

Clinton County Agriculture and Natural Resources Newsletter

Fall 23'



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

Cooperative Extension Service

Clinton County

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Upcoming Events in Agriculture:

- Clinton/Cumberland Cattle Mtg.....December 7th Cumberland Ext. Office
- Cattle in Confinement Conf.....December 14th Hardin Co Ext. Office
- Kentucky Cattlemen’s Association Mtg.....January 11-12th Lexington, KY
- Twin Lakes Beekeepers Assoc. Mtg.....January 11th CC EXT. Office
- Twin Lakes Cattle Assoc.....January 23rd CC EXT. Office
- Four County Master Cattlemen Series.....Jan., Feb., and March 2024

Happy Fall! I hope this newsletter finds you doing well. The Clinton, Cumberland, Russell and Wayne Co. Extension Offices are partnering to host a Master Cattleman Series in early 2024. The Master Cattleman series will cover a range of educational topics, such as, forages, cattle handling, genetics, reproduction, nutrition, herd health and marketing. Beef cattle producers interested in learning more about the above listed topics should consider participating in the series. Please call the Clinton County Extension Office to reserve your spot. Dates—Jan 29th, Feb 5th, 12th, 19th, 26th and March 4th. As winter hay feeding time draws near as a reminder it’s a good idea to have your stored forages tested. Knowing the nutrient quality and quantity of your stored forages will allow you to select which group of cattle to feed a particular lot of hay and if the cattle will need supplemental feed to prevent negative energy balance. If you are interested in having your forages tested please call the Extension office for more information.

The Clinton/Cumberland Cattlemen’s Association will meet on December 7th at 6pm in Burkesville, the speaker for the evening will be Dr. Gordon Jones retired Animal Science Professor at WKU. Dr. Jones will be discussing the use of crossbreeding to improve the profitability of commercial cow/calf operations, a meal will be provided please call the Extension Office if you are planning to attend.

Colby Guffey
Clinton County Agent for Agriculture and Natural Resources

UK Beef Webinar Series

We will be restarting our UK Beef Webinar Series in December. These sessions are open to any beef producers, but a one-time registration is required. If you have received notices in the past then you are registered and should get the notification, if not, you can register by sending an email with your name and county to dbullock@uky.edu with the topic heading of UK Beef Webinar Registration. The dates and topics are:

December 12, 2023 – Shooting the Bull – UK Beef Specialists will provide information on a hot topic in the beef industry and answer any questions posed by the attendees.

January 9, 2024 – Prebreeding Vaccination Considerations – Dr. George Perry, Texas A&M University

February 13 – What's the Cost of a Cheap Mineral – Dr. Katie VanValin, University of Kentucky

All webinars start at 8:00 EST/7:00 CST. All registered members will receive a Zoom invitation the morning of the presentation with the link and password. For more information contact Darrh Bullock at dbullock@uky.edu

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LEXINGTON, KY 40546



Disabilities
accommodated
with prior notification.

NAHMS Sheep 2024 Study

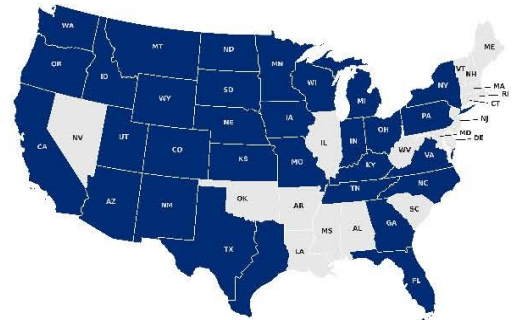
Informational Flyer

What is the NAHMS Sheep 2024 Study?

The U.S. Department of Agriculture's National Animal Health Monitoring System (NAHMS) conducts a national sheep study approximately every 10 years. The upcoming Sheep 2024 study will support industry groups and research efforts with new and valuable information on sheep health and management. The study consists of two phases and includes biological sampling and two questionnaires.

Who is Eligible to Participate in the Study?

A random selection of almost 5,000 sheep operations with at least 1 ewe located in the study States (see dark shaded States in the map) will be asked to participate. While participation is voluntary, it is important to obtain high quality data. National Agricultural Statistics Service (NASS) will contact selected participants in January and February 2024. Participants will be asked to provide their contact information to NAHMS in order to complete the second phase of the study, which begins in April 2024 and continues through July 2024.



