


WAGYU WORLD



November/December 2019



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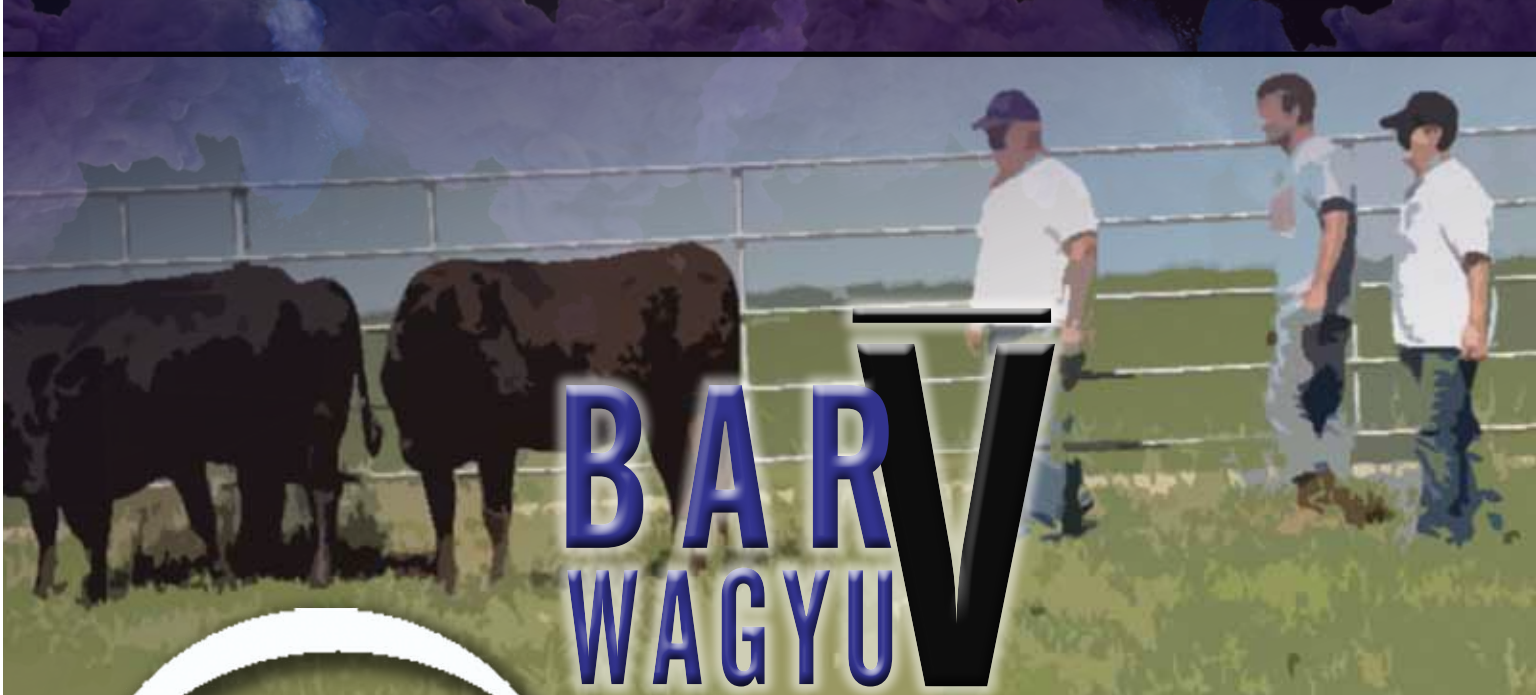
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November/December 2019

Volume 6, Number 1

10 HEALTH & HUSBANDRY

CowSim

Who knew that learning the in's and out's of animal husbandry could be so much fun? This interactive video game will get you cow savvy in no time. Learn who is behind this great idea and how it evolved into what it is today.

>> *By Jeri Tulley*



14 RANCH REACH

Hiroshi Ranch

The family behind the Hiroshi Ranch in Missouri are not only raising Wagyu, they are spreading the word about Wagyu in their community. Meet this beautiful family and learn about their operation.

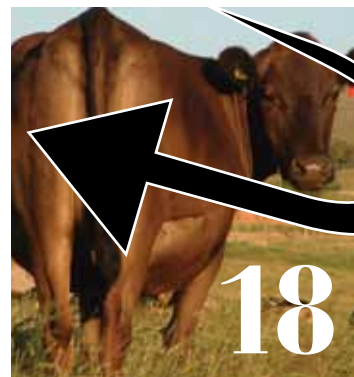
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Dystocia

There are so many elements when it comes to safely bringing new calves into this world. Dystocia is a common calving issue but is it a problem for Wagyu? We find out this plus more.

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Betty Padilla Contemporary Native Jewelry
Betty Padilla takes traditional Native American jewelry design to another level. Not only do these one of a kind pieces of art carry her heritage forward, Betty's designs stand out from the rest with a bit more of an "edgy" and modern look.



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26 OUT & ABOUT

The issue includes not only recent sale reports but also the upcoming events calendar and industry news.



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32 MARSHALL'S DAILY DISH

Smokehouse Wagyu Chili

It's beginning to look a lot like...chili weather! That's right, let the weather cool down so you can cozy on up to this delicious dish.

