


## Important Dates

2024 Ky Fruit \& Vegetable Conference
OAK Conference
2024 Plant / Rootstock Sales
Eastern KY Farmer Conference
Alfalfa \& Stored Forge Conference Social Media for Farmers

Fire Ants update Hunter Education Course Master Loggers Continuing Education Winter Tips and Reminders Cut Flower Production
Farmers Market Vendors information SFMNP / WIC Farmers Market Vendors Training Cheese Making Demo Beginning Beekeeping Series

In this Issue

Guide To Beginning Gardening Fruit Tree Grafting 2024 Toolbox Garden Series
Home Based Processing \& Home Based Microprocessing
Whitley County Small Farms 2024 Whitley County Beekeeping Series Cook Wild Kentucky
Cumberland Gap Cattle Conference Weekly AG Report

## Ompartant Dat

*January 2nd - Plant Sales \& Rootstock Sales begins
*January 2-4 - Fruit \& Vegetable Conference (Bowling Green)
*January 8 - Beekeepers Association @ 6pm
*January 11-Social Media for Farmers @ 6pm
*January 13 - Jr Master Gardener 9am
*January 15 - Martin Luther King Jr Day (Office Closed)
*January 16-Small Farms @ 6pm
*January 23 - Basic Beekeeping @ 6pm
*January 23 - Cut Flower Production 5:30 (Laurel Co.)
*January 25 - Whitley County Cattlemen @ 7pm
*January 25-27-OAK Conference
*February 10 - Jr Master Gardener 9am
*February 12 - Beekeepers Association @ 6pm
*February 16-17 - Eastern Kentucky Farmer Conference (Morehead)
*February 20 - Small Farms @ 6pm
*February 27 - Master Loggers Continuing Education 0900-4pm
*February 27 - Swarm Control @ 6pm
*February 29 - Whitley County Cattlemen @ 7pm
*March 2 - Farmers Market Vendors Meeting @ 6pm
*March 7-Guide to Beginning Gardening @ 6pm (Goldbug)
*March 8 - Cheese Making Demo 10am
*March 9 - Guide to Beginning Gardening @ 10am (WD Bryant Corbin)
*March 11 - Beekeepers Association @ 6pm
*March 16 - Hunter Education
*March 19-Small Farms @ 6pm
*March 23 - Cumberland Gap Cattle Conference
*March 26-Fruit Tree Grafting @ 1pm \& 6pm
*March 26 - Queen Management
*March 28 - Whitley County Cattlemen @ 7pm
*April 6-Beginning Beekeeping @ 10am (WD Bryant Corbin)
*April 26-27-KSU Eastern Kentucky Small Farms Conference (Goldbug)


## Plant /

# Rootstock Sales 

We will be taking orders starting January 2nd 2024



# Pre-payment is required by Friday March 15th 

# Make checks payable to Whitley 

County Extension

For more information, please call the office at 606-549-1430
Plant are expected to arrive in early April

Cooperative
Extension Service Extension Service
Whitley County Whitley County
4275 N. Hwy 25 W
P. O Box 328
Williamsburg, KY 40769
(606) 549-1430






Pre-payment is required by Friday, March 15, for all plant orders.

[^0]martin- gatton college of agriculture, food and environment

Cooperative
Extension Service




## ALFALFA AND STORED FORAGE CONFERENCE

THE ALFALFA AND STORED FORAGECONFERENCE WILL BE HELD FEB. 8, 2024 AT THE WARREN COUNTY EXTENSION OFFICE IN BOWLING GREEN. WE HAVE AN EXCELLENT LINEUP OF SPEAKERS, WITH THE THEME OF THECONFERENCE"GETTING INTO THE HAY BUSINESS." WE WILL HEAR HOW TOP PRODUCERS IN KY AND OH GOT STARTED IN THE HAY BUSINESS AND OTHER SPEAKERS WILL OVERVIEW THE BASICS OF HAY PRODUCTION, MARKETING, AND HOW HAY FITS INTO RATIONS FOR HORSES AND OTHER LIVESTOCK. A HIGHLIGHT OF THE CONFERENCE WILL BE DR. GARRY LACEFIELD, WHO STARTED THE CONFERENCE 43 YEARS AGO. GARRY WILL GIVE HIS PERSONAL REFLECTIONS ON ALFALFA PRODUCTION IN KY OVER THE LAST 50 YEARS.


