

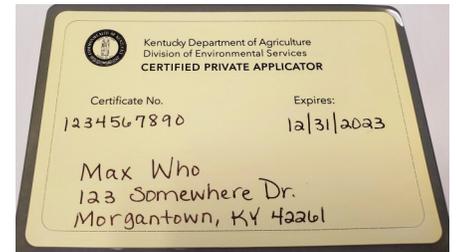
Newsletter

Cooperative Extension Service
Butler County
102 Parkway Lane
Morgantown, KY 42261
Phone: (270) 526-3767
Fax: (270) 526-2357
extension.ca.uky.edu

Proudly Serving Butler County!!!

Pesticide Applicator Training Offered in Butler County 2023

The 2023 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 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. This training will not meet the Dicamba requirements.

Applicators wishing to apply Dicamba Herbicide in 2023 must complete a Dicamba specific training that will be offered online by the chemical companies.

The 2023 Private Pesticide Applicator Trainings will be offered at the Butler County Extension Service 102 Parkway Lane Morgantown, KY 42261.



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

Pesticide Applicator Training Dates 2023

February 23rd - 6:00 p.m.

February 24th - 9:00 a.m.

March 16th - 6:00 p.m.

For additional information, contact Greg at the Butler County Extension Service Office by calling (270) 526-3767.



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 Cave City, KY on Tuesday, February 21, 2023.

Registration is online or you can call 513-470-8171. Simply go to the University of Kentucky Forage website at: <https://forages.ca.uky.edu/event/kentucky-alfalfa-and-stored-forage-conference-0>

The theme of this year's conference is Hay Production, Marketing, and Mechanization.

Increasing Alfalfa Hay Sales to Horse Owners
Bermudagrass and Alfalfa-A Perfect Combination!
Options for Hay Mechanization
Hay Mechanization
Fall Armyworm Research Study
Assessing the Nutrient Status of Kentucky Alfalfa Stands
KDA Hay Contest
Update on Options for managing thinning alfalfa stands

ALFALFA & STORED FORAGE CONFERENCE

HAY PRODUCTION, MARKETING
AND MECHANIZATION



FEB.
21
8AM
CENTRAL TIME

CAVE CITY
CONVENTION CENTER
Click Here to
Register Today!



Kentucky
Forage and
Grassland
Council

FOR MORE INFORMATION, CONTACT KATE AT (513) 470- 8171

2023 Butler County Leadership Development Training

The 2023 Butler County Extension Leadership Development Workshop is Thursday, March 9, 2023 at the Butler County Extension Office from 6 - 8 p.m. We will have a session on Parliamentary Procedure and a session on running an effective meeting.



Betty Farris discusses business at a Rural Development meeting.

The Parliamentary Procedure training is always popular. We will practice handling motions, and discuss how majority rules, but the rights of the minority must be respected.

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.

Public Notification

The Cooperative Extension Service prohibits discrimination in its programs and employment on the basis of race, color, age, sex, religion, disability, or national origin. To file a complaint of discrimination, contact Tim West, UK College of Agriculture, 859-257-3879; Terry Allen or Patty Bender, UK Office of Institutional Equity and Equal Opportunity, 859-257-8927; or the USDA, Director Office of Civil Rights, Room 326-W Whitten Building, 14th & Independence Avenue SW, Washington, DC 20250-9410 (202-720-5964).

Stockman's Association Annual Meeting - March 23, 2023

The annual meeting of the Butler County Stockman's Association will be Thursday, March 23rd at the Butler County Extension Office at 6 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. There will be free health screenings available and the county livestock directory project will be discussed.

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.

Old Extension Office Building for Sale



For Sale

112 E GL Smith Street
Morgantown, KY
(former Extension Office)

Features (4,000 sq ft.)

- ◇ Near Courthouse
- ◇ Front/Rear Parking
- ◇ Lobby Area
- ◇ Reception Area
- ◇ Copy/File Area
- ◇ 3 - 5 Office Areas
- ◇ Full Kitchen
- ◇ Utility Area
- ◇ Restrooms w/ Shower
- ◇ Large Meeting Area with Wet Bar

March 30th-Open House 11:00-1:00

April 11th-Bids Due 12:00

Contact Us: (270) 526-3767

To Inspect the Property:

Butler County Extension Service - Greg Drake II

102 Parkway Lane, Morgantown, KY 42261

Email: gdrake@uky.edu / (270) 526-3767

The Butler County Extension District Board is accepting sealed bids for its building at 112 E. G.L. Smith Street until April 11, 2023.

Constructed in 1985, the building housed the Butler County Extension Service from 1985 until 2018. It briefly served Morgantown City Hall and is currently housing Christ Covenant Church.

The 4,000 square foot facility sets directly across from the Butler County Court House. It has 10-12 parking spots. It has both front and rear parking. Parking in the front is handicapped accessible from G.L. Smith Street.

If you, or anyone you know, are interested in purchasing this property, contact Greg Drake II for a showing and to discuss the bidding process.

COOPERATIVE EXTENSION



Notes from the Ag. Agent - February 2023

Winter is still hanging on, but Extension programming is in full swing. Take note of additional flyers provided in this newsletter on upcoming events that may be of interest.

The University of Kentucky Cooperative Extension Service offers a full scale of information, program events, and testing that can help your farming operation reach it's highest potential.

I encourage you to follow our Facebook page and website to keep up with program offerings. If you would like more information on anything here, call the Extension Office at 526-3767.

