



## National Bison Association

8690 Wolff Court, Suite 200 Westminster, CO 80031-3646  
www.BisonCentral.com Phone: 303-292-2833 Fax: 303-845-9081

### Weekly Update from the National Bison Association

A news and update service *exclusively* for members of the National Bison Association.  
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**October 28, 2016**

### NBA Seeks FFA Chapter Sponsors to Spread the Bison Advantage

If you receive an email today headed, "Help Us Introduce Student in Your Area to the Bison Advantage," please read and respond.

NBA Executive Director Dave Carter and Assistant Director Jim Matheson, along with members Don "Doc" Woerner" of Montana and Peter Cook of Indiana, hosted the NBA booth at the FFA National Convention in Indianapolis last week, where they promoted opportunities in the bison business to many of the estimated 65,000 attendees. And, they identified more nearly 60 FFA advisors willing and eager to promote the bison advantage in their classrooms if they can have a little help from a nearby bison producer,

"We told the Ag Advisors stopping by our booth about our Student Group Membership program," in which we twist the arm of a local bison producer to sponsor the nearby FFA chapter. Nearly 60 advisors told us they would love to be a part of that program," Carter said.

In each instance where an advisor expressed interest in the program, the NBA members at the booth worked with the advisor to identify the nearest NBA member.

Today, the NBA issued emails to those members asking them to sponsor that FFA chapter.

"We just sent out more than 50 emails headlined, *Help us Introduce Students in Your Area to the Bison Advantage.*" Carter said. "We are asking members who receive those emails to respond with a Yes or No as quickly as possible, so that we can connect the interested FFA advisors with willing sponsors. If a member is unable to serve as a sponsor, they can let us know so that we can look for another NBA member in that area."

As a sponsor, the member pays \$50, and the Ag Advisor receives our new *Bison Producers' Handbook*, the *Insiders' Guide DVD*, *Bison World* magazine and other materials that can be used to instruct students about bison. And, all students in the chapter receive free access to all of the on-line resources offered through the NBA. The sponsor also agrees to be available to come into the classroom to provide a presentation, or to invite the chapter out to their farm or ranch for a field trip.

Members willing to sponsor a chapter will be invoiced for the \$50, and the NBA will send the advisor our instructional materials. And, we will provide all the students in the chapter with access to our on-line curriculum and members-only information on our website. The sponsor and Ag Advisor can then coordinate on scheduling any in classroom visits, field tours, or other activities.

If interested in sponsoring a FFA Chapter, please email [david@bisoncentral.com](mailto:david@bisoncentral.com), or call 303.292.2833.

## **2017 NBA Membership Directory Due by November 4<sup>th</sup>**

This is your chance to update any contact information you'd like included in the 2017 NBA Membership Directory, which is published as a supplement to our January Bison World magazine. Please have your updates to the NBA no later than November 4th.

If you have had a change of address, phone or email, or have updated any of your information on the NBA website, please be sure to notify the NBA by emailing [jim@bisoncentral.com](mailto:jim@bisoncentral.com), so we can update our internal records accordingly. If you'd like to check on your listing, please email [barb@bisoncentral.com](mailto:barb@bisoncentral.com), or give us a call at 303-292-2833. You can also reference the 2016 January Bison World to view your listing.

## **Reserve Your *Bison World* Advertising Space by Nov. 10**

The best and most efficient way to reach bison producers and the industries that serve them is to advertise *in Bison World*. Ads start as low as \$100 per month. The deadline to reserve space in the winter 2017 issue is Nov. 10. For a rate sheet or more information, contact Editor & Advertising Manager Marilyn Bay Drake [marilyn.wentz@tds.net](mailto:marilyn.wentz@tds.net) or 303-292-2833, ext. 301.

## **Carter encourages More FSA Outreach to New Bison Producers**

National Bison Association Executive Director Dave Carter this week encouraged the head of the USDA's Farm Service Agency to encourage state and county FSA offices to more actively promote bison as a viable enterprise for beginning farmers and ranchers. Carter's comments came during a roundtable discussion with agricultural leaders, hosted by FSA Administrator Val Dolcini in Greeley, CO.

