

JUNE 2025

Nicholas County Extension



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

Ag and Natural Resources Newsletter

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Cooperative Extension Service

MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT

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Lexington, KY 40506



Disabilities
accommodated
with prior notification.

Agriculture and Natural Resources
Family and Consumer Sciences
4-H Youth Development
Community and Economic Development

2025 Nicholas County Livestock Shows

Thursday June 12th:
Commercial ewes & Market
Lambs

Check in: 3-5PM
Show starts at 6PM

Friday June 13th:

Wether dams & Market goats
Check in: 3-5PM

Show starts at 6PM

Saturday June 14th:

Market steer/heifer &
breeding heifers

Check in: 8-10AM

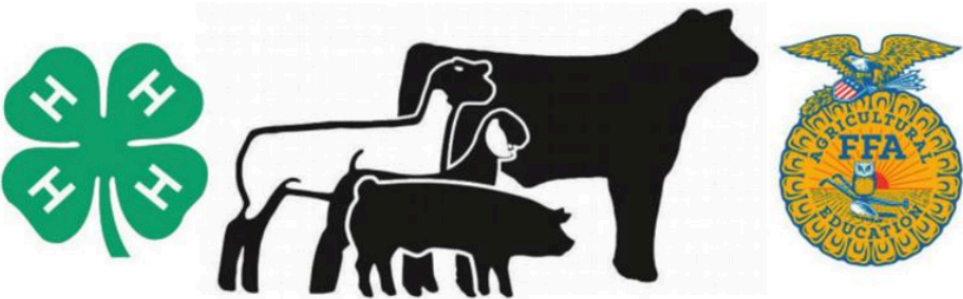
Show starts at 11AM

Saturday June 14th:

Breeding gilts & market hogs

Check in: 3-5PM

Show starts at 6PM



- Open to all Kentucky 4-H & FFA livestock exhibitors
- \$100 Grand Champion breeding & Market animals
- \$50 Reserve Champion breeding & market animals
- Prizes will be awarded to showmanship winners & novice
- Breeding & market show for all species
- Novice (ages 5-8) for all species
- \$5 admission for everyone except livestock exhibitors

Location: Nicholas County Livestock Barn
1423 Concrete Rd. Carlisle, KY 40311

Common questions and concerns about periodical cicadas

When millions or billions of bugs come out of the ground, people have questions! Luckily, there is very little to worry about with these insects but let's cover some specific FAQs.

17

Why seventeen years?
The long period between emergences means nothing only eats these cicadas.



Safe for pets?
Dogs and cats can safely consume cicadas in moderation.



Why so loud?
Male cicadas sing together to attract females, the noise is a bug concert.



Managing dead cicadas?
Usually they can be mulched or mowed into landscape.



Safe for people to eat?
If you don't have a shellfish allergy, eat them after cooking and in moderation.



Where to find?
Most commonly found near oaks by streams, creeks, and rivers. Also by fruit trees.

Cicadas and new trees

Periodical cicadas lay their eggs in tree branches by cutting slits in the bark. Big, mature trees can handle this. New trees or fruit trees should be protected though. The best option is to purchase "cicada netting" which is gauged to exclude females from trees. Secure excess netting to the tree around the trunk where there are no branches. It will look a bit like a lollipop when finished.



Kentucky's 2025 Periodical Cicada Emergence

2024 was famous for the Double Brood Emergence, but Kentucky will see more cicada action in 2025. Nearly every county east of Ohio County in western Kentucky will see some periodical cicada activity. These amazing insects have been below-ground for 17 years, what can we expect when they start to emerge?

Things will start around mid-May...

Periodical cicada nymphs start moving out of the ground when soil temperatures reach about 64 degrees. This matches up with the spring bloom of irises. Then, Brood XIV will arrive!



