

### **Cooperative Extension Service**

20 N Washington St-PO Box 146 Campton, KY 41301-0146 (606) 668-3712 Fax: (606) 668-3732 http://wolfe.ca.uky.edu/

### Wolfe County Cooperative Extension Newsletter MAY 2024



**Extension Edition** 

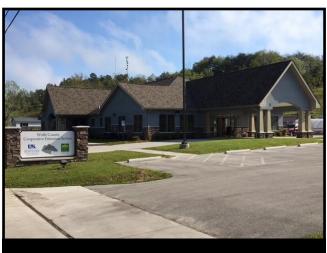
"Don't wait for someone to bring you flowers. Plant your own garden and decorate your own soul. " Luther Burbank

#### **Darian Creech**

Barian Cruech Wolfe CEA FCS-4H

# Jessica Morris

Wolfe CEA Agriculture & Natural Resources– 4-H



Wolfe County Extension Office

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- Recipe- New Potato
  Asparagus Soup

#### Cooperative Extension Service

Agriculture and Natural Resources Family and Consumer Sciences 4-H Youth Development Community and Economic 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, 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. Lexington, KY 40506













Scenes from April activities : (Photos 1-4) Kindergarten and 1st grade students from Wolfe County Schools enjoyed the Storybook Trail. Students moved from station to station with each location having a story, characters from the story and activities. A favorite story was "The Little Engine That Could" along with a train ride. Shown in photo 5 is a product of the monthly program "Cooking Through the Calendar". Photo 6 is attendees at the FCS Lunch and Learn entitled "Healthy Outdoor Cooking." The Home School Club enjoyed a trip to the Salato Wildlife Center in Frankfort, KY ; shown in photo # 7 are two of the 20 participants..



IMPROVE REPRODUCTIVE EFFICIENCY Utilizing Technology on the Herd

Hands on Learning Experience Series at the Robinson Center



our fun plans for the year and working in the community gardens! Bethany & Renae are excited to start this new club opportunity!

May 09, 2024 at 3:30 PM

COOPERATIVE EXTENSION

Wolfe County Extension Office

606-668-3712 🚄

WOLFE COUNTY EXTENSION OFFICE RIGHT AFTER SCHOOL - 3:15-4:30

**4-H LIVESTOCK CLUB** 





An Excerpt from :

### Vegetable Cultivars for Kentucky Gardens—2013 ID-133

Compiled by R. Durham, T. Coolong, J. Strang, and S. Wright, Horticulture, and K. Seebold, Plant Pathology

https://www2.ca.uky.edu/agcomm/pubs/id/id133/id133.pdf

Cultivar	Days to Maturity*	Resistance or Tolerance to Disease
CAULIFLOWER—Spring Crop-	—Success is difficult	t, crop usually fails.
Snow Crown	68	
Candid Charm	75	
CAULIFLOWER—Fall Crop—S	uccess more likely i	n fall
Cheddar (orange)	58	- Jan
Violet Queen (purple)	65	
Majestic	66	BR, DM
Snow Crown	68	
Candid Charm	75	
Veronica (Romanesco)	78	
C <b>OLLARD GREENS</b> Champion Georgia/Southern	60 80	
Vates	80	В
C <b>ORN, SWEET YELLOW</b> —Hig Vision (sh2) Synergy (se)	h Sugar Varieties 75 76	R, SCLB R, SW, NCLB
Honey Select (sh2, se)	79	SW
Miracle (se)	82	NCLB, R, SW
Incredible (se)	85	NCLB, R, SW
About high-sugar varieties of There are a number of t		: .:

corn. Supersweet (sh2) varieties have the highest sugar content, have crisp kernels, and require isolation (500 ft.) from normalsugar (su), sugar-enhanced (se), field corn, and popcorn varieties. The sugar-enhanced varieties have tender kernels and higher sugar content than the normal-sugar varieties. They should be isolated from field corn and popcorn, and they taste a litter better if they're isolated from normal sweet corn. Synergistic hybrid types are mixtures of two or all three of the sh2, se or su genes in order to incorporate the best qualities of these gene types. Snyergistic hybrids include the Sweet Gene, Sweet Generation, Triple-Sweet and Sweet Breed trademark designations. Synergistic hybrids should be isolated from super sweet and field corn varieties. Isolation may be accomplished by a separation of 14 days or more in maturity dates as well as geographic separation.

Currently, these high-sugar corn varieties (se, sh2, synergistic) have both advantages and disadvantages. Advantages include improved ear and kernel quality, high sugar content, sweet flavor, and the capacity to hold sweetness longer on the stalk and in storage. Disadvantages include poor seed germination, pollination problems, less resistance to drought stress and in some cases increased disease susceptibility.

