



# Northeast Extension Connection

Volume 8, Issue Two

April-June 2011

## SELF FINANCING: DRAWING ON YOUR OWN ASSETS TO FUND YOUR BUSINESS

**Bill Taylor, Community Development Weston County**



With conventional financing increasingly more difficult to obtain, self-financing is the number one form of financing used by small business owners. Unfortunately, our tax laws create a number of obstacles that must be overcome to avoid penalties and corresponding higher tax bills.

Putting yourself at risk may attract lenders or investors and succeed in raising the funds needed by the business, but it can also be dangerous. Consider a few strategies that can put the owner at risk, provide the needed funding or both:

- Liquidate savings.
- Take out a home equity loan. The aggregate amount of acquisition indebtedness may not exceed \$1 million, and the aggregate amount of home equity indebtedness may not exceed \$100,000; interest over those limits is nondeductible.
- Get a bank loan with a personal guarantee or the guarantee of a friend or family member.
- Sell a vacation home, recreational equipment or other property.
- Take out a margin loan against stock holdings.
- **Never** use personal credit card debt for business purposes.

When either lending to or borrowing from the business, remember that it must be a legitimate,

interest-bearing loan. Under tax rules, an owner borrowing from the business can face a hefty tax bill should the IRS view the transaction as a dividend payout rather than a loan. Often it is below-market interest rates that draws the attention of the IRS.

If the IRS re-characterizes or re-labels a transaction, the result is an interest expense deduction when none was previously claimed by the borrower and unexpected, taxable interest income on the lender's tax bill, often dating back several years and accompanied by penalties and interest on the underpaid amounts.

When an incorporated business makes a low-interest loan to its shareholder, in the eyes of the IRS, the shareholder is deemed to have received a nondeductible dividend equal to the amount of the foregone interest, and the corporation receives a like amount of interest income.

When IRS examiners review loans from shareholders and the common stock accounts of many small businesses, they frequently encounter "thin capitalization," which is when there is

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# Northeast Extension Connection

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AMONG THE  
ADVANTAGES OF  
SELF-FINANCING  
IS THAT CONTROL  
IS NOT GIVEN TO  
SHAREHOLDERS,  
NOR WILL THERE  
BE OVERSIGHT BY  
BANKERS OR  
OTHER LENDERS.

little or no common stock and there is a large loan from the shareholder. Section 385 of the tax law specifically considers whether an ownership interest in a corporation is stock or indebtedness. The objective of the IRS when they encounter thin capitalization is to convert a portion, if not all, of the loans from the shareholders into capital stock. This conversion requires an adjustment to the

interest expense account because, at this point, the loans are considered nonexistent. The interest paid by the incorporated business on these disallowed loans becomes a dividend at the shareholder level.

A business bad debt deduction is not available to shareholders who have advanced money to a corporation where those advances were labeled as contributions to capital. A business owner or shareholder who incurs a loss arising from his guaranty of a loan is, however, entitled to deduct that loss, but only if the guaranty arose out of his trade or business or in a transaction entered into for profit.

If your business is in need of an infusion of cash, a one-transaction-cures-all, all-purpose solution involves the sale-leaseback of the assets of your business. Generally, the business sells its assets – the building that houses the operation, the equipment used in that operation and the vehicles – and, in return, the business receives an infusion of working capital. The buyer of those assets, usually using borrowed funds, is often the operation's owner or principal shareholder. The business pays fully tax-deductible lease payments for the right to use those assets to the owner or shareholders. An unprofitable business is exchanging property for badly needed capital and immediate deductions for the lease payments. The new owner of that

equipment will receive periodic lease payments. With one transaction, the owner has found a way to get money from the business without the double-tax bite imposed on dividends, and the operation has an infusion of cash.

Among the advantages of self-financing is that control is not given to shareholders, nor will there be oversight by bankers or other lenders. Disadvantages are that sufficient capital may not be available. Drawing on assets such as saving accounts, equity in real estate, retirement accounts, vehicles, recreation equipment and collectibles, business owners are increasingly finding the funds needed for their operations.



