

American Dexter Cattle Association  
Patrick Mitchell, Editor  
7164 Barry St.  
Hudsonville, MI 49426

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## Bulletin

January - February 1994

# DEXTER CATTLE

A breed from the past,  
for the present, and the future.

# AMERICAN DEXTER CATTLE ASSOCIATION

Rt. 1, Box 378  
Concordia, MO 64020

<u>1993/94 OFFICERS</u>	<u>FEE SCHEDULE</u>
<u>President</u>	Cost of Registrations:
Wes Patton	Cows up to 1 yr old \$10.00
Route 1, Box 1347	Bulls up to 2 yrs old \$10.00
Orland, CA 95963	Cows over 1 yr old \$20.00
916-865-7250	Bulls over 2 yrs old \$20.00
	Animals from A.I. sires \$11.00 & \$21.00 (see age above)
<u>Vice President</u>	Cost of transfers:
Amy Record	Regular transfers \$10.00
HCR Box 23	Inner-herd transfers \$ 5.00
Lyme, NH 03768	
603-795-2606	Registrations and Transfers
<u>Secretary-Treasurer</u>	for non-members \$50.00
Rosemary Fleharty	New membership in ADCA(for individuals
Rt 1, Box 378	owning registered Dexters) \$30.00
Concordia, MO 64020	Associate membership(for individuals
816-463-7704	not owning Dexter cattle) \$30.00
	Annual renewal(for all member-
	ships) \$20.00
	Subscriber(bulletin only) \$10.00
	Note: Names for registration cannot exceed 21 letters

## REGIONAL DIRECTORS

Region 1	Missouri & Illinois James H. Mitchell, Rt 2, Box 71, Paris, MO 65275	816-327-5585
Region 2	Oregon & Idaho Sandra Thomas, PO Box 135, Antelope, OR 97001	503-489-3385
Region 3	Washington, Hawaii & Alaska Bonnie Boudreau, N26712 Dennis Rd., Deer Park, WA 99006	509-276-6172
Region 4	Colorado, Nebraska, S.Dakota, N.Dakota, Montana, Wyoming & Iowa Mary Springer, 708 Inverness Rd., Ft. Collins, CO 80524	303-484-2711
Region 5	Canada Sylvia Stan, Route 3, Denfield, Ontario, CANADA N0M 1P0	519-666-0776
Region 6	Kansas, Oklahoma & Texas George Branson, Route 2, Box 158, Goliad, TX 77963	512-645-2207
Region 7	Indiana, Kentucky & Ohio James Johnson, 4092 Broadview Rd., Richfield OH 44286	216-659-4861
Region 8	Alabama, Arkansas, Georgia, Florida, Louisiana, Mississippi, N.Carolina, S.Carolina, Tennessee Ernst Gulzau, Rt 2, Box 109C, Reliance, TN 37369	615-338-2203
Region 9	California, Nevada, Utah, Arizona, New Mexico John Hays, PO Box 108, Comptche, CA 95427	707-937-0301
Region 10	Pennsylvania, W.Virginia, Virginia, Maryland, District of Columbia, Delaware Philip R. Martz,Sr., RD4, Box 162, Berlin, PA 15530	814-267-5052
Region 11	New Jersey, New York Kathleen Smith, RD3, Box 107A, Ft. Plain, NY 13339	518-993-2823
Region 12	Maine, New Hampshire, Massachusetts, Connecticut, Rhode Island, Vermont Currently vacant	
Region 13	Michigan, Minnesota, Wisconsin James Nerenhausen, 3972 Fond du Lac Rd, Box 2288, Oshkosh, WI 54903	414-233-3268

### **A MESSAGE FROM THE PRESIDENT**

Many of you have been suffering through a very cold and miserable winter. Hopefully, your Dexters are adding some joy to your days. There seems to be a lot of interest in Dexters in most parts of the country and there should be some reports of activity by regional directors in upcoming issues.

Hats off to retiring directors Clifford Heistand (Region 10), Sophia Stillerman (Region 11), and W.B. Goodson (Region 13). Thanks for the efforts you have extended on behalf of the ADCA, its members, and the cattle we represent. Congratulations to John Hays (Region 9), Phil Martz (Region 10), Kathleen Smith (Region 11) and Jim Nerenhausen (Region 13)-the newly elected directors. What a nice mix of veterans and newcomers to the board! As New England digs out from the long winter we need to get a director from Region 12, vacated by Amy Record when she became vice-president.

