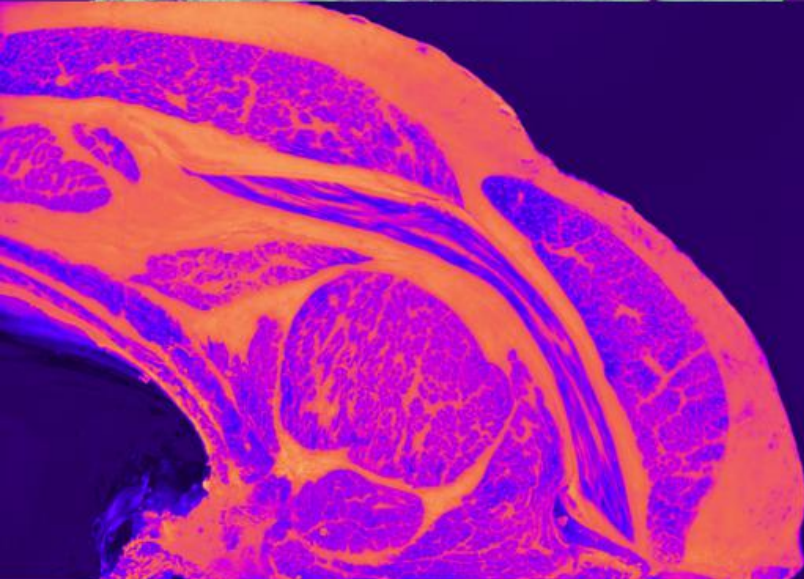
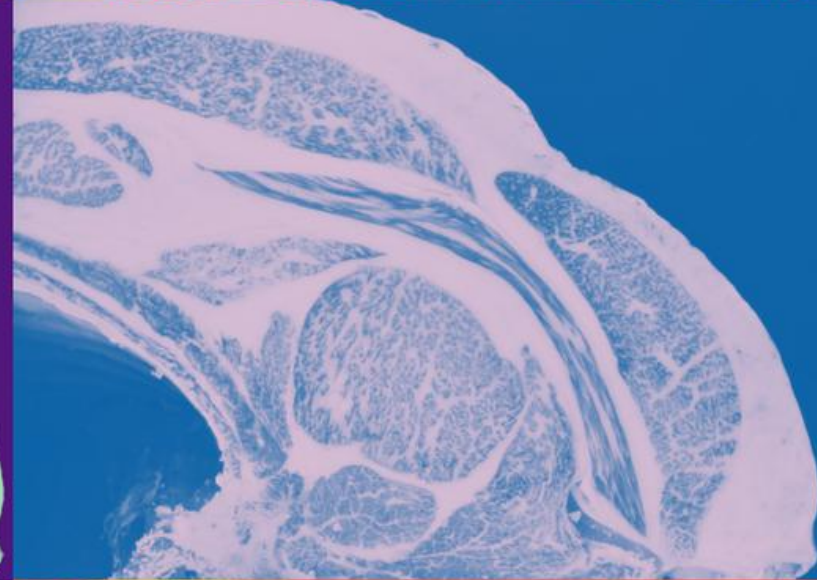
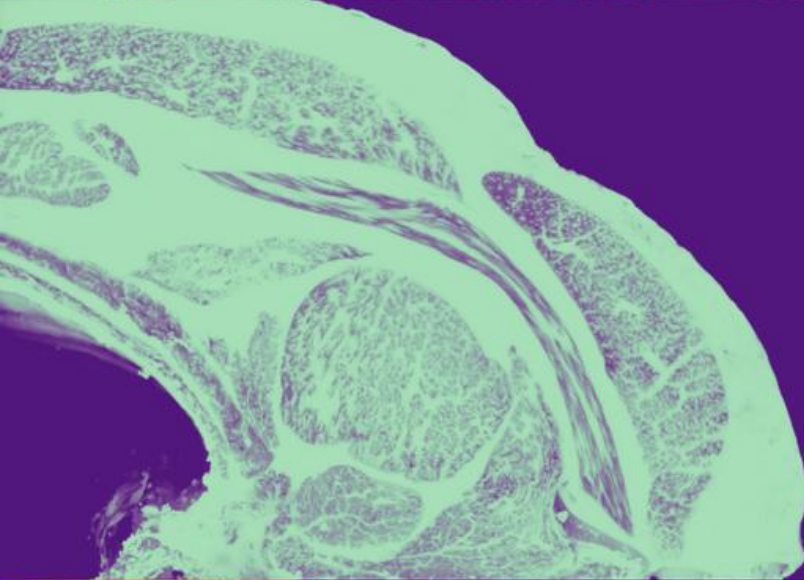
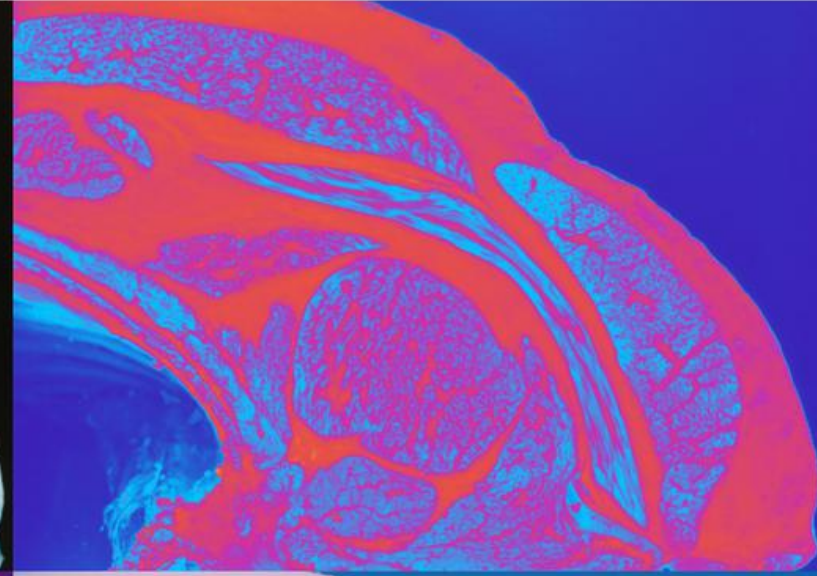
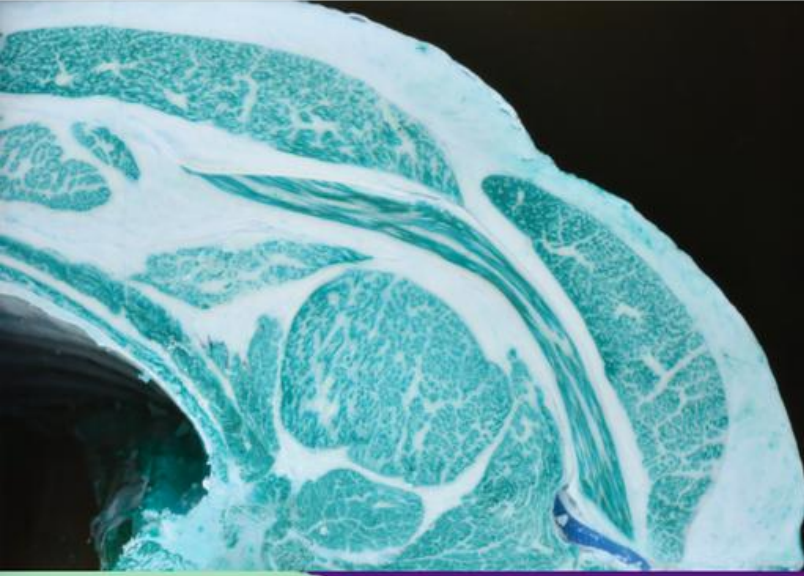


NOV 2021  
ISSUE NO. 2

WAGYU INNOVATIONS

WITT

TECHNOLOGY & TRADITIONS



*The Meat Issue*

PROUD SPONSOR OF  
THE TRIPLE CROWN STEAK CHALLENGE



# MEAT IMAGING USA

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Analysis of your Carass Grade



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**37** TWIN OAKS 2021  
GRAND CHAMPION

Family owned and operated, they have their hands on the heartbeat of Wagyu. New contenders start off strong.

**43** MIDLAND MEAT CO.  
SCHARBAUER  
RANCH

Leader of the pack and most mentioned name in this year's Triple Crown Top Percentage Winners.

**47** MISHIMA RESERVE  
FEATURE

Bringing a new approach to the world of Wagyu and making a positive change to last generations.

**45** MEET G FIVE CATTLE

Consistently in the Top 5 for Percentage Wagyu in this years Triple Crown Great Steak Challenge.

ON THE COVER:

Taking a classic tradition into a modern age by gaining inspiration from the past. Graphic art by Ironstone Impressions Media brings you the face of the Meat Issue of WITT Magazine.

Art will soon be available for purchase on their website.





**42 FEDDERSEN WAGYU AT IT AGAIN**

Another year in the top 5 categories, see some of their herd highlights and new partnerships. It may inspire you.

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Rapidly creating a reputation for themselves and bringing in new blood with a focus on EBV's & positive genetics.

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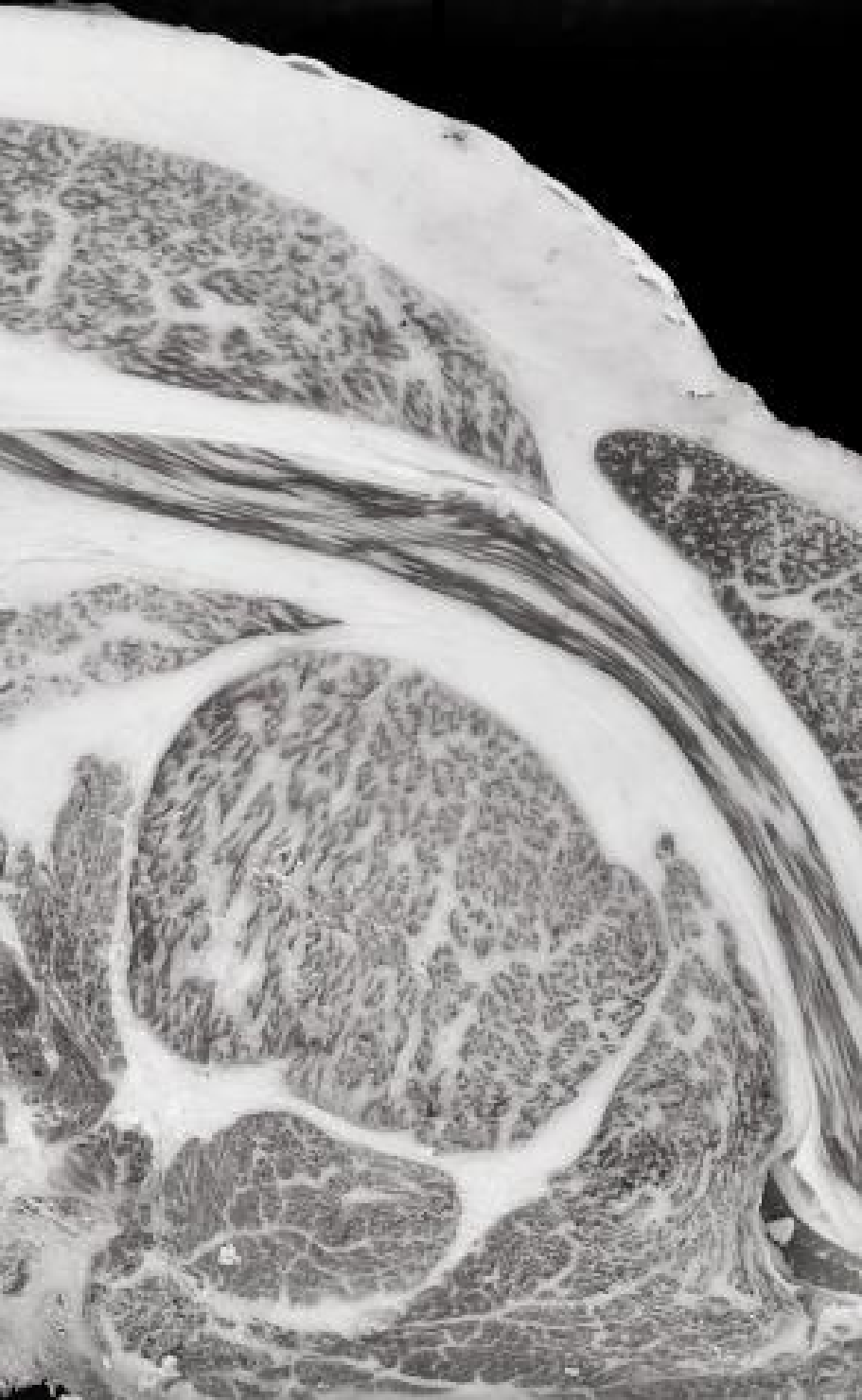
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 Proud of their products and for good reason!

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# LETTER FROM OUR SPONSOR



The Meat Issue was created to enable readers to view the quality of beef produced in the US and connect breeders to interested clients who want to participate in an extraordinary eating experience.

The Triple Crown would like to thank the enormous response this year to our steak challenge. We had steaks entered from all over the USA and have made a geographic locator of what regions in the USA are producing the Top Beef based on our Triple Crown winners over the last four years. In Japan, the Top Wagyu Beef is valued based on the Prefecture (region) where the cattle are raised. Names such as Kobe, Matsusaka, and Omi, or Yonezawa represent these areas. In comparison, these Regions in Japan have strict rules for raising Wagyu while USA breeders develop their own techniques.

Please sit back and let the pages carry you into a world of exquisite beef raised by top breeders that are not afraid to submit their steaks to rigorous scientific testing validating the results of their meticulous efforts.

# WITH GRATITUDE & HOPE

As we turn the pages, we can all think about this year winding down.

The leaves have already made their way across the yard, and pumpkin items are popping up everywhere. Thanksgiving is here, and it is one of my favorite holidays because it is centered around being thankful for what we have and all the special people in our lives. Thinking about our lives as producers, I can't help but believe we share common emotions.

There is a feeling of satisfaction when you look over your herd, and they are happily grazing on fields you painstakingly cared for and nourished. The smell of fresh-cut hay in the barn stacked for winter. The joy of seeing a newborn calf with attitude dancing around its mother sucking everywhere but the nice bag full of warm milk. The first cool spell and not a fly in sight. Remembering all the special people in our lives and feeling blessed, and showing gratitude. This issue certainly displays a lot of blessed ranchers producing the Top beef in the US. I am honored to know you, and I truly appreciate your dedication and perseverance to be the Best. Happy Thanksgiving!



*Desi*



TEXAS TECH

UNIVERSITY.

*2021 TSC Meat Scientists*



HIT 'EM WRECK 'EM TEXAS TECH!



