



Owyhee County

# Cattlemen's Corner Beef Newsletter

University of Idaho  
Extension

July, 2015

## Hauling Livestock

*K. Scott Jensen, Extension Educator, Owyhee County*

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I recently attended the Cattle Transportation Symposium held in Fort Collins, Colorado. While much of the symposium focused on commercial haulers, Dr. Clyde Lane from the University of Tennessee spoke about stock trailers and suggested that we pay a little better attention to some things regarding their use. Following are some of his recommendations.

First, be sure that both the pickup and trailer are in good repair. Look to see what the gross vehicle weight (GVW) of the pickup is. This is the weight of the pickup and its contents. You should also check the gross combined vehicle rating which includes the combined weight of the truck and trailer plus their contents. Staying under these weight limits will reduce the risk of breakdowns and/or accidents.

Insurance is an important consideration. Does your policy cover your trailer also? What about the contents of the trailer? Some policies will not cover livestock at all and others will not cover animals that belong to someone else.

Inspect the truck and trailer before loading animals. You should start with the tires. Are they inflated properly? Is



there any tread left? Are the sidewalls in good condition? Is your spare tire(s) inflated and accessible? Do all the lights work on both the pickup and trailer? Are your brakes in good working order? Are all the bolts tight that attach the

trailer hitch to the truck? How about a jack sufficient to lift the truck or trailer? Lug wrench? Sufficient fuel for the trip? Ensuring that all of these items are addressed in advance will help minimize time spent on the side of the road with a trailer full of livestock.

Additionally, you should inspect the trailer. Pay careful attention to broken or weak slats on the sides of the trailer. Is the rear door in good working condition? Does the latch work properly? Inspect the floor and divider gates. Ensure that there are no holes in the floor. The floor should also be free of excess bedding and manure. Excess bedding and manure not only add to the total weight of the load but also can harbor disease organisms and reduce the life of the floor.

Take a look at the animals to be transported. Are they in good condition? Group animals in like bunches. Smaller animals mixed with large animals are at greater

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It's time to head to Silver City for the 137th Annual Meeting of the Owyhee Cattlemen's Association Saturday, July 25!





## Exploring Niche Markets — Grass-fed Beef

*Samantha Graff, UI Extension Educator, Canyon County*

The USDA defines grass-fed as “grass and forage shall be the feed source consumed for the lifetime of the ruminant animal, with the exception of milk consumed prior to weaning.” Not confusing at all right?

What it really means is the animal must be fed grass and forages for its entire lifetime. Grass and forages are described as grass, forbs, browse, and cereal grains before they enter into a “grain-like” state, hay, haylage, baleage, silage, crop residue without grain, and other roughage sources considered suitable feed sources, according to the USDA. Mineral and vitamin supplements can also be included in the animal’s diet, added hormones or antibiotics are not regulated beyond normal regulations, but no grain or grain by-products may **ever** be fed.

A key element of the grass-fed beef program is the animal “must have continuous access to pasture during the growing season.” This is an excellent place to pause and think about your grazing system: do you have the ability to provide constant access to quality pasture during our growing season (February to October)? Management-Intensive Grazing (MIG) is a great technique to explore if you’re looking at the grass-fed beef market. The Lost River Grazing Academy is taught in September every year, and is a wonderful place to learn hands on MIG training.

Grass-fed animals take longer to reach maturity, up to twice as long as conventionally raised animals, thus significantly increasing the cost of production on those animals. Even with longer growth times, most grass-fed animals will produce lower carcass weights on the rail. Grass-fed carcasses also tend to produce darker meat color, yellowish fat and can be less tender than conventionally raised cattle. These carcass attributes aren’t what consumers are used to and require some education on preparation to ensure they become a repeat buyer.

The general public has seen a recent craze for grass-fed beef due to some of the health claims attributed to this product. These claims include lower fat content, which leads to the ability for grass-fed beef to carry claims such as reduced risk of cancer, reduced risk of heart disease and the ability for ground beef to be labeled as “lean” or “extra-lean”.

