Redwood Area Cattlemen to Host 2014 Summer Tour

The Redwood Area Cattlemen will welcome participants to the annual Minnesota State Cattlemen’s Association Summer Beef Tour and Trade Show, Tuesday, July 8, 2014 in Redwood Falls, MN.

Over 1000 participants and vendors from around the state, as well as visitors from out-of-state and national vendors will attend the highly anticipated annual summer tour. “The MSCA summer tour is a unique showcase of the beef industry here in Minnesota,” said Dar Giess, president of the Minnesota State Cattlemen’s Association. “No other state really offers a yearly tour that provides the latest real world technologies and opportunity to visit progressive operations in one day.”

The tour will be headquartered at the Redwood Area Community Center and will feature an intriguing tour spotlighting new innovations in marketing, management and technologies. The Redwood Area Cattlemen’s association currently has 210 producers from Redwood, Brown and Renville Counties. “The tour will showcase Redwood Area producers and the diversity of production,” said Brandon Kerkhoff, chairman of the Redwood Area Cattlemen’s Association.

Beef industry trade show and participation opportunities are available. Registrants will have access to over 200 agriculture-related businesses featuring new products and services available to cattlemen through the trade show.

Registration will begin at 6:15 a.m. through 8:30 a.m., with the first tour bus leaving at 7:00 a.m. and every fifteen minutes after that. A continental breakfast will be available before the tour. Tour stops include Grant Breitkreutz, Redwood Falls; David and Clint Engen, Revere; George and Mike Landuyt, Walnut Grove; Curt and Chad Thram, Sanborn, Butch and Brandon Kerkhoff, Redwood Falls and a stop at Redwood Metal Works and Artex.

The tour registration fee is $25 before June 15 and $35 after June 15. The student price is $20. An additional lunch ticket is $10 and an additional dinner ticket is $15. Send payment to Jeri Hanson, 37590 110th St, Comfrey, MN 56019.

A MSCA Board of Directors Meeting, MSCA Golf Scramble and a picnic will be held on Monday, July 7, 2014 in Redwood Falls.

Nashville Convention Breaks Record

The 2014 Cattle Industry Convention and NCBA Trade Show held Feb. 3-7 broke the all-time attendance record. This year’s convention attracted 8,218 participants who gathered to conduct business at the annual event.

The NCBA Trade Show was also the largest ever, attracting more than 300 exhibitors who filled nearly six acres of exhibit space.

This year’s Cattle Industry Convention and Trade Show provided participants with an opportunity to network with fellow producers and plan the future course of the industry. In its second full year, the new committee structure, which was introduced to better align with the Industry Long-Range Plan, helped streamline the work flow and allow the industry to better respond to changes in the consumer landscape and address issues as they arise.

The NCBA also elected a new officer slate to direct the organization during the year ahead. The 2014 NCBA officers are: Bob McCan, president; Philip Ellis, president-elect; Tracy Brunner, vice president and Scott George, past president.

Minnesota Beef Referendum Vote Failed

On March 31, the Minnesota Department of Agriculture (MDA) notified the Minnesota Beef Council that the Minnesota Beef Referendum vote to collect an additional $1.00/head has failed. The vote tally was: 963 (no) to 562 (yes) with 41 (invalid) ballots. Thank you to all those involved in the effort!

Minnesota Represented at National Convention

A large contingent of representatives from the Minnesota State Cattlemen’s Association and Minnesota Cattlemen’s Association represented the state at the National Cattlemen’s Beef Association annual convention and trade show held Feb. 3-7 in Nashville, Tennessee. Attendees took part in legislative, policy, property rights, environmental management, marketing, international trade meetings and much more, as well as attending general sessions, highlighted by Captain Richard Phillips and Archie Manning. The 2015 NCBA convention will be held in San Antonio, TX.
Winter has almost passed and the days will have soon be upon us. It was another great winter traveling to local meetings talking to you all. I always enjoy getting to learn from each of you in your home areas. It seems that every cattle feeder I have talked to the last two weeks has had busy hauling maneuver trying to catch after the cold made it next to impossible to haul this winter.

During the first part of February we traveled to Nashville to represent Minnesota cattle feeders at NCBA convention. A large number of people from Minnesota attended and it is a great time for learning the newest trends in the cattle feeding business. It also gives us the opportunity to talk with folks from the National Cattlemen’s Beef Association. As the cattle industry continues to move north producers in our region will continue to have more say in national issues as long as we show up to have our voices heard.

In early April we will be going to Washington D.C. This will give us the chance to meet with our congressional members and voice our opinions and priorities to them. It can be hard to find time to leave the farm sometimes but the only way we have is to use a plate at the table and protect what is important to us to show up at some of these functions. Our Local, State, and National leaders in the government and the Cattleman’s organizations will not know what is important to you if you only bring it up while you are out with the cattle. When you make time to show up at these functions like local annual meetings and make the most of our sponsored events it gives you a chance to express what’s important to you and also gives the chance to learn other people’s opinions on the issues.

The last three months have been filled with meetings to plan this year’s state summer tour. We are working very hard to put together a tour that will be well worth your time to attend. I think that we have a nice variety of stops put together that will have something for everyone and also highlight cattle feeding in this particular state. I hope everyone is working toward the goal of recruiting new members so that we can grow the organization together.

It is calving time at the Chute farm as it is at many places across the state. We have our calving area off often than any other place at this time of year. We all know the best way to do well in the cattle business is to start with a live calf. Calving season allows me a few moments to watch the little ones stand, nurse their mother and it allows me to enjoy the start of a new season. Sometimes we need to take these few moments of pleasure before we get so involved in the challenging side of things.

