

Shelby County



Environmental Newsletter



October 2023

It's Archery Season!

The 2023-24 Archery Season for Whitetail Deer in Kentucky runs Sep 2 2023 - Jan 15 2024. Shelby County is in zone 1. (<https://fw.ky.gov/Hunt/Pages/Deer-Hunting-Regs.aspx>)

This time of year, it is important to be mindful of your surroundings and considerate of others out in nature. Hikers are encouraged to wear bright colors such as an orange vest or hat and stay on marked trails when on public land that is permitted for hunting. This will help ensure hikers are seen and hunters can hunt uninterrupted, and all can enjoy the outdoors!



FORFS 22-44



Deer Processors in Kentucky - 2022

Dr. Matt Springer, Department of Forestry and Natural Resources & Dr. Gregg Rentfrow, Animal & Food Sciences

Deer processors provide a valuable service to hunters by processing their harvested animals and to the citizens of Kentucky at large through the Hunter's for the Hungry meat donation program. Each processor has their own system in place for how animals should be brought to their facility. Individuals should reach out to the processors prior to showing up with an animal to be processed so they can understand how that processor's system works, the prices for their services, and to be prepared to follow their guidelines. This list of deer processors was made in good faith with an attempt to reach out to all known processors within the state of Kentucky, and each processor was only added with their permission. If a processor was missed in the creation of this list, please contact the UK Department of Forestry and Natural Resources Extension Office at Forestry.Extension@uky.edu to be added to the list at the soonest possible time.

Table 1. Deer Processors in Kentucky - 2022

Deer Processors	City (County)	Phone #	Address	Hunters for the Hungry
Hometown Butcher	Columbia (Adair)	270-384-4024	275 Jack Smith Rd., Columbia, KY 42735	Yes
White's Custom Meats "skinned only"	Ashland (Boyd)	606-325-1188	2004 Sixth Street, Ashland, KY 41101	Yes
Lenoxburg General Store	Foster (Bracken)	606-747-5527	7595 Willow Lenoxburg rd., Foster, KY 41043	Yes
Barnes Deer Processing	Morgantown (Butler)	270-999-4564	9909 Caneyville Rd., Morgantown, KY 42261	Yes
Hart Farms Meat Processing "grinds only"	Almo (Calloway)	270-293-0067	835 Charlie Miller Rd. Almo, KY 42020	No
Stacey's Custom Processing	Alexandria (Campbell)	859-635-3354	9100 Licking Pike, Alexandria, KY 41001	Yes
Central KY Custom Meats, Inc.	Liberty (Casey)	606-787-4851	6256 KY 1859 Liberty, KY 42539	Yes
Showalter's Country Meats	Windsor (Casey)	606-787-7070	2301 Sloan Fork Rd., Windsor, KY 42565	Yes
Chandler's Deer Processing	Winchester (Clark)	859-745-4065	1489 Pilot View Rd., Winchester, KY 40391	Yes
Livinston Meat Processing	Hopkinsville (Christian)	270-269-2333	8485 Greenville Rd., Hopkinsville, KY 42240	Yes
Goldy's Wild Game Processing	Salem (Crittenden)	270-888-3442	2851 State Route 723 Sth., KY 42078	Yes
Jones Ridge Meats	Burkesville (Cumberland)	270-406-2934 270-406-8879	6230 Columbia Rd., Burkesville, KY 42717	No
Yoder's Custom Processing	Paint Lick (Garrard)	606-879-2141	3060 Cartersville Rd., Paint Lick, KY 40361	Yes
T & K Custom Processing	Corinth (Grant)	859-824-9528	1300 Shion Rd., Corinth, KY 41010	Yes
Fairs Custom Meat Processing	Williamstown (Grant)	859-824-4160	6855 Stewartville Rd., Williamstown, KY 41097	Yes
Dowdy's Taxidermy	Mayfield (Graves)	270-376-5270	1461 Baltimore Church Rd., Mayfield, KY 42066	Yes

