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Wayne Country Club underwent renovation and added an addition which was completed in March. The project was a result of private donations along with LB 840 assistance. Steve Meyer of Milo Meyer construction got things started by doing the dirt work in late fall of 2017. Otte Construction was the general contractor.



*Congratulations to Wayne Country
Club on their Renovation and Addition*

*Thanks for picking us
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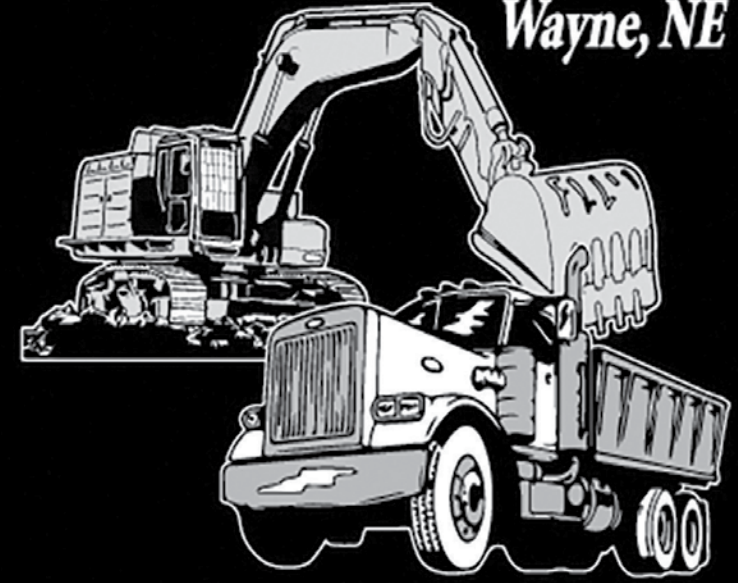
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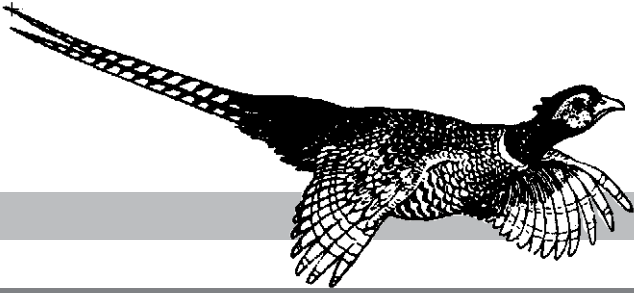
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MIKE'S
MIC

Dance, dance, dance

By MIKE RENNING
mikesportshome@yahoo.com

I recently went to our granddaughter, Lily's first dance recital. In fact, I believe it was my first dance recital.

Coming into the day, I could honestly say I was maybe less than excited to attend a recital, but the hour-and-a-half spent there would be worth every minute to get to spend the day with both granddaughters, Lily and Sophia and as a bonus, Hogan, our oldest grandson was at the recital as well.

In my defense, my dancing ability hovers somewhere between, ants in my pants, swimming and hailing a cab.

Dancing is not my thing and watching dance requires someone like Lily to be dancing to even get me in the building.

I believe Lily, who is now six, started this class last fall, so her little group has been practicing a while.

Unfortunately, with all the flooding this spring, four of the six girls in her group had to drop out of class the last month and a half because they could not get to rehearsals from where they live.

Lily lives in Auburn and some of the mates live in Missouri and rural Auburn and a 30-minute trip to practice would have taken hours.

On to the recital. First, the Darling Wife said we had to stop and get some flowers.

Now with Memorial Day on the horizon I thought she was just thinking ahead, but come to find out, that's what you give dancers after they dance.

Already I'm wondering. I have been to soccer games, programs, field days...and after those events we always went for ice cream. Flowers? Really?

Lily's group of two was in the second half of the recital, so I'm thinking I'll hold Hogan, who is just under a year, pinch him during the performance and we'll get to exit the theatre early.

Well, he let me down, he fell asleep on his Dad's lap before the thing even started, so I was looking for an alternate plan when the recital started.

The first group of youngsters got up on the stage and were great. Some of the group did tap dance some did what I would call ballet – not sure what it is really called but they were on their tip-toes a lot.

I was sucked in and couldn't wait for the next group.

Intermission came and went, and we were approaching Lily's group/duet.

Then I started to get nervous. Every dancer had been so talented and now it was Lily's turn.



Each performance began in the dark, but there was enough light to see the silhouettes...er, silhouette...er, shadow of the dancers.

I saw Lily right away. The lights flashed on and there stood this little lady that used to be our six-year-old Granddaughter.

Her arms were high in the air and she had the biggest smile on her face...it was priceless.

The music started and she started moving from side-to-side – not just moving but gliding...like a skater... or a bird gliding in the wind.

Now, we've discussed how my emotions get out of hand from time-to-time.

National Anthem, my newest daughter-in-law, Chelsea's handkerchief advising me to "Keep my stuff together" during their wedding?

She and her little sidekick were marvelous and the confidence...the smiles.

They floated around the stage, did steps all the way, did some pirowets...er, pirhoettes...er, spun around.

The lights were off in the audience and it was a good thing.

Sophia was sitting right next to me and a little girl should never see her Papa cry until after she's a little girl.

Lily told me a couple of weeks ago she was going to play softball this summer which I applauded.

She also told me she wasn't planning on doing dance again next year.

So, after the performance, with her armload of flowers and her hair beautifully pulled back in a cute little bun.

Her purple tutu-like skirt and tights, and I guess they're called slippers?

We went for cake and ice cream and she decided dance was fun!

She gave me more culture and changed my mind more in one day than almost anyone has in the past 57 years.

I'll learn how to spell piourette.

Capitol View

Rural, urban split surfaces on several levels

By J.L. SCHMIDT
Statehouse Correspondent
The Nebraska Press Association

The urban-rural split remains alive and well as the Nebraska Legislature enters into its final crucial days.

It has reared its head in debate on the budget, property tax relief, eminent domain and economic development incentives. Not surprising, but important as one seeks legislative approval of solutions to major problems that impact both rural and urban residents.

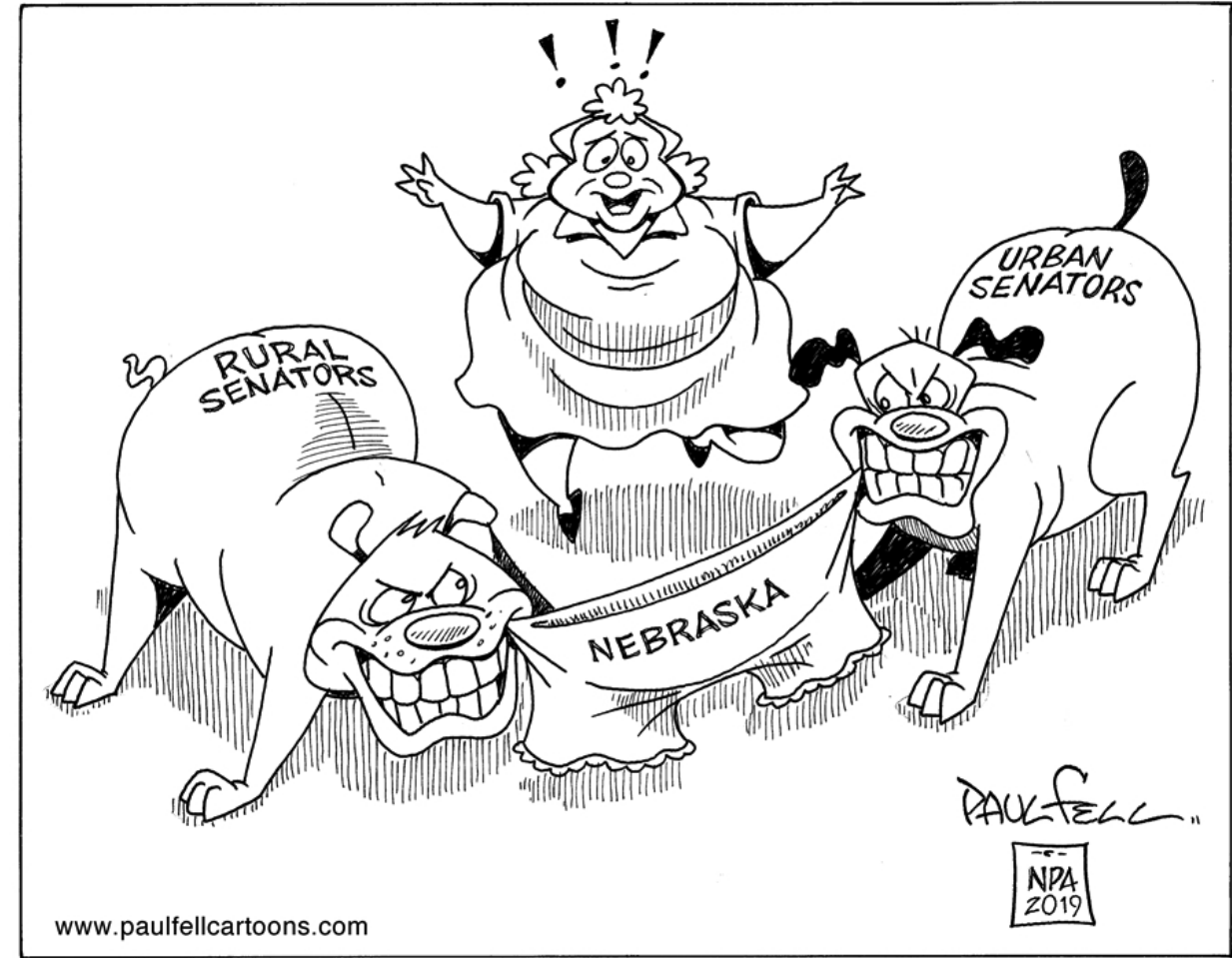
Budget opposition came not so much in the form of what was said, but what wasn't said. Consider a recent vote to amend the Appropriations Committee's state budget proposal by moving \$51 million the committee had allocated to nourish the state's depleted cash reserve fund into the state's property tax credit fund.

The motion was adopted 28-8. Twelve senators who were present decided not to cast a vote.

Of the 20 senators who either voted no or declined to vote, 18 of them are from Lincoln or metropolitan Omaha. Appropriations Committee Chairman Sen. John Stinner of Gering and Senator Dan Quick of Grand Island were the other two.

Those 18 Lincoln-Omaha senators are also a key factor in the fate of the Revenue Committee's proposed tax reform bill with property tax relief funded by state sales tax increases and delivered through state aid to schools. During a lengthy committee hearing, opposition to the plan came primarily from cities, urban schools, chambers of commerce, the Nebraska State Education Association, policy think tanks, retailers, real estate agents and contractors. Even the Nebraska Farm Bureau and allied ag organizations – by far the biggest proponents of property tax relief – said they are adamant that the state maintains the current property tax credit fund.

Lawmakers passed a bill that would give property owners a foot in the door in challenges to utility companies that want to build wind turbine farms in the Sandhills. Omaha Sen. Justin Wayne took an opportunity during final reading on the measure to suggest an interim study of public power



in Nebraska. He said thinking has to change as we move forward into the 21st century.

Wayne said development of a power storage battery is a bigger threat to public power than either wind or solar energy. He urged his colleagues to consider that and net metering for commercial industry.

"If you don't like wind in the Sandhills, then offer an alternative for us in the city who want to be green," Wayne said.

Seward Sen. Mark Kolterman admits his business incentive tax bill "Imagine Nebraska" (LB720) may have become ensnared within the rural-urban differences that are apparent in the property tax debate.

During a public hearing on the bill, which would replace the current Nebraska Advantage Act, Sen. Mike Groene of North Platte complained, "This thing goes a little too far."

