

Look for the
Whitley County
Fair and Old
Fashioned Trading
Days Canning &
Vegetable show
Events



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

JULY-SEPTEMBER 2023

AGRICULTURE/HORTICULTURE

WHITLEY COUNTY COOPERATIVE EXTENSION SERVICE



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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, or physical or mental disability. University of Kentucky, Kentucky State University, U.S. Department of Agriculture, and Kentucky Counties, Cooperating.

LEXINGTON, KY 40546








Disabilities
accommodated
with prior notification





UPCOMING PROGRAMS / EVENTS



- *July 4th - Independence Day
- *July 8 - Small Scale Logging Demo @ 10am
- *July 10 - Whitley County Beekeepers Association @ 6pm 
- *July 12 - Farm & Home Exhibit Show Registration 0900
- *July 12-15 - Whitley County Fair @ Whitley County Fairgrounds
- *July 18 - Whitley County Small Farms @ 7pm 
- *July 22 - Water Bath Canning Basic Demonstration (WD Bryant Corbin) @10am
- *July 25 - Hands on Hive Observation @ 6pm 
- *July 27 - Whitley County Cattlemen Association @ 7pm
- *July 31 - Rinse & Return Recycling Program

- *Aug 3 - Basic Soap Making (KSU) @6pm
- *Aug 5 - 4H Pine Car Derby @ 1200 (Call for more specific information)
- *Aug 10 - Poultry Production for Meat (KSU) @ 6pm
- *Aug 10 - Pressure Canning Basics: Green Beans @9am 
- *Aug 12 - Hunter Education @ 9am - 4pm
- *Aug 14 - Whitley County Beekeepers Association @ 6pm 
- *Aug 22 - Whitley County Small Farms @ 7pm
- *Aug 17-27 - Ky State Fair
- *Aug 31 - Whitley County Cattlemen Association @ 7pm

- *Sept 1 - Farm Day @ Whitley County Fairgrounds @ 9am
- *Sept 1 - Hunter Education Range Day @ Whitley County Fairgrounds
- *Sept 7-9 - Old Fashion Trading Days (Downtown Williamsburg)
- *Sept 8 - Canning & Vegetable show (Downtown Williamsburg)
Registration 9 - 10:45 am

- *Sept 11 - Whitley County Beekeepers Association @ 6pm 
- *Sept 12 - Apple Bud Grafting @ 6pm
- *Sept 19 - Whitley County Small Farms @ 7pm
- *Sept 19 - Pressure Canning Basic's: Canning Meat @ 9am 
- *Sept 28 - Whitley County Cattlemen Association @ 7pm

FUTURE PROGRAMS / EVENTS

*Oct 14 - Rabbit Processing @10am 

*Nov 4 - Deer Processing @10am

*Nov 10 - Veterans Day Dinner @6pm 

*Dec 9 - Christmas Parade @ 6pm (Downtown)

2023 HOMESTEADING SERIES
Plant, Grow, Process, & Eat

COOPERATIVE EXTENSION
University of Kentucky
College of Agriculture, Food and Environment

Canning & Preserving	Beginning Beekeeping
Dehydrating Food June 12 @ 10am WD Bryants Corbin	Basic Beekeeping January 31 @ 6PM
Water Bath Canning Basics July 22 @ 10am WD Bryants Corbin	Basic Hardware February 28 @ 6PM
Pressure Canning Basics (Green Beans) Aug 10 @ 10am	Diseases and Pests March 28 @ 6PM
Pressure Canning Basics (Meat) Sept 19 @ 9am	Honey Harvesting May 30 @ 6PM
	Value added Produce and Labels June 27 @ 6PM
	Hive Observation July 25 @ 6PM

Other Events:

- ~~Introduction to Soap Making~~ February 28 @ 6pm
- ~~Gardening 101~~ Beginning Gardening March 12 @ 6pm
- ~~Raised Garden Bed~~ 28 May 3pm
- ~~April 8th 10am~~ WD Bryants Corbin
- ~~Container Planting~~ May 30 @ 6pm
- ~~Herb Gardening (KSU)~~ May 6 @ 10am
- ~~Pork Processing~~ March 11th
- ~~Fishing 101~~ Bait to Catch Processing Fish April 6 @ 6pm
- ~~Chickens Processing~~ April 25 @ 10AM
- ~~Hunter Education~~ Aug 12 9-4pm
- ~~Rabbit Processing~~ Oct 14 @ 10AM
- ~~Deer Processing~~ NOV 4 @ 10AM
- ~~Poultry Production for Meat (KSU)~~ Aug 10 @ 6pm
- ~~Shiitake Mushroom Logs (KSU)~~ March 23 @ 1pm + 6pm
- ~~Basic Cheese Making Demo Workshop~~ March 17 10AM
- ~~Basic Soap Making (KSU)~~ Aug 3 @ 6pm
- ~~Introduction to Beekeeping(KSU)~~ March 4 @ 10am
- ~~Jams & Jellies~~ June 27 @ 10am
- ~~Beginnig Basket Making~~ 18 May 5-8 PM

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LEXINGTON, KY 40546

Disabilities accommodated with prior notification.

2023 Homesteading Series is still going on
Come out and join one of our remaining classes

*****Some classes require registration*****

Questions call: 606-549-1430



Small Scale Logging Attachments

Saturday, July 8 • 10 a.m.

Whitley County Extension Office

4275 Hwy 25W, Williamsburg, KY 40769

Lunch will be provided

Lunch will be provided

We will be discussing and demonstrating log skidding attachments that can be attached to a farm tractor, 4 wheeler or utility terrain vehicle (UTV). Attachments like the ones we will display can greatly improve the safety and productivity while working in woodlands. They also provide more options for landowners and entrepreneurs with small acreage properties to achieve their management objectives.

Questions call Stacy White 549-1430



INFO: UKForestry.org



Whitley County Fair Farm and Home Exhibits

Registration July 12 @ 9am -2pm at the

Whitley County Extension Office

4275 N. Hwy 25W

Williamsburg, KY 40769

WHITLEY COUNTY FAIR July 12-15th 2023

WHITLEY COUNTY COOPERATIVE EXTENSION (GOLDBUG), 4275 N HWY 25 W, WILLIAMSBURG
FARM AND HOME EXHIBITS RULES, REGULATIONS AND CATEGORIES

REGISTRATION\VIEWING



Wednesday, July 12, 9 AM - 2 PM – Farm & Home Exhibits Registration – Whitley County Cooperative Extension (Goldbug)

Thursday, July 13, 8 AM - 4:30 PM – Exhibit Viewing- Whitley County Cooperative Extension Office (Goldbug)

Friday, July 14, 8 AM - 4:30 PM – Exhibit Viewing – Whitley County Cooperative Extension Office (Goldbug)

Monday, July 17, 9 AM - 4 PM – Exhibit Pick Up – Whitley County Cooperative Extension Office (Goldbug)

RULES (PLEASE READ CAREFULLY!)

1. Fair Management reserves the right to combine classes with fewer than three (3) entries and/or two (2) exhibitors.
2. There can be **only 1 entry per class per person**. All entries must be prepared, crafted or grown by the exhibitor.
3. Fair Management reserves the right to interpret and resolve all matters connected with, or incident to, the Fair.
4. Food, fruit and vegetable entries **must be brought and entered on paper plates**.
5. All canned items must be in standard canning jars, sealed and labeled (exhibitor's name, item name, date canned).
6. Some Divisions have a miscellaneous class for items which cannot be entered in the listed classes.
6. Only ribbons will be awarded.
7. After judging perishable items and viewing, Fair Management reserves the right to donate excess items to needy families throughout the county.

Division 1 – Food and Food Preservation

(Canned items must have been processed since July 2020.)