Cultivar	Days to Maturity*	Resistance or Tolerance to Disease
CORN, SWEET BICOLOR—High Sus	ar Variatios	
Ambrosia	75	SW
Awesome (sh2)	76	SCLB
Obsession (sh2)	70	NCLB, R, SW
Peaches & Cream	83	SCLB, NCLB
CORN, SWEET WHITE—High Sugar		In the second second
Sweet Ice (sweet breed)	74	Sm, SW
Silver Princess (se)	75	NCLB, SW, R
Gourmet Brand 378A (sh2)	78	NCLB, SCLB, SW, R
Silver King	82	NCLB, SW, R
Avalon (Triple Sweet)	84	
Argent (se)	86	NCLB, R, SW
Celestial (synergestic)	87	NCLB, R
CODN SWEET VELLOW NUMBER	·	
CORN, SWEET YELLOW—Normal S Golden Queen	92	NCLB
CORN, SWEET WHITE—Normal S	•	
Silver Queen	95	SW, NCLB, SCLB
CUCUMBER—Slicing Type		
Olympian	52	A, ALS, CMV, DM, PM, S
Tasty Green Hyb (10-in long fruit)	52	PM, DM
Sweet Success Hyb	55	CMV, S
Sweet Burpless Hyb	55	DM, PM, CMV, A, ALS, S
Amiga (Beit Alpha)	55	PRV, CMV, DM, PM, ZYMV
Dasher II	58	A, ALS, CMV, DM,
Diva	58	PM, S DM, PM, S
		DIVI, PIVI, S
Indy	59	A, ALS, CMV, PM, WMV, ZYMV, S
Cobra	60	A, ALS, CMV, PM, PRV WMV, ZYMV, S
General Lee	66	CMV, DM, PM, S
Turbo	67	A, ALS, CMV, DM, PM, S
		m. 2021
CUCUMBER—Pickling Type	50	A ALC DW DW CHU
H-19 Little Leaf	52	A, ALS, BW, DM, CMV, PM, S
Calypso Hyb	56	A, ALS, CMV, DM,

\*Unless otherwise noted.

**Disease Resistance or Tolerance** 

- anthracnose A
- ALS angular leaf spot в resists premature bolting
- BR black rot
- BW bacterial wilt
- CMV cucumber mosaic virus
- downy mildew DM

NCLB northern corn leaf blight

PM, S

- PM powdery mildew papaya ringspot virus PRV
- R rust
- S scab
- SCLB southern corn leaf blight
- Sm smut
- Stewart's wilt SW WMV watermelon mosaic virus
- ZYMV zucchini yellow mosaic virus



CALL US AT 606-668-3712 IF YOU PLAN ON JOINING US THAT EVENING!



### MUST REGISTER IN ORDER TO ATTEND

MAY 7, 2024	10:00 AM		
HOWARD FARMS GREENHOUSES   DR. RACHEL RUDOLF PRESENTING			

WILL MEET AT THE WOLFE COUNTY EXTENSION OFFICE AT 9:30AM ON DAY OF EVENT FOR TRANSPORTATION! MUST WATCH VIDEOS AT THIS LINK PRIOR TO FIELD DAY https://www.youtube.com/playlist?list=PLQEQoZRMbybIHAPvsLDmHGIN9YeJgEGj-



Martin-Gatton

# WEDNESDAY, MAY 15

nne

UICKSAND COMMUNTIY CENTER JACKSON, KY

REGISTRATION BEGINING AT 9 AM TRAINING AT 10 AM

# LUNCH PROVIDED

Let's get new excitement about our Homemaker Clubs!

# **Register at your local office**

Cooperative Extension Service Agriculture and Natural Resources Family and Consumer Sciences 4-H Youth Development Community and Economic Development 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 identify, gender expression, pregnancy, marital status, genetic information, age, veteran status, physical or mental disability or reprisal or reclailation 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.



# May 2024

Sun

Mon

Tue

Wed

		Adult Ed meets Tuesdays	1
		in our project room	Livestock Club
			*Cattle Reproduction Series Part 1 at RCARS at noon
5	6	7	8
		*At Senior Citizens– Bingocize <i>Walking Club 11 AM</i> High tunnel in person training *must have completed online training	Mother's Day Celebration & Craft 5:30 PM register
12	13	14	15
	Sweet Potato Slip <b>Small</b> bun- dle order due at Wolfe Co Ex- tension	*At Senior Citizens– Bingocize Walking Club 11:00 AM	Homemaker Training at RCARS Cooking Through the Calendar 11 AM Deadline-Come Sew With Us Sweet Potato Slips due -Morgan Co
19	20 <i>Walking Club 11:00 AM</i> Wolfe Co Beekeepers 5:30 PM	<b>21</b> Commodities for Wolfe residents over age 60 and pre-approved	<b>22</b> *At Senior Citizens– Bingocize
26	27	28 4-H Camp Starts	29

