

Berg Serves as CHB Ambassador, NHW Director

What a great time of year! Spring has arrived, and we are all thinking about “mooving” outdoors for our activities. It’s an even better time to start thinking about our favorite brand of beef, Certified Hereford Beef (CHB®). Just think about that fantastic cut of meat grilling to perfection on the grill. Makes your mouth water just thinking about it, doesn’t it?



Mary Ann Berg and Brad Ellefson of CHB LLC at a Reisbeck’s sponsored food show in Cambridge, Ohio.

The National Hereford Women (NHW) has an outstanding ambassador within this great organization to promote something that is close to all of our hearts and pocketbooks for that matter — CHB.

As a CHB ambassador, Mary Ann Berg has been to countless grocery stores, trade shows and any other venue that will allow her to tell everyone about CHB. Being an ambassador is a wonderful way to tell the world about the outstanding characteristics of the beef we are all producing in our backyards.

Mary Ann and her husband, Jerry, operate a Hereford cow-calf herd on their hilly farm located near Dalton, Ohio. More than three decades have passed since the Bergs first developed their herd of Hereford cattle with 4-H projects in mind for their growing family.

The couple is as passionate and excited today about the breed as they were some 30 years ago. Their four children — Lisa, Michael, Jen and Mary Beth — and their families are very supportive. They

help on the farm when needed and sometimes are able to enjoy work-related trips.

In 2010 Jerry and Mary Ann were inducted into the Buckeye Hereford Association’s Hall of Merit. In addition to operating a Hereford cow-calf herd and crop farming, the Bergs also operate a farm tax accounting business.

Mary Ann earned a bachelor’s degree in vocational home economics education from Bluffton University and The Ohio State University. She taught home economics prior to starting a family. She continues to substitute teach, serve on a church council and chair the Christian education committee at their church. One of her favorite activities is spending time with her 10 grandchildren and their families.

Her membership in Ohio Hereford Women (OHW) has evolved into her serving on the NHW board. The OHW is an organization of members

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National Hereford Women

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MOJO BEEF KABOBS

Ingredients

¼ cup fresh orange juice
 ¼ cup fresh lime juice
 3 tablespoons finely chopped fresh oregano
 3 tablespoons olive oil
 2 tablespoons finely chopped parsley
 1 teaspoon ground cumin
 1 teaspoon minced garlic
 ¾ teaspoon salt
 1 pound boneless Certified Hereford Beef® top sirloin steak, cut 1 in. thick
 1 teaspoon coarse-grind black pepper
 1 large lime, cut into 8 thin wedges
 1 small red onion, cut into 8 thin wedges
 1 container grape or cherry tomatoes (about 10 ounces)



Instructions

Whisk mojo sauce ingredients in a small bowl and set aside. Cut beef steak into 1¼ inch pieces; season with pepper. Alternately thread beef with lime and onion wedges evenly onto four 12-inch metal skewers. Thread tomatoes evenly onto four 12-inch metal skewers. Place kabobs on grill over medium, ash-covered coals. Grill kabobs, uncovered, about 8 to 10 minutes for medium-rare to medium doneness, turning occasionally. Grill tomato kabobs, uncovered, about 2 to 4 minutes or until slightly softened, turning occasionally. Serve kabobs drizzled with sauce. Serves 4.

As seen in *The Healthy Beef Cookbook*, published by John Wiley & Sons

More great Certified Hereford Beef recipes can be found at www.herefordbeef.net/cookscorner/recipes/familyfavorites

dedicated to promoting the Hereford breed and supporting the Hereford youth. She has been a member for more than 20 years. Mary Ann is proud to be a founding board member of the NHW. According to Mary Ann, serving on the strategic planning committee and realizing the formation of NHW will always be a highlight of her time spent on the board.

In 2007 the American Hereford Association and the former American Hereford Women and National Organization of Poll-ettes joined in an effort to establish a volunteer position within the CHB program to assist in promoting CHB.

After an application and interview process, Anna Rhodus, Greenwood, Mo., and Mary Ann were selected to

join the CHB team as ambassadors. They have been involved in food shows, grocery demonstrations and grand opening events. The Fresh Market grocery, a Southern-based franchise, is opening new stores yearly in the East. The market offers a wide selection of high-quality products, including Hereford beef. Serving samples of ribeye steak, promoting sales, and educating the public on the benefits and safety of beef consumption is part of an ambassador's job description at these store openings.

Mary Ann has represented CHB on a panel of judges to evaluate the entries in the grill-off contest at the Junior National Hereford Expo (JNHE). She encourages youth to participate in this contest. It is educational, competitive and, most of all, fun for participants and judges alike. The grill-off encourages a

cooperative spirit among fellow junior members and brings out creativity of the individual as well.

The contest is designed to promote the Hereford breed and CHB. All entries must use CHB provided for their recipes. Entries are evaluated in the areas of showmanship, recipe and knowledge. Persons interested in learning more about the grill-off contest should contact Ann Guess at 806-237-4821.

As you can tell, the NHW is lucky to have Mary Ann, this outstanding lady, representing not only NHW but CHB also. You too can be a part of this great team of women all pulling for the same goals. Please contact Paula Acheson at gpacheson@tctelco.net to inquire about your NHW membership today! **HW**