

SUMMER 2025 EDITION

HORTICULTURE HAPPENINGS NEWSLETTER

(SG)

Kristin's Comments



Happy Gardening!

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Welcome to the Summer 2025 Edition of the Horticulture Happenings Newsletter, your go-to source for all things horticulture! Here's a quick preview of what you'll find in this edition:

- Are you interested in learning more about growing basil in your home garden? Our comprehensive growing guide is available on page 2 of the newsletter.
- Several new gardening episodes are available on The Sunshine Gardening Podcast! To see the latest episodes and where to listen, please turn to page 3.
- Please mark your calendars for our upcoming Sourdough Workshop at the Warren County Extension Office on Wednesday, May 7th! For full details, please look at page 4 of the newsletter.
- Get ready for summer gardening activities with our calendars, which offer suggestions and tips for success! May's recommendations are on page 5, and June and July's are on page 6.
- The Warren County Extension Office is excited to offer a variety of gardening activities and programs for the summer! For more information about these events, please refer to page 7. We hope to see you there!
- Also, check out our Plate it Up! Kentucky Proud recipe for Tomato Basil Salad! The full recipe is featured on the back of the newsletter and is perfect for your upcoming gardening get-togethers. Enjoy!



Martin-Gatton
College of Agriculture,
Food and Environment
University of Kentucky.

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University of Kentucky, Kentucky State University, U.S. Department of Agriculture, and Kentucky Counties, Cooperating.
Lexington, KY 40506



Disabilities
accommodated
with prior notification.

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Growing Your Own Basil

SOURCE: NEP-237, GROWING YOUR OWN: BASIL

Basil is a flavorful herb that is easy to grow in pots or garden beds. Growing fresh basil can add great flavor to your meals for little cost.

Varieties:

- Genovese, a common variety of sweet basil, is popular because of its large leaves.
- Kapoor Tulsi (holy basil) is often added to teas and used in the kitchen. It is also resistant to downy mildew.
- Lemon has slimmer leaves and a tangy citrus flavor.
- Purple Ruffles has dark purple leaves.
- Sweet Thai has slim leaves and a spicy flavor. If downy mildew is a problem, consider disease-resistant varieties developed by Rutgers University.

How much to plant: If you plan to harvest basil often during the growing season, plant three to five plants. If not, plant one or two plants.

How and when to plant: Basil needs full sun and well-draining soil. It will grow well in a garden, a raised bed, or a pot. Choose a container at least eight inches across and eight inches deep if potted. You can also grow basil indoors, but it will need very bright light. During the growing season, basil performs best outside.

Basil does not handle frost well. You can plant basil seeds indoors four to six weeks before the earliest safe planting date, or you can plant basil seeds or seedlings in the garden after that date.

Basil seeds are tiny. Plant seeds just under the soil, about one-eighth inch deep, two to four inches apart, and lightly cover with soil. Seedlings should start to break through the soil five to seven days after planting. Thin seedlings when they have at least two pairs of leaves, spacing plants six to 12 inches apart. Add the small seedlings that you thinned out to soups and salads. If planting transplants, space basil at least 12 inches apart.

Harvesting: You can harvest basil often during the growing season. To harvest, use a sharp knife or scissors. Cut off a section of branch just above a set of leaves. For large recipes like pesto, you can harvest up to a third of the plant at one time. Allow the plant to regrow for a few weeks before making a large harvest again. Harvesting the stem tips will also make bushier plants and slow down flowering. When the plant flowers, the flavor of the leaves can change. You may want to remove flowers as they form to help new leaves to form. Before the first frost in the fall, you can move potted basil indoors to stretch the season a few extra weeks.

Basil Planting:

Depth- ⅛ inch

Spacing-

Seeds 2-4 inches apart
Transplants 12-18 inches apart

Safe Planting Dates:

Central KY
May 10 - August 20

Western KY
May 1 - August 25





The Sunshine Gardening Podcast

Looking to grow a healthier, more beautiful garden? The Sunshine Gardening Podcast is your go-to resource for expert advice, practical tips, and the latest trends in home gardening in Kentucky! Each episode features in-depth guidance on plant care, gardening solutions, and seasonal strategies—all designed to help you cultivate success in your garden. Please tune in and let your gardening knowledge grow with us!

Warren County Horticulture Extension Agent Kristin Hildabrand hosts the Sunshine Gardening Podcast. In each episode, Kristin interviews other Extension professionals and experts in their field on various topics related to gardening in Kentucky, such as vegetable gardening, flower gardening, insect pests, and much more! Each segment lasts about 20 to 30 minutes.

Search for "The Sunshine Gardening Podcast" on your preferred podcast platform to discover what information is covered in the podcast. You can find it on Apple Podcasts, Google Podcasts, TuneIn, Deezer, Spotify, iHeart Radio, and Amazon Music. Check out the QR code on this page to subscribe to the podcast! Subscribing or following will send you notifications whenever a new episode is published!

