

# Bourbon County Horticulture News

February 2023



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

## Cooperative Extension Service

Bourbon County  
603 Millersburg Rd  
Paris KY 40361-8837  
(859) 987-1895  
Fax: (859) 987-3120  
bourbon.ca.uky.edu



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

## SPRING BEEKEEPERS MEETING

March 1, 2023

6:00 p.m.

Bourbon County Extension Office  
603 Millersburg Rd, Paris



*Dr. Tammy Horn Potter will join us to lead the discussion on the general state of bees. She will also discuss a "to-do" list of things to get your hives ready for another year of honey making.*



## HONEY TASTING

Please bring honey to share with the group for a honey tasting. This can be honey you produced or you can bring some other interesting honey you have.

Also, if you have time please bring a favorite recipe item made with honey! This can be something simple like cookies or bread.



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

Educational programs of Kentucky Cooperative Extension serve all people regardless of economic or social status and will not discriminate on the basis of race, color, ethnic origin, national origin, creed, religion, political belief, sex, sexual orientation, gender identity, gender expression, pregnancy, marital status, genetic information, age, veteran status, or physical or mental disability. University of Kentucky, Kentucky State University, U.S. Department of Agriculture, and Kentucky Counties, Cooperating.  
LEXINGTON, KY 40546



Disabilities  
accommodated  
with prior notification.

# Midwest Fruit Pest Management Guide 2023-2024 Available Online

The Midwest Fruit Pest Management Guide 2023-2024 was recently revised to keep up with the latest management and pesticide recommendations for tree fruit and small fruit. This publication for commercial producers was developed by the Midwest Fruit Workers Group, which includes University of Kentucky Extension specialists from Plant Pathology, Entomology, and Horticulture, as well as specialists from seven other universities.

The Midwest Fruit Pest Management Guide 2023-2024 (ID-232) is available online. Visit [tinyurl.com/yff3yhyp](https://tinyurl.com/yff3yhyp) or scan the QR code to the right using your smartphone camera.

Source: By Cheryl Kaiser, Plant Pathology Extension Support, and Nicole Gauthier, Plant Pathology Extension Specialist



# Grants Available to Provide Assistance to Small-Scale Farms

**2022/2023 Application**  
DEADLINES: February 1 • April 1 • June 1 • August 1 • October 1 • December 1

Providing assistance and development in aquaculture and aquaponics, value-added products, certified organic agriculture, agroforestry, and food-insecure areas.

KENTUCKY STATE UNIVERSITY  
LAND GRANT PROGRAM  
COOPERATIVE EXTENSION BUILDING  
400 E. MAIN STREET FRANKFORT, KY 40601  
(502) 597-6831

FUNDING PROVIDED BY  
**KADF**  
KENTUCKY AGRICULTURAL DEVELOPMENT FUND

The Kentucky State University (KYSU) Center for the Sustainability of Farms and Families (CSFF) works to develop resources to provide assistance to small-scale farms.

In partnership with the Kentucky Agricultural Development Fund (KADF) and the Kentucky Agricultural Development Board (KADB), KYSU is able to provide these grants.

This program helps farmers who want to improve their farming operations, improve the marketability of their products with value-added enterprise, and who want to further their farming and agricultural knowledge through educational trainings.

For more information, you can visit [tinyurl.com/mr4xx86f](https://tinyurl.com/mr4xx86f).

For questions, contact [joni.neslon@kysu.edu](mailto:joni.neslon@kysu.edu), [kevin.gutowski@kysu.edu](mailto:kevin.gutowski@kysu.edu), or [allison.noel@kysu.edu](mailto:allison.noel@kysu.edu)

## PUBLIC NOTIFICATION OF PROCEDURE FOR FILING A COMPLAINT

The Cooperative Extension Service prohibits discrimination in its programs and employment on the basis of race, color, age, sex, religion, disability, or national origin. To file a complaint of discrimination, contact Tim West, UK College of Agriculture, 859-257-3879; Terry Allen or Patty Bender, UK Office of Institutional Equity and Equal Opportunity, 859-257-8927; or the USDA, Director Office of Civil Rights, Room 326-W Whitten Bldg., 14th & Independence Ave. SW, Washington, DC 20250-9410 (202-720-5964).



## KENTUCKY PRIVATE PESTICIDE APPLICATOR TRAINING PROGRAM

**February 20**  
**6:30-8:30 p.m.**

Bourbon County Extension Office  
603 Millersburg Rd, Paris

Limited seating available.  
Call 859-987-1895  
to RSVP

●

This training also meets  
education requirements  
for CAIP program.