Carter commended the Colorado FSA office for its work in reaching out to beginning bison producers, and noted that the new Bison Producers' Handbook contains a chapter authored by the Colorado FSA Office.

"But in many states, it seems that the local FSA offices still don't recognize bison as a viable agricultural enterprise," Carter said. "We need help in getting those offices to take us seriously."

Dolcini noted that there is a network of FSA loan officers and said that the Colorado office would work with the NBA to disseminate information throughout that network.

## **M. bovis Vaccine Gets Tangled in Regulatory Web**

During the past year, the National Bison Association has been working to facilitate the ability of members to obtain a *Mycoplasma Bovis* (*M. bovis*), vaccine that has been developed through Turner Enterprises, Inc. and Newport Labs. This fall, however, several members' have been unable to obtain the vaccine, as their state veterinarians said that the vaccine was not approved for non-adjacent herds.

Newport Labs has been working to address this issue, and offered the following information for our members:

The *Mycoplasma bovis* vaccine that is available for possible use by NBA members is an autogenous, or custom-made vaccine for Turner Enterprises' bison. From a USDA regulatory perspective on this produce is different than an "off-the-shelf" commercial product. As a USDA licensed autogenous vaccine, it is subject to specific restrictions.

An autogenous vaccine is made from pathogens (disease-causing organisms) affecting the bison where it was diagnosed. The herds from which these organisms were originally isolated are known as the "source" herds or the herd(s) of origin. The vaccine is made for use in those herds of origin.

However there is a provision for using the vaccine in other herds, referred to as "non-adjacent herds" by the USDA. However one of the main requirements to use the vaccine in those other herds is that there must be an epidemiological link between the "source" herd(s) and the non-adjacent herd. Examples of an epidemiological link would be movement of bison between the herds (at any time in the past), using shared trailers (present or past), animals on common premises (present or past), animal moving through the same sale barns, etc. Human traffic, as well as vehicle traffic (present or past) might also be seen as a viable line, as well potential wildlife vectors, depending on proximity of the herds. Basically this serves as an explanation of how the various herds might have been exposed to the same organism(s), in other words how it might have been carried from one herd to the other.

The bison producer's veterinarian completes a Non-Adjacent Herd Use Request form, including a description of the epidemiological link, essentially justifying the use of the autogenous vaccine in the other herd(s). Newport Labs works with the veterinarians to assist in the completion of the paperwork. This paperwork is then submitted to the appropriate state veterinarian(s) for approval. Unfortunately if there is not an acceptable epidemiological link described, the application will not be approved and the producer will not be able to acquire the vaccine.

*Editor's Note: The following news stories were distributed by organizations not affiliated with the National Bison Association. They may not reflect the opinions or the positions held by the NBA on matters such as [genetic integrity](#), [animal management](#), and other issues.*

## **Eye on Agriculture: Home on the range with the Bison Brothers**

*(From the Tompkins Weekly)*

ULYSSES — Evan and Alex Reynolds are fifth generation farmers at Glenwood Farms in the Town of Ulysses. The animals they raise aren't what one usually expects to see when driving through upstate New York. The Reynolds brothers aren't exactly your run-of-the mill farmers either. In their early 20s, and relatively new to the profession, the young men are quickly absorbing all they need to know to successfully run the family bison business.

Though most of their education has been hands-on, their grandfather had compiled extensive research on raising bison which he willingly shared. The brothers also joined the National and Eastern Bison associations. The EBA has an active website, along with seminars, farm tours, a regional show and sale, and annual conferences. One of the organization's greatest assets is the other members.

"If we have a problem we can call guys with more experience," Evan said. "They call us for advice sometimes too."

Some learning has been by trial and error. The brothers laughingly shared their first attempt to deal with the summer flies that were tormenting the grazing herd. They mixed up a concoction of liquids (including apple cider vinegar and mint oil) which they believed would deter the annoying insects.

