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



Hickman County Agriculture and Natural Resources Newsletter

SEPTEMBER 2022

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

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, or physical or mental disability. University of Kentucky, Kentucky State University, U.S. Department of Agriculture, and Kentucky Counties, Cooperating.
LEXINGTON, KY 40546



Disabilities
accommodated
with prior notification.



Join us for a free event

featuring Meteorologist
Beau Dodson, WeatherTalk

Thursday Evening
September 29
6:00 P.M.

Surviving The Storm

at the Hickman County Extension Office

Beau Dodson, Southern Illinois Weather Observatory, will review the December 2021 Tornado, lessons learned and disaster preparedness tips. Justin Jackson, HC OEM Director, will overview the Hickman County damage and response.

Door Prizes and Light Refreshments provided.



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Kentucky Census

Kentucky's farmers will soon have the opportunity to be represented in the nation's only comprehensive and impartial agriculture data for every state and county. The U.S. Department of Agriculture (USDA) will mail the 2022 Census of Agriculture to 125,000 Kentucky ag producers this fall.

The 2022 Census of Agriculture will be mailed in phases, starting with an invitation to respond online in November. Farm operations of all sizes, urban and rural, which produced and sold, or normally would have sold, \$1,000 or more of agricultural product in 2022 are included in the ag census.

Collected in service to American agriculture since 1840, the Census of Agriculture tells the story and shows the value of Kentucky's agriculture. It highlights land use and ownership, producer characteristics, production practices, income and expenditures, among other topics. For more information visit www.nass.usda.gov/AgCensus.

David Knopf | Regional Director
USDA, National Agricultural Statistics Service
Eastern Mountain Regional Field Office
T: 502-907-3218 | M: 360-265-8219

UK Research and Education Center in Princeton

KEY DATES	Event
2023	
Jan 5, 2023	UK Winter Wheat Meeting
May 9, 2023	UK Wheat Field Day
Jul 25, 2023	UK Corn, Soybean and Tobacco Field Day

Women in Ag

ANNUAL SEMINAR

COOKING WITH PORK..... DR GREGG RENTFROW

HANDLING FARM STRESS.....DR PAUL NORROD

FARM ANALYSIS

FSA UPDATES

TAX & ECONOMIC UPDATES

October 18, 2022

Young Center

9:00am-2:00pm

Clinton, KY

Contact your local Extension Office to register. Lunch included with registration.

LUNCH FROM

HUB'S

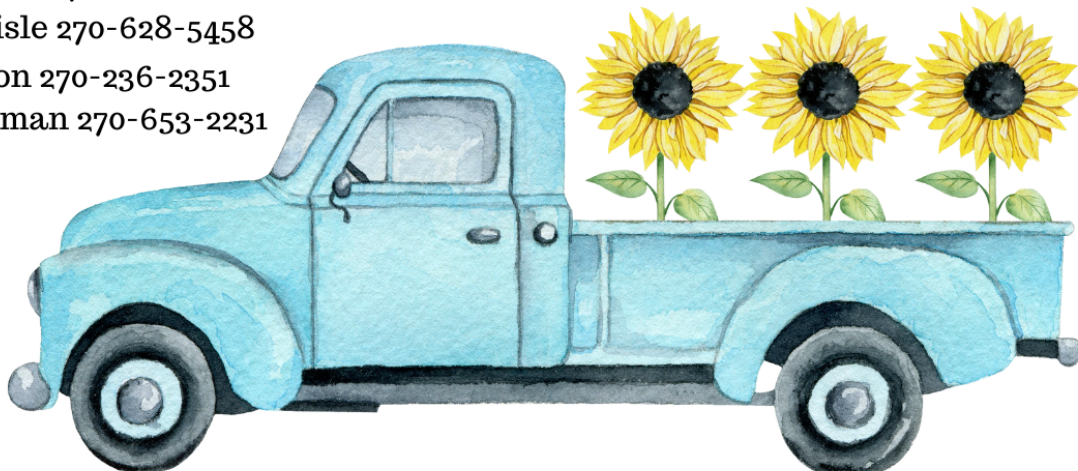


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Interveinal Chlorosis Symptoms on Soybean Leaves

Posted on August 16, 2022

Symptoms of soybean leaves with interveinal chlorosis and interveinal necrosis have been observed in several fields across Kentucky recently. Interveinal chlorosis/necrosis is when the leaf tissue between the main leaf veins turns chlorotic (yellow) or necrotic (brown/dead), but the main veins remain green (Figure 1).



Figure 1. Interveinal chlorosis and necrosis symptoms of soybean leaves (Photo: Carl Bradley, UK).

There are a few diseases or disorders that can cause these symptoms. Below are descriptions of possible causes.

Find the entire article at

<https://kentuckypestnews.wordpress.com/2022/08/16/interveinal-chlorosis-symptoms-on-soybean-leaves/>

ALERT!



