



UNIVERSITY OF  
FLORIDA

EXTENSION

Institute of Food and Agricultural Sciences



# Animal Science Newsletter

November 2001

## In This Issue...

Beef Management Calendar.....	2
“E-Answers” Correction.....	3
Animal Sciences Publications Update.....	3
Scrapie eradication – Long awaited plan announced by USDA.....	3-4
Third Annual COSAF Field Day.....	5
The 2002 Chicago Mercantile Exchange Inc. Beef Industry Scholarship Program.....	5-6
Feeding Food Wastes to Livestock.....	6-7
Meat Feats Included in 2002 Guinness Book of World Records.....	7
Study Pins Salmonella Infections on Sources Other Than Meat.....	7-8
UF Online Guide to Experts.....	8



**Veterans Day**

November 11<sup>th</sup>



## Dates to Remember

### November

1	Hereford Association of Florida Annual Sale - Lake Placid, FL
2	Hardee Farms Black Bull Sale - Chiefland, FL
2	Milligan & Moody Hereford/Rogers Bar HR Charolais Sale - Okeechobee, FL
11	Veterans Day
12	Veterans Day (Observed)
12-15	Florida Cow/Calf Seminars - 2001 Hillsborough County - Nov. 12th Jackson County - Nov. 13th Sumter County - Nov. 14th Okeechobee County - Nov. 15h
21	Farm City Week Barbecue - Immokalee
22-23	Thanksgiving Holiday

## Prepared by Extension Specialists in Animal Sciences

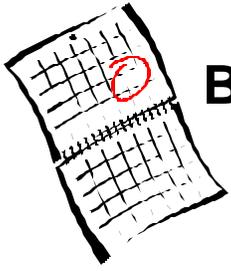
- ❖ F.G. Hembry, Professor, Department Chairman
- ❖ R.S. Sand, Associate Professor, Extension Livestock Specialist
- ❖ E.L. Johnson, Associate Professor, Extension Equine Specialist
- ❖ W.E. Kunkle, Professor, Extension Beef Specialist
- ❖ F.W. Leak, Associate Professor, Extension Meat Specialist
- ❖ S.H. TenBroeck, Associate Professor, Extension Youth Specialist
- ❖ R.O. Myer, Professor, Animal Nutritionist, Marianna
- ❖ W. Taylor, Coordinator Youth Education/Training
- ❖ A. Stelzleni, Research Programs/Services Coordinator

### December

25 Christmas Day

Happy  
Thanksgiving!





# Beef Management Calendar

## November

Have soils tested.

- ☐ Observe cows daily to detect calving difficulty. Use mineral with high level of magnesium if grass tetany has been a problem in the past. Check for external parasites and treat if needed. Maintain adequate nutrient level for cow herd. Calve in well-drained pastures. Survey pastures for poisonous plants. Start summarizing your annual records, both production and financial - then you will have time to make adjustments for tax purposes. Re-evaluate winter feeding program and feed supplies.

## December

- Begin grazing small grain pastures (if ready). Check mineral feeder. Check for external parasites and treat if needed. Deworm cows and heifers prior to winter feeding season. Observe regularly for calving difficulties. Rotate calving pastures to prevent diseases. Watch for scours in calves. Investigate health of bulls before you buy. Have dead animals posted by a veterinarian or diagnostic laboratory. Complete review of management plan and update for next year. Check replacement heifers to be sure they will be ready to breed 3 - 4 weeks prior to the main cow herd.

## January

- Apply lime for summer crops. Check for lice and treat if necessary. Control weeds in cool season pastures.

Begin grazing winter clover pastures when approximately 6 inches high. Rye should be 12 - 18 inches high.

Check mineral feeders.

Put bulls out for October calving season.

Make up breeding herd lists if using single sire herds.

Watch for calf scours.

Give bulls extra feed and care so they will be in condition for breeding season.

Make sure cow herd has access to adequate fresh water.

Buy only performance tested bulls with superior records.

Get taxes filed.

Discuss herd health with your veterinarian and outline a program for the year. Review herd health program with your veterinarian regularly.

Carry a pocket notebook to record heat, breeding abnormalities, discharges, abortions, retained placentas, difficult calvings and other data.