\*All classes are held at the Wolfe County Cooperative Extension Service Office unless otherwise noted



2	3	4
	10	
9 .	10	11
Walking Club 11:00 AM	*At Senior Citizens– Bingocize	
Sit & Sew 2-5 PM		
<i>4-H Garden Club</i> *RCARS Cattle Reproduction #2 at noon		
		10
16	17	18
	*At Senior Citizens– Bingocize	
	• ۶	
	Walking Club 11:00 AM	
23	24	25
Walking Club 11:00 AM	*At Senior Citizens– Bingocize	
Sit & Sew 2-5 PM		
30	31	Planning Ahead :
00	<b>0</b> *	Come Sew Knott Co-June 6
		Come Sew Breathitt Co- June 13
		* RCARS Cattle Reproduction #3 June 10 at 8:30 AM

Mothers, Grandmothers, and Caregivers bring the kids in your life to create a special craft to celebrate Mother's Day!

> Wolfe County Extension Office May 8, 2024 5:30 PM

CALL NOW TO REGISTER! SPACE IS LIMITED. **BRING YOUR OWN PROJECTS TO COMPLETE** 

# 2nd and 4th Thursdays May 9th & 23rd, 2:00-5:00 PM

Join Master Clothing Volunteers, Rita Rogers & Carole Dunhuber to work on your projects!

# WALKING CLUB

ESP

May 2024 Dates:

Tuesday, May 7th Thursday, May 9th Tuesday, May 14th Friday, May 17th Monday, May 20th Thursday, May 23rd

Meet at the Wolfe County Extension Office 11:00 AM

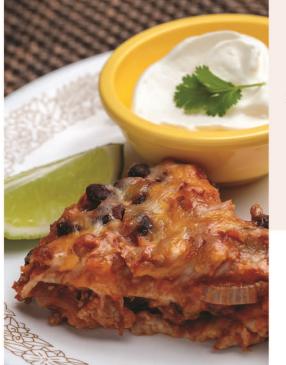


# Recipes from the 2024 Food and Nutrition Recipe Calendar

# **Extension Service**

# Taco Pie

- 1 small white onion, chopped
- 1 pound lean ground turkey or ground beef
- 3 tablespoons reducedsodium taco seasoning
- 1 can (15 ounces) unsalted tomato sauce
- 1 can (15 ounces) black beans, drained and rinsed
- 2 (8 inch) whole-wheat tortillas
- 1/2 cup shredded cheddar or Mexican blend cheese
- Optional: serve with taco toppings such as salsa, cilantro, jalapeno, onion, low-fat sour cream
- Wash hands with warm water and soap, scrubbing for at least 20 seconds.
- 2. Wash fresh produce under cool running water, using a vegetable brush to scrub veggies with a firm surface. Dry and cut to prepare for this recipe.
- 3. Preheat oven to 375 degrees F.
- Over medium-high heat, add onion to a large skillet. Sauté 1-2 minutes until slightly softened.
- Lower the heat to medium. Add ground turkey to the skillet, allow it to fully cook and reach an internal temperature of 165 degrees
   F using a food thermometer, about 7 to 8 minutes.
- To the skillet, add taco seasoning, tomato sauce, and black beans. Stir to combine and allow to simmer for about 2 to 3 minutes until heated through. Remove from heat.
- Using a 9-inch round glass baking dish, add one-third of the meat mixture. Place one tortilla on top of mixture. Next, add the same



amount of meat mixture. Place the second tortilla on top of mixture. Finally, add the remaining meat mixture on top of tortilla.

- 8. Bake for 20 minutes. Remove from the oven, top with cheese and bake for an additional 5 minutes or until cheese is melted.
- For best results, allow it to cool 5 minutes before serving. Slice and serve alone or with your favorite taco toppings.
- **10.** Refrigerate leftovers within 2 hours.

Makes 6 servings Serving size: 1/6th of pie Cost per recipe: \$10.20 Cost per serving: \$1.70



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

## Nutrition facts per serving:

300 calories; 5g total fat; 2g saturated fat; Og trans fat; 45mg cholesterol; 600mg sodium; 34g total carbohydrate; 7g dietary fiber; 6g total sugars; Og added sugars; 28g protein; 0% Daily Value of vitamin D; 6% Daily Value of calcium; 10% Daily Value of iron; 10% Daily Value of potassium

#### Source:

Kristi Shive, Warren County Agent for Family and Consumer Sciences, University of Kentucky Cooperative Extension Service

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Agriculture and Natural Resources Family and Consumer Sciences 4-H Youth Development Community and Economic Development MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT

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Disabilities accommodated with prior notification.







