



NEWSLETTER MAY 2023

Cooperative Extension Service
LaRue County
P.O. Box 210, 807 Old Elizabethtown Rd.
Hodgenville, KY 42748-0210
(270) 358-3401
larue.ca.uky.edu

LARUE COUNTY CATTLEMEN'S

Meeting: 5/9 at 7pm

Speaker: Dr. Andy Pike, DVM.

Topic: What you need to know about the upcoming antibiotic changes for livestock.

LaRue County Cattlemen will meet on **Tuesday, May 9th at 7pm** at the LC Extension Office.

There will be a meal provided and we ask that you please bring a dessert to share. There will not be any beef meetings in June or July.



WE'RE OPEN

We have relocated our offices
to the back meeting room
portion of our building while we
do some renovations.

Still come see us,
but excuse our mess!

Sincerely,

Marla Stillwell

LaRue County Extension Agent for
Family & Consumer Sciences Education
Email: marla.stillwell@uky.edu

Misty Wilmoth

LaRue County Extension Agent for 4-H Youth
Development Education
Email: mwilmoth@uky.edu

SENIOR FARMERS MARKET NUTRITION PROGRAM

We are participating in the KDA Senior Farmers Market Nutrition Program again this year. This program provides \$50 vouchers for those who qualify to use on participating items at our Farmers Market. There will be a limited number of vouchers available. We will not be able to hold or reserve a voucher for you, but we would gladly notify you when we have more information on when they will become available, 270-358-3401.

HOW TO QUALIFY-

- ✓ BE A LARUE COUNTY RESIDENT
- ✓ MUST BE 60 YEARS OF AGE OR OLDER
- ✓ HAVE A TOTAL ANNUAL HOUSEHOLD INCOME LESS THAN OR EQUAL TO \$26,973

If you or someone you know qualifies for this benefit, call the Extension Office or stop by to add your name to our notification list 270-358-3401.



FARMERS MARKET

If you are interested in being a vendor at this year's market, contact Marla at marla.stillwell@uky.edu or 270-358-3401.

LARUE COUNTY

FARMERS MARKET 2023

LARUE COUNTY FARMERS Market

2023

OPENING DAY
JUNE 8TH AT 10 AM

LARUE COUNTY HIGH SCHOOL PARKING LOT



MOJO BEEF KABOBS

30 minutes, 4 servings

INGREDIENTS:

- 1 beef Top Sirloin Steak Boneless, cut 1 inch thick (1 pound)
- 1 teaspoon coarse grind black pepper
- 1 large lime, cut into 8 wedges
- 1 small red onion, cut into 8 thin wedges
- 1 container grape or cherry tomatoes (about 10 ounces)

MOJO SAUCE:

- 1/4 cup fresh orange juice
- 1/4 cup fresh lime juice
- 3 tablespoons finely chopped fresh oregano
- 3 tablespoons olive oil
- 2 tablespoons finely chopped fresh parsley
- 1 teaspoon ground cumin
- 1 teaspoon minced garlic
- 3/4 teaspoon salt



DIRECTIONS:

1. Whisk Mojo Sauce ingredients in small bowl. Set aside.
2. Cut beef Top Sirloin Steak into 1-1/4 inch pieces; season with pepper.
3. Alternately thread beef with lime and onion wedges evenly onto four 12-inch metal skewers. Thread tomatoes evenly onto four 12-inch metal skewers.
4. Place kabobs on grid over medium, ash-covered coals. Grill tomato kabobs, covered, about 2 to 4 minutes or until slightly softened, turning occasionally. Grill beef kabobs, covered, 8 to 10 minutes (over medium heat on preheated gas grill 9 to 11 minutes) for medium rare (145°F) to medium (160°F) doneness, turning once.
5. Serve kabobs drizzled with sauce.

