

GRAVES COUNTY AGRICULTURE & NATURAL RESOURCES NEWS

June 2024

 **Martin-Gatton**
College of Agriculture,
Food and Environment
University of Kentucky.

GRAVES COUNTY COOPERATIVE
EXTENSION SERVICE
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IN THIS EDITION:

- Agent Notes
- Schedule of Events
- Announcements
- Crops
- Forages
- Horticulture
- Weather notes
- Recipes





Happy June, Graves County!

I sincerely hope this newsletter finds you all safe and well after the recent weather we have experienced. It always amazes me how quickly friends and neighbors jump to the aid of others during these times. Shortly after the first round of storms had passed Sunday my husband and I went out to survey for any damage to our farm. All around we could hear a chorus of chainsaws running and trucks and tractors heading up and down the roads looking for ways to help. How lucky are we to live in such a place?! A huge thank you to our linemen who have worked around the clock to restore power all over the region. Let us all pray that we can all move on to gentle, timely rains for the remainder of the season. I believe we could all do with a little less excitement!

We are excited to see what sorts of amazing things that you all enter into the extension exhibits at the county fair again this year! If you'd like to enter something in to the Farm and Garden Exhibits, please see the information a little further into this newsletter for the categories and information regarding those. Don't forget that 4-H and FCS also have plenty of categories to enter as well! Contact the office for more information.

Denise and I are excited to partner with KY Fish & Wildlife to bring a Hook and Cook event to our office this month. It's going to be a great night of education on invasive carp and recipe tasting! Make sure to see the flyer included here to sign up. You must register and sign up with Fish and Wildlife in order to be a part of the class!

Finally, we are still compiling information to include in our producer directory. If you'd like to be included, please see go to <https://forms.gle/1CS0UpzD1DZFCLhf8>, see the flyer attached for a QR code, or call the office to get your information added!

Enjoy the start of summer!

Miranda Rudolph

Extension Agent for Agriculture & Natural Resources
Graves County

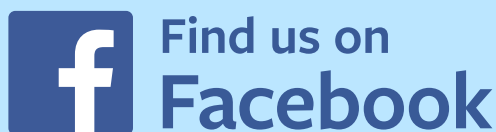
miranda.rudolph@uky.edu | 270.247.2334 | 270.978.7052



ANR: What's Happening?

Bolded events are hosted by the Graves County Extension Office.

- June 11: County Fair Entry Drop-off, 9-11am, Graves County Fairgrounds
- **June 13: Hook & Cook Invasive Carp Class, 5:30pm, GCEO**
- June 14-15: Western Rivers Junior Livestock Expo, Bill Cherry Expo Center, Murray State University
- June 17: County Fair Entry Pick-up, 10am-noon, Graves County Fairgrounds



Cooperative Extension Service

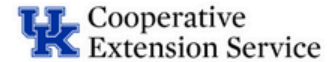
Agriculture and Natural Resources
Family and Consumer Sciences
4-H Youth Development
Community and Economic Development

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FARM AND GARDEN PRODUCE



Rules and Regulations:

1. All exhibits must be entered between 9:00a.m. and 11:00a.m. on Tuesday, June 11, 2024.
2. No entries will be accepted after judging starts.
3. All entries must be removed between 10:00a.m. and 12:00p.m. on Monday, June 17, 2024.
4. **All entries must be grown by the exhibitor.**
5. No more than 2 entries may be made in the same class, by the same exhibitor.
6. Entries will be ranked by quality, condition, display, and description.
7. The judge's decisions are final.
8. Each entry needs to arrive and be presented as described. Entries should be labeled with the class, scientific name, and the variety (ex. Zinnia, Zinnia elegans, Bernays Giant).

