

Grants Awarded To Aid Farmers With Disabilities

WASHINGTON, D.C. — More than \$3.5 million in grants to 24 states for staffing and operating AgrAbility projects were announced by Agriculture Secretary Ann M. Veneman.

AgrAbility educates and assists farmers with disabilities through extension programs in collaboration with disability service providers.

Since initial funding in 1991, USDA's Cooperative State Research, Education and Extension Service (CSREES) has awarded grants to more than 30 states, resulting in on-farm assistance to more than 10,000 farmers while educating thousands of professionals on how to accommodate disabilities in agriculture.

Eligible grant applicants include land grant universities with

nonprofit disability organization partners. The typical award provides \$150,000 per year for up to four years.

Beef Rep Sought

WASHINGTON (Washington Co.) — The Washington County Cattlemen's Association is accepting applications for the 2003-2004 beef representative.

Any youth member of the Washington County Cattlemen's Association between the ages of 16-20 may apply. Serving as the beef representative provides an excellent opportunity for any boy or girl interested in promoting the beef industry.

Applications are available and must be submitted by July 1. For questions, please contact June Leech at (724) 345-3707.

Dairy Beef Quality Assurance Program Announces First Meeting

LOYSVILLE (Perry Co.) — The Pennsylvania Beef Council will conduct a Dairy Beef Quality Assurance (DBQA) training session on July 15, in Perry County.

The session will be held at Duane Hertzler's Farm in Loyssville. It will begin at 10 a.m. with a classroom session followed by the chute side session. Lunch will be served.

The classroom training is the first part of a two-part program that enables producers and others to become DBQA certified. The second part or chute-side session will be held immediately after lunch. Upon completion of the two-session course, a producer will become DBQA certified and is eligible for QA ear tags, a farm sign, and the program reference manual.

More than 800 Pennsylvania producers are certified.

With training and evaluation, extension and industry professionals assist producers in taking the necessary steps to insure safety and quality of beef. Fort Dodge animal health specialists will also be on hand to assist with the program and answer questions.

For questions, contact Scott Wright at the Pennsylvania Beef Council, (717) 939-7000, or Dave Swartz at the Perry County Extension Office, (717-582-5150).

Forums Lay Foundation For Cattle Conference

DENVER, Colo. — A series of spirited, issues-oriented forums will highlight this year's Cattle Industry Summer Conference in Dallas, Texas, July 22-26.

More than 1,000 people are expected to attend the conference, which features the summer meetings of the National Cattlemen's Beef Association (NCBA), Cattlemen's Beef Promotion & Research Board (CBB) and American National CattleWomen, Inc. (ANCW).

The nine forum sessions will address such topics as country-of-origin labeling, international trade, beef safety, consumer friendly beef, markets/prices and farm programs. Preceding the sessions, scheduled for Thursday, July 24, Cattle-Fax representatives will offer a market outlook.

In addition to these sessions, the CBB, NCBA and ANCW will hold meetings for their respective members, directors and officers during the week to review current programs of the organizations and discuss plans for fiscal year 2004, which begins Oct. 1. All committee, subcommittee meetings are slated for Friday, July 25.

CBB members and NCBA directors will

hold their separate board meetings on Saturday, July 26.

In addition to the business and educational sessions, conference participants will have an opportunity to get re-acquainted with fellow beef producers from across the country in a variety of social settings.

For more information about the 2003 Cattle Industry Summer Conference, contact the NCBA Conventions and Meetings Department at 303/694-0305.

Web Site Offering Consumers A Chance To Buy Veal Re-Launched

DENVER, Colo. — A Website for veal has been redesigned to make it more user-friendly and easier for consumers to quickly and conveniently purchase veal on-line.

Consumers can now go to www.vealstore.com and find a variety of veal cuts to fit every meal occasion.

The site was created with checkoff dollars and was developed for the Cattlemen's Beef Board by the National Cattlemen's Beef Association. Guidance and direction for the project was provided by the industry's Joint Veal Committee.

"We're excited about the re-launch of vealstore.com, which should certainly help improve the ability of consumers across the country to purchase high quality veal items," according to Betty McCullough, chair of the Joint Veal Committee.

McCullough, an Ohio veal producer, pointed out that not all retail stores in the country have the highest selection of veal, and there are potential veal customers that will benefit from this service.

She also praised the new easy navigation for the Website, which will make it easier for consumers to use.

