

STEP UP TO

THE DBL D BAR

RESOURCES | EVENTS | NEWSLETTER

This volume of Step Up to the Bar is the fifth in our series of DBL D BAR newsletters. We enjoy sharing news from our ranch operations with interested readers in the US and foreign countries about this unique American breed of cattle - growing worldwide. We hope that this information is helpful for your ranch operations. If you don't have any Beefmaster genetics yet, you should consider getting some. You can stay in touch and review articles and notices on our Facebook media at "Beefmaster Europa" and "DBL D BAR Ranch". Give us a call and we will be glad to give you a ranch tour and discuss Beefmaster breed benefits for sustainability and value that can improve your operations.

DBL D BAR RANCH

INCOMING

Our calving season in the first half of 2025 produced a great crop of bulls and heifers. We also have a fine crop of high-octane progeny offspring. Our young Kruse Farm Beefmaster cows (K-313, K-315, and K-317) from Wisconsin have given us some exceptionally high-ranking calves from LL-7008 that are now being bred to Zemke EZ Top. We will be next using those dams as donors for embryos from our other high-octane D' Elite (L BAR 7301), Distinction, Zemke ZEDD, and EZ Top sires. Our SirePro and Dd-1659 embryos produced a fine son and daughter that we are developing for future herdsire and donor use. We are also expecting high-performance semen from our Italian breeder that will be used with our donors to create some great new EU qualified embryos for US and EU breeders.

OUTGOING

We began 2025 with new shipments to The Netherlands and to Austria and are working with other Dutch and Austrian breeders to further expand new Beefmaster herds. They know what sustainability means for their national cattle herds. In 2024, USDA and EU modified the animal health protocol for embryo and semen genetics. This is causing some delays in our ability to sort through the testing maze. We are working with other US genetic exporters to continue shipments from the US but are also working with our EU breeders to help market their genetics to new breeders in these countries through the AABI Herdbook. Turkey has matured their Beefmaster embryo calves for semen and embryo collections and are embarking on distributing 20,000 Beefmaster straws nationwide.



WHEN IN ROME...GO BEEFMASTERS

On May 3, 2025, Giulio & Francesca DeDonatis introduced the Ag Attaché f Neal Mikulski from the US Embassy in Rome to their Italian Beefmaster herd near the Port of Rome. Neal and his family enjoyed a day of playing with new calves, horseback tours of the ranch, inspecting new sires, and discussing plans for the AABI Beefmaster Association for Europe. The field day included an outdoor grilled Beefmaster steak dinner overlooking the cruise ships at the Port.

The Rome Ag Attaché Office is responsible for USDA promotion of US agriculture including Albania, Bosnia & Herzegovina, Croatia, Greece, Malta, and Serbia in addition to Italy. These are all target countries where we are planning to introduce Beefmasters.

Neal Mikulski learned a lot about our initiatives in Europe and joins other European Ag Attaches from Netherlands, London, Ankara, and Geneva, who have been critical to the success of Beefmasters across Europe over the past decade.

Yes Indeed... When in Rome.... Go Beefmasters!

If any Beefmaster breeder decides to vacation in Italy, Portugal, Ireland, United Kingdom, Poland, Austria, or Turkey, let us know, and we will be glad to arrange a tour of European Beefmasters and the culture that they are experiencing in their new environment.

TURKEY IS SPREADING THE BEEFMASTER STORY IN MESSINA, ITALY

Professor Dr. Yavuz Ozturkler, the Kafkas University Turkish Beefmaster Project Director is scheduled to attend the Second TIAR Congress in Messina this summer. Dr. Yavuz is a leading member of the Congress, representing Animal Reproductive Specialists across Turkish Universities. Dr. Yavuz has been lecturing cattle breeders in Eastern Turkey since 2017 from Kars Province, typically referred to as Turkey's "Cattle Country" on the sustainability benefits of Beefmaster traits. Dr. Yavuz has also lectured at the University of Azerbaijan and the Ministry of Food & Agriculture concerning the sustainability benefits of the Beefmaster cattle breed with special emphasis on feed efficiency and heterosis. Dr. Yavuz also serves as the President of the Turkish National Embryo Transfer Association.

The first TIAR-2024 (Turkish Italian Joint International Congress), held from October 10-13, 2024, brought together leading scientists and researchers from around the world, showcasing 73 oral presentations, 47 poster presentations, and 15 invited talks, 16 of which were delivered by young researchers. This congress fostered an environment for knowledge exchange, inspiring new collaborations and breakthroughs in animal reproduction science. Researchers from 14 different countries contributing to the expanding literature in animal reproduction. Young researchers had the opportunity to meet, share their scientific perspectives, and spark new research ideas.



