

November 2025

# AGRICULTURE AND NATURAL RESOURCES NEWSLETTER



## WASHINGTON COUNTY EXTENSION OFFICE

245 Corporate Drive  
Springfield, KY 40069  
(859) 336-7741  
<https://washington.mgcafe.uky.edu>

Scan the QR code to see  
upcoming events!



Agents go LIVE each Tuesday on 100.9  
at 8:20ish, or you can listen for timely  
tips throughout the week!



**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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University of Kentucky, Kentucky State University, U.S. Department of Agriculture, and Kentucky Counties, Cooperating.  
Lexington, KY 40506



**An Equal Opportunity  
Organization**

# IMPORTANT DATES

## November

6<sup>th</sup> - 20<sup>th</sup>: North American International Livestock Exposition  
6<sup>th</sup>: Washington County Cattlemen's Association Annual Meeting  
13<sup>th</sup>: Beef Management Webinar, Zoom  
27<sup>th</sup> - 28<sup>th</sup>: Extension Office Closed for the Holidays

## December

1<sup>st</sup>: All About Goats! Webinar  
5<sup>th</sup>: Country Ham Contracts Due  
5<sup>th</sup>: Wreath Making  
15<sup>th</sup>: All About Goats! Webinar  
24<sup>th</sup> - Jan 2<sup>nd</sup>: Extension Office Closed for the Holidays  
31<sup>st</sup>: Cost-Share Due

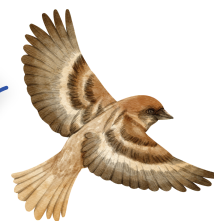


All programs listed on this page qualify for a Cost-Share educational hour. Check out the Washington County Extension Office Facebook or Website for more information.

### At the Extension Office

#### Wheelbarrow Series

13<sup>th</sup>: For the Birds



#### All About Goats! Webinar

November 3<sup>rd</sup>: Livestock Marketing  
November 17<sup>th</sup>: Hay and Grain Production

#### Wreath Making

December 5<sup>th</sup>, 2025. \$25 includes a pre-made bow and wreath!



#### Cooperative Extension Service

Washington County  
245 Corporate Drive  
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(859) 336-7741

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*Taylor Graves*

# 2026 ADULT

## Country Ham Curing

 Cooperative  
Extension Service

**\$50**



**JANUARY 19TH**  
**Curing Hams**



**2:00 PM - 4:00 PM**



**MAY 28TH**  
**Shuck Hams**



**8:00 AM - 4:30 PM**



**AUGUST 3RD**  
**Clean Hams & Take Home**



**8:00 AM - 4:30 PM**



**WASHINGTON COUNTY  
EXTENSION OFFICE  
245 CORPORATE DR,  
SPRINGFIELD, KY 40069**



**(859)336-7741**

IF A DAY OR TIME DOES NOT  
WORK FOR YOU, PLEASE LET  
US KNOW!

**Registration due December 5th**



## \* Frost and Freezes Increase Cyanide Poisoning Risk \*

Cyanide poisoning, more commonly referred to as prussic acid poisoning, can have a very abrupt and deadly effect on ruminant livestock grazing forages and requires careful management as frosts and freezes begin in the area. Plants, such as sorghum, sudangrass, sorghum-sudan hybrids, Johnsongrass, wild cherry, and others, contain compounds that produce free cyanide when these plants are damaged by frost or drought conditions. Grazing these plants when they are producing young shoots (less than 18 to 24 inches tall) also increases the risk. Using caution when grazing these forages during times of stress can usually eliminate the possibility of cyanide poisoning in livestock. Wait the recommended time before grazing after a frost. Waiting for two weeks after a light frost (temperature greater than 28°F) is recommended. For a killing frost, wait until the material is completely dry and brown (usually the toxin dissipates within 72 hours). Grazing at night when a frost is likely is not recommended as high levels of toxins are produced within hours after frost occurs. Delay feeding silage for six to eight weeks following ensiling of forages in the sorghum family to allow the toxic compound to dissipate. If cut for hay, allow to dry completely so the cyanide will volatilize prior to baling. The toxicity can be retained in cool or moist weather, so allow slow and thorough drying. For more information, see the UK publication Cyanide Poisoning in Ruminants. The Washington County Extension Office offers cyanide testing strips for FREE if you would like to test your forage following a freeze.

