

10TH ANNUAL RIB TICKLER AND PRIME RIB DINNER - NOVEMBER 4

The MRLA board of directors decided to host both the Annual Membership meeting and Rib Tickler Dinner on the same day, Friday, November 4, 2022 at Marias Valley Golf Course Clubhouse near Shelby, MT. President, Dean Lerum stated, "with everyone's schedules so busy and because fuel costs more, we thought let's combine the day with some information for members during our annual meeting with a fun evening to follow". Lerum mentioned that he realizes how far people will have to travel and the board really hopes this will allow more members to come to both events.

The Marias River Livestock Annual Meeting will start at 3 p.m. and MRLA will have several speakers update our members on legislative issues from Representative Llew Jones and Senator Bruce "Butch" Gillespie. We will also have an update from Rich Roth, the North Central District Director for Montana Stockgrowers Association. Laura Kessler, County Executive Director of the Toole County FSA office will present information concerning programs available to producers. The Pondera County director position is up for election, and Lance Stokes has agreed to run for another 3 year term. Then immediately following the Annual Meeting, we will have the Prime Rib & Rib Tickler dinner no-host social hour start at 5 p.m. at the Marias Valley Golf Course Clubhouse. Dick Kinyon will start serving his famous prime rib dinner with all the fix in's including rolls, potatoes, salad and dessert.

Jim Fritz has agreed to auction off items to raise money for our youth contests and programs. The auction includes a Henry side gate lever action shotgun, western artwork custom made out of metal by Belgrade, MT artist Clint Lesch, Hand crafted work designed and made by Jeanette Jergens with J9Designs, prime rib prepared by caterer Dr. Dick Kinyon and Welker Farms, Inc. donated the use of their vacation rental house that sleeps 12 people for four nights located on Foys Lake by Kalispell, MT. Pictures of the items will be displayed at www.mariasriverlivestock.com.

Be ready to kick up your heels and dance with your better half as we will cap the event with live entertainment by Wylie & The Wild West. Our theme this year is "Long Live Cowgirls", as Dean Lerum says, "The Rib Tickler dinner is a great time to connect with our friends and neighbors to celebrate another year working in Montana's number one industry, agriculture. We can't forget that cowgirls are very important to us and we need to show our appreciation for them".

The tickets are \$50 each and can be purchased at by calling Lenora McEwen at (406) 937-5845 or Becky Kimmet at 406-949-9135

They will also be available online at www.mariasriverlivestock.com



THEME LONG LIVE THE COWGIRL



Upcoming Events

 Montana Stock Growers Annual Convention -December 7th - 9th

•Montana Farm Bureau Young Farmer & Rancher Leadership Conference October 15 - 17th

• Montana Farm Bureau Annual Convention November 14 - 17



CLARK DIEMERT - Opens up a long needed business for the community

Clark Diemert started cutting meat in 2019 with North Country Meats in Havre, MT.

After a few months of being home, Clark worked out a deal with Barney Bjornstad from north of Joplin to cut meat. Then Barney hurt his shoulder and required surgery so Clark cut meat for Barney for four months. In May of 2021 he was approved for a loan and started remodeling a building that a family member previously owned.

Clark really enjoys meat cutting and realized not only how important the meat cutting business is but what a valuable asset the business was for his community. He knew the demand was there. His family has always taken pride in the cattle they raised whether it was for butcher or breed stock. He said he knows exactly what the farmer/rancher wants out of a processing facility.

PRAIRIE MEATS will be set up for making ham, bacon, sausage, brats and breakfast links. His prices are competitive and reasonable. "We are going to offer live weight of the customer's animal so they can calculate the yield percentage, dressing percentage, etc.", Clark stated. He hopes to bring back a little old fashioned quality run butcher shop that is family orientated.

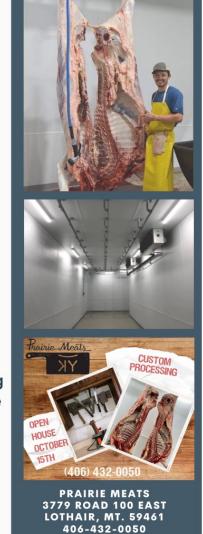
Clark says the meat processing industry has been struggling for a long time and the small butcher shop has become a thing of the past because of the big packers monopolizing the meat markets. The consumer is demanding quality meat which Diemert is wanting to offer.

The biggest challenge right now for **Clark** is finding help. They are willing to train if the experience isn't there. They will find an opportunity for any person willing to learn. **Clark** said he is looking for anyone to train and be a part of this experience of an "Old Fashioned" Butcher Shop.

