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Vol 22, Issue 10

October 2026

Family Business

Brown Feed Store remains a mainstay in rural Texas town

By COLLEEN SCHREIBER
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of Livestock Weekly

LAMPASAS — By eight each morning, Burke Brown is behind the counter at Brown Feed Store, greeting customers by name and, more often than not, asking about their families.

At 91, Brown still works six days a week, frequently without stopping for lunch. At the store's old cash register, salvaged from a filling station, he rings up sacks of feed, fencing supplies and whatever else his customers need. Some have traded with the Browns all their lives. Today, he serves their children and grandchildren.

It is the people who keep him coming back.

"I enjoy being with people," he says. "I get asked a lot of questions, and I probably give a

lot of dumb answers."

Brown has spent most of his life in the family business. His father, Fulton Brown, entered the grocery and feed business as a partner in 1942. By 1950, the partners had divided the operation, and Fulton took the feed business.

After returning from the Army in 1960, Burke bought a half interest in the feedstore for \$4,000.

"We lived on \$200 a month until we got out of debt," he says.

What began as a modest operation has grown into a multimillion-dollar business that supports three families. Brown's sons, Rick and Mark, now work alongside him. Yet the principles behind the 84-year-old family business remain largely unchanged: Know your customers, deal honestly and never be afraid of hard work.

"We didn't have a whole lot," Brown says of his childhood, "but we had family."

Brown was born at home in Lampasas about a week before



A PEOPLE PERSON to his core, Burke Brown has spent the last 66 of his 91 years serving the people of Lampasas. He followed his dad into

the feed business in 1960, and his sons, Mark (left) and Rick have done the same. (Photo courtesy of Livestock Weekly)

the local hospital opened. He was the second of six children, though one younger sister died at birth. Except for a year in Wyoming and two years in the Army, he has lived in Lampasas County all his life.

Back then, Brown says, a family could make a living on a quarter section. People lived on what they made, with little room,

or need, for extras.

"When a person gets discouraged about not having something, they need to sit down and make a list of everything they do have," he says. "We think we need a lot, but we really don't need much."

Brown graduated from Lampasas High School in 1953, when the seven-year drought was

well underway. Thinking he might want to be a cowboy, he headed to the LO Bar Ranch, a cow-calf operation north of Gillette, Wyoming, in which his uncle owned an interest. Brown fenced, worked cattle and handled whatever else needed doing.

See FEED STORE, page 3

Amish-led firm takes step to buy Midwest processing plant

An Amish-led company says it has placed a deposit as part of a deal to acquire a federally inspected slaughter and meat processing facility in an as yet unannounced Midwestern location.

Simulated Environment Concepts Inc., which operates as the Naturally Amish brand, said it has signed a binding letter of intent toward purchasing the fully operational plant, along with a \$25,000 deposit. The seller has asked to remain unidentified until closing, the company said.

"Processing is one of the most important links between the farmer and the consumer," Naturally Amish CEO Noah Wagler said in a statement. "Acquiring a USDA-inspected facility near our Indiana and Ohio farm network would give Naturally Amish greater control over our supply chain while helping us move products directly from Amish farms into homes, restaurants and grocery stores."

The company called it a "major step" in its plans to build a

The facility would give Naturally Amish some \$2 million in annual revenue with potential to gain a further \$3 million in value-added revenue.

vertically integrated farm-to-table platform. The facility would give Naturally Amish some \$2 million in annual revenue with potential to gain a further \$3 million in value-added revenue.

The plant will reduce the com-

pany's dependence on outside processors for cattle, hogs, lambs and goats and bring slaughter close to the participating cattle farms.

"In today's environment of high beef prices, limited process-

\$35 million meat science facility up and running in central Missouri

The University of Missouri's School of Agriculture, Food and Natural Resources has opened its new The Michael L. Parson Meat Science Education and Training Laboratory at its campus in Columbia, MO.

The \$35-million facility combines classroom and laboratory instruction along with hands-on meat production similar to what graduates would experience in commercial settings.

"The new facility will promote innovation in meat processing through research, provide training to the state's workforce on the latest technology and best practices, and inform communities across the state on food sourcing," the university said announcing the groundbreaking in April.

The 25,000-square-foot center is named for former Missouri governor Michael Parson, a former cattle rancher who helped the

facility become a reality. "As a third-generation cattleman, I can think of few greater honors than to have my name on a state-of-the-art facility dedicated to teaching and training Missouri's workforce to support the state's livestock producers," Parson said at the groundbreaking.

The company described the facility as having potential for

growth in processing, cold storage and packaging capacity, and could add both a standalone smokehouse and expanded retail storefront. "The facility also includes three-phase electrical service, recent refrigeration upgrades and important wastewater discharge permitting, providing infrastructure that management believes could support future expansion," Naturally Amish said.

– Meatingplace.com

try. The center also updates and consolidates the "abattoir and Don Naumann Muscle Foods Processing Laboratory, also known as the Mizzou Meat Market."

Now known as the "American Foods Group Meat Market at Mizzou," the student-run retail store opened earlier in August with offerings produced by the new laboratory.

– Meatingplace.com

UPCOMING SALES

Tuesday, Sept. 29 – Feeder Special
Tuesday, Oct. 6 – High Noon Cow Sale
Saturday, Oct. 10 – Horse Sale
Tuesday, Oct. 13 – Feeder Special
Tuesday, Oct. 20 – Regular Sale
Tuesday, Oct. 27 – Feeder Special
Tuesday, Nov. 3 – High Noon Cow Sale
Tuesday, Nov. 10 – Feeder Special
Tuesday, Nov. 17 – Regular Sale

Cattle Receiving Hours

Sunday: 12:00 p.m. – 5:00 p.m.
Monday: 8:00 a.m. – 8:00 p.m.
Tuesday: All Day Sale Day



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High Noon Cow Sale

Tuesday, Oct. 6, 2026 • Noon

F&T Livestock Auction, Palmyra, MO

The first Tuesday of every month is the High Noon Cow Sale. Here is a listing of early consignments, we expect more by sale time.

Early Consignments
October 6

Bailey Farms

40 Spring calving cows, bred black, running 3 to 6 years old.

Arvin and Donna Nixon

8 Home raised moderate frame Red Angus crossbred heifers bred red to a Red Angus bull with Pharo genetics to calve in the fall.



Bill Henke

Black Hereford 4 year old bull tested and ready to go to work.

CD Curran

43 Black cows. These will be three and four years old and bred to black Angus bulls to start calving March 1.

This is an early listing so be sure to check our website closer to sale day for the latest consignments and details.

The calf run is beginning at the same time our calf market is rebounding.

If you have cattle to sell or need assistance procuring females be sure and give one of us a call at F&T.

Remember that at F&T, both you and your business are appreciated!

.....

Special calf and yearling sales are generally the second and fourth Tuesdays. If you have cattle to sell, contact the field representatives listed and go to ftlivestock.com for more schedule information, videos and updates.

For more information go to the website at ftlivestock.com. If you want to do business where both you and your business is appreciated, call Al, Katie or one of the field reps listed above.

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FEED STORE from page 1

He noticed that the Wyoming ranchers fed far less than cattlemen did back home.

“They chopped ice for six weeks before they started feeding,” Brown says. “The secret was they didn’t keep any cows over 10 years of age, and they didn’t overstock.”

The ranch where Brown worked had artesian springs, sparing him much of the ice chopping. He stayed a year, then came home for a visit intending to return. A friend of his father had other ideas.

“He ate me out pretty good,” Brown recalls. “He thought I should be home helping my dad.”

Already facing the likelihood of being drafted, Brown heeded the advice and stayed in Lampasas. The decision proved fortunate when the historic Mother's Day flood of 1957 swept through town, claiming five lives and ravaging homes and businesses around the square. The flood ultimately marked the end of the seven-year drouth.

"It hit in the middle of the day, but it was the darkest I ever saw," Brown says.

Six feet of water poured into the feedstore, trapping Brown and his father upstairs until it receded.

Brown was scheduled to report for his military physical the following week, but draft board officials found him help-

In those years, grain farming was a mainstay of the area. Brown spent much of his time hauling wheat and milo directly from farmers in Lampasas and Coryell counties.

ing his father clean up the store. They told him not to worry about the appointment, then added, "You won't lose your place."

He was drafted early the next year and served two years on active duty, followed by three years in the reserves.

After returning to Lampasas, Brown bought his half interest in the family business. Twelve years later, the Browns moved the feedstore into a former wool and mohair warehouse that had later housed a feed mill. The business has remained there ever since.

In those years, grain farming was a mainstay of the area. Brown spent much of his time hauling wheat and milo directly from farmers in Lampasas and Coryell counties. Until the mid-1980s, the wheat went to a flour mill in New Braunfels. After that mill closed, Brown sold it to a mill in Houston.

“Until six to 10 years ago, we’d haul 100 loads of wheat a year,” he says. “Now we don’t haul any. It’s all in grass and houses now. We’re going to starve to death one of these days.”

The early trucks were “little

bitty,” Brown says, though they could carry about 30,000 pounds. Later trucks hauled 40,000-50,000 pounds.

"We thought those were big, but they're not compared to the trucks today," he says.

The business has changed

along with the countryside. Brown Feed Store now sources much of its corn from around Schwertner and its milo from Central Texas. The Browns sack their own grain, but buy livestock feed already bagged. Availability often matters more than price, so Brown works with several suppliers. If one falls behind, he can call another.

As farms and ranches have been divided into smaller tracts, the store's customers have changed, too. Today, someone may stop for only a couple of

bags of corn to feed deer in the yard. The store carries feed for everything from cattle and horses to rabbits, pigs and birds.

In Brown's early years, chicken feed came in 100-pound cotton sacks printed with colorful patterns.

"A lot of kids' clothes, shirts and little girls' dresses were made out of those print feed sacks," he says.

Much of the livestock has disappeared as homes have spread

See FEED STORE, page 11

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From the Publisher... Jon Angell

Up front this month, I decided to go with another story written by Colleen Schreiber and *Livestock Weekly*. It is filled with interesting quotes and simple tales of a long life. I can look at the accompanying photo and tell this would be a feed store that I would enjoy visiting.

Below the fold on the front, an Amish-led company stepping up to acquire an ongoing processing plant to vertically expand struck me as a bold move in a challenging time. I've seen my Amish neighbors quietly and successfully tackle many avenues of business. I'm not sure why this particular news item strikes me as odd. Maybe because I see the packing business as such a regulated and volatile business with so many modern demands. This news item was short on a few key details. I will be looking to see how this continues to evolve.

In the last several weeks, we have experienced a lot of volatility across the world and specifically much of our economy. It doesn't matter where you choose to look, there is a lot of uncertainty. Interest rates, inflation rates, employment rates, import rates, heifer retention rates, energy rates, etc., etc., ...

My theory for this evolves around the fact that maintaining the status quo in nearly every area is rapidly being disrupted. Why so? Because much of what the status quo had become is corrupted/broken. Additionally, with the reach and speed of modern society, with the internet, artificial intelligence among other things, allows disruption and creative destruction to come swiftly.

Along the same lines of thinking about the mass disruption happening is how getting reliable information is challenging. It seems that gossip, rumor, mis-information, and even malicious information is so easily spread and hard to distinguish.

To a certain extent, this makes me opine for a simpler time. This probably is why I am attracted to real physical books and stories like our feature printed on real paper instead of a screen, or read to me in a computer-generated voice. Ugh....

It is all very hard to keep up with. Tighten your safety belts and hang on because in the next several years, I believe that things could "get pretty western." Sure there is plenty of opportunity ahead, but I don't see many obvious paths and plenty of pitfalls.

It reminds me of the old Chinese curse: "May you live in interesting times." Well, if nothing else is that!

Elsewhere, we have several regular columns that of course have some good stuff. I am still working towards sharing a wide spectrum of insights and opinions. I think we were successful in this regard as it is obvious in some of their stated opinions they are polar opposite of some others in a subsequent page.

Carolyn Allen's column is of course a local history win.

Charlotte's recipe is often read, but I'm not sure how many have actually prepared her recipes. Well, this

month I'm calling on all you cooks that are reading to fix the recipe, and send in a photo, possibly win a prize. Get your creativity going! It could be fun. It could be profitable. But at least you can enjoy a tasty meal.

Numerous annual production sales are being held now. We have several who have graciously placed advertising with us. Our trade territory is blessed with a good variety of high-quality opportunities to advance the genetics of our local herds. Buying bulls or selecting a few newer model females for a herd can have long-term impacts.

If you are need bulls or maybe a few females, consider these producers, attend their sales and open houses – the experience and exposure is often beneficial whether you make a winning bid or not. While you are there, it's okay to tell them you, "saw it in *The Cattleman's Advocate*."

We have plenty to offer in this issue. As I have said recently in these pages, I am working to refresh and shore up our efforts with this publication. Like everyone else, we are dealing with plenty of our own disruptions. I'm still confident that we are providing a useful product to our customers and friends and I am excited to try a few new things, while still hopefully retaining the qualities and features that have sustained our efforts for so many years. To you the reader, and all the advertisers: Thank you for your support.

[Publisher's Note: This story came up the morning we were printing. I thought it timely and am happy to have the space to include it.]

Tyson Network: 'Where the cattle are and where we think they'll be'

The narrowed footprint of Tyson Food's beef business after closing or putting up for sale slaughter plants this year in Illinois, Nebraska and Washington state should make it less reliant on vexing drama in cattle supplies, Chief Financial Office (CFO) Curt Calaway said recently.

"There's more data out that [herd rebuilding] is occurring, but it's not occurring at the rate at which it had in some previous rebounds," he said during the annual Barclay's global consumer staples conference. "We're not dependent upon that. We set our network up to be successful in three large scale plants in the cattle belt."

The company has said it is committed to maintaining its harvest facilities in Dakota City, Neb., Holcomb, Kan., and Amarillo, Texas, where Tyson hopes to restore a second processing shift as supplies of newly imported Mexican cattle gradually move through stocker operations and feedlots to slaughter.

