There are at least two farms in Kentucky that are older than the Bluegrass State itself. The legislature in Virginia, of which Kentucky was once a part, originally deeded Oak Lawn Farm in Woodford County in 1780, 226 years ago. Kentucky became a state 12 years later, in 1792.

The Gregg-Hardin-Stalker Farm in Shelby County came along in 1785 when the Virginia legislature issued a land grant of 9,750 acres in what was then Jefferson County, Va.

The farms are two of only a handful still operational in Kentucky that have been owned by the same family for at least 200 years. A book published in 1994, “Kentucky’s Historic Farms,” listed 39 bicentennial farms in the state.

**Oak Lawn Farm**

Woodford County led the state with eight bicentennial farms listed in the 12-year-old book, including Oak Lawn. Owner Hampton “Hoppy” Henton Jr.’s father, Hampton Henton Sr., still has the original deed for 1,000 acres. Fifty-one acres of the current 402-acre spread, located amid horse farms halfway between Versailles and Frankfort on scenic U.S. 60, is part of the original farm.

Henton is eight generations removed from original owner Joseph Henton, who was killed by Indians in 1780. That same year, he had paid 400 British pounds to purchase a pre-emption warrant for the land.

See WOODFORD, page 6
Kentucky Agricultural News

KDA building new lab to help gas consumers

Frankfort facility may pay for itself

By CHRIS ALDRIDGE
Kentucky Agricultural News

A new motor fuel laboratory will help the Kentucky Department of Agriculture do an even better job of making sure Kentucky motorists get their money’s worth at the pump. The lab was approved in this year’s session of the General Assembly.

The $1.65 million lab will be an important weapon in the KDA’s consumer protection arsenal at a time when Kentuckians are paying nearly $3 for a gallon of gasoline. The Department is required by law to test gasoline pumps for accuracy and check the quality of motor fuel at each of the 3,500 registered motor fuel retailers in the Commonwealth.

“We also test fuel quality to ensure that Kentuckians get what they pay their hard-earned money for,” Agriculture Commissioner Richie Farmer said. “We also test fuel quality to ensure that Kentucky doesn’t become a dumping ground for bad gas and to enforce our state’s ban on MTBE.” MTBE, or methyl tertiary butyl ether, is a fuel additive that has been banned in Kentucky and other states because it has been found to contaminate groundwater.

Years of budget cuts, exploding costs and rising demand have affected the Department’s ability to test motor fuel for quality and inspect fuel pumps for accuracy. Fuel tests currently are performed by a commercial lab in Nashville, Tenn. The skyrocketing cost of the test has forced the KDA to reduce the number of tests it makes from 6,000 when the program started 20 years ago to 600 this year.

“There were 3.4 billion gallons of motor fuel purchased in Kentucky last year, so 600 samples representing 3.4 billion gallons is not acceptable,” said Tom Bloemer, administrative branch manager of the KDA’s Division of Regulation and Inspection. “I think it’ll pay for itself in a relatively short period of time.”

Less than 7 percent of the state’s pumps failed to meet state standards for accuracy in 2005. If you suspect that a pump may not be accurate, call the Division of Regulation and Inspection at (502) 573-0282. An inspector will test the pump, usually within 48 hours of notification.

Kentucky starts program to help new farmers get capital

Governor’s Office of Agricultural Policy

The Kentucky Agricultural Finance Corporation has created a Beginning Farmer Loan program that will be administered through lenders with offices located in Kentucky.

This program is designed to assist applicants in formulating a business plan, securing needed expertise, and receiving the capital to prepare their farming operation for a successful future.

The Kentucky Agricultural Development Board (KADB) approved $2 million earlier this year for this program. The KADB in its November planning meeting revised its Guiding Principles to include: “The Board will seek programs to enhance the viability of young farmers and part-time farmers in agriculture.”

These funds will be made available to producers meeting eligibility criteria established by KAFC. There must be a commitment by a “lead lender” to work with the borrower to implement the five-year business plan and to provide additional financing as the borrower becomes eligible. Also, identification of a mentor who is willing to advise the borrower on record-keeping and business analysis during the term of the loan will be required. Other requirements are as follows:

1. A beginning Farmer or Rancher is defined as:
   • A person who has not operated a farm or ranch for more than 10 years.
   • A person who has substantively participated in the business operation of a farm or ranch for at least three years.
   • A person who does not own a farm or ranch greater than 30 percent of the average farm or ranch size in the county where his or her operation is located.

2. The applicant and spouse, if applicable, must have a net worth of less than $250,000.

3. The applicant’s personal off-farm income must be less than $50,000 annually, and the total household income must be less than $75,000.

