

## Don't Forget Your Orange!

#### **HUNTER ORANGE REQUIRED!**

Hunters and people accompanying them must wear solid, unbroken hunter orange color visible from all sides on the head, back and chest when hunting for any species during the modern gun, muzzleloader, and youth firearm deer seasons, or a firearm elk or bear season.

However, hunter orange is not required when hunting waterfowl or doves during a gun deer, elk or bear season, or when hunting furbearers at night during a legal furbearer season.

https://fw.ky.gov/Hunt/Pages/Deer.aspx

### Fall Squirrel is Open.



SQUIRREL-FALL	Hunting	Trapping
	Aug. 19 - Nov. 10 and Nov. 13, 2023 - Feb. 29, 2024	One-half hour before sunrise Nov. 13, 2022 - Feb. 29, 2024

#### LEGAL SMALL GAME HUNTING EQUIPMENT and METHODS

Hunters may only use the following to take small game during the fall and winter seasons:

- muzzle-loading or breech-loading shotguns no larger than 10-gauge Breech-loading shotguns must be plugged to hold a maximum of three shells (two in a magazine and one in a chamber)
- Lead or non-toxic shot no larger than No. 2
- Pellets fired from .177, .20, .22 or .25 caliber air guns
- Slingshots with manufactured hunting ammunition
- Dogs may be used to aid in the hunt

- Falconry
- Muzzle-loading rifles
- Archery or crossbow equipment
- .410 gauge handgun
- A rimfire gun or rimfire handgun

#### MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT

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Disabilities accommodated with prior notification.



Cooperative **Extension Service** 

## Squirrel Pot Pie

#### Ingredients:

2 squirrels, cut in half
3 cups chicken stock
4 tablespoons flour
1/2 cup sliced mushrooms, about 2 ounces
1/2 cup chopped celery, about 1 rib
1 small onion, diced
1 cup frozen mixed vegetables
1/2 teaspoon garlic powder
1/2 teaspoon salt
1/2 teaspoon pepper
1 refrigerated pie crust
1 tablespoon milk



Servings:6Serving Size:1/6 of pie

#### **Directions:**

Place squirrels in large stockpot. Add chicken stock and cover. Bring to a boil over medium high heat. Reduce heat and simmer 1 hour.

Wash mushrooms, celery, and onion; with a clean vegetable brush under running water before preparing.

#### Preheat oven to 400 degrees F.

Remove pot with squirrels from heat and let sit 10 to 15 minutes or until meat is cool enough to handle. Use tongs to remove meat and bones from broth. Separate and discard all bones and cartilage. Chop any large pieces of meat.

Place a colander over a large bowl and strain broth to remove any additional bones. In a-small bowl, stir cooled broth, 1 tablespoon at a time, into flour until a smooth liquid is achieved.

Return remaining broth to pot. Stir flour mixture into broth and heat, stirring, until broth comes to a boil and has thickened.

Add meat, all vegetables, and seasonings to broth, and stir to mix.

Pour mixture into a deep-dish pie plate or baking dish.

Cover squirrel mixture with premade pie crust. Slit crust to vent.

Brush top of crust with milk.

Bake 40 minutes or until golden brown.

Serve immediately. Store leftovers in the refrigerator within 2 hours.

Source: Cook Wild Kentucky Project

390 calories; 18g total fat; 3.5g saturated fat; 2.5g trans fat; 65mg cholesterol; 580mg sodium; 32g total carbohydrate; 1g dietary fiber; 4g sugars; 0g added sugars; 23g protein; 0% Daily Value of vitamin D; 2% Daily Value of calcium; 30% Daily Value of iron; 8% Daily Value of potassium.

## Spotted Lanternfly

#### ENTFACT-465: Spotted Lanternfly: Be on The Lookout for This Invasive Species

By Jonathan L. Larson, Ric Bessin, Extension Entomologists and Ellen Crocker, Extension Forestry University of Kentucky College of Agriculture

Fast Facts

- Spotted lanternfly (SLF) is an invasive species, originally from Asia, that was first confirmed in the US in 2014.
- The adult is distinctive looking, with front wings that have a mixture of stripes and spots while the back wings have a bright red color that contrasts with white, black, and khaki coloration on the rest of the body.
- Tree of heaven is their primary host plant, but they are known to feed on over 70 different species of plants including grapes, apples, and maples.

If you believe you have seen or captured a spotted lanternfly, please take a photo or capture the specimen and get it identified by the entomology department or submit it to a local extension professional.



Figure 1: Adult spotted lanternflies are distinctive looking insects with a pink-khaki coloration and spots and stripes on their wings. (Photo: Lawrence Barringer, Pennsylvania Department of Agriculture, Bugwood.org)

#### **Potential Hosts**

There are over 70 potential hosts for SLF. Feeding preferences change as they age, with immature nymphs feeding on a broader range of plants while adults will preferentially feed on tree of heaven. Potential hosts include willow, maple, apple, walnut, pine, poplar, and stone fruit trees. They may also be found on hops plants and grape vines. Symptoms, Life Cycle, and Descriptions of Life Stages

Spotted lanternflies feed by inserting piercing-sucking mouthparts into the host plant which allow them to suck sap from the plant. This drain of resources stresses plants and results in other notable signs of infestation including:

Wilted foliage

Branch dieback

Accumulation of "honeydew", a sticky, sugary fecal material

Black sooty mold growing in honeydew

Increased visitations of flies, bees, and wasps who are feeding on honeydew





clear Creek Greenwav 7TH STREET SHELBYVILLE, KY 40065

## **16TH** NOVEMBER

Walk

Start at 10:00

A GREAT TIME TO GET YOUR STEPS IN AS WELL AS TOUCH ON FALL FORAGING AND ID SOME LOCAL FLORA & FAUNA

WE WILL MEET AT THE GREENWAY TRAIL HEAD ON 7TH STREET NEXT TO THE AUTO MART

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

MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND EN Extension Service

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Disabilities accommodated with ratio position

## **SMALL RUMINANT** QUALITY ASSURANCE

**TRAINING FOR SHEEP & GOAT PRODUCE** 

RESERVE YOUR SPACE 502-633-4593



corinne. belton@ uky.edu

Quality Assurance is knowing that as a small ruminant producer, you have used the best management practices possible in your operation. This includes using proper medications and anthelmintics to assure safe, wholesome products for public consumption, as well as providing your animals with the healthiest and safest environment in which to thrive.

THURSDAY,

**NOVEMBER 16** 

SHELBY COUNTY **EXTENSION** OFFICE

6:00 PM

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# New at the Shelby County Office!



We now have a chicken plucker and scalder 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.