

# MCCULLOCH COUNTY AG NEWSLETTER

MAY

## WEST REGION- VIRTUAL WHEAT PRODUCTION TOUR

May 5, 2020

10:00 am – 12:00 pm

Register in advance for this meeting:

<https://agrilife.zoom.us/meeting/register/tJlkc6orTloE9LN9A0vPDOiVQTVpqYeeX8W>

### Harvest Weather Outlook

Hector Guerrero, NWS, San Angelo, Warning Coordination Meteorologist

### Grain Storage Panel

Dr. Calvin Trostle: Professor & Extension Specialist, Brad Easterling: IPM Agent Glasscock County, Bill Thompson: Assistant Professor & Extension Economist

### Grain Marketing Update

Bill Thompson: Assistant Professor & Extension Economist

For any questions please contact Cameron Anderson at 325-597-1295.

## WEST REGION- VIRTUAL WHEAT PRODUCTION TOUR

2 CEUs

Cost \$10.00

May 7, 2020

11:00 am

Registration Required

Registration Link: <https://agriliferegister.tamu.edu/Wheat>

Travis Bell, Brad Easterling, and Cameron Anderson

The program will be offering the Continuing Education Units (CEU's) for pesticide applicators. For any questions please contact Cameron Anderson at 325-597-1295.

## HARVESTING SMALL GRAINS

### Ensilage

Small grains harvested before the soft dough growth stage may be used for ensilage. Under normal growing conditions silage production should range from 1.5 to 3 tons per acre. If soil moisture and nutrient levels are adequate during the growing season, 6 to 8 tons of silage production per acre is possible.

### Hay

Oats makes a valuable hay crop when cut while the leaves and stems are still green and the grain is in the soft dough stage. Oat straw is the most palatable and nutritious of the cereal straws.

Wheat can be made into good quality hay if cut before the boot stage when crude protein content ranges from 14 to 15 percent or higher. Once the crop is fully headed, crude protein is reduced 50 percent. Yield should average 2 tons per acre.

Barley and Triticale can be made into good quality hay if cut prior to the boot stage; however, it is not used extensively for hay.

### Grain

Begin harvest when grain moisture content ranges between 12 and 13 percent. Proper combine adjustment keeps harvest losses to a minimum. Wheat varieties vary in tightness of glume and ease of threshing. Oats, with a weaker straw than wheat or barley, sometimes presents additional harvesting problems. Wind, hail, rain, insects, and plant stress may cause lodging, increased harvesting cost and reduced grain quality.

Where lodging or shattering occurs or threatens, where weeds are a problem or when grain ripens unevenly, windrow oats and use a pickup attachment to combine the crop. An oat crop is usually damaged less by rains when in windrows than if standing full ripe.

## PATH TO THE PLATE-BEEF

Path to the plate is a research-based educational program conducted by Texas A&M AgriLife Extension Service that helps consumers understand how their food choices impact their health. Ag plays an important role in our daily lives from the production of our food, to its harvest, to how it arrives on our table. Path to the plate aims to dispel popular myths and misconceptions about food production. In Texas there are 242,000 farms/ranches that operate on over 130 million acres. 9.6% of Texas farms/ranches are family farms, partnerships, or family-held operations. 14% of Texans work in the ag and food industry. Over 5 million calves born on cow-calf operations in Texas each year.

There are over 1 million beef cattle operations in the U.S. and they produce over 24 billion pounds of beef. Texas is the top cattle producing state in over 11.8 million head. Right here in McCulloch County we have over 20k head of beef cows.

Cattle are ruminant animals, meaning they have a four-compartment stomach that allows them to convert low quality forage (grass/hay) into high quality beef protein. The four compartments of their stomach are rumen, reticulum, omasum and abomasum.

We all know we get steaks, roasts, and ground beef from beef cattle. Along with byproducts such as leather, crayons, candles, lipstick, and paintbrushes. But other byproducts of beef cattle include chewing gum, gelatin to make ice cream and marshmallows, and even medicines such as insulin.

Beef can be prepared in many ways depending on the cut of meat. Steaks are usually grilled while ground beef is browned or cooked in the form of hamburger. Beef can also be roasted, braised, broiled or stewed.

3 ounces of lean beef contains nearly half of the daily value of protein and has less than 10 grams of fat. Beef also has iron and B-vitamins.