

# Taylor County Horticulture Newsletter

## November 2022

**Cooperative Extension Service**  
**Taylor County**  
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**University of Kentucky**  
College of Agriculture,  
Food and Environment  
*Cooperative Extension Service*



## UPCOMING EVENTS

Eastern Standard Time

Thursday, November 10	CEU Pesticide Course (3 General Hours and 2 Hours in Categories 3, 10, 18, 20)	9:00 AM— 2:30 PM
Friday, November 11	Thanksgiving Table Pumpkin Centerpiece (Taylor County Public Library) Limit of 10	10:30 AM
Monday, November 14	Busy Bloomers Garden Club	1:00 PM
Tuesday, November 22	Thanksgiving Table Pumpkin Centerpiece (Taylor County Extension Office) Limit of 10	5:30 PM

For more information and to RSVP please call Taylor County Extension Office at (270) 465-4511.

**Kara Back**  
County Extension  
Agent for Horticulture



**Cooperative Extension Service**  
Agriculture and Natural Resources  
Family and Consumer Sciences  
4-H Youth Development  
Community and Economic Development

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LEXINGTON, KY 40546



Disabilities  
accommodated  
with prior notification.

# The Bite of the Brown Recluse

## Brown Recluse Basics

As the name implies, this spider species is not known for its gregarious behavior. In a natural setting, they would usually be found in hollow logs, beneath stones, or loose bark on trees. Luckily for the recluses, humans often construct buildings that afford them a lot of potential hiding spots as well. The species that resides in Kentucky (*Loxosceles reclusa*) can be found in attics, cellars, wall voids, closets, and garages. Mainly, they want to live in spots that have been undisturbed for an extended period. They feed on other household arthropods and even each other in these secluded spots. Brown recluses can produce spider silk, but they don't construct webs like we see with other species. They may make a web enclosure between objects, which can have a slight tunnel-like appearance.



## Bites & the Recluse

Brown recluse spiders are armed with venom that helps them to capture their prey. In some instances, while you are pulling down the Christmas decorations, putting on clothes you haven't worn in a while, or while performing home repairs, for example, you may come into contact with them. Typically, they will turn tail and run; they don't want to mess with you. Unfortunately, in some situations you may grab or press up against the recluse, which can lead to a bite.

Bites may initially be painless, but over the next 3 to 8 hours, the bite site may become red, swollen, and tender to the touch. Usually, this is as far as symptoms progress with resolution happening within the next 3 weeks. Unfortunately, there are other cases where a necrotic "spot" can develop. There will be a central blister, surrounded by sinking, bluish skin. The lesion may remain small but can expand as well; these cases tend to result in a scar.



Brown recluse bites are not as common as many people tend to believe and many other issues have been misdiagnosed as a brown recluse spider bite. Medical research has shown that up to 80% of problems diagnosed as "spider bites" are in actuality caused other issues. Most notably, skin infections, such as from staph or MRSA; these result in misdiagnosis that is still ultimately treated correctly.

## Cases of Mistaken Identity

- First, check the size of the spider. Most species coming in from outside, such as grass spiders and wolf spiders, will be considerably larger and stouter than a brown recluse.
- Other times, it comes down to color: yellow sac spiders look remarkably like a brown recluse except they are too light in color.
- Finally, how is the spider living? Cellar spiders, in particular, live in the same areas as recluses but construct messy webs that they hang from. This behavior is not seen with the recluse.

## Management

If you feel you are dealing with a brown recluse problem, it is important to consult with a pest control professional. Because some recluses are found in a home, it does not necessarily mean the home is completely infested; it is not abnormal to find them. Reducing clutter helps to limit their population and they can be captured with glue board traps set up in storage areas. If a high number are being found outside of storage areas, a professional can help to perform pesticide applications where they will be most effective.

By Jonathan L. Larson, Entomology Extension Specialist



# *Origin of Thanksgiving Food*

Much of the food traditionally consumed on Thanksgiving actually originated in the Americas. Consider this information on the history of Thanksgiving menu items.

