


Montgomery County

 Cooperative
Extension Service

HORTICULTURE HAPPENINGS

August 2025

Cheyenne Lamb

Cheyenne Lamb

CEA for Horticulture

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GREETINGS FROM YOUR LOCAL HORTICULTURE AGENT



As summer reaches its peak, gardens are bursting with color, produce is rolling in, and fall planting is right around the corner. This month, we're focusing on late-season garden care, prepping for autumn crops, and keeping plants healthy during the hottest stretch of the year. Whether you're harvesting, preserving, or planning ahead, there's something for every grower inside. Let's dig into August together!

SCAN ME!



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OUT AND ABOUT

Horticulture Agent Cheyenne Lamb went to the Kentucky turfgrass field day to learn more about the different types of grasses that can be used on sports fields. The tour was hosted on the University of Kentucky's sports complex.

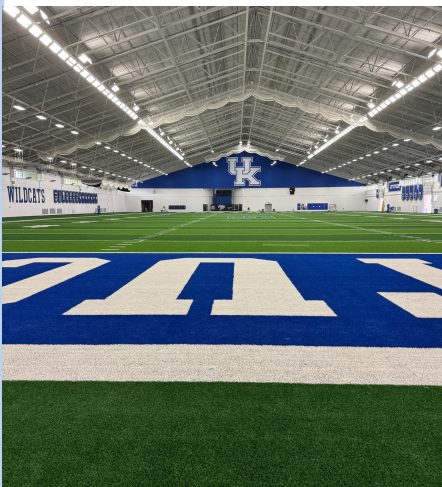
Fields included on the tour were the softball, soccer, baseball, practice football, and Kroger fields. After the lunch break a presentation was given by Dr. Chase Straw from Penn State University about "Optimizing investment, environmental impact, and user health of community level sports field".

This training has equipped me with knowledge that can be applied to local sports fields as well as home lawns.

For any turf and lawn questions please do not hesitate to email me at

cheyenne.lamb@uky.edu

or call me at 859-417-7080.



TWILIGHT TOUR

Three friendly faces accompanied me on the Twilight Tour of the University of Kentucky's South Farm. South Farm is a horticulture research farm in the Martin-Gatton College of Agriculture, Food, and Environment.

This tour took us on a tractor ride through different research projects being conducted by students, professors, and extension specialists. Stops included on the tour were cider apple production, blueberry cultivars, greenhouse tomato production, soil solarization, cut flower production, season extension practices, and coffee roasting.

This tour gave each of us knowledge to take back and apply to our gardening practices. I had the opportunity to talk with other agents about program ideas so be on the look out for those!

I hope you all will come with us next time or on the next horticulture happening!



SAUCERS AND SUCCULENTS

25 participants gathered for a fun, hands-on workshop where they learned all about succulents and created their own teacup succulent planter!

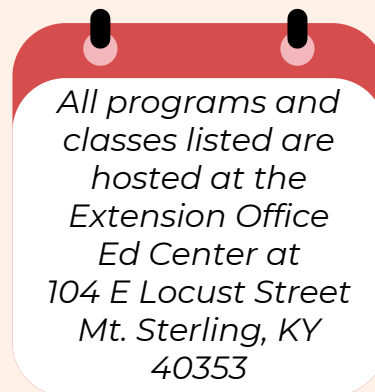
They learned that succulents love bright, indirect sunlight, use the "soak and dry" watering method, and always use well-draining soil. We also discussed the different types of succulents and how to propagate them once they get bigger.

Keep an eye out for more programs like this in the future! If you have any questions feel free to reach out to me, Cheyenne Lamb, at the Montgomery County Extension Office. You can stop by, email me at cheyenne.lamb@uky.edu, or you can call or text me at 859-417-7080.



Montgomery County 2025 Horticulture Upcoming Events

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Composting

Join Horticulture agent, Cheyenne Lamb on
Tuesday, September 2nd 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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Soils

Join Horticulture agent, Cheyenne Lamb on
Tuesday, September 16th 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

Save the Date: Kentucky Mechanical Weed Control Field Day – September 23, 2025

Join growers, ag professionals, and researchers for a dynamic hands-on learning event at the UK Horticulture Research Farm (4321 Emmert Farm Ln, Lexington)! This event runs from 8 a.m. to 4 p.m., with registration open until September 9th.

