


# FROM THE GROUND UP

BATH COUNTY AGRICULTURAL  
NEWSLETTER

 Cooperative  
Extension Service

Bath County  
Ag and Natural Resources

**September**

**2025**

*Robert Amburgey*

Bath County Extension Agent for Agriculture and Natural Resources

## UPCOMING MEETINGS AND EVENTS

# BATH COUNTY AG FIELD DAY

## SEPTEMBER 30, 2025

The 2025 Bath County ag field day will be held at the farm of Mickey and Pashia Staton and Rogie and Brenda Coyle.

Registration begins at 3:00

Educational Classes begin at 4:00

see the flyer in this newsletter 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**

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Lexington, KY 40506



Disabilities  
accommodated  
with prior notification.



# 2025 BATH COUNTY AG FIELD DAY September 30, 2025

Located at **932 Fearing Rd**  
**Owingsville, KY**

Registration at **3:00PM**

Classes begin at **4:00PM**

 Cooperative  
Extension Service  
*Bath County*

**Thank you Mickey and  
Pashia Staton and Rogie and  
Brenda Coyle for hosting!**

Presented by  
Bath Co Conservation District  
Bath Co Farm Bureau  
NRCS

Lessons on Ag Topics  
Booths and Displays  
Kids Activities

Bounce Houses  
A Free Meal  
& Community Fellowship!

chute side  
cattle  
handling  
demonstrations

Meal prepared by  
Bath County Cattlemen's Association

Meal served by  
Bath County Farm Bureau Women's Committee and Local Bank Staff

## SPONSORED BY

Owingsville Banking Co  
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Ag Pro- Flemingsburg  
Montgomery Tractor Sales

Southern States  
Gates Insurance  
Bath Co Conservation District  
Bluegrass Stockyard  
Paris Stockyards

Sterling Health Care  
Peck's Farm Supply  
Amburgey's Farm Supply  
RIPS Farm Supply  
By-O-Reg+ Powered by AAP  
ACAP



# BEEF BASH 2025



20 SEPTEMBER,  
2025

9:00 AM - 2:30 PM ET

1051 Midway Rd  
Versailles, KY 40383

ADULT REGISTRATION -  
\$15.00

CHILD REGISTRATION -  
\$5.00

## RUNDOWN

9 AM

### REGISTRATION

Don't wait! Scan the QR code to register today!



10 - 2:30 PM

### YOUTH EDUCATIONAL SESSIONS

Youth Educational Sessions - Join at any time! Sessions offered continuously throughout the day.

10 - 10:50 AM

### ADULT EDUCATIONAL SESSIONS 1-2

Adult Educational Sessions 1-2 Options: KBC + Food Group, Dr. Renfrow, or Bale Grazing, Dr. Halich & New AFS Research Programs

11 - 11:50 AM

### ADULT EDUCATIONAL SESSIONS 3-4

Adult Educational Sessions 3-4 Options: Forage, Dr. Teutsch, or Reproduction, Dr. Bridges

12 - 1:20 PM

### LUNCH BREAK, TRADE SHOW, & AWARDS

Fueling the day with great food and celebrating excellence with well-deserved awards!

1:30 - 2:30 PM

### ADULT EDUCATIONAL SESSIONS 5-6

Adult Educational Sessions 5-6 Options: Precision Agriculture, Dr. Vanzant, or Fescue Toxicosis, Dr. Davis



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





# Blackberry Coffee Cake

<b>1 cup</b> all-purpose flour	<b>1/3 cup</b> margarine	<b>2 eggs</b>
<b>1 cup</b> whole wheat flour	<b>1/3 cup</b> applesauce	<b>1 teaspoon</b> vanilla
<b>1 1/2 cups</b> white sugar	<b>1/2 teaspoon</b> cinnamon	<b>2/3 cup</b> 1% milk
<b>2 teaspoons</b> baking powder	<b>2 tablespoons</b> brown sugar	<b>2 cups</b> blackberries, washed
<b>1 teaspoon</b> salt		

**Preheat** oven to 350 degrees F. **Grease** and **flour** a 9-by-13- inch baking pan. In a large bowl, **combine** flours, sugar, baking powder and salt. Using a pastry blender, cut margarine and applesauce into the mixture until it resembles coarse crumbs. **Stir** in the cinnamon and brown sugar. **Set aside** 3/4 cup of crumb mixture to be used as a topping for the cake. In a medium bowl, **mix** together eggs, vanilla and milk. **Blend** into remaining flour mixture. **Spread** batter into prepared pan. **Sprinkle** blackberries evenly over the

batter. Gently **press** blackberries into the batter. **Sprinkle** reserved crumb mixture over fruit and gently pat down. **Bake** in preheated oven for 25-30 minutes or until a toothpick inserted into the center of the cake comes out clean.

