

  
**SHELBY COUNTY**  
*Good Neighbors*  
**FARM TOUR**  
**SATURDAY, SEPTEMBER 19, 2015**

*Pesticide Disposal Rinse & Return*



Thursday, July 16

from 9 a.m. until Noon

at the Shelby County Road Department.

**GARDEN UPDATE**



**PLANT DISEASE PROBLEMS**

**SPRAY SCHEDULE**

See page 4 & 5 for more information

**Food-A-Rama**

August 3

10 a.m.



See Page 7 for more information.

**Farmers Market Demo's**

July 25

August 15

September 19



See page 2 for details

**SAVE THE DATE!**



COOPERATIVE EXTENSION  
SHELBY COUNTY

**FIELD DAY**

**Red Orchard Park**  
**Thursday September 3**  
**3-7p.m.**

**FREE FOOD (First 200)**

Everyone is welcome! See page 7 for details

**CANNING CLASSES**



Basics—July 16  
Green Beans—July 18  
Tomato Juice—August 1

See Page 2 for details

J  
U  
L  
Y

2  
0  
1  
5

A  
U  
G  
U  
S  
T



**Safe Canning Practices**  
**Keep Everyone Healthy**

Gardens are beginning to bear the fruits of our labor. Soon, it will be time to start thinking about preserving some of the excess produce for winter months. Safety is of utmost importance for those of us who will be preserving food, because, let's face it, no one wants to get sick from poorly processed food.

Bacteria, molds and yeast can grow quickly on fresh foods, and fruits and vegetables contain oxygen and enzymes that can cause food to spoil. Safe home canning methods help prevent the growth of these bacteria, yeast and molds in addition to removing excess oxygen from the food, which destroys spoilage enzymes and helps form strong vacuum seals on the jars.

You should remember several key points of proper food preservation to keep yourself and your family healthy and safe from botulism, which can be a deadly form of food poisoning.

Despite what you may find on the Web or social media, only two methods are acceptable for home canning safe, quality products. They are the boiling water canning method and the pressure canner method. The type of food you are preserving will dictate which method to use. Boiling water canners can be used on fruits and other products that have a high concentration of acid, such as salsas or pickles with enough lemon juice or vinegar added. Acid helps prevent the growth of harmful bacteria in canned food. Vegetables, poultry and meats do not contain enough acid to prevent the growth of bacteria. For these foods, a boiling water canner will not reach a high enough temperature to destroy the bacteria that can cause botulism, so you must use a pressure canner to ensure safe processing.

Make sure to use up-to-date equipment that's in proper working condition. It's never a good idea to purchase a pressure canner at a yard sale as replacement parts and manufacturer's instructions may be no longer available. Pressure canners made after 1997 were designed with more safety features and weigh less than older canners. Follow the manufacturer's instructions on canner care and maintenance. For dial gauge pressure canners, the accuracy of the gauge should be tested each year. This can be done at your local Extension office.

Remember to always use tested, research-based recipes to preserve foods. These recipes are available in Cooperative Extension Service home

canning publications, in the U.S. Department of Agriculture's Complete Guide to Home Canning or on the National Center for Home Food Preservation's website. Follow each recipe as closely as possible. Do not make additions or changes unless options are provided in the recipe. Not following the recipe precisely or using a recipe that is not research-based, may not completely kill all bacteria and result in sickness.

Use only Mason-type canning jars and self-sealing lids. Do not reuse old jars like those that previously contained peanut butter or mayonnaise. After processing, allow the jars to cool naturally. This helps form a good vacuum seal.

More information on safe food preservation is available at your Shelby County Cooperative Extension Service.

Source: Debbie Clouthier, extension associate, University of Kentucky

**Canning Classes**

For more information about the how-to of safely preserving food, call 633-4593 to reserve a space in one or more of the following Canning Classes at your Shelby County Extension Office.



