

Cooperative Extension Service

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Wolfe County Cooperative Extension Newsletter August 2024



Extension Edition

"Flowers always make people better, happier, and more helpful; they are sunshine, food and medicine for the soul." —Luther Burbank

Darian Creech

Barian Cruech Wolfe CEA FCS-4H

Jessica Morris

Wolfe CEA Agriculture & Natural Resources- 4-H



Wolfe County Extension Office

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Cooperative Extension Service

Agriculture and Natural Resources Family and Consumer Sciences 4-H Youth Development Community and Economic Development

MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT

Educational programs of Kentucky Cooperative Extension serve all people regardless of economic or social status and will not discriminate on the basis of race, color, ethnic origin, national origin, creed, religion, political belief, sex, sexual orientation, gender identity, gender expression, pregnancy, marital status, genetic information, age, veteran status, physical or mental disability or reprisal or retaliation for prior civil rights activity. Reasonable accommodation of disabilit may be available with prior notice. Program information may be made available in languages other than English. University of Kentucky, Kentucky State University, U.S. Department of Agriculture, and Kentucky Counties, Cooperating. Lexington, KY 40506



UPDATES









Photo 1 taken by Youth Photography Club participant Sophia Combs, is of flowers planted during pollinator day. Photo 2 captures a moment of the Homeschool Club field trip to Morgan County Wellness Center & Bowling Alley. Photo 3 is at the Farmers Market Grand opening. Mugs & vases made in the pottery workshop are revealed in photo 4. Photo 5 represents the 10th annual Countdown to Kindergarten, students spent the days learning, having fun, and snacking. The incoming kindergarten students were delighted with the decorations and the many take-home items in their learning kits.







4-H Garden Club

August 29 , 2024

Starting at 3:30

Wolfe County Extension Office

💊 606-668-3712

Wolfe County 4-H & FRYSC presents

BACK TO SCHOOL SPLASH

<u>Snow Cones | Inflatables | Hot Dogs</u>

August 1 | Thursday 4:00 - 6:00 PM Wolfe County Extension Office

Come join the fun!!



CALL US AT 606-668-3712 IF YOU PLAN ON JOINING US THAT EVENING!



An excerpt from:



AGR-204

Soils and Fertility

By Craig Cogger, Extension soil scientist, Washington State University. Adapted for Kentucky by Edwin Ritchey, Extension soils specialist, and Brad Lee, Extension water quality specialist, University of Kentucky.

Soil pH Soil pH measures the acidity or alkalinity of a soil. At a pH of 7 (neutral), acidity and alkalinity are balanced. Acidity increases by a factor of 10 with each one-unit drop in pH below 7. For example, a pH of 5.5 is 10 times as acidic as a pH of 6.5. Alkalinity increases by a factor of 10 with each one-unit change in pH above 7. Native soil pH depends on the minerals present in the soil and on rainfall. Soils in arid areas tend to be alkaline, and those in rainy areas tend to be acid. Gardening and farming also affect soil pH; for example, many nitrogen fertilizers tend to reduce pH, while liming increases pH. Soil pH influences plant growth in three ways, affecting the following: • availability of plant nutrients • availability of toxic metals • activity of soil microorganisms, which in turn affects nutrient cycling and disease risk The availability of phosphorus decreases in acid soils, while the availability of iron increases. In alkaline soils, the availability of iron and zinc can be quite low.

Aluminum availability increases in acid soils. Aluminum is one of the most common elements in soil, but it is not a plant nutrient and is toxic to plants in high concentrations. Very little aluminum is in solution in soils above pH 6, and what is present causes no problems for plants. As pH declines and aluminum availability increases, aluminum toxicity can become a problem. Microbes also are affected by soil pH. The most numerous and diverse microbial populations exist in the middle of the pH range. Fewer organisms are adapted to strongly acid or strongly alkaline soils. Nutrient cycling is slower in acid and alkaline soils because of reduced microbial populations. Many garden crops perform best in soil with pH of 5.5 to 7.5, but some (such as blueberries and rhododendrons) are adapted to more strongly acidic soils. Before amending soil to adjust pH, it is important to know the preferred pH ranges of your plants.

