



Cattlemen's Corner Beef Newsletter

Owyhee County

University of Idaho
Extension

March - April, 2016

Preserving Vaccine Integrity

Dr. Jim England, University of Idaho Caine Veterinary Teaching Center
K. Scott Jensen, Extension Educator, Owyhee County

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Vaccine manufacturers are required to produce vaccines that are Potent, Safe, Pure and Efficacious (PSPE). Once the vaccine leaves the control of the company, it travels an onerous path prior to being administered to the animal. The most potentially damaging obstacle to maintaining the PSPE of a vaccine is TEMPERATURE. In spite of the warnings on labels and bottles, this continues to be an issue in the beef industry.

Vaccines come in two basic forms, live and killed. Temperature extremes will affect both.

“Live” products include the modified live or chemically altered virus vaccines and bacterial products. These products are the most stable IN THE DRIED OR LYOPHILIZED STATE. Stability studies on human viral and bacterial vaccines have shown that most are stable for 1-3 years at room temperature (62°F - 89°F) and for upwards of 5 years at refrigerator temperature (35°F - 45°F) in the dried or lyophilized state. Freezing of dried products has shown minimal adverse effects on human live vaccines but it is not recommended to store these products at freezer temperature because freezing can have adverse effect on the diluents used to reconstitute the vaccine.

When live, dried products are reconstituted for use their POTENCY and EFFICACY rapidly deteriorates resulting in an ineffective vaccine—use immediately! LABORATORY data on the stability of some of the viruses utilized in animal vaccines shows variation in stability depending on the virus. IBR and BVD viruses are stable (viable) for upwards of 3-5 days at room temperature, but the amount of viable virus begins to decrease within 24 hours by 10-100-fold which would make many vaccines ineffective — loss of potency = failure to immunize!

“Killed” products include the killed or inactivated viral vaccines, bacterins and toxoids. All of the KILLED PRODUCTS we currently utilize in animal health ALSO CONTAIN ADJUVANTS. Adjuvants are chemical com-

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Gauging the Reliability and Certainty of Expected Progeny Differences (EPDs)

*KJ. Benton Glaze, Jr., Ph.D., Extension Beef Cattle Specialist
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Expected progeny differences (EPDs) were introduced to the beef industry in the 1980's. EPDs provide estimates of the genetic worth of an animal as a parent. Over the last twenty to thirty years, the beef industry has made great use of genetic selection tools to improve a number of traits. Most would agree that much of that improvement is due to the implementation and use of EPDs. However, results from recent beef industry surveys suggest that EPDs may not be receiving the attention they deserve in selection programs. Producers' skepticism and lack of use of EPDs may stem from a lack of understanding and knowledge related to the ability to gauge the reliability and certainty of EPDs.

As mentioned above, EPDs are estimates (indicators) of an animal's genetic worth as a parent when compared to another animal of the same breed. EPDs are reported in the unit of measurement for a particular trait (i.e. weight traits EPDs in pounds, scrotal circumference EPDs in centimeters, ribeye area EPDs in square inches). EPDs are calculated using actual phenotypic measurements of the animal, phenotypic measurements of ancestors, phenotypic measurements of collateral relatives, phenotypic measurements of descendants, phenotypic measurements of correlated traits, and in some cases DNA information. EPDs are adjusted to allow fair comparisons of animals born in different years and raised under different environmental conditions. As more and more information is included in the calculation of an EPD (which is an estimate of an animal's true genetic worth for a specific trait) it becomes more reliable and accurate and more closely resembles the true genetic worth of that animal.

In the calculation of EPDs, accuracy values are generated for each EPD. Accuracy is defined as the relationship between the estimated EPD (estimate of an animal's genetic worth) and the true EPD (animal's true genetic worth). In other words, accuracy indicates how close the estimates (EPDs) are to the true values. Accuracies are reported numerically and range from zero (poor estimate) to one (good estimate). Generally speaking, accuracy is primarily a function of the amount of information that is used in the calculation of EPDs. As the quantity and quality of information used in the calculation of EPDs increases, so does the level of certainty or confidence we have that the EPD has been estimated correctly.

Table 1. Expected progeny difference (EPD) possible change table (adapted from RAAA, 2016)

Accuracy	Birth Weight	Weaning Weight	Yearling Weight
0.0	3.0	16.0	26.0
0.1	2.7	15.0	23.0
0.2	2.4	13.0	21.0
0.3	2.1	11.0	18.0
0.4	1.8	10.0	15.0
0.5	1.5	8.0	13.0
0.6	1.2	7.0	10.0
0.7	0.9	5.0	8.0
0.8	0.6	3.0	5.0
0.9	0.3	2.0	3.0
1.0	0.0	0.0	0.0

Possible change values are an additional tool that can be used to gauge the level of certainty or confidence of EPDs. Possible change values provide an estimate of how much an EPD might change given a specific level of accuracy. Table 1 contains accuracies and the associated possible change values for various



EPDs . . . continued from page 2

trait EPDs. Note from the table that as accuracy increases, the possible change values decrease. Conversely, as accuracy decreases, the possible change values increase. Possible change values can be used in a plus or minus fashion to create a confidence range where an animal's true EPD (genetic worth) is expected to fall.