10 a.m.- noon, Thursday, July 16 Canning 101

9 a.m., Saturday, July 18 Canning Green Beans

9 a.m., Saturday, August 1 Canning Tomato Juice



**Enjoy more Fruits**  
**and Veggies**

- ◆ Include vegetables and fruits at every meal and snack.
- ◆ Let your child select a new fruit at the grocery store.
- ◆ Try a recipe for vegetable stir-fry.
- ◆ Take a family trip to the Farmer's Market on Saturday morning or Wednesday afternoon.
- ◆ Add veggies to your omelets.

**Farmers Market Demos**

- Saturday, July 25 8—11 a.m.
- Saturday, August 15 8—11 a.m.
- Saturday, September 19 8—11 a.m.

## State Fair Demos

Stop by the textiles area at the State Fair to visit the Shelby County Extension Homemakers and friends who will be doing the following demonstrations:

Needlework—10 a.m.—2 p.m. August 27  
Caning— 10 a.m.—2 p.m. August 28

## Sit and Sew & Knit

If you enjoy sewing, you are invited to the Sit and Sew Days at your Shelby County Extension Office. From 9 a.m. to 4 p.m. people will be sewing on the following Thursdays —July 9 and 23 and August 6. Bring your current sewing project and lunch. Knitting assistance is also available from 10a.m.—1p.m.



## Beginning Sewing Classes

Shelby County's Master Clothing Volunteers will teach a **Beginning Sewing Class** from 3 to 8 p.m. on September 1 and October 6. Call 633-4593 to get the supply list needed for the beginning sewing projects. Mark your calendar if you would like to learn to sew!

## Calling All Homemakers!!!

You are invited to a Summer Indoor Picnic at 11:30 a.m. on Tuesday, August 4 at your Shelby County Extension Office. Just bring a salad to share. Drinks will be provided. Following lunch we will have an hour of Home-maker Training. This training will be beneficial for all homemakers. We hope to see you August 4 as we make exciting plans for our new home-maker year.

## Welcome Back Homemakers Ice Cream Social



Plan to attend the Welcome Back Ice Cream Social as we begin a new Home-maker Year together. There will be plenty of ice cream, fixings and toppings for all hungry homemakers on Tuesday afternoon, August 11 at your Shelby County Extension Office. Stop by anytime between 2 to 4 p.m. and enjoy a special ice cream treat with other homemaker friends!

## Find Ways To Save

Check out the America Saves Savings Strategies for helpful advice and tips on how to get started. Go to [www.americasaves.org](http://www.americasaves.org)

## Just in Time Parenting

Did you know that a baby's cry is a call for help? The baby is trying to tell you something. The baby may be hungry, lonely, wet, sleepy, in pain, too cold or too hot, or maybe the baby is overstimulated. Want to learn more about babies and young children? Go to [www.extension.org](http://www.extension.org) and choose "family" under Resource Areas. Then choose "parenting" to sign up for a very helpful "Just in Time Parenting" Newsletter. Babies and young children do not come with instruction sheets! This educational newsletter could really help!

## Drink Water First

Water is nature's thirst quencher. Water has ZERO calories! Your body needs water to function with top performance of all body systems. Water makes up 60% of body weight.



Some signs of mild dehydration are headaches, nausea, irritability and fatigue. In hot temperatures you may need more water. If you sweat a lot or if you are taking certain medications, you may also need more water. When you feel thirsty, you are usually already one cup short of water. If you are getting enough water, your urine will be colorless or slightly yellow. Dark yellow urine is a sign of dehydration.

How much water do you need daily? This depends on your body weight and activity level. The general rule of thumb is eight 8-ounce glasses of water a day. This keeps you well-hydrated and allows your body and brain to function optimally. If you are outside on triple digit days, you will need more water to stay hydrated.

For more information and support, visit [www.drinkwaterfirst.com](http://www.drinkwaterfirst.com).

Articles By:

*Sheila Fawbush*

Sheila Fawbush  
Cooperative Extension Agent for Family  
& Consumer Sciences

F  
A  
M  
I  
L  
Y  
&  
C  
O  
N  
S  
U  
M  
E  
R  
S  
C  
I  
E  
N  
C  
E  
S

# HORTICULTURE

## Class schedule changes

We had to make some adjustments to our Green Thumb gardening class schedule and I wanted to pass the information along.

