

SOUTH PLAINS HORTICULTURE

BRINGING YOU THE LATEST BUZZ STRAIGHT FROM CHRISTINA REID,CEA-HORT



JAMES TUTTLE,
INSTRUCTS ISA
CERTIFIED ARBORIST
COURSE PARTICIPANTS
ON TREE & CLIMBING
SAFETY

WHAT'S INSIDE:

ISA CERTIFIED
ARBORIST PREP
COURSE SUCCESS! - 2

COMMERCIAL TURF &
ORNAMENTALS
WORKSHOP - 2

THE DROP OF LIFE - 3

2022 PEPPER TRIALS - 4

PLANT SOON - 5

VEGGIE
PREPARATIONS - 6

HARVEST OF THE
MONTH - 7

ISA CERTIFIED ARBORIST PREP COURSE SUCCESS!

Christina Reid, Texas A&M AgriLife Extension Lubbock County Horticulture, together with the Texas Forestry Service, Tree Loving Care and ArborVaughan Consult, LLC, hosted the International Society of Arboriculture (ISA) Certified Arborist Prep Course for (23) participants on February 10-11, 2022 in Lubbock. This prep course provides tree industry professionals an in-person, hands-on educational opportunity to prepare for the ISA Certified Arborist Exam that has never been offered in Lubbock before.

"Through research, technology, and education, ISA promotes the professional practice of arboriculture and fosters a greater worldwide awareness of the benefits of trees."
 -ISA Mission Statement

COMMUNITY IMPACT

ISA exists so that professionals, allied professionals, public officials, and consumers worldwide recognize the economic, environmental, and societal benefits and values of trees and their care at a cost that demonstrates the wise stewardship of resources. Through the ISA Certified Arborist program, ISA tests and certifies that an individual has achieved a professional level of knowledge and skill in the field of arboriculture. In turn, this certification will allow consumers to know which tree care industry professionals have the dedication to their professional development and the advancement of proper tree care practices and improve the health of our trees! For more information, please visit: isa-arbor.com



MARK KROEZE, INSTRUCTS ISA CERTIFIED ARBORIST COURSE PARTICIPANTS ON TREE BIOLOGY.

COMMERCIAL TURF & ORNAMENTALS WORKSHOP

Christina Reid, Texas A&M AgriLife Extension Lubbock County Horticulture, hosted the annual Commercial Turf & Ornamentals Workshop for (68) participants on February 18, 2022 in Lubbock. This workshop provides highly sought after Texas Department of Agriculture (TDA) continuing education units (CEU) for our commercial chemical applicators to keep up required licensing as well as relevant, research based education. Topics covered this year included: Herbicide & the Future, Identification and Control of Insect Pest on Turf Grass and Ornamentals, New Spray Laws and Regulations, Calibration, and Adjuvants to Overcome Water Quality Concerns.



The Drop of Life



Water Weekly

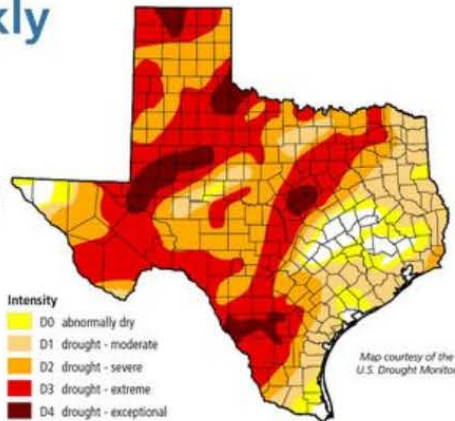
For the week of 04/04/22

Water conditions

The latest drought map for conditions as of March 29 shows little overall change from the previous week. Even so, these are the worst drought conditions the state has experienced at the end of March since 2011 when 95 percent of the state was in drought.

