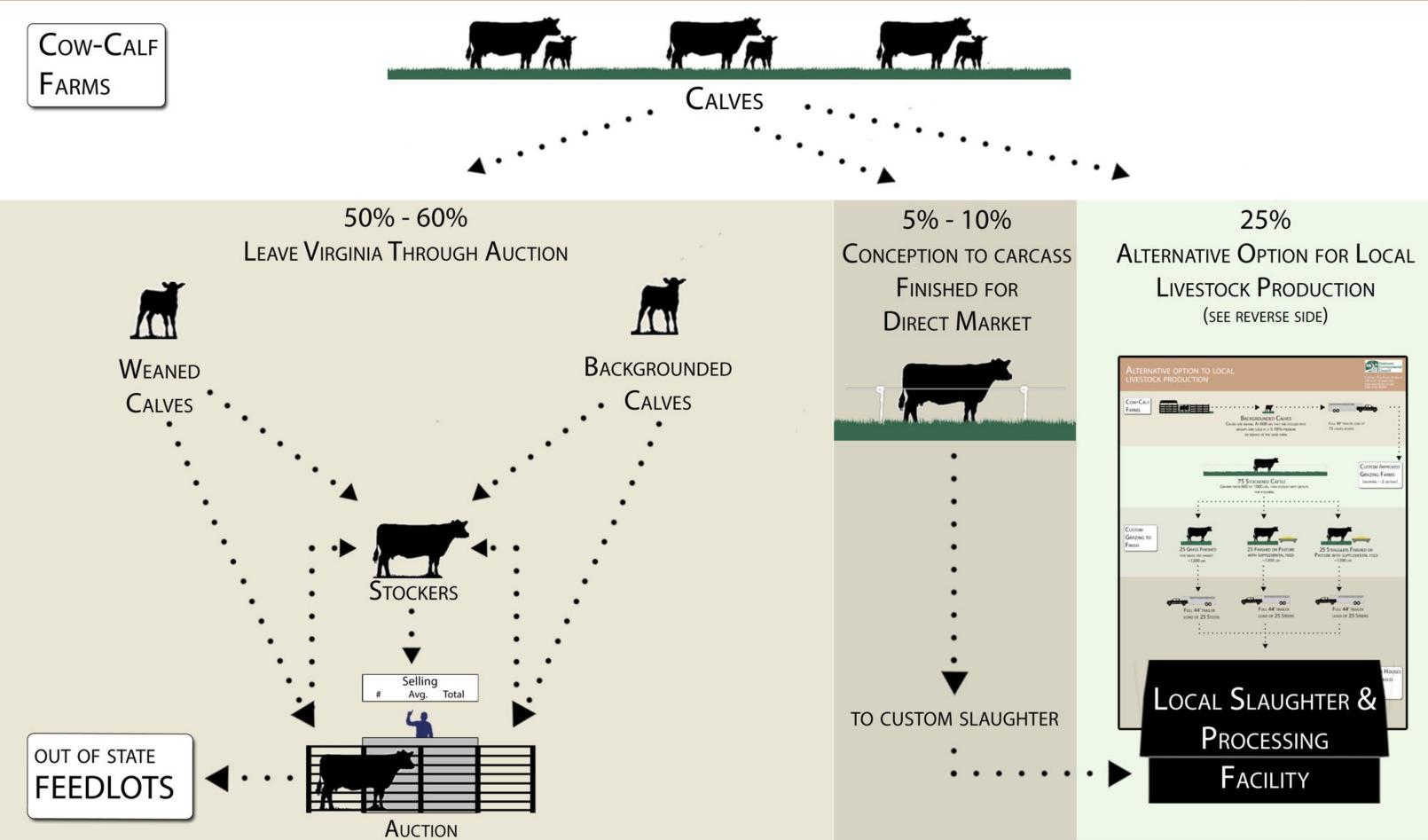
Current System with Alternative Local Finishing/Processing Option





Expanding beef cattle profitability in Virginia's Northern Piedmont

Currently:

- Most weaned and backgrounded calves leave the state for fattening in out-of-state feedlots.
- A small percentage of calves are kept as stockers before shipping to out-of-state feedlots.
- Most cow-calf operations take commodity price. Some buyers pay premiums.
- Beef returns as "boxed beef" for retail to metro-consumers. Value/revenue is lost out-of-state.

A small percentage (<10%) of the region's farms and cattle are conception-to-carcass operations that direct market beef (mostly pasture raised or grass-fed) at a premium to consumers. They process beef (usually one or two at a time) at one of six custom facilities. These producers are seeking additional slaughter and processing capacity.

Pastures in the region are currently underutilized with gains at about 1 lb/day.

A new option:

Efficiencies in cattle and pasture management, grazing, and transit, processing, even paperwork could increase returns to producers and the region. Processing and sales volumes could greatly increase. Additional acreage would be employed in grazing cattle retained in the region. Total returns to the regional economy would increase.

- With intensive custom grazing management cattle could gain 2 lbs per day over a two year period on Virginia Piedmont Pastures (ADG>2 lbs).
- With organization the beef sector could organize and diversify to graze calves and stockers to finish (for grain and grass-fed markets) in small groups sized to trailers.

A facility scaled to process the trailer-sized groups/lots will be able to meet high demand for local beef, with one day each week reserved for custom slaughter for small farms that direct market.

ALTERNATIVE OPTION FOR LOCAL LIVESTOCK PRODUCTIVITY



Don Loock dloock@pecva.org pecva.org/farmsandfood