"Within our beef business, the changes that we've made to the footprint is really about operating for where

the cattle are and where we think they'll be in the future," Calaway said.

As heifer retention advances slowly, Tyson's beef segment will need "a little bit of time to get set" in its new footprint, he said, without slaughter facilities closed this year in Illinois and Nebraska and a third plant in Washington state that is publicly for sale. The company also closed a case-ready beef facility last month in Utah.

"To the extent that we have more cattle available in the future, to the extent that the border continues to open from Mexico to flow those animals through, that will be additive and helpful to us," Calaway said. "But we are focused on operational efficiency and effectiveness in our plants, and then maximizing the mix and the revenue management and ultimately meeting consumer demands with seasoned and marinated and case-ready products. That's our pathway forward."

– Meatingplace.com



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THE Cattleman's Advocate



A monthly livestock magazine serving Eastern Missouri & Western Illinois

is a publication of
Jon & Charlotte Angell

Permission to reprint material from this magazine must be obtained from Publisher Jon Angell at:

The Cattleman's Advocate
P.O. Box C • Centralia, MO 65240
573-682-4656

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The Cattleman's Advocate is currently available free of charge at over 110 locations in Missouri and Illinois. If you would like to receive the publication each month at your home, subscriptions for one year are available by sending \$30 and your name and current address to:

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It's The Pitts...

My empty bucket list

By LEE PITTS
For The Cattleman's Advocate

I don't have a Bucket List of places I want to go before I die but I do have an Empty Bucket List of places I definitely DON'T want to go before I take a long dirt nap.

#10 Big Cities – I don't ever want to go again to a town with a population of over 15,000 people. I grew up in a small town and have lived in small towns nearly all my life.

Our first home as a married couple was a dinky apartment over a construction office in a town that had a Post Office, a liquor store, hardware store and a popular bar and steakhouse and that's all a person really needs. If I do happen to end up in Hell when I die, I imagine it will look a lot like New York City or San Francisco.

#9 Expensive Hotel or Motel – I'll sleep in my car before I'll ever spend \$350 a night for a room that looks just like Motel 6 when all the lights are off.

#8 Weddings – I've attended many a wedding knowing the couple had ZERO chance of remaining betrothed. I would have bet money on it if there was only a gambling site like Draft Kings where you could place such a bet. There ought to at least be something called wedding insurance where you could recoup all the money you spent buying the couple an expensive wedding present.

#7 Divorce Court – I've seen the financial devastation a divorce can cause and I live in fear that my wonderful wife will realize what a bad deal she got and decide to split the sheets. In that case I'd either have to sell the gold in my teeth or go live in a tent or a homeless shelter.

#6 Hospital – I've been admitted to hospitals in three states and have spent more time in them than I have fishing, which is a lot more fun and much healthier for you. You can't get to sleep in a hospital and even if you are able to nod

I don't ever want to go again to a town with a population of over 15,000 people. I grew up in a small town and have lived in small towns nearly all my life.

off, a nurse will wake you to stab you with a needle so you can sleep.

#5 On An Airplane – It seems like I've spent more time in the air than I have on the ground. For years I traveled on small planes and commercial jets and took to the skies once a week during the fall and spring bull sale seasons.

There were three occasions when I thought I was gonna die. One was when the King Air I was traveling in iced up enroute to Cheyenne and we had to make an emergency landing in Rock Springs, where it was kinda tough to get a motel room at three A.M.

Another time we landed with only one eighth of a gallon of fuel left in the tank and the third episode was when we got disoriented over Donner Pass from forest fire smoke. The pilot was so flummoxed that he failed to call the tower in Reno, Nevada, asking for permission to land. OOPS!

#4 Jail – Despite never having spent any time in jail or a prison, I have a recurring dream of becoming some BIG bruiser's girlfriend in prison. Because I don't drink or drive, a DUI is out of the question

and I've never killed anyone, never been sued or started a forest fire, I just have this nagging feeling

I'll get wrongly accused of something bad by some disgruntled reader and end up in the Big House.

#3 Dentist Office – Ever since Atilla the Hun was my childhood dentist, I've been mortally afraid of them. But all the powerful drugs the docs gave me to keep me alive rotted my teeth and I've had 13 teeth pulled, root canals, caps, and a multitude of other torture devices. For once it would be nice if I didn't use up our dental insurance during the first week of January.

#2 Fabric Shop – My mother kept us fed by being a seamstress and she'd often drag me along when I was a kid and make me wait in a huge room full of women while she shopped for fabric, buttons, zippers and bric brac. I've never been so humiliated in my life.

#1 Cemetery – I think this place I don't want to go is self explanatory.

– www.LeePittsbooks.com



Here are the scheduled advertising deadlines for The Cattleman's Advocate through December 2026:

November issue Ad deadline: October 19
December issue . . . Ad deadline: November 12

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New Trump executive orders target packer competition

President Donald Trump has signed two executive orders aimed at supporting U.S. cattle producers, including measures directing USDA to increase Packers and Stockyards Act enforcement and expand interstate market access for small and regional meat processors.

Under one order, USDA was directed to prioritize investigations into potential Packers and Stockyards Act violations and increase enforcement resources and staffing. The department was also instructed to coordinate with the Department of Justice and report to the president on current enforcement actions, resource needs and plans to strengthen enforcement over the next year.

The administration also targeted processing capacity, directing USDA's Food Safety and Inspection Service to expand the Cooperative Interstate Shipment and Talmadge-Aiken programs. The move is intended to allow more meat produced at qualifying

state-inspected facilities to be sold across state lines.

USDA was also directed to establish a "one-stop shop" and dedicated technical assistance program for small and very small processors and modernize meat inspection regulations.

The actions were announced as the U.S. cattle herd remained at its smallest level since the 1950s. USDA said it has also seen signs of increasing heifer retention as the industry begins efforts to rebuild cattle inventories.

Separately, Trump directed USDA to review its authority to establish mandatory country-of-origin labeling requirements for beef through new regulations and potential legislative recommendations. USDA also announced plans to nearly double participation in its remote beef grading program and expand instrument-enhanced grading, which the department said is currently used on approximately 20% of fed cattle slaughtered in the U.S.

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Larry Clementz, Founder

Thoughts From Justin's Side of the Fence

By JUSTIN ANGELL

If I were going to describe the cattle market, I would use the adjectives resilient and tenacious. It's like a tough kid that face plants off his bicycle, but just jumps up, dusts off, gets back on and keeps peddling. I've heard said that the cattle market always takes the stairs up, but the elevator shaft down. Apparently, the elevator shaft we just fell down has a trampoline at the bottom because we are flying right back up.

Every time something breaks this cattle market, the Cowboys seem to grow thicker calluses. Unofficially there seems to have been a holding action, whether that was because of the market or the hot weather or maybe a little of both, but now the market is rebounding and the calf run is beginning.

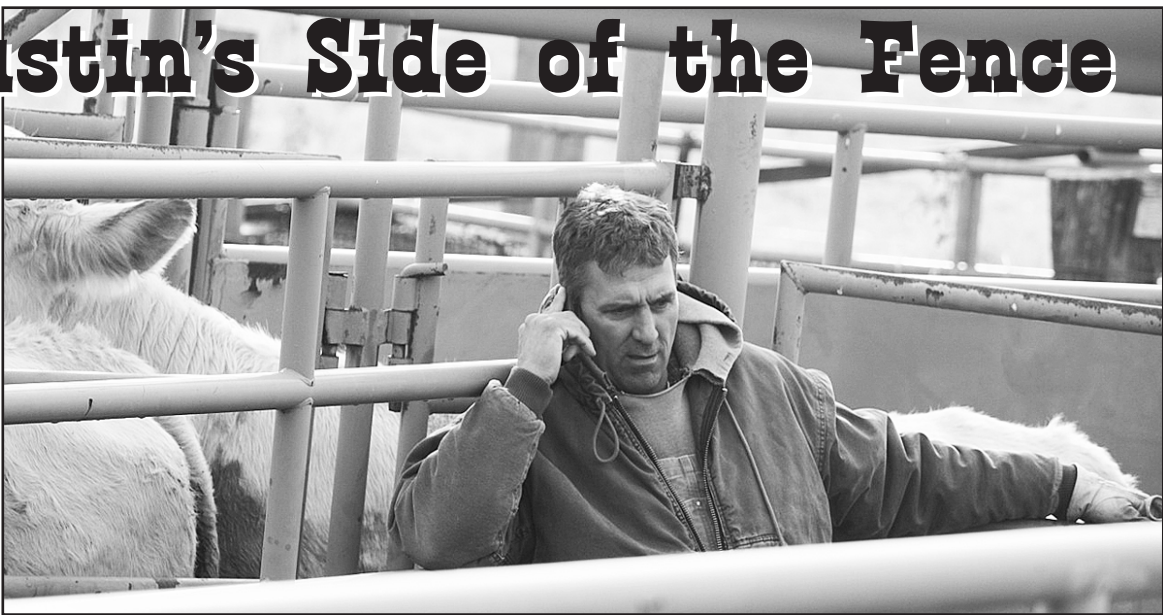
Almost all the good program calves weighing 450 pounds bring over \$2000 per head again. Part of this action may be rain in wheat country, but as far north as we are that's probably secondary to our price action from our local people just feeling more positive.

Fat Cattle stabilizing around

\$2.20 or better is good, but rebounding up to \$2.30 or more would be better. Cattle on feed report Friday (unfortunately released after we go to print) will tell us quite a bit about the future. Last month, we reported the lowest number of placements in history of the report. If cattle placements again see placements under last year; I think we will be off to the races again.

Currently we are seeing the results of 300,000 metric tons of grinding meat coming into the market providing the packers a chance to buy kill cows \$10-\$40 per hundred lower than 2 months ago. I guess \$1.40 or \$1.60 is nothing to sneeze at, but when you're accustomed to \$1.80+, that just seems like a lot of value to lose in only a couple weeks. Trump administration's meat import deal is for 90 days, which means that sometime after the election maybe the market for pound cows and bulls will resuscitate. But even now, a high yielding bull is still worth as much or more (\$220) than our fat cattle.

Bred cows are still good property because offerings have been light through the summer months.



October cow sale consignments I've been working with are very light, but both October 6th and November 3rd cow sales are percolating, so stay tuned.

Also of note: October is sale and delivery month for Western bred heifers.

The most interesting item that I've run across this month has to do with modernizing grading and yield measurement in our modern packing plants.

A few years ago, we modernized the quality grade system with a computer program that replaced USDA graders and now basically

a computer takes a picture of the ribeye at the 13th rib and calculates the percent of fat and size of the ribeye and determines a quality grade immediately.

As a sidenote, I think it's interesting the USDA allows the Packers to be responsible for calibrating that instrument. Is that why, at least in part, the percent of prime has gone from 5% to 25% over the last 5 years?

Anyway, back to my interesting bit of information. I have found out that Cargill has been doing research on a new way to calculate carcass merit by using a big CAT scan. Currently, yield grades are estimated and averaged and we are paid on what is known as the hot carcass weight.

Basically, the Cargill system could potentially be the most significant change in valuation in 50 years.

The Cargill system takes hanging carcasses and exposes them to a giant CAT scan, basically measuring an entire carcass in slivers. The correlated computer will not

only determine what percent fat, but also what percent of bone and what percent of red meat that individual carcass is composed of. The computer immediately assigns a value to each of those components instantly, calculating a whole carcass value.

If bone is worth \$.12 per pound and fat is worth \$.50 per pound, but lean meat is worth \$3.50, this could potentially make breeds known for a higher red meat yield more valuable than breeds known for high marbling and the associated high fat content of a hot hanging carcass.

If this system is to be implemented in January 2028, that only gives us a little over a year to convert our bull batteries to Charolais, Simmental and Limousin bulls.

I think this is a joke... but maybe it's not. Limitation technology often brings drastic unforeseen change. Time will tell.

I think that's all I've got for this month. I will see you at the Auction.

Trump's mandatory COOL review draws industry concerns

The Meat Institute raised concerns about the Trump administration's consideration of mandatory country-of-origin labeling for beef, arguing that reinstating the policy would increase costs throughout the beef supply chain.

President Donald Trump signed an executive order Sept. 4 directing USDA, in consultation with the U.S. Trade Representative, to review within 90 days the government's authority to establish mandatory country-of-origin labeling for beef. The order allows USDA to consider regulatory action or develop legislative recommendations based on that review.

The COOL review was among several beef industry actions included in two executive orders aimed at supporting U.S. ranchers and increasing competition in livestock markets. Other provisions directed USDA to prioritize Packers and Stockyards Act investigations, expand interstate market access for small meat processors and increase the use of remote and instrument-enhanced beef grading.

The Meat Institute said it appreciated the administration's focus on the U.S. beef supply chain but opposed returning to a mandatory labeling system that Congress repealed in 2015.

"Mandatory COOL is all cost,

with no demonstrated increase in demand or added value," the group said.

The Meat Institute cited its own economic analysis estimating that reinstating mandatory COOL for beef would result in \$721 million in first-year implementation costs and add an estimated \$835 million annually to consumer beef purchases.

The group instead urged the administration to give USDA's voluntary "Product of USA" labeling requirements time to work. Under USDA rules that took effect Jan. 1, products carrying voluntary "Product of USA" or "Made in the USA" claims must come from animals born, raised, slaughtered and processed in the United States.

"With beef supplies at a 75-year low and demand strong, now is not the time to add unnecessary costs and complexity to the beef supply chain or risk putting further upward pressure on prices," the Meat Institute said.

The executive order does not itself reinstate mandatory COOL. It directs USDA and USTR to assess existing authority and the potential economic effects before determining whether to pursue regulatory changes or recommend legislation.

— Meatingplace.com

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Border update: Fat calves, slow crossings, hope for more openings

The cattle industry around the Mexican border is hopeful of additional crossings opening in the coming weeks after the successful crossing of cattle at the Douglas, Ariz., port of entry for the last three weeks, Vaquero Trading President Alvaro Bustillos told Meatingplace.

