



Kentucky



AGRICULTURAL News

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PERIODICAL POSTAGE PAID

Trout from the mountains

Harlan college, Louisville company work together

By TED SLOAN

Kentucky Agricultural News

Shuckman's Fish Company & Smokery, like its namesake, never stands still.

Owner Lewis Shuckman constantly is working on ideas to improve and add to his Louisville-based company's line of Kentucky Proud smoked fish and Kentucky caviar products. One ambitious plan would establish an aquaculture business deep in the mountains of southeastern Kentucky.

Shuckman plans to work with Southeast Kentucky Community and Technical College in Harlan County to build a fish processing plant in the area. The college is raising rainbow trout in water from abandoned coal mines and helping a nearby high school raise tilapia in tap water as an aquaculture demonstration project. SKCTC is recruiting prospective fish farmers to help them get into aquaculture production on their own.

Shuckman and Paul Pratt, SKCTC dean of community and business development, agree that aquaculture has tremendous potential for the region.

"We're going to make this thing happen. This is going to be huge," Shuckman said. He estimated the plant will be completed by mid-2006.

The water in which the trout are raised flows from the mouth of an abandoned mine in the Benham-Lynch historic mining corridor near the Virginia border. It stays at a constant 50-55 degrees. It produces trout that are very firm and have a natural taste, Shuckman said.

"You couldn't design a better environment for raising trout," he said.

Dr. James Tidwell, director of the See **SHUCKMAN**, page 8



Ted Sloan

Lewis Shuckman operates a machine that vacuum-packs his company's smoked fish products.

They're

Kentucky Proud

Kentucky Proud defines agricultural products that are raised or produced in Kentucky by Kentuckians – delicious blackberry jam, rich-tasting Kentucky country ham, mouth-watering tomatoes and melons, and much more – all produced with the greatest care to offer a special treat to families throughout Kentucky, the nation and the world.

Kentucky Proud also means the people behind those products – people willing to take chances and try new things, people who won't settle for second best, people who love farm life.

In this issue of Kentucky Agricultural News, we begin an ongoing series of profiles of Kentucky agricultural businesses that have become household names in the Commonwealth. Some are developing a national audience and even a global following. Read more profiles on pages 2 and 3, and Commissioner Richie Farmer's column on page 4.



Roger Snell

Kenny Mattingly works in his "cheese laboratory" in Barren County.

Kenny's uses old-world ways to make 21st century cheese

By ROGER SNELL

Kentucky Agricultural News

Contented cows are the first step in making Kenny's Farmhouse Cheese - 122 pure-bred Holsteins dotting the 203-acre farm near Austin in Barren County.

The work for Kenny Mattingly, his family and farm hands from South America begins at 5 a.m. with the milking. The raw milk is piped to a sanitary, all-white room that looks like a science lab - more precisely, a cheese laboratory.

Mattingly fills a large stainless steel vat with the fresh, unprocessed raw milk, constantly stirring, heating and adding a bacterial culture from France that naturally begins the conversion to cheese. Tiny bits of curd begin forming and then the texture thickens after lots of mixing and stirring combined with heating the vat to a precise temperature.

Mattingly has perfected the process on this remote Kentucky farm, following the best techniques of makers of artisan cheese discovered centuries ago on European farmsteads.

Because the milk is so fresh, pasteurizing is not necessary. The heat and the cheese-making process preserve naturally beneficial enzymes in the milk, aiding digestion of lactose and absorption of calcium. Just as important, raw milk cheese has a much richer depth of flavor.

Mattingly's Kentucky Proud cheeses are getting him all kinds of attention at such high-profile venues as the Kentucky Derby, five-star restaurants in Chicago, and top Louisville res-

taurants such as Limestone, Lilly's, and Jicama Grill.

Mattingly now makes seven varieties of cheese: Cheddar, Colby, Jack, Asiago, Gouda, Swiss and Havarti. He has just as many different flavors, including Garlic Paprika Jack, Jalapeno Jack, Sun-Dried Tomato and Basil Cheddar.

Gil Logan, head chef at Churchill Downs, is one of Mattingly's largest customers. Logan ordered 1,000 pounds each of Gouda and Colby last year and another 1,000-pound special recipe of Cranberry Havarti that was served through the Thanksgiving and Christmas holidays at Churchill Downs.

"His cheese is outstanding, and I would buy out everything that he makes, but I don't want to take away his entire market," Logan said.

"My personal favorite is the horseradish cheddar, which I'm going to melt on our Kentucky corned beef sandwiches this year," Logan said.

Mattingly is experimenting with adding Bleu cheese, but only after a planned expansion. He is considering his largest expansion and personal investment since opening in 1998.

Kenny's Farmhouse Cheese, which was served at President George W. Bush's second inauguration ball, can be found at Wild Oats; Doll's Market and Paul's Fruit Market in Louisville; Slone's Signature Markets in Lexington; Houchens supermarkets in southern Kentucky, and Good Food Co-ops.

For more information or to arrange a tour, e-mail Kenny@kennyscheese.com or log on to www.kennyscheese.com.

Washington Co. farmer again feeds Derby crowd

By CHRIS ALDRIDGE

Kentucky Agricultural News

FRANKFORT, Ky. — John Medley will again feed Kentucky Derby- and Oaks-goers' ravenous appetite for pork on the first weekend in May.

A year after supplying the historic racetrack with six tons of pork, the Washington County hog farmer is preparing to provide what could be a bigger order this spring.

"It'll be that much or more," Medley said. "It should be more."

In addition to pork, Medley's retail store in the Buechel suburb of Louisville, Kentucky Heritage Meats, will supply lamb and beef to Churchill Downs this year.

"We'll have somewhere between 200-250 lambs available for him," Medley said, referring to the Downs' Executive Chef, Gil Logan. "We haven't really nailed down numbers on beef yet. Creekstone Farms (of Campbellsburg) will be providing that (to Kentucky Heritage Meats) again."

New additions to the growing list of Kentucky producers providing food for Churchill Downs include Mark Wheatley, a shiitake mushroom grower

in Washington County, and Jim David Meats of Uniontown, which will provide ham products.

Kentucky Heritage Meats, a member of the Kentucky Department of Agriculture's Kentucky Proud marketing program, is supplied by Medley's own Happy Hollow Farms, a central Kentucky hog marketing cooperative near Springfield. The store carries beef from Kentucky Home Grown Beef in Washington County. Lamb and brown eggs are also sold. Medley is "entertaining the idea" of satisfying the demand for free-range chicken in the near future.

Kentucky Heritage Meats stayed busy over the holidays, shipping whole Kentucky hams from New York to South Carolina on the east coast, as far south as Texas, and as far north as the Canadian province of Quebec.

Medley considered opening a second store before the Kentucky Proud program enabled him to expand the number of stores in the Louisville area that sell his products from one to five. "Now we're partnering with other retailers in the Louisville area - Health and Harvest, Doll's Market, Seafood Connection and Garden Gate Produce," he added. "All are Kentucky Proud vendors."

Great sausage, 'good' slogan drive Simpsonville business

By WARREN BEELER

Kentucky Agricultural News

Sausage is Purnell's business.

How is business? Like the sausage, "It's Good!" Purnell's Old Folks Country Sausage Company has used a plan to produce consistently good Kentucky Proud products and its famous slogan to grow into a multi-million dollar organization that employs more than 250 people since it moved to its present site in Simpsonville 50 years ago.

Al Purnell is the marketer, the spokesman, and probably one of the most recognized people in Kentucky for his role as the face of the company's advertising campaign. Bob Purnell is the bookkeeper and the behind-the-scenes business manager. He still signs every check by hand, other than payroll. Todd Purnell (Al's son) is now the president of the company, overseeing most every aspect of the business that produces approximately 500,000 pounds of products a week.

The current craze is Purnell's con-

veniently pre-cooked sausage and biscuit. At the Simpsonville plant, a cooked patty finds its way between two halves of a biscuit quicker than you can say "It's Good!" Just stick them in the microwave, and in no time you have breakfast. Purnell's sells links, gravy, seasonings for Cracker Barrel and the world's only whole beef sausage.