Teamwork; as your cow calf chair I have attended many events, but one volunteer can’t do it all. A big THANK YOU! to those who share the responsibility and stepped up on behalf of MSCA at Cow Calf days, local meetings and other events. This sector also needs to go to all who took the time to vote on the check-off, by voting we stated our position and gives us a right to talk about the outcome.

Several events I attended and valuable experiences of the last few months included attending the NCBA convention. I was impressed at the wealth of information and resources about the beef industry all in one place. The presenters, a trade show and people like you and I sharing and learning from each other. Realizing how what happens in my calving pasture is such an important part of the whole picture.

Another important event was the Cattlemen at the Capitol, a great event for any and all. This provides an opportunity for us, the “hands on” people to tell our side to lawmakers who may not have direct connections or real world information to base their actions on. This is very important to all agriculture in Minnesota. Plan to attend the next Cattlemen’s Day at the capitol.

Local association meetings don’t usually get headlines in
Minnesota Beef Alliance Members

Thanks to the following businesses that have already joined the Minnesota Beef Alliance in 2014. If you are interested in learning more about the alliance, contact the MSCA office at 320-634-6722 or 320-249-2130 or visit www.mnsca.org.

Prime Level

Minnesota Corn Growers Association
Perham Stockyards
Purina Animal Nutrition
Carlson Wholesale, Inc.
American Foods Group

Choice

Central Livestock Association
Zoetis
Wulf Cattle

Select

Vi-Co
Arrex Mfg.

Basic

Summit Livestock Facilities

NCBA Legislative Conference

The MSCA will be sending a small delegation to Washington, DC on April 8-10 to attend the National Cattlemen’s Beef Association Legislative Conference. While in Washington, the MSCA group will be meeting with members of Minnesota’s congressional delegation to discuss several priority issues confronting Minnesota’s cattle sector.

Priority issues include:

• 2015 Dietary Guidelines serve as a foundation for food and nutrition policies. This could play a major role in how consumers view beef and the results could have a major impact on beef consumption in the major papers, yet they can be some of the best places to learn about or discuss important challenges in our own backyards, maybe solving the problem or gain support to move it forward to MSCA or beyond.

Remember the old saying about all work and no play…take a break and “Enjoy the moment.”

The Redwood Area Cattlemen welcome beef producers, agri-businessmen and consumers to the Annual MN State Cattlemen’s Summer Beef Tour & Trade Show

Tuesday, July 8, 2014
Tour headquartered at Redwood Area Community Center
Redwood Falls, MN

An intriguing tour spotlighting new innovations in marketing, management and technology and families working together.

Registration
6:30 - 8:30 AM
Tour bus leaves at 7:00AM
and buses leave every 15 minutes after that.
A continental breakfast will be available before the tour.

Look for pre-registration in the MN Cattlemen’s Newsletter, State Website www.mnsca.org (Summer Tour), and Redwood Area Cattlemen’s Facebook page: www.facebook.com/RedwoodAreaCattlemen.com, and send payment to:

Jeri Hanson
37590 110th St
Comfrey, MN 56019

Tour Participant Registration

Before June 15, 2014 - $25
After June 15, 2014 - $35
Student Price - $20
Additional Lunch Ticket - $10
Additional Dinner Ticket - $15
(Meal tickets can be picked up at registration)

Tour stops at:

Grant Breitkreutz
Redwood Falls

David & Clint Engen
Revere

George & Mike Landuty
Walnut Grove

Curt & Chad Thram
Sanborn

Butch & Brandon Kerkhoff
Redwood Falls

Additional stops at:

Redwood Metal Works
Artex

Reminder:
Marketing Meeting provided by Elielndale Marketing
set for after the meal on the 8th at the Redwood Area Community Center

April 2014

Upcoming Events/Important Dates

April 8-10: NCBA Legislative Conference, Washington, DC
June 12-14: Region 3 & 7 ANCW Meeting, Slayton, MN
July 7-8: MSCA Summer Tour, Redwood Area
July 30: NCBA Summer Conference, Denver, CO
Aug. 5-7: Farmfest
Sept. 6: MSCA Quarterly Meeting, Pierz, MN
Oct. 16-19: Minnesota Beef Expo
Dec. 4-6: MSCA Annual Convention & Trade Show, Hinckley, MN
Minnesota Beef Council Update

Is Your Farm or Ranch TV Ready?

A few weeks ago, I was wrapping up at the office on a Tuesday, when a news reporter with WCCO TV called. She had just been given a story on the rising beef prices to be aired yet that evening on the 10 p.m. news. Of course, she wanted an on-farm interview during a muddy, cool day in March. Luckily, were able to identify a media trained farmer within close proximity to the station.

I agreed to meet her at the farm, as soon as possible, to gather the right footage before sunset. The interview went well and the farmer was willing to be on camera to answer a few questions. We stuck to our talking points regarding beef supply and demand. This included stating over and over, that much of the top beef producing states have undergone a significant, multi-year drought and export demand has skyrocketed in recent years. We also discussed that consumers have options for beef in the grocery store that fit any budget.

Once we wrapped up, I pointed them in the direction of a retailer that would provide good insight to how consumers can shop smart at the meat counter and maximize their food dollars. When all was said and done, this piece was the top story on the news that evening and they took much of what was discussed by the farmer and MBC out of context. The story did end on a high note, referencing cost saving measures and recipe ideas.

I share this story, because now is the time to develop talking points as we head into grilling season where beef retail price will likely continue to climb. This process provided many lessons such as:

1. Be prepared for anything.
2. Always travel with a pair of boots in your car.
3. When possible, have your farm TV ready at any time.

