

Spencer County Agriculture & Horticulture Newsletter



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

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

May 2024

It's hard to believe that we're already one third of the way through 2024! It certainly is flying by and if you think about it, spring is already halfway gone as well. We're rolling toward summer. In fact, as I write this, it is a windy, warm day with a current temperature of 82 degrees.

I hope each of you are able to enjoy what I hope is a nice May and that we get some dry time for planting and hay cutting. Then we can ask Mother Nature for some rain!

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. **Please note that the start time will change to 9 a.m. on September 28 and the market's last day will be October 26.**

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

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Disabilities
accommodated
with prior notification.

Beekeepers Association Meetings

Just a quick reminder that the Spencer Co. Beekeepers Association holds monthly meetings at our office on the 2nd Tuesday of each month. They begin at 6:30 p.m.



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 12 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.

SPENCER CO. CONSERVATION

District Cost Share

May 29, 2024 - June 17, 2024

until 3:30 each day



Soil Amendments

2 different investment areas, see rules



Seeding



Farm Use Rock



Small Farm Implements

only ones listed in rules, no exceptions

Please contact the Soil Conservation office at 477-1157 or their site at www.spencerccd.com for more information.



CAIP Information Meeting

CAIP: County Agricultural Investment Program

Come learn about the upcoming 2024 CAIP Program and Application Process.

When?

Thursday, May 16th, 2024 @ 5:00 pm

Where?

Spencer Co. Extension Office
100 Oak Tree Way
Taylorsville, KY 40071

How?

R.S.V.P. by calling the Extension Office at: (502) 477-2217

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RETURN SERVICE REQUESTED

NONPROFIT ORG
US POSTAGE PAID
TAYLORSVILLE KY
PERMIT #40



Smashed Potatoes

6 large baking potatoes	6 ounces fresh spinach	1 cup 2% Cheddar cheese, shredded
Cooking spray	1 tablespoon canola oil	
1½ cups sliced, fresh mushrooms	2 teaspoons Dijon mustard	½ teaspoon salt
4 green onions, thinly sliced	¾ cup light sour cream	½ teaspoon black pepper

Preheat oven to 400 degrees F. **Wash** and dry potatoes. **Spray** the skins with cooking spray and **pierce** potatoes in several places with a fork. **Place** on a 13- by-18-inch baking sheet. **Bake** until tender, about 1 hour. **Wash** mushrooms, green onions and spinach. **Heat** oil in a skillet over medium-high heat. **Add** mushrooms and **sauté** for 6 minutes. **Add** the green onions and fresh spinach, **sauté** for 1 minute. **Slice** off the top inch of each potato, leaving a ¼ inch border around the edge. **Scoop** out the flesh into a mixing

bowl and **mash**. **Add** mushroom mixture, Dijon mustard, sour cream and ½ cup cheese. **Mix** well and season with salt and pepper. **Scoop** mixture into potato shells and **sprinkle** with the remaining cheese. **Return** the potatoes to the baking sheet and **bake** until heated through and golden brown on top, about 20-25 minutes.

Yield: 6 servings

Nutritional Analysis: 410 calories, 9 g fat, 4.5 g saturated fat, 20 mg cholesterol, 400 mg sodium, 70 g carbohydrate, 9 g fiber, 4 g sugars, 15 g protein.



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