

Cattlemen's Corner Beef Newsletter



Owyhee
County

University of Idaho
Extension

January, 2016

Colostrum

K. Scott Jensen, Extension Educator, Owyhee County

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Colostrum plays an important role in the ability of a newborn calf to ward off infectious disease. Colostrum from the dam contains protective antibodies that are absorbed into the bloodstream along with other immune cells that are absorbed in the lymph nodes. Calves that do not receive adequate amounts of colostrum are much more susceptible to disease.

Veterinary researchers believe that non-antibody immune cells found in colostrum are important in the complete development of a calf's immune system. Calves that do not receive adequate amounts of these immune cells are more susceptible to disease throughout their lifetime than calves that receive adequate amounts of these immune system stimulating cells.

The calf's ability to absorb antibodies from colostrum begins to diminish following parturition. Antibody absorption rates decline significantly by 12 hours after birth. Calves should receive at least 2-3 quarts of colostrum during this time to receive adequate protection. Fortunately, this occurs naturally as long as calves get up and nurse shortly after birth.

When circumstances arise that prevent a calf from receiving colostrum from its dam, colostrum from another cow can be substituted. This colostrum should have been collected within 12-24 hours of calving. It is best if used fresh. It can be frozen in quart sized containers for future use. Frozen colostrum should be thawed in warm water until it reaches 104°F. Colostrum should not be thawed in boiling water as exposure to high temperatures can destroy the protein antibodies.

If colostrum from another cow is unavailable, colostrum powders can be used. Care should be taken to review the antibody immunoglobulin concentration contained in the package. The highest concentration available is 50 grams of immunoglobulin. A calf should receive 150-250 grams which requires the calf to consume 3 to 5 bags of the best products. This can be a challenge as each bag is reconstituted to 1 quart.

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Saturday, February 13

Winter Beef School and
OCA
Winter
meeting

Community
Hall in
Oreana



2016 AI School

February 23-26

The school will be held at the Extension Office and local dairies. If you would like to register or receive more information, please contact Scott at 896-4104 or scottj@uidaho.edu



In Search of Quality

*J. Benton Glaze, Jr., PhD, Extension Beef Cattle Specialist
Department of Animal and Veterinary Science, University of Idaho*

In 1916, the U.S. Standards for Grades of Carcass Beef were formulated as a basis for uniformly reporting the dressed beef markets according to grades. Early on, these standards were used to select beef for the U.S. Armed Forces during World War I, and shortly thereafter were included in the beef purchase specifications of various commercial entities (restaurants, hotels, hospitals, etc.).

The current dual grading system that allows for the identification of differences in quality (USDA Quality grades) and cutability (USDA Yield grades) was implemented in 1965. Through the years, grades of carcass beef have been changed, adjusted, readjusted, and renamed to more accurately and consistently describe the types of carcasses that are marketed and connect physical carcass traits with actual carcass quality and yield. In 1997, following some changes to improve the uniformity and consistency of the USDA Choice and Select grades, the current grading standards were put in place.

USDA Quality grades indicate the expected palatability [eating quality (i.e. tenderness, juiciness, and flavor)] of the meat from a carcass and are determined by carcass marbling (flecks of intramuscular fat) and carcass maturity. There are eight USDA quality grades: Prime, Choice, Select, Standard, Commercial, Utility, Cutter, and Canner. The top four grades (Prime, Choice, Select, and Standard) are reserved for younger cattle (less than 42 months of age) and the other four grades are used for older cattle (greater than 42 months of age). Generally, increases in marbling result in better quality grades.

USDA Yield grades indicate the yield of boneless, closely-trimmed, retail cuts from the major wholesale cuts (round, loin, rib, and chuck). Yield grades are influenced by the external fat on the carcass, the kidney, pelvic and heart fat, the carcass loin eye area, and the hot carcass weight. USDA Yield grades range from 1 (lean and heavy muscled) to 5 (fat and lightly muscled).

