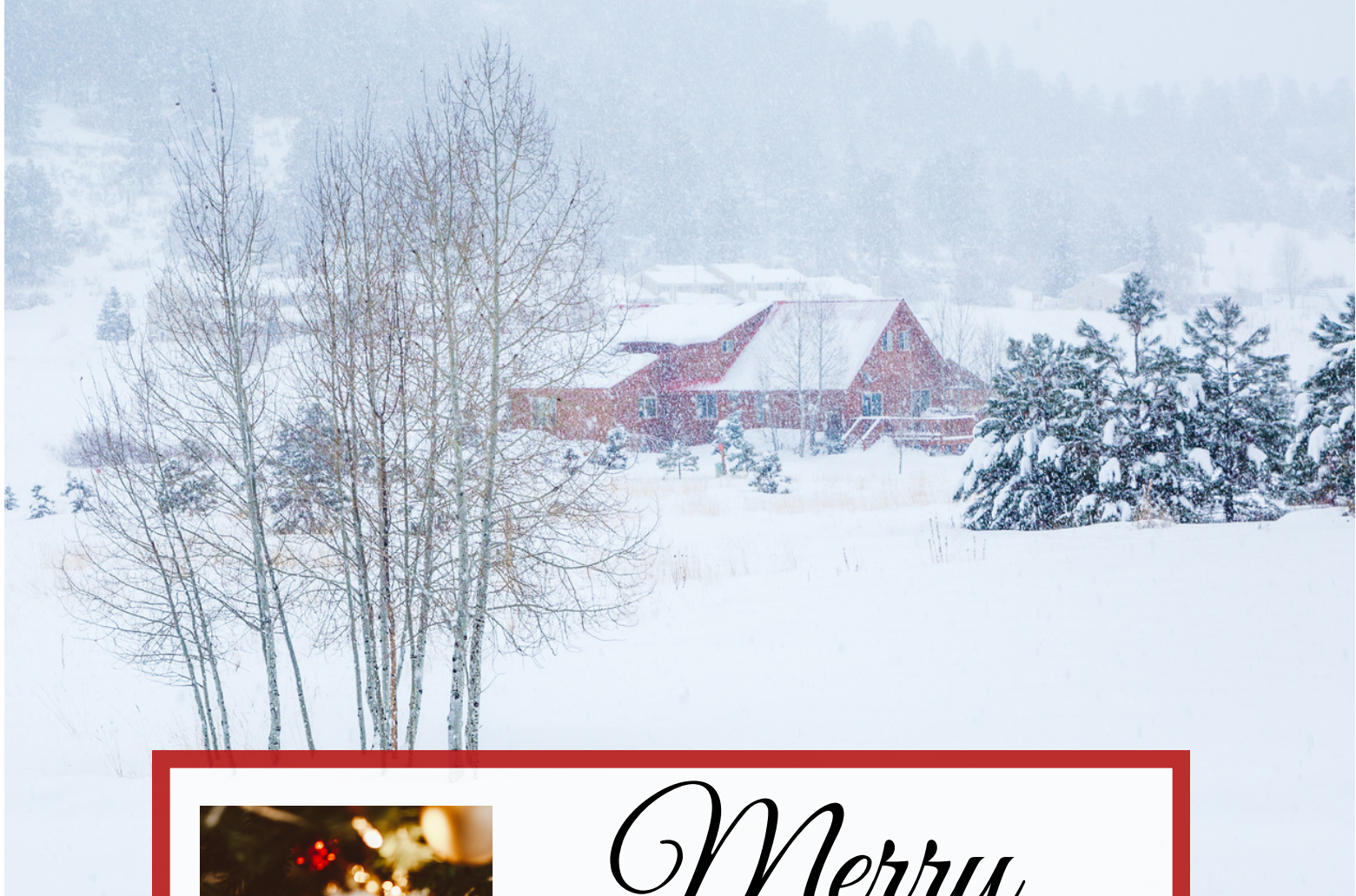


AGRICULTURE

NEWSLETTER

T.J. Adkins, agent

December 2022



*Merry
Christmas*

FROM OUR OFFICE TO YOU!
MAY YOU PROSPER IN THE
NEW YEAR

SUMMER SAUSAGE & CHARCUTERIE BOARD WORKSHOP



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





College of Agriculture,
Food and Environment
Cooperative Extension Service

Pulaski County Extension Office Private Pesticide Applicator Trainings

Woodstock Community Center

- January 19th 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.





