

AUGUST | 2023

TEXAS A&M  
**AGRI**LIFE  
EXTENSION

# SOUTH PLAINS HORTICULTURE



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TEXAS A&M  
**AGRI**LIFE  
EXTENSION

Lubbock County Extension Office

For more information, contact  
christina.reid@ag.tamu.edu  
or call  
(806) 775 - 1740



*From Monarch migrations to cool summer drinks and bell peppers, learn about it all in this addition of South Plains Horticulture!*







## Meet the Agent:

### Christina Reid

#### About Me:

- Texas A&M Agrilife Lubbock County Horticulture Agent
- Personal interests in Arboriculture, historically significant varieties, native plants and pollinators
- Serves as Advisor to Lubbock Master Gardener Association, Vice President of the Lubbock Memorial Arboretum, Board Member of Keep Lubbock Beautiful, Vice President of Parenting Cottage, Co-Chair of South Plains Hunger Solutions, President of Preston Smith PTA, Wife & Mom

#### Program Facts:

- Commercial Turf & Ornamental Workshop (TDA CEUs)
- Cultivate, Cook & Create
- Lubbock Master Gardener Association Intern Program
- South Plains Horticulture Monthly Newsletter
- Smith Sprouts after school garden club

#### Contact:

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Lubbock AgriLife Extension  
Horticulture  
Lubbock Master Gardeners



## COOL OFF THIS SUMMER WITH SOME TEXAS DRINKS

UNCORKTEXASWINES.COM

### RED SANGRIA

Use a Texas Tempranillo, triple sec, Texas summer fruits, and a little sugar to make this refreshing summer drink for your friends! This drink is great when paired with fried goat cheese, chorizo, and garlic shrimp.

### STRAWBERRY WATERMELON FROZÉ

This is a sweet drink that uses frozen rosé wine, strawberries, and watermelon all muddled together. You can enjoy this drink with some bacon wrapped dates, Fredericksburg peaches, and some dark chocolate.

### CUCUMBER GIN SPRITZ

The gin spritz is a cool, refreshing drink that is perfect for summer heat. Made with sparkling white wine, lime, and mint, you can enjoy this drink with many salty snacks. You can add some cucumber for added freshness.





## SMITH GARDEN

The Squash and Sunflowers are booming at the Smith Star Garden! Squash and Zucchini can be found all over the garden and Pumpkins are now beginning to appear. Be on the lookout for Tomatoes, Edamame, Cucumbers, and Mint! As well, a new Smith Star Garden Website is coming soon! This website will tell viewers all about our garden history, goals, pictures, and a guide to what we have planted.



## FALL GARDENING FOR AUGUST

Fall gardening is picking up this month! When planning your fall garden, be sure to determine how much sunlight and water your garden is exposed to. Different fruits and vegetables require different amounts of sun and water. Choosing your plants wisely can ensure a happy garden and a happy harvest! Here are some direct seed dates for the month of August that you should be aware of:

**CABBAGE AUG 1**  
**BROCCOLI AUG 1**  
**CUCUMBER AUG 1**  
**MUSTARD AUG 1**  
**COLLARDS AUG 10**  
**CARROTS AUG 15**  
**SWISS CHARD AUG 15**



## August Plant Spotlight



## Milkweeds of Texas

### Asclepias

There are many different types milkweed that are native to the state of Texas. Some of these types include Butterflyweed (*Asclepias tuberosa*), Clasping Milkweed (*Asclepias amplexicaulis*), and Green Milkweed (*Asclepias viridis*). Each variety has a different bloom shape, color, and size. Butterflyweed has flat, orange clusters. Green Milkweed flowers are green and white in an umbel shape. Clasping Milkweed has pink flowers in a very loose umbel shape. Not only are milkweeds the hatchery of Monarch Butterflies, they also serve an important role in attracting different types of bees and other butterflies. More information can be found at the Lady Bird Johnson Wildflower Center website.



# CULTIVATE COOK & CREATE 2023



More about Cultivate Cook and Create 2023! In the month of July our students have been learning about food nutrition by discussing MyPlate and creating their own MyPlate representations. As well, they've been busy decorating the garden with "Garden Graffiti" signs representing all of the vegetables and herbs planted earlier in June. Some new foods have been cooked up in the kitchen! Our students have tasted melons, Zucchini, Bac Choi salads, Spinach Quesadillas, and much more. Outside, everyone has been hard at work tending to their raised bed gardens. Our students have learned about the properties of soil, hydration, pollination, pollinators, and general garden care.



