

The May - June 2025 Edition of:

 Cooperative
Extension Service

NIKKI'S NEWSLETTER

Cooperative Extension
University of Kentucky
2081 Mayfield Highway
Benton, Ky 42025
270-527-3285
marshall.ca.uky.edu

Marshall County Agriculture and Natural Resources's Update

Hey Ya'll,

It's been a busy time here in the agriculture department at the Extension Office! We just wrapped up the 9th Annual Marshall Master Gardener Plant Sale and the opening day of the Marshall County Farmers Market! Both groups would like to thank everyone who participated! What a great day it was!

Our next big event is coming up shortly! It's entitled "Friday Night Fun at the Farmers Market." This event will have something for the whole family: live music, farm/grocery/craft vendors, free activities and food trucks! Please come out to support local farms and businesses! It will make for a great night! Grab the kids or grandkids, let them participate in the free activities while you shop the market, then grab dinner for the whole family from The Cow Bell Food Truck (ribeyes and burgers), dessert from KC's Mini Donuts, all while you kick back and enjoy the live music provided by One Road Over Band!

You will find more information on pages 2-3 but if you want even more in depth descriptions/photos/entertainment/vendor links/etc. then visit the event webpage by scanning the provided QR code:



See you on May 30th!
-Nikki

Ps: I am aware that my newsletter may not always make it to everyone before all the included programs occur. It seems like the postal service is slower every mailing but I think it's worthwhile to include last minute event reminders because this mailing goes to over 500 families and that last minute reminder may make it to half the list in time. For those who are less fortunate, please disregard the expired information. Most of the time, when people complain about a late mailing, the event in question has already went out in one or two other prior newsletters and was only included as one last reminder. Thanks for understanding. We will continue to do our best to provide you with timely information!

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RECIPE OF THE MONTH

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Salsa

Marshall County Farmers Market

Food Trucks!
Free Activities!
Live Music!

FRIDAY
FUN
FARMERS
NIGHT
AT THE
MARKET

May 30th
5:00-8:30 PM

Marshall County Extension Pavilion • 2081 Mayfield Highway in Benton

WESTERN AUTO
AUTO • HOME • APPLIANCES
ELECTRONICS • LAWN CARE

**Marshall County
Co-op**

**Marshall County
KFB
Farm Bureau**

**FIRST
Choice
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**Marshall Master
Gardener Association**

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Marshall County  Farmers Market

FRIDAY NIGHT FUN @ THE FARMERS MARKET

Celebrating farmers & supporting local businesses!

*Farmers
Market*

*Free
Activities*



*Food
Trucks*

*Live
Music*

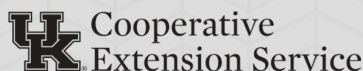
*Scan for more
information!*



Friday, May 30th from 5:00-8:30pm

**Located at the New Marshall Co. Extension Pavilion
2081 Mayfield Hwy, Benton, KY 42025**

Thanks to our sponsors:



**Cooperative
Extension Service**
Agriculture and Natural Resources
Family and Consumer Sciences
4-H Youth Development
Community and Economic Development

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University of Kentucky, Kentucky State University, U.S. Department of Agriculture, and Kentucky Counties Cooperating.
Lexington, KY 40506





Marshall County Farmers Market



FRIDAY NIGHT FUN AT THE FARMERS MARKET





May 30th, 2025 + 5:00-8:30 PM

Vendors:

-  Bizzel Bluff Farms
-  Barnes Farms and Milling
-  The Cabin Front Porch
-  Heartfelt Crafts
-  Higgin's Meats and Eats
-  J & J Produce
-  Kim Conner's Produce
-  Morning Glory Farms
-  On Cloud 9 Bakery
-  Poca Terra Winery
-  Polished Arrow Studios
-  Story Farms

Free Entertainment:

 One Road Over Band- This spirited mom and son duo plays a mixture of folk, country, classical and gospel music. They will bring a laid back, foot tapping, country spirit to the evening! 

Food:

-  The Cow Bell
- Burgers Ribeyes, Milkshakes & More.
-  KC's Mini Donuts
- Donuts, Jumbo Hotdogs, & Drinks

Free Activities:

-  Face Painting
-  "Ask a Master Gardener"
-  Wind-chime Craft
-  Learn to Sew
-  The Bookmobile
-  Paint a Pot
-  How to Draw Livestock
-  Touch a Tractor



Follow the
QR code

for more information on vendors, food trucks, activities, sponsors, and more.

