



TEXAS CATTLE FEEDERS ASSOCIATION

NEWSLETTER

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Last Week to Submit Comments Urging USDA and HHS to Reject Unsound Dietary Guidelines

Only one week remains to submit comments urging USDA and HHS to reject the report released by the Dietary Guidelines Advisory Committee. The report serves as a recommendation to the Secretaries of Health and Human Services (HHS) and the U.S. Department of Agriculture (USDA) in their development of the final 2015 Dietary Guidelines for Americans. At a minimum, this report is inconsistent, and if adopted will lead to conflicting dietary advice that could be detrimental to the health of our nation and our industry.

Submit comments to reject this flawed report and to put lean meats back into the recommendation of an overall healthy dietary pattern, as it currently exists in the 2010 Dietary Guidelines.

To submit comments, go to www.tcfa.org and click on the Dietary Guidelines banner at the top of the page. There you will find talking points and drafted comments to use at your discretion. **The last day to submit comments is Friday, May 8, 2015.**

The final 2015 Dietary Guidelines are expected to be finalized and published by the end of 2015. To view the Dietary Guidelines Advisory Committee's full report, go to <http://tinyurl.com/dgac-report>. If you have questions, please contact the TCFA office at (806) 358-3681, or visit www.tcfa.org.

Texas House Passes \$4.9 Billion In Tax Cuts

Earlier this week, the Texas House of Representatives approved two bills introduced by House Ways and Means Chairman Dennis Bonnen (R-Angleton) that would provide \$4.9 billion in tax relief. By a vote of 140-0, the House passed HB 31, which would cut the state sales tax rate from 6.25 percent to 5.95 percent. If this bill is signed into law, it would be the first cut in the state's sales tax in Texas history. HB 32, which passed by a vote of 116-29, would enact \$2.6 billion in franchise tax cuts over the next biennium, largely through a 25 percent across-the-board rate cut. Both bills also contain provisions that would allow the Comptroller of Public Accounts to cut the sales tax and franchise tax rates even further if certain state revenue comes in higher than expected.

The fate of the bills is uncertain because there is a major disagreement between the House and the Senate on the best way to provide tax relief. The Senate tax relief bills do not address sales tax relief, but instead would increase homestead exemptions to lower local school property taxes, cut franchise tax rates by 15 percent and raise the total franchise tax exemption from \$1 million to \$4 million.

Senators Call for Repeal of WOTUS

U.S. Sens. John Barrasso (R-Wyo.) and Joe Donnelly (D-Ind.) introduced the Federal Water Quality Protection Act (S.1140) to require EPA to withdraw its "Waters of the United States" proposal and re-write it with the consideration of stakeholders and small businesses. The bill would also significantly limit the potential reach of a new rule.

"EPA Administrator McCarthy has already sent her final rule to the Office of Management and Budget," said NCBA President Philip Ellis. "Finalizing the rule only six months after receiving over one million comments sends a clear message that EPA has no intention of listening to the broad array of stakeholders and is pushing forward with a problematic rule."

TCFA and other agricultural organizations across the country have sent a letter to the Environment and Public Works Committee expressing their support for S.1140. To view their letter to the committee members, visit <http://tinyurl.com/Repeal-WOTUS-Letter>.

House Agriculture Committee Approves Bills to Reauthorize Mandatory Price Reporting and Grain Standards Act

On Thursday, the U.S. House Committee on Agriculture approved the Mandatory Price Reporting Act of 2015 (H.R. 2051) and the United States Grain Standards Act Reauthorization Act of 2015 (H.R. 2088). Each bill reauthorizes a law set to expire on September 30, 2015, and ensures that the laws continue to operate in a manner that serves the public interest.

“These are important laws for agriculture, and I appreciate the input from industry and stakeholders, and the diligence of my colleagues on the committee,” Chairman Mike Conaway (R-Texas) said. “These bills promote competition and certainty. It is essential for grain inspections to take place in a timely fashion, given that 95 percent of the world’s population resides outside the U.S. These inspections guarantee that we have access to global markets. Similarly, livestock reporting provides transparency in the market to make sure producers get a fair price. This system allows producers and packers to access timely and accurate information regarding the price of the products they buy and sell. After hearing from all stakeholders, I am pleased the committee found bipartisan consensus to put forth these two strong bills.”

