Montgomery County

#### Cooperative Extension Service

# HORTICULTURE HAPPENINGS September 2025

Cheyenne Lamb CEA for Horticulture 106 E. Locust Street Mt. Sterling, KY 40353

cheyenne.lamb@uky.edu

Phone: (859) 498-8741

### FEATURED THIS MONTH:

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- KY Weed Control Field Day-Page 5
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- Produce Profile- Pages 7
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# GREETINGS FROM YOUR LOCAL HORTICULTURE AGENT



September is one of my favorite months in Kentucky. The mornings are cooler, the pace slows, and it feels like a natural time to pause and look ahead to fall. For gardeners, it's a season of opportunity—planting cool-season vegetables, refreshing lawns, dividing perennials, and tackling those late-season pests. Small steps now will set the stage for a smoother spring.

I look forward to connecting with you through our fall programs and encourage you to reach out anytime with questions or updates from your own garden or projects.

Keep an eye out for articles from me in the local paper and keep an ear out to hear me on the radio!

#### 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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#### Cooperative Extension Service

# Montgomery County 2025 Horticulture Uncoming Euents



SEPT 16 12 PM Soils

OCT
21
1 PM
Fall Centerpieces

**23**6 PM

Spooky Pollinators

NOV 11 11 AM Victory Gardens

**20**6 PM

Tulip Time

DEC 16 11 AM Holiday Plants

DEC 18 12 PM Holiday Wreath All programs and classes listed are hosted at the Extension Office Ed Center at 104 E Locust Street Mt. Sterling, KY 40353

#### Cooperative Extension Service

Agriculture and Natural Resources
Family and Consumer Sciences
4-H Youth Development
Community and Economic Development

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## Composting

Join Horticulture agent, Cheyenne Lamb on Tuesday, September 2<sup>nd</sup> at 6:00 p.m. to learn about composting!

There will be a short presentation about composting and a demonstration on compost barrels.

Call the extension office at the number below to sign up!

Montgomery Co. Extension Education Center 104 E. Locust Street Mt. Sterling, KY 40353 (859) 498-8741





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Lexington, KY 40506









Join Horticulture agent, Cheyenne Lamb on Tuesday, September 16<sup>th</sup> at 12:00 p.m.

to learn about soils!

Topics will include soil profiles, soil testing, and soil amendments. After the presentation stick around to make a sweet treat with the knowledge you gain!

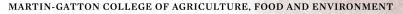
Call the extension office at the number below to sign up!

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#### KENTUCKY MECHANICAL WEED CONTROL FIELD DAY

PIEASE NOTE THAT YOU WILL BE RESPONSIBLE FOR YOUR OWN TRANSPORTATION.

REGISTRATION GOES THROUGH UK CENTER FOR CROP DIVERSIFICATION.



## INTEGRATED PEST MANAGEMENT CORNER

This month the IPM Corner covers boxelder bugs. I have included fast facts from from the publication "Boxelder Bugs" in this edition of Horticulture Happenings.

#### Fast Facts

- Boxelder bugs are true bugs that are commonly found on fruitbearing boxelder, maple, and ash trees.
- While boxelder bugs can be an annoying presence during peak months, they do not bite or sting humans or animals.
- There is also no evidence that boxelder bugs can transmit diseases.
- Boxelders do not have the potential to become a serious indoor pest as they rely on fruit-producing trees to reproduce.

The full publication can be found at https://entomology.ca.uky.edu/sites/entomology.ca.uky.edu/files/ef4444b.pdf

This University of Kentucky publication was written by Hannah Blevins, Graduate research assistant, Jonathan L. Larson, and Zach DeVries, Extension specialists. Information provided to you by Cheyenne Lamb, Montgomery County Horticulture Agent.

Feel free to get in touch with me at cheyenne.lamb@uky.edu or call me at (859) 417-7080 or stop by my office located at the Montgomery County Extension Office Annex building, 102 E. Locust Street, Mt. Sterling, KY 40353.

#### PRODUCE PROFILE

This edition of "Horticulture Happenings" produce profile is sweet potatoes. I have included a few fun facts from the full fact sheet which can be found at the following web address https://www.planeatmove.com/wp-content/uploads/2023/07/NEP232.pdf.