The crossing reopened on Aug. 24, allowing the first trickle of cattle from Mexico for the first time since May 2025. The USDA ordered a halt to livestock imports due to New World screwworm, which was advancing northward through Mexico at the time and was confirmed inside Texas in June.

Bustillos said that he believes the crossing in Santa Teresa, N.M. — largest of the 10 ports of entry from Texas to Arizona — appears is being planned for “probably” Sept. 24, emphasizing that the date is not official.

In July, when Agriculture Secretary Brooke Rollins announced a “phased” reopening starting in Douglas, the department said that “after evaluating the success of the initial reopening and potential impacts or risk assessment changes, APHIS will then consider reopening the Santa Teresa, NM, and Columbus, N.M., ports to live cattle, bison, and horses.” Last month, Rollins was widely reported to have said that a second and third port could be opened in 30 and 60 days.

In response to a Meatingplace inquiry, a USDA spokesperson said that the Animal and Plant Health Inspection Service (APHIS) “continues to advance its phased, science-based approach” to reopening the livestock ports of entry.” Repeating language from July, the statement gave no dates for the Santa Teresa and Columbus crossings and said the timeline for the New Mexico ports is “flexible and may be adjusted based on Mexico’s progress in meeting Action Plan milestones and addressing critical issues” in combatting screwworm.

USDA said that the number of cattle presented for inspection in Douglas has ranged from 580 to 850 head per day, with expectations to continue to increase to a full facility capacity of 1,200-1,400 head per day. “Operations have been stable, and inspections have been carried out as intended through the four-point inspection protocol,” the spokesperson said.

There was an interruption for several days due to a damaged cattle chute, which Bustillos, a cattle broker based in El Paso, Texas, said might have been caused by calves arriving well above typical weights handled at the crossing.

“We used to cross calves weighing 450, 550 pounds,” Bustillos said. “So now they’re crossing 700, 800, 900-pound calves.”

USDA described the incident: “On August 28, USDA temporarily paused operations after learning that cattle chutes had become inoperable following modifications made by the Sonoran Cattlemen’s Union. Because

fully functional chutes are essential for New World screwworm inspections, APHIS halted processing until the issue could be safely resolved. USDA worked closely with Mexican officials to deliver and install a USDA-owned chute, including necessary structural and electrical updates. Inspections successfully resumed on Tuesday, Sept. 9. This equipment issue was unrelated to the protocol itself and has now been fully corrected.”

Bustillos was eager for the reopening in Santa Teresa. The port of entry there is “state of the art,” he said. “We used to cross 4,000 per day.”

Despite the long closure and slow reopening, he insisted that the Mexican industry has the capacity to rapidly meet demand for cattle as border capacity grows, because of the sizable arbitrage opportunity to get higher prices in the U.S. market.

“People will be ready,” Bustillos said. “They prefer to come to the U.S. than any-

where.”

Last month, JBS USA CEO Wesley Batista Filho said that the company’s money-losing beef segment could at least approach profitability if cattle imports fully recover to pre-screwworm levels of more than 1 million head a year, equivalent to about 5% of annual U.S. beef slaughter. “I’m pretty sure that a million head makes a big difference,” he said. “It’s the size of a two-shift plant, right? So it’s a big deal.”

Batista Filho said that the Douglas, Santa Teresa and Columbus crossings could each handle greater head counts than were typical before the screwworm closure, potentially enough to exceed the 1 million head annual pace without the remaining ports of entry. “We also expect many of the first cattle crossing the border to be heavier than what they used to be prior to the border closure,” Batista Filho said. “That should allow them to reach slaughter weight much sooner than normal.”

Bustillos, who also serves as president of the Livestock Union of Chihuahua (UGRCh), sells stocker and feeder cattle across the Southwest and as far north as Nebraska. He said that larger, more mature cattle have been crossing in the early weeks: “That’s accurate, but the volume

is so low.”

Full export volumes may be difficult to restore until the spreading screwworm is pushed back from the border, Bustillos said: “Then we can go back to our usual protocol of crossing cattle the regular way.”

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- 47 Spring Bred Heifers**
- 85 Fall Yearling Heifers**
- 42 Spring Heifer Calves**

The fall yearling bulls were developed on fescue until yearling data and ultrasound scans are done on September 14 and 17. They stay on fescue, but are transitioned on to silage until sale day. They are bred for performance, and all data will be published, including weight and frame scores taken the week of the sale, in November. All will have passed their semen test by that time, or they will not sell. Many of their dams will also be in the sale offering, as well as sisters and nieces, as many of their cow families have been here for generations.

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Service sire selection and breeding management key for heifer development

Service sire selection and "Successful heifer development is key to rebuilding the cattle herd," says Patrick Davis, University of Missouri Extension livestock field specialist.

A previous article covered heifer selection and herd health strategies for developing heifers for your operation or for sale. Service sire selection and breeding management are also essential to a successful heifer development program and to the productivity and profitability of a cattle operation.

This article focuses on strategies for replacement heifer service sire selection, breeding management and heifer management to help optimize productivity and profitability.

"Service sire selection is important to the success of both the heifer and her progeny, whether in your herd or a buyer's herd," says Davis. Heifers should be bred to service sires that produce calves with ease and are aligned with your herd goals or your buyers' goals.

Also, Davis urges cattle producers to use tools such as artificial insemination (AI) and estrous synchronization as well as considering breeding season length to manage heifers so they produce the most pounds of calf at weaning.

Davis further discusses these management strategies below:

Artificial insemination (AI) versus natural service (NS). One round of AI can benefit your operation and your buyers' operations. AI-bred heifers typically calve earlier than NS-bred heifers, producing calves that are older and heavier at weaning. AI also allows producers to use bulls with more proven

genetics, which can improve progeny performance. These advantages often lead buyers to pay more for AI-bred heifers. NS bulls remain important for breeding heifers that do not conceive through AI.

Service sire selection. Expected progeny difference (EPD) information is valuable when selecting service sires for heifers. EPDs predict progeny performance based on available data; as data increases, so does accuracy.

Producers should prioritize high-accuracy calving ease EPDs to help heifers calve with ease while also selecting bulls with EPDs for traits valued by their own operation and by heifer buyers. AI sires generally offer the best opportunity to use high-accuracy EPDs. If using a NS sire, choose one that has been genomically tested to improve EPD accuracy.

Estrus synchronization. If using AI, select and follow an estrus synchronization protocol. These protocols increase the likelihood that heifers will be ready to breed and conceive on the AI date, which is the first day of the breeding season. This can result in more AI-sired calves born early in the calving season, increasing calf age, weight and total pounds sold at weaning. Refer to MU Extension guide G2025 for more information.

Short breeding season. Use a breeding season of 60 days or less and cull open heifers afterward. This approach helps retain highly fertile heifers since they are more likely to conceive in a short breeding window. It also improves the likelihood that heifers will rebreed and remain in the herd. Their calves are more likely to be born early in

the calving season, making them older and heavier at weaning.

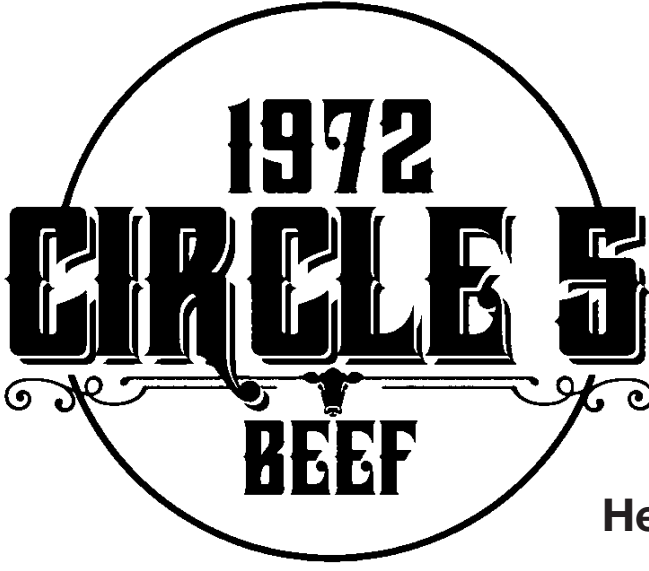
"Pregnancy check heifers and cull open females about 90 days after the breeding season begins," says Davis. This timing allows for fetal sexing and provides a more accurate expected calving date for both your operation and your customers. Identifying and selling open heifers quickly increases their

value to the feedyard and improves profitability by avoiding unnecessary feed costs.

Many of these strategies have been used by participants of the Show-Me-Select (SMS) Replacement Heifer Program, which has provided a reliable source of heifers for participants herds or to sell to cattle producers for over 25 years.

Hopefully these strategies

will help you produce an efficient set of replacement heifers that can be used to rebuild your herd or sell and rebuild your buyer's herd. For more information on the SMS program, upcoming fall sales, replacement heifer service sire selection and breeding management, contact your local MU Extension livestock field specialist.



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Livestock News & Notes.....

NCBA VP: Beef Industry 'being used as a prop'

Cattle producers are being used as political props even as White House statements and policies have repeatedly damaged their bottom lines, according to Ethan Lane, senior vice president of government affairs at the National Cattlemen's Beef Association.

"We're in this hyper-media-charged environment where we've gone down this rabbit hole of influencers and all of these people competing for clicks. Obviously, the administration has decided that is the linchpin of their strategy for maintaining control of Congress and shoring up the president's approval ratings," he said in an interview with nationally syndicated radio program Agriculture of America. "And we're in a situation here, where we're being used as a prop."

An Arizona cattle grower himself, Lane said that "everybody is trying to use the U.S. cattle industry, ranchers, ... men and women in cowboy hats."

"Boy, we're in the hot seat, and I think it's having ramifications on our supply chain," he said. "It's taking money out of cattle producers' pockets. It's laying waste to what was a really strong market for our animals."

Cattle industry relations with the White House began to fray last year, when President Donald Trump said that ranchers "have to get their prices down, because the consumer is a very big factor in my thinking," and he first broached greater beef imports from Argentina. In February, he quadrupled the country's 2026 tariff-free quota to 100,000 metric tons (mt).

The October 2025 comments, which Lane referred to as "the Argentina debacle," led to a drop in cattle prices. Last month, Trump provoked further cattle industry pushback by issuing a 90-day tariff holiday for up to 300,000 mt that is only available to Brazil and much smaller beef exporters, with the stated goal of lowering consumer beef prices.

Lane called it an "artificial" intervention in the free market that will not impact supermarket prices, because imports of Brazilian lean trimmings are mostly blended into fast-food hamburgers.

"The only people who have

been hurt there are cattle producers over and over again, both with market volatility that's not driven by fundamentals, and, you know, this sort of injection of intrigue and concern around this additional foreign product," he said.

Court finalizes restrictions on Agri Stats meat industry reporting

A federal judge entered a final judgment recently imposing new restrictions on Agri Stats' collection and reporting of nonpublic data from U.S. chicken, pork and turkey processors, resolving an antitrust case brought by the Justice Department and six states.

The judgment, entered in the U.S. District Court for the District of Minnesota, applies to Agri

Stats' benchmarking services covering meat processing operations, including broiler chicken, pork and turkey. The Justice Department and attorneys general from California, North Carolina, Tennessee, Minnesota, Texas and Utah had alleged Agri Stats violated Section 1 of the Sherman Act.

Under the order, Agri Stats must stop offering its Sales Report Books and, with limited exceptions, cannot report, receive or maintain nonpublic sales data from meat processors. The company is prohibited from identifying participants in its reports, ranking individual processors or facilities and reporting individual company information except under specified circumstances.

Agri Stats may continue reporting certain aggregated, statistical and quartile information,

subject to confidentiality requirements. Its reports generally must use data that are at least 45 days old on average, while information reflecting production decisions must concern decisions made at least 90 days before publication.

The judgment requires Agri Stats to make its reports and manuals available for purchase by people and businesses outside the meat processing industry under terms that are no less favorable than those offered to processors.

A court-appointed monitor selected by the Justice Department will oversee Agri Stats' compliance. The monitor may serve for up to seven years and will have access to company

personnel, records, data and facilities needed to evaluate compliance. Agri Stats will bear the cost of the monitorship.

Agri Stats also must establish an antitrust compliance program that includes annual employee training, data-security measures, whistleblower protections and mandatory disclosure of potential violations.

The final judgment will remain in effect for 10 years unless extended, though it may be terminated after seven years under specified conditions.

Many of the preceding items were taken from Meatingplace.com




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Hay Sale @ 11:30 a.m.

Special Cattle Sale
Tuesday, October 6 @ 12:30 a.m.

Dairy Sale
Tuesday, October 13 @ 10:30 a.m.

Special Cattle Sale
Tuesday, October 20 @ 12:30 a.m.

Special Cow Sale & Hay Auction
Tuesday, October 27 @ 12:30 a.m.
Hay Sale @ 11:30 a.m.

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Tyson Foods: ‘Beef was the driver’ for lowered guidance shift

Tyson Foods’ surprise downward revision of its earnings guidance was “beef-led” due to the lower value of some of the company’s cattle holdings, as cutout values declines, Chief Financial Office (CFO) Curt Calaway said

in a rare public forum.

“Beef was the driver associated with that. We revised our range down about \$125 million in our beef segment, but that was really driven by the cattle pricing and the cattle cycle,” he said at the annual

Barclay’s global consumer staples conference. “So we have a small portion of our beef business that has some vertical integration, and we have exposure to live animals. We acquired those live animals, call it six months or so ago. And as

the price has fallen relative to those animals ... we anticipated we would need to take a non-cash impairment on those live cattle.”

The September 3 guidance change shifted losses from the first half of 2027 — when those

cattle would have been processed — into Tyson’s ongoing fourth quarter.

Calaway was joined at the Barclays “fireside chat” interview by Jeff Schomburger, who is due to take over as Tyson president and chief executive effective Oct. 4. The revised guidance followed the August announcement of two beef segment plant closures in Illinois and Utah and intentions to sell another plant in Washington state, which Calaway called “tough choices.”