These claims result in a consumer mindset of paying a premium price for a superior product. Studies from Colorado illustrate that 38% of consumers surveyed would pay a 10% price increase for a grass-fed steak and a 12% price increase for grass-fed ground round. These price premiums seem eye-catching, but as producers we have to consider our input costs first, which are usually higher for grass-fed operations.

There are other things to consider as well. A good marketing program is a **must** if you choose to go the direct-sale route, or a strong marketing agent if you are working through an agency. Most grass-fed beef campaigns succeed when they are placed in an area where a large sector of the population has disposable income, such as the Boise area. This disposable income allows consumers to purchase items that appease their value system rather than simply what they can afford.

A study conducted by Iowa State University in 2010, showed that producers needed to acquire \$209 per hundredweight on the live-animal market to break-even in the grass-fed beef niche market. The June 2015 USDA National Monthly Grass Fed Beef Report shows \$300-\$350 per hundredweight (dressed) being paid for carcasses grading Select. Prices for wholesale grass-fed beef ranged from \$3.34 to \$6.20 per pound, and sirloin steak prices ranged from \$11.50 to \$14.99 per pound.

Obviously these aren’t the only things to consider when thinking about entering a niche market, such as grass-fed beef; paperwork, legal issues, conversion costs, marketing and changes in processing costs just to name a few. If you are interested in exploring the grass-fed beef market, please contact your local Extension Educator to gain more information. ♦

## Trace Mineral Injections: Will they work for me?

*Carmen J. Willmore, UI Extension Educator, Lincoln County*

Grazing cattle are commonly supplemented free choice mineral to provide trace minerals when consuming forages because it is an easy way to supplement. The issue with free choice supplementation is that cattle consume these supplements based on their taste for salt rather than their body’s nutritional needs. For this reason deficiencies can arise within a herd of cattle, leaving some cattle deficient in trace minerals that are required in the body. Delivery of trace minerals via an injection ensures that all animals are receiving trace minerals at times when there requirements may be higher such as at breeding or pre-calving in cows.

The benefit of injectable trace mineral is their rapid availability and transport in the blood. After the initial spike in the blood trace minerals from the injection can be stored in the liver or excreted from the body. In studies conducted at the University of Idaho and Texas A & M trace minerals from an injection were stored in the liver for up to 3 months.

A two year project investigating the use of the trace mineral injection, Multimin®90, was conducted in Carmen, ID at the Nancy M. Cummings Research Extension and Education Center (Willmore et al., 2015). When cows were injected prior to calving and at pre-breeding it increased liver concentrations of Copper and Selenium at breeding. However, there was no increase in the reproductive performance of the cows as result of this increase. This could be due to the fact that prior to being injected, these cows had good trace mineral status and were consuming free choice mineral while grazing irrigated pastures.

Other studies have shown increases in pregnancy as a result of Multimin® 90. At Kansas State University, a similar study was designed to test the use of Multimin® 90 in a range grazing system (Mundell et al., 2012). Cows were administered injections 105 days prior to calving and again 30 days before fixed time AI. The trace mineral status of the herd showed that a majority was marginally deficient in Cu, Se and Zn prior to receiving the injection. Cows that received Multimin®90 had increased body condition from calving to AI and greater conception to fixed-time AI (60.2% vs 51.2%). Also, the following spring, cows who received Multimin®90 the year before had a more favorable calving distribution and calved earlier in the spring.

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## Biosecurity

*James England DVM, PhD*

Food animal owners have been practicing disease prevention and containment since the very beginning of their professional association under the heading of Herd Health! Herd health is a combination of regular interactions between the veterinarian and animal owner to achieve and maintain optimum animal health and production. Biosecurity is the watchword and practice management tool to reduce the opportunities for infectious agents to gain access to, or spread within, a food animal production unit! Biosecurity has been exemplified by the modern swine or poultry operation with all the characteristics of a penal facility from chain link fence to guard houses that monitor and control the movement of all personnel, materials and animals. However, the recent introduction porcine endemic diarrhea (PEDV) and avian influenza (AI) viruses with their catastrophic effects on those industries reinforce the necessity to strengthen and to revisit ranch biosecurity.