## IMPORTED FIRE ANT UPDATE

IMPORTED FIRE ANTS HAVE BEEN A RECURRING PROBLEM IN SEVERAL WESTERN KENTUCKY COUNTIES FOR ALMOST 25 YEARS. THE PATTERN

HAS BEEN THAT SUSPECT FIRE ANT MOUNDS AREREPORTED, CONFIRMED BY A SPECIALIST, TREATED, AND THEN ELIMINATED. THIS HAS KEPT FIRE ANTS FROM BECOMING ESTABLISHED IN THE WESTERN PORTION OF THE STATE. MOST OF THESE REPORTED MOUNDS HAVE BEEN IN COUNTIES NEAR THE LAND BETWEEN THE LAKES REGION.


IN THE WINTER OF 2022, AN FIRE ANT MOUND WAS REPORTED, CONFIRMED, AND ELIMINATED IN MCCREARY COUNTY. SOON AFTER THAT,

DOZENS OF NEW MOUNDS FROM VARIOUS SOUTHERN PARTS OF THE COUNTY WERE REPORTED AND CONFIRMED, FOLLOWED BY NUMEROUS REPORTS IN SOUTHERN WHITLEY

COUNTY. FIRE ANTS MOUNDS HAVE ALSO BEEN FOUND IN SEVERAL LOCATIONS IN KNOX COUNTY AND SINGLE LOCATIONS IN BELL AND LAUREL COUNTIES. THE MOUNDS IDENTIFIED IN KNOX, BELL, AND LAUREL

COUNTIES HAVE BEEN TREATED, BUT INFESTATIONS IN PORTIONS OF MCCREARY AND WHITLEY COUNTIES ARE TOO EXTENSIVE TO ELIMINATE.

WHILE FIRE ANTS MAY HAVE SOME VALUE AS A PREDATOR OF INSECT AND
TICK PESTS, THEY ARE A SERIOUS PUBLIC HEALTH THREAT. FOR MANY PEOPLE, AN FIRE ANT STING IS PAINFUL AND CAUSES A RAISED PUSTULE, BUT FOR SOME IT CAN CAUSE A SERIOUS ANAPHYLACTIC REACTION THAT

CAN REQUIRE PROMPT MEDICAL ATTENTION. UK ENTOMOLOGY'S WEBPAGE HAS A FACTSHEET ON FIRE ANTS (ENTFACT-469) THAT DESCRIBES ITS IDENTIFICATION, SIGNIFICANCE, BIOLOGY, AND MANAGEMENT.

WHILE IT MAY NOT BE POSSIBLE TO ELIMINATE FIRE ANTS ONCE IT BECOMES ESTABLISHED IN AN AREA, IT IS IMPORTANT TO SLOW THE SPREAD OF THIS INVASIVE INSECT INTO NEW AREAS OF KENTUCKY. PERSONS THAT FIND A SUSPECT MOUND SHOULD CONTACT THEIR COUNTY EXTENSION AGENT OR TAKE A PICTURE AND E-MAILIT TO REPORTAPEST@UKY.EDU.


# Continuing Education Required For Master Loggers February 27th 9-4pm 



THE KENTUCKY FOREST CONSERVATION ACT STATES THAT KENTUCKY MASTER LOGGERS MUST OBTAIN SIX HOURS OF CONTINUING EDUCATION (CE) EVERY THREE YEARS FROM THE DATE THEIR CARD WAS ISSUED, IN ORDER TO RENEW AND/OR MAINTAIN THEIR MASTER LOGGER STATUS. CONTINUING EDUCATION IS IMPORTANT BECAUSE IT ENABLES INDIVIDUALS TO STAY CURRENT ON NEW INNOVATIONS, LAWS AND REGULATIONS, BEST MANAGEMENT PRACTICES AND OTHER TOPICS RELATED TO TIMBER HARVESTING RESULTING IN MORE EFFICIENT AND ENVIRONMENTALLY SOUND LOGGING OPERATIONS.