The MBC is always available to help with any media inquiry that you may have on a local level. Feel free to contact our office for assistance.

MBC hires Kaye Strohbehn as Director of Marketing

Minnesota Beef Council hired a new Director of Marketing, Kaye Strohbehn. Her experience growing up on an Iowa Angus farm, interning with IA Beef Industry Council and working at Iowa State University Extension make her a valuable new asset to our team. Kaye’s first day was March 3rd. She will take over Colleen Zenk’s full time position, as Colleen transitions to a consultant role at MBC. You can reach Kaye at kaye@mnbeef.org or 952-851-7994 and Colleen at colleen@mnbeef.org or 612-834-5723.

KAREN SCHAEFER
MN Beef Council Executive Director

Checkout MBC’s NEW Website: www.mnbeef.org

Earlier this winter, the MBC launched a new website that unveiled a new logo and branding campaign for our organization. This new site allows consumers to utilize the Beef. It’s What’s for Dinner recipe search tool and provides essential health and performance information. Producers can also access essential information regarding our Local Producer Promotion materials and collection/compliance forms for the beef checkoff.

KAYE STROHBEHN

Award Winning Winter for Beef

Earlier this winter, Minnesota Beef Council received two special and well deserved awards. We have had a long standing relationship with the Minnesota Association of Family and Consumer Science Educators. During their annual conference, they named the MBC as an Outstanding Friend of the Association.

At the Region III National Agriculture Marketing Association (NAMA) Awards Program, MBC and Weber Shandwick were recognized for the beef promotion project last May. NAMA recognized that this smaller budget promotion had huge impact throughout the Twin Cities media market and ultimately the consuming public.

KAREN SCHAEFER

Minnesota Association of Meat Processors Convention

Congratulations to Erdman’s County Market and St. Joseph Meat Market, Inc for being awarded with our Innovative Beef Product Awards during the 2014 Minnesota Association of Meat Processors Convention in St. Cloud, MN.

During the Minnesota Association of Meat Processor’s Convention; Minnesota Beef Council sponsored the Innovative Beef Product Awards. Judges Karin Schaefer - MBC executive director, Doug Dickein - MBC director, and Nicole Rambo - U of M Extension beef specialist, all served as judges for this year’s contest.

Karin Schaefer, MBC Executive Director and Kaye Strohbehn, MBC Director of Marketing, attended the annual Beef Retail & Foodservice Workshop March 4-6. National staff have identified key Retail and Foodservice accounts they would like to build stronger relationships with in an effort to build their beef sales and merchandising. A worthwhile not to share is that Target has been selected as a key retailer that NCBA and MBC staff will be working to strengthen. Attendees also had an opportunity to exchange industry knowledge, hear experts from industry present educational updates on current retail and foodservice industry topics and were provided with program updates on national retail and foodservice activities for fiscal year 2014.

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Beef Quality Assurance Training in Waubun

On March 18, the Minnesota Beef Council conducted a Beef Quality Assurance training in Waubun, with partnership from the Wild Rice Stockmen’s Association, Mahnomen County Farm Bureau, and the Mahnomen Area Extension office. The training was conducted by Conrad Kvamme with the Minnesota Beef Council.

Staff Attend Beef Retail & Foodservice Workshop in Kentucky

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Get BQA Certified Online for FREE!

Until April 15, people can receive Beef Quality Assurance Training for free online at bqa.org/team. This free offering is made possible by sponsorship from Boehringer Ingelheim Vetmedical, Inc.
Influencer Engagement Update

The Minnesota Beef Council has had great success with influencer tours and outreach over the past few years. Efforts to reach these key influencers has included meat cuttings and demonstrations with culinary programs, on farm tours for dietitians and nutrition professionals, educational information for Family and Consumer Science educators and outreach dietitians and nutrition professionals, educational information for Family and Consumer Science educators and outreach to influential female millennials. We are always looking for producers willing to open up their farm gates to on-farm tours.

May Beef Month Promotions

To build upon our success last year, MBC will be partnering again with the South Dakota Beef Industry Council and the Minnesota Corn Growers Association to conduct a powerful May Beef Month promotional campaign. This will include media tours with Twin Cities television and radio segments, a retail promotions partnership with Lunds/Byerly’s and participation in Grill Fest.

March was National Nutrition Month: How to enjoy food & eat right

Top of mind this month (and every day), is that we’re all in a delicate balancing act when it comes to food.

First and foremost, we want our food to taste good. But we also look for items that’ll fit within our health goals. And then add on the fact that we’re usually pressed for time... Meals that meet all our requirements may seem out of reach, but when you start with a satisfying protein, everything can fall into place.

Cooking Healthy with Beef

Beef. It’s What’s for Dinner, is a great place to start for inspiration and healthy eating ideas. So if you haven’t already, check out some of the most popular lean beef cuts like strip steak, t-bone, and tenderloin steak. You’re probably already cooking a lean cut at home or choosing it when dining out!

You can also chat with the experienced and knowledgeable specialists at your meat counter. They can direct you to those lean cuts and share additional suggestions that fit within your budget.

Put all this into action with simple, quick recipes like Korean Style Marinated Flank Steak and Sirloin Steak and Tomato Salad. These recipes can be found on the mnbeef.org website or on our social media sites Facebook- Minnesota Beef Council, Twitter-(@MNBeefCouncil or Pinterest- Minnesota Beef Council. Take a look at other meal inspirations for salads, sandwiches and tacos. With a few easy steps, you’ll be whipping up a meal that meets all your flavor and nutrition requirements in no time!

