

# Charlie Daly

1978 Morrow County  
Cattleman of the Year



Charlie Daly inoculates one of his Simmental-cross cattle on his ranch up Little Butter Creek. Daly is Morrow County's 1978 Cattleman of the Year and will be honored at the Farm-City Banquet this Saturday evening.

Story and Photos By Rick Steelhammer

## Butter Creek beef a superior melting pot of breeds

When Charlie Daly brought home his first load of Simmental cattle 10 years ago, at least a few of his neighbors along Little Butter Creek laughed. And Daly himself admits that the first time he heard the Limousin breed mentioned, he thought a car was being discussed.

But the novelty of the two European strains of cattle has worn off in the ensuing years, as Daly's foresight at importing the beef breeds to Butter Creek becomes more and more apparent.

His success at cross breeding the Swiss Simmentals and German Limousins with the more familiar Hereford and Angus strains led to his being selected Morrow County's 1978 Cattleman of the Year. Daly will be recognized for his achievement during the Morrow County Livestock Growers' Farm-City Banquet on Saturday.

A lifelong resident of the Little Butter Creek area, Daly and his wife, Yvonne, recently moved into a new home a short distance upstream from their original homeplace. The new dryland spread frees Daly from irrigating and putting up hay—chores that would take up an excessive amount of his time, since most of his six children have now left the fold.

This year, Daly will winter roughly 250 head. "I've mainly got a cow and calf operation, but I'm going to raise yearlings this year for the first time, and keep most of my replacement heifers," he said.

Last weekend, sons Tim and David, both BMCC students, and a daughter, Patti, a secretary for the Pendleton Roundup Assn., helped Daly round up his cattle from the grassy hills behind his home and drive them to corrals for vaccinations and treatment against insects. Watching the multi-colored, beefy bovines amble past, it became evident just what a melting pot of mixed ancestry Daly has engineered.

Unlike many other cattlemen, Daly is by no stretch of the imagination a purist when it comes to cattle breeding. In fact, he doesn't personally care for purebred cattle much at all. For instance, the biggest percentage of Simmental blood he cares to

maintain is a three-fourths pure Simmental bull on a three-eighths purebred heifer. But that percentage of Simmental bloodline, and to a lesser degree, Limousin blood, makes a big difference, Daly maintains.

One of the biggest payoffs from his cross breeding program is an increase in weaning weight for calves—many of them reaching the weaning stage at a whopping 600 pounds. Adding the relatively new Simmental and Limousin blood to Herefords and Angus "makes better mothers and creates less calving problems," Daly said. "You can see a calf up sucking 20 minutes after it's dropped."

Another advantage is a faster growing rate for Daly's hybrid cattle. The cross-breeds have demonstrated outstanding ratios of converting feed into beef.

But the bottom line of Daly's beef program may well be the consistently above-average grade of carcasses that his steers eventually produce—a factor that buyers cannot overlook.

C & B Livestock, the Hermiston-based feedlot operation, has been Daly's exclusive buyer for more than a decade. It was Ron Baker of C & B who convinced Daly of the merits of introducing Simmental blood, after the Herm-

iston firm made extensive carcass studies.

"A lot of guys have to find a new buyer every year," said Daly, "but I could sell mine right now with a phone call. And the buyers will pay a big dollar difference in carcass quality."



Dave Daly moves a herd of his father's cattle into a corral during a recent workday on the family's ranch on Little Butter Creek. The herd is part of a special breed Daly has developed.

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