

NIKKI'S NEWSLETTER

Marshall County's Agriculture and Natural Resources Update



Cooperative Extension
University of Kentucky
Marshall County
1933 Mayfield Highway
Benton, KY 42025
(270) 527-3285
extension.ca.uky.edu

Get ready! Loosen your belts and clear your minds because it's officially meeting season! Time to enjoy sponsored meals and educational speeches. I took the liberty of sharing my upcoming beef and grain farmer dinners below. Special thanks to Peel and Holland for graciously sponsoring both meals! Checkout all these other great **educational opportunities**:

- Jan. 10th~ Clarks River Beekeepers (Monthly on 2nd Tues. @ MCEO)
- Jan. 25th, Feb. 22nd & March 22nd~ MC Private Applicator Trainings (p.5)
- Jan. 16th- Mar. 27th~ (Weekly) Adult Farmer Grain Production Series (p.5)
- Jan 19~ 2023 KY Commodity Conference @ Bowling Green
- Jan 19~ KATS In-depth Mode of Action
- *Feb. 9th~ Raising the Steaks, Beef Dinner (p.3)
- Feb. 09~ KY Crop Health Conference @ Corvette Museum in Bowling Green
- Feb. 09~ KATS Soil Fertility and Assessment
- Feb. 13th~ Marshall Co. Jr. Master Gardener Winter Series Begins
- March 4th~ Cowmans Kind Bull Sale
- *March 6th- Marshall County Grain Grower's Night Out (p.2)

Contact the MC Extension Office (MCEO) at 270-527-3285 for more info about these events!

Marshall County Commercial Livestock Farmers Compensated for Drought Relief!

The deadline to submit the required documentation for 2022 losses is January 30th, 2023. Producers in Marshall County, as well as, Calloway, Graves, McaCracken, Livingston, Hickman, Carlisle and Ballard, are eligible to apply for 2022 Livestock Forage Disaster Program (LFP)

benefits on native pasture and full season improved pasture. LFP provides compensation if you suffer grazing losses for covered livestock due to drought on privately owned or cash leased land. Covered commercial livestock includes: beef cattle, buffalo, sheep, goats, equine, etc. For additional information about LFP contact our friends at the Marshall County USDA Service Center at 270-527-3231 or visit fsa.usda.gov.



Nikki Rhein
Agriculture and Natural Resources,
Marshall County

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RECIPE OF THE MONTH

P.8 Cauliflower Mushroom Poppers

Grain Grower's Night Out

Marshall County's Annual
Grain Farmer Dinner

Early Soybeans

Join Conner Raymond, Extension Associate, as he discusses UK research on early planted soybeans

Grain Storage

Then welcome Dr. Sam McNeill, Extension Agricultural Engineer, for a presentation about grain storage tools and safety

March 6th at 5:30 pm at the
Marshall County Extension Office
1933 Mayfield Hwy, Benton

**Must RSVP by March 3rd
by calling
270-527-3285**

Meal graciously sponsored by:



American Mistletoe – A Holiday Plant Enjoyed by Pollinators and Wildlife



Shannon Trimboli, backyardecology.net

It's hard to miss the basketball-sized clusters of green leaves decorating the bare upper branches of trees as they reach up to the winter sky. Those basketball-sized clusters of leaves are most often mistletoes. There are several different species of mistletoe in North America, and even more in other parts of the world. Some prefer conifers. Others prefer deciduous hardwoods. Probably the most common species that prefer hardwoods in the eastern half of the U.S. is the American mistletoe, also known as the oak mistletoe (*Phoradendron leucarpum*). This is the species I'm most familiar with and that decorates the trees on our farm and in the surrounding region.

General Biology and Life History

American mistletoe is an evergreen, hemi-parasitic, woody shrub. Hemi-parasitic just means that it is partially parasitic. Photosynthesis and the production of sugars that the plant uses for food occurs in American mistletoe's evergreen leaves in the same way that the process occurs in the leaves of most non-parasitic plants. However, unlike most non-parasitic plants, American mistletoe does not draw its water and mineral requirements from the soil. Instead, it gets its water and minerals from the tree on which it is growing. Thus, the parasitic part of its nature. (Continued on page 6)

CSA Production Manual Now Available

HO-127

Community Supported Agriculture (CSA) Production Manual of the Organic Farming Unit at the University of Kentucky

Kristi Durbin, Mark Williams, Doris Saville, and Rachel Rudolph, Department of Horticulture
October 2022



Dr. Krista Jacobsen, Horticulture Specialist



Community Supported Agriculture (CSA) Production Manual of the Organic Farming Unit at the University of Kentucky (HO-127) is now available online at <http://www2.ca.uky.edu/agcomm/pubs/HO/HO127/HO127.pdf>. Authors are Kristi Durbin, Mark Williams, Krista Jacobsen, and Rachel Rudolph of the Department of Horticulture.

