



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

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# July

Horticulture  
Newsletter

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Connect with us, get program updates,  
and daily horticulture tips:



Cooperative Extension Service  
Agriculture and Natural Resources  
Family and Consumer Science  
4-H Youth Development  
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LEXINGTON, KY 40546

## > Upcoming Classes

\*Pre-registration is required to ensure adequate supplies.  
Call 502-543-2257 or email [t1me234@uky.edu](mailto:t1me234@uky.edu) to register\*

### July 2025

#### **Friday, 7/18: Carnivorous Plants**

Learn about the life cycle and care of various carnivorous plants.

### August 2025

#### **Friday, 8/1: Gardening with Toddlers**

Learn about garden activities suitable for children and the benefits for their development.

### September 2025

#### **Monday, 9/22: Apple Tasting**

Sample and evaluate many different varieties of apples and learn about what types are ideal for certain recipes.

## > Meetings

#### **Master Gardeners' Association & Hort Council, 6pm** (1st Tuesday of each month)

- No July meeting, August 5<sup>th</sup>, September 2<sup>nd</sup>

#### **Beekeepers' Association & Class, 7pm** (2nd Wednesday of each month)

- July 9<sup>th</sup>, August 13<sup>th</sup>, September 10<sup>th</sup>



Disabilities  
accommodated  
with prior notification.





# Grill safety 101: Keep your cookouts fun and injury-free

By: UK Healthcare

Cookouts and barbecues are a staple of the summer season, but also a frequent source of danger. Based on national data collected by the National Fire Protection Association (NFPA) from 2017-2021, grilling accidents cause more than 9,000 home fires and sent more than 22,000 people to the emergency room, on average, each year. Most grill fires in that same span happened in July. Fortunately, following a few grilling safety tips can keep the focus on good food and fun, not on first-aid.

## Grill safety tips

- Use grills outside only. Even small grills used inside create fire hazards, plus they release carbon monoxide, which can be fatal to people and pets without proper ventilation.
- Keep the grill away from the home, deck railing, overhanging tree branches and any flammable decorations. Make sure nothing flammable can blow onto the grill.
- Use the right lighter fluid for your grill, and store it away from the heat and out of the reach of children.
- Establish a child- and pet-free zone. Make sure children and pets are indoors and/or being supervised by someone other than the cook. And keep them at least three feet from the grill. Burns from contacting a hot grill are especially common in kids under 5.
- Clean the grill well before use. Grease and fat can build up on the grill and contribute to fires.
- Don't overload the grill. Excess fat dripping on the flames can cause major flare-ups.
- Keep a spray bottle of water handy. Use it to douse small flare-ups before they get out of control. The bonus? Water won't ruin the food.
- Never leave your grill unattended. And remember that charcoal grills can stay hot for hours after use.
- If your flame dies down, add dry kindling. Never add lighter fluid once the flame has been lit.

## When using a gas grill

- Check for leaks. Do this in the days and weeks ahead, before you plan to use your grill.
- Make sure the lid is open before lighting it. This prevents flammable gas from being trapped in the chamber, which can cause an explosion.
- If you smell gas and the flame is off, turn the gas off.
- If you smell gas while using a gas grill and the flame is on, get away immediately. This is a sign that there is a leak. Call the fire department, and stay away from the grill.





# Summer Garden Lasagna

<b>5</b> medium zucchini	<b>8 ounces</b> plain Greek yogurt	<b>1</b> medium yellow onion, diced $\frac{1}{4}$ inch	<b>10 ounces</b> fresh spinach
<b>2</b> yellow summer squash	<b>2 cups</b> low fat cottage cheese	<b><math>\frac{1}{4}</math> cup</b> fresh chives, chopped	<b>1</b> (24 ounce) jar spaghetti sauce
<b>3 tablespoons</b> olive oil	<b><math>\frac{1}{2}</math> cup</b> chopped fresh basil	<b>2</b> garlic cloves, pressed	<b>8 ounces</b> shredded mozzarella cheese
<b>2</b> large eggplants, sliced $\frac{1}{2}$ inch	<b>2 teaspoons</b> salt		Garnish with fresh basil leaves

Thinly **slice** zucchini and summer squash  $\frac{1}{4}$  inch thick and **toss** with 1 tablespoon olive oil and 1 teaspoon salt. **Roast** in oven at 400 degrees F for 20 minutes, turn slices after 10 minutes. **Slice** eggplants, **toss** with 1 tablespoon olive oil; **place** on baking sheet. **Roast** in oven at 400 degrees F for 20 minutes, turn slices after 10 minutes. If needed, place under boiler for 5 minutes to reduce excess moisture. **Mix** together yogurt, cottage cheese, fresh basil, 1 teaspoon salt, diced onion and chives. **Sauté** garlic in remaining olive oil until golden. **Add** spinach to pan and **cook** until wilted. **Spoon** half of roasted zucchini,

squash, and sautéed garlic into a greased 9-by-11 inch baking dish. **Coat** evenly with half of the cottage cheese and yogurt mixture. **Place** an even layer of eggplants on cottage cheese mixture. **Spread** a layer of spaghetti sauce on eggplants and sprinkle with mozzarella cheese. **Repeat** process for one more layer. **Bake** at 425 degrees F for 40 to 45 minutes. **Sprinkle** with chopped basil and cheese for garnish. **Yield:** 10, 1 cup servings.