"Then we filled up our Super Soakers and sprayed the buffalo down!" Alex said, adding "We use fly traps now."

Glenwood Farms began as a chicken hatchery in the 1930s. Back then the family also raised beef, dairy cows, hay for their animals and vegetables; selling their products at the roadside stand and restaurant they owned. After closing the business, the farm lay dormant for several decades. The Reynolds' parents initially purchased seven bison in 2007 from a farmer in Bath and then slowly began to increase their herd.

Read more. <http://tompkinsweekly.com/news/2016/10/10/eye-agriculture-home-range-bison-brothers/>

## **Ranch Helps Elevate Niche Market For Bison Meat**

*(From the Capital Press)*

With its large head and stout horns, it takes on challenges head-on. It does not cower in the presence of danger. It is a brooding force on four solid legs, strong and steady, radiating power and grace.

A bison is a product of a generational herd. It knows the meaning of survival and that its strength is in numbers. They are mighty, yet guarded, hidden among the great plains of North America, thundering through grasslands hundreds of years after a near extinction.

On a clear and crisp day, John Flocchini stood on a hill overlooking his 2,800 bison as they grazed on the Durham Ranch. He swiveled his head slowly as the sun reflected off his black-tinted sunglasses, looking west over the rolling hills. He's a long way from his hometown of San Francisco.

California might be where he was born, but he was made in Wyoming, right here on the ranch.

Along with his bison, he has thrived and survived, reported the Gillette News Record.

The origins of the Durham Ranch

In the late 1800s, Armando Flocchini Sr. immigrated from Italy to California when he was a young boy. Growing up in the Bay Area, he started working at a local business called Durham Meat Co.

The owner at the time took a liking to Flocchini, enjoyed his work ethic and dedication to the company. Flocchini later became a partner in Durham and eventually bought out the company in the 1930s.

In the 1960s, Flocchini and his thriving business wanted to expand. With common meats like the Durham shorthorn cattle coming in and out of the San Francisco company, the head of the business had an urge to move toward a more niche meat market.

After months of searching for a plot of land, Durham Meat Co. found a 55,000-acre ranch near Wright, nestled among some of Wyoming's best pastureland.

In 1965, Durham Meat Co. named the plot of land the Durham Ranch and it has been raising and producing bison in Campbell County since.

Read more. <http://www.capitalpress.com/Livestock/20161026/ranch-helps-elevate-niche-market-for-bison-meat>

## **Riders Do Annual Roundup of Utah Bison Herd**

*(From ABC News)*

Riders on horseback are nudging bison on Utah's Antelope Island in an annual roundup of one of the country's largest and oldest public herds.

Utah State Parks workers kicked off the roundup, now in its 30th year, Saturday morning.

Hundreds of bison are being pushed into corrals near Whiterock Bay so they can eventually be given health checkups, vaccinations and even a small external computer chip to store health information.

The roundup continues to draw spectators ever year.

Park staff brought in bleachers for observers, live music and food for purchase.

Excess bison will be sold to make sure the available food resources can support the population.

Antelope Island is in the Great Salt Lake, about 50 miles north of Salt Lake City.

Read more. <http://abcnews.go.com/International/wireStory/riders-annual-roundup-utah-bison-herd-42989283>

## **Iconic bison part of what's unique about Yellowstone**

*(From The Cody Enterprise)*

The bison spread out across the Lamar Valley, furry brown tanks with legs, meandering at their own pace, sometimes dipping massive heads to chew on grasses poking up from the dirt.

They may be seen by the hundreds, or what may even seem like more than a thousand, spread out across the open plains of the Yellowstone Plateau.

A mother nuzzled a reddish-colored baby weighing around 50 pounds. Nearby strutted a 2,000-pound bull, perhaps king of the herd.

Down the road a half-dozen big boys crested a ridge, walking possessively across the two-lane road, stalling cars, pick-up trucks and buses populated by gawking tourists clicking cameras.

