Wilson County Agricultural Article from Ruth Correll, Agricultural Extension Agent

When Is A Cow More Than A Cow?

I attended the Tennessee Cattlemen’s Convention this past weekend. There were some very good “cow colleges” that provided up-to-date and important information for the cattle producer. It is always important to stay up-to-date in regard to your industry. It also made me think about those outside our industry that are often unaware of the importance of cattle to everyone even if you do not own a single cow.

Most of us think about cattle as providing a food source, either meat or milk. It is certainly true they are an important source of food and nutrients. Beef, such as steaks, hamburger, or roasts, is a naturally nutrient-rich source of high-quality protein, iron, zinc, and many B-vitamins. Milk on the other hand provides calcium and vitamin D as well as protein, phosphorus, magnesium, potassium and B vitamins.

There are many edible by-products which are not quite so obvious such as the gelatin in products such as jello, ice cream and yogurt. Marshmallows, chewing gum, candies and mayonnaise all contain edible beef by-products.

Cattle are a very important source of many by-products. Items manufactured from beef by-products are part of our daily environment. One 1000 pound beef animal will supply about 640 pounds of meat products, but 99% of that animal will be used for meat and other products. Just about everything except the “moo” will be utilized.

The soap we use for bathing, the baseball equipment in the closet, the paint we use on the walls of our home, all contain inedible beef animal by-products. What do shoes, watch bands, car upholstery and violin strings have in common. The common factor is they may be made from beef by-products.

Inedible beef by-products are also important components in asphalt, cosmetics, fertilizer, insulation and plastics. Vitamin capsules, piano keys, bone china, combs and wallpaper paste contain beef by-products. Laundry pre-treatments contains enzymes which come from cattle and sheep. This is only a short list of the many products that utilize inedible by-products. There are numerous products, derived from fats and proteins, which are not utilized as food that are used in lubricants for airplanes, brake fluid, car polishes and waxes, chemicals and other products.

There are also medical products that contain beef by-products. Antirejection drugs come from beef, sheep and swine. Insulin which is utilized by diabetics can come from livestock or can be synthetically made but early supplies of insulin were developed from cattle and pigs. The sticky part of bandages are made from animal fatty acids which are used to make lots of different adhesives. Ointments for burns and first aid products may contain animal by-products. Medicines for thyroid deficiencies, wound cleansers, thrombin for coagulation issues and many other pharmaceuticals have a beef or livestock by-product component.

The point is that cattle are important to us in many ways. Cattle utilize grasses to turn sunlight into many of the products we enjoy and need each and every day to improve our lives. It may be as a
source of food and nutrients or it may be as one of the many by-products. Animal agriculture is a very important part of our everyday lives even if we don’t own cows, sheep, goats or swine.

Agricultural Market Report
Cattle Market Trends
Feeder steers steady to $3 lower, $176.00-$370.00; Feeder heifers steady to $5 lower, $180.00-$325.00; Slaughter cows steady, $89.00-$114.00; Slaughter bulls steady, $118.50-$137.50.
Grain Market Trends

TN Sheep & Goat Market
Goats – Slaughter kids, $170.00-$720.00; Yearlings, $152.00-$420.00; Slaughter bucks, $140.00-$320.00, Slaughter nannies, $137.50-$230.00; Feeder kids, $154.00-$680.00.
Sheep – Slaughter lambs, $200.00-$565.00; Slaughter ewes, $150.00-$160.00; Slaughter rams, $97.50-$160.00.

For additional information on these and other topics, contact the UT Extension Office, 925 East Baddour Parkway, Lebanon, TN 37087, 615-444-9584 or acorrell@utk.edu. UT Extension provides equal opportunities in all programs. Visit the UT/TSU Extension webpage at http://utextension.tennessee.edu/wilson or look for UT & TSU Extension, Wilson County on Facebook.

Submitted by:
Ruth Correll
Agricultural Agent
UT/TSU Extension, Wilson County
acorrell@utk.edu