

THE OHIO CATTLEWOMEN'S NEWSLETTER

SINCE 1964

NOVEMBER 2022

2022 Officers

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UPCOMING EVENTS

*OCA Annual Meeting & Awards Banquet -
January 14, 2023, at the
Nationwide Hotel &
Conference Center in
Lewis Center.

*Ohio Beef Expo -
March 16-19, 2023

IT'S OHIO CATTLEWOMEN'S SCHOLARSHIPS TIME AGAIN! CHECK IT OUT!

The Ohio CattleWomen's Association offer 4-\$1000 scholarships annually. The deadline is December 15 to submit you application. Applications are available upon requests from Connie O'Connell at (614) 264-0914, 4180 Millersburg Rd., Gambier, OH 43022 or on the Ohio CattleWomen's website at www.ohiocattlewomen.com.

Last year's scholarship winners were Shelby Morehead of Deerfield, Ohio, attending Northwestern Ohio University majoring in Agribusiness and Management, and Caitlyn Koschnick, of Galion, Ohio attending the Findlay University, majoring in Animal Science- Pre-Vet.

The applicant must be the child of a beef producer or be directly engaged themselves in the production or promotion of beef. Their parent must be a member of a local and/or state beef organization. The applicant and parents must be an Ohio resident. Applicants must be currently in their second year of college or above in a four-year program. Applicant's major may vary; however, preference will be given to a major in agriculture, specifically relating to beef.

See the Ohio CattleWomen's website for more details. We are looking for more applicants so hurry and get your application in to Connie O'Connell.

QUILT DRAWING

The Ohio CattleWomen are having a drawing for a queen size quilt! The Drawing will be held at the OCA Annual Meeting on January 14, 2023, at the Nationwide Hotel and Conference Center in Lewis Center. You need not be present to win. Tickets are \$10 each. You can get your tickets from the officers listed on the left. The money from this drawing will help support our Community Service Project, Cattle Drive for Hunger. We have recently purchased canned beef for the Ronald McDonald House in Columbus. It helps feed the families who want to stay near their sick children in Children's Hospital.





4-H Beef Achievement Award

Sadie Holman of Licking County was selected to receive the 4-H Beef Achievement Award. Sadie is the daughter of Scott and Kristiana Holman. She attends Watkins Memorial High School. She is a member of the Dream Achievers 4-H Club, the Hartford Junior Fair Board, and the camp staff in Licking County. Sadie's project work includes swine, rabbit, and beef projects. Outside of 4-H, Sadie enjoys competition dance and cheer. The Ohio CattleWomen support the youth organizations of FFA and 4-H. Congratulations, Sadie.

FFA Beef Proficiency Award

Every year the Ohio CattleWomen sponsor the Beef Proficiency Placement Award for the Ohio FFA. This year's recipient was Luke Winner from Versailles. He is the son of Brian and Lisa Winner. For his Supervised Agricultural Experience, Luke works at Brian Winner Farms, where his responsibilities include feeding and completing the tasks necessary for the growth of the cattle. In the future, he plans to continue working on the family farm.



Every year the Ohio CattleWomen provide the trophies to the Grand and Reserve Grand Champion Market Beef Animals at the Ohio State Fair. This year these beautiful trophies were presented by former Ohio Queen of Beef and past President of Ohio CattleWomen Laura Sutherly.

FUN PICTURES FROM THE OHIO CATTLEMEN'S GALA

Which was held Saturday, August 27 at the Delaware County Fairgrounds. The Ohio Cattlemen's Foundation and the Ohio Cattlemen's Association coordinate the event which supports youth scholarships.



The Farm Science Review

These dedicated Ohio CattleWomen members traveled to the Farm Science Review this year to help in the Steak Tent. This is the first year that the CattleWomen have not overseen this project. Brenda Kocher, OCW Vice President, Tonya Lohr, OCW Past President, and Dona Tullis, Past President and current Treasurer answered the call for help this year.



Thank you

*The Ohio CattleWomen received a thank you from Chef Blair of the Columbus Ronald McDonald House for the donation of canned beef to help him with his meals. This is our Community Service Project.

*We received a thank you from Luke Winner for sponsoring the Beef Proficiency Placement



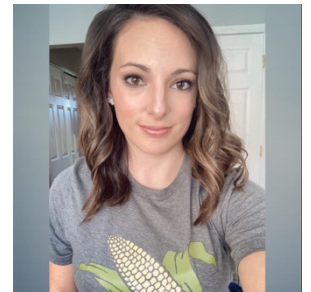
*We received a thank you from Hunter Frobose, the recipient of OCW scholarship to The Ohio State College of Veterinary Medicine which is sponsored by the Ohio CattleWomen.



