


FROM THE GROUND UP

BATH COUNTY AGRICULTURAL NEWSLETTER

 Cooperative
Extension Service

Bath County
Ag and Natural Resources

October
2025

Robert Amburgey

Bath County Extension Agent for Agriculture and Natural Resources

UPCOMING MEETINGS AND EVENTS

KENTUCKY MAPLE SYRUP 101

 Martin-Gatton
College of Agriculture,
Food and Environment
University of Kentucky

STATEWIDE EDUCATIONAL CLASSES OCTOBER 2025



*Perfect for
beginners!*

- | | |
|--------------------------|---|
| October 1 st | -Kenton County Extension Office 6pm EST |
| October 7 th | -Calloway County Extension Office 6pm CST |
| | -Shelby County Extension Office 6pm EST |
| October 8 th | -Metcalf County Extension Office 6pm CST |
| October 15 th | -Breathitt County Extension Office 5pm EST |
| October 21 st | -Harlan County Extension Office 6pm EST |
| | -Madison County Extension Office 6:30pm EST |
| | -Pulaski County Extension Office 6pm EST |
| October 23 rd | -Henderson County Extension Office 6pm CST |
| | -Bath County Extension Office 6pm EST |
| October 28 th | -Letcher County Extension Office 5:30pm EST |
| October 29 th | -Nelson County Extension Office 9-11am EST |

CONTACT EACH HOSTING EXTENSION OFFICE TO REGISTER!

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.

Lexington, KY 40506



Disabilities
accommodated
with prior notification.

Kentucky Maple Syrup

**Bath County
Extension Office**

101

October 28
6:00 pm EST

*Perfect for
Beginners!*

2914 East Hwy 60
Owingsville, KY 40360-8815



CALL TO REGISTER 606-674-6121

LIGHT REFRESHMENTS WILL BE SERVED

Selling Black Walnuts in Kentucky - 2025

Renee' Williams,
Forestry and Natural Resources - Extension, University of Kentucky

FORFS25-07

Black walnuts can be sold to commercial hullers in Kentucky (see Table 1). Bring the whole seed to the huller locations and they will run them through a machine to remove the hulls. They will weigh the walnuts after the hulls have been removed and pay you a specific amount per 100 lbs. Normally, they accept walnuts throughout the fall. However, it is recommended that you contact your local huller prior to gathering nuts.

Table 1. Commercial Huller Operations in Kentucky – 2025

| Huller Operator | City (County) | Phone # | Address |
|--------------------------|-----------------------------|--------------|--|
| Hertzler, Henry | Owingsville (Bath) | 859-404-4243 | 1972 Mt. Pleasant Rd., Owingsville, KY 40360 |
| Benneman, Alvin | Campbellsville (Taylor) | 270-937-4377 | 3050 Barney School Rd., Campbellsville, KY 42718 |
| Graber, David | Carlisle (Nicholas) | 859-405-5615 | 4600 Burris Rd., Carlisle, KY 40311 |
| Martin, Laverne | Cerulean (Trigg) | N/A | 1015 Buffalo Cerulean Rd., Cerulean, KY 42215 |
| Ottenheim Country Store | Crab Orchard (Lincoln) | 606-355-7464 | 5920 Kentucky 643, Crab Orchard, KY 40489 |
| Yoder, Samuel | Cynthiana (Harrison) | 859-588-1211 | 1013 Salem Pike, Cynthiana, KY 41031 |
| Coblentz, Tim | Flemingsburg (Fleming) | 606-748-2219 | 1591 Maddox Pike, Flemingsburg, KY 41041 |
| Yoder, Paul | Hardyville (Hart) | 270-303-0351 | 2440 Whickerville Road, Hardyville, KY 42746 |
| Miller, Cristie | Harrodsburg (Mercer) | 859-407-9787 | 855 Mt. Pleasant Rd., Harrodsburg, KY 40330 |
| Grayson County Implement | Leitchfield (Grayson) | 270-259-0075 | 3363 Owensboro Rd., Leitchfield, KY 42754 |
| Burkholder, Paul | Liberty (Casey) | 270-787-7996 | 9431 KY 501 S, Liberty, KY 42539 |
| Martin, Daniel | London (Laurel) | 606-312-8641 | 11200 East Laurel Rd., London, KY 40741 |
| Byler, Roy | Marion (Crittenden) | 870-692-6962 | 2865 Mt. Zion Church Rd., Marion, KY 42064 |
| Farmwald, Delbert | Monticello (Wayne) | 606-348-6281 | 3521 St. Hwy 1009, Monticello, KY 42633 |
| Fisher, Daniel | Mount Sterling (Montgomery) | 859-274-8888 | 908 Gibson Ln., Mt. Sterling, KY 40353 |
| Raber, Roman | Pleasureville (Henry) | 502-878-4211 | 10712 Castle Hwy., Pleasureville, KY 40057 |
| Derstine, Justin | West Liberty (Morgan) | 606-495-8280 | 207 Crockett Loop, West Liberty, KY 41472 |

