Spencer County Agriculture & Horticulture Newsletter



Cooperative Extension Service Spencer County PO Box 368 Taylorsville KY 40071-0368 (502) 477-2217 Fax: (502) 477-1343 extension.ca.uky.edu

July 2025

July is here and so is summer. If you've spent any amount of time outside the last few weeks, you know it is here with the heat and humidity that we've had.

As a reminder, always hydrate before you begin any strenuous activity outdoors. Take frequent breaks and hydrate more, wear light, loose fitting clothes, and use those breaks either in air conditioning or shade.

Also, wear a hat that covers your ears and use sunscreen when possible.

A little prevention goes a long way when it comes to protecting ourselves.

As always, feel free to call or email me if you have any questions.

Sincerely,

Bure Rolt

Bryce Roberts, Spencer County Extension Agent for Agriculture and Natural Resources

More Information

As always, if you need more information, feel free to **call me** at 477-2217.



You can also **email me** at

broberts@uky.edu or you can **visit my website** to view archived newsletters and news articles. The web address is: www.spencerextension.com

Farmers Market Now Open

The Taylorsville/Spencer County Farmers Market is now open beginning at 8 a.m. until noon or so on Saturdays. Some of the vendors may stay past noon if there is a crowd. The market will be open every Saturday (rain or shine) until October 25. It is located at 751 Taylorsville Road next to Fresh Take Market.

There are several vendors selling a wide variety of products, including meats, cheeses, jams, jellies, honey, breads, goat milk soaps and lotions, candles, and other produce. Make sure you support our local producers...they are the ones that are growing what you're buying.

If you are interested in becoming a vendor (small producers are welcome), please contact me or stop by our office for an application. For more information on the market, feel free to contact Sandi Deutsch at 502-252-1400.



Cooperative Extension Service

Agriculture and Natural Resources Family and Consumer Sciences 4-H Youth Development Community and Economic Development

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Disabilities accommodated with prior notification

CAIP Applications Now Accepted

The Spencer County Conservation District is now accepting applications for the 2025 CAIP program..

They will be taking applications through July 28 except for July 18 and weekends until 3:00 p.m. each day.

Bring your drivers license and a matching utility bill and proof of the self-certification water quality plan (signature page only) For information call 502-477-1157 or visit www.spencerccd.com Applications are available on our website and you can bring in a pre-filled application. Approved applicants from 2024 are not eligible for the 2025 program.

Rinse and Return Program

Our office will once again be a drop off location for the Rinse and Return program. It will be held on <u>August 11 from 10 a.m. until</u> <u>11:30 a.m.</u> Please collect and hold onto your containers until then.

The Rinse and Return Program is a

voluntary, cooperative program sponsored by the Kentucky Department of Agriculture and the Agri-Business Association of Kentucky (ABAK). Other partners include



the University of Kentucky Cooperative Extension Service, which helps coordinate the Program on a county level, Farm Bureau, the U.S. Department of Agriculture's Natural Resources Conservation Service and the local conservation districts, and the Ag Container Recycling Council.

Due to the materials previously held by these pesticide containers they cannot be recycled with your ordinary household plastics. This program allows for the proper recycling of these pesticide containers. This reduces the amount of material entering the landfill or being disposed of by other means. Some of the end products include drainage pipe, highway sign posts, underground utility conduit, and wire/cable spool flanges.

Pressure Rinsing

Remove cover from container. Empty the pesticide into the spray tank and let the container drain for 30 seconds.

Continue holding the container upside down over the sprayer tank opening so rinsate will run into the sprayer tank.

Insert the pressure-rinse nozzle by puncturing through the bottom of the pesticide container.

Rinse for length of time recommended by the manufacturer (generally 30 seconds or more).

Triple Rinsing

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.