Go Red for Women Luncheon

Minnesota Beef Council participated in the American Heart Association’s Go Red For Women Luncheon in Minneapolis on January 28. The event allowed the Minnesota Beef Council’s Colleen Zenk and chef John Schiltz of the Lake Elmo Inn, to discuss how beef can be an essential part of a heart healthy diet. Chef Schiltz and his wife, also prepared and sampled beef ravioli, using lean beef cooking techniques.

Local Producer Promotions

Any local cattle producer organization is eligible to request up to $500 per fiscal year, while budgeted funds are available, for a project directly relating to the promotion of beef. The fiscal year runs from July 1 through June 30. Promotions must encourage the use of beef and the proposed promotion must fall within the definition of promotion as defined by the Beef Promotion and Research Act of 1985: “Any action including paid advertising, to advance the image and desirability of beef and beef products with the express intent of improving the competitive position and stimulating sales of beef and beef products in the market place.

All requests must be submitted directly to the Minnesota Beef Council by the local organization. Before a promotion can be started, a written proposal must be received and approved by the Executive Director and the Promotion Committee Chairperson of the Minnesota Beef Council. All requests must be made three (3) weeks in advance of the proposed promotion. If the promotion is approved, the President of the organization will receive in writing an approval letter with a copy of their signed request. Request forms can be found at the website at mnbeef.org or by calling Brian at 952-854-6980.

Beef Nutrition Facts

Did you know lean beef is one of the most satisfying proteins and packs a powerful punch when it comes to nutrition? A 3 oz. serving of lean beef provides nearly half of the protein you need each day, along with 10 essential nutrients, including iron and B vitamins, for only 150 calories. Research suggests eating lean beef can also improve cholesterol levels! That’s the power of lean beef – power to feel full longer, manage your weight and stay active longer.

Lean Beef Flash Facts (based on a 3 oz. serving)

• Nearly half the daily value for protein
• Less than 10 grams of fat
• 4.5 grams or less of saturated fat
• Less than 95 mg of cholesterol
Ram Truck Brand Partners with NCBA

The National Cattlemen’s Beef Association and the Ram Truck brand announced a partnership at the recent 2014 Cattle Industry Convention and Trade Show in Nashville, Tenn. The partnership includes Ram being named the 2014 Official Truck of the show and the NCBA.

“The relationship with NCBA reinforces the Ram brand’s long-standing commitment to supporting American agriculture as demonstrated with last year’s two-minute “Farmer” video during the Super Bowl XLVII broadcast and the declaration of 2013 as the ‘Year of the Farmer,” said Reid Bigland, President and CEO – Ram Truck Brand, Chrysler Group LLC.

“This is an important partnership for us as trucks are a hard-working part of everyday life for the more than 190,000 cattlemen who are represented by NCBA and its affiliates,” said Reid Bigland, President and CEO – Ram Truck Brand, Chrysler Group LLC.

Ram trucks deliver the capabilities that farmers count on: industry-best 30,000-pounds towing, 850 lb-ft. of class-leading torque and the best fuel economy.”

The uniquely American “farmer” ethos conveys the spirit of Ram so well, added Bigland. On a daily basis, both the Ram brand and cattlemen value courage, dignity and setting examples through hard work.

NCBA is the largest organization representing America’s cattle industry. Its members manage 90 percent of the national fed cattle market and over 40 percent of the nation’s cow herd. The organization’s members will receive a discount on Ram trucks as well as Chrysler, Jeep, Dodge and Fiat brand vehicles. For more information about the Official Truck of NCBA, visit www.beefusa.org.

FlaxLic: The Block Everyone’s Talking About

FlaxLic® is an all-natural supplement containing a high level of Alphalinoic acid, an omega-3 fatty acid. Fatty acids are used by cattle for energy, cell membrane structure and integrity and regulating hormones. This unique supplement is the first low-moisture block to contain a high level of ALA beneficial to optimal performance.

In addition, FlaxLic is highly fortified with essential vitamins and minerals. This block is produced using a state-of-the-art, patented process that provides a unique 24-hour feeding system.

Here’s What They’re Saying

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CattleFax Projections Include Improved Weather Conditions and Record Prices

Cattlemen and women at the 2014 National Cattlemen’s Beef Association Convention and Trade Show gathered to hear CattleFax market analysts’ projections for the year ahead. Creighton University Professor Emeritus Art Douglas told the audience he expects improved moisture conditions in the majority of the United States, including improvements of the drought-affected areas of the west coast.

As precipitation returns back to more normal levels for the 2014 growing season, CattleFax predicts farmers in the U.S. should grow an adequate corn crop to build the carry over supply. The improved corn supplies should assure lower corn/input costs over the next 12-24 months, according to CattleFax Grain Market Analyst Mike Murphy.

“The lower input cost will have a direct correlation to improved feeder cattle and calf values in 2014 and with continued help from Mother Nature, we will be in better shape with regard to hay supply and prices moving forward,” Murphy said.

Global Market Specialist Brett Stuart indicated that beef exports are expected to be near even in 2014 with record high prices being the limiting factor. At the same time, expectations are for beef imports to be near even, despite the need for 90 percent trim due to the expected lower non-fed slaughter rates in the U.S. The driving factor for stagnant imports is the growth of China demand for global beef which will continue to divert beef from Australia into the China market and away from the U.S. The driving factor for stagnant imports is the growth of China demand for global beef which will continue to divert beef from Australia into the China market and away from the U.S. The driving factor for stagnant imports is the growth of China demand for global beef which will continue to divert beef from Australia into the China market and away from the U.S.