## HUB CITY GARDEN TOUR

Don't miss out on the 2023 HUB City Garden Tour! This event is put on through the Lubbock Master Gardener Association and will feature gardens across the city. Participants will get the chance to learn about gardening, talk with the garden owner, and may even receive some gardening goodies! Garden tours will be held on September 3rd. Information can be found at [lubbockmastergardener.org](http://lubbockmastergardener.org).



DID YOU KNOW LUBBOCK HAS 11 RECYCLING DROP OFF LOCATIONS?



## Recycling in Lubbock

know where to go

### Citizen Convenience Stations:

- Southside 1631 84th St.
- Northside 208 Municipal Dr.
- South Milwaukee 7308 Milwaukee Ave.
- North Quaker 4307 Adrian St.

### Partnered Recycling Locations:

- United Supermarkets 2630 Parkway Dr. 4425 19th St. 3405 50th St. 8010 Frankford Ave.
- LP&L McCullough Substation 2901 elgin Ave.
- Northridge Elementary 6302 11th Place
- Texas Tech University 3122 Main St.

make a difference

Visit the City Of Lubbock Solid Waste Management website to learn more about what you can recycle, where, and how [mylubbock.us/solidwaste](http://mylubbock.us/solidwaste)





# WATCH OUT FOR ELM LEAF BEETLES!

*Xanthogaleruca luteola* was accidentally introduced in the nineteenth century from Europe and has since attacked Cedar Elms, Lacebark Elms, American Elms, Siberian elms, and Winged Elms. Adults are 1/4 inch long with light yellow to brownish-green coloration and three lines on its back. Eggs are laid in clusters of 5-25 under leaves and are yellow in coloration. Elm leaf beetles feed exclusively on foliage and cause small, circular holes in leaves. Heavily infested trees have sparse foliage while remaining leaves are covered in holes. Consecutive infestations cause entire limbs to die which may eventually kill the tree entirely. Natural enemies include birds, toads, diseases, and parasitic wasps. Contact your local extension agent for more information on insecticides and chemical sprays. Always follow manufacturer instructions when applying chemicals.



Elm leaf beetle (*Xanthogaleruca luteola*)

## AMERICAN HORTICULTURAL SOCIETY CHILDREN & YOUTH GARDEN SYMPOSIUM

The American Horticultural Society's Nation Children & Youth Garden Symposium educates thousands of teachers in horticulture and gardening techniques. This program exhibits multiple opportunities on educating children about social skills, bringing families together, and creating awareness about where our food comes from. The society contains information on container gardens, soil health, supporting birds, insects and pollinators, and water efficiency. For more information, please visit their website!





# Fresh Food Fixin's

What to make with  
your garden fresh  
produce



TO HAVE YOUR FAVORITE GARDEN RECIPER FEATURED IN OUR NEXT NEWSLETTER, PLEASE EMAIL US AT: [CHRISTINA.REID@AG.TAMU.EDU](mailto:CHRISTINA.REID@AG.TAMU.EDU)

## Watermelon Salad

Recipe By: [whiteonricecouple.com](http://whiteonricecouple.com)

### Ingredients:

- about 4 cups (960 ml) watermelon cubes (about 1 inch cubes)
- 3 Tablespoons (45 ml) olive oil
- zest 1 medium lemon
- 1 Tablespoon (15 ml) lemon juice
- 1/4 cup (60 ml) fresh mint , oregano, basil leaves, parsley or dill, chopped (reserve a few whole leaves for garnish)
- 4 ounces (113 g) feta cheese (approximately)
- 3 cups (60 g) fresh arugula (about 4oz- 113g or 720ml)
- freshly ground black pepper
- kosher salt to taste , optional



### Directions:

- In large bowl combine olive oil, lemon zest, lemon juice and mint (or herbs or choice). Stir to combine.
- Add watermelon chunks and gently stir to coat the dressing in the watermelon.
- Add feta cheese, arugula, black pepper. Gently toss to combine all ingredients. Taste for seasoning and add salt if needed. Serve chilled.

