



Ag and Natural Resources Newsletter

Clark County Extension Service • 1400 Fortune Drive • Winchester, KY 40391 • 859-744-4682 • clark.ext@uky.edu • <http://clark.ca.uky.edu/>



A Word from the Agent . . .

I hope everyone had a great Holiday season! I'm excited to bring extremely good news. My son, Henry Travis Berg, was born just before Christmas! I can't wait for him to grow up in Clark County, and be a part of this community. Currently, I am on paternity leave until near the end of January, but if you have ag or natural resource questions, still call the office. We will make sure to still help you out as much as possible like we have in the past. In this newsletter you will find information about the upcoming Winter School, Pastures Please, future class dates, Beef Cattle Tips, Forage Timely Tips, Minerals for Goats, Pesticide First Aid, and more.

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Resources
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FOR YOUR INFORMATION
January

Forage Management Tips:

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- Begin utilizing stockpiled pastures. Graze pastures with orchardgrass and clovers first. Save tall fescue pastures for late winter grazing.
- Using polywire, strip graze stockpiled pastures to improve utilization. Start at the water source and allocate enough forage to for 2-3 days. Back fencing is not necessary.
- Make plans to frost seed red and white clover onto closely grazed tall fescue pastures by mid-Feb.
- Some hay can be fed as stockpiled grass is grazed to stretch out the grazing season.
- Begin hay feeding as stockpiled forage is used up.
- Supplement hay as needed.
- Minimize waste by utilizing ring feeders.

Upcoming Classes

Class Dates at the Clark County Extension Office:

- Private Applicator : **February 6** - 9:00 am
- Private Applicator: **February 8** - 5:30 pm
- Beef Quality Care Assurance: **February 22** - 9:00 am
- Beef Quality Care Assurance: **March 8** - 6:00 pm

(NOTE: The Beef Quality Care Assurance class is \$5 per person. Check is made payable to KBN.)

REGISTER NOW

To register, call the Clark County Extension Service at 859-744-4682 or you may email Cynthia Carr at cynthia.carr@uky.edu.

Be sure to include your email and contact phone number.



Beef Timely Tips

Dr. Les Anderson, UK Beef Extension Professor



Spring-Calving Cow Herd

- Study the performance of last year's calf crop and plan for improvement. Plan your breeding program and consider a better herd sire(s). Select herd sires which will allow you to meet your goals and be willing to pay for superior animals.
- Consider vaccinating the cows to help prevent calf scours.
- Keep replacement heifer calves gaining to increase the probability of puberty occurring before the start of the spring breeding season.
- Start cows on the high magnesium mineral supplement soon. Consider protein supplementation if hay is less than 10% crude protein. If cows are thin, begin energy (grain) supplementation now. Cows must reach a body condition score of 5 before calving to maximize their opportunity for reproductive success. Supplementation now allows adequate time for cows to calving in adequate body condition score.
- Get ready for calving season! See that all equipment and materials are ready, including obstetrical equipment, record forms or booklets, ear tags, scales for obtaining birthweights, etc. Prepare a calving area where assistance can be provided easily if needed. Purchase ear tags for calves and number them ahead of time if possible. Plan for enough labor to watch/assist during the calving period.
- Move early-calving heifers and cows to pastures that are relatively small and easily accessible to facilities in case calving assistance is needed. Keep them in good condition but don't overfeed them at this time. Increase their nutrient intake after they calve.

Fall-Calving Cow Herd

- Provide clean windbreaks and shelter for young calves.
- Breeding season continues. Keep fall calving cows on accumulated pasture as long as possible, then start feeding hay/grain. Don't let these cows lose body condition!
- Catch up on castrating, dehorning and implanting.

General

- Feed hay in areas where mud is less of a problem. Consider preparing a feeding area with gravel over geotextile fabric or maybe a concrete feeding pad.
- Increase feed as the temperature drops, especially when the weather is extremely cold and damp. When temperature drops to 15°F, cattle need access to windbreaks.
- Provide water at all times. Cattle need 5 to 11 gallons per head daily even in the coldest weather. Be aware of frozen pond hazards. Keep ice "broken" so that cattle won't walk out on the pond trying to get water. Automatic waterers, even the "frost-free" or "energy-free" waterers can freeze up in extremely cold weather. Watch closely.
- Consider renovating and improving pastures with legumes, especially if they have poor stands of grass or if they contain high levels of the fescue endophyte. Purchase seed and get equipment ready this month.