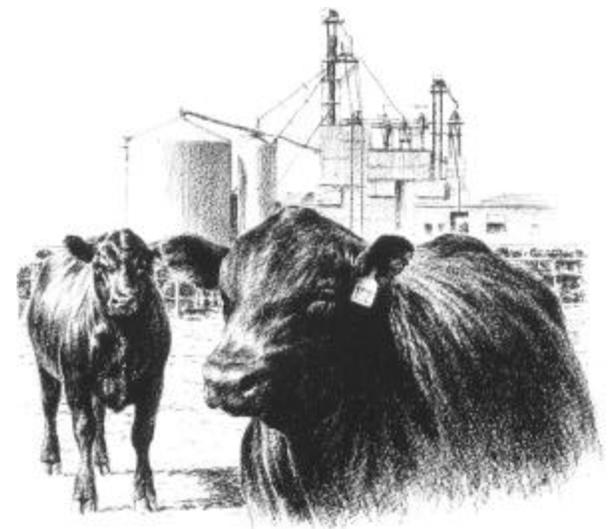
Observe cow herd for calving difficulties.

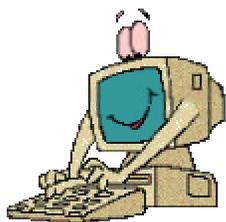
Watch for grass tetany on winter pastures.

Increase magnesium levels in mineral mixes if grass tetany has been previous problem (if you are not already using a high magnesium mineral).

Examine bulls for breeding soundness and semen quality prior to the breeding season.

Vaccinate cows and heifers against vibriosis and leptospirosis prior to the breeding season.





## “E-Answers” Correction

Last month, we notified you of E Answers, a searchable database containing research papers, articles, essays, and other publications contributed by 46 land-grant universities throughout the United States. The web address for this site was listed incorrectly and we wanted to provide you with the correct address, which is <http://www.e-answersonline.org>.

We are sorry for any inconvenience this may have caused.

-RSS-



## Animal Sciences Publications Update

In keeping with our promise to notify you of new or updated Animal Science publications, Dr. Bill Kunkle, Department of Animal Sciences; Dr. John Arthington and Dr. Findlay Pate, Range Cattle REC, Ona; have recently added publications to EDIS.

Dr. Bill Kunkle has published “Strategies for Cost Effective Supplementation of Beef Cattle” and is available at <http://edis.ifas.ufl.edu/AN085>.

Dr. John Arthington has published “Colostrum Management in Newborn Calves” and is available at <http://edis.ifas.ufl.edu/AN110>.

Dr. John Arthington and Dr. Findlay Pate have published “Estimating the Value of Wet Citrus Pulp for Florida Cattlemen” and is available at <http://edis.ifas.ufl.edu/AN108>.

We will continue to update you as publications become available.

-WEK-

## Long awaited plan announced by USDA - Scrapie eradication will require dedication of producers, industry

A plan to eradicate the fatal disease scrapie from the nation's sheep flocks and goat herds, announced earlier this week by the US Department of Agriculture, will require dedication and commitment of producers and other stakeholders, say industry leaders.

"To be successful, the scrapie eradication program will require the cooperation of every segment of the industry, from producer to meat packer, including local veterinarians, and state animal health officials," says Glenn Slack, President and Chief Executive Officer of the National Institute for Animal Agriculture (NIAA).

"We are tackling scrapie because it has the potential to jeopardize the future of sheep and goat production in the United States."

The USDA-announced plan to eliminate scrapie from the U.S. will be administered by the Agriculture Department's Animal and Plant Health Inspection Service (APHIS).

Key elements include:

- Interstate movement restrictions on animals from infected and source flocks and high risk and exposed animals from other flocks;
- An indemnification program for owners of high risk, test positive, and suspect animals;
- A nationwide individual identification program for breeding sheep and goats and sheep over 18 months of age;
- Surveillance and testing of sheep at slaughter; and

- Uniform minimum standards for state scrapie programs.

Especially important is that each flock identified as scrapie-infected will be required to prepare a plan to eradicate the disease and to monitor for recurrence of the disease in that flock or herd. To that end, producers will be provided with professional expertise, testing, and indemnity for animals required to be removed. The federal government earmarked \$10 million for the program in the 2001 budget.

"As with the other eradication programs, this will take a long term commitment from everyone involved," states Dr. Cindy Wolf, a small ruminant specialist at the University of Minnesota and a flock owner. "While this may be a tough time for producers because of low prices, drought and a number of other problems, it is important that we get on with the eradication program because of the length of time it will take," she says.