Why Should I Participate in the Study?

Information from the study will help develop new treatments, controls, and prevention mechanisms for sheep diseases. The results will also guide future research and education. Participants will not only represent themselves but also the producers who were not selected for the study.

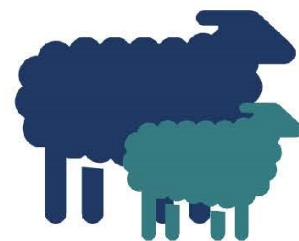


Eligible operations will receive **FREE** testing for enteric microbes, gastrointestinal parasites, and lameness pathogens.

What are the Next Steps?

If you don't currently receive NASS censuses or surveys, sign up at www.agcounts.usda.gov/static/get-counted.html

If NASS contacts you in January 2024, please agree to complete the NAHMS Sheep 2024 study. Until then, you can help spread the word to other producers about the importance of the 2024 study.



To access reports from previous NAHMS studies or information on upcoming studies, visit www.aphis.usda.gov/nahms or scan the QR code.

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What is the Cost of a Cheap Mineral?

Dr. Katie VanValin, Assistant Extension Professor, University of Kentucky

The quality and cost of mineral supplements can vary greatly, and it can be overwhelming trying to make sense of all the numbers and information listed on the feed tag. While I am always a proponent of trying to manage feed costs, I caution producers against exchanging an adequate mineral for a poor-quality mineral. While saving a couple of dollars on a bag of mineral can certainly add up, it is important that the mineral being provided is still adequate to meet the needs of the herd to prevent mineral deficiencies which can become costly!

In the fescue belt, cattle are especially susceptible to selenium deficiency. Symptoms of selenium deficiency include white muscle disease in calves and decreased immune function and growth. Unfortunately, signs of mineral deficiency can be difficult to spot, and often producers may not realize they have an issue until testing is completed as part of a necropsy. Many complications from mineral deficiencies can be avoided all together by feeding an adequate mineral.

In the United States, concentrations of selenium in the feed are regulated by the Federal Drug Administration. This regulation exists to prevent selenium toxicity from occurring due to over supplementation which could have negative impacts on the health of livestock, wildlife, and humans. Since the inclusion rate of selenium is regulated not to exceed 3 mg per head per day, rarely will you see differences in selenium concentration in free-choice minerals formulated for a similar intake. For example, mineral supplements formulated to be consumed at 3 oz. per head per day will typically contain 35 parts per million of selenium. Since more selenium cannot be added to the mineral supplement, the type of selenium included in the supplement is especially important. Research from the University of Kentucky has shown that feeding a mix of selenium sources can be better than a single selenium source. For this reason, it is recommended that producers choose a mineral that provides 50% of the selenium from sodium selenite and 50% from a selenium yeast.

What is the cost of providing a better form of selenium in the mineral? Recent price comparisons have shown that the difference in price for providing a 50/50 blend of selenium sources increases the cost of the mineral by as little as \$1 per bag, assuming all other inclusions were similar. If we assume that a cow typical consumes 1.4 50 lb. bags of mineral per year, that is a difference of \$1.40 per cow per year. How does that compare that to cost of losing a single calf due to selenium deficiency?

Fortunately, it is possible to manage mineral costs while still providing a mineral that will meet the nutritional needs of the herd. Take some time to evaluate your mineral tag this year. What source of selenium is included? How much zinc or manganese is included in the mineral? Current recommendations from the UK Beef IRM Basic Cow-Calf Mineral are 3,200 ppm for zinc and 3,750 ppm for manganese. We rarely see deficiencies of these minerals in the state, so over feeding might be adding to your mineral cost without providing an added benefit. Producers can purchase the UK Beef IRM Mineral from local feed suppliers or use the sheet as a guide for selecting a mineral available locally. It is not uncommon for producers to show me a couple of mineral tags and ask me which they should be feeding. Much to their surprise, I don't always recommend the more expensive mineral. Sometimes the better mineral is cheaper, but this isn't always the case. It is important to evaluate mineral choices and select the mineral that meets the needs of your herd, without providing excess quantities of minerals or other ingredients that may not be beneficial. For help evaluating mineral choices, please reach out to your local Cooperative Extension Service.