Traceability Becoming Major Factor in Export Markets

Meat export markets to China, Japan and Korea are growing, but according to U.S. Meat Export Federation (USMEF) President and CEO Phil Seng, the U.S. may be lagging behind other countries due to a lack of comprehensive traceability systems in the beef and pork industries. According to Al Amanza, administrator of USDA’s Food Safety and Inspection Service, China wants 100 percent traceability assurance in their imported meats. Currently, other countries are meeting that standard to which the U.S. is not.

“Competition in the international market is fierce. Are our production practices out of sync with the international market (in terms of traceability, antibiotics, etc.)?” said Seng. “As more countries are meeting the costs of admission into these markets, it makes it even more difficult on us.”

Read more about U.S. meats in the international export market at <http://tinyurl.com/Meat-Export-Traceability>.

AABP Issues Drug Use Guidelines for Bovine Practice

In order to improve pharmaceutical use in cattle operations, the American Association of Bovine Practitioners (AABP) created “Drug Use Guidelines for Bovine Practice.” AABP formed a task force made up of veterinary and pharmacology professionals in different sectors of the cattle industry in order to form the most all-encompassing guidelines possible. The guidelines cover an array of topics from assuring responsible use of antimicrobials to using analgesics to control pain when needed. The guidelines also offer additional industry and government resources. To view the guidelines, visit <http://tinyurl.com/AABP-Drug-Use-Guidelines>.

Tyson Foods to Eliminate Human Antibiotics from Broiler Chicken Flocks by 2017

Tyson Foods has announced its plan to eliminate the use of classes of antibiotics that are also important in human medicine in its U.S. broiler chickens by the end of September 2017, the end of its fiscal year. Tyson has already made major strides in slowing its antibiotic use in broilers. According to a press release from the company, it currently has 35 broiler hatcheries that have stopped the use of all antibiotics. On other farms, Tyson requires a veterinary prescription for antibiotic use and has reduced the use of antibiotics used in humans overall by over 80 percent since 2011.

Tyson is forming working groups with other sectors of animal agriculture to discuss use of classes of antibiotics that are also important in human medicine in its cattle, hog and turkey operations. Those discussions are set to begin this summer. While they are making decisions in reducing and eliminating antibiotic use, the company notes that it is working equally in disease prevention and finding antibiotic alternatives

“One of our core values is to serve as responsible stewards of animals – we will not let sick animals suffer,” said Donnie Smith, president and CEO of Tyson Foods. “We believe it’s our responsibility to help drive action toward sustainable solutions to this challenge by working with our chicken, turkey, beef and pork supply chains.”

To read the entire press release visit <http://tinyurl.com/Tyson-Antibiotic-Announcement>.

Chipotle No Longer Serving GMO Ingredients

Chipotle Mexican Grill announced on Monday, that it will no longer serve ingredients made from genetically modified organisms (GMO) in its U.S. restaurants. This process began in March 2013, when Chipotle became the first national restaurant company to voluntarily tell its customers which ingredients contained GMOs.

Chipotle’s stance on GMO relationships to animal agriculture is outlined in its ingredient statement, “The meat and dairy products we buy come from animals that are not genetically modified. But it is important to note that most animal feed in the U.S. is genetically modified, which means that the meat and dairy served at Chipotle are likely to come from animals given at least some GMO feed. We are working hard on this challenge, and have made substantial progress: for example, the 100% grass-fed beef served in many Chipotle restaurants was not fed GMO grain - or any grain, for that matter.”

To view Chipotle’s full press release visit <http://tinyurl.com/Chipotle-Non-GMO>.

USPOULTRY Unspools Video on Poultry Processing

This week, U.S. Poultry & Egg Association, USPOULTRY, unveiled a new video designed to help consumers

grasp a better understanding of poultry processing into the food chain.

The video highlights a “behind-the-scenes” perspective while spotlighting food safety and the sanitation processes within the poultry processing plant used by the modern poultry industry. In a news release, USPOULTRY recognizes the importance of food production safety across the industry and strives to maintain consumer trust and confidence.

Watch the USPOULTRY video by visiting <http://tinyurl.com/USPoultry-Video>.