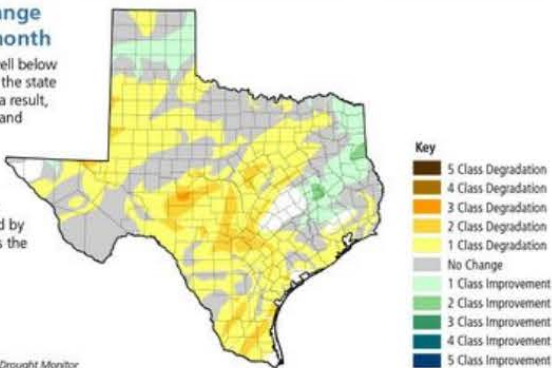
Drought conditions

- ◆ 88% now
- ◆ 88% a week ago
- ◆ 67% three months ago
- ◆ 69% a year ago



Drought change in the last month

Precipitation was well below normal for most of the state in March 2022. As a result, drought expanded and intensified across the state. Improvements in parts of East Texas and the Panhandle were overshadowed by degradations across the rest of the state.



Written by Dr. Mark Wentzel — Dr. Mark Wentzel is a hydrologist in the TWDB's Office of Water Science and Conservation.

Bryan McMath, Governmental Relations | bryan.mcmath@twdb.texas.gov | 512-463-7850
Kaci Woodrome, Media Relations | kaci.woodrome@twdb.texas.gov | 512-475-1720

www.twdb.texas.gov

Stay connected:

Texas Water Development Board

City of Lubbock Watering Restrictions Now in Effect!

Spring & Summer Watering Days & Times

Irrigation from April 1st - Sept. 30th

DAYS TO WATER / ADDRESS ENDING

SUN	MON	TUE	WED	THU	FRI	SAT
3	1	2	3	1	2	
4	5	7	4	5	7	
9	6	8	9	6	8	
0			0			

SPRING & SUMMER IRRIGATION RESTRICTIONS



Midnight - 10 a.m.



6 p.m. - Midnight

Irrigation Amount

1.5 inches per zone per week

How much water do you think playing with the garden hose for 15 minutes uses?

Play on the lawn not the sidewalk!

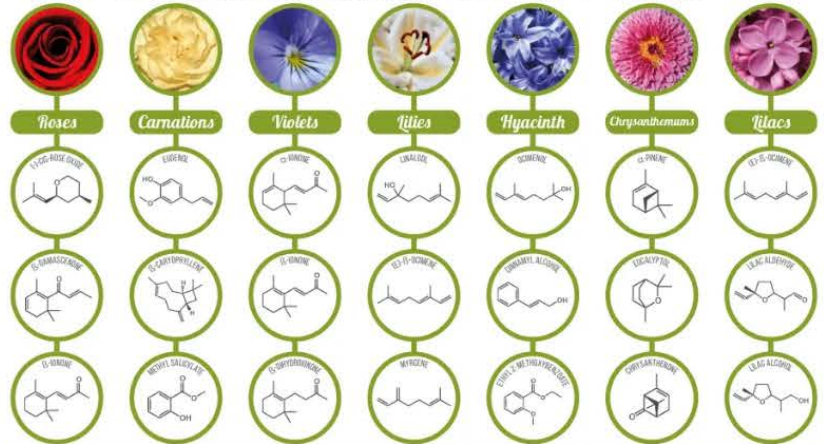
ANSWER: 94 GALLONS

2022 PEPPER TRIAL

DID YOU KNOW?

AROMA COMPOUNDS IN COMMON FLOWERS

A wide range of compounds contribute to the scents of flowers. This graphic looks at a selection of major contributors for a number of common flowers. Note that volatile aroma compounds can vary significantly between species; this graphic represents a broad overview of common components, and is by no means definitive!



© COMPOUND INTEREST 2015 - WWW.COMPOUNDCHEM.COM | Twitter: @compoundchem | Facebook: www.facebook.com/compoundchem
 This graphic is shared under a Creative Commons Attribution-NonCommercial-NoDerivatives license.

Think your peppers are the best? Let's trial them!