## Chimichurri Grilled Zucchini

Recipe By: Dinner Tonight

### Ingredients:

#### Chimichurri Sauce

- 1/2 cup red onion diced
- 2 jalapeno peppers deseeded and diced
- 1 Tablespoon garlic cloves chopped
- 1 cup parsley Stems Removed and chopped
- 1/2 cup cilantro leaves Stems Removed and chopped
- 1 Tablespoon Tablespoon Italian Seasoning
- 1/2 teaspoon red pepper flakes
- 1/3 cup fresh lime juice
- 1/4 cup apple cider vinegar
- 1 Tablespoon olive oil

#### Zucchini

- 3 large zucchini cut half length wise strips
- 1/2 cup reduced fat parmesan cheese

### Directions:

1. Wash your hands and sanitize all surfaced
2. Wash and prepare ingredients
3. Combine the ingredients for the chimichurri sauce in a large bowl and set aside
  1. Prepare zucchini, slice into uniform strips so they grill evenly.
  2. Heat up grill and spray with oil
  3. Add sliced zucchini to your chimichurri sauce and mix well.
  4. Place zucchini on grill and cook until tender
  5. Remove from heat and top with parmesan cheese
  6. Serve and enjoy



## Zucchini Chowder

Recipe By: Dinner tonight

### Ingredients

- olive oil spray
- 4 slices low sodium turkey bacon
- 1 cup yellow onion diced
- 1/2 cup carrot diced
- 1/2 cup celery diced
- 2 cups russet potato with skin, diced
- 1 Tablespoon dried thyme
- 4 cups Low Sodium Vegetable Broth
- 1 cup zucchini with skin, diced
- 1 cup yellow squash with skin, diced
- 2 cups unsalted sweet yellow corn drained
- 1 cup whole milk
- 1 teaspoon kosher salt
- 1 teaspoon pepper
- 1 Tablespoon parsley minced for garnish



### Directions:

1. Lightly coat the bottom of a pot with olive oil spray.
2. Add the turkey bacon and cook until crispy. Remove the bacon from the pan and drain on a paper towel. Once the bacon has cooled, coarsely chop, and set aside.
3. Add the onion, carrots, celery, and salt to the pot. Stir occasionally until vegetables are tender.
4. Add potatoes, thyme, and broth to the pot. Stir and cover. Bring to a slight boil, then let simmer for about 8 minutes or until the potatoes are partly tender.
5. Add in the zucchini, corn, and remaining salt and pepper. Continue to simmer for 8 to 10 minutes or until all vegetables are fork tender.
6. Transfer two cups of the soup into a blender or food processor. Puree until smooth. Stir the mixture back into the pot.
7. Add the bacon and milk. Simmer until just heated through.
8. Garnish with minced fresh parsley.

## Salsa Verde

Recipe By: Path to the Plate

### Ingredients:

- 10 tomatillos
- 1-2 serrano peppers
- 1/2 bunch fresh cilantro
- salt to taste

### Directions:

Wash and dry tomatillos and serrano peppers. Place on a cookie sheet and broil in the oven on low heat. You can also roast on a griddle or BBQ grill. Turn tomatillos and peppers consistently so they do not burn, but let them get a rich brown color. Place tomatillos and peppers in a blender or food processor. Process to a chunky texture. Add fresh cilantro and blend again.





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produce



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## Creamy Peach Icebox Cake

Recipe By: [southernliving.com](http://southernliving.com)

Ingredients:

- 2 (10 3/4-oz.) frozen pound cakes, thawed
- 1 (10-oz.) jar peach preserves, divided
- 1 quart vanilla ice cream, slightly softened
- 1 cup heavy cream
- 1/2 teaspoon vanilla extract
- 3 tablespoons powdered sugar
- 1 cup peeled fresh peach slices



Directions:

1. Trim brown crusts from pound cakes using a serrated knife. Discard crusts. Cut each cake into 1/2-inch-thick slices. (You will have 18 to 24 slices.) Line bottom and sides of a 9- x 5-inch loaf pan with plastic wrap, allowing a 4-inch overhang on sides. Place 1 tablespoon of the preserves in a microwavable bowl; chill until ready to use.
2. Arrange 6 to 8 cake slices, side by side, to cover bottom of pan in 1 layer (trimming slices, if needed, to fully cover bottom). Spread 2 cups ice cream over cake layer to edges of pan. Spread half of the remaining preserves (about 1/3 cup) evenly over ice cream layer. Repeat process with 6 to 8 remaining cake slices (trimming if needed), and remaining ice cream and preserves. Arrange last 6 to 8 cake slices over preserves layer. Pull plastic wrap overhang up and tightly over cake. Freeze 8 hours.
3. Beat cream and vanilla extract with an electric mixer on high speed until foamy, 30 seconds. Gradually add powdered sugar, beating until stiff peaks form, 1 to 2 minutes.
4. Remove cake from freezer. Holding the plastic wrap overhang, lift cake from pan; invert onto a platter. (Discard plastic wrap.) Spread whipped cream over cake.
5. Melt reserved 1 tablespoon preserves on HIGH until just melted and smooth, 10 to 15 seconds; mash large lumps with a spoon. Gently stir in peach slices to coat. Spoon mixture over cake; serve immediately.

