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INSIDE

Safety – live with it

Former KDA intern recounts her personal experience

By LEEWOOD PUGH

“Better safe than sorry” is a phrase I was brought up hearing. It can apply to many areas of our lives, but until something happens most people think, “It can’t happen to me.” Well, it can, and this is my story of an event that has affected the rest of my life.

At 14 years old I never gave a thought to anything too traumatic happening in my life. We had lived on the farm for a little more than a year, and we loved it. Being a daddy’s girl and an only child, I followed my dad everywhere.

The late spring of 1997 brought a lot of rain and made my dad’s work, on the farm and with his landscaping business, very hard. He worked long hours trying to get things done.

It was June 6, and we had had quite a bit of rain that week. After supper Daddy went back out to mow the field. He said it wouldn’t take long. After a while he came to the house and asked my mom to bring the truck to the See FOR FORMER, page 9

Department gets animal identification grant

The Kentucky Department of Agriculture is administering a $269,093 grant from the U.S. Department of Agriculture to set up a premises identification program and run a pilot beef cattle tracking project in 10 southeastern states.

“Our livestock industries must develop the capability to trace an animal back to its point of origin within 48 hours to minimize the impact of a disease outbreak and its effect on the agriculture economy.” Agriculture Commissioner Richie Farmer said. “The animal identification system also must be affordable to producers, stockyards, packers and everyone else in the livestock food chain. Kentucky is leading the way in the search for a viable animal identification system, and I intend for us to stay ahead of the game.”

Two-thirds of the USDA grant will be used for premises identification. The Department will set up a database containing basic information on every agricultural premise in the Commonwealth. It will take an estimated two years to gather data on all 87,000 farms in Kentucky.

The 10-state pilot livestock tracking phase of the grant probably will be carried out between January and July 2005, he said. The Southeastern Livestock Network, which includes Kentucky, will tag and track 1,500 slaughter cows from their points of origin to the Shapiro packing plant in Augusta, Ga.

The Kentucky grant was one of 29

See ANIMAL ID, page 8
North American back with shows, sales, more

KAN staff report

Some 20,000 entries will be exhibited at the North American International Livestock Exposition Nov. 6-19 at the Kentucky Fair and Exposition Center.

The expo attracts 200,000 people from around the world to Louisville to show livestock, buy and sell bloodlines and genetics, participate in breed meetings and establish global industry standards. More than 140 shows, sales, breed meetings, entertainment events and judging contests will be held.

Nine different types of livestock will compete in what is billed as the world’s largest all-breed, purebred livestock exposition. Competition will be offered in dairy cattle, dairy goats, llamas and alpacas, quarter horses, draft horses, market swine, beef cattle, boer goats and sheep. The purebred beef cattle and sheep events are the largest of their kind in the world.

The North American will host the U.S. Disc Dog National Championship Nov. 13-14.

Daily admission is $5 for adults and $2 for children 12 and under. Parking is $5 daily. Special passes for the entire expo are $20 for admission and $25 for parking.

Tickets to the rodeo are $21 Nov. 11 and $26 Nov. 13. Tickets for children 12 and under are $6 on Nov. 12. Group discounts are available Nov. 11.

The North American Quarter Horse Show and the North American Championship Rodeo will accompany the expo. The rodeo features the invitationals for the Pro Rodeo Cowboys Association and the Great Lakes Circuit Rodeo Finals, where $70,000 in prizes will be up for grabs.

Nearly 150 commercial vendors will exhibit at the Giant Country Store.

WHAT: North American International Livestock Exposition
WHEN: Nov. 6-19
WHERE: Kentucky Fair and Exposition Center, Louisville

AFT to meet in Lexington

KAN staff report

Delegates will discuss challenges to American agriculture when the American Farmland Trust holds its national conference Nov. 15-17 at the Radisson Plaza Hotel in Lexington.

Entitled “Farming on the Edge: Meeting the Challenge,” the conference will bring together AFT members and guests to share success stories and creative approaches to land conservation, economic development and community planning. Participants also will discuss U.S. farm policy.

Rodger Bingham, “Kentucky Joe” of CBS-TV’s “Survivor,” has been invited to speak at the conference. Bingham is a Grant County farmer and former teacher who now is the Kentucky land use issues.

On Nov. 15, participants will tour tobacco, cattle and horse farms in the Bluegrass that are protected by agricultural conservation easements. Lunch will be served at the Woodford Reserve distillery.