The following outline addresses all the major parts of a biosecurity plan that a producer should have in place (see the Cattle Producer's Handbook, CL 250).

### Best Management Guide Checklist

- ◆ People Management
  - ◇ Personnel Training
  - ◇ Visitor and Vendor control
- ◆ Animal Management
  - ◇ Know source(s) and quality
  - ◇ Control movement
  - ◇ Isolate and test new/diseased
  - ◇ Vaccinate
- ◆ Equipment/Facilities management
  - ◇ Clean and disinfect
  - ◇ Designate usage (healthy v. diseased/residents v. additions)
  - ◇ Proper maintenance
  - ◇ Perimeter control
- ◆ Records
  - ◇ Personnel records
  - ◇ Animal identification
  - ◇ Veterinary medical records
  - ◇ Production records
  - ◇ Visitor/vendor records

Lapses in people and animal management are commonly the major factors in breaking biosecurity on ranching operations.

### PEOPLE MANAGEMENT

All employees must be knowledgeable and acutely aware the premise biosecurity program and what the animals are being protected or secured against. Provide written plans for each aspect of biosecurity and routine training for each employee. Adherence to "policy" is especially important in the processing stages such as calving, health programs, cleaning and disinfection, waste management AND record keeping.

Visitors and vendors can be a potential risk for introduction of disease to a premise. Knowledge and a record of all individuals present on a premise should be maintained. Limiting the number of vehicles and off-farm helpers/visitors, i.e., "weekend cowboys" and irregular help, should be a standard of all biosecurity programs. Know the origin of all visiting vehicles.

### ANIMAL MANAGEMENT

Record of all programs and procedures is necessary. It is important to be able to verify personnel training programs; source, quality and disposition of all products (animals, feeds, forages, equipment and materials); medical/vaccination procedures and products; and people and equipment movements. In the event of an incursion of disease, a biosecurity program that demonstrates complete records of all parameters of operation and control will be at an advantage for disease control, eradication, release or remuneration. Animal identification is a key component of record keeping and biosecurity.

Never has the old adage "good fences make good neighbors," been more appropriate. Avoiding mixing of animals is necessary to maintain disease control. Unlimited or uncontrolled vehicular, animal and people access presents a major source of exposure. While the pasture based operation will not be like the farrow-to-finish or modern large dairy operations, assuring good perimeter control and identifying designated access routes will markedly reduce the opportunity for exposure to disease.

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Hauling Livestock . . . continued from page 1

risk for injury during transport. Do not overload your trailer. Jamming one more animal on the load increases the risk for injury to the animals and can be hard on your equipment. Table 1 shows BQA guidelines for number of animals and trailer size.

**Table 1.** Recommended maximum number of head for trailers of different lengths for cattle<sup>1</sup>

Trailer Size (ft)	Average Cattle Weight (lbs)							Total Cattle Weight (lbs) <sup>2</sup>
	400	600	800	1000	1200	1400	1600	
14 x 6	16	11	8	6	5	5	4	< 6500
16 x 6	18	12	9	7	6	5	5	< 7400
18 x 6	21	14	10	8	7	6	5	< 8400
22 x 6	25	17	13	10	8	7	6	< 10200
24 x 6	28	18	14	11	9	8	7	< 11100
26 x 6	30	20	15	12	10	9	8	< 12000
30 x 6	35	23	17	14	12	10	9	< 13900
34 x 6	39	26	20	16	13	11	10	< 15700
20 x 7	27	18	13	11	9	8	7	< 10800
24 x 7	32	22	16	13	11	9	8	< 13000
28 x 7	38	25	19	15	13	11	9	< 15100
32 x 7	43	29	22	17	14	12	11	< 17300

<sup>1</sup>This chart represents recommendations for polled and dehorned cattle. Reduce the number of cattle by 5% when hauling horned cattle. During hot and cold conditions, decrease the number of head loaded to prevent additional stress.

