



# MARYLAND NEWSLETTER

## HEREFORD ASSOCIATION



### January 2023

**Peter Schaeffer, President**  
2280 Bowersox Road  
New Windsor, MD 21776  
443-463-5028

**Cyndy Howes, Vice President**  
1616 John Shirk Road  
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**Laura Shelton, Secretary**  
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**Laura Tessier, Treasurer**  
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#### DIRECTORS:

**Bill Baldwin** – 2024 (2<sup>nd</sup>)  
443-871-0573

**Kim Crone** – 2023  
443-759-0052

**Brittany Douglas** – 2024  
240-674-1128

**Dallas Briggs** – 2025  
240-618-6440

**Kristen Diehl** - 2025  
443-375-1050

**Lindsay Jacobs** - 2023  
443-406-3218

**Kyle Lemmon** - 2025  
443-821-5069

**Rob Mehlman** – 2024  
443-866-1037

**Ashley Schaeffer** – 2024  
301-5147459

**Kris Stiles** – 2023 (2<sup>nd</sup>)  
301-606-5203

**Adam Taylor** – 2022  
443-844-0628

**Michelle Grimm-Wolfrey** - 2024  
410-808-9534

#### EX-OFFICIO:

**Tina Poole**  
301-788-7224

#### Message From the President:

I'm very grateful for this opportunity to serve as your President. I am extremely excited about our newly elected board, some new and some repeat. I believe we will do BIG things.

Please make sure that you have provided an email for communication purposes, but for those of you who like phone calls mine is always on day or night. I welcome any guidance along the way!

With calving season swiftly approaching us, please feel free to reach out with any questions or if you have any stories to share.

“Let's Make This Association GREAT Again!”

*Peter Schaeffer*



#### RENEWAL/NEW:

Please fill out the enclosed membership form to renew your membership or join the MHA Assoc by February 28<sup>th</sup>.

#### Celebrate MD Sale:

Thank you to everyone that consigned in our fall sale! We grossed just shy of \$40,000 with 19 lots and 12 consignors. If you are interested in joining the committee please email: Tina Poole [ktmranch@gmail.com](mailto:ktmranch@gmail.com), or Peter Schaeffer [peter@elliottfrantz.com](mailto:peter@elliottfrantz.com). More information will be coming out soon. ([www.marylandhereford.com](http://www.marylandhereford.com))



#### Hereford Herdsman of the Year 2023:

Congratulations! Kyle Lemmon, Manchester, Md., was selected as the 2023 Hereford Herdsman of the Year by fellow breeders. Kyle owns and operates Lemmon Cattle Co. alongside his wife, Nicole, daughter, Blakely, and son, Kashton. Kyle's passion for the Hereford breed began at 9 years old; since then, he has focused on raising high-quality cattle.

**L** When registering animals for the 2023 year please be sure to use the letter L. This will help you when trying to identify them.



#### IMPORTANT MJHA DATES:

Sunday 2/19/23 — Junior Nationals Planning Meeting (location TBA)  
Saturday 4/8/23 — Gun Raffle (New Windsor Fire Hall)  
Saturday 5/6/23 & Sunday 5/7/23 — Preview Show (Montgomery County Fairgrounds)



Congratulations Logan Cady!  
 Northeast Region Horned Show Heifer Of The Year!  
 FBF 8815F Sherry 2025 ET



Congratulations Adam Taylor!  
 Northeast Region Horned Show Bull Of The Year!  
 TVF Robin Hood 1G



Congratulations to Laura Tessier!  
 Laura was inducted into the Hall of Fame.



Congratulations to Peter Schaeffer!  
 Peter received the E. Brooke Lee Award.



Anyone that has information to be put in the newsletters, please email it to me at [marylandhereford@yahoo.com](mailto:marylandhereford@yahoo.com), or call me at 240.315.8182.

The newsletters will go out: February, April, July, November, & January.

I will be happy to include your upcoming news in the next newsletter that goes out. Please make sure I have it by the 1st of the Month.

*Laura Shelton*



## Beef Breakfast Muffin Cups

### Ingredients

- 1 pound Ground Beef (96% lean)
- 2 teaspoons chopped fresh sage or 1/2 teaspoon rubbed sage
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon salt
- 1/4 to 1/2 teaspoon crushed red pepper
- 1 can (4-1/2 ounces) chopped green chiles, undrained
- 1/2 cup shredded reduced-fat Monterey Jack cheese
- 5 large eggs
- 1/4 cup milk
- 1 to 2 teaspoons regular or chipotle hot pepper sauce
- Salt and pepper

### Instructions

- Combine Ground Beef and seasonings in large bowl, mixing lightly but thoroughly.
- To prepare crumbles, heat large nonstick skillet over medium heat until hot. Add sausage mixture; cook 8 to 10 minutes, breaking into 1/2-inch crumbles and stirring occasionally.
- Preheat oven to 375°F. Spray 12-cup standard muffin pan with nonstick cooking spray. Stir chiles and cheese into sausage mixture. Evenly divide mixture into prepared pan.
- Whisk eggs, milk and hot sauce, as desired, in medium bowl. Evenly divide egg mixture over sausage mixture in muffin cups.
- Bake in 375°F oven 17 to 20 minutes or until egg mixture is set and just beginning to brown. Let stand 2 minutes. Loosen edges; remove from muffin pan. Season with salt and pepper and garnish with Toppings, as desired.