“The lower input cost will have a direct correlation to improved moisture conditions resulting in lower input costs and record high calf values should lead to beef cow herd expansion beginning in 2014. Beef production in the U.S. will fall, with per-capita supply declining 4.5 percent. However, he said the pork and poultry supplies are expected to increase, leaving total meat supplies near even. CattleFax projects the Retail Beef Demand Index will improve by one percent due to continued modest economic growth.

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Get your herd ready for breeding season!

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"As we think about our consumers today, not only domestically but globally, they’re a lot more diverse than they have been in the past," Good said. "We’ve got different customers with different preferences and different pockets books."

Good said because of the continued tighter feeder cattle supply, the margin segments of the beef production system, both feed yards and packers, will struggle with excess capacity. Look for continued closure of both packing and feeding entities over the next 12-24 months.

Prices are expected to average $135 compared to $126 during 2013, an increase of seven percent. Yearling prices are expected to average $168, an increase of 13 percent from the 2013 average of $146. According to Good, calf prices will average $193, up 13 percent from last year’s average of $168.

"After years of tightening supplies, the cow-calf sector will again remain in the driver’s seat during 2014," Good said.

CattleFax CEO Randy Blach summarized the year ahead by saying almost all segments of the production chain will be profitable, although margin operators will continue to face challenges over the next few years.

Blach remains optimistic for the long-term cattle industry as the profit incentives will result in a larger U.S. cattle herd over the next five years, creating business opportunities for those willing to adapt to a dynamic and changing business environment.

"You can start to see the globalization of the protein markets from the 1990s on," Blach said. "We have the most efficient production system in the world and we are the largest exporter of protein onto the global market."

Feeder Cattle Review: Cash Prices Cause "Sticker Shock"

USDA, Updated 3/28/2014 - Compared to last week, feeder and stocker cattle sold unevenly steady to 3.00 higher. For the most part, feeder markets defied last Friday’s bearish cattle-on-feed report with even CME Feeder Cattle contracts opening the week with sizeable gains and continuing strong through the week. However, cash prices on some of the highest demanded cattle and most popular weights did level-off after last week’s “sticker shock”. The average price for 6 weight steers in the South Central Region and for 5 weight steer calves throughout the Southeast was slightly lower. Softer fall-born new crop calves are making their way onto the scene and widening the price spread against the rugged old croppers.

Nevertheless, most top quality 600 lb steers with a longtime weaned and lightly fleshed condition that is suitable for grass yielded prices north of 2.00/lb near the major grazing regions. There are not enough of these types of stocker cattle to go around and when they arrive on offer in an auction setting bidding becomes rampant. Grazers know that if these cattle are ready to hit the ground gaining on pasture, that there may still be room for profit if they can get possession for less than 1300.00 per head and spend less than 100.00 for their summer rent. They need these cattle to gain their heads off and press-down hard on the scales late this summer or early fall when they take the cattle off grass. As high as yearlings are, there is reason to believe that prices could escalate even farther this summer.

BQA — making a difference

With his unique perspective of research and real world knowledge of the checkoff-funded Beef Quality Assurance (BQA) program, Dr. Clyde Lane, the 2014 BQA Educator of the Year, has been translating that information into practical tools for Tennessee beef cattle producers for nearly four decades. Dr. Lane is proud that nearly half of the 40,000 beef cattle producers in his state are BQA certified.

"BQA is the right thing to do. I’ve worked to create tools that make its on-farm application easy, so cattlemen can provide a quality beef product."

Learn more at BQA.org

Ritchie manufactures a complete line of livestock watering products with the highest specifications in the industry. From a single horse Stall Fount to a fountain that waters up to 500 head, Ritchie fountains are top quality. Plus, every Ritchie fountain is backed by our 10 year limited warranty. For more information visit us online at:

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www.RitchieFount.com
Farmland Documentary Scheduled for Release May 1

Academy Award winning filmmaker James Moll’s new feature length documentary, Farmland, will be released nationally May 1, 2014. The film will be distributed via D&E Entertainment in more than 60 major markets. Numerous national exhibitors will be carrying the film including: Regal Cinemas, Marcus Theatres, Carmike Cinemas, Landmark Theatres and many key independent theaters.

The film will have its New York premiere at a private screening on April 17, during the 2014 Tribeca Film Festival. Additionally, Farmland has been selected to be in competition this year at Cleveland International Film Festival on March 28-29, 2014; Atlanta Film Festival on April 6, 2014; Nashville Film Festival on April 19, 2014; and Newport Beach Film Festival in April 2014.

Farmland offers viewers an intimate and firsthand glimpse into the lives of six young farmers and ranchers across the U.S., chronicling their high-risk/high-reward jobs and their passion for a way of life that has been passed down from generation to generation, yet continues to evolve.

“In Farmland, audiences will hear thoughts and opinions about agriculture, but not from me, and not from a narrator,” Moll says about his film. “They’re from the mouths of the farmers and ranchers themselves.”

The documentary features an original score composed by Nathan Wang with the City of Prague Philharmonic Orchestra. The film also includes an original recording of “This Land is Your Land” performed in a first-ever collaboration with platinum rock band Everclear and Grammy® Award-nominated artist Liz Phair.

Visit www.FarmlandFilm.com to locate a theatre near you where Farmland will be screening, as well as additional information about the film and to watch the trailer.

Farmland was produced by Moll’s Allentown Productions, with generous support from the U.S. Farmers & Ranchers Alliance® (USFRA®). Based at Universal Studios in Los Angeles, Allentown Productions is a film and television production company specializing in non-fiction filmmaking. Allentown Productions was established by filmmaker James Moll, who was born in Allentown, Pennsylvania – hence, the name of the company. His work as a documentary director/producer has earned him numerous awards including an Academy Award®, two Emmy Awards®, a Grammy Award® and a Peabody Award, among others.

