

US Beltie News



THE OFFICIAL PUBLICATION OF THE BELTED GALLOWAY SOCIETY, INC.



© Julia Angel Weaver



President Michelle Ogle

It's winter! As we can see in the beautiful picture above, winter can bring some of the most breathtaking sights! Personally, there is nothing more spiritual to me than witnessing a middle-of-the-night snowfall with the hushed sounds of nature during a 2 a.m. barn check. Of course, if that snow is blowing sideways, and the visibility is almost non-existent, I sometimes question my choice of career paths. Luckily, on those early mornings, there normally is an amazing sunrise. Or, in the early evening that follows a day storm, there is a lovely sunset. The beauty of it all helps me forget my frozen hands, aching body, and the challenges that came earlier in the day.

I believe it is important to go over how cold weather affects cattle. Did you know that the water requirements for cattle on very cold days are just as high as they are on those blistering hot days of summer? Access to fresh water is important at all times! If you can provide water that is above freezing and the water is free of ice, your cattle will thank you. In my own experience, I have found that cattle will drink more water from a tank or automatic watering system that is ice free, than they will from a tank in which the ice has been chipped away. Cattle will do okay drinking from a tank that the ice is opened up morning and night, but they will drink more water if they have access to the water all day.

The Belted Galloway breed is built for cold weather! We benefit from animals that are genetically well prepared for cold weather due to their dense coats of short hair, covered by longer, guard hair. Their natural ability to thrive in the cold is due to their excellent insulation and is definitely a superior trait in comparison to other breeds of cattle. As caretakers, we need to make sure that we provide the cattle with clean areas to lie down on, in order to limit the amount of manure

and mud that may cake onto their hair. A cow, lying in mud or manure on a cold day, has a much higher energy requirement than a cow lying on clean bedding--even if she is out in the pasture on clean snow. Mud and manure can mat the hair down and prevent it from standing away from the body to aid in insulation. For example, think of the insulation in your house that gets wet by exposure, or matted down over time, and becomes less effective at keeping out the cold.

We will not always prevent their hair from matting, but we must provide cows with a diet that allows them to consume enough calories. It is vital to satisfy their increased energy needs so they won't drop any weight.

Everyone has the best intentions to make their animals comfortable during the cold winter months. A common mistake is locking the cows in a shed area or barn instead of allowing them to make the choice on their own. Cattle that are packed in a barn during a snow storm may make us feel happy, but it can quickly lead to the animals overheating and the incidence of poor air quality. Due to the way their digestive systems function, cattle produce a tremendous amount of heat and exhale a large amount of water vapor. In most instances, as long as they are provided a wind break, they are happier outside than they are inside. Cattle that are in a barn and get warm overnight, or during a storm, can actually end up colder when they are turned outside. We also know that cattle can't sweat, but when they are confined in a barn without enough ventilation, condensation that will form on them can compromise the effectiveness of their hair coat when they go outside. Bedding used in the barn is another factor of concern. Dust, combined by the close contact of animals in a confined space, can make them more susceptible to respiratory problems.

I do wish all of the membership a happy and healthy winter season. May all your cows calve unassisted and may all your calves stand and nurse within an hour of their birth!

New Members

Junior Nyome Baldinelli, Acorn Acres, 83 Spruce Swamp Rd, Buxton, ME 04093 (207)632-6344.

Connie Bontrager, Lazy B, 16401 E Old Sycamore Rd, Mayer, AZ 86333 (602) 739-3843.

Philip Boodey, 55 Old Settlers Rd, Barrington, NH 03825.

Junior Abigail Booe, 709S 400W, Bargersville, IN 46106 (317)422-4578.

Brown Brook Farm, 280 Meadow Rd, Hampden, ME 04444 (207)949-4071.

David & Michelle Bufkin, Bufkin Family Farm, 348 County Rd 17, Autaugaville, AL (334)303-0443.

Chris & Jodi Burnett, 2972 Rock Cr, Elizabeth, CO 80107 (303)882-0436.

Claire Ellen Campbell Conklin, PO Box 98, Conway, MA 01341 (413)522-3030.

Larry Don Carter, 1389 Thomas Rd, Springtown, TX 76082 (817) 368-2135.

