and all Toiletries**



**Thank You for
your help!**

**Donations can be
dropped off at the
Campbell County
Cooperative Extension Office
3500 Alexandria Pike
Highland Heights, KY 41076
8:00 a.m. - 4:00 p.m.**

Thanks for your support!

Fall Workout: Scavenger Hunt

By Ryan Mason

A healthy lifestyle is all about moving more. We have already discussed getting outside and finding a trail to walk, hike, or run. If you want to make it fun with a game, try out this Autumn Scavenger Hunt.



Thank You

Thank You

Thank You!



Spring collection
172 lbs.

Fall collection
260 lbs.

Total: 432 lbs.
*of nursery containers
saved from the landfill.*

Winter Garden Pruning



Photo credit:www.extension.iastate.edu

Tuesday
February 18, 2025
10am

We will discuss and demonstrate proper pruning techniques for various landscape plants in various sites.

Campbell County Cooperative Extension Office
3500 Alexandria Pike | Highland Heights, KY 41076

Class size limited. Registration required, call 859-572-2600
or online at <https://campbell.ca.uky.edu>

Registration opens 30 days in advance of the class

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Getting Your Lawn Ready For 2025

Tuesday, March 4, 2025

10am



**Campbell County Cooperative Extension Office
3500 Alexandria Pike | Highland Heights, KY 41076**

Yes it's time to think about maintaining your lawn for the upcoming year. Join us to discuss some maintenance tips that will make your lawn look awesome!

**Class size limited. Registration required, call
859-572-2600**

or online at <https://campbell.ca.uky.edu>

Registration opens 30 days in advance of the class

Drought Tolerant Landscaping

Tuesday
March 25, 2025
10:00am



Come learn about planting a waterwise landscape including plant selection, design and the care involved in xeriscaping.



**Campbell County
Cooperative Extension
Service
3500 Alexandria Pike
Highland Heights, KY
41076**

Class Size is Limited! Registration Required!

To register call 859-572-2600

or register online at www.ca.uky.edu/campbell

Registration opens 30 days in advance of the class

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University of Kentucky, Kentucky State University, U.S. Department of Agriculture, and Kentucky Counties, Cooperating.
Lexington, KY 40506



Disabilities
accommodated
with prior notification

Produce Storage Tips

When you buy Kentucky Proud, you're not only getting fresh, healthy, flavorful fruits and vegetables grown locally, you're also helping your community and farm families throughout the Commonwealth by keeping your dollars close to home.

Properly storing your food reduces waste from spoilage, decreases the risk of foodborne illness, and ensures your farm-fresh food tastes great!

Place in a Cool, Dark Spot:

Basil, Berries, Cantaloupe, Corn, Eggplants, Garlic, Onions, Peaches, Pears, Potatoes, Plums, Squash, Sweet Potatoes, Tomatoes, Watermelon

Best Practice:

Use berries on the countertop within 1–2 days.
If longer, store in the fridge.

Refrigerate in Crisper Drawer or Container:

Apples, Asparagus, Beans, Beets, Bok Choy, Brussels Sprouts, Cabbage, Carrots, Cauliflower, Celery, Cilantro, Cucumbers, Greens, Kohlrabi, Mushrooms, Okra, Parsley, Peas, Peppers, Radishes, Turnips

Trim the leafy tops off and then refrigerate:

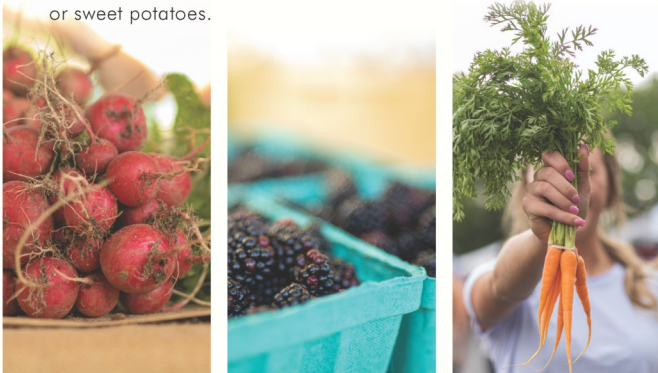
Don't throw away your leafy tops; use them in pesto, soups, and even salads.

Chef Tips:

01 Only wash your produce when you're ready to eat it! Washing early will cause the produce to spoil faster, especially berries and stone fruit.

