

# The Galloway Dispatch



THE OFFICIAL PUBLICATION OF THE AMERICAN GALLOWAY BREEDERS' ASSOCIATION

Winter 2007-08

## 2008 National Western Stock Show Briefs

The 2008 version of the National Western Stock Show Galloway Show took place on January 21st. Grand Champion Heifer honors went to **Nolind Ward of Russell Springs, KS** for his red heifer J-7 Pat S02. Grand Champion Bull honors went home with **Heather Roab, of Rochester, NH**, and her 3 year old bull Rousseau Farm Diesel. Reserve Grand in the female division went to K Laney, owned by LeRoy Kindler, Newell, SD. The Reserve Grand bull was HB Template 3347, owned by Michelle Blegen, Kindred, ND.

There were several new names showing this year, which is a wonderful thing. And because the Galloway show took place in a more premium time slot, attendance was up by passersby and producers interested in learning more about Galloway cattle.

This year's Galloway show at Denver had the added excitement of some crossbred classes in both market steer and heifers. By all accounts, there were some dandy crosses present, which should certainly open the eyes of producers to the real potential of the Galloway cross.

LeRoy Kindler certainly deserves a grand 'Attaboy' for his undying enthusiasm for getting the Galloway show organized at Denver these past two years, as do Deb and Dene Vance for their high-caliber "Party in the Pen", which has now seen its third year at the Denver Stock Show. (For more details about the Party in the Pen, see page 2)

And finally, "Three Cheers" to everyone who put in the long hours and expense to put Galloway cattle in this venue by presenting them for show at the 2008 National Western Stock Show!



**"Miracles are a retelling in small letters of the very same story which is written across the whole world in letters too large for some of us to see."**

**~ C.S. Lewis**

### Inside this issue:

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## Denver Happenings

### **"Party in the Pen" 2008 NWSS**

by Deb Vance

This years event was **bigger and better!** The P. A. system in the Yards invited one and all to "Meet, Greet & Eat" with the Galloway Breeders attending the NWSS Sunday. *Jacks Corner Cafe* rounded out our spread of food by serving Galloway Beef. The bar was open and we poured some of our DD Ranch label Wines.

All of our breeders were on hand and enjoyed taking time out to socialize with each other and visitors to our booth. Many business cards were exchanged with new people interested in the Galloway breed. There were questions about Brisket Disease and the resistance to it exhibited by Galloway cattle. The **Pulmonary Artery Pressure** test results were blown up to a 2 x 4 poster and posted on the pen. You should have seen the eyes of various cattlemen pop upon reading them.

Special thanks are in order to Joan Hoffman who helped sponsor the event. We will continue to work to improve the event each and every year. Ideas already being discussed for next year!

### **Brisket Disease Project Update**

By Deb Vance

November marked the start of a Brisket Disease Study on Galloway Cattle. Dr. Tim Holt was here on the DD Ranch to conduct Pulmonary Artery Pressure Testing (PAP). I was able to video tape the testing procedure and hope to have it available on our web site early 2008.

Dr. Holt was very, very pleased with the scores and the consistency of the scores. All of the cattle tested were eligible to go to any altitude necessary. The DD Ranch herd scores ranged from 31 to 42. If you are not familiar with the testing scores, cattle where I live on the front range can not go to altitude with a score higher than 50's. Dr. Holt reported that there were many non-Galloway cattle in my "neighborhood" that had scores at and approaching 100's.

While he was here, Doc was able to briefly scan many of the historical accounts of Galloway

(See Brisket Disease pg 12)



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## Carcass Fat and Retail Yield

According to researchers at the University of Missouri, 'the amount of fat on the carcass has the greatest effect on the percent retail yield.' (David Jones and William Stringer.)

Gene Rouse and Doyle Wilson write, "In carcass beef, seam fat, subcutaneous fat, and internal fat are referred to as "waste fat," while intramuscular fat is considered 'taste fat.' The relationship between waste fat and taste fat and the inability to identify amounts of intramuscular fat in live cattle have led to inefficiencies in the beef cattle industry. During normal growth of cattle in the finishing phase, a late maturing phase, when most of the fat is deposited, 10 pounds of waste fat is deposited for each pound of taste fat." ( <http://www.ag.iastate.edu/farms/2001reports/rhodes/ManagingFat.pdf>)

While Galloway can certainly earn the top USDA grade, they may well be delivering a top notch eating experience with less overall waste fat (particularly backfat) because of the distribution pattern and point-like deposits of intramuscular fat discussed in the article beginning on page 4 of this issue.