Tyson’s chicken and pork segments also saw downward revisions. The lowered range of earnings for the chicken segment was driven by “a little bit of consumer softness,” Calaway said.

‘Meat Marketing Mastery’ class offered for direct-to-consumer producers

ChopLocal University, an online source for meat marketing education founded in 2022, is offering a free “Meat Marketing Mastery” class for direct-to-consumer meat producers that includes five webinars, one-on-one coaching as well as access to others in the private meat production field.

The program is intended for those who seek to learn more about the ins and outs of e-commerce and direct-to-consumer sales, especially when it comes to pricing and marketing.

Subjects covered include online store essentials, meat pricing and bundle building, website and SEO setup, ongoing marketing (social, email, promotions),

agritourism and on-farm events.

The class is free for producers in North Dakota, South Dakota, Nebraska, Kansas, Missouri, Iowa, Minnesota, Wisconsin, Illinois, Indiana, Ohio and Michigan.

“We’ve found that farmers really appreciate help with implementing the strategies we discuss in our webinars, so we’ve incorporated free one-on-one coaching for participating producers. We’re excited to see the impact this has on participants’ businesses.”

Olthoff will lead the sessions, along with Matt LeRoux of Cornell University, and Victoria Buchanan from Blackrock Highlands.

The Meat Marketing Mastery course is made possible through grant monies provided by North Central Extension Risk Management Education (ERME) Center, at the University of Nebraska-Lincoln, along with support from the USDA National Institute of Food and Agriculture.

“The ERME Center funds educational programming that

helps agricultural producers identify and manage risk, including marketing and pricing risk, a central challenge for small producers selling meat directly to consumers,” ChopLocal explains.

For more information and to register, visit: choplocaluniversity.com/meat-marketing-mastery-erme.

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Special Monthly Cow Sale

Thursday, October 1 @ 6 p.m.

Early consignments

Combs – 38 blk and blk baldy cows. These cows will weigh 1,000 to 1050 and will be bred to calve starting the first of December for 45 days to low birthweight bulls. They are current with all shots and on Riomax tubs.

Parish – 25 Blk or blkwf cows. These will be running from 6 to 9 years old and are bred to registered Angus bulls due to start Feb 15.

Korsmeyer Farms – 40 bred heifers, these heifers will average between 1200 and 1300 pounds. They have had a complete vaccination and health program including reproductive track scoring. They will be bred to start calving Oct 25 to registered black Angus bulls from Kranjec Valley Farms. Low birth weight and calving ease top quality Show Me Select qualified.

Callaway Livestock Center, Inc., Kingdom City, MO

MARKET REPORT

Thursday, Sept. 3, 2026 • Receipts: 760 Head

Pairs – Better Cows, 57 head

1st Calf – Heifer Pairs, 11 head: \$3,600 – \$5,675

3–6 Yr Old Cows (Baby to 300 lb Calves), 23 head: \$4,800 – \$6,100

6–8 Yr Old Cows (Baby to 300 lb Calves), 6 head: \$4,500 – \$5,600

Short Solid & Aged (Baby to 300 lb Calves), 0 head

Smaller Frame Cows & Calves, 0 head

Bred Cows, 366 head

Bred Heifers, 54 head: \$4,000 – \$5,075

3–6 Yr Old (2nd & 3rd Period), 265 head, \$3,200 – \$4,900

3–6 Yr Old (1st Period), 10 head: \$2,300 – \$3,050

Short Solid & Aged, 50 head: \$2,200 – \$2,750

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FEED STORE from page 3

across former pastureland. Brown doubts cattle numbers will ever return to what they once were. The area also used to be major sheep and goat country. In the spring of 1960, he recalls, the Lampasas sale barn sold 20,000 sheep over two days.

That memory brings Brown to a story from his childhood.

Every Friday evening, his family went to the dollar picture show. One Friday, young Burke noticed his father was not getting ready to go. He learned that his dad had borrowed \$300 from the bank that day to buy sheep. They stayed home that night.

A couple of years later, his dad announced over dinner that the family would sell its car and keep the sheep.

“By next summer, after we shear and sell the lambs, we’ll have enough money,” he told them.

“We walked everywhere for eight months,” Brown says. “It didn’t hurt us any.”

Land prices have changed dramatically. When Brown was a boy, land sold for about \$25 an acre. With interest rates around 10 percent, his father decided leasing made more sense and rented 1200 acres for \$1 an acre for years.

Burke and his wife, Janice, later bought 160 acres, but he chose the feedstore over ranching.

“If I was ranching, I couldn’t be here,” he says.

Janice, originally from West Virginia, was working at a local café when Brown returned from the service. He had to ask her to marry him twice.

The first time, she told him, “Think about what you’re asking, because it’s supposed to be forever.”

He asked again the next day and received the answer he wanted. They were married for 63 years.

For the first 20 years of their marriage, Janice raised their three children. After Burke’s dad died and he needed help at the feedstore, she stepped behind the counter and took over the book-keeping. For more than 40 years, the couple worked side by side.

“I didn’t mind being seen with her; she was good for me,” Brown says.

Janice developed dementia late in life and spent her final year in a skilled nursing facility. Brown visited each morning, helping her with breakfast and spending time by her side before going to the feedstore.

For years, he kept the store’s prices in his head instead of using a posted list. His sons have changed that and made a few other updates, but they share their father’s attachment to the business.

Not long after the couple married, a customer gave Brown two pieces of advice he never forgot: “Don’t buy anything on credit. When the payment comes due, you may not have the money.”

Then the customer added, “Take her to church. Don’t send her.”

That is the reason Brown Feed Store remains a cash-only business, meaning no credit cards.

Brown admits he is not big on change.

“Somebody needs to remember what it was like,” he says.

For years, he kept the store’s prices in his head instead of using a posted list. His sons have changed that and made a few other updates, but they share their father’s attachment to the business.

“They both chose to be here,” Brown says.

Rick joined the business full-time after high school. For his first 40 years there, he spent much of his time delivering feed

or picking up grain.

“Those little trucks took an hour to get 20 miles down the road,” he says.

Mark tried college for a year before returning home and, as he puts it, “just went to work.” Because his mom was already working at the store by then, he spent much of his childhood there. He remembers a small couch and a black-and-white television.

“When I was about 10, my dad came in and said, ‘Boy, get up. You’ve got to go to work,’” Mark recalls. “I never got to go back to that couch again.”

He started by sweeping and cleaning, then moved on to sacking corn and oats.

“I’m sure we all have those times when we want to be doing something else, but this always

seemed to be what I was meant to do,” Mark says.

Finding labor is now one of the Browns’ greatest challenges.

“Nobody wants to work,” Burke says. “Maybe we’re short of parents; kids just don’t learn how to work anymore. My dad always had us up by 6 a.m. That didn’t hurt either.”

The business has endured hard years, with the flood of 1957 among the worst, but Brown says it has never posted a losing year.

“I always knew we could do all right,” he says.

After his father died, some in the community had doubts. Brown’s former school superintendent was not among them.

“He came to see me one day,”

See FEED STORE, page 14

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Where's the beef?

By TRENT LOOS
Special to the Advocate
Courtesy of High Plains Journal

I just arrived in Douglas, AZ because, the USDA plans to allow live feeder cattle to cross the border into the United States from Mexico later today (8-24-2026). These crossings have been blocked and prohibited for a year and a half due to concerns about New World Screwworm (NSW).

The USDA told me this morning that, at this moment, there are 3 active cases of NWS in the states. I personally don't have an accelerated concern about the cattle crossing the border bringing NSW into the US.

I will have more details about that process next week as I will have tons of discussions while I am here with folks who have dealt with border crossings for years.

And for the record, I am not a fan of the statement made last Friday about eliminating tariffs on Argentinian beef as an attempt to decrease the cost of ground beef for US consumers.

My question is WHY? Why beef?

At our place in Nebraska, property taxes in the past 20 years have increased by 285%. Our insurance costs have more than quadrupled and we are now operating on the bare bones plan because everything else is simply not affordable. All those increases have led to a tripling in the cost of pasture rent over the past 20 years. So why are cattlemen forced to pay inflated 2026 prices for every input but sell our product at the level of 2000 markets?

The Consumer Price Index says that since 2000 the cumulative price increase has been 53% across the board. But let's take a look at the individual breakdown:

- ♦ Housing: Prices rose by 64.87% (average annual inflation of 3.17%)
- ♦ Food and Beverages: Costs increased by 56.75% (average annual inflation of 2.85%)
- ♦ Other Goods and Services: Expenses grew by 57.92%.
- ♦ Medical Care: Costs escalated by 52.50%.



Folks, we are at the critical point for the future of the beef industry and the nation's population as well.

- ♦ Transportation: Prices increased by 47.10%.
- ♦ Recreation: Costs rose by 27.32%.

Wages vs. Costs

While nominal median household incomes have risen from approximately \$53,568 in 2010 to \$85,000 in 2026, the real purchasing power has not kept pace with essential costs. Housing costs as a percentage of median income jumped from 4.1x in 2010 to 5.0-8.0x in 2026. Similarly, college education ratios increased from 14% of income in 2010 to nearly 40% in 2026, but the absolute annual costs for public universities rose from \$7,605 to over \$12,000, and private universities from \$27,293 to over \$45,000.

So again, why should the cattlemen get paid the same price for their products that they did back in 2000?

The real question for me is what is the stronghold with Argentina and Donald Trump? In March of 2026, China rejected a large shipment of beef from Argentina because they detected an illegal antibiotic in the meat. Beyond that, take a look at what has happened with Argentinian beef heading to China. It is off the charts:

Datamar News reported on Aug 6, 2026:

At the start of 2026, the average prices paid by China for imported beef were nearly 10% higher than a year earlier. By the end of the first half, the increase had exceeded 30% year on year.

For Argentine shipments, FOB prices have risen by \$200 to \$300 per metric ton in recent weeks, reflecting expectations of a tighter supply in the international market. For many reasons, it is

very clear to see that the supply of beef globally is in a critical situation. I happen to believe that is part of the WEF agenda in eliminating animal ownership and it is accelerating very quickly. This is not a drill; this is not your normal seven-year beef cycle.

I have just driven 1,150 miles from my home to Douglas, AZ and I will tell you the limited number of cattle I saw on that journey was scary. Even worse, it is evident that there is a plan to convert food producing acres into heavily subsidized industrial projects that will permanently change the landscape, suck up all the resources and end livestock production forever.

Folks, we are at the critical point for the future of the beef industry and the nation's population as well. I might remind you that in 1940 we had 50 million sheep and today we have fewer than 5 million. The only lamb in the meat counter is imported from another country. However, even Australia and New Zealand are down from 225 million sheep in 1940 to around 100 million today. The global attack on livestock ownership is real and has landed in your backyard. They've taken down the sheep industry and beef is in the crosshairs. While the checks may have been good for the past year, can you afford to take a "wait and see" attitude before you get involved?

Editor's note: Trent Loos is a sixth generation United States farmer, host of the daily radio show, Loos Tales, and founder of Faces of Agriculture, a non-profit organization putting the human element back into the production of food. Get more information at www.LoosTales.com, or email Trent at trentloos@gmail.com.

Legal challenge temporarily halts historic USDA reorganization

The USDA's ambitious plans to reorganize and relocate thousands of its workers will be delayed at least into October.

According to a report from Government Executive, Judge Vince Chhabria — an Obama appointee who serves in the U.S. District Court for the Northern District of California — plans to order a "brief administrative stay" so he may fully understand a legal challenge to USDA's plan; under the stay, the plan would be delayed until Oct. 2.

The legal challenge was filed last week by public-sector labor unions opposing USDA's plans to move thousands of employees from the Washington, D.C., area to regional hubs around the country. Chhabria was clear that his stay did not reflect the merits of the legal challenge or USDA's

plans, and that it would only be extended beyond Oct. 2 on his authority.

The next hearing for the case is scheduled for Sept. 29.

First announced last summer, the reorganization would move some 2,600 employees from Washington to five regional hubs in Raleigh, N.C.; Kansas City, Mo.; Indianapolis; Fort Collins, Colo.; and Salt Lake City. In an exclusive interview with Meatingplace in July, Under Secretary Dr. Mindy Brashears elaborated upon the agency's intentions with the reorganization.

— Meatingplace.com

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BARNs OF PIKE COUNTY

Naxera family's brick buildings in Pike County have stood the test of time

By CAROLYN ALLEN
Special to The Advocate

The Fred Naxera family has farmed in Pike County for over 150 years. They owned (and still own) more than a few farms here. In fact, Fred Naxera I's obituary in the 1935 Louisiana Press Journal referred to him as one of the largest landowners in the county at the time. Unfortunately, however, only a few barns remain on those farms today. These beautiful brick buildings - a restored milking parlor and poultry house - are on the former Bill Naxera farm in Buffalo Township.

Bill Naxera was the grandson of early Pike County resident Fred Naxera. Fred was about 15 years old when he came to Pike County from Bohemia (now Czechoslovakia) in 1865. There he had worked with his father who was an accomplished butcher and stock buyer. After working on several Pike County farms in the Salt River area and several different butcher shops in Louisiana, Fred eventually entered into a successful partnership with Frank Conrad. They ran a meat market and livestock business in Louisiana. (Incidentally, the partnership was so successful that Frank would later become Fred's father-in-law!) After his partnership with Frank Conrad, Fred and brother Matthew (Mike) ran a meat market on Main Street in Louisiana.

Fred married Anna Conrad and lived in Louisiana for about seven years before buying the former Riverview Nursery about two miles south of town. "Riverview" farm became the Naxera homeplace, and Fred remained active in the livestock industry. As he became more successful, he began buying more farms which led to his obituary naming him one of the largest landowners in the county. As a stockman, Fred was ahead of his



BEAUTIFUL BRICK BUILDINGS: The Nexera family's former milking parlor, chicken house and ice house have been restored and are still in use today. (Photos by Carolyn Allen)

time, and the 1935 Louisiana Press Journal credited him with bringing Aberdeen Angus cattle to the area.