02 Be sure to remove any rubber bands from your herbs and leafy greens. These break down the cells and can cause your produce to go bad faster!

03 Blanch and freeze vegetables you can't eat right away to preserve nutrients and enjoy the taste of summer all year long. To blanch, boil the whole or cut pieces of the vegetable for 12 minutes and then immediately place in ice cold water to stop the cooking process. This will keep your vegetables from getting freezer burn. Frozen vegetables will keep for up to a year. Freezing is not recommended for artichokes, Belgian endive, eggplant, lettuce greens, potatoes (other than mashed), radishes, sprouts, or sweet potatoes.



Seasonal Produce Guide

In Kentucky, there's something wonderful about every season – and that's especially true for our huge variety of locally grown fruits and vegetables. Take a look below to find fresh choices for spring, summer, fall, and winter.

Mar–May

SPRING

- Asparagus (Apr–Jun)
- Greens (Apr–Nov)
- Kohlrabi (May–Jun)
- Lettuce (May–Jun)
- Maple Syrup (Feb–Mar)
- Green Onions (May–Jun)
- White Onions (Jan–Mar)
- Peas (May–Jun)
- Potatoes (Jul–Oct)
- Radishes (Apr–Jun)
- Strawberries (May–Jun)
- Sweet Potatoes (Oct–Mar)
- Turnips (May–Jun)
- Winter Squash (Jan–Mar)

Jun–Aug

SUMMER

- Apples (Jul–Dec)
- Beans (Jun–Sep)
- Beets (Jun–Nov)
- Blackberries (Jun–Oct)
- Blueberries (Jun–Jul)
- Broccoli (Jun–Jul)
- Brussels Sprouts (Jul–Nov)
- Cabbage (Jun–Jul)
- Cantaloupe (Jul–Sep)
- Carrots (Jun–Aug)
- Cauliflower (Jun–Jul)
- Sweet Corn (Jul–Sep)
- Cucumbers (Jun–Sep)
- Eggplant (Jun–Sep)
- Garlic (Jun–Aug)
- Grapes (Aug–Sep)
- Greens (Apr–Nov)
- Kohlrabi (May–Jun)
- Okra (Jun–Sep)
- White Onions (Jan–Mar)
- Peaches (Jun–Aug)
- Peppers (Jul–Sep)
- Plums (Jul–Sep)
- Potatoes (Jul–Oct)
- Raspberries (Jun–Sep)
- Rhubarb (Jun–Sep)
- Summer Squash (Jun–Oct)
- Tomatoes (Jul–Oct)
- Watermelons (Jul–Oct)
- Zucchini (Jun–Oct)

Sep–Nov

FALL

- Apples (Jul–Dec)
- Beans (Jun–Sep)
- Beets (Jun–Nov)
- Blackberries (Jun–Oct)
- Blueberries (Oct–Nov)
- Bok Choy (Aug–Nov)
- Brussels Sprouts (Jul–Nov)
- Cabbage (Oct–Nov)
- Carrots (Oct–Nov)
- Cauliflower (Oct–Nov)
- Greens (Apr–Nov)
- Kohlrabi (Sep–Oct)
- Lettuce (Sep–Oct)
- Nut Crops (Sep–Nov)
- Okra (Jun–Sep)
- Green Onions (Oct–Nov)
- White Onions (Jul–Sep)
- Pawpaws (Aug–Oct)
- Pears (Aug–Nov)
- Peppers (Jul–Sep)
- Plums (Jul–Sep)
- Potatoes (Jan–Mar)
- Pumpkins (Sep–Nov)
- Radishes (Sep–Nov)
- Raspberries (Jun–Sep)
- Rhubarb (Jun–Sep)
- Sorghum (Sep–Nov)
- Summer Squash (Jun–Oct)
- Sweet Potatoes (Oct–Mar)
- Tomatoes (Jul–Oct)
- Watermelons (Jul–Oct)
- Winter Squash (Aug–Nov)
- Zucchini (Jun–Oct)



Dec–Feb

WINTER

- Apples (Jul–Dec)
- Maple Syrup (Feb–Mar)
- White Onions (Jan–Mar)
- Potatoes (Jan–Mar)
- Sweet Potatoes (Oct–Mar)
- Winter Squash (Jan–Mar)

Greens refer to any number of different plants, including the traditional spinach, mustard, collard, turnip, etc., as well as newer Asian varieties and Swiss chard.

Through the use of season extension methods, many of the availability dates are commonly extended in either direction for many of these crops.