To gain an understanding of how to use accuracy and possible change values to gauge the reliability and certainty of EPDs, and determine how much risk might be required when a particular sire is used, consider the following example: Sire #1 has a yearling weight (YWT) EPD of 90 pounds and an accuracy value of 0.30; Sire #2 has a yearling weight (YWT) EPD of 90 pounds and an accuracy value of 0.80. Consider the information presented in Table 1. The possible change value for Sire #1 is ± 18.0 pounds and the possible change value for Sire #2 is ± 5.0 pounds. Therefore, Sire #1's true EPD for yearling weight would fall between 70 pounds and 108 pounds (90 ± 18 pounds) and Sire #2's true EPD for yearling weight would fall between 85 pounds and 95 pounds (90 ± 5 pounds). Sire #1 has a lower accuracy and a larger possible change value which results in a wider range of where the true EPD would fall. Sire #2 has a higher accuracy and a smaller possible change value which results in a narrower range of where the true EPD would fall. This clearly shows that there is more risk in using Sire #1 versus Sire #2 when selecting for increased yearling weight in a herd of beef cattle.

Expected progeny differences (EPDs) provide producers with the best estimate of an animal's genetic worth and can be thought of as a risk management tool. Accuracy and possible change values assist producers in determining how much risk they will encounter in using a particular sire. Generally, young sires pose more risk since there is limited amount of information on the animals resulting in lower accuracies and greater chances for change. Before selecting sires, producers should determine how much risk (young sires versus proven sires) they are willing to accept, define their production goals, set minimum performance standards for each trait of interest, evaluate their herd, and select animals to be parents that are superior for the traits of interest and that will allow production goals to be met. ♦

Vaccine . . . continued from page 1

pounds included in a vaccine to enhance the immune response to the antigen (virus, bacterin, toxoid). The common adjuvants are alum and water-in-oil emulsions. Freezing changes their physical nature, thus changing the interaction/exposure of the antigen to the immune system. This results in a poor immune response. High temperature, greater than 100°F, can alter the functional nature of adjuvants and can alter the structure of the virus, bacteria or toxoid in the vaccine. This will decrease the potency and efficacy of the vaccine.

Proper vaccine handling:

- Do not freeze any product!
- Protect from extremes: $<32^{\circ}\text{F}$ or $>70^{\circ}\text{F}$
- Store dried and killed products at $35\text{-}45^{\circ}\text{F}$
- Protect from sunlight
- Use reconstituted vaccines within 2 hours and keep in cool, dark container!

We still have a few 2016 IRM Beef Red Books left at the Extension Office!



Animal Welfare Implications of Beef Industry Practices Including Dehorning, Castration, and Branding

Jason K. Ahola, Associate Professor, Beef Management Systems
Department of Animal Sciences, Colorado State University, Fort Collins, Colorado

An increasing number of consumers are making animal product purchasing decisions based on how animals were raised and cared for, primarily based on labeling claims made on packaged products. Scrutiny over the use of traditional cattle industry practices (i.e. dehorning, castration, and branding) and whether pain mitigation is provided to cattle undergoing these procedures is increasing.

Much of the discussion about welfare of livestock over the years can be traced back to an early report (later known as the “Brambell Report”) written in 1965 by a British governmental committee. This committee was established as a result of widespread concern over the welfare of animals raised in intensive livestock production systems. This committee identified five “freedoms” that animals raised under intensive livestock production systems should have:

- Freedom from hunger and thirst
- Freedom from discomfort
- Freedom from pain, injury, and disease
- Freedom to behave normally
- Freedom from fear and distress

These freedoms have provided part of the foundation for recent welfare-based changes to livestock production systems. While governmental regulation of on-farm animal welfare in the U.S. is extremely limited, over the last 20 years retail and food service companies have demanded substantial animal welfare auditing in packing plants. On-farm auditing has only occurred more recently via a market-driven approach by one retailer (i.e. Whole Foods) where consumers pay a premium for assurance of specific animal welfare-related practices via third-party auditing of cattle producers. Coupled with this, in the past few years’ large livestock industry organizations have identified some on-farm procedures that have been shown to be associated with pain and/or stress. These organizations have taken different approaches as to recommendations for using pain mitigation when procedures are conducted, due in part to situational variables including animal age, physiological development, and methods used.