**Yield:** 15 servings.

**Nutritional Analysis:** 170 calories, 5 g fat, 1 g saturated fat, 1 g trans fat, 30 mg cholesterol, 280 mg sodium, 32 g carbohydrate, 2 g fiber, 18 g sugars, 3 g protein.

## Kentucky Blackberries

**SEASON:** June to September

**NUTRITION FACTS:** A 1/2 cup serving of raw berries contains 35 calories, has zero fat, and is a good source of potassium, vitamin C and fiber.

**SELECTION:** Look for plump fruit that is uniform in color and appears fresh. Berries should be free of stems or leaves. Avoid fruit that is moldy, crushed, bruised or contains extra moisture.

**STORAGE:** Store unwashed and covered berries in the refrigerator. Use within two days.

**PREPARATION:** Handle all berries gently. Wash berries by covering them with water and gently lifting the berries out. Remove any stems and drain on a single layer of paper towels. Blackberries are delicious cooked, which intensifies the flavor, or eaten fresh as a snack or in a salad.

**PRESERVING:** Berries may be preserved by canning or freezing, or made into jellies or jam. For more information, contact your local County Extension Office.

### KENTUCKY BLACKBERRIES

#### Kentucky Proud Project

County Extension Agents for Family and Consumer Sciences

University of Kentucky, Dietetics and Human Nutrition students

**August 2018**

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

Buying Kentucky Proud is easy. Look for the label at your grocery store, farmers market, or roadside stand. <http://plateitup.ca.uky.edu>



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

# Protect yourself from ticks

Sources: Jonathan Larson, UK extension entomologist and Anna Pasternak UK graduate student

Kentucky is an ideal environment for ticks as we have forests, humidity and a large deer population. It is important to take precautions to prevent tick bites, especially if you spend a significant amount of time outdoors. Ticks do not discriminate on location, and we find them in urban, suburban and rural environments.

The three most common ticks in Kentucky are the lone star tick, American dog tick and the blacklegged tick. Anna Pasternak, University of Kentucky graduate student who collects ticks for the Kentucky Tick Surveillance Program, is seeing lots of lone star ticks and American dog ticks this summer.

Ticks must have three bloodmeals to develop and reproduce. Those bloodmeals may come from wildlife, animals or you and me. The vast majority of bites from these ticks are just itchy nuisances that last between seven to 10 days, but a small percentage of bites can cause serious allergic reactions and illnesses.

You can identify female lone star ticks by the white spot on their backs. Males are reddish brown. Lone star ticks are vectors of human ehrlichiosis, a bacterial disease, and alpha-gal syndrome, known as the “red meat allergy.” All developmental stages of the tick will feed on humans, and unlike other tick species that lay in wait for a host, lone star ticks actively seek out a blood meal.

The blacklegged tick is the only species that tends to be active year-round in Kentucky, and it is the only vector of Lyme disease. Blacklegged ticks have a reddish-brown body, a dark head, long mouthparts and dark legs. Males have a dark plate that covers their whole body, while females have a dark plate that covers half of their body.

The American dog tick is the primary vector of Rocky Mountain spotted fever. It is reddish brown with mottled white markings on its back. Only adult American dog ticks feed on humans.

You can minimize your chances of getting a tick bite by not walking through or brushing up against high grass, brush or other tick-prone areas. You can wear a tick repellent that contains between 20% to 30% DEET on exposed skin and use a repellent containing permethrin on your clothing and gear. Wear light-colored clothing, as this makes ticks easier to see. Tuck long pants into your socks or boots to minimize the chances of ticks attaching to your pantleg.

Many times, ticks find their way indoors through our pets. Reduce your pet's chances of attracting ticks by using a tick collar, spray or shampoo or a monthly "top spot" medication.

Promptly finding and removing ticks is key to reducing your chances of contracting Rocky Mountain spotted fever and Lyme disease. Ticks must be attached to humans for several hours before they transmit these diseases. While outdoors, you should check yourself and your friends, family members and pets for ticks every two to three hours and again after you return home. Some of the most common places to find them are behind your ears, hair, neck, legs and around your waist. If ticks are found, the best way to remove them is by using a fine-tipped tweezer.



## Lightning Safety When Working Outdoors

According to statistics from Vaisala, Inc. and NOAA, 98 lightning related deaths have occurred in Kentucky since 1959. Many of those victims were farmers or outdoor laborers. Here are a few examples:

- On June 8, 2007, two men working in a ditch along a creek in Lexington were injured when lightning struck the creek and the electricity traveled to them through the water they were standing in.
- On August 7, 2005, a sixteen year old boy was struck by lightning while horseback riding near Simpsonville. Both the rider and horse were killed.
- On August 5, 2010, an Amish girl was struck by lightning and killed while working in a field near Danby in Logan County.
- On August 21, 2013, lightning struck a tobacco barn near Buckeye in Madison County. Two men who were hanging tobacco were killed and three others were injured.
- On April 30, 1997, a man and woman were struck by lightning while sitting on their front porch in Wingo (Graves County). The man received second degree burns on his leg and the woman sustained lesser injuries.



