The winner!

Cookbook promotes agri-tourism

By TED SLOAN
Kentucky Agricultural News

Kentucky’s great foods, rich rural heritage and fun destinations will be showcased in a book due to be unveiled at the 2003 Kentucky State Fair.

“Pride of Kentucky: Great Recipes With Food, Farm and Family Traditions” is a coffee-table size cookbook filled with recipes using traditional Kentucky commodities. It contains stories about Kentucky’s food, culture and traditions, and information on festivals and agri-tourism destinations in the Commonwealth. It is published by the Kentucky Extension Association of Family and Consumer Sciences.

“This book gives readers a taste of great Kentucky Fresh foods while also bringing them closer to the people who produce our food and fiber,” Agriculture Commissioner Billy Ray Smith said. “The Kentucky Department of Agriculture is pleased to help the University of Kentucky Cooperative Extension Service market this book.”

“‘Pride of Kentucky’ is a cookbook, but it is much more than that,” said Scott Smith, dean of the University of Kentucky College of Agriculture. “It also contains fascinating lessons about Kentucky history, geography, sociology, and agricultural production. We are working on an educational curriculum that will utilize the book. It will be a tremendous resource for cooks, teachers, and people just looking

See COOKBOOK, page 6
State fair time to shine for agriculture, KDA

By BYRON BREWER
Kentucky Agricultural News

The Kentucky State Fair Aug. 14-24 will attract some 650,000 people to the Kentucky Fair and Exposition Center in Louisville to ride rides, see shows, and enjoy the best Kentucky agriculture has to offer.

The 99th edition of the state fair will feature competitions in beef and dairy cattle, meat and dairy goats, swine, sheep, poultry, rabbits, mules, eggs, bees and honey, pigeons, tobacco, grain crops, fruits and nuts, plants and flowers, and other items.

The Kentucky Department of Agriculture will again be a large part of the state fair. Agriculture Commissioner Billy Ray Smith will relocate his office from Frankfort to the West Hall of KFEC for the duration of the event. KDA exhibits and information booths in the South Wing and West Hall will focus on the different services available from the Department. Division of Show and Fair Promotion staff will help work the livestock shows, and Division of Environmental Assistance employees will work to keep mosquitoes and other pests away.

In the South Wing, the spotlight will be on consumer services with the theme “KDA: More Than You Know.” The 40-foot Kentucky Agriculture and Environment in the Classroom mobile unit will be on display, and a Homeland Security exhibit will display items that help enhance bio-security on the farm. Kentucky Kate, a fibreglass milkbale cow used to promote the state’s dairy industry, will be at the South Wing through most of the fair and in the dairy barn Aug. 14-17.

The Department’s exhibits in the West Hall will emphasize the Kentucky Fresh campaign. Marketing displays and the popular chick hatchery will be located there. A series of presentations will demonstrate many different aspects of Kentucky agriculture. Recipes from the cookbook “Pride of Kentucky” will be discussed, and tasting programs are planned.

Beef cattle producers from throughout the Southeast will bring their exhibits to the KFEC barns Aug. 19-24 to compete for the Supreme Grand Championship title. Other highlights include the Kentucky Country Ham Breakfast and Auction, the Kentucky Farm Bureau Federation’s Gospel Quartet Contest, and the 4-H and FFA Sale of Champions. The Kentucky Cookout Tent will feature homegrown Kentucky food from commodity grower associations.

The Kentucky Farm Bureau Insurance Company’s “Pride of the Counties” exhibit in the South Wing gives every Kentucky county an opportunity to tell its story. Fairgoers can take an exciting trip around the state without ever leaving the grounds.

Flowers, crafts, artwork and other Kentucky items will be on display. The Kentucky Pork Producers will present a petting zoo daily. Broadbent Arena will again host a farm animal display.

Country music star Kenny Chesney with special guest Keith Urban will be in concert at Freedom Hall Aug. 24. For other concert and ticket information, log onto the official Kentucky State Fair Web site at www.kystatefair.org.

Centennial horse show offers $1.2 million in premiums

Equine enthusiasts will celebrate 100 years of the World’s Championship Horse Show Aug. 17-23 in Louisville’s Freedom Hall. The “Centennial of Champions” will offer bonus prize money in one of the world championship classes.

Premiums totaling $1.2 million, special awards and trophies will be up for grabs at the 2003 event. The show features more than 200 classes during its seven-day run. More than 2,000 horses will compete, with some of the richest prizes in the American Saddlebred, Hackney Pony and Standardbred Road Horse divisions.

In commemoration of its 100th anniversary, the show’s Five Gaited World’s Grand Championship stake on Aug. 23 will award $100,000 in addition prize money – the largest amount awarded in a performance class for the American Saddlebred.

The venerable show – one year older than the state fair itself – draws its origins from the days of the first $10,000 stakes for five gaited horses. C.P. “Jumps” Cauthorn of Mexico, Mo., raised $5,000 in donations for a true world championship horse show and sought matching funds from the state hosting the competition. When the governor of his home state rejected the offer to hold a $10,000 five gaited world’s championship, Cauthorn made the proposal to Kentucky Governor A.O. Stanley and Commissioner of Agriculture Mat S. Cohen, and they accepted.

The $10,000 was split among the winners of the stallion, mare and gelding preliminaries and the winner of the grand championship. The show’s other two grand finales, for three gaited and fine harness contenders, were not established until the 1930s.

Through the years, many shows have claimed to hold world’s championship classes, but the Kentucky State Fair is now acknowledged as the home of the titles. In 1988, the Kentucky State Fair copyrighted the phrase “World’s Championship Horse Show.”

For more information on the show, log onto the Kentucky State Fair Web site at www.kystatefair.org.

Elk, forestry topics of tour

Elk research and sustainable forestry will take their places alongside livestock, fruits, vegetables and athletic turf management as topics of the University of Kentucky College of Agriculture’s All Commodity Field Day July 17 at the Robinson Station in Quicksand.