"This helps three counties mostly," Groene said. "The rest of the state

pays for these projects in Omaha. There's frustration in rural Nebraska; how does this help us?"

Kolterman cautions that failure to enact a new package in advance of next year's demise of the existing incentive measure, the Nebraska Advantage Act, would send a negative signal to business leaders who usually plan new developments or expansion a couple of years or more in advance.

Former Sens. Dan Watermeier of Syracuse and John Harms of Scottsbluff have authored an opinion piece for OpenSky Policy Institute pointing to the unexpected costs of earlier incentive programs and suggesting

that they are crowding out funding for property tax relief and higher education now.

"Nebraska Advantage was projected to reduce revenue by \$24 million to \$60 million per year," the former senators wrote. "In (fiscal) 2018, it reduced state revenue by \$154 million."

Harms and Watermeier were both

former chairmen of the Legislature's Performance Audit Committee. They suggested a better move would be to invest in targeted workforce training programs that are tailored to Nebraska's economic needs or to work to "expand high-speed broadband coverage to ensure businesses around the state have access to the critical service."

Urban senators. Rural senators. How about Nebraska senators? Yes, I know that's a long shot – somewhat akin to having a truly nonpartisan Legislature – but I think it's possible.

I was born and reared in the Panhandle. I now live in the Capital City. Does that make me any less mindful of the issues that affect greater Nebraska? I think not.

Can Senators Groene and Wayne understand each other's issues? I think so.

Is that attitude transferable to every state senator? I hope so.

Legislative Update

Busy week in Legislature for senators

It has been a busy week in the Nebraska Legislature as we move closer and closer to the end of session. Last Wednesday the budget bill was advanced to final reading despite my no vote. The \$9.3 billion budget has a 2.9 percent average two-year increase in spending. I voted in opposition to advancing the budget bill because the increased rate of spending is irresponsible. More cuts needed

to be made to bring down spending growth and deliver property tax relief.

LB 720, also known as the Imagine Act, was debated for the first time this week. The Imagine Act is a replacement package for the Advantage Act for business incentives designed to keep Nebraska competitive. Keeping Nebraska competitive and showing we are a great place to do business is im-



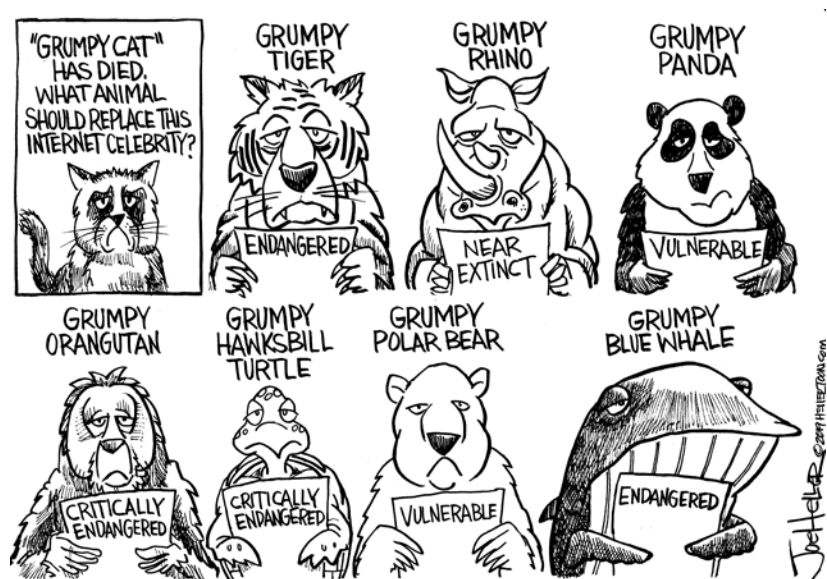
portant but we cannot offer these incentives until we deliver property tax relief. We debated LB 720 for three hours without a vote and now Senator Kolterman needs to show he has 33 senators' support to bring the bill back for debate.

Senator Linehan's tax bill, LB 289, was discussed for three hours without a vote last week. The bill raises the tax on all sales, as well as imposes new taxes on

many services like home repair, pet services, self-care services and even bottled water. These new tax dollars would be used in an effort to "offset" spending by local governments, hoping they will reduce spending and in return – our property taxes. The problem with this approach though is it has been tried twice and failed miserably both times. It led to increased local spending on educating while property taxes continued to increase. Any tax hike without spending cuts, limitations, or changes to our school funding formula is not property tax relief. It is now up to Senator Linehan to show that she has 33 senators' support to bring the bill back for debate. I believe the bill will need significant changes to garner enough support for a return.

My priority bill, LB 209, which would expand the information required to be provided during a medication abortion will be up for select file, the second stage of debate, soon. A medication abortion is a two pill process and my bill requires a woman be informed that it may be possible to continue their pregnancy after taking the first pill. The required information will direct the woman to the Department of Health and Human Services to be referred to a medical professional who can assist her in continuing the pregnancy. We want women to have every chance to choose life. I hope to have the votes to advance this critical pro-life bill to final reading when it comes up for debate.

It is of great importance that I hear from my constituents to effectively do my job as your voice in the Legislature. I encourage you to contact me and I look forward to hearing from you. If you would like to follow along with live coverage of the session you can do so at netnebraska.org/capitol



Legislative Update

By Joni Albrecht
State Senator, District 17

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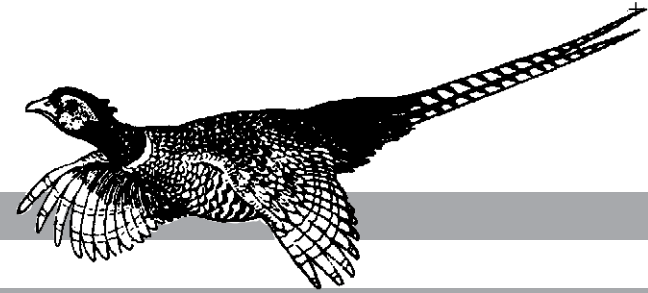


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Kevin Peterson
kevin@wayneherald.com
Contact me with concerns from classified ads to editorial

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Matt Eischeid — 375-1944
Third Ward
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Jason Karsky — 369-3877
Fourth Ward
Jon Haase — 375-3811
Jill Brodersen 833-5504
Mayor
Cale Giese
369-2145

Lifestyle



Science and Ag Family Field Day being planned


As we near the end of school and the start of summer, think about adding this event to your calendar.

You don't want to miss the Haskell Ag Lab's Family Field Day scheduled for Wednesday, July 24. This year's theme is "Science & Ag: Full STEAM Ahead to 150 More Years".

Bring the whole family out for a day at the Haskell Ag Lab. Discover what's going on at the

Dixon County

Sarah (Paulos) Roberts



Extension Educator

UNL Extension

farm while testing your skills as a scientist. Activities will be going on all day and a free lunch sponsored by the Nebraska Soybean Board will be served.

STEAM (Science, Technology, Engineering, Agriculture, and Math) programs, agricultural resources, and a children's area

will all be featured. During the morning hours, presentations related to agriculture and STEAM topics for teachers and students will be delivered.

Northeast Arboretum and farm tours will occur twice during the day for you to learn about the research and education happening here at the Haskell Ag Lab.

In conjunction with the University of Nebraska's 150th anniversary, we will be serving NE150 ice cream provided by the UNL Dairy Store. The first 500 attendees will receive a NE150 swag to help celebrate the day.

As we get closer to the date, check out and like the Haskell Ag Lab Facebook page for more details. We can't wait to see you in July.



(Contributed photo)

Winside student recognition

Mathematician of the Year Awards were presented to (front) Baker Behmer, Zeke Goodman, Ryan Deck and Bryce Lurz. Back row: Raylyn Behmer, Carter Anson and Landon Carlson.

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WAYNE VETS CLUB PANCAKE BREAKFAST

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Adults \$7 • Children \$3

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220 Main
Wayne, NE

Senior Center Calendar

- (Week of May 27 - 31)
Coffee and Snack Time at 2:20 p.m. daily.
- Monday, May 27:** Closed for Memorial Day.
- Tuesday, May 28:** Morning Walking; Quilting; Caregivers' Support Group with speaker, 10 a.m.; Afternoon Bridge Club; Pitch.
- Wednesday, May 29:** Morning Walking; FROG exercises, 9:15 a.m.; Quilting; National Senior Health & Fitness Day; Hand & Foot; Pitch; Pool.
- Thursday, May 30:** Morning Walking; Quilting; Dinner time music by Connie; Afternoon Bridge Club; Pitch.
- Friday, May 31:** Morning Walking; FROG exercises, 9:15 a.m.; Quilting; Providence Bingo Drawing and Bingo; Hand & Foot; Pitch; Pool.

Senior Center Congregate Meal Menu

- (Week May 27 - 31)
Meals served daily at noon. For reservations, call 375-1460. Each meal served with water, 2% milk, skim milk and coffee. All menus subject to change.
- Monday:** Closed for Memorial Day.
- Tuesday:** Brunch for Lunch. 10 a.m. to noon. Pancakes (all you can eat), sausage links, scrambled eggs, fruit cup, tomato or orange juice. (Meals on Wheels - alternate menu served).
- Wednesday:** Oven baked chicken breast, mashed potatoes with gravy, Malibu blend vegetables, dinner roll, hidden pear salad.
- Thursday:** Tater tot casserole, seven layer salad, mandarin oranges, banana muffin.
- Friday:** Sliced pork roast, mashed potatoes with gravy, Bavarian kraut, wheat bread, copper penny salad, raspberry applesauce gelatin.



(Contributed photo)

Reader of the Year Awards were presented to (front) Sloane Klabenes, Boe Clyde, Riley Petersen and Adrianna Miller. (back) Jerzi Carlson and Dane Behmer.

Eagles Auxiliary conducts May meeting

The Wayne Eagles Auxiliary met May 20 with President Amber Schlines presiding.

A Steak Fry will be held Saturday, June 1 at 6:30 p.m. Eagles members are asked to bring salads or desserts.

Eagles members will celebrate Mothers' and Fathers' Day on Saturday, June 8 with a potluck. Those attending are asked to bring their own meat to grill and one other dish. It will begin at 6:30 p.m.

Club Clean Up will be held Wednesday, June 5, beginning at 6 p.m. Members are asked to bring their own cleaning supplies to do deep cleaning.

Every Wednesday through the summer will be Celebrity Bartend-

ers events. Any two members can volunteer to tend the bar. Those interested in volunteering are asked to contact bar manager Amber Schlines.

The summer pool league will

start on Thursday, May 30 at 7 p.m. The league is open to the public and there is no pre-registration required.

The next meeting will be Monday, June 3 at 7 p.m.

Briefly Speaking

Center Circle Club meets in Wayne

AREA — Members of the Winside Center Circle Club met May 16 at the Wayne Countryview Assistant Living facility to visit and play cards with club member Gloria Evans.

Three residents joined the group, Mary Jacobson, Esther Brader and Viola Meyer. Ten point pitch was played for fun and the birthday song was sung to Gloria. Prizes were awarded to Claire Brogren, Carol Jorgensen, and Betty Andersen.

Strawberry shortcake was served by hostess Rose Janke. The next meeting will be Thursday, June 20 at the Winside Lied Library for a no host meeting.

