

GALLOWAY: MAKING CATTLE GREAT AGAIN

PREGNANCY TESTING

Fall is traditionally the time of year when cattle producers gather their cows for routine vaccinations, deworming, inspection and the all-important pregnancy checking.

Pregnancy checking is a vital tool in keeping your bottom line in the black. Failure to breed back can signal sub-optimal performance on the part of the open cow. Could be she milks too heavily, has low parasite resistance, or is just not an efficient cow. Sometimes there are known reasons for a failure to rebreed, and only you as the producer can make those decisions to justify a second chance.

Pregnancy testing is no longer limited to rectal palpation, and indeed ultrasound has been used for many years for earlier, possibly safer, detection of pregnancy. Both rectal palpation and ultrasound require veterinarians or technicians with formal training.







For the past several years, however, producers have had the option to use blood tests to determine pregnancy, in as little as 30 days post breeding. The producer collects a small blood sample from each cow and sends the labeled samples to one of three labs that test for the pregnancyassociated glycoproteins (PAGs). Because a lactating cow can still have PAGs circulating in her blood, it is best to wait until at least 73 days post-calving to collect blood from those. (That time frame is not usually an issue in a beef herd). The per-cow blood draw supplies (syringes/needles/blood tubes) run around \$1.00, plus around \$2.50 to \$3.00 per cow for the test itself. Results

August 2019

"Always do right. This will gratify some people and astonish the rest."

~ Mark Twain

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Pregnancy Testing, Con't from pg 1)

are available within a few days, with a 99% accuracy rate for open cows, and are 95% accurate on pregnant cows. Embryo transplants can be tested at day 25. Blood samples for testing can be drawn by the producer, a savings in time and money.



The needle cap in this photo shows the best location for obtaining a blood sample, and also demonstrates proper 90 degree angle of collection device to tail.





Drawing Blood

Upon raising the cow's tail, give the target area a quick swab with a disinfectant, and while keeping the tail straight and centered, feel around to locate the bony vertebral bumps. Between those, in the center, runs the coccygeal vein. At a 90 degree angle insert the needle about a half inch into the groove. If using a syringe, begin drawing back the plunger. If using vacuum tubes, secure them onto the internal needle of the collection syringe, and watch the blood trickle in. Only 2 CC's are required. You may have to reposition the needle slightly if no blood is entering your collection device.

Mark the collection tube with the cow's identification, such as ear tag number, and also write a number on the vial to identify the tube. You'll want to have a paper copy that contains Vial number and Cow numbers for your own records. You can cross reference the results reported and verify the sample number matches the cow ID number you recorded in your records.

Bundle tubes with rubber bands in groups of 2-10, wrap in bubble wrap, and ship to the lab nearest your location, which can be determined from company's website. Results will be emailed to you in 2-3 days.

Galloway: The BE\$T kept \$ecret in the beef industry.



Always faithful. Always vigilant. Always ready

We've had Great Pyrenees dogs for 20 years. They have never failed to keep four legged interlopers off of the property, while at the same time offering a warm welcome to human visitors to our farm. The loss of that deep rolling bark resounding through the night left a sorrowful silence last summer when our last Pyr, Luther, died. Despite his size (150 pounds), an astounding 'presence' if ever there was one, he was keeper of all creatures great and small, always



mindful of their safety, and an awareness of rough times that called for a little one-on-one companionship. At times during the day, he would go next door and lay under our neighbor's deck, keeping an eye on their little cadre of laying hens. At night he would patrol their premises as well as our own when the coyotes attempted to penetrate the perimeter he had established and maintained.

Indeed, his permanent absence has been fully dis covered by the coyotes, and just two months ago I watched one morning as one walked calmly past our front porch, well after sunrise.

Three years ago we bought a different kind of dog, one to hopefully offer a little cow help now and then, as I am not quite as quick and limber as I once was! Sorting cattle by oneself is a sport for the patient, that's for sure, but is frequently the

case given Bill's schedule. After some research, I determined that an English Shepherd was the breed for me. Kon-Tiki was about 10 weeks old when he came to live with us. He is naturally endowed with a lot of 'cow' in his wiring, and once his basic obedience skills were firmly established, he blossomed into a wonderful helper. At times just his



presence is enough to make sorting easier, simply because the cows know what he is capable of and choose to keep an eye on him rather than make escape sorties toward the gate. He has learned to moderate the amount of pressure that is required to move an animal. (I'm certain in the hands of a skilled trainer he could become quite the cow dog.) He is definitely wired to gather, and does a lot of complete circles around individual animals as we redirect them. It is said the English Shepherd uses unconventional methods to accomplish a task, and I can only say that it seems to be true. Once he understands what I'm trying to do - and he now stops to make eye contact with me for confirmation if unsure - he does it...often in an unexpected way. But done is done, and many hands/paws make the work light, so its all good. Now if only he might learn to enjoy human visitors!

