

Fifth Annual NAICA Convention

Gathered Cattlemen Found Much to Debate at Kah-Nee-Ta



ROYALTY - This year's Miss NAICA Shirley Hout of Ft. Hall (third from left) is flanked by (l. to r.) Cassie Caldera (W.S. - Third runner up), Rosie Tom (W.S. - First runner up), and (unidentified) (Chemawa - Second runner up). The cattlemen met at Kah-Nee-Ta November 8-10.

Spilyay Photo by DLB

by Donna Behrend

With nearly 70 cattlemen from as far away as Florida in attendance, the fifth annual National American Indian Cattlemen's Association convention was held at Kah-Nee-Ta, November 8, 9 and 10.

President of NAICA John Fredericks opened the convention by stating it was "good to rub shoulders with fellow Indian cattlemen."

NAICA has gone through hard times, according to Fredericks, with the association just completing bankruptcy proceedings. "But we're on our way up now and we're trying to seek funding from members," said Fredericks.

One member, Tim Foster of Yakima, said that funding should come from outside sources and not from internal fees and dues alone. "From my experience, this organization cannot become self-supporting without outside funding," said Foster.

Members from the five national regions listed their common concerns such as leasing their reservation land to non-Indians, difficulty in establishing credit to enlarge their herds, disaster relief and not being able to deal with non-Indian offenders in Tribal Court systems.

A blizzard which struck the

Dakotas and part of Montana a few years ago prompted Indian cattlemen there to seek emergency funding to form the American Indian Credit Consortium. This consortium enables Indian ranchers in those states to borrow disaster relief money at a low interest rate to rebuild or possibly even reestablish their herds and stock. However, those funds are for 15 tribes in that area alone, and not for ranchers in other areas, a matter of concern for many members who feel that NAICA is not truly national.

This year's convention also featured the selection of Miss NAICA, the new princess being Shirley Houts of Fort Hall, Idaho, who is presently Miss ShoBan. She succeeds Warm Springs' Aurolyn Stwyer.

Congressman Al Ullman spoke at the dinner on Thursday evening. He advised the group that he spoke to President Carter about signing the beef import bill. "I'm in hopes he will sign the (beef import) bill as it will allow only so much beef into the country so as not to disrupt the United States beef market," said Ullman.

Many of the cattlemen had to leave the convention early due to the snow storms which were expected to hit the Dakotas Friday afternoon.

Extension Notes



Let's Talk Turkey

How Much Turkey Should a Shopper Buy?

The amount depends mainly on the number and size of the servings needed, and whether or not leftovers are desired. The average serving is about 3 ounces of cooked meat (without bone). For a whole turkey or turkey parts which contain bone, allow one-half pound per serving.

For a boneless turkey roast as other boneless product, allow about one-third pound per serving. Generally, fryer — roaster turkeys weigh 4-8 pounds, young hen turkeys 8 pounds and up, young tom turkeys 12 pounds and up.

Can A Frozen Turkey Be Roasted Without Thawing?

A whole turkey frozen without the giblets and frozen turkey parts can be cooked without thawing with extra cooking time. Allow at least one and

one-half times as long to cook as required for unfrozen or thawed poultry of the same weight and shape. Frozen commercially-stuffed turkey should never be thawed before cooking.

How Should Frozen Turkey Be Thawed?

There are two suggested ways to thaw a turkey. (1) Leave turkey in its original wrap or lightly cover with wax paper if unwrapped. Place on a tray for easy handling and to catch any drippings. Thaw in the refrigerator until pliable. (2) Leave

turkey in its original wrap or put in watertight plastic bag. Place in a pan of cold water. Thaw in water until pliable, changing water often. Poultry may be partially thawed in the refrigerator, then finished thawing in cold water.

How Long Will it Take to Thaw?

In refrigerator: 4-12 lbs., 1-2 days. 12-20 lbs., 2-3 days. 20-24 lbs., 3-4 days. Boneless Roast, 12-18 hrs.

In cold water - in original wrap or plastic bag. Change water often: 4-12 lbs., 4-6 hrs. 12-20 lbs., 6-8 hrs. 20-24 lbs., 8-12 hrs.