Everything halts at the bison's whim inside Yellowstone National Park. The world's first national park is 2.2-million acres large, and home to grizzly bears, black bears, moose, coyotes, wolves, and more. But here, bison are royalty.

The controlled Yellowstone bison herd varies in size from 3,500 to 4,900 animals.

"There is no other place you can see them in this abundance," said Rick Wallen, biologist and bison project leader for Yellowstone. "Everyone loves the bison."

They are the most commonly seen animals, the ones inspiring awe because of their size and prevalence on the land (contrasted with their rarity elsewhere).

Also, this particular colony represents a unique link to the past. It is said 60 million such beasts once roamed the American landscape until a 19th-century mass slaughter nearly drove them to extinction. Yellowstone bison are the only genetically pure direct descendants of those herds that once blanketed the plains of North America.

As the 2016 summer season in Yellowstone approaches its end (the East Gate closes Nov. 7), along with the 100th anniversary celebrations of the National Park Service's creation, it might be that bison had a bigger year than the humans in "Smokey Bear" hats.

On May 9, President Barack Obama signed into law legislation that named the bison as the United States' first national mammal.

"I think it's appropriate the bison be selected as the national mammal,"

Wallen said. "It really does symbolize what the wildlife was in the Great Plains and Rocky Mountains."

Read more. [http://www.codyenterprise.com/news/local/article\\_a9fcb34e-9bba-11e6-933a-eb3e27021eda.html](http://www.codyenterprise.com/news/local/article_a9fcb34e-9bba-11e6-933a-eb3e27021eda.html)

## **Bison arrive at Kankakee Sands**

*(From The Daily Journal)*

After 186 years since the last known native bison was killed in Indiana, 23 new hooved settlers from the Great Plains arrived Saturday, at The Nature Conservancy's Kankakee Sands restoration area between Lake Village and Morocco in neighboring Newton County, Ind.

The new herd — seven bulls and 16 impregnated cows — was trucked about 1,000 miles from TNC's Whitney Preserve in the Black Hills of South Dakota.

After they settled in from their long ride, the bison were let into their new pasture home. "On Sunday night, we let them loose so people could see them," Ted Anchor, Kankakee Sands site manager, said Tuesday.

Now, "the bison's job will be to help us manage 1,100 acres of our restoration by eating grasses, thinning out trees and churning up the soil," Alyssa Nybert, Kankakee Sands plant nursery manager, wrote in her "Nature Notes" column last week. "Luckily, this is what bison do. Their natural behaviors will result in a greater number of wildflower species and bird species, too."

They also will draw visitors, as has been the case at Midewin National Tallgrass Prairie, north of Wilmington, where bison were reintroduced a year ago, and at TNC's Nachusa Grasslands, east of Dixon, where others arrived earlier. Announcements of the births of new calves have boosted visitor numbers even more.

[http://www.daily-journal.com/news/local/bison-arrive-at-kankakee-sands/article\\_ad5ba020-6f01-52b8-a0cb-70f4c9553a8c.html](http://www.daily-journal.com/news/local/bison-arrive-at-kankakee-sands/article_ad5ba020-6f01-52b8-a0cb-70f4c9553a8c.html)

## **Wildlife Officials Expand Brucellosis Prevention Efforts in Montana**

*(From The Flathead Beacon)*

BILLINGS - State wildlife officials are expanding efforts to keep elk that may be infected with brucellosis away from domestic cattle.

Landowners in the so-called "Designated Surveillance Area" around Yellowstone National Park can manage elk through hazing, limited fencing and having some elk killed.

The Billings Gazette reports the Fish, Wildlife and Parks Commission on Thursday approved a plan to extend the use of those tools to landowners southeast of Red Lodge along the Beartooth Front.

The elk kills would be limited to 10 elk and would require a commissioner's approval. FWP officials say last year, hunters shot eight elk in the Paradise Valley to keep the elk away from livestock. Brucellosis can cause cattle to abort.

