

## VICTORY SCORED ON PROPERTY RIGHTS

NCA and others who support private-property rights scored a victory in the Senate last week. The Senate approved a measure which requires federal agencies to complete a "takings impact assessment" prior to agency action on regulations or policies. Private-property rights protection is NCA's top priority. The measure passed by the Senate was first brought up when Sens. Bob Dole (R-Kan.) and Howell Heflin (D-Ala.) offered their privateproperty rights bill, S2006, during debate on the Safe Drinking Water Act. It was revised in cooperation with key democratic senators and attached as an amendment to the Safe Drinking Water Act by Sens.Max Baucus (D-Mont.) and Dale Bumpers (D-Ala.). The property-rights protection measure passed by the Senate last week embodies the principles of Executive Order 12630.

NCA President Dan Koons, Shirley, Ill., points out this was a significant vote because it indicates there is growing bi-partisan support in Congress to pass legislation protecting private-property rights. "We called on cattle producers to call or write their senators in support of this measure. Their diligence paid off," says Koons. "We must continue to work to ensure that laws and regulations, particularly the growing number of environmental measures, do not undermine property rights." This is the third time such a property-rights protection measure has passed the Senate in the last three years. The House last year also voted in favor of property-rights protection. To become law, this measure must remain attached to the Safe Drinking Water Act through conference committee deliberations with the House.

## WHERE'S THE BEEF? <br> ON THE GRILL!

A new Gallup poll shows at least $66 \%$ of Americans will be cooking out on the grill this Memorial Day weekend, and their overwhelming food of choice will be beef ( $61 \%$ ), compared to chicken ( $14 \%$ ), pork ( $3 \%$ ), and fish ( $1 \%$ ). Most "backyard chefs" choose hamburgers (48\%) and steaks $(39 \%)$ as their beef dish for the grill, followed by beef ribs ( $4 \%$ ), beef hotdogs ( $3 \%$ ), and shish-kabobs ( $2 \%$ ). Although the Gallup poll shows $36 \%$ of Americans use their grills primarily for special events
such as picnics or holidays, $50 \%$ of the respondents use their grills to prepare food for their family on a regular basis. According to the survey, $34 \%$ of Americans grill six times a month, $19 \%$ four to five times monthly $17 \%$ two to three times a month, and $12 \%$ once a month. Results of the checkoff-funded Gallup poll will be used by NCA with influential media over the Memorial Day weekend.


## OFFICE NEWS

We've had a busy spring and now we're having our annual catch up and file and do our least favorite things time.

Our mid year board meeting was May $13 \& 14$ and you'll get the minutes by July 15th.

We are finalizing plans for the FBA Convention, November 3-5. A good agenda is nearly complete and
this year it looks like a great convention has been planned for you. We will go to Branson, MO by bus and we have tickets to see Tony Orlando. We will visit two breeders' ranches and see their Beefmaster operations.

You will be getting the 1995 Yearbook rates and information by late August, so you can plan your ad early. The Yearbooks are a real marketing tool and you sure don't want to be left out

The 1995 Convention will be held in Sacramento, CA at the Red Lion Hotel. (1996 will be in Albuquerque.)

Magnetic door signs for your truck or car are now available. SEE ORDER FORM. $\$ 42.50$ plus $\$ 5.00$ shipping and handling for a pair (personalized) allow 4-6 weeks delivery.

## SOUTHERN BEEFMASTER BREEDERS FIELD DAY \& BULL SALE

by BARRY WALLACE

Eighty people gathered March 26 at the South Mississippi Bull Test Station near Tylertown, MS, for the annual Southern Beefmaster Breeders Field Day. The event was co-sponsored by the Walthall County Cattlemen's Association and the Mississippi Cooperative Extension Service.

Mary Wilkinson, Executive Secretary of Foundation Beefmaster Association, organized the registration table; Jerry Shaw, Vice President of Southern Beefmaster Breeders, served as Master of Ceremonies; and Gerry Holmes, President of Foundation Beefmasters, presented the Beefmaster Philosophy. Gary Frenzel, Bull Test Coordinator, Central Texas Beefmaster Breeders, served as keynote speaker with a discussion on "Using Forage Tested Beefmaster Bulls." Frenzel effectively communicated the superiority of forage-developed bulls.

Lamar Adams, County Agent, Walthall County, MS, presented a data review of the Beefmaster bulls on test. Frank Holmes, Test Manager, reviewed the history of Beefmaster performance on the South Mississippi Test and identified some of the performance records established by FBA bulls.