And that coyote that walked through the yard? I let Tiki out of his night pen about twenty minutes later, and who do you suppose came walking down the road shortly thereafter? At which moment Tiki launched like a missile and gave chase until that coyote was well past even the neighbor's property and giving no sign of letting up. Tiki -who is never supposed to leave the property - knew this situation called for breaking the rules - and a good farm dog knows when a rule needs broken. He returned home immediately, a healthy dose of winded exuberance in his step, tongue lolling, eyes alight. Good job, Tiki. That'll do.

Galloway: The BE\$T kept \$ecret in the beef industry

Ingredients:

3 tablespoons butter
1/2 lb sliced crimini mushrooms
1/2 cup finely chopped onion
2 large cloves garlic minced
1 lb beef tenderloin or good quality beef steak in bite size strips
2 tablespoons flour
1/4 teaspoon fresh ground pepper
2 tablespoon olive oil
1/3 cup good quality red wine
1 (14 ounce) can low sodium beef broth
2 tablespoons Worcestershire Sauce
1/4 cup flour
Salt & Pepper to taste





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Come See Us At World Beef Expo Milwaukee, WI September 27-29

Bulls, Females and Semen for sale.

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Add butter to large skillet over medium high heat. When melted toss in mushrooms and cook until light golden brown; approximately 8 minutes. Add onions and continue cooking for 2-3 minutes or until onions start to soften and mushrooms turn golden brown. Reduce heat to low and add garlic; cook for 30 seconds. Remove from pan and plate.

In large Ziploc bag add flour, steak bites, salt and pepper. Shake to coat. Add olive oil to skillet over medium high heat. Add steak and cook just until browned. Remove to plate.

Add red wine to skillet and deglaze the pan; scraping up the brown bits from the bottom. <u>Pour 1/2 cup of beef broth in bowl and set aside</u>. Add REMAINING beef broth and Worcestershire Sauce. Simmer for 5 minutes; stirring a couple of times.

In small bowl whisk together beef broth and 1/4 cup flour. Whisk flour mixture into skillet with beef broth mixture. Cook until slightly thickened; approximately 2 minutes. Add mushroom mixture and beef back to pan; simmer for 5-10 minutes. Salt & pepper to taste. Serve over rice or mashed potatoes.

Planning for next year? This meaty, muscled yearling bull is for sale. Born March, 2018.
Sire YY Contrail 529, Dam Brass Ring Xultation 3X.
Select bull calves and several heifers available this fall.
Bred heifers available this fall.





The Coffee Pot is Always On! Russ and Susan Waples brgalwap@midrivers.com 406-749-0818 406-635-2114 Box 544 Terry, MT 59349



SAVING GRACE

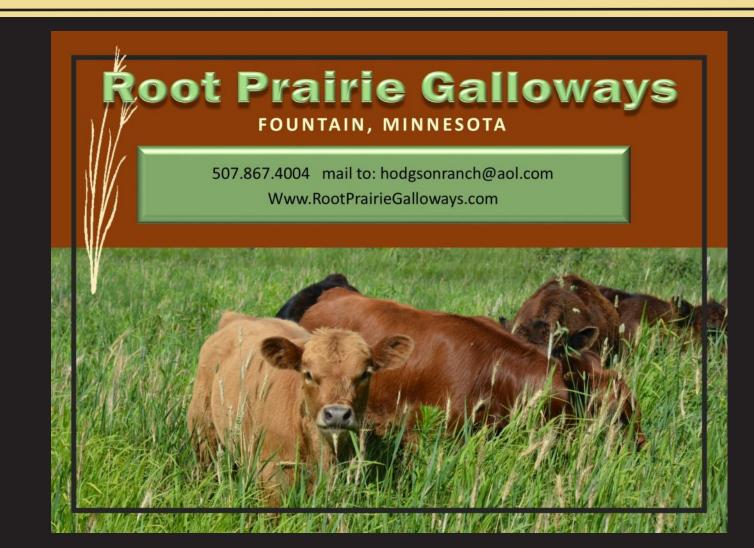
Submitted by Susan Waples ~ Brass Ring Galloways

I'm a believer in the idea that Galloway cattle are just a little smarter and more aware than most other bovines. Here is the latest little incident we've had. You may have had similar things happen.