In this era of grid pricing and over the top grain prices, producers need genetics that can consistently deliver top quality beef and do it with less waste and greater efficiency.

**Galloway**

## Forms, Forms, Forms,

<http://www.bovigen.com> Download the forms you need for DNA profiling. Also available on the AGBA website. Contact Bovigen Customer Service at 1-877-233-3362 if you have questions. Plan on about 4 weeks for DNA fingerprinting results of bulls. Other tests turn around in about 1 week.

<http://www.americangalloway.com> Download the forms you need to become a member or renew your membership.

<http://www.clrc.ca/index.shtml> Visit the CLRC website for .pdf forms and to do pedigree searches online



## Another Winter Feeding Report at Renaissance Farms

Last winter we reported on the stark conditions in which we wintered part of our herd, including calves. This winter I have noticed another peculiar thing at this same pasture. There are 19 adults (2 1/2 to 6 years) and 12 calves (4 to 6 months) running there. This pasture is 85 acres, but about 40 acres is brush, including an abundance of buckbrush (*Symphoricarpos orbiculatus*), which is pretty much a scourge on range-lands in this part of the country. However, this winter the herd seems to

(Continued pg 6)



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## Marbling: Is There More To It Than Meets the Eye?

Marbling: It's certainly a familiar term to anyone even remotely affiliated with the beef industry. AI sires with top carcass EPD's, including marbling potential, sell for \$100,000 to \$200,000. The country's current top AI sire sells 100,000 units at \$20 each annually. Yep...that's a cool \$2,000,000 per year.... gross income, of course.

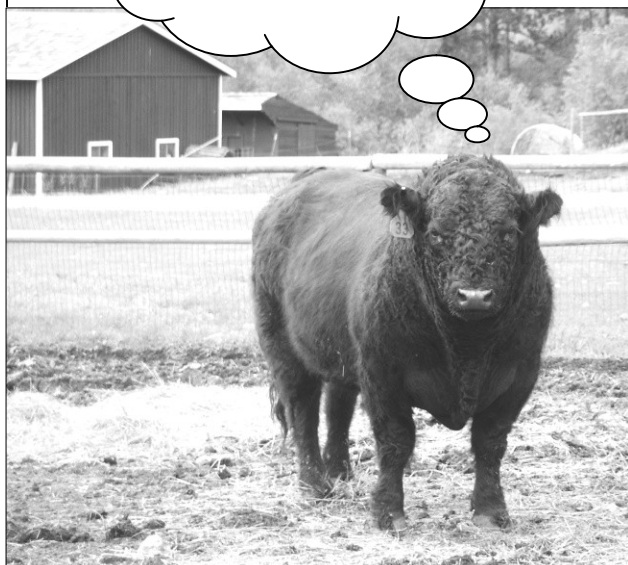
But is there more to the marbling story? Absolutely!

First, there is a distinction between marbling and intramuscular fat. Marbling is a scoring system employed by the USDA as part of their grading system. The grader visually assesses the apparent fat in the ribeye muscle and quantifies it on a predetermined scoring system. So marbling is an evaluation of the *visible* fat dispersed amongst the bundles of muscle fibers.

(continued pg 8)

# Hang 5 Galloways

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### REMINDER!!

2007-2008 Dues were  
DUE June 30th!!

\$80 Full Member

\$20 Associate

\$5 Junior

Is this your **last issue** of *The Dispatch*? If your AGBA membership has lapsed, so will your subscription! Not sure if you are paid up? Visit the AGBA website Breeders' Directory. Only current members are listed. Paid up but not listed? Contact your regional Director.

AGBA 2007  
Calendar

Happy Calving!!

## President's Box

### Greetings Galloway Breeder's

As I write this I am looking outside at a beautiful bright sunny morning in North Dakota, it is -15 degrees with a slight wind. Some might say this is cold, but we had -40 wind chills last Friday when my daughter, Hope, and I left for Denver. So, for those of you that know the "Rodeo Song", we live it!

