



July, August & September 2016 - Volume 6, Issue 3

GREETINGS FROM MARIE

It is really hard to believe that by the time this newsletter is sent out to our members, one-half of the year 2016 has passed. I wonder if it is my age that makes the time seem to go by faster or is it the same for everyone, no matter their age!

Summertime is a time for relaxation with friends and family. I hope all of you are having some fun and relaxation this summer.

JBBA NEWS:

National Convention

The JBBA National Convention will take place July 17-23, 2016 in West Monroe, La. For more information, check out the juniors page on the BBU website. Junior Beefmaster members will be showing their animals, competing in several events during their convention, as well as holding their annual banquet. I was privileged to attend last year's awards banquet and was very impressed with the presentations, the awards and the participation of the junior members, as well as their parents and the BBU staff. If you are able to attend any of their events, I encourage you to do so.

Beefmaster Cattlewomen JBBA Scholarships

We have received seven scholarship applications this year. The Scholarship Selection Committee members are currently doing their

reviews of each scholarship submitted and will submit their conclusions to the BBC officers. Presentations to those selected to receive a BBC Scholarship will be made at the JBBA convention.

BEEFMASTER BREEDERS CATTLEWOMEN NEWS:

Next on the calendar of events for us as a national group is the 56th annual Beefmaster Breeders United Convention to be held in Branson, Mo., from October 27th -29th. I know the Convention Committee has been hard at work planning a fun event for us all. Look in The Beefmaster Cowman for room reservation information.

We will have our annual meeting and breakfast on Friday morning at the convention, so be sure to check the box on the convention registration form if you will be attending. If you have suggestions or ideas for the format for our meeting, please contact me at: mbwelkener@gmail.com.

We will be announcing the winner for the "2016 CATTLEWOMAN OF THE YEAR" award and voting for the nominee for the 2017 award. This year we will have the election for the positions of President and Vice President for our organization. The Nominating Committee will be selecting nominees for these offices prior to the meeting in October. If you are interested in serving in either of these positions or would like to nominate someone, please contact me and I will give the information to the Nominating Committee.

I hope you have enjoyed our quarterly newsletters, many thanks to Karen Gattis for gathering the information and to Jeralyn Novak in the BBU office for compiling it and sending it to members. Please submit any news, recipes, and other items to Karen. The newsletter was designed to keep us all informed of our membership during the year, and I truly enjoy every issue.

Have a great summer and I look forward to hearing from any of you at any time. See you in Branson!!

Blessings, Marie Welkener

BEEFMASTER BREEDERS CATTLEWOMEN OFFICERS:

President: Marie Welkener - mbwelkener@gmail.com

Vice-President: Karen Gattis - kbgattis@gmail.com

Secretary/Treasurer: Kathy Walther - kmwalther99@gmail.com

Ex-Officio: Bobbie Wall - wall2319@bayou.com

HAPPY BIRTHDAY CATTLEWOMEN!

JULY

3 CAROL BILES
4 JEANETTE HARLOW
7 KIM BOUDREU
9 BECKY MARTIN
18 JOAN JONES
21 HEATHER LONG
27 BEVERLY STAGGS
28 DIXIE LAIRD
31 MARIE DELFORD-FOREMAN

AUGUST

3 SHERRI ELLIS
4 JUDY PARKER
6 MINDA HODGES
8 RHONDA WALLEN
9 SANDRA DODDS
20 JUDY LONG
28 MARY MOORE
28 RACHAEL ZIPPERER

SEPTEMBER

7 CYNTHIA LYSSY
7 MARY MASON
9 PAULINE HUNT
14 NANCY ALLEN
14 MARIE WELKENER

Cattlemen Photos



Lush Spring on San Gabriel River in Texas. Submitted by Judy Parker



Fun in the Sun!
Port Mansfield, Texas for the LOBBA/STBBA Fishing Trip hosted by the
Chapman's and Mihalski's.



Sunset on San Gabriel River in Texas! Submitted by Judy Parker



Recip getting close to calving! Submitted by Norma Jean Bounds



Texas Spring: Water Water Everywhere at San Gabriel Beefmasters!
Submitted by Judy Parker



Mother's Day with my Mom Shirley Kent! Submitted by Norma Jean Bounds



Checking on cattle on lease place with water too high to cross!
Submitted by Norma Jean Bounds



Pralines Candy.....my idea of a JBBA fundraiser at sales.
Submitted by Norma Jean Bounds

Great words of wisdom about STRESS....