Durbin completed this work in fulfillment of a master's degree of science in integrated plant and soil science. She has worked as the University of Kentucky CSA manager since February 2016. All information gathered for this project was the result of documenting production practices and improvements made since the program's inception. This manual provides benchmarking for new and established operations; tips for production efficiency; the framework adopted at UK-CSA to run a CSA; and tools that can be adapted and customized to other farms. The tools in this document include

templates for planning CSA shares and executing field plans; calendars for keeping production on target; and a fertility planner. Links to the production manual, share and field planner and fertility planner workbooks, and videos from the UK Organic Farming Unit are available on the Center for Crop Diversification website at <https://www.uky.edu/ccd/content/UK-organic-farm>.

**Weed Control
in Pastures**

Join Dr. J.D. Green,
University of Kentucky
Weed Specialist, as he
reviews the
recommended
techniques for combating
the hard to kill weeds in
your pasture!

*Feb. 9th at 5:30 pm at the
Marshall County Extension Office
1933 Mayfield Hwy, Benton*

**Must RSVP by Feb. 6th
by calling
270-527-3285**

Meal graciously sponsored by:






**University of
Kentucky**
College of Agriculture,
Food and Environment

Raising the Steaks

Marshall County's Annual Beef Dinner

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

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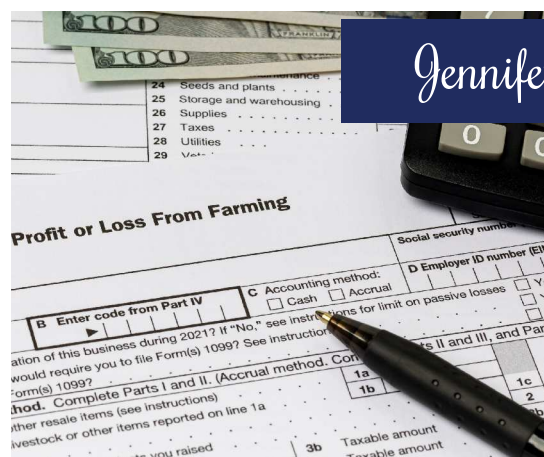
LEXINGTON, KY 40546



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accommodated
with prior notification

Tax Management is Still Important Even in a Down Year

Jennifer Rogers, KY Farm Business Mang. Program



With farm production being down, compared to recent years, it may come as a surprise to many that tax management is still vitally important. Kentucky producers were blessed in 2021 with record yields and good prices, resulting in high revenues. While some of the 2021 revenue may have been recognized last year, many bushels of crops were held over to sell in early 2022. Most farms are cash-based taxpayers, meaning that any crop sales held over to the following year will be taxed in the year they were received. This means that even this drought year, with reduced production, could still come with a big tax bill. The steps to tax management include knowing where your income currently stands, managing tax brackets, and adjusting your income.

Good, up-to-date records are the key to management. If you don't know what is going on financially, there is no way to know that you are making sound decisions. At this point in the year, you should be able to calculate your revenue and expenditures to date. Using this information, you should also be able to make some projections about what additional income and expenses will take place before the end of the year. Being able to compare net income this year to last year or other previous years is also a good tool. This will provide some insight into how things are different and give you some inclination as to whether you expect your tax liability to be up or down. When considering expenses, don't forget about the non-cash expense of depreciation. An operation may or may not have depreciation available from the previous year's purchases to use in the current year. It will depend on the expense elections and purchase history. An operation may also have capital purchases in the current year that may be available to depreciate.

While almost everyone wants to pay as few dollars in tax as possible, managing tax brackets, to take advantage of an entire lower bracket, may result in less tax paid over time. Tax liability is calculated based on the total taxable income and is calculated on the percentage rate of the tax bracket that income falls into. Everyone gets to take advantage of the lower brackets and only pays that lower rate on the income amounts that fill those brackets. As taxable income increases so does the tax rate for those additional dollars. Managing tax brackets may result in additional tax dollars paid this year as you fill up a lower bracket, but then save tax dollars in future years because you don't have income flow over to the higher bracket. This year, with lower revenues expected from crop sales, may provide opportunities for the opposite. Producers may expect lower taxable income next year, so they may try to manage tax into a lower bracket this year, knowing that they can move some taxable income forward to next year and stay in the same bracket or at the same rate.