FORAGE MANAGEMENT TIPS

Apply 30 to 40 lb N/A to strengthen cool-season pastures.
Using a grazing stick or plate meter, estimate standing forage that is available for winter grazing.
Inventory hay supplies.
Adjust animal numbers or purchase additional hay to balance feed supply to livestock numbers.
Test hay and develop supplementation strategies to maintain body condition of cows.
If available, graze crop residues and cover crops that will not overwinter.
Begin grazing winter annuals once they are 6-8 inches tall and root systems are well anchored.
Utilize temporary electric fencing and solar chargers to more efficiently graze winter annuals and stockpiled forage.
Delay use of stockpiled tall fescue until late fall or early winter. This will allow toxin levels (ergovaline) to decrease.

MANAGING CATTLE IN CONFINEMENT CONFERENCE

DECEMBER 14, 2023
HARDIN COUNTY
EXTENSION OFFICE

2:30 ET – 8:30ET

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



For any questions email
maggie.ginn@uky.edu

TOPICS

- Moving to Confinement: Challenges & Opportunities
- Managing Nutrient Resources
- Confinement Facility Options and Considerations
- Economic Considerations for Confinement Facilities
- Producer Panel

REGISTER NOW:

- Register via the QR code
- Early registration until December 6. \$15
- Late registration \$20
- Registration includes Dinner


KENTUCKY AGRICULTURAL
DEVELOPMENT FUND


KENTUCKY BEEF NETWORK

Imported Fire Ant Update

By Ric Bessin and Jonathan Larson, Entomology Extension Specialists, and Joe Collins, State Nursery Inspector.

Imported fire ants (IFA) have been a recurring problem in several Western Kentucky counties for almost 25 years. The pattern has been that suspect IFA mounds (Figure 1) are reported, confirmed by a specialist, treated, and then eliminated. This has kept IFA from becoming established in the western portion of the state. Most of these reported mounds have been in counties near the Land Between the Lakes Region.



Figure 1. IFA typically makes raised, dome-shaped mounds to help capture sunlight and heat the colony. When the colony is disturbed, workers “boil out” to defend their nest (Photo: Ric Bessin, UK).

In the winter of 2022, an IFA mound was reported, confirmed, and eliminated in McCreary County. Soon after that, dozens of new mounds from various southern parts of the county were reported and confirmed, followed by numerous reports in southern Whitley County. IFA mounds have also been found in several locations in Knox County and single locations in Bell and Laurel Counties. The mounds identified in Knox, Bell, and Laurel counties have been treated, but infestations in portions of McCreary and Whitley Counties are too extensive to eliminate.

While IFA may have some value as a predator of insect and tick pests, they are a serious public health threat. For many people, an IFA sting is painful and causes a raised pustule, but for some it can cause a serious anaphylactic reaction that can require prompt medical attention. UK Entomology’s webpage has a factsheet on IFA ([ENTFACT-469](#)) that describes its identification, significance, biology, and management.

While it may not be possible to eliminate IFA once it becomes established in an area, it is important to slow the spread of this invasive insect into new areas of Kentucky. Persons that find a suspect mound should contact their county Extension agent or take a picture and e-mail it to ReportAPest@uky.edu.

Cleaning & Disinfecting Hand Tools & Planting Supplies (PPFS-GEN-17)

By Cheryl Kaiser, Plant Pathology Extension Support, and Nicole Gauthier, Plant Pathology Extension Specialist

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Cooperative Extension Service

Plant Pathology Fact Sheet | PPFS-GEN-17

Cleaning & Disinfecting Hand Tools & Planting Supplies

Kim Leonberger | Kara Back | Nicole Gauthier
Plant Pathology | Horticulture | Plant Pathology
Extension Associate | County Extension Agent | Extension Specialist

IMPORTANCE

Dirty tools, containers, and surfaces come as no surprise to small commercial growers and residential growers (FIGURE 1). Rinsing with water to remove obvious soil or plant residues is a common practice. However, this type of basic cleaning can fail to remove microscopic plant pathogens that can remain on surfaces. Tools, containers, shoes, and surfaces should also be disinfected to remove fungal, bacterial, and viral plant pathogens to prevent transmission to healthy plants. Some readily available products can either clean items or disinfect, while others can both clean and disinfect. The following details the cleaning and disinfecting methods suggested for growers with small acreages and residential gardeners. [Note: Guidelines for cleaning and disinfecting surfaces and equipment in large commercial production settings are more stringent; producers should consult *Cleaning and Sanitizing Commercial Greenhouse Surfaces* (PPFS-GH-07) for recommendations.]



