



# WAGYU WORLD

*March/April 2024*



# CATTLE *akaushi*

100% FULLBLOOD & ALWAYS THE BEST  
CONTACT US ABOUT BULL & HEIFER AVAILABILITY



MEMBERS OF:



at the McNeil Ranch in  
McGregor, Texas

CONTACT JIM OR KATHY MOORE 254-723-2977 OR 254-379-5064 | [JIM.MOORE@JMKCATTLE.COM](mailto:JIM.MOORE@JMKCATTLE.COM)



# LEGENDARY AKAUSHI GENETICS

PRESENTS

## LAG UMERINGO 2279G

LAG Umeringo is a fantastic WSI Umemaru son. WSI Umemaru semen is rare, and he is regarded as one of the best carcass-trait Akaushi sires in the breed. He inherits this strength from his sire Hikari and maternal sire Dai 10 Mitsumaru. The dam side of his pedigree features Big Al, the undisputed "GOAT" of the foundation Akaushi sires followed by RINGO!! Ringo is the Namimaru daughter of the legendary original import cow Dai 8 Marunami!

CSS & EU Certified Semen  
**NOW AVAILABLE!**



**AAA Reg** AF178782  
**AWA Reg** FB99749



**Michelle Johnson, General Manager**

402.741.1631

[sales@akaushigenetics.com](mailto:sales@akaushigenetics.com)

[www.akaushigenetics.com](http://www.akaushigenetics.com)

# R WAGYU

## PRODUCTION SALE



Largest Wagyu Event in the West!

### FRIDAY SPEAKERS

- Pearson Farm & Fence** - Animal & Land Management Workshop
- Kaito Yajima** (Super Prime Beef) - Raising Wagyu in Japan vs. US
- Dan Genho** (Agri Beef) - Quality & Yield for the future of Wagyu
- Dr. Blake Foraker** (Meat Science, WSU) - Quality & Yield for the future of Wagyu
- Arlie Reeves** (Bar R Wagyu) - Marketing Wagyu Beef Direct-to-Consumer

### SATURDAY SPEAKER

- Dr. Jerry Reeves** (Bar R Wagyu) - The Bar R Program & Using Data for Selection

# DATA DRIVEN

*from start to finish*

# MAY 25 2024

+ Friday May 24<sup>th</sup> Industry Speakers, Workshop & Social

**JDA** CATALOG & MORE INFO  
JDAONLINE.COM  
916-849-2725

Pullman, Washington

WWW.BARRWAGYU.COM  
509-595-4242 (JERRY'S CELL)  
509-595-4240 (ARLIE'S CELL)

**LiveAuctions.TV**  
2.0



A PROGRAM & ANIMALS BACKED BY YEARS OF DATA COLLECTION

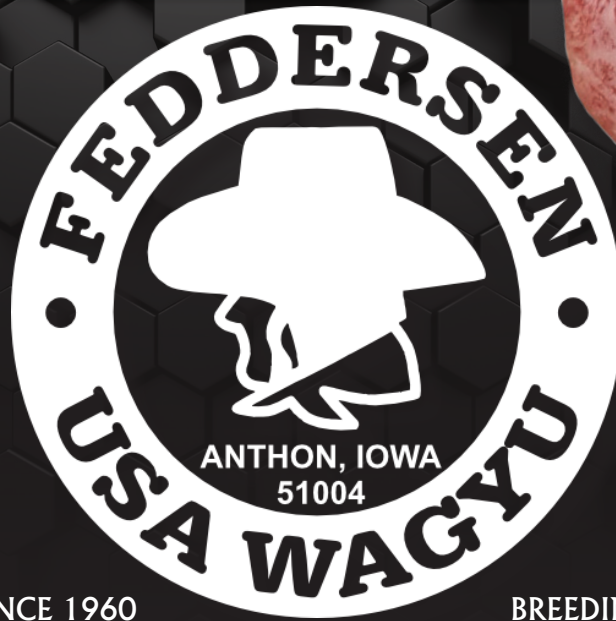
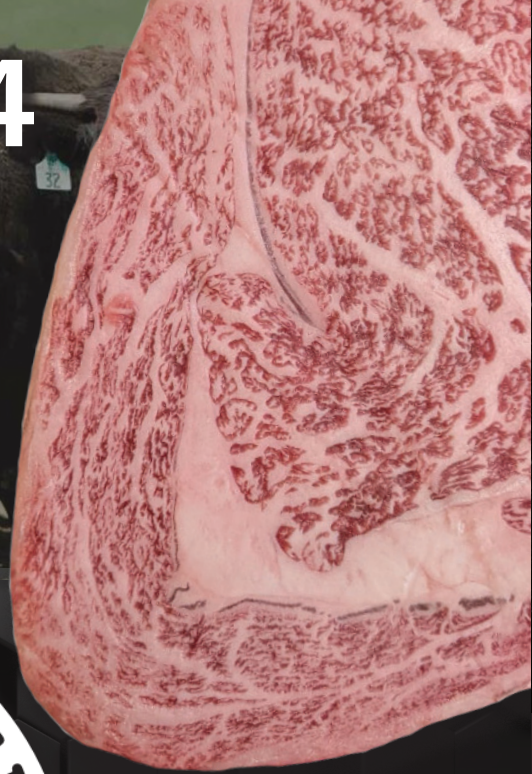
✓ **GROWSAFE** ✓ **ULTRASOUND** ✓ **EPDs**

individuals that will compete in any environment & produce the industry's best end results on the plate

# MAY - 11 - 2024

COW PALACE

## ANITA - IOWA No Reserve Sale



PERFECTING CARCASSES SINCE 1960

BREEDING WAGYU SINCE 2017

### FEMALES - BULLS - EMBRYOS - SEMEN



## OVER 100 LOTS ON OFFER

**LiveAuctions** TV 2.0

916-849-2725



Brad Feddersen  
712-490-6763

**SEMEN  
ON  
OFFER**

RUESHAW  
KIKITSURUDOI TF146  
ITOZURUDOI TF151  
ITOSHIGENAMI  
MAYURA L0010  
HB BIG AL 502  
*and more*

8<sup>TH</sup> ANNUAL

# PASSION FOR PRIME

20  
24

JUNE 8<sup>TH</sup> • SALINA, KANSAS

+ FRIDAY PASSION TO PARTY DINNER & DRINKS - 5PM  
*hosted by*

**HOWARD WAGYU**

7841 E. North St., Salina, KS 67401



Over 100 lots stemming from the heart of the best programs in the United States, UK & Australia



ONE OF THE LONGEST RUNNING WAGYU EVENTS IN THE UNITED STATES  
*celebrate a passion - celebrate a way of life*



JUST A FEW OF THE LIVE LOTS THAT WILL BE OFFERED



for more information including the catalog  
916-849-2725 [jdaonline.com](http://jdaonline.com)

LiveAuctions.TV  
2.0

# WAGYU WORLD

## THIS ISSUE

March / April 2024  
Volume 10, Number 3

### 14 PROGRAM PROFILE

**Bella Cattle**

*A look into this Tennessee based Wagyu program and what they are doing to excel in all angles of the industry.*

>> *By Heather Smith-Thomas*



### 22 MARKET MATTERS

**Lady Jaye**

*From table top to podcast, the folks behind the Lady Jaye not only love the Wagyu product, they are also spreading the love throughout many culinary scenes.*

>> *By Heather Smith-Thomas*



**COVER >>**

*Courtesy of: Bella Cattle  
Location: Hartsville, Tennessee*



## 30 HEALTH & HUSBANDRY

### Bird Flu

*This pandemic has always been a problem in the poultry industry but we are now seeing it trickle into the cattle sector. Learn more about the bird flu so you can be prepared.*

*>> By Heather Smith-Thomas*



## 38 OUT & ABOUT

*From the spring sale sector we have the details on A5 Wagyu, Triangle B Ranch, M6 Ranch and what to look forward to this and next year.*



## 46 HEALTH & HUSBANDRY

### Wives Tales & Words From The Wise

*When it comes to raising cattle, there are many wives tales that help many of us determin our management; we bring many of these to the table plus some very important words to live by.*

*>> By Ronda Applegarth*

<b>EDITOR'S LETTER</b>	<b>10</b>
<b>PUBLISHER'S POST</b>	<b>11</b>
<b>CONTRIBUTORS</b>	<b>12</b>
<b>CONNECTIONS</b>	<b>44</b>
<b>INDEX</b>	<b>49</b>

# BITTERSWEET

This may sound weird but today I just had my last day of physical therapy and I am somewhat sad. This is bittersweet in a way since the last three years has seen me in with the same physical therapy team. 2022 brought me there for a knee replacement on my right leg, 2023 was a repair in my hip from a substantial torn labrum and 2024 was a knee replacement on my left leg. These three surgeries left me with many days in the physical therapy office surrounded with superb individuals. As I left there I said my goodbye to the front office attendant that greeted me each and every visit and now with the repairs and new hardware behind me, I look forward to not having to go through something like the last three years has brought me (fingers crossed) in the near future. I thank God for the medicine, technology, doctors and physical therapists that have been able to get me to where I am today. Before this I was a hurting unit but now, I am back to skiing and so much more. At ten 9 weeks after this last knee replacement I was skiing and have since returned to the slopes skiing with my son. All this has been such a blessing and I am so thankful for it all.



*Mercedes Danekas-Lohse*

Mercedes Danekas-Lohse - Editor



## HAPPY SPRING



Sherry Danekas - Publisher



**P:** (530) 668-1224  
**W:** [www.buywagyu.net](http://www.buywagyu.net)  
**M:** P.O. Box 8629  
Woodland, CA 95776

**Publisher:** Sherry Danekas  
[sherry@jdaonline.com](mailto:sherry@jdaonline.com)  
**Editor & Advertising:** Mercedes Danekas-Lohse  
[mercedes@jdaonline.com](mailto:mercedes@jdaonline.com)  
**Circulation & Billing:**  
Emma-Shane Cowan  
[emma@jdaonline.com](mailto:emma@jdaonline.com)  
(530) 668-1224

*WAGYU WORLD*, is owned and published bimonthly by James Danekas and Associates, Inc.  
Subscriptions:  
Domestic: \$25.00/one year  
(Presort Standard U.S. Postage Paid: Tuscon, Arizona., Address corrections requested)  
International: Canada - \$55; Mexico - \$100; Foreign - \$100

# DISCOVERY

*This Issue's Two Contributors Share Themselves With Us.*



**HEATHER  
SMITH-THOMAS**  
*Rancher/Writer*



***Spring is in the air and my spring cleaning includes...***cleaning out the old bedding hay from the pens where we had mamas and babies for a day or two (each pair to a pen) after they born, until the calves were ready to go out to the field and handle bad weather.

