

Bath County
Ag and Natural Resources

**June 2025** 

### Robert Amburgey

Bath County Extension Agent for Agriculture and Natural Resources

#### **UPCOMING MEETINGS AND EVENTS**

# BATH COUNTY AG FAIR AG ENTRIES WILL BE TAKEN ON JULY 7TH 10:00-12:00 AND 2:00-5:00

THE LIST OF AVAILABLE AG CLASSES CAN BE FOUND LATER IN THIS NEWSLETTER. EVERYONE IS ENCOURAGED TO ENTER IN THE FAIR!

## CAIP EDUCATIONAL CLASSES OFFERED

ALL CLASSES ARE BEING HELD AT THE BATH COUNTY AG CENTER.

JUNE 3 3:00 - 4:00

JUNE 3 5:00 - \_6:00

JUNE 9 6:00 - 7:00

## B.C. FAIR LIVESTOCK SHOW SCHEDULE

JULY8TH - SHEEP AND GOATS 5:00P.M.

JULY 10<sup>™</sup> HOG SHOW 6:30 P.M.

JULY 11<sup>™</sup> BEEF CATTLE SHOW 6:30 P.M

JULY 12TH POULTRY AND RABBIT 6:00

#### 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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#### Timely Tips

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

#### Spring-Calving Cow Herd

- · Cows should be on good pasture with clover and preferably low endophyte levels in fescue for the spring breeding season. Keep pastures vegetative by clipping or making hay. They should have abundant shade and water. Our goal is to have cows become pregnant before July when temperatures and heat stress can ruin the "spring" breeding season.
- ·Observe the cows and bulls as the breeding season continues. Watch bulls for injury or lameness and change bulls if a high percentage of cows are returning to heat. Record cow breeding dates to determine next year's calving dates and keep records of cows and bulls in each breeding group.
- · Keep a good pasture mineral mix, which contains adequate levels of phosphorus, vitamin A, selenium, and copper, available.
- · Consider a devoted area for creep grazing calves, or practice "forward grazing" this summer, allowing calves to graze fresh pasture ahead of the cows. This can be accomplished by raising an electric wire or building a creep gate.

#### Fall-Calving Herd

- Pregnancy test cows if not done previously.
- ·Cull cows at weaning time
  - Smooth-mouthed cows
  - Cows weaning light weight and/or poor-quality calves
  - Open cows
  - Problem cows" with bad feet, teats, udders, etc.
- ·Select replacement heifers based on:
  - temperament
  - conformation
  - weaning weight
  - dam and sire records
  - Select more than needed to allow for culling after a short breeding season



#### General

- · Finish harvesting excess pasture as hay soon! It should be cut before it becomes too mature. Be sure and replenish your reserves. Try to put up more than you think you will need in case of a late summer drought.
- · Pasture should supply adequate energy, protein, and vitamins now. However, be prepared for drought situations. Don't overgraze pastures so that recovery time will be faster. Overgrazed pastures will recover very slowly during July/August.
- Keep pastures small for rotational grazing so that nutritive quality can be maintained. They should be small enough, so cattle do not graze longer than a week. As the season progresses, you need several paddocks to give each properly stocked pasture about 4 weeks' rest.
- · Maintain a clean water supply and check it routinely. Water is extremely important in hot weather.
- · Control flies. Consider changing insecticides and/or methods of control this year, because insecticide resistant flies may have developed if you have used the same chemical year after year. Consider pour-on and sprays that allow you to put cattle in the corral or through the chute with little stress on them. It will make subsequent trips through the "chute" less stressful.
- · Prevent/Control pinkeye
- -consider vaccinating,
- -control flies.
- -clip tall, mature grass,
- -treat problems quickly.
- ·Clip grazed-over pastures for weed control and so that seed heads do not irritate eyes. Pastures should be kept in a vegetative state for the best quality.



#### FRUIT TREE SPRAY GUIDE FOR APPLE AND PEAR TREES

For more information on managing or spraying fruit trees, contact the Bath County Extension Office at 674-6121 Ask for ID-21

