

Cooperative Extension Service

Institute of Food and Agriculture Sciences

Marion County Extension Service 2232 NE Jacksonville Road Ocala, Florida, 34470 (352) 671-8400







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MARION COUNTY LIVESTOCK NEWS

Specialized Courses Health of the Equine Athlete

<u>Florida Equine Management I</u>

Classes will encompass basic care of the horse including: anatomy, terminology, conformation, feeding, foaling, health management, breeding as well as pasture management and equipment maintenance. Requests to drop for refund must be received by the CF Institute at least 72 hours before class start date. Course fee is \$75. (AAG0099.1) Mondays, Jan. 28-March 24, 6-9 p.m. for nine weeks

Hoof Care and Tech. to Maintain a Sound Horse

This four-week course will cover advancements in hoof care: increased knowledge regarding trimming and balancing the foot; diagnosing and treating diseases of the foot; technologically advanced products for working on the foot. It is no longer necessary to use nails for attaching shoes to the foot or to accrue a lot of down time waiting for a damaged hoof to regrow. Course fee is \$55. (AAG0125.2) Mondays, Jan.28-Feb. 18, 6-8 p.m. for four weeks

Equine Nutrition

Classes will cover equine digestion, the importance and function of forage in the horse diet, equine supplements as well as nutritional requirements of the horse and feeding programs. Course fee is \$30. (Marion County Ag Center) Mondays, Feb.25-March 17, 6-8 p.m. for four weeks

These courses are offered through UF Dept of Animal Sciences, College of Vet Medicine as well as UF/IFAS Marion County Equine Education Committee. Instructors include UF equine extension specialists, professors, veterinarians and local equine experts. Courses are endorsed by FTBOA, Florida Horse Council, Farm Managers' Club, Ocala/Marion County Chamber of Commerce and the Marion County Equine Education Council.

For more information or to register, contact Loren Carr at 352-854-2322, ext. 1496 or Mark Shuffitt at 352-671-8400.



52nd Annual Ocala Graded Bull Sale January 8th, 2008

The Ocala Bull Sale is held each year on the second Tuesday of January at the Southeastern Livestock Pavilion in Ocala. Grading takes place beginning at 8:00 am on the day before the sale. Buyers are welcome to preview the bulls on Monday (all day) and Tuesday (until noon).

All bulls are evaluated on weight, condition, conformation, scrotal circumference and EPD's then assigned a grade from A+ to C. Bulls that do not score a "C" grade or higher are sifted from the sale.

Each bull is a guaranteed breeder by the consignor. All bulls will have been semen tested by an accredited veterinarian within 30 days of the sale. A certificate of breeding soundness will accompany all bulls at the sale.

If you are in the market for one or more bulls, you don't want to miss this opportunity. The 52nd Annual Ocala Bull Sale promises to offer one of the best selections of top quality bulls in the Southeast, "Where Quality Is Plainly Marked".

25th Annual

Florida Cattlemen's Institute and Allied Trade Show

January 17th 2008 Osceola Heritage Park

1921 Kissimmee Valley Lane off HWY 192 East of Kissimmee

"Keys to Profitability" Nutrition, Health and Management for Reproduction

AGENDA

Chairman

Pat Miller UF/IFAS Okeechobee County Extension

AM

- 8:00 Trade Show Opens
- 9:45 <u>Welcome</u> Larry Rooks, President Florida Cattlemens' Association

10:00 <u>Soil Fertility Management for Forage Crops</u> Dr. Maria Silveria, Asst. Prof. Soil and Water Science, Range Cattle REC, Ona

10:30 <u>Are You Prepared for the Winter?</u> Dr. Joao Vendramini, Forage Specialist UF/ IFAS - Range Cattle REC, Ona

- 11:00 Forage Analysis For Beef Cattle: Why, How and So What
 Dr. Matt Hersom, Beef Cattle Specialist
 UF/Extension, Gainesville
- 11:30 <u>Least Cost Production</u> Randy Blach, Cattle FAX
- 12:30 <u>PM Lunch</u> Orange County Cattlemen (\$5.00)
- 1:15 <u>Basic Management That Returns \$\$\$</u> (Bulls & Other Reproductive Tactics to Improve <u>Profitability</u>) Dr. Cliff Lamb, University of Minnesota
- 1:45 Trade Show Break
- 2:00 Effective, Least Cost Production... Our Perspective - Producer Panel Moderator: Dr. John Arthington

Panel:

Carl McKettrick; Market Owner, Cattle Buyer Hal Phillips; Veterinarian/Producer Dan Dorn; Supply Development Decatur County Feedyards Mike Milicevic; Gen. Manager Lykes Ranch Div.

2007 USDA Census of Agriculture

The USDA's National Agriculture Statistics Service (NASS) is gearing up to conduct the 2007 Census of Agriculture. This Census taken every 5 years is a complete count of the nation's farms and ranches and the people who operate them. It is the most complete agricultural resource available, providing uniform and comprehensive data for every county in the United States.

"We're committed to making this Census the best count ever," says Ron Bosecker, NASS Administrator. "It's about the future of our nation's agriculture and rural communities, and we need all farmers and ranchers to complete it as accurately and quickly as possible."

The Census looks at land use and ownership, operator characteristics, production practices, income and expenditures and many other important areas. This is all key information that farmers need as they plan their short and long-term growth. However, the information published in the Census is only as accurate as the responses received from producers.

