

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 March 2025



Bethany Kirby 4-H Youth bethany.kirby@uky.edu



Extension Edition

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Wolfe County Extension Office

"March: A month to plant seeds of happiness and watch them bloom " unknown



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- Youth Training– Cattle Working
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- NEP Calendar Recipe-Air Fryer Fish
- Cooking Through the Calendar Workshop
- 4-H Events
- 4-H Chess Club
- Plate It Up– KY Proud Recipe-Spinach Pasta Bake

Cooperative Extension Service

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



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





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

FARMERS MARKET VENDOR TRAINING

Plan on selling products at the Wolfe County Farmer's Market? Attend the training!

WEDNESDAY MARCH 26 | 5:00PM



- Application to Participate
- Rules and Regulations



- SFMNP Training (to accept vouchers)
- WIC Training (to receive vouchers)

REGISTER NOW



Wolfe County Extension Office

Countdown 2 Kindergarten

Register at the school that your child will attend Fall 2025					
Rogers Elementary	March 12	5:30 PM	call 668-8305		
Campton Elementary	March 19	5:30 PM	call 668-8107		
Red River Elementary	March 26	5:30 PM	call 662-8252		

Family Resource staff, your local school staff, United for Kids and Wolfe County Extension will be partnering to bring this program to children who will start kindergarten in the fall. The programs will be held at the schools. Children will attend **one** of the listed programs at the school they plan to attend.



Wolfe

Cooperative

Extension



2025 Plant Order Form

Purchaser Information:

Name:	
Address:	PO Box 146, 20 N Washing- ton St. Campton, KY 41301
City, State, Postal Code:	Phone 606-668-3712
Telephone:	
Email:	

Quantity	Item	Unit Price	Total
bundles	Strawberries (Allstar) (June bearing—larger berry)	\$7 (bundle of 25)	
bundles	Strawberries (Earliglow) (June bearing—smaller, sweeter berry)	\$7 (bundle of 25)	
	Blackberries (Natchez)	\$5 each	
	Blueberries (Duke) (two varieties needed for pollination)	\$9 each	
	Blueberries (Chandler) (two varieties needed for pollination)	\$9 each	
	Raspberries (Prelude) - bare root	\$5 each	
	Jewel Black Raspberries	\$5 each	
	Asparagus (Millennium)	\$1 each	
bundles	Onion plants (Candy)	\$5 (bundle of 60)	
		Total Due	

Pre-payment is required by <u>Friday, March 7,</u> for all plant orders. <u>Make checks payable to: Wolfe County Cooperative Extension</u>

Payment Information:

Receipt number:

Paid: YES NO Date:

Entered in spreadsheet:
YES - By:

Plants are expected to ship from the nursery during the first full week of April. We will send you a postcard and/or email to let you know when the plants will be available for pickup.

Cooperative Extension Service

Agriculture and Natural Resources

Family and Consumer Sciences

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Disabilities accommodated with prior notification.

4-H Youth Development U Community and Economic Development L



College of Agriculture, Food and Environment Cooperative Extension Service

EAST KY CATTLE WORKING clinic and contest

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UK ROBINSON CENTER FACILITIES



FREE EVENT

Clinic

Each student will attend the BQCA Clinic where proper techniques of working cattle will be taught

Contest

Teams of 4-6 students (2 teams per county) 5 hands on stations & BQCA Quiz Awards will be given

Eligibility

Each county team must have 4-6 FFA members OR 4-H members (13 years or older), CAN be mixed between 4-H and FFA members

REGISTER BEFORE MARCH 19, 2025

QUESTIONS?





130 Robinson Road Jackson, KY 41339

ALL students will receive BQCA Certificate.

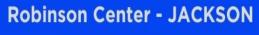
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COOPERATIVE EXTENSION



BREEDING SOUNDNESS EXAMS GET YOUR BULL CHECKED BEFORE BREEDING SEASON

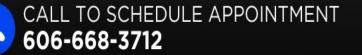


Dr. LW Beckley

FREE



March 20, 2025 10:00AM - 5:00PM





Cooperative **Extension Service**





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

High Mag Mineral &

FARMING SPRING

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Bloat Guard

The first green up of spring is always a bright spot in the year, make sure you're preparing your cattle for it! This is the time you want to be feeding a high magnesium (High Mag) bagged mineral. You also want to have a free choice bloat guard available to protect aginst frothy bloat!