Plant	Insects and Diseases	Examples of [Organic] Pesticides Required <sup>2</sup>		
Stage <sup>1</sup>		Apple	Pear <sup>3</sup>	Comments
Dormant	scale	[dormant oil]		Check label carefully for dormant vs. delayed dormant rates on apple vs. pear. Do not spray dormant oil when temperature is below 40°F (5°C) or likely to drop below 40°F within 24 hours. Do not mix bactericide with oil.
	fire blight	[fixed copper]		Copper sulfate is not the same as fixed cop- per and should not be mixed with oil.
Green tip to half-inch green	scale	[dormant oil]		See above. Last chance to apply oil on ap- ples, if not applied in dormant spray.
	scab	Captan, Mancozeb, thiophanate- methyl + Captan, myclobutanil + Captan, [fixed copper, sulfor]	No spray needed	Oil, fixed copper, and myclobutanil can be mixed together.
Tight to open cluster	scab	Same as green tip	No spray needed	Using fixed copper past this point is likely to cause fruit russetting.
Pink	aphids, tarnished plant bug, stink bug (if present)	Multipurpose tree fruit spray mixture, [Pyrethrum], malathion		[citrus peel oil, garlic oil]
	scab, rust	Same as green tip but must in- clude myclobutanil, Mancozeb, [fixed copper, sulfur]	myclobutanil, Mancozeb [fixed copper, sulfur]	
Bloom	scab, rust, powdery mildew	Same as green tip but must in- clude myclobutanil, Mancozeb, [fixed copper]	No spray needed	Do not use insecticide during bloom.
	fire blight	[Streptomycin]—provided sanitation pruning has been done		All dead twigs and branches must have beer pruned out while trees were dormant before considering chemical use now.
Petal fall	plum curculio, pear psylla, plant bugs, leafrollers	Multipurpose tree free spray mixture, [Pyrethrum, Surround], malathion		Surround for plum curculio.
	scab, rust, fruit rots, sooty blotch	Same as green tip but must in- clude myclobutanil, Mancozeb, [fixed copper, sulfur]	myclobutanil, Mancozeb, [fixed copper, sulfur]	
First cover	codling moth, plum curculio	Malathion, [Pyrethrum, Surround, multipurpose sprays, Spinosad]		Surround for plum curculio. Spinosad for codling moth.
	scab, rust, fruit rot, sooty blotch	Same as green tip but must in- clude myclobutanil, Mancozeb, [sulfur]	myclobutanil, Mancozeb, [sulfur]	
Second cover	codling moth, plum curculio, San Jose scale crawlers	Malathion, [Pyrethrum, multipurpose sprays, Spinosad]		
	scab, rust, fruit rots, sooty blotch, leaf spots	Same as green tip, but must in- clude myclobutanil, Mancozeb, [sulfur]	myclobutanil, Mancozeb, [sulfur]	
	mites (if present)	Vendex, insecticidal soap		
Third cover	codling moth, pear psylla	Malathion, [Pyrethrum, multipurpose sprays, Spinosad]		
	scab, fruit rots, sooty blotch	Captan, thiophanate-methyl + Captan, [sulfur]		See label for Captan use.
Remaining covers <sup>4</sup>	codling moth, leafhoppers, pear psylla	Malathion, [Pyrethrum, multipurpose sprays, Spinosad]		
	fruit rots, scab, sooty blotch	Captan, thiophanate-methyl + Captan, [sulfur]	$\sim$	See label for Captan use.

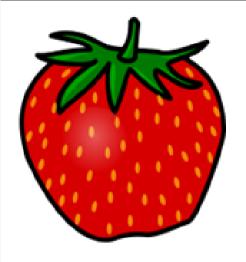
<sup>1</sup> See pages 18 and 19 for illustrations of plant floral stages.

Dormant: Early spring before buds swell. Green tip to half-inch green: When blossom buds show ½ inch green. Tight to open duster: When fruit buds—are visible. Pink: Just before blooms open. Bloom: When 20 to 60% blossoms are open. Petal fall: When last petals

are falling. First cover: Seven days after petal fall spray. Second cover: Two weeks after first cover spray. Third cover: Two weeks after second cover. Remaining covers: Spray every two weeks.

2 Growers must read the pesticide label for proper rates of chemical to use. Some materials are effective against some pests and not others. Choose materials needed to control the most important pests in your fruit planting. See Table 5 for information on mixing small quantities of pesticides.

Although cleared for use on apples, Captan is not labeled for pears. Materials in [brackets] are approved for organic production.
 Check label for waiting days to harvest. Tables 6 and 7 also give waiting days to harvest.
 Note: There are several formulations of multipurpose fruit sprays. Be sure to check the label to determine which are organic formulations.





#### Strawberry Salsa

1 tablespoon olive

2 tablespoons white vinegar or white balsamic vinegar

1/2 teaspoon salt

**2 cups,** coarsely chopped fresh strawberries

8 green onions, chopped 2 cups chopped cherry or grape tomatoes

1/2 cup chopped fresh cilantro

 Whisk olive oil, vinegar, and salt in large bowl.

