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## Trends in Cattle Feeding

At one time cattle feeding was concentrated in what was called the Corn Belt, especially in Iowa and Illinois. This was done largely by farmers feeding their own corn crop and had been done for many years. Later, with the advent of large-scale irrigation of corn, large commercial lots developed in the '60s in the Southern Plains, particularly the Texas Panhandle.

And with those large lots came large packing plants. But various factors have changed feeding over the last 10-15 years. Nebraska is now the largest feeding state with Texas still a close second and Kansas third.

Texas has lost about 400,000 head in feeding capacity while Iowa, Minnesota and South Dakota together have increased about 250,000 head and Nebraska about 90,000 head.

Also changing over the last several years is the pattern of carcass quality grades. Nationally, percent of carcasses grading USDA Choice or Prime was 52% in 2006, 56% in 2008, and 69% in 2014. Increasing emphasis on high-quality branded beef has probably been a factor in these changes. But the increase has not been uniform over

Continued on Page 3

## How Many Will You Have Left?

We know cows leave the breeding herd for various reasons, but at what rate does this happen? A recent genetic study, not designed to evaluate attrition, shows what happens over time.

In this study, 398 heifers were bred. Females that were open, low producers, or poor in

temperament were culled. This resulted in cow numbers over time at breeding as follows:

- 2nd breeding = 322 (19% attrition)
- 3rd breeding = 294 (7% additional attrition from starting number)
- 4th breeding = 250 (11% additional attrition)
- 5th breeding = 211 (10% additional attrition), or down to about half of starting numbers.

Obviously, culled females must be replaced if herd size is maintained. Over the long haul if such culling is practiced, this typically requires an average of 15-20% replacements a year, either saved from the herd or brought in from outside.

[Beef Cattle Browsing, June 2015;  
<http://animalscience.tamu.edu>]

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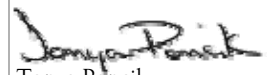
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Keeton Ehrig  
Extension Agent  
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Portions of this newsletter are cited from the Texas A&M University Beef Cattle Browsing Newsletter, Dr. Steve Hammack.



Tonya Poncik  
Extension Agent  
Family & Consumer Sciences

Educational programs of the Texas A&M AgriLife Extension Service are open to all people without regard to race, color, religion, sex, national origin, age, disability, genetic information or veteran status.

The Texas A&M University System, U.S. Department of Agriculture, and the County Commissioners Courts of Texas Cooperating

### Private Applicator Training

Aug 21, 2015 — 1 pm-4 pm

Lee County Extension Office  
310 South Grimes; Giddings

Call to register. 979.542.2753

\$50/person

*price includes study guide*

# Could There be Flaws in the U.S. Dietary Guidelines?

The U. S. Department of Health and Human Services and the U. S. Department of Agriculture (USDA) first jointly published the Dietary Guidelines in 1980. As mandated by the National Nutrition Monitoring and Research Act of 1990, the guidelines are updated every five years. New guidelines are scheduled for release this fall and are expected to continue current emphasis on more fruits and vegetables and less meat, along with less sugar and sodium.

In addition, for the first time, the guidelines will probably in some way address environmental concerns, although some critics say that topic has no place in dietary recommendations.

A recent report issued by some obesity and cardiovascular researchers criticizes the main source of dietary information (the National Health and Nutrition Examination Surveys) used by the Dietary Guidelines Advisory Committee in formulating recommendations.

Specific objections, as stated in the report, are:

- most of the data are physiologically implausible and so are not valid estimates of what people eat;
- human memory and recall are too inaccurate and imprecise to be used as tools to collect scientific data;
- protocols used in the surveys mimic

those known to induce false memory and recall;

- mental phenomena such as memories of food and beverage consumption are inadmissible as scientific evidence because they cannot be independently observed, measured, or verified;
- physical activity, cardio-respiratory fitness, and exercise are major determinants of health and are largely ignored or improperly measured.

