

VOL. 10 | OCTOBER 2020

OUR BACKYARD

An agricultural newsletter by Hardin County AgriLife Extension



OVERVIEW:

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- Programming
 - Southeast Texas Beef Cattle Symposium
 - Virtual Programming Efforts
- Get Involved

From the Agent

Howdy!

Believe it or not we are finally getting back to "kinda" normal operations around the office as we start planning programs. Thank yall for sticking this out with us and being so understanding when we have basically had to cancel our entire planned year. Just hang in there a little bit longer, as we are trying to secure venues to hold programs, but that will allow us enough space to spread out.

Also, this month we had some very interesting weed questions that had me scratching my head and calling our specialists for help, so keep them coming! I love the challenge!

Stay Safe,

Katie A. Pace | Hardin County Extension Agent



HORTICULTURE

CORNER

In the Garden

Harvest frost susceptible crops before our first frost
(Average November 16)

Divide or move your shrubs, roses, trees, and spring blooming perennials

Add some extra mulch to those cold tender plants

Plant native wildflowers now to give the seed coat to break down by spring

What should I plant this month?

Seed or Transplant

Beets

Carrots

Mustard Greens

Radish

Spinach

Strawberries

Turnip Greens

Transplant

Trees

Native Texans



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Since we are getting into the season where we should be looking to transplant trees this month's highlighted Native Texan is the Mexican Plum tree. This tree puts off beautiful white flowers around March before leaves start to reappear, that look very similar to our native Dogwood Trees. From July through September purple plums will begin ripening and are a long favorite for their jelly and jam making properties. Again, this is a favorite of wildlife too. This tree also has great landscape outlooks, as it stays relatively small in size, normally only reaching 25 feet tall.



Retail Beef Market Embraces Changes

Chuck flap, rib-eye filet, tomahawk steak, Denver or Sierra cuts, flat irons and tri tips – the landscape of the local grocery meat case is changing when it comes to beef cuts, according to a Texas A&M AgriLife Extension Service expert. As the COVID-19 pandemic brought beef shortages, consumers may have noticed some different cuts of beef when their traditional selections were sold out, said Davey Griffin, Ph.D., AgriLife Extension meat specialist in the Department of Animal Science of Texas A&M University. Perhaps they were even hesitant to purchase because they were unfamiliar with how to prepare these cuts. Griffin said the recent crisis might have spotlighted the changing supermarket offerings, but these newer beef cuts have been available for some time and are starting to gain popularity with chefs and others across the nation due to their reasonable cost and flavorful eating experience provided.

The chuck, rib, loin and round are some of the major primal cuts familiar to consumers, with the brisket, plate, flank and foreshank being the traditional minor cuts. Breaking down a beef carcass, Griffin said, results in one-third trimmable fat and bone and another 20%-25% in trimmings for ground beef and pizza toppings. The middle meats, where the higher-value steaks come from, account for 10%-12% of the carcass but one-third of the value of the whole carcass. “The rest of it is the other muscles, and those are the ones we are trying to utilize more – enhance the value because they are the lower-cost muscles that still provide an excellent quality beef cut for consumers,” Griffin said. “Enhancing the value of cuts from the chuck and round not only helps consumers have a great moderately priced eating experience, it also increases the overall value of the carcass,” Griffin said. “That also has potential to add to the value of live cattle.” New cuts for new consumer preferences

New Cuts for New Consumer Preferences

“We know these cuts are changing to meet the changes of consumers,” Griffin said. “Over the years the size of families have grown smaller. They aren’t cooking a great big roast or porterhouse steak anymore. ”The chuck is being broken down very differently, providing new cuts more targeted for different cooking and eating experiences, he said. “The second most tender muscle in the beef carcass comes from the chuck and is now being merchandised as a mid-priced flat iron steak,” Griffin said. “It was just in a chuck roast. Now we’ve pulled it out, and it is a menu item at restaurants.” The petite shoulder tender also has become overwhelmingly popular with chefs, and ranch steaks have a nutritional value close to a boneless, skinless chicken breast, he said. Other new cuts – ribeye filets, ribeye caps and sirloin caps – also provide some new opportunities for retailers and consumers. ”He offered a breakdown of new offerings from the four primal cuts:

- The traditional chuck rolls are now cut into chuck-eye steaks, chuck-roll roasts, Denver and Sierra steaks, and the chuck flap.
- From the rib section, there can be a rib roast, tomahawk steak, rib steak, rib-eye cap steak, rib-eye filet, rib-eye steak and prime rib.
- The loin section now yields the short loin or tenderloin, and “we don’t see as many T-bones and porterhouse cuts anymore.” Strip or top loin steaks and tenderloin steaks are more common now.
- The round traditionally would have been round steak. Now it is broken down into sirloin tip steak, top-round steak, eye-round steak and bottom-round steak. Other cuts are flank steak, skirt steak and inside skirt – all used in fajitas. The bottom sirloin flap is also used for fajitas.

Ordering up your own Beef Cuts

Griffin said because of these new cuts, sometimes individuals who raise their own beef and take it to small processors don’t always get back what they were expecting. “I’d get calls from guys who said the meat cutter stole all of my T-bones,” he said. “But when I’d ask if they got certain other cuts, they’d say ‘Yes’. You can’t have both out of one side of beef. You have to understand how the cuts are made. ”Knowing the newer cuts and where they come from helps to understand why the expected porterhouse steaks or racks of ribs are not in the beef packages when they are picked up after processing, he said.

Cattle have only 13 ribs, and they can be cut into several different retail/foodservice cuts, Griffin explained. For instance, chuck short ribs are cheaper than the counterpart ribs from the plate but contain the same flavorful muscle. Back ribs are less meaty, come from underneath the rib-eye roll and are less expensive. “The chuck short ribs are used a lot for export, but they are otherwise cheap on the market because of the barbecue influence,” he said.

“If you want to receive the plate short ribs, you can’t do a tomahawk steak, so you have to pick one or the other out of a side of beef. ”Other producers going to smaller processors who are still making the bone-in cuts using band saws and not really trimming out the muscle – cuts like we had in the 1960s – wonder “how can I get my guy to cut these new cuts,” Griffin said. All processors know where those muscles are, it just costs more and takes longer to do, so it is a matter of asking and paying for it. Griffin’s advice for consumers with beef to process in the future is to discuss with the butcher/processor what you would like to have. Having an open line of communication with your processor can save you some headache and hard feelings when you go to pick up your meat.

Upcoming Programs for *Nardin County*

We are slowly starting to be able to hold programming again and are working hard to get things started back up for yall!

The entire agency has been working together in an effort to bring you CEUs and great online programs! I have included just a few that might be of interest to you, but there are so many more coming up on agrilifeextension.tamu.edu

There are also many different programs on agrilifelearn.org

TEXAS A&M
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TDA has allowed AgriLife to create a completely online Texas Private Pesticide Applicator Training. This training is \$75 on the AgriLife Learn Portal agrilifelearn.tamu.edu



TEXAS DEPARTMENT OF AGRICULTURE
COMMISSIONER SID MILLER



Applied Reproductive Strategies in Beef Cattle

Beef Reproduction Task Force

2020 ARSBC – **FREE** Webinar Series

Pre-registration is required for each session

Nov 4th: go.beefrepro.org/Cow_Heifer

Nov 5th: go.beefrepro.org/Bull

Vet CE: go.beefrepro.org/VET_CE

Following registration you will receive an email with session information and links

Nov 4th – Cow & Heifer Session

*All times are CST

- 1:00-1:45 PM: Dr. Phillipe Moriel, Univ. of Florida - *Enhancing long-term growth and reproduction of heifers*
- 2:00-2:45 PM: Dr. Reinaldo Cooke, Texas A&M - *Nutritional strategies for pregnancy success*
- 3:00-3:45 PM: Dr. Cliff Lamb, Texas A&M - *Utilizing sexed semen in AI and ET programs*
- 4:00-4:45 PM: Matt Perrier, Dalebanks Angus - *Reproductive technologies that have changed the ranch*

