

# Ag & Natural Resources

## OF COWS AND PLOWS

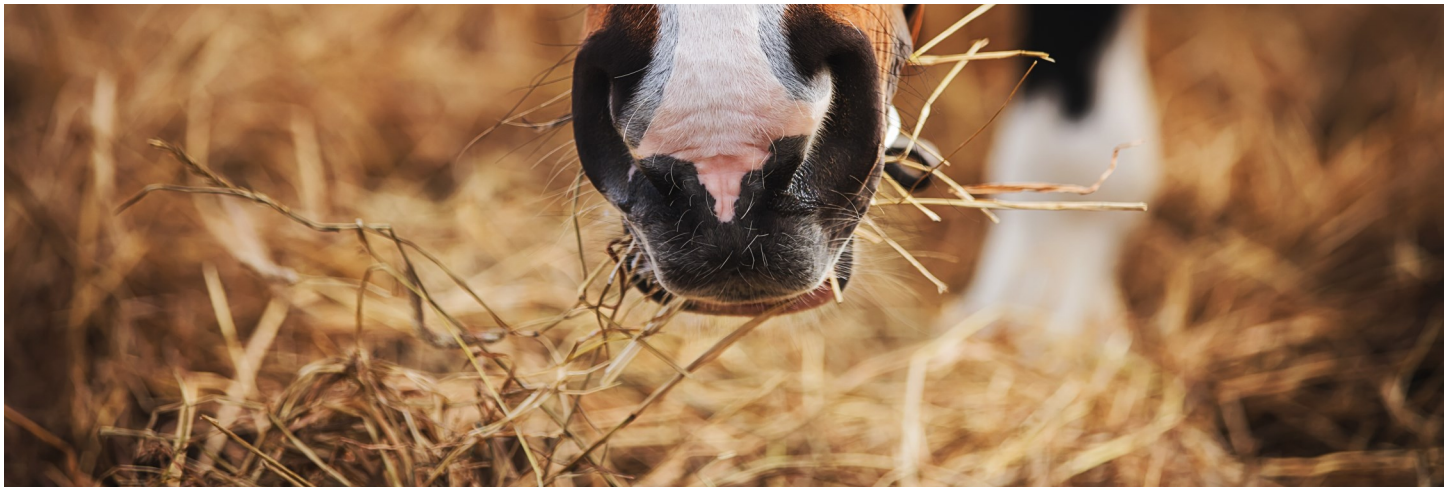
### FRANKLIN COUNTY

#### COOPERATIVE EXTENSION

#### JUNE 2023 NEWSLETTER



University of Kentucky  
 College of Agriculture,  
 Food and Environment  
 Cooperative Extension Service  
 Franklin County  
 101 Lakeview Court  
 Frankfort, KY 40601-8750  
 (502) 695-9035  
 Fax: (502) 695-9309  
 franklin.ca.uky.edu



## Trade vs. Common Names: Know Your Pesticides

Ric Bessin, Entomology Extension Specialist

All pesticides sold in the United States have a trade name, common name, and chemical name. While this can be confusing to many, there are important distinctions among these as they are used in different ways. To add to this complexity, some pesticides with the same common name may be sold under numerous trade names, including a large number of generic products.

### Trade Name

Trade names are the names that the manufacturing company chooses to use for marketing the pesticide. If a particular active ingredient is being phased out, the manufacturer may choose to replace it in the pesticide product and change the name only slightly to take advantage of its name recognition in the marketplace. Some trade names may have several descriptors, such as 'KillzAll Granules for Lawns' or just 'KillzAll for Lawns.' But minor differences in the trade name might indicate that the two products have different active ingredients. For example, there is a line of 'Sevin' products with slightly different trade names, but when you look at the active ingredients on their labels, they have several different active ingredients or mixtures of active ingredients. Why does this matter if they are all in the same chemical class (mode of action) as they are with the Sevin products? Different active ingredients are not necessarily labelled on the same crops. Additionally, the rates may be different between the different products. Both of these can be issues when a person purchases what they thought was a replacement for what they had and do not realize there could be substantial differences in patterns of use.

