



TEXAS CATTLE FEEDERS ASSOCIATION

NEWSLETTER

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FDA Report Shows Improvements in Antibiotic Resistance

The FDA released its 2012-2013 National Antimicrobial Resistance Monitoring System (NARMS) Integrated Report that highlights antimicrobial resistance patterns in bacteria isolated from humans, retail meats and animals at slaughter. It focuses on major foodborne pathogens that are resistant to antibiotics and are important in human medicine and on multidrug-resistant pathogens.

There were several positive findings in this report, including that 80 percent of human salmonella isolates showed no resistance to the tested antibiotics and salmonella multidrug resistance has not changed for 10 years in humans, cattle or chickens.

To view the FDA's full report, visit <http://tinyurl.com/FDA-8-14-15>.

EPA Pollutes Animas River

The Environmental Protection Agency (EPA) claimed responsibility for polluting the Animas River in Colorado with 1 million gallons of toxic orange wastewater as a result of cleaning an abandoned gold mine near Silverton, Colo. The contaminated water contains lead, arsenic, cadmium, aluminum, copper and calcium. The river is a 126-mile tributary of the San Juan River in the Colorado River system.

Meanwhile, EPA still intends to enforce its newly-claimed jurisdiction in redefining Waters of the U.S. under the Clean Water Act. Make sure that your voice is heard in declaring this as a massive overreach on private property rights, especially in the wake of EPA's costly mistake with the water already under its control.

NCBA and other agricultural organizations are working together to stop this rule. Let your voice be heard, and visit <http://tinyurl.com/WOTUS-8-14-15> to write a letter to the President urging withdrawal of the final WOTUS rule. To read more about the Animas River pollution, visit <http://tinyurl.com/EPA-8-14-15>.

Mark Your Calendars for 2015 TCFA Annual Convention

The 2015 TCFA Annual Convention will be Nov. 1-3 in San Antonio, a city rich in history and culture. This year's convention will offer dynamic speakers delivering crucial information, and as always, there will be plenty of opportunities to make memories and have a great time.

Start Monday morning off with an inspirational breakfast and message of Pastor Matthew Hagee, followed by the opening general session. Keynote speaker Jason Dorsey, also known as The Gen Y Guy[®], will give valuable insights on crossing the generational divide in the marketplace and workplace. If you run a business that employs multiple generations, and especially Millennials, you will not want to miss Dorsey. Also hear from Paul Genho with Farm Management Co. discussing The Future of Protein Production in a Global Market and updates from NCBA and TCFA presidents in Monday morning's session.

The awards luncheon will honor individuals who have achieved high honors in TCFA programs throughout the year. This year's luncheon will feature Miss Texas Shannon Sanderford. Following the luncheon are some incredible tour opportunities. Molly McAdams will present Beef Case of the Future, as you tour local meat markets. Enjoy local art and history by touring the Institute of Texan Cultures. Be part of a rewarding experience new this year by volunteering at the San Antonio branch of Snack Pak 4 Kids. TCFA and its members partner with Snack Pak 4 Kids in the Beef 4 Kids initiative, ensuring that children across the Panhandle and San Antonio have nutritious beef in their weekend diets. End the evening with a toe-tapping good time at the Cattle Feeders Get Together and BEEF-PAC Auction featuring Mario Flores and The Soda Creek Band.

Join us Tuesday morning to hear Randy Blach with his always popular Commodity Market Outlook, and NCBA's Shalene McNeill has an important message about beef's role in the future of the American diet and recent cancer research. Charlie Arnot, CEO at The Center for Food Integrity, will speak on Cracking the Consumer Code: Building Trust and Consumer Confidence.

Conclude your time at Convention by enjoying a round of golf, sporting clays or exploring historic San Antonio! Make plans to attend. You don't want to miss this year's TCFA Annual Convention!

Watch for registration information in the coming weeks.

BQA Issues Advisory Statement on Pneumatic Dart Use

The Beef Quality Assurance (BQA) program, administered by the beef checkoff, has issued an advisory statement regarding the use of pneumatic darts or other remote injection methods in cattle. The current BQA Guidelines do not address administration of injectable products by way of pneumatic darts or similar devices. The advisory statement addresses several challenges associated with this means of animal treatment, including delivery in non-approved injection sites, potential inaccuracies in weight assessment or volume delivery, and the possibility of needles remaining in the tissue following administration.

To read the full statement from BQA, visit <http://tinyurl.com/BQA-8-14-15>.

USDA Announces Animal Production Research Funding

The USDA's National Institute of Food & Agriculture (NIFA) this week announced more than \$27.6 million to fund projects for improved animal production and health as a part of NIFA's Agriculture & Food Research Initiative in the 2014 Farm Bill. According to a press release from NIFA, "The outcomes of these projects will advance genome-enabled precision breeding and enhance animal production by improving animal growth, reproductive efficiency and animal well-being. These projects will also increase our understanding of antimicrobial resistance and enhance animal health by tackling new, foreign or emerging disease threats through vaccine development, prevention, early detection and recovery."

To read the full press release from NIFA, visit <http://tinyurl.com/NIFA-8-14-15>.

Blue LEDs Have Antibacterial Effect on Pathogens

A recent study has discovered that blue light-emitting diodes (LEDs) can have strong antibacterial effects on foodborne pathogens. The study, published in the Food Microbiology Journal by a group of scientists from the National University of Singapore (NUS), found that the LEDs were most effective under cold and mildly acidic conditions. This is the first study to show that these factors can affect antibacterial effects of LEDs. This technology could open a door to chemical-free food preservation and meat being stored under blue LEDs.