- 101 – Plate of 5 biscuits
- 102 – Plate of 5 yeast rolls
- 103 – Plate of 5 muffins
- 104 – ½ loaf yeast bread
- 105 – ½ loaf any quick bread
- 106 – Decorated cake, judging on decorating skill only (foam or Cardboard may be substituted for cake)
- 107 – Plate of 5 sugar cookies
- 108 – Plate of 5 pieces of chocolate fudge
- 109 – 1 jar applesauce
- 110 – 1 jar tomatoes (whole, quartered or crushed)
- 111 – 1 jar tomato juice
- 112 – 1 jar green beans
- 113 – 1 jar com
- 114 – 1 jar sauerkraut
- 115 – 1 jar sweet cucumber pickles
- 116 – 1 jar dill cucumber pickles
- 117 – 1 jar bread and butter pickles
- 118 – 1 jar pickled beets
- 119 – 1 jar pickle relish
- 120 – 1 jar apple jelly
- 121 – 1 jar grape jelly
- 122 – 1 jar blackberry jelly
- 123 – 1 jar strawberry jam
- 124 – 1 jar blackberry jam
- 125 – 1 jar peach preserves
- 126 – 1 jar strawberry preserves
- 127 – 1 jar apple butter
- 128 – 1 jar miscellaneous – jam, jelly
- 129 – 1 jar fruit salsa
- 130 – 1 jar vegetable salsa
- 131 – 1 jar miscellaneous

Division 2 – Handicraft Department – Adult and Youth (17 and under) Divisions

(Items must have been completed since July 2020.)

- 201 – Crocheted craft item – Thread or Yarn
- 202 – Small crocheted article – Thread or Yarn

- 203 – Large crocheted article – Thread or Yarn
- 204 – Crocheted afghan - Yarn
- 205 – Small knitted article
- 206 – Large knitted article
- 207 – Knitted afghan
- 208 – Embroidered article
- 209 – Decorative pillow
- 210 – Quilt – hand applique, hand quilted
- 211 – Quilt – hand applique, machine quilted
- 212 – Quilt – machine applique, hand quilted
- 213 – Quilt – machine applique, machine quilted
- 214 – Quilt – hand pieced, hand quilted
- 215 – Quilt – machine pieced, hand quilted
- 216 – Quilt – machine pieced, machine quilted
- 217 – Quilt, Novelty – memory, stenciled, embroidered, miniature, etc., hand quilted
- 218 – Quilt, Novelty – memory, stenciled, embroidered, miniature, etc., machine quilted
- 219 – Quilt, Baby or Lap – hand pieced, hand quilted
- 220 – Quilt, Baby or Lap – machine pieced, machine quilted
- 221 – Quilt, Technology Based – hand or machine quilted
- 222 – Other quilted item – clothing, pillow, table runner, table topper, Mug rug, etc.
- 223 – Quilt, Miscellaneous – hand or machine pieced or quilted – Item does not qualify in other quilt or quilted item categories
- 224 – Needlepoint on plastic canvas
- 225 – Needlepoint on cloth canvas
- 226 – Cross Stitch on Aida cloth – count 14 and under
- 227 – Cross Stitch on Aida cloth – count 18-22
- 228 – Cross Stitch on specialty cloth (linen, etc.)

Division 3 – Arts and Crafts – Adult and Youth (17 and under)

(Items must have been completed since July 2020.)

- 301 – Nature craft
- 302 – Painted/decorated shirt
- 303 – Handmade jewelry
- 304 – Woodcraft
- 305 – Holiday decorations
- 306 – Handmade doll

- 307 – Stuffed animal
- 308 – Painting – oil on canvas
- 309 – Painting – acrylic on canvas
- 310 – Painting – watercolor on paper
- 311 – Drawing – black and white
- 312 – Drawing – color
- 313 – Recycled article
- 314 – Basketry (woven)
- 315 – Weaving
- 316 – Ceramics – hand formed
- 317 – Ceramics – molded
- 318 – Ceramics – decorative
- 319 – Photography – color
- 320 – Photography – black and white
- 321 – Miscellaneous

Division 4 – Crops and Horticulture

- 401 – Alfalfa with grass (10 lb. bale)
- 402 – Red clover with grass (10 lb. bale)
- 403 – Mixed grass hay (10 lb. bale)
- 404 – Best 3 white potatoes
- 405 – Best 12 pods green beans
- 406 – Best 3 red tomatoes
- 407 – Best 3 ears sweet corn
- 408 – Best 3 beets
- 409 – Best 3 cucumbers
- 410 – Best head cabbage
- 411 – Best head red cabbage
- 412 – Best 3 zucchini squash
- 413 – Best 3 summer squash
- 414 – Best head broccoli
- 415 – Best head cauliflower
- 416 – Best 1 cantaloupe
- 417 – Best 3 carrots
- 418 – Best 12 pods peas
- 419 – Best 3 green bell peppers
- 420 – Best 3 banana peppers
- 421 – Best 3 jalapeno peppers
- 422 – Best 3 other hot peppers
- 423 – Best 5 pods okra
- 424 – Best 3 onions
- 425 – Best 12 radishes
- 426 – Best 3 garlic bulbs
- 427 – Best 3 apples
- 428 – Blooming potted plant
- 429 – Foliage potted plant
- 430 – Flower arrangement – fresh
- 431 – Flower arrangement – silk
- 432 – Flower arrangement – dried
- 433 – Terrarium
- 434 – Hanging basket

Division 5 – Honey

(Open to any honey producer in Kentucky)

- 501 – 1 – 1-quart jar light honey – extracted
- 502 – 1 – 1-quart jar light honey – with comb
- 503 – 1 – 1-quart jar dark honey – extracted
- 504 – 1 – 1-quart jar dark honey – with comb
- 505 – 1 – 1-quart jar heirloom honey – with comb
- 506 – 1 – 1-quart jar organic honey – with comb
- 507 – Miscellaneous - 1 – 1-quart jar

Division 6 – 4-H Club Youth (Junior: 9-13 years old. Senior: 14-19 years old.)

Arts and Crafts Categories

- 727 – Acrylic Painting
- 728 – Water Color
- 729 – Abstract
- 733 – Oil Painting
- 744 – Computer Drawing
- 751 – Cartooning
- 757 – Clay Sculpting

Photography Categories

- Natural Resources
- Agriculture
- Leadership
- Family and Consumer Sciences
- Science, Engineering and Technology
- Health
- Communication and Expressive Arts

Seniors must submit an artist statement. Please write a paragraph minimum about your piece of art. Please include the following information typed and attached to your piece of art.

- Name
- Class
- Title of Work
- Medium (What is it made of?)
- Explanation of where you got your inspiration or ideas from in creating this work
- Explanation of elements and principles of design that pertain to your work
- What kind of message were you trying to communicate to the viewer (mood, feeling, emotion, etc.)?
- How does this represent you as an artist?

Class details and entry information is available at the Whitley County Cooperative Extension Service or can be found on [www.facebook.com/whitley 4-H](http://www.facebook.com/whitley-4-H) or the Whitley County Cooperative Extension website <http://whitley.ca.uky.edu>.

If there are any questions concerning the County Fair Farm and Home Exhibits, contact the Whitley County Cooperative Extension Service at 549-1430; visit the office; or email at whitleycountyextension@gmail.com



Rev. 06/21



4-H STATE FAIR CATEGORIES

Arts and Photography

Submission Deadline:
July 13th by 4:00 PM

ARTS AND CRAFTS

Painting

- 727 - Acrylic Painting
 - 728 - Water Color
 - 729 - Abstract Painting
 - 730 - Sand Painting
 - 731 - Self Portrait
 - 732 - Human Action
 - 733 - Oil Painting
 - 734 - Oil Pastel
- #### Printing
- 735 - Intaglio Collagraph
 - 736 - Blue Print Paper
 - 737 - Etched Plexiglass
 - 738 - Wax Resist Print
 - 739 - Tire Stamp Print
 - 740 - Linoleum Print
 - 741 - Hand Drawn Negative Photograph

Graphic Design

- 743 - 5 Color Design
- 744 - Computer Drawing

Drawing

- 745 - Contour Drawing
- 746 - Two Point Perspective
- 747 - Circular Shape Object
- 748 - Sketch with Color or Black Pencil
- 749 - Sketch with Pen and Ink
- 750 - Calligraphy
- 751 - Cartooning

Fiber Arts

- 752 - Felted Wool Applique Mat
- 753 - Cotton Linter Bowl
- 754 - Batik Fabric
- 755 - Lap Loom Woven Place Mat
- 756 - Inkle Loom Basket

Trends

763 - Art Trends using Mixed Media. Examples include decoupage and paint; pencil and water colors; fabric, paper and paper. Canvas size is open to artist.

