

Hi, just a reminder that you're receiving this email because you have expressed an interest in Beefmaster Breeders United. Don't forget to add [info@beefmasters.org](mailto:info@beefmasters.org) to your address book so we'll be sure to land in your inbox!

You may [unsubscribe](#) if you no longer wish to receive our emails.

Enjoy the newest edition of the Beefmaster Breeders Cattlewomen Quarterly Newsletter!



January, February & March 2016 - Volume 6, Issue 1

## News From Marie

The Christmas season is here - a time for celebration of Christ's birth and a time for families to gather together and share their love and gifts with each other. As I get older the years certainly seem to pass faster. I am sure that thought is the same for many of you.

Our year in the Beefmaster Cattlewomen's organization has been very rewarding for me. Working with the other officers and members to make our organization become a better support for the Beefmaster cattle industry has been our goal. I hope all of you enjoy getting the newsletter each quarter, it is a way to keep us all connected throughout the year. Send any news to Karen Gattis and she will see that it gets into the newsletter.

As a way to raise additional funds for our JBBA scholarship funds, there were several items donated by members and sold at Beefmaster cattle sales throughout the year. It was an easy fundraiser and one that can be duplicated in any area. Thanks to those who donated and the purchasers of the items. Send me an email or call if you are interested in doing one of these fundraisers at a sale or event during the year.

I was happy to represent BBC at the annual JBBA convention where our organization was recognized for our contributions to JBBA with their "Helping Hands" award.

### **BBU CONVENTION HIGHLIGHTS FOR BBC**

The annual BBU convention was a great event for all the attendees and our breakfast was very well attended with the largest group in several years. We were entertained by one of the best speakers we could have, young Caeden Scherer, a JBBA member who had placed in their public speaking contests at their national convention. The ladies in attendance were asked to sit at tables with other ladies that they might not know and get to know each other, after breakfast each lady told the group something they learned about other ladies at their table, this was a way for us to get to know members from different parts of the country and new members and first time convention attendees.

Kathy Walther was nominated to become the new Secretary/Treasurer for our organization. Kathy Skinner resigned after serving several years in this position. I will miss her not being there to keep me organized in the financial aspect of our organization, but I know we have an excellent person to follow

her. Kathy Walther has an accounting background and I know she will keep great records for us.

The JBBA Scholarship Quilt was purchased by Abradella and Gary Halepeska, many thanks to them. The cover page for the *The Beefmaster Cowman* magazine was purchased by Nancy and Bub Epley, thanks to them also.

BBC awarded the first annual "Cattlegirl of the Year" award to Dusty Carr. Dusty was overcome with emotion as she received the award; see more about the award in another newsletter feature.

Congratulations to several of our organization's members who received BBU awards at the convention.

It was a great convention and I truly appreciate the dedication and commitment from many of our members who planned the centerpieces for the table, decorations for the convention welcoming area, helped with the ladies breakfast and did many of the "jobs" that are done to make it a fun time for everyone.

Wishing all of our members a prosperous and healthy 2016. Hope to see many of you at our Beefmaster sales or other events. Please send any news or concerns to us for the next newsletter.

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**

## Farewell Letter From Kathy Skinner

Ladies,

It has been an honor and a blessing to serve as your Secretary/Treasurer for the past five years. Your trust and your friendship have meant the world to me! As a Cattlegirl officer, I have worked with some amazing, innovative ladies and I am proud to say as I leave, I know BBC is in good hands and will continue to work hard in fulfilling its mission.

I am a fairly private person but getting to know each of you on a one-on-one basis, little by little, was an unexpected reward as I served as your officer. Knowing that we come from different areas with different lifestyles and can come together because of our love for our Beefmaster cattle has brought me to the conclusion that we all share common ground as women. I will never forget your support for the Cattlegirls and for me personally.

I wish you and your families a very Merry Christmas! May the New Year bring peace, health and much happiness for all!