Seasonal Produce Guide



	SPRING			SUMMER			FALL			WINTER		
	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec	Jan	Feb
Apples (Jul-Dec)												
Asparagus (Apr-Jun)												
Beans (Jun-Sep)												
Beets (Jun-Nov)												
Blackberries (Jun-Oct)												
Blueberries (Jun-Jul) (Oct-Nov)												
Bok Choy (Aug-Nov)												
Broccoli (Jun-Jul)												
Brussels Sprouts (Jul-Nov)												
Cabbage (Jun-Jul) (Oct-Nov)												
Cantaloupe (Jul-Sep)												
Carrots (Jun-Aug) (Oct-Nov)												
Cauliflower (Jun-Jul) (Oct-Nov)												
Sweet Corn (Jul-Sep)												
Cucumbers (Jun-Sep)												
Eggplant (Jun-Sep)												
Garlic (Jun-Aug)												
Grapes (Aug-Sep)												
Greens (Apr-Nov)												
Kohlrabi (May-Jun) (Sep-Oct)												
Lettuce (May-Jun) (Sep-Oct)												
Maple Syrup (Feb-Mar)												
Nut Crops (Sep-Nov)												
Okra (Jun-Sep)												
Green Onions (May-Jun) (Oct-Nov)												
White Onions (Jul-Sep) (Jan-Mar)												
Pawpaws (Aug-Oct)												
Peaches (Jun-Aug)												
Pears (Aug-Nov)												
Peas (May-Jun)												
Peppers (Jul-Sep)												
Plums (Jul-Sep)												
Potatoes (Jul-Oct) (Jan-Mar)												
Pumpkins (Sep-Nov)												
Radishes (Apr-Jun) (Sep-Nov)												
Raspberries (Jun-Sep)												
Rhubarb (Jun-Sep)												
Sorghum (Sep-Nov)												
Strawberries (May-Jun)												
Summer Squash (Jun-Oct)												
Sweet Potatoes (Oct-Mar)												
Tomatoes (Jul-Oct)												
Turnips (May-Jun)												
Watermelons (Jul-Oct)												
Winter Squash (Aug-Nov) (Jan-Mar)												
Zucchini (Jun-Oct)												

GARDEN CALENDAR: NOVEMBER-DECEMBER

General:



Sharpening Tools – The off season is a great time to sharpen your gardening

tools for ease of use in the spring. It is important to keep pruners sharp, clean cuts on trees and shrubs allow the plant to more easily heal over. [Find more info here.](#)

Insulating Compost Piles – As temperatures fall in November and December, compost piles will cool below ideal temperatures. Decomposition will slow as temperatures plummet but [insulating the pile with leaves](#), mulch or straw can prevent the pile from freezing or stopping completely.

Lawns:



Mowing – Before cold temperatures stop lawn growth for the season, it is a great time to

progressively lower the deck height of mowers for the last few cuts. Incrementally lowering the mowing height down to two inches will help in preventing snow mold and cold shock when winter comes. [View a full turf care calendar here.](#)

Fertilizing - The best time to fertilize cool season lawns (Kentucky bluegrass, tall fescue, perennial ryegrass, fine fescue) in Kentucky is during the autumn. These grasses all grow optimally during cooler weather and can best utilize nutrients at this time of year.

Flowers:

Plant spring blooming bulbs this fall

- Select bulbs that bloom early, mid and late spring to extend your blooms. Most spring blooming bulbs, especially tulips, can be planted as long as the soil is workable. To learn more, [read this publication.](#)



Remove Diseased Plant Material – Fungal pathogens such as

powdery mildew and black spot may appear on flowers in late fall. It is important to remove this material before it is allowed to fall. Many fungi will overwinter in fallen debris and appear on new growth next year.

Trees:

Fertilize - Fall is the best time to fertilize trees and shrubs. [Click here for info.](#)

Planting - Early fall is a great time to plant trees. To learn proper planting techniques, [click here.](#)

Vegetables:

Harvesting Root Crops - Root crops planted in August such as carrots, parsnips, turnips, and radishes should be ready for harvest after the first few frosts. If several more weeks are needed for maturation, using frost blankets to protect foliage from hard frosts will aid in buying some extra time.