Source: <http://flatheadbeacon.com/2016/10/14/wildlife-officials-expand-brucellosis-prevention-efforts/>

## **FSIS Issues New Determination on Inhumane Slaughter, Opens Comment Period**

The USDA Food Safety and Inspection Service (FSIS), is announced this week its intent to hold livestock owners, transporters, haulers and other persons not employed by an official establishment responsible if they commit acts involving inhumane handling of livestock in connection with slaughter when on the premises of an official establishment.

According to the announcement in Wednesday's Federal Register, The Agency intends to initiate civil or criminal action, in appropriate circumstances, against individuals not employed by an official establishment, if these individuals handle livestock inhumanely in connection with slaughter when on the official premises. FSIS believes these actions will further improve the welfare of livestock handled in connection with slaughter by ensuring that all persons that inhumanely handle livestock in connection with slaughter are held accountable.

The FSIS is accepting comments on the new determination through November 25, 2016. FSIS will implement the actions discussed in this document on January 24, 2017, unless FSIS receives comments that demonstrate a need to revise this date.

Comments may be submitted by either of the following methods:

- *Federal eRulemaking Portal:* This Web site provides the ability to type short comments directly into the comment field on this Web page or attach a file for lengthier comments. Go to <http://www.regulations.gov/>. Follow the on-line instructions at that site for submitting comments.
- *Mail, including CD-ROMs, etc.:* Send to Docket Room Manager, U.S. Department of Agriculture, Food Safety and Inspection Service, Patriots Plaza 3, 14000 Independence Avenue SW., Mailstop 3782, Room 8-163B, Washington, DC 20250-3700.

## **Tuberculosis found in Alberta Cow**

*(From The Western Producer)*

An Alberta farm has been quarantined after a positive case of tuberculosis was detected in a cow shipped to the United States for slaughter.

The Canadian Food Inspection Agency is investigating and the index herd will be tested, said Rob McNabb of the Canadian Cattlemen's Association. The case was detected in September and was reported on the CFIA website.

Bovine tuberculosis is a contagious and reportable disease in Canada. One case does not affect trade, but there could be repercussions if the disease is found to be more widespread.?

"Most of our experience is that these are isolated incidents of one offs and we will keep our fingers crossed that that is the case here," said McNabb.

The last case was found in 2011 in British Columbia.

Full text: <http://www.producer.com/2016/10/tuberculosis-found-in-alta-cow/>

## **"Stealth Visits" Concern the Livestock Industry**

*(AgNewWest.com)*

A California egg farm was the victim of "stealth visits" by an animal activist group. Industry groups warn growers to be vigilant about basic security and educating employees.

The Animal Agriculture Alliance issued a press release that states a radical animal rights group called Direct Action Everywhere entered a California egg farm after hours several times in September and early October. The radical group released a video of the footage they claim they obtained during "stealth visits" of the egg farm. The group's leader said in an interview they did not have permission to enter the farm but they suspected animal cruelty.

The Animal Agriculture Alliance said this is alarming behavior that shows the extent these activists groups will go. Communications Director Hannah Thompson-Weeman said aside from the disregard to private property, these actions are a major risk to biosecurity on farm. "In this instance, this farm had to destroy the whole barn of chickens because these guys were in there," Thompson-Weeman said. "They're not worried about the health and welfare of animals. They want to get in the headlines and they want to get attention to their cause."

Read more.

<http://agnewwest.com/2016/10/25/stealth-visits-concern-livestock-industry/>

## **How Do Genetics Impact Animal Well-Being?**

*(From KTICRadio.com)*

During the October Animal Care Wednesday Webinar, Dr. Michael Gonda, South Dakota State University Associate Professor of Animal Genetics, discussed the difficult topic of the impacts that genetic technologies have on food animal farming and ranching.

### **Genetic Engineering**

Genetic engineering (GE) refers to the insertion, deletion, or modification of a specific region of DNA in an organism. This technology has the potential to transform how we improve livestock with genetics. The benefits of GE to agriculture, animals, and our environment are numerous and include:

- Increasing agricultural productivity (more food for more people in our community and elsewhere)
- Improving animal welfare (animals able to adapt to changing environments and weather)
- Increasing disease resistance (improves animal health to use fewer antibiotics)
- Improving environmental sustainability (animals use fewer resources to produce our food).