One of the authors concluded, "Our work indicates there is no scientific foundation to past or present U. S. Dietary Guidelines".

[Mayo Clinic Proceedings 90:6, June, 2015]

# Effect of Breed/Type on Carcass Traits

Records collected from a state feedout program over 13 years were available on 3,554 steers of known breed origin from different sources and backgrounds. Upon arrival at the feedyard, cattle were sorted into feeding groups based on weight, frame size, and body condition. Cattle were sent to slaughter when a group was estimated to have 1/2 inch fat cover.

For analyses, data were adjusted to a common age and were grouped into four types:

- British (6 breeds)
- Continental (11 breeds)
- American (6 breeds)
- Brahman

Sufficient numbers were available of Angus, Beefmaster, Brangus, Polled Hereford, and Red Angus for a separate breed analysis.

The British group had higher fat cover, numerically higher (lower percent lean) USDA Yield Grade, higher marbling score and higher USDA Quality Grade.

Among the five breeds analyzed separately, there were slight differences in fat cover and no difference in Yield Grade. Angus were higher in marbling score and Quality Grade, with Red Angus and Brangus intermediate, and Beef-master and Polled Hereford lowest. These results are in general agreement with other research reports and industry observations on carcass characteristics of varying breeds and types.

[Beef Cattle Browsing, November, 2014; <http://animalscience.tamu.edu>]

## Market Report for Pork

Texas Pork Producers Association  
week of August 7, 2015

### Karnes City Auction — August 1, 2015

	Average	High
Piglets	\$55	\$90 / hd.
Top Hogs	\$0.38	\$0.45 / lb.
Sows	\$0.35	\$0.45 / lb.
Boars	\$0.08	\$0.15 / lb.

## Brenham Livestock Auction — July 31, 2015

Butchers 1-2 Grade [230 - 260 lbs.]	\$0.70 - \$0.75 /lb.
Butchers 2-3 Grade [225 - 275lbs.]	\$0.65 - \$0.70 /lb.
Butchers 3-4 Grade [225 - 275lbs.]	\$0.55 - \$0.60/lb.
Packer Sows 1-2 Grade [550 - 700 lbs.]	\$0.24 - \$0.28 /lb.
Packer Sows 2-3 Grade [350 - 500 lbs.]	\$0.22 - \$0.26 /lb.
Packer Sows 3-4 Grade [250 - 500 lbs.]	\$0.20 - \$0.24 /lb.
Lightweight Boars	\$0.25 - \$0.30 lb.
Feeder Pigs 1-2 Grade [40 - 80 lbs.]	\$0.80 - \$0.90 /lb.
Feeder Pigs 2-3 Grade [40 - 80 lbs.]	\$0.75 - \$0.85 /lb.

## Relationship Between Genomically-Predicted and Actual Yield and Quality Grade

Records were analyzed from 7 datasets (from different feedyards, time periods, or both) involving 8,995 steers, of which 4,790 were black-hided *Bos taurus*. Steers averaged 695 lb on feed and 177 days fed; 94% produced carcasses USDA Yield Grade 3 or leaner and 58% USDA Quality Grade low Choice or higher.

Hair or tissue samples were obtained when feeding began. These were sent to Igenity® for DNA analysis and assignment of their panel scores of 1-10 predicting Yield Grade and Quality Grade. Three groups were created based on those scores for both Yield Grade and

Quality Grade: 1-3 = low, 4-7 = moderate, 8-10 = high.

As expected, as panel score prediction increased, actual trait levels also tended to increase. Prediction from panel score was more accurate for Yield Grade than Quality Grade.

The authors analyzed the black-hided *Bos taurus* separately. In that group, carcasses with higher predictive panel scores were more likely to qualify for base price on a typical value-based grid. Yield Grade improved as its panel score increased, but Quality Grade tended to

decline as Yield Grade improved.

NOTE: Typical grid premiums and discounts are considerably higher for Quality Grade than Yield Grade. So, at this point, use of genomic prediction of Quality Grade is more economically beneficial than prediction of Yield Grade.

[J. Animal Sci. 93:2045; Oklahoma St. Univ.]

## Trends in Cattle Feeding

(CONT'D FROM PAGE 1)

regions.

In 2006, cattle out of Nebraska packing plants averaged 59% Choice/Prime, but that figure was only 42% out of Texas plants and 43% from Kansas plants. In 2014, compared to 2004, Kansas increased to 67% (56% higher) and Texas increased to 58% (39% higher); Nebraska increased to 74% but that is only 24% higher.

One reason for these higher grades overall, along with genetic selection, is longer feeding to produce heavier carcasses, prompted by favorable

beef:corn price ratios. And days on feed may be a factor in regional grading trends.

Texas and Kansas feedyards average feeding about 15-20 days longer now than five years ago, while Nebraska yards are feeding only a few days longer. Current days-on-feed for steers started at 650-800 lb is around 180 days for all three states.

[L. R. Corah, CAB® news release of June, 2015; used & summarized by permission]

## Consumer Demand at the Meat Case

In the latest monthly on-line survey, consumers ranked Salmonella, E. coli, and hormones as their highest food safety concerns. Concern has increased with bird flu, probably prompted by widespread news stories in recent weeks of large-scale bird flu outbreaks in poultry flocks. Consumers still think taste, safety, and price are most important in determining what they'll buy. Nutrition and the environment were not as important as in previous monthly surveys. "Genetically engineered food" is still important; 54% of respondents think GMO food should be labeled in all circumstances and 21% think it should be labeled if there is a health or safety concern.

Compared to last year at this time, consumers are willing to pay 17% more for steak, 16% more for chicken breast, 16% more for hamburger, 19% more for pork chops, 8% more for deli ham, 11% more for chicken wings, and 2% less for beans and rice. Compared to last month, consumers were willing to pay more for hamburger and pork chops but less than they had for other meat/poultry products.

[Food Demand Survey, 5/14; Oklahoma St. Univ.]

### Brown Bag CEU Meetings

Extension Office – 310 S. Grimes, Giddings  
12 noon – 1 pm

*Bring your lunch and join us.*

\$5 / person / day

**August 25**

**Sprayer Calibrations**

Keeton Ehrig, Lee County CEA-AG/NR

**August 26**

**Laws & Regulations**

Mark Matocha, Extension Specialist

**RSVP to 979-542-2753**

## BYPRODUCTS IN BEEF PRODUCTION

Some advocate elimination of animal products, especially meat and particularly beef, from human diets. A typical reason given is that animals are less efficient than plants in using resources to produce food. And, among animals, cattle are characterized as less efficient than hogs, poultry or fish. But this is usually based on differences in efficiency of conversion of grain.

Simple comparisons of grain conversion ignore the fact that beef cattle fed for slaughter are managed on high-grain diets for roughly only about one-fourth of their life. In beef cow herds and the growing process before finishing there is little use of grain. So, it is estimated that, across the entire production cycle, beef cattle spend only around 11-12% of animal-days per year in feedyards.

Adjusting for differences in diet composition between production phases results in grain amounting to 16-17% of animal-feed days. Contrast this to modern pork, poultry and farmed-fish businesses, where grain and other concentrates are the nutritional base for the entire production cycle.

If only 16-17% of animal-feed days is from grain, what is the source of the other 83-84%? It is from forage, byproducts, and slight amounts of mineral-vitamin supplements.

What byproducts are used in animal feeds? Only a partial list would include: corn gluten feed, gluten meal, distillers grains, and hominy feed; wheat red dog, mill run, middlings and wheat bran; sorghum distillers grains; barley distillers grains; rice bran; soybean meal and hulls;

canola meal; whole cottonseed and meal; fruit and vegetable peels, seeds, pomace, etc.; citrus juice; sugar beet pulp; and almond hulls.

