Bourbon County Cooperative Extension Service

AGRICULTURE & NATURAL RESOURCES NEWSLETTER





July 2023

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Cooperative Extension Service
Agriculture and Natural Resources
Family and Consumer Sciences
4-H Youth Development

Community and Economic Development

Upcoming Events:

- July 4 Office Closed
- ♦ July 13 Spray Clinic
- July 14 Farmer Appreciation Day

More details about events inside newsletter

BOURBON COUNTY FARM BUREAU AND SOUTHERN STATES PARIS INVITE YOU TO ATTEND

FARMER APPRECIATION DAY

7.14.23 -

CELEBRATING OVER A <u>CENTURY</u> OF SERVING KENTUCKY FARMERS.

- GRAB & GO LUNCH
- DOOR PRIZE DRAWING
- · COMMUNITY & AG BOOTHS

FRIDAY, JULY 14 11 A.M. - 2 P.M. SOUTHERN STATES



BOURBON COUNTY FARM BUREAU



FOR MORE INFORMATION CONTACT

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Educational programs of Kentucky Cooperative Extension serve all people regardless of economic or social status and will not discriminate on the basis of race, color, ethnic origin, national origin, creed, religion, political belief, sex, sexual orientation, gender identity, gender expression, pregnancy, marital status, genetic information, age, veteran status, or physical or mental disability. University of Kentucky, Kentucky State University, U.S. Department of Agriculture, and Kentucky Counties, Cooperating.









2023 Spray Clinic

July 13, 2023

8:30 am to 12:00 pm (sign in @ 7:30)



Pre-registration is required at:

https://2023KATSsprayclinic.eventbrite.com

\$65 Registration fee

Lunch will be provided



Pesticide and Certified Crop Advisor Credits have been applied for

Topics and Demonstrations:

- •The importance of spray droplet size for herbicide application
- Weather conditions during spray application
- Tank mixing and adjuvants
- Fungicide spray application efficacy
- Fungicide application with drones
- Kentucky regulations for spray drones

For more information contact Travis Legleiter (Travis.Legleiter@uky.edu) or Lori Rogers (lori.rogers@uky.edu)



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LEXINGTON. KY 40546





Heat Safety

By Tony Edwards - National Weather Service Charleston, WV

While it's been a relatively cool start to summer across the Bluegrass State, heat and humidity more typical of summer are bound to arrive sooner rather than later. Heat is one of the leading weather-related killers in the U.S., resulting in hundreds of fatalities each year. During extremely hot and humid weather, your body's ability to cool itself is challenged. A body heating too rapidly, or losing too much fluid or salt through dehydration or sweating, can result in death or permanent injury. While everyone can be vulnerable to heat, some are more vulnerable than others. Infants, children, the elderly, chronically ill, and pregnant women are especially vulnerable.

During excessive heat, avoid heavy activity and direct sunlight. Stay hydrated, find a cool indoor place, and check on children, the elderly, and pets. Protect yourself outside by wearing light, loose-fitting clothes, stay hydrated, and spend time in the shade. Also, never leave anyone (or pets) alone in a locked car, even in the winter, as death can occur in as little as 10 minutes.

The Centers for Disease Control and Prevention (CDC) provides a list of warning signs and symptoms of heat illness, and recommended first aid steps.

Heat Cramps

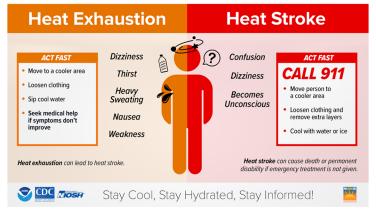
Heat cramps may be the first sign of heat-related illness, and may lead to heat exhaustion or stroke. Symptoms include painful muscle cramps and spasms, usually in legs and abdomen, and heavy sweating. First aid for someone experiencing heat cramps includes applying firm pressure on cramping muscles or gently massage to relieve the spasms. Give sips of water unless the person complains of nausea. Seek immediate medical attention if cramps last longer than 1 hour.

Heat Exhaustion

Symptoms include heavy sweating; weakness or tiredness; cool, pale, clammy skin; fast, weak pulse; muscle cramps; dizziness; nausea or vomiting; headache; and fainting. If you suspect someone is suffering from heat exhaustion, move the person to a cooler location, preferably an air conditioned room. Loosen clothing. Apply cool, wet cloths or have the person sit in a cool bath. Offer sips of water. Seek immediate medical attention if the person vomits, symptoms worsen, or last longer than 1 hour.

