

THE FARMACY

SEPTEMBER NEWS



Agent Remarks

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I would like to start off by saying how great my first month here in Scott County has been. I've enjoyed getting to know producers and Scott County agriculture. I look forward to getting out in the community even more in the months to come.

In this first month I have received calls and been out on numerous farm visits concerning weed pressure in hay fields. Fall is the most prevalent time to do soil sampling in pastures and hay fields. Knowing your soil nutrients will allow you to amend the soil to produce a better stand of hay for the following year. When soil nutrients is not adequate this allows weeds to take over and stands of hay to thin out. Managing your soil nutrients should be one of the first efforts made to reduce weed pressure. Spraying pastures is also beneficial. Farmers need to make sure that livestock is removed from pastures for adequate amount of time and find favorable weather to do so. However, spraying for native and invasive grasses may be problematic in most fields. Another method to help with weed control is cutting or mowing fields before weeds to go seed. This will diminish the weed pressure for the following year.

For more information read the article that starts on page 2





Weed Management in Grass Pastures, Hayfields, and Other Farmstead Sites

Weeds can reduce the quantity and the stand life of desirable forage plants in pastures and hayfields. These unwanted plants are often more aggressive than existing or desired forage species and compete for light, water, and nutrients. Weeds can also diminish the quality and palatability of the forage available for livestock grazing, and certain weed species are potentially poisonous to grazing animals. The aesthetic value of a pasture is also impacted by weeds.

Therefore, it may be desirable to initiate weed management strategies that reduce the impact of weeds on forage production. However, not all weedy plants are detrimental to pastures or hayfields. In fact, some weedy plants provide nutritional value to grazing animals; thus, prudent management decisions are often required to determine when or if weed control should be initiated in a pasture or hayfield.

- JD Green, Plant and Soil Science

Click [HERE](#) for the full article.





2022 KY ANNUAL PRODUCER CONFERENCE



10 - 22 - 22

Reach Out

\$30 per person; \$50 per couple
Kids 12 & under Free
ONLINE CONFERENCE - \$15

KSU Research Farm
1525 Mills Lane
Frankfort, KY 40601

REGISTRATION SIGN-UPS END OCTOBER 17th, 2022

• *Renew Association Membership with Registration* •

FOR MORE INFORMATION & REGISTRATION VISIT

www.kysheepandgoat.org/annual-producer-conference

FOR SPONSORSHIP INFORMATION

www.kysheepandgoat.org/product-page/ky-annual-producer-sponsor



Kentucky
SHEEP & GOAT
DEVELOPMENT OFFICE



DOOR PRIZES & NETWORKING OPPORTUNITIES

I want to get to know you and Scott County! Let me know if you have any questions or concerns about agriculture related things in the county. Please feel free to call me (502) 863-0984, email me at brittany.brewer@uky.edu or come on into the office.

Relating Farm Financial Terms to Real Life



A producer that works with any type of lending institution may hear their lender use words like liquidity, solvency, and profitability. Their banker may tell them their Term Debt Coverage Ratio is less than 1:1, so the new farm purchase is off the table. A producer may know that their Debt-to-Worth is good or their Current Ratio is bad. However, oftentimes there is a disconnect between paper ratios and the daily farm operation. Outlined below are five pillars of financial health and their effect on daily operations.

- Kayla Brashears, Department of Agricultural Economics, University of Kentucky

Click [HERE](#) to read the full article

SMALL RUMINANT PARASITOLOGY CLINIC

REGISTER NOW:

<https://bit.ly/3IV4Zgk>

- Registration is limited to 20 participants.
- Registration is \$50 per household
- Participants will receive fecal floatation and fecal egg count starter kits. The kits will include all things needed except the microscope to do these tests.

ONLINE PRESENTATIONS:

- Sept. 19: Parasitology 101
- Oct. 3: Dewormers and Treatment Strategies
- Oct. 17: Rotational Grazing for Parasite Prevention

IN-PERSON WORKSHOP: OCTOBER 21, 2022

Harold R. Benson Research and Demonstration Farm | 1525 Mills Lane, Frankfort, KY 40601
1 - 4:15 p.m. EST

- Q & A
- Body Condition Scoring and FAMACHA Presentation
- Fecal Flotation and Fecal Egg Count Presentation
- Hands-on Workshops for FAMACHA and Fecal Egg Counts



E V E N T S

Beef Bash 2022

Recovering and Rebuilding from a natural disaster

Date: Thursday October 20th, 2022

Time: Registration 8:30 AM CT
Program starts at 9 AM CT

Location: The beef unit at the University of Kentucky Research and Education Center.

348 University Dr
Princeton, KY 42445

*Signs will be posted to the beef unit

MAKE PLANS TO JOIN US!

Commercial exhibitors

Educational exhibits and demonstrations

University of Kentucky, College of Agriculture Food & Environment personnel and administrators

No cost to attend
Lunch available to purchase



2022 Kentucky Grazing Conference

Profitable Grazing Systems from the Soil Up

Western Kentucky - October 26th

Grayson County Extension Office, Leitchfield

Eastern Kentucky - October 27th

Clark County Extension Office, Winchester

Join the Kentucky Forage and Grassland Council, and UK Extension for the 2022 Kentucky Grazing Conference. Hear from university and extension professionals about management practices and more for hay and pasture.

