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

Bullitt County Extension Office
384 Halls Lane
Shepherdsville, KY 40165
(502) 543-2257
https://bullitt.ca.uky.edu/horticulture

Hello July

In This Issue:

Beekeepers' Association Meetings

(Second Wednesday of each month)

- July 13th, 7pm
- August 10th, 7pm
- September 14th, 7pm

Master Gardener's & Horticulture Council Meetings

(First Tuesday of each month)

- July—Cancelled
- August 2nd, 6pm
- September 6th, 6pm

Upcoming Classes

Preregistration is required for all classes to ensure adequate supplies. To RSVP call 502-543-2257.

July

- **Friday, 7/7**: Perennials for Dry Shade, 6pm
- **Friday, 7/15**: Home Lawn Care (via Zoom), 6pm
- **Monday, 7/25**: Cool Weather Crops, 6pm

August

- **Friday, 8/12**: Putting the Garden to Bed, 6pm

September

- **Friday, 9/9**: Growing Mushrooms, 6pm

- **Monday, 9/12**: Early Apple Tasting, 6pm

Scan the image to head to our Facebook page, where we share detailed event information and horticultural tips & resources.

Summer Vegetable Garden

Vaughn Hammond, Nebraska Extension: Community Environment

Now that spring is officially over and we have moved into summer, there is change taking place in the garden. The cool season crops are on their way out and it is time to plant warm season crops in their place. Lettuce and spinach are turning bitter and bolting, radishes are getting spongy, and the peas are finished flowering and setting pods. Its time to cycle the cool season crops out of the garden and plant other crops adapted to the heat in their place.

Summer Crops

New seedlings are extremely fragile in summer conditions and require special care.

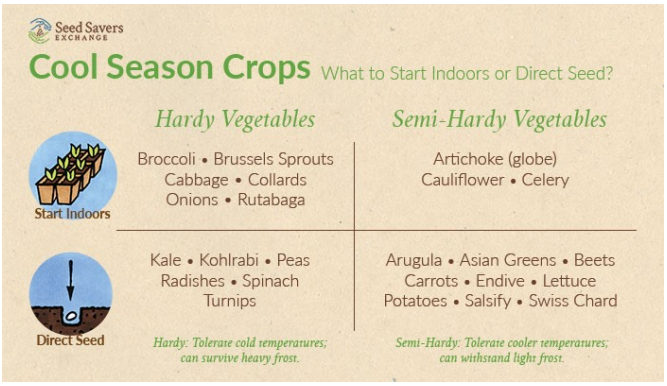
July is a great time to plant an additional crop of warm season vegetables such as beans, summer squash and cucumbers. This planting may be the second or even the third planting of some of these crops. Special care needs to taken during this time of year as the fragile sprouting seeds can easily be harmed by the hot dry conditions that July can offer. Keeping the seeds, newly sprouted seedlings and young plants well watered until they are established is very important in their development and maximizing their future yields.

Fall Crops

As the season proceeds into late summer, the opportunity to expand the garden continues. This is a prime time to begin planting some of the crops that will mature during the cooler fall period of the year. You can again plant many of the vegetables that you planted in the spring. Several seedings of radishes can be made through August and into September. One or possibly two plantings of faster maturing varieties of lettuce can be made. Harvest of these crops can extend well into the fall, especially if frost protection is provided.

Late summer planted spinach can be harvested in the fall.

Cool season crops can be planted in late July — early August for a fall harvest.



This is also the time of year that some of the best spinach of the year can be grown. Late summer planted spinach can be harvested in the fall by selectively removing individual leaves. Harvesting individual leaves rather than the whole plant will allow for the overwintering of the spinach plant with a little protection. Growth will resume in early spring giving you the first harvest of the new gardening year.

Other crops that can be planted in the late summer include root crops such as turnips, carrots and beets. These can also be mulched and harvested late into the year. Cole crops including broccoli, cauliflower, short season cabbage, and kale can be planted in late July through the first week in August for a fall harvest. Some of these cole crops are capable of withstanding temperatures near freezing for extended periods of time without protection.