Rhonda Clemons, 800 High Hill Creek Rd, LaGrange, TX 78945 (979)966-7488.

Country Star Ranch, PO Box 598, Stockdale, TX 78160 (210)316-6961.

Junior Sydney Hanson, Hanson Farm, 135 Madawaska Rd, Palmyra, ME (207) 938-2165.

Vincent & Michele Hoover, Hoover Acres, 1121 County Rd 5 SW, Byron, MN (507)273-9703.

Daniel Humphrey, Gray Cat Farm, 76 Garvin Hill Rd, Chichester, NH (603)491-9649.

Michael & Lynn Kearney, Little Flower Farm, 1040 Kunkles Mill Rd, Lewisberry, PA (717)979-1297.

Todd Kelley, TK Farm, 13825 Copperopolis Rd, Stockton, CA 95215 (209)662-1807.

Curt Larson, Laron Cattle Co, 64 Birch Rd, Ardmore, OK 73401 (580)504-3111.

Michelle MacLeish, N3929 Blacklock Rd, Merrimac, WI 53561 (608)493-3119.

Tim & Rose Markowicz, Timber Rose Texas, 274 Doebbler Rd, Fredericksburg, TX 78624 (214)763-0377.

Terri Mintjal, 2980 N Hart Ct, Franklin Park, IL 60131 (847)451-0026.

Nancy Gohlke Morris, PITS Belties, 1105 Windy Ridge Rd, Fredericksburg, TX 78624 (830)257-1477.

Ginger A Osborn, Bar O Farms, 1480 Uniontown Rd, Genesee, ID 83832 (208) 596-6857.

Jerry & Barb Persinger, Gold Mine Farm, 235 Cararella Ct, Livingston, TX 77351 (936)328-0474.

Aubrey Pharo, 1145 NW Bluebird Av, Cedaredge, CO 81413 (303)518-1951.

Queen's Court Ranch, Mark England, 2983 South Riverdale Lane, Goliad, TX 77963 (361)676-0562.

Jessica Sartell, 334 State Route 1001, Thompson, PA 18465 (570)756-2447.

Tracy Spencer, Newaukum Valley Galloways, 208 Kirkland Rd, Chehalis, WA 98532 (360)470-4255.

Nathaniel & Analee Thornburg, 285 Lumberjack Lane, Louisburg, NC 27549 (919)761-7716.

Robert Volk & Barney Cosner, 620N 14th St, Arlington, NE 68002 (402)478-4350.

Doug & JoNell Yard, 127 Valley View Rd Ext, Harrisville, PA 16038 (724)967-2105.

Calendar reminders

25th National Belted Galloway Sale & Fryeburg Youth Show
April 23-26, 2015. Fryeburg, ME. Sale April 25. Contact Scot Adams (207) 696-3812 or mnshadowfarm@gmail.com.

Rock County Beef Preview Show

May 16, 2015. Rock County Fairgrounds, Janesville, WI. Contact: Julie Willis (815) 547.6912 or sbfarms@hotmail.com.

Great Lakes Belted Galloway Association Field Day

May 23, 2015. Red Barn Farms, Bargersville, IN. Contact Doug Abney (317) 422-8137 or redbarnfarms.dsa@live.com.

Southwest Belted Galloway Show & Sale

June, 6, 2015. East Texas State Fairgrounds, Tyler, TX. Contact Thomas Shaw (972) 670-3889 or email thomas.te@gmail.com.

The 25th National Sale—Fryeburg, ME

Scot Adams, President of the NEGG

The New England Galloway Group will be hosting the 25th National Belted Galloway Sale and Fryeburg Youth Show in Fryeburg, Maine the last weekend in April. The sale will be held on Saturday, April 25, 2015, so mark your calendars.

A new event this year will be the addition of the "First Northeast Regional Junior National." This event will be open to all youth around the country. The festivities for our juniors will begin on Thursday, April 23, 2015 featuring a cook-off, marketing, speech, and photo events. Stay tuned for more details.

The auction will be streamed live on the web by DVAuction to allow breeders near and far to attend and bid during the auction, even if they can't be there in person. The sale catalog will be posted on the New England Galloway Group website as well as beltie.org. Please remember that, in order to participate online during the sale, you must register with DVAuction in advance to be allowed bidding privileges. With the severe winter temperatures and storms we have had this year, the warmer spring weather that accompanies the 25th National Sale should make this year's event a special one.