Heat Stroke

Symptoms include a throbbing headache; confusion; nausea; dizziness; body temperature above 103°F; hot, red, dry or damp skin; rapid and strong pulse; fainting; and loss of consciousness. **Call 911 or get the victim to a hospital immediately** as heat stroke is a severe medical emergency. Move the victim to a cooler, preferably air-conditioned, environment. Reduce body temperature with cool cloths or a cool bath. Use a fan if heat index temperatures are below the high 90s. A fan can make you hotter at higher temperatures. Do NOT give fluids.



Antibiotic Stewardship-What to do Now to Prepare for Changes Ahead Dr. Michelle Arnold, UK Veterinary Diagnostic Laboratory

On June 11th, 2021, The Food and Drug Administration (FDA) finalized a Guidance for Industry (GFI) #263, which outlines the process for animal drug manufacturers to change all remaining antibiotic formulations used in animal health care from over-the-counter (OTC) to prescription status. Products commonly used by beef producers such as injectable penicillin and oxytetracycline (for example, LA-300) will no longer be available without a prescription from a veterinarian as of June 2023. Specifically, all dosage forms of medically important antimicrobials approved for use in animals will only be available from, or under the supervision of, a licensed veterinarian, and only when necessary for the treatment, control, or prevention of specific diseases. Producers will need to consult a veterinarian to obtain all antibiotics in any form (injectable, bolus, topical, intramammary) or to request a prescription to purchase them from a distributor.

FDA's goal through GFI #263 is to curb the development of antibiotic-resistant bacteria and, in turn, reduce the risk of human infections that are difficult to treat due to ineffective antibiotics. To accomplish the goal, FDA is promoting the implementation of "responsible antibiotic stewardship practices in veterinary medicine" which are defined as "actions that preserve the effectiveness of antibiotics while maintaining animal health". Examples of responsible practices include 1) only using antibiotics when necessary to treat a sick animal; 2) establishing vaccination protocols and other disease prevention plans to reduce the need for antibiotics; and 3) livestock owners and veterinarians working together to make decisions to improve the overall animal health and welfare of the herd over the long term.

Given that this change is less than 6 months away, what can a livestock producer do now to prepare for it? For a veterinarian to legally sell or prescribe prescription products, FDA states, "A licensed veterinarian may legally use or dispense a prescription animal drug only within the course of her/his professional practice where a valid veterinarian-client-patient relationship exists. Veterinarians employed by drug manufacturers or distributors may not legally dispense prescription drugs to laypersons unless they meet the above criteria. Similarly, practicing veterinarians or their employees may not legally sell prescription animal drugs to walkin customers unless the same criteria are met." Therefore, the first step to do now is establish a valid veterinary-client-patient relationship (VCPR). Kentucky has its own definition of a VCPR (see Box 1). Although the rules are straightforward, how to build a VCPR first requires communication with a veterinarian and asking the question "What do I need to do to establish and maintain a VCPR with you?" The law requires the veterinarian to be familiar with the client, the livestock, and the management of the animals on the farm through "medically appropriate and timely visits" to the place the animals are kept. Scheduling routine veterinary visits to the farm at intervals established by the veterinarian is a perfect way to meet this requirement. At a minimum, the veterinarian needs to know the livestock business you are in (commercial cow/calf; stocker/backgrounder; seedstock operation), what vaccines are routinely given and when, what diseases are recurring problems at the farm and how you typically treat them (for example, pinkeye, foot rot, bronchopneumonia, calf scours, etc.) and any health concerns that may be on the horizon. Some veterinarians will execute a written VCPR agreement although it is not required.

Once the VCPR is established and recognized by both the client and the veterinarian, then the discussions can begin regarding how to obtain prescription antibiotics after June 2023. Working with the veterinarian to establish when antibiotics are necessary before illness occurs is crucial to having the drugs on hand when needed. Setting up treatment protocols in advance with the veterinarian for common problems on your farm, including a written plan of when to treat an animal (also known as a "case definition"), what drug to use (dose, route of administration, how often to give it), what treatment records should be kept, and how withdrawal times will be recorded and observed will reduce the need for emergency veterinary visits and expedite treatment. An important piece of the protocol is to establish when an antibiotic treatment should be considered a failure and what the next step should be when failure is recognized. The treatment protocol needs to be discussed with every person on the farm who may be involved in identifying, pulling and treating an animal in the herd.