Nov 5th – Bull Session

- 1:00-1:45 PM: Dr. David Kenny, Teagasc - *Bull development and its impacts on sperm*
- 2:00-2:45 PM: Dr. Zach McFarlane, Cal. Poly - *Bull nutrition for a successful herd sire*
- 3:00-3:45 PM: Dr. Tom Geary, USDA-ARS - *Bull fertility: nutritional effects and new measures*
- 4:00-4:45 PM: Dr. George Perry, Texas A&M - *The ultimate value of breeding soundness evaluations*

Nov 5th – Veterinary Continuing Education Session

*Open for all

- 5:15-6:00 PM: Dr. Paul Walz, Auburn Univ. - *Vaccination to protect against reproductive disease*
- 6:15-7:00 PM: Dr. Lee Jones, Univ. of Georgia - *Investigating conception failures and pregnancy loss in beef cows*
- 7:15-8:00 PM: Dr. Chance Armstrong, Louisiana State Univ. - *Bull breeding soundness exam: What's new?*

GARDENING ON THE GULF COAST

Join our Texas A&M AgriLife Extension Horticulture agents and specialists online as they discuss gardening in the Gulf Coast Region of Texas.

November 2020 Schedule

- November 4 at 10:00am -Gardening for Hummingbirds
 - by Ginger Easton-Smith AgriLife Extension Horticulture Agent in Aransas County
- November 11 - NO PROGRAM (Veterans' Day)
- November 18 at 10:00am - Homeowner Chemical and PPE Safety
 - by David Oates, AgriLife Extension Horticulture Agent in Jefferson County
- November 25 - NO PROGRAM (Happy Thanksgiving)

Online via Microsoft Teams
[Register Here](#)

Registration Questions? Please email Lindsey Munyon at lindsey.munyon@ag.tamu.edu

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EXTENDING KNOWLEDGE
Providing Solutions

Texas A&M AgriLife Extension provides equal opportunities in its programs and employment to all persons, regardless of race, color, sex, religion, national origin, disability, age, genetic information, veteran status, sexual orientation, or gender identity. The Texas A&M University System, U.S. Department of Agriculture, and the County Commissioners Courts of Texas Cooperating. Individuals with disabilities, who require an auxiliary aid, service or accommodation in order to participate in any Extension activity, are encouraged to contact the County Extension Office for assistance 5 days prior to the activity.





A SAFE, WHOLESOME AND HEALTHY BEEF SUPPLY



Beef Quality Assurance Field Day

Thursday, November 5th

Registration 8:15 am - 8:45 am

Program 8:45 am - 2:00 pm

GH White Ranch Headquarters

264 FM 2518, Cleveland, TX 77327



Program Topics will focus on:

**Dr. Ron Gill, PhD - Texas A&M AgriLife Extension
Beef Cattle Specialist**

Cattle Handling & Animal Behavior

**Dr. Joe Paschal, PhD - Texas A&M AgriLife Extension
Livestock Specialist**

Fall Management, Repro Practice, & Winterizing Cow Herd

Dr. Rafael Paiva, DVM – IDEXX LIVESTOCK, POULTRY AND DAIRY

Pregnancy Determination Methods

Dr. Wendy Browning, DVM - Big Thicket Veterinary Clinic

Ultrasound in pregnancy determination, Palpation procedure & techniques

Dr. Darrell DeGroff - Multi-Min USA, Inc.

Presentation on Trace Minerals in Reproductive Success

Cost to attend - FREE

Meal included

Please preregister by **Monday, November 2nd**

by calling the Liberty County Extension Office at 936-334-3230.



with Confidence



CAPITAL FARM CREDIT

The members of Texas A&M AgriLife will provide equal opportunities in programs and activities, education, and employment to all persons regardless of race, color, sex, religion, national origin, age, disability, genetic information, veteran status, sexual orientation or gender identity and will strive to achieve full and equal employment opportunity throughout Texas A&M AgriLife.