>> [Chef Marshall Johnson](#)



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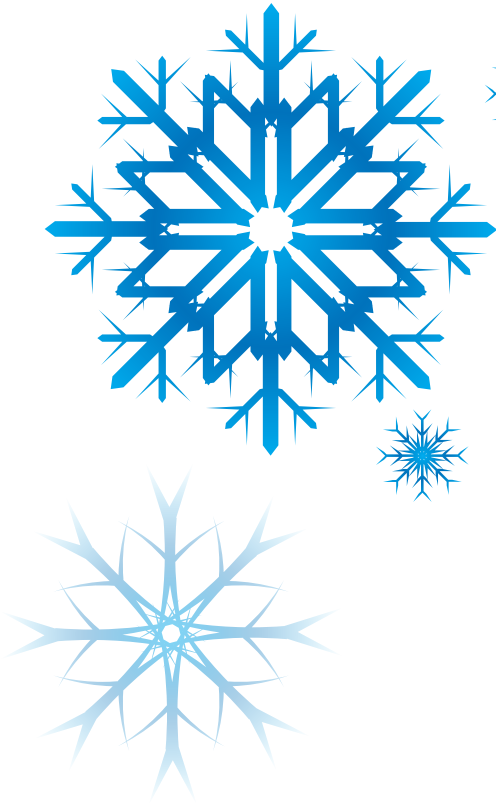
*Courtesy of: Kalise Lischwe
Location: Lake of the Ozarks, MO*

HAPPY HOLIDAYS

*Wishing you & your family a blessed holiday season.
Many Thanks, Merry Christmas & Happy 2020!*

MERCEDES & THE WAGYU WORLD TEAM

"Peace with God,
peace with others,
and peace in your
own heart."
-Rick Warren



This year has just flown by, and with so much happening in the world and the Wagyu business it's almost impossible to keep up. Everyone here at JDA wants to extend the warmest thanks as we celebrate five years of publishing Wagyu World. In these last five years we have met some amazing folks that I'm also proud to list as great friends to our family, these five years have seen some of the early ranches leave the business and some new and more incredible people come into the Wagyu industry. There have been a couple or more bizarre folks on the trail as well, and all I can say about that is it keeps it interesting.

I want to thank our writers and advertisers for helping keep the magazine viable and thought-provoking, and give a nod to our new resident Chef Marshall Johnson for his delectable Wagyu recipes and his wife Hillary for her photography skills bringing the dishes to life. As we bring this year to a close I also want to acknowledge all of the Wagyu breeders who continue to strive to bring this remarkable breed of cattle to the forefront of the meat industry, great strides have been made.

From our families to yours please have a wonderful Holiday season and with us look to an exciting New Year.

Sherry Danekas - Publisher



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DISCOVERY

This Issue's Three Contributors Share Themselves With Us.



**HEATHER
SMITH-THOMAS**
Rancher / Writer



The absolutely worst gift I have ever received during the holidays was... a decorative bunch of plastic grapes from my great aunt (the first year my husband and I were on our ranch)—which had no practical use in our very undecorated old ranch home.

My family's typical Christmas day consists of... family gathering to watch grandkids open gifts and have a meal together, and to also take a few moments to remember the reason for Christmas and our humble gratitude for God's gift to mankind.

The funniest Christmas memory I can recount is... when I was a freshman in college and came home for Christmas and everyone gave everyone else a box of chocolates and we also received chocolates from family friends and relatives; we ended up with more than a dozen boxes of chocolates and made ourselves sick eating them.

An even better funny memory is of our first Christmas together as a young married couple when we couldn't afford to buy gifts (and we were staying temporarily at my parents' place until we could move into the old ranch house on the ranch we were about to lease/buy); we simply drew pictures of what we'd like to give everyone, and wrapped those pictures and put them under the tree.



**MARSHALL
JOHNSON**
*Wagyu Breeder / Chef
Restauranteur*



The absolutely worst gift I have ever received during the holidays was... being young and getting shaving kits not even being old enough to shave?

My family's typical Christmas day consists of... Our growing family spending Christmas Day with our spouses family and try and do our families Christmas on Christmas Eve.. we all go to the Christmas Eve service then come home and eat a nice dinner.

The funniest Christmas memory I can recount is... I'm drawing blanks on this one...maybe for good reason.



**JERI
TULLEY**
Writer



The absolutely worst gift I have ever received during the holidays was...

a heavy woolen sweater. First off, although the sweater was beautiful, and I appreciated the thought, you have to take into account that I live in Texas. It was 78 degrees on the day that I opened this thick, heavy sweater that would take up half of a drawer of already limited storage space. Secondly, it was a turtleneck, and I can't stand to have anything tight around my neck because it makes me feel like I am choking and having an asthma attack. Finally, I just don't like the feel of wool. It is scratchy and makes me itch all over.

My family's typical Christmas day consists of... waking up early to open stockings and gifts before breakfast, playing with toys and puzzles until time to load up to drive to the grandparents' house for an amazing turkey and homemade southern cornbread and biscuit based dressing lunch. After stuffing ourselves with food, we open presents there and play board games until bedtime.

The funniest Christmas memory I can recount is... watching my son try to open his Christmas gift from his crafty aunty who plans and schemes all year long to figure out new ways to wrap his gift to maximize the amount of time he has to spend to open it.



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COW SIM

By Jeri Tulley

Business writer Jim Collins, author of “Good to Great” and co-author of “Built to Last”, recommends asking yourself the following three questions to find work you love: 1. What are you deeply passionate about? 2. What activities do you feel just “made to do”? and 3. What can you make a living at? If you work that falls within all three of those categories (passion, talent, and opportunity), you’ll have found the basis for a great work life – what Collins refers to as “the sweet spot.”

