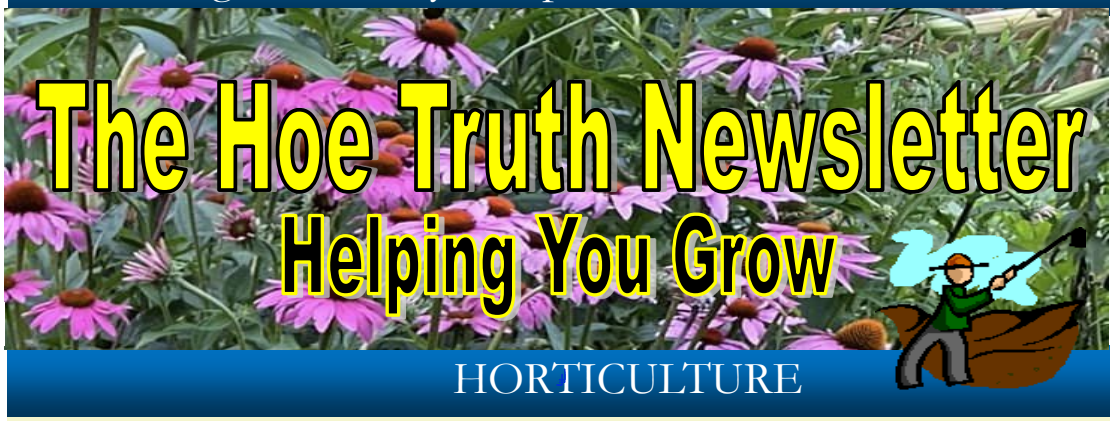
Washington County Cooperative Extension Service



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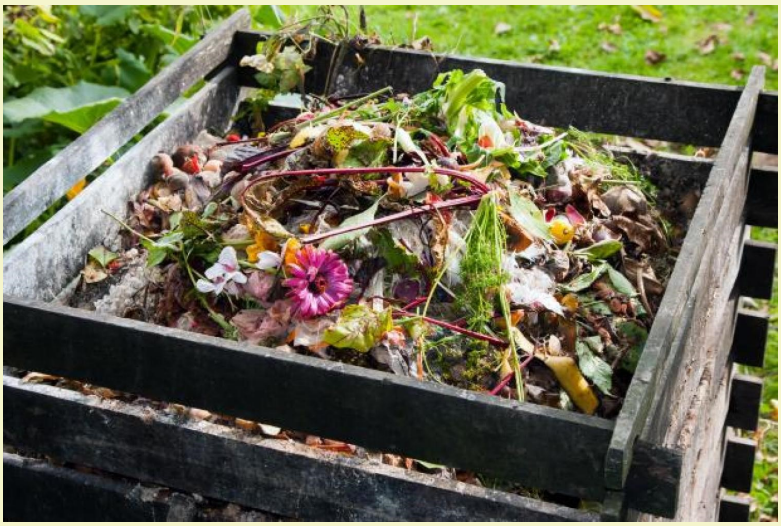
Recycle That Garden Waste



A little miracle happens when you compost garden waste. In a few months you get rich, crumbly, beautiful organic material filled with microbial life that will improve your soil and make your garden thrive.

Composting yard waste is a controlled biological process where bacteria, fungi and other organisms decompose organic materials like leaves, twigs, grass clippings and food wastes. Here are a few tips for creating top-notch compost.

You will speed up the process if you confine your pile within a smallish space; one square yard is about right. You can buy ready-made compost bins, or you can make them from clean wooden pallets. Place one pallet on the ground, drive metal stakes into the corners, then slide four pallets vertically onto the stakes. Or drive four stakes into the ground to form a rectangle and wrap with 3-feet high garden fencing or chicken wire.

You need both green and brown materials in your compost pile. Grass adds necessary nitrogen, but grass alone will begin to compact and stink. Brown materials such as dried leaves and twigs, or even shredded newspaper or plain white paper, add carbon to the mix and will speed up the composting process. However, paper is heavy in carbon and can throw off the nitrogen to carbon ratio, so it's probably better to recycle most of your paper products another way. The ideal grass to leaves ratio is three parts tree leaves (brown material) to one part grass clippings (green material).

