



HIGH DESERT RANCH & FAMILY

* A Quarterly Harney County Agricultural Newsletter*

Harney County Extension Service, 450 N. Buena Vista #10, Burns, OR 97720, 541-573-2506, Fax 541-573-8387
<http://extension.oregonstate.edu/harney/index.php>

Fall 2009

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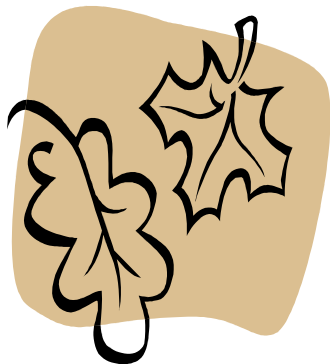
Dustin's Digest....

As you may recall, in the last edition of the High Desert Ranch and Family Newsletter I wrote about an emerging grasshopper problem in south-east Oregon. Since then, I have received several more reports of grasshopper infestations of economic consequence in Harney County. The species of concern is *Camnula pellucida* or the clear-winged grasshopper. USDA-APHIS and ODA in cooperation with OSU Extension monitored grasshopper populations throughout eastern Oregon (including Harney County) last summer to pinpoint hotspots for potential outbreaks in 2010. Based on those results, Gary Brown with USDA-APHIS and Helmuth Rogg with ODA contacted me to set up a meeting with producers in Harney County to talk about 1) a summary of 2009 grasshopper season with emphasis on Harney County; 2) what to expect for the 2010 grasshopper season in eastern Oregon; 3) cost-share options for grasshopper management in Harney County; and 4) technical assistance by USDA APHIS and ODA for grasshopper management in Harney County. The meeting will be held from **6 to 8 pm on Thursday, November 5th in the Basement Meeting Room of the Harney County Courthouse**. I would encourage anyone that may be affected by what appears to be an imminent grasshopper outbreak in Harney County to attend; particularly those who observed a marked increase in grasshopper numbers on their land. Anyone with an interest is welcome to attend and ask questions.



Please don't hesitate to contact me if you have any questions or would like additional information.

Dustin Johnson
 OSU Extension Agent, Harney County



Where is the Rest of My Beef?

Ron Torell, University of Nevada Cooperative Extension Livestock Specialist

It happened again this year as it does every year; we get a new buyer at our local 4-H fat steer auction. The animal is harvested, aged, then cut and wrapped to specifications. The animal, now packaged for a family of four, is delivered back to Elko for pick up. The steer now fits into eight card board boxes and I get a phone call.

“Where is the rest of my beef?” This year the first-time customer paid \$3.50 per pound for a 1200 pound steer which equates to \$4,200. They paid an additional \$400 for harvest, cutting, wrapping and return transportation and only received 700 pounds of meat in return. The total cost per pound of packaged meat is \$6.57. They feel cheated. Additionally they wanted more steaks -- porterhouse and fillet mignon, less hamburger and no soup bones. They wanted several tri-tip roasts and no tough arm or chuck roasts.

I explain, with a hidden chuckle, that the harvest facility did not realize they wanted the bawl, hide, internals, and rumen fill. This amounts to approximately 40 percent of the animal. In our “new customer’s case” this amounts to 480 pounds. This portion of the animal is called the drop or offal.

Not counting the rumen fill that stays on the kill floor, the drop is generally priced between \$6.00 to \$9.00/cwt or approximately \$150 to \$200 per head. The hide makes up the majority of the offal value. The packing plant owns this portion of the animal at this point. They use it to offset their operating costs. I usually point out that there is generally a 1-2 percent saw cutting loss. In other words cutting the meat itself will reduce the weight of this carcass by approximately 14 pounds. If the carcass is dry aged, in other words hung on the rail for two weeks or more we can expect an additional 5% (30 pounds or more) of weight disappear.