Registration deadline is Oct. 25. Registration fee is $375 for the entire three-day conference. Additional fees are required for the tour and the Celebration of Kentucky banquet. One-day registrations also are available. For more information, contact Doris Mittasch at (413) 586-9330, ext. 27, or by e-mail at dmittasch@farmland.org, or visit AFT on the Web at www.farmland.org/conference2004/.

The Kentucky Department of Agriculture is a major underwriter of the conference.

Fall lambing school set for October

UK College of Agriculture

A lambing school offered at the University of Kentucky Animal Research Center this fall will focus on teaching new and veteran sheep producers essential skills to help get their ewes through critical stages of late gestation, lambing, and early lactation. The 16th annual event is scheduled for Oct. 13 at the UK Animal Research Center near Versailles in Woodford County. Applied management and hands-on opportunities related to the care of the ewe in late gestation through creep feeding of lambs will be covered. Registration is free and should be sent by Oct. 6 to: 2004 Lambing School, 911 W.P. Garrigus Building, University of Kentucky, Lexington, KY 40546-0215. For more information, contact Monty Chappell by phone at (859) 257-2716 or by e-mail at mchappel@uky.edu.

Foreign guests tour Kentucky

Foreign Agriculture Service employees from 22 countries toured several Kentucky landmarks in September as part of a training session on American agriculture. Top: Sandy Hatfield, stallion manager at Three Chimneys Farm near Midway, leads Kentucky Derby winner Smarty Jones in front of the overseas guests. Bottom: The FAS employees stop at the Anderson Circle Farm office after a bus tour of the Mercer County cattle farm. The Kentucky Department of Agriculture sponsored the tour.
Several Kentuckians will compete for top honors at the National FFA Convention Oct. 27-30 at the Kentucky Fair and Exposition Center in Louisville.

Some 4,000 Kentucky delegates will be among the more than 50,000 members and sponsors from all 50 states and Puerto Rico who will attend the convention’s 77th edition.

Kenton Abrams of Oldham County FFA is a finalist for the American Star in Agribusiness Award. Abrams, a former Kentucky Star Agribusinessman, will compete with three other members from across the nation for one of FFA’s highest honors.

Seven FFA members from Kentucky were chosen as national finalists in proficiency contests and will compete in the national finals at the convention. The finalists, one of four in each enterprise, are Neal Goodlett, Spencer County; Anthony Waldridge, Spencer County; Jillian Warren, Washington County; Nicholas Hardey, Meade County; Brandon Stump, Spencer County; Elizabeth Fister, Scott County; and Justin Davenport, Central Hardin.

Former football star Joe Theismann heads the list of keynote speakers at the convention. Theismann played 12 seasons in the National Football League and is a member of the College Football Hall of Fame. He will speak in opening convention sessions Oct. 27 and 28.

Other speakers include cancer survivor and author Scott Greenberg, in the fourth convention session Oct. 29; actress, author and consultant Linda Larson, in the seventh convention session Oct. 29; and Vietnam veteran and author Dave Roever, in the ninth convention session Oct. 30.

Delegates and adults will participate in various competitions as well as agriscience workshops, workshops for FFA agriculture teachers, workshops on leadership and personal growth, and a collegiate workshop.

By JIM TRAMMEL
Kentucky Agricultural News

Northpoint inmates dig Kentucky Proud shrimp

Joint effort raises revenue, teaches skills

By JIM TRAMMEL

Northpoint Training Center inmates dig their way through solid rock – as officials watched approvingly. That’s because the inmates were digging ponds on the prison farm to begin raising shrimp.

Inmates at the Boyle County facility are helping develop an expanding market for Kentucky aquaculture, said Richie Farmer, Commissioner of the Kentucky Department of Agriculture (KDA).

“Many state agencies, universities, businesses, and charities cooperated on this project,” Commissioner Farmer said. “This shows how different sectors of government, education, business and non-profit organizations can work together to create a winning situation all around.”

The inmates, supervised by officials from KDA and the Department of Corrections, received technical advice from Don Tidwell of Kentucky State University’s nationally pacesetting aquaculture program. “We have combined our efforts for the good of these inmates and of Kentucky,” Tidwell said.

KSU aquaculture staff advised the inmates on how to proceed toward a pond-side sale that was scheduled for the last week in September.

