Martin-Gatton College of Agriculture, Food and Environment

Woodford County Extension Office 184 Beasley Drive Versailles, KY 40383 (859) 873-4601 woodford.ext@uky.edu

Woodford Horticulture Update



Native Plant Spotlight

Penstemon digitalis -Foxglove Beardtongue, Appalachian Beardtongue, Hairy Beardtongue

Clump-forming perennial that grows 2 to 5 ft. tall when in bloom, with tall clusters of white tubular flowers that appear in late spring to early summer. Flowers attract bees, butterflies, and hummingbirds. Plants prefer full sun to light shade and well-drained soils. The native range includes Maine to Florida, and west to Texas. It is a host plant for the Common Buckeye butterfly, Junonia coenia.





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Don't Get Burned by Fire Blight

Fire Blight Facts

- Early symptoms include wilt of flower cluster and blossom death (Figure 1). Disease spreads to shoots or branches where tips wilt and rapidly die (blight) to form a characteristic 'shepherd's crook' (Figure 2). Dark brown, sunken cankers (stem lesions) develop and expand to girdle branches, resulting in branch death (Figure 3).
- Potential hosts include apples, pears, and several landscape woody ornamentals in the rose family.
- Primary infection occurs at bloom and may continue through petal fall or until shoot elongation ends.
- Rainy conditions, periods of high humidity, and temperatures between 65°F and 70°F favor disease development.
- Caused by the bacterium Erwinia amylovora.
- Bacterial cells overwinter in dead, dying, and diseased wood.



Figure 1: Apple flower clusters infected with fire blight.

(Photo: Nicole Gauthier, UK)



Figure 2: Rapid shoot death from the blight may result in a 'shepherd's crook' appearance. (Photo: Nicole Gauthier, UK)

Management Options

- Select cultivars that are tolerant or resistant to fire blight.
- Maintain plant health with proper nutrition and irrigation practices.
- Prune to increase air flow through the plant canopy.
- Remove infected plant tissues during winter when plants and pathogens are dormant. Do not prune when trees are wet. Burn, bury, or otherwise dispose of diseased material.
- Bactericides should be applied preventatively. Once infection occurs, sprays
 are not effective. Homeowners can apply copper during dormancy to reduce
 overwintering inoculum. Additional bactericides available for commercial
 growers are presented in the Commercial Fruit Pest Management Guide (ID232). Always follow label directions when utilizing bactericides.
- Fire blight risk throughout the season can be determined by the disease development models available through the <u>UK Ag Weather Center website</u>.

By Kim Leonberger, Plant Pathology Extension Associate, and Nicole Gauthier, Plant Pathology Extension Specialist



Figure 3: Dark brown, shrunken cankers develop and expand to girdle branches.

(Photo: Nicole Gauthier, UK)

Buzzing for Bee Club

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

3rd Wednesday each month

5:00PM Hive Inspection 6:00 PM Club Meeting

RSVP:

Attending EITHER or BOTH
Hive Inspection | Club Meeting

For further info, contact Joe Lacefield

KY Dept. of Fish & Wildlife

180 Beasley Road, Versailles, KY 40383
Phone: (859) 879-8411
Email: joe.lacefield@ky.gov

RSVP: tfaragher@windstream.net







Garden Calendar Quick Tips: June

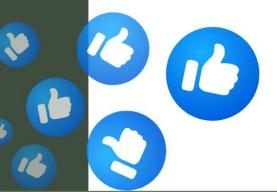
- Prune evergreen shrubs now through late August. The longer you can tolerate leaving this year's growth on the plant, the more energy the plant will create, equaling a healthier plant. This also means less of a chance of a second trimming.
- Pruning of spring flowering trees and shrubs should be completed before the month's end.
- Apply a balanced rose fertilizer after the first show of blooms is past.
- Mulch plants for the summer. This will conserve moisture in hot weather and prevent weeds from growing.
- Keep gardens and beds well weeded. Weeds compete for light and nutrients, reducing yields. By preventing weeds from setting seed, you will lessen weed problems in future years.
- Mow grass at three inches for a healthier lawn. Leave clippings on the lawn for a natural fertilizer source.
- Keep mower blades sharpened. Clean cuts make for fewer disease problems and easier mowing.
- Mound soil around potato plants to improve quality this is called hilling.
- Remove flower buds from culinary herbs to keep them growing and productive.
- Start thinking about your fall vegetable plantings now. Many cool season crops like lettuce, peas, and cole crops will be finished from the spring planting; these can be planted again in late July and August for a fall crop.
- Thin fruits on fruit trees when they reach the size of a dime. Leave one fruit for every 6-8" of branch.
- Renovate strawberries after harvest. Mow the rows; thin out excess plants; remove weeds; fertilize and apply a mulch for weed control.
- Summer fruiting raspberries are ripening now.
- Use chemical controls as a last resort. Inspect plants regularly for insects, and hand pick before populations explode. If you must resort to chemicals, avoid spraying during the heat of the day and ALWAYS read and follow label directions.

