

April 2024

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>

Notes from the Agent

They say time flies when you're having fun and March sure went by in the blink of an eye! We have been very busy at the office with spring programming, soil samples, and farm visits. We have more great programs scheduled for this month and hope to see you there! Also, please make note that BQCA is FREE online in April.



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



Listen for weekly tips on 100.9

National Wildlife Week APRIL 3RD-9TH



Learn more at this
interactive website
by scanning the QR
code



IMPORTANT DATES

April

6th: Good Ideas Field Day

9th: Central Kentucky Sheep and Goat Association, Marion County

12th: Raised with Respect, Hardin County

18th: Third Thursday Thing, KSU

22nd: On-Farm Hay Field Day

23rd: Kentucky Fencing School, Morehead

25: Kentucky Fencing School, Mayfield

30th - May 1st: Kentucky Beginning Grazing School

BQCA is FREE in April

May

18th & 19th: Kentucky Sheep and Fiber Festival, Lexington

27th: Memorial Day

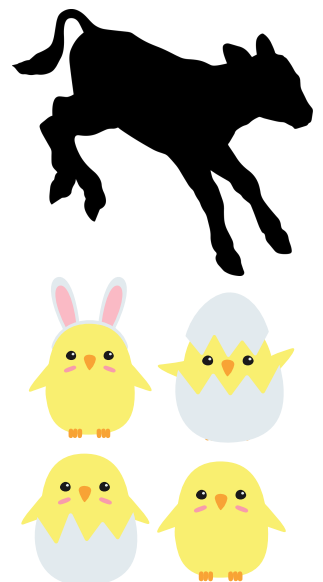
KSU THIRD THURSDAY THING

 **COST-SHARE APPROVED**

Join us for Third Thursday Thing: Cattle and Poultry!

The monthly sustainable agriculture workshop will be on Thursday, April 18, at the Harold R. Benson Research and Demonstration Farm, at 10 a.m. If you are unable to join us in person, the program will be viewable at a later date at [YouTube.com/kysuag](https://www.youtube.com/kysuag).

The Harold R. Benson Research and Demonstration Farm is located at 1525 Mills Lane, Frankfort, KY 40601.



RAISED WITH **RESPECT**TM

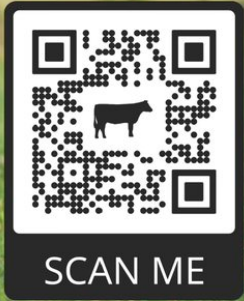


APRIL 12, 2024

HARDIN COUNTY EXTENSION OFFICE, ELIZABETHTOWN
111 OPPORTUNITY WAY ELIZABETHTOWN, KY



1:30 pm	Registration begins
2:00 - 2:30 pm	Opening comments from Certified Angus Beef
2:30 - 3:00 pm	Ensuring Beef Demand - Perspective from the Consumer and Chef Panel , moderated by Kirsten Nickles (Certified Angus Beef): Carey Brown (Kentucky Beef Council), Chef Josh Moore (Volare Italian Ristorante) and Chef Zach Wolf (Steak and Bourbon)
3:15 - 4:00 pm	BQCA Chute Side Training & Cattle Handling Kevin Laurent, University of Kentucky & Ben Lloyd Kentucky Beef Network
4:05 - 4:50 pm	Management Practices for Cattle Care - Dr. Darrh Bullock & Dr. Katie VanValin, University of Kentucky
4:55 - 5:40 pm	Preparing for Spring: Vaccination Protocol Design- Dr. Michelle Arnold University of Kentucky
6:00 - 6:30 pm	BQCA Basics & Exam: Kevin Laurent, University of Kentucky
6:30 - 7:00 pm	Dinner prepared by Chef Josh Moore-Volare Italian Ristorante, and Chef Zach Wolf-Steak and Bourbon
7:00 - 7:45 pm	Market Update from Paul Dykstra- Certified Angus Beef



*A BQA WORKSHOP
BROUGHT TO YOU BY:*



REGISTER BY SCANNING THE QR CODE ABOVE OR CALL 859-278-0899

 **COST-SHARE APPROVED**

2024 HAY DAY

MARION, WASHINGTON, AND NELSON COUNTY

Come and learn about ways to improve your hay-making operation! This program will offer tips on marketing hay, improving hay quality, and more through hands-on demonstrations and discussions!