It had been some days since we had checked on the cows....things were busy. We made a quick trip out to the pasture and found them conveniently up along the ridge. They were all spread out in the brush and trees with most lying down - not very countable - and I made a quick walk-by and all seemed peaceful. On the way home I commented to Russ that I hadn't noticed a certain heifer calf that I always liked to look at nor had I seen her mother. But I wasn't worried as I hadn't had a really good look.

Three days later we made an evening trip to check on the cows again. This time they were down against the lower fence in a place we could not drive to. I decided to walk to them as I was thinking about the calf I did not notice previously. They came toward me in a group as I got near; then they split and went right past me on either side and kept going-very purposefully. This was strange. I got back to the car and we turned around and followed them. At a certain place they all stopped.

Continues Pg 9



Galloway: The BE\$T kept secret in the beef industry.

Herd Dispersal 5

30 YEAR HOME TO PUREBRED AND COMMERCIAL WHITE GALLOWAY



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Joan Hoffman

10225 ONEIDA ROAD GRAND LEDGE, MI 48837 517-627-2310 JHFMNATGRLG@AOL.COM

Comedy Corner

Old ranch owner John farmed a small ranch in Montana. The Montana Wage and Hour Department claimed he was not paying proper wages to his workers and sent an agent out to interview him.

'I need a list of your employees and how much you pay them,' demanded the agent.

'Well,' replied old John, 'There's my ranch hand who's been with me for 3 years. I pay him \$600 a week plus free room and board. The cook has been here for 18 months, and I pay her \$500 a week plus free room and board. Then there's the half -wit who works about 18 hours every day and does about 90% of all the work around here. He makes about \$10 per week, pays his own room and board and I buy him a bottle of bourbon every Saturday night.'

'That's the guy I want to talk to, the half-wit,' says the agent.

'That would be me,' replied old rancher John.



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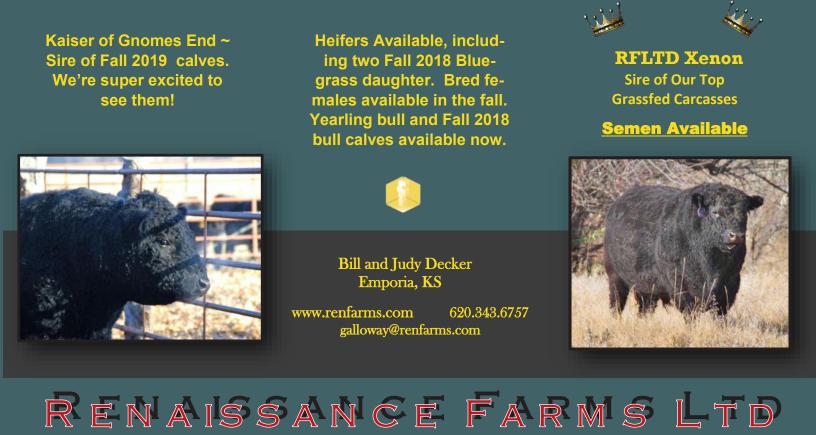
JIM GRANT ~ HAZLETON, IDAHO Galloway Since 1966

PROVEN ON GRASS, PROVEN IN THE FEEDLOT 208.825.5215 208.420.3977 (CELL) jimgrantgalloway@gmail.com (Listen, continued from pg 6)

I walked through them as they just stood there unmoving. The calf in question was not there, but her mother was and her udder looked almost soft. I was sick to think the calf was dead. Russ drove on to look in a fenced off field.

Then the mother bawled. And I heard a far away weak response! But it seemed to come from way up along the creek which is actually a deep canal crowded with brush and trees. Now it was nearly dark and I had little hope of getting to the calf. And it did not speak again. I started out anyway and right away a dark shape partly concealed behind a tree caught my eye - a down calf. It's head was caught in a hole in the base of a tree trunk. She was alive but emaciated. I called Russ to come back quickly. We picked her up and held her upright while Russ worked her head free. She wobbled and staggered but made it to her nearby mum and got started drinking.

