



LIVESTOCK NEWSLETTER

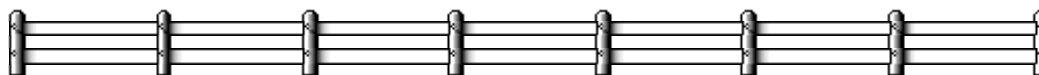
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November 2007

Dates to Remember

January 26 — Yakima County Cattlemen's Western Party



FSIS Increasing Canadian Inspections

USDA's Food Safety and Inspection Service is stepping up its scrutiny of Canadian meat and poultry imports after identifying an Alberta-based beef company as the likely source of one of the largest meat recalls in U.S. history.

Undersecretary for Food Safety, Dr. Richard Raymond, announced that FSIS has established additional import requirements for meat and poultry products from Canada. The agency will begin increased testing for salmonella, listeria monocytogenes and E. coli O157:H7 this week, and will hold Canadian products until tests prove they're negative for these pathogens. Furthermore, FSIS will ramp up re-inspection of Canadian products to confirm they are eligible to enter U.S. commerce.

Raymond indicated that FSIS also will immediately begin an audit of the Canadian food safety system, focusing on

Ranchers Beef Ltd., which FSIS and the Canadian Food Inspection Agency have identified as the likely source of the multi-state outbreak of E. coli infections linked to the now defunct Topps Meat Company. The company shut down after having to recall more than 21 million pounds of ground beef products.

– *Meatingplace.com*

Seasonal Market Cow Opportunities

The slaughter cow market is the most predictable market that Cattle-Fax analyzes. Since 1989, fourth quarter prices average roughly 8 percent below first quarter, while cow slaughter declines 7 percent from fourth quarter into first. Over the past five years, a 17 percent average rally is noted from the absolute fourth quarter low to the first quarter high the following year. This provides great opportunities for producers to capitalize by retaining ownership on cull cows or purchasing market cows to carry through the winter.

– *Cattle-Fax*

Commodity and Food Prices Increase

Commodity and food prices have had a dramatic increase in the last 12 months. This is not the first time food prices have experienced increases, but in the past the increases have been a result of the **supply side** with the weather most often being the culprit. The past shocks to the food system have been short-term and most of the time have not been felt by the consumer because of natural corrections.

This time the situation is much different with a significant increase in **demand** causing the changes. We can talk about demand for corn for ethanol or the decrease in the national herd size in beef, but the end result is increasing food prices that may be long-term in nature. "Agflation" is in full effect and may continue for several years into the future.

Percentage changes in some products for August 2007 from August 2006 include:

- Corn 55.9%
- Soybeans 51.5%
- Wheat 45.9%
- Milk 21.4%
- Chicken 17.5%
- Beef 6.6%

Ethanol Production Continues to Grow – Transportation is an Issue

The U.S. Energy Information Administration reports that U.S. ethanol production has increased to a record 434,000 barrels per day (42 gallons per barrel) in August. This is up 3% from July and 32% above August 2006. January through August ethanol production totaled 4.1 billion gallons. Ethanol imports of 49,000 barrels per day were the same as the previous year. Total ethanol demand increased to a record 465,000 barrels per day. Production levels scheduled to be

reached five years from now are being reached today.

The increase in ethanol production is not happening without some problems. Most of the ethanol production is located in the Midwestern and Central area of the U.S., while the greatest gasoline usage occurs in the Eastern or Western regions. Ethanol is highly corrosive and has unique transportation requirements. Rail tankers or tanker trucks are the most common transportation methods, because ethanol is too caustic to pipe for distances. Ethanol has approximately two thirds the BTUs of gasoline, so blending is necessary to keep the octane levels at marketable levels. Using ethanol decreases gas mileage in most cars.

Ethanol production has had an impact on corn market supplies, demand and prices. With the high growth in ethanol production some supply and demand issues are starting to be seen. This may be seen in the price of feed corn in the future.