Fast forward to Fred's grandson Bill Naxera Jr. He grew up on one of the farms his grandfather had purchased about 5 or 6 miles southwest of Louisiana. In 1940, he acquired the farm across the road where he built these barns and lived for the rest of his life. An article in the 1955 Louisiana Press Journal reported that the poultry house was built around 1942 while the milking barn was built about 1945. A 1945 article in the same newspaper stated that Floyd Kenery was working at the Bill Naxera farm near Stark laying concrete blocks for a sanitary dairy milk house. It went on to say that it would be 40' X 60' and would have a concrete floor and all modern equipment. Albert Kuna (one of Bill's in-laws) and J. W. Grady were also working on it.

The milking barn was apparently a good one because a 1949 issue of the Press Journal noted that Bill Naxera had a milking parlor and dairy herd that would "stand inspection any minute of the day!" The same newspaper named Bill's dairy operation one of the best in the county, and he often participated in dairy farm tours and later in beef cattle farm tours.

Like his grandfather, Bill was also a forward thinker. In 1948 he won recognition from the University of MO College of Agriculture for achievement in balanced farming and chaired several agricultural committees over the years. Son Billy joined Naxera Farms (or the "Busy N"), and an article in the 1963 Louisiana Press Journal noted that the farm was one of the first to keep records on computer to guide their breeding program.

Again, like his grandfather, Bill is also credited with bringing a new breed of cattle to Pike County. People Places and Pikers reported that he brought the first Charolais cattle to Pike County in 1958. He had raised Angus cattle until buying a bull from the Litton Charolais Ranch of Chillicothe to cross with his Angus cows. Impressed by the weight gain of the calves, he began raising pure bred Charolais, and neighbors remember the white cattle dotting the pastures along Highway D.

After Bill and wife Velma passed away, the house - along with these barns and several acres - were sold and beautifully redone by new owners Vern and Dee

Blaylock. They painstakingly restored the house which was built in 1865 by Dr. William C. Duncan and is now a show-place! They had to take down the old red wooden barn which had seen its better days, but fortunately, they were able to restore the brick milking parlor and chicken house along with the old ice house. The ice house may date back to Dr. Duncan's time, and it is where neighbors remember Bill Naxera keeping chickens in his later years.

While there are no longer any cattle on the farm, the barns remain in use. The old milk house was converted into a bunkhouse for family and friends to use during deer season. The many sets of antlers that currently decorate the restored barn attest to the skill of those hunters. The updated poultry house is currently used for storage, and everyone knows you can never have enough of that - especially on a farm!

From Fred Naxera I to grandson Bill Naxera and beyond, the Naxera family is intertwined with the history of Pike County. It is nice to have these beautifully restored barns left to remind us.

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Ag Sec. Rollins defends Trump's import plan to a beef-country audience

Agriculture Secretary Brooke Rollins fully endorsed President Trump's plan to increase U.S. beef imports via temporarily suspending tariffs during a visit to a leading cattle-producing state.

According to a report from the Hastings Tribune, Rollins was in Nebraska at an invite-only "Federal Issues Forum" event with Senator Pete Ricketts (R-Neb), where she said that

President Donald Trump "feels very strongly that he needs to make some things more affordable."

Rollins continued, "We inherited a 25% increase in food from the last administration. We're holding really closely at 2-3%, which is a huge win right now, even with the Iranian conflict. But at the end of the day, what could he do for the short term to try to

alleviate for consumers around the country that were feeling a lot of pressure on the grocery bills?"

Additionally, Rollins stated the policy — which will allow up to 300,000 metric tons of tariff-free grinding beef, coming mostly from Brazil — would amount to less than two pounds of ground beef per American; Rollins also argued that food prices in the U.S. remain relatively low.

Her endorsement is a marked change from earlier this year when the Trump administration in May announced plans to waive beef tariffs for 200 days. According to a report from Politico, Rollins personally con-

fronted officials about the policy in the Oval office, and ultimately the policy was halted.

The present policy has been opposed by both cattle groups and select members of Congress.

— Meatingplace.com

FEED STORE from page 11

Brown recalls. "He told me he'd pulled all my school records and read what my teachers had written about me. Then he told me, 'Burke, you're going to make it.'"

Brown has no interest in retiring.

"He'd be miserable staying at home," Rick says. "He's a good people person. It's the people who get him here every day."

To Rick, a "people person" means someone with personality and character, along with a willingness to bend a little.

Though the hours are long and vacations few, Rick and Mark view the business much as their father does.

"This is home," Rick says. "It's what we know; it's what we've done all our lives. It's who we are, and we're shaped by the people we serve."

Family, it seems, is what it comes down to. It brought Burke back to the business, just as it later brought his sons.

"Family is pretty important," Mark says. "We try to treat our customers like family. We have good customers. Without them, we wouldn't have anything."

Brown's daughter, Kim, a retired schoolteacher, also lives

in Lampasas. He has eight grandchildren and 13 great-grandchildren.

His advice to young people is simple: "Just give it your best and pick out something you enjoy. It's not all about the money."

The feedstore, Brown says, has been "a good part of life, and one he would not change."

"The good Lord gave me all I needed," he says. "He blessed me with 63 wonderful years of marriage and children who made this life possible. I'd do it all again."

As for staying young, Brown offers one final piece of advice.

"Don't sit down. Keep going," he says. "I'm going to try to make 99."

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USDA plans new Livestock Risk Protection feature for heifer retention

The USDA announced a new feature recently in the Risk Management Agency's Livestock Risk Protection (LRP) program to encourage heifer retention in the face of tight cattle supplies and high beef prices.

The latest federal policy to encourage rebuilding of the beef herd was announced with few details.

"USDA is going to secure tomorrow's herd through the new Beef Retention and National Development (BRAND) endorsement for Livestock Risk Protection (LRP)," USDA said in a statement.

"The BRAND endorsement will allow producers to insure the economic value of retaining a heifer for breeding over a two-year period. The endorsement would establish a protected value based on the expected slaughter value of the heifer at the time of enrollment. If, at any time during the endorsement period, the heifer's projected or realized slaughter value exceeds the economic value of retaining her as breeding stock, the policy would provide for the difference."

The announcement comes after the Trump administration has faced criticism in recent days from both cattle producers over a 90-day tariff holiday for up to 300,000 metric tons of lean trim for ground beef entering the country in an effort to moderate high consumer grocery prices leading up to the November elections. The policy is due to take effect Tuesday.

Meanwhile, meat processors and cattle industry have pushed back against President Donald Trump's vow last week on social media to loosen regulations to allow farmers and ranchers to process their own livestock.

In the announcement, Agriculture Secretary Brooke Rollins blamed the current 75-year low in herd size on what she called a "war on beef" by the previous administration.

"We are investing real dollars to rebuild the great American beef herd, giving producers the risk management tools they need, cutting the red tape that has squeezed small and independent operators, and demanding transparency in a marketplace that has been consolidated and foreign-owned for far too long," she said.

USDA in August began rolling out the Strengthening Processing for U.S. Ranchers (SPUR) program, which is paying \$53.05 per head to slaughter plants — excluding the "Big Four" companies, Tyson Foods, JBS USA, Cargill and National Beef — based on 2025 processing data. The total will be up to \$500 mil-

lion for plants that reach at least 60% of last year's slaughter.

The USDA announcement said that the department would create an additional SPUR Guaranteed Loan Program, meant to support regional processors. The program could help establish processor co-ops and expand existing processors and small business footprints.

A further "Regional Processor Continuity Effort" was not thoroughly described but implied that recently closed cattle processing capacity could be reallocated "toward American-owned independent small, mid-size, and new co-ops and keep our critical meat supply out of the hands of foreign control.

USDA said that ranchers would be allowed to use the Emergency Conservation Program (ECP) on grassland acreages in the Conservation Reserve Program (CRP), following disasters such as wildfires.

In addition, USDA said it would "prioritize" federal procurement of locally processed

beef by federal and state institutions such as prisons and hospitals.

The department said it plans to establish programs for new farmers and ranchers, as well as to recruit military veterans into agricultural production. No details were provided.

— Meatingplace.com

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Livestock News & Notes.....

‘That gets passed through’: Tyson won’t eat higher energy costs

The impact of higher fuel costs on freight has been mounting since early 2026, and with warnings of even higher diesel prices on the horizon, Tyson Foods has warned that it does not intend to absorb those costs.

“That’s a service which we provide to our customers, and that’s not something we subsidize — that gets passed through,” Chief Financial Office (CFO) Curt Calaway said during the Tyson Foods public interview at the Barclay’s global consumer staples conference in Boston.

He noted that there are nuances in the timing of how such costs are passed along to Tyson’s partners.

“It doesn’t just happen immediately, but over time that balances through,” Calaway said. “But we also run an incredibly large fleet internally that allows us to flex that size and flex the routes and where it is, to be able to help mitigate what we’re seeing in some transportation rates.”

In that context, he said the company will be “setting our pricing appropriately” to maintain margins.

Beef processor renews plans for central Arkansas plant

Arkansas processor David’s Premium Beef, which shelved an attempt to open a slaughter plant last year in an industrial park, has launched new plans at an unincorporated site, according to local media reports.

The company, which sells online and runs a Central Arkansas hamburger chain, is seeking Pulaski County Planning Commission approval for a site just outside Jacksonville, Ark.

The lot at the corner of Military Road and Southeastern Avenue has a small housing subdivision across the street and additional housing on the opposite corner of the intersection, both within Jacksonville city limits. The prospective lot for the facility is across the street from city territory on two sides.

Two Little Rock broadcasters interviewed residents near the site who said they opposed construction of a plant in proximity to their homes.

A planning commission meeting is scheduled to hear the company’s application on Sept. 22. Pulaski County has no zoning regulations in place for unincorporated areas, meaning the country government has no legal discretion to reject the plant on the basis of land-use preferences, as long as the project meets building codes and other standard regulations.

Details about the new plant site were not immediately available.

Dave’s Premium Beef last year sought to build and operate an abattoir to slaughter and process up to 50 head a week at its existing warehouse site, which was already being used to store restaurant supplies. There were some homes as close as two blocks from the building, which lies along a rail line in North Little Rock.

After initial opposition from nearby residents, the company proposed a 5,000-square-foot holding barn for cattle instead of an outdoor pen, before dropping its bid for a special use permit.

David’s Premium Beef sells boxed and dry-aged beef online and through freezers in its nine David’s Burgers locations around Central Arkansas.

Never go it alone in grain bins

BOONVILLE, Mo. – With harvest approaching, agricultural experts urge farmers to prioritize life-saving precautions ahead of National Farm Safety and Health Week, Sept. 21-25. This year’s focus is critical hidden hazards, culminating in a Day of Awareness for Confined Spaces on Thursday, Sept. 24.

University of Missouri Extension field specialist Todd Lorenz warns that complacency near grain storage can quickly turn fatal. Grain bin entrapments are among the most preventable of all farm accidents, says Lorenz.

In just four seconds, an adult can sink knee-deep from the suction of flowing grain. In 20 seconds, someone can be completely buried. Pressure from flowing grain is nearly impossible to escape, says Lorenz.

Before harvest, Lorenz recommends that farmers review grain bin safety rules with family and farmworkers, especially seasonal workers, who may be most at risk. “Put safety protocols in place before that first grain truck or combine rolls,” says Lorenz. Training and protocols are key to preventing tragedy.

If there is one main thing to remember, Lorenz says, it’s this: “Never, ever go into a grain bin alone.”

Maintain equipment and check bins regularly, he adds.

Store grain at the correct moisture content and temperature to keep grain from spoiling and monitor regularly to reduce the need to enter the bin.

Other basic rules to review:

Use the buddy system. Always have someone close by who can maintain communications and call for emergency help.

Invest in lock out and tag out equipment. Shut down and lock out all grain handling equipment, and turn off power sources not in use.

Keep a harness available. Use it to attach yourself to a fall-restraint system anchored outside of the grain bin.

Stay out of bridged or crusted grain. Never attempt to walk on grain. Hidden cavities can lurk beneath the surface.

If clumps or crusts develop, stand outside the bin and use a pole to dislodge hard areas.

Post signs and lock doors to restrict grain bin access. This is especially important if you have children living on or visiting the farm.

EPA seeks input on WOTUS options

The Environmental Protection Agency and U.S. Army Corps of Engineers are seeking additional public input on alternatives that could further narrow the federal definition of “waters of the United States,” or WOTUS, under the Clean Water Act.

The agencies issued a supplemental notice of proposed rulemaking outlining additional options for determining which wetlands and waterways fall under federal jurisdiction. The supplemental proposal builds on WOTUS revisions proposed in November 2025 and the Supreme Court’s 2023 decision in Sackett v. EPA.

Among the alternatives, the agencies are considering limiting jurisdiction over adjacent wetlands to those that are indistinguishably connected to traditional navigable waters, territorial seas, jurisdictional impoundments or

tributaries. They are also seeking comments on definitions for “perennial,” “relatively permanent” waters and the “continuous surface connection” required between wetlands and jurisdictional waters.

The underlying 2025 proposal would exclude ephemeral features that flow only following precipitation, as well as certain ditches constructed entirely in dry land. Groundwater, including groundwater moving through subsurface agricultural drainage systems, would remain outside WOTUS jurisdiction.

Another provision would continue the exclusion for prior converted cropland — land converted to agricultural production before Dec. 23, 1985 — unless the property has both been abandoned and reverted to wetlands. Qualifying agricultural activity within the previous five years, including cropping, grazing or haying, generally would prevent the land from being considered abandoned.

The definition is particularly important for farmers and ranchers because it determines when Clean Water Act permits may be required for activities involving wetlands and waterways on agricultural land.

The agencies are also seeking input on whether “relatively permanent” waters should be limited primarily to perennial waters. One option would allow temporary interruptions in flow of no more than 30 consecutive days under certain conditions. The supplemental proposal comes as different WOTUS regulatory frameworks remain in place across the country because of litigation surrounding previous rules. The 2023 framework applies in 24 states, the District of Columbia and U.S. territories, while the remaining 26 states operate under the pre-2015 framework as interpreted following Sackett.

