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Restaurant teaches kids agriculture
By BYRON BREWER
Kentucky Agricultural News

The agricultural bounties of Breckinridge County became the dinner menu for parents and special guests of Hardinsburg Elementary School in October as the Kountry Kidz Kitchen went into business. The student-run “restaurant” was the end result of a summer workshop held by Kentucky Agriculture and Environment in the Classroom (KAEC).

KAEC is a nonprofit organization administered by the Kentucky Department of Agriculture. It promotes the understanding and appreciation of agriculture while also emphasizing the importance of the environment to agricultural production. Its mission is to integrate agriculture and the environment in classrooms across the Commonwealth.

“This is a great example of how agriculture and the environment can be used to teach a diverse curriculum,” said Rayetta Boone, director of KDA’s Division of Agriculture and Environmental Education. “Teachers who have worked with KAEC take these materials and incorporate them across the board in their classes. The students who ran this restaurant discovered the worlds of finance, business, career and math, but they also found out what agricultural products are grown in their own county, how those crops become viable products through processing, and how you sell those goods.”

“We studied a restaurant as a business, its relationship to agriculture and to a community,” said teacher Dana Carman, who with teacher Charmaine Henning attended a KAEC workshop in

See KAEC, page 8
the KDA’s forage testing is processing, Johnson said.

For only $10 per sample, a KDA staff member will visit a producer’s farm, collect samples, write a physical description of the forage, and take a digital photo should the producer choose to promote his or her forages on the Department’s Web site (www.kyagr.com). The sample is tested for energy, protein, fiber and moisture content for either cash hay sales or formulating feed rations for livestock.

For forage testing information, call the Hay and Grain Branch toll-free at 1-800-248-4628.

Lambing school focuses on critical first 72 hours

A winter lambing school offered at the UK Animal Research Center in February will focus on teaching new and veteran sheep producers essential skills to help get their ewes through critical stages of late gestation, lambing, and early lactation. The annual event is scheduled for Feb. 4 at the UK Animal Research Center on U.S. 62 near Versailles, in Woodford County.

Applied management and hands-on opportunities related to the care of the ewe in late gestation through creep feeding of lambs will be covered in two sessions beginning at 8:30 a.m. and 12 p.m. EST.

“We want producers to realize the most critical time in a lamb’s life is the first 72 hours,” said Monty Chappell, UK sheep specialist. “If they make it through that time, usually they will be well on their way to market. Neo-natal lamb care can mean the difference between profit and loss in the sheep business.”

Registration is free and should be sent by Feb. 2 to: 2004 Winter Lambing School, 911 W.P. Garrigus Building, University of Kentucky, Lexington, KY 40546-0215.

For more information, contact Monty Chappell by phone at (859) 257-2716 or by e-mail at mchappell@ca.uky.edu.

Attendees will be expected to follow biosecurity procedures and cannot have been outside the U.S. during the seven days prior to the field day.

UK College of Agriculture

Ag Expo adds sessions on forages, biofuels

New to the program this year will be a section on forage improvement. This has not been a focus before but committee members wanted to offer beef producers in the region an educational opportunity, Hardy said.

Utilizing expertise from the commodity organizations, one session will provide an update on ethanol and biodiesel while another will discuss new uses for corn and soybeans.

Additional topics include rust and aphids in soybeans, vegetable research data, herbicide considerations in vegetable crops, soil management for higher yields, Herculex corn and new traits in corn, a legislative update, and an overview of UK’s Agricultural Weather Center and forecasts.

Registration begins at 7:30 a.m. CST and you must be registered by 10:30 a.m. to receive the free lunch. The luncheon speaker will be Jerry Carroll, an agricultural humorist from North Carolina. The commodity associations provide the lunch. Educational sessions begin at 9 a.m. There will be several breaks throughout the day to allow participants ample opportunity to visit with exhibitors at the trade show.

For more information on Ag Expo contact Hardy at (270) 685-8480.

For more information, contact Monty Chappell by phone at (859) 257-2716 or by e-mail at mchappell@ca.uky.edu.

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UK College of Agriculture
700 head expected for Kentucky Beef Expo

KAN staff report

The 2004 Kentucky Beef Expo, set for March 5-7 at Louisville’s Kentucky Fair and Exposition Center, will feature top-quality show heifers, donor prospects and herd bulls for producers looking to improve their herd genetics.

About 700 head are scheduled at shows and sales during the 2004 edition. The expo is sponsored by the Kentucky Department of Agriculture and coordinated by its Division of Show and Fair Promotion.

Breeds to be featured are: Angus, Beefalo, Charolais, Chiangus, Limousin, Maine-Anjou, Hereford, Red Angus, Red Poli, Salers, Shorthorn and Simmental.

The expo again will include a Pen Heifer Show and Sale. Animals must be 10-36 months of age. The event features both registered and commercial divisions. The show is set for 2 p.m. EST March 5 with the sale at 2 p.m. March 6.

A Prospect Steer and Market Heifer Show will be held at 8 a.m. March 7. The show is divided by breed, with a top 5 for Kentucky-owned animals and a top 5 overall. The show is open to all 4-H and FFA members.

