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

November 2024

We had a great turnout on October 24 for our 100th Anniversary Celebration. We highlighted the various 4-H Clubs and Homemakers Club. We also had several past agents and other office assistants attend as well. I was fortunate to be able to give a presentation on our first couple of county agents.

As I was doing the research for the presentation, I was very humbled by the process and learning about all of the agents that we've had through the years. It makes me feel good about our future.

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

Sincerely,

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

Beginning Producer Series

In conjunction with the Bullitt Co. Extension Office, we are once again offering some classes for our Beginning Producer Series. Please note that anyone that wants to come is more than welcome to. Here are the classes and locations:

On Farm Water Quality: Wednesday, November 20, 6 p.m. Spencer Co. Extension Office. https://uky.info/WaterQ24

Meat Rabbit Production for Beginners Thursday, December 12, 6 p.m. Bullitt Co. Extension Office. https://uky.info/Rabbits24

For more information, please click on the links and to register. If you have any questions, please contact me.



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, US. Department of Agriculture, and Kentucky Counties, Cooperating,





Soil Sample Now

This is a reminder that once your crops or gardens are finished for this year, it is a good time to sample your fields, gardens, or lawns to see what type and how much fertilizer you need to make the soil as productive as possible. For each sample you want to submit, we need at least one pint (sandwich bag) of dry soil 4-8 inches below the soil surface. Please put your name and sample ID (north lawn, hayfield 2, etc.) on each bag.

This is a free service provided by the Spencer Co. Conservation District. Thanks to them for sponsoring the soil sampling program.

Our office is open normal business hours, but you have the option to drop off your samples anytime you like.

As you pull into our parking lot, please go to the right to the back of our building. You will then see our pavilion and on the pavilion, you will see a black tub with a yellow top to the right of the double doors. Inside the tub, you will find some paperwork that you will need to fill out so that we can properly test your soil. Place the

paperwork and samples back into the tub.

I'll review the results and mail or email them to you in 2-3 weeks.

KCARD Meeting

The Kentucky Center for Agriculture and Rural Development will be hosting a "Growing Your Farm and Food Business Workshop" at the Washington County Extension Office on November 13 beginning at 9:30 a.m. until 4 p.m. At the Growing Your Farm and Food Business Workshops, you'll learn how to put together a comprehensive business plan and funding application. There will also be time to network with funders representing a wide variety of funding programs, including opportunities to ask questions specific to your farm operation. There is a \$20 and pre-registration is required. Register at: www.eventbrite.com/e/growing-yourfarm-and-food-business-workshop-washingtoncounty-tickets-995522182647?aff=oddtdtcreator

Master Gardener Program

We will be starting our next Master Gardener Program on January 6 and will be meeting every Monday night (except January 20) beginning at 6 p.m. and going through April 21.

Some of the topics include Soils, Botany, Woody Plants, Turf Care, Entomology, Plant Pathology, Fruits, Flowers, Indoor Plants, and Water Quality, among other topics.

Cost for the program will be \$75 and covers all course materials and supplemental materials that you may need.

As part of the program, you will be required to donate back the approximate 40 hours of the course time to our local extension programs and to the community within the year. We have plenty of projects to help you achieve these hours.

There is an application that must be filled out and returned to our office with your fee. **Registration deadline is December 6th.** Due to the amount of course material, no registrations will be accepted after December 6th.

If you are interested in participating in the Master Gardener Program class or have any questions, please contact Bryce Roberts at the Spencer County Extension Office at 502-477-2217 or broberts@uky.edu.



Kentucky Extension Master Gardener

Louisville Area Beef Cattle Association Fall Beef Cattle Management Meeting and Supper

COOPERATIVE EXTENSION





Thursday, November 7, 5:30 p.m. Registration (Fee: \$5)

Spencer County Cooperative Extension Service Office

100 Oak Tree Way Taylorsville, KY 40071 (502) 477-2217



RSVP by Monday, November 4, 12 p.m., by calling 477-2217 so that we can accurately prepare for our sponsored meal.

NO REGISTRATIONS ACCEPETED AFTER NOVEMBER 4!

Program Begins with Supper at 6:00 p.m.

"Rejuvenating Hay and Pasture Fields," Dr. Jimmy Henning

"What KCARD Can Offer You," Emily Jeffiers

"Updates from the KY Beef Council," Kelly Baird

Sponsors Include:

Peoples Bank, Taylorsville
Louisville Area Beef Cattle Association
Spencer Co. Cooperative Extension Service

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MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT







PO Box 368
Taylorsville, KY 40071-0368

RETURN SERVICE REQUESTED



Baked Apples and Sweet Potatoes

5 medium sweet potatoes

4 medium apples

1. Boil potatoes in 2 inches of water until almost tender.

- **2. Cool** potatoes, peel and slice. **Peel**, core and slice apples.
- **3. Preheat** the oven to 400°F. **Grease** a casserole dish with a small amount of margarine.
- **4. Layer** potatoes on the bottom of the dish.

½ cup margarine½ cup brown sugar½ teaspoon salt

- **5. Add** a layer of apple slices.
- **6. Sprinkle** some sugar, salt, and tiny pieces of margarine over the apple layer.
- **7. Repeat** layers of potatoes, apples, sugar, salt and margarine.
- **8. Sprinkle** top with nutmeg.
- 9. Mix the hot water and

1 teaspoon nutmeg¼ cup hot water2 tablespoons honey

honey together.

- **10. Pour** over top of casserole.
- 11. Bake for 30 minutes.

Yield: 6, 1 cup servings.

Nutrition Analysis: 300 calories, 8 g fat, 59 g carbohydrate, 0 mg cholesterol, 320 mg sodium.
Source: USDA Food Stamp

Source: USDA Food Stamp Nutrition Connection, Recipe finder. June, 2008.



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