

# CASEY COUNTY AG NEWS

September 2023



#### AGENT NOTES

#### CASEY COUNTY COOPERATIVE **EXTENSION SERVICE**

1517 S Wallace Wilkinson Blvd Liberty, KY 42539

606-787-7384

casey.ca.uky.edu



Our office will be closed on September 4th in observance of Labor Day. We will return on September 5th.

Kelsey Marcum

Kelsey Marcum Casey County Agriculture & Natural Resources Extension Agent

MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT

Cooperative Extension Service



## UPCOMING EVENTS

#### Beef Quality and Care Assurance Training

September 19th 9:00am September 20th 5:00pm **Casey County Extension Office Educational Building** -(())--((())= **Casey County Cattlemen's Meeting** September 14th 6:30pm **Casey County Extension Office Educational Building** Call to register, 606-787-7384 `\uul\_\_\_\_`(uul\_\_\_\_`(uul\_\_\_\_`(uul\_\_\_\_` -((())-**Emergency Preparedness Workshop** Led by McCreary County FCS Agent, Leah VanMeter Cardwell September 18th 11:00am **Casey County Extension Office Educational Building** Call to register, 606-787-7384 -((())\_\_\_\_\_((())\_\_\_\_\_\_)= **Casey County Junior Cattlemen's Meeting** September 18th 5:00pm **Casey County Extension Office Educational Building** Wear closed-toed shoes and dress appropriately for the weather. (())

#### **Beef Bash**

September 21st Registration Opens: 1:30pm Program Starts: 2:00pm C. Oran Little Research Center 1051 Midway Rd Versailles, KY Tickets are \$15 and include meal. Visit with:

KY Ag Leaders UK Personnel and Admin KCA Leadership and Staff Commercial Exhibitors Research Demonstrations Educational Exhibits

Register by searching "Beef Bash 2023" on Eventbrite.com

**Apple Festival** September 21st-23rd

#### **Rinse and Return Recycling**

September 25th 1:00-2:00pm Casey County Extension Office

The Rinse and Return Program is a voluntary, cooperative program sponsored by the Kentucky Department of Agriculture and the Agri-Business Association of Kentucky (ABAK). Other partners include the University of Kentucky Cooperative Extension Service, which helps coordinate the Program on a county level, Farm Bureau, the U.S. Department of Agriculture's Natural Resources Conservation Service and the local conservation districts, and the Ag Container Recycling Council. Due to the materials previously held by these pesticide containers they cannot be recycled with your ordinary household plastics. This program allows for the proper recycling of these pesticide containers. This reduces the amount of material entering the landfill or being disposed of by other means.



#### Lake Cumberland Area Wildlife Management Series Managing Whitetail Deer

September 25th 6:00pm EST Hal Rogers Regional Fire Training Center 49 Saddlebrook Dr. Somerset, KY There will be a meal provided. Call to register, 606-787-7384 \*This program qualifies for CAIP education.\*



**Casey County Agriculture Services Night** 

September 28th 6:00pm EST Casey County Extension Office Educational Building

This meeting is offered by the Casey County Extension Service and the Casey County USDA Service Center. Come learn about services that are offered in the county for those involved in agriculture. There will be a meal provided.

> Call to register, 606-787-7384 \*This program qualifies for CAIP education.\*

Hunter Education September 30th 8:00am - 3:00pm Casey County Extension Office Educational Building Attendees must register online at: <u>https://app.fw.ky.gov/edcourse/courseevent.aspx?ceid=1339</u> \*Participants must have their own transportation to the range.\*



#### Farm Rescue & Safety Day

September 30th

9:00am

Central KY Ag Expo Center

Farmers and community members are welcome to attend this training.

Lunch will be provided by Casey County Cattlemen's Association and Casey County Farm Bureau.

For more information contact Brandon Long, 606-706-8608



**New Shared-Use Equipment Rental** 

Portable Head Chute

Cost: \$35/day Call the Casey County Extension Office for more information and to rent. ~`(())**,**\_\_\_\_ ~`(*(*),-----An equal opportunity organization **CASEY COUNT** How can we serve you? Take a ten-minute survey to help us develop programs addressing needs in our community. go.uky.edu/serveKY

## PREVENTING & MANAGING FALL PESTS IN YOUR HOME

Source: Jonathan Larson, UK Entomology Assistant Professor of Extension

As temperatures go down this fall, you may notice more insects around your home. Insects often retreat indoors to escape the cooler temperatures as a part of their overwintering strategy.

