

THECORRAL

AMERICAN BEEFALO ASSOCIATION



A LETTER FROM THE PRESIDENT

Hello Everyone!

I wanted to introduce myself, I'm Brian Miller your new President for 2023. I live with my wife, Staci, and our four children, Cora, Sydney, Clay, and Maverick, on our small farm in Ohio. We raise a small herd of Beefalo. Early on we based our herd with Shorthorn cattle and have since built our program up.

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Letter from the President

By: Brian Miller

I work in the Dairy industry assisting farmers with their milking operations as a Project Manager utilizing robotics and traditional means. My wife works in education as a Registered Behavior Technician. Our family all participate in the county 4H program showing steers, show lambs, and show goats. Along with our Beefalo we have a flock of Suffolk/Hamp cross sheep and some Boer goats. Our kids projects have been born at our house in recent years and our goal continues to be projects born and raised on our property if not a local breeder. We recently had two Beefalo steers being shown at the county fair and one of our daughter's steers won Reserve Champion AOB steer and he was a Beefalo!



FROM THE REGISTRAR

How to send in your work to be completed:

- Accompanied by payment and current Fee Schedule, found attached to your Corral Email.
- Paperwork filled out completely and signed by the appropriate parties.
- to the address, 14481 Millersburg Rd. SW Navarre OH 44662



The CORRAL

WE enjoy attending jackpot shows with our kids. We also enjoy camping and occasionally going out for dinner. As President I hope to continue the work our Board began the past year, continuing the meat study, promoting our breed at shows and assisting breeders and new folks as needed. I am happy to say the 1-800 Beefalo is up and running and will ring to myself or other board members. If you have any questions or concerns please reach out to me and I'll be happy to assist. I do work full time so if you don't reach me first time please leave a voicemail and I will get back with you!



www.americanbeefaloassociation.com

Upcoming Events



MISSOURI STATE FAIR

The 2023 Missouri State Fair will take place in Sedalia, MO August 10-20, 2023!

Keep Checking our website and our Facebook for when entries are due for the Missouri State Fair!

NEEDED FOR ALL BEEFALO SHOWS

- Health Papers for animals to cross State lines. To be turned into Show Representative/Manager upon check in.
- Negative Trich Test on Bulls
- Animals must be registered to show. If they are to be registered as Fullbloods please factor in DNA testing time.



FOR MORE VISIT: <https://americanbeefaloassociation.com/abaevents>

Spring Showcase

March 25, 2023

Our annual Spring Showcase and Sale was held in Montgomery, IN at the Gastof Amish Village Inn and Banquet Room