**Nutritional Analysis:** 240 calories, 10 g fat, 4 g saturated fat, 20 mg cholesterol, 840 mg sodium, 20 g carbohydrate, 6 g fiber, 7 g sugars, 17 g protein.

Find more seasonal Ky Proud recipes cards here:



## Kentucky Zucchini

**SEASON:** June through October

**NUTRITION FACTS:** Squash is low in calories, with the raw vegetable containing only 20 calories per cup. 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 when 6 to 8 inches in length. Patty pan squash are best when they are 3 to 4 inches

or less in diameter.

**STORAGE:** Harvest and place unwashed in plastic bags. Store squash in the crisper drawer of the refrigerator. Wash the squash just before preparation. The storage life of summer squash is brief; 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 eaten raw, grilled, steamed, sautéed, fried or used in stir fry recipes.

### KENTUCKY ZUCCHINI

#### Kentucky Proud Project

County Extension Agents for Family and Consumer Sciences

University of Kentucky, Dietetics and Human Nutrition students

August 2016

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



Educational programs of Kentucky Cooperative Extension serve all people regardless of race, color, age, sex, religion, disability, or national origin. For more information, contact your county's Extension agent for Family and Consumer Sciences or visit [www.uky.edu/fcs](http://www.uky.edu/fcs)



University of Kentucky  
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So far, 2025 is the wettest year on record for the state of Kentucky. Preliminary rainfall statistics from across Kentucky indicate that January – April 2025 is the wettest such period in the 130-year climate record of the state (Kentucky Climate Center, 2025). The wet year continues a long-term trend of a warmer and wetter Kentucky, and can have significant impact on crops. Excessive rainfall increases risks of plant diseases. The following are common tomato diseases that may be more prevalent this season. For more information, see ‘additional resources’ below or contact the Bullitt County Extension office.

# 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*

#### Additional Resources

The University of Kentucky publications listed below are available at County Extension offices, as well as on the Internet.

Home Vegetable Gardening in Kentucky,  
ID-128 (2011)  
[http://www.ca.uky.edu/agc/pubs/id/id128/  
id128.pdf](http://www.ca.uky.edu/agc/pubs/id/id128/id128.pdf)

IPM Scouting Guide for Common Pests  
of Solanaceous Crops in Kentucky, ID-172  
(2008)  
[http://www.ca.uky.edu/agc/pubs/id/id172/  
id172.pdf](http://www.ca.uky.edu/agc/pubs/id/id172/id172.pdf)

Recognizing Late Blight on Tomato  
Seedlings, PPFS-VG-14 (2011)  
[http://www.ca.uky.edu/agcollege/  
plantpathology/ext\\_files/PPFShtml/PPFSVG-  
14.pdf](http://www.ca.uky.edu/agcollege/plantpathology/ext_files/PPFShtml/PPFSVG-14.pdf)

Late Blight of Tomato  
PPFS-VG-13 (2011)  
[http://www.ca.uky.edu/agcollege/  
plantpathology/ext\\_files/PPFShtml/PPFSVG-  
13.pdf](http://www.ca.uky.edu/agcollege/plantpathology/ext_files/PPFShtml/PPFSVG-13.pdf)





# Bullitt County Master Gardeners' Garden Grant

The Bullitt County Master Gardener's are offering an education grant to provide up to \$200 for gardening materials, supplies, for horticultural education and the installment of new gardens.

## Eligible Applicants

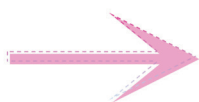
- ✓ Youth Programs
- ✓ Classrooms
- ✓ Daycares
- ✓ Community Centers

## Eligible Activities Include but are not limited to:

- ✓ Youth Plant Programs
- ✓ Botany Lessons
- ✓ Planting Activities
- ✓ Gardening Classes



**SCAN FOR APPLICATION**



**Bullitt County Extension Office**  
384 Halls Ln. Shepherdsville, KY 40165  
502-543-2257

**f** *bullittcountymastergardeners*



## Cooperative Extension Service

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

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Disabilities accommodated with prior notification.