Here is how to enter your pepper plants into the trial:

1. You must have (4) plants of each variety to enter. These plants will be surrendered and grown by Agent Reid. Any fruit produced will be donated to the South Plains Food Bank GRUB Farm.
2. You must know the name of the variety you are entering.
3. Plants must delivered to trial by 4/15/22.

If you are interested in entering peppers, please email christina.reid@ag.tamu.edu or call 806-775-1740.

NEW PUBLICATION

P PURDUE UNIVERSITY Extension Botany and Plant Pathology ag.purdue.edu/btp BP-164-W



Symptoms and Signs for Plant Problem Diagnosis - An Illustrated Glossary

Authors: Janna Beckerman and Tom Cresswell, Department of Botany and Plant Pathology, Purdue University



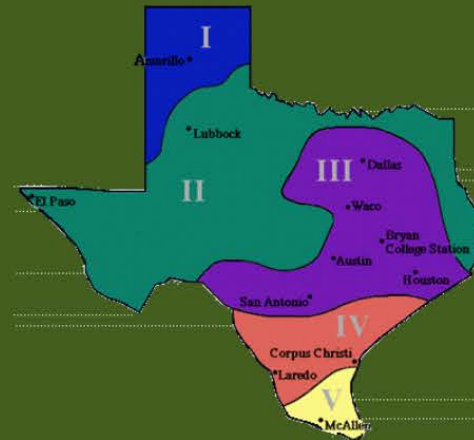
Check out 'Symptoms and Signs for Plant Problem Diagnosis- An Illustrated Glossary' by Purdue University Extension for help diagnosing your plants issues. This publication can be found here: <https://www.extension.purdue.edu/EXTMEDIA/BP/BP-164-W.PDF>

PLANT SOON FOR SPRING HARVEST

Vegetables

What You Need To Know:

We are in gardening region II in Texas. USDA hardiness zone 7 with an average minimum temperature of 0-10 degrees Fahrenheit. Find this info virtually here: <https://aggie-horticulture.tamu.edu/archives/parsons/earthkid/ekgarden14.html>



Vegetables	Region I	Region II	Region III	Region IV	Region V
Asparagus	After Mar 1	After Feb 15	After Feb 1	After Jan 15	Not Recommended
Beans, snap bush	Apr 15- May 15	Apr 1- May 5	Mar 5- May 1	Feb 10- Apr 15	Feb 1- Mar 15
Beans, snap pole	Apr 15- May 1	Apr 1- May 1	Mar 5- Apr 15	Feb 10- Mar 15	Feb 1- Mar 15
Beans, Lima bush	May 1- May 15	Apr 15- May 15	Mar 15- Apr 15	Mar 1- Apr 1	Feb 15- Apr 1
Beans, Lima pole	May 1- May 15	Apr 15- May 15	Mar 15- Apr 15	Mar 1- Apr 1	Feb 15- Apr 1
Beets	Mar 1- Jun 1	Feb 15- May 20	Feb 1- Mar 1	Jan 15- Apr 15	Jan 1- Mar 1
Broccoli	Mar 1- Jun 15	Feb 15- Mar 20	Feb 1- Mar 1	Jan 15- Feb 25	Jan 1- Feb 15
Brussels sprouts	Feb 15- Apr 1	Feb 15- Mar 10	Not Recommended	Not Recommended	Not Recommended
Cabbage	Mar 10- Apr 15	Feb 15- Mar 10	Feb 1- Mar 1	Jan 15- Feb 10	Jan 1- Feb 1
Carrots	Mar 10- Apr 15	Feb 15- Mar 10	Jan 15- Mar 1	Jan 15- Feb 10	Jan 1- Feb 1
Cauliflower (transplant)	Mar 1- Apr 15	Feb 15- Mar 10	Feb 1- Mar 1	Jan 15- Feb 15	Jan 15- Feb 15
Chard, Swiss	Mar 1- Jun 1	Feb 15- Mar 1	Feb 1- Mar 10	Jan 15- Apr 1	Jan 1- Apr 1
Collards	Mar 1- May 1	Feb 15- Apr 10	Feb 1- Mar 25	Jan 15- Mar 15	Jan 1- Mar 15
Corn, sweet	Apr 1- May 20	Mar 15- May 1	Feb 25- May 1	Feb 15- Mar 15	Feb 1- Mar 15