An optional tour of Robinson Forest from 10 a.m. to 2:30 p.m. will include updates on elk research. Specialists have been tracking elk movements, monitoring their health, and keeping data on what they eat and how they affect the forests of eastern Kentucky. The tour also will include information about sustainable forestry in eastern Kentucky with topics such as chestnuts, mushrooms, fire and timber.

WHAT: UK All Commodity Field Day
WHEN: July 17
WHERE: Robinson Station, Quicksand

Morning workshops will include athletic turf management, beef cattle management, goat production and small fruit (blueberry and blackberry) production. Afternoon activities will include a livestock forage research tour, vegetable and fruit research tour, wood magic, exhibits and demonstrations, youth activities and an antique garden tractor show.

For more information contact your Cooperative Extension office, visit the field day Web site at www.ca.uky.edu/robinsonstation or call Robinson Station at (606) 666-2438. Robinson Station is on U.S. 15, 3 miles south of Jackson.

WKU, UK schedule field day

A wide-ranging field day for western Kentucky farmers and consumers will be held July 24 at the Western Kentucky University farm in Bowling Green.

The South Central Kentucky Agriculture Field Day is a collaboration of WKU and the University of Kentucky.

“This field day will provide useful information for farmers as well as non-farm consumers and young people,” Kentucky Agriculture Commissioner Billy Ray Smith said. “The Kentucky Department of Agriculture is pleased to be a part of this event.”

“We’re hoping to build this as an every-other-year event alternating with the University of Kentucky’s field day at Princeton,” said Dr. Jenks Britt, head of Western’s agriculture department.

Speakers will include experts with UK and WKU, and Dan Faulkner, acting head of the Department of Animal Sciences with the University of Illinois, who has researched early weaning of calves.

Exhibits will open at 8 a.m. CDT, and tours will begin at 9. Tour topics will include beef, forage, grains, weed control, dairy and horticulture.

Family consumer science and 4-H Extension agents from the area will conduct interactive exhibits for adults and youth. Commercial vendors, commodity groups, non-profit institutions and food vendors are expected to exhibit. The Kentucky Department of Agriculture will have several displays.

There will be no charge or pre-registration, and the public is invited.

The U.S. Farm Service Agency, the Natural Resources Conservation Service, the Kentucky Young and Adult Farmer program, and the Kentucky Department of Agriculture will co-sponsor the event with UK and WKU.
Kentucky Fresh welcomes old, new partners

By ROGER SNELL
Kentucky Agricultural News

Curtains blow gently in the breeze as the camera enters through a window, drawing closer toward the feast spread on a formal dining room table.

The surprise comes when the camera pulls back. The table is set outside, in the middle of a Kentucky farm. “When it comes to freshness, it’s the closer the better,” the TV announcer says as his opening line.

The Kentucky Fresh marketing campaign is back with a series of state-wide TV commercials that remind consumers of the variety of fresh, quality products that are made all over the state. The Kentucky Department of Agriculture sponsors the ad with support from a federal grant and creative oversight by Connie Miller of CJ Advertising in Lexington.

Wal-Mart and Kroger have enthusiastically returned for a second year of the expanding Kentucky Fresh effort on behalf of consumers and producers. Both grocery giants accounted for tens of thousands of pounds of additional produce sales for Kentucky farmers last year, the first season of the Kentucky Fresh promotions.

The nation’s largest food supplier to restaurants, the Sysco Corp., announced in June that it would buy produce this season from the West Kentucky Growers Cooperative near Owensboro.

“All of these developments are a win for consumers who get fresh, quality produce and a win for farmers who really need this kind of boost from their neighbors,” Agriculture Commissioner Billy Ray Smith said.

The cooperative plans to sell squash, cucumbers, bell peppers, potatoes and sweet corn to Sysco.

“Sysco can literally have our products fresh out of the field in four hours,” said Joe Cecil, CEO and president of sales for Kentucky’s largest farm cooperative.

KDA marketing staff brought Sysco and the cooperative together to launch the pilot program, said Terry Garmon, executive director of the Department’s marketing office.

“I see this as only the beginning, and think we’re going to see this grow to include other state fruit and vegetable cooperatives,” Garmon said.

Michael Salisbury, a major produce buyer for Wal-Mart, built a network of nearly 40 independent growers last season, ranging from the fresh blackberries and jams of Wayne Shumate’s WindStone Farms to the fresh melons harvested from a Mennonite farm where horses still pull the wagons.

“We saw a 21 to 50 percent increase over the previous year in terms of amount of local produce purchased for various vegetables,” Salisbury told Kentucky Living magazine earlier this year.

Winchester grower Don Perkins said he sold approximately 55,000 tomatoes in just one season of dealing with Wal-Mart at stores in Berea, Mt. Sterling, Richmond and Winchester.

Tim Tarter of Nancy succeeded so well at converting his tobacco greenhouses into a complex for fresh herbs that he now is supplying almost 170 Wal-Mart stores in Kentucky, Illinois and Tennessee.

Starting at the height of produce season in mid-July, Wal-Mart and Kroger will restore special labels and produce displays that call attention to Kentucky Fresh. They also will distribute Kentucky Fresh recipe cards. The Department will help promote the official cookbook of the 2003 Kentucky State Fair, “Pride of Kentucky,” which uses the Kentucky Fresh theme.

Kroger purchases of Kentucky catfish are spawning a boom for catfish farmers in the Purchase Area Aquaculture Cooperative. Kroger sells PAAC products in its stores in most of Kentucky, central Tennessee and southern Illinois.

The marketing efforts will continue into the fall and holidays with Kentucky Proud, which represents Kentucky-processed or value-added goods, from country hams and rocking chairs to fresh-cut Christmas trees and poinsettias.

In addition to giants like Kroger, Wal-Mart and Sysco, Kentucky restaurants and specialty markets such as Doll’s Market, Burger’s Market, and Lilly’s in Louisville have been long-time supporters of homegrown products.