***The last book I read was...***I can't remember.... I read bits and pieces here and there when I have a few not-busy moments, which are few and far between.

***A movie I would recommend is...***Chariots of Fire, My Fair Lady, Jesus Christ Superstar, It's a Mad, Mad Mad World, and a bunch of other good classics.



**RONDA  
APPLEGARTH**  
*Wagyu Breeder*



***Spring is in the air and my spring cleaning includes...***barn and garage are done....that's about enough!

***The last book I read was...***the latest in the C J Box series about Joe Pickett..

***A movie I would recommend is...***Man from Snowy River but why didn't they have Wagyu?

LIVE ONLINE AUCTION

# COMPLETE WAGYU DISPERSION

ONLINE - JUNE 22 2024  
*featuring donors and their progeny*

LMR MS ITOSHIGENAMI 9274G ET

TBR HIKOFUKU 4 4 1 6260D



80+  
HEAD  
SELL

**FURLONG**  
**FARMS**

cattle located in Fort Hancock - Texas

LiveAuctions<sup>TV</sup><sub>2.0</sub>



MORE INFORMATION  
DIGITAL CATALOG  
JDAONLINE.COM  
916-849-2725



# BELLA CATTLE

By Heather Smith-Thomas

**A**nthony Natale and his wife Laura moved to Nashville, Tennessee about 12 years ago. About 4 years ago, they decided to start a Wagyu breeding program. "I'm originally from Lincoln, which is a small town just north of Providence, Rhode Island. For the last 3 generations, my entire family has been the car business, so early on I decided to go into a segment of the industry," Anthony says.

"As my business grew, I had a client whose home office was in Middle Tennessee. In 2011, they were purchased by a large company and there were probably 30-plus team members whose jobs were eliminated by that change because their positions overlapped with those in the consolidator's home office. They had an amazing team, and I wanted them to come work with me," he says.

"I spent some time in Tennessee prior to this opportunity, and realized it was a beautiful place, with great people. Clearly, it would be a wonderful place to raise a family. Laura and I were dating at the time, and after I moved down here, we got engaged and she moved down shortly thereafter. I feel that I have a lot in common with Tennesseans, and my thoughts were similarly aligned with faith, family, and friendliness," Anthony says.

"I come from a big Italian family and it was a really big deal for them when I was leaving, and for my wife's family as well. We are the only ones in our families who have left the areas where we grew up. It was a huge move for us, but it was a great choice, and we've seen Nashville's huge growth, right in front of our eyes."

About five years ago, he decided he wanted to do something in his life that had more meaning. After his children were born, he wanted to find a way to connect with them that would be meaningful, and decided to raise cattle—and selected the Wagyu breed for this endeavor. Having been a successful entrepreneur gave him the time and resources to get into cattle breeding.

"I looked at a number of breeds before deciding on Wagyu. One thing I really like about the Wagyu breed is that the meat is extremely healthy," Anthony says. Unlike the normal saturated fats in regular beef, there are healthy monounsaturated fats in Wagyu beef and monounsaturated fats are high in omega 3's and 6's. Wagyu beef also has a lot more flavor, which leads to eating less, with much better quality.

Early on, he lived in Australia for almost two years. "I had my first Wagyu steak in 2009 in Australia, and was just blown away by the flavor. The first time I went there, I was surprised by how different the food tasted. I saw how agriculture was an important part of their lives, and the local butchers and fresh seafood shops are all still very prevalent there. You could actually speak to someone to find out where your meat came from," he says.

"Everything about the Wagyu breed, including the animals themselves, pointed me toward these cattle. Currently we have 275 acres here in Tennessee and lease another 300 acres near us, and we're in the process of acquiring more land so we can grow our herd," he says.

He and Laura started out with 4 animals and quickly grew the herd to 400-plus animals. "We are continuously trying to grow our herd by leveraging recipient herds and embryo transfers, along with our current herd. We've had some success but also a lot of new lessons and pain along the way. All the different nuances of cattle breeding never cease to amaze me—with all the different variables that come along with feeding, breeding and raising cattle the right way," he says. "Humbly, I've become a student, and I carefully listen to people that not only are proven, but willing to help someone who wants to be a contributor."



It is important to have good soil, grass, food and water. "We focus on soil and cattle health, vaccination programs, and leveraging data to identify the best donor cows. Honestly, it's incredible to listen to these people that have been in the Wagyu industry since the beginning, and they're making the smallest but most precise adjustments to improve year after year. We've learned all about our recipient herd and what makes a good mother, disposition, and phenotype." There are many factors involved in the overall strategy to create a successful program.

"Today, finally, it is all starting to make sense and come together. We are growing our herd while cognizant of the future positioning, genetic merit and diversity, data and company posture. We are trying to understand what we are doing (and helping direct the path to aim at for the future) by recording all the information we receive from the animal itself (performance) and the carcass," he explains.

"It's been a wonderful space to be in—a wonderful journey—and we have met some lovely people in North America and Australia who have lent us a hand in providing insight and guidance, to try to keep us from making mistakes. We make a lot of small mistakes while trying to avoid the big ones, and we are having tremendous fun with this breed."

It is difficult, however, to raise these animals, due to the rising costs of farming. "This is my biggest worry for the future. The sole reason I got into farming was because I have a young family and I wanted to spend quality time together." Being on a farm provides great peace as well as a sense of purpose, and opportunity to bond with his children and do things together.

"It's also a foundational building block of our country and that seems to be disappearing. A farm is the best place to raise children." Anthony and Laura have two children—a daughter Aviana who is 6 and Anthony Jr. who is 5 years old. "They both have a lot of interest in the animals and like to go with me to work with the cattle or just doing things around the farm," he says.

"We feel strongly about the value of giving them chores to do and we do a lot of them together. They have a little chore chart, and they have a meaningful role on the farm. The experiences we have are fantastic and I want to make sure they realize that spending time with family and doing things with the animals is very important." Farm kids learn responsibility and learn about real life, and have a big advantage over city kids.

"A few months ago, we were dehorning some of the young animals and my son was with me that day. I'll never forget his face when he saw what we were doing and I could see him trying to work through all this in his brain. He was asking me questions, and when we went back to the barn to take a lunch break he told me he wasn't really hungry and when asked, he said it was because we were taking the horns off the animals. So I told him that as farmers, this is what we do. We have a responsibility to make sure these animals don't hurt each other or for that matter, hurt us with their horns. This is just a part of raising cattle and we have an obligation to do this to the best of our ability," Anthony says.





**“It’s also a foundational building block of our country and that seems to be disappearing.  
A farm is the best place to raise children.”**



"The next time we were scheduled to go up there, he asked what we would be doing, and I told him we were bleeding the tails (taking blood samples) to check for pregnancy. He wanted to come with us and watch the whole thing, and now all of these procedures are just a normal thing to him and he understands the purpose of what we are doing. I am glad to be able to share these experiences with our children."

In today's world, Anthony's main worry and concern is the rising costs, and he wonders whether there will be very many young farmers getting into the space. "Is it ever going to be 'cool' to be a farmer again or do you have to be a millionaire to get into this space?" It's getting harder and harder to purchase larger tracts of land, cattle and finding a way to get started.

"Being from the outside—not being a cattleman by trade—looking at the cattle business seems like farming is set up for failure in today's world. Can we honestly say we're setting a path for future farmers? A person always has to be mindful of the input costs and it's hard to do that when you want to use really good things—the best cattle, the best feeds, etc. It's difficult to make it all happen when you are focused on really good quality," he explains.

"I have enjoyed what we have done, to this point, and it's starting to make a lot of sense; everything is clicking and we are avoiding some of the mistakes we were making originally."

He has appreciated the mentors and people who have helped along the way. "One of the first people I met in this industry was a man by the name of Quintin Smith, a cattleman who forgot more than I'll ever know about Angus. I spent a lot of time with him, picking his brain and trying to understand what makes a good recipient cow—what makes a good mother, and all the things to look for in these animals. He recently passed away and will be someone that I will always think about for obvious reasons, thus, he had a great impact not only with me, but all over the country with the success he had in the Angus breed," Anthony says.

"I think about people like him, who took the time to spend with me. It seems like everyone is so busy these days, that it's hard to take the time to teach someone or give a newcomer a data-dump of information. This is crucial for the success of someone who is younger and trying to get started, but motivated to learn."

Anthony feels very lucky to have some of Smith's animals in his recipient herd. "I am grateful to him for giving me this opportunity and the fact that he took the time to show me how to do the right thing. I was very fortunate to meet him." Also, Anthony is fortunate to meet some people in Australia that have looked after and helped him with some significant investments. "Certainly, I've put a great deal of trust in people who are doing this in the biggest ways on our planet with Wagyu, and I'm forever grateful to be in good company."

Anthony is passionate about Wagyu and wants to make a difference for this unique breed that is relatively new to North America. There are more than two million farms across the U.S., but only about 400 Wagyu farms, and most of them are small operations.

He is also passionate about producing the best meat possible, and doing it right. "It is important to make sure that these animals have a high-quality diet, but even more important is that they are drinking clean water. We are constantly cleaning out our troughs. We're constantly monitoring the water quality and adjusting on an as needed basis. We even put a filtration system in at the front of the property to set ourselves up for success on this item."

There are several restaurants in the greater Nashville area that have shown interest in his product. "At this point, however, we are still trying to grow our herd, keeping as many females as we can. We now have a more meaningful herd size for some additional planning. Today we offer some as beef; people can reserve a quarter, half or whole carcass. We are trying to accommodate everyone but there is still a very long waiting list; we just explain that we are not producing much beef yet," he says.

