



2022 1st Quarter Newsletter

HIGHLIGHTS

- ✓ SEN. GRASSLEY VISIT
 - ✓ EMPLOYEE WELFARE ADDITION IS OPEN!
 - ✓ BQA & CATTLE SUPPLIER DINNER
 - ✓ PRODUCER SPOTLIGHT
- ➔ FOLLOW UIB ON FACEBOOK, YOUTUBE, AND INSTAGRAM

We turn the calendar to 2022 with thoughts of a more “normal” year in our minds. Not sure “normal” exists anymore in our industry and our world. The current supply chain disruptions and labor issues prove to be the new standard by which we conduct business.

Upper Iowa Beef continues to work hard to provide a market for your high-quality cattle. We also hear about inflationary concerns and the imbalance between packer margins and farm gate pricing in the media. We are proud to offer another option in the marketplace to the over 500 independent cattle producers who have chosen to be suppliers to us. We feel that better days are ahead for those choosing to align with a family-owned harvesting facility that is building a brand of Midwestern fed Angus beef. Your business is appreciated and valued.

We hope to see many of you in Cresco on the 24th of February for our annual BQA Certification and Cattle Supplier Meeting. It's an evening filled with educational speakers, good fellowship, and a great eating experience. Upper Iowa Beef... know your farmer, know your beef.

WHAT'S NEW AT UPPER IOWA BEEF?



SENATOR CHUCK GRASSLEY VISITS UIB

Iowa Senator Chuck Grassley took time out of his busy schedule to stop by Upper Iowa Beef on January 27. Senator Grassley got a tour of the plant and talked with 31 local ag producers, business owners, and employees. Senator Grassley was impressed with the cleanliness of the plant and the efficiency at which we are providing a necessary resource to the smaller family farms across Iowa, Minnesota, and Wisconsin.



UPPER IOWA BEEF EMPLOYEE WELFARE ADDITION IS OPEN

The wait is over! Our most recent phase of construction at the plant is complete. Our newest 9,000 square foot addition invests in the welfare of our employees. This expansion includes new locker rooms, restrooms, break room area, and new human resources offices to help serve our growing team. We know this will be a big draw in attracting quality employees to join our team. Pictured here is our human resources department eager to move into their new offices, a few weeks before the project was complete.



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POINTS TO REMEMBER

CATTLE UNLOAD TIMES FOR OVERNIGHT CATTLE 4 - 7 p.m. Sunday - Thursday

The gate will be locked at 7 p.m. If delivering in the morning, please arrive at your scheduled dock time.

CATTLE HIDE COLOR REQUIREMENTS

We only process black-hided cattle. Cattle must be solid black from the shoulder back and the flank up. White on the head, neck, underline, and legs are allowed.

LIVE WEIGHT SCALE TICKETS

If you would like to receive yield information on your cattle, please provide a scale ticket or written weight of the load with your live cattle delivery.

**Know your farmer,
know your beef!**

A SUPER BOWL RECIPE: Taco Meatball Ring



INGREDIENTS

- 2 c. shredded cheese
- 2 T. water
- 2-4 t. taco seasoning
- 1/2 lb. ground beef
- 2 tubes refrigerated crescent rolls (8oz ea)
- 1/2 medium head iceberg lettuce, shredded
- 1 medium tomato, chopped
- 4 green onions, sliced
- 1/2 c. sliced black olives
- 2 jalapeno peppers, sliced
- sour create and salsa

DIRECTIONS

1. Combine 1 c. cheese, water, and taco seasoning in a large bowl. Crumble beef over mixture and mix well. Shape into 16 balls.
2. Place meatballs on a greased rack in a shallow baking pan. Bake, uncovered, at 400 degrees until meat is no longer pink, about 12 minutes. Drain meatballs on paper towels. Reduce heat to 375 degrees.
3. Arrange crescent rolls on a greased 15-in. pizza pan, forming a ring with pointed ends facing the outer edge of the pan and wide ends overlapping.
4. Place a meatball on each roll; fold point over the meatball and tuck under the wide end of the roll (meatball will be visible). Repeat. Bake until rolls are golden brown, 15-20 minutes.
5. Transfer to a serving platter. Fill the center of the ring with lettuce, tomato, onions, olives, jalapenos, remaining cheese, sour cream, and salsa if desired.

