

MARCH 2024

AG UPDATE

JOIN OUR TEXT NOTIFICATION SERVICE!

Simply text the words – JOIN AG – to 270-765-4121 and be notified of all ag programs by text.
For cattlemen programs only, text the words – JOIN BEEF – to 270-765-4121.

UPCOMING HCCA MEETING

MARCH CATTLEMEN'S MEETING

There will be a Hardin County Cattlemen's Meeting on Monday March 25th at 6:30 pm. Our Hardin County Natural Resource Conservation Service staff will be presenting on many of the different cost share programs they have available. There will be more cost share money in the next few years available due to Inflation Reduction Act funding and this will be a good way to learn about relevant programs you could apply for. ***This meeting will count for CAIP educational credit.***



SINCERELY,

A handwritten signature in black ink that reads "Daniel Carpenter".

DANIEL CARPENTER, HARDIN COUNTY
FOR AGRICULTURE AND NATURAL RESOURCE AGENT
daniel.carpenter@uky.edu

There will be a BQCA program held in conjunction with Certified Angus Beef, Kentucky Beef Network, and University of Kentucky here at the **Hardin County Extension Office** on **Friday, April 12th**. We are still waiting for a confirmation on start time but it should be sometime early afternoon that day and finish with a nice dinner.

We will have chute side aid with live animals, live BQCA training programs, panel discussion with chef **Josh Moore** from **Volare** restaurant, and dinner prepared by him as well. Please share with interested parties as you see fit.

If you'd like to register for this use the QR code in the image below.

RAISED WITH RESPECT™



APRIL 12, 2024

HARDIN COUNTY EXTENSION OFFICE, ELIZABETHTOWN

111 OPPORTUNITY WAY ELIZABETHTOWN, KY



1:30 pm	Registration begins
2:00 - 2:30 pm	Opening comments from Certified Angus Beef
2:30 - 3:00 pm	Importance of Beef Quality Panel Carey Brown- Kentucky Beef Council, Chef Josh Moore-Volare Italian Ristorante, and Chef Zach Wolf-Steak and Bourbon moderated by Kirsten Nickles- Certified Angus Beef
3:15 - 4:00 pm	BQCA Chute Side Training & Cattle Handling Kevin Laurent, University of Kentucky & Ben Lloyd Kentucky Beef Network
4:05 - 4:50 pm	Management Practices for Cattle Care - Dr. Darrh Bullock & Dr. Katie VanValin, University of Kentucky
4:55 - 5:40 pm	Preparing for Spring: Vaccination Protocol Design- Dr. Michelle Arnold University of Kentucky
6:00 - 6:30 pm	BQCA Basics & Exam- Kevin Laurent, University of Kentucky
6:30 - 7:00 pm	Dinner prepared by Chef Josh Moore-Volare Italian Ristorante, and Chef Zach Wolf-Steak and Bourbon
7:00 - 7:45 pm	Market Update from Paul Dykstra- Certified Angus Beef

A FREE BQA WORKSHOP

BROUGHT TO YOU BY:



REGISTER FOR FREE BY SCANNING THE QR CODE ABOVE OR CALL 859-278-0899