IF YOUR MASTER LOGGER CARD EXPIRES AND YOU HAVE NOT ACHIEVED THE SIX HOURS OF CONTINUING EDUCATION, THEN YOUR NAME WILL BE REMOVED FROM THE ACTIVE MASTER LOGGER LIST AND YOU WILL BE OPERATING IN VIOLATION OF THE KENTUCKY FOREST CONSERVATION ACT. AT THIS POINT YOU WILL HAVE TO RE-ATTEND THE THREE DAY MASTER LOGGER PROGRAM IN ORDER TO REGAIN YOUR MASTER LOGGER STATUS. BE SURE TO CHECK YOUR CARD AND KEEP TRACK OF YOUR EXPIRATION DATE.

YOU MUST COMPLETE SIX HOURS OF CONTINUING EDUCATION BEFORE YOUR EXPIRATION DATE IN ORDER TO RENEW YOUR CARD FOR ANOTHER THREE-

YEAR PERIOD. YOU CAN COMPLETE THE SIX HOURS ANYTIME IN YOUR
THREE-YEAR ACTIVE PERIOD. DON'T WAIT UNTIL THE LAST FEW MONTHS TO
TRY AND COMPLETE THE CE REQUIREMENT.

## Whitley County Cooperative Extension

4275 N. Hwy 25W<br>Williamsburg, KY 40769<br>Questions call 606-549-1430



## WINTER TIPS AND REMINDERS

TIPS FOR THE WINTER SEASON - THE WINTER IS A TIME OF ADAPTATION FOR FARMERS IN KENTUCKY. WE HAVE TO CHANGE THE WAY WE MANAGE OUR LIVESTOCK IN ORDER TO SUSTAIN THE ANIMALS AS WELL AS PRESERVE OUR PASTURES FOR THE COMING SPRING. AS FORAGE BECOMES LESS AVAILABLE THROUGHOUT THE MONTHS OF DECEMBER, JANUARY, AND
FEBRUARY SUPPLEMENTAL FEED IS THE MAIN ALTERNATIVE FOR MOST FARMERS. SOME PASTURES BECOME UNAVAILABLE FOR GRAZING AND CAREFUL THOUGHT SHOULD BE PUT INTO HOW TO EFFICIENTLY MAINTAIN LIVESTOCK. HERE ARE JUST A FEW THINGS TO KEEP IN MIND AS YOU PREPARE FOR THE WINTER.
*CHECK HAY QUALITY BEFORE FEEDING
*MOVE CATTLE OFTEN TO AVOID COMPACTION AND DESTRUCTION OF PASTURE AREA
*MOVE CATTLE ACCORDING TO WEATHER CONDITIONS TO AVOID HEAVY TRAFFIC ON PASTURES
*IF POSSIBLE FEED CATTLE ON AN ALL-WEATHER SURFACE OR FEEDING PADS
*CONSIDER FEEDING HAY IN FEEDERS THAT DON'T ALLOW MUCH WASTE
*PLAN FOR ANY CHANGES TO YOUR GRAZING SYSTEM THAT WILL BE MADE IN THE SPRING
*IF YOU ARE PLANNING ON FROST SEEDING CLOVER; THE BEST TIME TO SEED IS FEBRUARY-EARLY MARCH
*APPLY FERTILIZER ACCORDING TO SOIL TESTS.
*APPLY NITROGEN IN FEBRUARY TO PROMOTE EARLY GRASS GROWTH IF NEEDED.

REMINDERS FOR WINTER WATERING - KEEPING WATERING SYSTEMS FROM FREEZING DURING THE WINTER MONTHS HAS BEEN A CHALLENGE FOR AS LONG AS DOMESTICATED CATTLE HAVE BEEN RAISED IN COLD CLIMATES. MATURE BEEF CATTLE CAN CONSUME AS MUCH AS $30+$ GALLONS OF WATER IN A DAY, THE AMOUNT WILL FLUCTUATE DEPENDING ON THE WEATHER, HOW MUCH THE COW IS EATING, DISTANCE TO WATER, OR IF THE COW IS LACTATING. HYDRATION KEEPS THE DIGESTIVE TRACT FUNCTIONING.