There is no question that beef quality is important to beef consumers and beef end users. Results from a Texas Tech University taste panel study (O'Quinn et al., 2012) showed that approximately 47% of the panel participants normally purchased steaks and roasts that graded either Prime or Choice. In recent years, WalMart and other retailers have begun to place higher quality (USDA Choice) beef in their retail counters. With retailers implementing this change and established branded beef programs such as Certified Angus Beef® seeking to source higher quality cattle, the increased demand for higher quality beef has resulted in some pressure on the beef industry

to produce. So, where does the beef industry stand in producing quality beef and beef products for its consumers?

In 1991, the National Beef Quality Audit (NBQA) was initiated to provide baseline figures for beef product quality and provide targets (in terms of quality) the beef industry would strive to reach. Since 1991, a quality audit has been conducted approximately every five years to assess how the beef industry is doing in delivering quality beef and beef products to consumers. The 2005 NBQA indicated that the beef industry needed the following mix of quality carcasses to meet the needs of beef end users: 7% Prime, 29% Top Choice, 33% Low Choice, 31% Select and 0% Standard. However, the results of the 2005 NBQA showed the industry producing the following mix of carcasses: 4% Prime, 19% Top Choice, 35% Low Choice, 36% Select and 6% Standard. These results show the beef industry is lacking in terms of producing top quality carcasses. Similarly, preliminary results from the 2011 NBQA showed an industry need of 5% Prime carcasses and 31% Top Choice carcasses. The actual production was expected to be 2% and 20% for Prime and Top Choice, respectively.

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In Search of Quality . . . continued from page 2

Producing more superior cattle gets more difficult each year as the bar is raised and demands shift. However, it seems that some improvements have been made. It was recently reported (CAB, 2015) that average cattle today (2015) graded 5% Prime and 69% Choice compared to cattle in 2010 that graded less than 5% Prime and 62% Choice.

It seems clear that beef consumers want quality beef and beef products and the industry has room to produce a larger percentage of higher quality cattle. Generally, as beef producers quest for quality, they should evaluate their selection strategies to ensure their cattle have the genetic ability to reach the operation's targets and market objectives. These selection strategies should be balanced to allow the improvement or optimization of multiple traits. Producers should also evaluate their management practices and implement those that allow their cattle to reach their genetic potential. ♦

Colostrum . . . continued from page 1

Colostrum can be fed from a bottle if the calf will suck or from an esophageal (tube) feeder if it will not. If a tube feeder is used, care should be taken to ensure that the feeder is inserted into the esophagus and not the trachea.

When bottles or tube feeders are used, be sure they are clean and in good condition. Colostrum/milk should be pre-warmed to the calf's body temperature.

For additional information, refer to the Cattle Producer's Handbook, fact sheet 644 (Feeding Colostrum to a Calf). If you do not have one, contact your local Extension office. ♦

Learning Lessons from our Ranch Animals

Rikki Ruiz, Extension Educator, Gem County

The New Year always makes me reflect, stop and think about life and look at all the blessings that are happening. Our world is constantly changing and with that comes many emotions. Living in the Agriculture industry is tough, scary, uncertain, and also very amazing. I feel very blessed to get to live and work with Agriculture advocates and enthusiasts. The ranchers are the kind of people who take pride in the land and consider their animal is part of their family. In my experience, I believe that the ranch and the animals teach us much about life and help instill values in our children. Our dogs and horses are usually our best friends and are treated with respect and love.

Most of us tell our utmost secrets to our dogs, horses and cows. We build a relationship with these animals that most don't understand. They know us, we know them. They become our kids' best friends and our own loyal, hardworking hands. They aim to please and love us even on our bad days.

The combination of dogs, horses and cows on a ranch can teach us all very good life lessons. In our dogs we see and feel loyalty and faithfulness. Our dogs let us know the importance of having a good, positive attitude and the willingness to serve others. As we saddle up for a long day's work, our horses guide us through patience and the principles of give and take. Our horses help us to understand critical thinking and trying different methods to achieve results. They show us how big their heart is and, in turn, make our hearts more full.

