

AGRICULTURE AND NATURAL RESOURCES NEWSLETTER





WASHINGTON COUNTY EXTENSION OFFICE

245 Corporate Drive Springfield, KY 40069 (859) 336-7741

Fax: (859) 336-7445

http://ces.ca.uky.edu/washington

Scan the QR code to see upcoming events!

Agents go LIVE each Tuesday on 100.9 at 8:20ish or you can listen for timely tips throughout the week!













MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT



IMPORTANT DATES



4th: Kentucky National Dairy Show & Sale

14th: Jeff Settles Memorial Scholarship Due

23rd: Garden Club Trip, Sunny Day

26th: Small Ruminant Field Day, Nelson County

29th-30th: Beginning Grazing School, Logan County



13th-15th: Pork Processing Workshop, Lexington

24th: Beef Reproduction Field Day, Loretto

29th: Living with Alpha-gal Syndrome Webinar

Beef Management Webinar Series

If you are interested and would like to be registered send an email to dbullock@uky.edu with Beef Webinar Series in the Subject and your name and county in the message to receive a Zoom link and password. You will receive an invitation and password the morning of the presentation.

April



Health Update and Internal Parasite Field Study Results

Dr. Michelle Arnold, Extension Veterinarian, and Dr. Jeff Lehmkuhler. Extension Professor.

Small Ruminant Bootcamp

Topics Include:

- Parasite Management, Control, & Prevention
 - FAMACHA Certification & Body Condition Score training
- Preparing for Lambing and Kidding

April 26th, 2025

9:00 AM - 1:00 PM



Nelson County Fairgrounds

2389 New Haven Rd, Bardstown

\$20

The cost includes a FAMACHA card and lunch!



(859)336-7741

Call if you have any questions!

Register through the Kentucky Sheep and Goat Office.

Scan the QR to be taken to registration.



CHECK-OFF





SCHOLARSHIP PROGRAM

Do you have big dreams for your future? We're here to help you achieve them through our Scholarship Program!

Our application is available on the Washington County **Extension Office Website!**

Scholarship Requirements:

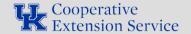
- Have a minimum 2.5 cumulative GPA (on a 4.0 scale)
- Be the child or dependent of a Washington County Cattlemen Association member during the previous year (2024) and the current year (2025).
- Be a current high school senior OR a student that is currently enrolled in a college/university or a vocational/technical institute.







Living with Alpha-gal Syndrome



When: Thursday, May 29

Time: 7:00 PM EDT/6:00 PM CDT

Where: Zoom

Register: ukfcs.net/AgS or scan

the QR Code below



Presenters: Heather Norman-Burgdolf, PhD

Associate Extension ProfessorDepartment of Dietetics and

Human Nutrition

Jonathan Larson, PhD

Assistant Extension Professor

Department of Entomology

Hannah Tiffin, PhD Assistant Professor

Department of Entomology

Heather Shaw Area Agent

Nutrition Education Programs

Timely Forage Tips

- Graze cover crops using temporary fencing.
- As pasture growth begins, rotate through pastures quickly to keep up with the fast growth of spring.
- Creep-graze calves and lambs, allowing them access to the highest-quality pasture.
- Finish re-seeding winter feeding sites where soil disturbance and sod damage occurred.
- As pasture growth exceeds livestock needs, remove some fields from the rotation and allow the growth to accumulate for hay or haylage.
- Flash graze pastures newly seeded with clovers to manage competition.

Beef Timely Tips

- We have made a muddy mess this winter, so be prepared to reseed bare spots. Our forage group has some excellent information on restoring heavytraffic areas.
- Make plans to improve hay feeding areas to avoid muddy conditions like we have faced this winter. Consider geotextile fabric with gravel or concrete feeding pads.
- Prepare for the grazing season. Check fences and make necessary repairs. Check your corral, too.
- Get everything ready to make high-quality hay in May! Have equipment serviced and spare parts on hand. Order baler twine now. Be prepared to harvest an adequate supply of hay when you have the opportunity. Re-supply the extra hay that you fed out of the barn. This past winter caused most producers to exhaust their hay supply, so it is time to re-stock.
- Plan now for fly control ... decide what fly control program that you will use but do not put insecticide eartags on cattle until fly population appears.

