

Online training available for beef producers

A national online training program, www.animalcaretraining.org, for beef and dairy production is now available to help livestock producers and handlers learn best livestock management practices.

The program, available in both English and Spanish, was designed to benefit beef and dairy producers, animal transporters, livestock auction market employees and bovine veterinarians. It is the result of collaborations between the National Cattlemen's Beef Association, American Association of Bovine Practitioners and Livestock Marketing Association with the Beef Cattle Institute at Kansas State University.

Web-based audiovisual training modules on topics such as animal husbandry, animal welfare, environmental stewardship and food safety practices for the beef and

dairy industries are available.

"Producers and veterinarians continue to provide outstanding care for their beef and dairy cattle," said Dr. Dan Thomson, director of the institute. "As new practices evolve or technologies emerge to improve animal welfare or food safety, we need ... to utilize modern technology to reach out to rural areas and provide up-to-date continuing education for all people involved with raising beef and dairy cattle to improve animal welfare, food safety and environmental stewardship."

Web-based education The animal care training program is managed by the institute and features streaming multimedia modules in English and Spanish. It is designed to provide online training in various areas of animal care for employees internationally.

"As a consulting veterinarian,

the training modules are a new tool for my business," said Dr. Nels Lingberg, Animal Medical Center. "With rapid turnover of employees in feedyard operations, this distance education tool is great for those clients that I see routinely and those that I can't reach as often as I would like. The quizzes built into the modules keep individuals engaged and provide additional training that feedyard managers are looking for."

Employees can work through the training modules in English or Spanish at any time. Training employees is essential for worker safety, employee retention and production of wholesome products. When a training package is complete, a certificate will be available for printing.

"By registering employees, a manager can track progress as em-

ployees work through the training program and those that complete training are recorded in a national database of certified producers," said Clayton Huseman, executive director, feedlot division, Kansas Livestock Association. "The training modules on www.animalcaretraining.org are an excellent tool for training all feedyard employees in beef quality assurance."

Beef quality assurance program To date, the training program has trained 7,000 beef and dairy producers on beef quality assurance and dairy animal care and quality assurance principles.

"Beef quality assurance is focused on the needs of all farmers, ranchers and cattle veterinarians to produce the safest and most wholesome beef in the world," said Ryan Ruppert, senior director, beef quality assurance, National Cattlemen's

Beef Association. "As we move into the 21st century to reach new producers across the country, we are working with the animal care training program to provide those producers with online certification options to better fit their lifestyle and educational preferences."

Bovine veterinary continuing education credits offered

The institute has teamed up with the American Association of Bovine Practitioners and the Livestock Marketing Association. The modules provide online continuing education training for members. There are more than 150 online modules available for credit.

According to Dr. M. Gatz Riddell, Jr., executive vice president of the association. "The online modules were created with three goals in mind for our members:"

1. For those members that attend

a meeting, but aren't able to attend a specific session due to a concurrently running session.

2. Flexibility for those individuals that are unable to attend a conference, but want to view presentations.

3. Create a platform to obtain continuing education to satisfy licensure requirements.

The marketing modules include the guide to animal handling and employee training for livestock marketing businesses. There are also modules available on humane equine management.

Information about the program is available at www.animalcaretraining.org or www.beefcattleinstitute.org.

K-State to hold Cattlemen's Day

The new Flint Hills Smoke Management Plan, a beef cattle outlook and other issues of the cattle business will highlight Kansas State University's Cattlemen's Day on Friday, March 4, in Manhattan.

The day will begin with registration and refreshments, a commercial trade show and educational exhibits at 7 a.m. (Mountain Time) in Weber Hall.

The program begins at 9 a.m. (Mountain Time) including:

- The Smoke Management Plan - introduction and background, regulations and expected results and an expert panel and group discussion.
- Beef cattle outlook.
- Lunch.

- Factor influencing beef quality.

- DNA technologies for seed stock producers.

- Controlling sericea and other invasive plants in grasslands.

An afternoon open house and presentation opportunities will be available at 12:30 p.m. (Mountain Time) at different sites, including:

- At the Kansas Artificial Breeding Service Unit, 3171 Tuttle Creek Blvd., the presentations include an overview of breeding service unit services and testing for trichomoniasis in herd sires.

