JUNE 2025

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 • http://clark.ca.uky.edu/

A Word from the Agent . . .

Many farmers have been busy for months, but it seems like June is when farm activity really heats up especially in the hay fields. Just be safe out there! Be careful moving equipment on the roads. Wear your sunscreen and hats. Drink plenty of water. Overall just take care of yourself.

June will be a busy month, but also remember that the Clark County Extension Office is here to help you. We will gladly help identify pests, identify weeds, help determine crop issues, send off forage tests, determine hay and haylage moisture levels, and much, much more. We understand you are busy so let us help you!

Finally, be sure to come to the 2025 Clark County Fair at the end of the Month! You can find a full list of events, project information, and more by going to clarkcountykyfair.org

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KEEPING YOU Informed

Forage Management Tips for June

- Continue hay harvests. Minimize storage losses by storing hay under cover.
- Clip pastures for weeds and seedheads as needed.
- Slow rotation allowing for a longer recovery period.
- Use portable fencing to decrease paddock size and increase paddock number.
- Do NOT grazing below the minimum desired residual height.
- When present, johnsongrass can provide high quality summer forage when managed.
- Crabgrass, a warm-season annual grass, can provide high quality summer grazing. It is an annual grass highly preferred by livestock. If desired, remember crabgrass needs some annual soil disturbance to keep coming back.
- Begin grazing native warm-season grasses. Start at 18-20" and stop at 8-10 inches.
- Begin grazing introduced warm-season grasses.

KEEPING YOU Informed

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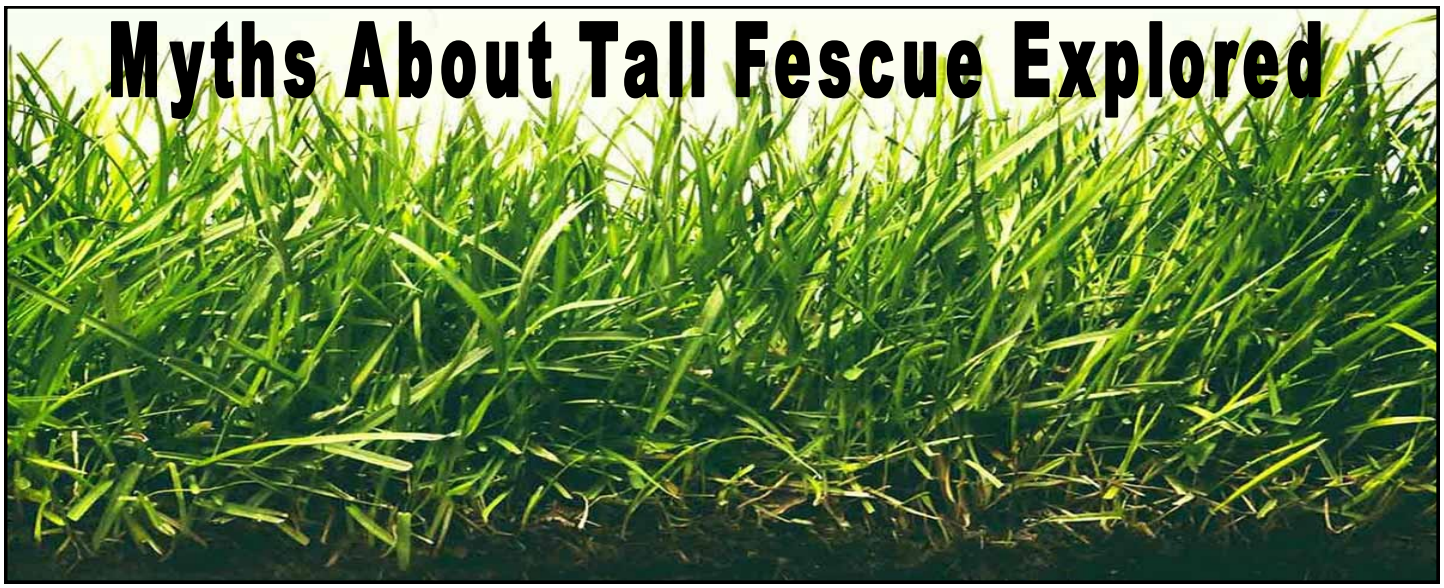
https://www.facebook.com/ClarkCountyExtension

