



# Doc Ken's Korner

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## Creep Feeding Calves

Last year I crept fed my buffalo calves and we were very satisfied with the results. In fact we have just started again this year with another creep feeding program. Some of the advantages that I feel are important with this program include:

- may save some grass
- takes some of the drain off of the cow and she may breed earlier
- the calves do much better
- the calves seemed much more uniform (calves from poorer cows are not so far behind the rest)
- the calves weaned with much less stress (I pulled the creep feeders right into

their weaning pen which resulted in less fence running)

- the calves became quieter. They became used to us sitting in the Suburban and watching them go into the creep feeder to eat.
- prepares them for feeding later (this summer when I put last year's calves that were on the creep feed, they went right to eating).

I used the same formula in the creep as I do for feeding. You could, however, use the same cattle creep used in your area and expect good results. My feed has the following ingredients per ton:

Wheat screenings	1531.75 lbs.
Corn	300.00 lbs.
A & D Vitamin Mix	10.00 lbs.
Mineral	50.00 lbs.
Selenium	8.00 lbs.
Vitamin E	.25 lbs.
Molasses	100.00 lbs.

The cost is very small in comparison to the net results of creep feeding. I had about 50 calves in the pasture that had the creep feeder and \$196.00 worth of feed which lasted until a few days after weaning. If you have the facilities, I would strongly recommend creep feeding into your management program.

## MEATY NEWS

### Food for thought

CREDIT: The Courier-Journal  
Wednesday, September 10, 1986  
By Dr. Jean Mayer  
and Jeanne Goldberg

**Q:** I don't understand the meaning of such label designations as "lite" and "lean" on meat and poultry. Can you explain?

**A:** Until lately, those terms, as well as "extra lean," could be used interchangeably on meat and poultry products containing 25 percent or less fat than a comparable food, and on any product that has no more than 10 percent fat overall.

Now the U.S. Department of Agriculture has modified the definitions. Future labeling will more accurately reflect the fat content and ensure that foods bearing these designations are either naturally low in fat or have a reduced fat content.

Under these new rules, manufacturers must disclose on the label the percentage of fat. The term "extra lean" can be used only on foods containing less than 5 percent fat, while "lean" and "low fat" can be used if a product is less than 10 percent fat.

The terms "light," "lite," "leaner" and "lower fat" may be employed only if the food contains at least 25 percent less fat than most comparable products on the market. The label must inform the consumer not only of the total fat content, but also of how much less fat it contains than the standard product.

Terms that suggest less fat can be used as part of brand names or trademarks only if the product meets the reduced or low-fat requirements. The claim must be explained on the label.

Certain meat and poultry products intended for weight control are not covered by these regulations, but must contain nutrition labeling information, including data on fat content. To allow manufacturers to use up existing packaging, the USDA has given processors a year to comply with these regulations.

### Brittle bones? Eat red meat

CREDIT: USA Today  
Wednesday, September 10, 1986  
By Marilyn Elias

ANAHEIM, Calif. — The manganese-poor diets of USA women are putting them at high risk for osteoporosis, new research suggests.

Scientists got their first clue that manganese might be critical for healthy bones when basketball player Bill Walton, a vegetarian, failed to heal from bone injuries a few years ago.

"His blood workup showed zero manganese," says Dr. Paul Saltman, of the University of California at San Diego, who treated Walton. "The guy actually had osteoporosis."

Switching to a diet including meat ended his bone problems, Saltman says. The manganese in red meat is easily absorbed, unlike such foods as green vegetables and wheat bran.

Saltman's research was presented Tuesday to the American Chemical Society here.

- Of 28 postmenopausal women, those

with osteoporosis had one-fourth the manganese of the healthy women.

- Animals fed manganese-poor diets had 50 percent of the bone-rebuilding ability of those that ate normal amounts.

A study of nutritionist Constance Kies of the University of Nebraska at Lincoln found the diets of 120 college women averaged only 1.8 milligrams of manganese a day. Recommended: 2.5-5 milligrams.

### Coming: Premium pay for lean beef

It looks like the grocery retailers' new close-trim programs may push meat packers closer to the day when they pay a premium for leaner beef.

The big Kroger "waist reduction" campaign led the way in forcing packers to initiate close-trim programs. Thus the packer has new incentive to select cattle with less fat cover.

"Eventually we're going to have to pay for what we want," Richard Bond, an IBP executive, says.

Ken Monfort, too, says his company will be offering a premium for Yield Grade 2s "sometime in the future."

Monfort says, "As time goes on we and other packers are going to be changing our specs on what we sell and as that happens, we will be looking for cattle with less fat to trim off."

William Fielding, president of Excel: "The bottom line is that we will end up paying more for the right kind of Y2s."