

Volume 10, Issue 11
November 2013



M I S S I S S I P P I

BCIA

BEEF CATTLE IMPROVEMENT ASSOCIATION

Upcoming events:

- November 13—MBCIA Educational Meeting and Supper, Raymond, MS
- November 14—MBCIA Fall Bull and Heifer Sale, Raymond, MS
- January 20—MBCIA Spring Bull and Heifer Sale Nomination Deadline
- March 5—MBCIA Annual Membership and Educational Meeting and Supper, Raymond, MS
- March 6—Hinds Bull Test and MBCIA Spring Bull and Heifer Sale, Raymond, MS
- March 11—Beef Mythbusters Workshop, MSU, Hattiesburg, Magnolia, Oxford, Raymond, MS
- March 13-15—MSU-ES Cattle Artificial Insemination School, Mississippi State, MS

Bull and Heifer Sale

Fall 2013

M I S S I S S I P P I

BCIA

BEEF CATTLE IMPROVEMENT ASSOCIATION

Hinds CC Bull Sale Facility

Interactive video bidding sites:

North Mississippi R&E Center, Verona, MS
Panola County Extension Office, Batesville, MS

Sale at 12:00 noon

11.14.13

msucare.com/livestock/beef/mbcia

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Collecting Genetic Material from Beef Cattle



An instructional video on collecting DNA samples in cattle is online at unl.edu/learning/dnacollection.shtml

Beef producers interested in using genetic testing to improve their breeding stock need to know how to collect and store various genetic materials for testing. Often, laboratories that conduct genetic testing require a specific tissue sample or sample collection method. The table below summarizes common sample collection method and handling requirements.

Be sure to check with the breed association, veterinarian, extension agent or testing company before starting to collect and store samples from your herd. Additionally, collection of genetic material to document parentage or to develop expected progeny differences may require verification through an independent third party.

Sample/ Method	Collection equipment	Sample amount	Acceptable storage conditions			Acceptable shipping conditions			
			Equipment	Temperature	Maximum length of time	Temperature	Precaution	Cooling	Packing
Blood/ tube	double needle, purple cap tube	8 to 10 millimeters	refrigerator	30 to 40°F	1 week	chilled	fragile	wet ice	plastic foam chest
Blood/ FTA card	16-gauge needle, FTA card	4 drops	dry area, no sun	room temperature	years	room temperature	none	none	standard envelope
Semen	collection apparatus, straw	1 straw	freezer	below -5°F	years	room temperature	fragile	none	padded, stiff envelope
Muscle	freezer container	thumbnail size knife	freezer	below 32°F	years	frozen	temperature	dry ice or ice packs	plastic foam chest
Skin	ear notcher, freezer container	thumbnail size	freezer	below 32°F	years	frozen	temperature	dry ice or ice packs	plastic foam chest
Hair root	locking needle-nose pliers	20 to 30 hairs	dry area, no sun	room temperature	years	room temperature	none	none	standard envelope

Source: Adapted from McClure et al. 2005. University of Missouri. <http://extension.missouri.edu/p/G2140>

Mississippi Farm-Level Food Defense Workshops in November

Food Defense, Biosecurity, and Traceability at the Farm Level as Essential Elements to Risk Management for Mississippi Producers and Processors

Registration

Pre-registration is required for this workshop so that we can plan for training materials and lunch. The registration form below must

be received by one week prior to the workshop. Confirmation with location details will be mailed or emailed to you upon receipt of your registration. This workshop is made available at no charge to participants and is provided through funds from USDA-National Institute of Food and Agriculture through the Southern Risk Management Education Center.

“...A good food defense plan can help improve food safety.”

Food Defense Workshops (Cont.)

Workshop Dates and Locations

November 14, 2013 (Brandon, MS)
November 19, 2013 (Starkville, MS)

Purpose

The purpose of this 1-day workshop is to promote awareness of the principles of Food Defense, Biosecurity and Traceability at the farm level for all producers and processors in Mississippi as well as the other southeastern states. The materials and training sessions will greatly assist the producing and processing industries in preparing for these requirements, as well as improving the safety of products, workers, and consumers. Furthermore, the plans can reduce the risks of intentional contamination of products, forced recalls, and negative publicity. The training workshop will facilitate management in identifying and correcting potential aspects of operations where the safety of food products and the facility could be jeopardized by intentional or unintentional activities. At the conclusion of the workshop, participants will have the knowledge base, tools and general model plan that can be used to complete a food defense plan for their operation.

Target Audience

Individuals involved with the food industries from farm to fork – farm managers/owners, feed suppliers, processing plant managers, ingredient suppliers, and other farming, production and processing support industries. Those who attend can then return to their respective facilities to further train employees on specific areas that need to be strengthened. Employee awareness is the first line of defense.

Program Agenda

9:00 am Registration
9:15 am Food Defense Disaster Preparedness
12:00 pm Lunch Provided
1:00 pm Intentional Contamination Traceability & Recall
3:00 pm Food Defense Plan Development
4:15 pm Q & A/Wrap Up

Contact Information

For more information, contact:
Dr. J. Byron Williams
662-325-8428
bwilliams@fsnhp.msstate.edu

“...Food defense at the farm level can help to reduce the risk of beef product recalls and negative publicity.”

Mississippi Forage and Grassland Conference this Month

The Mississippi Forage and Grassland Conference is set to be held at the Forrest County Extension Office located at 952 Sullivan Drive in Hattiesburg, MS later this month.

Conference Schedule

Friday, November 15, 2013

Morning Program

8:00 – 8:30 Registration / Visit Exhibits
8:30 – 8:40 Welcome and introductions
8:40 – 9:25 V. Mac Baldwin – Turning Annuals into Premium Beef
9:25 – 10:10 Eddie Prince – Do You Know What You Think About Grazing?
10:10 – 10:30 Break / Visit Exhibits
10:30 – 11:15 Shari Swenson – Arkansas 300-day Grazing Program.
11:15 – 12:00 Dr. John Blanton – TBA

Afternoon Program

12:00 – 1:00 Lunch & Award Program
1:00 – 2:00 Business Meeting (Elections), Evaluation, Door Prizes and Adjourn

This event is sponsored by the Mississippi Forage and Grassland Council, Mississippi State University Forage Extension Program, Grazing Lands Coalition Initiative, Soil and Water Conservation Commission and Mississippi Cattlemen's Association.

For additional information contact:
Dr. Rocky Lemus (662) 325-7718 or
Ms. Kathy Johnson, (662) 325-2311

Online registration is available at:
mississippiforages.com



Forage-related presentations, exhibits, and awards will be featured at the Mississippi Forage and Grassland Conference

*Mississippi Beef Cattle Improvement
Association—Productivity and Quality*

Mississippi Beef Cattle Improvement Assn.
Box 9815
Mississippi State, MS 39762

Phone: 662-325-7466
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Send questions or comments to Jane Parish,
Extension Beef Cattle Specialist,
Mississippi State University Extension Service

Joe Parish

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[http://msucares.com/
livestock/beef/mbcia/](http://msucares.com/livestock/beef/mbcia/)**

MISSISSIPPI BCIA Membership Application
BEEF CATTLE IMPROVEMENT ASSOCIATION

Name: _____
Address: _____
City: _____
County: _____ State: _____ Zip: _____
Phone: _____ Email: _____
(Check one) Seedstock: Commercial:
Cattle breed(s): _____

Completed applications and \$5 annual dues or \$100 life-time dues payable to Mississippi BCIA should be mailed to:
Mississippi Beef Cattle Improvement Association
Box 9815, Mississippi State, MS 39762

MSU-CVM Hosts Online Beef Workshop November 20

The Mississippi State University College of Veterinary Medicine is hosting a free webinar on preharvest beef safety November 20, 2013.

The webinar, "Beef Safety: Are You Giving Good Advice?," will be broadcast from 2-4 p.m. Seating for 95 participants will be available in the Tait Butler Auditorium at the MSU College of Veterinary Medicine for those who want to attend in person.

The event includes speakers from the MSU College of Veterinary Medicine, Washington State University and Kansas State University. Topics include carrier cows, human health issues, food safety, controlling E. coli in cattle and creating public messages about beef food safety.

"The webinar is designed to help consumer advocates, nutritionists, dieticians and Extension agents, among others," said Dr. David Smith, the Dr. P. Mikell and Mary Cheek Hall Davis Endowed Professor of Beef Cattle Health and Epidemiology at the College of Veterinary Medicine.

"Epidemiological, food safety and educational outreach experts will present on relevant, timely topics. We encourage anyone interested to participate."

To register for the free workshop, visit:

<https://ocrs.wsu.edu/Signup/?eventid=918>

For more information contact Karen Templeton, CVM Director of Outreach, at 662-325-1100 or ktempleton@cvm.msstate.edu.



www.ultrasoundbeef.com

Looking for a certified ultrasound technician to collect body composition data on your cattle? Check out the Ultrasound Guidelines Council website for a current technician list.