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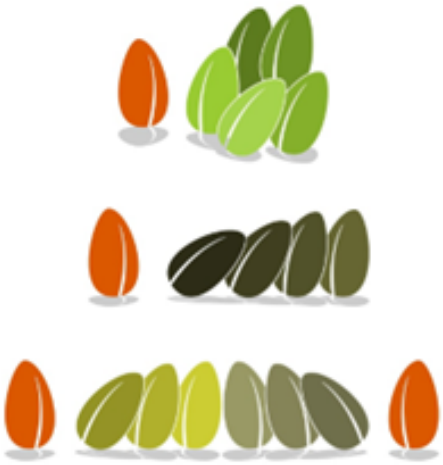
Community Seed Exchange

Bullitt County Extension Horticulture



Mark your calendars and join us in the fall for a communal gathering and seed exchange! Bring your vegetable, annual, and perennial seeds to give away or trade with others. You never know what you may end up with! All garden enthusiasts welcome.

Saturday, October 22nd, 2022
10 a.m. to 1 p.m.

Bullitt County Extension Office
384 Halls Lane, Shepherdsville, KY 40165

Call 502-543-2257 to preregister. For more information, visit our Facebook page at

facebook.com/BullittCountyExtensionHorticulture

Horticultural Photography Contest

1st, 2nd and 3rd place prizes!

Step One

Enter your photo in the contest

Call 502-543-2257 to register and turn in a completed entry form

Step Two

Submit photo digitally to

hortphotocontest@gmail.com

Be creative. Include variety.

Step Three

Turn in your photo by September 30th

Top three photos will receive prizes. Top 12 photos will be selected and featured in our 2023 calendar

Win $100 for first place, $75 for second or $50 for third. Photos that do not place may be selected for use in our 2023 calendar!

2022 Rules in Brief

1. Topic of horticulture must be evident. 2. Must be submitted electronically in jpeg format, must have signed legal conditions and contest rules form. 3. If contest deadline is not met or paperwork is missing entries submitted will be void. 4. Once submitted, photos become the property of The University of Kentucky and/or Bullitt County Extension, both entities reserve the right to use them in any way. 5. No name brands, people or time and date signature can be present on or in any entries. 6. Photos judged on creativity, adherence to the rules, photographic value, and interest of subject. 7. Must be original work of submitting individual. Full rules available at the Bullitt County Extension Office.

Photo Contest: Legal Conditions

Photo Contest Entry Form

By entering this contest, you agree to all of the terms and conditions relating to this contest and you are responsible for understanding Your Rights.

By entering, participants agree to indemnify, defend and hold harmless The University of Kentucky (U of K) and the Bullitt County Extension Service (BCES), its respective subsidiaries, affiliates, directors, officers, employees, attorneys, agents and representatives, from any and all third party liability for any injuries, loss, claim, action, demand or damage of any kind arising from or in connection with the contest (collectively, "Losses"), including without limitation any third party claim for copyright infringement or a violation of an individual's right to privacy and/or publicity right. The Contest is void where prohibited by law.

Each entrant in the Contest is responsible for ensuring that he or she has the right to submit the photos that he or she submits to the Contest per these rules.

You agree that any and all disputes that cannot be resolved with U of K and BCES, and causes of action arising out of or connected with this Contest, shall be resolved individually, without resort to any form of class action, before a court of competent jurisdiction. IN ANY SUCH DISPUTE, PARTICIPANT SHALL NOT BE ENTITLED TO ANY PUNITIVE, SPECIAL, INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES, INCLUDING WITHOUT LIMITATION ATTORNEYS' FEES, OR ANY DAMAGES, INCLUDING PARTICIPANT'S ACTUAL OUT-OF-POCKET EXPENSES (IF ANY) ASSOCIATED WITH PARTICIPATING IN THE CONTEST. YOU HEREBY WAIVE ANY RIGHTS TO HAVE DAMAGES MULTIPLIED OR INCREASED. The Contest is provided "as is" without warranty of any kind, either express or implied.