4. An interest rate of 2 percent will be offered, and the rate will be fixed for the term of the loan. A 1 percent servicing fee will be added to the KAFC rate by the lender.

5. Maximum loan term will not exceed 10 years, and there will be no penalty for early prepayment.

6. All loans will be secured with both fixed assets and the personal guaranty of the borrower.

7. The applicant must provide a five-year business plan showing a reasonable return and an ability to retire the KAFC debt.

Lenders interested in offering this program and producers who are interested in applying are encouraged to contact Tim Hughes with KAFC at (502) 564-4627 for more information.
State fair display shows ag in Kentucky’s future

By CHRIS ALDRIDGE
Kentucky Agricultural News

Agriculture: It’s your future.”

That is the theme of the Kentucky Department of Agriculture’s exhibits at the Kentucky State Fair Aug. 17-27 at the Kentucky Exposition Center in Louisville.

“The state fair has traditionally been a showcase of the best Kentucky agriculture has to offer,” Agriculture Commissioner Richie Farmer said. “The Department’s theme and displays this year will show how important agriculture is in the everyday lives of Kentuckians and how it will become even more important in years to come.”

The KDA’s kid-friendly South Wing exhibits have been redesigned and will feature the journey grain makes from seed to the livestock feed trough and to our plates. A real cattle chute with scales will be on display. Another part of the exhibit will focus on biofuels such as ethanol and biodiesel made from corn and soybeans grown in Kentucky. Another exhibit will show unusual products made from corn, such as carpet and cat litter.

Among the interactive exhibits will be an all-terrain vehicle with a global positioning system (GPS) on it, showing how the ATV can be found in the event of a rollover accident. The exhibit will explain how farmers are using cutting-edge GPS technology to save money on fertilizer and pesticide.

Other exhibits will feature:
· a remote-controlled tractor course, where kids can learn about farm safety and crops;
· an agriculture mural that the kids can color; and
· the popular chick hatch, where fairgoers can watch baby chicks hatch from eggs in a glass incubator.

The KDA’s West Hall display will feature the Department’s one-of-a-kind tractor rollover simulator; the Smart-board interactive computer, where people can test their agricultural knowledge; exhibits of fruits, vegetables, bees, tobacco, hay and grain; a Kentucky Proud products booth, and a second chick hatch. The KDA’s Office of Consumer and Environmental Protection will host a booth that displays how the Department affects the lives of every Kentuckian every day. A Kentucky Proud tent will be outside the West Hall.

The fair will kick off Aug. 17 with the Commodity Breakfast, the KDA’s annual salute to Kentucky’s farm commodity organizations. The country ham show will follow, and the grand champion ham will be auctioned for charity at the Kentucky Farm Bureau Country Ham Breakfast on Aug. 24.

Division of Show and Fair Promotion staff will work the livestock shows that will take place throughout the fair, and Division of Animal Health staff will check health papers for all animals entered in the shows. The livestock schedule includes: dairy goats, poultry, pigeons and rabbits, Aug. 17-20; dairy cattle, Aug. 17-21; mules and jacks, Aug. 17-24; miniature horse show, Aug. 25-26; boer goats, Aug. 18-22; sheep, swine and beef cattle, Aug. 22-27, and draft horse pull, Aug. 27.

Again this year, Department staff will spray for mosquitoes and inspect amusement rides for safety.

Headlining concerts will be the American Idols Tour, Brad Paisley with Carrie Underwood and Eric Church, Rascal Flatts with Gary Allan, and Montgomery Gentry with Joe Nichols.

The World’s Championship Horse Show will be Aug. 20-26. More than 2,000 horses will compete for $1 million in premiums.

Tickets and more information about the state fair can be purchased at www.kystatefair.org or at the gate.

KDA awards FFA grant

Second season launches Aug. 22

Chef Parmesan and Derby the horse host the entertaining “Lunch Room Live” program in which they take children through the process of growing the ingredients to make pizza. Following the program, students get to milk a fiberglass cow, grind wheat into flour, test soil samples and participate in many other hands-on activities.

Founding sponsors of “Agriculture Adventures: Kentucky” are Kentucky Agriculture and Environment in the Classroom, the Kentucky Cattle- men’s Association, the Kentucky Pork Producers Association, the West Kentucky Growers Cooperative and the Kentucky Department of Agriculture. Contributing sponsors also include the Kentucky Corn Growers Association, the Kentucky Soybean Association and the Kentucky Small Grain Growers Association.

