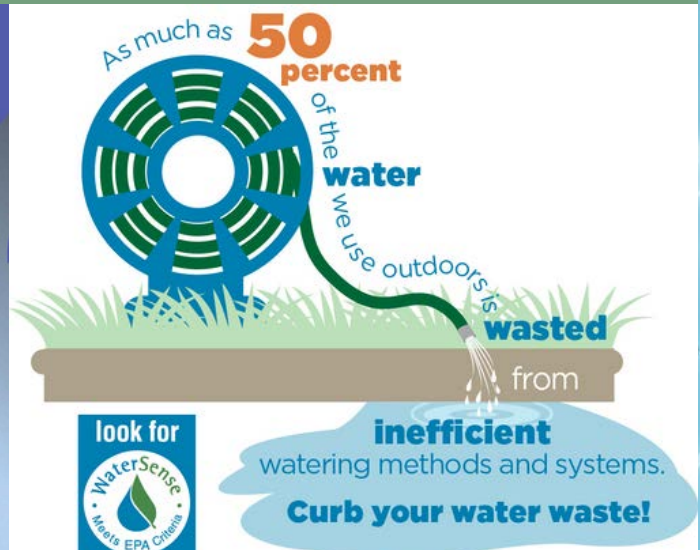
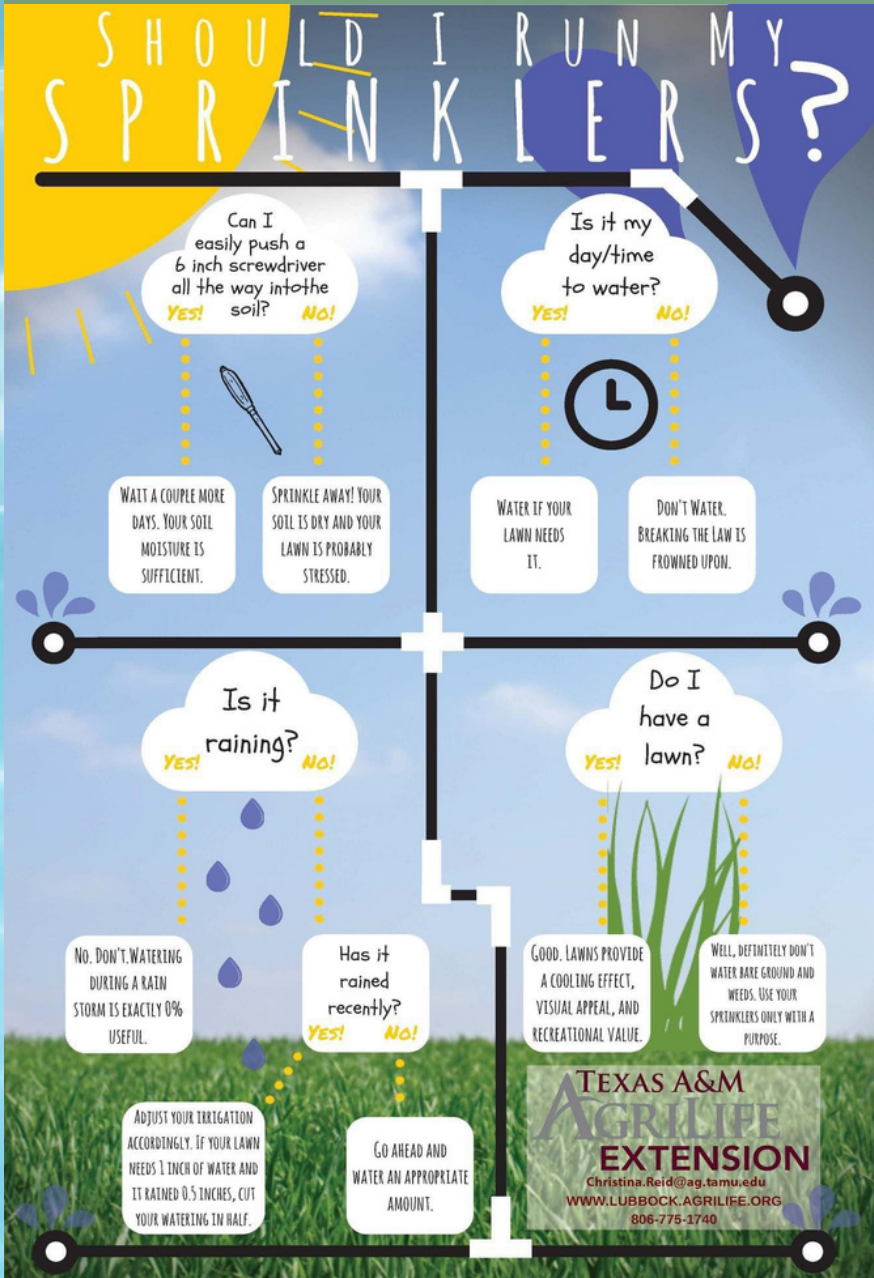


