

Dairy prices slip as September begins

By LEE MIELKE For the Capital Press

airy product prices started September lower on the week as traders weighed the July Cold Storage

Cheddar block cheese closed the Friday before Labor Day at \$1.68 per pound, down 6 cents on the week, following a 12 1/2-cent drop the previous week, and were 1 1/2-cents below a year ago.

The Cheddar barrels closed at \$1.64, down 4 cents on the week and 3 cents below a year ago, with one car of block sold on the week at the CME and 32 of barrel

The markets were closed for Labor Day on Monday but Tuesday's Global Dairy Trade likely provided impetus for some strength in Chicago. The blocks gained 2 cents and hit \$1.70 on an unfilled bid.

The barrels got up to \$1.66 but product kept rolling in until 10 cars traded hands and the price battled ended at \$1.6525, up a penny and a quarter.

Midwest cheese manufacturers report milk is a little tighter and spot loads are harder to find, according to Dairy Market News, but there is concern over what the cheese price will do. Inventories are long industry-wide for American and Italian cheese, but manufacturers say they are managing them closely.

"Western cheese output remains active as there are very few obstacles in getting enough milk," says DMN. Exports are sluggish but domestic demand for natural cheese has been good.

Cash butter shot up to \$2.11 per pound Tuesday, then fell back and closed Friday at \$2.05, down three-quarters on the week and 40 1/4-cents below a year ago.

Twelve cars traded hands on the week. It had lost 22 cents since Aug. 5.

Spot butter shaved off a penny and a quarter Tuesday, slipping to \$2.0375, lowest level since May 17, 2016.

DMN reports tnat, the reopening of schools, milk standardization is adding to regional cream supplies and Class II processors, especially ice cream makers, are pulling less cream intakes.

Dairy Council fuels Idaho athletes

By JOHN O'CONNELL Capital Press

POCATELLO, Idaho — Slamming a bottle of chocolate milk or sticking around the weight room for a post-exercise protein shake have become part of the workout routine among Idaho State University athletes.

The Idaho Dairy Council is in its second year of donating yogurt, milk and cheese to supply "fueling stations" for athletes at ISU, Boise State University and the University of Idaho.

At ISU, the council has also committed funding to a program that teaches athletes how to improve their diets, called Smart Cooking on the Run Everyday.

ISU hired one of its former track athletes, Natalie Christensen, to serve as the part-time SCORE dietitian.

She meets with athletes routinely for individual nutrition counseling, prepares snacks at the dietetics kitchen to deliver during workouts, speaks to teams about healthy eating, leads cooking classes and even takes players on grocery store tours.

ISU administrators approached the council with the suggestion and secured \$39,000 grant toward SCORE. The grant was renewed for a second year and will expire at the end of December.

Terreton dairy farmer Kim Korn, who serves on the Idaho Dairy Products Commission Board, believes the program has been effective in building demand for dairy.

We're hoping the athletes are going to learn about good nutrition, and we also hope they're going to be advocates for dairy and good nutrition in the community and schools," Korn said. "You've got young kids who want to emulate these athletes.'

For the players, SCORE has guided proper dietary choices that translate to success in competition, and the fueling stations provide a shot of protein during a critical period for muscle synthesis immediately following a workout, explained ISU strength and conditioning di-



John O'Connell/Capital Press

Idaho State University football linebackers Mario Jenkins, front, and Oshea Trujillo prepare post-workout snacks made with dairy ingredients furnished by the Idaho Dairy Council on Aug. 24 at their "fueling station." The council also helps fund a program to help ISU athletes with meal planning.

rector Kristin Schuman.

"I think it's something the kids really look forward to," Schuman said, adding she plans to soon establish a second and third fueling station

A local grocery store and bagel vendor also contribute to ISU's fueling station.

ISU linebacker Mario Jenkins meets regularly with Christensen and often stops by the fueling station for a snack.

He credits the station with helping his team achieve noticeable gains in muscle

"You see changes in peo-

ple's bodies and how they feel while working out," Jenkins said.

Christensen said the Dairy Council logo has been included on the ISU dietetics program's traveling kitchen, which is used in community demonstrations, and other displays.

She said about a third of ISU athletes voluntarily participate in individual nutrition counseling.

Her cooking classes have emphasized quick meals, often prepared in crockpots, for busy athletes.

"I know what it's like to be running at 100 mph and be

U.S. farm orga-

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industry

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hungry all day," she said. Idaho Dairy Council

spokeswoman Cindy Miller said the organization is re-evaluating its university partnerships.

Miller said UI recently submitted a report documenting improved muscle mass and a reduction in injuries since the fueling station was opened.

At ISU, she said the council also appreciates the opportunity to partner with aspiring dietitians.