Thanks to our sponsors:



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University of Kentucky, Kentucky State University, U.S. Department of Agriculture, and Kentucky Counties, Cooperating.
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Disabilities
accommodated
with prior notification.

Late-Season Management Tips for Winter Wheat

Chad Lee, Grain and Forage Center of Excellence director

May is the prime time to scout and take action for wheat for diseases, insects and weeds.

While approximately 10,000 acres of wheat that were underwater for several days in April are lost, most farmers across Kentucky have reported only a small portion of their wheat fields were impacted. Further good news is that the condition of Kentucky's surviving wheat crop has improved, according to the May 5 USDA-NASS Crop Progress and Condition report.

By May, wheat is typically flowering and developing seeds. This grain-filling period is critical for producing high yields because kernel size and weight are determined during this stage. Yields will be reduced by any stress (high temperatures, low soil moisture, nutrient deficiencies and pests) occurring during grain fill. Even though we have little control over weather scenarios, decisions can be made to address pest stressors.

Pre-harvest Weed Control

After wheat has headed, watch for emerging warm-season weeds. A preharvest treatment after the hard-dough stage, where the crop has 30% or less grain moisture, may be needed to control weeds and improve harvesting wheat efficiency, especially where wheat stands are poor and weed infestations are heavy. However, research has shown preharvest treatments are not effective in preventing the production of viable seed of winter annuals weeds such as Italian ryegrass.

Glyphosate and specific formulations of 2,4-D are examples of herbicides registered for preharvest weed control in wheat and should be applied as a weed control tactic and not as a harvest aid to reduce wheat grain moisture. Preharvest applications of glyphosate or 2,4-D require a 7-to-14-day preharvest interval. Preharvest treatments can also injure wheat or reduce seed germination or seedling vigor and are not recommended for wheat grown for seed production.

Late Season Insect Pests

Scouting for insect pests, such as aphids, armyworms, and the cereal leaf beetle, should continue through May. Early detection, correct identification, and assessment of pest problems allow appropriate management decisions to be made. Regular field monitoring is the best means of getting the information needed to follow the recommended treatment guidelines.

Late-season disease

The risk of Fusarium head blight (FHB) has increased due to rains and generally cloudy weather that occurred in early May. According to the FHB risk map (www.wheatcab.psu.edu), large differences in risk can be observed for susceptible varieties compared to moderately resistant varieties. In May, wheat is generally beyond the time where a fungicide application can be made several days past early anthesis, except for a few exceptions with later-maturing wheat varieties. It will be important to start monitoring for symptoms of FHB in wheat fields over the coming weeks to determine if adjustments to combine fan speeds should be made, which can help blow out the lightweight "tombstone" kernels, which may have the highest levels of vomitoxin. Other diseases that have been observed this year include Stagonospora and Septoria leaf blotch, leaf rust, and symptoms that resemble viral diseases. Other diseases that may be present include powdery mildew, glume blotch, black chaff, bacterial leaf streak, and stripe rust.

In general, management of important wheat diseases includes an integrated approach such as planting the most disease-resistant varieties available and applying an effective fungicide at the appropriate wheat growth stage if warranted from disease risk and/or scouting observations. Additional recommendations on managing late-season wheat and preparing equipment for harvest can be found at <https://graincrops.ca.uky.edu> or contact the Marshall County Extension office for more information.

Container Gardening Can Turn Small Spaces Into Great Gardens

Rick Durham, Department of Horticulture Professor

Container gardening turns even the smallest balcony or stoop into a pocket-sized farm. If you rent an apartment, battle heavy clay soil, or just prefer vegetables closer to the kitchen door, planting in pots lets you sidestep many headaches that come with traditional plots. The method also works for those with limited mobility as containers can sit on a sturdy table or a rolling platform, bringing those veggies up where bending and kneeling are not required.

Pots let you match each crop to its favorite microclimate. A lettuce tub can chill in afternoon shade, while an eggplant basks beside a sun-soaked brick wall that stores extra heat. Moving crops from ground to container now and then even plays a role in crop rotation; shifting soil out of the disease cycle keeps problems such as wilt or root rot from getting a foothold.

