

## Fall Vegetable Gardening 101 July 25<sup>th</sup> Thursday, 6:00pm

**FREE  
 Class!**



Does your vegetable garden start slowing down as the heat of summer wears on? Would you like to extend your vegetable harvest all the way until frost? Then you'll want to join UT Extension Washington County Horticulture Agent Adam Watson and learn how to grow a fall vegetable garden as part of your 3 Season Vegetable Garden. In-person location: Jonesborough Farm Bureau Basement Meeting room, 1103 Boones Creek Rd Jonesborough.

**In-person Registration:** <https://tiny.utk.edu/inpersonFallVeg>

**Zoom Registration:** <https://tiny.utk.edu/FallVeg>

### Do You Plant A Fall Vegetable Garden?

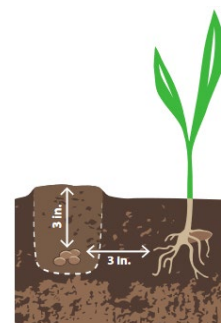
Fall is not the typical vegetable garden season for most people. But in our region, Fall presents a second garden season for many of our typical garden vegetables. As the spring and summer plantings are winding down a second garden season can begin by planting now in July.

Being that the seasonal environment is different, there are a few considerations before we begin the Fall garden. Water is obviously important to plants and even more so during July through September temperatures are hotter and conditions drier than the earlier garden season. Plan ahead to water the garden and take into consideration that task when sizing the fall garden.

We also need to consider selecting varieties that will reach harvest in the shorter timeframe of the fall garden; this means that some of the tried and true varieties might not be ideal for the fall garden. A great UT publication [Garden Planning, Plant Preparation and Planting](#) gives a fall planting date range for our vegetables. As this planting date range covers the entire state, use the first half of the date range for our region. Varieties with fewer days to harvest can be very useful for fall plantings given the sometimes shorter season.

### Don't Neglect In-Season Fertilization for Succession and Fall Plantings

Sidedressing — this term refers to fertilizers adding during the crop growing season to provide certain plant nutrients, like nitrogen, that may be more quickly taken up by plants or lost by leaching (water moving through the soil and taking nutrients with it). While sidedressing can be helpful, it should be done carefully because excessive fertilization can actually reduce fruit production. So, follow [directions](#) for specific crop needs and timing during the growing season which can be found in [Getting the Most Out of Your Home Vegetable Garden Soil Test Report](#).



#### In-Season Nitrogen Fertilization for Vegetable Crops

Crop	Timing in season/ fruit or plant size	Application rate/100-ft. row 36-inch centers			
		33-0-0 or 34-0-0 Ammonium nitrate or urea	15.5-0-0 (calcium nitrate)	Bloodmeal, feathermeal (12-0-0) *	Soybean (7-1-2), cottonseed (6-2-1) meal or fish fertilizer (5-1-1)*
Tomato	First fruits are 1 in. diameter	Not recommended	1.5 lbs.	2 lbs.	4 to 5 lbs.
Pepper	First fruits are 1 in. diameter	Not recommended	1.3 lbs.	1.5 to 2 lbs.	3 to 4 lbs.

*Find the full chart at the link above for many different garden crops.*

Sidedressing is applying fertilizer in a band beside the crop during the growing

# CANNING COLLEGES

SUMMER 2024

## CONTACT:

Family & Consumer Sciences Extension Agents:

Elizabeth Renfro - Washington County  
423.753.1680 or eelizard@utk.edu

## REGISTRATION FORM



### DATES, TIMES, & LOCATION:

#### Canning College #1:

**COST: \$125 per person**

Monday, July 15, 2024  
Tuesday, July 16, 2024  
Wednesday, July 17, 2024  
**6:00pm to 9:30pm**

*Must pre-register before July 12, 2024*



#### Canning College #2:

**COST: \$125 per person**

Monday, July 29, 2024  
Tuesday, July 30, 2024  
Wednesday, July 31, 2024  
**6:00pm to 9:30pm**

*Must pre-register before July 26, 2024*



Washington County Family and Consumer Sciences program will be offering Home Canning Classes this summer into fall.