One such organization is the National Beef Quality Assurance (BQA) Program (www.bqa.org). In 2012, the BQA Program developed a set of “Supplemental Guidelines”, which directly address animal welfare issues in the beef industry that are related to traditional industry practices (http://www.bqa.org/Media/BQA/Docs/supplemental_guidelines_2014.pdf). The guidelines address castration, dehorning (including disbudding), branding, tail docking in beef cattle, dairy calf management, and euthanasia. Development of a set of recommended guidelines was initiated by the National BQA Program Advisory Committee, which consists of veterinarians, animal scientists, cattle industry leaders, production managers and producers. The intent, as stated in the document, was for the guidelines to “focus on the animal and are aimed to satisfy scientifically valid and feasible approaches to meeting cattle health and welfare needs.” Guidelines for select practices include:

Castration. The guidelines recommend that castration be done prior to 3 months of age, prior to leaving the farm of origin, and by trained personnel, as well as to utilize methods that promote “well-being and comfort of cattle”. While the guidelines do not indicate that analgesia or anesthesia have to be used, they encourage producers to seek veterinary guidance on this, particularly in older animals.

Dehorning. Relative to dehorning (including disbudding), the guidelines recommend the selection of polled cattle to avoid having to deal with dehorning, but also recognize that if dehorning is necessary, it should be done by trained personnel while horn development is at the horn bud stage to limit the amount of tissue trauma (which increases with horn development). As with castration, the suggestion is to discuss the use of anesthesia and/or analgesia with a veterinarian, particularly in older animals with advanced horn development.

Branding. Of importance to western cattle producers, branding is also addressed in the guidelines as it relates to permanent identification. The recommendation is to brand (freeze or hot-iron) quickly and expertly with trained personnel and proper equipment. Further, cattle should never be jaw or face branded. Consistent with castration and dehorning, the guidelines suggest that use of pain mitigation can be discussed with a veterinarian.

Animal welfare has become a major concern among consumers as it relates to beef they purchase and consume. And, objective scientific research related to pain and stress associated with these procedures is limited. Regardless, consumers will likely continue to pressure the beef industry to produce beef while limiting animal welfare issues associated with the five freedoms identified in Britain some 50 years ago. ♦



Take Time to Observe

Gordon C. Keetch, Retired Extension Educator, Adams County

Breeding season will begin soon. Are you ready? The bull herd has been culled and replacement bulls have been purchased and acclimated. The bulls have been tested for Trichomoniasis and semen, have passed soundness exams, have been vaccinated, have body condition scores of 7 and are ready to go to work.

What else needs to be done? Even though all your bulls have passed all the tests, not all bulls are equal in their breeding abilities. Some bulls are too aggressive and spend all their energies fighting or



preventing other bulls from breeding. Some are timid. Others have difficulty servicing cows in heat. Some bulls have low libido or sex drive and fail to seek out and detect cows in heat. Young bulls may need to undergo a learning process to mount and service a cow while in competition with 2 or 3 other young bulls. Often a small percentage of the bulls sire a minority of the next year's calf crop.

The only way you have of evaluating a bull's breeding performance is to observe him in action.

Observation also allows you to detect other problems. A bull may get sick and have a high temperature that will render him infertile for 60 days. Lameness or reproductive tract injuries are common and can prevent a bull's movement and ability to find, mount and breed cows. Bulls can become fatigued from heavy use and need a rest.

You need to be aware of what is going on in the breeding pasture so you can take appropriate actions. Ineffective, sick, injured and fatigued bulls can be replaced. The breeding season along with next year's calf crop can be salvaged without the disappointing surprise of open cows and strung out calving season. Observation takes time but it is worth it!



HARD WORK spotlights the character of people.

Some turn up their sleeves.

Some turn up their noses.

And some don't turn up at all.

Idaho Range Livestock Symposium

INTEGRATING THE NEEDS OF **ANIMALS, RANGELANDS, AND PEOPLE**

A one-day traveling program and networking event—packed with information on industry relevant topics for producers and rangeland managers.

COMING TO A LOCATION NEAR YOU!