Recent use of GE in research animals has resulted in pigs that are resistant to Porcine Reproductive and Respiratory Syndrome (PRRS) virus and Holstein cows without horns. Breeding Holstein cows without horns improves animal welfare by eliminating the need for dehorning, which also improves human safety.

Full text:

<http://kticradio.com/agricultural/how-do-genetics-impact-animal-well-being/>

## **The Next Hot Trends in Food**

*(From the Wall Street Journal)*

Not too far in the future, when you reach for a healthy drink, it might be full of water from a cactus.

Your main course at dinner might be a pear-like fruit from Southeast Asia that does a remarkable job of imitating meat. The next candy bar your children bite into might be infused with mushrooms that help cut down on the sugar needed to sweeten the treat. And their breakfast cereal might be colored with algae instead of chemicals.

Why the wave of exotic delights? Nutrition science—and customers' rapidly changing tastes—are forcing the food business to search ever farther afield for new edibles.

Everybody knows standards change—fat was bad, for instance, until the big no-nos became carbs and gluten—and each time they do, a rash of new products appear that claim to be packed with good stuff and free of things that cause harm.

But now it's no longer enough to claim a product is simply free of something that's frowned upon. Consumers want to know that the bad ingredient hasn't been replaced with something equally bad or worse. And they want to know the story behind their food—how it was grown or raised, and whether its production and distribution was kind to the environment. The less processed and simpler the ingredients, the better. That has left food and restaurant companies rushing to clean up their labels with ingredients derived from natural sources consumers can understand and pronounce.

For a trend to go mainstream, it has to provide health benefits, be easily comprehensible, make economic sense for the manufacturer, and of course taste good, says David Garfield, food-industry consultant at AlixPartners. It's even better if the product tells a story and has third-party verification, such as a certified-organic label.

The next buzzword: regenerative grazing

“Grass fed,” once a progressive term in the food world, has become a mainstream buzzword used to attract consumers who want to eat beef that doesn't come from cows raised in feedlots. It has expanded from expensive meat sold at [Whole Foods Market](#) Inc. and steak burritos at [Chipotle Mexican Grill](#) Inc. to [Chili's Grill & Bar](#), which recently began offering grass-fed burgers, and Annie's Mac & Cheese, which uses milk from grass-fed cows.

Now, Ms. Abbott argues, it's not enough just to know the diet animals were fed, but also to understand the impact those animals have on the environment.

There is a growing movement called regenerative agriculture, in which different farming practices are used to restore soil degraded by planting and harvesting crops. One way to regenerate the topsoil is to graze cattle or bison on land used for growing crops, because their manure and left-behind forage act as natural fertilizers.

In the next three years, Ms. Abbott expects, restaurants and food companies will highlight that their grass-fed beef was raised in a regenerative-grazing fashion. She adds, though, that there would have to be a verification system designed to ensure the claim has meaning.

<http://www.wsj.com/articles/the-next-hot-trends-in-food-1476670682>

## **USDA Seeks GMO Food Labeling Study Proposals**

(From *Sustainable Food News*)

The U.S. Department of Agriculture (USDA) said Wednesday it wants vendors to send proposals to conduct a study to assess and identify any potential technological challenges that may impact consumers access to GMO disclosures on food packages by using electronic or digital links.

The agency's Agricultural Marketing Service (AMS) has posted a solicitation for vendors to submit proposals to conduct a Study on the Electronic or Digital Link Disclosure. The study is required by the National Bioengineered Food Disclosure Standard (Pub. L. 114-216) to identify potential technological challenges that may impact whether consumers would have access to a bioengineered food disclosure on food packages through electronic or digital methods.

