



USYAKS Board Meeting Minutes for December 7, 2022

Present: Brad, Carlice, Melissa, Ursula, Bob S., Jeff L., Jennifer, Corina and Pat, Eric and Susan, Greg

Excused: Sunshine (work), Caryn (health)

Ruth reported on GeneSeek/DNA turn around

The meeting consisted of a "walk through of the show: from preshow needs to departure.

Then following needs/issues were raised:

1. Need for more yak feet for Carlice
2. Hands on teaching ion trimming yak feet will be 9:30 Saturday Morning
3. Brad will have the yurt at the show grounds by 1pm Wednesday-set up will begin asap after since it will take a minimum of 4 hours
4. Ruth will secure chairs and tables for the smaller tents
5. Greg will bring tent for Kat to set up in
6. Ruth will accompany Zach during the pen show
7. Ruth will have judge's materials for pen and halter show
8. DO WE HAVE AN ANNOUNCER FOR THE HALTER CLASSES?
9. Susan spoke about the need to get advertisements in and articles.... ASAP for the magazine
10. The social hours will star at 6pm on Wednesday and Thursday
11. Schedule corrections have been sent in to NWSS and acknowledged
12. Bling was discussed-people were to come up with a creative bumper sticker which we will have made up. Some left over bling was to be brought as well – patches etc.
13. Brad was to check with Stephanie to see if she was going to do meat samples...if not he would take charge of it
14. We all need to get yak breeders to participate! The clock is ticking....

ALSO: We need sirloin samples from your yaks...can be out of the freezer=keep it frozen and bring them to the show. University of Kentucky will do a protein, total fat and total moisture analysis.

You will get results to use in your advertising and the collective data will be used to compare yak to bison and grass-fed beef. Please include what your yaks eat with the sirloin, AND, if you have an hybrid yak sirloin, please bring it to test.

Sirloin is used instead of ground since some meat processors put some of the fat cuttings back in the ground meat.

Greg Dike will have a freezer on site to collect the meat and keep it frozen.

