

**Celebration 62 years
of Promoting BEEF!**



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2013-2014

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For more information,
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www.sd cattlewomen.org

**SDCW Quarterly Meeting - June 2
Sportsman Club - Murdo, SD**

10:00 a.m. to 1:00 p.m. CDT

(Lunch will be provided)

Tentative Agenda

Activity Reports:

Kid's Expo in Spearfish

Sam's Club Promotion in Rapid City and Sioux Falls

Taste of Home Cooking School at Rosebud Casino

Scholarship Winner

Planning for Upcoming Activities:

RASDAK Bike Tour

Region III and VII Meeting

Ellsworth Air Base Picnic

Sturgis Rally "Beef Up Your Bike"

Beef Cook-off at State Fair

Beef Basket Challenge at State Fair

Beef Booth at State Fair

Other Reports and Discussions:

2014-2015 SDCW BIC Budget Approval

2014-2015 SDCW Budget Review

Beef Industry Council Report and News

2014-2015 Officers

By-laws and Points of Policy Changes

CattleWomen Creed

Believing that the livestock industry is of basic importance to world existence, we the American National CattleWomen, dedicate ourselves to support it with our labor and finances; to promote it through information and publicity; to encourage its producers with understanding and love, and do all in our power to instill in the coming generations the love of the land and of life; the humility and awe before nature and the hope and faith in the future that is inherent to cattlemen and women.

Mission: South Dakota Cattlewomen strive to Promote, Educate and Inform about our BEEF INDUSTRY.



Message from your President

Hurray! We finally received some great moisture. Even though some of it was in the form of snow and the baby calves got a little cold everything looks much brighter now. The sun is out shining bright. The ground and trees are beginning to look much greener. The calves are running around and soaking up the warmth from the sun. And I have three muddy boys tracking through my house. Life is good here on the ranch.

If you aren't aware of it, May is Beef month. If you look at my calendar I think you would understand why it is. As I spent Saturday, May 3, in Spearfish at the Kid's Expo in the city park to promote beef and the great things cows do for you and the environment. Our booth was setup to inform kids and their parents/guardians about the information on the 'WOW That Cow' brochure. It was so awesome to work with one of our new SD CattleWomen Anna Marrs and to return to the Spearfish area, as I attended BHSU many years ago. This ended up to be a very successful day as there was around 800 at the expo. The crowd was made up many young parents (millennial) and their families. They seemed to always walk away saying the same thing, "I didn't realize that came from a cow!" If there is a fun day for kids in your area let me know because I feel these activities are a perfect opportunity to make a lasting impression on kids about beef.

Back to May is Beef Month - I would like to challenge the rest of the SD CattleWomen to get out there and promote beef in their area. Don't know what to do? Here are few idea's I have seen other ladies and clubs do that might work:

- * Radio Ads - Beef Trivia Questions - Win Beef Certificate
- * Read to a Class - Our Star Goes West by Twins Rianna and Sheridan Chaney. I have a few more of the books. Class gets to keep it.
- * Classroom activity - I have lessons from ANCW ready to be used
 - * Place a beef recipe in your local paper
 - * Take picture of your beef dinner and share it on Face Book.
 - * Give a beef certificate to someone you don't know shopping at the meat department.
 - * On Mother's Day give beef cook book or bib that says 'Feed Me Beef When I Grow Teeth' to new mothers.
 - * Have friends and/or neighbors over for beef grilling party.

Good luck on the challenge! I am sure you can come up with more ideas that will help promote beef and let consumers know how amazing beef is.

As for me May will continue to be Beef Month as I will be in Mission, SD on Thursday, May 8 doing the same 'WOW That Cow' presentations for all the 5th graders in



Kodi Blotsky presented Karla Pazour with a Past President's pin during the quarterly meeting in December.

the Todd County School District.