# Wyoming 4-H Initiative

## Team 2009-2010



The following information has been gathered in support of state-wide program goals for Wyoming 4-H.

### Science, Engineering & Technology (SET)

- 10 Counties participated in the National Youth Science Day Experiment reaching 452 youth participants and utilizing 12 adult volunteers.
  - 3 partnerships outside of Extension were established and used to complete the activities
- 341 youth and adults participated in 75 activities which focused on SET principles related to the projects they were currently enrolled in

### Character Counts!

- 3,821 youth and adults learned and practiced Character Counts! through 86 activities
- 2,199 people were potentially reached through 28 Character Counts! displays, banners, newsletters, and newspaper articles
- 73 adult volunteers received training on how to implement Character Counts! in 4-H



### Wyoming 4-H Enrollment 2009-2010

Members: 6,639

Volunteer Leaders: 2,735



### Workforce Preparation

- 223 youth and 27 adults participated in a variety of activities related to Career Development in 11 counties in Wyoming
- 39 youth presented business proposals for county and state Business Ventures contests.
- 17 county contests were held that allowed youth to practice skills they will need as they enter the workforce in the future.



UNIVERSITY OF WYOMING  
Cooperative Extension Service

## WYOMING 4-H INITIATIVE TEAM REPORT 2009-2010

### Marketing

- 4,133 promotional fliers, banners, and table tents distributed during National 4-H Week.
- 600 bookmarks distributed to youth
- Presentations were given in 36 elementary schools to recruit new 4-H members
- Other displays in local businesses potentially reached over 800 individuals

### **4-H Volunteer Value**

In Wyoming in 2008, the estimated dollar value of volunteer time was \$18.89 per hour.

Volunteers in Wyoming give an average of 37.2 hours of time per year.

### Volunteer Development

- 138 organizational totes given to 4-H Leaders in Wyoming
- 109 volunteers attended training to learn best-practices methods for leading a 4-H club

### Fair Judges Certification Training

- Over 800 brochures sent to past fair judges explaining the certification training
- 4 Judges Certification Trainings were held throughout Wyoming
- 74 judges completed the certification training and have been added to the Wyoming judges list

Issued in furtherance of Cooperative Extension work, acts of May 8 and June 30, 1914, in cooperation with the U.S. Department of Agriculture. Glen Whipple, Director, Cooperative Extension Service, University of Wyoming, Laramie, Wyoming 82071.

Persons seeking admission, employment, or access to programs of the University of Wyoming shall be considered without regard to race, color, religion, sex, national origin, disability, age, political belief, veteran status, sexual orientation, and marital or familial status. Persons with disabilities who require alternative means for communication or program information (Braille, large print, audiotape, etc.) should contact their local UW CES Office. To file a complaint, write the UW Employment Practices/Affirmative Action Office, Uni-



**Kentz Willis,  
Nutrition/ Food Safety  
Sheridan County**

Recent reports by the Institute of Medicine (IOM) are highlighting a growing problem in the United States: we are eating too much salt. If this sounds somewhat familiar to you then pat yourself on the back—it's not exactly a new problem. We've known for over 30 years of the dangers of too much salt in the diet, but over those same 30 years salt consumption has risen dramatically.

**WHILE SALT IS NECESSARY FOR PROPER HEALTH, RESEARCH SHOWS THAT HIGH LEVELS OF SALT IN THE DIET ARE ASSOCIATED WITH HIGH BLOOD PRESSURE, HEART DISEASE, AND STROKE.**

Where exactly are we getting all of this salt? Well, the vast majority of the salt in our diets comes from prepared meals and processed foods. This includes many restaurant items, as well as popular foods at the grocery store like frozen dinners and many of the foods that come in a can or a box. Next time you're shopping take a quick peek at the sodium (salt) amounts on some of the processed foods—you may be surprised by what you see!