- April 19 — Marsing, American Legion Hall
- April 20 — Twin Falls, CSI
- April 21 — Challis, American Legion Hall
- April 22 — Field tour in central Idaho exploring technology applications in ranching



FEATURING: **JIM KEYES**

Low-Stress Livestock Handling Demonstration

- Utah State University Extension Range/Animal Scientist
- Author of *4-H Working Horse: A Practical Guide to Livestock Handling*
- Owner/operator of Keyes Cattle Company
- Offers clinics in ranch roping, horsemanship, and low-stress livestock handling



FREE TO ATTEND

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Idaho Beef Council (demo sponsor)
Idaho Rangeland Resource Commission
Zions Bank

PLEASE RSVP

online at www.rangecenter.org or
call 208-885-6536

- Conservation Easements 101
Northwest Rangeland Trust
- Range Monitoring for Adaptive Management
Dr. Jim Sprinkle, UI Beef Extension Specialist
- Targeted Grazing for Reduced Fire Risk
Chris Schachtschneider, UI Rangeland Ecology

- Cooperative Range Monitoring
Brooke Jacobson, ISDA
- Drone Applications in Ranching
Scott Jensen, UI Extension Owyhee County
- Livestock Market Outlook
John Nalivka, Sterling Marketing Inc.
- Animal Handling Workshop
Jim Keyes Utah State Univ. Extension
* Sponsored by the Idaho Beef Council

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University of Idaho
Rangeland Center



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Because you asked . . .

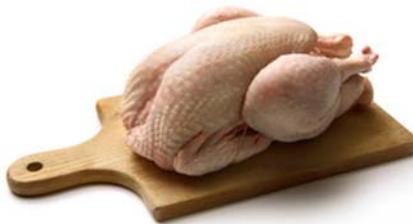
What should I save for, my child's tuition or Retirement?

This is a question that I receive quite frequently when someone is trying to examine their finances and find which is going to be the best option for them. While everyone's financial health may be at different levels, it is still going to follow this basic plan: Retirement Savings first, children's college tuition account second. Some individuals are surprised by this strategy, especially when they value education. What they are failing to realize is that there are options available for college — like scholarships, grants and loans; there are not loans available for retirement. Just as when a plane is going down and you need to take care of yourself first, the same goes for your financial well-being. Ensure that you can stay afloat before you start helping those around you.

Three At-Risk Kitchen Habits to Stop

1. Prepping raw meat, especially poultry, without washing and sanitizing surfaces it comes in contact with.

One thing that some individuals can get into the habit of doing in their kitchen – is trying to maximize the use of any utensils or equipment that they are using, so that they only have to worry about cleaning them once. While this is a smart maneuver to utilize while preparing foods, it is also one that does not always receive enough attention. If you are dealing with raw meat, such as chicken, you want to ensure that you are cleaning anything that comes into contact with it, immediately. The meat you are handling could have pathogens present – most commonly salmonella, campylobacter and E. coli, all which can cause food poisoning. Typically, the heating process of meats will kill these pathogens if they are present, but if you are trying to recycle your equipment you could be spreading them to your uncooked foods.



In order to prevent this from happening – practice the most essential steps of cooking. Separate. Use separate cutting boards as well as plates for your raw meats and your produce. This way you will not risk cross-contamination which is the number one way that individuals get sick in the

home when it comes to food-borne illness. Just as you should frequently wash your equipment



throughout the process, don't forget to wash your hands every time that you are touching raw meat. If you are looking for more tips on food preparation safety, check out www.foodsafety.gov

2. Not using drip containers when defrosting your meat.

This may not seem like a priority when you are placing items in your refrigerator or microwave for the thawing process, but it can be crucial to ensure that any raw materials are not cross-contaminating other foods that will remain uncooked. Even the styrofoam trays with plastic wrap that you





Three At-Risk Kitchen Habits... continued from page 5

may buy your meat in at the store may not be your best option. These containers can allow leaks, especially when the meat has been frozen and there is excess moisture present. To prevent this – simply place meat in a different container that will have a deeper lip or sides. Those that work best are plastic or glass containers large enough to contain the entire product.

3. Using kitchen sponges longer than you should.

When you are in your kitchen, you may be worried about making sure that you are cleaning up as you work, but have you given enough thought to the sponge that you are using to clean up your cooking space? Surveys have shown that the average household is laundering their sponge or dishrags when they start to smell. If this is the case for you, then you have waited WAY TOO LONG in order to ensure that you are using clean items. If you wait until there is a smell emitting from the material, then this means that you are smelling mold, which is coming after weeks of built-up bacteria.

A kitchen sponge or rag is a wet, warm location that is the perfect environment for bacteria to grow. In a sponge, all of the small holes can allow germs to collect inside, where they can continue to thrive for weeks. If illness is going around your home, it is safe to assume that you are helping spread it by using the same bacteria-ridden rags time after time.

You can disinfect your items in $\frac{3}{4}$ cup of bleach and 1 gallon of water. You can also run it through the dishwasher, but be careful if you are wanting to attempt the microwave – if you are not careful, it can catch fire – so make sure it is soaked and you keep a close eye on it. Even with regular disinfections taking place, you should be replacing a kitchen sponge monthly, they are not made for a very long term use like kitchen rags or brushes. ♦



Freezing and Food Safety

Foods in the freezer — are they safe? Every year, thousands of callers to the USDA Meat and Poultry Hotline aren't sure about the safety of items stored in their own home freezers. The confusion seems to be based on the fact that few people understand how freezing protects food. Here is some information on how to freeze food safely and how long to keep it.