**FROM HERE, IT'S POSSIBLE™**

TTU.EDU



# DALE WOERNER, PH.D.

## ASSOCIATE PROFESSOR, DEPT OF ANIMAL & FOOD SCIENCES

Dr. Woerner earned his B.S. and M.S. degrees in Animal Science from Texas Tech University in 2003 and 2005, respectively, and earned his Ph.D. in Animal Science/Meat Science from Colorado State University in 2009. He served on the faculty at Colorado State University for 9 years and joined the faculty at Texas Tech University in 2018 as the Cargill Endowed Professor in Sustainable Meat Science. He has conducted more than 12 million dollars in industry funded research and has published more than 300 scholarly works. In 2013, Dale was selected by Vance Publishing as a “40 Under 40” honoree as a young leader in the agricultural industry contributing to the 2050 challenge, the challenge of feeding 9 billion people by 2050. Also, Dale was named one of the Top Ten Industry Leaders for 2014 by Cattle Business as a “Difference Maker”, was recognized along with Wendy in 2014 by Texas Tech as Horizon Award Recipients, in 2015 he received the American Meat Science Association’s Achievement Award, in 2018 was recognized by the American Society of Animal Sciences with the Early Career Achievement Award, and, was recognized in 2018 as a Distinguished Alumni by the TTU College of Agricultural Sciences and Natural Resources. Also, in 2018, Dr. Woerner was selected by the American Meat Science Association membership to be the chairman of the Reciprocal Meat Conference, the premier meat science conference in North America. Most recently, he was awarded the North American Meat Institute’s 2018 Harry L. Rudnick Educator’s Award and the 2021 AMSA Distinguished Teaching Award. The focus areas of Dr. Woerner’s research and teaching efforts are in the area of meat quality, including the sensory properties of meat, meat composition, and meat grading as well as the effect of animal production systems on meat quality, food safety, and sustainability.



# JERRAD F. LEGAKO, PH.D.

## ASSOCIATE PROFESSOR, DEPT OF ANIMAL & FOOD SCIENCES

Dr. Legako’s research and teaching specialization is in meat science. His research program addresses pre- and post-harvest factors, which influence meat quality and safety. He has specific expertise in beef sensory evaluation and beef flavor chemistry. His research is supported through federal grants, foundations, and private industry, totaling over \$4.7 million. To date Dr. Legako has authored or co-authored 55 peer reviewed manuscripts, 1 book chapter, and 114 abstracts. He is frequently invited to speak at national and international conferences. Dr. Legako has advised numerous graduate and undergraduate students who now work in various capacities within the meat and food industries. Dr. Legako has instructed courses, such as Food Analysis, Food Chemistry, Meat Technology and Processing, and Experimental Techniques in Meat Chemistry and Muscle Biology. Dr. Legako serves as a reviewer for multiple scientific journals and is an active member within the American Meat Science Association, American Association of Animal Scientists, and Institute of Food Technologists. As of August 2020, Dr. Legako assumed the role of graduate coordinator for the Departmental of Animal and Food Sciences.





# TAYLOR M. HORTON, M.S.

## GRADUATE RESEARCH ASSISTANT

Taylor Horton is a doctoral student in the Department of Animal and Food Sciences at Texas Tech University. She earned her B.S. degree in Animal Science from Colorado State University in 2018 where she competed on the Wool, Meat, and Livestock Evaluation teams, and her M.S. degree in Meat Science from Texas Tech University in 2020. Taylor was recognized as the 2020 Texas Tech Animal and Food Science Outstanding Graduate Student of the year. Her passion has always been fostering the relationship between people and agriculture, using one to develop the other. She is pursuing her Ph.D. in an effort to develop an expertise in meat science, the area she views as the culmination of all the work of each individual in the production chain to deliver a wholesome and high-quality product.



# EMMA MORTENSEN

## GRADUATE RESEARCH ASSISTANT

Born and raised on a fifth-generation farm and ranch in Northeastern Colorado, Emma Mortensen was instilled with a passion for production agriculture at a young age. Growing up, Emma enjoyed working alongside her brothers, parents, cousins and grandparents to produce corn, wheat, and alfalfa and to maintain a commercial Red Angus cow herd. When it came time to pursue a college education, there was no doubt in Emma's mind that she wanted to stay within agriculture. Emma obtained a bachelor's degree in animal science from Texas Tech University where she was actively involved in numerous student organizations and a part of the Texas Tech meat judging team. During her time as an undergraduate, Emma had the opportunity to work at Raider Red Meats, the meat processing facility, retail meats shop and restaurant on campus. Furthermore, Emma had the opportunity to complete an international beef research internship with Teys Australia. Upon completing her degree, Emma started her master's degree in meat science at Texas Tech University. She is also passionate about human nutrition and connecting where and how food is grown to those who consume it. In addition to her master's degree, Emma is completing a Didactic Program in Dietetics to become a Registered Dietitian. IN the future, Emma hopes to work as a Registered Dietitian in the meats industry, educating consumers and working with cattle producers.





# THE MAIN EVENT

Are you ready to see the winners?!



*Triple Crown*  
**GREAT STEAK CHALLENGE**

TESTING PERFORMED BY  
TEXAS TECH UNIVERSITY

MEAT BOOK AVAILABLE SOON

# SOME WORDS FROM TEXAS TECH

## How we found the best of the best in 2021

The Triple Crown Steak Challenge 2021 is a prestigious contest sponsored by Meat Imaging USA & Joseph Decuis. This year was officiated by Texas Tech University Meat Science and Muscle Biology. The contest is divided into 5 categories to take every unique facet of quality Wagyu has to offer into account. A sensory panel (which is a fancy meat-science term for a taste test) comprised 50% of the score. The other 50% of the score was weighted equally (12.5% each) among the remaining four categories- visual assessment by the experts at Texas Tech (flip to page X to read their bios), tenderness testing, fatty acid profile, and camera assessment with the Meat Imaging Japan (MIJ) technology.

The sensory panel was conducted by trained graduate students, in 4 sessions where samples were cooked to the same degree of doneness and served in random order. Panelists were blinded to the samples and asked to rate the intensity of the following attributes, typically denoted as positive in beef; tenderness, juiciness, beef flavor identity, browned, roasted, umami, fat-like, and buttery notes. Additionally, panelists were also asked to rate the intensity of some attributes typically perceived as negative flavors in beef: sour, oxidized, liver-like, and metallic. Each attribute was ranked on a scale of zero to one-hundred, averaged across judges and all positive attributes were added together and all negative attributes were subtracted out to compute a final score.

Visual assessment was performed by leading meat scientists at Texas Tech University. The expert evaluators score each steak on the amount of marbling, marbling texture, marbling distribution, edible yield (based on back fat, kernel fat, and tail length of steak), and color. These scores were averaged across evaluators and a final score

combining all criteria was computed.

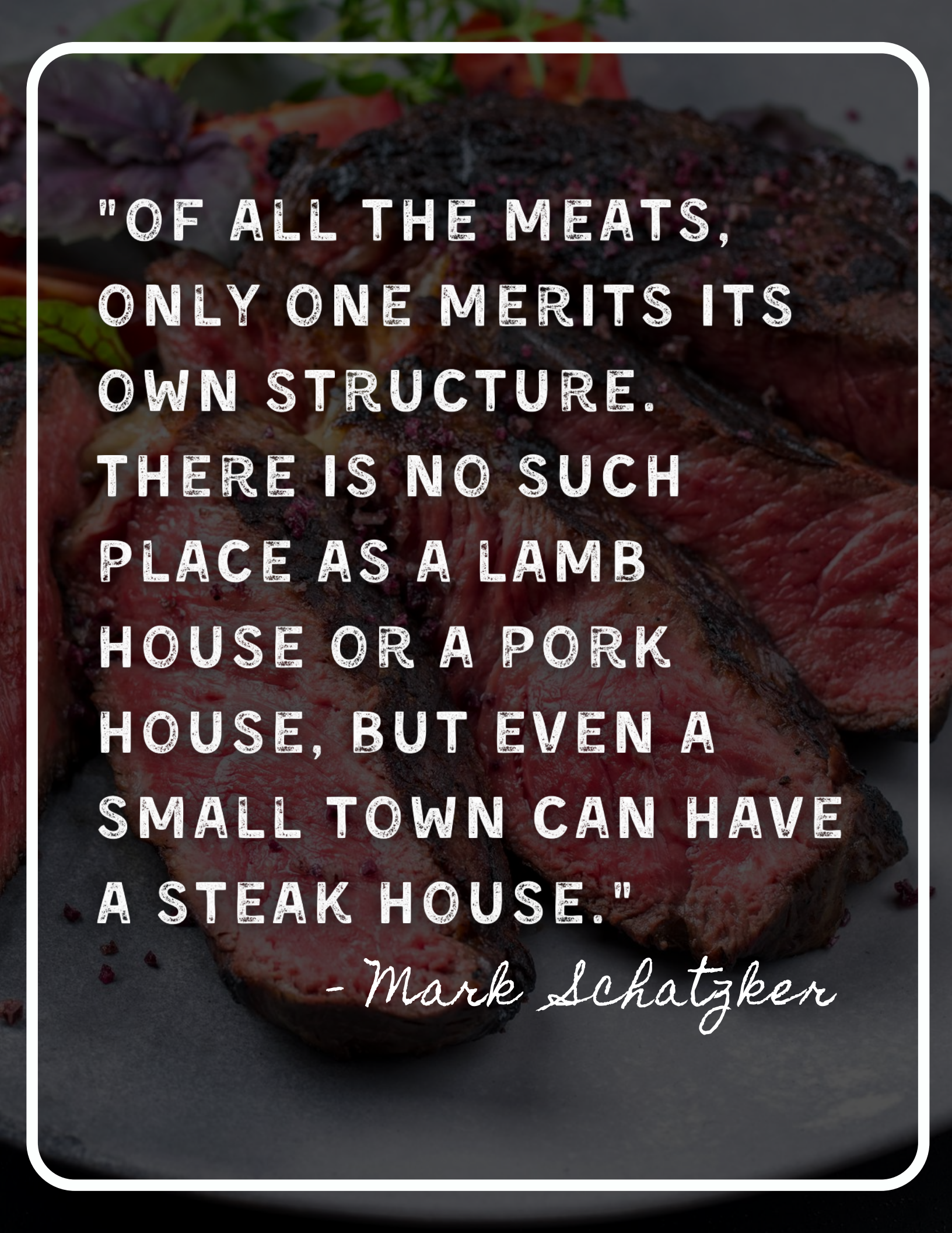
Tenderness was evaluated by slice shear force. All steaks were cooked to 160°F, the muscle fibers were isolated so that a blunt cut could be made exactly perpendicular to the fibers and the amount of force to do so was measured. Therefore, a lower number indicates less force and thus, a more tender product. For reference, < 20.0 kg of force is considered certified tender, and < 15.4 kg of force is certified very tender.

Fatty Acid profile was determined by gas chromatography methods. Thirty individual fatty acids were quantified, and a score was computed by summing the rank of total fat, total monounsaturated (heart-healthy) fats, and total oleic acid (the fatty acid commonly associated with the buttery note in beef).

Finally, MIJ camera data was captured and assessed by the experts in Japan to rank steaks on a combination of factors, centered around marbling amount, fineness, and distribution.

After all category scores were computed, the contestants were ranked in each category. Then, the ranks were weighted as listed above (50% for sensory panel, 12.5% for all other categories) and the lowest score (highest rank) was determined to be the overall winners. Full-bloods were separated from percentage cattle for the category and overall awards.

Texas Tech Meat Science and Muscle Biology is honored to have been a part of a unique and high-quality contest and would like to congratulate all the producers for their high caliber product, regardless of their rank here. Each entry was an exceptional example of beef quality and the students of the program sincerely benefitted from exposure to a facet of the beef industry so contrasting to West Texas. Congratulations and best of luck next year!



"OF ALL THE MEATS,  
ONLY ONE MERITS ITS  
OWN STRUCTURE.  
THERE IS NO SUCH  
PLACE AS A LAMB  
HOUSE OR A PORK  
HOUSE, BUT EVEN A  
SMALL TOWN CAN HAVE  
A STEAK HOUSE."

*- Mark Schatzker*

# THE WINNING CATEGORIES

## Triple Crown Champion

Winner who places first in ALL 5 judging categories.

Yet to be claimed in the 5 years of the challenge.

## Grand Champion

Winner with the top combined scores.

## Reserve Champion

Runner up with second highest scoring.

## Category Winners

Top Winners in each of the following categories

## Sensory Panel

Tenderness

MIJ Camera Assessment

Expert Visual Assessment

Fatty Acid Profile



# Grand Champion



**TWIN OAKS**

REGISTERED ANGUS ♂ FULLBLOOD WAGYU



Grand Champion



## STEAK #42

Entry this year: **TNO Kita 34F**

Naturally conceived.

33 months to finish.

14 days aged

Sire: **CRCC 122B, [FB26292]**

"Larry" on the farm.

Son of World K's Kitaguni Jr, known for his percent and fineness of marbling.

Dam: **TNO Kelley 18D**

She is sired by JVP Fukutsuru 068 and dam Hirashigeharu crossed with WSI Michifuji.

REGISTERED ANGUS FULLBLOOD WAGYU

*Triple Crown*  
GREAT STEAK CHALLENGE



# Reserve Champion



MORACE  
CATTLE COMPANY





# Reserve Champion



## STEAK #47

### Itoshigenami X 654 Hisako

This cross was created after discussing stacking Tajima lines with the Japanese. It's a very common practice in Japan to breed Yasumi line and Kikumi line Tajima.

654 is a perfect stack of Yasumi crossed with Kikumi. Sired by Michifuku known for EMA and exquisite marbling. One top of the Kikumi line of Fukutsuru 068.

We want to bring the Nami line in to bring out some heterosis and add some Itozakura for growth. He's known worldwide for marbling and marbling fineness.

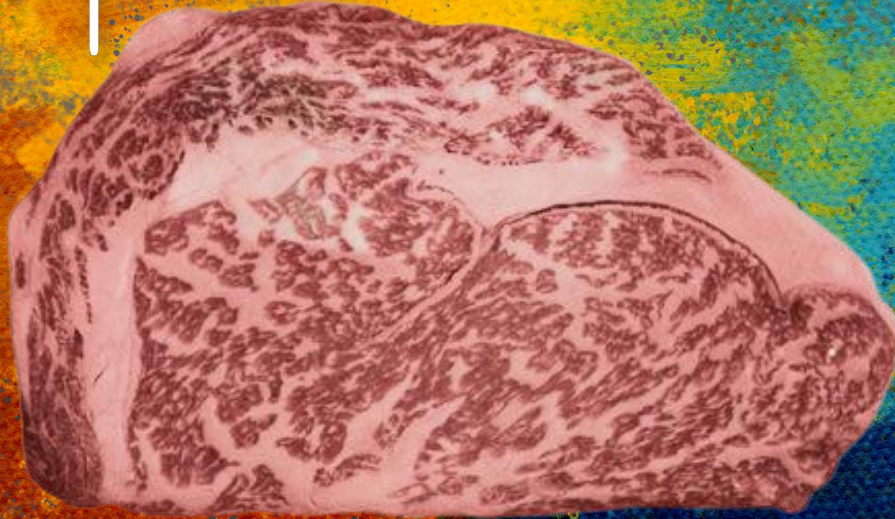
Itoshigenami is by far had the greatest impact on the wagyu breed outside of Japan. We use TF148 consistently on our farm.