Purnell's pays close attention to every detail, from the quality of sows purchased to the adjustments made in response to consumer demands. The company's dedication to producing a consistent product that is good day after day and week after week has built it an enormous repeat customer base.

The success of Purnell's Old Folks Country Sausage was no accident, but a plan to make consistent high quality products with confidence that once people tried and liked it, they would buy it again. Even more remarkable, Al Purnell has developed an advertising campaign that is unique to him and his company in a time where everyone in advertising is trying to achieve just that.

Poultry production chain linked to Kentucky Derby

Wanted: More producers

By CHRIS ALDRIDGE

Kentucky Agricultural News

When Churchill Downs Executive Chef Gil Logan was looking for a local source to fill an order for 500 free-range chickens for the upcoming Kentucky Derby, the Kentucky Department of Agriculture's marketing office knew where to turn.

Matt John, owner of the small Clark County hatchery Shady Lane Poultry Farm, and poultry processor Tim Mracek are teaming up to fill Logan's order. John supplied the chicks and Mracek will prepare the final product at his new independent processing plant near Bowling Green. But they needed someone in between to raise the chickens.

Enter Mracek's neighbors, the Peters family. On their modest 20-acre Warren County farm, the family's eight children are currently raising more than 600 chicks they purchased from John. The Peters kids are growing the chickens organically, without the use of antibiotics or growth hormones, and not confining them in coops – hence the term “free range.”

Mracek's plant, S.S. Enterprises Inc., will buy 500 of the birds when they reach between 2½ to 3 pounds for processing in late April. Logan will serve the chicken at Churchill Downs May 7 during the 131st Run for the Roses.

“Those kids are growing all my birds for the Derby,” Mracek said. “Their parents are helping them to teach them about free enterprise, and the kids are getting all the profit from it. There's a possibility those kids can make \$300 per 100 [chickens].”

Mracek said the Peters children provide an excellent example of how Kentucky's tobacco-dependent farmers can cope with life without quota dollars.

“There's a way growers can make some money and don't have to have 5,000 acres to do it,” Mracek said. “I'm educating farmers that have a little room and a little time to raise chickens. ... This is a great opportunity for small farm operators.”

Warren Beeler, assistant director of the KDA's Value-Added Animal and Aquaculture Production Division, said the cost of raising free-range chickens is minimal. He said the initial expense is about \$1 per chick, with each one con-

suming between \$2-2.25 worth of feed during its six- to eight-week lifespan.

Mracek's 2,080-square-foot plant is the only processor in the state operating independently, complete with an on-site inspector from the United States Department of Agriculture. Mracek's five-employee operation can process and package 600-900 birds a week, depending on whether it's running two or three days, with a maximum capacity of 50,000 birds per year.

Mracek claims his free-range broiler chickens taste better and are healthier than traditional poultry raised in confinement.

“We're going for the health-conscious market,” he said. “They're raised in a healthy environment. They get sunlight and fresh air.”

Logan said there is a “huge difference” in the taste of free-range chicken compared with conventional chicken.

Mracek said despite the higher cost of free-range chicken, current production does not meet current demand.

“There are some people that want organic food and will pay more for it,” he said. “I'm trying to cater to the real nice, white-tablecloth restaurants that want fresh food.”

“This niche market was almost out of reach until the Mraceks' facility,” Beeler said. “Demand appears to be significant, while supply has been lacking due partially to the lack of availability of USDA inspection and harvesting. The Mraceks have solved this problem.”

Mracek has about a quarter of a million dollars invested in the plant and needs to process about 30,000 birds a year to stay in business. In the final seven months of last year, the plant processed more than 5,000, which he said was “pretty good, considering advertising was basically word of mouth.”

“I'm beating the bushes, trying to let people know I'm available,” he said. “I want to let farmers know I can provide processing and packaging. They can run the chickens through the plant, take them home, and sell them; or I can buy them and sell them myself.”

Mracek says that consolidation in the food industry has squeezed out some small producers and has made it difficult for independent operators such as him to compete. “That's why I'm a big supporter of Kentucky Proud products,” he said. “If you buy Kentucky products, your dollars don't go off to some corporate office out of state. Your dollars stay right here and circulate, and that's important to our state.”

Grocer is Kentucky Proud



Bob Slone, right, shows off some of the Kentucky Proud products he showcased in his Lexington supermarkets in December. The promotion earned Slone his best sales month ever. He repeated the promotion during the Easter season.

Organic workshops set for April

KAN staff report

The Kentucky Department of Agriculture and ATTRA—National Sustainable Agricultural Information Service will host two free organic certification and information workshops April 27-28.

The first workshop on Wednesday, April 27, will be hosted by Kentucky State University's Research and Demonstration Farm in Frankfort. The second workshop, same as the first, on Thursday, April 28, will be held at Western Kentucky University's Ag Expo Center in Bowling Green. Both workshops will begin at 9:30 a.m. local time and con-

clude at 3:30 p.m., with lunch provided.

The purpose of the workshops is to answer questions from Kentucky organic producers about certification and help guide them through the certification process. The workshops will also be directed toward processors, Extension agents and college professors who are interested in organic production and research.

Deadline for registration is April 20. To register or for more information, contact Jake Schmitz or Maria Rudder in the KDA's Office of Agriculture Marketing and Product Promotion at (502) 564-4983.



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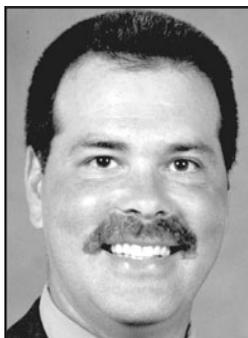


Ky. Proud producers are special

In this issue you will see profiles of just a few of our outstanding Kentucky Proud producers.

We lead off with a story about a unique partnership between a high-end Louisville fish smokery and a community college deep in the mountains of eastern Kentucky. There, Paul Pratt is heading a project to develop commercial trout production using water from abandoned mines. Lewis Shuckman, who sells Kentucky caviar and smoked fish from his Louisville plant, is already buying the trout and is working with the folks at Southeast Kentucky Community and Technical College in Harlan to get a processing plant going. Like me, Lewis has ties to eastern Kentucky and wants to see the project succeed. They are making great progress.

You also will see an article about Kenny Mattingly, who has brought old European cheesemaking techniques to the farmlands of western Kentucky to produce some of the best cheese you can buy anywhere. There's a story of an



Kentucky Agriculture Commissioner

Richie Farmer

independent poultry chain taking shape as Matt John's hatchery supplies chicks to be raised by producers and eventually processed in Tim Mracek's processing plant. We report that John Medley's Kentucky Heritage Meats just keeps growing and again will supply pork for the Kentucky Derby. And then there's Al, Bob and Todd Purnell, who are as well-known for Al's signature "It's Good!" slogan as for the great sausage they make in their Simpsonville plant.

More and more retailers are climbing aboard the Kentucky Proud bandwagon. Perhaps our greatest cheerleader is Gil Logan, executive chef for

Churchill Downs. He is buying some \$300,000 worth of Kentucky Proud foods for Kentucky Derby week, when a global audience will enjoy some of the best the Commonwealth has to offer.

Lexington grocer Bob Slone dedicated an entire section of his Lexington and Morehead stores to Kentucky Proud products late last year and proceeded to enjoy his best sales

month ever in December. He repeated the promotion during the Easter season. His success has attracted the attention of other Kentucky grocers, and our marketing office is working hard to hook them up with producers. I look forward to announcing some new partnerships in the weeks and months to come.

Kentucky Proud producers come in all shapes and sizes, but they all work hard, they all are constantly on the lookout for the next great opportunity, and they all are fiercely loyal to Kentucky's farming traditions. We will feature more of these men and women in future issues of *Kentucky Agricultural News*.