Why Attend?

- Get up close with a variety of mechanical weeding tools—from hand tools and walk-behind tractors to four-wheel units and camera-guided equipment.
- Participate in live field demos and learn how to adjust cultivators and tools for different specialty crops.
- Discover the latest innovations in physical weed control suited to small-, mid-, and large-scale operations.
- Connect with peers and expert practitioners—exchange ideas, challenges, and strategies.

Who Should Attend? This field day is ideal for:

- Specialty-crop producers seeking effective non-chemical weed control.
- Ag professionals, and consultants supporting sustainable crop systems.
- Anyone interested in the latest on mechanical cultivation technology and practice.

Logistics & Contacts:

- Date & Time: Tuesday, September 23, 2025, 8 a.m.–4 p.m.
- Location: UK Horticulture Research Farm, Lexington, KY
- Cost: \$55 (includes lunch), registration due by September 9th

Registration: Online (<https://ccd.uky.edu/mwcfld>) or via check—contact Alexis Sheffield at alexi.sheffield@uky.edu

Don't miss this valuable opportunity to expand your toolkit for mechanical weed control—gain practical knowledge, test cutting-edge equipment, and build connections to enhance sustainable production in Kentucky!



PLEASE 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 the spider mite and its impact on the home landscape. I have included a summary of the publication in this edition of Horticulture Happenings.

Spider Mites are common pests in many landscapes in Montgomery County. The full publication can be found at the following web address

<https://entomology.ca.uky.edu/files/ef438.pdf>
or by contacting me at the extension office.

This University of Kentucky publication was written by Michael F. Potter, Extension Professor and Daniel A. Potter, Professor.

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.



SPIDER MITES IN THE LANDSCAPE SUMMARY



What Are Spider Mites?

- Tiny, eight-legged pests related to spiders.
- Feed on plant sap, causing stippling, leaf bronzing, webbing, and even plant death in large numbers.
- Thrive in hot, dry conditions and reproduce rapidly.

Common Spider Mite Species in Kentucky

Species	Common Hosts	Peak Activity	Overwintering
Two-Spotted	Deciduous Ornamentals	Summer	Adult Females
European Red	Fruit Trees	Warm Season	Eggs on Bark
Spruce	Spruce, Juniper, and Pine	Spring/ Fall	Eggs on Needles
Southern Red	Hollies and Azaleas	Spring/ Fall	Eggs under Leaves

Monitoring Tips

- Check undersides of leaves for mites, eggs, and webbing.
- Tap leaves over white paper to spot mites as tiny moving dots.
- Use a 10-20× hand lens for closer inspection.

Management Strategies

- Cultural: Spray leaves with water, reduce dust, avoid excess nitrogen.
- Biological: Encourage predatory mites, lady beetles, lacewings.
- Chemical:
 1. Use miticides or horticultural oils/insecticidal soaps.
 2. Repeat applications often needed.
 3. Cover leaf undersides thoroughly.
 4. Dormant oils help reduce overwintering mites.

Full resource: <https://entomology.ca.uky.edu/files/ef438.pdf>

ENTFACT-438

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PRODUCE PROFILE

This edition of “Horticulture Happenings” produce profile is bell peppers. I have included a summary of the full fact sheet which can be found at the following web address <https://www.kysu.edu/documents/college-of-agriculture-communities-the-sciences/urban-ag/Bell%20Pepper%20Fact%20Sheet.pdf>.

This article comes from Kentucky State University Extension. It was written by Oluwaseun Mofikoya, Research & Extension Associate for Organic Agriculture and Theoneste Nzaramyimana, PhD, Assistant Professor for Urban Agriculture.

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.

BELL PEPPER SUMMARY

What is a Bell Pepper?

- Bell pepper (*Capsicum annuum*) is a non-pungent member of the chili pepper family.
- It is native to tropical Central and South America and widely grown in many parts of the world.
- Known for its sweet, mild flavor and crisp texture, it is used in many culinary dishes.

Colors & Varieties

- Available in green, red, orange, yellow, and purple.
- Green peppers are harvested before full maturity.
- Other colors are fully ripe, sweeter and higher in nutrients.

