

BOYLE BUDS & BLOOMS



TOP NEWS OF THE MONTH

AGENT REMARKS



I hope you all had a great 4th of July holiday! Did you all get to enjoy some fresh garden tomatoes for your celebrations? Summer seems to be a busy time for all of us, so programming will return late summer/early fall. There are a few programs attached to the end of the newsletter brought to you by the Center for Crop Diversification. July is KY Grown Cut Flower month so go out and support your local cut flower grower!

Do you follow our new horticulture page [Boyle County Cooperative Extension-Horticulture](#)? Please give us a follow and stay up to date on what's going on around the office and Boyle County.

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Cooperative Extension Service

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

MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT

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Disabilities
accommodated
with prior notification.

COMMON TOMATO DISEASES in Kentucky Gardens

Blossom End Rot



Blossom End Rot
Photograph courtesy of
University of Kentucky IPM Team

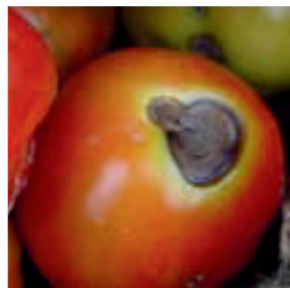
Blossom End Rot (environmental) - It is a physiological disorder (non-parasitic disease). Black or brown leathery decay is found on the blossom end of fruit and is practically worthless. Blossom end rot is a deficiency of calcium usually brought on by moisture stress even though there is enough calcium in the soil. Mulch plants to conserve moisture; avoid deep cultivation and pruning of the roots. Irrigate plants to maintain uniform soil moisture levels as needed. Lime soil as needed according to soil test results.

Early Blight

Alternaria solani



Early blight on tomato foliage
Photograph courtesy of
University of Kentucky
IPM Team



Severe early blight on tomato fruit
Photograph courtesy of
University of Kentucky
IPM Team



Severe early blight on
tomato plant
Photograph courtesy of
University of Kentucky
IPM Team

Early Blight (fungus) - Leaves have dark brown spots with concentric rings or target board pattern in the spots; disease begins on lower foliage and works up with severely affected leaves shriveling and dying; similar spots can occur on stems and fruits; can be confused with other leaf spots, but this is most common. Maintain proper fertility. Spray foliage with fungicide at first sign of disease and as needed (weekly during hot, humid weather) thereafter; use chlorothalonil, mancozeb or fixed copper. Good coverage is needed. Make second planting in midsummer for fall crop. A few early blight tolerant varieties are now available.

Bacterial Spot

Xanthomonas campestris pv. *vesicatoria*



Bacterial spot on foliage
Photograph courtesy of
University of Kentucky
IPM Team



Bacterial Spot on fruit
Photograph courtesy of Kenneth
Seebold, University of Kentucky



Bacterial spot on foliage
Photograph courtesy of
University of Kentucky
IPM Team

Bacterial Spot (*bacteria*) - Begins as small, dark, water-soaked areas which become dark brown and slightly raised on the underside of the leaf. Spots often enlarge, and may be either dark colored or have tan colored centers with dark margins. The size and shape of leaf spots may vary under different conditions. Leaves with too many spots promptly turn yellow and drop, defoliating the plants. Fruit blemishes begin as small, water-soaked spots which enlarge, becoming blister-like, rough, and warty. The spots are brown and seldom exceed 1/4 inch in diameter. Often the disease extends into the seed cavity. Use certified, disease-free transplants. Rotate with unrelated crops from one year to another. Only handle plants when they are dry to avoid spreading the bacteria. Spray foliage with fixed copper at first sign of disease.

Septoria Leaf Spot

Septoria lycopersici

Septoria Leaf Spot (*fungus*) - Small, brown, circular spots form on leaves, usually first observed in lower foliage. Similar to early blight, but often develops earlier in the season. Circular lesions with darkened borders and tan-brown centers are characteristic of this disease. Spots can be numerous under favorable conditions, resulting in severe blighting. **See “Early Blight”** for management considerations.



Septoria leaf spot on tomato
Photograph courtesy of University of Kentucky
IPM Team

Late Blight

Phytophthora infestans



Late blight on tomato
Photograph courtesy of
John Hartman
University of Kentucky



Symptoms of late blight
Photograph courtesy of Kenneth Seebold,
University of Kentucky

Late Blight (*fungus*) - Nationally, the potential for late blight has increased greatly, but this disease is relatively rare in Kentucky. Dead areas on leaves, brown or dark purple color, variable in size with white or gray moldy growth on leaf undersides during cool, moist weather; fruits may develop dark brown or greenish blemishes, usually on stem and during cool, moist weather. **See “Tomato Early Blight”** for fungicides. Use disease-free transplants.

Powdery Mildew

Leveillula taurica

Powdery Mildew (*fungus*) - Powdery mildew is found mainly on tomatoes grown in greenhouses and high tunnels, but can be found on field-grown tomatoes during dry summers. The disease is characterized by a white, talc-like growth on upper and lower leaf surfaces. Over time, necrotic areas will form, resulting in blighting of affected leaves. Stems may be infected in severe outbreaks. Management includes proper plant spacing, adequate ventilation in greenhouses, and fungicide applications.