## Cheesy Zucchini Ravioli with Roasted Tomatoes

Recipe By: [foodnetwork.com](http://foodnetwork.com)

Ingredients:

- 4 large zucchinis (about 3 pounds)
- Kosher salt and freshly ground black pepper
- 12 medium plum tomatoes (about 3 pounds), halved crosswise and tops trimmed
- 2 teaspoons Italian seasoning
- 2 tablespoons extra-virgin olive oil, plus more for drizzling
- 1 cup whole-milk ricotta (about 10 ounces)
- 1 cup shredded mozzarella (about 8 ounces)
- 1 ounce herbed goat cheese
- Zest of 1/2 lemon plus juice of 1 lemon
- 4 cups baby arugula



## Aguas Frescas Cucumber & Lime

Recipe By: Dinner Tonight

Ingredients:

- 2 medium Cucumbers peeled and sliced
- 5 cups water divided
- 1 Lime with peel wedged
- 1 cup Ice

Directions:

Combine cucumbers with 3 cups of water in blender until liquefied. Using a strainer over the mouth of a 2 quart pitcher, pour half of cucumber mixture slowly to strain the liquid. Add the wedges of a lime to the other half of cucumber mixture in blender. Blend together for a few seconds until chopped up into medium pieces. \*\*Note: Blending the lime longer or into smaller pieces may give a bitter taste. Pour the remaining mixture over strainer. Add 2 cups of water and ice into the pitcher and stir well. Serve or store in refrigerator up to 2 days.



## Best Sourdough Zucchini Bread

Recipe By: [theclevercarrot.com](http://theclevercarrot.com)

Ingredients:

- Butter, for coating the pan
- 2 cups (220 g) grated zucchini, from appx. 1 medium zucchini
- 125 g banana weighed with the skin on (about 1 small banana)
- 225 g (1 1/4 cups lightly packed) light or dark brown sugar
- 1 1/2 tsp pure vanilla extract
- 2 large eggs
- 100 g (appx. 1/2 cup) sourdough discard OR bubbly, active sourdough starter
- 250g (2 cups) all purpose flour
- 1 tsp cinnamon
- 1/8 tsp nutmeg
- 1 1/2 tsp baking soda
- 1/4 tsp fine sea salt
- 125 ml (1/2 cup) neutral flavored oil like sunflower (mild olive oil works, too)
- 60 ml (1/4 cup) milk or unsweetened almond milk

Directions:

1. Preheat the oven to 360 F. Lightly coat (2 or 3; 7 x 3 x 2 mini loaf pans or (1) 9 x 5-inch loaf pan) with butter. Note: Using 2 mini loaf pans instead of 3 will you get you slightly taller loaves
2. Using a box grater, grate the zucchini on an angle on the side with largest holes. No need to drain out the excess water. Set aside
3. Add the 'banana', sugar, and vanilla to a large mixing bowl. Cream with a hand held mixer or stand mixer fitted with the paddle attachment, about 30 seconds to 1 minute (some small lumps of banana are okay)
4. Add the eggs, one at a time until fully incorporated. Add the sourdough starter. Working in batches, add this to the banana mixture.
5. Sift the flour, cinnamon, nutmeg, baking soda, and salt together in a separate bowl. Do not over do it: the banana bread will be too dry if you do not sift the flour.
6. Add the oil and milk and mix until just combined. Do not over do it: the banana bread will be too dry if you do not sift the flour. Add more flour if needed. Fold in the grated zucchini. The texture should be thick and pourable, but not runny.
7. Pour the batter into the prepared pan(s). For 2 mini loaf pans, fill about 3/4's full. For 3 mini loaf pans, fill about 2/3's full (these loaves will not be as high). Place onto a baking sheet and transfer to the oven.
8. Bake for 40-45 minutes for the 2 mini loaf pans (about 30-35 minutes if using 3 mini pans) or 9 or 60-65 minutes or more for the standard 9 x 5-inch pan. Cover with foil if the loaf browns too quickly.
9. Cool in the pan for 20 minutes, and then transfer to a wire rack to cool completely.

