



BEEF CATTLE INSTITUTE
KANSAS STATE UNIVERSITY

THE GRAZIER

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CALENDAR of EVENTS

Aug. 4-6 - Texas A&M Beef Cattle Short Course, College Station, TX

Aug. 22-25 - Central Veterinary Conference, Kansas City, MO

Aug. 25 - Fall 2014 Term Begins

Sept. 18-20 - American Association of Bovine Practitioners Annual Conference, Albuquerque, NM

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Progressive Beef Provides Standard with BQA Training

Dynamic quality management system provides customization and documentation for feedyards

by Audrey Hambricht. Photos courtesy of Beef Marketing Group.



Heather Donley (right) trains truck drivers at a Progressive Beef feedyard.

The Beef Marketing Group (BMG), Zoetis and the Beef Cattle Institute (BCI) have teamed up to provide quality management training to feedyards across the country participating in the Progressive Beef program.

Progressive Beef is a quality management system for feedlots that was created by the Beef Marketing Group in 2000 with an emphasis on pre-harvest food safety based on Hazard Analysis and Critical Control Point (HACCP). The Progressive Beef program is now offered by Zoetis to its feedlot customers. Over time, the program grew gradually to address quality control, animal welfare, sustainability and food safety as part of everyday practices.

According to Sarah Schumacher, Progressive Beef program manager with Zoetis, economic viability of the program is key. Incorporated into the program standards are the use of the Beef Quality Assurance (BQA) online training modules provided by the BCI.

“All employees of Progressive Beef feedyards are required to become BQA certified,” Schumacher said. “We wanted to

find an efficient way to provide BQA training and with the high turnover in feedyards, this was the most ideal.”

Heather Donley, director of Quality Assurance of the BMG, also emphasized the efficiency of the online training.

“The online modules are not only easy to incorporate into training, but provide a bilingual option for users,” Donley said. “We also have the certificates instantaneously and can log-in to see who has completed the training and who has not.”

In addition to BQA training, Progressive Beef uses the following seven principles of the HACCP program to ensure effectiveness of the management system:

1. Conduct a hazard analysis
2. Determine critical control points
3. Establish critical limits
4. Establish monitoring procedures
5. Establish corrective actions
6. Establish verification procedures
7. Establish record-keeping and documentation procedures.

“By having these protocols and documentation in place, we can help feedyards be more efficient,” Schumacher added.

The entire program is founded on the ability to be verified through documentation. First, each feedyard has the ability to customize standard operating procedures to their operations and determine how they are going to meet requirements. Subsequent to training and a period of time operating under Progressive Beef, internal audits are conducted by trained Progressive Beef auditors. Third-party audits are conducted annually to acquire certification to maintain the high standards of Progressive Beef.

“Progressive Beef is on a quantitative score

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 **The_BCI**

 **Beef Cattle Institute at Kansas State University**

Progressive Beef *(continued from page 1)*

system where feedyards are able to see where they sit at the end of the audit,” Donley said. “They can track their performance over time and find what they need to focus on in training.”

According to Donley, because the program is customizable, certain requirements can be easily added to the system to enhance the dynamics of the program.

“The program is always changing which is what makes it relevant to our producers today,” she said. “When a feedyard has gone through a Progressive Beef audit, it has already gone through FarmCheck. It’s one program that meets everyone’s needs.”

John Butler, CEO of the Beef Marketing Group, emphasized the importance of added value that Progressive Beef brings to the table and what it can ultimately offer producers and consumers alike.

The goals for the initiative are to create value for the cattle in the eyes of the end user,” Butler said. “Progressive Beef provides assurance to the consumer that there is a verified system behind the branded beef products that they are purchasing.”

With the help of Zoetis, Butler is looking forward to carrying this initiative forward into the long-term.

“We are not necessarily creating a brand, but enhancing an existing brand. Retailers and food service operators have added confidence in the beef they are offering to consumers as a result of Progressive Beef,” he said.



Heather Donley performs an audit at Will Feed Inc., Cozad, Nebraska.

Dates and locations coming soon!

BQA Regional Meetings

Watch www.beefcattleinstitute.org for an upcoming schedule!

Youth Gain Hands-On Skills in Livestock Management

by Kelsey Holcomb, Cowley County Extension Agent, 4-H Youth Development

K-State Research and Extension Cowley County and the Beef Cattle Institute at Kansas State University partnered to offer Youth Livestock Quality Assurance Training June 9, 2014. Hosted at the Winfield Livestock Auction, 34 4-H youth from Cowley, Sumner and Harper counties attended.