FIGURE 1 POTS (A) AND TROWELS (B) OFTEN BECOME COVERED WITH SOIL; PRUNERS (C) MAY BECOME COVERED IN PLANT SAFF OR PLANT DEBRIS DURING USE. THESE ITEMS SHOULD BE CLEANED AND SANITIZED TO REMOVE POTENTIAL PATHOGENS.

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Formerly called *Cleaning & Disinfecting Home Garden Tools & Equipment* with a focus on residential gardeners, this new version has an expanded scope that now includes small commercial growers, as well. This broader scope is reflected in the changes to the title and text.

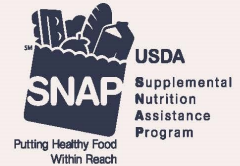
The revised publication still provides step-by-step instructions on cleaning and sanitizing tools, pots, and other planting supplies in order to remove microscopic plant pathogens that could otherwise be transmitted to healthy plants. Examples of common, readily available cleaning products and disinfectants/sanitizers are provided.

Cleaning & Disinfecting Hand Tools & Planting Supplies ([PPFS-GEN-17](#)) is available online.

For publications on managing plant diseases using sanitation practices, visit the UK [Plant Pathology Extension Publications](#) webpage



Loaded Beef Stroganoff



This institution is an equal opportunity provider. This material was partially funded by USDA's Supplemental Nutrition Assistance Program — SNAP.

- 12 ounces egg noodles (choose whole-wheat if available)
 - 1 pound lean ground beef
 - 1 large onion, chopped
 - 2 tablespoons garlic powder
 - 8 ounces sliced white mushrooms
 - 1/4 cup all-purpose flour
 - 32 ounces (or 4 cups) low-sodium beef broth
 - 1 can (14.5 ounces) no-salt-added peas, drained
 - 1 can (14.5 ounces) no-salt-added sliced carrots, drained
 - 1 1/2 cups plain nonfat Greek yogurt or light sour cream
 - 1 1/2 teaspoons salt
 - 1 teaspoon black pepper
 - Parmesan cheese (optional)
1. Wash hands with warm water and soap, scrubbing for at least 20 seconds.
 2. Wash fresh produce under cool running water. Cut to prepare for the recipe.
 3. Cook egg noodles according to package directions while preparing the other steps. Drain.
 4. On the stove, preheat a large pot on medium heat. Add the ground beef, onion, and garlic powder.
 5. Wash hands after handling raw meat.
 6. Cook the ground beef mixture, stirring often until the onion is tender and the beef reaches an internal temperature of 165 degrees F as measured by a meat thermometer.
 7. Add mushrooms. Cook until mushrooms are tender (about 5 to 8 minutes).
 8. Stir in flour and cook for 2 minutes.
 9. Stir in beef broth, peas, and carrots. Bring to a simmer and cook about 5 minutes, until the mixture thickens. Remove from heat.
 10. Once the mixture stops simmering, stir in the Greek yogurt, salt, and black pepper. Add cooked egg noodles and combine. If mixture is too thick, add milk or beef stock until reaching the desired consistency.
 11. Serve immediately. Sprinkle with parmesan cheese when serving, if desired.
 12. Refrigerate leftovers within 2 hours.

Note: To reheat leftovers, add a little beef broth or milk before warming.

Makes: 10 servings
Serving size: 2 cups
Cost per recipe: \$13.87
Cost per serving: \$1.39

Nutrition facts per serving:

270 calories;
4.5g total fat; 1.5g saturated fat; 0g trans fat; 30mg cholesterol; 610mg sodium; 38g total carbohydrate; 3g dietary fiber; 6g total sugars; 0g added sugars; 22g protein; 0% Daily Value of vitamin D; 6% Daily Value of calcium; 15% Daily Value of iron; 10% Daily Value of potassium.

Source:

Brooke Jenkins,
Extension Specialist,
University of Kentucky
Cooperative
Extension Service