I would like to thank Leroy Kindler for putting together the 2008 Galloway show in conjunction with the National Western Stock Show. It went well, and the numbers were up. I can't say I completely agree with the judge, but then I don't think I ever have.

I would also like to thank Deb and Dean Vance for everything they have done and are doing to promote our breed of cattle. The "Party in the Pen", put on by DD Ranch Galloways gave us the opportunity to talk to other cattle people and "exhibit" our cattle. The Vances had the PAP (high altitude) scores listed for the cattle they have tested. This information opened a lot of eyes.

I would like to encourage all breeders to bring "your" cattle to this show. The "Yards" are buzzing with people from all aspects of the cattle industry. The actual show is only a small percentage of the exposure our Galloways get.

With the ever rising commodity prices in the US, we need to push the efficiency of our Galloways. Just saying they are efficient is not enough. We need numbers to back it up. The new Bovigen DNA test is an excellent tool and we should use it. Every time somebody goes on their site and sorts cattle by the efficiency numbers, they will see Galloways at the top.

Our 2008 calf crop has started, and they look great. I wish everyone well in the upcoming year.

Promoting Galloways,

Harley  
President

American Galloway Breeders' Association

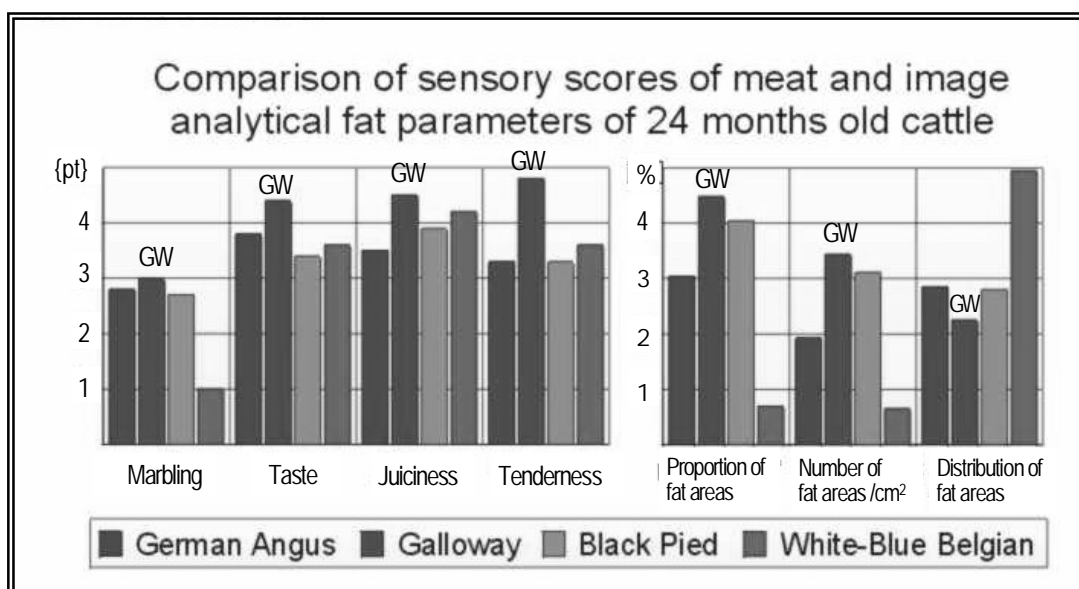


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## Does Fat Distribution Really Impact Eating Quality?

The correlation between visible marbling and beef palatability exists, but is weak. A far better predictor is actual intramuscular fat, and its distribution pattern. This can be evaluated through computer imaging analysis. See the chart below for an example of the connection between fat distribution and actual palatability ratings of beef samples from different breeds in the study. For a discussion on the parameters listed in the chart on the right hand side of the graphic, revisit the article beginning on page 4 of this issue of *The Galloway Dispatch*. (Note: The **most desirable** values are: Higher Proportions of Fat Areas, higher Numbers of Fat Areas per cm<sup>2</sup>, and lower values for Distribution of Fat Areas. As the latter value decreases, distribution of the fat areas becomes more regular.)



