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KENTUCKY  
COOPERATIVE EXTENSION



Hickman County Agriculture and Natural Resources Newsletter

August/September 2023

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

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



Disabilities
accommodated
with prior notification.

UK Cooperative
Extension Service
Hickman County
Carlisle County
Fulton County



Hickman, Carlisle, and Fulton Counties

Wildlife Meeting

Zak Danks (KDFWR) - Wild Turkey Update

Micah Seavers - Nest Predator Trapping

Tuesday, September 19th 2023

6:00 PM

Hickman County Extension Office

Meal is Sponsored by:



*****RSVP by calling Hickman Co. Ext 270-653-2231 by Thursday, Sept. 14
to ensure your free meal*****

**Cooperative
Extension Service**

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Kentucky Wheat Yield Contest Breaks Records

By Chad Lee

Kentucky has a new overall high yield! Actually, we have 3 overall highest yields this year.

We have a new highest overall yield reported in the contest at 143.42 bushels per acre. This 2023 No-Till State Champion wheat entry from Jason Crisp in McLean County followed soybeans. Camron, Clay and Mark Wells in Union County reported the second-highest overall yield ever at 139.64 bushels per acre with the 2023 Tillage State Champion. The Wells Brothers also reported the third-highest yield ever at 135.80 bushels per acre. The previous highest yield ever reported (now 4th highest ever) was from Keith Hendrickson in Union County in 2015 with 134.27 bushels per acre. That was followed by the 2022 state champion, S & J Emmick in Hancock County at 132.68 bushels per acre.

The average yield of the State Champion and the four Area Winners for 2023 is 133.56 bushels per acre. Area Winners included Double P Farms in Todd County, Ab Cates, Cates Farms, LLC in Henderson County, Corn Silk Farms in Logan County and Clint Quarles in Scott County for Areas 1, 2, 3 and 4 respectively.

Katie Hughes worked very hard to win the supervisor awards this year. She supervised 14 wheat entries, the most of any supervisor in 2023, and she supervised the Top 3 Average Yield of 133.97 bushels per acre. Curt Judy supervised three entries and Clint Hardy supervised two entries.

The winning wheat entries were planted on an average of October 22 and ranged from October 15 to October 30. Wheat was in the field for an average of 253 days. Total N applied (including fall, winter and spring N applications) for the six winners ranged from 120 to 170 lb N/acre with an average of 137 lb N/acre. Nitrogen rates for all the entries in the 100 Bushel Club were very similar to the winning entries.

Across all 25 entries in the contest, four reported using sulfur, 11 reported using boron and one reported using zinc. Two wheat entries received 2 tons/acre of chicken litter. Seven of the entries received Palisade growth regulator and nine received Pinzola growth regulator. Sixteen of the 25 entries used tillage to help control weeds. All entries used herbicides to manage weeds. Twenty-two entries reported using at least one fungicide and twenty reported using at least two fungicides. Nineteen entries reported using at least one insecticide.

Wheat yields in the contest did not correlate very strongly nitrogen applied. However, nitrogen applied in the winter and spring (usually the Feekes 3 and Feekes 5 timing) was a stronger indicator of yield than total nitrogen (including fall applications). Wheat yields had low correlations with planting date and harvest date as well. Over these four comparisons, a later harvest date was a stronger indicator of higher wheat yields for 2023. This observation from 2023 indicates how favorable weather was during seed fill and harvest.

Again, the contest yields are posted:

<https://graincrops.ca.uky.edu/files/2023kywheatcontestwinners.pdf>



First Confirmation of Tar Spot on Kentucky Corn in 2023

Tar spot on corn was confirmed by the University of Kentucky Plant Disease Diagnostic Laboratory (PDDL) from samples collected in Caldwell County. This is our first confirmation of tar spot in Kentucky for 2023.

So far, this is the only location in Kentucky in 2023 where tar spot has been confirmed. At this point in the season, no management is needed if tar spot is confirmed in a field, however we still need to document confirmed cases to monitor for future disease spread and impact. Tar spot was found in Todd and Ohio Counties in 2021, and Lincoln County in 2022.

Tar spot on corn, caused by *Phyllachora maydis*, is usually first observed when the causal fungus produces small black structures called stromata on leaf tissue (Figure 1). These structures protrude from the leaf surface and affected areas of the leaf feel rough or bumpy. The stromata can also be present on leaf sheaths and husks.



Figure 1. Signs of tar spot observed on a corn sample from Caldwell County in 2023. (Picture Kiersten Wise)

Tar spot was first confirmed on corn in the United States in 2015. Since 2015, it has been reported in multiple Midwestern and eastern states and Ontario Canada, and as far south as Georgia and Florida. A map of the current tar spot distribution in the United States can be found on the corn ipmPIPE website: <https://corn.ipmpipe.org/tarspot/>.

Yield loss due to tar spot varies, and depends on hybrid susceptibility, infection timing, and environmental conditions. Fungicide applications at tasseling/silking (VT-R1) for diseases such as southern rust will also effectively manage potential tar spot outbreaks. We continue to learn about this disease, and research in our specific climate is needed to optimize management recommendations for Kentucky.