## BELOW ARE WAYS TO KEEP WATER AVAILABLE DURING THE WINTER.

[^1]
# Cut Flower Production 

## Tuesday, January 23 5:30 PM

## @ the Laurel County Extension Office

## A preliminary meeting for cut

 flower producers and potential producers has been scheduled to identify the topics they would like to have addressed in the future.
## For questions or to register, call us at (606) 864-4167.

## Cooperative Extension Service

# FARMERS MARKET VENDORS MEETING 4275 N. Hwy 25W Williamsburg, KY 40769 <br>  

Call For Vendors! Join Our Meeting

## SATURDAY MARCH 2

At our Vendors meeting, you'll have the opportunity to:


区Discuss new rules \& Regulations

SFMNP/WIC
 Learn about SFMNP/WIC

Vendor Training Dates:
March 4th @6pm
March 7th @1pm

### 06.00 PM



March 4, 6 pm Room A March 7, 1 pm Room A you must attend one of the two classes given

## SFMMP / WIC

FARMERS MARKET TRAINING

Vendors who want to
be able to accept Senior / WIC Cards
(Vouchers) must attend this training
Whitley County Cooperative
Extension
4275 N Hwy 25W
Williamsburg, KY 40101

Questions call 606-549-1430



Martin-Gatton
College of Agriculture, Food and Environment

## Oheese Mating <br> Basic Cheese Making

 Demo March 8th 10amLunch will be provided Call 549-1430 to register

MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT



 Leinglon, KY 40506

# Guide to Beginning Gardening 

## March 7 @ 6pm

 March 9 @ 10amWhitley County Cooperative Extension 4275 N. Hwy 25W Williamsburg, KY 40769

WD Bryant<br>1405 S Main St<br>Corbin, KY 40701

Please plan to attend, Participants will receive a free beginners gardening book!


## FRUIT TREE GRAFTING



Food and Environment
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 (3)


4275 N. HWY 25W WILLIAMSBURG, KY 40769

March 7 Th Gardening


Beginning Gardening
Man Bryant Corban Soil \& Fertility
March

Canning $10 a \mathrm{~m}$ WD Bryant Corbin
June
Food Preservation Bryant Corbin Bryants Corbin


## Cooperative

## Extension Service



## INTERESTED IN HOMEBASED PROCESSING OR HOMEBASED MICROPROCESSING -- MAKING FOOD ITEMS AT YOUR HOME TO SELL AT FARMER'S MARKETS?

UPCOMING HBM WORKSHOPS
HENRY COUNTY EXTENSION OFFICE, NEW CASTLE FEBRUARY 6, 2024-9:30AM TO 2:30PM
FAYETTE COUNTY EXTENSION OFFICE, LEXINGTON FEBRUARY 7, 2024-9:30AM TO 2:30PM
FLEMING COUNTY EXTENSION OFFICE, FLEMINGSBURG FEBRUARY 16, 2024-9:30AM TO 2:30PM KSU EXTENSION OFFICE, WEST LOUISVILLE FEBRUARY 21, 2024-9:30AM TO 2:30PM VIRTUAL WORKSHOP HOSTED BY KSU FEBRUARY 21, 2024-9:30AM TO 2:30PM VIRTUAL WORKSHOP HOSTED BY SCOTT COUNTY FEBRUARY 28, 2024-9:30AM TO 2:30PM SCOTT COUNTY EXTENSION OFFICE, GEORGETOWN FEBRUARY 28, 2024-9:30AM TO 2:30PM CLARK COUNTY EXTENSION OFFICE, WINCHESTER MARCH 1, 2024-9:30AM TO 2:30PM VIRTUAL WORKSHOP HOSTED BY CLARK COUNTY MARCH 1, 2024-9:30AM TO 2:30PM BOURBON COUNTY EXTENSION OFFICE, PARIS MARCH 4, 2024-9:30AM TO 2:30PM GRAYSON COUNTY EXTENSION OFFICE, LEITCHFIELD MARCH 7, 2024-9:30AM TO 2:30PM ADAIR COUNTY EXTENSION OFFICE, COLUMBIA MARCH 8, 2024-9:30AM TO 2:30PM LEWIS COUNTY EXTENSION OFFICE, VANCEBURG MARCH 11, 2024-9:30AM TO 2:30PM
WARREN COUNTY EXTENSION OFFICE, BOWLING GREEN MARCH 14, 2024-9:30AM TO 2:30PM SHELBY COUNTY EXTENSION OFFICE, SHELBYVILLE MARCH 18, 2024-9:30AM TO 2:30PM VIRTUAL WORKSHOP HOSTED BY SHELBY COUNTY MARCH 18, 2024-9:30AM TO 2:30PM MONROE COUNTY EXTENSION OFFICE, TOMPKINSVILLE MARCH 19, 2024-9:30AM TO 2:30PM
KNOX COUNTY EXTENSION OFFICE, BARBOURVILLE MARCH 20, 2024-9:30AM TO 2:30PM MCCRACKEN COUNTY EXTENSION OFFICE, PADUCAH MARCH 22, 2024-9:30AM TO 2:30PM LINCOLN COUNTY EXTENSION OFFICE, STANFORD MARCH 25, 2024-9:30AM TO 2:30PM NICHOLAS COUNTY EXTENSION OFFICE, CARLISLE MARCH 26, 2024-9:30AM TO 2:30PM BOYLE COUNTY EXTENSION OFFICE, DANVILLE MARCH 29, 2024-9:30AM TO 2:30PM VIRTUAL WORKSHOP HOSTED BY BOYLE COUNTY MARCH 29, 2024-9:30AM TO 2:30PM