"The disease takes two to five years to show clinical signs, therefore we expect that it will take a minimum of a decade to eradicate scrapie. In addition, it will take another seven years without a scrapie outbreak for the US to be recognized internationally as "scrapie free." So this is at least a 17 year project," she concludes.

"Further, increased concern and attention is being paid to all transmissible spongiform encephalopathy (TSE) diseases, including scrapie, as a result of the discovery of TSEs in cattle, cats and people in Europe," concludes Dr. Wolf.

According to the American Sheep Industry Association (ASI), scrapie costs American sheep and goat producers an estimated \$20 to \$25 million annually.

Frank Moore, president of ASI and a Wyoming sheep producer, said "ASI has requested since 1996 that USDA take assertive action on a national scrapie eradication program."

"We will work closely with APHIS and the states to successfully implement this eradication

program and to help assure that it has the least negative impact possible," said Moore.

To help producers learn about the new requirements, NIAA applied for and was awarded an educational grant from USDA, according to Slack.

"All sheep and goat producers will soon be receiving an "ERADICATE SCRAPIE!" pamphlet in the mail which briefly explains the program and the identification requirements," said Slack. "Further, in the next four weeks, producers will be receiving detailed information explaining what producers need to know in order to implement the program and where to go for help or questions," he said.

Packets of information will also be mailed to sheep and goat veterinarians and other industry stakeholders across the nation to assist in communicating the new regulations.

Media will also be kept abreast of new information and developments. "The National Scrapie Education Initiative will continue to supply the sheep, goat and general agricultural media with updates and information about the program as it unfolds," says Slack. NIAA will also be making information available on the Internet at [www.animalagriculture.org/scrapie](http://www.animalagriculture.org/scrapie).

In addition, persons can obtain official information about scrapie and the identification requirements on USDA's website, [www.aphis.usda.gov/vs/scrapie.htm](http://www.aphis.usda.gov/vs/scrapie.htm) or contact your local APHIS Veterinary Services Area Office by calling, toll-free, 1-866-USDA-TAG (873-2824) or the State Veterinarian's office."

**SOURCE:** Gale Johnson  
National Institute for Animal Agriculture  
Phone: (270) 782-9798, Ext. 112  
[gjohnson@animalagriculture.org](mailto:gjohnson@animalagriculture.org)

**-SHT-**

## Third Annual COSAF Field Day

The Third Annual Center of Sustainable Agroforestry (COSAF) Field Day will be held on November 27, 2001, from 9:00 a.m. to 12:00 p.m., with a meeting included. It is being held at St. Leo Abbey, St. Leo, Florida. (I-75 north to State Road 52 (Exit 59). Turn east on SR 52 to the township of Saint Leo).

The COSAF is a 501 (c) (3) small research organization, involved in a project that touts the benefits of the fast-growing *Leucaena* plant, a legume tree used as a browse in tropical countries. The COSAF has transferred ecotypes of the giant *Leucaena*, from Gainesville (Agronomy introduction gardens) to St. Leo. Dr. Rob Kalmbacher has used *Leucaena* over the years, obtaining excellent weight gains as reported in a paper that he recently published in the *International Grasslands Journal*. COSAF is concentrating on converting *Leucaena* to energy, via fermentation, using the University of Florida's patented SEBAC process. Cattlemen could then use it for browse in the spring and fall and energy in the winter.

If you would like more information or directions to St. Leo Abbey, please contact Dr. Tom Cunilio at (352) 588-5399.

**SOURCE:** Tom Cunilio  
Lead Agronomist  
Center of Sustainable  
Agroforestry  
Phone: (352) 588-5399



-RSS-



## The 2002 Chicago Mercantile Exchange Inc. Beef Industry Scholarship

Sixteen \$1,250 Scholarships Available!

Sponsored by Chicago Mercantile Exchange Inc. & The National Cattlemen's Foundation

*Introduced* in 1989 to celebrate the 25<sup>th</sup> Anniversary of Live Cattle Futures, Chicago Mercantile Exchange Inc., Beef Industry Scholarship Program continues to recognize outstanding youth in the beef community. Sixteen \$1,250 scholarships will be awarded to students who intend to pursue a career in the beef industry – talented and thoughtful students who may emerge as industry leaders. A career in the beef industry may include: education, communications, production, research, or any other area involved with the beef industry.

