

# Columbiana-Mahoning-Trumbull Cattlemen's Association, Inc.

January 2015

www.cmtcattlemen.com

Dear Fellow Cattlemen/Cattlegirls,

Happy New Year! Hope it is a great one for you.

Fall of 2014 was busy, but rewarding, for CMTCA! If you missed our Summer picnic at the end of September, you missed another good one. Thank You "Spencer Cattle Company" for hosting this year. After the Summer Picnic, we rolled right into our 3<sup>rd</sup> Annual CMT County Line Cattle Blast in early October. What a "Blast" it was! The show continues to grow and the support for the event is showing even more growth with each year. We are looking forward to this momentum for 2015 as plans for the event are already underway. A special thanks to our Show and Sale Committee as they turned out the most successful show to date. Great Job Committee! I would also like to thank all that were able to come out and help out with the event. Thank you sponsors! Without you, the show could not go on.

The events continued to roll quickly as the show wrapped up, CMTCA hosted a Combination meeting at The Smokehouse BBQ, Inc in Greenford. This meeting was a full house with speakers from OCA (Beef Industry Update), and The USDA as we not only Awarded our Carcass of Carcass Champion, but also held an educational meeting about the process. I would also like to congratulate Alexa Baker who was the recipient of the 2014 Champion of Champion Harold E. Ferguson Carcass Award. She will also be awarded at our annual banquet planned for the First Weekend of March.

We now have a Beef Ambassador Chair – Janet Zuga will become our 2014-2015 Chair to continue our transition from a Queen/Princess to an Ambassador program. She will be a fantastic addition to our organization to help promote the industry and youth combined. See inside this newsletter for more information if you are interested in participating. The deadline is approaching fast.

Look forward to seeing you at our annual Steak Fry in early February and then our Annual Banquet as Winter ends. See you soon.

Paul Wetzl – 2014 CMTCA President

## 2014 OFFICERS

### President

*Paul Wetzl*  
330-534-4332

### Vice President

Ben Campbell  
330-538-9819

### Past President

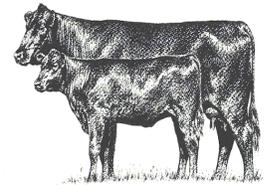
Todd Miller  
330-921-5983

### Secretary

*Chad Bailey*  
330-853-7966

### Treasurer

*Pete Conkle*  
330-831-0006



### Upcoming Dates:

Steak Fry: Feb. 7, 2015  
Ed. Meeting: Feb. 23, 2015  
Annual Meeting: March 7, 2015

### Inside this issue:

Article  
Pictures from events  
Recipe  
Sponsor Info

Don't forget to check [www.cmtcattlemen.com](http://www.cmtcattlemen.com) for the latest events.

## 2014 Board of Directors

Paul Wetzl  
Pete Conkle  
Todd Miller  
Chad Bailey  
Ben Campbell  
Harold Campbell  
Rich Boyd  
Mark Kohler  
Brian Spencer  
Corey Wilson  
Brady Baker  
Duane Nickell  
Aaron Short  
Chad Raber  
Gary Coppersmith: Dairy



### Royalty

Erica Zuga,  
*Trumbull County*

Claudia Criss,  
*Mahoning County*

Whitney Stear,  
*Columbiana County*

Princess: Megan Drake  
CMTCA Ambassador:  
Hanna Jarvis

**Jamie Garwood-Stacy:**  
Newsletter Coordinator  
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330-398-4077

**Club Calf Sale and Show:**  
Rich Boyd, Todd Miller  
Brian Spencer, and Chad  
Raber



"CMTCA Meeting"



"County Line Cattle Blast"



**2015**  
**Columbiana-Mahoning-Trumbull Cattlemen's Association**  
**Yearly Membership Application**

*(Failure to Send in application will take you off the mailing list)*

Name:	
Farm Name:	
Address:	
Phone Number:	
Email address	
1. Dues:	\$10 per family/farm

\* Please check here if you agree to all electronic (email) correspondence: \_\_\_\_\_

2. If you would like to be a CMTCA sponsor, please submit a business card or business information. **Sponsorship** costs **\$20** per year and your information will appear in all the newsletters and on our website. **\$20 sponsor** \_\_\_\_\_

3. February 23 Educational Meeting Reservation: # attending \_\_\_\_\_

4. March 7 Annual Meeting Reservation: #attending\_\_\_\_\_ X \$15 per plate\_\_\_\_\_

<b>**Total amount Enclosed: \$_____</b>
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Please mail this form and money to: Pete Conkle at 31462 Haessly Road, Hanoverton, Oh 44423
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## BEEF Ambassador's Wanted

Anyone interested in being an ambassador from Columbiana, Mahoning, or Trumbull counties, you have until February 10th to return your forms. Forms can be downloaded from our website.



