

AES CATTLEWOMEN NEWSLETTER

2021-2022 AESCW EXECUTIVE BOARD

Rielle Waters Santinelli,
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Noele Richmond, V.P.

Cindee Slater, Secretary

Taylor Ristrom, Treasurer

Jill Curran, Past President

<https://aescattlewomen.org/>

AESCW Club E-Mail
aescw49@gmail.com

Membership 209-217-6125
lalapam@att.net

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209-369-6045
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AUGUST 2021~~CALENDAR OF EVENTS

AMADOR COUNTY FAIR: It was GREAT!!!

AUGUST 25-26, 2021: CCW Midyear Meeting @ Paso Robles Inn, CA~~~~Register here.....↓

[CalCattlemen Event 2021-Midyear Meeting, Cattle-Pac Auction, Dinner/Dance](#)

2021 Powder River Livestock Handling Equipment raffle tickets: Want to buy/sell a book? aescw49@gmail.com

SEPTEMBER 11: AES Board Meeting @ Rielle's @ 11am

OCTOBER 9: AES General Membership Meeting-TBD

OCTOBER 30: AES Cattlemen's Dinner: Amador County Fairgrounds, more info to follow ☺

NOVEMBER 19: AESCW DRIVE-THRU TRI-TIP DINNER

DECEMBER 1-3: 105TH CCA/CCW Convention in Reno
More info.....[click here](#)

2022-2023 COLLEGE YEAR SCHOLARSHIP
APPLICATIONSFor info/applications
[click here!](#)

if at the end of day
you smell like horses,
it's been a good day .



**SMOKED STRIP STEAKS WITH BLUE CHEESE-WINE
SAUCE & SALAD GREENS**

INGREDIENTS:

- 2 beef Strip Steaks, Boneless, 1-inch thick, about 1 pound
- 2 teaspoons paprika
- 1 teaspoon freshly ground black pepper
- 1/2 teaspoon salt
- 4 cups mixed salad greens

Blue Cheese-Wine Sauce:

- 2 ounces crumbled blue cheese
- 1/4 cup white wine
- 1 teaspoon minced garlic



COOKING:

1. Add wood chunks, chips or pellets to smoker according to manufacturer's instructions. Preheat smoker to 225°F.
2. Combine paprika, pepper and salt in small bowl. Coat steaks with spice mixture.
3. Place steaks in smoker according to manufacturer's instructions. Set timer for 15 minutes depending on desired smoke flavor. When steaks are done smoking, carefully remove from smoker.
4. Preheat a 12-inch nonstick skillet on medium heat until hot. Add steaks and cook 12 to 15 minutes or until internal temperature reaches medium rare (145°F) to medium (160°F) doneness, turning occasionally. Remove steaks from skillet; keep warm.
5. In same skillet heat cheese, wine and garlic 2 to 3 minutes or until cheese melts. stirring often.
6. Thinly slice steaks. Place steak on salad greens, drizzle with Blue Cheese-Wine Sauce, as desired.

BAR R ANGUS IS BASED IN SLOUGHHOUSE AND HAS AN ANNUAL ANGUS SALE IN WILTON.

BULLS AND FEMALES AVAILABLE
PRIVATE TREATY AT THE RANCH.

Heritage Bull Sale
Sept. 5 in Wilton!



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Circle Ranch

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Circle Ranch

Private Treaty Sale
SimAngus Bull Sale

Tuesday - Oct 13th, 2020 - 12:00pm

Bulls available to preview at Circle Ranch prior to sale day.



**EL DORADO
COUNTY FAIR**
PLACERVILLE, CA
SEPTEMBER 23-26
STARS
AND
STIRRUPS

Hello AES CattleWomen!

Once again, it's time to renew our membership(s) in the AESCW organization. As a non-profit, we are a powerful group of women from Amador, El Dorado, and Sacramento counties committed to supporting the Beef & Ag Industry. Our main focuses are beef education, community involvement, youth scholarships and legislation.

So...Please see the attached 2021-2022 AESCW Membership and Dues Form.

PLEASE.....REMIT YOUR DUES BY OCTOBER 15th 😊

Happily, our membership continues to grow!

We always welcome new members; young & younger \$25 (see dues form).
....So invite your mothers, aunts, daughters, nieces, cousins and girlfriends to join us. Remember, you don't have to own or raise cattle; just have an interest in promoting our agricultural environment within Amador, El Dorado & Sacramento counties.

The more members we enroll in our unit, the more delegates we take with us to conventions to represent our special goals & interests.