The top winner, out of the 16 recipients, will receive an all expense paid trip to the Annual Cattle Industry Convention and Trade Show in Denver, Colorado, February 6-9, 2002. If the recipient of this award has already been awarded a trip to convention, then this does not apply. There is no cash value substitute for the trip.

The National Cattlemen's Foundation (NCF) will administer the program, read the essays, and select the winners. Essays will be judged on the basis of clarity or expression, persuasiveness, originality, accuracy, relevance of topic, and the solutions offered. Winners will be officially announced at the convention in February. All applicants will be notified of results in January

2002. CME and the NCF reserve the right to publish any or parts of all essays submitted.

**To be eligible, a student must:**

1. Be enrolled or plan to enroll as an undergraduate student in the College of Agriculture at a four-year institution in the 2002/2003 academic year.
2. Write a brief letter expressing/indicating the student's expectations as an active participant in the future of the beef industry.
3. Write an essay of 750 words or less describing an issue confronting the beef industry today or in the future and offer what your solution would be.
4. Obtain two letters of reference from current or former professors or industry professionals.
5. Prepare a cover sheet to include: *Name, complete current mailing address and telephone number, school name, year in school, permanent mailing address and telephone number.*
6. Enclose the above items in a single envelope and submit to: *Mr. Donald Butler, Chairman, National Cattlemen's Foundation, 9110 E. Nichols Ave., Centennial, CO 80112.*

**All entries must be postmarked by November 28, 2001.**

For additional information, please contact Audrey Potts at (303) 694-0305 or apotts@beef.org.



-RSS-

## Feeding Food Wastes to Livestock

Recycling food wastes for animal feed has been and is a viable waste disposal option for many food wastes have a high nutritional value.

The term "food waste" used here applies to wasted food from the food service industry (i.e., restaurants) and grocery stores. These wastes include plate waste (scrapings), food leftovers, kitchen wastes, spoiled food, expired food, mislabeled food, etc. Other terms to describe these wastes include food residuals, plate waste, and kitchen scraps to name a few. The older terms, "garbage" and "swill", are still used but the livestock and waste management industries prefer not to use these.

Many kinds of food waste can be fed directly to livestock with minimal processing. Food that does not contain or has not been in contact with meat or meat byproducts is exempt from federal and Florida regulations and can be fed to cattle and swine with no processing.

Food wastes that include meat and (or) meat byproducts or have been in contact with meat or meat byproducts can also be fed to livestock. Cattle can be fed these wastes as long as they are wastes from food intended for human consumption. For swine, regulations for feeding these wastes, however, are more stringent. Individuals who plan to feed swine this type of food waste must be a licensed food waste feeder (garbage feeder) by the state of Florida. The state has adopted regulations set forth in the federal 1980 Swine Health Protection Act. Under these regulations, food waste with meat and (or) meat byproducts or has been in contact with meat and (or) meat byproducts must be cooked at 212° F (100° C) (boiling) for at least 30 minutes before being used as swine feed. The state of Florida has inspectors who will periodically visit swine food waste feeders to ensure that cooking regulations are being followed. There are over 150 licensed food waste feeders in Florida. Licenses must be renewed annually.

For additional information and to obtain a license, contact the Florida Division of Animal Industry at (850) 410-0900 or visit their web site at <http://doacs.state.fl.us/ai/5c11.htm#>.

**SOURCE:** Robert Myer  
Professor, Non-ruminant livestock nutrition  
North Florida REC  
Phone: (850) 482-9955  
E-Mail: [romy@mail.ifas.ufl.edu](mailto:romy@mail.ifas.ufl.edu)

-RSS-



## Meat Feats Included In 2002 Guinness Book of World Records

**Meatingplace.com** is doing its part by announcing that the 2002 edition of The Guinness Book of World Records is filled with hundreds of new records, including some amazing examples of meat-related human achievements, such as:

- Fastest sandwich made using only one's feet: 1 minute 57 seconds for a bologna and cheese sandwich.
- Most Big Macs consumed in a lifetime: 17,500 (Donald A. Gorske of Wisconsin).

The Guinness Book got started at a shooting party in County Wexford, Ireland, in 1954. Sir Hugh Beaver, then head of Guinness Brewing Co., became embroiled in an argument with a fellow shooter over which was the fastest game bird, the golden plover or the grouse? (It's the grouse.)

Sir Hugh realized such arguments must occur in bars everywhere and a book providing the answers would be great for pub landlords. Guinness

World Records was born, according to a news release.