SOUTH PLAINS HORTICULTURE

BRINGING YOU THE LATEST BUZZ STRAIGHT FROM CHRISTINA REID, CEA-HORT.
CHRISTINA.REID@AG.TAMU.EDU (806) 775-1740



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>



Water My Yard

WHAT'S INSIDE:

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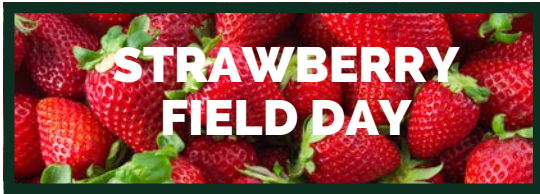
UPCOMING EVENTS - 3

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HARVEST OF THE MONTH - 7



Christina Reid, Texas A&M AgriLife Extension Lubbock County Horticulture, together with Dr. Russ Wallace and Dr. Thayne Montague, Texas A&M AgriLife Research, hosted a strawberry field day program for local producers and the general public to see what research is currently taking place with growing strawberries in Lubbock, 22 participants attended the event!



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



**STRAWBERRY FIELD DAY EVENT
 MAY 4, 2022 IN LUBBOCK.**

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/>

A logo for the Texas Plant Clinic. It features the text "TEXAS A&M AGRILIFE EXTENSION" in white serif font over a background of a hand holding a plant stem. Below that, "Texas Plant Clinic" is written in a larger white serif font.

UPCOMING EVENTS

Hub City Garden Tour

The Lubbock Master Gardener's

HUB CITY Garden Tour

Second annual

Saturday, June 25th
9:00 am - 1:00 pm

**FIND THE
LUBBOCK MASTER
GARDENERS HERE:
6/11-12 WINE &
CLAY FESTIVAL**

JOIN US FOR
**CULTIVATE,
COOK & CREATE**

A SUMMER YOUTH PROGRAM TO LEARN HOW TO GROW,
PREPARE, AND CREATE YOUR OWN FOOD



**EVERY
WEDNESDAY**
9:30AM-11:00AM
SOUTH PLAINS FOOD
BANK GRUB FARM
304 76TH STREET
LUBBOCK

TEXAS A&M
AGRI LIFE
EXTENSION

LUBBOCK MASTER GARDENERS: COMPOSTING IN LUBBOCK

Master Gardener John Wallis will focus on how
composting in Lubbock is unique from other
places.

Thursday, June 16th, 4 PM
Godeke Branch Library
5034 Frankford Ave
806-775-3362



The Drop of Life



Water Weekly

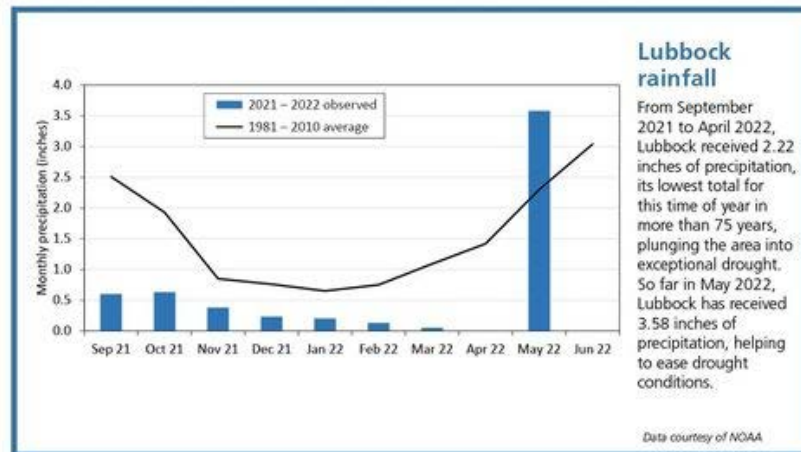
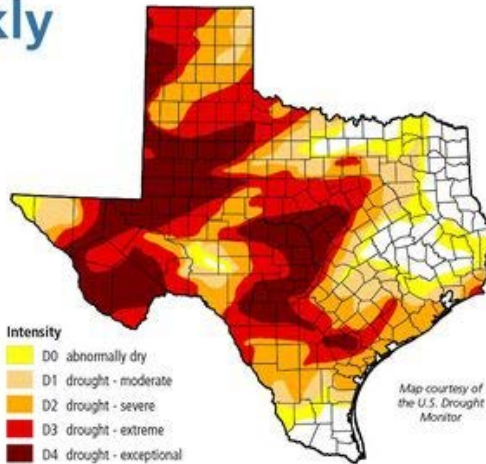
For the week of 05/30/22

