



Animal Science Newsletter

December 2001

In This Issue...

Beef Management Calendar.....	2
Anthrax Attacks Have Bolstered Consumer Perceptions of Food Irradiation	3
Scrapie Eradication Rules Go Into Effect.....	3-4
19 th Annual Florida Cattlemen's Institute and Allied Trade Show	4-5
2002 Annual Cattle Industry Convention and Trade Show	5-6
New Video Teaches Joy of 'Gaming' – Processing Wild Game, That Is.....	6
UF/IFAS Budget Cuts Impact 4-H Dramatically, Two 4-H Camps to Be Closed.....	6-8
You Celebrate the Holiday's in Florida if You.....	8



Dates to Remember

December 2001

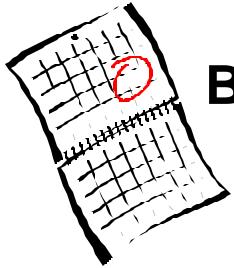
8	4-H Livestock Judging School – Gainesville
25	Chris tmas Day

January 2002

1	New Year's Day
5	Horse Judging Coaches Seminar - Gainesville
10-11	2002 Ruminant Nutrition Symposium - Gainesville
17	19 th Annual Florida Cattlemen's Institute and Allied Trade Show - Kissimmee
25-27	Breeding Management Short Course - Gainesville

Happy Holidays!





Beef Management Calendar

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.

February

Top dress winter forages, if needed.

Check and fill mineral feeders.

Put bulls out with breeding herd.

Work calves (identify, implant with growth stimulant, vaccinate, etc.).

Make sure lactating cows are receiving an adequate level of energy.

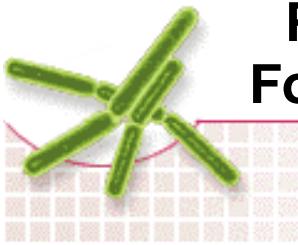
Watch calves for signs of respiratory diseases.

Cull cows that failed to calve while prices are seasonally up.

Check for lice and treat if needed.



Anthrax Attacks Have Bolstered Consumer Perceptions of Food Irradiation



American consumers may be warming up to the idea of irradiation, according to a news survey by Porter Novelli. Apparently, news coverage of bioterrorist activity in the United States, combined with the well-publicized news about the use of irradiation technology to eradicate anthrax spores in potentially contaminated U.S. mail, has brought the benefits of this technology to the forefront in consumers' minds.

Consumers are making the connection between the ability of irradiation to eliminate anthrax and other harmful bacteria to its potential use in processing the food supply, and increasingly view it as an acceptable precautionary measure, according to Porter Novelli.

Conducted among 1,008 U.S. adults from Nov. 2 through 6, the survey found that consumers have moved from trepidation to a strong level of support for the technology—with more than half (52 percent) saying that the government should require irradiation to help ensure a safe food supply. In another PN survey conducted last year, only 11 percent of consumers said they would buy irradiated foods if they were available.

"In the past, consumers expressed concern for irradiation—specifically for food use," said Bill Layden, senior vice president of Porter Novelli Washington's Food, Beverage and Nutrition Practice. "Consumers are beginning to understand that irradiation is similar to pasteurization...that it is the next generation in technology with proven benefits that could protect the food supply *now*."

About two-thirds (64 percent) of the consumers surveyed this year said they are concerned about contamination of the U.S. food supply with anthrax or other biological agents.

Fifty-one percent agreed that irradiation could be used to kill anthrax and other biological agents.

Porter Novelli is a subsidiary of Omnicom and calls itself one of the world's largest public relations firms.

SOURCE: Meatingplace.com
Release – November 9, 2001

-FWL-



Scrapie Eradication Rules Go Into Effect

Beginning Monday, November 19, 2001, most sheep and some goats, 18 months and older, must be officially identified (ID) and breeding sheep and goats must be accompanied by a Certificate of Veterinary Inspection (health certificate) to move into interstate commerce as part of the new federal program to eradicate scrapie in the U.S.

Those categories of sheep and goats that must be identified (ear tags or tattoos) are:

- All sheep 18 months and older;
- All breeding sheep regardless of age;
- All scrapie exposed, suspect, test-positive, and high-risk animals;
- Breeding goats, except low-risk commercial goats;
- All sheep and goats for exhibition other than castrated males.