Powdery mildew on tomato foliage
Photograph courtesy of University of Kentucky
IPM Team

EDEN

national preparedness month

Preparing Your Disaster Supplies Kit

A disaster supplies kit is a collection of basic items that members of a household may need in the event of a disaster.

Basic Disaster Supplies Kit

The following items are recommended for inclusion in your basic disaster supplies kit:

- Three-day supply of non-perishable food
- Three-day supply of water (one gallon of water per person, per day)
- Portable, battery-powered radio or television and extra batteries
- Flashlight and extra batteries
- First aid kit and manual
- Sanitation and hygiene items (moist towelettes and toilet paper)
- Matches and waterproof container
- Whistle
- Extra clothing (think "warm" in case you live in a cold climate)
- Kitchen accessories and cooking utensils, including a can opener
- Photocopies of credit and identification cards
- Cash and coins
- Special needs items, such as prescription medications, eye glasses, contact lens solutions, and hearing aid batteries
- Items for infants, such as formula, diapers, bottles, and pacifiers
- Other items to meet your unique family needs

The EDEN National Preparedness Month materials were developed with funding from the Cooperative State Research, Education and Extension Service, U.S. Department of Agriculture under CSREES/USDA Agreement No. 2004-37620-14644. Any opinions or recommendations expressed in this publication are those of the authors and do not necessarily reflect the view of the U.S. Department of Agriculture.

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Kit Locations

Home (Basic Disaster Supplies Kit)

Your disaster supplies kit should contain essential food, water, and supplies for at least three days.

Keep this kit in a designated place and have it ready in case you have to leave your home quickly. Make sure all family members know where the kit is kept.

Work

This kit should be in one container, and ready to "grab and go" in case you are evacuated from your workplace.

Make sure you have food and water in the kit, as well as comfortable walking shoes in case an evacuation requires walking long distances.

Storing Food

- Place packaged food in metal, glass or rigid containers to avoid insect and rodent damage.
- Rotate and use food and water every six to 12 months.

PENNSSTATE

www.EDEN.lsu.edu



Grow a Better Garden: Plant a Mix!

- **Year-round harvests:** Enjoy cool-weather greens and summer tomatoes.
- **Smart space use:** Plant corn, beans, and squash together.
- **Natural pest & disease control:** A variety of plants keeps problems from spreading.
- **More pollinators:** Attract bees and butterflies for better yields.
- **Healthier soil:** Different plants balance nutrients; some even add nitrogen.

Learn more by contacting your local county extension office!

Source: Rick Durham
An Equal Opportunity Organization.



Sponsored by God's Pantry



Martin-Gatton
College of Agriculture,
Food and Environment
University of Kentucky

BOYLE COUNTY MOBILE FOOD PANTRY



Food insecurity affects so many in our community, but together, we can help alleviate hunger

All residents of Boyle County who are experiencing food insecurity can attend this monthly drive thru event to receive one box of food per household. All you need to provide is your driver's license with your Boyle County address.

What: Mobile Food Pantry

When: 3rd Friday of Each Month
from 12pm-2pm

Where:
Boyle County Extension Office
99 Corporate Drive
Danville, KY 40422

Who: Residents of Boyle County
KY with your valid driver's license
with your Boyle County Address

Want to Volunteer??

- Volunteers are needed from 10am-12pm for packing boxes and from 12pm-2pm distributing boxes on distribution days.
- Scan this QR code to sign up!

**June-December
2025
Sign-ups**



Cooperative Extension Service

Agriculture and Natural Resources
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MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT

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Cucumber, Corn, and Bean Salsa

2-3 large cucumbers **2** tomatoes **1** yellow bell pepper **1** small red onion **¼ cup** chopped fresh cilantro **½ cup** black beans **½ cup** fresh whole kernel corn, cooked **1 ounce** package dry ranch dressing mix **⅓ cup** cider vinegar **2 tablespoons** sugar, optional

Wash all vegetables. Finely **chop** cucumbers, tomatoes, pepper, and onion. **Combine** in a large mixing bowl with chopped cilantro. **Drain** and rinse beans and add to chopped vegetables. **Add** corn. If using canned corn instead of fresh, **drain** off liquid prior to adding to vegetables.

In a small bowl, mix together ranch

dressing packet, vinegar, and sugar.

Pour dressing over vegetables and mix well. **Serve** immediately or refrigerate until chilled.

Yield: Makes 20, ½ cup servings.

Nutrition Analysis: 50 calories, 0 g fat, 130 mg sodium, 7 g carbohydrates, 2 g fiber, 70% Daily Value of vitamin C and 6% Daily Value of vitamin A

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



Kentucky Cucumber

SEASON: June to September.

NUTRITION FACTS: Cucumbers are naturally high in water; a one-half cup serving contains only 7 calories.

