

Newsletter

AGRICULTURE & NATURAL RESOURCES

Proudly Serving Butler County!!!

KY Alfalfa and Stored Forage Conference

If you produce hay for sale or for your own livestock, make plans to attend the KY Alfalfa and Stored Forage Conference in Bowling Green, KY at the Warren County Extension Office on February 8, 2024. Registration is \$40.00 and can be found online.

Topics will include:

- Operating a Major Hay and Straw Farm in Ohio – John Russell, Ohio Hay Producer
- Teaching Hay Buyers What Their Horses Really Need – Dr. Laurie Lawrence, UK Professor, Equine Nutrition
- How to Find and Evaluate Used Equipment - Dennis Wright, Alfalfa Producer in Logan County
- Establishing a Market(s) for Your Hay and Straw: Producer Panel – Traditional marketing and social media marketing
- 50 Years of Alfalfa Production in Kentucky: Observations, Reflections and Opportunities – Dr. Garry Lacefield, UK Professor Emeritus
- Basics of Fertilizing for Successful Hay Production – Dr. Edwin Ritchey, UK Soil Extension Specialist
- How I Got Started in the Hay Business: The Good, the Bad, and the Ugly – Producer Panel

Mail-in Registration

Name: _____

Address: _____

Phone Number: _____

Email: _____

# of tickets	General Admission	# of tickets	Student Admission
	x \$40 +		x \$15 =

Make checks payable to
KFGC (Kentucky Forage and Grassland Council)
and send to:



University of Kentucky REC
Attn: Caroline Roper
PO Box 469
Princeton, KY 42445



This is always a great program and all are welcome to attend!

102 Parkway Lane | Morgantown, KY 42261 | P: 270-526-3767 | F: 270-526-2357 | butler.ca.uky.edu

Cooperative Extension Service

Agriculture and Natural Resources
Family and Consumer Sciences
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MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT

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Disabilities accommodated with prior notification.

Pesticide Applicator Training Offered in Butler County 2024



Farmers making pesticide applications on their farm should be private pesticide applicators.

The 2024 Private Pesticide Applicator Training dates are listed below. Farmers who apply pesticides on their own farm should be private pesticide applicators and are required to keep records of the applications. The training covers how to use pesticide products

Pesticide Applicator Training Dates 2024

February 22nd - 6:00 p.m.

February 23rd - 9:00 a.m.

March 14th - 6:00 p.m.

safely, information about the worker protection standard, and some pest management issues common in Butler County. Participation in these trainings are free and the class will last 3 hours.

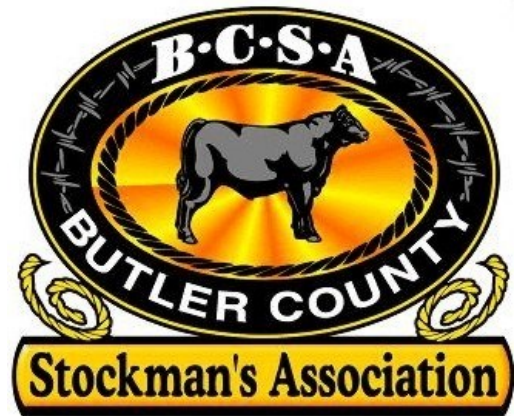
The 2024 Private Pesticide Applicator Trainings will be offered at the Butler County Extension Service 102 Parkway Lane Morgantown, KY 42261.

Stockman's Association Annual Meeting - March 28, 2024

The annual meeting of the Butler County Stockman's Association will be Thursday, March 28th at the Butler County Extension Service at 6:00 p.m.

There will be a sponsored meal, an educational presentation, and a short business meeting. We will also announce the winners of this year's forage contest.

The Stockman's Association is Butler County's chapter of the Kentucky Cattleman's Association, but was chartered to support all livestock.. It is a volunteer led organization that's mission is to support the livestock industry in Butler County.




Anyone with livestock in Butler County should be a member of the Stockman's Association. Membership dues are \$5 per year per family. Everyone is invited to attend this meeting.

SAVE THE DATE!

