



Washington County
 Cooperative Extension Service
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AGRICULTURE AND NATURAL RESOURCES

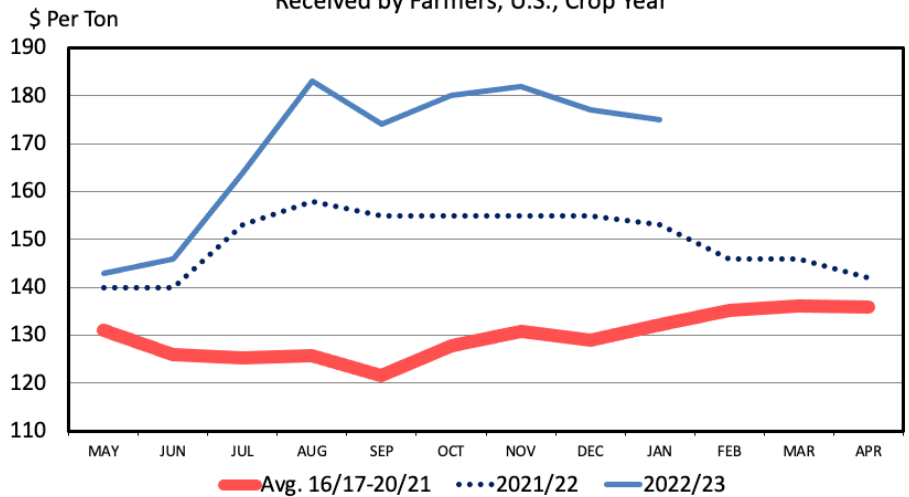
April 2023

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Hay Prices

OTHER HAY – MONTHLY AVERAGE PRICE
 Received by Farmers, U.S., Crop Year



Data Source: USDA-NASS
 Livestock Marketing Information Center



Listen for weekly tips on 100.9



Check out our website!



UPCOMING EVENTS

April

- 7th: Kentucky National Dairy Sale, Louisville
- 10th: Cost-Share Informational Meeting
- 22nd: Earth Day
- 22nd: Parasitology Clinic, Frankfort
- 25th & 26th: Grazing School, Princeton
- 29th: Kentucky Goat Producer Association Field Day, Danville
- Online BQCA is FREE in April

May

- 5th: Kentucky Derby
- 8th: SRQA
- 9th: Uk Wheat Field Day, Princeton
- 18th: Ready-to-React
- 18th: KATS Crop Scouting Clinic, Princeton
- 20th-21st: Kentucky Sheep & Fiber Festival, Lexington
- 23rd: Lands, Water, Trees, Wildlife: Stewardship, Bullitt County
- 29th: Memorial Day

**If you have any questions about these programs please call
(859)336-7741**

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Springfield KY, 40069
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University of Kentucky
College of Agriculture,
Food and Environment
Cooperative Extension Service



www.facebook.com/WashingtonCountyKentucky4H/

Spring Outlook for the State of Kentucky

By Simone Lewis - National Weather Service Charleston, WV

The Official Spring Outlook (April - June) for the state of Kentucky was released from the Climate Prediction Center on March 16th, 2023.