Field, Seed, & Grain

Grains

1. Best Quart of Yellow Corn
2. Best Quart of White Corn
3. Best Ear of Corn (any variety)
4. Best Quart of Wheat
5. Best Quart of Soybeans

Hay/Straw

6. Best Bale Alfalfa Hay (1/4 bale)
7. Best Bale Red Clover Hay (1/4 bale)
8. Best Bale Mixed Hay (1/4 bale)
9. Best Bale Grass Hay (1/4 bale)
10. Best Bale Wheat Straw (1/4 bale)

Tobacco

11. Dark Fired - Best Plant
12. Burley - Best Plant
13. Heavy Brown Leaf (BF)
14. Heavy Dark Leaf (BD)
15. Thin Brown Leaf
16. Best Twist

Fruits & Vegetables

Fruits & Nuts

17. Best Pint of Strawberries
18. Best Pint of Blackberries
19. Best Pint of Raspberries
20. Best Pint of Blueberries
21. Best Plate of 3 Apples
22. Best Plate of 3 Plums
23. Best Plate of 3 Pears
24. Best Plate of 3 Misc. Nuts

Beans & Peas

24 Pods or 1 Pint Shelled

25. Best Plate of Lima Beans
26. Best Plate of Green Beans
27. Best Plate of Shelled Beans (any variety)
28. Best Plate of Peas (pods)
29. Best Plate of Shelled Peas
30. Best Pint of Shelled Beans
31. Best Pint of Shelled Peas

Fruiting Vegetables

3 per Plate

32. Best Plate of Slicer Tomatoes
33. Best Plate of Cherry Tomatoes
34. Best Plate of Other Color Tomatoes
35. Largest Tomato
36. Best Plate of Sweet Peppers
37. Best Plate of Hot Peppers
38. Best Plate of Bell Peppers
39. Best Plate of Squash
40. Best Plate of Pickling Cucumbers
41. Best Plate of Slicer Cucumbers
42. Best Plate of Okra

Root Crops

5 per Plate

43. Best Plate of Potatoes
44. Best Plate of Onions
45. Best Plate of Radishes
46. Best Plate of Carrots
47. Best Plate of Sweet Potatoes

Leaf Crops

3 Bunches/Heads per Plate unless noted

48. Best Plate of Head Lettuce
49. Best Plate of Leaf Lettuce
50. Best Plate of Mustard Green
51. Best Plate of Spinach
52. Best Head of Cabbage (one head)

Miscellaneous

53. Best Head of Broccoli
54. Best Head of Cauliflower
55. Best Plate of 5 Asparagus Spears
56. Best Herb Display
57. Best Dozen Eggs

Honey

58. Best Pint Light with Comb
59. Best Pint Amber with Comb
60. Best Pint without Comb
61. Best Pint Sorghum Syrup



Floral

Additional Rules for Floral Exhibitors:

1. All exhibits must be fresh and grown by the exhibitor.
2. All specimens should be labeled as specifically as possible (Scientific, Common, Variety/Cultivar).
3. Water and containers/display materials are to be supplied by the exhibitor.

Cut Flowers

Single Stem

62. Zinnia
63. Hydrangea
64. Coleus
65. Marigold
66. Sunflower
67. Geranium
68. Echinacea (Cone Flower)
69. Rudbeckia (Black-Eye Susan)
70. Monarda (Bee Balm)
71. Hybrid Tea Rose
72. Floribunda Rose
73. Grandiflora Rose
74. Shrub/Landscape Rose
75. Other Cut Flower

Floral Arrangements

76. Dahlias
77. Gladiolas
78. Marigolds
79. Petunias
80. Rose Arrangement
81. Wildflowers
82. Zinnia Arrangement
83. All One Color Arrangement
84. Miniature Design
85. Dried Design
86. Foliage Arrangement

Bulbs, Corms, Tubers

101. Gladiolas
702. Calla Lilly
103. Oriental Lily
104. Allium
105. Daylilly
706. Dahlia

Potted Plants

87. African Violet
88. Begonia
89. Petunia
90. Geranium
91. Orchid
92. Succulent/Cactus
93. Fern
94. Combination Pot- Flowering
95. Combination Pot- Succulent
96. Combination Pot- Foliage
97. Most Attractive
98. Most Unusual
99. Fairy Garden
100. Bonsai



Cooperative Extension Service

KENTUCKY DEPT. OF FISH & WILDLIFE RESOURCES

HOOK and COOK

HARVEST YOUR OWN LOCAL MEAT

HOOK AND COOK

Learn the basics about invasive carp, including where they came from, how to clean them, and how to cook the meat. This class will be held at the Graves County Cooperative Extension Office.