PHOTOGRAPHY

764 - Natural Resources

- Forest photograph (large area dominated by trees.
- Water photograph showing still or moving water in a natural water system.
- Wildlife photograph showing unrestrained and live wildlife in natural habitats.
- Natural Scenic photograph showing natural scene.
- Native Plants: 1-5 photographs of native flora that occur naturally (not in a garden)
- Insect photograph in natural habitat

765 - Agriculture

- Livestock: as the main subject
- Crops: crops as main focus
- Life Cycle: 1-5 photos showing the life cycle as part of a story: crops or livestock
- Agriculture Scenic: agriculture as subject
- Farm Equipment/Implement as subject
- Modern or Historic Practices: 1-5 photos that show a singular, comparison, or advancement in an agriculture practice.

766 - Leadership

- Formal/Candid Portrait of a person
- Urban Scenic Photograph
- Event: 1-5 photos of a community event
- Service: photo of service learning
- 4-H Event: 1-5 photos of a 4H event
- National/International: 1-5 photos that focus on a national or international experience.

767 - Family & Consumer Science

- Family: Portrait or candid of family members
- Food Preparation: 1-5 Photos
- Culture: showing unique perspective of local/global culture
- Fashion Portrait
- Patterns/Design: natural or handmade
- Residential: 1-5 photos showing residence area from inside and outside.

768 - SET

- Mechanics: 1-5 photos
- Architecture
- Energy: 1-5 photos
- Movement: 1-5 photos
- Construction: 1-5 photos
- Machinery/Equipment

769 - Health

- Physical Activity
- Competitive Sports
- Healthy Lifestyle
- Healthy Foods
- Careers in Health
- Dealing with Stress

770 - Communications and Expressive Arts

- Music
- Instrument/Art Utensils
- Cultural Arts Event
- Arts Creation
- Created Art in Your Community
- Word - single spelled out within the community

Heritage Arts

According to various sources, heritage can refer to practices or characteristics that are passed down through the years, from one generation to the next. Kentucky 4-H believes in celebrating one's heritage through recognition of art that may be representative of one's culture. Examples may be baskets, brooms, etc. To successfully enter Heritage Arts the 4-H'er must create the Heritage Art piece after State Fair of the previous year, complete the following description and visibly attach it to the piece.

Type/Title of Piece:	
Origin:	
Materials Used:	
Setting Where the Piece was Created:	
Name: Age: County: Class:	





HUNTER EDUCATION COURSE

August 12th 9:00-4:00
Whitley County Extension Office
4275 N. Hwy 25W, Williamsburg,
KY 40769

Participants **MUST** register online at:
<https://www.register-ed.com/programs/kentucky/120-kentucky-hunter-education-course>

Attendees must have their own transportation.

Any
Questions
Give us a
call?
606-549-1430



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LEXINGTON, KY 40546



***Aug 12 - Hunter Education Course @
Whitley County Extension office
*Sept 1 - Hunter Education Range Day @
Whitley County Fairgrounds
Pre-Requisites Required for the Range Day**





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

Located at Whitley County Fairgrounds
860 Savoy-Clear Creek Road,
Williamsburg, KY 40769

Whitley County "Farm Field Day"



Friday September 1, 2023
Program will begin at 9am

Shared Use Equipment
Farm Safety
Emergency Response Safety Demo
Educational Booths
Hunter Education Range Day

DOOR PRIZES

DEMO'S

FREE LUNCH

For more information
contact:
Stacy White
Whitley County Extension
Agent for Agriculture &
Natural Resources
549-1430



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Old Fashioned Trading Days Garden and Canning Contest Registration 9am -10:45am Courthouse square in front of the Judicial Center



2023 Williamsburg Old Fashioned Trading Days Canning Contest

- NO ENTRY FEE -

Ribbons and small cash prizes will be awarded for Top 3 in each Class, and Division Grand Champions.

Friday, September 8

LOCATION: COURTHOUSE SQUARE
(same location as the Garden Show)

Registration: 9-10:45 am

Judging: 11 am

Pick-Up: 3:30-4 pm

(items not picked up will be donated/discarded)

Divisions:

Fruits, Pickles, Tomatoes, Vegetables, Miscellaneous

Division Classes:

Fruits:

- Jam -Berries
- Jam - Fruit
- Jam - Miscellaneous
- Jellies - Apple
- Jellies - Berry
- Jellies - Grape & Muscadine
- Jellies - Pepper
- Jellies - Miscellaneous
- Preserves & Marmalade - Fruit
- Preserves - Miscellaneous
- Juices
- Salsas
- Toppings
- Miscellaneous

Pickles:

- Bread and Butter
- Dill
- Beets
- Peppers - All
- Vegetables
- Miscellaneous

Vegetables:

- Corn
- Green Beans
- Sauerkraut
- Relishes
- Miscellaneous

Tomatoes:

- Crushed
- Quartered
- Whole
- Juice
- Sauce
- Salsa
- Soup
- Miscellaneous

Miscellaneous

General Rules for Entries:

1. Judging will be based on:

- A) Use of standard commercial glass canning jars and lids.
- B) Condition of lids. Two piece lids in good condition with rings on jars.
- C) Canned goods labeled with recipe name and date.
- D) Canned items must be sealed and have proper headspace.

Any entries who do not meet these requirements will not get a ribbon.

2. Entries will be accepted in home-canned processed foods classes listed only. Exhibits not in listed classes will be entered in the Miscellaneous class.

3. Please only submit one entry per class per person. Ex. Please do not submit two jars of bread and butter pickles under the same person's name, but one can enter both bread and butter pickles AND dill pickles under the same name.

4. All exhibited items should be picked up on September 8th between 3:30 and 4 pm. **After this date canned items will be donated or discarded.**



If more information is needed, contact the
Whitley County Cooperative Extension Service.

606-549-1430

4275 N HWY 25W, Williamsburg, KY

Thank you to Williamsburg Tourism for cash prize donations!

Old Fashioned Trading Days Garden Show



Friday at Courthouse Square
Registration - 9 am - 10:45 am
Judging - 11:00 am



****MONEY WILL BE AWARDED FOR PRIZES****

1st, 2nd, and 3d places

All entries, EXCEPT baskets, pumpkin, and watermelon, should be entered on paper plates.

Produce	Number	Produce	Number	Produce	Number
Apples	5	Okra	5	Sweet Peppers	3
Bell Peppers	3	Onions	5	Sweet Potatoes	5
Cucumbers	5	Paw Paws	3	Tomatoes	5
Eggplant	1	Peas (in pods)	5	Heirloom/Yellow	5
Gourd	1	Plum Grannies	3	Cherry/Small Red	5
Green Beans	12	Pumpkins	1	Slicers/Hybrids	5
Hot Peppers	5	Biggest**		Watermelon	1
Banana	5	Best		Biggest**	
Cayenne	5	Squash-Summer	5	Best	
Jalapeno	5	Squash-Winter	1		
Irish Potatoes	5	Sweet Corn	3		

**** Biggest Pumpkin & Watermelon are determined by weight**

Honey - 1 Quart

- Light, No Comb
- Light, With Comb
- Dark, No Comb
- Dark, With Comb

Vegetable Basket

There must be a MINIMUM of 6 DIFFERENT vegetables in this basket entry.

Gourd Basket

There must be a MINIMUM of 3 DIFFERENT gourd varieties in this basket entry.

Note: All Garden Show items MUST be picked up between 3:30 - 4:00 pm on Friday, September 8th. Any items not picked up during this time will be donated or composted.

For more information, contact the Whitley Co. Cooperative Extension Service at 549-1430.