Our city garden tour was moved to June 18. That was supposed to be the date for our Insect Control strategies class. So we're moving that class to July. Insect Control strategies class is now on Thursday, July 30, here at the Extension office. We will talk about good insects and bad insects and the best ways to deal with the latter. Also we might take a short tour of the Extension garden to view some insect damage up close and personal. (We allow some insects in our garden for demonstration purposes only, of course, otherwise none would dare enter!) Besides the change above, the rest of the Green Thumb classes will go on as scheduled. We have a "country garden" tour scheduled for Thursday, Sept. 3, at 6:30p.m. We will meet here at Extension and drive out to Pam and Leroy Dennison's farm on Buzzard Roost Road. Green Thumb classes will wrap up on Thursday, October 15 with a class on Trees and Shrubs for fall color. That class meets at Extension at 6:30 p.m.

## Diseased plant samples

This time of year, we get a lot of disease plant samples in the office. Some of them we can ID right away and offer recommendations; some we have to send off to the plant pathology lab at the University of Kentucky. UK plant pathologists tell me that apparently there's lots of disease going around, so the labs are backed up. Expect a two-week wait to get the results of your plant diagnosis if you bring in the sick plants to our office. One problem I've encountered with sending off plant samples to the UK lab is that many folks are dropping off their plant samples on a Friday afternoon. Problem is, that's too late to get the plants in the mail, which means they're going to sit around over the weekend. By the time they arrive at UK, they're so shriveled and dried up, it's difficult to detect what is going on. So,



please, if you're bringing in plant samples that may have to be shipped to UK, bring them in no later than noon on Friday.

Along those lines, when you have an ailing plant, try to gather a decent sized sample. A single leaf doesn't tell much. Bring in leaves, stems, flowers, fruit – any part affected if possible. Ideally you would even dig up the plant and bring the whole thing in. That's not always possible, of course, but bring in as much as you can. It's easier for us to make it smaller here for shipping than to send off an incomplete sample and have the lab tell us that they don't have enough to work with. Thanks for your cooperation.

## Gardens, gardens, gardens

After a hot morning of hoeing and tilling, the Extension garden is presentable again. Pigweeds had threatened to take over, but the



vegetables are back in sight! This year, we have a few tomato and pepper plants, one or two eggplants, some sunflowers and marigolds just because, and several rows of green beans. We are trying four different kinds, and if we can time it, Miss Sheila is going to have a cooking demo with them. We have Jade, a commercial-type, deep green, bean; half-runner, an heirloom bean that needs staking, has light strings but tastes very good; the old standard Blue Lake, and Roma II, a flat Italian bean that is very productive. If you stop by the office, feel free to drive or walk over to the east side where the greenhouse used to be and take a look. Feel free to pull a weed while you're there.

With help from Master Gardeners and the Shelby County Soil Conservation Service, Clear Creek Elementary school now has a showy butterfly garden. The garden, planted with all native pollinators, is designated a Monarch Way Station. We'll be doing some classes out there next spring and summer.

**Plant of the Month:**  
**Buttonbush**



One native shrub that is much underused, in my opinion, is buttonbush. Buttonbush grows up to 8 feet tall and up to 6 feet wide, has shiny green leaves, and is a bee magnet. When it blooms – in late spring or early summer – the plant is so covered with bees it sounds like a beehive when you walk past. The blooms eventually produce small white flowers somebody decided looks like buttons (Don't see it myself). The plant's fall color is a fairly undistinguished yellow. Buttonbush would make a great back-of-the-border plant, a barrier to hide the neighbors or a great addition to a low, wet space that won't grow much else. Buttonbush is one of the few shrubs that will tolerate a wet place, even standing water for a short time, and yet it also holds up well during a drought. I've seen it looking good when other shrubs were drooping from heat and drought. It won't be the easiest shrub in the world to find because it doesn't have showy blooms in spring or stunning fall color, but it's a good-doer that ought to be used in more yards.

watering during even short dry spells for at least the first three years of their lives. Remember, plants are a big investment in both time and money; don't let them die to save a few cents worth of water.