The Junior Heifer Show will be March 7 at 8 a.m. It is open to all 4-H and FFA members. Winners are by class as well as the top 5, sharing a “jackpot” made up from entry fees.

For the third year, the expo will feature the popular “Bull Alley” where owners may exhibit registered bulls or club calf bulls to promote the animals or their individual breeding programs. The bulls will not be judged, and semen sales are permitted. This year, donor females also will be allowed in Bull Alley. Displays will be March 5-6, 9 a.m.-6 p.m.

A Youth Judging Contest is scheduled for March 6, with registration at 7 a.m. and start time set for 8 a.m. The event is open to all 4-H and FFA members.

The Kentucky Cattlemen’s Association will manage a trade show. Vendors will showcase their products March 5-6, 9 a.m.-6 p.m.

For more information on the Kentucky Beef Expo, contact KDA’s Division of Show and Fair Promotion at (502) 564-4983 or log onto www.kybeefexpo.com.

More than 300 will exhibit at 2004 Kentucky Crafted

By BYRON BREWER
Kentucky Agricultural News

Kentucky food companies will exhibit their products before both wholesalers and the public at the 23rd annual Kentucky Crafted: The Market in February in the South Wing-A of the Kentucky Fair and Exposition Center in Louisville.

The Market is a combination wholesale/retail event that features more than 300 exhibitors of the state’s finest food products, crafts, books and musical recordings. It is a rare opportunity for buyers to order directly from the producers of Kentucky food products as well as traditional and contemporary folk art. The Market is open to retailers on Feb. 26-27 and to the public on Feb. 28-29.

For the 11th year, the Kentucky Department of Agriculture’s Division of Market Research will sponsor booths for the Kentucky food producers.

“Our goal is to help these food companies we sponsor sell their products and reach a consumer base that might otherwise go untouched,” said Elizabeth Smith, coordinator of the “Kentucky Proud” Marketplace food booths for KDA. “We are glad to see an increasing interest in this food products event.”

Many participants of past shows have established contacts in other states and other countries through their exhibits at The Market, Smith said.

Food products this year will include cheeses, honey, country ham and other pork products, jams and jellies, barbecue sauces, pickles, Kentucky jam cakes and other confectionery, candies, salsas, herb marinades and vinaigrettes, dip mixes, popcorn, bison products, bourbon marinades, and many other items.

More than 11,000 people attended The Market last year. The event generates approximately $2 million to $3 million in direct sales annually.

Along with the “Kentucky Proud” Marketplace, the show features the Kentucky Craft section, Kentucky music and book publishers, and two-dimensional art. The Market will welcome 57 new exhibitors, including three in the food section, 25 juried craft participants, 17 out-of-state guest exhibitors, two publishers, four visual artists, one Kentucky organization, and one Kentucky Wood Products Competitiveness Corporation exhibitor.

The gallery section, featuring 48 exhibitors, is back for the second year and is comprised of crafts and visual arts that are one-of-a-kind and limited-production items.

For more information on the “Kentucky Proud” Marketplace and other food shows or exhibiting opportunities, contact Smith by phone at (502) 564-6571 or by e-mail at elizabeth.smith@kyagr.com.

WHAT: Kentucky Beef Expo
WHEN: March 5-7
WHERE: Kentucky Fair and Exposition Center, Louisville

Technology on parade at farm show

KAN staff report

New technologies and tried-and-true farming equipment will be on display at the National Farm Machinery Show Feb. 11-14 at the Kentucky Fair and Exposition Center in Louisville.

Nearly 800 vendors will exhibit row after row of brand-name products and services for all aspects of agriculture during the country’s largest indoor farm show. There will be hands-on demonstrations of the latest technologies; advancements and a selection of free seminars in the South Wing Conference Center.

Equipment and services on display during the National Farm Machinery Show include: breeder services; buildings, sheds and fencing; chemicals and fertilizers; computers and electronics; dairy equipment; feed and nutritional supplies; grain handling and storage equipment; irrigation equipment; livestock handling and feeding equipment; mowing and harvesting equipment; planting, fertilizing and spraying equipment; seeds; shop machinery and tools; tillage implements; tractors and combines; and trucks and trailers.

Admission is free and parking is $5. Exhibit hours will be 9 a.m.-6 p.m. EST daily.

The 36th Championship Tractor Pull at Freedom Hall, sponsored by Syngenta, will accompany the farm machinery show. The nation’s best drivers and their ground-pounding machines – Pro Stocks, Super Stocks, Modified and Alcohol Tractors, Two-Wheel and Four-Wheel Drive Trucks – will compete for a share of $200,000 in prize money and the honor of winning during the nationally-recognized event.

Pulls are slated for Feb. 11-13 at 7:30 p.m. and Feb. 14 at 1 and 7:30 p.m.

Last year, the National Farm Machinery Show and Championship Tractor Pull had a combined attendance of 274,260 people.

For more information, log onto www.farmmachineryshow.org.

Donna Madden, left, owner of Screamin’ Mimi’s Salsa of Lexington, shows one of her many products to a visitor at her Kentucky Crafted booth last year.

