

NEWSLETTER



SPRING INTO ACTION: MARCH MEETING & REGION I EVENT

We have an incredible weekend planned for March 27–28, 2026, in Marysville. This year, we are thrilled to host the ANCW Region I meeting alongside a brand-new educational experience!

FRIDAY, MARCH 27: Boots, Beef & BBQ Road Show

- Time: 5:30 PM – 8:30 PM
- Highlight: For the first time, OCW is partnering with the Ohio State Meat Science Extension.
- Program: Join President Brenda Kocher and Dr. Lyda G. Garcia for an evening focused on Beef Quality, Grilling Techniques, and Beef Sensory Evaluation.
- Dinner: The night wraps up with a delicious Tri-Tip Dinner.

SATURDAY, MARCH 28: ANCW Region I Meeting

- Time: 8:30 AM – 1:30 PM
- Focus: Hosted by the Ohio CattleWomen, this meeting includes National ANCW updates, committee reports, regional elections, and news from Zoetis & National Beef Ambassadors.
- Lunch: Catered by Center Street Meat Company.

IMPORTANT DETAILS

- **RSVP:** Please text 419-543-0537 by March 23. Let us know if you are attending both events or just one!
- **Registration:** A \$5 fee may be collected at the door depending on attendance.
- **Lodging:** Hampton Inn, Holiday Inn, Comfort Suites, and Fairfield Inn & Suites are all located within 14 minutes of the venue.



OHIO BEEF EXPO | WE NEED YOU!



The Ohio Beef Expo is just around the corner, and it is our biggest opportunity of the year for advocacy and sales. We are looking for volunteers to help staff the OCW booth. Whether you can give two hours or a whole day, your voice helps us promote the beef industry to thousands of visitors.

Follow this link to sign up for a shift
[Beef Expo Sign Up Sheet](#)

SPRING RECIPE | SWEET ONION & PEPPER BEEF SANDWICHES WITH AU JUS

This savory, slow-cooked favorite is the perfect crowd-pleaser for busy spring days. Tender beef paired with sweet onions and peppers makes for a hearty meal everyone will love!

Ingredients

- 1 beef Chuck Roast (2-1/2 to 3 pounds)
- 2 large sweet onions, sliced
- 2 large bell peppers (any color), sliced
- 1 package (1 ounce) au jus gravy mix
- 1 cup water
- 6 to 8 French rolls or hoagie buns, split and toasted
- Optional: Provolone or Swiss cheese slices



Cooking Instructions

1. Prep the Slow Cooker: Place the sliced onions and bell peppers in the bottom of a 4 to 6-quart slow cooker.
2. Add the Beef: Place the beef Chuck Roast on top of the vegetables.
3. Season: Combine the au jus gravy mix with 1 cup of water in a small bowl; pour over the beef.
4. Slow Cook: Cover and cook on HIGH for 5 to 6 hours or on LOW for 8 to 10 hours, until the beef is fork-tender.
5. Shred: Remove the beef from the slow cooker and shred with two forks. Return the shredded beef to the cooker and toss with the juices and vegetables.
6. Serve: Serve the beef mixture on toasted rolls. If desired, top with a slice of cheese and melt. Use the remaining liquid from the slow cooker as a flavorful "au jus" for dipping!