For more information on “Agriculture Adventures: Kentucky,” contact Rayetta Boone at (502) 564-4696 or rayetta.boone@ky.gov, or go to the KDA’s Web site, www.kyagr.com, and click on Education Resources in the pull-down menu.

www.kyagr.com
Organic ag offers opportunities

There’s nothing like a fresh, ripe tomato, an ear of sweet corn or a mess of green beans that was picked from the garden the same morning or the day before. Here in Kentucky, early gardens are bursting with lettuce, broccoli, cauliflower, peppers and much more. The “stars” of Kentucky’s vegetable harvest are coming on now, or will soon. Kentucky’s 98 farmers’ markets are shifting into high gear. Kentucky Proud produce can be found in stores and restaurants that participate in the Kentucky Department of Agriculture’s marketing program for foods raised, grown or processed in the Commonwealth. State resorts bought $21,491.45 of produce from Kentucky growers last year, and I expect that number to go up as growers and resort chefs develop better working relationships.

Perhaps the fastest growing – and potentially most lucrative – produce niche is organic. Consumers are willing to pay extra for certified organic foods. Large retailers are ramping up their organic offerings to meet the skyrocketing demand. Producers who raise their products according to federal organic standards can significantly increase the value of their products and the size of their bottom lines.

By mid-June, organically raised commercial yellow corn was bringing $1.78-$3.23 per bushel compared with $4.50-$6.75 for conventionally raised yellow corn, according to The New Farm Organic Price Index. The lowest-priced organic strawberries were getting 9 percent more than the highest-priced conventional strawberries. Organic cantaloupes were outpricing conventional cantaloupes by 24 percent and more. Organic tomatoes and green bell peppers were fetching up to 2½ times as much as conventional.

The Kentucky Department of Agriculture is authorized to certify organic farm operations. At this writing, Kentucky had 27 organic producers and 1,986.5 acres under certified organic production. Our organic program coordinator, Jake Schmitz, expects to certify up to 50 producers by the end of the year.

To be certified organic, you have to raise your crops and/or livestock in accordance with National Organic Program standards. You also have to stay current with the required paperwork. When you take the time to get certified, you assure the consumer that you are producing food that is organic by federal standards. You also are helping maintain the integrity of the program, and that adds value to your organic operation.

Contact Mac Stone or Jake Schmitz at the Kentucky Department of Agriculture for more information, and think about whether organic certification is right for your operation.
Legends, KDA cheer return of the Rocket

Baseball club promotes Ky. Proud

By TED SLOAN
Kentucky Agricultural News

Agriculture Commissioner Richie Farmer and dozens of Kentucky Department of Agriculture staff saw a Rocket Relaunch. Pitcher Roger Clemens’ first outing of the year coincided with Farmers/Dairy Night at Applebee’s Park, home of the Lexington Legends. Clemens pitched three innings for the Legends in his initial tune-up for his comeback with the Legends’ parent club, the Houston Astros.

The event was the high point of the Legends’ season-long Kentucky Proud promotion. The club sells Kentucky Proud foods at its home games.

“I am very excited about this partnership,” Commissioner Farmer said. “Kentucky Proud producers have a new market for their products. The Legends get to serve Kentucky Proud foods to their customers. Fans will discover why nothing else is close to Kentucky Proud. It’s a home run for everybody.”

“There is nothing better in the world than authentic Kentucky,” Lexington Legends President and CEO Alan Stein said. “The Lexington Legends are one of those, and we are thrilled to be able to team up with Kentucky Proud. Showcasing the best of the best, Kentucky products at Applebee’s Park seems like a match made in Kentucky heaven!”

Legends fans can feast on pork burgers, bratwursts and Italian sausage from Kentucky Heritage Meats, owned by John Medley of Springfield and supplied by Medley and 11 other Kentucky hog farmers. They also can enjoy all-beef foot-long hot dogs from Bluegrass Quality Meats of Crescent Springs and macaroni and cheese supplied by Culinary Standard Foods of Louisville.

The entire Kentucky Proud menu is available in the picnic area and the Kentucky Proud Chalet. The hot dogs and pork burgers also are offered at the Grill Cart and in the luxury suites. The bratwurst and Italian sausage are available in concession stands. The macaroni and cheese is served in the suites.

Kentucky Proud is the Kentucky Department of Agriculture’s marketing program for Kentucky-grown or -produced agricultural products. For more information on the Legends, go to www.lexingtonlegends.com. For more information about Kentucky Proud, go to www.kyproud.com.

