



From the Ground Up

Bath County Agricultural Newsletter

November

Robert Amburgey

2023

*Bath County Extension Agent for Agriculture
and Natural Resources*

Cooperative Extension Service
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[LIKE US ON FACEBOOK:](#)
[BATH COUNTY AGRICULTURE](#)



PROGRAMS AVAILABLE:

**FOR MORE INFORMATION, YOU CAN CONTACT THE BATH COUNTY
EXTENSION OFFICE AT 674-6121**

**We are still asking you to take the time to do our survey We hope to have all
of your responses in by the first of December!**

**All of the County Extension Offices in the state are currently working on pro-
grams for the upcoming year. In fact we are currently working on a 4 year
plan of work.**

**To help us better plan programs that fit your needs, the University of Ken-
tucky has developed a very short survey to get the process started. There is
a QR code on the flyer in this newsletter. Please take a couple of minutes and
complete this survey so that we can better serve you.**

The direct link to the survey is:

go.uky.edu/serveKY





VETERANS APPRECIATION LUNCH

Sponsored by

BATH COUNTY FARM BUREAU

Friday - November 10, 2023

12:00 p.m. - 2:00 p.m.

**Bath County Extension Office
Under The Big Green Hoop Barn
Owingsville, KY**

**All Bath County Veterans of the U.S. Military
(War or Peace Time), and a guest are
invited to an appreciation drive-thru pick-up lunch
prepared by the
Bath County Cattleman's Association.
(Rib Eye Lunch)**

**Please RSVP by November 1, 2023
to Bath County Farm Bureau - 606-674-6335**

**Come and Join Us to Honor and Salute Your
Service and Sacrifice to Our Country**

KENTUCKY  
COOPERATIVE EXTENSION



- Kentucky resident?
- At least 18 years old?
- Care about your community?



HOW CAN WE serve you??

Take our ten-minute survey to help us develop programs addressing needs in your community. Scan the code above or visit:

go.uky.edu/serveKY

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



Contact your local Extension Office for a paper copy of the survey.

University of Kentucky presents 2023 Fall Crop Protection Webinar Series

Beginning Nov. 2, 2023, the University of Kentucky Martin-Gatton College of Agriculture, Food and Environment will present a series of four webinars covering field crop protection. Hosted through the Southern Integrated Pest Management Center, the webinars will feature UK extension pest management specialists discussing weed science, plant pathology and entomology topics. Continuing education credits for Kentucky pesticide applicators and Certified Crop Advisors will be available.

The Thursday morning webinars will take place via Zoom at 10 a.m. EST/ 9 a.m. CST, and pre-registration is required for each webinar. The webinars are open to agriculture and natural resource County extension agents, crop consultants, farmers, industry professionals, and others, whether they reside or work in Kentucky or outside the state.



Dr. Kiersten Wise

Webinar #1: *Do multiple corn fungicide applications pay?*

November 2, 2023

Registration: https://zoom.us/webinar/register/WN_CfQFt0dQSng5ifdnaSre7A



Dr. Carl Bradley

Webinar #2: *What have we learned from nearly two decades of research on soybean with foliar fungicides?*

November 9, 2023

Registration: https://zoom.us/webinar/register/WN_3SvKPhEDSSWcYhnUnLrvsQ



Dr. Travis Legleiter

Webinar #3: *Managing the offensive spread of weeds*

November 16, 2023

Registration: https://zoom.us/webinar/register/WN_SIOzGyibQiOk4A6pTRHGmw



Dr. Raul Villanueva

Webinar #4: *Occurrence of insect in field crops during two years of partial drought and heat wave*

November 30, 2023

Registration: https://zoom.us/webinar/register/WN_AqvCh08TQGCAJXvKxqdwFA

Turkey talk

Source: Jacquie Jacob, extension poultry project manager

It that time of year when talk turns to turkeys. Technically, there is only one breed of turkey, with several varieties, although many people incorrectly refer to these varieties as breeds.