Women in Ag Conference on tap

The event will include the Taste of Kentucky reception Nov. 4 featuring entertainer LaDonna Gatlin.

Sessions on business, marketing, government programs will be offered. A microprocessing workshop and a public policy institute are scheduled for Nov. 5. Roundtable discussions on Nov. 5 will address 20 different topics.

Registration is $60 for members and $70 for non-members. A $10 late registration fee is required for registration forms postmarked after Oct. 1. Registration is due by Oct. 20.

For more information, contact Kim Henken by e-mail at khenken@uky.edu or log on to www.kywomensing.com.
KDA will defend state from Sudden Oak Death

Sudden Oak Death is a pathogen that kills oaks and damages dozens of other plants. It could mean trouble for Kentucky’s economy, its scenic beauty and its environmental well-being. At this writing it has been confirmed in 21 states but not Kentucky – so far.

The Kentucky Department of Agriculture and the University of Kentucky are preparing to ask the U.S. Department of Agriculture to tighten its restrictions on plant material from California, where Sudden Oak Death is responsible for killing tens of thousands of oaks and damaging countless nursery plants.

A lawsuit by large California nursery interests forced us to lift a quarantine on all California plant material that I imposed in March. That means we are required to abide by less stringent federal rules on interstate movement of plants that are susceptible to Sudden Oak Death. We took this step not because we wanted to, but because we were forced to.

Despite this setback, I will carry on the fight to keep Kentucky free of Sudden Oak Death. The Department and UK are diligently monitoring for signs of the disease. I will explore every means at my disposal to prevent Sudden Oak Death from getting into the Commonwealth.

Imagine what might happen if this disease gains a toehold in Kentucky. Our primary and secondary wood industries generate $2 billion a year and 30,000 jobs. Oak is responsible for more wood-related economic activity in Kentucky than any other species.

This issue is important to me on a personal level. I know people back home in eastern Kentucky who depend on the forests for their livelihood. The wood industry is an important part of the economy in a region where jobs are hard to come by.

One way to keep Sudden Oak Death out of Kentucky is to buy Kentucky Proud nursery and greenhouse products. The Kentucky Proud logo means that plant has its roots in Kentucky soil and is most likely to thrive in Kentucky’s climate. When you buy Kentucky Proud, you also help your neighbors make a living on the farm.

I cannot stress enough how important this is to the future of Kentucky. We are only beginning to recover from the southern pine beetle infestation of a few years ago. And some of you can remember when chestnuts thrived in our forests, until blight wiped them out in the first half of the 20th century.

Please take the time to learn about Sudden Oak Death by logging on to www.kyagr.com. Ask your representative and senators to persuade USDA to beef up their restrictions so we can keep this destructive invader out of Kentucky.
KAN staff report

Governor Ernie Fletcher, Agriculture Commissioner Richie Farmer and Kentucky farmers have launched a program to sell Kentucky Proud produce in the state’s resorts.

Governor Fletcher and Commissioner Farmer announced the program in August in a ceremony at the Franklin County Farmers’ Market in Frankfort. The program will enable resort guests to buy the freshest fruits and vegetables available while providing Kentucky farmers a way to sell their produce for wholesale prices.

“This program is a great opportunity for Kentucky growers,” Agriculture Commissioner Richie Farmer said. “Launching this program now will enable Kentucky farmers to develop relationships with the chefs at the state resorts. The growers can determine what the resorts need, and the resorts can see what is available in their areas. This year’s experience will establish a baseline for future years.”

Commissioner Farmer expressed his gratitude to state Parks Commissioner George Ward for working with the Kentucky Department of Agriculture to establish the program. “This program has tremendous potential to help Kentucky growers significantly increase their income from the farm,” Commissioner Farmer said. “One resort buys up to 21 20-pound cases of tomatoes a month. I am very excited about this program, and I thank Commissioner Ward for helping make it a reality.”

Participating producers will register with each of the 17 state resorts to which they wish to sell produce. They will receive the average wholesale price for the commodity as determined by a database of prices from wholesale distributors. The prices will be established on a weekly basis.

For more information, contact Janet Eaton with the Kentucky Department of Agriculture’s marketing office at (502) 564-4983.

UK, UT host biotech conference

The University of Kentucky and the University of Tennessee will co-host a biotechnology conference in 2005.