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Kow-A-Rama follows national dairy show

By CHRIS ALDRIDGE

Kentucky Agricultural News

The first Kentucky Kow-A-Rama is expected to attract dairy exhibitors from throughout the United States to the Kentucky Fair and Exposition Center April 9-10.

About 400 dairy cows are expected for the Kow-A-Rama, which will follow the 43rd annual Kentucky National Dairy Shows and Sales on April 7-8, also at the state fairgrounds. The new event will offer \$17,000 in cash prizes for winners of classes for five breeds of dairy heifers and cows. Unlike the Nationals, exhibitors competing in the Kow-A-Rama will not be required to sell their prized cattle.

Bryan Proctor, dairy coordinator for the Kentucky Department of Agriculture's Division of Show and Fair Promotion, said dairy exhibitors came up with the idea for the Kow-A-Rama.

"They thought it would be a great way to improve our Kentucky Nationals, to bring in some big-time show cattle from out of state," Proctor said. "We'll have cattle coming in from all over the U.S., from as far away as California and New York. These exhibitors are going to bring their checkbooks. It'll improve not only the sale for the Kentucky Nationals but improve the National show as well."

"The Kow-A-Rama showcases our youth, which is important for our state's dairy future. They're going to be our future producers," said Eunice Schlappi, the KDA's dairy marketing

specialist. "It's also a show and sale, where we can sell premium animals for other people to show. So it provides income as well as publicity to our dairy industry as a whole."

Proctor is expecting a small increase in the 300 head that were shown in the Nationals last year. Exhibitors in the Nationals will compete for \$40,000 in premiums divided among five breeds – Brown Swiss, Ayrshire, Guernsey, Holstein, and Jersey – at \$8,000 each. All five breeds also will be shown during the Kow-A-Rama.

"I think we're going to see some sale prices increase because the quality of cattle is increasing," Proctor said.

Rodger Bingham, deputy executive director of the KDA's Office of Agriculture Marketing and Product Promotion, will speak at the show ring April 8 at 8:30 p.m. Bingham was known as "Kentucky Joe" on the CBS-TV show "Survivor."

Schlappi said it's a good time to be involved in the dairy industry in Kentucky after back-to-back lean years in 2002 and 2003. The state currently has 112,000 cows on nearly 1,400 farms.

"Milk prices have come back up," she said of the reason for the rebound. "We lost 300 (farms) in two years. During that time, milk prices were as low as they were 30 years ago, and it really put a hardship on a lot of people, not just our producers."

For more information on the Kentucky National Dairy Shows and Sales and the Kow-A-Rama, contact Proctor or Schlappi at (502) 564-4983.

Pork referendum April 5

KAN staff report

A referendum on a state pork check-off program will be held April 5 from 8 a.m.-4:30 p.m. local time at all county cooperative extension offices, Agriculture Commissioner Richie Farmer announced.

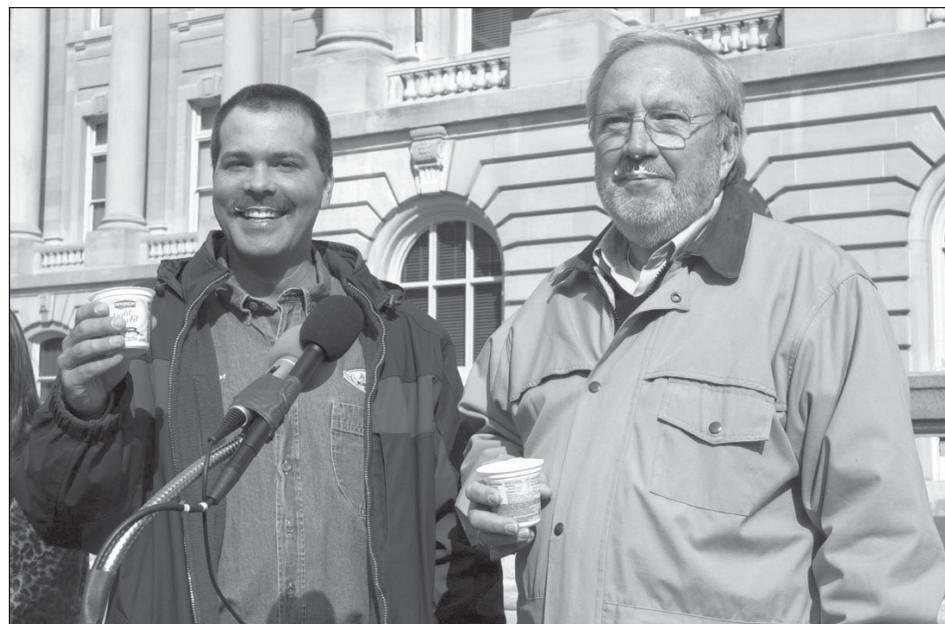
The referendum asks hog producers to assess themselves at a rate of 40 cents per \$100 of sales if the national check-off program is discontinued. The Kentucky Pork Producers Association would administer the funds for pork promotion, consumer information, producer communication, industry information and research.

Absentee voting is permitted. To vote absentee, a producer should request an absentee ballot in person at his or her local University of Kentucky

county extension office. To get the ballot, the producer will need to sign a form that states "I am directly involved in the production of hogs" and that includes the producer's current address. This form will be supplied at the extension office. The producer is responsible for sending the ballot to the Kentucky Department of Agriculture. Absentee ballots must be received by the Kentucky Department of Agriculture, Room 188, Capitol Annex, Frankfort, Kentucky, 40601, before April 5.

For more information, contact Mike Ovesen of the Kentucky Pork Producers Association at (270) 737-5665 or by e-mail at kypork@bbtel.com, or Mark Farrow at the Kentucky Department of Agriculture at (502) 564-5126 or by e-mail at mark.farrow@ky.gov.

It's official



Agriculture Commissioner Richie Farmer, left, and state Sen. Joey Pendleton, D-Hopkinsville, show off their milk mustaches during an event at the Capitol in February. Sen. Pendleton sponsored legislation designating milk as the official drink of Kentucky. The bill passed and was signed by Governor Ernie Fletcher in March.

Deadline is June 15 for dairy award nominations

KAN staff report

The Dairy Products Association of Kentucky (DPAK) has announced that it is accepting nominations for the fourth annual Kentucky Quality Dairy Producer Award.

The purpose of the Kentucky Quality Dairy Producer Award is to recognize the dairy producer or farm family that exemplifies quality milk production in Kentucky each year. The competition is open to all Kentucky dairy producers. The award considers somatic cell count, average P.I. (if applicable), standard plate count, and other criteria. Applications may be submitted by producers themselves or by professionals who serve the dairy industry such as dairy field representatives, veterinarians, dairy extension personnel, milk haulers, inspectors, and others. These individuals should work with the dairy producer to complete the application.

Previous winners were Tommy and Linda Marcum of Grayson, who won in 2002 and 2004, and the Hord family from Tollesboro in 2003.

DPAK represents the dairy processing and manufacturing plants in Ken-

tucky. Its membership also includes industry, technical, and academic representatives. The application and criteria are reviewed by a committee to determine the finalists for the competition.

The award also is sponsored by the Kentucky Department of Agriculture, the University of Kentucky and the Kentucky Milk Producers Association.

Applications are available through the University of Kentucky Division of Regulatory Services Web site at www.rs.uky.edu. Click Milk/General Information/Dairy Quality Producer Award.

Applications will be based on criteria between April 1, 2004, and March 31, 2005. All nominees must have a valid permit from the Milk Safety Branch for that time period. All applications are to be postmarked or delivered to DPAK no later than June 15. Applications are to be sent to DPAK-David Klee, 514 General John Payne Blvd., Georgetown, KY 40324.

For more information, contact Eunice Schlappi, dairy marketing specialist for the Kentucky Department of Agriculture, by phone at (502) 564-4983, ext. 222, or by e-mail at Eunice.schlappi@ky.gov.

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Kentucky Farmland: Preserving O

'We're helping save the land'

Many years ago there were many farms but due to more houses and businesses being built farmland has slowly faded. Farmland is so important to Kentucky because of the money farmers make. My family and I purchased 70 acres in Mt. Sterling. We raise Rocky Mountain horses and tobacco. We're helping to save the land and the animals that find a home on our farm. I love my farm because it is where I run and play.

