

GRAVES COUNTY AGRICULTURE & NATURAL RESOURCES NEWS

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

*GRAVES COUNTY COOPERATIVE
EXTENSION SERVICE
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September 2025

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Happy September!

It's dry and crispy outside everywhere you look. We haven't had a good, soaking rain in quite sometime. Despite all of this, it's harvest season!

I'd like to take this time to remind you that there will be a lot of slow moving farm traffic on the roads for the weeks to come. Remember to be vigilant and patient when encountering them on the roads. We want to make sure that EVERYONE makes it home safely to their family at the end of the day.

Master Cattleman starts in just a few weeks and we are looking forward to it! If you haven't signed up yet but are planning to come, be sure to look for the flyer below and get your name on the list. We will be serving a meal each night so having an accurate head count is important!

As of today, there are 7 spots available for the next florals class. We had an amazing time at the last one, so you don't want to miss it!



Miranda Rudolph

Miranda Rudolph

Extension Agent for Agriculture & Natural Resources
Graves County

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Upcoming Events:

- September 16, 23, 30- Master Cattlemen Sessions- Graves County Extension
- September 25th - Fall Florals & Fizz- 5:30pm - Graves County Extension
- October 14, 21, 28 - Master Cattlemen Sessions- Graves County Extension
- October 30th: Trunk or Treat- 4:30-6pm - Graves County Extension
- November 4th: Master Cattlemen Session - Graves County Extension

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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Disabilities
accommodated
with prior notification.



Kentucky Master Cattlemen's Program Returns to the Purchase Area

The Kentucky Master Cattlemen's Program is returning to the Purchase area this fall, bringing with it an invaluable educational opportunity for local beef producers. Hosted by all the Purchase area Agriculture and Natural Resources Extension agents, this year's program will be held at the Graves County Cooperative Extension Office. Classes will take place weekly on Tuesday nights, beginning September 16 and running through November 4th.

This intensive, seven-session course is designed to strengthen the management skills of Kentucky's beef producers—whether you're a beginner eager to start strong or a seasoned producer looking to brush up on the basics. Participants will explore a wide range of topics, including genetics, nutrition, reproduction, herd health, forages, environmental stewardship, facilities and handling, marketing, and emerging issues in the beef industry.

Each session is led by University of Kentucky specialists and industry professionals who provide the latest research-based information and practical insights that participants can immediately apply to their operations. The program is also a great networking opportunity, connecting producers with one another and with Extension resources across the region.

Graduates of the Kentucky Master Cattlemen's Program receive a farm gate sign, a certificate of completion, and ongoing access to educational resources and updates from the University of Kentucky Beef Extension team. More importantly, they leave the program better equipped to make informed decisions that improve profitability, animal welfare, and sustainability.

Whether you're expanding your herd, improving your pasture management, or simply wanting to stay current in a fast-evolving industry, the Master Cattlemen's Program is for you. Space is limited, so early registration is encouraged. There is a \$100 fee to attend all sessions, and attendance is required for all sessions for certification. For more information or to register, contact your local county Extension office today. Don't miss this chance to invest in your future as a Kentucky cattle producer!

See the flyer on the next page for more details!



2025 Master Cattlemen Program



Session 1

Sept. 16,23,30

- Management Skills-
- Genetics-
- Facilities and Animal Behavior-
- Reproduction and Herd Health-



Session 2

Oct. 14,21,28 & Nov. 4th

- End Product-
- Forages-
- Marketing and Profitability-
- Environmental Stewardship-



Location: Graves County Ext. Office

4200 US-45,
Mayfield, KY 42066

Time: 5:00-5:30 Dinner
5:30PM- Meeting

Cost: \$100/Individual

+\$50- for each additional member
of the same operation.

Free- Next-Generation (14-22)

All Sessions Required For Certification



Scan Here



UK Cooperative
Extension Service





Time to sign up for

STATE COST SHARE!