Tickets: \$35 Advance/ \$50 Onsite/ \$15 Students

Click [HERE](#) to preregister

X10D

Manage. Connect. Learn.

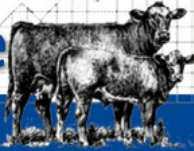
Beef cattle app and service that eases producer stress. Manage data from their operations enabling them to make data-driven decisions. Users will also be able to search for unbiased educational content using the app and will receive daily notifications of current educational material in beef production. All users in a county will have access to a message board and can post and communicate about the beef industry, items for sale or purchase, production practices, etc.



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

"Today's Challenges, Tomorrow's Opportunities"

Kentucky Beef Conference



October 17, 2022

In person

Fayette County Extension Office
1140 Harry Sykes Way
Lexington, Kentucky 40504

5:30-6:30

Registration, visit
sponsors, meal
\$10 registration fee
**RSVP by October 10th
to Fayette County
Extension Office
859.257.5582**

Zoom Webinar –FREE
Registration Link:

[https://forms.gle/
JfvpRkiQ1Hx9ocnh9](https://forms.gle/JfvpRkiQ1Hx9ocnh9)

Once registration is
complete, you will be
emailed the zoom link.

6:30—Welcome & Sponsor Recognition

Beau Neal, Fayette County Agriculture & Natural Resources Extension Agent

Extension Remarks

Dr. Laura Stephenson, UK Extension Director

Beef Outlook & Marketing Strategies

Patrick Linnell, Cattle-FAX Analyst

7:15—Asian Longhorned Tick Concerns

Dr. Michelle Arnold, UK Ruminant Extension Veterinarian

7:45-Feeding Drought Stressed Forages

Dr. Jeff Lehmkuhler, UK Beef Nutrition Extension Specialist

8:05—Breeding Stock Investment in Expanding Beef Market

Dr. Kenny Burdine, UK Beef Economic Extension Specialist

8:30—Adjourn

*Coming
Soon*

- Paris Stockyard's Elite Heifer Sale
- North America International Livestock Expo

To register for the Kentucky Beef Conference Zoom click [HERE](#)



SEPTEMBER RECIPE

Apple Sage Pork Chops

- **1 tablespoon** flour
- **1 teaspoon** dried sage
- **2 tablespoons** garlic powder
- **1/2 teaspoon** ground thyme
- **1 teaspoon** salt
- **4** boneless center cut pork chops
- **2 tablespoons** oil
- **1/2** large onion, thinly sliced
- **2** thinly sliced red apples
- **1 cup** unsweetened apple juice
- **2 tablespoons** brown sugar (optional)

Wash hands with soap and warm water, **scrubbing** for at least 20 seconds. **Gently clean** all produce under cool running water. **Mix** flour, sage, garlic, thyme, and salt together in a small bowl. **Sprinkle** 1 1/2 tablespoons of the mixture over both sides of the pork chops. Remember to **wash** hands after handling raw meat. **Heat** oil in a large skillet over medium-high heat. **Sear** pork chops for 2 to 3 minutes on each side. Pan will smoke a little. **Remove** pork chops from the pan and set aside. **Reduce** heat to medium. To the same skillet, **add** onion and **cook** for 2 minutes, or until soft. **Add** apples, and **continue cooking** until tender, about 2 minutes. **Add** apple juice, brown sugar, and remaining spice mixture and stir to dissolve. **Return** pork chops to the skillet by nestling them in the pan. **Bring** the liquid to a boil, **reduce** heat to low, and **simmer** for 5 minutes or until the pork is cooked through and reaches 145 degrees F on a food thermometer. **Refrigerate** leftovers within 2 hours.

Yield: 4 servings. **Nutrition Analysis:** 310 calories, 10g total fat, 1.5g saturated fat, 50mg cholesterol, 660mg sodium, 35g total carbohydrate, 3g fiber, 25g total sugars, 7g added sugars, 22g protein, 6% DV vitamin D, 2% DV calcium, 6% DV iron, 15% DV potassium.



Kentucky Apples

SEASON: Early summer through December

NUTRITION FACTS: Apples are high in fiber and contain a good amount of vitamin C and potassium.

SELECTION: Look for firm, crisp, well-colored fruit. Avoid those with shriveled skin, bruises, worm holes, and decayed spots. Always handle apples gently to avoid causing bruises, blemishes, or other defects.

STORAGE: Use those with bruises or skin breaks as soon as possible. Apples that are slightly underripe should be stored in a cool place to ripen. Once ripe, apples will keep a week or longer stored in the refrigerator vegetable drawer or in a plastic bag.

PREPARATION: Raw apples will darken when the cut surface is exposed to the air. Protect cut or peeled apples from darkening by squeezing a bit of lemon juice on the cut surface.

Kentucky Proud Project

County Extension Agents for Family and Consumer Sciences
University of Kentucky, Dietetics and Human Nutrition students

Source: FruitsAndVeggies.org

March 2022

Buying Kentucky Proud is easy. Look for the label at your grocery store, farmers' market, or roadside stand.
PlateItUp.ca.uky.edu



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