Increasing Soil pH The most common way to increase soil pH is to add lime, which is ground limestone, a rock containing calcium carbonate. It is an organic (natural) amendment, suitable for use by organic gardeners. Lime raises the pH of acid soils and supplies calcium, an essential nutrient. Dolomitic lime contains magnesium as well as calcium. The best way to determine whether your soil needs lime is to have it tested. Do not lime areas where you grow acid-loving plants, because they are adapted to acid soils. Lime is a slow-release material. Apply it in the fall to benefit spring crops. Wood ashes are a readily available source of potassium, calcium, and magnesium. Like lime, they also raise soil pH. High rates of wood ashes may cause short-term salt injury, so apply less than 15 to 25 pounds per 1,000 square feet. We do not recommend using wood ashes in alkaline soils. Gypsum (calcium sulfate) is not a substitute for lime. It supplies calcium and sulfur, but has little effect on soil pH. Gypsum has been promoted as a soil amendment to improve soil structure. In the vast majority of cases, it does not work. Gypsum improves structure only when poor structure results from excess sodium in the soil, a rare condition in Kentucky. Use organic amendments to improve soil structure, as described earlier under "Adding Organic Matter." Some composts can increase soil pH, as can poultry litter, due to diet and amendments added to bedding material.

Decreasing Soil pH You may need to decrease soil pH if you wish to grow acid loving plants. Elemental sulfur and aluminum sulfate lower soil pH. Soil testing is the best way to determine whether sulfur is needed, and if so, how much. Ammonium sulfate fertilizer also lowers pH, but it takes longer than sulfur to have an effect. All nitrogen fertilizers that contain ammonium (NH4 +) also reduce pH slowly



Survive & Thrive Disaster Preparedness Series AUGUST 19 @ 10:00 AM

Join us at ONE of the listed locations for the first lesson in this three-part series!

August Topic: Preparing Your Family and Home for Disasters - Fall Edition

CALL YOUR LOCAL EXTENSION OFFICE TO REGISTER!

LEE COUNTY AUGUST 22 @ 10:00 AM

PERRY COUNTY AUGUST 23 @ 10:00 AM

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Agriculture and Natural Resources Family and Consumer Sciences 4-H Youth Development Community and Economic Development MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT

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Disabilities accommodated with prior notification.

Lexington, KY 40506



Sun	Mon	Tue	Wed
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4	5	6 Adult Ed Food Preservation class 10 AM or 5 PM	7
11	12	13 Adult Ed	14
18	19 Wolfe Co Beekeepers 5:30 PM * Letcher Co Survive & Thrive	20 Adult Ed Commodity Day (approved and Over age 60)	21
25	26	27 Adult Ed	28

*All classes are held at the Wolfe County Cooperative Extension Service Office unless otherwise noted





COMPOSITION IN PHOTOGRAPHY

🛄 August 9, 2024

🕓 10:00 AM

Wolfe County Extension Office Call (606) 668-3712 to Register

ABOUT THE LESSON:

Looking for some tips on taking "good" photos? Our lesson on Composition in Photography can help! Come join us as we review the elements and principles of art and learn how we can use these concepts to make photographs that capture our interest. This class does not cover "how to use a camera," but it will inspire you to think about what you're seeing through your camera's view finder or on your phone's screen before taking a picture. Come enjoy and view our photograph examples as we discuss why you may prefer some photos instead of others.

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LAKEN CAMPBELL FCS AGENT: LEE COUNTY

Cooperative Extension Service

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Disabilities accommodated with prior notifica

BRING YOUR OWN PROJECTS TO COMPLETE

2nd and 4th Thursdays August 8th & 22nd, 2:00-5:00 PM

Wolfe County Extension Office

Join Master Clothing Volunteers, Rita Rogers & Carole Dunhuber to work on your projects!



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Peanut Butter Oatmeal Bites



- 1 cup creamy peanut butter
- 2/3 cup unsweetened applesauce or 2 large very ripe bananas (or half of each)
- 1/3 cup brown sugar
- 2 teaspoons vanilla
- 2 teaspoons cinnamon
- 2 cups quick oats
- 3/4 cup dried fruit (cranberries, raisins, apples, dates, etc., or a mixture)
- 1/2 cup chopped nuts, pepitas (pumpkin seeds), or sunflower seeds (or a mixture)
- 1. Wash hands with warm water and soap, scrubbing at least 20 seconds.
- 2. Preheat the oven to 350 degrees F.
- 3. Line two large baking sheets with parchment paper and set aside.
- **4.** In a large bowl, mix the peanut butter, applesauce or bananas, brown sugar, vanilla, and cinnamon until smooth. Add the oats, dried fruit, and nuts, stirring until combined.