Turkeys are raised only for meat. They are not raised for egg production, as with chickens, ducks and quail. As a result, turkeys do not produce very many eggs.

The most common type of commercial turkey raised in the United States is the Broad-Breasted White. It has a larger breast than the other varieties of turkeys.

The term heritage turkeys refers to naturally mating turkey breeds native to the Americas. These varieties date back to early Colonial times. They are Beltsville Small White, Bourbon Red, Jersey Buff, Narragansett, Royal Palm, Slate, Standard Bronze and White Holland. Heritage turkeys grow at a much slower rate than Broad-Breasted Whites. The result is a smaller bird but one with a more balanced dark-to-white meat ratio; a more intense, sometimes gamey flavor; and a thicker layer of fat surrounding the breast.

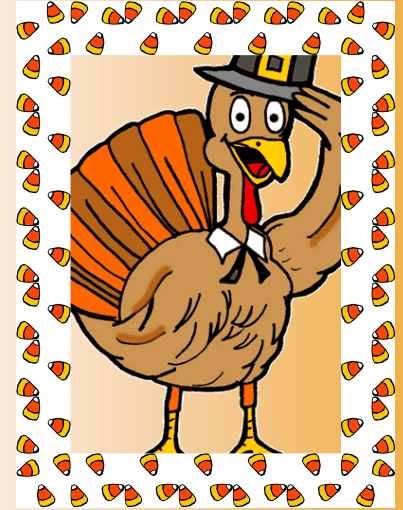
A young male turkey is called a Jake and a young female is called a Jenny, while a baby turkey is a poult. Older females are called hens and older males are called toms. Adult males are sometimes called gobblers.

Turkeys have brightly colored growths on their throat called caruncles and a flap of skin that hangs over their beak called a snood. They also have a wattle, which is a flap of skin under the beak. You will see all of these things turn bright red when a tom is upset or courting a female.

If you would like to enter your turkeys in poultry shows, purebred varieties are required. Choose one of the eight varieties recognized by the American Poultry Association in their Standard of Perfection. The Royal Palm turkey is primarily an ornamental variety, but any of the other varieties are well suited to the small flock.

As turkeys get older it is easier to tell the toms from the hens. Toms are typically larger overall than hens and have larger snoods and caruncles than the females.

There are two species of turkeys, both native to the Americas: the North American (*Meleagris gallopavo*) and the Ocellated (*Meleagris ocellata*) turkey. The North American wild turkey is the species from which all domesticated varieties of turkeys originated. The Ocellated turkey, sometimes called the Mexican turkey, is native to the Yucatan Peninsula of Mexico.



Raising wild turkeys is illegal in some states, including Kentucky. The prohibition includes domestic strains of wild birds. The law is meant to protect native populations.

The wild turkey was first domesticated by the Aztecs. Turkeys provided a source of protein and the feathers were used for decorative purposes. Very little genetic selection was used with these early domesticated turkeys. The explorers took these turkeys back to Europe with them.

After some early genetic selection in Europe, these turkeys were re-introduced into America with the first settlers. While the initial genetic selection of domesticated wild turkeys occurred in Europe, the different varieties were developed in the United States, with the possible exception of the White Holland.

Many options are available for those interested in starting a small flock of turkeys. If fast growth and good feed efficiency are important, the commercial strains of turkey are your best option. The Midget White, a smaller version of the Broad-Breasted White, is well suited for small farms.

If you are looking at raising heritage turkeys there are several varieties to choose from. The Bourbon Red was developed in Kentucky and is suitable for small flocks.

HAPPY THANKSGIVING!!