Spray for

Poison Hemlock & Buttercup

Early Spring is the perfect time to spray to control buttercup and poison hemlock. This helps the herbicide work while the plants are young and tender prior to flowering. For chemical control, herbicides registered for use on grass pastures that contain 2.4–D will effectively control. For best results do when the air temp will be higher than 50 degrees for 2–3 consecutive days! For other control methods clip prior to the plant flowering.

Maintenance Equipment

Take this opportunity to prep all of your equipment for the upcoming hay season. Take advantage of getting your seeding and hay equipment serviced before you get ready to use them. Your dealer will thank you plus you will beat the rush and be ready to run when the time comes. As we all know spring will fly by and it will be hay season before we know it!

Using Manure as Fertilize<u>r on Gardens</u>

Do you know the 90 & 120 Day Rule? For all those vegetable crops that have produce that do not touch the soil (ex corn) the manure must be incorporated into the soil 90 days prior to picking! For all those vegetables that can contact the soil, the manure must be incorporated 120 days prior to picking for consumption!

Soil Tests

There is no better time than now to get soil tests completed for your gardens and pastures! We will be coming up on the time to apply nitrogen before you know it! Please contact us if you need help obtaining your soil sample. We have soil probes available for check out Monday – Friday. 8:00AM – 4:30PM

BSE Checks for Bulls

It is important to have those breeding age bulls checked yearly through a breeding soundness exam to make sure they are still sound and ready to breed your herd. An open herd of cows from a nonfertile or injured bull can cost a producer thousands of dollars. Vets can complete them for around \$125. We will be hosting a clinic for free in April.

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Sun

Mon

Tue

Wed

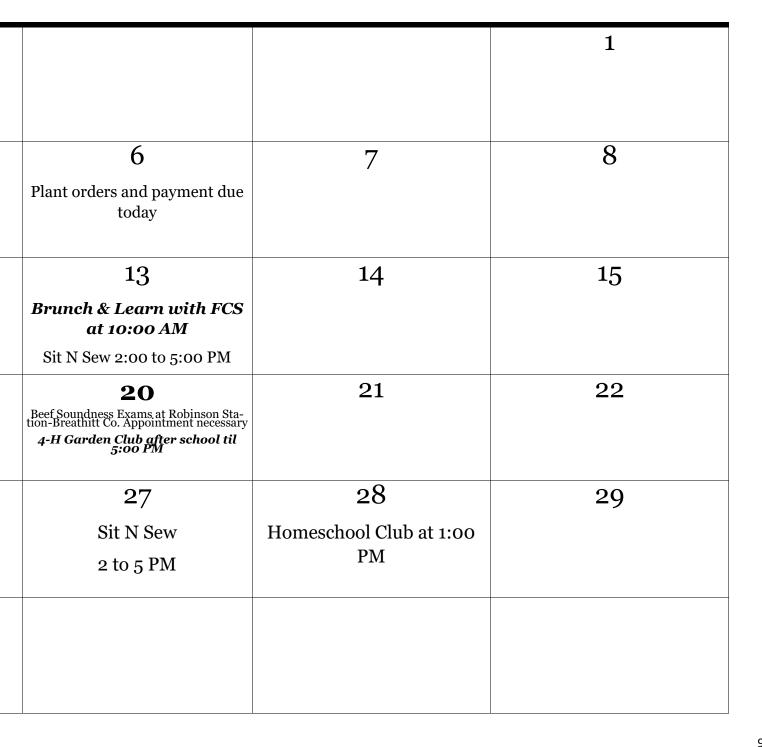
2	3	4	5
9	10	11 Cooking Through the Calendar at 11:00 PM 4-H Art Club after school til 5:00 PM	12 Countdown to Kindergar- ten for students starting Rogers in Fall 5:30 PM
16	17 Bee Keepers	18 Commodity Distribution for pre- approved Wolfe County Residents who meet income guidelines	19 Countdown to Kindergar- ten for students starting Campton in Fall 5:30 PM
23	24 4-H Cooking Club 5:30	25	26 Countdown to Kindergar- ten for students starting Red River in Fall 5:30 PM Farmers' Market Training 5 to 6 PM
30	31 4-H Chess Club 3-5		



