

Lee County Cattle Talk

LEE COUNTY MARCH 2019

Introduction

Lee County Cattle Talk will be a monthly newsletter dealing with current beef producer topics, primarily focusing on the cow/calf producer.

As a fellow cattleman, I believe that there is reason for optimism in the beef cattle business. Change is ahead, but cattlemen, who study those changes, adapt with the needs of the market and focus on low cost production will be presented with opportunities for profit.

Topic of the month: Preparing Spring Pastures

Soil Fertility

It is very important to apply fertilizer and lime according to your most recent soil test to guarantee optimum pH and soil fertility according to your targeted forage species.



Making sure you have the proper soil fertility offers your desirable plants an advantage over undesirable species. These undesirable species will decrease your pasture's value by reducing your carrying capacity and lowering the quality of available forages. Keeping the proper pH increases the availability of other nutrients to forages by releasing them from the soil. The proper pH also increases the activity of beneficial soil bacteria.

Applications of the correct fertilizer to spring forages can help increase yield, improve carrying capacity, increase plant nutrient reserves, help to build a denser root system and improve forage quality. Just by applying the correct fertilizer you will be giving your desirable plants the added benefits they need to out compete undesirable weeds. This will result in a greater forage yield.



Lee County Cattlemen's Association Meeting

March 21st ~ 6:30pm Lee County Extension Office

BQA Certification – March 22nd 6:00pm
Pontotoc Extension Office

Lee County Cattlemen's Field
Day –TBA ~ Plantersville

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Pastures Dragging

The pastures where cattle were fed heaviest during the winter should be dragged first, where the greatest accumulation of manure occurred.



Dragging pastures that you have wintered livestock on allows the manure to be better distributed and prevents forage from being smothered by the manure piles.

Grazing Management

Early spring is the best time to plan how you will be improving your grazing system for the upcoming year. It is very important to walk fence lines and repair where needed. Doing this can prevent a lot of headaches later in the year. Simple things like splitting a large pasture in half can improve grazing efficiency and eliminate selective grazing. During this time you can improve your watering systems to allow for easier watering of your cattle. These are just a few examples of what may be on your to do list in the upcoming weeks.



Now is the time to be preparing for those warm early spring days of grazing.



Pasture to Plate: Flank Steak

Original recipe makes 6 servings

Ingredients

- ½ cup vegetable oil
- ½ cup soy sauce
- ¼ cup red wine vinegar
- 2 tablespoons fresh lemon juice
- 1 ½ tablespoons Worcestershire sauce
- 1 tablespoon Dijon mustard
- 2 cloves garlic, minced
- ½ teaspoon ground black pepper
- 1½ pounds flank steak
- In a medium bowl, mix the oil, soy sauce, vinegar, lemon juice, Worcestershire sauce, mustard, garlic and ground black pepper. Place meat in shallow glass dish. Pour marinade over the steak, turning meat to coat thoroughly. Cover and refrigerate for 6 hours.
- Preheat grill for medium-high heat.
- Oil the grill grate. Place steaks on the grill and discard the marinade. Grill meat for 5 minutes per side or to desired doneness.