**Spray schedule publications**

Folks start seeing insects and diseases in their fruit trees and small fruits right about now, and they call wanting to know what to do. Insects they can spray for now, but diseases should have been sprayed for when the trees first started sending out green shoots and blooming. In most summers, it's very difficult to produce quality fruit in Kentucky without doing at least some spraying, even if you spray only organic materials. The University of Kentucky publishes a Backyard Spray Guide for homeowners who want to protect apples and pears and stone fruits (peaches, plums, cherries) from insects and disease. Those are available here at the Extension office. Send me an email, [walt.reichert@uky.edu](mailto:walt.reichert@uky.edu), and I'll send you one. If you don't do email, call me, 633-4593, and I'll mail you a copy. We also have a backyard spray schedule for grapes.

**Keep young plants watered**



I just read online that May was the wettest month on record in the U. S. but it sure skipped us here in north central Kentucky. We've been very dry and there's not much relief in sight. If you planted trees, shrubs or perennials this spring, be sure to keep them watered during dry spells this summer. It's best to water just once or twice weekly, but water deeply; standing and squirting water with a hose for 5 minutes won't do the job, except on the smallest of plants. Soaker hoses are a great way to water plants deeply. Leave them on the plant until the ground is squishy soft. If you do water with a hose, it's best to do so in the morning to let the foliage dry off before evening. Studies show that newly-planted trees and shrubs need

**Honey extractor**



Extension has a honey extractor that is available for use to beekeepers who do not have their own. If you're interested in using the extractor, please make an appointment prior to use by calling 633-4593 and asking for Walt. You will be responsible for operating the extractor and cleaning up after yourself. You will also have to bring your own equipment, such as buckets, capping knives, etc.