Does Freezing Destroy Bacteria & Parasites? Freezing to 0 °F inactivates any microbes — bacteria, yeasts and molds — present in food. Once thawed, however, these microbes can again become active, multiplying under the right conditions to levels that can lead to foodborne illness. Since they will then grow at about the same rate as microorganisms on fresh food, you must handle thawed items as you would any perishable food. Trichina and other parasites can be destroyed by sub-zero freezing temperatures. However, very strict government-supervised conditions must be met. Home freezing cannot be relied upon to destroy trichina. Thorough cooking, however, will destroy all parasites.

Freshness & Quality. Freshness and quality at the time of freezing affect the condition of frozen foods. If frozen at peak quality, thawed foods emerge tasting better than foods frozen near the end of their useful life. So freeze items you won't use quickly sooner rather than later. Store all foods at 0° F or lower to retain vitamin content, color, flavor and texture.

Enzymes. Enzyme activity can lead to the deterioration of food quality. Enzymes present in animals, vegetables, and fruit promote chemical reactions before and after harvest, such as ripening. Freezing only slows the enzyme activity that takes place in foods. It does not halt them. Enzyme activity does not harm frozen meats or fish and is neutralized by the acids in frozen fruits. But most vegetables that freeze well are low acid and require brief, partial cooking to prevent deterioration. This is called "blanching." For successful freezing, blanch or partially cook vegetables in boiling water or in a microwave oven. Then rapidly chill the vegetables prior to freezing and storage. Consult a cookbook for timing.

Packaging. Proper packaging helps maintain quality and prevent freezer burn. **It is safe to freeze meat or poultry directly in its original packaging**, however this type of wrap is permeable to air and quality may diminish over time. For prolonged storage, overwrap these packages as you would any food for long-term storage. It is not necessary to rinse meat and poultry. Freeze unopened vacuum packages as is. If you notice that a package has accidentally been torn or has opened while food is in the freezer, the food is still safe to use; merely overwrap or rewrap it.

... continued on page 7



Freezing and Food Safety. . . continued from page 6

Freezer Burn. Freezer burn does not make food unsafe, merely dry in spots. It appears as grayish-brown leathery spots and is caused by air coming in contact with the surface of the food. Cut freezer-burned portions away either before or after cooking the food. Heavily freezer-burned foods may have to be discarded for quality reasons.

Freeze Rapidly. Freeze food as fast as possible to maintain its quality. Rapid freezing prevents undesirable large ice crystals from forming throughout the product because the molecules don't have time to form into the characteristic six-sided snowflake. Slow freezing creates large, disruptive ice crystals. During thawing, they damage the cells and dissolve emulsions. This causes meat to "drip" and lose juiciness. Emulsions such as mayonnaise or cream will separate and appear curdled. Ideally, a food 2-inches thick should freeze completely in about 2 hours. If your home freezer has a "quick-freeze" shelf, use it. Never stack packages to be frozen. Instead, spread them out in one layer on various shelves, stacking them only after frozen solid.

Freezer - Refrigerator Temperatures. If a refrigerator freezing compartment can't maintain zero degrees or if the door is opened frequently, use it for short-term food storage. Eat those foods as soon as possible for best quality. Use a free-standing freezer set at 0 °F or below for long-term storage of frozen foods. Keep an appliance thermometer in your freezing compartment or freezer to check the temperature. This is important if you experience power-out or mechanical problems. The temperature in the refrigerator should be set at 40 °F or below. Check the refrigerator temperature with an appliance thermometer.

Safe Thawing. Never thaw foods in a garage, basement, car, dishwasher or plastic garbage bag; out on the kitchen counter, outdoors or on the porch. These methods can leave your foods unsafe to eat. There are three safe ways to thaw food: in the refrigerator, in cold water, or in the microwave. It's best to plan ahead for slow, safe thawing in the refrigerator. Small items may defrost overnight; most foods require a day or two. And large items like turkeys may take longer, approximately one day for each 5 pounds of weight.

For faster thawing, place food in a leak proof plastic bag and immerse it in cold water. (If the bag leaks, bacteria from the air or surrounding environment could be introduced into the food. Tissues can also absorb water like a sponge, resulting in a watery product.) Check the water frequently to be sure it stays cold. Change the water every 30 minutes. After thawing, cook immediately. When microwave-defrosting food, plan to cook it immediately after thawing because some areas of the

food may become warm and begin to cook during microwaving.

