

Hart County Agriculture

Hart County Extension Office 505 A.A. Whitman Lane P.O. Box 367 Munfordville, KY 42765 270-524-2451

Winter 2023/2024

I hope this newsletter finds everyone safe and healthy. As we come to the end of another year, I want to take the time to thank each and every one of you that have participated in events or meetings as well as used the services of the Extension office. We are here to help you be successful in your operations.

In this issue you will see that there are lots of things going on in the world of Extension. Various programs will be coming up, most of which will qualify for CAIP education. Let us know if you have any questions regarding CAIP education or want to sign up for a program.

I want to stress the importance of hay testing as we are getting into the hay feeding season. If you have not sampled your hay and would like to do so please let us know. Those hay tests will be helpful when determining your hay needs through the rest of the winter.

I hope that each one of you have a Merry Christmas and a Happy New Year. Be safe and enjoy time with your families.

In this Issue

- FSA Text Alerts
- Forage Winners from Hart County
- Hay Auction
- Producing Quality Baleage
- Fruit/Veg Conference
- And Much More.....



adam Estra

MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT





Sign Up for FSA Office Text Alerts

Stay up to date on program and sign-up opportunities with FSA office text alerts. In addition to email alerts, you can also subscribe to receive text messages on your cell phone from the Hart County USDA Service Center. To subscribe to text message alerts, text KYHart to 372-669. Standard text messaging rates apply, and you can unsubscribe at any time. On average, we will send you no more than two text messages each month.



Animal and Food Sciences

UK Beef Management Webinar Series

Registration is necessary, however, if you received this email directly from Darrh Bullock then you are already registered. If you received this from another source, or have not registered previously, then please send an email to dbullock@uky.edu with Beef Webinar in the subject line and your name and county in the message. You will receive the direct link with a password the morning of each meeting. This invitation will directly link you to the site and you will be asked for the password which can be found just below the link. Each session will be recorded and posted for later viewing. All meeting times are 8:00pm ET/7:00pm CT.

December 12, 2023

Shooting the Bull: Answering all your Beef Related Questions! - Updates and Roundtable discussion with UK Specialists

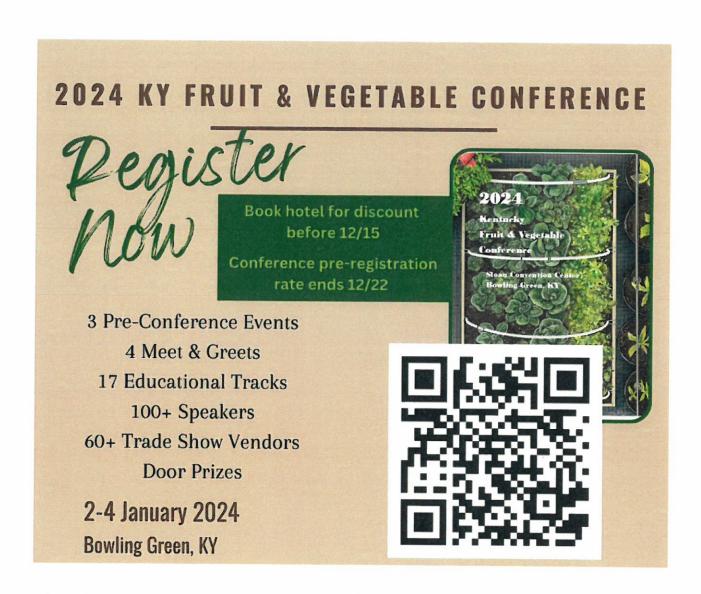
<u>January 9, 2024</u>

Management decisions that impact reproductive efficiency in beef herds - George Perry, Professor, Texas A&M University

February 13, 2024

What's the Cost of a Cheap Mineral – Katie VanValin, Assistant Extension Professor,
University of Kentucky





Don't Forget! We are now offering free soil testing!

Soil Probes Available to Check Out



Hart County Farmers Win State Awards

Matt Isaacs recently won the Kentucky Forage and Grassland Council's Forage Spokesperson Contest. He now goes on to the American Forage and Grassland Council competition to compete in January!

https://kyforagenews.com/2023/12/04/hartcounty-producer-wins-forage-spokespersoncontest/





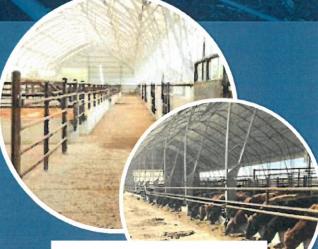


Congratulations

MANAGING CATTLE IN CONFINEMENT CONFERENCE

DECEMBER 14, 2023
HARDIN COUNTY
EXTENSION OFFICE

2:30 ET - 8:30ET





For any questions email maggie.ginn@uky.edu







TOPICS

- Moving to Confinement:
 Challenges & Opportunities
- Managing Nutrient Resources
- Confinement Facility Options and Considerations
- Economic Considerations for Confinement Facilities
- Producer Panel