Our cows teach us how to profit, how to care for a valuable asset, and how to work toward a goal. Raising cattle can instill skills in organization, husbandry, and networking. The ranch teaches us a strong work ethic and the economics

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The Cattle Producer's Handbook

How long have you been considered a rancher? Or is the politically correct term Livestock Resource Procurer? When was the last time that you took the time to reeducate yourself on the updated techniques of your profession? Are you still using the same tools and equipment that was left in the barn from the previous owner, or better yet, your great grandfather? Years ago I found a book at my grandparents house that was a medical reference book for both animals and humans. In the same book! Keep in mind that it was published in 1902, but I'm guessing that you may find a similar book tucked away somewhere in your house too. This book was great fun to look through, but I doubt I will use it as an everyday reference book for ailments of cattle or my children.

There is a handbook, however, that was created by professionals from over 10 different western universities that would be a better reference book for your job as a bovine caregiver. It's titled the Cattle Producer's Handbook, but is often referred to as the "yellow book". The best thing about this handbook is that it is updated yearly. So as the industry changes, so do the recommendations in this book. This book is over 900 pages and can be purchased as a large printed binder or as a usb jump drive. The chapters include:

- Quality Assurance
- Nutrition
- Reproduction
- Range and Pasture
- Animal Health
- Management
- Genetics
- Drought and other Natural Disasters

I really doubt that I can find much information on genetics in that pretty leather bound book of my grandma's. And while that old book still considers germs a theory, The Cattle Producer's Handbook treats germs more as a fact.

I understand how difficult it can be to keep up with the latest research and techniques of your trade. And I wouldn't recommend any extra work for you if it wasn't truly relevant and useful to you. You can download a free excerpt from the yellow book at this website <http://web.cals.uidaho.edu/cattlehandbook/> or better yet, order yourself a copy. ♦

Lessons . . . continued from page 3

of running a business. Not everyone gets this training in life.

Living on the ranch we learn that motivation is a valuable trait. Ranchers get up with the sun and work way past sundown, each with a desire and inspiration to make their ranch succeed. Success is a result of hours of hard work and practice.

Our ranch and our animals teach us about being a part of a team. From the ranch we learn that failure only happens if no lesson is learned. Life is a never ending journey of ups and downs. As usual in the agriculture industry, one minute your up and the next your down. The bottom line is not to only focus on the end result, but remember to enjoy the journey. If you forget to stop and smell the grass around you, you miss out on much of the good it has to offer.

As a rancher, you live with the stress of each day, but try to remember all the amazing opportunities too. With this New Year, take pride in your Agriculture passion and continue to learn those values from your ranch and animals. Stop and take time to reflect and smile about all you're blessed with. ♦



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Are you wondering about the safety of canning your homemade soup?

Canning soup at home is an excellent way to preserve your vegetables with or without small portions of meats or seafood. The key to canning a safe, high quality soup is to follow directions provided by a reliable science-based source like USDA or partners in the Cooperative Extension System.

Vegetable-based soups are usually mixtures of low-acid ingredients and they need to be pressure canned by a process that has been developed by research methods known to control for botulism food poisoning; we will not recommend



any way to can vegetable or vegetable-meat soups in a boiling water canner. Botulism is a potentially fatal foodborne disease. Spores of the organism (*Clostridium botulinum*) that causes botulism can survive normal cooking temperatures and times. The extra heat in pressure canning is needed to actually destroy the spores so when the closed jar sits at room temperature in storage, the spores will not grow out to cells that then produce the deadly botulin toxin. The conditions in the sealed jar at room temperature are favorable for this organism to cause problems (moist, low in acid with a pH above 4.6 and very low in oxygen).

There is only one version of pressure canning directions for home canned soups available from USDA and on this website. Consumers should follow these directions exactly: http://www.uga.edu/nchfp/how/can_04/soups.html. If additional ingredients or thickening is desired, the soup should be

canned as described and those variations should be made when the jar is opened for serving.