Byron Brewer
An opportunity to give something back to Ky.

I would like to thank all of you for allowing me to serve as your Commissioner of Agriculture. I am truly honored to work for the people of Kentucky in a position as important as this.

Running for office is not something I thought I’d ever do. I had not planned my life and career around it, but I could not pass up the chance to give back to a Commonwealth and to a people that have made all of my dreams come true.

During the campaign, I promised to surround myself with good people. I have carried through on that promise. First with the appointment of a transition team full of agriculture experts who have provided me with invaluable support and second with a staff that is experienced and eager to work.

There can be no doubt that Kentucky’s agriculture community faces many challenges. Tobacco farmers are moving to diversify their farm operations; cattle farmers face market uncertainty as we head into this New Year, and farmers of all scale and types find it difficult to market their products.

But I believe we can overcome these challenges by using our resources as efficiently as possible, building teams and coalitions to solve problems, and making decisions that have positive implications for farmers not just in the short term, but for years to come.

I have repeatedly stated that my two primary goals will be to market Kentucky products to people here in this state and to people around the world, and to develop a clearly identifiable disease outbreak and control plan. I look forward to meeting these challenges.

Again, I appreciate this chance to serve the people of Kentucky. May God bless our great Commonwealth.

Richie Farmer

Kentucky Agriculture Commissioner

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Kentucky Agricultural News
1-888-567-9589
www.kyagr.com
Uniontown business ships ham nationwide

Jim David Meats adding new plant

By TED SLOAN
Kentucky Agricultural News

A small-town ham producer picks up the phone and calls one of the nation’s largest food distributors, wins an audience with the company president and makes a business deal on a handshake.

A Hollywood producer would turn down a script like that as too hokey and improbable. This is the 21st century. No one does business that way anymore.

Jimmy Baird does. Now his Uniontown business, Jim David Meats, is in the process of building a new 25,000-square-foot processing plant to meet the newfound demand.

Baird has succeeded by persevering in the face of business setbacks, economic downturns, and dyslexia, and taking advantage of opportunities.

“God has led me in different ways. I don’t know why,” Baird told a rapt audience at a three-state rural development summit in November in Louisville.

Baird remembers every detail of his life-changing meeting with officials of Triad Food Group.

About two years ago Baird called the Texas-based distributor and appealed to them to sell his hams. After a little convincing, the woman on the other end of the phone asked Baird to fly to her office the next day. He packed seven hams in coolers and booked a flight to Austin, where the company is based.

He met the woman at Triad and told her his story: how he started out at 16 raising hogs, grew his operation to 500 sows, then bought a meat packing plant, sold his hogs, and finally built a hog kill plant. She asked him to wait while she fetched the company president.

While he waited, Baird unpacked his hams and laid them on a cutting table. When the company president arrived, Baird repeated his story, and the president began cutting and inspecting the hams – one, then a second, then a third, without saying a word. Company salespeople wandered in, and the company president offered them a slice of the ham before tasting it himself. Finally he turned to Baird and said: “I can sell 10 million pounds of this product a year. When can you start?”

Baird set out to expand his processing plant. Banks were reluctant to give him a loan without either a contract with Triad or $10 million in assets, and Baird had neither. He obtained a $520,000 loan from a local economic development authority.

Baird’s products are shipped all over the country. He obtains hams from seven plants in mid-America to process and sell as deli ham.

He is using a $950,000 grant from the Kentucky Agriculture Development Board to develop drug- and hormone-free pork products using hogs raised by Bardstown-area producers. His goal is to sell the products in stores within a 280-mile radius of his plant under the Kentucky Natural Farm label. He’s looking at new products, including peanut butter-flavored and pineapple-glazed ham, and may add a slice-and-pack processing line to process products for delis and convenience stores.

“Marketing is hard,” Baird said in a telephone interview late last year. “To make a market takes years and time. We’ve got a good product. Now they (retailers) are asking for it, wanting to put it in their stores.”

Kentuckian Legg launches rural development summit

By TED SLOAN
Kentucky Agricultural News

Leaders from three states exchanged ideas about rural development during a summit in Louisville in November.

Presenters talked about agri-tourism, biodiesel, direct marketing of farm products, bringing technology to rural America, and many other subjects during the three-day conference of state leaders, producers and business people from Kentucky, Indiana and Tennessee.

“It’s time we stop apologizing and start promoting what we have in our rural communities,” said Hilda Legg, administrator of the U.S. Department of Agriculture’s Rural Utilities Service, in the opening general session Nov. 13.

Legg, of Somerset, announced $1.2 million in telecommunications grants from her agency to local governments in the three states. “Our youth simply will not stay in rural America without being technologically connected to the world,” she said. “No rural residents will be left behind in the emergence of the technology and communications age.”

Rural communities must join cooperative efforts to prosper in the future, Legg said.

Larry Snell, executive director of the Kentucky Center for Cooperative Development, said Kentucky agriculture cooperatives generate between $6 million and $7 million in annual sales. He said the KCCD and its sister agency, the Kentucky Produce and Aquaculture Alliance, help the co-ops purchase inputs together to reduce their costs.