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



Confetti Chicken Quesadillas

1 small green bell pepper, seeded and diced
1 small red bell pepper, seeded and diced
1 **tablespoon** hot pepper, minced (optional)

1 **pound** skinless, boneless chicken breast, diced
1 (1 **ounce**) packet fajita seasoning mix
1 **tablespoon** olive oil

10 (10 **inch**) whole-wheat tortillas
1 (8 **ounce**) package reduced fat cheddar cheese, shredded

Preheat the broiler and prepare baking sheet with non-stick spray. **Toss** the diced chicken with the fajita seasoning and place on the baking sheet. **Spread** chopped peppers on baking sheet. **Place** under the broiler and broil until the chicken pieces are thoroughly cooked and no longer pink in the center, about 10 minutes. **Brush** skillet with oil and heat to medium. **Place** one tortilla in skillet. **Layer** half of tortilla with approximately one-third cup chicken

and pepper mixture. **Sprinkle** with 3 tablespoons cheddar cheese. **Fold** over and flip tortilla to crisp other side. Repeat until all quesadillas have been prepared. **Cut** each quesadilla into wedges and serve with salsa, if desired.

Yield: 10 servings

Nutritional Analysis: 270 calories, 10 g fat, 3 g saturated fat, 40 mg cholesterol, 880 mg sodium, 2 g sugar, 23 g carbohydrate, 2 g fiber, 19 g protein



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

MID-SOUTH STOCKER CONFERENCE

FEBRUARY 21, 2022

5:30PM REGISTRATION

6:00PM PROGRAM

FEBRUARY 22, 2022

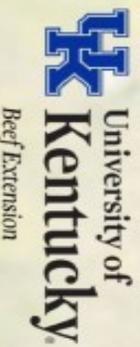
8:30AM REGISTRATION

9:30AM PROGRAM

REGISTER HERE:



WKU L.D. BROWN AG EXPO CENTER
406 Elrod Road Bowling Green, KY 42104



Homebased Microprocessing Workshop



Thursday, April 13, 2023

9:30 a.m. - 2:30 p.m. Central Time

Butler County Extension Office

102 Parkway Lane Morgantown, KY 42261

If virtual option available, note here. If not, delete this text.



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

For more information & to register:

ukfcs.net/HBM

or call (270)526-1207

Join our workshop!
Homebased

microprocessors are farmers who grow and harvest produce to use in their value-added products.

Homebased microprocessors are required to grow a predominant ingredient in the products they make. The first step to becoming certified as a homebased microprocessor is to attend a Homebased

Microprocessor (HBM) workshop presented by the University of Kentucky.

The cost of the workshop is \$50.00.

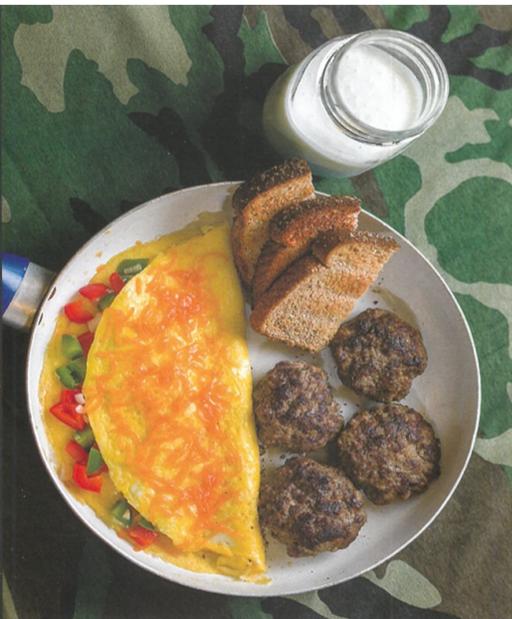
Cooperative Extension Service
Agriculture and Natural Resources
Fruit and Cidermill Sciences
4-H Youth Development
Community and Economic Development

Statistical analysis of food and consumer behavior must always be reported in dollars or other units and will not be conducted on the basis of ratio, count, or the length, width or height, unless noted. See social scientists for further information. Program in Kentucky, Virginia, and Tennessee. U.S. Department of Agriculture, and Extension Council in Cooperation with the University of Kentucky, Lexington, KY 40544



Cooperative
Extension
Service
and your institution.


Deer Camp
Breakfast
Sausage




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


 USDA
 Supplemental
 Nutrition
 Assistance
 Program
 Raising Healthy Food
 Within Reach

This institution is an equal
 opportunity provider.
 This material was funded
 by USDA's Supplemental
 Nutrition Assistance
 Program – SNAP.



Deer Camp
Breakfast Sausage

- 2 pounds ground venison
- 1 pound ground pork
- 1 teaspoon dried marjoram or oregano
- 1 tablespoon dried sage
- 1 tablespoon dried basil
- 1 teaspoon dry mustard
- 1 teaspoon salt
- ½ teaspoon pepper
- 1 egg, beaten
- ¼ cup bread crumbs
- ¼ cup cooking oil

Combine meat and seasonings. Add egg and bread crumbs. Stir well. Shape into 16 patties. Fry in oil until golden brown on each side and internal temperature reaches 165 degrees Fahrenheit.

Yield: 16 servings
 Adapted from "Wild Game: From Field to Table," Sandra Bastin, PhD, RD, Extension Food and Nutrition Specialist, Revised July 2007

Nutrition Facts

16 servings per container
Serving size 1 patty (92g)

Amount per serving
Calories 190

	% Daily Value*
Total Fat 12g	15%
Saturated Fat 4.5g	23%
Trans Fat 0g	
Cholesterol 75mg	25%
Sodium 220mg	10%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 18g	
Vitamin D 0mcg	0%
Calcium 14mg	2%
Iron 2mg	10%
Potassium 272mg	6%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.