May
Nymphs emerge from the ground



June
Adults sing, mate, and lay eggs



July
Periodical cicadas die out for the year, and will be gone for the next 17 years



Periodical cicada fast facts

There are three different species that will emerge in 2025



The cicadas that emerge next year were born in the year 2008



cicadas "count" the seasons below ground to know when to emerge

Snakes, turkeys, foxes, and lots of wildlife devour them

Brood XIV is mostly concentrated in Kentucky, call them the "bourbon brood"!

Beef Processing Workshops

University of Kentucky Meat Cutting School

Beef Processing Workshop

The University of Kentucky Meat Cutting School will be offering a Beef Processing Workshop. The workshop will be a hands-on experience with some formal lectures on the meats and livestock industries. This workshop is designed to introduce basic slaughter and carcass fabrication techniques. The workshop is hands-on and open to the first 6 paid participants.

When: July 14th through 16th at the University of Kentucky Meats Lab

Meeting Times:

- Monday, July 14th, 2:00 to 4:30pm EDT
 - >Tour of the meats lab and pick up equipment.
- Tuesday, July 15th, 8:00am to 4:00pm EDT
 - >Hands-on Beef Slaughter
 - >Classroom lectures
- Wednesday, July 16th, 8:00am EDT
 - >Hands-on Beef Carcass Fabrication
 - >Ground Beef
 - >Discussion and workshop evaluation

Cost: \$500/person. Checks can be made out to the University of Kentucky Meat Science. Participants will receive a hat, frock, kill floor apron, a 6" boning knife, and a certificate of completion.

Who: This workshop is open to the first 6 participants (paid).

Questions/Contact: Dr. Gregg Rentfrow, Ph.D.

205 W.P. Garrigus Building
Lexington, KY, 40546

(gregg.rentfrow@uky.edu; 859-257-7550)

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UPCOMING EVENTS



MAY

MAY
17

NO FARMERS MARKET
THIS SATURDAY



MAY
2

FARMERS MARKET
JOCKEY PARK 9am-1pm

Completed

THIS SATURDAY

JUNE

JUNE
7

FARMERS MARKET
JOCKEY PARK 9am-1pm

JUNE
14

FARMERS MARKET
JOCKEY PARK 9am-1pm

JUNE
20

POP UP LOCATION
HARRISON HARVESTING
4:30pm- 7pm

JUNE
21

FARMERS MARKET
JOCKEY PARK 9am-1pm

JUNE
28

FARMERS MARKET
JOCKEY PARK 9am-1pm

FRIDAY
NIGHT

FRIDAY
NIGHT



Dijon Chicken Asparagus Roll Ups

3 tablespoons Dijon mustard	2 teaspoons black pepper	4 skinless, boneless chicken breast halves (about 5 ounces each)
½ cup low fat mayonnaise	½ teaspoon salt	4 slices skimmed mozzarella cheese
1 lemon, juiced (approximately 3 tablespoons)	16 spears fresh asparagus, trimmed	1 cup panko bread crumbs

Preheat oven to 400 degrees F. **Grease** an 11-by-7-inch baking dish. In a bowl, **mix** together the mustard, mayonnaise, lemon juice, thyme, salt and pepper; set aside. **Place** asparagus in a microwave safe dish and **microwave** on high 1-1½ minutes. **Place** chicken breasts between two sheets of heavy plastic (a re-sealable freezer bag works well) on a firm surface. **Pound** the chicken breasts with the smooth side of a meat mallet to thickness of ¼ inch. **Place** one slice of cheese and four asparagus spears on each breast. Tightly **roll** the chicken breasts around the asparagus

and cheese. **Place** each, seam side down, in the prepared baking dish. **Apply** a coating of the mustard mixture to each chicken breast and **sprinkle** each with the panko crumbs, **pressing** the crumbs into the chicken to secure. **Bake** 35 minutes or until the chicken temperature is 165 degrees F. For crisper chicken, **place** roll-ups under the broiler for 1-2 minutes on high.

Yield: 4 servings

Nutritional Analysis:

370 calories, 10 g fat, 3.5 g saturated fat, 115 mg cholesterol, 1060 mg sodium, 2 g fiber, 2 g sugars, 41 g protein.