The Hereford Times

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BEAT THE DENVER CHILLS

BY: KEVIN ERNST

- Go to the hot tub at the hotel
- Layer, layer, layer you can always take layers off but you can not add layers you do not have.
- Wear more than one pair of socks or wear thick merino wool socks. Don't forget to bring gloves, stocking caps, hand warmers and foot warmers
- Drink a lot of water, Gatorade, hot chocolate, and warm cider to stay hydrated

JUNIOR AI PROGRAM DUE JANUARY 25, 2011

FOR MORE INFO VISIT WWW.HEREFORD.ORG

National Western Stock Show

Schedule of Events

THURSDAY, JANUARY 13TH

8:00 AM NAT'L WESTERN HEREFORD BULL SHOW

1:00 PM NAT'L WESTERN JR. HEREFORD HEIFER SHOW

6:00 PM MILE HIGH NIGHT NAT'L HEREFORD SALE HYFA HEIFER SELLS LOT I

National Junior Advantage Opportunity Hereford Association

FRIDAY, JANUARY 14TH

8:00 AM NAT'L WESTERN PEN HEIFERS

10:00 AM NAT'L WESTERN CARLOAD & PEN BULL

SATURDAY, JANUARY 15TH

8:00 AM NAT'L WESTERN FEMALE SHOW

MAKE DENVER A SUCCESS

BY: JUSTIN BACON

} Tip 1: Properly work and condition the hair before show day

} Tip 2: Make sure your show cattle are familiar with the show stick

} Tip 3: Set your alarm clock on show day! Allow plenty of time to wash, feed, let your cattle rest and fit before entering the show ring

CHB RECIPE:

LONDON BROIL

BY: HUNTER GRAYSON

3 1/2lbs of chuck, brisket or top round

Marinade

1 cup red wine
1/2 tsp. olive oil
1 minced scallion
3 minced garlic cloves
1 bay leaf
1/2 tsp blk pepper corn
1/2 tsp dry mustard
1/2 tsp dry thyme
6 parsley sprigs
Salt to taste

- Mix all together and punch holes in meat with a large fork. Let set for five hrs turning occasionally.
- Pat dry the meat then press approx 2 Tb of crushed black peppercorn on the meat let stand for 45 min then cook over hot coals for seven min on each side.
- Brush meat with melted garlic butter then set for 15 min then slice at a 45 degree angle across the grain and serve.
- Serves 6-8 people