Refreezing. Once food is thawed in the refrigerator, it is safe to refreeze it without cooking, although there may be a loss of quality due to the moisture lost through thawing. After cooking raw foods which were previously frozen, it is safe to freeze the cooked foods. If previously cooked foods are thawed in the refrigerator, you may refreeze the unused portion. Freeze leftovers within 3-4 days. Do not refreeze any foods left outside the refrigerator longer than 2 hours; 1 hour in temperatures above 90 °F. If you purchase previously frozen meat, poultry or fish at a retail store, you can refreeze if it has been handled properly.

Freezer Storage Chart (0 °F). Note: Freezer storage is for quality only. Frozen foods remain safe indefinitely.

Item	Months
Bacon and Sausage	1 to 2
Casseroles	2 to 3
Egg whites or egg substitutes	12
Frozen Dinners and Entrees	3 to 4
Gravy, meat or poultry	2 to 3
Ham, Hotdogs and Lunchmeats	1 to 2
Meat, uncooked roasts	4 to 12
Meat, uncooked steaks or chops	4 to 12
Meat, uncooked ground	3 to 4
Meat, cooked	2 to 3
Poultry, uncooked whole	12
Poultry, uncooked parts	9
Poultry, uncooked giblets	3 to 4
Poultry, cooked	4
Soups and Stews	2 to 3
Wild game, uncooked	8 to 12

Source: www.fsis.usda.gov



Owyhee County 4-H

March - April, 2016

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11th Annual Southwest Idaho Beef Field Day for Youth

Saturday, March 12, 2016
 Marsing High School Ag Shop
 12:30 Registration
 Program begins promptly at 1 pm



Back to the Basics: From purchase to end product



STATIONS INCLUDE:

- ◇ Selecting the right animal.
- ◇ Practical nutrition and feeding for your beef project.
- ◇ Handling livestock safely.
- ◇ The finished product. Understanding your carcass data

Participants will rotate through all four stations.

First	Last	Ear Tag	Live Wt	Dress %	APY G	RFAT	REA	HOW	MPH	BARB	BARB code	YG	OG	OG PRICE	YG PRICE	WT FROM DIS	OTHE R	VALUE \$OWT
Madala	Hanner	8714	475	64%	2.10	13.20	100	3.5	8820	882	1.00	CH	\$3.00	\$ 5.00	\$ -	\$ -	\$ -	\$196.00
Boe	Logan	8783	475	64%	2.10	13.20	100	3.5	8820	882	2.77	CH	\$3.00	\$ 1.50	\$ -	\$ -	\$ -	\$196.40
Boe	Overholser	8782	475	64%	2.10	13.20	100	3.5	8820	882	2.24	CH	\$3.00	\$ 3.00	\$ -	\$ -	\$ -	\$194.00
Boe	Day	8784	475	64%	2.10	13.20	100	3.5	8820	882	2.70	CH	\$3.00	\$ 1.50	\$ -	\$ -	\$ -	\$196.40
Boe	Boe	8779	475	64%	2.10	13.20	100	3.5	8820	882	2.00	CH	\$3.00	\$ 1.50	\$ -	\$ -	\$ -	\$190.40
Boe	Hanner	8784	475	64%	2.10	13.20	100	3.5	8820	882	2.24	CH	\$3.00	\$ -	\$ -	\$ -	\$ -	\$191.00
Boe	Logan	8783	475	64%	2.10	13.20	100	3.5	8820	882	2.69	CH	\$3.00	\$ 1.50	\$ -	\$ -	\$ -	\$195.40
Boe	Boe	8781	475	64%	2.10	13.20	100	3.5	8820	882	2.49	CH	\$3.00	\$ -	\$12.00	\$ -	\$ -	\$180.00
Boe	Boe	8784	475	64%	2.10	13.20	100	3.5	8820	882	1.90	CH	\$3.00	\$ 5.00	\$ -	\$ -	\$ -	\$196.00
Boe	Boe	8783	475	64%	2.10	13.20	100	3.5	8820	882	2.00	CH	\$3.00	\$ 3.00	\$ -	\$ -	\$ -	\$194.00
Boe	Boe	8781	475	64%	2.10	13.20	100	3.5	8820	882	2.29	CH	\$3.00	\$ 1.50	\$ -	\$ -	\$ -	\$190.40



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

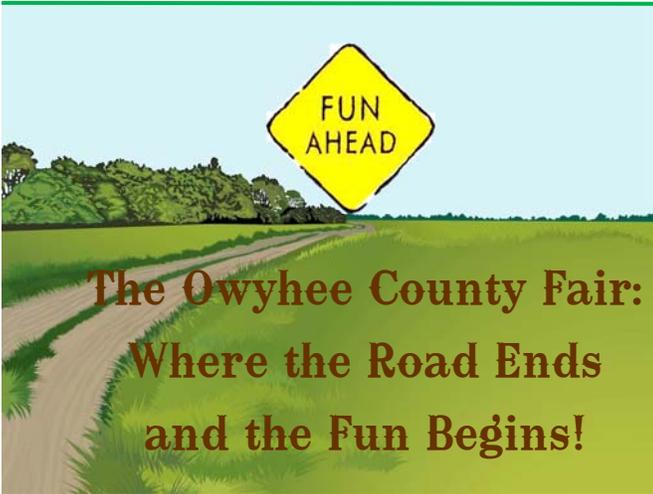
- March 21-24, 9:00 am - noon at the Extension Office in Marsing
- March 29-30, 9:00 am - 4:00 pm in Grand View at the American Legion Hall.

