



UK Cooperative
Extension Service

Hickman County Agriculture and Natural Resources Newsletter

August/September 2024

**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



Disabilities
accommodated
with prior notification.



Hickman, Carlisle, and Fulton Counties **Wildlife Meeting**

Managing Deer Damage in Crops and CWD Update

Sarah Christian (KDFWR)

Thursday, September 19th, 2024

6:00 PM

Hickman County Extension Office

Meal is Sponsored by:



Jennifer Knighten | Grain Merchandiser

*****RSVP by calling your local county extension office by Monday, Sept. 16
to ensure your free meal*****

Fulton - 270- 236-2351 Carlisle - 270-628-5458 Hickman - 270-653-2231

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Streamside buffers: A simple solution for cleaner water and healthier livestock

Published on Aug. 8, 2024

Source: Amanda Gumbert, water quality extension specialist

In Kentucky, it's common for livestock to drink directly from streams, which can lead to water contamination and damaged ecosystems. Implementing streamside buffers—vegetated areas next to streams that protect water quality and improve livestock management—should be considered to lessen negative environmental effects. August is the perfect time of the year to begin planning for site preparation.

What is a streamside buffer?

A streamside buffer, also called a riparian buffer, is a strip of land with plants like trees, shrubs and grasses located along streams or rivers. These buffers act as a protective barrier between water bodies and the land used for agriculture or other activities. They help filter out pollutants, stabilize stream banks and provide habitat for wildlife.

Benefits of streamside buffers

Water quality: Buffers trap sediment and filter out pollutants from runoff, keeping streams cleaner.

Erosion control: Plant roots hold soil in place, preventing erosion of stream banks.

Flood control: Buffers slow down and absorb floodwaters, reducing flood damage.

Wildlife habitat: The mix of trees, shrubs and grasses supports a variety of wildlife.

The width of a streamside buffer can vary, but even a narrow buffer of 15 feet on each side of a stream can protect stream banks. Wider buffers (over 100 feet) are more effective in filtering out pollutants like nitrogen.

The USDA recommends three zones for an effective buffer:

Zone 1: Closest to the stream, consisting of undisturbed forest.

Zone 2: Managed forest area extending further from the stream.

Zone 3: A grassy area that helps control runoff and sediment.

Benefits to farmers

For farmers, streamside buffers offer numerous advantages. They reduce land loss from erosion, protect water resources and increase land value. Buffers also create habitats for wildlife, which can boost opportunities for hunting and fishing. Additionally, there are government programs that provide financial support for establishing streamside buffers.

Cattle prefer streamside areas due to water availability and lush vegetation. However, their presence can lead to soil compaction, vegetation damage, and stream contamination. Excluding cattle from these areas improves water quality and pasture utilization. Implementing practices like fencing and providing alternative water sources and artificial shade can help manage cattle more effectively.

Implementing streamside buffers

Identify the area: Look for flood-prone areas near streams for buffer placement.

Prepare the site: Treat areas with invasive grasses before planting.

Select and plant vegetation: Use native plants suited to local conditions.

Maintain the buffer: Regularly check and manage the buffer to ensure its effectiveness.

Install fencing: Protect the buffer by limiting livestock access.

More information about streamside buffers can be found at <https://bit.ly/46zdvhe> and <https://bit.ly/4fnn4nr>.

For information on developing streamside buffers, contact the Hickman County office of the University of Kentucky Cooperative Extension Service.



Hunter Education Student Course

September 30th 4:00-8:00 PM

AND

October 1st 4:30-5:30 PM

at



**Cooperative
Extension Service**

**329 James H. Phillips Dr.
Clinton, KY 42031**



Scan QR Code or call the office at 270-653-2231 for more information.

