

# MCCRACKEN AG NEWS



## McCracken County's Agriculture and Natural Resources Update

Cooperative Extension  
University of Kentucky  
McCracken County  
2025 New Holt Rd  
Paducah, KY 42001  
270-554-9520



### Meet the New Agent

Hello everybody! In case we haven't met, my name is Gracey Moffitt and I am the new Ag agent here in McCracken County. I am very blessed to have been chosen to take on this position and I am so excited to see what all the future holds! If you haven't taken it yet, please take my Program Interest Survey! The results from this survey will help me to plan programs. You can find the link on our website.



*Gracey Moffitt*

### Agent Update

This past month I have been here there and everywhere going to field days and trainings, but I also was able to get out in the county some this month. I had the ability to go help teach a **Ag and Nutrition Summer Camp at the Boys and Girls Club** with some other agents and staff (as pictured above). I had the opportunity to meet with some of the women at the **Scholar House** to plant some raised beds of their own with some fall garden vegetables.

The last few days of July and first couple of days into August were spent in **Alaska** on the **multi-county producer trip!** I will share an Alaska spotlight with you next month.

My **Pepper Variety Trial** is still going strong even though the deer have finally found them (as pictured above)! I will hopefully be able to start harvesting them soon.

*Everyone*

Page  
2

*Livestock*

Page  
3-4

*Row Crops and Forages*

Page  
5-6

*Other Upcoming Events and Recipe*

Page  
7-8

# Ag & Natural Resources Events and News for Everyone

**2024 TOBACCO TWILIGHT TOUR**  
**AUGUST 8TH, 5:30PM**  
**MSU WEST FARM**  
**336 ROBERTSON RD N.**  
**MURRAY, KY**

<p><b>Dr. Andy Bailey, University of Kentucky</b>  <i>MSU Tobacco Research</i>  <i>Angular Leaf Spot Research Update</i></p>	<p><b>Dr. Mitchell Richmond, University of Tennessee</b>  <i>UT Tobacco Research Update</i>  <i>Starter Fertilizers in Transplant Water</i></p>
<p><b>Alyssa Thelin, University of Tennessee</b>  <i>Impact of Tillage &amp; Cover Crop Systems on Angular Leaf Spot</i></p>	<p><b>Sarah Graham, University of Tennessee</b>  <i>Comparison of Yield in LC vs Unscreened Seed Sources</i></p>

**Kate Turner, University of Tennessee**  
*Management of Target Spot in Burley Tobacco*

**CATFISH DINNER TO FOLLOW TOURS!**  
**CALL 270-753-1452 OR 270-247-2334 TO RSVP**

MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT  
 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, physical or mental disability or spiritual or religious practices. For print and digital services, reasonable accommodations of disability may be available with prior notice. Program information may be made available in languages other than English.  
 University of Kentucky, Kentucky State University, U.S. Department of Agriculture, and Kentucky Counties, Cooperating. Lexington, KY 40506

**Water Quality Best Management Practices Workshop for Limited Resource Farmers**

A one-day, hands-on workshop to help farmers protect and improve on-farm water resources.

**AUGUST 6, 2024 | 8:30AM-3:00PM**  
**PHONOGRAPHIC FARMS, 2855 REEVES RD, PADUCAH, KY 42201**

Learn how climate change and water quality affects farm profitability, including best management practices, participate in farm tour, and gain hands-on experience using GPS and measuring water quality.

**FREE WORKSHOP**  
 Includes breakfast and lunch, and all participants who complete the workshop will receive a \$25 gift card

**REGISTER TODAY**

**LIMITED AVAILABILITY**  
<https://bit.ly/WaterQualityKY>

More Info: call 270.847.8726 or email [info@friendsofcherokeestatehistoricpark.org](mailto:info@friendsofcherokeestatehistoricpark.org)

**NASDA FOUNDATION**    **BLACK SOIL KY**    **HISTORIC CHEROKEE**  
OUR BETTER NATURE

This workshop is funded by a grant from EPA to the National Association of State Directors of Agriculture Foundation and is hosted by Cherokee Historical State Resort Part of Aurora and Black Soil KY.