Commissioner Farmer joins groundbreaking for biodiesel plant

Agriculture Commissioner Farmer addresses the crowd at a check presentation and groundbreaking in May for the new Owensboro Grain biodiesel plant. Commissioner Farmer and the Governor’s Office of Agricultural Policy presented checks for $5 million from the Kentucky Agricultural Finance Corp. and grants and loans totaling $1,151,250 from the Kentucky Agricultural Development Board for the new plant, which will produce up to 50 million gallons of biodiesel a year. Commissioner Farmer is chairman of the Kentucky Agricultural Finance Corp. and vice chairman of the Kentucky Agricultural Development Board. “Biodiesel gives Kentucky soybean growers a new market for their products,” Commissioner Farmer said. “This plant will have far-reaching economic benefits for this area.”
Woodford, Shelby farms still going

Continued from Page 1

“There may be another farm in Kentucky that’s been in existence longer, but I don’t know of it,” said Hoppy Henton, who lives in the stately brick farmhouse, which was built in 1810 at the end of a tree-lined driveway.

Tobacco and beef cattle have been constants on the farm since its origin. Hoppy is one of a shrinking number of farmers who continue to raise tobacco, despite the buyout that ended government price supports two years ago.

“Tobacco is the only thing that makes any money,” Hoppy said. “It doesn’t matter if you have 20, 50 or 100 acres. You can put in corn, soybeans, alfalfa, cattle, but nothing compares to tobacco, even as it is now.

“I’ve quit tobacco a lot of times. I’m convinced it’s something I should diversify away from. But I’m like a smoker – I always come back to it.”

Oak Lawn Farm is diversified with 100 acres of corn, 80 acres of soybeans, 50 acres of tobacco, 40 acres of winter wheat that is being harvested, and a mixed herd of 45 cattle, mostly black Angus. He tends all that with the help of only two farmhands.

Hoppy’s son, Nathaniel, works as a chef in Midway for Holly Hill Inn, a member of the Kentucky Department of Agriculture’s Kentucky Proud marketing program. He also works part-time on the farm, raising freshwater prawns in a half-acre pond. “That little pond generates about $5,000 per year,” Hoppy bragged.

Since he started farming full-time in 1975, Hoppy has seen some major changes in the business. What once was a lifestyle passed down from generation to generation has evolved into a business.

“The biggest change is there are just not many people left doing it,” he said. “And the ones that are are doing it on a much larger scale. They have a lot more capital invested and a lot less labor, so their risk has expanded exponentially.

“I spend more money on communications – like cell phones and fax machines – than my father spent on diesel fuel!” added Hoppy, who also operates a consulting business, Henton Farm Management.

Gregg-Hardin-Stalker Farm

Located two miles west of Simpsonville on U.S. 60, the farm is best-known for being the birthplace of the grandmother of former President Harry Truman. Harriet Louisa Gregg married Solomon Young and moved to Missouri. Their daughter, Martha Ellen, was Truman’s mother.

The future president traveled to the farm in 1932, according to “Kentucky’s Historic Farms,” to visit his cousins in the home built by his grandfather, William Gregg. That was two years before he entered national politics in 1934, when he was elected a
The Gregg-Hardin-Stalker Farm currently consists of 60 acres, 45 of which are part of the original 208 acres purchased by David Gregg on April 18, 1803. Thirty-five acres are still being harvested for hay. Up until two years ago, owner Charles Stalker grew tobacco and raised both dairy and beef cattle before quadruple bypass heart surgery forced him to stop farming.

“Last year was the first year I hadn’t had a tobacco crop in over 50 years,” Stalker said. The biggest change he saw during that half-century was the mechanization of farm work. “I went from milking cows by hand to a modern [automated] milking parlor at the end.”

Stalker, 74, is the sixth generation in his family to own the farm. He still lives in the historic farmhouse on the property with his wife, Violet.

“There’s been somebody in my family here for 200 years,” Stalker said. “My uncle was born here, and I eventually moved here in 1969. This house is almost 200 years old.”

The rear of the brick house dates back to 1803, and the two-story front was added in 1837. The home was entered into the National Register of Historic Places in 1984. William Gregg, David’s son, expanded the farm to as large as 1,500 acres in 1870.

Besides David Gregg, another man who purchased property as part of the Virginia land grant was John Simpson, after whom the town of Simpsonville was named.

The Purchase of Agricultural Conservation Easements (PACE) program did not receive funding from the Kentucky General Assembly for the 2006-2008 fiscal biennium in the 2006 legislative session.

“The PACE board is disappointed that funding for this valuable program was struck from the budget,” board Chair Frances Ann Brown said. “Federal grants are awarded on a dollar-for-dollar matching basis, so the lack of state funding will hamper our efforts to access federal money.”

PACE program coordinator Brent Frazier said the program still has funds available to cover administrative costs for services such as surveys and legal work associated with acquiring donations.