Its time to make plans for the annual meeting to be held in Chico, California on June 10, 11, and 12 1994. The agenda for the three days is on a following page.

Headquarters will be Heritage Inns, in Chico, 1-800-446-4291. Room rates are: standard room, \$52 for 1 person, \$57 for two. King deluxe rooms are \$59 and \$66. Make sure you mention that you are with the ADCA. Motel 6 is just across the street for the economy-minded. Phone 916-345-5500. There will be ample space and some electrical and water hook-ups for those with RV's at the University Farm. Let me know ahead of time if you plan to bring an RV. The cost of the whole event will be \$25 per person to cover meeting rooms, continental breakfast Saturday, lunch Saturday and barbecue Saturday etc. Make checks payable to Wes Patton.

Ground travel to Chico is simple, with connections from I-5, I-80 and Highway 99-E. Air connections are best to Sacramento (90 minutes away by car), or San Francisco (3 hours away by car). Short air hops from Sacramento or S.F. are possible. Check with your travel agent. Write, call or see your director for show and sale rules and entry forms. We hope to have lots of participation from all regions in this year's meeting, show and sale. Entry forms can be duplicated to meet your needs. Get out the camcorder or the still camera and enter something, even if you can't come to Chico.

Wes Patton, President

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### **DEXTERS AND WAGYU - by Roy Atherton**

(Note- this article is edited from a brochure created by Mr. Atherton and also from letters sent to the past president and secretary. For more information, please contact Mr. Roy Atherton, 21125 S.E. Yamhill, Gresham, Oregon 97030. (503) 666-5356)

I have done a lot of research into comparisons between the Dexter and Wagyu breeds of cattle. The most important piece of information is the long feeding period of the Wagyu feeder. The Japanese will feed up to 4 years. I am now putting three steers into their fourth year of age and they weigh approx. 1000 lbs. I butchered some steers at three years of age and their meat is so absolutely delicious-unlike any other meat available at any market. I have gone to the gourmet shops as well as the supermarkets to try to find beef comparable to the Dexter without success. If you want the very best meat, put age on your steers and feed them well.

I have also spent a lot to have tests made on Dexter fat. I am seeing good results in the percentage of saturated compared to unsaturated fat. If people

who eat "lawn clippings" are opposed to red meat because of health reasons, then good information regarding fat analysis would be helpful. Lab tests of our Dexter meat show 2% less saturated fat and 4% more unsaturated fat than major beef breeds. This is a favorable 6% swing and is of interest in nutritional studies.

The description of the Wagyu breed is very similar to that of the Dexter. Black, with a medium frame, heavy in the front quarters, light in the round with a pinched appearance even more pronounced by a high tail set. Visual appearance is very similar, with both breeds having white horns. Fat distribution in meat from both animals is in the form of flecks.

Considering the many similarities between the Wagyu and Dexter breeds and the apparent absence of contrasts, one might consider them to be the same. Early day manifests of old sailing vessels described Dexters as being on board to provide milk and meat so the crews could avoid rickets. It is possible in history that the Dexter breed was also taken to Japan. Perhaps the small black breed of cattle with the white horns was off-loaded in the land of the Rising Sun in an earlier century.

With these similarities in mind, it might be good to develop the Dexter breed in the same fashion that the Japanese have developed the Wagyu-excellent marbling, tenderness and tremendous flavor that should earmark it as the highest quality beef available.

Regional Directors!!  
This space is reserved for  
updates on events in your  
areas. Thanks.  
Pat Mitchell  
Editor

**AGENDA**  
**1994 AMERICAN DEXTER CATTLE ASSOCIATION**  
**MEETING, SHOW AND SALE**

**JUNE 10, 1994 (FRIDAY)**

- 2:00 PM - CATTLE IN PLACE (UNIVERSITY FARM)
- 4:00 PM - TOUR OF GLENN LAND FARM; BARBEQUE
- 8:00 PM - DIRECTORS MEETING; APPROVAL OF AGENDA

**JUNE 11, 1994 (SATURDAY)**

- 8:00 AM - ANNUAL MEETING
- 12:00 NOON - LUNCH
- 1:30 PM - DEXTER CARCASS EVALUATION (CSUC MEATS LAB)
- 3:00 PM - ADCA SHOW - VIDEO PORTION; PREJUDGED
- 4:00 PM - ADCA SHOW - LIVE ANIMALS
- 7:00 PM - BARBEQUE
- 8:00 PM - RESULTS OF PICTURE CONTEST