Then on May 9, I will travel to Rapid City for an in-store promotion at Sam's Club. This promotion is one of 47 beef promotion being held at Sam's Club Stores around the US. This promotion was put together by American National CattleWomen (ANCW) and the Beef Industry Council. I will be working with Ron Frederick, SDBIC Director, and other SDBIC staff and SD CattleWomen. I am very excited to be working together with the different organizations that believe in promoting our product, Beef! And my final activity will be on May 17th at the Rosebud Casino where they are hosting a Taste of Home Cooking School. Lucky for me we have many South Dakota and Nebraska CattleWomen willing to help out. I am nervous about this event since I haven't done something like this but feel confident with the volunteers and support I am getting it will be a great opportunity for us to help people see how easy it is to cook with beef and about all the benefits they and their family will receive from cooking with beef.

Well just like all of you I can only spend so much time in front of this computer as I am being called away to do a few other things. I have around 8 calves to go tag, 3 calves to bottle feed, get the calf table ready for tomorrows 55 head of calves to brand and start cooking for the help for this Saturday's 300 head of calves to brand. Oh, and probably go check on my 3 boys and see what they are up to because they are being too quiet.

Hope everything is looking brighter and greener in your area.

SDCW Minutes of the March 10 quarterly meeting in Pierre



South Dakota CattleWwomen met for their spring quarterly on March 10, 2014, in Pierre, SD. There were seven members present. The meeting was called to order by President Kodi Blotsky. Karla Pazour made a motion to approve the agenda. Lisa Dorschner second the motion. Voted and passed. Nancy Stirling-Neuhauser led the SDCW Creed and US Pledge of Allegiance.

Mary Jessen made a motion to approve the minutes of the last meeting as printed in the newsletter. Nancy Stirling-Neuhauser second the motion. Voted and passed.

Erin Yost gave the treasurer's report. She also gave a report on the status of the tax reports and on the new accountant.

Committee Reports:

Karla Pazour reported on the Beef Industry Council's quarterly meeting on March 5. Karla said she is working on a check and balance system for the budget items. Need to be using money for what it has been allocated for.

Membership - no report

Newsletter - Items need to be in by May 1.

Website and Facebook - Kodi updated some information on the website. Discussion was held on Facebook promotions and ideas.

Cookbook was discussed again. Should we revamp and what would the cost be or do something new. Fundraising Committee was put in charge of this.

Ron Frederick, SD Beef Industry Council Director, addressed the group. He gave us information on Beef Check-off logos and usage and gave us a copy of the BIC annual report. He suggested we work together on projects so we are not over lapping on funds for same projects.

Ron Frederick reminded everyone March 25 is National Ag Day. Kodi handed out books to be used in the classroom called "Our Star Goes West". They meet standards and there are forms to fill out. Kodi will get these. There is an essay contest for third and fourth graders due March 28. There are Ag Fairs in Winner and Colome on March 21. Kodi will be at an Ag Fair in Mission on May 8.

Shirley Thompson reported that she will not be able to do the Beef Cook-Off at the State Fair.

Taste of Home will be in Aberdeen March 27 and Rosebud Casino on May 17.

Beef Certificates - Report was handed out. Committee has not met yet to discuss a raise for Beef Certificate Director.

Report on Bylaws and Points of Policy - Mary Jessen discussed changes made to Points of Policy and handed out a present version. Karla Pazour made a motion to approve the revised points. Second by Erin Yost. Voted and passed.

Tonya Totton is working on an updated version of the Activity Bag. Mary Jessen made a motion to purchase \$500 worth of bags. Second by Kay Abbott.

Lisa Dorschner will be looking over the website and Facebook pages to make sure we are not putting out bad information or infringing on copy rights.

The new budget needs to be done by July 1. Where do we want to invest?

Arby's of Pierre made their Beef Brisket Sandwich for Legislative Beef Day. You can go to arbys.com to send them a thank you.

Members were asked if anyone is able to attend the Region III and IV meeting in Minnesota on June 12, 13 and 14.

Kasey Abbott gave a report on the Riding for Ranchers to be held in June. Looking for a group to serve meals. Kodi will check with the South Central Cattlemen's Auxiliary. A discussion was held about the Stockmen's Gala which would be in Sioux Falls the night of the end of the ride.

Next meeting will be June 2 at 10:00 a.m. Central. Kodi will try to get this set up in Murdo.

Mary Jessen made a motion to adjourn. Second by Lisa Dorschner.



Lindy Harkins and Donna Kubik serving up our prize winning Beef chili at the Taste of Winner event.