Darren Luttrell of the Kentucky Soybean Association and Todd Barlow of the Kentucky Corn Growers Association touted the benefits of renewable sources of energy to agriculture, rural communities and the country in general.

Barlow said the Hopkinsville ethanol plant will have 35 full-time employees and generate $28 million to $32 million in annual sales. He said ethanol production nationwide was up to 2.7 billion gallons in 2003 from 1.6 billion gallons in 2000.

“The ethanol industry is booming,” Barlow said. “It has never been better. It is growing by leaps and bounds.”

Luttrell said biodiesel, which is made from soybeans, would reduce U.S. oil imports, which were 2.7 million gallons per day during the first half of 2003, and cut carbon dioxide emissions by as much as 78.5 percent compared with regular diesel.

“Biodiesel is good for the economy, it’s good for national security, and it’s good for the environment of our country,” Luttrell said.

Debbie Spencer of the West Kentucky Corporation said more than 500 Kentucky farms offer some form of agri-tourism. She said multi-agency initiatives have been formed to help Kentucky farmers make money by making their farms tourist destinations.

The summit was sponsored by the Indiana Rural Development Councils, the Tennessee Office of Economic and Community Development, and the Kentucky Department of Agriculture.
Weather, prices boost Kentucky farm income in 2003

Kentucky’s farm economy rebounded in 2003 from a disappointing 2002 thanks to improved cash receipts in the livestock and crop sectors, according to a University of Kentucky College of Agriculture economist.

Increases in 2003 were led by sharply higher sales of row crops and rebounding sales of horses following the negative effect of Mare Reproductive Loss Syndrome, said Larry Jones, UK agricultural economist. Sales of grains and oilseed crops increased more than $200 million while equine sales increased an estimated $110 million from a year earlier.

Other aspects of the state’s farm industry also enjoyed a healthy year, according to Jones noted during the Kentucky Agricultural Outlook conference held in conjunction with the Kentucky Farm Bureau Federation’s convention in December.

“Certainly the cattle picture is much rosier than in 2002, and in row crops we had better weather and some pretty good prices,” Jones said. “We had a sharp rebound in dairy. Sales of horticultural crops and hay also registered significant gains. So if you add it all up we had about $3.6 billion in farm receipts in 2003. You’d have to go back to about 1998 to find a comparable year.”

Estimated receipts for 2003 are 17 percent higher than a year ago with crops showing a 21 percent increase and livestock receipts up 41 percent. Equine sales were the leading contributor to farm cash receipts followed by poultry. Tobacco accounted for $450 million in 2003.

Net farm income was buoyed by increasing crop and livestock sales, an excellent growing season and generally higher commodity prices for most agricultural products. Farm income in Kentucky in 2003 could be the second-highest on record, Jones said, below only 2000.

The forecast for 2004 is for gross cash receipts to be near this year’s level. Equine sales are expected to continue to rebound while cattle prices will also remain strong. Poultry and hogs will see some increases.

Grain crops in the coming year are expected to decline 8 percent due to some moderation in yield levels following an excellent 2003, and tobacco is expected to decline to near $400 million.

“We are seeing some increases in input prices, particularly for fertilizers,” Jones said. “The risk is that interest rates will be higher. We’ve enjoyed record low interest rates when you take out the inflationary aspects, and I think the odds are very strong that we will see some interest rate increases in 2004.”

Government payments are uncertain but Jones said he would not expect them to be any higher in the coming year than they were in 2003. “Overall, we think 2004 from a net farm income perspective won’t be as bright as 2003 because of higher input prices and interest rates,” he said. “We are looking at an income that will be pretty much the average of the past decade.”
‘Agriculture: From Farm to Table’ is 2004 theme

Winners will receive $100 prizes

By ROGER SNELL
Kentucky Agricultural News

Kentucky students in grades 1 through 8 are encouraged to compete once again in the Kentucky Department of Agriculture’s Ag Day poster and essay contest.

Students are asked to write an essay or create a poster related to this year’s theme, “Agriculture: From Farm to Table.” Winners at each grade level will receive a $100 savings bond and will be recognized at the annual Kentucky Ag Day luncheon March 20. Winners will be notified by March 8.

The Kentucky Agriculture and Environment in the Classroom program, which the KDA administers, helps teachers instruct students about the importance of agriculture by providing training and classroom materials devoted to agriculture in the classroom.

“Agriculture is the nation’s largest industry. It supplies food to every one of us. In the classroom, agriculture can be used to teach about the environment, science, nutrition, health and more,” Agriculture Commissioner Richie Farmer said.

“The poster and essay contest is a fun way for students to learn more about where their food comes from and especially recognize that Kentucky farmers do important work that touches all of our lives,” Farmer said.

Teachers should select the two best entries in each contest from their classrooms. Entries must arrive at the Department no later than Feb. 27. Entries must be mailed to the Kentucky Department of Agriculture, Ag Day Poster and Essay Contest, 500 Mero St., 7th Floor, Frankfort, KY 40601.