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Wednesday — Meatloaf, Mashed Potatoes & Gravy, Veggie - \$8.95
Thursday — Butterfly Pork Chop, Rice & Beans - \$8.95
Friday — Fish & Chicken Feast - Fish will alternate weekly.
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(Photos by Clara Osten)

Life on the Farm

Nebraska Extension-Wayne County organized a Life on the Farm event at the Wayne County Fairgrounds on May 14. Fourth graders from Wakefield Public Schools and St. Mary's Elementary took part in the event, which allowed them to learn about various animals and where some of their food comes from. Presenters included Allison Claussen and Emily Claussen, beef; Wayne Ohnersorg, corn/soybeans; Tyler Gilliland, dairy; Erin and Pat O'Reilly, sheep; Leslie Johnson and Charles Shapiro, soils; Mariah Frevert, swine; Clara Osten, poultry and Amy Topp, Ag Technology. Fourth grade students from Wayne Elementary School were able to participate in a Pizza in Ag event earlier this school year, sponsored by the Wayne Ag Task Force.



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Emerald Ash Borer Awareness Week observed

This week marks National Emerald Ash Borer Awareness Week, and while Nebraskans prepare for their summer vacations, the Nebraska Forest Service wants to remind travelers that they can play an important part in slowing the spread of invasive species like the emerald ash borer (EAB).

"If left to its own devices, EAB won't travel much further than five miles from where it hatched," Forest Health Specialist, Dave Olson said. "It is widely known that the main reason the insect keeps spreading is because of people transporting the insect unintentionally."

Olson said the easiest way to prevent an accidental introduction is to not move firewood. Instead, look for people selling wood near a campground or ask the park staff if they have wood for sale. Another easy and overlooked option is to clean belongings. Wash vehicles, camping gear and pets before traveling to or from areas with a known EAB population. It might seem excessive, but these measures go beyond EAB.

"The spread of invasive species is a huge problem in the U.S., and Nebraska is no exception. We need to be aware that our cars and even our clothes are like expressways for invasive species. If we aren't actively looking for these hitchhikers, anyone of us could unknowingly introduce a species that may have negative impacts for years to come," Olson said.

The recommendations by the Nebraska Forest Service come on the heels of latest EAB discovery in Lincoln last month. It marked the sixth sighting in the state - joining communities like Omaha and Fremont.

For more on EAB, including treatment options, and recommendations for trees to replace ash, visit eabne.info.

Chemigation permits due June 1

Farmers planning to chemigate during the 2019 growing season must renew chemigation permits by Saturday, June 1 to meet state deadline requirements, according to Josh Schnitzler, Water Resources Coordinator for the Lower Elkhorn Natural Resources District (LENRD). Chemigation is the application of any chemical, fertilizer or pesticide through an irrigation system. To legally chemigate in Nebraska, an operator must be certified to apply chemicals and obtain a chemigation permit from their local NRD.

"Farmers holding chemigation permits, even if they are uncertain whether they will chemigate later this year, should consider renewing their permits by June 1," Schnitzler said. Schnitzler is encouraging area producers to reapply by the state-required deadline to avoid the increased cost and possible delays of an inspection.

An irrigation system that has not been renewed prior to the June 1 deadline cannot apply chemicals through the system until a new permit is obtained. Chemigation renewal permits cost \$20. New chemigation permits cost \$50, and the applicant cannot use the system until it passes a mandatory inspection.

All permits must be submitted to the LENRD office at 1508 Square Turn Boulevard in Norfolk.

By renewing a permit by June 1, a producer may proceed with chemigation. An inspection does not have to be performed prior to chemigation for a renewal application, Schnitzler said. However, a random chemigation inspection may be necessary later in the season as part of the LENRD's routine summer inspections as required by state law.

Applicants must have the signature of a certified applicator on their application form. Schnitzler stated, "In order to be certified, a person must complete a chemigation safety course and pass an exam once every four years."

If chemigating is necessary, on short notice, emergency permits can be obtained at a cost of \$250. Irrigation systems meeting chemigation law standards will then be allowed to operate within 72 hours.

Approximately 2,016 chemigation permits were approved by the LENRD in 2018.

For more information on renewing or obtaining chemigation permits, call the Lower Elkhorn NRD at 371-7313.

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DEADLINES: Line Ads Tuesdays at 10:00 A.M. • Display Ads Monday 5:00 P.M.

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 Call: 402-375-2600, Fax: 402-375-1888, or Visit Our Office: 114 Main Street, Wayne, NE.

POLICIES — •We ask that you check your ad after its first insertion for mistakes. The Wayne Herald is not responsible for more than ONE incorrect insertion or omission on any ad ordered for more than one insertion.
 •Requests for corrections should be made within 24 hours of the first publication. •The publisher reserves the right to edit, reject or properly classify any copy.



HELP WANTED

Employment Opportunity
Wayne State College

WSC is accepting applications for the following position. WSC offers a competitive salary and an excellent benefits package including health insurance, retirement, tuition assistance (employee/family), paid leave time, and paid holidays.

- Custodian
- Library Technician
- Maintenance Repair Worker II

For a complete listing of job requirements and application procedures, visit our Website at www.wsc.edu/hr, call **402-375-7403** or email hr@wsc.edu. WSC is an EOE.

INDOOR CONSTRUCTION

Heritage Homes, in Wayne, is looking for workers with home building experience and also entry level apprentices interested in learning building skills. An excellent opportunity for indoor, year-round employment to increase your skills and pay.

FOUR 10-hour days, 6 to 4:45, Monday - Thursday

Above average wages based on experience and skills. Includes incentive pay, overtime opportunities, health insurance, life & dental insurance, paid vacations, & 401(k).

Apply in person at 1320 E. 7th Wayne, NE or call Dick Broders at 402-375-4770

SCHOOL BUS

School bus drivers wanted in Macy, Nebraska at Umonhon Nation Public Schools

Bus Drivers are an integral part of the communities they serve. They are committed to safety, customer service and have genuine, caring attitudes for children. Transportation needed for activities, field trips and school events. We are proud to offer a starting wage of \$35 per hour.

Major responsibilities will be to:

- Safely transports passengers
- Perform pre/post trip vehicle inspections
- Assists students in the loading and unloading process

Requirements of a School Bus Driver:

- Good verbal communication skills
- At least 21 years old
- Valid CDL with a Passenger Certificate
- Be subject to a background check, drug screen & physical

Send resume to:
 Umonhon Nation Public School, C/O Stacie Hardy
 407 Main Street • Macy, NE 68039

Custodian

Wayne Community Schools seeks an individual for a Full-Time Second Shift Custodian position. Flexible hours. We are looking for a responsible, self motivated and detail oriented person. Salary will be based on experience. Qualified candidate must have a High School Diploma and a Valid Driver's License. Applications are available at the Wayne Community Schools District Office. A background check will be concluded prior to an individual being hired. Applications will be accepted until position is filled.

Send Applications to:
 Jordan Widner, Director of Maintenance
 Wayne Community Schools
 611 West 7th St., Wayne, NE 68787 • 402-375-3150

Wayne Community Schools is an Equal Opportunity and Veterans Preference employer

Custodio

Las Escuelas Comunitarias de Wayne busca personal para un puesto de Custodio de Segundo turno a tiempo completo. Horario flexible. Estamos buscando una persona responsable, auto motivada y orientada a los detalles. El salario se basará en la experiencia. El candidato calificado debe tener un diploma de escuela secundaria y una licencia de conducir válida. Las solicitudes están disponibles en la Oficina del Distrito de Escuelas Comunitarias de Wayne. Se concluirá una verificación de antecedentes antes de contratar a una persona. Se aceptarán solicitudes hasta completar el puesto.

Envíe su solicitud a:
 Jordan Widner, Director de Mantenimiento de las Escuelas Comunitarias de Wayne
 611 West 7th St • Wayne, NE 68787 • (402) 375-3150

Wayne Community Schools es un empleador con igualdad de oportunidades y preferencia de veteranos.

LIBRARY ASSISTANT I

The Wayne Public Library has a part-time opening for a Library Assistant I. High school degree required, library experience preferred. Job duties include maintaining library services during open hours, assisting patrons and performing a wide range of library procedures. A variable work schedule of 10-12 hours per week will include primarily evenings and weekends. The successful candidate will possess good communication and people skills.

Apply at: Wayne Public Library, 410 N. Pearl St., Wayne, NE 68787. (402) 375-3135. Application deadline is June 10. EOE.

Brookdale Wayne Assisted Living Community, is looking for:

Dining Servers needed

1500 Vintage Hill Drive • Wayne • 402-375-1500

Brookdale: Enriching the lives of those we serve with compassion, respect, excellence and integrity.

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WAKEFIELD HEALTH CARE CENTER
 306 Ash Street • Wakefield, NE 68784
 Phone: 402-287-2244 EOE

Field Service Technician

\$1200/ week

\$1500 sign-up bonus

deliver and install Bank ATM Kiosks

CDL required, no weekends
 Vacation, 401(k) Plan, and Health & Dental

905 Centennial Road • Wayne, NE 68787
 Call Matt Poehlman: 402-375-4770

Job Opportunities

Our team needs you if you are a self-starter with a proven track record of dependability, dedication, hard work and like working with other people.

Maintenance Supervisor
 Seeking to hire a maintenance supervisor who will oversee a small group of maintenance staff who perform preventive maintenance and repairs on plant equipment and facilities.

Shift Supervisor
 Seeking to hire a shift supervisor who will oversee safety, material flow and quality control of a galvanizing production shift.

Industrial Maintenance Technician
 Seeking to hire an industrial maintenance technician to perform maintenance on equipment, fixtures, and the facility.

Material Handler
Full-time & Summer positions
 Seeking to hire material handlers on all shifts who will be accountable for inspecting and preparing materials for galvanizing, many opportunities for advancement.

If you are serious about joining our team apply on line at www.valmont.com/careers

1700 South Beemer Street • West Point, NE

All qualified applicants will receive consideration for employment without regard to race, color, religion, sex, national origin, disability or protected veteran status.

STAFF OPENING
The Emerson-Hubbard Schools has the following opening at the present time:

High School Paraprofessional

This is a full-time position with hours from 7:45 A.M. to 4:00 P.M. for the 9 months of the school year. Single health/dental insurance and sick days are benefits that accompany this position.

For more information on this position, call High School Principal Dustin Nielsen at (402)695-2636. For an application, please call (402)695-2621 or come to the superintendent's office at 109 West 3rd St., Emerson, NE 68733.

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RECREATION SERVICES COORDINATOR - CITY OF WAYNE

The City of Wayne is accepting applications for the position of a full-time Recreation Services Coordinator. Salary range is \$34,632 to \$56,284, based upon qualifications and experience. Career opportunity in growing Northeast Nebraska community; home to Wayne State College. Responsible for overall leadership and direction of the Recreation and Leisure Services Programs, utilizing the Community Activity Center and other recreation areas or facilities in the community. Bachelor's Degree in recreation-leisure services, physical education, public administration, or related field preferred. Must have strong oral and written communication skills. Computer literacy preferred. Drug-free workplace.

Application and job description available by writing or phoning Personnel Office 402/375-1733. Completed application, résumé, and letter of interest may be sent to Personnel Office, 306 Pearl Street, Wayne, Nebraska, 68787. Applications will be taken until Friday, June 14th, 5:00 p.m. City of Wayne is an EOE.

FULL-TIME

Summer Positions Available

1ST SHIFT - 5:00 a.m. - 3:30 p.m.
Monday thru Thursday

2ND SHIFT - 4:00 p.m. - 2:30 a.m.
Monday thru Thursday

WEEKEND SHIFT
Friday - Saturday 5:00 a.m. - 5:30 p.m. • Sunday 11:00 a.m. - 11:30 p.m.
Work three twelve hour shifts
WORK 36 HOURS, PAID FOR 40 HOURS!

We offer great pay and a good working environment. Previous mechanical or construction experience is helpful, but not necessary. Great Dane provides training. Candidates must be 18 years of age and successfully complete a post-job offer drug screen. To find out more about these exciting positions or to apply in person, stop by our office between 8:15 a.m. - 4:15 p.m. Monday-Friday.