The twenty-two FBA bulls on test were on display. Consigning breeders were Gowan Brothers, Montgomery, AL; Vander and Ellen Walley, Waynesboro, MS; Jerry and Margaret Shaw, Opelika, AL; and Barry and Joy Wallace, Magnolia, MS.

Following a roast beef lunch catered by Chimneyville Smokehouse (Morton Beefmasters), the crowd observed a breeding soundness exam demonstration by Terry Engelken, DVM, Mississippi State University. Cattlemen from four states attended.

## SBB BULL TEST SALE - APRIL 9, 1994

Twelve FBA bulls made the final cut in the South Mississippi Gain on Forage Test Sale at Tylertown, MS. The twelve bulls sold for an average of \$1,341.00.

High selling lot was War Eagle 75, consigned by War Eagle Beefmasters, Opelika, AL. The bull posted the highest weight per day of age, weighing in at 2.63 1bs/d.a. He sold to Ray Haney Beefmasters, Foxworth, MS, for \$2,150.00.

Second high selling lot was War Eagle 77 with a ribeye sonogram of 14.4 square inches, the second largest of the one hundred twenty-five bulls on test. The bull sold to Lamar DePhillips, Husser, LA, for \$1,775.00.

Third high selling lot and high gaining bull at 2.78 pounds per day was Wallace 316 , selling to Alton Hatchet, Jr., Grand Bay, AL, for $\$ 1,725.00$. The bull was consigned by Wallace Beefmasters, Magnolia, MS.

## HOT DOG MONTH ENCOURAGES CONSUMERS TO TASTE THE TRADITION

If there were an All-American Food Hall-of-Fame, the hot dog would rank right up there beside mom's apple pie. But the fact is, when it comes to hot dogs, only the name is $100 \%$ American. That's according to the Deli/Prepared Meats Committee of the National Live Stock and Meat Board, which supplied consumer media with the following short history as part of its ongoing demand-building efforts, funded equally by processors and pork, beef, lamb and veal producers.

Sports cartoonist Tad Dorgan was nearing his deadline and desperate for an idea one chilly day in 1901 at the New York Polo Grounds. He heard vendors hawking red hot dachshund sausages and quickly drew a cartoon of barking dachshund sausages nestled in warm rolls. Unsure of how to spell "dachshund," Dorgan simply wrote "hot dog." The cartoon was a sensation-and the term "hot dog" was coined.

To trace the history of the hot dog itself, though, you must leave our country's eastern shore and head for Europe. The people of Frankfurt, Germany, recently cel brated the 500th birthday of the frankfurter in their city. But many believe the popular "dachshund" or "little-dog" sausage was created by a butcher from Coburg, Germany, who traveled to Frankfurt to promote his product.

Residents of Vienna, Austria, point to the term "wiener" to prove their claim as the birthplace of the hot dog. In fact, the North American hot dog probably origi-
nated from a common European sausage brought to this country by butchers of various nationalities.

Sausage was reportedly first put in a roll by a German immigrant who sold them from his push cart in New York City's Bowery in the 1860s. In 1871 a German butcher opened up the first Coney Island hot dog stand, serving 3,684 sausages in rolls during his first year.

Visitors to the 1893 Columbian Exposition in Chicago couldn't get enough of the tasty, easy-to-eat food. That same year, sausages became standard fare at baseball parks, thanks to Chris Von de Ahe, a St. Louis bar owner who also owned the St. Louis Browns baseball team.

The first true, form-fitting hot dog bun was supposedly introduced during the St. Louis Louisiana Purchase Exposition in 1904. Concessionaire Anton Feuchtwanger turned to his brother-in-law, a baker, for help when his customers couldn't hold the piping hot sausages. The baker then created long, soft rolls that fit the meat perfect-ly-and the popular hot dog bun was born.

The history of the hot dog is much like the bistory of America itself-a nation of immigrants combining old world knowledge with innovation to reach the American consumer. Today's hot dog is a combination of many influences and tastes-a truly All-American food.

The Meat Board Deli/Prepared Meats Committee conducts demand-building consumer information, education and research programs.

## CONSUMERS SINK THEIR TEETH INTO FACTS ABOUT THE HOT DOG

July is National Hot Dog Month-the perfect time to celebrate America's favorite food, according to the Deli/Prepared Meats Committee of the National Live Stock and Meat Board. To honor 1994 National Hot Dog Month and spark hot dog sales, the Committee offered fun facts to consumer media. This project was funded equally by processors and pork, beef, lamb and veal producers.

