

Agriculture and Natural Resources Newsletter

Washington County
Cooperative Extension Service
245 Corporate Drive
Springfield, KY. 40069
(859) 336-7741
Fax: (859) 336-7445
<http://ces.ca.uky.edu/washington>



Stay up to date!
**Scan the QR code to like us on
Facebook.**

ON AIR

Listen for weekly tips on 100.9

Notes from the Agent

I hope you all have had a wonderful August! Mine was filled with the Kentucky State Fair. I have enjoyed catching up with ANR agents from across the state, working with our youth involved in livestock projects, and getting to exhibit a few of my own animals in the open shows. I am excited to be back in the office but as always fall is a very busy season for ANR agents so my in-office time will be a bit sporadic. I am always available via email or you can leave a message by calling the office. I will be out of the office on vacation from September 16th-18th and again from September 30th - October 4th.

Reminder

Cost-Share paperwork is due in December. Part of the requirements include producers completing an hour of education approved by the Extension Agent. Please don't wait until the last minute to try and complete your education. Take advantage of all the great opportunities coming up! Be sure to call and register for classes to show interest and guarantee your spot.



IMPORTANT DATES

September

2nd: Closed for Labor Day

9th: **Personal Selling Skills**

9th: **Rinse and Return**

18th: Raising Hope Farmers' Appreciation Day, WKU

21st: Tri-County BQCA Field Day, Lebanon

23rd: **Photography and Digital Ad Tips & Tricks**

25th-28th: KY Intermediate Grazing School, Versailles

30th: Hay Contest Samples Due

October

4th-5th: Sorghum Festival

4th: Farm City Breakfast

11th: University of Kentucky Animal and Food Sciences Reunion

15th-17th: Heart of America Grazing Conference, Elizabethtown

ARE YOU SELLING HAY?

Planning to sell hay this year? We are hoping to create a local hay resource guide to connect sellers with buyers! Complete the form by scanning the QR code to be added to the list. Not comfortable with QR codes? Call the office and we will complete the form for you. Also, be sure to check out the flier for the upcoming hay contest!





SOUTH-CENTRAL KY

Hay Contest



Deadline for submissions is September 30th, 2024

The South-Central KY Area Hay Contest is offered to all individuals raising hay in Adair, Casey, Clinton, Cumberland, Green, Marion, McCreary, Pulaski, Rockcastle, Russell, Taylor, Washington, and Wayne counties.

This program aims to provide producers with free hay analysis results to aid in raising higher-quality forages and meeting livestock needs. Producers may submit samples in each contest area to their county agriculture agent. This is a free service, regardless of the number of samples submitted.

Basic analysis results will be sent to producers by November 1st, 2024. Results will include crude protein, DM, TDN, RFV, ADF, and NDF. Producers may be provided with livestock ration recommendations in addition to their results upon request. After completion of the program, an areawide event will be held to provide an educational overview of the program and present awards to contest winners. There will be one winner selected for the entire area for each hay class. Please check out the Washington County Extension Office website or call the office for more information.

MARKETING FOR ALL



WASHINGTON COUNTY EXTENSION OFFICE

245 Corporate Dr, Springfield, KY
40069

Both programs will begin at 6:00 PM.

Register by calling (859)336-7741 or by
scanning the QR code.



PERSONAL SELLING SKILLS SEPTEMBER 9TH

- Join us for a workshop to develop your personal selling skills- how you interact with your customers will help you sell your products better. We will go over body language, practice interactions, and more. We will also be covering some marketing basics so you can refine your business' marketing. You will have the opportunity to chat with the CCD team about any questions you have regarding these topics.

PHOTOGRAPHY AND DIGITAL AD TIPS & TRICKS

SEPTEMBER 23RD

- Join us for a workshop to develop your product and business photography and social media skills. We will be hands-on in this workshop, where we will talk about what makes a good photo, how to improve your photos, and more. For social media, we will discuss rhythms of posting, how to schedule posts, and more.



COST-SHARE APPROVED

CHUTE SIDE BQCA

Marion, Nelson, and Washington County



September 21st
9 AM - 12 PM
Lunch will be provided!

Stations Include:
Nutrition
Chute Side Handling
Cattle Care

Marion County Fairgrounds
420 Fairgrounds Rd
Lebanon, KY 40033

Call your office or use the QR code
to sign up!