## 2015 Cabin Fever Steak Fry Saturday, February 7, 2015



The CMTCA will once again be teaming up with the Sons of American Legion to host the event at the American Legion Post 131 (lower level) in Leetonia. For a mere \$20.00 per person, you can get a steak dinner with all the fixings and three hours of dancing. The dinner will be from 7:00pm to 9:00pm and include a Char-broiled steak (with the fixings), baked potato, salad, roll, and a non-alcoholic beverage. (There will be a cash bar for beer and mixed drinks.) There will then be a DJ playing music for dancing from 9:00pm to midnight. So, if you are tired of being in the house or out in the mud here is your chance to come to a steak dinner and dance off some energy. Please keep in mind that tickets are only available until January 31 or until the first 160 tickets are sold. Tickets may be purchased from a CMTCA director or you can call or e-mail me, Pete Conkle, at (330) 831-0006 or [pconkle@frontier.com](mailto:pconkle@frontier.com).



## 2015 CMTCA Annual Meeting

This year the annual banquet will be **Saturday, March 7<sup>th</sup>**

at the **Smokehouse BBQ** in Greenford.  
7600 West South Range Road, Salem, OH 44460 (In the old School)

Trade show starts at 6, Dinner at 7

Meeting to follow dinner.

Price will be **\$15** per plate.

(Will be a VERY beef heavy menu)

# Educational Winter Meeting

***Feb. 23, 2015***

7 pm, at the Smokehouse BBQ in Greenford.  
7600 West South Range Road, Salem, OH 44460 (In the old School)

This Meeting is with Lisbon Vet Clinic and Carroll County Cattlemen's Assn.

*There will be a meal provided.*

**Feature speaker will be Dr. Ronald K Tessman:**

Ronald K. Tessman was born and raised in Montana. He attended Montana State University where he studied Medical Microbiology before transferring to Washington State University, where he completed a BS and DVM degree program. After graduation from veterinary school, Dr. Tessman completed a one year internship at Kansas State University. He then enrolled in a combined doctoral and Large Animal Internal Medicine residency at the University of Missouri. His doctoral program focused on copper deficiency in beef cattle with an emphasis on epidemiology and immune consequences as they relate to respiratory disease. After completing his residency, Dr. Tessman was faculty at MU for three years as an instructor for Epidemiology, Veterinary Public Health and Food Animal Medicine classes. In 2006, he accepted a position with Merial Limited in research and development. While at Merial he completed the requirements for the American College of Preventive Medicine. Most of his projects focused on large animal products including ZACTRAN and LONGRANGE. Dr. Tessman has recently transitioned to a Veterinary Services position with Merial.

**Articles are copied from:**

**[OSU Extension BEEF Team](#)**

**BEEF Cattle** questions may be directed to the [OSU Extension BEEF Team](#) through [Stephen Boyles](#) or [Stan Smith](#), Editor

You may subscribe to the weekly Ohio BEEF Cattle letter by sending an e-mail to [smith.263@osu.edu](mailto:smith.263@osu.edu)

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Issue # 919

January 21, 2015

**Remembering the Old Year; Looking Ahead to the New** - John D. Anderson, Deputy Chief  
Economist American Farm Bureau Federation

It is difficult to come up with enough superlatives to describe the past year in the cattle market. It was a year, in many respects, of dramatic extremes. The fact that cattle numbers were historically small going into 2014 has been well-noted, so it is not necessary to rehearse all of the supply side facts and figures for the year here. Still, a couple of data points are worth pointing out. USDA's latest of estimate of 2014 beef production from the December *World Agricultural Supply and Demand Estimates (WASDE)* report was just over 24.3 billion pounds. This would be the lowest annual beef production figure since 1993. At the same time, exports are projected to come in at almost 2.6 billion pounds, the second largest figure on record. On a per capita basis, domestic disappearance for 2014 is estimated to work out to 54.2 pounds per capita (retail weight). This will be the lowest per capita beef consumption since the early 1950s.

Tight supplies - of cattle, of beef, of competing meats - contributed to unprecedented prices at every level of the market. Retail beef, wholesale beef, fed cattle, feeder cattle, stocker cattle, cull cattle - every part of the industry witnessed record prices in 2014. Consider retail prices: the average All Fresh beef retail price for November 2014 was 597.5 cents per pound. This price was almost 20% higher than the prior November; and it marked the sixth consecutive month in which a new record price had been reached. When December data are available later this month, that streak of record setting prices may well be extended. Fed cattle prices also reached record-shattering levels in 2014. The highest weekly 5-Area weighted average price was posted in the last week of November. At \$171.38 (live basis), that price was over 25% higher than the prior year's highest price.

