



## .CALENDAR of Events

Thursday, September 25: AMADOR FARM DAY

Saturday, October 25: Amador Regional Conservation District  
Rancher 2 Rancher Event @ Fregulia Ranch, 9-4pm  
AESCW will provide Taco Salads  
(Possible fundraiser)

Saturday, November 8: AES CATTLEMEN'S DINNER ~~ Amador County Fairgrounds  
Social Hour @ 5pm ~~ Dinner @ 6:30pm  
Silent & Live Auction

Friday, November 21: AESCW DRIVE THRU DINNER @ Amador County Fairgrounds

CCA & CCW Convention and California Cattle Industry Tradeshow  
Dec. 3 - 5, Atlantis Casino Resort Spa, Reno, Nevada  
*To register, [click here!](#)*

### President's Message:

Happy Fall Ladies,

As Summer comes to a close, memories of our county fair accomplishments and those of kids who exhibited steers and heifers linger. We have much to be proud of as exhibitors, leaders, mentors, buyers and producers. Fall brings gathering, shipping, bull sales, vaccinating and evaluating the herd.

As a unit, the awarding of the 2025 Cattlewoman of the Year (Connie Jess) and two Top Hand Awards (Jill Jess and Denise Ding) at the Fall General meeting during the fabulous luncheon at Teresa's Place.

I look forward to the upcoming AES



**"TOP HAND"**  
**awarded to:**

Cattlemen's/Cattlemen's Fall Dinner and our Drive-thru Dinner Fundraiser. Once again, we will be structuring the silent auction and helping with table decorations for the Fall Dinner. It's not too early to start thinking about donation items for the silent auction.

Fall also brings the responsibility of the state reports for the Round Up, Beef Promotions, and Walt Rodman Award to be completed by the end of September for the annual CCW meeting in December.

I have thoroughly enjoyed representing the AES Cattlewomen at the Spring, Mid-Year and Annual CCW state meeting as well as the CCW Scholarship Policies and Procedures Committee and the CCW Beef Ambassador selection Committee and i hope to guide our plans for the coming year with the amazing ladies of this organization.

Warmly,  
Katherine

Katherine Kussman-Collins  
AES Cattlewomen President  
209-419-0808

## ***Connie Jess...*** **COWBELLE OF THE YEAR**

I was born in Oakland California on July 17, 1940. My parents are Viola Levina Smithen (English descent) and Adrian Schipper (Dutch descent) I have a sister Donna May Schipper Moyer who is 3 years older than me. As a 5 year-old I declared to my parents that I was going to be a farmer/rancher when I grew up. None of my family had anything to do with farming or ranching. I collected pictures of Horses and Dogs and made scrap books of them. I was crazy about animals. We had a neighbor who had a horse that she kept in a stable not too far from where we were living. She invited me to go with her and her children to go ride horses one day. That was the beginning of my future in the ranching business.

We moved to San Leandro when I was 10 and my Dad would take me every once in a while to that same stable and we would rent horses to go riding. Our neighbor from Oakland was there still, and she would ride with us. When I was 15, I somehow convinced my parents into letting me rent a horse by the month to go riding more often. I soon convinced them to buy me a horse. I then began riding in the Jr. Eden Colts drill team. We performed at Fairs and Rodeo's I met life-long friends, and I also met my husband to be.

Long story short, I met Joseph John Jess on one of our teams' night rides that we sponsored. We began dating, and a year and a half later were married. Joe's and his family were raising hay and cattle in the Hayward California hills. They also had a small ranch in the



California hills. They also had a small ranch in the Tracy hills where we moved to soon after we were married. We rented the ranch from his parents, and worked toward starting our Dairy business and our family. By 1967 we had grown our family to 3 boys, and our Dairy was milking 76 cows.

We decided that we wanted to sell the Dairy Cows and begin a Beef Cattle operation. We were able to rent ground nearby and we purchased 34 commercial Hereford cows from a ranch in Oregon. We grew that herd to over 100 cows quickly and added a daughter to our family.

We worked off of the ranch much of the time in order to have better cash flow for the ranch. Joe was an Operating Engineer, and I worked as a Bank Teller for several years, and for a pediatrician, and then went to work for Liberty House which was a chain of Department Stores similar to Macy's. We had 19 stores in 6 states and I was Payroll Manager for most of the 16 years that I worked for them. My accounting skills grew and I was introduced to the first Computers in the early 80's and learned to program spread sheets before they had programs you could buy. My years of banking and accounting were a great help to my ability to operate the business part of our ranch.

As our children grew, so did our cattle herd. We farmed hay, fed cows and were involved with our local Farm Bureau and Cattlemen's Association and Cattlewomen's Association. Our children soon became old enough to join 4-H and have their own livestock projects. Our oldest child Joseph started out with a steer project. That was the beginning of 20+ years of showing cattle, sheep and hogs. It was also the beginning of being a **4-H** leader for 20+ years. Joseph was 15 when he had Champion Market Beef at our Alameda County Fair. That was a great accomplishment, and we somehow decided to go to a Registered Hereford Sale in Sonoma County to purchase a couple of Registered cows for him to grow his projects.

A year later we decided to go to Hermiston Oregon for a Registered Hereford Herd dispersal. We went with intentions of buying a bull for the 2 registered cows. Joe and our son Jeff drove up to Oregon and Joseph and I flew up 2 days later. The cattle were beautiful and we came home with 26 head of registered Herefords and many new friends. We soon became members of the California Nevada Hereford Association, and the kids joined the Jr. Hereford Association.

Our involvement with the Hereford Associations has always been a highlight of our lives. We met people from many many states and participated in youth activities at various ranches in several states. Jeff and Jill were California delegates at the National Jr. Hereford Association Conventions in Kansas City Missouri. Their Jr. Hereford Association involvement included Field Days, Judging Contests and Livestock shows during the years. We began hosting Field Days and Judging Contests at our ranch and included our local 4-H and FFA and Colleges in the activities.



Our local Cattlewomen's Association began co-sponsoring the Field Days and would serve Beef sandwich lunches at the events. As our ranch facilities grew, we were able to have up to 300 participants in our Field Days. We were always promoting Beef, Registered Herefords and 4-H and FFA activities. Our first Field Day was in the 1980's and our last Field Day was in 2010.

In 1982 we became the first Wind Farm in the Bay Area. It was a very exciting time pioneering the new Wind Farm business. The Very first windmill still stands on the property in the Livermore hills.

In the 1990's we became the first ranchers in our County to farm with Biosolids. We now have permits to build the first "Composting Facility" to recycle waste for the Bay Area. We loved looking and trying new and different adventures in the Ranching and Farming business.

In 1998 we added CuttingHorses to our list of adventures in the Livestock Industry. We so enjoyed raising and showing the wonderful Quarter Horses. We were able to use our cattle and we build an indoor and outdoor arena to enjoy the sport all year long.

We moved our ranch from the Tracy Hills to "Jackson Valley" in Ione, Ca. In 2011. We have irrigated land which is wonderful. We are still running cattle and have alfalfa hay.

In 2013 I was presented the First "Cattle Queen" award at the Grand National Livestock Show in San Francisco, Ca. The recognition was for my years of promoting cattle and sponsoring youth events for over

Continued.....

30 years.

I cannot imagine what my life would have been like without the Ranching and Cattle Industries. We were always searching for better and more efficient ways of operating our ranch. Joe and I were true partners in everything we did. Our children had a better life and knew more growing up in the country than they would have had growing up in the City. They all found their own individual talents and have become good workers, parents and grandparents. We now have 7 grandchildren and 4 great grandchildren. Life as a ranch family has been good to us.

Dated 9/1/2025

## "AESCOW SuperSteer Winner"



**Winner of the 2025  
AESCOW SuperSteer Award  
w/Beltbuckle  
@ Amador County Fair.....**

**BRADLEY WHITE**  
Son of Steve and Amy White

~~~~~  
"So PROUD of Bradley for all his hard work with his steer! He also won 4-H Carcass Contest. This contest is the coolest one to win. It's a combination of Rate of Gain, Carcass and Show Place. As a

beef producer, this makes me the



**Bradley thanks Jennifer Mason for the  
quality steer and her expertise and  
knowledge in raising livestock animals  
right!**

## "SJSCW's Beef & Wine Pairing "

by Ginger Appleton

"The Beef and Wine Pairing went very well. They always have a little over 100 guests; it is a small winery with a nice garden setting. The food was delicious. I believe the caterer was the same one who catered Joe Jess's memorial.

Saturday is the McPhee Bull Sale. The SJS Cattlewomen do the tri-tip lunch there. They serve tri-tip, ravioli, salad, bread, and dessert. It is always a nice event. We have helped out there for many years.

**October 4th the SJS Cattlewomen will have a steak and pasta dinner at the Windmill Ranch in Stockton.** They have this event every year co-chaired by the Rotary Club. They have live entertainment, raffle, etc.\$65, contact Donna Costa (209)931-5438.



## CARLA GIANANDREA'S BEEF STEW RECIPE

Shared by Cathy Jauch

8 oz. Beef broth  
2 Carrots, coarsely chopped  
3 Potatoes, cut into bite-sized pieces  
6-8 Mushrooms, sliced  
1/4 tsp. pepper  
2 lbs. Boneless beef round steak, cut into 1-inch cubes (or butcher's cut beef stew meat)  
1 Large onion, diced  
1 Garlic glove, minced  
1 Bay leaf  
A pinch of thyme  
Flour & salt with pepper for dredging

Combine in a plastic bag, flour, salt & pepper; shake beef in flour mixture to coat.  
Brown beef in oil or fat, turning it often, add onion, garlic and cook 3 minutes.  
Add broth, bay leaf & thyme.  
Cover, on low heat & simmer 1-1 1/2 hours.  
Add carrots, mushroom, potatoes.  
Uncover and cook until meat & vegetables are tender.

## JARROD BARI is the winner of AESCW SuperSteer for El Dorado County



**"THERE'S A COW IN MY MARSHMALLOW"**  
Presented at Amador County Farm Day, Sept. 25th  
Presentations given by AESCW Ambassadors  
Gentry Gudel, Taylor Tollett & Saveah Cramer





**"HOW TO DESIGN YOUR OWN CATTLE BRAND"**  
**Amador County Farm Day, Sept. 25th**  
**Jennifer Jess, AESCW Volunteer, instructed the 3rd grade students.**



**Colette Joeses-Busi and Family Bring Home the Cows.**  
**Visit Colette's FB page for some awesome moments!**

*Facebook*



**One more hay barn is full this Year!**

**Thank you to Cheryl Clark Hay  
and son, Wyatt**

**.....Taylor Ranch**

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