JANUARY 5-6, 2023
LEXINGTON, KENTUCKY

SEE FULL AGENDA AND
 REGISTER ONLINE AT
WWW.KYCATTLE.ORG



GET MORE INFORMATION



HOTEL RESERVATIONS

2023 KCA CONVENTION & TRADE SHOW AGENDA

WEDNESDAY, JANUARY 4	
10:00 - 5:00	Trade Show Move-In
THURSDAY, JANUARY 5	
7:00 - 6:00	Registration Hours
7:00 - 10:00	Trade Show Move-In
9:00 - 11:30	Beef Efficiency Conference: Looking Forward to Tomorrow's Beef Herd
	Breeding for a More Efficient and Profitable Commercial Cow - Troy Rowan, University of Tennessee
	Matching Genetics of Your Cowherd to Your Environment - Jared Decker, University of Missouri
	From Wall Street to the Ranch: What I Learned - John Maddux, Maddux Cattle Company
10:00	Trade Show Opens
11:30	Welcome Lunch
1:30 - 3:30	Opening General Business Session
	Welcome 2023 Kentucky Cattlemen's Association Convention - Gary King, 2022 KCA President
	University of Kentucky Update - Eli Capilouto, President, University of Kentucky
	Sustainable Food Systems - Danielle Beck, Invariant
	KBC Annual Report
	Beef Solutions Annual Report
	KBN Annual Report
4:00	A Taste of Lexington Restaurant Sampling
6:00	Trade Show Closes
FRIDAY, JANUARY 6	
6:30 - 5:00	Registration Hours
7:00 - 9:00	County President Breakfast (Invitation Only)
8:00	Trade Show Opens
10:00 - 11:00	Regional Meetings
10:00 - 12:30	KLMA Annual Meeting
11:00	KCA Concessions Lunch in the Trade Show
12:00	KJCA Lunch
12:30 - 2:00	Closing Business Session
	Kentucky Department of Agriculture Update - Ryan Quarles, Commissioner of Agriculture
	2022 Financial Review - Ken Adams, KCA Treasurer
	2022 Communications Review and Outlook
	A Year in Review and 2023 Outlook - Dave Maples, Executive Vice President
1:00	KJCA Beef Leadership Town Hall
2:00	Trade Show Closes
2:00	KJCA Officer Meeting (Current KJCA Board Members Only)
2:15	KJCA Annual Membership Meeting & KJCA Board of Director Elections
2:30 - 4:30	Forages at KCA - Recovering and Regrouping after a Tough Year
	Welcome and Introduction - Chris Teutsch, University of Kentucky
	Strategies for Revitalizing Drought Stressed Pastures: Experiences from Southern Indiana Purdue Ag Center - Jason Tower, Purdue University
	Making Sure Cows are Getting What They Need - Katie VanValin, University of Kentucky
	Choosing the Best Forage Varieties for Repairing Drought Stressed Pastures - Ray Smith, University of Kentucky
2:30 - 4:30	Ladies Program
2:30 - 4:30	Forages at KCA
3:00	Commissioner of Agriculture Candidate Forum
4:00	KJCA Reception
5:00 - 6:00	KCA Leadership Alumni & Past President's Reception (Invitation Only)
6:00	Evening Banquet

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



University of Kentucky
College of Agriculture,
Food and Environment
Cooperative Extension Service

We're hooking you up
with important info

South Kentucky
RECC

kyelectric.coop/taxanswers



As a result of the recent passage of House Bill 8 by the Kentucky legislature, effective January 1, 2023, only a person's primary residence ("domicile") will be exempt from state sales tax on utility services, including electric bills.

To ensure that the sales tax is not mistakenly applied to the electric bill of their primary residence, co-op members who have multiple meters in their name need to take action. These members need to designate which meter or meters are associated with their primary residence by completing forms supplied by the Kentucky Department of Revenue. These forms are available at South Kentucky RECC or at www.kyelectric.coop/taxanswers.





University of Kentucky
College of Agriculture,
Food and Environment
Cooperative Extension Service

Agriculture and Natural Resources

Pulaski County Extension Office

P.O. Box 720

Somerset, KY 42502

Phone: 606-679-6361

NONPROFIT ORG
US POSTAGE PAID
SOMERSET, KY
PERMIT #5



Apple Cranberry Waldorf Salad

1 cup chopped Granny
Smith apple

1 cup chopped Red
Delicious apple

1 cup diced celery

1 cup halved seedless
green grapes

1 cup halved seedless
red grapes

1½ cups dried
cranberries

½ cup chopped
walnuts

8 ounces non-fat
vanilla yogurt

2 tablespoons honey

¼ teaspoon cinnamon

1. Combine chopped apples and diced celery and put in a medium sized bowl. Add grapes, cranberries, and walnuts to the mixture. Stir ingredients together.

2. In a separate bowl, add the yogurt, honey, and cinnamon. Stir together and pour over the fruit mixture. Cover and chill before serving.

Yield: 8, 1 cup servings.

Nutrition Analysis: 210 calories, 5 g fat, 0 mg cholesterol, 35 mg sodium, 41 g carbohydrate, 3 g fiber, 34 g sugar, 3 g protein.



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