Articles By:  
Walt Reichert  
Horticulture Technician

## 4-H Floral Hall Class Champions

### Photography

**Single Photo of a Personal Interest**– Abby Hodder

**Single Photo-Still Life**– Jaycie Heath (**GRAND CHAMPION**)

**Single Photo of Animal**-Samuel Bear

**Collection with Three Points of View**– Abby Hodder

**Single Photo-My Community**– **Building**-Nikiya Smith

**Single Photo-Person as Main Interest**- Caden Kephart

**Single Photo-Landscape**- Jaycie Heath

**Collection of 3 to 5 Photos**– Samuel Bear

**My Community**-Destiny McDonald

### Horticulture Photography

**Single Black and White Photo**– Abby Hodder

**Single Color Photo**-Britney Cox- (**GRAND CHAMPION**)

**Sequence of 6 Photos**-Abby Hodder

### Horticulture & Plant Science

**Terrariums** – Kaleb Barnes

**Dish Gardens** – Kaleb Barnes

**Annual Container Garden**- Kaleb Barnes

**House Plants** – Destiny McDonald

**Upcycle Container Garden**- Kaleb Barnes

**Vegetable Bucket Garden**– Shelby Wallace

**Garden Display** – Shelby Wallace-(**GRAND CHAMPION**)

**Cabbage** – Shelby Wallace

**Onions** – Shelby Wallace

**Peas** – Shelby Wallace

**Potatoes** – Amos Bear

**Squash** – Shelby Wallace

**Cherry Tomatoes** – Shelby Wallace

**Tomatoes** – Shelby Wallace

**Largest Tomato** – Shelby Wallace

**Hot Peppers** – Shelby Wallace

**Largest Cabbage** – Shelby Wallace

**Sweet Peppers** – Shelby Wallace

**Cucumbers** – Shelby Wallace

**Beans** – Shelby Wallace



### Arts & Crafts

**Junior Jewelry Beadwork** – Destiny McDonald

**Junior Folk Art** – Amos Bear - (**GRAND CHAMPION**)

**Senior Folk Art** – Jaycie Heath

**Junior Weaving** – Caroline Bear

**Junior Nature Craft** – Robert Pinkerton

**Junior Basket Making** – Kaleb Barnes

**Senior Basket Weaving** – Lillie Wood

**Senior Acrylic/Oil Painting**- Sarah Thornbury

**Senior Watercolor Painting** – Emery Bear

**Junior Color Drawing** – Nikiya Smith

**Junior Black and White Drawing** –

Amos Bear



### Sewing

**Unit 1-Let's Learn to Sew-Clothing Option**- Madilyn Burbage

**Unit 1-Let's Learn to Sew-Non-Clothing Option**- Kaleb Barnes

**Unit 2-Let's Get to the Bottom-Clothing Option**- Hallie Bohn

**Unit 2-Let's Get to the Bottom-Non-Clothing Option**-Maria Bailey

**Unit 3-Top it Off**- Katie Stine-(**GRAND CHAMPION**)

**Unit 6-Put it All Together**– Destiny McDonald

### Food Preservation

**You're the Chef** – Shelby Wallace-(**GRAND CHAMPION**)

**Foodworks Jelly**-Shelby Wallace

**Foodworks Green Beans** – Shelby Wallace

### Foods Division

**Six Easy Bites** –**Colossal Cookies**– Emma Browning

**Six Easy Bites** –**Brownies**– Emma Browning

**Six Easy Bites-Chocolate Chip Muffins**– Emma Browning

**Six Easy Bites-Cornmeal Muffins**-Abby Hodder

**Tasty Tidbits-Chocolate Cake**-Anna Wood

**Tasty Tidbits-Scones**- Anna Wood

**Tasty Tidbits-Bran Muffins**-Anna Wood

**You're the Chef** – Banana Bread – Katie Stine-(**GRAND CHAMPION**)

**You're the Chef** – Teddy Bear Bread – Katie Stine

**You're the Chef** – Breadsticks – Katie Stine

**You're the Chef** – Whole Wheat Yeast Rolls – Katie Stine



### Home Environment

**Simple Cloth Item for the Home**– Katie Stine

**Bulletin Board**- Destiny McDonald

**Decorative Item for the Home** – Jaycie Heath - (**GRAND CHAMPION**)

**Cloth Items for the Home created using a Sewing Machine**- Katie Stine

## Crops

**Alfalfa Hay-** Shelby Wallace-(**GRAND CHAMPION**)

**Timothy Hay** – Anna Woods

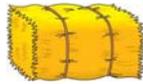
**Mixed Hay** – Shelby Wallace

## Trends and Traditions

**Junior Clover Photo**– Abby Hodder

**Junior Upcycling Project**-Destiny McDonald

**Senior Upcycling Project**-Jaycie Heath  
(**GRAND CHAMPION**)



## Tobacco

**Best Potted Burley Tobacco-**

Shelby Wallace (**GRAND CHAMPION**)

If a 4-Her's items qualified to go to the State Fair, we will send you a letter with details about entering your project. The KY State Fair requires a Social Security Number when we enter your items. We do not keep the numbers on file, so we will need to collect them from each exhibitor prior to entry. We will take the items for 4-H Cloverville and check them in.

Shelby County will be well represented in Cloverville this year! I encourage everyone to go and see all the 4-H entries from across the state. Cloverville is in the West Hall during the Kentucky State Fair and is the site of the 4-H exhibits and hosts several hands on activities and demonstration each day of the fair.

The Kentucky State Fair is August 20th through the 29th. Shelby County 4-H will have 4-Hers participating in the Sheep Show, Swine Show, Beef Show, Dairy Show, Goat Show, Poultry Show, Rabbit Show and Country Ham Contest in addition to Cloverville.

## 4-H Food -A- Rama

All 4-H members are invited to participate in 4-H Food-A-Rama on August 3 at 10 a.m. This is a fun cooking contest for youth. Participants bring in their favorite recipes so our judges can evaluate their dishes and make their selections. While the judges are at work, a demonstration is presented on a foods topic for the attendees. Afterwards, participants sample all the dishes and vote on their favorites. Prizes

are awarded in each category and a Grand Champion is selected. The participants also vote on a "Taster's Choice" award for a special prize. This year's categories include:

- Appetizer
- Bread
- Soup
- Dessert
- Casserole
- Main Dish
- Vegetable/Side Dish
- Miscellaneous (anything that doesn't fit the above categories)



Bring your completed dish and two copies of the recipe for the contest. A 4-Her may enter as many items as they want. A Cook Book of all the entries will be sent to the participants following the contest.

