### CALENDAR OF EVENTS

#### August

<table>
<thead>
<tr>
<th>Date</th>
<th>Event</th>
</tr>
</thead>
<tbody>
<tr>
<td>18</td>
<td>1st Annual Deer/Turkey Management Shortcourse, Turner Center Exhibit Hall</td>
</tr>
</tbody>
</table>

#### September

<table>
<thead>
<tr>
<th>Date</th>
<th>Event</th>
</tr>
</thead>
<tbody>
<tr>
<td>27-28</td>
<td>2006 Grazing Management School, Hardee County Agri-Civic Center, Wauchula</td>
</tr>
<tr>
<td>29</td>
<td>FCA 12th Annual Quality Heifer Sale, Arcadia Stockyards, Arcadia</td>
</tr>
</tbody>
</table>

#### October

<table>
<thead>
<tr>
<th>Date</th>
<th>Event</th>
</tr>
</thead>
<tbody>
<tr>
<td>6</td>
<td>Black Brangus Bull Sale, Arcadia Stockyards, Arcadia</td>
</tr>
<tr>
<td>5-6</td>
<td>2nd Annual Quail Management Shortcourse, Monticello Opera House and the Plantations in Jefferson County</td>
</tr>
<tr>
<td>17-19</td>
<td>Sunbelt Agricultural Exposition, Moultrie, Ga.</td>
</tr>
</tbody>
</table>

### JAPAN AGREES TO LIFT BEEF BAN

The Japanese government announced on Wednesday an agreement to resume imports of U.S. beef. The agreement comes, however, with numerous conditions and it remains unclear just when shipments will resume. According to news reports, Japan will send three groups of officials to the United States over the next month to inspect the 35 packing plants certified for exporting beef to Japan. The agreement also calls for unannounced inspections of plants in which Japanese officials can accompany U.S. inspectors. Only beef from animals 20 months of age or younger will qualify for export, and all specified risk materials must be removed. Japan initially opened its markets to U.S. beef under similar specifications on Dec. 12 but reinstated the ban on Jan. 20 after receiving a shipment of veal containing bones listed as specified risk materials. Although the agreement is a positive step toward resumption of trade with Japan, many on the American side remain cautious. For instance, Ag Secretary Mike Johanns said, “I cannot emphasize strongly enough the importance of Japan recognizing the U.S. food-safety-inspection system as a single, effective system and acting accordingly in resuming trade.” NCBA’s CEO Terry Stokes expressed his group’s frustration, saying, “We know from experience that Japan has become an unreliable trading partner. Our cattlemen have paid a tremendous price for the continued delays by Japanese officials to resume beef trade on scientifically recognized principles.” Stay tuned. The haggling on this deal is far from over. **Source—Drovers Alert, Thursday, June 22, 2006, Vol. 7, Issue 25**
MARKET INFORMATION
June 6, 2006

The summary below reflects the week ended June 27, 2006 for Medium and Large 1 -- 500- to 550-lb., 600- to 650-lb., and 700- to 750-lb. heifers and steers. Source: Beef Stocker Trends, June 27, 2006.

State | Volume | Steers | Heifers
--- | --- | --- | ---
| | 500-550 lbs. | 600-650 lbs. | 700-750 lbs. | 500-550 lbs. | 600-650 lbs. | 700-750 lbs.
TX | 30,300 | $119.00 | $116.26 | $110.78 | $114.65 | $108.76 | $101.81
AL | 12,800 | $119-128 | $110-116 | $93-104 | $110-116 | $100-108 | $95-102
TN | 9,700 | $120.32 | $110.65 | $102.44 | $110.19 | $101.79 | $91.31
FL | 6,800 | $93-119 | $95-112 | $91-104 | $95-116 | $87-111 | $84-108
GA | 11,600 | $103-123 | $95-115 | $91-104 | $95-116 | $87-111 | $84-108