If you need directions, please go to Hammons Products Company's website (<http://www.black-walnuts.com/>) and click on the *Locate a Buying Station* where you will find the hulling locations.

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Disabilities
accommodated
with prior notification.



Baked Apples and Sweet Potatoes

5 medium sweet potatoes
4 medium apples

½ cup margarine
½ cup brown sugar
½ teaspoon salt

1 teaspoon nutmeg
¼ cup hot water
2 tablespoons honey

- 1. Boil** potatoes in 2 inches of water until almost tender.
- 2. Cool** potatoes, peel and slice. **Peel**, core and slice apples.
- 3. Preheat** the oven to 400°F. **Grease** a casserole dish with a small amount of margarine.
- 4. Layer** potatoes on the bottom of the dish.

- 5. Add** a layer of apple slices.
- 6. Sprinkle** some sugar, salt, and tiny pieces of margarine over the apple layer.
- 7. Repeat** layers of potatoes, apples, sugar, salt and margarine.
- 8. Sprinkle** top with nutmeg.
- 9. Mix** the hot water and

honey together.

10. Pour over top of casserole.

11. Bake for 30 minutes.

Yield: 6 servings of 1 cup each

Nutritional Analysis:
300 calories, 8 g fat, 1.5 g sat fat, 59 g carbohydrate, 0 mg cholesterol, 320 mg sodium.

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



Kentucky Apples

SEASON: Early summer through December.

NUTRITION FACTS: A medium size apple, about 2 to 2½ inches round, has about 75 calories and provides bulk in the diet, which helps the body digest food. The apple is low in sodium and high in potassium, making it a great natural snack.

SELECTION: Look for firm, crisp, well-colored fruit. Avoid those with shriveled skins, bruises, worm holes, and decayed spots. Always handle apples gently to avoid causing bruises, blemishes, or other defects.

STORAGE: Use those with bruises or skin breaks as soon as possible. Apples that are slightly under-ripe should be stored in a cool place to ripen. Once ripe, apples will keep a week or longer stored in the refrigerator vegetable drawer or in a plastic bag.

PREPARATION: Raw apples will darken when the cut surface is exposed to the air. Protect cut or peeled apples from darkening by mixing with ascorbic

acid such as lemon or orange juice. Only work with about five apples at a time to prevent darkening. Mix 1 teaspoon ascorbic acid with 3 tablespoons of water. Toss gently with apple slices. Apples may be preserved by several methods: freezing, drying, or canning. Please contact your county Extension office for more information.

VARIETIES: More than 2,500 varieties are found in the United States. The following are easily available and popular in Kentucky: Lodi, Red Delicious, Rome, Winesap, Gala, Jonathan, Cortland, and Golden Delicious.

APPLES 1

Educational programs of Kentucky Cooperative Extension serve all people regardless of race, color, age, sex, religion, disability, or national origin. For more information, contact your county's Extension agent for Family and Consumer Sciences or visit www.ca.uky.edu/fcs.