# COOKING THROUGH THE Calendar

# May 15, 2024 11:00 AM Wolfe County Extension Office

For more information on how you can attend these FREE cooking classes, please contact your local Cooperative Extension office:

> Wolfe County Extension Office 20 N Washington Street Campton, KY 41301 (606) 668-3712





USDA is an equal opportunity provider and employer. This project was partially funded by USDA's Supplemental Nutrition Assistance Program – SNAP.

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Disabilities accommodated with prior notification.



Tuesday, May 7 Friday, May 10 Tuesday, May 14 Friday, May 17 Wednesday, May 22 Friday, May 24

Wolfe County Senior Citizens Center 10:00 AM



2024 Sweet Potato ORDER FORM & PAYMENT

DUE	MAY	15.	2024
and the second second	LICED GT		

NAME				
ADDRESS				
CITY/ST/ZIP	5			
PHONE #				
CELL PHONE #				
EMAIL				
PLANT	Price	NUMBER ORDERED	Total	
Beauregard, 90 days	\$85.00/1,000 plants			
Red Variety		X \$85.00	\$	and the second second
O days 00 days	¢00.00/4.000 - L			
Orleans, 90 days	\$90.00/1,000 plants	× 600.00		
Beauregard replacemen	it, more unijorm	X \$90.00	\$	
White Bonita, 100 days	\$85.00/1.000 plants	GREAT FLAVOR!		
White Variety, replaces		X \$85.00	\$	
time vanety, replaced	o nemy		1.	
Covington, 120 days	\$85.00/1,000 plants			
Red Commercial type		X \$85.00	\$	
<b>Murasaki</b> , 120 days	\$90.00/1,000 plants			
Purple skin, white flesh	LIMITED	X \$90.00	\$	
			6	-
TAXES : (IF TAX EXEMPT		SUBTOTAL	\$	-
TARES . (IF TAA EAEIVIPT	PLEASE PROVIDE COP	r OF FORINI) X .00	x 0.06	-
MEMBERSHIP FEE	\$5.00/person		5.00	- Andrew Street
	\$5.00) person			
Please note:****ORE	DERS MUST BE PREPA	AID		
Make checks paya	ble to "EKSPGA."			
	F	Total Order: \$		
For office use:				
Cash or Check#				
Date paid:				
Amount paid:				Return form with payment to
Date picked up:			State State of the second	Morgan Co. Extension Service
	ers should arrive the l			Sarah Fannin, Ag Agent
Plan on picking up plan	ts at the Morgan Cour	ity Extension Office		P.O. Box 35
				West Liberty, KY 41472
We will order a limited amount of 50 slips. The		-		that would like a smaller
f you are interested in	the smaller orders, y	ou must pre-pay and	l order in pei	rson at the Wolfe County E
ension instead. The sr	nall orders must be p	laced before May 13	, 2024 or wh	nile supply lasts.

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Wolfe County 20 N Washington Street PO Box 146 Campton, KY 41301-0146

RETURN SERVICE REQUESTED

**Non Profit US Postage Paid** Permit #4 Campton, KY

# New Potato and Asparagus Soup

#### 2 tablespoons olive oil

- 2 medium size, boneless, skinless chicken breasts 1 medium diced onion
- 1 teaspoon salt
- 1. Pour oil into a large saucepan over medium heat
- 2. Remove fat from chicken 6. Add potatoes and breasts and cut chicken into 1/2 inch pieces.
- 3. Cook chicken and diced onion in the oil for about 5 minutes or until chicken 7. Stir in the milk. is done and onions are golden.
- 4. Stir in salt, garlic powder, lemon zest, and ½ of the 9. Simmer over medium lemon juice.

- 1/2 teaspoon garlic powder zest and juice of 1 lemon 2 cups new potatoes 3 cups vegetable broth 1 cup low fat milk
- 5. Cut potatoes into 1/2 inch chunks, leaving the skin on.
- vegetable broth then simmer, stirring occasionally, until potatoes are tender.
- 8. Trim and cut asparagus into 1 inch pieces and add to mixture.
- heat, partially covered

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

1 pound fresh asparagus 1/2 cup reduced fat sour cream Fresh ground black pepper

and cook until the asparagus is tender, about 15 minutes.

**10. Stir** in <sup>1</sup>/<sub>2</sub> cup sour cream and season with salt and pepper to taste.

Yield: 8, 1 cup servings.

Nutrition Analysis: 270 calories; 7 g fat; 2 g saturated fat; 0 g trans fat; 30 mg cholesterol; 760 mg sodium; 36 g carbohydrate; 4 g fiber; 8 g sugar; 16 g protein.