Rob Ramsey of Ramsey’s in Lexington and the owners of Moonlite Bar-B-Que in Owensboro supported Kentucky producers before there was a Kentucky Fresh program and served on the consumer advisory panel that kicked off the logo and ad campaign a year ago.

Contest induces grocers to promote Kentucky Fresh

KAN staff report

Kentucky grocers can compete for up to $1,000 in prize money to stores that create the best Kentucky Fresh displays.

“The contest is intended to encourage stores to promote the Kentucky Fresh produce marketing program,” Agriculture Commissioner Billy Ray Smith said. “Consumers can eat fresh, nutritious foods and help their neighbors on the farm when they buy Kentucky Fresh. Grocers will see an increase in produce sales, and everybody wins.”

Displays must use Kentucky-grown produce and will be judged on the variety of produce, the number of Kentucky Fresh promotional items, and creativity. Stores must showcase Kentucky Fresh products for at least five consecutive days in June, July or August. The KDA will send participants a free Kentucky produce banner and Kentucky-grown signage to use in the display.

Stores can submit up to six pictures of their displays mounted on 8 1/2 X 11 construction paper with contact information on the back of the entry. Contestants also must send a summary about the display, the Kentucky produce used in making the display, and customers’ reactions to the display. Staff of the Kentucky Department of Agriculture’s Office for Marketing and Product Promotion will judge the competition.

Participating grocers will be divided by stores with more than 10 cash registers and those with 10 or fewer registers. A store in each category will be awarded a $1,000 top prize; two stores in each category will win $500; and three stores in each category will win $250. Prize money will come from the Department’s grant from the Kentucky Horticulture Council.

Entries must be submitted by Sept. 5 to Jessica Anderson, Kentucky Department of Agriculture, Division of Value-Added Horticulture and Aquaculture, 100 Fair Oaks, 5th Floor, Frankfort, KY 40601.

For more information, contact Anderson by phone at (502) 564-4983 or by e-mail at jessicap.anderson@kyagr.com.

Commissioner greets interns

Agriculture Commissioner Billy Ray Smith recently welcomed the Kentucky Department of Agriculture’s summer interns. Pictured, from left: front row – Patrick Odenweller, Jeff Zinner, Commissioner Smith, April McClain and Chasity Scholl; back row – Stephanie Primm, Ross Pruitt, Shaun Hayden and Tina Banet. Not pictured: Evan Conrad.
Visit Ag Department exhibits at the State Fair

The Kentucky State Fair is my favorite time of year. It’s a time when our growers proudly exhibit the first fruits of their labor – cattle, hogs, goats, sheep, corn, tobacco and so much more. Every year we see first-hand why Kentucky farmers are second to none.

As your commissioner of agriculture, I appreciate the opportunity to demonstrate the many services the Kentucky Department of Agriculture provides the citizens of Kentucky. As our slogan in our South Wing exhibit will say, the KDA is “more than you know.”

The Department will have exhibits in the West Hall and the South Wing where you can learn about Kentucky Fresh, our agriculture education division, our farm and home safety program, and many other Department services. You’ll see all the things we’re doing to create a better future for Kentucky farmers and consumers. You also will get to meet KDA employees from all over the state who come to the fair to make your stay more interesting and more enjoyable.

The 4-H youth country ham show has become tremendously popular in its brief history, and this year the state fair will add a scholarship auction. The winning hams from the 2002 youth show will be auctioned during the Commodity Breakfast on opening day of the fair. Twenty percent of the proceeds will go to scholarships, and the rest will be used to build a trust fund that will make the scholarship program self-perpetuating. I am excited to see that so many young people are interested in carrying on this proud Kentucky tradition.

The “Pride of Kentucky” cookbook will be unveiled at the fair.

Kentucky Agriculture Commissioner

Billy Ray Smith

University of Kentucky Extension is producing this book, and the Department is helping with marketing. The book will feature recipes with great Kentucky-grown foods as well as stories about Kentucky culture and information on agriculture destinations where you can go for good family entertainment.

It’s sure to become a treasure in your home.

The Commodity Breakfast, the Kentucky Farm Bureau Country Ham Breakfast, the Sale of Champions – all these and more will be back like old familiar faces that we see year after year.

For me, the state fair is a chance to reunite with old friends and make new ones. It’s an opportunity to celebrate Kentucky agriculture’s rich heritage and catch a glimpse of its bright future.

I move my office to the West Hall every year for the 11 days of the fair. Please stop by and say hello. Enjoy the fair!
Dairy producers vie for statewide honor

Marcums won inaugural award

By BYRON BREWER
Kentucky Agricultural News

Tommy Marcum of Carter County has always followed a work ethic that put quality above all else. The philosophy paid off for the dairyman last year when his family’s Springhill Farm received the first Kentucky Quality Dairy Producer Award. This year’s outstanding dairy farmer will be revealed Aug. 15 at the dairy banquet during the Kentucky State Fair.

Competition is open each year to all Kentucky dairy producers. This year’s deadline was June 15. The award is co-sponsored by the Dairy Products Association of Kentucky, the Kentucky Milk Producers Association and the Kentucky Department of Agriculture.

Springhill Farm was nominated last year by the Marcums’ dairy field representative. As the winner, the farm received a large farm gate sign and a cash award.

Judging for the award is based on one year of required milk quality test criteria, said Eunice Schlappi, a KDA dairy marketing specialist and one of the award judges. All nominees must have a valid permit from the state Milk Safety Branch for the judging period.

“Judges consider somatic cell count, standard plate count, barn inspections and bacteria count,” Schlappi said. “The Marcums had the highest scores for each of the criteria last year. They have a very high-quality operation there.”

The 188-acre Springhill Farm is one of only two dairies remaining in Carter County, and is very much a busy family affair for Tommy, wife Linda and son Paul.