Source: USDA



Bird Flu – Information for Hunters and Taxidermists

Avian influenza, or bird flu, is a virus that causes disease in chickens, turkeys, pheasants, quail, ducks, and geese. It may also cause disease in other birds as well. The bird flu virus is spread via the bodily fluids and feces of infected birds. Wild birds, especially waterfowl and shorebirds, are natural hosts for the virus. They may not show signs of the disease, even if infected.



The virus is not easily transmitted from birds to people. However, it is possible that the virus could change into another form that spreads rapidly from person to person. Other species which may be able to catch the bird flu virus include pigs, primates, ferrets, rodents, rabbits, cats, and humans. Although it is unlikely that hunters and taxidermists will contract AI, health officials recommend people who handle birds to use common sense precautions.

To reduce the risk of contracting AI or any wildlife disease:

- Limit exposure to feces and bodily fluids from game animals.
- Do not handle or process birds found sick or dead.
- Wear rubber or latex gloves and washable clothing while handling game.
- Dispose of internal organs, feathers, bones, skin, and trimmings in a safe manner by double bagging, sealing both bags, and putting it in the trash.
- Do not eat, drink, or use tobacco products while handling game.
- Wash hands with hot soapy water or alcohol wipes immediately after handling game.
- Clean all tools and work surfaces with hot soapy water then disinfect with 10% chlorine bleach solution or other disinfectant.
- Thoroughly cooked meat is safe to eat. Poultry should reach an internal temperature of at least 165° F. Use a meat thermometer.
- Use caution around water sources and roosting areas where feces from wild birds may accumulate.
- When finished hunting, clean clothing, boots, vehicles, etc. as soon as possible.
- Do not bring game birds onto poultry farms.



Call the U.S. Department of Fish and Wildlife at (866) 4US-DAWS or the Kentucky Department of Fish and Wildlife at (800) 858-1549 to report sick or dead wild birds. Because waterfowl are the greatest risk, call to report any number of sick or dead waterfowl. For any other type of wild bird, only call to report if there are 5 or more birds.

Cattle Owners!

What's buggin' you
and your cattle? We
want to know!

Tell us about pests of your
cattle to inform research and
education in Kentucky



Investigators

Hannah Tiffin, PhD
Assistant Professor
Entomology Dept.
MG-CAFE

University of Kentucky

Kenneth Burdine, PhD
Professor
Agricultural Economics Dept.
MG-CAFE

University of Kentucky



Martin-Gatton
College of Agriculture,
Food and Environment



Research

KY Horse Owners!

What's buggin' you
and your horses? We
want to know!

Tell us about pests of your
equines to inform research
and education in Kentucky



Investigators

Hannah Tiffin, PhD
Assistant Professor
Entomology Dept.
MG-CAFE

University of Kentucky

C. Jill Stowe, PhD
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Agricultural Economics Dept.
MG-CAFE

University of Kentucky



Martin-Gatton
College of Agriculture,
Food and Environment



Research

Fall Harvest

- Apples
- Beets
- Broccoli
- Brussels sprouts
- Cabbage
- Carrots
- Cauliflower
- Greens
- Lettuce
- Green onions
- Pears
- Pumpkins
- Radishes
- Winter squash
- Sweet potatoes
- Turnips

Be sure to check out your local farmers' market to stock up on favorites, try some new fruits and vegetables, and support your community's local farmers.

Source: Janet Mullins, UK Extension Specialist
An Equal Opportunity Organization.

Tree Surface Roots

Exposed tree roots are a common issue caused by a tree's natural growth, soil conditions, and erosion, not a sign of poor tree health. You should never cut or grind down these roots, as this can harm the tree's stability and health.

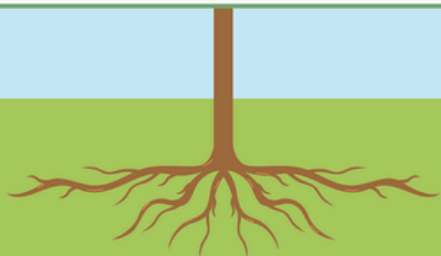
WAYS TO MANAGE SURFACE ROOTS:

Mulching:

Apply two to three layers of shredded wood or chips over exposed roots.

