

Agriculture and Natural Resources Newsletter



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

Notes from the Agent

It's hard to believe I have been in this position for 2 years as of September 1st! I want to thank you all for making this a great county to work in!! I will be out of the office from September 17th to September 20th. Please feel free to call and leave a message at the office or send me an email and I will get back with you as soon as I return.



Stay up to date!
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Facebook.



Listen for weekly tips on 100.9



In September of 2022 we hosted a deer processing class with the help of KY Fish and Wildlife. This year we hosted a Summer Sausage class for more options on how to utilize meat sources at home.



IMPORTANT DATES

September

- 9th: Hay Demonstration Day, St. Catherine
- 11th: Rinse and Return
- 16th: Small Ruminant Field Day, Lebanon
- 21st: Beef Bash, Versailles
- 23rd: Washington County Horse Show
- 25th: Introduction to Small Ruminants
- 27th-28th: Grazing School, Versailles
- 29th-30th: Sorghum Festival
- 29th: Farm-to-City Breakfast
- 29th: 4-H Country Ham Auction
- 29th: AFS Reunion, Lexington

BQCA ONLINE



Beef Quality and Care Assurance Training is FREE

October

- 9th: Poultry Processing Class
- 14th: Kentucky Sheep and Goat Annual Producer Conference, Danville
- 17th: Beef Seedstock Symposium, Central KY

KENTUCKY HUNTING SEASONS

Squirrel

Aug. 20 - Nov. 11

Deer

Archery: Sept. 3 - Jan. 16

Youth/Senior Crossbow: Sept. 3 - Jan. 16

Bear (Chase-Only)

Sept. 9-30

Fall Turkey

Archery: Sept. 3 - Jan. 16

Non-Waterfowl Migratory Birds

Dove: September 1 - Oct. 26

Virginia & Sora Rail: Sept. 1 - Nov. 9

Purple & Common Gallinule: Sept. 1 - Nov. 9

Crow: Sept. 1 - Nov. 7

Waterfowl

Early Teal & Wood Duck: Sept. 16-20

Teal: Sept. 16-24

Canada Goose (Eastern): Sept. 16-30



SEPTEMBER WEED CONTROL

White Heath Aster

Chicory

Milkweed, Common

Multiflora Rose

Sorrel, Red (Sheep Sorrel)

Trumpet creeper

Refer to **AGR-207** for herbicide recommendations or call us for more information.

MarketReady
Dairy Presents

Small Ruminant PRODUCER TRAINING

MarketReady educates producers interested in expanding their business and products into wholesale, retail, and restaurant markets. Join us for this virtual training opportunity made possible by the Southeast Dairy Business Innovation Initiative.

Hosted by the MarketReady Dairy Producer Training Program and the Kentucky Sheep and Goat Development Office

We are offering 2 virtual training opportunities for our core MarketReady sessions. These will introduce key concepts for marketing to wholesale channels.

*PLEASE REGISTER FOR ONLY ONE TRAINING SINCE THEY BOTH WILL COVER THE SAME MATERIAL

DATES:

September 7th 7:00-8:30 PM

September 14th 7:00-8:30 PM

REGISTRATION:

<https://marketready.uky.edu/events>

MORE CONTACT INFO:

Camille Dant

camille.dant@uky.edu

MarketReady™



KY SMALL RUMINANT

Field Day

SEPT | 16th | 2023

Speakers

SHAWN HARPER

DR. JIMMY HENNING

TAYLOR GRAVES

MATT HAMILTON

JASON P'POOLE



Marion County Fairgrounds
593 Fairgrounds Rd, Lebanon, KY

\$10 ticket

www.kysheepandgoat.org/small-ruminant-field-day



Central Kentucky Small Ruminant Association





COOPERATIVE

EXTENSION

BEEF BASH

UNIVERSITY OF KENTUCKY



Thursday, September 21

C. Oran Little Research Center
1051 Midway Rd. Versailles, KY

Registration opens at 1:30 PM
Program begins at 2:00 PM
Tickets are \$15 and include meal.

Register by searching
Beef Bash 2023 at [Eventbrite.com](https://www.eventbrite.com)

VISIT WITH:

- Commercial Exhibitors
- Research Demonstrations
- Educational Exhibits
- KY Ag Leaders
- UK Personnel & Admin
- KCA Leadership & Staff

Tyler Purvis, UK Beef Extension
tapu228@uky.edu (859) 257-7512



Martin-Gatton
College of Agriculture,
Food and Environment



INTRODUCTION TO SHEEP AND GOATS

September 25th 6:00 PM

Washington County Extension Office

TOPICS COVERED:

- RESOURCES
- SELECTING ANIMALS
- COSTS
- STAGES OF RAISING
- ANNUAL CARE
- LINGO

Please call us at (859)336-7741
to RSVP



POULTRY PROCESSING



Learn how to break down poultry yourself to freeze and preserve at home. Kentucky State will be on site with their mobile meat processing unit for demonstration. This class is FREE.

**Washington County Extension Office
Please call (859)336-7741 to pre-register**

BEEF SUMMER SAUSAGE

Ingredients

- 1.5 lbs. Ground Beef
- 1 lbs. Ground Pork
- 1 Tbsp. + 1/8 tsp. Salt
- 1/2 tsp. InstaCure
- 3/4 tsp. Mustard Seed
- 2 1/2 tsp. Black Pepper
- 2 tsp. Dextrose
- 1/4 tsp. Marjoram
- 1 tsp. Garlic Powder
- Pinch of Bactoferm

****Optional****

Dried Jalapenos

High-Temperature Cheese

Substitute Deer or Elk for Beef

Directions:

1. Thoroughly mix all ingredients above.
2. Stuff mixture into 3" fibrous casing and leave in a cooler 3-5 days for proper fermentation.
3. Smoke at 140°F for 2 hours.
4. Cut the smoke off and increase the temperature to 175-180°F until internal temperature reaches 160°F.
5. Place in a tub of ice water to rapidly cool the meat.
6. Remove when cool and place in refrigerator or freezer.



**AT THE EXTENSION
OFFICE**

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WHEELBARROW SERIES FOR SEPTEMBER

21st: True Lilies

28th: Peonies: The Queens of Spring!

RINSE AND RETURN

September 11th

Washington County Extension Office

1:00 PM - 2:00 PM

**Bring triple-rinsed plastic pesticide
containers for proper disposal**