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 March 10.** You can stop by the Extension Office, mail payment, or pay the first day of the camp.

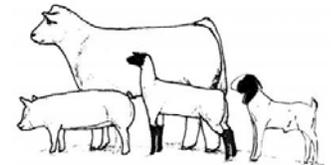
Did you know we have over 454 youth enrolled in 4-H & FFA projects this year!



The State Vet has issued the same recommendation as last year regarding exhibiting waterfowl at county fairs. As you may be aware, ducks can be infected with avian influenza and not show symptoms but still shed the virus to other domestic ducks and poultry. Wild waterfowl surveillance in Idaho is still identifying infected wild waterfowl so **they continue to recommend that waterfowl NOT be exhibited at fairs and we will follow that recommendation at the Owyhee County Fair.**



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



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 7:00-9:00 a.m. at Doug & Janice Burgess' in Homedale; 10:00-11:00 a.m. at Todd & Shelley Gluch's in Jordan Valley; and, 1:00-2:00 p.m. at Bill & Bev White's in Oreana.	Wednesday, August 10
SWINE	121	85 (* Suggested 65-80 lbs.)	230 lbs.	Monday, April 11 4:00-6:00 p.m. at the fairgrounds in Homedale; 4:00-6:00 p.m. at Rimrock Jr-Sr High School; T/B/A at Jordan Valley	Wednesday, August 10
				* Due to the continued threat of the PED virus, we will not have an initial weigh in for hogs again this year. Please adhere to the suggested beginning weight guidelines as we again implement the swine tag in procedure. We would like to continue with the current final weigh in requirements as this allows youth the flexibility to ideally finish their market hogs based on the frame of the hog. However, we can maintain this policy only as long as there is not an increase in over-finished hogs at Fair.	
SHEEP	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	82	Born after Jan. 1	65 lbs.	Friday, May 20 Times and locations not yet confirmed. Typically, Homedale, Rimrock and Jordan Valley.	Wednesday, August 10
		and must have ADG of .3 at final weigh-in			



SHOW CLOTHES FOR FAIR. We have had some gently used show clothes generously donated to the Extension Office.

If you are looking for black pants, white shirts, boots, shirts or other clothes, give us a call or stop by.

No cost to you!

4-H COMMUNITY SERVICE. Don't forget that your club's community service project must be done in Owyhee County. Do you need some ideas of where you could help? Contact Georgia — she has a list of things people have contacted her about where your club could do to make a difference in our county!

In fact, here's an idea! Due to the fact the Grand View American Legion Hall has been so generous to allow us to use their facility for some 4-H events, we are having a "Spring Cleaning Day" on Monday, March 28, beginning at 9:00 a.m. We will be cleaning the kitchen and generally cleaning the rest of the building. We will provide the cleaning products, but it would be great if you would bring rags, brooms, paper towels, etc. Thank you!



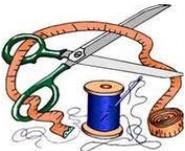
Owyhee County 4-H Horse Identification Certificates



are **DUE April 1.** The form is on page 17 of the Owyhee County Horse

Record Book (available on our website or contact the Extension Office).

Free Fabric! Are you taking a sewing project and want to practice or make additional items? We have fabric that has been donated to the Extension Office that is available for our 4-H members. Please call to let us know when you're coming so we can have it ready for you.



Check out the camp web site for dates and registration information:

<http://cascadelake4hcamp.com>



District 2 Horse Camp



June 16-19, 2016 at Cascade Lake 4-H Camp, Donnelly

\$115 Youth Riders

(Includes: lodging, program, and all meals from Thursday's dinner to Sunday's lunch)

\$70 Adults & Youth Guests

(Includes: lodging, all meals from Thursday's dinner to Sunday's lunch)

All adults attending must be Certified 4-H Volunteers

Youth 5 years old and younger - \$40

Registration information

available on our website

www.owyheecounty.net/extension

or contact

dkolstad@uidaho.edu, or 287-5900

Registration Deadline: May 2, 2016

Mandatory Orientation meeting May 31, 2016



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
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	M		4-H and FFA Swine Weigh-in
19	T		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)



4-H Shooting Sports Certification Trainings.

