

THE AGRICULTURE NEWSLETTER

NACOGDOCHES COUNTY

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Texas A&M Beef Cattle Short Course ... held August 7-9 2017

August, 2017

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COLLEGE STATION – A record 2,200 Texas A&M Beef Cattle Short Course participants heard about potential export market opportunities and the outlook for cattle markets, as well as practical information to take to the ranch and become more profitable.

Dr. Jason Cleere, coordinator of the Texas A&M Beef Cattle Short Course and Texas A&M AgriLife Extension Service beef cattle specialist.

The short course, which kicked off Aug. 7 on the campus of Texas A&M University amid heavy rain in the Bryan-College Station area, was welcomed by attendees representing ranches and beef cattle operations throughout Texas, the U.S. and the world.

“Young and old, the beef cattle short course attracts beef producers from all walks of life,” said Dr. Jason Cleere, conference coordinator and Texas A&M AgriLife Extension Service beef cattle specialist in College Station. “In addition to the latest on cutting-edge research, there’s a lot of information that is taken back to the ranch and put immediately to work. That economic benefit not only helps with producers’ bottom lines but also helps fuel the Texas economy. Texas is the No. 1 beef cattle producing state in the U.S.”

The short course, one of the largest beef educational events in the U.S., according to organizers, features a variety of production and management presentations as well as hands-on demonstrations. It included presentations on price trends and an outlook for the year ahead.

The general session focused on export beef markets and opportunities for beef cattle producers.

Dr. Derrell Peel, Oklahoma State University livestock economist, said cattle prices last fall had been beaten down.

“As we look back, 2016 was a big transition year,” he said. “As we bottomed in prices, beef production started to grow in 2016. There was a lot of psychological turmoil in the industry as a result of that. So far this year, we have continued to have strong markets, stronger than expected.”

The fed cattle market has seen some seasonal adjustments, and Peel said that will continue through the remainder of 2017.

“Fed cattle prices at \$117-\$118 (per hundredweight) are significantly a lot better than most folks suggested months ago,” he said. “A big part of the story this year has been strength in demand. The run up in choice beef prices has led to several indications that domestic and international beef demand has been strong. That will be key going forward.”

During the research session, Dr. Cliff Lamb, department head for animal science at Texas A&M, highlighted some of the beef research initiatives that will be taking place among 35 faculty members. They include a new international beef initiative, which includes support from Texas A&M AgriLife Research, to study development of production systems in both sub-tropical and tropical environments that can be applied to Texas operations.

“We want to continue to help Texas beef cattle producers be at the forefront and help give them the competitive edge,” Lamb said.

Lamb said two new faculty members will be hired to fulfill the enhanced international initiative.

Other general session speakers included Erin Borrer, U.S. Meat Export Federation economist, who discussed export markets and what they mean to cow-calf producers; Kelley Sullivan, co-owner of Santa Rosa Ranches, beef exports from a producer’s perspective; and Brian Bledsoe, Southern Livestock Standard meteorologist, weather outlook.

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Improving Agricultural Production in East Texas

For more information about articles in this newsletter please contact :

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Nacogdoches County Beef & Forage Committee

Fall Agriculture Program

- **USDA “Our Land is not Bought, It’s Borrowed”**

Nacogdoches SWCD & USDA-NRCS are requesting your assistance in helping us to identify the resource concerns you have on your property

- **Beef Cattle Winter Feeding** - Dr. Jason Banta, Associate Professor & Extension Beef Cattle Specialist

- **Mineral Supplementation** - Dr. Jason Banta, Associate Professor & Extension Beef Cattle Specialist

Free Meal with RSVP Sponsored by Nacogdoches SWCD

September 5, 2017

Registration & Meal 5:30 p.m.

Program Starts at 6:00 p.m.

Free if you RSVP by Aug 31, 2017

Call the Extension Office to RSVP 936-560-7711

Location

Nacogdoches Expo Center
3805 NW Stallings Drive
Nacogdoches, Texas 75964



For more information contact
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Fall Gardening Program



August 28, 2017

10:00 A.M.

Nacogdoches County Annex

Extension Meeting Room

203 W. Main St

Nacogdoches, Texas

Please Call 936-560-7711 to RSVP

TEXAS A&M
AGRILIFE
EXTENSION

Speaker:

Dr. Joe Masabni

**Texas A&M AgriLife
Extension Small-Acreage
Vegetable Specialist**

Public Invited

No Charge

Ricky Thompson M.S.

County Extension Agent– Ag/NR

203 W. Main St.

Nacogdoches, Texas 75961

Interested in learning how to keep your septic system functioning properly?

Attend the Homeowner Maintenance of Systems Course for Free!

This course provides a basic understanding of the operational and maintenance activities of a conventional septic system, and explains how activities within the home impact septic systems. Presentations will cover the treatment processes, health and safety considerations, how to inspect, and maintain the system. This course also provides answers to the most frequently asked septic system questions, including when to pumpout a tank and what can or cannot go down the drain.

Course Information:

THURSDAY, SEPTEMBER 7, 2017. 6:00PM - 8:00PM

Nacogdoches County Extension Office

Court Annex

203 West Main

Nacogdoches, TX 75961

Please RSVP to: (936) 560-7711 or

Ricky.Thompson@ag.tamu.edu

Cost: Free!

Why Should You Attend?

Septic systems are not flush and forget systems! Therefore maintenance is essential to ensure proper function and longevity of your septic system. Attendees will gain a better understanding of how to maintain their septic system to protect the health of their family and the environment.

For More Information Contact:

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This is made possible by funding through the Clean Water Act Section 319(h) dollars provided through the Texas State Soil and Water Conservation Board (TSSWCB).



Barbecue Basics: Tips to Prevent Foodborne Illness

It's the season for picnics, cookouts, and other outdoor parties. But eating outdoors in warm weather presents a food safety challenge. Bacteria in food multiply faster at temperatures between 40°F and 140°F, so summer heat makes the basics of food safety especially important.

“Fortunately, there are a lot of steps consumers can take to keep family and friends from becoming ill,” says Marjorie Davidson, Ph.D., education team leader in FDA’s Center for Food Safety and Applied Nutrition.

Wash hands.

It seems basic, but not everyone does it. Wash hands well and often, with soap and water for at least 20 seconds, especially after using the bathroom and before cooking or eating. If you're in an outdoor setting with no bathroom, use a water jug, some soap, and paper towels. Consider carrying moist disposable towelettes for cleaning your hands.

Keep raw food separate from cooked food.

Don't use a plate that previously held raw meat, poultry, or seafood for anything else unless the plate has first been washed in hot, soapy water. Keep utensils and surfaces clean.

Marinate food in the refrigerator, not out on the counter.

And if you want to use some of the marinade as a sauce on the cooked food, reserve a separate portion. Don't reuse marinade that contained raw meat.



Cook food thoroughly.

To kill any harmful bacteria that may be present, use a food thermometer. Hamburgers should be cooked to 160°F. If a thermometer is not available, make sure hamburgers are brown all the way through, not pink. Chicken should be cooked to at least 165°F. If you partially cook food in the microwave, oven or stove to reduce grilling time, do so immediately before the food goes on the hot grill.

Refrigerate and freeze food promptly.

It can be hard to remember while a party is going on, but food should not be left out of the cooler or off the grill for more than two hours. Never leave food out for more than one hour when the temperature is above 90°F.

Keep hot food hot.

Hot food should be kept at or above 140°F. Hot food should be wrapped well and placed in an insulated container. If bringing hot take-out food such as fried chicken or barbecue to an outdoor party, eat it within two hours of purchase. In addition to bringing a grill and fuel for cooking to an outdoor location, remember to pack a food thermometer to check that your meat and poultry reach a safe internal temperature. When re-heating food at the outing, be sure it reaches 165°F.

Keep cold food cold.

Cold food should be held at or below 40°F. Foods like chicken salad and desserts that are in individual serving dishes can be placed directly on ice or in a shallow container set in a deep pan filled with ice. Drain off water as ice melts and replace ice frequently.

This article appears on [the FDA's Consumer Updates page](#), which features the latest on all FDA-regulated products.



SAVE THE DATE November 08, 2017 **East Texas Agriculture Expo and Trade Show**

November 08, 2017 Ag Program for 5 CEU Recertification
Nacogdoches County Expo and Event Center

The planning committee for the East Texas Agriculture Expo would like for you to mark November 08, 2017 on your calendar.

We will be having another 5 hour CEU Credit program. We will offer 2 specialty credits including a Laws & Regulation and 3 general credit. The Trade Show was a great success last year and we plan to invite more vendors this year for you to visit with during the breaks.

I will be sending out a formal invite with registration to attend later this year. I hope you will take advantage of this opportunity and join us as we work together to make this year another successful year. If you know of other Ag producers that would like to attend this program please forward this invitation to them also. THANK YOU!

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<http://nacogdoches.agrilife.org>

Educational programs conducted by Texas A&M AgriLife Extension serve people of all ages regardless of socioeconomic level, race, color, sex, religion, disability or national origin. Individuals that may need auxiliary aids, services or accommodation in order to participate in any Extension activities are encouraged to contact the County Extension office for assistance five working days prior to activity.