2015 Belties Unlimited—Tipton, IA

Vice-President Greg Hipple

The Belties Unlimited Show will return to the Cedar County Fairgrounds in Tipton, Iowa on Saturday, June 13, 2015. The semi-annual event is again sponsored by the Great Lakes Belted Galloway Association. Check-in will be from 9-10:30 a.m. and the show will begin at 12 noon. The Cedar County Cattlemen will serve lunch at 11:00 a.m. This will be a blow and go type show with no paints or adhesives to be used.

Please consider spending part of Father's Day weekend in Tipton, Iowa with your family, friends, and Belted Galloway cattle.

Classes and entry forms will be available at www.greatlakesbeltie.com or contact Greg or Pat Hipple at sbelties@southslope.net (319) 430-6664. Entry deadline is June 1, 2015.

Chatfield Scholarship Reminder

The 2015 A. H. Chatfield, Jr., Memorial Scholarship applications are available. Three \$1000 scholarships are awarded annually. Forms may be requested from Executive Director, Victor Eggleston, Phone (608) 220-1091; email: executivedirector@beltie.org or may be accessed at www.beltie.org.

Completed applications must be submitted to Executive Director, Victor Eggleston, N8603 Zentner Rd., New Glarus, WI 53574 and must be postmarked by **April 30, 2015**.

Arizona — The Grand Canyon State



Past President Jon Bednarski

As we drove through New Mexico, I looked one final time on the CLRC website to see if the Belted Galloway Society might have added a member to the state - no such luck! New Mexico is the only state in the continental US without a member farm. Sylvia and I spent a few days camping, hiking and enjoying the Santa Fe area before heading to Arizona.

After a few days of exploring the Sedona area, we traveled south to Cottonwood to visit Bill and Betty Wade of Circle B Ranch. Arizona has approximately 35 registered animals and four member farms. The Wades, who are no strangers to our breed, have been members of the Society for over 23 years. Over the years, they have helped start a number of herds in Arizona including the surrounding states. Bill was a founder of the Western Belted Galloway Association. At one time their herd grew to 36 Belties but they now have downsized it to 12 animals. Bill and Betty, who just celebrated their 50th wedding anniversary, are traveling more and spending time with family and friends.

Bill has established a great relationship with Eric Banuelos, the agriculture teacher at the local high school. Eric's FFA students have brought a few of their own steers to the ranch. When Bill and Betty are traveling, the students maintain and work with their cattle. Because Circle B Ranch is so close to

the high school, it's a win-win situation for both parties. The Wades' effort to help mentor these youth is not only good for our breed but also for agriculture.

While talking with Eric Banuelos, I learned that he and several students had just returned from the National FFA Convention in Louisville where they toured two farms in our part of the county. Small world!

As we toured the Wades' compact, 45-acre ranch, I was surprised and impressed with the quality of their forages. Bill, who serves on his community's water board, explained how water for summer and fall irrigation comes to the ranch through a series of ditches/canals from a 100-year water agreement. With an annual

average rainfall of less than 12 inches, and plenty of summer heat in Cottonwood, there would be no forages or animals without their water system.

Circle B Ranch processes a few animals per year using an on-farm meat processor. Bill feels using an on-farm processor lowers animal stress by eliminating a long trip to the processing plant.

Bill and Betty's enthusiasm and passion for the breed is still strong after 23 years of raising Belties.



Table 1. Factors affecting dressing percent and the expected carcass weights

Live Weight (pounds)	Average Carcass Weight (pounds)	Heifer (immature female) Carcasses (pounds)	Dairy Breeds (50-60% or worse) (pounds)	Excessive fat/poorly muscled (pounds)
1200	756	732	696	660
1100	693	671	638	605
1000	630	610	580	550
900	567	549	522	495

