

WAGYU WORLD

March/April 2020





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new sale date

20 JUNE 2020 - SALINA KANSAS

BAR V
WAGYU
EVENT DETAILS



daily events

Thursday, June 18th
1 pm - view the offering
Farmers & Ranchers
(Salina)

Friday, June 19th
10 am - view the offering
Farmers & Ranchers (Salina)
Noon - Flying Eagle Greyhound
Tour (Abilene)
2 pm - Greyhound Track Schooling
(Abilene Greyhound Park)
5 pm - Pre Sale Social & Industry
Speakers (Greyhound HOF Abilene)

Saturday, June 20th
8 am - view the offering
Farmers & Ranchers (Salina)
1 pm - Bar V Wagyu Grand Finale Sale



lodging - BAR V BLOCK

Super 8
Abilene, Kansas
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Hilton Garden Inn
Salina, Kansas
785/309/0440

Best Western Plus
Salina, Kansas
785/493/9800

Fairfield Inn & Suites
Salina, Kansas
785/515/5333

Courtyard by Marriott
Salina, Kansas
785/309/1300



airports

Kansas City International
Kansas City, Missouri
185 mi

Wichita National
Wichita, Kansas
96.1 mi

Salina Regional
Salina, Kansas
7 mi



sites to see

Dwight D. Eisenhower
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Seelye Mansion
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Abilene and Smoky
Valley Railroad
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Old Abilene Town
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online venue

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937/515/1194



more information - including the catalog

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www.jdaonline.com
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WAGYU WORLD

THIS ISSUE

March / April 2020

Volume 6, Number 3



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Elevating Wagyu

The chefs at Alexander's Steakhouse have made Wagyu a centerpiece within their offerings. Not only do they highlight the product, they elevate it in many of their superb dishes.

>> By Heather Smith-Thomas



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With so much transpiring around the world since the last issue, there are new dates to pay close attention to in the upcoming events calendar. Also, this issue features the Houston Stock Show results, important world Wagyu updates and an exciting new arrival to our Wagyu family.



COVER>>

*Courtesy of: Alexander's Steakhouse
Location: San Francisco, CA*

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We've been vaccinating for this for years and recently it has become a household name. Learn more about the disease in cattle.

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If you are not hungry, you will be after reviewing Marshall's recipe. The many elements that make this dish are utterly delicious unto themselves. When they are put together, magic happens.

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From amazing beef to record selling genetics, we learn more about the Australian Wagyu program that is making waves worldwide.

>> By *Heather Smith-Thomas*



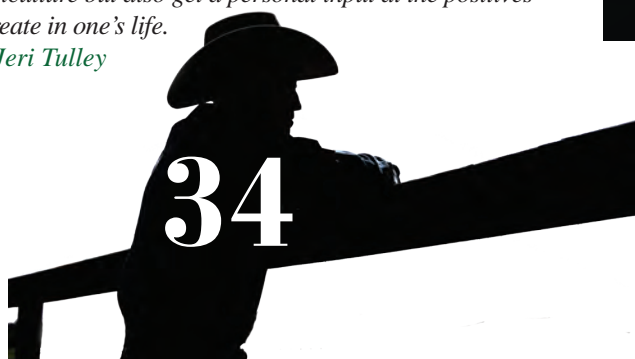
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Stress and Ranching

Ranching has its ups and downs and with this can lead to high stress. We discuss stress and mental health associated with agriculture but also get a personal input at the positives it can create in one's life.

>> By *Jeri Tulley*



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SHELTERED IN PLACE

So things have been a little different for most of us these last few weeks. I pray that all of you have been able to avoid the current pandemic that has crippled the World. Not only do fears arise at the possibility of contracting the COVID-19 virus, the economic outcome can be even more terrifying. I don't think that there is one person out there whose life hasn't been affected somehow by this outbreak. We are all in this together, as an entire World.

It is hard to find the positives with so many negative aspects related to this pandemic, no to mention as all of the unknowns. Usually people come together in times like this for solidarity and support but unfortunately with the situation at hand, this is not a possibility. Schools are closed, no dining out, up and down economy and the scariest of all, possibility of catching the "Corona" and the outcomes that it can have; things are pretty bleak.



I'm not normally a cheerleader but I reached down deep to find some positives here so bear with me:

- 1 – The US should come out of this healthier than ever. With nothing to go do or places to hang out, I've seen a huge increase in people getting outside and being active. Never before have I seen so many dogs being walked, people in parks (maintaining 6ft of course) and fewer cars on the road. Not being able to eat out forces folks to prepare food at home which we all know (for the most part) is healthier. Also, with most everything for retail closed except for essential hardware stores, families have decided to take the time to plant gardens and/or start an outside projects.
- 2- Families have never before been forced to be amongst each other this much. With so many working from home and kids not in school, families are together longer than ever before. Once the shock of having to be stuck together wears off, the quality time takes over. Families are doing more together than ever before.
- 3- Our population should be smarter. With so many kids at home, parents are forced to home school. This should only lead us to familiarize ourselves with the academia we once (or should've) knew and in the end make us a bit keener than we were before.
- 4- We will all come out of this with clearer heads. Our population is stuck in their homes. Many do not have the ability to get out and about. People are literally walking around their home trying to find things to do. Many have resorted to organizing, cleaning and taking some time for themselves to read, meditate or even just paint their nails.
- 5- People are becoming more united spiritually. With so many unknowns and the reality that this is affecting everyone, we are all on the same page and with positive outlooks and the faith that this will all go away, spiritually coming together will not only help us get through this but make us a stronger more unified community in the end.
- 6- There is now a higher respect for agriculture. With everything having to come to a stop, our food chain has had to pull through. With the thought of nothing on the table and empty pantries, the population decided to stock up. The reality of empty shelves hit home to so many and with this, the realization that farmers feed our country came to be.
- 7- We will all come out of this stronger. For those who fight this virus, their bodies will be able to it again but even better. Also, with this new problem there has to be an answer to solve it meaning new vaccines and medicine to better understand the virus to protect us and future generations.

At this point in time, I hope that this finds you and your family and friends safe and healthy. Remember, beef strengthens the immune system so continue to eat, raise and promote this great Wagyu breed.