Listen to the latest or previous podcast episodes in the car or while taking a walk outside and from the comforts of your home! Some of the most recent episodes include:

- E41- The New UK Ag Weather Alert App: Your Gardening Companion with Matt Dixon, UK Senior Meteorologist
- E42- How to Identify and Control Invasive Plants with Dr. Ellen Crocker, UK Assistant Professor of Forest Health Extension
- E43- How to Build Self-Wicking Containers and Raised Bed Gardens with Dr. Steve Higgins, UK Biosystems & Engineering
- Coming Soon! Ticks in Kentucky with Dr. Hannan Tiffin, UK Assistant Professor Entomology

If you're a fan of The Sunshine Gardening Podcast, we'd love to hear from you! Leaving a review on your preferred podcast platform helps us expand our reach and grow our community. So, please consider leaving a review. We're also open to hearing from you if you have any questions, feedback, or suggestions for future podcast episodes.

**Subscribe NOW to
The Sunshine
Gardening Podcast at
the QR code here:**





GUT HEALTH & SOURDOUGH WORKSHOP

May 7th | 10am - Noon

Warren Co. Extension Office

Speaker: Jennifer Turner RDN/LD

\$35 Registration Fee (due in advance)

LIMITED SPOTS!

WHAT TO BRING:

- Large mixing bowl & spoon
- 5 lb bag all purpose or bread flour (organic preferred)
- Quart mason jar w/ring (wide mouth preferred)
- Apron (optional)
- ¼ c & 4 c measuring cup
- Flour sifter (optional)

WHAT YOU LEAVE WITH:

- A sourdough loaf in progress
- Established sourdough starter
- Love Your Gut - health tips
- Knowledge & Skills

RSVP & PAYMENT DEADLINE

MAY 5TH

☎ 270-842-1681



May Garden Calendar

- Continue pruning spring-flowering shrubs immediately after they have bloomed.
- Apply 2 to 4 inches of fresh mulch to landscape and garden beds. Once decomposed, organic mulches like straw, grass clippings, and leaves return nutrients to the soil.
- May is the month for planting several seeds and transplants of warm-season vegetable crops. Below are the recommended dates for planting specific warm-season crops in the home vegetable garden.
- Start seeds outdoors of sweet Corn, mustard, radishes, and lettuce for western KY on May 1st and central KY on May 11th.
- Start seeds outdoors of green beans and lima beans for western KY on May 7th and for central KY on May 17th.
- On May 7th, transplants of eggplant, peppers, tomatoes, muskmelons, sweet potatoes, watermelons, and squash will be moved to the garden for western Kentucky and on May 17th for central Kentucky.
- Make sure to provide plants with water after being planted in the ground.
 - Cucumber- flowering and fruit development
 - Eggplant- uniform supply from flowering through harvest
 - Melon- fruit set and early development
 - Pepper- uniform supply from flowering through harvest
 - Summer squash- bud development, flowering, and fruit development
 - Sweet Corn- silking, tasseling, and ear development
 - Tomato- uniform supply from flowering through harvest
- For vegetables to produce lush, continuous growth throughout the season, they will need a uniform supply of nutrients.
 - Cucumber- apply 1 week after blossoming begins and the same amount 3 weeks later.
 - Eggplant- after the first fruit set
 - Muskmelons- apply 1 week after blossoming begins and the same amount 3 weeks later
 - Peppers- after the first fruit set
 - Squash- additional nitrogen might reduce yield or lower quality
 - Sweet Corn- when plants are 12 inches tall
 - Tomatoes- apply 1 to 2 weeks before first picking and the same amount 2 weeks after first picking.
 - Watermelon- additional nitrogen might reduce yield or lower quality
- Plant annual flowers in containers for added beauty or fill in perennial beds to help conceal the yellowing foliage of spring flowering bulbs.
- Design a garden with intention. Select a theme for the garden and then select plants that fit the theme. Some themes might include a salsa garden, a pizza garden, a salad garden, a cutting flower garden, a herb garden, etc.