Fun picture from the past! Miss Sara Sibley was crowned Queen of Beef at the Champaign County Fair. On the left is Dona Tullis of the Cow Belles Association. (Pre CattleWomen!)

Meet Brooke Gibbons

Brooke Gibbons has agreed to serve as Secretary of the Ohio CattleWomen! We are glad to have her join our Executive Committee. She has taken minutes at the last few meetings and has readily accepted this new role.



OCW SUMMER MEETING

The Ohio CattleWomen enjoyed their summer meeting at the Certified Angus Beef Facility in Wooster, Ohio. The facility was beautiful and the perfect location for this meeting. Connie O'Connell, OCW President conducted the OCW meeting, followed by The Region 1 meeting of the American National CattleWomen conducted by Brenda Kocher in the absence of Jodi Jordan, Region 1 Director. We were honored to have Pam Griffin, President-Elect of ANCW attend. She is from Arizona where her family lives off grid. She told us about the drought in her area of the country. We had a presentation by Certified Angus Beef on what they do at this facility. She stated that 30 per cent of Angus cattle qualify for CAB. The beef must meet 19 specifications by a USDA grader. After the meetings a delicious lunch provided by Certified Angus Beef was served. For dessert we shared a delicious cake to celebrate 70 years of ANCW. The CAB also provided each of us in attendance a coupon for the gift shop. I know several attendees took advantage of that! It was a fun and educational day for the CattleWomen. Some attendees traveled to Troutman Winery for some wine tasting. The CAB day was coordinated by Kaitlyn Hinds, whom you might remember as our Ohio Beef Queen in 2011.



OHIO CATTLEWOMEN'S ASSOCIATION MEMBERSHIP FORM

NAME _____

ADDRESS _____

CITY _____ STATE _____ ZIP _____

COUNTY _____ E-MAIL _____

PHONE NUMBER _____

_____OHIO CATTLEWOMEN'S ASSOCIATION- \$15.00

_____NATIONAL CATTLEWOMEN'S ASSOCIATION - \$60.00 (+ *\$10 FOR PRINTED NEWSLETTER)

_____TOTAL

PLEASE MAKE CHECKS PAYABLE TO AND MAIL MEMBERSHIP TO: OHIO CATTLEWOMEN'S ASSOCIATION
MAIL MEMBERSHIP FORM WITH PAYMENT TO:

DONA TULLIS, OCW TREASURER
4926 S.R. 187
LONDON, OH 43140

*THE AMERICAN CATTLEWOMAN WILL BE SENT VIA EMAIL AT NO COST. TO RECEIVE A MAILED COPY, ADD A \$10/YR. SUBSCRIPTION FEE. GOLDEN COWGIRLS (65 YRS & OLDER) WILL RECEIVE A COMPLIMENTARY MAILED COPY IF REQUESTED BY EMAILING ANCW@ANCW.ORG.

FRENCH ONION BEEF CASSEROLE

INGREDIENTS

- 2 teaspoons Olive Oil
- 1 Onion, sliced
- 1 pound Ground Beef
- 1/2 teaspoon Salt
- 1/4 teaspoon Black Pepper
- 2 cloves Garlic, minced
- 1 tablespoon Worcestershire Sauce
- 16 ounces Orzo Pasta
- 32 ounces Beef Broth
- 1 teaspoon Fresh Thyme
- 1 teaspoon Fresh Rosemary
- 1 cup Gruyere Cheese, shredded
- 2 tablespoons Melted Butter
- 1/2 cup Breadcrumbs

Prep Time: 5 minutes

Cook Time: 30 minutes

Total Time: 35 minutes

Total Servings: 6

COOKING

1. Heat oil in a large deep skillet over medium heat. Add the onion slices and cook for 10 minutes, stirring often. The onions are ready when they turn golden in color and are very soft. Remove the onions and set side.
2. Add beef to the same skillet. Brown the beef and season with salt and pepper. Stir in garlic and Worcestershire sauce. Add dried orzo. Return onions to the pan and add the beef broth and fresh herbs. Reduce heat to medium, low, cover and cook mixture for 10 minutes or until the pasta is al dente and the liquid has absorbed.
3. Sprinkle Gruyere over the top of the casserole. In a small bowl, stir together the melted butter and the breadcrumbs. Sprinkle breadcrumbs over the top of the skillet and place under the broiler until the breadcrumbs are slightly toasted and the cheese is bubbly.