



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



## Adair County Beef & Forage Field Day

# August 22, 2019

# 10:00 am CT

- Join us on August 22<sup>nd</sup> at 10:00 am at Cool Springs Creek Farm owned by Guy & Aline Babin. We have a great Field Day planned with beef topics including **freeze branding**, **remote delivery of antibiotics**, and **pelvic measuring heifers**. We will also spend some time discussing forage topics including the new **Lacefield Max Q fescue** and **May nitrogen applications**, both of which are being researched on the hosting farm.
- Cool Springs Creek farm is located just off **Old Gradyville Road** on **269 Paul Coomer Road**. Signs will be posted.
- Please help us plan for lunch by calling 270-384-2317 or send a text to 270-634-1105.



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

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.

LEXINGTON, KY 40546



Disabilities  
accommodated  
with prior notification.



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**Cooperative Extension Service**

Adair County  
409 Fairground Street  
P.O. Box 309  
Columbia KY 42728  
Phone: 270-384-2317  
Fax: 270-384-9167  
<http://adair.ca.uky.edu>

# AGRICULTURE & NATURAL RESOURCES

## AUGUST 2019



**2019 CAIP Cost-Share**  
(County Agricultural Investment Program)  
**Applications available:**  
**August 12 – August 30, 2019**  
Adair County Extension Office  
409 Fairground Street  
Columbia KY

The Kentucky Agricultural Development Board recently approved \$187,000 in Agricultural Development Funds for the 2019 Adair County CAIP program (**County Agricultural Investment Program**) to be administered by the Adair County Cattlemen's Association.

This program is a 50% cost-share program with a maximum funding of \$1,500 per farm operation. CAIP is designed to provide farmers with incentives to allow them to improve and diversify their current production practices.

Producers who received funds in the 2018 CAIP program for Adair County are ineligible to receive funds for the 2019 CAIP based on the "Every Other Year" policy established by the county.

Applications for the program will be available August 12 – August 30, 2019 at the County Extension Office.  
For more information call 270-384-2317.

**2019 YAIP Cost-Share**  
(Youth Agricultural Incentives Program)  
**Applications available:**  
**August 12 – August 30, 2019**  
Adair County Extension Office  
409 Fairground Street  
Columbia KY

The Kentucky Agricultural Development Board recently approved \$30,000 in Agricultural Development Funds for the 2019 Adair County YAIP program (**Youth Agricultural Incentives Program**) to be administered by the Adair County Cattlemen's Association.

The Youth Agricultural Incentives Program was established to facilitate a growing need for a specialized program that would benefit youth actively engaged in agriculture. The focus of the program will be on youth developing agriculture projects, as well as strengthening partnerships with school ag programs, Cooperative Extension, and 4-H/FFA organizations.

Applications for the program will be available August 12 – August 30, 2019 at the County Extension Office.

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LEXINGTON, KY 40546



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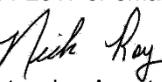
## PARTICIPATION IN CAIP

The (County Agriculture Investment Program) requires a minimum of one (1) educational component related to farm management, production, best management practices or marketing. Examples of types of sessions include workshops, seminars, field days, university sanctioned on-line courses, webinars, etc.

**NOTE: Educational Requirement for CAIP is extension sanctioned and a County Extension Agent must sign off on the education certification form.**

The Cooperative Extension Service continuously provides educational meetings that fulfill the CAIP educational requirement. Be sure to watch the local newspapers for meeting advertisements, listen the local radio stations for announcements, and pay close attention to the digital sign at the Extension Office for up-to-date announcements of all meetings. As always, you can call the County Extension Office at 270-384-2317 and inquire of educational meetings.

For information on any of the educational programs, call the Adair County Extension Office at 270-384-2317 or email [nick.roy@uky.edu](mailto:nick.roy@uky.edu)

Nick Roy   
County Extension Agent  
For Agriculture & Natural Resources

# Kentucky State Fair

## August 15-25, 2019

### Louisville KY

## Rinse & Return Program

### August 27, 2019

### 9:00 am – 11:00 am

**Adair County Extension Office  
409 Fairground Street in Columbia**

The Rinse and Return Program is a voluntary, cooperative program provided by the Adair County Cooperative Extension Service and Kentucky Department of Agriculture.

This program allows for the proper recycling of pesticide containers. This reduces the amount of material entering the landfill or being disposed of by other means. Some of the end products include drainage pipe, highway sign posts, underground utility conduit, and wire/cable spool flanges.