REGISTER NOW:

- Register via the QR code
- Early registration until December 6. \$15
- Late registration \$20
- Registration includes Dinner



BQCA Certification January 10, 2024 1 pm cst





Private Pesticide

Applicator Certification

January 23, 2024- 9 am cst

February 13, 2024- 6 pm cst

Please call the office to register 270-524-2451

Hart County Extension Office Munfordville, KY Adam Estes, ANR Agent

Cooperative Extension Service 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, see, externs status physical or mental disability or reprisal or retaliation for prior civil rights activity. Reasonable accommodation of disabilit







PRODUCING QUALITY BALEAGE



Guest Speaker: Dr. Jimmy Henning, University of Kentucky Monday, January 22, 2024 5:30 PM at the Hart County Extension Office Munfordville, KY

WILL QUALIFY AS CAIP EDUCATIONAL REQUIREMENT





270-524-2451 to register

Cooperative Extension Service

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FEBRUARY 6 PRINCETON

FEBRUARY 7 ELIZABETHTOWN

Reg. at 11:45 am, lunch at 12:00 CST, workshop to follow

XtremeAg is a community of highly successful farmers from across the United States coming together to offer an Xtreme look into their personal farming operations. XtremeAg works with a network of top farmers in key regions to expand the reach of trial work, new perspectives, insights and expertise unique to the specific areas of farming. This team shares its collective knowledge and methods of how to overcome Xtreme challenges of the environment, equipment, technology, and even products. The goal of XtremeAg is to help its peers by openly sharing their accumulated knowledge around pursuing profitability and success.



Matt Miles is a fourth generation farmer from the Mississippi River Delta in McGehee, Arkansas. He farms 11,000+ acres of cotton, corn, soybeans, rice, and wheat. Matt is known mostly for his high soybean yields, being one of the first Arkansas farmers to hit 100 BPA in the state almost 10 years ago, as well as setting the Arkansas state record multiple times. Matt says that although winning contests is fun, and it helps promote out-of-the-box thinking, his ultimate goal is always maximum yields on his large-farm acreage while keeping a positive ROI.

Chad Henderson is part of a 5-generation farm in Madison, Alabama that operates on over 7,000 acres of dryland and irrigated corn, dryland soybeans, wheat, and dryland and irrigated double-crop soybeans. His ultimate goal for Henderson Farms is to continue educating the farming and non-farming community on the efficiency of the farmer, how well they treat the land and the importance they serve in our everyday lives.

Temple Rhodes is a seventh generation farmer on Maryland's Eastern Shore. Chestnut Manor Farms includes a no-till farming operation of 3,000 acres of soybeans, 1,500 acres of corn and 1,500 acres of wheat. Although Temple is a generational farmer, his practices are anything but traditional. The heavy government restrictions paired with the Chesapeake Watershed set the backdrop for Temple's aptitude for innovation.

These dates will feature Dr. Seth Naeve, who has conducted longterm research on protein and oil content in soybeans across the nation, and Patrick Hurt of Kentucky American Seeds.

Dr. Naeve's applied soybean production and physiology research focused yield and seed quality enhancement will benefit any operation. Patrick Hurt will discuss how to utilize plant physiology, Plant Growth Regulators, nutrition, and management practices to increase soybean production. He will discuss new and exciting ways to affect soybean architecture by increasing nodes and branching.



Feb. 6 - Princeton Ky. Soybean Office 1000 U.S. Hwy. 62 W. Reg. at 8:30 CST, workshop at 9, concludes with lunch.



Feb. 7 - Elizabethtown
Hardin Co. Extension Office
111 Opportunity Way
Reg. at 8:30 EST, workshop
at 9, concludes with lunch.



REGISTRATION IS REQUIRED!

Workshops presented by



with support from



2024 KY Alfalfa and Stored Forage Conference Getting Started in the Hay Business

WHEN
Thursday, February 8,
2024
8:00 to 3:30 CT

WHERE
Warren County Extension
Office
5162 Russellville Road
Bowling Green, KY 42101

\$40 General Admission
\$15 Students
(includes refreshments, catered lunch, printed proceedings)

- 8:00 Registration, Sponsor Displays, Silent Auction
- 8:45 Welcome and Program Highlights

 Dr. Ray Smith, Forage Specialist, University of Kentucky
- 9:00 Operating a Major Hay and Straw Farm in Ohio

 John Russell, J.D. Russell Hay and Straw, Pemberville, Ohio
- 9:45 Teaching Hay Buyers What Their Horses Really Need

 Dr. Laurie Lawrence, Professor, Equine Nutrition, University of Kentucky
- 10:45 How to Find and Evaluate Used Equipment

