

SEPTEMBER 2023

MCCREARY COUNTY EXTENSION

AGRICULTURE NEWSLETTER



Considerations for Wildlife Food Plots

This time of year we get a lot of questions concerning food plot recommendations for wildlife. Here are a couple of things to consider if you're establishing a wildlife food plot:

Size: Ideal plot sizes are 1/4 to 1 acre for small game plots, 1-5 acres for deer and turkey, and 5-20 acres for dove and geese.

Soil Testing & Remediation: A soil test will reveal the site's soil pH and nutrients available, and provide recommendations on amendments needed. Check out a soil probe from the McCreary County Extension Office to get started.

What To Plant: For both large and small game, mixes including legumes, grains, and native grasses provide added cover and a longer period of food availability. More specific recommendations depending on desired species can be found on the KY Fish & Wildlife website (fw.ky.gov).

Site Preparation: Apply necessary soil remediation based on soil test. Reduce competition from existing vegetation by chemical (glyphosate) or mechanical (tilling/disking). Pay attention to seed depths and planting rates for your selected seed.

cont next page...



Announcements

Did you know? McCreary County Extension now has shared-use fencing equipment:

- T-post drivers
- T-post pullers
- Wire fence stretcher
- Electric fence fault finder

No deposit needed.
Signature and phone number
required for check out.

Stop by our office at
141 College St. in Whitley City



Wildlife Foot Plots cont...

Plot Maintenance: Routinely check plots for weeds and use appropriate control methods (chemical/mechanical) to minimize impact. Monitor consumption rates to determine how wildlife are using your plot and if any changes may be necessary.

For more information on establishing wildlife food plots, contact the McCreary County Extension Office.



Sources: Food Plots: The Basics by Matt Springer, Ky Fish & Wildlife Habitat How-To's.



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Upcoming Events McCreary County Extension

Sept 12th, 12pm
Lunch & Learn: All About Pumpkins

Sept 12th, 6:30pm
McCreary County Agriculture
Investment Program (CAIP):
Informational meeting

Sept 14th, 5:30pm
Grow Appalachia: Edible Landscaping

Sept 27th, 10am
Adult Hiking: Split Bow Arch

Sept 30th, 12pm
McCreary Cattlemen's Annual Picnic
@ Vernsway Farms

Sept 30th, 9am-1pm
McCreary Farmers Market
Closing Day

Oct 12th, 5pm
Field to Fork Deer Processing
Demonstration

Oct 19th, 5pm
Venison Summer Sausage Workshop

For more information, contact us at
606-376-2524!

Follow us!





University of Kentucky
College of Agriculture,
Food and Environment
Cooperative Extension Service



Sportsman's Stew



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



USDA
Supplemental
Nutrition
Assistance
Program

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Sportsman's Stew

- 2 onions, chopped
- 2 carrots, chopped
- 4 medium potatoes, peeled and diced
- 8 ounces fresh mushrooms, chopped
- 2 pounds baked beaver meat, cubed
- 12 ounces Polish or kielbasa sausage, diced
- 1 48-ounce can low-sodium tomato juice
- 2 cups water
- 2 tablespoons Worcestershire sauce
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon low-sodium seasoning blend
- ½ teaspoon ground pepper
- 1 15-ounce can green beans, drained
- 1 15-ounce can kidney or navy beans, undrained

1. Wash hands with warm water and soap, scrubbing for at least 20 seconds.
2. Wash onions, carrots, potatoes, and mushrooms with a clean vegetable brush under running water before preparing.
3. Combine all ingredients in a large pot.
4. Bring to a boil over medium heat. Reduce heat to simmer, and cook for 1 hour or until potatoes and carrots are tender.
5. Serve immediately.
6. Store leftovers in the refrigerator or freezer within 2 hours. Divide leftovers into smaller containers to allow them to cool quickly.

Yield: 12 servings
Serving Size: 1 ½ cups

Adapted from "Hobo Stew" by Joseph Tomblin, Kentucky Department of Fish & Wildlife Resources

Nutrition facts per serving:

370 calories; 13g total fat; 3g saturated fat; 0g trans fat; 20mg cholesterol; 490mg sodium; 34g total carbohydrate; 5g dietary fiber; 9g sugars; 0g added sugars; 28g protein; 0% Daily Value of vitamin D; 6% Daily Value of calcium; 40% Daily Value of iron; 30% Daily Value of potassium.



McCreary County 4-H Spotlight ~Kentucky State Fair~



McCreary 4-H Country Ham participants traveled to the Kentucky State Fair to compete in Country Ham Day along with 1,000 other kids throughout the state!

We also had a great showing of 4-H projects displayed at Cloverville, MANY of which earned ribbons! We are so proud of our 4-H'ers accomplishments this year!



McCreary County Extension Office
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