Recycle That Garden Waste

There are other acceptable materials to use in your compost pile. Kitchen wastes, such as coffee grounds (your worms will love your coffee grounds), eggshells and vegetable scraps work well. Keep a covered crock or pot under your sink to stash your kitchen parings. That way you can delay your trips to the compost pile until the crock is full.

Sawdust may be added if nitrogen is supplied at the rate of one pound of actual nitrogen (6 cups of ammonium nitrate or 4 cups of urea) per 100 pounds of dry sawdust. Wood ash acts like lime, which is alkaline, and should not be added at more than one cup per bushel of organic matter. Composting works best when the bin is at a neutral pH.

Don't add animal products, pet droppings or fat to your compost pile. They will attract wildlife.

Composting can happen either aerobically (with oxygen) or anaerobically (without oxygen). Microbes need oxygen to efficiently break down organic wastes. Decomposition will occur under anaerobic conditions, but the process is slow and produces foul odors. Your goal should be 100% aerobic decomposition. Oxygen is added to a compost pile by layering bulky brown materials with more solid green materials and by turning the compost with a garden fork. If the compost pile is too large or is turned infrequently, the interior of the compost pile can become anaerobic while the exterior is aerobic.

Finished compost should be dark brown or black and crumbly with an earthy smell. You should not be able to discern the initial materials used for composting, unless there are peach and avocado pits, which break down very slowly and remain as discernable objects that can be removed. The pH will be neutral to slightly alkaline.

Compost may be used as a soil amendment to improve the soil's physical condition and fertility. Compost makes heavy clay soils easier to work and improves aeration, root penetration and water infiltration. Adding compost to sandy soils helps retain water and nutrients.

Although compost contains some nutrients, their is not as high as most synthetic fertilizer. Additional fertilization may be necessary to achieve maximum plant growth and production, unless you are able to spread an inch or more of compost on your planting beds.

Compost makes a good mulching material. It can be used around both garden and landscape plants. It is best to slightly work the compost into the soil, because it tends to cake on the soil surface. Source: William Fountain and Rick Durham, extension professors, Department of Horticulture

Washington County Garden Club July 12th!

We will depart from the Extension Office at 9:00 Am

Plant to car pool

Driver volunteers would be much appreciated

Please RSVP by calling the Extension Office

Agenda….Daylily Farm

July To Do's

Mulching in the vegetable garden can conserve as much as 50% of the moisture, help prevent leaching, keep soil loose, and reduce soil splashing thus reducing disease problems.

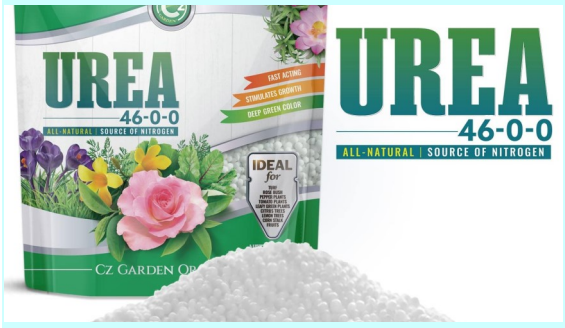
Vegetable garden mulch can consist of plastic sheeting, landscape fabric, grass clippings, straw, and even newspaper.

If you don't want to use pesticides on your vegetable crop try insecticidal soap. It can kill aphids, mealy bugs, scale, and spider mites.

If you use horticultural oil take care to not spray in extremely dry conditions or when temperatures are above 90 degrees.

If you have had a problems with squash vines wilting in the past spray the base of each plant with sevin. This will kill the squash vine borer as it tries to get into the squash vine.

If blossom end rot is or has been a problem in your garden it is most likely a moisture problem. However, if you keep your garden evenly moist get a soil test done to make sure you don't have a calcium deficiency.



After you pick your first tomatoes, eggplants, and peppers sprinkle a tablespoon of urea around each plant to give them a boost of energy for the next fruit set.