“It’s still hard to believe I’m even in the dairy business, so much of my life was once centered around coal mining,” said Tommy Marcum. “My family also drove trucks, but we did no real farming. Then, about 20 years ago, I decided that I just wanted to be home and with my family. My traveling was done.”

Marcum and his brother David purchased the farm near Grayson, Ky., in 1980, starting out with crops of tobacco and hay along with a few Charolais beef cattle. David later sold his portion of the farm to their father, who passed away in 2000. In the mid-1980s, the Marcums made the decision to go into the dairy business. Tommy and Linda, who grew up on a tobacco and beef cattle farm, learned about the dairy business from their first milk company representative, Paul Hutchinson.

“People ask, ‘What’s different about your dairy, your cows?’ I don’t know,” Tommy Marcum said. “I know that our Holsteins are healthy cows, that they eat off healthy ground. We use a lot of calcium lime in the soil, and that makes all the nutrients available to them. We’ve always taken great pride in the quality of our milk and in the cleanliness of our operation.”

Springhill Farm currently has 65 Holsteins, milking and dry. The farm averages about 70 pounds of milk per cow per day. The family also grows 70 acres of hay and 50 acres of corn. Tommy, Linda and Paul milk twice daily.

“For many people in this state, dairy farming is a lifestyle. We have raised five children on this farm – Becky, Tony, Marsha, Beth and Paul. Now we have seven grandchildren who enjoy coming to see the ‘old folks’ on the farm,” laughed Tommy Marcum, 48. “I didn’t grow up on a farm like Linda, but this is a great way to live.”

Linda and Tommy Marcum hold the sign they earned as the 2002 Quality Dairy Producer.

Linda Marcum agreed, saying the only time she doesn’t enjoy the dairy farm is “on cold mornings. And I wasn’t very fond of it when we had the ice storm (in February) and we were without power for a week. I didn’t enjoy that much at all.”

High operating costs and low milk prices are squeezing many Kentucky milk producers into selling heifers to pay feed costs. Circumstances are more dire for young dairy operators who have incurred large debt just getting their operations underway.

But the Marcums remain optimistic.

“For one thing, our dairy has been here for a long time, so most of our major debt is paid for,” said Paul Marcum. “What we have is teamwork here; the three of us work on the farm and are able to make a living. Now if I were just starting out new in the dairy business, it would definitely be a different story.

“Right now, our dairy seems to be doing OK.”

“We plan to keep on milking as long as we can,” said Tommy Marcum. “We may be one of the few dairies around here, but I’ve worked in the mines. If it’s my choice, I’ll keep on milking.”

For more information on the Quality Dairy Producer Award, call Schlappi at (502) 564-3956 or David Klee, DPAK executive director, at (502) 867-7843.
A sampling from ‘Pride of Kentucky’

Summer Seasonal Recipes

**Bourbon Steak**
Recipe courtesy of Angie Vives
Chef, Kentucky Lt. Governor’s Mansion, Frankfort

- 3 tablespoons olive oil
- 2 tablespoons Dijon mustard
- 1/4 cup bourbon
- 1/3 cup soy sauce
- 2 tablespoons red wine vinegar
- 1 tablespoon Worcestershire sauce
- 1/4 cup packed brown sugar
- 1 teaspoon salt
- 2 teaspoons pepper

Combine the first 10 ingredients in a bowl and mix well. Place the steak in a sealable plastic bag. Pour the marinade over the steak and seal the bag. Marinate in the refrigerator for 6 to 12 hours. Drain the steak, discarding the marinade. Place the steak on a grill rack. Grill, uncovered, over medium-hot coals for 25 to 30 minutes for a medium-rare to medium. Remove the steak to a cutting board. Let stand for 3 to 5 minutes. Cut diagonally across the grain into thin strips. Serve with roasted potatoes. Yield: 4 servings.

**Fresh Tomato and Basil Ring**

- 8 ounces mozzarella cheese, sliced
- 6 medium tomatoes, sliced
- 1/2 cup chopped fresh basil leaves
- 2 tablespoons olive oil
- Salt and freshly ground pepper to taste

Alternate the cheese and tomatoes in concentric circles in a 9-inch glass pie plate. Sprinkle with the basil, olive oil, salt and pepper. Bake at 325 degrees for 5 minutes or until the cheese begins to melt. Serve warm. (This is a summertime favorite. Just go to your garden and gather fresh tomatoes and basil.) Yield: 6 servings.

**Farmers’ Market Fruit**

- 2 cups water
- 2 cups sugar
- Fresh spearmint leaves to taste
- 2 cups fresh watermelon balls or chunks
- 2 cups fresh cantaloupe balls or chunks
- 2 cups fresh blackberries
- 2 cups seedless green grapes

Mix the water and sugar in a 2-quart saucepan. Bring to a boil and remove from the heat. Add the spearmint leaves. Let stand until cool. Discard the spearmint leaves. Pour into a bowl. Chill, covered, until ready to serve. Toss the watermelon, cantaloupe, blackberries and grapes in a large bowl. Spoon into dessert cups. Drizzle with the mint syrup just before serving. Yield: 6 servings.

**Fancy Farm Picnic**

Summer time means picnic time and there is no picnic more famous than the one at Fancy Farm, held annually in Graves County since the 1800s. The event serves up pork and mutton barbecue with farm fresh vegetables and political speeches for dessert. Politicians from across the Commonwealth brave the hot steamy weather to speak to the citizens there. It is one of the largest political rallies in Kentucky, and the heated debates and hecklers’ comments always produce a few statewide news stories.

Cookbook addresses trends

Continued from Page 1

for places to go in the country.”

Kentucky’s unique array of culinary delights takes center stage in the upcoming publication. Approximately 250 mouth-watering recipes will be divided into eight categories: Blue Ribbon Beef, Prize-Winning Pork, Premium Poultry and Eggs, Specialty Showcase, Delectable Dairy Dishes, Bountiful Beans and Grains, Gold Medal Gardens, and Sensational Spirits, Sips, and Sweets.