The graph was originally in color. The bars read in the order of the legend shown. I.e., German Angus is first bar of each grouping, Galloway is second bar, etc.,. For clarity I have added **GW** above each bar for Galloway results. Graph appears at <http://www.jochen-wegner.de/Marbling%20and%20image%20analysis%20ASAS%2097.htm>

I have put a link to this article on our personal website: [www.renfarms.com](http://www.renfarms.com), and presumably it will be made available at some point on the AGBA website.

(winter feeding continued) have developed a taste for the berries produced by buckbrush in the fall. I was quite surprised one day after Christmas to discover a half dozen animals greedily browsing off the outermost branches with the berries. As the days progressed, I figured out that the entire bunch was dining on buckbrush, including even the smallest calves. It was suggested we do a forage analysis on the buckbrush, which we did. The results were somewhat surprising: **TDN 54%, CP 6.7%, NEg .26, NEm .58, ADF 37%, NDF 51%, DE1.09, ME .89 RFV 108**. This is at least as good as midbloom native prairie hay. We'd prefer the buckbrush weren't present, but we'll accept the consolation prize of having cattle that will use it for a mid-winter snack.





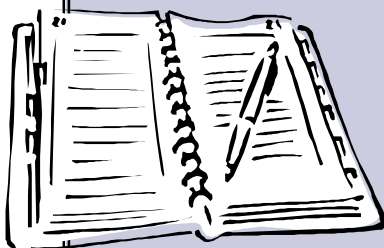
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Announcing...

## The New AGBA Breeders' Directory

Major kudos to Michelle Blegen for tackling the job of organizing and completing a current Breeders Directory! Many of you have been eager to once again have a printed directory available for personal use as well as for distribution. The directory can be easily emailed to you in pdf format for you to print off. If you do not have internet access, please contact Michelle at (701) 645-9073



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**(Marbling Continued from pg. 4)**

Intramuscular fat likewise evaluates the quantity of fat dispersed among muscle fiber bundles, but does so based on an objective *chemical evaluation*. By using chemical analysis, the subjectivity of the human eye is eliminated. The correlation between the visual evaluation and the chemical evaluation ranges from .70 to .90. This means that these two variables, intramuscular fat and marbling score, are definitely linked. If one shows an increase, so does the other, though not on a point for point level.

Given that intramuscular fat is a recognized contributor to meat quality, it is important to know that fat cells are distributed within the muscle tissue in groupings ranging from 1 to 1000 fat cells. Visible fat, the criterion used by graders, measures accumulations of *more than 100 fat cells*. Therefore, microscopic fat deposits (i.e. accumulations of less than 100 cells)

(continued pg 9)

**So, what becomes of the carcass whose fat is distributed more discretely, in accumulations that are smaller what the human eye can detect?**



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#### (Marbling, continued)

are not counted in the visually - based grading system. So then, what becomes of the beef carcass whose fat is distributed more discretely, in accumulations that are below what the human eye can detect?

As technology has marched forward, a new means of evaluating intramuscular fat has evolved, called Computer Image Analysis (CIA). In CIA, video imaging and computer technology combine to digitize and analyze images of ultra-thin sliced beef loin muscle. The analysis unveils the hidden landscape of the specific shape and distribution of all intramuscular fat deposits, including those below that 100 fat cell threshold limitation of the human eye.

In 1990 Dr. T. Hoshino used CIA of intramuscular fat and described two distinct types of fat deposits: Punctiform (point-like) deposits located within the bundles of muscle fibers (the most desirable form), and reticular (net-like streak) deposits located between the bundles (less desirable).

#### **Parameters Utilized in CIA Analyses of Fat Distribution of Different Cattle Breeds**

1. **Proportion of areas of fat:** Ratio between total areas of fat and area of the muscle
2. **The number of areas of fat/cm<sup>2</sup>:** The more areas of fat the better.
3. **Distribution of areas of fat:** The smaller the value for distribution of the fat, the more regularly the fat is distributed.
4. **Size of areas of fat:** The smaller the size of these areas, the better.
5. **Proportion of 3 largest areas of fat:** As this value increases, so does the appearance of large fat cords within the meat.
6. **Proportion of long areas of fat:** As this value decreases, the incidence of punctiform fat deposits rises.

