

Agriculture and Natural Resources

Washington County
Cooperative Extension Service
245 Corporate Drive
Springfield KY, 40069
(859) 336-7741
Fax: (859) 336-7445
<http://ces.ca.uky.edu/washington>



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



Listen for weekly tips on 100.9

Notes from the Agent

I will be out of the office from August 15th to August 25th working at the Kentucky State Fair alongside many other agents from across the state. Email will be the best way to get in touch with me, as I will be checking it daily. Please feel free to call and leave a message at the office, just know it may take longer for me to respond.



Did you know
last years Grand
Champion
Country Ham
sold for 5 Million
Dollars?



UPCOMING EVENTS

August

7th: BQCA Training, Lebanon
17th - 25th: Kentucky State Fair
31st: Summer Sausage Making

September

11th: Rinse and Return
21st: Beef Bash, Versailles
25th: Introduction to Small Ruminants
27th-28th: Grazing School, Versailles
29th-30th: Sorghum Festival
29th: Farm-to-City Breakfast
29th: AFS Reunion, Lexington



Hunter Education Student Course

Saturday August 5th, 2023

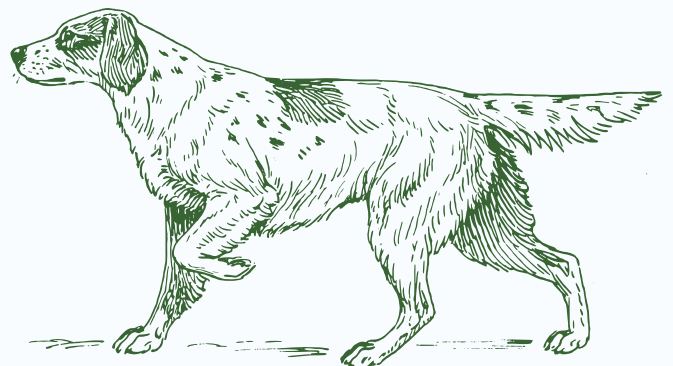
8:00 am - 5:00 pm

Bluegrass Sportsman Club

Wilmore, KY

Hunting Seasons

- Coyote
- Groundhog
- Turtle
- Bullfrog
- Bear (Chase-Only)



For more information on season dates :
<https://app.fw.ky.gov/seasondates/>

SUMMER SAUSAGE MAKING



THURSDAY, AUGUST 31ST

5:30 - 8:00 PM

WASHINGTON COUNTY EXTENSION OFFICE

**ONLY 15 SPOTS ARE AVAILABLE.
A PAYMENT OF \$20 IS REQUIRED TO RSVP**

CALL (859)336-7741 TO SIGN-UP

BQCA TRAINING

**** Counts for CAIP Education ****

Monday, August 7th

1:00-3:00pm OR 6:00-8:00pm

pick the time that works best for you

Marion County Extension Office

416 Fairgrounds Road

Lebanon, KY 40033

RSVP by August 4th

Call (270)692-2421 to sign up



**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

Educational programs of Kentucky Cooperative Extension serve all people regardless of economic or social status and will not discriminate on the basis of race, color, ethnic origin, national origin, creed, religion, political belief, sex, sexual orientation, gender identity, gender expression, pregnancy, marital status, genetic information, age, veteran status, physical or mental disability or reprisal or retaliation for prior civil rights activity. Reasonable accommodation of disability may be available with prior notice. Program information may be made available in languages other than English. University of Kentucky, Kentucky State University, U.S. Department of Agriculture, and Kentucky Counties, Cooperating.

Lexington, KY 40506



Disabilities
accommodated
with prior notification.

Swinging for the Fences, Small Ball, and Water Issues

By Kevin Laurent

My alma mater, LSU, recently won the College Baseball World Series. All season long this team was ranked in the top five for home runs and total runs scored. Their approach was to "swing for the fences" or as it's known in South Louisiana, "Geauxrilla Ball". As impressive as their offensive stats were during the regular season, two areas of huge concern going into the World Series was their inability to play "small ball" (laying down bunts to advance the runner) and the inconsistent play of their bullpen. For many years, the College World Series was played at historic Rosenblatt Stadium in Omaha, Nebraska, and it was known as a hitter's ballpark. Several years ago, a new stadium was built and is oriented so that batters hit into the prevailing winds, therefore home run production dramatically dropped. So, if you can't knock it out the park, pitching and "small ball" becomes more important. Although my alma mater struggled in these areas throughout the season, fortunately during the World Series, pitching improved and for the most part, the weather conditions and wind direction were in their favor. So, was LSU just lucky? Not necessarily, but they did get a few lucky breaks as any championship team needs to win it all. So how does any of this relate to water issues and producing beef? I think we can all agree that the subject of rainfall has been uppermost on our minds this spring and summer. At one point in late spring, conditions seemed eerily similar to the drought of 2012. As I write this in early July, most areas of the state have received timely rains, and hopefully this will continue. Mother Nature has a way of exposing the weak areas of production systems, and the last several months are a prime example.

