## The Bull's.Eye hitting the target

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## Contact Us

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# Thursday, February 4 @ 6:00 pm First Baptist Church Fellowship Hall 99 North Main St. Marion 

The Agenda will include:
2015 Beef Producer of the Year Award Presentation
Elections of New Officers and Directors
Scholarship Fundraiser Auction (Bring an item and money)

Please RSVP by calling 652-8104 or email Jane or Greg by Friday, January 29
Your RSVP will help with meal preparation and will also enter your name for door prizes!

NOTE: In case of inclement weather, contact the Extension office or turn into WBRM AM1250 for meeting cancellation notice.

Special thanks to Farm Bureau McDowell for sponsoring the Annual Meeting for many, many years!

## COMPARING PROTEIN

Producers need to compare the costs of available sources of protein for the beef herd. Costs need to be compared on a cost per pound of protein, not just cost per ton of feed.

The first step in comparing protein cost is to get the feed
 converted to an as fed basis. This is the way feed is purchased. To convert the protein content from a dry matter basis to an as fed basis, just multiply the percent protein by the percentage of dry matter in the feed. For example: Calculate the protein content of
 corn gluten that is $25.6 \%$ protein on a dry basis to an as fed basis. Assume the corn gluten is $90 \%$ dry matter. Multiply the $25.6 \%$ by $90 \%$. This will equal $23.04 \%$ on an as fed basis. Now compare the cost of two protein supplements. Compare $48 \%$ soybean meal selling for $\$ 375$ per ton with $25.6 \%$ corn gluten that sells for $\$ 185$ per ton. The calculation to convert the corn gluten to an as fed basis has been made so the comparison can be made. First determine the pounds of protein in each feed. To calculate this, multiply the percent protein times $2000 \mathrm{lbs}(1$ ton) $2000 \times .48=960 \mathrm{lbs}$ crude protein in soybean meal $2000 \times .23=$ 460 lbs crude protein in corn gluten.

Next calculate the cost per pound of crude protein. This calculation is made by dividing the cost per ton by the pounds of crude protein in a ton of feed. $\$ 375 / 960=39$ cents per pound of crude protein in soybean meal $\$ 185 / 460=40$ cents per pound of crude protein in corn gluten feed In this example the lower cost per ton protein source (corn gluten feed) was actually the higher cost supplement when comparing on an actual cost per pound of protein. Each time a purchase is anticipated, make the calculation described above to get the best buy on protein.

## TESTING FORAGES IS A GOOD INVESTMENT

Beef producers can develop economical feeding programs when they have their forages tested. The forage test can be used to determine if additional protein or energy should be fed to their animals. The testing of forages is necessary because there can be considerable variability due to fertilization, maturity, harvesting con-
 ditions and other factors. To check for possible variation in hay quality, sixty samples of fescue and orchardgrass hay taken during May and June. The analyses presented on a "dry matter" (all moisture removed) basis are shown in the following table.

| Species | Crude Protein, \% (range) | TDN, \% (range) |
| :--- | :--- | :--- |
| All | $8.8(5.8-19)$ | $53(41-66)$ |
| Fescue | $10.5(5.8-15.1)$ | $54(42-65)$ |
| Orchardgrass | $9.1(6.7-11.0)$ | $54(41-66)$ |
| Fescue - Orchardgrass | $9.4(6.8-12.5)$ | $53(44-63)$ |

As noted in the table there was a tremendous amount of variation in crude protein and TDN (Total Digestible Nutrients). For all species the average crude protein content of $8.8 \%$ was acceptable, however, the range of $5.8 \%$ to $19 \%$ extremely wide. The TDN for all species was 53 , however, the range was $41 \%$ to $66 \%$. Balancing a ration for any class of beef cattle utilizing the averages for crude protein and TDN would surely result in most rations not giving the expected performance. A forage analysis can be a real money saver when figuring on protein costs. Protein is the most costly of the major feed ingredients, however it is usually the most over fed or under fed. With too much protein the ration cost is too high and when not enough protein is fed animals do not gain at the desired rate.

## CULL ANIMALS BASED ON DISPOSITION

Are there animals in your herd that scare you? If so, then those animals should be culled. Each year beef producers get hurt working around animals with bad dispositions. Exercising caution and having the best equipment may not be sufficient to protect you from injury.


Most producers have a culling program based on age of animal, production, physical problems, etc. without having disposition as a component. Each herd has at least one animal that makes it difficult to work with the remainder of the herd. Has thought ever been given to culling these animals?

Other animals that should be considered for culling include those that go crazy in the working chute. Trying to perform recommended management practices on an out of control animal is difficult and dangerous. The noise created also gets other animals ex-
 cited thus making the whole cattle working more difficult. Cows that get too aggressive when they have a new calf should also be considered for culling. Everyone wants a cow that is a good mother, but those that go to an extreme can cause serious injury to producers.