CORN:
Kansas City US No 2 rail White Corn was 16 to 17 cents lower from 2.30-2.32 per bushel. Kansas City US No 2 truck Yellow Corn was 4 to 5 cents lower from 2.08-2.10 per bushel. Omaha US No 2 truck Yellow Corn was steady to 2 cents higher from 1.98-2.00 per bushel. Chicago US No 2 Yellow Corn was 2 ½ cents higher from 2.19 1/2-2.27 ½ per bushel. Toledo US No 2 rail Yellow corn was 2 ½ cents higher from 2.10 1/2-2.23 ½ per bushel. Minneapolis US No 2 Yellow Corn rail was 4 ½ cents higher at 1.91 ½ per bushel. Source: USDA Weekly National Grain Market Review, Friday June 23, 2006
http://www.ams.usda.gov/mnreports/SJ_GR851.txt
JAPANESE RETAIL PRICES OF BEEF
The following information comes from the USDA Market News Report for June 20, 2006. I thought that our Cattlemen might be interested in what prices Japanese customers pay for a pound of beef. Currently the figures are not available for U.S. Beef due to the Japanese government having shut down imports from America. The price is based on the U.S. Dollar and in pounds.

<table>
<thead>
<tr>
<th>April 2006</th>
<th>Chuck</th>
<th>Brisket</th>
<th>Sirloin</th>
<th>Round</th>
</tr>
</thead>
<tbody>
<tr>
<td>Japanese Wagyu Bargain Beef</td>
<td>$20.27</td>
<td>$19.81</td>
<td>$38.61</td>
<td>$19.81</td>
</tr>
<tr>
<td>Japanese Wagyu Normal Beef</td>
<td>$25.03</td>
<td>$25.38</td>
<td>$46.86</td>
<td>$24.38</td>
</tr>
<tr>
<td>Australian Imported No-Roll Beef</td>
<td>$6.58</td>
<td>$7.35</td>
<td>$12.34</td>
<td>$5.77</td>
</tr>
<tr>
<td>Australian Imported Normal Beef</td>
<td>$9.48</td>
<td>$10.41</td>
<td>$14.97</td>
<td>$7.58</td>
</tr>
</tbody>
</table>

If you are not familiar with Japanese Wagyu cattle, they are the primary cattle raised in Japan today. In the Japanese language 'Wa' means Japanese or japanese-style and 'gyu' means cattle. Most of the cattle were influenced by British and Continental breeds for a few generations nearly 100 years ago. The beef from Wagyu is called Kobe Beef and is a legendary delicacy. This is a type of beef that is in the upper ranges of Prime.

COMPARE THE MARBLING OF U.S. PRIME & KOBE BEEF

Interestingly, Wagyu cattle are reported to have satisfactory yield grades. They supposedly do not put on a corresponding amount of back fat, KPH fat, etc.

THE SHARK BRINGS HIGH-END AUSSIE BEEF LINE TO U.S.
Professional golfer Greg Norman, known as "the great white shark," is debuting a new "luxury brand" of Australian beef to the U.S. market. Called Greg Norman Australian Prime™ (GNAP), the line includes Greg Norman Signature Wagyu, a 350-day, grain-fed, super-premium line of Wagyu beef; and Greg Norman Premium, a range of 120-day, grain-fed beef. Also, as part of the program are Greg Norman 100% Australian Beef Patties and Hot Dogs.

The line is produced in partnership with Australian Ag Company (AAco), which a GNAP release says has more than 600,000 "BSE-free cattle" on 24 stations and feedlots comprising 22 million acres in Australia's Queensland and Northern Territory. AAco's "farm-to-plate" standard ensures complete management over the entire supply chain, AAco says. Norman says he sees a big future for quality Australian grain-fed beef in the U.S. because "there's no doubt Australian food products, and beef in particular, resonate very strongly with U.S. consumers because of Australia's clean, green, wholesome image." Source—Cow-Calf Weekly, June 16, 2006. NOTE: Hopefully this company will not make BSE an issue in selling beef to the general American public. I have searched the GNAP website and did not find BSE mentioned, rather they address the issue of markets increasingly looking for assurances over food safety, traceability and integrity. They do mention that "There have been a few issues around the world with beef in recent years. For more information on this: http://www.gnaprime.com.au/index.php. J. Selph