The National Agricultural Biotechnology Council, a not-for-profit consortium of 37 leading agricultural research agencies and universities in North America, will hold its 17th meeting June 27-29. The conference is expected to explore the theme “agricultural biotechnology: beyond food and energy to health and the environment.” Agricultural producers and consumers as well as representatives from corporate, government and academic institutions and public-interest groups are expected to participate.

New processor helps small poultry producers

When Matt John, owner and operator of Shady Lane Poultry Farm, opened his small Clark County hatchery, he had a vision of developing a complete alternative poultry production chain starting with his Kentucky-hatched chicks all the way to a Kentucky-processed finished product. The June opening of S.S. Enterprises Inc., an independent USDA-inspected poultry processor near Bowling Green, brought that vision one step closer to reality.

S.S. Enterprises Inc. is the result of 2 1/2 years of hard work and planning by Tim and Barbara Mracek. The plant is intended to benefit the small farmer looking for new enterprises that can provide extra farm income.

Demand is growing for the type of poultry that the Mraceks produce. All the birds Tim processes are raised without the use of antibiotics or hormones and are free-range or pasture poultry. Many health-conscious consumers and chefs are extremely interested in poultry that has been raised following these guidelines and even feel that the birds taste better than traditional poultry raised in confinement. “We process some of the highest quality poultry in the United States, and there is definitely a niche for that,” Tim Mracek said.

Poultry processed by the Mraceks is gaining statewide recognition. The results of taste tests performed in Louisville and Lexington have been extremely positive. Producers are marketing their processed birds in local farmers’ markets and to chefs in major restaurants throughout the state. In the future, the Mraceks are looking to purchase farm-raised birds from local producers to process and market them on a larger scale.

This would allow small producers to grow and sell specialty poultry without having to market them themselves.

Producers interested in beginning an alternative poultry enterprise can receive information and assistance from the Kentucky State University Extension Service. KSU and Partners for Family Farms, a non-profit Kentucky group dedicated to supporting local food systems, co-employ Steve Skelton to work with farmers on the production and marketing of farm-raised poultry.

Kentucky-raised broiler chicks are readily available, farmers now have a legal and convenient means to have their birds processed, demand for the product seems strong, and the enterprise shows the potential for profit for Kentucky farmers. As the infrastructure for the industry develops, alternative poultry production may have a real chance for success in Kentucky.
Super Thursday at the Kentucky State Fair

The Country Ham Breakfast ...

... and the Sale of Champions

Top: Jack Crowner, left, presents a newspaper clipping and a coffee mug to Agriculture Commissioner Richie Farmer at the Kentucky Farm Bureau Country Ham Breakfast. Bottom: Pictured with the grand champion country ham are, from left: front row – Bernard Trager of Republic Bank, auctioneer Jack Crowner and Miss Kentucky Maria Maldonado; back row – Ronnie Drennan, owner of Broadbent’s B&B Foods, which produced the champion ham; Governor Ernie Fletcher, Cathy Slider of Republic Bank, Commissioner Farmer, Kentucky Farm Bureau President Sam Moore, KFB Executive Vice President David Beck, and Rod Gillespie of Republic Bank. The Louisville-based banking institution submitted the winning bid of $60,000 for the champion ham.

Top: Jimmy Claycomb spots a bid as Blake Boyd shows his grand champion hog at the Sale of Champions. Bottom: The champion and reserve champion exhibitors at the Kentucky State Fair were, from left: Gavin Ryan Dunagan, Wayne County, reserve grand champion lamb; Donna Hancock, Pulaski County, grand champion lamb; John David Fourqurean, Trigg County, reserve grand champion hog; Blake Boyd, Mason County, grand champion hog; Taylor Stevenson Tolle, Spencer County, reserve grand champion steer, and Cody Emmans, Fleming County, grand champion steer.
Country fun in the city

The Kentucky Department of Agriculture’s South Wing display provided entertainment and education for young visitors to the Kentucky State Fair. Right: A young checkers prodigy says, “King me!” during a game at the General Store display. Below left: Johnny Parrish, right, of the Kentucky Agriculture and Education in the Classroom program watches a young fairgoer answer a question at the interactive agriculture education station. Below right: A chick meets its adoring fans with an assist from KDA’s Pamela Gabhart.
SUSTA honors KDA for export sales efforts

KAN staff report

The Kentucky Department of Agriculture has won a prestigious award from a regional trade association that provides marketing and exporting assistance to participating companies.