The supplemental action is not a final WOTUS rule. The additional alternatives will be considered alongside the November 2025 proposal as EPA and the Army develop a final definition. Comments on the supplemental proposal are due Oct. 9.

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Basic economics: Neither government nor wishful thinking will change the rules

By STEVE DITTMER
Executive Vice President
Agribusiness Freedom Foundation



It’s going to be up to common sense, free market cattlemen thinkers to head off real disaster for our industry from the ignorant, uninformed, naïve, uneconomic “solutions” being bandied about.

Glenn Beck told President Trump recently that he needed to break up the meat processing “cartel,” to “allow” ranchers and farmers to process their own cattle. The “Vince Show” replayed those clips, marveling that it took Beck to “inform” Trump about what was “needed.”

There was no mention of “who” Trump had been listening to or that the opposite views forwarded by all the mainstream farm and ranch groups have seemingly been ignored.

There have been rumbles from the Trump administration and directives to investigate the big meat packers on anti-trust grounds.

The meat industry is very complex and dispersed throughout the country. But the basics of what the industry accomplishes is very simple.

The reason we have big meat plants is the same reason we have big auto plants. Building complex things like an automobile with hundreds of parts is achievable on a less costly basis with high and consistent quality when done in one location, one series of assembly lines and trained workers rather than building them one at a time “by hand,” with fewer workers and dispersed locations. Even Ferraris and Lamborghinis have more than one or a handful of workers, over a longer period of time building high quality vehicles that cost \$200,000 to a million dollars a copy. They also

build and sell very few cars a year, a few thousand of the millions of cars sold every year, because the great majority of people can’t afford such a car.

We doubt those with such a naïve opinion of the most economic ways of serving up millions of pounds of meat every day have ever been in a big plant. The plants are a beehive of activity producing hundreds of pieces of similar, consistent, high quality items per carcass under advanced food safety standards, preservation standards and disperse them daily over 50 states and dozens of foreign countries.

Big meat plants disassemble carcasses efficiently, cost effectively and quickly but it is the ability to provide items that American don’t value to customers in other countries quickly and at scale, where big plants excel and small plants struggle or fail. Variety meats do not have the same shelf life and the same local demand so assembling big lots quickly is essential to the value derived. Then there is the efficient collection of other substances for dozens of other uses that are only economic in large quantities.

Those kinds of factors are some of the reasons big plants produce carcasses and turn each one into hundreds of pieces of meat and byproducts quickly, so that the cost of production is literally hundreds of dollars less/head for big than small plants. The advantage was \$250/head a half dozen years ago. With the higher prices for cattle and meat these days, it has to be hundreds more now.

Economies of scale are very

real. Idealists who would like to have every rancher and farmer harvest their own production want to repeal the laws of economics. The laws of economics are immutable. Good operators are able to improve processes to make better use of the laws of economics but they cannot repeal them. Government can interfere but they cannot repeal them.

Small processing plants already exist. There are 600 or more plants in the country. There are no rules telling ranchers and farmers they can’t harvest their own animals for their own use. But not everyone has the desire,

facilities or ability to do so even for themselves. Shooting and skinning rabbits or squirrels is one thing. But we defy you to find farm-raised kids whose fondest memories were plucking feathers off steaming chicken carcasses.

The difference is the ability to sell meat for consumption by the public without state or federal inspection. Food safety is not a luxury or nice perk. It is a basic, absolute qualification for doing business. The confidence in the safety of any product is essential to the functioning of the marketing of that product. Lose that confidence and an industry has nothing. Relying on relative amateurs to strictly observe all food safety practices at every step, guaranteeing sanitation and temperature controls is unrealistic. Training consumers how not to thaw or freeze or prep food is a herculean task itself. It takes weeks to train a worker on the assembly line to correctly, consistently and safely handle the production of a particular cut.

Even a big plant like JBS in Greeley has only two or three days harvest of cold storage

See RULES, page 18

The Cattleman’s Advocate is available free at the following area locations: Area livestock markets

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Fulton, MO
- Eastern Missouri Commission Co.
Bowling Green, MO
- F&T Livestock Market
Palmyra, MO
- Scotland County Livestock
Memphis, MO
- Carthage Livestock
Carthage, MO
- Edina Livestock Sales
Edina, MO
- Fairview Sale Barn
Fairview, MO
- Greenville Livestock Auction
Centralia, IL
- Jones Brothers Livestock Auction
Marshall, MO
- Kingsville Livestock Auction
Kingsville, MO
- Kirksville Livestock Market
Kirksville, MO
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Other locations

- A&S Printing
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- Farmer’s Elevator & Exchange
Monroe City, MO
- FCS Financial
Columbia, MO
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- Feeders Grain, Inc.
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- Fish Hook Market
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- Grotjan Conoco Station
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- FarmersCo-op
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Hannibal, MO
- Hatton Vermeer Sales
Auxvasse, MO
- Hilty’s Meats
Bowling Green, MO
- HNB Bank
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Hannibal, MO
Monroe City, MO
Perry, MO
- Jones Brothers AgriServices
La Monte, MO
- Jonesburg Grain Co.
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- Josephville Meat Processing
Wentzville, MO
- Kingdom Feed
Fulton, MO
- Kyle Hendricks
Buffalo, MO
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Recent placement/sales

- 5 young 3rd period Cows
- 1 herd bull
- 17 mixed feeder heifers
- 11 mixed feeder heifers
- 10 mixed feeder heifers
- 7-7 heifer pairs
- 6-6 young cow pairs
- 4-4 heifer pairs
- 10 blk feeder heifers
- 35- grazing steers
- 39 crossbred steers
- 18 crossbred heifers
- 10 charX heifers

Inventory changing weekly — Available For Sale Now:

- 1200 red and black NE bred heifers, AI bred to calve Feb 20 to Angus and SimAngus
- 460 bred heifers 140 red 260 black
- 14 big fall calving bred CharX heifers
- 50 red bred heifers AI to calve March 1 to March 10 to red bulls
- 76 black fall calving cows mostly 3 to 5 years
- 2 black bulls and a char bull



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Digging Deeper....

By JUSTIN ANGELL

So, let’s address the elephant in the room head on. Trump policies have cost us a lot of money. Trump is brash, arrogant and abrasive.

The way I look at it though, if it wasn’t for Trump policy, I wouldn’t have had the money to lose and while I was losing it I would probably be wearing a paper mask, not standing within 6 foot of anybody while I watch boys play girl sports because they feel like it and knowing a man leading our soldiers can wear his dresses in the Pentagon since he feels like he is a woman.

You get the point without me bringing up the billions lost to Somali fraud and a wide-open border attracting every free-loader and criminal in the world with several other million pretty good people.

It’s easy to see that America and Trump are backed into a corner, an impossible economic position where there are no good choices only less bad choices. Like an acrobat spinning plates, it seems only a matter of time before the inertia is lost and the plates fall and break.

One of the plates is diesel fuel availability and price. The more research I do on diesel prices and availability, the worse it gets. Like hitting a record national average today at six dollars per gallon.

My research tells me it can go at least another 30% higher if things don’t start going right.

RULES from page 17

featuring figured into the equation. Not everyone can afford to pay 25 or 50 percent more for value they perceive in supporting smaller brands providing different qualities and attributes. The general public is not willing or able to pay for those attributes on a regular basis. But there is a need those brands serve and that is what the free market provides.

Any smaller branded operation has the major problem of finding a profitable market for variety meats, less popular roasts, by-products and hides.

People use the term “free mar-

It’s easy to see that America and Trump are backed into a corner, an impossible economic position where there are no good choices only less bad choices. Like an acrobat spinning plates, it seems only a matter of time before the inertia is lost and the plates fall and break.

The most important part to understand is that the world runs on diesel and transportation energy cost are a vital part of our global economy.

I will never surrender, so I’m not sure how this one ends. Let’s buckle up.

As far as Trump’s strong personality: On the world stage I have no doubt he is negotiating on Americans’ behalf, not that of the globalists.

As Franklin Graham famously said, ”Hold your nose and vote”.

I was talking to my son-in-law over a beer and cheeseburger at our local tavern and I asked him about the rock and concrete business up and down his area, basically the I-70 corridor. Garth told me they literally cannot make rock fast enough to keep up with demand.

The biggest project is I-70, but the other big project is two data centers near New Florence Missouri that will consume 800,000 tons of rock.

The orders come in with no thought of price, but only how fast it can get there. At \$28.50 per ton, that makes \$22,800,000 worth of construction materials

and rocks.

This is only a tiny example of the head-over-heels rush to build the infrastructure of a new global technological system.

This buildout is costing hundreds of millions of dollars and is the only thing keeping the American stock market buoyed near all time highs.

I’m not getting into the mechanics of the economy, but right now we seem to be replaying the movie scene from the movie “The Big Short” where the housing crisis was perfectly described as a giant global game of Jenga. (google Jenga scene from movie The Big Short)

As in past articles, I will again say that I’m not afraid of the future of the cattle market, but I believe a blow up outside the cattle business is possible and eventually probable.

Honestly, I thought we would’ve had a blow up years ago, but I have learned just because something is inevitable does not necessarily mean it is immediately imminent.

I think we should have some Faith, relax and enjoy this rally and don’t let anybody including me, steal your joy.

A day I will never forget

By REP. SAM GRAVES
Congressman, 6th District of Missouri

25 years ago today (September 11, 2001), I know exactly where I was and what I was doing when the world changed. I’m willing to bet you do too, if you were alive that day. It’s one of those markers in history that shapes our lives from that point forward. It is a day I will never forget.

I was a newly elected freshman Congressman, still learning where everything was in the building. We were in the middle of our morning staff meeting when radical Islamic terrorists used our airplanes to attack our country and took nearly 3000 American lives. When a plane hit the Pentagon several miles away, we felt it and could see the rising smoke from our office building.

At the same time, another hijacked flight was headed towards Washington. No one knew what was happening, moment by moment. The White House, the Capitol, and most of the office buildings were evacuated, including mine. My staff was sent home, while I stayed behind with my Chief of Staff and Administrative Assistant, trying to figure out what was happening in real time. Phone lines were jammed, and confusion hung over Washington, DC, and the entire country. That flight ultimately ended in a field in Pennsylvania due to the courageous efforts of the passengers on board.

In an instant, everything changed. America had been attacked. In the hours immediately after, we didn’t even know who perpetrated it, but we knew it was an act of war, and we committed to seek out and destroy terrorism and those who perpetrated it.

In the days that followed, we had to make consequential decisions that changed the course of history and how we live our lives. I never imagined when I was first elected to Congress that we would be attacked like we were. It certainly changes the way you view things. One thing was clear in the aftermath—our nation’s resolve, patriotism, and unity were as high as they’d ever been. Nothing divided us. Together, we were committed to restoring peace, freedom, and justice at home and abroad. Today, many only read of what happened on September 11th in the history books. That day will always be different for them, than for those of us who experienced it. Frankly, some of it is just hard to explain if you weren’t there—the immediate feelings as things unfolded, the response, and the resolve of the American people. Every bit of that day rushes back over me the minute I see any footage or even just reflect on how things unfolded.

I continue to think of those we lost that day, the heroes who rushed towards the chaos to provide any help possible, and those who stepped up to serve in the wake of the attacks. Today we continue to remind people to “never forget.” For me, it’s a day I can’t forget, and I pray no one else will either.

ket,” forgetting what it really means. It means the voluntary exchanging of value (money) for a product one desires. It also means the freedom for someone to produce that product or service.

Regulation should only be used to protect the safety of one’s person and prevent fraud.

But government cannot repeal the rules of economics. Those smaller plants and brands charge more because they have to, to cover higher costs. Mayor Zoran Mamdani of New York City, who wants to run government grocery

stores at a 30 percent discount to regular groceries, has already said his administration will likely have to provide subsidies to grocery stores and bodegas impacted by competition from government-subsidized grocery stores. Taxpayers will have to subsidize the government-subsidized groceries at a loss and then have to pay for subsidies to the groceries harmed by subsidized government stores undercutting them.

How is that efficient?

Why is USDA putting together subsidies for smaller processing

plants? Because they cannot compete with the big plants on an economic basis. Should bigger plants have to compete against taxpayer subsidized plants? In certain geographic areas not economically served by the big plants, there might be justification.

Have you priced getting an animal processed at a local locker plant lately? We promise you it will cost a lot more than the average cost per head at a big plant. And the wait for a slot is likely weeks or months.

We have the market for beef today because of the demand the

whole production chain has built for a high quality, consistent product. But that demand is a function of perceived value and availability. Price, even at the high quality and consistency readily available today, is a major topic of consumers today as it is. Arbitrarily destroying the infrastructure that has evolved through economic factors over decades to provide the product people want at a reasonable price is crucial to the industry’s existence.

Destroy that, and you’ve destroyed the economic underpinning of agricultural America.



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Eastern Missouri Commission Company, Bowling Green
Market Report for Friday, September 11, 2026
Receipts: 967 Two weeks ago: 702 Year ago: 1,780

Compared to the last special two weeks ago, the best test on steer calves were weighing 500-600 lbs selling 10.00-20.00 higher, spots 25.00 higher on the 550-600 lb steers and a light test of 600-650 lb steers sold mostly 10.00-15.00 higher all other weights of feeder steers sold with a higher undertone on limited test. Heifer calves weighing 400-500 lbs sold with a sharply higher undertone on light comparison from two weeks ago with the majority of the heifers weighing 750-950 lbs selling in groups and part loads all trading with a higher undertone. Demand was good on a good quality offering of calves and yearling heifers. Few stick-out sales included 24 steer calves weighing 544 lbs at 451.00; 22 heifer calves weighing 404 lbs at 460.00 and 33 heifers weighing 959 lbs at 300.00. CME cattle futures have seen a follow through rally that began last week along with temperatures moderating and with a higher fed cattle market in the North trading Friday afternoon from 222.00-225.00, mostly 224.00 all giving

Market Reports

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ing support to the feeder market. Slaughter cows compared to two weeks ago traded 5.00-8.00 lower.