## Extension Field Day

Shelby County Extension will host a Field Day on September 3 from 3-7p.m. at Red Orchard Park. We will provide a free meal and educational opportunities for the entire family. Everyone is invited! The FREE meal will be provided to the first 200 people.

Anyone that would like to volunteer to help with the field day should call the office. We need volunteers to help with set up, assist with registration, man display tables and assist in clean up.

The Extension Field Day is an opportunity for Shelby County 4-H to show off all the wonderful things we have to offer. All clubs and 4-H groups are invited to set up a display or provide an activity for field day visitors. Let Regina or Candice know if you would like to participate.



Articles By:

Regina Browning  
Cooperative Extension Agent for  
4-H Youth Development

4  
~  
H  
  
Y  
O  
U  
T  
H  
  
D  
E  
V  
E  
L  
O  
P  
M  
E  
N  
T

**Pesticide Disposal Rinse & Return**

Mark your calendars for the upcoming Rinse & Return day to be held **Thursday, July 16**



from **9 a.m. until noon** at the Shelby County Road Department.

To participate in the program, farmers and commercial applicators must be certain their containers are properly rinsed. The lids should be removed, as should the plastic sleeves and any label booklets. Farmers and applicators are encouraged to store their containers in a dry, secure location until they transport them to the local collection site.

**Blue Mold Threat**

Be advised that we have a second confirmed case of blue mold reported June 16, this time in Maury Co., TN which is southwest of Nashville. The disease was found by an extension agent throughout a 1.5 acre field of foot-tall burley, and was very actively sporulating.

Based on the separation between the two infection centers, it is unknown whether this outbreak and the one in Greeneville, TN are related or come from two



separate inoculum sources. In addition, the current and near-future activity of Tropical Storm Bill suggests potential for current movement of blue mold spores into central and eastern KY.

Growers should treat all tobacco transplants still in floathouses with Manzate ProStick, and vigilantly scout fields for signs and

symptoms of blue mold. Manzate ProStick is also acceptable for field application, though some contracts may place restrictions on residues.

**Stalk Borer Can Hit Border Row Plants**

Wilt of a leaf or an entire plant may be the work of the stalk borer (SB), a distinctive striped caterpillar. SB larvae can attack over 150 different plants, including tobacco and corn. Typically, the borers enter plants near grassy field margins or



waterways, but they can infest randomly scattered plants across no-till fields. The

association with grasses occurs because small borers move from the confines of narrow-stemmed grasses to larger plants where they can finish developing. Movement also can be forced when burn-down herbicides kill their weed hosts.

SB can enter by chewing into the stem at ground level (tobacco) or by entering from the top (corn). There is no effective way to determine when the borers will move and no insecticide spray will penetrate the stalk to kill the borers once they are inside.

Stalk borer larvae (Figure 1) are brownish purple with narrow white stripes running the length of the body; a bruise-like band encircles the body about one-third of the way back from the head. The head is orange/brown with a dark band on each side.

SB produces one generation each year. Eggs are

laid on dead grasses and weeds in the fall, hatching the following year from mid-May through mid-June.

By Lee Townsend, Extension Entomologist

### Avian Influenza facts

With the discovery of a few wild birds in Western Kentucky testing positive for avian influenza, also known as bird flu, many questions exist about the disease. Avian influenza is actually a group of viruses that can infect domestic and wild birds. The viruses can be classified by their ability to cause illness and death. The strain of concern right now is H5N2, a highly contagious strain that can cause high death loss and rapidly spread from flock to flock.

Bird flu spreads through the bodily fluids and feces of infected birds. Wild birds are a host for the disease; they may not even show signs of having it. This particular strain doesn't show any potential for human infection, thus far.

It's important for poultry producers and backyard chicken keepers to recognize symptoms of bird flu to help keep it from spreading.