To participate, containers should be triple rinsed, labels and lid removed, and brought to the Extension Office between the hours of 9:00 am and 11:00 am on August 27<sup>th</sup>. For more information, contact the Extension Office at 270-384-2317.

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# IT'S A BIRD! IT'S A PLANE! NO, It's a drone spraying a UK Research Plot!

This past Spring, many grain producers were excited to hear of a new business offering fungicide application services for their crops. Traditionally, helicopters were hired to spray corn fields with fungicides when the threat of disease arose. However, due to the limited acres of corn locally compared to the corn-belt region, pilots were often leaving our area before our crops were ready or arriving after fungicides would be effective.

The new business has also offered Extension the opportunity to provide localized research on the effectiveness of fungicide studies for farmers to consider. The Adair County Cooperative Extension Service has teamed up with Green and Taylor County to conduct three research plots (one in each county).

Working with UK Plant Pathologist Dr. Keirsten Wise, these research plots are being conducted in a highly scientific manner and will evaluate grain yield, test weight, disease occurrence, and lodging differences between fungicides treated on non-treated corn. Results will be available for grain crop meetings this winter.



Drone preparing for a flight operated by Trey Spinks.



Drone receiving a refill of fungicide by Ronnie Spinks.



*Drone in action spraying a research plot in a corn field grown by Chad Brown and Jr. Brown*

## USDA Will Require Most Cattle to Have Electronic Ear Tags

*Switch to RFID Tags Intended to Strengthen U.S. Animal Traceability System*

**By Sean Southard**

Frankfort, KY - The federal government will require most Kentucky cattle to bear a radio frequency identification (RFID) tag in the next few years, the Kentucky Office of the State Veterinarian has announced.

"By 2023, only RFID tags will be considered official identification," State Veterinarian Robert C. Stout said. "The U.S. Department of Agriculture is requiring the RFID tags and phasing out metal tags to improve our ability to trace animal movement quickly and efficiently in the event of a livestock disease outbreak. A strong traceability system is absolutely essential to maintaining open overseas markets for Kentucky and U.S. cattle."

"The Kentucky Department of Agriculture will work with producers and industry organizations to help with a speedy and orderly transition to RFID ear tags," Agriculture Commissioner Ryan Quarles said. "In the weeks and months to come, we will be speaking to industry groups and passing out informational materials to help producers make the switch. As we get updates from USDA, we will pass them along to Kentucky producers."

"We appreciate the Kentucky Department of Agriculture for being proactive in getting the word out about this important cattle identification transition," said Dave Maples, executive director of the Kentucky Cattlemen's Association. "The transition from metal to RFID tags will strengthen the traceability system by providing information faster and protecting our markets in the event of a disease outbreak."

### **The timeline for completing the transition to RFID tags is as follows:**

- Dec. 31, 2019 - Free metal National Uniform Ear Tag System tags no longer will be provided by USDA and KDA. Producers and markets may purchase and apply metal tags in 2020.
- Jan. 1, 2021 - USDA no longer will approve production or application of metal tags.
- Jan. 1, 2023 - RFID ear tags will be required for beef and dairy cattle and bison moving interstate.

**Animals that will require official, individual RFID tags include:**

- Beef cattle and bison that are sexually intact and 18 months or older;
- Beef cattle and bison used for rodeo or recreational events (regardless of age);
- Beef cattle and bison used for shows or exhibitions;
- All female dairy cattle; and
- All male dairy cattle born after March 11, 2013.

Cattle not being moved off the farm will not be required to have an RFID tag.

"In effect, all cattle presented for sale at Kentucky livestock markets will be considered to be moving interstate," Dr. Stout said. "All animals requiring official ID will be required to have an RFID tag."

A premises identification number (PIN) is required to purchase official ID tags. To get a PIN, contact Rayna Warford, the KDA's animal disease traceability coordinator, at rayna.warford@ky.gov or (502) 782-5905.

For more information, contact Rayna Warford or email USDA at traceability@aphis.usda.gov.

## Strawberry Production Meetings

Find yourself looking for a U-Pick strawberry patch each Spring?

If so, you are likely finding yourself driving an hour to pick the tasty fresh ripe fruit. Strawberries are in high demand and supply seems to be minimal. Conservative estimates for returns per acre are around \$5,000 per acre. Strawberries require a lot of planning and crop knowledge for successful production.



To help growers who may be interested in beginning or growing their strawberry production, a set of two educational meetings will be held on September 5<sup>th</sup> and September 19<sup>th</sup> at the Adair County Cooperative Extension Service at 5:30 pm.