The Southern United States Trade Association (SUSTA) honored Kentucky for generating the most export sales by companies that participated in SUSTA’s Market Access Program (MAP) between Oct. 1, 2002, and Sept. 30, 2003. The award was presented at SUSTA’s summer meeting in July in New Orleans.

Participating Kentucky companies exported more than $62 million worth of agricultural products in that span, accounting for more than a quarter of total agricultural export sales of $220 million in the entire SUSTA region, which includes 15 states and Puerto Rico.

“I want to congratulate our international marketing specialist, Kelly Ludwig, and our marketing office in general for their efforts that led to this award,” Agriculture Commissioner Richie Farmer said. “The amount of export sales is the ultimate measurement of this program’s success. I am especially pleased that we achieved this honor in competition with much larger states such as Texas and Florida. For us to lead the region in export sales is a tribute to our hard-working marketing staff and Kentucky’s great food companies.”

Kentucky has been honored the previous two years for having the most successful education outreach for the MAP branded program. “When you do a good job of getting companies participating in the program, it’s just natural that sales will follow,” said Jim Ake, executive director of SUSTA. “The sales that Kentucky was able to generate were just incredible.”

SUSTA is a nonprofit trade association whose purpose is to increase the export of high-value U.S. food and agricultural products.

The sales that Kentucky was able to generate were just incredible.”
—Jim Ake, executive director of SUSTA

Moore honored for ethical stand

KAN staff report

Cassy Moore of Bracken County made a painful sacrifice to do the right thing. Agriculture Commissioner Richie Farmer honored Cassy’s sacrifice, and her integrity, by naming her an Honorary Commissioner of Agriculture.

“Cassy didn’t get to show her hog at the Germantown Fair this year – not because she did anything wrong, but because she did everything right,” Commissioner Farmer said. “She resisted the temptation to bend the rules so she could show. I am pleased to name Cassy an Honorary Commissioner of Agriculture in recognition of her choice to take an ethical stand.”

Steve Mobley, director of the Kentucky Department of Agriculture’s Division of Show and Fair Promotion, presented the award at the Germantown Fair on Aug. 5.

As a senior at Bracken County High School, Cassy bought a pig named Loretta with the intent to exhibit her during the show season. But just before the June 1 deadline for tagging show animals, Loretta became critically ill. Still wanting to show in her final year of eligibility, Cassy bought another pig named Buella and had her tagged.

Loretta’s condition improved but Buella struggled. Two weeks before the fair, Buella was found dead. The pig that was tagged now was dead, and the pig that was not tagged was still living.

Some of Cassy’s peers suggested she simply switch the tags from Buella to Loretta. But Cassy chose to play by the rules, which denied her an opportunity to show at the Germantown Fair.

Cassy’s decision was especially painful because showing at the fair reminds her of her late father, who supported her efforts and attended her shows. Jackie Moore died suddenly two years ago at age 52.

Now a freshman at Maysville Community College, Cassy was president of her FFA chapter as a senior at Bracken County High School.

Animal ID not new to Kentucky

Continued from Page 1 grants to states and tribes totaling $11.64 million for animal identification projects.

Many Kentucky producers have used beef cattle identification for years as a marketing tool for source verification and for retrieving carcass data from packers.

The Kentucky Department of Agriculture was an active partner in the Five State Beef Initiative until it ended in September. Its work will be carried on by the Value Added Tar-
A Western Kentucky pork producer was awarded a $1 million grant from the Kentucky Agricultural Development Board in July.

Little Kentucky Smokehouse, LLC in Union County sought the grant to build a processing plant that will have an annual capacity of 14 million pounds, which will double the plant’s current production volume. The expansion will allow LKS to process 1.5 million hams annually, or 94 percent of the hams raised in Kentucky. Agricultural development funds were to be used to build a 20,000-square-foot building and to purchase equipment.

The expansion project will allow LKS to develop a source-verified “Kentucky Proud” pork product line utilizing Kentucky-raised hogs that meet standards for national distribution in retailers such as Wal-Mart. Kentucky hog producers meeting the source-verified criteria would be eligible for a 2-cent-per-pound premium.

LKS produces boneless hams, bone-in hams, ribs, butts, loins, and trimmings marketed as Natural Kentucky Premium Pork Meat. The products are produced from hogs raised antibiotic- and hormone-free. Kentucky pork producers that meet the antibiotic- and hormone-free criteria are paid a premium of 5 cents per pound.