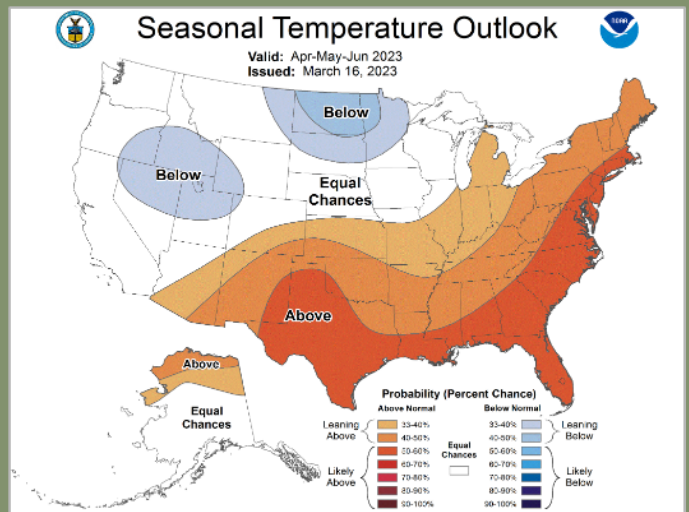
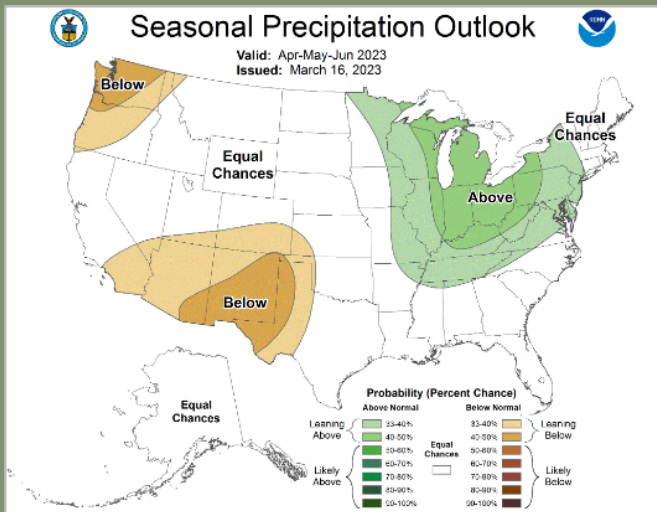
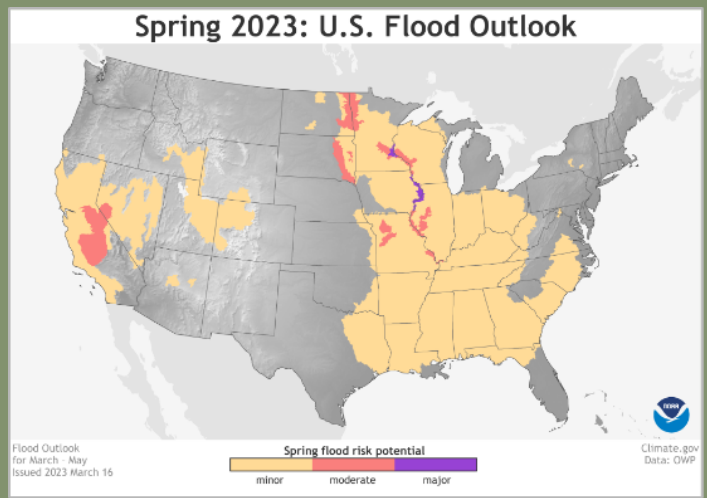
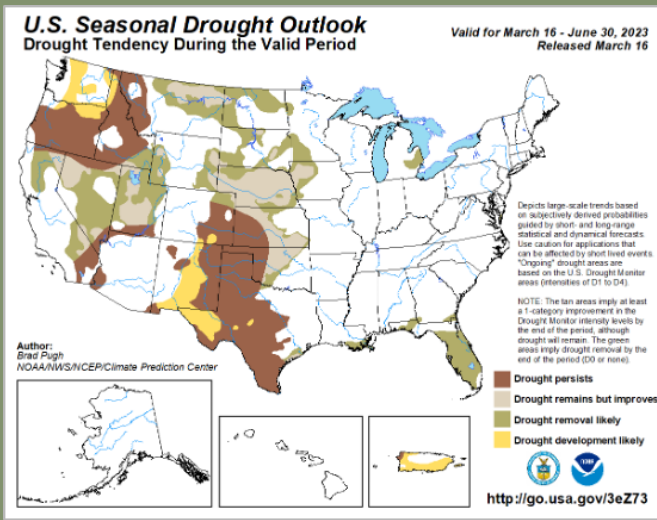
Keep in mind, the colors on the graphics reflect a numbered “probability”, or percent chance, of above or below normal values. It does NOT mean that the darker the color the more above normal or below normal we will be, but rather a better probability (or chance) of being above or below normal. Also, this is an average across a three month period, which means there could still be periods of warmer/colder than normal temperatures or above/below normal precipitation.

Here are the spring precipitation and temperature outlooks for the state of Kentucky: **See Next Page**

According to the images, the state of Kentucky has a 40% to 50% chance of above normal precipitation across the northern half of the state, and a 33% to 40% chance of above normal precipitation across the southern half.

The state of Kentucky is also predicted to have a 40% to 50% of above normal temperatures across the eastern half of the state, and 33% to 40% chance across the western portions of the state.

In addition, drought is not expected to develop across the state, but there is at least a 50% of minor flooding during the spring season.



