



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

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Horticulture Newsletter

From the Ground Up!

Clark County Extension Service • 1400 Fortune Drive • Winchester, KY 40391 • 859-744-4682 • clark.ext@uky.edu • <http://clark.ca.uky.edu/>



A Word from the Agent...

Happy August my friends! The dog days of summer are here....yay. I wish vegetable plants would grow as well as the weeds do in the weather we have been having. This is looking to be a busy month, as always, with the last of summer vacations happening, school starting back, summer produce pouring in from our gardens, and the needy lawns that always need cut. Most of us battled with blossom end rot in our tomatoes, along with delayed ripening. Hopefully you're on the other side of that now. If you planted landscape plants this spring, be sure to keep them watered during these hot times. This is also the time you want to get in one last trimming on your evergreen shrubs, if they need it. This allows them to harden off before winter. If you have any questions or concerns, just give me a call. Otherwise, I hope to see you around!

Carrie Spry

Clark County Extension Agent for Horticulture

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Clark / Powell Beekeepers Association Meeting

Monday, August 14, 2023

6:30 pm

Powell County Extension
(169 Maple Street; Stanton, KY)

~POT-LUCK MEAL~

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.



UNDERSTANDING HYDRANGEAS

Beloved by gardeners and landscapers for their bigger-than-life ornamental appeal, hydrangeas have what horticulturists call multi-season interest, maintaining beauty through spring, summer, and fall.

Pruning hydrangeas will keep plants healthy and increase the floral display. However, pruning timing is crucial and depends on the species of hydrangea.

New wood: Hydrangeas that bloom on new wood should be pruned in late winter to early spring, before new growth occurs.

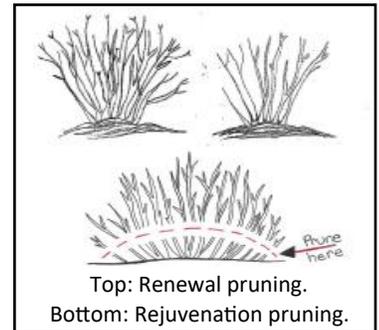
Old wood: Hydrangeas that bloom on old wood should be pruned following their summer flower display.

TWO PRUNING OPTIONS:

When pruning shrubs, gardeners can do a renewal pruning or a rejuvenation pruning.

Renewal pruning is often called thinning, and is the ideal method for multi-stemmed shrubs. Every year, remove one third to half of the older stems, and all dead stems. The youngest stems are the most vigorous and eventually will produce the best flowers. Cut the old, leave the young. An added benefit is that the older ones tend to be in the middle of the plant, which opens the plant to more light and airflow, meaning less disease and more vigorous growth. To reduce height, head back by cutting branches to a lateral bud. Lateral buds grow from a node along the side of a branch, as opposed to the tip of the branch.

Rejuvenation pruning removes all stems on the shrub to a few inches above the ground during late winter to early spring. This is recommended for overgrown or neglected shrubs. This method will rejuvenate the plant and new shoots will provide more blooms.



TYPES OF HYDRANGEA:

Panicled Hydrangea



Hydrangea paniculata, also known as panicled hydrangea, includes industry favorites like 'Limelight', Pinky Winky®, Quick Fire®, and 'Tardiva'. These are some of the most winter-hardy hydrangeas, and they are tolerant of urban . Native to Japan, these shrubs grow 6 to 10 feet high depending on cultivar, and bloom early to mid-summer. Panicled hydrangea has a long fragrant floral display beginning in June and last into September. The fall color is usually green with dappled yellow or red. They bloom on new wood and should be pruned in late winter or early spring.

Larger flowers can be produced by an annual thinning the plant to five to 10 primary canes. They can be rejuvenated by cutting all the way to the ground every few years.

Oak Leaf Hydrangea



Hydrangea arborescens are known as smooth hydrangea. It is native to Illinois. The most commonly planted cultivar is 'Annabelle.' It usually has large heart-shaped leaves, and equally massive summer flowers. The colors transition from green to white to brown. In nature, this plant is loose and wild-looking, but in a cultivated setting where additional water and fertilizers are provided, it makes a nice clumpforming shrub. Flowers appear in June, and a second floral display comes in August if spent flowers are removed. These plants respond well to rejuvenation pruning. Remove the outer canes in late winter.

Smooth Hydrangea



Hydrangea quercifolia, also known as oak leaf hydrangea, grows about 6-feet tall and 6-feet wide in an upright, broad round shape. Native to the United States, this shrub has large cone-shaped blooms that add color starting in May. The blooms last to the end of summer, when they have transformed from white, to purplish pink, to brown. It boasts large dark green leaves that turn rusty red in the fall and are reminiscent of oak leaves. Rough brown bark covers the stem. This plant blooms on old wood, meaning pruning must be done after flowering in late summer.