Jimmy Baird, president of LKS, presented a premium reimbursement check of $53,492 to the Central Kentucky Hog Marketing Association at the Kentucky State Fair in August. The Central Kentucky Hog Marketing Association consists of 11 hog producers from Marion, Nelson and Washington counties who supply LKS with hogs produced according to its standards. The Kentucky Agricultural Development Board has committed more than $164 million of tobacco settlement funds to agricultural projects since its inception in January 2001.

For former intern, farm safety is personal

LeeWood Pugh

John Dyehouse, right, an intern with the Kentucky Department of Agriculture, demonstrates the Farm & Home Safety Program’s rollover tractor simulator to Woodford County rescue workers. The one-of-a-kind simulator is shown at schools, fairs, conventions and other events.

Pork producer gets $1 million from ag fund

Governor’s Office of Agricultural Policy

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John Dyehouse, right, an intern with the Kentucky Department of Agriculture, demonstrates the Farm & Home Safety Program’s rollover tractor simulator to Woodford County rescue workers. The one-of-a-kind simulator is shown at schools, fairs, conventions and other events.
Short Rows:  A brief look at what’s new in Kentucky agriculture

APHIS taking comments on sheep, goat rules

Special to KAN

The Animal and Plant Health Inspection Service (APHIS) proposes to require livestock facilities that handle sheep and goats in interstate commerce to follow certain procedures to minimize the potential spread of scrapie. The approval process will ensure that certain uniform practices relating to the identification, recordkeeping and handling of sheep and goats are followed.

APHIS’ approval of livestock facilities is intended to ensure that they are constructed and operated in a manner that will help prevent the interstate transmission of livestock diseases. APHIS’ approval would be contingent on the facility operator meeting certain minimum standards and other conditions relating to the receipt, handling, and release of sheep and goats at the facility.

Notice of this proposal is published in the Aug. 26 Federal Register. APHIS documents published in the Federal Register and related information, including the names of organizations and individuals who have commented on APHIS docket, are available on the Internet at http://www.aphis.usda.gov/ppd/rad/webrepor.html. Consideration will be given to comments received on or before Oct. 25.

Angus Association meeting Nov. 13-16

Special to KAN

Angus enthusiasts from across the nation will gather for the 121st annual meeting of the American Angus Association and the 2004 Super Point Roll of Victory Angus Show Nov. 13-16 in Louisville. The annual meeting and show will be held in conjunction with the North American International Livestock Exposition.

The annual meeting is scheduled for Nov. 15 in the South Wing of the Kentucky Fair and Exposition Center. President Joe Elliott, Adams, Tenn., will preside over the meeting. A total of 366 delegates from 47 states, the District of Columbia and Canada will conduct the business of the association, including electing officers and five new directors.

Bulls and cow-calf pairs will show on Nov. 15 with females to be exhibited on Nov. 16.

Other festivities will include the Angus Foundation reception Nov. 13; a breeders’ informational forum Nov. 14, with the open meeting of association board candidates and delegates to follow; a reception and auction that evening to benefit the 2005 National Junior Angus Show; and the selection of 2005 Miss American Angus.

For a list of delegates to the annual meeting and for updates to the schedule, go to www.angus.org. For more information about any of the activities going on during the Angus events at the NAILE, contact the American Angus Association at (816) 383-5100 or go to www.angus.org.

USDA offers minority farmer register

U.S. Department of Agriculture

Minority farmers and ranchers may now join a new voluntary register to receive information from the U.S. Department of Agriculture.

By joining the Register, minority producers may receive outreach materials, newsletters and program announcements from USDA agencies. They may also receive information and assistance from other USDA-approved outreach partners, such as community-based organizations, faith-based organizations and minority-serving educational institutions. USDA will carefully control access to the Register.

The Register application is available at USDA Service Centers or from approved USDA outreach partners. Completed applications may be mailed to: Minority Farm Register, USDA Stop Code 0503, 1400 Independence Avenue, S.W., Washington, D.C., 20250. The sign-up information will also be available on the Farm Service Agency’s Web site at http://forms.sc.egov.usda.gov/eforms/main servlet, and on the Assistant Secretary for Civil Rights’ (ASCR) Web site at www.usda.gov/cr.