Asian Longhorned Tick, (*H. longicornis*) in Cattle

An Emerging Risk

The Asian longhorned tick (ALT) has been implicated in an Emerging Risk Notice by USDA APHIS in cattle infections of *Theileria orientalis* Ikeda. ALT is the vector that spreads *T. orientalis* Ikeda via an infected tick bite of the cattle host. ALT has been identified in 16 states. In Kentucky ALT has been detected in Boone, Breathitt, Floyd, Madison, Martin, Metcalfe, and Perry counties.

BELOW: Asian longhorned ticks are light brown in color and are very small, often smaller than a sesame seed. They are difficult to detect, given their small size and quick movement. In fact, the adult female is only about the size of a pea when it is full of blood.

PHOTO CREDITS: CDC and Michael Greenwood



WHAT ARE THE HOSTS FOR ALT?

The ALT requires warm-blooded animals including humans, wildlife, and domestic animals to feed on for survival. A male tick is not needed for reproduction. A female can produce 1,000-2,000 offspring without mating. A single animal may become host to thousands of tick offspring exacerbating the severity of anemia and increasing the risk of disease transmission. The tick may also live for extended periods (overwinter) in the environment (grass/woods) harboring infectious diseases, such as *Theileria orientalis* Ikeda.



WHAT DISEASES CAN ALT SPREAD?

ALT was discovered in the United States in 2013. It is known to be the tickborne vector for reportable cattle diseases theileriosis and babesiosis and the human disease Rocky Mountain spotted fever. While *Theileria orientalis* Ikeda infections are not reportable, they are noted to be an emerging threat with the potential to cause significant economic losses to the cattle industry.

HOW IS THE ALT IDENTIFIED?

Laboratory identification is the best way to confirm the identity of ALT. The ticks are light brown in color and often smaller than a sesame seed. The adult female is about the size of a pea when it is full of blood. Males are rare and not needed for reproduction. It only takes a single tick to introduce a new infection.



The University of Kentucky Entomology Department has a laboratory that can identify ticks. For information on submitting a tick for lab assessment scan this QR code with the camera of your smart device or go to:

entomology.ca.uky.edu/ticksurveillance2022

HOW CAN THE ALT BE CONTROLLED?

Control should be considered from both the animal and the environmental perspectives. There are no known acaricides labeled for use against the ALT. The use of pesticide impregnated ear tags, pour-ons, sprays, and back rubs should be beneficial in control of the tick. Employment of more than one method will yield better control results.

Keeping pasture mowed short may help control the population, as long grass will enhance tick survival. Perimeter fencing of a minimum of 20 feet from wooded areas will reduce the number of ticks on the grazing area. Routinely inspect livestock, pets, and humans for ticks. Keep in mind that wildlife can serve as tick hosts and accelerate their spread. Utilize your veterinarian and laboratory resources for tick collection and identification.



KENTUCKY
DEPARTMENT OF
AGRICULTURE
OFFICE OF STATE VETERINARIAN

kyagr.com/statevet

Apple Sage Pork Chops

- **1 tablespoon** flour
- **1 teaspoon** dried sage
- **2 tablespoons** garlic powder
- **1/2 teaspoon** ground thyme
- **1 teaspoon** salt
- **4** boneless center cut pork chops
- **2 tablespoons** oil
- **1/2** large onion, thinly sliced
- **2** thinly sliced red apples
- **1 cup** unsweetened apple juice
- **2 tablespoons** brown sugar (optional)

Wash hands with soap and warm water, **scrubbing** for at least 20 seconds. **Gently clean** all produce under cool running water. **Mix** flour, sage, garlic, thyme, and salt together in a small bowl. **Sprinkle** 1 1/2 tablespoons of the mixture over both sides of the pork chops. Remember to **wash** hands after handling raw meat. **Heat** oil in a large skillet over medium-high heat. **Sear** pork chops for 2 to 3 minutes on each side. Pan will smoke a little. **Remove** pork chops from the pan and set aside. **Reduce** heat to medium. To the same skillet, **add** onion and **cook** for 2 minutes, or until soft. **Add** apples, and **continue cooking** until tender, about 2 minutes. **Add** apple juice, brown sugar, and remaining spice mixture and stir to dissolve. **Return** the liquid to a boil, **reduce** heat to low, and **simmer** for 5 minutes or until the pork is cooked through and reaches 145 degrees F on a food thermometer. **Refrigerate** leftovers within 2 hours.

Yield: 4 servings. **Nutrition Analysis:** 310 calories, 10g total fat, 1.5g saturated fat, 50mg cholesterol, 660mg sodium, 35g total carbohydrate, 3g fiber, 25g total sugars, 7g added sugars, 22g protein, 6% DV vitamin D, 2% DV calcium, 6% DV iron, 15% DV potassium.



Kentucky Apples

SEASON: Early summer through December

NUTRITION FACTS: Apples are high in fiber and contain a good amount of vitamin C and potassium.

SELECTION: Look for firm, crisp, well-colored fruit. Avoid those with shriveled skin, 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 underripe 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 squeezing a bit of lemon juice on the cut surface.

Kentucky Proud Project

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

Source: FruitsAndVeggies.org

March 2022

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

PlateItUp.ca.uky.edu



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RETURN SERVICE REQUESTED