



TEXAS CATTLE FEEDERS ASSOCIATION

NEWSLETTER

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Senate Passes GMO Labeling Legislation

Thursday night, the Senate passed legislation by a vote of 63-30 to establish a national labeling standard for genetically engineered foods that requires companies to disclose such ingredients by using digital codes. The bill exempts all animal feed from being considered in this program; therefore, meat will not be labeled as a result of the animal being fed GMO feed.

“Our legislation allows farmers to continue using sound science to produce more food with less resources, gives flexibility to food manufacturers in disclosing information, and gives access to more food information that consumers demand,” said Sen. Pat Roberts (R-Kan.), Chairman of the Senate Ag Committee.

House Ag Committee Chairman Mike Conaway (R-Texas) also commented on the legislation, “While I will never fully support federally mandating the disclosure of information that has absolutely nothing to do with nutrition, health, or safety, it is my expectation that this legislation will be considered on the House floor next week, and it is my intention to support this bill.”

If the House adopts the Senate version, the bill will be sent to the President for his signature.

To read the full language of the bill, visit <http://tinyurl.com/GMO1-7-1-16>. To read Conaway’s full statement, visit <http://tinyurl.com/Conaway-7-8-16>.

National Beef Checkoff Participates in National Capital Barbecue Battle

The national beef checkoff, through its Northeast Beef Promotion Initiative and in partnership with the South Dakota Beef Industry Council, grilled up Roseda all-beef hot dogs and MVP burger samples for hungry participants at the 24th Annual Giant National Capital Barbecue Battle held June 25-26 in Washington, D.C. The national beef checkoff was an official sponsor of the event and were able to host a beef booth that featured recipes, games and other giveaways promoting beef. The beef checkoff’s executive chef Dave Zino hosted two cooking demonstrations per day cooking Greek and Korean “Bowls with Balance” to showcase beef in a variety of dishes that are packed with protein and nutrients but are also low-fat.

Thousands of attendees visited the beef booth, and nearly 8,000 samples of all-beef hotdogs and burgers were given away. To learn more about the event, visit <http://tinyurl.com/Beef-Checkoff-7-8-16>.

Friona Industries, L.P. Acquires Cargill Feedyards

Friona Industries, L.P. has entered into an agreement to acquire Cargill’s two commercial Texas feedyards located in Dalhart and Bovina. According to a news release from Friona, the intended purchase of the feedyards will total a one-time capacity of 140,000 head, increasing Friona’s overall cattle feeding operation by approximately 50 percent. All current employees of Cargill’s purchased feedyards will be offered positions with Friona. Terms of the acquisition will be finalized upon the completion of definitive agreements and any required regulatory reviews.

Rabobank Releases BBQ Index

Each year, Rabobank creates its BBQ Index utilizing data from the Bureau of Labor Statistics to check prices and track changes for everything from burgers to produce to ice cream. According to the report, since 2004, when the average cost of feeding 10 people at a barbeque was just \$51.90, the price has steadily increased. This Independence Day, hosts of a traditional barbeque were expected to pay a total of \$69.05, up \$.83 from last year. The largest price fluctuations can be seen in beef prices (down 9.8 percent), chicken (down 7.2 percent), and beer (up 6.2 percent).

This is the first year that Rabobank has analyzed the cost of a millennial barbecue. Now that millennials make up approximately 25 percent of American consumers and soon to be the group with the largest spending power, food and beverage companies are taking note of the demographic. The report indicates that the moderate shifts in the BBQ Index do not necessarily apply to the millennial group.

“We’re seeing some really fascinating trends when it comes to consumer purchase preferences among millennials,” said Ross Colbert, Head of Food and Agribusiness Research at Rabobank. “Knowing the age group’s partialities to food labels such as organic, local, free-range, and artisanal, for a party of 10, the millennial host is averaging \$11.91 per guest, or just over \$119 total. The discrepancy between the two barbeques is enormous.”

To view the full report, visit <http://tinyurl.com/Rabobank-7-8-16>.

What Brexit Means for the Global Food System

The Farm Foundation will host a forum to discuss Great Britain’s vote to leave the European Union and its effect on agriculture and the food system. The forum, “What Brexit Means for the Global Food System,” will be Wednesday, July 13, from 9:00 a.m. to 11:00 a.m. EDT in the Holeman Lounge of the National Press Club in Washington, D.C. A free, live audiocast will also be available.

To learn more or register, visit www.farmfoundation.org/farmfoundationforums.aspx.

Ag Economy Barometer Moves Higher

The Purdue University/CME Group Ag Economy Barometer is a nationwide measure of the health of the U.S. agricultural economy. On the first Tuesday of each month, the Ag Economy Barometer provides a sense of the agricultural economy’s health with an index value. The index is based on a survey of 400 agricultural producers on economic sentiment each month. Quarterly, the index will be accompanied by an in-depth survey of 100 agriculture and agribusiness thought leaders.