5th Annual Town & Country 5-Hour CEU Recertification Seminar

Multiple Dates

November 10, 2020

December 10, 2020

Location

Hardin County Courthouse

Large Courtroom

300 W Monroe Street

Kountze, Texas 77625

Program will be live-video stream

More Information

Hardin County Extension Office

Katie Pace, AG/NR Agent

katie.pace@ag.tamu.edu

409-246-5128

TEXAS A&M
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EXTENSION

Schedule

Check-in and refreshments, 7:30 - 8:15 a.m.

Program, 8:30 a.m. - 3:30 p.m.

Topics & Speakers

5 CEU's pending approval

Laws & Regulations

Brad Tullis, Inspector, Texas Department of Agriculture
1 TDA L/R, 1 SPCS General

Weed Control in Pasture & Hay Meadows

Dr. Vanessa Corriher-Olson, Extension Forage Specialist
Overton Center, Texas A&M AgriLife Extension Service
1 TDA General, 1 SPCS General

Pesticide Labels & Sprayer Calibration

Mr. Matt Matocha, Extension Program Specialist
Soil & Crop Sciences, Texas A&M AgriLife Extension Service
1 TDA L/R, 1 SPCS General

Managing Soil Fertility for Weed Control

Dr. Jake Mowrer, Extension Specialist
Soil & Crop Sciences, Texas A&M AgriLife Extension Service
1 TDA General, 1 SPCS Lawn/Ornamental

Livestock Vector Control & Housefly Management

Dr. Sonja Swiger, Extension Specialist
Stephenville Center, Texas A&M AgriLife Extension Service
1 TDA IPM, 1 SPCS Pest

Registration

\$50/person (plus processing fees)

Online registration only, visit

<https://nov10ceu.eventbrite.com>

QuickBooks Desktop Training for Farmers and Ranchers

ONLINE COURSE

COURSE INFORMATION

QuickBooks Pro 2020 is a powerful farm accounting software that helps small and medium-sized businesses manage their inventory, bookkeeping, payroll, and more. The primary goal of this QuickBooks training course is to help farmers and ranchers improve their financial recording-keeping and analysis capabilities, which will allow you to make better management decisions.

Lessons

- Utilize program features & accounting definitions
- Identify list basics and how to navigate the chart
- Identify the forms and registers most often encountered in QuickBooks Desktop
- Explain the QuickBooks inventory feature

Enroll today to learn how to make QuickBooks Desktop help your business!

Course Details

Cost: \$55.00

Pace: Self-paced

Duration: 3 hours

To register, go to ext.ag/QuickBooks and click 'Enroll Now'

Contact

DeDe Jones

Extension Program Specialist

Email: dljones@ag.tamu.edu

For the most up to date
information and programming
efforts:

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- **Hardin County 4-H Youth
and Development**



YouTube

Hardin County 4-H

Educational programs of the Texas A&M AgriLife Extension provides equal opportunities in its programs and employment to all persons, regardless of race, color, sex, religion, national origin, disability, age, genetic information, veteran status, sexual orientation, or gender identity.

The Texas A&M University System, U.S. Department of Agriculture and the County Commissioners Courts of Texas Cooperating

Individuals with disabilities who require an auxiliary aid, service or accommodation in order to participate in this meeting are encouraged to contact the Hardin County Extension Office at (409) 246-5128 two working days prior to the meeting to determine how reasonable accommodations can be made.

Get involved with Hardin County Extension

Please consider joining the Hardin County Agriculture Committee to provide leadership and suggestions for upcoming programming. You don't have to make a large time commitment, with as few as four meetings per year, but we would love to hear your ideas and for you to share input on your county!

Please contact the office to update your email address, or if you know someone that would like to be added to this list, at (409) 246-5128, or by email katie.pace@ag.tamu.edu. We also welcome suggestions for upcoming newsletters!

PO Box 610 | 1135 Redwood | Kountze, TX 77625

p: (409) 246-5128 | f: (409) 246-5201

<http://hardin.agrilife.org>

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