Common signs of flu in chickens and turkeys include:

- ◆ Sudden death
- ◆ Little or no energy or appetite
- ◆ Few or no eggs produced
- ◆ Soft or deformed eggs
- ◆ Nasal discharge, coughing, sneezing or breathing difficulty
- ◆ Swelling around the head, neck and eyes

- ◆ Purple discoloration
- ◆ Loss of muscle control
- ◆ Drooping wings, twisting of head and neck or inability to move
- ◆ Diarrhea

Birds may have the disease for 3 to 7 days before showing signs and death could occur 24 to 48 hours after the first signs. Remember though, other diseases can cause similar symptoms. Always seek a veterinarian's advice. Be sure to wear latex or rubber gloves and washable clothing when touching sick or dead birds.



Don't touch feces or bodily fluids from sick or dead birds.

Early detection and reporting are very important ways to stop the spread of bird flu. If you see unusual symptoms or if you have a high number of deaths in your flock, contact your local veterinarian or the state veterinarian at 502-782-5920. You may also call the U.S. Department of Agriculture's toll-free hotline at 866-536-7593.

To report any sick or dead waterfowl in Kentucky, call the Kentucky Department of Fish and Wildlife at 800-858-1549. For other types of wild birds, only call to report deaths of five or more birds.

Sources: Tony Pescatore, UK poultry specialist; Lynne Cassone UK VDL pathologist

Articles By:

A handwritten signature in blue ink that reads "Corinne F. Belton". The signature is written in a cursive, flowing style.

Corinne F. Belton  
Cooperative Extension Agent for  
Agriculture and Natural Resources

A  
G  
R  
I  
C  
U  
L  
T  
U  
R  
E

## Black Vulture Meeting

Black vulture depredation on livestock has become a very serious issue in Kentucky. Last year according to USDA APHIS Wildlife Services, Kentucky livestock producers reported losses of 174 calves and 10 cows to black vulture depredation, up from 63 calves being reported killed the previous year.

There will be a meeting Thursday, July 16<sup>th</sup> @ 7p.m. at the Shelby County Extension Office to discuss this issue and inform you of some strides that Kentucky Farm Bureau Federation has taken to help lessen the problem.

If you have problems with these vultures on your farm, please come and share your story. The more documentation we have concerning this issue, the greater chance we have of getting it under control.

Please call the extension office (502-633-4593) by Tuesday, July 14<sup>th</sup> to RSVP. Registration is not mandatory, but appreciated.

*RECENTLY APPROVED CAIP COST-SHARE RECIPIENTS – THIS IS YOUR LAST CHANCE TO ATTEND A MEETING TO SATISFY YOUR EDUCATIONAL COMPONENT, IF YOU HAVE NOT ALREADY DONE SO!*

## CAIP

The 2014 CAIP program year is winding down. I've moved down the waiting list some, and those folks have been contacted. If you didn't receive funding this program year, please consider

applying again this fall for the 2015 program. **Watch for more information about applying for 2015 CAIP in the next newsletter.**

**Judy White**

Shelby County CAIP Administrator

# Meet the Summer Interns!

**Rachel White** – Shelby County 4-H intern.

I am a native of Shelby County and a senior at the University of Kentucky, majoring in Agriculture Economics with a minor in Business. I have been involved with extension and 4-H from a very young age. I participated in several different clubs and also joined the extension council as a youth member. I have always had a love for agriculture that stems from growing up on my family's dairy farm.

My future plans are to gain as much experience as I can by working in many different businesses so that one day I can successfully own my own business. By working on several different projects in extension, I believe I will develop the skills needed for my future endeavors.



**Kierra Crawford**—Shelby County FCS Intern.

I am a 21 year old Dietetics major at the University of Kentucky, from Louisville KY who anticipates graduation in May 2016. Following graduation, I plan to possibly work in Extension while preparing to take my RD exam to become a Registered Dietitian. I enjoy being an extension intern for the second time this summer because I am passionate about helping the community better their health and diet. I am a leader and mentor not only in my community but also on campus at the University of Kentucky, not to mention I mentor a young girl in the Lexington community who looks to me to be a positive influence on her life. Those who bless others will be abundantly blessed themselves; those who help others are helped ~Proverbs 11:25. I love to travel locally, nationally, and internationally and because I am an explorer. I have been to Berlin, Germany & Seoul, South Korea with plans to travel to many more places. If you would like to meet me, I will be at the Shelby Co. Extension office until Mid August.