**Douglas Brian Dawson, second grade
Mapleton Elementary, Mount Sterling
Charity Holley, teacher**

'Going to great grandma's farm'

I am 8 years old. I remember when I was little going to my great grandma's farm and petting the baby calves and horses. It was fun to watch and feed the animals. The bad thing was when my great grandma passed away and the farm was sold. The people that bought it are not using it as a farm but are planning to build houses on it. I think there needs to be more help in keeping farmland alive in Kentucky. The government needs to help the farmers be able to keep their farm going. Maybe they could create special programs to help farmers. It is very sad to go past the farm everyday knowing that it all will be torn down. Where will we end up in the future with no farming? I would like to see the farmers succeed so in the future my children will understand the joy of feeding the horses and calves.

**Andrea Wallace, third grade
Clearfield Elementary, Clearfield
Lynn Manner, teacher**

'My family is in love with the farm'

The Phillips family farming started in the mid-1700's. There are nine generations of farming in the Phillips family.

How can we preserve the past? My class has been thinking about this. Here are some ideas, ask, tell, pictures, journals, and lots of other things. If you went to a farm back then and a farm now, they would be totally different. We need to think about how they used to do it.

Do you have any ideas how to save the farms? I do! We could get others into farming, get businesses involved, get old buildings torn down and made into farmland and a lot of other things. Never build houses on rich farm land. Build it on wasteland or rocks. We should talk to people about starting 4-H or FFA. I think many people are interested, but not enough people. I have encouraged some of my friends into liking the farm. Only for a few people, farming is their passion. My family has a lot of farmland and we hope to get more land soon.

If we don't preserve the past, then we don't have a future. I really think that the farm is the best thing in the world. My whole family is in love with the farm. Like my ancestors, I hope to continue working on the farm. I want to teach others about how important the farm is. Many people do not realize the many products the farm produces. Some people think its only food. Do you?

**Morgan Phillips, fourth grade
Highland Christian School, Maysville
Karen Cox, teacher**



Photos by Ted Sloan

Poster and essay winners in each grade were honored by Agriculture Commissioner Richie Farmer at a luncheon March 23 in Frankfort. The poster winners were, from left: first row — Caleb Neal, Albany, first grade; William Thomas, Utica, third grade; Daniel Yeiser, Calhoun, fourth grade; Shawn Moulis, Maysville, third grade; and Allyson Ledford, Winchester, second grade; back row — Benjamin Harper II, Franklin, seventh grade; Destry Hawkins, Frankfort, sixth grade; Commissioner Farmer; Shelby Gehlhausen, Frankfort, eighth grade; and Joseph Wilson, Tompkinsville, fifth grade.

'We should save our farmland for the next generation'

Hi! I am a small little farm living out here in the country. My name is Happy Acres. I am not too happy right now though! We might even be renamed Sad Acres! Do you want to know why?

You see, the problem is that all the sad, sad farms up and down this street are being gobbled up to build chain stores, schools, and subdivisions. What about all the crops that they want to grow?

In the past, my great, great, great grandfather was happy with just 40 acres and maybe a mule! He raised gardens with all kinds of vegetables. Some of them were beans, potatoes, tomatoes, and many other things. He also raised tobacco as a cash crop. The farmland went to good use to help the family live a good life.

People now days just might sell their mule on E-Bay and sell their farmland to the highest bidding. They don't seem like they want to hold on to their farmland.

Well, in the future we can't grow more farmland. Why? It is just impossible! We should save our farmland for my next generation. We are going to need the land to grow our fruits, vegetables, grains, and fiber crops.

If you would, please, please save the farmland? Maybe, just maybe, I will soon become Happy Acres again!

**Lauren Woosley, fifth grade
Providence Elementary, Winchester
Polly McCord, teacher**

Our Past and Protecting Our Future



The essay winners with Commissioner Farmer were, from left: front row — Douglas Brian Dawson, Mount Sterling, second grade; Morgan Phillips, Maysville, fourth grade; and Andrea Wallace, Clearfield, third grade; back row — Jacob Kennison, Louisville, seventh grade; Kyle Mills, Walton, eighth grade; Commissioner Farmer; Allye Hamilton, Lebanon, sixth grade; and Lauren Woosley, Winchester, fifth grade.

'Agriculture is an honorable profession'

My father's family has always been involved in agriculture and I know all too well how farm ground in Kentucky is vanishing. My grandfather has had two farms in the past thirty years in Boone County that he sold that have been developed into subdivisions. When we think of Kentucky, we think of large farms, beautiful pastures of horses and cows, and large fields of hay, corn and tobacco. Agriculture is what has made Kentucky famous worldwide. If we do not conserve our remaining farmland, Kentucky might not be famous for anything and everything our forefathers worked for will vanish.

I feel that agriculture is an honorable profession and many people overlook its value and look down upon those involved in farming. Agriculture is one of the most important industries this state has. Crops are harvested, cows and pigs are raised and sold to feed people all over the world. Large amounts of farm ground are needed to continue this production.

Additionally, agriculture and its related industries employ many people within the state. Many rural areas are solely dependent on agriculture. Agriculture and farming typically isn't a one person operation. Entire families, the young and old, come together to plant, raise and harvest crops and to raise and sell livestock. There are still many families in the state who solely depend on agriculture and know no other way of life.

Kentucky farmland must be preserved. Agriculture was essential in the past and can continue to be so only if preserved.

Kyle Mills, eighth grade
Gray Middle School, Union
Sheila Levi, teacher

'The benefits of farming are numerous'

Horses running through open fields, rows of corn, soybeans and tobacco and cows grazing are just a few of the many things Kentucky farms offer us. Whether you live in the city or in the rural area the benefits of farming are numerous. Farmland is a necessity for all of these to exist so we must protect our farmland and its future.

Farmland offers a home to animals that are important in our lives. We need the food that animals such as chickens, cows, and pigs provide. Without farmland these animals would not have grass for grazing or hay to eat in the winter. Without these ani-

mals the food resources of our future would be at risk.

We also need to preserve our farmland because it is a place where fruits and vegetables are grown. For years, parents have told their kids "eat your fruits and vegetables" because "they're good for you." Without a home to grow these fresh fruits and vegetables we will not have healthy foods in the future.

Finally, our farmers rely on farmland to earn a living. Without this land farmers wouldn't be able to make money to support their families. Farmers are selling their farms to land developers. We must pro-

tect our farmers so their land doesn't become filled with homes, factories or other industries.

I live in the country and there are farms all around my home. I can't imagine a beautiful summer day without tractors in the fields, fresh fruits and vegetables being sold at farmers markets or cows, horses, pigs, and sheep all around. We must protect our farmland so that Kentucky's history can become our future.

Allye Hamilton, sixth grade
St. Augustine School, Lebanon
Lynn Farris, teacher

'We need to do our part in saving agriculture'

Agriculture is something that we can't live without. We depend on it to provide a steady supply of food, clothing, medicine, and other necessities. Without agriculture our lives wouldn't be the same.

Agriculture is one the nations largest employers. It is responsible for 23 million jobs in the U.S. The demand for employees that are trained in the agricultural system is strong. We need to do our best to preserve farming in the U.S. because without it we would be devastated.

We as a nation need to do our part in saving agri-

culture. We can buy local produce from local farmers. Reading labels is something else we can do to make sure what we are buying is American grown.

We can contact our local politicians to work with Congress to enforce and pass new laws to protect our farmlands. If our local politicians are not interested in saving agriculture we as Americans can replace them in the upcoming elections. Our voices must be heard!

Our local land owners can protect their land by placing a conservation easement on their property. This will make sure your land will stay farmland for

future use. They can also start a land trust. A land trust protects America's farmland from future development. Farmers need protection to save their farmland.

Farmland can never be replaced once it is gone. Our survival depends on agriculture. We need to take a stand on preserving and protecting our future. If we destroy our farmlands our future will be in jeopardy.

