

NCBA calling for nominations for Beef Quality Assurance Awards

CENTENNIAL, CO - Award applications for the 12th annual National Beef Quality Assurance (BQA) Awards now are being accepted. The 2019 National BQA Awards recognize five winners in the areas of beef, dairy, marketing and education:

The BQA Cow Calf and BQA Feedyard awards recognize producers who best demonstrate the implementation of BQA principles as part of the day-to-day activities on their respective operations.

The BQA / FARM (Farmers Assuring Responsible Management) award honors those dairy operations that demonstrate the best in animal care and handling while implementing the BQA and FARM programs at the highest levels.

The BQA Marketer Award acknowledges livestock markets, cattle buyers and supply-chain programs that promote BQA to their customers and offer them opportunities to get certified.

The BQA Educator Award celebrates individuals or companies that provide high quality and innovative training to individuals that care and handle cattle throughout the industry chain.

The National BQA Awards are selected by a committee of BQA certified representatives from universities, state beef councils, sponsors and affiliated groups. Nominations are submitted by organizations, groups or individuals on behalf of a U.S. beef producer, dairy beef producer, marketer or educator. Individuals and families may not nominate themselves, though the nominees are expected to be involved in the preparation of the application. Past nominees are encouraged to submit their application under the new nomination structure. Previous winners may not reapply.

The National Cattlemen's Beef Association manages the BQA program as a contractor to the Beef Checkoff Program. Funding for the BQA Awards is made possible by the generosity of Cargill, which has supported the program since its inception, and Boehringer Ingelheim Animal Health, which sponsors the BQA Educator Award.

Applications are due by June 1, 2018.

Less traditional grilled foods still delicious

While cabbage might not be the first food people think of when they think of grilling, that does not mean cabbage and the foods that fall under the cabbage umbrella cannot be grilled. Bok choy is part of the cabbage family and tastes excellent when grilled. If grilled bok choy appeals to your taste buds, consider firing up the grill and preparing the following recipe for “Blackened Beef with Thai Chile Noodles

and Baby Bok Choy” from Karen Adler and Judith Fertig’s “The Gardener & The Grill” (Running Press).

Blackened Beef with Thai Chile Noodles and Baby Bok Choy

Serves 4

Thai Chile Noodles
 ·1/4 cup olive oil
 ·1 tablespoon chile oil (available at Asian markets), optional
 ·1/4 cup seasoned rice vinegar
 ·2 tablespoons chopped fresh mint leaves
 ·2 tablespoons chopped fresh cilantro leaves
 ·1 small chile pepper of your choice, seeded and minced
 ·1 garlic clove, minced

·8 ounces rice noodles or linguine, cooked according to package directions
 ·1/4 cup chopped, roasted peanuts

Bok Choy and Steak

·2 teaspoons toasted sesame oil
 ·2 tablespoons vegetable oil
 ·8 whole baby bok choy or 2 large heads bok choy, cut into quarters
 ·1-12-ounce steak, 1-1/2-inch-thick boneless top sirloin steak
 ·2 tablespoons Red Hot Blackened Seasoning (see below)
 ·Fine kosher or sea salt to taste

To make the noodles, combine the olive oil, chile oil, vinegar, herbs, chile, and garlic in a large bowl.

Toss the cooked noodles with the dressing. Sprinkle on the peanuts and toss again. Set aside.

Prepare a hot fire in your grill.

Combine the sesame and vegetable oils in a small bowl. Brush the bok choy with this mixture, then the steak. Sprinkle the Blackened Seasoning on the beef.

Grill the steak for 3 1/2 to 4 minutes per side for medium-rare (130 F), or 5 minutes per side for medium (140 F). Grill the bok choy for 2 to 3 minutes per side, turning once, or until you have good grill marks and the vegetables have begun to soften.

Slice the steak thinly. Place a serving of noodles in 4 bowls and top with the steak and bok choy. Serve immediately.

Red Hot Blackened Seasoning

Makes about 1-1/4 cups

·1/2 cup paprika
 ·3 tablespoons garlic salt
 ·2 tablespoons granulated onion
 ·1 tablespoon dried oregano
 ·1 tablespoon dried basil
 ·1-1/2 teaspoons dried thyme
 ·1-1/2 tablespoons black pepper
 ·1-1/2 tablespoons white pepper
 ·1 tablespoon cayenne pepper

Combine all of the ingredients in a glass jar and cover with a tight-fitting lid. Shake to blend. This keeps for several months in the pantry.



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Contribution

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Kansas ranchers and feeders are committed to producing beef responsibly and sustainably, Thielen says. But beef production refined over many generations is only part of the story. Producers also keep consumer needs and wants top of mind.

“While all aspects of beef raising and processing are important, producing beef that is delicious, safe, wholesome and nutritious is ‘job one’ for our industry,” Thielen says. “After all, producers of beef are also consumers of the beef they produce. They’re proud of their role in this terrific food that so many people enjoy.”

For more information contact: John Sachse (785) 273-5225.

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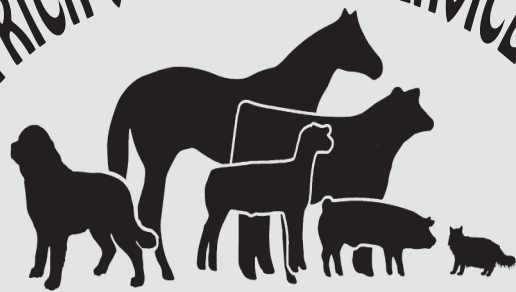


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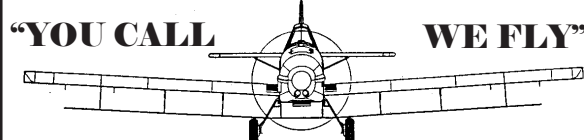


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