Myths About Tall Fescue Explored



Tall Fescue has become entrenched across the middle part of the eastern USA, creating a region called the Tall Fescue Belt. Many farms were planted to tall fescue in the 1960s, and many of those original stands are still productive today. Unfortunately, the variety planted, Kentucky -31, is known to host a fungus called an "endophyte", which produces toxins.

The incredible agronomic characteristics of Tall Fescue are what makes it a wicked problem. Essentially, the toxins that are good for the plant are very detrimental to livestock. There are many things you can do to help, including diluting pastures with other forage species, reducing fertilizer application and clipping seed heads. The ultimate solution is to replace the toxic tall fescue with the non-toxic "Novel Endophtye Tall Fescue", or some other species of forage. Your context will determine if you really have a problem with fescue or not. If you have high performance cattle, fescue toxicosis will keep them from realizing their potential. If you are finishing animals for local meat, fescue toxicosis will increase your days to harvest and reduce meat quality. If you have great stands of tall fescue and few symptoms, then you might not have a problem. I watched a video this week that promoted some truths and some myths about tall fescue that I thought I would address here:

Tall Fescue is a GREAT grass! This one I think is both a Myth and a Truth. In the tall fescue belt there is no other species that can give all the benefits of tall fescue. When Kentucky 31 was released, it quickly became the conservation plant of choice. It established quickly and stubbornly persisted year after year on marginal land. It was promoted as the "first permanent pasture grass" for the south, and it lived up to that name. Novel Endophyte Tall Fescue is too expensive to plant. This one is another myth. A farmer with excellent stands of KY31 tall fescue should carefully evaluate their situation before any conversion to novel is considered. If a pasture needs to be renovated, one thing I can clearly recommend to livestock producers is "don't plant KY31". It is true that KY31 will be the least expensive seed you will buy. Today you can purchase KY31 for about $1.50 per lb, while typical Novel Endophyte Tall Fescue seed will cost about $4.00 per lb. Assuming a planting rate of 15 lbs per acre, that is a difference of $37.50 per acre. If you run a budget and calculate the total cost of pasture renovation it will come to at least $150 in costs other than seed. So, the truth is that renovation is expensive no matter what you plant. My economic calculations show that if you plant Novel Endophyte Tall Fescue it will pay you back in about 4 years. If you plant KY31 in the same situation it will take 8 years to payback. So the real statement should be "pasture renovation is so expensive you can't afford to plant an inferior product like KY31".

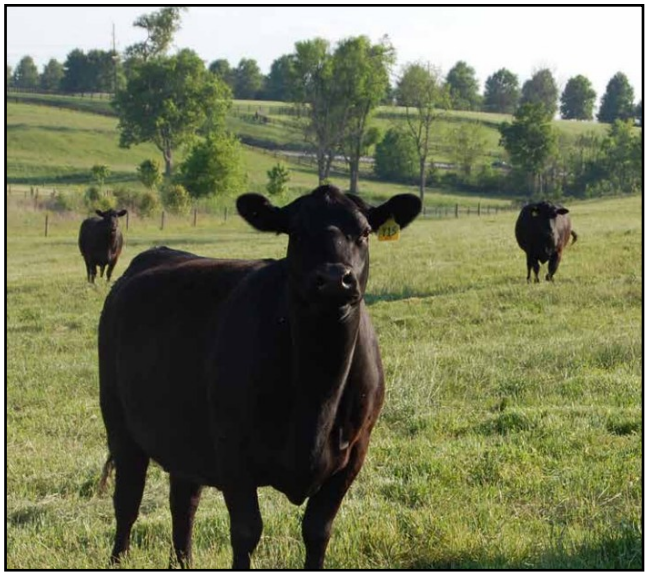
In the end, each farmer in the tall fescue belt has to make a decision on how to manage the problem. Some with relatively tolerant animals, with cooler conditions, or who simply lack the farming skills needed to renovate pastures will stick with what they know. Other farmers will evaluate pastures and strategically renovate to provide better nutrition for high requirement animals. Renovation is costly, so it should be used to upgrade the forage system. Plant something like native warm season grasses or novel endophyte tall fescue that will compliment a base of toxic tall fescue.