The Department is mailing contest and entry details to teachers. Information also may be obtained by e-mailing rayetta.boone@kyagr.com or teresa.laudermilk@kyagr.com, or by calling (502) 564-4696. The contest rules list a number of Web sites and other research ideas to help students.

Posters should be drawn in color with felt markers or paint; do not use crayons or colored pencils. Each picture should be 12 inches by 18 inches on white paper, framed with poster board, heavy paper or matte board. Total dimensions should not exceed 18 inches by 24 inches.

Essays should not exceed 150 words for students in grades 1 through 3 or 250 words in grades 4 through 8.

Winning entries may be featured on Department publications, including KDA’s Web site.

In addition to sponsoring the contest, the Division of Agriculture and Environmental Education has trained nearly 2,000 Kentucky teachers in workshops promoting awareness about Kentucky agriculture and the environment in recent years.

‘My grandfather is a farmer’

The following essay was selected as the 2003 Commissioner’s Choice winner. It was written by Emily Lucas of Louisville.

Kentucky farmers grow the best food in the world. How do I know? Because my grandfather is a Kentucky farmer and I have eaten his food. You don’t know what a green bean tastes like until you have eaten a bowl of half-runners that has gone from the vine to the stove to your plate. The only thing better than a plate of fresh green beans is a plate of fresh green beans with fresh picked corn on the cob, freshly dug new potatoes and a fresh red ripe tomato right off the vine. Now that is a meal! The reason it all taste so good is because it can be moved straight from the Kentucky farmer to the consumer in a day. That means it doesn’t have to be picked until it is ripe and ready.

In addition to the great taste, there are other benefits to buying fresh Kentucky products. Fresh products are more nutritional because the nutrients are not lost through shipping and refrigeration. They are also healthier because they do not need additives and preservatives to keep them from spoiling and keep them looking good.

Buying Kentucky products helps the state economy by keeping money in the local communities. It helps the farmers to stay on the farm. Also, the farmers continue putting money back into their areas. It also helps the environment by insuring the land will stay farmed and not be turned to industry. Fresh is the best.

KDA offers farmers’ market grants

The Kentucky Department of Agriculture is helping Kentucky farmers’ markets double their advertising dollars while assisting horticultural groups in developing new markets through two cost-share grant programs.

Farmers’ markets and other horticultural businesses may apply for up to $2,000 in matching funds in each of three rounds in this program. The cost-share monies cover advertising costs during the coming year.

KDA is also partially underwriting the cost of developing new markets for the state’s horticultural products. Each of three rounds offers up to $2,500 in matching funds to the successful applicant to help with travel costs. In the past, this program has supported trips resulting in improved market opportunities for large and small farmers and organizations.

For more information, log onto the KDA Web site at www.kyagr.com or contact your local county Extension office.

Silent auction

Two burley tobacco buyers key in bids for leaf on hand-held computers during opening day of the burley auction season Nov. 17 at the 4th Street/Gentry Tobacco Warehouse in Lexington. The computer system has replaced live auctioneers at the tobacco sales.
KAEC workshop inspires student restaurant project

Continued from Page 1

Elizabethtown in July. “We divided all the job opportunities the students could possibly have in a restaurant. From host and hostess to waiters and waitresses, cooks . . . I was the manager. The kids all took their jobs very seriously.”

Special restaurant dinners were planned for Oct. 13-17. The event was advertised on the radio and in the local newspaper, and students invited special community guests to attend. Parent involvement during the project was at “an all-time high,” Carman said. Parents brought in food, helped prepare it in the classroom, ran to the grocery store, and delivered meals. In addition to the meals provided in the classroom, students also prepared carryout and prepared to-go orders.

During the dinners, students provided entertainment in the form of a square dance and a play, “Bringing Back America’s Small Farms.”

At the close of the week, the students had raised $2,500 – $1,700 after expenses. The money will be used to pay for each child’s way on a year-end trip to the Newport Aquarium.

Students had raised $2,500 – $1,700 after expenses. The money will be used to pay for each child’s way on a year-end field trip to the Newport Aquarium.

Carman’s primary (grades 2 and 3) class began its studies in August by discussing various aspects of a community, including agricultural products produced in Breckinridge County. The students then advertised on local radio for produce that anyone was willing to donate for their project.

“It was perfect timing because it was right at harvest time,” Carman said. “We ended up collecting corn, cucumbers, tomatoes, squash, green beans and apples.”

Food processing was the next lesson as, on different days, students shucked corn, snapped beans, cooked tomatoes and peeled apples. The foods also were incorporated into one of the classroom’s learning centers. For example, Carman would bring in the cooked apples and the students would grind them through a food mill, add cinnamon and sugar, and then put the sauce into jars. By the time the students were finished with the food preparation leg of the lesson, they had applesauce, baked apples, bread-and-butter pickles, dill pickles, creamed corn, corn-on-the-cob, tomato juice, green beans and squash.

The next stop for the processed foods: Kountry Kidz Kitchen.

“The summer workshop put on by KAEC was wonderful,” Carman said. “It was one of the best teacher trainings I’ve ever had. I had everything I needed.”