Nicholas Free grew up in Dallas, Texas. During his junior and senior year of high school Nicholas was a vet tech at a nearby veterinary clinic. At graduation, the only job he was interested in was being a veterinarian. With becoming a vet as his sole focus, Nicholas enrolled at Texas A&M University to pursue his undergraduate degree in veterinary medicine. He soon discovered that his major was not his passion; being a pre-vet student did not motivate him. Switching his degree plan to Animal Science opened up a whole new world for Nicholas. Nicholas exclaims, “Animal Science is awesome because I get to constantly learn new stuff. That’s what I do for fun...learn new stuff and solve problems.”

Although Nicholas dearly loves animals and thoroughly enjoys his classes in animal science, he has done enough soul searching to know that he would not be happy working cattle in the field day-in and day-out for the rest of his life. Working with technology, teaching others, and solving problems are activities that inspire him and give him purpose in life.

Combining his passion for animals and his technology, teaching, and problem-solving skills led Free to come up with an interesting project that ultimately led him down a unique path. Free proposed making an agricultural edu-game (educational video game teaching some aspect of agriculture) as his senior project. After floating several ideas by his mentor and project supervisor, Dr. Louis Tedeschi, Nicholas

decided to create a simulation-based edu-game teaching players how to move cattle, which he calls CowSim.

Although Nicholas did not grow up around cattle or have much experience with working livestock, he understood the concepts almost immediately after interviewing experts Dr. Ron Gill, Texas A&M professor and Texas A&M AgriLife Extension Service livestock specialist, and Temple Grandin,

Colorado State University animal science professor and prominent author and speaker on animal behavior. Today half of all the cattle in the United States are handled in facilities that Ms. Grandin has designed. Free stated, “I began thinking about how could help people

I visualize the concepts without having hands-on experience. A video game with VR (virtual reality) capabilities teaching these concepts is an easier way to show someone what to do and have them try it in a safe environment.” Nicholas also hopes to improve retention of the learned concepts by having the student play through the game instead of using traditional learning methods.

With the incredible popularity of video games and the increased usage of VR by today’s young people, Free is hoping to harness that love of gaming and the familiarity of the gaming platform to teach real-life skills and agricultural concepts, such as teaching people where our food comes from. He has donated his first creation, CowSim, to Texas A&M University so

that it will hopefully be used as a teaching aid in A&M’s beef production class taught by Jason Cleere. After sharing the program, he has had wide-spread interest by multiple high school ag teachers asking if they can use the simulation in their classrooms.

Free has spent close to \$3,000 of his own money to create CowSim, not including his time. He estimates that he has spent over 600 hours working on the project, and he hopes to update the project continually, even after graduation. You can play the game online at <https://freenicholas.wixsite.com/cowsim>.

As he gets set to graduate in May, Nicholas is excited about the interest shown in CowSim – “jittery almost,” he confides – and is excited about his future and how he can be instrumental in changing the world of education. Free says, “I want to be a person of change. Not many people have done games like this. I want to incorporate virtual technology into education. I would love to teach people in a fun way. These big AAA gaming companies that create games like Call of Duty reach millions. Why can’t they do something like that? I don’t want to waste the opportunity to teach even one concept. If there is no real reason why they can’t do it, I’m gonna do it.”

After graduation, Free hopes to attend a game development school to pursue a masters degree in game production with the ultimate goal of starting his own game company that focuses on creating edu-games using virtual reality training. This realistic opportunity could allow him to create products that fill gaping agricultural education needs as the nation’s current farmers and ranchers age and retire and new producers, including those who do not grow up with a background on the farm, must be cultivated and trained. With his passion for animal science, his technological and teaching talents, and his potential opportunity to create ag edu-games, Free seems to have found his work life sweet spot. 🌱



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HIROSHI

HIROSHI
RANCH

By Heather Smith-Thomas



Tim and Kalise Lischwe are the owners of Hiroshi Ranch near Kaiser, Missouri, and they are currently expanding their Wagyu breeding operation. Located at the Lake of the Ozarks, their goal is to provide 100% registered full blood Wagyu beef to individuals and restaurants in this Central Missouri region and beyond.

"We started our Wagyu breeding program about 4 years ago," says Kalise. "My husband was already very familiar with cattle; he had milk cows 20 years ago and later bought this farm. We decided to have cattle again and did a lot of research on various breeds to see what we wanted to raise. That's when he decided to go with the Wagyu," she says.

"We frequently go to Las Vegas and experienced some of the really good beef there; that's really what spiked our interest in this breed," says Kalise. Traveling back and forth between the Lake of the Ozarks and Las Vegas, she and Tim discovered the Wagyu beef offered in the big cities—a delicacy that a person couldn't find in the small town of Osage Beach, Missouri where they are living. Tim's desire to produce premium beef and make it available in Central Missouri led him to purchase their first Wagyu cattle, and start building a high-quality herd.

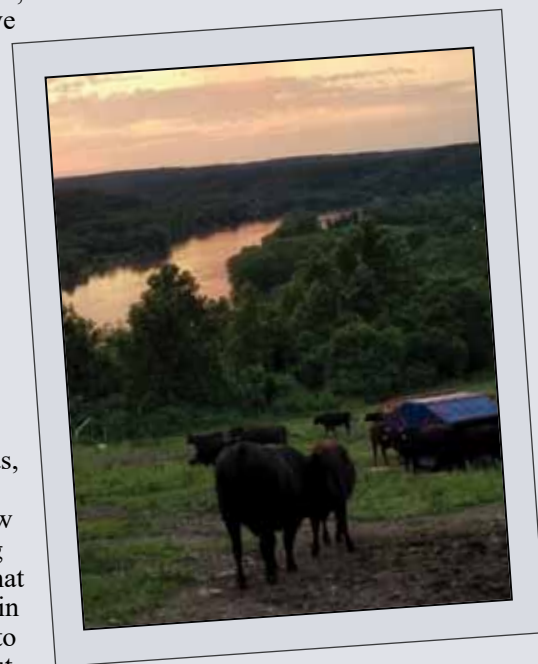
Osage Beach is located at the Lake of the Ozarks and their Hiroshi Ranch (which they founded in 2016) consists of about 200 acres on a bluff overlooking the river. They now have about 100 to 120 head of cattle—full blood Wagyu being bred and raised to provide the Lake and surrounding areas with premium Wagyu beef. Tim, Kalise and their children all work together on the farm.

to the farm ever since she was born—and she loves the cattle. We also have two sons, Max and Ethan, who work on the farm and enjoy it. Max is 21 and Ethan is 13 and they are both very good help," says Kalise.