Veal producers around the country are getting behind the revamped Website, McCullough says. For instance, Wisconsin veal producers had signs made for cattle feed and delivery trucks that promote vealstore.com.



This website makes it easy for consumers to purchase veal on-line.

"Veal producers have always stood behind the end product, and this is just another way to increase visibility of the delicious veal cuts available to the final consumer," said Tom Klingbeil, a Wisconsin veal grower and president of the Wisconsin Veal Growers Association. "Consumers will find the site valuable, as well."

For instance, partners in the site can provide consumers added value through special offers. Now on vealstore.com is an offer from Lobel's of New York City, a major veal retailer, for a \$50 credit on future veal purchases through the www.lobels.com Web site.

Additional offers will be avail-

able in the future, McCullough says.

McCullough also points out that vealstore.com also highlights top chefs and their dishes.

"With our national veal public relations program launched this spring, it's a perfect time to be promoting this site," she says. "We will be able to capitalize on the top chefs and veal dishes featured in both efforts, and maximize interest in veal."

The www.vealstore.com Website is also connected to www.veal.org, which provides nutrition information and other facts about veal.

That site features the "Veal. Eat Smart. Eat Well." theme.

Committee Recommends Beef Checkoff Budget

LOUISVILLE, Ky — The Beef Promotion Operating Committee recently recommended a \$50.5 million beef checkoff budget for fiscal year 2004, including \$700,000 in unallocated funds that will be earmarked based on any proposals that might be submitted between now and the committee's meeting in September.

The budget recommendation reflects an increase of about 4.3 percent from the \$48.4 million budget for fiscal 2003 — not because checkoff revenue increased but for a combination of other reasons, such as, revenue is expected to exceed the original projection for the current fiscal year; the cost of some projects this year were completed for less than was approved for expenditure; and the Beef Board will not spend all of its ad-

ministrative budget in fiscal 2003.

The breakdown of the budget recommendation, which must be approved by the full Beef Board and USDA before any funds are expended, includes the following budget elements: promotion (\$26.5 million); research (\$6.1 million); consumer information (\$5.8 million); industry information (\$1.5 million); foreign marketing (\$5.2 million); producer communications (\$1.9 million); unallocated program funding (\$700,000); evaluation (\$210,000); program development (\$110,000); USDA oversight (\$230,000); and administration (\$2.25 million). The 2004 fiscal year begins Oct. 1, 2003.

"We think that this budget will give us the best possible re-

turn on our checkoff dollar," said Beef Board Chairman Andy Tucker, a cow-calf producer from Florida and chairman of the Operating Committee.

"It will allow us to continue concentrating on building demand for beef and, thus, improving producers' opportunities for profit by focusing on a combination of promotion, research and information efforts that keep beef top-of-mind for consumers. At the same time, it leaves the door open for some creative new ideas that may enhance those efforts."

In the coming stages of the fiscal 2004 budgeting process, the Beef Board will be asked to approve a budget at its meeting in Dallas in late July.

TeamAg Incorporated

CONSIDERING EXPANDING YOUR FARM OPERATION?



TeamAg's Engineers and Nutrient Management Planners will give you the professional support you need for your expansion, regarding CAFO, Nutrient Management and local permits. Call us today for an estimate.

TeamAg, Inc.
901 Dawn Avenue, Ephrata, PA 17522
717-721-6795

* Site Surveys * Grant Writing
* Site Engineering and Manure Systems Design
* Nutrient Management Planning
* Precision Agriculture

* CAFO (Concentrated Animal Feeding Operation) Permits
* Natural Resources Management
* Crop Management/Scouting/Soil Testing

www.TeamAgInc.com
Email: TeamAg@TeamAgInc.com

CORN SUPPLY GETTING LOW?

TRY ROASTED CORN AND DISCOVER THE DIFFERENCE!



- ~ Higher Digestibility - 10% more available energy.
- ~ Purer Feed - Removes molds and reduces toxins.
- ~ Drier Total Ration - Better Rumen Health.
- ~ Greater Profits - Advances milk production, according to a recent trial at New Bolton Center, with at least a 2-1 return on investment.
- ~ Ask us about the availability of roasted corn.

SCHNUPP'S GRAIN ROASTING, INC.

416 Union Rd., Lebanon, PA 17046
(717) 865-6611 800-452-4004

David N. Groff
262 Pawling Rd., Lewisburg, PA 17837 (570) 568-1420