In June, the Barometer turned higher with an index of 104, which was higher than the six-month base period, which averaged 100 between October 2015 and March 2016. June was also stronger than May’s reading of 97. According to the report, June marked the third month in a row that the Ag Economy Barometer was markedly stronger than the nine-month low of 85 set in March 2016. However, the sentiment index during June was still lower than the post-harvest high of 116 set in October 2015.

To view the full report, visit <http://tinyurl.com/Purdue-7-8-16>.

Webinar to Prepare for VFD Implementation

The U.S. Food & Drug Administration (FDA), Elanco Animal Health and *Feedstuffs* are offering a free webinar to help producers, feed mills and veterinarians be prepared for the implementation of the Veterinary Feed Directive (VFD). The event will be Thursday, July 14, at 1:00 p.m. CDT. Webinar speakers include Andy Vance, Feedstuffs; Michael Murphy, DVM, JD, PhD, Veterinary Medical Officer, FDA; Kerry Keffaber, DVM, Elanco Animal Health; Mike Apley, DVM, PhD, DACVCP, Kansas State University College of Veterinary Medicine; and Angela Mills, Southern States Cooperative.

If you are unavailable for the webinar time, you can still register, and an alert will be sent to you following the presentation to let you know that the archive has been posted for your viewing. To register, visit <http://tinyurl.com/VFD-7-8-16>.

Animal Welfare Question on Massachusetts Ballot

The Massachusetts Supreme Judicial Court ruled this week to allow a ballot question that would allow voters to ban the sale of meat or eggs from animals kept in “cruel” confined quarters. This will appear on the ballot in November and would apply to all food from egg-laying hens, calves raised for veal and breeding pigs that is sold in Massachusetts, regardless of where it was raised. The ballot question is an initiative of the Humane Society of the United States.

To learn more, visit <http://tinyurl.com/Mass-BallotQ>.

New York Business Launches Beef Broth Popsicle

Springbone Kitchen, a New York food business, has launched a beef broth popsicle that the founder promotes as a health benefit that helps the body heal. The popsicle is made with coconut milk, pomegranate juice, raspberry puree, maple sugar and one-third cup of beef bone broth.

To learn more, visit <http://nypost.com/2016/06/28/would-you-eat-a-meat-popsicle/>.

OCA Annual Convention & Trade Show

The Oklahoma Cattlemen’s Association is hosting its 64th Annual OCA Convention and Trade Show July 21-23, at the Embassy Suites in Norman, Okla. This year’s event will entail committee meetings, Cattlemen’s College sessions, trade show, live entertainment and a number of speakers, including Tom Fields, Tracy Brunner, Donnell and Kelli Brown and more.

To register for the convention, visit www.okcattlemen.org/ocaannualconventiontradeshow.aspx.

USFRA Faces of Farming & Ranching

U.S. Farmers & Ranchers Alliance (USFRA) is seeking applicants for its new Faces of Farming & Ranching. Farmers and ranchers who grow and raise an assortment of foods through various methods, on differing scales and across all regions of the country, are encouraged to apply. To enter, complete the application, and submit a video no longer than three minutes that shows your operation and your role on the farm/ranch. Entries will be accepted through Sunday, July 10.

To apply, visit <http://tinyurl.com/USFRA-7-8-16>.

Make-A-Wish Delicious Wishes Burger Bash

The North Texas chapter of the Make-A-Wish Foundation is hosting its inaugural Delicious Wishes Burger Bash on Friday, October 21, at Cornerstone Ranch Event Center in Bushland. They hope to raise \$50,000 to help grant wishes of children in the Amarillo and Panhandle area. They are currently recruiting restaurants and cooking teams to donate delicious burger tastings for 300 people, along with an auction item.

If you are interested in participating in or sponsoring this event, please contact Alba Austin at aaustin@ntx.wish.org or (806) 358-9943. For an event flyer, visit <http://tinyurl.com/Burger-Bash-2016>.

Texas A&M Beef Cattle Short Course

The 2016 Texas A&M Beef Cattle Short Course (BCSC) is scheduled for Aug. 1-3 on the Texas A&M University campus in College Station.

Topics to be discussed include animal health, nutrition, reproduction, breeding, genetics, selection, research, marketing and handling. Management sessions will cover business, forage, range and purebred cattle. Topics such as landowner issues and fence building will be featured at this BCSC. Sessions are designed for everyone, from the newest member of the industry to the most seasoned producer. A number of pesticide CEUs, veterinarian CECs and BQA credits are available to attendees.

Registration is \$180 per person and includes educational materials, trade show admittance, admission to the prime rib dinner, lunches, breakfasts and daily refreshments. Registration information and a schedule can be found at <http://beefcattleshortcourse.com>.

Sponsor Spotlight

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Texas Cattle Feeders Association

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