Auf Wiedersehen- That means Good-bye in German.

**July 2015**

4	FCS	First Saturday Walk-about 8:30a.m.	Clear Creek Park
9	FCS	Sit & Sew, 9a.m.—4p.m. / Knitting 10a.m.-1p.m.	Extension Office
15	ALL	AARP Smart Driver Course, 12:30—4:30p.m.	Extension Office
16	FCS	Canning Basics Class, 10a.m.	Extension Office
18	FCS	Canning Green Beans Class, 9a.m.—noon	Extension Office
16	CAIP	Black Vulture Meeting 7p.m.	Extension Office
16	AG	Pesticide Disposal Rinse & Return, 9-noon	Road Department
21-23	FCS	Super Star Chef, 10a.m.—2p.m.	Extension Office
23	FCS	Sit & Sew, 9a.m.—4p.m. / Knitting 10a.m.-1p.m.	Extension Office
23	HORT	Beekeepers, 7p.m.	Extension Office
25	FCS	Farmer’s Market Sampling, 8-11a.m.	Farmer’s Market
27	ALL	Extension Council meeting, 6p.m.	Extension Office
28	FCS	Homemaker Day Trip—French Lick / W. Baden	West Baden, IN
30	HORT	Green Thumb Gardening 7p.m.	Extension Office
30	ALL	Kids In The Kitchen, 9a.m.	Extension Office

**August 2015**

1	FCS	First Saturday Walk-about, 8:30p.m.	Clear Creek Park
1	FCS	Canning Tomato Juice class, 9a.m.-noon	Extension Office
3	4-H	Food-A-Rama 10a.m.	Extension Office
4	FCS	Homemaker Council, 10a.m.	Extension Office
4	FCS	Homemaker Summer Picnic & Training, 11:30a.m.	Extension Office
5	FCS	Homemaker Day Trip	Marion County
6	FCS	Sit & Sew, 9a.m.—4p.m. / Knitting 10a.m.-1p.m.	Extension Office
11	FCS	Welcome Back Homemaker Ice Cream Social	Extension Office
15	FCS	Farmers Market Sampling, 8-11a.m.	Farmer’s Market
20	4-H	Country Ham Contest	State Fair
27	HORT	Beekeepers meeting, 7p.m.	Extension Office
27	FCS	Homemaker Needlecraft Demo’s, 10a.m.-2p.m.	State Fair
28	FCS	Homemaker Canning Demo’s, 10a.m.-2p.m.	State Fair

# EXTENSION FIELD DAY

RED ORCHARD PARK  
THURSDAY, SEPTEMBER 3  
3-7p.m.

FREE meal to the first 200 people

<b>KEY:</b>			
<b>4-H</b>	4-H Youth Development	<b>AG</b>	Agriculture
<b>FCS</b>	Family & Consumer Sciences	<b>HORT</b>	Horticulture
		<b>EFNEP</b>	Expanded Food & Nutrition Ed. Program

The Cooperative Extension Service prohibits discrimination in its programs and employment on the basis of race, color, age, sex, religion, disability, or national origin.  
To file a complaint of discrimination, contact Rosemary Veach, UK College of Agriculture, Lexington, KY 40546, or Terry Allen, UK Affirmative Action Director, Lexington, KY 40546, or the Secretary of Agriculture, U.S. Department of Agriculture, Washington, D.C. 20250.

COOPERATIVE  
EXTENSION  
SERVICE



**Cooperative Extension Service**

*University of Kentucky  
Shelby County  
1117 Frankfort Road  
Shelbyville, KY 40065-9447*

PRESORTED  
STANDARD  
US POSTAGE PAID  
SHELBYVILLE KY  
PERMIT 201

RETURN SERVICE REQUESTED