Applications will be accepted until September 15, 2025.
Approval of applications is based on a statewide ranking criteria and the availability of funds. Cost share rates are maximum of 75% of the actual cost not to exceed \$20,000.

Contact the Graves County Conservation District for more information
(270) 247-9525 ext: 8118

The new Mayfield Downtown Farmers Market is looking for more vendors!



If you grow produce, raise meat, eggs, or any other farm product please consider being a vendor!

You can find more information at mayfieldfarmersmarket.com

**Certifications and permits are required for some things. Please contact the market at MayfieldFarmersMarket@gmail.com*




FLORALS & FIZZ

THURSDAY, SEPTEMBER 25
5:30 - 8 PM

\$30 FEE
payment due by August 22

Enjoy snacks & a soda bar while
Dakota Moore, KHC, teaches about
Kentucky flowers and principles of
floral design!

 Cooperative
Extension Service



An Equal Opportunity Organization

270-247-2334

Graves County Extension Office

story walk TRUNK OR TREAT



 Cooperative
Extension Service

October 30
4:30-6PM

4200 St Rt 45 N
Mayfield, Ky 42066



A Soil Test is the First Important Step for Updated Lime and Fertilizer Recommendations

John Grove, Research and Extension Soils Specialist and Edwin Ritchey, Extension Soils Specialist

To maximize yield and economic return on every acre, begin with a soil test. A current soil test from the University of Kentucky ensures you will receive more accurate fertilizer recommendations, optimized for your crop, field history and production methods.

University of Kentucky Cooperative Extension Service publication AGR-1, Lime and Nutrient Recommendations, was recently updated for the 2025-2026 crop seasons, and new recommendations are a result of a review of soil fertility research and soil test data collected across the state. It covers nutrient recommendations for grain crops, forages, tobacco and several specialty crops.

To get reliable recommendations, it is important that the submitted soil sample accurately represents the field or area from which it was taken. Analytical results provided on the soil test report form are for the sample submitted, and the listed recommendations are based on those results. All recommendations are made on the assumption that a representative soil sample was taken. If soil sampling procedures are questionable, accurate nutrient and lime rate recommendations for the sampled field or area cannot be assured. Because results can vary between fall and spring sampling, it is better to consistently sample a given field at the same time of the year.

When sampling untilled fields in the fall, an equal number of cores should be collected from both between and close to the rows. For tilled areas, take soil cores to the depth of primary tillage (plow, chisel plow, big disc, etc.), usually six to eight inches. With pastures, lawns, no-tilled areas and turf, take soil cores to a depth of four inches.

With changing fertilizer and commodity prices, each production field should be sampled every two years. Annual sampling is preferable for high-value crops or rotations that remove large amounts of soil nutrients, such as alfalfa, tobacco and double-crop silage. Sampling each year after manure application is also recommended.

Recommended nitrogen additions are made with an expectation of a yield response as measured for that crop under Kentucky soil and weather conditions. Yield responses to phosphate and potash rate recommendations are more likely when soil test levels “very low”, “low” and “low-medium.” When the soil test value is “medium” or higher, associated phosphate or potash rate recommendations are mostly intended to ‘maintain’ sufficient soil phosphorus and potassium availability.

Field research yield and soil test relationships measured by the Kentucky Agricultural Experiment Station were used to establish the phosphate and potash recommendations contained in AGR-1. Those recommendations strive to enable each soil/field to supply a sufficient level of available plant nutrients, regardless of seasonal weather and assuming good management practices.

Contact the Graves County Extension office for additional information, or view AGR-1 at <https://publications.ca.uky.edu/agr-1>.



Time to Plant Your Fall Garden

Source: Rick Durham, extension professor, Department of Horticulture

As the summer warmth begins to wane, you don't have to bid farewell to the joys of cultivating your garden. This time between seasons offers a golden opportunity to plant a vibrant fall vegetable garden, promising an uninterrupted flow of produce throughout autumn. Alternating balmy days and brisk nights support a variety of cool-season vegetables for your family to enjoy.

