

CASEY COUNTY

Ag News

AUGUST 2023

Agent Notes

The Kentucky State Fair is upon us once again. This is an exciting time for many youth in Casey County. Good luck and well wishes to everyone who will be competing in one way or another at the fair! From dairy showing to FFA and 4-H entries may you represent Casey County well.

Kelsey Marcum

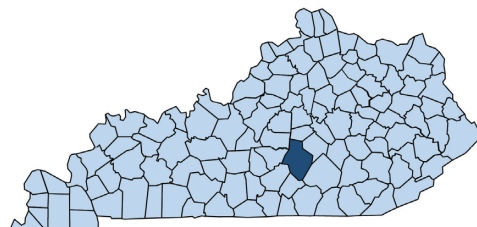
Kelsey Marcum
Casey County Agriculture and Natural
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CASEY COUNTY COOPERATIVE EXTENSION SERVICE

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Cooperative Extension Service

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

MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT

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University of Kentucky, Kentucky State University, U.S. Department of Agriculture, and Kentucky Counties, Cooperating.
Lexington, KY 40506



Disabilities
accommodated
with prior notification.

Upcoming Events

Casey County Cattlemen's Meeting

August 10th at 6:30 pm

Casey County Extension Office Educational Building

A meal will be provided.

Call 606-787-7384 to register.



Casey County Agricultural Advisory Council

August 17th at 9:00am

The Village Restaurant



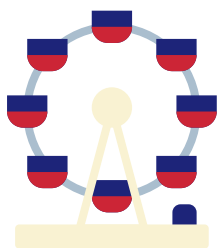
Farmers Market Family Fun Night

Join us for activities, games, and giveaways!

August 17th

4:30 - 7:00pm

Casey County Bank



Kentucky State Fair

August 17th - 27th

KY Exposition Center

Louisville, KY

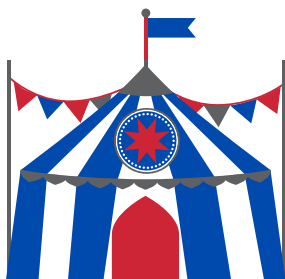


Casey County Jr Cattlemen's Meeting

August 21st at 5:00pm

Casey County Extension Office

Educational Building



Casey County Farmers Market

Every Thursday, May through September.

Casey County Bank

Stay up to date!
Scan the QR code to follow us
on Facebook.



Latest Safe Planting Dates

August 1st - Broccoli (plants), Kale, Kohlrabi, Lettuce (bibb plants), Parsley, Snow Peas, Summer Squash

August 10th - Beets, Turnips

August 15th - Lettuce (leaf)

August 20th - Collards

September 1st - Spinach

For more information refer to ID-128 or call our office.

From the Woods Today Zoom

Every Wednesday at 11:00am

A weekly internet show co-hosted by Renee Williams and Billy Thomas with UK Forestry and Natural Resources Extension.

August Herbicide Weed Control

White Heath Aster

White Clover

Chicory

Hemp Dogbane

Goldenrod

Horsenettle

Tall Ironweed

Common Milkweed

Tickclover

Trumpet creeper

Refer to AGR-207 for herbicide recommendations or call us for more information.



Horticulture Webinar Wednesdays

Every Wednesday at 12:30pm

A weekly discussion for garden geeks about anything horticultural! There will be zoom lessons, gardening talks and some shenanigans. This is for non-commercial gardeners!

Find more on Facebook!

Kentucky Hunting and Trapping Seasons

Hunting

Squirrel

Aug. 20 - Nov. 11

Deer

Archery: Sept. 3 - Jan. 16

Youth/Senior Crossbow: Sept. 3 - Jan. 16

Fall Turkey

Archery: Sept. 3 - Jan. 16

Non-Waterfowl Migratory Birds

Dove: September 1 - Oct. 26

Virginia & Sora Rail: Sept. 1 - Nov. 9

Purple & Common Gallinule: Sept. 1 - Nov. 9

Crow: Sept. 1 - Nov. 7

**MONEY FOR ON-FARM
INVESTMENTS AVAILABLE...**



Casey Co. Conservation District
46 Farmers Deposit Drive, Suite 200
Liberty, KY 42539
(606) 787-2017 ext. 3

Or visit us on Facebook for more
details or directions.