NOTE: Animal in photo is M39, the steer that won Reserve.





3rd Place



**JACK'S  
CREEK®**

STEAK #45

This steak this year was black wagyu, unregistered sire with commercial cow influence.



4th Place Fullblood



Entry #2

## STEAK #15

### Dia 6 Kitaseki X Itomino

This steer was actually produced when producing replacement females. Kitaseki is a great out cross balance bull who is the only offspring of the Westholme 006 bull Dia 6 Seizan. Seizan was a blend of Kikumi doi and Itozakura. His Dam is a Kitasekihiro is a maternal cow's dream pedigree. Her Dai 8 Yuhou; Totorri kedaka line and her maternal grand sire Itokitatsuru, the sire to TF151 Itozuru doi, a legend in the breed for growth balance.

The steer's Dam Itomino a straight Takeda Farms bred cow. She decened from practically every growth bull from the Takeda import Itomichi ½, Itoshigefuji, Kikuhana and Itomichi.

MORACE  
CATTLE COMPANY

Steer was extremely docile, fast growing and had a HCW 945 lbs at 27 month old.



MARLIN ROTACH  
WATERCOLOR  
RIDIN DOWN THE CANYON



# 5th Place Fullblood



## STEAK #8

**Sire:** FB 6540 UKB 005 Shigefuku J1822

**Dam:** FB 24712 UKB 337

**Steer:** 005 Shigefuku 13M

**Age at harvest:** 37 months, aged 40 days

This bull is a total outcross to the Wagyu genetics. His sire is the highest content Kedaka bull outside of Japan, 005 Shigefuku J1822. This bull is well balance, long, good spring of rib, very easy keeping kind of bull, who has a thick loin, great feet and legs, and he brings a lot of milk to his daughters. He is also a great marbling bull. We use this bull to breed back our donor cows. For the calf, there is sexed semen offered on this bull, we have been breeding our best donors to the sire of this bull 005 Shigefuku J1822 who is the rarest of the original import bulls ever to leave Japan, actually, the bull never left, just limited straws of semen made the journey.



PROFESSIONAL TASTING PANEL

# Sensory Panel Winners



#42



#19



#47

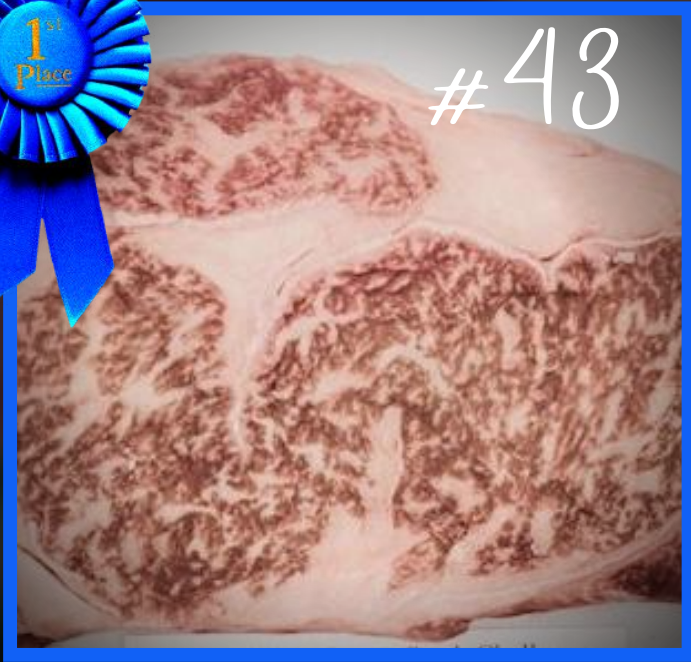


#21



#15



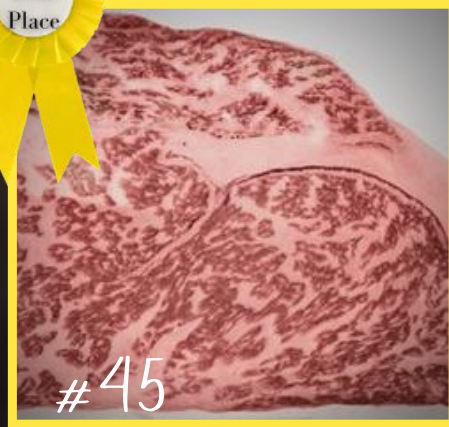


STONYRUN FARMS

# MIJ Camera Winners



OHIO WAGYU



JACKS CREEK



TWIN OAKS



*Triple Crown*  
GREAT STEAK CHALLENGE



**Selling Award Winning Beef verified  
by the 2020 Triple Crown Steak  
Challenge!**

**Reserve your holiday boxes early!**



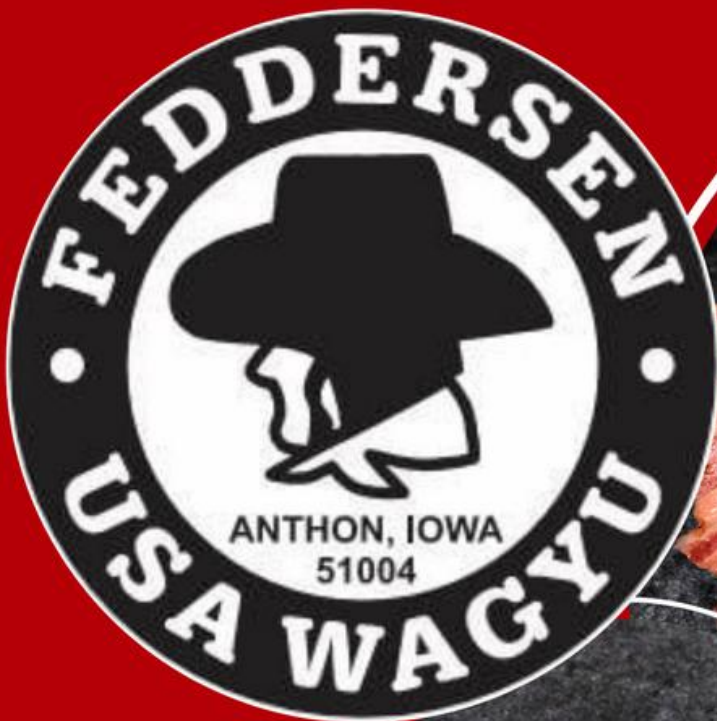
# 2020 Triple Crown Steak Challenge Reserved Grand Champion

**1st place in Sensory Taste Panel**

**1st place in the Digital Marbling Fineness (Finest Marbling of all steaks entered in Triple Crown Steak Challenge)**

**1st place in Warner Bratzler Tenderness (Measures Tenderness)**

**1st place in Fatty/Acid Profile (Analyzes Beef's palatability and health benefits)**





#9

MIDLAND MEAT CO./  
SCHARBAUER RANCH



#15

MORACE CATTLE CO.

# Visual Appraisal Winners



#22

FEDDERSEN



#45

JACKS CREEK



#43

STONYRUN  
FARMS





#12



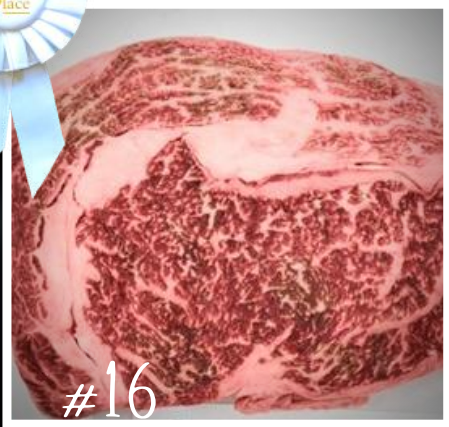
#42

MIDLAND MEAT CO./  
SCHARBAUER RANCH

TWIN OAKS

# Fatty Acid Profile

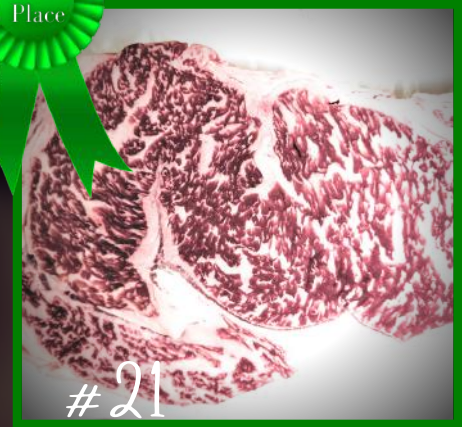
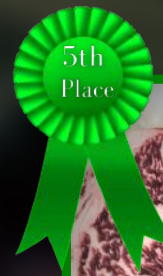
## Winners



#16



#45



#21

JACK'S CREEK  
ENTRY 1

JACKS CREEK  
ENTRY 2

MORACE CATTLE  
ENTRY 1





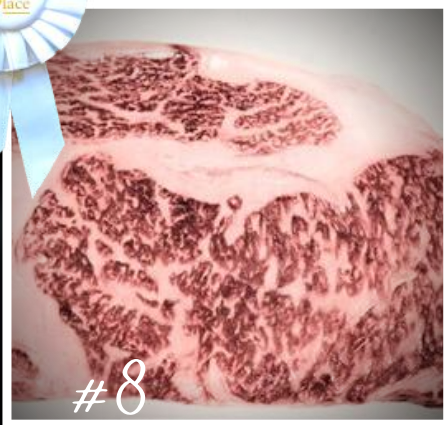
MORACE CATTLE CO.

MASON HILL

# Full-blood Tenderness

SLICE SHEAR FORCE TEST

## Winners



FEDDERSEN  
WAGYU USA

JACK'S CREEK  
ENTRY 1

JACKS CREEK  
ENTRY 2





MARLIN ROTACH  
WATERCOLOR  
DESERT SERENADE

# TOP 5 PERCENTAGE(%) WINNERS



#12

MIDLAND MEAT CO.  
SCHARBAUER  
RANCH

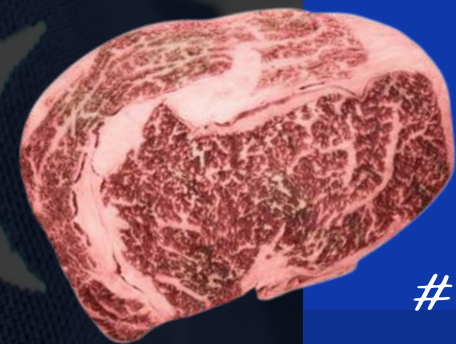
1st



#34

MIDLAND MEAT CO.  
SCHARBAUER  
RANCH

2nd



#16

JACK'S CREEK

3rd



#4

G5 CATTLE

4th



#35

SUPER PRIME  
BEEF

5th

# TOP 5 % SENSORY WINNERS

1st

MIDLAND MEAT CO.  
SCHARBAUER  
RANCH #34



2nd

SUPER PRIME  
BEEF #35



3rd

G5 CATTLE #4



4th

MIDLAND MEAT CO.  
SCHARBAUER  
RANCH #12



5th

SAKURA WAGYU #11



# TOP 5 PERCENTAGE VISUAL ASSESSMENT WINNERS



#9

MIDLAND MEAT CO.  
SCHARBAUER  
RANCH

1st



#16

JACK'S CREEK

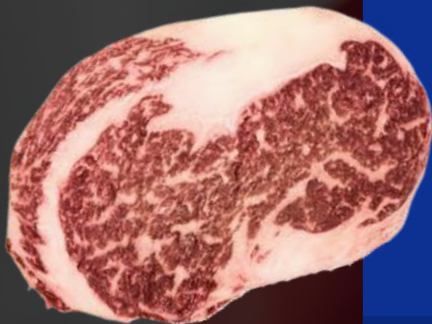
2nd



#12

MIDLAND MEAT CO.  
SCHARBAUER  
RANCH

3rd



#4

G5 CATTLE

4th



#35

SUPER PRIME  
BEEF

5th

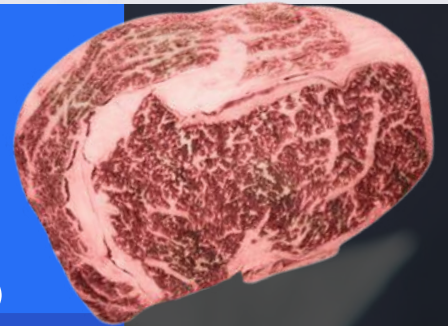


# TOP 5 PERCENTAGE TENDERNESS WINNERS

1st

JACK'S CREEK

#16



2nd

SAKURA WAGYU

#11



3rd

MIDLAND MEAT CO.  
SCHARBAUER  
RANCH

#9



4th

MIDLAND MEAT CO.  
SCHARBAUER  
RANCH

#12



5th

G5 CATTLE

#4



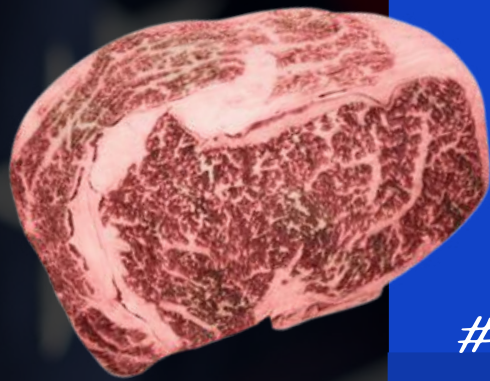
# TOP 5 PERCENTAGE FATTY ACID PROFILE WINNERS