**JUNE 12, 1994 (SUNDAY)**

- 8:00 AM - DIRECTORS MEETING (UNIVERSITY FARM)
- 11:00 AM - SALE (LIVE, VIDEO, SEMEN & EMBRYOS)
- 2:00 PM - LOAD OUT LIVE ANIMALS



# **THE AMERICAN DEXTER CATTLE ASSOCIATION CARCASS DATA COLLECTION PROGRAM**

**by  
Wes Patton**

At the 1992 annual convention of the American Dexter Cattle Association interest was expressed in factual data to support the commonly held claim that the meat of Dexter cattle is of exceptional quality. Numerous members of the association gave testimony to support this claim, but no actual measurements were provided. It is the purpose of this project to collect carcass information in a form that can be combined with live performance and nutritional data to begin accumulating facts which can be used to compare Dexter cattle to other breeds.

## **BEEF QUALITY GRADES**

Explanation of Quality Grades and Yield Grades has been summarized here from the Meat Evaluation Handbook published by the National Meat and Live Stock Board, 444 North Michigan Avenue, Chicago, Illinois 60611.

Quality refers to the consumer appeal of cuts and palatability; those characteristics such as tenderness, flavor and juiciness. The grades for young cattle are Prime, Choice, Select and Standard.

The things considered in determining quality include 1) Maturity, 2) Marbling, 3) Texture, 4) Firmness of the lean and fat, and 5) the color of the lean and fat. Consumers are reluctant to buy coarse textured, off-colored or soft cuts of meat.

The one place that the carcass evaluator, or the consumer, can look at several of these characteristics at once is the cut surface of the rib eye (longissimus dorsi) muscle. Firmness, texture, color, marbling (flecks of fat between muscle bundles), fat color and fat covering can all be viewed at one time. Dark red lean, and yellow fat are not desirable. Dark red colored lean is associated with advancing age, while yellow color is linked to specific breeds or green grass feeding. Physiological maturity of the carcass can best be determined by the bones and cartilage of the carcass. When the carcass is split, the vertical processes of the vertebrae should appear soft, red, porous and have white cartilage tips in the young animal. As the animal gets more mature, the bones get whiter and have less cartilage at their tips.

Actual determination of quality grades should start with the sex classification. For our purposes, steers should probably be the standard, although bulls and heifers will occasionally be available for carcass evaluation. Next, maturity needs to be determined and this will be given a letter grouping, with "A" representing very young carcasses and this letter is given degrees by a superscript designation such as A<sup>30</sup>. This means that as the animal gets progressively more mature it would go to A<sup>40</sup>, A<sup>50</sup>, etc. until it ends up in the "B" maturity category. The far end of the scale is the "E" category, which represents carcasses with advanced maturity, probably from old cows or bulls.

The system is set up for cattle with carcasses starting at 350 pounds. Undue advantage is given to carcasses which are less than 350 pounds, thus Dr. Daley's comments about the two carcasses we collected data on. Here again, if you want to determine yield grades, collect the carcass data and not just the yield grades. Then a useful adjustment formula can be developed, so that our small carcasses can accurately be compared to those of other cattle.

On 9-10-92, two finished Dexter steers were slaughtered at the California State University, Chico Meats Lab. On 9-15-92, the carcasses were ribbed and carcass information was collected by Drs. David Daley and Wes Patton and Jim Holt, the meats lab technician. The following information was collected:

	<u>Steer 1</u>	<u>Steer 2</u>
1. Live weight, lbs.	710	455
2. Hot carcass weight, lbs.	420	246
USDA Quality Grade determinants:		
3. Maturity <sup>a</sup>	A <sup>40</sup>	A <sup>20</sup>
4. Marbling <sup>b</sup>	Mt <sup>0</sup>	Mt <sup>75</sup>
5. Final Quality Grade	Choice	Choice
Yield Grade determinants:		
6. Loin eye area (Sq. In.)	9.7	8.1
7. Backfat thickness (In.)	.35	.25
8. KPH fat% (kidney, heart, pelvic)	3.5	2.5
9. Final Yield Grade <sup>c</sup>	2.6	2.0

<sup>a</sup> Carcass maturity is based upon the degree of ossification of the bones as determined by the grader. "A" is young and "E" is quite mature. The degrees within the letter grades indicates the percentage of a grade and goes from 0 to 99.