The day began with an address from Leslie Brazle of Winfield Livestock Auction about the local livestock industry and market. Participants gained skills and knowledge to help them make sound management decisions in the area of their livestock projects, specifically with beef and pork. Dr. Tiffany Lee and Dr. Dave Rethorst of the Beef Cattle Institute facilitated lessons in proper injection techniques, administering livestock medications, developing a veterinary/client/patient relationship and attention to withdrawal times. Extension Agents Jill Zimmerman and Kelsey Holcomb along with intern, Sarah Tatum provided skills in animal identification, reading feed tags, mixing feed, livestock handling facilities and transportation. The capnote address was given by Dr. Rethorst addressing the importance of providing a quality protein product to the consumer and insuring the safety and viability of the livestock meat industry.

At the day’s conclusion, the youth were certified in Beef Quality Assurance and Youth Pork Quality Assurance. The workshop was offered to youth participants free of charge.



Youth gain skills in evaluating feedstuffs and calculating average daily gain of livestock projects at the KSU Youth Quality Assurance Training held June 9 at the Winfield Livestock Auction.

Animal Care Training

BCI Launches New Animal Care Training Website

by Audrey Hambricht

If you've been to the Animal Care Training website lately, you'll notice it has a new look.

Animal Care Training (ACT), an online training program hosted by the Beef Cattle Institute (BCI) at Kansas State

University, has incurred a significant amount of growth since its start in 2009, giving the website considerable grounds for an upgrade.

The Animal Care Training program (www.animalcaretraining.org) was developed to educate English and Spanish-speaking beef and dairy producers, animal transporters, livestock auction market employees and bovine veterinarians. Web-based audiovisual training modules in English and Spanish feature topics such as animal husbandry, animal welfare, environmental stewardship and food safety practices.

The site is currently home to more than 200 online training modules and 400 continuing education modules for veterinarians. The program is the result of collaborations with the National Cattlemen's Beef Association (NCBA), American Association of Bovine Practitioners (AABP) and Livestock Marketing Association (LMA) with the BCI.

One of the first changes you'll notice when navigating the site is the new logo that headlines the homepage. The symbol of the two hands is meant to emphasize the care the program is taking toward animals in addition to the content taught to users in the training modules.

Arthi Subramanian, website developer for the BCI has been instrumental in the work of creating a new interface for the ACT website. According to Subramanian once the issues were identified it was easier to make a plan.

"One of the primary issues we identified with the old website was that it was not user friendly and lacked mobile compatibility. Users had difficulty navigating to webpages and



The new logo for the Animal Care Training website, www.animalcaretraining.org.

playing videos in the modules," she said. "This led the BCI to discuss as a group the need for a new website that allowed users to access on handheld devices with minimum scrolling."

After major concerns with the site were addressed, the team was then led to decide on an overall design. In addition to streamlined navigation, modules were also highlighted by more colorful and visually appealing graphics.

"We started developing a few prototype designs and decided as a team the design we liked best for the homepage, keeping in mind the different audiences for the site," Arthi said.

Creating a more visually appealing layout for the user while maintaining the primary function and purpose of the online training site was key in the planning process. Kelly Oliver, project coordinator for the BCI, described the options available.

"Animal Care Training is a user-friendly site set up for producers to keep track of their training and certifications," she said. "All users need to register individually. However if a user has multiple employees, they have the option to register all employees in one group under their username in addition to the individual registration. This gives the user the ability to purchase training for and keep track of training and certifications for the employees."

In addition to the unveiling of the website, Animal Care Training is host to some new training offerings. Recently released is Dr. Tom Noffsinger's Animal Handling Training that focuses on teachings of Dr. Noffsinger and his experience working with feedyards and ranches on low-stress cattle handling. Also highlighted on the ACT site is the Beef and Dairy Cow Health and Welfare Training.

To view the new website and featured training modules, visit www.animalcaretraining.org.

News to share?

We want to hear from you! Send your news and story ideas to bci@ksu.edu.

Follow us ONLINE!



A Thank You.....

Thank you for helping the PAC (Production Animal Consultation) Planning Committee make the 2014 PAC Beef Summit meeting a success. We were excited about the participation and discussions that took place at the meeting. The theme of this year's meeting was "transitions."

The meeting focused on transitions from the ranch to the feedyard, feedyard to packer and packer to retailer/consumer with help from Dr. Kev Sullivan of Australia and Dr. Dan Thomson from the Beef Cattle Institute at Kansas State University. Dr. Jim Lowe discussed the evolution of the pork industry and at how these changes relate and compare to the current state of the beef industry.

Dr. Larry Firkins from the University of Illinois, and a World Champion team roper, Walt Woodward, discussed the transition from employee to team member and team to world champions, respectively.