You spend a considerable amount of time producing a quality product for consumers. Protect this investment by taking the time to regularly inspect your pickup and trailer to help keep breakdowns and accidents to a minimum. ♦

Biosecurity . . . continued from page 2

Animals added to a herd should be of known status. All animals being purchased should be vaccinated using a protocol compatible with the recipient herd prior to shipping or movement to the new herd. Laboratory testing of the animals to be added should be a standard procedure when adding new animals to a herd.

Isolate all new additions for 15-30 days. All additions to an existing herd should be isolated from the recipient herd prior to mixing. This allows for development of any disease that an animal may have been incubating.

Isolate diseased animals from the remainder of the herd. Diseased animals should be processed with designated equipment! All equipment used in the treatment and handling of diseased animals must be thoroughly cleaned and disinfected after each use.

Vaccination is the first line of defense in protecting food animals from infection to endemic diseases. Develop a vaccination plan through analysis of the nutritional program, animals' condition, type of operation (i.e., feeder, grower, breeder, backyard, etc.), disease history, current disease problems and laboratory testing. Consult regularly with your veterinarian.

Radostits OM, Leslie KE, Fetrow J. Herd Health; Food Animal Production Medicine, 2<sup>nd</sup> Ed. 1995. ♦

Trace Mineral Injections . . . continued from page 2

Some things you need to consider when deciding whether to use a product like Multimin®90 is the status of your animals, past or current grazing situation, and mineral supplementation. In the scenario in Carmen, Idaho, the cows had good trace mineral status, were provided free choice mineral and were grazing irrigated pastures. The cows used by Kansas State were also supplemented free choice mineral but were grazing native range and were known to have a marginal trace mineral status. These differences could explain why there was an increase in performance as a result of the injection for cattle grazing on native range.

Lit Cited

Mundell, L.R., J. R. Jaeger, J.W. Waggoner, J.S. Stevenson, D.M. Grieger, L.A. Pacheco, J.W. Bolte, N.A. Aubel, G.J. Eckerle, M.J. Macek, S.M. Ensley, L.J. Havenga, and K.C. Olson. 2012. Effects of prepartum and postpartum bolus injections of trace minerals on performance of beef cows and calves grazing native range. Prof. Anim. Sci. 28:82-88.

Willmore, C.J., J. B. Hall, and M. E. Drewnoski. 2015. Effect of a trace mineral injection on performance and trace mineral status of beef cows and calves grazing irrigated pasture. (Unpublished). ♦



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### Reduce Your Food Waste

A new survey conducted on 1,000 individuals by the American Chemistry Council found that Americans waste an average of \$640 on food per year. While that alone may sound like a staggering amount, the Council references that this may be a low estimate as the U.S. government estimates that the average U.S. household wastes \$900 per year. With so much food waste occurring, the question becomes – what is contributing to this? Two main culprits that were identified as lending to the spoilage were individuals buying too much food (and therefore unable to consume this food before the food product decayed) and the failure to consume leftovers.

The American Chemistry Council created the survey as a means to educate consumers about the impact that food spoilage and discarding of product is currently having on the environment, yet through the implementation of the survey, they found that 15% of those that completed the survey had no concern of the bearing this has. At the time the survey was administered, 79% of those that were surveyed said that their biggest concern in regards to

wasted food, was the cost that was creating an influence on their wallet. Almost half of the respondents said that they did feel bad about discarding food when worldwide hunger remains. With a lack of awareness in regards to the environmental impact that all of this food waste is creating, the American Chemistry Council is hoping to shed new light on the issue, and it wants to start by highlighting costs – the factor that will likely garner the most attention following the information provided through the survey.

