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AGRICULTURE AND NATURAL RESOURCES

March 2023

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Future Prices

Futures Prices		2/24/23	2/17/23
Live Cattle	April	\$165.38	\$164.65
	June	\$161.07	\$160.13
	August	\$159.77	\$159.05
Feeder Cattle	March	\$189.07	\$186.52
	April	\$193.57	\$190.45
	May	\$198.05	\$194.35
Corn	March	\$6.50	\$6.78
	May	\$6.49	\$6.78

Source: CME Group



Listen for weekly tips on 100.9



Check out our new website updates!



UPCOMING EVENTS

March

- 2nd - 5th: Kentucky Beef Expo
- 4th: Hunter Education Course, Lebanon
- 8th: IPM Training School, McCracken County & Online
- 11th: Washington County Livestock Judging Contest
- 11th: Hunter Education, Springfield
- 13th: Washington County Cattlemen's Quarterly Meeting
- 20th: Backyard Poultry
- 20th-24th: Ag Literacy Week
- 27th: BQCA Training

April

- 7th: Kentucky National Dairy Sale, Louisville
- 10th: Cost-Share Informational Meeting
- 29th: Kentucky Goat Producer Association Field Day, Danville

**If you have any questions about these programs please call
(859)336-7741**

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



www.facebook.com/WashingtonCountyKentucky4H/

Washington County Cattlemens

QUARTERLY MEETING

Washington County

Extension Office

245 Corporate Dr.

Springfield, KY 40069

March 13th, 2023

6:30 pm

A meal will be provided

RSVP by calling

(859)336-7741 by March

6th

Speaker: Dr. Michelle

Arnold, UK Veterinary

Diagnostic Lab

Starting June 2023, purchase of over the counter antibiotics will require prescription from a veterinarian. Dr. Arnold will explain the new rule and how farmers can prepare.

**Cost-Share
Education**



Beef Quality and Care Assurance Trainings

Monday,
March 27th
1:00 pm -2:30 pm
and
6:00 pm - 7:30 pm

Washington County
Extension Office
245 Corporate Dr.
Springfield, KY

RSVP by calling
(859)336-7741 by March
22nd.

Reminder: If you are applying
for Cost-Share in the large
animal area you must have an
up-to-date BQCA



New this year: If you are required to receive/renew your
BQCA number in 2023 then this course will not double as an
educational credit.



Hunter Education Student Course

Saturday March 11th, 2023

9:00 am - 5:00 pm

Beechfork Sporting Clays and Upland Hunting
Springfield, KY

Hunting Seasons

- Falconry
- Coyote
- Groundhog
- Turtle
- Snow Goose

Trout and Rough Fishing Season is open until
May 31st



For more information on season dates :
<https://app.fw.ky.gov/seasondates/>

Backyard Poultry

Monday, March 20th

6:00 pm - 7:00 pm

Washington County Extension Office

245 Corporate Dr.

Springfield, KY 40069

**Please call (859)336-7741 to reserve a
spot.**

**This program will cover purchasing
birds, housing, basic nutrition, and
more!**

**Attending this class will enter you in a
drawing for a prize for your birds!**



Cost-Share Informational Meetings

Monday, April 10th

1:00 pm - 2:00 pm

and

6:00 pm - 7:00 pm

Washington County Extension Office

245 Corporate Dr.

Springfield, KY 40069

**Attending this meeting will give you extra
points on your application.**

Applications can be picked up starting April 10th.

Applications must be turned in by **April 21st.**

NEW THIS YEAR: Cost-Share programming is being administered by the Washington County Soil Conservation. All applications will be returned to the NRCS office. If you have any questions about cost-share programming please contact Dana at

(859) 336-7777



Getting Ready for Spring

By Derrick Snyder - National Weather Service Paducah, KY

March is when the traditional springtime thunderstorm season begins to ramp up in the Commonwealth. As we all know, some of these storms can be real doozies, and it's important we're prepared to weather them. Here's a few tips to help keep you and your loved ones safe:

1. **Stay informed:** Make sure you've got a weather radio or follow a trusted news station to stay on top of what's brewing. Your local National Weather Service offices offer free storm spotter training classes during this time of year, and these courses are excellent ways to learn about how severe thunderstorms form and how to stay safe around them. Call your local office to find out more information about a spotter training near you.
2. **Have a plan:** Make sure you and your family have a designated place to take shelter and a plan for how to stay in touch with one another during a storm. Write it down and keep it handy, just in case. Don't forget to practice your plan too!
3. **Stock up:** Keep a well-stocked pantry with enough non-perishable food and water to last a few days, in case of power outages or other emergencies. Other items to keep on hand in case of an emergency include extra clothes, medications, cash, and a first aid kit. See the list below for additional supplies.
4. **Secure your property:** Make sure any loose items around your property are secured to prevent them from becoming dangerous projectiles during high winds. Consider moving livestock to a safe place and securing any loose roof shingles to prevent damage to your home, farm buildings, or workshops.

Don't forget, there's plenty of resources out there to help you get prepared for severe weather. The National Weather Service, Federal Emergency Management Agency (FEMA), and your local emergency management office can all provide you with valuable information on what to do before, during, and after a thunderstorm. Learn more about making an emergency plan at www.ready.gov/plan.

So, don't wait until it's too late! Take a little time now to get ready for springtime thunderstorms in the Bluegrass State, and you'll be ready to weather whatever comes your way.



CATCH OF THE DAY BURGER

Ingredients

- 1 quart boiling water
- 1 ½ pounds boneless white fish
- 3 eggs, beaten
- 1/3 cup grated Parmesan cheese
- 1 tablespoon chopped fresh parsley
- 1 clove finely chopped garlic or ½ teaspoon garlic powder
- ½ teaspoon salt
- ¼ teaspoon pepper
- ½ cup dry panko breadcrumbs
- ¼ cup vegetable oil
- 6 toasted whole wheat buns
- 1/8 cup tartar sauce (optional)

Nutrition Facts per Serving: 520 calories; 23g total fat; 5g saturated fat; 0g trans fat; 150mg cholesterol; 710mg sodium; 41g total carbohydrate; 5g total sugars; 36g protein; 10% DV vitamin D; 15% DV calcium; 15% DV iron; 8% DV potassium

Directions: Bring 1 quart of water to a boil. Place fish fillets in boiling water. Cover and return to boil. Immediately lower heat and simmer for 7 to 10 minutes or until fish flakes apart easily with a fork. Drain and flake fish. In a bowl, mix beaten eggs, cheese, parsley, garlic or garlic powder, salt, and pepper together. Combine with fish. Stir just until blended. Chill in refrigerator for at least one hour Shape chilled mixture into 6 patties and roll in breadcrumbs. Heat oil in skillet over medium heat. Carefully place fish patties in pan. Cook the patties for 3 minutes on each side or until browned, turning only once. Drain on paper towels. Serve on toasted buns. Optional: add tartar sauce. Note this will increase sodium.



AT THE
EXTENSION
OFFICE

Wheelbarrow Series for March

2nd: Easy Annuals From Seed Cutting

16th: Terrific Tomatoes

23rd: Growing Strawberries and Rhubarb

30th: Proven Winners Perennials

Bee Club

6th: Monthly Meeting

Campfire Sparks

7th: Learn more about 4-H Camp