



Clark County Extension Service
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Winchester, KY 40391
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<http://clark.ca.uky.edu/>

Clark County Agriculture and Natural Resources Newsletter

October 2024



A Word from the Agent . . .

It is finally starting to feel a little like fall and harvest season is definitely here. I know I mentioned this last month, but be sure to share the road with tractors and harvest equipment. Your drive might take a little longer,

but at least everyone will be safer.

This will be a busy month at the Extension Office from Fall Fest on Oct. 5th, to the Poultry Processing Class, regional classes, and processing hay samples for the hay contest. There will be plenty to learn and see so take your time while looking through this newsletter. There might just be a class that you are interested in attending!

Levi Berg

Clark County Extension Agent
for Agriculture and Natural Resources
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Inside this Issue:

- A Word from the Agent
- Forage Management Tips for October
- Keeping You Informed
- Bull Value Assessment Program
- Soil Testing
- Heart of America Grazing Conference
- Poultry Processing Class
- Tire Amnesty Program
- Harvesting Wealth Farm Financial Class
- Kentucky Beek Conference
- Clark County Cattlemen Meeting
- Introduction to Wild Game in Kentucky
- Recipe: *Venison Stew*



Helpful Information

Forage Management Tips for October

- Feed hay as needed to allow cool-season pastures to accumulate forage growth for winter grazing.
- Do NOT harvest or graze alfalfa fields in October.
- Inventory and test each hay lot for forage quality value and consult a nutritionist to design a supplementation program as needed.
- Remove ruminants from pastures that contain sorghum species (forage sorghums, sorghum-sudangrass hybrids, sudangrass, and johnsongrass) when frost is expected. Even small patches of johnsongrass that have been frosted can cause prussic acid poisoning.
- Begin strip grazing early planted small grain and brassicas (turnips and rape) mixes by the end of this month.

KEEPING YOU
Informed

 Find us on
Facebook
[https://www.facebook.com/
ClarkCountyExtension](https://www.facebook.com/ClarkCountyExtension)



Bull Value Assessment Program



**Monday
November 4**
and
**Monday
November 11**

6:00 pm each evening
(Catered meal provided)

Estill County Extension Office
(76 Golden Court, Irvine)

**To register
for this
program call
606-723-4557**

The Bull Assessment Program is a two-part educational program. The first session will be education from specialists (*listed below*) which will help aid producers when purchasing a bull. The second session will be a "Mock Auction". ***This program requires a commitment to participate in both parts.***

• **Breeding Soundness Exams** •
Dr. Les Anderson

• **Bull Nutritional Management** •
Dr. Jeff Lehmkuler and Katie VanValin

• **Matching Genetics to Management** •
Dr. Darrh Bullock

• **Targeting Selection for Specific Markets** •
Dr. Darrh Bullock

• **Tools for Selection** •
Dr. Darrh Bullock

Registration fee:
\$20.00 (check payable to E.C.E.S.L)

Mail check to: **Estill County Extension Office**
76 Golden Court; Irvine, KY 40336

Deadline to register: October 23, 2024

- This program will satisfy CAIP requirements -

NOW IS THE TIME



SOIL TESTING

Now is the time to prepare for spring planting by getting your soil tested. Nutrient and acidity levels in soil are analyzed so adequate fertilizer and lime recommendations can be made. Your report for a routine soil test will show the amount of Phosphorus, Potassium, Calcium, Magnesium, Zinc, pH and buffer pH.

You may stop by the Extension Office between the hours of 8:00 am to 4:30 pm, Monday thru Friday, to pick up a soil probe and soil bags. There is **NO** charge for testing your soil.

UK Cooperative Extension Service

CLARK COUNTY EXTENSION

FALL FESTIVAL

October 5 | 5PM - 7PM

Free Fun for Everyone!

Games - Food - Give Aways
Crafts- Pumpkins- Photo Booth

CLARK COUNTY EXTENSION OFFICE
1400 FORTUNE DRIVE, WINCHESTER, KY 40391

HEART OF AMERICA GRAZING CONFERENCE

Pasture Ecology Workshop
October 15, 2024
Cecelia, Kentucky

HoA Grazing Conference
October 16, 2024
Elizabethtown, Kentucky

Pasture Walk at Big Springs
October 17, 2024
Adolphus, Kentucky



Ray Archuleta



Matt Poore



Greg Brann



Chris Teutsch



Alan Franzluebbers

October 15-17, 2024

Hardin County Extension Office • 111 Opportunity Way; Elizabethtown

The three-day national conference, hosted by the University of Kentucky Martin-Gatton College of Agriculture, Food and Environment, invites producers to learn more about regenerative grazing and merging science and practice. This regional conference rotates annually among Kentucky, Indiana, Ohio, Illinois and Missouri.

