

Taylor County Horticulture Newsletter

August 2025

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Kara Back-Campbell

Kara Back-Campbell
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Horticulture

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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 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.

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.



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Disabilities
accommodated
with prior notification.



August 2025



CALENDAR OF EVENTS

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
					1	2 National Farmers' Market Week Celebration 8 AM - 2 PM
3	4	5 4-H Horticulture Judging 3:30 PM ANR Agent Reception 4 - 6 PM	6	7	8	9 Farmers' Market OPEN 8:00 - 2:00 PM
10	11 Busy Bloomer Garden Club Topic: Wick Watering of Plants 1 PM	12	13	14 4-H Horticulture Judging 3:30 PM KY State Fair	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	18 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	21 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 31	25	26	27	28 4-H Entomology Club Centipedes 3:30 PM	29	30 Food Truck Festival at the Farmers' Market 8 AM - 5 PM

All 4-H Events require registration on Eventbrite.

To RSVP for the classes, call the Extension office at 270-465-4511.

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.



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!



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.*

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



CENTIPEDES



Thursday, August 28
3:30 p.m.

Registration is required on Eventbrite.

Please join us in welcoming Taylor County's
new Agent for Agriculture and Natural Resources

Kelsey Marcum



A reception will be held

TUESDAY, AUGUST 5, 2025
4:00 - 6:00 PM

Taylor County Extension Office
1143 South Columbia Avenue
Campbellsville, KY

Spinach Slaw

Ingredients:

2 cups chopped iceberg lettuce
2 cups chopped red cabbage
2 cups chopped green cabbage
1½ cups fresh spinach
¼ cup canola mayonnaise
¼ cup hummus, original flavor
2 tablespoon local honey
½ 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.
2. **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.

