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Ag Update ~ Spring 2007

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Every spring comes with a host of decisions and opportunities. This spring however is one that will have producers bombarded on every side. Priority one will be hay production. We some times hear of the “triple witching hour on Wall Street. It was without a doubt such a time this winter for cattlemen- hay shortages, inflated prices, expensive trucking, low forage quality, drought and high corn prices. Every producer I talk to is looking for ways to avoid such a trap in the future. The ability to avoid pitfalls can be enhanced with sound knowledge. The extension office’s spring programs will focus on actions in the area of weed control, fertilization, pasture rejuvenation, re-seeding and restocking. A fast approaching choice is that of grazing out or going to harvest with this years wheat pasture. We don’t often see \$5 wheat. Everyday brings about a new flurry of speculation in futures markets and production estimates. Each rumor brings about a major price swing. The current fluctuations are being fueled by the real or hyped use of corn for ethanol, harsh U.S. winter conditions, and Australian drought. We hope our educational programs can make your decision making process more fact and less fiction.

Young County Hay Beef & Forage Day

When: Tuesday, March 20, Registration 9:30 a.m.

Where: Young County Arena

Speakers: Robert Wells, Livestock Spec. Noble Foundation; Jim Johnson, Agronomist
Noble Foundation, Stan Bevers, Economist, Tx Coop Extension

Topics: Forage recovery/Rejuvenation; Weed control/Fertilization; Forage Sorghum
Varieties; Grass Establishment; Herd re-building; Bull/Breed selection; Calving
seasons; Replacement heifers.

Special: Noon Meal and 3 Hours of TDA Pesticide Credit

Sponsors: Young County Farm Bureau/Tx Cooperative Extension

This years Hay Day will feature two new speakers from the Noble Foundation as well as Stan Bevers. The program will focus on methods to overcome the difficulties of this past winter.

Texas Beef Quality Producer Program

When: Tuesday, April 3, Registration 7:30 a.m.
Training: 8:00 a.m. to 5:00 p.m.
Where: Young County Arena
Topics: Level I and Level II Beef Quality Assurance Training
Special: Free Catered Meal by TSCRA and Tx Beef Council
R.S.V. P. March 27, Young County Extension Office 940.549.0737

Beef Quality Producers training occur on a very limited basis across the state. We feel privileged to have secured a Level I and Level II training for our region. Level I training covers BQA principles , industry update, record keeping, management practices, genetic selection, cattle handling, culling and vaccination. Level II training provides a detailed explanation of the requirements needed to receive and maintain a full certification as a Texas Beef Quality Producer.

Don't miss this opportunity to become a BQA Producer or obtain BQA Certification Hours.

TDA Pesticide License Training Class

When: Thursday, April 17 at 9:00 a.m.
Where: Young County Arena in the New Meeting Room
Time: 9:00 am-12:00 noon Testing to follow immediately
Cost: \$20 for Study Materials

**Those interested need to contact the Extension Office and pick up a Study Manual.
Call the Extension Office at 940.549.0737 to sign up.**

Using Standardized Performance Analysis (SPA) to Increase Cow-Calf Profitability Producer Clinic

When: April 24, Graham, Young County Arena

Young, Jack, Palo Pinto, Stephens, and Wise Counties are looking for beef producers interested in taking part on gain more information SPA Beef Analysis. If you are interested or want more information contact the Young County Extension Office at 940.549.0737

SPA is an analytical tool developed through a producer-led effort, initiated by the National Cattlemen's Beef Association (NCBA) that was approved in 1992. The cow-calf enterprise is the only agriculture production activity in Texas that has a historically integrated production and finance benchmark database.

The Department of Agricultural Economics at Texas A&M University implements SPA. A key focus of SPA is identifying ways to lower cost through cost effective management, while practicing resource stewardship. The objective is to help producers accomplish this by effectively analyzing their production and financial performance and using this information to make informed changes in their production system and business management practices.

The SPA program is a one on one program conducted by Stan Bevers. **We are limited to 10-12 producers. Again call for more information.**

Wheat Field Day and No-Till Production Workshop

- When:** Tuesday May 8th 9:30 a.m.
Where: Lowe Brothers Headquarters and Kirk Shepherd's Barn
Speakers: David Worrel, Agripro; Stan Bevers, Todd Baughman, Gaylon Morgan, Tx Coop Extension, Andy Spencer, Ricky Linex, NRCS; Larry Miller, Kirk Shepard, Mark Sheppard Producers
Topics: Wheat Varieties, Forage Yields, Marketing and Production Outlook, No-till and Limited till production, NRCS Buffer Program, Cost Share opportunities.
Special: Catered noon meal; 3 Hours of TDA Credit
Sponsors: Monsanto Corp, Young County Soil and Water Conservation Board, Young County Livestock Crop Committee
R.S.V.P. **Friday May 4th NRCS Office 940.549 0422 or Extension Office 940.549.0737**

The wheat production climate may be changing for the positive with the current move in corn utilization to energy use and world situations ranging from conflicts to weather. No-till is not new but it may be time to look at production options that can make us more competitive in the changing era of wheat production.

CONSUMPTION OF MEAT, POULTRY AND SEAFOOD

USDA Economic Research Service data show some interesting trends over the last hundred years or so in consumption of meat, poultry, and seafood. Since the period of 1910-1919, U. S. per capita beef consumption has increased by 43%, veal decreased over 90%, lamb decreased 80%, pork increased 16%, and total meat increased 19%. However, chicken increased almost 600%, turkey over 1400%, and seafood 46%. Peak consumption time was: beef, 1970-79; veal, 1940-49; lamb, 1930-39; total meat, 1970-79; chicken, 2006; turkey, 1995; seafood, 2006. Since the peak of 80.9 lb of beef during 1970-79, consumption has fallen to 62.9 lb in 2006. However, beef consumption has been relatively stable over the last 15 years.

Montana Wheat Harvester Looking For Acres

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