WAYNE COUNTY EXTENSION OFFICE, MONTICELLO APRIL 2, 2024-9:30AM TO 2:30PM
TAYLOR COUNTY EXTENSION OFFICE, CAMPBELLSVILLE APRIL 3, 2024-9:30AM TO 2:30PM
LAUREL COUNTY EXTENSION OFFICE, LONDON
APRIL 4, 2024-9:30AM TO 2:30PM
PENDLETON COUNTY EXTENSION OFFICE, FALMOUTH APRIL 9, 2024-9:30AM TO 2:30PM
MADISON COUNTY EXTENSION OFFICE, RICHMOND APRIL 10, 2024-9:30AM TO 2:30PM MERCER COUNTY EXTENSION OFFICE, HARRODSBURG APRIL 12, 2024-9:30AM TO 2:30PM BOYD COUNTY EXTENSION OFFICE, CATLETTSBURG APRIL 15, 2024-9:30AM TO 2:30PM
FRANKLIN COUNTY EXTENSION OFFICE, FRANKFORT APRIL 17, 2024-9:30AM TO 2:30PM OHIO COUNTY EXTENSION OFFICE, HARTFORD APRIL 22, 2024-9:30AM TO 2:30PM ROWAN COUNTY COURTHOUSE, MOREHEAD APRIL 24, 2024-9:30AM TO 2:30PM
HARDIN COUNTY EXTENSION OFFICE, ELIZABETHTOWN APRIL 26, 2024-9:30AM TO 2:30PM

## WHITLEY COUNTY SMALL FARMS

Comprised of roughly forty-five local families, the Whitley County Small Farm group is designed to help beginner and seasoned farmers alike. From backyard hobby farms to cattle farms, WCSF is a group of individuals with an alike spirit as such: a desire to help others, a passion for farming, and a love for God. Farming is often viewed as a dated practice, and much of the heritage associated with the skill is rapidly fading away in today's fast-paced society. A hard day's work tilling, sowing, planting, and harvesting would soon be forgotten if not for organizations such as ours. The WCSF community believes in working together, supporting each other, and sharing blessings with those around.

Anyone is welcome to become a member of WCSF after attending two meetings and paying the once-annual membership fee. This fee includes membership for your entire household family and gives access to various equipment our group shares. In efforts to promote farming and start next-generation farmers, WCSF has a special livestock program that comes at no cost for members.

STEP 1: WCSF places bred animals on farms with the intent of growing a new herd or improving an existing one.

STEP 2: Once the offspring are born, and raised under group guidelines, they are passed off to another farm to start the process again. (As for the original animals provided, they are for the members to keep.)