2. Add strawberries, green onions, tomatoes, and cilantro. Toss to

3. Cover and chill for 1 hour.

4. Serve with tortilla or pita chips.

Yield: 7, 1/2 cup servings.

Nutrition Analysis: 40 calories; 2 g fat; 0 g saturated fat; 0 mg cholesterol; 170 mg sodium; 6 g carbohydrate; 1 g fiber; 4 g sugar; 1 g protein; 60% of vitamin C.

Source: www.fruitsandveggiesmatter.gov

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



## Kentucky Strawberries

SEASON: May through June

**NUTRITION FACTS:** Strawberries are low in calories and high in nutrients. One cup strawberries contain 55 calories. Strawberries are a great source of vitamin C. They also contain vitamin A, iron, fiber, and folic acid. Folic Acid is especially important for childbearing women. When consumed in adequate amounts, it has been proven to prevent certain birth defects.

**SELECTION:** Choose fully ripened, bright red berries. Strawberries do not ripen after they have been picked. Berries should be plump and have a natural shine with bright green, fresh looking caps. Use strawberries as soon after picking as possible for the best flavor and highest nutritional value.

**STORAGE:** Store strawberries in the refrigerator, covered, unwashed, with the caps on. Do not crowd. If you have the space, gently spread the berries on a cookie sheet and cover with plastic wrap. Use berries within 2 to 3 days.

HANDLING: Handle strawberries gently. Never remove

the caps before washing. The cap prevents water from soaking into the berry, which lessens the flavor and changes the texture. To wash, cover berries in cold water and lift gently out of the water to drain. Dry by placing berries in a single layer on paper towels.

After washing, remove the caps if necessary. Give the cap a gentle twist or use the point of a sharp paring knife or pointed spoon.

Pat berries dry with paper towels before serving whole or sliced, fresh or cooked.

#### STRAWBERRIES

Kentucky Proud Project

County Extension Agents for Family and Consumer Sciences

University of Kentucky, Nutrition and Food Science students

#### March 2011

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#### Asparagus Ham Quiche

1 pound fresh asparagus, trimmed and cut into ½ inch pieces

1 cup, finely chopped ham 1 small finely chopped onion 2 (8 inch) unbaked pie shells 1 egg white, slightly beaten 2 cups shredded reduced fat cheddar cheese

4 large eggs

1 container (5.3 ounces) plain Greek yogurt ⅓ cup 1% milk ¼ teaspoon ground nutmeg ¼ teaspoon salt ¼ teaspoon pepper

Preheat oven to 400 F. Place asparagus in a steamer over 1 inch of boiling water and cover. Cook until tender but still firm, about 4-6 minutes. Drain and cool. Place ham and onion in a nonstick skillet and cook over medium heat until lightly browned. Brush pie shells with beaten egg white. Spoon the ham, onion and asparagus into pie shells, dividing evenly between the 2 shells. Sprinkle 1 cup shredded cheese over the mixture in each shell. In a separate bowl, beat together

eggs, yogurt, milk, nutmeg, salt and pepper. **Pour** egg mixture over the top of the cheese, dividing evenly between the 2 shells. **Bake** uncovered in a preheated oven until firm 25-30 minutes. Allow to cool approximately 20 minutes before cutting.

Yield: 16 slice

**Nutritional Analysis:** 200 calories, 11 g fat, 4.5 g saturated fat, 65 mg cholesterol, 370 mg sodium, 14 g carbohydrate, 1 g fiber, 3 g sugars, 10 g protein.



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#### Kentucky Asparagus

SEASON: April through May

**NUTRITION FACTS:** Asparagus is a good source of vitamin A and folate. One-half cup of fresh, steamed asparagus has 22 calories, 2 grams of protein, and 4 grams of carbohydrate.

**SELECTION:** Choose bright green stalks with tightly closed tips. The most tender stalks are apple green in color with purple-tinged tips.

**STORAGE:** Fresh asparagus will keep 1-2 weeks in the refrigerator. Refrigerate upright with cut ends in water or with cut ends wrapped in wet paper towels in a plastic bag. KENTUCKY ASPARAGUS

County Extension Agents for Family and Consumer Sciences
University of Kentucky, Dietetics and Human

PREPARATION: One pound of asparagus will

yield 4 one-half cup servings, about 6 spears

per serving. Wash asparagus thoroughly in cool.

running water. Eat asparagus raw or lightly boil, steam, stir-fry, or grill. Overcooked asparagus will

be mushy. Try seasoning it with herbs, butter, or Parmesan cheese.