While salt is necessary for proper health, research shows that high levels of salt in the diet are associated with high blood pressure, heart disease, and stroke. Our dietary guidelines recommend taking in 1500mg of sodium per day, while most Americans consume over twice that amount!

While some food companies are pledging to voluntarily cut back on salt in their foods the action is coming slowly as they scramble to maintain product consistency.

So what's the fix?

Well, instead of waiting on the industry to take responsibility and the FDA to take action we can take matters into our own hands. Reducing sodium in the diet is quite simple, actually, and relies on many principles of healthful eating that you're probably already familiar with:

1. Make your own food!
2. Take the salt shaker off the table, and use only if necessary.
3. Increase the amounts of fresh foods, especially fruits and vegetables, in your diet.
4. If you must get processed and prepared foods then look for the low-sodium versions. Use herbs and spices to add flavor to foods.

While cutting salt from your diet may be difficult at first, research shows that your taste buds will soon adjust, and you will soon be tasting all of those great flavors behind the salt! And you will not only be doing yourself a favor, but the economy as well—the IOM report estimates that nationwide reductions in salt intake could prevent more than 100,000 deaths annually, and save billions in health care costs. For more helpful information on how to reduce salt in your diet take a look at the UW Extension handout *Add Some Spice to Your Life!* You can find it on our website at: <http://www.sheridancounty.com/info/coop/fcs.php>.





## Whipped Cream

### Vicki Hayman, Nutrition/ Food Safety Weston County



When you are dressing up a dessert or pie... there is nothing like topping it with real whipped cream! It is fluffy, light as a cloud and a delight to the senses.

I want to share with you a couple of pointers that I have learned as well as some delicious ways you can perk up your whipped cream and add some pizzazz to your desserts.

#### **Cream**

Heavy Whipping Cream (36-40% butterfat) whips up well and holds its shape. It doubles in volume when whipped. In addition, purchase pasteurized cream, not ultra-pasteurized, because it whips better, fluffier and holds its shape longer. Ultra-pasteurized will work.

#### **Flavoring Whipped Cream**

Whipped cream is generally sweetened with sugar and can also have flavoring added to it for special recipes. The cream can be sweetened with granulated, superfine, or powdered sugar. The superfine and powdered sugar will dissolve quicker and not be gritty. Powdered sugar will help stabilize the whipped cream because it contains cornstarch. Add 1 to 4 tablespoons of sugar per 1 cup of cream.

There are many flavorings that can be added to whipping cream to create a unique taste. Some of the flavorings used are extracts, coffee, liqueur, syrups, oils, citrus zest, chocolate, and spices.

#### **Stabilizing Whipped Cream**

Stabilizing whipped cream gives it a firmer texture and allows it to be used as piping for a decorative border on a cake, prevents it from weeping, and

stops it from deflating when mixed with juicy ingredients, such as berries or purée.

Methods that can be used to help stabilize the whipped cream :

- Use powdered sugar.
- Add 1 teaspoon of light corn syrup to one cup of cream before whipping.
- Add 2 teaspoons of nonfat dry milk to one cup of cream before whipping.
- Soak 1/2 teaspoon of plain gelatin in 1 tablespoon of cold water for 5 minutes. Heat until dissolved; cool. Add the gelatin after the sugar and flavoring has been whipped in but before the cream forms soft peaks.
- Add a melted marshmallow to the whipped cream near the end of whipping.
- Use a commercial stabilizer.

#### **Whipping the Cream**

The important thing to keep in mind is that the ingredients and the utensils used should be well chilled. The cream should be kept in the coldest part of the refrigerator until just before using. The beaters or wire whisk and mixing bowl need to be placed in the freezer for at least 15 minutes before whipping the cream.

It is also best to use a large bowl that is narrow with deep sides because the cream will double in volume.