STEP 3: Any females born, when at age, are bred back to be placed with another home.
-OR-
Any males born are raised to a specific weight and sold to provide funds to purchase more donor livestock (female) for the group.
*** Members may receive as many as five head of livestock per species. (Ex. Five cows, five, pigs, five sheep, etc.) ${ }^{* * *}$


WCSF often participates in community service opportunities and has various seasonal celebration dinners/meetings. Our board of directors are non-paid, volunteer positions, reserved for those who have the primary goal of seeing the growth and continuation of WCSF. WCSF joins together on the third Tuesday of every month at the Whitley County Cooperative Extension office located at 4275 N. Hwy 25W Williamsburg, KY 40769. Meetings begin at 7:00 p.m. (NOTE: Due to the fall time change, starting in November, the group will begin to meet at 6:00 p.m. until the spring time change.)

## Whitey County Extension

 Beginning Bee Keeping 1-2 Series 2024

## KENTUCKY TM . COOPERATIVE EXTENSION

This institution is an equal opportunity provider.

WHEN: Starting in January, the fourth Tuesday of the month, at 6 p.m.

## WHERE: Whitley County Extension Office (Goldbug)

4275 U.S. 25W N, Williamsburg, KY 40769

## For more information, call Laura Rogers at 606-549-7373 or cell: 606-344-0712



Reasonable accommodations for individuals with disabilities will be provided free of charge upon request. Language access services for limited English proficient individuals will be provided free of charge upon request please contact Láura Rogers at 606-549-7373 no later than January 16, 2023.


Kentucky offers some of the best fishing chances around. Among our rolling hills, you will find over 62,000 miles of fishable streams and 40 public lakes. Fishing is fun for all ages, and prime fishing spots can be found yearround across the state. Anglers take to the water each year for fun or food. Kentucky is home to bass, catfish, trout, sunfish, and more


Fish is part of a healthy diet. It is a great source of protein and is low in saturated fat. Fish is also a great source of omega-3 fatty acids. This healthy fat is linked to reducing heart disease. One way to serve fish is fried, but it can also be grilled, baked, or broiled. Cook all fish to 145 degrees Fahrenheit. The texture will appear flaky. Use a calibrated metal-stem thermometer to check the temperature.

A fresh catch should be cleaned and cooled quickly to prevent bacterial growth and offflavors. In the field, have a cooler with ice or freezer packs ready to keep fish at 40 degrees Fahrenheit or below during transport. Fresh fish should be stored in a covered container in the refrigerator and eaten within two days. If it will not be eaten within two days, the fish should be frozen. Frozen fish should be kept frozen until you are ready to cook. For best quality, fish should be thawed in the refrigerator or under cool running water before cooking. Do not thaw fish at room

| Baked Fish Fillets | - 1 tablespoon dried dill weed |
| :---: | :---: |
| - I pound freshwater fish fillets | - 1 tablespoon lemon juice |
| - 1 tablespoon lemon juice | - 2 teaspoons Dijon mustard |
| - 1 teaspoon water |  |
| -1/2 teaspoon pepper | Place mayonnaise in a saucepan. |
| - 1 small onion, diced | Gradually whisk in milk. |
| Preheat the oven to 425 degrees | Whisk over medium-low heat for 2 minutes or until |
| Fahrenheit. Coat $9 \times 13$ inch | smooth and heated through |
| baking dish with nonstick | but not bubbly. Remove sauce |
| cooking spray. Place the fish | from heat. Stir in dill weed, |
| in a single layer in a baking | 1 tablespoon lemon juice, and |
| dish. Sprinkle the fish with | Dijon mustard. Remove fish |
| 1 tablespoon lemon juice, 1 | to a serving platter. Spoon di |
| tablespoon water, pepper, and onion. Cover tightly with foil. | sauce over fish and serve. |
| Bake 20 to 25 minutes and | Yield: 4 servings |
| internal temperature reaches | Adapted from 'Living Well, More Tha |
| 145 degrees Fahrenheit. | a Cookbook," Published by National <br> Extension Association of Family and |
| Dill Sauce | Consumer Sciences, Copyright 2010 |
| - 1/4 cup low-fat mayonnaise | by National Association of Family and |
| - $1 / 4$ cup fat-free milk | Suite 100L B9, Dallas, Texas 75244. |


