

August 2024

Agriculture and Natural Resources Newsletter



Washington County
Cooperative Extension Service
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Springfield, KY. 40069
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Notes from the Agent

The summer has flown by! For me, it has been filled with conferences, county fairs, and farm visits. My busy summer will continue into August as the Kentucky State Fair is happening August 15th-25th. My time in the office will be sporadic as I will be working the junior dairy cattle show the first week and the junior breeding sheep show the second week. I will have limited access to email but will try to respond as soon as possible. If you have something you need to be answered urgently, please call the office and they will point you in the right direction.



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Scan the QR code to like us on
Facebook.



Listen for weekly tips on 100.9

I had a great trip to Dallas for the National Association of County Agricultural Agents annual meeting. I was able to network with agents from other states and learn about Extension and programming in their areas. I also attended seminars that covered ANR issues on the national level and toured agriculture facilities in the Lone Star State!



IMPORTANT DATES

August

1st: Good Idea Shop Talk, Zoom

8th: Good Idea Shop Talk, Zoom

13th: Forage and Grasslands Field Day, Lebanon

15th: Good Idea Shop Talk, Zoom

15th: Third Thursday Thing - Forestry, KSU

15th-25th: Kentucky State Fair

Weed Control

- Chicory
- Dogbane, Hemp
- Goldenrod
- Horsenettle
- Ironweed
- Milkweed
- Tickclover

September

9th: **Personal Selling Skills**

9th: **Rinse and Return**

21st: Tri-County BQCA Field Day, Lebanon

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

RINSE & RETURN

September 9th 1:00 - 2:00 PM EST



Be sure to triple rinse all chemical containers before bringing them to the Extension Office:

- Remove cover from container. Empty the pesticide into the spray tank and let the container drain for 30 seconds.
- Fill the container 10% to 20% full of water or rinse solution.
- Secure the cover on the container.
- Swirl the container to rinse all inside surfaces.
- Remove cover from the container. Add the rinsate from the container to sprayer tank and let drain for 30 seconds or more.
- Repeat steps 2 through 5 two more times.
- Puncture container.

Eastern Kentucky KFGC

Field Day

Star Hill Farm, Home of Makers Mark
3350 Burks Spring Road, Loretto, KY, 40037
Tuesday, August 13th, 2024
Cost: \$20

The Kentucky Forage and Grassland Council Field Day will be held Tuesday August 13 at Star Hill Farm from 4:30-7:30 EDT in Loretto Kentucky. Participants will see and learn about grazing warm season cover crops, rotational grazing, native warm season grasses and pollinator production as well as sorghum production for syrup and silage. UK Extension Specialists highlight forage production innovations at the farm at multiple tour stops.

Star Hill Farm is the home of Maker's Mark Distillery. Star Hill consists of approximately 1200 acres near Loretto in Marion County Kentucky. Approximately 300 acres of the farm is utilized to grow wheat and barley for use in Maker's Mark innovation products. Additionally, the farm is home to production of vegetables, fruit, lamb, Wagyu beef, sorghum, honey, mushrooms and truffles for use at the Distillery's restaurant.

Makers Mark has a strong commitment to the environment and sustainability. An important part of this is practicing regenerative agriculture to improve and restore soil and capture carbon. The principles of regenerative agriculture includes utilization of no-till planting, planting cover crops on fields after harvest, and grazing the cover crops to cycle nutrients back into the soil. Star Hill Farm has been certified by "Regenified," an international organization that conducts on-site audits to determine that an entity is meeting all of the standards for Regenerative Agriculture.

Come learn more about grazing strategies and regenerative agriculture! A meal will be provided for participants at the end of the field day. For those interested, an opportunity for a tour of the distillery and bourbon tasting will be available prior to the field day (limited number). The field day cost is \$20 per person. **To sign up for the field day scan the QR code or phone the Marion County extension office at 270-692-2421.**

 Cooperative
Extension Service



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.

CHUTE SIDE BQCA

Marion, Nelson, and Washington County



September 21st
9 AM - 12 PM

Lunch will be provided!

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

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University of Kentucky, Kentucky State University, U.S. Department of Agriculture, and Kentucky Counties Cooperating.
Lexington, KY 40506



Disabilities
accommodated
with prior notification.

WATERMELON REFRESHER

Ingredients

- 1 small to medium-sized watermelon
- ½ cup plain Greek yogurt
- 1 ½ cups fruit (try an assorted mix of blackberries, strawberries, blueberries and raspberries)
- 2 tablespoons honey (optional)

Directions:

1. Using a sharp knife, cut the watermelon horizontally into 1 ½ inch thick rounds. Slice rounds into wedges (each round will make 4 wedges).
2. Dollop 1 tablespoon of yogurt onto each wedge, leaving the edges uncovered.
3. Sprinkle berries on each wedge.
4. Drizzle with honey, if using.



250 calories; 1g total fat; 0.5g saturated fat; 0g trans fat; 0mg cholesterol; 5mg sodium; 61g carbohydrate; 4g fiber; 57g sugar; 5g added sugar; 5g protein; 0% Daily Value of vitamin D; 6% Daily Value of calcium; 10% Daily Value of iron; 15% Daily Value of potassium.

**AT THE EXTENSION
OFFICE**

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

Taylor Graves

Wheelbarrow Series
Thursdays @ 10:00 am

1st: Fall Vegetable Gardening
8th: Weed Identification and Control
22nd: Irresistible Iris

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

Bee Club

5th: Monthly Meeting @ 6:00 PM

