

July 2025



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# Woodford Horticulture Update



## Agent Note

Summer is finally in full swing, with the temperatures to prove it! Our warm-season crops that have been languishing under cloudy skies and too much rain are finally taking off. This means starting to harvest all of the summer favorites – tomatoes, peppers, cucumbers, melons. Be aware of plant diseases this month. On page 4 is a list of many diseases that may appear in your garden.

*Alia Scott*

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# Native Plant Spotlight

Butterfly Milkweed (*Asclepias tuberosa*) is a native perennial that is upright and clump-form, growing 1 to 3 feet tall. It prefers average, well-drained soil and full sun. Butterfly milkweed is drought tolerant and can grow well in poor, dry soils. Showy orange-yellow flower clusters top upright stems.



*Asclepias tuberosa*, Cathy DeWitt [CC BY 4.0](https://creativecommons.org/licenses/by/4.0/),  
[plants.ces.ncsu.edu](https://plants.ces.ncsu.edu)



*Asclepias tuberosa*, Susan Strine [CC BY 2.0](https://creativecommons.org/licenses/by/2.0/),  
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# Mushrooms & Other Saprophytes

Cheryl Kaiser, Plant Pathology Extension Support, and Nicole Gauthier, Plant Pathology Extension Specialist

Recent rains are favoring the development of mushrooms, slime molds, and other saprophytic organisms in various settings, including lawns, landscapes plantings, and wooded areas. Two Extension Plant Pathology fact sheets addressing these organisms are available online.

## Mulch Mushrooms, Slime Molds & Other Saprophytes (PPFS-GEN-06)

While often causing alarm to gardeners unfamiliar with them, mulch mushrooms, slime molds, and other saprophytes do not infect plants or cause plant diseases. This fact sheet was developed to dispel concerns regarding their presence in landscapes and gardens by focusing on their benefits. The text is supported by numerous images displaying the beauty and diversity of these organisms.

## Don't Eat Those Wild Mushrooms...unless you know what you are doing! (PPFS-GEN-14)

Each year, wild mushrooms lead to numerous illnesses and even a few deaths. While the threat of mushroom poisoning is real, most mushroom-caused illnesses can be prevented if collectors are well-informed and cautious. This publication, a joint effort of the UK Departments of Plant Pathology and Forestry, discusses the potential dangers in foraging for mushrooms and also provides tips on safe mushroom collecting.





Be on the lookout for fruit and vegetable diseases this month! With the warm, wet weather we have been having, you might see these in your garden:

## Diseases That May Appear This Month

*By Dr. Nicole Gauthier and Kim Leonberger, UK Dept. of Plant Pathology*

- Anthracnose (affects cucumber, cantaloupe, pumpkin, squash, and watermelon) - <https://plantpathology.ca.uky.edu/files/ppfs-vg-10.pdf>
- Bacterial Canker (affects tomato) - <https://plantpathology.ca.uky.edu/files/ppfs-vg-06.pdf>
- Bacterial Leaf Spot (affects pepper and tomato) - <https://plantpathology.ca.uky.edu/files/ppfs-vg-17.pdf>
- Bacterial Wilt (affects cucumber, cantaloupe, pumpkin, and squash) - <https://plantpathology.ca.uky.edu/sites/plantpathology.ca.uky.edu/files/PPFS-VG-11.pdf>
- Bean Angular Leaf Spot (affects beans) - <https://kentuckypestnews.wordpress.com/2024/07/16/bean-angular-leaf-spot/>
- Center Rot (affects onion) - <https://kentuckypestnews.wordpress.com/2025/06/03/center-rot-of-onion/>
- Early Blight and Septoria Leaf Spot (affects tomato) - <https://plantpathology.ca.uky.edu/files/ppfs-vg-25.pdf>
- Fusarium Wilt (affects cucumber, cantaloupe, eggplant, peppers, tomato, and watermelon) - <https://plantpathology.ca.uky.edu/files/ppfs-vg-15.pdf>
- Gummy Stem Blight (affects cucumber, cantaloupe, and watermelon) - <https://plantpathology.ca.uky.edu/files/ppfs-vg-08.pdf>
- Powdery Mildew (affects cucumber, cantaloupe, pumpkin, squash, and watermelon)
  - English - <https://plantpathology.ca.uky.edu/sites/plantpathology.ca.uky.edu/files/PPFS-GEN-02.pdf>
  - Spanish <https://plantpathology.ca.uky.edu/sites/plantpathology.ca.uky.edu/files/PPFS-GEN-02-S.pdf>
- Rhizoctonia (affects numerous vegetable crops) - <https://plantpathology.ca.uky.edu/files/ppfs-gen-21.pdf>
- Southern Blight (affects numerous vegetables) -
  - English - <https://plantpathology.ca.uky.edu/files/ppfs-gen-16.pdf>
  - Spanish - <https://plantpathology.ca.uky.edu/sites/plantpathology.ca.uky.edu/files/PPFS-GEN-16-S.pdf>
- Tomato Spotted Wilt Virus (affects beans, cucumber, eggplant, lettuce, pepper, potato, and tomato) - <https://kentuckypestnews.wordpress.com/2024/06/25/tomato-spotted-wilt-virus/>

# Buzzing for Bee Club

Local opportunity to get hands-on learning  
about our fuzzy buzzy best friends!