COME ON OUT TO THE GRAND OPENING AND FACILITY TOUR OCTOBER 15TH

•BARBECUE STEAK SANDWICHES WITH BEER WILL BE SERVED

•KRTV NEWS WILL BE ON HAND AND A WALK THROUGH WITH COMMISSIONERS WILL ALSO TAKE PLACE •ANYONE IN THE PUBLIC IS WELCOME TO COME TOUR THE SHOP AND SCHEDULE ANY MEAT PROCESSING THEY MAY NEED



TURN SOUTH ON MM308 ON HWY 2 ONE MILE WEST OF

LOTHAIR 8AM - 5PM MON-FRI



FEATURED RANCHER - BARR GUSTAFSON

Interview by Maureen Hoggan

Getting to know Barr was very interesting. I had always heard what hard workers his family was and practicing as a vet while running his ranch had to be very challenging at times.

Barr has been married to Coleen since 1992. They have two children, Greta who is 24 years old and Owen 22. Greta is following her dads' footsteps and is in 3rd year veterinary school at Washington State. Owen is a senior in Agriculture Business-integrated Ranch Management at Dickinson State University. He also competes on the DSU Rodeo Team in Team Roping and Tie-Down roping.

They have worked along side Barr and Colleen since they could walk and talk. It's a real accomplishment that both kids have chosen to follow the Gustafson's footsteps. But as Barr put it, "It's a worry about their chosen careers, and hoping they don't have to work as hard as we have". Barr is obviously worried about whether they can make a living in today's world and navigate the social/economic challenges of the area.

Barr says his traditions that he has carried on with his family include Fishing, Skiing, and riding in the mountains taking the family on a pack trip. He loved these activities growing up and said it has been a joy to continue the traditions with Colleen, Greta and Owen with their friends and Barr's siblings.

Each year Barr and Colleen share a large family Thanksgiving celebration. This has been a meaningful way for all the extended cousins and relatives over multiple generations to stay connected.

Barr's oldest brother Sid is an author and Veterinarian, Sister Kristen Gustafson Juras is Lt. Governor and an attorney. Erik is a math teacher and musician. Youngest brother Wiley is a musician and operates a horse ranch is our entertainment for the Rib Tickler and Barr operates the ranch and veterinary practice south of Browning.

Barr said his personality is quiet, shy but very ambitious. He is an avid reader and researcher and loves to read mostly fiction.

In the past, Barr has been blessed with many visitors from various countries. Back when they hired help, they employed two different foreign exchange workers from Sweden. A French friend from France completed a 3-month internship with them about 15 years ago and has made several visits staying some 3 months at a time. They have also hosted a French veterinary student intern. Barr said it has been a privilege to share the Montana ranching practices with these young agriculturalists.

Practicing veterinary medicine since 1985, there is never a typical day. Working with small animals and working during the fall pregnancy testing season as well as during calving is a balancing act and sometimes hard to accomplish. Sometimes one or the other profession always suffers a little since I have been full time ranching since 1990.



Rib, Barr's dad was a veterinarian and rancher. At times while helping his dad they traveled all over north-central Montana and put over 100,000 miles on his dad's vet rig every year. Rib also sang and played the guitar. Music was a big part of the family lives and Mother Pat took care of all of them along with helping the vet practice.







Continued - Barr Gustafson

One of Barr's most memorable experiences as a vet was taking a bladder stone out of a gelding, and it lived! He has had horses with rabies and tetanus, and a few deformed calves. Working with daughter Greta, teaching her procedures, and learning new things from her has been very rewarding.



Our ranching philosophies are simple. Good nutrition is the #1 key to success. Cattle need adequate and quality feed, clean water, shelter, and room to roam. We work extremely hard to manage our range and to maintain strong, healthy grass stands and always try to save a little for next year and for drought. Barr runs over 300 mother cows, and 10 head of horses. He said they are getting by with the drought, but it costs more and always a little under stocked. Their area is always experiencing extreme weather and Barr's sound management to conservatively manage grass and hay supplies is very tricky. The 2022 drought is severe and devastating, but they are grateful for the years of leaving some grass for emergencies.

Barr also says in our climate, a moderate framed, maternal cow with good feet and udder who takes care of her calf is essential. Trends seem to come and go like cattle size, breeding for terminal traits, new innovations in equipment, genetics, and management. Throughout the urban sprawl, prioritizing wildlife over agriculture, conversion of production agriculture properties to recreation continue to shrink production. The growing world population must eat and providing a healthy, nutritious, sustainable, and delicious food source through ranching will prevail.

As far as what problems they currently face:

Barr has battled knapweed for decades, utilizing chemicals, biological controls and pulling. His challenge is the continued and progressive invasion of noxious weeds. Just recently he discovered two small patches of leafy spurge on the ranch, so the infestations are getting close.

The explosion of cheatgrass keeps them up at night and they are very aggressive in managing it.

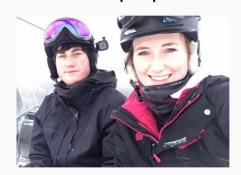
Much of their greatest challenges is the spread that is out of their control.

Ranching with the huge and rapidly growing grizzly bear population can be a nightmare, Barr said. He practices the recommended conflict reduction techniques, but still have them in the corral, in the yard and patio as well as in our pastures...They have had numerous livestock killed or so severely injured they have had to put them down.