Mayfield, KY

June 13

- Q&A with a Biologist
- Fish Processing
- Recipe Sampling

Event Details

Graves Co. Coop. Extension Office
4200 US 45, Mayfield, KY 42066

Time: 5:30 p.m.—8:30 p.m.
(Central)

Scan QR code to register for this event on the UK mobile app or visit www.uky.gov/extension on your smart device.

<http://app.uky.gov/extension>

More info: Easton.Copley@ky.gov or 502-330-1411

We are excited to partner with KY Fish & Wildlife to bring this great class to you!

You MUST register with Fish and Wildlife in order to attend! See flyer for more information!



Cooperative Extension Service

Agriculture and Natural Resources

GRAVES COUNTY PRODUCER DIRECTORY

HELP OTHERS FIND YOU!

This will:

- ✓ aid producers in marketing their products
- ✓ aid consumers in easily locating local products
- ✓ showcase agriculture in Graves County

Contact Info:
Graves County Cooperative Extension
270-247-2334

SCAN TO ADD YOUR FARM / OPERATION!

Cooperative Extension Service

MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT

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We are still collecting information for our Graves County Producer Directory! Please contact us or scan the QR code to be included.



UK FORESTRY AND NATURAL RESOURCES - EXTENSION

Kentucky WOODLAND OWNERS SHORT COURSE

JUNE - AUGUST 2024



Zoom Online Sessions:

- June 11 - Woodland Management Process/Tree ID
- June 13 - Woodland Health
- June 18 - Wildlife and Woodlands
- June 20 - Carbon, Climate Change & Woodlands
- June 25 - Woodlands, Water Quality & NRCS Financial Technical Assistance

One Field Session:

- July 13 - Robinson Forest
- August 10 - Roundstone Native Seed

Pick 1

\$10/online sessions only OR \$25/online sessions plus 1 field session - \$35/couple

[HTTPS://WOSC.CA.UKY.EDU/REGISTRATION](https://wosc.ca.uky.edu/registration)

**Interested in woodland management?
The Kentucky Woodland Owners Short Course is a great opportunity to learn more! Follow the link to register!**



2024 CORN, SOYBEAN & TOBACCO FIELD DAY

SAVE THE DATE

July 23rd

**UKREC Farm
Princeton, KY**

 **Martin-Gatton**
College of Agriculture,
Food and Environment

**Grain and Forage
Center of Excellence**

**Make plans to attend the 2024 Corn,
Soybean, & Tobacco Field Day!**



Worker Protection Standards: Be Sure Your Ag Workers are Annually Trained

Ric Bession, Extension Entomologist

Most pesticides we use on the farm are covered by Worker Protection Standards (WPS) regulations. With these pesticides there is an “Agricultural Use Requirements” box near the start of the Direction for Use section that outlines the requirements when these products are on farms, forests, or nurseries. This boxes states that in these instances, uses most abide by all of the WPS requirements. However, most of these WPS requirements are not listed on the label, but they are all required by law.



Figure 1. Even ag workers that don't handle pesticides need to be trained and equipped to reduce exposure to pesticide residues. (Photo: Ric Bessin, UK)

One of those requirements is annual training of your ag workers that will work within 1/4 mile of a field that in the past 30 days had a restricted entry interval in place. All workers must receive the WPS ag worker training before they go into these fields, there is no grace period. Employees handling pesticides require additional training as WPS Handlers. The requirements for training are very specific and the materials must be approved by the EPA. How many employers handle this is by using an approved WPS Worker or Handler video then answering questions their employees may have. This along with the WPS training record that must be completed will fulfill the annual WPS training requirement.

To get these materials, you can visit the Pesticide Educational Resources Collaborative (PERC) website. On the [PERC website](#), they have a WPS standard compliance assistance library with prepared presentations and videos in several languages that have been approved by the EPA to meet these requirements. These materials are all free of charge. Some of the videos may be available through your local extension office as well.



