# **Lincoln County Cooperative Extension Service**104 Metker Trail, Stanford, KY 40484 606.365.2447

### May 2025 Newsletter

The barn. Often times it can be our home away from home. Many of us have spent countless hours in our barns on the farm. Whether it's time spent with family members working in tobacco, sorting and working cattle, stacking small squares bales, or milking, we all have special memories we like to go back to that involves our home away from home. The historic West Wing at the Fair and Expo Center in Louisville has severed many of us well as our home away from home. It's a little hard to see it go down and many will miss it. I realize it was time for an upgrade, and I am looking forward to seeing how it will turn out.

### Lincoln County Field Day - August 7th

I hope you are marking your calendar for the Lincoln County Field Day on August 7<sup>th</sup> at 6pm. The field day will be located on Chad McQueen's beef farm south of Crab Orchard on McMullin Rd. There will be a meal prepared by the Lincoln County Cattleman's with multiple educational sessions to follow. Dr. Pettit will be doing a cattle working demo and talk about the working facilities. Dr. Higgins will talk about the winter feeding structures, John Deere will have a representative there talking about hay equipment that is on display, and there will be a wagon ride to view and learn about the farm setup and operation. We are hoping to have a live cattle dog demo showing how well a dog can complement us when moving cattle. This event is CAIP eligible. Please RSVP to the Lincoln County Extension office at 606-365-2447 by August 1<sup>st</sup>.

### Master Cattleman's Program

Lincoln County is planning on hosting a Master Cattleman's program along with Pulaski and McCreary County. The program consist of 6 classes that are 2-3 hours long. You are highly encouraged to attend each class. A Master Cattleman's Certificate will be awarded once you have completed all the sessions. All sessions will be held inperson. We do not know the exact locations just yet but please understand these meeting might be shared amoung the differnet host counties. If you are interested, please give me a call at 606-365-2447. We are looking at starting the series of classes in the Fall and wrap up by Christmas. This is a great opportunity to learn indepth information in the 6 area that are covered which I have included for your information.

### Reproduction and record keeping

The reproduction component of the Master Cattleman series will cover the importance of reproductive management. Topics covered in this session include a brief discussion of the biology of reproduction and the 6 factors that determine reproductive efficiency. Discussion will emphasize the importance of controlling the calving season and management protocols producers can incorporate to enhance reproductive efficiency of the cow-calf operation.

This session will also cover the importance of record keeping, including what records should be kept, and discuss electronic record-keeping programs.

### **Nutrition**

This session provides a practical, intense look at beef cattle nutrition. The producers will have a chance to look at supplying needed nutrients and the factors that affect them. This nutritional information is then used in discussions concerning winter feeding programs, choosing mineral supplements, using feed additives, rations for weaned calves and body condition scoring.

### Facilities and logistics of winter feeding

An in-depth look at working facility design considerations and logistics of winter-feeding programs including fence line feeders, bale un-rolling, bale grazing etc.

### **Genetics**

This session introduces producers to current techniques for managing the genetics of their herd. The presentation covers the two primary components of beef cattle genetics management: crossbreeding and selection. Producers will learn how to take advantage of heterosis in their herd through crossbreeding and select bulls targeted to improve their herd's economic status through Expected Progeny Differences (EPDs) and selection indices.

### Herd Health

The Herd Health session discusses major beef health issues and "walks" producers through the cow/calf cycle. The session opens with an example cow-calf herd; the case farm keeps good financial records and did a few nutritional, herd health and reproductive changes in 2000. The farm improved the calf crop percentage and economic situation with these modifications. The case study follows this farm's progress each year.

### Marketing and Profitability

This session focuses on the introduction and explanation of different marketing techniques, in addition to demonstrating the importance of farm record-keeping to improve overall profitability.

### Southeast Backgrounding Short Course is Back Dr. Jeff Lehmkuhler, PhD, PAS, University of Kentucky

We are excited to be offering the Southeast Backgrounding Short Course once again on May 13<sup>th</sup> and 14<sup>th</sup>, 2025. This year marks only the third time the program has been held. You can join us at the C.Oran Little Research Center Beef Unit for a combined classroom and hands-on learning experience.

The two-day program covers a variety of topics such as managing health risk of newly received feeders, market outlook, feed bunk management, cattle health diagnostic tools, growth promoting implants, ruminant digestive tract, feed digestibility, TMR mixing, heifer development considerations, and other items.

The program is limited to 30 participants. Registration is only \$30 which includes meals. Those interested can register on EventBrite by following the link below <a href="https://www.eventbrite.com/e/uky-backgrounding-shortcourse-tickets-1321765178229">https://www.eventbrite.com/e/uky-backgrounding-shortcourse-tickets-1321765178229</a> or simply searching for UKY Backgrounding Short Course on EventBrite. For additional information call Dr. Jeff Lehmkuhler at 859-257-2853 or email <a href="mailto:jeff.lehmkuhler@uky.edu">jeff.lehmkuhler@uky.edu</a>.

## Are you controlling what you think you are controlling? Dr. Jeff Lehmkuhler, PhD, PAS, University of Kentucky

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.