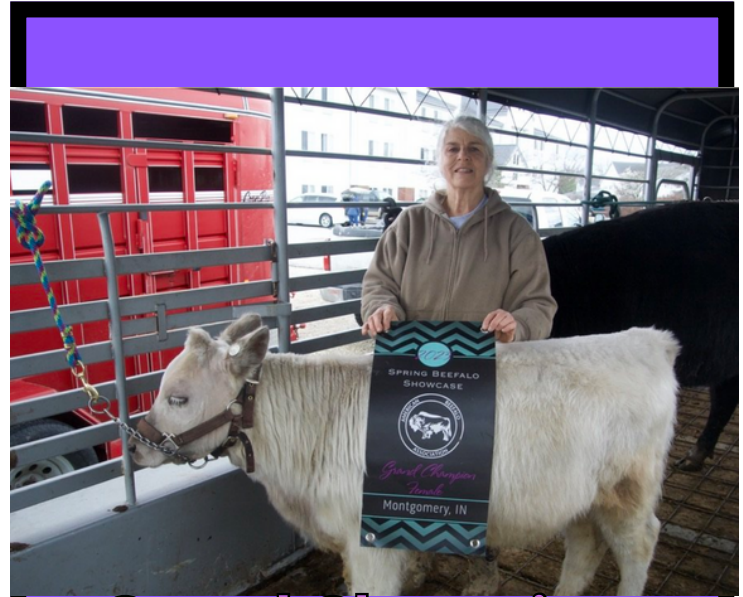
**Grand Champion
Bull**

Broken Buckle Beefalo



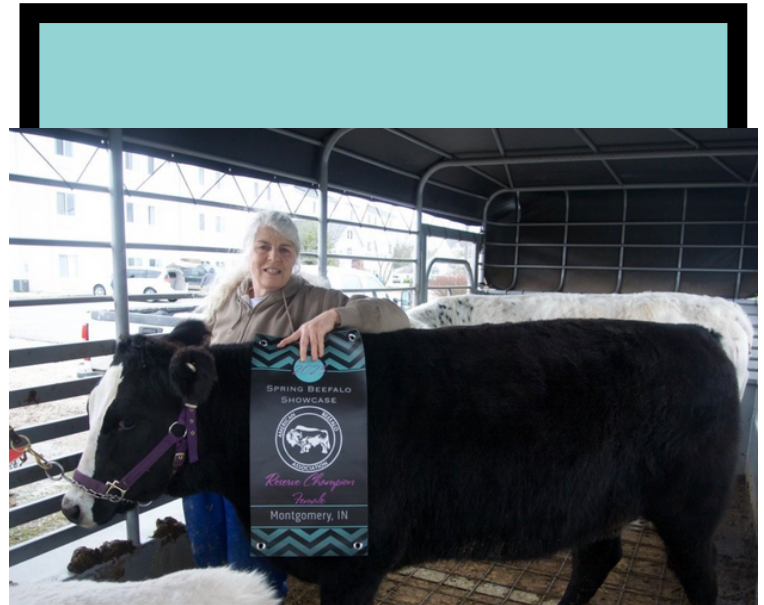
**RESERVE CHAMPION
BULL**

ROCKIN CAMEL RANCH



**Grand Champion
Female**

Frosty Pine Farm



Reserve Champion

**Female
Frosty Pine Farm**

SPRING SHOWCASE SALE

Animal Name	Percentage	Birthdate	Sex	Sold to Buyer	Hammer Price
GMMB Captain Morgan	37.50%	05/17/2015	M	106	\$1,750.00
Circle Z 007H	37.50%	03/07/2020	M	101	\$1,800.00
LA Sir Knight Nite	37.50%	03/23/2021	M	104	\$700.00
CHFB Jekyll	37.20%	03/23/2021	M	109	\$1,550.00
LPM Sir Kasper	37.50%	3/24/2022	M	101	\$1,000.00
Circle Z 016Z	37.50%	03/12/2012	F	106	\$900.00
Done Rovin's Esma	37.50%	04/30/2017	F	106	\$900.00
LNH Miss Figi	37.50%	04/28/2018	F	106	\$1,100.00
Done Rovin's Frosty	37.50%	05/05/2018	F	106	\$1,100.00
STRE Harmonie	37.50%	09/03/2020	F	106	\$750.00
STRE Hera	37.50%	03/12/2020	F	101	\$1,000.00
LPM Miss Kalamine	32.46%	04/03/2022	F	101	\$1,000.00
MCC Mav's Zara	32.37%	05/24/2022	F	101	\$900.00
LPM Miss Kakapoo	36.20%	04/11/2022	F	101	\$850.00
AMY's Daisy	37.50%	04/20/2022	F	102	\$1,100.00
LPM Miss Kazia	34.80%	03/24/2022	F	101	\$1,000.00
STRE Karbon	37.50%	03/06/2022	F	106	\$950.00
				total Sale	\$18,350.00

Despite the rain and mud our 2023 Spring Showcase and Sale happened! We had a show with entries in both Bull and Female classes. Our champions came from different age ranges and percentages and animals were sold to new and old breeders alike! We look forward to next year's Show and Sale with the location being not far from here again, our dates will be discussed and announced soon! Contact our Operations if you are interested in sponsoring Banners or prizes for our Juniors!

Thank you to all who participated and Castof for hosting us!