#### **Storing Whipped Cream**

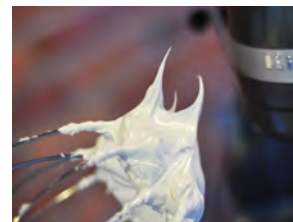
It is best to prepare whipped cream just before using. If it is necessary to make ahead of time, it can be kept in the refrigerator for up to 48 hours.

Leftover whipped cream can be placed in an airtight container and refrigerated. It is best to use within 24 hours.

**NOTE:** To fix whipped cream that has flattened, chill it in the refrigerator for 1-1/2 hours or freeze for 45 minutes, along with the beaters. Then rewhip.

# Whipped Cream Topping

1. The beaters or wire whisk and mixing bowl should be placed in the freezer for at least 15 minutes before whipping the cream. Remove items from the freezer after sufficiently chilled.
2. Place the mixing bowl in a larger bowl of ice water.
3. Pour 1 cup of heavy cream in the chilled mixing bowl and 1 tsp. light corn syrup; beat for 20 to 30 seconds on low until bubbles begin to form.
4. Gradually increase mixer speed to medium and beat until the cream begins to thicken and the beaters show a slight trail in the cream.
5. Increase mixer speed to high and beat until the cream begins to thicken and puff up. Just before it gets to the soft peak stage slowly add 1 to 4 tablespoons of sugar and any flavoring desired off to the side of the bowl, continue beating. Be sure to move beaters along the sides and bottom of the bowl while whipping the cream. (If the sugar or flavoring is added before the cream has started to be whip, it will not whip up to its full volume.)
6. Continue to beat the cream until it forms a soft or stiff peak. This will depend on how you are going to use the whipped cream. If you are going to fold it into another mixture, only beat the cream to a soft peak. If you are using it as a topping, garnish, or decoration, beat to a stiff peak.
7. For a soft peak, beat until a soft curved peak forms when pulling the beaters straight up out of the mixture. At this point the whipped cream is still soft enough to fold into the other ingredients easily.
8. For a stiff peak, continue to beat at high speed for 20 to 30 seconds. To check for stiff peaks, pull the beaters straight up out of the whipped cream. The peak should hold its shape a stick tightly to the beaters. The whipped cream holds up great and on the second day is as fresh as when first whipped.



**NOTE: DO NOT OVER WHIP THE CREAM!** Once it forms stiff peaks, stop beating. If the cream is over whipped it will start to separate and curdle forming butter and buttermilk. Try to salvage over whipped cream by adding 1 to 2 tablespoons more cream and gently whisk in by hand. Do not use a mixer to beat in or the same problem will occur.

# Early Spring Grazing – What You Need to Know to Keep Your Pastures Productive

## Blaine Horn, SMMR Johnson County



Native rangeland pastures are beginning to green up with the longer days despite the cooler than average April temperatures. As a result livestock, including horses, are seeking out and relishing the new green grass leaves. After a long winter of dry, dormant grass and hay to eat who can blame them. However, is allowing your livestock to graze these new grass shoots a good idea? For the animal sure, especially if they are also consuming standing dead grass material or hay to offset possible health problems associated with consuming lush, green grass such as grass tetany in cattle and sheep or colic in horses. Whereas for the grasses themselves it can be a detriment resulting in reduced pasture forage production.

The majority of grasses found on our native rangeland pastures in Wyoming are cool season species. They begin greening up once the soil has thawed out and daytime temperatures are consistently in the mid-40s or above. Sandberg bluegrass and Prairie Junegrass are two that begin growing the earliest followed by needlegrasses and wheatgrasses. Stored energy in the form of carbohydrates found in the roots and crown (base of last year's stems) of the grasses is used for initial leaf and root growth in the spring. Until the plant has grown at least three new leaves in the spring the leaves are not able to furnish enough energy through photosynthesis to meet the plants needs. Thus leaf removal by grazing prior to growth of the fourth leaf (3 ½ leaf stage) has a negative impact on the plant's ability to grow to its full potential resulting in less pasture forage later on for the livestock.