Timely Tips

Dr. Les Anderson, Beef Extension Professor, University of Kentucky

Spring-calving cow herd

- If you need to replace cows, consider buying bred heifers in some of the Kentucky Certified Replacement Heifer sales that are being held across the state this month.
- Extend grazing for as long as possible to decrease the amount of stored feed needed.
- Evaluate body condition of cows. Sort thin (less than body condition score 5) cows away from the cow herd and feed to improve their condition. Two and three-year olds may need extra attention now. These cattle can use the extra feed/nutrients.
- Dry cows in good condition can utilize crop residues and lower quality hay now (but don't let them lose any more body condition). Save higher quality feed until calving time. Keep a good mineral supplement with vitamin A available.
- Contact your herd veterinarian to schedule a pregnancy diagnosis for your cows if you have not already done so. Pregnancy diagnosis can also be accomplished using blood sampling. Several diagnostic labs will analyze the blood samples for pregnancy. Culling decisions should be made prior to winter feeding for best use of feed resources. Consider open, poor-producing, and aged cows as candidates for culling.
- A postweaning feeding period will allow you to put rapid, economical gains on weaned calves, keep them through the fall "runs" and allow you to participate in Kentucky CPH-45 sales. Consider this health and marketing program which is designed for producers which are doing a good job of producing high quality feeder calves.
- Replacement heifers require attention during the winter, too. Weaned heifer calves should gain at an adequate rate to attain their "target" breeding weight (2/3 of their mature weight) by May 1.

Fall-calving herd

- Continue to watch fall-calving cows. Catch up on processing of calves including identification, castration, and vaccinations.
- Cows that have calved need to go to the best pastures now! Help them maintain body condition prior to breeding in December.
- Vaccinate the cows while they are open and prior to the breeding season. Move cows to accumulated pasture or increase feed now. It is best to vaccinate cows 30 days before the breeding season begins.
- Start the breeding season in late November or early December for calving to begin in September. If you are using AI and/or estrous synchronization, get your supplies together now and schedule your technician.
- Don't forget Breeding Soundness Evaluations (BSE) on your bulls. Make final selection of replacement heifers now.

General

- Have your hay supply analyzed for nutritive quality and estimate the amount of supplementation needed. Consider purchasing feed now.
- Take soil tests and make fertility adjustments (phosphate, potash, and lime) to your pastures.
- This is a good time to freeze-brand bred yearling heifers and additions to the breeding herd.
- Graze alfalfa this month after a "freeze-down" (24 degrees for a few hours).
- Don't waste your feed resources. Avoid excessive mud in the feeding area. Hay feeding areas can be constructed by putting rock on geotextile fabric. Feed those large round bales in hay "rings" to avoid waste. Concrete feeding pads could be in your long-range plans.

2023 Kentucky Fencing School Agenda

- 7:30 Registration and Refreshments**
- 8:15 Welcome and Overview of the Day – Chris Teutsch, UK**
- 8:30 Fencing Types and Costs - Morgan Hayes, UK**
- 9:00 Fence Construction Basics – Eric Miller and Payton Rushing, Stay-Tuff**
- Perimeter fences vs. cross fences
 - Fencing options on rented farms
 - Proper brace construction
 - Line posts and fence construction
- 9:45 Break – visit with sponsors and presenters**
- 10:15 Electric Fencing Basics - Jeremy McGill, Gallagher**
- Proper energizer selection and grounding
 - Proper high tensile fence construction and wire insulation
 - Electric offset wires for non-electric fences
 - Underground wires and jumper wires
- 11:00 Innovations in Fencing Technologies - Josh Jackson, UK**
- Wireless fences, fence monitoring, fence mapping
- 11:30 Overview of Kentucky Fence Law - Clint Quarles, KDA**
- 12:15 Catered Lunch - visit with sponsors and presenters**
- 1:00 Hands-on Fence Building**
- Safety, fence layout, and post driving demo - Jody Watson and Tucker LaForce, ACI
 - H-brace construction - Jeremy McGill, Gallagher & Eric Miller and Payton Rushing, Stay-Tuff
 - Knot tying, splices, and insulator installation - Jeremy McGill, Gallagher & Eric Miller & Payton Rushing, Stay-Tuff
 - Installation of Stay-Tuff Fixed Knot Fence - Eric Miller and Payton Rushing, Stay-Tuff
 - Installation of High Electrified Tensile Fencing - Jeremy McGill, Gallagher
- 4:30 Questions, Survey and Wrap-up**



