

August 2025 ISSUE

AGRICULTURE & NATURAL RESOURCES NEWSLETTER



Lindsay Arthur
Bourbon County Cooperative
Extension Agent For
Agriculture and Natural
Resources



Martin-Gatton
College of Agriculture,
Food and Environment
University of Kentucky.

Bourbon County Extension Service
603 Millersburg Road Paris, KY 40361
Office: (859) 987-1895
bourbon.ca.uky.edu



Annual Bourbon County Farm Field Day



SAVE THE DATE

TUESDAY,
SEPTEMBER 23RD

Hogan Family Farms
1525 Millersburg Road
Paris, KY 40361



A Note From The Agent:

Hello everyone! I hope you have been staying cool in this sweltering heat we have been having, I think many of us are just glad there has been a good amount of rain to go with it. This newsletter has tons of upcoming programs and information in it. I know many of you are anticipating the CAIP program applications, so I wanted to highlight some changes for the program. We anticipate the applications to be available late August, early September and highly recommend you attend the informational meeting. Offered this year will be:

- CAIP, \$3,000 match, moving to an every other year format
- YAIP, \$1,500 match, youth ages 9 - 18
- New- NextGen, \$5,000 match, ages 18 to 40 that have been engaged in an agricultural operation for a minimum of three (3) years

Cooperative Extension Service

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

MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT

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, physical or mental disability or reprisal or retaliation for prior civil rights activity. Reasonable accommodation of disability may be available with prior notice. Program information may be made available in languages other than English. University of Kentucky, Kentucky State University, U.S. Department of Agriculture, and Kentucky Counties, Cooperating. Lexington, KY 40506



Disabilities
accommodated
with prior notification.

COST SHARE OPPORTUNITIES ON HORSEFARMS

Field day hosted by University of Kentucky Extension and Texata Farms

HIGHLIGHTS

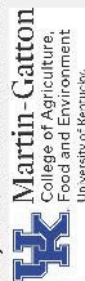
- See conservation practices on a working farm
- On-site cost share applications
- Educational lectures
- Free to attend – breakfast included!

Event Information:

SAT., AUGUST 9, 2025

From 9 AM – 1 PM

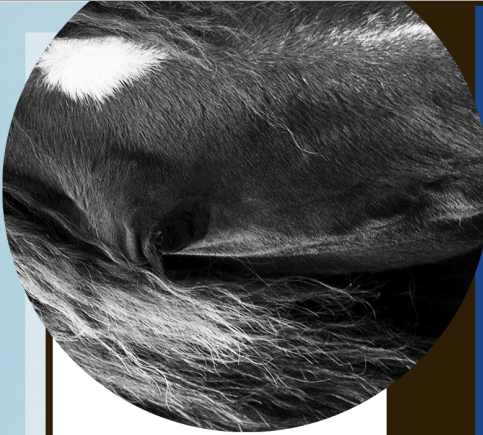
4665 Troy Pike, Versailles, KY 40383



RSVP at <https://CostShare.eventbrite.com> or scan the QR code



2025 Horses & Horsemen: Farm & Facilities Expo



Tuesday, September 16th

RSVP to Bourbon County Extension Office: 859-987-1895

Schedule:

5:00: Registration and Trade Fair

6:00: Dinner

6:15: Welcome & Farm Overview

Arena footing and maintenance - Dr. Coleman, UK Equine Extension Specialist

Pasture Walk — Central KY ANR Agents

Heavy Use Areas & Farm Infrastructure — Dr. Bob Coleman

Horsemanship Demo - Mike & Chris Stokley

Location:

Mike & Chris Stokley

Big Creek Livestock

1310 Thatchers Mill Rd

Paris, KY 40361



University of
Kentucky

College of Agriculture,
Food and Environment
Cooperative Extension Service

Ag Equine Programs
College of Agriculture, Food and Environment

Cooperative
Extension Service

Agriculture and Natural Resources
College of Agriculture, Food and Environment
University of Kentucky