Economic & Policy Update

E-newsletter Volume 24, Issue 8

Editors: Will Snell & Nicole Atherton



Department of Agricultural Economics
University of Kentucky

AUG
2024

To Store or Not to Store? Old Crop Exit Strategies

Author(s): Grant Gardner & Ryan Loy

Published: August 29, 2024

The June Grain Stocks report indicated 37% more corn and 44% more soybeans stored on-farm than last year, indicating that many producers still have grain in storage (Maples, 2024). Some of this stock has likely been sold, but many producers are still sitting on old crops, trying to determine whether to hold through harvest or sell. In this article, we discuss three facets of this decision: cutting losses (e.g. selling now), storage with an operating loan, and storage with cash flow using a hypothetical situation.

Assume that farmer Ethan is deciding what to do with 100,000 bushels of corn, and the cash price is currently \$4.00. He could sell, collect \$400,000 today, and use that cash to cover expenses in other areas of the operation. Or, he could also store those bushels on-farm using an operating loan or cash flow (working capital).

Using an operating loan, Ethan must continue to utilize \$400,000 (100,000 bushels × \$4.00) at a 9% interest (current rates). As prices will typically be lower at harvest due to new crop supplies, he is prepared to sell the grain in February, expecting prices to rise (6 months). Ethan's interest expense on the loan would come out to \$18,000 ($\$400,000 \times 0.09 \times (6/12)$). Dividing that by 100,000 bushels, his per bushel expense is \$0.18 (\$0.03/bushel/month), meaning prices would need to increase to at least \$4.18 to pay the interest-only portion of the storage expense. Ethan would also incur forgone interest expense by storing, which is the opportunity cost of a delayed sale. Forgone interest amounts to \$0.09/bu ($\$0.015/\text{bu}/\text{mo}$) in this case, which is calculated using the current CD rate of 4.5% ($\$400,000 \times 0.045 \times (6/12)$). If Ethan were to account for their delayed sale (\$0.09/bu) and the interest expense of storage (\$0.18/bu), corn prices would need to increase to at least \$4.27 to pay both the direct interest expense and the opportunity cost of storing.

The final option is for Farmer Ethan to fund some of the storage using cash. As Ethan funds more of the loan using his funds, interest costs decline. If he funds all the storage with cash, his interest expense is \$0.00. However, he would still incur the forgone interest expense of \$0.09/bu. The downfall of this method is that Farmer Ethan now has less cash on hand to fund other areas of his operation.

According to farmer Ethan's hypothetical, cutting losses or storing through harvest could be viable options for producers sitting on old crops; however, we do not know how 2024/25 marketing year prices will unfold. Futures prices and basis will likely remain low as we move closer to harvest. The choice to store or sell is highly dependent on the operation. Sometimes, making sales is the best decision because it moves focus to the next marketing year, especially if an operation does not have enough storage to hold old crop stocks and new crop supplies.

In conclusion, it is worth noting that this analysis only looks at interest expenses and touches on forgone interest (opportunity cost of storage). It does not account for other expenses that occur with storage, such as quality losses, grain handling, and capital recovery. Interest rates may also improve shortly, as the Federal Reserve has discussed lowering the federal funds rate by a half or quarter percentage point in September (CME, 2024). Finally, prices may not increase by February, and all storage could result in a loss. All grain storage calculations and further discussion of interest rate impacts on storage costs are explained in Gardner (2023).

Sources

Maples, William E. "[Having a Way Out.](#)" *Southern Ag Today* 4(30.1). July 22, 2024. Permalink

Gardner, Grant. "[Interest Rates and Grain Storage.](#)" *Southern Ag Today* 3(26.1). June 26, 2023.

CME Group. "[FedWatch.](#)" *Chicago Mercantile Exchange*. Accessed August 8, 2024.

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Ryan Loy | University of Arkansas

MONEY FOR FARM IMPROVEMENTS



KENTUCKY AGRICULTURAL DEVELOPMENT FUND

Eligible Investment Areas:

- Agricultural Diversification
- AgTech & Leadership Development
- Large Animal - Small Animal
- Farm Infrastructure
- Fencing & On-Farm Water
- Forage & Grain Improvement
- Innovative Ag. Systems
- On-Farm Energy
- Poultry & Other Fowl
- Value Added & Marketing

Administered by

Graves County Conservation District
1000 Commonwealth Dr.
Mayfield, KY 42066
(270) 247-9525 ext: 8118
gccd1000@gmail.com

COUNTY AGRICULTURAL INVESTMENT PROGRAM (CAIP)

Applications are available for Hickman County's CAIP to assist farmers in making important farm investments.