“Classes like those in Hardinsburg Elementary are the reason our division organizes teacher training and works to entice instructors into attending our workshops,” Boone said. “The resource materials – such as the Project Food, Land and People lessons – can be utilized as a teaching tool to make the connections about agriculture and our environment.”

UK gets $5M in NSF grants

Projects ranging from plant and insect genetics to nutritional products innovation made 2003 a banner year for National Science Foundation (NSF) research dollars awarded to the University of Kentucky’s College of Agriculture. NSF is the premier federal agency that supports both basic and applied scientific and engineering research.

NSF grants during the last 12 months to UK agriculture total more than $5 million, the latest being a $1.7 million “Project 2010” award for plant genomic research.

“This grant to Art Hunt in our agronomy department is the latest and largest in a series of recent grants from NSF,” said Scott Smith, dean of UK’s College of Agriculture. “Such success is indicative of the world-class plant biology research being conducted right here at UK.”

The award is for four years, and began in September.

The list of NSF grants to UK includes a recent “Tree of Life Program” grant of $1.3 million awarded to UK’s entomology department to examine relationships among a group of insects that includes bees, wasps and ants; $793,000 to plant pathology for examining chromosomes and reproduction in fungi; $228,000 to agronomy for studying regulation and transport of plant steroids; $308,000 to plant pathology for researching plant virus replication and evolution; and $176,000 to agronomy for investigating metabolism of glandular cells on the tips of leaf hairs.

An NSF grant to the College of Agriculture for $600,000 in January 2003 already has launched several new initiatives in natural products commercialization research, partnerships and marketing.

“The natural products grant is producing some exciting progress in developing new Kentucky products that are naturally derived from plants or animals, such as medicines or food flavorings,” said Smith. “In fact, the College sponsored its very first statewide conference on natural products innovation for entrepreneurs and scientists last fall.”
Kentucky freshwater shrimp producers normally sell harvests pond-side every September, a once-a-year, hit-or-miss proposition.

Now a pilot project proves there can be an alternate method and a potentially year-round product.

Fishmarket Seafoods Inc. of Louisville, the Kentucky Department of Agriculture, and the Purchase Area Aquaculture Cooperative (PAAC) in Graves County worked together on the pilot project, which resulted in consumers in December taste-testing and buying Kentucky Fresh Fishmarket Seafood prawns harvested three months earlier.

Fishmarket purchased seven harvests and contracted with PAAC to process and individually quick-freeze the prawns. Sixteen-ounce bags with the Fishmarket Seafoods brand and “Kentucky Fresh” logo then were sold at four Kroger supermarkets in Frankfort, Lexington and Louisville. Each 16-ounce bag contained 20 to 30 tails.

Tasting demonstrations were held along with the sales, and holiday-season Kroger shoppers provided a “fabulous response,” said Fishmarket owner and president Steve Smith. It was the first time off-season Kentucky prawns had been available in supermarkets.

Consumers approved the product, said Angela Caporelli, KDA aquaculture marketing specialist. “People were pleased with the texture and the taste, and Kroger sold quite a bit of product,” Caporelli said.

Consumers also were pleased by the product’s local origins. “People are so receptive to it being raised in Kentucky,” Smith reported.

Sonny and Mary Lou Cook of Beaver Dam have two one-acre ponds. Sonny produced 740 pounds this year under contract to Fishmarket, who “just came in and picked them up and wrote me a check” at harvest time, Sonny said. The Cooks thus had their payday without the expense of having to publicize and host a public sale or to “peddle them to restaurants.”

Fishmarket trucks traveled 2,100 miles in three days to pick up their prawns.

Individual quick-freezing gives the product a high-quality, safe shelf life approaching one year, Caporelli said.

Fishmarket next year hopes to sign up 50 producers and market as much as 45,000 pounds of product, Smith said. Next season the company will freeze product itself from central and eastern Kentucky, Smith said, while PAAC will continue freezing western Kentucky product. Much of Fishmarket’s product next year, as this year, will be harvested and frozen the same day. “You can’t get fresher than that,” Smith said.

Smith said the upcoming production year will be pivotal, building on the hopeful beginning of this year. “No body had really stepped in to address the marketing end of this whole puzzle” before this joint effort, he said.

Mark Zerger of West Paducah said producers need to strive for maximum poundage, ideally the 2,800 pounds per acre achieved at Kentucky State University. The Frankfort university’s nationally pacesetting aquaculture program has guided the development of Kentucky’s aquaculture industry and furnished how-to information for getting started as a producer.

Zerger re-entered farming last year, raising 700 pounds in his one-acre pond. In 2004, he plans to also raise very young post-larval prawns, called PLs, inside a specially designed building.

West Nile cases plummet in 2003

KAN staff report

Cases of West Nile Virus in Kentucky equined declined dramatically in 2003 compared with the previous year, the Kentucky Department of Agriculture reported.

The KDA said 102 Kentucky equines were confirmed with West Nile this past year, an 80 percent drop from 2002, when 513 cases were reported. A series of cold snaps in late November and early December eliminated mosquitoes that carry the virus, essentially ending the threat of West Nile for the year.