What would be done with these byproducts if not used in animal feed? Put them in landfills? There are not enough landfills to handle the mass of material. Some could be burned, composted or fermented to produce electricity or put back in soil. But all these procedures would generate some carbon dioxide. Better to use this material to produce milk and meat. Feeding byproducts to animals is the most economically and environmentally sustainable way of disposal.

**[Feedstuffs Magazine, 3/31/15;  
summarized by permission]**

## SAFE HANDLING OF WILD GAME THIS HUNTING SEASON

It is that time of year when families all across Texas get ready for hunting season! For many, it is considered the best time of year. The majority of individuals who hunt do so to provide food for their families. Many prefer the taste of venison over other choices of meat. Venison is high in many vitamins and minerals our bodies need, such as thiamine, riboflavin, niacin, iron, and calcium. Venison is traditionally lower in cholesterol than many other meats, thus making it a more desirable product.

To have a quality, safe meal this hunting season, there are several things you must do to ensure your kill is safe to consume. Follow these tips from field to plate this hunting season.

- Never handle or consume wild animals that appear sick or that were acting abnormally.
- Practice good personal hygiene in the field by packing disposable gloves and sanitizer wipes.
- Have clean knives/tools to use while field dressing.
- Carry a tarp or something to place be-

tween the carcass/tools and the ground to help prevent contamination.

- Pay attention to the weather. Field dress as soon as possible to help reduce body heat. When temperatures are above 40° F, pathogens have the opportunity to grow more rapidly, potentially causing a health risk.
- Never wrap the carcass in plastic or a tarp to “keep clean” during transport. This does not allow the carcass to start cooling properly; it only traps the heat, keeping the meat at temperatures in the danger zone (40°F-140°F). Packing ice in the carcass will help keep meat cool during transport.
- Be sure the internal temperature is cold prior to placing cuts of meat in insulated coolers. Always use ice or blocks of ice to keep cool during transport.
- Do not hold/store carcasses outdoors in warm temperatures. Process the carcass as soon as possible.
- Do not handle or eat brain, spinal cord, spleen or lymph nodes of game.
- Use a meat thermometer to cook meat to

proper internal temperatures (minimum 160°F for all types of meat from ground or fresh venison; 165°F for the breast of game birds, waterfowl, and whole birds), as this will help ensure harmful bacteria are killed and meat is not overcooked. The color of meat is an unreliable indicator of proper cooking.

The next time you go hunting, plan ahead for your safety and the safety of the meat you are harvesting. Hunting takes time, hard work, dedication and patience to be successful. The last thing you want to do is to mishandle the carcass/meat, which could possibly lead to foodborne illness.

For more information on food safety while hunting, contact Tonya Poncik, Lee County Extension Agent, Family and Consumer Sciences, at 979-542-2753.

Source: [http://www.fsis.usda.gov/wps/wcm/connect/e432ba38-79f6-42c8-af50-df7cf788a298/Game\\_from\\_Farm\\_to\\_Table.pdf?MOD=AJPERES](http://www.fsis.usda.gov/wps/wcm/connect/e432ba38-79f6-42c8-af50-df7cf788a298/Game_from_Farm_to_Table.pdf?MOD=AJPERES)

Written by Rebecca Dittmar, M.Ed, RS, Program Specialist, Food Protection Management Program, Texas A&M AgriLife Extension Service, College Station. January 2015.

# HOME WATER CONSERVATION TIPS

Water conservation begins at home, and we must all do our part. We need to develop an attitude of conserving water so we will be conscious of using less water in all aspects of our lives.

- **STOP LEAKS.** The first step is to make sure your home is leak-free. Check indoor water-using appliances and devices for leaks. Many silent leaks allow water and your money to go down the drain.

Dripping faucets that are leaking at a rate of one drop per second can waste 2,700 gallons of water per year. Not only is this a waste of water, it adds to the size of your water and sewer bill, or it puts a strain on your septic system.