FSA and ASCR are jointly administering the register. Sign-up forms will be issued in Spanish and English.

Youth carry on country ham tradition

Benjy Mikel of the University of Kentucky addresses the crowd at the 4-H country ham show during the Kentucky State Fair. A record 254 hams were entered in the show. Elizabeth Riley of Christian County exhibited the grand champion.

Warren Countian named 4-H president

UK College of Agriculture

Jenna Brown of Warren County was elected state 4-H president at the 4-H Teen Conference this past summer at the University of Kentucky.

Ryan Utterback of Bath County was named vice-president; Micah Smith of Madison County won for secretary; and Mason Forsythe of Lyon County was elected treasurer.

The officers serve as official ambassadors of Kentucky 4-H and are often called upon to officiate events, present awards at Recognition ceremonies and deliver greetings to both 4-H and non-4-H groups around the Commonwealth.

The officers also serve as leaders of the state 4-H Teen Council. In this capacity they conduct four meetings a year involving the 56 statewide teen council representatives.

Kentucky 4-H is the youth development component of the UK Cooperative Extension Service. Nationally, 4-H is a community of young people across America who are learning leadership, citizenship and life skills.

Conference to address swine industry issues

Special to KAN

Swine enthusiasts will discuss the industry’s most important issues at the 2004 National Market Hog Conference Nov. 27-28 at the Las Vegas Hilton.

The conference’s open-forum setting will allow participants to focus on education and solutions to issues such as national health standards and bioterrorism, the science of the stress gene, Paylean and other feed additives, national animal identification and pork quality evaluation.

Participants will also give input on the design of Symbol III and the ideal market hog, and they will address show management concerns, including judge selection and educational youth programs.

Conference registration costs $45, and airline discounts are available through Northwest, Delta or United Airlines.

The International Association of Fairs and Expositions, the North American Livestock Show and Rodeo Managers Association, the National Swine Registry, the National Pork Board and the National Market Hog Task Force coordinate the conference.

To obtain a registration form, contact the National Swine Registry by phone at (765) 463-3594 or by e-mail at nsr@nationalswine.com.
ANIMALS

FOR SALE: Registered beagle pups from active gun dog stock. Shots and wormed. Phone (606) 379-1516. $100-$135.


FOR SALE: Red Angus bulls, cows, and heifers. EPDs and scanned semen data on all cattle. Semon and embryos also available. Red Hill Farms, Bart and Sarah Jones, Scottsville, KY, (270) 622-2005, bwjones@ntc.net.

FOR SALE: Katahdin hair sheep. Registered and embryos also available. Red Hill Farms, Bart and Sarah Jones, Scottsville, KY, (270) 622-2005, bwjones@ntc.net.


FOR SALE: Purebred Charolais Bulls. Hamilton Charolais, Big Clifty, KY. Call Jim Hamilton at (502) 535-6203 or (502) 535-6974 or e-mail hamil535@bellsouth.net.

FOR SALE: Registered Angus bulls and heifers. Bulls eligible for 50% cost-share. Call nights (502) 863-6342, days 859) 221-3958.


FOR SALE: Registered English Shepherd pups. All-purpose dogs, farm raised, wormed. Contact Janice Sallee, (270) 465-7848.

FOR SALE: South American llamas. Males and breds registered. Some microchipped. Assorted colors and wool types. Friendly, and in excellent health. Call (606) 379-6040, or e-mail Dscbuiu@aol.com.

FOR SALE: Lovable and friendly llamas, males and females of all ages, breeding pairs, stud quality/ pet quality males. Guard llamas for small herd animals, sheep and goats. Over 10 years experience and expertise will serve you after your purchase. Call (859) 341-4188 or e-mail drycreek@fuse.net.

FOR SALE: Purebred Angus bulls and reg. Angus heifers. Pottering Angus Farm. Call Randy at (270) 324-3062 or Herman at (270) 324-3423 or e-mail pflagus@junoco.com.


BRANGUS CATTLE FOR SALE: Registered purebreds and commercial black Brangus bulls and heifers. EPDs available with several qualifying for grant monies. If you are interested in decreasing your feed budget through price, life time value/pet quality males. Guard llamas for small herd animals, sheep and goats. Over 10 years experience and expertise will serve you after your purchase. Call (859) 341-4188 or e-mail drycreek@fuse.net.