In the survey responses, almost 75% stated that they threw away food once per month, while about 50% said that they complete this task once per week. Since this survey was self-reported, the actual food waste levels may be much higher as most self-reported information typically tends to be more positively reflected than reality. While the American Chemistry Council wished to highlight food waste and to work towards its decrease, it should be noted that this council represents manufacturers of plastic product – notably food-safe bags and containers. Although the purpose to highlight the issue may be motivated, it warrants the need to reflect on the ultimate goal of the topic – working to reduce and eliminate food waste.

If you would like to work on your household’s food waste problem, start



**Plan to participate in the FCS Judging Contest — open to youth and adults! See page 7 for more information!**



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**Reduce Your Food Waste . . . continued from page 9**

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with three simple tips:

1. **Shop at least once per week.** While most of us want to reduce our hectic trips to the crowded grocery store, if you are having definite issues with food waste in your home, the issue could be that you are over-purchasing product that you and your family are not consuming in time. By shopping once per week you can be focusing on smaller quantities and not worrying that you need the trip to stretch through two to three weeks.

2. **Stick to the list.** On these shopping trips you will need to make sure that you are sticking to the items that you have placed on your list. Usually when an individual creates a list while in the home, they are more likely to include items that need replenishing or that they would like to have on hand. Individuals that are adding items to the cart while in the store are more likely to go over budget, purchase too large of quantity and potentially purchase items that will not later be consumed (impulse shop).



3. **Make sure you are not buying multiples of perishable foods.** Sometimes households may have a perishable food that is still unspoiled and while at the store, will purchase more of the same food. These households run into the risk of potentially wasting the food before they have had an opportunity to consume it.

Hopefully trying out these tips will help you start to get on track with the wants and needs of you and your family and help you better gauge what food products they prefer and how much you should be purchasing. Try out these tips, especially with summer fruits and vegetables abundant in our area right now!

Source: [www.americanchemistry.com](http://www.americanchemistry.com) ♦

## Safe Fun in the Sun!

When you flip off the television and head outside to enjoy some time with family and friends, remember to do so safely. Try to stay out of the sun between the hottest parts of the day which is 10:00 a.m. to 4:00 p.m. With temperatures soaring into triple digits, our own overexertion isn't the only thing that we need to watch out for out there. We also need to ensure that as we are enjoying the summer's rays of sunshine, that we are keeping our bodies hydrated. If you are spending a lot of time in or near a pool, lake, creek or other water source – it may be difficult to realize that you can become dehydrated if you are not consuming the proper amount of liquid for your body. Although the recommendation for water consumption per day can vary depending on your source – attempt to drink at least 8 glasses per day. This amount should increase in the summer months and definitely if you are going to be out in the heat. We forget that our bodies need water in order to complete the digestive process, helping to give our bodies energy. When we are out in the sun we lose more water than usual, mostly through sweat. While all liquid can count towards your daily intake, you should start with water. If you are looking to add some flavor to jazz it up – try to incorporate fruit or vegetables that can give it a nice flavor.



While staying hydrated is important, remember these other essentials when out in hot weather:

1. **Stay hydrated!**
2. **Wear Sunscreen** - Utilize those that are labeled 30 SPF (Sun Protection Factor) and above for best effect. Children can sunburn quickly, even when the skies are cloudy, so remember to always lather up their skin for safety. All areas of bare skin should be covered – that includes the tops of ears as well as any place that the hair parts. Check manufacturer's instructions on the sunscreen bottle for recommendations on reapplication.
3. **Put a hat on** - A hat can help protect your head, face, ears and neck. Select those with a wide brim when possible, especially for children.
4. **Protect those Peepers!** Being overexposed to the sun's rays can seriously damage an individual's eyes. The higher the UV protection, the better, especially for youth. Everyone should look for sunglasses with some level of defense, but children should wear sunglasses with a 99%-100% UV protection rate.



If you are packing up for fair – remember these important factors, especially if you are going to be spending more time out in the sun than you are used to. Plan ahead now so that you will have all the items you need. ♦



## Power Went Out?

Another thing to consider this summer is the potential loss of power. These can be more common throughout the summer months and there are times that we may question the safety of our food once the power is back on, and wonder what can be salvaged from our refrigerator or freezers. Below is a great resource from the Partnership for Food Safety Education. If you experience a power outage and have questions on what foods you may or may not be able to rescue, call the Owyhee County Extension Office and ask to speak with Surine, Family and Consumer Sciences Extension Educator.

