



# Texas CattleWomen OCTOBER E-NEWS

## **TCW Fall Convention** **It's not too late to join us!**

The TCW Fall Convention will be held October 16-17 at the Eberly Ranch Lodge in Chappell Hill, TX.

Washington County CattleWomen are looking forward to welcoming CattleWomen from across the state

for a productive and memorable weekend of planning, recognition, and fellowship.

Registration form is available by [clicking here](#).

A tentative agenda can be found [here](#).



**The holidays are right around the corner  
and we have the PERFECT gift for anyone  
on your "nice" list this year!**

Texas CattleWomen receives a portion of the proceeds from all "Beef It's What's for Dinner" gate sign orders. Signs are \$50 each and they can be personalized for an additional \$10 per sign. Each sign is an 18" X 24" metal gate sign, personalized with your name or brand.

### **[BIWFD Gate Sign Order Form](#)**

## ***DUES are DUE!***

By joining Texas CattleWomen (TCW), you are part of a group of members that keep up to date on the issues related to the beef industry, which includes consumer education, promotion and legislative items of interest. TCW is the "boots on the ground" for the BEEF community and our voice is heard at the local, state and national level. If you know someone who would help make a difference, please share our [membership form](#) with them.

LOCAL TREASURERS - Please be sure to use the updated form available [here](#) to submit your annual memberships.

## ***WAY TO GO, REXANNA!!!***

Texas CattleWomen wish say "**Thank you!**" to Texas Beef Leader Rexanna Powers. Rexanna represented Texas at the National Beef Ambassador contest held September 25-27 in Denver, CO. Although Rexanna did not make the national team, her performance was commended by many in attendance and she certainly continued the standard of

excellence Texas is known for. We have no doubt that Rexanna will continue to do great things on behalf of our Texas CattleWomen and the beef community.



Fall may be officially underway, but in many parts of the state we are still waiting for temperatures to reflect what the calendar is telling us! As we anticipate cooler temperatures and shorter days, it's a great time to ease into fall with two Texas favorites...Dr. Pepper and chili. This recipe is quick and flavorful...delicious on its own, but perfect for use on chili dogs or Frito pies. No matter how you serve it, it's Texas all the way!

### ***Dr Pepper Chili***

*serves 4-6*

- *2 tablespoon olive oil*
- *1 medium yellow onion, diced*
- *2 cloves of garlic, minced*
- *2 teaspoons kosher salt*
- *2 teaspoons of chili powder*
- *2 chipotle chile en adobo chopped, plus 1 tablespoon of sauce from the can*
- *1 pound of lean ground beef*
- *1 can of Dr Pepper*
- *1 large can (28 ounces) whole peeled tomatoes*
- *1 medium can (14.5 ounces) of diced fire-roasted tomatoes*
- *1 small can (8 ounces) tomato sauce*

*Saute onion and garlic in olive oil, just until they start to soften. Add salt, chili powder, chipotles and chipotle sauce and stir until combined over heat.*

*Add ground beef and break up as it browns. Once browned, add Dr Pepper and scrape all the yummys from the bottom of the pan. Let reduce over*

*medium heat to half the amount of liquid.*

*Use kitchen shears (or your hands if you prefer) to cut (or crush) up the whole peeled tomatoes. You don't need to go crazy. Just a few snip, snips to break up the tomatoes. Add tomatoes, and their juices to the pan as well as the tomato sauce and fire roasted tomatoes. Let your chili simmer on the stove for at least 30 minutes until nice and thick.*

*This chili is very flavorful and spicy, reduce the spiciness by using only one chipotle in the recipe.*

*Recipe courtesy of Melissa at No. 2 Pencil blog  
<http://www.number-2-pencil.com/2013/01/01/dr-pepper-chili/>*

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