July 31st
10am-2pm

**We will be accepting
Containers Starting
June 15th -July 31st**

RINSE AND RETURN RECYCLING PROGRAM

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. The Rinse and Return Program has collected 1,892,000 pounds of pesticide containers since its inception with more than 100 counties participating. It started out in 1991 with three participating counties and gathered 10,000 pounds of material in the first year. KDA field technicians believe the 2 million pound mark can be achieved this year.

WHITLEY COUNTY COOPERATIVE EXTENSION

FOOD PRESERVATION WORKSHOPS

Water Bath Canning Demonstration

@ **WD Bryant-Corbin - 1405 S Main St, Corbin**

Water bath canning is the food preservation process used to can high acid foods such as pickles and jams. In this demonstration class we will be making candied jalapeno peppers and discussing the importance of following an approved recipe and method for home canning. Registration appreciated.

**Saturday
July 22
10 - 11 AM
Free**

Pressure Canning Basics: Green Beans

@ **Whitley County Extension Office-4275 N HWY 25W, Williamsburg**

Pressure canning is the food preservation process used to can low acid foods - which includes all fresh vegetables. In this hands-on workshop students learn the about pressure canning basics and food safety while canning green beans. Registration required.

**Thursday
August 10
9 AM - 1 PM
\$ 10.00**

Pressure Canning Basics: Canning Meat

@ **Whitley County Extension Office-4275 N HWY 25W, Williamsburg**

Pressure canning is the food preservation process used to can low acid foods - which includes all meats, poultry, wild game and fish. In this hands-on workshop students learn the about pressure canning basics and food safety while canning poultry. Registration required.

**Tuesday
September 19
9 AM - 1 PM
\$ 10.00**





Congratulations to our "2023 Master Gardener's"

From Left to Right: Leanne Young, Cheryl Owens, Michelle Breedlove, Andrew Modica (AI), Veronica Carmical, Sara Kroetsch, Benjamin Prewitt (Instructor), Kathy Lay, Josh Kroetsch, Jim Moss, Alice Fae Weiland, Ashley Lawson, Jenn Evans, and David Perry

How do I become a Master Gardener?

Complete a 12 sessions training course, in core subjects, taught by the horticulture agent and other specialists. Pass a background check and exam. Pay the required fee for material for the class.

In return for that training you must complete 40 hours of volunteer time within one year of course completion. After the first year, volunteers are required to contribute 20 core volunteer hours per year.

Master Gardeners are a nationwide group of trained volunteers who work with the staff at their local Extension Service to provide consumers with reliable, up-to-date research based information about gardens and landscapes.

If you are interested in learning how to prune, fertilize, how to control pests, what, where and when to plant anything from the garden, you will benefit from the Master Gardener Program.

If anyone is interested in attending our next "Master Gardener" Program, give us a call:

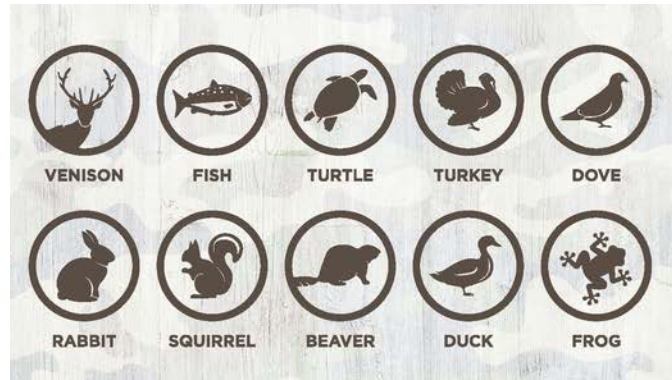
606-549-1430

or email us:

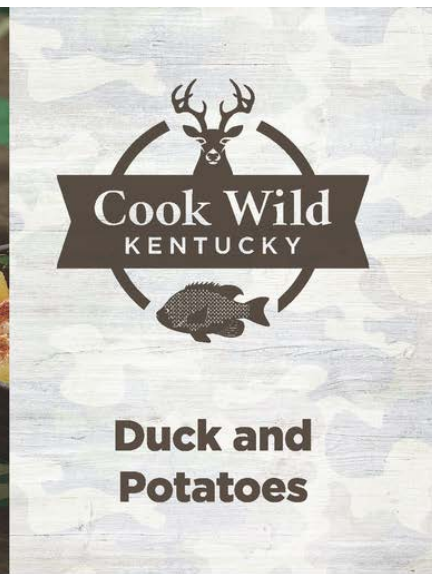
andrew.modica@uky.edu



Recipe's we have available are:



Venison
Fish
Turtle
Turkey
Dove
Rabbit
Squirrel
Beaver
Duck
Frog



Cook Wild Kentucky recipe cards are available at the Whitley County Cooperative Extension Office for more information call 549-1430.

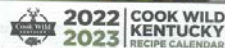


This institution is an equal opportunity provider. This material was funded by USDA's Supplemental Nutrition Assistance Program – SNAP.



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

University of Kentucky Cooperative Extension Service | Nutrition Education Program



Duck and Potatoes

- 1 wild duck, cleaned
- 1 unpeeled apple, cut in half
- 3 to 4 cups water
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 4 large potatoes, diced
- 3 carrots, peeled and sliced
- 1 large onion, diced
- 2 teaspoons ground sage

Place whole duck and apple in a 5-quart kettle with 3 to 4 cups of water. Cover. Boil for 30 minutes. Place duck in 15x10 baking dish, add 2 cups liquid from boiled duck. Season

with salt and pepper. Cover. Bake at 350 degrees Fahrenheit for 45 minutes. Add potatoes, carrots, onion, and sage. Bake 45 minutes to 1 hour longer or until duck and potatoes are tender. (The internal temperature of the duck should reach 165 degrees Fahrenheit at the leg joint.) If necessary, add water to keep liquid on duck and potatoes.

Note: To reduce fat content, remove skin and visible fat before cooking. This will also reduce "wild" flavor.

Yield: 6 servings

Nutrition Facts

6 servings per container
Serving size 3 ounces meat, one potato, 1/2 cup vegetables (484g)

Amount per serving
Calories 600

	% Daily Value*
Total Fat 29g	37%
Saturated Fat 10g	50%
Trans Fat 0g	
Cholesterol 150mg	50%
Sodium 190mg	8%
Total Carbohydrate 46g	17%
Dietary Fiber 6g	21%
Total Sugars 7g	
Includes 0g Added Sugars	0%
Protein 38g	
Vitamin D 0mcg	0%
Calcium 53mg	4%
Iron 10mg	60%
Potassium 1,430mg	30%

* 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.

We have 2022/23 Cook Wild Calendars Available. They have delicious Cook Wild Recipe's for each month. Stop by and pick one up today.

