


SOUTH PLAINS HORTICULTURE

BRINGING YOU THE LATEST BUZZ STRAIGHT FROM CHRISTINA REID,CEA-HORT.
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FLOWERING
CRABAPPLE AT THE
LUBBOCK MEMORIAL
ARBORETUM APRIL
2022.

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ISA CERTIFIED ARBORIST PREP COURSE WORKDAY

Christina Reid, Texas A&M AgriLife Extension Lubbock County Horticulture, together with the Lubbock Memorial Arboretum, and Tree Loving Care hosted a follow up educational workday program for the ISA Certified Arborist Prep Course participants to learn to climb while pruning trees in need at the Arboretum, 11 program participants attended the all day event to learn and beautify Lubbock!



Are you passionate about gardening & learning?
Become a Certified Master Gardener in Lubbock
Join the 2022 Lubbock Master Gardener Intern Class!
Apply here: <https://lubbockmastergardener.org/>
Applications & Fees due by August 15, 2022



ISA CERTIFIED ARBORIST COURSE PARTICIPANTS PROUDLY WORKING ON LUBBOCK ARBORETUM TREES.

TEXAS PLANT DISEASE DIAGNOSTIC LAB

Did you know you can submit plant specimens that you think are diseased for diagnostic testing? You can through the Texas Plant Disease Diagnostic Lab in College Station, TX. Your turf grass, trees, shrubs, houseplants, vegetables, perennials and other plant samples can easily be tested for common plant pathogens by filling out the submission form and mailing your small specimens to the lab. For submission forms, fees, and additional information, please visit: <https://plantclinic.tamu.edu/services/>

GROWING KIDS IN THE GARDEN



WHY GARDEN

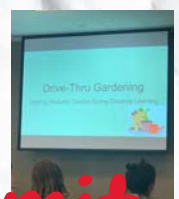
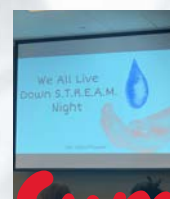
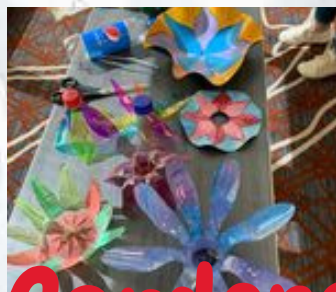
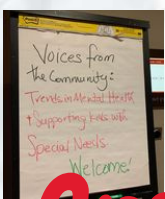
Besides fresh produce and pretty flowers, everyone, especially youth, can benefit from the garden! Research shows that gardening can have a positive impact on mental health by reducing symptoms of depression and anxiety, boost self esteems, and increase attention spans. Let's not forget it also decreases BMI and increases your physical activity levels!

Did You Know...

In April 2022, Christina Reid worked directly with 305 youth in Lubbock County school gardens or during community gardening events. She was indirectly able to reach 8 additional Lubbock ISD campuses through teacher trainings and the Lubbock Master Gardeners efforts at the Lubbock Arts Festival. Want to have Christina out to your campus or garden? Call or email today!



Christina had the opportunity to attend the 2022 Growing School Gardens Summit in Denver, CO. This spectacular professional development event led to new ideas, networking across the world, and better overall education for our children!



Growing School Gardens Summit

The Drop of Life

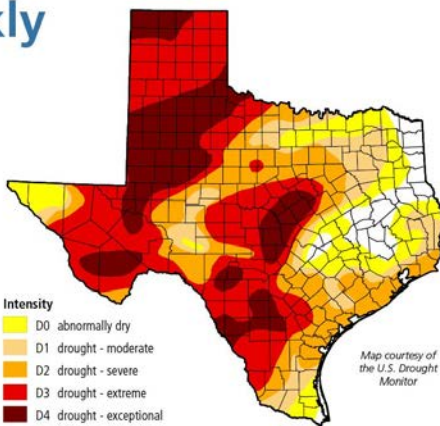


Water Weekly

For the week of 05/02/22

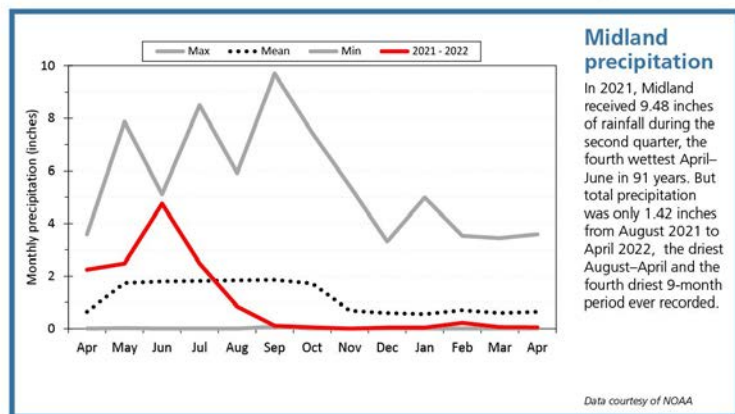
Water conditions

Thanks to recent scattered rainfall, the latest drought map for conditions as of April 26 shows drought has contracted. But in areas that missed out on rainfall, drought intensified. The area of the state impacted by exceptional drought climbed to 20 percent, its largest value since May 2014.