Hay Testing Even More Important in 2025

Dr. Chris Teutsch, UK Research and Education Center at Princeton

In many parts of Kentucky first cutting hay was delayed. Although yields were good, forage quality is another story. As the grass plant reaches maturity (gets mature seed) yield goes up, but quality decreases (Figure 1). This year we were on the right side of this figure, good yield but lower quality. We have already got our hay testing results back from the lab for our first cutting and that is exactly what they show (Table 1). I wish we could have been more timely in our hay harvest this spring but weather conditions were just not conducive to dry hay harvest. In fact, weather records indicate that we are seeing a trend toward fewer baling days in May (baling day = 3 curing days + 1 harvest day). It is just getting tougher to be timely with our first cutting harvested as dry hay.

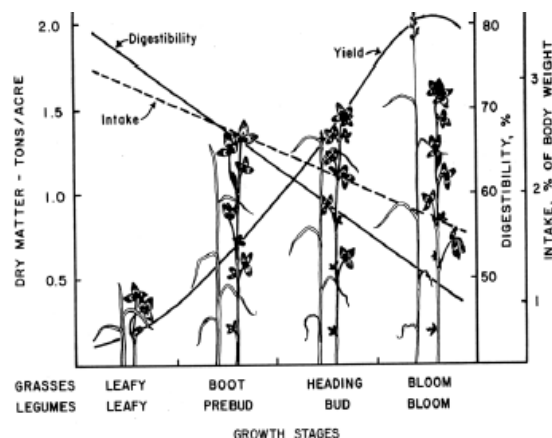


Figure 1. As plant maturity increases, yield increases and forage quality (digestibility and crude protein) decreases. The single most important factor impacting forage quality is stage of maturity at harvest.

So, the question becomes what do we do? The list of practical solutions is short; in fact, there is really one viable alternative and that is baleage. High quality baleage can be made with a curing window as short as 2 days (one day to mow and wilt and a second day to bale and wrap). This provides more opportunities to harvest at the correct stage of maturity (late boot to early head).

Field	CP†	ADF	NDF	TDN	Meet CP Requirements		Meet TDN Requirements	
	%	%	%	%	Dry	Lactating	Dry	Lactating
1	8.9	40.1	59.1	55.5	yes	no	yes	no
2	9.9	39.4	60.0	56.2	yes	no	yes	no
3	8.2	41.6	67.2	53.8	yes	no	yes	no
4	10.6	41.0	64.5	54.5	yes	yes	yes	no
5	8.3	40.7	65.6	54.8	yes	no	yes	no
Avg	9.2	40.6	63.3	55.0	yes	no	yes	no

Table 1. Forage quality of 2025 first harvest hay at UK Research and Education Center in Princeton. †CP, crude protein, ADF, acid detergent fiber, NDF, neutral detergent fiber, TDN, total digestible nutrients.

Continued on next page

Continued from previous page

Hay Testing Even More Important in Wet Years

In years like this one, hay testing becomes even more important. Since most of Kentucky's first cutting hay was put up at an advanced stage of maturity, testing is going to be a critical part of making sure that we meet the nutrient requirements of our cows this winter. The single most important factor impacting rebreeding in cow herds is body condition at calving. To design an effective supplementation program for our lower quality hay we must know what the quality is. If you have never tested your hay, this is the year to start!

FORAGE MANAGEMENT TIPS

✓	Test first cutting hay and use the results to develop a supplementation strategy for this winter.
✓	Graze summer annuals pastures and fertilize with 40-60 lb N/A if regrowth is desired.
✓	Identify pastures to stockpile for winter grazing. Pastures should be well drained and have a strong sod. Limit summer grazing so that they are ready to grow as conditions cool and rain comes in late summer.
✓	Do NOT mow hayfields or graze pastures closer than 4-5 inches.
✓	Soil test pastures to determine nutrient needs.
✓	Use UKY variety testing results to select varieties that will be planted in the fall.
✓	If drought occurs, confine animals to one pasture and feed hay.