Fruits:



Pruning - Pruning currants and gooseberries after they have entered dormancy, these cuttings can easily be propagated if desired. For more information on pruning, [view this publication.](#)



Cleaning up Strawberry Beds -

Strawberry beds may have become densely filled

throughout the growing season, cutting back old foliage and congested runners will help keep plants spaced. Removing any winter weeds before they go to seed will help to reduce weed pressure in spring.



City of Fort Thomas Winter Market Continues... Dec. 4, 11, 18 from 4:00-7:00 p.m. in the Mess Hall

Twice-Baked Acorn Squash

- **2 medium** acorn squash (1 - 1 1/2 pounds)
- Nonstick cooking spray
- **2 cups** fresh spinach, chopped
- **4 strips** turkey bacon, cooked and crumbled
- **1/2 cup** grated parmesan cheese
- 1 thinly sliced green onion
- **1 tablespoon** olive oil
- **2 teaspoons** garlic powder
- **1/2 teaspoon** salt
- **1/4 teaspoon** black pepper
- **1/4 teaspoon** nutmeg

Wash hands with warm water and soap, **scrubbing** for at least 20 seconds. **Preheat** oven to 350 degrees F. **Cut** squash in half; **discard** seeds. **Place** squash flesh side down on a baking sheet **coated** with nonstick cooking spray. **Bake** for 50 to 55 minutes or until tender. **Carefully scoop out** squash, leaving a 1/4-inch-thick shell. In a large bowl, **combine** the squash pulp with the remaining ingredients. **Spoon into** shells. **Bake** at 350 degrees F for 25 to 30 minutes or until heated through and top is golden brown. **Store** leftovers in the refrigerator within two hours.

Yield: 4 servings.
Serving size: 1/2 of an acorn squash.

Nutrition Analysis: 210 calories, 9g total fat, 3g saturated fat, 25mg cholesterol, 710mg sodium, 27g total carbohydrate, 4g fiber, 1g total sugars, 0g added sugars, 9g protein, 0% DV vitamin D, 15% DV calcium, 15% DV iron, 20% DV potassium.



Sarah Imbus

Sarah Imbus

Campbell County Extension Agent for Horticulture Education

Terri Turner

Campbell County Extension Technician for Horticulture Education

Joseph Smith

Campbell County Extension Technician for Horticulture Education

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-- Equal Opportunity Office, Martin-Gatton College of Agriculture, Food and Environment, University of Kentucky, Room S-105, Agriculture Science Building North, Lexington, Kentucky 40546,

-- UK Office of Institutional Equity and Equal Opportunity, 13 Main Building, University of Kentucky, Lexington, KY 40506-0032, or

-- US Department of Agriculture, Office of the Assistant Secretary for Civil Rights, 1400 Independence Avenue, SW, Washington, D.C. 20250-9410.

Kentucky Winter Squash

SEASON: August through October

NUTRITION FACTS: Winter squash, which includes acorn squash, butternut squash, pumpkin, and other varieties, is high in vitamins A and C and is a good source of potassium and vitamins B6, K, and folate.

SELECTION: Winter squash should be heavy for its size with a hard, tough rind that is free of blemishes or soft spots.

STORAGE: Store it in a cool, dry place, and use it within 1 month. Once sliced, wrap dry pieces in plastic wrap and refrigerate for up to 5 days.

PREPARATION:

To steam: Wash, peel, and remove seeds. Cut squash into 2-inch cubes or quarter, leaving rind on (it will remove easily after cooking). Bring 1 inch of water to a boil in a saucepan and place squash on a rack or basket in the

pan. Do not immerse it in water. Cover the pan tightly and steam the squash 30 to 40 minutes or until tender.

To microwave:

Wash squash and cut it lengthwise. Place it in a baking dish and cover the dish with plastic wrap. Microwave until tender, using these guidelines:

- **Acorn squash:**
1/2 squash, 5 to 8 minutes;
1 squash, 8 1/2 to 11 1/2 minutes.
- **Butternut squash:**
2 pieces, 3 to 4 1/2 minutes.
- **Hubbard squash:** (1/2-pound pieces) 2 pieces, 4 to 6 1/2 minutes.

To bake:

Wash squash and cut lengthwise. Smaller squash can be cut in half; larger squash should be cut into portions. Remove seeds and place squash in a baking dish. Bake at 400 degrees F for 1 hour or until tender.

Kentucky Proud Project

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

Source: FruitsAndVeggies.org

August 2022

Buying Kentucky Proud is easy.

Look for the label at your grocery store, farmers' market, or roadside stand.

PlateItUp.ca.uky.edu

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