Toilet tank leaks account for much of the water wasted in homes. A leaky toilet can waste 200 gallons per day. Check for toilet tank leaks by adding food coloring to the tank. If the toilet is leaking, color will appear in the bowl within 30 minutes (flush as soon as you finish the test). Most replacement parts are inexpensive, readily available, and easily installed.

Another large water waster can be irrigation system leaks; fix these leaks quickly.

- **CHANGE BEHAVIORS.** Examples of possible behavior changes that could save water in the bathroom include: taking 4-minute showers; turning the water off while shampooing your hair in the shower; turning water off while shaving or brushing teeth; and never using the toilet as a waste basket.

Other simple behavior changes can save a lot of water in the kitchen and laundry area. In the kitchen: keep drinking water in the refrigerator instead of letting the faucet run until the water is cool; thaw food in the refrigerator overnight rather than running hot water over it; scrape rather than rinsing dishes when loading the dishwasher; and add food waste to a compost pile instead of using the garbage disposal. In the laundry area, wash only full loads of laundry, or use the appropriate water level or load size selection on the washing machine.

Outside your home, consider sweeping

sidewalks and driveways rather than hosing them off; use soaker hoses rather than sprinklers to avoid evaporation; and wash the car with water from a bucket, or consider using a commercial car wash that recycles water.

- **REPLACE YOUR EQUIPMENT WITH WATER-EFFICIENT EQUIPMENT.** Homes with high-efficiency plumbing fixtures and appliances save about 30 percent of indoor water use and yield substantial savings on water, sewer, and energy bills (EPA). Below are some examples of changes that can be made.

The toilet is the largest water user in your home. Most toilets installed before 1992 do not have the water-saving 1.6 gallon per flush. For those toilets that do make the flush efficient, hold the lever down to complete the flush cycle, which alleviates the need for a second flush.

Make sure each showerhead releases 2.5 gallons per minute or less. Today, all showerheads sold are regulated to meet the 2.5 gallons per minute maximum requirement. To make the flow feel like more water is coming out, turn the head dial to reduce the number of sprays or inner spray settings.

Replace your clothes washer – it is the second largest in-home water user. Energy Star™ rated washers, which also have a Water Factor at or lower than 9.5, use 35 to 50 percent less water and 50 percent less energy per load (EPA), saving you money on both water and energy bills.

- **REDUCE WATER USE IN THE LANDSCAPE.** From 50 to 75 percent of a home's total water use during the growing season may be for outdoor purposes. It's important that you develop a plan or convert your current landscape to include plants and design that are appropriate for your climate conditions.

If you have an irrigation system, it also needs to be regularly adjusted and checked for leaks.

Select plants that are appropriate for your local climate conditions. Having a yard with 100 percent lawn turf area in a dry

climate uses significant amounts of water. Also consider Xeriscape™ and a more natural landscape. Use only the amount of water that your plants need.

Water during the coolest part of the day. Use soaker hoses or trickle irrigation for trees and shrubs. Don't water plants that do not need the water. Be attentive to your watering time.

Maintain your irrigation system. Make sure your irrigation controller has a rain shutoff device. Water trees and shrubs longer and less frequently than shallow-rooted plants.

Mulch around shrubs and garden plants to reduce evaporation from the soil surface and to cut down on weed growth.

- **NEW HOME DESIGNS SHOULD MAKE SENSE.** Water Sense labeled new homes are designed to reduce residential water use indoors, as well as outdoors, compared to typical new homes. The Water Sense label (EPA) on bathroom sink faucets, showerheads, toilets, etc. makes it easy to find and select water-efficient products.

The placement of water heating systems is another design issue. Gallons of water are wasted while waiting for hot water to get to the shower in many homes. In new homes, this can be addressed by placing hot water heaters near points of hot water use. In older homes, one may simply need to catch the cold water and use it for watering plants or doing laundry. The waste may be as much as 3 gallons for each shower taken. Tankless water heating systems may save energy, but where they are located determines whether they save water or not.