Table 2. Estimates of retail beef amounts to the consumer for varying factors¹

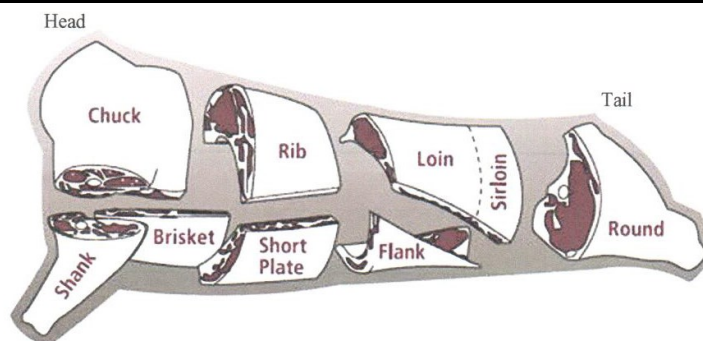
Yield Grade	1	2	3	4	5
756 pound carcass (boneless)	415 pounds	393 pounds	378 pounds	363 pounds	340 pounds
756 pound carcass (bone-in)	>600 pounds	582 pounds	544 pounds	506 pounds	<483 pounds
693 pound carcass (boneless)	381 pounds	360 pounds	346 pounds	332 pounds	311 pounds
693 pound carcass (bone-in)	>550 pounds	533 pounds	498 pounds	464 pounds	<443 pounds
630 pound carcass (boneless)	346 pounds	327 pounds	315 pounds	302 pounds	283 pounds
630 pound carcass (bone-in)	>500 pounds	485 pounds	453 pounds	422 pounds	<277 pounds
567 pound carcass (boneless)	311 pounds	294 pounds	283 pounds	272 pounds	255 pounds
567 pound carcass (bone-in)	>450 pounds	436 pounds	408 pounds	379 pounds	<362 pounds

¹Weights are approximate and are only meant to explain the sources of variation in carcass types and meat processing methods. Actual weights may vary.

Table 3. Percentages of primal and sub-primal beef cuts from the carcass¹

Beef Cut	Percent of the Carcass
Chuck	29%
Round	22%
Loin (including Sirloin)	16%
Rib	9%
Plate	9%
Flank	5%
Brisket	4%
Shank	3%

¹Remaining percent is organ meat and visceral/organ fat.

Figure 1. Beef carcass primal and sub-primal cuts.

The Year Code on tattoos
for animals born in year
2015 is

C



Don't Get "Freezer Burned"

Jonathan A Campbell, PhD

Extension Meat Specialist, Penn State University

Having a beef animal custom butchered for personal home consumption has been a long-standing, common practice for beef producers in the United States. These producers are now marketing their animals directly to consumers for "freezer beef." Consumers are purchasing quarters, halves and even whole beef animals for their in-home use in response to the "local" and "slow" food movements. The organization Buy Fresh Buy Local is just one of the many groups across the United States helping to educate consumers on locations where they can support agriculture by purchasing and enjoying locally grown commodities.

In most cases of purchases for freezer beef, there is still a middleman, so-to-speak, that is necessary to consult with. Most cattle producers are not harvesting beef animals on-farm and still must utilize small, local meat processors to assist in the marketing of their commodity. Producers must have a good working relationship and open communication with their local butchers to ensure that their product is being handled in a manner that will assist them in producing repeat sales. Offering consumers certain cuts of beef for example, that the meat processor is not willing or able to provide to the consumer could be quite problematic for gaining repeat customers. Properly communicate your needs as a producer and the desires of your consumers to the meat processor. The latter task is probably one the hardest issues related to direct marketing of beef cattle. Knowing what cutting services and packaging options, if any, the local butcher provides is an important start to assisting the consumer in understanding what products they may want from the animal they are purchasing. No consumer likes surprise fees tacked onto an ever-increasing bill for food commodities. Be sure to communicate current fees upfront with both the meat processor and the purchaser of the beef animal.

Regardless of the numerous reasons for the success of this niche beef market, some consumers are still confused by the amount and type of beef products they receive when purchasing directly marketed cattle. The Wendy's catchphrase "Where's the Beef?" from the mid 1980's may come to mind for some consumers when receiving their recent purchase of freezer beef. In a lot of cases, novice purchasers of freezer beef may simply not be aware of why they may only have 500 pounds of meat or less when they paid for an animal of over 1100 pounds. Still, more experienced customers may feel they have not received the entire product that they purchased when the amount of product received varies from purchase to purchase. A logical scenario could be the following:

Last year, a family received close to 500 pounds of beef from a local beef producer. This year, after much consultation with the meat processor requesting certain 'new' boneless beef cuts that the customer learned of, the same family received only 350 pounds of beef from a similar sized animal as last year.