Find Us on Facebook:

Woodford County Extension Page: https://www.facebook.com/woodfordcountyCES

Woodford County Horticulture Page: https://www.facebook.com/woodfordCEShorticulture

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



Master Gardener Volunteer Training Information

Do you want to learn how plants grow and what makes a garden healthy? Do you like helping others and sharing what you know? Then the Master Gardener volunteer training program might be right for you!

This program teaches students how to support the mission of Cooperative Extension—educating and aiding local communities in their gardening efforts. Over the course of 15 weeks, students will explore a wide range of topics through engaging classroom instruction, all grounded in research-based practices tailored to Central Kentucky.

The first half of the program will be held at the Woodford County Extension Office (184 Beasley Drive, Versailles); the second half of the program will be held at the Franklin County Extension Office (101 Lakeview Ct., Frankfort). The level of interest in our program usually exceeds the number of seats available in each class, so we will interview all candidates to find those with the most interest in long-term volunteer commitments with Cooperative Extension.

Classes meet on Thursdays from 9 a.m. until 12 p.m. for 15 weeks beginning August 21. Students will have homework for each class and will need to collect leaves or insects outside of class. At the end of the course, students must take a test and score at least 70% to pass. Students are allowed 2 absences.

Students who pass the class become apprentice Extension Master Gardeners and must complete 40 hours of volunteer work by the end of 2026 to become a fully certified Kentucky Extension Master Gardener Volunteer. To stay certified, volunteers must complete at least 20 hours of service and 10 hours of continued education units (CEU's) each year.

The cost of the Woodford/Franklin County Extension Master Gardener training program is \$150.00, which includes textbooks and other materials. We do offer partial and full scholarships to the program in exchange for additional volunteer time. A full scholarship will require 80 volunteer hours. A partial scholarship requires 60 volunteer hours. Class fees are non-refundable if a student withdraws or is dismissed from the program. If you feel up to the challenge and would like to join the ranks of our highly skilled volunteers, please consider applying for the 2025 Extension Master Gardener Program. Complete the paperwork and mail or drop it off at the Woodford or Franklin County Extension Office. The deadline to apply is Friday, July 25, 2025.



FRANKLIN & WOODFORD

2025 MASTER GARDENER VOLUNTEER TRAINING PROGRAM

AUGUST 21 - DECEMBER 11 9 AM - 12 PM

EVERY THURSDAY

TOPICS INCLUDE:

Botany, Entomology, Plant Pathology, Proper Care and Maintenance, and Disease Diagnosis

APPLICATIONS AVAILABLE JUNE 2
APPLICATION DEADLINE JULY 25

Franklin County 502-695-9035

franklin.ext@uky.edu



Woodford County 859-873-4601 woodford.ext@uky.edu

MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMEN

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Plate It Up Recipe Card

Roasted Beet and Orange Salad

- 3 medium fresh beets (about 1 pound)
- 4 medium navel oranges, peeled and sectioned
- 4 ounces crumbled feta cheese
- 1/2 cup chopped walnuts (optional)
- 1/4 cup minced fresh mint

Orange Vinaigrette:

- 2 tablespoons olive oil
- 1 teaspoon grated orange zest
- 2 tablespoons orange juice
- 1/2 tablespoon apple cider vinegar
- 1 teaspoon honey
- 1 teaspoon Dijon mustard
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

Preheat oven to 425 degrees F. Wash hands with warm soap and water, scrubbing for at least 20 seconds. Scrub beets and trim tops to 1 inch. Wrap in foil; place on a baking sheet. Bake 50 to 60 minutes or until tender. Remove foi; cool completely. Peel beets and chop into bite-sized pieces. In a small bowl, whisk oil, orange zest, orange juice, vinegar, honey, mustard, salt, and pepper until blended. In a large bowl, combine cooked beets and orange sections. Add the vinaigrette and toss gently to coat. Spoon mixture on serving plate and top with feta cheese, walnuts, and fresh mint.

Yield: 4 servings. Serving size: 1/4 of recipe.

Nutrition Analysis: 330 cajories, 23g total fat, 6g saturated fat,
25mg chalesterd, 310mg sodium, 27g total carbohydrate, 5g fiber.
18g total sugars, 1g added sugars, 8g protein, 0% DV vitamin D,
15% DV calcium, 6% DV iron, 16% DV potasium.