Cattle Market Notes Weekly

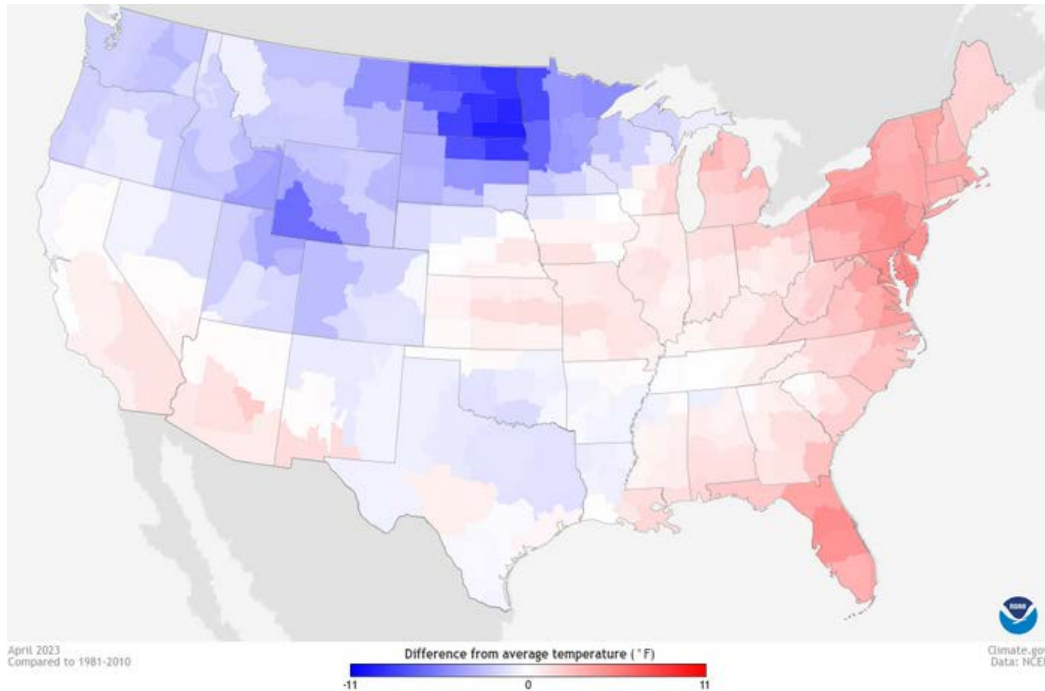
Josh Maples



James Mitchell



Kenny Burdine



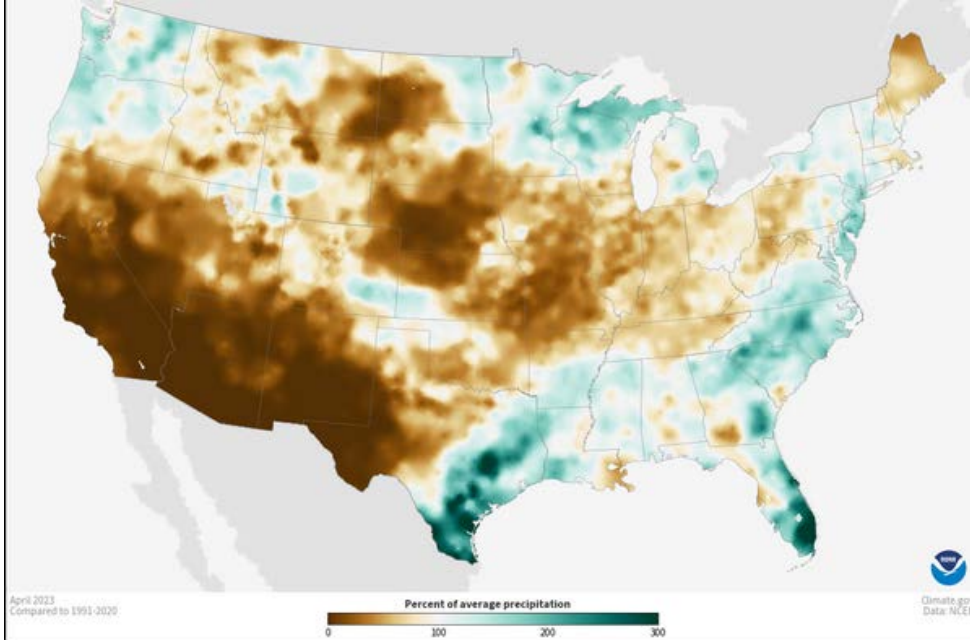
Early Forage Production Indicators

The most recent U.S. Drought Monitor shows North Arkansas and Kentucky as "abnormally dry." There are parts of Tennessee that are also abnormally dry. Even more concerning is the situation in states like Missouri, one of the country's biggest hay producers. We got some rain over the weekend in Arkansas, but I'm not sure it was enough to move us out of the "abnormally dry" category. U.S. Drought Monitor can be highly variable week-to-week - especially in Arkansas, where areas like the Ozarks can dry up quickly.

This morning, I was reminded that many factors are at play besides the immediate dryness in the weekly drought monitor. For example, conditions during the spring have important implications for early forage and hay production. The first map in this article shows how much the monthly average temperature for April 2023 differs from the historical 1981-2010 average. Areas shaded red indicate regions where April was warmer than normal. Areas shaded blue show regions where April was colder than normal. Except for Arkansas, the Southeast was warmer than normal this spring.

The second map in this article is accumulated precipitation for April 2023 relative to the 1991-2020 historical average. Areas in red denote below-average rainfall. The areas in blue indicate above-average rainfall. Drawing a diagonal line through Arkansas, the northwest of the state had below-average rainfall, while the southeastern part had above-average rain. April precipitation for Kentucky and Tennessee was below average.

Leading up to summer, conditions in the Southeast were mixed. Kentucky had a warm and dry April. Half of Arkansas had a cool and dry April, while the other half was cool and wet. One caveat to both maps in this article is that it is not obvious to me how big of a deviation from normal translate to noticeable forage production impacts. Finally, the three-month outlook from NOAA calls for above-average rainfall and above-average temperatures during June-Aug in the Southeast.



The Markets

The strength in cattle markets continues as calves and feeders were higher in all states last week. Fed cattle and boxed beef prices are were also stronger and well above 2022 levels. Feeder cattle futures moved lower last week.

Cattle Market Report		For Weeks Ending On			% Chg	% Chg	
Prices \$/cwt. Sources: USDA, LMIC, and CME		6/9/23	6/2/23	6/10/22	Prev. Week	Prev. Year	Chg Prev. Week
500-600 lb. Feeder Steers	Mississippi M/L #1-2	\$232.44	\$220.98	\$151.93	5%	53%	\$11.46
	Arkansas M/L #1	\$249.05	\$247.65	\$180.69	1%	38%	\$1.40
	Kentucky M/L #1-2	\$240.08	\$235.06	\$172.70	2%	39%	\$5.01
	Oklahoma City M/L #1-2	\$260.79	N/A	\$175.75	N/A	48%	N/A
	Alabama M/L #1	\$252.14	\$240.50	\$162.54	5%	55%	\$11.64
	Tennessee M/L #1-2	\$242.84	\$233.25	\$175.94	4%	38%	\$9.59
	Missouri M/L #1-2	\$256.08	\$260.08	\$181.43	-2%	41%	(\$4.00)
700-800 lb. Feeder Steers	Mississippi M/L #1-2	\$189.40	\$185.28	\$129.54	2%	46%	\$4.12
	Arkansas M/L #1	\$200.97	\$196.44	\$148.50	2%	35%	\$4.52
	Kentucky M/L #1-2	\$219.18	\$206.31	\$147.91	6%	48%	\$12.88
	Oklahoma City M/L #1-2	\$213.81	N/A	\$150.26	N/A	42%	N/A
	Alabama M/L #1	\$214.83	\$204.50	\$137.54	5%	56%	\$10.33
	Tennessee M/L #1-2	\$203.97	\$200.94	\$141.29	2%	44%	\$3.03
	Missouri M/L #1-2	\$216.74	\$211.78	\$156.68	2%	38%	\$4.96
Negotiated Fed Steers	Live Price	\$188.75	\$182.03	\$140.14	4%	35%	\$6.72
	Dressed Price	\$299.21	\$290.05	\$226.03	3%	32%	\$9.16
Boxed Beef Cutout	Choice Value, 600-900 lb.	\$324.49	\$306.79	\$271.03	6%	20%	\$17.70
	Select Value, 600-900 lb.	\$301.51	\$288.04	\$249.71	5%	21%	\$13.47

Futures Prices		6/9/23	6/2/23
Live Cattle	June	\$178.23	\$176.43
	August	\$171.85	\$172.90
	October	\$174.80	\$176.00
Feeder Cattle	August	\$239.00	\$241.90
	September	\$241.70	\$245.00
	October	\$243.50	\$247.00
Corn	July	\$6.04	\$6.09
	September	\$5.24	\$5.35
Source: CME Group			

Tick Species in Kentucky

Blacklegged or Deer Tick (*Ixodes scapularis*)

Transmits: Lyme disease, anaplasmosis, babesiosis, tick paralysis, and Powassan disease.

The greatest risk of being bitten exists in the spring, summer, and fall. However, adults may be out searching for a host any time winter temperatures are above freezing. Stages most likely to bite humans are nymphs and adult females.