AFTER  
ONCE THE POWER IS BACK ON ...

WHEN IN DOUBT, THROW IT OUT!

WHAT SHOULD I THROW OUT?



**Check the temperature** inside of your refrigerator and freezer. If they're still at safe temperatures, your food should be fine.



Never taste food to **determine its safety!**

WHAT CAN I KEEP?

The following foods are safe if held above 40 °F for more than 2 hours:

						
Hard cheeses (Cheddar, Colby, Swiss, Parmesan, Provolone, Romano)	Grated Parmesan, Romano, or combination (in can or jar)	Butter or margarine	Opened fruit juices	Opened canned fruits	Jelly, relish, taco sauce, mustard, ketchup, olives, pickles	Worcestershire, soy, barbecue, and Hoisin sauces
						
Peanut butter	Opened vinegar-based dressings	Bread, rolls, cakes, muffins, quick breads, tortillas	Breakfast foods (waffles, pancakes, bagels)	Fruit pies	Fresh mushrooms, herbs, and spices	Uncut raw vegetables and fruit


REFREEZE FOOD THAT STILL CONTAINS ICE CRYSTALS OR IS AT 40°F OR BELOW.

## FCS Judging Contest



Looking to put your Family and Consumer Sciences judging skills to the test? There will be two FREE opportunities, both during 4-H Record Book Interviews, to see how well you know your different FCS topics.

**Thursday, July 23**                      **8:00 a.m. - noon**  
 Armory Exhibit Hall at the fairgrounds in Homedale

**Tuesday, July 28**                      **10:00 a.m. - noon**  
 American Legion Hall in Bruneau

There are several different age groups ranging from Cloverbuds (ages 5-7) to Adult, with prizes available in each of the different divisions. Winners will be announced Friday, August 7 at 7:00

p.m. during the 4-H Awards Ceremony at the Tumbleweed Theatre.







**COMPLETED AND SIGNED COOL AFFIDAVIT/BILL OF SALE FROM THE FOLLOWING:**

**BEEF**

- Piper Colyer (2)
- Catie Decker
- Kasey Derrick
- Emma Eldridge
- Taylor Ann Thomas Fisher
- Beeg Hockenhull
- Reuben Jolley
- Rozin Jolley
- Sage Jolley
- Llee Loucks
- Julia Reeves
- Shailee Rutan (spare)

**SWINE**

- Carter Clay
- Janey Clay
- David Cossel
- Mary Ellen Cossel (2)
- Warren Dalley
- Rianna Kent (2)
- Alexis Loucks
- Emily Loucks
- Krista Mayer (2)
- Tylee McKay

**SHEEP**

- Merced Carter
- Alexa Durrant
- Brody Gaertner
- Seth Gaertner
- Annie Kraupp
- Matthew Riha
- Garrett Carter
- Baylee Davis
- Dakota Kelly
- Jack Kerbs
- Payton kerbs
- Colby Loucks
- Caitlyn Pate
- Makenna Renteria

**GOATS**

- Kaci Carter
- Kaitlyn Butler
- William Haun
- Reagan Hoadley
- Echo Lankford
- McKenna Renteria

**A few notes about COOL/Bills of Sale:**

1. We prefer you use our form so you know exactly the information we need; however, you can staple a handwritten bill of sale to our form — as long as we have all the information (name, address or premise ID, and signature of Seller; and, name, address or premise ID, and signature of Buyer — or parent of buyer; and, of course, Country of Origin).
2. If you have an OCA sponsored steer, there is a box to check on the form regarding when ownership is transferred. Sponsor of the steer can complete the form and send it directly to our office if they prefer.
3. If you KNOW you turned in your form . . . Did you sign it? Is it filled out completely? Is the Seller's complete information on the form? We have several incomplete forms.
4. Please help us get this cleared up prior to Fair! ***We MUST have this on file BEFORE you can weigh in at Fair!***