Adjusting taxable income sounds like it might be an issue of tax manipulation, however, cash-based taxpayers are allowed a lot of flexibility about when they recognize both income and expenses. Adjusting income can be as easy as delaying sales to the next year or prepaying expenses in the current year that won't be used until the next year. If additional income is needed, a producer can sell more crop in this year, or take out a CCC loan and claim it as income. Accelerating depreciation or foregoing accelerated depreciation is another option. There are lots of ways to adjust income legally. If you have questions about what you can and cannot do, you should consult your tax professional. The flexibility of being able to adjust income is what allows producers to be able to manage tax brackets.

Tax management is one piece of total farm management. The key to almost all farm management issues starts with good records. Without complete, up-to-date, financial records, you can't manage tax brackets or know which way to adjust taxable income. In a down year like this, stay aware and don't get surprised by a sleeping tax liability that you have pushed forward. It may also be a year to "catch up" or slow the deferral of moving income forward. Review your records and have a discussion with your tax professional before the end of the year, while you can still adjust your taxable income.

Yearly Non-disclosure Statement: The College of Agriculture, Food and Environment is an Equal Opportunity Organization with respect to education and employment and authorization to provide research, education information and other services only to individuals and institutions that function without regard to economic or social status and will not discriminate on the bases of race, color, ethnic 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. Inquiries regarding compliance with Title VI and Title VII of the Civil Rights Act of 1964, Title IX of the Educational Amendments, Section 504 of the Rehabilitation Act and other related matter should be directed to Equal Opportunity Office, College of Agriculture, Food and Environment, University of Kentucky, Room S-105, Agriculture Science Building, North Lexington, Kentucky 40546, the UK Office of Institutional Equity and Equal Opportunity, 13 Main Building, University of Kentucky, Lexington, KY 40506-0032 or US Department of Agriculture, Office of the Assistant Secretary for Civil Rights, 1400 Independence Avenue, SW, Washington, D.C. 20250



Budgets



Marketing



Storage



Pests



Soil Fertility



Precision Tech

Classes Begin on Jan. 16th at the Marshall County Extension Office

Official schedule will be announced soon

*Questions? Contact
Jeff Futrell at 270-703-8306
Nikki Rhein at 270-527-3285*

Marshall County Adult Farmer Grain Production Series



Private Applicator Trainings 2023



3 Opportunities:
Jan. 25th, Feb. 22nd & March 22rd
8:30-11:30am

Marshall County Extension Office
1933 Mayfield Highway
Benton KY, 42025

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

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American Mistletoe Continued

Although another one of its common names is oak mistletoe, American mistletoe doesn't just grow on oaks. It can be found growing on the branches of many different types of hardwood trees including oaks, maples, ashes, walnuts, and many more. American mistletoe typically blooms in the fall and early winter, or approximately October through December in Kentucky. Mistletoe has male and female plants which means that some plants only have female flowers and some plants only have male flowers. Fertilized female flowers will produce a white berry with a very sticky seed and pulp. Birds eating the berry will often swipe their beaks along a branch to try to wipe the stickiness off their bills. In the process of wiping their bills, they'll often wipe the mistletoe seed into a crack in the bark. The seeds may also stick to the bird's feathers or feet and be moved in that manner from one tree to the next. Not to mention, what goes in, must come out and mistletoe seeds that are eaten by birds tend to come out relatively quickly, often being deposited on a different branch or in a different tree from the original plant. When a mistletoe seed lands on a tree branch, it germinates and sends out shoots that penetrate the tree's bark. Those shoots produce a chemical that tricks the tree into thinking that the mistletoe is a tree branch. The tree sends water and minerals to the mistletoe just like it would any other branch. Some sources say that mistletoes can also cause the tree to send extra water and minerals to it, even at the expense of the rest of the tree. Whether that is true of all mistletoes or only certain species is unclear.

Pollinator and Wildlife Uses

Many different types of insects, including wasps, bees, and ants, frequently visit American mistletoe flowers. Bees of all types, including honey bees and native bees, will collect nectar and pollen from mistletoe flowers. The ripe berries are quickly eaten by a wide variety of birds in the late fall and winter. American mistletoe is also the only thing that the caterpillar of the great purple hairstreak butterfly (*Atlides halesus*) will eat. In addition to the variety of food sources mistletoe provides, its dense, shrubby growth pattern also provides cover and protection for nesting birds and treetop dwelling mammals.