Both of these types of consumers—the novice and the repeat customer—can be assisted greatly by understanding the variation in amounts of beef certain animal types produce, and by knowing the differences in the amount of beef gained or lost by processing procedures (bone-in versus boneless) alone.

As a general rule, most cattle will have an average dressing percentage of 63 percent. This means that a beef animal weigh-

ing 1,000 pounds will result in a carcass that weighs only 630 pounds after slaughter. Although the average dressing percent for beef is 63 percent, several factors may affect the carcass weight. Table 1 below shows the variation in carcass weight alone by the specific factors that affect dressing percentage. Nonetheless, this is the beginning point in which the consumer will see weight lost and variation in weights of directly purchased beef animals.

Table 1

Unlike pork carcasses, beef carcasses are often graded for both yield and quality to help establish the monetary value of the carcass and facilitate the marketability of specific consumer demands. Yield grading provides an estimate of the percentage of boneless, closely trimmed retail cuts from the four beef primal cuts (chuck, rib, loin and round). So, how the beef is fabricated by the meat processor—boneless or bone-in—can provide another and potentially confusing source of variation in how much beef the consumer is receiving.

Yield grades range in a score from 1 to 5 and provide only a certain degree of accuracy when estimating cutability, or the amount of saleable beef for a particular carcass. Yield grade is determined by several factors, which include external fat cover, internal organ fat and degree of muscling, which is measured as ribeye area (in square inches).

Yield grade 1 carcasses tend to be leaner and more heavily muscled when compared to the other yield grades, and also provide a greater amount of beef to the consumer when fabricated into retail cuts.

Table 2

Table 2 provides an estimate of the amount of beef a consumer may expect from certain yield grades, carcass weights and fabrication styles (boneless or bone-in).

Figure 1

Figure 1 depicts the location of the four primary cuts (chuck, rib, loin and round) on the beef carcass, as well as, the remaining sub-primal cuts (shank, brisket, plate and flank). The four beef primal cuts make-up greater than 75% of the entire weight of the carcass.

Table 3

Table 3 provides the break-down of the cuts of beef and their corresponding percentages. Understanding the factors involved in estimating the amount of beef derived from the live animal will ultimately assist cattle producers who directly market their beef.

It is important to provide consumers with the knowledge that how they choose to have their beef fabricated into retail cuts can play a major role in the total weight of beef they receive from the meat processor.

Cattle producers can ensure to both the novice and experienced consumer of beef quarters, halves and whole animals, that neither the producer nor the processor was conspiring to steal meat from them. Both the packer and the producer alike should strive to produce the safest and most enjoyable eating experience for the consumer. Educating your consumers, listening to their expectations, and providing a consistent beef product will help maintain repeat customers for your healthy and nutritious food source.



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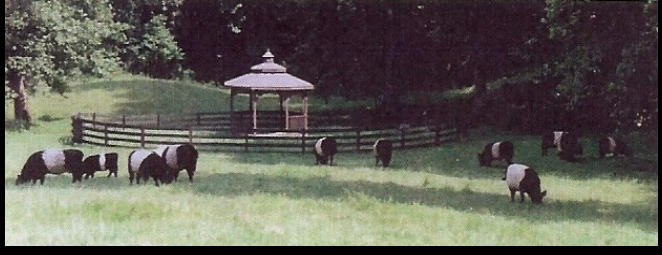
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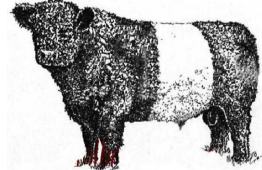
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For Sale

PENNSYLVANIA. Two registered cows for sale. Both are open, both have birthed excellent calves. FF Highland Urlene, DOB 4/26/08. FF Highland Ulice, DOB 4/24/08. Both females out of Timber Rock Romeo. Both females have excellent dispositions. For more information or photos, contact Max Shaffer, Triangle Farm, Clearville, PA. at shaffmax@gmail.com or (814) 784-3389.