Feeder Steers: Medium and Large 1 – Lot 440 lbs unweaned 472.50; 500-550 lbs 432.50-453.00, 550-600 lbs 407.50-429.00; 600-650 lbs 385.00-392.00, pkg 676 lbs 385.00; 700-750 lbs 341.00-359.00; lot 851 lbs 316.00. Medium and Large 1-2 – Pkg 352 lbs 485.00; 400-450 440.00-455.00; 500-550 lbs 390.00-405.00, 550-600 lbs 375.00-385.00; 640-685 lbs 355.00-364.50; 700-800 lbs 320.00-340.00; 800-830 lbs 307.50-320.00.

Feeder Heifers: Medium and Large 1 – 400-420 lbs 443.00-460.00, 450-500 lbs 410.00-23.00; lot 532 lbs 394.00, pkg 588 lbs 375.00; 600-670 lbs 342.50-343.00; 750-800 lbs 302.50-313.50; 800-850 lbs 301.00-316.00, 875-900 lbs 296.00-302.50; pat load 959 lbs 300.00. Large 1 – Pkg 1000 lbs 267.50. Medium and Large 1-2 – Ppkg 307 lbs 490.00; pkg 430 lbs 415.00, 450-500 lbs 385.00-390.00; 500-550 lbs few 353.00-370.00, 550-600 lbs 342.50-347.50; 650-700 lbs 310.00-320.00; 700-750 lbs 305.00-312.50, pkg 780 lbs 285.00.

Feeder Bulls: Medium and Large 1-2 – Pkg 361 lbs 475.00;

500-530 lbs 411.00-422.50; pkg 671 lbs 340.00. Medium and Large 1-2 – Pkg 460 lbs 410.00; 500-550 lbs 375.00-385.00.

Slaughter Cows: Premium White (65-70% lean) Average dressing, 151.00-158.00; and low dressing, 144.00. Breakers (70-80% lean) Average dressing, 146.00-156.00; high dressing, 159.50-167.00; and low dressing, 132.00-141.00. Boners (80-85% lean) Average dressing, 145.00-156.00 ; high dressing, 159.00-165.00 ; and low dressing, 132.00-143.00. Lean (85-90% lean) Average dressing, 138.00-147.00; high dressing, 151.00-156.00; and low dressing, 125.00-135.00. Shelly/Thin 113.00-120.00.

Slaughter Bulls: Yield Grade 1-2 – 1400-2500 lbs, 195.00-207.00 ; 213.00; 180.00-192.00.

Slaughter Steers and Heifers: (40 head) Choice 2-3 – 1350-1490 lbs 217.00-220.00, Select and Choice 1-3 – 1260-1460 lbs 212.00-215.50, pkg 1290 lbs returning to feed 223.00.00.

Source: MO Dept of Ag-USDA Market News Service, Bowling Green, MO, Greg Harrison, Market Reporter 573-751-5618. 24 hour recorded report 1-573-522-9244

Beef supply chain succumbing to record imports, more expected

Op-ed by BILL BULLARD
CEO, R-CALF USA

Well, for many years, R-CALF USA has been a lone voice within the cattle and beef industries, warning that unmanaged imports were dismantling the domestic beef supply chain's competitive infrastructure. That imports are taking a serious toll on our domestic beef supply chain is now manifest.

Import volumes hit an all-time record high in 2023, and new record highs have been made each year since. For 2026, the USDA is forecasting another record-breaking year, estimating that beef imports alone, not including the beef produced from imported live cattle, will be 6.1 billion pounds. Now, let's add the 300,000 metric tons of additional beef the president wants to invite into the United States by lifting the overquota tariff, the equivalent of over 661 million pounds. This increases the 2026 import forecast to about 6.8 billion pounds.

Let's look at this from two different perspectives. First, 6.8 billion pounds of imported beef

What do you think will happen to the 15% of your operations revenues earned from the sale of cull beef cows and bulls if the virtual supply of US beef cull cows and bulls increases by 57%?

is more than twice the total volume of beef imported just four years ago in 2022.

Second, last year domestic beef production was 26 billion pounds and that includes approximately 850 million pounds of beef produced from foreign cattle. The estimated 6.8 billion pounds of imports represents more than 1/4th of last year's domestic beef production.

So, with record import volume since 2023 and the 2026 import forecast at more than double the volume of just four years ago and representing 1/4 of production. We would expect substantive changes to occur within the entire beef supply chain to reflect an elevated emphasis on import purchasing, processing, and marketing and a marked emphasis on domestic cattle purchasing, domestic cattle slaughter, domestic beef pro-

cessing, and domestic beef marketing.

Indeed, significant infrastructure related changes are already unfolding and in a big way. Two of the big four beef packers have permanently closed three of their plants. Another plant cut its second shift and another is for sale. The plant closures and plant sale involve plants well outside the big four's central anchor area.

So, the industry is retreating from outlying areas and becoming even more centralized. These actions suggest that the largest packers are reconfiguring their business models to emphasize a greater reliance on imports and deemphasize their historical reliance on domestic slaughter.

The CMA Group recently acknowledged that supply chains are changing in the face

of increased imports, though it describes that change as slow.

Yet another significant change is that fed cattle are being fed much longer as currently there is a record high number of cattle that have been on feed for 180 days or more. The additional tonnage created by today's unprecedented carcass weights means more production with fewer heads slaughtered.

This practice along with the supply chain's increased reliance on imports further interferes with supply signals that should have triggered herd expansion.

Now, it is the cow calf sector of the live cattle industry that must initiate herd expansion. After all, that's where the breeding cows are that produce the annual calf crop. Cow calf operations typically have two main revenue sources: sale of calves and sale of cull cows and bulls. Their major source of revenue is from the sale of calves. But industry literature indicates that the sale of cull beef cows and bulls typically represents about 15% of the cow calf operation's total annual revenue.

Current profitability and expected future profitability are prerequisites to making investments for herd expansion. So, let's look at how the president's proposal to import an additional 661 million pounds of product for ground beef with no overqued tariff might impact a cow calf producers profitability. What the president means by product for ground beef is 90% lean beef trim or "90's." This is the same type of product that is produced by domestic cull cows and bulls. A typical domestic cull cow will produce roughly 400 lb of this '90s product.

Now, the additional 661 million pounds of imported 90s over 90 days will be the live cattle equivalent of about 1.6 million domestic cows and bulls. This imported product is expected to arrive frozen and stored frozen to be used over time. In 2025, the US slaughtered a total of about 2.8 million culled beef cows and bulls. Importing the '90s live cattle equivalent of about 1.6 million more called cows and bulls will increase the virtual supply of US beef culled cows and bulls by about 57%.

And now a question for cow calf producers. What do you think will happen to the 15% of your operations revenues earned from the sale of cull beef cows and bulls if the virtual supply of US beef cull cows and bulls increases by 57%?

Is that an incentive to begin investing to expand your herds? Or do you think it will further delay meaningful expansion of the US beef cow herd?

Supermarket beef prices fell for 2nd straight month in August

Grocery beef prices dropped in August for the second month in a row, while the cost of other meats rose in the Bureau of Labor Statistics' latest consumer inflation update.

The Consumer Price Index (CPI) gained 0.4%, leaving overall prices little changed over the last three months. The index is 3.4% higher since Aug. 2025, with most of the increase having occurred during March-May.

All monthly data is seasonally adjusted, while 12-month figures are unadjusted.

Energy commodities, which groups gasoline and fuel oils, jumped 4.2% in August after

sharp declines in June and July, and is up 28% over the last 12 months, almost all of the increase coming in the last six months amid war with Iran.

The overall food index rose 0.1% in August, with food inflation very modest over the last four months. Food prices are 2.7% higher than a year ago.

Prices were unchanged last month for food-at-home —

which equates to all groceries, the largest component of consumer food prices. Food-at-home prices have risen very minimally over the last four months and are 2.2% higher since Aug. 2025.

Food-away-from-home, including dine in, takeout and delivery food service, rose 0.3% in August, putting it 3.4% higher over the last 12 months.

Meats overall fell 0.2% last month for a second straight monthly decline, driven by the drop in beef, which makes up 55% of the meats index.

The Beef and veal category fell 1% in August following July's 0.8% dip. Beef remains 5.9% more expensive over the last 12 months.

— Meatingplace.com

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Monthly Sheep & Goat Market Reports

Sponsored by The Bank of Missouri

Montgomery County Livestock Auction, Montgomery City Market Report for Sheep & Goat Auction Thursday, September 10, 2026 Receipts: 600 Last month: 625

Montgomery County Livestock held their monthly Sheep and Goat Sale Thursday, evening Sept 10 with a moderate offering of mostly lambs weighing 55-75 lbs selling mostly steady with last month's offering with weights over 80 lbs trading with a weak to lower undertone on last month's limited offering, feeder lambs also traded mostly steady. Kid goats sold steady on a light test. Montgomery County holds their sheep

and goat sale the 2nd Thursday of each month. All prices are per cwt unless otherwise noted.

SHEEP (prices per hundredweight)
Feeder Lambs: Small and Medium 1 – Pkg 26 lbs 415.00. Small and Medium 1-2 30-50 lbs 330.00-375.00.
Slaughter Lambs: Choice-Prime 1-3 – 55-75 lbs 315.00-350.00; pkg fancy 65 bulbs 365.00; 80-92 lbs 255.00-267.50, 105-130 lbs 235.00-245.00.
Choice 1-2 – 52-65 lbs 265.00-310.00.
Slaughter Ewes: Utility and Good 1-2 – 80-165 lbs 145.00-165.00.

Replacement Ewes: Pkg 65 lbs open young ewes 405.00 cwt; solid mouth 135-165 lbs open 165.00-205.00 cwt.
GOATS: (prices per hundred weight)
Feeder Kids: Selection 1 – Pkg 26 lbs 405.00; Selection 1-2 28 lbs 320.00; Selection 2-3 25-40 lbs 210.00-260.00.
Market Kids: Slaughter: Selection 1 – pkg 26 lbs 405.00; Selection 1-2 28 lbs 320.00; Selection 2-3 – 25-40 lbs 210.00-260.00.

Source: MO Dept of Ag-USDA Market News Service, Montgomery City, MO, Greg Harrison, Market Reporter

STX Beef lawsuit against former executives dismissed in Texas district court

STX Beef Co.'s federal lawsuit against two former executives accused of embezzlement and fraud has been dismissed, closing, at least temporarily, a case filed more than two years ago.

U.S. District Judge Nelva Gonzales Ramos entered final judgment Sept. 14 dismissing the

case following stipulations of dismissal filed by the parties in the U.S. District Court for the Southern District of Texas.

The claims against former CEO Terry Maul were dismissed with prejudice, meaning STX Beef cannot bring the same claims against him again. The claims

against former Chief Financial Officer William "Billy" Fischer were dismissed without prejudice, leaving the company the option to bring those claims again.

STX Beef, based in Corpus Christi, Texas, filed the lawsuit in June 2024, accusing Maul and Fischer of misappropriating more

than \$2 million through unauthorized payments, bonuses and expense reimbursements. Both men denied the allegations in court filings.

STX Beef reached a settlement with Maul following mediation in October 2025. Attorneys for the company and Maul previously told the court they had "agreed to fully resolve STX's claims against

Maul." Terms of that settlement were not disclosed.

The litigation initially continued against Fischer after the Maul settlement. The Sept. 14 judgment dismissed the remaining claims against Fischer without prejudice and dismissed the overall action.

STX Beef had not filed a separate complaint against Fischer in federal court as of September 15.

FREE CLASSIFIED AD!

As a service to our readers, The Cattleman's Advocate is offering a FREE one-month classified ad. To place an ad of up to 20 words for the next issue, simply email your ad to: cattlemans@virtualimages.us; or fill out the form below, clip it out and mail to:

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Classified ads must be received by the 10th of the month for the next month's issue.

The publishers reserve the right, at their discretion to decline advertisements deemed in conflict with the publication's goals or those of our other interest - commercial cattle marketing.

CLASSIFIEDS

Livestock For Sale

Standardbred Bay stud weanling, ready to go in July, \$900. Donnie S. Hostetler, 1331 Topsy Road, Randolph, Mississippi 38864.

For Sale

For Sale free standing panels, continuous panels, weld-on gates, coral panels and pipe post. "You will like the products and the competitive prices!" J&L Farm 2665 Audrain Rd. 154 Clark, MO. Call and leave message at 660-670-0673.

For Sale

Reclaimed barn wood, lumber and tin salvaged from local barns. Weathered white barnwood, oak beams, vintage 5-V tin. Various lengths. Salt River Salvage Co., Paris, MO. 573-721-1111.

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Good and average quality hay for sale. 3x3 big squares. Call for pricing. Xenia, IL 618-237-6084.

Services

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Laugh Tracks in the Dust.....

Plastic cookies

By MILO YIELD
Special to The Advocate

I read about some futuristic food research recently that got me to thinking about "food for the future" -- particularly if our future includes paved-over corn-fields and pastures that grow condominiums, data centers and traffic jams and no crops, no meats, no fruits. no veggies.

A glance into the cornucopia of foods available at any super-market today makes worrying about food's future seem a need-less worry. But, nothing is limit-less and that includes productive farmland.

An internet inquiry shows that since the 1950s, agricultural land in the United States has been steadily decreasing from 1.2 billion acres to roughly 875 million in 2025. Approximately 325 million acres have been converted from agricultural land to non-agricultural land. That is approx-imately 507,812.5 square miles, or a land area comparable to the size of Texas. A majority of the acres lost are around large met-ropolitan areas for housing developments, large warehouse facilities, and different infra-structures such as roads.

That annual loss of farmland shows no signs of slowing or stopping. So, where does it end? And, too often it's the best of farmland that's lost, not the marginally productive acres.