#12

MIDLAND MEAT CO.  
SCHARBAUER  
RANCH

1st



#16

JACK'S CREEK

2nd



#9

MIDLAND MEAT CO.  
SCHARBAUER  
RANCH

3rd



#35

SUPER PRIME  
BEEF

4th



#4

G5 CATTLE

5th

# TOP 5 PERCENTAGE MJI CARCASS CAMERA WINNERS

1st

JACK'S CREEK

#16



2nd

MIDLAND MEAT CO.  
SCHARBAUER  
RANCH

#12



3rd

MIDLAND MEAT  
SCHARBAUER  
RANCH

#9



4th

G5 CATTLE

#4

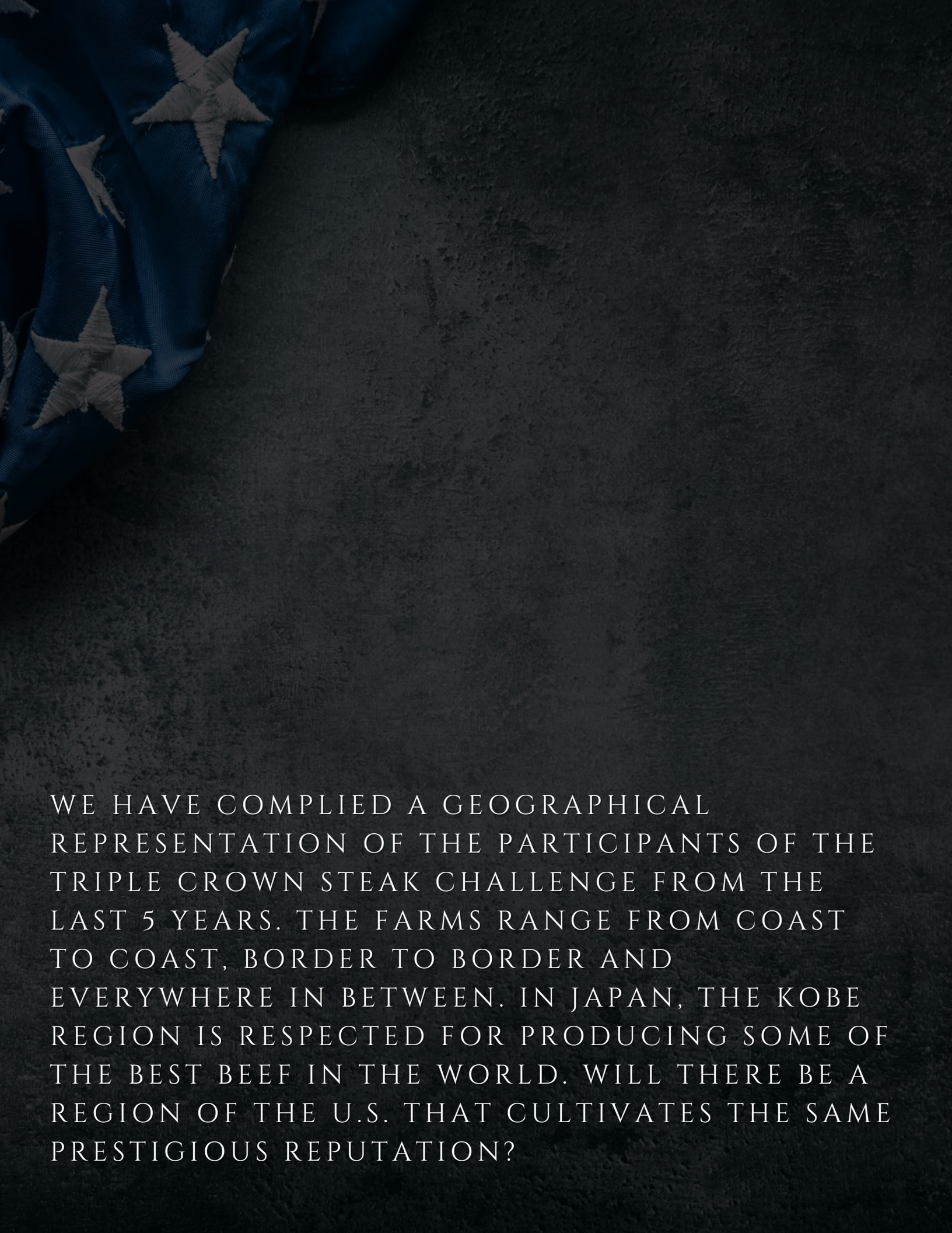


5th

SAKURA WAGYU

#11





WE HAVE COMPILED A GEOGRAPHICAL REPRESENTATION OF THE PARTICIPANTS OF THE TRIPLE CROWN STEAK CHALLENGE FROM THE LAST 5 YEARS. THE FARMS RANGE FROM COAST TO COAST, BORDER TO BORDER AND EVERYWHERE IN BETWEEN. IN JAPAN, THE KOBE REGION IS RESPECTED FOR PRODUCING SOME OF THE BEST BEEF IN THE WORLD. WILL THERE BE A REGION OF THE U.S. THAT CULTIVATES THE SAME PRESTIGIOUS REPUTATION?



## Twin Oaks 2021 Triple Crown Steak Challenge GRAND CHAMPION

WORDS FROM TWIN OAKS FOUNDERS

JASON & JESSICA

Twin Oaks Wagyu is a small, family-run, farming operation that is located in central Virginia primarily focused on raising full-blood Wagyu. We are Jason, Jessica, and Madalyn Winall, and we are the ones behind this operation. Our farming adventure began in 2009 when the first part of the land was purchased and after a few years of just hay

production on the property, we decided to start building the barns and getting the fencing in place so the cattle could finally come. In 2012, Twin Oaks was officially born as a farm when we purchased our first cattle which were actually registered angus. After processing our first half-blood (F1) steer, born and raised at the farm, we decided to switch our entire cattle operation over to focus more on the Wagyu breed.

In 2016, Twin Oaks Wagyu was born with the purchase of our first full blood animals and it's been a tasty adventure ever since. Last year, in 2020, was our first year as a participant in the Triple Crown Steak Challenge with a percentage animal that we raised as it was the only one we could make work with our preset processing schedule along with the contest deadline. Not really knowing what to expect, or what we were getting ourselves into, we sent our F2 entry in to see what would happen. To our surprise, we ended up placing in the top five in four out of the

## TWIN OAKS CONT

five categories for percentage animals and our steak was in the final auction. With some better planning on our part this year between the butcher's processing schedule and the contest deadline, we were able to have a full-blood steer entered.

Our entry in the Triple Crown Steak contest this year, TNO Kita 34F, has been pretty special to us from the beginning, to say the least, or maybe even touch before to be really honest. He was naturally conceived on our farm by two of our foundation animals, TNO Kelley 18D and CRCC 122B. By just simply looking at the genetics in both of their pedigrees, this mating was one that we were excited to see what it could produce from the very beginning, but we knew it would take some time before that would be known with the nine months gestation period followed by the thirty months to fully finish a Wagyu animal. Being born at the farm just two years into our full-blood Wagyu adventure, and being raised there until the time of harvest earlier this year, we knew Kita had the potential to showcase what our program was aiming to produce when we started out on this adventure.

His dam, TNO Kelley 18D, was one of the first wagyu animals we purchased and she was just an embryo growing in her recipient dam at that time. When we set out into this breed, we started looking at farms that were close to us in the hopes to work with local farmers if there were any. Luckily for us, we found one within a reasonable drive and made the call to see what/if anything was available. When we were there looking at the animals in the pasture there was one that stood out amongst the rest and we knew that we wanted genetics out of that dam in our future herd if there were any mating's available at that time. In looking at the options and armed with the little bit of knowledge we had researched or learned about this breed as a new breeder, the one thing that we were especially drawn to was the impressive pedigree of this upcoming calf. Not only is she sired by JVP Fukutsuru 068, which is perhaps one of the most famous Wagyu sires in US history as he is known for his great meat qualities. In 2001 & 2006 he led the US Wagyu Sire Summary for marbling and he hails from one of the famous cow lines in Japan, known as 'Kikutsuru'. Every generation of JVP Fukutsuru 068's maternal line has produced sires for A.I. use in Japan. But her dam, WSI Michihira, is something to look at as she is the daughter of Hirashigeharu crossed with WSI Michifuji, who is a rural member of the World K's Suzutani line, with a truly platinum pedigree. Michihira's sire, Hirashigeharu, is a son of Hirashigetayasu J2351, whose Kedaka lineage shows a strong propensity for growth and balance with a larger frame while also maintaining carcass quality. His dam, Suzuharu, is a full sister to World K's Shigesigetani. Now Michihira's dam,



**TNO Kita 34F**



WSI Michifuji, has a pretty impressive pedigree herself. Her dam Suzumichi, is a full sister to World K's Sanjiro, Kanadagene 100 and Sanjiro 3. While her sire is Kenhanafuji which is often referred to as the 'international bull of mystery' as he was the only bull to leave Japan and come to the US, to then be bought back by someone and sent back to Japan.

Now on to his sire, CRCC 122B, or "Larry" as we call him on the farm. Again, being new to this breed, we had been doing our research with each sale as they came up in the hopes of one day finding a herd bull for our newly developed program. We were excited when we heard about the Cane Ridge Dispersal sale and once the sale catalog was out, we began our research with all the animals being offered to see if we could find something to fit our needs. Before the sale we had narrowed it down to a handful of bulls that we were interested in looking into more, but since we were unable to attend the sale in person, we had a close family friend of ours go and take a look at them for us since he was from the area. Although not a Wagyu

breeder, he has been in the cattle industry a lot longer than we have so we trusted his input on it all and with that added knowledge; we were able to narrow it down to two bulls that were purchased on sale day. After getting them both back to the farm, and used to their new life here in Virginia, it wasn't very long before we knew that Larry was going to be the one for us and the other one we sold to a local farmer. The temperament and disposition of Larry out in the field was something that really stood out to us right away in addition to his pedigree which had been looked at heavily before the sale. Being a son of World K's Kitaguni Jr, we knew that marbling would be something he would have the potential to excel at genetically. Larry's sire, Kitaguni Jr is rapidly becoming known for being one of the highest marbling Wagyu bulls to ever leave Japan as well as being known for his extra fine marbling qualities. And that is no surprise being sired by Kitaguni 7/8, who was one of the most prolific Wagyu bulls in Japan, by winning nationwide carcass contest's four years in a row. Kitaguni Jr's dam, Nakayuki, was a high Tajima bred cow that was small in size so we knew one of the downsides would be that this side of the pedigree lacks in growth. But looking into his dam, MFC Ms Itoshigefuji 0-23, we knew we could have the growth portion covered, but her pedigree is what we were the most excited about to be honest. She is a daughter of Itoshigefuji which is one of the largest bulls in the breed. Her dam, TF 709, is a result of matching up the famous Hikokura blood line with Kimifuku 3, which is said to be the highest marbling bull that Mr. Takeda ever produced. TF 709 herself produced the TF Kimitofuku 813 bull, which has been the foundation sire of the Joseph Decuis program for many years along with producing the 2020 Grand Champion steak for them in last year's contest; but TF 813 has also given a strong showing in the Triple Crown Steak Contest the past few years in different pedigree's along the way.

Kelley and Larry are definitely still important pieces of our Wagyu operation, but there are many other animals grazing in our fields today that play an important role as well. One of those being our second herd bull, TNO Hirashigetayasu 7F, that was born and raised on our farm, who also came from the Cane Ridge Dispersal sale but he was purchased in the form of an embryo. TNO 7F, along with his two full sisters, have all been standouts in our herd since the very beginning with their calm temperament and phenotypically correct conformation. He is the first bull that we have collected and currently have semen available on. There is a short video of TNO 7F, that our daughter made, that is posted on our farms YouTube channel if you would like to see just how impressive this bull really is. Over



the years, we have continued to research the bloodlines out there and have tried to acquire a diverse genetic offering for our herd's genetic foundation side of our operation. We have gone from Virginia to Washington, from Vermont to New Mexico, along with everywhere in between and even including Scotland and Australia from overseas. We are proud and excited for all of our upcoming offspring that are here today, whether they are heifers, grown cows in our donor program or newborn calves just hitting the ground this season, plus the many more that will hopefully be coming in our future. Many of them are sired by Itozuru Doi 151, Tyddewi N4431, Tyddewi N7245, Mayura L0010, Arubial Bond Q007, and Miku Mojo Q28 just to name a few; but you also can not forget the ones that come from our herd bulls themselves.



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We are a vertically integrated agri-business with operations including cattle and broad acre farming, lot feeding, processing and marketing. Specialising in premium grain-fed Wagyu and Angus beef, we are proud to provide each and every customer with tender and juicy beef that is full of flavour with every bite. Our reputation for quality and devotion to detail is reflected by our loyal customer base.

Jack's Creek landed in America two years ago, with our head US office being in LA. We are currently supplying US, Canada and Mexico.

This is tribute to our 'no compromise best of breed' strategy that we apply in the complete supply chain - from farmer to consumer. We pride ourselves on continually seeking ways that will maximise results and shape sustainable long-term relationships.



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Jack's Creek property



F1-F3 Wagyu - Tomahawk



Pure Bred Wagyu

# FEDDERSON WAGYU USA

## HERD HIGHLIGHTS



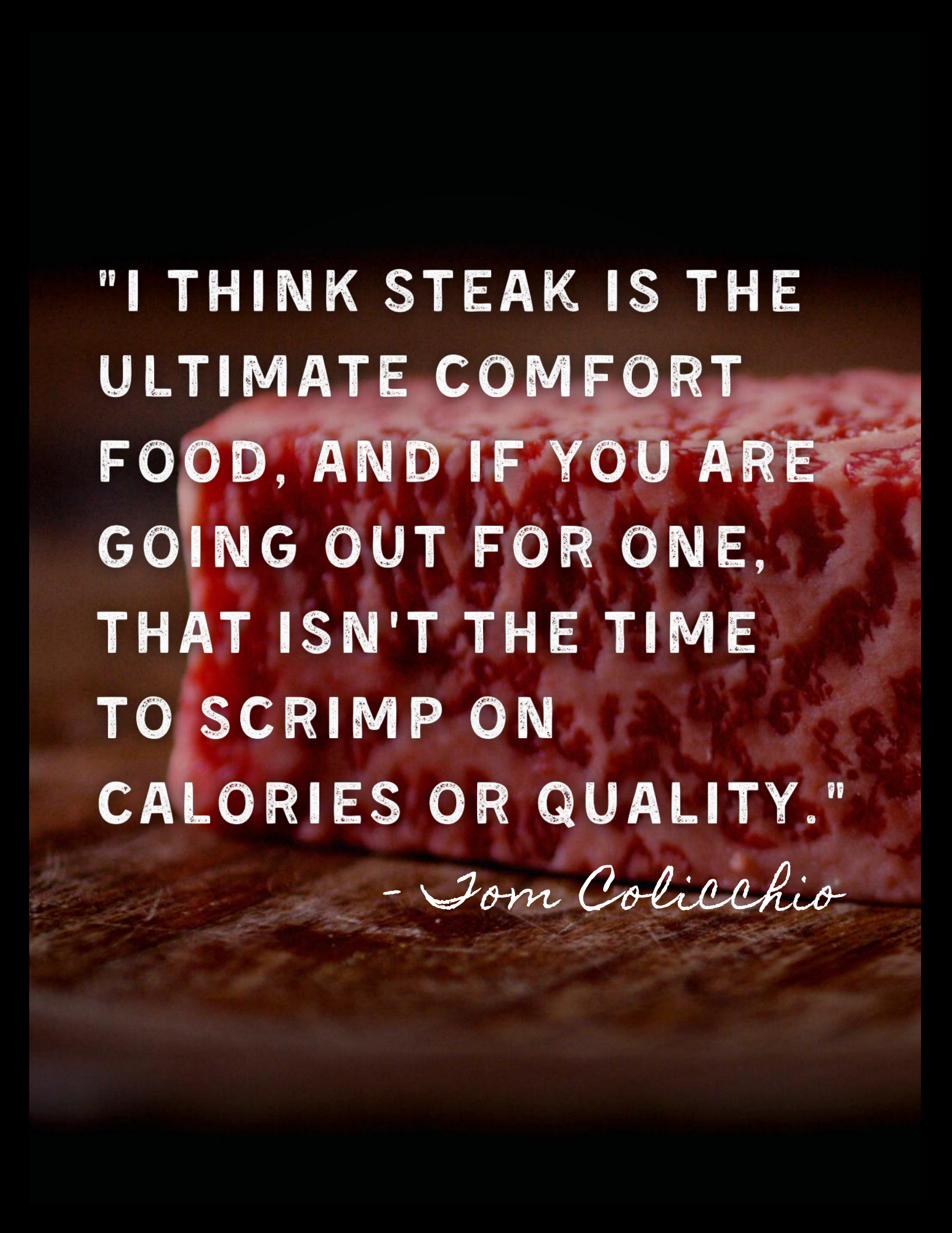
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TO SCRIMP ON  
CALORIES OR QUALITY."