**Martin-Gatton**

College of Agriculture,  
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University of Kentucky

**HORTICULTURAL  
PHOTOGRAPHY**

# 2025

## PHOTO CONTEST



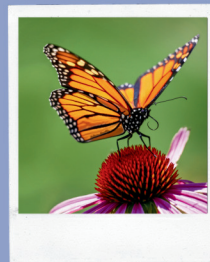
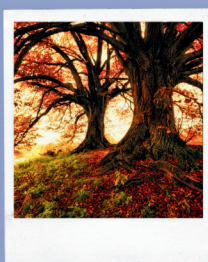
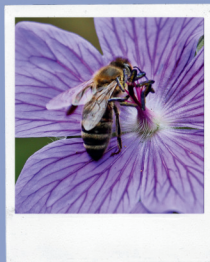
Sponsored by the Bullitt County Master Gardeners

**WIN \$100 FOR FIRST PLACE, \$75 FOR SECOND OR \$50 FOR THIRD. PHOTOS THAT DO NOT PLACE MAY BE SELECTED FOR USE IN OUR 2025 CALENDAR!**

**ENTRY DEADLINE : SEPTEMBER 30TH**

2025  
Rules  
in  
Brief:

1. Topic of horticulture must be evident.
2. Must be submitted in jpeg format and be at least 1 mb in size
3. If contest deadline is not met or paperwork is missing, entries will be void.
4. Once submitted, photos become 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 /date signatures on any entries.
6. Photos are judged on creativity, adherence to the rules, photographic value, and interest of subject.
7. Must be original work of submitting individual.
8. Individual may submit up to 10 photos each.
9. See registration form for detailed list of rules!



Contact Lorilee Kunze at 502-543-2257 with questions and email [horthphotocontest@gmail.com](mailto:horthphotocontest@gmail.com) to enter your photo. Scan QR code or visit <https://bullitt.ca.uky.edu/horticulture> to access the registration form.







# Help your Garden Weather a Heatwave

By Rick Durham, UK Extension Professor, Department of Horticulture



If you think you're hot, ask your plants (not literally). They can suffer under high summer heat, too. Most vegetables and native plants can withstand a periodic heatwave, but once the soil dries out in the top few inches, all plants can feel the stress. Some vegetables like beans and tomatoes may delay producing fruit during hot weather but this is usually temporary. A layer of mulch around your plantings can help hold moisture for those important surface roots and moderate the soil's temperature. A light-colored mulch like straw, pine needles or grass clippings can help to reflect heat back and away from the plant's roots.

Water your plants in the early morning before the heat of day to prevent water loss to evaporation. If you use sprinklers, most of that water can be lost through wind drift and evaporation, so try to water on a calm morning. Hand watering gives you the best control and directs the water exactly where you need it. If you can, it is best to soak the soil directly beneath the plant and avoid getting the leaves wet. Soaker hoses are good for directing the water where it's needed most.

Watering in the morning also discourages slugs and fungal diseases. An evening dousing can leave the soil and foliage wet for longer periods of time and encourage snails, slugs and the spread of disease. You may have to water container gardens two or even three times a day, depending on how large the container is and how much foliage is present. If they are small enough to be moved, shifting containers to a place where they can get partial shade will help manage the plants' stress, but some plants may not bloom as well when exposed to prolonged shady conditions.

During normal weather, young trees need at least 10 gallons of water a week for the first three years directed toward their developing root systems. If you find yourself in a hot dry spell, provide your young trees and shrubs with more water. They are at their most susceptible during those early years. A tree bag which contains a reservoir of water that is released slowly to the plant can help keep the tree well-watered during the hottest spells. You'll only have to fill the bag occasionally rather than watering every few days. They can be purchased at most garden shops.

Shade cloth, which comes in varying thicknesses, can help protect plants that are withering under the sun's rays. Support it above or to one side of the plants, which will shelter them like a porch protects us from the strongest sunlight. Tree branches with leaves can also be placed over plants to provide shade.

Now is not the time to cut your lawns short. Mow them to at least a 3-inch height. That way, the grass blades will provide shade for their own roots and help hold in soil moisture. Avoid fertilizing lawns and gardens during heatwaves, because roots' capacity for taking up nutrients are reduced during hot weather. You'll just be wasting your money. Most Kentucky lawns are comprised of bluegrass and tall fescue. Once established, both of these species and withstand quite a bit of drought.

Many cool-season crops are planted in August, but the late summer heat can be hard on young transplants. Again, shade cloth can come in handy. Or plant them under more mature plants, so they can benefit from the shade the larger plant throws.

For more information about how to weatherproof your lawn and garden, contact the Bullitt County office of the University of Kentucky Cooperative Extension Service.





## Upcoming Events at the Bullitt Co. Extension Office

**\*Pre-registration required for all classes. Call 502-543-2257 for more information.**

### **Agriculture**

- **Bullitt Co. Bird Watching Walk** - Friday, July 18<sup>th</sup> 9am
- **Oyster Mushrooms Bucket (Make & Take)** - Thursday, July 24<sup>th</sup> 6pm

### **4-H (contact 4-H agents to register)**

- **4-H Fair** - Monday, July 14<sup>th</sup>
- **Summer Door Hanger Day Camp** - Thursday, July 17<sup>th</sup> 10am
- **Super Star Chef Multi-Day Camp** - July 21<sup>st</sup>, 23<sup>rd</sup>, 25<sup>th</sup> 9:30am



Go  
paperless!  
e-newsletter  
sign-up:

