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FOR IMMEDIATE RELEASE

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Adams Co. Jr. Fair Beef BBQ

Last reminder that September 6 will be the Adams Co. Junior Fair Beef BBQ at the Ohio Valley CTC on Lloyd Road. Serving will be starting at 4:30 and it will go until out of food or 7:00 p.m. whichever comes first. According to Mr. Phipps (BBQ King) there were 1334 served in 2017. I think we can top that this year, so Phipps might throw a couple extra roasts on the fire. Hope to see you there.

Transparency on Farming Methods

Farming and agriculture played a major role in building this country. Food availability and the fact that it is cheap food should make consumers happy, and I think for the most part it does. However, as more and more of our population has never set foot on a farm they have no idea how their food is produced, and that in itself is a potential problem. Unfortunately, it becomes more of a problem when a bad apple appears. Not really a rotten apple in the 5 lb. bag of apples you bought, but a bad apple in the sense of someone in agriculture not doing the “right” thing. For most of those people whom have never set foot on a farm, but do have an interest in agriculture (if you eat, that means you) the only thing you see on the news is that bad apple. That incident where animals are not treated well, that recall of meat because of contamination of some kind, or that outbreak of something that effects vegetables.

Those are not high points in agriculture when those things happen, however it will show up on every form of news media for days (over and over and over as local news is now on about 12 hours for every 24 hour day). Do you remember when the new was on for 30 minutes in the morning, on one channel at noon for 30 minutes, all 3 stations for 30 minutes local news at 6 pm, national news for 30 minutes after that and another 30 minutes at 11 p.m. for a total of 2 and a half hours? Well, for those who have never stepped foot on a farm, this is what they see and think happens throughout agriculture. Unfortunately, this is the opinion they form about farmers and agriculture.

Going back to the fact that if you eat you have an interest in agriculture means everyone has an interest in agriculture. Despite that fact that many people who consume food daily in this country think you can just go to “the store” to get what you want or need to eat, there is a need for education. A need for transparency and a need for consumers to have knowledge about how important agriculture is to their future.

Keep in mind there are bad apples in every walk of life, and they are normally the ones we read about, or hear about on the TV news. There are bad teachers, bad attorneys, bad police officers, bad you name it, and that includes agricultural producers. In all of these examples, there are probably only 1 bad one out of a thousand. However, you rarely hear about the 999 others.

The following expands on this topic, and a farmer in Minnesota named Katie Brenny wrote it. This appeared in a recent Beef Blog and was titled, Transparency in farm methods is good for consumers. This is only a portion of her story, and yes I wanted to change it to the Cincinnati Reds.



THE OHIO STATE UNIVERSITY

COLLEGE OF FOOD, AGRICULTURAL,
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What do you and I have in common? We want to know we're feeding our families safe and nutritious food. That every time we go to the grocery store, we won't feel overwhelmed by all the labels we see on foods (antibiotic-free, humanely raised, non-GMO, etc.). And that the Minnesota Twins finally make it to the World Series again. We're more similar than you think, even though I'm a farmer.

People demand the ethical treatment of farm animals, and farmers and ranchers agree. I raise beef cattle in the Mazeppa area, and animal care is our top priority because raising these cows well isn't just the right thing to do, it's a part of my responsibility. Other farmers and ranchers feel the same way I do. A new study released by the National Cattlemen's Beef Association found 95 percent of cattle farmers and ranchers said well-being of their cattle is priority one.

Overall, we see that consumers are starting to realize our animal welfare efforts — research from the U.S. Farmers & Ranchers Alliance shows that 52 percent of Americans believed that animals were well-cared for on farms in 2017, compared to 43 percent in 2016.

However, we still need to continue the dialogue and explain our farming methods. We've seen that Americans want to buy meat that was raised without antibiotics, even though they play an important part in animal welfare. We use antibiotics, but sparingly, when we need to treat sick animals. Similarly, if your child was sick and required antibiotics — you would treat them with the necessary medication to make them feel better.

On our farm, we call the veterinarian when we have a sick animal. The vet will take the animal's temperature and describe the regimen we need to follow. If we use antibiotics to help the animal recover, we use the individual animal identification tag and keep track of it on our farm's software program. There are strict government regulations against antibiotic residue in meat, and farmers keep meticulous records. Withdrawal periods are also enforced by the FDA, which is the time between the last antibiotic dosage and the time an animal goes to market, which ensures a safe food supply.

Animal care is the heart of everything we do to raise cattle today. Beef farmers and ranchers are committed to raising healthy animals. In many cases, many of us have lived on the same land for generations, so our livelihoods depend on healthy cattle. It's the right thing to do, not only for the animals, but also for the consumer and the environment.

Dates to Remember

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| Sept. 1-8 | Highland County Fair |
| Sept. 6 | Adams Co. Junior Fair Beef BBQ at Ohio Valley CTC from 4:30 to 7:00 p.m. |
| Sept. 13 | Beef Quality Assurance Training at the United Producers Stockyards in Hillsboro at 6:30 p.m. |
| Sept. 18-20 | Farm Science Review. Tickets are now available in the OSU Extension Office. |
| Sept. 27 – Oct. 1 | Brown County Fair |
| October 25 | Beef Quality Assurance Training at the United Producers Stockyards in Hillsboro at 6:30 p.m. |