### IN THIS ISSUE

KNOW YOUR PESTICIDES.....	1-2
FARM CITY FIELD DAY.....	2
INTEGRATING SUSTAINABILITY IN A SOLAR FARMHOUSE AND ORGANIC MARKET GARDEN .....	6
A TALE OF TWO INVASIVES: .....	4-5
JR. CATTLEMEN'S ASSOCIATION .....	5
FSA SAVE THE DATES .....	6
GETTING STARTED, A FARMING SERIES .....	6
FRANKLIN COUNTY FAIR SHOWS .....	6
URBAN COST SHARE PROGRAM .....	6
PUBLICATION OF THE MONTH .....	7
ITALIAN TURKEY SAUSAGE AND PEPPERS .....	7
SAVE THE DATES .....	8

***Pesticides Cont. on pg. 2***

**Pesticides Cont. from pg. 1**

**Common Name**

Each active ingredient has a common name. The common name is the name listed for the chemical in the active ingredients section of the label. The common name is the accepted name for the chemical and is used by all companies to describe the contents of their pesticide. Many different products sold by different companies may have the same active ingredient, hence the same common name of the pesticide. This is frequently the case when a pesticide goes off patent and generic versions become available.



*Figure 1. Common names of the pesticide must be listed in the 'Active Ingredients' portion of the label that describes the contents of the product.*

**Chemical Name**

The chemical name usually follows the common name in the active ingredients section of the label. Chemical names can be complex and are often only used by specialists in the industry.

**Final Comments**

It is a good practice, when you purchase a pesticide, to quickly check the front of the label for the common name to be certain it contains the active ingredient that you expect. Different active ingredients may have different use patterns, use restrictions, pre-harvest intervals, or environmental considerations.

The 63<sup>rd</sup> Franklin County Farm City Field Day is July 13 in the Bridgeport community off Evergreen Road. This year we have two host farms, Firmly Rooted Flowers and the Harrod Family Farm.

Firmly Rooted Flowers is a seasonal specialty cut flower farm operated by a 5<sup>th</sup> generation farm family. The Harrod Family Farm is a beef cattle operation of multiple families and generations as well.

Tours will start at 9:00 and run until lunch. Stops include cut flower production, heavy-use feed pad, tire waterers and the embryo-transfer process of artificial insemination. After our meal and short program, we'll be offering an in-depth tour of the flower operation for those interested.

Please join us for an informative, educational day of fellowship. Tickets available soon (free but required for the meal).





# Integrating Sustainability in a Solar Farmhouse and Organic Market Garden

June 20, 2023, 1-4pm ET  
Cedar Ring Greens, Frankfort KY

For nearly two decades, Cedar Ring Greens farm in Frankfort has operated with a commitment to sustainability, which includes improving the health of the land, encouraging biodiversity, working for food justice, and powering their home and farm with the sun. Join this OAK Field Day to tour the home and market gardens of Cedar Ring Greens with Andy McDonald and Mehera Baugher.

Andy will share their use of solar energy on the farm, along with their barn, packing shed, site-built walk-in cooler, and two small greenhouses they designed. He'll also walk participants through sustainable components of the on-farm home that he and Connie Lemley renovated using passive solar design, solar electric and solar hot water, a composting toilet and greywater systems.

Mehera will share the farm's certified organic market gardens, highlighting the minimal till systems of bed prep, seeding and harvesting used in their diverse vegetable production; covered crop protection with row covers and tunnels; cover cropping in rotations for soil health; and hedgerows for pollinator biodiversity.

Any interested farmer or allied professional is encouraged to attend.

Participation is limited, so register today!

Pre-registration is required - \$5 OAK Member; \$10 Non-Member



[oak-ky.org/field-days](https://oak-ky.org/field-days) or (502) 218-7378 to register

The Organic Association of Kentucky's (OAK) Field Days are on-farm and virtual learning opportunities offered monthly for farmers, ag professionals and local food system advocates. OAK welcomes farmers from all types and scales of farms - large and small scale, organic and conventional, urban and rural.