2015 Fed Beef Challenge Results

The historic Amarillo Livestock Auction was buzzing with more than 160 people in attendance at this year’s TCFA Fed Beef Challenge. The event was a huge success with 25 feedyards participating in the 2015 contest, which featured 47 pens of some of the best fed cattle in Cattle Feeding Country. Individual carcass data was collected and converted to the Fed Beef Challenge index. The TCFA index has a base score of 100 points that takes into account key industry factors that include ribeye area, fat thickness, quality and yield grade. The results of this year’s Fed Beef Challenge:

Grand Champion Carcass: Southwest Feedyard, tag 115 – Score: 110.61

First Place Steers: Tejas Feeders, Ltd.	Score: 273.79
Second Place Steers: Bovina Feeders, Inc.	Score: 268.34
Third Place Steer: Randall County Feedyard	Score: 260.43
Fourth Place Steer: Bovina Feeders	Score: 254.92

First Place Heifers: Bovina Feeders, Inc.	Score: 304.44
Second Place Heifers: JBS Five Rivers - XIT	Score: 302.88
Third Place Heifers: Southwest Feedyard	Score: 290.91
Fourth Place Heifers: Southwest Feedyard	Score: 269.99

First Place Holstein: Quality Beef Producers	Score: 259.93
Second Place Holstein: Dawn Custom Cattle Feeders, Inc.	Score: 257.62
Third Place Holstein: JBS Five Rivers - XIT	Score: 253.58
Fourth Place Holstein: Dean Cluck Feedyard	Score: 248.89

Barry Chew won a custom handmade saddle in the always popular Fed Beef Challenge Live Evaluation Contest, sponsored by Wells Fargo. The trophy saddle will be presented to Barry at the 2015 TCFA Convention in San Antonio. Walt Olson is the 2015 winner of the Managers “Judge Your Own” Contest where he is the proud owner of a Kenneth Wyatt artwork piece.

Nearly 30 college students competed in this year’s Collegiate Evaluation Contest, vying for scholarships. Clarendon College students dominated the contest, with Colby Rahm winning first place, followed by Kirsten Midkiff capturing second and Austin Flynt taking third.

The public Evaluation contest saw Dale Askew from Clarendon taking first place bragging rights this year followed by Curtis Wertmen from Clarendon.

To view all the 2015 Fed Beef Challenge contest winners, visit <http://tinyurl.com/2015-FBC-Contest-Winners>. For the complete list of pen results, visit <http://tinyurl.com/2015-FBC-Pen-Results>. Also, go to www.tcfa.org to view pictures of the winning pens.

Thank you to all who participated in the 2015 Fed Beef Challenge, and congratulations to all our winners. For more on contest results, please contact Jason Slane at (806) 358-3681 or jason@tcfa.org.

Beef Marbling has Health Benefits

A recent research study, "Marbling: Management of Cattle to Maximize the Deposition of Intramuscular Adipose Tissue", concluded consumers have had an increase in demand for highly marbled beef. The paper was co-authored by Dr. Stephen Smith, a Texas A&M AgriLife Research scientist and Regents professor, and Dr. Brad Johnson, the Gordon W. Davis Regents chair in the department of animal and food science at Texas Tech University.

By examining young cattle before they began to develop marbling, the researchers discussed as more cattle fatten and put down marbling, the fat becomes healthier because saturated fats are replaced with oleic acid.

According to the research, the relationship between fat and overall palatability underscores the importance of grain feeding and intramuscular lipid in beef quality, concluding that even at high levels of fat intake, ground beef had no negative effects on lipoprotein cholesterol metabolism in men and women, and ground beef naturally enriched in oleic acid had positive health benefits.

"We need fat in beef to improve the eating experience," said Smith, "We can increase the fat and marbling throughout the production cycle, but for many years, there has been this perception among consumers that too much fat in ground beef isn't a good thing. Against conventional wisdom, ground beef of all kinds actually is healthy for you."

To read the entire article, visit <http://tinyurl.com/Marbling-Health-Benefits>.

Area Students Complete TCFA Feedyard Technician Program

Twenty-five area high school students completed the Cattle Care & Handling portion of the TCFA Feedyard Technician Program on Wednesday at West Texas A&M University (WTAMU).

The program, presented by TCFA, Texas A&M AgriLife Extension Service and WTAMU, is designed to prepare students for gaining employment in a feedyard and to be an asset to the operation.

Students earned certification by participating in hands-on pharmaceutical training, which includes problem solving through scenarios and physically administering vaccinations. They also participated in an interview conducted by industry personnel and TCFA staff, and they passed a written exam covering aspects involved in cattle handling and pharmaceutical use. Last week, they attended a BQA seminar hosted by TCFA as a portion of their training.

If you are interested in potentially hiring students who have participated in the program, please contact Jason Slane at jason@tcfa.org or Christie Culp at christie@tcfa.org, or you can contact the office at (806) 358-3681.