Mercedes Janeczka-Jahoe

GRACE REDISCOVERED

“For it is by grace you have been saved, through faith—
and this is not from yourselves, it is a gift of God.”

Ephesians 2:8

As I am writing this I have been ordered by the Governor of the State of California to “Shelter in Place”. Perhaps our leaders and media folk’s could have found a better way of asking us not to leave our homes as “shelter in place” has become associated in the last decade with the mass shootings that have gripped our nation, but at any rate here I am on the ranch doing just that. While a part of me feels that the media has created hysteria around the coronavirus there is the other part of me that does not want to do something that may cause someone else to catch this. My years have taught me that fear is not something you can live with and it is important to find that strength internally that allows you to handle your battles with grace, and maintain the ability to help those around you to do the same.

I’ve never been an immense fan of social media, although in light of all that has taken place in the last few weeks, it’s been interesting how social media has become something of a comfort for all of us staying on the home front. The humor, the stories of humanity and compassion, and the different ways we all are working through our containment have been encouraging to read. Perhaps this is a message for all of us living in America, to recognize what truly should be important, like family, health and community.

This has also been a time of cancellations and change, by now you should all know that the Bar V - Grand Finale date has changed to June 20th, and that Passion for Prime will be taking place August 8th, in Springfield, Missouri. I truly believe that all of us are going to come out on the other side of this thing for the better. May grace be with you and I can’t wait to see many of you as the year progresses.



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DISCOVERY

This Issue's Three Contributors Share Themselves With Us.



**HEATHER
SMITH-THOMAS**
Rancher / Writer



While sheltering in place...calving out cows and heifers, feeding cows and horses, and writing articles.

To keep it lighthearted, the funniest "Corona" moment I've had was...not really "funny" but just the reality that a lot of people will now spend more time with their families, and some positive things may come of this.

When it comes to stockpiling items, other than toilet paper, I found it important to have...milk, since we no longer milk a cow. Our family didn't really have a need to stockpile much because we butcher a beef and have meat in the freezer, and always have most things on hand (purchased in bulk throughout the year when they were on sale) because as a rural family we don't go to town very often or go to the stores nearly as often as town/city people do. I think ranch/farm folks are more self-reliant and self-sufficient that way....



**MARSHALL
JOHNSON**
*Wagyu Breeder / Chef
Restauranteur*



While sheltering in place...operating a new car hop drive in style restaurant with amazing Wagyu burgers and cherry limeades!!!

To keep it lighthearted, the funniest "Corona" moment I've had was...the six pack of corona I drank with my Wagyu street tacos!

When it comes to stockpiling items, other than toilet paper, I found it important to have...I stock my house like a retail store normally so no need to panic.



**JERI
TULLEY**
Writer



While sheltering in place...I have kept myself busy by cleaning out cabinets, cooking with my kids, and gardening. I've also done odds and ends that I never seemed to have time to get to before.

To keep it lighthearted, the funniest "Corona" moment I've had was...when my younger son told his older brother, "Hey! Now that we are homeschooling, I think that I can be Valedictorian of my class!" I laughed until I cried.

When it comes to stockpiling items, other than toilet paper, I found it important to have...milk (my child could drink a gallon a day), tortilla chips (we like to eat pork nachos), and jelly beans, chocolate, and Dr. Pepper (for my sanity).

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Watch for details and scheduling of the 2020
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SALE CHAIR: Josh Eilers 912-257-9308

SmartAuctions All semen and embryo lots will sell in a
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Auction will begin closing at the conclusion of the live auction
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Elevating wagyu

By Heather Smith-Thomas

Located in the SoMa district of San Francisco, Alexander's Steakhouse features a meticulously curated beef program, and the menu always highlights some of the best meat procured from small farms in the U.S. as well as Australia and Japan. This Steakhouse features a variety of top quality meat, including Greater Omaha Prime beef, dry-aged for 28 days, resulting in unmatched flavor and texture. Imported and domestic Wagyu beef also plays a prominent role on the menu—which offers Japanese beef imported from nine prefectures (similar to

states) in that country.

This Steakhouse enterprise has three locations. The original location in Cupertino opened in 2008, with a new offshoot in Pasadena. Eric Upper, Executive Chef at the San Francisco and Cupertino locations says this was just a steakhouse until they brought in some Australian Wagyu.

“That first offering of Wagyu was \$100 to \$200 per plate, which was a lot of money back then. There were some negative opinions and some positives, but it opened up the door, and seemed like there was a

demand for it, which led to the idea that we should start serving Wagyu regularly,” he says.

Many people wanted luxury and even though some might complain about the price, other people love it and will pay for it. “This led to our use of Japanese Wagyu, as well. We started with Kagoshima, Gunma, Tochigi and Miyazaki. We were one of the first restaurants to carry this meat in the Bay area. This became a good base to build our business around; Wagyu became our ‘thing’ after that. We became a





Japanese Steakhouse and decided to get as much of this meat as we could.”

This Steakhouse utilizes two main importers and one is supported by the Japanese government. “Justin Mauz is a purveyor who imports Hitachi just for us, through the Ibaraki government. This deal is exclusive to our steakhouses; we are the only restaurants in the U.S. that carry Hitachigyu, and we get the whole cow. Since the meat comes from Japan, they can’t send the bones, but they send every piece—which means we get about 750 pounds of A5 Wagyu at once. It comes in big primals, and then we break it down and utilize it in various cuts and different dishes.”

A tasting menu is dedicated to use of the whole Hitachi animal. “We break it down and every course is named after the cut, with a dish created for it. Some of the customers enjoy trying the many different dishes. We have to create a wide variety just because we are using the whole animal. We do something totally different with the belly for instance than we do with a rib, or a shoulder, or a leg. We have become creative and cook different cuts differently,” he says.

If it’s a tasting menu, you want some cold applications as well as warm applications, and a wide variety. “I have a strong European background, so we try to use a lot of different techniques and ingredients—French, Italian, etc. as well as Japanese—throughout that menu. We like to use a lot of different influences, just to keep it different and varied. It is beef, in every course, so we want to add a little variety in the other things around it,” he explains.