Remember: What you do affects the quality and quantity of the water you have available. By keeping that in mind, you are helping protect water resources now and in the future. Help save Texas' water, and make every drop count



## FOOD SAFETY MYTHBUSTERS

It's a question more than a few of us have faced. We snag a forgotten container of leftovers from the back of the refrigerator, stick our faces into it, and inhale deeply. "This smells fine, so is it safe to eat?"

September is National Food Safety Education Month, and the Texas AgriLife Extension Service is sharing information from the non-profit Partnership for Food Safety Education (PFSE) to introduce consumers to "Food Safety Mythbusters".

**MYTH: Leftovers are safe to eat until they smell bad.**

**FACT:** Most people would not choose to eat spoiled, smelly food. However, if they did, they would not necessarily get sick. This is because there are different types of bacteria, some of which cause illness in people and others that don't. The types of bacteria that do cause illness do not affect the taste, smell or appearance of food. For this reason, it is important to freeze or toss refrigerated leftovers within 3-4 days. If you are unsure of how long your leftovers have been sitting in the refrigerator, don't take the risk – when in doubt, throw it out!

**MYTH: I use bleach and water to sanitize my countertops, and the more bleach I use the more bacteria I kill.**

**FACT:** There is no advantage to using more bleach. In fact, overuse of bleach can be harmful because it is not safe to consume. To create a sanitizing solution, it is recommended that you use one tablespoon of unscented liquid bleach per gallon of water. Flood the countertop with the solution; allow it to sit for a few minutes; then pat the countertop with clean, dry paper towels, or allow it to air dry. Any leftover sanitizing solution can be stored, tightly covered, for up to one week. After that, the bleach has lost its effectiveness.

**MYTH: I don't need to wash my produce if I am going to peel it.**

**FACT:** You should wash fresh fruits and vegetables under running tap water just before eating, cutting or cooking. Harmful bacteria could be on the outside of the produce. If you peel or cut it without first washing it, the bacteria could be transferred to the part you eat.

Wash delicate produce such as grapes or lettuce under cool, running water. Blot dry with a clean cloth towel or paper towel. Rub firm-skin fruits and vegetables under running tap water, or scrub them with a clean produce brush. Never use detergent or bleach to wash fresh fruits or vegetables. These products are not intended for consumption.

**MYTH: The stand time recommended for microwaveable foods is optional; it's just so you don't burn yourself.**

**FACT:** Stand time is not about cooling the microwaved food, but rather is an important part of the cooking process. Stand times are usually just a few minutes, and the time is necessary to bring the food to a safe internal temperature as measured with a food thermometer. To ensure safety with microwave cooking, always read and follow package instructions; know your microwave's wattage; and use a food thermometer to ensure food has reached a safe internal temperature.

"Food safety is a high priority for the Texas AgriLife Extension Service," said Tonya Poncik. "By participating in Mythbusters with the Partnership for Food Safety Education, we help remind people during Food Safety Education Month how to make food safety a priority at home.

For more information on food safety, you can contact Tonya at the Lee County Extension office at 979-542-2753, or visit [www.fightbac.org](http://www.fightbac.org).

**[ Rebecca Dittmar, Program Specialist –  
Food Protection Management,  
Texas AgriLife Extension Service,  
September 2010 ]**

## Agents Seek Individuals to Serve on Committees

With the variety of programs offered throughout Lee County, Agents Tonya Poncik and Keeton Ehrig are looking for individuals willing to serve on committees

to help identify the subject to focus on as well as scheduling training and contest dates.

Tonya will lead committees on the

Family and Consumer Science and Extension Education Clubs and others.

Keeton will lead committees on Livestock and Forage, Wildlife and others.