**Scholarship applications are due to the Extension Office August 1. If you need a form, please contact us.**

**Q: When do I call to see if the Live-stock Sale Checks are ready?**

**A: Never! (at least we hope!)**

Here's how it works:

1. *We begin posting add-on's on Monday after Fair when we move back to the office in Marsing. This usually takes about three days (Yes! There are that many! Last year we had over 1,600 different add-on's).*
2. *After all add-on's are posted, we mail the bills since many of our donors also purchase animals at the fair. We also will mail your thank you lists to you at that time.*
3. *You write all of your donors and your buyer a great thank you note!*
4. *We accept add-on donations (with payment) through the end of August.*
5. *We write checks the first of September.*
6. *Typically we are able to mail the checks by the third week of September. However, as with your accounts, we can't spend more than we have! We mail them the day we have enough money to cover them — we promise!*

**PLEASE be sure to listen and watch when you sell your animal! It is important that YOU, or someone you ask do so, pay attention to who bought your animal! We are busy trying to collect all the money we can from buyers after the sale. They will wait for awhile, but not forever. If they pay on the day of the sale, we don't have to bill them and wait for the payment later. This helps you receive your check sooner!**  
**THANK YOU!**

\*\*\*\*\*  
★  
★  
★  
★  
\*\*\*\*\*  
**The Fair colors are RED, WHITE and BLUE!**  
★  
★  
★  
★  
\*\*\*\*\*



Species	Days on Feed	Maximum at Initial Weigh-In	Minimum at Final Weigh-in	Final Weigh-in	Notes
Beef	150	900 (Suggested 750-850 lbs)	1,100 lbs.	Wednesday, August 5	<ul style="list-style-type: none"> <li>• Hoof trimming available July 7 at 9:00 a.m. at the fairgrounds for \$25 per head. Contact Kelly at 337-4575 to reserve a spot.</li> <li>• Prohibited Feed Affidavits will be available for each of those with beef projects to sign at weigh in at Fair. Be sure to sign yours!</li> <li>• Please review reminders for ALL LIVESTOCK, below.</li> </ul>
Swine	114	85 (Suggested 65-80 lbs)	230 lbs.	Wednesday, August 5	<ul style="list-style-type: none"> <li>• Please review reminders for ALL LIVESTOCK, below.</li> </ul>
Sheep	75	90 (Suggested 75-85 lbs)	110 lbs.	* Wednesday, August 5	<ul style="list-style-type: none"> <li>• Due to the fact the goat show is first, all goats will weigh in BEFORE any sheep *</li> <li>• No collars or leads may be worn by sheep or goats on the scale.</li> <li>• Scrapies tags are required for all ewes and does.</li> <li>• All Market Sheep must be slick shorn within 7 days prior to final weigh-in.</li> <li>• Please review reminders for ALL LIVESTOCK, below.</li> </ul>
Goats	75	Born after Jan. 1  and must have ADG of .3 at final weigh-in	65 lbs.	* Wednesday, August 5	<ul style="list-style-type: none"> <li>• Due to the fact their show is first, all goats will weigh in BEFORE any sheep *</li> <li>• No collars or leads may be worn by sheep or goats on the scale.</li> <li>• Scrapies tags are required for all ewes and does.</li> <li>• All Market Sheep must be slick shorn within 7 days prior to final weigh-in.</li> <li>• Please review reminders for ALL LIVESTOCK, below.</li> </ul>

**GENERAL LIVESTOCK REMINDERS**

Fair entries are REQUIRED and opened on **June 15**. They will close on **July 15 at midnight**. No exceptions.

The Livestock Unloading Map is available to view and/or print on your family page at 4honline.com.

Early Arrival. If you need to bring your animal to the fairgrounds at a time other than during the posted animal check-in hours, contact your Superintendent **IN ADVANCE** of your arrival at the fairgrounds to see if arrangements can be made. Please do not just show up and then be unable to find your Superintendent.