What happens to the grass plant if grazed prior to the 3 ½ leaf stage is that formation of leaf buds and expansion of

existing young leaves for the shoot can be disrupted, weakening the plant and diminishing its ability to produce herbage. The date at which the plant reaches the 3 ½ leaf stage varies by species and growing conditions but generally in NE Wyoming this should occur by late May. Research done by North Dakota State University in the western part of the state found that if grazing of native range began in early May there was a 75% loss of the potential herbage and if begun in mid-May a 45% to 60% loss. Cool season grasses in western North Dakota do not reach the 3 ½ leaf stage until early June.

For rangeland livestock producers the cheapest feed for their livestock is range forage and not hay. Thus to minimize operating cost it is recommended that the livestock be allowed to graze rangeland pastures year round and be supplemented with protein and/or energy as needed. So what should the rangeland livestock producer do due to this conundrum? The best advice is to not graze the same pasture the same time of year every year but vary the time of year it is used.

For the small acreage livestock owner, especially if the livestock are horses as they are more adept at being able to graze those first new grass leaves, is to pen them. Although this will mean the feeding hay for an additional four to six weeks it should result in more grass production over all, thus more grazing for your horses and possibly a lower feed bill for you.

RESEARCH DONE BY  
NORTH DAKOTA STATE  
UNIVERSITY IN THE  
WESTERN PART OF  
THE STATE FOUND  
THAT IF GRAZING OF  
NATIVE RANGE BEGAN  
IN EARLY MAY THERE  
WAS A 75% LOSS OF  
THE POTENTIAL  
HERBAGE AND IF  
BEGUN IN MID-MAY A  
45% TO 60% LOSS.





# Registration Form

*Class size is limited. Early registration ends May 20<sup>th</sup>. Send a check for total class cost (payable to University of Wyoming) to:*

Management Intensive Grazing School  
C/O Dallas Mount  
Platte County Extension  
57 Antelope Gap Rd  
Wheatland, WY 82201

Name(s): \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Organization: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Mailing Address: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Phone: \_\_\_\_\_

Email: \_\_\_\_\_  
\_\_\_\_\_

Early registration (by May 20<sup>th</sup>)  
1 person x 300 \$300.00  
#additional people x 200 \$ \_\_\_\_\_  
(must be from the same operation)  
Total \_\_\_\_\_

Late registration (after May 20<sup>th</sup>)  
1 person x 350 \$350.00  
#additional people x 250 \$ \_\_\_\_\_  
(must be from the same operation)  
Total \_\_\_\_\_

## Management Intensive Grazing School

### Featuring Jim Gerrish

June 6-9, 2011  
Wheatland, WY



A hands-on workshop for livestock producers who are interested in increasing their forage production, stocking rates, animal performance, and net income by letting their livestock harvest the sun's energy through their feed.

Concepts and format developed from Lost Rivers Grazing Academy – Univ of ID

Sponsored by:

UNIVERSITY  
OF WYOMING  
Cooperative Extension Service

Nebraska  
Lincoln EXTENSION

Southeast Wyoming RC&D Council

Wyoming Private Grazing Lands Team

## Who Should Attend:

- Producers of cattle, sheep, horses, and other domesticated grazing animals
- Professionals working in livestock-related industries

## How You Can Benefit:

- Enhance your grazing-management skills and improve your forage and livestock production
- Reduce the dollars and hours you spend fertilizing, harvesting, and feeding hay
- Improve deteriorating pastures
- Gain a foundation of knowledge from which to launch a new livestock operation
- Learn practices that will maintain and improve the productivity of your ranch

## Learn How To:

- Design grazing cells and determine appropriate stocking rates
- Design water systems
- Design and build portable and permanent electric fences
- Minimize animal stress during handling
- Evaluate economics of ranch decisions
- Efficiently and sustainably utilize your grazing forage
- Improve irrigated pastures through the use of legumes



## Location/Travel:

The Management Intensive Grazing School will be held at the First State Bank Conference Center in Wheatland, WY, with field exercises taking place at a sub-irrigated site near Wheatland.

