

Beefmaster Breeders Cattlegomen

Quarterly Newsletter

April, May, June

2013

Volume 3, Issue 2

OFFICERS

President—

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Birthdays

Mary Ann Hoge	2-Apr
Everta Hoge	2-Apr
Janet Douthitt	3-Apr
Tammy Thomas	6-Apr
Beverly Wittenburg	13-Apr
Rayna Skaggs	16-Apr
Ann B. Bailey	17-Apr
Sue Pierson	22-Apr
Debbie Chapman	6-May
Annette Robbins	14-May
Anita Dunkin	21-May
Jeanne O'Connor	22-May
Teri Thompson	13-Jun
Janine Lasater	15-Jun
Dorothy Sanders	17-Jun
Annette N. Lasater	20-Jun
Cherylann Chapman	29-Jun
Nancy Chapman	30-Jun

Notes from Bobbie



Hello Everyone – Hope all is well.

The bluets are blooming! In my neck of the woods that means "Spring has sprung". This was always one of the things that we looked for to let us know that spring is here.

I am sure each of you have your favorite things that let you know that winter is on its way out and spring has finally arrived. The bluets in bloom were always one of mine. When one of my nieces was a little girl, she used to always pick bluets for my mother. Of course the stems were too small to even think about putting in water but she picked them for her Nanny

anyway because as she would say "My Nanny likes flowers and some weeds too!" Out of the mouth of babes – in life we truly have to like a few weeds with our flowers.

I wanted to give you a quick update on the Cattlegomen's activities. We will again provide support to the JBBA Convention and National Heifer Show that is to be held in College Station in July. Kathy has done a great job of tracking our funding and with the success of the fundraising we were able to provide this support. Thanks to each of you for your help!

Also please help get the word out about the BBC Scholarships. The application packages must be submitted by June 18. The winners will again be announced at the JBBA Convention. As Cindy has expressed in the past, our JBBA youth are a very talented group of young people and the selection process is hard.

My husband, Greg, and I have been at several of the open shows and I have really enjoyed meeting and visiting with our JBBA members. I had the opportunity to watch some of the JBBA Directors hard at work while at the Houston Livestock Show and Rodeo. We are fortunate these young people have such a willingness to work and present such a positive image.



As I close – I hope your winter pastures are growing great, you have enough hay to get you through, you are getting plenty of rain and that "Spring has sprung" for you.

Many blessings!
Bobbie

Red Meat Is Nature's Multi-Vitamin

By Amanda Radke in Beef Daily
Feb. 28, 2013

Have you ever heard the phrase, "overfed but undernourished?" This aptly describes the two-thirds of Americans who are considered overweight or obese. As a society, we are eating plenty, but are we getting the nutrients we need to thrive? And, if not, how does this impact our daily performance, longevity and future generations?

Amidst a sea of Meatless

Mondays campaigns and anti-beef sentiments, a new study in the United Kingdom (UK) highlights the crucial role of red meat in the diet.

The study, which is entitled, "The Seven Ages Of Man – Is There A Role For Meat In The Diet?" is set to be published in the British Nutrition Foundation's Nutrition Bulletin. The study highlights the importance of red meat, including beef in the diet.

I encourage you to read through the study's findings,

which rebut pronouncements that beef has an adverse effect on health. Additionally, it breaks down the deficiencies most commonly found in babies, young people and the elderly, and how red meat can help bridge the nutritional gap.

Adapted from:
<http://beefmagazine.com/blog/>



Courtesy Karen Gattis

Member Highlight

A Beefmaster Cattlewoman

Ladies,

I can't write about a member if I don't have anything to write about. I have asked several of you to provide me information so I can highlight you. So here goes my last plea.

Newsletter. I can even provide you with a list of questions to answer and I will write the article.

Have a great weekend,

Erin

Please email me if you would like to be highlighted in the Beefmaster Cattlewomen's

"True friendship comes when silence between two people is comfortable."

Member Highlight



Courtesy Norma Jean Bounds



The abuse of social media

March 6, 2013 By [Steve Kopperud](#)

There's an insurance company commercial running these days featuring a young woman who tells an acquaintance she learned something or other on the Internet. When questioned whether what's learned is true, she tells her friend, "They can't put anything on the Internet that isn't true."

Unfortunately, she's wrong.

Nowadays, people can and do post to the Internet some of the most blatantly false and misleading information one can imagine. Activists, politicians and others with an axe to grind have discovered social media — Facebook, Twitter, Tumblr, etc. — is one heck of a way to get a whole lot of propaganda and lies in front of a whole lot of people in a nanosecond, and regrettably, like the woman in the commercial, these people take the postings as truth, when they're anything but.