Did you know that Americans eat more than 5 billion hot dogs between Memorial Day and Labor Day? Laid end to end, that's enough hot dogs to circle the globe more than 15 times. Brought to America in the 19th Century by German immigrants, the hot dog has now become a symbol of summer celebration. Here are some hot dog facts that may surprise you:

- Denver, Colorado's Mile High Stadium has eclipsed Chicago's O'Hare International Airport as the record-holder for most hot dogs sold at a single location. Mile High Stadium sold 2.3 million hot dogs and bratwurst in 1993, including 1.8 million during ' 93 baseball season alone. O'Hare today sells more than 1.5 million hot dogs per year.
- The record for the longest and heaviest hot dog is an ongoing challenge. Previous records include: a 1,983-foot hot dog made in 1983 in Michigan; a 2,377-foot chicken dog made in 1985 in Canada; and a 6 -foot long, 681 pound beef hot dog made in 1987 in Chicago.
- In the U.S., 16 billion hot dogs are eaten every year. That amounts to about 66 hot dogs per person per year.
- Babe Ruth once downed 12 hot dogs and 8 bottles of soda between games of a scheduled doubleheader,
- While hot dogs are a favorite away-from-home treat, Americans also buy about $\$ 1.5$ billion dollars worth of hot dogs each year at the supermarket.
- Hot dogs were approved by NASA as a regular menu item on all Apollo moon flights. They're now a popular menu item on the space shuttle.
- Some unusual toppings for hot dogs include: coleslaw, horseradish, mayonnaise, peanut butter and maple syrup.
- Hot dogs have been served with champagne for many charity balls. Marlene Dietrich once said that this combination was her favorite meal.
- Congress officially designated July as National Hot Dog Month in 1957.
- There are about 3,000 licensed hot dog vendors in New York City. The hot dog vending business provides 10,000-13,000 jobs in Greater New York, including bakers, delivery men, pushcart manufacturers, meat packers and other suppliers.
- President Roosevelt served hot dogs and beer to King George VI of England in 1939.


# WELCOME NEW MEMBERS 

## FLORIDA <br> SWAMP CREEK BEEFMASTERS

James P. Dixon and
Charlotte C. Dixon
18615 S. W. 30th Ave.
Newberry, FL 32669
904-472-2657
Rendition: 4
Origin: Barry Beefmasters
GEORGIA
Rick Griffith
GRIFFITH BEEFMASTERS
P.O. Box 226

Bostwick, GA 30623
706-342-2200
Rendition: 117
Origin: J. Herbert Peters \& Dial Beefmasters

Ricky \& Darlene Haymore
SUGAR HILL BEEFMASTERS
Sugar Hill Farms
1830 Old Mill Rd.
Rutledge, GA 30663
706-557-2064
Rendition: 11
Origin: J. Herbert Peters

KANSAS
FULTZ BEEFMASTERS
Don L. Fultz
25850 Waverly Rd.
Paola, KS 66071
913-294-3375
Rendition: 13
Origin: Fred Clearwater Gregory Beefmasters

## NEW MEXICO

Richard \& Christina Joy
JOY BEEFMASTERS
P.O. Box 172

46 Little Rock Rd.
Flying H, NM 88339
505-687-3424
Rendition: 31
Origin: Leon Autry \& Kuykendall Beefmasters

## OREGON

Wade Small
WADE SMALL BEEFMASTERS
19750 Cheyne Rd.
Klamath Falls, OR 97603
503-798-5310
Rendition: 2
Origin: Doug Kuykendall

## TEXAS

Wayne King
WAYNE KING BEEFMASTERS
P.O. Box 222

Bronte, TX 76933
915-473-5111
Rendition: 17
Origin: Isa Cattle Co. \& Duncan Beefmasters

## TRI C BEEFMASTERS

Albert \& Wanda Cooksey, Jr.
Rt. 1, Box 487
Rockdale, TX 76567
512-446-7089
Rendition: 3
Origin: Ron Ranley \& Benny Messangale

## VIRGINIA

Runnett Creek Farm
SNEAD BEEFMASTERS
Lawrence D. Snead
Rt. 3, Box 154
Ferrum, VA 24088
703-365-2003
Rendition: 12
Origin: BBU-Frank Wyatt, Bruce G. Nichols, John Hawkins and Fred \& Betty Jo Green


## BUYERS' AND SELLER'S GUIDE

## ALABAMA

For Sale: 5 polled Beefmaster bulls, 16-22 months.
LOVVORN BEEFMASTERS
Fred Lovvorn
P.O. Box 117