Most of their clients today, especially the ones in San Francisco, know a lot about Wagyu, but they may not understand the differences in the cuts. “A shoulder cut from a Hitachi cow is delicious but it eats differently than the rib. It has a little more texture to it—maybe not quite as tender, but with a superior flavor. Thus we want to be able to give our clients a variety if all the different cuts, cooked in different ways, and let them experience these,” says Upper.

Generally a restaurant doesn’t use very many of the cuts outside the primals of Wagyu. “Sometimes you will see a short rib, but generally all you see is the ribeye, filet and strip. It’s nice to be able to offer our customers something that is a little different, and to also be able to use the whole cow,” he says.

“When we first started with the Hitachi thing, we were talking to a Japanese chef from Hitachino who was sponsored by the government. He was telling us that here in America we mostly buy the prime cuts. In Japan, however, they always use the whole cow. The legs and shoulders obviously

“The Wagyu has a very unique taste, which most people like. The fat tastes very different from the fat of our own cattle here. It's just different.”

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weigh a lot more than the primals, so if someone only uses the primals then there are legs and legs and legs and shoulders and shoulders and shoulders left. Someone has to figure out what to do with those delicious cuts,” says Upper.

“Before working at the Steakhouse I was always big on whole animal use. I am from the Bronx, so sometimes I would get a deer from upstate New York. That meat is really good and we would use the whole animal. So when that Japanese fellow mentioned it, a light clicked, because I like the idea of using the whole animal, and the sustainable approach of this philosophy. Most steakhouses are not doing this and it's hard to be sustainable as a steakhouse; everyone wants to come in and get a ribeye or a strip,” he explains.

“Using the whole animal creates an interesting opportunity for us, to have a business and a practice that is a little more sustainable than the average restaurant. It has also been a lot of fun, experimenting with the other cuts and dishes,” he says.

The only thing that most chefs don't like about Wagyu is the price. “This is the biggest obstacle and the biggest problem with it. It tastes delicious and it is fatty, which is great, but sometimes some of it may be a little too fatty for some people's palate. I think everyone loves it, however. When we can get a whole cow it brings the price down but it is still expensive; we are still using very expensive product,” says Upper.

The only other thing that chefs don't like





is that when they get the Japanese product they can't get the bones. "That's my only gripe with it. I would love to get the bones, but we can't," he says.

He has been cooking with Wagyu for many years, and breaking it down and using it in different applications. "Once we started getting in the whole cow, we started curing it, which has been a lot of fun. You never see Wagyu charcuterie. It is amazing to see how different it looks and tastes than charcuterie made with pork. We used to just get in the strip and clean it, portion it and sell it and now we work with the whole animal. We also focus on some domestic Wagyu and use some Fullbloods, F1s and F2s. We are always looking around the country here to see what we can offer our guests that is unique. I really love the domestic products as well as the Japanese cows. We've been looking around at some of the farms and trying to learn a little bit more about what they have to offer," says Upper.

"The Wagyu has a very unique taste, which most people like. The fat tastes very different from the fat of our own cattle here. It's just different. Prime cuts sell the most just because if people like a ribeye they want to try the Wagyu ribeye, etc. Most people have their own favorite cut in Wagyu. When you eat a lot of my Japanese Wagyu you discover the different nuances between the cuts," he says.

"Regarding the various cuts, I really like them all, but I especially like the filet. What sells the most, however, are the cuts with name recognition. Hyogo is the famed Kobe beef and even at a high price sells very well. Hokkaido and Miyazaki are also big sellers. These are the ones that have been around awhile and have some name recognition will sell the most. People have heard of them and feel comfortable spending money on something they know is worth the price," he explains.

Even if most people can't afford to eat these expensive meals very often, many folks do like to come to a restaurant like this for special occasions because they know they will get the best of the best. "Maybe they only come once or twice a year, but they love to do that," he says.

A few years ago not very many people knew much about Wagyu and some didn't even know what it was. "It's incredible now, to realize how many people come in and know what they are looking for and talking about. Years ago the only thing people were familiar with was 'Kobe' beef even if it wasn't. They didn't understand much about it. Today there are more people who come in (who are not Japanese) and know the nuances of what they like and what cut they want. This is impressive!" 🍖

OUT & ABOUT

Wagyu Sales, Shows, and Other Happenings

2020 Houston Livestock Show and Rodeo **HOUSTON, TEXAS**



March 4th, 2020



>>The Results



Champion Black Fullblood Female
HH Ice Queen 218F
Exhibited by: Jordan Heskett
Bartlesville, OK



Reserve Champion Black Fullblood Female
RHI MS ITONYASU 7F ET
Exhibited by: Mississippi Wagyu
Petal, MS



Champion Black Fullblood Bull
WJB MICHYOSHI 201F
Exhibited by: Jordan Heskett
Bartlesville, OK



Reserve Champion Black Fullblood Bull
RHI ITONAMI 9F ET
Exhibited by: Mississippi Wagyu
Petal, MS



Champion Red Fullblood Female
LAG 2158 ET
Exhibited by: Legendary Akaushi Genetics
Flatonia, TX



Champion Red Fullblood Bull
HEARTBRAND 1395E ET
Exhibited by: Legendary Akaushi Genetics
Flatonia, TX



Reserve Champion Red Fullblood Bull
LAG ALAMO 04E ET
Exhibited by: Legendary Akaushi Genetics
Flatonia, TX



Champion Youth Fullblood/Percentage Steer
Exhibited by: Jordan Heskett
Bartlesville, OK



Champion Fullblood/Percentage Steer
Exhibited by: Turner River Ranch
Medina, TX



Reserve Champion Fullblood/Percentage Steer
Exhibited by: Turner River Ranch
Medina, TX

Reserve Champion Red Fullblood Female
LAG 2117 ET
Exhibited by: Legendary Akaushi Genetics
Flatonia, TX

Judge: Dr. Brant Poe
Stephenville, TX

In the News

WAGYU EDGE 2020 Cancelled

In light of the rapidly evolving developments associated with responsible management and regulations around Coronavirus-19, the WagyuEdge 2020 Annual Conference and Tour has been cancelled.

We thank the large number of delegates who had registered for the event and the Speakers and Sponsors who had supported the program for the Conference and Tour for their understanding as we all move through this unprecedented global event.