SPEAKERS



Ray Smith
*Forage Extension
Specialist*



Bob Coleman
*Equine Extension
Specialist*



Hay Contest
Extension

Key Discussions & Insights

-  Marketing Hay
-  Hay Equipment
-  Ways to increase quality and productivity
-  And More!

**CALL
(859) 336-7741
TO RSVP**



April 22nd, 2024 at 5:30 PM



**YOU MUST RSVP FOR
A MEAL COUNT**



**2616 Valley Hill Rd
Springfield, KY 40069**

SPECIFIC DUTIES

- Office receptionist
- Word processing
- Quickbooks
- Filing
- Maintaining databases & mailing lists
- Developing and maintaining websites
- Designing newsletters
- Providing support for county agents

Visit this website for more details and to apply:



 Cooperative Extension Service

WE'RE HIRING!

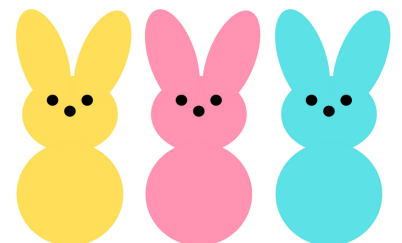
2 STAFF ASSISTANTS

APPLY BY APRIL 16TH

N O I T A G I R R I D N A L
 Y Y B E R U T L U C I R G A
 A G R O E C O L O G Y B S D
 R L T D R E S F T P A O K L
 F E R S M D I E E L I N T D
 A H V I O E E S E L W S L D
 R S L O L P T R S D A Q S T
 M U L D Y I M A F C I N L P
 I B S A C R M O D E I N L Y
 N B C I I P R A C A N G G N
 G D D A L R O A R C T C R X
 L E T E L R E G C R J K E Y
 D Q X X B F B A Q E P R M T

April Word Search

- | | |
|-------------|-------------|
| Acre | Compost |
| Aerial | Farming |
| Agriculture | Fields |
| Agroecology | Grains |
| Bale | Irrigation |
| Fence | Land |
| Broadcast | Lime |
| Bushel | Pesticide |
| Calf | Seeding |
| Carryover | Soil Sample |



APPLE AND CHICKEN SALAD

Ingredients

- 2 red apples
- 2 stalks celery
- 1/2 cup raisins
- 1/4 cup plain non-fat Greek yogurt
- 1/4 cup light mayonnaise
- 1/4 teaspoon salt
- 1/8 teaspoon ground black pepper
- 2 cups cooked chicken, chopped
- 18 lettuce leaves



Directions:

1. Wash hands with warm water and soap, scrubbing for at least 20 seconds.
2. If needed, cook chicken using the [How to Cook Chicken](#) recipe.
3. Rinse all fresh produce under cold water in a colander. Scrub celery and apples with a vegetable brush.
4. Using the cutting board and knife, dice 2 stalks of celery.
5. Chop 2 red apples, remove the core and seeds.
6. Combine chopped apples, celery, and 2 cups diced chicken in a bowl.
7. Add 1/4 cup Greek yogurt, 1/2 cup raisins, 1/4 cup light mayonnaise, 1/4 teaspoon salt and 1/8 teaspoon pepper to bowl.
8. Stir all ingredients together.
9. Arrange 3 lettuce leaves on a plate and top with 1 cup of apple and chicken salad mixture.
10. Store leftovers in bowl with a lid in refrigerator for 3-4 days.



**AT THE EXTENSION
OFFICE**

Cooperative Extension Service
Washington County
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taylor.graves@uky.edu

Taylor Graves

Community Baby Shower

APRIL 30 • 4-6:30 PM

Held at the Washington County TEL Center
520 Lincoln Park Road, Springfield, KY

Visit with resource vendors, learn about healthy choices and car seat safety, enjoy free pizza, and win prizes!

Register by April 23
with
the QR code or by
calling the Extension
Office at 859-336-7741