**KENTUCKY COOPERATIVE EXTENSION**

**GET YOUR TICKET FOR TASTE OF MCCRACKEN**

**Cooking For Scholars**

**September 27, 2024**  
**5:30 p.m. to 7:30 p.m.**

**Cost: \$10.00 per person**  
**Door Prizes, Cookbooks, and Great Food**

**McCracken County Extension Office**  
 2025 New Holt Road  
 Paducah, KY 42001

**All proceeds will benefit the Juanita Amonett Scholarship Fund**

MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT  
 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, physical or mental disability or spiritual or religious practices. For print and digital services, reasonable accommodations of disability may be available with prior notice. Program information may be made available in languages other than English.  
 University of Kentucky, Kentucky State University, U.S. Department of Agriculture, and Kentucky Counties, Cooperating. Lexington, KY 40506

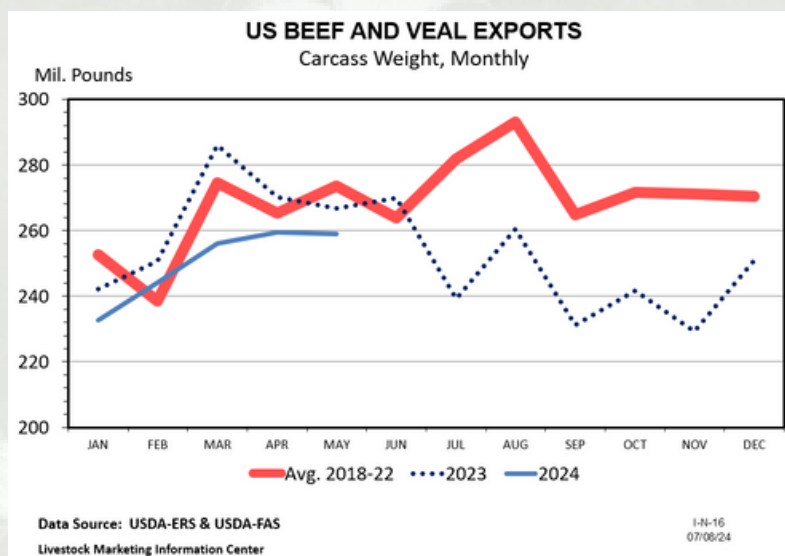
Want your farm featured in the monthly newsletter? Shoot me an email at [gracey.moffitt@uky.edu](mailto:gracey.moffitt@uky.edu) with your farm name, 2-3 pictures that represent your operation, address, contact info, and a little about your farm.

# Livestock Events and News

## An Update on 2024 U.S. Beef Trade

By: James Mitchell, University of Arkansas

Date: 7/10/2024



USDA ERS published the latest beef trade data last week, showing a decline in beef exports compared to a year ago. Specifically, U.S. beef exports declined 2.9 percent in May compared to a year ago. Beef imports were 10.4 percent higher in May 2024 compared to last year. Total beef exports for January through May are 4.9 percent below 2023 levels, and Jan-May beef imports are 19.5 percent above last year.

The top five destinations for U.S. beef account for 76 percent of total beef of May 2024 beef exports. These countries include Japan, South Korea, China, Mexico, and Canada. Japan, the leading country for U.S. beef, accounts for 21 percent of total exports in May 2024. Five countries account for 83 percent of U.S. beef imports in May 2024. These countries include Canada, Australia, New Zealand, Mexico, and Brazil. Imports from Canada in May are 22 percent of the May beef import total.

USDA in the June WASDE forecasts 2024 beef exports at 2.818 billion pounds, or 7.2 percent lower than 2023 exports. The USDA forecast for 2025 beef exports is 2.500 billion pounds, or 11.3 percent lower than the current 2024 forecast. Several factors contribute to lower beef exports in 2024 and 2025. These factors include economic conditions in the U.S. and other countries, exchange rates, and the relative value of U.S. beef compared to our competitors. Perhaps it is more obvious that exporting more of something is difficult when less is produced.

Weekly U.S. beef production is averaging 1.5 percent below last year. USDA forecasts 2024 beef production at 26.657 billion pounds or 1.4 percent lower year over year. USDA forecasts a 4.6 percent decline in 2025 beef production. Most of the decline in current beef production comes from declines in cow slaughter. However, as smaller calf crops and fewer heifers when herd expansion does begin, fed cattle slaughter will decline significantly. So, domestic beef production will become one of the main factors contributing to lower expected beef exports when herd expansion begins.