All this brings me back to "future food." In the event we turn all arable land on this planet into barren blacktop incapable of growing food, humankind may have to resort to reaping what we sowed by eating our own plastic pollution.

I'm not kidding, sort of. A team of researchers at Southern Illinois University Carbondale just demonstrated that "plastic food" is possible by using specially engineered yeast to create tasty — and yes, edible — cookies which the researchers 3D printed out of plastic waste. The yeast breaks down the compo-nents of plastic compounds and agricultural byproducts like dis-carded plant stalks into proteins, fats, acids, and flavorings that we can eat. When these are com-bined together, the mixture is fed into a 3D printer that spits out cookies of any desired shape.

The researchers used gene-editing technology to reprogram yeast strains to eat polyethylene terephthalate (PET), a widely used form of plastic commonly found in disposable water bot-tles, food packaging, and clothes, which is rich with car-bon. Before the yeast can start feasting, the PET plastics are subjected to a complex chemical process to break them down into smaller bits that the microbes can digest. The purported advan-tage of this approach is that it's environmentally friendly, using only heat, water, and oxygen.

The yeast feasts on these stripped-down plastic bits, turn-ing them into a slurry of pro-teins, fats, and acids that are combined with fiber, starch, and sweetener to make them more

palatable. One of the yeast strains in particular was able to turn plant biomass into tasty vanilla flavorings.

Now, all this "plastic foods" research is in its infancy. And, I'm sure it's way too pricey for widespread use -- yet. But, if we continue to lose farmland, some-day when we're hungry, a plastic cookie might be the only thing on the menu.

Now, let's flip the table from the subject of stomach-churning FrankenFoods to the good stuff that continues to emerge from my garden. I've a story to tell about raising cantaloupe. I con-sider myself a fair-to-middling gardener, but, truth told, I've never been very good at raising melons, berries, or fruit. Well, surprise of all surprises, this year I have a glut of cantaloupes, including a whopper I harvested

this week that topped the scales at 10.5 pounds. It wuz bigger than a soccer ball.

The story is how I grew them all. They were all from volunteer plants that grew from some seed from a purchased cantaloupe that I discarded last fall into a pile of soil that I'd finished composting. When I topped off my raised beds with new soil last spring, the volunteer cantaloupe plants came up in a lot of places. As I watched them grow early, they looked healthy, so I transplanted some into one bed and left other plants to grow where they sprouted. Well, they all thrived. The squash bugs never found them. We've eaten all the can-taloupe we need and have given away a bunch to friends and fam-ily, and there's still more to ripen.

Seems Mother Nature knows how to grow better cantaloupe

than I do.

However, the zucchini plants finally matured and I pulled and composted the plants yesterday. Still harvesting lots of dried beans. lima beans. And, I've got okra a'plenty for ourselves and anyone else who wants any.

I've got some fall green beans growing and I've still to plant some fall radishes and greens. But, sadly, the end of the 2026 gardening season is just round the corner. Our three massive flower beds of zinnia's are absolutely lovely accents in the backyard.

I spent last week recovering from a strange bout of the sum-mer creeping crud flu. Nevah had it, too, but recovered faster than me. It wuzn't how we planned to celebrate 62 years of marriage. ;))

However, one happy thing

happened. The Kansas City Royals won every game while I wuz sick. They're now won 9 games in a row and 10 out of 11. I've learned that enjoying base-ball is as easy as getting up, watching the game, celebrating a win, and going back to bed. Then repeat the sequence the next day. Easy, peasy!

I called my illness the flu. It also goes by a long list of rather unsavory name such as the dire rear, the runs, the trots, the squirts, the Green Apple Quickstep, the High-Stepping Outhouse Waltz, the Van Dittens and others. Frankly, it's just diar-rhea which means "danged inconvenient as rectum reaches high evacuative action."

Those are my words of wis-dom for the week. Have a good 'un..

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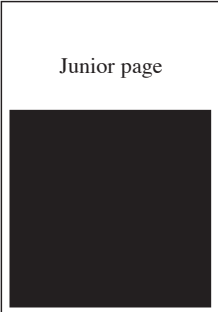
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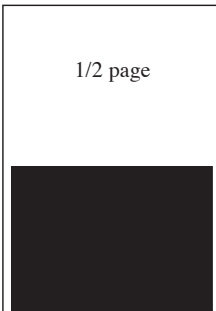
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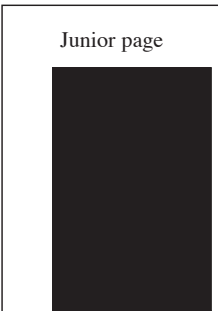
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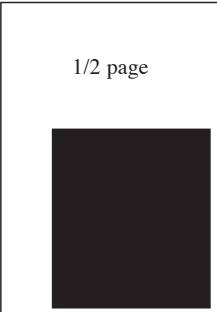
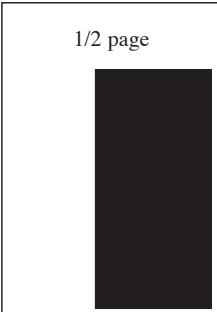
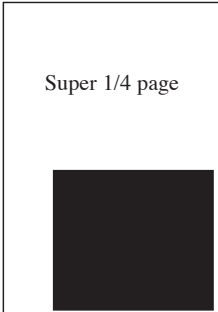
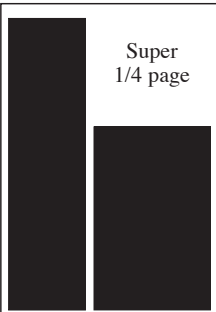
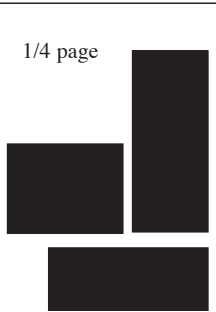
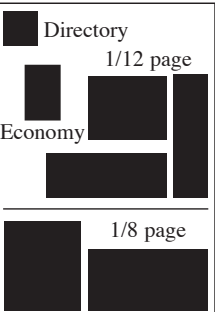
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USDA offers \$50 million in new funding to expand state meat inspection

USDA announced up to \$50 million in new funding to help states establish or expand meat and poultry inspection programs, an effort aimed at increasing processing options for livestock producers and smaller processors.

Agriculture Secretary Brooke Rollins announced the Stand-Up Program, which will help states cover startup costs associated with creating inspection programs in partnership with USDA's Food Safety and Inspection Service. The initiative follows a Sept. 4 executive order directing USDA to expand mar-

ket access for U.S. meat producers.

Thirty states currently operate State Meat and Poultry Inspection programs, while 11 participate in the Cooperative Interstate Shipment program. USDA said startup costs have been a barrier for states considering establishing their own inspection programs.

State inspection programs must maintain standards "at least equal to" federal inspection requirements. Meat and poultry produced at state-inspected plants generally can be sold

within the state.

States that operate inspection programs can also participate in CIS, which allows qualifying state-inspected establishments to ship products across state lines under the USDA mark of inspection. CIS programs must meet standards USDA describes as the "same as" federal inspection requirements.

Georgia became the 11th state

to participate in CIS in July, joining Indiana, Iowa, Maine, Missouri, Montana, North Dakota, Ohio, South Dakota, Vermont and Wisconsin.

USDA has increased its support for state inspection programs as it seeks to expand processing capacity. The department's fiscal 2026 budget included an additional \$15.2 million for state programs, with

USDA noting that the number of establishments participating in state inspection programs had increased from 1,833 in 2019 to 2,032 in 2024.

Federal law allows FSIS to contribute up to 50% of the cost of state meat and poultry inspection programs and no less than 60% of the cost of CIS programs.

- Meatingplace.com

Flesner wins Olean regional auctioneering qualifier

ELDON, Mo. — The inaugural qualifier for the A League of Their Own Auctioneering Contest was held September 14 at Olean Regional Stockyards in Eldon, Missouri, bringing 29 talented auctioneers together to compete for a spot in the 2027 Head-to-Head Battles.

Quest Flesner was named the Olean Regional Qualifier Champion, taking home \$2,000 and a \$500 entry fee paid toward the 2027 Head-to-Head Battles.

Joining Flesner in the Top 9 were Dan Koupal, Austin Roberts, Carter Haslag, Ross Parks, Brooks Thompson, Brian Harville, Josh Garcia, and Aaron Shepard.

The Olean qualifier marked the beginning of a new approach to competitive auctioneering. A League of Their Own was created with the goal of putting the auctioneers first—from the way the competition is structured to



the experience contestants have throughout the process.

With the first qualifier in the books, the contest is already moving on to the next step.

The qualifier series continues September 21, at MidSouth Regional Livestock Center in Unionville, Tennessee.

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Making this easy steak fajitas recipe could win you a prize!

Made and reviewed
by CHARLOTTE ANGELL,
rated by JON ANGELL
For The Advocate

Jon's Critique: We had this one when Bekah was in town and she had several of her friends over. It was really good and everyone enjoyed them.

Silly me, I didn't know the cook intended to use this as a recipe for the paper. As a result: no representative photo to help entice you into making it.

I guess you could go to the mommy's home cooking website. They have a fancier photo than I could have come up with anyway.

Or we could have a photo contest! You make this recipe and send me a photo. We'll pick a winner, publish the photo and award a prize. I don't know what prize yet, but it will be appropriate for the project.

Photos must be received on or before Oct 19. This could be fun... GO!

Easy Sheet Pan Steak Fajitas

mommyshomecooking.com

Ingredients:

- 2 lb (900 g) sirloin steak or flank steak, thinly sliced against the grain
- 1 medium red pepper, sliced
- 1 medium green pepper, sliced
- 1 medium yellow pepper, sliced
- 1 large onion, sliced
- 1 tablespoon olive oil
- Salt and black pepper to taste
- Freshly chopped cilantro leaves to garnish (optional)

Steak Fajita Marinade:

- ¼ cup (60 ml) fresh lime juice
- ½ cup (120 ml) orange juice
- 2 tablespoons Worcestershire sauce
- 2 tablespoons soy sauce
- 3 tablespoons vegetable or canola oil
- 3 teaspoons garlic powder
- 3 teaspoons onion powder
- 2 teaspoons chili powder

- 2 teaspoons cumin
- 1 teaspoon paprika
- 1 teaspoons salt
- ½ teaspoon black pepper

To serve:

8-10 flour or corn tortillas, wrapped in foil and warmed in oven

Other toppings of your liking (sour cream, crumbled feta cheese, avocado slices or guacamole, diced tomatoes, Mexican cheese.

Fresh squeezed lime juice

Instructions:

Whisk together all marinade ingredients in a plastic bag or bowl. Add the sliced beef, cover or seal and refrigerate for 30 minutes to 24 hours (if time permits).

Remove beef from the fridge and allow it to sit at room temperature for 10-15 minutes before baking.

Place racks in the top and lower thirds of the oven; preheat the broiler. Coat a large-rimmed baking sheet with cooking spray. For easier cleanup, you can also line with foil before spraying cooking spray.

Add peppers and onion to a large bowl; add olive oil, salt and black pepper to taste; toss to com bie.

It's a photo contest!

You make this recipe and send us a photo. We'll pick a winner, publish the photo and award a prize. I don't know what prize yet, but it will be appropriate for the project. Photos must be received on or before Oct 19.

You can email photos to: cattlemans@virtualimages.us

Spread the vegetables in an oven layer on the prepared sheet pan. Bake in a preheated oven for 5 minutes (depending on how you like your vegetables) or until the peppers are slightly tender.

Carefully remove the hot pan from the oven. Push vegetable mixture to one side of the pan.

Arrange beef in an even layer on the remaining side. Broil until the steak is slightly charred and cooked to your liking.

Squeeze lime wedges over the steak and vegetables. Garnish with chopped cilantro and serve immediately with warmed tortillas, avocado sauce, salsa or desired toppings

AI helping identify beef-browning bacteria

Retailers are using anti-theft technology to protect high-priced beef products from shoplifting (Meatingplace photo by Frank Fuhrig).

The University of Arkansas's Agricultural Experiment Station is pursuing research into what specific bacteria cause fresh beef to turn brown, which can lead to perfectly safe beef being discarded or discounted before sale-by dates.

The issue costs the beef industry up to \$3.7 billion annually, according to the Arkansas Beef Council, which is supporting the artificial intelligence-aided research through a \$20,000 grant.

Aranyak Goswami, an assistant professor and computational biologist, and Derico Setyabrata, an assistant professor

of meat science and muscle biology, are utilizing AI and existing DNA data to examine "complex microbial patterns across samples and rank the bacterial signatures most consistently associated with beef color stability."

Goswami and Setyabrata hope to create a "Freshness Hit List," which would rank five to 10 bacteria for later preservation research.

The researchers are pursuing clean-label preservation methods, utilizing beneficial bacteria already in beef rather than synthetic additives to extend the product's shelf life. Setyabrata said the market at large is heading toward more clean-label preservation approaches.

— Meatingplace.com

Fall is right around the corner!!

Come in and check our long sleeve shirts, classic felt hats, sweatshirts, and vests.

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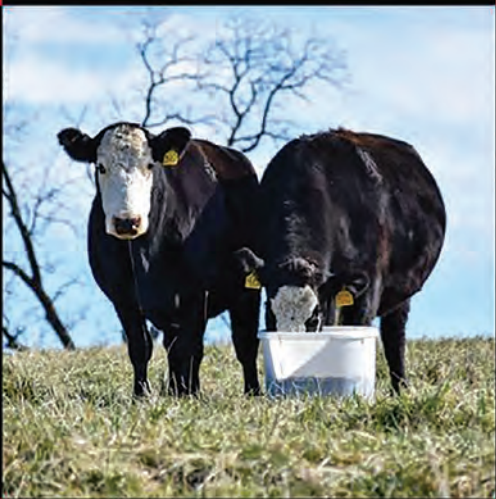
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– Mike and Lori VanMaanen and all the EMCC employees



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- October**
Friday, October 2Regular Friday sale
Friday, October 9Special feeder sale with regular Friday sale
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Friday, October 23Special feeder sale with regular Friday sale
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