USFRA consists of nearly 80 farmer- and rancher-led organizations and their agricultural partners representing virtually all aspects of agriculture. It works to engage in dialogues with consumers who have questions about how today’s food is grown and raised. USFRA is committed to continuous improvement and supporting U.S. farmers and ranchers efforts to increase consumer confidence and trust in today’s agriculture.

Livestock Producers Affected by Severe Weather Urged to Keep Good Records

The U.S. Department of Agriculture’s (USDA) Farm Service Agency (FSA) again appeals to livestock producers affected by natural disasters such as the drought in the West and the unexpected winter storm in the upper Midwest to keep thorough records. This includes livestock and feed losses, and any additional expenses that are a result of losses to purchased forage or feed stuff.

In addition to western drought and the early-winter snowstorms, there are a variety of disasters from floods to storms to unexpected freezes. Each event causes economic consequences for farmers and ranchers throughout the United States. FSA recommends that owners and producers record all pertinent information of natural disaster consequences, including:

- Documentation of the number and kind of livestock that have died, supplemented if possible by photographs or video records of ownership and losses;
- Dates of death supported by birth recordings or purchase receipts;
- Costs of transporting livestock to safer grounds or to move animals to new pastures;
- Feed purchases if supplies or grazing pastures are destroyed;
- Crop records, including seed and fertilizer purchases, planting and production records;
- Pictures of on-farm storage facilities that were destroyed by wind or flood waters; and
- Evidence of damaged farm land.

Visit www.fsa.usda.gov or an FSA county office to learn more about FSA programs and loans. For information about USDA’s Farm Bill implementation plan, visit www.usda.gov/farmbill.
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Quarterly Board Meeting Summary

The MSCA held their board of directors meeting on Saturday, March 8, 2014 at the Jackpot Junction Casino in Morton. Following is a summary of the meeting:

• Review of mid-year financials. The convention cleared $7,000. There was additional revenue from the raffle and the auction that brought in an additional $14,000.
• Membership Report: 558 renewed and 162 lapsed members from last year with more locals still to send in their information.
• A Seedstock Alliance and Junior Membership program were approved.
• Discussion of the Summer Tour was held. Promotional information has been sent out and the registration and sponsorship form will be available on the MSCA website.
• Rules and regulations were discussed for grazing on state lands.
• State fair share dues will be added to the membership form.
• The MSDA statewide grilling contest will be held August 10 in conjunction with the Morrison County Fair.

Successful Cattlemen at the Capitol on March 5 Next Day

May 6

A contingent of Minnesota Cattlemen attended the first Cattlemen at the Capitol on March 5 to represent Minnesota’s cattle community and engage elected and agency officials on critical issues confronting the growth of Minnesota’s cattle sector. During the day the group met with 11 elected officials to raise awareness on several priority issues. They also met with Charlie Poster from the Minnesota Department of Agriculture, Carmelita Nelson from the Department of Natural Resources and Dr. Bill Hartmann from the Minnesota Board of Animal Health.

Be sure to mark down May 6 on your calendar, as that will be the next and last day in St. Paul for 2014. The day will begin at 9:00 a.m. at the Best Western Kelly Inn near the Capitol with a briefing on the issues and meetings with key agency leaders.

Everyone who is interested in supporting Minnesota’s cattle sector, ranging from producers, supporting businesses or any other advocates are welcome to attend. For additional details call the MSCA office at 320-634-6722 or 320-249-2130.

MSCA Leadership Votes to Begin Junior Membership Program

The Minnesota State Cattlemen’s Association leadership voted at the recent quarterly meeting held last month to begin a junior membership program.

“Through this junior cattlemen’s organization we can develop future leadership and provide guidance to juniors who will pursue careers in the beef industry,” said Dar Giess, president of the Minnesota State Cattlemen’s Association.

The MSCA Junior Cattlemen’s Council will elect their own leadership board and be included in the annual summer tour, Farmfest, Cattlemen at the Capitol, the annual state convention and trade show and many other events. There will be breakout sessions for the juniors at the 2014 state convention, with information and a program to help them start in the beef industry, said Giess.

Yearly membership fees will be $25 per year and will be renewed yearly. For more information contact the MSCA office or mail in the application form on page 16 with your junior membership fee.
MSCA Plans State-Wide Grilling Contest

Beef chefs from across the state will have the opportunity to compete in the first ever Minnesota State Cattlemen’s Association (MSCA) beef grilling contest. The event will be held Sunday, Aug. 10, 2014 at the Morrison County Fair in Little Falls, Mnn. The competition is open to teams of 1-3 individuals. Beef must be prepared on the fairgrounds that day and will consist of strip loins and burgers. A panel of four judges will officiate the contest.

“This will be another effort to bring our product to the forefront,” said Dar Giess, Minnesota State Cattlemen’s president. “A contest like this will help MSCA membership further promote different ways of cooking beef!”

Cash awards and additional prizes will be awarded to the top placings.

The contest will coincide with an open beef cattle show, so spectators will have the opportunity to enjoy both events, said Giess.

At the conclusion of the event a steak fry will be held, sponsored by the Mississippi Valley Cattlemen’s Association, local businesses and the MSCA. More details will be available in the upcoming issues of the MN State Cattlemann and on line www.mnmsa.org. You can access beef recipes by logging on to www.mnbeef.org or www.beefitswhatsfordinner.com.