To learn more about Tall Fescue read the book "The Wonder Grass: The Story of Tall Fescue in the United States", which is available for free download. Also, visit http://www.grasslandrenewal.org to learn more about Novel Endophyte Tall Fescue technology and upcoming educational opportunities. *~excerpt of article by Dr. Matt Poore* of NC State in Novel Notes

See full link to article here:
https://content.ces.ncsu.edu/comparison-of-commercially-available-novel-endophyte-tall-fescue-forage-varieties

How Do You Select Your Bulls?

Darrh Bullock, University of Kentucky and Matt Spangler, University of Nebraska



Bull selection is one of the most important decisions that a beef producer makes and can have a lasting impact on profitability. Factors such as the market endpoint of calves (e.g., newly weaned or finished cattle), whether replacements will be retained, and the level of nutritional management provided to the cow herd all impact which traits should be selected for and at what level. Understanding this complex relationship can be the difference between buying a “good” bull and buying the right bull.

The eBEEF.org team, a group of beef cattle geneticists from across the US, is trying to determine how beef producers are currently selecting their bulls and will use this information to develop educational materials to help improve this process. Knowing which traits to select for is often not the problem, it is the degree to which each should be emphasized that can be highly variable from producer to producer and can often be challenging to determine. Too often this process is more ‘seat of the pants’ rather than by factors affecting profitability. For example, trying to find the optimal level of calving ease without sacrificing profit by not emphasizing traits like sale weight of the calves enough.

To assess how beef producers are selecting bulls, within their level of management, we are asking you to fill out a brief survey. This should take approximately 10 minutes of your time and provide a wealth of information for the beef industry! This information will be used to compare the survey results to values generated by iGENDEC, a software package that determines the most profitable level of emphasis that should be placed on each trait within a specific production system.

Several incentives are being offered to encourage participation in this survey. The first is a random drawing for five $100 gift cards generously donated by the Beef Improvement Federation (beefimprovement.org). The second is a special webinar that will be offered to everyone that completes a survey, and provides their email address, to discuss the findings of the survey and resulting bull selection strategies. Lastly, and possibly most importantly, knowledge gained by beef producers by going through this process and the entire beef industry through better bull selection decisions.

Beef Bull Selection Survey

Chance to win one of five $100 gift cards sponsored by the Beef Improvement Federation

eBEEF.ORG

https://corexmsd9bfwdhxgbhmw.qualtrics.com/jfe/form/SV_eFqYgoQpZMJLRLE

2025 CENTRAL KENTUCKY
HAY IMPROVEMENT PROGRAM

Testing provides nutritional value of hay to assist in balancing rations, and can result in reduced feed cost, increased animal performance, and information to improve forage stands.

Free analysis to determine hay quality and livestock needs.

Call Clark County Extension Office at 859-744-4682 to sign up.

Martin-Gatton College of Agriculture, Food and Environment

DEADLINE TO REGISTER: September 29

Cooperative Extension Service

Agriculture and Natural Resources
Family and Consumer Sciences
4-H Youth Development
Community and Economic Development

KADF
KENTUCKY AGRICULTURAL DEVELOPMENT FUND

~ 2025 CAIP INFORMATION ~

The County Agriculture Investment Program Informational Meeting will be held Monday, June 9, at 6:00 pm at the:

Clark County Extension Office ANNEX Building
1400 Fortune Drive
Winchester, KY 40391

(Review Guideline Changes & Investment Areas)

Attending the CAIP Informational Meeting will increase your application score.

