# Spencer County Agriculture & Horticulture Newsletter



**Cooperative Extension Service** 

Spencer County
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October 2025

Welcome to October! As I write this, we have had some beneficial rain, which was desperately needed.

Harvest has started and I want to take a moment to remind everyone to be careful and pay attention to large pieces of equipment traveling on our roadways. I know it can be a hassle to get behind slow moving equipment, but remember that it is better to arrive a little later than not at all. I ask that everyone has a little more patience in the upcoming weeks.

I hope you enjoy your October!
As always, feel free to call or email me if you have any questions.

Sincerely,

Bryce Roberts,
Spencer County Extension Agent for

Agriculture and Natural Resources

#### **More Information**

As always, if you need more information, feel free to call me at 477-2217.

You can also **email me** at broberts@uky.edu or you can **visit my website** to view archived newsletters and news articles. The web address is: www.spencerextension.com

#### **Farmers Market Now Open**

The Taylorsville/Spencer County
Farmers Market is now open beginning at 8 a.m.
until noon or so on Saturdays. Some of the vendors
may stay past noon if there is a crowd. The market
will be open every Saturday (rain or shine) until
October 25. It is located at 751 Taylorsville Road
next to Fresh Take Market.

There are several vendors selling a wide variety of products, including meats, cheeses, jams, jellies, honey, breads, goat milk soaps and lotions, candles, and other produce. Make sure you support our local producers...they are the ones that are growing what you're buying.

If you are interested in becoming a vendor (small producers are welcome), please contact me or stop by our office for an application. For more information on the market, feel free to contact Sandi Deutsch at 502-252-1400.



### **Cooperative Extension Service**

Agriculture and Natural Resources
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University of Kentucky, Kentucky State University, US. Department of Agriculture, and Kentucky Counties, Cooperating,





#### **Soil Sample Now**

This is a reminder that once your crops or gardens are finished for this year, it is a great time to sample your fields, gardens, or lawns to see what type and how much fertilizer you need to make the soil as productive as possible.

For each sample you want to submit, we need at least one pint (sandwich bag) of dry soil 4-8 inches below the soil surface. Please put your name and sample ID (north lawn, hayfield 2, etc.) on each bag. During this time of the year, the lab is not as busy as it is in the spring, so we can get your results back to you usually a few days sooner than other times during the year.

This is a free service provided by the Spencer Co. Conservation District. Thanks to them for sponsoring the soil sampling program.

Our office is open normal business hours (8 am until 4:30 pm), but you have the option to drop off your samples anytime you like.

As you pull into our parking lot, please go to the right to the back of our building. You will then see our pavilion and on the pavilion, you will see a black tub with a yellow top to the right of the double doors. Inside the tub, you will find some paperwork that you will need to fill out so that we can properly test your soil. Place the paperwork and samples back into the tub. I'll review the results and mail or email them to you in 2-3 weeks.

#### **Beekeepers Association Meetings**

Just a quick reminder that the Spencer Co. Beekeepers Association holds monthly meetings at our office on the 2nd Tuesday of each month. They begin at 6:30 p.m.



#### **Beef Meeting**

Please hold Thursday, November 20, as our next Louisville Area Beef Cattle meeting. Registration will be at 5:30 p.m., with the meal beginning at 6 p.m.

Speakers will be Greg Halich, UK Ag Economist, discussing using less nitrogen on fields, and Allan Bryant, KCA President Elect. Please call 502-477-2217 to RSVP by November 17. More information will be in next month's newsletter.



6:30 — Meal

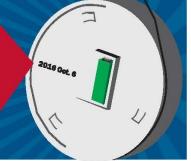
Cooperative Extension Service

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# Don't Wait— Check the Date!



Replace Smoke Alarms Every 10 Years

Age matters when it comes to your smoke alarms.

Check the manufacture dates on your smoke alarms today!

Remove the smoke alarm from the wall or ceiling.





Look at the back of the alarm for the date of manufacture.

Smoke alarms should be replaced 10 years from the date of manufacture.





Put the alarm back on the ceiling or wall if it is less than 10 years old.



A closed door may slow the spread of smoke, heat and fire.



Test smoke alarms at least once a month by pushing the test button.



If the smoke alarm sounds, get outside and stay outside. Go to your outside meeting place.



Install smoke alarms in every bedroom, outside each separate sleeping area, and on every level of the home, including the basement. Larger homes may need more alarms. For the best protection, make sure all smoke alarms are interconnected. When one sounds, they all sound.



Call the fire department from a cellphone or a neighbor's phone. Stay outside until the fire department says it's safe to go back inside.

For more information about smoke alarms, visit usfa.fema.gov and www.nfpa.org.











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**RETURN SERVICE REQUESTED** 



## Apple Spinach Salad

5 ounces fresh spinach
4 large Gala apples
2 ounces sharp white cheddar cheese, shredded
½ cup slivered almonds, toasted (see directions below)

1/2 cup golden raisins

Dressing:
2 tablespoons
honey

1 tablespoon olive oil
1 tablespoon cider vinegar
¼ teaspoon dry mustard
½ teaspoon ground cinnamon
¼ teaspoon finely chopped garlic

Wash and dry fresh spinach. Tear into small pieces. Core and chop apples into bite sized pieces. Do not peel.

Mix together spinach, apples, cheese, almonds and raisins. In a small bowl, stir together dressing ingredients and pour over salad mixture. Toss and serve. To toast almonds: Spread almonds evenly in a small saute pan, over medium high heat for about 30 seconds, stir. Continue to heat almonds for an additional

3-5 minutes, **stirring** often for even browning. **Remove** from heat when almonds are fragrant and turning golden brown around the edges. Immediately **pour** almonds into a dish to cool.

Yield: 10, 1 cup servings.

**Nutritional Analysis:** 150 calories, 6 g fat, 1.5 g saturated fat, 5 mg cholesterol, 50 mg sodium, 22 g carbohydrate, 3 g fiber, 17 g sugar, 3 g protein.