MSCA Offers Seedstock Alliance

In order to better serve the breed associations and seedstock breeders in the state the executive board voted to offer a seedstock alliance. Those members who join the alliance will receive an eighth page ad in each publication of the Minnesota Cattlemen, published six times per year. They will also receive a listing of sale and event dates in each issue. Added benefits of seedstock alliance members will also include sale reports and feature articles.

“We feel this would enable membership to better access events and genetics right here in the state,” said Dar Giess, president of the Minnesota State Cattlemen’s Association.

Cost to join the MSCA Seedstock Alliance is $500. For more information contact the MSCA office or call 320-249-4524.

New for 2014, MSCA Photography Contest

The MSCA invites photographers to enter its 2014 Photo Contest. We are looking for striking images to celebrate the cattle industry in Minnesota. Your images should show the diversity of the industry, including photos of cattle, people, scenery and children.

If you choose to include people in your submission, you are responsible for obtaining the necessary releases from the individuals depicted. All photographs should accurately reflect the subject matter and the scene as it appeared. Photo captions must accompany all submissions and should include the subject image, the location the image was taken and the name of the photographer.

Please submit no more than two entries per category. Digital images are preferred. The deadline for entries is Monday, May 5, 2014.

For complete Market Reports, Upcoming Sales, Consignments, and numerous other information check out our website at www.perhamstockyards.com.

For event information, call 218-346-3145 or visit www.perhamstockyards.com

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Tuesday, April 22, 2014

State News

April 2014

11

Pesto-Pepper Jack Sliders

Total Recipe Time: 25 minutes

Makes 4 servings

Ingredients:
1 pound ground beef (95% lean)/1/2 cup refrigerated reduced-fat pesto with basil/car 10 (ounces) diced tomatoes and green chilies/drained 3 slices (1 ounce each) pepper jack cheese/quartered12 bakery dinner rolls (2-inch diameter)

Instructions:
1. Combine ground beef and pesto in medium bowl; mix lightly, but thoroughly. Lightly shape into twelve 1/2-inch thick patties.
2. Heat large nonstick skillet over medium heat. Place burgers on bottoms of rolls; close sandwiches.

Nutritional information per serving: 690 calories; 27 g fat (10 g saturated); 106 mg cholesterol; 308 mg sodium; 35 g carbohydrates; 7 g fiber; 44 g protein; 11.5 mg niacin; 0.4 mg vitamin B6; 2.4 mg vitamin B12; 6.8 mg iron; 44.6 mg selenium; 7.0 mg zinc; 9.58 mg choline. This recipe is an excellent source of protein, protein, calcium, vitamin B2, vitamin B3, iron, selenium and zinc; and a good source of fiber and choline.

For event information, call 218-346-3145 or visit www.perhamstockyards.com

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Perham-Swanda Feeders

Monday, March 24 Sale

Feeders

STEERS

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Schiefelbein Angus 2014 Sale Results

295 Bulls gross $1,923,750 to avg. $6,521
236 Angus gross $1,481,000 to avg. $6,275
59 SimAngus Balancer gross $442,750 to avg. $7,504
47 Bred Heifers gross $271,250 to avg. $5,771

Top Angus Sellers: Lot 94, $24,000 to Lake States Cattle Grand Rapids, MI; Lot 163, $18,000 to Kevin Keckler, Eagle Butte, SD; Lot 214, $15,000 to Kenny Entze, Golden Valley, ND; Lot 68, $15,500 to Kevin Keckler, Eagle Butte, SD; Lot 78, $13,000 to Mark Boraas, Appleton, MN; Lot 196, $13,000 to Joe Wagner, Brandon, MN; Lot 5, $12,500 to Micky Simons, White Owl, SD; Lot 215, $12,500 to Kevin Keckler, Eagle Butte, SD; Lot 82, $12,000 to Stephen Gottwald, Paynesville, MN.

Top SimAngus Balancer Sellers: Lot 96, $16,000 to Joe Wagner, Brandon, MN; Lot 132, $14,000 to Duane Gray, Ridgeview, SD; Lot 144, $14,000 to Kim Entze, Golden Valley, MN.

Top Angus Bred Heifer: Lot 296, $27,500 to B and L Fischbach Farms Inc., Mellette, SD and Kirby Hufford, Morris, MN; Lot 302, $7,000 to Holot Cattle Farms, Lanesboro, MN; Lot 306, $7,000 to Jerry Chauncey, Carter, SD; Lot 314, $7,000 to Bruce Luepke, Courtland, MN.

Volume Buyers: Kasper Cattle Company, Wilson, KS purchased 30 bulls and Kevin Keckler, Eagle Butte, SD purchased 18 bred heifers.

USDA Makes Long Term Ag Projections

Despite lower prices for many agricultural products in the near future, USDA is projecting U.S. farm income to remain historically high through 2023. Analysis for the report was conducted prior to completion of the Agricultural Act of 2014, and was based on the assumption of continuation of policies in the 2008 Farm Bill. Projections range from long-term economic growth, global production and consumption trends, global trade trends, commodity prices, farm income and more.

USDA projects global economic growth to average 3.2 percent annually over the next decade, with stronger growth projected in developing countries, including China, India, and countries in Africa and Latin America. The U.S. economic growth is projected to average 2.6 percent over the next decade. “Steady global economic growth supports longer term gains in world food demand, global agricultural trade, and U.S. agricultural exports,” according to the report.

While prices for many of the major crops are projected to decline in the next few years, long-term growth in global demand, a low-valued U.S. dollar, and demand for biofuel, will hold prices for corn, oilseeds and other major crops above pre-2007 levels, according to the report.

