

Beefmaster Breeders Cattlegomen

Quarterly Newsletter

July, August, September

2013

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Birthdays

Carol Biles	3-Jul
Jeanette Harlow	4-Jul
Kim Boudreau	7-Jul
Garrett Mink	13-Jul
Beverly Staggs	27-Jul
Dixie Laird	28-Jul
Minda Hodges	6-Aug
Tiffany Hotchkiss	16-Aug
Cynthia M. Lyssy	7-Sep
Marie Welkener	14-Sep
Nancy Allen	14-Sep

Notes from Bobbie



Hello Everyone – Hope all is well
Summer is definitely here!
It is already dry and hot at our place and June is not even over. It looks like it is going to be another extremely dry summer, but at least we have already started to get hay in the barn.

As I write this, Cindy and I have been planning the BBC Cattlegomen's Breakfast at the BBU Convention in Fort Worth. She has worked hard on the convention and is helping me to coordinate our activity with the convention activities. Hopefully when we get it all wrapped up it will be something that each of you will enjoy. A big thank you to Cindy for helping me!

The scholarship applications should already be mailed and hopefully in my hands by June 18th. The Scholarship Committee will be looking at the applications soon. The

JBBA Convention and National Heifer Show is just around the corner and the scholarship recipients will be announced at the convention. I look forward to the opportunity of going to the JBBA Nationals this year. The dedication of these young people continues to amaze me and I am so proud of them.

The Beefmaster Breeders Cattlegomen has agreed to provide a sponsorship for the BBU Convention in Fort Worth. The BBC will also have a booth to sell memberships and quilt squares. If anyone would like to help out at the booth please let one of the officers know. It is a great opportunity to meet a lot of the ladies that you might not know, plus it keeps one person from having to work at long stretches. Any help will be greatly appreciated.

Things at our house are a little hectic. Greg has been sick going on 2½ months now and we have the doctors perplexed. He is still having tests run so; our life is revolving around doctor visits and work. When you face challenges whether illness, financial, relationships, etc. you have to sit back and remember what is most important in life. That is different for everyone – in our case – Christ, each other, family and friends. Take time to reflect on what is most important to you in your life.

As summer comes scorching in – I hope you have a cool place to relax. I hope all your ranches are doing well, but most of all I hope you have a joyous and peaceful summer.

Many blessings!
Bobbie





Courtesy
Nina Manor

Member Highlight: Annette Lasater

Meet Annette Lasater! Annette is married to Laurie Lasater and they live at Eldorado, TX on their ranch called Lasater Whitetail Lodge. She is the proud grandmother of 5 grandchildren and mother of Lorenzo (past president of BBU) and wife Leslie, and daughter Isabel and her husband JC. Annette enjoys the Beefmaster family and loves the looks and genetics of the Beefmaster cattle. She doesn't have a favorite Beefmaster event, but enjoys all of them. She has been attending Beefmaster events since 1968, when Lorenzo was

just 5 months old. She thinks that each event is unique in its own planning, theme and location. Each event takes lots of work by the caring volunteers, she states.

president and member of the Concho Cattlewomen's Association in San Angelo. When asked about her favorite food, she says there are way



Due to the distance that the Lasater's live from the BBU office, she has not participated in as many committees as she would have liked. She is a past

too many that she enjoys to name just one. Annette did mention that her favorite color is pink.

"Just know, when you truly want success, you'll never give up on it. No matter how bad the situation may get."

Member Highlight

Ladies, I'm pleased to spotlight Cherylann Chapman of Fort Stockton, TX. Cherylann and her husband Doug operate their ranch called the Cross C Ranch. Her favorite part of being in the Beefmaster Family is the outstanding support of BBU. You can see by her picture that she does most of the veterinary work on their cattle, which she states creates a special bond between her and the herd. Although not much veterinary work is needed since Beefmasters are a hardy breed. Bull buying is a special time for

Cherylann. She is also a member of her church choir and visits nursing homes to sing to residents. She enjoys her beef and her favorite color is red.



Courtesy Norma Jean Bounds



Court hears appeal on New York City's drink-size

Rod Smith
Published on June 12,
2013

An appeals court panel in New York has heard New York City's appeal of a court ruling earlier this year enjoining the city from implementing a ban on large-sized, sugary beverages, and court observers said the four-judge panel's questions seemed to signal that it would uphold the injunction.