Granted, there are forums on the Internet which pride themselves on accuracy and fairness, which provide a place where both sides of an issue can post opinion, response and rejoinder. I'm not talking about these uses of the World Wide Web.

Animal ag, biotechnology, food safety, diet/health, all are targets of the misuse and abuse of social media. Animal rights activists, anti-technology Luddites, anti-corporate activists all create Facebook pages to "expose" their latest allegation of gross misdeeds, and folks who are disposed to believe this druck simply repost, resend or retweet.

One example of the power of social media is the so-called "pink slime" controversy over the safety and acceptability of lean finely textured beef. The issue was born and nurtured through social media. As I understand it, the allegations against the product and the company were not the product of original reporting based on a months-long investigation by credible experts, but rather an activist-inspired flash mob born of unsubstantiated claims. The issue exploded so suddenly, industry was caught flat footed with hardly a clue how to respond. The subsequent network reporting — regurgitation — of this social media phenomenon is now wending its way through the courts.

Emerging technologies, heck even tried-and-true technologies, are under attack. Scare stories and fear mongering are the hallmarks of these misuses of Internet electrons. You're not crazy about something, tell the world — or those who'll echo your opinion — that whatever it is, it will kill their children and their grandparents. Never mind the contribution such technology makes or will make to our collective quality of life.

Politicians have also found a heavy club in social media. Why sit down with traditional media and subject yourself to an awkward interview during which you have to justify or explain your positions and opinions when you can simply "tweet" your brains out to a crowd hungry for the next factoid to fall from your lips, all while knowing this audience will

parrot your position without thought. No need to stick that close to the truth when social media make no such demand on their participants.

This abuse of technology strikes me as cowardly, unoriginal and lazy. Anyone with half a brain can make up bad stuff about good things. And if your life is pretty much centered on a computer screen and you live your life through the blitherings of others, then you're fair pickings for the activist vultures for whom honest debate and truth have little importance.

I'm not arguing for government regulation of free speech; heck, I made my living as a reporter for too many years to start mucking about with anyone's First Amendment rights. However, I wish these folks who've decided to take the lazy way to their goals would do a bit of soul-searching. If your position is so righteous, then stand up, defend it, show your evidence and let the chips fall where they may.

I shudder to think where we'd be if Jonas Salk's polio vaccine or the 1950s discovery of food grain hybrids had been the subject of a Twitter attack.

Source:
<http://brownfieldagnews.com/>



Courtesy Erin Brown

"Sometimes the road less traveled is less traveled for a reason."

Someone's in the Kitchen

Chicken Cheese Tortilla Soup

Mona Mink of Mink Farms
Scurry, TX

*"It's not what we have
but what we enjoy that
constitutes abundance."*

(10) 6" corn tortillas - cut into 1/4" thick strips

1 lrg. onion - minced
2 cloves garlic - minced
1 Tbls. minced jalapeno pepper (or more)
2 Tbls. vegetable oil OR olive oil

15 oz. can tomato puree
4 cups chicken broth
up to 1/2 cup Tabasco - to taste
2 roasted poblano peppers – peeled, seeded and diced
1 tsp. Worcestershire sauce
1 tsp. granulated sugar
1/2 tsp. salt
1 tsp. chili powder - optional
1/4 tsp. black pepper

1/4 cup all-purpose flour mixed with 1/2 cup water

1 lb. boneless, skinless cooked chicken - cubed
1 can black beans, rinsed and drained (optional)
1 can corn, drained (optional)

1 cup heavy whipping cream
1/4 cup sour cream - low-fat okay
8 oz. process cheese food (Velveeta®) - cubed, low-fat okay

1 Tbls. chopped fresh cilantro - for garnish, optional

-Deep-fry tortilla strips in 350 degree oil OR spray with non-stick cooking spray and bake in a 400 degree oven until crisp; lightly salt if desired; set aside.

-In a large pot over medium-high heat, sauté onions, garlic and jalapeño in oil until soft.

-Add the next 9 ingredients to the pot, bring to a boil, reduce heat to medium-low, and simmer for 20 minutes.

-Whisk flour/water mixture into soup.

-Bring contents of pot to a boil over medium-high heat, then reduce heat to medium-low, and simmer for 5 minutes, stirring occasionally.

-Add chicken, beans and corn to pot and continue to simmer for 5 minutes, stirring occasionally.

-Add cream, sour cream, and cheese to pot; stir until cheese has melted.

-Pour soup into bowls, pile tortilla strips into a "haystack" shape on top of the soup, garnish with cilantro.