Electric Fence Troubleshooting School

If you are a serious grazer, make plans to attend the all-day Electric Fencing School June 12 in Butler county. Fencing experts from the region will teach technical details of installing top quality electric fencing system for all scenarios and how to troubleshoot issues. This advanced school is limited to the first 35 participants. Sign up at: <https://2024ElectricFencing.eventbrite.com> or go to the UK Forage Website for more details.

Kentucky Fencing Schools

Electric Fencing for Serious Graziers: Installation and Troubleshooting

Organized and Sponsored by the Kentucky Forage and Grassland Council, UK Cooperative Extension Service, and the Master Grazer Program

What: Hands on electric fencing school covering installation and troubleshooting

When: June 12, 2024, 9 AM to 4 PM

Where: Butler County Extension Office
102 Parkway Lane
Morgantown, KY 42261

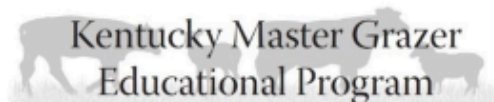
COST: \$35/participant -- includes notebook, refreshments, safety glasses, and catered lunch, student rate is available!

Registration
limited to first
30 participants!

Preregistration Required:

Register online at: <https://2024ElectricFencing.eventbrite.com>

Or call or email Caroline Roper at 270-704-2254
or Caroline.Roper@uky.edu



Save Money, Time and the Environment; Don't Over-fertilize Your Lawn

Rick Durham, UK Horticulture Extension Specialist

Lawn care can be expensive and time-consuming. By skipping the fertilizer this spring and summer, you can save money and time and also reduce nutrient pollution.

Most Kentucky lawns have cool-season grasses, such as bluegrass and tall fescue, which prefer fall fertilization. Spring and summer fertilizer applications could weaken your turf, promote weed growth and

Plants need nitrogen, phosphorus and potassium for growth and development. Most Kentucky soils have plenty of phosphorus and potassium. In fact, many are so naturally rich in phosphorus, adding more increases the risk of polluting our waterways.

The most common fertilizer blends for homeowners are marketed as "complete fertilizers" because they contain nitrogen (N), phosphorus (P) and potassium (K). These blends are often available in a formula like 10-10-10, (N-P-K), but they probably contain more phosphorus and potassium than your lawn needs.

Excess or improperly applied fertilizer can end up in storm sewers and contribute to nutrient pollution in lakes, streams and rivers. You don't have to live near a lake or tributary to contribute to the problem. Excess

phosphorus promotes rapid and over abundant algae growth in freshwater. Too much algae disrupts ecosystems, harms wildlife, negatively impacts water recreation and may contain toxins that sicken people and pets.

Do your part:

- **Conduct a soil test to determine what nutrients are needed. Graves County Cooperative Extension office can provide you with instructions for collecting soil for analysis.**
 - **Apply only what you need. Excess fertilizer will not make your lawn healthier.**
 - **Carefully apply fertilizer. Keep it off paved surfaces and away from drains and water sources.**
 - **Fertilize cool-season grasses only in the fall.**

Contact the Graves County Extension office at 270-247-2334 to learn more about soil testing and how to sustainably improve your lawn or garden.

Save Time. Save Money. Save the Environment.

Don't Over-Fertilize

Kentucky soils are so naturally rich in phosphorus, adding more to lawns increases the risk of polluting our waterways.

Do your part.

- Determine nutrient needs with a soil test.
- Carefully apply and use only what you need.
- Fertilize your bluegrass/tall fescue only in the fall to improve drought tolerance and reduce weed growth and mowing frequency.

Your county Extension office can provide more information on soil testing and other simple steps toward sustainable lawn care.





Kentucky Tornado History

By Tony Edwards- National Weather Service Charleston, WV



Here's some Bluegrass state tornado facts that blow your mind - pun intended!

