



# British White Cattle Association of America

## e-News

Fall 2022 Edition

John Kugler, Editor emeritus

### 2022 Heifer for Youth Recipient

Olivia Bartels of Glenwood, MN, seen below with Heifer for Youth committee members Tommy Patterson and Christina Traeger, attended the BWCAA Annual Meeting in Dillon, MT on September 23<sup>rd</sup>, and was awarded this year's heifer. She will have the opportunity to pick out her heifer when it is weaned this fall. Congratulations Olivia!

#### *What's inside?*

*Heifer for Youth Recipient 2022*

*2023 Calendars Now for Sale*

*Annual Meeting Highlights*



### 2023 Calendars, Hot off the Press



Order from Office for \$12 + postage

### Highlights from the 2022 BWCAA Annual Meeting

The 2022 BWCAA Annual Meeting was held on the beautiful campus of the University of Montana-Western with a field tour at the ranches of Shawn and Allison Wentzel and Garrett Wentzel. The morning meeting started off with an excellent presentation by Dr. Brandon Schlautman, lead scientist for perennial



legumes, where he discussed his work with The Land Institute. Brandon is a plant breeder with the goal of developing new varieties of perennial legumes such as alfalfa, sainfoin, and kura clover, among others. He cooperates with other scientists at the Land Institute to develop strategies to produce long lived forages in mixed plantings with perennial grains (such as kernza, a possible wheat substitute), with minimum tillage. The benefit of these strategies is to reduce the loss of carbon (CO<sub>2</sub>) to the atmosphere during tillage and also reduce input costs (fuel, equipment and labor), while harvesting forages for livestock and possibly human foodstuffs and grains from the same plantings.



(above) Kernza interspersed with alfalfa

(far left) Sainfoin)

(center) Kura clover interspersed with corn

Next up was Bob Patacini, CUP-Certified Ultrasound Technician, from Bozeman, MT. Bob is certified for sheep, swine and beef, with beef his specialty. He explained the process of ultrasounding carcass traits in great detail and how the data is used to market beef for rib eye size, back fat and marbling (% Intermuscular Fat). Many cattle producers who sell bulls (and heifers) use ultrasound data to back up DNA testing when developing Expected Progeny Differences (EPD's).

## Membership Meeting

The BWCAA 2022 Membership meeting was held mid-morning with introductions and a welcome from host Allison Wentzel and president Jonathan Wiechmann. Following the committee reports, the election of three candidates for positions of the board of directors took place. There were five



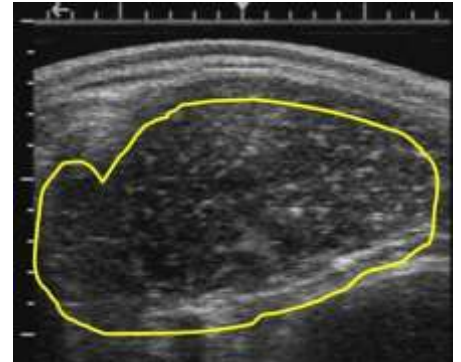
candidates. Tommy Patterson was re-elected for another 3-year term. Luke McGregor from Plymouth, MN and Ben Matzke from Winthrop, MN were also elected for three-year terms.



Pictured left to right- Luke McGregor, Tommy Patterson, Ben Matzke, Chris Wells, Jonathan Wiechmann, Christina Traeger. Sue Seep, not pictured was present. Unable to attend this year were board members Kevin Reed and Todd Smith.

## Field Tour at the Wentzel's Ranches

Bob Patacini demonstrated carcass ultrasound data collection on a couple of Garrett Wentzel's steers.



After shaving the hair off hide at the thirteenth rib, oil is placed on the shaved area. Then the scanner head is placed over the area and moved until the ribeye area is clearly visible at which time the image is captured. With a sketching tool operated with the computer mouse, a line is drawn

around the ribeye area which can then be measured with a grid to obtain the square inch area of the ribeye. In the image to the right (above) one can see the thickness of the backfat at the top of the image and more importantly, one can evaluate the intermuscular fat (marbling-notice the white flecks within the dark muscle) within the ribeye. Bob said that the % marbling in the ribeye indicates the marbling of the whole animal.

Following the ultrasound demonstration, the tour group visited several fields of sainfoin grown under irrigation pivots.



Shawn Wentzel, (kneeling) discusses the agronomics of producing sainfoin for hay, pasture, and seed production. Sainfoin has been grown to some extent in Montana for several decades. It is comparable to alfalfa in forage quality, but will not cause bloat in ruminants when grazed. This field has about 8 inches of regrowth since it was harvested for hay.

The Wentzel's ranch is in a valley between mountain ranges. The ranch irrigates with water captured by damming several small mountain springs adjacent to the farm ground.

The Wentzel's also harvest sainfoin seed. Cleaned seed is marketed for sale and for replanting their own fields. They use the cleanings from the seed harvest as feed for their market steers. They also pellet some of the seed cleanings for bagging and marketing as high protein feed supplements for livestock.



Seed cleaner                      Bagged cleanings                      Pelleted seed cleanings

Garrett Wentzel operates an apiary business, providing bees for pollination throughout the western states. He utilizes sainfoin as a local honey source for the bees before it is harvested for hay. During the winter months, he collects honey from the hives. With specialized equipment, the honey is



Garrett Wentzel demonstrates preparing a frame from a hive “super” for honey extraction. The wax cap is removed with a knife before being inserted into a centrifuge (left). As the centrifuge spins, honey and wax are thrown to the inside walls of the centrifuge and pumped to a heated separator (right) where wax and impurities are filtered from the honey.

separated from the beeswax which is also marketed for the candle trade. Allison Wentzel operates the beeswax segment of the business marketing candles and chap stick.

## Finale

The field tour and meeting were capped off with a delicious barbequed home-grown-British White tri-tip dinner graciously hosted by the Wentzels.