SELECTION: Choose firm, fully green cucumbers with no yellowing or soft spots. Cucumbers suitable for slicing and eating are 6 to 9 inches long with small, white spines on the surface that rub off easily. Pickling cucumbers are smaller and have black spines on the surface.

STORAGE: Store unwashed cucumbers in the refrigerator for up to a week. Sliced cucumbers should be tightly wrapped and refrigerated for up to 3 days.

Source: www.fruitandveggiesmatter.gov

PREPARATION: Wash under cool, running water to remove visible dirt. You may want to remove the seeds in mature cucumbers by cutting lengthwise and scooping seeds from the center with a spoon.

FOR PICKLING: Follow recipe instructions. Four pounds of cucumbers yield 5 to 6 pints of pickles.

CUCUMBER

Kentucky Proud Project
County Extension Agents for Family and Consumer Science
University of Kentucky, Nutrition
and Food Science students
May 2010

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COOPERATIVE
EXTENSION
SERVICE

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KENTUCKY
College of Agriculture,
Food and Environment



Farmers Market Squash Sauté

2 cups whole grain rotini pasta
3 boneless chicken breasts
1 tablespoon olive oil
2 medium zucchini, diced
4 medium carrots, peeled and diced

2 medium yellow squash, diced
2 garlic cloves, minced
2 tablespoons fresh chopped basil
¾ cup light Alfredo sauce
2 tablespoons shredded Parmesan cheese

Cook pasta according to package directions. **Roast** chicken breasts at 400 degrees F to an internal temperature of 165 degrees F, about 25-35 minutes. **Dice** chicken into bite sized pieces. In a large sauté pan, **add** olive oil, zucchini and carrots. **Sauté** until slightly cooked. **Add** yellow squash and garlic and **sauté** until all vegetables are tender. **Remove** from heat and **stir** in basil, diced chicken and pasta. **Add** Alfredo

sauce and **toss** until ingredients are evenly coated. **Reheat** by **tossing** the ingredients in the sauté pan for 3-5 minutes over medium heat. **Sprinkle** with Parmesan cheese and **serve**.

Yield: 8, 1 cup servings

Nutritional Analysis: 230 calories, 7 g fat, 2.5 g saturated fat, 40 mg cholesterol, 210 mg sodium, 27 g carbohydrate, 4 g sugars, 18 g protein.

Kentucky 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 straight neck, 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 at 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 and 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.

KENTUCKY SUMMER SQUASH

Kentucky Proud Project

County Extension Agents for Family and Consumer Sciences

University of Kentucky, Dietetics and Human Nutrition students

June 2018

Source: www.fruitsandveggiesmatter.gov

Buying Kentucky Proud is easy. Look for the label at your grocery store, farmers market, or roadside stand.
<http://plateitup.ca.uky.edu>



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

Civic Engagement and Local Government

March 27th

6:00 p.m. - 8:00 p.m.

Boyle County Extension Office

Topic: What's in it for me? How your local Government works, and how you can be involved

April 24th

6:00 p.m. - 8:00 p.m.

Boyle County Extension Office

Topic: Save it! City of Danville Utilities and sustainability

May 22nd

6:00 p.m. - 8:00 p.m.

Boyle County Extension Office

Topic: On the Road Again. Parks, Public Services and Infrastructure in the City of Danville

June 26th

6:00 p.m. - 8:00 p.m.

Boyle County Extension Office

Topic: Who ya gonna call? Public Safety in Danville & Boyle County

July 24th

6:00 p.m. - 8:00 p.m.

Boyle County Extension Office

Topic: We're all in this together. How local partnerships move the community forward



Register here:



<https://bit.ly/dkycitizenseries>



Save the Date

Twilight Tour

Horticulture Research Farm



July 22, 2025

6-8pm

4321 Emmert Farm Ln,
Lexington, KY 40514

Scan the qr code to register or follow the link
bit.ly/twilighttour25



**BOYLE COUNTY FARMERS' MARKET IS
NOW OPEN FOR BUSINESS!**

**SATURDAYS FROM 9-12
CONSTITUTION SQUARE HISTORIC SITE**

Kentucky

MECHANICAL WEED CONTROL

Field Day

September 23, 2025

UK Horticulture Research Farm
Lexington

See weeding equipment & techniques in action for
farms of all sizes who are growing specialty crops!

Register today!

ccd.uky.edu/mwcfld



**MIDWEST
TRANSITION TO ORGANIC
PARTNERSHIP PROGRAM**

LABOR FOR SMALL FARMS: OVERVIEW & TIPS

Guest Speakers:

**MICHAEL BAYER &
DR. KIMBERLY MORGAN**

Labor Experts from the University of Florida IFAS

Key Discussions & Insights:

- 2025 Labor landscape overview ●
- Evaluating the cost and process ●
- When does hiring labor make sense? ●
- Specific requirements for shared
guest worker contracts ●

6:30 – 8:00 PM EST 

JUL 14, 2025 

VIA ZOOM 

You MUST Register @
<https://ccd.uky.edu/events>
or scan the QR code