June-July Garden Calendar

- Harvest garden flowers, vegetables, and herbs in the morning for the best freshness. Ensure they are taken inside and stored correctly to maintain their freshness.
- Carry out watering routines between 6 a.m. and 10 a.m. to allow plants plenty of time to dry off during the day. Target the water stream right at the base of the plant so the root system can absorb it. Avoid splashing the foliage with water to reduce foliar diseases.
- In June, apply a 2—to 3-inch layer of mulch around plants to help conserve soil moisture and reduce weeds. Newspaper or straw are good mulches to consider.
- Fertilize vegetables at the proper time to produce lush, continuous growth. Generally, vegetables should be well-fed when they are young and give an additional boost when flowering and reproduction begin.
- Tackle weeds regularly so they don't get out of hand. Hand-pull or hoe weeds as soon as you see them while they are still young and actively growing before they flower and set seed.
- Monitor the lawn for diseases.
- Watch and scout for various insect pests that can invade the home vegetable garden or landscape. Remove insects by handpicking them off the plant in the morning and putting them into a bucket filled with soapy water.
- If you suspect a plant disease, discard any diseased plant that could spread to other plants. Avoid putting diseased plant material in the compost pile.
- If you have questions about insect pests or plant diseases, you can contact your local Extension Office for more information on recommendations and control options.
- Some annual and perennial flowers benefit from deadheading, which removes spent blooms and encourages a longer bloom time and neater appearance.
- Watch and inspect landscape trees and shrubs such as juniper, arborvitae, spruce, pine, and cedar for bagworms.
- To control bagworms, inspect susceptible plants regularly in the landscape. Search the plant for small, upright bags made of plant material that look like tiny ice cream cones. Handpick and drop bags into a 10 percent bleach water solution to destroy them and assist with sanitation. For added plant protection, apply an insecticide. The key to successful insecticide application is to catch the larvae when they are less than ½ inches long, usually in early June.
- Start planning and preparing for Kentucky's fall gardening season in July by adding cool-season vegetables. For more information about fall vegetable gardening, see the Home Vegetable Gardening in Kentucky, ID-128 publication.



Save THE Date

Fairy Garden Tour
 Sunday, May 18, 2025
 1:00 - 4:00pm



Come see us at the

**Warren County Extension Master Gardeners
 Certified Monarch Waystation!**

5162 Russellville Road | Bowling Green, KY

What's the Buzz about Native Bees?

Tuesday, May 27th
 6:00 PM

Speaker:
 John Zippay

Discover Kentucky's native bee
 species and tips for excellent
 garden photography!

RSVP by Thursday, May 22, at the
 Warren County Extension Office
 (270) 842-1681.

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Pollinator Photo Contest

Join us in celebrating the diverse
 pollinators that frequent the
 Warren County Extension Office Master
 Gardener Monarch Waystation! Share your
 captivating photos of any pollinators, such
 as bees, beetles, butterflies, hummingbirds,
 moths, wasps, and more, that you have
 spotted at the Waystation, and get a chance
 to win an exciting prize!

Submission guidelines:

- Photos must be taken at the Monarch Waystation and Pollinator Patches located at 5162 Russellville Road, Bowling Green, KY 42101, between June 1-September 30, 2025.
- Please do not move caterpillars or butterflies since they are in their natural habitat.
- Participants may enter the contest with **up to 3 photos** in one of these categories: Youth (under age 18), Adult, and Experienced Photographer. Please note the name and category with each entry.
- Photos should be submitted in high-quality (300 DPI or greater) electronic format (jpg or png files) electronically at warren.ext@uky.edu OR on Facebook using #WarrenCoExtensionMasterGardeners by September 30, 2025.
- Winning photos may be used in future Extension & Master Gardener promotions, and the photographer will be credited.
- Participation in this contest implies full acceptance of all rules.

**Prizes will be awarded to 1st place winners and an overall winner.*

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Fabulous Fungi to Increase Soil Health

TUESDAY, AUGUST 26
 6:00 PM

SPEAKER: KRISTEN
 BAILEY WILSON

TO RSVP, CONTACT THE WARREN COUNTY EXTENSION
 OFFICE AT (270) 842-1681 BY FRIDAY, AUGUST 22ND.



Tomato Basil Salad

SOURCE: PLATE IT UP! KENTUCKY PROUD

Ingredients:

- 1/4 cup fresh basil leaves
- 1 pint cherry, grape or other salad tomatoes, halved (2 cups)
- 1 large cucumber, chopped (2 cups)
- 3 green onions, chopped (1/2 cup)
- 1 small yellow bell pepper, seeded and diced
- 3 tablespoons crumbled, fat free feta cheese
- 3 tablespoons olive oil
- 3 tablespoons white balsamic or white vinegar
- Salt and freshly ground pepper

Directions:

Roll basil leaves lengthwise and cut across into 1/4 inch strips. Combine basil, tomatoes, cucumber, green onions, bell pepper and cheese in large bowl. Whisk olive oil with vinegar. Drizzle over salad ingredients and lightly toss to cover. Season with salt and pepper to taste.

Nutritional Analysis: 150 calories, 10 g fat, 1.5 g saturated fat, 0 mg cholesterol, 200 mg sodium, 11 g carbohydrate, 2 g fiber, 5 g sugars, and 3 g protein.



Grow Your Own Basil



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