Human Uses of Mistletoe

Different species of mistletoes have been used over the centuries for religious purposes and for medicinal purposes. However, mistletoes are also poisonous to humans with some species being more poisonous than others. Most sources say that American mistletoe is less poisonous than its European cousin, but why chance it? Just, don't eat the mistletoe. Any mistletoe. The use for mistletoe that most of us are probably more familiar with is as a holiday decoration to inspire kissing. The kissing custom is thought to date back possibly to the 16th century in Europe and was brought over to North America relatively early in the colonial days. The American mistletoe is one of at least three species that is sometimes called the Christmas mistletoe because of its use for holiday decorations.

Incorporating American Mistletoe into Your Yard

American mistletoe isn't a plant that you are going to "plant" in your yard. It is either going to show up on its own, or it isn't. Some resources say that trees serving as hosts for mistletoes have a significantly shortened lifespan. Others say that any damage mistletoes do is dependent on a number of factors, such as the health of the tree and how much mistletoe it is supporting. The species of mistletoe also seems to be one of the determining factors for whether its presence significantly shortens the tree's life.

Some of the mistletoe species that prefer conifers have been scientifically shown to shorten the tree's life. Although that may sound like a bad thing, it is a natural part of the ecosystem and creates a habitat for a wide variety of animals. On the other hand, scientific evidence is much less clear as to whether American mistletoe, which prefers hardwoods, shortens its host tree's life. Maybe if there was a lot of American mistletoe in a tree, then it might have a negative effect on the tree, but usually, a few clumps on a healthy tree don't seem to do much. We have quite a few clumps of mistletoes growing in the trees on our property. I like looking out and seeing them, especially in the winter when the rest of the tree is bare. I also know that they provide important resources for my birds and pollinators, so I don't worry about them. The trees with mistletoe growing on them look the same as neighboring mistletoe-free trees, so I assume everything is good. Plus, the American mistletoe shrubs are WAY up in the tops of the trees where it would be hard to do anything about them anyway. If you are concerned about a clump of mistletoe in your trees, then you will need to find where the main trunk of the mistletoe enters the tree branch. Then cut the branch at least a foot back towards the tree trunk from where the mistletoe trunk enters the tree branch. However, there is no way to stop birds from depositing new mistletoe seeds on your tree branches. My advice is to just let it be unless there is a pressing need to do otherwise.

American mistletoe is an interesting, native plant with a fascinating life history. It is a valuable part of our ecosystem and provides shelter for nesting birds and tree-dwelling mammals. In addition, it is a valuable food source for many of our pollinators, songbirds, and the caterpillar of the great purple hairstreak. American mistletoe also plays a role in our holiday traditions. Although it isn't a species that we might plant in our yards, it is still a fun one to enjoy when it shows up.

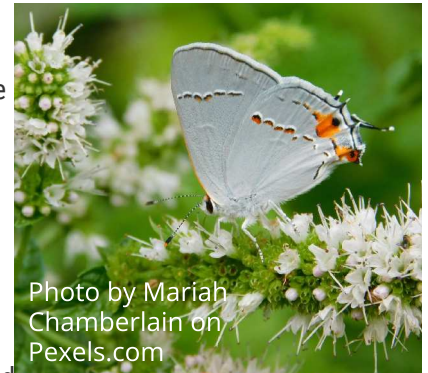


Photo by Mariah Chamberlain on Pexels.com

January Tips & Tidbits

Feeding your Horse

- A major cost of owning a horse is the feed.
- Setting up a suitable feeding program that meets the nutrient needs of your horses requires planning.
- All horses require a source of calories, protein, minerals, vitamins, and water. How much of each nutrient will depend on what the horse is doing.
- The horse at maintenance can be fed an all forage diet supplemented with salt and minerals.
- A lightly worked horse may require a concentrate added to its diet of hay and pasture to meet the extra calories needed for work.

Feeding Considerations

- Determine nutrient needs based on the horse. Consider its age, its size, and the stage of production.
- Evaluate available feeds. What kind of forage do you have and how much? Will you need to supplement the forage with a concentrate?
- Decide if horses need to be grouped or fed as individuals. Consider how feeding practices can help you deal with either timid or aggressive horses.
- Provide all horses with adequate access to water. To see the different classes of horses refer to the appendix at the back of the calendar.

Body Condition Score (BCS)

- Get to know your horse by assessing its body condition score, or the amount of fat it is carrying.
- Understand your horse's fat cover and adjust management practices according to your horse's needs.

- Assess fat both visually and by palpation in the six areas where horses accumulate fat: loin, ribs, tail head, withers, neck, and shoulders.
- Know what the BCS means. For example, a horse with a BCS of 4.5 or below may not have the needed fat stores to maintain health if stressed. A horse that is lactating, exposed to extreme cold, or under other severe stress will benefit from a condition score of 6 or 7.
- Remember that horses with high condition scores are predisposed to problems, but the problems are less immediate than those of a horse in poor body condition.
- Assess your horses' BCS in January to determine the effectiveness of diet changes you made in the fall and adjust accordingly to maintain your horses in the appropriate body condition.