As I continue my conversation with our loyal 4-H supporter I explain that rib eye and T-bone steaks originate from what we call the “middle meats.” This area consists of the rib and loin section of the carcass and represents the most valuable portion of the animal. As an industry we never have a problem selling the middle meats, especially if the animal is a choice or higher quality grade. It is unfortunate that we can’t magically convert other portions of the animal into middle meats however, our checkoff dollars are working on doing just that.

I continue to explain that there are a limited number of favorite cuts from one beef. For example, you may be surprised when you find only one small package of fillet mignon. The quantity of middle meat steaks will depend on your cutting specifications; if you want a rib roast you won’t get as many rib eye steaks. I also explain that there are only two tri-tip roasts on an animal and the tri-tip comes from the bottom sirloin, the top of the sirloin yields sirloin steaks. The tri-tip is a crowd favorite and relative newcomer to the picture because it originated from the dollar checkoff funded muscling profile efforts.

About that excess hamburger -- I generally say that there is not much we can do about that. Hamburger is a great outlet for trim and lower-valued muscle cuts that can't be marketed in other ways. Grinding hamburger also offers a place to market a portion of the fat waste that is inherent with fat cattle. Soup bones are essentially the same story.

I usually don't even get into explaining yield or quality grades of cattle. I do if the complaint deals with tough eating experience or meat that has too much fat on it. Yield and quality grade is an entirely different lesson plan and another article.

I then give the 4-H supporter a flyer that describes what the customer can expect from a 1000 pound steer (see below), and tell them that for all the above reasons their 1200-pound live steer now fits into 8 card board boxes. I also explain that the live resale price posted at the auction represents the open market for fat cattle, in this case \$80/cwt or \$960. The difference between the open market value and the amount purchased at the 4-H auction is the portion that is tax deductible, not the entire amount.

WHAT THE CUSTOM PROCESSING BUYER RECEIVES

BEEF

Live weight 1,000 lbs.

Yields a 600 lb. carcass

Retail Cuts	Lbs.
Steaks	130
Roasts	110
Brisket, misc. cuts	20
Short Ribs	30
Stew Meat	30
Ground Beef	122
Trim (waste)	158
Saw loss	??
Cooler or dry aging loss	??
Total carcass	600

Are you beginning to see the educational challenges your local extension agent has after each fair and the challenge the industry as a whole face? It is imperative now more than ever that we educate our consumers. Today's typical consumers have never been exposed to production agriculture. We in the ranching industry grew up with this knowledge so we don't see the need to spend so much time, money and energy on educating the consumer. However, it is imperative that we support the dollar checkoff so our promotion and research can continue to improve the quality and value of our product, beef.



New Beef Cattle Website and Extension Publications

By Reinaldo Cooke, OSU – Beef Cattle Specialist

I'd like to invite you to visit our "Beef Cattle Sciences" webpage (<http://beefcattle.ans.oregonstate.edu/>). This website is being developed by OSU - animal, range, and forage sciences Extension personnel with the purpose of providing up-to-date information to the beef industry in Oregon and throughout the country. In this website you can find details and contact information for all the OSU livestock/range/forage Extension agents and specialists, location and details about OSU research facilities, current and upcoming extension events, and extension and research publications such as the new Beef Cattle Library, Beef Research Report, Cow-Calf Management Guide, and the Calving School Handbook. If you're unable to find the information or publication you need on the website you can even submit questions related to beef cattle production to OSU Extension professionals across the state. We hope that this website will enhance the delivery of scholar and extension information to the beef industry, and facilitate the communication between producers, industry personnel, and OSU – Extension faculty.

If you have any questions about the "Beef Cattle Sciences" website, please contact your regional extension faculty or Reinaldo Cooke at (541) 589-0055 or reinaldo.cooke@oregonstate.edu.

Forage Testing and Analysis

Dustin Johnson, OSU Extension Service, Harney County

It is impossible to accurately estimate the nutrient content of forage by just looking at it. Even seasoned veterans find it difficult to accurately estimate the quality of forage using only sensory evaluation. Yet, a large proportion of winter feeding programs use forages that have never been analyzed for nutrient content.