Cooperative
Extension Service

FEEDER CALF GRADING SCHOOL

Hosted by the Central Kentucky ANR Agent Group

Join us for an engaging feeder calf program where you will gain experience in grading and evaluating feeder calves. Learn key strategies to improve your marketing success and maximize profits.

September 8th

6:00pm at Bluegrass Stockyards
Please RSVP by Friday August 29th
FOR MORE INFORMATION OR TO RSVP



Call 859-987-1895 or
lindsay.arthur@uky.edu



4561 Iron Works Pike,
Lexington, KY 40511

Event sponsor: **CATTLE CO.**





Cooperative
Extension Service

University of Kentucky
Faculty and Cooperative Extension
Staff

1000 North Limestone
Lexington, KY 40506-0026
Phone: 859-257-3333
Fax: 859-257-3334
Email: extension@uky.edu

MARTIN GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT

Education programs of Kentucky Cooperative Extension serve all people regardless of economic or social status. We are an equal opportunity institution. These programs are available to all people without regard to race, sex, age, marital status, sexual orientation, gender identity, gender expression, appearance, national origin, genetic information, age, veteran status, or disability. For more information, please contact your local Extension office. Program information may be subject to change without notice. All trademarks are the property of their respective owners. © 2023 University of Kentucky. All rights reserved. U.S. Department of Agriculture and Kentucky Cooperative Extension Service.



Established 1862
1000 North Limestone
Lexington, KY 40506-0026
Phone: 859-257-3333
Fax: 859-257-3334
Email: extension@uky.edu

All About Goats! Webinar

JOIN EXTENSION AND INDUSTRY PROFESSIONALS FOR THE FALL 2025 SERIES



Goat Health and Care Sept. 22

During this session, Extension Specialist, Dr. Brady Campbell, will review proper care for goats of all ages and explain how to help keep them healthy and continue production.

Farm Business and Management Oct. 6

Extension Specialist, Eric Richer, and Extension Educator, Pressley Buurma, will help guide participants in farm management strategies and provide options for enterprise budgeting and record keeping as it relates to goat production.

Livestock Marketing Nov. 3

Join us as Extension Specialist, Garth Ruff, discusses the ins and outs of the goat market. He will also discuss how to market goats to fill the current wants and needs of the customers.

Hay and Grain Production Nov. 17

Throughout this session, Extension Educator, Jordan Penrose, will present tips and tricks on hay and grain production for goats as well as what type of crops would work best for your production system.

Coyote Management Dec. 1

This session is going to focus on how to manage interactions between coyotes and goats. Experts will also explain the current status of coyote research in Ohio.

Open Forum: Ask Me Anything Dec. 15

Have a burning question that was not answered during one of our past webinar sessions? Join Extension Educators and Specialists to get your questions answered!

Webinars are hosted via Zoom (7-8 p.m. EST). Register at: go.osu.edu/allaboutgoats25



THE OHIO STATE
UNIVERSITY
EXTENSION

Ohio State University Extension is part of The Ohio State University College of Food, Agricultural, and Environmental Sciences. CFAES provides research and related educational programs to clientele on a nondiscriminatory basis. For more information, visit cfaes.osu.edu/nondiscrimination. For an accessible format of this publication, visit cfaes.osu.edu/educaccessibility.

SURVIVING

HIGH PRICE\$

WEBINAR SERIES

WEDNESDAYS: 2-3 P.M. ET | 1-2 P.M. CT | 12-2 P.M. MT | 11-12 P.M. PT

DATES	TOPICS
September 10	Industry Margins & Beef Demand
September 17	Differences in this Cattle Cycle & Import Dynamics
October 1	Risk Management & What To Do With Profits
October 8	Operation Resiliency & Contract Grazing
October 22	Integrated Crop-Livestock Systems & How Not to Need a Hay Baler
October 29	Defining "Better Genetics" & Economics of Reproduction Strategies

Join us for a 6-week series to learn about & discuss the uniqueness of the current cattle cycle so we can better understand how to help our producers manage their operations through record-high prices! Speakers will include Extension economists and specialists from across the United States.