DROUGHT CONTINUES TO SPREAD
Drought and dry conditions generally expanded and worsened across the continental United States last week. More than half of the lower 48 states were classified as abnormally dry or worse; 35 percent experienced moderate to exceptional drought, an area 17 percent larger than the week before. It has caused increasing stress on crops across the country. According to the National Agricultural Statistics Service, 46 percent of the winter wheat in the primary production states was in poor or very poor condition as of June 12; at this time last year, that figure was only 16 percent. Other crops with larger proportions in poor or very poor condition compared to this time last year included pastures and rangelands (29 percent now and 11 percent a year ago), oats (26 percent and 8 percent), cotton (22 percent and 9 percent) and sorghum (20 percent and 5 percent). Source—Drovers Alert, Thursday, June 22, 2006, Vol. 7, Issue 25
SENATOR FRIST STILL WORKING ON ESTATE TAX
In June, the Senate rejected a measure to repeal the estate tax; now Senate Republicans are trying to draft compromise legislation. A proposal by Arizona Republican Jon Kyl that would exempt estates valued at $10 million dollars from taxation seems to be the most likely compromise. Senate Majority Leader Bill Frist says he’d like to move successful legislation within the next two weeks; he hopes for resolution on the issue before the end of the year. Source—Drovers Alert, Thursday, June 22, 2006, Vol. 7, Issue 25

CALF PRICES CONTINUE TO PRESSURE FEEDYARD MARGINS
Profits have been hard to come by for cattle feeders this year, and it appears the trend will continue through the summer. Analysts at the Livestock Marketing Information Center estimate a breakeven price of $87 per hundredweight for a 750-pound steer placed on feed during May. The futures board, meanwhile, indicates sale prices around $83 for cattle finished late this summer. According to LMIC, slaughter-cattle prices over the past 20 years have averaged about 85 percent of calf prices. This spring, the “sell/buy margin” dropped as low as 62 percent. Fed-cattle prices over the past week have averaged about $80, and wholesale beef prices have held up well, running above $150 per hundredweight for the Choice cutout this week. The Choice-Select spread is unusually wide at more than $22 but probably will narrow seasonally in the coming weeks. Source—Drovers Alert, Thursday, June 22, 2006, Vol. 7, Issue 25

WHAT MAKES FOR GOOD HORSE HAY
Horse owners and hay producers don’t always agree on how to identify safe, good quality horse hay. Here is a list of seven key characteristics buyers should consider when evaluating horse hay. Krishona Martinson and Paul Peterson, University of Minnesota extension agronomists, spoke about these characteristics at a recent Minnesota Horse Expo seminars.  
1) Mold/Moisture — Buy hay baled between 15-17% moisture and it should be free of mold. Hay baled above 25% moisture poses the threat of severe heat damage or spoilage, mold growth, and/or hay fires.
2) Maturity — Don’t equate seed heads with “good” hay. Seed heads just indicate that the plants are mature, with thick stems, more fiber, less protein and decreasing levels of digestible energy. But hay with more leaves and softer, smaller stems are better quality.
3) Cut Or Crop — Don’t base nutritional value on when hay is cut, the agronomists say. First cutting can often produce more coarse hay than later cuttings. But good and bad horse hay can be produced in any cutting.
4) Grass Hay Vs Alfalfa — Alfalfa and clover generally have higher protein content than grasses. So alfalfa hay is a good protein source for young developing horses. But it may have more protein than what other horses need.
5) Smell — Not all sweet-smelling hay is good, caution the experts. Sometimes hay smells sweet because sugars within it Carmelize, which indicates mold presence.
6) Color — A green color is only a fair indicator of hay quality, Peterson says. “Bleached color indicates exposure to sunlight or rain, and can mean vitamin A has oxidized. But other essential nutrients are usually present in bleached hay.”
7) Storage Considerations/Spoilage — Once you’ve bought it, keep stored hay away from water and wild animals, which can contaminate it. Source—UF/IFAS Animal Science Newsletter, June 2006