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Big Leaf Hydrangea



Hydrangea macrophylla is known as big leaf hydrangea. This hydrangea has a rounded shape and asserts pink blooms in basic soil or blue blooms in acidic soils. They are a litmus tests for soil pH.

Aluminum causes the flowers to turn blue; however, an elevated pH can lock up the aluminum particles in the soil, making it unavailable to the plant. Lowering the pH by applying aluminum sulfate or sulfur can turn your hydrangeas blue. Sulfur is a safer bet when trying to lower pH as sulfur reduces the chance of aluminum toxicity that can occur from using aluminum sulfate. An up-to-date soil test before adjusting your soil's chemical composition saves money and headaches.

If consistent moisture is not being applied, should be grown in partial shade. There are two forms of big leaf hydrangea: lace caps or mopheads. Some of the most common cultivars are Endless Summer®, 'Nikko blue,' and Twist and Shout®. Prune after flowering. It is best to give them somewhat of a sheltered location.

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**** Sometimes even the best pruning practices can still leave you without blooms, as harsh Kentucky winters can destroy stems and buds. ****

| SPECIES | Panicked Hydrangea | Oak Leaf Hydrangea | Smooth Hydrangea | Big Leaf Hydrangea |
|---------------|-----------------------------|--------------------|-----------------------------|--------------------|
| WHEN TO PRUNE | Late Winter or Early Spring | After Flowering | Late Winter or Early Spring | After Flowering |

More Information:

Manual of Woody Landscape Plants; Their Identification Ornamental Characteristics, Culture, Propagation and Uses. Michael Dirr. University of Illinois Extension: [Selecting Shrubs for your Home](#)

Grass Buzzers!

By: Lee Townsend, UK Extension Entomologist



Figure 1. Green June beetle (Photo: Lee Townsend, UK).



Green June Beetles



Bumble bee-like buzzing and ungainly flights are recognizable characteristics of green June beetle adults (Figure 1) as they patrol in search of mates and acceptable egg-laying sites. Swarms of beetles will fly over turf and pastures that have accumulations of thatch, grass clippings, or animal manure. Females burrow several inches into the soil to lay eggs in these areas because of the abundant decaying organic matter that is the food for their larvae (white grubs). Green June beetle larvae will feed until fall. Although not root feeders, these white grubs churn the soil and can uproot developing seedlings.



Figure 2. Blue-winged wasps are important natural enemies of white grubs. Adults frequent flowers (Photo: Lee Townsend, UK).



Blue-Winged Wasp



Blue-winged wasps (Figure 2) can be expected wherever green June beetle grubs develop. They follow the same flight patterns as the June beetles but with a very different, but beneficial, purpose. In this case, the wasps will enter the soil to lay eggs on developing larvae of white grubs. Intent upon their task, the wasps ignore those who move among their midst. While intimidating, they sting only when provoked (mashed, swatted, or stepped on). Blue-winged wasps have dark bodies and two yellow spots on the reddish-colored first abdominal segment.



Figure 3. Cicada killer wasp (Photo: Lee Townsend, UK)



Cicada Killers



Cicada killers (Figure 3) are also intimidating. These aerial behemoths dig solitary tunnels into well-drained soil in open, sunny areas. They are stocking their below-ground burrows with cicadas that they capture from nearby trees. Curious but stingless males will hover around those who enter their "space" but are harmless. These insects can be attracted to sounds of tractors and string trimmers, which provides a nerve-wracking experience for workers. However, they do not aggressively defend their turf.

Shop Smart at Your Farmers Market

By: Carrie Spry
Clark County Extension Agent for Horticulture



Farmers markets are flourishing. According to the U.S. Department of Agriculture, more than 5,000 exist today. Chances are one is located in your neck of the woods.

Many of Kentucky's popular "homegrown" offerings are becoming more available this month as markets make their way thru the current season. An hour perusing the stalls at your local market is a fun way to spend a morning, and the bonus is flavorful food straight from the garden to the table.