Some of the best quality vegetables are produced during fall's warm days and cool nights. These environmental conditions add sugar to late-season sweet corn and cole crops, such as cauliflower and cabbage, and add crispness to carrots.

Fall vegetables harvested after early September consist of two types: the last succession plantings of warm-season crops, such as corn and bush beans; and cool-season crops that grow well during the cool fall days and withstand frost.

When planting a fall garden, group crops the same way you would in the spring; plant so taller plants don't shade out shorter ones. To encourage good germination, fill each seed furrow with water and let it soak in. Keep the soil moist but not wet until seeds have germinated. Be aware that cool nights slow growth, so plants take longer to mature in the fall than in the summer.

You may use polyethylene row covers to extend the growing season of frost-sensitive crops, such as tomatoes, peppers and cucumbers. This helps trap heat from the soil and protect the crop from chilly night temperatures. Often Kentucky experiences a period of mild weather after the first killing frost. If you protect frost-sensitive vegetables at critical times in the fall, you could extend the harvest season by several weeks.

Once these vegetables die due to lower temperatures, you may be able to plant cool-season crops in their place. Leafy greens like lettuce and spinach may grow into November or December under polyethylene row covers if outside temperatures do not drop below the teens. Be sure to allow for ventilation on sunny days to prevent overheating.

You may successfully seed or transplant the following vegetables now for fall harvest: Bibb lettuce, leaf lettuce, kale, mustard greens, radishes, spinach, snow peas and turnips for greens.

For more information about planting your fall garden, contact the Graves County office of the University of Kentucky Cooperative Extension Service.





Wildfires in Kentucky

By Simone Lewis - National Weather Service Charleston, WV



When most people think of wildfires, images of raging fires in the western United States often come to mind. But did you know that wildfires also occur in Kentucky? In fact, the state of Kentucky averages over 1,400 wildfires a year. Most of these are caused by humans, with arson the leading cause. However, many are also accidental, the result of sparks from outdoor equipment, or embers escaping from burning debris. In this article, we will examine Kentucky's fire seasons and the weather conditions that lead to an enhanced risk of wildfires, and get acquainted with some of the products that the National Weather Service issues to alert the public and land managers of adverse fire weather conditions.

The state of Kentucky has two wildfire seasons: one in the spring (February 15th to April 30th), and another in the fall (October 1st to December 15th). During these two seasons, the combination of dead or dying vegetation (often referred to as "fuels"), combined with often dry (low relative humidity) and windy weather, create a perfect storm for the spread of wildfires. In addition, the lack of a significant leaf canopy allows the sunlight to penetrate the forest floor easier, leading to increased drying of the already dead or dying vegetation (especially fuels that are susceptible to drying quickly such as leaves and grasses). Both seasons often see a lack of significant rainfall (particularly the fall), which can lead to an increase in the susceptibility of vegetation to burn, particularly if drought conditions were already in place.

The NWS issues a variety of products to assist with wildfire management, including routine fire weather forecasts that highlight the development of adverse fire weather conditions, fire weather watches and warnings, site specific "spot" forecasts that can be used for prescribed burns and active suppression efforts, and even on-site meteorologist support in the case of larger incidents. Many NWS offices also have dedicated fire weather pages that anyone can access. Information often found on these pages includes, but is not limited to, a daily fire weather forecast and discussion, fire weather outlook maps, and links displaying the current and forecast fire danger for your area.

Understanding the products the NWS issues to highlight adverse fire weather is imperative in order to stop the ignition and spread of wildfires. When favorable fire weather conditions are forecast, the NWS will often issue fire weather watches or red flag warnings to alert land managers, and the public of the risk of wildfires. A fire weather watch is issued generally 24-72 hours in advance to alert of the potential for dangerous fire weather conditions to develop. Whereas a red flag warning means that dangerous fire weather conditions are ongoing or expected to develop shortly (generally within 24 hours of issuance). Whether you are under a fire weather watch or red flag warning, caution should be used when dealing with anything that could start a wildfire, and open burning of any type should be avoided. In addition to these products, the NWS will also often issue air quality alerts, in coordination with environmental agencies, when unhealthy levels of air pollution are expected from wildfire smoke.

