

Spring Gatherings

The changing of the seasons marks an annual milestone for many. Winter feeding is complete, calving is nearly finished, and for us out west, branding season is in full swing. Being able to turn pairs out this year is a testament for many of making it through a long and trying winter.

No matter where you are in the country, springtime kicks off many family functions, community events and spring shows. For all these events, a meal signifies fellowship and the gratitude of those around us.

The National Hereford Women (NHW) is dedicated to promoting many aspects of the breed, and an area of focus is the Certified Hereford Beef (CHB®) program. The energy around our growing breed and branded product is tremendous.

In 2015 we unveiled the NHW recipe website. This portion of our website was designed to showcase tales of Hereford history, while cataloging recipes that are prepared by breeders that are proud of the CHB program.

To the right are featured recipes from the website that are sure to please your branding crew.

Sharing the past and the future

Do you have a family recipe that features CHB or is a staple in your house? The NHW would love to have you share that recipe on our webpage. These recipes are part of the families that comprise this breed, and the NHW is dedicated

to preserving those memories and sharing them with future breeders.

The recipe website can be found at herefordwomen.com/recipes. Questions about the recipe website can be directed to nationalherefordwomen@gmail.com. **HW**

Barbecue Sauce and Ribs

Submitted by *Joyce Ellis, Dana, Ind.* | Recipe adapted to a crowd

Prep Time: 10 Minutes | **Cooking Time:** 2.5 Hours | **Servings:** 10

Ingredients:

10 lb. spare-ribs
5 medium lemons, sliced
5 medium onions, chopped
2.5 cups ketchup
2.5 cups water
2.5 tsps. salt
2.5 tsps. chili powder
2 tsps. Tabasco sauce

Instructions:

- 1) Heat oven to 425 degrees.
- 2) Line the bottom of an oven-safe pan with half of the lemon slices.
- 3) Place ribs on top of the lemon slices, fat side down.
- 4) To make the barbeque sauce, combine chopped onions, ketchup, water, salt, chili powder and Tabasco sauce. Stir until thoroughly combined.
- 5) Pour barbeque sauce over ribs.
- 6) Place remaining lemon slices over the top of the meat.
- 7) Cook the meat at 425 degrees for 30 minutes.
- 8) Reduce the heat to 350 degrees for two hours, basting the ribs three more times during cooking.

Wedding Potatoes

Submitted by *Michelle Beran, Claffin, Kan.*

Prep Time: 20 Minutes | **Cooking Time:** 1.25 Hours | **Servings:** 10

Ingredients:

2 lb. frozen, shredded hash browns
2 cups sharp cheddar cheese, shredded
¼ cup onion, chopped
1 cup milk
½ cup butter, melted
1 16 oz. can of cream of chicken soup
¼ tsp. ground pepper
1 tsp. salt
1 cup sour cream

Instructions:

- 1) Heat oven to 350 degrees.
- 2) In a large sauté pan, melt butter and sauté onions.
- 3) Turn heat off. For the cream base for the potatoes, combine sautéed onions with milk, cream of chicken soup, salt, pepper and sour cream.
- 4) Add hash browns to the cream base; mix well.
- 5) Pour hash brown mixture into greased 9"x13" oven-safe baking pan.
- 6) Bake for one hour and 15 minutes.

Strawberry Delight

Submitted by *Margaret Riffel, Enterprise, Kan.*

Prep Time: 15 Minutes | **Servings:** 10

Ingredients:

1 large package of marshmallows
¾ cup milk
½ pint whipping cream
¾ lb. frozen strawberries
2 boxes vanilla wafers

Instructions:

- 1) In a large mixing bowl, mix all ingredients, wet to dry.
- 2) Place into serving bowl, and enjoy.

National Hereford Women

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