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 A Division of Great Dane Limited Partnership EOE

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MISCELLANEOUS

READERS BEWARE! Job opportunities being offered that require cash investment should be investigated before sending money. Contact the Better Business Bureau to learn if the company advertised is on file for any wrong doing. The Wayne Herald/Morning Shopper attempts to protect readers from false offerings, but due to the heavy volume we deal with, we are unable to screen all copy submitted.

MISCELLANEOUS

◆ ▼ ◆ ☆

Make your snap ad in the Morning Shopper or Herald really stand out, add a dingbat! Several to choose from. Call the Wayne Herald for all the details! 402-375-2600 or 1-800-672-3418.

✓ ✗ ✓ ▲

ALL REAL estate advertised herein is subject to the Federal Fair housing Act which makes it illegal to advertise "any preference, limitation, or discrimination because of race, color, religion, sex, handicap, familial status or national origin, or intention to make any such preference, limitation, or discrimination." State law also forbids discrimination based on these factors. We will not knowingly accept any advertising for real estate which is in violation of the law. All person are hereby informed that all dwellings advertised are available on an equal opportunity basis.

MAKE MONEY from stuff you don't want any more! Did you just read this ad? Then so did hundreds of other people! Snap ads are cheap and effective, call the Wayne Herald-Morning Shopper today @ 402-375-2600 and start making money from your old stuff today!

SPECIAL NOTICES

WINNERS OF Roy Reed Post 252 Winside, NE 52 gun raffle: Week 33, Mark Fendrick, Plate Center, NE; Week 34, Gary Ogden, South Sioux City, NE; Week 35, Joe Kenny, Carroll, NE; Week 36, Kim McDaniel, Norfolk, NE. 5/23

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Thinking of Building?
Vintage Hill 3rd Addition
 From \$30,000
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 Office: 402-375-3385
 Cell: 402-833-8102
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THANK YOU

Thank you to my friends and family for remembering me on my birthday. Thanks for all of the great cards, notes, and videos! It was the best birthday ever! The memories will last forever. Turning 90 was especially great because of all of you!
Marilyn Hansen

I am now home after spending one week at Mercy and seven weeks at Emerson Heritage Home. A special thanks to ALL the wonderful caregivers and personnel at Heritage for their unselfish ways. We are so fortunate to have a local home that cares so much about its residents. My gratitude goes to the expertise of Leo Rohan, the Emerson Rescue and the Pender Rescue who were able to transport me to the hospitals. I was blessed to have family and friends wishing me well and encouraging my healing with their visits, prayers, food, phone calls, flowers, cards, gifts and running errands for me. How thank I am to live in a small community where people care about your well being. My "thank you" seems so small compared to all that you've done, but it comes from the heart.
Ardyce Mayberry

In appreciation from the family of Darrel Walton — For gifts of kindness given to Darrel during his illness, for your love and support to us, his family, since his passing, we thank you. Thank you to the wonderful staff at Providence Medical Center and Mercy Medical Center for their care of Darrel. We'd also like to thank PMC Hospice staff for their compassionate care at the end of his life journey. Our family was blessed to have Darrel in our lives.
*Betty Walton
 Aaron & Lindsey Walton and family
 Rachel & Ben Holmes and family
 Amanda Vick and family
 Ashley & Travis Wustrack and family
 Heather & Michael Miller and family*

Students of the MONTH



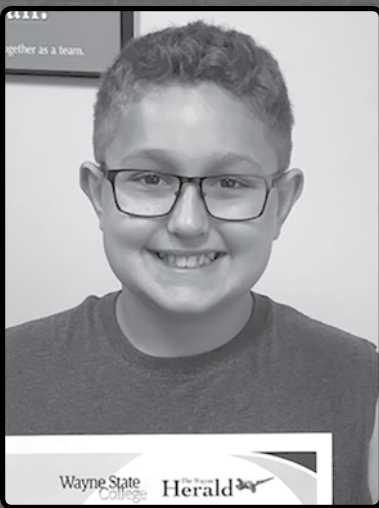
Jacob Kneifl is a sophomore at Wayne High School. Jacob is always courteous, respectful and kind. He works well with everyone, whether that's in the concession stand, in discussion groups, in regular classroom activities or in the hallways. He will help anyone, regardless of who it is. He goes through his day with a seemingly continuous smile on his face. Jacob is active in both athletics and the arts, and when he misses school for those activities, he is dedicated and responsible about getting his work done. He was nominated by the Wayne High school faculty ad staff. Jacob is the son of Scott and Jennifer Kneifl.



Kayleigh Graybeal is a fifth grader at Wayne Elementary. Kayleigh has worked very hard to meet her reading goals. She has not only met them, but she has exceeded them! She was nominated by Jean Dorcey. Kayleigh is the daughter of Lisa Graybeal.



Austin Gregerson is a junior at Allen High School. Austin is always willing to pitch in and help whenever there is anything to do! He was nominated by Lance J. Oswald. Austin is the son of Michael and Tamie Gregerson.



Cade Johnson is a fourth grader at Laurel-Concord-Coleridge Elementary School. Cade is both a hard working student and a great friend to many in our school. He is a terrific role model for younger students, and is always responsible, respectful and safe. Cade is a team player and always seeks to help others in need. He was nominated by Mrs. Parsons. Cade is the son of Mike and Andrea Johnson.



Connor Korth is a sixth grader at Laurel-Concord-Coleridge Middle School. Connor goes above and beyond in everything he does! He has the desire to know and understand. Connor works well in groups and his projects are always done to the best of his ability. Connor wants to be a leader in our school, and as a student council member, he always has great ideas to offer. He was nominated by Mrs. Amy Hall. Connor is the son of Travis and Teri Korth.



Hope Cummins is a sophomore at Winside High School. Hope is a positive leader at Winside High School as she is actively involved in sports and extracurricular organizations, including YLC and National Honor Society. Hope achieves academic success while balancing extra responsibilities, such as yearbook and updating the high school event display. She was nominated by the Winside staff. Hope is the daughter of Ryan and Stefanie Rohde.



Miley Gnirk is a fourth grader at Winside Elementary School. Miley is a kind and caring student who is respectful to her peers and the staff at Winside Schools. She works hard and puts forth her best effort. Miley always greets others and we appreciate her friendly conversations. She was nominated by the Winside staff. Miley is the daughter of Matthew and Heather Gnirk.



Blake Heithold is a first grader at St. Mary's Catholic School. Blake is a well rounded student. He is friends with everyone. He works hard and he helps his classmates if they need it. He loves playing sports. He has a big smile and a kind heart. He was nominated by Mrs. Mary Brady.



Never forget. Always honor.

"A hero is someone who has given his or her life to something bigger than oneself."
- Joseph Campbell

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AND THOSE WHO BRAVELY FIGHT TODAY...
THANK YOU

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All gave some. Some gave all.

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Tom Hansen CPA
Memorial Day
Est. May 30, 1868

This Memorial Day we pause to honor all those who have served our country, especially:

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- Pvt Delbert Fuhrer, US Army & Cpl Don Bernt, USMC

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Member FDIC

*To our men and women in uniform
past, present and future.
God bless you and thank you!*



**Magnuson-Hopkins
Eye Care, PC**

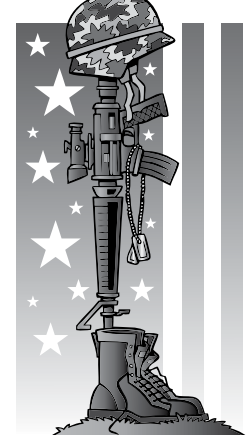

215 West 2nd Street -- Wayne, NE
402-375-5160

Memorial Day



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*In recognition of the men and
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Wayne, Nebraska 68787
(402) 375-4363

*We don't know them all
but we owe them all*



**Providence
Community
Pharmacy**

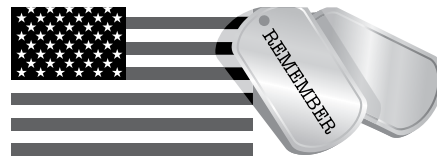

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Pharmacy hours are Monday through Friday from 9 a.m. until 6 p.m.
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MEMORIAL DAY
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SOME GAVE ALL.*



Great Dane

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MEMORIAL DAY
*Remember those who served.
All gave some. Some gave all.*



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Women's Clothing Boutique,
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215 Main Street • Wayne
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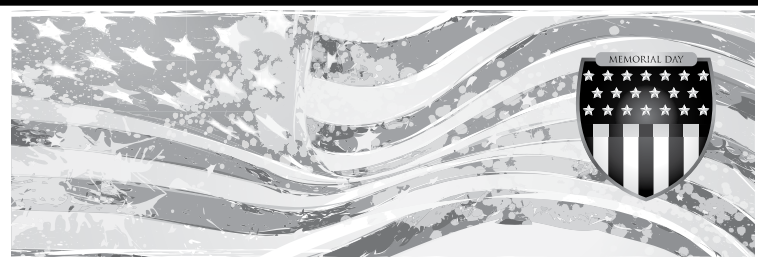
We Remember




HONORING THE HEROES OF
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Open 24 hours a day, 7 days a week!

901 EAST 7TH STREET • WAYNE • 402-375-2540

"Our nation owes a debt to its fallen heroes that we can never fully repay, but we can honor their sacrifice."
- President Barack Obama

Wayne Vets Club
220 Main • Wayne, NE



Hero - a person admired for courage, achievements and noble qualities

This Memorial Day, we salute the heroes of our Armed Forces past and present for their courage and dedication to our country.

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WAYNE
NEBRASKA


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The 4th Jug
WAYNE, NE


WAYNE, AMERICA

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Wayne Country Club
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Wishing You A Happy Memorial Day!




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Memorial Day.
A day to remember.
A day to honor.



Wayne State College
WWW.WSC.EDU
Member of the Nebraska State College System

**Home of the Free,
Thanks to the Brave.**

In times of war and peace, the men and women of our military dedicate themselves to serving our country. Their commitment, patriotism, sacrifice and courage keep our country safe and strong. On Memorial Day, we honor those who have lost their lives in the line of duty, and salute those who serve today.