The following groups need no ID and have no movement restrictions:

- All sheep under 18 months of age moving into slaughter channels;
- All goats moving into slaughter channels;
- Low-risk commercial goats defined as those:
 - Raised for fiber and/or meat;
 - Not registered or exhibited;

- Which have not been in contact with sheep;
- Not scrapie positive, high-risk or exposed animals;
- Not from an infected or source herd.
- Wethers for exhibition;
- Animals moving for grazing, if no change in ownership occurs.

Owners of commercial whiteface breeding sheep less than 18 months of age will have until February 19, 2002, to comply with the ID and movement restrictions. The requirements for all scrapie-exposed, suspect, high-risk, and positive animals have been in effect since September 20.

"If they haven't already done so, producers should call their local APHIS office, or in Texas and Minnesota the state veterinarian's office, to be assigned an official ID number and to get free ear tags," explains Dr. Diane Sutton, National Scrapie Program Coordinator with USDA, APHIS, Veterinary Services. Producers can find their local APHIS office by calling, toll-free, 1-866-USDA-TAG (873-2824).

The regulations needed for implementation of the accelerated scrapie eradication program became final in August. In addition to the identification requirements, the rule also provides indemnity to compensate producers whose flocks or herds are found to be infected with this always-fatal disease. More information is available on the Internet at:

- www.animalagriculture.org/scrapie
- www.aphis.usda.gov/vs/scrapie.htm.

SOURCE: National Scrapie Education Initiative
Release – November 9, 2001

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19th Annual Florida Cattlemen's Institute and Allied Trade Show

"Changing Times; New Expectations"

January 17, 2002
Kissimmee Valley Agricultural Center
Highway 192 East of Kissimmee

Sponsored by

UF/IFAS
Extension Service
and
Allied Industries

Please RSVP to your County Agent if you plan to attend!

8:00 am	Trade Show Opens Moderator: Mark Shuffitt Institute Chairman
8:30	Welcome Charlie Bronson, Florida Commissioner of Agriculture Jim Alderman, President, Florida Cattlemen's Association
8:45	Foot and Mouth Disease; an Eyewitness Account Paul Gibbs, DVM, University of Florida, College of Veterinary Medicine, Gainesville, Florida
9:45	Trade Show Break
10:15	Pleasing the Consumer; Preserving Our Way of Life Roger West, Ph.D., Department of Animal Sciences, University of Florida, Gainesville, Florida

- 11:00 **Source/Process Verification**
Marcine Moldenhauer, Manager Value Added Procurement, Excel Corporation, Wichita, Kansas
- 11:45 **Presentation for Al Warnick, Ph.D., Professor Emeritus, University of Florida**
- 11:55 **Lunch/Trade Show**

Lunch provided by Trade Show Exhibitors (\$1 donation for iced tea to support the Cattle Women's Scholarship Fund appreciated).
- 12:30 pm **An Overview of Nutrition Management**
Andy Cole, Ph.D., USDA, Bushland, Texas
- 1:30 **Phosphorus Management**
Dallas Townsend, County Extension Director, Hendry County Florida
- 1:45 **Trade Show Break**
- 2:15 **Marketing Options, What the Buyer is Looking For**
Todd Clemens, President, Okeechobee Livestock Market, Okeechobee, Florida
- 2:45 **Economics of Alliances in the Beef Cattle Industry**
Tim Marshall, Ph.D., Department of Animal Sciences, University of Florida, Gainesville, Florida.
- 3:15 **New Reproduction Technology/CIDR**
Joel Yelich, Ph.D., Department of Animal Sciences, University of Florida, Gainesville, Florida.
- 3:45 Return evaluations to enter drawing for free registration to 2002 Florida Cattlemen's Association Annual Convention in Marco Island.

Winners must be present to win. Each evaluation completed will receive a CD of the Proceedings.

Special thanks are extended to the Allied Trade Show Exhibitors. Without their support the Florida Cattlemen's Institute would not be possible!

Hotel Information: Holiday Inn Express
2145 E. Irlo Bronson Hwy.
Kissimmee, FL
(407) 846-4646 or
(800) 445-0799

Participants requiring special accommodations should contact Joe Walter at (407) 247-5879, 48 hours prior to the event.

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2002 Annual Cattle Industry Convention and Trade Show

**February 6-9, 2002
Denver, Colorado**

Please note that the 2002 Winter Olympics are being held in Salt Lake City starting February 10. Be sure to book your airline reservations EARLY!

The Cattle Industry Annual Convention & Trade Show will feature joint and individual meetings by five industry organizations: National Cattlemen's Beef Association, Cattlemen's Beef Promotion & Research Board, American National CattleWomen, Inc., Cattle-Fax and National Cattlemen's Foundation. Visit the largest beef cattle industry trade show in the country - we anticipate over 300 exhibitors to participate in Denver, in all industry segments including animal health, animal ID, industry associations, cattle breeds & sellers,

communication, computers, consultants, equipment, feed, fencing, finance, haying, information, land, publications, retail, seed/weed, and vet. After a series of regional caucuses, council meetings, subcommittee & committee meetings, the business portion of the Convention will conclude with the annual Stakeholders Congress/NCBA Annual Membership Meeting, where decisions are made for the future direction of the industry. Plan to be in Denver to participate!

For more information, please visit:
[http://www.beef.org/groups/meetings/
tsschedule_02.htm](http://www.beef.org/groups/meetings/tsschedule_02.htm)

SOURCE: National Cattlemen's Beef Association
<http://www.beef.org>

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New Video Teaches Joy of 'Gaming' - Processing Wild Game, That Is



Processors can thank Lee Hofer, a long-time member of the American Association of Meat Processors, for sharing everything there is to know about processing deer.

That's because Hofer produced a video entitled, "Processing Wild Game the Easy Way," a 90-minute educational tape for both hunters and smaller processors.

Hofer, who owns Tea, S.D.-based Lee's Meats and Sausages, created the video to demonstrate proper skinning, quartering, processing for deer, and the identification of various cuts along with suggested uses.

The video also shows the varied sausages, snack sticks, jerky, salami, pickled products, and chili items Hofer manufactures. Instructions on how to help sell higher end processed items and seasoning and recipe kits are also included.

The video is available from AAMP for \$19.95, plus shipping and handling, by calling (888) 368-6644.

SOURCE: Meatingplace.org
Release – October 23, 2001

-FWL-



UF/IFAS Budget Cuts Impact 4-H Dramatically, Two 4-H Camps To Be Closed

Two 4-H camps will be closed and the statewide 4-H program will be severely impacted by state budget cuts, said Damon Miller, assistant dean for 4-H programs at the University of Florida's Institute of Food and Agricultural Sciences (IFAS).

4-H Camp Cherry Lake near Madison and 4-H Camp Cloverleaf near Lake Placid will be closed. He said alternate funding plans and structures were considered by the administration before the closures were announced last week by Mike Martin, UF vice president for agriculture and natural resources.

More than 1,000 children attended the two camps last summer, which also host environmental workshops, family reunions and other educational activities year-round. The two state-owned camps rely heavily on user fees and private support, although they do receive about \$100,000 in state support annually for staffing and expenses.

"This is a day that none of us wanted to see," Miller said. "The entire 4-H family -- children,

teens, 4-H agents, volunteer leaders, 4-H alumni and, state staff -- are heartbroken over these impending closures."

He said a date for the closures remains to be determined. In addition to Cherry Lake and Cloverleaf, the state 4-H program has two other camps. 4-H Camp Timpoochee near Niceville and 4-H Camp Ocala near Umatilla in the Ocala National Forest will remain open.

The two facilities being closed have a long tradition of serving young people, said Miller. Camp Cherry Lake opened in 1946 in Madison. Seventeen county 4-H programs camped there last summer: Baker, Bradford, Dixie, Duval, Gadsden, Gilchrist, Hamilton, Jefferson, Lafayette, Leon, Levy, Madison, Nassau, Suwannee, Taylor, Union, and Wakulla.

4-H Camp Cloverleaf was purchased in 1949 and opened in 1957. Twelve county 4-H programs camped there last summer: Brevard, Broward, Charlotte, Collier, Dade, Glades, Hendry, Indian River, Lee, Manatee, Palm Beach, and Sarasota.

The closures are part of the IFAS budget reduction. The institute received a \$2.6 million dollar budget cut this year, and anticipates further cuts in the upcoming special session of the state legislature.

In addition to the camp closures, Martin announced that several UF/IFAS research facilities and offices in Gainesville are being examined for consolidation or closure.

