

Hereford Women | In the Kitchen

by Erin Lockhart

It's that time of year again — FALL! This is my favorite time of year, filled with tailgates, cool weather and all the fall cattle shows! Members of the National Hereford Women (NHW) have a recipe bank on our website featuring meals perfect for cooler weather and family gatherings. Members can also post favorite family recipes, which have been around for generations, on the website.

We encourage our membership to post new recipes on the site so that we may share the recipes with our Hereford family. Below is a recipe perfect to warm you up in the cooler weather. A special thanks to Mrs. Alfred Schutte, S&S Polled Herefords from Guide Rock, Neb., for submitting this recipe to help keep us warm during those cool fall evenings.



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HerefordWomen.com

If you would like to submit a recipe, go to HerefordWomen.com and click on the “Recipes” tab. Next, click “Share a Recipe” and create an account. You will be able to share all of your favorite recipes with your Hereford family through your account.

Certified Hereford Beef is hosting a “Tailgate Traditions” recipe contest to celebrate the beginning of football season. NHW would like to show their support for the *Certified Hereford Beef* “Tailgate Traditions” recipe contest while getting you to share a recipe on the NHW website. More details can be found at CertifiedHerefordBeef.com. If you participate in the *Certified Hereford Beef* contest, please upload your recipe to the NHW website.

Become a member

If you're not a member of our organization and would like to join, you can find contact information for one of our 12 board of directors and more information about our organization at HerefordWomen.com. Dues can be paid at any point throughout the year. A membership form can be found on the website or emailed to you. Dues can also be paid online, and membership forms can be sent to Karen Smith at P.O. Box 1225, Gatesville, TX, 76528. Please contact nationalherefordwomen@gmail.com with questions. **HW**

Certified Hereford Beef® Chili Soup

Ingredients

- 3 lb. *Certified Hereford Beef* ground beef
- ½ cup catsup
- 4 cups chili beans
- 1½ to 2 quarts tomato juice
- 1 tablespoon sugar
- Pinch of salt
- 3 medium onions



Instructions

- 1) In a large skillet, cook the ground beef until lightly browned, stirring often.
- 2) Dice or grind onions and add to cooked hamburger.
- 3) Combine all ingredients in a large saucepan and simmer for several hours.

**If you do not use beans with chili sauce, you can add chili powder to taste to the other ingredients. If you like your chili hotter, add some pepper flakes.*

***Makes nearly one gallon of soup.*