



University of Idaho Extension

Owyhee County SEPTEMBER 2023

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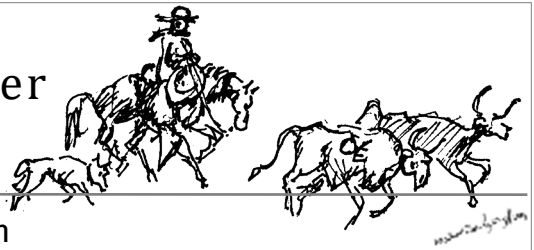
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Cattlemen's Corner Beef Newsletter



Always Something to Learn

- K. Scott Jensen

In the past several years, I have had the opportunity to do some consulting work in several countries around the world. These trips are interesting from a couple of perspectives. First, it is great to meet people from different cultures and backgrounds. We live in a fascinating world with awesome people everywhere! Second, every country has its own production advantages and challenges. Third, it serves as a reminder to me that we are truly blessed to live in the United States of America.

We typically hold seminars or trainings in each country for producers, University faculty, livestock breed association representatives, and government officials followed by group visits to local farms and ranches. Interest has been high as attendance typically ranges from 100-200 individuals. The focus of the seminars has been on genetics and nutrition with an end goal of helping local producers improve their production and to increase export opportunities for U.S. companies. We have been fortunate the last few years to partner with the U.S. Grains Council and the U.S. Soybean Export Council.



(Speaking at a seminar in Bogotá Colombia, July 2023)

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It is interesting to observe the attitudes of people in general. Most individuals are very interested in learning and in improving their livestock operations. Of course, we also see a few individuals with an attitude more consistent with that of a “know it all” or “why are you bothering me”? It is obvious that they aren't too interested as they spend the time on their phone or visiting with their neighbor.

To bring this idea a little closer to home, what do you do to stay current on the practices and issues affecting our industry? Do you “know it all” already or do you make a concerted effort to read, study, watch, and learn? I realize that time is always factor but staying current is definitely time well spent!

Read: What publications do you subscribe to? There are many out there. I definitely receive more than I get time to read. However, there are a few publications that I think are key (at least for me) and they are the first that I pick up. I try to take an issue or two along anytime I might have a chance to do some reading. Long plane flights, waiting while your spouse is shopping, doctor's office, etc. are all good times to bring along your own reading.

Watch: Much time is wasted watching “garbage” on TV. While I support down time, sometimes we park ourselves in front of the TV or computer and idle away hours at a time. There are some good, industry related programs on TV. A quick search on the internet will turn up numerous industry related videos and recorded symposiums. The Beef Reproductive Task Force has some great recorded seminars available online at no cost.

Learn: While you can learn from reading and watching, I also recommend attending educational programs offered by your local/regional Extension office, state and local cattle associations, drug companies, and others. These programs are often timely and of considerable worth. While most of the time there will not be ground-breaking new knowledge presented, oftentimes presenters can help you identify areas that will improve some aspect of your operation. When we go with the right attitude, we can always go home with something of value.

One additional recommendation is to visit other ranches in other areas of the state and country. Visit with the owners and managers about their important issues and how they do things. It is amazing what we can learn from each other. I attend our Extension Annual Conference each year. I seldom get much out of the conference itself (don't tell my boss!). I do usually come home with some program or research ideas from visiting with my Extension colleagues at the conference.

The opportunity to visit other countries is a great one. I go as a presenter but also learn (or am reminded of) some important things. We are very fortunate

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to live in this country and more specifically in this part of the country. We are fortunate for the industry structure that we have. We are blessed to enjoy access to many things (animal health products, quality veterinary service, modern equipment, and modern technology... just to name a few) that others around the world do not. May we take advantage and learn and apply those things as we raise the best quality beef in the world.

*K. Scott Jensen - UI Extension Educator
County Chair Owyhee County, ID*

Weaning Considerations

- Rebecca Mills

Fall is quickly approaching; the sun angle is changing, and days are feeling more golden. It will soon be time to transition to the next stage in the cattle cycle: weaning calves. It sounds somewhat simple; all you do is separate mother cows from calves, right? Sure, you could do that. Or you could take a few things into consideration that may just improve the experience for all involved (i.e., the cow, the calf, and you!).