During the summer months when thunderstorms are frequent across the Commonwealth, it's important to remember to take lightning safety seriously. Many lightning victims either didn't act promptly enough to get to a safe place, or they went back outside too soon after the storm passed. Lightning safety is simple - When Thunder Roars, Go Indoors! Once the storm has passed, a good rule of thumb is to wait 30 minutes after the last rumble of thunder before heading back outside. That allows the storm to move a safe distance away.

**STOP** all outdoor activities

Seek shelter in a building or metal hard-topped vehicle

Wait 30 minutes after you last hear thunder to resume activities

**When Thunder Roars,  
Go Indoors!**

NOAA  
weather.gov/lightning

For more lightning safety tips and information for working outdoors, visit this OSHA Factsheet - [https://www.weather.gov/media/owlie/OSHA\\_FS-3863\\_Lightning\\_Safety\\_05-2016.pdf](https://www.weather.gov/media/owlie/OSHA_FS-3863_Lightning_Safety_05-2016.pdf).

# Timely Tips

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

## Spring-Calving Cow Herd

Fescue pastures don't generally produce much this month. Rain has been spotty but the heat persisted throughout July and may become an issue in August. Most of you may have some forage going into the usually dry months. Keep rotating pastures to permit calves to continue gaining weight. Always keep minerals available.

Bulls should have been removed from the cow herd by the end of the month. They should be pastured away from the cow herd with a good fence and allowed to regain lost weight and condition. It is a good time to evaluate physical condition, especially feet and legs. Bulls can be given medical attention and still have plenty of time to recover, e.g., corns, abscesses, split hooves, etc. If removing the bull is not practical for you then call your herd veterinarian and schedule a pregnancy diagnosis. Market your "late-bred" cows and keep those that conceived early in the breeding season. If you market feeder calves, establishing and maintaining a controlled calving season is paramount to profitability. The University of Kentucky has several publications to help establish and maintain a controlled calving season.

Repair and improve corrals for fall working and weaning. Consider having an area to wean calves and retain ownership for postweaning feeding rather than selling "green", lightweight calves. Plan to participate in CPH-45 feeder calf sales in your area.

## Fall-Calving Cow Herd

Dry cows should be moved to better pastures as calving time approaches. Cows should start calving next month. Yearling heifers may begin "headstart" calving later this month. Plan to move cows to stockpiled fescue for the breeding season, so it will soon be time to apply nitrogen fertilizer. If hot, dry weather persists through August and grass gets short, consider feeding good quality hay to take some pressure off pastures.

Prepare for the fall-calving season (usually September). Get ready, be sure you have the following:

- record book
- ear tags for identification
- calf puller
- castration equipment

Communicate with your herd veterinarian as calving season approaches. Maintaining a great relationship with your herd veterinarian is crucial for optimal production.

## General

Perhaps the most tedious aspect of agriculture is keeping records, generating reports, and using data to make management decisions. Consider using one of the many electronic data collection and management systems available on the market. We recommend Stocket.us for a simple, inexpensive web/app platform.

Provide shade and water! Cattle will need shade during the hot part of the day. Check water supply frequently—as much as 20 gallons may be required by high producing cows in very hot weather.

Select pastures for stockpiling. Remove cattle and apply nitrogen when moisture conditions are favorable. Stockpiled fescue can be especially beneficial for fall-calving cows after calving. Reproductive rates are highest in fall-calving cows grazing stockpiled fescue.

Avoid working cattle when temperatures are extremely high—especially those grazing high-endophyte fescue. If cattle must be handled, do so in the early morning.

Do not give up on fly control in late summer, especially if fly numbers are greater than about 50 flies per animal. You can use a different "type" of spray or pour-on to kill any resistant flies at the end of fly season.

Keep a good mineral mix available at all times. The UK Beef IRM Basic Cow-Calf mineral is a good choice.

Cattle may also be more prone to eat poisonous plants during periods of extreme temperature stress. They will stay in "wooded" areas and browse on plants that they would not normally consume. Consider putting a roll of hay in these areas and/or spraying plants like purple (perilla) mint that can be toxic.

Take soil samples to determine pasture fertility needs. Fertilize as needed, this fall.



# **EAST KENTUCKY HAY TESTING CONTEST**

Bath County will be participating in the East KY hay testing program this year.