The Australian Wagyu Association Board and Conference Organising Committee are actively planning towards holding the WagyuEdge conference in 2021, with all Speakers and Sponsors contacted thus far fully supporting the re-staging of the event. Now for the good news!

The Elite Wagyu Sale is proceeding as an online event. The Elite Wagyu Sale has been live and online for the past four years and has grown year on year. Online selling is now firmly entrenched as a platform for achieving outstanding results. To be fully online for this year, the Elite Wagyu Sale will be conducted via AuctionsPlus on 30th April, 2020 at 3.30pm AEST.

Genotype sharing between USA and Australia

The Australian Wagyu Association has executed a mutual non-disclosure agreement relating to sharing of genotypes between the Australian and American Wagyu Associations. The agreement enables our American members to request the sharing of their genotype data held by the American Association with the Australian Association.

New Zoetis 50K genotyping services for North American members

The Australian Wagyu Association has been working with our Global DNA testing partner Zoetis on delivering 50K genomic services for our North American members. We will be providing MiP to SNP 50K genomics promotional pricing and standard SNP 50K genomics testing through Zoetis' Kalamazoo Michigan laboratory shortly

New Arrival



Ryan and Amy Bagley (Wagyu Farms) are happy to announce the birth of Harper Grayce Bagley born January 29th 2020. She was 7lbs. 9oz - 20.75in. and already loving her parent's Wagyu farm. Congrats to the entire family!

Save the Date Upcoming Events

2020

APRIL

25 TWA's "Steaks Are High" Sale
Online

29-1 WagyuEdge - AWA Conference
Australia **CANCELLED**

MAY

2 Germany Wagyu Spring Sale
Germany

JUNE

19 Bar V Wagyu Retirement Celebration Party
Abilene, Kansas

20 Bar V Wagyu Complete Dispersion Sale
Salina, Kansas

AUGUST

7 Midwest Wagyu Meeting
Springfield, Missouri

8 Passion For Prime Sale
Springfield, Missouri

SEPTEMBER

13 European Wagyu Gala & Sale
Germany

24-26 American Wagyu Association AGM
Fort Collins, Colorado

OCTOBER

3 3rd Annual M6 Bull & Female Sale
Alvarado, Texas

24 Vermont Wagyu Annual Production Sale
Springfield, Vermont

NOVEMBER

7 Misty Lane Wagyu Sale
Ocala, Florida

2021

MAY

22 BAR R Cattle Company Production Sale
Pullman, Washington

PASSION *for* PRIME

8 AUGUST 2020
springfield - missouri

held in conjunction with the
Midwest Wagyu Meeting
Friday August 7

NEW SALE DATE

August 8, 2020

entries close June 1st • catalog available early July


CORONAVIRUS in cattle

By Heather Smith-Thomas

Coronavirus has been in the news a lot this year; the new human strain that started in China is creating worldwide panic. There are several strains of coronavirus that can affect humans, but even though they are related to the coronavirus in cattle, humans can't get this disease from cattle.

Dr. Geof Smith, College of Veterinary Medicine, North Carolina State University, in Raleigh, NC explains that the coronaviruses are a diverse family of RNA viruses. These are a type of virus in which the genetic information is stored in the form of RNA (as opposed to DNA). "The coronaviruses are characterized by club-like spikes that project from their surface. The strains that cause respiratory disease in people and the strains that infect cattle are different. The bovine coronavirus is in group 2a and all the human respiratory coronaviruses have been in subgroup 2b," Smith says.





Most cattlemen are familiar with coronavirus because bovine coronavirus has been a problem in beef and dairy herds for many years, especially in young calves. Smith says there are three different but distinct disease syndromes caused by coronavirus in cattle.

Calf diarrhea - Coronavirus can infect and kill the cells that line the small intestine in a young calf, damaging the lining so that it can't absorb fluid and nutrients. Moderate to severe diarrhea is the typical result. The diarrhea generally lasts for four to seven days and is the most common sign of this disease.

Affected calves are usually between one and three weeks of age, according to Smith. Older calves generally have some resistance. If diarrhea shows up in a calf older than three weeks, it's generally due to some other type of infection.

The best prevention against diarrhea in young calves caused by coronavirus is a clean environment and strong immunity in the calves. If producers have trouble with scours in young calves, they generally vaccinate their pregnant cows ahead of calving so they provide a high level of antibodies in their colostrum. There are several vaccines that can be given to pregnant cows (such as Calf-Guard—which can be given to pregnant cows or to baby calves, to protect against rotavirus and coronavirus—and ScourGuard which can be given to pregnant cows to protect their newborn calves against rotavirus, coronavirus and *E. coli* infections).

Making sure calves get an adequate amount of high-quality colostrum soon after birth is the best insurance against scours caused by coronavirus, but there is also an intranasal vaccine that can be given to newborn calves if there is some question about the adequacy of colostrum antibodies.

The best treatment for calves that do get coronavirus is good nursing care and plenty of fluids and electrolytes (administered often) to replace what is being lost through diarrhea. If you can prevent severe dehydration and help the calf can fight the disease, he will usually recover within a few days. Viral scours does not respond to antibiotics, but your veterinarian may prescribe a broad-spectrum antibiotic to protect the

calf against secondary bacterial infections. A calf whose immune system is weakened by the viral infection is more vulnerable to an opportunistic bacterial infection in addition to the viral scours.

Winter dysentery is another disease in cattle associated with coronavirus. This is a highly contagious gastrointestinal disease, causing diarrhea in adult cattle. Dr. Gregg Hazlicek (Kansas State University) says it usually affects cows and bulls that are 2 to 6 years of age. Even though it is most common in dairy cows, it has also been seen in some beef cow-calf operations and feedlots. Several cases were recently diagnosed in the university lab at KSU.

The diarrhea appears suddenly, and spreads through the herd very quickly. In some instances the cows seem fine one day and by the next day a large number of them will have blackish-green diarrhea, or will be passing blood clots instead of manure.

Hazlicek says the virus is transmitted via feces (contaminating feed and water) but can also be spread via the respiratory tract, and there may be a mild nasal discharge. The number of cows in a herd that are affected is generally very high, but mortality rate is low. The disease is generally mild and the cows recover fairly quickly.