By this time of year, calves are fairly independent of their mothers as far as nutrition and diet are concerned. They learned how to graze some time ago, but they'll still return to suckle on mom. Breeding season for spring calving operations has passed, and all your cows should be bred back and working on growing next year's cash crop. What practices make a difference in the timing of weaning when it comes to maternal herd management? Two things to consider would be: body condition score and feed availability.

The first factor to be impacted by poor body condition is reproduction. If a mother cow is in poor condition when her calf is born, she still has to dedicate most of her nutrition to feeding that calf. This could lengthen the postpartum interval. Meaning, it may take her longer to breed back or she may not settle at all. The longer she's supporting a calf, the harder it will be to recoup her body condition. It becomes important to balance the needs of the mother with the needs of the calf. Both need adequate nutrition to prepare them for their future. Which brings us to feed availability.

As range and pasture plants mature, digestibility and protein content decline. The longer we stretch into summer and fall, the more likely this is to be the case in our area. This reduction in nutrition will decrease a mother's ability to make adequate milk to maintain her calf let alone maintain or improve her own body condition. In drought conditions where feedstuffs are particularly low, taking forage availability into account when timing weaning, can extend

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your feed for your maternal herd. She will need to eat and even drink less if she isn't supporting a calf.

What considerations can we make for the calves? Typically, calves are weaned somewhere around 7 months of age. It's possible to wean earlier than that and, depending on your resources and maternal herd management, you could also wean later than that. Ultimately, for the calves, the most important things to consider are stress and health management.

Separating offspring from their mother is a stressful experience in and of itself and when we add in things like unknown environments, dust, or poor stockmanship, it can take the stress up a notch. Things to think about: is it possible to have the cattle in an area they've been before for a day or two before separating? A place where they know where they can find feed and the water trough? Do your cattle have access to vitamins and minerals? Adequate health can help reduce the effects of stress during weaning. What are your plans for administering any needed vaccines or parasite treatments, shipping or hauling or marketing your calves? It may seem like a good idea to pile all the things in at the same time (vaccinations, separation from mom, shipping) but that may not be in the best interest of the calf. It is more likely that calves will become sick after weaning and lose weight and condition, at least initially, when these things aren't considered. And, when your profits are at stake, illness and lost weight equals dollars in the long run.

Lastly, what considerations can you make as the steward of this whole experience? Two things that will help the process run smoothly are recording keeping and advanced planning. Keeping tabs on your cow's body condition, the availability of feedstuffs, the birth dates of calves, the vitamins and minerals, and all the things can be a lot to manage. Having a simple record-keeping system that works for you will help you to know when you've made similar decisions in the past or give you the information you need to plan for the future without having to reinvent the wheel each year. It can be as simple as making notes on a wall calendar and as advanced as computer spreadsheets. Remember: the best record-keeping system is the one you'll use.

Taking into consideration each element of the weaning experience – the cow, the calf, and you – will hopefully prepare you for success. Best of luck on a smooth and low-stress weaning season!

Sources: Cattle Producer's Library articles:

CL130: Weaning – Cows CL132: Weaning – Calves

CL747: Time of Weaning and Cow Condition

CL748: Weaning Management for Calves

*Rebecca Mills . - UI Extension Educator
Boise & Gem Counties , ID*

Cattlemen's Corner Beef Newsletter

Anthrax and Cattle

- *Tyanne Roland & Rylie Zollman*

What is Anthrax

Anthrax tends to suggest terroristic threats, but it is a common, naturally occurring bacteria that lives in soil throughout the world. Animals and people can become infected through direct contact, ingestion, or inhalation of bacterial spores. Humans are very rarely infected through soil contact and more likely to become infected by unknowingly handling an infected animal or tissues. Keep in mind that there are only about 2 cases per year in the United States of a person becoming infected. Animals are more likely to be infected by ingesting the bacterial spores during grazing.

Where does Anthrax occur?

Anthrax is a bacterium with spores that live in soil for several years. Anthrax in livestock often occurs in hot and dry climates and is most common in Africa, Asia, and Central and South American, but it does occur sporadically in the United States¹. Outbreaks that have been recently reported by news media have occurred in Minnesota (July 2023)² and previously in Texas. Though no recent reports have made headlines in Western states, it is possible for spores of the bacteria to live in local soils. Dr. Lauren Christensen, a veterinarian at the University of Idaho, states that cattle grazing in overgrazed pastures³ or near recently disturbed soil are more at risk. In some cases, flash flooding can wash away soil and reveal anthrax spores that were previously buried in deeper soil. Historic cattle drive routes throughout the U.S. may also have a higher concentration of anthrax spores. When cattle died along the route, the carcass was left to decompose along the trail; decades later, the anthrax spores that were in the dead animal can still be present in the soil long after any traces of the carcass are gone³.

