

CASEY COUNTY AG NEWS

JANUARY 2025

Agent Notes

The office will re-open from Christmas break on January 2nd. We will also be closed on January 20th for MLK Jr Day.



We have a lot of new programs coming up for 2025. Check it all out in the newsletter and be sure to call us to register for any of those events.

A handwritten signature in cursive script that reads "Kelsey Marcum".

Kelsey Marcum
Casey County Agriculture &
Natural Resources Agent



Martin-Gatton
College of Agriculture,
Food and Environment

CASEY COUNTY COOPERATIVE EXTENSION SERVICE



1517 S Wallace Wilkinson Blvd
Liberty, KY 42539



606-787-7384



casey.ca.uky.edu

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

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Lexington, KY 40506



Disabilities
accommodated
with prior notification.

Upcoming Events

Call 606-787-7384 to register.



Private Applicator Pesticide Training

January 7th at 10:00am

January 9th at 4:00pm

Casey Co. Extension Office Educational Building



Casey County Cattlemen's Meeting

January 9th at 6:30pm

Casey County Extension Office Educational Building

Speaker: Micah Thomas, Purina Animal Nutrition

A meal will be provided.

Qualifies for CAIP Education.



Casey County Jr Cattlemen's Meeting

January 14th at 6:00pm

Casey County Extension Office

Refreshments will be provided.



Casey County Extension District Board Meeting

January 15th at 8:30am

Casey County Extension Office



Commercial Produce Growers Meeting

January 21st at 9:30am
Evona Fire Department

Speakers:

Dr. Gauthier, UK Extension Plant Pathologist
Dr. Bessin, UK Extension Vegetable Entomologist



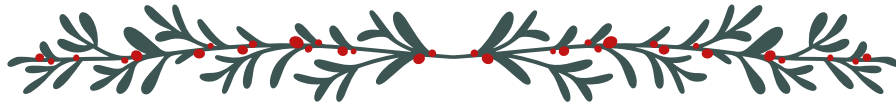
Living On a Few Acres:

Turning Your Backyard Into a Homestead

January 27th at 2:00pm

Casey Co. Extension Office Educational Building
Is homesteading for me? What resources are there?
How do I decide what I would like to do?

We will cover these common questions and more at our first meeting.
Participants that register and attend this meeting will receive 3 free soil samples.



Breakfast and Summer Sausage Making

Jan. 30th and Feb. 6th at 6:00pm

Casey Co. Extension Office Educational Building

Cost: \$20/person or \$25/couple

Limited class size, first come, first served.

Registration is required to attend.

Participants must attend both sessions to make and take home their sausage.



Kentucky Fruit & Vegetable Conference

January 6th and 7th

Marriott Griffin Gate Golf Resort & Spa

Lexington, KY



KY Cattlemen's Association Convention

January 16th and 17th

Owensboro Convention Center

3RD ANNUAL EQUINES AND ENDOPHYTES WORKSHOP

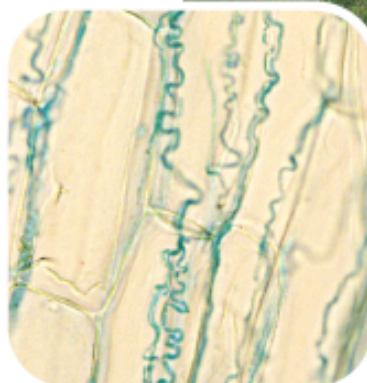


January 29, 2025
10 am - 2 pm; lunch provided

Fayette County Extension Office
1140 Harry Sykes Way
Lexington, KY 40504

\$40 | Advanced Registration
required | Includes lunch and
educational materials

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



<https://eew25.eventbrite.com>

New Program and Speakers!



 **Qualifies for CAIP Education**

BEEF MANAGEMENT WEBINAR SERIES

If you are interested and would like to be registered send an email to dbullock@uky.edu with Beef Webinar Series in the Subject and your name and county in the message to receive a Zoom link and password. You will receive an invitation and password the morning of the presentation.

November

12

~~Shooting the Bull - A Special Day for your Beef~~
~~Related Questions~~

Updates and Roundtable discussion with UK Specialists

December

10

~~Winter Feeding Strategies for Short~~
~~Hay~~

Dr. Lauren Stewart, Professor, University of Georgia

January

14

Important Traits for Bull Selection in Kentucky

Dr. Matt Spangler, Professor, University of Nebraska

February

11

Marketing Opportunities for the Spring

Dr. Kenny Burdine, Professor, and Kevin Laurent, Extension Specialist, University of Kentucky

March

11

Preparing for a Successful Spring Breeding Season

Dr. Les Anderson, Extension Professor, University of Kentucky

April

8

Health Update and Internal Parasite Field Study Results

Dr. Michelle Arnold, Extension Veterinarian, and Dr. Jeff Lehmkuhler, Extension Professor, University of Kentucky

