



FROM THE

PINEYWOODS

Volume 4, Number 5

October 2006 - December 2006

Conserving the Pineywoods

The Magnolia Center
Laurel, Mississippi

The Newsletter of the Pineywoods Cattle Registry and Breeders

Auction Countdown

Auction time is just around the corner so re-read your copy of the *Terms and Conditions of the PCRBA/GCSBA* and mark your calendar for the following waypoints.

October 24: Make your hotel reservations in Laurel.
(See page 2 for listing)

October 25: Be sure you have registered your cattle by sending a check for \$25.00 per head for cattle \$10.00 per head for sheep to cover the consignment fee (refundable if you bring your animals to the auction). Mail to Justin Pitts, 126 Evans Creek Rd., Ellisville, MS 39437.

October 31: REGISTRATION DEADLINE. Be sure Justin has received your registration and check. Call if you have any questions or problems: 601-543-5173.

November 5: Place ad with Bill Fritz for the *Pineywoods for Sale* page on the website www.pcrba.org (See announcement at the bottom of this page).

November 14: Be sure to get a letter of credit from the bank you plan to use for checks.

November 18: AUCTION at 1:00 pm. Have your cattle at the Magnolia Center yard between 4:00 pm Friday, Nov. 17th and 10:30 am, Saturday, Nov. 18th.

NOTICE: An important meeting of the PCRBA officers and board members will be held immediately following the auction to discuss some urgent business.



A Hickman heifer getting prepped for auction

Free Advertising for PCRBA members!

The PCRBA website is offering a new service, the *Pineywoods for Sale* page, as soon as someone activates it by posting an ad. Send in your information—description and/or pictures--by e-mail, mail, or hand delivery (We'd love a visit!) to Bill Fritz at wjfritz@mindspring.com or 795 Cape Road, Carnesville, GA 30521. Get in your copy for the auction!

Note: To view the webpage, go to www.pcrba.org and click on *Pineywoods for Sale*.

Lodging in Laurel MS for the November 18th PCRBA Auction

1. Comfort Inn Suites
1820 Jefferson St.
601-649-2620
Rated 3 out of 5 stars

2. Hampton Inn
309 S 16th Ave
(601) 425-4455
(Our favorite)

3. Super 8 Motel
123 Sixteen Ave. N
601-426-6585
Rated 1 out of 5 stars

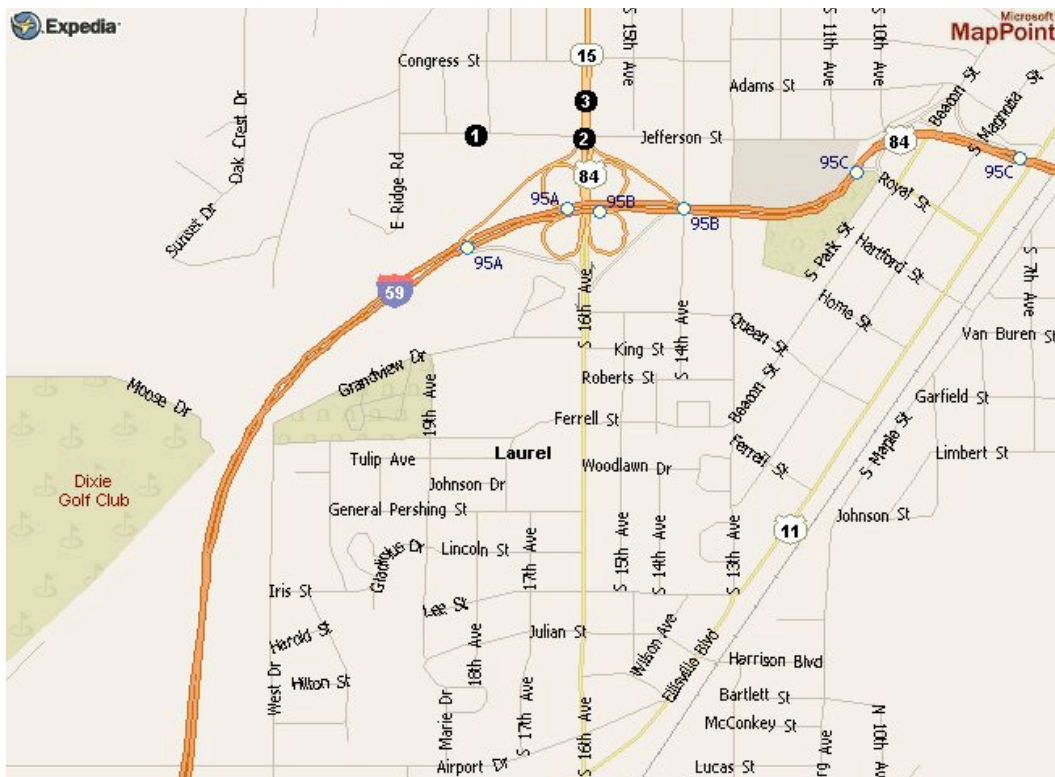
Holiday Inn Express
1600 Jefferson St.
(601) 422-0500
Rated 2 out of 5 stars

Econo Lodge
305 16th Ave. N
(601) 428-4242
Rated 2 out of 5 stars

Magnolia Motor Lodge
101 Highway 11
(Ellisville Blvd) & I-59
601-428-0511

Best Western Motel
1102 Highway 29 N
Ellisville, MS 39437
Exit 88, Hwy 59
601-477-8082

Note: Locations of the first 3 motels are indicated on the map with their numbers in a black circle.



