



TEXAS CATTLE FEEDERS ASSOCIATION

NEWSLETTER

5501 I-40 W. • AMARILLO, TEXAS • PHONE (806) 358-3681 • www.tcfa.org • info@tcfa.org

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Deadline Near to Submit Comments to Kill WOTUS

July 27 marked the start of the 30-day comment period on EPA's proposal to withdraw the 2015 Waters of the United States (WOTUS) rule. That means the deadline for comments is August 28. Don't wait. Send your comments today.

Here's what you need to know:

Step 1 - Go to: <http://tinyurl.com/EPA-WOTUS-Rule>.

Step 2- Copy and paste (or modify) the following sample comments:

I am writing to support the proposal to repeal the 2015 "Waters of the U.S." rule.

As a cattle producer, I strongly support this effort. Water is important to me and to my family's farming operation. I am glad that you recognize the flaws of the current WOTUS rule. It is overly broad and creates heavy burdens and costs, legal risk and tremendous uncertainty for farmers, ranchers and others, like me, who depend on the land. Under the 2015 rule, farmers, ranchers and other landowners across the country face new roadblocks to ordinary land-use activities.

I applaud EPA for taking this important first step toward developing a new definition of waters of the United States that will protect water quality while also promoting economic growth, minimizing regulatory uncertainty, and respecting the proper roles of Congress and the states under the Constitution.

The WOTUS rule has never been implemented because it was stayed by both a federal district court and a federal court of appeals due to its flaws and violations. Challengers raised numerous substantive and procedural defects in the rule, including that the rule exceeds EPA's statutory authority, imposes burdensome regulatory uncertainty, was finalized in violation of mandatory procedural requirements designed to ensure a well-informed result, and is otherwise unlawful. In all, the rule was challenged in multiple courts by all sides (31 states and 53 non-state parties, including environmental groups, state and local governments, farmers, landowners, developers, businesses, and recreation groups).

The EPA should move forward and ditch this rule once and for all, then go back to the drawing board and write a new rule that protects water quality without trampling the rights of landowners, businesses, and the states.

Sincerely,

[Add your name here.]

[Add your Cattlemen's Association here.]

Lovell Speaks at Farm Bill Listening Session

"First and foremost, we do NOT want to see COOL, the GIPSA rule authorizing language or a packer ban in the Farm Bill. The inclusion of COOL and the GIPSA rule in previous Farm Bills has cost our industry millions of dollars with no underlying benefit," stated TCFA Chairman Jim Lovell at a 2018 Farm Bill Listening Session hosted by the U.S. House of Representatives Committee on Agriculture this week in San Angelo, TX.

"TCFA asks that you not shift funds from the Research Title to pay for other programs. Our industry is threatened by Foot and Mouth Disease. However, the current vaccine bank at Plum Island is obsolete. We need a vaccine bank that is prepared for all 23 strains of FMD. If we have an outbreak of FMD, some models estimate the economic impact will be in excess of \$50 billion. We must act now.



We can't wait until the disease is here. In addition, TCFA supports the continuation of the Market Access Program and the Foreign Market Development Program. These programs help fund the U.S. Meat Export Federation, which is the lead entity in marketing U.S. beef to our global trading partners," added Lovell.

On other issues, Lovell urged the committee on NAFTA negotiations to "ensure that the NAFTA renegotiations do no harm to agriculture. TCFA supports efforts to modernize the agreement without eroding the market access and scientific standards that NAFTA has provided for U.S. beef. Today, Mexico and Canada are two of our best export markets for U.S. beef."

Chaired by Ag Committee Chairman Mike Conaway (R-Midland), the listening session lasted more than three hours, with witnesses speaking on behalf of numerous livestock, crop, research and hunger relief organizations.

CFTC Nominees Approved by Senate Agriculture Committee

Three nominees were approved on August 2 to serve as Commissioners at the U.S. Commodity Futures Trading Commission (CFTC). The nominees—Rostin Behnam, Brian D. Quintenz and Dawn DeBerry Stump—will now be considered by the U.S. Senate.

"We all agree that the CFTC needs a full Commission," Committee Chairman Pat Roberts (R-Kan.) and ranking member Debbie Stabenow (D-Mich.) said in a release. "We're pleased our Committee has done its work to get these nominees through in a bipartisan manner."

To read more, visit: <https://www.bna.com/three-cftc-nominees-n73014462617/>.

To read the press release, visit: <http://tinyurl.com/CFTCNominee-PressRelease>.

The Beyond Burger Makes Its Debut

Beginning last week, the plant-based The Beyond Burger will be available in the meat case at 605 Kroger-owned stores across 13 states.

The multistate roll-out of The Beyond Burger will begin with Ralph's, King Soopers and Kroger stores, with Fred Meyer locations coming online in early August. Beyond Meat, maker of The Beyond Burger, expects the full roll-out to take a few weeks, reports *Meat and Poultry*.

"At Beyond Meat, our focus is on building meat directly from plants – juicy, delicious, satiating meat that also delivers the upside of plant-based protein," Beyond Meat CEO Ethan Brown said in a statement. "We are grateful to see Kroger place The Beyond Burger in the meat aisle, where consumers are accustomed to shopping for burgers and believe this is an important step in broadening the way people think about, and define, meat."

To read more, go to <http://tinyurl.com/BeyondBurger>.

New Agreement Ensures Labor Peace at West Coast Ports

The union representing longshoremen at West Coast ports agreed to a three-year contract extension with the Pacific Maritime Association (PMA), most likely avoiding a repeat of a 2014-2015 dispute that depressed beef and pork exports, reports *Meatingplace.com*.

A labor slowdown in 2014 depressed the tonnage for U.S. beef and pork exports by 10 percent in the first three months of 2015, according to estimates at the time by U.S. Meat Export Federation (USMEF) officials. A subsequent report from the U.S. Government Accountability Office (GAO) said there still was room for operational improvement at West Coast ports when the office studied infrastructure projects and other changes at the facilities late last year.

Students Compete in 2017 TCFA Junior Fed Beef Challenge

A new generation of cattle industry leaders is emerging, and 52 of those individuals made their way to the campus of West Texas A&M University on Friday, July 28, to showcase their skills and knowledge at the 2017 TCFA Junior Fed Beef Challenge.

This annual contest allows students age nine through graduating seniors the opportunity to gain industry knowledge and practical experience in commercial cattle feeding. Students feed a pen of three steers and compete on their knowledge of the industry through a written test and an interview or oral presentation, depending on their division. Cattle performance points are also figured into the score to determine the winners of more than \$20,000 in prizes, premiums and college scholarships.

The Overall Champion of the contest and winner of a \$5,000 scholarship, a plaque and trophy buckle, was Amelia Stavinoha of Eagle Lake. Reserve Overall Champion and winner of a \$3,000 scholarship, a plaque and trophy buckle, was Wilsey Wendler of College Station. The First Runner-Up and winner of a \$2,000

scholarship, a plaque and trophy buckle, was Kaylie Zapalac of La Grange. In the junior division, Leroy Stavinoha was named the Overall Champion, receiving a \$200 prize, a plaque and a trophy buckle. Thank you to the 2017 TCFA Sponsors for supporting this event.

In addition to the previously listed winners, students who participated in this year's contest include Aiden Ronald Bickers, Valley View; Sydney Lynn Bickers, Valley View; Nikki Boney, Wortham; Ryley Brooks, Kingsbury; Blaire Borman, Hereford; Easton Cousil, Brenham; Destin Council, Brenham; Eric Daniels, Dalhart; Luke Daniels, Dalhart; Judd Daniels, Dalhart; Maggie Davis, Spearman; Jack Davis, Spearman; Cy Davis, Spearman; Zachary Downe, Gainesville; Hope Gleghorn, Amarillo; Jacob Hale, Throckmorton; Seth Hale, Throckmorton; Brett Heitschmidt, Nazareth; Emily Heitschmidt, Nazareth; Ryan Heitschmidt, Nazareth; Miles Huffhines, Canyon; Bethany Janner, Brenham; Caitlyn Klam, Schulenburg; Madison Klam, Schulenburg; Garrison Koehn, Weimar; Gavin Kubala, Schulenburg; Grant Kubala, Schulenburg; Brody Nelson, Dimmitt; Jacob Rogers, Rockwall; Raleigh Scherer, Brenham; Caeden Scherer, Brenham; David Schoenemann, Caldwell; Emma Schueler, Friona; Tristan Schueler, Friona; Aubrey Schueler, Friona; Emma Stevenson, Earth; Clayton Stevenson, Earth; Winston Stevenson, Bushland; Brayden Vancil, Schulenburg; Alexis Whitely, Sanger; Tara Whitely, Sanger; Ty Whitely, Sanger; Tatum Whitewood, Sanger; Addison Wilson, Gilmer; Brennen Wilson, Gilmer; Alexis Wilson, Canyon; and Ryan Wood, Dalhart.

To view full contest results, visit www.tcfa.org/news-events/ifbc.html.



Food Evolution Director: "I Wanted to Reset the Debate" Over Food and Farming"

The documentary film *Food Evolution* premiered in June in New York City and has since been shown in scattered theaters around the nation. It is the result of a decision by a self-described "liberal foodie" to make a documentary about the world's ongoing debate over GMOs. It has received strong marks, scoring a 100 percent rating on review aggregator *Rotten Tomatoes* – based on reviews from six critics, according to the Genetic Literacy Project.

Oscar-nominated director Scott Hamilton Kennedy said he hoped the film would help reset the conversation over GMOs – to move us away from heated rhetoric built on fears and accusations to a focus on science. From the beginning, Kennedy and his writing and producing partner Trace Sheehan wondered whether critics of biotechnology would constructively engage the issues. Could they shift the debate to the future of food and farming?

It appears they have. To read more, go to <http://tinyurl.com/FoodEvolutionDocumentary>.

Almanza to Head JBS Food Safety Efforts

Former USDA Deputy Under Secretary Alfred Almanza didn't stay retired for long, as JBS announced this week he will assume the role of global head of food safety and quality assurance, reports *Meatingplace.com*.

Based in Greeley, Colo., he will lead the company's global food safety efforts, overseeing quality control and risk management systems, while expanding access to global export markets.

Prior to joining JBS, Almanza spent nearly 40 years with USDA's Food Safety and Inspection Service (FSIS). For the past 10 years, he has served as FSIS administrator, leading USDA's science-based food safety modernization efforts, regulatory strategies and public health efforts to prevent foodborne illness. As the agency's top administrator, he led a team of more than 7,000 field employees.

Perdue Appoints New Leadership for Food Safety

Secretary of Agriculture Sonny Perdue made two key appointments to help fulfill USDA's mission to ensure the safety of the nation's food supply. Perdue announced that Carmen Rottenberg was selected as acting deputy undersecretary for food safety, and Paul Kiecker was named acting administrator for the Food Safety and Inspection Service (FSIS). The two will serve in those capacities until presidential nominees are confirmed by the Senate for those roles.

Rottenberg's appointment follows nearly six years in leadership roles in the FSIS Office of the Administrator, including serving as chief of staff, chief operating officer and, most recently, deputy administrator. Throughout his 29 years with FSIS, Kiecker has been committed to a strong public health vision that has guided him to overcome obstacles, identify opportunities for improvement, manage resources efficiently, and achieve food safety objectives to prevent foodborne illness.

10 Mega Myths About Farming

According to Jenna Gallegos, writing in the *Washington Post*, "Most of us don't spend our days plowing fields or wrangling cattle. We're part of the 99 percent of Americans who eat food, but don't produce it. Because of our intimate relationship with food, and because it's so crucial to our health and the environment, people should be very concerned about how it's produced. But we don't always get it right. Next time you're at the grocery store, consider these 10 modern myths about the most ancient occupation."

Here's a sample of her points:

Only meat with a "hormone-free" label is hormone free

"No meat is hormone-free, because animals (and plants) naturally produce hormones. Use of added hormones is prohibited in all pork and chicken operations. Hormones like estrogen can be used to help cows reach market weight more quickly, but the average man produces tens of thousands of times more estrogen every day than the amount found in a serving of beef from a hormone-treated cow. For a pregnant woman, that figure is in the millions."

Only meat with an "antibiotic-free" label is antibiotic free

"All the meat in your grocery store is antibiotic-free. An animal treated with antibiotics cannot be slaughtered until the drugs have cleared its system. The label 'no antibiotics added' or 'raised without antibiotics' means that an animal was raised without receiving any antibiotics ever. Overuse of antibiotics in animals that have not actually been diagnosed with a bacterial infection fuels antibiotic resistance and is a major public health concern. On the other hand, forgoing antibiotic treatment if an animal is sick would be inhumane. Labels stating 'no sub-therapeutics added' or 'not fed antibiotics' mean antibiotics were only used as necessary."

To read more, go to <http://tinyurl.com/10MythsAboutFarming>.

Is Grass-Fed Beef Better For You Than Grain-fed Beef? No.

Texas A&M University meat scientist Stephen Smith says he knows grain-fed beef can actually be better for your health than grass-fed beef. But he says the focus should not be on competition between sectors within the beef industry, but rather promoting the health benefits of red meat to the wider community.

"I do have a bias towards grain-fed, because our data keeps saying the same thing, that if you eat a constant fat level that grain-fed gives you a better health profile, but grass-fed beef isn't bad for you either," he said.

To read more, go to <http://tinyurl.com/Grain-FedvsGrass-Fed>.

FDA Gives Nod to First Pain Control Medication for Food-Producing Animals

The U.S. Food and Drug Administration (FDA) announced the approval of Banamine Transdermal (flunixin transdermal solution), an animal drug approved for the control of pain associated with foot rot and the control of fever associated with bovine respiratory disease (BRD), reports *Feedstuffs*.

Banamine Transdermal is the first new animal drug approved in the U.S. for controlling pain in food-producing animals (i.e. cattle). This non-steroidal anti-inflammatory medication is approved for use in steers,

beef heifers, beef cows, beef bulls intended for slaughter and replacement dairy heifers under 20 months of age. It is not for use in beef bulls intended for breeding, dairy bulls, female dairy cattle 20 months of age or older (including dry dairy cows) or suckling beef calves, dairy calves and veal calves.

To learn more, go to <http://tinyurl.com/PainControlMedication>.

Beef Checkoff Invests in the Next Generation

The 14th Annual Texas ProStart Culinary Educators Training Conference allowed 130 high school instructors the chance to participate in a two-and-a-half-day conference, held at the Central Texas Food Bank and the Texas Beef Council (TBC) office in Austin. The training is a partnership between TBC and the Texas Restaurant Association Education Foundation.

TBC knows that demand for careers in foodservice will only continue to grow, and chef education will play a vital role in industry success. By equipping culinary arts instructors with the latest, most up-to-date information and industry movements, the future workforce will also gain the same helpful knowledge about beef.

Webinar to Discuss Antibiotic Resistance

A free webinar hosted by the National Institute of Animal Agriculture (NIAA) on behalf of the beef checkoff will allow beef producers a unique opportunity to explore antimicrobial resistance in the U.S. and provide a forum to share knowledge around antibiotic stewardship. Dr. Bob Smith, DVM, will lead dialogue around:

- Current state of antimicrobial resistance (AMR).
- Human Health – What's being done to combat AMR?
- Three areas of focus for beef producers to combat AMR.
- Sharing best practices in engaging around antibiotic stewardship with those outside of the beef community.

To register, go to <http://tinyurl.com/NIAA-Register>.

To read a White Paper on the topic, go to <http://tinyurl.com/NIAA-WhitePaper>.

TCFA Annual Convention – Register Today!

Registration for the 2017 TCFA 50th Anniversary Convention is now open! Make plans to join us at the Embassy Suites Downtown Amarillo Oct. 8-10 to hear some great speakers, participate in unique touring opportunities and network with friends.

This year's Convention has a remarkable line-up of speakers in store. **Jay McCarthy**, one of the hottest up and coming chefs in Texas, will wow the crowd with his incredible creativity in the kitchen.

- **Jason Dorsey** returns to describe Gen Y and help you understand this large part of the U.S. workforce and its influence on food trends.
- For further insights on current and future trends in beef merchandising and marketing, such as Amazon's and Lidl's new roles in merchandising, hear from **Michael Uetz** with Midan Marketing.
- You'll want to hear **Lowell Catlett's** views about why it's the best time ever to be in cattle feeding and his perspective on emerging technologies and their implications on the way we live.
- And you won't want to miss **Marcus Luttrell**, former Navy SEAL and author of the book *Lone Survivor*. A native Texan, Luttrell and SEAL Team 10 faced impossible odds in a fire fight with the Taliban with Luttrell as the only survivor. His story of courage, valor and an indomitable fighting spirit is a must-attend.

There will be many opportunities to have a great time and make memories at this year's Convention. **Start Convention by playing in the Golf Tournament or by attending Culinary Wizardry with Chef Jay McCarthy.** Join the BEEF-PAC Feeders 500 Club for an exclusive opportunity to attend a reception and then join your cattle feeding friends at the Platinum Sponsors Hospitality Hours. Attend exciting excursions on Monday to the historic Herring Hotel or give back at Snack Pak 4 Kids.

Check out the entire speaker lineup, as well as activity details, by going to www.tcfa.org/news-events/convention/. The information is also on its way by mail.

Make your hotel reservations online at <http://tinyurl.com/tcfa-conv-embassysuites> to secure your room at the Embassy Suites Downtown Amarillo. **Your hotel reservations must be made by Sept. 24**, so don't delay!

Sponsor Spotlight

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

This week's spotlight shines on:



Regency Mill Services, LLC is a one-stop shop for all your feed mill needs. From roll service and corrugating, to parts and equipment sales, to complete facility design and installation, Regency has the personnel, knowledge and experience to keep their customers running day in and day out.

In this era of the cattle feeding business, where efficiency and consistency make the difference between profit and loss, Regency has stepped up to the plate with new, cutting edge technology that reduces break-in time on freshly corrugated flaking rolls, increases overall life, and reduces roll damage due to spalling, or breaking. Their finished product speaks for itself; just ask your nutritionist, or any of their customers.

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