Kathy Skinner

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- "Most of the stuff people worry about, ain't never gonna happen anyway." -

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**Happy Birthday Cattlegirls!**

## JANUARY

1 - MELAINE HARDWICK  
4 - BONNIE SIDONS  
5 - PEGGY SKORUPPA  
12 - JUDY BELL  
13 - SUNNIE POST  
20 - RHONDA COLLIER  
23 - CINDY EMMONS

## FEBRUARY

1 MARY ANN SKELTON  
5 NANCY EPLEY  
13 JULIE BUCKNER  
24 ALLISON WELLS  
25 DEBBIE BRADBURY

## MARCH

6 ADRIENNE WILLET  
13 BRENDA WOELFEL  
16 CAROLYN WACHSMANN  
24 MARGIE LOWERY

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- "A sunbeam to warm you, a moonbeam to charm you, a sheltering Angel so nothing can harm you,  
Laughter to cheer you. Faithful friends near you. And whatever you pray, Heaven to hear you.." An Irish  
Blessing -

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## 2015 Cattlewoman of the Year!

Dusty Carr was awarded the 2015 "Cattlewoman of the Year" award at the Beefmaster Breeders Cattlewomen's annual breakfast held at the Gardens Restaurant at the Moody Gardens Hotel.

Dusty was selected by membership at the 2015 BBC Breakfast and Annual Meeting to become the first recipient of this award. It was difficult to keep it a secret from her since she is involved in many of the activities throughout the year that many of us attend.

Dusty, along with her husband Bill Carr have been members of BBU for many years. Dusty has been involved with their cattle operations at their ranches, working alongside Bill as they select cattle for their programs, she actively works in the recordkeeping portion of the cattle operations, and any other "cattle working position" that Bill might assign to her.



Dusty and Bill have hosted a Beefmaster cattle sale at their Floresville sales facility for several years. She is a very involved part of the planning for this sale and everything that must be done to put on a much respected sale in the industry.

The JBBA programs are very special to Dusty. She and Bill support the scholarships that are awarded by BBC every year with a donated piece of art that is auctioned at their sale. This provides a very large amount of the scholarship fund every year.

You will not find a more compassionate person than Dusty. She is very dedicated to her family and friends, and shows it in many ways.

Congratulations again to Dusty!

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- "If you find yourself in a hole, the first thing to do is stop diggin'." -

# Annual Cattlewomen's Breakfast and Meeting

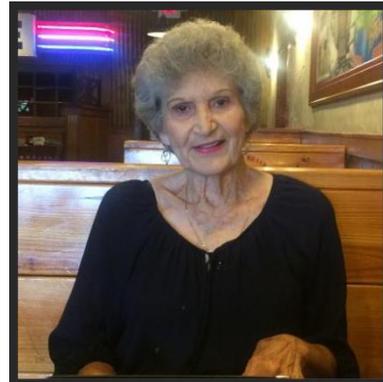


- "Your fences need to be horse-high, pig-tight and bull-strong." -

## Member Spotlight: Pauline Hunt

I am so honored to be in the spotlight of the Cattlewomen's newsletter. Hi, I am Pauline Hunt and have been a member of BBU for over 30 years.

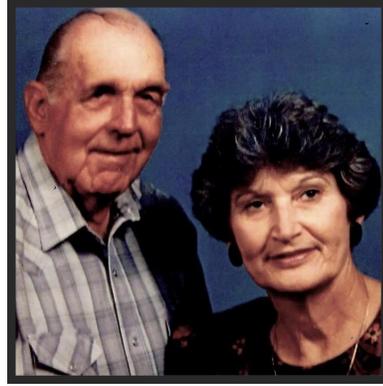
I was born in Houston and spent my first thirty three years there. I have one brother, who is two years older than I am. We lived in the south part of Houston on about 20 acres. From the time I was two until I was five my Dad worked in Venezuela for Gulf Oil Company. We only saw him every six months for about a month. When he returned to Houston for good, he opened a feed store and farmed rice. My grandparents lived across the pasture and ran a dairy farm, so my brother and I were around animals most of our growing up years.