Underweight Animals. Those living a great distance from the fairgrounds may keep their underweight animal at the fairgrounds as long as they are removed no later than Saturday night. **NO underweight animals can be on the fairgrounds Sunday morning** when sale animals are sorted for delivery to packers. ALL animals must be checked out with your Superintendent.

Livestock Sale Buyers. Have you contacted a buyer for your animal?!

Fair Book. Please review the schedules and rules in the fair book. If you have any questions, please ask!



JULY				
	6	M	7:00 p.m.	Owyhee County 4-H Horse Leaders (OCHL) meeting (Extension Office)
	7	T	9:00 a.m.	Steer Hoof Trimming at the fairgrounds (see page 12 for more info)
	15			FAIR ENTRIES (online entries are free) CLOSE AT MIDNIGHT. PAPER ENTRIES (cost is \$25 per child) ARE DUE BY 5:00 p.m.
	17	F		Make-up 4H Record Book Interview Day. Schedule times with Sarah. ALL make-up interviews must be done prior to Record Book Evaluation Days. NO makeup interviews will be done at Fair.
	21	T	8:00 a.m.—noon	4H Record Book Interview Evaluations (Armory at the fairgrounds in Homedale)
	22	W	4:30 p.m.	4H Horse Record Book Interviews (American Legion Hall in Marsing)
	23	Th	10:00 a.m.—noon	4H Record book Interview Evaluations (Bruneau American Legion Hall)
	25	S		Owyhee Cattlemen's Association Summer Meeting in Silver City (see page 5)
	27	M	6:30 p.m.	Style Review Clinic and Practice (Extension Office)
AUGUST				
	1	S		Scholarship applications DUE to the Extension Office
	17	M		Deadline to let Sarah know so you can get tickets for WIF if you are participating in the Super Round Robin, District Oral Presentations, and District Style Revue
	21	F		District Oral Presentations — call Canyon County, 459-6003, to set up a time (more info below)
	22	S		District Style Revue (more info coming soon)
SEPTEMBER				
	15-18			Lost Rivers Grazing Academy in Salmon
				Fair Wrap-up meeting for Leaders, Advisors and Superintendents

Have you signed up to work in the 4-H FOOD BOOTH?

From funds generated there this year we sent youth to 4-H camp, Teen Conference, KYG, Natural Resource Camp, Swine Camp and a Goat Clinic.



No halters or lead ropes on Sheep or Goats on the scale. Due to the fact the Goat Show is first, all Goats will weigh in first, then Sheep.

Plan to participate in the FCS Judging Contest during Record Book Interview Evaluations at Homedale and Bruneau! See page 7 for more information!

\*\*\*\*\*  
 ★ FAIR ENTRIES CLOSE AT MIDNIGHT ON JULY 15. If you complete and submit your entries and type in "YES" and receive your receipt, your entries have been received — even if you do not receive a confirmation email (they are having trouble with some of the email providers receiving the generated email receipts). Once you type "YES" and see your receipt, we have received your entries.  
 \*\*\*\*\*

**Owyhee County**

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Check out the new Owyhee Cattlemen's Association website at [owyheecattlemen.com](http://owyheecattlemen.com). We'd appreciate your input.

**Do you have questions about your garden or lawn?** On Thursdays, 1:00-4:00 p.m. our Master Gardener, Sarah Perkins, will be available to review and diagnose issues you may be experiencing. Stop by the Extension Office during these hours and bring samples — that is always helpful!



*This newsletter is provided as a public service. If you do not have an interest in receiving the Owyhee County Extension Newsletter in the future, please contact the Extension Office and we will remove your name from our mailing list. Likewise, if you know of someone who would like to receive the newsletter, please let us know at [owyhee@uidaho.edu](mailto:owyhee@uidaho.edu) or 208-896-4104. Past editions of the newsletter are available on our website at [extension.uidaho.edu/owyhee](http://extension.uidaho.edu/owyhee)*

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