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March 2015

KENTUCKY College of Agriculture, Food and Environment

Source: www.fruitsandveggiesmatter.gov

## BATH COUNTY FAIR AG CLASSES

## Fruits, Vegetables and Herbs Classes - Premiums: 1st - \$3.00; 2nd - \$2.00; 3rd - \$1.00

- 1. Beans, Green bunch (plate of 12)
- 2. Beans, Green pole (plate of 12)
- 3. Beets, bunch of 4 with tops
- 4. Cabbage, 1 head
- 5.Corn, Sweet (3 white ears in shuck)
- 6.Corn, Sweet (3 yellow ears in shuck)
- 7. Cucumbers (4 small for pickling)
- 8. Cucumbers (4 large for slicing)
- 9. Onions, white (3)
- 10.Onions, yellow (3)
- 11.Peppers, green (3)
- 12.Peppers, other (3)
- 13.Potatoes, Irish (3)
- 14.Tomatoes, red (plate of 4)
- 15.Tomatoes, yellow (plate of 4)
- 16.General Vegetable Display (10 different vegetables)
- 17.Summer Apples (plate of 4)
- 18.Largest Apples (plate of 4)
- 19.Cushaw
- 20.Pumpkin
- 21.Watermelon
- 22. Squash, all varieties
- 23.Cantaloupe
- 24.Most unusual vegetable
- 25.Grapes
- 26.Lima Beans (Plate of 6)
- 27. Carrots (plate of 4)
- 28. Sweet Potatoes (plate of 4)
- 29. Chives (small bundle in water)
- 30.Dill (small bundle in water)
- 31.Mint (small bundle in water)
- 32. Oregano (small bundle in water)
- 33.Parsley (small bundle in water)
- 34.Rosemary (small bundle in water)
- 35.Sage (small bundle in water)
- 36.Other herbs (small bundle in water)
- 37.Any other fruit/veg not listed
- 38.Country Ham (Salt Cured)
- 39.Country Ham (Smoked)

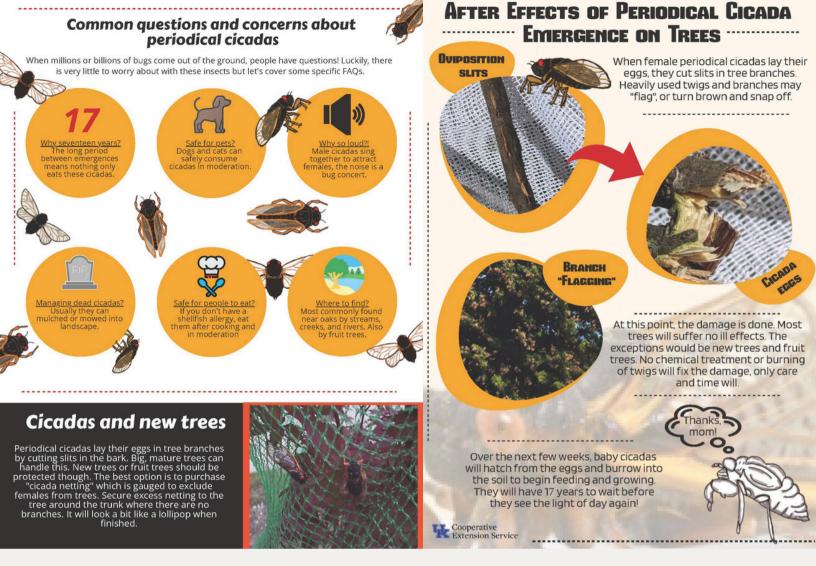


Crops Classes - Premiums: 1st - \$4.00;

2nd - \$3.00; 3rd - \$2.00

- 1.Burley Tobacco 1 stalk
- 2.Ear Corn Yellow (2022 crop, 4 ears)
- 3.Ear Corn White (2022 crop, 4 ears)
- 4.Stalks of corn (2023 crop, 2 stalks)
- 5. Tallest stalk of corn
- 6.Alfalfa Hay 1/4 square bale
- 7.Red Clover Hay 1/4 square bale
- 8. Grass Hay 1/4 square bale







The periodical cicadas are here! Brood 14 is emerging across much of central and eastern Kentucky in 2025, check iNaturalist or Cicada Safari to see if they are out in your part of town!

https://cicadasafari.org/ https://www.inaturalist.org/taxa/83854-Magicicada