Lone Star Tick (*Amblyoma americanum*)

Transmits: Human ehrlichiosis, tularemia, tick paralysis, a form of spotted fever (rickettsiosis), red meat allergy, and STARI

A very aggressive tick that bites humans. The adult female is distinguished by a white dot or "lone star" on her back. Lone star tick saliva can be irritating; redness and discomfort at a bite site does not necessarily indicate an infection. The nymph and adult females most frequently bite humans and transmit disease.



American Dog or Wood Tick (*Dermacentor variabilis*)

Transmits: Tularemia, tick paralysis, and a form of spotted fever (rickettsiosis).

The highest risk of being bitten occurs during spring and summer. Adult females are most likely to bite humans.



Gulf Coast Tick (*Amblyoma maculatum*)

Transmits: A form of spotted fever (rickettsiosis), tick paralysis, and American canine hepatozoonosis

Larvae and nymphs feed on birds and small rodents, while adult ticks feed on deer and other wildlife. Adult ticks have been associated with transmission of disease to humans.



Brown Dog Tick (*Rhipicephalus sanguineus*)

Transmits: A form of spotted fever (rickettsiosis) and dog ehrlichiosis

Dogs are the primary host for the brown dog tick in each of its life stages, but the tick may also bite humans or other mammals.



Flip over for more information!



Tick Avoidance

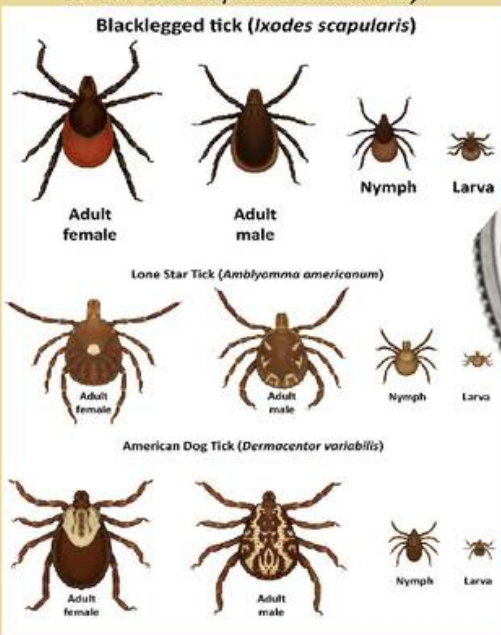
Humans

- ◆ Treat your outdoor clothes with an EPA approved insect and tick repellent (i.e. permethrin, DEET)
- ◆ Shower immediately after being afield
- ◆ Conduct a full body check for ticks
- ◆ Tumble dry unwashed field clothes on high for 10 minutes
- ◆ Wash clothes in hot water

Dogs

- ◆ Veterinary prescribed tick preventative
- ◆ Collars
- ◆ Vaccinations (Lyme disease)

Common tick species in Kentucky



Tick Removal

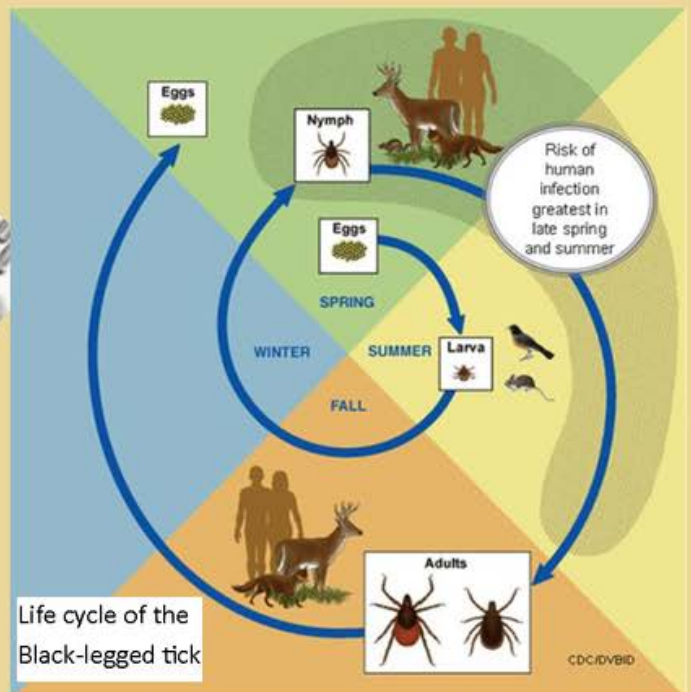
Early detection and removal of ticks drastically reduces your risk and your dog's risk of tick borne illnesses

In most cases, you have at least 24 hours to remove a feeding tick before it transmits infection

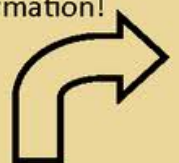
Remember to check these areas on your dog: between toes, under collar, around groin area, under the tail and front legs, and finally in and around the ears.

Resources for more information

- ◆ [CDC website](http://www.cdc.gov)
- ◆ [Entomology at UK](http://www.entropy.com)
- ◆ [EPA approved repellent](http://www.epa.gov)
- ◆ [Kentucky Department of Fish & Wildlife](http://www.ky.gov)



Flip over for more information!



*Information and images in this document were derived from the U.S. Department of Health and Human Services Centers for Disease Control and Prevention <https://www.cdc.gov/ticks/index.html>

How NOT to Submit Plant Samples for Diagnosis

When landscape or garden plants begin to show symptoms of a problem, or when commercial crops start to decline, the two questions from home gardeners' and commercial growers' alike are: what is causing the problem and what can be done about it? The first step toward answering these questions may be contacting the local county Extension office. An Extension agent may be able to quickly diagnose the problem, or if not, can then assist in preparing plant samples for submission to the University of Kentucky Plant Disease Diagnostic Laboratory.

Selection and packaging of a sample sounds like a straightforward and easy concept. Simply place part of the affected plant in a box or envelope and send it away, right? Wrong! Sample quality and care in packaging can make the difference between receiving a rapid diagnostic report and receiving one of those dreaded "insufficient sample" replies. For those in the Extension offices involved in sample submission, the following tips can reduce common errors and result in more timely and accurate diagnoses.

Avoid These Common Sample Submission Errors

Packing material not used

Samples submitted with little or no packing material are often further damaged during shipping (Figure 1). Differentiation between symptoms and shipping damage can complicate diagnosis. Wrap rootballs in a plastic bag, leaving leaves and stems exposed; this also keeps foliage from becoming contaminated with soil from the rootball. Use an appropriate sized box that can be padded and secured (Figure 2).



Figure 1: Samples with no packaging often suffer damage during shipping, resulting in complications with diagnosis. (Photo: Nicole Gauthier, UK)



Figure 2: Samples should include additional padding to prevent damage from shipping. Roots and soil should be wrapped in a plastic bag to prevent damage. (Photo: Nicole Gauthier, UK)

Dead is too late

Samples that contain only dead material are often impossible to accurately diagnose (Figure 3). Once a plant has died, secondary pathogens and other organisms invade tissues, complicating diagnosis and making it difficult to isolate the primary pathogen. The best samples include dead, dying, and healthy plant tissues (Figure 4).



Figure 3: Samples that contain only dead material reduce the chances of an accurate diagnosis. (Photo: Nicole Gauthier, UK)

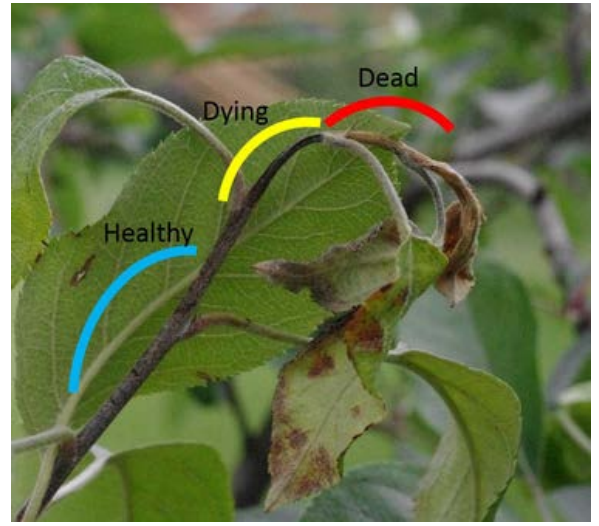


Figure 4: The best samples include dead, dying, and healthy plant tissues. (Photo: John Strang, UK / Modified by Kim Leonberger, UK)

Plastic bags used for fleshy fruit and vegetables

Avoid packaging fruit or vegetable samples in sealed plastic bags, which promote decay. No diagnosis can be determined from extensively rotted material (Figure 5). Wrap fruit or vegetables in several layers of newspaper and with extra padding to avoid damage during shipping (Figure 6).