"We want to be able to produce a wonderful product. Everything we are doing now is working really well. We are working with a nutritionist and getting the rations figured out, and we are just making sure we are on the right track." This is all crucial to lay the groundwork for future success. 🍀



# FUSHIMISAKE WAGYU

THIS SEMEN IS AN EXTREMELY  
RARE OPPORTUNITY!

#1 BFI INDEX  
SEMEN IN USA

AUS# LTCF22T338



With less than 250 straws total to offer in the USA  
Has never been offered prior to this now!

March (run 2) 2024 Wagyu BREEDPLAN														
	Gestation Length (days)	Birth Wt (kg)	200 Day Wt (kg)	400 Day Wt (kg)	600 Day Wt (kg)	Mat Cow Wt (kg)	Milk (kg)	Scrotal Size (cm)	Carcase Wt (kg)	Eye Muscle Area (sq cm)	Rump Fat (mm)	Retail Beef Yield (%)	Marble Score	Marble Fineness (%)
EBV	-3.1	+1.1	+14	+32	+45	+38	0	-1.0	+46	+7.4	+3.5	-0.5	+3.7	+0.56
Accuracy	67%	73%	75%	75%	71%	64%	63%	76%	69%	66%	67%	58%	66%	57%
Breed Avg. EBVs for 2022 Born Calves <a href="#">Click for Percentiles</a>														
EBV	-0.2	+1.2	+10	+18	+24	+23	+0	-0.2	+20	+3.0	-0.3	+0.3	+1.2	+0.21

### SELECTION INDEX VALUES

Market Target	Index Value	Breed Average
Self Replacing Index (\$)	+\$ 415	+\$ 174
Fullblood Terminal Index (\$)	+\$ 365	+\$ 149
F1 Terminal Index (\$)	+\$ 342	+\$ 136
Breeder Feeder Index (\$)	+\$ 582	+\$ 181



Mike Broussard / Rusty Morgan  
409-223-2828  
mpbroussard@icloud.com



LANDGRAF  
RANCH

LRX-TX *Mr Marble Jr* T157K  
**FEMALE SEXED  
SEMEN AVAILABLE**

LRXF22T157K



**ALSO AVAILABLE FEMALE SEXED**

**M6RFR0122H**

**LMRFS1749**

**WYNFR308H**

**M6RF22T295K**



[KENNY@LANDGRAFRANCH.COM](mailto:KENNY@LANDGRAFRANCH.COM)

[LANDGRAFRANCH.COM](http://LANDGRAFRANCH.COM)

512-633-0154

# WYNDFORD WAGYU

LAUNCHING A NEW PARTNERSHIP WITH



HERCULES

ITOGUNI

SPARTACUS

WYNDFORD'S FULL SEMEN CATALOGUE NOW  
AVAILABLE THROUGH COGENT & ST GENETICS

FOR FULLBLOOD, COMMERCIAL & F1 PRODUCTION

Part of the **STgenetics** group.

[www.stgen.com](http://www.stgen.com)

[jess@wyndfordwagyu.com](mailto:jess@wyndfordwagyu.com)

[wyndfordwagyu.com](http://wyndfordwagyu.com)



[cogent-international@cogentuk.com](mailto:cogent-international@cogentuk.com)

[@wyndfordwagyu](https://www.instagram.com/wyndfordwagyu)

+44 7710 308611

# LADY JAYE

By Heather Smith-Thomas

**E**van Carter and three partners opened this restaurant in Seattle, Washington in 2019. “There are four owners, myself, Tyler Palagi, Charlie Garrison and Sara Rosales. Tyler and Charlie are the chefs, Sara does the bar and is the general manager, and I do the business and marketing. We all met in 2013 and opened a restaurant called The Radiator Whiskey in the Pike’s Place Market in Seattle. This is where our story starts,” Evan says.

“Then we all took our separate ways a few years later, and then came back in 2019 and opened this place. We got back in touch with each other because we liked working together, and opened the Lady Jaye that summer. It is named after a female G.I. Joe character from the 1970’s. We thought it was a fun fit. We like G.I. Joes and like being unique and funny and thought this was a cool name.” It’s catchy and people remember it.

“There are three boy owners and one girl owner, so we gave her the spotlight.

Today we are well known as a meat restaurant. We steered away from calling ourselves a barbecue restaurant because we didn’t do the normal barbecue items like brisket, pork shoulders and ribs. We tend to do our own thing and use a lot of Northwest ingredients and flair. We sell a lot of cool cuts that are more fun than the ‘normal stuff’. We started smoking a lot of meat,” Evan says.

Then during COVID in 2020 they obtained a Wagyu cow from Magnolia Farms, 17 miles away from their store. “We weren’t that familiar with Wagyu, except that our chefs had it before. We try to source our meats and produce from local farms, and when we got this cow we did a sale utilizing cuts from the entire animal. We opened up our garage door windows and people lined up to get the meat, during our farmer’s market, which is right outside our restaurant. We sold the entire cow in about an hour and a half!” he says.

“It was amazing. We got to test and try the meat ourselves and we were just blown away. This is what jump-started our passion for Wagyu, and drove us to want to understand these animals a little bit more. This started our Wagyu journey and we continued to bring in a little more of that meat,” Evan says.





**"WE GOT TO TEST AND TRY THE MEAT OURSELVES  
AND WE WERE JUST BLOWN AWAY"**

The partners have a small meat shop. At that time they had one big cooler and were selling some meat out of the restaurant during COVID. This quickly grew into a big butcher shop at the front of the restaurant.

"We now bring in Wagyu beef all the time from Pacific Rogue Farm in southern Oregon, Bar R in eastern Washington, and Authentic Wagyu from Enumclaw, Washington. We also bring in some from Masami Ranch in northern California. We try to utilize meat from local farms and people we know, and it is been a great experience for us," he says.

The chefs use Wagyu in several menu items, and they also smoke whole tri-tips and some of the smaller muscles,



@LadyJayeWest



<< Page 23

including top sirloins, and cut those to order. It's been an interesting journey, learning about Wagyu and meeting people like Jerry Reeves, and coming to understand how different these animals are from typical beef cattle.

"We have been seeing a need for it, in the market. We have a lot of customers now who come here specifically for our Wagyu selection," Evan says.

Tyler says one of his goals is educating people about intramuscular fat and why the Wagyu flavor is so great. This meat is also very nutritious, and healthy. "When I tell this to people they think I am teasing them, but I am actually telling them that this meat and fat is really good for them. The balance of Omega 3, 6 and 9 and the oleic acid in it is really good for your skin, hair, intestines, etc." Tyler says.

This is one aspect of educating the consumer, beyond just the fact of wonderful flavor. Their restaurant focuses on local quality ingredients. "This is what we are all about," Evan says. "We utilize Wagyu beef in some of our sandwiches. We want to give our customers the quality products we ourselves eat."

Last year, at the beginning of 2023 they started a podcast to help educate people about beef, and Wagyu. "We get a lot of questions. We have a really great community here and have a good social following, so we are always talking, always educating. So the next step for us was to take this platform and talk about the things we want to highlight in the meat industry," Evan says.

"We discuss our style of barbeque, versus Texas style, and what the meat labels really mean. What is Wagyu beef, and why should you try it? We ask why some people are scared to try it. Everyone was telling us how crazy we were, because it's so expensive. Our mission is to show people that it's actually not. There are many different cuts in the animal and some are not expensive," he says.

"If you get an A-5 New York Wagyu cut it will be very expensive but if you get a Fullblood Zabuton cut it is a really great steak and a great bang for your buck. We felt that education was necessary and wanted to fight back and defend this





meat because we love it so much, and it can provide something for everybody. We have some amazing steaks that are \$10 to \$20 in our meat shop, so we want people to know about it," Evan says.

They have cooked almost every cut themselves. "Tyler and Charlie experiment a lot, trying to find the 'next' thing, like smoking Wagyu flat irons and seeing how that turns out. We smoke a lot of different cuts; we smoke the top sirloin and make an amazing sandwich out of that. This has been a huge thing for us," he says.

"We love taking the chuck roll and cutting off the Zabuton and Delmonicos and then using the chuck eye in some of our Delmonico cheese steaks and our Bulgogi melt. These are on the menu so we have been using some really high-quality meat for that. We try to utilize everything. This is what I love about our partners/chefs because they take the whole animal and utilize everything," he says

"We do Wagyu fat-wash whiskey cocktails. Sara comes in and takes the fat from the carcass and then fat-washes the whiskey. We use every single part of the carcass that we can, to create something novel and fun in our restaurant, to showcase the fact that you can utilize more than just the meat," he says.

Their partner Sara is a vegetarian, so they keep challenging her with a few different meats. "Every Thursday we have a special smoked Wagyu cheeseburger. We've been doing this for 2 years now and it sells out every Thursday night. We do about 70 or 80 burgers for this and they are hand-crafted, pressed and smoked and they make a phenomenal meal." It's a great place for people to come try various things and see what they like.

"When we first heard about Wagyu we never thought we'd put it on our menu because we thought it was too expensive, but our chefs have found ways to use every single cut in the animal, so we can have some Wagyu on the menu almost every single night. We are now becoming a bit of a Wagyu restaurant and bar. It's been a fun journey and who knows what's next?" Evan says.

"We have a lot of great people we work with, like Preservation Meat—the guys who deliver our meat—and they have educated us a lot about



<< Page 25

Wagyu beef. They are always coming up with new ideas as well. It's starting to boom, and the American public is starting to hear about it and not be afraid to try it anymore. I feel we are right on the cusp of some really exciting times."

The meat case has a little bit of everything. "We have the zabutons and the bavettes and the flat irons, skirt steaks, flank steaks and toro--not just the 'Hollywood' cuts. We are passionate about using as much of the animal as possible, and it's more economical for our customers."