Water your garden approximately 1 inch per week if we continue with drought conditions.

Keep an eye on summer squash and zucchini, they can grow quite large in a couple of days. If you don't pick them in time they may become too large and slow veggie production.

Start fall garden plants in July. This includes cole crops such as broccoli, cabbage, and cauliflower.

Now is a good time to divide bearded iris and replant. Simply dig the plants up, break root pieces off with at least one fan and replant. Don't plant too deep, one inch is plenty.

Keep an eye on outdoor planters and hanging baskets. They will dry quickly in the July heat and may need watering twice daily. Also, the more you water the quicker the fertilizer is flushed so you will want to fertilize at least once per week.

To control powdery mildew on begonia, phlox, rose, and zinnia spray immunox once per week while disease is present.

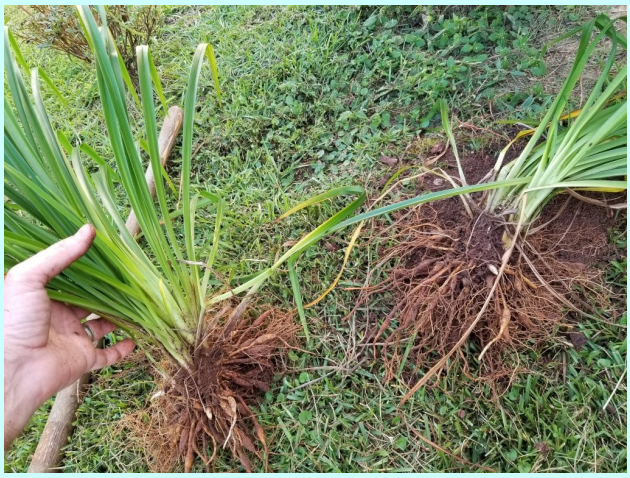
For control of black spot on roses spray with banner maxx, immunox, mancozeb or other approved fungicides based on label recommendations.

Continue to deadhead annuals and perennials to encourage rebloom.

Don't collect grass clippings unless it is clumping. This probably hasn't and won't be a problem this summer do to the drought.

If you water your lawn water infrequently and deeply preferably in the early morning.

Don't fertilize turf now, wait until later this fall.



Don't mow during midday heat if it is dry. This will further stress the turf and cause it to brown out quicker.

If you have had problems with pine needle scale in the past apply malathion, orthene, or insecticidal soap in mid July.

Spray evergreens for bagworms using sevin, orthene, or Bt.

Don't prune trees and shrubs now.

Continue to apply cover sprays to fruiting crops. Even if you won't have fruit this year by keeping the plant and leaves healthy you are far more likely to have a good crop next year.

Thin strawberry rows to maintain about five to seven plants per square foot.

Southern Blight In Vegetables

Southern blight, also known as basal stem rot, is a common disease of vegetables, as well as other agronomic and specialty crops. While this fungal disease is capable of infecting a wide range of hosts, the most common vegetables affected include beans, cabbages, cucumbers, peppers, and tomatoes. Plants infected with the southern blight pathogen ultimately die, resulting in yield losses. Use of cultural practices and fungicides can limit damage.

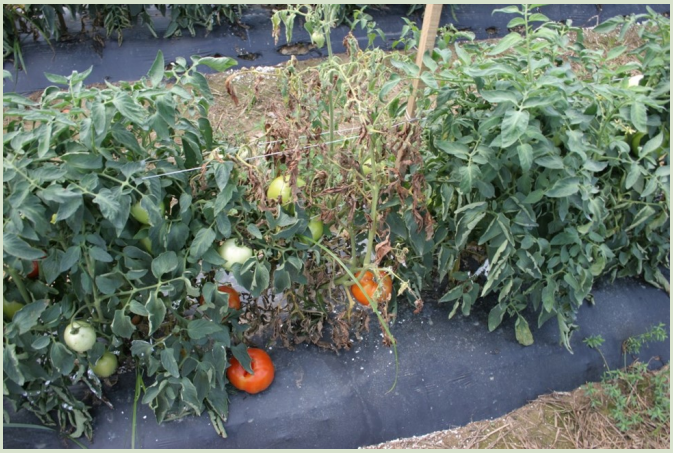


Figure 1: *Plants affected by southern blight exhibit leaf yellowing and rapid blighting of stems and branches (Photo: Kenny Seebold, UK)*

