Weed It and Reap

FRANKLIN COUNTY COOPERATIVE EXTENSION NOVEMBER 2025 NEWSLETTER



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



How to Grow a Thanksgiving Garden: Fresh Produce for Your Holiday Table

Source: Gene Fox and Karan Tucker, NC State and Angela Mason Foster, Master Gardener

Thanksgiving is a celebration of abundance, often centered around a table filled with seasonal produce. While most people rely on the grocery store for their Thanksgiving feast, growing your own Thanksgiving garden can add a deeply personal and rewarding touch to the holiday. Not only does it provide fresh, homegrown ingredients for your meal, but it also allows you to reflect on the agricultural roots of the celebration. With careful planning, you can harvest a variety of vegetables, herbs, and fruits in time for the Thanksgiving season. Here's how to get started on creating your Thanksgiving garden.

Planning Your Thanksgiving Garden

A Thanksgiving garden focuses on cool-season crops that are harvested in the fall. The key is planning well ahead, as many of these vegetables take several months to grow from seed to harvest. Depending on your region's growing zone, you may start planting as early as late summer or even late spring (Continued on pg. 2)

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(Continued from pg. 1, How to Grow a Thanksgiving Garden: Fresh Produce for Your Holiday Table)

for some crops. Be sure to check your local frost dates and choose varieties that will thrive in your climate.



Selecting Crops for the Thanksgiving Table Some traditional Thanksgiving vegetables and herbs that are perfect for a fall garden include:

1. Pumpkins and Winter Squash

Pumpkins and winter squash are quintessential Thanksgiving ingredients, whether you're making pumpkin pie or a savory roasted squash dish. These crops need a long growing season (80–120 days), so they should be planted in late spring or early summer. Varieties like butternut squash and sugar pumpkins are ideal for the holiday table. After harvesting, they store well, which makes them perfect for preparing in the weeks leading up to Thanksgiving.

2. Sweet Potatoes

Another classic Thanksgiving staple, sweet potatoes thrive in warm weather but are harvested in the fall after the leaves begin to yellow. They require a long growing season, so they should be planted after the last frost in spring and harvested just before the first frost in fall. Once harvested, sweet potatoes should be cured for a few weeks to enhance their sweetness.

3. Brussels Sprouts

Brussels sprouts are a cold-hardy vegetable

that benefits from frost, which sweetens the sprouts. Start these plants in mid-summer so they are ready to harvest in the fall. They are slow-growing and require a long season, but their ability to withstand cooler temperatures makes them an excellent choice for a Thanksgiving garden.

4. Carrots and Beets

Root vegetables like carrots and beets are easy to grow and store well, making them a practical choice for Thanksgiving. Both can be planted in late summer for a fall harvest. Choose varieties with a shorter growing period (60–80 days) to ensure they are ready by the holiday. Both vegetables can be roasted, used in salads, or incorporated into other side dishes for the Thanksgiving meal.

5. Cabbage

Cabbage is another cold-hardy vegetable that can be harvested in late fall. Start cabbage seeds in midsummer for a fall harvest. You can use cabbage in coleslaws, soups, or braised dishes for your Thanksgiving feast.

6. Herbs

Many classic Thanksgiving dishes call for flavorful herbs such as sage, thyme, rosemary, and parsley. These herbs can be grown in pots or directly in the garden. Perennial herbs like thyme and rosemary are hardy and can be harvested well into the fall, while annuals like parsley and sage can be started in the spring or summer and harvested just before the first frost.

7. Greens

Leafy greens such as kale, spinach, and Swiss chard grow well in cooler temperatures. They can be planted in early fall and harvested continuously throughout the season. These greens make excellent additions to salads or can be sautéed for a warm, nutrient-dense side dish.

Preparing and Maintaining Your Garden

Soil Preparation

To ensure a successful Thanksgiving garden, start by preparing the soil. Most vegetables prefer well-drained soil rich in organic matter, so 1. consider adding compost or well-rotted manure to your garden beds before planting. This improves the soil structure and provides essential nutrients for plant growth.