Please feel free to contact us with any concerns. Our officers are as follows:

PRES: Rielle Waters Santinelli rielle1972@gmail.com

VP: Noele Richmond noele.richmond@gmail.com

Secretary: Cindee Slater slaters324@yahoo.com

Treasurer: Taylor Ristrom tristrom@yahoo.com

Scholarship Chair: Ginger Appleton anchoracharolais@gmail.com

Membership Chair: Pam Howard lalapam@att.net

Communications Chair: Shamarie Tong shamariet@hotmail.com

SuperSteer Committee: Brooke Wunschel brookewunschel@gmail.com

Beef Ambassador Committee: Morgan Lyman lymanite21@gmail.com

Ag in the Classroom Chair: Pam Benson pamela.benson@comcast.net

Scrapbook Chair: Gloria Tong 530-676-8650

Historian: Cathy Jauch jauchc6@aol.com

Fundraising/Social Events: Savannah Molina savannahroseolina@gmail.com

Newsletter: Pam Howard lalapam@att.net

Social Committee: Hannah Billows hannahbillows97@gmail.com (w/Savannah, Shamarie & Rielle)

Sacramento County Rep: Stephanie Lewis stephanielewis613@gmail.com

Amador & El Dorado County Rep: Still need volunteers!!

AESCW "Shade Loving Garden" Won 1st Place &

BEST OF DIVISION

Thanks to Nancy Hawkins & Jill Curran & volunteers



AESCW Feature Exhibit-
Won 1st Place!

Volunteers:

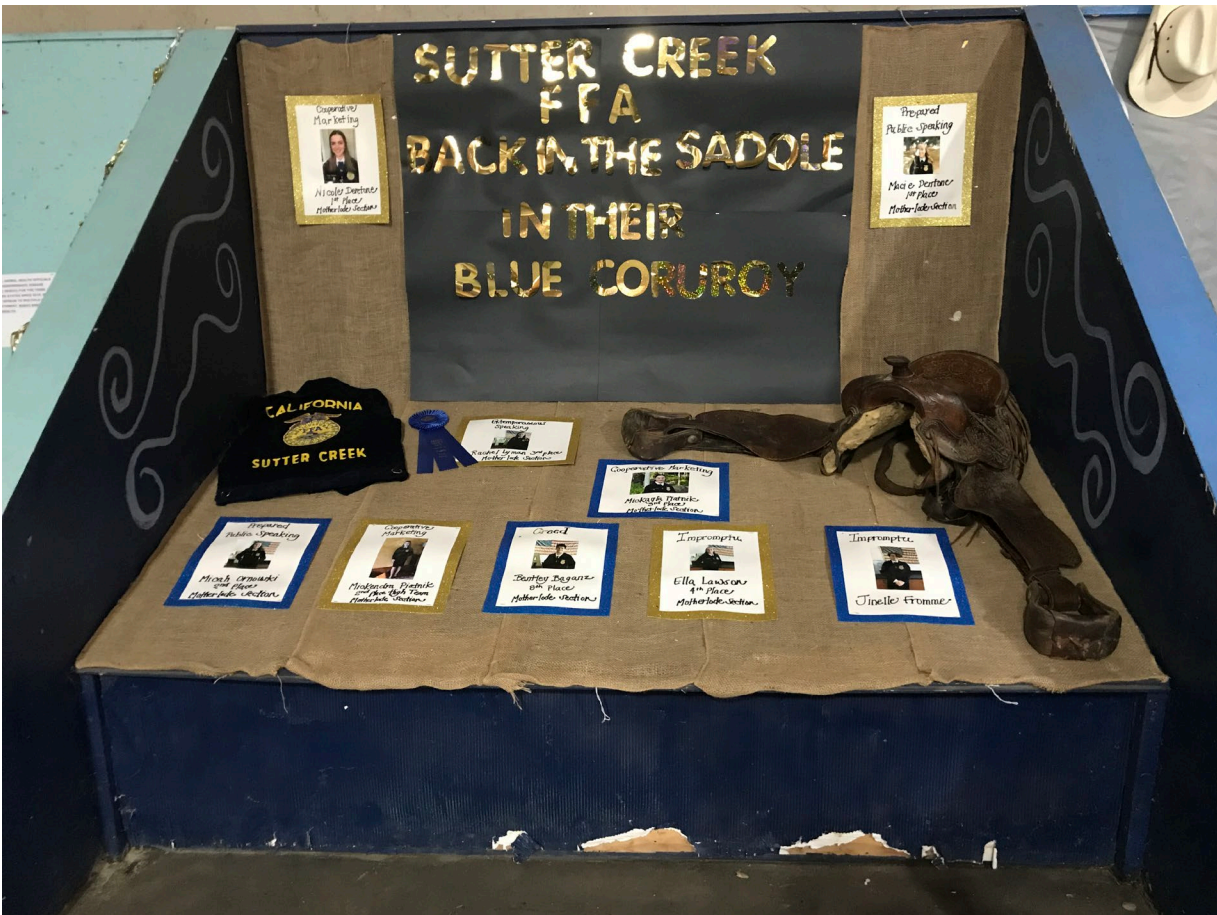
Pam Howard, Jill Jess, Teresa Fine,
Pam Benson, Jill Curran &
Riley Ristrom

(*Steve & Pam generated slide show
that was created from cattlemen
pictures over the past year)



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