Jacob Kennison, seventh grade
Most Blessed Sacrament School, Louisville
Steve Finch, teacher

Sentinel plots track progress of soybean rust

UK, USDA reports

A network of sentinel plots across the United States and Canada is being established to aid in the early detection of soybean rust. Kentucky will have at least 20 of these plots located throughout soybean growing regions.

The plots are part of the National Soybean Rust Sentinel and Monitoring Network, a project of the U.S. Department of Agriculture's Animal and Plant Health Inspection Service.

"A sentinel plot is either a small plot specifically planted as such or it is part of a grower's field," said Don Hershman, plant pathologist with the University of Kentucky College of Agriculture. "They need to be planted early with an early maturing variety in order to get the plants to canopy as

quickly as possible, which encourages soybean rust development if the spores are in the area. The whole point of a sentinel plot is to detect soybean rust if it is in the area as soon as possible."

During recent UK educational sessions on identifying soybean rust, Hershman said there was keen interest in sentinel plots and how to access the information gleaned from them. Growers can monitor the move-

ment of the disease through a USDA Web site that is updated daily with plot information. The North American Plant Disease Forecast Center issues forecasts of spore development and where the conditions are favorable for disease development.

The Kentucky plots will range from

Fulton County to Shelby County, and Hershman indicated that more

sentinel plots may be grown in the Commonwealth. The plots, which will be planted in April, will be scouted either by agricultural and natural resources agents with the UK Cooperative Extension Service, crop company representatives or crop consultants.

Soybean rust is caused by either of two fungal species, the Asian or the New World species. The Asian species, first found in Louisiana last year, is the more aggressive of the two species. The fungus has been found in eight other states: Alabama, Arkansas, Florida, Georgia, Louisiana, Mississippi, Missouri and South Carolina. It had been sighted in three plots in Florida at press time.

The USDA Web site has state-specific information and monitors the disease in the United States, Central America and the Caribbean basin.

USDA soybean rust site:
www.usda.gov/soybeanrust

UK soybean rust site:
www.uky.edu/SoybeanRust

North American Plant Disease Forecast Center:
www.ces.ncsu.edu/depts/pp/soybeanrust/index.php



Ted Sloan

Lewis Shuckman labels some of his smoked fish products packaged in his Louisville plant.

Shuckman, SKCTC combine on mountain trout project

Continued from Page 1
aquaculture center at Kentucky State University, and Angela Caporelli, aquaculture marketing coordinator for the Kentucky Department of Agriculture, have toured the SKCTC demonstration project and the area mines. "The abandoned mines produce clean, cold water at a rate of 3,000 gallons per minute," said Caporelli, who provides technical assistance for aquaculture businesses throughout the Commonwealth. "The potential for trout production is substantial."

Shuckman is already buying some of the mine water-raised trout, smoking it, packing it and selling it as Shuckman's Black Mountain Rainbow Trout. It was served to members of the Kentucky delegation at the inauguration of President Bush in January.

Shuckman has ties to the mountains through his brother-in-law, whose father came to the area as a doctor for the former International Harvester company.

"I've always been a supporter of eastern Kentucky," he said.

The SKCTC operation produces up to 10,000 pounds of trout a year. It supplies live trout for Shuckman's Smokery, the Benham School House Inn restaurant, local ponds and a fishing camp in nearby southwestern Virginia.

The aquaculture project was launched in 2000 with help from the

Kentucky Department of Agriculture. It started out simply raising the trout but now is hatching fingerlings from eggs and may serve as a fingerling supplier as area producers get into the business, Pratt said.

Shuckman's produces its premium products from a nondescript building in Louisville's West End. Shuckman's uses a computer-controlled smokery that processes up to 1,000 pounds of fish at a time. Shuckman smokes his fish with bourbon and different species of wood - depending on the species of fish.

A state-of-the-art packaging machine vacuum-packs the smoked salmon, bass, trout and spoonfish. It processes up to 30 packages a minute. The vacuum-packed products are refrigerated - not frozen - and have a shelf life of about six weeks.

In addition to the Kentucky Proud smoked fish and Kentucky caviar, Shuckman's offers regular, Creole and bourbon smoked salmon dip. It packages Mooney's Pickle Dip and Mooney's Jalapeno Dip.

Shuckman's Smokery products have been featured in Southern Living and Cigar Aficionado magazines, USA Today, The New York Times and Oprah magazine. They will be served at the 2005 Kentucky Derby. Shuckman's spoonfish caviar was voted Best of 2004 by Wine Enthusiast magazine.

Shuckman's products are available at Slone's Signature Markets, Algood Foods, Doll's Market, the Marriott Griffin Gate, Burger's, Oldtown Liquors, Creative Garden and many Louisville-area restaurants.

Ky. Beef Expo attracts record crowds, big \$\$

KAN staff report

Record crowds of cattle buyers paid top dollar for top-quality seedstock at the 2005 Kentucky Beef Expo March 4-6 at the Kentucky Fair and Exposition Center.

Sales of 472 head of cattle grossed \$808,615 for an average of \$1,713. That was \$218 over last year's \$1,495 average, which included two bulls that sold for more than \$10,000.

"Kentucky breeders were very successful in showing cattle that commanded strong prices," Agriculture Commissioner Richie Farmer said. "They have worked hard to improve their herd genetics, and I commend them for their efforts."

This year's top money-earner was a Limousin heifer, consigned by Deer Valley Farm of Fayetteville, Tenn., that sold for \$8,500 to John Freed of Farley, Ill.

The top Kentucky-bred money-earner was a Charolais heifer consigned by Jacob Miller of Bardstown that sold half interest for \$7,200 to Spring Ridge Cattle Company of Winchester, Ky.

A Simmental heifer consigned by Ronnie Creek and Joe Chowning of Auburn, Ky., sold for \$6,400 to Jim Zyolank of Wymore, Neb. An Angus heifer consigned by Smithland Angus of Russell Springs, Ky., sold for \$5,500 to

Ryan Haefner of Milledgeville, Ill.

More than 60 percent of this year's offerings were open heifers, with three sales averaging more than \$2,400. Thirty-five Limousin lots averaged \$2,664, 38 Simmental lots averaged \$2,519, and 45 Angus lots averaged \$2,448.

The Junior Heifer Show attracted 281 entries from 12 states. Kirbe Schnoor of Chowchilla, Calif., won the \$1,000 top prize for exhibiting the grand champion, a Chiangus. The Kentucky Grand Champion, an Angus exhibited by Lauren Moss of Lancaster, Ky., was awarded \$500.

The Junior Steer Show boasted 220 entries from nine states. The \$1,000 grand champion honor went to a crossbred exhibited by Tyler Gentry of Paragon, Ind. Cody Emmons of Flemingsburg, Ky., also exhibited a crossbred to win the \$500 Kentucky Grand Championship.

The judging contest, conducted by the University of Kentucky Block and Bridle Club and sponsored by Brown-Forman, had 208 participants from four states.

The Beef Expo was co-sponsored by the Kentucky Department of Agriculture, along with Farm Credit Services, Farm Bureau, Nutrena, Merial, and the Kentucky Cattlemen's Association.

Bigger, better bee school



Chris Aldridge

Dr. Tom Webster explains what to look for when buying a beehive at the Kentucky Beekeeping School in February in Versailles. Webster is the extension apiculturist at Kentucky State University. The beekeeping school attracted 220 people.

Commissioner: Biodiesel good for farmers, consumers

By CHRIS ALDRIDGE

Kentucky Agricultural News

Agriculture Commissioner Richie Farmer believes Kentucky's soybean farmers can help their state and their country win the war for energy independence.

High crude oil costs have made biodiesel fuel a cost-effective solution to America's growing dependence on foreign oil. Biodiesel is an environmentally- and farm-friendly blend of diesel fuel and soybean oil. It requires no engine modification and burns the same as pure diesel.