The USDA procedure is not an exact recipe; it allows you to have some choice of vegetables, dried beans or peas, meat, poultry, or seafood. It does NOT allow you to include noodles or other pasta, rice, flour, cream, milk or other thickening or dairy ingredients.

If dried beans or peas are used, they must first be fully rehydrated (for each cup of dried beans or peas add 3 cups of water, boil 2 minutes, remove from heat, soak 1 hour, heat to boiling, drain).

Each vegetable should be selected, washed, prepared and cooked as you would for canning a 'hot pack' according to USDA directions. (On our website, look under "How Do I...Can...Vegetables" or "How Do I...Can...Tomatoes": http://www.uga.edu/nchfp/how/can_home.html.) If there is not a separate canning recommendation for a vegetable, do not include it.

Meats recommended for canning should be covered with water and cooked until tender, then cooled and the bones removed. Next, all the prepared ingredients should be cooked together with hot water, broth or tomatoes, to boiling, and boiled for 5 minutes. Salt can be

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The year is yours. What will you do with it?



Cybercrime and You

What can you do to protect yourself and reduce your risks of becoming a victim? First, remember that it is another myth to think that only certain types of cybercrimes occur during specific times of the year. You are vulnerable to all types, all of the time. You need to be ever vigilant and consistently take steps to protect yourself.

Your financial information should always be carefully secured and protected against unauthorized viewing and access. The methods you use to protect the devices that store your files depends on the computer hardware and software that you use. You should:

1. Enable your operating system's firewall as the first step to put a barrier between your computer and the Internet;
2. Update your operating system, security software, applications, web browser and plug-ins to incorporate the most recent vendor releases;
3. Install software updates as soon as they are offered or allow automatic updates on all computers and devices to help to ensure security (and regularly verify that updates have installed with a third party tool, like Browser check at: <http://browsercheck.qualys.com>);
4. Have antivirus or spyware protection software installed and update it regularly; and,
5. Never access personal or financial information over public or unencrypted wireless networks.

Passwords. One very important step to take is to always use long, strong passwords to protect your online accounts, electronic files, and mobile devices. A variety of sources recommend that for maximum strength, a password should have at least 14 characters containing at least one of each of the following types of characters: an uppercase letter, a lowercase letter, a number, and a special character. As added security, most experts recommend that passwords not contain references to your personal information (your username, real name, company name); no dictionary or complete words (English or foreign); that each password be unique; and that all passwords be significantly different from previous passwords. The most important things to remember are that longer is better and every site should have a unique password.

How can you remember such long passwords? Some experts suggest that you use the

title or lyric to a favorite song. Can you decipher the password above? It represents the song title for "Money, Money, Money," released as a single by ABBA on November 1, 1976. Last, you should change your passwords regularly (every 45 to 90 days) and never keep your passwords written down near your computer or mobile storage devices.

You need to take steps to securely dispose of stored information when you no longer are going to use a computer, external disks, USB flash drives, or other devices. Hard drives and other disposable computer equipment may contain saved information, even if that information has been "deleted." Run utilities and/or physically destroy the hard drive or other external storage to ensure they are clear of sensitive, private or personal information.

Social networking. Sites like Facebook, Twitter, and others are a great way to stay connected to family and friends, but be careful how much personal information you post. Social networking sites have the equivalent of email scams. Some sites allow users to hide the URL when posting a link, forcing



you to click on it before knowing if it is legitimate. Cybercriminals will create a fraudulent profile to impersonate you or an official organization to try to trick you into divulging personal information. In many cases, criminals don't even have to trick you; all the information they need to steal your identity, access your data, or stalk you can be collected from your posts and those of your friends. Carefully set your privacy and security settings and limit the amount of personal information you provide.