If you ever have a need, please feel free to drop by the Extension office or give me a call. There is a lot going on in Lincoln County this time of year and I would be interested to see what all you are involved with. Look out for each other and help a neighbor when you can!

Your Ag Agent,

Tyler Miller

County Extension Agent for Agriculture and Natural Resources

Email: tyler.miller@uky.edu

Cooperative

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Agriculture and Natural Resources Agriculture and satural resources

Family and Consumer Sciences

4-H Youth Development

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Lexington, KY 40506

MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT

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## SAVE THE DATE



## LINCOLN COUNTY FIELD DAY

When: August 7<sup>th</sup> at 6:00 PM
Where: Chad McQueen Farm, located on Hwy 39 on
McMullin Rd, South of Crab Orchard

\*THIS IS CAIP ELIGIBLE\*



PARTICIPANTS WILL BE VIEWING:

- CATTLE HANDLING FACILITIES AND DEMO:

HOSTED BY DR PETTIT

- HAY EQUIPMENT:

HOSTED BY JOHN DEERE

- WINTER FEEDING STRUCTURES:
HOSTED BY DR HIGGINS

- FARM TOUR ON HAY WAGONS: HOSTED BY CHAD MCQUEEN

- FOOD, PEDAL PULL, AND MORE! -

PLEASE RSVP TO THE LINCOLN COUNTY EXTENSION OFFICE AT 606-365-2447

Cooperative Extension Service

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

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# <u>Are you interested in completing a</u> <u>Master Cattleman's Course?</u>

Host Counties include: Lincoln, Pulaski, and McCreary

Looking at Fall time line
The program includes 6- 3 hour sessions that will
be in person.

<u>Topics include:</u>

Reproduction and record keeping
Nutrition
Facilities and logistics of winter feeding
Genetics

Herd Health
Marketing and Profitability



### Cooperative Extension Service

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

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# **UPCOMING EVENTS**

WHEAT FIELD DAY (UKREC) May 13<sup>th</sup> **KATS Crop Scouting Workshop (UKREC)** May 15<sup>th</sup> **KATS Planter Clinic (UKREC)** June (TBD): **KATS Drone Pilot Certification Exam** June 16-17th (Madisonville) **Pest Management Field Day** June 26th CORN, SOYBEAN & TOBACCO FIELD DAY July 22<sup>nd</sup> **KY High School Crop Scouting Competition** July 24th **KATS Field Crop Pest Management & Spray** August 28th Clinic

To sign up & receive the **Kentucky Field Crops News**, click the link: <u>KFCN NEWSLETTER</u> or scan the QR code.



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## Country Ham and Broccoli Grits

1 tablespoon olive oil 1 pound fresh broccoli florets

1/2 cup minced onion 34 teaspoon crushed red pepper flakes

2 cloves minced garlic 4 cups 1% milk

1 cup uncooked quick

1 cup 2%, shredded cheddar cheese

6 ounces country ham, cut into 1/2 inch pieces

1 large egg, beaten Salt and pepper to taste

1. Preheat oven to 375°F. ham, broccoli mixture, cheese, Coat 13x9x2 inch baking dish egg, salt and pepper. Mix vegetables are tender. About 5 minutes. Set aside.

saucepan. Slowly, whisk in grits. Reduce heat and stir continuously until thickened. Reserve 2 tablespoons of the cheese

3. Remove from heat, stir in

with cooking spray. Heat until well blended. Pour into olive oil in a frying pan. Sauté prepared baking dish. broccoli, onion, garlic and red pepper flakes until vegetables are tender. About vegetables are tender. About **Nutritional Analysis: 120** 

calories, 3.5 g fat, 1 g saturated 2. Heat milk to a boil in a fat, 25 mg cholesterol, 370 mg sodium, 13 g carbohydrate, 1 g fiber, 4 g sugar, 9 g protein.

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



# Kentucky Broccoli

SEASON: May through early July, October through mid-November.

**NUTRITION FACTS:** Broccoli is a good source of vitamin A, vitamin C, and phytochemicals, all of which have health benefits.

SELECTION: Choose tender, young, dark green stalks with tightly closed buds. One-and-a-half pounds of broccoli will yield 4 half-cup servings.

STORAGE: Store broccoli, unwashed, for not more than 3 to 5 days, in a perforated plastic bag in the refrigerator. Wash broccoli just before using.

PREPARATION: Wash broccoli under cold running water. Trim the leaves and peel the stalk.

To steam: Place on a rack above boiling water and steam 6 to 8 minutes. Drain and rinse with cold water.

Source: www.fruitsandveggiesmatter.gov

To boil: Place in a saucepan with 1 inch of boiling water and 1/2 teaspoon salt. Cover and cook 5-7 minutes.

To microwave: Place broccoli in a microwavesafe dish. Add 1 inch of water and cover with a glass lid or plastic wrap. Microwave 3 to 4 minutes or until crisp-tender.

#### **KENTUCKY BROCCOLI**

**Kentucky Proud Project** 

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

Nutrition students March 2013

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.uky.ag/fcs

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