



## 2019 YOUNG FARMER SUMMER OUTING

Somerset, Kentucky  
Courtyard Marriott

July 26-27, 2019

Tentative Agenda

### FRIDAY, JULY 26<sup>th</sup>

#### Young Farmer Activities & Events

7:30 a.m. – 2:00 p.m.	Registration – Center for Rural Development, Convention Center, Lobby
8:00 a.m. – 8:15 a.m.	KFB Discussion Meet Competitor Orientation – Center for Rural Development
8:15 a.m. – 8:30 a.m.	KFB Discussion Meet Judges Orientation - Center for Rural Development
8:30 a.m. – 11:00 a.m.	Preliminary Rounds of the Discussion Meet – Center for Rural Development
11:30 a.m. – 1:00 p.m.	Opening Luncheon – Center for Rural Development, Convention Center

- **Welcome**  
Tyler Ferguson, Chair  
KFB State Young Farmer Advisory Committee
- **Special Guest**

#### Afternoon Tours & Evening Activities

1:00 p.m. – 3:30 p.m.      **Wolf Creek Dam \*Attendees Must Ride Bus\***  
*Wolf Creek Project was originally planned from the 1920's. The ground breaking was held in the 1940's with construction beginning thereafter under the supervision of the US Army Corps of Engineers. The project was halted during World War II. Following the war work resumed and the lake was completed for full use in August in 1952. The body of water was officially named Lake Cumberland in 1954. Wolf Creek Dam is the 22nd largest dam in the United States. Operation of the lake is for primary purposes of flood control and production of hydro-electric power. Lake Cumberland is 101 miles long and is one of the largest man-made lakes in the Nation. Each year millions of visitors travel from all over the United States to come to the lake Cumberland area to enjoy the rugged beauty of its 63,000 surface acres and 1,255 miles of wooded shoreline.*

7:15 p.m. – 9:30 p.m.      **Evening of Entertainment**  
*Families will enjoy a relaxing evening together with friends at the Somersplash Water Park in Somerset, Kentucky. Everyone will enjoy dinner and be able to relax and cut loose while taking advantage of the many activities that will be available.*

#### Young Farmer Hospitality Area

10:00 p.m. – 11:30 p.m. / Courtyard Marriott, Lobby

## SATURDAY, JULY 27<sup>th</sup>

### Young Farmer Activities & Events

- 7:30 a.m. – 10:30 a.m.      **Registration – Center for Rural Development – Convention Center**
- 8:30 a.m. – 9:30 a.m.      **Eggs & Issues Breakfast – Center for Rural Development – Convention Center**
- **Opening Remarks**  
*Tyler Ferguson, Chair*  
*KFB State Young Farmer Advisory Committee*
    - *Top Three OYFF & Final Four Discussion Meet Announcement*
    - *Recognition of Young Farmer Scholarship Recipients*
  - **Current Legislative & Congressional Priorities**  
*Kyle Kelly –Director, Local Affairs*  
*KFB Public Affairs Division*
- 9:30 a.m. – 10:00 a.m.      **Annual Young Farmer Policy Development Session, Convention Center**  
*(Sit at your district's marked table.)*
- 10:45 a.m. – 3:00 p.m.      **Agricultural and Industry Tours – Closed Toed Shoes Required**  
**\*Each participant will receive a box lunch selected at time of registration**  
*(Busses begin departing from the Center for Rural Development at 10:45 a.m.)*

### Agricultural and Industry Tours – Closed Toed Shoes Required

**\*Attendees Must Ride the Bus\***

#### **Tour #1 – Kid Friendly – Closed Toed Shoes Required – Must Ride the Bus**

- **Wolf Creek Fish Hatchery**

*Wolf Creek National Fish Hatchery is a National Fish Hatchery located just below Wolf Creek Dam in Russell County, Kentucky. The hatchery is a federal hatchery and is a part of the U.S. Fish and Wildlife Service.*

*Wolf Creek National Fish Hatchery (NFH) was constructed in 1975, making it one of the most recently constructed hatcheries in the federal system. With 70 hatcheries nationwide, Wolf Creek NFH is one of 14 hatcheries in the U.S. Fish and Wildlife Service's Southeast Region. The station currently produces approximately 1,000,000 rainbow, brown and brook trout annually. In cooperation with the Kentucky Department of Fish and Wildlife Resources, fish are stocked into over 100 different public fishing waters in the state.*