**Organized and Sponsored by the Kentucky Forage and Grassland Council,
UK Cooperative Extension Service, and the Master Grazer Program**

This program is designed for producers and agricultural professionals to learn the newest fencing methods and sound fencing construction through a combination of classroom and hands-on learning

WHEN: November 7-Scott County, KY
November 9-Caldwell County, KY

WHERE: Scott County Extension Office
1130 Cincinnati Road
Georgetown, KY 40324

Kentucky Soybean Board Office
1000 Highway 62 West
Princeton, KY 42445



COST: \$35/participant -- includes notebook, refreshments, safety glasses, hearing protection, and catered lunch

Registration DEADLINE: 1 week prior to workshop

ONLINE Registration with Credit Card:

___ Georgetown, KY [Register for KY Fencing School in GEORGETOWN](#)

___ Princeton, KY [Register for KY Fencing School in PRINCETON](#)



Registration by U.S. Mail: Christi Forsythe
UK Research and Education Center
P.O. Box 469
Princeton, KY 42445

Name: _____

Street: _____

City: _____ State: _____ Zip code: _____

Email: _____ Cell Phone: _____

Number of participants _____ x \$35 per participant = _____ **Total Cost**



Make CHECKS payable to: KFGC

For more information contact Krista Lea at 270-625-0712 or Christi.Forsythe@uky.edu

2023 Kentucky Fencing Schools





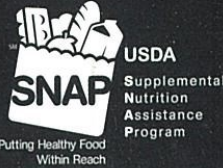
University of Kentucky
College of Agriculture,
Food and Environment
Cooperative Extension Service



Hot Turkey Salad



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



This work is supported by the Expanded Food and Nutrition Education Program from the USDA National Institute of Food and Agriculture.



Hot Turkey Salad

- 1 tablespoon vegetable oil
- 1 teaspoon garlic powder
- 1 teaspoon black pepper
- 1 can (10 ounces) low-sodium cream of chicken soup
- 1 cup fat-free mayonnaise
- 3 cups cooked and shredded wild turkey meat
- 1 cup chopped celery
- 1 cup fresh sliced mushrooms, or 1 (8 ounces) can no-salt-added mushrooms, drained
- 1 cup grated cheddar cheese
- 1 cup sliced almonds
- 12 toasted whole-wheat buns

To cook turkey breast, preheat oven to 325 degrees F. Add vegetable oil to a roasting pan. Place turkey breast in roasting pan. Season meat lightly with

garlic powder and black pepper. Cover with lid or aluminum foil. Cook at 325 degrees F until internal temperature is 165 degrees, about 1 1/2 to 3 1/2 hours for 4 to 8 pounds of meat. Let meat cool in pan for 15 minutes before shredding. Mix cream of chicken soup with mayonnaise. Add turkey, celery, mushrooms, cheese, and almonds. Stir until well mixed. Spray a 2-quart casserole dish with cooking spray. Spread turkey mixture in dish. Bake 30 to 40 minutes at 350 degrees F. Serve on toasted buns.

Yield: 12 servings

Adapted from: "Conservation Officer's Cooking T.I.P.s," The Indiana Conservation Law Enforcement Officers.

Nutrition Facts

12 servings per recipe
Serving size 1 sandwich (112g)

Amount per serving
Calories 160

% Daily Value*

Total Fat 7g	9%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 420mg	18%
Total Carbohydrate 11g	4%
Dietary Fiber 1g	4%
Total Sugars 2g	
Includes 0g Added Sugars	0%
Protein 13g	
Vitamin D 0mcg	0%
Calcium 130mg	10%
Iron 1mg	6%
Potassium 204mg	4%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.