It took time and electrolytes and the calf is fine now although her ears have a permanent droop and some wounds there are not quite all healed. But the point of all this is the way the cattle behaved. Cows, calves, yearling heifers - all together they fetched me there to find that calf. And stood there and watched it all unfold. Then, in twos and threes, they came forward, sniffed the calf and then investigated the tree thoroughly. It must have been a distressing three days for them all with the calf crying and struggling there. I am so glad we got there in time. And that we paid attention to their behavior. I think we will name her Grace.



Galloway: The BE\$T kept secret in the beef industry.







SEE YOU THERE





BLEGEN GALLOWAYS Roundup, MT 406-323-4815 on 701-212-0112 Blegengalloways.com

World Beef Expo

Submitted by Jerry Stephens

The 2019 World Beef Expo in Milwaukee Wi will be held Sept 27-29, 2019. The Galloway Show is scheduled for Saturday morning, September 28th at 8:00 am.

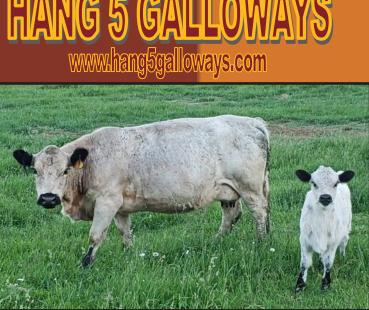
There is a block of rooms reserved at the Quality Inn Suites Milwaukee Airport, 4488 S 27th street, Milwaukee Mi, 414-282-8800. Be sure and mention you are with the American Galloway Breeders' Association. The cutoff date to secure a room from our block is August 27, 2019. Jerry Stephens is Show Superintendent. Contact him with questions regarding the SHOW 845-594-9749.

The AGBA Annual Meeting will be held on 9/27/19. Social hour and meal from 5-7. Meeting at 7 PM. The meeting will be held at the Rodeway Inn next right door to the Quality Inn. Can't attend? Submit agenda items to your director ASAP. The agenda will be published in late August.

Early Entry Deadline August 15, 2019 \$60 per head Entry Deadline September 1, 2019 \$80 per head Late Entry After September 1, 2019 \$100 per head







BlacksDue to sale of ranch, we are downsizing.
Yearling heifers \$800-\$900DunsRedsAll pairs \$1200-\$1400Whites

Sarah Bowman 778 Pass Creek Rd Parkman, WY 82838 307-752-7457 307 655-9848 hang5ranch@msn.com

News From the Junior AGBA

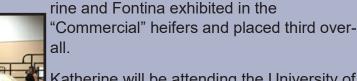
Submitted by Shawn Schumacher

Katherine Parsley is a recent High School Graduate from Sheridan High School in Sheridan, Indiana. She was the Salutatorian as well as Vice President of her class of 79 students.

Katherine has been an active 4H member for ten years. This summer she concluded her 4H career at the Hamilton County Fair that took place the third week of July. She had a great fair and received sev-

eral awards such as Reserve Grand Champion Senior Beef Showman, Reserve Champion Suffolk ewe, second place master sheep showman, Grand Champion Consumer clothing, and Reserve Grand Champion in Self Determined. Additional projects included, fine arts, shooting sports, Jr Leaders, and Gardening. In addition to her project awards, Katherine received numerous Scholarships.

Katherine exhibited a Registered White Galloway heifer, CK Fontina 28F. Kathe-



Katherine will be attending the University of Kentucky in the fall and studying Animal Science.



Congratulations Katherine on your projects, hard work, and dedication to Agriculture. Good luck as you enter your Freshman year at the University of Kentucky, Go Wildcats!







Brady Strand showed two percentage Galloway at the Kanabec County Fair (MN).

Below: A 75% Yearling Galloway heifer

Left: A 50% Lightweight Galloway Steer



Thank you to Eli Berry for sending Brady Strand's photos

Galloway: When Hybrid Vigor matters - Call Us.

Hank Blegen of Roundup, MT had a very successful showing at the Musselshell County Fair July 18-20th. Hank's projects this year were Beef Breeding and Baking.

Hank exhibited his bred heifer HB Fancy 2608. HB Fancy was born March 6, 2018 and is a ³/₄ Galloway X ¹/₄ Angus. Hank captured Grand Champion Junior Beef Showman, Grand Champion Yearling Heifer, and was third in the Over-All Female show.

Accolades don't stop at the show ring. In addition to Hank's beef awards he also brought home a Grand Champion placing with his baking project.