COUNTY AGRICULTURAL INVESTMENT PROGRAM (CAIP)

Applications will be available for Casey County's CAIP to assist farmers in making important on-farm investments.

Application Period:

July 31st – August 18th, 2023

No applications will be accepted after August 18th, 2023.

Application Availability:

Casey County Conservation District Office
Monday – Friday (8 a.m. – 4:30 p.m.)

For More Information:

Contact: Casey County Conservation District
at (606) 787-2017, ext. 3

All applications are scored, based on the scoring criteria set by the Kentucky Agricultural Development Board.

Stockpile Forages to Extend the Grazing Season

Source: Ray Smith, UK Plant and Soil Sciences Professor

Good pasture management can help extend the grazing season further into the fall and early winter. Take advantage of good growing conditions to obtain high-quality pasture for late fall and early winter grazing. Stockpiling helps broaden the pasture season for the cow herd, reduces feed and labor costs by lowering the amount of hay needed and provides an ideal location for the beef cow herd to winter and calve.

It's easy to begin to stockpile. Simply take cattle off pastures in late summer, apply nitrogen fertilizer and allow grass to accumulate growth through late fall. Then, put cattle on the pasture one section at a time until they've finished grazing the whole field.

Take soil samples for analyses to determine pasture requirements for phosphorus, potassium and lime. You'll need this information to renovate with clover in the spring.

Tall fescue and Kentucky bluegrass are the best grasses to stockpile in Kentucky. Both retain green color and forage quality late into winter, are somewhat resistant to low temperatures and form a good sod. Tall fescue produces more fall and winter growth than Kentucky bluegrass.

Nitrogen and moisture are critical to successfully stockpiling grasses.

Apply nitrogen in mid-August. Topdress at the rate of 40 to 60 pounds of actual nitrogen per acre for Kentucky bluegrass. Use 40 to 100 pounds of actual nitrogen per acre on tall fescue.

Numerous studies show wise fertilizer use and timing results in high yields during fall and early winter. Tall fescue crude protein and digestibility are better during fall and early winter than at any other time of the year.

Yields can be very good when water is available during the stockpiling period. Tall fescue can produce two tons of dry matter up to late November. With adequate water, producers can achieve 25 pounds of dry matter for each pound of nitrogen used.

After frost, let cattle graze grass-legume fields quickly before plants deteriorate. Then, put animals on the stockpiled grass fields. For the most efficient use of stockpiled fields, establish a strip grazing system by using a temporary electric fence to section off areas of the field. The first grazing area should have water and mineral sources. When animals have grazed this area, move the fence to open a new strip. Repeat this process until the entire field has been grazed.

Stockpiled grass is an excellent choice for fall-calving cows because it can be used to meet high nutritional needs after calving and during the breeding season. Grazing stockpiled grasses may offer the most benefit to spring-calving cows in thin body condition during the fall. Growing, weaned cattle can be grazed on stockpiled fescue. Using stockpiled grasses helps lower feed costs when backgrounding cattle.

Sauteed Vegetables and Crappie



Ingredients:

- 1 pound crappie fillets**
- 1 teaspoon Cajun seasoning blend**
- 2 teaspoons olive oil**
- 2 medium yellow summer squash, sliced**
- 1 medium onion, sliced**
- 1/2 teaspoon ground pepper**
- 2 cups broccoli florets**
- 1 lemon**

Directions:

Wash hands with warm water and soap, scrubbing for at least 20 seconds, especially after handling raw fish.

Sprinkle fish with Cajun seasoning and set aside.

In a large skillet, heat olive oil on medium heat. Add Squash, onion, and pepper. Saute for 10 minutes, or until vegetables are just starting to get tender.

Place fish fillets on top of -sauteed vegetables. Cover skillet and cook on medium heat for 10 more minutes.

Add broccoli florets. Cover and cook for 5 minutes.

Use a thermometer to check that fish has reached 145 degrees in the center of the thickest part and-flakes easily with a fork.

Cut lemon in half and squeeze juice over fish and vegetables.

Serve immediately. Refrigerate any leftovers within 2 hours.

230 calories; 9g total fat; 1.5g saturated fat; 0g trans fat; 70mg cholesterol; 200mg sodium; 13g total carbohydrate; 3g dietary fiber; 0g sugars; 0g added sugars; 26g protein; 0% Daily Value of vitamin D; 4% Daily Value of calcium; 6% Daily Value of iron; 15% Daily Value of potassium.