CASEY COUNTY AG NEWS

JUNE 2024



JUNE IS **MONTH**

Kelsey Marcim Kelsey Marcum

Casey County Agriculture & Natural Resources Agent

June Herbicide Weed Control

Pigweed

Wild Carrot

White Clover

Cocklebur

Hemp Dogbane

Goldenrod

Tall Ironweed

Arrowleaf Sida

Bitter Sneezeweed

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

Jimsonweed

Sericea Lespedeza

Marshelder

Multiflora Rose

Nodding Spurge

Tickclover

Perilla Mint

Maypop Passionflower

Pokeweed

Ragweed

CASEY COUNTY COOPERATIVE EXTENSION SERVICE

- 1517 S Wallace Wilkinson Blvd Liberty, KY 42539
- 606-787-7384
- casey.ca.uky.edu
- facebook.com/caseyanr



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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RAISED BED GARDENING SERIES

This series will cover a variety of topics including: building your own bed, square foot gardening, starting seeds, transplanting, soil health, companion planting, and more. Participants may choose to attend any or all sessions. All sessions will be at 6:00pm at the Casey County Extension office.



Call 606-787-7384 to register.



Casey County Beef Show

Tuesday, June 18th at 6:00pm Check-in at 5:30pm Central KY Ag Expo Center

Casey County Dairy Shows

June 20th-22nd
Barn opens on Wednesday morning.
District dairy show begins at 9:00am on Thursday.
Friday is Youth Educational Fun Day.
County show begins at 9:00am on Saturday.



Every Thursday, 4:30 - 7:00pm May through September **NEW LOCATION:**

289 S. Wallace Wilkinson Blvd

(The Old Don Franklin parking lot, new home of Casey County Food Pantry).

Celebrate Dairy Month with us at the Farmers Market. The Casey County Extension Office will be setup on June 27th with samples and giveaways in recognition of June being Dairy Month!



New to this year's market is live music! All sets are 5:30 - 6:30pm. June 6th - Open Pickin' June 13th - Jordan Roberts & Aiden Palmer June 20th - Open Pickin' June 27th - Jordan Roberts & Aiden Palmer Bring your favorite lawn chair!



What's in season in June?

Kohlrabi Asparagus Beans Lettuce **Beets** Okra Green Onions Blackberries Blueberries Peaches Broccoli Peas Cabbage Radishes Carrots **Raspberries** Cauliflower Rhubarb Cucumbers Strawberries Eggplant Summer Squash Garlic **Turnips** Zucchini Greens

What can I expect to buy?

Produce Transplants Cut Flowers Eggs **Baked Goods** Soaps Freeze Dried Foods Hand Crafted Art & More!

Is it too late to join the market as a vendor?

Nope! Applications may be picked up and dropped off at the extension office. There is no deadline to become a vendor.

Contact Information:

Market Manager: Lacey, 606-706-7887 Market Chairman: T.J., 270-403-5389



Beef Timely Tips

Dr. Les Anderson, Beef Extension Professor, University of Kentucky

Spring-Calving Cow Herd

- Cows should be on good pasture with clover and preferably low endophyte levels in fescue for the spring breeding season. Keep pastures vegetative by clipping or making hay. They should have abundant shade and water. Our goal is to have cows become pregnant before July when temperatures and heat stress can ruin the "spring" breeding season.
- Observe the cows and bulls as the breeding season continues. Watch bulls for injury or lameness and change bulls if a high percentage of cows are returning to heat. Record cow breeding dates to determine next year's calving dates and keep records of cows and bulls in each breeding group.
- Keep a good pasture mineral mix, which contains adequate levels of phosphorus, vitamin A, selenium, and copper, available at all times.
- Consider a special area for creep grazing calves, or practice "forward grazing" this summer, allowing calves to graze fresh pasture ahead of the cows. This can be accomplished by raising an electric wire or building a creep gate.