Beef Management Calendar

July/August

Control weeds in summer pastures. Check dustbags, oilers, etc.
Consider preconditioning calves before sale including vaccination for shipping fever and IBR at least 3 weeks before sale. Check pastures and hay fields for grubs, mole crickets, spittlebugs and armyworms.
Check mineral feeder. Revaccinate calves at weaning for blackleg.
Wean calves and cull Cow Herd. Pregnancy check cows.

James F. Sélph
DeSoto County Extension Director, IV, Livestock

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1st Annual Deer/Turkey Management Shortcourse
Turner Center Annex
Arcadia, Fl
August 18, 2006

LODGING AVAILABLE AT:
HOLIDAY INN EXPRESS  863-494-5900

This program is designed to educate landowners, managers, and hunters on the ecology and management of Deer and Turkey in Florida. The science-based information will come from a variety of sources, including landowners, the hunting industry, academia, NGO’s, and natural resource agencies, and be presented in layperson terms.

Advanced Registration:  $50.00
Late Registration after 8/11/06:  $75.00
Make Payment to:  South Florida Beef Forage Program
Mail Registration and Payment to:
DeSoto County Extension, PO Box 310, Arcadia, Florida, 34266
Website Information:
http://desoto.ifas.ufl.edu/WildlifeH andConservation/wildlife_and_conservaton.htm

Participating Agents and Specialist
Jim Selph – DeSoto County
863/993-4846
Dr. Bill Giuliano–Wildlife Ecology and Conservation Department
352/846-0575
Robert Halman – Collier County
239-353-4244
Lockie Gary – Hardee County
863/773-2164
Gary Mikulecky – Highlands County
863/402-6540
Christa Carlson – Manatee County
941/722-4524
Pat Hogue/Pat Miller – Okeechobee County
863/763-6469
Brantley Tvey– Polk County
863/519-8677
Sonja Crawford– Hendry County
863/674-4092
Shelley Humphries – Glades County
863/946-0244
Steffany Dragon/Brent Broaddus – Hillsborough County
813/744-5519

For information, including registration, contact Dr. Bill Giuliano, UF/IFAS Department of Wildlife Ecology and Conservation, 352-846-0575 or Jim Selph, DeSoto County Extension Director, 863-993-4846.

Cooperators:
UF/IFAS Dept. of Wildlife Ecology & Conservation
South Florida Beef Forage Program
FWC
Agenda

Presiding: Jim Selph

7:45  Registration & coffee
8:00  Welcome & Introductions—Jim Selph & Bill Giuliano

Turkey Ecology, Management, & Issues

8:05  Turkey Facts: Brian Zielinski - Biologist, National Wild Turkey Federation
8:25  Turkey Habitat Management: Lovett Williams - Biologist and Owner, Real Turkeys
8:55  Supplemental Feeding and Food Plots for Turkeys: Brian Zielinski - Biologist, National Wild Turkey Federation
9:15  Harvest Management and its Effects on Turkeys: Larry Perrin - Turkey Program Coordinator, Florida Fish and Wildlife Conservation Commission
9:45  Break

Deer Ecology, Management, & Issues

10:00 Deer Facts: Robert Vanderhoof - Deer Program Coordinator, Florida Fish and Wildlife Conservation Commission
10:20 Deer Habitat Management: Steve Shea - Biologist, St. Joe Company
10:50 Supplemental Feeding and Food Plots for Deer: TBA
11:10 Quality Deer Management: David Guynn - Professor, Clemson University
11:40 Harvest Management and its Effects on Deer: Robert Vanderhoof - Deer Program Coordinator, Florida Fish and Wildlife Conservation Commission
12:10 Q&A with Speakers
12:30 Lunch
1:30 Field/Site Visit and Meeting with Managers and Speakers at a local Ranch