The rule was developed by the city's department of health, and the judges had questions concerning the department's authority and the rule's legal and scientific underpinnings.

Justice David Friedman said the city sought to exercise unprecedented authority" that could lead to regulations dictating not only portion sizes but "the number of donuts" or "the number of scoops of ice

cream" a person could order.

The rule would have prohibited delis, restaurants, street carts, movie theaters and sports stadiums from serving sugary drinks in containers larger than 16 oz. if those drinks had more than 25 calories per 8 oz. It would not have applied to convenience or grocery stores or drive-thrus, even the drive-thrus of affected restaurants.

The ban was adopted by the health department last year (*Feedstuffs*, Oct. 1, 2012) and was to become effective on March 12. However, a coalition of beverage, restaurant and theater interests filed a lawsuit requesting an injunction (*Feedstuffs*, Oct. 22, 2012), and the injunction was granted by a lower court in March (*Feedstuffs*, March 18).

The city then appealed (*Feedstuffs*, April 1), and

both city health commissioner Thomas Farley and Mayor Michael Bloomberg have said they are confident that the ban will be upheld.

The appeals court did not indicate when it might rule.

Source: Feedstuffs



Courtesy Melaine Hardwick

*"Of all the paths you
take in life, make sure a
few of them are dirt."*

Someone's in the Kitchen

Sugar Free Lemon Pie

Sheila Buckley of Bouie River Beefmaster
Collins, MS

1 graham cracker pie crust
1-8 oz tub of Cool Whip
1 small cream cheese
1 lemon juiced
1/2 cup of granulated Splenda
Mix wet ingredients until cream cheese is smooth. Pour into pie crust and chill.

"Behind every American farm family is the backbone of the operation: The Farm Mom."

Best Carrot Cake

Norma Jean Bounds of Swinging B Ranch
Axtell, TX

2 cups all-purpose flour
2 teaspoons baking soda
1/2 teaspoon salt
2 teaspoons ground cinnamon
3 large eggs
2 cups sugar
3/4 cup vegetable oil
3/4 cup buttermilk
2 teaspoons vanilla extract
2 cups grated carrot
1 (8-ounce) can crushed pineapple, drained
1 (3 1/2-ounce) can flaked coconut
1 cup chopped pecans or walnuts

1. Line 3 (9-inch) round cakepans with wax paper; lightly grease and flour wax paper. Set pans aside.
2. Stir together first 4 ingredients.
3. Beat eggs and next 4 ingredients at medium speed with an electric mixer until smooth. Add flour mixture, beating at low speed until blended. Fold in carrot and next 3 ingredients. Pour batter into prepared cakepans.
4. Bake at 350° for 25 to 30 minutes or until a wooden pick inserted in center comes out clean. Drizzle Buttermilk Glaze evenly over layers; cool in pans on wire racks 15 minutes. Remove from pans, and cool completely on wire racks. Spread Cream Cheese Frosting between layers and on top and sides of cake.

Glaze Ingredients

1 cup sugar
1 1/2 teaspoons baking soda
1/2 cup buttermilk
1/2 cup butter or margarine
1 tablespoon light corn syrup
1 teaspoon vanilla extract

1. Bring first 5 ingredients to a boil in a large Dutch oven over medium-high heat. Boil, stirring often, 4 minutes. Remove from heat, and stir in vanilla.

Cream Cheese Icing

3/4 cup butter or margarine, softened
1 (8-ounce) package cream cheese, softened
1 (3-ounce) package cream cheese, softened
3 cups sifted powdered sugar
1 1/2 teaspoons vanilla extract

Preparation

1. Beat butter and cream cheese at medium speed with an electric mixer until creamy. Add powdered sugar and vanilla; beat until smooth.
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"Do what you love and you'll never work a day in your life."