Additional Shooting Sports Trainings will be offered in April and May in Caldwell. Watch our website for details coming soon!

Disciplines offered will be: **Archery, Rifle and Shotgun.** If you are interested in certification for one or more of these, please contact Georgia. She will be sure to let you know as more information is available.

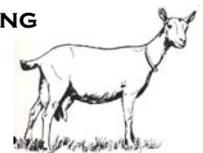


We have scholarships to cover your registration fees!

**SOUTHERN DISTRICT 2
4-H & FFA GOAT CLINIC
SATURDAY, APRIL 16
OWYHEE COUNTY FAIRGROUNDS**

10:00 A.M. - NOON

GOAT CLINIC (MUST ATTEND THIS PORTION TO QUALIFY FOR THE OWYHEE COUNTY 4-H OUTSTANDING LIVESTOCK EXHIBITOR AWARD)



1:00 - 3:00 P.M.

FITTING AND SHOWING

Thank you for the GREAT turnout at the 4-H Leaders' meeting on February 22. We appreciate your input and communication with our office. We're here to help, so please let us know if you have questions. Our numbers are climbing, and we know much of that is due to your hard work! We are excited for the days ahead!



Owyhee County

238 8th Ave. W., P.O. Box 400
Marsing, ID 83639
(208) 896-4104 FAX (208) 896-4105
Owyhee@uidaho.edu
www.owyheecounty.net/extension

ADDRESS SERVICE REQUESTED

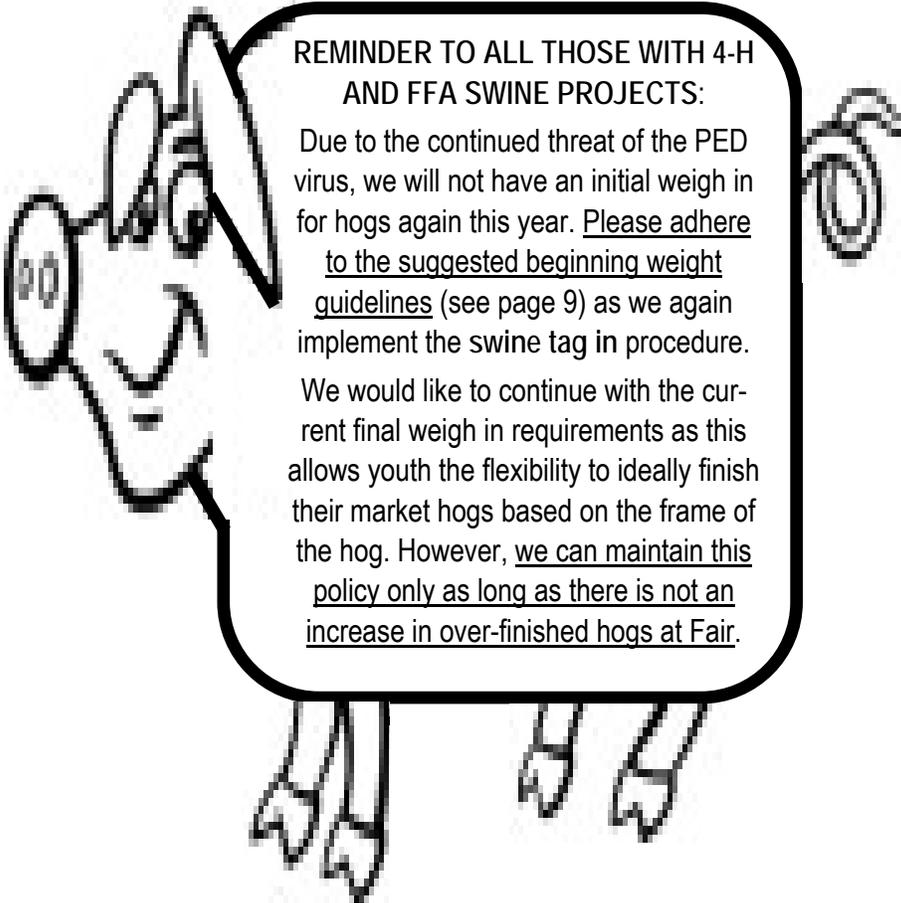
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REMINDER TO ALL THOSE WITH 4-H AND FFA SWINE PROJECTS:

Due to the continued threat of the PED virus, we will not have an initial weigh in for hogs again this year. Please adhere to the suggested beginning weight guidelines (see page 9) as we again implement the swine tag in procedure.

We would like to continue with the current final weigh in requirements as this allows youth the flexibility to ideally finish their market hogs based on the frame of the hog. However, we can maintain this policy only as long as there is not an increase in over-finished hogs at Fair.

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