



## Preventing Postharvest Disease Losses in Vegetable Crops

Vegetable produce is often soft, perishable, and particularly susceptible to a range of damage during harvest and storage. Growers can experience postharvest crop losses between 25% and 50%. A significant percentage of postharvest losses are caused by plant diseases. Infection by disease-causing pathogens can occur in the field and/or through wounds during harvest. Under moist conditions or high humidity, these infections can develop into molds, rots, or other decay. Even produce destined for fresh market can develop postharvest diseases during short-term storage.

(Right) Figure 1: Choanephora fruit rot can begin in the field and advance in storage. (Photo: Kim Leonberger, UK)

**Infection in the Field**  
Plant diseases such as fruit rots, leaf spots, and root rots can occur while plants are growing or while fruit are maturing (Figure 1). Infections can remain latent (dormant) until produce reaches a particular stage of maturity or until certain environmental conditions are reached... continued on page 2



### Cooperative Extension Service

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# AUGUST

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- Estill County 4-H Seed Library
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- KY Proud Recipe

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### Cooperative Extension Service

Agriculture and Natural Resources  
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Disabilities  
accommodated  
with prior notification.

Continued from page 1...

## Management

- Maintain a disease management program all season.
- Discard diseased and damaged produce as soon as it is visible.
- Avoid mixing diseased produce with healthy produce (e.g., in storage bins).
- Apply fungicides at harvest or after harvest if field disease was present.

## Infection During Harvest & Handling

Wounds, bruises, desiccation, and exposure to temperature extremes can weaken produce and allow pathogen entry, resulting in disease. Many of the same plant pathogens that infect crops in the field can also infect wounded or damaged produce during harvest. Disease may appear soon after produce is moved to the cooler or storage, or there may be a delay in disease development.

## Management

- Minimize wounds and bruises during harvest, handling, and packaging.
- Raise bins and buckets off the ground during harvest.
- Cool produce as soon as possible.
- Avoid leaving harvested produce in the heat or sun.
- Wash dirty or muddy produce and dry thoroughly before storage.
- Wash and sanitize bins and equipment before each harvest.

Figure 2: Conditions such as excess moisture and improper storage may allow for disease development. (Photo: Kim Leonberger, UK)

By: Kim Leonberger, Plant Pathology Extension Associate and Nicole Gauthier, Plant Pathology Extension Specialist

## Disease in Storage

Improper storage conditions can provide ideal environments for disease-causing organisms to infect (Figure 2). Healthy produce can become diseased in storage when moisture is too high, temperatures are too warm, and pathogens are present.

## Management

- Separate produce by type, harvest date, and field origin.
- Cool produce as soon as possible while remaining within the safe range for the specific crop.
- Monitor storage temperature and humidity.
- Increase ventilation.
- Raise produce off the floor.
- Reduce surface wetness by maintaining equipment and keeping produce dry.
- Follow a strict sanitation program, which is critical.
  - If vegetables must be washed, they should be completely dry before storage. Keep all surfaces clean; sanitize regularly. Wash and sanitize all bins, tools, and harvest materials before bringing them into coolers or storage units.
  - Inspect stored produce regularly and discard damaged and diseased material immediately.





# orchard walk



**Wednesday, August 13**



**6-8PM ET**



University of Kentucky North Farm  
1925 Research Farm Road, Lexington



SAVE THE DATE

K E N T U C K Y

*Fruit and Vegetable Conference*

Bowling Green | January 11-13, 2026





# Kentucky Mechanical Weed Control Field Day

UK HORTICULTURE  
RESEARCH FARM

LEXINGTON, KY

**SEPT 23**

8 AM-4 PM EST



MIDWEST  
TRANSITION TO ORGANIC  
PARTNERSHIP PROGRAM



Center for Crop  
Diversification

Martin Gannon College of Agriculture,  
Food and Entomology

## WOODLAND OWNER EXTRAVAGANZA

Join us for a day filled with  
networking, learning, and  
connecting YOU, the woodland  
owner, with over **15 ESSENTIAL  
AGENCIES** you need to enhance  
your woodlands.



Saturday, August 16  
**9 AM – 3:30 PM**  
**LUNCH INCLUDED**



Pendleton Co. Extension Office  
**45 DAVID PRIBBLE DR.**  
**FALMOUTH, KY**

Kentucky  
Woodland  
Owners  
Short Course

15 Agencies

Woodland  
Management  
Assistance

### Financial Help Avenues

Wildlife Habitat  
Resources

6 Webinars  
Included

Farm  
Tour



Cooperative  
Extension Service  
**FORESTRY AND NATURAL  
RESOURCES - EXTENSION**

Register:

[WOSC.ca.uky.edu/2025-WOSC](https://WOSC.ca.uky.edu/2025-WOSC)





# 2025 CENTRAL KENTUCKY HAY IMPROVEMENT PROGRAM

Testing provides nutritional value of hay to assist in balancing rations, and can result in reduced feed cost, increased animal performance, and information to improve forage stands.

**Free analysis to determine hay quality and livestock needs.**

**Call your local  
Extension Office to  
sign up.**



**DEADLINE TO REGISTER:  
September 29**

## **Cooperative Extension Service**

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

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

# ESTILL COUNTY BEEKEEPERS ASSOCIATION

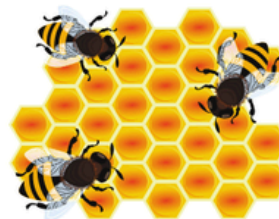


**NEXT MEETING: AUG 26 AT 6:00 PM**

Meetings are planned to occur on the last Tuesday of every month at 6:00 pm at Estill County Extension Office.