<sup>b</sup> Marbling scores are Practically Devoid, Traces, Slight, Small, Modest, Moderate, Slightly Abundant, and Abundant with a range of 0 to 99 within each score; thus, Mt75 in steer two above is a Moderate 75. The carcass weight, color, maturity and marbling combine to determine the final quality grade.

<sup>c</sup> As Dr. Daley indicates in his comments on these two carcasses, the yield grading system was designed for much larger carcasses and thus gives undue advantage to the light weights of the Dexter carcasses. New standards will have to be developed which cover the range of weights for Dexter carcasses or the experience of the grader will have to be relied upon for final yield grades rather than calculations.

The determination of carcass quality is based on the degree of marbling in, and the firmness of, the rib eye in comparison to the maturity (Chart 1). It is best to get help from your county agent/farm advisor, university specialist, or meat grader on determining the Quality Grade.

RELATIONSHIP BETWEEN MARBLING, MATURITY, AND CARCASS QUALITY GRADE

Degrees of Marbling	Maturity #															
	0	A	100	B	C	D	E									
Abundant	PRIME			COMMERCIAL	UTILITY	CUTTER										
Moderately Abundant																
Slightly Abundant																
Moderate	CHOICE							UTILITY	CUTTER							
Modest																
Small	SELECT										UTILITY	CUTTER				
Slight																
Traces	STANDARD													UTILITY	CUTTER	
Practically Devoid																

## YIELD GRADE

Yield refers to the cutability of the carcass. In other words, the yield of closely trimmed retail cuts from the round, loin, rib and chuck. These grades are 1, 2, 3, 4, and 5, with 1 being the highest degree of cutability, and 5 being the lowest degree of cutability. These grades are superimposed on the Quality Grades, so you could have an average Choice carcass which has a yield grade of 1, 2, 3, 4, or 5.

The determining factors for yield grades are:

1. The amount of external fat over the rib eye at the point the carcass is ribbed between the 12th and 13th rib.
2. The % of kidney, pelvic and heart fat as a percentage of the carcass weight.
3. The rib eye muscle area in square inches.
4. The hot carcass weight.



#### **DR. DALEY'S COMMENTS:**

Carcasses appeared to be excellent in terms of marbling at an exceptionally light weight. Color was moderately pink to light cherry red, indicating youthfulness. Measures of fatness (backfat and KPH), as well as marbling, were within normally accepted ranges of the USDA Quality and Yield grade systems. I would suggest that the Quality grade standards that are applied to the U.S. cattle population would probably apply equally as well to the Dexter breed. However, yield grade may not be directly applicable. This is a result of the extremely light weights and comparatively small longissimus dorsi muscle. Yield grades were developed from a population of primarily Hereford, Angus, and Shorthorn with average carcass weights of approximately 600 pounds, and loin eye area of 11 square inches. To extrapolate beyond the data points in order to predict percent boneless closely trimmed retail cuts is not valid. However, based on visual appraisal of "typical" yield grade 2 cattle, the two carcasses appeared to fit that category.

The two steers in this case were of two distinct types. Steer 1 was a long legged Dexter, while Steer 2 was of the short legged variety. The larger steer was 16 months of age, while the small one was just 13 months old at the time of slaughter.

In addition to the data collected in this case, the carcass sheet should include the age in months at the time of slaughter, the length of the feeding period, and the type of ration the animal was being fed for the finishing period.

Not everyone will have a university meats laboratory to take their steers to, but everyone should have access to a farm advisor/county agent with experience in carcass data collection. If you cannot get all of the data suggested here, get what you can. It will add to the small pool of information we now have.

Also, do a little promotion of Dexter meat in your area. If you have not tried introducing people to it, you may be amazed at the response. Have you explained how little room a Dexter carcass will take up in the freezer? How about the fact that the cuts are more the size we should be eating than what we generally do? What about the idea that they can be fed out in a very small area? Have you eaten one yourself? You will make a better salesman if you do. Also, keep in mind that half of the calves born are bulls and we don't need that many, so why not develop a market for a high quality, convenient sized carcass in your area?