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KENTUCKY SAMPLER COOKBOOK is a cu-mulative work of the members of the Lebanon Missionary Baptist Church at Alivaton. Ky. Contact Michelle Corder, 1533 Cooper Dearing Road, Alvaton, Ky. 42122.
Made in Kentucky
Inn’s nationally acclaimed food has its roots in the Bluegrass

By LEEWOOD PUGH
Kentucky Agricultural News

still standing in Midway, Ky., after nearly 160 years is the beautiful building that is now Holly Hill Inn. The upscale restaurant off Interstate 64 offers excellent food and intriguing artwork in an atmosphere that brings back a slice of Kentucky history. Everything about Holly Hill is local – the vegetables, fruit, meat, breads, and even the art is made in Kentucky.

“It is the best quality you can get, plus it puts money back into our local economy,” said Ouita Michel, the head chef of Holly Hill Inn and co-owner with her husband, Chris. “I like the idea, and our customers love the idea, that their money goes back into the community.”

Producers from all over the state sell to Holly Hill. Vegetables come from Elmwood Stock Farm, and Happy Hollow Heritage Meats supplies the pork. Other products come from Kenny’s Country Cheese, Valentine’s Ice Cream, Weisenberger Mill and Duncan Rabbit Farm. Woodford County growers also provide several products. A new producer, Three Springs Farm, is an organic farm that mainly sells to subscribers. They grow all the usual vegetables, fruit, meat, breads, and even the art is made in Kentucky.

“I think we should work hard to protect the percentage of people who can make a living on the farm,” said Ouita.

The Michels contact their local producers mainly through e-mail. Since they and their producers are so busy, it is easier to place orders that way, Ouita said.

Ouita first became acquainted with Kentucky food producers when she worked for Dudley’s Restaurant in Lexington. Dudley’s teamed up with a vegetable coop that used many different producers. She then went to Dupree Catering and in 1998 moved to Emmett’s Restaurant, which was partnered with the University of Kentucky’s Meat to Market program. There, Ouita made several valuable contacts, and when she and her husband bought Holly Hill Inn, they made it part of the business plan to use Kentucky growers. “It’s like a web that develops of all these people,” said Ouita.

In June of this year Ouita and Chris, Holly Hill’s host and sommelier, were invited to the James Beard House in New York to cook Kentucky dishes with Kentucky products. The James Beard House is a nonprofit foundation dedicated to the promotion and preservation of American culinary traditions. It invites chefs from throughout the country to come and prepare meals at the house to showcase their culinary talent. Holly Hill also has been featured in magazines such as Bon Appetit and Organic Style, which described Holly Hill’s fare as “farm-focused cuisine.”

Ouita and Chris change their menu each month and have different themes for each season. The October theme is Kentucky Harvest. Previous themes have included California Dreamin’, an eclectic menu based on Kentucky produce; Kentucky Mesa, using a southwesterns approach, and Farmers’ Market French.

The inn itself is as interesting as the food. A corner cabinet in one dining room has been in the same spot since the early 1900s. In the same room is a mural of a Kentucky scene by Ms. Bow Kulp, a former employee. It features many symbols to represent different people in Ouita and Chris’ family. Their table settings are also made in Kentucky. Tater Knob Pottery in Berea makes all the dishes. Artwork from a number of painters throughout Kentucky adorns the walls.

Chef Ouita Michel uses vegetables as well as fruit, meat and breads from Kentucky producers.

Even though it is off the beaten path, Holly Hill has done well. Ouita said business has grown 20 percent each year since the Michels bought the restaurant.

The Michels also own Wallace Station on Old Frankfort Pike. It offers a more casual dining experience. It has soups and sandwiches and also uses Kentucky products. Ouita described it as a country store, deli and bakery in one. Wallace’s bakes the bread for Holly Hill.

Ouita, a native of Lexington, attended UK and then went on to the Culinary Institute of America. That was where she met Chris, who is from New York.

The Michels have owned Holly Hill since 2000. Rex and Rose Lyons owned the house prior to the Michels and turned it into Holly Hill Inn in 1979. Holly Hill is on the National Register of Historic Places.

Holly Hill Inn is located at 426 North Winter Street in Midway. The restaurant can be reached by phone at (859) 846-4732 or by e-mail at hollyhillinfo@aol.com. The hours are 5:30-10 p.m. Wednesday through Saturday, and Sunday brunch is noon through 2:30 p.m.