✓ Qualifies for CAIP Education

FREEZER BEEF SHORT COURSE

JANUARY 13TH, 2025

FAYETTE COUNTY EXTENSION
OFFICE

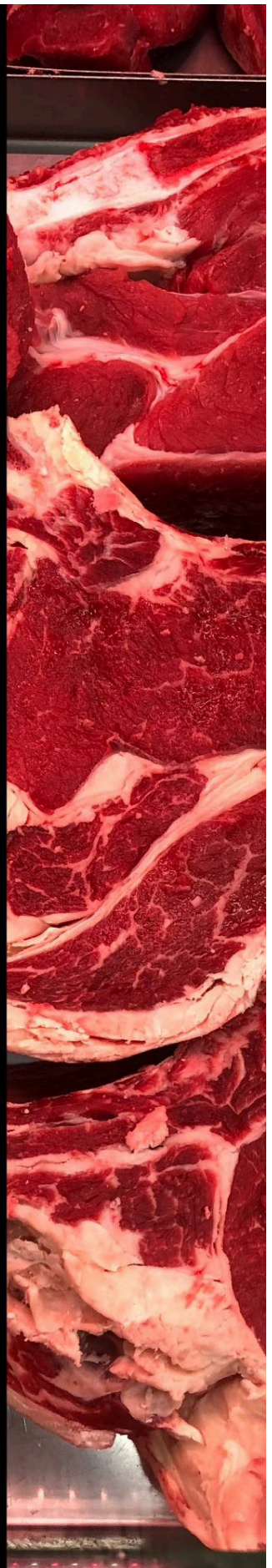
REGISTRATION AT 8:00 AM

PROGRAM STARTS AT 8:30 AM

TOPICS

- Forages and Nutrition
- Marketing and Economics
- Sampling and Taste Testing
- Creating a Brand
- Meat Processing Basics and Demonstration

Spaces are limited. To register email maggie.ginn@uky.edu.



✓ Qualifies for CAIP Education

Start the Year Right With Good Recordkeeping Practices

Sources: Steve Isaacs, UK Extension Agricultural Economist

Record-keeping is not everyone's favorite activity, but with a little time, patience and a commitment to get it done, your financial life will be more peaceful.

Record-keeping tasks don't have to be difficult. Think of it as a way to keep track of your operation that will help you make better long-term decisions.

You can use a ledger book or a computer—whatever helps you maintain consistency. Software programs can help you make sense of your data.

Software has become more user-friendly over time, and while it may not make the record-keeping process fun, it could help you see the overall picture of your operation. Some programs track purchases and how you use each item on a particular enterprise or field. You'll be able to keep track of repair and maintenance records for specific farm equipment and produce balance sheets, income statements and cash flow budgets.

For many livestock operations, a good time to start keeping records is when your veterinarian comes to check your animals. Vets usually charge per head, so that data can help you develop a list of animals that need attention. You can use the same data to develop health histories of your animals, which will lead to more informed exams and diagnoses in the future.

Make record-keeping a team effort for your family. Sit down and work on the records and budget together. Perhaps one person can read the information while another person types it into the software program or writes it in the ledger book. You won't become overwhelmed if you do a little bit each day and don't save it all up for the end of the year. Year-end procedures also can feel more satisfying if you've done the work throughout the year. You can generate year-end reports with a few simple clicks and not have to sort through stacks of bills lying around the home or office.

The University of Kentucky College of Agriculture, Food and Environment's Department of Agricultural Economics has several tools online that could help with budgeting and decision-making. Visit <https://agecon.ca.uky.edu/budgets> to see what is available.

Duck and Potatoes



Servings: 6

Serving Size: 3 ounces meat, one potato, 1/2 cup vegetable

Ingredients:

- 1 wild duck, cleaned
- 1 unpeeled apple, cut in half
- 3 to 4 cups water
- 1/8 teaspoon salt
- 1/8 teaspoon pepper
- 4 large potatoes, diced
- 3 carrots, peeled and sliced
- 1 large onion, diced
- 2 teaspoons ground sage

Directions:

Place whole duck and apple in a 5-quart kettle with 3 to 4 cups of water. Cover. Boil for 30 minutes. Place duck in 15×10 baking dish, add 2 cups liquid from boiled duck. Season with salt and pepper. Cover. Bake at 350 degrees Fahrenheit for 45 minutes. Add potatoes, carrots, onion, and sage. Bake 45 minutes to 1 hour longer or until duck and potatoes are tender. (The internal temperature of the duck should reach 165 degrees Fahrenheit at the leg joint.) If necessary, add water to keep liquid on duck and potatoes.

Nutrition facts per serving: 600 calories; 29g total fat; 10g saturated fat; 0g trans fat; 150mg cholesterol; 190mg sodium; 46g carbohydrate; 6g fiber; 7g sugar; 38g protein; 0% Daily Value of Vitamin D; 4% Daily Value of Calcium; 60% Daily Value of Iron; 30% Potassium