IDAHO. Four weanling calves for sale, all were born in April and May of 2014. For pictures and more information, please call Megan Konzek, Bauernhof Farm, Juliaetta, ID (208) 276-7010 or e-mail brow6703@alumni.uidaho.edu.


VIRGINIA. Two beautiful, registered dun Belted Galloway heifers for sale. Back Hill Bailey, DOB 7/3/14 and Back Hill Beacon DOB 7/28/14. Sired by Goose Creek Silver Bullet 10241-D, out of registered black Belted Galloway dams with excellent bloodlines. They both are a lovely gold color with excellent belts they have gentle dispositions and

will be weaned 2/15/15. They are up-to-date on all vaccines and will be ready to go by April 1, 2015. Our herd is grass-fed, raised without antibiotics or growth hormones. Call or email for more information. Photos available upon request. Kathy Higgins, Back Hill Farm, Staunton, VA. (540) 414-1804 or kjbhiggins@me.com.

OREGON. Registered red bull for sale: Goose Wing Yaba Daba Do 34201-R. DOB 5/8/11. Sire: Over The Hill Nelson 11435-B. Dam: Driftwood Lass 18856B. Yaba Daba Do weighs 1900 pounds and has a scrotal circumference of 41 cm. He is a proven bull with beautiful calves on the ground with good conformation and markings. The birth weight of his calves average 75 pounds. We are a grass-fed only operation. For more information and photos call Sally Staver, Goose Wing Ranch, Jacksonville, OR. (541) 899-1334 or sbstaver@gmail.com.


TEXAS. Bull for Sale: Diamond H Thor's Hammer 37291-B. DOB 04/02/2014. This good-looking, halter-broken and very gentle calf took second place in the spring bull calf class at the East Texas State Fair. Genetics include both dun coloring and British bloodlines. Delivery available. Current photos upon request. Contact Rob & Devon Harrison,

New England Galloway Group



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MEADOWOOD FARMS



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Diamond H Ranch, Bon Weir, TX. (409) 423- 4404 or diamon-dhranchtx@yahoo.com.

VIRGINIA. Registered bull for sale: Little Turkey Hill JB 36944B. DOB 1/18/14. Sire: Hospitality Cliff 11587-B. Dam: Sterling Farm Deidre 27896-B. Also for lease or sale: Registered and proven breeder: Hospitality Cliff, 11587-B. Contact Clift Houston, Little Turkey Hill Farm, Ashland, Virginia (804) 387-8450. Email: houston4@comcast.net. Pictures available upon request.

WISCONSIN. Mature, registered black bull for sale. Sunnybrook Corona 11273-B. Excellent temperament with nearly 100% pregnancy rate each year. Mike and Deb Hansen, Good Earth Farms, Milladore, WI (715) 652-3520 or gef@tds.net.

KENTUCKY. Two registered bulls for sale. Bella Vista Arne, 37693-B, DOB 12/15/2013 and Bella Vista Joe, 37698-B, DOB 12/27/2013. Both nicely marked with good dispositions. Also a HEIFER for sale. DOB 11/22/2013, Dam: 31580-B, Sire: 34415-B. For more details and photos call or email Wayne Basconi, Bella Vista Farm, Versailles, KY at (859) 421-5404 or wayne.basconi@gmail.com.





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- ◆ **About advertising ...** Classified ads are free to members. All classified ads are automatically placed on beltie.org with a two-month limit on classified insertions.
- ◆ **Please include contact information — name, farm, location, phone and email.** Email ads to executivedirector@beltie.org or by fax (608) 527-4811 or phone (608) 220-1091. We encourage members to submit ads the last two weeks of the month.
- ◆ **About advertising bulls ...** Before advertising a young male as a breeder we must be sure he is well conformed, tracks properly, has good legs and feet, and exhibits good weight gains. We should have data available on his birth weight, 205-day weaning weight, and yearling weight. If he's reached breeding age (around 18 months), it's definitely a plus to have his semen checked for quantity and motility. Any data available should appear in your advertisement along with his birth date and the names of his sire and dam.
- ◆ **It is required that registration numbers be included on bulls advertised for sale in the Hotline and newsletter.**

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