

**MAY 2025**

**UK** Cooperative  
Extension Service

# NEWSLETTER

## AGRICULTURE AND NATURAL RESOURCES

Clark County Extension Service • 1400 Fortune Drive • Winchester, KY 40391 • 859-744-4682 • [clark.ext@uky.edu](mailto:clark.ext@uky.edu) • <http://clark.ca.uky.edu/>

### *A Word from the Agent . . .*



Spring is here, and it is by far my favorite time of the year. There is nothing better than seeing fields green up, and for me it is usually the start of the fishing season. It seems like all of us are trying to find more ways to stay outdoors, and whatever you are doing outside, please take time to prepare for ticks. There have been too many stories about lymes disease, Alpha-Gal, and many others. It only takes a few mins to prevent ticks from climbing on you, so be safe. Also, as you are out and about, take note of what your pastures and crop fields are doing. If something seems off or you need help identifying a weed, please call the Extension Office for help.

**Levi Berg**

Clark County Extension Agent  
for Agriculture and Natural Resources  
[levi.berg@uky.edu](mailto:levi.berg@uky.edu)

#### **Inside this Issue:**

- A Word from the Agent
- Forage Management Tips for May
- Aquatic Vegetation
- Don't Chase Price Per Pound at the Expense of Value
- Cattlemen's 2025 Spring Field Day
- Don't Leave the Leaves
- Alpha-gal Syndrome
- Backgrounding Shortcourse
- Recipe: "Broccoli Pizza"

## KEEPING YOU **Informed**

### **Forage Management Tips for May**

- Start hay harvests for quality forage. Consider making baleage to facilitate timely cutting.
- Seed warm season grasses for supplemental forage once soil temperature is at 60 F.
- Clip, graze, or make hay to prevent seedhead formation.
- Rotate pastures as based in height rather than time: TF 8 to 10 / 3 to 4; OG 8 to 10 / 4 - 5; Bermuda - 4 - 6 / 1 - 2; Sorghum Sudangrass 20 to 24 / 8 to 12
- Consider temporary electric fencing to subdivide larger pastures and exclude areas for mechanical harvesting.
- Scout pastures for summer annual weeds and control when small.

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<https://www.facebook.com/ClarkCountyExtension>

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University of Kentucky, Kentucky State University, U.S. Department of Agriculture, and Kentucky Counties, Cooperating.  
Lexington, KY 40506



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# AQUATIC VEGETATION

By: Kerry W. Prather  
*Central Fishery District Biologist (retired)*

Owners should tolerate some plants in the pond. Plants provide cover for fish, add oxygen to the water and attract waterfowl. Control is suggested when plants cover more than 15-20 percent of a pond. Excessive plants can protect too many bluegill from bass predation, make fishing difficult and cause oxygen loss as the dead plants decay. Excessive shallow areas contribute to plant growth - your pond may need to be deepened.

There are four basic types of aquatic plants that require different chemical treatment and control. You'll find these controls at farm supply stores, large nurseries or chemical suppliers. Treat about 1/3 of the pond at a time and avoid excessive treatments during the heat of the summer. Always make sure you know the kind of plant you are treating before applying any chemicals.

**Tips:** Drought conditions cause aquatic vegetation problems to be at their worst. Normal rainfall can reduce problems. Most chemicals cannot be applied until the water temperature is 60 degrees. These chemicals will not hurt your fish, but fish loss may occur because of oxygen loss if you kill too many plants at one time. Check labels on all chemicals for restrictions. If appearance is more important than fish production, commercial dyes for water plant control, such as Aquashade and Sky Blue Lake Dye, may be used if plants are in depths greater than 2 feet. Triploid grass carp (sterile) must be purchased from a KDFWR-certified dealer.

1) **Filamentous Algae ("pond scum"):** Green cotton-like or hair-like floating mats that begin

growth on the bottom. Treat with one of the following: Cutrine-Plus, K-TEA, Hydrothal 191 or copper sulfate. There are no restrictions for water use with these chemicals. Triploid grass carp, stocked at a rate of six to eight fish an acre, will eat it for the first year or two.

2) **Submerged ("seaweed" or "grass"):** Visible growths underwater with stems, leaves and usually roots. These are pondweeds, naiads or "coontail." Some possible chemicals are Reward, Komeen, Aquathol, 2,4-D, Weedtrine, Sonar, Avast!, Aquacide, Aquaquat and Hydrothal. Triploid grass carp will eat these. Stock fish at three to six an acre for gradual control or eight to 12 fish an acre for quicker control.

