

The Bos Bulletin



4Q 2017





Starting Cattle The Right Way

A checklist for getting your cattle started off on the right foot this fall:

- ✓ Make sure your cattle have adequate bunk space. There should be 12-15 inches per head. Slightly less is acceptable, if you are feeding multiple times a day.
- ✓ Fresh, clean water is a must. The cattle need to rehydrate after their shipping and unloading.
- ✓ There needs to be access to plenty of long-stemmed roughage. We recommend top-dressing the ration to get the cattle used to feeding out of the bunk.
- ✓ Include a well-fortified trace mineral and vitamin starter supplement to bridge any gaps or deficiencies the cattle may have in their nutritional status.
- ✓ Check the cattle multiple times a day, observing for health and activity levels.

A little patience and TLC on the front end of your program will pay off dividends in the end.



Product Spotlight

Silage Pit: To Cover or Not to Cover?

As you are harvesting high moisture crops this year, the question always comes up whether or not the pits should be covered. According to Apex Technology, the answer is a resounding, Yes! Covering your harvested ensiled grains or forages is essential to limit shrink of dry matter and nutrient content. It is insurance for the tremendous investment you have in the stored feed. Westway Feed Products has a spray on liquid product that our consultants highly recommend. This product saves time and labor vs plastic tarps and tires over the life of the pile. It is a lignin-based seal and combined with the liquid carriers it is estimated to be 2/3 the value of corn. We have experience with the product and would advise anyone looking to simplify pit management to consider this product.





RECIPE CORNER

INGREDIENTS

1 to 1-1/4 pounds beef Top Sirloin Filets, cut
1 inch thick, tied
1-1/2 teaspoons lemon pepper
2 cups packed fresh baby spinach
1/4 pound fresh mozzarella cheese, cut into
1/2 inch pieces (3/4 cup)
2 tablespoons chopped fresh basil
1-1/2 teaspoons balsamic vinegar
4 naan breads (Indian flatbread) or pita
breads

INSTRUCTIONS

- 1 Press lemon pepper evenly onto steaks. Place steaks on grid over medium, ash-covered coals. Grill, covered, 12 to 17 minutes (over medium heat on preheated gas grill, 12 to 16 minutes) for medium rare (145°F) to medium (160°F) doneness, turning occasionally.
- 2 Meanwhile, combine spinach, cheese and basil in large bowl. Drizzle with balsamic vinegar; toss to coat and set aside.
- 3 Remove steak from grill and let stand 5 minutes. Place naan on grill; grill, covered, 1 to 3 minutes or until lightly browned, turning once.
- 4 Carve steaks into slices. Top naan evenly with spinach mixture and steak slices.



Steak and Fresh Mozzarella Flatbread

Technology Spotlight

Find our apps now in the App Store - coming soon for Android

Apex Beef Projection

A great hand-held tool for cattle owners, feeders, and managers.

Finally, a flexible cost of gain calculator that is as detailed as you need in the field to make decisions on cattle purchasing and sales. Available for iPhone or iPad.

Corn Product Evaluator

An easy to use app for your iPhone or iPad that uses current corn costs and estimate of crop yield to predict harvest tonnage, grain and energy density, and suggested pricing of many corn-based crops like silage, earlage, high moisture corn, etc.