AGENT FAVORITE





# Garden Fresh Mint Tea



DID YOU KNOW YOU CAN MAKE LOOSE LEAF TEA FROM YOUR MINT PLANT? HERE ARE 5 EASY STEPS TO TAKE:

## 1

### HARVEST YOUR MINT

- Harvest stems 6-12 inches long

## 2

### WASH AND DRY YOUR LEAVES

- Wash all of the dirt off the leaves and remove any rotten or diseased leaves
- pat any remaining water away with a paper towel

## 3

### TIE BUNCHES OF 5 STEMS AND HANG THEM TO DRY

- Dry the leaves in a cool, dark location such as a food pantry

## 4

### AFTER A WEEK OF DRYING, PULL THE MINT LEAVES OFF AND GRIND THEM UP

- Grind with your fingers until leaves are crumb sized
- Store in an airtight container

## 5

### STEEP AND ENJOY!

- Put a tablespoon amount in a loose-leaf steeper (coffee filter also works)
- Steep at least 1 minute, longer steep makes stronger tea



Enjoy



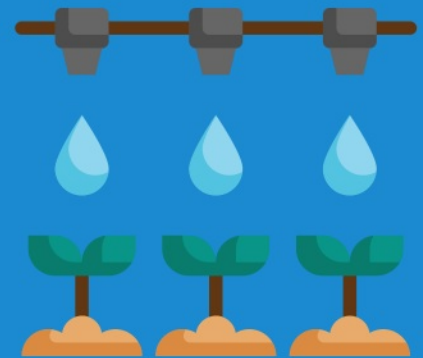


# DROP OF LIFE



## DRIP IRRIGATION

Drip irrigation is one of many irrigation techniques utilized in a home or landscaping setting. Drip irrigation allows for more precise application of water in the root zone of plants. Because of this precise application, it can help reduce the amount of water that evaporates from the soil which conserves this precious resource.



Like all irrigation techniques, some maintenance is required. To reduce clogs, it's best to put your drip irrigation above ground where you can easily access it. Drip irrigation can be placed in gardens, hedgerows, flowerbeds, and along trees.



Scheduling your irrigation is essential for conserving water while also giving your landscape a drink. Drip irrigation scheduling is key to happy plants. To find a schedule that works best for you, you can visit [www.watermyyard.org](http://www.watermyyard.org).

## Water Weekly

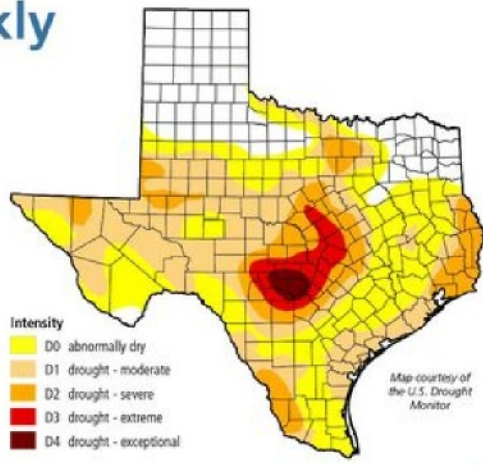
For the week of 07/31/23

### Water conditions

The area of the state impacted by drought increased for the sixth consecutive week. Areas of West, Central, East, and South Texas experienced one class of drought degradation. A third of the state is abnormally dry and may transition to moderate drought in coming weeks.