 Dennis Wright, Alfalfa Producer in Logan County, Kentucky
- 11:15 Panel: Establishing a Market(s) for Your Hay and Straw

 Jeff Stephens, Stephens Hay & Straw, Ewing, Kentucky

 Ellis Deweese, Deweese Hay Emporium, La Center, Kentucky
- 11:50 Lunch, Alfalfa Awards, KCA Hay Quality Awards, and Silent Auction Winners
- 12:50 Kentucky Forage and Grassland Council Update

 Brandon Sears, Agri. and Natural Resource Agent, University of Kentucky

 Kentucky Forage and Grassland Council President
- 1:00 50 Years of Alfalfa Production in Kentucky: Observations, Reflections and Opportunities

Dr. Garry Lacefield, Professor Emeritus, University of Kentucky

1:45 Basics of Fertilizing for Successful Hay Production

Dr. Edwin Ritchey, Soil Extension Specialist, University of Kentucky

- 2:10 How I Got Started in the Hay Business: The Good, the Bad, and the Ugly

 John Russell, Clayton Geralds, Dennis Wright, Brad Hines
- 3:15 Take-Home Lessons from Today's Meeting

 Dr. Ray Smith, Forage Specialist, University of Kentucky







Kentucky Master Grazer Educational Program

2024 KY Alfalfa and Stored Forage Conference Getting Started in the Hay Business

This program is designed for alfalfa and hay producers to learn more about improving their hay yield, hay production, marketing and promotion

WHEN

Thursday, February 8, 2024 8:00 to 3:30 CT

WHERE

Warren County Extension Office 5162 Russellville Road Bowling Green, KY 42101

COST

\$40

(includes refreshments, catered lunch, printed proceedings)



Register online by scanning the QR code with your camera!





https://2024ASFConference.eventbrite.com

Mail-in Registration

Name:		and the second s		
Address:		ân		*******
Phone Number:				
Email:				
# of tickets	General Admission	# of tickets	Student Admission	
	x \$40 +		x \$15 =	

Make checks payable to
KFGC (Kentucky Forage and Grassland Council)
and send to:



University of Kentucky REC
Attn: Caroline Roper
PO Box 469
Princeton, KY 42445





Tri County Hay & Straw Auction





Saturday, January 27, 2024 10:00 AM

Metcalfe Co. Fairgrounds Large Squares | Rolls | Small Squares PROCEEDS FROM COMMISSION BENEFIT METCALFE CO FAIR

- All hay will be weighed & tested for nutritional value
- No commission
- 5% buyers premium

To consign hay or straw, call your local Extension Office

Metcalfe: Brandon Bell, 270-432-3561 Barren: Chris Schalk, 270-651-3818 Monroe: Kevin Lyons, 270-487-5504 Hart: Adam Estes, 270-524-2451 Allen: Adam Huber, 270-237-3146



RETURN SERVICE REQUESTED

Hart County P.O. Box 367 Munfordville, KY









- * 1/2 teaspoon black pepper
- · 1 teaspoon salt
- * 1/2 teaspoon garlic powder
- 2 tablespoons flour
- · 1 pound venison, cubed
- * 1 tablespoon oil
- * 3 cups water
- 1 onion, chopped
 4 potatoes, cubed
- · 3 carrots, sliced
- * 3 stalks celery, chopped
- · 2 bay leaves
- * 1 tablespoon dried parsley

Combine pepper, salt, garlic powder, and flour in a plastic bag or large bowl. Add cubed venison and shake bag or toss to coat meat. Brown meat in hot oil, in a large, heavy saucepan. Stir in water. Add remaining ingredients and cook on high until it begins to boil. Reduce beat and simmer for approximately 1 hour. To thicken, in a small mixing bowl, stir ½ cup warm water into 2 tablespoons of flour. Add mixture into stew. Stir until thickened and bubbly. Cook an additional 30 minutes or until vegetables and meat are tender.

Alternative to stove-top cooking: use slow cooker set on low for 8 hours.

Yield: 6 servings

Adapted from Venison Recipe Collection, Compiled by Becky Nash, Extension Agent for Family and Consumer Sciences



Nutrition Facts 6 servings per container Serving size 2 2 cup (440g) ount per serving 270 **Calories** % Daily Value Total Fet 4.5g Saturated Fat 1g 5% Trans Fat 0g Cholesterol 65mg 22% Sodium 490mg 21% Total Carbohydrate 36g 13% Dietary Fiber 5g 18% Total Sugars 5g includes Og Added Sugars 0% Protein 22g Vitamin D 0mog 0% Calcium 85mg 6% iron 4mg 20% Polassium 1,096mg 25% The % Quity Velue (OV) tells you how much a nutrient in a serving of food contributes to a daily dist. 2,000 calories a day is used for general nutrition advice.