

**2022-2023 AESCW
EXECUTIVE BOARD**

Jill Curran, Interim President
jillrc@gmail.com

Katherine Kussman-Collins
Interim V.P.
kusmak@losrios.edu

Cindee Slater, Secretary
Taylor Ristrom, Treasurer

Rielle Waters Santinelli,
Past President

<https://aescattlewomen.org/>

AESCW Club E-Mail
aescw49@gmail.com

Membership 209-217-6125
lalapam@att.net

Scholarships, Toni LaBelle &
Robyn Verbridge
(209)304-7169

expressions1928@hotmail.co

**AES CATTLEWOMEN
NEWSLETTER.....OCTOBER ~ 2023**

CALENDAR OF EVENTS

November 11: AESCM/AESCW Fall Fundraiser @
Amador Co. Fairgrounds.

November 17: 4TH ANNUAL AES DRIVE-THRU
DINNER @ Amador Co. Fairgrounds, 5-6:30pm

Nov. 29 – Dec. 1: 107th Annual CCA/CCW
CONVENTION: Nugget Casino Resort @ 1100 Nugget
Ave, Sparks, NV

Jan. 28 – Feb. 2, 2024: [CATTLE CON 24 IN ORLANDO](#)



AMADOR-EL DORADO-SACRAMENTO
CATTLEMEN & CATTLEWOMEN

Fall Gather

Saturday, November 11th

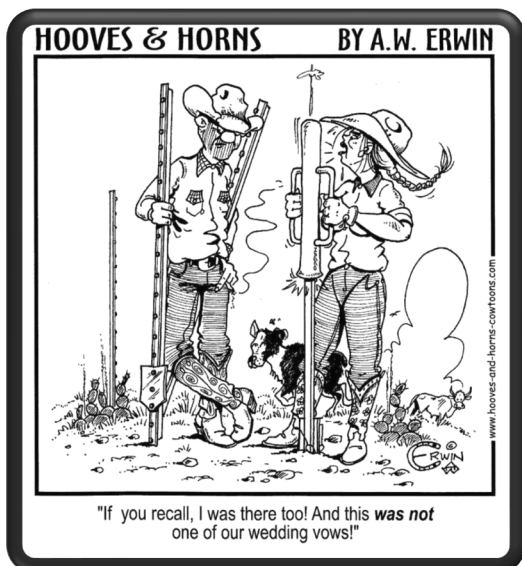
5:00 SOCIAL HOUR
6:00 DINNER

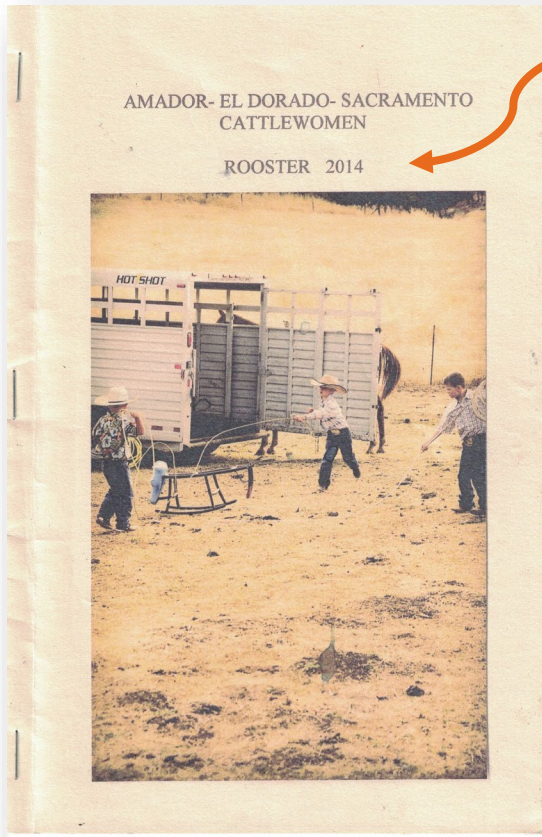
TICKETS \$25 | 12&Under Free

JOIN US AT THE
AMADOR COUNTY FAIRGROUNDS
18621 SHERWOOD STREET
PLYMOUTH, CA 95669

PLEASE RSVP BY NOVEMBER 3rd
aescattlemensasn@gmail.com
or text (209) 207-2133

The poster features a decorative border with yellow flowers and leaves at the top and three pumpkins at the bottom. The text is centered and uses a mix of bold and regular fonts.





Remember this Roster?

Would you like to see an updated book for 2024?

If you don't want your brand in this book, or if you have an additional brand or an edit, please contact Pam @ lalapam@att.net.



Congratulations to Jill & Tim Curran & Bruin Ranch. It was the perfect day, for an excellent meal and seeing familiar faces and buying great Bulls!!

AESCW Beef Ambassadors:
Teagan Wunschel & Brooklyn Whalen @ Curran Ranch.