**AMERICAN DEXTER CATTLE  
CARCASS DATA COLLECTION FORM**

**Ranch/Farm/Owner:** \_\_\_\_\_

**Address:** \_\_\_\_\_

**Animal I.D.** \_\_\_\_\_ **Sex class** \_\_\_\_\_

**Age at slaughter (months)** \_\_\_\_\_

**Days on finishing ration** \_\_\_\_\_

**Type of finishing ration** \_\_\_\_\_

**Average weight of feed/day  
over the feeding period** \_\_\_\_\_

**Where slaughtered** \_\_\_\_\_

**Data collection agent** \_\_\_\_\_

**Live weight** \_\_\_\_\_

**Hot carcass weight** \_\_\_\_\_

**Dressing percent (HCW/LW)** \_\_\_\_\_

**QUALITY GRADE DETERMINANTS:**

**Maturity** \_\_\_\_\_ **Marbling** \_\_\_\_\_

**Final Quality grade** \_\_\_\_\_

**YIELD GRADE DETERMINANTS:**

**Rib eye area (square inches)** \_\_\_\_\_

**Backfat thickness** \_\_\_\_\_

**Kidney-Pelvic-Heart fat %** \_\_\_\_\_

**Final Yield Grade** \_\_\_\_\_

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**INDIANA**

Irish Dexter Herd Reduction Sale  
3 bred cows, ages 2-5 years.

Choice: \$800

Duane L. Siders  
640 Cement Ave.  
Lagro, IN 46941  
(219) 782-2312

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**IDAHO**

For Sale: 3 older cows and 4 heifer calves.

George and Cathy Walker  
P.O. Box 1131  
Orofino, ID 83544  
(208) 435-4814

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**KANSAS**

OKlahoma Panhandle: Free yearling bulls with my option to buy yearling heifers @ \$500 ea. Very nice, small, fine and heavy boned bulls. Will send pictures, heights, and pedigrees upon request, or will sell straight out. (Health Cert. Provided)

Smiling Johnson Ranch,  
Dexter Headquarters  
P.O. Box 441  
Elkhart, Kansas 67950  
(405) 696-4836

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**MASSACHUSETTS**

For Sale: Registered, dehorned Dexters. 4 bred cows, 1 bred heifer. All due to calve in the summer of '94. 2 heifer calves. One black, b. 7/20/93. One red/dunn, b. 6/10/93.

Sandy Brown  
58 River Rd.  
Gill, MA 01376  
(413) 863-8243

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**MICHIGAN**

Registered Dexter Bulls for sale:

(1) Black, tall, proportionate type.  
b. 3/17/91, \$1000

(2) Black, 32", b. 5/24/93, \$600

DINSMORE FARM  
Ron and Gail Brinkley  
5455 U.S. 12 West  
Buchanan, MI 49107  
(616) 695-5320

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**MICHIGAN**

Registered Dexter Bull for sale:

Black, 39", b. 4/7/92, \$1000

SPRUCE GROVE FARM

John Potter  
2524 W. Elm Valley Road  
Galien, MI 49113  
(616) 545-2455

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**NEBRASKA**

Proportionate black heifer.

D.O.B 5/27/93 \$600

Sire: Prarie Meadows Amos, #4902

Dam: Twainland Number 94, #5343

Rod Birdsell or Felicia Hall

HABI Farm

R.R. 2, Box 54

Beatrice, NE 68310

(402) 223-4297

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**MISSOURI**

For Sale: 5 red/dun bulls, your choice: \$900.00 each.

4 black bulls with red genes. Your choice: \$500.00. Some select heifers and cows bred to red bull.

Rainbow Hills Farm

Jerry Starnes

Rt. 2, Box 75

Poplar Bluff, MO 63901

(314) 785-2719

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**MONTANA**

Wanted to trade- Shetland Sheep for Dexter Cattle. Within reasonable driving distance.

David Colvin

4572 Montana Trail

Stevensville, MT 59870

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**NEW HAMPSHIRE**

For Sale:

Bull, black, b. 11-17-91

Bull, black, b. 11-1-93

Heifer, black, b. 11-11-90

Heifer, black, b. 10-12-93

Heifer, black, b. 10-30-93

Carl L. Christiansen

R.R. 1, Box 257

Bradford, NH 03221

(603) 938-2303

*long legged*

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**NEW YORK**

QUALITY DEXTERS  
SUNDIAL AND BULLFINCH LINES  
Mc Enroe's Dairy  
R.R. 1, Box 152/ Jacobs Rd.  
Burlington Flats, NY 13315  
(607) 965-2140

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**NORTH CAROLINA**

For Sale: Two possible herd bulls.  
Black w/ dun genes. Others of all  
ages, yearling heifers. Pictures  
available.