### Drought conditions

- ◆ 49% now
- ◆ 43% a week ago
- ◆ 55% three months ago
- ◆ 97% a year ago

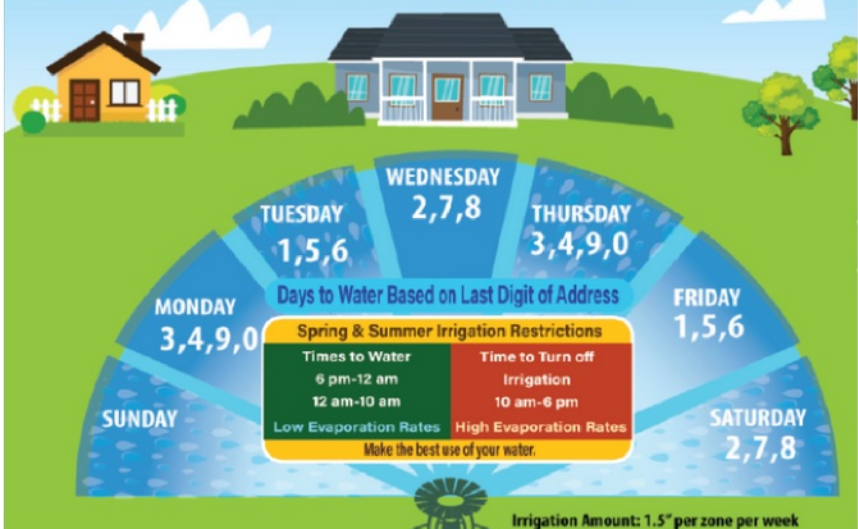


**Intensity**  
 D0 abnormally dry  
 D1 drought - moderate  
 D2 drought - severe  
 D3 drought - extreme  
 D4 drought - exceptional

Map courtesy of the U.S. Drought Monitor

## Spring & Summer Watering Days & Times

IRRIGATION FROM APRIL 1<sup>ST</sup> - SEPT. 30<sup>TH</sup>



Irrigation Amount: 1.5" per zone per week





# THE GREAT MONARCH MIGRATION



Did you know Monarch Butterflies migrate?

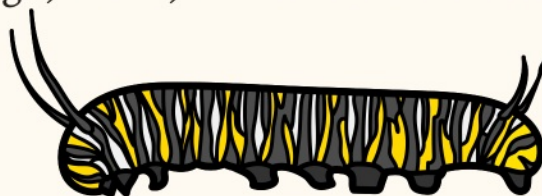
Monarch Butterflies can be found across North and South American. They migrate from warm overwintering sites, such as Mexico, to more temperate locations that can be thousands of miles away. Now that's a long flight!

Depending on the destination, it may take multiple generations of these butterflies to complete the round-trip journey. Generally, the annual spring and summer migration overlaps with most of Texas. In the fall, the majority of the butterflies will converge in north central Texas before continuing on their journey. During overwintering, monarchs form vast clumps that can be seen hanging off of tree branches as they hunker down and keep warm!



Spotting a Monarch Butterfly

Chances are, you've seen a monarch butterfly and caterpillar. Monarch eggs are laid singly on milkweed leaves by the parent butterfly and the eggs are light green and round in shape with a pointed end. When the caterpillars first hatch, they are small and white with black heads. As they mature, they begin to form the iconic black, yellow, and white stripes as well as form black tails on both ends. During the Pupae stage, the monarch is encased in a green chrysalis with a trim of black and yellow dots. You can find these chrysalises anywhere! After some time, the butterfly will break free from the chrysalis home and look like the spectacular orange, black, and white butterflies we know and love!





# EARTH-KIND LANDSCAPING



What is Earth-Kind Landscaping?

Earth-Kind Landscaping is a research proven technique that helps homeowners and landscapers alike conserve water, fertilizer, and energy.



How does it conserve water?

Earth-Kind Landscaping encourages low volume irrigation practices as well as the use of mulching in a landscape. Drip irrigation causes less evaporation of water into the air or from the soil as it provides water directly to the root zone.

Mulching further prevents evaporation from the soil while also keeping your soil at a stable temperature.



How does it conserve fertilizer?

Earth-Kind Landscaping utilizes both organic and inorganic landscaping elements. Turf grass heavy landscapes require large amounts of fertilizers that can run into groundwater, streams, and lakes.

Earth-Kind Landscaping doesn't mean "no grass allowed" though! Areas of turf grass can be broken by rock fixtures, lawn art, and flowerbeds. These elements reduce the amount of fertilizer needed for your landscaping.



How does it conserve energy?

Earth-Kind Landscaping can help keep your house cool and the energy required for upkeep low. By placing windbreaks or landscape elements that provide shade, your landscaping can help keep your home cool. By reducing the amount of turf grass, your landscaping will need less mowing. Carefully choosing plants can also prevent yearly replacements and may lead to a self sustaining landscape.







HARVEST OF THE MONTH  
AUGUST



**Red and yellow bell peppers** grow everywhere in Texas and both are "hot" ingredients in dishes all over the world. Red bell peppers could be called the full-grown bell peppers, because they are picked later than other bell peppers. They often have a sweet taste. Yellow peppers are picked in the middle of their growing time and are in between green and red bell peppers on how ripe they get. Yellow bell peppers lack the sour taste green peppers sometimes have.