They also have a bakery called Little Jaye in Southpark, which is about 10 minutes away from the restaurant. We will probably do some Wagyu sandwiches down there, eventually, but we haven't gotten into that yet, or we may do some Wagyu beef biscuits or something else that's unique," he says. 🍷





# BOOTH CREEK WAGYU



## WAGYU SUMMIT & BCW PRODUCTION SALE SEPTEMBER 27 & 28 • MANHATTAN, KANSAS



offering progeny of:  
MAYURA ITOSHIGENAMI JR  
COATES ITOSHIGENAMI G113  
MACQUARIE Q0291  
MACQUARIE N0100  
MR MARBLE  
HP RELIABLE  
MAYURA L10  
ARUBIAL UNITED  
ARUBIAL ANTICIPATED

### SCHEDULE OF EVENTS

#### FRIDAY SEMINARS - SEPTEMBER 27

##### BEEF COMPANIES

- Optimizing Cut Sheets
- Balancing Supply & Demand
- Maximizing Yield On Trim
- Online, Restaurants, Retail:  
*determining the best channels for you*

##### SEED STOCK COMPANIES

- Utilizing Carcass Data to Influence Breeding Decisions
- Fully Utilizing BreedPlan
- Speeding Up Genetic Progress  
*(Scott DeBruin , Mayura Station)*

#### SATURDAY - SEPTEMBER 28

Visit the first ever "Jewelry Store for Beef" at BCW's Meat Market  
Lunch at the Ranch  
BCW Auction

#### JOIN US FOR THIS PREMIER INDUSTRY EVENT

*A block of rooms is available at the Bluemont Hotel  
785.473.7091*

785.775.1199 [WWW.BCWRANCH.COM](http://WWW.BCWRANCH.COM) [GENETICS@BCWRANCH.COM](mailto:GENETICS@BCWRANCH.COM)

# NICE TO MEAT YOU



## A LITTLE BIT ABOUT US

- *High Tajima*
- *Producer of Grand Champion American Royal Steak Contest in 2016, 2017 & 2018*
- *Feed & process to gain our own data*
- *Love & respect our animals*

EXCEPTIONAL BEEF STEMS FROM EXCEPTIONAL GENETICS



# DIAMOND T RANCH

[diamondtwagyubeef.com](http://diamondtwagyubeef.com)

# #2 Proven Marbling Leader



FULLBLOOD BLACK PROVEN MARBLING LEADERS		Loc
Animal Name <b>SANJIRO 3</b> CHR SHIGESHIGETANI 5	Owner World K's Co. Ltd Crescent Harbor Ranch Iron Table Wagyu Overseas Breeder Vermont Wagyu	HYOGO PR OAK HAR GATESV N SPRING
Animal Name MAYURA ITOSHIGENAMI JNR VT SHIGETERUHANA D17 ET	Owner Imperial Wagyu/ JBS Casey Creek Cattle Co Lone Mountain Cattle Company Vermont Wagyu Oriskany Mountain Wagyu	Loc OMAR BULLA GOLD SPRING

**CHR SHIGESHIGETANI 5**  
limited semen available FB 9861

following right behind  
**SANJIRO 3** FB 2900  
#1 PROVEN MARBLING LEADER

EMBRYOS AVAILABLE WITH BOTH OF THESE SUPER SIRES IN THE MATING

**CHR SHIGESHIGETANI 5 X SANJIRO 3** sired donor females

NORTH AMERICA'S LARGEST SOURCE  
*for original & breed leading genetics*

SINCE 1994



**CRESCENT HARBOR**  
FULLBLOOD WAGYU RANCH

Ralph Valdez 360.941.0644  
www.crescentharborranch.com



# Bird Flu and Cattle

By Heather Smith-Thomas

**A**vian influenza or “bird flu” is infection with avian influenza Type A viruses. These viruses naturally spread among wild aquatic birds worldwide and can also infect domestic poultry and other bird and animal species. Bird flu viruses do not normally infect humans, but sporadic human infections have occurred.

According to the CDC (Centers for Disease Control) the first description of avian influenza (bird flu) was in 1878 in northern Italy, described as a contagious disease of poultry associated with high mortality, referred to as “fowl plague.” At the turn of the 20th century, scientists determined that “fowl plague” was caused by a virus. It was not until 1955 that the virus was shown to be a type A influenza virus.

In recent years bird flu has frequently been in the news; it seems to be infecting an increasing number of animals, and showing up in mammals as well as birds. Like many “flu” viruses, it keeps mutating and changing, opportunistically infecting more species.

The bird flu currently in Asia is the H5N1 strain. During 2020, gene-swapping between poultry and wild bird viruses led to emergence of HPAI (Highly Pathogenic Avian Influenza) H5N1. These wild bird-adapted HPAI H5N1 viruses were first identified in Europe in 2020 and spread across Europe and into Africa, the Middle East and Asia. During 2020, five human cases of HPAI H5N6 virus infection were reported in China, and HPAI H5N8 virus was detected in several swans, seals, and a fox in the United Kingdom. In December 2020, HPAI H5N8 was isolated from a poultry worker in Russia.

According to CDC data, in 2020 LPAI H9N2 virus infection was discovered in a child after possible indirect exposure to backyard poultry in Hong Kong. China reported five cases of infection in four children and one adult.

In March 2021, there were reports of HPAI H5N8 virus in seals in the United Kingdom, Germany, and Denmark. Several subtypes of avian influenza viruses have caused epidemics in seals. In May 2021, bird flu was detected in wild fox kits in the Netherlands, during an outbreak in wild birds.

In December 2021, detections of HPAI H5N1 virus were also reported in wild foxes in Estonia. During 2021, China reported 36 cases of human infection with a bird flu virus with 18 deaths, and 24 cases of another strain, including 19 mild cases in children, two mild cases in adults, and three severe cases requiring hospitalization in adults, including one death.

In February 2022, Peru reported infections in sea lions following deaths of hundreds of sea lions that began in January. In January 2022, the first HPAI H5N1 virus infection in wild birds in the U.S. since 2016 was reported by USDA/APHIS. In February 2022, USDA/APHIS announced an outbreak in turkeys in a commercial poultry facility, marking the first detec-

tion in commercial poultry in the U.S. since 2020.

In April 2022, the first human case of HPAI H5N1 virus was reported in the U.S, and the first human infection with low pathogenic avian influenza A H3N8 virus was reported in China. Also that year, HPAI H5N1 virus was found in various mammals in the U.S. and other countries. H5 bird flu viruses have previously been known to occasionally infect mammals that eat birds or poultry. These infections included wild or feral animals such as foxes and seals; stray or domestic animals, such as cats and dogs; and zoo animals, such as tigers and leopards.

At least eight U.S. states have detected HPAI H5 virus in fox kits. Two bobcats in Wisconsin, a coyote pup in Michigan, raccoons in Washington and Michigan, skunks in Idaho and Canada, and mink in Canada also tested positive for H5 virus. Other animals that have tested positive include foxes, otters, a lynx, a polecat and a badger in Europe and raccoon dogs and foxes in Japan. In December 2023, an infected polar bear was discovered. Infections were also reported in an elephant, and in fur seals in the Antarctic.

In March 2024, HPAI H5N1 virus infections were reported for the first time in goats on a farm in Minnesota (the first case in U.S. livestock), where a poultry flock had tested positive for the same virus.

Now the virus is infecting cattle. A March 26, 2024 news article in Science magazine and a March 26 news story in the Washington Post reported that a bird flu virus subtype recently showed up in dairy cows in three states. Milk and nasal swab samples from sick cattle on at several dairy farms in Texas and two in Kansas tested positive. The cattle had flu-like symptoms and thick, discolored milk.

This is the first time this particular subtype has been documented in cattle. Texas, Kansas, and New Mexico reported dairy cows sick with what scientists presume is the same H5N1 strain of influenza that has killed hundreds of millions of poultry and wild birds around the world.

Dairy producers with affected cows are reporting rapid onset of illness in herds, mainly in older, lactating cows. Clinical signs include acute sudden drop in milk production, a decrease

in feed consumption, abnormal feces and fever. Older cows may be more likely to be severely impacted. According to dairy farmers and veterinarians reporting on affected herds, most affected cows recover within two to three weeks.

Dead wild birds were also found on some of the farms. Dr. Gregory Gray, an epidemiologist at the University of Texas Medical Branch, says the detections in cows across multiple states is "worrisome" because it may mean that this strain of bird flu may be spreading directly between cattle, instead of via birds. It may have mutated in ways that could allow it to more readily infect people, but preliminary studies on the affected cows show no signs that the virus has changed, according to a statement by the National Veterinary Services Laboratories on March 25.

The virus is well known for its effects in recent years on chicken and turkey producers. If they contain any infected birds, entire flocks--that sometimes number in the millions--are culled to prevent the virus' spread. In recent years there has been a lot of documentation that the disease can also infect mammals. The USDA has a list of more than 200 individual mammals infected with bird flu in the past two years in the U.S. The list includes foxes, opossums, squirrels, dolphins and grizzly bears.

When bird flu attacks poultry, farmers must destroy all their birds but the USDA is not requiring farmers to cull affected cattle herds. Milk from dairies is still safe for humans to drink; pasteurization kills the virus in any milk produced by an infected cow. Any milk from a known infected cow is not utilized for human consumption.

Several other of the four influenza virus types are known to infect cattle, but this is the first report of HPAI in cattle. Texas has officially confirmed that the virus found in cows in that state is the H5N1 subtype, and none of the three states have yet reported whether it is the type causing widespread death in birds. USDA officials said testing in Texas shows consistency with the strain seen in wild birds. Federal and state scientists are rapidly trying to complete genetic testing.

Dr. Gray, who has an ongoing study to track infections that spread between cattle and humans, views this

new situation with concern--with the recent infection in goats, and wildlife affected with the hotter pathogenic avian flu, including the unusual infection of carnivores such as bears and wolves. He said it is important to figure this out, because if the virus continues to change, it could move into other species, including humans, and may be in humans already.

The influenza viruses are always changing. There is evidence that all four types have been infecting cattle for a number of years. Gray mentioned a report published in 2019, but in that report, the authors said that maybe there's something about the cattle that makes them immune to serious disease and transmission of the virus.

Gray says something has changed, because now there's a multiple state epizootic with animals becoming ill. Likelihood that transmission is from cow to cow and farm to farm is now much higher. Cattle can readily become infected by birds because of shared habitat and water; there are probably multiple ways that wild birds mix with cattle.