Department officials attributed the decline in West Nile cases to increased vaccination of equine and efforts by the KDA, the state Department for Public Health and other agencies to educate Kentuckians on ways to minimize the risk of West Nile. The number of cases dropped even though 2003 was one of the wettest years on record in Kentucky.

Of the 102 equine in the state that contracted West Nile this year, 67 are alive, 26 were euthanized and nine died. Six were vaccinated in accordance with the vaccine manufacturer’s recommendation. In 2002, 131 equine died or were euthanized in Kentucky as a result of West Nile.

Hardin County had the most equine cases in Kentucky this year with eight. Fayette and Warren counties had six each. As was the case in 2002, West Nile cases were reported statewide except for far eastern Kentucky.

The Department for Public Health reported 14 human cases of West Nile and one death due to the virus in 2003. Last year, 75 Kentuckians were confirmed with West Nile, and five died.

Rusty Ford, equine programs manager with the KDA’s Division of Animal Health, said equine owners should consult with their veterinarians about vaccinating their animals for West Nile next spring and again in late summer.
Short Rows: A brief look at what’s new in Kentucky agriculture

Angus Association offers internships
Special to KAN

The American Angus Association and its publication, the Angus Journal, are offering three summer internships to college students who want to learn more about breed association work. The paid internships begin June 1 and conclude in mid-August. Application deadline is Feb. 14.

College sophomores, juniors or seniors may apply for an internship in the Junior Activities Department to assist in the planning and execution of junior Angus shows and leadership events. College juniors or seniors may apply for the association’s public relations and communications internship. The Journal also is offering an editorial internship to a college junior or senior who is pursuing a degree in agricultural journalism or ag communications.

For more information, call the association at (816) 383-5100.

Kentucky gets $574K in USDA grants
U.S. Department of Agriculture

Agriculture Secretary Ann M. Veneman in December announced the approval of 184 value-added agricultural product market development grants in 40 states, totaling over $28.7 million. The grants will foster the development of new products and markets for agriculturally based products. Kentucky was awarded 10 grants for a total of $574,630.

Authorized as part of the 2002 Farm Bill, the Value-Added Agricultural Product Market Development Grants program provides an opportunity to refine agricultural commodities and products to increase their value in the marketplace.

Hopkinsville Elevator Co. and Union County Biodiesel were among 29 applications focusing on bio-mass and renewable energy that received a total of $4.3 million in grant funds.

Funding of selected applicants will be contingent upon meeting the conditions of the grant agreement. A complete list of the selected grant recipients can be found at the USDA Rural Development web site at: http://www.rurdev.usda.gov.

Anderson Circle tops Angus registrations
Special to KAN

Anderson Circle Farm of Harrodsburg registered the most Angus beef cattle in Kentucky during the 2003 fiscal year, the American Angus Association announced.

The 10 producers that registered the most Angus beef cattle in Kentucky recorded a total of 1,938 Angus with the association during the fiscal year.

The top 10 are: Anderson Circle Farm, Harrodsburg, 269 head; Davis On The Highlands, Springfield, 244; Eagleton Farm, Carlisle, 222; Stone Gate Farms, Flemingsburg, 220; Matth Toebben, Union, 193; W.M. & J.D. Wright, Paris, 192; Sam Moore Farms, Morgantown, 157; R.W. Keeney & Son, Nancy, 152; Beauchamp & Alexander, Hardinsburg, 150; and Cane Ridge Cattle Co., Paris, 139.

Breeders across the nation in fiscal 2003 registered 281,734 head of Angus cattle compared with 281,965 in fiscal 2002.

Boyd consigns bulls to Denver sale
Special to KAN

Boyd Beef Cattle of Mays Lick, Ky., is among producers from 22 states who have consigned their top Angus bulls to the 2004 National Western Angus Bull Sale.

The sale will take place Jan. 15 at the Beef Palace Auction Arena in Denver, Colo.

The American Angus Association sponsors the annual sale. An online sale catalog can be viewed at www.angusjournal.com.

NIAA meeting set for April
Special to KAN

The National Institute for Animal Agriculture (NIAA) will meet April 4-8 in Salt Lake City, Utah, to examine farmland security and other issues facing the animal food and fiber industry.

A timely discussion of a national animal identification system for rapid response to mad cow disease, foot-and-mouth disease and similar threats will be presented. Other issues to be discussed include new plans for custom and border protection, the future role of Plum Island Animal Disease Center, and the proposed National Food Security Project.

Other groups that will meet in conjunction with the NIAA include the National Assembly of State Animal Health Officials, National Johne’s Working Group, and the National Animal Health Emergency Management Steering Committee.

For more information, log onto www.animalagriculture.org or call (270) 792-9798. The NIAA is headquartered in Bowling Green.

UK team fourth in livestock judging contest
UK College of Agriculture

It may only be early winter, but the Commonwealth already can brag that it has one team that has made it to the Final Four in a national contest.

The 2003 Kentucky 4-H livestock judging team finished fourth overall at the national livestock judging contest Nov. 18 in Louisville. Two members of the team achieved “All-American” status.

The team consisted of Brent Brockman, Taylor County; Shelley Wade, Harrison County; Shannon Wade, Harrison County; and Michelle Ogden, Hardin County.

