

Exploring New Mexico Agriculture with NMBC & NMCGA

On May 13th, the New Mexico Cattle Growers' Association (NMCGA) and the New Mexico Beef Council (NMBC) hosted a Spring Agriculture Tour, offering influencers, dietitians, elected and prospective elected officials an immersive look at cattle operations and best practices. The event took guests from Casa Rondeña Winery in Albuquerque to Bill King Ranch in Stanley, New Mexico, where they engaged with experts on branding methods, livestock identification, and artificial insemination (AI) for genetic improvement and herd management. Future Farmers of America (FFA) students provided hands-on demonstrations, including a Parli-Pro showcase. Additionally, attendees participated in discussions on cattle health, disease prevention, and industry challenges like cattle rustling. Over a ranch-prepared tri-tip lunch, speakers from the New Mexico Livestock Board (NMLB) emphasized their mission to protect livestock integrity statewide. The day concluded with a wine tour and beef dinner at Casa Rondeña, celebrating the agricultural community and the integral role of New Mexico's cattle industry.



**BEHIND
THE
BURGER**
PODCAST

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Boots and Baseball

The New Mexico Beef Council, NMBC, joined the New Mexico Farm & Livestock, NMF&LB, and several other New Mexico agricultural organizations for Country Night at the Albuquerque Isotopes baseball game on May 30th. The first 3,000 fans received a cowbell, courtesy of NMF&LB, and the NMBC had a booth featuring a burger name game, free beef recipe books, fun stickers, bags for kids, and distributed 2,500 beef jerky samples.



Life Behind the Fence Photo Contest Winner



There are many jobs on branding day. Dragging, giving vaccines, ear notching, branding, and for me, it is documenting the life I love. Hello, I am Kayla Lee, and I am a natural light landscape and action photographer. I have had reins and a camera in my hand for as long as I can remember. I grew up or worked on various ranches all over New Mexico. From Willow Springs in San Antonio, a small ranch in Mayhill, the Singletons in Elida, to Quay Valley. I have had the privilege of being surrounded by beef production. My dad and mama, Chris Hammack and the late Katie Hammack, ensured that my sisters and I developed a profound love and appreciation for the cowboy lifestyle. Dad taught me how to train horses and read the movement and behaviors of cattle, mama taught me how to take photos of the things I found beautiful and how to find my voice in the agriculture industry. Between the two, my branding photography was born. I spend less time horseback now and more time behind the lens, but I try to accurately document the beautiful side of beef production and the incredible families that feed our nation.

I am the proud wife of Garrett Lee and the mother of two ornery girls, Tessa and McKenzi. Garrett and I are both Agriculture educators. He is the lead agriculture teacher for Clovis High School, and I teach agriculture at Portales Junior High School. Educating future agriculturists is my passion. Between my time in the classroom and my time in a branding pen, I strive to educate others about this life that is as remarkable as it is difficult. It takes grit and faith to choose a life in beef production, and I am fortunate enough to come from many generations that have gladly accepted this challenge.

As long as I am able, I will continue documenting life through the fence

Kayla Lee



Big Mac Sloppy Joes

Recipe from the students at Los Alamos High School who participated in our Beef Grant. Combine the flavor of the Big Mac Sauce and tender ground beef to make a quick easy weeknight dinner recipe. If you love Sloppy Joes and Big Mac's are your guilty pleasure, then you are going to love this twist.

Ingredients

- 1.5-2 pounds ground beef 85/15
- 1 teaspoon salt
- 1/2 teaspoon freshly ground pepper
- 2 teaspoons Worcestershire sauce

Big Mac Sauce

- 1 cup mayonnaise
- 4 Tablespoons sweet pickle relish
- 2 Tablespoon grated yellow onion with juices
- 4 teaspoons yellow mustard
- 1 teaspoon white vinegar optional
- 1 teaspoon paprika
- 1 teaspoon onion powder
- 1/2 teaspoon fine sea salt
- 1/2 teaspoon garlic powder

Burger Assembly

- 8 sesame seed buns
- 8 slices American cheese
- 2 cups iceberg lettuce shredded
- 1/4 white onion finely diced
- 12 hamburger pickle chips

Instructions

- In a medium bowl, mix together the Big Mac sauce by adding all ingredients and mixing until smooth. Taste and adjust if needed.
- Brown your ground beef until it's cooked through and has very little pink. As it's cooking, add in salt and pepper.
- Once beef is cooked, add in 2/3 cup of Big Mac sauce and Worcestershire sauce and mix to combine until the meat is evenly coated in the sauce.
- Turn broil to low and broil the buns (open-face) for just 1-2 minutes or until they are very light brown.
- Assemble the Big Mac Sloppy Joes