The first and most critical step of forage analysis is taking a good representative sample. Laboratory analysis of forage is only valid to the extent that the sample truly represents the stack or lot of hay it was taken from. Poor sampling technique can result in decisions that lead to either over or under feeding; both of which can be costly in terms of money and/or lost production. The best way to obtain a representative sample is to collect several subsamples from multiple locations in the stack. Keep in mind that the one-pound sample that you send to a laboratory for analysis is going to represent several tons of feed. Thus, you want to be sure that your sample reflects a good cross-section of the forage being tested. An accurate analysis of forages requires samples be taken from a minimum of 12 to 20 locations (1 per bale) per lot. A lot represents hay harvested from the same field, cutting, and stage of maturity. If two lots of hay are in a stack, sample them separately. Forage samples can be obtained without the use of special equipment, but using a forage (hay) probe makes the process a great deal easier. Forage probes pierce deeply into a bale and yield a uniform cut-length for easy mixing. Probes can be borrowed from most any OSU County Extension Office or purchased from a variety of vendors. Sample a bale by centering the probe in the end of the bale and coring horizontally. Twelve to twenty cores with a large-barreled probe yields a fairly large sample. Consequently, you may be tempted to divide the sample before sending it to a laboratory for analysis. This practice is not recommended because stems and leaves tend to separate and settle. Thus, dividing the sample can yield a subsample that does not represent the hay's overall quality. A perfectly good sample can be ruined by dividing it. Once all the necessary subsamples have been acquired and combined, the whole sample should be placed in a Ziploc (or the like) freezer bag and, after all the air is squeezed out, the bag should be tightly sealed. If the sample is handled in this manner, the laboratory report of dry matter "as received" will be close to the dry matter content of the hay when it was sampled. Don't forget to label your samples.

Deciding on the type of analysis that is needed depends on the class of animal and rations that will be formulated. Special analyses can also be requested if molds, mycotoxins, nitrates, or endophytes are a potential concern. Producers should contact a livestock nutritionist or forage testing laboratory for specific information.

The results of forage analyses can be entered into ration balancing software, such as Cowculator (available from the OSU Extension Service), or used in consultation with a livestock nutritionist to formulate rations based on the animal's specific nutrient requirements. Forage testing and ration balancing can provide substantial cost savings in a winter feeding program by reducing feed waste, avoiding over and under feeding, and optimizing feed efficiency.



Harney County Stockgrowers Annual Meeting

Saturday November 21, 2009

3:30 P.M. Harney County Courthouse Basement Meeting Room

General Meeting Agenda (open to the public)

- 3:30 to 4:00** **Brucellosis and Trichomoniasis updates** – Dr. Don Hansen, State Veterinarian, Oregon Department of Agriculture
- 4:00 to 4:30** **Draft Environmental Impact Statement - “Vegetation Treatments using Herbicides on BLM Lands in Oregon”** – Lesley Richman, Weed Coordinator, Burns District BLM
- 4:30 to 5:00** **Malheur National Wildlife Refuge’s new Management Plan** – Tim Bodeen, Jess Wenick & Chad Karges, Malheur National Wildlife Refuge

Dinner

A no host prime rib dinner for \$16.50 per person will follow the meeting at 6:00 pm at the Valley Golf Club, 345 Hines Blvd, Hines, OR

Leon Flick, cowboy poet and story teller, will be providing the evening’s entertainment.

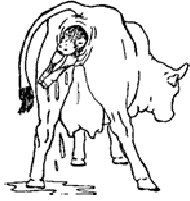
~~Please RSVP for dinner by Nov. 18th to the Extension Office (541-573-2506)~~



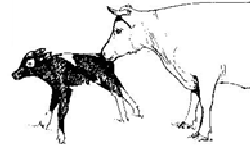
Leon and his wife, Billie, live in Plush, Oregon, a small, high desert town of 60 people. Leon started sharing his poetry and stories in Elko, Nevada in 1988, and since then has entertained people in 14 Western states and Canada.