A young lady confidently walked around the room while leading and explaining stress management to an audience with a raised glass of water. Everyone knew she was going to ask the ultimate question, 'half empty or half full?'... She fooled them all "How heavy is this glass of water?" she inquired with a smile.

Answers called out ranged from 8 oz. to 20 oz.

She replied, "the absolute weight doesn't matter. It depends on how long I hold it. If I hold it for a minute, that's not a problem. If I hold it for an hour, I'll have an ache in my right arm. If I hold it for a day, you'll have to call an ambulance. In each case it's the same weight, but the longer I hold it, the heavier it becomes."

She continued, "and that's the way it is with stress. If we carry our burdens all the time, sooner or later, as the burden becomes increasingly heavy, we won't be able to carry on."

"As with the glass of water, you have to put it down for a while and rest

before holding it again. When we're refreshed, we can carry on with the burden - holding stress longer and better each time practiced.”



[Watch Now →](#)

Member Spotlight: Mary Ann E. Paap Skelton

I was born February 1, 1946 in Davenport, Neb. We lived in Lincoln, Neb., at that time and made many trips to northern Arkansas to buy cattle. My dad, K.L. Paap, bought and sold dairy cows and put on special sales in most of the Plain States. I grew up traveling most of the week days and knowing every sale barn in the area, especially which ones had the best pie and fried chicken, or chili. We also attended as many rodeos as we could because my dad loved the bull riding.

In the early 50's dad bought a house and land in Springdale, Ark. I might add, only a block from the sale barn. We spent the winters in Arkansas and most of the summer in Lincoln, Neb. When I started school we moved to Springdale permanently.

I met James, where else but riding horses, and after four years of him chasing me I finally let him catch me. We married in February of 1966

in Memphis, Tenn., where he was stationed at the Memphis Naval Air Station. In March of 1968 we were moved to San Diego, Cali., where he did his time in Vietnam. After the Navy, we moved back to Springdale and set up house, taking inventory of what cows and horses we had left.

James went to work for his dad and uncle at Skelton Motor Co., Inc. Skelton Motors sold Mack trucks, had a large parts department, hauled grade A milk, and oh yes had a 1,200 acre farm and cows. I pursued a job in accounting, which is what I studied in college, and was hired at J.B. Hunt transport. After a time working I felt that I needed to be home with the kids more. Mikki was 9 and Louie was 7 and had started entering junior rodeos. About that time I was ask to head up the Junior Rodeo Queen Pageant, and James also served on the board of directors for the junior rodeo. I then found a job at the local farmer's livestock auction and worked one day a week, which still allowed me to be home more. James and I also worked farm sales, estate auctions and were qualified to work bankruptcy auctions.

In June of 1976 James was hired on at the fire department, but also was very involved with rodeo. He thought that he wanted to raise bucking bulls, but that didn't last long. You see when he was on duty at the fire station, the kids and I had the feeding to do and we didn't like getting run over. We knew then that we needed cattle that we could handle when James was gone.

In the late 70's two more kids came along, a girl Anna and 18 months later a boy Joseph. Now Louie was riding bulls in junior rodeos and doing pretty good. As part of the high school rodeo he won a rodeo scholarship to Carl Albert in Poto, Okla., and made the college national finals in 1992. Mikki was entering in several rodeo queen pageants and won Miss Rodeo of the Ozarks in 1989, Miss Ark-La-Miss in Monroe, La., and in 1990 won miss Rodeo USA in Oklahoma City.

As you can tell we were gone almost every weekend, but still trying to keep this up at home and raise a few cows. While all the rodeo events were going on, in 1988 James' dad and uncle sold their business to

James and his brother, so now we also had a business to run. My kids told me that I didn't need to go to all the rodeos and that someone needed to stay home and do all the work around the farm, so yes I did.

We reorganized the business into a reload service for the A&M railroad. We specialized in unloading and reloading railcars, storing and then delivery of the material. Aluminum ingots, coiled steel, and lumber was what we handled. We kept the business as a family run business until 2013, when the A&M railroad bought us out. I just thought I could retire. Ha Ha big joke.

In 1998 we bought our first Beefmaster bull from John Waddle and the next year started buying Beefmaster cows. We still have one the first cows we bought, a Sandstorm daughter, and she had a heifer calf this year.