- At the Beef Cattle Research Center, 3115 College Ave., presentation will include using postmortem

examination to improve herd management, "Does pain management pay?", the microscopic world of the rumen and steam flaking.

- The 34th Annual Legacy Sale at 2:30 p.m. (Mountain Time) at K-State's Purebred Beef Teaching Center, will include 70 Angus, Hereford and Simmental Bulls, five show heifer prospects, 40 bred females and six registered Quarter Horses.

Continuing education credit hours are available for animal scientists and veterinarians. Forms will be available at the registration check-in desk.

Information and registration are available at www.asi.ksu.edu/

cattlemensday.

Morning refreshments, provided by New Generations Feeds, and lunch sponsored by U.S. Premium Beef, are included in the registration fee. The cost is \$15 per person if received by Friday, Feb. 25, or \$25 after that.

Cattlemen's Day will be preceded Thursday evening, March 3, by the 41st Annual Sockmen's Dinner at the Clarion Hotel in Manhattan. Virgil Huseman will be honored as Stockman of the year. Registration for the dinner is available online at www.found.ksu.edu/imic or call Melissa Geisler at (785) 532-7522 or (800) 432-1578.

Grant writing class to be offered

The U.S. Department of Agriculture's Rural Development administration, in partnership with the Kansas Department of Commerce, will conduct a "Writing a Successful Grant Application" workshop in Hays on Saturday, Feb. 25.

The workshop will be directed to both businesses and communities,

including farmers and ranchers, entrepreneurs, nonprofits, Indian tribes and local governments. Those attending can expect to learn the key components of a successful grant application, as well as methods for finding grant opportunities.

The Hays workshop will be from 8 a.m. to 3 p.m. (Mountain Time)

with registration at 7:30 a.m. at the Kansas State University Research Center, south of town at 1232 240th Ave.

Registrations will be accepted until Friday at the Department of Commerce website www.kansascommerce.com/Calendar.aspx?EID=104. Cost is \$25 per

person.

For information, call Nancy Pletcher, Rural Development business programs technician, at (785) 271-2733 or email at nancy.pletcher@ks.usda.gov.

Center offering new class

The Goodland Activities Center is offering a new class, On Finding Fitness, at 9:45 a.m. on Wednesdays and Fridays.

The class is great for seniors, new

moms or anybody who is looking to tone, condition and improve flexibility. This 45 minute class is designed to make it your own by adding weight, arms or lowering the

impact. Come in comfy clothes.


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Five generations

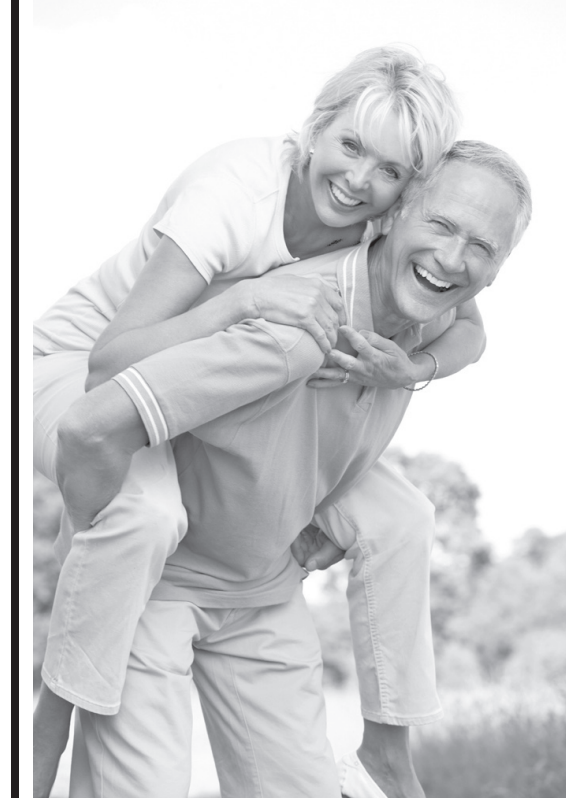


Five generations of one family recently got together. Pictured are Grandpa Gary Linnell (from left), Great Great-Grandma Esther Elliott, Great Grandma Marilyn Bliss, Mother Chelsie Linnell and baby Jayden Weston

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