Water conditions

Thanks to recent rainfall across most of the state, the latest drought map for conditions as of May 24 shows contraction and widespread moderation of drought conditions. The area of the state impacted by extreme or worse drought dropped to 46 percent, its lowest value in seven weeks.

Drought conditions

- ◆ 79% now
- ◆ 81% a week ago
- ◆ 79% three months ago
- ◆ 25% a year ago



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

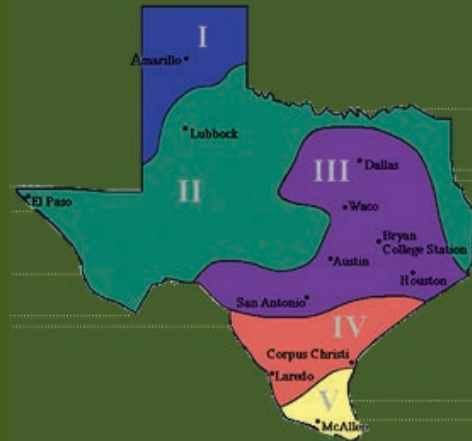
Bryan McMath, Governmental Relations | bryan.mcmath@twdb.texas.gov | 512-463-7850
 Kaci Woodrome, Media Relations | kaci.woodrome@twdb.texas.gov | 512-475-1720

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/earthkinder/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- 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	Jan 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

TEXAS WINES

TEXAS SUMMER PICNIC CHARCUTERIE BOARD PAIRINGS

We're stern believers that everything is bigger in Texas, and charcuterie boards are no exception. What better way to spend a warm summer day, than to share a picnic with friends, family, the fixins to feed them, and wine, of course! From refreshing essentials to items grown in Texas. These unique board combinations are bound to impress and refresh you on any summer day!



ORANGE MUSCAT

This wine grape is difficult to grow but too good not to. The grape is one of the oldest from France with pronounced grape flavors, spicy notes. It has some orange and citrus aromas that pair well with the sweet flavors of Texas's best cantaloupe and peaches. The blending of the luscious fruit aromas capture the essence of summer.



CHILLED ROSÉ

This Chilled Rosé typically has enough acidity to cut through the fattiness of the bacon and feta, with hints of crunchy green flavors that pair perfectly with the lettuce and the tomato of the crisp BLT sandwich. The fruity notes of red fruit, flowers, citrus, and melon also pair well with the corn and watermelon.



CHILLED RIESLING

The sweet and acidity of this wine is a perfect balance with the salted caramel. The strong aroma of jasmine and ginger enhance the sweet and sharp notes of the poteet strawberries, making this a well rounded wine to end the meal with.

SHINING STARS



Pecos Cantaloupe
Little Bear Produce



Fredericksburg Peaches
The Fredericksburg Peach Company

TEXAS ESSENTIALS



BLT using Texas
Iberico Bacon



Roasted Corn



Texas Watermelon and Mint Feta
Haute Goat Creamery

THE FIXIN'S



Poteet Strawberries
Sanchez Family Farm



Salted Goat Milk Caramel
Jolly Acres Farm



PEACHES

HARVEST OF THE MONTH
JUNE



DID YOU KNOW?

The word 'peach' has come to mean 'fine' or 'excellent' and is used in many sayings like "everything's peachy" and "life is peachy keen."

FUN FACT

In China, peaches are symbols of long life and good luck.



PEACH GROWING REGIONS

- 1. East Texas
- 2. Central Texas

Peaches are stone fruits, which mean they have large pits or seeds in their centers. Peaches are known for their yellow and red fuzzy skins and they're really soft to the touch. Peaches are mostly grown in the central and eastern regions of Texas. The Hill County peach farms located in central Texas are famous for the quality of their fruit. Peaches grow on trees and taste the best from June through the end of August. Peaches are an extremely juicy fruit and taste great fresh or cooked. Use them with yogurt or in a fruit salad.



TEXAS DEPARTMENT OF AGRICULTURE
COMMISSIONER SID MILLER

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