CAIP Applications will be available at the Clark County Conservation District Office at 667 Tech Drive, starting Tuesday, June 10 until Tuesday, July 1 during the hours of 8:30 am to 4:00 pm, Monday — Friday or at *cccdky.com* under forms.

Please call, text or E-mail to schedule an appointment.

(The office will be closed on Thursday, June 19)

For more information, call or text Angie Embry at (859) 744-2322 or E-mail angela.embry@ky.nacdnet.net

~ CAIP INVESTMENT AREAS ~

- Agricultural Diversification
- Fencing & On-Farm Water
- Forage & Grain Improvement
- Innovative Agriculture Systems
- Value-Added & Marketing
- Technology & Leadership Development
- Large Animal
- Small Animal
- Farm Infrastructure
- On-Farm Energy
- Poultry & Other Fowl

June 21 - 28, 2025

Clark County Fairgrounds - 4980 Ironworks Road

2025 Clark County Fair Books will be available online ONLY on the Clark County Fair website:

http://clarkcountykyfair.org

RECIPE

Italian Chicken Summer Squash Skillet

1 red bell pepper, diced
1 yellow bell pepper, diced
1 sweet onion, diced
2 large tomatoes, diced
3-4 garlic cloves, finely diced
3 medium summer squash, sliced crosswise
1 cup whole grain rotini pasta, uncooked
1¼ pounds boneless skinless chicken breast
Nonstick cooking spray
1 (8-ounce) can tomato sauce
2 tablespoons dried Italian seasoning
½ cup shredded Parmesan cheese
Salt and pepper, to taste

Slice squash into ¼ inch pieces. **Combine** all vegetables, with garlic in a bowl. **Set** aside. **Cook** pasta according to package directions. **Cut** chicken into bite size pieces. **Spray** large nonstick skillet with cooking spray; **heat** to medium. **Add** chicken; **cook** 6 minutes or until no longer pink, stirring occasionally. **Add** vegetable mixture to the skillet. **Add** tomato sauce and dried Italian seasoning. **Stir** well. **Increase** heat, **cover** and **bring** to a boil. **Reduce** heat to medium; **cook** 10 minutes or until summer squash is tender, stirring occasionally. **Stir** cooked pasta into chicken/vegetable mixture. **Sprinkle** with cheese. Season as needed.

Yield: 8 servings

Nutritional Analysis: 200 calories, 4.5 g fat, 2 g saturated fat, 50 mg cholesterol, 300 mg sodium, 19 g carbohydrate, 3 g fiber, 8 g sugars, 20 g protein.

Plate it up! Kentucky Proud

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

Summer Squash

Season: June through October.

Nutrition Facts: Squash is low in calories. One cup raw squash contains only 20 calories. It contains vitamins A and C, and is naturally free of fat, cholesterol and sodium.

Selection: Popular summer squashes include yellow crookneck, yellow straightneck, zucchini, cocozelle, and patty pan. Summer squash should be picked or purchased when small and tender; both skin and seeds are eaten. The peel holds many of the nutrients, so do not peel. It should be harvested at 6 to 8 inches in length. Patty Pan squashes are ready when they are 3-4 inches in diameter or less.

Storage: Store unwashed squash in plastic bags in the crisper drawer of the refrigerator. Wash the squash just before preparing. The storage life of summer squash is brief. Plan to use within two to three days.

Preparation: Summer squash is a mild flavored vegetable and combines well with herbs and seasonings. Try it with basil, allspice, rosemary and marjoram. Cook summer squash as a vegetable or use in stews, casseroles and main dishes. Summer squash can be grilled, steamed, boiled, sautèed, fried, or used in stir-fry recipes

Preserving: Select small squash with small seeds and a tender rind. Wash and cut into ½ inch slices and heat in boiling water for 3 minutes. Cool promptly in cold water and drain. Pack in containers leaving ½ inch headspace. Seal and freeze.