



College of Agriculture,
Food and Environment
Cooperative Extension Service

AGRICULTURE NEWSLETTER

JANUARY 2023

T.J. ADKINS, AGENT



Pulaski County Extension Office

P.O. Box 720
28 Parkway Dr.
Somerset, KY 42502

Phone: 606-679-6361

Fax: 606-679-6271

E-mail: pulaski.ext@uky.edu

Website: pulaski.ca.uky.edu

Office Hours:

Monday through Friday
8 am - 4:30 pm



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*Pulaski County Agriculture and Natural
Resources*

LIVING ON A FEW ACRES

February 10-11, 2023

\$15 per person
\$25 per 2 from same family

Pulaski Co Extension office
606-679-6361

- February 10, 5:30 to 9pm (supper provided)
- February 11, 8:30am to 12:30pm



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Disabilities accommodated with prior notification.

Biters & stingers



January 19
6pm

Fire Training Center
180 Oak Leaf Ln

Dr Jonathan Larson
will discuss 2 insects
found in KY:

- Asian long-horned ticks
- Fire ants

RSVP at 606-679-6361
Light supper will be served



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VIP EVENT

Join us online for

Event available to KSWPA & KGPA Members Only

LAMBING Q & A

YOUR QUESTIONS ANSWERED LIVE



WITH DR. DON ELY, UNIVERSITY OF KENTUCKY

January 24th, 2022 • 7:30 pm EST

Event Sponsored by



Kentucky Sheep & Goat Development Office

January VIP Access Event Announcement! **Must be a KGPA or KSWPA member to participate.** You can join at www.kysheepandgoat.org.

Dr. Don Ely, University of Kentucky, will be answering your lambing questions, but they must be submitted by January 16th.

Join us for the 16th annual

Pastures Please!!

Monday, February 6th, 5:30 – 8:00 pm



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Fayette County Extension Office

1140 Harry Sykes Way, Lexington
Hosted by the UK Cooperative Extension and UK Ag. Equine Programs



College of Agriculture,
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Equine Programs

Program

- 5:30 Refreshments
- 6:00 Pasture Recovery and Rejuvenation, Dr. Ray Smith
- 6:30 Meeting Your Equipment Needs, Dr. Morgan Hayes
- 7:00 Weed Control after a Drought, Dr. Bill Witt



RSVP online using the QR code or call: 859-257-5582

Thank you to our sponsors:

Central Equipment | Derby State Equipment Sales | Hallway Feeds | Meade Tractor | McCauley Feed | Tribute Equine Nutrition



PULASKI COUNTY EXTENSION **OFFICE**

2 Part Class- Must attend both classes

12 people or 12 couples limit

Please register and pay in advance

Feb 10th 12pm Summer Sausage- You will be making your own summer sausage and preparing it for the fermentation and smoking process. Ground pork, ground beef, seasonings, add-ins & all supplies provided. Optionally you may bring your own ground venison or elk to substitute part of the ground beef. The sausage will be finished out at the extension office and you will receive it at the next class.

Feb 16th 12pm Charcuterie Boards- Putting it all together! You will receive your summer sausage once it has gone through the fermentation and smoking process. Then you will learn how to create your own charcuterie board using your summer sausage and some other ingredients.



\$25 PER PERSON / COUPLE
CALL: 606-679-6361 TO RSVP



Lake Cumberland Area Forage Series

Weed Control in Forage Stands - Dr. JD Green

January 26th, 2023

6:00pm CST

Russell County Extension Office

Russell Springs, KY

Maintaining Fertility on Forage Stands - Dr. Chris Teutsch

February 16th, 2023

6:00pm EST

Hal Rogers Regional Fire Training Center

Somerset, KY

Forage Establishment - Dr. Ray Smith

March 14th, 2023

6:00 PM EST

Somerset Community College (McCreary Campus)

Whitley City, KY

Optimizing Forage Quality During Harvest- Dr. Jimmy Henning

April 3rd, 2023

6:00pm EST

Casey County Extension Office

Liberty, KY

There will be a meal served prior to each program.

Attendees must RSVP to your County Agriculture Extension Agent.

PULASKI COUNTY 4-H



Tractor & Small Engine Club

For youth ages 9-18 (as of Jan. 1, 2023)
(Limited to 20 youth)

This volunteer-led club will teach youth to properly & safely operate a tractor &/or zero-turn mower in preparation for the Tractor/Lawn Tractor Contest

Club Dates | Topics | Location (All at 6pm)

January 26 | Orientation | Extension Office
February 23 | Safety | Extension Office
March 30 | Functions | Extension Office
April 27 | Operations | Valley Farm Equipment
May 25 | Maintenance | Valley Farm Equipment
June 22 | Familiarity | Valley Farm Equipment
July 20 | Simple Instructions | TBD
July: County Contest TBD

Contact Jennifer Cole at 606-679-6361 or jennifer_cole@uky.edu
to enroll in this club!

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

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LEXINGTON, KY 40546



Disabilities
accommodated
with prior notification.

A hand is shown watering a small green plant in a pot. The background is a soft-focus green. The text is overlaid on the image in white and green.

Pulaski County Extension Office

Private Pesticide Applicator Trainings

Woodstock Community Center

- January 12th at 6 pm
- March 4th at 9 am

Extension Office

- January 31st at 10 am
- February 24th at 10 am

Please be sure to RSVP at 606-679-6361 prior to the training you would like to attend. Feel free to contact us with any questions.

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 SOMERSET, KY
 PERMIT #5

Pulaski County Extension Office
 P.O. Box 720
 Somerset, KY 42502
 Phone: 606-679-6361

Beefy Stuffed Peppers

1 cup uncooked, whole wheat couscous	¼ teaspoon ground black pepper	4 large bell peppers
1 small tomato, diced	1 teaspoon salt	½ pound lean ground beef
½ cup garbanzo beans	½ cup low fat shredded mozzarella cheese	1 tablespoon chopped green onion
1 teaspoon dried Italian seasoning		1 tablespoon minced garlic

Cook couscous according to package directions. **Preheat** oven to 350 degrees F. **Combine** cooked couscous, tomato, beans, Italian seasoning, pepper, salt and mozzarella cheese in large bowl; set aside. **Remove** the tops, seeds and membranes from peppers. **Cook** peppers in boiling water for 5 minutes; **drain** upside down on paper towels. **Cook** beef until lightly browned in skillet. **Add** minced garlic and green onions to beef and sauté until

soft. **Drain** fat. **Toss** beef mixture into the couscous mixture. **Stuff** bell peppers evenly with mixture. **Place** in a lightly greased 9 x 9 inch baking dish. **Bake** for 15-20 minutes or until peppers are tender and cheese is melted.

Yield: 4 servings

Nutritional Analysis: 280 calories, 6 g fat, 2.5 g saturated fat, 35 mg cholesterol, 790 mg sodium, 36 g carbohydrate, 7 g fiber, 6 g sugar, 21 g protein



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