- **Turkey:** Of all the Thanksgiving foods, turkey is the best known. Turkey was first domesticated by the Aztecs and brought to Europe, where it is also popular as a holiday food, in the 15th and 16th centuries. It may have actually been introduced independently at different times to Europe by both the Spanish and English.
- **Potatoes:** Potatoes originated in South America, but were widely cultivated in much of the Americas before European settlement. Since being introduced to European settlers, potatoes have become the fourth most important crop consumed by humans in the world behind wheat, rice and corn. The vegetable's use is still expanding due to its nutritious nature, ease of cultivation and high yields, compared to other food crops. In the United States, almost 50 percent of all commercial potato production occurs in Idaho and Washington.
- **Sweet Potatoes:** Sweet potatoes are also native to South America. They were cultivated in the Caribbean, the Americas, the Pacific Islands and even the Philippines before European contact. They are mostly considered a holiday food in the United States, but in the recent past, they were a dietary staple. After the great depression, they were considered a food of the poor, and consumption dropped greatly. However, they are a dietary staple in many other parts of the world. Additionally, sweet potatoes (although they are commonly referred to as yams in the United States) and actual yams are two separate species and not at all related. Yams are a root crop like sweet potatoes, but of much greater size. Depending on the variety, an individual yam tuber may weigh as much as 150 pounds.
- **Squash:** There are several squash species used for food. All are native to the Americas. Squash was an essential part of the Native American diet along with beans and corn. These crops are commonly called the "three sisters." In the garden, corn provides a stalk and support for beans to grow up, beans add nitrogen to the soil and squash, especially as it matures, conserves soil moisture and reduces weed competition by shading the ground.
- **Cranberries:** There are two or three cranberry species that are native to the European, Asian and North American continents. However, the cranberry species we most commonly eat is only native to the Eastern United States and Canada. Unlike most other agricultural crops, almost all fruit, whether sold fresh or processed, is exclusively grown in these same areas.

By: Taun Beddes and Julene Reese - Nov. 17, 2011



# Worker Protection Standards

## Respirator Requirements

Applicators and their employees using pesticides and uses that fall under Worker Protection Standards (WPS) must follow OSHA respirator requirements when a respirator is listed under the required Personal Protective Equipment (PPE). Respirators are required when it is determined that inhalation exposure to a pesticide is potentially hazardous. Unfortunately, the requirements listed on some pesticide labels are both highly technical and confusing. But following pesticide label requirements is the law. This article summarizes these requirements and clarifies some of the language on pesticide labels.

Pesticide labels requiring the use of respirators specify the minimum type of protection needed. This is based on the inhalation risk of the product, the site where it is used, and activity involved. Respirators have a National Institute for Occupational Safety and Health (NIOSH) certification code identifying which specific standards they meet. Under WPS, respirators must be approved by NIOSH. Simple dust masks, such as the one-strap dust mask, are not approved by NIOSH and not suitable nor approved for use with pesticides, even granular or dust formulations.

### Types of Respirators

#### Air-filtering Respirators

- TC-14G : Gas masks with canister
- TC-21C: Powered air-supply particulate respirators with N, R, or P classified filters
- TC-23C: Air-purifying respirator (APR) with chemical cartridge or powered air-purifying respirator (PAPR) with chemical cartridge and particulate filter.
- TC-84A: Non-powered particulate respirators with N, R, or P classified filters, Non-powered combination chemical cartridge/particulate respirators with N, R, or P filters.

#### Air-Supplying Respirators:

- TC-13F: Self contained breathing apparatus (SCBA) for entry or escape, demand or pressure-demand, respirator face piece is connected to portable breathable air in cylinders carried on the back of the wearer.
- TC-19C: Supplied air respirators (SAR), the respirator face piece is connected to a “fixed” air source (not designed to be carried by the wearer).

### Air-purifying Respirators

Air-purifying are among the most commonly used respirators with pesticide handling and have canisters, cartridges, or filters to remove contaminants from the air.

### Particulate Filter Respirators

Particulate filter respirators are appropriate when loading and applying granular or dust-formulated pesticides. Do not use a particulate filter respirator for applying liquid pesticides as these do not provide protection from organic vapors. If you can begin to smell or taste the chemical, the mask no longer fits properly; or if breathing becomes difficult, the filter is no longer effective and needs to be replaced. Masks must be replaced when they reach the service life listed by the manufacturer.