**3rd Wednesday each month**

4:30 PM Hive Inspection (weather permitting)

5:30 PM Club Meeting

RSVP:

Attending EITHER or BOTH

Hive Inspection | General Meeting

For further info, contact Joe Lacefield

Phone: (859) 333-9691

RSVP: [tfaragher@windstream.net](mailto:tfaragher@windstream.net)





## Garden Calendar Quick Tips: July

- Now is the time to plant a fall garden. Most plants with shorter growing seasons can be grown in the fall and often produce better results. Allow more time to mature as cooler nights will slow growth somewhat.
- Clean and replenish hummingbird feeders regularly. The nectar will readily spoil in hot weather.
- Check on newly planted trees and shrubs often. Plants can take a minimum of two years or more to establish into the landscape. Water as needed to assist with transplant shock.
- Garden ponds will need to be topped off regularly in the heat. Make sure to use a de-chlorinator every time to protect your fish. Water lilies will benefit from regular feeding. If you aren't getting many blooms, feeding may help.
- Do not spray chemicals in the heat of the day. Many plants can be damaged. Spray in the early morning or late evening when temperatures are cooler.
- Monitor evergreens for spider mite damage. Drought-stressed plants are particularly at risk. If you see signs of browning, shake the branch over a white surface. If you see tiny moving specks, you likely have mites. Minor infestations can be treated with a daily spray from the hose. Larger problems may need chemical control.
- Remove spent blooms from flowering annuals and perennials to promote more bloom.
- If your late blooming perennials (Asters, Goldenrod, Butterfly bush, Mums, etc.) are already tall and threatening to flop, prune them back to 1' in height. This will result in a fuller, sturdier plant that will bloom slightly later than normal.

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**Woodford County Extension Master Gardener Page:**  
<https://www.facebook.com/WoodfordCountyMasterGardeners>

# Plate It Up Recipe Card



## Summer Squash Pizza

Topping		Crust
2 yellow summer squash, thinly sliced	2 teaspoons chopped fresh rosemary	½ tablespoon rapid rise yeast
1 cup thinly sliced onion	Salt and pepper to taste	1 tablespoon sugar
1 green pepper, thinly sliced	3 tablespoons olive oil	½ cup warm water
	2 tablespoons grated Parmesan cheese	½-1 cup whole wheat flour
		½ teaspoon salt
		2 tablespoons olive oil

**Preheat** oven to 400 degrees F. **Place** sliced squash, onion and pepper in roasting pan. **Sprinkle** with rosemary, salt, pepper and 2 tablespoons of olive oil. **Toss** to coat. **Bake** in preheated oven for 20 minutes, or until onions are lightly brown and squash and peppers are tender. **Set aside.** **Increase** oven temperature to 450 degrees F. In a medium mixing bowl, **dissolve** yeast and sugar in warm water. Let yeast proof, about 10 minutes. **Stir** in ½ cup flour, salt and oil. **Mix** until smooth then **rest** for 5 minutes. **Add** additional flour as needed to be able turn dough out onto a lightly floured surface. **Roll** into a

flat ¼ inch thick crust. **Place** crust onto a baking sheet. **Bake** 5 minutes to set crust. **Remove** from oven and distribute vegetable mixture on crust. **Bake** an additional 10 minutes or until crust is firm, being careful not to burn. **Remove** from oven, **sprinkle** with cheese and remaining tablespoon olive oil. **Cut** into quarters and **serve**.

**Yield:** 4 servings

**Nutritional Analysis:** 310 calories, 19 g fat, 3 g saturated fat, 0 mg cholesterol, 340 mg sodium, 33 g carbohydrate, 6 g fiber, 7 g sugars, 9 g protein.

## Summer Squash

**SEASON:** June through October.

**NUTRITION FACTS:** Squash is low in calories. One cup raw squash contains only 20 calories. It contains vitamins A and C, and is naturally free of fat, cholesterol and sodium.

**SELECTION:** Popular summer squashes include yellow crookneck, yellow straightneck, zucchini, cocozelle and patty pan. Summer squash should be picked or purchased when small and tender; both skin and seeds are eaten. The peel holds many of the nutrients so do not peel. It should be harvested when 6 to 8 inches in length. Patty pan squashes are ready when they are 3 to 4 inches in diameter or less.

**STORAGE:** Store unwashed squash in plastic bags in the crisper drawer of the refrigerator. Wash the squash

just before preparing. The storage life of summer squash is brief. Plan to use within two to three days.

**PREPARATION:** Summer squash is a mild flavored vegetable that combines well with herbs and seasonings. Try it with basil, allspice, rosemary and marjoram. Cook summer squash as a vegetable or use in stews, casseroles and main dishes. Summer squash can be grilled, steamed, boiled, sautéed, fried or used in stir-fry recipes.

**PRESERVING:** Select small squash with small seeds and a tender rind. Wash and cut into ½ inch slices and heat in boiling water for 3 minutes. Cool promptly in cold water and drain. Pack in containers leaving ½ inch headspace. Seal and freeze.

### SUMMER SQUASH

**Kentucky Proud Project**  
County Extension Agents for Family and Consumer Sciences  
University of Kentucky, Dietetics and Human Nutrition students  
June 2017

**Source:** [www.fruitsandveggiesmatter.gov](http://www.fruitsandveggiesmatter.gov)

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<http://relatabus.ca.uky.edu>



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