Calling all beekeepers, beginners or experienced....  
Join us to meet monthly with beekeeping updates,  
networking, and potluck meals. Join our Facebook group  
at: Estill County Honey Bee Association

If you have any questions, or  
would like to RSVP, please call  
(606) 723-4557.



*EmmaLee*

Emma Lee,  
County Extension  
Agent for Agriculture  
& Natural Resources

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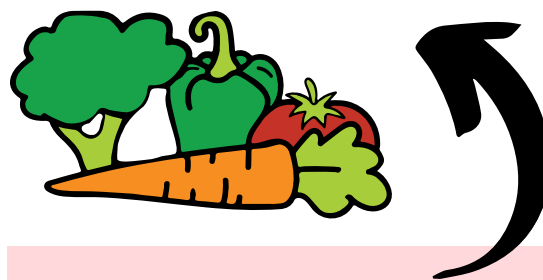


**Table 20.14.** Vegetable gardener's calendar with planting dates for Western, Central, and Eastern Kentucky<sup>1</sup>

Western Ky	Central Ky	Eastern Ky	Planting Method <sup>2</sup>	Crop
Jan. 15	Jan. 22	Jan. 29	I	Onions
Feb. 1	Feb. 8	Feb. 15	I	Brussels sprouts
Feb. 15	Feb. 22	Mar. 1	I	Cole crops (Broccoli, cabbage, cauliflower, kohlrabi), lettuce, Chinese cabbage
Mar. 1	Mar. 8	Mar. 15	O	Spinach, mustard, beets, peas, edible podded peas
Mar. 15	Mar. 15	Mar. 22	M	Cabbage, kohlrabi
			O	Asparagus and rhubarb (crowns), beets, carrots, collards, kale, mustard, spinach, peas, edible pod-ded peas, early potato seed pieces, radishes, turnips, green onions, onion sets, endive
			I	Peppers, tomatoes, eggplant, sweet potato slips. Dig and divide any 4 year old rhubarb plants. Fertilize asparagus and rhubarb with 1 lb 5 10 10 per 100 sq ft.
Apr. 1	Apr. 8	Apr. 15	M	Broccoli, cauliflower, collards, lettuce, Chinese cabbage, Swiss chard, onions from seeds
			O	Mustard, spinach, radishes, lettuce, Swiss chard
Apr. 5	Apr. 12	Apr. 19	I	Muskmelons, watermelons, squash
			O	Sweet corn, beets, carrots, mustard, spinach, radishes, lettuce
May 1	May 8	May 15	O	Sweet corn, mustard, radishes, lettuce
May 7	May 15	May 22	O	Green beans, lima beans
			M	Tomatoes, muskmelons, watermelons, squash
June 1	June 8	June 15	O	Sweet corn
			M	Sweet potatoes
June 15	June 22	June 29	O	Sweet corn, late potatoes, summer squash, bush beans, lettuce, parsnips, beets, carrots
July 1	July 8	July 15	O	Sweet corn (early maturing variety), carrots, beets
July 10	July 18	July 25	O	Sow seeds of fall cole crops in a nursery area
July 15	July 22	July 29	O	Sweet corn (early maturing variety), kale, mustard, turnips, summer squash
Aug. 1	Aug. 8	Aug. 15	M	Transplant fall cole crops to permanent location between now and Aug. 15
			O	Peas, edible podded peas, bush beans, radishes, beets, mustard. Divide old rhubarb or plant crowns if not done in spring.
Aug. 15	Aug. 22	Aug. 29	O	Radishes, spinach, turnips, turnip greens, beets, mustard, lettuce, endive
Sept. 1	Sept. 8	Sept. 15	O	Radishes, spinach, mustard
Sept. 15	Sept. 22	Sept. 29	O	Radishes, mustard, turnips, turnip greens
Oct. 1	Oct. 8	Oct. 15	O	Radishes
Oct. 15	Oct. 22	Oct. 29	O	Sow sets of Egyptian tree or multiplier onions. Harvest carrots before heavy freeze.
Nov. 1	Nov. 8	Nov. 15	O	Dig parsnips and store at 32-40°F, or mulch parsnips heavily in the ground

<sup>1</sup> Planting dates are approximate, consult you local weather conditions and adjust planting dates accordingly.

<sup>2</sup> I: Start seeds indoors; M: Move transplants to garden; O: Start seeds outdoors



A copy of ID-128 Home Vegetable Gardening in Kentucky can be picked up at the Estill County Extension Office!

**ESTILL  
COUNTY  
4-H  
SEED  
LIBRARY**



**LIMIT 10 SEED PACKS  
PER FAMILY PER WEEK**

WILL BE RESTOCKED PERIODICALLY. WILL NOT TAKE REQUESTS.  
PLEASE SIGN THE SHEET & PUT DOWN NUMBER OF PACKETS TAKEN.

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76 Golden Court  
Irvine, KY 40336

RETURN SERVICE REQUESTED



For more Plate it up recipes visit  
<https://fcs-hes.ca.uky.edu/content/plate-it-kentucky-proud>

# Fresh Corn Salad

- 5 ears of fresh corn
- 1/2 cup diced red onion
- 3 tablespoons cider vinegar
- 3 tablespoons olive oil
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 cup freshly chopped basil

**Shuck** and remove silks from corn. In a large pot of boiling water, cook the corn for 4 minutes. Drain. Cool by immersing in ice water. When corn has cooled, cut the kernels off the cob.

**Toss** the kernels in a large bowl with the red onion. Combine vinegar, olive oil, salt, and pepper. Pour over corn and gently toss.

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



**Nutritional Analysis:** 70 calories, 5 g fat, 101 mg sodium, 10 g carbohydrate, 2 g protein, 1 g fiber.

**Yield:** 10, 1/2 cup servings.

**Chill** to allow flavors to blend. Just before serving, add fresh basil.