

Compared with grass-fed beef steers, dairy beef has typically performed better in flavor.



Photo courtesy of James Lynch

## Grass-Fed Cull Dairy Cows Produce Premium Beef

Put a cull dairy cow on grass for a year, and you can get premium dairy beef, not just ground beef. Research by Rhizome, a New York State nonprofit, suggests the animals not only taste better but are better for you than organic grain-fed beef.

“Since 2023, we’ve compared our grass-fed dairy beef against two controls: grass-fed beef steers raised on the same pastures and a premium organic grain-fed beef control,” says Andrew Luzmore of Rhizome. “The dairy beef has consistently outperformed the grain-fed control on flavor and on several

nutritional metrics, including beta carotene and omega-3s. Compared with the grass-fed beef steers, dairy beef has typically performed better on flavor. Nutritional profiles have been similar, aside from higher beta carotene in the dairy beef.”

Rhizome is a joint venture between Stone Barns Center for Food & Agriculture, a nonprofit farm, research and education center, and Blue Hill. Blue Hill, a privately owned restaurant at the center, leads the culinary development and evaluation of projects such as grass-fed dairy beef.

“We’re now in the fourth year of the project, and while we’re beginning to see meaningful signals in the data, there are still many variables shaping finished quality,” says Luzmore.

He lists age, breed, body condition score, forage quality and pasture management as key variables. As a result, he expects research to continue for several years. Later this year, Luzmore plans to share early findings with dairy farmers, butchers, distributors and others in the meat industry.

“Beyond that, we plan to share a practical playbook outlining best practices and management factors that appear to correlate with finished quality,” he says.

That finished quality can be exceptional. Blue Hill Chef Dan Barber has even claimed it’s better than Wagyu when done right. Luzmore notes that some cuts are best suited for steaks, others for braising, and others for processing, such as for sausages.

“Breed does appear to have a direct effect on overall quality, and for that reason, some breeds may be better suited to premium steak cuts than others,” says Luzmore. “The end result of what we’re serving at Blue Hill is incredible.”

He notes that, when it comes to the economics of finishing a cow over a 9-month period, breeds do make a difference. Holsteins, which have been intensively bred for milk production, don’t perform as well as Jerseys, Guernseys or Ayrshires.

In addition to breed, the cull cows in the

project vary in age, ranging from 4 to 7 years. They’ve been diverted from a network of grass-based farms in the Northeast.

“We bring them here and study how to best finish the different breeds and ages on grass and forage, and learn how they put on weight,” says Luzmore. “We’re still proving out the methodologies.”

The goal of the project is to create a premium health food market for cull dairy cows. To do that, they have to change what people expect. Barber has described the standard for beef as tender cuts with colorless fat from young beef cattle. He and the research team at Stone Barns Center hope to broaden that standard to include dairy beef.

He responded to one request, writing, “It’s [about] giving the cow, who might not be an Angus or Wagyu or an esteemed beef cattle breed, the chance to put on fat and muscle and develop pronounced and idiosyncratic flavoring.”

Dairy beef can often be enjoyed in a number of dishes at Blue Hill. The dishes include “retired dairy cow with root-to-leaf celeriac,” “dairy cow Figatellu,” and a dish Barber calls “dog food.” It’s actually a meatloaf made from dairy-cow meat and potatoes, cut to resemble rice.

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Unwinder mounts to the front of an ATV to easily unwind fence lines without tangling or twisting.

## Winding System Makes Fencing Faster

Rappa International has introduced a unique new winding system, designed by farmers and ranchers, to cut fencing time by up to 8%. The ATV Winder handles up to four fence lines at a time and can erect 640 yards of fenceline in just 20 min. Other benefits include easier division of pastures for quicker rotation, preventing over-grazing because fencing is done faster, and, according to several users, a dramatic reduction in labor.