*"**** happens, and it
never happens to the
good ones."*

Someone's in the Kitchen

Frozen Strawberry Daiquiri Pie Recipe

Margie Lowery of Lowery Ranch
Sweeny, TX

10-ounce can frozen strawberry daiquiri mix
14-ounce can fat free sweetened condensed milk
8-ounce container of non-dairy whipped topping
large strawberries, chopped
8 or 9 inch prepared graham cracker crust

Allow whipped topping and strawberry daiquiri mix to thaw out in the refrigerator for a few hours. Combine all ingredients and pour into graham cracker crust. Cover and freeze. Garnish with whole strawberries, if desired.

Dill Dip

Nancy Epley of Rancho Tres Hijos
Tilden, TX

1 pint Hellman's mayonaise (can use light)
1 pint sour cream (light if you wish)
3 Tablespoons minced onion
2 Tablespoons parsley flakes
3 teaspoons dill weed
3 teaspoons Beau Monde seasoning
red pepper to taste
Mix and Chill. Stir before serving
Great dip for veggies

Peanut Marshmallow Squares

Sunnie Post of Dbl D Bar Ranch
Industry, TX

6 cups MUESLIX
1 cup chopped DRY ROASTED PEANUTS
1/4 cup melted BUTTER
1 bag MINIATURE MARSHMALLOWS

1. Spray a large mixing bowl, spoon and a 2-quart backing dish with non-stick cooking spray. Combine the cereal and peanuts in prepared mixing bowl; set aside.
2. Combine melted margarine and marshmallows in a microwave-safe bowl and microwave on high power for 1 1/2 minutes. Stir the marshmallows until completely melted.
3. Pour melted marshmallow mixtures into cereal mixture and stir with sprayed spoon to combine. With the spoon, press the cereal marshmallow mixture into the prepared baking dish. Cool and cut into squares.

MAKES: 24 SERVINGS

Beefmaster Cow Spotlight: WR Roxie

WR Roxie is a superstar among those showing Beefmaster cattle. According to owner, Rayna Skaggs, Roxie was like the ugly duckling that turned into a swan. The Skaggs were excited when Roxie arrived because she was the daughter of one of their favorite cows, Sox. They had planned on keeping her for their own herd, but when weaning time came, Will (Rayna's husband) told Rayna that she should plan on selling her. It didn't look like she was going to be much of a cow.

Roxie's disposition is what allowed her to stay at Blue Ribbon Beefmasters. Rayna's 9-year old son haltered Roxie and began leading her around. They decided to take her to a

show since Shawn could show her easily. That fall, Roxie began placing and winning at the shows that they attended. Roxie was awarded National Grand JBBA Champion. She calved as a 2 year old and continued her show career. She is one of a few females to be awarded back to back National Grand JBBA Champion. She also was the BPG Show heifer of the year.

Although Roxie has been so successful in the show ring, her real success has been in her production according to Rayna. In between winning shows, the Skaggs have aspirated her twice and while she was carrying her second calf. She has only produced #1 embryos and had a high conception rate

with the embryos. She weaned an excellent heifer calf and produced her 2nd calf at 3 years of age. Her progeny carry on her success in the show ring.

Rayna stated that "Roxie had been such a success for our program by excelling at all 6 essentials, and is even admired by breeders of other breeds. Success always begins with a passion, a dream, and sometimes a little luck." Congratulations to WR Roxie of Blue Ribbon Beefmasters in DeLeon, TX.



WR Roxie

Crafter's Corner



Quick and easy project

Supplies

- 4" terracotta pot
- Terracotta saucer
- Glass bowl
- Wooden doll head ball
- Spray paint

1. Spray paint the pot, saucer, and wooden ball
2. Once dry, glue (use industrial strength glue) the bowl to the pot and the

- wooden ball to the saucer
3. Add ribbon or stickers to decorate
4. Fill with candy



*One farmer can feed
143 people.*

Beefmaster Breeders Cattlemen

Send information for the
newsletter to

Erin Brown

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We're on the Web!

See us at:

[http://beefmasters.org/cattle
women_mission](http://beefmasters.org/cattle_women_mission)

Cares, Concerns, and Prayer Requests

Remember in your prayers

- Peggy Skoruopa and family – Peggy's mother passed away
 - Royce Witte - diagnosed with leukemia
 - Mothers of Mike Green, Tim Chapman, Lawrence and George Lyssy - hospitalized
 - Margie Lowery's daughter (heart surgery) and son-in-law (cancer)
 - Pat Chapman - battling cancer
 - Cindy Emmons – recovery from back surgery
 - Diane Lowery - diagnosed again with cancer
-
- Military and their families
 - Our nation's leaders
 - Teachers
 - First responders

Mission Statement

Beefmaster Breeders Cattlemen 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."