Drought conditions

- ◆ 82% now
- ◆ 87% a week ago
- ◆ 87% three months ago
- ◆ 65% a year ago



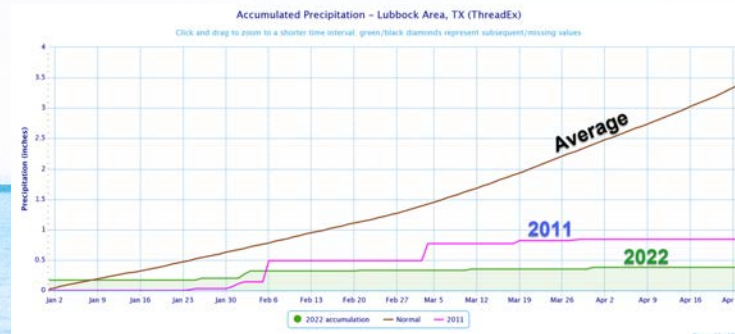
Written by Dr. Mark Wentzel — Dr. Mark Wentzel is a hydrologist in the TWDB's Office of Water Science and Conservation.

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Stay connected:

Texas Water Development Board



Precipitation has been largely absent from the Lubbock area so far in 2022. If we don't get rain this week, we'll reach two unpleasant records. 1st, we'll tie 2011 for the driest April on record. And 2nd, it will be the driest January to April period on record.

Drinking Water Week²²

There When You Need It

May 1-7, 2022

As much as **50 percent** of the water we use outdoors is wasted from inefficient watering methods and systems.

look for inefficient watering methods and systems. **Curb your water waste!**

Wonder about your drinking water quality in the City of Lubbock? Check out the most recent water quality report here: <https://ci.lubbock.tx.us/departments/water-department/resources-data>

Wonder how much you should be watering your lawn? We have a local to Lubbock app for that! Check out: <http://www.hpwd.org/watermyyard>

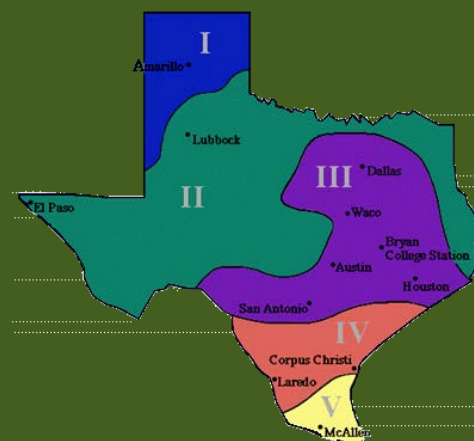
TEXAS A&M
AGRI LIFE
EXTENSION

PLANT SOON FOR SUMMER 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- Apr 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- May 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

CHERRY TOMATO

TIPS ON PROPERLY WASHING, HANDLING, CUTTING AND PREPARING VEGGIES

1

- Wash them carefully under cold water.
- Slice tomatoes into small edible pieces.
- Store in air tight container in fridge.



2

Fun to make with children!

G. Grape Tomato and Cilantro Salad



Prep time: 5 minutes
Serves: 4
Serving Size: 1/2 cup

utensils needed
 Knife (or plastic knives for the children to use)
 Cutting board
 Measuring cup
 Medium serving bowl
 Measuring spoon
 Mixing spoon

Ingredients

- 2 cups of grape tomatoes
- 1 tablespoon of olive oil
- Optional: 1/2 green onion, chopped
- Fresh chopped cilantro to taste
- Salt and pepper to taste

Directions

1. Wash your hands and clean your cooking area.
2. Wash the grape tomatoes and cut them in half.
3. Transfer the tomatoes to a medium-size serving bowl.
4. Drizzle the olive oil over the tomatoes; stir to coat them.
5. Add the green onion (if desired) and cilantro; stir.
6. Season the salad with salt and pepper before serving it.

Nutrition Facts

Serving Size 1/2 cup
 Servings Per Container 4

Amount Per Serving		Calories 70		Calories from Fat 20	
		% Daily Value*			
Total Fat	2.5g		4%		
Saturated Fat	0g		0%		
Trans Fat	0g				
Cholesterol	0mg		0%		
Sodium	5mg		0%		
Total Carbohydrate	9g		3%		
Dietary Fiber	3g		12%		
Sugars	5g				
Protein	3g				
Vitamin A	25%	Vitamin C	120%		
Calcium	6%	Iron	15%		

*Percent Daily Values are based on a diet of 2,000 calories. 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

Kitchen math and science

1. Why is the first step in this recipe important? _____

2. If you measure the tomatoes before they are cut, there should be about 2 cups. After they are cut, measure them again. How does the new measurement compare to the 2 cups of whole grape tomatoes (circle one)?
 More Less Same
3. How many calories are in 1 serving of this recipe? _____
4. Before adding the chopped cilantro, measure it. How much cilantro will you be adding to this recipe? _____



How the children can help: Wash the produce, cut the tomatoes with a plastic knife, measure the ingredients, drizzle the olive oil over the tomatoes, combine the ingredients, and stir the salad



BLUEBERRIES

HARVEST OF THE MONTH
MAY



Blueberries are plump, juicy and sweet. They grow together on bushes in small clusters or groups. Each one is round and usually no larger than a marble. They are pale greenish at first, then turn reddish purple, and then dark blue when ready to eat. The darker their color, the sweeter they taste. Blueberries go great in everything from muffins to desserts. You may even find them on your breakfast cereal or in pancakes. Blueberries can ripen any time between May and August.

DID YOU KNOW?

A one-cup serving of blueberries has only 80 calories and almost no fat. One serving gives you 25 percent of the Vitamin C needed for the day.

FUN FACT

Every year, almost 20,000 people come to the Annual Texas Blueberry Festival in Nacogdoches, Texas.



BLUEBERRY GROWING REGIONS

East Texas



TEXAS DEPARTMENT OF AGRICULTURE
COMMISSIONER SID MILLER

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