



December 2018

Walker County Agriculture Update

Greetings from the Walker
County, Texas A&M AgriLife
Extension office!

Next year is...

It is already time to begin thinking about 2019. Have you noticed, every year seems to come and go just a bit quicker? Don't get caught waiting until the last moment for your end of year/start of year plans.

More on that thought: If you haven't planned your Christmas dinner yet, be sure to look at the enclosed article and infographic on preparing prime rib. Properly handled and cooked, this is one of the truly special meals you can provide. Our Texas beef producers do a great job providing this product for us to enjoy on special occasions.

Pesticide applicators need to place January 11th on their calendar and call in RSVP's for the upcoming 6 Hour CEU Pesticide Applicator Recertification program. We have an outstanding set of speakers lined up to discuss the topics (several new speakers/new topics) which you will find very informative. The Walker County Soil & Water Conservation District is planning on holding their silent auction scholarship fundraiser in conjunction with this educational activity and will be providing door prizes as well. **Don't miss out!**

Upcoming Events:

6 Hour CEU Pesticide Applicator Recertification Program

January 11, 2019

Walker County Storm Shelter

455 SH75 N, Huntsville, TX

Cost: \$40.00 per person (includes lunch)

RSVP by 01/08/19 to (936) 291-1901 ext. 3502

6 CEU Hours (2.0 L&R, 2.0 IPM, 2.0 General)

The 2019 (6 Hour) CEU recertification will include topics such as: Aquatic Weed Control Systems Management & New Available Products, Predator & Wildlife Control Options for Pesticide Applicators, Turf Insects ID & Control, Control of Weeds in Pastures & Hay Meadows, Pesticide Laws & Regulations Update, and Laws & Regulations Compliance.

Check your calendar & reserve the date! Be sure to join us for the first educational event planned for 2019.

Out of County Events:

Beef 101 – January Session

January 8-10, 2019

Dept. of Animal Science Facilities, TAMU, College Station

Register (or) Additional Information: <https://agriliferegister.tamu.edu/productListingDetails/2753>

Cost: \$675.00

Beef 101 is a three-day intensive hands-on program designed for anyone who has an interest in expanding their knowledge of the total beef industry. This is the foremost educational experience for basic information about the beef industry provided anywhere in the U.S. The workshop, which has been conducted for the past 30 years in the Texas A&M University Department of Animal Science facilities is currently offered four times yearly.

A maximum of 40 participants per session are accepted to allow for maximum hands-on participation and interaction with faculty, staff and graduate student instructors. The Beef 101 workshop begins with evaluation of beef cattle to learn about how cattle are raised, fed and handled. Participants also estimate cattle parameters that will later be measured on the beef. The animals are harvested with participants having the opportunity to observe the transformation from cattle to beef. Later, participants learn about the procedures for beef carcass grading and the various premium programs now being applied to many carcasses.

The consistently most highly rated activity associated with Beef 101 is conducted on the second day of the workshop. Participants are given a unique opportunity to team up in small numbers with an instructor to cut an entire side of beef into component parts. Beef anatomy, beef cut identification and component part yields and values are discussed at length during and after the day-long laboratory activity.

To round out the beef continuum from beef cattle to beef cuts to the plate, a thorough discussion of beef palatability, including sampling various cuts will demonstrate how various cuts, grades and technologies may affect the eating experience of beef consumers.

Participants in former Beef 101 classes include representatives from state beef councils, national or international beef and meat associations, major communication/advertising groups, many food companies (foodservice, retail, distributors, packers), chefs, sales representatives, governmental agencies and personnel from a number of foreign countries.

Texas A&M Equine Reproductive Management Short Course

January 9-11, 2019

TAMU -Kleberg Bldg., Rm. 249

Cost: \$ 650.00 through 12/20, \$700.00 after 12/20

Register (or) Additional Information: <https://agriferegister.tamu.edu/productListingDetails/2688>

The Texas A&M Equine Reproductive Short Course is designed for owners and breeding managers who want to learn the most efficient methods for ensuring the success of their breeding programs. The three day course will include classroom sessions on anatomy and physiology of the mare and stallion, control of the estrous cycle, gestation and foaling, feeding the broodmare and young horse, and estrous cycle manipulation of mares. Hands-on laboratory activities are scheduled each day and will include semen collection and evaluation, estrous detection, artificial insemination, body condition scoring, perineal conformation evaluation of the mare and foaling management. The course content includes a broad range of topics that are useful for horse owners in any segment of the breeding industry.

Each short course will have limited enrollment to ensure adequate time and animals to allow every participant to develop the skills they desire. Enrollment will be confirmed on a first-come, first serve basis. In addition to the lectures and laboratory sessions, the registration fee includes lunch, refreshments, and a certificate of completion of the course for all three days.