High Winter Hay Prices can Correlate with Spring Problems

Something I've noticed over the years of having the honor of working with livestock producers is a correlation with high winter feeding costs and spring health problems. When the cost of production gets high, namely winter feed costs, alternative feeds, lower quality feeds, old feeds and lower brood cow nutrition levels result. For the spring calving producer, lowering cow nutrition is a tight rope at best and a time bomb at worst.

One of the costly problems seen when cows are held at a lower nutrition level is calf scours. A 50% death loss can be seen in the most severe situations. Treatment is expensive and calves recovering from scours will weigh an average of 19 pounds

less at weaning than healthy, untreated calves.

Minimizing and prevention of scours involves the animal, the infectious agents causing the illness and the environment. Spending some time sanitizing, cleaning and/or bedding the calving area is a key starting point. Clean up old calving areas and eliminate the wet, muddy and unsanitary areas.

In recent years reliable vaccinations for calf scours administered to the cows prior to calving have been developed. They work very well by having the cow produce antibodies to the most common scour pathogens. The antibodies are passed to the calf in the colostrum and milk at nursing. There are several brands on the market, check them out.

Treatment of calf scours should be a planned, scheduled, managed event. Producers should take the time to meet with their veterinarian and develop a sequence of treatment options if calf scours start. All medications and supplies should be on hand and ready at the start of calving. The basics will be a supply of electrolytes and one or two antibiotics. At least two treatment options need to be outlined. In case the first does not help, the next can be tried. Don't try the shotgun approach, and give everything in the cabinet, but find the treatment that works. Your veterinarian will be able to help.

Additionally, one of the most important management items pertaining to calf scours next spring is winter cow nutrition. Measuring the nutrient level of the feed for the cows, keeping them at body condition 6 or 7 and keeping a trace mineral designed for local conditions available at all times will limit calf scour problems.

Send Parasites Packing This Fall

If there is agreement in the industry it is the importance of fall parasite control. Fall is the most convenient time of year to treat and it is a very effective time to "clean" the animals up before we feed the parasites with expensive winter feed. Parasites like stomach worms, flukes, lice and mange can be treated at one time, during the fall.

Most cattle have internal parasites, which no matter the scope of infestation can have an impact on health and production. Even sub clinical parasite infestation cause substantial reductions in weight gains, feed conversion and impaired digestion.

Liver flukes are very hard on cattle and are more prevalent than we once thought. In one recent study almost 85% of feedlot pens of cattle had some level of problem. The fluke lifecycle intermediate hosts include snails and slugs so most cattle grazing in riparian areas or irrigated pastures are likely to have flukes. If you know your cattle have flukes, a fall and second spring treatment should be scheduled.

As cooler temperatures approach, mange and lice populations will start to increase. Do not wait to treat cattle. When they are scratching, the damage will have been done. A broad spectrum endecticide is a great economic value because of the control of external and internal parasites. However, not all parasite control products work on liver flukes. Producers need to read and follow the product label and directions.



Americans Like Hamburgers, Locally Grown and Convenience Foods: Poll

According to PARADE magazine's biennial "What America Eats" survey, 21 percent of Americans would choose a hamburger as their only food on a deserted island.

Respondents to the survey of 2001 Americans over 18 years of age were given a choice of seven foods. Pizza was the top choice at 37 percent, followed by hamburger (21 percent), fruit (17 percent), veggies (12 percent), chocolate (8 percent), apple pie (3 percent) and French fries (2 percent).

The survey also found that 82 percent of Americans use convenience foods (pre-made fresh, frozen, refrigerated, canned or packaged) and 22 percent are using more of such foods than a year ago. While 46 percent believe these foods are more expensive, 71 percent said the cost is worth it for the time saved.

Local, Natural and Green

The movement towards eating foods grown locally is "one of the hottest culinary trends to come along in years," according to the survey, which cited recent E. Coli scares and tainted food from China as factors driving Americans to think about where their food comes from and how it is grown.

When shopping for groceries, 38 percent of respondents said that all-natural claims are important, while 34 percent said recyclable packaging is a big factor and 32 percent said "environmentally friendly" labels are an important purchasing consideration. And 70 percent said they are at least somewhat likely to buy products that won't harm the environment, even if they cost more.

– *Meatingplace.com*



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