'We see (SCORE) as a robust program that is really benefiting our dairy farmers investment," Miller said.

what I know will be a suc-

cessful tenure with IDFA,"

said Tipton, who is retiring

after 35 years representing the

dairy foods industry in Wash-

ence combined with his food

and animal science back-

ground could not be a better

fit for IDFA. He brings en-

ergy, enthusiasm and a track

record of success to IDFA."

said Jeff Kaneb, executive

vice president of HP Hood

LLC and chairman of the

has successfully navigated

the complex challenges of

the food industry, with a spe-

cial emphasis on balancing

the demands of innovation,

time to market, sustainabil-

ity, social responsibility and

safety in a global market,

working to find common

ground across varied inter-

ests in the face of complex

He grew up on a small

dairy and tobacco farm in

Kentucky. He earned a doc-

tor of veterinary medicine degree from Auburn Univer-

sity and has a master's de-

gree in agricultural econom-

ics and a bachelor's degree

in animal science from the

American Veterinary Medi-

cal Association and the Na-

tional Academy of Practi-

tioners. He was a member of

the Agricultural Policy Advi-

sory Committee during the

Bill Clinton and George W.

Bush administrations and

served on USDA's Advisory

Committee on Biotechnolo-

gy and 21st Century Agri-

sition with Tipton beginning

in October before assuming

the CEO role in January.

Dykes will work in tran-

He is a member of the

University of Kentucky.

challenges," Dykes stated.

"I have spent my career

IDFA stated.

During his career, Dykes

transition committee.

"Michael's policy experi-

ington, D.C.

Greener **Pastures** Doug Warnock



Selecting livestock to fit the environment

By DOUG WARNOCK For the Capital Press

roducing low maintrouble-free tenance, and high quality Angus cattle is the mission of Jac's Ranch near Bentonville, Ark.

This ranch is one of several places I visited on a study tour of livestock operations in Arkansas in July. Jack and Melba Shewmaker and their children started the ranch in the 1980s while Jack was helping Sam Walton expand and develop the Wal-Mart chain business. Jack retired from Wal-Mart in 1988 and devoted full time to the development of his Angus The ranch produces pure-

bred Black Angus cattle, selling about 250 bulls and 300 cows each year to commercial producers for use in improving their herds. Jac's cattle are selected to produce well on fescue pasture, which can often limit performance due to the toxins resulting from a fungus, or endophyte, present in the fescue plants' tissue. Fescue is one of the main pasture grasses used in the southern states and the Midwest. The fescue endophyte and its effect on grazing animals, especially cattle and horses, is a major management concern in these areas.

Fescue endophyte is present to a much lesser degree in the Pacific Northwest. However, it is present here and has caused some problems for livestock in Western states.

Jac's cattle are pastured on 3,200 acres of mainly fescue and Bermuda grass and the Shewmaker family keeps cows that are productive on fescue.

Toxins produced by the fescue endophyte create several problems for animals grazing fescue. Livestock may not gain weight as well as when on other grasses and they can even lose body weight while grazing

A major concern with breeding animals on fescue pasture is a lowered rate of conception during breeding and poorer survival of the newborn offspring. "Fescue foot" is a malady associated with fescue endophyte that comes from an elevated body temperature and lowered blood flow to the extremities resulting in dry gangrene that can cause sloughing of the

Cattle vary in their ability to tolerate the fescue endophyte. Some animals do much better grazing it than others. Also, there is a difference among fescue plant cultivars in the amount of endophyte they contain and their toxicity to grazing animals. So, selection of animals based on their ability to tolerate the endophyte and produce normally is an appropriate management

Jac's Ranch also selects their breeding animals for high pre-weaning gains. They want their bulls to be lean and hard and they raise them on rugged land and sell them at 18 months of age.

The Shewmakers have a spring sale in mid March and a fall sale in early October of each year. The ranch's pasture management includes a type of planned grazing geared to harvest grass plants at the most optimal time for best plant management.

No matter where you're located, successful management of a livestock grazing operation is dependent upon having animals that are adapted to the environment and conditions in which they will be living.

Doug Warnock, retired from Washington State University Extension, lives on a ranch in the Touchet River Valley where he writes about and teaches grazing management. He can be contacted at dwarnockgreenerpastures@ gmail.com.

Monsanto exec to take the reins of IDFA

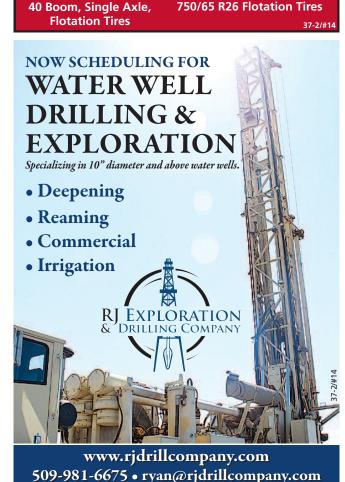
By CAROL RYAN DUMAS

Capital Press

The International Dairy Foods Association has select-

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ed Michael Dykes to replace Connie Tipton as its president and CEO.

For the past 19 years, Dykes was vice president of government affairs for Monsanto. He has been involved in developing agricultural government affairs policies and strategies, according to an IDFA press release.

At Monsanto, he was responsible for a portfolio of programs that included agricultural biotechnology policy.

He served as the company's primary point of contact for elected officials, regula-



Michael Dykes

He directed the company's efforts in state and local government affairs in addition to those in Mexico

and Canada, IDFA stated. "His friendly manner and deep background in the food

and agriculture industry will give him a running start for