See UK College of Agriculture, Food and Environment publications *Help! My Horse is Too Fat (ASC-187)* and *Help! My Horse is Too Thin (ASC-188)* for more information.

Farrier

- Find a reliable farrier in your area and arrange for them to work on your horses needed.
- Most horses require hoof care every 6 to 8 weeks, either in the form of trimming or shoeing.
- Remember that regular foot care to prevent a problem is easier than trying to fix a problem.



Lunch Break Gardening Series

UK University of Kentucky
College of Agriculture,
Food and Environment

February's
Topic

Rain
Barrels
&
Rain
Gardens



Join Rhonda Lamb, Four River's Basin Coordinator, as she discusses rain water and how to efficiently utilize it for your gardens!

Join us during your lunch break for a gardening workshop!

\$12

Includes a boxed lunch from a local restaurant

1st Wednesday Monthly
12:15-12:45pm
at the Marshall County Extension Office



RSVP by Jan. 30th
Call 270-527-3285

Cooperative Extension Service
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Marshall County Office
1933 Mayfield Highway
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Cauliflower Mushroom Poppers

Ingredients:

1 head cauliflower, chopped
60 whole baby Portabella mushrooms
1 cup nonfat plain yogurt
1/2 cup reduced fat shredded cheddar cheese
1/4 cup Parmesan cheese
3/4 cup crushed bran flakes
1/2 cup chopped red bell pepper
1/2 cup chopped green bell pepper
1 teaspoon salt
1/4 teaspoon pepper
1/2 teaspoon garlic powder
Paprika

Directions:

Preheat oven to 325 degrees F. Grease a 9-by-13-inch baking pan. Steam the cauliflower by placing in a saucepan in 1/2-inch of boiling water, cover with lid and cook for 5 minutes. Drain. Place cooked cauliflower in a bowl and mash using a potato masher. Remove the stems and scoop out the caps of mushrooms. Chop stems for later use. Combine yogurt, cheddar cheese, Parmesan cheese, bran flakes, bell peppers, salt, pepper and garlic powder in a medium bowl. Stir in cauliflower and 1/2 cup of the reserved chopped mushroom stems. Stuff the cauliflower mixture into the hollowed mushroom caps. Sprinkle with paprika. Bake, uncovered for 20 minutes.

Nutritional Analysis: 45 calories, 1.5 g fat, 1 g saturated fat, 5 mg cholesterol, 200 mg sodium, 5 g carbohydrate, 1 g sugars, & 4 g protein

Kentucky Cauliflower

SEASON: June, September, October and early November.

NUTRITION FACTS: Cauliflower is low in calories, with only 25 calories per half cup serving. It is very low in sodium and has no fat or cholesterol. A serving provides 10 percent of the Daily Recommended Value of folate, 8 percent of dietary fiber and potassium and 100 percent of the recommended amount of vitamin C.

SELECTION: Heads should be creamy white in color, firm and heavy. Look for tight, unblemished curds and fresh looking leaves and stalk.

STORAGE: Cauliflower may be stored for up to one week in a plastic bag in the refrigerator. Keep it dry and do not wash it until

ready to use. Any brownish colored bruises may be trimmed away before cooking.

PREPARATION: Cauliflower is best eaten raw or cooked barely tender and snowy white. It can be delicious, or it can be strong, mushy and beige in color if cooked for too long. Remove green stalks. Wash and soak, in cold salted water for 30 minutes. Leave the head whole, or break into florets. Cook covered in water until tender.

PRESERVING:

Freezing: Break flowerets into pieces about 1 inch across. Wash and blanch 3 minutes in boiling water, chill and drain. Label and date the package. Freeze immediately. Use all frozen produce within a year.

KENTUCKY CAULIFLOWER

Kentucky Proud Project

County Extension Agents for Family and Consumer Sciences

University of Kentucky, Dietetics and Human Nutrition students

October 2016

Source: www.fruitsandveggiesmatter.gov

Buying Kentucky Proud is easy. Look for the label at your grocery store, farmers' market, or roadside stand.
<http://plateitup.ca.uky.edu>



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

For more information go to:

<http://marshall.ca.uky.edu/AgNaturalResources>
or follow us on Facebook @marshallcountyanr

Nikki Rhein

*Agriculture and Natural Resources Agent,
Marshall County*