Directions to the Magnolia Center (Southern Mississippi Fair Grounds)

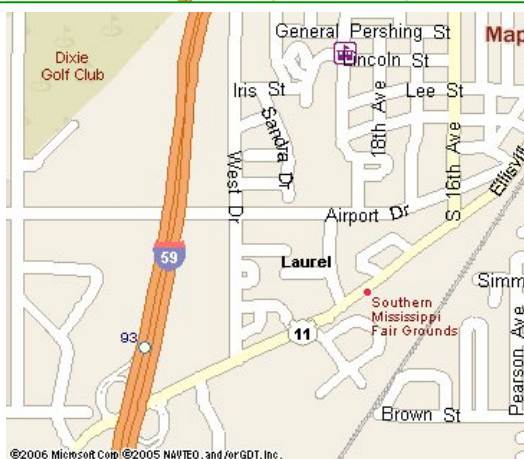
1. Drive to Laurel, MS from any direction and find Highway I-59.

2. At the southern edge of Laurel, MS, take the US-11 exit-EXIT 93- toward SOUTH LAUREL.

3. Turn Northeast on US-11/ELLISVILLE BLVD/ELLISVILLE AVE. 0.7 miles

4. The Magnolia Center is on the right, **1457 Ellisville Blvd**, Laurel, MS 39440

(See **Southern Mississippi Fair Grounds** on the lower section of map on this page.)



On Site Contact Information:

If you need to contact someone on the day of the auction and can't get in touch or if you need help, please call one of the numbers below.

Bill Fritz: 404-219-0378

Bonnie Fritz: 404-314-3020

Magnolia Center: 601-649-9010

Breeding X Marketing—Chart Your Course

By Justin B. Pitts

As we are all aware, there is very little profit to be made in the commercial, industrialized farming arena today, and it is impossible to please and placate the ever-changing demands of this market. Case in point: black Brahman influenced heifers and cows have been the rage and demanded the highest commercial marked prices but the last month or so brindle (no, there is no such thing as a “tiger striped” cow) brockle faced Brahman influenced females have been bringing the highest price. Of course this is after everyone has bred their herds black. You can’t please them so why try? As one of the chosen few whom God predestined to remain true to the true faith in livestock, I am enjoying better prices than ever by having created a niche market for my steers.

For those of us who have maintained herds of these cattle we have never been fairly treated by the buyers who use all manner of deception in buying these cattle at a reduced price. Everyone in his right mind desires to be healthy and as the adage goes, “you are what you eat” and as our hormone, chemical laden form of food production goes, we are eating very unhealthy. Red meat has taken a bashing for years as being unhealthy and potentially a cancer-causing agent and I must say I agree but it isn’t the meat it is the **production methods** causing the problems. Again, if you are what you eat and we are pouring hormones, herbicides, pesticides, and Lord knows what into our food animals it stands to reason we would be sick, correct?

As soon as my steers are weaned they are placed in a pasture with nothing but other bulls and steers and are given a limited amount of grain (I normally grown my own) and are grown as naturally as possible. Yes, I know some of the rabid grass fed people are howling for my head but droughts do come and the grass won’t grow so I must, at times, supplement the cattle with grain. There is a huge difference between placing these cattle in enclosures and this is all they get versus allowing them access to pasture, limiting their intake of grain, **knowing** the content of the feed, and not using growth promoters and hormones.

I recently processed a steer and the night I picked up the meat, I ate two (they were big) of the most tender, flavorful T-bones you could ask for. These were from a two year old Carter strain steer that was raised with little grain in what I consider two of the worst years (weather wise) we’ve had. While he didn’t reach the weight I would have liked, he did accomplish what I began doing over four years ago: he provided wholesome, healthy, nutritious beef that has **flavor** and quality. The New Yokel Market in Hattiesburg purchased this steer and the reviews and comments have been extremely positive and the beef is moving from the shelves very rapidly (the quicker I’ll get to sell another).

I have shared this with you to encourage you to be creative with your cattle and not be dependent on others. All of the old-times I knew who raised these cattle were independent and they didn’t care what others thought but made their own way in the truest sense. Next issue I will share feed recipes, pasture management, and grazing techniques.