Program graduates are Ramon Gabino, Adrian; Katy Richardson, Adrian; William DePrince, Booker; Weston Hollowell, Booker; Brett McDonald, Booker; Dakota Weinette, Booker; Landon Carpenter, Dimmitt; Gavin Flores, Dimmitt; Alex Machado, Dimmitt; LJ Rodriguez, Dimmitt; Donovan Swilley, Dimmitt; Antonio Adame, Friona; Edgar Guerrero, Friona; Jose Rocha, Friona; Justin Been, Springlake/Earth; Treylr Jackson, Springlake/Earth; Nathan Longoria, Springlake/Earth; Ethan McClain, Springlake/Earth; Luis Briseno, Sudan; Brady Fields, Sudan; Xavier Trillo, Sudan; Andrew Bichsel, White Deer; Rhoan Cox, White Deer; Cheyenne Davis, White Deer; and Clayton Pipes, White Deer.

2015 TCFA Feedyard Camp Deadline Extended

The application deadline for the 2015 Feedyard Camp has been extended through May 15! This year's camp will be June 29-July 1 at West Texas A&M University in Canyon. This three-day extensive program is open to incoming high school juniors and seniors who are interested in a career in the fed beef industry. Applications are online at <http://tinyurl.com/fy-camp> and must be returned to TCFA by Friday, May 15. The registration fee is \$100, which covers all costs except travel to and from Canyon. Don't miss out on this incredible career building opportunity! If you know someone who may be interested in the program, please direct them to contact Jason Slane at jason@tcfa.org or Jayce Winters at jayce@tcfa.org with questions.

CSU and Temple Grandin win the Internet with a Webby Award

Temple Grandin, along with Colorado State University's Social and Digital Media team was honored this week by winning the Webby Award in the category of Social: Education and Discovery. Hailed as the "Internet's highest

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honor” by The New York Times, the Webby Awards is the leading international recognition of excellence on the Internet.

The online project was recognized for an “Ask Me Anything” (AMA) session on Reddit last November, titled “Temple Grandin Talk to Reddit — Now Most Popular Science AMA. Ever”.

“The Temple Grandin Reddit AMA has set the standard for innovation and creativity on the Internet,” said David-Michel Davies, executive director of The Webby Awards. “This award is a testament to the skill, ingenuity, and vision of its creators.”

Grandin’s Reddit AMA surfaced the most traffic and highest rating receiving nearly 4,200 votes and generating more than 1,300 comments. Others honored, standing alongside Grandin, include “Tonight Show” host Jimmy Fallon, the website BuzzFeed and *The New Yorker*.

To read the full press release and see a complete list on winners, visit <http://tinyurl.com/Temple-Grandin-Award>.

2015 TCFA Safety Award Contest

Be sure to submit your ideas for the 2015 TCFA Safety Award Contest. The employee(s) with the winning idea will receive \$1,000, a jacket and a recognition luncheon at the feedyard for all employees. The submitting feedyard will also receive a plaque. Second place will receive \$500, a jacket, a recognition luncheon for the feedyard and a plaque. Third place will be awarded \$250, a jacket and a plaque.

The idea does not have to be originally created by the employee; it just has to be discovered and implemented by the feedyard. View the English Safety Award flyer at <http://tinyurl.com/sa-flyer-english> and the Spanish version at <http://tinyurl.com/safety-awards-spanish> for details. Make sure to submit your Best Safety Practices applications, which can be found at <http://tinyurl.com/2015-sa-app>, by the Friday, May 29 deadline.

Grain Grading Workshop

Texas A&M AgriLife Extension Service will hold two one-day workshops at the Texas A&M AgriLife Research and Extension Center in Amarillo that will focus on grain grading, grain grading standards, proper sampling techniques and how to identify different types of damage. Participants can choose to attend the workshop on either May 5 or May 6, as they are identical programs. The workshops, which are co-sponsored by TCFA, Texas A&M AgriLife Extension Service and Panhandle Grain and Feed Association, will run from 9:00 a.m. to 4:30 p.m. and can count toward the TCFA BQA training for feedmill/feed department employees. The cost of the workshop is \$75 per participant. Pre-registration is required. View the brochure at <http://tinyurl.com/2015-grain-grading-brochure>.

Sponsor Spotlight

TCFA is proud to recognize its top sponsors whose efforts help deliver top-notch service.

This week’s spotlight shines on



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Texas Cattle Feeders Association

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