Currently they are only slaughtering the steers for beef, and keeping all of their heifers to continue building the herd. Eventually they hope to have up to 1000 cows, building the herd as they go. "My husband also does some embryo transfers; he purchases embryos and our veterinarian implants the embryos in Angus cows, so they can give birth to fullblood calves," she says.

"We are selling our beef to local restaurants around the lake. This is a tourist town so there is a lot of demand for excellent beef. That is what we are currently working on. Right now, in the winter, the restaurants are all redoing their facilities and menus, because it is their off season, and we have appointments with all the local steak houses and restaurants. In the fall and early winter we start meeting with them and their chefs, to get our beef onto their menus," she explains.

More and more of the restaurants are interested in their Wagyu beef because it is so unique and such a great product, and in great demand when people want something special. "I usually set up interviews with the chefs and take them samples, and meet with them for about an hour. I give them ideas, showing them what we have available. If they want appetizers I show them examples of what I am seeing offered on the West Coast—and what people are doing with Wagyu beef in those areas. Our restaurants seem to get on board with these things about



"we also feed these cattle chocolate, which gives the meat a unique flavor"

"We are family owned and operated. Our daughter Scarlett is only three years old but she has been going

5 years later because this is such a small town," she explains.

Most of the local chefs are familiar

with Wagyu now, but she does have an education sheet that she offers them. "We are not certified organic,

"more and more people are concerned about and interested in how the meat they buy is produced and want to know where it comes from"

<< Page 15

but I tell them about how our beef is all natural. We even invite them to come out to our farm and some of them do come here and look at the cows and how our beef is raised." They get a tour of the farm and can see how the beef is raised, fed and produced, and can then pass this information on to any of their customers who are interested or curious about where their food comes from. Many of the local people who buy their Wagyu beef are also invited to come out to see the ranch. Today, more and more people are concerned about and interested in how the meat they buy is produced and want to know where it comes from.

The steers on their place that are being raised for beef are grass fed and also fed grain. The finishing cattle at Hiroshi Ranch are on a special, unique diet that includes organic cacao powder, flax seed oil, and perilla oil mixed with molasses. This mixture adds to the flavor of their meat. Perilla oil is an edible vegetable oil derived from perilla seeds and it has a distinct nutty aroma and taste. Oil pressed from the toasted perilla seeds is generally used as a flavor enhancer, condiment, and cooking oil in Korean cuisine, and the Hiroshi Ranch has found that it is a great ingredient to mix into their cattle feed. This oil is a rich source of omega-3 polyunsaturated fatty acids (PUFAs), specifically alpha-linolenic acid (ALA).

"We also feed these cattle chocolate, which gives the meat a unique flavor," says Kalise. These cattle get the best care and feed, and it makes a difference.

"Where we are located in Missouri there is a lot of corn grown, so we get our all-natural grain and corn from local farmers. There are many Amish and Mennonite communities here and a lot of farming in this area, so we have access to a lot of corn. This is an ideal location for what we are doing," says Kalise. 🍷



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dystocia

By Jeri Tulley





According to R. G. Mortimer, doctor of veterinary medicine and associate professor for the department of clinical sciences at Colorado State University located in Fort Collins, Colorado, calving difficulty (a.k.a. dystocia) is the most common reason for calf losses in the beef cattle industry. Mortimer claims, “Commonly, producers and veterinarians alike, feel that successful dystocia management is achieved with a calf that is alive at birth.” In his article ‘Calving and Handling Calving Difficulties’, Mortimer points out that there is much more about dystocia to take into consideration.

What can I do to dams to reduce dystocia?

Dr. Hairgrove, extension specialist and associate professor at Texas A&M University in College Station, Texas, debunks the myth that a producer can reduce dystocia by restricting a cow’s diet in the third trimester. Although each cow has a threshold weight that, once reached, may increase calving difficulty dramatically, a study by Radoszits (2001) showed that a loss of .5kg/day during the last trimester is associated with weak labor, increased dystocia, prolonged postpartum anestrus, reduced future pregnancy rates, and increased morbidity and mortality. Hairgrove states, “Do not try to

the first twelve hours and four times more likely to die within forty-five days.”