To read more from *Meatingplace* about the study, visit <http://tinyurl.com/LED-8-14-15>.

U.S. Works to Regain Indonesian Beef Market

The U.S. is working to gain ground in the beef export market to Indonesia. The market peaked in 2011 when the U.S. shipped nearly 18,000 MT valued at over \$28 million of beef products to Indonesia, according to Joe Schuele, vice president of communications at U.S. Meat Export Federation (USMEF). This made Indonesia one of the top 10 destinations for U.S. beef at the time. Australia and New Zealand have been Indonesia's leading beef suppliers, especially in recent years as Indonesia's and Australia's currencies both struggled against the U.S. dollar, giving them a more comparable exchange rate.

Indonesia has maintained import requirements that put strict restrictions on U.S. beef in the years following 2011 that are inconsistent with its World Trade Organization (WTO) status. Therefore, USMEF, NCBA and other organizations filed comments with the Office of the U.S. Trade Representative outlining those inconsistencies.

To read more from Schuele, visit <http://tinyurl.com/Indonesia-8-14-15>.

Meat-Based Snacks Gaining Global Popularity

Consumer interest in meat-based snacks is growing on a global scale. With products being rebranded and emphasizing protein content as a healthy alternative to other snacks, the market has benefitted from rapidly growing interest. According to a study from Innova Market Insights, 60 percent of global snack introductions have been in Asia. Meat snacks have risen to the fourth most popular snack category behind potato chips, tortilla chips and trail mixes. Beef and turkey are the most popular products in the U.S. market for meat snacks.

To read more, visit <http://tinyurl.com/meat-snacks-8-14-15>.

Scotland to Ban GMO Farming

Scotland's Rural Affairs Secretary, Richard Lochhead, announced this week that the country will begin the process of instituting a ban on growing genetically modified (GM) crops. The European Union (EU) requires that farmers must be authorized to grow GM crops, but the new Scottish rule would exclude them from the consents offered by the EU. Lochhead feels that growing GM crops "gambles" with the future of Scotland's food and drink sector.

The farming community is disappointed by the move. “Other countries are embracing biotechnology where appropriate, and we should be open to doing the same here in Scotland,” said Scott Walker, chief executive of farming union NFU Scotland. “These crops could have a role in shaping sustainable agriculture at some point and at the same time protecting the environment which we all cherish in Scotland.”

To read the full article, visit <http://www.bbc.com/news/uk-scotland-scotland-politics-33833958>.

TCFA Feedyard Technician Program

The Feedyard Technician Program is a joint effort between TCFA, Texas A&M AgriLife Extension Service and West Texas A&M University (WTAMU) with the purpose of preparing youth through knowledge and skills to help build the future workforce of the fed beef industry.

The program offers two distinct career paths: Machinery Operation, Maintenance and Repair in the fall and Cattle Handling and Care in the spring. Students enrolled in the program must first have the training required to be accepted and then complete hands-on training, written exam and interview to complete the program.

The first part of the upcoming Machinery Operation, Maintenance and Repair training will be Sept. 29 and 30 at Warren Cat in Amarillo. Skills covered in this training include skid loader and wheel loader operation, inspection and maintenance.

The second phase of the training will be Oct. 12 and 13, learning about mill and machinery safety on-site at a local feedyard. This portion of the training is the latest addition to the program.

The third and last phase of this training will be Oct. 20 at WTAMU, where the students will take a written exam and participate in an interview. They will also be required to complete a skills test in welding and cutting procedures in compliance with their school curriculum before receiving their certificate of completion, which is meant to be presented to feedyards when seeking employment.

For more information about this program, contact Jason Slane at jason@tcfa.org or (806) 358-3681.

College Aggies Online Scholarship Program

The Animal Agriculture Alliance is launching its annual College Aggies Online Scholarship Program (CAO) for its seventh year to help students with a passion for agriculture become confident, positive and proactive communicators. This is a nine-week competitive program that develops lifelong skills in students to advocate for agriculture. Students can enter individually or with a school organization. There are weekly assignments and competitions such as blogging, creating infographics and promoting agriculture on social media.

The top three individuals will earn \$2,500, \$1,000 and \$500 respectively in scholarships, and the top three clubs will earn \$5,000, \$2,500 and \$1,000 in prizes. The top three individuals and one representative each from the top three clubs will also receive an all-expenses-paid trip to Washington, D.C. to attend the Animal Agriculture Alliance’s annual Stakeholder’s Summit.

To learn more about the scholarship program or how to apply, visit <http://tinyurl.com/CAO-8-14-15>.

Feeders and Feedyards in the News

James Herring of Friona Industries is being honored by the Certified Angus Beef® brand with the Feeding Quality Forum (FQF) 2015 Industry Achievement Award. Herring is a past president of TCFA and CattleFax. According to CAB®, Herring was selected for the award because, “his leadership roles, foresight and determination to create relationships that benefit all stakeholders—from rancher to consumer—make him a standout among his peers.”

Herring will be recognized at the luncheon portion of the FQF on Aug. 18 in Omaha, Neb., and Aug. 20 in Garden City, Kan. To read more about Herring’s latest achievement, visit <http://tinyurl.com/Herring-8-14-15>. To register for the FQF, visit www.feedingqualityforum.com.

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Texas Cattle Feeders Association

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