Source: School of Family and Consumer Sciences, The Communicator 2015. Center for Internet Security with the Multi-State Information Sharing & Analysis Center (MS-ISAC), <http://www.cisecurity.org>. ♦

Safely Canning Your Homemade Soups . . . continued from page 5

added to taste, if desired. Do not fully cook the soup before filling jars; the canning process completes the cooking at the same time it eliminates harmful microorganisms.

A very important step in these procedures is that jars should only be filled halfway with the mixture of solids. The rest of the jar is filled with the hot liquid leaving 1-inch headspace.

Process the jars in a pressure canner according to instructions in the table relevant to your altitude, pressure canner type and jar size.

Source: *National Center for Home Food Preservation*, February 19, 2015 ♦



The Scale Versus the Scan in Determining Body Fat

Most people dread stepping on the bathroom scale. The number tells them if they've maintained, gained, or lost weight. But a change in weight doesn't tell if you have added or lost fat or muscle. Similarly, a person's Body Mass Index (BMI), which is calculated using height and weight, is used to determine if someone is normal weight, overweight, or obese. However, researchers have found that some women with normal BMI have significant excess fat and some classified as overweight have normal fat levels.



An alternative to the scale and BMI is the whole body scan, called the Dual-Energy X-ray Absorptiometry, or DEXA for short. In the past, the DEXA has been used to measure bone density. Now it can also measure body composition.

It provides information on the mass of your bones, fat, and lean tissue (organs and muscle) and per-cent body fat. It also displays very detailed information on the amount of fat and lean tissue in each body part, e.g. the right arm or left leg. This would be helpful for athletes to see if an injured limb is regaining muscle.

Someone who is trying to lose weight by following a low calorie diet and incorporating aerobic activity and strength training could use the DEXA to determine if they are losing fat and gaining muscle. It is recommended that individuals get the scans between three months and two years apart to measure progress.

There are some downsides to using the DEXA. The first is that it costs between \$45 and \$350, and it usually isn't covered by insurance. The second downside is that DEXA is subject to various sources of errors. Different DEXA machines from different manufacturers give inconsistent results. Researchers recommend using the same model of machine when comparing scans.

Source: <http://www.wsj.com/articles/too-much-fat-try-a-whole-body-scan-1439828879>.

Keywords: body fat, scans, BMI. ♦

Financial Management for YOU!

Tuesday, February 2, 6-7 PM
Homedale Public Library
125 W Owyhee Ave, Homedale
Cost: Free!
(Donations to the Homedale Public Library to use for future programming are appreciated.)



Are you having trouble controlling your finances? Are holiday bills coming due and you want to cut down unnecessary spending? Or do you want your financial records in order in case an emergency occurs? Then this class is for you!

Learn about tracking expenses, developing a budget, saving and preparing for emergencies. Resources and take-home materials will be provided.

Pre-registration is required and space limited, so register today by contacting the Homedale Public Library, 208-337-4228 or the Owyhee County Extension Office, 208-896-4104. **Register by Monday, February 1.**

Healthy Modern Life Skills

(A cooking project that will be prepared and completed during the class for the Owyhee County Fair)

Who: 10-14 year-olds

What: Want to learn the basics of cooking? Looking for fun, New, tips, tricks and foods to try out in the kitchen? Then this is the Friday activity for you! Each Friday a new food group will be introduced along with recipes that can be made for snack, breakfast, lunch, dinner and dessert! Recipes will be full of new ideas and simplicity to include in your meals each week.



When: Fridays, February 26 - March 18: 11:00 am - 2:00 pm

Where: Owyhee County Extension Office

Cost: \$10 (fee pays for food used for snack and meal activities made throughout the project).

Deadline to register: Friday, February 19. There is limited space in this project, so sign up to save your spot today! Call the Owyhee County Extension Office at 208-896-4104. ♦

Owyhee County 4-H

January - February, 2016

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Are you interested in becoming a certified 4-H Shooting Sports leader? There will be trainings on March 12, in Jerome for pistol/handgun, and in Twin Falls, on the same day, for shotgun.