Southern Belle

Our club, the Southern Belle CattleWomen, will be hosted a blood drive May 22 and 23 at the Winner American Legion. We presented Beef Certificates to all the donors and served Beef snacks to the donors and Blood Drive staff. We also participated with a booth at the BullNanza Feb. 14 and gave a door prize of a \$20.00 Beef Certificate. We visited about the events SDCW do to promote beef and handed out prizes for questions answered about Beef trivia.

We also had a booth at the Taste of Winner event sponsored by the Winner Chamber of Commerce. Our CattleWomen won the vote of the people as best chili and we served Beef Appetizers as well.



Buster Reis, Swade Reis, Austin Rose, Wiley Elwood and Rope Reis help deliver the nearly 360 Ag Bags that were distributed at Chamberlain Elementary. They are pictured giving Second Grade Teacher Pat Lien the bags, a conservation poster and age appropriate lessons to go with.



Heidi Reis delivers a lesson to Chamberlain Elementary fourth graders on how agriculture is a part of their lives every day.



There is a marshmallow in my cow

Agriculture is the number one industry in the state of South Dakota and the Prime Cattlewomen and Brule/Buffalo Natural Resources Conservation District teamed up to deliver an important message on agriculture and its part in our everyday lives during National Agriculture Week. Along with an "ag bag" containing animal by-products, such as crayons and bubble gum, worksheets showing the seemingly endless by-products derived from beef animals, like the products found in marshmallows, were part of the take home material for each of Chamberlain's elementary students.

The fourth grade classrooms also participated in a 20-minute lesson on how agriculture is a part of their everyday life. The lesson included an interactive visual that showed the true time behind how long it takes to make a pizza and a cheeseburger. Students took into account how the ingredients that make these items can sometimes take five years to grow from seed to product, such as the case with an olive. Add to that the time it takes for cheese, bread, tomatoes, etc. and one classroom had a pizza that took 12 years to create.

In celebration of Agriculture Week, the Prime CattleWomen also purchased five copies of "Chaney Twins' Ag Series" written by Rianna and Sheridan Chaney, with the help of their mom, Rebecca. A copy of the book will be donated to Chamberlain, Kimball and both Lyman County elementary schools, as well as, Cozard Memorial Library. This two-county book donation was also possible thanks to a generous donation from the Schoenhard Foundation.



Kids' Expo held in Spearfish May 3

Anna Marrs and Kodi Blotsky hosted an educational beef booth at the first annual Kid's Expo Saturday, May 3, in the Spearfish Park. The Black Hills Christian Academy put this activity on from 10:00 a.m. until 4:00 p.m. (MT). During this activity there were various kid friendly activities outside around the park area and even inside the pavilion. If you attended this expo you could learn about Self-Defense Karate, rattlesnake safety, archery, casting, shooting and at our booth, the great things cattle do for us.

During the day, as the crowd stopped by our booth they were able to see the different beef by-products that they see and/or use on a regular basis. They also learned how cows are recyclers and firefighters for us. The parents were encouraged to help give their child a little ZIP during their day by providing a beef snack like jerky or a beef meal like taco's for them. When they left our booth they walked away with new information they were not aware about that cattle provided for them, like all the items gelatin is in and that they love, for example, marshmallow and gummy burgers.

Kids were encouraged to take one of our kid's activity sheets home and parents were encouraged to check out our website and like us on FaceBook. Although, I don't have any official numbers of how many we reached or if and how they feel about beef now. All I do know is that I saw many astonished looks on people's faces as we talked about beef by-products, environmental issues and identified what each nutrient (Zinc, Iron, Protein) does for their body and mind.

A huge thank you goes out to Anna Marrs, one of our newest SD CattleWomen, who helped get this project started and took the time to help out with it. She did a great job of getting people to come over to our booth and quizzing them on the different topics we were trying to cover. If you hear about an activity similar to this in your area, let us know so we can be a part of it. We need to utilize these moments to inform kid's and their parents about beef so they can make the right choice and help us spread the great news about 'WOW That Cow'.



Anna Marrs explaining where gelatin comes from at the Kid's Expo in Spearfish on May 3.