The PACE program buys and accepts donations of agricultural conservation easements. Conservation easements ensure that the land will remain available for agriculture and will not be converted to other uses in the future. The owners retain the right to farm the land as they always have and can sell the land at any time with the restrictions of the conservation easement.

Donating an agricultural conservation easement also has potential tax advantages. Anyone interested in donating a conservation easement should consult with a tax professional.

The PACE program has accepted donations of 27 easements totaling 3,815 acres. The program has purchased easements on 88 farms totaling 20,926 acres for nearly $17.9 million.

To find out more about donating an agricultural conservation easement, contact Frazier at (502) 564-4696 or brent.frazier@ky.gov.
Shelby’s Saddlebreds get wide array of guests

By TED SLOAN
Kentucky Agricultural News

Shelby County and its signature American Saddlebred industry get visitors from around the world. Just a few weeks ago, Charles Kramer received a request for information from Australia. Two years ago, a family from New Zealand spent a week in the bluegrass county.

“National and international travelers come to Kentucky because of the horse industry,” said Kramer, the Shelbyville-Shelby County tourism director. “Because we’re marketed as the American Saddlebred Capital of the World, that gets their attention.”

Kramer said tourism generates $43 million a year in economic activity in Shelby County, and most of it is related to the horse industry. He said the community began marketing its status in the Saddlebred industry more aggressively a few years ago, and tourists increasingly use the Internet to search for travel destinations.

“Our numbers [of tourists] were still growing when the state’s numbers were flat,” Kramer said.

Kramer takes visitors on tours of some of Shelby County’s more than 40 American Saddlebred farms. On a recent week he led eight coaches filled with out-of-town guests on a horse farm tour. “Not a day goes by that we don’t have visitation because of the Saddlebred industry,” he said.

Visitors to an American Saddlebred farm get a close-up look at the industry. “We schedule our tours so they can come into the arena and have the horses work around them,” Kramer said. “It’s a pretty interactive tour.”

Shelby County’s horse industry takes center stage during the Shelbyville Horse Show. This year’s event is scheduled for Aug. 2-5. Some 400-500 horses will compete for premiums and trophies worth more than $16,000, said R.H. Bennett, the show manager.

Kramer estimated that the Shelbyville Horse show attracts a four-day total of up to 28,000 people.

Bennett said 80 percent of the competitors in the horse show are local; the rest come from all over the United States. He said most of the horsemen use the show as a tune-up for the World’s Championship Horse Show in Louisville later in August and remain in the area between shows.

Bennett and his brother, Edward, owner of historic Undulata Farm, started the Shelbyville Horse Show in 1990.

“We wanted to marry the Saddlebred industry to the local community,” R.H. Bennett said. “It was like a behind-the-scenes factory. The Shelbyville Horse Show gives us the opportunity to exhibit what we build in our ‘factories.’”

For more information on horse farm tours in Shelby County, contact Kramer at 1-800-680-6388 or at tours4u@bellsouth.net, or go to the Shelbyville-Shelby County Tourist Bureau Web site, www.shelbyvilleky.com.

KDA stages mock mower mishap

Top: Tyler Gaines, 7, of Versailles, watches Georgetown-Scott County rescue workers in a mock lawn mower accident June 17 in Georgetown. Bottom: Rescuers treat “victim” Maria Maldonado Smith of the Kentucky Department of Agriculture. The KDA’s Farm and Home Safety Program staged the accident to stress mower safety.

Mountain station hosts UK agriculture field day

Visitors to Robinson Station’s field day festivities Sept. 28 can expect all the staples of such events – demonstrations, informational tours and exhibits. They can also look forward to some good, old-fashioned fun.

Alongside presentations that showcase the many research projects under way at the University of Kentucky College of Agriculture experiment station will be a butter churning display, a corn shuck flower show, and an exhibition of sweet sorghum production. A Kentucky quilt show and antique farm equipment display will also be offered, and young people will be able to “Win with Wood.”

“The field day program at the Robinson Station will literally offer something for everyone,” said David Ditsch, Extension agronomy specialist and superintendent of the experiment station. “Adults and youth will learn about the many progressive things we’re doing here as well as experience some of the rich history of the region.”

Field day events begin with registration at 8:30 a.m., and the festivities start at 9:30 a.m. The morning will be filled with presentations, including a farmers’ market workshop, “Year-round Grazing on Steep Terrain,” basic horse management and goat production. A variety of events for young people are also planned, including an introduction to global positioning system technology, all-terrain vehicle safety, a golf course management workshop titled “Careers in Turf Management” and a “Where Has Your Water Been?” presentation.