Planting Grass:

Add a thin layer of topsoil between the roots and seed with grass. Repeat every few years.



Source: Rick Durham, UK Extension Horticulture Professor
An Equal Opportunity Organization.

WHY LEAVES CHANGE COLOR IN THE FALL

Trees that change color in the fall are deciduous trees. They go dormant in the winter to protect the tree from freezing temperatures and will generate new leaves in the spring.

Three factors cause the tree leaves to change color at this time of year: length of night, leaf pigments (chlorophyll, carotenoids, anthocyanins) and weather.

Source: Sharon Flynt, UK Extension
An Equal Opportunity Organization.



October - When the temperatures start "Fall"ing!

By Jane Marie Wix – National Weather Service Jackson, KY

After what seemed like a brutal summer across the Commonwealth, starting hot, humid, and wet - then ending abnormally dry with emerging drought conditions, it's a welcome site to see a change in the seasons. Now that we are officially in fall, it's time for the temperatures to cool, and even begin to drop below the freezing mark in this area of the country. While there are quite a few locations in the northern portion of the U.S. and the Rocky Mountain region who likely already saw their first below-freezing temperatures (climatologically), most communities in Kentucky should see their first freeze in October.

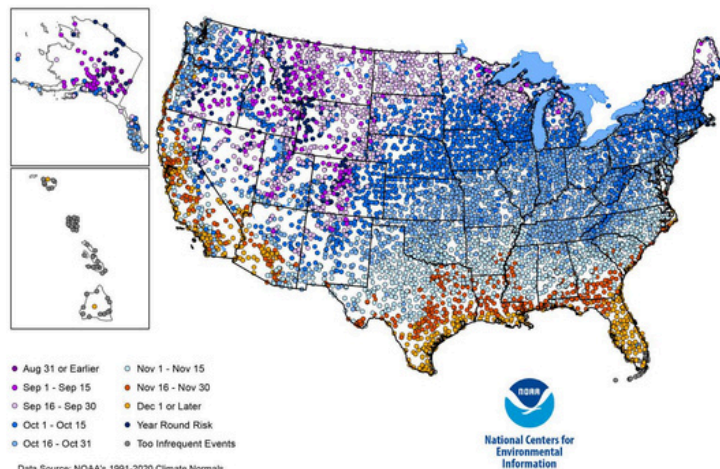
From the National Centers of Environmental Information (NCEI), a branch of the National Weather Service: "Using data from the 1991–2020 U.S. Climate Normals, we have a good idea of when to expect the first freeze of fall. The first freeze can be described as when the surface air temperature is expected to be 32°F or below over a widespread area for a climatologically significant period of time. According to the data, the first freeze in some high mountain and northern latitude locations can happen even earlier than August 31st. A few of the coldest places can even experience freezing temperatures in any month!

It is important to take into consideration that this map is a generalization and not absolute, as many factors go into the first freeze of the year based on location. NOAA's National Weather Service will issue frost and freeze watches and warnings for your area."

As we creep closer to the coldest time of the year, use this time to begin planning your spring bulbs. Hardier green vegetables, such as cabbage, brussels sprouts, and kale can be safely planted in some areas as they are cold tolerant. Be sure to keep the first freeze dates in mind and check with your local National Weather Service office for the forecast so you know when to cover your plants to keep them safe from the frosts and freezes of fall.

Historical Date of First Freeze: Median Date

Date by which 50% of years have experienced their first instance of $\leq 32^{\circ}\text{F}$ temperatures



Forage Timely Tips: October

Posted on October 4, 2025

Feed hay to allow cool-season pastures to accumulate forage growth for winter grazing.

Leave 4" stubble on some pastures to stimulate faster spring regrowth.

Do NOT harvest or graze alfalfa fields Nov or after a hard frost.

Inventory and test each hay lot for nutritive value and consult a nutritionist to design a supplementation program as needed.

