



# FARM & RANCH CLUB FLASH

Volume 14, Issue 1

APRIL 2008

## PRESIDENT'S PEN

Breinn Richter

The time has come. My last President's Pen...wipe your eyes and pull it together...I know it's hard. I do want to take just a moment to thank all of you for your support of the FTW Farm and Ranch Club. What an exciting year we've had - attendance has been awesome, speakers have been outstanding and students continue to be grateful for club support (I'll let you read the thank-you's!). A special thanks to the officers for putting up with me, as well as Hugh and Nan for their constant encouragement. Well, trust me, I know it doesn't seem like it right now, but you'll make it without me.

Enough about me - A new report by Texas A&M University's Agricultural Policy and Research Center confirms petroleum prices are behind today's rising food prices. The 40-page report, titled "The Effects of Ethanol on Texas Food and Feed," found high oil prices "are the primary driver of higher food prices and that corn prices would have risen substantially anyway as petroleum-based input costs like fertilizer went up. The report also found only a tiny correlation between higher corn prices and food price inflation, noting higher corn prices 'do have a small effect on some food items.'"

In addition, the report acknowledged that high corn prices have hurt Texas livestock producers, but researchers found that rolling back the Renewable Fuels Standard for corn-based ethanol probably would not affect corn prices because high oil prices are driving continued ethanol industry expansion.

So blame oil and not corn (at least my last President's Pen includes a shameless plug for Texas A&M). Good luck, Shanna, Jim and Joan - I will be watching you.

*Breinn Richter*

MARCH:

Shanna Weaver

Tuesday, April 22, 2008

12 Noon

TSCRA Brand Room

1301 West 7<sup>th</sup> Street, Fort Worth

Enchiladas/Tamales - \$10.00

**Speaker** = David Bezanson - Program Manager for North Texas, and Laura Wood Johnson - Associate Director of Philanthropy for Northwest Texas, will give an introductory overview on the Conservancy's work in Texas, specifically focusing on the importance of the native prairie west of Fort Worth, and the successful ways the Conservancy partners with landowners to help them keep their heritage ranches and family lands intact for future generations. The Nature Conservancy is a global conservation organization whose mission is to preserve the plants, animals and natural communities that represent the diversity of life on Earth by protecting the lands and waters they need to survive.

CLUB NOTES:

Encourage someone you know to join us for lunch!





## FARM & RANCH CLUB MINUTES

Texas & Southwestern Cattle Raisers Museum, Brand Room

March 25, 2008

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37 MEMBERS AND GUESTS

**CALL TO ORDER:** Breinn Richter

**INVOCATION:** Robbie Robertson

**WELCOME AND OVERVIEW:** Guests for lunch were Lesli Groves, Jimmy Dickson and Hal Dumas

**REPORTS AND ANNOUNCEMENTS:** Robbie Robertson noted that Pizza Ranch training is at WRMC in the Coburn Room on May 5<sup>th</sup>. Pizza Ranch will take place in the John Justin Arena May 6<sup>th</sup> - 7<sup>th</sup>. Robbie and Hugh Ross also informed the club of some hard work being done to create a Pizza Ranch in the Arlington ISD, based great interest in that area.

Darla Reynolds reported on the success of the recent Tarrant County Junior Livestock Show.

Shanna Weaver mentioned that everyone should watch their mailboxes for an invitation to the 6<sup>th</sup> "Rendezvous at the River" Gala to be held April 24<sup>th</sup> at the River Ranch.

**PROGRAM:** Craig Upstrom from Aquaculture of Texas in Weatherford gave an interesting presentation regarding his freshwater shrimp hatchery located in Weatherford. He has been in business nearly 20 years and has seen an increased interest in both growers and consumers over the past years. They are essentially easy to grow, it's a diversity for farmers and there is a short growing season. It is also a known fact that freshwater shrimp tend to have a sweeter, more lobster-like taste and people with sea-food allergies can eat freshwater shrimp without trouble. Consumers also like knowing exactly where their product has come from. There are only a couple of "growers" in our immediate area, but the interest is on the rise.

**DRAWINGS:**

Members: Paper weight – Greg Johnson; Shanna Weaver and Al Locke – ballcaps; calendars=Dick Falck, Randall Ward, Patty Purvis; Luggage tag – Patrick Murray; LSAC wine package – Jake Richter; Argosoke – Katrina Waters; Trey White – Leadrope; Turkey print – Roman Aday.

Guest: Hal Dumas

**ADJOURN:** 1:10 p.m.