- Well over 1,000 tornadoes have hit the Bluegrass State since 1950! And that's just counting the ones we know about. Many more have occurred but gone unreported to the National Weather Service.
- While tornadoes are much more common in central and western Kentucky, every one of Kentucky's 120 counties has had at least one documented tornado.
- Tornadoes occur most frequently from March through June, but they have occurred in every month of the year.
- While tornadoes typically occur between 3 pm and 10pm, they have occurred during every hour of the day. The ones that occur during the nighttime hours can be especially dangerous.
- The longest tracked tornado to strike Kentucky occurred on December 10, 2021. The tornado first struck Obion County, TN before crossing into Fulton County, KY. The tornado, which reached EF4 intensity with peak winds of up to 190 mph, covered a track of over 165 miles in about three hours, claiming 57 lives and injuring over 500 people.
- The strongest tornado you can get is one that is rated a five on the Fujita Tornado Intensity Scale. There have only been two F5 tornadoes to strike Kentucky and they both occurred on April 3, 1974. One struck Breckinridge and Meade Counties and another occurred in Boone County.
- Unfortunately, 222 Kentuckians have lost their lives in tornadoes since 1950 with over 3700 injuries and over four billion dollars in property damage!

The good news is that the National Weather Service has meteorologists on staff 24 hours a day, 7 days a week, 365 days a year, keeping a lookout for severe weather and tornadoes. We issue outlooks, watches and warnings that keep you informed of the potential for severe weather. Severe weather outlooks are produced by the Storm Prediction Center and can be accessed online or in our Hazardous Weather Outlook product on NOAA Weather Radio. Severe Thunderstorm and/or Tornado Watches are issued when environmental conditions are supportive of severe weather and/or tornadoes. You may get the notification that a Watch has been issued and look outside and see the sun shining. However, that Watch is telling you to get a plan in place as severe weather and/or tornadoes could soon threaten. Warnings are issued when severe weather and/or tornadoes are happening or about to happen. Warnings mean to take action and to get to your safe place



STORM PLANNING TIMELINE

A few days out

If the forecast calls for severe weather in a few days, start preparing now.

-  Make sure that you have emergency supplies
-  Know your safe places
-  Have a family communication plan

The day before

The day before, forecast accuracy continues to improve.

-  Adjust plans
-  Make sure your phone can receive WEAs
-  Ensure your shelter is clean and accessible

The day of

Remain vigilant and aware of any active Watches. A Warning may be issued at a moment's notice!

-  Remind your family of the communication plan
-  Know how to evacuate and/or get to safety from wherever you are
-  When a Warning is issued, you may only have seconds to take action!

weather.gov



Be sure to download the University of Kentucky Weather Alert App!





Summer Squash Pizza

Topping

2 yellow summer squash, thinly sliced
1 cup thinly sliced onion
1 green pepper, thinly sliced

2 teaspoons chopped fresh rosemary
 Salt and pepper to taste
3 tablespoons olive oil
2 tablespoons grated Parmesan cheese

Crust

½ tablespoon rapid rise yeast
1 tablespoon sugar
½ cup warm water
½-1 cup whole wheat flour
½ teaspoon salt
2 tablespoons olive oil

Preheat oven to 400 degrees F. **Place** sliced squash, onion and pepper in roasting pan. **Sprinkle** with rosemary, salt, pepper and 2 tablespoons of olive oil. **Toss** to coat. **Bake** in preheated oven for 20 minutes, or until onions are lightly brown and squash and peppers are tender. **Set aside.** **Increase** oven temperature to 450 degrees F. In a medium mixing bowl, **dissolve** yeast and sugar in warm water. Let yeast proof, about 10 minutes. **Stir** in ½ cup flour, salt and oil. **Mix** until smooth then **rest** for 5 minutes. **Add** additional flour as needed to be able turn dough out onto a lightly floured surface. **Roll** into a

flat ¼ inch thick crust. **Place** crust onto a baking sheet. **Bake** 5 minutes to set crust. **Remove** from oven and distribute vegetable mixture on crust. **Bake** an additional 10 minutes or until crust is firm, being careful not to burn. **Remove** from oven, **sprinkle** with cheese and remaining tablespoon olive oil. **Cut** into quarters and **serve**.