The Corral

May, 2023

Food & Recipe

Prep Time: 10 minutes Cook Time: 20 minutes Time to come to pressure: 40 minutes

Total: 40 minutes

Insta-Pot Lasagna Soup

INGREDIENTS:

- 1 TBS OLIVE OIL
- 1 POUND GROUND BEEFALO
- ½ YELLOW ONION, DICED
- 2 TBS MINCED GARLIC
- 4 CUPS BEEF BROTH
- 14.5 OUNCE CAN PETITE DICED TOMATOES
- 28 OUNCE CAN CRUSHED TOMATOES
- 6 OZ CAN TOMATO PASTE
- 2 TBS ITALIAN SEASONING
- 8 OZ FARFALLE (BOWTIE) PASTA
- 1 ¼ CUPS FINELY SHREDDED PARMESAN CHEESE
- 8 OUNCES RICOTTA CHEESE
- 2 TBS CHOPPED FRESH BASIL FOR GARNISH

Recipe:



1. Set your Instant Pot to the sauté setting and add the oil. Once hot, add the onion and ground beefalo. Break up with a spoon and continue cooking until the meat is cooked through and no longer pink. Use a flat bottomed wooden spoon to scrap any bits from the bottom of the pot to prevent the burn message you can sometimes get.
2. Add the broth, all types of tomatoes (diced, crushed and paste), seasoning and uncooked noodles. Seal the lid and turn the pressure valve to seal.
3. Cook on high pressure for 8 minutes. Do a quick pressure release and remove the lid.
4. While the soup is cooking, mix the three cheeses together, refrigerate until ready to serve.
5. Ladle the soup into bowls and top each bowl with the cheese topping made earlier and a little fresh basil for the most authentic flavor.



AMBER SAPP-BLAKELY, GA

I love Italian food, almost more than Mexican. One of my favorite dishes is lasagna, unfortunately I do not make a good one. I have tried and failed for years to get the right sauce to noodle to meat ratio. Time after time it either lacks flavor or is too dry. My sister, on the other hand, makes one of the best lasagnas I have ever put in my mouth. I ask her every chance I get to make me one, and she does. However, just recently I came across a recipe for Lasagna Soup that rivals my sister's famous dish, that I can make in my own kitchen!

MEAT *study*

WHAT WE ARE LOOKING FOR:

The American Beefalo Association has been working with Clemson University to conduct a meat study that will update our current claims regarding the health value of our product. Through this study, we hope to gather Beefalo ribeye samples directly from our members across the country, so we can have a fair and accurate representation of our breed. Because there are so many varieties that can affect the measure that are to be tested, we would like the sample pool to be as consistent as possible, therefore, through recommendations from the University, we have compiled a list of criteria for the testing and sample submission.



Ribeye Steaks Needed!!

TESTING CRITERIA

1. 20 pasture raised Ribeye samples, 20 Grain Finished (defined as animal that has had free choice hay and or grass and grain for a minimum of 90 days til slaughter).
2. Bison Percentage: 5 samples between 17-24.99% , 5 samples between 25-33.99%, 5 samples between 34-37.49%, 5 samples 37.5% in both categories.
3. Measures to be tested, saturated fat percentage, proximate analysis (crude protein, moisture, fat, ash) cholesterol and caloric content

SAMPLE SUBMISSION CRITERIA

1. Must be an active member in good standing.
2. 2023 slaughter date-through March 31, 2024.
3. ONLY STEER SAMPLES WILL BE ACCEPTED.
4. Cut collected: Ribeye (prefer boneless, but will accept bone in).
5. Cryovac Packaging
6. Submission form MUST be included with sample.

SUBMITTING A SAMPLE

1. Contact Dan Stricker BEFORE mailing Ribeye sample at (615)294-8585 or danstricker@hotmail.com to verify there is an open slot for your sample type.
2. Complete Meat Study Sample Submission Form.
3. Mail/Deliver Ribeye sample and Sample submission form, on ice/dry ice to :

Hidden Trace Farms
ATTN : Dan Stricker
1761 Lawrence Rd.
Franklin TN 37069

SAMPLE SUBMISSION INCENTIVES

1. \$50 ABA Credit per member.

2. Name recognition in publication by the ABA of results.

ABA Board of Directors

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