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

Fri

Sat





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

BRING YOUR OWN PROJECTS TO COMPLETE This month– March 13th and 27th at 2:00-5:00 PM

EC

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



Brunch & Learn with Family & Consumer Sciences



The topic will be "Entertaining Little Ones" with Rosa Smith, FCS Agent Owsley County

March 13 at 10:00 AM





Cooperative Extension Service

Crunchy Air Fryer Fish

Prep time: 10 minutes Rest 10 minutes Cook time: 10-15 minutes

- 1 pound of white fish fillets (tilapia, catfish, perch, etc.)
- 1/2 teaspoon garlic powder
- 1/2 teaspoon paprika
- 1/4 teaspoon chili powder
- 1/4 teaspoon onion powder
- 1/4 teaspoon black pepper
- 1/4 teaspoon salt
- 1 egg
- 1 tablespoon olive oil
- 1 cup panko crumbs
- Nonstick cooking spray
- Wash hands with warm water and soap, scrubbing for at least 20 seconds.
- Place fish between clean paper towels to allow any water to drain. Rewash hands after handling raw fish.
- **3.** Create an assembly for coating the fish. First, in a small bowl, combine the garlic powder, paprika, chili powder, onion powder, black pepper, and salt; set aside. Then, in a shallow pan or plate, whisk the egg; set aside. Rewash hands after handling the raw egg. Place panko crumbs into another shallow pan or plate; set aside.
- Coat fish on both sides with olive oil and sprinkle both sides with the seasoning mixture. Dip fish into the egg and coat both sides. Then dredge the fillets through the panko coating both sides thoroughly. Allow the coated fillets to rest about 10 minutes before cooking. Rewash hands after handling the raw fish.
- 5. Preheat the air fryer to 390 degrees F while the fish rests. Coat the



preheated air fryer basket or pan with cooking spray. Add the fish, taking care not to overfill the basket or pan (you may need to work in batches). Cook for 10 to 13 minutes or until it reaches an internal temperature of 145 degrees F as measured on a meat thermometer.

6. Refrigerate leftovers within 2 hours. Reheat leftovers in the air fryer for a few minutes to revive the crunchy coating.

No air fryer? No problem. Simply bake these in the oven at 400 degrees F for 12 to 15 minutes or until they reach an internal temperature of 145 degrees F as measured on a meat thermometer.

Makes 4 servings Serving size: 4 ounces Cost per recipe: \$7.72 Cost per serving: \$1.93



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

Nutrition facts per serving:

230 calories; 7g total fat; 1.5g saturated fat; Og trans fat; 105mg cholesterol; 260mg sodium; 16g total carbohydrate; Og dietary fiber; 1g total sugars; 0g added sugars; 26g protein; 20% Daily Value of vitamin D; 2% Daily Value of calcium; 6% Daily Value of iron; 8% Daily Value of potassium

Source:

Brooke Jenkins, Extension Specialist for Curriculum, University of Kentucky Cooperative Extension Service

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Lexington, KY 40506



Recipe Calend





COOKING THROUGH THE Calendar

March 11, 2025 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 St. 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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Wolfe County 4-H March Events

March 11th; 3:30-5: 4-H Art Club

Youth will be led through a painting using acrylic paint.

March 20th; 3:30-5: 4-H Garden Club

Youth will be taught basics of gardening and help with the Wolfe County Community Garden project.

March 24th; 3:30-5: 4-H Cooking Club

Youth will be led through a cooking demonstration of different foods from around the world.

Please call 606-668-3712 to register your child for these programs.