- 5. Drop the dough into equal sizes onto the baking sheets, about 2 tablespoons per cookie. Flatten the top with the back of a spoon.
- 6. Bake 12 to 16 minutes or until the edges are slightly brown and the dough is set, but soft.
- 7. Remove from oven and cool on the baking sheet for 10 minutes. Transfer to a cooling rack to finish cooling.
- 8. Store in an airtight container. Use within four days or freeze.

Makes 30 bites Serving size: 1 bite Cost per recipe: \$4.44 Cost per serving: \$0.15



Supplemental Nutrition Assistance Program

This institution is an equal opportunity provider. This material was partially funded by USDA's Supplemental Nutrition Assistance Program - SNAP.

Nutrition facts

per serving: 110 calories; 6g total fat; 1g saturated fat; Og trans fat; Omg cholesterol; 40mg sodium; 13g total carbohydrate; 2g dietary fiber; 7g total sugars; 2g added sugars; 3g protein; 0% Daily Value of vitamin D; 0% Daily Value of calcium; 6% Daily Value of iron; 2% Daily Value of potassium

Source:

Brooke Jenkins, Extension Specialist, University of Kentucky Cooperative Extension Service

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Lexington, KY 40506







COOKING THROUGH THE Calendar

August 15, 2024 11:00 AM Wolfe County Extension Office

For more information on how you can attend these FREE cooking classes, please contact your local Cooperative Extension office:

> Wolfe County Extension Office 20 N Washington Street Campton, KY 41301 (606) 668-3712





USDA is an equal opportunity provider and employer. This project was partially funded by USDA's Supplemental Nutrition Assistance Program – SNAP.

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Disabilities accommodated with prior notification.

Homeschool Club August 9th and 23rd We have plans for a learning day 4 a Field Trip Check Facebook for complete plans

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Food Preservation JAMS & JELLIES WORKSHOP



AUGUST 6, 2024 10:00 AM OR 5:00 PM

Learn the basics of water bath canning and how to use the jam & jelly maker.

All participants will take home product prepared at the program.

> CALL TO REGISTER (606)668-3712

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Wolfe County 20 N Washington Street PO Box 146 Campton, KY 41301-0146

RETURN SERVICE REQUESTED

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Cabbage Rolls

- 12 cabbage leaves
 1 pound lean ground beef
 1 cup cooked brown rice
 1 (15 ounce) can tomato
 - sauce

 teaspoon garlic salt
 teaspoon pepper
 teaspoon dried basil
 teaspoon dried oregano
 cup chopped onion ¼ cup chopped green pepper
1 teaspoon sugar
1 tablespoon cornstarch
1 tablespoon water

Cover cabbage leaves with boiling water. Let **stand** until leaves are limp, about 4 minutes. **Drain**. When cool, **trim** away excess ridge on leaf for easier rolling. **Mix** beef, rice, ½ cup tomato sauce, garlic salt, pepper, basil, oregano, onions and green pepper. **Put** ¹/₃ cup in each leaf, starting at leaf end; **roll**, tucking in the sides. **Place** seam side down in a 9-by-11-inch baking dish. **Mix** remaining tomato sauce with the sugar, **pour** over rolls. **Cover** and **bake** at 350 degrees F for

1 hour. **Remove** cabbage rolls from baking dish, **pour** juice in a saucepan. **Mix** cornstarch and water; **stir** into saucepan. **Heat** and **stir** until mixture boils, **cook** 1 minute. **Serve** sauce with cabbage rolls.

Yield: 6 servings, 2 rolls each

Nutritional Analysis: 190 calories, 4 g fat, 1.5 g saturated fat, 40 mg cholesterol, 550 mg sodium, 24 g carbohydrate, 6 g fiber, 9 g sugars, 18 g protein.