Application Period:

September 23, 2024 through October 11, 2024

No applications will be accepted before 9/23/24 or after 10/11/24

Application Availability:

Graves County Conservation District Office
Monday – Friday (8:00 a.m. – 3:00 p.m.)
Hickman County Extension Office
Monday – Friday (8:00 a.m. – 4:30 p.m.)

For More Information:

Contact Becky Kaczur at (270) 247-9525 ext: 8118 or email gccd1000@gmail.com

All applications are scored, based on the scoring criteria set by the Kentucky Agricultural Development Board.

Air Fried Okra Tots with Tangy Dipping Sauce

- 12 ounces okra stalks
- 2 tablespoons olive oil
- 2 tablespoons salt-free seasoning

Tangy Dipping Sauce:

- 1 cup plain low-fat yogurt
- 3 tablespoons mayonnaise
- 1 tablespoon dried parsley
- 2 teaspoons dried dill
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon salt

Wash hands with warm water and soap, **scrubbing** for at least 20 seconds. **Cut** the ends off the okra. **Cut** the okra into 2-inch (tater tot sized) chunks. In a large bowl, **place** the cut okra, olive oil, and seasoning. **Toss** to coat. **Add** to the basket of your air fryer in a single layer. Depending on the size of your air fryer, you may need to cook in batches so the okra is in a single layer, which allows air to circulate and okra to be crispy. **Cook** at 350 degrees F for 10 minutes or until crispy, tossing halfway through. While the okra cooks, **prepare** the sauce by **mixing** all of the ingredients in a small bowl. **Refrigerate** the sauce until ready to serve. **Serve** okra tots with tangy dipping sauce. **Store** leftovers in the refrigerator within two hours.

Yield: 5 servings. **Serving Size:** 1/5 of recipe. **Nutrition Analysis for Okra Tots with Tangy Dipping Sauce:** 170 calories, 13g total fat, 2.5g saturated fat, 10mg cholesterol, 330mg sodium, 14g total carbohydrate, 2g fiber, 4g total sugars, 0g added sugars, 4g protein, 0% DV vitamin D, 10% DV calcium, 6% DV iron, 8% DV potassium. **Nutrition Analysis for Okra Tots (no sauce):** 70 calories, 6g total fat, 1g saturated fat, 0mg cholesterol, 0mg sodium, 10g total carbohydrate, 2g fiber, 1g total sugars, 0g added sugars, 1g protein, 0% DV vitamin D, 4% DV calcium, 0% DV iron, 6% DV potassium.



Kentucky Okra

SEASON: June through September

NUTRITION FACTS: Okra is a good source of Vitamin C, folic acid, and fiber. Fiber helps lower cholesterol which reduces the risk of heart disease.

SELECTION: Select small, crisp, tender pods, 2 to 4 inches long. Pods should be free from blemishes. Pods that have passed their prime will have a dull, dry appearance, contain coarse fibers, and are stringy when opened.

STORAGE: Refrigerate unwashed, dry okra pods in the vegetable crisper, loosely wrapped in perforated plastic bags. Okra will only keep 2 to 3 days before it starts to deteriorate.

PREPARATION:

Wash okra pods before cooking. Cut off stem end, leaving small pods whole. Cut large pods in 1/2-inch slices.

Okra exudes a unique juice that will thicken soups and stews. The taste complements tomatoes, onions, corn, and fish stock.

FREEZING:

The best method for long-term storage is freezing. Okra must be blanched before freezing to hold the flavor and quality. It will keep in the freezer for one year.

Kentucky Proud Project

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

Source: FruitsAndVeggies.org

July 2022

Buying Kentucky
Proud is easy.
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at your grocery
store, farmers'
market, or roadside stand.
PlateItUp.ca.uky.edu



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For more information follow us at
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Agent for Agriculture and
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RETURN SERVICE REQUESTED