3) **Emerged (rooted under water but with stems and leaves out of the water):** These are cattails, creeping water primrose, lilies, lotus, floating leaf pondweed, arrowhead and rushes. Possible chemicals are Rodeo, Reward, Aquacide, Aquaquat, 2,4-D and Weedtrine-D. A surfactant may also be needed. Triploid grass carp are not a good control for these.

4) **Floating (plants float freely on the pond surface):** Examples are duckweed and watermeal. These plants are very small, bright green and move from one end of the pond to the other on windy days. They are often confused with algae. These are the hardest and most expensive to control. Suggested chemicals are Sonar and Avast!. Triploid grass carp are not a good control for these.





## Don't Chase Price Per Pound at the Expense of Value

Over the last few months, I have been able to talk with a lot of cattle producers at Extension programs. As you can imagine, the strength of the cattle market is almost always the first topic of discussion. We are seeing prices like we have never seen before for cattle of all types and weights. But my observation has been that producers tend to become a bit more enamored than they should with price per pound and sometimes don't think as much as they should about value per head.

I see this play itself out in a couple ways. First, I hear some producers talk about selling cattle sooner to capture the higher prices. I don't necessarily think that downside price risk is greater in high priced markets, but I think there is a perception among some that there may be "more to lose". This perception lowers interest in adding value to cattle by taking them to higher weight before sale and leads to more calves being sold off the cow, as opposed to being weaned and preconditioned.

Secondly, I think people get too focused on price per pound differences across weight categories and don't make the mental adjustment to the new price environment. To illustrate this point, I am going to use Kentucky average auction prices from the last week of March. The table below shows the average price for medium / large frame #1-2 steers at 450 lbs, 550 lbs, and 650 lbs. For transparency, I am using the average prices for cattle without a description (not value-added or fancy), which represents most cattle being sold. Also, I am averaging the 50 lb weight ranges to arrive at my average price. In other words, the estimated price per lb for a 450 lb steer is the average of the 400 to 450 lb and 450 to 500 lb weight ranges.

Examine the average prices from Kentucky last week in the table for 450 and 550 lb steers. The price per pound drops by \$0.50 on that 100 lb increase in weight. If one looks solely at price per lb, they may be tempted to sell calves sooner and avoid the \$0.50 slide. However, in this cattle price environment, those 550 lb steers were still worth \$113 per head more than the 450 lb steers. The relevant question becomes whether that difference justifies keeping those 450 lb steers longer. In many cases, the answer to that question may be yes, especially in the spring with pasture starting to grow.

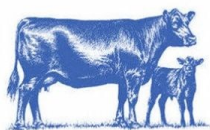
To be fair, cattle prices are extremely high by historical standards. Price slides widen as the overall market gets higher and we have never seen a calf market this high. What may have seemed like a bizarre price slide a few years ago, may make perfect sense now. For example, if 450 lb steers were selling for \$2 per lb and we applied the same \$0.50 price slide for 550 lb steer, that 550 lb steer at \$1.50 per lb is actually worth \$75 less than the 450 lb steer at \$2. But that is irrelevant in the current market.

The main point is that the spring 2025 feeder cattle price environment is like nothing we have seen before. Given that, we must be careful about using rules of thumb and simple approaches that may have worked in the past. Focusing on price per lb, without consideration of weight impacts, can be very misleading. And one needs to be careful they aren't chasing price per lb at the expense of value per

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By: Dr. Kenny Burdine, Extension Professor and Livestock Specialist

Clark County



Cattlemen's

# 2025 SPRING FIELD DAY

Tuesday, May 6

**Solid Rock Angus**

(2661 Clintonville Road; Winchester, Kentucky)

Meal  
Provided!



- Talks and business session will start after meal.
- There will be a vote on bylaws changes for the number of directors.  
(Information about the bylaws vote is available by contacting Ethan Taulbee 859-749-8700.)
- Membership Dues can be paid on site.



RSVP by calling the Clark County Extension Office 859-744-4682



The primary goal of any alfalfa grower should be to harvest as many leaves as possible. The ones left on the ground after the baler or chopper exits the field become fertilizer, but they won't translate into much milk or meat.

## The following are simple steps to maintain leaves:

1. In the humid environment of the eastern U.S. leaves can be lost to fungal diseases. Choose good varieties. Also, fungicides have been shown to help maintain leaves, but the response has been variable.
2. Mow into wide swaths to ensure faster and more uniform drying.
3. Check the ground under the swaths or windrows following mowing and conditioning. There should be minimal leaf loss at this stage, though flail-type conditioners are prone to more leaf loss than roller types.
4. Every time forage is moved between cutting and baling more leaf loss occurs; the wetter the forage, the less the leaf loss. Minimize the amount hay is moved in the field (rake to center rather than one side). Mergers result in less leaf loss.
5. During harvest, maximize windrow size to the capacity of the baler or chopper. Larger windrows result in less leaf loss at the pickup.
6. Bale at the proper moisture. Forage that is too dry will result in excessive leaf loss and poorer forage quality.