Remove ruminants from pastures that contain sorghum species (forage sorghums, sorghum-sudangrass hybrids, sudangrass, and johnsongrass) when frost is expected. Even small patches of johnsongrass that have been frosted can cause prussic acid poisoning. Begin strip grazing early planted small grain and brassicas (turnips and rape) mixes by the end of this month.

Late Oct/early Nov can be a great time to control broadleaf weeds like plantain (broadleaf or buckhorn), biennial thistles (bull, musk, plumeless), and poison hemlock.

New Herbicide Product – NovaGraz

Posted on October 4, 2025

Corteva's new pasture herbicide, NovaGraz, adds another option to the pasture weed control toolbox. What makes it somewhat unique is that many broadleaf weeds are controlled, while white clover exhibits tolerance and lives on as a valuable pasture legume component.

"Our research has found NovaGraz can provide effective control of common pasture weeds, and the label lists effectiveness on a range of other annual, biennial, and simple perennial weeds," reports Mark Renz, an extension weed management specialist with the University of Wisconsin-Madison. ~excerpt of article by Mike

Rankin in Hay and Forage Grower. For the full article go to:

<https://hayandforage.com/article-5460-NovaGraz-offers-white-clover-tolerance.html>

Related



2025 KY GRAZING CONFERENCE

**GRAZING FOR PROFIT:
OPTIMIZING RETURNS IN GRASS
BASED OPERATIONS**

**FEATURING
PRESENTATIONS BY...**

**JIM GERRISH
DR. GREG HALICH
DR. CHRIS TEUTSCH
DR. RAY SMITH
CODY RAKES
DR. RICARDO RIBERIO
& LOCAL PRODUCERS**

TWO LOCATIONS IN KY



Tuesday, October 28
Winchester, KY



Thursday, October 30
Leitchfield, KY

REGISTER TODAY!

<https://2025GrazingConferenceEast.eventbrite.com>
<https://2025GrazingConferenceWest.eventbrite.com>

Winchester, KY



Leitchfield, KY



KENTUCKY
**FORAGE &
GRASSLAND**
COUNCIL

2025 KY GRAZING CONFERENCE AGENDA

- 7:30 AM Registration & Refreshments
- 8:00 AM Welcome
Dr. Ray Smith, University of Kentucky
- 8:15 AM Seven Things That I Have Learned About Profitable Ranching in the Last 45 Years, *Jim Gerrish, American GrazingLands Services*
- 9:15 AM Nutrient Cycling in Grassland Ecosystems
Dr. Ricardo Riberio, University of Kentucky
- 10:00 AM Break & Visit with Sponsors
- 10:30 AM Forage Management for Shifting Weather Patterns
Dr. Chris Teutsch, University of Kentucky
- 11:00 AM Breeding a Functional Cow that Works in Your Environment
Cody Rakes, Loretto Motherhouse Farm
- 11:40 AM Kentucky Forage and Grassland Council Business Meeting & Awards
- 12:00 PM Lunch & Visit with Sponsors
- 1:00 PM Forage Spokesperson Contest/Local Producers
- 2:00 PM What We Have Learned About Bale Grazing
Dr. Greg Halich, University of Kentucky
- 2:45 PM Managing Feed Costs in Ruminant Livestock Production Systems
Jim Gerrish, American GrazingLands Services
- 3:30 PM Adjourn

**** All times local ****

**SPACE IS LIMITED
REGISTER TODAY**

REGISTER BY MAIL

Name: _____

Address: _____

State, City, ZIP: _____

Email: _____

Phone Number: _____

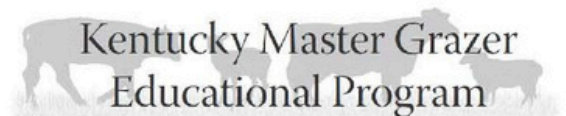
\$60 per participant OR \$25 per student

\$75 per participant at the door

SPACE IS LIMITED REGISTER TODAY

Make checks payable to KFGC and mail to:

**KFGC c/o Caroline Roper, PO Box 469, Princeton, KY 42445
(270) 704-6618**



Timely Tips

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

Spring-calving herds

Schedule a pregnancy examination of cows if not done previously. Winter feeding costs can be minimized by eliminating open cows prior to winterfeeding. Pregnancy status (pregnant versus open) can be determined using palpation, transrectal ultrasonography, or blood sampling. Stage of pregnancy can only be determined by palpation or ultrasonography (performed by your veterinarian). A new chute-side blood sampling kit (Alertys from IDEXX) is available for use. It provides yes/no pregnancy data in 20 minutes for about \$8-10 per cow.