- **Canning College** is a 3 part hands-on class where you will learn how to do jams and jellies, water-bath canning, pressure canning, and pickling. Your \$125 fee will include: all three classes, a food preservation book, all materials, and at least one "home canned" item to take home each class. Space is **limited to 7 people** per Canning College **pre-registration and payment is required. There will be no refunds.**
- *All information will be the same in both Canning College 1 & 2. Please pick the one the best fits your schedule.*
- All individuals are welcome to attend, however, if you are under 18 years old you must have a legal guardian attend with you.

Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_

State: \_\_\_\_\_

Zip Code: \_\_\_\_\_

Phone: \_\_\_\_\_

Email: \_\_\_\_\_

Check the session(s) you would like to attend

- Canning College # 1 (\$125 per person)  
 Canning College #2 (\$125 per person)

We can accept cash, check, credit card, debit card, or money order paid in advance in person or by mail to:

Washington County Extension  
Attn: Canning College  
206 W. Main St.  
Jonesborough, TN 37659

*Please make checks payable to: University of TN*

**ONLINE REGISTRATION & PAYMENT OPTION AT:**

<https://tiny.utk.edu/WashCoCanning2024>

or Scan the QR Code:





# TENNESSEE STATE FAIR

## STATE CANNING COMPETITION

- UT Extension Washington County Office will be an entry and drop off location between August 1st - 7th, 2024 for the OPEN class of Jam, Jelly, & Preserve for the TN State Fair.
- Open to any TN resident age 19 years old or older.
- Must have canned the Jam, Jelly, or Preserve in the last year and in a standard pint or half pint mason jar with single use two-piece lid with no decorative overlays or accessories.



### PREMIUMS FOR WINNERS

1st Place - \$15

2nd Place - \$10

3rd Place - \$8

Enter up to  
22 Lots

#### Class 1 - Jam, Jelly, Preserves - Canned (Pint or Half Pint) LOT

1. Blackberry Jam
2. Blueberry Jam
3. Strawberry Jam
4. Cherry Preserves
5. Peach Preserves
6. Pear Preserves
7. Plum Preserves
8. Strawberry Preserves
9. Apple Butter
10. Peach Butter
11. Plum Butter
12. Apple Jelly
13. Blackberry Jelly
14. Blueberry Jelly
15. Grape Jelly
16. Mint Jelly
17. Peach Jelly
18. Pepper Jelly
19. Plum Jelly
20. Raspberry Jelly
21. Marmalade, any kind
22. Conserves, any kind

**ENTRY & DROP OFF FOR WASHINGTON COUNTY RESIDENTS**

**AUGUST 1ST - 7TH**

**8 AM TO 5PM  
M-F**

**AT UT EXTENSION WASHINGTON COUNTY OFFICE**



### UT EXTENSION WASHINGTON COUNTY

206 W. MAIN ST.  
JONESBOROUGH, TN 37659

**ENTRIES WILL NOT BE RETURNED**



**Our Contact:**  
423.753.1680



#### More Information

Elizabeth Renfro, FCS Extension Agent  
eelizond@utk.edu

For questions about your home and garden please feel free to contact me, Adam Watson, Agriculture Extension Agent [watson@utk.edu](mailto:watson@utk.edu).

Washington County Extension-206 West Main Street Jonesborough, TN 37659-1230  
Office Phone: (423) 753-1680

References made to commercial products or brand names is with the understanding that no discrimination is intended and no endorsement is implied. Be sure to read and follow all pesticide label instructions.

Programs in agriculture and natural resources, 4-H youth development, family and consumer sciences, and resource development. University of Tennessee Institute of Agriculture, U.S. Department of Agriculture and county governments cooperating. UT Extension provides equal opportunities in programs and employment.



**98th Year of the Appalachian Fair – August 19-24, 2024**  
[www.appalachianfair.com](http://www.appalachianfair.com)

**2024 Youth Catalog: Entry Deadline July 31, 2024**  
<https://www.appalachianfair.com/departments/youth>

**2024 Farm & Home Catalog: entry Deadline August 3, 2024**  
<https://www.appalachianfair.com/departments/farmhome>

**2024 Livestock Catalog:Entry Dealine July 31, 2024**  
<https://www.appalachianfair.com/departments/livestock>