The 2024 Butler County Field Day will be September 5, 2024 at 4:00 p.m. in the Banock Community. Program information will be available later, but put this date in your calendar.

For more information on any part of this newsletter, please feel free to contact the Butler County Extension Service at (270) 526-3767 or email gdrake@uky.edu.


Greg Drake II,
County Extension Agent
for Agriculture and Natural Resources

2024 Butler County Leadership Development Training

The 2024 Butler County Extension Leadership Development Workshop is Thursday, February 29th at the Butler County Extension Service at 6:00 - 8:00 p.m.

We will have a session on Parliamentary Procedure and taking secretary minutes. The position of secretary is how many people get involved in leadership. What should be included, and in what detail, in minutes is often confusing. The Parliamentary Procedure training is always popular. We will practice handling motions and discuss how majority rules, while respecting the rights of the minority.

Any group must have strong leaders to be effective. Leaders are not born, they are developed.

There is no fee for the program and I sincerely hope you can participate. Leaders from across our community are being invited. Registration is not required, but if you think you will attend please let the Extension Office know at 270-526-3767 or e-mail me directly at gdrake@uky.edu.

Butler County Farm Bureau National Farm Machinery Show Trip

The Butler County Farm Bureau Board of Directors invites you to travel to Louisville, KY for a day at the National Farm Machinery Show. A charter bus will leave the Farm Bureau office at 7:00 a.m. on February 15, 2024. The bus will drop you off at the front door of the show and pick you up in the same place. We will return to Morgantown around dark.



Butler County Farmers at NFMS

Tickets for the tour are \$25 and can be purchased at the Farm Bureau Office. Breakfast sandwiches, drinks, and snacks will be available on the bus ride. There is no better way to have a day at the machinery show.



Betty Farris discusses business at a Rural Development meeting.

Social Media For Farmers

Our friends at the Warren County Extension Service are having a “Building Your Business Through Social Media” short course on February 21st, 28th, and March 6th from 10am - noon. Registration fee is \$20/business.

If you are interested in registering contact Warren County at (270) 842-1681.

PUBLIC NOTIFICATION

The College of Agriculture, Food and Environment is an Equal Opportunity Organization with respect to education and employment and authorization to provide research, education information and other services only to individuals and institutions that function without regard to economic or social status and will not discriminate on the bases of race, color, ethnic origin, creed, religion, political belief, sex, sexual orientation, gender identity, gender expression, pregnancy, marital status, genetic information, age, veteran status, or physical or mental disability. Inquiries regarding compliance with Title VI and Title VII of the Civil Rights

Act of 1964, Title IX of the Educational Amendments, Section 504 of the Rehabilitation Act and other related matter should be directed to Equal Opportunity Office, College of Agriculture, Food and Environment, University of Kentucky, Room S-105, Agriculture Science Building, North Lexington, Kentucky 40546.



Fiesta Potatoes

8 small to medium russet potatoes, peeled and diced	1 medium onion, chopped	1 cup Mexican blend cheese, shredded	1 medium onion, chopped
1 green bell pepper, chopped	½ cup low-fat milk	½ cup margarine, melted	1 cup parsley, chopped
1 red bell pepper, chopped	2 tablespoons fresh	¾ teaspoon salt	1 tablespoon dried basil, crushed
		¼ teaspoon black pepper	

Preheat oven to 350 degrees F. **Place** the potatoes, bell peppers and onion in a medium pan and cover with water. **Place** over high heat and bring to a **boil**. **Reduce** heat and **simmer** 12-15 minutes, or until vegetables are tender. **Drain** the vegetables and **place** in a mixing bowl. **Stir** in the cheese, margarine, milk and seasonings until combined. **Spread** the mixture in a 9 g fat, 2 g saturated fat, 5 mg cholesterol, 370 mg sodium, 24 g carbohydrates, 3 g fiber, 3 g sugar, 9 g protein.

9-by-13-inch baking pan that has been sprayed with a non-stick coating. **Bake** for about 20 minutes or until bubbly. **Yield:** 12, ½ cup servings

Nutritional Analysis: 200 calories,



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

<http://plateitup.ca.uky.edu>