- *Tom Colicchio*

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## ABOUT US:

G Five Cattle and G Five Meats is a family owned and operated 'farm to table' business with a passion for raising and maintaining our cattle to a high standard and it is our goal to supply high quality and healthy beef to individuals and families around the country.

In order to accomplish this goal, we continually strive to improve our operation and the quality of our beef in order to achieve a level that is consistently above USDA prime. We are proud to say that we have accomplished this.

Our cattle graze on our pastures in Sulphur Springs, Texas along with free choice forage and all-natural minerals. In addition, our nutritionist developed our

all-natural feed rations which include various grains, vitamins and minerals for a nutrient rich feeding program which enhances the diet for all stages of our animals. Our customers should be confident that their beef is natural and healthy.

Our Family is committed to excellence, from top-quality animal production to intense focus on continued improvements to provide the best tasting and highest quality Wagyu and American Wagyu beef as we possibly can. All our meat prospects are born and raised on the G Five ranch. We are in the pastures and pens every day checking on our animals and ensuring that they are getting everything they need to be healthy and comfortable.

Our culture and family values reflect who we are, a company built on a foundation of transparency and integrity. We put extreme importance in the care, treatment and condition of our herd. As such, our cattle are never given growth hormones nor non-therapeutic antibiotics. We believe with this foundation, industry knowledge and a little hard work that G Five is a brand our customers can put their trust in.



G FIVE PERCENTAGE WAGYU



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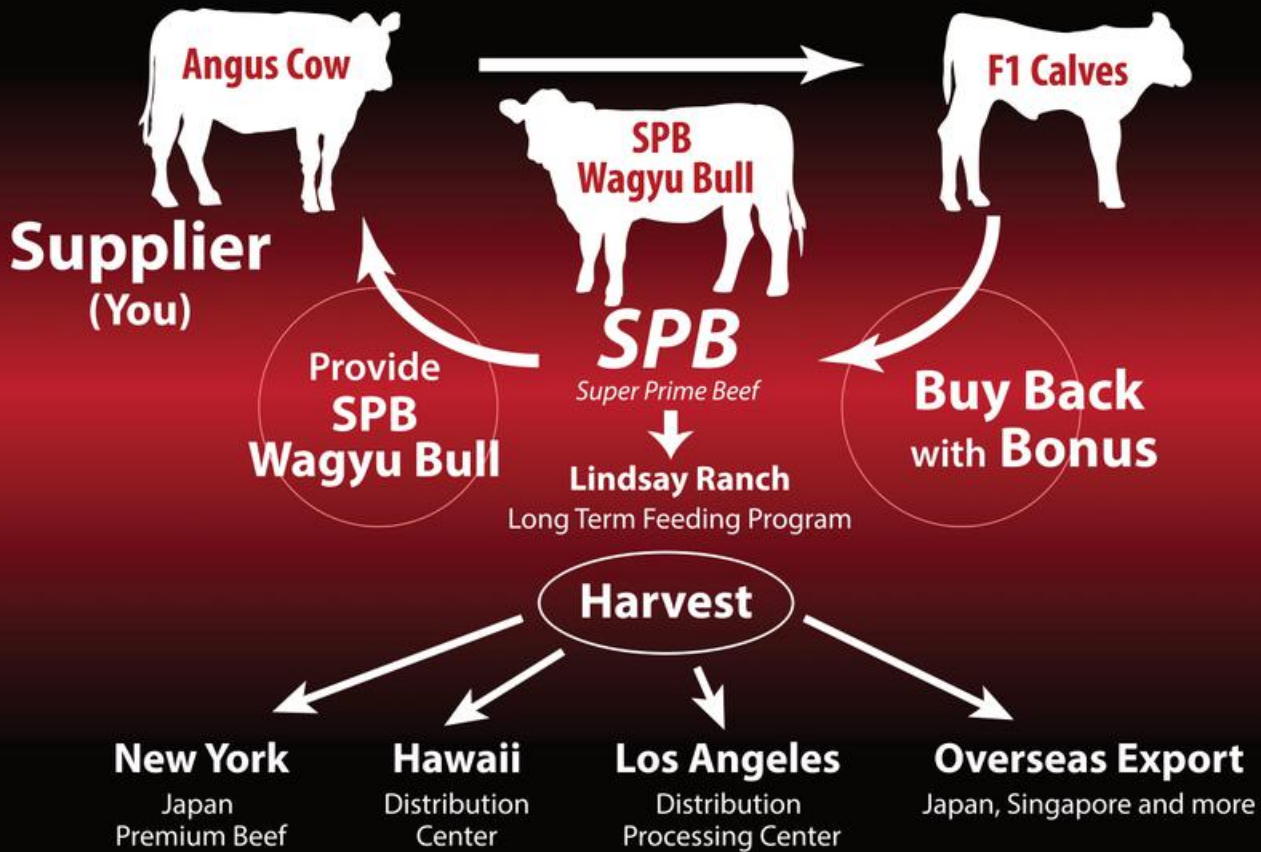




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# MISHIMA RESERVE LEADING THE WAY

SPECIAL FEATURE WITH

*Jenny Tweedy*

BY ADRIENNE DANDY

Wagyu beef is the direction that cattle production is headed. Its beautiful taste, texture, and experience are unrivaled amongst any other type of beef product. Wagyu screams delicacy and luxury. Mishima Reserve, an American company, is one of the leading Wagyu beef producers paving the way in quality, bloodlines, sustainability, and animal welfare. Jennifer Tweedy, Vice President of Cattle Operations at Mishima Reserve, gives a look behind the scenes at Mishima Reserve. She describes what the company is doing for the Wagyu beef brand and how they are working to create a better understanding of sustainable methods of production.

Mishima Reserve is focusing its company on genetic progression, sustainability, and animal welfare, according to Tweedy. When more information is gained on genetic progression, the days that an animal is on feed can decrease and the marbling score on the carcass can increase. In addition, the company has entered several studies with other producers to assist in gaining this information and so much more. Mishima is trying to focus on sustainability as well. They are working to decrease methane emissions as well as assisting with planting mangrove trees in Madagascar. This action assists with offsetting carbon emissions that are created during the production of these cattle. Per Mishima Reserve's website, they focus on the humane raising of their cattle. They have open access to fresh air and water. They are raised and fed slowly with no additional growth hormones.

"I go out and talk to these production ranches and talk to them about how they can improve their programs. Ultimately, most of them end up adopting Wagyu genetics to breed their cows as well. It makes sense once someone is able to adapt their mind frame to shifting their whole production program. That is kind of the challenge when bringing on new cow/calf producers is shifting everyone's mindset to something that is a little bit more progressive," according to Tweedy. Some would think it would be a no-brainer to switch production to such an in-demand item, with the hybrid vigor that the breed offers. In addition, this would be a progressive choice that could positively impact a company's bottom line. This comes with some amount of difficulty due to the lack of information currently available on Wagyu beef production.



# MISHIMA RESERVE

## CONT.



Tweedy and Mishima Reserve are working with several different partners to study the cattle to obtain more information for producers. They track things using artificial insemination techniques and then follow up with information on the calves. This builds a supply chain of test animals to study. They will be using the carcasses to get enough data. Tweedy and partners will be running a variety of situations on the carcasses to test things such as marbling, fineness, yield grade, fat, color, etc. This testing will add value for producers. This carcass testing utilizes specialized cameras and applications that assist with the grading process. These new cameras also make it easier to obtain the data yourself in a more uniform way.



Tweedy is hoping to gain as much information with these studies as possible to increase overall knowledge throughout the cattle production discipline. Some of the studies that Tweedy and her partners have been working on have started testing approximately a month ago. With the information that they gain from these studies, Tweedy is hoping to be able to disseminate that knowledge throughout additional production areas. This would bring a better understanding of Wagyu beef and its value to producers. In addition, these tests can assist with verifying the value of the Wagyu brand.



Mishima currently works with approximately seventy cow/calf operators throughout the United States, with most of these operations focused mainly in the Western United States. Tweedy states, "that over the last seven years she has been with Mishima Reserve sales have grown over 500% and they are currently producing 200-300 head per week." Mishima presently works with only a single processing plant, which guarantees superb results and uniformity throughout their product lines. This is one of the many reasons that Mishima Reserve's products are in such high demand by upscale clientele. Their products can be found at places such as the Chicago Chop House, The Butcher's Table, and many other elite restaurants throughout the United States.

### References

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MARLIN ROTACH  
WATERCOLOR  
DOWN AT THE OL' CORAL

# WAGYU ON THE HORIZON

BY DANIEL COLLINS

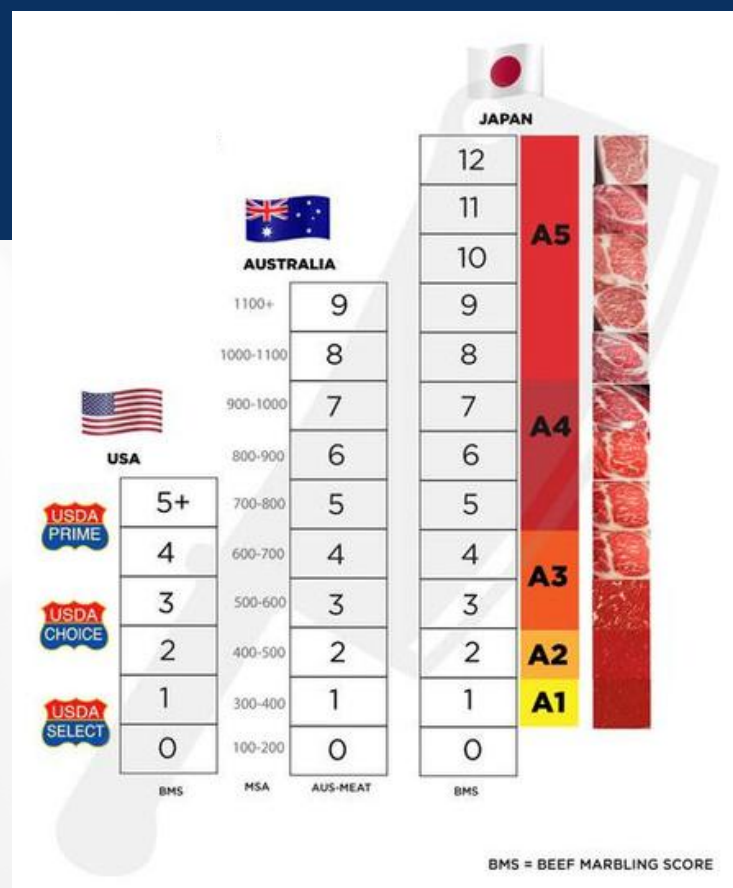
"I predict 2022 as the beef industry Game Changer," Desi Cicale exclaims. It seems like everyone from Consumers, breeders, and cattle buyers are demanding higher quality beef. Consumers want more information on labels, the use of EBV's has created a feeding frenzy on semen and embryos, and now we have the Japanese Carcass Grading Technology here in the U.S. American Wagyu producers are on a quest to provide a prime plus beef product of the highest standard for meat quality characteristics that can be found anywhere in the world.

We have entered into a future that predicts high marbling genetics, and we can now prove with precise objective carcass grading if those predictions hold true.

Meat Imaging USA has discussed with the USDA to expand its beef quality grading system to accommodate the extraordinary quality of Fullblood Wagyu beef and Wagyu-influenced cattle. Many producers face obstacles in experiencing the actual value of their products because of limitations in USDA grading standards and facilities where access to USDA graders is limited. As the number of Wagyu increases in the U.S., demand for grading standards addressing this higher quality beef has expanded.

The lack of USDA grading options in smaller facilities restricts the opportunities for smaller business models, Farm to Fork, for example, to compete in the marketplace against much larger business competitors. Additionally, USDA "quality grades and marbling scores" do not exist for Wagyu cattle because existing grades and marbling scores do not reflect the quantity, texture, or distribution of those found in a typical Wagyu carcass. This further challenges producers to differentiate their products in the marketplace, which is afforded to other grades.

The United States, the largest producer and consumer of beef globally has long been recognized as the world's leader in producing a high-quality product with strong consumer



demand. Providing our nation's cattle producers with an expanded USDA grading system, utilizing new technologies available, and providing genomic information will help America's cattle producers continue the tradition of keeping the USA as the World Leader. If the USA beef industry is going to keep up globally and stay Number one, they must utilize technology to help breeders get paid for their investments in raising the highest quality beef.

Research has consistently validated the superiority of Wagyu cattle. Wagyu beef provides an extraordinary eating experience; tenderness, taste, and health benefits are higher than any other breed. The marbling qualities of Wagyu are exceptional and far exceed the current USDA Prime grade.

The future of the beef industry has already changed. All beef breeds are improving and experiencing higher quality grades, and it is going to improve significantly with the influence of Wagyu Cattle.



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# SAKURA WAGYU FARMS



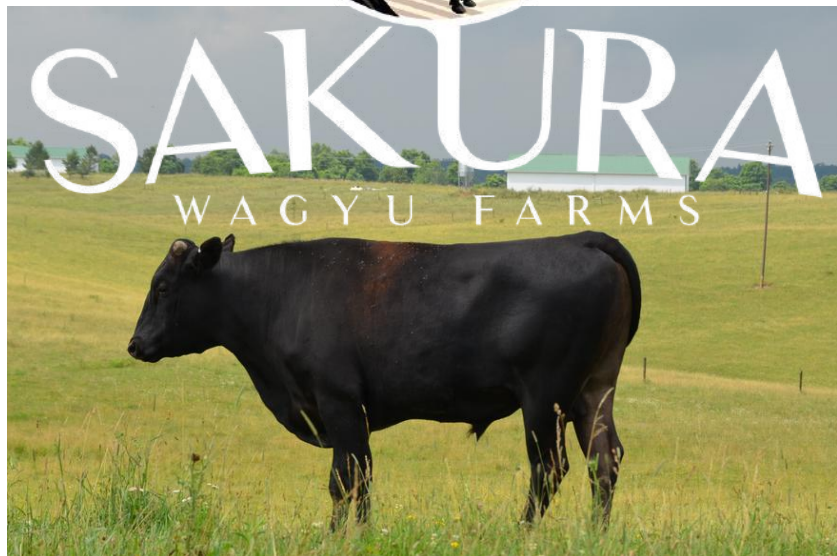
## This Year's Entry:

**Full Blood Entry, steak #4**

**Sire Kousyun FB 19540 and  
Dam: Fb 10907 FE MS Yasufuku 08w  
Picture of Bull to the right.**

Both Dam and Sire trace back to Yasufuku J930.