*Applicators must match the type of respirator to the specific requirements listed on the pesticide label as different pesticides may require different types of respirators.*

## Chemical Cartridge Respirators

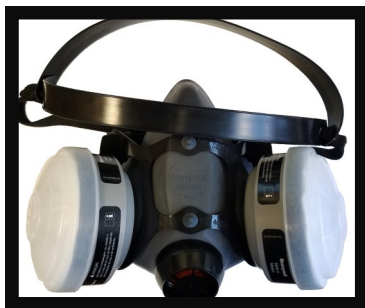
These respirators have different types of cartridges to remove different materials from the air. Cartridges are color-coded corresponding to the types of materials they protect against.

### Color Provides Protection Against

White	Acid Gases
Black	Organic Vapors
Yellow	Acid Gases & Organic Vapors
Green	Ammonia Gases
Pink	Dusts & Welding Fumes
Brown	Acid Gases, Organic Vapors & Ammonia Gases

## Powered-air Purifying Respirator (PADR)

This uses a battery-powered fan to push air through the purifying element and may be suitable for particulate dusts, chemical mists, and vapors, depending on the particulate filters and chemical cartridges used .



Chemical Cartridge respirators use color codes on the filters to designate the types

## Fit-testing for Respirators

Tight-fitting of respirators is required for particulate-filter masks, half-masks, and full-face mask respirators. Anyone can conduct a fit-test, but the fit-test must meet the OSHA respirator fit-testing standards (29 CFR 1910.134). Most regional health centers in Kentucky will conduct respirator fit-tests.

Fit-testing helps to reduce inhalation exposure. If the seal around the mask leaks, contaminated air is pulled in and inhaled. Facial hair interferes with the seal and is not permitted with these masks. With WPS, a fit-test must be performed for any tight-fitting respirator at least every 12 months.

Read all documentation provided with your respirator. It explains how to properly assemble, fit, clean, maintain, and store the respirator.

This article was adapted from: J. Hygnstrom, C. Ogg, and C. Alberts. *Respirators for Handling Pesticides*. EC3021. University of Nebraska Extension, Lincoln, NE.



The Taylor County Extension Office will be closed Thursday, November 24 and Friday, November 25 for the Thanksgiving Holiday.

## Tri-County Lawn Care CEU Course

Thursday, November 10, 2022

Taylor County Extension Office

EASTERN STANDARD TIME

9:00	Weed Control in Lawns (Category 3,10,18,20)	Kenneth Clayton
10:00	Genetic Engineering and the Green Industry (Category 3,10,18,20)	Dr. Paul Vincelli
11:00	Pesticide Safety (General)	Dr. Ric Bessin
12:00	Regulations (General)	Carla Hart
1:00	Lunch	
1:30	Equipment Maintenance (General)	Kara Back

Please call 270-465-4511 to RSVP

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## Kale and Potato Soup

**4 teaspoons** olive oil  
**1** chopped yellow onion  
**3 cloves** garlic, minced  
**1 box** (48 ounce) low-  
sodium chicken broth

**6** red potatoes, diced  
**½ cup** chopped carrot  
**4 cups** shredded kale  
**½ pound** cooked  
chicken breast, shredded

**¼ teaspoon** black  
pepper

**1.** In a large saucepan,  
**heat** the olive oil over  
medium heat for 1 minute.  
**Add** chopped onion and  
garlic and **cook** uncovered  
for 5 minutes.  
**2.** **Add** chicken broth,  
potatoes and carrot; cover  
and bring to a boil.  
**3.** **Reduce heat** and  
simmer for 20 minutes.  
**4.** **Mix** in the kale, chicken  
and black pepper. **Cover**  
and **simmer** for 15

minutes or until kale is  
tender.

**Yield:** 6, 1½ cup servings.

**Nutritional Analysis:**  
270 calories, 5 g fat,  
1 g saturated fat, 25  
mg cholesterol, 210  
mg sodium, 43 g  
carbohydrate, 5 g fiber,  
15 g protein.

Buying  
Kentucky  
Proud is easy.  
Look for the  
label at your  
grocery store,  
farmers'  
market, or  
roadside stand.