BEEFMASTERS PORTUGAL

Carlos Serra of Beefmasters Portugal has operated "Ugenes", a specialized dairy genetics firm in Lisbon, for Portuguese and Spanish dairies over the years. When we became active in Europe, Carlos and his Spanish partner purchased embryos to establish a herd in Portugal to distribute semen in that region. Their Beefmaster embryo transfer project grew with EU qualified embryos from DBL D BAR Beefmaster Ranch and ISA Beefmasters. Carlos has since expanded to sell bulls they have developed from initial ET born bull calves and selling Beefmaster semen for beef on dairy operations not only in Portugal and Spain but to dairy herds in Czech Republic, Croatia, and Italy. They are crossing with hybrid Pro-Cross, Jersey, and Montbeliarde dairy cattle.



The pictures featured are some of the crosses that have been dropping. Amazing, how they look like purebred Beefmasters.





CENTRAL AMERICAN DAIRY FARMERS RECOGNIZE

BEEFMASTER BENEFITS

On Friday March 7, 2025, DBL D BAR Ranch was honored to receive a group of cattle farmers from northern Costa Rica to view our Beefmaster herd in Central Texas. Our friend and neighbor Mauricio Cano of Bellville recommended our herd genetics in response to their interests in improving their beef products. These farmers operate dairy farms and have been experimenting with beef crosses to improve herd profitability. These have included Charolais, Brahman, Brangus, and Limousin bulls to date. They are milking Jersey, Guernsey, and some Holstein crosses and want to improve beef weights with proven feed efficiency and higher heterosis for cross breeding and fertility. Internet research brought them to Beefmasters and the work we have been doing in Europe with similar dairy and cross breeding applications for our breeders there.

We started with a presentation on Beefmaster essential trait benefits, genomic performance data, and how we use EPDs in our program. We visited each of our 3 main herds and development pens for our young, weaned bulls and heifers along with our first bred heifer group. They were impressed to see the current progeny of our EZ-TOPP, GUZZ, and ZEDD herdsires with their dams.

These dairy farmers were from the northern part of Costa Rica as opposed to the beef producing regions further south in the country where there are some current Beefmaster breeders in operation. One dairy farmer had imported Charolais semen for use on his Jersey dairy herd and showed us pictures of his 4 Jersey x Charolais bulls at about 12 months of age. He had been hoping to use those bulls on his and some neighbors' cows, but they were small and retained the Jersey structure. At our ranch, we have a Jersey milk cow that we had crossed with one of our Beefmaster bulls. She produced a Beefmaster crossed steer last year that we have developed for harvest. The difference was evident, and he is now committed to use Beefmaster semen for future beef on dairy.



**Costa Rican Guests at DBL D BAR
During HLSR**



DBL D BAR BEEF PROJECT UPDATE

DBL D BAR Ranch is supporting the expansion and growing success of the “Driftwood Farm Stand” meat market and farm produce store in Driftwood, Texas. Ben & Meghan Roberts’ family and partners completed the modern new meat market and processing center with locally grown livestock for hogs, mutton, duck, geese, poultry, and using our Beefmaster feeder stock. The Market group has been supplying specialty meats to Hill Country restaurants and now providing their products to the local community and others around Dripping Springs, Wimberley, and Austin.

DBL D Bar is providing our ranch branded Beefmaster steer and heifer feeder calves selected by EPD and genomic carcass traits for local farm pastures and feedlot in Driftwood to finish with high protein rations from local area craft breweries.

Ben and Meghan have been moving the Beefmaster special meat cuts project forward with the calves they purchased last year and we are supplementing this year. Last fall, when we visited his meat processing center, still under construction for his expanded meat market sales, we met with other area landowners to discuss Beefmaster benefits and grazing with local area grasses. As Ben’s market grows, they intend to invest in their own small herds to help support his venture and provide quality beef, pork and specialty meats to the local community. A couple of the local early retirees were proud of their Longhorn steers but were amazed nobody wanted to process their pets.

Ben had been using a nearby slaughter house for his pork and lamb carcasses and processes his own ducks, geese, and poultry with Texas and County meat inspection certifications. With the final meat market operation, he is expanding locker room for aging of larger carcass and meat counter cuts. We are now working with him on processing our own beef products grown for DBL D BAR Ranch use. The initial Beefmaster steers and heifers were on a developmental ration with local forage that Ben was supplementing with local hay. In early Spring of 2025, they selected first candidates for finishing on their special ration that Ben developed with his beef nutritionist. The initial gourmet meat cuts have proven acceptable to the first chefs that experimenting with his steaks and cuts. All the beef will be branded as DBL D BAR Beefmasters – New Ulm, Texas. The initial taste tests have been positive at the first Hill Country restaurants and local meat buyers. As the growing and finishing rations are confirmed, Ben will expand the number of calves to meet the demand being created.

Ben offered this personal quote on our beef production relationship:

“Choosing the right breed to work in our climate and on our marginal pastures was our original intent behind working with Beefmasters. However, now after having interacted with and processed the animals, we are even more committed to grow our partnership with DBL D BAR Ranch. We are especially interested in their new project of incorporating Jersey genetics into their herd having now seen first-hand the quality of beef this cross can create.”