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# WAGYU-PEDIA

EACH ISSUE WILL BRING YOU A NEW SET OF ARTICLES TO  
INCREASE YOUR WAGYU KNOWLEDGE

SCIENCE >

## KNOW THE BREED

Japanese Black cattle were certified as an indigenous Japanese breed in 1944 after crossbreeding the native work cattle with Brown Swiss, Shorthorn, Devon, Simmental, Ayrshire and Holstein. There are three major bloodlines of Japanese Black that are grouped according to the prefecture where they were bred. Until recently, cattle were only bred within their prefecture, so each prefecture's bloodline developed its own set of attributes.

1. The Hyogo Prefecture is known for Tajima or Tajiri cattle. Within this group are four bloodlines that have slightly different attributes.

a. The Yasumi Doi line tends to produce very high marbling and meat flavor. They tend to be smaller in size with narrow hips and shoulders. These animals work well when crossed with larger type Wagyu to improve marbling and make good F1 terminal sires. (See Purchasing Wagyu for description of F1.) Japanese exports include: Yasufuku, Kikutsuru Doi TF146, Michifuku, Fukutsuru O68, and Kitakikutsuru Doi ETJ007. b. The Kikuteru Doi line produces good marbling and meat color. They tend to produce a body type that is deep and long with narrow hips. They have good maternal traits and a good volume of milk. They mature later. Some animals from this line have temperament problems. Japanese exports include: Kitateruyasu Doi.



c. The Kikuyasu Doi line has shown good marbling but varied meat quality. Japanese exports include Kikuyasu.

d. The Shigekanenami or Kumanami line tends to have very good marbling ability and good growth with well-balanced structures. Japanese exports include: Itoshigenami TF148, Okutani, Suzutani and Rikitani.

2. The Okayama and Shimane Prefectures boast two major bloodlines.

a. The Shimomae line tends to have large frames with very good structure, length, and depth. The meat quality is good. Japanese exports include Dai 6 Seizan ETJ006.

b. The Fujiyoshi line has very good structure, length, and depth to their bodies. They have very good marbling, mature early, fatten well, and are very fertile. Cows from this line produce an adequate amount of milk. Japanese exports include: TF Itohana2,

Kenhanafuji, TF Kikuhana, TF Itomichi ½, Itoshigefuji TF147, Itozuru Doi TF 151, and Itomoritaka ETJ002. Ithohana, Kitaguni 7-8 and Kitaguni Jr. are from this bloodline.

3. The Tottori Prefecture is known for the Kedaka line of cattle. a. The Kedaka animals are large-framed that have moderate to late maturity rates. They have good temperament, fertility and calving ease traits, and the cows produce an adequate amount of milk. The carcasses have good marbling that develops through to the rump, but tend to have a small eye muscle. Japanese exports include: Hirashigetayasu and Shigefuku.

# WAGYU-PEDIA

CULTURE >

## WHAT DO THE JAPANESE FEED THEIR WAGYU?

The Japanese import nearly 75% of their livestock feed ingredients, including corn, wheat, barley and sorghum, so they are essentially feeding the same ingredients that we are feeding in the United States. The fattened cattle in Japan are fed for at least 28-30 months.

NUTRITION >

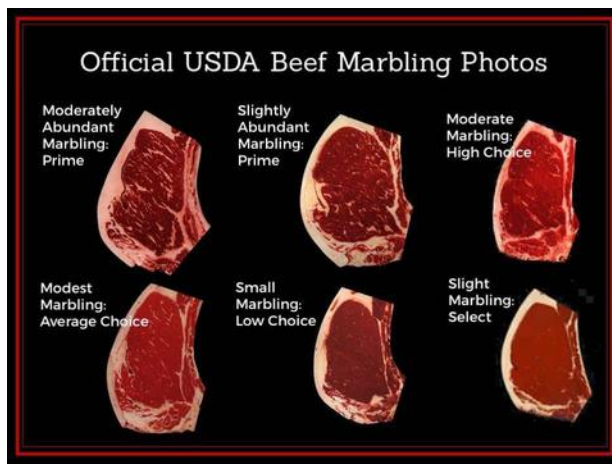
## WHAT SHOULD I FEED THE ANIMALS I AM FINISHING TO GET THE BEST MARBLING?

Once the calves reach 18 months of age, they can gradually be switched to a finisher formula of grain. The goal is to slow down growth and gradually increase the intramuscular marbling. Protein level in your grain formula can be lowered to 12%, the TDN should be closer to 75%, and the ADF can remain the same at approximately 12%. By 28-30 months of age, the animals' diet should consist of 80% grain (15-22 lbs.) and 20% forage. The concentrate should be split into two meals, and the quality of the forage should gradually decrease, so the animals will be hungry enough to finish the concentrate. Straw or low-quality hay is usually fed to meet fiber requirements and limit the amount of Vitamin A intake.

SCIENCE >

## HOW IS BEEF GRADED IN THE U.S.A. ?

In the United States, the Department of Agriculture (USDA) uses a grading system based on quality and yield scores. There are eight quality grades for beef: canner, cutter, utility, commercial, standard, select, choice and prime. Those grades are based on marbling, which is determined by a cross-section of the ribeye between ribs 12 and 13; and the age of the animal, A (9-30 months), B (30-42 months), C (42-72 months), D (72-96 months) and E (more than 96 months). Cows



are not eligible for Prime grade. Carcasses with poor color may be downgraded.

Beef is also given a yield grade between 1-5. "The Yield Grade of a beef carcass is determined by evaluating: (1) external fat thickness over the ribeye, (2) ribeye area, (3) estimated percentage of kidney, pelvic and heart fat (%KPH), and (4) hot carcass weight." (Tatum, 2007). The formula is  $YG = 2.5 + (2.5 \times \text{adjusted fat thickness, in.}) + (0.20 \times \text{KPH}\%) + (0.32 \times \text{ribeye area, sq. In.}) + (0.0038 \times \text{hot carcass weight, lbs.})$ . (Tatum, 2007).

| Grade      | Marbling Score  |
|------------|---|
| Prime +    | Abundant <sup>00-100</sup>                                      |
| Prime *    | Moderately Abundant <sup>00-100</sup>                           |
| Prime -    | Slightly Abundant <sup>00-100</sup>                             |
| Choice +   | Moderate <sup>00-100</sup>                                      |
| Choice *   | Modest <sup>00-100</sup>  |
| Choice -   | Small <sup>00-100</sup>   |
| Select +   | Slight <sup>50-100</sup>  |
| Select -   | Slight <sup>00-49</sup>   |
| Standard + | Traces <sup>34-100</sup>  |
| Standard * | Practically Devoid <sup>67-100</sup> to Traces <sup>00-33</sup> |
| Standard - | Practically Devoid <sup>00-66</sup>                             |



WAGYU BREEDER HANDBOOK

# WAGYU-PEDIA

SCIENCE >

## HOW IS BEEF GRADED IN JAPAN?

In Japan, the Japanese Meat Grading Association (JMGA) uses a grading standard based upon meat quality and yield scores. The meat quality score is determined by the (1) amount of intramuscular marbling; (2) color and brightness of the meat; and (3) color, luster and quality of the fat. The Japanese grading system allows for much higher degrees of marbling than the US grading system. There are 12 levels of marbling that are measured from the ribeye between the sixth and seventh rib. Numbers 1 and 2 have been eliminated from their marbling standard.

The 12 levels of marbling are divided into 5 grades\*:

- Grade 5 (very abundant): BMS 8-12
- Grade 4 (somewhat abundant): BMS 5-7
- Grade 3 (standard): BMS 3-4
- Grade 2 (somewhat scarce): BMS 2
- Grade 1 (very scarce): BMS 1

The Yield Grade is determined using the following equation:

**Estimated percentage(%) =**

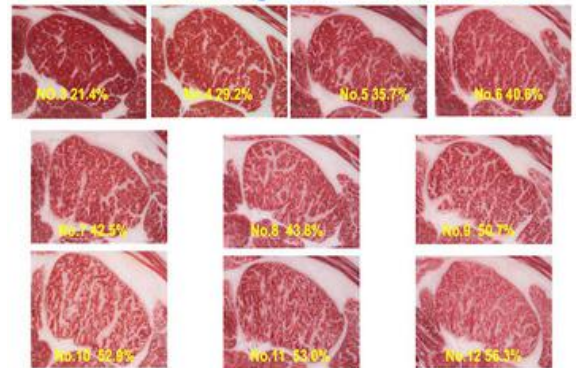
$$67.37 + (0.130 \times \text{Ribeye area cm}^2) + (0.667 \times \text{Rib thickness cm}) - (0.25 \times \text{Cold Left side cut wt kg}) - (0.896 \times \text{Subcutaneous fat thickness in cm})$$

[NOTE: Add 2.049 for Wagyu carcass]

\*With the Meat Imaging Carcass Camera, you no longer have to estimate your marbling, but can get an accurate measurement for the most accurate grading

The quality grades are then cross-referenced with the yield grades to determine the final grade between A5 and C1. See Figure B.

New Beef Marbling Standard from 2008 - JMGA



Each marbling chip shows the minimum IMF% required to achieve each BMS number

FIGURE A

Standard Grading and Indicators

| Yield Grade | Quality Grade |    |    |    |    |
|-------------|---------------|----|----|----|----|
|             | 5             | 4  | 3  | 2  | 1  |
| A           | A5            | A4 | A3 | A2 | A1 |
| B           | B5            | B4 | B3 | B2 | B1 |
| C           | C5            | C4 | C3 | C2 | C1 |

FIGURE B



FIGURE C\*

# SYNERGY WAGYU STONYRUN FARMS



USA • AUSTRALIA • SOUTH AFRICA

## ABOUT THE FARM

Stonyrun Farms is a family owned and operated farm run by father and son Loren and Mitchell Ruth. We are based about an hour west of Philadelphia in northern Chester County, Pennsylvania. The Ruth family has been farming for 5 generations and since 2008 has been raising and selling Wagyu beef.

Stonyrun Farms Wagyu beef is known for its distinct, buttery melt in your mouth flavor along with incredible tenderness. To achieve this, our cattle are fed a high-quality forage-based diet until 12 months of age, then fed a grain based Total Mixed Ration (TMR) for 300+ days. This creates an amazing and consistent Wagyu product for our customers to enjoy.

Our genetics are marketed under the Synergy Wagyu name, which is a partnership between Loren and his son Mitchell. We have exported genetics from our cattle to Canada, Germany, the United Kingdom, Ireland, Australia, and South Africa.

The Stonyrun herd is based on only the absolute best genetics to have been exported from Japan. World K's Suzutani, who is arguably the best Wagyu cow to have been exported from Japan, has been the base of our Wagyu beef program.

We actively search for, breed, and utilize only the best Wagyu bulls available in the world. We have imported and exported Wagyu genetics from the USA, Australia, and South Africa.

### NUMBER 43:

**Sire: Synergy Shigito 23**

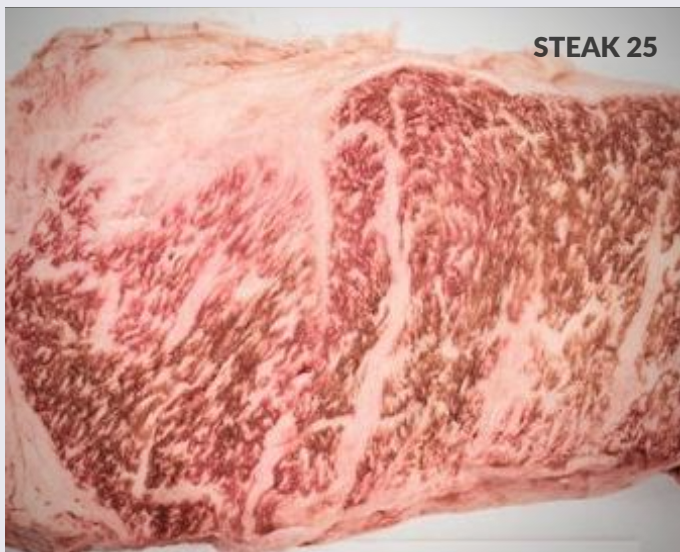
**Reg #s: USAFB21535, FB21535**

Sired by Shigito 23 who is a double bred Suzutani bull from the heart of our Suzutani cow family. He has an incredible sire stack of Shigeshigetani x TF 151 x Takazakura (Full sister to Shikikan) x Suzutani herself! This pedigree is as stacked as they come with Shigeshigetani and TF 151 being two of the greatest proven sires ever in the Wagyu breed. This is all on top of Suzutaka 2 as the maternal grandam, she is a full sister to the proven Australian F1 legend TWA Shikikan. Then its Suzutani, "The Queen of the Breed" and dam of Shigeshigetani, Sanjiro, Kanadagene 100, TWA Shikikan, and Sanjiro 3!

STEAK 43



STEAK 25



SUZY 917







# SYNERGY WAGYU CONT.

## NUMBER 43 cont:

**Sire: Synergy Shigito 23**

**Reg #s: USAFB21535, FB21535**

Dam: Stonyrun ID 151 Yasu 4

Reg #s: USAFB11845, FB11845

Yasu 4 is a high-marbling daughter of TF 151 Itozuru Doi from the Yasuyoshi maternal line. TF 151 is widely regarded as the best all-around foundation sire with fantastic marbling, ribeye area, carcass weight, and growth. Yasu 4's pedigree reads TF151 x Sanjiro x JVP 400 x Yasuyoshi 410. It is no surprise she is throwing high marbling progeny as she is a maternal sister to CHR Shigeshigetani 5, a leading F1 proven sire from Crescent Harbor Ranch. He is the #8 Marbling and #11 Ribeye Area on the 2017 WSU Sire Summary.

## NUMBER 25:

**Sire Genjiro**

**Reg #s: IMCFPO117, FB5200**

The sire is Genjiro, the well-known Haruki 2 son of original import Okutani. He has been proven to produce amazing carcass results in herds such as Wagyu Sekai in Canada and Robbins Island in Australia. He was never widely used and his semen is hard to find and when sold commands high dollar values. He has amazingly balanced and elite Genomic EBVs in Australia for Marble Score, Carcass Weight, and growth. Genjiro is an outstanding all-round sire.

