ANDERSON AGRARIAN

MARCH 2025

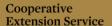


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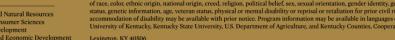


What's Inside

- Agent's Remarks
- Events & **Opportunities**
- Seasonal Tips
- Recipe



MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT







Agent Remarks

I don't know if you all have gone all in on Spring being here, but I certainly have. If, yes I'm going to say if, it gets cold again, I will consider it a fluke and a tragedy. With the change in weather comes the change in a need for things to get done. I, of course, encourage everyone to get out there and take some soil samples this spring and if you haven't done so already, get on it. Remember that we will test or free at the office. The wait time results right now is right around 10-12 days, but that is subject to change with an increase in samples, like the 22 bags I am dropping off this afternoon. As for fertilizer and lime, I would be prepurchasing ahead of time where and when possible. It helps lock in a price and secure product. It shouldn't be short this year, but its happened before. As you look through the newsletter you will notice there is a ton happening this month. Extension, like other things, really ramps up this time of year. So, take advantage. There are a lot of great programs available that are free or at a low cost and don't look now but a lot of them will qualify for CAIP education credits (this year or next). Enjoy this month of thawing out and lets all hope it comes with an extended Wildcat's run in the tournament. If you have any questions about any of the programs, or anything else that I can help with, just give me a call.

Thanks!





MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT

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: Answering all your Beef Related Questions!

Updates and Roundtable discussion with UK Specialists

December

Winter Feeding Strategies to Extend Short Hay Supplies

Dr. Lawton 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

Health Update and Internal Parasite Field Study Results

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

If you have any questions or need additional information please email dbullock@uky.edu. If you are already registered you will get a Zoom invitation the morning of each session with the link and password.



Pesticiole



Applicator Training

FRIDAY MARCH 14: 9:00AM

WEDNESDAY MARCH 26: 1:00PM

WEDNESDAY MARCH 26: 6:00PM

CALL 502.839.7271 OR EMAIL OWEN.WATKINS@UKY.EDU TO RESERVE A SPOT

For anyone who needs a new or renewed applicators license.

Training materials and light refreshments will be provided

ANDERSON CO. EXTENSION OFFICE

1026 COUNTY PARK RD.

Cooperative Extension Service

Agriculture and Natural Resources Family and Consumer Sciences 4-H Youth Development

MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT

Educational programs of kentucky. Cooperative Extension serve all people regardices of economic or social status and will not discriminate on the basis of race, color, ethnic origin, national origin, creeder, eligion, 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.





Organized and Sponsored by the Kentucky Forage and Grassland Council, UK Cooperative Extension Service, and the Master Grazer Program

This program is designed for producers and agricultural professionals to learn the newest fencing methods and sound fencing construction through a combination of classroom and hands-on learning

April 22 – Lewisport, KY WHEN:

April 24 - Tompkinsville, KY

St Columbia Church WHERE:

815 Pell St

Lewisport, KY 42351

Monroe County Extension Office

252 Commerce Drive Tompkinsville, KY 42167

COST: \$35/participant -- includes notebook, glasses, hearing protection, and catered lunch

Registration DEADLINE: 2 weeks prior to workshop

ONLINE Registration with Credit Card:

_ Lewisport, KY https://2025FencingDaviess.eventbrite.com/

Tompkinsville, KY https://2025FencingMonroe.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 \$35 per participant = _____ **Total Cost**

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



COOPERATIVE EXTENSION





Kentucky Master Grazer **Educational Program**

Space is

LİMITED...

Register today!!!

//







2025 Kentucky Beginning Grazing School

Helping livestock producers improve profitability with classroom and hands-on learning

When: April 29-30, 2025

Where: Logan County Extension Office

Cost: \$60/Participant – includes all materials, grazing manual,

grazing stick, morning refreshments, and lunch both

days

Program Registration: <u>DEADLINE</u> is April 21, 2025

Online Registration with CREDIT CARD AT:

https://Spring2025GrazingSchool.eventbrite.com



Caroline Roper

UK Research and Education Center 348 University Drive, Princeton, KY 42445 Registration limited to 35 participants!!!

•	
Name:	
Street:	
City:	
State:	
Call Dhana	

Number of participants x \$60 per participant = Total Amount

Call for student rates.

Please make checks payable to KFGC

Email:















Join us in person: Harold R. Benson Research & Demonstration Farm 1525 Mills Lane, Frankfort, KY

Kentucky State University is an equal opportunity provider.

SHEEP & GOAT Educational Meeting & Lamb Dinner

Monday, April 7

Registration begins at 5:30pm

Who: The County Extension Offices of Mercer, Boyle, Lincoln, Garrard, Jessamine, Woodford, Franklin, and Anderson Counties; the Southeast Kentucky Sheep Producers Association (SEKSPA); Kentucky Sheep and Wool Producers Association (KSWPA) and the University of Kentucky's Martin-Gatton College of Agriculture, Food & Environment.

