

Agriculture and Natural Resources Newsletter

Washington County
Cooperative Extension Service
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Notes from the Agent

I will be in and out of the office November 2nd- 16th for the North American International Livestock Exposition. This is a work assignment so I will still be responding to emails. Please feel free to call and leave a message at the office or send me an email and I'll get back to you as soon as possible.



The National Turkey Federation (NTF) estimates that approximately **46 million turkeys** are eaten at Thanksgiving, 22 million at Christmas, and 19 million at Easter.



IMPORTANT DATES

November



**COST-SHARE
APPROVED EDUCATION**

- 1st: KY Grazing Conference, Fayette County
- 7th: Poultry Webinar - Designing a Poultry House
- 7th: Fencing School, Georgetown
- 7th: Back to Basics Field Day, Benton
- 9th: Washington County Cattlemen's Annual Meeting
- 10th: Commercial Applicator Training, Adair County
- 11th: Equine is for All, Lexington
- 18th: West Kentucky Select Bred Heifer Sale
- 2nd -16th: North American International Livestock Exposition
- 23-24th: Office Closed for Thanksgiving

December

- 2nd: Horsemen Helping Horsemen, Verona
- 14th: Managing Cattle in Confinement, Hardin County

KENTUCKY HUNTING SEASONS

Squirrel

Aug. 20 - Nov. 11

Deer

Archery: Sept. 3 - Jan. 16

Youth/Senior Crossbow: Sept. 3 - Jan. 16

Fall Turkey

Archery: Sept. 3 - Jan. 16

Non-Waterfowl Migratory Birds

Virginia & Sora Rail: Sept. 1 - Nov. 9

Purple & Common Gallinule: Sept. 1 - Nov. 9

Crow: Sept. 1 - Nov. 7



NOVEMBER WEED CONTROL

Chicory

Dandelion

Wild Garlic

Poison Hemlock

Plantain, Broadleaf or Buckhorn

Sorrel, Red (Sheep Sorrel)

Thistle: Bull, Canada, Musk, and

Plumeless

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

Center of Kentucky Commercial Applicator Training

November 10th @ 9:00 a.m. - 2:30 p.m. Central Time
Adair County Cooperative Extension Office



9:00 am – Dr. Kiersten Wise, UK Plant Pathologist - Disease Update & Corn Fungicide Economics
10:00 am - Dr. JD Green, UK Weed Scientist - Johnsongrass and other re-emerging weeds
11:00 am - Dr. Ric Bessin, UK Entomologist & Pesticide Safety Education Program Coordinator, Avoiding Tank Mix Issues
Noon - Lunch
12:30 pm – Dr. Chad Lee, UK Grain Crop Specialist - Crop Management Update
1:30 pm - Dr. Raul Villanueva, UK Entomologist, Corn & Soybean Pests in 2022-23
2:30 pm - Adjourn

NEW PESTICIDE APPLICATOR CLASSIFICATION

A recent addition to the Kentucky Administrative Regulations created a new classification of pesticide applicator. The Non-Certified Pesticide Applicator (NCA) classification allows an individual to use general use pesticides under the supervision of a private applicator. The relevance of this classification to farm owners and workers is added legality and record keeping best practices. By ensuring that all applicable farm workers receive NCA training, private applicators can fulfill any necessary documentation and take proactive measures to mitigate risks associated with pesticide application. Individuals can receive their annual NCA training from their supervising certified private applicator (CPA) or through their local County Extension Agent for Agriculture and Natural Resources. Training materials for use by the supervising CPA and a list of their responsibilities are available from the Washington County Extension Service office. Like the private applicator program, NCAs are issued a blue verification card through the Washington County Cooperative Extension Service office. Supervising applicators maintain training records for three years. To receive NCA status, an individual must be at least 18 years of age or older. An age exemption of 16 years or older is applicable to the immediate family of the supervising private applicator. NCAs are specifically prohibited from applying Restricted Use Pesticides (RUP), gramoxone, ariel application and fumigants. In the supervision of NCAs, private applicators are required to fulfill the following use specific requirements:

- Access to product label.
- Access to clean, functional label required PPE.
- Instruction specific to the pesticide and site of application

More information regarding NCA training for workers and supervisors can be obtained through the Washington County Cooperative Extension Service office.



Martin-Gatton

College of Agriculture,
Food and Environment

University of Kentucky.

BACK TO BASICS

FIELD DAY

November 7, 2023

3:00 pm – 5:30 pm

GCF Angus

9422 Hwy. 68 E

Benton, KY, 42025

To register please call

Marshall Co. Extension

Office at (270)527-3285 by

November 1st.



TOPICS & SPEAKERS

- **PINK EYE** - Dr. Caleb Jenkins, Stone Veterinary Clinic
- **REPRODUCTION** - Dr. Les Anderson, University of Kentucky
- **PASTURE WALK** - Dr. Megan Taylor, Murray State University
- **MEAL/ADULT BEEF SERIES** - Marshall County Extension Office

Back to Basics is designed to get producers to do the basics. Come out and see how producers near you do the basics and still continue to learn how to improve their farm.