Impressive as beef and fed cattle markets were in 2014, their performances kind of pale in comparison to that of cash calf markets. Calf prices in 2014 were absolutely phenomenal. For example, the high price for the year on 7-800 pound feeder steers at Oklahoma City was a bit over \$248/hundredweight (cwt). The 2014 high on 4-500 pound steers was \$348/cwt: over 50% higher than 2013's best price on that class.

There is no question that a great many cattlemen sold their calves in 2014 for the highest prices that they have ever seen. The question now: what is in store for 2015? The only thing I am really sure of is that I don't know the answer to that question; at least not in the kind of definitive terms that would really be useful. But I do have some clear expectations about key features of the market in 2015 and what that might imply for cattle and beef prices.

Cattle numbers and beef production will still be historically small in 2015. Anecdotal evidence has been mounting for some months that herd expansion has gotten well underway. When the January 1 inventory report comes out, it should provide some hard data to either confirm or refute this anecdotal evidence. Whatever the case, though, the path from herd expansion to higher beef production is a rather long one due to the production lags inherent in the system. This means for 2015 another year of smaller beef production.

As beef production declines, competing meat supplies will increase. Both pork and chicken are likely to achieve substantial year-over-year increases in production in 2015. USDA's November *WASDE* included forecasts for a 3% increase in broiler production in 2015 (following 2014's 2% increase) and a 3.6% increase in pork production. Combined red meat and poultry production are projected to be up by over 2% in 2015. By contrast, current estimates indicate that 2014 production was down by 1.3% from the prior year. The point of this is that in 2014, the beef (and, by extension, cattle markets) benefitted from overall lower meat production. That key fundamental factor will be quite different in 2015.

The environment for exports could also be a bit more challenging in 2015 than it was in 2014. The dollar gained strength against other major currencies in the last quarter of 2014. That trend is likely to continue in 2015 as world markets wrestle with questions about the viability of the Eurozone as well as Japan's apparent failure to jump start more robust economic growth.

On a related, but generally positive note, the stronger dollar has contributed to the dramatic decline in oil prices over the last few months. Lower oil prices translate into lower energy prices generally and lower gasoline prices specifically. This has provided consumers with a nice windfall to end 2014 - a generally positive factor for meat demand.

Overall, with more meat in the pipeline and a tougher export market to deal with, it will be tough to replicate 2014's cattle market - especially the fourth quarter market, which was clearly one for the ages. Demand has been very good, and we can hope - even expect - that it will remain so. But unless domestic demand actually improves, the balance of market fundamentals tilts toward some decline in prices from recent record levels. Keep in mind that year-over-year comparisons for the first quarter will still look quite good even if we aren't quite matching the fourth quarter records.

# BRAISED SHORT RIBS WITH RED WINE SAUCE



- **Total Recipe Time: 2-1/2 to 3 hours**
  - **Makes 4 servings**

## INGREDIENTS

1. 2 pounds beef Short Ribs
2. 1 teaspoon vegetable oil
3. Salt and pepper
4. 1 can (10-1/2 ounces) double-strength beef broth or beef consommé
5. 1 cup dry red wine
6. 2 small onions, quartered
7. 4 cloves garlic, minced
8. 3 fresh thyme sprigs
9. 1-1/2 cups sliced mushrooms
10. 2 tablespoons butter
11. 1/4 cup chopped shallots
12. 1 teaspoon minced fresh thyme
13. 2 teaspoons cornstarch dissolved in 1/2 cup dry red wine

## INSTRUCTIONS FOR BRAISED SHORT RIBS WITH RED WINE SAUCE

1. Heat oil in large stockpot over medium heat until hot. Brown beef Short Ribs on all sides. Season with salt and pepper as desired. Add broth, 1 cup wine, onions, garlic and thyme to stockpot; bring to a boil. Reduce heat; cover tightly and simmer 2 to 2-1/2 hours or until beef is fork-tender.
2. Remove Short Ribs from stockpot; keep warm. Strain vegetables and skim fat from cooking liquid. Reserve 3/4 cup cooking liquid for sauce; discard remaining cooking liquid.
3. Melt 1 tablespoon butter in large nonstick skillet over medium heat. Add mushrooms, shallots and minced thyme; cook and stir 5 minutes or until mushrooms are tender. Add reserved cooking liquid and cornstarch mixture to skillet. Bring to a boil. Reduce heat and simmer 5 minutes; stirring often. Remove skillet from heat; stir in remaining 1 tablespoon butter. Serve sauce over Short Ribs.