| Nutrition Facts |  |
| :---: | :---: |
| 4 servings per container |  |
| Serving slze 4 ounces | unces (170g) |
| Amount per serving Calories | 170 |
|  | \% Dally Value* |
| Total Fat 58 | 6\% |
| Saturated Fat ig | 5\% |
| Trans Fat 0 g |  |
| Cholesterol 80 mg | 27\% |
| Sodium 280 mg | 12\% |
| Total Carbohydrate 6g | 8 2\% |
| Dietary Fiber 1 g | 4\% |
| Total Sugars 3g |  |
| Includes 0 g Addod Sugars | Sugars 0\% |
| Protein 23g |  |
| Vitamin D Omcg | 0\% |
| Calclum 125mg | 10\% |
| Iron 2mg | 10\% |
| Potassium 480 mg | 10\% |
| -The \% Daly Value (DV) belle you how much a rutient in a serving of food contitates to a dalily diel. 2,000 calcries a day la used for generai nutition adives. |  | temperature on the counter.

Filleting fresh fish can be intimidating. Necessary tools for the job include: $\cdot$ A sharp fillet knife. It should be the right size for the fish. A medium-sized knife has a nine-inch blade. - A cut-resistant glove. This protection is useful, as fish are hard to hold while filleting. - A properly cleaned and disinfected cutting board that is large enough to fit the size of the fish. - A bowl of ice-cold water to hold the fillets. Some add salt to this water, as it can aid in leaching out any blood from the fillets. Other tools, such as a fillet board with a clamp, a pair of skinning pliers, a scaling knife, throwaway gloves, and a pair of tweezers for lifting missed bones, can all prove useful.


## Catfish Fillets in Ginger and Soy <br> - 1.5 lbs catfish steaks, about 1-inch thick <br> - 1/4 cup olive oil <br> - 1 garlic clove, minced <br> - 8 ounces fresh white mushrooms <br> - 3 tablespoons lowsodium soy sauce <br> - 1/4cup white wine vinegar <br> - $1 / 2$ teaspoon ground ginger <br> - 1 green onion, thinly sliced

Preheat oven to 350 degrees Fahrenheit. Mix olive oil, garlic, mushrooms, soy sauce, vinegar, and ginger in a bowl. Place fish in a shallow, greased baking dish. Pour mushroom mixture evenly over fish. Pull foil around baking pan and seal tightly. Bake for 30 to 35 minutes or until fish flakes easily. Add thinly sliced green onions on top of fish before serving.

Yield: 6 servings
Adapted from "Pride of Kentucky" Published by Kentucky Extension Association of Family and Consumer Sciences, Copyright 2003 by Kentucky Association of Family and Consumer Sciences P.O. Box 446 Franklin, Kentucky 42135-0446

Preservation Fish can be preserved by freezing or canning in a pressure canner. Freezing is the most common method and by far the easiest. Choose bags and plastic containers labeled for freezing. Regular storage bags and containers are not thick enough to guard from freezer burn. When freezing, remove as much air as possible from the package. Vacuum sealing is best.

Great results can also be gained by wrapping fish tightly in plastic wrap and storing it in freezer bags or freezing it in water. Full details on freezing and pressure canning can be found in the following publications: Home Freezing Basics (FCS3-334) and Home Canning Meat, Poultry, Wild Game and Fish (FCS3585). Both publications are available at your local county extension office.

More Resources A valid fishing license and any applicable permits are required for those ages 16 and older who are not otherwise exempt. For more information on fishing in Kentucky and the required licenses and permits, visit the Kentucky Department of Fish and Wildlife website at fw.ky.gov. For information about fish consumption advisories, check the most recent Kentucky Fishing and Boating Guide and the website information published by the Kentucky Department of Fish and Wildlife Resources at https://fw.ky.gov/Fish/Pages/Fish-ConsumptionAdvisories.aspx.