This year's conference invites a dynamic speaker lineup of UK specialists, industry representatives and Kentucky producers. Agenda includes:

- Tuesday, **October 15**, join us for a pasture ecology workshop at a local regenerative agricultural operation, Glenmar Farms, in Cecelia, Kentucky. We will be doing a deep dive into all things related to ecological systems and welcoming Dr. Matt Poore from North Carolina State University. We will also be having the Heart of America banquet. We look forward to recognizing individuals dedicated to promoting regenerative agriculture and supporting our mission.
- Wednesday, **October 16**, we will be having the Heart of America Grazing Conference at the Hardin County Extension Office in Elizabethtown. We will hear from industry experts and speakers, including Ray Archuleta, to discuss all things regenerative agriculture, soil health, and pasture ecology.
- Thursday, **October 17**, we will be visiting Greg Brann's Big Springs Farm in Adolphus, Kentucky. Join us to see a well-established multi-species grazing operations with one of the nation's foremost experts on soil health.

Event details and registration can be found at <https://2024HeartofAmerica.eventbrite.com>.

To register by mail, send the phone number and payment to KFGC at the following address: **Caroline Roper, UKREC, PO Box 469, Princeton, KY 42445**. Please specify "Heart of America Grazing Conference" in the check memo line.



Learn the basics of poultry processing and preservation!

OCTOBER 26TH, 2024 AT 10:00AM
AT THE CLARK COUNTY EXTENSION OFFICE
1400 FORTUNE DR. WINCHESTER, KY

RSVP BY CALLING
859-744-4682
SPACE IS LIMITED!



Clark County Solid Waste, in partnership with the Kentucky Division of Waste Management presents this opportunity to properly dispose of any unwanted tires.

Any Kentucky State Resident Is Allowed To Participate!

Thursday
October 24
 8:00 am - 4:00 pm

Friday
October 25
 8:00 am - 4:00 pm

Saturday
October 26
 8:00 am - 12:00 pm

Types of Tires NOT accepted:

- Foam or calcium filled tires
- Off road construction tires (OTR)
- Rubber Tracks
- Solid tries with or without press on rims
- Beads larger than 1¾ inches will be denied

LOCATION

KYTC DISTRICT 7
1055 Early Drive • Winchester

Tire Retailers, Scrap/Salvage Yards and Recycle Businesses are expressly **PROHIBITED** from participating in the Tire Amnesty Program.

~~ For questions or clarification, please call the Solid Waste Office at 859-745-0255 ~~

UK Cooperative
Extension Service

HARVESTING WEALTH FARM FINANCIAL CLASS



Learn about farm structure, filing farm taxes, ag tax exemption,
and ag production loans during this free online class

Speakers

Dr. Isaacs, UK Farm Management Specialist
Jerry Pierce, KFMB Program Coordinator
Local Lenders for Production Loans



Watch parties available at the
Bourbon and Clark County
Extension Offices for those
unable to attend online

**OCTOBER 15TH
AT 6PM**

PLEASE CONTACT THE CLARK
COUNTY OR BOURBON COUNTY
EXTENSION OFFICES WITH MORE
QUESTIONS!

**CLARK: 859-744-4682
BOURBON: 859-987-1895**

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

"Today's Challenges, Tomorrow's Opportunities"

Kentucky Beef Conference



October 24, 2024

	10:00—Welcome & Sponsor Recognition Beau Neal, Woodford County Agriculture & Natural Resources Extension Agent
Fayette County Extension Office 1140 Harry Sykes Way Lexington, Kentucky 40504	University of KY Remarks & Welcome Dr. Laura Stephenson, UK Director of Extension
	Genomics Technology Dr. Troy Rowan, University of Tennessee Institute of Agriculture Beef Genetics Extension Specialist
9:00—10:00 Registration, visit sponsors	11:00— Marketing Update & Outlook Dr. Kenny Burdine, UK Beef Economic Extension Specialist
\$10 registration fee	12:00 Lunch
RSVP by October 22nd to Fayette County Extension Office 859.254.3967	1:00— Animal Tagging Update Dr. Michelle Arnold, UK Extension Ruminant Veterinarian
	1:30— KY Beef Cattle Health Update Dr. Steve Velasco, KY Department of Agriculture State Veterinarian
	2:00—Adjourn