The center section is a tribute to Kentucky institutions that contribute to the Bluegrass State’s rural culture. A nutritional analysis of each recipe is at the end of the book. The cover features one of Kentucky’s breathtaking farm scenes from a photograph by acclaimed Kentucky photographer James Archambault.

“Kentucky agriculture has undergone dramatic changes in recent years,” Commissioner Smith said. “Declining tobacco quota has forced many Kentucky producers to look for different ways to make money on the farm. At the same time, consumers are demanding locally grown fresh and value-added food products. Families are traveling to destinations closer to home, and urban residents are looking for things to do that tie in with Kentucky’s rich rural heritage. This book is a resource that addresses all these trends. Kentucky farmers and Kentucky consumers will benefit greatly from the information contained in this book.”

“Pride of Kentucky” will sell for $27.95. Consumers may buy the book at the Kentucky State Fair and their local Extension offices for $25 with tax, a 16 percent discount. It will be available at the “Pride of Kentucky” booth in the South Wing of the Kentucky Fair and Exposition Center during the state fair.

Proceeds from book sales will go to an educational endowment fund for scholarships and an awards program to recognize excellence in education.

For more information, contact the Kentucky Department of Agriculture, Division of Public Relations and Communications, (502) 564-4696, or your county Extension office.
Photos reflect past, future of Ky. agriculture

By ROGER SNELL
Kentucky Agricultural News

A colorful, rustic shot of tobacco drying in a log cabin has won the top prize and $500 in the Kentucky Department of Agriculture’s photo contest.

Thomas G. Barnes, associate Extension professor at the University of Kentucky’s Department of Forestry, is the winner. He captured the winning image in Elliott County in northeastern Kentucky.

Eight judges – including a professional photographer, veteran journalists, and Kentucky Department of Agriculture employees – unanimously selected the photo for its artistic quality and the quiet symbolism of the history of tobacco in the Commonwealth.

“I had been in the area before without a camera and made sure not to make that mistake again,” Barnes said. Tobacco was hanging in a number of buildings on the property, including the old log structure in the photo, and the view through the window was what struck him, he said.

With one click of her camera, Shauna Pennington captured an outstanding image of the family farm that won second place and $300 in the contest. Her son, Nick, then 3 and now 5, waves to his grandfather, Joe Hurt, as he rushes to prepare hay before a rainstorm.

“I just happened to have my camera and was at the right spot at the right time,” said Shauna Pennington, who lives in Metcalfe County near Center. Pennington grew up on the 70-acre farm near Summer Shade where she, Nick, and husband Marty Pennington raise tobacco, beef cattle and hay.

Judges said the photo showed hope for the future of the family farm. Leslie Wisdom won third place and $200 for her photo of her husband, Tim, taking a break on the family’s Metcalfe County farm with their 5-year-old son, Ramsey, on a parked tractor.

“Ramsey wants to be just like Daddy,” said Leslie Wisdom. The photo captured that sentiment exactly, according to the judges.

More than 2,000 photos were entered in the contest, from sunsets, rainbows, goats and dogs, to horses, rolling hills and rustic scenes. The field was pared to approximately 200 photos in contention for the top prize.

Commissioner Billy Ray Smith will present the checks to the winners on Aug. 14 at the commodity breakfast during opening day of the 2003 Kentucky State Fair. No public tax dollars will be used to fund the awards.

“We were looking for quality photos that the department could use to promote the best of Kentucky farm life,” Smith said. “The results are better than we ever imagined.”


Nick Pennington, then 3, waves to grandfather Joe “Pa Joe” Hurt as he works hay on the family’s Metcalfe County farm. Nick is the third generation on the farm.

Shauna Pennington

Leslie Wisdom
Federal grant to KDA provides food coupons

By BYRON BREWER
Kentucky Agricultural News

A new federal grant will provide qualified senior citizens with financial help and fresh food while boosting Kentucky farmers’ markets, Agriculture Commissioner Billy Ray Smith has announced.

Kentucky has received $750,000 from the U.S. Department of Agriculture’s Food and Nutrition Service to conduct a Senior Farmers’ Market Nutrition Program (FMNP). Qualifying seniors age 60 or over will receive food coupons to purchase Kentucky Fresh fruits and vegetables at farmers’ markets.

KDA will issue more than $1 million of coupons good for sales at Extension offices in 38 counties. Coupon sheets may be used at the Commodity Supplemental Food Program (CSFP) warehouse parking lot in Louisville, local commodity pickup sites, or eligible farmers’ markets.

As the economy worsens, many Kentuckians look to agencies such as the Department of Agriculture for assistance, and we’re glad to provide it,” Commissioner Smith said. “This money will not only benefit our growing senior population, but it will offer a strong shot in the arm for our farmers’ markets.

“With the new Senior Farmers’ Market Nutrition program and the existing WIC Farmers’ Market program, KDA will issue more than $1 million of coupons good for sales at community farmers’ markets,” Smith said.

“Having this program for seniors will be a great service to our communities,” said Anna Lucio, coordinator of the new program. “Kentucky already has a successful FMNP program for women and children. Seniors need the same opportunity to increase their access to fresh fruits and vegetables, especially since the senior population tends to have a low consumption of fresh produce.”

The CSFP program distributes monthly packages of food carefully selected to provide a broad range of nutritious foods for a well-balanced diet, as well as nutritional education and information to enable clients to enjoy healthier eating habits and healthier lives. Seniors who receive commodities through the CSFP program will receive the coupons as part of this service.

Coupons will be available in 38 counties for qualifying seniors through local senior centers and Extension offices. Lucio said. Those counties are Adair, Allen, Anderson, Barren, Bath, Boone, Boyd, Carroll, Carter, Edmonson, Elliott, Floyd, Franklin, Grant, Henry, Hopkins, Jackson, Jessamine, Laurel, Lawrence, Lewis, Logan, Marion, Martin, Mason, Menifee, Monroe, Montgomery, Morgan, Nelson, Pendleton, Powell, Pulaski, Rockcastle, Rowan, Russell, Taylor, and Woodford.