"If we use more biodiesel, we'll increase the demand for soybeans while reducing the demand for foreign oil," Commissioner Farmer said. "That will make soybeans more profitable and more attractive to farmers looking for alternatives to tobacco. Biodiesel also is environmentally friendly. It biodegrades as fast as sugar and is one-tenth as toxic as table salt."

A recent Murray State University study concluded that using a 5 percent

blend of biodiesel across Kentucky would increase soybean processing capacity 158 percent, add \$571 million to the state's economy, create 3,020 new jobs, and increase tax revenue by \$68.5 million.

John Davies, director of the Kentucky Division of Energy, noted that the United States currently imports 58 percent of its oil. He said that figure is projected to balloon to 68 percent in 20 years unless changes are made.

"I believe [biodiesel is] the right fuel at the right time for the right reasons," Davies said.

George Martin agrees. And to put his money where his mouth is, the Hopkins County soybean farmer uses biodiesel to power every piece of equipment with a diesel engine on his 850-acre farm near Nebo.

"We've got to promote our own product," said Martin, who has been a member of the Kentucky Soybean Association since its inception 35 years ago. "Soybeans are in everything from crayons to cosmetics. Why not fuel?"

Martin uses a B-20 blend, which is comprised of 20 percent soy oil, a clear yellow substance similar to vegetable oil, and 80 percent diesel fuel.

"It's not really new," he said. "It's been around a while, but before, it was cost-prohibitive to use. Now that has changed. The cost of biodiesel is very competitive."

Besides higher costs in the past, another problem facing Martin was finding a supplier nearby that produced soy oil.

"This is only the fourth year I've used biodiesel because the accessibility was not there," said Martin, who explained that before this year, the lack of a production facility in western Kentucky forced him to order soy oil from a firm in Cincinnati. But since the first of the year, Martin has been getting his soy oil from the newly-completed Union County Biodiesel Company in nearby Sturgis. Owensboro Grain Company will begin construction soon on another soy oil production facility.

Martin attended the second annual

Kentucky Biodiesel Showcase Feb. 8 in Frankfort. One of the featured speakers was David Dunnigan, who manages the Clean Cities Program at the U.S. Department of Energy's Office for Energy Efficiency and Renewable Energy in Atlanta.

Dunnigan said the nation's appetite for biodiesel has increased six-fold since 2001.

"The growth has been phenomenal," Dunnigan said. "I don't see this trend changing at all. I think it is going straight up. That [30 million gallons used last year] is just a drop in the bucket if we start using 2 percent [B-2 blend] nationally."

The Henderson County school system was spotlighted at the showcase for its use of biodiesel in its fleet of buses. School buses across Kentucky consumed 15 million gallons of diesel last year.

"Our children are breathing excessive diesel fumes on their way to and from school," Dunnigan said. "It's time to clean that up, and Kentucky is taking the lead."

Short Rows: *A brief look at what's new in Kentucky agriculture*

Deadline for consent agreement sign-up is May 1

Special to KAN

Swine, dairy and poultry producers have until May 1 to sign up to participate in the air emissions consent agreement with the U.S. Environmental Protection Agency.

The consent agreement provides for a two-year national air monitoring study to establish regulatory thresholds for emissions from an animal feeding operation's animal housing structures and manure storage areas. Producers who sign on to the agreement are protected from some legal actions. Participating producers would pay a "civil penalty" of \$200-\$1,000 for single-farm animal feeding operations and \$1,000-\$100,000 for producers with multiple livestock or poultry farms, depending on the size of the operation. Participating producers will pay a fee of \$2,500 into a fund that will pay for the national monitoring study; for pork producers, the National Pork Board has offered to pay the fee with up to \$6 million of check-off funds.

Quota buyout sign-up open through June 17

Special to KAN

Sign-up for the Tobacco Transition Payment Program (TTPP) extends through June 17.

The USDA awarded a contract to Wachovia Corporation to help conduct an information campaign to ensure that all potential beneficiaries are made aware of the program and procedures. Wachovia will send letters to every quota holder and producer, and place ads in rural and agricultural media.

For more information, contact your local USDA Service Center, the National Tobacco Call Center or the Farm Service Agency.

NJSA Summer Spectacular entries due May 13

Special to KAN

National Junior Swine Association members from across the country will join together at the Kentucky Fair and Exposition Center in Louisville for the eighth annual National Junior Summer Spectacular July 5-9.

Registered Duroc, Hampshire, Landrace and Yorkshire gilts farrowed on or after Dec. 1, 2004, are eligible for the show. All gilts must be transferred or registered in the junior member's name, farm name or family name 60 days prior to the date of the show. Entries are due May 13.

NJSA members also can participate in a photography contest, state display contest, speech contest and extemporaneous speaking contest, breeding gilt show, showmanship contest, judging contest, skillathon, and the new handbook design contest.

For entries or more information, contact the National Swine Registry, c/o Jennifer Shike, P.O. Box 2417, West Lafayette, IN 47996-2417; go to www.nationalswine.com, or call (765) 463-3594.

Benefit dairy sale set for May 1

KAN staff report

The Derby Showcase dairy cattle sale is scheduled for May 1 at 2 p.m. EDT at Lakeview Park near Frankfort.

The all-breeds sale benefits the Louisville Jersey Parish. The sale precedes the June 1 deadline to transfer calves to juniors' names for the purpose of showing in 2005.

For more information, contact Jackie Branham at Mills Lane Farm at (502) 227-7113 or (502) 545-0890.

Youth leadership conference April 29-May 1

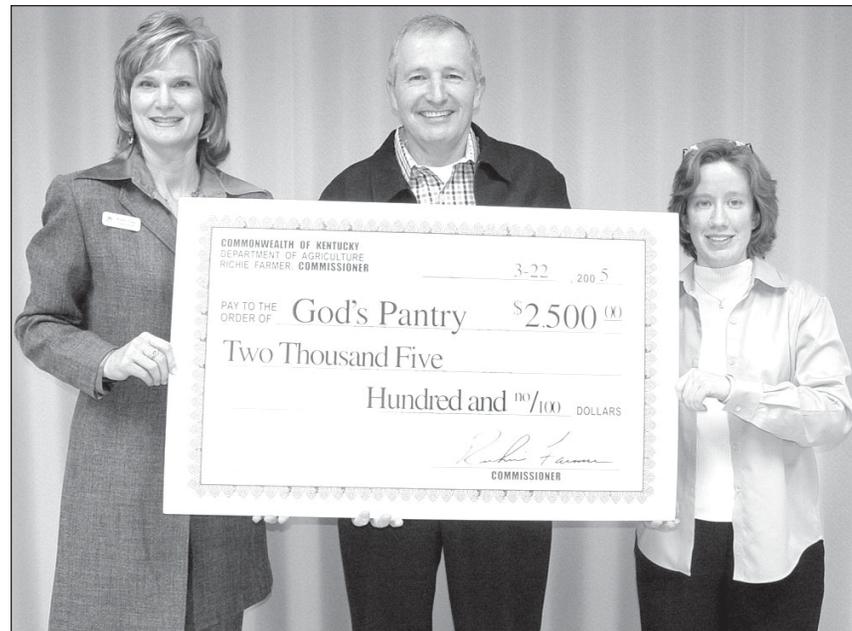
Special to KAN

The National Junior Swine Association will hold its fourth annual national youth leadership conference in Champaign, Ill., April 29-May 1.

Applications are due by April 6. Youth ages 14-21 can obtain an application by contacting the National Swine Registry office at P.O. Box 2417, West Lafayette, IN 47996-2417; by phone at (765) 463-3594, or online at www.nationalswine.com. The conference fee is \$100. Rooms, meals and activities will be included in this fee.

KDA aids food banks

KAN staff report



Photos by Ted Sloan

The Kentucky Department of Agriculture awarded grants to God's Pantry Food Bank of Lexington and Dare to Care Food Bank of Louisville in March in Louisville. Above: The KDA's Rodger Bingham presents a \$2,500 check to Kathy Goss, left, and Peggy Shugars of God's Pantry Food Bank. Below: Bingham presents a \$2,500 check to Linda Miller of Dare to Care Food Bank. The funding will be used to buy Kentucky Proud food products.