## DID YOU KNOW?

One medium-sized red bell pepper contains approximately 150 percent of the recommended daily allowance for vitamin C, making it a great food source for this vitamin.

## FUN FACT

Bell peppers were given the name "peppers" by Christopher Columbus and Spanish explorers who were looking for "peppercorn" to make black pepper.



## BELL PEPPER GROWING REGIONS

1. The High Plains
2. North Texas
3. East Texas
4. Central Texas
5. Trans Pecos
6. Winter Garden
7. Coastal Blend
8. Rio Grande Valley



TEXAS DEPARTMENT OF AGRICULTURE  
COMMISSIONER SID MILLER

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





# GET INVOLVED

### 5 SMALL ACTS WITH BIG IMPACTS TO RECYCLE IN LUBBOCK

visit for more information: [ci.lubbock.tx.us/departments/solid-waste-management/recycling-solutions](http://ci.lubbock.tx.us/departments/solid-waste-management/recycling-solutions)

- Utilize Citizen Convenience Stations**  
The City of Lubbock offers 141 Citizen Convenience Stations that recycle used oil/filters and antifreeze, offer bulky item drop off, and accept lawn clippings/brush! Locations: Southside 1631 84th St., Northside 208 Municipal Dr., South Milwaukee 7308 Milwaukee Ave., North Quaker 4307 Adrian St.
- Safely Dispose of Cooking Oil & Grease**  
Citizens can recycle used cooking liquid grease at the Southside Citizens Convenience Station located at 1631 84th right down from 82nd and Ave P.
- Free Mulch**  
When you take your yard trimmings to a Citizen Convenience Station, the City of Lubbock chips it up and offers citizens free mulch! Bring your own rake and container to the Southside Station at 1631 84th to get yours today!
- Don't Flush or Pour Out Hazardous Waste**  
This can contaminate our water supply! Dispose of all waste properly.
- Household Hazardous Waste**  
The City of Lubbock offers residents the opportunity to properly dispose of these chemicals by appointment only at the Southside location. Call 806-775-2495 to schedule an appointment to drop off:
  - Corrosive cleaners (such as drain cleaner and lye-based oven cleaner)
  - Fertilizers
  - Fluorescent light bulbs
  - Fuel additives
  - Herbicides
  - Mercury
  - Paints
  - Pesticides
  - Polish & Wax
  - Poisons
  - Pool chlorine and acid
  - Wood stains or varnishes

## TEXAS A&M AGRILIFE EXTENSION

# PUMPKIN Contest GROWING

**CATEGORIES\***  
BIGGEST  
SMALLEST  
MOST PERFECT  
MOST ODD COLOR

CONTEST SEEDS ARE NOW FREE AT THE FLOYD COUNTY EXTENSION OFFICE

**JUDGING TO TAKE PLACE AT PUNKIN DAYS, OCT 14TH**

**OFFICE HOURS**  
Monday - Thursday: 8am - 4:30pm  
Friday: 8am - 2pm

**ADDRESS**  
122 E. California  
Floydada, TX 79235  
(806) 983-4912

To receive seeds by mail, email Kristy at [kristy.lefevre@ag.tamu.edu](mailto:kristy.lefevre@ag.tamu.edu)

## JOIN US FOR CULTIVATE, COOK & CREATE

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

**EVERY WEDNESDAY**  
8/17/23 - 8/16/23

**10:00AM - 11:30AM**  
SOUTH PLAINS FOOD BANK GRUB FARM  
304 76TH STREET  
LUBBOCK

Call the Lubbock County Extension Office at (806) 775-1740 to register.

TEXAS A&M AGRILIFE EXTENSION

## SUPPORT THE Lubbock Memorial Arboretum

Reene's Garden

The Garden to Table Seed Company

SHOP [WWW.RENEESGARDEN.COM](http://WWW.RENEESGARDEN.COM) AND THE ARBORETUM WILL RECEIVE 20% OF YOUR ORDER WITH COUPON CODE **FRTING** AS A DONATION!