This type of diarrhea is most commonly seen in dairy cattle housed indoors during winter, according to Smith. "The most common sign is explosive diarrhea in multiple animals

THE HUMAN STRAIN

Human coronavirus was first isolated in 1967 and is fairly closely related to bovine coronavirus from a genetic standpoint, according to Smith. "Bovine coronavirus, however, has been shown to be species specific for cattle and does not infect people. Coronaviruses use special molecules called sialic acids to attach to the surface of cell membranes in the body, but other proteins are required for the viruses to actually enter the cells," he says.

"Studies in the lab using human cells have shown that the bovine coronavirus can attach to human airway epithelial cells but are unable to actually enter the cells," says Smith. Even though there are genetic similarities between the different strains of coronaviruses, most scientists believe that these viruses have very narrow host ranges. Past epidemics of coronavirus in humans have included animal vectors such as pigs, chickens, ducks, and camels, but not cattle.

The latest human outbreak that we are hearing about today is caused by a strain called Wuhan coronavirus. It seems to have originated from Wuhan, a large city in central China. "In 2003, there was a major coronavirus outbreak called Severe Acute Respiratory Syndrome or SARS. That particular virus originated in China during late 2002 and spread globally in 2003. There were approximately 8,100 confirmed cases of SARS across 26 countries with about 775 deaths due to the virus," says Smith.

Another coronavirus outbreak called Middle East Respiratory Syndrome (MERS) originated in Saudi Arabia in 2012 and resulted in 850 deaths. "We still don't fully understand where all of these respiratory coronaviruses originated, but they probably moved into humans from animals. For example, the SARS virus originated in bats and then mutated to infect cats before moving into humans. With MERS, scientists believe the virus went from bats to camels to people," says Smith.

We don't really know where the new Wuhan virus originated, but recent evidence suggests that it moved from bats into a rare animal—the Malayan pangolin. Smith says this armadillo-like species is popular in traditional Chinese medicine and is sold at the Wuhan Seafood Market where the virus was originally isolated. We hope that the current spread of this disease in humans can be halted quickly, but in the meantime people can rest assured that they cannot get this virus from cattle.

with-
in the milking herd,
and the diarrhea often contains blood," says Smith.

Affected cows go off feed, so their milk production may drop significantly. There is often a musty, severely unpleasant odor in the barn during winter dysentery outbreaks. "There is no specific treatment for this disease other than keeping the cows hydrated with fluids, but the actual death loss is usually low and the diarrhea typically resolves within a week or so," he says.

Antibiotics are of no use for treating the virus; the main thing is to make sure the cattle have access to plenty of fresh water and highly palatable feeds (to encourage them to keep eating). Diarrhea should always be properly diagnosed by a veterinarian, since there are other diseases that could cause

diarrhea—including salmonella, coccidiosis and sometimes BVD.

Hazlicek says that cows in herds that have experienced winter dysentery in the past are most at risk for getting it again. Stress such as confinement, poor ventilation in barns, bad weather and a sudden drop in temperature may create more risk. Sanitation is very important. "We often see winter dysentery on operations that use the same loader buckets to load feed and also push manure," he says.

Bovine respiratory disease complex – Hazlicek says the bovine coronavirus we often see in baby calf scours and winter dysentery in

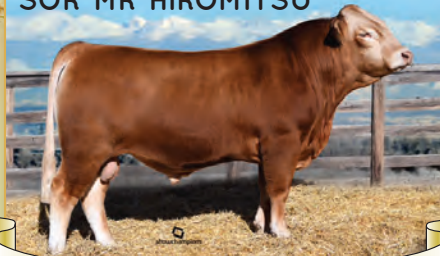
adult cattle is also associated with mild respiratory disease in cattle.

Smith says there is research to suggest that coronavirus is involved in the bovine respiratory disease complex, though there is some conflicting information in veterinary literature about the actual role of bovine coronavirus in causing pneumonia in cattle. "Several studies have shown that coronavirus represents one of the important viruses involved in the development of bovine respiratory disease, though other researchers have not been able to find any correlation between prevalence of pneumonia and coronavirus shedding in the field," he says.

Some researchers have been able to consistently find this virus in healthy calves, and some studies have produced pneumonia in calves, with experimen-

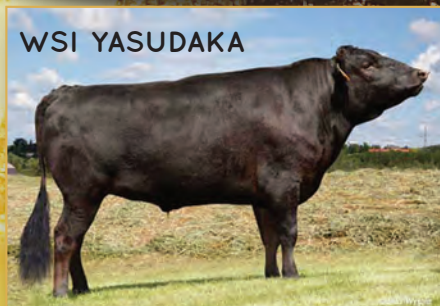
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WAGYU MEATBALL SUBS

by Chef Marshall Johnson

Wagyu Meatballs

1-2 tbsp olive oil
2 small yellow onions diced
3 tsp fresh garlic minced
3 tbsp fresh Italian parsley chopped fine
3 lbs Wagyu beef ground
(fresh ground wagyu chuck is the best)
2 lbs pork ground
6 slices brioche bread (crust removed)
2 large eggs
1 cup parmesan cheese freshly grated
1 tsp Aleppo Chile flakes
4 tsp kosher salt
3 tsp black pepper fresh ground

Sweat onions in olive oil over medium low heat until soft and translucent.

Add garlic and cook on medium low for 3-4 minutes.
Remove from heat and stir in Italian parsley mix well and set aside to cool completely.

Place bread in large bowl and cover with milk allow to soak then squeeze out excess milk from bread and discard.

In small bowl whisk eggs add salt pepper Aleppo chile flakes parmesan cheese cooled down onion garlic parsley mix and milk soaked bread.

Mix well to combine.

Fold mixture into ground beef and pork mixing until incorporated.

Make Meatballs to desired size.

Preheat oven to 450 degrees.

Place meatballs in a perforated hotel pan with bottom hotel pan (this allows the meatballs to roast and discard excess fat in pan below while roasting).

Place meatballs uncovered in preheated 450 degree oven. Turn down to 325 and bake for 45 minutes to 1 hour depending on the size of the meatballs.

Remove from oven and place in the pot of simmering Pomodoro Red sauce making sure they are completely submerged in sauce cover pot and simmer on low for 30 min until meatballs are tender.