Growers must follow supplemental atrazine label

KAN staff report

The Kentucky Department of Agriculture reminds growers who use products containing the corn herbicide atrazine that they are required to follow the application instructions on a supplemental atrazine label to reduce runoff into water sources.

The U.S. Environmental Protection Agency requires distributors and retailers to submit the atrazine supplemental label to end-users starting with the upcoming planting season. A stickered label is required to be affixed to the outside of atrazine containers.

For more information, contact the KDA's Technical Support Branch toll-free at 1-800-205-6543 or your local county Extension office.

CLASSIFIED ADVERTISEMENTS

NOTICE: Agriculture-related classified ads are run free of charge in KENTUCKY AGRICULTURAL NEWS. FOR SALE items must be restricted to residents of Kentucky. Address advertisements to KENTUCKY AGRICULTURAL NEWS, 7th Floor, 500 Mero Street, Frankfort, KY 40601. PRINT your name, address and city or county plainly. All communications and transactions must be made between interested parties, and the Department of Agriculture assumes no liability for such transactions. The Department of Agriculture also reserves the right to refuse advertisements as well as dismiss advertisements due to date, space restrictions, etc. Persons using this service are encouraged also to utilize private press media for their advertisements.

ANIMALS

MINIATURE HORSES FOR SALE: Red and white with blue eyes. Colt born April 15, 2004, loves to be brushed, sweet. \$400. Full size Paint Quarter Horse Colt, red and white, born June 1, 2004. Halter broke, very nice. \$800. Red and white full size Walking Horse, born July 22, 2003. Halter broke, leads good and rides trailer very well. Good looking. \$800. Located in Mt. Olivet, Ky. Call (606) 724-5502 or e-mail jdcritters@yahoo.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: Duroc, Landrace, Yorkshire, and Crossbred Boars and Gilts. Bart and Sarah Jones, Scottsville, KY, (270) 622-2005, bwjones@nctc.com.

FOR SALE: Red Angus bulls, cows, and heifers. EPDs and performance data on all cattle. Semen and embryos also available. Red Hill Farms, Bart and Sarah Jones, Scottsville, KY, (270) 622-2005, bwjones@nctc.com.

FOR SALE: Katahdin hair sheep. Registered and commercial. (859) 428-1491.

CHAROLAIS PERFORMANCE YEARLING BULLS. Sired by TT Real Stryker 1953H. Very good EPDs with above average weaning and yearling weights. Good pedigrees. \$1,200 each. Free delivery within 50 miles. River Ridge Farms. Call (270) 528-3323, ask for Greg, or e-mail glsweet@scrtc.com. Canmer, Ky.

FOR SALE: Registered service age Holstein bulls. A.I.-sired from high producing, high testing cows. Jm-Mar-D Holsteins, 3638 Trimble Rd., Adairville, KY 42202. Call Jim at (270) 539-9072.

TRAMMEL CHAROLAIS: Bulls, females, tops in Kentucky. Bulls test for 10 years. Bulls available with low birth weights and high weaning weights. Reasonable prices. Fred D. Trammel, 527 Trammel Rd., Bagdad, KY 40003, (502) 747-8864.

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 (270) 535-0054.

FOR SALE: Registered Border Collies - adorable - well marked - black & white - shots & wormed - (270) 465-7961.

FOR SALE: Registered Boer goats; bucks and nannies, fullbloods and percentage 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@scrtc.com, Web page www.minihorse.ws

FOR SALE: Registered Angus bulls, A.I. sired, EPDs that meet program guidelines, fully vaccinated, fully guaranteed, delivery available. Call (270) 384-0327. Elk Creek Angus, J.M. Shelley, Columbia, Ky.

FOR SALE: Polled Hereford bulls & heifers. (502) 348-4167. Moran Farms - Bardstown - Bloomfield.

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

FOR SALE: Polled Hereford and Gelbvieh bulls. Meet Bull Program standards. Clifford Farms, (859) 234-6956.

FOR SALE: Registered Limousin bulls. Black Polled and Red Polled available. Call Donnie or Joey Massey, (606) 864-6961.

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) 221-5958.

FOR SALE: AKC Labs. Absolutely beautiful. Black or yellow. Shots, wormed. \$125-\$250. Love people, hunting and swimming. Phone (270) 879-8708. Delivery possible.

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

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

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

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

BRANGUS CATTLE FOR SALE: Registered, purebreds and commercial black Brangus bulls and heifers. EPDs available with several qualifying for grant monies. If you are interested in decreasing calving problems and pinkeye and increasing weaning weights then you would be interested in Brangus cattle. Circle C Brangus, Big Clifty, KY, (270) 242-7006, susanc@aggressiveonline.net.

FOR SALE/STUD SERVICE: Horses/ponies (all types), new/used trailers, metal roofing & siding, Mule Kote Paint, new/used tack (over 30 saddles), feed store (10% horse feed \$4.25/50lb), Wrangler, Panhandle Slim and Lucille clothing, watches, childrens and adult cowboy hats, chaps, ladies western purses, boots, etc. Gray AQHA stud service Poco & Easy Jet \$200/\$100. L&R FARMS, 1239 Morgantown Rd. (Hwy. 70), Brownsville, KY 42210. Phone (270) 286-9465, (270) 792-6636.

FOR SALE: Club calves. Maine and Chi crosses. Reasonably priced. Excellent quality. Call for detailed information. Staley Farms, Sharpsburg, (606) 247-2008.

FOR SALE: Simmental bulls, red and black, polled and AI sired. Burton's Simmental, Columbia, Ky. Phone (270) 384-5255.

FOR SALE: Registered Angus cattle, bulls and heifers. Balanced EPDs. Fall Creek Angus, Monticello, Ky. Call 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. Call (606) 986-3284.

FOR SALE: 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: Kentucky mountain saddle horses. Reg. chocolate. Babies \$2,000. Bred mares. Mares with babies. Call (859) 987-7151 nights.

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

EQUIPMENT

FOR SALE: Windmills for pond aeration. 20' galvanized metal tower, 6' rotary turns, diaphragm compressor. Prevents pond turnover. Controls algae. Promotes fish growth and activity. (502) 732-5908.

PLANS TO BUILD YOUR OWN BAND SAW-MILLS. "The Lum-BR-Jak" can saw up to a 30" diameter log. "The Yellow•Jak•It" can saw up to a 36" diameter log. Introductory information \$3 U.S.A. or \$4 Canada, U.S. cash or U.S. \$ M.O. only. Builders plans/packets are \$51 each U.S. or \$54 each Canada (U.S. cash or U.S. \$ M.O. only). A builders 48 min. video w/53-page supplement book, same price as plans. Call or write Bill Reeks, 7104B U.S. Hwy 231 S., Cromwell, KY 42333-9605, (270) 274-3361.

PORTABLE BANDSAW MILL: 24 horse Honda, 36 in. diameter x 16 ft. length log capacity, 17" throat depth, trailer package - \$6,500. Will also build to your specifications. Call 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 cattle, deer, 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.

HOUSEHOLD

KENTUCKY HOSPITALITY II cookbook by the Ky. Federation of Womens Clubs contains over 1,000 recipes from members across the state plus excellent history of our state and is on sale for \$20 which can be ordered by sending a check made to KFWC and mailed 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 furnish batting & thread, reasonable prices. Mail top & lining to me & I will mail back to you plus postage. (270) 842-0430.

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 postage 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.

MISCELLANEOUS

FOR SALE: Good quality grass hay and grass/clover mix. Small square bales and 5 1/2' JD rolled hay. Glasgow, Barren County. (270) 646-2811, (270) 590-2677, jeffandshelia@scrtc.com

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

WANTED - FISHERMEN - Use Cumberland River Farm Campground as your fishing camp. Full hookups, hot showers. Boat dock approx. 1 mile. Shady beach area. Located on the lower Cumberland River in Livingston County. Near LBL and Paducah. (270) 928-2180 or e-mail hmaupin@smithland.net.