All days begin at 8:00 am and include a noon meal. Dinners will include a guest speaker who is a grazing practitioner and opportunities for questions and networking.

The First State Bank Conference Center is located at 1405 16<sup>th</sup> Street in Wheatland.

Wheatland motels include the Super 8 (307-322-2224) and the Best Western Torchlight Motor Inn (307-322-4070). Other accommodations are available, but these two hotels feature a complimentary continental breakfast.

**Teaching Staff:**  
Extension Educators, Extension Specialists, grazing practitioners, and fellow school attendees.

A featured speaker is grazing lands consultant Jim Gerrish of American Grazing Lands Services LLC of May, ID. Gerrish, formerly of the University of Missouri's Forage Systems Research Center, writes grazing columns for *Stockman Grass Farmer* and has authored books on management-intensive grazing and "Kick the Hay Habit". You won't find anyone with more practical experience in forage management and livestock grazing than Jim.

**Participation Costs:**  
Registration covers all lunches, dinners, breaks, and class materials.

**Early registration (before May 20<sup>th</sup>)**

- Per person: \$300
- Per ranch/farm team: \$300 for first team member and \$200 for each additional member

**Late Registration (after May 20<sup>th</sup>)**

- Per person: \$350
- Per ranch/farm team: \$350 for first team member and \$250 for each additional member

## For more information:

Dallas Mount at 307-322-3667 [dmount@uwyo.edu](mailto:dmount@uwyo.edu)  
Kellie Chichester 307-721-2571 [kellie@uwyo.edu](mailto:kellie@uwyo.edu)  
Ashley Garreits 307-385-2417 [ashleyg@uwyo.edu](mailto:ashleyg@uwyo.edu)  
Aaron Berger 308-235-3122 [aberger2@unlnotes.unl.edu](mailto:aberger2@unlnotes.unl.edu)  
Rex Lockman 307-772-2600 [rlockman@lccdn.net](mailto:rlockman@lccdn.net)  
Mike Smith 307-766-2337 [pearl@uwyo.edu](mailto:pearl@uwyo.edu)

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*An opportunity to learn the ins and outs of rangeland monitoring; importance of livestock type, and benefits of low-stress handling*



- Developing Monitoring Objectives
- Tools and Methods to aid in Monitoring
- Ecological Site Descriptions
- Applying Monitoring Data
- Matching the Animal to the Resource
- Low-Stress Animal Handling: Relevance to Grazing Management

**Sponsor's:**

*Campbell County Conservation District  
University of Wyoming Cooperative Extension  
USDA Natural Resources Conservation Service  
USDA Forest Service  
USDI Bureau of Land Management  
Wyoming Department of Agriculture*

**For additional information contact:**

Blaine Horn at 307-684-7522  
Or email [bhorn@uwyo.edu](mailto:bhorn@uwyo.edu)

***Wyoming Rangeland Management School***  
**301**



**Presented by**  
**Wyoming Section Society**  
**for Range Management**

**Hosted by:**



**CAMPBELL COUNTY**  
CONSERVATION DISTRICT

**Tuesday, June 7, 2011**  
**601 4J Ct**

**Gillette, Wyoming**



**When and Where:**

Tuesday, June 7, 2011  
601 4J Ct  
Gillette, Wyoming

**Registration:** \$20 / Individual  
or ranch operation Includes School  
notebook, WY Monitoring Guide &  
handouts (Note: No fee if you  
attended a 201 School)

Lunch and breaks provided by  
Campbell County Conservation District

**REGISTRATION FORM**

Name(s) \_\_\_\_\_

Name(s) \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_

State/Zip \_\_\_\_\_

Amount enclosed \_\_\_\_\_

Make checks payable to: Wyoming SRM  
SRM Tax ID# 93-0411765

Please mail registration form and  
check or money order to:

Campbell County Conservation District  
Attn: Michelle Cook  
601 4J Ct, Ste D  
Gillette, WY 82716

**Wyoming Rangeland Management School 301**

Tuesday, June 7, 2011  
601 4J Ct  
Gillette, Wyoming

**Agenda**

8:00 to 8:30      Registration

8:30 to 9:00      Welcome, School Introduction, and Travel to  
field site

9:00 to 12:00      Plant Identification

Ecological Sites of area (formerly range sites)  
Includes looking at soils of the area

12:00 to 1:00      Lunch

1:00 to 4:00      Hands-on Monitoring:

How to establish and conduct a cover by  
life form transect; estimate of forage  
utilization with landscape appearance;  
and other pertinent range monitoring  
methodologies, e.g. Robel Pole

4:00 to 4:30      Travel back to town



**SUSTAINABLE RANCHING**  
**THROUGH RESOURCEFUL GRAZING MANAGEMENT STRATEGIES**  
**BY JIM GERRISH**  
[WWW.AMERICANGRAZINGLANDS.COM](http://WWW.AMERICANGRAZINGLANDS.COM)

**Sheridan College and Padlock Ranch**  
**May 20-21, 2011**

**FRIDAY, 5/20**     **SUSTAINABLE RANCHING**  
 at Sheridan College, Watt Ag Center, Sheridan, WY

12:30-1:00pm     Registration  
 1:00-2:30pm     Ranching without Iron and Oil  
 2:30-2:45pm     Break  
 2:45-4:15pm     Managing Cow Costs  
 4:15-4:30pm     Break  
 4:30-6:00pm     Matching Forage and Livestock Resources



**SATURDAY, 5/21**     **GRAZING MANAGEMENT STRATEGIES & RESOURCES**  
 at Padlock Ranch, Ranchester, WY

**Morning**

8:00-8:30am     Registration and Welcome  
 8:30-9:30am     What Really Matters in Grazing Management  
 9:30-9:40am     Break  
 9:40-10:40am     What Really Matters in Grazing Management (cont.)  
 10:40-10:50am     Break  
 10:50a-12:15pm     Planning for Year-Round Grazing  
 12:15-1:00pm     Lunch at Padlock Ranch

**Afternoon** (Sessions will all be outdoors)

1:00-2:00pm     Assessing Pasture Resources  
 2:00-3:00pm     Conducting Pasture Inventory  
 3:00-4:00pm     Fencing Basics  
 4:00pm     Closing Remarks



**Cost:**     **\$25 for both days OR (\$10 Friday only, \$20 Saturday only)**

**Registration:**     **RSVP by May 13<sup>th</sup> to (307) 674-6446 x4500 or [kstclair@sheridan.edu](mailto:kstclair@sheridan.edu)**

**Further Information:**     **(307) 674-6446 x3515 or [kklement@sheridan.edu](mailto:kklement@sheridan.edu)**



**Sponsored By:**





# Northeast Extension Connection

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May 2, 2011

Dear Northeast Wyoming Livestock Producer,

We are coming into a very busy time of the year. Some of you are wrapping up or just beginning calving and lambing, and thinking ahead to the fences that need fixing, branding docking etc. I don't think there is a time of the year that isn't busy on a ranch. The level of urgency to get certain things done may fluctuate but there is always work to be done.