### Other Forage Timely Tips

- Apply 30-40 lb N per acre to strengthen cool-season grass sods.
- Inventory hay and assess hay quality.
- Using a plate meter or grazing stick, estimate stockpile available for winter grazing.
- Adjust animal numbers or purchase additional hay to balance forage-feed supply to livestock needs.
- Graze crop residues and cover crops that will not overwinter. Be careful to avoid fields that contain johnsongrass until after these plants have dried up.
- Graze winter annuals that will not overwinter such as brassicas and oats.
- Graze other winter annuals once they are 6-8 inches tall and are well anchored. Do NOT graze closer to 4 inches.
- Sugar content will rise in tall fescue with the cool temperatures and short days of fall.

# UK BEEF MANAGEMENT WEBINAR SERIES

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If you are interested and would like to be registered, send an email to [dbullock@uky.edu](mailto:dbullock@uky.edu) with Beef Webinar Series in the Subject and your name and county in the message to receive a Zoom link and password. (If you have previously registered, you do not need to re-register). You will receive an invitation and password the morning of the presentation. Zoom will start at 8:00 Eastern/7:00 Central.



**13**  
NOV

Winter Feeding Approaches: Matching Strategy to Your Herd and Resources  
Dr. Katie VanValin, Assistant Professor, University of Kentucky



**11**  
DEC

Shooting the Bull: Answering all your Beef-Related Questions!  
Updates and Roundtable discussion



**8**  
JAN

Making the Most of the Good Years: Profits, Reinvestment, and Tax Management in Beef Cattle  
Jonathan Shepherd, Agricultural Extension Specialist, University of Kentucky



**12**  
FEB

Impact of Bull Nutrition During Development on Semen Quality  
Dr. Pedro Fontes, Associate Professor, University of Georgia



**12**  
MAR

Bull Selection Practices in Kentucky: What are we Doing Right and what Could we Improve!  
Dr. Darrh Bullock, Extension Professor, University of Kentucky

If you have any questions or need additional information please email [dbullock@uky.edu](mailto:dbullock@uky.edu).  
If you are already registered you will get a Zoom invitation the morning of each session with the link and password.

# Slow Cooker Buffalo Chicken Stuffed Sweet Potatoes

## Directions

- Rinse sweet potatoes under cool running water and set aside.
- Add raw chicken to a slow cooker.
- \*In a small bowl combine all buffalo sauce ingredients, reserving cornstarch. Pour sauce over the chicken.
- Cover slow cooker with lid and cook on high heat for 4 hours or on low for 6 to 8 hours.
- About 45 minutes before the chicken is done, preheat the oven to 425 degrees F.
- Place sweet potatoes on a baking sheet and bake until tender, about 40 to 50 minutes.
- When chicken is fully cooked, remove it from the slow cooker and shred it.
- Before returning the shredded chicken to the slow cooker, mix cornstarch and water together and add to the slow cooker. Whisk until thickened. Return chicken to the slow cooker and combine with the sauce.
- When sweet potatoes are done cooking, split each one open and top with a portion of shredded buffalo chicken.
- Drizzle optional topping over the finished sweet potatoes and chicken, and top with green onions, if desired.



## Ingredients:

1 pound boneless skinless chicken breast, 6 small sweet potatoes, 1 bunch green onions, chopped (optional, for topping), Low-fat Greek yogurt, low-fat sour cream, or low-fat dressing (optional, for topping), \*1 tablespoon hot pepper sauce, \*1 teaspoon paprika, \*1/4 teaspoon cayenne pepper, \*1 teaspoon garlic powder, \*1/2 teaspoon onion powder, \*2 tablespoons unsalted butter, melted, 1 tablespoon vinegar, \*2 tablespoons water, \*1/2 tablespoon cornstarch + 1 tablespoon water

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## November Word Search



Management  
Cost Share  
Ham Curing  
November  
Buffalo  
Webinar  
Forage  
Wreath  
Freeze  
Birds