WANTED: Kentucky State Fair programs, ribbons, other items. Also, programs, books, etc. related to Saddle Horses and Hackneys. Send item, condition, price. E-mail tkccsa@aol.com or write Box 389, Lexington, KY 40508.

FOR SALE: Custom sawn turnings - mantel pieces - cherry, oak, ash, walnut. (270) 427-4569.

FOR SALE: 22"x28" print of Lewisburg, Ky. - shows old Lewisburg High School, Lewisburg Methodist Church, Mt. Pleasant Bapt. Church, Lewisburg Bank, Gower drugstore, Old Ranger Cafe, Diamond Springs Hotel. \$30. Contact Patricia Cauley Foster, 923 McPherson, Madisonville, KY 42431, (270) 821-0085.

SEEDS/PLANTS

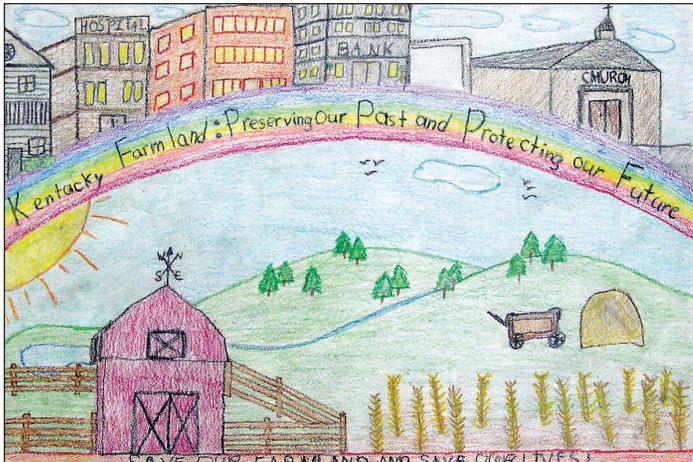
FOR SALE: Japanese maples - crape myrtles (red, white, pink, purple) - butterfly bushes (white, purple, lavender, yellow, red, bicolor) - hollies - spruces (Norway, Serbian). 3- and 5-gallon pots. \$5 to \$15. God's Gift Farm, 4597 Bengal Rd., Campbellsville, KY 42718, (270) 465-7961.

BLUEBERRY PLANTS, Kentucky grown blueberry bushes. Low-maintenance crop with income of \$9,000 to \$18,000 per acre average possible. Larry Martin & Jean Daniels, Bluegrass Blueberries, 8080 Subtle Road, Edmonton, Kentucky 42129, phone (270) 432-5836, e-mail a61853@scrtc.com, Web page www.blueberries.biz

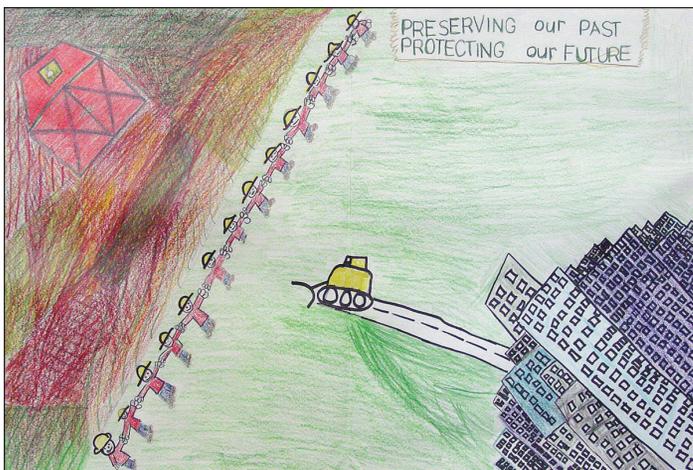




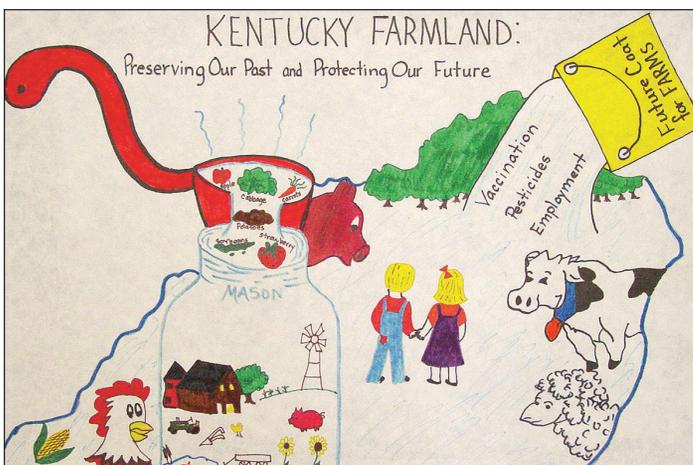
Caleb Neal, first grade
Walker Elementary
Monticello
Vicky Foster, teacher



Allyson Ledford, second grade
Providence Elementary
Winchester
Carol Clements, teacher



William Thomas, third grade
Utica Elementary
Utica
Jennifer Hayden, teacher



Joseph Wilson, fifth grade
Tompkinsville Elementary
Tompkinsville
Tracey Travis, teacher

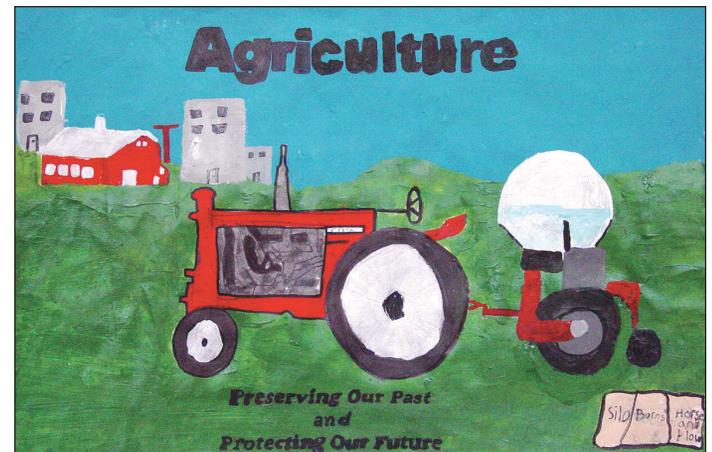


Benjamin Harper II, seventh grade
Franklin-Simpson Middle School
Franklin
Melissa Willett, teacher

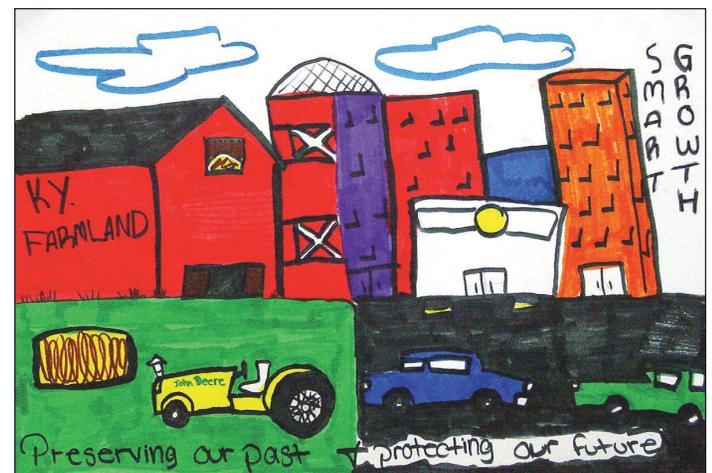
2005 Poster Contest Winners



Shawn Moulis, third grade
Highland Christian School
Maysville
Karen Cox, teacher



Daniel Yeiser, fourth grade
Utica Elementary
Utica
Jennifer Humphrey, teacher



Destry Hawkins, sixth grade
Elkhorn Middle School
Frankfort
Sherrill Elam, teacher



Shelby Gehlhausen, eighth grade
Elkhorn Middle School
Frankfort
Sherrill Elam, teacher