



In This Issue

Livestock Accident on HWY 8.....	1
Spike in Retail Sales Supports Dairy Demand.....	2
The Color of Meat & Poultry.....	2
A Message From UEP Farmer-Members.....	2
Egg Recipe: Easter Bunny Cupcakes	3



AZDA's State Veterinarian's Office has compiled COVID-19 information for livestock and companion animal owners and veterinarians. [Click here to learn more.](#)

Livestock Accident on Highway 8 by Captain Richard Shore, Livestock Services Manager

On February 27th at about 2:00 am, a livestock semi trailer hauling cattle to California rolled over just west of Gila Bend. The Department of Agriculture was not contacted by local law-enforcement. While in-route to an unrelated inspection our staff came upon the accident. Lt. Hale and Inspector Courtney assisted with the scene. Tacna Fire Department, Department of Public Safety, Arizona Department of Transportation and the Yuma county Sheriff's office all assisted in the extrication, removal, and euthanasia of the livestock. There were 31 cows on the truck when it rolled over, 7 of them died in



the accident and 5 had to be euthanized. The remainder were taken to a holding facility and kept there under quarantine due to not having the required paperwork to be transported to California. The communication between all the listed departments is an example of how state government should work. The department staff reminded the local law-enforcement that we are available for these types of incidents and to call our dispatch.

Spike in Retail Sales Supports Dairy Demand

Shared from Farmer Journal's: Milk Business

In the most serious and widespread health crisis the world has seen since the 1918 influenza pandemic, restaurants are temporarily closed across much of the nation and in Europe. Some of that lost food demand has been picked up by increases in retail sales as concerned consumers stock up on staples, including milk, ice cream, butter, yogurt, cheese, and frozen foods, including cheese-laden entrees such as frozen pizza. However, it will be weeks, if not months, until analysts know whether the current spike in retail sales will be enough to offset vast losses at foodservice, with restaurants and bars now closed in a majority of states.

"From a consumption standpoint, the nation's response to Covid-19 mimics preparation for a hurricane or winter storm, while restaurant traffic echoes a severe economic downturn," says Sarina Sharp, analyst with the Daily Dairy Report. "Both comparisons suggest stronger sales at retail, especially for fluid milk and frozen foods. Fluid milk sales have been on a steep downtrend for the past nine years, but year-over-year demand actually improved in both 2009 and 2010, when consumers were on a tight budget and eating more meals at home."

With restaurants either restricted or closed in most states, the National restaurant association estimates that the industry will lose \$225 billion, about 25% of its annual revenue, if it remains

shuttered for three months to help stem the spread of Covid-19. More than 30 states have also closed schools and universities, sending students of all ages home for anywhere between two weeks and the rest of the academic school year. "School closures are likely to negatively impact fluid milk demand, but so far this has been more than offset by very strong at-home consumption," Sharp notes. "Numerous grocery chains project increases of 50% for fluid milk, and sales of milks with extended shelf-lives are also likely to be especially strong."

The Color of Meat and Poultry

I've just opened a package of fresh chicken and the skin looks blue. Is it safe to use?

My package of ground beef is dark in the center. Is this old meat? The turkey was cooked according to the directions, but the breast meat is pink. Will it make us sick?

These are just a few of the many questions we receive at the AZDA concerning the color of meat and poultry. Color is important when meat and poultry are purchased, stored, and cooked. Often an attractive, bright color is a consideration for the purchase. So, why are there differences in the color and what do they mean? [USDA has compiled a list of questions and answers, click here to learn more.](#)

A message from UEP Farmer-Members

Shared from the United Egg Producer (UEP)

During these uncertain times, we want you to know we're here for you. We care about our consumers, and we are committed to assuring an available supply of safe, nutritious eggs.

It's important for you to know that food workers are considered essential employees and are permitted to work, even under shelter-in-place orders. However, we also want you to know that we take the well-being and safety of our employees seriously.