Wildlife Services has assisted us, but it is an ongoing concern that is getting worse. It's frustrating and demoralizing to be burdened with housing these protected species for the rest of the country that doesn't have to live with them, fear for their safety, nor and take the economic hit he said. It is far past time to allow reasonable management options to those who are forced to live with these apex predators.











MARIAS RIVER LIVESTOCK ASSOCIATION - 2022

AT THE MARIAS FAIR - SHELBY, MT 2022

10TH CONSECUTIVE YEAR SPONSORING THE BEEF BREEDING PROJECT AWARDS
AND
6TH CONSECUTIVE YEAR SPONSORING THE SHEEP PUBLIC SPEAKING CONTEST

BEEF BREEDING PROJECT AWARDS



Grand Champion Cow/Calf Pair Project WYATT BERKRAM



Reserve Champion Cow/Calf Project BLAKE HARMON



Grand Champion Heifer Project Award SADIE COLE



Reserve Champion Heifer Project Award DELANY CLARK

SHEEP PUBLIC SPEAKING AWARDS



Glacier County - Senior Division (14-18 yrs. old) GRACE ROONEY



Pre-Junior Division (7-8 yrs. old) SAMMIE MCCAULEY





WE'VE ROUNDED UP A FEW OLD FASHIONED RECIPES

CORN DODGERS

CORN DODGERS ARE SMALL CORNBREAD PIECES THAT YOU CAN EAT AS A SNACK OR SERVE WITH STEW OR THICK SOUPS. THEY'RE DELICIOUS, PERFECT FOR DIPPING INTO GRAVY OR EVEN SYRUP. KIDS LOVE CORN DODGERS.

INGREDIENTS:

2 CUPS CORNMEAL

2 TBSP BUTTER

1 TBSP SUGAR OR MOLASSES

½ TSP SALT

2 CUPS MILK

1 TSP BAKING SODA

INSTRUCTIONS:

MIX ALL OF THE PARTS, ASIDE FROM THE BAKING SODA, IN A HOT DUTCH OVEN. LET THE BUTTER MELT, AND ONCE ALL OF THE INGREDIENTS ARE THOROUGHLY MIXED, REMOVE IT FROM THE HEAT. LET IT STAND FOR A FEW MINUTES AND MIX IN THE BAKING POWDER.

Johnny Cakes

Cornmeal was such an important, versatile staple that pioneers took with them everywhere. You can find similar recipes that make tortillas. Johnnycakes were created with corn because it was so plentiful.

Ingredients:

2 Eggs

2 Cups Buttermilk

2 TBSP Molasses

2 Cups Cornmeal

½ Cup Flour1 TSP Salt

1 Tsp Baking Powder

2 TBSP Butter or Lard

Instructions:

In a bowl, beat the two eggs, then add in the buttermilk and molasses. Add the cornmeal, flour, salt, and baking soda. Then, melt the butter or lard in the hot cast iron pan. Pour the batter into the Dutch oven and bake it until its cooked all the way through.

CORN DODGERS

Young ABE LINCOLN stuffing his pockets with corn dodgers, recalled by a cousin, refers to sturdy corn cakes that he would eat after a day of working in the fields. As a boy, Lincoln was known to snack on corn dodgers while working on the family farm,

JOHNNY CAKES

Originated with the Shawnees, who would cook a corn patty on a hot stone, that they would then take with them on day-long expeditions. Upon meeting them, European settlers noticed that this snack could keep for several days and was easily enough to feed a man on long journeys. They added wheat flour to it, to form a sort of bread.



Grizzly Bear activity update from the Front By Trina Jo Bradley Rocky Mountain Front Ranchlands Group

Grizzly bears have been actively involved in many conflicts, depredations, and all around destruction this summer and fall, maybe even worse than usual. On the Front, the berry crops were almost non-existent, which drove the grizzlies to turn to alternative food sources such as beehives, cattle, sheep, and the many crops growing east of Highway 89.

If you experience grizzly bear conflicts, depending on the nature of the encounter, you'll need to reach out to USDA Wildlife Services, Montana Fish, Wildlife, and Parks, or US Fish and Wildlife Service.

For livestock depredations, contact Wildlife Services:

Skippy Simms: 406.289.0492 Glenn Hall: 406.845.5312 Kurt Miedke: 406.799.1771

Kraig Glazier (Western Supervisor): 406.202.1303

For prevention assistance and information, contact Wildlife Services:

Zack May:406.598.1147

Chrissy Lambert:406.360.1476

For any other conflicts, damage, or encounters, contact MTFWP:

Wesley Sarmento: 406.450.1097 Chad White: 406.788.4755

Contact information for US Fish and Wildlife Service:

Hilary Cooley, Grizzly Bear Recovery Coordinator: 406.273.8002

Ben Jimenez, Conflict Coordinator: 406.546.4210

Rocky Mountain Front Ranchlands Group is excited to work with Marias River Livestock Association on a variety of different issues that the ag community faces. For more information, check out www.rockymountainfrontranchlands.org.

Trina Bradley
Executive Director -