Someone's in the Kitchen

Italian Beef Stir Fry

Annette Lasater of Isa Cattle Company
San Angelo, TX

Upcoming Events

BBU Committee Meeting

- July 10-12

JBBA National Convention & Heifer Show

- July 22-27

Southern Alliance BMG Futurity

- August 16

SEBBA Miss Beefmaster America Futurity

- August 23

Lasater Ranch Field Day

- September 6

South Texas BBA Buccaneer Classic

- October 12

BBU Convention

- October 31-Nov 2

1 lb beef round tips steaks, cut 1/8 to 1/4 thick (can also use ground beef)
2 cloves garlic, crushed
1 TBS olive oil
2 small zucchini, thinly sliced
1 cup cherry tomato halves
1/4 cup bottled Italian salad dressing
2 cups hot cooked spaghetti
1 TBS grated Parmesan cheese

Stir garlic in oil in a large nonstick skillet over medium-high heat 1 minute. Add beef strips (1/2 at a time; stir-fry 1 to 1 1/2 minutes. Season with salt and pepper. Remove from skillet and keep warm. Add zucchini to same skillet; stir-fry 2 to 3 minutes or until crisp-tender. Return beef to skillet with tomato halves and dressing; heat through. Service beef mixture over hot pasta; sprinkle with Parmesan cheese. 4 servings. Can serve with toasted garlic bread.

Beef Shish Kabobs

Lana Carpenter of Dance Creek Beefmasters
Tecumseh, OK

1 lb Beefmaster beef sirloin or filet noir	2/3 c dry red wine, burgundy or pinot
1 med. onion	1 tsp salt
1 green pepper	1/2 tsp sugar
10 large white mushrooms garlic powder, onion powder	1/8 tsp each: paprika, black pepper,
1 sweet red pepper	1 T olive oil

If using bamboo skewers, remember to submerge them in water using a dish or wrap them in paper towels to hold them under water for 30 minutes. It is good to use double skewers as it makes it easier to turn without having the ingredients spin on the skewer.

Using a bowl large enough to hold the meat, add the wine, salt, sugar, paprika, black pepper, garlic powder, onion powder and mix for the meat marinade. Cut the meat into large cubes and add to the marinade. Let it refrigerate for 2 hours.

Cut the onion into half and then quarters. Cut the green and red peppers and clean out the seeds. Then, cut these into strips or chunks. Depending on size of mushrooms, they can be used whole or halved. (Optionally, vegetables can be marinated in Italian dressing, if you prefer).

After assembling the kabobs, brush the oil on the skewered meat and veggies to prevent them from sticking to your grill. Preheat gas grill for 10 minutes. Place the kabobs directly over the flame and grill with the lid open for 10 - 12 minutes, rotating the skewers every 4 minutes until the meat reaches the desired degree of doneness.

Beefmaster Cow Spotlight: Miss Dusty

Born just several days before Christmas in 1997, Miss Dusty, has proven to be one of the best cows that the Carr's have owned says Dusty Carr of Hilltop Ranch, Laredo, TX. Miss Dusty is a Painted Tiger daughter out of the Lady Jacqueline cow. She has produced over 100 offspring including over 30 daughters in the Carr's herd. Several of Miss

Dusty's daughters are also in the Carr's donor program. She is over 16 years old and continues to be a prolific donor. Another great Beefmaster Cow, Miss Dusty!



Miss Dusty

Crafter's Corner

Quick and easy project



Supplies

- Clear picture frame
- Post it notes
- Scrap book paper
- Embellishments
- Double sided tape

1. Cut paper to fit frame
2. Attach post it note to front with double sided tape
3. Add embellishments
4. Enjoy



"The farmer has to be an optimist or he wouldn't still be a farmer."

-Will Rogers

Beefmaster Breeders Cattlemen

Send information for the
newsletter to

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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

- Royce Witte - diagnosed with leukemia
- Pat Chapman - battling cancer
- Jerry Lingo's family (from El Reno, OK) - His parents and brother both lost their homes and Jerry lost several head of cattle, wheat, and fences from the tornadoes
- Anita Dunkin and the Lunsford family – passing of Anita's brother-in-law
- Greg Wall – Bobbie's husband has been ill

- Military and their families
- Our nation's leaders
- Teachers
- First responders

Devotion

At Issue - Serving

Galatians 6:7-10

Plant corn seeds and you get corn. Plant kernels of wheat and you get wheat. Sow to please the Holy Spirit and you get eternal blessings. It's true: You reap what you sow. How do you sow to please the Spirit? Do good to all people, especially other believers. Don't give up—even when you've been serving in the same way for years. Even if no one notices. Even if some take advantage of you. Even if you receive more criticism than praise. Even if it doesn't seem to make a difference. Remember, the harvest will come. So keep planting!

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."