Burnett's Deer Processing	Melber (Graves)	270-674-5975	1580 Penny Corner Rd., Melber, KY 42069	Yes
Ray's Custom Slaughter	Caneyville (Grayson)	270-879-8792	181 Tommie Ray Rd., Caneyville, KY 42721	Yes
C and J Deer Processing & Taxidermy	Louisville (Jefferson)	502-261-0034	6820 Old Heady Rd., Louisville, KY 40299	Yes
Freeway Foods	London (Laurel)	606-877-1365	55 Old Way Rd. London, KY 40741	Yes
R & R Meat Co.	Calvert City (Marshall)	270-888-6296	10027 Highway 62 E., Calvert City 42029	Yes
Webb's Butcher Block	Payneville (Meade)	270-496-4124	1910 Rhodella Rd., Payneville, KY 40157	Yes
D & P Processing	Harrodsburg (Mercer)	859-265-5104	1025 Mackville Rd., Harrodsburg, KY 40330	Yes
Risch's Deer Processing "gun season only"	Owenton (Owen)	502-395-1591	1580 Hwy 330, Owenton, KY 40359	Yes
B & B Extreme Deer Processing	Falmouth (Pendleton)	859-663-5248	4611 Hwy 22 East, Falmouth, KY 41040	No
Whitetail Deer Processing	Morehead (Rowan)	606-356-7521	1575 Moores Flat Rd., Morehead, KY 40351	Yes
Hi-View Meats	Sadleville (Scott)	502-857-2198	6325 Cincinnati Rd., Sadleville, KY 40370	No
Clark's Deer Processing	Bagdad (Shelby)	502-220-1586	8806 Elmberg Rd., Bagdad, KY 40003	Yes
The Meat Room	Bagdad (Shelby)	502-321-9720	230 Hyatt Store Rd., Bagdad, KY 40003	Yes
Freeman Meat Processing	Sturgis (Union)	270-374-4304	19061 KY-141 South, Sturgis, KY 42459	Yes
James & Kelly Poe Slaughterhouse "skinned/boned out only"	Alvaton (Warren)	270-843-1709	581 Kirby and Poe Rd., Alvaton, KY 42122	No
Moonlight Meat Processing	Williamsburg (Whitley)	606-515-8813	90 AJ Sutton Rd., Williamsburg, KY 40769	Yes
Halsey's Meat Processing & Slaughter	Pine Ridge (Wolfe)	606-668-7313	67 Miller Ridge Rd., Pine Ridge, KY 41360	Yes

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Deer Processors in KY

https://forestry.ca.uky.edu/sites/forestry.ca.uky.edu/files/forfs22-04_ky_meat_processors_2022.pdf

*Please note this list was compiled in 2022 and therefore may need updates.

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

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Fall Foraging!



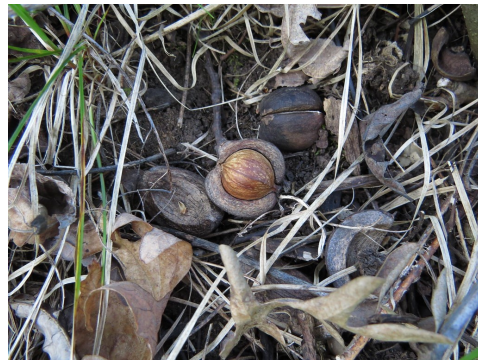
Fall is a great time of year to be out in nature and to forage for different plants, especially nuts! Below is a short list of some of the things you can forage for this time of year.

Before you consume any plant, be sure of its identity. If you are unsure, the Extension Office can help you positively identify what you have!

Acorns



Hickory Nuts



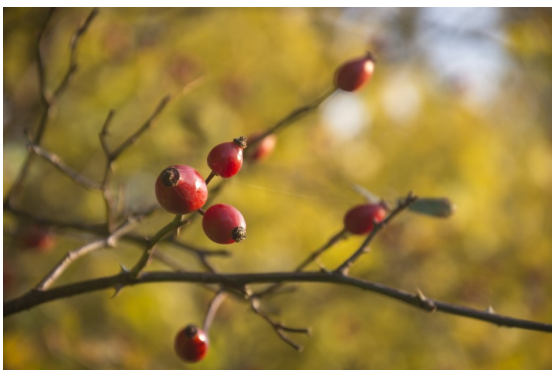
Mullein



Persimmons



Rose Hips



Walnuts



Venison Stew

Servings:6 Serving Size:2 cups

Ingredients:

- ½ teaspoon black pepper
- 1 teaspoon salt
- ½ teaspoon garlic powder
- 2 tablespoons flour
- 1 pound venison, cubed
- 1 tablespoon oil
- 3 cups water
- 1 onion, chopped
- 4 potatoes, cubed
- 3 carrots, sliced
- 3 stalks celery, chopped
- 2 bay leaves
- 1 tablespoon dried parsley



Directions:

Combine pepper, salt, garlic powder, and flour in a plastic bag or large bowl. Add cubed venison and shake bag or toss to coat meat. Brown meat in hot oil, in a large, heavy saucepan. Stir in water. Add remaining ingredients and cook on high until it begins to boil. Reduce heat and simmer for approximately 1 hour. To thicken, in a small mixing bowl, stir ½ cup warm water into 2 tablespoons of flour. Add mixture into stew. Stir until thickened and bubbly. Cook an additional 30 minutes or until vegetables and meat are tender.

Source: Adapted from Venison Recipe Collection, Compiled by Becky Nash, Extension Agent for Family and Consumer Sciences

Tips

Alternative to stove-top cooking: use slow cooker set on low for 8 hours.

Nutrition facts per serving: 270 calories; 4.5g total fat; 1g saturated fat; 0g trans fat; 65mg cholesterol; 490mg sodium; 36g carbohydrate; 5g fiber; 5g sugars; 22g protein; 0% Daily Value of Vitamin D; 6% Daily Value of Calcium; 20% Daily Value of

New at the Shelby County Office!

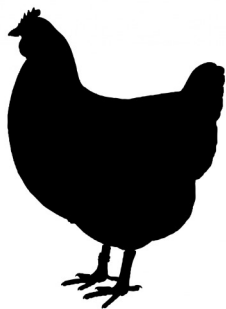


We now have a chicken plucker and scalding available for people to borrow! We are excited to be able to offer this to Shelby County residents to aid with home processing.

In order to check out this equipment you must call and make arrangements to view the training video, unless you have already attended one of our in person chicken processing trainings.

We are currently working on creating and editing the training video, but will try to make it available to you as soon as we can.

A cash deposit will be required at the time of borrowing in the form of a check. It will be returned once equipment has been returned and inspected for damages and cleanliness.



*This equipment is only available to Shelby County residents at this time.



MAPLE SYRUP WORKSHOP

OCTOBER 16 • 3-7 PM ET

@ Boone County Nature
Center & Enrichment Center

REGISTER AT:
KY-MAPLESYRUP.CA.UKY.EDU

This hands on-workshop will begin in the woods with tapping and sap collection options and discussions of producing maple, value added options, and retail considerations.



OCTOBER, 24TH
2023

WE WILL START OUR
HIKE AT 10 A.M.



PLEASE CALL THE EXTENSION
OFFICE: 502-633-4593
TO REGISTER!

COME TAKE A WALK WITH US AROUND RED
ORCHARD PARK AND ENJOY THE COLORS OF THE
LEAVES. ON OUR WALK WE WILL COLLECT
COLORFUL FALLEN LEAVES AND CREATE A LEAF
BOWL FOR YOU TO TAKE HOME!

RED ORCHARD PARK
704 KENTUCKY ST, SHELBYVILLE, KY 40065



Horticulture
Webinar
Wednesdays



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



OCTOBER TOPICS

wednesdays

12:30 p.m. ET / 11:30 a.m. CT

October 4

Fall Asters

October 11

Tree Galls

October 18

Be My Bud! Tree ID in the Winter

October 25

Holiday Cactus

Register Here:

<https://tinyurl.com/23OctHWW>

Grazing Conference

Low Stress Livestock Handling for Serious Graziers

October 31, 2023

Elizabethtown

Hardin County Extension Office

7:30 AM - 3:30 PM CDT

November 1, 2023

Lexington

Fayette County Extension Office

7:30 AM - 3:30 PM EDT



Reducing Livestock Stress in Grazing Systems

Curt Pate, Curt Pate Stockmanship



Fencing for Multi-Species Grazing

Lewis Sapp, Stay-Tuff Fence



Designing Flexible Watering Systems

Jeff Lehmkuhler, University of Kentucky



Designing Livestock Handling Facilities for Existing Structures

Chris McBurney, McBurney Livestock Equipment



Local Producers and Spokesperson Contest



Optimizing Resources with Multi-Species Grazing

Greg Brann, Greg Brann Consulting

For more information please visit KFGC.ORG