Multiple speakers from the University of Kentucky will share their expertise via web broadcast. There is no participation fee for these classes. For more information, contact the Adair County Cooperative Extension Service at (270) 384-2317.



## Green Bean Bundles

- 1 pound** fresh green beans  
**¼ teaspoon** black pepper  
**12 slices** turkey bacon  
**2 tablespoons** unsalted butter
- 2 cloves** garlic, minced  
**½ teaspoon** ground cinnamon  
**¼ teaspoon** allspice

- 1. Preheat** oven to 400° F.  
**2. Remove** ends and strings from beans. Wash and dry beans thoroughly and season with black pepper.  
**3. Bundle** together 5-8 beans and wrap with a strip of turkey bacon to hold them together.  
**4. Lay** each bundle, seam side down in a large
- baking dish. In a small saucepan, heat butter, garlic, cinnamon and allspice over low heat, whisking until butter is melted.  
**5. Brush** the mixture over the top of each green bean bundle with a pastry brush.  
**6. Cover** with foil and bake for 35 minutes.
- 7. Remove** foil and bake for 15 additional minutes, until bacon is crisp.

**Yield:** 12 bundles  
**Nutritional Analysis:**  
60 calories, 5 g fat, 2 g saturated fat, 20 mg cholesterol, 170 mg sodium, 3 g carbohydrate, 1 g fiber, 1 g sugar, 3 g protein.



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

## Kentucky Green Beans

**SEASON:** June to September

**NUTRITION FACTS:** One-half cup of unseasoned green beans has 15 calories, is low in fat and sodium, and provides fiber, vitamin A, and potassium.

**SELECTION:** Choose slender, firm, smooth, crisp beans with slightly velvet-like pods and a bright color. Beans should be free of blemishes and have small seeds.

**STORAGE:** Beans should be stored unwashed in plastic bags in the refrigerator crisper for 3 to 5 days. Wash just before preparation.

**Source:** [www.fruitsandveggiesmatter.gov](http://www.fruitsandveggiesmatter.gov)

**PREPARATION:** Wash and remove stems and strings. Cook by steaming in a small amount of water, until tender-crisp, about 5 to 8 minutes. They can be cooked directly in soups or stews. Green beans go well with seasonings such as chives, dill, marjoram, mint, oregano, thyme, lemon, mustard, or onion.

### GREEN BEANS

#### Kentucky Proud Project

County Extension Agents for Family and Consumer Sciences  
University of Kentucky, Nutrition  
and Food Science students  
July 2012

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## Watermelon Tomato Salad

**5 cups** seeded watermelon cubes (¾ inch)  
**3 cups** of cubed tomatoes (¾ inch)  
**¼ teaspoon** salt  
**1** small red onion, quartered and thinly sliced

**¼ cup** red wine vinegar  
**2 tablespoons** extra virgin olive oil  
**1 teaspoon** black pepper  
**6** lettuce leaves

**Directions:** **Combine** watermelon and tomatoes in a large bowl.

**Sprinkle** with salt; toss to coat. Let stand 15 minutes.

**Stir** in onion, vinegar, and oil.

**Cover** and chill 2 hours.

**Serve** chilled on lettuce leaves, if desired.

**Sprinkle** with cracked black pepper to taste.

**Yield:** Makes 6, 1½ cup servings

**Nutritional Analysis:** 100 calories, 5 g fat, 2 g protein, 18 g carbohydrate, 0 mg cholesterol, 105 mg sodium.

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



## Kentucky Watermelon

**SEASON:** July to September.

**NUTRITION FACTS:** Watermelons are low in calories (92 calories for one two-thirds cup serving) and very nutritious. They are high in lycopene, a powerful antioxidant. They are also high in vitamin C, vitamin A, and potassium.

**SELECTION:** Choose melons with a well-rounded shape and smooth surface. The underside should be creamy yellow. The flesh should be deep red with mature, dark seeds. Also look for yellow-fleshed and seedless melons.

**STORAGE:** Cut melon should be stored in the

**Source:** [www.fruitsandveggiesmatter.gov](http://www.fruitsandveggiesmatter.gov)

refrigerator and covered with plastic for two to three days. Uncut melon will keep in a cool place for up to two weeks.

**PREPARATION:** Melons should be washed with soap and water before cutting. The flavor of a watermelon is best when served cold and raw.

### WATERMELON

#### Kentucky Proud Project

County Extension Agents for Family and Consumer Science  
University of Kentucky, Nutrition  
and Food Science students, fall 2009  
**May 2010**

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