

## **Extension Notes**

extension.ca.uky.edu

Jonathan Oakes

# Russell County Extension Office

**Local Meat** 

Source: Gregg Rentfrow, Meat Science Extension Specialist

Many people are interested in purchasing local meat, because they want to support local farmers and give a boost to their local economy. This year, some may be interested in buying local simply because they cannot find the types of meat or the cuts they want at the grocery stores due to the COVID-19 pandemic.

Tips for Buying

In Kentucky, you can find producers selling local beef, pork, lamb and poultry at farmers markets, roadside stands, directly off the farm and online. In some cases, you may personally know the producer you are buying from, but that's not always possible. As with purchasing from any unknown seller or entity for the first time, some people may feel a little uneasy. Here is some information to help you feel confident in your local meat purchas-

By law, all meat must be inspected by the U.S. Department of Agriculture prior to it being sold. All registered farmers markets and roadside stands require their producers to have USDA certification. If you are purchasing from another venue or want reassurance that the meat has been inspected by the USDA, it is fine to look for the USDA inspection legend or ask to see it.

If they are selling meat directly from their farm, producers should have informed the local health department. The health department should have inspected the operation to make sure they are practicing safe food storage and handling practices in addition to the USDA product inspection. As a customer, you can ask to see their health department score. You can also ask the producer questions about the farm or even ask to see their

People look for different characteristics in meat when they look for quality, but probably the easiest indicator of freshness is the "sniff test". If the meat smells "off" or pungent, it may not be a good idea to buy it. Since we are very visual creatures, color can be an important indicator of quality, but realize that meat colors can change with packaging. For example, fresh beef tends to be red in color, but when it is vacuumed sealed in packaging, it can turn purple. Both are safe to eat. With that said, green is not a good color for any type of meat, and you should avoid it.

Once you have made a meat purchase, it is important to continue to take proper food safety precautions to ensure the meat stays fresh. For this reason, your meat should be one of the last purchases you make while out running errands. It is important for you to get it home and in the refrigerator or freezer to prevent bacteria that can cause foodborne illnesses from forming.

Different types of meat have different storage times. If refrigerated, ground beef, ground lamb and chicken should be used within one to two

### **RUSSELL SPRINGS** ANNUAL FIRE DUES

The Russell Springs Volunteer Fire Department annual subscription for the 2020-2021 year is due in by July 31, 2020.

Rates are as follows:

RESIDENTIAL: Homes under 3,000 square feet (\$35) RESIDENTIAL: Homes over 3,000 square feet (\$50) COMMERCIAL: \$100

Non-Profit: \$50

You may come by the Russell Springs City Hall or mail to City Hall, PO Box 247, Russell Springs, KY 42642. If you have any questions, please call our office (270) 866-3981.

#### **PUBLIC NOTICE** ALCOHOL LICENSE APPLICATION

Jeff's Bar LLC, 1730 W. Steve Wariner Dr., Russell Springs, KY 42642 hereby declares its intention to apply for a Quota Retail Drink License no later than July 17, 2020. The license premises will be located at 1730 W. Steve Wariner Dr., Russell Springs, KY 42642 doing business as Jeff's Bar LLC.

The owner is Jeffrey Pierce of P. O. Box 73, Jamestown, KY 42629.

Any person, association, corporation or body protest granting the license(s) by writing the Department of Alcoholic Beverage Control, 1003 Twilight Trail, Frankfort, KY 40601-8400 within 30 days of the date of this legal publication.

days. Refrigerated pork and lamb chops, lamb roasts and lamb steaks should be used within three to five days. If frozen in an airtight container, meat can last indefinitely, but the quality will diminish the longer it is frozen. To find optimum quality times for a particular frozen meat, visit the USDA's Food Safety and Inspection Service's website at https://www.fsis.usda.gov/wps/por-

More information on safely purchasing local food is available by contacting the Russell County office of the University of Kentucky Cooperative Extension Service.

#### Announcements

Russell County Bee Keepers Club: The July 2nd meeting has been canceled

The Russell County Extension Office will be closed July 3rd in observance of Independence

Educational programs of the Kentucky Cooperative Extension Service 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, or physical or mental disability.

PIECES continued from page six

about my Thinking wonderful week, of scripture romped through my mind. "And let us not be weary in well doing: for in due season we shall reap, if we faint not" (Galatians 6:9).

Fainting is always an option, but the person who refuses to allow his week to make him weary will reap God's

Dr. James L. Snyder is pastor of the Family of God Fellowship, Ocala, FL 34472. He lives with the Gracious Mistress of the Parsonage in Silver Springs Shores. Call him at 352-216-3025 or e-mail jamessnyder2@att.net. The church web site is www.whatafellowship.