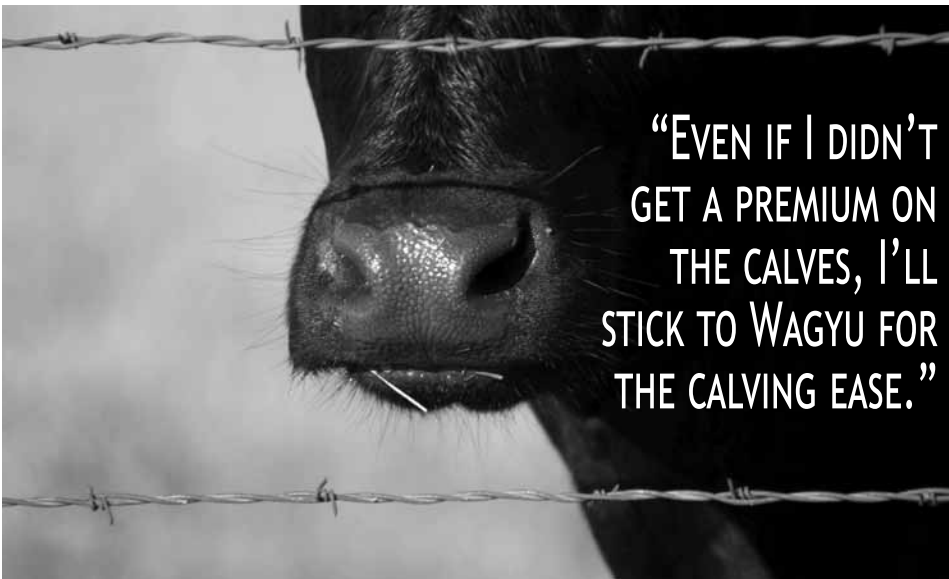
What does this mean to Wagyu producers?

On average, Wagyu bulls sire a smaller calf compared to other breeds. This trait has lead the Wagyu breed to become known for calving ease which is especially prized by those producers when calving heifers. BR2 Wagyu Genetics has leased Wagyu bulls to commercial Angus breeders for heifer bulls for the last 20 years. The reports coming back on over 1000 calves born per year is that less than 1 to 2% of these heifer have calving problems.

Butch Klaveno, a commercial Angus producer in the state of Washington, has used Wagyu bulls on his 100+/year herd of heifers for the past thirty years. Butch states, “The F-1 calves are usually about twenty pounds lighter than my fullblood Angus calves. About 2% of our F-1 births need assistance, and that is usually because a leg is back or the calf is in the wrong position.” Butch claims he tried Wagyu because he was looking for something that would produce a calf from his heifers and bring as much money as calves from his brood cows. Receiving a fifteen percent premium for his F-1 calves more than makes up for any weight difference between his F-1s and his Angus calves. Butch’s records show that using Wagyu bulls has given him a 97% breed back rate on his first calf heifers. In comparison, when he was using Angus bulls on his heifers, he was getting an 85-90% breed back rate. Klaveno claims, “I use Wagyu bulls because I don’t want to ruin her (talking about his heifers) on her first calf. A bigger calf will pull her body condition down farther.” When talking about his decision to use Wagyu’s, Klaveno said, “Even if I didn’t get a premium on the calves, I’ll stick to Wagyu for the calving ease.”

Dr. Reeves pointed out that in the Wagyu breed there is a tendency to select heavily for certain traits to the detrimental exclusion of others. The Australian index relies heavily on two traits – carcass weight and marbling. While both of those are important from a financial standpoint, if producers as a unit continue to select solely for more carcass weight, they will be indirectly selecting for more birthing weight, thus reducing the calving ease advantage that Wagyu currently enjoy.

With 90% of calving issues being caused by a relatively oversized calf for the size of the birth canal, using a bull known for throwing smaller calves to breed heifers should be a no-brainer for the commercial cattleman. Calving ease is a huge selling point for Wagyu producers trying to sell or lease their bulls, to the commercial cattle person and research about dystocia drives this point home. 🌱



What Causes Dystocia?

Mortimer states that the most common cause of dystocia is a relatively oversized frontward-presented calf for the size of the birth canal accounting for 90% or more of the assisted births at the producer level. Only 5% of dystocia are due to abnormal presentation, position, or posturing of the calf, with the remaining 5% of dystocia due to the cow herself with most instances being uterine inertia due to fatigue, disease, or metabolic problems.

What are the possible effects on the dam?

Death, needing additional medical treatments, fertility loss, and diminished productivity are all potential results from a dam experiencing calving difficulties.

Laster et. al (1983) performed a survey of the effects of dystocia on fertility in 1,889 cows in which they found that cows experiencing calving difficulties had a delay in resuming estrus and showed a 15.9% reduction in conception rate compared with cows delivering normally.

starve dystocia out of your cows. It will not work.”

Dr. Jerry Reeves, owner of Bar R Wagyu and professor emeritus in animal science at Washington State University, suggested that it is possible to use a Nasco pelvimeter, a tool designed to measure the inner width of cow’s pelvis, to check cows for unnaturally small pelvic openings. However, in his experience using this tool, he identified very few animals (approximately one out of every hundred) that might have problems, and he did not consider the effort it took to be worth the results.

What are the possible effects of calving difficulties on the calf?

If born alive, calves that experience difficult births are at greater risk for infectious diseases, they have a harder time maintaining body temperature, and there is a marked decrease in absorption of protective antibodies. Dr. Hairgrove provides sobering statistics about a newly born calf’s chances of survival if it has experienced dystocia saying, “It is thirteen times more likely than a normally delivered calf to die within



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Style and Substance

BETTY PADILLA

CONTEMPORARY NATIVE JEWELRY



>> Betty Padilla, a Navajo from Arizona, currently resides in Santa Clara Pueblo, New Mexico, with her family. "I've always loved and wanted to make jewelry, and was truly inspired to pursue my dreams. I started to take classes at Poeh Cultural Center several years ago, and continue to do so, learning new techniques each time I attend. I do some local shows and the ones I love to do the most are Indian Market, and The Heard." Throughout the years she has made traditional and contemporary jewelry, and now feels her technique is her own

>> *contact 505/504/2934 - bettypadilladine505@gmail.com*



Wax cast with fall leaf and a Spiny Oyster Shell on top.