Creative Sausage Making

January 11-12, 2019

Kleberg Animal Science & Rosenthal Meat Science Centers, TAMU

Cost: \$325.00 through 12/21, \$350.00 12/22-12/31, \$400.00 1/01-1/10

Register (or) Additional Information: <https://agriliferegister.tamu.edu/productListingDetails/2746>

Creative Sausage Making was developed by the processed meats experts at Texas A&M AgriLife after numerous requests for a basic sausage course that would allow a “first timer” to be successful, a “seasoned” veteran to pick up some new tips, or a restaurateur that wanted to learn to make artisan sausages. The hands-on workshop will engage participants in important aspects of sausage making from meat selection, ingredients, casings, stuffing, equipment, processing and final finished product. Participants will manufacture their own sausages (smoked and fresh sausage) using readily available equipment (commercial equipment may be demonstrated but is not the focal point of this workshop) and have an opportunity to take some home for further evaluation.

This workshop is for those who wish to increase their knowledge and/or gain experience in sausage making. Whether you want to introduce a line of sausage products for your restaurant, or make your own sausage for tailgating parties, this course will help you understand the art and science of sausage making.

Good Information:

Prime Rib – It’s what’s for Christmas Dinner!

Nothing quite says Merry Christmas in Texas like a prime rib served as the main dish of your Christmas meal! When it comes time to prepare your prime rib this holiday season, be sure to reference Texas A&M AgriLife Extension Service’s Path to the Plate’s tips and tricks to ensure that the meat is cooked thoroughly and properly.

With beef production being the largest sector of the agriculture industry in Texas, it is both fitting and appropriate that prime rib act as the centerpiece of the Christmas meal. According to Dan Hale, Ph.D. and meat specialist with Texas A&M’s Department of Animal Science, it is estimated that Texas produces approximately 60 million pounds of prime rib per year. Most commonly referred to as ribeye roast, beef rib roast or standing rib roast, prime rib is typically sold as both bone-in or boneless in stores. Despite its name, prime rib does not have to be from beef graded as USDA Prime — it is primarily from beef graded as USDA Select or USDA Choice. It should be noted that beef with higher USDA grades often produce a more desirable eating experience due to the higher amount of marbling present in the roast.

After purchasing, prime rib must be thawed and stored at a temperature below 40 °F to minimize the growth of bacteria. When cooking, it is traditionally prepared with a mixture of seasonings, then roasted under dry heat for 2-3 hours, depending on its size. When using a conventional oven to prepare your prime rib, follow these instructions:

- Preheat oven to 300 °F
- Season the outside of the roast as desired
- Cook, fat side up, to an internal temperature of 145 °F for medium

Serving PRIME RIB For Your CHRISTMAS DINNER

Beef production is the largest sector of the agriculture industry in Texas, producing approximately **60 million pounds** of prime rib per year.

Prime rib sold in stores is primarily graded as USDA Select or USDA Choice. Beef with these grades taste better due to the amount of marbling present.

Preheat oven to **300 °F**.

Cook for **25 mins per pound**. Place foil over meat halfway through and finish cooking.

Let stand **15-20 minutes** before serving.

Before cooking, prime rib must be thawed and stored below 40°F.

A full prime rib is 7 ribs (15-18 lbs). A prime rib this size can feed 14 or more people.

NUTRITION
Facts for 3.5 oz of broiled USDA Choice prime rib:

- 205 Calories
- 28.9 g Protein
- 9g Fat
- 3.4g Saturated Fat
- 3.6g Monounsaturated Fat

doneness, which may take 20-25 minutes per pound. Use a thermometer to check the internal temperature

- Let stand 15-20 minutes before carving

When determining how many mouths your prime rib will feed this Christmas, keep in mind that a full prime rib is seven ribs, meaning that it weighs anywhere from 15 to 18 pounds. A prime rib this size can feed a family of 16 or more people, depending on the size of their appetites. Smaller prime rib options are available, including those that weigh five pounds which can serve up to six to eight people.

Because lean beef cuts such as prime rib are considered nutrient rich with low amounts of calories and fats, Hale says this particular cut of meat acts as an excellent source of essential nutrients such as protein, Zinc, B12, Iron, B6, Niacin, and Selenium. Nutrition facts for 3.5 ounces of broiled USDA Choice (lean only) prime rib are as follows:

- 205 Calories
- 28.9g Protein
- 9g Fat
- 3.4g Saturated Fat
- 3.6g Monounsaturated Fat

In search of other ways to spice up your holidays or family mealtime? Head over to dinnertonight.tamu.edu or beefitswhatsfordinner.com to explore the wide variety of recipes offered for prime rib!

If you have questions or would like more information regarding Extension Educational Programs, call us at (936) 435-2426.



Reggie Lepley

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Provisions from the American Disability Act will be considered when planning educational programs and activities. Please notify the Walker County Extension Office if you plan on attending an Extension Educational program and need specialized services. Notification of at least three to five days in advance is needed, so that we may have ample time to acquire resources needed to meet your needs.

Educational programs of the Texas A&M AgriLife Extension Service are open to all people without regard to race, color, religion, sex, national origin, age, disability, genetic information or veteran status. The Texas A&M University System, U.S. Department of Agriculture, and the County Commissioners Courts of Texas Cooperating