If you would like to participate, we have scholarships available. Contact Georgia, or check out the information on our website.



Get Ready!

The Owyhee Outlaws 4-H Club is hosting a Dog Clinic. If you are enrolled in a 4-H dog project, you will receive information when it is available, or watch our website for more details — coming soon!

New Foods Curriculum

We will be introducing new Foods curriculum this year. If you plan to do a Foods project, please contact the Extension Office and we will provide you with the new materials.

As with any project changes, please let us know what you think. We really appreciate your feedback. Thank you!

BOUNDARY EXCEPTION FORMS are DUE to the Fair Board February 1.



Sports Fishing

- March 21-24, 2:00-5:00 p.m. at Marsing Island Park
- March 31 and April 1, 10:00 am - 4:00 pm at CJ Strike (lunch will be provided)

Learn the basics of fishing (how to tie fishing knots; proper casting techniques; tie a bobber and bottom fishing rigs; and, proper handling and cleaning your fish), with an introduction to bow fishing. Cost is \$10

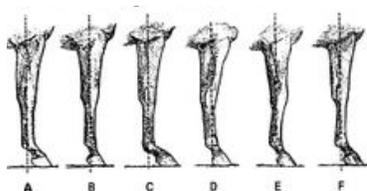
Babysitting 101

- March 21-24, 9:00 am - noon at the Extension Office in Marsing
- March 29-30, 9:00 am - 4:00 pm in Grand View (location TBD)

Learn the basics of babysitting (how to prepare nutritional snacks and plan meals; know what to do in an emergency situation and have a plan; babysitting as a business — create financial plans; learn first aid and CPR techniques).

Cost is \$10

So that we can be sure to have enough supplies, **please call to PRE-REGISTER by May 10.** You can stop by the Extension Office, mail payment, or pay the first day of the camp.



HORSE JUDGING. The 2016 Multi-County Horse Judging Contest will be held Saturday, February 27 at the Canyon County Fair Building (111 22nd Avenue, Caldwell). Check-in time is 8:00-8:45 am, and the contest begins at 9:00 am. All 4-H participants must be enrolled and paid for the current 4-H year in order to participate. Cost is \$12 and includes lunch. Register and pay judging fee to Owyhee County Extension by February 15. Thanks to Pony Express 4-H for providing Horse Judging Practice Sessions on January 22, 29, February 5, 12, 19 and 26, 5:30-6:30 pm at the Extension Office. Members of ALL Owyhee County 4-H clubs are welcome!



The Fair colors are earth tones (brown, yellow, orange, tan, etc.)

NEW CLASS AT FAIR. There will be a 4-H and FFA Swine Breeding class at the Fair this year.



 Our clubs are off and running — preparing for another great year of Owyhee County 4-H! **Two very important REMINDERS** regarding the new 4-H year:

- ◇ **LEADER MEETING** on Monday, February 22. New Leader Training at 6:00 pm, and ALL leaders meet at 7:00 pm at the Extension Office. Attendance is required. Contact Georgia, in advance, if you are unable to attend.
- ◇ **WEBSITE.** Yes! We actually now have a website we can update and edit! Check it out at: <http://owyheecounty.net/extension>

Thank you Owyhee County for letting us be a part of your web site! If you are looking for schedules, forms and information regarding 4-H and FFA events and the Fair, this is the place to go. There isn't enough room in the newsletter to print the full information about each event, so we are posting the fliers and registration forms on our site. As always, if you don't have access to a printer we would be happy to mail information to you. If you have any comments or suggestions about the website, please let us know.