Stones are Kingman Turquoise from Arizona.



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Handmade. Royston Turquoise in middle with seven small stones. The stones consist of Jet Stone, Amethyst, Sleeping Beauty, Spiny Oyster Shell, Agate, Lapis, and Lime Jade. Hand made sterling silver and the pendant is Lost Wax Cast.



Fabricated and stamped button beads. Stones are Spiny Oyster Shell and Turquoise. Hand made silver chain necklace.



Stones are Rosarita, Azurite, Coral, Turquoise, Amber, Lapis, Spiny Oyster, Agate, and Green Turquoise.



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In Memory

Dylan A. Tristani

July 31, 1992 - September 29, 2019

Dylan A. Tristani, 27, of Jacksonville, Texas, passed away peacefully Sunday, Sept. 29, 2019, in Nashville, Tenn. Dylan was born July 31, 1992, the son of Kristin R. (Szabo) and Anthony (Tony) A. Tristani Jr. of Dunbar. Being Catholic by faith, he attended St. Stephen's Byzantine Catholic Church in Leisenring and found family in Jacksonville, Texas, at the Central Baptist Church. Dylan went to Geibel Catholic School for his early education, but he graduated from Connellsville Area High School with the Class of 2010.

He worked several years on the pipeline in many states for Michel's Corporation as an oiler/operator. Most recently, he oversaw operations at the Diamond T. Ranch in Jacksonville, Texas, working with Wagyu beef cattle.

His most enjoyable days were spent hunting, fishing, traveling and enjoying the many people who shared his laughter and adventures along the way. He brought smiles and hugs with his easy going way into the hearts of many. Dylan was a kind, compassionate, loving, charismatic and loyal son, grandson, nephew, uncle, cousin, and friend.

He was predeceased by his best friend and brother, Trevor James; an aunt, Karen (Szabo) Engel; paternal grandfather, Anthony Tristani Sr.; and uncle, Michael Tristani.

He is survived by his parents; paternal grandmother, Louise (Crayton) Tristani of Connellsville; maternal grandparents, Shirley (Martin) and Michael James Szabo of Dunbar; and many loving aunts, uncles and cousins. Dylan was a bright light to all and will be greatly missed by all who loved him.

Donald L. Hayden

Donald Lewis Hayden (Don) - Of Puslinch, Ontario, passed away peacefully with his family by his side, at the Guelph General Hospital on Sunday, September 29, 2019, at the age of 68 after a courageous battle with cancer.

Beloved husband of more than 45 years to Lorraine (nee Thring). Loved father of Ronda and Kevin (Lori). Loving grandfather of Jack, Will, Joey, Charlie and Ellie. Predeceased by his big brother Bryan (Linda), 2014. Dear brother-in-law of Barb (Morris), Brenda (the late John) and Chris (Kathy). Will be fondly remembered by many nieces and nephews, friends, relatives and neighbours.

Don was a longtime resident of Puslinch Township, and the owner and operator of Hayden's Garage.

Eldon Daryl Clawson

Eldon Daryl Clawson, resident of Salem, Idaho, left this mortal life unexpectedly on Sunday, September 29, 2019 from a pulmonary embolism at his home in Salem, Idaho. He was 63 years old.

He began his life journey in Gallup, New Mexico, as the fourth of 8 children to Lawrence Daryl and Elsie (Bloomfield) Clawson. Eldon graduated from Zuni High School in New Mexico. After high school he served a two-year mission in Nashville, Tennessee for the Church of Jesus Christ of Latter-Day Saints. After that he started college at Ricks College in Rexburg, Idaho studying Art where he met the love of his life Shirley Wilding. They were sealed for time and all eternity on July 14, 1978 in the Salt Lake City Utah Temple. He then transferred to Brigham Young University in Provo, Utah with a full ride Art Scholarship and graduated with a Masters in Reproductive Physiology and an emphasis in Bovine Genetics.

He loved learning and when he became interested in something he would research to its fullest and learn all he could. He was an amazing artist and loved especially to paint. He worked for 20 years for American Breeder Service while developing his own herd of Registered Simmental Cattle. He grew his financial services company to become a Regional Vice President for Primerica Financial Services. Most recently he was a genetic consultant in the Wagyu Industry and served a three year term on the American Wagyu Association Board of Directors.

He is survived by: his wife, Shirley; his eight children: Marilyn (Ryan) Rigby, Aaron (Kaylee) Clawson, Bryan (Kim) Clawson, Melayne (Scott) Taylor, Mychelle (Joseph) Eaton, Marlena (Adam) Millis, Maryah (Glen Schneider) and Carson Clawson; 22 grandchildren; his father Daryl Clawson; three brothers Michael, David, and Virgil Clawson and three sisters Glenda Clawson, DeeAnn Lewis, and Lauren Kimberling.

He was preceded in death by his mother Elsie (Bloomfield) Clawson and sister Marilyn Clawson.

He has an enduring testimony and love of our Savior, Jesus Christ. He always loved serving, and although he has completed his work here on this Earth, he will continue on with it forever.

Lone Mountain Cattle Female Sale



September 14th, 2019



>> The Results

Lone Mountain Ranch Female Sale

September 14th, 2019
Santa Fe, New Mexico

Averages

FEMALES	AVG: \$5,800
COW/CALF PAIRS	AVG: \$8,800
EMBRYOS	AVG: \$1,000/EMBRYO

Tops

FEMALES:

Lot 17: LMR MS KITAGUNI 1258Y, 07/08/2011 sired by WORLD K'S KITAGUNI JR; **\$10,000** to **Dark Horse Ranch**, Gatesville, TX.