Growing Conditions

- Grows best in warm, fertile, well-drained soils.
- Requires full sun and should be protected from strong winds.
- Prefers soil pH between 6.0 and 6.8.
- Do not plant where other solanaceous crops (like tomatoes or eggplants) were grown the previous year.

Planting & Care

- Start from transplants, not seeds, for best results. Space plants 12–18 inches apart in rows that are 2–3 feet apart.
- Requires consistent watering, especially during dry periods.
- Mulching helps conserve moisture and control weeds.
- Practice crop rotation to reduce disease risks.

Harvesting

- Harvest when fruit is firm and of desired color.
- Green peppers are typically ready about 70–75 days after transplanting.
- Colored peppers take 2–3 more weeks to mature.

Full resource: <https://www.kysu.edu/documents/college-of-agriculture-communities-the-sciences/urban-ag/Bell%20Pepper%20Fact%20Sheet.pdf>

KSU Cooperative Extension Bell Pepper Fact Sheet

Kentucky State University

LET'S GET COOKING



Grilled Pepper and Portabella Mushroom Sandwich

1 large red bell pepper	½ cup extra virgin olive oil	4 whole wheat buns
1 large tomato	Salt and pepper to taste	4 1-ounce slices fresh mozzarella cheese
1 small sweet onion	4 portabella mushroom caps, ¾ inch thick	4 tablespoons garlic hummus
16 fresh basil leaves		

Preheat outdoor grill to medium heat; **spray** grill grid and grill skillet with non-stick cooking spray. **Cut** pepper in half; **remove** core and seeds. **Cut** lengthwise, in ½ to 1 inch strips. **Cut** tomatoes and onion into ½ inch slices. **Wash** basil and remove stems. **Whisk** salt and pepper with olive oil. **Brush** both sides of mushroom caps with seasoned oil. **Place** on grill grate and cook until tender. **Remove** and keep warm. **Brush** pepper strips and onion slices with seasoned oil; **put** in grill skillet and **place** on grill. **Cook** until tender. **Separate** the buns and lightly **brush** halves with seasoned oil; **place** halves, oil

side down, on grill grate; **grill** until warm with grill marks. On the bottom bun, **add** 1 slice mozzarella cheese. **Heat** until slightly melted. **Remove** from grill. On top of the cheese, **add** one grilled mushroom cap, one tomato slice, one slice grilled onion, four grilled pepper strips and four basil leaves. **Spread** top half of bun with one tablespoon hummus and **add** to sandwich.

Yield: 4 sandwiches

Nutritional Analysis: 470 calories, 29 g fat, 7 g saturated fat, 20 mg cholesterol, 549 mg sodium, 36 g carbohydrate, 3 g fiber, 10 g sugars, 16 g protein.

Kentucky Peppers

SEASON: June to September

NUTRITION FACTS: Sweet and hot peppers are low in calories, high in vitamin C and are a good source of vitamin A. One raw, medium sized pepper has around 20 calories. Red peppers are higher in vitamins A and C than green peppers. Hot peppers also contain capsaicin, an antioxidant found in its membranes and seeds. Removing these will make the pepper milder.

SELECTION: Select peppers that have firm, smooth skin. Avoid flabby, wrinkled or soft peppers.

STORAGE: Store unwashed in a paper towel then refrigerate in a plastic bag for up to ten days. Rinse before using.

PREPARATION: Wash carefully without bruising. Peppers can be served raw, grilled, stuffed or roasted. Add them to salads, casseroles or Mexican dishes.

PRESERVING: Peppers can be preserved by freezing, drying or canning.

To freeze: Wash, stem and seed peppers. Package, leaving no head space. Seal and freeze.

KENTUCKY PEPPERS

Kentucky Proud Project

County Extension Agents for Family and Consumer Sciences

University of Kentucky, Dietetics and Human Nutrition students

July 2017

Source: www.fruitsandveggiesmatter.gov

Buying Kentucky Proud is easy. Look for the label at your grocery store, farmers market, or roadside stand. <http://plateitup.ca.uky.edu>



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the UK Office of Equal Opportunity, 13 Main Building, University of Kentucky, Lexington, KY 40506-0032 or

US Department of Agriculture, Office of the Assistant Secretary for Civil Rights, 1400 Independence Avenue, SW, Washington, D.C. 20250-9410.