Cucumber	Apr 15- Jun 1	Apr 1- May 15	Mar 5- May 1	Feb 1- Apr 10	Feb 1- Apr 1
Eggplant	May 10- Jun 1	Apr 10- May 1	Mar 15- May 1	Feb 20- Apr 1	Feb 1- Mar 15
Garlic (cloves)	Jan 1- Jan 15	Not Recommended	Not Recommended	Not Recommended	Not Recommended
Kohlrabi	Mar 1- Apr 15	Feb 15- Mar 1	Feb 1- Mar 1	Jan 15- Feb 15	Jan 1- Feb 15
Lettuce	Mar 1- May 15	Feb 15- May 1	Feb 1- Mar 15	Jan 15- Mar 15	Jan 1- Mar 1
Muskmelon (cantaloupe)	May 1- Jun 1	Apr 10- May 1	Mar 15- May 1	Feb 20- Apr 15	Feb 1- Apr 1
Mustard	Mar 1- May 15	Feb 15- May 1	Feb 1- Apr 1	Jan 15- Mar 15	Jan 1- Mar 1
Onion (plants)	Mar 1- Apr 15	Feb 15- Mar 10	Feb 1- Mar 1	Jan 15- Feb 10	Jan 1- Feb 1
Parsley	Mar 1- Apr 15	Feb 15- Mar 10	Feb 1- Mar 1	Jan 15- Feb 10	Jan 1- Feb 1
Peas, English	Feb 15- Mar 15	Feb 15- Mar 1	Feb 1- Mar 1	Jan 15- Feb 1	Not Recommended
Peas, Southern	Jay 1- Jun 15	Apr 20- May 15	Mar 25- May 20	Mar 15- Apr 15	Mar 1- Apr 15
Pepper (transplant)	May 10- Jun 1	Apr 10- May 1	Mar 15- May 1	Feb 20- Mar 10	Feb 1- Mar 10
Potato	Mar 15- Apr 7	Mar 10- Apr 1	Feb 15- Mar 1	Jan 15- Feb 15	Jan 1- Feb 1
Potato, sweet (slips)	May 15- Jun 15	Apr 25- May 15	Apr 10- May 15	Mar 15- May 10	Mar 1- Apr 15
Pumpkin	May 15- Jun 1	Apr 25- May 20	Apr 1- Apr 20	Mar 10- May 1	Mar 1- Apr 1

Radish	Mar 1- Apr 1	Feb 15- May 20	Feb 1- May 1	Jan 15- Apr 15	Jan 1- Apr 1
Spinach	Mar 1- Apr 1	Feb 1- Mar 1	Jan 1- Feb 15	Jan 1- Feb 15	Jan 1- Feb 1
Squash, summer	May 1- Jun 1	Apr 10- May 1	Mar 5- May 1	Feb 10- Apr 10	Feb 1- Apr 1
Squash, winter	May 1- May 15	Apr 1- Apr 25	Mar 5- May 1	Feb 10- Apr 10	Feb 1- Apr 1
Tomato (transplant)	May 10- Jun 1	Apr 10- May 1	Mar 15- Apr 10	Feb 20- Mar 10	Feb 10- Mar 10
Turnip	Mar 1- Jun 1	Feb 15- May 20	Feb 1- Mar 10	Jan 15- Apr 15	Jan 1- Mar 1
Watermelon	May 10- May 15	Apr 10- May 1	Mar 15- May 1	Feb 20- Apr 1	Feb 1- Apr 1

VEGGIE PREPARATIONS

CARROTS

TIPS ON PROPERLY WASHING, HANDLING, CUTTING AND PREPARING VEGGIES

1



- Wash them carefully under cold water.
- Peel skin if desired.
- Slice carrots into small edible pieces.
- Store in air tight container in fridge.

