

AGRICULTURE AND NATURAL RESOURCES

NEWSLETTER

April-June 2024

DAVID COFFEY

JACKSON COUNTY COOPERATIVE EXTENSION OFFICE

1408 MAIN STREET SOUTH

MCKEE, KY 40447

APRIL

4/8 - Home Invaders - 1pm

4/23 - WTA Breeding Soundness Exam

Day - 12 noon-6pm WTA Laurel County

4/25 - AG Advisory Council - 12 noon

4/25 - WTA Horse BCS and Tack - 6pm

4/27 - Laurel Co Heifer Sale - 1pm

4/30 - Garden Pests - 11am

MAY

5/9 - JCCA Hay Demo at Jackson Energy Farm - 5pm 5/11 Rain backup day for JCCA Hay demo 5/16 - Firewood as a business -1pm 5/18 - Hook and Cook 9am-JC Library

OFFICE CLOSED FOR MEMORIAL DAY - 5/27 June

6/17 - Senior Card sign ups - 10am-2pm 6/21- **Farmers Market Grand Opening** -11am

OFFICE CLOSED FOR JUNETEENTH - 6/19

All classes are held at the Extension Conference Center unless otherwise stated







Cooperative Extension Service

Agriculture and Natural Resources
Family and Consumer Sciences
4-H Youth Development

MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT

Educational programs of Kentucky Cooperative Extension serve all people regardless of economic or social status and will not discriminate on the basis of race, color, ethnic origin, national origin, creed, religion, political belief, sex, sexual orientation, gender identity, gender expression, pregnancy, marital status, genetic information, age, vecteran status, physical or mental disability or reprisal or retaliation for prior civil rights activity. Reasonable accommodation of disability may be available with prior notice. Program information may be made available in languages other than English.

University of Kentucky, Kentucky State University, U.S. Department of Agriculture, and Kentucky Counties, Cooperating.







College of Agriculture, Food and Environment



Ingredients:

- 1 pound freshwater fish
- 1 tablespoon lemon juice
- 1 teaspoon water
- 1/2 teaspoon pepper
- 1 small onion diced





Directions:

Preheat the oven to 425 degrees Fahrenheit. Coat 9X13 inch baking dish with nonstick cooking spray. Place the fish in a single layer in the baking dish. Sprinkle the fish with lemon juice, water, pepper, and onion. Cover tightly with foil. Back 20-25 minutes until internal temperature reaches 145 degrees Fahrenheit.

Dill Sauce

- 1/4 cup low-fat mayonnaise
- 1/4 cup fat-free milk
- 1 tablespoon dried dill weed
- 1 tablespoon lemon juice
- 2 teaspoons Dijon mustard

Place mayonnaise in a sauce pan. Gradually whisk in milk. Whisk over medium-low heat for 2 minutes or until smooth and heated through but not bubbly. Remove sauce from heat. Stir in dill weed, lemon juice and Dijon mustard. Remove fish to a serving platter. Spoon dill sauce over fish and serve.

Source: Adapted from "Living Well, More Than a Cookbook," Published by National Extension Association of Family and Consumer Sciences, Copyright 2010 by National Association of Family and Consumer Sciences, 14070 Proton Road, Suite 100LB9, Dallas, Texas 75244.

Nutrition facts per serving: 170 calories; 5g fat; 1g saturated fat; 0g trans fat; 80mg cholesterol; 280mg sodium; 6g carbohydrate, 1g dietary fiber; 3g sugar; 0g added sugar; 23g protein; 0% Daily Value of vitamin D; 10% Daily Value of calcium; 10% Daily Value of iron; 10% Daily Value of potassium



Agriculture and Natural Resources Family and Consumer Sciences 4-H Youth Development Community and Economic Development

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COOPERATIVE EXTENSION





BREEDING SOUNDNESS EXAMS

GET YOUR BULL CHECKED BEFORE BREEDING SEASON





WILDERNESS TRAIL LIVESTOCK BARN - LONDON Dr. Doug House

FREE



April 23, 2024 NOON - 6:00PM



CALL TO SCHEDULE APPOINTMENT 606-287-7693



PROTECT YOUR CALF CROP \$125/Bull Savings

MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT



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HORSES AND HORSEMEN



April 25 6 PM

WTA Marketing Alliance 3610 Slate Lick Church Rd, London, KY 40741

This equine course will be covering the following topics:

Body Condition and Weights
Vaccines and Deworming
Tack and Saddle Fitment

A free meal will be provided. Please call us to let us know you plan on attending at (606) 256-2403

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Disabilities accommodated with prior notification



APRIL 27, 2024 · 1 PM

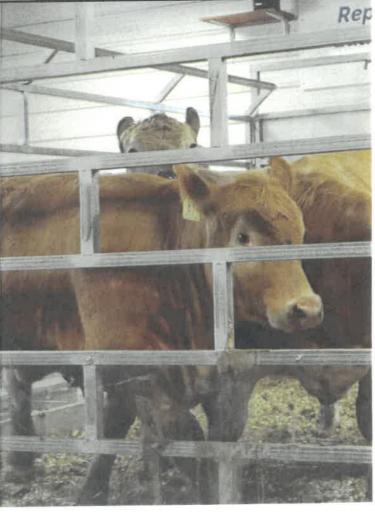
Mike Calebs, LCCA President • 606.813.4490

Glenn Williams, Laurel County Ag Agent • 606.864.4167

Tommercial Open Heifer Sale

LAUREL COUNTY CATTLEMEN SALE PAVILION 3610 SLATE LICK CHURCH Rd. • London, KY







11th Annual Heifer Sale

Saturday, April 27, 2024

1 PM

Laurel County Cattlemen Sale Pavilion London, KY

SCHEDULE OF EVENTS

Saturday, April 27
10:00 AM – Cattle available for viewing
11:00 AM – Lunch
1 PM – Laurel County Cattlemen sale starts

SALE DAY PHONES

Glenn Williams	(606)	682-0665
Mike Calebs	(606)	813-4490

TRUCKING

Will be available within a 100 mile radius of London, KY when purchasing at least 10 head or more.

PAYMENT

Cattle must be paid for in cash or check the day of the sale. Must provide a copy of drivers license upon registration.

TERMS AND CONDITIONS

All persons who attend the sale do so at their own risk.

The Laurel County Cattlemen's Association does not assume liability, legal or otherwise, for any accidents which may occur.

DIRECTIONS

Laurel County Cattlemen Sale Pavilion

From I-75, take exit 41, London
Turn East onto Hal Rogers Parkway
Continue 1.5 miles
Turn Left onto KY 30 E.
Continue 2.5 miles
Turn right onto State HWY 1227 (Slate Lick Church Rd)
Laurel County Cattlemen Sale Pavilion 1st on the right

AUCTIONEER

Bobby Wells

INCLUDING
Bred Heifers
Cow/Calf Pairs
& Bulls