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# **KENTUCKY** LIVESTOCK AND GRAIN **MARKET REPORT**

Kentucky Department of Agriculture

WEEKLY FEED INGREDIENT PRICE bids for next day Wholesale prices, \$ per ton -Owensboro Grain KY Soybean Meal 48% sol ......298.50 Soybean Hulls ......135.00

bids for next day

Corn #2 Yellow - Louisville (3.45-3.63); Pennyrile (3.48-3.53) Soybeans #1 Y - Louisville (8.49); Pennyrile (8.57-8.77) Wheat #2 SRW - Louisville (4.36-4.98) Pennyrile (4.66-5.06)

## Russell County Stockyards - June25, 2020 \*Cattle weighed at time of sale.\* Cattle Receipts: 957 Last Week: 837 • Last Year:0

STEERS - Medium and Large 1-2 (Per Cwt / Actual Wt)				
			Price Range	Avg Price
8	351-388	365	164.00-175.00	167.74
1	385	385	182.50	182.50
13	400-432	423	160.00-166.00	162.44
10	407	407	169.00	169.00
35	457-495	478	142.00-160.00	153.63
26	515-534	521	138.00-156.00	151.24
36	550-585	576	136.00-147.00	143.38
32	597	597	144.00	144.00
17	610-648	634	132.00-140.50	138.32
22	657-695	675	130.00-138.00	134.35
16	705-740	718	125.00-129.00	126.33
2	750-785	768	116.00-126.00	120.89
2	810-825	818	115.00-117.00	115.99
STEERS - Medium and Large 2-3 (Per Cwt / Actual Wt)				
			Price Range	
3	543	543	136.00	136.00

DAIRY STEERS - Medium and Large 3 (Per Cwt / Actual Wt)					
	Wt Range	Avg Wt		Avg Price	
20	731	731	94.25	94.25	
HEIFERS - Medium and Large 1-2 (Per Cwt / Actual Wt)					
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пеаи	Wt Range	Avg Wt	riice nalige	Avyriice	
1 1	wt kange 320	AVG W L 320	175.00	175.00	
	_	,			

44 415-442 426 125.00-144.00 139.62 34 460-485 470 134.00-143.50 140.96 32 505-549 525 121.00-135.50 128.75 21 533 533 132.00 132.00 123.00-130.00 126.83 30 555-598 589 17 605-647 623 112.00-125.50 121.26 2 600 600 127.00 127.00 82 628 628 127.50 127.50 658 658 114.50 114.50 5 707-732 718 107.00-113.50 110.44 5 755-795 783 87.00-109.00 101.97 5 96.50-100.00 850-893 884 97.17

HEIFERS - Medium and Large 2-3 (Per Cwt / Actual Wt)				
Head	Wt Range	Avg Wt	Price Range	Avg Price
1	405	405	123.00	123.00
1	490	490	121.00	121.00
1	505	505	120.00	120.00
6	571-592	578	115.00-120.00	118.29
1	625	625	111.00	111.00

94.00

94.00

1005

1005

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BULLS - Medium and Large 1-2 (Per Cwt / Actual Wt)					
Head	Wt Range	Avg Ŵt	Price Range	Avg Price	
3	320-335	325	165.00	165.00	
7	350-375	367	155.00-165.00	161.96	
9	405-437	422	154.00-160.00	157.35	
18	455-495	477	148.00-155.00	150.35	
18	500-547	525	132.00-152.00	144.19	

555-593 128.00-140.00 134.05 600-641 625 124.00-130.00 126.05 124.00-133.00 130.38 655-695 663 700-725 712 118.00-124.00 120.51 763-795 779 99.00-111.00 104.88 810 104.00 810 104.00

885 885 112.00 112.00 930 106.00 106.00 BULLS - Small 1-2 (Per Cwt / Actual Wt) Head Wt Range Avg Wt Price Range Avg Price

HEIFERS - Choice and Prime 1-2 (Per Cwt / Actual Wt) Head Wt Range Avg Wt Price Range Avg Price 907 907 74.00 74.00

107.00

107.00

COWS - Breaker 75-80% (Per Cwt / Actual Wt) Head Wt Range Avg Wt Price Range Avg Price 62.95 930-1360 1121 59.00-67.50 960-1665 1293 63.00-74.50 68.27 COWS - Boner 80-85% (Per Cwt / Actual Wt)

Head Wt Range Avg Wt Price Range Avg Price 40.00-62.00 815-1420 1069 55.90 980-1095 3 1035 58.50-66.50 61.64 COWS - Lean 85-90% (Per Cwt / Actual Wt) Head Wt Range Avg Wt Price Range Avg Price

805-825 815 58.00-63.50 60.72 680 680 25.00 25.00 BULLS - 1-2 (Per Cwt / Actual Wt)

Head Wt Range Avg Wt Price Range Avg Price 1310-2040 1797 100.00-113.50 109.94

REPLACEMENT CATTLE BRED COWS - Medium and Large 1-2 (Per Head / Actual Wt) Age Stage Head Wt Range Avg Wt Price Range Avg Price 2-4 T1 1040 775.00 1040 2-4 T2 1015-1140 1078 875.00-1000.00 972.07

1120

980-1255

5

5-8 T3 2 1055 1055 1100.00 1100.00 >8 T2 1 1015 1015 700.00 700.00 BULLS - Medium and Large 1-2 (Per Head / Actual Wt)

1120

1183

660.00

725.00-950.00 843.64

Age Head Wt Range Avg Wt Price Range Avg Price <2 1 1035 1035 985.00 985.00

Please Note:

5-8 T1

5-8

T2

The above USDA LPGMN price report is reflective of the majority of classes and grades of livestock offered for sale. There may be instances where some sales do not fit within reporting guidelines and therefore will not be included in the report. Prices are reported on an FOB basis, unless otherwise noted.

Source: USDA-Kentucky Dept of Ag Market News, Louisville, KY • Mike Bell, Market Reporter, 502-782-4139 24 Hour Toll Free Market News Report 1-800-327-6568 • www.ams.usda.gov/mnreports/SV\_LS168.txt \*This report reflects prices of the majority of cattle with a USDA grade, weight and sex on this sale date. This report does not represent all animals at the sale on that date.\*

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