For additional information on tar spot see these resources from the Crop Protection Network:

[Tar Spot of Corn—web book](#)

[An Overview of tar spot](#)

Dr. Kiersten Wise

UK Extension Plant Pathologist

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Beginning Nov. 2, 2023, the University of Kentucky Martin-Gatton College of Agriculture, Food and Environment will present a series of four webinars covering field crop protection. Hosted through the Southern Integrated Pest Management Center, the webinars will feature UK extension pest management specialists discussing weed science, plant pathology, and entomology topics. Continuing education credits for Kentucky pesticide applicators and Certified Crop Advisors will be available.

The Thursday morning webinars will take place via Zoom at 10 a.m. EST/ 9 a.m. CST, and preregistration is required for each webinar. The webinars are open to agriculture and natural resource County extension agents, crop consultants, farmers, industry professionals, and others, whether they reside or work in Kentucky or outside the state.

Dr. Kiersten A. Wise

Webinar #1:

November 2, 2023

Registration: https://zoom.us/webinar/register/WN_CfQFt0dQSnq5ifdnaSre7A

Dr. Carl Bradley

Webinar #2:

November 9, 2023

Registration: https://zoom.us/webinar/register/WN_3SvKPhEDSSWcYhnUnLrvsQ

Dr. Travis Legleiter

Webinar #3:

November 16, 2023

Registration: https://zoom.us/webinar/register/WN_SIOzGyibQiOk4A6pTRHGmw

Dr. Raul Villanueva

Webinar #4:

November 30, 2023

Registration: https://zoom.us/webinar/register/WN_AqvCh08TQGCAJXvKxqdwFA



UPCOMING EVENTS

2023 Fall Crop Protection Webinar Series

- #1 Dr. Wise November 2, 2023
#2 Dr. Bradley November 9, 2023
#3 Dr. Legleiter November 16, 2023
#4 Dr. Villanueva November 30, 2023

2024 Winter Wheat Meeting

February 1, 2024

Kentucky Crop Health Conference

February 8, 2024

Wheat Field Day

May 14, 2024

Corn, Soybean & Tobacco Field Day

July 23, 2024



Kentucky Okra

SEASON: June through September

NUTRITION FACTS: Okra is a good source of Vitamin C, folic acid, and fiber. Fiber helps lower cholesterol which reduces the risk of heart disease.

SELECTION: Select small, crisp, tender pods, 2 to 4 inches long. Pods should be free from blemishes. Pods that have passed their prime will have a dull, dry appearance, contain coarse fibers, and are stringy when opened.

STORAGE: Refrigerate unwashed, dry okra pods in the vegetable crisper, loosely wrapped in perforated plastic bags. Okra will only keep 2 to 3 days before it starts to deteriorate.

PREPARATION:

Wash okra pods before cooking. Cut off stem end, leaving small pods whole. Cut large pods in 1/2-inch slices.

Okra exudes a unique juice that will thicken soups and stews. The taste complements tomatoes, onions, corn, and fish stock.

FREEZING:

The best method for long-term storage is freezing. Okra must be blanched before freezing to hold the flavor and quality. It will keep in the freezer for one year.

Kentucky Proud Project

County Extension Agents for Family and Consumer Sciences University of Kentucky, Dietetics and Human Nutrition students

Source: FruitsAndVeggies.org

July 2022

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



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

Air Fried Okra Tots with Tangy Dipping Sauce

- 12 ounces okra stalks
- 2 tablespoons olive oil
- 2 tablespoons salt-free seasoning

Tangy

Dipping Sauce:

- 1 cup plain low-fat yogurt
- 3 tablespoons mayonnaise
- 1 tablespoon dried parsley
- 2 teaspoons dried dill
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon salt

Wash hands with warm water and soap, **scrubbing** for at least 20 seconds. **Cut** the ends off the okra. **Cut** the okra into 2-inch (tater tot sized) chunks. In a large bowl, **place** the cut okra, olive oil, and seasoning. **Toss** to coat. **Add** to the basket of your air fryer in a single layer. Depending on the size of your air fryer, you may need to cook in batches so the okra is in a single layer, which allows air to circulate and okra to be crispy. **Cook** at 350 degrees F for 10 minutes or until crispy, tossing halfway through. While the okra cooks, **prepare** the sauce by **mixing** all of the ingredients in a small bowl. **Refrigerate** the sauce until ready to serve. **Serve** okra tots with tangy dipping sauce. **Store** leftovers in the refrigerator within two hours.

Yield: 5 servings. **Serving Size:** 1/5 of recipe. **Nutrition Analysis for Okra Tots with Tangy Dipping Sauce:** 170 calories, 13g total fat, 2.5g saturated fat, 10mg cholesterol, 330mg sodium, 14g total carbohydrate, 2g fiber, 4g total sugars, 0g added sugars, 4g protein, 0% DV vitamin D, 10% DV calcium, 6% DV iron, 8% DV potassium. **Nutrition Analysis for Okra Tots (no sauce):** 70 calories, 6g total fat, 1g saturated fat, 0mg cholesterol, 0mg sodium, 10g total carbohydrate, 2g fiber, 1g total sugars, 0g added sugars, 1g protein, 0% DV vitamin D, 4% DV calcium, 0% DV iron, 6% DV potassium.



For more information follow us at
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Extension Service on Facebook

Agent for Agriculture and
Natural Resources



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RETURN SERVICE REQUESTED