Are there animals in the herd that start pawing in the dirt or dropping their head in an aggressive manner when you enter the pasture? No one can always predict what they are going to do. The safe thing to do is cull these animals. Always be careful when working around cattle. Even docile animals may become agitated. Mentally make a note of a way to escape if something unexpected happens and an animal attacks. In short, cull animals that may pose a risk of injury to you. After you get hurt it is too late.

## SAVE EVERY CALF BORN



The goal of every beef cattle producer should be to save every calf born on the farm. Every calf saved, adds to the profits of the farming operation. By understanding the birth process a producer can provide assistance to cows that are having difficulty.

Cows or heifers approaching calving should be placed in a separate pasture from the rest of the herd. The pasture should have a good stand of grass and be very visible from the road or house. As the female approaches calving, she should be observed at least two to three times per day.

When the female starts segregating herself from the other animals, she is "nesting" and wants a quite place to calve. As the calving process starts, monitor progress from a distance. The use of binoculars is encouraged since the animal does not need to be disturbed.

When the birth process begins a water bag will appear followed by the nose. Look to see if the nose appears. This is an indication that the calf is being delivered correctly (head first). Next the feet should appear. Are the pads of the feet facing up or down? If the pads are facing down, then the calf is properly positioned. If the pads are facing up, then the calf is coming backwards.

The calving process should last less than two hours for cows and two to four hours for heifers. Some feel that it may be beneficial to assist heifers earlier. Observe frequently to see that the birthing process is occurring normally. If the birth process is not going properly, be ready to provide assistance.

When providing assistance, be sure to be as clean as possible. Be sure that the calf is properly positioned and then pull on the calf's legs only when the cow is pushing. If it is necessary to go into the birth canal to reposition the calf, work only a limited time before seeking assistance. After about twenty minutes most people will get tired and will have limited success.

Once the calf has been delivered, give the cow a chance to bond with the calf. Observe to see that the calf nurses within the first two hours. If the calf has not had success in nursing, assistance may be needed. It is important that the calf receive the colostrum so it has antibodies that will protect it from disease.

After the calf has nursed, it is a matter of observing the cows and calves to be sure that no problems arise. Every calf saved adds to the profits of the beef cattle operation.

## THE IMPORTANCE OF COLOSTRUM



The sooner a newborn calf gets up and nurses, the more readily colostrums antibodies are absorbed. If a calf has not nursed within two hours after birth, you should take action to help the calf nurse. If that doesn't work, the cow can be milked and the colostrum hand-fed to the calf. When that isn't practical, milk from another cow will do, or frozen colostrum secured ahead of time can be thawed, warmed and fed to the calf. A lot of people want to thaw frozen colostrum in a microwave oven, but that will destroy the antibodies you need to give the calf.

There are powdered commercial colostrum-substitute products available as well. They aren't as good as momma's milk, but it's better than nothing.

## EASY BEEF STROGANOFF

## INGREDIENTS

1 pound beef Sirloin Tip Steaks, cut $1 / 8$ to $1 / 4$ inch thick
1 clove garlic, minced
4 teaspoons vegetable oil
$1 / 4$ teaspoon salt
$1 / 4$ teaspoon pepper
$1 / 2$ pound mushrooms, sliced (1/2-inch)
1 package ( $3 / 4$ ounce) brown gravy mix
4 cups uncooked wide egg noodles (about 5 ounces), cooked
$1 / 4$ cup dairy sour cream
Total Recipe Time: 25 minutes
Makes 4 servings


## INSTRUCTIONS FOR EASY BEEF STROGANOFF

Stack beef Steaks; cut lengthwise in half, then crosswise into 1-inch wide strips. Toss with garlic. Heat 2 teaspoons oil in large nonstick skillet over medium-high heat until hot. Add $1 / 2$ of beef; stir-fry 1 minute or until outside surface of beef is no longer pink. (Do not overcook.) Remove. Repeat with remaining beef. Season with salt and pepper.

Heat remaining 2 teaspoons oil in same skillet over medium-high heat until hot. Add mushrooms; cook and stir 2 minutes or until tender. Remove from heat. Add gravy mix and 1 cup cold water; blend well. Bring to a boil. Reduce heat; simmer 1 minute or until sauce is thickened, stirring frequently. Stir in beef; heat through. Serve over noodles. Pass sour cream.

## NUTRITIONAL INFORMATION FOR EASY BEEF STROGANOFF

Nutrition information per serving: 383 calories; 16 g fat ( 5 g saturated fat; 5 g monounsaturated fat); 109 mg cholesterol; 420 mg sodium; 30 g carbohydrate; 2 g fiber; 31 g protein; 6.2 mg niacin; 0.4 mg vitamin B6; 1.4 mcg vitamin B12; 3.7 mg iron; 48.7 mcg selenium; 4.7 mg zinc. This recipe is an excellent source of protein, niacin, vitamin B6, vitamin B12, iron, selenium and zinc.