Editor’s Note. Many of us new to specialty breeding are trying to balance the joy of breeding with the need to enter a somewhat closed market. Justin’s article is a beginning column for experienced breeders to pass along the wisdom of their hard-won expertise in this area and for the rest of us to pose questions and report information and breakthroughs in the breeding-marketing balance. If you are interested in sharing and acquiring information about marketing your animals, please let us know by e-mailing the PCRBA website at webmaster@pcrba.org.

Pineywoods Cattle – The Barnes Line

By Donald A. Cope

The region of southeast Alabama lying between the Alabama and Chattahoochee Rivers is home to several small, barely navigable, and relatively short rivers {the Conecuh, Yellow, and Pea-Choctawhatchee} that make their way some 150 miles to the Gulf Coast. One of these, the Yellow River, arises near the community of Rose Hill in the northeast corner of Covington County. Quickly joined by creeks such as Five Runs and Lightwood Knot, it is still diminutive when, some thirty miles to the south, it crosses the Alabama-Florida line en route to its terminus on the eastern side of Pensacola Bay. Its source is 400 feet above sea level in rolling red hills but it soon levels out in typical “north Florida” terrain. Heavily wooded with considerable floodplains it early became host to settlers’ herds of semi-feral cattle and hogs. Grady McWhiney in Cracker Culture: Celtic Ways in the Old South records:

Covington {County} was predominately cattle country; in 1850 it produced some 3,192 more cows and 10,253 more hogs than were needed to feed its population. Many of these animals were raised by people who owned no land. One man who owned no land nonetheless possessed 160 beef cattle and 250 swine. . . Of the {county’s} 497 heads of household listed in the 1850 census, 42 percent were Landowners and 58 percent were tenants . . . But fully 95 percent of the tenants and 96 percent of the landowners owned animals.

In the late 1850s Riley and Elizabeth Barnes relocated their family of five children from nearly Dale County to settle along Clear Creek, an eastern tributary of the Yellow River, approximately fifteen miles southeast of present day Andalusia. By the time of the Civil War Barnes had herds of sheep and cattle and a rural mercantile business and was a teacher and justice of the peace. Enlisted in the Fifty-Seventh Alabama Infantry, he was killed in July 1864, at the Battle of Peachtree Creek. His death left his widow with seven children, aged two to fourteen.

William Riley Barnes, the fifth child of Riley and Elizabeth, had been born in Dale County in 1857 but grew up on the farm at Clear Creek. Upon attaining manhood he ran cattle, floated logs down the Yellow River to Milton, Florida, and purchased land. In 1893 he constructed a home just east of the Yellow River on what is now known as the Cravey Bridge Road and married Sarah L. Bulger. The site remained their home until his death in 1949 and her death in 1956. Between 1893 and 1908 they had seven children. They farmed, bought several hundred acres of land, operated a store, raised livestock and dealt in lumber and turpentine. William R., like his father, served as justice of the peace and supported local schools. Across the dirt road from their home was their store, which also served as the Iola, Alabama, post office {1887-98, 1904-08}. The road past their house was a major route between Andalusia and Florala until Highway 55

was constructed in 1940-41. Their cattle, around 300 head, ran loose from the east side of Five Runs Creek to the Geneva County Line

William Riley Barnes died in 1949 but his sons A. Dewey {1898- } and Okla {1908-1985} kept up the family tradition of range cattle until modernization forced fencing in the early 1950s. Dewey’s son, William H. {Billy} Barnes {b. 1934} described the Barnes cattle of his youth as “white, blue-sided, red-sided, red pied, black pied, strawberry speckled, and some solid colored. Black ears and noses predominated and none were polled.”

Noah and Melba Oliver of Enterprise {Coffee County}, Alabama, bought some of their first woods cattle from Okla Barnes in 1974. She recalled going to the “Yellow River swamps” with Okla to select their purchases. The cattle ranged widely and received little care. Okla had some pens with salt which drew the animals. Mr. Oliver continued the regimen of mild support for his cattle and expected them to make their own way whenever possible.



Barnes cow bred by Justin Pitts

He also acquired “Florida Cracker” cattle, and, fascinated with horned cattle, later acquired some Texas Longhorns and African Watutsi stock.

As was so often the case old age and infirmity forced Dewey and Okla to give up their cattle. Okla retained his herd until the early 1980s, and the purchasers mixed them with commercial cattle. Today W.H. {Billy} Barnes owns the old home built by his grandfather in 1893 and keeps a small herd of Woods Cattle separate from his commercial cattle.

Interviews with W.H. Barnes and Melba Oliver, Summer, 2006.

Derlie Barnes, Down Our Barnes Ancestral Trail, 1750-1990.

Grady McWhiney, Cracker Culture: Celtic Ways in the Old South.

This article also appears on the PCRBA website at www.pcrba.org.