Domestic animals, wildlife, and people can be infected by the spores if they encounter a high concentration of bacterial spores in soil or water. Humans can also be infected by working with infected animals or tissues. Animals and humans can become infected by inhaling, ingesting, or contacting the spores through an open wound⁴.

Symptoms in live animals

Anthrax symptoms are hardly ever noticed, and most of the time cattle are found dead with a significant amount of blood from the muzzle and anus of the carcass. If symptoms are shown, they appear 3-7 days after exposure. In the severe cases, the animal may have an extremely high fever of up to 107 degrees, trouble breathing, and death within a few hours. Other symptoms

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include excitement followed by staggering, rising temperature, depression, unconsciousness, difficulty breathing along with convulsions, and ultimately death⁵.

Blackleg and Anthrax

Both Blackleg and Anthrax develop in cattle ingesting bacterial spores. Symptoms for both Blackleg and Anthrax can include lameness, swollen muscles, difficulty breathing, and rapid progression to death in a matter of hours, or discovery of cattle that have died suddenly. If you suspect either of these diseases, you should immediately call your vet⁶.

Vaccine

There is a vaccine available for anthrax. The vaccine carries live spores, so when giving the vaccine it is advised to use caution during handling or work with your local veterinarian for assistance. The vaccine is recommended in areas where anthrax has been previously identified, or in cases where an outbreak has started to protect the rest of the herd. Contact your local veterinarian for recommendations regarding using the anthrax vaccine in your herd⁷.

When to contact your veterinarian

According to Dr. Christensen, if an animal dies under unusual or unknown circumstances, or there is a significant amount of clotted blood near the muzzle or anus of the carcass, it is advisable to contact your veterinarian for recommendations. Keep in mind that these bacteria can infect all types of livestock and may also be seen in horses.

1 <https://www.cdc.gov/anthrax/basics/index.html#:~:text=Anthrax%20is%20a%20serious%20infectious,animals%20or%20contaminated%20animal%20products.>

2 <https://www.cbsnews.com/minnesota/news/anthrax-confirmed-in-kittson-county-cows-state-animal-health-board-says/>

3 <https://www.washingtonpost.com/archive/politics/2001/11/05/anthrax-has-inspired-dread-and-breakthroughs/b061d04a-2d63-40a1-b34b-8049063f8e46/>

4 <https://www.cdc.gov/anthrax/basics/index.html>

5 <https://www.dshs.texas.gov/anthrax/anthrax-faqs#:~:text=Seriously%20Affected%20animals%20may%20stagger,breathing%2C%20convulsions%2C%20and%20death.>

6 <https://extension.wvu.edu/agriculture/livestock/beef-cattle/cattle-health/blackleg#:~:text=Blackleg%20is%20a%20preventable%2C%20soilborne,and%20is%20almost%20always%20lethal.>

7 <https://extension.sdstate.edu/anthrax-vaccination-considerations>

*Tyanne Roland - UI Extension Educator
Adams County, ID*

*Rylie Zollman - Animal Sciences Student
Treasure Valley Community College*

Owyhee County

Family Issues

- *Suriñe Greenway*



With garden harvests in full swing, this is a great time to be considering ways to extend the shelf-life of that produce. We are lucky we live in a region that allows for a variety of produce to grow and many different products can be created for later use. One way that I love to create ready-to-go snacks for my children at home are with

University of Idaho Extension Offices throughout the Treasure Valley provide research-based recommendations for food handling, food safety, and food preservation. You can contact the Owyhee County Extension by calling 208-896-4104 with your questions today. Recommendations can be provided that include practices that should be followed throughout the process, including using safe and current recipes. Additionally, these recipes consider density, acidity, and heat penetration factors necessary for safe home food preservation.