Southern Blight Facts

- Symptoms are often first observed as the wilting of foliage. Over time, leaves yellow and stems and branches turn brown (Figure 1). Decay of stems and crowns ultimately results in rapid plant death. Infected stems and crowns may exhibit a fuzzy, white growth (mycelia), which is the fungal body of the casual organism. Small, fungal reproductive structures (sclerotia) develop in mycelia. Sclerotia are initially white, but later become tan to brown in color (Figure 2).
- Pathogen structures overwinter in plant debris and infested soil as sclerotia. These structures may survive for up to 5 years.
- Disease development is favored by high temperatures and periods of high humidity.

Southern blight is caused by the fungal pathogen, *Athelia rolfsii* (formerly *Sclerotium rolfsii*).

Management

- Avoid planting in fields with a history of southern blight.
- Deep till fields and high tunnels with a history of disease.
- Solarize soil in fields and high tunnels.
- Rotate away from susceptible crops.
- Remove and destroy infected plants or plant parts.
- Clean and sanitize tools, pots, and equipment.
- Avoid moving infested soil to clean beds or gardens.

Remove and destroy plant debris at the end of the season.

Figure 2: *White mycelia may develop on infected plant parts. Within the mycelium, small round sclerotia develop. (Photo: Kenny Seebold, UK).*

Commercial growers can find information on fungicides in the Vegetable Production Guide for Commercial Growers (ID-36) and the Southeast U.S. Vegetable Crop Handbook. Homeowners should consult Home Vegetable Gardening (ID-128) for fungicide information or contact a county Extension agent for additional information and recommendations regarding fungicides.

Gardeners Wheelbarrow Series 2023

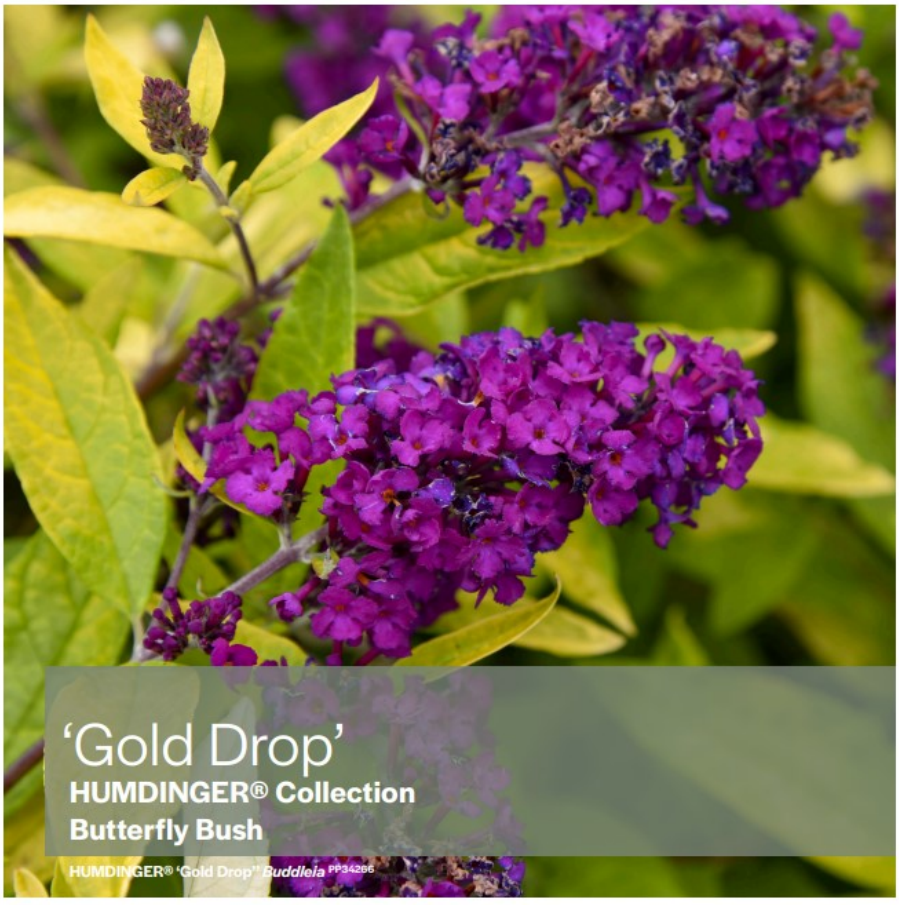
Fill This Registration Out and Keep One For Your Records