Thank You to our Meal Sponsor



HORSEMEN

Helping

HORSEMEN



Martin-Gatton
College of Agriculture,
Food and Environment
University of Kentucky.

- Equine Programs



HORSE & HORSEMANSHIP CLINIC

Saturday, December 2, 2023

Wanderlust Acres LLC

Mike and Shannon Blandford

1920 Stephenson Mill Rd, Verona, KY 41092

Registration: 8:30am

- 9:00am - 9:15am—Welcome & Updates

Morning Sessions: 9:15am-11:30am

- Saddle Fitting
- Kentucky Horse Shoeing School
- Bridles & Stuff

Break for Lunch — Lunch Provided

Afternoon: 12:30pm-2:30pm

- 12:30pm - 1:15pm—Liberty Work Demonstration
- 1:30pm - 2:30pm—Judges Perspective

Presenters:

Annette Schonabaum

Dr. Bob Coleman

Barbara Bern

Betty Ortlieb

Registration required, call: Campbell County Extension Office (859) 572-2600

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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Disabilities
accommodated
with prior notification.



SAVE THE DATE Managing Cattle in Confinement Conference

Hardin County Extension Office
December 14, 2023

Registration begins at 3:00 ET

*Washington County
Cattlemen's*

**ANNUAL
MEETING**

We hope to see you there!
November 9th • Meal at 7 PM
River of Life Community Church
1250 KY-555
Springfield, KY
RSVP at (859)336-7741

An equal opportunity organization

**WASHINGTON
COUNTY**

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serve you?**

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needs in our community.



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KENTUCKY  **UNIVERSITY**
COOPERATIVE EXTENSION

Additional Emergency Supplies

Consider adding the following items to your emergency supply kit based on your individual needs:

- Soap, hand sanitizer and disinfecting wipes to disinfect surfaces
- Prescription Medications. An emergency can make it difficult for you to refill your prescription or to find an open pharmacy. Organize and protect your prescriptions, over-the-counter drugs, and vitamins to prepare for an emergency.
- Non-prescription medications such as pain relievers, allergy medication, antacids, etc.
- Prescription eyeglasses and contact lens solution
- Infant formula, bottles, diapers, wipes and diaper rash cream
- Pet food and extra water for your pet
- Cash
- Important family documents such as copies of insurance policies, identification and bank account records saved electronically or in a waterproof, portable container
- Sleeping bag or warm blanket for each person
- Complete change of clothing appropriate for your climate and sturdy shoes
- Fire extinguisher
- Matches in a waterproof container
- Feminine supplies and personal hygiene items
- Mess kits, paper cups, plates, paper towels and plastic utensils
- Paper and pencil
- Books, games, puzzles or other activities for children

Maintaining Your Kit

After assembling your kit remember to maintain it so it's ready when needed:

- Keep canned food in a cool, dry place.
- Store boxed food in tightly closed plastic or metal containers.
- Replace expired items as needed
- Re-think your needs every year and update your kit as your family's needs change.

Kit Storage Locations

Since you do not know where you will be when an emergency occurs, prepare supplies for home, work and cars.

- Home: Keep this kit in a designated place and have it ready in case you have to leave your home quickly. Make sure all family members know where the kit is kept.
- Work: Be prepared to shelter at work for at least 24 hours. Your work kit should include food, water and other necessities like medicines, as well as comfortable walking shoes, stored in a "grab and go" case.
- Car: In case you are stranded, keep a kit of emergency supplies in your car.

Finally...Make a Plan!!!

- Learn what hazards affect your area. Contact your local National Weather Service office, your local emergency management office, or a local Red Cross chapter to learn which hazards can affect you.
- Make sure you know what to do when severe weather strikes.
- If you get separated from family, make sure you have a place to meet, and a point to contact to let someone know you are ok.
- Involve children in the plan making process.
- Practice your plan.

HOLIDAY TURKEY SALAD

Ingredients

- 1 tablespoon olive oil
- 2 pounds cooked turkey breast, cut into bite-sized pieces
- 1 cup plain nonfat Greek yogurt
- 1 tablespoon honey
- 1 (14-ounce) can of pineapple chunks, drained
- 1 cup halved red grapes
- 3 chopped celery stalks
- $\frac{2}{3}$ cup pecan halves



Directions:

1. Heat oil in large skillet over medium heat. Add turkey pieces and cook until lightly browned. Let turkey cool slightly.
2. In a small bowl, mix together yogurt and honey. Set aside.
3. In a large bowl, mix together pineapple, grapes, celery, and pecans. Add turkey. Add yogurt dressing until desired texture.
4. Refrigerate until well chilled.

**AT THE EXTENSION
OFFICE**

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Taylor Graves

FREE FALL HEALTH SERIES

November

6th: Women's Pelvic Health

13th: Dizziness & Vertigo

20th: Fall Prevention

27th: The Magic of Muscle

Mass

BEE CLUB

November 6th

6:00-8:00 PM