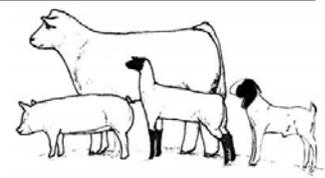
2016 Owyhee County 4-H & FFA Market Livestock Weigh-in



Species	Days on Feed	Maximum at Initial Weigh-In	Minimum at Final Weigh-in	Weigh-in Dates and Location	Final Weigh-in
BEEF	158	900 (Suggested 750-850 lbs)	1,100 lbs.	Saturday, March 5 Times and locations not yet confirmed. Typically, Homedale, Oreana and Jordan Valley.	Wednesday, August 10
SWINE	121	85 (Suggested 65-80 lbs)	230 lbs.	Monday, April 11 Times and locations not yet confirmed. Typically, Homedale, Rimrock, Marsing and Jordan Valley. <i>[NOTE: The decision on whether Owyhee County will hold an initial swine weigh-in this year will be made in March based upon the recommendation of the State Veterinarian.]</i>	Wednesday, August 10
SHEEP <i>(see notes, below)</i>	82	90 (Suggested 75-85 lbs)	110 lbs.	Friday, May 20 Times and locations not yet confirmed. Typically, Homedale, Rimrock and Jordan Valley.	Wednesday, August 10
GOATS <i>(see notes, below)</i>	82	Born after Jan. 1 and must have ADG of .3 at final weigh-in	65 lbs.	Friday, May 20 Times and locations not yet confirmed. Typically, Homedale, Rimrock and Jordan Valley.	Wednesday, August 10

Please carefully review the complete Fair, Exhibitor and Sale rules each year. Contact the Owyhee County Extension Office at owyhee@uidaho.edu or 896-4104 if you have any questions.

Revised: 11-9-2015





ENROLLMENT opened October 1 at idaho.4honline.com for 2015-16. Could you please help us by doing three things:

1. Take a moment if you are re-enrolling to **REVIEW AND UPDATE YOUR INFORMATION**. We have been using 4honline for several years now and some of your initial information may have changed. Have you moved? Canceled your land line? Changed emergency contacts or email?
2. The projects you took in 2014-15 will “roll over”. **ONLY LIST YOUR PROJECTS YOU ARE TAKING IN 2015-16.** Any projects from previous years that “roll over” and you are not taking this year should be deleted. They do not “go away”. They are included in your history file. We use this current year information to not only keep you informed of dates and deadlines, but we use the counts to order eartags; line up judges for Oral Presentations, Record Book Interviews, and Fair; order awards, etc. All this has to be done prior to Fair entries, so your help in keeping this information as accurate as possible is greatly appreciated — and will save money as we continue to try to keep your 4-H and Fair costs down.
3. **Pay your dues TO YOUR LEADER** and they will pay us. That way we can review club enrollment with each leader and resolve any enrollment issues if there are any.

If you are changing from one 4-H club to another, or from 4-H to FFA, don't forget to add the new club or chapter and “link” the projects you will be taking to that club. Remember, if you are changing from 4-H to FFA, you don't need to start over. You just need to change your “club” — it's as simple as that!

If you forgot your password but know your email, just click on “I forgot my password” **ONLY ONCE** and a new password will be sent to your email. If you forgot your password **and** your email, contact the Extension Office and we can help you with that. Please remember that the Firefox browser works best when using 4honline which no longer works accurately and secure with Internet Explorer.

If you have any questions about or problems with your enrollment, please contact the Extension Office.

If you are interested in finding out about the following programs, more information and applications are available on our web-site or contact us and we can mail it to you:

- **Treasure Valley Dairy Heifer Replacement Program**
- **Owyhee Cattlemen's Heifer Replacement Program**

If you have questions, contact Scott.

Don't forget the upcoming **Small Animal Educational Carnival** on Saturday, February 6, 9:30 am - noon at the Small Animal Barn at Expo Idaho (use the Hawks Stadium entrance). More information is on our website.

Open to all 4-H and FFA members, parents, leaders and advisors, April 2, Fitting and Showing Clinic sponsored by the UI Block and Bridle Club in Moscow. Clinic includes speakers from the beef, swine and sheep industries; and a livestock judging contest. Cost is \$25. This includes registration, lunch and a 2016 clinic ball cap. Forms and more info will be coming soon.

