

Table of Contents

Calendar of Ever	nts2
------------------	------

Upcoming Events.....3

New Ag Agent Reception.....4

Spinach Slaw Recipe.....4

Kam Buk-Campbell

Kara Back-Campbell Extension Agent for Horticulture

kara.back-campbell@uky.edu

Visit our Follow us on website! Facebook





fruit becomes inedible. Fungicides must be used for management and sanitation is vital for disease prevention. Bitter rot results with an internal rot with a v-shaped pattern.

Symptoms may take several months to become visible. Infected fruit can develop symptoms in storage and shorten shelf-life. The initial infection begins as early as bloom and may continue through harvest.

APPLE BITTER ROT

Sunken lesions with a bull's-eye appearance are common symptoms of bitter rot on an apple. Bitter rot is the most common fungal fruit rot of apples in Kentucky. Bitter rot is caused by multiple species of the fungus colletotrichum. Once the fruit contracts it, the

The fungal pathogen overwinters in fallen fruit, dried fruit, and crevices in bark and dead wood. Management of bitter rot can be done by removing and discarding diseased fruit from the area immediately. At the end of the seasons, prune out cankers and dead wood that may harbor fungi. Plant cultivars that are less susceptible to bitter rot. Follow a fungicide spray schedule. Fungicide options for bitter rot are myclobutanil, mancozeb, fixed copper, or sulfur.





Cooperative Extension Service

Taylor County 1143 South Columbia Avenue Campbellsville, KY 42718 PH: (270) 465-4511 FAX: (270) 789-2455 kara.back-campbell@uky.edu

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

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, active texteran status, physical or mental disability or reprisal or retaliation for prior civil rights activity. Reasonable accommodation of disability may be available with prior notice. Program information may be made available in languages other than English University of Kentucky, Kentucky State University, U.S. Department of Agriculture, and Kentucky Counties, Cooperating.







August 2025 CALENDAR OF EVENTS



SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
					1	National Farmers' Market Week Celebration 8 AM - 2 PM
3	4	5 Horticulture Judging 3:30 PM ANR Agent Reception 4 - 6 PM	6	7	8	9 Farmers' Market OPEN 8:00 - 2:00 PM
10	Busy Bloomer Garden Club Topic: Wick Watering of Plants 1 PM	12	13	4-H Horticulture Judging 3:30 PM	15	16 Early Learning Bus & Kid's Bucks at the Farmers' Market 9 AM - 12 PM Farmers' Market OPEN 8:00 - 2:00 PM
17 KY State Fair	4-H Horticulture Judging Team Contest at the State Fair 9:30 AM	19 4-H Horticulture Group Preserving Flowers in Resin 3:30 PM	20	Preserving Flowers in Resin: DIY Coasters 1:30 & 5:30 PM Green River Beekeepers 7 PM	22	23 Farmers' Market OPEN 8:00 - 2:00 PM
24 KY State Fair	25	26	27	4-H Entomology Club Centipedes 3:30 PM	29	Food Truck Festival at the Farmers' Market 8 AM - 5 PM

UPCOMING EVENTS

4-H Horticulture Judging

4-H Horticulture Judging is free and for youth 9-18 years (as of January 1, 2025). Participants will learn how to identify and judge vegetables, woody ornamentals, fruit, and nuts. Participants must complete a total of 6 hours to compete at the state competition held at the Kentucky State Fair in August.

August Meetings:

Tuesday, August 5 at 3:30 p.m. Thursday, August 14 at 3:30 p.m.

Horticulture Judging Contest at the State Fair Monday, August 18 at 9:30 a.m.

Taylor County Farmers' Market

The Taylor County Farmers' Market is open Saturday's from 8:00 AM - 2:00 PM at 73 Animal Shelter Road (off Highway 210, past Wal-Mart).

Special Events:



National Farmers' Market Week Celebration Saturday, August 2 8:00 a.m. - 2:00 p.m.



Early Learning Bus & Kid's Bucks Saturday, August 16 9:00 a.m. - 12:00 p.m.



Food Truck Festival Saturday, August 30 8:00 a.m. - 5:00 p.m.

Busy Bloomer Garden Club

This month the Busy Bloomer Garden Club will be learning all about Wick Watering!



Monday August 11 1:00 PM

We will be meeting at the Taylor County Extension Office.

4-H Horticulture Club

Preserving Flowers in Resin: DIY Coasters

Tuesday, August 19 3:30 p.m.

This is free and open to youth 9-18 (as of January 1, 2025).
Spots are limited.

Registration is required on Eventbrite.

Preserving Flowers in Resin

DIY Coasters

Join Kara Back-Campbell, County Agent for Horticulture, in creating Do It Yourself Coasters by preserving flowers in resin.

Thursday, August 21 1:30 p.m. or 5:30 p.m.



Spots are limited! Call the Taylor County Extension Office at (270) 465-4511 to reserve your spot today!

Green River Beekeepers

The Green River Beekeepers meet on the 3rd Thursday of each month.

August Meeting:

Thursday, August 21st at 7:00 p.m. Taylor County Extension Office 1143 South Columbia Avenue Campbellsville, KY



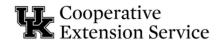
4-H Entomology Club

The Entomology Club will be learning all about



Thursday, August 28 3:30 p.m.

Registration is required on Eventbrite.



Taylor County Cooperative Extension 1143 South Columbia Avenue Campbellsville, KY 42718 NONPROFIT ORG
US POSTAGE PAID
CAMPBELLSVILLE, KY
PERMIT 1067



Spinach Slaw

Ingredients:

2 cups chopped iceberg lettuce
2 cups chopped red cabbage
2 cups chopped green cabbage
1½ cups fresh spinach
1½ cup canola mayonnaise
1½ cup hummus, original flavor
2 tablespoon local honey
1½ teaspoon garlic powder
1/8 teaspoon salt
1/8 teaspoon pepper

Yield: 8, 1 cup servings

Directions:

- 1. Wash, quarter, and core lettuce, red cabbage and green cabbage.
- Thinly slice lettuce and cabbage quarters; chop slices into small pieces.
- 3. Wash and tear spinach leaves into small pieces.
- 4. Whisk together mayonnaise, hummus, honey, garlic powder, salt and pepper until ingredients are mixed well. Toss dressing with vegetables until coated thoroughly. Refrigerate for 30 minutes before serving.