Yield: 4 servings

Nutritional Analysis: 310 calories, 19 g fat, 3 g saturated fat, 0 mg cholesterol, 340 mg sodium, 33 g carbohydrate, 6 g fiber, 7 g sugars, 9 g protein.

Summer Squash

SEASON: June through October.

NUTRITION FACTS: Squash is low in calories. One cup raw squash contains only 20 calories. It contains vitamins A and C, and is naturally free of fat, cholesterol and sodium.

SELECTION: Popular summer squashes include yellow crookneck, yellow straightneck, zucchini, cocozelle and patty pan. Summer squash should be picked or purchased when small and tender; both skin and seeds are eaten. The peel holds many of the nutrients so do not peel. It should be harvested when 6 to 8 inches in length. Patty pan squashes are ready when they are 3 to 4 inches in diameter or less.

STORAGE: Store unwashed squash in plastic bags in the crisper drawer of the refrigerator. Wash the squash

just before preparing. The storage life of summer squash is brief. Plan to use within two to three days.

PREPARATION: Summer squash is a mild flavored vegetable that combines well with herbs and seasonings. Try it with basil, allspice, rosemary and marjoram. Cook summer squash as a vegetable or use in stews, casseroles and main dishes. Summer squash can be grilled, steamed, boiled, sautéed, fried or used in stir-fry recipes.

PRESERVING: Select small squash with small seeds and a tender rind. Wash and cut into ½ inch slices and heat in boiling water for 3 minutes. Cool promptly in cold water and drain. Pack in containers leaving ½ inch headspace. Seal and freeze.

SUMMER SQUASH

Kentucky Proud Project
 County Extension Agents for Family and Consumer Sciences
 University of Kentucky, Dietetics and Human Nutrition students
June 2017

Source: www.fruitsandveggiesmatter.gov

Buying Kentucky Proud is easy. Look for the label at your grocery store, farmers market, or roadside stand.
<http://plateitup.ca.uky.edu>



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Catch of the Day Burgers



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

This work is supported by the Expanded Food and Nutrition Education Program from the USDA National Institute of Food and Agriculture.



Catch of the Day Burgers

- 1 quart boiling water
- 1 1/2 pounds boneless white fish
- 3 eggs, beaten
- 1/3 cup grated Parmesan cheese
- 1 tablespoon chopped fresh parsley
- 1 clove finely chopped garlic or 1/2 teaspoon garlic powder
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1/2 cup dry panko breadcrumbs
- 1/4 cup vegetable oil
- 6 toasted whole wheat buns
- 1/8 cup tartar sauce (optional)

Bring 1 quart of water to a boil. Place fish fillets in boiling water. Cover and return to boil. Immediately lower heat, and simmer for 7 to 10 minutes or until fish flakes apart easily

with a fork. Drain and flake fish. In a bowl, mix beaten eggs, cheese, parsley, garlic or garlic powder, salt, and pepper together. Combine with fish. Stir just until blended. Chill in refrigerator for at least one hour. Shape chilled mixture into 6 patties, and roll in breadcrumbs. Heat oil in skillet over medium heat. Carefully place fish patties in pan. Cook the patties for 3 minutes on each side or until browned, turning only once. Drain on paper towels. Serve on toasted buns. Optional: add tartar sauce. Note this will increase the sodium.

Yield: 6 servings

Adapted from: "Fish & Game Cookbook," Bonnie Scott. 2013.

Nutrition Facts

6 servings per recipe
Serving size 1 sandwich (239g)

Amount per serving
Calories 520

	% Daily Value*
Total Fat 23g	29%
Saturated Fat 5g	25%
Trans Fat 0g	
Cholesterol 150mg	50%
Sodium 710mg	31%
Total Carbohydrate 41g	15%
Dietary Fiber 0g	0%
Total Sugars 5g	
Includes 0g Added Sugars	0%
Protein 36g	
Vitamin D 2mcg	10%
Calcium 194mg	15%
Iron 3mg	15%
Potassium 393mg	8%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

