

Program Information



March Forage Tips

- Finish frost seeding by early March.
- Begin grazing spring pastures.
- Be aware of grass tetany with rapid grass growth of forages. Supplement with free choice high-magnesium mineral to reduce risk of grass tetany issues.
- Apply nitrogen to grass pastures and hay fields at green-up (if you didn't apply in February).



- Apply phosphorus and potassium as needed shown in the soil report (if you haven't already).
- Finish routine maintenance and repairs on forage planting and harvesting equipment.
- Herbicide applications for cool-season weeds (if you didn't get them in February)



Controlling Buttercup

According to Dr. J.D. Green, Extension Weed Scientist with the University of Kentucky, "this plant often flourishes in overgrazed pasture fields with poor stands of desirable forages. In fact, many fields that have dense buttercup populations are fields heavily grazed by animals during the fall through the early spring months".

Seeing a dense stand buttercup in your pastures? Ask yourself these questions to start:

- Have you taken a soil sample in the last three years?
 - If you have taken a soil sample recently, did you apply lime and fertilizer per those recommendations?
- What measures do you take to ensure that your pasture is not overgrazed?
 - What is your stocking rate? (# of animals per acre)
- Do you rotate pastures?
 - How short is your grass when you rotate?

For chemical control, herbicides registered for use on grass pastures that contain

2,4-D will effectively control Buttercup.

Depending on other weeds present, products that contain dicamba+2,4-D (eg. Weedmaster), aminopyralid (eg. ForeFront, Milestone), triclopyr (eg. PastureGard, Crossbow), or metsulfuron (eg. Cimarron) can also be used.

However, legumes, such as clovers, can be severely injured or killed. For optimum results and control of buttercup, apply a herbicide in the early spring (February – March) before flowers are observed when buttercup plants are still small and actively growing. For best herbicide activity wait until daytime air temperatures are greater than 50 F for two to three consecutive days. Always consult and fully read the herbicide label before using any product.

If you wait till you see the small yellow flowers of buttercup, it may be too late to consider chemically controlling it this year. However, it is the perfect time to start planning for next year. Reach out to your local extension agent to discuss evaluating your management plan for your pastures.

For more information, read more at: go.ncsu.edu/readext?843277

Be sure to follow us on Facebook!



Davie CES:

www.facebook.com/DavieCountyCenter

Yadkin CES:

www.facebook.com/YadkinCooperative

Upcoming Events



Piedmont Forage Growers Conference

April 17th | 9:00am to 3:00pm
Seagrove, NC

Discussion will include advanced topics in general forage management, forage species selection, and soil fertility. We will also visit a bale grazing demonstration site.

Visit go.ncsu.edu/pfgc or scan the QR code above to get registered!

Registration is \$20 and lunch will be provided!

In compliance with the Americans with Disabilities Act, N.C. Cooperative Extension will honor requests for reasonable accommodations made by individuals with disabilities. Please direct accommodation requests to: Kenneth Sherin, Randolph County Extension Director, at 336-318-6000. Requests can be served more effectively if notice is provided at least 10 days before the event.

Carolina Meat & Value-Added Dairy Conference!

To Register:

www.carolinameatconference.com

NC Choices



CAROLINA MEAT CONFERENCE

THE SOUTHERN MEAT SUMMIT

BOONE NC

July 30-31, 2024

TICKETS ON SALE NOW

- **University of Wisconsin/Iowa State Small Ruminant Webinar Series**
 - March 27 – Rusty Burgett (National Sheep Improvement Program)
 - April 24 – Dr. Andrew Weaver (Preparing for the Grazing Season)
 - Register [HERE](#)
- **Piedmont Forage Growers Conference**
 - When: April 17
 - Where: Seagrove, NC
 - Additional Info: Flyer attached
 - Register at go.ncsu.edu/pfgc
- **Western NC Small Ruminant Conference**
 - When: April 27
 - Where: WNC Livestock Exchange, Canton, NC
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- **NCSU College of Veterinary Medicine Small Ruminant Workshop**
 - When: May 18
 - Where: NCSU College of Veterinary Medicine, Raleigh, NC
 - Additional Info: Flyer attached
 - Register [HERE](#)
- **American Lamb Board Targeted (Solar) Grazing School**
 - When: May 20-22
 - Where: Roxboro, NC
 - Additional Info: Register [HERE](#)
- **Beef Quality Assurance (BQA) Training**
 - When: Thursday, May 16, 2024
 - Where: Butner Beef Cattle Field Lab: 8800 Cassam Rd, Bahama, NC 27503
 - Register [HERE](#)
 - Additional Info: [HERE](#)

NC STATE UNIVERSITY
E. CARROLL JOYNER

BEEF UNIT

SELLING CATTLE, SHEEP, & GOATS



ROUND UP

11th Annual Wolfpack Roundup Sale

SATURDAY • APRIL 13, 2024

1:00 pm in Raleigh, NC

Educational program at 10:00 am

**BROUGHT TO YOU FROM THE NC STATE UNIVERSITY
ANIMAL SCIENCE DEPARTMENT**

Wolfpack Roundup Sale and Educational Program

When: April 13 (Educational program starts at 10 am, Free Lunch at 12 pm, Sale at 1 pm)

Where: E. Carroll Joyner Beef Education Unit, Raleigh, NC

Additional Info: Sale catalog can be viewed [HERE](#)



Beef Quality Assurance

MAY 16, 2024 | 9-12 NOON

BAHAMA, NC

Beef Quality Audit

BQA Guidelines

Herd Health

Low-Stress Cattle Handling

Hands-on Chuteside

Register Online Here:

<https://go.ncsu.edu/bqamay24>

NC State University is an equal opportunity provider.

