

# Spencer County Agriculture & Horticulture Newsletter



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

Cooperative Extension Service  
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August 2024

August is here and that means it is Kentucky State Fair time! It starts in a couple of weeks and runs for 11 days (August 15-25). If there's one thing for sure, it will be hot and humid for the fair.

We've actually received some beneficial rain over the past couple of weeks, which was greatly needed. Hopefully, we'll keep getting some showers every few days or so to help finish out our crop season.

Schools are opening soon so make sure to watch out for the school buses in the mornings and afternoons.

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](mailto:broberts@uky.edu) or you can **visit my website** to view archived newsletters and news articles. The web address is: [www.spencerextension.com](http://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.

## **CAIP Program**

Spencer County Conservation has enough funds for a few more applicants for the 2024 CAIP Program.

They will be taking applications through August 14th except for August 2nd and weekends until 3:00 p.m. each day.

Bring your drivers license and a matching utility bill. For information call 502-477-1157 or visit <http://www.spencerccd.com>

## **Soil Sample Now**

This is a reminder that once your crops or gardens are finished for this year, it is a good time to sample your fields, gardens, or lawns to see what type and how much fertilizer you need to make the soil as productive as possible. For each sample you want to submit, we need at least one pint (sandwich bag) of dry soil 4-8 inches below the soil surface. Please put your name and sample ID (north lawn, hayfield 2, etc.) on each bag.

This is a free service provided by the Spencer Co. Conservation District. Thanks to them for sponsoring the soil sampling program.

Our office is open normal business hours, but you have the option to drop off your samples anytime you like.

As you pull into our parking lot, please go to the right to the back of our building. You will then see our pavilion and on the pavilion, you will see a black tub with a yellow top to the right of the double doors. Inside the tub, you will find some paperwork that you will need to fill out so that we can properly test your soil. Place the paperwork and samples back into the tub.

I'll review the results and mail or email them to you in 2-3 weeks.

## **KFGC Field Day-Maker's Mark Farm-August 13**

The Kentucky Forage and Grassland Council and Marion County Extension Field Day will be held Tuesday August 13 at Star Hill Farm from 4:30-7:45EDT in Loretto Kentucky. Participants will see and learn about grazing warm season cover crops, rotational grazing, native warm season grasses and pollinator production as well as sorghum production for syrup and silage. UK Extension Specialists, Maker's Mark staff, and others will highlight forage production innovations at the farm at multiple tour stops.

Star Hill Farm is the home of Maker's Mark Distillery. Star Hill consists of approximately 1200 acres near Loretto in Marion County Kentucky. Approximately 300 acres of the farm is utilized to grow wheat and barley for use in Maker's Mark innovation products. Additionally, the farm is home to production of vegetables, fruit, lamb, Wagyu beef, sorghum, honey, mushrooms and truffles for use at the Distillery's restaurant.

Maker's Mark has a strong commitment to the environment and sustainability. An important part of this is practicing regenerative agriculture to improve and restore soil and capture carbon. The principles of regenerative agriculture includes utilization of no-till planting, planting cover crops on fields after harvest, and grazing the cover crops to cycle nutrients back into the soil. Star Hill Farm has been certified by "Regenified," an international organization that conducts on-site audits to determine that an entity is meeting all of the standards for Regenerative Agriculture.

Come learn more about grazing strategies and regenerative agriculture! A meal will be provided for participants at the end of the field day at the restaurant. Field day cost is \$20 per person. Register for the Field Day on the link below:  
<https://KFGCMaker'sMark.eventbrite.com>

Registered participants can also sign-up for the 'Whisky Creek Walking Tour' of the distillery at the link below (limited spots available):  
<https://app.anyroad.com/tours/kfgc-whisky-creek-walking-tour-loretto/s-57b4f029>

Address: Star Hill Farm at Maker's Mark, 3350 Burks Spring Road, Loretto, KY, 40037

For more information phone the Marion County extension office at 270-692-2421.





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## Fresh Green Bean Stir-fry

**1½ pounds** fresh green beans

**1** medium red bell pepper

**1** medium yellow bell pepper

**1** small yellow onion

**½ cup** sliced almonds

**1 tablespoon** flour

**1 teaspoon** coarse black pepper

**1 tablespoon** brown sugar, packed

**3 tablespoons** soy sauce

**1½ tablespoons** fresh lemon juice

**2 tablespoons** canola oil

**2-3** fresh garlic cloves, diced

**Preheat** oven to 400 degrees F. **Wash** beans.

**Trim** the ends off the green beans and cut into 1½ inch pieces. **Place** green beans in a medium saucepan and cover with water.

**Bring** to a boil and cook for 3 minutes or until beans are tender crisp. **Drain** and pour beans into a bowl of ice water to cool. **Drain** and pat dry. **Core** peppers and cut into thin strips. **Peel** onion and **slice** into thin strips.

**Spread** the sliced almonds on a baking sheet, bake with the rack in the top position at 400 degrees F until lightly browned, 3 to 5 minutes. **Mix** the flour, black pepper and brown sugar together in a small bowl; stir

in soy sauce and lemon juice until smooth.

A tablespoon of cold water can be added if sauce is too thick. In a large skillet or wok, **add** the canola oil and **heat** to medium high. **Add** onion and stir-fry for 1 minute. **Add** garlic and peppers and stir-fry for 2 minutes. **Add** beans and stir-fry for an additional 2 minutes. **Add** sauce and toss/cook until sauce evenly coats the beans. **Remove** to serving plate and **sprinkle** with the sliced almonds.

**Yield:** 8, 1 cup servings

**Nutritional Analysis:** 120 calories, 7 g fat, 0.5 g saturated fat, 440 mg sodium, 14 g carbohydrate, 4 g fiber, 6 g sugars, 4 g protein.



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

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