Italian Pomodoro Red Sauce

¾ cup Extra Virgin Olive oil
2 medium yellow onions diced
6 tsp minced fresh garlic
4 28 oz cans Peeled Tomatoes San Marzano DOP Certified
Salt and pepper to taste
½ cup fresh basil leaves chopped or torn

Heat sauce pot to medium low.

Add extra virgin olive oil.

Add onions and sweat until soft and translucent.

Add fresh garlic and cook 3-4 minutes.

In large bowl add the whole peeled san Marzano tomatoes and hand crush well.

Add tomatoes to pot mix well with olive oil onion garlic mixture and bring to slow simmer.

Simmer 45 min until sauce is to desired thickness.

*Note depending on the thickness of the juice the can tomatoes are in the simmer time to thicken sauce can vary.

Season sauce with kosher salt and fresh pepper to taste.

Remove from heat.

Add ½ cup fresh basil to finish.

Garlic Ciabatta Bread

Mix salted butter with fresh garlic and fresh parsley to taste.

Spread ciabatta bread with garlic parsley butter mix.

Bake 350 or broil to get toasted and crispy.

Meatball Sub Assembly

Serve open faced.

Top Hot Garlic bread with fresh mozzarella melt in oven for a few min

Top with meatballs and some pomodoro red sauce.

Top with fresh ricotta cheese.

Finish with fresh basil and fresh grated parmesan cheese and enjoy!!



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By Heather Smith-Thomas

Mayura



With all these accomplishments, it was time we reached out to Mayura to learn more about their program. I spoke with Managing Director, Scott de Bruin.

Established in 1845, Mayura Station is located near Millicent in the South East of South Australia, more commonly known as the Limestone Coast. With its unique climate, fertile peat valleys and limestone knoll rises, the rolling age old terrain is well suited for Wagyu production.

The de Bruin family purchased Mayura Station, a 100 acre ranch, in 1982. Originally it was a mixed farming operation with both sheep and cattle.

Since then, they have purchased neighboring properties, investing in vast improvements to the land and infrastructure to increase the carrying capacity and productivity of the land. Growing the operation to over 8500 acres, it now includes a full-blood Wagyu breeding herd, cropping operations, a state of the art grain-feeding facility and its own on-property steakhouse, The Tasting Room.



“Our journey with the Wagyu breed started in 1995, utilizing Purebred Wagyu bulls mated to Angus and Murray Grey females to produce F1 cattle for the Japanese live export market,” says Managing Director Scott de Bruin. Our interest in Wagyu was sparked by the both the eating quality of Wagyu beef and the premium’s being offered for Wagyu cross



cattle for the Japanese live-export market.

In 1998, Australia received its second ever live shipment of full-blood Wagyu cattle from Mr. Shogo Takeda. The cattle arrived into Australia via America and represented a significant milestone in Australia’s cattle producing history. Mayura purchased all of these animals to begin their Wagyu operation.

“Our initial strategy was to grow the breeding herd and later expand into beef production” says de Bruin.

The early focus was on artificial breeding programs to establish large numbers of embryo’s for annual implantation into contracted recipient herds. This strategy saw numbers grow quickly to around 1200 full-blood Wagyu cows by 2005. Mayura was well on its way to becoming one of the largest full-blood Wagyu breeders in Australia. In 2007, Mayura purchased the Samurai Farms full-blood Wagyu herd, consisting of nearly 1000 cattle, from Bob Talbot.

“This marked a turning point in our business, creating economies of scale” says de Bruin.

Mayura developed a vertically integrated business model so they can guarantee

quality throughout the supply chain. Mayura utilizes a cropping program to supply a state of the art grain-feeding facility complete with shelter for cattle. The full-blood Wagyu beef is all natural and free of hormone growth-promoting products.

“Our passion to deliver the ultimate quality eating experience for our customers, has been the driving force behind the growth of the Mayura full-blood Wagyu breeding program in the past 25 years” he explains.

Mayura Station now has 20 full-time employees working amongst the different areas of the farm --from the breeding herd, the cropping and forage production, feedlot and backgrounding, to the on-property steakhouse The Tasting Room.

Currently the Wagyu herd consists of about 3,500 full-blood breeding cows and a total of over 9,000 head of cattle that includes cows, replacement heifers, steers, bulls and calves.

MARKETING

Mayura Station has established a global Wagyu brand, producing 110,000 pounds of beef each month and marketing its products in 7 countries. The challenge of selling this high volume of beef has led to the development of many different product lines--from supplying 3 star

Michelin chefs around the world to developing high quality burgers for casual dining.

“Marketing the Mayura brand internationally has meant that our beef meets stiff competition from global brands, including Japanese Wagyu. With top ranked chefs demanding the highest quality product, we have developed

specific research and development programs to continually improve the quality of our genetics and feeding programs, to produce the highest quality Wagyu beef, without compromise” he explains.

RESEARCH & DEVELOPMENT

“Structured progeny testing programs occur each year. New AI sires are introduced and compared against proven sires with reputable carcass data. This provides a common linkage within a contemporary group. Enabling us to identify which sires perform above or below the mean,” say’s de Bruin.

Mayura has been a supporter of the MIJ digital camera for assessment of carcasses. Which allows for credible third party assessment of carcasses. Their data is then submitted to Breedplan for further independent analysis. “Additionally we have transitioned to 50K SNP technology for genomic assessment of our progeny’s estimated breeding performance,” he says.

It was through this attention to detail and following carcasses through to chiller assessment that, in 2010, enabled him to identify a young sire that was producing the ultimate quality carcasses. “In the chiller we saw these incredibly highly marbled carcasses that were head and shoulders

better than anything we had ever produced. That bull turned out to be Mayura Itoshigenami JNR,” he says. JNR is now the foundation bull in the Mayura herd and is the benchmark for all bulls and AI sires to be tested against in their progeny testing program. To date JNR has sired over 1300 carcasses and is responsible for increasing marbling, Rib Eye Area and carcass weight while also reducing DOF and age at slaughter.