Symptoms of flu in birds include sudden death with no prior signs, low energy or appetite, purple discoloration or swelling of various body parts, reduced egg production, or soft-shelled/misshapen eggs, nasal discharge, coughing/sneezing, lack of coordination and diarrhea. Symptoms of bird flu in humans include cough, headache, shortness of breath or difficulty breathing, sore throat, fever or chills, fatigue, congestion or runny nose, muscle or body aches.

Some of the dairy cattle that showed positive were suffering gastrointestinal illnesses. Gray's study has been funded for 8 months. Initially he thought he would be able to work with many farms in Texas, because they want to keep their animals free from disease. But there's been some resistance to collaboration because dairy farmers were concerned that the study might find something that would damage their business.

Now suddenly they do have something damaging to their business. Gray and his team want to assist, and help identify the transmission pathway--whether the virus is aerosolized or being spread in feces, or is simply a respiratory pathogen moving

through direct contact from cattle to cattle. Gray suspects that there's some indication (with this rapid multistate spread) that the virus is airborne.

An article in a San Angelo, Texas news publication dated March 24 stated that Texas Agriculture Commissioner Sid Miller announced that USDA confirmed presence of a strain of bird flu among cattle in the Texas Panhandle. Dr. Bud Dinges, Texas State Veterinarian and Texas Animal Health Commission Executive Director said the dairy producers reported that affected cows had gone off feed and were reluctant to move around, and then a day or two later produce abnormal milk. Some develop respiratory issues and/or mastitis as a secondary infection.

Dr. Matt Garner, executive director of the RANGE (Regional Accelerator & New Growth Engine—an industry-led organization in the Texas Panhandle, driving innovation in food, beef, dairy, crop, and energy production industries that addresses challenges in water stewardship, environmental stewardship, workforce development & automation, data management & analysis, health & nutrition), this virus is a subtype of H5N1 and the outbreak is being monitored by the Texas Department of Agriculture and the USDA's Animal and Plant Inspection Service.

Garner said the virus comes from wild birds, and though it has been described as a highly pathogenic strain, the virology and the microbiology community considers it low pathogenic. This means it might infect a lot of animals, but the morbidity (sickness) and the mortality (death) are extremely low, according to Garner.

Dr. Jenna Funk, clinical assistant professor and beef cattle veterinarian at West Texas A&M University's VERO (Veterinary Education, Research, & Outreach) program explained how the virus can spread from bird to cattle, stating that like most viruses, it can spread through any fluid that comes from infected birds. Respiratory secretions, feces, and feathers in the feed can spread the virus. Birds are often a nuisance on farms because they get into feed and bedding; cattle come into contact with fluids from those birds all the time and this is likely how they contracted it from wild birds that make their home on farms, dairies and

feedlots.

Dinges said most cows recover in seven to ten days. Some lactating cows dry up after a couple days. Some go back to producing normal milk in seven to ten days, but usually don't come back to full production.

Texas dairies are strongly advised to use all standard biosecurity measures such as restricting access to essential personnel only, disinfecting all vehicles entering and leaving, isolating affected cattle, and destroying all contaminated milk. It is also important to clean and disinfect all livestock watering devices and isolate drinking water that might be contaminated by waterfowl. Farmers are asked to notify their herd veterinarian if they suspect any cattle displaying signs of this condition. It is vital that farms nationwide practice heightened biosecurity measures to prevent further spread.

Funk said influenza isn't the only thing cattle can pick up from birds. They can also get salmonella. It is important to try and reduce bird contact.

An article in the Iowa Capital Dispatch March 27 stated that the virus is often transmitted by infected wild birds to animals in the Midwest during the spring and fall migrations. The infected herds in southwest Kansas and the panhandle of Texas are in the Central Flyway, a major migratory route that goes west of Iowa, through Nebraska and South Dakota. Birds from that flyway sometimes stray into Iowa, according to the U.S. Fish and Wildlife Service.

A suspected source of infection is feed contaminated by wild birds, according to a director of the American Jersey Cattle Association. Spring bird migration is definitely a high-risk transmission period. The last significant spring outbreak of bird flu in Iowa was in 2022, when detections in domestic flocks started in early March and the state's death total for the year was about 16 million birds. The 2015 outbreak started in mid-April and the death toll that year was about 33 million birds. The Iowa Agriculture Secretary encouraged farmers to quickly report any cattle illnesses.

After HPAI was found in dairy cattle, the North American Meat Institute stated that properly prepared beef is safe to eat and not a safety risk to humans. "The Centers for Disease Control and Prevention and USDA food

safety experts say properly prepared beef is safe to eat," according to Meat Institute President and CEO Julie Anna Potts. "HPAI cannot be transmitted to humans by eating meat or poultry products." She also says the Meat Institute and its member companies will continue to be vigilant to aid in the efforts to stop the spread of the disease among animals in food production.

"We support the nation's producers working to protect their herds," Potts said. The meat and poultry industries are among the most intensely regulated in the nation. Inspectors from the Food Safety and Inspection Service are present every day in meat packing plants and are trained to detect disease before and after slaughter.


Michael Payne, a food animal veterinarian and biosecurity expert with UC-Davis Western Institute for Food Safety and Security, stated that bird flu has been reported in 48 different mammal species and it was probably only a matter of time before it made its way to ruminants.

The National Cattlemen's Beef Association (NCBA) is aware that the USDA and the U.S. Food and Drug Administration (FDA) confirmed Highly Pathogenic Avian Influenza (HPAI) in samples collected from dairy cattle, but confirmed there is no threat to human health, and milk and meat remains safe to consume. At present, HPAI has not been detected in beef cattle. However, producers are encouraged to implement enhanced biosecurity measures on farms and ranches to help protect their herds. For information on animal health protocols and developing an effective biosecurity plan, cattle farmers and ranchers are encouraged to visit [www.bqa.org](http://www.bqa.org), and complete or update their certification in Beef Quality Assurance practices. Producers can also visit [usda.gov](http://usda.gov) for resources on how to manage wildlife to limit exposure.

Amber Adams Progar, Associate Professor and Dairy Management Specialist at WSU stated in a recent newsletter that dairy producers knew wild pest birds were causing problems on farms, but didn't expect them to become the cause for a serious cattle health concern. "My research team has been studying pest bird management on dairies for over eight years. Birds carry many types of bacteria and viruses in their fecal matter and on



★ **WAGYU** ★




**BULLS FOR SALE  
2 YEARS OLD**

**100% GRASS FED  
100% ALL NATURAL**

FULL BLOOD WAGYU · WAGYU  
· ANGUS · WAGYU · BRANGUS

CLARENCE J. KAHLIG, II  
**210.260.2121**  
TRAVIS HURT  
**830.965.6075**



# MORRIS STOCK FARM LLC



**PURCHASING QUALITY ALL NATURAL**

- REGISTERED FULL BLOOD WAGYU CATTLE
- AGE & SOURCED F1 WAGYU CATTLE

---

8075 Co Rd Y • Gruver, Texas 79040

JOE MORRIS                      DUSTIN BORDEN  
806-922-5274                      806-363-3845

SHERRY MORRIS  
(office)  
806-733-2362

[office@morrisstockfarm.com](mailto:office@morrisstockfarm.com)  
[www.morrisstockfarm.com](http://www.morrisstockfarm.com)

*Family Owned and Operated Since May 1962*

their feet. Birds move from farm to farm, increasing the spread of pathogens. This is how scientists believe the avian flu strain causing health issues in cattle started. Finding methods to reduce cattle exposure to wild birds, including their fecal matter, is vital to minimizing their effect on cattle health," she said.

Implementing pest bird deterrence methods should be a priority, even when bird prevalence on a farm is low. "For most dairies with free-stall barns, implementing deterrence methods in the summer months is ideal because the birds are not inhabiting the barns. Once birds establish a night roost in a barn, it becomes drastically more difficult to get them out."

Cattle operations like dairies, feedlots, backgrounding programs, or cow-calf producers who use creep feeders for calves, or supplemental concentrate feeds for cows often have birds coming in to eat the feed. Many cattle producers now need to be aware of this new risk to cattle health. 🐾



**FOR A SMOOTH RIDE - CALL ROUGH RIDE  
NATIONWIDE CATTLE TRANSPORTATION  
SPECIALIZING IN THE WAGYU BREED**



**DAVID TANNER • 352-807-8203**

# Thank You



**THANK YOU TO ALL FOR MAKING OUR EVENT A HUGE SUCCESS**

Female Average: \$12,000

Bull Average: \$6500

Pregnacy Average: \$12,750



**10 YEAR ANNIVERSARY SALE!**

**April 5<sup>th</sup> & 6<sup>th</sup> 2024**

GOOD THINGS COME  
TO THOSE WHO WAIT.



SEPTEMBER 6-7, 2024  
SPRINGFIELD, VT

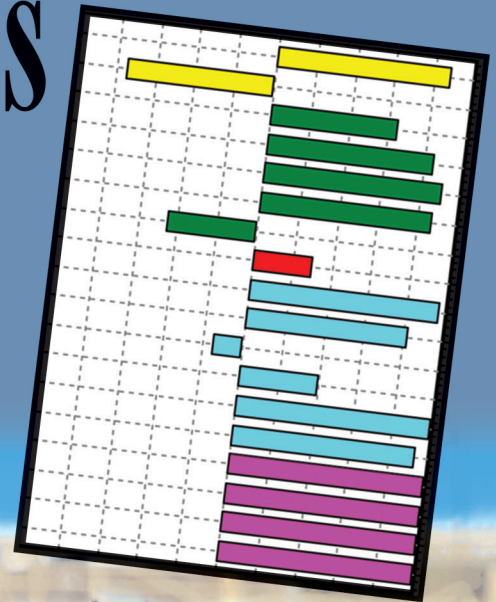


*[info@elite-wagyu-genetics.com](mailto:info@elite-wagyu-genetics.com)*

# A Sire That Improves *your next move*

## "SHOGUN 7704"

HIGHEST SELLING BULL IN THE USA  
\$325,000 1/2 interest & flush mate to the  
\$400,000 female and son of the \$200,000 1/2 interest donor  
Recessive Free



✓  
**THE  
PERFECT  
MATCH  
FOR  
L0010  
BOND  
JNR  
&  
MORE**

**SIRE ARUBIAL UNITED P0342**  
**DAM TBR HIKOKURA 035 3025Z**  
TRIF22T7704K

*Flying* **A**  
*Wagyu*

DEAN ACKERMAN  
970-539-0641  
FLYINGAWAGYU.COM  
located just 40 miles north of Denver

**GameteGuard<sup>®</sup>**  
*order your semen today!*



# CULTIVATING CULTURE, CRAFTING WAGYU



## FULLBLOOD WAGYU

PRIVATE TREATY BULLS,  
HEIFERS, SEMEN, & EMBRYOS

FOR MORE INFORMATION PLEASE CONTACT JAKE NEWBOLD  
AT [JAKE@STAYWILD.COM](mailto:jake@staywild.com) OR BY PHONE AT 919.316.0643

**SUBSCRIBE TO OUR NEWSLETTER!**

SCAN THE QR CODE OR VISIT OUR WEBSITE  
BELOW TO JOIN OUR LIST! 