Figure 5: Spaghetti squash sealed in plastic bags decayed during shipping and cannot be diagnosed. (Photo: Brenda Kennedy, UK)



Figure 6: Fruit and vegetables should be packaged in several layers of newspaper. (Photo: Julie Beale, UK)

Insufficient information

Providing insufficient information can also hinder a diagnosis. Details about the plant, planting site, and symptoms can be as important as the physical material collected. Provide as much information as possible on the diagnostic forms submitted with samples (Figure 7).

Country: _____ Lab use only: _____
 County Extension Agent: _____ Date received: _____
 County sample number: _____ Diagnosis: _____
 County commercial: _____ Date completed: _____

UK KENTUCKY Plant Disease Identification Form
 Send plant samples with completed form to: Plant Disease Diagnostic Laboratory, 608 Ag Science Building, North Lexington, KY 40546-0081 Plant Disease Diagnostic Laboratory, P.O. Box 602, Rowlesville, KY 42681

Grower: _____ Plant name: _____
 Address: _____ Variety: _____
 City: _____ Zip: _____ Date collected: _____
 Street: _____
 Phone: _____

Commercial sample? Yes No
 Plant disease(s): fruit flowers leaf pattern associated with: chlorotic patterns high, dry area shade leaf borders low, wet area dips trunk twigs/branches

Percent of planting affected: _____
 Date problem first noticed: _____
 Planting date or age of plant: _____
 Soil type: _____
 Soil drainage: _____
 Previous crop(s): _____
 Tillage practice(s): _____
 Recent weather and irrigation practices: _____
 Unusual disturbances: lightning hail construction pruning injuries soil compaction flooding

Location of plant: field garden greenhouse nursery orchard roadside pasture plant bed

Patterns of diseased plants: single plant scattered plants small amount entire planting

Chemicals applied to this crop (include name, rate and date of application):
 Insecticides: _____
 Fungicides: _____
 Herbicides: _____
 Additional information: _____

Please retain a copy of this form for your records.
 An electronic diagnosis report will be sent to the local County Extension Office and to the Dept of email address is provided.
 For College of Agriculture, Food and Environment or Plant Disease Diagnostic Laboratory.

Grower's Name: _____ Lab file #: _____

TREE AND SHRUB DISEASE IDENTIFICATION FORM
 Information to Supplement the Plant Disease Identification Form

Many tree and shrub problems are best diagnosed only after careful inspection of the whole plant in its growing site. However, because the plant disease diagnostician cannot visit the growing site, the grower's observations and information can be of tremendous help in formulating a diagnosis. The more information the grower provides, the better the diagnostician will be able to narrow down the cause(s) of the problem.

Please complete as much of the following as possible in addition to the Plant Disease Identification Form (Include relevant photos, if available)

General Information
 Approximate height (feet) _____ Trunk diameter (inches) _____ Trunk diameter at planting _____
 Time in present site _____

Symptoms

1) What is the distribution of affected branches? Indicate location of damage on the diagram below.

Scattered branches all over tree/shrub
 One portion of tree/shrub only
 Several portions of tree/shrub
 Entire plant
 Other _____

2) What is the progression of symptoms throughout the tree/shrub (e.g. from lower branches to top; from branch tips toward trunk; from one side to another, etc.)?

3) What is the progression of symptoms on leaves/needles? (e.g. leaf margins/needle tips inward; between leaf veins) _____

4) Has problem occurred: slowly or rather suddenly? How rapidly? _____

5) Are cankers, sunken areas, or injuries (nurses, string trimmer, or other) present on main limbs or trunk? Yes No
 Describe size and location _____
 How old are cankers or injuries indicated above? _____ Is there any evidence of "healing"/"callus"? Yes No

6) Does tree have a girdling nest up near trunk, at soil level, or below soil level? Yes No
 (Look for a large nest forming a "noose" around trunk within 12 inches of soil surface. Mature trees (15 years or more) that are girdled lack a normal flare of the buttress roots and trunk will appear to go straight into the ground (like a telephone pole).)

(continued on reverse side)

UKAg COOPERATIVE EXTENSION SERVICE
 KENTUCKY COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT

Figure 7: The sample submission form (left) and subsequent form for tree and shrub samples (right), should be filled out with as much information as possible. (Photo: University of Kentucky Plant Disease Diagnostic Laboratories)



Heat Safety

By Tony Edwards - National Weather Service Charleston, WV

While it's been a relatively cool start to summer across the Bluegrass State, heat and humidity more typical of summer are bound to arrive sooner rather than later. Heat is one of the leading weather-related killers in the U.S., resulting in hundreds of fatalities each year. During extremely hot and humid weather, your body's ability to cool itself is challenged. A body heating too rapidly, or losing too much fluid or salt through dehydration or sweating, can result in death or permanent injury. While everyone can be vulnerable to heat, some are more vulnerable than others. Infants, children, the elderly, chronically ill, and pregnant women are especially vulnerable.

During excessive heat, avoid heavy activity and direct sunlight. Stay hydrated, find a cool indoor place, and check on children, the elderly, and pets. Protect yourself outside by wearing light, loose-fitting clothes, stay hydrated, and spend time in the shade. Also, never leave anyone (or pets) alone in a locked car, even in the winter, as death can occur in as little as 10 minutes.

The Centers for Disease Control and Prevention (CDC) provides a list of warning signs and symptoms of heat illness, and recommended first aid steps.

Heat Cramps

Heat cramps may be the first sign of heat-related illness, and may lead to heat exhaustion or stroke. Symptoms include painful muscle cramps and spasms, usually in legs and abdomen, and heavy sweating. First aid for someone experiencing heat cramps includes applying firm pressure on cramping muscles or gently massage to relieve the spasms. Give sips of water unless the person complains of nausea. Seek immediate medical attention if cramps last longer than 1 hour.

Heat Exhaustion

Symptoms include heavy sweating; weakness or tiredness; cool, pale, clammy skin; fast, weak pulse; muscle cramps; dizziness; nausea or vomiting; headache; and fainting. If you suspect someone is suffering from heat exhaustion, move the person to a cooler location, preferably an air conditioned room. Loosen clothing. Apply cool, wet cloths or have the person sit in a cool bath. Offer sips of water. Seek immediate medical attention if the person vomits, symptoms worsen, or last longer than 1 hour.

Heat Stroke

Symptoms include a throbbing headache; confusion; nausea; dizziness; body temperature above 103°F; hot, red, dry or damp skin; rapid and strong pulse; fainting; and loss of consciousness. **Call 911 or get the victim to a hospital immediately** as heat stroke is a severe medical emergency. Move the victim to a cooler, preferably air-conditioned, environment. Reduce body temperature with cool cloths or a cool bath. Use a fan if heat index temperatures are below the high 90s. A fan can make you hotter at higher temperatures. Do NOT give fluids.