They competed against 34 other state teams comprised of more than 130 individuals from across the country.

“This is the fourth time in the past eight years we have achieved a ‘top five’ placing, and the second time in four years we’ve had two All-Americans,” said Monty Chappell, team coach and a 4-H livestock specialist in the University of Kentucky College of Agriculture.

Shannon Wade placed eighth overall and Brent Brockman placed 19th among the 130 national contestants. The top 20 finishers received All-American status.

Lee’s Garden Center wins Kentucky Fresh contest
KAN staff report

A Hodgenville garden center won the $1,000 top prize for prominently and creatively displaying its Kentucky Fresh trees, shrubs, garden mums and other materials during October in a contest sponsored by the Kentucky Department of Agriculture.

Lee’s Garden Center, owned by husband-and-wife team Scott and Robin Lee, was grand prize winner in a statewide competition among retail garden centers. The contest was part of the Department’s Kentucky Fresh/Kentucky Proud marketing campaign.

The Lees said the display made their customers aware of the many items the business sold from the local area during the fall. “They knew that we grew a lot of our own things, but they did not know about the local farms producing some of these other items,” Scott Lee said.

Entries were judged by staff members of KDA’s Office of Agricultural Marketing and Product Promotion based on the use of Kentucky-grown material, promotional efforts, variety of products used, and creativity. Award monies came from a promotional grant the KDA received through the Kentucky Horticulture Council. The Department sent participating garden centers free Kentucky Fresh banners and signage to use in their displays.

Springhouse Gardens of Nicholasville and Jackson True Value of Jackson were awarded second-place prizes of $550 each.

Third-place prizes of $300 each went to the New Mink’s Nursery in London, Country Barn in Elkton, and Hillcrest Nursery in Richmond.

“First-place winners, Hodgenville Garden Center, were among 130 individuals from across the country. This contest demonstrated to retailers that promoting Kentucky-grown products increases sales,” said C. Hope Crain, KDA greenhouse and nursery marketing specialist. “Consumers are looking for Kentucky Fresh products, and this type of promotion helps consumers find them.”
Bath center will benefit eight-county region

Tobacco funds will help build facility off I-64

By BYRON BREWER

Kentucky Agricultural News

Tobacco, cattle and hay are the traditional agricultural products of Bath County. But a new seed has been planted in this north-eastern Kentucky community, one that may sprout into profits for farmers in Bath County and seven surrounding counties.

Last May, the Kentucky Agricultural Development Board approved $692,500 in state tobacco settlement funds for a proposed Bath County Agricultural Education and Marketing Center. This came on top of a $300,000 award in December 2002 and $10,000 of Menifee County ADB funds at the May meeting.

The Bath County Agricultural Extension District Board, which has spearheaded the Center’s cause, secured matching funds in June 2002 through a $450,000 rural business enterprise grant from USDA Rural Development.

The following September, the project received an additional $507,500 in Phase I funds and a $200,000 loan from USDA Rural Development.

The Education and Marketing Center will benefit 4,200 farms in Bath, Bourbon, Fleming, Menifee, Montgomery, Morgan, Nicholas and Rowan counties by allowing farmers to market their products directly to consumers. The facility will include a covered farmers’ market area with a storefront, a certified commercial kitchen with training space, and a light processing unit.

“We have received a lot of support from the other counties for this project,” said Carole Rison, Family and Consumer Sciences Extension agent for Bath County. “I think their agricultural leaders all sent letters of encouragement to the Ag Development Board. And, of course, Menifee County is contributing $10,000 of its own developmental funds. The support from Bath County residents has been solid on this. Once built, I think the center will be a model for other areas in Kentucky that have found themselves so impacted by the change in tobacco’s fortunes as a crop.”

The 21,831-square-foot facility will be located strategically off Interstate 64, allowing for a great influx of potential buyers and sellers, Rison said. The Extension District Board expects the center to generate enough money to eventually be self-sustaining.

Bath County’s Extension office will relocate to the Education and Marketing Center. This will meet a critical need to “expand agricultural education” and provide a facility from which to “promote Kentucky-grown produce,” Rison said.

“Funding was a problem from the beginning, but something else that kept getting away from us was the right location,” Rison said. “That has helped us a lot. That’s not just counting locals. This location was key.”

Bach has been one of the chief figures pushing the project forward. A full-time farmer impacted by the twist in tobacco’s fate, he sees the benefits the center will provide for his fellow Bath County farmers and neighbors in other counties. That has helped him and other project supporters overcome the odds.

Bach believes it will take the Center about three years to become self-sustaining. Until then, diverse groups that have supported the project have collected funds to keep it alive.

“For any farmer within the area, this is going to be nothing but a win-win situation,” said Robert M. Bach, vice chairman of the Extension District Board. “Every aspect of our community – from the District Health Department to the Chamber of Commerce to the Ministerial Association – has been a part of bringing this Education and Marketing Center to life. We each had our own jobs to do,” Rison said. “And this much will be true of the center: Everyone – not just farmers or the agricultural community, but everyone – will benefit from it being here.”