Mayura holds many records with their genetics sales, showing the confidence of the international





Wagyu community to invest in these performance proven genetics. Among the records set by Mayura:

- Highest price Full-blood Wagyu bull - \$105,000 sold to Hewitt Pastoral at the Australian Wagyu Association Elite Wagyu Sale in 2017
- Highest price Purebred (Polled Wagyu bull), sold in collaboration with the Hammond family as Poll Wagyu Australia - \$180,000 sold to Johan Stryder, South Africa in 2018
- Highest price bovine female in Australia (all breeds including beef and dairy) sold to Brian Stamps, Grasslands Wagyu in 2019 for \$280,000
- World record price paid for semen –Itoshigenami JNR semen sold to Jeremy Freer Double 8 Cattle Company March 26th 2020, for \$68,000 per straw



“We had our first on-property genetics sale March 26, 2020, which was a resounding success. Many thanks to all those that supported the sale during the COVID-19 global pandemic.” Says de Bruin

FUTURE PLANS

Mayura has developed into a high quality agri-business supplying 110,000 pounds per month of highly marbled full-blood Wagyu beef to both the high-end hospitality sector and retail purveyors alike. Given Australia’s small population in comparison to America, export has been a key driver of the growth of our business. Our beef is sold in Australia and exported into 7 different countries, mainly into South-East Asia.

They are also planning on building a second indoor feedlot so they can double production capacity and produce around 220,000 pounds per month of high quality full-blood Wagyu beef.

“There is no doubt the future holds a level of uncertainty around the food-service sector, given the global ramifications of COVID-19. However, I feel that quality products will always be in demand and the sales channels may need to be different into the future. We will all be forced to rethink and innovate to survive through these uncertain times” explains de Bruin

““ We continue to strive for excellence in Wagyu production and we invest heavily in research and development. We have a focused breeding program that utilizes progeny testing and genomic analysis to continue to improve the quality of our beef. As a result of our performance breeding and genetic selection over the last 5 years we have;

- increased our Hot Standard Carcass Weight (HSCW) by 7.1%;
- increased Eye Muscle Area (EMA) at the 10/11th rib by 7.4%;
- increased average Marble Score by 17%;
- decreased age at slaughter by 24%, and
- reduced Days on Feed (DOF) by 20%,

”

“We are now slaughtering our feeder cattle at 24-26 months of age, with an average DOF of 271 days. This is a significant achievement that we are very proud of, as it makes our cattle incredibly profitable,” explains de Bruin.

Into the future they don’t plan to slaughter cattle any younger, but do intend to continue to improve their cattle’s performance in both carcass weight and level of marbling. With goals to improve both of these traits by 10% over the next 5 years. This will be done by measuring and selecting the top 1% of their herd and utilizing artificial breeding to enhance these animals influence on the entire Mayura herd.

Mayura plans to continue to release new genetics to the Wagyu Industry through an annual High Performance Production Sale. 🍖



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tal coronavirus infection. Some field studies show that the virus can be more commonly isolated from calves with pneumonia than from healthy calves.

Smith says it is still not clear whether the virus that causes calf diarrhea, winter dysentery, and respiratory disease are all the same or a bit different. "The bovine coronavirus that causes these three distinct diseases may be the same virus or there may be some slight differences. Several publications have suggested that these bovine coronaviruses are genomically the same as the respiratory coronaviruses, while other studies have shown some small differences. At present, we still aren't sure whether or not the bovine coronavirus that causes diarrhea is exactly the same virus that causes pneumonia, but we do know that the bovine virus is different from the one causing disease in humans," he says. 🍷

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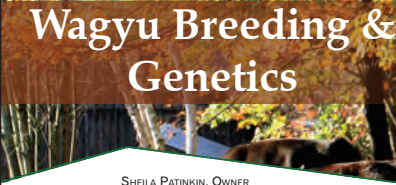
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RANCHING + STRESS

By Jeri Tulley

“Farmers are two times more likely than rural adults, in general, not to feel comfortable talking about stress or mental health.”

In early 2018, the Centers for Disease Control and Prevention (CDC) released a study that showed that people working in agriculture, specifically those classified in the “Triple F” category of farming, fishing, and forestry, had the highest suicide rate of all occupations – a rate that was nearly five times higher than that of the general population. Seized by the media, that information was transformed into headlines of “America’s Farmers are Facing a Suicide Crisis” which quickly went viral. Companies, agencies, and the United States government itself delved into research and found various alarming statistics and multiple reasons that added support to this claim. Citing financial pressures, weather issues, trade wars, labor shortages, and lack of rural mental health resources as stressors, these entities sprang into action to rescue the American farmer.

You may be asking yourself, “What does suicide have to do with disease control, and why would the CDC be responsible for reporting these statistics?” In the early 2000’s, national information sharing on violent deaths was virtually non-existent. A homicide in Los Angeles may not be linked to a suspicious death in Oregon because an informational clearinghouse did not exist. In 2002, the National Violent Death Reporting System (NVDRS) was created under the umbrella of the CDC to store information about all types of violent deaths, including homicide and suicide. Frontline investigators from across the nation - law enforcement, coroners, and medical examiners – collect valuable information (over 600 unique data elements) and submit it to the NVDRS. NVDRS pools data on violent deaths and their circumstances from multiple sources into one anonymous database to provide a clearer understanding of violent deaths in hopes to find answers to prevent them. Basically stated, compiling data to know the “who, when, where, and how” may allow insights as to the “why” so that in the future violent deaths may be reduced.

As the only system of its kind, NVDRS has tremendous capabilities with far-reaching consequences. In this instance, it was used to inform decision makers and program planners about the magnitude, trends, and characteristics of suicides in a certain population - farming.

National farm groups such as Farm Credit, American Farm Bureau Federation, and National Farmers Union, banded together to address the issue by partnering on a program to train individuals who interact with farmers and ranchers to recognize the signs of stress and offer help.

Congress passed a bipartisan act entitled Stemming the Tide of Rural Economic Stress and Suicide (shortened to its acronym STRESS).