Fun & Useful Tidbits on Sweet Potato Gardening

- Sweet Potato Varieties for Kentucky Gardens:
  - Beauregard
  - Hernandez
  - O'Henry
  - Japanese/Murasaki
  - Covington
- Despite their name, sweet potatoes aren't related to white potatoes! They belong to a different botanical family entirely
- Sweet potatoes are packed with vitamin A and vitamin C, making them a nutritious addition to your garden and dinner table
- You can grow sweet potatoes from "slips"—sprouts that form when a mature sweet potato is placed in moist soil. These slips can be started indoors a few weeks before the outdoor planting season
- Yields & Spacing
  - A 10-foot row can yield at least 10 pounds of sweet potatoes—great yield for small plots!
  - o Plant slips 12 to 15 inches apart in rows about 36 inches wide to give the vines room to spread
- Expect your sweet potatoes to mature in 90 to 140 days, depending on the specific variety you grow
- Soil & Fertilizer Tips
  - Sweet potatoes thrive in loose, sandy soil with good drainage.
  - · Mounding soil into hilled rows helps improve drainage and soil structure.
  - Getting a soil test from your county Extension agent is recommended—
    especially because too much nitrogen in summer can significantly reduce
    yields
- Keep the Soil Moist (But Not Too Wet)

Information provided to you by Cheyenne Lamb, Montgomery County Horticulture
Agent.

Authors

Daniel Bowen, Extension Associate Rick Durham, Extension Consumer Horticulture Specialist Rachel Rudolph, Extension Vegetable Specialist

Contributors

Jann Knappage, Food System Specialist Rita May, Senior Extension Associate Michele West, Marketing and Social Media Specialist

#### LET'S GET COOKING



#### Baked Apples and **Sweet Potatoes**

5 medium sweet potatoes

4 medium apples

1/2 cup margarine 1/2 cup brown sugar 1/2 teaspoon salt

1 teaspoon nutmeg 1/4 cup hot water 2 tablespoons honey

1. Boil potatoes in 2 inches of water until almost tender

2. Cool potatoes, peel and slice. Peel, core and slice apples.

3. Preheat the oven to 400°F. Grease a casserole dish with a small amount of margarine.

4. Layer potatoes on the bottom of the dish.

Add a layer of apple

Sprinkle some sugar, salt, and tiny pieces of margarine over the apple

7. Repeat layers of potatoes, apples, sugar, salt and margarine.

8. Sprinkle top with nutmeg.

Buying Kentucky Proud is easy. Look for the label at your

grocery store, farmers' market, or roadside stand.

9. Mix the hot water and

honey together.

10. Pour over top of casserole.

11. Bake for 30 minutes.

Yield: 6, 1 cup servings.

**Nutrition Analysis: 300** calories, 8 q fat, 59 q carbohydrate, 0 mg cholesterol, 320 mg sodium.

Source: USDA Food Stamp Nutrition Connection, Recipe finder, June, 2008.



Kentucky Apples

SEASON: Early summer through December.

**NUTRITION FACTS:** A medium size apple, about 2 to 2½ inches round, has about 75 calories and provides bulk in the diet, which helps the body digest food. The apple is low in sodium and high in potassium, making it a great natural snack.

SELECTION: Look for firm, crisp, well-colored fruit. Avoid those with shriveled skins, bruises, worm holes, and decayed spots. Always handle apples gently to avoid causing bruises, blemishes, or other defects.

STORAGE: Use those with bruises or skin breaks as soon as possible. Apples that are slightly underripe should be stored in a cool place to ripen. Once ripe, apples will keep a week or longer stored in the refrigerator vegetable drawer or in a plastic bag.

PREPARATION: Raw apples will darken when the cut surface is exposed to the air. Protect cut or peeled apples from darkening by mixing with ascorbic

acid such as lemon or orange juice. Only work with about five apples at a time to prevent darkening. Mix 1 teaspoon ascorbic acid with 3 tablespoons of water. Toss gently with apple slices. Apples may be preserved by several methods: freezing, drying, or canning. Please contact your county Extension office for more information.

VARIETIES: More than 2.500 varieties are found in the United States. The following are easily available and popular in Kentucky: Lodi, Red Delicious, Rome, Winesap, Gala, Jonathan, Cortland, and Golden Delicious.

#### APPLES 1

Educational programs of Kentucky Cooperative Extension serve all people regardless of race, color, age, sex, religion, disability, or national origin. For more information, contact your county's Extension agent for Family and Consumer Sciences or visit www.ca.uky.edu/fcs.

Source: USDA

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