Watering and Mulching

Consistent watering is critical for your
Thanksgiving garden, especially during the late
summer and early fall when plants are
maturing. A layer of mulch around your plants
can help retain moisture, reduce weeds, and
protect root crops from temperature
fluctuations. Mulching is particularly important
for cold-sensitive crops like carrots and beets,
as it provides insulation from early frosts.

Protection from Frost

As temperatures drop in the fall, it's important to protect your plants from frost. Row covers or cold frames can extend your growing season, allowing you to harvest tender crops like herbs and greens well into November. Root vegetables and hardy greens can often survive light frosts, but take care to monitor the weather and harvest crops like Brussels sprouts and cabbage before hard freezes damage them.

Harvesting in Time for Thanksgiving

When planning your garden, be mindful of each crop's time to maturity so that you can harvest everything just in time for Thanksgiving. Some crops, like sweet potatoes and pumpkins, should be harvested in October and stored in a cool, dry place until the holiday. Root vegetables and leafy greens can often be left in the ground and harvested just days before the meal, providing you with the freshest ingredients possible.

Suggested Reading List

For those interested in growing their own food or creating a Thanksgiving garden, these books offer valuable insights and tips:

- 1. "The Complete Guide to Preserving Your Own Seeds for Your Garden: Everything You Need to Know Explained Simply" by Katie A. Murphy (2011)This guide helps gardeners learn how to save seeds from their own crops, ensuring a sustainable garden year after year.
- 2. "Vegetable Gardening for Beginners: A Simple Guide to Growing Vegetables at Home" by Jill McSheehy (2020)This book offers an easy-to-follow approach for those new to vegetable gardening, with tips for growing a productive garden.
- 3. "The Four Season Farm Gardener's Cookbook" by Eliot Coleman and Barbara Damrosch (2013)A combination gardening guide and cookbook, this resource provides advice on growing a year-round garden and includes recipes to help you make the most of your harvest.

By growing your own Thanksgiving garden, you can bring fresh, homegrown produce to your holiday table, celebrating the harvest season in a deeply meaningful way. With careful planning and some gardening know-how, you'll be able to enjoy the fruits (and vegetables) of your labor in time for Thanksgiving.

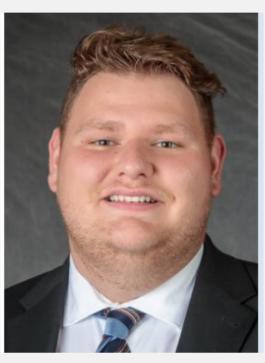


Welcome to the Team!

November 13, 2025 4:30-6:00pm

Join the Franklin County Extension Office in welcoming our new Horticulture Extension Agent!





Tyler Ray

My name is Tyler Ray, and I'm the new Franklin County Extension Agent for Horticulture. I have been a lifelong horticulturist and resident of Franklin County. I have diverse work experience from caring for greenhouses, orchards, and vineyards to caring for livestock and conducting applied forage research. I attended Morehead State University earning a bachelor's degree in agronomy and general agriculture. I am currently pursuing a master's degree in integrated plant and soil science from the University of Kentucky. For the past three years I have served

as the Extension Agent for Agriculture and Natural Resources in Boyle County. In this role I provided research-based education and technical assistance and collaborated with community partners. Outside of work, I enjoy spending time with my fiancée Lauren, our dog Cash, gardening and caring for house plants. I am excited for the opportunity to serve my home community!

Excited for the journey ahead – welcome aboard, Tyler!

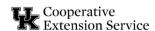
Franklin County Cooperative Extension 101 Lakeview Court Frankfort, KY 40601



Staff

Franklin County Conservation District 103 Lakeview Court Frankfort, KY 40601 Phone: (502) 352-2701

NAME



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

FREE SOIL SAMPLE COUPON Sponsored By: Franklin County Conservation District

January 1- April 30, 2025, the Franklin County Conservation District is sponsoring 10 FREE soil tests.

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 10 (ten) FREE SAMPLES per PERSON

Coupon available for Franklin County or Frankfort Residents or Farms located in Franklin County.

