



#### **Washington County**

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## **Notes from the Agent**

I hope you all have been enjoying the longer days and sunshine! It was great to see so many of you out at Hay Day. I felt it was a great way to get your wheels turning about how to improve your hay quality and marketing strategies as we approach the 2024 hay season. May will also be the beginning of the cost-share program for 2024.

Be sure to check out the flyer for that!

Farmers Market season is here and that means the Washington County Cattlemens Cooks are gearing up!

The first Farmers Market cook of the season will be Friday, May 17th. We hope to see you there!



Cooperative Extension Service
Agriculture and Natural Resources
Family and Consumer Sciences
4-H Youth Development
Community and Economic Developmen





## IMPORTANT DATES

## May

4th: Kentucky Derby

14th: UK Wheat Field Day, Princeton

14th: Central Kentucky Sheep and Goat Meeting, Marion County

16th: KSU Third Thursday Thing

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

23rd-25th: Beef Processing Workshop

27th: Memorial Day, Office Closed

28th: Cost-Share Meetings

**National Beef Month** 

### June

5th-7th: Beef Processing Workshop

19th: Juneteenth, Office Closed

21st: Agventure Day

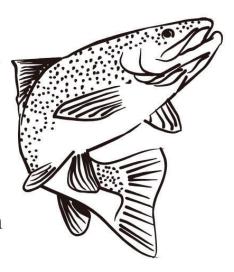
### KSU THIRD THURSDAY THING



#### Join us for Third Thursday Thing: Aquaculture!

The monthly sustainable agriculture workshop will be on Thursday, May 16th, 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.

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



## 2024 Cost-Share

2024 Cost-Share Programming for CAIP, YAIP, and Next-Generation have been approved at the state level. An informational meeting will be held to discuss **dates**, **changes**, and the **cost-share process** for this year.

This meeting does **NOT** count as an educational hour.

#### WHERE?

The informational meeting
will be hosted at the
Washington County
Extension Office. The cost
share program will be ran
through the NRCS Office.

#### WHEN?

May 28th at 1:00 PM and again at 6:00 PM.

For more information on program areas and guidelines check out the KDA website by scanning the QR Code:

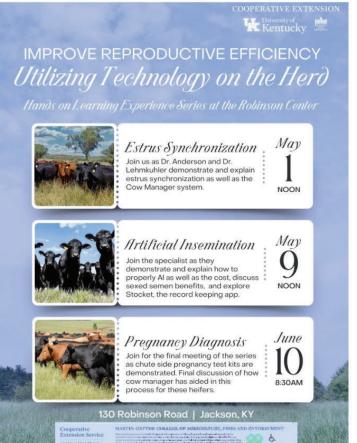
#### **PROGRAM AREAS**

Ag Diversification
AgTech & Leadership Development
Large Animal
Small Animal
Farm Infrastructure
Fencing & On Farm Water
Forage & Grain Improvement
CAIP Forage Seedlist
Innovative Ag Systems
On Farm Energy
Poultry and Other Fowl
Value Added Marketing



## Extension At Large









## Program Ideas

Have you been looking for information on a certain topic? Did you miss a program and wish it was available again? Just want to know more about a topic? Scan the QR code below and input any suggestions for future programming! Not comfortable with QR codes? Give us a call at (859)336-7741.





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Kentucky Derby
Fascinator
Thoroughbred
Outrider
Mint Julep
Length
Dead Heat
Louisville
Churchill Downs
Roses

Horse Shoe
Saddle
Silk
Stronghold
Endlessly
Dornoch
Triple Crown
Stride
Jockey

## SOUTHERN FISH IN A FOIL

#### **Ingredients**

- 1 pound white fish, cut into 4 servings
- 1 medium lemon, cut half into thin slices and save the other half
- 1 tablespoon hot sauce
- 2 tablespoons Italian spices
- 1 teaspoon garlic powder
- 1 teaspoon salt
- 1 teaspoon pepper
- 1 tablespoon olive oil

#### **Directions:**

- 1. Preheat oven to 550 degrees F. Cut 4 (12-by- 20-inch) sheets of foil.
- 2. Combine Italian spices, garlic powder, salt and pepper into a small bowl. Squeeze lemon and rub a couple of drops of hot sauce onto each fish filet. Then, rub the spice mixture on the fish filet.
- 3. Place each piece of fish on one sheet of foil. Drizzle the remaining oil on the fish and top with lemon slices.
- 4. Fold foil over fish, crimping edges tightly to seal packets. Remember to leave enough room for packets to expand.
- 5. Place packets on a large baking sheet. Bake in oven for 9-11 minutes. Fish should be just opaque in center. You can test doneness by sticking a toothpick through the packet. It should slide through the fish easily. Carefully open packets; hot steam will escape.

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# AT THE EXTENSION OFFICE

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Taybe Yours



2nd: Captivating Crinum Lilies 16th: Lavish Lilacs 23rd: Dynamite Dahlias

30th: Classy Citrus

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