The Wayne Herald 
morning shopper
114 Main Street • Wayne, NE
402-375-2600
www.mywaynenews.com





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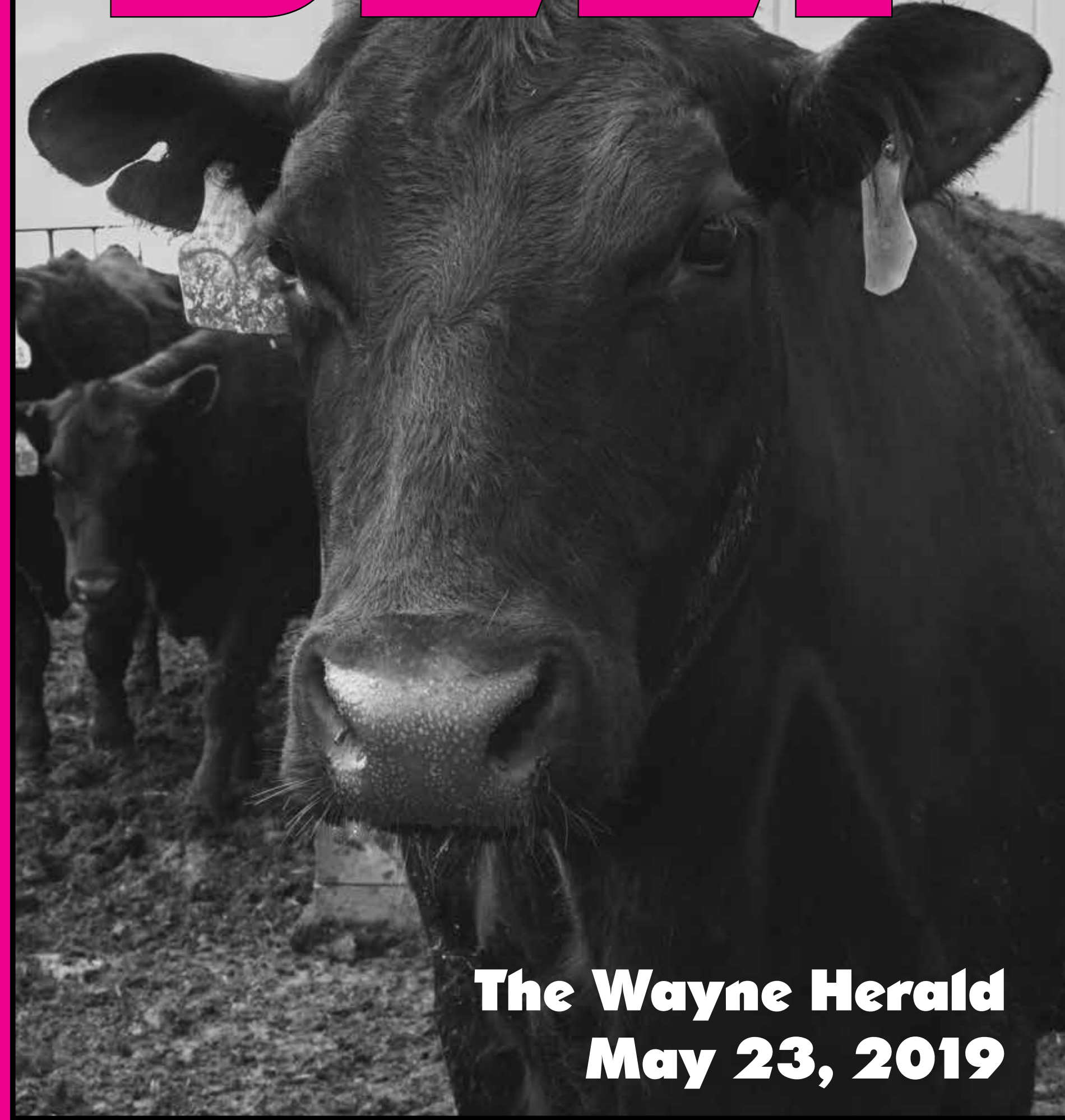


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Nebraska - The Beef State

Nebraska is unique

The importance of cattle feeding to Nebraska's economy runs deeper than in other states. Nearly 5 million head are finished and marketed in Nebraska, a state with a population of 1.8 million residents. Texas markets a third more cattle than Nebraska, but it has a population of 25.6 million residents which is over 14 times larger. Iowa markets less than 2 million cattle and has 1.2 million more residents than Nebraska. This means such states depend on other industries. Their standard of living isn't nearly as dependent on cattle feeding as Nebraska's.

Top cow counties in the nation

Nebraska has the top three beef cow counties in the U.S., including the nation's No. 1 cow county - Cherry County, with nearly 166,000 cows. Custer County is No. 2 (100,000) and Holt County is No. 3 (99,000). Also among the top counties in the nation is Lincoln County at No. 12 (69,000).

More cattle than people

January 2012 figures illustrate that Nebraska continues to have far more cattle than people. Cattle outnumber Nebraskans nearly 4 to 1. Cows number 1.94 million, versus Nebraska residents who number just 1.8 million. The cows and the 4.7 million head that are annually fed in Nebraska total nearly 6.64 million cattle.

Why so much beef?

Nebraska has a unique mix of natural resources. Cattle turn grass from 24 million acres of rangeland and pasture, more than one half of Nebraska's land mass, into protein and many other products for humans. The land grazed by cattle allows more people to be fed than would otherwise be possible. More than one billion bushels of corn are produced here each year, 40 percent of which is fed to livestock in the state. Cattle producing families, who make their living from the land, have a strong incentive to protect their animals and the environment.

Nebraska's natural resources

Nebraska's farms and ranches utilize 45.2 million acres (18,413,270 hectares) - 91 percent of the state's total land area.

Nebraska is fortunate to have aquifers below it. If poured over the surface of the state, the water in those aquifers would have a depth of 37.9 feet.

The state has 96,509 registered, active irrigation wells supplying water to 8.3 million acres of harvested cropland and pasture. Nearly 80,000 miles (38,624 kilometers) of rivers and streams add to Nebraska's bountiful natural resources.

There are nearly 23 million acres (9,307,807 hectares) of rangeland and pastureland in Nebraska - half of which are in the Sandhills.



Governor proclaims May as Beef Month

Earlier this month Governor Pete Ricketts was joined at the State Capitol by representatives from Nebraska's beef industry to proclaim May as Beef Month. Nebraskans celebrate Beef Month every May to highlight the importance of the cattle industry to the state. The Governor hosted a press conference to sign an official proclamation and to provide an update on Nebraska's growing beef industry.

"Nebraska's beef producers are the best in the business. Thanks to their excellent work, Nebraska tops all states in commercial red meat production and cattle on feed," said Governor Ricketts. "Nebraska beef has earned a worldwide reputation for its premium quality, and we're now exporting more of it than ever before."

Governor Ricketts has been an active proponent of Nebraska's beef industry. He has led trade missions to Japan, China, and Mexico to encourage the growth of Nebraska's beef exports.

He has also promoted Nebraska beef domestically in places such as New York City.

In 2018, Nebraska led the nation in beef exports with a total export value of \$1.44 billion. Nebraska's beef exports increased by 14 percent from 2017 to 2018. Total beef exports have exceeded \$1 billion each year since 2014. In 2018, Nebraska's top beef export markets were:

Japan - \$412.1 million

South Korea - \$309.3 million

Hong Kong - \$139.5 million

Mexico - \$138 million

European Union - \$124.3 million

Nebraska is first in the nation in rankings for beef exports, commercial cattle slaughter, and cattle on feed.

Governor Ricketts was joined at the press conference by Nebraska Department of Agriculture (NDA) Director Steve Wellman, Nebraska Cattlemen President Mike Drinnin, and Nebraska Beef Council Chairman



Gov. Ricketts hosts (left) Nebraska Department of Agriculture Director Steve Wellman, Nebraska Cattlemen President Mike Drinnin, and Nebraska Beef Council Chairman Buck Wehrbein to celebrate Beef Month.

Buck Wehrbein.

"Nebraska is a national leader in all aspects of the beef industry including production, exports, and cattle on feed, so we're pleased that Governor Ricketts proclaimed May as Beef Month," said NDA Director Steve Wellman. "The continued growth of the beef industry in Nebraska and the top rankings we've achieved show our support of agriculture as a whole and confirms what we already know: that delicious Nebraska beef is being enjoyed by consumers here at home and around the world."

"There are a lot of unsung heroes

who put their heart and soul into producing the best beef in the world raised right here in Nebraska," said Mike Drinnin, President of the Nebraska Cattlemen. "Whether you're fixing fence on a ranch, delivering feed to the cattle, or hauling the beef to restaurants, everyone's important to showcasing Nebraska beef!"

"Exports are a tremendous value to beef producers and we are proud to work with NDA to promote beef from Nebraska in places like Hong Kong, the European Union, and other parts of the globe," said Buck Wehrbein, Chairman of the Nebraska Beef Council. "International trade missions are a strategic way of investing in the beef checkoff to support our beef community."

Gov. Ricketts announces international trade mission

Governor Pete Ricketts, the Nebraska Department of Agriculture (NDA), and the Nebraska Department of Economic Development (DED) have announced plans to lead a trade mission to Vietnam and Japan this September.

"Vietnam is one of the fastest growing economies in the world," said Governor Ricketts. "With nearly 100 million people and a growing middle class, Vietnam represents a tremendous opportunity to increase our state's agricultural exports. We also look forward to returning to Japan to grow trade with one of our longest-standing and most critical international partners."

According to the U.S. Department of Agriculture's Foreign Ag Services, agricultural export totals from the United States to Vietnam grew 57.8 percent from approximately \$2.5 billion in 2017 to \$4 billion in 2018. In 2017, Nebraska's total agricultural exports to Vietnam were \$38.4 million. Beef exports alone, from Nebraska to Vietnam, went from \$5.4 million in 2017 to \$12.3 million in 2018, a growth of 127 percent.

NDA Director Steve Wellman and staff were in Vietnam in August 2018 to promote Nebraska agriculture and

introduce potential buyers and distributors to Nebraska beef. Wellman stressed the importance to Nebraska of increasing agricultural trade opportunities in Vietnam.

"The key to export success is building on existing relationships and creating new opportunities in international marketplaces, and there's a lot of room for growth in ag exports to Vietnam, particularly in beef, pork, corn, soybeans and distillers grains," said Director Wellman. "Farmers and ranchers are the best people to tell the story of Nebraska agriculture and to show consumers and agribusiness leaders the quality ag products that Nebraska has to offer. I encourage Nebraska agriculture representatives to consider joining us on this upcoming trade mission."

The itinerary for the upcoming trade mission was developed in cooperation with the Governor's Office, NDA, DED, Vietnamese officials and the U.S. Embassy in Hanoi. U.S. Ambassador Daniel Kritenbrink is a native of Ashland, Nebraska, and a graduate of the University of Nebraska in Kearney. The delegation is expected to meet with Vietnamese government officials responsible for trade decisions, agricultural officials

and industry leaders currently using Nebraska products.

"Trade continues to be a top priority and an essential part of growing Nebraska," said DED Director Dave Rippe. "This trade mission to Vietnam and Japan will allow us to generate momentum and forge new partnerships abroad. The resulting opportunities will have a positive impact on our communities and families here at home."

The trip is scheduled for Sept. 3-10 to Hanoi, Vietnam and Tokyo, Japan. Since space is limited, people interested in participating in the trade mis-

sion should email Angel Velitchkov, Counsel for International Trade, at angel.velitchkov@nebraska.gov to ask questions and/or register.

Governor Ricketts has led trade missions to many countries including members of the European Union, Japan, China and Mexico to encourage the growth of Nebraska agriculture. The Governor's Council for International Relations named Vietnam as one of several targeted countries that Nebraska should focus on to increase exports and identify new business opportunities.

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Beef	3 ounces	173	25g



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Artificial intelligence tool launched to share beef's benefits in Nebraska and nationwide

Today the beef industry must explore the most contemporary ways of communicating to consumers with information on beef's nutrition, ease of preparation, taste and convenience — as well as showing consumers who is responsible for delivering this great product to their tables.

Furthermore, beef producers in Nebraska and across the country must make sure beef is being marketed and merchandised in a way that engages today's consumers.

The industry, through its Beef Checkoff Program, has helped keep up with the quickly evolving marketing landscape by introducing a new artificial intelligence tool called Chuck Knows Beef. Powered by Google Artificial Intelligence, Chuck Knows Beef is a guide to all things beef — recipes, cooking tips, cut information, production background — and can help source customized responses from content found on the BeefItsWhatsForDinner.com website. He has the knowledge of a rancher, the skills of a chef and the sense of humor of a Dad.

Chuck Knows Beef was officially introduced in early April. It is now available to help the 70 percent of consumers who say technical support would be beneficial when shopping for beef by texting recipe shopping lists directly to them. Is also providing great company in the kitchen, with great recipes and a fun personality — including delivering a good “dad” joke from time to thyme.

