

&gt;&gt;&gt; NEWSLETTER &lt;&lt;&lt;



# COUNTRYSIDE FEED LLC

Made With Pride By Countryside



## OVERHAUL YOUR THINKING WHEN IT COMES TO DAIRY-BEEF CROSS CATTLE

### Industry Voice by Purina Animal Nutrition

Over the last several years, many dairy producers across the country have bred a percentage of their dairy cow herd with beef semen to produce dairy-beef cross calves intended for beef. This practice has been a way to diversify producer income in a volatile dairy market. Now, with record low native beef herd numbers and a growing demand for high-quality beef, dairy-beef crossbred programs also have the opportunity to help stabilize the beef supply, if done right.

We understand some beef producers are concerned this practice could impact the native beef market share, but, in fact, it is only amplifying the quality of the U.S. beef supply by making more prime- and choice-graded beef readily available for consumers in the U.S. and in export markets.

Although dairy-beef cross calves will inherently be more consistent and heavier muscled than their all-dairy breed counterparts because of their beef genetic influence, research has shown that early calf care and nutrition can have a significant impact on the future growth and performance of a dairy-beef crossbred calf.

Regardless of the origin, U.S. consumers want to eat high-quality beef. When it comes to answering the climbing demand, when native beef numbers are at their lowest, dairy-beef cross cattle can help contribute to the high-quality product that packers and consumers already know and expect from U.S. beef producers.

# EMPLOYEE SPOTLIGHT



**JT GEHLING**  
3 YEARS



**TARA BINA**  
6 YEARS



We will be closed on Monday,  
September 4th in observance of Labor Day

## COMMUNITY NEWS



### Westin Lanning At The Reno County Fair

- 4th overall Intermediate showman
- 5th overall market barrow
- 6th overall market swine
- 5th overall purebred breeding gilt



Westin feeds Countryside Feed Pork Builder show grow/finisher and supplements with Purina Champion Drive and Heavy Weight.



**COUNTRYSIDE  
FEED LLC**

## Contact Our Sales Department To Learn More About Countryside Feed & Purina Products

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# TIPS

## 10 HARVEST SAFETY TIPS TO PREVENT ACCIDENTS ON THE FARM

Courtesy of Rural Mutual Insurance

When it comes to fall harvest, there's a lot to be done in a short amount of time. Top that off with shorter days and colder weather, and you get a developed sense of urgency among farmers, which can lead to injury and death. Use these harvest safety tips to prepare accordingly for the season and keep friends and family safe on the farm.

1. COME UP WITH A FAMILY CHECKLIST
2. READ UP AND REFRESH ON MANUALS
3. HAVE AN EMERGENCY PLAN
4. MAINTAIN THE YARD
5. TRAIN ANYONE WHO IS ABOUT TO USE EQUIPMENT
6. KNOW WHERE YOUR YOUNG CHILDREN ARE
7. IF YOU FEEL FATIGUE, STOP
8. MEET NEW LIGHTING AND MARKING REQUIREMENTS
9. PRACTICE GRAIN BIN SAFETY
10. BEWARE OF MACHINERY ENTANGLEMENTS



### Harvest Recipes

#### *Ham & Cheese Buns*

2 T. Mustard  
 1/2 cup of softened butter  
 1 T Poppy Seed  
 1 T. Grated Onion  
 Combine ingredients. Spread buns with mixture, 1 slice of ham and 1 slice of Swiss cheese. Wrap in foil and heat at 350 degrees for 20 minutes

#### *Cheesy Barbecue Hoagie*

1 lb. Ground Meat  
 1/2 cup of BBQ sauce  
 1/4 cup of chopped onion  
 1/4 cup chopped green pepper  
 1/4 lb. cubed Velveta Cheese  
 6 Hamburger Buns  
 Brown meat and drain. Add BBQ sauce, onion & green pepper. Cover & simmer for 15 to 20 minutes. Remove from heat, add cheese. Fill buns and wrap with foil Bake at 350 degrees for 20 minutes