As pests mistake your home for a heated pile of rocks, you may see hundreds, even thousands, of insects around your home this fall and winter. The most common autumn home invaders you may see are multicolored Asian ladybeetles and the brown marmorated stink bug. Brown marmorated stink bugs tend to be the first invader with the multicolored Asian lady beetle following about a month later. The lady beetle is sometimes called the Halloween beetle for its coloration and the fact that people usually start to notice them in October.

While cooler temperatures have begun, you still have ways to pest-proof your home before pests make their mass exodus to warmer hideaways.

Inspect the exterior of the property and look for gaps in windows and doors, holes in screens, openings in caulk or other sealants and fix them. Without these easy entry points, insects have a tougher time coming inside.

Pesticide applications on the outside of the home may also provide some relief but timing is crucial. When using pesticides, focus on doors, windows, utility openings and banding around the foundation. Make sure to check the label of the pesticide to make sure you can apply it to the necessary areas.

Since the primetime for pesticide application has passed, if you see clusters of pests on the exterior of your home, you may also spray them with soapy water to kill them before they start squeezing their way inside.

Once the pests have come into your home, it is best to manage them simply by vacuuming or sweeping them up for disposal. Interior pesticide applications are usually unnecessary, especially "bug bomb" type applications which usually don't reach the hiding spots of overwintering pests.

### KY HUNTING SEASONS

#### Bear (Chase-Only)

Sept. 9-30

Squirrel

Aug. 20 - Nov. 11

#### Deer

Archery: Sept. 3 - Jan. 16 Youth/Senior Crossbow: Sept. 3 - Jan. 16

#### Fall Turkey

Archery: Sept. 3 - Jan. 16

#### Non-Waterfowl Migratory Birds

Dove: Sept. 1 - Oct. 26 Virginia & Sora Rail: Sept. 1 - Nov. 9 Purple & Common Gallinule: Sept. 1 - Nov. 9 Crow: Sept. 1 - Nov. 7 Snipe: Sept. 20 - Oct. 29

#### Waterfowl

Early Teal & Wood Duck: Sept. 16-20 Teal: Sept. 16-24 Sept. Canada Goose (Eastern Zone): Sept. 16-30

Refer to the Fall Hunting & Trapping Guide for all rules and regulations. <u>https://fw.ky.gov/Hunt/Documents/</u> <u>huntingguideentire.pdf</u>

### **Casey County Farmers Market** Every Thursday, May through September. Casey County Bank

### From the Woods Today Zoom

Every Wednesday at 11:00am A weekly internet show co-hosted by Renee Williams and Billy Thomas with UK Forestry and Natural Resources Extension.

#### September Herbicide Weed Control

White Heath Aster Chicory Common Milkweed Multiflora Rose Red Sorrel Trumpetcreeper

Refer to AGR-207 for herbicide recommendations or call us for more information.

#### Horticulture Webinar Wednesdays

Every Wednesday at 12:30pm A weekly discussion for garden geeks about anything horticultural! There will be zoom lessons, gardening talks and some shenanigans. This is for noncommercial gardeners! Find more on Facebook!

## KENTUCKY BAKED DOVE BREAST

#### **Ingredients:**

12 dove breasts, cleaned 2 cups buttermilk 3/4 teaspoon salt 1/4 teaspoon pepper 1 1/2 teaspoons smoked paprika 1 tablespoon vegetable oil 2 medium apples, diced 1 large onion, diced 2 celery stalks, sliced 1 cup orange juice



#### **Directions:**

In a covered container, soak the dove breasts in buttermilk overnight in the refrigerator. Remove breasts and discard buttermilk. Pat breasts dry with a paper towel. Preheat the oven to 350 degrees Fahrenheit. Combine salt, pepper, and smoked paprika and stir. Rub mixture into breasts. Place breasts in a shallow greased baking dish and brush with oil. Add diced apples, onions, and celery. Add a half cup of water to the pan and cover tightly. Bake for one hour and 15 minutes. After 45 minutes, pour the orange juice over breasts and baste.

#### Notes:

Removing skin before cooking can lower fat content. This might also reduce "wild" flavor.

Nutrition facts per serving: 320 calories; 17g total fat; 4.5g saturated fat; 0g trans fat; 130mg cholesterol; 370mg sodium; 15g carbohydrate; 2g fiber; 11g sugars; 28g protein; 0% Daily Value of vitamin D; 4% Daily Value of Calcium; 40% Daily Value of Iron; 10% Daily value of Potassium