Fall-Calving Herd

- Pregnancy test cows if not done previously.
- Cull these cows at weaning time (or now):
- Smooth-mouthed cows, Cows weaning light weight and/or poor-quality calves, Open cows, "Problem cows" with bad feet, teats, udders, etc.
- Select replacement heifers based on:
- temperament, conformation, weaning weight, dam and sire records
- Select more than needed to allow for culling after a short breeding season

General

- Finish harvesting excess pasture as hay soon! It should be cut before it becomes too mature. Be sure and replenish your reserves. Try to put up more than you think you will need in case of a late summer drought.
- Pasture should supply adequate energy, protein and vitamins at this time. However, be prepared for drought situations. Don't overgraze pastures so that recovery time will be faster. Overgrazed pastures will recover very slowly during July/August.
- Keep pastures small for rotational grazing so that nutritive quality can be maintained. They should be small enough so cattle do not graze longer than a week. As the season progresses, you need several paddocks to give each properly stocked pasture about 4 weeks' rest.
- Maintain a clean water supply and check it routinely. Water is extremely important in hot weather.
- Control flies. Consider changing insecticides and/or methods of control this year, because insecticide resistant flies may have developed if you have used the same chemical year after year. Consider pour-on and sprays that allow you to put cattle in the corral or through the chute with little stress on them. It will make subsequent trips through the "chute" less stressful.
- Prevent/Control pinkeye
- consider vaccinating,
- control flies.
- clip tall, mature grass, treat problems quickly.
- Clip grazed-over pastures for weed control and so that seed heads do not irritate eyes. Pastures should be kept in a vegetative state for best quality.

Forage Timely Tips

- Continue hay harvests. Minimize storage losses by storing hay under cover.
- Clip pastures for weeds and seedheads as needed.
- Slow pasture rotation allowing for a longer recovery period.
- Use portable fencing to decrease paddock size and increase paddock number.
- Do NOT graze below the minimum desired residual height of 4" cool season grasses.
- When present, johnsongrass can provide high quality summer forage when managed.
- Crabgrass, a warm-season annual grass, can provide high quality summer grazing.
- Begin grazing native warm-season grasses. Start at 18-20" and stop at 8-10 inches.



Casey County Cattlemen's Meeting

June 13th at 6:30pm

Pork Producers Building

It's family fun night! Bring the whole family for food, fellowship, and fun!

Please call 606-787-7384 to register.



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The South-Central KY Area Hay Contest is offered to all individuals raising hay in Adair, Casey, Clinton, Cumberland, Green, Marion, McCreary, Pulaski, Rockcastle, Russell, Taylor, Washington, and Wayne counties.

This program aims to provide producers with free hay analysis results to aid in educating producers on raising higher quality forages and meeting livestock needs.

Producers may submit multiple samples in each contest area to their county agriculture agent. Samples must be submitted no later than September 30th, 2024. Basic analysis results will be sent to producers by November 1st, 2024. Results will include crude protein, DM, TDN, RFV, ADF, and NDF. Producers may be provided with livestock ration recommendations in addition to their results upon request.

After completion of the program, an area-wide event will be held to provide an educational overview of the program and present awards to contest winners. There will be one winner selected for the entire area for each hay class. Please reach out to your county agriculture agent for further information.

Pest Management Field Day June 27, 2024

8:30 a.m. to 12:30 p.m.

Speakers and Topics

Travis Legleiter

-Waterhemp and Palmer amaranth management

- -Soybean residual herbicides for management of Amaranthus species
 - -Maximizing metribuzin in soybean
- -Postemergence soybean herbicide programs across HR trait platforms Corn herbicide programs

Kiersten Wise

Corn disease update

Weed Science and Plant Pathology Graduate Student Project Updates

Sign-in begins at 8:00 a.m. CDT at Princeton First Baptist Church Christian Life Center located at 300 W. Main St. Parking is available at the church lot on West Market Street. A caravan will proceed to UKREC for field plot tours.

A free lunch will be provided. Pre-registration is recommended by June 20. Pre-register online at https://tinyurl.com/2j9y33md or by scanning QR Code; calling the UKREC, (270) 365-7541, EXT. 22569, or email jason.travis@uky.edu.



Continuing Education Units for CCA and KY Pesticide Applicators are pending

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CATCH OF THE DAY BURGER



Ingredients:

1 quart boiling water

1 ½ pounds boneless white fish
3 eggs, beaten
1/3 cup grated Parmesan cheese
1 tablespoon chopped fresh parsley
1 clove finely chopped garlic or ½ teaspoon garlic
powder
½ teaspoon salt
¼ teaspoon pepper
½ cup dry panko breadcrumbs
¼ cup vegetable oil
6 toasted whole wheat buns

Servings: 6

Serving Size: 1 sandwich

Directions:

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 sodium.

Nutrition Facts per Serving: 520 calories; 23g total fat; 5g saturated fat; 0g trans fat; 150mg cholesterol; 710mg sodium; 41g total carbohydrate; 5g total sugars; 36g protein; 10% DV vitamin D; 15% DV calcium; 15% DV iron; 8% DV potassium