

# THE CORRAL

ISSUE 1

FEBRUARY 1

2023



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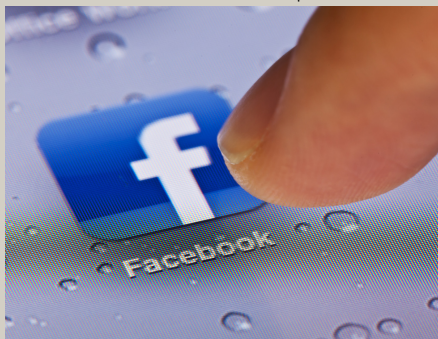
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*Find us on Facebook*



## A LETTER FROM THE PRESIDENT

Hello Beefalo Breeders!

Happy New Year to all you Beefalo Breeders out there! I hope you all had a wonderful Christmas and time to spend with your family.

I was able to spend time with my wife's family in Alabama and my kids had a wonderful time with all their cousins. As for the ranching side of things, this past year was tough dealing with the drought. Like other ranchers in the area, I had to cull my herd a little harder than I would have liked. I am looking forward to getting some rain throughout this year to help us recover. We did receive some rain here in January, which is an improvement from last year, so here's hoping!



**PRESIDENT: LEONARD MUEHR**

WWW.AMERICANBEEFALOASSOCIATION.COM



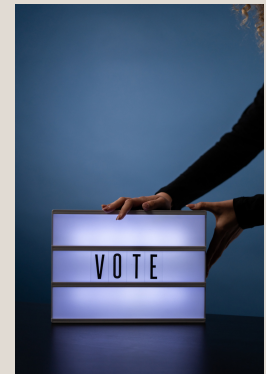
### From the President Continued...

The National Spring Showcase is coming together and will be held in Montgomery, Indiana. We are having it at the Gasthof Amish Village. They have a hotel that is within walking distance of the show and annual meeting location. We have several rooms reserved for a very good rate of \$89 + tax. If you have not had the chance to reserve your rooms, please reach out to myself or one of the other board members. We would be glad to help with that! As we have done in the past two years, we will have a show for haltered animals. The show and sale will be held on March 25, 2023. The show will begin at 10:00am with the sale following. We will have pen animals. These animals don't need to be halter broke, while it is a bonus. If you would like to enter an animal in the event please fill out the attached form or go to the website and print from there. Entry fees do change as the date gets closer, so get those entries in as soon as possible. We are working towards allowing potential bids online, but transportation will have to be personally arranged.

**You can reach Leonard Muehr  
with any questions about ABA  
(281) 923-8549(leave a message)  
rockincamelranch@gmail.com**

Our Annual Meeting will be held on Friday, March 24th starting at 6:00pm it will be catered by the Gasthof Amish Restaurant. We will be trying something new, I know its not easy for everyone to attend the meeting so we will be offering a ZOOM option! You can now attend virtually! When we are closer to the date, we will send out the information via Facebook and post on the ABA website with the link information. Here are a few of the topics that we will be discussing at the meeting: an agreement with Neogen to help speed up our parent verification process along with working toward EPDs for the breed, submitting some meat to a few Universities for a new meat study, with requirements and costs, finally discuss some options and ideas to better utilize our Social Media in marketing our breed and how to properly utilize those tools. These are just a few of the big topics, we will be open to other topics in discussion.

Everyone should have received a statement in the mail for your annual renewal. The new fees are in effect and began January 1. You can find the new fee schedule attached to your email. Like the rest of the economy, our expenses have increased and for us to operate we need to increase our fees. Results back from UC Davis are taking longer than we would like, but since the pandemic we have noticed major delays in results. Please do NOT let this discourage you from sending in your registrations. They will be completed in a timely manner once the results come in, if that portion is needed.



UPCOMING...

**BOARD OF DIRECTORS  
ELECTION**  
Coming in March some of our Directors will be up for Re-Election! They have all chosen to run again! Look for your Ballot to come in March, to be counted at the Membership Meeting at our Spring Showcase & Sale! Your vote counts if you are an ACTIVE Lifetime, or Annual Member.

VISIT OUR WEBSITE FOR INFO ON OUR NEXT EVENT!