Dam: Synergy Haru Suzu 917

Reg #s: SYNFL917, FB25001

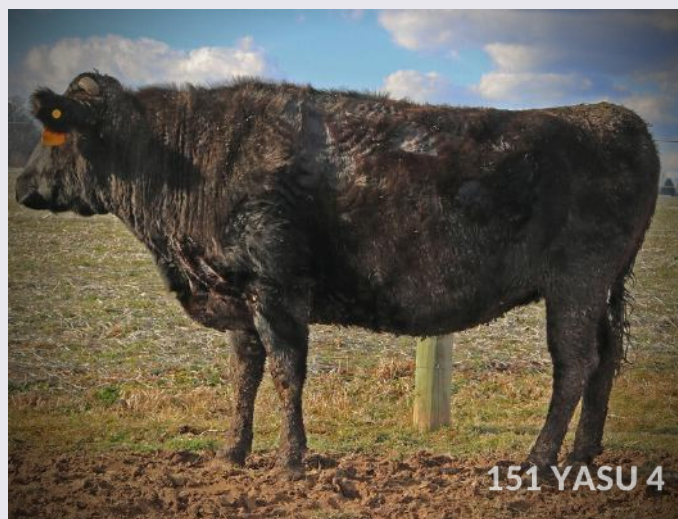
His dam, Suzu 917 is a balanced bred Suzutani maternal line cow sired by World K's Haruki 2. She brings growth and maternal traits from Haruki 2 and JVP 400 to compliment the carcass traits of Michifuku and JVP 068 behind that. She traces back to Heatherkura on her bottom side, who is a Haruki 2 daughter of Suzutani and full sister to World K's Shigeshigetani.



WAGYU ON THE FARM



STONYRUN FARM



151 YASU 4

# on the MENU

with Feddersen USA Wagyu



## CRANBERRY MEATBALLS

- Ingredients**
- 2 pounds ground Wagyu beef (makes 32 meatballs)
  - 1 teaspoon fresh parsley (chopped)
  - 1 tablespoon soy sauce
  - ½ teaspoon garlic salt
  - 2 tablespoons chopped onions
  - 1 cup seasoned bread crumbs
  - 2 eggs (beaten)
  - ¼ teaspoon pepper
  - 1/3 cup ketchup



### Cranberry sauce

- 1 can (14 ounces) jellied cranberry sauce
- 1 bottle (12 ounces) chili sauce
- ½ cup brown sugar (packed)
- 1 tablespoon lemon juice



- Directions**
1. Preheat oven to 350 degrees F.
  2. Combine all of the meatball ingredients – mix with fork until well combined. Roll into 2-inch balls and arrange the balls on a shallow baking pan. Bake for 13 minutes. Drain grease.
  3. In a small bowl, whisk cranberry sauce ingredients together until smooth. Spoon over the meatballs and bake for 10 more minutes. Serve warm.



## WAGYU STEAK, GRUYERE, MUSHROOM & CARMELIZED ONION BITES

### Ingredients

- 4 tablespoons salted butter, divided
- 2 tablespoons vegetable oil, divided
- 5-6 ounces mushrooms, sliced
- 2 medium yellow onions, thinly sliced
- ¼ teaspoon dried thyme
- 1 tablespoon sugar
- 1 ½ tablespoon balsamic vinegar
- ¼ teaspoon garlic powder
- Salt and pepper, to taste
- 4 ounces grated gruyere cheese
- 1 package (1 pound) frozen puff pastry, thawed
- 1 egg, lightly beaten
- 8 ounce Wagyu steak of your choice (I used a Denver) – thawed



### Directions

1. Heat 1 tablespoon of oil along with 1 tablespoon of butter (cast iron or stainless steel skillet recommended for the best caramelization.) Add mushrooms and sauté for about 5 minutes until tender. Remove and set aside in a bowl.
2. Heat remaining 3 tablespoons of butter along with 1 tablespoon of oil and sauté the onions for 5 minutes. Add the dried thyme and sugar and continue to cook for 25 minutes on medium low heat. Stir every 5 minutes or so. Adjust heat if needed. Add the balsamic vinegar to deglaze the pan, allow the onions to soak it all in. Turn off heat. Add the onions to the mushroom mixture. Season with garlic powder, salt and pepper – stir to combine. Allow to cool to room temperature. Mixture can be kept in an air-tight container and refrigerated for up to 48 hours. Allow to come to room temperature before proceeding. Add the gruyere cheese and mix well.
3. Position two racks in the upper and lower thirds of the oven. Preheat the oven to 400 degrees F. Line 2 baking sheets with parchment paper or silicone mats.
4. Remove steak from refrigerator so it can get to room temperature while you are working on step 5.
5. Using a knife or pizza cutter, cut the puff pastry into 2-inch squares and place them on a lined baking sheet. Make sure the puff pastry is cold before proceeding. Using a pastry brush, brush the beaten egg on the squares. Place a tablespoon of caramelized onion mixture in the center. Bake for 20-25 minutes, rotating the pan halfway in between until crisp and golden brown. Let cool slightly before serving.
6. While pastry is baking, cook steak to 130-140 degrees – grill, grill pan, cast iron pan, etc. If the steak is at room temperature when you start to cook it, it should only take 4-5 minutes to reach this temperature. Remove from heat and tent for 5-10 minutes. After steak has rested, slice against the grain into bite size pieces and place two pieces on top of the onion mixture on each puff pastry.



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# ALASKAN KING CRAB STEAK OSCAR

🕒 40 min prep time

🍴 Serves 4

## The Ultimate Decadence

4 Tenderloin Filets  
1lb Alaskan King crab legs

### **Calabrian Chili Butter:**

1/4 cup butter, softened  
4 Calabrian chilis, seeded, finely chopped (or a spread made with Calabrian chilis such as Tutto Calabria)  
1 clove garlic, minced  
1 tbsp. fresh lemon juice

### **Hollandaise Sauce:**

3 egg yolks  
2 tbsp. white balsamic vinegar  
1 tbsp. fresh lemon juice (from half of a lemon)  
1/2 tsp. dried tarragon or 1 tsp. fresh tarragon, chopped  
1/8 tsp. cayenne pepper  
1/2 cup (1 stick) butter, unsalted, melted  
1/2 tsp. Kosher salt

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# MISHIMA RESERVE

# PREPARATION

## **Calabrian Chili Butter:**

1. In a small bowl stir together butter, Calabrian chilis, garlic, and lemon juice.
2. Mix until thoroughly combined.
3. Refrigerate until ready to use.

## **Hollandaise Sauce:**

1. Slowly melt the butter in a small pot.
  2. Blend the egg yolks, vinegar, lemon juice, tarragon, cayenne, and salt at medium or medium high speed until the mixture lightens in color, 20-30 seconds.
  3. Lower the blender speed to its lowest setting and slowly drizzle in the hot melted butter with the blender running. Once all butter is added run for another few seconds.
  4. Taste for seasoning, adding more salt or lemon juice to adjust to desired taste. Keep in mind that the steak and crab are seasoned with salt too. If the hollandaise is too thick add a little bit of warm water to get the desired consistency.
- Store in a warm place until serving. Use within an hour of preparing.

## **Steak Oscar:**

1. Grill the steak to desired temperature.
2. While the steak is resting gently warm king crab in just enough Calabrian chili butter to coat the crab.
3. Garnish with hollandaise sauce.



# Shabu Shabu

A JAPANESE HOT-POT MEAL

2 SERVINGS

30 MINUTES

## INGREDIENTS

- 200 thinly sliced wagyu beef (*shabu shabu cut*)- approx 1.5 pounds

### SOUP BASE:

- Hot water
- a piece of Konbu (kelp)

### VEGETABLES:

- 150g firm tofu (*cut into squares*)
- a few leaves of napa cabbage (*cut into bite-sized pieces*)
- a handful of Japanese shingiku (*chrysanthemim greens*)
- 100g enoki mushrooms trimmed
- 6 shitaki mushrooms (*stalks removed*)
- 1 packet Ito Konyaku noodles (*blanched in boiling water for 2 minutes, then submerged into ice bath*)
- 1 Japanese scallion (*thinly sliced*)
- 8 thinly sliced carrots

### PONZO DIPPING SAUCE:

- 2 tbsp grated daikon radish
- 2tbsp chopped spring onions
- 3 tbsp ponzo sauce

### SESAME DIPPING SAUCE

- 4 tbsp rasted sesame sauce
- 1/2 tbsp seasoned sushi vinegar
- 1 tsp mirin (a sweet rice wine)

### DIRECTIONS

- 1.Nunc nulla velit, feugiat vitae ex quis, lobortis porta leo.
- 2.Donec dictum lectus in ex accumsan sodales. Pellentesque habitant morbi tristique.
- 3.Nunc nulla velit, feugiat vitae ex quis, lobortis porta leo. Donec dictum lectus in ex, lentesque habitant morbi tristique. Nunc nulla velit, feugiat vitae ex quis, lobortis porta leo. Donec dictum lectus in ex.
- 4.Habitant morbi tristique.Nunc nulla velit, feugiat vitae ex quis, lobortis porta leo. Donec dictum lectus in ex.
- 5.Donec dictum lectus in ex accumsan sodales. Pellentesque habitant morbi tristique.



# Shabu Shabu

A JAPANESE HOTPOT MEAL

2 SERVINGS

30 MINUTES

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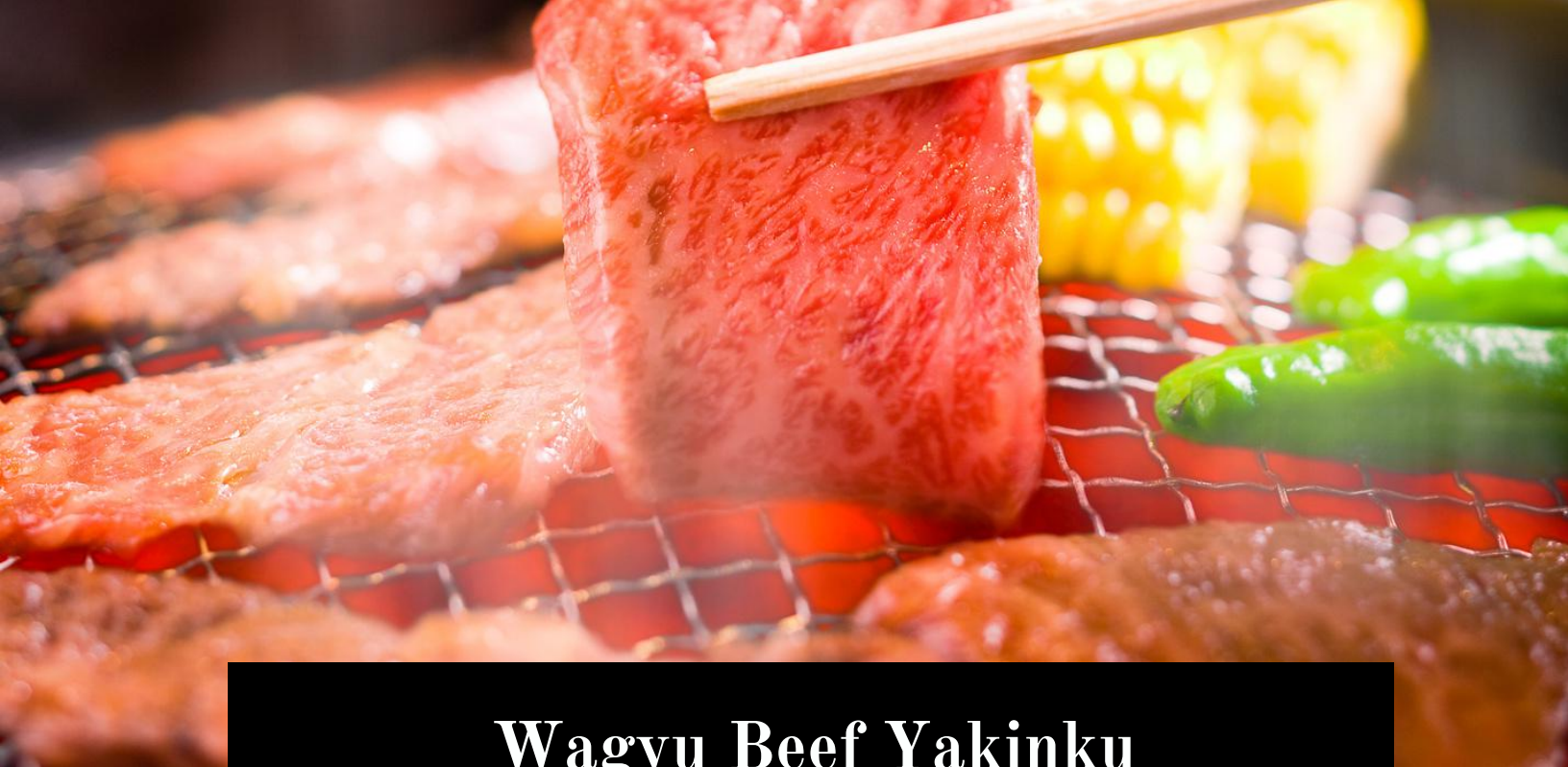
## DIRECTIONS

1. Prepare all vegetables listed and arrange on a platter.
2. Prepare dipping sauces, sesame and ponzo, and divide into individual portions.
3. For soup base, soak kelp in a soup pot of hot water for 15 min or until it is rehydrated. Bring the pot to a simmer and turn off heat. Discard kelp.
4. Enjoy shabu shabu by dipping beef slices briefly (only a few seconds) into the bubbling soup base and cooking the vegetables until they reach your preferred level of "doneness"

美味しい "Oishii!"

## COOKING TIPS

- Think of this dish like a Japanese version of Fondu
- For any left over broth, once you have eaten all the meat and veggies, Reheat broth to a simmer, add a bowl of cooked rice, season with soy sauce, and pour a beaten egg over the rice.



# Wagyu Beef Yakinku

BY CHEF TATSUYA WATANABE

SERVINGS: 2

PREPPING TIME: 6-8 HRS

COOKING TIME: 30 MIN

## INGREDIENTS

- 1/2 lbs Wagyu beef tenderloin
- 3 tbsp soy sauce
- 3 tbsp sake or sherry wine
- 1.5 tbsp sesame oil
- 1.5 tbsp sugar
- 1/2 apple- grated to release juice
- 2 garlic cloves, minced
- 1/4 tsp dry mustard
- 2 tbsp roasted and partially ground sesame seeds



## DIRECTIONS

1. Slice Wagyu beef tenderloin into approximately 2.5-3" long strips and 1/2 inch wide
2. Roast sesame seeds in a frying pan over medium heat until they reach a golden color. When you hear 2-3 pops, quickly remove from heat.
3. Partially grind sesame seeds using mortar and pestle
4. Combine all ingredients in a bowl and marinate Wagyu beef slices for 6-8 hours. Keep in the refrigerator while marinating.
5. Remove Wagyu slices from the marinade and grill quickly on medium heat, about 1 - 1 1/2 minutes per side to your own liking.