The program provides producers an opportunity to have your hay tested at no cost in order to get a better understanding of the quality of the forage you will be feeding this winter.

Hay samples will be entered in the hay contest along with other producers in the eastern part of the state.

If you would like to take part in the program, you will need to call and set up a time that I can come to the farm and pull samples.

To set up an appointment, contact me at 674-6121.

I have to have all of our samples taken by the last week in September.

If you have questions, please give me a call.

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the UK Office of Equal Opportunity, 13 Main Building, University of Kentucky, Lexington, KY 40506-0032 or  
US Department of Agriculture, Office of the Assistant Secretary for Civil Rights, 1400 Independence Avenue, SW, Washington, D.C. 20250-9410.

Martin-Gatton  
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Food and Environment

**BATH**

COOPERATIVE  
**EXTENSION**  
SERVICE





# 2025 Intermediate Grazing School

*This program is designed for producers and agricultural professionals to sharpen their skills as a grazer. Topics covered include grazing math, portable watering systems, forage plant identification and growth, nutrient cycling in healthy pasture ecosystems, and more with an emphasis on ruminants – beef, sheep, dairy, goats.*

**Wednesday, September 24 & Thursday, September 25, 2025**

Woodford County Extension Office  
184 Beasley Road  
Versailles, KY 40383  
7:30 a.m. – 4:00 p.m. EST

**COST:** \$60/participant -- includes notebook, refreshments, and lunches

**ONLINE Registration with Credit Card:**

**<https://2025IntermediateGrazing.eventbrite.com>**



\*\*\*\*\*  
**Registration by U.S. Mail:** Caroline Roper  
UK Research and Education Center  
P.O. Box 469  
Princeton, KY 42445

Name: \_\_\_\_\_

Street: \_\_\_\_\_

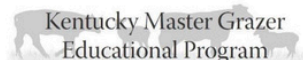
City: \_\_\_\_\_ State: \_\_\_\_\_ Zip code: \_\_\_\_\_

Email: \_\_\_\_\_ Cell Phone: \_\_\_\_\_

Number of participants \_\_\_\_\_ x \$60 per participant = \_\_\_\_\_ **Total Cost**



**Make CHECKS payable to: KFGC**



For more information contact Caroline Roper at 270-704-6618 or [Caroline.Roper@uky.edu](mailto:Caroline.Roper@uky.edu)

# 2025 Intermediate Grazing School Agenda

\*\*\*MEET AT WOODFORD COUNTY EXTENSION OFFICE EACH MORNING\*\*\*

## Wednesday, September 24, 2025

- 7:30 Registration and refreshments
- 8:00 Introduction of staff and participants
- 8:15 Grazing math and small group planning  
*Dr. Katie VanValin, UK*
- 9:00 Break & travel to field demonstration area
- 9:30 Getting comfortable with electric fencing  
*Jeremy McGill*
- 10:00 Portable water system setup  
*Dr. Jeff Lehmkuhler, UK*
- 10:30 Methods to assess forage availability  
*Dr. Ray Smith, UK*
- 11:00 Hands-on: setting up small paddocks for grazing demonstrations
- 12:00 Return to Woodford County Extension Office
- 12:30 Lunch (Woodford County Cattlemen)
- 1:00 Hands on plant identification  
*Dr. Ray Smith, UK*
- 1:30 Options for getting water to livestock  
*Dr. Jeff Lehmkuhler and Dr. Chris Teutsch, UK*
- 2:30 Managing tall fescue in grazing systems  
*Dr. Katie VanValin*
- 3:15 Exploring plant root systems  
*Dr. Ray Smith and Dr. Chris Teutsch*
- 4:00 Discussion

## Thursday, September 24, 2025

- 7:30 Refreshments
- 8:00 Understanding and managing nutrient cycles in grasslands  
*Dr. John Grove, UK*
- 8:45 Managing shade in grazing systems  
*Dr. Katie VanValin, UK*
- 9:30 Break
- 10:00 Drought proofing your grazing system  
*Dr. Chris Teutsch*
- 10:30 Utilizing the Graze Model for planning  
*Adam Jones, NRCS*
- 11:15 How I am making grazing work on my farm,  
*Local Producer*
- 12:00 Lunch (Woodford County Cattlemen)
- 12:45 Optimizing the use of existing forage resources  
*Dr. Chris Teutsch, UK*
- 1:15 Travel to field demonstration area
- 1:45 Field exercise: Group reports and paddock demonstration
- 3:00 Frost seeding clover  
*Brittany Hendrix and Dr. Chris Teutsch*
- 3:45 Annuals for extending grazing  
*Dr. Ray Smith, UK*
- 4:45 Final comments, diplomas, and adjourn