John Clouse  
Rocky Hill Farm  
1873 Chatham Church Rd.  
Moncure, NC 27559  
(919) 542-3339

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**OHIO**

Proportionate Heifer: Reality Bridget,  
b. 9/9/93.

Dam: Twainland Clarkia #3694  
Sire: Cleary O' Briar Hill #5532  
Halter broke, very gentle, handled  
for milking.

Nancy Schilb  
3630 Berkey Southern  
Swanton, OH 43558  
(419) 826-1677

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**OHIO**

For Sale: Registered Dexter Cattle.  
Cows, Calves, and Bulls.

Elmer Templeton  
Rt. 1, Box 65  
Fleming, OH 45729  
(614) 373-4892

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**OHIO**

Calves, Cows and Bulls. Embryos are  
also available. All from Certified  
and Accredited Herd by Ohio Dept.  
of Agriculture.

Briar Hill Farm  
James G. Johnson  
4092 Broadview Rd.  
Richfield, OH  
(216) 659-4861

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**DEADLINE FOR THE NEXT BULLETIN IS  
FEB. 28, 1994.**

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**OREGON**

Good sized, select herd of Dexter  
Cattle. Specializing under 40".  
Usually some for sale.

Kelvin Grove Stock Farms  
15060 S.W. Hillsboro Hwy.  
Hillsboro, OR 97123  
(503) 628-1116

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**PENNSYLVANIA**

Kids to college- Herd reduction sale.  
Adult cows \$500/up. 2 bred heifers,  
horned, halter broke, \$1200ea.\$2000pr.  
Heifer calves, hand raised and  
dehorned. \$600/up. Volume discounts.

Old Orchard at Stockdale  
The Reads  
RD 2, Box 232  
Claysville, PA 15323  
(412) 663-5832

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**SOUTH DAKOTA**

Wanted to buy: Superior Quality,  
black, breeding age Dexter bull.  
Dehorned, Friendly disposition. Please  
send picture, height, pedigree, and  
price.

Glenda Zeeb  
P.O. Box 132  
Olivet, SD 57052  
(605) 387-2400

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**VIRGINIA**

Registered Dexter Cattle: Selected  
from short, well proportioned  
confirmation and good disposition.  
Now offering black cows, heifers,  
and calves of both sexes.

Gwen Casey-Higgins and  
Larry Higgins  
Rt. 3, Box 5806  
Berryville, VA 22611  
(703) 955-4421

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**WASHINGTON**

Bred cows, bred heifers, and bull  
and heifer calves. Black.

Grand View Farm  
Charles and Bettie George  
7411 288th St.  
Graham, WA 98338  
(206) 847-7204

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**WEST VIRGINIA**

For Sale: Three Heifers, one bull,  
14 months old.

Paul W. Baud  
P.O. Box 160  
White Sulfur Springs, WV  
24986  
(304) 536-1736

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**SE MEN F O R S A L E**

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PLEASE NOTE - All advertising  
pertaining to the sale of Dexter  
Semen in the Bulliten is required  
to state the height of the bull from  
the shoulder to the ground and the  
age at which the height was recorded.

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**ALBERTA, CANADA**

Use Lucifer of Knotting, #3182, if  
you are looking for a top bull with  
red genes (not dun) to improve udders  
and milk production in your herd.  
Loaner video available and commercial  
inquiries invited.

Paul and Judy Taylor  
P.O. Box 125  
Colinton, Alberta  
Canada, T0G 0R0  
(403) 675-3831

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**CALIFORNIA**

1993 California State Fair Exhibitor  
"GLENN LAND MAGIC" #5232, Blk, 45",  
950 lbs., @ 2 years. Very gentle.  
Outstanding prospect for heifers  
of all breeds. He has already sired  
3 "Dexfords". Commercially frozen  
by JLG Enterprises. \$20/straw plus  
shipping and handling.