Almost any vegetable will grow this way, yet leafy greens, herbs, bush beans, peppers, and cherry tomatoes shine. Plant breeders have created compact “patio” versions that load fruit on short stems. One large pot can hold a cherry tomato, another supports a dwarf pepper, and a shallow tray brims with spinach. Remember that every plant sharing a container must enjoy the same amount of sunlight and moisture, or one partner will suffer.

The container itself matters less than drainage, volume, and weight. Clay and wooden pots breathe, so roots rarely drown, though you'll water more often on hot days. Plastic, metal, or glazed ceramic hang onto moisture longer, which is handy during vacations but demands restraint with the hose. No matter the material, drill or punch several quarter-inch holes near the bottom and raise the base on bricks or pot feet so extra water can escape. Dark, pint-sized pots heat up fast; keep them out of relentless sun unless you're growing chilies that adore warm roots.



Fill your vessel with fresh soilless mix, not ground soil. The bagged blend of peat or coir, vermiculite, and compost stays light, resists compaction, and comes free of weeds. Moisten it the day before planting; dry peat sloughs off water at first, so give it time to drink. Mix a slow-release fertilizer into the top few inches or plan to feed weekly with a half-strength liquid fertilizer once seedlings sport their second set of leaves.

Tall or vining crops need backup from the start. Slide a tomato cage, bamboo stakes, or a small trellis into place at planting so roots remain undisturbed later. On a windy balcony, lash cages to the railing or slip the container inside a larger, heavier planter for ballast.

Check moisture by sticking a finger two knuckles deep; water only when the mix feels dry. Soak until you see water run from the holes, then empty saucers so roots don't sit in a swamp. During blistering weather, move pots to temporary shade or cluster them together where foliage casts mutual cover.

When lettuce bolts or beans finish, pull the spent plants, toss the used mix onto a compost heap or garden bed, scrub the container with a 10% bleach solution, and start planning the next round. With a small stash of pots, fresh mix, and a bit of attention, you'll harvest salads, salsas, and stir-fry ingredients right outside the back door—no backyard required.

Contact the Marshall County Extension Office for more information on creating great container gardens.



Are You Controlling What You Think You Are Controlling?

Dr. Jeff Lehmkuhler, PhD, PAS, University of Kentucky

Spring is my favorite time of the year as the flowers bloom, turkeys begin gobbling and the grass takes off. The grass has jumped quickly with the rain and warmer temperatures the last few days. I think we all can agree there is some joy in knowing when the last bale of hay is fed for the winter. However, with spring comes many management challenges beef operations must tackle. These include grass tetany, frothy bloat, dystocia, and tetanus to name a few. During this time frame is always when both internal and external parasites become more prevalent. Many beef operations will apply some level of management to control parasites that can rob nutrients from the cattle. This begs the question "Are you controlling what you think you are controlling?"

During the spring and fall of 2023, University of Kentucky Cooperative Extension Agriculture & Natural Resource county ANR Agents, Kentucky Beef Network facilitators as well as Dr. Arnold and I set out to assess the prevalence of internal parasites in Kentucky beef herds. Additionally, many of the anthelmintics or deworming products have been on the market for decades (1960's for levamisole and 1980's for ivermectin), so we wanted evaluate the efficacy of products being utilized by Kentucky beef herds. Working with the Kentucky Beef Network, Merck Animal Health provided financial support for the field study and evaluation of the fecal samples collected.

A total of 180 fecal collections were performed. Each fecal collection had a target of 20 fecal samples from animals within the same age class. Age classes included mature cows or growing calves / replacement heifers. Beef producers were allowed to use whatever products they wanted. Product as well as route of administration were recorded. Products were classified as either macrocyclic lactones (ivermectin, moxidectin, eprinomectin, doramectin), benzimidazoles (white pastes/levamisole), or combination of more than one product. Fecal samples were sent to a commercial laboratory for counting fecal eggs and classification based on visual appearance.

As one might expect, pour-on products were widely utilized. These products included most of the first generation or name brand and second generation or generic products. Combinations of products were mostly administered to feeder calves in backgrounding/stocker programs.