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|            |           |          |          |               |         |        |          |           |    |
|------------|-----------|----------|----------|---------------|---------|--------|----------|-----------|----|
| 154E/892   | 8/17/2021 | 123XE    | FB72482  | Tamamaru      | FB2125  | Bull   | \$7,500  | 5/26/2022 |    |
| 338D/891   | 8/17/2021 | 123XE    | FB72482  | Tamamaru      | FB2125  | Heifer | \$10,000 | 5/26/2022 |    |
| 378D/900   | 8/17/2021 | 123XE    | FB72482  | Tamamaru      | FB2125  | Bull   | \$7,500  | 5/26/2022 |    |
| 799A/897   | 8/17/2021 | 123XE    | FB72482  | Tamamaru      | FB2125  | Bull   | \$7,500  | 5/26/2022 |    |
| 596B/912   | 8/17/2021 | 134XG    | FB66225  | Samsung       | AF1208  | Bull   | \$7,500  | 5/26/2022 |    |
| 993D/916   | 8/17/2021 | 134XG    | FB66225  | Samsung       | AF1208  | Bull   | \$7,500  | 5/26/2022 |    |
| 139E/911   | 8/17/2021 | 23XE     | FB30335  | Rueshaw       | FB101   | Bull   | \$10,000 | 5/26/2022 |    |
| 147E/894   | 8/17/2021 | 23XE     | FB30335  | Rueshaw       | FB101   | Bull   | \$10,000 | 5/26/2022 |    |
| 129/804    | 8/17/2021 | B5083S   | AF4881   | BIG AL        | FB2998  | ?      |          |           | ud |
| 149/787    | 8/17/2021 | B5083S   | AF4881   | BIG AL        | FB2998  | ?      |          |           | ud |
| 122E/913   | 8/17/2021 | CHR 691D | FB23553  | BIG AL        | FB2998  | Bull   | \$7,500  | 5/26/2022 |    |
| 141E/905   | 8/17/2021 | CHR 691D | FB23553  | BIG AL        | FB2998  | Heifer | \$10,000 | 5/26/2022 |    |
| 457D/915   | 8/17/2021 | CHR 691D | FB23553  | BIG AL        | FB2998  | Bull   | \$7,500  | 5/26/2022 |    |
| 126E/899   | 8/17/2021 | CHR 692D | FB23554  | BIG AL        | FB2998  | Heifer | \$10,000 | 5/26/2022 |    |
| 57E/890    | 8/17/2021 | CHR 692D | FB23554  | BIG AL        | FB2998  | Heifer | \$10,000 | 5/26/2022 |    |
| 116E/904   | 8/17/2021 | CHR 693D | FB22555  | BIG AL        | FB2998  | Heifer | \$10,000 | 5/26/2022 |    |
| 153E/902   | 8/17/2021 | CHR 693D | FB22555  | BIG AL        | FB2998  | Heifer | \$10,000 | 5/26/2022 |    |
| 115/805    | 8/17/2021 | CHR 693D | FB22555  | JC Rueshaw 75 | FB14989 | ?      |          |           | ud |
| 6565/786   | 8/17/2021 | B5649T   | AF6135   | BIG AL        | FB2998  | ?      |          |           | ud |
| 116116/811 | 8/17/2021 | B5649T   | AF6135   | BIG AL        | FB2998  | ?      |          |           | ud |
| 131E/896   | 8/17/2021 | G31EIA   | AF221549 | BIG AL        | FB2998  | Bull   | \$7,500  | 5/26/2022 |    |
| 143E/914   | 8/17/2021 | G31EIA   | AF221549 | BIG AL        | FB2998  | Heifer | \$10,000 | 5/26/2022 |    |
| 603D/901   | 8/17/2021 | G31EIA   | AF221549 | BIG AL        | FB2998  | Bull   | \$7,500  | 5/26/2022 |    |
| 785B/907   | 8/17/2021 | G31EIA   | AF221549 | BIG AL        | FB2998  | Heifer | \$10,000 | 5/26/2022 |    |

|           |           |          |             |                |          |        |          |           |           |
|-----------|-----------|----------|-------------|----------------|----------|--------|----------|-----------|-----------|
| 75/843    | 5/13/2021 | CHR 693D | FB22555     | BIG AL         | FB2998   | Heifer | \$10,000 | 2/19/2022 |           |
| 76/791    | 5/13/2021 | CHR 693D | FB22555     | BIG AL         | FB2998   | Bull   | \$7,500  | 2/19/2022 |           |
| 85/781    | 5/13/2021 | CHR 692D | FB23554     | BIG AL         | FB2998   | Bull   | \$7,500  | 2/19/2022 |           |
| 26/794    | 5/27/2021 | B5083S   | AF4881      | Dainiji P/P    | AP169619 | Bull   | \$10,000 | 3/5/2022  |           |
| 73/819    | 5/27/2021 | B5083S   | AF4881      | Dainiji P/P    | AP169619 | Heifer | \$12,000 | 3/5/2022  |           |
| 108/780   | 5/27/2021 | CHR 693D | FB22555     | Dainiji P/P    | AP169619 | Bull   | \$10,000 | 3/5/2022  |           |
| 114/858   | 5/27/2021 | CHR 693D | FB22555     | Dainiji P/P    | AP169619 | Heifer | \$12,000 | 3/5/2022  |           |
| 111/667   | 6/30/2021 | CHR 692D | FB23554     | Judo           | FB102    | Bull   | \$10,000 | 3/8/2022  |           |
| 137/679   | 6/30/2021 | CHR 692D | FB23554     | Judo           | FB102    | Bull   | \$10,000 | 3/8/2022  |           |
| 139/676   | 6/30/2021 | CHR 693D | FB22555     | Judo           | FB102    | Bull   | \$10,000 | 3/8/2022  |           |
| 148/686   | 6/30/2021 | G31EIA   | AF221549    | Judo           | FB102    | Bull   | \$10,000 | 3/8/2022  |           |
| 128/857   | 7/23/2021 | CHR 693D | FB22555     | Dainiji P/P    | AP169619 | Heifer | \$12,000 | 5/1/2022  |           |
| 120/779   | 7/23/2021 | G31EIA   | AF221549    | Dainiji P/P    | AP169619 | Bull   | \$10,000 | 5/1/2022  |           |
| 152/793   | 7/23/2021 | CHR 693D | FB22555     | Saisho 197F PP | AP142949 | Heifer | \$20,000 | 5/1/2022  |           |
| 65430/815 | 7/23/2021 | CHR 693D | FB22555     | Saisho 197F PP | AP142949 | Bull   | \$20,000 | 5/1/2022  |           |
| 180D/797  | 7/23/2021 | CHR692D  | FB23554     | Saisho 197F PP | AP142949 | Bull   | \$20,000 | 5/1/2022  |           |
| 186B/813  | 7/23/2021 | B5649T   | AF6135      | Judo           | FB102    | Heifer | \$20,000 | 5/1/2022  |           |
| 296D/807  | 7/23/2021 | CHR691D  | FB23553     | Saisho 197F PP | AP142949 | Heifer | \$20,000 | 5/1/2022  |           |
| 433C/860  | 7/23/2021 | G31EIA   | AF221549    | Saisho 197F PP | AP142949 | Bull   | \$20,000 | 5/1/2022  |           |
| 514B/850  | 7/23/2021 | CHR692D  | FB23554     | Saisho 197F PP | AP142949 | Heifer | \$20,000 | 5/1/2022  |           |
| 58E/818   | 7/23/2021 | CHR693D  | FB22555     | Judo           | FB102    | Bull   | \$15,000 | 5/1/2022  |           |
| 5E/825    | 7/23/2021 | CHR691D  | FB23553     | BIG AL         | FB2998   | Bull   | \$7,500  | 5/1/2022  | sold nick |
| 766D/831  | 7/23/2021 | CHR 692D | FB23554     | Saisho 197F PP | AP142949 | Bull   | \$20,000 | 5/1/2022  |           |
| 78D/855   | 7/23/2021 | CHR 692D | FB23554     | Saisho 197F PP | AP142949 | Bull   | \$20,000 | 5/1/2022  |           |
| 805D/800  | 7/23/2021 | CHR 693D | FB22555     | Saisho 197F PP | AP142949 | Bull   | \$20,000 | 5/1/2022  |           |
| 848D/785  | 7/23/2021 | G31EIA   | AF221549    | Judo           | FB102    | Bull   | \$20,000 | 5/1/2022  |           |
| 995D/832  | 7/23/2021 | B5649T   | AF6135      | Judo           | FB102    | Heifer | \$20,000 | 5/1/2022  |           |
| 124E/893  | 8/17/2021 |          | 902 FB19696 | Tamamaru       | FB2125   | Bull   | \$7,500  | 5/26/2022 | sold nick |
| 148E/903  | 8/17/2021 |          | 903 FB19961 | Tamamaru       | FB2125   | Bull   | \$7,500  | 5/26/2022 |           |
| 152E/889  | 8/17/2021 | 06XE     | FB28560     | Samsung        | AF1208   | Heifer | \$10,000 | 5/26/2022 |           |
| 287D/906  | 8/17/2021 | 06XE     | FB28560     | Samsung        | AF1208   | Heifer | \$10,000 | 5/26/2022 |           |
| 54624/908 | 8/17/2021 | 123XE    | FB72482     | Tamamaru       | FB2125   | Heifer | \$10,000 | 5/26/2022 |           |
| 128E/909  | 8/17/2021 | 123XE    | FB72482     | Tamamaru       | FB2125   | Bull   | \$7,500  | 5/26/2022 |           |
| 136E/898  | 8/17/2021 | 123XE    | FB72482     | Tamamaru       | FB2125   | Heifer | \$10,000 | 5/26/2022 |           |

| #  | Implant date | Donor    | FB #    | Sire          | FB#     | Bull/Heifer | Price    | Due Date   |
|----|--------------|----------|---------|---------------|---------|-------------|----------|------------|
| 06 | 3/17/2021    | CHR 693D | FB22555 | BIG AL        | FB2998  | Bull        | \$7,500  | 12/24/2021 |
| 17 | 3/17/2021    | UKB M30E | FB21443 | BIG AL        | FB2998  | Heifer      | \$10,000 | 12/24/2021 |
| 98 | 3/17/2021    | UKB M30E | FB21443 | BIG AL        | FB2998  | Bull        | \$7,500  | 12/24/2021 |
| 42 | 3/17/2021    | CHR 692D | FB23554 | Rueshaw       | FB101   | Bull        | \$10,000 | 12/24/2021 |
| 03 | 3/17/2021    | UKB M30E | FB21443 | BIG AL        | FB2998  | Bull        | \$7,500  | 12/24/2021 |
| 02 | 3/17/2021    | V5950T   | AF6346  | Rueshaw       | FB101   | Bull        | \$10,000 | 12/24/2021 |
| 56 | 3/17/2021    | B5649T   | AF6135  | Rueshaw       | FB101   | Bull        | \$10,000 | 12/24/2021 |
| 36 | 3/17/2021    | CHR 692D | FB23554 | BIG AL        | FB2998  | Bull        | \$7,500  | 12/24/2021 |
| 47 | 3/17/2021    | UKB M30E | FB21443 | BIG AL        | FB2998  | Heifer      | \$10,000 | 12/24/2021 |
| 23 | 3/17/2021    | CHR 693D | FB22555 | BIG AL        | FB2998  | Bull        | \$7,500  | 12/24/2021 |
| 92 | 3/17/2021    | CHR 693D | FB22555 | BIG AL        | FB2998  | Heifer      | \$10,000 | 12/24/2021 |
| 96 | 3/17/2021    | UKB Y152 | FB26664 | BIG AL        | FB2998  | Bull        | \$7,500  | 12/24/2021 |
| 01 | 3/17/2021    | UKB M30E | FB21443 | BIG AL        | FB2998  | Bull        | \$7,500  | 12/24/2021 |
| 26 | 3/17/2021    | CHR 693D | FB22555 | BIG AL        | FB2998  | Bull        | \$7,500  | 12/24/2021 |
| 20 | 3/2/2021     | CHR 693D | FB22555 | JC Rueshaw 90 | FB16181 | Heifer      | \$10,000 | 12/9/2021  |
| 59 | 3/2/2021     | CHR 693D | FB22555 | JC Rueshaw 90 | FB16181 | Heifer      | \$10,000 | 12/9/2021  |
| 51 | 3/2/2021     | CHR 692D | FB23554 | JC Rueshaw 90 | FB16181 | Bull        | \$7,500  | 12/9/2021  |
| 09 | 3/2/2021     | CHR 692D | FB23554 | JC Rueshaw 90 | FB16181 | Bull        | \$7,500  | 12/9/2021  |
| 52 | 3/2/2021     | CHR 692D | FB23554 | JC Rueshaw 90 | FB16181 | Bull        | \$7,500  | 12/9/2021  |
| 27 | 3/2/2021     | CHR 692D | FB23554 | JC Rueshaw 90 | FB16181 | Bull        | \$7,500  | 12/9/2021  |
| 89 | 3/2/2021     | CHR 692D | FB23554 | JC Rueshaw 90 | FB16181 | Bull        | \$7,500  | 12/9/2021  |
| 3  | 3/2/2021     | B5649T   | AF6135  | JC Rueshaw 90 | FB16181 | Bull        | \$7,500  | 12/9/2021  |
| 45 | 3/2/2021     | B5649T   | AF6135  | JC Rueshaw 90 | FB16181 | Heifer      | \$10,000 | 12/9/2021  |
| 21 | 3/2/2021     | CHR 691D | FB23553 | JC Rueshaw 90 | FB16181 | Bull        | \$7,500  | 12/9/2021  |
| 67 | 5/13/2021    | CHR 692D | FB23554 | BIG AL        | FB2998  | Bull        | \$7,500  | 2/19/2022  |
| 8  | 5/13/2021    | CHR 692D | FB23554 | BIG AL        | FB2998  | Bull        | \$7,500  | 2/19/2022  |
| 9  | 5/13/2021    | CHR 693D | FB22555 | BIG AL        | FB2998  | Bull        | \$7,500  | 2/19/2022  |
| 0  | 5/13/2021    | CHR 692D | FB23554 | BIG AL        | FB2998  | Heifer      | \$10,000 | 2/19/2022  |
| 8  | 5/13/2021    | CHR 693D | FB22555 | BIG AL        | FB2998  | Bull        | \$7,500  | 2/19/2022  |
| 9  | 5/13/2021    | CHR 693D | FB22555 | BIG AL        | FB2998  | Heifer      | \$10,000 | 2/19/2022  |
| 5  | 5/13/2021    | CHR 693D | FB22555 | BIG AL        | FB2998  | Bull        | \$7,500  | 2/19/2022  |
| 4  | 5/13/2021    | CHR 693D | FB22555 | BIG AL        | FB2998  | Heifer      | \$10,000 | 2/19/2022  |
| 2  | 5/13/2021    | CHR 692D | FB23554 | BIG AL        | FB2998  | Bull        | \$7,500  | 2/19/2022  |

A black and white photograph of a person from behind, wearing a cowboy hat, a plaid shirt, and jeans with a large belt buckle. The person is standing in a field with a blurred background. The text is overlaid on the image in a bold, yellow, sans-serif font.

**"IF YOU WANT TO BE  
SUCCESSFUL, IT'S JUST THIS  
SIMPLE.**

**KNOW WHAT YOU ARE DOING,  
LOVE WHAT YOU ARE DOING,  
BELIEVE IN WHAT YOU ARE  
DOING."**

**WILL ROGERS**