NO COMMERCIAL SAMPLES WITH THIS OFFER

Αl	ADDRESS								
PHONE									
		Sample Number Office Use Only	Date Submitted		Sample Number Office Use Only	Date Submitted			
	1			6					
	2			7					
	3			8					
	4			9					
	5			10					





Be sure to check out the weekly gardening webinars hosted by the University of Kentucky Horticulture Agents.

https://kentuckyhortnews.com/horticulturewebinar-wednesdays/

Liberty Hall Historic Site

Calling all volunteers - Mark your calendars!!

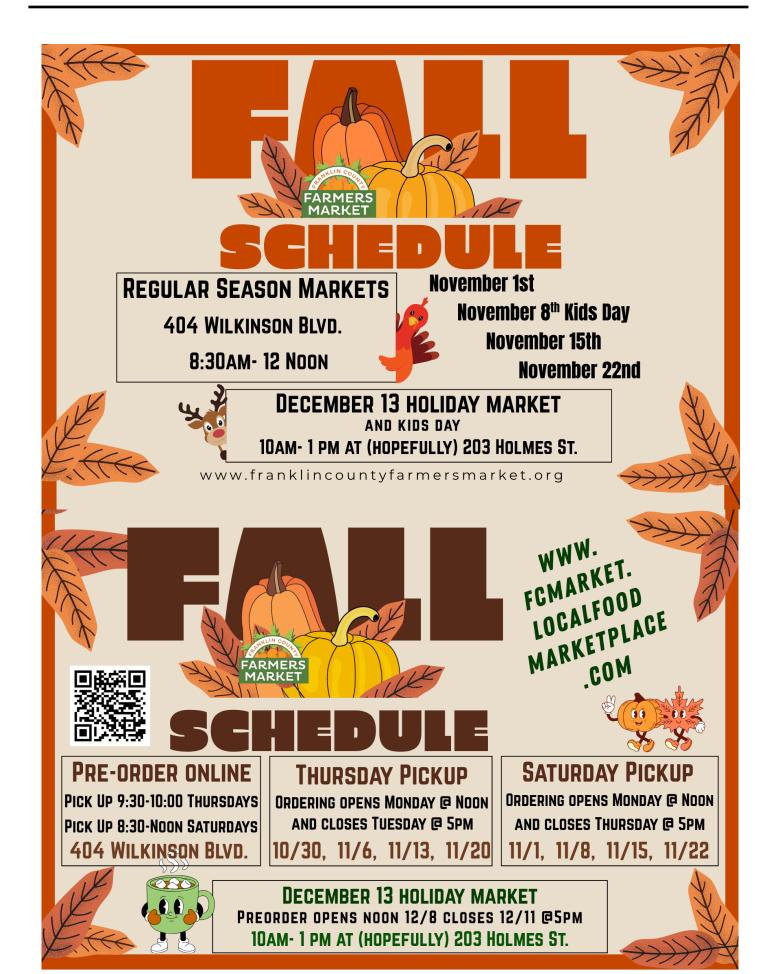
@FranklinCountyKyCooperativeExtension

Join us on Saturday, November 22nd to help us clean up remaining trash in the back of Liberty Hall Garden from the historic 2025 April flood. We will be working in our wooded floodplain bordering the river, so be prepared for some steep terrain and obstacles like logs and vines.

Please wear appropriate clothing and shoes for working outside. We will have some extra gloves but bring your own if you have them. We will meet in the back of the garden at the end of Main St.

We are grateful to our friends at the City of Frankfort Public Works Division of Solid Waste for helping us get the trash to the dump after we remove it from the floodplain.







Franklin County Conservation District

BACKYARD CONSERVATION PROGRAM Urban Cost Share Program

July 1, 2025 to June 1, 2026

Raised Garden Beds, Rain Barrels, Compost Bins, Pollinator Gardens, Beehives and Bat Houses

- First come, first serve.
- Franklin County Residents only
- One application per household
- 50% cost share up to \$500 maximum

Must have approval before you begin project

Franklin County Conservation District 103 Lakeview Court Frankfort, KY 40601 502-352-2701

fccd103@gmail.com

CONSTRUCTION BEGINS 10/20

Please reach out to the front office staff if you have any questions or would like to cancel your meetings.