This was Hank's ninth year in 4H. Throughout is years in 4H, Hank has exhibited baby beef, breeding heifers, and market beef. All Hanks cattle have been Galloway or Galloway Influenced.

Hank is the son of Harley and Michelle Blegen. He will be entering his Freshman year at Roundup High School. Hank also enjoys Football and Track.

Congratulations Hank! Keep up the good work and hope to see you at the World Beef Expo in September with your bred heifer HB Fancy 2608.



Hank Blegen and "Fancy"



Hello Galloway Enthusiasts,

Thank You for taking the time to read this edition of the Galloway Properties Dispatch.



I hope to see as many of you as I can in September at the World Beef Expo in Milwaukee. We

will be holding the AGBA Annual Membership meeting on Friday September 27 at 7:00 pm. There will be a social hour and meal beforehand starting at 5:00. This will be held in the Rodeway Inn right next door to the Quality Inn and Suites Hotel.

If you have any questions or concerns please let me know my phone number is: 612-390-2249, you can call or text me.

Visit our AGBA website @ www.americangalloway.com for more information about Galloways and AGBA Members.

Take Care!

Eli Berry

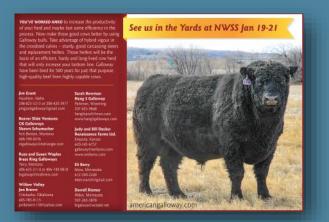
AGBA President



THE AGBA AND YOU

Have you paid your 2019 dues yet? Your support of the AGBA is extremely important. Much of the money you contribute by way of your dues goes toward promoting the breed through advertising, show venues, and promotional items available for individual breeders to distribute to your own customers and contacts.

Another idea to consider is banding together with a handful of other Galloway breeders who all share similar markets as your own cattle. Below is a screenshot from an ad placed in the January issue of Progressive Cattleman. The ad ran in three regions of the country, which was a cost effective way of using this large platform to reach cattle producers in geographic proximity to the Galloway producers who went in to sponsor the ad. This platform did generate inquiries!





2019 DIRECTORS

Harley Blegen - MT -VP	406-323-4815
Eli Berry - MN - President	612-390-2249
Judy Decker -KS	620-343-6757
Christa Grywusiewicz - WY	307-751-5665
Joan Hoffman - MI	517-627-2310
Joe Schumacher -MT	406-799-0276
Joyce Jones - PA	724-924-2938
Jerry Stephens-NY	845-594-9749
Richard Serr - WA - Sec	509-258-6776
Susan Waples - MT	406-635-2114
Tom Wilder - WA	360-581-3700

Mailing Address

Memberships dues are now handled by CLRC. Therefore....

<u>Mail Registrations, Transfers</u> <u>and Membership</u> <u>Dues to</u>:

> CLRC 2417 Holly Lane Ottawa, Ontario K1V 0M7 CANADA



1st Class postage to Canada is \$1.15





Is your tattoo letter for 2019 Did You Know... You can easily share this newsletter with your inquiry list by simply going to americangalloway.com, click on the <u>Library</u> tab, and then copy the url link for The Galloway Dispatch into an email.

Attention Annual Members:

If you are an Annual Member in good standing, your farm should be listed on the AGBA website under the Galloway Breeders tab. Go there and look! If your name and farm information are not listed, kindly send all pertinent information to **Richard Serr at raserr@aol.com**. Just the basics, look over a few of the other entries for the general idea of it. Also, if your address or email address change, contact Richard for website changes, and cc myself for changes to the Dispatch mailing list... renfarms@osprey.net

Are you receiving AGBA EMAILS???

We want all active AGBA members to be on our AGBA EMAIL List! If you are a current, paid up member and never receive any emails from the gallowaybreeders@yahoogroups.com address, please email Michelle Blegen at blegengalloways@midrivers.com to have your email added to the list.

If you are a **member** and <u>do not receive the Galloway Dis-</u> <u>patch</u> and view it online only, kindly send your information to Judy : renfarms@osprey.net and include your mailing address.

Questions about, or Suggestions for the AGBA?

Great! Please contact the Director for your region, and discuss your ideas with them. You are a vital part of this organization, and each one of you brings a unique viewpoint to the AGBA. So please, don't be shy, and don't procrastinate. Same thing goes for any questions you may be mulling over about the Association, and its mission and duties. There's no such thing as a 'dumb' question!

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