The National Bioengineered Food Disclosure Standard was enacted on July 29. AMS has two years to establish the national bioengineered food disclosure standard and the procedures necessary to implement the standard. Additionally, AMS is required by the statute to complete the Study on the Electronic or Digital Link Disclosure by July 29, 2017. AMS expects the vendor to meet the following expectations in designing and conducting the study:

- Meeting the requirements as stated in the National Bioengineered Food Disclosure Standard;
- Providing an understanding of consumer and retailer needs with respect to using electronic or digital means to access bioengineered food disclosures, including underserved consumers and rural retailers;
- Including opportunities for public participation; and
- Informing the Agency about the feasibility of solutions to challenges identified for retailer or consumer access for technical implementation and cost.

On Sept. 1, AMS solicited public comment during a Request for Information (RFI) for the Study for Electronic or Digital Link Disclosure. AMS considered the comments received during the RFI, and revised our requirements for what the study will entail, including modifying the study design to align more closely with the factors identified in the statute.

Vendors may view the entire solicitation at [www.fbo.gov](http://www.fbo.gov). The solicitation is scheduled to close on Nov. 22, and AMS anticipates awarding the contract by mid-December, subject to funding.

## **NRCS rolls out regs for new Ag Conservation Easement Program**

*(From Agri-Pulse)*

Fewer acres would be purchased as easements to protect wetlands and other sensitive lands under the new Agricultural Conservation Easement Program (ACEP), which is replacing three programs repealed by the 2014 farm bill.

The Natural Resources Conservation Service published its [final rule](#) for ACEP in the Oct. 18 Federal Register, after accepting [comments](#) on an interim final rule issued in May 2015. [ACEP](#) combines provisions of the Wetlands Reserve Program, Grassland Reserve Program and Farm and Ranch Lands Protection Program (FRPP), all of which were discontinued by the 2014 legislation.

About half the amount of money will be available to buy easements, NRCS said in its final rule. Where WRP, GRP, and FRPP received \$691 million per year from 2009-2013, ACEP will receive about \$368 million annually, NRCS said.

The amount of funding available and the increase in per-acre costs will result in a corresponding decrease in acreage enrolled under ACEP, NRCS said. From 2009-2013, approximately 1.7 million acres were enrolled under WRP, GRP and FRPP - an average of 340,000 acres per year.

But from 2014-2018, NRCS projects enrollment of 149,000 acres per year, for a total of about 746,000 acres. Most of that acreage - about 522,000 acres - would be enrolled under the new ACEP-Wetlands Reserve Easement program, with the rest enrolled under the ACEP-Agricultural Land Easement program.

NRCS said in the rule that the increased per-acre cost "is due in part to rising land values and in part to the projected enrollment shares in ACEP."

## **Red Meat Supplies Hit Record September High**

*(From Meatingplace.com)*

Total red meat supplies were a record high for the month of September, since the data was first recorded in 1946.

In the short term, the glut of red meat may keep prices in check, according to the [Daily Livestock Report](#). According to USDA, total beef, pork and poultry supplies in refrigerated warehouses at the end of September were estimated at 2.4 billion pounds, 1.6 percent larger than the previous month, and 11 percent higher than the five-year average.

Total red meat supplies in freezers were up 7 percent from the previous month and up slightly from last year, according to USDA's Cold Storage report. Total pounds of beef in freezers were up 9 percent from the previous month and up 4 percent from last year.

Total pounds of beef were a record high for the month of September, since the data was first recorded in 1932.

"The increase in inventories comes at a time when U.S. beef imports have declined sharply, implying that significantly more domestic boneless beef is ending up in cold storage," the DLR analysts wrote. "This should dampen demand for some beef products in the short

term. ... We suspect that part of the reason for the increase is due to the oversupply of fat beef trim.”

Meanwhile, frozen pork supplies were up 5 percent from the previous month but down 2 percent from last year. Stocks of pork bellies were down 22 percent from last month but up 130 percent from last year.

“Overall demand for pork remains in good shape and packers have been quite successful in keeping the flow of product moving through the various channels,” the DLR analysts also noted. “However, not all is good in the pork complex. Slaughter in October is expected to be even bigger and exports are showing signs of slowing down. We expect pork inventories to increase further in October. For now, however, we think markets will view the current report as generally neutral for prices in the short term.”