Washington: 859-336-7741
Marion: 270-692-2421
Nelson: 502-358-9204

**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

Educational programs of Kentucky Cooperative Extension serve all people regardless of economic or social status and will not discriminate on the basis of race, color, ethnic origin, national origin, creed, religion, political belief, sex, sexual orientation, gender identity, gender expression, pregnancy, marital status, genetic information, age, veteran status, physical or mental disability or reprisal or retaliation for prior civil rights activity. Reasonable accommodation of disability may be available with prior notice. Program information may be made available in languages other than English.
University of Kentucky, Kentucky State University, U.S. Department of Agriculture, and Kentucky Counties, Cooperating.
Lexington, KY 40506



Disabilities
accommodated
with prior notification.



COST-SHARE APPROVED

2024 HEART OF AMERICA GRAZING CONFERENCE

Regenerative grazing... Merging science and practice

Wednesday, October 16, 2024

Heart of America Grazing Conference

7:00 a.m. - 3:00 p.m. ET

Hardin County Extension Office

111 Opportunity Way, Elizabethtown, KY

Tickets can be found at
<https://2024HeartofAmerica.eventbrite.com>

Educational seminars include:

- Healing the Land with Grazing
 - Ray Archuleta, Raythesoilguy LLC
- Soil Health: Separating Fact from Fiction
 - Alan Franzluebbbers, USDA Ag Research Service
- Bale Grazing for Biological Fertility and Healthier Pastures
 - Greg Halich, University of Kentucky
- My Regenerative Journey
 - Sam Kennedy, Kettle Mills Livestock, Hampshire, TN
- Kentucky Forage and Grassland Council Update
- Build It and They Will Come... Managing for Soil Life
 - Chris Teutsch, University of Kentucky
- Putting it All Together... A Call to Action
 - Matt Poore, North Carolina State University



Ray Archuleta



Greg Brann



Matt Poore



Alan Franzluebbbers



Ray Smith



Greg Halich



Chris Teutsch



This event is part of the larger Heart of America Grazing Conference

Tickets can be found at <https://2024HeartofAmerica.eventbrite.com>

If registering by mail, please send checks payable to KFGC to: Caroline Roper, UKREC, PO Box 469, Princeton, KY 42445

Heart of America
Grazing Conference

\$75 x ____ = _____

Name: _____

Address: _____

Phone: _____

Email: _____

GROWING YOUR FARM AND FOOD BUSINESS WORKSHOP IN WASHINGTON COUNTY

**Unlock new opportunities for your agribusiness with
KCARD staff and partners at our comprehensive
workshops on funding, business planning, and more!**

NOVEMBER 13TH

9:30 AM - 4 PM

WASHINGTON CO

EXTENSION OFFICE

245 CORPORATE DRIVE

SPRINGFIELD, KY 40069



<https://tinyurl.com/washington-gyffb>

REGISTRATION IS \$20.

**REGISTER IN THE LINK OR BY
CALLING US AT (859) 550-3972!**



**Kentucky Center for Agriculture
and Rural Development**

SWEET END-OF-SUMMER PASTA

Ingredients

- 12 cherry tomatoes, cut in half
- 1 cup bowtie or macaroni pasta, cooked and set aside
- $\frac{3}{4}$ cup fresh corn (1 ear)
- 1 garlic clove, chopped
- 1 Tbsp olive oil
- $\frac{1}{2}$ Tbsp of butter
- $\frac{1}{4}$ tsp salt
- $\frac{1}{4}$ tsp pepper



Directions:

1. Heat olive oil in a skillet over med-high heat.
2. Add garlic and tomatoes and let cook for 3 minutes.
3. Add corn and let cook another 3 minutes.
4. Place cooked pasta in a bowl. Add vegetables, butter, salt and pepper.
5. Stir together and enjoy!

Nutrition facts per serving: 240 calories; 11g total fat; 2.5g saturated fat; 0g trans fat; 5mg cholesterol; 240mg sodium; 17g carbohydrate; 1g fiber; 5g sugar; 8g protein; 2% Daily Value of calcium; 10% Daily Value of iron; 15% Daily Value of potassium; 0% Daily Value Vitamin D

**AT THE EXTENSION
OFFICE**

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taylor.graves@uky.edu

Taylor Graves

Wheelbarrow Series
Thursdays @ 10:00 am

5th: Colorful Conifers
26th: Gratifying Garlic

**Register by calling the
Extension Office at
859-336-7741**

Bee Club

9th: Monthly Meeting @ 6:00 PM