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February 16: BEEF NIGHT

- *Beef Health Update*
Dr. Patrick Reister, Boonesboro Animal Clinic
- *Beef Mineral Needs*
Dr. Jeff Lemkuler, UK Beef Specialist
- *Heavy Use Feeding Pads*
Levi Berg, Clark County ANR Agent

~ Meal sponsored by Clark County Cattlemen ~

February 21: FARM NIGHT

- *Fencing Laws*
Clint Quarles, KDA Attorney
- *Drones*
Dr. Josh Jackson, UK Biosystems Engineering
- *Building Structure Water Management*
Dr. Morgan Hayes, UK Biosystems Engineering

~ Meal sponsored by Clark County Farm Bureau ~

February 23: HORT NIGHT

- *Getting Ready for Garden Pests*
Dr. Jonathan Larson, UK Entomologist
- *Perennial Vegetables for Home Garden*
Carrie Spry, Clark County Horticulture Agent

~ Meal sponsored by Clark County Extension ~

**MARK
YOUR
CALENDAR**



College of Agriculture,
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To register, call the Clark County Extension Office at 859-744-4682
or email Cynthia Carr at cynthia.carr@uky.edu

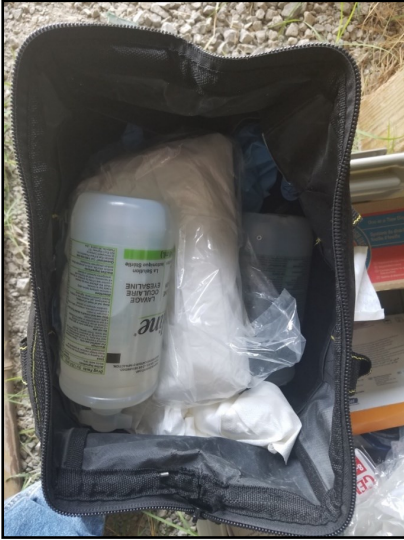
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LEXINGTON, KY 40546



Disabilities accommodated with prior notification.

Have an Applicator's First Aid Kit Handy



The supplies in a pesticide first aid kit can help to limit amount of exposure when accidents occur. (Photo: Ric Bessin, UK)

For many, applying pesticides can be a routine task. But sometimes, unexpected events happen: a broken hose under pressure, a leaky tank, a hose popping off the backpack sprayer, or just blowback from the nozzles. When you are contaminated with pesticides, you need to quickly get cleaned up. I (Ray) know a producer that is blind today because of a hose leak when applying anhydrous ammonia. That day he had forgotten to bring along an eyewash bottle.

If someone has swallowed or inhaled a pesticide or gotten it in their eyes or on their skin, and the person is unconscious, having trouble breathing, or having convulsions, then call 911. Always check the pesticide label for directions on first aid for that product. For help with first aid information, call the Poison Control Center (800) 222-1222 or National Pesticide Information Center (800) 858-7378.

If pesticides are inhaled, remove the individual to fresh air immediately. Loosen the victim's tight clothing. If not breathing, provide artificial respiration, preferably mouth-to-mouth. Open doors and windows so no one else will be poisoned by fumes. Seek medical attention.

It is a good idea to have a pesticide first aid kit handy and to bring it with you when making applications. Keep in mind that first aid is not intended as a replacement for care administered by professional medical personnel; rather, first aid is the initial effort to help a victim until professional medical help can be provided. A pesticide's risk is a function of the toxicity of the material and a person's exposure to the material. Exposure can occur through the eyes, skin, nose, mouth, stomach, or lungs. But another aspect is the time of exposure; the quicker the exposure can be interrupted, the better the exposure can be limited. Always check the label for pesticide-specific first aid procedures.

Components of a Pesticide First-aid Kit:

- **Gloves** – good all-purpose gloves, such as barrier laminate, to protect against a wide range of pesticides. Remember to protect yourself from pesticide exposure prior to and while giving assistance. Make sure you wear the appropriate personal protective equipment (PPE), including a respirator, before assisting someone in an enclosed area.
- **Coveralls** – when a change of clothes are needed after contaminated clothes have been removed.
- **Liquid soap and clean water** – a couple of gallons of clean water to decontaminate the victim. Avoid harsh scrubbing since this can increase pesticide absorption.
- **Saline eye-wash** – hold the eyelid open and immediately begin gently washing the eye with clean running water or eye-wash solution. Continue washing for 15 minutes. Cover the eye with a clean piece of cloth and seek medical attention immediately. If contact lenses are worn, remove and discard the contacts before washing the eyes.
- **Disposable towels**
- **Syrup of ipecac** – used only with ingestion of certain pesticides. Read the first aid statement on the pesticide label carefully. Induce vomiting **ONLY** if emergency personnel on the phone or the product label tells you to do so. Never try to administer anything by mouth to an unconscious person.
- **Activated charcoal** – used only with ingestion of certain pesticides when vomiting is not permitted. Read the first aid statement on the pesticide label carefully.