Box 1

KRS Sec 321.185 Veterinarian-client-patient relationship (VCPR)

- (1) In order for a veterinarian to practice veterinary medicine, a relationship among the veterinarian, the client, and the patient shall be established and maintained.
- "Veterinarian-client-patient relationship" means that:
- (a) The veterinarian has assumed the responsibility for making judgments regarding the health of the animal and the need for veterinary treatment, and the client, whether owner or other caretaker, has agreed to follow the instructions of the veterinarian:
- (b) There is sufficient knowledge of the animal by the veterinarian to initiate at least a general or preliminary diagnosis of the medical condition of the animal. This means that the veterinarian has recently seen and is personally acquainted with the keeping and care of the animal by virtue of an examination of the animal or by medically appropriate and timely visits to the premises where the animal is kept; and
- (c) The practicing veterinarian is readily available or shall provide medical service for follow-up in case of adverse reactions or failure of the regimen of therapy. A new regimen of therapy shall be contingent only upon cooperation of the client and availability of the subject animal.
- (2) The veterinarian shall maintain records which document patient visits, diagnosis, treatment, and other relevant information.



Although producers express frustration if a veterinarian does not honor a request for a prescription medication or veterinary feed directive (VFD), it is important to understand that any violative antibiotic residue detected at slaughter will result in an investigation of the veterinarian who prescribed the drug, even if the drug was administered improperly by the producer and/or instructions were not followed. In addition, if a drug is used in any manner differently from what is written on the label (known as Extra label drug use or ELDU), the meat withdrawal time usually must be extended. For example, if a higher than label dose is used, it changes when the residue concentrations will fall below the drug testing tolerance. Bear in mind that any drug delivered with a dart is considered extra label use and may require an extended withdrawal period, even when all other label directions are met. The only way a drug can legally be used extra label is when it is prescribed by a veterinarian, who must also issue an extended withdrawal interval. Veterinarians can contact the Food Animal Residue Avoidance Databank (FARAD) for guidance in establishing the required withdrawal time.

Bottom Line: *Talk to your veterinarian*, sooner rather than later!

Plate It Up Kentucky Proud Recipe



Glazed Cantaloupe Bread

eaas

1 cup unsweetened applesauce

1 cup sugar

1 tablespoon vanilla extract 2 cups pureed cantaloupe (about one 5-inch round melon)

11/2 cups whole wheat flour

1½ cups all-purpose flour

1 teaspoon salt 1 teaspoon baking soda

¾ teaspoon baking powder

2 teaspoons ground cinnamon 1/2 teaspoon ground ginger

Glaze:

1/2 cup butter

3/2 cup brown sugar

1/2 cup chopped pecans

Preheat oven to 325 degrees F. Lightly grease and flour two, 9 x 5-inch loaf pans. In a large mixing bowl beat together eggs, applesauce, sugar, vanilla and pureed cantaloupe. In a separate bowl, sift together flours, salt, baking soda, baking powder, cinnamon and ginger. Add flour mixture to cantaloupe mixture; mix just until combined, then pour batter into prepared pans. Bake in the center of a preheated oven for 60 to 70 minutes, until a toothpick inserted into center of loaf comes out clean and top of loaf springs back when pressed. Let loaves cool in pans for 10 minutes, run a knife around edge

then turn out of pans to a cooling rack.

For Glaze: Combine butter and brown sugar in a microwave safe bowl. Microwave on high 3 minutes, stirring well at 1 minute intervals, until smooth and sugar is melted; add pecans to the glaze. Pour glaze over warm loaves. Allow glazed loaves to cool one hour before serving.

Yield: 20 slices

Nutritional Analysis: 200 calories, 8 g fat, 3.5 g saturated fat, 45 mg cholesterol, 20 mg sodium, 32 g carbohydrate, 2 g fiber, 17 g sugars, 4 g protein.



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

Office Closed on July 4th