White crappie (Pomoxis annularis) are common statewide in streams, rivers, and reservoirs. They are stocked throughout the state in reservoirs, where they associate with brush piles, standing timber, rock ledges, and other cover. (Photo by Kentucky Department of Fish and Wildlife Resources)


Channel catfish (Ictalurus punctatus) are common statewide in medium-sized streams to large rivers and are routinely stocked in ponds and reservoirs throughout the state. Adults can grow to about four feet ( 60 pounds), but typically range from 12 to 32 inches (one to 15 pounds). (Photo by Kentucky Department of Fish and Wildlife Resources)


TMartin-Gatton
College of Agriculture, Food and Environment

# Saturday, March 23, 2024 LMU's Ewing, VA 

 Speakers from University of Kentucky, University of Tennessee, and Virginia TechFor more information give us a call

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606-549-1430
$$

## Cooperative

Extension Service

[^2]
## 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, veteran 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.

# For weekly updates tune into 104.3 FM every Tuesday around 7:15 am for the weekly AG report by Agriculture Agent Stacy White and Horticulture Agent Ben Prewitt 

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Whitley County Cooperative Extension Agriculture \& Natural Resources


Whitley County Cooperative Extension Horticulture


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Reasonable accommodation of disability may be available with prior notice. Program information may be made available in languages other than English.

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, Martin-Gatton College of Agriculture, Food and Environment, University of Kentucky, Room S-105, Agriculture Science Building, North Lexington, Kentucky 40546,
the UK Office of Institutional Equity and Equal Opportunity, 13 Main Building, University of Kentucky, Lexington, KY 40506-0032 or

US Department of Agriculture, Office of the Assistant Secretary for Civil Rights, 1400 Independence Avenue, SW, Washington, D.C. 20250-9410.

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andrew.modica@uky.edu


[^0]:    Plants are expected to ship from the nursery during the first full week of April. We will call you to let
    you know when the plants will be available for pickup.
    

[^1]:    *CHECK WATERERS DAILY FOR ANY FREEZING THAT MAY OCCUR.
    *BE AWARE OF LOCATION (IF SYSTEM IS NOT IN A BUILDING). WATERING SYSTEMS THAT AREN'T EXPOSED TO ANY SUNLIGHT WILL STAY FROZEN MUCH LONGER THAN THOSE IN A SUNNY AREA. ALSO PAY ATTENTION TO ELEVATION AS A LOWER ELEVATION WILL STAY AT A LOWER TEMPERATURE IN THE EARLY PART OF THE DAY.
    *CHECK YOUR WATERING SYSTEM FOR CONTAMINATION ON A REGULAR BASIS. FOOD PARTICLES OFTEN CONTAMINATE WATER AS WELL AS FECAL MATERIAL/URINE.
    *UTILIZE INSULATION: INDOOR WATERING SHEDS, INSULATED BUCKETS/TROUGHS, AND INSULATED WATER TANKS. TAKE ADVANTAGE OF BUILDINGS AND TERRAIN THAT ARE ALREADY AVAILABLE TO YOU.
    -AVOID BALL WATERERS IF YOU HAVE RECENTLY WEANED CALVES IN YOUR HERD. A CALF IS UNABLE TO PUSH DOWN THE BALL IF IT FREEZES AND WILL NOT BE ABLE TO ACCESS THE WATER.
    *KEEP WATER PIPES FROM FREEZING. MAKE SURE ANY EXPOSED PIPE THAT IS CAPABLE OF FREEZING IS INSULATED.
    *BURYING WATER LINES IS THE MOST COMMON WAY FARMERS UTILIZE INSULATION, ALTHOUGH SOME USE HAY OR FABRIC AND SURROUND THE PIPE WITH THESE MATERIALS.
    *GEOTHERMAL HEATING OF TROUGHS CAN BE AN ALTERNATIVE TO CONVENTIONAL INSULATION, THOUGH THIS CAN TAKE TIME TO SET UP.
    *IF ANY HEATING ELEMENTS ARE BEING USED, CHECK TO SEE IF THEY ARE KEEPING WATER AT THE DESIRED TEMPERATURE. WHILE DOING THIS MAKE SURE THERE IS NO ELECTRICAL CURRENT IN THE WATER FROM A MALFUNCTIONING HEATING UNIT.

[^2]:    Agriculture and Natural Resources Family and Consumer Sciences 4-H Youth Development Community and Economic Development