The first edition was published in 1955 and immediately became a best-seller. Nearly 50 years later, the book has sold more than 90 million copies worldwide, making it the world's best-selling copyright book, the news release claimed.

What **Meatingplace.com** would like to see next is Robert Stack investigating, "What ever happened to shelf-stable, microwaveable entrees?" on Unsolved Mysteries.

Any readers have similar requests on the lighter side?

**SOURCE:** Meatingplace.com  
Release – October 8, 2001

-RSS-

## Study Pins Salmonella Infections On Sources Other Than Meat

A new scientific study, "Serotype distribution of Salmonella isolates from food animals after slaughter differs from that of isolates found in humans" (Sarwari et al, in the *Journal of Infectious Disease*, 2001:183:1295-1299), tried to use a mathematical model to predict serotype distributions of salmonella isolates among humans on the basis of serotypes recovered from meat and poultry tested under the salmonella performance standards, according to a report from the National Meat Association.

The data, however, showed differences among serotypes recovered from meat products and those found in human patients suffering from salmonellosis.

What does that mean? This study makes it fairly clear that food-borne salmonellosis can be traced to foods other than raw muscle foods, NMA

suggested, even as human salmonellosis can be transmitted by vectors other than food.

NMA said that sources at the Food Safety and Inspection Service concluded that, "In reality, we probably are dealing with a complex natural system in which certain serotypes are preferentially transmitted by specific raw food products, whereas others are derived from alternative sources. These complexities need to be considered when regulatory approaches to salmonella species control are being developed."

NMA officials suggested that policymakers and activists who believe that more rigid regulatory rules for salmonella need to be instituted exclusively on meat and poultry products should review the study mentioned above.

"We [need to] comprehend the complexity of the scientific management of this ubiquitous pathogen," NMA said in a statement.

Meanwhile, the Washington, D.C.-based Center for Science in the Public Interest submitted a petition to the Agriculture Department on Oct. 1 asking the agency to begin posting on its Web site the salmonella test results for individual plants tested under Salmonella Performance Standard, according to *Food Chemical News*.

"Posting individual plant results on the FSIS Web site may have the benefit of encouraging establishments to make improvements in their sanitation procedure since consumers would be less likely to purchase products made by those facilities that repeatedly exceed standards," CSPI said in a statement.

The data CSPI is requesting is already available via a Freedom of Information Act request. CSPI officials declined to comment further to **Meatingplace.com**.

**SOURCE:** Meatingplace.com  
Release – October 11, 2001

-RSS-

## UF Online Guide to Experts

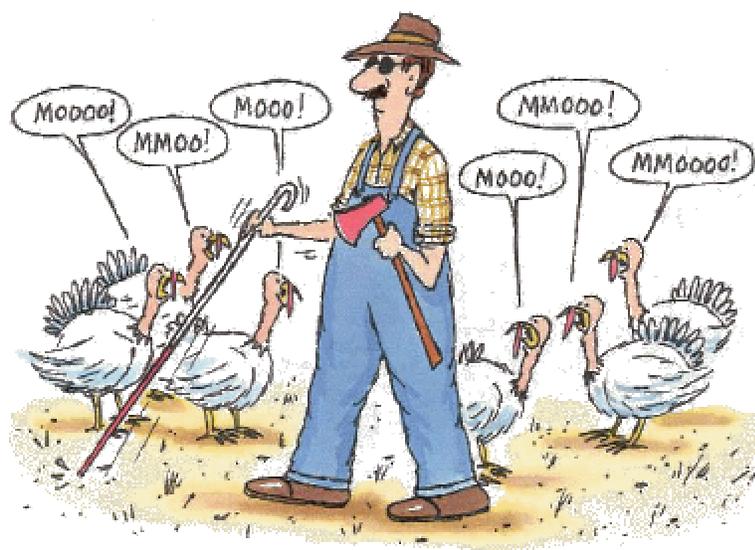
It has often been difficult to keep track of "who" does "what" within the University of Florida, but, now finding an expert in your area of question or interest, has just been made a little easier.

An online guide to UF experts is located at <http://experts.ufl.edu/>. This web site allows you to search a database by area of expertise, department name, or the name of the expert you are seeking.

If you are unable to find what you are looking for, or need additional information, there are links to offices that are available to help and links of interest to web sites within the University of Florida.

-RSS-

# Happy



# Thanksgiving!