Because farms are biosecure locations, our practices already include comprehensive cleaning and disinfection, frequent hand sanitizing and hand washing. Many roles on our farm require masks and other protective gear, and visitors to our farms are limited. Keeping our employees and their loved ones healthy during this time matters, and we've put additional measures in place so that those who come to work are doing so in a clean, safe environment.

Caring for our hens remains a priority, assuring they have a ready supply of nutritious feed and fresh water, as well as excellent care. Our trained animal welfare workers and veterinary experts remain on our farms caring for our flocks.

We are aware some Americans have faced empty store shelves and egg cases early in this outbreak, and we understand

continued on p.3

A message from UEP Farmer-Members

continued from p.2

you have concerns. UEP's farmer-members are committed to producing a consistent supply of eggs. That is our responsibility as food producers, and a way we can care for our communities during this time.

It is also important to know that numerous public health experts have confirmed that COVID-19 is not transmitted in food. The FDA website has an extensive online Q&A, and it states: "Foodborne exposure to this virus is not known to be a route of transmission."

We are lifting up prayers for our nation's healthcare workers, first responders, and others on the front lines, as well as for our country and all those around the world who are affected by COVID-19. On behalf of the U.S. egg farming community, we wish you, your families and loved ones, safety and health during this difficult time.



Egg Recipe: Easter Bunny Cupcakes

This month's featured recipe is perfect for your Easter table. To view the full recipe on the Incredible Egg's website, [click here](#).

Yields: 12 servings

Ingredients

Batter:

2 large EGGS
1/4 cup butter, softened to room temperature
1/4 cup canola oil
3/4 cup granulated sugar
1/2 Tbsp. vanilla extract
1 1/2 cups all-purpose flour
1/2 Tbsp. baking powder
1/2 cup + 2 Tbsp. butter-milk

Buttercream frosting:

1.5 cups unsalted butter, softened to room temp.
4.5 cups powdered sugar, sifted
5 Tbsp. heavy cream or milk
1 Tbsp. vanilla extract
1 pinch fine table salt

Decorations:

2 cups sweetened shredded coconut
12 large marshmallows
1/2 cup pink sanding sugar
24 semi-sweet mini chocolate morsels
1 Tbsp. pink fondant

Directions

1. PREHEAT oven to 350°F. LINE muffin pan with 12 cupcake liners.
2. COMBINE butter, canola oil and sugar in a bowl of a stand mixer. MIX until well combined and creamy.
3. ADD eggs, one at a time. MIX well after each addition. STIR in vanilla extract.
4. WHISK together flour, baking powder and salt in a separate medium bowl.
5. ADD buttermilk, 1/4 cup at a time, ALTERNATING with flour mixture and MIXING with large spoon until just combined after each addition. Do not over mix.
6. DIVIDE batter between lined cupcake molds. BAKE for 18-22 minutes or until golden brown.
7. REMOVE from oven and let cool on a wire rack.
8. To make buttercream frosting, MIX unsalted butter, powdered sugar, heavy cream, vanilla extract and fine table salt; use a whip attachment, starting slowly and gradually increasing the speed until light and fluffy. ADD more cream or powdered sugar as needed to get the desired consistency.
9. FOR DECORATION
 - ICE cupcakes with the whipped white frosting.
 - COVER each iced cupcake evenly with coconut flakes.
 - CUT marshmallows in half diagonally and DIP cut sides into pink sugar.
 - PLACE two marshmallow halves onto each cupcake to make ears.
 - PLACE two chocolate morsels onto each cupcake to make eyes.
 - ROLL a 1/2 inch ball of fondant in the pink sugar. PLACE on cupcake to make a nose.

Contact Us

Dairy: (602) 542-4189 Meat & Poultry: (602) 542-6398

Dispatch: (623) 445-0281 Avian Disease: 1-888-742-5334

Egg: (602) 542-0884 Self-Inspection: (602) 542-6407

Licensing: (602) 542-3578 State Vet's Office: (602) 542-4293