[www.americanbeefaloassociation.com](http://www.americanbeefaloassociation.com)

# MUFFIN TOPPED BEEF STEW ● ● ● ● ●



*With the cold weather we have all been experiencing, even here in the deep south, I have been reaching for all my go to comfort food recipes! We are in need of something to warm us up after evening chores in these menacing conditions, and this just may do the trick!- Amber Sapp/Board Member*

**Prep Time: 20 Minutes Cook Time: 2 hours 20 minutes**

## Ingredients

### For the stew

- 1lb Beefalo braising steak (stew meat), cut into bite-sized chunks
- 2 tbsp plain flour, seasoned with pepper and a little salt
- 2 tbsp olive oil
- 1 large onion, finely chopped
- 1lb carrots, cut into chunks (I also use baby carrots to limit chopping)
- 2 large parsnips, cut into chunks
- 1 bay leaf
- 2 tbsp tomato paste
- 1 ¼ cup red wine or extra stock
- 1 ¾ cup vegetable stock



### For the Topping:

- ½ cup All Purpose flour
- 3 tsp baking powder
- ½ cup cheddar, coarsely grated
- 2 tbsp olive oil
- ½ cup milk

1. Heat oven to 300 degrees
2. Toss the beef in seasoned flour.
3. Heat oil in oven proof pan, I prefer a cast iron dutch oven. Brown the beef cubes over a high on each side, this usually works best in batches. Remove with a slotted spoon and set aside.
4. Chop the onion and add to the pan, stir well over a medium heat, scraping up the crusty bits from the bottom of the pan. Lower the heat and cook, stirring occasionally, for 10 mins until caramelized.
5. Add in the carrots, parsnips and bay leaf, sauté for 2 mins more. Return the beef to the pan, stir in the tomato paste, wine if using, and stock, then bring to the boil. Cover and cook in the oven for 1¼-2 hrs until the meat is tender. Take out of the oven and increase the temperature to 375 degrees (Can be made up to 2 days ahead or frozen for up to 1 month. Defrost thoroughly in the fridge before topping and baking.)
6. To make the topping, sift the flour and baking powder into a bowl and add half the cheese. Mix olive oil and milk, then stir into the flour to make a soft, slightly sticky dough. Add more milk, if necessary. Spoon the dough over the meat and vegetables, sprinkle with the remaining cheese and bake for 15 minutes until golden brown, risen and cooked through.

# Education Corner

*SUBMITTED BY: DANA CAMERENA*

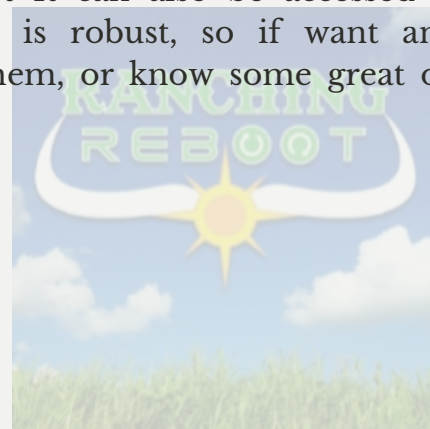
Whether you are new to cattle or have been around them your entire life, own 5 beefalo or 200, there will always be something new you can learn. Some might say that cattle are cattle, and what your great-grandfather did worked, and so it will work for you as well. There is much to be said for the wisdom that is handed down from one generation to the next, however, there is an abundance of new research just in the last 10 years, regarding pharmaceuticals, soil health, the importance of where your salt and minerals are sourced, and so on. Not to mention the avenues in which we can use to market our animals, the technology that exists for tracking our herd health and genetics, and the opportunities for cattlemen and women to connect are boundless.

The quantity of information out there can be overwhelming to some, so if you are thirsting for some new knowledge and not sure where to go, we will be including an “Education Corner” in each issue of the Corral to provide some worthwhile resources.

One of my favorite ways to get new information is to listen to podcasts. They are perfect for when you are on the road, cleaning stalls, at the gym, fixing fence or pretty much doing any mundane chore, and they are all FREE! Two of my current favorite cattle/ag related podcasts are “Working Cows” and “Ranching Reboot”.

The Working Cows Podcast has a plethora of resources for all sizes of cattle operations and is the brainchild of Clay Conry. There are currently over 270 episodes on there, most of which he is interviewing professionals in the agriculture space and ranchers/farmers from all over the world. They discuss paradigm challenging practices within the agriculture sector (mainly focusing on cattle). You can access this podcast directly by going to <https://workingcows.net/about/> It can also be found on Apple Podcasts, Spotify, Google Podcasts, and Android.