As a result of recovering from high feed prices in recent years and drought, USDA is projecting livestock production and per capita red meat consumption to increase through 2023.

While beef production is projected to decline through 2016 as producers retain heifers to grow the overall herd, production is expected to begin increasing in 2017. USDA is projecting world meat consumption to increase by about 1.9 percent annually from 2014-2023 and world meat trade to increase by 22 percent during that same period. Stagnate beef export projections from Australia resulted in the top four beef exporting nations, according to USDA, to be Brazil, India, the United States and Australia. On the import side, China and Hong Kong are projected to increase beef imports by 55 percent in the next decade as China’s middle class grows from 300 million today to an expected 640 million by 2020. For the full report, visit the USDA Economic Research Service website.
Wulf Cattle Opportunity

Sale of 2014

Sold cattle to 26 US states and 4 Canadian Provinces

10 2/3  
Angus Fall $6,703  
21 2/3  
Angus Yearling $6,103  
32 1/3  
Angus Bulls $6,302  
22  
LimFlex year two olds $6,488  
2  
LimFlex Fall $6,000  
61 1/3  
LimFlex Yearling $5,409  
85 1/3  
LimFlex Bulls $5,703  
70  
Limousin two year olds $6,282  
11  
Limousin Fall $6,684  
159 2/3  
Limousin Yearling $6,601  
241 2/3  
Limousin Bulls $6,519  
363 1/3  
Bulls $6,295  
5  
Angus Open Heifer $5,300  
11  
LimFlex Open Heifer $3,545  
35  
Limousin Open Heifer $3,386  
51  
Heifers $3,608  
413 1/3  
Total lots averaged $5,920

Top Selling Bulls

Lot 1, Wulfs Amazing Bull T341A (Sire: Hunt Mr Jock 44J), Purebred Limousin, $33,600 for 2 1/3 interest sold to Southern Cattle Company, Marianna, Florida.


Lot 42, Wulfs Impresssion A955Z (Sire: Connealy Impresssion), Purebred Angus, $15,000 sold to Moser Family Limousin, Morris, MN

Top Selling Heifers

Lot 394, Wulfs Forever Lady 3614A (Sire: Connealy Impression), Purebred Angus, $8,000 sold to Hahn Cattle Company, Sherwood, AB

Lot 380, Wulfs Ablaze 3012A (Sire: SA V Final 3003A), Lim-Flex, $7,000 sold to Clear Springs cattle Co, Starbuck, MN, Dlcc Ranches, Pipestone, MN, Sieren Farms, Florida.

Sold cattle to 26 US states and 4 Canadian Provinces

Cattleman®

Seattle, WA  
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Dlcc Ranch Annual Production Sale ...  
April 26, 2014 - 1:00 P.M.  
At the Ranch  
Pierz, Minnesota  

South Devon are:

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- High Marbling
- Feed Efficient
- Docile Cattle
- Performance - Tested
- $ Profit Indexes Available

Selling:

40 Fall Yrlg. And Yrlg. South Devon and Stabilizer Bulls  
20 South Devon Females

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Congratulations to Wiley Fanta, Hancock, MN.  
DLCC Awesome 12A. National Junior Bull Calf Champion. He Sells First Sons of DLCC Whiplash IV sy, including Awesome Ace.

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Impact of Cold Weather on Calf Weights

By Bethany Johnson
University of Nebraska Extension Educator

It seemed strange … why did shorn sheep have bigger lambs than their unshorn counterparts? Could lamb birth weight be affected by their shorn mother’s reaction to the cold winters? The original research goes back to shorn versus unshorn ewes, with the pregnant shorn ewes having higher lamb weights.

The relationship also exists in cattle, according to a UNL study. Researchers are still not clear why spring calving cows in colder winters have larger calf weights, but the study shows that for every 1 degree F decrease in average winter temperature, there is an increase in calf birth weights by one pound.

The UNL beef researchers studied the effect of colder than normal temperatures on calf birth weights. The six-year study found the coldest winter (11 degrees colder than the warmest winter) resulted in calf birth weights 11 pounds heavier when compared to the warmest winter. The exception was the winter of 1995-1996 when above normal average temperatures resulting in numerical (not statistically) heavy calf birth weights. One possible reason could be the colder than normal temperatures in January when the cows were in their last trimester (the cows calved in mid-February to April 1).

With slightly colder than normal temperatures according to data from the High Plains Regional Climate Center for the last three months and a very cold beginning of February, cattlemen may want to pay special attention this calving season. Richard Randle, DVM and UNL Extension Beef Cattle Veterinarian, says “Increases of five to eight pounds in birth weights due to cold weather in mature cows should not result in dramatic increases of dystocia. However, producers should be aware of the possibility and be observant for potential problems.

In addition to potentially larger calves, cows that are energy deficient can be weaker and therefore will take longer to calve because they don’t have strong contractions and tend to fatigue quicker. These prolonged calving events can lead to weak and less vigorous calves. So cows, especially thin cows, that don’t receive adequate additional feed supplementation in cold weather will likely be weaker at calving.
Meet the U of M Beef Team

Please contact any member of the U of M Beef Team with questions or concerns related to the beef industry and follow us on Facebook at facebook.com/UMBeefTeam.

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Additional Dinner Ticket

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Tour stop summaries

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Additional Dinner Ticket

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- Per Adult is $35.00 Each
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No refund. After June 1st, 2013 registration for adults will be $33. Send form and check to:
RACA Tour
C/O Jeri Hanson
37590 110th Street
Comfrey, MN 56019

Registration Questions? Call Brandon at 507-829-3410
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