## **Corn byproduct looks good**

Beef and dairy cattle are happy with the byproduct left over after corn syrup is squeezed from corn to make sugar for Coke, Pepsi and other colas.

This corn gluten, as it is called, is high in fiber and runs about 20 percent protein.

looks for all the world like highquality alfalfa.

"In our experiments, corn gluten was just as good as corn grain at keeping cows in a positive protein balance - giving them more energy than they were using,'

From a cow's point of view, it Connie Cordes said in a report to the American Society of Animal Science

And there was a bonus.

'The wet or dry corn gluten didn't decrease pH in the cow's rumen like corn grain does." said Cordes, University of Missouri-Columbia animal scientist.

Decreasing pH means the rumen becomes too acid, slowing digestion of hay.

Feeding corn gluten means cattle eat and digest more hay, so they gain better.

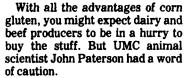
In her research trials, Cordes divided lightweight (500 pounds)

replacement heifers into three groups. One group got a corn and urea supplement; another, dry corn gluten; and the other a 50-50 mix of corn gluten and corn-urea supplement.

The groups fed the corn gluten alone or in combination with cornurea gained 1.1 pound a day compared to only .8 pound per day for those that received the cornurea supplement.

"It appears that these calves fed corn gluten increased their hay fiber utilization because pH wasn't decreased in the rumen," Cordes said.

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"If you use a byproduct like corn gluten, buy it on the basis of its energy value compared to corn grain and its protein value compared to soybean meal.

"Right now, the pricing is too close, because 80-90 percent of our corn gluten is shipped overseas.

"I'd advise producers to watch the markets and to buy corn gluten when prices turn in their favor," Patterson said.

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## Eastern presents award

The Eastern Milk Producers Annual Meeting was held recently at the Franklin County Vo-Tech School, Chambersburg. Mr. D. Eugene Gayman (left), President of the Cumberland-Valley Local Eastern Milk Producers, presented Paul Dyarman III, son of Mr. and Jurs. Paul Dyarman II, Shippensburg, with a trophy for being the 1985 Cumberland County Outstanding First Year 4-H member.

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Young bulls will provide about 5% more meat than steers do for the same price. Research showed that young bulls gain weight faster and more efficiently than steers. The meat has the same cooking quality as meat from steers, but less fat. The main drawback to consumer acceptance is that steer meat has more marbling than bull. meat, which researchers say is not the most important part of meat quality anyway. Scientists are looking for ways, including genetic improvement, to produce leaner meat at less cost with the flavor, juices, and other qualities necessary for consumer acceptance.