Total frozen poultry supplies on Sept. 30 were down 2 percent from the previous month but up 2 percent from a year ago, according to USDA. Total stocks of chicken were down 1 percent from the previous month and down 4 percent from last year. Total pounds of turkey in freezers were down 4 percent from last month but up 14 percent from Sept. 30, 2015.

## **Survey Shows Millennials Leading Shift Back to Animal Fat**

*(From Meatingplace.com)*

A new survey showed an increasing number of consumers, and in particular millennials, are receptive to including animal fat in their diets.

The survey results across all ages showed 13 percent of those surveyed open to animal fat, up from 9 percent a year ago. Also, 9 percent said their consumption has increased this year, compared with 6 percent in 2015.

Among millennials (defined as those ages 18 to 34) this year's study showed 24 percent saying they are receptive to animal fats, a marked increase over the 15 percent last year. In addition, 20 percent of millennials report having increased their intake of animal fats compared to 13 percent in 2015.

Ipos Research surveyed 1,000 adults Oct. 2-5, 2016, in a study commissioned by Coast Packing Company, a Vernon, Calif., supplier of animal fat shortenings.

According to U.S. Census Bureau data, millennials are now the nation's largest generation and include some 75.4 million people. Forty-one percent eat out at least twice a week, compared to 37 percent of Baby Boomers and a like number of Gen Xers, per a study from foodservice research firm Technomic. Millennials spend 15 percent more of their discretionary income on experiences than other demographic groups.

Age remains the most decisive differentiator among the various demographic filters, the survey found. Flipping the age bracket around, a greater percentage of those 55 and older were less open to animal fats (40 percent) than any other age group, almost double the response from millennials. Those 35 to 54 years of age were most set in their ways, with 61 percent indicating that there had been no change in their attitudes in recent years.

According to the study, the gender divide is pronounced: 18 percent of men are now more open to animal fats, compared to 8 percent of women. Consumption patterns generally track attitudes, with nearly three times as many men reporting an increase in their consumption of animal fats (14 percent) compared to 5 percent of women. Conversely, 43 percent of women reported cutting back on animal fats versus 37 percent of men.

## **Consumers Want 'Clean' Meat Labeling**

*(From Nielsen Data)*

The call for food transparency continues to build, and with it, the use of terms like “natural,” “hyper-local” and “antibiotic-free” in conversations around our food. When it comes to meat, discussions include the added dimensions of livestock care and processing, complicating the labeling of meat products well beyond what’s needed for an organic banana or a package of fiber cereal. So, what exactly do these meat labels mean, and what are the nuances? But perhaps more importantly, do consumers really want “cleaner” meat?

From a total U.S. consumption perspective, the short answer is yes. Sales growth for some of the meat label claims with the highest shares (natural, antibiotic-free and hormone free) is rapidly outpacing that of conventional meat. From 2011 to 2015, conventional meat posted compound annual sales growth of 4.6%. Comparatively, products with a natural label posted growth of 14.6%, products labeled antibiotic-free posted growth of 28.7%, products labeled hormone-free posted growth of 28.6% and products labeled organic posted growth of 44%. Meanwhile, sales growth of products labeled “minimally processed,” another top claim, declined 1.6% from 2011 to 2015.

While the growth percentages associated with these labels are strong, it’s important to understand some key nuances for complete perspective. First, natural, minimally processed, antibiotic-free, hormone free and organic meat products account for a relatively small piece of the total meat department pie (or pig). That said, however, these products represent a significant amount of sales because the total meat department pulls in more than \$50 billion in U.S. sales annually. It’s also important to note that label claims on meat aren’t mutually exclusive. So, as a result, a product that is hormone free can also be, and typically is, antibiotic free and natural. In 2015, 6% of products in the meat department was labeled natural, 2% was labeled minimally processed, 3% was labeled antibiotic free, 3% was labeled hormone free and 1% was labeled organic.