CLARK COUNTY CATTLEMENS MEETING

**Oct. 8th, 2024 at 6:30pm at the
Clark County Fairgrounds**
(4980 Ironworks Rd, Winchester, KY)

Topics Include: Pregnancy Checking and
Breeding Health by Dr. Reister,
Boonesboro Animal Clinic and Updates
from Local Ag Groups

A Meal Will Be Provided and Membership
Dues Can Be Paid On Site



To register, call the Extension Office 859-744-4682!



Introduction to Wild Game in Kentucky

In Kentucky, many people enjoy being outdoors to hunt, fish, and trap. Kentucky is home to a wide range of wildlife with nearly 1,000 kinds of animals. We have the most elk this side of the Mississippi River. You can also find black bear, white-tailed deer, turkey, waterfowl, and bobwhite quail in our state.

About 550,000 anglers take to the waters and nearly 350,000 hunters go afield each year in Kentucky. They hope to find local game meat. Wild-game meat is tasty and healthy and can replace most protein found in recipes. Nearly all game meat is lean and offers a mix of nutrients with rich flavors. Game animals are active and have varied eating habits giving their meat a

distinct flavor and texture. When cooking game meat, use the right method. Lean game meats are best when stewed, roasted, or slowly cooked in moist heat such as a slow cooker or pressure cooker. Marinades can boost both the flavor and texture of game meats. Be sure to cook all game meat to 165 degrees F using a calibrated metal stem thermometer. Fish should be cooked to 145 degrees F.

Proper handling of game meat from field to table is key for food safety. Heat, dirt, and water can cause wild game meat to spoil. All meat and fish should be cooled to 40 degrees F or below shortly after harvest. To start cooling, remove the inside organs without cutting

them. If the organs are cut, feces could infect the carcass. This should be done as soon as large animals, such as deer, elk, and bear, are recovered because it can take quite a few hours to remove the carcass from the field. Do not rinse game meat in the field. Extra moisture boosts the growth of bacteria that can cause it to rot. Keep the meat clean by storing it in game bags or clean containers. This will protect the meat from insects, dirt, leaves, hair, and feathers.

For more information about wild game in Kentucky, hunting seasons, and required licenses, visit the Kentucky Department of Fish and Wildlife website at fw.ky.gov.

RECIPE

Venison Stew



Source: Adapted from Venison Recipe Collection, Compiled by Becky Nash, Extension Agent for Family and Consumer Sciences

Ingredients:

Servings: 6
Serving Size: 2 cups

- ½ teaspoon black pepper
- 1 teaspoon salt
- ½ teaspoon garlic powder
- 2 tablespoons flour
- 1 pound venison, cubed
- 1 tablespoon oil
- 3 cups water
- 1 onion, chopped
- 4 potatoes, cubed
- 3 carrots, sliced
- 3 stalks celery, chopped
- 2 bay leaves
- 1 tablespoon dried parsley

Directions:

Combine pepper, salt, garlic powder, and flour in a plastic bag or large bowl. Add cubed venison and shake bag or toss to coat meat. Brown meat in hot oil, in a large, heavy saucepan. Stir in water. Add remaining ingredients and cook on high until it begins to boil. Reduce heat and simmer for approximately 1 hour. To thicken, in a small mixing bowl, stir ½ cup warm water into 2 tablespoons of flour. Add mixture into stew. Stir until thickened and bubbly. Cook an additional 30 minutes or until vegetables and meat are tender.

Alternative to stove-top cooking: use slow cooker set on low for 8 hours.

Nutrition facts per serving:

270 calories; 4.5g total fat; 1g saturated fat; 0g trans fat; 65mg cholesterol; 490mg sodium; 36g carbohydrate; 5g fiber; 5g sugars; 22g protein; 0% Daily Value of Vitamin D; 6% Daily Value of Calcium; 20% Daily Value of Iron; 25% Daily value of Potassium



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

Find this Cook Wild Kentucky recipe and others for Fish, Venison, Rabbit, Dove, Frog Legs, and more at: <https://planeatmove.com/recipes/>, then browse by Category, and choose Cook Wild Kentucky.