If you would like to serve on a committee, feel free to contact either Tonya or Keeton either by calling 979-542-2753. They can also be reached by e-mail at:

[TonyaPoncik@agnet.tamu.edu](mailto:TonyaPoncik@agnet.tamu.edu)

[KeetonEhrig@agnet.tamu.edu](mailto:KeetonEhrig@agnet.tamu.edu)



# An Emphasis on H\*E\*A\*L\*T\*H !!

Lee County residents are encouraged to increase their activity levels as the dog days of summer temperatures are coming to an end. And, the **\*\*free\*\* WALK ACROSS TEXAS!** Program is a great incentive for you and your friends. **WALK ACROSS TEXAS!** is a fun and flexible way to exercise. Just start walking, jogging, biking or doing chores. During this 8-week program, you keep

track of miles to see if you can walk the 830 miles "across Texas".

The Lee County 4-H **WALK ACROSS TEXAS!** begins **September 1**, and you're encouraged to join in the activity.

Record your totals on-line to see how you "measure up"! By the end of **WALK ACROSS TEXAS!**, you will have developed a healthy habit that can last a lifetime.

According to Physical Activity and Health: A Report of the Surgeon General, "Physical inactivity is a serious nationwide problem. It is a public health problem, because it is linked to unnecessary illness and premature death."

More than 60 percent of Americans are not getting enough physical activity to receive health benefits from it. Twenty-five percent of adult Americans report no physical activity in their leisure time. Regular physical activity can reduce the symptoms of depression and anxiety, improve mood and enhance ability to perform daily tasks.

The Centers for Disease Control and the American College of Sports Medicine have defined moderate physical activity as 30 minutes of moderate-level physical activity a day, at least 5 days a week.

Physical activity doesn't have to be strenuous to produce health benefits. Walking the dog, taking walking breaks during the day or taking the stairs instead of the elevator are all good ways to increase walking into your daily schedule. Walking with friends and family can improve your health and strengthen relationships. Plus, a companion will make walking more enjoyable. Planning in advance can help you stick to a walking routine. Making a regular appointment to walk with a friend can help both of you keep exercising!

**WALK ACROSS TEXAS!** by yourself is a great way to challenge yourself to maintain or increase your physical activity level.

See how long it takes you to walk the 830 miles across our state! You can track your pounds lost too, if you wish.

If you want to log miles by riding a bicycle or another way, such as dancing, the **WALK ACROSS TEXAS!** website has a mileage equivalent calculator to determine how many miles your physical activity would measure out to be.

## **SO GET STARTED !!**

### **Step 1**

Register online at <http://WalkAcrossTexas.tamu.edu/anewat/register.php>

### **Step 2**

Track your daily mileage by using the on-line Individual Mileage Log.

### **Step 3**

Total your mileage every week.

### **Step 4**

Enter your weekly total mileage and/or pounds lost in your account on the **Walk Across Texas!** website.

# Walk Across Texas!



*A Fun and Fitness Program*

<http://WalkAcrossTexas.tamu.edu/>

TEXAS A&M  
**AGRILIFE**  
EXTENSION

2015  
Texas Fruit  
Conference



October 5th & 6th,  
Hilton College Station & Conference Center

TEXAS A&M  
AGRI LIFE  
EXTENSION

## Make plans to attend the 4<sup>th</sup> annual Texas Fruit Conference, October 5<sup>th</sup> & 6<sup>th</sup>, College Station Hilton & Conference Center, College Station, Texas

**What is it?** The Texas Fruit Conference is an educational program by Texas A&M AgriLife Extension, aimed at bringing together commercial and recreational fruit growers from around the state to hear and discuss the challenges and successes of fruit growing in Texas.

**New Faces:** This year we are partnering with Southern Fruit Fellowship, a chapter of North American Fruit Explorers (NAFEX) with members in several Gulf Coast States. SFF is holding their annual meeting at the Texas Fruit Fellowship and sponsoring two lectures on Tuesday (see details in the program schedule).