After giving first aid, call the emergency number listed on the label and/or the Poison Control Center at (800) 222-1222. Have the pesticide label on hand when you call.

Join us for the 16th annual

Pastures Please!!

Monday, February 6th, 5:30 – 8:00 pm



University of Kentucky
College of Agriculture,
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Cooperative Extension Service

Fayette County Extension Office

1140 Harry Sykes Way, Lexington
Hosted by the UK Cooperative Extension
and UK Ag. Equine Programs

UK College of Agriculture,
Food and Environment
Equine Programs

Program

5:30 Refreshments
6:00 Pasture Recovery and Rejuvenation, Dr. Ray Smith
6:30 Meeting Your Equipment Needs, Dr. Morgan Hayes
7:00 Weed Control after a Drought, Dr. Bill Witt



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Meat Goats and Mineral Supplements

Source: Terry K. Hutchens

Feeding is an essential aspect of goat production and may be the highest expense of any meat goat operation. Goats raised for meat need high quality feed in most situations and require an optimum balance of many different nutrients to achieve a successful operation. Because of their unique physiology, rates of weight gain are smaller for meat goats than cattle or sheep.

Goats require many minerals for basic body function and optimum production. Providing free choice a complete goat mineral or a 50:50 mix of trace mineralized salt and dicalcium phosphate is advisable under most situations.

Major minerals likely to be deficient in the diet are salt (sodium chloride), calcium, phosphorous and magnesium. Most forages are high in calcium, so calcium is low only if high grain diets are fed, which would be unusual for goats. Low quality, weathered forages will be deficient in phosphorous, especially for high and average lactating does. The ratio of calcium to phosphorous in the diet is important and should be kept about a two to one ratio. Grass tetany can occur when goats in early lactation are grazing lush, leafy small grain, annual ryegrass or grass/legume pastures. Under those conditions, it is advisable to provide a mineral mix that contains 5 to 10 percent magnesium.

Trace minerals likely to be low in diets are copper, zinc and selenium. Selenium is marginal to deficient in most areas of the southeastern United States and many commercial trace mineralized salts do not contain it. Trace mineralized salts that include selenium should be provided to the goat herd at all times. Producers should make sure that the trace mineralized salts they buy contain selenium. In case selenium is absent, they should encourage their local feed store to include it in the mix or to order trace mineralized salts that contain selenium.

Taking the steps to ensure quality mineral supplements to a goat herd will benefit the operation and allow for maximum profit potential.

For more information regarding meat goats and mineral supplements, contact the Clark County Extension Service at 859-744-4682.



Tips for Buying 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. 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 purchases.

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 animals.

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 food-borne 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 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/portal/fsis/home>.

More information on safely purchasing local food is available by contacting the Clark County Extension Service at 859-744-4682.

Venison Chili



Ingredients:

Servings: 10

Serving Size: 1 cup

- 1 pound ground venison
- 1 large onion, chopped
- ½ green pepper, chopped
- 2 tablespoons vegetable oil
- 1 (16 ounces) can diced tomatoes
- 2 (16 ounces) cans chili beans, undrained
- 1 (8 ounces) can tomato sauce
- 1 bay leaf
- ½ teaspoon salt
- ½ teaspoon cumin
- ½ teaspoon garlic powder
- 1 tablespoon chili powder
- Black pepper to taste

Directions:

In a Dutch oven or large skillet, brown meat, onion, and green pepper in vegetable oil. Add remaining ingredients. Simmer 1 hour on low heat, stirring frequently. Remove bay leaf before

Tips:

Alternative to stove-top cooking: use slow cooker set on high for 4 hours

Nutrition facts per serving:

190 calories; 4.5g total fat; 1g saturated fat; 0g trans fat; 40mg cholesterol; 640mg sodium; 20g carbohydrate; 2g fiber; 4g sugars; 16g protein; 0% Daily Value of Vitamin D; 6% Daily Value of Calcium; 15% Daily Value of Iron; 10% Daily value of Potassium

Source: Adapted from *Wild Game: From Field to Table*, Sandra Bastin, PhD, RD, Extension Food and Nutrition Specialist. Revised July 2007



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Find this Cook Wild Kentucky recipe and others for Fish, Venison, Rabbit, Dove, Frog Legs, and more at: <https://planeatmove.com/recipes/>, then browse by Category, and choose Cook Wild Kentucky.