# A Tale of Two Invasives: European Hornets vs. Murder Hornets

By Jonathan L. Larson, UK Entomology Extension Specialist



**Figure 1:** European hornets are large wasps; workers are about an inch long and queens an inch and half. They have a red, yellow, and dark brown coloration. (Photo: Jon Yuschock, Bugwood.org)

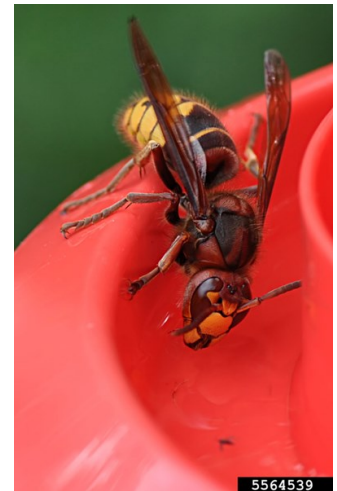
As April turns into May, there is an increase in Kentuckians catching hornets that seem to be inspecting their homes or outbuildings. These are most likely European hornet queens, who are waking up from their overwintering and are searching for a suitable site to build their nest. These large wasps prefer to use hollows inside of trees but have also been observed to use cavities in soil and wall voids in human-made structures. The sight of these hornets has always inspired a little bit of fear but ever since the discovery of Northern giant hornet (aka the murder hornet or Asian giant hornet) in the Pacific northwest, European hornets have been commonly misidentified as this other more infamous non-native wasp.

## How to tell them apart

As with most social insects, there are large numbers of “worker hornets” in the nests of these species. Both are quite large; European hornet workers are about 1 inch long while Northern giant hornet workers are around 1.25 inches long. There are also reproductive members of the colonies, which are called “queens.” European hornet queens are almost 1.5 inches long, which contributes to their misidentification, while Northern giant hornet queens can be over 2 inches long. Other similarities include their abdominal coloration; both species sport a yellow abdomen with black bands.

Luckily, there are some key differences you can easily see, even if you haven’t killed the hornet in question. It boils down to coloration on the thorax and head. European hornets in the U.S. usually have a distinct dark red coloration to much of the thorax (the middle section) and most of their head. The dark red on the head usually covers the top and sides of the head, while the lower front of the head is yellow. Northern giant hornets, on the other hand, have a mostly uniform yellow-orange color to their head, thorax, and abdomen.

So, if you see red on the front of the insect, it is most likely a European, not a Northern hornet.



**Figure 1:** European hornets are large wasps; workers are about an inch long and queens an inch and half. They have a red, yellow, and dark brown coloration. (Photo: Jon Yuschock, Bugwood.org)

## Should you be concerned?

The European hornet is non-native, like the Northern giant hornet, but has been in the U.S. and Kentucky for over 150 years at this point. They are a stinging pest, particularly when their nest is threatened. Worker hornets will vigorously defend the colony and each individual hornet can sting multiple times. They can be commonly encountered in the woods, but they are attracted to perimeter lights at night, and sometimes queens may construct their nest in an attic or wall void. Turning off outside lights can result in less attraction to your property and pest proofing, as has been previously described, can keep them from attics and wall voids.

If you end up with a hornet infestation in your home or outbuildings, it is best to work with a pest control professional to deal with the nest. If you absolutely must manage it on your own, you need to use an aerosol wasp and hornet product and ensure that you can spray it into the entrance of the nest. Soaking the outside of the nest won't work, and you should not breach the exterior of the nest to make a treatment hole. This will result in hornet-filled chaos. You should use the aerosol product at night, you should wear long sleeves tucked into gloves (preferably leather or other tough material) and long pants tucked into socks, you should have an escape route to a safe place in mind as well. Treating at night minimizes the chances of attack, and the aerosol products work quickly, but it is always better to be safe rather than stung.

If you have seen and killed a queen hornet, you have cut the problem off at its source! Keep an eye out for others, and make note of where they were inspecting to see if you need to do some pest proofing in that spot. UK entomologists appreciate that everyone is on the lookout for Northern giant hornets. It is unlikely that one will be found in Kentucky any time soon, but it is good to know that people are monitoring for a potentially invasive species. If you want someone to double check the identification of the hornet you catch, you can always submit a photo sample to our Facebook page, Kentucky Bugs.



Pictures from the Jr. Cattlemen's first farm visit. Special thanks to the Harrod Farm!