Lot 52: LMR MS DAISUKE 5191C, 05/02/2015 sired by LMR DAISUKE 2470Z; **\$9,500** to **Phillip Maddocks**, Newport, England.

Lot 51: LMR MS KITAGUNI 6301D, 06/12/2016 sired by WORLD K'S KITAGUNI JR; **\$9,000** to **Phillip Maddocks**, Newport, England.

Lot 1: LMR MS HIROSHI 0157X, 07/10/2010 sired by LMR HIROSHI 766T; **\$8,000** to **John Vance**, Guthrie, OK.

Lot 55: LMR ITOMORITAKA 6121D, 05/02/2016 sired by LMR ITOMORITAKA; **\$7,500** to **James Bourne**, Pioche, NV.

Lot 4: LMR MS DAISUKE 5171C, 04/18/2015 sired by LMR DAISUKE 2470Z; **\$7,000** to **Dark Horse Ranch**, Gatesville, TX.

PAIRS:

Lot 12 & 12A: LMR MS KITAGUNI 2354Z & LMR Ms Michifuku 3500A - 9604G, 06/06/2012 sired by WORLD K'S KITAGUNI JR; **\$11,000** to **Dark Horse Ranch**, Gatesville, TX.

Lot 30 & 30A: LMR MS KITAGUNI 6934D & LMR Ms Schichiro 9232G, 11/20/2016 sired by WORLD K'S KITAGUNI JR.; **\$11,000** to **Brad Yoder**, Wiggins, CO.

Lot 2 & 2A: LMR MS ITOMICHI 1/2 1415Y & LMR Aoi-chi 9436G, 06/23/2011 sired by WORLD K'S TF ITOMICHI 1/2; **\$8,000** to **Dark Horse Ranch**, Gatesville, TX.

Lot 6 & 6A: LMR MS KITAGUNI 2328Z & LMR Ms Itoshigenami 9239G, 03/20/2012 sired by WORLD K'S KITAGUNI JR.; **\$7,000** to **Jay Redlin**, Estancia, NM.

Lot 22 & 22A: LMR MS KITAGUNI 5520C & LMR Sumo Michifuku 9261G, 09/05/2015 sired by WORLD K'S KITAGUNI JR.; **\$7,000** to **Sherri Walker**, Valley View, TX.

The beautiful state of New Mexico is always a pleasure to visit especially when you get the chance to tour the Lone Mountain Ranch. This year the sale was based both at the ranch and in downtown Santa Fe. The festivities started off with a fabulous afternoon of not only great weather but also superb Wagyu females to take in. The afternoon was cooled down slightly by a quick moving thunder storm that not only settled the dust but also brought everyone together in the ranch house to enjoy Lone Mountain Ranch Wagyu sliders. The next day in downtown Santa Fe, the auction was held right off of the historic plaza. Internet viewers and those present totaled well over 250 and many lucky folks were able to incorporate top notch LMR genetics into their programs.

Western Wagyu Elite Sale



October 19th, 2019



>>The Results

Western Wagyu Elite

October 19th, 2019

Baker City, Oregon

Averages

BULLS	AVG: \$4,875
FEMALES	AVG: \$1,812
EMBRYOS	AVG: \$1,652/EMBRYO

Tops

BULLS:

Lot 33: LRX TAZ 5U 0320F - 30F ET, 03/20/2018 sired by BAR R 52Y, consigned by Landgraf Ranch Red Rock, TX; **\$8,250** to **Richard Griffiths III**, Garfield, WA.

FEMALES:

Lot 9: LDZ ASAKOFUKU 20E AI, 03/20/2017 sired by 005 SHIGEFUKU 13M, consigned by Lazy Daze Cattle Co. Pima, AZ; **\$3,400** to **Les & Cindy Slatter**, Clarkston, WA.

Lot 21: PLC SHIG SUZUTANI 104W, 03/18/2009 sired by WORLD K'S SHIGESHIGETANI, consigned by Plunkett Creek Cattle La Grande, OR; **\$2,000** to **Wilco Onderdelinden**, Princeton, BC.

EMBRYOS:

Lot 46: CHR Package of Royal Matings (4 embryos total), SANJIRO 3 X RVW MS ITOZURU DOI 795E ET, WORLD K'S KITAGUNI JR. X CHR MS SANJIROU 909F ET & WORLD K'S KITAGUNI JR. X CHR MS SANJIROU 925F ET, consigned by Crescent Harbor Ranch Oak Harbor, WA; **\$3,500/embryo** to **Colin McElroy**, Center, TX.

Lot 54: SR Y13 SANJI X LAURA (5 embryos total), consigned by Tally Windham Wagyu Ranch Clyde, TX; **\$2,800/embryo** to **Colin McElroy**, Center, TX.

The first of its kind Western Wagyu meeting was hosted by the Western Wagyu Elite sale and would not have been possible for a number of breeders based in the Baker City area. Ken Tew and Julie Barnes lead a battalion to make magic and the meeting happen. The first year out was a success thanks to these folks and the word of Wagyu was spread to yet another group of interested folks. The next day was the auction and with a very active internet, animals and genetics were sold all over the northwest, California, Utah, Missouri, Texas and Canada.