In 1996 researchers in Germany used CIA to evaluate intramuscular fat deposits in beef samples representing different breeds of cattle. The research used 12- month old bulls of the following breeds in their research: **Belgian Blue, German Angus, Friesian, and Galloway**. Using the longissimus dorsi muscle in one study, and the semitendinosus muscle in another, Dr. Jochen Wegner used CIA to determine the values for a number of parameters, several of which are presented as ratio's to reflect and compare the *distribution* of intramuscular fat in the various beef breeds sampled. The Galloway had the "largest (*most desirable*) value for number of areas of

(continued pg 11)



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## Is This Goodbye?

You may be receiving this issue as a courtesy if your membership has lapsed. Why not renew today?

AGBA fiscal year runs July 1 thru June 30.  
Next issue will be mailed to members only!

## Rugged Cattle

Because Galloway are not used in meat studies in the U.S., it has been an interesting experience to read the research papers from Europe that do utilize Galloway in their research. They seem to be included to represent an 'environmentally resistant', or 'hardy' beef breed.

But you already knew that...

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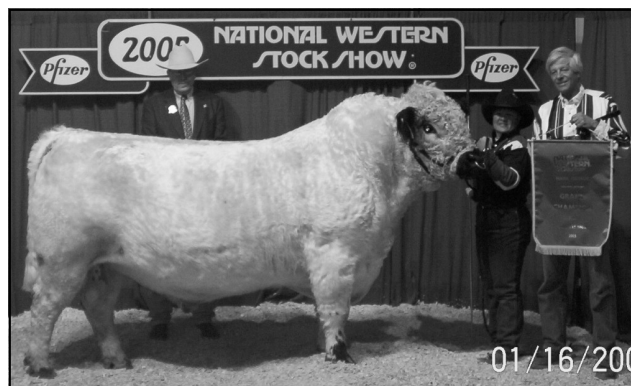
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(marbling, continued from pg. 9))

fat per cm<sup>2</sup>, and the smallest (*most desirable*) values for: the size of the areas of fat, the proportion (as a %) of the three largest areas of fat, the proportion of long areas of fat and for the distribution of areas of fat. **The results indicate a finer and more regular deposition of fat for the Galloway.**" (Emphasis added).

Marbling traits measured by CIA reveal a more accurate evaluation of fat content and distribution than subjectively (human) graded marbling in beef. It is now well known and accepted that it is not just the overall *quantity* of intramuscular fat that improves meat quality, but **more importantly** the **type** (with punctiform being superior to reticular) and the **distribution** of the fat within the muscle tissue. This distribution pattern of intramuscular fat is important because as distribution increases within the muscle, connective tissue is broken up to a greater degree.

Earlier we asked what becomes of the carcass whose marbling is distributed in smaller, more discrete packages. **The answer may indeed be that a superior cut of beef is passing undetected right under the USDA meat grader's nose**, because marbling is overestimated if larger fat streaks appear, but is underestimated if only a few very small marbling flecks are visible to the naked eye. Even the "accuracy of the chemical extraction methods is limited because the extracted fat also contains phospholipids of membranes and lipids in muscle fibers. *No such limitations exist with the objective measurement of stained muscle slices.* Even a small, single marbling fleck, consisting of a few adipocytes (fat cells), provides a result different from zero." Remember: it isn't overall intramuscular fat content, but its form and distribution that most impacts the eating experience.

(continued pg 15)