Rocky Branch Road
Woodland, AL 36280
Day: 205-568-3402
Night: 205-449-6186

## ARIZONA

For Sale: Two year old herd sire. Sired by Mr . America. Size and conformation excellent.
Robert Ott
OTT BEEFMASTERS
P.O. Box 2723

Page, AZ 86040
602-645-3927

## ARKANSAS

For Sale: 8 certified Beefmaster cows, 3 \& 4 years old in second trimester of pregnancy. Four certified Beefmaster cows calving in May. Good selection of yearlings and two year olds. Delivery available.
Howard Froud \& Sons
FROUD BEEFMASTERS
4067 Hwy 157
Step Rock AR 72081
501-728-4267 or 728-4880

## MISSISSIPPI

For Sale: 15 cow/calf pairs, April \& May calves. Two 4 year-old and two 5 year-old herd sires. 18-20 month old semen tested bulls. Ten top second cross cows for late Sept. delivery Most will calve in December.

Open heifers October delivery. Overstocked, Canton, SD 57013
must sell.
WALLACE BEEFMASTERS
Berry Wallace
3081 Hwy 575 N
Magnolia, MS 39652
601-736-3557
(After 9:00 p.m. \& before 7:00 a.m.)

## MISSOURI

For Sale: 12 yearling bulls and 10 heifers. Bill Bishop

## ST. CLAIR BEEFMASTERS

RR 4, Box 339
El Dorado Springs, MO 64744
417-876-2529
For Sale: Weaned heifers, spring pairs, bred cows for fall and winter calving. Fall calving 3 in I's, Purebred and commercial quality bulls.
SANTANA RANCH BEEFMASTERS
Rick and Gail Newman
Rt. 2, Box 117-32
Willard, MO 65781
417-742-2204

## NEW MEXICO

For Sale: Two five year old herd sires.
Casey genetics, from Casey semen bull
1/107. Excellent genetics.
KUYKENDALL BEEFMASTERS
P.O. Box 436

Vaughn, NM 88353
505-584-2813

## SOUTH DAKOTA

For Sale: 5 pairs; 2 ten year olds and 3 eight year olds; cows with calf at side.
Paul M. Juel

605-987-5872
TEXAS
For Sale: Long Yearling Bulls.
Pairs and Bred Females.
Watt M. Casey, DVM
CASEY BEEFMASTERS
Box 458
Albany, TX 76430
915-762-2440
915-762-2605
For Sale: 26 purebred 2-4 year old females to begin calving September 1 . Bred to our top herd sires.
Skipper \& Blake Duncan
DUNCAN BEEFMASTERS
4124 Sherwood Way
San Angelo, TX 76901
915-942-8040
For Sale: 3 year old AI son of Lasater \#513.
SALT CREEK BEEFMASTERS
Don Fields
P.O. Box 98

Robert Lee, TX 76945
915-453-2638
UTAH
For Sale: Two long yearling bulls. Lasater genetics. 100\% guaranteed.
SORENSEN BEEFMASTERS
Jerry Sorensen
4128 S. 5500 W.
Hooper, UT 84315
801-731-2908

RR3, Box 21

## MAGNETIC DOOR SIGNS PERSONALIZED

If you would like to order a magnetic sign for your vehicle please fill out the coupon below and send it with your check to the FBA office. Only member interest will keep this offer available.

I would like to order $\qquad$ sets of FBA Magnetic Door Signs at $\$ 42.50$ each, plus $\$ 5.00$ for shipping and handling. Personalization to read as follows (please print or type):

Mail to: Foundation Beefmaster Association
100 Livestock Exchange Building Denver, Colorado 80216

(Telephone Number Inserted Here)

Name-
Address-
Check enclosed for \$

## CORRAL OF EVENTS

August 20, 1994

September 13, 1994

September 14-15, 1994
September 24, 1994
October 1, 1994

October 15, 1994

SWBB will hold their Annual Field Day at Snowflake, Arizona. Details available later.

Lasater Ranch - 10:00 am Bred Cow \& Heifer selection 4:00 pm retired herd sire auction

Lasater Ranch - 8:00 am Yearling Bull Selection
HOA Field Day at Crib Creek in Kansas City. More details available later.
1994 San Angelo Beefmaster Fiesta at San Angelo, Texas. - 10:00 am - Producers Auction 300 Performance-tested bulls; 200 Pairs and heavy springers.
Contact Laurie Lasater (915) 949-3763
CTBB Beef "On" Forage Bull sale will be held in Brenham, Texas. Details available later.


RANLY BEEFMASTERS<br>Ronald C. \& Lanette Ranly<br>Route 2, Box 17<br>Lott, TX 76656