"Our 4-H camps are not the only part of 4-H affected by the budget situation," said Miller. For example, in-service training for county 4-H faculty on new techniques for working with young people relies on the IFAS travel budget to reach 4-H agents working in all parts of the state. Miller said that all travel has been cancelled and in-service training eliminated until the end of the fiscal year in June 2002.

An additional problem facing the youth program, which worked with more than 286,000 young people last year, is a hiring freeze on some

positions. A new statewide volunteer development specialist to support programs which affect more than 15,000 4H volunteers can not be hired until the budget thaws out.

County 4-H agent positions in Clay, Okaloosa, and Suwannee counties cannot be filled due to a hiring freeze. Another support position for the state 4-H camping program was eliminated in the most recent cuts. Student assistants in the state 4-H office also were laid off, reducing the number of people available to work with state-level events and programs. The closure of the UF/IFAS poultry program will mean that embryology educational programs, conducted in partnership between 4-H and schools, will be left scrambling to find new sources for fertile eggs.

In spite of the budget situation, all is not lost, said Miller. "Our commitment to youth development has only grown stronger in the face of new challenges," he said. "Our county 4-H programs will continue. 4-H teaches young people about their connections to living things, and about the linkages between people, nature, and each other. That has not changed," said Miller. "We believe that young people learn best through hands-on education, and we provide experiences they often don't receive in their schooling. We will continue to fulfill our mission as a land-grant institution to serve the young people in our state."

Miller said another bright spot is the "Conversations on Youth Development" program occurring around the state as part of 4-H's centennial celebration.

"We are convening the youth development community at county, state, and national levels to talk about what strategies we can take to build the future we want for young people. Now more than ever before, we will persevere in our commitment to positive youth development through 4-H," he said.

Long stereotyped as a program only for farm kids who raise cows and bake apple pies, the 4-H program has changed with the times and reached out to youth in urban, suburban and rural areas. The program's offerings still include agriculture, and

they have expanded to encompass computers, the environment, public speaking, community service, and other projects of interest to today's young people.

The 4-H program is the youth development program of the Florida Cooperative Extension Service (CES), which is headquartered in Gainesville at the University of Florida's Institute of Food and Agricultural Sciences. 4H worked with more than 286,000 youth ages 5-18 last year, and has active programs in Florida's 67 counties and on five Seminole Tribe reservations in South Florida. The CES is funded by a partnership between federal, state, and county agencies.

For more information, visit the Florida 4-H website at <http://www.florida4h.org>. To find out more about 4-H's centennial, visit <http://www.4hcentennial.org>. To read the official news release about the IFAS budget reduction and for more information about IFAS, go to <http://news.ifas.ufl.edu>.

SOURCE: Damon Miller
(352) 846-0996, Ext. 225
By: Ami Neiberger
IFAS Communications Services
University of Florida
Release: November 19, 2001

-RSS-

You Celebrate the Holiday's in Florida if You...



...mail cards to all your friends and relatives up North that depict Santa and his sleigh pulled by a flock of flamingos.

...do all of your baking early, then discover on Christmas Day that our rampant humidity has crept into all the cookies.

...hope it will be cold enough to light a fire in the fireplace.

...hope it will be warm enough to serve Christmas dinner on the patio.

...sweat your way through Christmas eve midnight Mass because you decided to wear the new cable-knit sweater that was a gift from your wife.

...gaze at palm trees and hibiscus through panes of glass sprayed with fake snow.

...give your daughter a new bike and are actually able to take her outside for her first spin around the block.

...get a new wet suit and flippers as gifts and try them out in the pool that day.

...have a house full of relatives, half of whom want the air conditioning turned up and half of whom want it turned down.

...have to explain to your 5-year-old that Santa's sleigh can get here without there being snow on the ground.

...play a Christmas morning round of golf and an after-dinner basketball game has become a family tradition.

...open your patio door on Christmas morning to see a glorious white heron take flight over the trees.

...are trying to figure out how to sleep and feed your brother-in-law and his family, an old college friend and her family, and Great-Uncle Harry and his new girlfriend when they all visit during the same week in December.

...are able to take the kids to see Mickey and Minnie or Shamu during school break without spending money on air fare and hotel rooms.

... are spending the whole day stringing colored lights on the front of your house and then having to mow the lawn and trim the bushes, too.

and finally...

...realize the spirit and joy of Christmas dwell in your heart and can be triggered by warm breezes and swaying palms as well as sleigh bells and falling snow."