Chuck's Foundation
“Chuck is helping empower today's shoppers and make them more confident in their beef purchases,” according to Adam Wegner, director of marketing for the Nebraska Beef Council.
“It is the perfect way to combine today's technology and knowledge to enhance beef buying and beef preparation, and ensure we continue to build an even broader population of people who love beef.”
The technology-embracing program called Chuck Knows Beef was built on a solid foundation of cutting-edge beef promotion that started more than 25 years ago with the introduction of an iconic consumer brand: Beef. It's

What's For Dinner. At that time, it featured celebrity voiced and Aaron Copland's famous “Hoe-Down” from Rodeo, hitting the airwaves with a force that pushed beef to the forefront of consumer advertising and into the center of the dinner plate.

In 2014 the checkoff's advertising efforts went 100 percent digital to reach more consumers, particularly older millennial parents, who are more digitally connected.

The respected Beef. It's What's For Dinner. brand in 2017 — an ideal time given that per capita beef consumption was on the rise. Today the brand focuses on promoting beef's greatest strengths: the unbeatable taste of beef, the people and production process behind beef, the variety and ease of cooking beef, and the nutritional strength that beef provides. These are unique attributes beef has when compared to other protein sources.

Complete with an updated logo, a new digital website BeefItsWhatsForDinner.com answers questions consumers have about beef from pasture to plate. Coupled with the strongest assets from the brand's 25-year history — the tagline, the Rodeo music and the strong male voice in advertising — the refreshed Beef. It's What's For Dinner. brand had more than 160 million consumer touchpoints last year. Since its relaunch more than 15 million people have visited the new website, which has answers to the questions consumers have about beef.

Chuck is Born
Over the past year the NCBA team started exploring emerging trends around smart speakers, such as the Google Home and Amazon Alexa. Today there are more than 50 million smart speaker owners in the United

States, an accomplishment that took a mere 2 years. (To put that into context, it took television 13 years to reach 50 million owners.)

Chuck Knows Beef. He brings the Beef. It's What's For Dinner. brand to life through knowledge and personality, making Beef. It's What's For Dinner. even more accessible.

Checkoff strategists saw this as an opportunity to connect beef information from BeefItsWhatsForDinner.com through a tool that could reach even more beef consumers and potential beef users. Consumers just type a question into the site. For example, to see its sense of humor they may type in “Where's the beef?” Or, to learn more about a popular cut identified by the beef checkoff they may ask, “What is the Flat Iron Steak?” If they want to know what Chuck thinks about other proteins, they can ask, “What do you think of Chicken?”

Chuck always has an answer. Utilizing smart speakers and the ChuckKnowsBeef.com site, consumers can get information on choosing the right cut of beef, a cooking method or a recipe. In addition to the 70 percent of people who said in a survey technical support would be helpful when shopping for beef, another 65 percent agreed that it would influence their purchasing decision.

Like the BeefItsWhatsForDinner.com website before it, Chuck Knows Beef represents a prime opportunity for the beef industry to help increase consumer demand, giving consumers confidence and tips they need to select and prepare beef. It's how the Beef Checkoff Program is keeping up with today's shoppers and giving beef lovers — and potential beef lovers — the help they need in enjoying their favorite meals.

Maple-bacon beer burger

Ingredients:

- 1 pound ground beef (96 percent lean)
- 1/4 cup beer
- 1 tablespoons Worcestershire sauce
- 4 whole wheat hamburger buns, split
- 4 slices reduced-fat Cheddar cheese
- 4 extra-thick slices maplewood-smoked bacon, cut in half, cooked crisp

Cooking:

Combine ground beef, beer, and Worcestershire in medium bowl, mixing lightly but thoroughly. Shape into four 1/2-inch thick patties.

Place patties in center of grid over medium, ash-covered coals. Grill, uncovered, 8 to 10 minutes (over medium heat on preheated gas grill, 7 to 9

minutes) until instant-read thermometer inserted horizontally into center registers 160°F, turning occasionally. About 2 minutes before burgers are done, place buns, cut-side down, on grid. Grill until lightly toasted. During last minute of grilling, top each burger with cheese.

Cook's Tip: Cooking times are for fresh or thoroughly thawed ground beef. Ground beef should be cooked to an internal temperature of 160°F. Color is not a reliable indicator of ground beef doneness.

Place burgers on bottom of buns; top with bacon slices. Close sandwiches.

Cook's Tip: Reduced-sodium or reg-

ular bacon may be substituted for Maplewood smoked bacon.
Nutrition information per serving: 513 Calories; 24 Calories from fat; 24g Total Fat (9 g Saturated Fat; 10 g Monounsaturated Fat); 110 mg Cholesterol; 1301 mg Sodium; 25 g Total Carbohydrate; 3.2 g Dietary

Fiber; 46 g Protein; 4.5 mg Iron; 17 mg Niacin; 0.6 mg Vitamin B6; 2.7 mcg Vitamin B12; 8.1 mg Zinc; 65.8 mcg Selenium; 132.2 mg Choline.
This recipe is an excellent source of protein, iron, niacin, vitamin B6, vitamin B12, zinc, selenium, and choline; and a good source of dietary fiber.

What is Nebraska Cattlemen?

Nebraska Cattlemen (NC) is a cattle-producers association working to create and promote policy to enhance the business climate and foster opportunities for profitable beef production in Nebraska.

Its producer-members have established policy positions on more than 100 beef industry-related issues. Developed by producers from across the state, policy topics are divided among the association's six standing committees: Brand & Property Rights, Animal Health & Nutrition, Education, Marketing & Commerce, Natural Resources & Environment and Taxation. Nebraska Cattlemen also has Seedstock, Cow/Calf, Farmer/Stockman and Feedlot Councils for members to discuss issues with other like-minded producers.

Nebraska Cattlemen conducts educational seminars and an annual Cattlemen's College on beef industry

topics, such as Integrated Resource Management and waste management regulation. In addition, NC provides a subscription-based real-time Market Reporting Service (www.ncmrs.org) and works jointly with the University of Nebraska-Lincoln on Beef Quality Assurance. NC also publishes a monthly magazine, Nebraska Cattleman, and provides members a biweekly e-newsletter.

Nebraska Cattlemen represents 42 local affiliate associations across nine state regions and efforts are governed and directed by producer-members from across Nebraska.

Membership to the full-service association costs pennies per head and provides members with policy advocacy at the state and national level, up-to-date beef industry information, educational opportunities and various discounts. More information can be found at www.nebraskacattlemen.org.



Eating locally grown food

Wayne County Farm Bureau, Northeast Nebraska Cattlemen, Associated Milk Producers Inc. and several local individuals worked together to make April 11 'Nebraska Day' for lunch at Wayne Community Schools. Hamburgers with beef grown locally, cheese on the hamburgers and lettuce grown in the ag classroom at Wayne High School were all part of the day's menu. During lunch time, members of the Wayne County Farm Bureau and Northeast Nebraska Cattlemen visited with students and answered questions about where their food comes from. The event was designed to celebrate local food and agriculture in Nebraska. Above, James Felt, a member of the Northeast Cattlemen, visits with students at Wayne High School.

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Beef is healthier and more sustainable than ever before

Recent reports question beef's role in a healthy, sustainable diet. Beef is healthier and more sustainable today than at any point in time. History and well-established research have consistently shown that practical, balanced dietary patterns grounded in science promote health and sustainability, not eliminating single foods, like beef.

The U.S. is the leader in sustainable beef production

Research recently conducted by the USDA's Agricultural Research Service and The Beef Checkoff, and published in the journal Agricultural Systems, found that data commonly used to depict beef cattle's environmental impact in the U.S. is often overestimated. The study, which is the most comprehensive beef lifecycle assessment to-date, evaluated greenhouse gas emissions, feed consumption, water use and fossil fuel inputs. In all these areas, beef's environmental impacts were found to be less than previously reported. Specifically, the report found:

Beef production, including the production of animal feed, is responsible for only 3.3 percent of greenhouse gas emissions in the U.S.

Per pound of beef carcass weight, cattle only consume 2.6 pounds of grain, which is similar to pork and

poultry. Corn used to feed beef cattle only represents approximately nine percent of harvested corn grain in the U.S., or 8 million acres.

On average, it takes 308 gallons of water, which is recycled, to produce a pound of boneless beef. In total, water use by beef is only around 5 percent of U.S. water withdrawals.

Total fossil energy input to U.S. beef cattle production is equivalent to 0.7 percent of total national consumption of fossil fuels.

Not only does this data demonstrate that cattle's environmental impact is less than often reported, thanks to cattle's unique digestive system they can actually help mitigate food waste.

"Cattle are natural upcyclers, which means most of what cattle eat can't be consumed by humans and would otherwise end up in the landfill," explained Sara Place, Ph.D., Senior Director of Sustainable Beef Production Research for the National Cattlemen's Beef Association, a contractor to the Beef Checkoff. "At the end of the day, cattle generate more protein for the human food supply than would exist without them because their unique digestive system allows them to convert human-inedible plants into high-quality protein."

It's also important to note that beef continues to become more sustainable in the U.S. thanks to innovation and production efficiencies. In the U.S. today, the same amount of beef is produced with one-third fewer cattle as compared to the mid-1970s, according to USDA's National Agricultural Statistics Service. If the rest of the world were as efficient as the U.S., global beef production could double while cutting the global cattle herd by 25 percent.

Beef supplies essential nutrients and promotes health in a uniquely efficient way

A three-ounce serving of lean beef provides 10 essential nutrients in about 170 calories, including high-quality protein, zinc, iron and B vitamins. No other protein source offers the same nutrient mix. Furthermore, any one of the nearly 40 cuts of beef considered lean can be included as part of a heart-healthy diet to support cardiovascular health, according to recent research from Purdue University. Additionally, research has consistently demonstrated that the nutrients in beef promote health throughout life. In particular, the protein, iron, zinc and B-vitamins in beef help ensure young children start life strong, building healthy bodies and brains. Protein is also especially important in aging populations due to its ability to help build and maintain muscle. After 50 years of age, adults are at risk for losing muscle mass, leading to falls and frailty that affect their ability to age independently.

"Research shows that beef can play an important role in promoting health and helping to prevent nutrient deficiencies," said Shalene McNeill, Ph.D., R.D., Executive Director of Human Nutrition Research at the National Cattlemen's Beef Association, a contractor to the Beef Checkoff. "Most people already consume beef within established, science-based global dietary guidelines, so there is no reason to systematically reduce beef

consumption." **About the Beef Checkoff** The Beef Checkoff Program was established as part of the 1985 Farm Bill. The checkoff assesses \$1 per head on the sale of live domestic and imported cattle, in addition to a comparable assessment on imported beef and beef products. States may retain up to 50 cents on the dollar and forward the other 50 cents per head to the Cattlemen's Beef Promotion and Research Board, which administers the national checkoff program, subject to USDA approval.

About NCBA, a Contractor to the Beef Checkoff

The National Cattlemen's Beef Association (NCBA) is a contractor to the Beef Checkoff Program. The Beef Checkoff Program is administered by the Cattlemen's Beef Board, with oversight provided by the U.S. Department of Agriculture.

Summertime beef meatloaf

Ingredients:

- 2 pounds ground beef (93 percent lean or leaner)
- 2/3 cup seasoned dry bread crumbs
- 2 large eggs
- 1-1/2 teaspoons freshly ground black pepper
- 1 cup savory herb stuffing mix
- 2 large sliced tomatoes

Cooking:

Preheat oven to 350°F. Line rack on broiler pan with aluminum foil. Combine ground beef, bread crumbs, eggs and pepper in medium mixing bowl, mixing gently but thoroughly. Shape half of beef mixture into 8 by 4-1/2-inch loaf on prepared rack. Top beef with stuffing mix and half the tomatoes; gently pressing into beef. Top with remaining beef mixture, pressing to completely cover stuffing and tomatoes. Seal edges of meatloaf. Top meatloaf with remaining tomato slices.

Bake uncovered in 350°F oven 1-1/2 hours or until instant-read thermometer inserted into center registers 155°F. Turn broiler to high. Broil meatloaf for 5 minutes or until tomatoes are caramelized and instant-read thermometer registers 160°F.