USDA forecasts 2024 beef imports at 4.171 billion pounds or 11.9 percent higher than 2023 beef imports. The USDA forecast for 2025 beef imports is 4.225 billion pounds and is 1.3 percent higher than the current 2024 forecast. The domestic ground beef market is the main driver of U.S. beef imports and is highly correlated with the rate of domestic cow slaughter which is the other source of lean trim for ground beef.

## Cattle Market Notes Weekly

Josh Maples



James Mitchell



Kenny Burdine



EXTENSION

RESEARCH & EXTENSION

College of Agriculture, Food and Environment  
Cooperative Extension Service

# Livestock



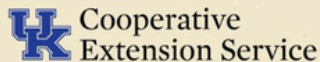
## Eastern Kentucky KFGC Field Day At Star Hill Farm, Home of Maker's Mark, Loretto, KY **Tuesday, August 13, 2024**

**Cost: \$20**

Star Hill Farm is the homeplace of the Maker's Mark Distillery. As one of a handful of working-farm distilleries globally, Star Hill Farm sits in just over 1100 acres in Marion County, KY. Approximately 300 acres of the farmland is utilized to grow estate wheats and barley for Maker's Mark innovation projects. Additionally, the farm is home to the production of vegetables, fruits, honey, mushrooms, native truffles, sorghum, lamb and wagyu beef that facilitate the glass & farm to table program at the on-site restaurant.

The farm also converted areas back to pre-farming conditions with the re-introduction of native warm season grasses and healthy native wildflower, pollinator habitats.

Maker's Mark has a strong commitment to the environment and sustainability is at the heart of everything we do! An important part of this is practicing regenerative agriculture to improve and restore soil health and carbon capture. The principles of regenerative agriculture include utilization of no-till planting, planting cover crops on fields after harvest and grazing the cover crops to cycle nutrients back into the soil. Star Hill Farm has been certified by 'Regenified' an international organization that conducts onsite audits to determine that an entity is meeting all standards for Regenerative Agriculture. Star Hill Farm and our Corn and Wheat partner farmers have earned certifications with continuous improvements made year-on-year.



## Small Ruminant Boot Camp & Parasitology Clinic

*Registration limited to 20 households*

**Price:** \$35— includes 1 FAMACHA and lunch

Additional lunches- \$10 each

Register at <https://www.kysheepandgoat.org/product-page/small-ruminant-boot-camp-and-famacha-srqa-certification>

**Registration deadline: Sept 6th**

Sponsored By:

**Online**

Aug 19, Aug 24, Sept 2

**In-person Clinic,**

9:15am-4:15pm, Sept 14th,  
Grayson County Extension Office, 64  
Quarry Road, Leitchfield, Kentucky  
42754

Hosted By:



# Row Crops & Forages

## Events and News



### Corn disease update

Source: Dr. Kiersten Wise  
Date: 7/24/24

Southern Rust and Tar Spot have both been confirmed in a few counties across the state.

Southern rust: For this year, corn at or past milk stage will likely not need an application to prevent yield loss. We may see more confirmations over the next week or so as more people are scouting, but in general, corn that has been sprayed at VT/R1 will be probably past R2 soon and will not need another application. There is particular concern about our very late-planted corn. In most cases, farmers should wait to apply fungicide until as close to VT/R1 as possible. Unless southern rust is confirmed in a pre-tassel field, we should try to wait until VT to get the maximum benefit from the fungicide application. I advocate making these decisions about pre-tassel applications for southern rust on a case-by-case basis. With current corn prices farmers will likely not make money on fields that receive two fungicide applications, so we are trying to assess fungicide needs for specific fields rather than blanket applications.

Table 2. Possible benefits (by growth stage) from applying fungicides to protect against southern rust.

Crop Stage When Southern Rust Is First Detected	Possible Benefit from Spraying	Comment
Vegetative	Not likely to find southern rust at this stage unless corn is planted very late for the region	Scout fields for disease
VT (tasseling)	Yes	May need a second spray
R1 (silking)	Yes	May need a second spray
R2 (blister)	Yes	Less likely to need a second spray
R3 (milk)	Yes	No second spray needed
R4 (dough)	Maybe, with severe disease pressure	No second spray needed
R5 (dent)	Unlikely	No second spray needed
R6 (black layer)	No	



Tar Spot: A couple of key points to make about this confirmation:

These confirmations are likely the result of infections that occurred up to several weeks ago. The fungus that causes tar spot has a long latent period and it can take several weeks to have symptoms appear, especially if conditions are not optimal for disease development

Hot, humid weather will limit disease development and spread

A positive find of tar spot in a county does not mean that corn in surrounding counties, or even fields, will need a fungicide application. We use positive finds to indicate that scouting is needed, but fungicide applications are not mandatory.

If tar spot is confirmed in a field, a single fungicide application at VT-R2 is the recommended timing. If a field has already been sprayed, it should continue to be scouted but is unlikely to need a respray unless our weather conditions change. Once corn is into dough, it is unlikely to need a fungicide application. Late-planted corn should be scouted and a decision to spray pre-tassel should be made on a case-by-case basis. My colleagues to the north rarely advocate pre-tassel applications for tar spot.

**Unsure what is going on in your field? Call me at 270-933-1386. I would be happy to come scout your crops with you to discuss what to do next.**

# Row Crops & Forages

## Soybean disease update: Red Crown Rot

Source: Dr. Carl Bradley

Red crown rot is a soybean disease that was first confirmed in Kentucky in 2021 and first confirmed in the neighboring state of Illinois in 2018. Historically, red crown rot had been considered a disease that occurred in states further south than Kentucky (i.e., Louisiana and Mississippi). From measurements conducted within a few Kentucky soybean fields in 2021, small areas affected by red crown rot had grain yields that were approximately 70% less than non-symptomatic areas of these fields. Although the current distribution of red crown rot in Kentucky appears to be limited, the disease has the potential to cause major yield losses.

Symptoms of red crown rot can occur on leaves, lower stems, and roots of soybean plants.

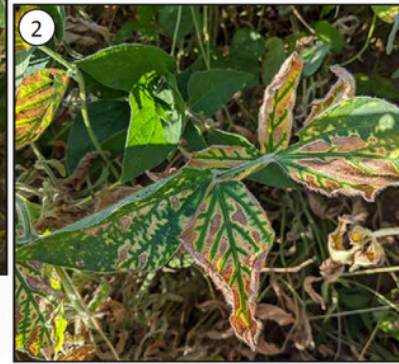
Red crown rot can be confused with other soybean diseases, which can make diagnosis difficult. The most accurate diagnosis requires a laboratory analysis, and symptomatic soybean samples from Kentucky fields can be submitted to the University of Kentucky Plant Disease Diagnostic Laboratory through your local Kentucky county Extension office.

Potential look-alike diseases that have symptoms of interveinal chlorosis/necrosis on soybean leaves include sudden death syndrome (SDS), southern stem canker, and brown stem rot. Of these three diseases, only SDS and southern stem canker are currently known to occur in Kentucky, while brown stem rot occurs further north than Kentucky. Although these diseases have similar leaf symptoms to red crown rot, red crown rot generally can be distinguished by the reddish discoloration of lower stems and roots. Observance of the red, spherical perithecia on lower stems and roots is also distinctive to plants affected by red crown rot.

For more information, you can find this extension publication here: [chrome-extension://efaidnbmnnnibpcajpcglclefindmkaj/https://plantpathology.ca.uky.edu/files/ppfs-ag-s-25.pdf](https://plantpathology.ca.uky.edu/files/ppfs-ag-s-25.pdf)



It has been confirmed in Graves and Calloway Counties so far.



If you see anything like this disease in your field, call me and I will come look at it with you to collect a sample.

### Disease Management

- Rotating to a non-host crop for 2 or more years may help reduce inoculum levels of the red crown rot fungus in the soil.
- Treating soybean seeds with a fungicide seed treatment that includes red crown rot on the label may help protect against early infections by the red crown rot fungus.
- Planting soybeans when soil temperature is less than 77°F may help reduce infections by the red crown rot fungus.
- Management of soybean cyst nematode (SCN) may help reduce potential interactions between SCN and the red crown rot fungus, which have been shown to have an antagonistic effect on soybean plants when both are present.
- Currently, no commercial soybean varieties are
- Additionally, no foliar fungicides include red crown rot on their labels, and fungicides will not be effective in managing red crown rot if applied

# Upcoming Office Events

	WEEK 1	WEEK 2	WEEK 3	WEEK 4	WEEK 5
MON		5:	12: District Board Meeting 11 (RSVP)	19:	26.
TUE		6: Adult Sewing 9-11 Game Day 9-12	13: Adult Sewing 9-11	20: Adult Sewing 9-11 Bags of Love 9:30-1:30	27. Adult Sewing 9-11 4-H Amateur Radio Club 5-6
WED		7: Tech Class: Photo Editing 10-12	14: Tech Class: Basic Computer Trouble Shooting 10-11 (RSVP)	21: Scrapbooking 9-3	28. Purchase Area Homemakers Lesson: How to Get Out of the Mealtime Rut 10-11  CPR, AED, and First Aide 5-8:30 (RSVP)
THURS	1: Needlework Club 10-12 Crochet Alley & Knit Row 1-3	8: Dodging Diabetes 10-11 (RSVP)	15: Game Day 9-12 Needlework Club 10-12 Crochet Alley & Knit Row 1-3	22: Global Kitchen Experience: Middle Eastern 10-12 (RSVP)	29.
FRI	2:	9:	16:	23:	30. Deco Mesh Wreath 9:30-1:30 (RSVP, \$15)

## Event Calendar for August 2024

If you have questions or would like to RSVP, call the office at 270-554-9520.

The full calendar with event descriptions is located on our website. <https://mccracken.ca.uky.edu>

# Recipe of the Month



## Balsamic Veggie Pasta

<b>4 tablespoons</b> olive oil, divided	<b>2</b> tomatoes, chopped	<b>1 teaspoon</b> dried basil
<b>2</b> cloves garlic, minced	<b>½ cup</b> green onions, chopped	<b>8 ounces</b> whole wheat pasta
<b>1</b> small zucchini, chopped	Salt and pepper to taste	<b>1 tablespoon</b> Parmesan, grated
<b>1</b> small yellow squash, chopped	<b>2 tablespoons</b> balsamic vinegar	

In large skillet, **heat** 1 tablespoon olive oil over medium heat. **Add** minced garlic and **cook** one minute, until fragrant. **Add** chopped zucchini, squash, tomatoes, and green onions, and **cook** until tender. **Add** salt and pepper to taste. In a large bowl, **whisk together** 3 tablespoons olive oil, balsamic vinegar, and dried basil. **Stir in** zucchini, squash, tomatoes, and green onions. Let **sit** for 5 to 10 minutes. In a large pot, **cook** pasta

in salted water about 7 minutes, until al dente. **Drain.** **Toss** pasta with vegetable mixture until incorporated. **Sprinkle** with Parmesan cheese. **Serve** warm.

**Yield:** 4, 2-cup servings

**Nutritional Analysis:** 390 calories, 16 g fat, 3.5 g saturated fat, 0 mg cholesterol, 200 mg sodium, 52 g carbohydrate, 1 g fiber, 6 g sugars, 0 g added sugars, 10 g protein

## Kentucky Summer Squash

**SEASON:** June through October.  
**NUTRITION FACTS:** Squash is low in calories. One cup of raw squash contains only 20 calories. It contains vitamins A and C, and is naturally free of fat, cholesterol, and sodium.  
**SELECTION:** Popular summer squashes include yellow crookneck, yellow straightneck, zucchini, cocozelle, and pattypan. Pick or purchase summer squash when they are small and tender, and eat both the skin and the seeds. The skin holds many of the nutrients so do not peel. Harvest squash when it is 6 to 8 inches in length. Pattypan squashes are ready when they are 3 to 4 inches in diameter or less.  
**STORAGE:** Store unwashed squash in plastic bags in the crisper drawer of the refrigerator. Wash the squash

just before preparing. The storage life of summer squash is brief. Plan to use it within two to three days.  
**PREPARATION:** Summer squash is a mild-flavored vegetable that combines well with herbs and seasonings. Try it with basil, allspice, rosemary, and marjoram. Cook summer squash as a side dish or use it in stews, casseroles, and main dishes. Summer squash can be grilled, steamed, boiled, sautéed, fried, or used in stir-fry recipes.  
**PRESERVING:** Select small squash with small seeds and a tender rind. Wash and cut into ½-inch slices and heat in boiling water for 3 minutes. Cool promptly in cold water and drain. Pack in containers leaving a half inch of headspace. Seal and freeze.

### SUMMER SQUASH

**Kentucky Proud Project**  
County Extension Agents for Family and Consumer Sciences  
University of Kentucky, Dietetics and Human Nutrition students  
**June 2019**

**Source:** [www.fruitsandveggiesmatter.gov](http://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>



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. For more information, contact your county's Extension agent for Family and Consumer Sciences or visit [www.uky.edu/fcs](http://www.uky.edu/fcs)



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