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Save the Date Upcoming Events

2019

DECEMBER

- 14 **Marble Ranch Genetics "Taste of Texas"**
Wagyu Production Sale
College Station, Texas

2020

JANUARY

- 11 **Mile High Wagyu Sale**
Denver, Colorado
- 12 **National Western Stock Show Wagyu**
Denver, Colorado

APRIL

- 25 **TWA's "Steaks Are High" Sale**
Salado, Texas

MAY

- 30 **BAR V Wagyu Total Dispersion Sale**
Salina, Kansas

JUNE

- 12 **Midwest Wagyu Meeting**
Springfield, Missouri
- 13 **Passion For Prime Sale**
Springfield, Missouri

SEPTEMBER

- 24-26 **American Wagyu Association AGM**
Fort Collins, Colorado

OCTOBER

- 3 **3rd Annual M6 Bull & Female Sale**
Alvarado, Texas
- 24 **Vermont Wagyu Annual Production Sale**
Springfield, Vermont

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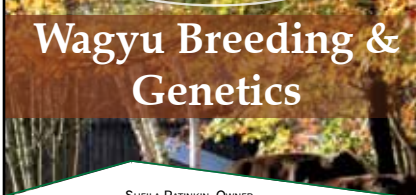
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ingredients

- 8 SLICES BACON DICED
- 4 LBS GROUND WAGYU BEEF
- 3 YELLOW ONIONS DICED
- 2 POBLANO PEPPERS DICED
- 2 ANAHEIM CHILES
- 2 TRI-COLOR BELL PEPPERS DICED
- 2 JALAPEÑOS DICED
- 2 SERRANO CHILE DICED
- 1 -2 HABENERO CHILI OPTIONAL TO MAKE EXTRA SPICY
- 2 TBSP CHIPOTLE PURÉE
- 1/4 TO 1/2 CUP TOMATO PASTE USE MORE IF TOMATOES ARE IN THIN PURÉE
- 1/3 CUP PACKED MINCED GARLIC
- 2 28 OZ CANS TOMATOES WHOLE HAND CRUSHED
- 3/4 CUPS CHILI SPICE BLEND RECIPE FOLLOWS
- 2 NEGRO MODELO BEERS
- 4 CUPS BEEF STOCK

spice blend

COMBINE AND THOROUGHLY MIX:

- 4 TBSP OREGANO
- 4 TBSP SMOKED PAPRIKA
- 4 TBSP CUMIN
- 4 TBSP CORIANDER
- 4 TBSP CHILI POWDER
- 4 TBSP ANCHO CHILI POWDER
- 1 TBSP CINNAMON

directions

- HEAT LARGE HEAVY DUTY STOCK POT TO MEDIUM HIGH.
- ADD BACON BROWN UNTIL CRISPY.
- ADD BEEF AND ALL OTHER ITEMS COMBINE WELL AND BRING TO A SIMMER.
- ADD GROUND BEEF AND ALL INGREDIENTS- COMBINE WELL.
- BRING TO A BOIL THEN TURN DOWN TO SIMMER STIRRING OCCASIONALLY KEEPING THE ITEMS FROM BURNING ON THE BOTTOM.
- SKIM THE FAT OFF THE TOP AND DISCARD.
- AFTER SIMMERING FOR 45 MINUTES ADD 1/4 CUP MORE OF THE CHILI SEASONING MIX.
- SIMMER 30-45 MINUTES.
- SEASON WITH SALT AND PEPPER TO YOUR TASTE.
- SERVE WITH YOUR FAVORITE CHILI GARNISHES.

Smokehouse Wagyu Chili

by Chef Marshall Johnson



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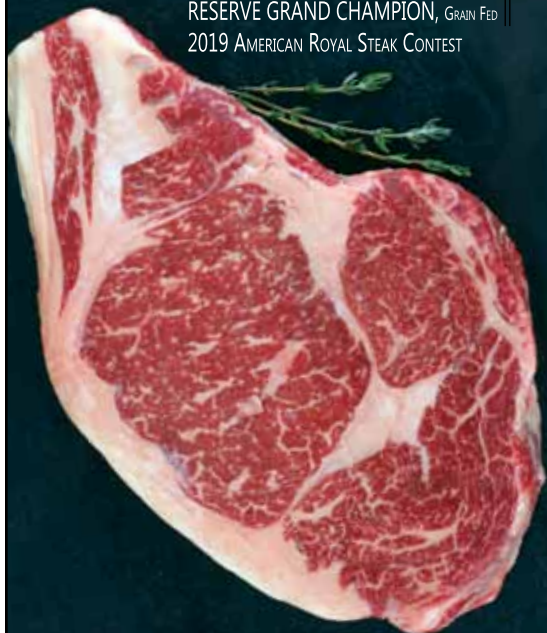
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(Heterozygous Polled Bull)

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Of the 202 progeny (154 steers, 48 heifers) that have been slaughtered:

- BMS 9: 26
- BMS 8: 92
- BMS 7: 60
- BMS 6: 21

88% of the carcasses have graded BMS 7 or higher.

Bar R Arimura 30B (PB17438) died unexpectedly in early 2019 with less than 900 units of semen available. In partnership with Southern Cattle Company, we will make available 600 units of this semen at \$300 per straw. Arimura 30B is involved in two different progeny tests involving carcass data, which will add value to his offspring. He is free of all tested genetic defects. His semen qualifies for export to Europe.



Dam: BAR R 5U

(Homozygous Polled Cow)

Bar R 5U was the high selling cow in the 2016 Bar R Wagyu production sale at \$32,000 to Bar V Cattle Company in Abilene, Kansas. She has 28 progeny in the American Wagyu Association registry. 5U is a true foundation dam for the future of polled Wagyu.

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The Taste of Texas

2019

Marble Genetics' Production Sale & Wagyu Event

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