*Franklin County Jr.  
Cattlemen's Association*



COME AND JOIN US FOR

# UNITY in the COMMUNITY

GIVEAWAYS  
GAMES  
FOOD  
VENDORS

VENDORS  
MUSIC

SATURDAY  
**JUN 10**  
10AM-2PM

Cake Walk  
Health Fair  
Rock Painting  
Face Painting

FIRST BAPTIST CHURCH  
Frankfort

# Franklin County Fair Livestock Shows 2023

Lakeview Park  
112 Park Ave  
Frankfort, KY 40601

**Tuesday 7/18** - Sheep Show @ 6:00 PM  
 Champion Market Lamb - \$200.00  
 Reserve Market Lamb - \$100.00  
 Supreme Ewe - \$50.00

**Wednesday 7/19** - Swine Show @ 7:00 PM  
 Champion Market Hog - \$200.00  
 Reserve Market Hog - \$100.00  
 Champion Gilt - \$50.00  
 Reserve Gilt - \$25.00

**Thursday 7/20** - Market Goat Show @ 6:00 PM  
 Champion Market Goat - \$100.00  
 Reserve Market Goat - \$50.00

**Friday 7/21** - Beef Show @ 6:00 PM  
 Supreme Market Animal - \$200.00  
 Supreme Heifer - \$200.00  
 Supreme Bull - \$200.00

**ECP Storm Damage**  
**Deadline: June 9th, 2023**

FARM SERVICE AGENCY  
 USDA is an equal opportunity provider, employer, and lender.

**USDA**  
U.S. DEPARTMENT OF AGRICULTURE

**CALL FSA NOW TO:**

U.S. Department of Agriculture (USDA) Farm Service Agency (FSA) has announced that Anderson, Franklin, and Woodford Counties is accepting applications for the Emergency Conservation Program (ECP) to address damages from the Severe Storms that occurred on March 3<sup>rd</sup>, 2023. ECP Signup will begin on April 10<sup>th</sup>, 2023, and end on June 9<sup>th</sup>, 2023.

**CONTACT US TODAY!**  
 Versailles Service Center  
 182 Beasley Drive,  
 Versailles Ky 40383  
 859-873-3411 Ext 2

**GETTING STARTED,**  
*a Farming Series*

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

Join us for Getting Started, a Farming Series. Participants will take a deep down into how to start and maintain a farm. Covering topics like marketing, grants, finances, and more.

**Session 1, sponsor:** **AGCREDIT**  
 Dr. Steve Issacs; University of Kentucky  
 Caleb Thomas; Farm Service Agency  
 May 25th, 6-8pm @ the Scott County Extension  
 Office, 1130 Cincinnati Rd. Georgetown

**Session 2, sponsor:** **farmCREDIT MID-AMERICA**  
 Cara Stewart; KCARD  
 Clint Quarles; Attorney, KDA  
 Adam Jones & Joe Ulrich; NRCS  
 June 13th, 6-8pm @ the Franklin County  
 Extension Office, 101 Lakeview Ct, Frankfort

To sign up call the Scott County Extension Office or scan the QR Code below. Spots are limited to 30 participants only. There is a \$30 fee to help cover materials and food.



## Franklin County Conservation District

Backyard Conservation Program  
 Urban Cost Share Program  
**April 1, 2023 to August 1, 2023**

Raised Garden Beds, Rain Barrels, Compost Bins, Pollinator Gardens and Behives

- First come, first serve
- Franklin County Residents only
- One application per household
- 50% cost share up to \$250 maximum

**Must have approval before you begin project**



Franklin County Conservation District  
 103 Lakeview Court  
 Frankfort, KY 40601  
 502-352-2701

Questions? Contact us at

Scott County Office:  
502-863-0984  
brittany.brewer@uky.edu

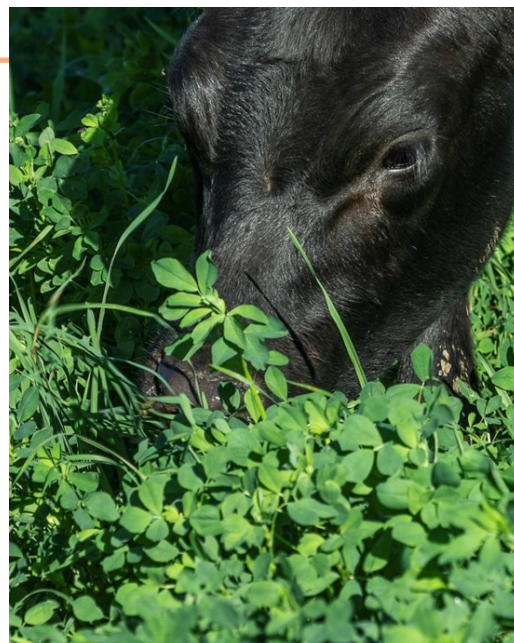
Franklin County Office:  
502-695-9035  
keenan.bishop@uky.edu