## WNC REGIONAL LIVESTOCK MARKET REPORT January 5, 2016

| Feeder <br> Head | Steers |  | Medium and Large $1-2$ |  |
| ---: | :---: | :---: | :---: | :---: |
|  | Avg Wt | Price Range | Avg Price |  |
| 3 | $260-280$ | 270 | $210.00-222.50$ | 215.77 |
| 4 | $310-340$ | 325 | $210.00-222.50$ | 218.08 |
| 5 | $350-385$ | 361 | $200.00-212.50$ | 205.89 |
| 2 | $410-410$ | 410 | $185.00-187.50$ | 186.25 |
| 2 | $465-495$ | 480 | $176.00-187.50$ | 181.57 |
| 4 | $500-525$ | 507 | $165.00-166.00$ | 165.49 |
| 14 | $550-580$ | 564 | $150.00-165.00$ | 157.68 |
| 12 | $603-640$ | 614 | $144.00-159.00$ | 153.60 |
| 3 | $658-665$ | 660 | $148.00-161.00$ | 152.36 |
| 4 | $710-713$ | 712 | $140.00-148.00$ | 141.99 |
| 2 | $750-750$ | 750 | 140.00 | 140.00 |


| Feeder | Heifers | Medium and Large 1 - 2 |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Head | Wt Range | Avg Wt | Price Range | Avg Price |  |
| 2 | 325-330 | 328 | 185.00-190.00 | 187.48 |  |
| 2 | 355-375 | 365 | 170.00-182.50 | 176.42 |  |
| 11 | 400-435 | 416 | 162.50-177.50 | 167.52 |  |
| 10 | 455-495 | 480 | 149.00-163.00 | 154.43 |  |
| 3 | 505-525 | 513 | 157.00-170.00 | 164.91 |  |
| 6 | 555-595 | 574 | 135.00-144.00 | 139.78 |  |
| 9 | 600-615 | 605 | 135.00-142.50 | 138.85 |  |
| 3 | 675-680 | 678 | 131.00-141.00 | 134.32 |  |
| 2 | 725-730 | 728 | 120.00-129.00 | 124.52 |  |
| 1 | 760-760 | 760 | 122.50 | 122.50 |  |
| 3 | 892-892 | 892 | 98.00 | 98.00 |  |
| Feeder | Bulls |  | Medium and Larg | ge 1 - 2 |  |
| Head | Wt Range | Avg Wt | Price Range | Avg Price |  |
| 5 | 400-440 | 421 | 180.00-195.00 | 185.40 |  |
| 5 | 460-495 | 473 | 158.00-172.50 | 164.52 |  |
| 5 | 500-540 | 525 | 154.00-163.00 | 156.82 |  |
| 3 | 550-595 | 570 | 135.00-150.00 | 143.30 |  |
| 4 | 610-645 | 629 | 130.00-135.00 | 133.72 |  |
| 3 | 700-735 | 715 | 115.00-117.50 | 115.83 |  |
| Slaught | ter Cows |  | Breaker 70-80 | \% Lean |  |
| Head | Wt Range | Avg Wt | Price Range | Avg Price |  |
| 1 | 180-180 | 180 | 72.00 | 72.00 |  |
| 2 | 1330-1385 | 1358 | 73.00-74.00 | 73.51 |  |
| 1 | 1330-1330 | 1330 | 85.00 | 85.00 | High Dressing |
| 2 | 1405-1640 | 1523 | 69.00-73.00 | 71.15 |  |
| Slaught | er Bulls |  | Yield Grade | 1-2 |  |
| Head | Wt Range | Avg Wt | Price Range | Avg Price |  |
| 1 | 1190-1190 | 1190 | 92.00 | 92.00 |  |
| 2 | 1270-1300 | 1285 | 96.00 | 96.00 | High Dressing |
| 2 | 1230-1235 | 1233 | 80.00-88.00 | 84.01 | Low Dressing |
| 1 | 1500-1500 | 1500 | 87.00 | 87.00 |  |
| 2 | 1705-1840 | 1773 | 99.00-100.00 | 99.48 | High Dressing |



## PLACES TO BE

January 29
February 4
February 6, 13, 20
February 17
February 18
February 25-27

RSVP for McDowell County Cattlemen's Meeting
McDowell Cattlemen's Association Annual Meeting McDowell Honeybee's Bee School, Marion
NC Forage and Grassland Winter Conference, Statesville
NC Forage and Grassland Winter Conference, Canton
NC Cattlemen's Conference, Hickory

Compiled and edited by:


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