The BCES or U of K are not responsible for any incorrect or inaccurate information, whether caused by web site users or by any equipment or programming associated with or utilized in the photo competition, or by any technical or human error that may occur in the processing of submissions to the photo competition, including but not limited to any misprints or typographical errors. The BCES and U of K assume no responsibility for any error, omission, interruption, deletion, defect, delay in operation or transmission, communications line failure, theft or destruction or unauthorized access to, or alteration of, entries. The BCES and U of K are not responsible for any problems or technical malfunction of any telephone network or lines, computer equipment, servers, providers, computer on-line systems, software, or failure of email on account of technical problems or traffic congestion on the Internet or at any web site, including injury or damage to participant's or to any other person's computer related to or resulting from participating or uploading images or information in the photo contest.

If, for any reason, the photo competition is not capable of completion as planned, including but not limited to, any reason of infection by computer virus, bugs, tampering, unauthorized intervention, fraud, technical failures or any other causes beyond the control of BCES or U of K that corrupt or affect the administration, security, fairness, integrity or proper conduct of the photo competition. The BCES and U of K reserve the right at their sole discretion to cancel, terminate, modify or suspend the photo competition.

_____ _____

Signature Date

_____

Printed Name

Photo Contest: Rules, Terms and Conditions

The Bullitt County Master Gardeners invite photographers to enter its Horticultural Photography Competition. You must read and sign the following rules, terms and legal conditions before submitting any photos!

The Horticultural Digital Photography Competition (the "Contest") is open to ALL photographers at least 18 years of age, except employees of The University of Kentucky. The contest is open to all participants regardless of residence or citizenship, so long as the laws of their jurisdiction allow participation.

WHAT TO ENTER: We are looking for striking digital images of horticultural topics or subjects. Your images may be taken anywhere in the world. Your images may show plants, landscapes, crops, insects, fruit, tools, or any other horticultural image. We are especially interested in images that showcase vibrant color, diversity or plant life. Please do not include photographs of people or anything depicting a brand name or logo of any kind.

All photographs should accurately reflect the subject matter and the scene as it appeared. Photos that have been digitally altered beyond standard optimization (removal of dust, cropping, reasonable adjustments to exposure, color and contrast, etc.) will be disqualified. Images that do not meet these requirements will not be judged.

Photo captions must accompany all submissions, and should include the subject of the image, the location the image was taken, and the name of the photographer and contact information.

HOW TO ENTER: Each photo must be submitted electronically, in jpeg format to hortphotocontest@gmail.com. This form must be signed and returned to the Bullitt County Extension Office. An online version is available and can also be submitted electronically to the same email. A link to this form can be found on our Facebook page— facebook.com/BullittCountyExtensionHorticulture (Limit ten entry photos per individual).

ELIGIBILITY AND JUDGING: To ensure eligibility for the contest, all entries must have a resolution of 1 million pixels or greater (1 megapixels). Images that do not meet this standard are not eligible. Previously published material for which non-exclusive rights were granted may not be entered. Images will be judged on originality, technical excellence, composition, overall impact and artistic merit. The judges are a panel of Extension employees familiar with photography.

Judges shall determine winner eligibility in their sole and absolute discretion. All decisions made by the judges are final.

DEADLINES: Online entries can be uploaded starting 12:01 am Eastern Standard Time on July 15, 2022. Deadline for submitting entries is 4:30 pm Eastern Time on Sept 30, 2022. Prize Winners and Runners Up will be announced on or before December 13, 2022. There is a limit of one vote per person for each photo. The Bullitt County Extension reserves the right to adjust any deadline as the result of causes beyond its immediate control.

WINNING PHOTOS: The judging panel will select 3 winners and up to 12 honorable mentions to be featured in the 2023 Calendar. All entrants featured in the calendar will receive a copy of the calendar.