"Leon Flick writes with the credibility of a horseback man who has seen and heard and felt every moment of cold, heat, agony, fear and exhilaration expressed in his writing. He does not write from the perspective of one who wishes he could have been there or from that of someone who was only there for a moment. So many sadly do. When Leon writes or recites the words hit like a sixty mph wind and a fifty below chill factor, only to have you crying tears of laughter in the next poem. Leon writes about the ordinary cowboy life (if there is such a thing) in a not-so-ordinary way."

Joel Nelson
Alpine, TX.



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Calving School

Preparing for the Next Calving Season

Wednesday, December 16th 2009

Eastern Oregon Agricultural Research Center
67826 Hwy 205 - Burns, OR

- 04:00 – 04:10 pm **Introduction**
Dr. Reinaldo Cooke - *Beef Cattle Specialist*
Mr. Dustin Johnson - *Harney County Range/Livestock Extension Agent*
- 04:10 – 04:40 pm **The Calving Process**
Dr. Aurora Villarroel - *Extension Veterinarian*
Dr. Charles Estill - *Extension Veterinarian*
- 04:40 – 05:00 pm **Nutritional and Management Strategies to Prevent Calving Problems**
Dr. Reinaldo Cooke - *Beef Cattle Specialist*
- 05:00 – 05:20 pm **Designing Calving Facilities**
Mrs. Anna-Marie Chamberlain - *Malheur County Livestock/Range Specialist*
- 05:20 – 05:40 pm **Break – Refreshments Provided**
- 05:40 – 06:25 pm **Dystocia and Calving Assistance**
Dr. Aurora Villarroel - *Extension Veterinarian*
Dr. Charles Estill - *Extension Veterinarian*
- 06:25 – 06:40 pm **Diseases and Injuries Associated with Calving**
Dr. Aurora Villarroel - *Extension Veterinarian*
Dr. Charles Estill - *Extension Veterinarian*
- 06:40 – 07:00 pm **Managing Newborn Calves**
Dr. Aurora Villarroel - *Extension Veterinarian*
Dr. Charles Estill - *Extension Veterinarian*

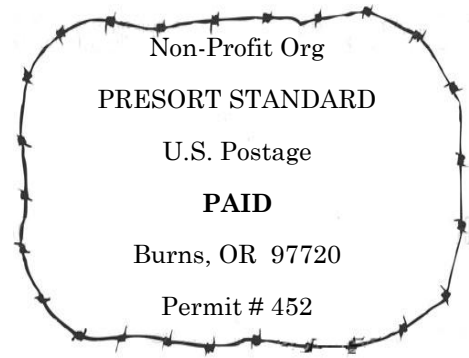
This program will consist of presentations, educational videos, and simulated calving assistance. A handbook will be provided.

Registration fee: \$10.00

**For more information, please contact Dustin Johnson (541-573-8386) or
Reinaldo Cooke (541-573-4083)**



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CALENDAR:

NOVEMBER-5TH- ODA, USDA-APHIS, & OSU EXTENSION GRASSHOPPER UPDATE FOR HARNEY COUNTY. HARNEY COUNTY COURTHOUSE BASEMENT MEETING ROOM 6:00—8:00 P.M.

21ST—HARNEY COUNTY STOCKGROWERS ANNUAL MEETING 3:30-5 P.M. HARNEY COUNTY COURTHOUSE BASEMENT MEETING ROOM WITH DINNER AND ENTERTAINMENT TO FOLLOW AT 6PM AT THE VALLEY GOLF CLUB ROOM

DECEMBER-3-5TH- OREGON CATTLEMEN’S ASSOCIATION AND OREGON CATTLEWOMEN’S ANNUAL CONVENTION AND TRADE SHOW—THE RIVERHOUSE, BEND OREGON

16TH-CALVING SCHOOL 4:00 P.M. —7:00 P.M. EASTERN OREGON AGRICULTURE RESEARCH CENTER BURNS, OREGON FOR MORE INFORMATION CONTACT DUSTIN JOHNSON 573-8386 OR REINALDO COOK 573-4083