The Ranching Reboot is the product of Red Hills Rancher. It is a newer podcast that I started listening to last year and currently has 99 episodes. This particular podcast covers quite a bit on cattle related topics, but also has a range of topics including small livestock and other sectors in agriculture. You can access this podcast by going directly to the website <https://anchor.fm/ranching-reboot> It can also be accessed on your typical podcast platforms. My Podcast Playlist is robust, so if want any more recommendations, need any help in accessing them, or know some great ones you want to recommend to me, please reach out!



Rockfarm Beefalo  
West Union, OH

Castle  
Rock Ranch  
Bellevue, ID

Tipsy Cattle Co.  
Clovis, NM

Welcome New  
Members!

Freedom's Journey  
Homestead  
Yelm, WA

Weise Hill  
Beefalo-Jacob Weise  
Gravel Switch, Ky

South Fork  
Farms  
Liberty, Ky

Know someone interested in Beefalo? Refer them to  
our website!

[www.americanbeefaloassociation.com](http://www.americanbeefaloassociation.com)

ISSUE 1.

THE CORRAL

# AMERICAN BEEFALO ASSOCIATION

Board of Directors

## Are you an officer in your Regional Association?

Please email our Operations and let us know who your officers are and when you meet! We would love an update and the ability to update the website for those organizations. Please make sure to include which organization you are a part of.

EMAIL: [Operations.americanbeefalo@gmail.com](mailto:Operations.americanbeefalo@gmail.com)

Title your email: Regional Association



## Board of Directors

President

LEONARD MUEHR

Vice President

BRIAN MILLER

Secretary

LYTTON BASTIAN

Treasurer

DAVID MCCOY

Dan Stricker, TN

Dana Camerena, WA

Amber Sapp, GA

John Fowler, MO

Penny Hacker-Knuckles, AR

# Spring Show & Sale



## ***Please Remember***

Cattle attending this event need to be registered PRIOR to attending. If the animal needs DNA work those registrations need to be sent in ASAP. Our UC Davis timeline is 14 days at a minimum.



## ***Venue/Location:***

**Gastof Amish Village  
6747 Gastof Amish Village Rd  
Montgomery IN. 47558**

## *Plan your trip*

-Make your reservation! Call the Gastoff Amish Village Hotel at (812)486-4900. The hotel is on site for the Show & Sale!

-Send us your entries! Pen cattle you want to sell? Show animals? The entry form can be found on our website under News or Events. Print it, fill it in, send it to our Operations WITH payment.

-Reserve your dinner ticket! Our annual meeting will be that weekend AT the banquet room ON SITE!

# Member Letters

Greetings from the Northeast and from KLM Farm. Hope everyone had a wonderful Christmas and New Year. With the ever-changing weather, losses and gains, sadness and happiness, 2022 is finally behind us. I am sure most of you, along with us are looking forward to a better year in 2023.

Here at KLM Farm, our bull BBBF Smokin Gun gave us his first crop of babies. We ended up with 5 Beefalo, and 4 Pinzgaurers out of our Pinz bull. We showed four of the babies at Acton and Fryeburg Fairs. As always we were pleased with our placings and the many questions about our Beefalo cattle. With the coming year we are looking forward to showing our animals again, it is always fun to figure out which ones will be our show string. We only had one bull born and we are proud to say he is going to be our grandson's 4-H steer for the Baby Beef 4-H program at Fryeburg Fair this coming fall, as well as a Pinzgauer heifer. A thank you goes out to our President Leo Muehr for giving me the opportunity to do a live radio interview in June on the Elias Mako's Show out of Montreal, Canada to talk about Beefalo. It was very exciting for me and my family. So I am in hopes to continue with updates of what's happening in the New England area for our ABA members.

With that being said, as some of you may remember, the Northeast Beefalo Association, and how it had gone to the wayside. I am in hopes with this coming New Year that some of the ABA members in the New England area would reach out to me. It would be nice to compile a list of these members so that other New England members can reach out to each other. I feel there is not enough promotion for this wonderful breed in our area. Having a list of breeders, we might just be able to support each other and promote our breed in New England. From sale of meats, breeding stock, showing, and 4H, I know there are owners of Beefalo out there that are not registering their animals or not a member of the ABA, please contact me I would love to talk to folks about the benefits joining the association and registering cattle, or even the benefits of our breed!

You can reach out to the Facebook page Northeast Beefalo, KLM Farm, Lori-Lee Estrand Mathews or email me at [klmbeefalo@gmail.com](mailto:klmbeefalo@gmail.com) Thank you!

And here's to a good New Year!