Both Louie and Joe partner with us on the commercial Beefmaster influence cattle. James and I have the registered Beefmaster cattle. We send 90 to 100 Beefmaster influence steers each year to Irsik & Doll Feedyard in Garden City, Kansas and we retain ownership through harvest. This gives us carcass data and by having this information we know how to improve.

James and I have enjoyed meeting new cattle people at all the events that go along with the cattle business. We also enjoy traveling and spending time with the grand kids.



Someone's in the Kitchen: Cattlemen Recipes

CHUCK ROAST

Judy Parker of San Gabriel Beefmasters - Houston, Texas

Ingredients:

Grub Rub® Seasoning (google to find local source)

3.5 - 4 lbs chuck roast

2 large onions

3 - 4 peeled carrots

1/3 cup Worcestershire sauce

1/3 cup oil (for best results use bacon grease)

3 beef bouillon cubes dissolved in hot water

For best results cook in a dutch oven type skillet with steam release valve lid

Step One:

Smother roast with Grub Rub® seasoning and set aside

Prepare vegetables slicing onions and cutting carrots into 2-3" pieces

Use a BBQ fork to drive the Grub Rub® into the roast repeatedly

Lightly re-season the roast

Step Two:

Bring skillet to medium heat, then add oil
Sear the roast starting with seasoned side down for 1 minute on each side
Season the top and sides of the roast while searing bottom
Continue searing the top and all 4 sides

Step Three:

Add the remaining ingredients plus enough water to cover most of the roast
Turn heat to medium low once water starts to bubble (not boil)
Cover and cook for 1 1/2 hours
Turn roast over, add more water, and sprinkle with a little more Worcestershire
Cook for final 1 1/2 hours

German Chocolate Caramel Cake

Kathy Skinner of Skinner's Rafter S Two - Katy, Texas

1. Prepare German chocolate cake mix as directed and bake in a 13x9 pan.
2. Let cool five minutes and poke holes in cake. (I use a wooden spoon handle and make 25-30 holes evenly spaced.)
3. Pour one can Eagle Brand and one jar of caramel sauce (for ice cream) in the holes.
4. Let cake cool completely.
5. Cover with Cool Whip and sprinkle top with Heath Bits.
6. Keep refrigerated!
7. Note: This cake can be stored in the freezer until needed.

JALAPENO POPPER DIP

Karen Gattis of Gattis Cattle Co. - Jonah, Texas

Combine together in a bowl and pour into a greased baking dish:

- 8 oz. block of cream cheese at room temp.
- 2 chopped fresh jalapeños (de-seeded)

Combine:

- 1/2 cup of mayo
- 1/2 cup grated cheddar cheese

1/2 cup grated fresh parmigiana reggiano
4 oz can sliced pickled jalapeños & some of the juice too.

Spread on top of the cream cheese mixture.

Combine in a separate bowl and sprinkle over the top of the dip in the baking dish.

1/4 cup panko bread crumbs
1/4 cup grated fresh parmigiana reggiano

Bake on 375 for 20-25 minutes (until the topping starts to turn golden brown in spots)

Serve warm with your favorite chips.

YOU MIGHT BE A CATTLEWOMAN IF...

- you wear rubber boots as much as you do sandals in Texas this year.
- mud is a health hazard instead of beauty prep.
- the 15th of the month means time for another ad to send to *The Beefmaster Cowman*.
- all your medical procedures are scheduled around cattle AI and embryo transfer schedules.

If you have a "You Might Be A Cattlewoman If" idea, please submit to Karen at kbgattis@gmail.com.

Prayer Requests

- Keep the Blairs in your prayers due to loss of grass in the California fires.
- Pray for the people who have lost homes, hay or cattle from the

flooding.

- Pray for BBU Staff Member, Donna Henderson. Donna's mother passed away Saturday, June 25th.

Please submit prayer requests to Karen at kbgattis@gmail.com

MISSION STATEMENT

Beefmaster Breeders Cattlewomen is "organized exclusively for charitable, and educational purposes, such as to assist the Beefmaster Breeders United in the promotion of the Beefmaster breed of cattle, to educate the public to the merits of the breed, assist in Junior Beefmaster Breeders Association program with scholarship and any other charitable projects deemed appropriate by its members."