Let stand 10 minutes before cutting. Nutrition information per serving: 257 Calories; 9.3 Calories from fat; 9.3 g Total Fat (3.5 g Saturated Fat; 3.5 g Monounsaturated Fat); 121 mg Cholesterol; 305 mg Sodium; 15 g Total Carbohydrate; 1.7 g Dietary Fiber; 27 g Protein; 3.7 mg Iron; 5.5 mg Niacin; 0.4 mg Vitamin B6; 2.3 mcg Vitamin B12; 6.2 mg Zinc; 25.1 mcg Selenium; 115.6 mg Choline.

This recipe is an excellent source of protein, iron, niacin, vitamin B6, vitamin B12, zinc, selenium, and choline.

New USDA beef lifecycle assessment finds environmental impacts lower than perceived

A new study, recently published in the journal Agricultural Systems, is the most comprehensive beef cattle lifecycle assessment ever completed.

In the report, titled Environmental Footprints of Beef Cattle Production in the United States, the researchers found widely accepted measures related to beef cattle's impact in the U.S. are often overestimated.

The comprehensive lifecycle assessment, conducted by the USDA's Agricultural Research Service and The Beef Checkoff, was designed to scientifically quantify the sustainability of U.S. beef production. This was accomplished by collecting and examining feed and cattle production-related data from more than 2,200 cattle producers in seven regional production areas. Conclusions were derived using a simulation model and the regional production data to estimate national impacts in greenhouse gas (GHG) emissions, fossil energy use, blue water consumption and reactive nitrogen loss.

Notable study findings include:

- Greenhouse gas emissions: Beef production, including the production of animal feed, is responsible for only 3.3 percent of greenhouse gas emissions in the U.S. This is dramatically lower than the often-misapplied global livestock figure of 14.5 percent. Furthermore, through continuous improvements in production practices, U.S. beef farmers and ranchers have avoided 2.3 gigatons of carbon emissions since 1975.

- Grain feed consumption: Per pound of beef carcass weight, cattle only consume 2.6 pounds of grain. This is comparable to feed conversion efficiencies of pork and poultry. Additionally, nearly 90 percent of grain-finished cattle feed is inedible to humans, meaning these plants can only provide value to humans when they're upcycled by cattle into high-quality protein.

- Corn feed consumption: Corn used to feed beef cattle only represents approximately 9 percent of harvested corn grain in the U.S., or 8 million acres. By comparison, 37.5 percent of corn acreage in the U.S. is used for producing fuel ethanol.

- Water use: On average, it takes 308 gallons of water to produce a pound of boneless beef. Previous reports have estimated upwards of 24,000 gallons. Additionally, water use by beef is only around 5 percent of U.S. water withdrawals, and this water is recycled.

- Fossil fuel inputs: Total fossil energy input to U.S. beef cattle production is equivalent to 0.7 percent of total national consumption of fossil fuels.

"This lifecycle assessment delivers the most comprehensive and accu-

rate assessment of the environmental impact of beef cattle in the U.S. to date," said USDA researcher and study co-author Alan Rotz.

The study assessed cattle production in the farm and ranch portion of the beef supply chain, including emissions associated with energy, feed, machinery, seed, pesticide and other resources used in production. Related work is in-progress to assess production further down the supply chain, including processing, packing, distribution, retail, consumption and waste handling. Together, these reports will comprise the most detailed and comprehensive assessment of U.S. beef's sustainability to-date.

"This work produces baseline data the cattle industry can use to continue to improve the environmental and economic sustainability of U.S. beef," said Sara Place, Ph.D., study co-author and Senior Director of Sustainable Beef Production Research at the National Cattlemen's Beef Association, a contractor to the Beef Checkoff. "Investments in this type of research demonstrate a continuous commit-

ment to environmental stewardship by America's farmers and ranchers."

About the Beef Checkoff

The Beef Checkoff Program was established as part of the 1985 Farm Bill. The checkoff assesses \$1 per head on the sale of live domestic and imported cattle, in addition to a com-

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Nebraska Cattlemen disaster relief assistance application now available

The Nebraska Cattlemen Disaster assistance on a statewide basis to Relief Fund is providing financial needy or distressed cattle producers in



Life on the Farm

Allison Claussen (left) talks about her beef calf during this year's Life on the Farm event at the Wayne County Fairgrounds. It was organized by Nebraska Extension-Wayne County and was attended by a number of area fourth grade students.

Nebraska impacted by Winter Storm Ulmer/Bomb Cyclone.

Eligible applicants under the Fund include any cattle producer with an operation located in a county or tribal area falling under an emergency or disaster declaration made by the Nebraska Governor or Nebraska Emergency Management Agency (NEMA). Moreover, applicants must demonstrate genuine need or distress as a result of the disaster by providing relevant asset information and certifying their assets are not sufficient or adequate to rebuild from the damage suffered.

Membership in Nebraska Cattlemen is NOT required for an applicant to receive relief.

Submitted applications will be reviewed individually by a committee selected by the Nebraska Cattlemen Disaster Relief Fund Board of Directors. Eligibility for financial assistance will be determined on a

case-by-case basis with the goal of distributing relief so as to maximize the Fund's charitable impact to support cattle producers in Nebraska. The total amount that each applicant will be eligible to receive will be determined after the application period ends in accordance with the above stated impact goal. The review committee has the right to reject any and all applications for any reason.

Applications must be completed and have all required documentation to be considered.

Applications for relief must be postmarked by May 31, 2019. No application will be considered if postmarked after that date.

Donations to the fund will continue to be accepted until May 31, 2019.

Completed applications must be mailed to 4611 Cattle Drive, Lincoln, Neb. 68521 or scanned and e-mailed to disasterrelief@necattlemen.org.

Consumer market research is key to beef checkoff programs

As the Nebraska Beef Council (NBC) Board of Directors considers potential program ideas for the upcoming 2019-2020 fiscal year, they look to consumer market research as a foundation to their strategic plan.

Utilizing research to make good decisions for checkoff investments is paramount in helping us succeed at our mission of strengthening beef demand in the global marketplace," said Buck Wehrbein, NBC Chairman from Waterloo.

The NBC conducted state specific research using the Toluna survey dashboard and coupled it with national findings to determine that overall consumption, knowledge, perception and trust of beef continues to be very strong among Nebraskans. The versatility and value of beef is important for consumers in Nebraska as well. Currently, over 80% of Nebraskans eat beef weekly and the NBC wants to see

that number increase. "Social media has been a key component in sharing the beef message as well as finding new ways to share the nutritional value of beef to influencers and consumers alike," said Wehrbein. To keep consumers maintaining their current consumption level, the NBC works to highlight the important factors of versatility and value. Providing meal preparation and recipe ideas continues to be a focus for checkoff programs.

In addition, production perceptions and trust for producers who raise beef are high in Nebraska. The NBC plans to reassure consumers that beef is responsibly raised through content on their YouTube channel. The capability to advertise on YouTube has proven to be an effective way to showcase producer stories of animal health, care sustainability and modern production practices.

Popular breeds of cattle come in many shapes and sizes

Cattle come in many different shapes and sizes. While there are various physical differences, they have one thing in common — they all provide high quality, nourishing beef that can be part of a healthy diet.

Here's an introduction to five popular cattle breeds in the U.S.

Angus



Angus is one of the most recognized cattle breeds, characterized by their black hides. They are popular with farmers and ranchers because they are good mothers and are very good at converting their feed into high-quality meat.



Charolais

Charolais cattle, (pronounced "char-lay") originated from France and were brought to the U.S. in the mid-1930s. Charolais are generally white or creamy white in color. Charolais cattle can withstand cold temperatures relatively well and they are more heat tolerant than darker hided breeds.



Hereford

The Hereford breed, (pronounced "her-furd") was developed in England nearly 250 years ago by farmers who needed cattle that were good at converting native grass into lean muscle. They are generally a reddish-brown color with white markings, especially on their face.

Simmental

The Simmental cattle breed is one with multiple color variations — there are both red and black Simmentals. They were introduced to the United States in the late 19th century because



of their docility and mothering abilities.

Red Angus

Yep, you read right. There are red Angus cattle. Although they are not raised as widely as black Angus, the beef Red Angus cattle provide offers similar marbling and flavor. These cattle are more heat tolerant than their black-hided relatives and are a docile cattle breed with good mothering traits.



Consumer demand for high-quality beef is strong and growing

Beef. It's What's For Dinner. rang true in 2018 as beef prices remained strong and consumers regularly visited the meat case. According to the latest retail sales data from IRI/Freshlook, beef demand is up 15 percent since 2012.

Strong consumer beef demand is expected to continue into 2019, with the USDA predicting consumers in the United States will eat 8.9 percent more beef this year than in 2015. Much of beef's demand is driven by ground beef and loin cuts, which are particularly popular with consumers at the grocery store.

Not only are consumers eating more beef, they are also enjoying more high-quality beef. This is due to more cattle in the U.S. herd grading higher than ever before.

"Cattle farmers and ranchers, and the entire beef industry, have worked particularly hard during the past 10 years to produce higher-quality beef, and that work is clearly paying off with

increased consumer demand," said Bridget Wasser, Executive Director of Meat Science & Supply Chain Outreach for the National Cattlemen's Beef Association, a contractor to the Beef Checkoff. "We're seeing demand for USDA Choice and Prime beef grow, signaling consumer desire for a higher-quality product. An increase in the size of the U.S. cattle herd paired with a higher-quality beef supply shows the industry is responding."

Beef demand isn't only strong at retail. Ninety-seven percent of foodservice establishments report having beef on the menu, which has been shown to increase restaurant traffic by 45 percent.

From restaurants to retail, consumers clearly want beef on their plates. With beef supply on the upswing and consumer demand increasing, the beef industry is gaining momentum, and this trend looks to show no signs of slowing down in 2019.



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Ensuring beef safety, from the farm to your fork

Everyone plays an important role in beef safety – from the cattlemen and women who continually invest in and learn from beef safety research studies to the various government entities that are responsible for enacting and overseeing food safety regulations and inspections. And even you – the folks who select, purchase and prepare beef – play a vital role in maintaining beef safety standards when it comes to proper food handling and cooking practices.

Let's explore the essential function that safety plays across the beef life-cycle journey – from the cattle ranches across the U.S., to the meat processing plants, to your kitchen table:

Safety in the beef lifecycle

When it comes to safe and healthy animals, no one cares more than farmers and ranchers. The beef that farmers and ranchers raise and sell to restaurants and supermarkets is the same beef they feed their own families, so it's no surprise that they want the best care for their livestock to ensure everyone has safe, healthy beef.

"At the end of the day I know that a family is going to be enjoying the beef that originated from my ranch, and I want to do everything I can to be sure it's safe and delicious." – Troy Hadrick, Rancher, Faulkton, S.D.

How beef quality assurance guidelines and the latest beef safety research work to ensure safe cattle raising practices

The beef community has a longstanding commitment to providing the public with the safest beef possible – a pledge that is backed by research, best practices and public education. The Beef Quality Assurance (BQA) program, an industry-developed program that provides ranchers with the latest proper cattle management tech-

niques, aims to ensure the consumer, the animal, the environment, and the beef community are cared for within guidelines and regulations. BQA was designed for farmers and ranchers by cattlemen, veterinarians, and animal scientists by creating educational resources which promote good management practices based in science and aligning with government guidelines.

The program couples common sense cattle handling techniques with accepted scientific research to help farmers and ranchers raise cattle under optimum conditions.

More than 100,000 farmers and ranchers have voluntarily signed up to be part of BQA, which is a testament to the beef community's commitment to animal welfare and safety.