Each of these counties will have a local farmers’ market that is eligible for coupons.

The program partners include the state Office of Aging and the University of Kentucky Cooperative Extension Service.

For more information on the Senior Farmers’ Market Nutrition Program, contact Lucio in KDA’s Division of Value-Added Horticulture and Aquaculture by phone at (502) 564-4983 or by e-mail at anita.lucio@kyagr.com, or log onto the KDA Web site at www.kyagr.com.

Henry event showcases agricultural diversification

KAN staff report

Consumers looking for the freshest in farm food items will discover that and more at the Henry County Harvest Showcase July 26. The event will focus on the county’s diversified agricultural economy and the value of its farm products.

The fourth annual Showcase will be held at the Henry County Fairgrounds in New Castle from 10 a.m.-6 p.m. EDT. Locally grown food will be specially prepared by area chefs. Everything from fruits and vegetables to fresh beef products and honey will be exhibited.

“This event really started as a brainstorming session in a Community Farm Alliance chapter meeting,” said John Logan Brent, Henry County judge-executive and an avid supporter of the Showcase. “Last year, about 2,000 people came to the fairgrounds to enjoy themselves. Some came for the hayrides and petting zoo, some for the crafts, the food and fellowship.”

A youth Boer goat show will be held, live country and gospel music will be performed, and more than 100 vendors will sell products ranging from produce, hay and horses to fencing supplies and hand-made brooms.

“The Kentucky Department of Agriculture’s ‘Kentucky Fresh’ campaign hits at the heart of what we are trying to bring across to the food-buying public: freshness, quality, and value of local farm products,” Brent said.

The Showcase is free and open to the public.

For more information, call Brent’s office at (502) 845-5707.

Worm farmers face July 28 deadline in B&B action

By JIM TRAMMEL
Kentucky Agricultural News

Kentucky worm farmers who are creditors of the bankrupt B&B Worm Farms are urged to file before July 28 with the Oklahoma bankruptcy court handling the case to remain eligible to share in any settlement.

Assistant Kentucky Attorney General Wanda Delaplane said hundreds of the company’s creditors have not yet been identified by B&B. Many creditors have been contacted by the U.S. Bankruptcy Court in the Western District of Oklahoma, but others do not know of the approaching deadline.

Each creditor individually must file a “Proof of Claim” form directly with the bankruptcy court. The court must review and approve the form before July 28, Delaplane emphasized.

To obtain the form, contact the Consumer Protection Division of the attorney general’s office at (502) 696-5389. It is also available online at the Oklahoma Bankruptcy Court’s Web site, www.okwb.uscourts.gov.

Delaplane emphasized that even if creditors have previously registered with the Kentucky Attorney General, that step is not enough. “They have to file a complaint directly with the bankruptcy court if they want any part of the funds now being collected by the trustee,” she said.

Lawsuits filed in Oklahoma and Kentucky allege that B&B Worm Farms of Meeker, Okla., failed to honor contracts to buy live worms or pay for delivered worms as agreed in contracts with more than 800 Kentucky producers and thousands of others throughout the United States.

The Kentucky lawsuit claims that B&B and company president Lynn Bradley made false claims about the earnings potential of the worm business in Kentucky and more than 20 other states. The suit said farmers paid B&B between $2,000 and $60,000 for contracts that require B&B to buy back all the worms the farmers could produce at guaranteed prices of $7 to $9 per pound. B&B filed for Chapter 7 bankruptcy in April.

For more information, log on to the Kentucky attorney general’s office Web site at http://kyattorneygeneral.com/cp/farmers.htm.
The Kentucky Department for Public Health advises that people take the following steps to reduce the risk of a mosquito bite:

• Stay indoors at dawn, dusk, and in the early evening.
• Wear light colored long-sleeved shirts and long pants whenever you are outdoors.
• Spray clothing with repellents containing permethrin or DEET since mosquitoes may bite through thin clothing.
• Apply insect repellent sparingly to exposed skin. An effective repellent will contain 30 percent DEET (N,N-diethyl-meta-toluamide) for adults and 10 percent DEET for children. Repellents may irritate the eyes and mouth, so avoid applying to the hands of children. Do not use DEET on infants.
• Whenever you use an insecticide or insect repellent, be sure to read and follow the manufacturer’s directions for use as printed on the product.
• NOTE: Vitamin B and “ultrasonic” devices are NOT effective in preventing mosquito bites.

The state has opened a Web site that will serve as a starting point for Kentuckians looking for information on West Nile Virus. The Web site, www.westnile.ky.gov, is the home page for SMAC, the Strategic Mosquito Attack Campaign. It is a joint product of the Kentucky Cabinet for Health Services, the Natural Resources and Environmental Protection Cabinet, and the Kentucky Department of Agriculture.

The site gives an overview of West Nile Virus and offers links to West Nile-related pages on the Web sites of the Health Services and Natural Resources cabinets, the Kentucky Department of Fish and Wildlife Resources, the KDA, the U.S. Department of Agriculture, the Centers for Disease Control and Prevention, and the Lexington and Louisville health departments.

The first equine case of West Nile in Kentucky this year was confirmed in late May, a month earlier than the first equine case of 2002. This year’s first case was in a 20-year-old pleasure horse in Madison County. The horse is recovering.

Agriculture Commissioner Billy Ray Smith has advised equine owners to consult with their veterinarians about vaccinating their equine for West Nile.

No human cases of West Nile had been reported in the United States this year at press time.

In 2002, 513 equine in Kentucky were confirmed to have suffered from West Nile Virus. Of those, 131 either died or were euthanized. The first equine case of 2002 was confirmed on June 27.

Last year, 75 human cases of West Nile were confirmed in Kentucky, and five of those people died.