We hope you enjoyed the meeting and if you have any comments or suggestions for future meetings please contact Kelly via email at terrellkelly@gmail.com

PRODUCER spotlight

Giles Ranch

ROGER & CATHY GILES

Ashland, Kansas



Roger Giles of Giles Ranch Company LLC.

by Tiffany Lee

Giles Ranch Company LLC in Clark County, Kansas, is home to four generations of the Giles family: Dolores Giles, her son Roger and his wife Cathy, and their daughters Jennifer, Katie and Molly and their families.

The family has a background rich in agricultural education. Not only has running the ranch been an educational experience, but the family has focused on agriculture in their formal education as well. Roger attended the Texas Christian University Ranch Management program in 1968, and obtained a degree in agriculture from Fort Hays State University in 1970. His wife attended Kansas State University and graduated with a degree in home economics in 1976. Jenny has a degree in agricultural economics from Kansas State University, Katie has an animal science degree from the same school and Molly attended West Texas A&M and received a degree in agricultural education.

The family has an extensive history in the beef industry, tracing back to the 1870s. The first members of the Giles family, a father and three sons, came to Kansas in the 1870s and settled at Claffin, originally named Giles Town. One son would become the great-grandfather to Roger. Roger's father, Norman Lee, and his grandfather, Norman A., would buy the original ranch in 1947.

Today, the ranch is a commercial cow-calf, stocker-feeder operation. In 2011, a grower lot was built to diversify the operation. The family also started a retail beef business in 2013. As stated on their website, with their long history in the beef industry, the family has learned a few things about producing a great steak!

The ranch runs smoothly with the help of the whole family. Roger is the general manager of the ranch. Jenny uses her degree in agricultural economics to run the office and Katie is very involved with the ranch's breeding program. Molly

and her husband CJ are involved with much of the day-to-day maintenance of the ranch and care of the cattle.

The family actively invites people to the ranch to show them how their beef is raised. They are also members in the Kansas Livestock Association (KLA), the National Cattlemen's Beef Association (NCBA) and the Farm Bureau. With Roger being a former chair of the KLA's Stockgrower's Council, Jenny being involved in the Farm Bureau's Young Farmers and Ranchers program and Katie attending the first KLA Young Stockmen's Academy, they have shown they are committed to being active in the industry and are willing to help in any way they can.

The Giles family is passionate about producing safe, wholesome beef for consumers to enjoy. Consumers often ask them tough questions about antibiotic and growth hormone use in their cattle, especially after the start of their retail beef business. On their website, they are able to answer such questions in a manner that is both educational and easy to understand.

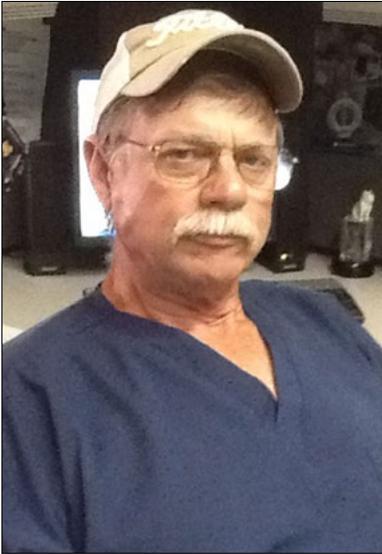
Jenny stated, "Agriculture is continually challenged to raise more and more food with less and less land, and we are doing it!"

They certainly are doing it, and we applaud them for it!



RURAL practitioner

Dr. Vincent Traffas
TRAFFAS VETERINARY SERVICES, PA
Smith Center, Kansas



by Audrey Hambright

A graduate of Kansas State University's College of Veterinary Medicine, Dr. Vincent Traffas found his path to the veterinary profession to come quite naturally. He opened the doors to his very own practice, Traffas Veterinary Services, PA in Smith Center, Kansas, in 1980 and has actively been in practice ever since.

Traffas grew up on a registered Hereford ranch near Sharon, Kansas, where he worked alongside his dad feeding cattle and other day-to-day operations. He was always very comfortable around cattle and became fascinated by reproductive physiology in beef cattle, both of which were contributing factors in his decision to become a veterinarian.

Following graduation from K-State, he worked a few years for a veterinarian in Smith Center before opening his own practice focusing on the cow/calf sector.

Evolution of the veterinary practice has been evident with the changes in technology, but Traffas has witnessed other changes as well. From the time he input his records into an electronic system up to today, the number of operations he services has decreased, but the number of cows serviced is actually greater than before.

"There will always be cows that need to be preg-checked or bulls that need a fertility exam, but the type of work done has changed," he said. "It is interesting to see how less processing reflects on your professional work. It allows for more focus to be placed on diagnostic health and herd health programs."

Traffas also attributed changes in the profession to producers

who have adopted better management practices into their own programs over the years.

"In the past as a veterinarian you enabled people to get by, now you can empower them to do their own work and do it correctly."