**Tab. 3:** Structure of intramuscular fat in *M. semitendinosus*

Age range: 12 months		Belgian Blue	German Angus	Galloway	Friesian
n		9	9	10	9
Fat content (chem.) [%]	Mean	0.39 <sup>a</sup>	0.93 <sup>b</sup>	1.11 <sup>bc</sup>	1.41 <sup>c</sup>
	STD	0.12	0.24	0.37	0.54
Proportion of areas of fat [%]	Mean	0.74 <sup>a</sup>	2.38 <sup>b</sup>	2.22 <sup>b</sup>	2.60 <sup>b</sup>
	STD	0.30	0.91	1.07	1.16
Number of areas of fat / cm <sup>2</sup>	Mean	0.4 <sup>a</sup>	1.2 <sup>b</sup>	2.6 <sup>c</sup>	1.7 <sup>b</sup>
	STD	0.1	0.3	0.9	0.7
Size of areas of fat [mm <sup>2</sup> ]	Mean	2.05 <sup>a</sup>	1.96 <sup>ac</sup>	0.85 <sup>b</sup>	1.53 <sup>c</sup>
	STD	0.68	0.77	0.22	0.31
Proportion of the 3 largest areas of fat [%]	Mean	39.8 <sup>a</sup>	47.8 <sup>a</sup>	26.7 <sup>b</sup>	40.8 <sup>a</sup>
	STD	6.9	12.5	8.5	10.1
Proportion of long areas of fat [%]	Mean	56.9 <sup>a</sup>	76.2 <sup>b</sup>	53.6 <sup>a</sup>	75.9 <sup>b</sup>
	STD	14.1	6.2	13.0	6.6
Distribution of areas of fat [%]	Mean	27.2 <sup>a</sup>	20.3 <sup>b</sup>	16.9 <sup>b</sup>	19.8 <sup>b</sup>
	STD	4.8	5.5	5.7	5.3

Values with dissimilar exponents are significantly different (  $p < 0.05$  )



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☒ Yes! I want to receive each quarterly issue of *The Galloway Dispatch*

## American Galloway Breeders Association

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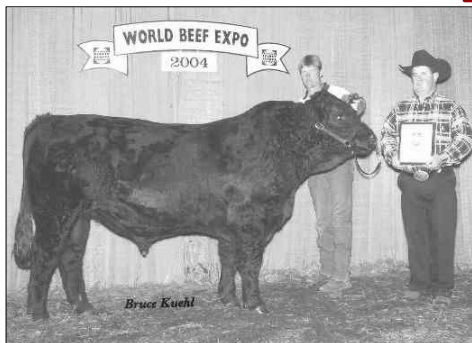
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(Brisket Disease, con't)

Cattle being very resistant to brisket disease and their overall hardiness. Dr. Holt commented that "these preliminary findings are very exciting." We discussed the positive impact on Registered Galloway sales that would occur when the historical accounts of resistance Brisket Disease could finally be proven scientifically.

He left our ranch with a list of Galloway Breeders that live at altitude and he plans to contact "YOU" and schedule appointments for further testing. Also I learned while at the NWSS that Jolinda & Jeremy Wilson's cattle were PAP tested just before the show. I look forward to hearing about their results.

Promoting Galloways in Denver,

Deb Vance





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**This March 22nd Raider son has the "Meat Wagon" look.**





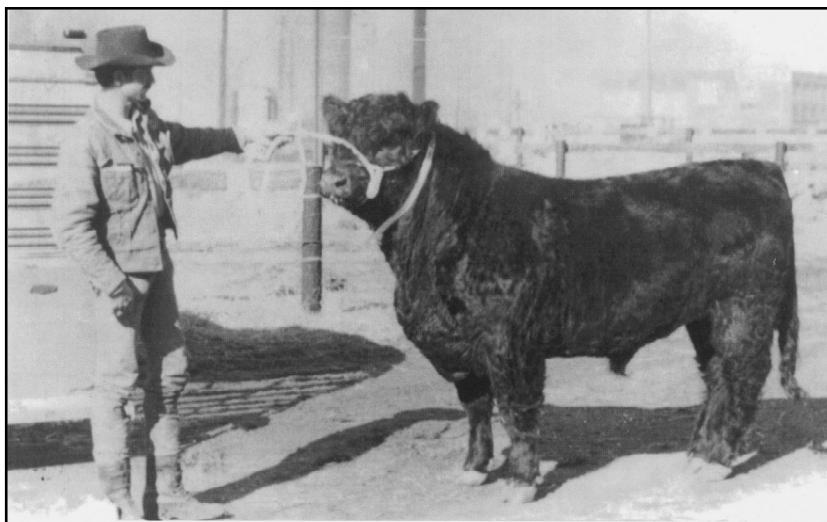
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Sultan of Trapper

Sultan of Trapper, sire of the 1979 Denver carcass contest winners, was sired by Chief Joseph of Pacific II. We now have a two year old herd sire by Chief Joseph of Pacific! Independence of Trapper (cousin to Sultan of Trapper) resembles Sultan more than any bull raised by Trapper Galloway Ranch in the past 30 years. Semen from Independence of Trapper is available at all times for \$20 per straw.

