Cattle provide us with many other products we use every day.

It's not just STEAK and HAMBURGER. Here are a few of the many other products that are made using beef byproducts...

- ***Everyday products*** ***(like Crayons, Creams & Lotions, Deodorants, Dog Food, Gelatin, Glue, Paper, Shaving Cream, & Soaps)***
- ***Pharmaceuticals*** ***(like Cortisol, Glucagon, Heparin, Pancreatin, Thrombin, Vitamin B1)***
- ***Travel products*** ***(like Antifreeze, Asphalt, Biodiesel, Auto Lubricants, & Tires)***
- ***Cowhide*** ***provides us with Leather used to make clothing, shoes, boots, belts, purses, wallets, gloves, sports equipment, & home & auto upholstery.***

For more information , contact:

Gila County CowBelles

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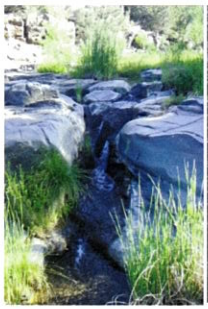
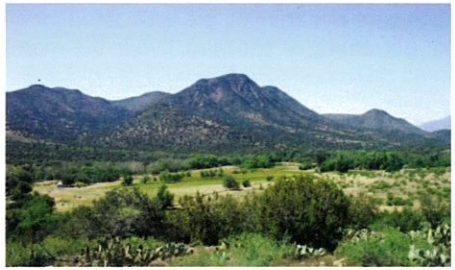
Although many CowBelle members have never worked in the cattle ranching or farming industry, many of them help their husbands in the day-to-day operations of working ranches today. It is also not unusual to see younger family members helping round up the cattle.

Cattlemen and women are good stewards of the land. They often improve riparian areas on their land, create water supplies for cattle and wildlife, and provide salt & supplements. Grazing in some areas helps limit wildfire potential and hoof action breaks the crusty earth so water can soak in.



Gila County CowBelles are very instrumental in helping the Gila County Cattle Growers with their annual spring cattle sale in Globe, AZ. They also provide lunch for everyone.

Gila County CowBelles



Who are the Gila County CowBelles & what do they do?

Gila County CowBelles provide educational programs for schools, consumers and civic organizations, annual scholarships to high school seniors, and support to the Gila County Cattle Growers Association, serving as the women's voice of the cattle industry.

Do I have to be a rancher's wife to be a CowBelle ?

NO! - - - - Many CowBelle members are women with no connection to ranching other than having an interest in educating others about the positive aspects of beef and the ranching industry.

A day in the life of a rancher's wife

4 a.m. I helped a cow deliver her first calf this morning. This is one of our busiest times of the year because of round-the-clock monitoring to make sure all of the cows are having trouble-free pregnancies. We make sure our animals are well cared for—whether it's raining or snowing, five in the morning or Christmas day.

6:30 a.m. I fixed breakfast for the family, and my husband went out to plow the lower field. Our two girls and I saddled our horses and moved a group of cows to new pasture. Rotational grazing systems like ours prevent erosion and promote native grass species and wildlife habitat. A lot has changed since my husband's great-grandfather homesteaded this valley, but we still embrace his values of integrity, hard work and environmental stewardship that allowed him to start with almost nothing and build a tradition we continue today.

1:30 p.m. After a quick lunch, my husband went back to plowing and our oldest girl and I went to put a couple more blocks of salt in the new pasture with the cattle while the youngest girl stayed home to watch over the pot of beans I had on the stove for supper. We fixed the fence where two wires had been cut.

5:30 p.m. Husband quit plowing and went to feed the calves in the corral. I mixed milk so the girls could feed the two calves that don't have mommas by bottle. Then I began cooking the steaks and getting the rest of dinner finished.

6:00 p.m. Husband came in and said another cow is having difficulty calving, so I helped him with that one while the girls put dinner on "hold".

8:30 p.m. Our family enjoyed a great dinner. Sitting down to a nutritious and wholesome meal reminds me just how much goes into raising beef. It starts with the things my family and I do every day here on our ranch.

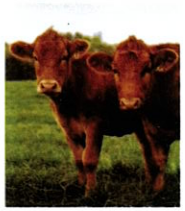
For recipes and information, visit the website below:

www.BeefItsWhatsForDinner.com

How does Beef get to my Plate?

When calves are born to cows on the ranch, they spend several months with their mothers. Most beef calves are born on cow-calf operations, where cattle graze in herds on large pastures within sight of their mothers.

Calves are weaned from their mothers at six to ten months of age and typically go to a cattle feeder or a stocker/backgrounder who will prepare the animal for the feedlot.



Cattle usually spend four to six months in a feedlot. During that time, they have constant access to water and are fed a carefully balanced diet of grain, vitamins and mineral supplements.

Producers work hard every day to keep their cattle healthy so they can continue to grow and thrive. Veterinarians may take preventative measures and give cattle vitamin supplements or vaccinations to maintain their health. If cattle do get sick, they are provided with appropriate medication, only as needed.

All cattle are inspected by a veterinarian before being allowed to enter the food supply. Beef is subject to strict government oversight and meat processing facilities undergo rigorous US Department of Agriculture (USDA) inspections.

Is Cattle Grazing Bad for the Land?

On the contrary, cattle grazing benefits the land in several ways. A cow clips the grass much like a mower clips a lawn. This promotes the health of essential ground cover. The hoof action of cows breaks up the crusty top soil, which allows for absorption of moisture and seed germination. Cattle also keep undesirable weeds down and help control wildfires. Ranchers invest a lot of their own money to develop water sources, institute erosion control measures, and manage the renewable resources by rotating grazing cattle through multiple pastures. Also, most ranchers in Gila County lease multiple use land that remains open for hunters, campers, and outdoor recreationalists, at no expense to these other users.

Fast Facts

According to the US Department of Agriculture, nearly all farms and ranches in the United States are family-owned and operated.

Cattle serve a valuable role in the ecosystem by converting plant materials humans cannot consume into a food rich in nutrients.

There are 29 different steak, roast and ground beef options that meet US Department of Agriculture guidelines for LEAN.

There are more than 1 million beef farmers and ranchers raising cattle in every state in the nation.

(Source: www.ExploreBeef.org)