Mosquitoes carry West Nile, and people can take the following steps to eliminate mosquitoes’ breeding grounds:

• Drain and remove standing water, whether in puddles or in containers of any kind.
• Change water every week in bird baths, wading pools, watering troughs and pet bowls.
• Check gutters to make sure they are clean and are draining.
• Repair or replace windows and door screens to keep bugs out.
• Keep ponds free of vegetation and stocked with fish.
• Property owners can consider using larvicide in bodies of water such as ponds to prevent mosquitoes from hatching.
• Check with your local garden centers for larvicide, commonly called “mosquito dunks”.

The Kentucky Department of Agriculture sprays for mosquitoes at the request of county judge-executives, mayors and local health officials. Citizens can contact local officials or check the KDA Web site to see if spraying is scheduled in their area. They also can ask local officials not to spray in their area.

West Nile Virus causes encephalitis, or inflammation of the brain, in horses, humans and birds and other warm-blooded animals. It is transmitted by mosquitoes that acquire it from infected birds. Humans and equine cannot transmit the disease. It was first discovered in the United States in 1999 in New York and reached Kentucky in 2001, when eight equine cases were confirmed in the state.

The chances of becoming severely ill from a single mosquito bite are extremely small, according to the Department for Public Health. People over 50 and those with compromised immune systems have the greatest risk of contracting West Nile.

Livestock Weather Safety Index

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EMERGENCY STRESS- Index of 84 or greater
DANGER STRESS- Index of 79 to 83
NO STRESS- Index of 78 or less

DANGER- EXPECT 25% or more increase in transit loss!
EMERGENCY- EXPECT 45% or more increase in transit loss!
**Short Rows: A brief look at what's new in Kentucky agriculture**

**Disaster assistance offered**
*Kentucky Cabinet for Workforce Development*

Farmers and self-employed people in 34 Kentucky counties may qualify for disaster unemployment assistance if they lost work or their businesses were damaged due to severe weather that occurred the week of May 10, according to the Department for Employment Services.


All regular unemployment insurance benefits and the recent 13-week unemployment extension must be exhausted prior to receiving any disaster benefits. Applications can be filed at local Department for Employment Services offices.

When filing a claim, self-employed people should bring a copy of their 2002 income tax return. Other applicants need only a photo-identification card and their Social Security number.

**Junior Angus show in Kentucky**
*Special to KAN*

Young Angus producers from throughout the country will converge on Louisville for the 2003 National Junior Angus Show July 13-19 at the Kentucky Fair and Exposition Center.

Delegates will take part in Angus shows, Quiz Bowls, clinics, extramural and public speaking contests, a showmanship contest, and other competitions. The National Junior Angus Association will hold its annual meeting July 16 and elect officers July 18.

The American Angus Association is organizing a silent auction July 15-19. All proceeds from the auction will benefit the Angus Foundation, which supports youth, education and research.

A new print by renowned Angus artist Frank Champion Murphy will be unveiled at the show. The Angus Foundation will offer 1,000 signed and numbered prints for a donation of $100 per print. Proceeds from sales of the print will go to the Angus Foundation.

For more information, contact co-chairs Bud and Pam Smith, Russell Springs; (270) 866-3898; smithlan@duo-county.com; Charlie and Paula Boyd, Mays Lick; (606) 763-4418; charlieboyd2@hotmail.com; Gary and Tara Hayden, Nicholasville, (859) 885-3896; Lindsay Pennington Jr., Russell Springs; (270) 866-3898; angusqueen_01@hotmail.com; or Kris Lynn Jr., Springfield.

**Fayette youth in national Envirothon competition**
*Special to KAN*

Five members of Fayette County’s 4-H Environmental Club will represent Kentucky at the North American “Envirothon” competition that measures youth skills in such areas as soil and land use, forestry, aquatics, ecology and wildlife. The competition will be July 26-Aug. 1 at Mount St. Mary’s College in Emmitsburg, Md.

The 4-Hers, who are high school juniors, successfully competed against nine other Kentucky teams at the state Envirothon held in Nancy, Ky., in early May. In addition to being tested on soil, wildlife, forestry and aquatics, team members also had to write and deliver an oral presentation on farmland preservation.

Envirothon 4-H team members are Josie Lamb, Beth Oleson, Ania Truszczyński, LeAndra Murray, Tara Franey and Laura Baird (alternate).

The North American Envirothon, sponsored by Canon, is designed to promote stewardship of natural resources and critical thinking skills.

**Spay/neuter plate out soon**
*KAN staff report*

A license plate that promotes spaying and neutering of pets will be available in county clerks’ offices across Kentucky in late July or early August. The number of applications necessary for production surpassed the required 900 in only five months. A portion of funds from sales will go to the state’s Animal Control and Care Fund to develop and promote spay and neuter programs.

**McCracken program wins national award**
*UK College of Agriculture*

The McCracken County Master Gardener Program recently was named the national outstanding Garden Center for Education by the National Association of Garden Clubs.

The program grows plants from different areas, Kentucky-grown plants, and new varieties. The greenhouse and 1 1/2 acres contain display gardens, herb gardens, a geophyte garden, a butterfly garden, a hummingbird garden and a cutting bed. Trees have been planted so a shade garden eventually will be grown. Handicapped accessible gardens are being added.

Master gardeners and trainees, Girl Scouts and other interested people of all ages and skill levels work with the gardens. The program educates the public as well as participants.

Master Gardener is a volunteer program run through the University of Kentucky Cooperative Extension Service. Participants undergo educational training, obtain certification and then volunteer their time to various projects.

**Bluegrass Cooperage honored**
*KAN staff report*

A Louisville oak barrel maker has won the 2003 World Trade Success Award. The honor is bestowed annually on companies that exhibit outstanding commitment to international business.

The Kentucky Department of Agriculture nominated Bluegrass Cooperage for the award, which was presented in June.

“We are very proud of this Kentucky manufacturer and its employees,” Agriculture Commissioner Billy Ray Smith said. “The World Trade Success Award recognizes the ability of businesses such as Bluegrass Cooperage to aggressively seek out new markets, using assistance when needed from the Department of Agriculture.”