Evaluate the body condition of your cows and improve their condition prior to winter. It takes about 75 pounds to increase body condition a full score.

If you have already done a preweaning working, revaccinate (booster) calves as needed. Treat calves for internal and external parasites. If you vaccinate calves yourself, be sure to store, handle, and administer vaccines properly.

Wean calves before cows lose body condition.

Obtain weaning weights of your calves and remember weaning is the time to do your first round of culling and selecting breeding stock. You can eliminate obviously inferior calves, especially those with wild or nervous dispositions. Consider the number of heifers that you will need to save for your cow herd. Bulls that are old, unsound, roguish, etc. can be culled now. It is not too early to begin thinking about replacements.



Fall-calving herds

The calving season should be in full swing for fall-calving cows. Check cows frequently.

Identify calves and commercial males should be castrated and implanted.

Take accurate records of calving and calving performance. Our new app (Stocket at Stocket.us) makes data collection and reporting simple, easy, and convenient.

Put fall-calving cows on accumulated pasture before the breeding season. Be sure to save some grass in the breeding pastures.

It is time to get everything ready for the fall-breeding season, too. Line-up semen, supplies, etc. now and get your bulls ready to go (don't forget their breeding soundness evaluation). Breeding soundness exams are a vital component to reducing the risk of reproductive performance and need to be conducted 30-45 days before EVERY breeding season. Contact your herd veterinarian to schedule the exams.

Obtain yearling measurements (weight, hip height, scrotal circumference, etc.) on replacement animals - especially for registered ones.

Contact your herd veterinarian and schedule pelvic area examinations and reproductive tract scores for your potential replacements. Use pelvic area to identify larger heifers with smaller than normal pelvic areas so you can remove them from the breeding pool. Reproductive tract scores can be used to identify immature heifers for culling. Typically, heifers with a reproductive tract score less than 3 have limited ability to conceive early in the breeding season.



Stockers

If you are purchasing weaned/stressed calves, have your receiving/feeding program in place. Feed a stress ration which contains at least 13% protein and is fairly energy dense.

Manage to keep newly weaned and/or purchased calves healthy. Calves should be penned in a small lot with adequate feed, water, and shade to reduce stress. Careful handling and comfortable, uncrowded conditions can decrease stress.

When newly weaned calves are purchased in the fall, sickness and death loss can be a big problem. Work with your veterinarian on a health and receiving program. Consider purchasing CPH-45 feeder calves that are preweaned, vaccinated, bunk-adjusted and treated for parasites.

Watch calves closely for a few weeks after their arrival. Calves will normally break (get sick) 5-7 days after arrival, but they can break up to 14 days after they arrive. Have a treatment program ready for any health problems. Early recognition of sick cattle improves their chance of recovery. Watch for drooped ears, hollow appearance, reluctance to rise, stiff gait, coughing and dull or sunken eyes. A good “receiving” program is essential to profitability.

General Reminders

Avoid prussic acid poisoning that can happen when frost ruptures the plant cells in sorghums, sorghum-sudan hybrids, sudangrass, and johnsongrass releasing prussic (hydrocyanic) acid. Fields can be grazed after the plants have dried up after a frost. New growth that occurs in stalk fields is potentially dangerous whether frosted or not.

Take soil samples for soil analysis to determine pasture fertility needs.

Apply phosphate, potash, and lime accordingly.

Test hay quality and make inventory of hay supplies and needs. Adjust now - buy feed before you run out in the winter.

Do not harvest or graze alfalfa now so the plant can replenish its root reserves.

Remove fly-control eartags from all animals, dispose of according to instructions on package. Treat for grubs/lice.