Visit this link or scan the QR Code to register: bit.ly/register-for-SHPwebinar



The University of Florida is an Equal Opportunity Institution. The University of Florida is committed to providing enhanced access to all of our events. For disability accommodations, such as sign language interpreters and listening devices, please contact Hannah Blake, h.blake@ufl.edu, 863-374-7053 at least 12 weeks in advance. Advance notice is necessary to arrange for some accessibility needs.

Plate it Up

Kentucky Proud Recipe



Chicken and Fried Cauliflower Rice

4 tablespoons olive oil, divided
1 diced red bell pepper
½ medium diced onion
2 cups finely chopped carrots
3 cups chopped cabbage

1 small chopped zucchini
1 cubed skinless, boneless chicken breast
1 head of roughly chopped cauliflower
2 tablespoons minced garlic

2 tablespoons lower-sodium soy sauce
½ teaspoon ground ginger
¼ cup chopped green onions
Salt and pepper to taste
½ teaspoon crushed red pepper

Heat 2 tablespoons of olive oil in a large, lidded skillet or wok over medium-high heat. Add bell pepper, onion, and carrots. Cook, stirring occasionally, until crisp-tender, about 5 minutes. Add cabbage and zucchini to pepper mix. Cook, stirring occasionally, about 5 minutes. Heat ½ tablespoon of olive oil in a second large skillet over medium-high heat. Add chicken and cook, turning occasionally, until no longer pink, about 5 minutes. Transfer chicken to skillet with vegetable mixture. Place cauliflower into a food processor. Pulse until the mixture resembles rice. Heat ½ tablespoon of olive oil in a skillet over

medium-high heat. Add garlic and cook about 15 seconds; add cauliflower. Cook, stirring occasionally, 2 minutes. Transfer to vegetable skillet, and stir to combine. In a small bowl, combine soy sauce, ginger, 1 tablespoon of olive oil, green onions, salt, pepper, and crushed red pepper. Add to cauliflower mixture. Cook, stirring until well mixed and heated through.

Yield: 6, 1-cup servings

Nutritional Analysis: 180 calories, 10 g fat, 1.5 g saturated fat, 15 mg cholesterol, 270 mg sodium, 16 g carbohydrate, 5 g fiber, 7 g sugars, 0 added sugars, 8 g protein

Kentucky Cauliflower

SEASON: June, July, September, October and early November.

NUTRITION FACTS: Cauliflower is low in calories, with only 25 calories per half cup serving. It is very low in sodium and has no fat or cholesterol. A serving provides 10 percent of the Daily Recommended Value of folate, 8 percent of dietary fiber and potassium, and 100 percent of the recommended amount of vitamin C.

SELECTION: Heads should be creamy white in color, firm, and heavy. Look for tight, unblemished curd and fresh-looking leaves and stalk.

STORAGE: Cauliflower may be stored for up to one week in a plastic bag in the refrigerator. Keep

it dry and do not wash it until you are ready to use. Trim any brownish-colored spots before cooking.

PREPARATION: Cauliflower is best eaten raw or cooked barely tender and snowy white. It can be delicious, or it can taste strong, and be mushy and beige in color if cooked too long. Remove green stalks. Rinse and soak the cauliflower head in cold, salted water for 30 minutes. Leave the head whole, or break it into florets. Cook covered in water until tender.

PRESERVING: Freezing: Break florets into pieces about 1 inch across. Rinse then blanch 3 minutes in boiling water. Chill in cold water and drain. Label and date the package. Freeze immediately. Use all frozen produce within a year.

KENTUCKY CAULIFLOWER

Kentucky Proud Project
 County Extension Agents for Family and Consumer Sciences
 University of Kentucky, Dietetics and Human Nutrition students
September 2019

Source: www.fruitsandveggiesmatter.gov

Buying Kentucky Proud is easy. Look for the label at your grocery store, farmers market, or roadside stand. <http://plateitup.ca.uky.edu>



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. For more information, contact your county's Extension agent for Family and Consumer Sciences or visit www.uky.edu



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