Green River Ranch  
Bill and Dusty Kirkland  
8636 Berry Rd.  
Wilton, CA 95636  
(916) 687-7986

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**COLORADO**

Diplomat O'Briar Hill, #3780.43",  
1050lbs @3yrs. Sir William, #4321, 42"  
750 lb @18 mo.  
R.S. and Mary Springer  
Green Valley Farm  
708 Inverness Rd.  
Ft. Collins, CO 80524 (303) 484-2711

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**OHIO**

Collected by COBA/Select Sires from  
Jamie O'Callen #1949. Black,  
proportionate type. Excellent  
disposition, 42" tall, 1007 lbs.  
at 39 months.

Briar Hill Farm  
James G. Johnson  
4092 Broadview Rd.  
Richfield, OH 44286  
(216) 659-4861

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**OREGON**

THOMAS' REU' GRANDE', #3847. Black  
with red genes. 40" at 3yrs. \$20  
per straw +S&H. Approved international  
export, from U.S. or Canada.  
THOMAS' MAGIC PRIDE #3848. Black  
with red genes. 40" at 3½yrs. \$20  
per straw +S&H.

THOMAS' DEXTERS  
Al and Sandi Thomas  
P.O. Box 135  
Antelope, OR 97001  
Phone/Fax (503) 763-2970

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**PENNSYLVANIA**

Collected from Anton of Mt. Carmel,  
#2871. Red, 40½" tall, 8yrs. old  
and 975 lbs. Proportionate, long  
bodied, fleshy. Producing clean  
uddered heifers and fleshy bulls.  
All easy to handle. \$15/straw plus  
shipping and handling.

Philip R. Martz, Sr.  
RD 4, Box 162  
Berlin, PA 15530  
(814) 267-5052

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**WASHINGTON**

Collected from Glencara Paddy #3864EX.  
Black, 44½" tall, 1050lbs, at 4yrs.  
\$20 per straw, +S&H. Semen available  
at my home for local patrons. Note:  
His offspring do not carry EX.

Evelyn Colclough  
10418 16th St. East  
Puyallup, WA 98372  
(206) 927-4608

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## BOOKS FOR SALE

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### THE LIFE AND TIMES OF DEXTERS

by Ted Neal

A Full Color book about Dexters direct from England. \$27.50 check or money order.

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### DEXTER CATTLE

By John Hays - USA

\$7.95 per copy plus \$1.55  
postage and handling.

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### THE DEXTER COW AND CATTLE KEEPING ON A SMALL SCALE

By Dr. William Thrower - England  
\$9.00 each postage paid.

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### KERRY AND DEXTER CATTLE and other ancient Irish breeds.

#### A History

by Patrick Leonard Curran  
Lecturer, Faculty of Agriculture,  
University College, Dublin  
Council Member, Royal Dublin  
Society.

ROYAL DUBLIN SOCIETY 1990 \$25.00

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ORDER ALL BOOKS FROM:  
Rosemary Fleharty, Sec.  
ADCA  
Rt. 1, Box 378  
Concordia, MO 64020

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### NOTES FROM THE SECRETARY

Don't forget, membership dues are due on January 1. Please renew your membership as soon as possible-renewal is \$20. And, this year if you do not return your herd book information your membership will be cancelled. Requests for herd book information will be sent out in the next two months-be sure yours is returned. This year our herd book will be two volumes. A new look and a new set of books-we hope the change is favorable.

As of January 1, all heifers over one year of age and bulls over two

years of age will now require blood typing of the animal to be registered plus the sire and dam. Please check your registration applications carefully.

Thank you for all your support this past year. By the next Bulletin I will give you a final count of registrations, transfers, inquiries, new members and an up-to-date financial report. Registrations have been pouring in-over 125 in less than three weeks-your secretary is working lots of hours to get everything caught up. Thank you for your cooperation and understanding.

Rosemary Fleharty, Secretary

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### FROM THE EDITOR

This month's Bulletin contains a great deal of information regarding the Dexter as a beef animal rather than just a novelty. Due to length and poor copy quality, pictures that are associated with Roy Atherton's article comparing Dexters with Wagyu cattle have been deleted. If you have more interest, please contact Mr. Atherton.

We are in the process of trying to upgrade the copy quality of the Bulletin so that business cards and other printed ad material can be displayed. If you have items that you would like to see included in the Bulletin, please send them to me. We are also looking closely at how we send out the Bulletin to all members. Currently we are mailing using Bulk Rate for continental U.S. mailing, which saves at least .10 per copy. The savings may not offset the long delivery times however. A test will be done this month.

Anyone having information regarding events that would be of interest to Dexter owners is encouraged to send it in for inclusion into the Bulletin.