Looking ahead to late fall 2011 and early winter 2012 we are planning a livestock (primarily cattle and sheep) tour to Nebraska. Some of the tentative destinations for this livestock tour include:

**Darr Feedlot-** 40,000-head feedlot capacity with one of the largest retained ownership customer bases in the Midwest.

**U.S. Meat Animal Research Center, Clay Center NE-**USDA Meat Animal Research Center-35,000 acres near Clay Center, Nebraska. Presently, research programs are using a female breeding population of 6,500 cattle of 18 breeds, 4,000 sheep of 10 breeds, and 700 swine litters per year - <http://www.ars.usda.gov/Main/docs.htm?docid=2340>

**Decatur County Feedyard-** Oberlin, KS

**Heartland Cattle Company-** Heifer Development, McCook, NE

**Rex Ranch-**Ashby, NE-Largest Cow-Calf Operation in the United States

**Tyson Fresh Meats-**Lexington, NE

In order to effectively plan this event I need your input. Enclosed is a brief survey that will help in scheduling the date, transportation, and cost associated with the program. **Please return the enclosed survey by June 15.** This program will prove to be a very valuable experience for those involved in the livestock industry here in Northeast Wyoming. Feel free to contact me regarding any questions/suggestions you might have regarding this event (307) 682-7281.

Sincerely,

A handwritten signature in blue ink, appearing to read 'Whit Stewart', with a stylized, cursive script.

Whit Stewart  
Northeast Wyoming Extension Livestock Educator  
Campbell County

NAME: \_\_\_\_\_ PHONE: \_\_\_\_\_

**Please complete and return the following questions by June 15 to:  
Whit Stewart 412 S. Gillette Ave, Gillette WY 82716**

**Please circle or write in your answers to the following questions.**

Indicate your level of interest in the Nebraska livestock tour.

not very interested

moderately interested

very interested

List your preference for the month that would be most convenient for you to attend the livestock tour, with #1 being your first choice and #2 being your second choice and so on. September, October, November, January, February?

1) \_\_\_\_\_

2) \_\_\_\_\_

3) \_\_\_\_\_

4) \_\_\_\_\_

5) \_\_\_\_\_

Would you prefer a program that includes 3 or 4 day tour?

3 day tour

4 day tour

Would you be willing to pay a \$200 deposit to reserve your spot on the tour bus?

yes

maybe

no

Indicate your level of interest in touring a large meat packing plant.

not very interested

moderately interested

very interested

Indicate your level of interest in touring a seed stock/purebred cattle operation.

not very interested

moderately interested

very interested

Indicate your level of interest in touring a commercial cow-calf operation.

not very interested

moderately interested

very interested

Indicate your level of interest in touring a feedlot operation.

not very interested

moderately interested

very interested

Indicate your level of interest in touring in any operations that pertain to the lamb industry?

not very interested

moderately interested

very interested.

Also if you have any suggestions or comments feel free to express them here.

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# Northeast Extension Connection

A QUARTERLY REPORT FROM  
CAMPBELL, CROOK, JOHNSON, SHERIDAN & WESTON  
COUNTY EXTENSION SERVICES

**Campbell County - 307-682-7281:** Whit Stewart - PSAS/Livestock; Lori Bates - Horticulture;  
Jessica Gladson & Erin Curtis - 4-H/Youth; Lori Jones - Cent\$ible Nutrition

**Crook County - 307-283-1192:** Gene Gade - Interim Associate Director; Trish Peña - Cent\$ible Nutrition;  
Peggy Symonds & Janet Lake - 4-H/Youth

**Johnson County - 307-283-684-7522:** Blaine Horn - SMMR; Rachel Vardiman - 4-H/Youth;  
Karen Kimutis - Cent\$ible Nutrition

**Sheridan County - 307-674-2980:** Scott Hininger - PSAS; Kentz Willis - Nutrition & Food Safety;  
Jerrica Lind - 4-H/Youth; Sandra Koltiska – Cent\$ible Nutrition

**Weston County - 307-746-3531:** Bill Taylor - CDE; Vicki Hayman - Nutrition & Food Safety;  
Tory Mobley - 4-H/Youth; Trish Peña - Cent\$ible Nutrition

*Issued in furtherance of Cooperative Extension work, acts of May 8 and June 30, 1914, in cooperation with the  
U.S. Department of Agriculture. Glen Whipple, Director, Cooperative Extension Service  
University of Wyoming, Laramie, Wyoming 82071*

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