“What’s Growing On...”

VOLUME 24 ISSUE 2—FALL EDITION

CURRENT EVENTS

A message from the new Master Gardner Coordinator and Home Horticulturist:

Hello Cumberland County! My name is Lauren Fordyce and I am the newest addition to the Cooperative Extension of Cumberland County. I am so excited to begin working in this vibrant community to provide horticultural advice, information, and support. Our office may still be closed, but you can always contact me at 856-451-2800 (x4) with your questions, comments, or concerns.

These past two years have been tough on everyone and we are all missing the events and opportunities typically available to us. I am working diligently to resume providing educational programming and resources to the community. Keep an eye out for upcoming trips and workshops. We will also begin accepting applications for the Rutgers Master Gardener program, in the coming months.

I look forward to better serving you ALL. Stay safe, happy, and healthy.

- Lauren
INVASIVE INSECTS: HOW TO STOP THEM

In New Jersey, we have several invasive insects of primary concern: spotted lanternfly, emerald ash borer, Asian longhorned beetle, and gypsy moths. Some of these may exist only in small numbers within the county, and some have yet to invade the state. However, this can all change very easily.

Reporting by residents, in addition to work by researchers, is vital for monitoring populations of invasive species. Early detection, when populations are lower, is crucial in controlling their spread. Information on what these invaders look like, how to identify their damage, and where to report sightings can all be found on New Jersey's Department of Agriculture's website: https://www.nj.gov/agriculture/divisions/pi/prog/pests-diseases/. You can also call the county extension office to learn more.

To prevent the spread of these insects within the state and from outside states, travelers should be vigilant. First and foremost, never transport firewood outside of your immediate area, as many insects and pathogens can be hitching a ride. Secondly, always check for insects on items that will be moving outside of the county: boats, RVs, cars, ATVs, furniture, shoes, etc.

Emerald ash borer: 1/2” long and 1/8” wide, metallic green in color. Larvae are white 1 to 1 ¼” long and have 10 bell shaped abdominal segments.

Gypsy moth: caterpillars are 2” long and have six pairs of rusty red spots along their backs. Female moths are white, 1-2” long and do not fly. Males are smaller than females and are brownish-gray.

Spotted lanternfly: 4 stages of nymphs without wings, ranging from black with white spots to red with white spots. Adults are red, black, and white spotted with wings.

Asian longhorned beetle: 3/4-1.25” long, with very long black and white antennae. The body is glossy black with irregular white spots.

https://www.nj.gov/agriculture/divisions/pi/prog/pests-diseases/
Vegetable of the Month: Butternut Squash

A beautiful sign of Fall, butternut squash season is here! These hardy squash have been enjoyed for over 8,000 years, dating back to modern day Mexico. They are a great source of vitamin A, vitamin C, magnesium, and potassium. Their thick outer skin allows them to be stored for months and their creamy, nutty flavored insides make them a versatile ingredient. Don’t forget to save or roast the seeds!

Recipe for Butternut Squash Pasta:

- 1 large butternut squash
- 4 tablespoons olive oil
- 1/4 teaspoon nutmeg
- 2 garlic cloves
- 1 cup vegetable/chicken stock
- 1 pound of pasta
- goat cheese or parmesan
- sage
- walnuts

- Preheat oven to 425 F and place squash and garlic on a sheet pan. Drizzle with olive oil, salt, pepper, and nutmeg. Roast for 30 minutes, until tender enough you can pierce the skin with a fork. Meanwhile, bring a pot of water to boil and add the pasta.
- Add olive oil to a skillet over medium heat. When the oil is hot, add the sage and walnuts with some salt. Cook until the sage crisps up. Remove and set aside.
- Place the cooked squash and garlic in a blender or food processor with the stock, adding more if it seems too thick. Then place the squash in a large skillet over low heat.
- Drain the pasta, reserving 1/2 cup of pasta water. Add the pasta to the skillet with the squash and toss to coat evenly. Add reserved pasta water if necessary, Add salt and pepper to taste.
- Divide the pasta into bowls and add the walnuts, sage, and goat cheese or parmesan on top.
- Enjoy!
FALL GARDENING TIPS

- Collect and save seeds for the Spring
- Plant Spring flowering bulbs when the soil temperature falls below 60°F
- Plant garlic now for a harvest in the Summer
- Add leaf mulch, straw, or compost to your garden to protect and fertilize the soil
- Cut back your perennials
- Reseed or plant cool season lawn grasses
- Remove any diseased plants or leaves to prevent pathogens from overwintering
- Consider planting a cover crop in your vegetable garden
- Plant bare-root plants when they're dormant and the air temperature is cool
- Don't overwater your houseplants

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