



The Bull's Eye

hitting the target



McDowell County Center

October 2014

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Cattlemen's Association Meeting

The McDowell Cattlemen's Association will meet on **Thursday, November 13, at 6:00pm in the Glenwood Ruritan Building** located at 1745 Old US 221 S, Marion (behind Glenwood Fire Dept)

The topic of this meeting will be on **Body Condition Scoring Cattle and Hay Quality.**

The meal will be sponsored by **Carolina Farm Credit.**

Please call 652-7874 or email Cheryl or Greg by **Friday, November 7** so we will know how many meals to prepare.



Contact Us

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Group Cattle for Winter Feeding

Clyde D. Lane Jr.

Grouping of cattle for winter feeding allows producers to more efficiently and economically use available feed supplies. Requirements differ for various classes of cattle. Grouping allows animals to be fed according to their needs, not over feeding nor under feeding.

A tentative grouping for the herd would be dry cows, cows with calves, young cows with calves, replacement heifers and stocker calves. The feed required by animals in each group will vary.

What happens if the animals are not grouped for feeding? In this situation, some animals will receive too much feed while other will not receive enough. An excellent example would be dry cows and cows with calves. Dry cows have a relatively low nutrient requirement while cows with calves have a higher requirement.

If animals cannot be placed in the above-mentioned groups, then some combining of groups may be necessary. Although combining of groups is not desired, it is still much better than no grouping at all. An example of combining groups would be to place the young cows and stockers together providing the stockers are not being fed to make very fast gains.

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Empowering People • Providing Solutions

Culling When Feed is Short

Clyde D. Lane Jr.

Is the feed supply short on your farm? If the answer is yes, then some animals may need to be culled. Which animals should be culled?

Deciding which animals should be culled from the beef operation should be a business decision. Emotions need to be left out of the decision process. Only the most productive and have the most profit potential should be kept.

When looking at the entire herd, a culling order needs to be developed. Start the culling with open cows followed by old cows, cows with physical problems and then cows with low productivity.

Always start the culling process with open cows. Cows that are not pregnant do not have the potential to make a financial contribution to the herd. Actually the open cows is a liability since she consumes pasture, hay, and other feeds and does not produce anything to sell.



Old cows always need to be considered in a culling program. After cows get to a certain age, their productivity decreases. In addition the possibility of them becoming a “downer” increases. Downer cows cannot be sold and will have to be buried on the farm. Then the cost of burial must be paid.

If there are cows with physical problems, they will need to be culled. Some of these problems could be arthritis, injuries, cancer eye or bad udders. These animals will probably never get better and need to be culled while they still have value. As indicated with old cows, they do not need to be kept until they have the potential to become downers.

Groups of animals that are frequently overlooked in a culling program are the low producers. These cows generally produce a calf every year, however, the weight and/or quality is not sufficient to sell for enough to cover all cow costs and still leave a profit.

If feed supplies are short, consider marketing calves instead of keeping them in a stocker or backgrounding operation. Reducing the number of heifers kept as replacement is also an option during times when feed is limited.

In summary, when feed is in short supply, keep the most productive animals in the herd and cull the least productive.

Results from the Mountain Cattle Alliance Sale

August 5, 2014

1 Load	Steers	650	MCA-Rutherford	\$237.50
1 Load	Heifers	650	MCA-Rutherford	\$224.00
1 Load	Steers	760	MCA	\$219.50
1 Load	Heifers	715	MCA	\$213.00
Split Load	Steers	645	MCA	\$232.00
	Heifers	600		\$222.00



Make-Ahead Beefy Lasagna

- 12 uncooked lasagna noodles
- 1 (24-oz.) container 4% small-curd smooth-and-creamy cottage cheese
- 1 (16-oz.) container ricotta cheese
- 2 large eggs, lightly beaten
- 1/2 cup refrigerated pesto
- 1 teaspoon salt
- 2 1/2 cups (10 oz.) shredded mozzarella cheese, divided
- 1 pound lean ground beef
- 1/2 cup finely chopped onion
- 2 (24-oz.) jars tomato-and-basil pasta sauce



1. Preheat oven to 375°. Prepare noodles according to package directions.
2. Meanwhile, stir together cottage cheese and next 4 ingredients. Stir in 1 cup mozzarella cheese.
3. Cook ground beef and onion in a large skillet over medium-high heat, stirring often, 6 to 7 minutes or until meat crumbles and is no longer pink; drain. Stir in pasta sauce.
4. Layer 1 cup beef mixture, 3 noodles, and 2 1/2 cups cottage cheese mixture in a lightly greased 13- x 9-inch baking dish. Top with 3 noodles, 2 cups beef mixture, and 3 more noodles. Top with remaining cottage cheese mixture, 3 noodles, and beef mixture. Sprinkle with remaining 1 1/2 cups mozzarella cheese.
5. Bake, covered, at 375° for 40 to 45 minutes. Uncover and bake 20 minutes or until cheese is browned. Let stand 10 to 15 minutes before serving.

Note: Freeze unbaked lasagna up to 3 months. To bake, thaw in refrigerator 24 hours. Let stand 30 minutes; bake as directed.



McDowell County Center
60 E Court Street
Marion NC 28752

For up-to-date event schedule
check our Events page at:
<http://mcdowell.ces.ncsu.edu>

**Mark Your
Calendar!**

- | | |
|-------------|---|
| November 7 | RSVP McDowell Cattlemen’s meeting |
| November 13 | Cattlemen’s meeting-Glenwood Ruritan Building |
| December 19 | Butner Bull Test Sale |
| January 3 | Waynesville Bull Test Sale |
| January TBA | McDowell Cattlemen’s Association Annual Meeting |

Compiled and edited by:

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For accommodations for persons with disabilities, contact the McDowell County Center at 828-652-7874, no later than ten business days before the event.