Photo Credit: Suzanne Ubry

If you are looking for the chance to learn about food preservation in a safe, fun, and comfortable hands-on environment, then you should consider the Oktoberfest canning class! On Wednesday, September 20th the University of Idaho, Owyhee County Extension Office will be hosting this hands-on food preservation class. At this one-night event, participants will learn the science behind high-acid canning and preserve a recipe with University of Idaho

Extension Master Food Safety Advisors, individuals who have completed a nine-week certification program, and who volunteer with members of the community to provide safe and quality learning experiences. At the conclusion of class, participants will leave with a jar from the recipe that they made in the class, along with a folder full of recipes and resources. If you are interested in attending this class, there is limited space, and pre-registration is required, please call 208-960-0114 to reserve your spot today.



HANDS-ON CLASS OKTOBERFEST WORKSHOP

Gain knowledge on safely canning high acid and acidified foods that go great with your Oktoberfest!
You will take home a jar you made in class.

\$25 PER PERSON -OR- \$40 FOR TWO

WEDNESDAY, SEPTEMBER 20TH

5:30 PM - 8:00 PM

OWYHEE COUNTY EXTENSION OFFICE

238 8TH AVE W MARSING, ID

CALL TO REGISTER (208)896-4104

I **University of Idaho**
Extension
Owyhee County

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For more information on recommendations, check out these University of Idaho Extension publications. The information is intended for individuals handling food in the home. A full list can be found here: <https://www.uidaho.edu/extension/publications/food-and-health/food-preservation-safety>

The National Center for Home Food Preservation is an additional research-based website that hosts the USDA Complete Guide to Home Canning which has each section available to be viewed, downloaded, or printed. Please visit this publication here: https://nchfp.uga.edu/publications/publications_usda.html

*Suriñe Greenway - UI Extension Educator
Owyhee County, ID*

≡ Space is Limited for Hands-on Events ≡
To reserve your spot call (208)896-4104



HANDS-ON CLASS
CANNING MEATS
PRESSURE CANNING WORKSHOP

Learn the basics to safely use your pressure canner to process shelf-stable foods! You will take home a jar completed in class.

\$25 PER PERSON -OR- \$40 FOR TWO

SATURDAY, OCTOBER 28TH

10:00 AM - 1:00 PM

OWYHEE COUNTY EXTENSION OFFICE

238 8TH AVE W MARSING, ID

CALL TO REGISTER (208)896-4104

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Owyhee County



FREE CLASS VIA ZOOM
FREEZE DRYING
DONE RIGHT

Learn about different freeze dryer models, purchasing and maintenance costs, how to operate a freeze dryer, and proper storage of freeze-dried goods!

THURSDAY, SEPTEMBER 21ST

CLASS STARTS AT 12PM MT 11AM PT

Register at: bit.ly/freedrying2023

Other course offerings available
at uidaho.edu/food-safety

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Extension

FREE CLASSES!



FREE CLASS VIA ZOOM

.....

JUST FREEZE IT!

.....

Learn how to properly freeze and store your food for the best quality result.

THURSDAY, OCTOBER 12TH
CLASS STARTS AT 12PM MT 11AM PT

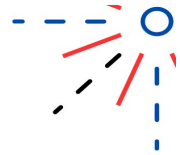
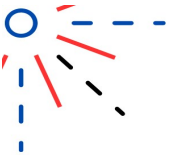
Register at: bit.ly/freezeit2023

Other course offerings available
at uidaho.edu/food-safety

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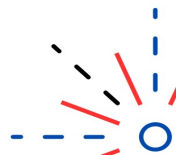
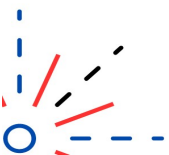
THANK YOU TO

*Scott Thomson of
Outlet Fireworks, LLC.*

&

Les Schwab of Homedale

FOR THEIR GENEROUS DONATION TO
OWYHEE COUNTY 4-H!





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Owyhee County 4-H

WOULD LIKE TO THANK

FRIENDS OF
NRA & **THE NRA FOUNDATION**
TEACH FREEDOM



\$2,784.00

GRANTED BY THE NRA FOUNDATION

This monetary award will be used by Owyhee County 4-H shooting sports project members to pay for contest entry fees and will also allow for the purchase of clay targets to be used during their practices.

The NRA Foundation also generously granted Owyhee County 4-H 5,750 rounds of ammunition.

HELP SUPPORT GRANTS TO THIS PROGRAM AND OTHERS LIKE IT!

Attend a *Friends of NRA* event to raise funds for The NRA Foundation, America's leading charitable organization in support of the shooting sports.

GO TO **FRIENDSOFNRA.ORG** AND **NRAFOUNDATION.ORG** FOR MORE INFORMATION.



Idaho 4-H Dairy Contest

The State Dairy Contest was a huge success thanks to Simplot, Dairy Farmers of America, Lallemand Animal Nutrition, Solid Rock Dairy and Jennifer Johnson!

Congrats to the contest winners from Owyhee County!

1st Place Senior Team members - Tys DeWinkle & Landry Kukla

2nd Place Junior Team members - Ava Ewing & Neiko DeWinkle

Top Five Senior - Tys DeWinkle

Top Five Juniors - Ethan Kukla & Neiko DeWinkle

2nd Place Intermediate Showmanship - Ava Ewing

Congratulations to all our participants!

D&B SUPPLY 4-H / FFA SHOWMANSHIP AWARD PROGRAM TERMS

1. Only 4-H and FFA members with animals that have won **overall** Grand Champion or Reserve Champion in Showmanship for their species in a county or state fair are eligible for these awards.
2. Applicant is eligible for one award per species per fair.
3. Eligible exhibitors must complete this form within 90 days after the end of the show.
4. Awards are paid as gift cards and mailed directly to the exhibitor upon approval by fair extension.
5. Gift cards may only be redeemed at D&B Supply locations in Oregon and Idaho.
6. By participating in this discount program, the 4-H/FFA member's parents agree to receive the D&B Supply email newsletter.

To sign up, visit <https://www.dbsupply.com/4-h-ffa-awards>



Market Swine project

Families participating in a Market Swine project who plan to exhibit market swine at county fairs are invited to be part of a research project by filling out and completing a 19 question survey. We are interested in learning more about the husbandry techniques used by those who participate in the Market Swine project.

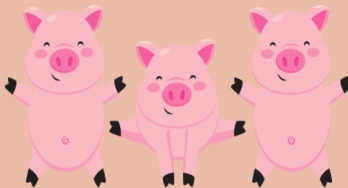
Project Title: Exploring Best Management Practices for 4-H Market Swine

Project Leads: Cheyanne Myers, Canyon County Extension Educator and Dr. Lauren Christensen, DVM and Assistant Professor
UI College of Agricultural and Life Sciences

Research question: To what extent is there a correlation between best management practices and animals that meet county fair requirements for market weight in the swine project?

If you are interested in being apart of this project and for more information please scan the QR code presented or search 2023 Best Swine Practices Survey on Z-Suites to fill out the survery!


contact Cheyanne Myers at cheyanne@uidaho.edu for questions



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Persons with disabilities have the right to request and receive reasonable accommodations. Please complete this form: [reasonable-accommodation-for-4-h-parent-complete.pdf](#) (uidaho.edu) to assist in evaluating the reasonable accommodation request at least 2 weeks prior to the event. Accommodation applications cannot be approved without supporting documentation. Submit this electronic request form by sending the application and documentation to Center for Disability Access and Resources 875 Perimeter Drive Moscow, ID 83844-4257, cdar@uidaho.edu, Phone 208-885-6307, Fax 208-885-9404



Idaho  **LEADS** **Summit**
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October 6-9, 2023
YMCA Camp Horsethief Reservoir
Cascade, Idaho

Idaho 4-H LEADS

Idaho 4-H is launching a new statewide teen program called Idaho 4-H LEADS (Learn, Engage, Act, Develop Summit), which will be held October 6-9, 2023, at the YMCA Camp at Horsethief Reservoir in Cascade, Idaho. This event will be open to youth in grades 8-12.

This new program aims to:

- Promote Sparks, Belonging, and Relationships.
- Reach teens from all delivery modes (Club, Camp, Afterschool, In-school, and special programs) and serve new audiences.
- Empower Youth Voice to “Lead to Change” for community improvement.

With an over-arching emphasis on leadership development, the program will provide learning and teaching opportunities for teens in the areas of:

- Agricultural Sciences
- Health & Well-being
- STEM
- Expressive Arts

Registration is open on ZSuite. Owyhee County Event & Activity Scholarships are available for Idaho 4-H LEADS.