Circle if you will be attending the Morning or Evening Sessions If Applicable And Total At The Bottom

Attention!!! If An AM Or PM Session Doesn't Have At Least 5 To Register For That Session It May Be Canceled Via One Call

July 27th	AM	PM	Petscaping		Free
Aug. 3rd	AM	NA	Horticulture How To: Lacto Fermenting		Free
Aug. 17th	AM	PM	Fall Home Insect Invaders		Free
Sept. 21st	AM	PM	True Lilies		$20.00
Sept. 28th	AM	PM	Peonies The Queens Of Spring		$40.00
Oct. 12th	AM	PM	Daffodils		$20.00
Oct. 26th	AM	PM	Holiday Cactus		Free
			Basic Registration For Any and All Classes	$5.00	x
			Total From Above		
			Register And Pay For **ALL** Classes By February 16th	-$15.00	
			TOTAL		

Plant of The Month –Gold Drop Butterfly Bush



Perennial

Hardy in USDA Zones 5A - 10B

- Height: 2½-3 ft
- Space: 3½-4 ft
- More than 6 Hours of Daily Sun
- Light to Medium Moisture
- Blooms Late Summer to Early Fall
- Deer Resistant

- Purple flowers
- Golden yellow leaves
- Compact, round habit
- Fertile, slightly alkaline soil
- Requires good drainage
- Cut back to 1 ft tall in spring in North
- Pair with Aster, Rose Mallow, Stonecrop

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We Are On The Web!!!

washington.ca.uky.edu

Facebook at:

https://www.facebook.com/WashingtonCountyKentucky4H/

College of Agriculture, Food and Environment

Cooperative Extension Service

July Recipe Of The Month

Zucchini Rosemary Pizza

4 cups shredded zucchini, (about 4 medium zucchini)
½ cup mozzarella cheese
1 teaspoon oregano
1 egg
½ teaspoon salt
¼ teaspoon pepper
½ small red onion
2 small tomatoes
2 garlic cloves, minced
2 tablespoons olive oil
1 tablespoon fresh rosemary, minced (or 1 teaspoon dried rosemary)
¼ cup grated parmesan cheese

Preheat the oven to 450 degrees F. **Shred** the zucchini with a cheese grater. **Squeeze** out as much water as possible. In a large bowl, **measure** 4 cups of shredded zucchini. **Stir** in mozzarella cheese, oregano, egg, salt and pepper. Lightly **spray** a 12-inch pizza pan with cooking spray. **Spoon** mixture onto pan to form a ½ inch high crust. **Bake** 15 to 20 minutes, until mixture is set and slightly browned, being careful not to burn. **Chop** half of a red onion and the tomatoes into small diced pieces. In a small bowl, **mix** together the olive oil, minced garlic and fresh rosemary. **Spread** the mixed topping evenly over the baked crust. **Spoon** onion and tomatoes over the pizza. **Bake** an additional 10 minutes or until crust is crisp or becomes slightly brown. **Remove** from oven; **sprinkle** parmesan cheese over the top and **serve**.

Yield: 8 slices

Nutritional Analysis: 90 calories, 7 g fat, 2 g saturated fat, 35 mg cholesterol, 300 mg sodium, 3 g carbohydrate, 1 g fiber, 1 g sugar, 4 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.