Sheep and Goat Considerations

- Spring = Parasite Management
 - Deworm does and ewes at lambing/kidding as the hormones released at kidding can drastically increase worm populations.
 - Does/Ewes and kids/lambs should be on a coccidiostat placed in the feed or mineral like monensin (not approved for use in sheep), lasalocid, or decoquinate to help prevent coccidia outbreaks.
- Now is a great time to review market reports from previous years. See what
 months/holidays the market peaks so that you can make breeding
 decisions for the future.

Beef Reproduction

Field Day

Hosted by: Marion, Washington, & Nelson County

Loretto Motherhouse Farm | 515 Nerinx Rd, Nerinx, KY

Saturday, May 24th, 2025 9 am-12 pm

Registration is FREE but required!

Topics Include:

- Pregnancy Checking
 - Blood Test, Ultrasound, and Palpation
- Synchronization for Al

Scan QR code or contact Taylor Graves by email at taylor.graves@uky.edu or call (859)336-7741.



Locally sourced lunch provided!

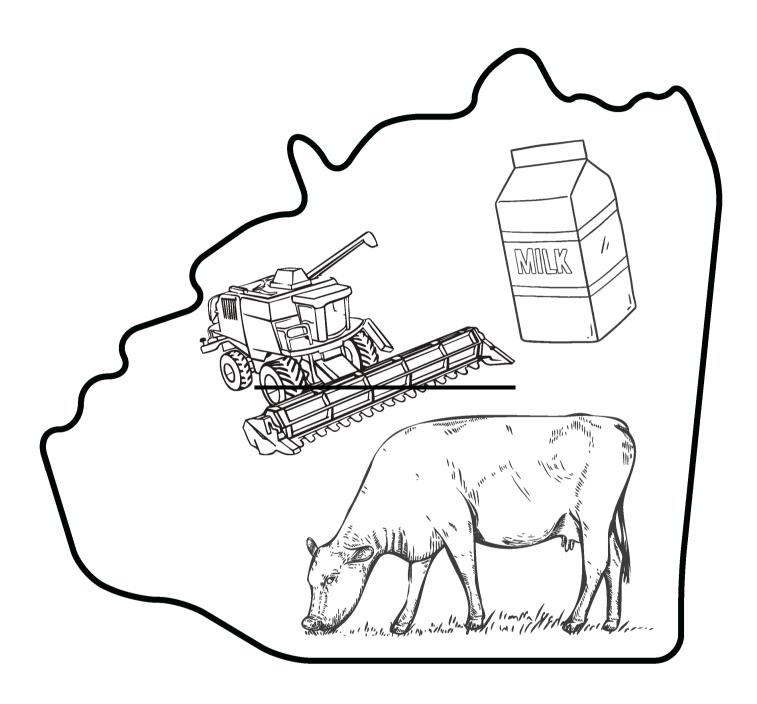






TOGETHER WE GROW: YOUTH ART CONTEST WASHINGTON COUNTY





Celebrate MG-CAFE National Agriculture Week with us! Color the agricultural highlights of Washington County and return them to the Washington County Extension Office by **April 24**th. The winner of this contest will have their artwork displayed in Cloverville at the Kentucky State Fair and will receive **2 FREE** tickets for entry!

Honey Mustard Pork Chops

Ingredients

- 2 teaspoons honey
- 2 teaspoons Dijon mustard
- 3 tablespoons orange juice
- 2 (3 ounces each) boneless pork loin chops

Directions:

- 1. Wash hands with warm water and soap, scrubbing for 20 seconds.
- 2. Mix honey, mustard, and orange juice in a zipper bag; add pork chops.
- 3. Rewash hands after handling raw meat.
- 4. Marinate chops in the refrigerator for 1 to 24 hours.
- 5. When ready to bake, preheat oven to 350 degrees F.
- 6. Transfer pork chops to a baking sheet and cover. Rewash hands after handling raw meat.
- 7. Bake for 15 to 20 minutes or until pork reaches an internal temperature of 145 degrees F as tested by a meat thermometer; allow to rest at least 3 minutes before eating.
- 8. Refrigerate leftovers within 2 hours.



At the Extension
Office

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Washington County
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Taylor Graves



Wheelbarrow Series

10th: Jostaberries

17th: Stokesia

24th: Beans, Beans the

Magical Fruit

WITS Workout

4th: America's Pastime 18th: Apple A Day