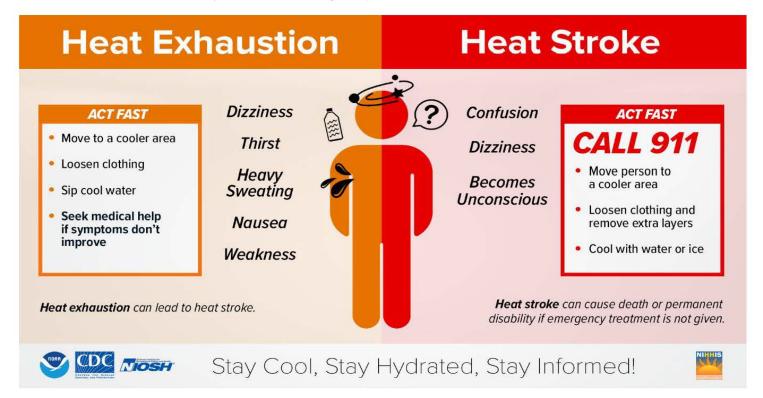




Summer Heat Safety

By Derrick Snyder - National Weather Service Paducah, KY

As summertime ramps up across the Commonwealth, so do the dangers of prolonged exposure to excessive heat. Heat is one of the deadliest forms of weather across the country. What makes it particularly dangerous is that the effects of heat are accumulative. Impacts on the body become progressively worse with similar levels of heat exposure several days in the row. For those who work outdoors during the summer, knowing the signs of heat exhaustion and heat stroke can prevent serious injuries, or even death.



Know these signs:

- Heat Exhaustion: Becoming faint or dizzy, excessive sweating, cool/clammy skin, nausea, rapid/weak pulse, muscle cramps. Act fast and move the person experiencing heat exhaustion to a cooler area, loosen their clothing, sip cool water, and seek medical help if symptoms do not improve.
- Heat Stroke: Acting confused, dizziness, loss of consciousness/passing out. If someone has these symptoms, CALL 9-1-1 IMMEDIATELY, as this condition could become deadly or cause permanent disability!

Follow these tips to practice heat safety:

- Avoid heavy activity and direct sunlight.
- Do the most intensive outdoor work early in the morning or late in the evening to avoid exposure to the greatest heat and humidity levels.
- Stay hydrated, find a cool indoor place, and check on children, the elderly, and pets.
- Protect yourself outside by wearing light, loose-fitting clothes, and spend time in the shade.
- Never leave anyone (or pets) alone in a locked car, even in the winter, as death from heat stroke can occur in as little as 10 minutes!



Spencer County PO Box 368 Taylorsville, KY 40071-0368

RETURN SERVICE REQUESTED

Summertime Sensation Casserole

4 strips turkey bacon
⅓ cup minced onion
3 tablespoons diced green pepper
4 ears fresh sweet corn

1. In a large skillet, cook

2. Drain turkey bacon on

paper towel, chop and

put aside. Do not drain

green pepper in bacon

drippings over medium

add to onion and green

pepper mixture in skillet.

heat until tender.

3. Cut corn from cob and

pan. Cook onion and

turkey bacon until crisp.

½ teaspoon salt
⅓ teaspoon black
pepper
1 teaspoon dried

sweet basil

- **Add** salt, black pepper, basil and tomatoes. **Cook** 5-10 minutes. **Ad**
- **Cook** 5-10 minutes. **Add** chopped turkey bacon and cook an additional minute.
- **4. Pour** skillet contents into a greased 1-1/2 quart casserole dish.
- **5. Top** with shredded cheddar cheese.

6. Bake at 350°F for 30

2 cups tomatoes,

¹/₃ cup reduced fat

shredded cheddar

chopped

minutes, or until cheese is melted and bubbling.

Yield: 5, 1/2 cup servings.

Nutrition Analysis: 160 calories, 7 g fat, 2.5 g sat.fat, 25 mg cholesterol, 680 mg sodium, 19 g carbohydrate, 3 g fiber, 7 g sugar, 8 g protein.



Buying Kentucky Proud is easy. Look for the label at your grocery store, farmers' market, or roadside stand.