Tours of ongoing field research and facilities will begin at 3 p.m., and exhibits and demonstrations will be held throughout the day. Robinson Station is located in the Breathitt County hamlet of Quicksand.

For more information about the Robinson Station field day, call (606) 666-2438, ext. 221.
Regional grocer sells Kentucky Proud pork

By TED SLOAN
Kentucky Agricultural News

Remke Market customers now can buy Kentucky Proud Italian sausages, brats and breakfast links made by eight Washington County pork producers.

Kentucky Heritage Meats, headed by John Medley of Springfield, is expected to sell about $250,000 worth of products to the northern Kentucky grocery chain in the initial phase of the partnership. Remke will sell the products under its store brand. The packaging includes the Kentucky Proud logo, which will tell Remke customers the product was produced in Kentucky by Kentucky farmers.

“We limit the items we put the Remke name on to premium-quality products that we think are better than the national brands,” Remke Markets President Eric Rabe said. “We are excited about the potential of this partnership. We think it’s a home run.”

Medley plans to expand the Kentucky Heritage Meats production facility to meet the growing demand. He and the other farmers under the Kentucky Heritage Meats umbrella will increase production and may seek more producers.

Remke launched Kentucky Proud promotions in its seven northern Kentucky stores last December and has reported tremendous success. The employee-owned chain sells more than 200 Kentucky Proud products.

“We have had more positive input from our customers about Kentucky Proud than anything we have done in the last couple of years,” Rabe said. “Our customers enjoy the products, but they also feel good about buying things from people in the state.”

The Kentucky Department of Agriculture and its Kentucky Proud marketing partner, Allied Food Marketers, brokered the deals between Remke and the Kentucky Proud producers.

A message to subscribers

By CHRIS ALDRIDGE
Kentucky Agricultural News

The Kentucky Department of Agriculture is prepared to respond quickly to an emergency, thanks to a new mobile command center.

The $101,800 mobile command center is a 44-foot trailer outfitted with radios and other equipment, allowing it to communicate with other state, federal and local authorities. The unit will be staffed by KDA officials and towed to the scene of an agricultural emergency such as a foreign animal disease outbreak.

“Government’s first responsibility is to protect the people. Since 9/11, the KDA has worked hard to upgrade its capabilities to respond to any type of agricultural emergency, from animal disease outbreaks to acts of terrorism,” Agriculture Commissioner Richie Farmer said. “Last year’s hurricanes reminded us all that it’s important to act quickly and decisively in the event of an emergency. The mobile command center will enable the Department to bring the necessary resources to bear to an emergency scene, and do it fast.”

“The mobile command center has radio equipment that allows us to have a degree of interoperability with mobile responders or other state agencies,” said Dr. Ed Hall, assistant director of the KDA’s Division of Animal Health. “We have the ability to program our radios to talk to anybody. So if there’s a problem anywhere, we have the capability to move into that section of Kentucky and set up an operations center there.”

The mobile command center was purchased with a $67,000 grant from the Kentucky Office of Homeland Security for the communications equipment and a $34,800 grant from the Kentucky Division of Emergency Management for the trailer, which will be stored ready to roll at the Boone National Guard Center in Frankfort.

Hall came up with the idea of a mobile command center during a visit to North Carolina. “Their people [in the North Carolina Department of Agriculture and Consumer Services] have vehicles they can operate out of in an emergency,” he said. Hall thought a similar unit for the KDA would improve its emergency response capacity and benefit Kentucky’s citizens.
H.J. Baker recalls animal feed products
Special to KAN

H.J. Baker and Bro. has announced that it is recalling products used as ingredients in animal feed in cooperation with the U.S. Food and Drug Administration.

The Westport, Conn.-based company has begun efforts to retrieve Pro Pak with Porcine Meat and Bone, Pro-Lak, and Pro-Amino II produced at its Albertville, Ala., facility. The action is being taken to address potential risk of unintentional contamination with ruminant-derived protein that may have occurred at the Alabama plant from August 2005 to June 2006. Certain mammalian protein is prohibited for use in ruminant feed.

The products were distributed in bulk or bags to feed manufacturers and dairy farms in Kentucky, Georgia, Michigan, Florida, Alabama, Tennessee, Mississippi, California and Louisiana.

Anyone who has received any of the recalled products is advised to discontinue their use immediately, quarantine the product and contact the manufacturer at (501) 664-4870 for further instructions.

Web site provides soybean updates
UK College of Agriculture

The latest information for Kentucky farmers on soybean aphids and rust is only a click away, thanks to a Web site that tracks state and national data.