[WWW.WILDERSWAGYU.COM](http://WWW.WILDERSWAGYU.COM) | 919.551.8102 | @WILDERSWAGYU

## SHOP OUR 100% WAGYU BEEF AND BERKSHIRE PORK ONLINE TODAY!

GO WILD THIS GRILLING SEASON! SHOP YOUR FAVORITE CUTS  
ONLINE AND HAVE THEM DELIVERED RIGHT TO YOUR DOOR.  
SCAN THE QR CODE OR VISIT OUR WEBSITE FOR MORE INFO.



[WWW.WILDERS.COM](http://WWW.WILDERS.COM) | 919.551.8102 | @WILDERSBRAND



# OUT & ABOUT

Wagyu Sales, Social & Other Happenings

Sales

## 2024

### M6 Ranch Wagyu Production Sale ALVARADO, TEXAS



April 5<sup>th</sup> & 6<sup>th</sup>, 2024



## >> *The Results*

### **M6 Ranch Wagyu – 10<sup>th</sup> Anniversary “Better Together” Production Sale**

#### **Averages**

33 OF 34 FEMALES SOLD	\$12,000.00
36 OF 44 BULLS SOLD	\$6,500.00
7 OF 7 PREGNANCIES SOLD	\$12,750.00
75 OF 75 EMBRYOS SOLD	\$850.00 PER EMBRYO
48 OF 48 UNITS OF SEMEN SOLD	\$250.00 PER UNIT

#### **Top Females**

**Lot 1: M6 RANCH P342 CHISAHIME 352L**, 8/09/2023 sired by ARBIAL UNITED P0342; **\$80,000** to **Joel Inselmann**, Kimball, Minnesota.

**Lot 19: M6 RANCH L10 OKUTANI PLD 196J**, 9/12/2021 sired by MAYURA L0010; **\$25,000** to **Steve Cottrell**, Viola, Wisconsin.

**Lot 34: M6 RANCH L10 OKUTANI 232K**, 3/13/2022 sired by MAYURA L0010; **\$20,000** to **9 Line Farms**, Santa Rosa Beach, Florida.

**Lot 45: M6 RANCH Q007 HIKOKURA 2100K**, 11/09/2022 sired by ARUBIAL BOND Q007; **\$20,000** to **Scott Cattle Farm & Kluesner Wagyu Cattle Company**, Bloomfield, Missouri.

**Lot 27: M6 Ranch L10 CHISAHIME 1109J**, 9/30/2021 sired by MAYURA L0010; **\$18,500** to **Honey Creek Cattle Company**, Parkville, Missouri.

**Lot 18: M6 RANCH L10 SHIGEHIME 175J**, 8/14/2021 sired by MAYURA L0010; **\$18,000** to **Traber Ranch**, Madison Heights, Virginia.

#### **Top Bulls**

**Lot 16: M6 RANCH LOADED 295K**, 11/03/2022 sired by ARBIAL UNITED P0342; **\$16,000** to **Scharbauer Ranch Beef**, Midland, Texas.

**Lot 17: M6 RANCH BAIL U OUT 298K**, 11/07/2022 sired by ARUBIAL BOND Q007; **\$16,000** to **Scharbauer Ranch Beef**, Midland, Texas.

**Lot 86: M6 RANCH UNITED 337L**, 4/06/2023 sired by ARBIAL UNITED P0342; **\$11,500** to **LaRocque Cattle Company**, Belcourt, North Dakota.

#### **Top Pregnancy**

**Lot 2: SUNNYSIDE Q0540 X TM HIKOKURA MICHIFUKU 100K**; **\$19,000** to **La Roca Range**, Granbury, Texas.

#### **Top Embryos**

**Lot 8: ARBIAL UNITED P0342 X LMR MS L10 1734J**; **\$2,800** /embryo (2 embryos) to **Fushimisake Wagyu**, Beaumont, Texas.

#### **Top Semen**

**Lot 117: MAYURA L0010**; **\$650** /unit (4 units) to **Fushimisake Wagyu**, Beaumont, Texas.

This two day event was truly a special one to attend as it was a celebration of ten years of the M6 Ranch breeding Wagyu cattle. The event started off on Friday afternoon with a ceremony of appreciation for who have supported the M6 Ranch Wagyu program since its birth as well as the individuals that make up the team at M6 Ranch. Friday evening also included an auction selling 15 very exciting lots and the night was topped with a Wagyu steak dinner. Saturday was a beautiful sunny day at the M6 Ranch. The seats filled up and many enjoyed the Wagyu brisket lunch that was served. A very active auction ended in success for the M6 Ranch selling animals and genetics to 20 different states across the country.

**Managed By: James Danekas & Assoc., Inc.**  
**Online Venue: LiveAuctions.tv**

Sales

# 2024

## A5 Wagyu Production Sale PURCELLVILLE, VIRGINIA

March 2<sup>nd</sup>, 2024



### >> *The Results*

#### A5 Wagyu Inaugural Production Sale

##### Averages

48 OF 52 FEMALES SOLD                    \$3,703.00  
2 OF 5 BULLS SOLD                         \$2,900.00

##### Top Females

**Lot 7: BFC SANJIRO 39F**, 8/23/18 sired by Sanjiro 3; **\$8,000** to **Prime Valley Farm**, Cutler, Indiana.

**Lot 1A: A5 WAGYU KINUZURU 1T24**, 7/01/22 sired by Blackmore Kinuzuru E006; **\$7,000** to **Mike Werbela**, Cazenovia, New York.

**Lot 6: BFC HIKARI 30G**, 9/09/19 sired by Hikari 2; **\$6,250** to **Joseph Corvello**, Turlock, California.

**Lot 10: A5 WAGYU MS CHIYOTAKE 1T49**, 8/19/22 sired by Blackmore Dai Ichi Yasuchiyo G615; **\$5,500** to **Matt & Olivia Landon**, Luling, Texas.

**Lot 34: MMR MS HARUKI 03H**, 3/01/20 sired by WK Haruki 2; **\$5,000** to **Lee Trust LLC**, Coats, North Carolina.

**Lot 45: A5 WAGYU KINUSURUKIKU 1T67**, 9/08/22 sired by Blackmore Kinusurukiku H224; **\$4,500** to **Synergy Wagyu**, Spring City, Pennsylvania.

##### Top Bulls

**Lot 8: MMR KINUSURUKIKU H224 1K54**, 8/19/22 sired by Blackmore Kinusurukiku H224; **\$3,200** to **Gradeless Farms**, Melrose, Iowa.

The historical Fieldstone Farm, home of A5 Wagyu, set the beautiful scene for the first ever A5 production sale event. Hosts, Robert and Christine Myers were beyond welcoming as they treated guests to a Friday evening dinner and social the consisted of delicious Wagyu samplings and a cozy atmosphere of conversations next to an open fire. The Myers invited everyone into the farmhouse as the winter chill still lingered in the evening air. The home, which is over 300 years old, hosted many historical figures including George Washington. Touring the property was icing on the cake after taking a tour of the animals on offer; the offering looked phenomenal. Sale day brought some rain which added to the winter chill but by the time the first lot sold, the rain disappeared and at the end of the sale, the sun was breaking through. Attendance online was very strong and most animals were purchased through the online platform and in final, animals were sold from New York and California (9 states in total) and many states in between.

**Managed By: James Danekas & Assoc., Inc.**  
**Online Venue: LiveAuctions.tv**



Sales

# 2024

## Triangle B Ranch Production Sale STIGLER, OKLAHOMA

March 16<sup>th</sup>, 2024

### >> *The Results*

#### Triangle B Ranch – 16<sup>th</sup> Annual Production Sale

##### Averages

37 OF 37 FEMALES SOLD	\$8,150.00
10 OF 11 BULLS SOLD	\$4,900.00
3 OF 3 PREGNANCIES SOLD	\$5,500.00
1 OF 1 FLUSH SOLD	\$4,750.00

##### Top Females

- Lot 1: TBR HIKOKURA 035 8124L**, 3/26/2023 sired by MAYURA L0010; **\$70,000** to **Curtis Smith**, Tulsa, Oklahoma.
- Lot 4: TBR HIKOKURA 035 8145L**, 8/25/2023 sired by MAYURA L0010; **\$35,000** to **Bar V Wagyu**, Abilene, Kansas.
- Lot 13: YASU 2-8-3 7772L**, 7/01/2023 sired by TBR KIKUTNAMI 4051A; **\$13,000** to **La Roca Range**, Granbury, Texas.
- Lot 36: TBR TOMIKO 1 7602K**, 5/01/2022 sired by TBR ITOSHIGEFUKU 9095W; **\$11,000** to **Goodsell Land and Cattle**, Maramec, Oklahoma.
- Lot 33: TBR YASU 1 7566L**, 3/30/2022 sired by TBR KIKITSURU DOI 4053A; **\$10,000** to **La Roca Range**, Granbury, Texas.
- Lot 39: TBR KR 400-77 2 7702K**, 7/21/2022 sired by TBR ITOSHIGEFUKU 9095W; **\$9,250** to **Goodsell Land and Cattle**, Maramec, Oklahoma.
- Lot 37: TBR TOMIKO 4 7691K**, 5/06/2022 sired by TBR KIKUTNAMI 4051A; **\$8,500** to **Goodsell Land and Cattle**, Maramec, Oklahoma.