Kris Ringstmeyer, Lisa Dorschner's mother, explains cattle rations at Exploring Agriculture Day in Winner, SD.

Students explore agriculture

Exploring Agriculture Day was held on March 21 at the Winner Elementary Gym to celebrate National Ag Day. The Southern Belle CattleWomen, led by Kris Ringstmeyer, had a booth at the event to educate the elementary children about beef. Kris prepared a display of different beef by-products they may see in the house or on a regular day. Kodi Blotsky, SDCW President and Southern Belle CattleWomen member, helped her with this portion of the booth by showing her real samples of different by-products. The kids enjoyed touching a sample of cowhide we had and trying to guess how many baseballs, basketballs and or footballs are made from one cow hide. (By the way the answer to that question is 144 baseballs, 12 basketballs and 20 footballs)

Kris's presentation at the booth was about cow rations and how producers put in time and efforts to provide the proper amount of food for their cattle. Being a nutritionist herself she compared it to how humans need the proper amount of the correct foods in their diets also. She then handed out pre-packaged snack packs to all the kids.

The kids at the event also enjoyed watching two video's that Kodi had downloaded off of the internet. One video was the Peterson Brothers - Chore (Roar Parody) that explained what a real cattle producer does to provide great beef to their producers. The other video was Lil' Fred - Where It's Grown (When I'm Gone Parody) which shows where all food comes from. The kids seem to make a great connection with the video's because of the use of current pop music.

The kids left the booth with a better understanding of beef by-products and proper cattle rations. They also enjoyed taking with them a kid's cattle activity sheet and a gummy beef burger to snack on. It was a joy to see kids learn new things or boast about knowing the information because they work with their families on a cattle ranch.



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BeefItsWhatsForDinner

BEEF, IT'S WHAT'S FOR BREAKFAST

by Linda DuBois

Since Mary ask me to write something for the newsletter I have been trying to come up with a topic. After a major case of writer's block and spending a lot of time on the internet I decided on beef for breakfast.

Mornings are usually hectic in a lot of households, so a nutritional breakfast is very easily skipped. So I went looking for some easy beefy breakfast ideas. I found these recipes via the SD Beef Industry Council website. Holly Swee, the registered dietician for the SD Beef Council, has a blog called "Beauty in the Beef". I am sharing these two recipes she posted with you.

"Beefy Breakfast Bites"

Ingredients:

1 lb. lean ground beef

6 large eggs

1/4 cup milk

1/2 cup shredded cheese

Dash of salt and pepper

Additional veggies of your choice

Directions:

Preheat oven to 425 degrees. Brown the lean ground beef, rinsing off any excess fat. Combine eggs, milk, salt and pepper in a bowl and whisk together. Fill your non-stick muffin tin with the egg mixture, about 3/4 full. I sprayed mine with olive oil cooking spray prior to filling and they came out effortlessly. Add ground beef into each tin. Add any additional veggies you wish at this time. Top with shredded cheese. Place in the oven for 15 minutes, or until the tops are golden brown. Nutritionals: Serving Size: 2 Muffins; Calories: 190; Fat: 12 g; Sodium: 110 mg; Carbohydrates: 1 g Protein: 16 g

You can serve these with whole wheat English muffins or toast and a side of fruit. To speed this up in the mornings, chop your veggies the day before and use pre-cooked ground beef. Making browned ground beef crumbles and storing in your freezer is a great time saver for recipes such as this. (This recipe should make about a dozen muffins.)

I haven't tried the "Mojo Morning Meatballs", but for speed it looks like a good recipe that you can use those pre-cooked ground beef crumbles that you stored in your freezer. I also cook up a batch of bacon pieces and store in the freezer, they would work good here. Holly suggested

using leftover pancakes, great idea. A pizza cutter would work great for cutting up the pancakes.

Mojo Morning Meatballs

Ingredients:

4 Whole grain pancakes

1 lb. lean ground beef

1 (2.5 oz) packet bacon pieces

1 egg

1/4 cup light maple syrup

Directions:

Preheat oven to 375 degrees. Prepare pancakes using a whole grain mixture. Cut pancakes into small cubes. I used blueberry pancakes and they were delicious! In a bowl, combine ground beef, bacon pieces, egg and syrup. Mix together evenly. Next, add pancake pieces and combine (I used my hands to mix). Form into small balls and place in a coated muffin tin (I used a mini-muffin tin). Bake for 22-25 minutes.

Hope you enjoy these recipes. As a beef producer, I want to thank you for continuing to promote beef.



Good Ole Summertime Teriyaki Beef Tips

By Bondell Raeder-Aleck, Webster

(Taken from the State Fair Adult Semi-Homemade Recipes)

1 lb. sliced Top Loin Steak strips, slice into 1/4 inch strips

4 Cups Mrs. Dell's frozen hash browns

2 Tbsp. vegetable oil

1 Pkg (14.4oz.) frozen Bird's Eye stir fry vegetables

1/4 Cup shredded mozzarella cheese, or other favorite

2-4 Slices of bread

Grated Parmesan Cheese

Teriyaki Marinade Sauce (Recommended, Newman's Own)

Marinate sliced beef for five minutes. Place hash brown potatoes in 12-inch skillet with two tablespoons of cooking oil and 1/4 cup Mozzarella cheese and cook until brown, turning as needed. While the hash browns are browning, microwave stir-fry vegetables for 12 minutes. While hash browns and vegetables are cooking, remove sliced beef from marinade and place in 10-inch skillet. Cook for five minutes, turning half way through. When vegetables are cooked, move hash browns to one side of skillet and add vegetables and sauté vegetables for three minutes. Toast bread, butter and sprinkle with Parmesan cheese. Place cooked hash browns in center of serving plate and surround with vegetables, beef and sliced toast.

Serves 4

Karla Pazour gives SDBIC Report

Our annual report is now on the www.sdbeef.org website. Please take time to check out where our check-off dollars go. On the cover, I give a brief overview entitled: **"Beef Checkoff 101: What Does My Checkoff Do For Me?"** In South Dakota, where there are four and a half times as many cattle as there are people; the Beef Check-off takes our rural generated dollars and reaches out to metropolitan consumers and demand influencers well beyond our state borders. The funds collected here support both state and national programs. Fifty cents of each dollar automatically goes to finance a national program that is managed by the Cattlemen's Beef Board headquartered in Denver, CO. The remaining fifty cents is managed by the 24 board of directors on the South Dakota Beef Industry Council (SDBIC). This money pays for a state staff and many successful educational, promotional and research projects within our state.

However, SDBIC chooses to use some of their state funds to further support a national program by sending Check-off dollars to the Federation of State Beef Councils (managed by NCBA) where they are pooled with other state councils to support national programs, such as the '29 Lean Cuts of Beef' or by making direct financial contributions to projects in highly populated areas. For example, SDCW Veabea Thomas and her husband, Troy, from Harrold will be participating in the Meat Your Beef" -May is Beef Month – New York Beef Farm Tour where dietitians travel to beef farms to directly see how beef is produced. Veabea and her husband will be on a panel that explores beef production at the grassroot level. Our SDBIC dollars help finance this program that educates and reassures health influencers that beef is humanely cared for, safe to eat and a sustainable product.

The Check-off provides funding for many of our SDCW promotional projects, such as the Ellsworth Air Force Base and Beef Up Your Bike both at the Sturgis Rally and in June for the Riding for the Ranchers pedal biking across our state. Money could not be sent to the Rancher's Relief fund because **check-off dollars must be invested only in programs to increase consumer demand for beef and create opportunities to enhance producer profitability.**

The newly-designed kids' bags (Thanks to Lisa Dorschner for designing, Tanya Totten and Julie Holmquist for stuffing bags and keeping the Chamberlain Information Centers supplied and the Beef Check-off for funding) arrived and all 10,000 are currently in the storage shed. While they are primarily used as an education piece for travelers coming through our state, CW may want to use the paper bags for other events as well.

In the past, the annual report has been mailed out, but for a cost savings it was decided to have it on our website instead. While checking out the report on our Beef Industry Council website – please look at the recent Producer Spotlights that feature the Blair Ranch from Vale, Deering Ranch from Hereford and my personal favorite, Pazour Family Feeders from Pukwana. These two-minute YouTube sensations are hopefully putting a positive spin on our beef industry. Are you following our SDBIC via Facebook or Twitter?

Our next SDBIC board meeting is June 4 at Pierre. The meetings are open to the public and I would encourage you to attend. As president, I want to hear from beef producers on your thoughts about our Checkoff. I appreciate any sincere input you may have.

Southern Belle CattleWomen

The Southern Belle CattleWomen met Feb. 21 at the Tripp County Library meeting room, with 12 members present, including Bernice Holthus, Betty Sell, Eva Jean Brickman, Dianne Fisher, Kris Ringstmeyer, Judy Lantz, Kay Abbot, Kodi Blotsky, Marianne Vogel, Ruth Farnsworth, Ricki Kolmar and Carolyn Reis. The meeting was called to order and opened with the Pledge of Allegiance and CattleWomen's Creed. Minutes were read and approved.

Dianne made a motion to send \$100.00 to the state Ag in the Classroom, with second from Eva Jean.

Ruth and Ricki reported on the in-store promotions, where they handed out samples of light Philly cheese steak dip. They did not think it was the best time to do it and talked to clerks about a different time.

Ruth and Carolyn reported on the Bullnanza and that it should be continued. A \$20.00 beef certificate was given away for the drawing.

Kodi reported on the national meeting in Tennessee and showed some promotional items she pickup up and said we need to send a yearly report to NCWA on what we do.

The Taste of Winner was held Feb. 21. Donna Kubik and Lindy Harkin, with help from Deb Steinke and Sharon Eddie and made chili and beef roll-ups. We won for the best chili.

Beef Day at the Capitol is March 10 and beef sundaes will be served. The SDCW quarterly meeting will be held at the Beef Industry meeting room.

Ruth made a motion to work with the Chamber on the Ag Day at school, with second from Kodi. It will be held on March 21 in Winner from 9:00 to 11:00 a.m. and in Colome from 1:00 until 3:00 p.m. Kris, Lisa and Kodi are planning a booth.

The Littau bull sale is March 25 and we will help serve. Due to Ag in the Classroom falling on our regular meeting day, we will hold the March meeting at the bull sale.

Riding for Ranchers will be held June 8-12 and Kodi will have more information at next meeting.

Kodi made a motion to do a lunch stand at the Mid-Dakota Fair, with second from Ruth. Kris made motion to do both dates, with second from Ruth. Committee will be Kris, Ruth, Kodi, Dianne and Judy. They will plan menu and contact members for food donations and help. Hours are 9:00 to 7:00 p.m. on Thursday and 9:00 to 3:00 p.m. on Friday.

Kodi is nominating committee for President, Vice President and Secretary. Scholarship applications are due April 1. Committee members are Vicki, Katrin and Donna.

Ruth made a motion to have Sharon continue to make bibs for the hospital for the Mother's Day promotion, with second from Kay.

Upcoming Events:

June 8-12: Riding for Ranchers

June 12-14: Region III and VII meeting in Slayton, MN

July: Beef Ambassador

August: Mid-Dakota Fair and Sturgis Rally
State Fair and Rapid City Town Square



Financed by the Beef Checkoff.



Ag Producers receive honor



Jim and Sholi Glaus of Chamberlain were named the 2014 Farmer/Rancher of the Year and the annual appreciation banquet April 12 in Chamberlain. Area businesses pulled together with leadership from April Reis of Reliance in order to sponsor the community's third Farmer & Rancher Appreciation Banquet. Local farm and ranch families were provided complimentary tickets to the event, which included a social hour, catered dinner, featured speakers and entertainment.

"Agriculture is the number one industry in our state," Reis said. "We need to acknowledge these folks who provide for all of us, and I am grateful to work with so many sponsors who helped make such an important evening possible."

Troy and Stacy Hadrick, internationally-recognized speakers and founders of Advocates for Agriculture from Faulkton, SD, encouraged producers to tell their story and use their influence to help consumers find the information they seek. "No one can dispute your story. It is yours. But, for far too long, those of us in agriculture have been letting someone else do the talking," the couple said. "There are opportunities every day to tell your story. Don't think that just because you live in rural South Dakota the people driving by every day have any idea what you actually do."

Local ranchers and community volunteers Jim and Sholi Glaus received recognition as the 2014 Farmer/Rancher of the Year. The couple was chosen for the honor because of their selfless dedication to helping others, especially young people, find purpose and passion for agriculture. "As I looked out into the crowd, I couldn't help but see all the other people who I thought deserved this recognition more," Jim said. "The honor is truly humbling."

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| ★ Associate Members | CHS Farmer's Alliance | Highmore Herald, Highmore | Gregory |
| ★ Animal Clinic, Ltd., Winner | Elevator, Chamberlain | Johnson Implement Inc., Burke | Rosebud Farmers Union Coop, |
| ★ Anson Insurance Services, Inc., | Country Pride Cooperative, | Jungle of Flowers, Burke | Cenex, Gregory |
| DBA Southern Dakota | Burke, Chancellor, Dallas, | Kohlman, Bierschbach and | Scott's Welding & Repair, |
| Insurance, Burke | Fairfax, Freeman, Menno, | Anderson, Miller | Colome |
| ★ BankWest—Kennebec, Kadoka, | Mission, Platte, Wagner, | Littau Angus, Carter | Sioux Nation, Kimball |
| Mitchell, Onida, Pierre, | White River and Winner | Main Street Auto, Burke | Stagg Veterinary Clinic, |
| Rapid City, Selby, White | Cuz'ns Corner, Bonesteel | M & M Jessen Ranch, Holabird | Highmore |
| River, Gregory and Winner | Dakota Properties of Gregory | McKay Insurance Agency, Hu- | Statewide Ag Insurance, Inc., |
| ★ BG's Electronic Service/Serenity | Gregory | ron | Chamberlain |
| Hair Salon, Burke | DBA Naper Café & Lounge | Mid Dakota Meats, LLC., Winner | Statewide Ag Insurance, Inc. |
| ★ Bob's SD Hunting Service, LLC, | Naper, NE | Midriver Vet Clinic, Julie | Winner |
| Herrick | Divine Concrete, Bonesteel | Williams DVM, Chamberlain | Teena's Kitchen, Colome |
| ★ Brule County Coop, Pukwana | Dobesh Ranch, Belle Fourche | Midwest Cooperatives, | Tim Pazour Trucking, Pukwana |
| ★ Buche's, Gregory, Mission and | Eklund Tax, Gregory | Highmore | The Feed Mill, Colome |
| ★ Wagner | Erik and Sara Loe, Feed | Midwest PMS, Firestone, CO | The Insurance Center, |
| ★ Burke Building Center, Burke | Consultants, Jefferson | Midwest Seamless Gutters, | Burke, Winner |
| ★ Burke Livestock Auction, Burke | First Dakota National Bank, | Burke | Victor Schmitz CPA, PC, Burke |
| ★ Burke Oil, Inc. Chamberlain | Chamberlain, Yankton | Midwest Supply, Chamberlain | Willis Veterinary and Supply, |
| ★ Burke True Value, Burke | First Fidelity Bank of Bonesteel, | Noteboom Implement, Inc., | Chamberlain |
| ★ Cahoy's General Store, | Burke, Murdo, Colome, | Chamberlain | Winner Livestock Auction |
| ★ Bonesteel | Gregory, and Winner | Purvis Electric, Burke | Sustaining Members |
| ★ Casey Drug and Jewelry, | Flying D Convenience Store | Raven Angus, Colome | Marie Addison |
| ★ Chamberlain | Colome | Ray's Western Wear and | Mary Buchholz |
| ★ Chamberlain Livestock Auction | G.A.B., Burke | Saddlery, Chamberlain | Kathy Fuoss |
| ★ Chamberlain Lockers | Green's Grocery, Burke | Redi Mix Inc., Chamberlain | Nancy Stirling Neuhauser |
| ★ Charles Mix County Livestock | Gregory and Burke Animal | Ringling Cattle & Trucking, | |
| ★ Market, Inc., Platte | Clinics, Burke and Gregory | Platte | |
| ★ Charly's Restaurant & Lounge, | Gregory Building Center | Ronald Tedrow, CPA, Pierre | |
| ★ Chamberlain | Gregory Farmers Elevator | Rosebud Electric Coop, Inc., | |

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