The U.S. Department of Agriculture-sponsored Web site, www.sbrusa.net, will include rust information and commentaries from Don Hershman, University of Kentucky College of Agriculture plant pathologist. Doug Johnson, UK entomologist, will provide information from Kentucky on soybean aphids and Chad Lee, UK agronomist, will assist with agronomic information.

The Web site was used last year to track soybean rust in the United States. This year it is being expanded to track soybean aphids.

Information available on the site includes observations and management and scouting recommendations. It also provides tools for soybean producers to document their good farming practices.

Farm Bureau hosts meetings on ag legislation
Special to KAN

Kentucky Farm Bureau will host a series of eight Farm Bill Speak-Up meetings around the state this summer to solicit input from Kentucky farmers on content and direction of new farm program legislation.

The series will seek testimony on extending or altering provisions governing a variety of federal farm and conservation programs. Comments gathered during the sessions will be compiled and condensed into policy recommendations for eventual consideration by Farm Bureau’s annual meeting voting delegates, according to KFB President Marshall Coyle.

For a meeting schedule, go to www.kyfb.com.

Workshops offer info on owning a B&B
Special to KAN

Anyone who is considering opening a bed and breakfast or a Kentucky Farm Stay is invited to a series of three workshops in July hosted by the Bed and Breakfast Association of Kentucky.

The Aspiring Innkeepers’ Workshops are set for July 10 at Swann’s Nest B&B, a Kentucky Farm Stays destination in Lexington; July 17 at Lakeview Point B&B in Burgin, and July 24 at Bennett House B&B in Richmond. The workshops will take place from 6-8 p.m. EDT each evening.

The workshops will offer information on business planning, supplies, furnishings, marketing, legal and financial issues and other aspects of the innkeeping lifestyle. Marc Johnson of the Kentucky Cabinet for Economic Development is scheduled to speak.

The cost for all three sessions is $275 per person, $350 per couple or $125 for BBAK members.

For more information on the Aspiring Innkeepers’ Workshops, contact Todd Allen toll-free at 1-800-886-7546 or go to www.kentuckybb.com.

WANTED TO BUY: Ewe lambs. Simpson Farms, (606) 561-6860.

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


FOR SALE: Purebred Charolais Bulls. Hamilton Charolais, Stamping Ground, 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: Lovable and friendly llamas, males and females of all ages, breeding pairs, stud quality / vet 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 dcrycreek@fuse.net.


BOER GOATS 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) 777-0054 or (502) 535-0054.

FOR SALE: Registered Boer goats; bucks and nannies, fullbloods and percentages with papers. Garden Gate Boer Goats, (270) 325-2972.

MINIATURE HORSES, for fun and profit. AMHA registered. DNA’d horses of quality. Reasonable prices. Jean Daniels, Forest Farm Miniature Horses, 8080 Subtle Road, Edmonton, Kentucky 42129, phone (270) 432-5836, e-mail a61853@crtc.com, Web page www.minihorse.ws.


FOR SALE: Registered Boer goats; bucks and nannies, full bloods and percentage with papers. Call (270) 749-4232.

FOR SALE: For the University of Kentucky offers thoroughbred and quarter horses of various ages for sale during the year. For information about available horses, call (859) 257-7509.


FOR SALE: Registered full-blood Pinzgauer heifers and bulls ready for service. Contact: Dickson’s Pinzgauer Farm, Bowling Green, Ky., (270) 529-2962.

KENTUCKY SAMPLER COOKBOOK is a cumulative work of the members and friends of The Embroiderers’ Guild of America, Louisville Chapter. Great gift. Send $10 plus $2 post-age to Judi Smith, 4605 Southern Pkwy, Louisville, KY 40214.

FOR SALE: Arabian Coloring Book designed by country artist Diana Blair. $5 each retail or $3 for orders of 12 or more. Contact: Diana Blair, 370 Jenkins Rd., Bowling Green, KY 42101-9439, (270) 781-5751, FAX: (270) 842-0236.

WANTED: To Buy: Old barns, old log cabins and old wood. Call (859) 294-0390.

WANTED: Kentucky State Fair programs, ribbons, other items. Also, programs, books, etc. related to Saddle Horses and Hackneys. Send item, condition, price. E-mail tccsao@aol.com or write Box 309, Lexington, KY 40508.

FOR SALE: 22” x 28” print of Lewisburg, Ky. – shows old Lewisburg High School, Lewisburg Methodist Church, Mt. Pleasant Baptist Church, Lewisburg Bank, Gower drugstore, Old Ranger Cafe, Diamond Springs Hotel. $30. Contact Patricia Cauley Foster, 923 McPhersones, Madisonville, KY 42431, (270) 821-0885.


KENTUCKY HOSPITALITY II cookbook by the Ky. Federation of Women’s Clubs contains over 1,000 recipes from members across the state plus excellent history of our state and is on sale for $20. Make check out to KFWC and mail to Romenza Johnson, 3341 Cemetery Rd., Bowling Green, KY 42103.

FOR SALE: Cookbook. $10 includes S&H. A collection of Family Favorite Recipes compiled by the members of Mt. Lebanon Missionary Baptist Church at Alvaton, Ky. Contact Michelle Corder, 1533 Cooper Dearing Road, Alvaton, Ky. 42122.

I DO MACHINE QUILTING, pretty designs. I turn, patch & thread, reasonable prices. Mail top & lining to me & I will mail back to you plus postage. (270) 842-0430.


WANTED TO BUY: Ewe lambs. Simpson Farms, (606) 561-6860.

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


FOR SALE: Purebred Charolais Bulls. Hamilton Charolais, Stamping Ground, 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: Lovable and friendly llamas, males and females of all ages, breeding pairs, stud quality / vet 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 dcrycreek@fuse.net.


BOER GOATS 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) 777-0054 or (502) 535-0054.

FOR SALE: Registered Boer goats; bucks and nannies, fullbloods and percentages with papers. Garden Gate Boer Goats, (270) 325-2972.

MINIATURE HORSES, for fun and profit. AMHA registered. DNA’d horses of quality. Reasonable prices. Jean Daniels, Forest Farm Miniature Horses, 8080 Subtle Road, Edmonton, Kentucky 42129, phone (270) 432-5836, e-mail a61853@crtc.com, Web page www.minihorse.ws.


FOR SALE: Registered Boer goats; bucks and nannies, full bloods and percentage with papers. Call (270) 749-4232.
Make this a Kentucky Proud summer

Chef Nancy Russman, a culinary arts teacher from Louisville, traveled to six Kentucky farmers’ markets last summer to demonstrate recipes for grilling made with Kentucky Proud meats, fish, freshwater shrimp and poultry. Try some of these recipes at your next cookout!

**Italian Ground Beef or Pork**

*from Chef Nancy Russman*

- Ground beef or pork: 1 pound
- Garlic, fresh minced: 1 teaspoon
- Salt: 1/4 teaspoon
- Pepper, black ground: 1/4 teaspoon
- Italian seasoning: 3/4 teaspoon
- Eggs, large: 1 each
- Bread crumbs, fine: 1/2 cup or 1 slice of bread made into crumbs

In a large bowl, combine all ingredients. Form into 8 balls or 4 patties. Cook on the grill or in an oven preheated to 375 degrees until cooked through. Serve the meatballs with your favorite tomato sauce or serve the burgers on your favorite buns with fresh sliced tomatoes.

**Honey and Garlic Chicken**

*from Chef Nancy Russman*

- Chicken pieces: 8 pieces/1 chicken
- Garlic, fresh minced: 2 cloves
- Lemon juice: 2 tablespoons
- Soy sauce: 2 tablespoons
- Vegetable oil: 4 tablespoons or 3/4 cup
- Honey: 1/3 cup
- Worcestershire sauce: 1/3 cup
- Garlic, fresh minced: 2 cloves
- Salt and pepper: to taste

Mix in bowl, blender or food processor the minced garlic, lemon juice, soy sauce and vegetable oil and marinate chicken in mixture; cover and refrigerate up to 2 hours. Grill the chicken or cook in an oven at 375 degrees until cooked through. Blend remaining ingredients in a bowl, blender or food processor. Put cooked chicken on a platter and pour honey sauce over the pieces.

**Mardi Gras Burgers**

*from Chef Nancy Russman*

- Ground beef: 1/2 pound
- Ground pork: 1/2 pound
- Salt: 1/4 teaspoon
- Pepper, black ground: 1/4 teaspoon
- Pepper, cayenne (optional): 1/4 teaspoon
- Paprika: 1/4 teaspoon
- Italian seasoning: 1/4 teaspoon
- Garlic powder: 1/4 teaspoon
- Tomato, sliced: 1 ripe tomato
- Onion, red sliced: 4 thin slices
- Green bell pepper, sliced into rounds: 4 slices
- Rice, white, cooked: 2 cups

In a bowl, mix first eight ingredients (at left) and form into four patties. Cook burgers on a grill or in an oven preheated to 375 degrees until done through. Place cooked burgers on top of rice and garnish with slice tomato, onion and green bell pepper.

*You may substitute 1 teaspoon of your favorite Cajun spices for all the items marked by a *. 