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FOR IMMEDIATE RELEASE

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Farm and Family Night is March 11

The 5th Annual Farm and Family Night is planned for March 11 at the Maysville Community and Technical College starting at 5:00 p.m. Tickets are required for the meal. The tickets are free and can be picked up at the local OSU Extension Offices. Please call to check for availability.

The program begins with the meal, trade show and a few sessions at 5:15p.m. These early sessions will include Backyard Egg Production, Estate Planning, a Farm Bill Update, Living with Arthritis, and more.

The other sessions begin at 6:45 and 7:45. There are several sessions to choose from including: Beef Nutrition, Beef Minerals, Livestock Marketing, Kudzo Management, Corn and Soybean Production, Forage Management, Pasture Management, Resistant Weed Control, Poultry Production, Gardening, Home Pest Management, Food Preparation, Food Preservation, and more. There will be sessions for the entire family.

For a complete list of all sessions and a list of the many local sponsors for this program go to <http://brown.osu.edu> and look under announcements. The local sponsors include Farm Credit Mid-America, Ripley Federal Savings Bank, Chapparral Feed and Farm Supply, Winchester Ag Services, McFarland Chevrolet, Richmond Insurance, Cahall Bros. John Deere, and OSU Extension. There are also a number of sponsors from Kentucky.

Beef Quality Assurance Program

The OSU Beef Schools that are in progress have been offering some training that would permit Beef Quality Assurance training for certification. Here is another option that is now available for a limited time if you want the certification. This certification is something that some sales require. It may be something that more markets require in the future. Regardless whether you are marketing your cattle in a place that requires this certification or not, this is still valuable training for anyone and everyone in the cattle business. We all contribute to the beef produced for food, so this training is for everyone. The following is a press release for the program.

For a second year, your checkoff-funded Beef Quality Assurance (BQA) program is giving you the chance to become certified for free thanks to a partnership with Boehringer Ingelheim Vetmedica, Inc. (BIVI) and the Beef Cattle Institute (BCI) housed at Kansas State University. The cost of BQA certification is normally \$25 to \$50; however, from Feb. 3, through April 15, 2014, Boehringer Ingelheim Vetmedica, Inc. (BIVI) will defray the cost of the certification or recertification, making it free. **Visit www.bqa.org/team or www.BIVI-BQA.com**

“BQA provides cattlemen with practical management tools they need to produce safe, high-quality beef for our consumers, says Ryan Ruppert, senior director of Beef Quality Assurance. “BQA also helps discover practices which can improve efficiency and ultimately, profitability.”

“One of the challenges that beef producers face is having all of their employees become BQA certified,” says Dr. Jerry Woodruff, professional services veterinarian with Boehringer Ingelheim Vetmedica, Inc. “BIVI’s partnership with BQA helps offset some of those expenses, and we encourage producers and their employees to use the online training programs.”

The beef industry has embraced BQA because it is the right thing to do, and certification is the next step to show your commitment to producing the best beef possible. In 2013, more than 3,500 producers took advantage of the Boehringer Ingelheim Vetmedica Inc.’s support of BQA online certification. BIVI sponsorship of the program again in 2014 demonstrates the company’s commitment to improving the industry and telling consumers about the sound production practices most cattlemen use every day.

The BQA online programs are customized for cow/calf, stocker, feedlot and dairy operations. Developed and managed by the independent Beef Cattle Institute, these easy-to-use modules teach sound management techniques

that can be applied to their operations. They also help cattle operations tell their story to consumers who might not understand all of the safety measures cattlemen take in producing the food on the table.

"We're proud to continue this opportunity to bring the BQA certification program to even more American cattlemen and dairy producers in 2014," says David Korbelik, director of cattle marketing for Boehringer Ingelheim Vetmedica, Inc. "BQA education aligns with Prevention Works, our focus on preventing disease in cattle. We do this because it is the right thing for the animal, for the producer and for the consumer."

Ruppert says it is "clear that Boehringer Ingelheim Vetmedica, Inc. is committed to helping beef producers throughout the industry produced a safe, quality product in a humane manner," adding that "this partnership is a win-win for producers and consumers."

Show you care. Start today by visiting www.BQA.org/team or www.BIVI-BQA.com. For more information about your beef checkoff, visit MyBeefCheckoff.com.

Dates to Remember

- March 7&8 Fifth Annual Small Farm Conference at Wilmington College. Registration information is available at <http://clinton.osu.edu>
- Mar. 10 Pesticide Testing opportunity for anyone wanting a Private or Commercial Applicator license for Ohio. Testing requires pre-registration with the Ohio Department of Agriculture. This can be done online at <http://pested.osu.edu> or call toll free at 800-282-1955. Other test dates include April 14 and May 12 at this time. Others may be scheduled if needed.
- March 10 Tobacco GAP training in West Union at 4:00 and 7:30. Please pre-register by calling Pam at 544-2339 by March 7.
- March 11 Farm and Family Night at Maysville Community and Technical College starting at 5:00 p.m. Tickets are needed, but they are FREE. Tickets can be picked up at the Adams, Brown, Clermont or Highland Co. Extension offices. There will be a large selection of classes to choose from that evening, plus a light meal and the trade show. A flyer with details will be available with the tickets or go to our website for a flyer. Example: <http://brown.osu.edu>
- March 11 OSU Beef School session 3 starts at 7 p.m. The Beef School will be held at the Frisch's in West Union. Class is also offered in Piketon and the Fayette Co. Extension office in WCH.
- March 17 Clean-up Pesticide Re-certification for Private Applicators at noon at the South Campus of Southern State Community College in Fincastle in the Gateway Center. Pre-registration and payment must be made by March 10 with the cost of \$35. Late registrations will be an additional \$10 fee. Call Cindy at the Brown Co. Extension Office at 378-6716.
- March 19 Tobacco GAP training in Georgetown at 1:00 p.m. Please pre-register by calling Pam at 544-2339 by March 17.