Ultrasound pregnancy testing tells us that we will have three ET bull calves - all full brothers - and almost full brothers to Finance Plus. This herd sire in two different years won Grand Champion of Overall Breeds in Europe's top beef show, the Austria Beef Cattle Show in Stodl Paura, Upper Austria. We would like these three bull calves to sell as a package to a large commercial breeder to produce superior carcass cattle.

Videos of ET Calves Coming This Summer!

## Gl enfiddich Finance Plus





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(marbling, continued from pg 11)

Among the four breeds evaluated in this study, the authors report that the Galloway had finer fat deposits (punctiform), a more regular distribution of intramuscular fat, and significantly fewer of the less desirable long areas of fat.

Could it be that this study has yielded some clues, at least on a partial basis, about factors responsible for the superior eating quality of Galloway beef? Given that this study shows that Galloway cattle do produce the type and distribution of marbling most associated with high quality beef, it really is food for thought!

For another illustration of this discussion, see the graph on **page 6** of this issue.

Quotes are from the following research paper:

**J. Anim. Sci. 2006. 84: 1067-1075**

**Growth and breed-related changes of marbling characteristics in cattle** E. Albrecht, F. Teuscher, K. Ender and J. Wegner<sup>2</sup> Research Institute for the Biology of Farm Animals, D-18196 Dummerstorf, Germany

**Fleischwirtschaft 76 (11), 1145-1148 (1996)**

Table 2. Results of fat content and distribution in muscle samples taken from the M. longissimus dorsi muscle (mld). The researchers noted a coarser, less even distribution in the mst as compared to the mld muscle.

(note that the data in these tables is from 12 month old animals only. <http://jas.fass.org/cgi/reprint/84/5/1067?ck=nck> is the location of that study. See also <http://www.jochen-wegner.de/Marbling%20and%20image%20analysis%20ASAS%2097.htm>

**Tab. 2:** Structure of intramuscular fat in M. longissimus dorsi

Age range 12 months		Belgian Blue	German Angus	Galloway	Friesian
n		9	9	10	9
Marbling (point)	Mean	1.0 <sup>a</sup>	1.6 <sup>bc</sup>	1.5 <sup>b</sup>	1.9 <sup>c</sup>
	STD	0.0	0.5	0.5	0.3
Fat content (chem.) [%]	Mean	0.27 <sup>a</sup>	1.34 <sup>b</sup>	1.26 <sup>b</sup>	2.18
	STD	0.11	0.56	0.38	0.80
Proportion of areas of fat [%]	Mean	0.58 <sup>a</sup>	3.22 <sup>b</sup>	3.51	3.92 <sup>b</sup>
	STD 0.24	0.69	1.46	1.02	
Number of areas of fat / cm <sup>2</sup>	Mean	0.5 <sup>a</sup>	2.5 <sup>b</sup>	4.5 <sup>c</sup>	4.0 <sup>c</sup>
	STD	0.2	0.7	1.8	0.9
Size of areas of fat [mm <sup>2</sup> ]	Mean	1.12 <sup>a</sup>	1.32 <sup>ab</sup>	0.82 <sup>c</sup>	0.99 <sup>ac</sup>
	STD	0.26	0.23	0.29	0.22
Proportion of the 3 largest areas of fat [%]	Mean	28.7 <sup>a</sup>	36.7 <sup>ab</sup>	20.6 <sup>ac</sup>	29.2 <sup>ab</sup>
	STD	6.4	8.0	13.0	6.6
Proportion of long areas of fat [%]	Mean	50.5 <sup>a</sup>	68.3 <sup>b</sup>	57.2 <sup>a</sup>	66.6 <sup>b</sup>
	STD	12.1	1.9	11.4	5.4
Distribution of areas of fat [%]	Mean	11.5 <sup>a</sup>	10.5 <sup>ac</sup>	6.2 <sup>b</sup>	8.7 <sup>bc</sup>
	STD	3.3	3.2	2.9	0.9

Values with dissimilar exponents are significantly different ( < 0.05)



Galloway: When it has to be the best beef.

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