“JUICY JERSEY BEEF-MASTERS”

As Ben described, the next step in the DBL D BAR Ranch beef production is to use “Juice”, our new 2-year-old Jersey bull on part of our Beefmaster purebreds to take advantage of the heterosis from this cross and create Kobe beef style cuts for the meat market to offer as “Juicy Jersey Beef-Masters”.

This new project began when we bought a Jersey cow in Wisconsin to feed some newborn ET calves on their way to Texas. We had been using Holstein recipis at a special embryo implant farm near Green Bay to create live Beefmasters we could ship to Europe without immunization for southern US health protocols that disqualified any EU status.



“Juice”- Sovereignty Ranch- Bandera, Texas

Our Jersey milk cow was from D&D Jerseys of Newton, Wisconsin, the second most productive Jersey Dairy herd in North America. “Cream” helped us with those new calves, then we also milked her with well over 5 gallons of creamy, buttery, milk per day. That little farm job became a full-time effort for Dorothy. “Cream” gave us 3 heifer calves crossed with our Beefmaster bulls. In 2024 she gave us our first Jersey crossed bull that we steered for harvest for own family freezers.

We had already been informed by international meat and animal scientists that the best cross for Beefmasters for top- of- the -line Kobe style beef is definitely with Jersey cattle. Kobe beef in Japan is typically from Wagyu bloodlines- but not all Wagyu is Kobe beef quality. In 2000, we experienced Kobe Beef in Yokohama, Japan. It was an awesome experience. Making Kobe beef involves special rations for 3-4 years with daily massages, afternoon pints of beer, and zero stress. The high concentrated Jersey milkfat creates very fine marbling like Kobe versus the fat globules typical in normal Wagyu or chunks of fatty tissue in other quality cuts.

When we announced that our ranch was finishing our first Jersey cross steer, we were astonished at the number of people who wanted to buy the steer. Then an opportunity arose to acquire “Juice”. This project is going to take some time to transition the purebred Beefmasters into these crosses. Watch in 2026 for our special offer to sell steers and heifers crossbred by “Juice” with his herd of “**Juicy Jersey Beef- Masters**”.



THE FIRST DBL D BAR BEEFMASTER X JERSEY CROSS

Our first Beefmaster x Jersey harvested steer delivered a grand slam home run on carcass quality and yield. The steer weighed 1200 lbs on date of harvest at 14 months + 2 days of age. We had originally planned to harvest at 1300 lbs but had an opportunity to process the steer on the ranch when the steer reached the 1200 lb threshold. It provided excellent tallow and top carcass scores.

After aging the carcass for over 21 days, we scheduled a visit to the meat market in Driftwood to witness the first cuts. A local gourmet chef dropped in to check the beef quality. He scored it as US Prime for tenderness, marbling, cut quality, and sizes rendered. He confirmed that it definitely had the appearance to qualify as Kobe style quality- subject to a taste test. That was our cue to give him some cuts to take home for dinner. He was astonished that the Rib Eye Area shown was from only a 14-month- old steer. That evening, the taste tests from different groups confirmed that this is a great cross for quality beef.



**Pictured are steaks from the
aforementioned steer.**

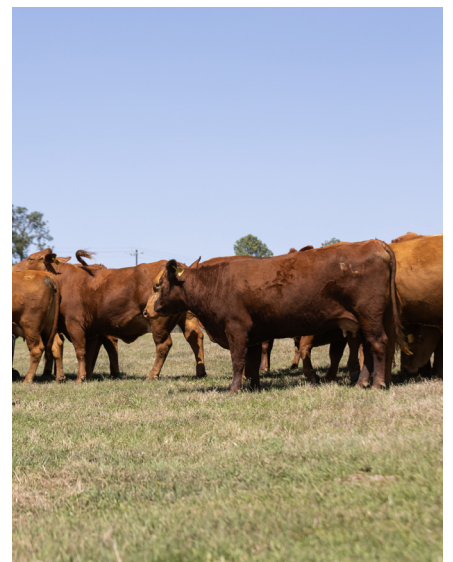


BROUGHT TO YOU BY DBL D BAR BEEFMASTERS



DBL D BAR RANCH SCENES

OUR CATTLE AT WORK





COMING IN

FUTURE NEWSLETTERS

WE are scheduled to publish “The Bar” every quarter of the year. The Fall issue will feature brand new things coming for our ranch and partners.

Since we have been members of BBU, our ranch has intended to share our knowledge and experiences to help others learn about Beefmaster benefits and how to improve their herd and its operations.

Over 2025, we expect to publish a series of articles on cattle selection and use of BBU database tools to improve herd value. We will include excerpts from US beef industry professionals and how we have used some of their recommendations in our ranch operations.

GETTING IN TOUCH

Call or text at **281-813-3824** for our heifer, semen, and embryo inventory for sale.

If email works better for you contact us at: **dsanders@industryinet.com**

Come look at cattle by appointment if it is desired to do so.