**This program offers valuable information updates to seasoned fruit growers while also providing persons with no experiences in orchard management a place to learn how to get started.**

This 4<sup>th</sup> Fall Fruit Conference in Aggie-land offers interesting topics for a variety of interests:

- ◆ Opening session, Monday afternoon—Peach tree pruning, grafting, home orchard insecticides, more
- ◆ Networking reception, Monday evening, College Station Hilton & Conference Center
- ◆ Tuesday session—strawberries, kiwifruit, walnuts, honeybees, brown rot management, organic fruit, more.
- ◆ Pomegranate fruit variety tasting! Sample some of the newest pomegranate varieties in Texas trials.

### Featured Speakers:

- Dr. George Ray McEachern will discuss the fruit orchard's foundation—site, soil and water
- Dr. David Byrne—protected culture of fruits in China
- Russ Studebaker, Studebaker Farms-Fredericksburg—Experiences in fruit growing and marketing
- Dr. David Creech, Stephen F. Austin University—Kiwifruit in Texas
- William D. 'Bill' Adams—Jujube growing

### Southern Fruit Fellowship Lectures:

Dr. Ethan Natelson—Dwarf Severinia citrus rootstock, Mr. Randell Verhoek, Sustainable Beekeeping

### Texas A&M AgriLife Extension Speakers:

*Larry Stein, Jim Kamas, Monte Nesbitt, David Appel, Sheila McBride, Bill Ree, Andrew Labay*

**When is it?** Registration begins 12 Noon, Monday, October 5<sup>th</sup>, presentations 1:00 pm-5:00 pm; Tuesday October 6<sup>th</sup>; presentations 8:30 am-5:00 pm.

**Where is it?** Hilton College Station & Conference Center, 801 University Drive East, College Station, Texas 77840, (979) 693-7500; <http://www3.hilton.com/en/hotels/texas/hilton-college-station-and-conference-center-CLLCHHF/index.html>

Guest Room Rates: \$149; **Deadline to reserve rooms –September 13th**

**Hotel Group Code: Hort15**

**How do I register?** Online Registration is at <https://agriliferegister.tamu.edu/Horticulture>

Cost \$80.00/person online before 9/25/14. On-site registration \$90.00

**Or Combine registration with Texas High Tunnel Conference (\$55/person), Wednesday October 7<sup>th</sup>, for \$125/person for both events**

For more information? Contact Monte Nesbitt (979) 862-1218, MLNesbitt@tamu.edu



# Private Pesticide Applicator Training



**\$50 Registration**

*includes Training Materials*

- Upon completion of the training, a Training Verification Form is provided the applicant.
- Applicant then obtains a hard copy of the Private Pesticide Applicator license application form from TDA.
- Submit the completed application form, license fee of \$60 and the Training Verification Form to TDA for processing.
- Once the application is accepted, TDA will send the applicant a letter with their Account Number. This Account Number is the number the applicant will use to register and schedule the Private Applicator exam with PSI. The exam is free for the first attempt.
- Chemicals can not be purchased until applicant receives license from TDA.

**August 21**

1 pm - 4 pm

door opens at 12:30 pm

Lee County Extension office  
310 South Grimes • Giddings

Call to Register:

**(979) 542-2753**

**KEETON EHRIG**

**Lee County Extension Agent**

Agriculture & Natural Resources

310 South Grimes

Giddings, Texas 78942

[lee.agrilife.org](http://lee.agrilife.org)

**TEXAS A&M**  
**AGRI LIFE**  
**EXTENSION**

# Brown Bag CEU Meetings

Extension Office  
310 South Grimes, Giddings

## Sprayer Calibration

Aug. 25 — 12 noon  
1 Drift CEU

Keeton Ehrig  
Lee County CEA-AG/NR

## Laws & Regulations

Aug. 26 — 12 noon  
1 Laws & Reg CEU

Mark Matocha  
Extension Specialist

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Bring your lunch and join us.

\$5 / person / day

**Keeton Ehrig**

Extension Agent  
Agriculture/Natural Resources

**Please RSVP to (979) 542-2753.**