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Agriculture and Natural Resources

Community and Economic Development

Family and Consumer Sciences

4-H Youth Development

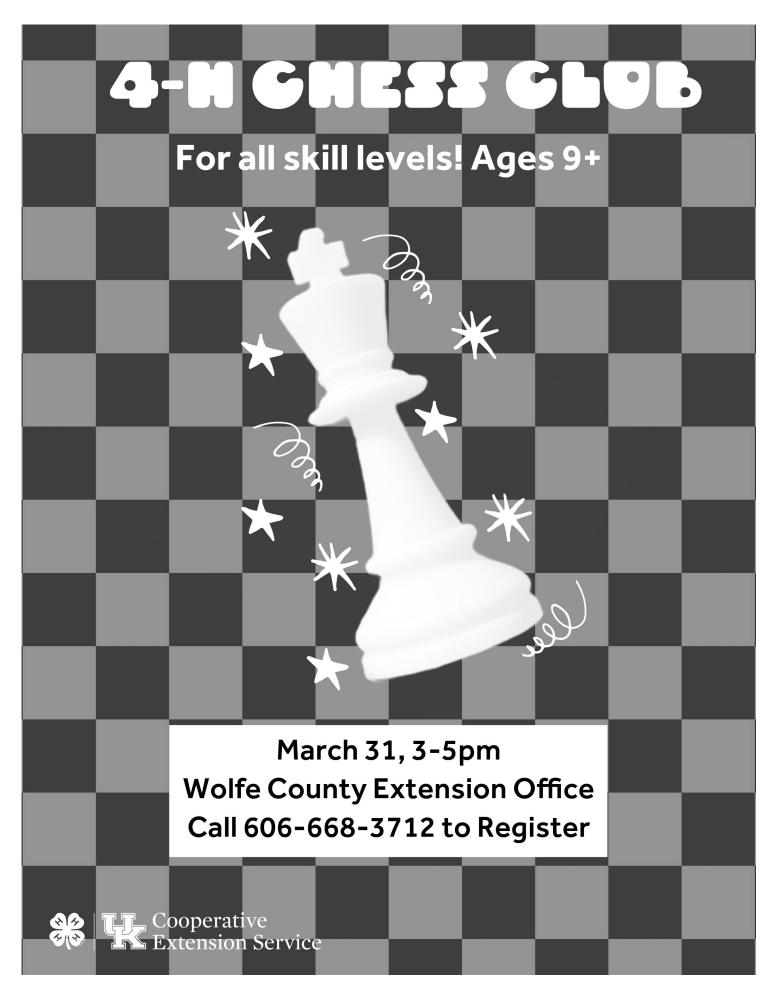
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Lexington, KY 40506





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

March 20th is the first day of Spring!



Spinach Pasta Bake

- 2 cups whole wheat
- penne pasta
- 1 pound lean ground beef
- 1 large onion, chopped 1 large carrot, shredded
- 1 teaspoon black pepper
 - lack pepper oregano

1½ teaspoons dry basil
1 teaspoon garlic powder
1 teaspoon dried

 can (14 ounces) Italian diced tomatoes, drained
 10 ounces fresh spinach, chopped
 1 cup low-fat shredded Mozzarella cheese

Preheat oven to 350 degrees F. Cook pasta according to package directions. Drain and cover to keep warm. In a large skillet over medium heat, cook the beef and onions until beef is no longer pink. Drain. Return beef to skillet. Add carrots and spices and cook an additional two minutes. Stir in tomatoes. Reduce heat to low. Cover and simmer 10 minutes. Add pasta and spinach and mix well. **Cover** and **cook** an additional 3 minutes or until spinach is wilted. **Pour** into greased 3-quart baking dish. **Sprinkle** with Mozzarella cheese. **Bake**, uncovered for 10 minutes. **Yield:** 9, 1 cup servings

Nutritional Analysis: 200 calories, 4.5 g fat, 2 g saturated fat, 35 mg cholesterol, 270 mg sodium, 25 g carbohydrate, 4 g fiber, 4 g sugars, 18 g protein.



Buying Kentucky Proud is easy. Look for the label at your grocery store, farmers' market, or roadside stand. http://plateitup.ca.uky.edu