4-H and FFA youth are invited to attend the **7th Annual Soil Health Symposium**, February 18, 8:00 am - 4:00 pm. Learn first-hand from leading researchers, farmers and ranchers. The theme this year is “Tools to Turn a Profit.” Learn the latest on improving crop and livestock production through sustainable agriculture.

The event is hosted by the Payette, Malheur and Adams Soil and Water Conservation Districts, Natural Resources Conservation Service, University of Idaho - Canyon County Extension and Oregon State University.

For more information, visit www.payetteswcd.org.



Check out the web site for dates and registration information:

<http://cascadelake4hcamp.com>



ATTENTION LEADERS! If you are a returning leader and have not yet completed the screening process with Verified Volunteers, please contact Georgia and she will send you another email “invitation” so you can complete your enrollment.





JANUARY			
22, 29	F	5:30-6:30 pm	Horse Judging Practice (Extension Office). All horse project members are welcome!
FEBRUARY			
1	M	7:00 pm	Owyhee County Horse Leaders (OCHL) meeting at the Extension Office
1	M		Boundary Exception Petitions DUE to Fair Board
4	Th	7:00 pm	Owyhee County Fair Board (Extension Office)
5,12,19,26	F	5:30-6:30 pm	Horse Judging Practice (Extension Office). All horse project members are welcome!
10	W	3:00 pm	Owyhee Watershed Council (Extension Office)
13	S	☞	Beef School and Owyhee Cattlemen's Association Winter Meeting (Oreana Community Hall)
13-15			4-H Know Your Government (Boise)
22	M		6:00 p.m. New Leader Training; 7:00 p.m. ALL Leaders
23-26	T-F		AI School (Extension Office and local dairies)
26	F	9:00 a.m. - noon	Healthy Modern Life Skills Project (Extension Office)
27	S		County Horse Judging (Canyon County Fairgrounds, Caldwell)
MARCH			
1	T		4-H and FFA enrollment deadline
3	Th		Owyhee County Fair Board (Extension Office)
4,11,18	F	9:00 a.m. - noon	Healthy Modern Life Skills Project (Extension Office)
5	S		4-H and FFA Beef Weigh-in
7	M	7:00 pm	Owyhee County Horse Leaders (OCHL) meeting at the Extension Office
9	W	3:00 pm	Owyhee Watershed Council (Extension Office)
12	S		4-H and FFA Beef Field Day
21-24	M-Th		4-H Spring Break Camps: Babysitting 101 (Extension Office) 9:00 am - noon; and, Sport Fishing (Marsing Island Park) 2:00-5:00 p.m.
29-30	T-W	9:00 am - noon	4-H Spring Break Camp: Babysitting 101 (Grand View — location TBD)
31	Th	10:00 am - 4:00 pm	4-H Spring Break Camp: Sport Fishing (CJ Strike)
APRIL			
1	F	10:00 am - 4:00 pm	4-H Spring Break Camp: Sport Fishing (CJ Strike)
4	M	7:00 pm	Owyhee County Horse Leaders (OCHL) meeting at the Extension Office
7	Th		Owyhee County Fair Board (Extension Office)
11			4-H and FFA Swine Weigh-in
19			Idaho Range Livestock Symposium (Marsing)
MAY			
2	M	7:00 pm	Owyhee County Horse Leaders (OCHL) meeting at the Extension Office
20	F		4-H and FFA Sheep and Goat Weigh-in
AUGUST			
8-9	M-T		Owyhee County Fair 4-H Horse Show (Homedale)
10-13	W-S		Owyhee County Fair (Homedale)
13	S		Owyhee County Junior Livestock Sale (Homedale)



Owyhee

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WE ARE NO LONGER UNDER CONSTRUCTION!

Check out our new website at <http://owyheecounty.net/extension>

We still have a few things to add and finalize, but just about all of the forms, calendar of upcoming events and information you need is there. Please let us know if there is anything you would like for us to include, or if you have questions.

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 or 208-896-4104. Past editions of the newsletter are available on our website.

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