You will retain all rights to any photograph you submit -- including ownership if applicable. By participating in the contest you grant us rights to your image as described below. You grant U of K and BCES a royalty-free, nonexclusive right, in perpetuity, to:

- Use the photograph on the Internet in support of our mission.
- Use the photograph in communications.
- Provide your photograph to other individuals and organizations for use in news stories, newsletters, reports, slide shows, displays, web pages, and the like.
- Use, in connection with the Photo Contest, your name, city, state and country of residence in promotions and other publications.
- Keep the files provided, and to archive the images on CD or in other electronic forms, so that your photos can be used to support our mission and be properly credited.

_____ _____

Signature Date

_____

Printed Name

How do I save seeds for next year's garden?

University of New Hampshire, Master Gardener's & Extension Specialists

"To save seeds is to preserve food culture."

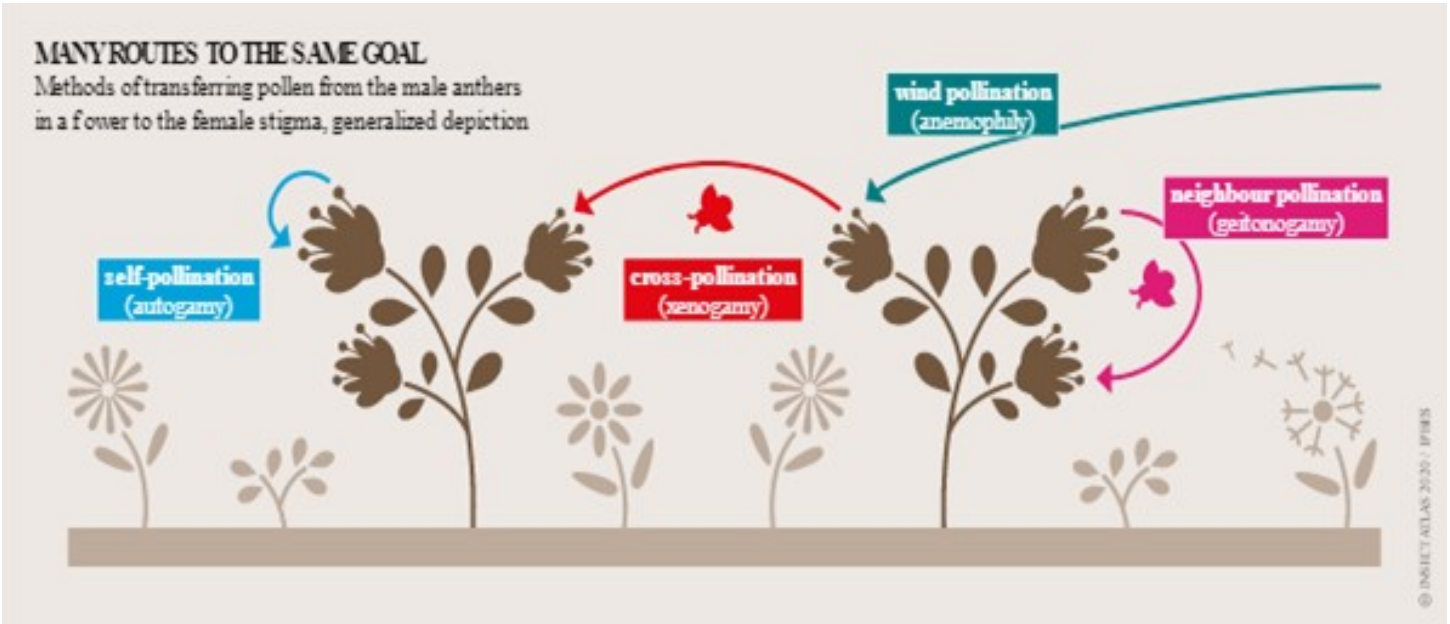
If you are an avid gardener, at some point in time you'll likely become interested in saving seeds. People have been saving seeds for thousands of years, preserving some of the seeds of the most productive crops to grow again the following year. Nowadays, seed saving is less common among home gardeners because it is easy to purchase high-quality seeds from dozens of seed companies at low cost. However, with heightened interest in unusual, heirloom and locally adapted vegetable and flower seeds, many devoted gardeners are trying their hand at saving seeds from their own gardens.