Since we lived on the outskirts of Houston we rode a bus to school, which made it hard to participate in many after school activities. But in our PE classes, I enjoyed volleyball, softball and tennis. My favorite subjects were anything that were business related, such as bookkeeping, shorthand (no one knows what that is today) and typing. As soon as I graduated from high school, I went to work as a secretary. I left that company after a year and went to work in the Accounting Department of Carrier Air Conditioning Company. They were a great company to work for and encouraged me to continue my education, paying for accounting courses at the University of Houston. I worked for them for eleven years and then went to work for Cameron Iron Works in the personnel department. They also encouraged continuing education and I enrolled in Personnel Management courses at U of H. I worked there for sixteen years. I never completed a degree, but was very fortunate to work for a Manager who rewarded hard work and dedication and I eventually became a supervisor in the employment office.

Shortly after graduation from high school, I married a man who farmed rice and raised Quarter Horses. Sadly, he died when I was 27 from an unexpected heart attack. For the next five years, I concentrated on my career and as stated above, eventually became a supervisor. I like to think I had something to do with advancing women in the work place. Cameron Iron Works employed several thousand people worldwide and I was one of the first women to become a supervisor, supervising both men and women.

Eventually, my neighbors introduced me to a man who was in the horse business. His name was Howard Hunt. A year later, we were married and I became the step-mother to two sons and a daughter.



Within the first year of our marriage, we partnered with another couple and bought controlling interest in a pipeline construction company. This partnership continued for the next thirty plus years. It not only created a great partnership, but a lasting friendship that continues today with the widow of our partner.

I am not sure what year we got into the Beefmaster cattle business, but we still lived in Houston. We only had a small amount of acreage, so our herd was small. We were not really involved in the association until we moved to Hallsville, on the Hunt home place. We began going to the sales and conventions. As our herd grew, we became more involved in the association and satellite groups. We both began volunteering on different committees. In 2004 we were honored with the Member of the Year Award. I started with the Convention committee. I loved every minute of the planning, from the first meeting to the Convention itself. I have been on the Convention Committee nineteen different times, and have been Chairman twice. I have been a member of the Cattlewomen's group almost from the beginning and have been President once. I have been on the committee that selects the scholarship recipients and can tell you it is very heart warming and rewarding to see how our young members are involved. I have helped with the JBBA Convention in several ways, but my favorite part is helping judge the public speaking contest. Here again, you are so impressed by these young people in their dedication and determination. This goes for the youngest to the oldest.

Howard died in the Fall of 2007. I have not been involved to a great extent in the association since that time, but we still have our herd. I am very proud of the way our oldest son, also named Howard, has continued with the improving of our herd. I am not too involved in the physical part of the business, but we still run it together. I guess my favorite part of raising the cattle is when the new calves start hitting the ground. We stay busy and it is very rewarding when we see them kicking and running around the pasture.



I am still very much involved in my church. There is always some place that needs a volunteer. I am co-teacher of my Sunday School class, a member of the Teller Committee and also a leader in our Widow outreach program.

During my spare time, I try to go to the Health Club at least four times a week, doing water aerobics and also working out on the machines. My sister-in-law and I try to walk two miles 3-4 times a week.

I love to travel and I have just about checked off all the places I want to see on my bucket list, but still have a few to go.

None of the above can take the place of my family. From one of the sons and the daughter, I have four grandchildren, five great grandchildren and one great grandchild. I have a sign at my door that says "Grandkids Welcome, Parents by Appointment".

So you can see I lead a fairly active life and feel greatly blessed that the Lord has allowed me to be a part of so many things.

- Pauline

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## Someone's In The Kitchen: Cattlewomen Recipes

### OXTAIL STEW (Sue Pierson)

#### Ingredients

- 2 oxtails
- salt and pepper to taste
- Olive oil
- 3 carrots, ½ inch dice
- 1 large red onion, chopped
- 3 celery ribs, ½ inch dice
- 4 cloves garlic, minced
- ½ tsp. dried thyme
- 1 c. dry red wine
- 1 qt. chicken broth (Ok. You can use beef broth.)
- 1 8 oz. can tomato sauce
- Cornstarch and milk to thicken
- Water

#### Directions

- Place oxtails in a roasting pan. Season with salt and pepper, and roast at 425 until well browned, about 45 minutes, turning half way through. Set aside. Drain fat.
- In a large pot, sauté onion and garlic in olive oil until soft. Stir in wine, broth and tomato sauce. Add thyme and salt and pepper to taste.
- Place drained oxtails into the sauce, adding enough water to nearly cover the oxtails. Bring the stew to a boil, cover, reduce heat, and simmer 1½ hours. Add carrots and celery and simmer until they are done.
- Make a rue of the cornstarch and milk. Gradually stir into stew to thicken. Serve over rice or noodles.