The following key messages illustrate the importance of the Census:

- By participating in the Census, farmers can demonstrate the value of U.S. agriculture, which may farmers feel is undervalued and underappreciated.
- Census data is used to make decisions about many things that directly impact farmers, including: community planning, store/company locations, availability of operational loans and other funding, location and staffing of service centers and farm programs and policies. Additionally:
- Participation in the Census is required by law, and that same law protects the confidentiality of all responses.
- This will be the first year producers will have the opportunity to fill out the Census on-line.

The Census will be mailed out December 28, 2007 and NASS is asking farmers to reply by February 4, 2008. Results will be published a year later, in February 2009. In the meantime, producers need to understand how important the Census is to them, their operations, their local communities and all of U.S. agriculture. NASS encourages U.S. farmers and ranchers to stand up and be counted, because it is their voice, their future, and their responsibility.

For more information about the Census, visit <u>www.agcensus.usda.gov</u> or call toll-free 888-4AG-STAT or 888-424-7828.

Beef Cattle Management Tips

DECEMBER

- \Rightarrow Check mineral feeder.
- \Rightarrow Begin grazing small grain pastures, if ready.
- \Rightarrow Check for external parasites and treat if necessary.
- \Rightarrow Deworm cows and heifers prior to winter feeding season.
- \Rightarrow Check cows regularly for calving difficulties.
- \Rightarrow Rotate calving pasture to prevent diseases.
- \Rightarrow Observe calves for signs of scours.
- \Rightarrow Investigate health of bulls **before** you buy.
- \Rightarrow Check replacement heifers to be sure they will be ready to breed 3-4 weeks before the main cow herd.
- \Rightarrow Complete review of management plan and update for next year.

JANUARY

- \Rightarrow Buy only performance tested bulls with superior records.
- \Rightarrow Attend Ocala Bull Sale January 8th, 2008.
- \Rightarrow Apply lime for summer crops.
- \Rightarrow Check for lice/treat if necessary.
- \Rightarrow Control weeds in cool season pasture.
- ⇒ Begin grazing winter pastures when approx. 6" high. Rye should be 12"-18" high.
- \Rightarrow Check and fill mineral feeders.
- \Rightarrow Put bulls out for October breeding season.
- \Rightarrow Make breeding herd lists for single sire herds.
- ⇒ Observe cows: record heat, breeding abnormalities, discharges, abortions, retained placentas, difficult calvings, etc.
- \Rightarrow Observe cows for calving difficulties.
- \Rightarrow Observe calves for signs of scours.
- \Rightarrow Make sure bulls have adequate nutrition; so they will be in good condition for the breeding season.
- \Rightarrow Discuss herd health with your veterinarian and outline a program for the year.
- \Rightarrow Watch for grass tetany on winter pastures.
- \Rightarrow Increase magnesium levels in mineral mixes if grass tetany has been a previous problem.
- \Rightarrow Vaccinate cows and heifers against vibriosis and leptospiriosis prior to the breeding season.

John Mark Shuffitt Livestock Agent III Marion County Extension Service

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Researchers Say New Steak's A Hit With Consumers

Chuck Woods - UF/IFAS Communication Services

A cut of beef once ground into hamburger has become one of the nation's most popular steaks, thanks to a processing method co-developed by a University of Florida researcher.

Recent figures show flat iron steak sales now top 90 million pounds a year, making the value-priced cut the nation's fifth best-selling steak.

Dwain Johnson, a meat science professor with UF/IFAS who helped develop the steak in 2002, said some consumers say the cut tastes better than a New York strip. "The cut is as tasty and tender as more expensive steaks, yet affordable enough for the average family to enjoy on the regular basis, and it costs a lot less than a choice filet or strip steak," he said.

Steve Wald, director of new product development for the National Cattlemen's Beef Association in Centennial, CO, said 47 million pounds of flat iron steak were sold in 2005, increasing to 92 million pounds in 2006 and about 90 million pounds so far this year. He said the sales data was compiled by Technomic Inc., a Chicago-based research firm. "In the food service industry, which includes restaurants, the flat-iron steak outsells T-bone and porterhouse steaks combined," Wald said. "Strong consumer demand prompted several national retailers to introduce the steak during the summer of 2007."

Johnson, who developed the steak in cooperation with the University of Nebraska and the cattlemen's association, said their research was aimed at identifying undervalued portions of the beef carcass. In the largest study of its kind, the researchers evaluated more than 5,600 muscles for flavor and tenderness. He said the flat iron steak -- also known as the top blade steak -- is cut from deep within the shoulder muscle known as the chuck, traditionally used for roasts or ground beef. "Although the cut is flavorful and relatively tender, the flat iron steak has a serious flaw in the middle of it," Johnson said. "There is a tough piece of connective tissue running through the middle, but it can be removed to create an amazing cut of beef." By developing a method for cutting the connective tissue -similar to filleting a fish -- the researchers created a steak that has the tenderness of a rib-eye or strip steak with the full-flavored character of a sirloin or skirt steak. It's also perfect for grilling over medium high heat, he said.

"Supposedly named because it looks like an oldfashioned metal flat iron, the flat iron steak is uniform in thickness and rectangular in shape," Johnson said. "The only variation is the cut into the middle where the connective tissue has been removed."

Johnson said the research to produce leaner and more convenient beef products was initiated when demand for chuck, round and "thin cuts" -- which make up 73 percent of total beef carcass weight -- declined by more than 20 percent from 1980 to 1998.

"The Cattlemen's Beef Board realized that a more concentrated effort was needed to study the cause for the decreased demand in products from these carcass locations," he said. "They also wanted to find out what could be done to reverse the trend and increase the demand for the chuck and round cuts."

He said other value cuts such as the petite tender and ranch cut are starting to be used by the food service sector.