In doing this, you get to practice informal plant breeding by choosing to save seeds from plants that have the best traits like fruit quality, yield, maturity date, disease resistance or other qualities. Being a successful seed saver doesn't require an advanced degree, but it does demand careful planning and a basic understanding of plant reproduction.

Plant Reproduction Basics

At the most basic level, seed production requires the movement of pollen from the male parts of a flower (stamens) to the female parts (pistil), which results in fertilized ovules (seeds). Plants that are the same species will readily pollinate one another, whereas different species will not.

Plants are often broken into two categories by their method of reproduction: self pollinating and cross pollinating. Self-pollinating plants have "perfect" flowers that include both male and female parts, and the flowers are often constructed in a way that prevents pollen from other plants from entering. Cross-pollinating crops encourage pollination by other plants of the same species. In many cases, they have developed mechanisms that prevent them from pollinating themselves, such as having separate male and female flowers on the same plant or



releasing pollen before the female parts of the flower are receptive to fertilization. Pollination results in genetic recombination. The seeds of self-pollinating plants will usually grow to closely resemble their parent because there is little novel genetic recombination occurring. However, the offspring of cross-pollinated plants have the potential to display much more diversity.

This comes to a head in the garden when seed savers want to keep seeds of a specific variety of flower or vegetable. Self-pollinating crops, such as peas, beans, tomatoes and peppers, are the easiest to save because it is less likely they will have crossed with other varieties in the garden. It is more difficult to preserve a variety if you are growing cross-pollinating species such as squash or corn. These plants will readily cross with other varieties of the same species, so if you are intent on saving seeds, it may be necessary for you to carefully pollinate flowers by hand or by only growing one variety. Otherwise, the seeds will likely grow into plants that have inferior characteristics.

Squashes, gourds and pumpkins are closely related and may crosspollinate.

It is important to note that cross-pollination does not impact the quality of the current crop, which will have all the characteristics of the desired variety regardless of what it was pollinated by. However, the seeds of cross-pollinated plants will often grow into plants with flowers or fruit that are very different from their parent plant. The exception to this is corn, which will have the traits of both parents in the harvest year.

Additionally, none of this comes into play if you are saving seeds from the straight

Always clearly label any seed collected.

species of a plant, not a variety. While this almost never happens in the vegetable garden, many wildflower seeds can be saved successfully without any thought given to pollination.

Hybrid or Open-Pollinated?

To muddy the waters further, plant varieties can be classified as either hybrid or open-pollinated. Hybrid plants are the result of specific crosses of two different varieties, thus combining the characteristics of both parent plants. Hybrid plants often have superior characteristics such as disease resistance, high productivity and outstanding vigor. However, they are not suitable for seed saving because the seeds collected from hybrids will not resemble their hybrid parents. Instead, they will have a combination of traits from the two, both the good and bad.

If you are really interested in saving seeds, choose open pollinated varieties. Open pollinated varieties produce offspring that are very similar to the parent plant as long as they self-pollinate or cross-pollinate with the same variety. Many open-pollinated varieties are “heirlooms” that have historically been passed down through generations.

Harvesting

The next key to successful seed saving is

getting the harvest timing right. Different procedures apply, whether you're collecting "wet" or "dry" seeds. Plants with wet seeds include tomato, eggplant, cucumber, melon, squash and pumpkin. These seeds need to be harvested when fruit is ripe and then processed to remove wet pulp or gelatinous coatings that surround the seeds. The best way to do this is to scoop the seeds out of fully ripe fruit and put them in a glass jar filled with a little bit of water. Stir the mixture a couple of times a day. The mixture will ferment and viable seeds will sink to the bottom. Finally, pour out the liquid, rinse the seeds and set them out to dry on plates or baking sheets.

Seeds should be stored in tightly sealed glass containers.