##### Top Bulls

- Lot 46: TBR KIKUTNAMI 7551K**, 2/28/2022 sired by TBR KIKUTNAMI 4051A; **\$9,000** to **Bar Diamond B Ranch**, , Castroville, Texas.
- Lot 44: TBR EMPEROR 8142L**, 8/10/2023 sired by MAYURA L0010; **\$7,000** to **Flying A Wagyu**, LaSalle, Colorado.
- Lot 40: TBR MICHITANI 8121L**, 1/24/2023 sired by SUMO MICHIFUKU F154; **\$6,000** to **La Roca Range**, Granbury, Texas

This year was truly a "Spring of Opportunities" Event. With showers the eve before sale day, the pastures and trees greened up to set the tone for the day. With ample sun, visitors to Triangle B Ranch were able to view the offering on the most beautiful day. The night before the crowd was greeted with Wagyu burgers and on sale day, BBQ pork was served and enjoyed by all. Bidding was very active from both the folks on the seats and online. With over 60 registered online bidders, many lots were sold to buyers over the internet.

**Managed By: James Danekas & Assoc., Inc.**  
**Online Venue: LiveAuctions.tv**

# *Save the Date* **Upcoming Events**

## 2024

### MAY

11 **Feddersen USA Wagyu Production Sale**  
*Anita, Iowa*

25 **Bar R Wagyu Production Sale**  
*Pullman, Washington*

### JUNE

8 **Passion For Prime**  
*Salina, Kansas*

22 **Furlong Farms Wagyu Dispersion**  
*Online at LiveAuctions.tv - cattle located in Fort Hancock Tx*

### JULY

1 **Fall Harvest Sale Entries Open**  
*www.jdaonline.com*

### AUGUST

24 **JDA Event**  
*TBD*

### SEPTEMBER

7 **Elite Wagyu Top 5% Collection Vermont Wagyu & Friends**  
*Springfield, Vermont*

12-14 **AWA Conference**  
*Williamsburg, Virginia*

27-28 **Booth Creek Wagyu Summit and Sale**  
*Manhattan, Kansas*

### OCTOBER

19 **JDA Event**  
*TBD*

### NOVEMBER

9 **Fall Harvest**  
*Luling, Texas*

23 **Iron Table Genetics Sale**  
*Gatesville, Texas*

## 2025

### MARCH

8 **FushimiSake Southern 300**  
*Bowie, Texas*

15 **Triangle B Ranch Production Sale**  
*Stigler, Oklahoma*

29 **R-C Ranch Production Sale**  
*Houston, Texas*

### APRIL

5 **M6 Ranch Bull & Female Production Sale**  
*Alvarado, Texas*

### MAY

3 **Old Three Wagyu Production Sale**  
*Brenham, Texas*

17 **Double W Wagyu Production Sale**  
*Meade, Kansas*

### JUNE

7 **Passion For Prime**  
*Salina, Kansas*

### SEPTEMBER

6 **The KMO Group**  
*Greenfield, Missouri*

### NOVEMBER

1 **Stay WILD 2025 - Wilders Wagyu Production Sale**  
*Turkey, North Carolina*

8 **TWA Fall Harvest**  
*Luling, Texas*

## 2026

### MARCH

16 **Triangle B Ranch Production Sale**  
*Stigler, Oklahoma*

28 **M6 Ranch Bull & Female Production Sale**  
*Alvarado, Texas*

### NOVEMBER

7 **Stay WILD 2026 - Wilders Wagyu Production Sale**  
*Turkey, North Carolina*



Join top Wagyu  
producers worldwide using  
**Protocol Naturals**  
feeding program and  
Wagyu-specific protocols and  
products



*Your All-Natural Solution*

800.687.6455 • [protocolnaturals.net](http://protocolnaturals.net)

# WAGYU WORLD

# CONNECTIONS

*Flying A*  
**WAGYU**



100% Full Blood Black Wagyu  
Bull Semen, Bulls & Embryos  
& Wagyu F1 & F2 Calves

970-539-0641  
ackermansonline.com

**THE BLACK DOG RANCH  
AND CATTLE COMPANY**  
YOUR WAGYU FUTURE BEGINS HERE

Registered full blood Wagyu cattle,  
embryos, and semen available



**STEVE AND MARY ERICHSEN**  
WEATHERFORD, TX  
503.803.3988  
WWW.ERICHSENBLACKDOGRANCH.COM

*Wagyu Experience*  
*Adds Value*  
"2008 International  
Auctioneer Champion"




**C.D. "Butch" Booker**  
Auctioneer

809 N. Main  
Colfax, WA 99111  
(509) 397-4434  
Cell: (509) 989-2855  
Email: cartha@colfax.com

**ACKERMAN** *A*  
SINCE 1969  
DISTRIBUTING.COM  
800-726-9091



*Pacific Rogue*  
**Wagyu**

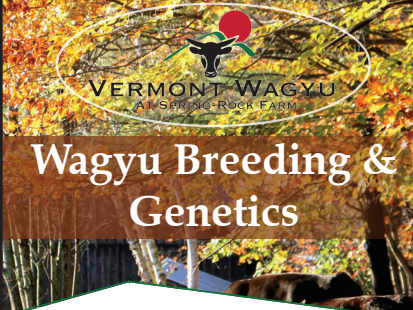


FULLBLOOD & F1 WAGYU SINCE 1994

PO Box 194 WEDDERBURN, OR 97491  
PACIFICROGUEWAGYU@GMAIL.COM  
PACIFICROGUEWAGYU.COM

**VERMONT WAGYU**  
A SPRING ROCK FARM

**Wagyu Breeding &  
Genetics**



SHEILA PATINKIN, OWNER  
CELL: 847-702-7812 • EMAIL: SCPATINKIN@YAHOO.COM  
ROGER OSINCHUK, SUPERVISOR • 603-313-0676  
150 LOWER PARKER HILL ROAD SPRINGFIELD, VT 05156  
WWW.VERMONTWAGYU.COM

**CRESCENT HARBOR**  
FULLBLOOD WAGYU RANCH

Specializing in Original Foundation  
Wagyu Genetics Since 1994



Ralph Valdez 360.941.0644  
www.crescentharborranch.com

**WAGYU LIVE**  
YOUR MARKETING PARTNER  
WWW.WAGYULIVE.COM




**PROTOCOL**  
*Naturals*



**FINESSE** *MATRIX*  
WAGYU

*Your All-Natural Solution*

800.687.6455  
protocolnaturals.net

**TAI RANCH**  
FULLBLOOD WAGYU CATTLE

**SUPERB FULLBLOOD GENETICS**

Tom & Mary Isola  
10772 Modoc Road • White City, Oregon 97503  
Cell (702) 274-1964  
Email: tairanch702@gmail.com

We offer 20+ years in the commercial cattle business

- ~ On site nutritionist
- ~ Affordable cost of grain
- ~ NHTC and GAP approved
- ~ Indoor or outdoor feeding
- ~ Each animal electronically identified
- ~ Computerized rations

**A to Z FEEDERS**  
— SINCE 1987 —

(712) 243-4515  
www.atozfeeders.com

**DIAMOND T RANCH**  
WWW.DIAMONDTWAGYUBEEF.COM

Home Of  
**PINNACLE BEEF**  
100% Black Wagyu

EMBRYOS • SEMEN • CATTLE • MEAT

Tony Tisani  
DIAMONDTRANCHWAGYUBEEF@GMAIL.COM  
office • 903/284/9145

The Western Wagyu Source

**Y**

**Yuba River Ranch**  
Marysville, California  
530-237-6446

**Callicrate BANDERS**  
HUMANE CASTRATION

800-858-5974  
CallicrateBanders.com

**WILDERS**  
WAGYU

WILDERSWAGYU.COM  
919-551-8102

PRODUCTION SALE:  
11-01-25  
11-07-26

**M6 RANCH**  
Wagyu

The Ultimate in...  
Calving Ease, Price Premium,  
and Carcass Quality

100% Wagyu Bulls + Beef for sale!

Kevin & Jessica Moore  
2929 Oak Hill Rd Alvarado, TX  
76009 • kevin@m6ranch.com  
Kevin: 817-822-7109  
Jessica: 817-822-7402  
www.m6ranch.com

AUCTIONEER • SALE MANAGEMENT  
MARKETING AND CONSULTING

**SCHACHER AUCTION SERVICES**

Robert Schacher  
817-219-0102  
www.schacherauction.com

LIVESTOCK MORTALITY INSURANCE

**RAGLAND WAGYU**

**JAPANESE GENETICS**  
HAZEL GREEN, ALABAMA  
FRANKEWING, TENNESSEE

256-714-6182  
BRED COWS, HEIFERS, BULLS, EMBRYOS  
EMAIL: RAGLANDWAGYU@GMAIL.COM

**BRENNER CATTLE COMPANY**  
★ AUSTIN, TEXAS ★

EMBRYOS, SEMEN & MORE  
Luke Brenner • 512/761/0755  
WWW.BRENNERCATTLECOMPANY.COM

**YOUR AD HERE**

6 month or 12 month options  
530-668-1224

**SLATOR RANCH AKAUSHI**  
赤牛

LEADER IN POLLED PUREBRED AKAUSHI GENETICS

PUREBRED HOMOZYGOUS POLLED  
OUTCROSS SEMEN AVAILABLE!  
LLANO, TX  
(325) 247-4217  
SLATORRANCH.COM



# WIVES TALES

## *I words from the wise*

*By Ronda Applegarth  
with an excerpt from [thesurvivalmom.com](http://thesurvivalmom.com)*

**W**hen I was a kid, we rented pasture from Mr. Herbert Dean McAdams. He came from a time when dollars were scarce and most cattlemen had to make do with what they had. I remember corrals expertly crafted of wooden posts and bed frames and equipment converted from horse drawn to tractor hitch. He'd enlighten us with cowman genius born from years of experiences, both good and bad. Most of those pearls of wisdom are still true today. One that stuck with me and that we repeat from time to time is "You only buy the cow once". I wondered if others had similar experiences with the "old timers" so I reached out and asked friends, family and acquaintances to share. It seems the sages were well versed in all aspects of raising cattle. I'll leave it to you to decide which ones to believe and which ones to smile at.