With that, he said he feels the most fulfilled when he has helped a producer add value to their program.

"I've always adhered to the principle that to survive as a veterinarian I had to address myself to the bottom line of the producer – to save or make them money," he added.

In addition to his duties as a veterinarian, Traffas has active memberships in several organizations including AVMA, KVMA, AABP and AVC, just to name a few. The benefits of being involved for Traffas are endless, but he specifically highlighted the contacts that are made and the valuable information that becomes available.

"I'll quote a professor of mine who said 'You know it's no sin not to know an answer, what is a sin is not knowing where to find the answer' from a standpoint of information flow and knowing who to go to when you're up against a wall," he said.

Traffas supports the efforts of the BCI and foresees more producers incorporating animal care training into their programs by the evidence of prior positive results.

"There is research documentation that supports handling cattle correctly is better for the industry, better for the overall image of the industry and more profitable for the producer."



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In Research ◀◀◀◀◀

Effects of Three Dehorning Techniques on Behavior and Wound Healing in Feedlot Cattle

Author(s): Clem Neely, Dan Thomson, Chad Kerr and Chris Reinhardt

* *Banding to remove horns from cattle is not recommended based on the data and observations from this study.*

Most feedlot cattle today do not have horns due to polled genetics or dehorning at an early age. However, some horned cattle are still received at feedlots, and it is a common practice to dehorn or tip horns when cattle arrive. Horns have been shown to increase carcass bruising and carcass trim. Dehorning by mechanical means is a painful procedure and is a practice of high concern for beef producers, veterinarians, academics and animal welfare advocates. This study was conducted to provide baseline data for behavior and wound healing in cattle dehorned with different procedures.

Forty crossbred, horned steers and heifers (BW = 693±10.5 lb) at a commercial feedyard (Dodge City, Kansas) were used. The cattle were randomly assigned to one of four treatments (n = 10 animals per treatment): 1) non-dehorned control (CON); 2) banded using a high tension elastic rubber (BAND); 3) mechanically removed (MECH); or 4) tipped horn (TIP). Base horn diameter ranged from 2.0 to 3.0 in and horn length ranged from 4.0 to 8.0 in. The MECH method (keystone dehorner) was performed such that .5 in of skin at the base of the horn was removed. The TIP method was performed using a hand saw; horns were tipped so that the diameter of the horn was 1.25 in. The BAND method was performed using a Callicrate Bander™.

At dehorning, vocalization was scored (0 = no vocalization; 1 = low volume, short-duration (< 1 sec) vocalization; 2 = extended vocalization (> 1 sec or greater volume intensity)). Cattle were then placed in a single feeding pen. Cattle were observed daily at 8:00 am for 28 days following treatment for wound healing and behavioral assessments, which included: depression, gait and posture, appetite and lying. These variables were also scored on a 0 to 3 scale with 0 indicating low stress or discomfort and 3 indicating high discomfort.

At dehorning, vocalization scores were highest for MECH cattle, and BAND cattle vocalized more than TIP and CON (P < 0.05). In the days following the procedures, attitude (P = 0.06),

gait and posture (P = 0.06), and lying scores (P < 0.05) were higher (greater discomfort) for BAND cattle compared cattle on all other treatments. Cattle on the BAND

treatment tended (P < 0.13) to have higher appetite scores than the other dehorning methods. Wound healing scores (horn bud and bleeding) were higher for BAND cattle than MECH, TIP and CON cattle (P < 0.05). Only three of 20 banded horns had detached from the animal at the end of 28 days.

These data indicate that MECH is a painful procedure for cattle at the time of the procedure. However in the 28 days following the procedure, cattle dehorned using the BAND procedure showed greater discomfort than cattle than CON, MECH or TIP cattle. Banding to remove horns from cattle is not recommended based on the data and observations from this study.

The full report is available on the BCI website at www.beefcattleinstitute.org.



STUDENT Spotlight

Lindsay Upperman

Hometown: Chambersburg, PA

Major: Animal Science, Option: Bioscience/Biotechnology

Student Title: STEC Research/Training Module Intern

Focus: My focus is to collect as much film or pictures that I can from the various locations needed to create training modules for STEC. I contact producers or company owners to gain access to their operation and take quality film to use in the module. Maintaining a working relationship with the producers is also a main priority.

What have you learned from the BCI? I have learned just how difficult it can be to gain the trust of the owner or producer to enable access to film at their operation. Additionally, I have learned to effectively communicate the importance of filming at their operation. Furthermore, I have learned about time management and scheduling trips. I have to make sure I know exactly how long it takes to get somewhere, when it is happening, and when certain dates are available to visit a location. In the end, I have gained valuable skills which will allow me to be successful in graduate school and the work field.