Peas and beans should be left on plants until their pods are brown and dry and their seeds are rattling on the inside. Remove the pods from plants and spread them out indoors in a dry place out of direct sunlight. After a couple of weeks, you can shell the pods to extract the seeds.

Many flower and herb seeds can also be collected by waiting until flowers have fully finished blooming and seed heads turn brown. The best protocol varies by species, and it doesn't hurt to do a little research before harvesting.

Storage

After putting lots of effort into collecting your seeds, you'll need to store them properly. It is essential to keep seeds dry and cool so that they will remain viable until the next spring. Ideally, they should be stored in tightly sealed glass containers. Individual varieties or different types of seeds can be placed inside of paper packets and then packed together inside of a larger glass container. A good temperature range for storage is between 32° and 41°F, making the refrigerator a good place for keeping seeds. Humidity can sometimes be an issue inside of containers, so adding a desiccant can be helpful. A small amount of silica gel from a craft supply store will absorb moisture and keep seeds dry.

Finally, make sure to carefully label seeds before you put them into storage. At minimum, note their name, variety and the date you collected them. Aim to use saved seeds within a year, as older seeds do not germinate as well and are not as vigorous.

And the winner is...

Please join us in congratulating our 2022 Bullitt County Master Gardeners' Association David Puckett Memorial Scholarship Winner, Isabella Eads!

Farmers' Markets in Bullitt County

Mt Washington Farmers Market

Every Saturday 8:00 - 12:00 AM
Every Wednesday 4:00 - 7:00 PM
June through September

Location

300 Snapp St. Mt. Washington KY. 40047
Main Street under the green Pavilion. Next to the Mt. Washington Public Library

Description

Mt. Washington Farmers Market

Please join us every Saturday 8 AM - 12 PM on Main Street under the green Pavilion. You will find fresh local produce, eggs, honey, jams, jellies, and more.

Shepherdsville Farmers Market

Saturdays from 9AM-1PM

Location

Under the Pavilion
170 W Joe B Hall Avenue
Shepherdsville KY

Description

You will find fresh local produce, eggs, honey, jams, jellies, and more. Local Vendors and more!

Honeydew Melon

SEASON: July-September

NUTRITION FACTS: Kentucky honeydew melon has a smooth, creamy white rind with a green cast. This melon is distinctive for its sweet, juicy, pale green flesh. The ripe melon is crisp and is a good source of vitamin C. Each one cup serving of honeydew melon only has about 60 calories.

SELECTION: Look for honeydew melons that give slightly when squeezed. Ripe melons will have a sweet, delicate scent.

STORAGE: Store under-ripe melons at room temperature for two to three days. Refrigerate cut melons in plastic bag for up to one week. Melons can be frozen in light syrup for future use.

Source: Kentucky Melons, UK Cooperative Extension Service

PREPARATION: Rinse the outside of the melon before cutting. Cut melon in half and remove seeds by scraping them out with a spoon. If you are using only part of the melon, leave the seeds in the unused piece, wrap well and refrigerate for two to three days.

HONEYDEW MELON

Kentucky Proud Project

County Extension Agents for Family and Consumer Sciences

University of Kentucky, Dietetics and Human Nutrition students

July 2014

COOPERATIVE EXTENSION SERVICE

UK UNIVERSITY OF KENTUCKY College of Agriculture, Food and Environment

Melon Berry Smoothie

¼ cup skim milk

1 cup low fat vanilla Greek yogurt

2 cups chopped honey dew melon

1 cup frozen blueberries, strawberries or mixed berries

1 tablespoon honey, optional

Place all ingredients in blender.

Blend together until smooth using the pulse function, if available.

Pour into serving glasses and serve immediately.

Yield: 4, 8 ounce servings.

Nutritional Analysis: 130 calories, 1g fat, 0 g saturated fat, 5 mg cholesterol, 55 mg sodium, 28 g carbohydrate, 2 g fiber, 24 g sugars, 3 g protein.

Plate it up! Kentucky Proud

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

Tex Mex Spaghetti Squash Casserole

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

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.

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RETURN SERVICE REQESTED