## PICK YOUR OWN

Roots Booker T. Washington Community Garden  
2109 Cedar Ave Lubbock, TX  
806-535-2475  
[@rootsgardenlbk](https://www.instagram.com/rootsgardenlbk) on [f](#) [i](#) [t](#)

NOT SWEET PEPPERS  
TOMATOES  
POTATOES  
ONIONS  
SWEET PEPPERS  
SQUASH  
CABBAGE  
CUCUMBERS  
CELERY  
BASIL  
PARSLEY  
SAGE  
ROSEMARY  
FLOWERS

M/W/F and the Saturdays Below  
Warm Season Hours: 9 am - 11 am

**FRIDAY POP-UP** **SATURDAY SERVICE DAY**

May	Jun	Jul	Aug
1 2 3 4 5 6	1 2 3	1	1 2 3 4 5
7 8 9 10 11 12 13	4 5 6 7 8 9 10	2 3 4 5 6 7 8	6 7 8 9 10 11 12
14 15 16 17 18 19 20	11 12 13 14 15 16 17	9 10 11 12 13 14 15	13 14 15 16 17 18 19
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## Self-Guided Tours of Six Unique Lubbock Gardens

Presented by LMGA Lubbock Master Gardener Association

### Hub City GARDEN TOUR 2023

SUNDAY, SEPT. 3 1 - 6 pm

Scan for tickets  
or visit [LubbockMasterGardener.org/GardenTour](http://LubbockMasterGardener.org/GardenTour)

Garden Tour happens, rain or shine!  
\$20/person; children 12 & under - free

**Sponsors:**  
KNOCK-OUT ROSE, BETENBOUGER HOMES, Lubbock HOME CENTERS, H&B - Hurland Gardens - King Nursery - Markets Street Overhead Door Co. of Lubbock - Texas Rock & Flagstone, Gray Area Farms - Long Gardens - J & J Garden Mart, Kalia Rose, Realtor - Gut on the Pallet - Southlands/Hornbake Watermaster Supply, Inc. - WHY? Why Not Tour?

LMGA: Helping Lubbock County Grow!

## FIRST SATURDAY SERVICE MORNINGS: 9-11 AM

COME OUT TO THE ROOTS GARDEN ON THE FIRST SATURDAY MORNING OF THE MONTH AND PICK YOUR OWN PRODUCE AND/OR A BOUQUET OF FLOWERS FOR FREE. WE HAVE SEEDS, PLANTS, GARDEN TOOLS IF YOU WOULD LIKE TO WORK AND LEARN ALONGSIDE US!

COME CONNECT WITH NEIGHBORS AND LEARN ABOUT THE GARDEN.

## THIRD FRIDAY EVENING POP-UP MARKETS: 5:30-7 PM

COME OUT TO THE ROOTS GARDEN ON THE THIRD FRIDAY NIGHT OF THE MONTH AND PICK YOUR OWN PRODUCE FOR FREE. WE WILL HAVE MUSIC; GAMES FOR THE KIDS; RECIPE DEMONSTRATIONS; AND SOME PRODUCE WASHED AND READY TO PURCHASE.

WE LOOK FORWARD TO GROWING WITH YOU!

A PARTNERSHIP PROJECT OF:  
ROOTS COMMUNITY GARDEN, Growing Together Team, VOICE OF HOPE





### **Cheesy Zucchini Ravioli with Roasted Tomatoes Continued**

Recipe By: [foodnetwork.com](http://foodnetwork.com)

#### Instructions:

Preheat the oven to 435 degrees F. Use a vegetable peeler to make ribbons from the entire length of each zucchini. Lie the ribbons flat on a baking sheet and season with salt. Let the ribbons sit for 10 minutes and then pat them dry with a paper towel.

Put the tomatoes in a large bowl and toss with Italian seasoning, 1 tbsp of olive oil, 1 tsp of salt, and black pepper to taste. Arrange the tomatoes cut side down in a baking dish. Bake until the tomatoes are soft to the touch, about 25 minutes.

Mix the ricotta mozzarella, goat cheese, lemon zest, 1 tsp of salt, and black pepper to taste in a medium bowl. Lay out two zucchini ribbons lengthwise and two zucchini ribbons crosswise. Spoon a heaping tablespoon of the cheese mixture into the middle and tightly fold the zucchini ribbon one at a time alternating between the lengthwise and the crosswise. Drizzle the remaining tablespoon of olive oil and season to taste. Put the zucchini packs on top of the roasted tomatoes and bake until zucchini is soft and cheese is melted.

Toss the arugula with lemon juice and divide among 4 plates. Spoon tomatoes and zucchini onto plates and drizzle with olive oil.

## CONTACT US

For more information, contact [christina.reid@ag.tamu.edu](mailto:christina.reid@ag.tamu.edu) or call the Lubbock County Extension Office at (806) 775 - 1740

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