Amador FFA helping out at Beef Solutions Sale @ Curran Ranch

Western Livestock Journal
 · Follow
 Sep 28 · 🌐
Beef Solutions Bull Sale
Fall Round-Up
Ione, CA

67 Angus Bulls \$8,459
93 SimAngus Bulls \$7,005



****SILENT AUCTION IDEAS for FALL FUNDRAISER with AES Cattlemen.**



<https://www.calbeef.org/california-recipes/recipe/1653/brunch-beef-strata>



Ingredients

- 1-1/2 pounds Ground Beef
- 1 teaspoon salt, divided
- 1/2 teaspoon pepper, divided
- 1 tablespoon olive oil
- 4 ounces button mushrooms, sliced
- 1 cup chopped onion
- 1 teaspoon dried thyme leaves
- 2 cups milk
- 5 large eggs
- Nonstick cooking spray
- 8 cups crustless bread cubes (3/4-inch)
- 2 cups shredded Asiago or fontina cheese
- 1 cup cherry or grape tomatoes, cut in half
- Thinly sliced fresh basil

Instructions

Heat large nonstick skillet over medium heat until hot. Add Ground Beef; cook 8 to 10 minutes, breaking into 3/4-inch crumbles and stirring occasionally. Remove from skillet with slotted spoon; season with 1/2 teaspoon salt and 1/4 teaspoon pepper. Set aside. Pour off drippings from skillet.

Cook's Tip: Cooking times are for fresh or thoroughly thawed Ground Beef. Ground Beef should be cooked to an internal temperature of 160°F. Color is not a reliable indicator of Ground Beef doneness.

Heat oil in same skillet over medium heat until hot. Add mushrooms and onion; cook 3 to 4 minutes or until vegetables are tender, stirring frequently. Return beef to skillet. Add thyme; cook 3 to 5 minutes or until heated through, stirring frequently. Remove from heat. Set aside.

Whisk milk, eggs, remaining 1/2 teaspoon salt and 1/4 teaspoon pepper in large bowl until blended.

Spray 2-1/2 to 3-quart shallow baking dish with nonstick cooking spray. Layer half of the bread cubes, 1/2 cup of the cheese and half of the beef mixture in dish. Pour half of the egg mixture over the top. Top with remaining bread cubes, 1/2 cup of the cheese and remaining beef and egg mixtures. Sprinkle with remaining 1 cup cheese. Press any dry bread cubes into egg mixture. Cover with aluminum foil; refrigerate 6 hours or as long as overnight.

Cook's Tip: To bake strata immediately, heat oven to 350°F. Assemble strata in dish as directed. Bake, covered, 40 minutes. Uncover; bake 10 to 15 minutes or until lightly browned.

Preheat oven to 350°F. Bake strata, covered, 55 minutes. Remove foil. Bake, uncovered, 10 to 15 minutes or until puffed and lightly browned. Let stand 5 minutes. Top with tomatoes and basil, as desired.

Amador~El Dorado~Sacramento Cattlewomen.....

Our 2023/2024 Memberships are DUE NOW!!!

Adult is \$45

Student/Youth membership \$25

Click here

[AESCW Membership Form](#)

.....or SCAN



2023 AMADOR COUNTY FARM DAY @ Amador Fairgrounds

Brooklyn, Teagan, Riley & Garrett



"Everything but the Moo"



Special Guest Appearance



AES Beef Ambassadors with Miss Rodeo Queen JayLynn Lopez



Special "Thank You" to all of our Beef Ambassadors for interacting with nearly 400 Amador County Third-Graders & their Teachers/Families!!~~~~~And to our own AESCW members, Denise Ding, Jennifer Mason, Katherine Kussman-Collins & Pam Howard for volunteering their time and donations to present BEEF BY-PRODUCTS to these children.

TAYLOR RISTROM....COWBELLE OF THE YEAR



AESCOW FALL GATHER @ Ione Hotel, Saturday, Oct. 7th 2023

V.P. Katherine Kussman-Collins organizes the troops!



COWBELLE OF THE YEAR!

Taylor Ristrom is a 5th generation Amador County cattle rancher. She resides on Taylor Ranch near Plymouth along with her husband of 21 years Chadd, her two children Riley and Hank, her parents, and her grandmother.

Taylor was a straight A student from grammar school through college where she received a BS degree in Accounting from California State University, Sacramento. So far, both of Taylor's children are also straight A students.

Chadd and Taylor own and operate Barron's Floor Covering in Sutter Creek, providing high quality flooring, window coverings, counter tops, and custom cabinetry.

Taylor has been serving as AESCW Treasurer for over 5 years. Due to her accounting skills, our members have been able to conveniently pay for their memberships, swag and fundraising tickets via Square Online, an e-commerce website. And she's always available for all of our fundraising events.

Her daughter, Riley, is following in her footsteps on Taylor Ranch and with AESCW, as she's currently a Sr. Beef Ambassador.



HOPE VALLEY

WE WELCOME OUR NEW MEMBERS FOR 2023

PENNY MARTIN..... GILLIAN ROCKE..... STEPHANIE BASSETT
.....GINGER SCHRATZ.... JACKIE HARDESTY.... DEAVEN GARCIA....
LYNETTE MARTIN.... AMELIA KOVACH