Cooperative Extension Service  
 National Institute of Food and Agriculture  
 U.S. Department of Agriculture  
 University of Kentucky

# Publication of the Month: Managing Legume-Induced Bloat in Cattle (ID-186)

Posted on May 2, 2023 KY Forage News

Incorporating legumes into pastures to reduce the impact of fescue toxicosis, provide nitrogen for forages, and improve pasture quality leading to increased animal performance is still sound management even though legume bloat is a risk to livestock. Individual animal performance is greater on grass/legume pastures compared to performance on similar monoculture grass stands. If one considers the number of cattle grazing pastures containing legumes worldwide, the fear of bloat leading to low incorporation of legumes into grazed swards will give rise to greater economic losses compared to establishing a mixed sward of grasses and legumes. Find this publication on the UK Forage Extension website under the livestock disorders tab.



## Recipe



### Italian Turkey Sausage and Peppers

3 red bell peppers	6 cloves garlic, chopped	2 tablespoons Italian seasoning
2 green bell peppers	2 tablespoons olive oil, divided	8 4-ounce links of Italian turkey sausage
1 yellow bell pepper	2 teaspoons garlic powder, divided	¼ cup shredded mozzarella cheese
2 large tomatoes		
1 large sliced red onion		

**Wash** and **slice** the peppers and tomatoes; **place** in a large bowl. **Place** sliced onions and chopped garlic cloves in a small bowl and **set** aside. In a separate small bowl, **combine** 1 tablespoon of olive oil, 1 teaspoon of garlic powder, and Italian seasoning. **Drizzle** oil mixture over peppers and tomatoes, and lightly toss. **Slice** each sausage link into 5 or more pieces. **Heat** 1 tablespoon of olive oil and the remaining garlic powder in a large skillet over medium-high heat. **Add** sausage and **cook** until browned. **Add** peppers

and tomatoes. **Reduce** heat to medium-low; **cover** and **simmer** 15 minutes; **stir** as needed. **Add** onions and chopped garlic; **cover** and **cook** an additional 5 minutes. **Sprinkle** with mozzarella cheese. **Cover** and **simmer** until cheese melts.

**Yield:** 6 1-cup servings

**Nutritional Analysis:**  
380 calories, 21 g fat, 5 g saturated fat, 110 mg cholesterol, 730 mg sodium, 17 g carbohydrate, 3 g fiber, 8 g sugars, 0 g added sugars, 32 g protein.

## SAVE THE DATES:

June 3	Kiko Goat Sale, Lakeview Park
June 5	County Extension Council Open House, Extension Office
June 10	FC Dairy Show, Lakeview Park
June 10	Unity in the Community—First Baptist Church
June 13	Getting Started—A Farming Series, Extension Office
June 19	Juneteenth Holiday—Extension Office Closed
June 27	Scott Co. Agronomy Field Day
July 4	4th of July Holiday—Extension Office Closed
July 13	Farm City Field Day, Harrod Family Farm & Firmly Rooted Flowers
July 18-22	Franklin County Fair Week, Lakeview Park
July 18	Sheep Show
July 19	Swine Show
July 20	Meat/ Market Goat Show
July 21	Beef Show

*Juneteenth*  
The Franklin County Extension Office  
will be closed on June 19th in  
observance of the Juneteenth Holiday.

*Keenan R Bishop*

**Keenan Bishop, County Extension Agent  
for Agriculture and Natural Resources  
Education**

**Be sure to follow our Facebook page  
for all the up-to-date  
information and articles.**



@FranklinCountyKyCooperativeExtension



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

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. University of Kentucky, Kentucky State University, U.S. Department of Agriculture, and Kentucky Counties, Cooperating.

LEXINGTON, KY 40546



Disabilities  
accommodated  
with prior notification.