*Private applicator means a person is certified for Restricted Use pesticides for personal use.  
It does NOT cover commercial use of pesticides.*



## 2023 Bluegrass Beekeeping School

**March 11, 2023**  
**Kentucky State University**  
**9 a.m.-4 p.m.**

Doors open at  
8 a.m. for  
registration,  
donuts and  
coffee



Speakers and Classes Include:

- Cameron Jack, Entomologist, University of Florida
- Beginner classes
- Intermediate classes
- Advanced classes
- Vendor displays
- Door prizes

**\$35**

*lunch included*

**7 hours of education & networking**



<https://beeschool.eventsmart.com/events/bluegrass-beekeeping-school-2023/>

# Ordering Seeds for Vegetable Gardens

Spring may feel far away, but vegetable garden planning begins during the cold months of winter. Seed catalogs, store displays, and online retailers present a number of different options. However, successful production begins with the selection of the right seeds for each garden. Gardeners often have preferences towards certain cultivars or varieties, but if plant diseases have plagued plants in the past then it may be time to consider a change.

Selection of a disease tolerant or resistant cultivar is one way to prevent or limit the impact of plant diseases in the vegetable garden. A number of cultivars are labeled as tolerant, which means that while plants may become diseased, plants still yield sufficient amounts of produce.

While no single cultivar is resistant or tolerant to all plant diseases, use of resistant cultivars can reduce or elevate the need for additional plant disease management practices, such as fungicide sprays. Gardeners should choose cultivars that are tolerant/resistant to the diseases of greatest concern in their garden. Proper diagnosis of plant diseases is important for future disease management.

## Tomato

- Early blight is the most common disease of tomatoes in Kentucky, and often co-occurs with Septoria leaf spot. Tomatoes with some resistance to early blight are 'Jasper,' 'Matt's Wild Cherry,' 'Mountain Magic,' and 'Sun Gold' (small cherry tomatoes), 'Indigo Rose,' 'Plum Regal,' and 'Verona' (Roma size), and 'Defiant,' 'Iron Lady,' 'Mountain Fresh Plus,' 'Mountain Merit,' and 'Stellar' (slicing size).

## Pepper

- The bacterial spot pathogen causes the most common disease of peppers. There are at least ten races of the pathogen, and pepper resistance is race-specific. Commonly occurring races can vary by location, so it is recommended to choose cultivars with resistance to as many races as possible. Some suggested cultivars include: 'Boca,' 'Ninja,' 'Outsider,' 'Playmaker,' 'Samurai,' and 'Tracer.'

## Cucurbits (Cucumber, Squashes, Muskmelon, Watermelon, Pumpkin & Zucchini)

- Many powdery mildew resistant cultivars of picklers, slicers, pumpkins, and squash are available.
- Cultivars that are less susceptible to bacterial wilt

include the pickle cukes 'Cross Country' and 'County Fair,' 'Howden' pumpkins, and 'Waltham Butternut' squash. Manage cucumber beetles for best management of bacterial wilt. All watermelons have natural resistance to bacterial wilt.

## Leafy Greens

- Many lettuces have been bred for resistance to downy mildew. Consider head lettuces 'Kweik,' and 'Pirat,' green leafed lettuces 'Black Seeded Simpson,' and 'Nevada,' and red leafed lettuces 'Galactic,' 'Red Zin,' and 'Rustica' for their additional resistance to bacterial disease and/or white mold (drop).
- Powdery mildew-resistant lettuces include 'Jericho' and 'Super Jericho' (romaines), 'Sandy' (oakleaf), 'Loma,' 'Red Salad Bowl,' and 'Skyphos' and 'Red Cross' (red butterheads).
- 'Regal' and 'Samish' spinaches are resistant to downy mildew and white rust.
- Kale, collards, turnip greens, and mustards are naturally less susceptible to many diseases.

## Legume Vegetables (Beans & Peas)

- Many French and green beans have been bred for resistance to anthracnose, but resistance in other types of beans is unavailable.
- 'Caprice,' 'Espada,' 'Kentucky Blue,' 'Romano II,' 'Volunteer,' and 'Goldkist' are fungal leaf spot and/or rust resistant bean varieties, with additional resistance to various viral diseases (viruses not common in KY).
- 'Green Arrow,' 'Cascadia,' 'Sugar Daddy,' and 'Oregon Sugar Pod II' are pea cultivars suggested for their resistance to powdery mildew, Fusarium wilt, and Verticillium wilt.

## Cole Crops (Cabbage, Broccoli, Cauliflower, Kohlrabi & Brussels Sprouts)

- Black rot is the most common disease of cole crops in KY. Cabbage cultivars 'Bilko,' 'Blues,' 'China Pride,' 'Blue Vantage,' and 'Bronco' carry resistance to a broad range of diseases, such as downy mildew, Fusarium yellows, and/or black rot.
- Broccoli cultivars 'Emperor,' 'Pinnacle,' and 'Green Magic,' as well as cauliflower cultivar 'Majestic' are resistant to downy mildew and/or black rot.
- 'Grand Duke' kohlrabi is resistant to black rot.