Registration is from 5:30-6:00 pm EST. Lamb Dinner starts at 6:00 with the educational program to follow.

How: Round-Table discussion led by: Patrick Angel, SEKSPA; Harry Frederick, KSWPA and Winding Creek Farms; Dr. Jessie Lay DVM, UK Extension Animal Health Veterinarian.

This meeting qualifies for CAIP Educational requirement.

Mercer County Extension Office 1007 Lexington Road—Harrodsburg, KY





Registration Required.

Please register by calling the Mercer County Extension Office at 859-734-4378.

\$10.00 per family (collected at the door)

Your registration fee will include a delicious lamb dinner with sides and a One-Year Membership to SEKSPA.

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.







RAISED WICKING BED GARDEN

Regional Workshops :::::::

The raised wicking bed garden system provides control of water supply to plants within a defined growing area, making these beds ideal for all home gardeners. Join Dr. Steve Higgins for this hands-on workshop as he teaches agents how to construct these beds so that you can share that knowledge with clientele.

East Region



Monday, March 24th 10:00 a.m.-3:00 p.m.



Floyd County Extension Office

Central Region



Monday, April 14th 10:00 a.m.-3:00 p.m.



Fayette County Extension Office

West Region



Tuesday, May 6th 10:00 a.m.-3:00 p.m.



REGISTER NOW IN KERS









Improving the lives of Kentuckians on National Agriculture Day

Across all 120 Kentucky counties, UK Extension is deeply rooted in supporting local agriculture. We're your community resource for research-based knowledge, practical training, and personalized guidance.







Strengthening Kentucky's farms, food systems and natural resources through innovative research, education and collaboration to improve profitability and sustainability.

Building the health and well-being of Kentuckians – physically, mentally and economically – to improve quality of life and ensure bright futures for all.

Engaging communities to build vibrant economies by connecting businesses and people with Extension.

Discover more by visiting extension.ca.uky.edu



IT'S TAX SEASON! BE PREPARED WITH THESE TIPS.



GATHER ESSENTIAL FORMS

Social Security numbers (self, spouse, dependents), W-2s, 1099s (if applicable), 1098 (mortgage interest), 1095-A (if applicable), last year's tax returns, bank account & routing number

REFUND TIMING

Filing electronically and choosing direct deposit is the quickest way. Paper returns and those that require review take longer. Incomplete info/errors/missing documents can cause delays





RESOURCES

Consider changing your withholding status with your employer moving forward if you owe money to the IRS. For general information, visit https://www.irs.gov/individuals/get-ready-to-file-your-taxes.

CONTACT YOUR LOCAL COUNTY EXTENSION OFFICE FOR MORE INFORMATION.

Source: Nichole Huff, UK Extension Specialist An Equal Opportunity Organization.

CAJUN SEASONED FISH WITH RICE

Ingredients:

- 1 tablespoon paprika
- 1 tablespoon dried oregano
- 1 tablespoon garlic powder
- 1 teaspoon ground black pepper
- 1 teaspoon salt
- 1 tablespoon butter
- 1 package (10 ounces) frozen vegetable blend

with onions, celery, peppers, and parsley

- 3 cups cooked brown rice
- Nonstick cooking spray
- 11/2 pounds thawed fish fillets, any type
- 1 lime (optional)

Directions:

- Wash hands with warm water and soap, scrubbing for at least 20 seconds.
- Combine paprika, oregano, garlic powder, pepper, and salt in a small bowl. Set aside.
- Melt butter in a medium saucepan.
- Add frozen vegetable blend.
- Cook and stir over medium heat for 5 to 8 minutes or until vegetables are tender.
- Add cooked rice and 1 teaspoon of prepared seasoning mix. Cook and stir until rice is heated through, about 3 to 5 minutes.
- Reduce heat to very low. Cover rice mixture and keep warm while preparing fish.
- Spray fish fillets on all sides with cooking spray and coat with seasoning mix. Remember to wash your hands after handling raw fish.
- Place a large cast iron skillet or other heavy, nonstick skillet on the stovetop over medium high heat. Let the pan preheat until it's very hot but not smoking.
- Place fish fillets in a single layer in the pan. The pan will smoke a little.
- Cook fish over medium-high heat for 3 minutes. Use a spatula to carefully turn the fish over. The seasoning mixture will make a dark brown crust on the fish.
- Cook the fish on the other side for 3 more minutes, or until it is solid white and flakes easily with a fork, or registers at least 145 degrees F when tested in the thickest part.
- Divide fish into six portions and serve each piece over 1/2 cup of cooked rice.
- *Optional: Sprinkle fish with juice from one lime.
- *Refrigerate leftovers within 2 hours.

Source: Martha Yount, Nutrition Education Specialist, University of Kentucky Cooperative

Extension Service