Cook's Tip:

To make lime wedges, cut lime crosswise in half. Cut each half into quarters, forming wedges. When cutting onion into wedges for kabobs, leave root end intact so wedges hold together during skewering. Thread steak pieces onto skewers leaving small spaces between them. Loose or right

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LARUE COUNTY 2023 POULTRY SHOW

BROILER

PEN OF THREE



order



\$3 PER CHICK

MINIMUM ORDER: 10

MAXIMUM ORDER: 25

DEADLINE FOR ORDERS: MAY 15, 2023

LC EXTENSION SERVICE

807 OLD ELIZABETHTOWN RD., HODGENVILLE
270-358-3401



show



-SATURDAY-

JULY 29 AT 9AM

**LC FAIRGROUNDS
OPEN TO EVERYONE**

contact



JOHN BALL, 270-827-3322

DWAYNE DUNCAN, 270-401-1008

MASON CRAWFORD, 270-505-5600

FULL LIST OF RULES ARE AVAILABLE AT THE EXTENSION OFFICE

PYTHIUM DISEASES OF VEGETABLE CROPS

Pythium diseases can affect a large number of vegetable crops. Vegetables produced in structures, such as greenhouses or high tunnels, may be at an increased risk for disease losses once the pathogen is introduced. Infections may impact above and below ground plant parts, resulting in plant decline or fruit rot. Cultural management strategies and fungicides may be used to limit the impact of Pythium diseases.

Pythium Disease Facts

- Pythium diseases can impact plant roots, stems, and crowns. Root infections result in brown, rotting roots (Figure 1), while stem infections appear as lesions that girdle stems or crowns. Both types of diseases can result in wilting, stunting, reduced vigor, yield reduction, nutrient deficiency-like symptoms, and plant death. Early plant infections cause damping-off.
- Pythium diseases can also cause damage to fruit. Symptoms include sunken, wet, or slimy lesions. Over time, a white, cottony growth can cover infected portions of fruit (Figure 2). Disease development frequently occurs where fruit are in contact with soil. Disease development can occur in the field or in storage.
- Wet soils from excess irrigation or rainfall are conducive for disease development.
- Infested soil, water, tools, and plant debris can harbor disease causing pathogens.
- Caused by multiple species of *Pythium*, a fungus-like pathogen called a water mold.



Figure 1: Brown, rotting roots are a symptom of Pythium infection. (Photo: Penn State Department of Plant Pathology & Environmental Microbiology Archives, Penn State University, Bugwood.org)



Figure 2: Fruit infected with Pythium develop a white, cottony growth. (Photo: Cheryl Kaiser, UK)

Management Options

- Improve soil drainage.
- Avoid overwatering.
- Avoid introduction of natural soil into hydroponic systems.
- Use clean, new soil for seeding and transplanting.
- Clean and sanitize pots, tools, and structures.
- Avoid movement of infested soil. Work in clean fields first and infested sites last to avoid spread.
- Wash and disinfect tools, equipment, shoes, and clothing after working in infested fields, greenhouses, or tunnels.
- Apply a mulch layer to limit contact between fruit and soil.
- Infested fruit may not show symptoms at harvest, but disease may develop in storage. Damaged, wounded, and diseased materials should be discarded.

Use approved fungicides labeled for *Pythium* spp. Commercial growers can find information on fungicides in the [Vegetable Production Guide for Commercial Growers \(ID-36\)](#) and the [Southeast U.S. Vegetable Crop Handbook](#). Information on fungicides available to homeowners is available in [Home Vegetable Gardening Guide \(ID-128\)](#).



University of Kentucky
College of Agriculture,
Food and Environment
Cooperative Extension Service

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RETURN SERVICE REQUESTED

CLOSED FOR THE HOLIDAYS

The Extension Office will be
closed on the following days:

Sorry we're
CLOSED

May 29th in observance of Memorial Day
June 19th in observance of the Juneteenth Holiday
July 4th in observance of Independence Day

The Cooperative Extension Service prohibits discrimination in its programs and employment on the basis of race, color, age, sex, religion, disability, or national origin. To file a complaint of discrimination, contact Tim West, UK College of Agriculture, Food and Environment, 859-257-3879, Dr. Sonja Feist-Price or Terry Allen, UK Office of Institutional Equity and Equal Opportunity, 859-257-8927, or the USDA, Director Office of Civil Rights, Room 326-W Whitten Bldg., 14th & Independence Ave. SW, Washington, DC 20250-9410 (866) 632-9992.