Kentucky Beets

SEASON: June through November NUTRITION FACTS: Beets are good sources of fiber, folate, calcium, and vitamin C, and they are low in fat. One cup of cooked beets or one medium raw beet contains about

SELECTION: When selecting beets, choose those that are round, firm, rich in color, and smooth over most of the surface. Wilted or decayed tops may indicate a lack of freshness. Two bunches, or 6 to 8 individual beets, weigh approximately 2 pounds.

50 calories and 2 grams fiber.

STORAGE: The roots of the beets can be stored in plastic bags for 1 to 2 weeks in the refrigerator. You can also refrigerate the greens in plastic bags and use them within 2 to 3 days. Cooked beets may be stored in the refrigerator for up to a week.

PREPARATION: Rinse beets under running water, removing any visible traces of dirt. To keep the juices of the beets locked inside while cooking, leave the skin, tail, and an inch of the stem attached. The skin will be easier to remove after the beet is cooked.

To bake: Scrub unpeeled beets, and place in a baking pan with 1/4 inch of water and cover. Bake at 375 degrees F for about 40 minutes for a large beet. To steam: Scrub unpeeled beets, and place in a steaming basket. Cover and steam for about 35 to 40 minutes for large beets, 20 to 25 minutes for smaller beets, or until tender.

Kentucky Proud Project

County Extension Agents for Family and Consumer Sciences University of Kentucky, Dietetics and Human Nutrition students

Source: FruitsAndVeggies.org

March 2022

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

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MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT

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University of Kentucky, Kentucky State University, U.S. Department of Agriculture, and Kentucky Counties, Cooperating.





AFTER EFFECTS OF PERIODICAL CICADA **EMERGENCE ON TREES**

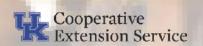




"FLAGGING"

At this point, the damage is done. Most trees will suffer no ill effects. The exceptions would be new trees and fruit trees. No chemical treatment or burning of twigs will fix the damage, only care and time will.

Over the next few weeks, baby cicadas will hatch from the eggs and burrow into the soil to begin feeding and growing. They will have 17 years to wait before they see the light of day again!









RAISED BED BLUEBERRY WORKSHOP



Join this free event to learn about a novel blueberry production system that is underutilized in Kentucky: a raised bed system that utilizes soilless substrates for blueberries as an alternative to in-ground production.

Scan the code above to register.



Vegetables, Fruits, & Herbs Show

Enter Exhibits: Monday June 23, 9 AM - Noon.

Pick-up: Tuesday June 24, 4 PM - 7PM

Hosted by the Woodford County Master Gardeners Chairperson: Brittany Rhea (brhea2@gmail.com)

Exhibit Location: Woodford County Agriculture Resource Building (180 Beasley Road Versailles KY)

View exhibits Monday 4-8 PM & Tuesday 10 AM – 4 PM

Sponsored by:

Munday Farm

General Rules:

2.

- 1. Classes require a specified number of items.
 - per class per exhibitor.
- Entries are judged on uniformity and condition and judge's decisions are final. 1.

All entries must be live plants grown by the exhibitor. Only one entry

- 2. Common name of plant must be on entry tag. Please include cultivar, if known.
- Entries will be exhibited on paper plates provided by Master Gardeners. 3.
- 4. Entry ticket stub must be shown to pick up entry. Items removed before pickup date will forfeit ribbon winnings.
- The Fair Association is not responsible for items not picked up by June 24. 7.

Premiums: Blue \$8, Red \$5, White \$3 Best of Show Ribbon

- - **CLASSES**
- 1. Beets, tops cut to 3", 5 13. Lettuce, 1 head or 3 leaves 2. Berries, 1/2 cup 14. Peas, 12 pods
- 3. Broccoli, 1 head 15. Onions, not peeled, tops cut to 3", 5
- 4. Cabbage, 1 head 16. Potatoes, 5 5. Cauliflower, 1 head 17. Rhubarb, stalks only, leaves removed, 3
- 6. Cucumbers, 3
- 18. Radish, tops cut to 3", 5 7. Garlic, not peeled, 3 cloves 19. Summer squash, 3
- 8. Green beans, 12 20. Tomatoes, 3
- 9. Herbs, Fresh display, min. 3 varieties/1 vase, 2 stems each 21. Turnips, tops cut to 3", 5
- 10. Herb. 1 stem in water in clear container 22. Largest vegetable by weight
- 23. Any other fruit or vegetable 11. Herb(s), potted (single pot)
- 12. Leafy Greens (Chard, Collards, Kale, or Mustard) 3 stems





Save the Date

Twilight Tour

Horticulture Research Farm









July 22, 2025 6-8pm

4321 Emmert Farm Ln, Lexington, KY 40514

Register here or scan the code!