Cattle Prices And Trends

Are you wondering what the feeder cattle prices will be in 1979? Ed Schmisser of Oregon State University Extension Service predicted what he thinks will happen in cattle prices at the 5th Annual Convention Association at Kah-Nee-Ta.

"The cattle industry appears to be approaching the end of the fourth cattle cycle since 1938. A cycle runs from a low in cattle numbers through a high in cattle numbers and down to the next low," Schmisser, indicated.

In the past, cattle liquidation phase lasting from 3 to 4 years. The current cycle (which began in 1968) is in its twelfth year and it appears that liquidation has just ended. The industry will

soon begin increasing cattle numbers. This expansion in production must be preceded by an increase in W.S. cow herd.

The reduced feeder supply, and the strong demand for them, is expected to sustain prices at higher levels. Even with the seasonal increase in the movement of calves to market this fall, little, if any, price weakness is anticipated. Choice yearling feeders, 400 to 500 lbs., are expected to range between the mid 70's to the mid 80's in the second quarter of 1979.

With feed costs comparatively low, calves and light yearlings are commanding a sizeable premium over heavy feeder cattle because it costs less to

produce a pound of gain than to buy it in the form of heavier steers. Yearling steers, 700 to 800 lbs. are projected to range in price from \$63 to \$73 per cwt. in the second quarter of 1979.

So many uncertain factors enter into making these predictions that it is unlikely that they can be exactly accurate. However, there is a high probability that the average price will fall within the range as shown for each of the indicated quarters.

Pacific Northwest supply and demand conditions will usually result in slightly lower producer prices than paid for comparable animals in Kansas City (for which the above projections have been made). These differentials tend to be short run phenomena such that when looking at projections of average prices over a three-month period of time, the Kansas City prices can be used as good approximations of Pacific Northwest price levels and trends.

What's The Best Way To Cook A Turkey?

Young tender turkeys are suitable for roasting, broiling, rotisserie cooking, barbecuing, and ovenbaking. Mature less tender turkeys require long, slow

cooking with water or steam to make them tender and develop their fullest flavor. They are preferred for simmering, steaming braising, or pressure cooking.

What To Do Before Oven-Roasting A Frozen Turkey:

A frozen turkey is usually thawed first. Then check the neck cavity and body cavity to find and remove the neck and bag of giblets. Wash and clean the turkey as needed inside and out in cold water, allow to drain well, and pat dry. Rub the inside with salt and other seasonings as desired. If the turkey is to be stuffed, do it at this time. Fold the neck skin over to the back and fasten with a skewer. Turn wingtips back at the heavy wingbones to rest against the neck skin. Close body cavity with skewers. Tuck ends of legs under band of skin or the metal clip at the tail, or tie the legs together with string. Place turkey on a rack in an open roasting pan and it is ready to go into the oven. Turkey prices will be up this year about 20 cents per pound

say poultry producers. The reason for the higher prices is that turkey has become a year around food because of rising red meat prices. Until turkey production catches up with turkey consumption, prices will be higher than usual.

Watch for the Macy's store display and handout of recipes for turkey leftovers and getting the most out of your Thanksgiving turkey. Here are a couple of stuffing recipes to make your Thanksgiving Dinner complete:

Parsley Stuffing

1/4 c. chopped onion
1/4 c. melted butter
1/2 c. chopped celery
1 1/2 quarts (1/2 inch) dry bread cubes
1 c. chopped parsley
1/2 tsp. salt
1/2 tsp. thyme

1/4 tsp. pepper
1 egg, beaten
giblets (optional)

Giblet Stuffing

1 quart (1/2 inch) dry bread crumbs
3/4 c. cooked, chopped giblets
3/4 c. chopped onion
1 tsp. salt
1/4 tsp. pepper
1 1/2 tsp. poultry seasoning
1-3 c. melted butter
1 egg, beaten

For both recipes, saute onion and celery in melted butter, add spices and all other ingredients except bread cubes. Mix well. Add bread cubes, mix well again until mixture is heated throughout. Stuff thawed and prepared turkey.

Questions??? Call Pennie Albrandt, Warm Springs Extension Office 553-1161 ext. 238 or 239.