The lower level restrooms will be closed until completion and then they will close the main floor restrooms.

Sorry for the inconvenience caused.

ON THE RESTROOMS





FIND A CSA SHARE

2025 KY PROUD FALL CSA WEEK

Search for CSAs Near You

Visit the Kentucky Proud CSA Directory to explore Kentucky farms offering CSA: https://www.kyproud.com/campaigns/ community-supported-agriculture.



Choose Your Share Type & Size

Once you find a farm, review its CSA offerings and check to see what share types and sizes they offer.

Select a Payment Method & Pickup

At signup, members typically pay in full or in installments and can usually choose from several convenient pickup options like on-farm, community sites, farmers markets, or home delivery.

FALL CSA SHARE TYPES

The icons below represent examples of CSA share types offered by Kentucky farms. Explore the Kentucky Proud CSA Directory to see what's available near you this fall.





























WRAF Herbicide Workshop

This one-day workshop is designed for beginners and more experienced professionals who want more information on herbicide use principles and a discussion of how to control common green industry weeds. This workshop offers training in weed identification, integrated weed management, selecting the right herbicides, enhancing weed control, and updates on the latest weed research findings.

Requested from the OISC:

7 credits for cat. 3a. 3b. & 6

cat. 3 1 credit for cat. 10

Approved

in Kentucky:

5 credits for

4 credits for RT License

This workshop is offered in KENTUCKY again this year!

November 25, 2025

Boone County Enrichment Center 1824 Patrick Drive Burlington, KY 41005



Conjunction with



Agenda: New content for 2025!

8:00 - 8:30 am 8:30 - 9:30 am 9:30 - 10:35 am 10:35 - 10:45 am 10:45 - 11:45 am

11:45 am - 1:00 pm 1:00 - 2:40 pm

2:40 - 2:50 pm 2:50 - 3:40 pm

3:40 - 4:00 pm

Registration

2025 Herbicide Update

Picking a Non-Selective Herbicide

Break

Goosegrass Biology and Control

Lunch (on your own)

Learning to ID Common Weeds (Hands-On)

Break

Bermudagrass Control

Closing remarks, survey, CCH/CEU sheets





Hot Turkey Salad

- 1 tablespoon vegetable oil
- 1 teaspoon garlic powder
- 1 teaspoon black pepper
- 1 can (10 ounces) low-sodium cream of chicken soup
- 1 cup fat-free mayonnaise
- 3 cups cooked and shredded wild turkey meat
- 1 cup chopped celery
- · 1 cup fresh sliced mushrooms, or 1 (8 ounces) can no-saltadded mushrooms, drained
- 1 cup grated cheddar cheese
- · 1 cup sliced almonds
- 12 toasted whole-wheat buns

To cook turkey breast, preheat oven to 325 degrees F. Add vegetable oil to a roasting pan. Place turkey breast in roasting pan. Season meat lightly with

garlic powder and black pepper. Cover with lid or aluminum foil. Cook at 325 degrees F until internal temperature is 165 degrees, about 1 1/2 to 3 1/2 hours for 4 to 8 pounds of meat. Let meat cool in pan for 15 minutes before shredding. Mix cream of chicken soup with mayonnaise. Add turkey, celery, mushrooms, cheese, and almonds. Stir until well mixed. Spray a 2-quart casserole dish with cooking spray. Spread turkey mixture in dish. Bake 30 to 40 minutes at 350 degrees F. Serve on toasted buns.

Yield: 12 servings

Adapted from: "Conservation Officer's Cooking T.I.P.s," The Indiana Conservation Law Enforcement Officers.



Nutrition Facts

12 servings per recipe
Serving size 1 sandwich (112g)

Amount per serving

Calories	UU
% Daily	/ Value*
Total Fat 7g	9%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 420mg	18%
Total Carbohydrate 11g	4%
Dietary Fiber 1g	4%
Total Sugars 2g	0.4
Includes 0g Added Sugars	0%
Protein 13g	
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Vitamin D 0mcg		0%
Calcium 130mg	No.	10%
Iron 1mg	4	6%
Potassium 204mg	17/74	4%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



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 disabilit 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