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

# Management of Common High Tunnel Tomato Diseases

Commercial growers consider diseases their biggest challenge for high tunnel tomato production. In this 18-minute video, Dr. Nicole Gauthier first presents a basic definition of what constitutes a plant disease, along with the interaction of host, pathogen, and environment in causing disease. She then addresses some of the major foliar and soil-borne diseases faced by Kentucky high tunnel growers. Management options, including modifying the high tunnel environment, are also discussed.

Management of Common High Tunnel Tomato Diseases (video) is available online by visiting <https://tinyurl.com/4etj7ctz>, or by scanning the QR code pictured above using your smartphone camera.

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



# Kentucky Local Food Systems Summit

The Food Connection at the University of Kentucky, in partnership with the Kentucky Center for Agriculture and Rural Development and the Kentucky Department of Agriculture, invite you to join in a full day of workshops, networking, and conversations designed to bring together local food professionals and advocates who work on the front lines of growing our local food and farm economy. The Summit will bring together local food systems practitioners from across Kentucky to share challenges, opportunities, best practices, and build capacity for our local/regional food economy. View the latest information about the 2023 Summit online, including session titles and descriptions: <https://foodconnection.ca.uky.edu/>



kentucky-local-food-systems-summit. This year's event includes three primary session tracks: Value Chain Coordination, Cultivating a Just, Equitable, + Resilient Local Food System, and Where Are We Going? Early bird registration

for the Summit is \$75 per person ending 1/15/2023. Regular Registration is \$95 per person. Registration includes Summit attendance, parking, all day coffee, a locally sourced KY Proud lunch, and a networking reception (please bring your ID if you think you may have an alcoholic beverage at the reception). Scholarships are available on an as needed basis.

For more information, please contact Dr. Ashton Potter Wright at [ashtonpotterwright@uky.edu](mailto:ashtonpotterwright@uky.edu).

## 46th Annual Kentucky Turf & Landscape Management Short Course

February 21-23, 2023

Hardin County Extension Center  
111 Opportunity Way  
Elizabethtown, KY

SCAN ME



Scan QR code above or visit  
[tinyurl.com/4x22b8z5](http://tinyurl.com/4x22b8z5) to register



## Resources for Beginning Farmers

The Kentucky Center for Agriculture and Rural Development compiled a list of resources useful for beginning and existing farmers.

Visit [www.kcard.info/beginning-farmer-resources](http://www.kcard.info/beginning-farmer-resources) or scan the QR code at right by using your smartphone camera.



*Ray Tackett*

**Ray Tackett**  
County Extension Agent  
for Horticulture

859-987-1895

[atackett@uky.edu](mailto:atackett@uky.edu)

## Plate It Up! Kentucky Proud Recipe



### Tex Mex Spaghetti Squash Casserole

- |   |                                  |   |
|---|----------------------------------|---|
| 1 small (about 2 pounds) spaghetti squash | 2 teaspoons dried cumin          | 1 (4 to 5 ounce) can chopped mild green chilies |
| 1 pound lean ground beef                  | ¼ teaspoon ground cayenne pepper | 1½ cups low fat cheddar cheese                  |
| ½ cup chopped onion                       | ½ teaspoon salt                  | 1 tablespoon chopped cilantro                   |
| ½ cup chopped red bell pepper             | 1 cup chopped fresh tomatoes     |   |
| 1 teaspoon minced garlic                  |                                  |   |

**Preheat** oven to 350 degrees F. **Prepare** the squash by carefully **cutting** it in half lengthwise with a sharp knife and **scooping** out the seeds. **Place** on a lightly greased baking sheet, cut-side down and **bake** for 30-35 minutes, or until a sharp knife can be easily inserted into the rind. **Remove** the squash from the oven and **cool**. Use a fork to **scrape** out the stringy flesh from the shell and **place** in a colander. **Press** out as much liquid as possible. **Place** squash in a medium bowl and keep warm. In a skillet, **cook** the ground beef over medium heat until browned. **Add** the onion, red bell pepper and garlic. Continue to **cook** until the vegetables are tender. **Add** the cumin, cayenne pepper and salt. **Drain** well and set aside. In a small bowl

**combine** the chopped tomatoes and green chilies. **Spray** a 9-by-13-inch baking pan with non-stick coating. **Layer** half of the spaghetti squash in the bottom of the pan. **Spread** half the meat mixture on top of the squash. **Layer** half of the tomatoes and chilies on top of the meat and **top** with half of the cheese. **Repeat** the layers. **Bake** at 350 degrees F until the casserole is hot all the way through and the cheese is bubbly, 15-20 minutes. **Sprinkle** with the cilantro and serve.

**Yield:** 9 servings.

**Nutritional Analysis:** 140 calories, 4 g fat, 1.5 g saturated fat, 30 mg cholesterol, 400 mg sodium, 11 g carbohydrate, 3 g fiber, 5 g sugars, 17 g protein.