Heat Exhaustion	Heat Stroke
<p>ACT FAST</p> <ul style="list-style-type: none"> • Move to a cooler area • Loosen clothing • Sip cool water • Seek medical help if symptoms don't improve 	<p>ACT FAST</p> <p>CALL 911</p> <ul style="list-style-type: none"> • Move person to a cooler area • Loosen clothing and remove extra layers • Cool with water or ice
<p>Dizziness</p> <p>Thirst</p> <p>Heavy Sweating</p> <p>Nausea</p> <p>Weakness</p>	<p>Confusion</p> <p>Dizziness</p> <p>Becomes Unconscious</p>
<p><i>Heat exhaustion can lead to heat stroke.</i></p> <p><i>Heat stroke can cause death or permanent disability if emergency treatment is not given.</i></p>	
<p>CDC Stay Cool, Stay Hydrated, Stay Informed! </p>	

CONTROLLED BURN WORKSHOP



WHEN

Aug 26th, 2023

8:30am - 5pm (local time)

LOCATION

Laurel County UK Extension Office
200 County Ext Rd, London, KY 40741

FEATURING • Controlled Burn Terminology • Implementation • Fire Behavior Factors • Controlled Burn Planning

WWW.KYFIRE.ORG

REGISTRATION LINK:

<https://forms.gle/iPayLEWNSZHBL2wp7>

**CONTINUING ED
CREDITS**

MASTER NATURALIST

\$75 REGISTRATION FEE

-Lunch is included

-Attendance capped at 30

CONTACT

Daniel Skinner

Daniel.Skinner@USDA.GOV

(606) 224-5822

PRESCRIBED FIRE ... IS GOOD FIRE



DID YOU KNOW?

The South prescribes more acres annually than any other region.

REDUCE 6 MILLION

in lost several ecosystems of the South have disappeared upon controlled burn management practices and communities.

50% of more of the wildfires nationwide in the US annually are in the South.

BENEFITING

Private Landowners

Contractors

Volunteer Fire Departments



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

Apple Bud Grafting September 12th 6pm

Whitley County Cooperative Extension
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 Williamsburg, KY 40769
 Questions give us a call
 549-1430

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Saturday, July 22, 2023

Registration Begins at 9 AM
 Viewing Begins at 10:30
 Lamb Dinner will be Served at Noon
Sale Begins at 1:30 PM
 Check-out and loading at end of sale only
 Wilderness Trail Area Marketing Alliance
 3610 Slate Lick Church Rd. | London, KY 40741



The Dearth and What it Means for Beekeepers



By Renee Yetter, WCBA Treasurer

Most beekeepers have two basic goals for their maintaining their colonies. One is to obtain honey and the other is to maintain healthy colonies that will survive the winter and enter the following spring strong. The period referred to as dearth has implications for both. In simple terms, the dearth is a season during which there is a significant reduction in the availability of pollen and nectar. Here in Whitley County, KY there are two periods of dearth – one in the summer and one in the winter. Though we tend to think of it as just a summer occurrence, it makes perfect sense to refer to the absence of floral resources in winter a dearth period as well, since during both seasons the bees have limited access to resources outside the colony. Periods of dearth occur in virtually all the places where honey bees live. The timing, extent, and nature of the dearth is related to latitude, which affects seasonality, day length, rainfall, and temperature.

In southeast Kentucky we usually have wet springs that bring a flush of spring flowers. This includes flowering trees and the herbaceous plants in gardens and fields, and that blanket the forest floor. These all contribute to what we call the spring nectar flow. It's a time when the bees have a great deal of forage available, so the bees are busy and the size of the colony (i.e. number of bees) is increasing. Here in Whitley County that spring flow begins before many people notice that very much is in flower, but the bees don't miss it. They begin foraging as soon as resources become available and temperatures allow, even during warm days in February.

When the spring nectar flow ends, often by late June, depending on precipitation, the floral resources bees have been using are no longer available – we enter a period of summer dearth. For the beekeeper, this means three areas of concern. First, there are a lot of bees in the colony due to the spring build-up and colony size is at its largest. Second, there is less forage available to sustain the large number of bees. And third, all those bees still need resources to power their flight, raise brood, keep adult bees alive, and defend their colony. So, what are the consequences for the beekeeper?

This period of late spring/early summer dearth coincides with the time when many beekeepers are inclined to extract honey. If they do decide to harvest at this time, beekeepers should keep a few things in mind. These include how much honey they will take from their colonies, the need for bees to consume some of their own stores when outside floral resources are few, the general temperament of the hive, the increase in robbing, and even the prospects of the fall nectar flow and winter stores.

Most beekeepers notice that their bees are more defensive at this time in the season. Because colonies are large and outside resources are very limited, each colony will shift to consuming its honey stores and will also take measures to protect those honey stores. Beekeepers collecting honey or doing inspections at this time should always have their smoker lit and be using it correctly. In addition, beekeepers should plan to be efficient with their time, which means getting in, getting what's needed done, and getting out of the hive as quickly as possible, all while using good technique. This not only minimizes the disruption to the colony, but also reduces robbing, which is especially important for weaker hives that either have fewer bees to defend them or fewer stores. Beekeepers should also be watching for robbing at the entrances of their hives. Even when a strong colony has plenty of stores of its own, those bees will attempt to take advantage of weaker colonies by robbing them of stored honey when possible – honey is a valuable resource!

Finally, beekeepers often assume that taking honey from their colonies in summer is of no concern because there is usually a fall nectar flow. This is a dangerous assumption. The fall nectar flow, like the spring one, is dependent on weather conditions. If the summer and fall are unusually dry, the fall nectar flow may be extremely limited. In fact, it is likely that colonies will not be able to make up what was harvested by an overzealous beekeeper, or even close. This can leave a colony with insufficient stores to get through the winter. It is far better to be conservative in harvesting during the summer and leaving plenty for the bees. If later in the fall they have a lot beyond the 80-100 lbs they'll need going into winter, the beekeeper can take some then or move some of it to other colonies that are a bit short going into winter. This conservative approach and planning ahead will increase the likelihood of a beekeeper successfully overwintering each colony, sending them into the next spring in good shape to succeed the following year.

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.

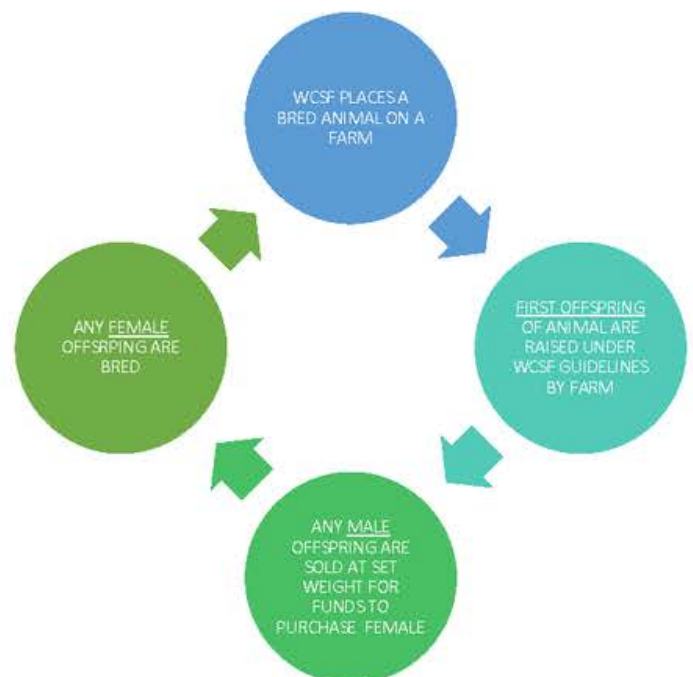
STEP 2: Once the offspring are born, and raised under group guidelines, they are passed off to another farm to start the process again. (As for the original animals provided, they are for the members to keep.)

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.)

Whitley County Farmers Market

Fresh produce, handmade crafts, jams, jellies, and more!



Corbin, KY

Nibroc Park
Tuesdays 5-8

Williamsburg, KY

Bill Woods Park
Thursdays 5-7

whitleycountymarket.com

Previous Programs







**Next Hunter Education program is
Aug 8th 9am -4pm**



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***

Individual Assistance

The Whitley County Extension Office can assist individuals with questions on many topics. Do you have an animal that has a disease or an insect and you don't know what it is or what to do with it? A tree or weed you need identified or information on? We can help you find the answer to many of these questions. Feel free to contact us by phone (606-549-1430), email, or stop by the office.

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