### **On cattle behavior...**

- If the swirl on a cow's face is below the eyes, she's calm and easy to manage. If it's above the eyes, she's unsettled and reactive.
- A cow lying down and chewing her cud is making you money.

### **On cattle management...**

- Cull a cow that has difficulty calving including abnormal presentations to reduce dystocia.
- Feed your momma cows in the evening and they will calve during the day.
- Wean calves on a new moon for quiet nights.
- Wean calves on a full moon so you can see to chase them when they get out.

### **On feeding cattle...**

- Calves need "guts" to 'em to grow out.
- Poor hay is better than a snowbank.
- You can't starve a profit out of 'em.
- Old "Doc Green" (green grass) will take care of things.

### **On doctorin'...**

- Castor oil is the cure-all for a ranch gelding with a cut. Paint it on to keep the wound soft and healing from the inside out and free of proud flesh.
- Dehorn when the sign of the moon is in the feet and your calves won't bleed.
- Put diesel fuel on any injury.
- When tipping cow horns, gather cobwebs from the barn to stop bleeding.
- If a bred cow's tail hair is twisted, she'll have a bull. If it lays straight, she'll have a heifer.

### **On forecasting the weather...**

- Mesquite trees won't bloom until after the last freeze.
- Spring isn't here to stay until the peeper frogs have been frozen back three times.
- Cows laying down in the middle of the day means rain is on the way.

### **On managing the land...**

- You're not selling beef, you're selling grass on the hoof. Take care of the grass and it'll take care of the cows.
- Always cut brush weeds during dark nights in August.

### **Philosophy and Sage advice...**

- If you open it (the gate), close it!
- Don't swing on the gate.
- Hard work never hurt anyone.
- When you're planting seed, make sure your rows are straight because everyone will know when the crop comes up.
- There's always too many to feed and never enough to sell.
- There's no shame in being poor, it's just unhandy as hell!
- (Grandpa always said when a calf hit the ground) There's another hundred bucks boy! (I wonder what Grandpa would think today!)
- You can't drink all day if you don't start in the morning.
- It don't cost any more to own the best.
- The curlier the ear, the cowier the horse.
- You only buy the cow once.
- It doesn't cost any more to feed a good cow.

Of course, all the pieces of sage advice go hand in hand with some cattlemen's continued study of the Farmer's Almanac. Some families have followed the almanac for generations. The almanac uses moon phases and signs of the zodiac to suggest best dates for weaning, castration and dehorning. According to the almanac, farm practices that involve the potential for bleeding should be done when the moon is in the signs of Sagittarius, Capricorn, Aquarius and Pisces. These signs rule the thighs, knees, ankles and feet so when someone says "Dehorn when the sign of the moon is in the feet and your calves won't bleed", you know it's an almanac reference.

It has been said that those who don't understand history are doomed to repeat it. Many of these lessons we think are part of the modern era are new packaging on old problems. We see them as survival lessons from old timers, but it was just how they lived. We can learn a lot by seeing how a generation born and raised post-prohibition, post-stock market collapse, and post-settling the West learned to overcome the pitfalls of short-sighted decision-making. Millennials, we might find, or perhaps the children of the Millennials, will be the next Greatest Generation. We begin each day with the opportunity to learn from the lessons of those that have gone before us. Their sense of family, traditions, and faith is something that can be shared with future generations. In us, we can carry their bravery, dreams, beliefs, and the lessons learned from their life. 🍷



A MARKETING PLATFORM PARTNERED WITH THE  
DEDICATION OF THOSE WHO BELIEVE IN THE WAGYU BREED



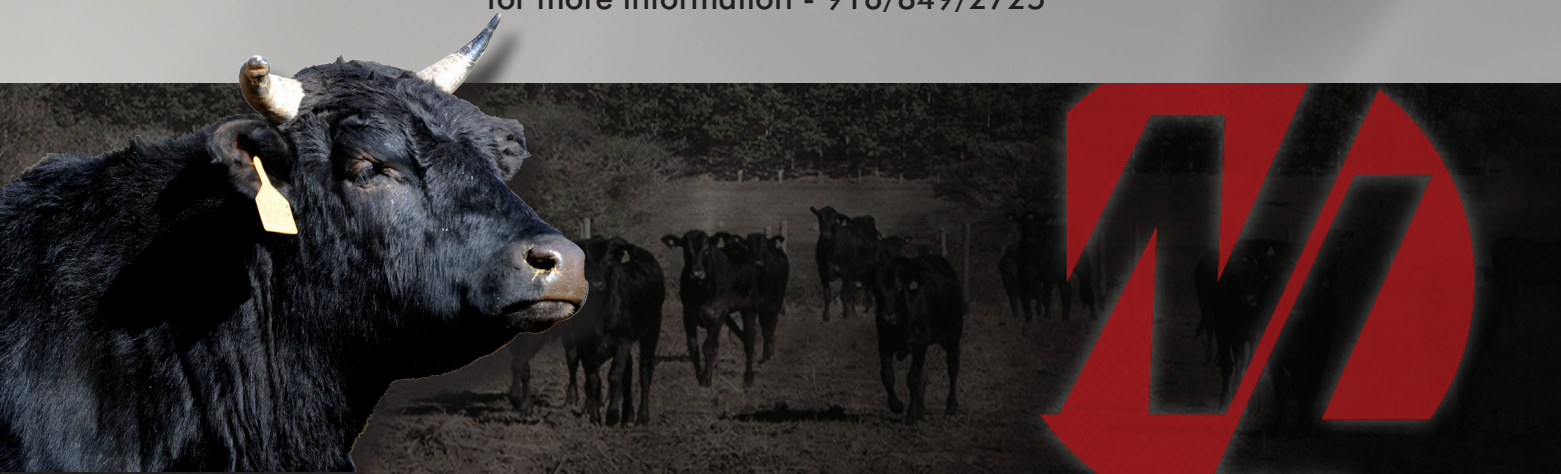
# WAGYU LIVE

YOUR MARKETING PARTNER

[WWW.WAGYULIVE.COM](http://WWW.WAGYULIVE.COM)

no commissions  
no buyer's premium  
flat fees

for more information - 916/849/2725





## Advertiser's Index

Ackerman Distributing .....	44
A To Z Feeders.....	45
Bar R Cattle Co.....	4-5
Black Dog Cattle Co.....	44
Brenner Cattle Co.....	45
Booth Creek Wagyu.....	27
C.D. "Butch" Booker.....	44
Callicrate Banders.....	45
Crescent Harbor.....	29, 44
Diamond T Ranch.....	28, 45
Elite Wagyu Genetics.....	35
Fall Harvest Event.....	49
Feddersen USA Wagyu.....	6
Flying A Wagyu.....	36, 44
Furlong Farms.....	19
FushimiSake.....	36
Iron Table Wagyu.....	52
JDA.....	50
JMK Cattle.....	2
Lone Mountain Ranch.....	48
Landgraf Ranch.....	20
Legendary Akaushi.....	3
M6 Ranch Wagyu.....	34, 45
Morris Stock Farm.....	33
Pacific Rogue Wagyu.....	44
Passion For Prime.....	7
Protocol Technologies.....	42, 44
Ragland Wagyu.....	45
Renew Livestock Co.....	49
Rough Ride Cattle Services.....	33
Santos Patronos Ranch.....	51
Schacher Auction Services.....	45
Slator Ranch.....	45
Tai Ranch.....	45
Todo Santos Creek.....	33
VT Wagyu.....	44
Wilders Wagyu.....	37, 45
Wyndford Wagyu.....	21
Yuba River Ranch.....	45



Find us  
Follow us  
Be in the know!

@jdainc4

Be  
In  
The  
Know

We market and manage value added programs for buyers & producers.

All aspects of your program can be customized from birth to market.



**RLC**  
**RENEW LIVESTOCK CO.**

CARE + CONSISTENCY + CREDIBILITY

RLC helps buyers source the livestock that fit their needs. We help producers reach their goals in producing livestock for the value added market.

Jim & Danelle Skartvedt • 712-250-3025  
WWW.RENEWLIVESTOCKCOMPANY.COM



THIS FALL

*November 9<sup>th</sup>*

LULING  
TEXAS

★ ARE YOU READY?

*entries available soon*





# JDA

**WORKING**

**FOR THE SELLER  
FOR THE BUYER  
FOR THE BREED**

**JDA**

Marketing & Promotion



A region steeped in Texas history, a land abundant in native Texas pecans, a ranch producing some of the finest Wagyu in the world. Santos Patronos Ranch offers an ALL-INCLUSIVE LUXURY RANCH EXPERIENCE nestled between the Guadalupe River and El Capote Road.

**COME STAY WITH US!**

Santos Patronos Ranch exploded onto the Wagyu scene and is the proud owner of Wagyu animals ranked in the Top 1% of all indexes per BREEDPLAN. Our Wagyu are registered with the Australian and American Wagyu Associations. We offer highest quality semen, embryos, flushes, seedstock and Wagyu beef.



13807 Capote Rd. • Seguin TX 78155 • (830) 730-0738 • [rthomas@raythomaspc.com](mailto:rthomas@raythomaspc.com) •  [www.santospatronosranch.com](http://www.santospatronosranch.com)

## WAGYU WORLD

c/o James Danekas & Associates, Inc.  
P.O. Box 8629  
Woodland, CA 95776

PRST STANDARD  
U.S. POSTAGE  
PAID  
Tucson, AZ  
Permit No. 271

# IRON TABLE GENETICS SALE

NOVEMBER 23RD, 2024

After a years-long process of collecting data with hundreds of carcasses processed through our beef program, we are ready to release our first set of genetics. Iron Table puts immense pressure on having animals that have eye appeal, carcass data, and proven pedigrees to confidently offer the absolute best of what the Wagyu breed is capable of. Save the date, we can't wait to see you in Texas!

**IRON TABLE - A DIFFERENT BREED.**



### CONTACT:

Will Tawater  
Director of Cattle Operations  
254.498.2278  
irontablewagyu.com



## *The Godfather*

*Champion of North America, Third Overall in the World  
Presented by the Champion of the World Competitor*