Bluegrass Cooperage produces 53-gallon American white oak barrels at its Louisville facility. Bluegrass Cooperage employs more than 300 people. It currently is doing business in Brazil, Canada, Columbia, Guayaquil, India, Mexico, Scotland and other foreign nations. It has been doing business globally for the last quarter-century. In 2001, international sales represented 85 percent of the company’s business.

For more information on foreign marketing opportunities for Kentucky agribusinesses, contact KDA’s Division of International Marketing at (502) 564-4983.
FOR SALE: Registered Angus bulls and heifers. Bulls eligible for 50% cost-share. Call nights (808) 633-6432, days (859) 221-5958.


FOR SALE: South American Iamas. Males and bred females. Registered, some microchipped. Assorted colors and wool types. Friendly, and in excellent health. Call (606) 379-6040, or e-mail Dcbsiu@aol.com.

FOR SALE: Purebred Angus and reg. Angus heifers. Pottinger Angus Farm. Call Randy at (270) 324-3062 or Herman at (270) 324-3423 or e-mail pflangus@junio.com.


FOR SALE: Registered Boer Goats; bucks and nannies, fullbloods and percentages with papers, quality breeding and show stock, contact Larry Cole, Cole's Creek Boer Goats, Bowling Green, Ky., (270) 277-0543 or (502) 535-0084.

FOR SALE: Registered Angus bulls and heifers. 500 head of high quality, A.I. sired, solid patterned reds or blacks, great for beef and/or replacement. Lillian H. McFarland, (270) 843-5365. Also, bucks for sale.


FOR SALE: Registered bucks and nannies, fullbloods and percentages with papers, quality breeding and show stock, contact Larry Cole, Cole's Creek Boer Goats, Bowling Green, Ky., (270) 277-0543 or (502) 535-0084.


FOR SALE: Registered Angus cattle, bulls and heifers. Balanced EPDs, Fall Creek Angus, Monticello, Ky. (sample nights) (606) 348-6588.

FOR SALE: Registered and commercial Angus bulls. Good lines, large selection, 3-7 years old. Contact Jason Smith, (270) 846-4972 and leave a message.

FOR SALE: Modern Simmental bulls — polled. AI sired, solid patterned reds or blacks, great EPDs. Chowning’s Wind Rose Farm, Berea, Ky., (502) 246-7068, susan@aggressiveline.net.

FOR SALE: Registered Angus bulls and heifers. Call (808) 633-6432, days (859) 221-5958.

FOR SALE: Mature registered Beefmaster bulls. Call (270) 242-7168.


FOR SALE: Registered full-blood Pinzgauer heifers and bulls ready for service. Contact: Dickson’s Pinzgauer Farm, Bowling Green, Ky., (270) 843-1390 or (270) 791-5399.

PLANS TO BUILD YOUR OWN BANDSAW MILL: “The Lum-BRJak” can saw up to a 30” diameter log. “The Yellow•Jak•It” can saw up to a 36” diameter log. Introductory information: $30.00 U.S. or $44 Canada, U.S. funds only. Builders plans/ packages are $48.50 each U.S. or $51 each Canada (in U.S. funds only). A builders 849 min. video w/ 40 page supplement book, some price plans. As plans. Call or write Bill Reks, 7104B US Hwy 231 S., Cromwell, KY 42333-9665, (270) 274-3361.

PORTABLE BANDSAW MILL: 24 horse tone, 36 in. diameter x 16 ft. length log capacity, 17” throat depth, trailer package – $6,500. Will also build to your specifications. Contact Jonathan 8 a.m.-5 p.m. CT weekdays @ (270) 401-1529.

PROPERTY FOR SALE

164 ACRE FARM IN LOGAN COUNTY: Fenced and creek for water, turkey and small game for hunting. 20 minutes from Bowling Green, very private on Old Greenville Rd with county water available. Priced to sell at $179,000. Call (270) 542-6844.

FARM FOR SALE: 621 Cunningham Rd., Georgetown, Ky., 67 acres, house, shed, barn, 2 garden plots and orchards. 4.702 square foot features rough-hewn log exterior / interior hardwood flooring / vaulted ceilings / 3 fireplaces, 4 bedrooms, 4 bathrooms, 2 covered porches, hot tub, finished basement with second kitchen, 2 car garage, central air, propane heat, extra hot water heaters and much more. Total acreage of appx. 2861. Contact Debra Smith, (502) 868-7599 or dsmith21@worldnet.att.net.

120 ACRE FARM FOR SALE, Williamsburg, Ky. (Whitley Co.) S-bedroom house, 1 bath, full basement. Three ponds, 2-stocked with fish. Three barns and other buildings. Creek runs through property. Call (606) 549-2524.

BEAUTIFUL BUILDING LOTS: .10 left. All have growing timber or market-ready Christmas trees. One stocked pond, good hunting; approved for septic system; goodiquer approximately 400 feet deep. Meade County, northwest of Brandenburg, Reasonably priced from $11,054. Timber Trace, (502) 339-6455.

88-ACRE FARM, with barns, deep well, ponds, and timber. Adjacent house on 18-acre hilltop, four years old, 4,600 sq. ft. Timber Trace, (502) 339-6455.

SHEEP

For a full classified ads listing, visit KentuckyAgriculturalNews.com
Honorable mention

These photos are among seven entries that earned Honorable Mention in the Kentucky Department of Agriculture’s photo contest. Top: Jim Tom Galbreath of Flemingsburg takes a break with Reba and Sally G. at the 2002 Kentucky State Fair. Middle left: Jacob Sheeley, 3, of Mount Eden, feeds his first heifer, Dancie. Middle right: Lucas Elliott and Ellie Gore pick wild jonquils on their great-grandfather’s farm near Paducah. Bottom left: A mower is covered in a blanket of snow in Metcalfe County. Bottom right: A mare is silhouetted at sunset in Bourbon County in November.