2

Fun to make with children!

A. Cinnamon Carrot Crunch



Prep time: 15 minutes
Serves: 12
Serving Size: 1/4 cup

Utensils needed

- Peeler
- Knife
- Cutting board
- Large mixing bowl
- Measuring spoons
- Measuring cup
- Mixing spoon

Ingredients

- 4 medium carrots, grated
- 2 medium apples, chopped
- 1 celery rib, chopped
- 1 tablespoon of lemon juice
- 3/4 cup of raisins (soak them overnight in 1 cup of water in the refrigerator)
- 3/4 cup of vanilla yogurt
- 1 teaspoon of cinnamon

Directions

1. Wash your hands and clean your cooking area.
2. Wash the carrots, apples, and celery.
3. With a knife or peeler, peel the carrots.
4. Chop the carrots, apples, and celery, and place them in large mixing bowl.
5. Add the lemon juice, raisins, yogurt, and cinnamon to the bowl of chopped carrots, apples, and celery.
6. Stir them until they are coated evenly.
7. Chill the salad before serving it.

Nutrition Facts

Serving Size 1/4 cup
 Servings Per Container 12

Amount Per Serving		Calories from Fat 0	
		% Daily Value*	
Total Fat	0g		0%
Saturated Fat	0g		0%
Trans Fat	0g		
Cholesterol	0mg		0%
Sodium	30mg		1%
Total Carbohydrate	17g		6%
Dietary Fiber	2g		8%
Sugars	14g		
Protein	1g		
Vitamin A	70%	Vitamin C	6%
Calcium	4%	Iron	2%

*Percent Daily Values are based on a diet of 2,000 calories per day. Your daily values may be higher or lower depending on your calorie needs:

	Calories: 2,000	2,500
Total Fat	Less than 65g	80g
Saturated Fat	Less than 20g	25g
Cholesterol	Less than 300mg	300mg
Sodium	Less than 2,400mg	2,400mg
Total Carbohydrate	300g	375g
Dietary Fiber	25g	30g

Calories per gram:
 Fat 9 • Carbohydrate 4 • Protein 4

www.jmgkids.us/LGEG

Kitchen math and science

1. Carrots are a great source of what vitamin? Vitamin _____
2. On average, how many pounds of carrots does a person eat each year? _____ (Hint: Use your Veggie Mania Research Chart)
3. In 5 years, how many pounds of carrots does the average person eat? _____
 Show your work here:
4. How many cups does 1 stalk of chopped celery fit into? _____
5. Circle the bigger measure:
 teaspoon tablespoon

How the children can help: Wash the produce, peel the carrots, measure the ingredients, and stir the salad





BROCCOLI

HARVEST OF THE MONTH
APRIL



Broccoli belongs to the Cruciferae family, which also includes cauliflower, cabbage, bok choy and Brussels sprouts. Broccoli prefers cool weather. It is often boiled, roasted or steamed, but can also be eaten raw. A head of broccoli is made up of tiny flower buds. If you don't pick it early enough, the head turns into a bunch of yellow flowers. Broccoli is filled with a lot of healthy vitamins and minerals which provide strength to the body and help fight diseases.

DID YOU KNOW?

Broccoli is an excellent source of vitamins C and K, and it is a good source of vitamin A and potassium.

FUN FACT

Broccoli has been around for more than 2,000 years and has been grown in the United States for more than 200 years!



BROCCOLI GROWING REGIONS

- 1. Winter Garden
- 2. Rio Grande Valley



TEXAS DEPARTMENT OF AGRICULTURE
COMMISSIONER SID MILLER

This product was funded by USDA. This institution is an equal opportunity provider.