Further, beef farmers and ranchers work to ensure beef safety through funding beef safety research each year. These independent studies, often conducted by university and government researchers, provide the most cutting-edge foundation of knowledge on how best to raise cattle to produce safe beef. Results from these important studies are shared throughout the industry to help foster adoption of new findings.

The role of the U.S. department of agriculture (USDA) in monitoring safe beef

The United States has worked hard to generate one of the safest food supplies in the world. The U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) is the agency responsible for ensuring that the commercial supply of meat, poultry and egg products in the U.S. is safe, wholesome, and correctly labeled and packaged.

The Federal Meat Inspection Act requires USDA inspectors to provide inspection of live cattle before entering a federally-regulated establishments. Inspectors also oversee where beef is cut and packaged and the finished meat products are prepared for shipment to their final destinations.

FSIS inspectors utilize numerous tools, tests, and levels of federal inspection to assure product safety. These safety procedures involve collecting and analyzing food samples for harmful bacteria, foodborne pathogens and chemical contamination. As soon as FSIS learns of a potentially unsafe or mislabeled meat product, they conduct a preliminary investigation to determine whether there is a need for a recall. In the instance an unsafe product is identified, a recall is issued as an example of the U.S. food safety system working to remove the product from commerce. If a recall is necessary, FSIS notifies the public through a Recall Release distributed to media outlets where the product was distributed and is posted on the USDA-FSIS website.

While the industry works to provide safe, raw products, you can contribute to the safety of your food by following the proper food handling, cooking and storage steps. Proper cooking is a critical step in beef safety. All ground meat products should be cooked to an internal temperature of 160F, using an instant read meat thermometer. Roasts and steaks should be cooked to a minimum internal temperature of 145F and allowed to rest for at least 3 minutes. To avoid potential cross-contamination during preparation, cooking surfaces should be kept clean and separate utensils should be used to handle raw beef. Hands and utensils should be washed with soap and warm water. Following these steps can help prevent foodborne illness.

Ground beef safety

Ground beef, commonly used in hamburgers and tacos, is made from beef trim that results when steaks and roasts are cut. To get the right mix of lean to fat (such as 90 percent lean to 10 percent fat), trimmings from different animals will be combined. When it comes to safety, all the trim, regardless of the source, must meet USDA safety and inspection standards. This

See SAFETY, page 5A

Safety

(continued from page 4A)

is not an uncommon practice in our food system. A carton of milk contains milk from a number of different cows. A glass of orange juice contains juice

weeks. For longer storage, wrap in heavy-duty aluminum foil or in plastic freezer bags, removing as much air as possible.)

If frozen, defrost beef in refrigerator



from a number of different oranges and a loaf of bread contains wheat from many different acres of a wheat field.

Food safety at home

You play an important role in the safety of all foods that enter your home! You should keep products properly refrigerated, surface areas clean and use a meat thermometer to ensure safe cooking of the foods that go on your dinner table. Here are some tips to keep in mind when it comes to preparing beef.

Purchase beef that is cold to the touch, with no holes or tears and choose packages without excessive liquid.

If it will take more than 30 minutes to get home, keep an insulated cooler in the car to keep beef and other perishables cold.

Properly store raw beef in the fridge or freezer. Keep raw beef cold until time of preparation. Try to use fresh beef within two days; otherwise freeze until needed. (You can freeze beef in its original packaging up to two

allow at least a day by placing frozen package on a plate or tray to catch any juices), microwave oven, as part of cooking, or under cold running water. Never thaw or defrost beef at room temperature.

Prepare beef on a clean work surface. Use separate knives, cutting boards and cookware for raw and cooked beef to avoid potential cross-contamination.

Use plastic cutting boards for raw beef products because wood grains can harbor bacteria and are harder to keep clean.

Wash your hands before and after handling raw beef with soap and warm water (lather for at least 20 seconds or sing the "Happy Birthday" song).

To enjoy safe and savory ground beef, remember to use a thermometer as color won't always indicate doneness.

Cook Ground Beef to a minimum of 160°F, using an instant read meat thermometer. For ground beef patties, insert the thermometer from the side to the center of the patty. Steaks and

roasts should be cooked to at least an internal temperature of 145°F, using an instant read meat thermometer and let rest for three minutes before serving.

Be sure to wrap or store leftovers in airtight containers promptly after serving (within two hours after cooking). Keep refrigerated and use within three days.

While cooking on "high" or over a

"searing hot skillet" may be recommended by some professional chefs, for the home cook, the result is often food that is charred on the outside and raw on the inside (or completely overcooked all around). When it comes to evenly cooked steaks and roasts, and your health, the best recommendation is to have your appliances on medium heat levels, whether you're oven roasting, grilling or pan roasting.



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Will beef make you a better athlete?

Establishing the value of beef in sports nutrition

Through Checkoff funding, the University of Nebraska-Lincoln partnered with the Nebraska Beef Council to examine the relationship between beef's nutritional value, current dietary intake among youth populations, and the impact on athletic performance.

According to the CDC, approximately 63 percent of Nebraska high school students participated in at least one team sport in 2017, indicating that athletics are a pivotal part of the Nebraskan community.

"Young athletes have increased nutritional requirements to support training demands, so strategies to teach these athletes about macronutrient and micronutrient intake may proactively improve athletic performance," said registered dietitian Marni Shoemaker.

Dietary intake surveys found female athletes typically have low intake of protein and iron, two vital nutrients for normal health and performance. According to Mitch Rippe, Director of Nutrition and Education at the Nebraska Beef Council, beef is an excellent source of protein and a good

source bioavailable iron, making it a sound food choice to promote recovery from exercise and improve iron status. Therefore, an online sports nutrition education curriculum emphasizing nutrients abundant in beef was developed with collaboration from the Exercise Physiology Laboratory at the University of Nebraska-Lincoln and UNL Extension. The curriculum, entitled Husker Performance, consisted of seven lessons focused on meeting the nutritional demands of exercise and sport.

The research study evaluated if nutrition education alone could improve athletic performance and iron status. Athletes participated in athletic testing drills before and after participating in the curriculum. Iron status was also assessed at the pre- and post-testing sessions, while dietary intakes of key foods and nutrients were evaluated prior to starting the curriculum.

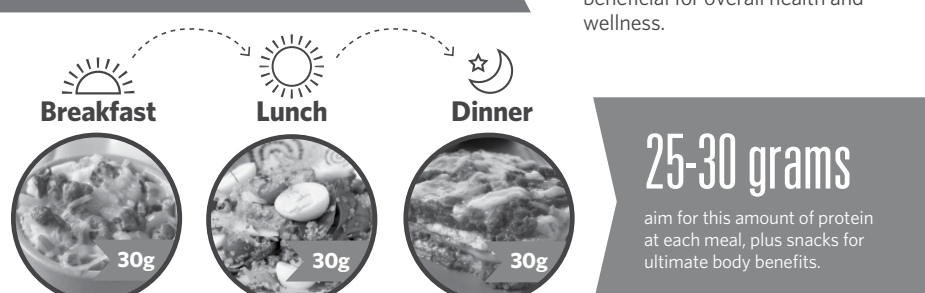
Three Nebraska schools piloted the sports nutrition curriculum, reaching a total of 184 students. Iron and protein intakes were lower in females than males, with iron intake lower than the recommended daily allow-

ance (RDA). Beef intake was also found to be low for both males and females, with the athletes consuming about seven ounces of beef per week – or the equivalent of about two servings per week.

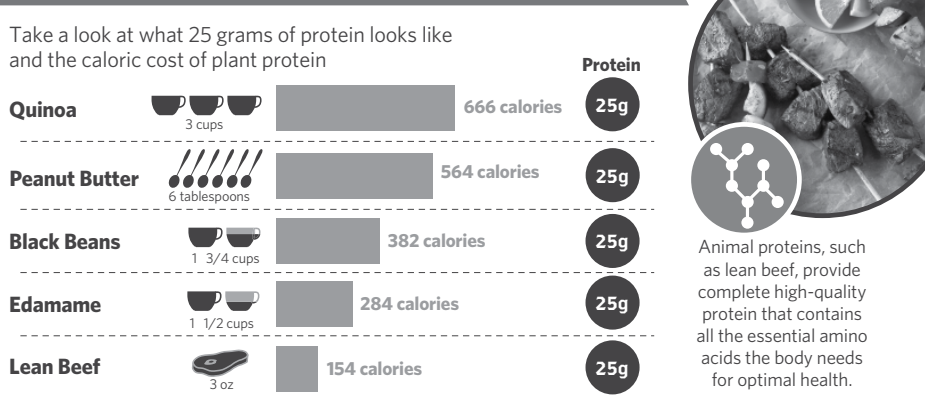
Results showed that in a sub-sample of athletes who completed all assessments, there were no improvements in athletic performance. There were also no group improvements in iron status from pre-to post-testing. This indicates that education alone may not

be sufficient to improve athletic performance or iron status but may be a useful tool in conjunction with individualized nutrition counseling, strength training and food interventions focusing on improving beef intake. Rippe added, "a great takeaway from this research shows the importance of coordinated nutrition education, regular physical activity, and a balanced dietary pattern with lean beef to help offset potential nutrient deficiencies in youth."

THE BENEFITS OF BALANCED PROTEIN THROUGHOUT THE DAY



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(Small text containing references and citations related to protein intake and nutrition studies.)

Nebraska beef producers' investment in Latin American event yields big dividends

The U.S. Meat Export Federation (USMEF) Latin American Product Showcase began in 2011 as a modest gathering of U.S. exporters and prospective buyers in Panama City.

But as USMEF prepares for the ninth edition of the showcase, it has exploded in popularity and fostered dozens of new business relationships.

Last year's event, held in Santo Domingo, Dominican Republic, was the largest to date, attracting 190 importers, distributors, retailers and restaurateurs from 20 different countries.

They connected with 54 exporting companies, sampled U.S. products and attended educational seminars highlighting the advantages of U.S. beef. From the very beginning, the Nebraska Beef Council (NBC) has provided financial support for the Latin American Product Showcase. This investment has helped the U.S. beef industry capitalize on the region's rapidly growing appetite for high-quality beef and improvements in market access secured through free trade agreements in Central America, the Dominican Republic, Colombia, Peru and Chile.

Advice offered for determining doneness in beef

Know the difference between medium and medium-rare? Do you like your steak at 145°F?

A meat thermometer and the following information will tell you all you need to know for the perfect doneness.

Steaks

For steaks (1/2 inch or thicker), insert an instant-read thermometer horizontally from the side, so that it penetrates the thickest part or the center of the steak, not touching bone or fat.

For medium rare the temperature should read 145°F; the temperature for medium steaks should read 160°F, and well done is 170°F.

After cooking, let steaks rest before serving.

Ground beef

Ground beef should be cooked to a safe and savory 160°F. Insert an instant-read thermometer into the center of thickest part of a meatloaf or meatball, or horizontally from the side into the center for patties.

Fresh or thoroughly thawed ground beef (patties, meatloaf, meatballs) should be cooked to an internal temperature of 160°F (medium doneness). Color is not a reliable indicator of ground beef doneness.

Due to the natural nitrate content of certain ingredients often used in meatloaf, such as onions, celery and bell peppers, meatloaf may remain pink even when a 160 degree Fahrenheit internal temperature has been reached.

Roasts

Insert an ovenproof meat thermometer prior to roasting (into the thickest part of the roast, not resting in fat or touching bone) and leave in throughout the cooking process.

Or, insert an instant-read thermometer toward end of cooking time (as described above) for about 15 seconds.

Remove thermometer, continue cooking, if necessary. Temperature will continue to rise 5°F to 15°F after removing from oven, to reach desired doneness. Allow 15 to 20 minutes standing time.

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