

Spencer County Agriculture & Horticulture Newsletter



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

Cooperative Extension Service

Spencer County
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July 2023

It is hard to believe that this year is half over already...don't know where the time goes anymore.

As I write this, we are still "smoked" in from the Canadian wildfires and looks like it will hang around a little while longer.

As we continue into summer, I hope that Mother Nature provides us with abundant moisture for all of our crops and gardens. Hopefully, our hay production will increase a little bit with some more rainfall.

Just a reminder that the Spencer County Fair runs July 14-15 and July 19-22.

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



Farmers Market Now Open

The Taylorsville/Spencer County Farmers Market is now open and will be 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 the end of October. 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.



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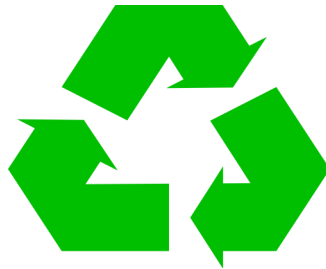


Disabilities
accommodated
with prior notification.

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 **August 14 from 10 a.m. until 11:30 a.m.** 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.

Conservation District Cost Share Program

The Spencer County Conservation District is taking applications for the 2023 District Cost Share program.

Application period will run from July 5 until July 19, 3:30 p.m. The program is 75%/25% at a maximum of \$750.00

Rules similar to last year. If you received approval last year, you are ineligible for 2023.

All applicants must come into the office to place your name into the box for 'approval list drawing'. If you have any questions, please contact Doloras at 477-1157.

Cost Share Program

This is information from the Spencer County Conservation District. Call 477-1157 for more information.

Cost share rates are a **maximum of 75 percent of the actual installation cost of the practice not to exceed \$20,000 per year.**

Visit Spencer Co. Conservation to fill out an application before October 1, 2023. Approval is usually made in February of the following year. No practices can be started in advance of approval and you will be visited by our technician, Mike Hahn, to finish the application process and if approved for the technical plans for approved practice.

Please visit this site to learn all about State Cost Share Program

<https://eec.ky.gov/Natural-Resources/Conservation/Pages/State-Cost-Share.aspx>



Martin-Gatton
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Pollinator Gardening

Join us for a time to discuss
pollinators, native plants, and to
explore the beauty of the outdoor
classroom in action!

July 17th, 2023

7:00- 8:30 pm

**Spencer County Cooperative
Extension Office**

100 Oak Tree Way Taylorsville, KY 40071

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Lexington, KY 40506



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RETURN SERVICE REQUESTED



Summertime Sensation Casserole

4 strips turkey bacon	½ teaspoon salt	2 cups tomatoes, chopped
⅓ cup minced onion	⅛ teaspoon black pepper	⅓ cup reduced fat shredded cheddar cheese
3 tablespoons diced green pepper	1 teaspoon dried sweet basil	
4 ears fresh sweet corn		

1. In a large skillet, **cook** turkey bacon until crisp.

2. **Drain** turkey bacon on paper towel, **chop** and put aside. Do not drain pan. **Cook** onion and green pepper in bacon drippings over medium heat until tender.

3. **Cut** corn from cob and add to onion and green pepper mixture in skillet.

Add salt, black pepper, basil and tomatoes.

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 minutes, or until cheese is melted and bubbling.

Yield: 5, ½ 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.