Here are a few tips to help you get the most from your trip to the market:

- 1 Shop early.** First of the season offerings like blueberries, peaches and sweet corn will quickly disappear from market tables. Arrive early for the best selection.
- 2 Make friends with farmers.** The person selling you produce is likely the person who grew it. Growers are full of information including everything from when the product was picked to the best way to prepare it for the table. This is your opportunity to find out about what you eat, where it comes from and who you are supporting with your purchase.
- 3 Shop for produce that is in season.** Smaller markets offer fruits and vegetables that are ripened on the vine right in your own community or surrounding area. Larger markets might include produce from no more than 100-150 miles away. Climate will determine what is in peak season. Eating in season means eating the best that nature has to offer at any given time. This is the most efficient way to take advantage of the earth's bounty.
- 4 Learn the difference between heirloom varieties and those mass produced for large markets.** The charm of farmers market is finding a source for that special tomato your grandmother grew. Heirlooms are meant to be ripened on the vine and your local market is the place to find variety and flavor not available just anywhere.
- 5 Buy for value but don't quibble over price.** Some crops may cost less than their grocery store counterparts but other specialty or hard to find items may cost more due to economies of scale. Often, produce found at your local market has been hand raised with lots of TLC and the difference in flavor and quality should be evident.
- 6 Take cash and a reusable shopping bag.** Many farmers/vendors accept debit/credit cards but some aren't equipped for electronic transactions. By bringing your own reusable shopping bag, you help eliminate the need for excess plastic which allows for a more organic experience all around.

Remember, locally grown foods are picked at their peak for freshness and flavor. They are full of vitamins and minerals and don't have to travel far from the field to the table. Eating or cooking the foods after they have just been picked allows you to retain those nutrients, too. A visit to your farmers market supports your local farmer, your community and your local economy and provides a flavorful experience at the family dinner table.



Kid's Day

Saturday, August 12

8 AM to 12 NOON

Located on Depot Street

\$10.00 Voucher

for the first 100 kids under
18 years old to spend at the
WCCFM on vegetables, fruit,
and meats.

Fun activities for the whole family!



Inflatables



Sno-Cones



Cookies & Cream Ice Cream Truck

Gold Sponsor: *Peoples Exchange Bank*

Bronze Sponsors: *Community Trust Bank
Central Bank*

Partner: *Clark County Extension*

Back to school blues!



Gus' QUICK TIPS for AUGUST

- 1 Many short season vegetables can be planted now for a fall crop. Look at beans, cucumbers, squash, radishes, lettuce etc. Keep in mind the shortening days will cause plants to mature more slowly. Allow at least two weeks longer than the predicted days to harvest.
- 2 Plant cool season crops like broccoli, cabbage, brussel sprouts and cauliflower now for best results. These crops perform better for us in fall than spring.
- 3 Finish trimming shrubs and hedges this month to allow time for re-growth to mature before winter.
- 4 Do not spray pesticides in the heat. Wait until late evening or early morning when temperatures are cooler. Always read labels thoroughly for additional precautions.
- 5 Divide crowded perennials now through mid September. This will help prevent diseases and provide you with more plants to share!
- 6 Harvest vegetables as they mature. Allowing fruits and vegetables to ripen seed on the plant will reduce further yields.
- 7 Monitor plants in the squash and pumpkin family for squash bug and squash vine borer. Treat as necessary before a significant problem develops.
- 8 Bagworms are still a problem on evergreens. Monitor plants closely as small bagworms are much easier to control than the more mature larvae.
- 9 Late summer brings the common tomato blights to forefront. Inspect plants regularly and remove any infected leaves as they appear. This will help control the spread of the disease. Also be careful not to wet foliage when watering as splashing water often spreads disease organisms.

RECIPE



Herbed Pasta with Roasted Cherry Tomatoes

| | | |
|----------------------------------|--|--|
| ½ pound whole wheat pasta | 4 chopped garlic cloves | 2 teaspoons dried oregano |
| 3 tablespoons olive oil | 1 medium chopped red bell pepper | 1 tablespoon chopped fresh parsley |
| 1 pint cherry tomatoes | 6 tablespoons chopped fresh basil | ½ teaspoon salt |
| 1 medium chopped onion | 1 teaspoon dried thyme | 1 teaspoon red pepper flakes (optional) |

1. **Cook** pasta according to package.
2. **Preheat** oven to 400°F.
3. **Score** each of the cherry tomatoes with a small X. **Toss** the tomatoes with 1 tablespoon olive oil and **roast** in oven for 10-15 minutes, until they burst.
4. **Sauté** onion in 2 tablespoons olive oil for 5 minutes.
5. **Add** garlic and red bell peppers. **Sauté** for an additional 5 minutes.
6. **Add** fresh and dried herbs, salt and oven roasted cherry tomatoes.
7. **Toss** with drained pasta.

Yield: 6, 1 cup servings.
Nutrition Analysis: 230 calories, 8 g fat, 1 g saturated fat, 0 mg cholesterol, 210 mg sodium, 35 g carbohydrate, 5 g fiber, 5 g sugar, 6 g protein.

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