In summary, be sensitive to the concept of "harvesting leaves" rather than "harvesting hay." In most cases, timing, swath manipulation, and machinery adjustments can go a long way in taking more leaves off the field.

~ By: Mike Rankin, Hay and Forage Grower



# Webinar Event

## Living with Alpha-gal Syndrome

Learn more about AGS (red meat allergy) and how to reduce your risk with University of Kentucky Cooperative Extension



### Topics Covered

- ✓ AGS basics
- ✓ Tick bite prevention
- ✓ Diet & lifestyle management
- ✓ Q/A session

**Thursday, May 29, 2025**

6:30 pm - 8:30 pm

Clark County Extension Office  
1400 Fortune Drive; Winchester, KY 40391

**Registration Recommended**

Call 859-744-4682 or email [cynthia.carr@uky.edu](mailto:cynthia.carr@uky.edu)



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Disabilities  
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# Backgrounding Shortcourse

May 13 & 14, 2025

Program will begin with registration at 7:30 am ET

UK C. Oran Little Research Center  
4410 Frankfort Road  
Versailles, Kentucky 40383

**COST:**  
**\$30 @ person**  
(includes: lunches/dinner)

**LIMIT:**  
**30**

**Pre-registration required!**

*Registration Deadline: May 6th*

## A Two-Day Program Focused on Post-Weaning Management of Feeder Cattle

### Program Topics

- Bunk Management
- Health Risk Management
- Vaccination Protocols
- Cattle Processing
- Confinement Consideration
- Feeds and Feeding
- Develop a Feeding Program
- Ruminant Digestion
- Health Diagnostic Tools
- Best Management Practices
- Feed Mixing & Management
- Cattle Handling Equipment
- Haylage Fermentation
- Disposition & Performance
- Technology Tools
- Enterprise Budgets

### ♦ ♦ ♦ REGISTRATION INFORMATION ♦ ♦ ♦

Online registration link:

<https://www.eventbrite.com/e/uky-backgrounding-shortcourse-tickets-1321765178229?aff=oddtcreator>

Or send email: [jeff.lehmluhler@uky.edu](mailto:jeff.lehmluhler@uky.edu)

## RECIPE

### Broccoli Pizza

- |                                       |   |
|---------------------------------------|---|
| 1½ cups shredded Monterey Jack cheese | ½ medium red bell pepper, cut into strips |
| 1 12-inch whole wheat pizza crust     | 1 medium tomato, thinly sliced            |
| 1 cup chopped broccoli florets        | 2 cloves minced garlic                    |
| 1 medium zucchini, thinly sliced      | 1 teaspoon dried Italian seasoning        |
| 1 medium onion, sliced into strips    | 2 tablespoons vegetable oil               |

1. Sprinkle half of the cheese evenly over crust; set aside.
2. Sauté vegetables, garlic and Italian seasoning in hot oil 3-5 minutes or until vegetables are crisp-tender.

3. Spoon vegetables evenly over pizza crust.
4. Top with remaining cheese.
5. Bake at 450° F 5 minutes or until cheese melts.

**Yield:** 8 slices  
**Nutrition Analysis:**  
320 calories; 23g fat; 11g saturated fat; 0g trans fat; 65mg cholesterol; 540mg sodium; 18g carbohydrates; 3g dietary fiber; 3g sugars; 15g protein.

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



### Kentucky Broccoli

**Season:** May through early July; October through mid-November.

**Nutrition Facts:** Broccoli is a good source of vitamin A, vitamin C, and phytochemicals, all of which have health benefits.

**Selection:** Choose tender, young, dark green stalks with tightly closed buds. One-and-a-half pounds of broccoli will yield 4, ½ cup servings.

**Storage:** Store broccoli, unwashed, no longer than 3 to 5 days in a perforated plastic bag in the refrigerator. Wash broccoli just before using.

**Preparation:** Wash broccoli under cold running water. Trim the leaves and peel the stalk.

- **To steam:** Place on a rack above boiling water and steam 6 to 8 minutes. Rinse with cold water and drain.
- **To boil:** Place in a saucepan with 1-inch boiling water and ½ teaspoon salt. Cover and cook 5-7 minutes
- **To microwave:** Place broccoli in a microwave-safe dish. Add 1-inch water and cover with a glass lid or plastic wrap. Microwave 3-4 minutes or until crisp-tender.