RECIPE & PHOTO CREDIT: Taste of Home

KNOW SOMEONE LOOKING FOR A JOB?

Upper Iowa Beef is always looking for qualified individuals to join our team in Lime Springs, Iowa. Entry-level positions start at \$16/hour, and all positions offer competitive wages and benefits based on the applicant's experience. *To apply, contact our office or email your completed application on our website.*

PLANT OPERATIONS: Maintenance manager and ammonia refrigeration tech

SHIPPING: B Shift: supervisor, lead, palletizer, and forklift. QA/shipping clerk

OFFICE: Maintenance clerk (purchasing), customer service/export clerk, accountant (CPA preferred)



**INVITATION:
BQA Certification and Cattle Supplier Meeting**

YOU ARE INVITED

Please join us for an evening of productive education, fulfilling fellowship, and a hearty meal featuring locally sourced Upper Iowa Beef. We look forward to having you join us! If you are already BQA Certified, please feel free to join us at 6 p.m.

4 p.m. BEEF QUALITY ASSURANCE CERTIFICATION MEETING

By Dr. Dan Thomson, DVM

- Chairman of Animal Science Department, Iowa State University
- Host of "Doc Talk" on RFD TV
- 2015 National BQA Educator of the Year

6 p.m. SOCIAL HOUR AND PRIME RIB DINNER

7 p.m. MEETING

"Utilizing Benchmark Data for Increased Productivity and Profitability in your Feedlot Operation"

- Dr. Nathan Pyatt, Technical Services Director Elanco Animal Health

"A Customer Perspective on Certified Angus Beef from Upper Iowa Beef"

- Mr. Adam Evans, Owner, Evan's Meats / Son of a Butcher, Birmingham, AL

"Certified Angus Beef, What Makes a CAB a CAB?"

- Ms. Emily Verera, USDA Grading Supervisor for Upper Midwest Area

PLEASE RSVP no later than Monday, Feb. 21, to reserve your spot.

RSVP by calling (563) 566-2202 or emailing jpopp@upperiowabeef.com.

MEETING DETAILS

DATE: Thursday, Feb. 24

TIME: 4 p.m. BQA
6 p.m. Social/Dinner
7 p.m. Meeting

WHERE: McAllister Heritage
Events Center
229 3rd Street West
Cresco, Iowa 52136

RSVP by Mon., Feb. 21
Call Jadie at (563) 566-2202
jpopp@upperiowabeef.com

Remember a valid BQA certificate is required to market cattle to Upper Iowa Beef.

**From our family to
your family!**



Producer Spotlight



FAMILY TRADITION

Stardell Farms, Inc. is a 6th generation farm started by Hadwen Kleiss' great grandfather. Stardell used to be a dairy operation that has since transitioned into feeding 500 head of cattle. Hadwen has been farming for 70-years, and at age 90, he can't think of a better way to spend a day than caring for their cattle.

IT'S ALL ABOUT THE CATTLE

Hadwen wants to see happy and healthy cattle – knowing that they produce the best quality beef. He prides the farm on rarely having sick animals because of their quality care. **"We love our cattle, we treat them as our friends...you will see when you walk our lots, they like us too,"** boasts Hadwen.

AN INNOVATOR BEFORE HIS TIME

Wanting to help the environment and reduce water use on the farm, Hadwen developed an irrigation system with the City of Fredericksburg. The design utilizes a city runoff lagoon as a water source for crop irrigation.

Upper Iowa Beef is pleased to work with over 500 independent family farmers such as the Kleiss family. Their daily hard work, extraordinary cattle knowledge, and willingness to go above and beyond others to provide a superior beef eating experience are appreciated. *Upper Iowa Beef, from our family to yours.*



Congratulations, Stardell Farms, for receiving the Beef Quality Assurance Feedlot Award, presented by The Iowa Beef Industry Council on December 21, 2021.