Its main purpose was to establish and fund a farm and ranch stress assistance network. The bill states, "Congress finds that – agricultural work continues to be (A) highly stressful (B) characterized by uncertainty and (C) subject to – (i) changing market conditions (ii) the unpredictable nature of weather and (iii) other factors beyond the control of agricultural producers. While petitioning for the bill, US Representative Tom Emmer (Republican, Minnesota) claimed, "Those who work in agriculture face uniquely high-stress challenges ranging from social isolation to strong dependence on factors outside of their control. Combined with the incredible lack of mental health treatment available, our farmers have been left to suffer alone in the shadows without the help and care they need and deserve. Addressing the shortage of services available with the STRESS Act is a good first step to turn the tide on this crisis."

Voltaire once said, "With great power comes great responsibility." This issue and how Americans surged to respond to help the problem proved that the data, and consequently, the NVDRS has great power. With that power, the responsibility also lies with the NVDRS to make sure the data is interpreted and reported correctly.

HERE ARE TWO REASONS THAT THE DATA WAS MISINTERPRETED:

- Not understanding system limitations - In 2002, NVDRS began collecting data from six states. In 2013, it was collecting data from eighteen states. This jumped to thirty-two in 2014 but still did not include California, Nebraska, or Texas, which are three of the top four food-producing states (by cash value) in the United States, according to ERS/USDA data.
- Incorrectly reading and drawing conclusions from data that is not completely understood In June of 2018, the CDC issued a statement that the story about the farmer suicide rate was incorrect, due to "coding issues." By CDC classification, farmers, as business owners, were classified under a different category – that of business managers. The people referred to in farming under the Triple F category were farm workers.

Although farmers' suicide rate is not as astronomically high as originally thought by the numbers and touted by the press, the research and interest that ensued from the incorrect conclusion correctly identified multiple reasons for farmers to have an extreme amount of stress. A depressed farm economy, fear of losing the farm, weather issues, a drop of over 50% in average net farm income from 2013 to the present, and trade wars are just a few issues that farmers face on a daily basis. In a national Morning Consult poll commissioned by American Farm Bureau Federation (AFBF) in April of 2019, while farmers experience higher levels of psychological distress and depression than the general population, they are less likely to seek help for mental health issues.

Ray Atkinson, AFBF director of Strategic Communications, said in an interview with the Texas Farm Bureau Radio Network, "Farmers are two times more likely than rural adults, in general, not to feel comfortable talking about stress or mental health." This could be partly because of a lack of readily available resources, considering that as much as 60% of rural America lives in areas with mental health professional shortages."

Even after the CDC revealed the error, new legislation has been proposed in the Senate to concentrate on this problem. The Seeding Rural Resilience Act seeks to address rural stress and mental health. R.J. Karney, AFBF Congressional Relations director, says, "This is an act that's going to build upon the 2018 Farm Bill which authorized \$10 million for the Farmer Stress Assistance Network. The purpose of this act is to help farmers respond to stress and decrease the stigma associated with mental healthcare in rural communities." The three facets of the bill include implementing a training program for government employees to provide voluntary stress management when they interact with farmers and ranchers, creating a campaign to raise public awareness and destigmatize mental healthcare in rural communities, and establishing best practices for responding to farm and ranch mental stress.

There are many other sources of help and encouragement besides congressionally created resources. The Minnesota Department of Agriculture and the Red River Farm Network joined to create a new radio and podcast series called TrasFARMation. Information found on the website <https://www.rfn.com/transformation/> can lead you to the podcast that the website says is "designed to increase awareness and reduce inhibitions about acknowledging farm stress, as well as highlight the resources available. Local farmers, ranchers and agricultural stakeholders are featured, sharing personal stories and offering a message of hope." AFBF and National Farmers Union created websites www.FB.org/ruralstress and farmcrisis.nfu.org with lots of valuable information and resources.

Though significant mistakes were made to start the ball rolling on the whole farmers' suicide rate issue, I personally believe that a higher power had a hand in it and, as a result, a greater good has emerged. Farmers' stress and suicide rates are currently unacceptably high as they toil in the soil to feed us all. The heartening part of this story is this – Americans recognize the problem, Americans have responded with multiple, nationally-funded resources, and even after the CDC revealed the error, Americans are continuing to respond to the pressing problem. In my way of thinking, this proves that Americans care about our farmers and ranchers and their mental health, and it makes me proud to be an American farmer.

THE POSITIVE

As I look out over my cows grazing peacefully in my field this morning - the first morning of a shelter-in-place order in my community as a result of the Coronavirus – I feel extremely blessed to be a farmer.

Here are my thoughts as I count my blessings:

As the walls close in and cabin-fever abounds in households stuck indoors, farmers and ranchers have beautiful, amazing, productive land that is just beginning its transformation into spring as a workplace. While performing our daily tasks, we can appreciate all of the warm rays of sunshine, the budding wildflowers, and the smell of moist earth instead of being cooped up inside.

In general, farmers and ranchers have a significant portion of their net worth invested in their equipment and land. In this time of economic instability, it is a comfort to know that land prices and the value of everything that I have in the barn is not falling like the DOW and is not subject to global influences.

My freezer is fully stocked with beef I produced myself. I don't have to wonder if I will be able to get a protein to feed my family from the picked-over and/or empty grocery store shelves. I know where my food comes from - that it was grown in a healthy environment and is antibiotic and hormone-free.

Farming and ranching have taught me many useful skills for survival. I already have a vegetable garden, I can hunt and fish, I am an expert marksman, and I can adapt and jury-rig a solution to most things with the odds and ends that I have in the barn. My family and I are prepared, and, with that knowledge, I am able to lay my head down and sleep without worry.

Living in a small town in rural America has given me an insulated pocket to live and breathe in for a while. Although COVID-19 will eventually spread nationwide, it has taken the virus almost three months since coming to the US to make its appearance in my hometown. Hopefully, with the preventive measures that have been instituted, that extra time has allowed the general public to learn and put into practice changes that need to be made to daily hygiene habits to slow the spread of the virus and has allowed our health care systems to ramp up to care for the people who do happen to get ill.

While my neighbors and friends decide whether they will show up for work today, I know, without a shadow of a doubt, that my profession is essential. I make food to feed the world. I will continue forward with my job of tending my cattle, fixing fences, hauling hay and all the other daily ranching tasks. In this uncertain time of enforced social isolation, I have the perfect job and I am very grateful for it. 🌱

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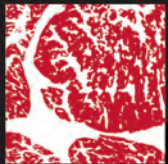
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