*The hatchery's water supply comes from Lake Cumberland at a depth ranging from 25 to 100 feet below the water surface. The water temperatures will range from 40 degrees Fahrenheit to 65 degrees Fahrenheit depending on the time of year. The water gravity flows through the hatchery at rates up to 15,000 gallons per minute.*

*The Wolf Creek National Fish Hatchery Visitor/Environmental Education Center opened to the public in September 2006. The new facility was the first center of its kind at a National Fish Hatchery. Through state-of-the-art exhibits, classroom, indoor theater and gift shop, the center serves as a fun and engaging learning resource for all visitors, especially school children from the region.*

## SATURDAY, JULY 27th Continued...

### **Tour #2 – Closed Toed Shoes Required – Must Ride the Bus**

- **Gatormade Trailers**

*Gatormade Inc. is a nationally known brand name for top quality trailers, trailer parts, and equipment. Gator Made offers factory direct sales and has locations in Atlanta Georgia, Charlotte North Carolina, Cincinnati Ohio, and Nicholasville, Kentucky. Gator USA trailers are manufactured or distributed at our corporate headquarters in Somerset Kentucky.*

*Gatormade also has a very strong dealer network in the north east United States and distribution centers in most Canadian provinces. Gator Made trailers: Montreal Quebec, Gator Made Trailers Mid Atlantic, which serves Nova Scotia, Newfoundland, New Brunswick, and Prince Edward Island. Gator Made Trailers serves Winnipeg Manitoba, Calgary Alberta Canada, Edmonton Alberta Canada, Red Deer Alberta Canada, Grand Prairie Alberta, Saskatoon Saskatchewan, and Toronto Ontario Canada.*

### **Tour #3 – Closed Toed Shoes/Boots Required – Must Ride the Bus**

- **Cooper Power Plant**

*The John Sherman Cooper Power Station is a coal-fired power plant owned and operated by the East Kentucky Power Cooperative located just outside of Somerset, KY. EKPC is a not-for-profit generation and transmission electric utility with headquarters in Winchester, Ky. The cooperative is owned and governed by 16 consumer-owned electricity distribution co-ops. EKPC's vital mission is to safely generate and transmit affordable, reliable power to these cooperatives serving more than 1 million Kentuckians. Together with their owner-members, they known as Kentucky's Touchstone Energy Cooperatives.*

### **Tour #4 – Closed Toed Shoes Required – Must Ride the Bus**

- **Alan Hubble Farms**

*Located in Eubank, KY, Alan and his wife Heidi own and operate a several thousand-acre row crop and cattle farm. In addition to his own farming enterprise, Alan and his father also run a custom grain and silage harvesting business. Alan uses the harvested grain and silage to create a custom ration for his livestock and produce a high-quality calf for market.*

- **KNS Mineral**

*KNS has just opened their new headquarters facility in Pulaski County, KY. The support of amazing, loyal customers in addition to the uplifting and motivating gestures from our friends and families have made this all possible. KNS is a family owned by Michael Peterson and Julie Branscum Peterson. Three generations are involved in the day to day, including Michael's dad who is on the road visiting with producers and the Peterson kids who can be found helping out after school!*

## SATURDAY, JULY 27th Continued...

### **Tour #5 – Closed Toed Shoes Required – Must Ride the Bus**

- **Burnett Farms**

*Burnett Farms is family owned and operated. They begin their season with strawberries and will host a u-pick patch. In June the market is in full swing with fresh produce; sweet corn, a variety of green beans, tomatoes, potatoes, squash, cucumbers, melons, onions, fresh cut flowers, honey, country ham, our own beef, etc... all grown on their farm.*

- **Summit Meats**

*At a time when lab-created foods, GMO's, preservatives, nitrates, and antibiotics are all staples in mass food production, it is hard to know what we are putting in our bodies at each meal. It is the mission of Summit Meats to offer clean meats, including antibiotic free meats and products that you can enjoy without the fear of all the unhealthy consequences.*

*They handle the processing in the same fashion by educating producers and families on the proper ways of raising animals to ensure a healthy result.*

### **Grand Finale - 5:30 p.m.**

The Young Farmer Summer Outing will conclude Saturday with an evening at Bear Wallow Farm. Attendees will have the night to enjoy a relaxed atmosphere of family fun and fellowship.

### **Young Farmer Hospitality Area**

9:30 p.m. – 11:00 p.m. / Courtyard Marriott – Lobby

**\*\*All Tours and Events Subject to Change\*\***