

Casey County Ag News

July 2025

Hello Casey County Producers,

I am writing to inform you that I will be transferring to the Taylor County Extension Office with my last day in Casey County being July 31st. I cannot describe how honored I have been to serve as your Agriculture and Natural Resources Agent. My time here has been so fulfilling, and I have made many friendships. While my role has been to provide education, this county has taught me more than I could have ever imagined. I appreciate y'all for taking a chance on me and supporting me when I started in this career, I can't fathom what my life would be like without this job. This has not been an easy decision, and it is very bittersweet for me. I will miss y'all tremendously and there will always be a place for my Casey Countians in my heart. This move is what is best for my family, and I am looking forward to the opportunity of serving my home county.

I wish the absolute best for Casey County. Over the last four years this place has become my second home, and I look forward to seeing it continue to grow and thrive. Please come by and visit me at the office before I leave or give me a call.

Thank you for everything,



Kelsey Marcum
Casey County Agriculture & Natural Resources Agent



CASEY COUNTY COOPERATIVE EXTENSION SERVICE



1517 S Wallace Wilkinson Blvd
Liberty, KY 42539



606-787-7384



casey.ca.uky.edu

July Herbicide Weed Control

Pigweed	Jimsonweed
Aster	Marshelder
Cocklebur	Horsenettle
Hemp Dogbane	Milkweed
Maypop Passionflower	Perilla Mint
Arrowleaf Sida	Ragweed
Bitter Sneezeweed	Tall Ironweed

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

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



Disabilities
accommodated
with prior notification.

Upcoming Events

Call 606-787-7384 to register.



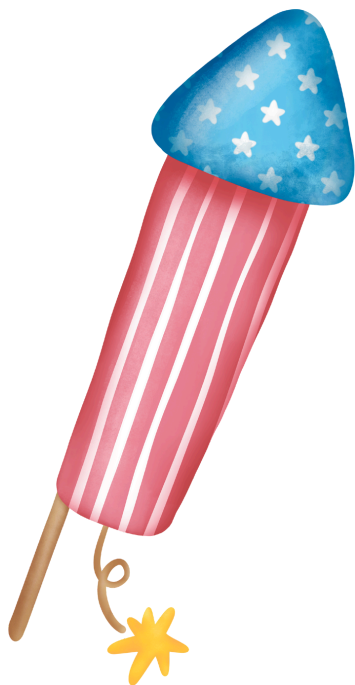
Casey County Farmers Market

Every Thursday, 4:30-7:00pm

Casey County Food Pantry

Interested in becoming a vendor?

Apply at the extension office!



Green River Beekeepers Meeting

July 17th at 7:00pm

Taylor Co. Extension Office

Casey County Fair

July 19th - 26th

Basics of Canning

July 22nd at 6:00pm

Join us to learn how to preserve
your own food through canning!



Library Garden Harvest Class

July 24th at 5:00pm

Casey Co. Public Library

Garden Bites: A Crop-Focused Gardening Series

July 29th at 2:00pm

Casey Co. Extension Office



YOU ARE INVITED TO JOIN US ON A **TWILIGHT TOUR**

WHEN

JULY 7, 2025

WHERE

JOSH MARTIN FARMS

336 BYRD RIDGE ROAD, LIBERTY, KY 42539

5:30PM REGISTRATION

6:00PM TOUR BEGINS

7:00PM DINNER & ICE CREAM

RSVP

PLEASE KINDLY RSVP
TO KELSEY MARCUM AT
(606)-787-7384 OR
MARTIN'S PRODUCE
SUPPLIES AT
(606)-787-9389



A Huber AgroSolutions Company

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Latest Safe Planting Dates:

July 1:

celery, muskmelons, onions (plants), peppers (plants), irish potatoes,
southern peas, watermelons, winter squash

July 10:

sweet corn, rutabaga

July 15:

brussels sprouts, cabbage, carrots, chard, lettuce (head), okra

July 20:

cauliflower

August 1:

broccoli, kale, kohlrabi, lettuce (bibb), parsley, snow peas, summer squash



STALK TALK: A CORN SILAGE PLOT WALK

JULY 31ST AT 6:00PM EST

SPEAKERS:

**SILAGE TRIAL PLOT OVERVIEW:
CAM KENIMER**

**CORN SILAGE NUTRITION:
DR. JEFF LEHMKUHLER**

**CORN SILAGE PRODUCTION
CONSIDERATIONS:
NICK ROY**

WOODRUM FARMS

GUM LICK RD LIBERTY, KY

A MEAL WILL BE PROVIDED,
PLEASE CALL TO REGISTER,
606-787-7384.



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PREPARING FARMERS & RANCHERS FOR THE FUTURE OF CARBON MARKETS

online webinar

DATE : July 10, 2025
TIME : 11:30 -12:30 CST

Carbon markets are rapidly evolving – and it's important for producers to stay informed. This webinar is designed to help farmers and ranchers understand where things stand and what's coming next.

We'll cover:

- The current status of carbon markets in agriculture
- The difference between carbon offsets and carbon insets
- What these terms mean for producers
- Production, marketing, and legal risks tied to carbon programs
- How to prepare for the future of carbon in ag

Whether you're already considering a carbon program or just want to learn more, this session is for you.

This webinar is free, but you must register:

<https://forms.office.com/r/Lw6RDLD6Np>

Speakers

Dr. Jordan Shockley
Tiffany Dowell Lashmet

 Department of
Agricultural Economics



TEXAS A&M
AGRI LIFE
EXTENSION



Spicy Garlic Trout



2 1/2 pounds trout fillets
1 1/2 tablespoons olive oil
2 teaspoons garlic powder
2 teaspoons brown sugar
1/4 - 1/2 teaspoon red pepper flakes,
depending on desired spiciness
1/2 teaspoon salt
1/2 teaspoon ground pepper

Wash hands with warm water and soap, scrubbing for at least 20 seconds, especially after handling raw fish.

Preheat oven to 350 degrees F.

Place trout fillets on a baking pan lined with foil.

In a small bowl, whisk together olive oil, garlic powder, brown sugar, red pepper flakes, salt, and pepper.

Use a spatula to spread the mixture all over the top side of trout fillets. Loosely cover fillets with a second piece of foil.

Place pan in oven. Check fillets after 10 minutes. Fish should reach an internal temperature of 145 degrees F and flake easily with a fork.

Serve immediately. Store leftovers in the refrigerator within 2 hours.

Nutrition Facts per Serving: 190 calories; 10g total fat; 1.5g saturated fat; 0g trans fat; 65mg cholesterol; 180mg sodium; 1g total carbohydrate; 0g dietary fiber; 1g sugars; 1g added sugars; 24g protein; 20% Daily Value of vitamin D; 4% Daily Value of calcium; 10% Daily Value of iron; 8% Daily Value of potassium.