When looking at prevalence of internal parasites through the fecal egg count method, stomach worm eggs were present in 60% of mature and 78% of growing animal samples. Cooperia were observed in 22% of mature and 74% of growing animal fecal samples. These two parasites were the most commonly observed with other internal parasites noted but less frequently.

The World Association for the Advancement of Veterinary Parasitology set guidelines for studying anthelmintic resistance. Products used in cattle that result in less than 90% reduced in fecal egg counts are considered to have resistance. Further, USDA label claims for anthelmintics require a 90% or greater fecal egg count reduction (FECR).

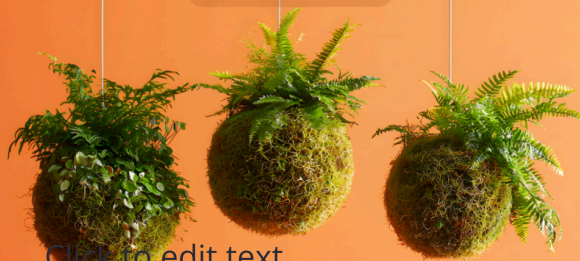
The samples gathered were filtered leaving only groups containing at least 18 animals in the same age class and had an initial fecal egg count of 10 eggs/3-gram sample. This left 80 groups or only 44% of the total sampled in the analysis. Of these qualifying groups, macrocyclic lactone products on average provided a FECR of 74.5% in mature animals and 61.6% in growing or immature animals. Benzimidazoles and combinations of products resulted in greater than 90% FECR regardless of age.

We looked at the data another way to attempt to determine if internal parasites differed in their susceptibility. We found that in growing cattle administered a macrocyclic lactone product, the FECR was 78% still below the 90% threshold for total egg counts. The FECR was observed to be slightly higher at 86% for stomach worms but only 77% for cooperia. Some anthelmintics have shown to have lowered efficacy in other livestock species for cooperia. Additionally, when we looked at route of administration, pour-on macrocyclic lactones had a 63.9% FECR while injectables were only slightly better at 68%.

This field study provides a snapshot of the internal parasite prevalence in the state's beef herd. Additionally, the study provides some evidence that additional work on anthelmintic efficacy is warranted. Cattle owners are encouraged to work with their veterinarian to develop a protocol for monitoring internal parasites and effective treatment approaches.

Lunch Break Gardening Series

June 4th



Click to edit text

Kokedama

Join Doug Pardy, Marshall Master Gardener, as he shows you how to make and care for Kokedamas! These Japanese inspired moss-covered balls are a great addition to any gardener's plant collection!

Join us during your lunch break for a gardening workshop!

\$12

Includes lunch from a local restaurant

1st Wednesday Monthly
12:15-12:45pm
at the Marshall County
Extension Office



Must RSVP by May 30th
Call 270-527-3285

Webinar Event

Living with Alpha-gal Syndrome

Learn more about AGS (red meat allergy) and how to reduce your risk with University of Kentucky Cooperative Extension

Topics Covered

- ✓ AGS basics
- ✓ Tick bite prevention
- ✓ Diet & lifestyle management
- ✓ Q/A session

Join us for a "watch party" on
Thursday, May 29th 6-7:30pm

Location:
Marshall County Extension Office
2081 Mayfield Hwy.
Benton, KY | 42025 | (270) 527-3285



Jr. Master Gardener Day-camps



June 24-26

8:30am-3:00pm

\$5/day

Call Roxanne for details about this & other Extension Day-camps this summer!

270-527-3285

Recipe of the Month

Strawberry Salsa

Directions:

1. Whisk olive oil, vinegar, and salt in large bowl.
2. Add strawberries, green onions, tomatoes, and cilantro. Toss to coat.
3. Cover and chill for 1 hour.
4. Serve with tortilla or pita chips.

Ingredients:

- 1 tablespoon olive oil
- 2 tablespoons white vinegar or white balsamic vinegar
- ½ teaspoon salt
- 2 cups, coarsely chopped fresh strawberries
- 8 green onions, chopped
- 2 cups chopped cherry or grape tomatoes
- ½ cup chopped fresh cilantro

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

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

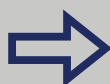
March 2011

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Website:
marshall.ca.uky.edu/anr

Nicole Smith
Marshall County ANR Agent

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accommodated
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