**North Carolina
Beef Quality Assurance**



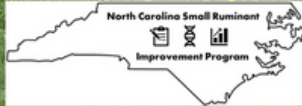
Quality That Counts



North Carolina
Small Ruminant Improvement Program

2024 Winter Webinar Series

Scan this code to access the
recordings from the 2024 series



January 24 @ 7:30 PM CST - *Abortion & Respiratory Diseases in Sheep & Goats*
Maggie Highland, DVM, PhD, DAVCP

February 21 @ 7:30 PM CST - *Lamb and Kid Care*
Roselle Busch, DVM

March 27 @ 7:30 PM CDT - *National Sheep Improvement Plan*
Rusty Burgett, NSIP Program Director

April 24 @ 7:30 PM CDT - *Prepare for the Grazing Season*
Dr. Andrew Weaver



Extension
UNIVERSITY OF WISCONSIN-MADISON

**IOWA STATE
UNIVERSITY**
Extension and Outreach

Small Ruminant Workshop

April 27, 2024

WNC Livestock Center

Registration 8:30 - 9:00 am

Educational program 9:00 -11:00 am

Pastries and coffee will be available

Preventative Health Management of Small Ruminants

- Vaccination programs
- Parasite mitigation strategies
- Nutritional and genetic considerations

Lambing/Kidding 101

- Troubleshooting challenges
- Pre-lambing/kidding management
- Equipment basics

Small Animal Sale to follow the program

A food truck for food purchases
will be on site for lunch

WNC Livestock Center
474 Stock Dr.
Canton, NC 28716

For Questions Call Addison Bradley
at 828.884.3109



Register on Eventbrite at

<https://www.eventbrite.com/e/small-ruminant-workshop-tickets-867395923557>

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BEEF BRISKET WITH SAVORY CARROTS & DRIED PLUMS

This Beef Brisket is as flavorful as can be. Carrots and dried plums make for the perfect autumn accompaniment to this roast. This Beef. It's What's For Dinner. recipe is certified by the American Heart Association®.

4 HRS 30 MIN 10 SERVINGS 290 CAL 29 G PROTEIN

INGREDIENTS:

- 1 boneless beef Brisket (2-1/2 to 3 pounds)
- 1/2 cup chopped onion
- 5 cups sliced or baby carrots
- 1/4 cup packed brown sugar
- 1 tablespoon fresh lemon juice
- 1 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon pepper
- 8 ounces pitted prunes

COOKING:

1. Heat large stock pot over medium heat until hot. Place beef Brisket in stockpot; brown evenly. Remove brisket. Pour off drippings, if necessary.
2. Add onion to stock pot; cook and stir 5 minutes or until tender. Add 1 cup water; cook 1 to 2 minutes until browned bits attached to skillet are dissolved. Return brisket; bring to a boil. Reduce heat; cover tightly. Simmer 2-3/4 to 3-1/4 hours. Add carrots, brown sugar, lemon juice, salt, cinnamon, pepper and prunes; continue cooking, covered, 30 minutes or until brisket is fork-tender. Remove brisket, carrots, and prunes; keep warm.

3. Bring cooking liquid to a boil; cook, uncovered, over medium-high heat 5 to 7 minutes or until liquid is reduced to 1 cup. Trim fat from brisket; carve diagonally across the grain. Serve with carrots, prunes, and sauce.

- Wash hands with soap and water before cooking and always after touching raw meat.
- Separate raw meat from other foods.
- Wash all cutting boards, utensils, and dishes after touching raw meat.
- Do not reuse marinades used on raw foods.
- Wash all produce prior to use.
- Cook steaks and roasts until temperature reaches 145°F for medium rare, as measured by a meat thermometer, allowing to rest for three minutes.
- Cook Ground Beef to 160°F as measured by a meat thermometer.
- Refrigerate leftovers promptly.

For more information on degree of doneness and other cooking tips visit:

<https://www.beefitswhatsfordinner.com/cooking/determining-doneness>

For more information on safe food handling and beef safety, see:

<https://www.beefitswhatsfordinner.com/cooking/food-safety>

285 CALORIES

2.7g SAT FAT

29.2g PROTEIN

2.8 mg IRON

6.8 mg ZINC

* Based on a 2,000 calorie diet

** Percent Daily Values are based on a 2,000-calorie diet

Nutrition information per serving: 285 Calories; 63 Calories from fat; 7g Total Fat (2.7 g Saturated Fat; 0.17 g Trans Fat; 0.3 g Polyunsaturated Fat; 2.9 g Monounsaturated Fat); 78.2 mg Cholesterol; 325.7 mg Sodium; 25.1 g Total Carbohydrate; 3.6 g Dietary Fiber; 29.2 g Protein; 2.8 mg Iron; 597.2 mg Potassium; 5 mg NE Niacin; 0.4 mg Vitamin B₆; 2.1 mcg Vitamin B₁₂; 6.8 mg Zinc; 27.2 mcg Selenium; 112.7 mg Choline.

This recipe is an excellent source of Protein, Niacin, Vitamin B6, Vitamin B12, Zinc, Selenium, and Choline; and a good source of Dietary Fiber, Iron, and Potassium.



Funded by Beef Farmers and Ranchers

Davie County Center

(336) 753-6100

Hours: 8 AM – 5 PM / Monday-Friday

642 Wilkesboro St, Mocksville, NC

27028 / Suite 100

Yadkin County Center

(336) 849-7908

Hours: 8 AM – 5 PM / Monday-Friday

2051 Agricultural Way, Yadkinville, NC

27055 / Suite 201

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