Lastly, in addition to staying informed of the latest fire weather forecast and conditions in your area, there are other things that you can do to help mitigate the threat of wildfires. These include clearing dead vegetation from your property, adhering to local burn bans and laws, and avoiding burning on days when the wildfire threat is high. If you do choose to burn, do not leave a fire unattended, and have a water source nearby should your fire escape. Lastly, call 911 if you see a wildfire or a fire you are attending to gets out of control. By staying informed of the weather conditions, and practicing common sense safety measures, you can help keep Kentucky safe and beautiful, for yourself and your fellow Kentuckians.





Apple Cranberry Waldorf Salad

- | | | |
|--|---|--|
| 1 cup chopped Granny Smith apple | 1 cup halved seedless green grapes | ½ cup chopped walnuts |
| 1 cup chopped Red Delicious apple | 1 cup halved seedless red grapes | 8 ounces non-fat vanilla yogurt |
| 1 cup diced celery | 1½ cups dried cranberries | 2 tablespoons honey |
| | | ¼ teaspoon cinnamon |

- 1. Combine** chopped apples and diced celery and put in a medium sized bowl. Add grapes, cranberries, and walnuts to the mixture. Stir ingredients together.
 - 2. In a separate bowl,** add the yogurt, honey, and cinnamon. Stir together and pour over the fruit mixture. Cover and chill before serving.
- Yield:** 8, 1 cup servings.
- Nutrition Analysis:** 210 calories, 5 g fat, 0 mg cholesterol, 35 mg sodium, 41 g carbohydrate, 3 g fiber, 34 g sugar, 3 g protein.

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

Source: www.fruitsandveggiesmatter.gov

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

Kentucky Proud Project

County Extension Agents for Family and Consumer Sciences
University of Kentucky, Nutrition and Food Science students

September 2011

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COOPERATIVE
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Kentucky Baked Dove Breasts



This institution is an equal opportunity provider. This material was funded by USDA's Supplemental Nutrition Assistance Program — SNAP.



USDA
Supplemental
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Assistance
Program



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College of Agriculture,
Food and Environment
Cooperative Extension Service

Kentucky Baked Dove Breasts

- 12 dove breasts, cleaned
- 2 cups buttermilk
- ¼ teaspoon salt
- ¼ teaspoon pepper
- 1 ½ teaspoons smoked paprika
- 1 tablespoon vegetable oil
- 2 medium apples, diced
- 1 large onion, diced
- 2 celery stalks, sliced
- 1 cup orange juice

In a covered container, soak the dove breasts in buttermilk overnight in the refrigerator. Remove breasts and discard buttermilk. Pat breasts dry with a paper towel. Preheat

the oven to 350 degrees Fahrenheit. Combine salt, pepper, and smoked paprika and stir. Rub mixture into breasts. Place breasts in a shallow greased baking dish and brush with oil. Add diced apples, onions, and celery. Add a half cup of water to the pan and cover tightly. Bake for one hour and 15 minutes. After 45 minutes, pour the orange juice over breasts and baste.

Note: Removing skin before cooking can lower fat content. This might also reduce “wild” flavor.

Yield: 6 servings

Nutrition Facts

6 servings per container

Serving size 2 dove breasts (262g)

Amount per serving
Calories **320**

% Daily Value*

Total Fat 17g	22%
Saturated Fat 4.5g	23%
Trans Fat 0g	
Cholesterol 130mg	43%
Sodium 370mg	16%
Total Carbohydrate 15g	5%
Dietary Fiber 2g	7%
Total Sugars 11g	
Includes 0g Added Sugars	0%
Protein 28g	
Vitamin D 0mcg	0%
Calcium 46mg	4%
Iron 7mg	40%
Potassium 508mg	10%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