The ATV Winder mounts on the back of an ATV, using the hitch receiver and cargo bracket for support. Winding and unwinding are performed by a wheel that engages the ATV’s rear wheel. The drive wheel is easily disengaged for normal travel when the system isn’t operating.

Other versions of the system are designed for specialized use. The Side-by-Side Winder mounts on a UTV or on the rear of a pickup. It can set out or collect up to four lines at a time from a vehicle’s left side.

The ATV UnWinder reels out one to four lines of wire from the front left side of an ATV. The kit includes a holding bracket for fence posts.

The Dairy Winder is a smaller, lighter version of the ATV Winder that mounts on the

right rear of an ATV. It’s designed for electric fencing with pigtail intermediate stakes.

The Barrow Winder is a lighter-weight push-along setup with a single front drive wheel and two operator handles. It’s perfect for smaller pens and can be configured to set up or dismantle up to four lines in a single pass.

Rappa equipment works on any terrain, aided by a special slip-clutch mechanism that maintains wire tension. The automatic feed system winds the wire evenly to minimize tangling.

The company also sells various wires for its machines, including super conductive polywire, regular polywire and steel wire. Each reel is preloaded with up to 650 yards of line. Reel and anchor posts, Superlite Polystakes and steel posts are also available.

Rappa fencing products are manufactured in England and sold worldwide through distributors. Visit the company website to find the distributor in your area.

Contact: FARM SHOW Followup, Rappa International, Steepleton Hill, Stockbridge, Hants. SO20 6JE, Great Britain (ph +44 1264 810665; sales@rappa-international.com; www.rappa-international.com).



Airrex’s advanced triple-combustion system ensures over 99% of exhaust consists of harmless CO<sub>2</sub> and water vapor. The result is a smoke-free, odorless operation.

## Diesel Infrared Heaters Deliver Clean Heat

As temperatures drop and energy costs climb, finding effective heating for large or small spaces becomes a priority. Airrex diesel infrared heaters from Rexnordic provide powerful warmth where electric heating is impractical or too costly.

“Unlike traditional diesel heaters, Airrex uses clean-burning technology paired with infrared radiation, which heats objects and surfaces directly rather than the air,” says a company spokesperson. “This results in even heat distribution, eliminating cold spots, exhaust pipes, and unpleasant diesel smells.”

Airrex’s advanced triple-combustion system ensures over 99% of exhaust consists of harmless CO<sub>2</sub> and water vapor. This results in odorless, smoke-free operation, ideal for warehouses, workshops, construction sites and agricultural buildings where air quality is a concern.

Heating capacities range from 13 to 22 kW, using only 0.9 to 2.2 liters of fuel per hour. Suitable for spaces up to 21,500 sq ft., these heaters offer impressive value and efficiency for large-scale applications.

The Rexnordic Airrex heaters operate quietly at just 48 dB and feature ceramic-coated heat exchangers for even, all-directional heat.

They run on standard diesel or renewable HVO fuel, raising indoor temperatures to 104 F, even in extreme cold. Three sizes are available, each with a 2-year warranty, extendable to 3 years with online registration.

Mobility and ease of use are key. Airrex heaters don’t require fixed exhaust pipes or permanent installation and only consume 80W of electricity. They automatically restart after power outages and feature 12 advanced safety measures. Castor wheels come standard for easy moving.

The fanless infrared system reduces dust, and remote control is possible via Wi-Fi or 4G modules. With a built-in thermostat, users can set temperatures from 0 to 104 F, making Airrex heaters from Rexnordic a versatile solution for garages, event tents, production halls and more.

It’s recommended that interested customers contact Rexnordic directly through the website for heater pricing and availability.

Contact: FARM SHOW Followup, Rexnordic, Mustanlähteentie 24 A, 07230 Monninkylä, Finland (U.S.: ph 855-578-9090; usa@rexnordic.com; Canada: ph 855-508-9090; ca@rexnordic.com; www.rexnordic.com).