Hunter Education Student Course

Saturday August 5th, 2023

8:00 am - 5:00 pm

Bluegrass Sportsman Club

Wilmore, KY



Hunting Seasons

- Coyote
- Groundhog
- Turtle
- Snow Goose

Trout and Rough Fishing Season is open until

May 31st



For more information on season dates :

<https://app.fw.ky.gov/seasondates/>

SMALL RUMINANT QUALITY ASSURANCE



May 8th, 2023

1PM & 6 PM

You only need to attend one-session.

**There is a \$5 fee for
this course.**

**Please call
(859)336-7741 to
RSVP.**

**Washington County Extension
Office
245 Corporate Dr.
Springfield, KY 40069**



**What is the Kentucky SRQA?
The KY SRQA Program (Small
Ruminant Quality Assurance) is a
1.5 hour certification program that
helps producers understand:**

- 1. The goals of Quality Assurance**
- 2. Proper equipment needed**
- 3. How to read a medicine label**
- 4. How to read medicated feed tags**
- 5. Veterinary Feed Directives**
- 6. Prescription use of injectable,
oral and water soluble
antibiotics**
- 7. Antibiotic stewardship**
- 8. Record keeping**
- 9. Biosecurity issues**
- 10. Scrapie tag information**
- 11. Animal welfare issues**

**NEW THIS YEAR: Small Animal
Cost-Share purchases will require an
SRQA certificate.**

Cost-Share Informational Meetings

Monday, April 10th

1:00 pm - 2:00 pm

and

6:00 pm - 7:00 pm

Washington County Extension Office

245 Corporate Dr.

Springfield, KY 40069

**Attending this meeting will give you extra
points on your application.**

Applications can be picked up starting April 10th.

Applications must be turned in by **April 21st.**

NEW THIS YEAR: Cost-Share programming is being administered by the Washington County Soil Conservation. All applications will be returned to the NRCS office. If you have any questions about cost-share programming please contact Dana at

(859) 336-7777



Save the Date

Field Day April 29, 2023

Featuring a Confirmation
Clinic, Hoof Trimming
Clinic, and Performance
Record Workshop.
Sign up using the QR code.



Boyle County Extension Office
99 Corporate Dr • Danville, KY 40422

KATS Workshop - Crop Scouting Clinic

May 18th

Learn how to growth-stage corn and
soybeans and identify the common diseases
and pests.

Contact Lori Rogers at 270-365-7541 ext.21317 or
lori.rogers@uky.edu about this or upcoming KATS
trainings.

FRESH FISH TACOS

Ingredients

- 2 tablespoons vegetable oil
- 1 pound mild fish filets (such as fresh water bass, catfish or tilapia)
- 1 teaspoon taco seasoning
- 3 tablespoons fresh or bottled lime juice, divided
- 3 tablespoons honey
- ½ cup low fat mayonnaise
- 2 cups coleslaw mix
- ½ medium onion, finely chopped
- 8 4.5-inch soft corn tortillas

Nutrition Facts per Serving: 410 calories; 18g total fat; 1g saturated fat; 0g trans fat; 60mg cholesterol; 290mg sodium; 39g carbohydrate; 3g fiber; 16g sugar; 23g protein; 6% Daily Value of vitamin A; 40% Daily Value of vitamin C; 6% Daily Value of calcium; 4% Daily Value of iron

Recipe cards like this are available at the office!

Directions: In a large skillet over medium heat, warm the vegetable oil. Add fish filets and sprinkle with 1 tablespoon lime juice and taco seasoning. Cook the fish until it begins to turn white around the edges. Flip and cook until the fish flakes easily with a fork. Remove to a platter and cover with aluminum foil to keep warm. While the fish cooks, stir together remaining lime juice, honey and mayonnaise in a large bowl. Add the coleslaw mix and onion to the dressing and mix to coat. If desired, add about ½ cup chopped cilantro to the cabbage mixture. Wrap tortillas in a damp paper towel and place on a microwave safe plate. Microwave for one minute, until warm and pliable. Place 2 ounces fish and cup coleslaw mixture in each tortilla. Add toppings of choice if desired.



**AT THE
EXTENSION
OFFICE**

Wheelbarrow Series for April

6th: Grateful For Grapes

20th: Horticulture How To: Oyster Mushrooms

27: Sweet Potatoes

Bee Club

April 3rd: Monthly Meeting

May 1st: Monthly Meeting

Sunflower Contest

April 24th: Informational Meeting