Ask yourself a few questions.

During the recent dry spell, did you feel like you were overstocked? Were stock water ponds getting low and overused, resulting in poor water quality? Did you have any areas of the farm with ample grass but no access to stock water? Do you have a backup plan when rain doesn't come?

In Western Kentucky, several of the crop farmers have installed irrigation pivots, and this year the pivots have been in full use. But what about the years when we get ample moisture, are the pivots a waste of money then? Farmers will tell you that even in wet years the pivots pay, because it allows them to "swing for the fences" in terms of plant population, genetics and fertilization strategies knowing that if the rains don't come, they can turn on the pivots. So, if farming under pivots allows for "swinging for the fences", what is the right strategy for pasture systems? Since most pasture systems do not have the access to irrigation, maybe a combination of stock water development along with a "small ball" approach might be more appropriate. Having water within 800 feet of grazing animals during the summer is a good goal. Missouri research shows that water within 800 feet results in improved forage utilization and more even nutrient distribution. Possible considerations for improving your cattle's water access are to run water to the "back forty", or that field that has only been historically used for hay. Water development allows for rotational grazing, and rotational grazing will enable you to better withstand dry periods and grow more forage. How you use that extra forage is the next decision. Do we increase stocking rates or do we summer stockpile for drought insurance or winter stockpile to reduce feeding days? Deciding what to do with extra forage is a great problem to have.

A quote from a presentation by John Genho of Eldon Farms in Virginia at the 2019 Forages at KCA Symposium comes to mind. "The economic optimum is always under the biological optimum when it comes to stocking rates. We should always run a few less cows than a field can actually carry to make the most money." The proceedings of his talk can be found on the UK Forages webpage under Profitability at Eldon Farms: Guiding Principles. We are currently experiencing "World Series Championship Prices" for our cattle. These prices only come along every eight to 10 years. Hopefully, these prices result in added income that can be used to improve infrastructure in our grazing programs. These improvements, when coupled with "small ball" stocking rate strategies, will help ensure economic survival over the long haul to make it to the next "championship" price year. Or we could simply sit around hoping that every year the wind blows in our favor.

SAUTÉED FROG LEGS

Ingredients

- **1 pound cleaned frog legs**
- **Buttermilk, to cover**
- **½ cup all-purpose flour**
- **Up to ¼ cup olive oil**
- **¼ teaspoon salt**
- **Black pepper, to taste**
- **½ teaspoon no-salt seafood seasoning**
- **1 tablespoon lemon juice**
- **1 tablespoon fresh parsley, if desired**



260 calories; 14g total fat; 2g saturated fat; 0g trans fat; 55mg cholesterol; 260mg sodium; 12g carbohydrate; 0g fiber; 0g sugar; 0g added sugar; 20g protein; 0% Daily Value vitamin D; 2% Daily Value calcium; 15% Daily Value iron; 8% Daily Value potassium.

Directions:

1. In a covered container, soak frog legs in buttermilk for 3 hours or overnight in the refrigerator.
2. Remove frog legs from buttermilk and dredge in flour. Sauté in oil over a low heat. As they cook, sprinkle frog legs with salt, pepper, and Old Bay seasoning.
3. Cook frog legs about 12 to 14 minutes, browning each side, until a meat thermometer reaches 165 degrees Fahrenheit when inserted into the meatiest part of the leg. Remove frog legs to a platter, and sprinkle with lemon juice and parsley, if desired.



**AT THE EXTENSION
OFFICE**

Cooperative Extension Service

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

taylor.graves@uky.edu

Taylor Graves

WHEELBARROW SERIES FOR AUGUST
3rd: Horticulture How To: Lactofermenting
17th: Fall Home Insect Invaders

BEE CLUB

August 7th: Monthly Meeting

LICENSE POP UP

August 8th: Washington County Extension Office