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### CHASEN'S CHILI (Sue Pierson)

#### Ingredients

- 1 lb. dry pinto beans
- 2 lb. ground beef
- 3 cans chopped tomatoes
- ¾ - 1 lb. ground pork (or mild sausage)
- 1 lb. chopped green pepper
- 1/3 c. chili powder
- 1 ½ T. olive oil
- 2 T. salt
- 1 ½ lb. chopped onions
- 1 ½ tsp. pepper
- 4 cloves garlic, crushed
- 1 ½ tsp. cumin seed
- ½ c. chopped fresh flat leaf parsley

#### Directions

- Wash beans and soak in water over night (or quick soak). Simmer, covered in same water until tender. Add tomatoes and simmer 5 minutes.

- Saute green pepper in olive oil 5 min. Add onion, cook until tender, stirring often. Add garlic and parsley. Brown meat until cooked through and add to onion mixture. Stir in chili powder and cook 10 minutes. Add meat mixture to beans and add remaining spices. Simmer, covered, for 1 hour. Simmer uncovered for 30 minutes. Serve.
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### SPAGHETTI PIE (Sue Pierson)

#### Ingredients

- 12 oz. spaghetti or pasta of your choice, cooked, reserving ½ c. cooking water
- 1 small yellow onion, chopped finely
- 4 cloves garlic, minced
- 1 lb. ground beef
- 1 c. tomato paste, divided
- ½ T. dried basil
- 3 large eggs, beaten
- \*1 c. grated parmesan cheese (Grate your own.)
- 1 ½ c. shredded mozzarella
- 2 T. olive oil
- Salt to taste

#### Directions

- Preheat oven to 350.
- In a large skillet, sauté the onions and garlic until soft. Add the beef, cooking until thoroughly browned. Add ¾ c. tomato paste and the basil. Add half the reserved pasta water and stir well. Season with salt to taste. The consistency should be like a thick Bolognese sauce. Add more cooking water as needed.
- In a large bowl, mix together the cooked spaghetti, eggs, Parmesan cheese and 1 c. of the mozzarella, and the remaining ¼ c. tomato pasta.
- Grease a 10" pie pan with olive oil (or cooking spray). Spread a thin layer of the spaghetti mixture over the bottom of the pan. Top with about 1/3 to ½ of the meat mixture. Add the remaining spaghetti mixture pressing it down to level it. Top with the remaining meat mixture. Then scatter the remaining mozzarella on top.
- Bake pie for 30 to 35 minutes. Remove from oven and let stand about 10 minutes. Cut into wedges like a pie. Serve with green salad.

Makes 8 servings.

\*I didn't have any Parmesan cheese, so I substituted Asiago, and it worked very well.

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- "If you get to thinkin' you're a person of some influence, try orderin' somebody else's dog around." -

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### YOU MIGHT BE A CATTLEWOMAN IF...

- You've discovered that the gestation wheel on your desk doubles as a coaster quite nicely.
- You decipher calving info scratched onto feed sacks, napkins and dusty ranch trucks pretty regularly. Oh and my personal favorite - someones' hand.

If you have a "You Might Be A Cattlewoman If" idea, please submit to Karen at [kgbattis@gmail.com](mailto:kgbattis@gmail.com).

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- "Do not corner something that you know is meaner than you." -

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## Upcoming Events

January 28, 2016 - BBU Board of Directors Meeting, San Diego, CA

October 27, 2016 - BBU Board of Directors Meeting, Branson, MO

October 27, 2016 - BBU Convention Oct. 27-29, Branson, MO

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- "Remember that silence is sometimes the best answer." -

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Please submit prayer requests to Karen at [kbgattis@gmail.com](mailto: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."

STAY CONNECTED:

