

The Lariat

Winter 2009

Region IV Newsletter of the American Dexter Cattle Association

The Lariat

The lariat used on the ranch is composed of three cords wound tightly together. Each cord is strong but the real strength comes from the three strands woven tightly together into one strong rope. We might compare the **ACDA**, the **Regional Directors** and **You** to a Rope. Alone, each is effective, but the real strength comes when the three are working together.

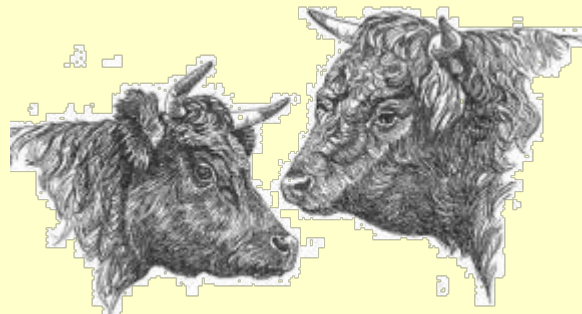
Woven together we can:

- **Inform** the public about Dexters
- **Educate** the public about Dexters
- **Promote** the Dexter as a viable cattle breed

A cord of three is not easily broken. **You** are needed to take a stand and support the growth of the Dexter breed.



ADCA National Show and Sale Celebration June 25th thru 28th 2009



Judy's Moos

Judy Nocks
Director, Region IV
Interim Director, Region III

We're Back!!!! Thanks to Vicki Jones in Lusk, WY, our Region IV Newsletter, The Lariat is back in production. Vicki has graciously volunteered to take on this project and bring all of us a fun packed, informative newsletter. I was recently appointed Interim Director for Region III, so I would like to take this opportunity to welcome all of you fellow Dexter breeders in California, Nevada, Hawaii and Arizona. We're happy to have you as part of our Region IV family.

The Officers and Board of Directors have been busy keeping the affairs of the ADCA in order. Much has been accomplished and there are still many projects being worked on. I'm sure you will all be pleased at the Annual General Meeting (AGM) this year. The AGM is going to be held in Ft. Dodge, IA. June 25-28. I hope many of you are planning to attend. It is a great opportunity to meet new friends and reconnect with old ones. Now is the time to get those show animals ready. Proper nutrition will ensure your animals are the best that they can be. Before transporting be sure to check with the authorities in each state that will be involved in your trip. Every state has their own requirements for vaccinations, health certificates etc.

I would like to schedule our annual regional get-together before the AGM. By doing it prior to, it gives those of you who cannot attend the AGM the opportunity to express your thoughts and ideas on issues that are important to you. Anyone interested in hosting his year's event can give me a call. This also applies to Region III members. If one of you would like to host a meeting, I will be glad to travel to your location.

The new ADCA bull registration requirements are now in effect. All bulls registered after December 31, 2008, will need to be genotyped and have the report on file in the ADCA Registry Office prior to completion of their registration. Existing herd sires (all bulls used for breeding) will need to be genotyped and have the report on file prior to the registration of any calves sired by those bulls and born after December 31, 2009. The forms and instructions for submission are on the ADCA website. If you have questions, give me a call.

Our Dexter beef co-op is moving right along. Our "official" name is **Rocky Mountain Natural Dexter Beef** and we are now registered with the State of Colorado. Officers have been appointed and by-laws are being written. We will send out more information when we have everything complete. A big thank you goes out to Jack and Marilyn McClure for all of their time they have devoted to getting our co-op off the ground.

Please help support our newsletter. In order to help with the cost the next 2 issues will be sent via email wherever possible. If you have any questions or comments please feel free to give me a call. Hope to see you all soon.

Judy Nocks, 970-285-2389; cjsfarm@gmail.com.



The Chuckwagon

Dexter Sirloin Pasta Portobello

1-1/4 lb. boneless Dexter top sirloin steak, 1 inch thick

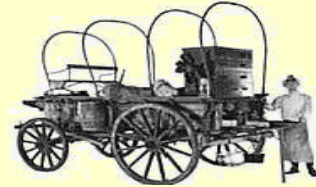
8-oz. uncooked linguine

1 to 2 Tbsp olive oil

2 large cloves garlic, crushed

1 Tbsp olive oil

8 oz. portobello mushroom caps, cut in half, then crosswise into 1/4 inch thick slices

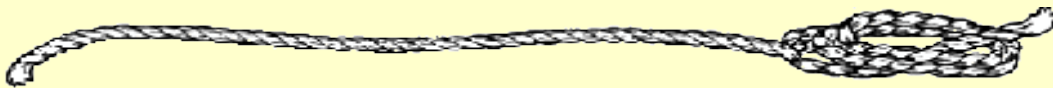


Cook pasta according to package directions; drain. Keep warm. Meanwhile trim fat from steak. Cut steak lengthwise in half and then crosswise into 1/8 inch strips.

In large nonstick skillet, heat 1 to 2 Tbsp of olive oil over heat, until hot. Add beef and garlic, 1/2 at a time and stir fry 1 to 2 minutes or until outside surface is no longer pink; remove. Season with 1/2 tsp salt and 1/2 tsp pepper.

In same skillet, heat 1 Tbsp oil until hot. Add mushrooms and bell pepper strips; stir fry 3 to 4 minutes or until mushroom are tender. Return beef to pan; add sliced basil and toss. Place pasta on platter; spoon beef mixture on top. Sprinkle with cheese

Yield: 4 servings



CLASSIFIEDS

FOR SALE: Very nice young dun bull, born Aug07. Great disposition, halter trained. Spring calves arriving soon. Red, black and dun all will be available. CJS Farm, 7101 County Rd 306, Parachute, CO, 970-285-2389.

 Classified advertisements posted free of charge. Send yours to Vicki at MoostersMeadows@aol.com
 for inclusion in the next Lariat,

WYNotes



Greetings from wintery Wyoming! I am so pleased to be working as the new editor of "The Lariat" newsletter. It appears that I have some big shoes to fill after the wonderful job that both Debbie and Judy have done in past issues.

By way of introduction, my husband, Chris, and I live just south of Lusk, Wyoming. Our herd is still pretty small with four cows, a bull and a steer. We're relatively new in the Dexter world, but very happy to be here! Like sponges, we're soaking up all the information we can about this great little group of cattle. After a very long time in searching for just the right breed, we know we've found it! We're excitedly waiting for our first calves this month.

As your former editors have stated, this is **YOUR** newsletter. Please let me know if there is something that you'd like to see here (or something that you'd rather not see, for that matter!) You are invited to send articles, information, stories, pictures, recipes or anything else you can think of that would be of interest to us all.

Vicki Jones, 307-532-3450, MoostersMeadows@aol.com



Tattoo letters guidelines

The tattoo letter for 2009 is "W". The Table below gives each year and its associated tattoo letter.

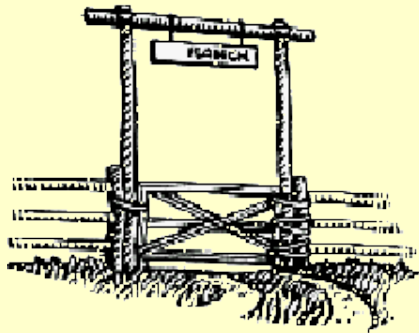
Most breeders use the following sequence for tattooing:

First, the letter initial of their farm, followed by the number of the calf for the year, and then the associated tattoo letter for the year.

EXAMPLE: *If your farm name is "Cherrydale" Dexter Farm, and you are tattooing the 5th calf that is born in Year 2009, then the tattoo for this calf will be: C5W (Where "C" stands for the farm initial; "5" identifies it as the fifth calf born this year; and "W" stands for the tattoo letter associated with Year 2009.)*

Tattoo Letters for year:

A--1991	G--1997	N--2003	W--2009
B--1992	H--1998	P--2004	X--2010
C--1993	J--1999	R--2005	Y--2011
D--1994	K--2000	S--2006	Z--2012
E--1995	L--2001	T--2007	A--2013
F--1996	M--2002	U--2008	B--2014




The Old Corral

By Scott Nocks

The old corral is waiting
 Looking in disarray
 I'm here contemplating
 Tomorrow's roundup day
 It will jump to life real early
 Friends will soon arrive
 Some will be tall and burly
 But they will bring it all alive
 It's time for cows to thunder
 Into this old pen they'll come
 We'll look at them and wonder
 How we'll get to some
 The calves will all be crying
 Moms will not appreciate
 What we'll all be trying
 To do to make them accommodate
 The shots will be given
 The bull calves we'll castrate
 The herd will be driven
 So our wives can annotate
 Which ones are we a keeping
 The ones going down the road
 Some cows will be weeping
 Their little one's on the load
 The old corral is humming
 For roundup time has begun
 The hooves will be drumming
 Until this day is done!






The Nocks's
CJS FARM

Chris, Judy, Stephanie & Scott
 REGISTERED DEXTER CATTLE
 970-285-2389
 cjsfarm@gmail.com
 cjsfarmhasdexters.homestead.com

7101 County Road 306 64690 Salt Creek R
 Parachute, CO 81635 Collbran, CO 8162

**Rocky Mountain
 Natural Dexter Beef®**

Natural, Grass-Fed Beef
Locally Owned
Locally Processed



Judy & Scott Nocks
 7101 County Road 306
 Parachute, CO 81635
 Email: cjsfarm@gmail.com
 Telephone: 970-285-2389

Please help support The Lariat. Your business card can go here for only \$5.00 per issue. Contact Judy at cjsfarms@gmail.com or Vicki at MoostersMeadows@aol.com for more information!