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2011 AMGA Directors



George Virtue - President

541 - 367 - 5164

Michael Jimenez - Vice President

360-687-4247

Sharon Virtue - Secretary - NWMGA Rep

541 - 367 - 5164

Steve Cummings - Treasurer

812 - 345 - 6108

Nick Schmitt

208 - 680 - 6425

George Germaine

360 - 295 - 8324

Patti Flavel

208 - 880 - 3762

Sheri Clark

330 - 627 - 7438

Annette Pulliam

502-738-5176

Jamie Schildgen-MWMGA Rep - 608 - 348 - 5283

Craig Milburn - EMGA Rep - 423 - 525 - 4568

Notes from the National Office –

All current AMGA members should have received the new, updated Breeders Guide. This updated document contains AMGA bylaws and all of the forms that you will need to conduct business with the Association. If you have not received yours, please let us know. Many thanks to Sharon Virtue and Gennie Gerow for their Herculean effort here.

BreedPlan Individual Herd Reports from the winter EPD evaluation are on their way to BreedPlan members. Call or email if you have questions about your IHR.

Technical Problems in the computer system have delayed production of the Sire Summary. We are working with the vendor to correct these problems.

Murray Grey Beef in a Restaurant – read Amy Middleton’s article about her family’s Ansonia Valley Inn and Burnin’ Barrel Bar in Wellsboro, PA. The Middletons were introduced to Murray Grey beef when they catered Emmy Decoursey and Josh Macks’ wedding reception. They were so impressed with the meat that they are now offering it in their restaurant.

Our Cover

Thinking outside the box - direct beef sale to local restaurant. Read about Deco Cattle Co and the Ansonia Valley Inn. Murray Grey heifers on winter pasture in Northern Pennsylvania. Thanks to Emmy DeCoursey - Mack for the photograph.

We need good pasture photographs.
We invite all members to send pictures!

See the Murray Grey News online!
www.murraygreybeefcattle.com/MGNEWS/newsonline.pdf

How to reach us -

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P.O. 43515

LOUISVILLE, KY 40253-0515

Phone: 502 - 384 - 2335

Fax: 866 - 571 - 2554

AMGAOffice@murraygreybeefcattle.com

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Business Services

529 Butler Rd.

Kittanning, PA 16201

724-545-3143

Print Shop: MariJo Klingensmith

Email: mjklingsmith@dsbiz.biz

2011

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TATTOO LETTER

On the Right Track

George Virtue, AMGA President

Over the past year and a half or so, Sharon & I have seized the opportunity to visit over 20 Murray Grey farms all over the US. Things have changed a bit since we made a similar trip in the mid 90's which included several farms in Canada. What was most interesting in our trips were the difficulties our breeders have, such a variety of environments to deal with. We have seen cattle growing in lush pastures with plenty of water. We saw cattle surviving in places many folks wouldn't care to even visit. There were Murray Greys thriving in the desert. And there were Murray Greys tolerating severe northern storms. And we even saw Murray Greys doing well in the mud.

It was also interesting to see the vast improvements to the overall quality of the Murray Grey herds. It was exciting to see the evidence new genetics had made to the second and third generation. These improvements have not been made without sacrifice. The cost of selection and culling to obtain superior seedstock coupled with the purchase of new proven genetics is high. Given today's economic situation, those costs are even higher. We all will struggle with projected \$4 diesel and \$600 fertilizer. However, successes with these struggles are what will make us stronger. While many of our breeders have dug in their heels weathering a tough economy, other Murray Grey breeders have invested heavily in genetics that promote growth and overall structure. Those breeders have promoted their cattle at shows and participated in various feed efficiency tests. They have made the tough choices and are to be commended. We owe them much for our breed's overall improvement. Our breed is strong. With the continued commitment by our most progressive breeders it will continue to get stronger. Especially in these tough economic times, the "Gentle Builders of Beef" are the clear choice. The Murray Grey has a lot to offer. We are on the right track

PROMOTIONS COMMITTEE UPDATE

Chairperson: Sherie Clark
Committee member Gennie Gerow

The promotions committee has been busy since the winter working meeting. Just a few of the projects in the works are:

Labels have been made for the Certified Murray Grey Beef program. These labels will be at the Ohio Beef Expo. Members that are interested in the Certified Murray Grey Beef program can get 300 labels for \$30.00, or they can be bought by the sheet.

You can have the labels customized with your farm information included with the CMGB logo. Contact John Gerow for your standard or custom labels.

A mailer card has been developed to promote the AMGA and all the advantages this association can offer a breeder. This mailer has been sent to MGIA members and all former AMGA members for whom we have addresses. We'll also use these mailers as promotional information at AGMA shows. These mailers will also be sent out when the office is contacted for breed information packets. In the June newsletter will be information on a 2012 calendar that the committee is putting together.



2011 OHIO BEEF EXPO

March 17 - 19, 2011

Ohio State Fair Grounds

Columbus, Ohio

Murray Grey Show

Friday March 18 @ 1PM

O'Neill Building

Eastern MGA Meeting Time & Place TBA

Pennsylvania's Grand Canyon, Micro Brews and Murray Grey Beef

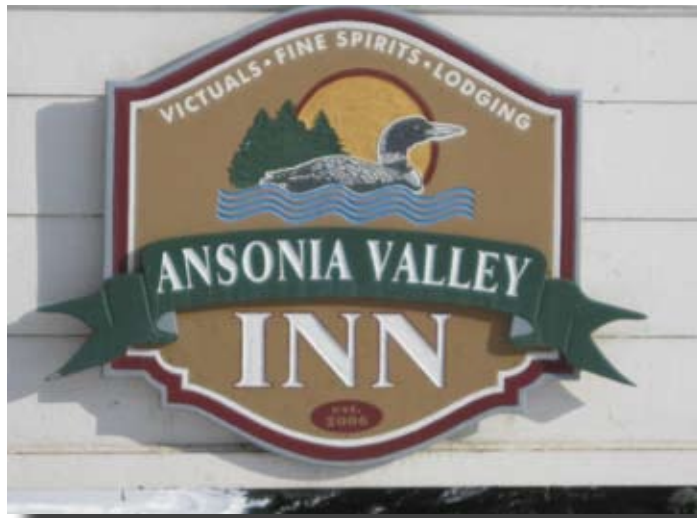
Amy Middleton, Wellsboro PA

My husband Chris and I own the Ansonia Valley Inn/Burnin' Barrel Bar on Route 6 in Ansonia, Pennsylvania. You may have heard of or maybe you've actually had an Amy's Special, some Wild Whiskey wings, Burnin' Barrel fries or a Barrel Swiss burger and the Burnin' Barrel is the place to get it!

Chris and I were both born and raised in New



Amy and Morgan Elizabeth



Jersey for 30 years until we bought the old Twin Pines bar/restaurant/hotel at the mouth of the Pennsylvania Grand Canyon. Why would we want to do such a thing? Well, for a lot of reasons a few being that we wanted to get out of New Jersey and do something on our own. So here is a little history about Chris and I and how we are the Ansonia Valley Inn/Burnin' Barrel Bar.

I'm Amy Middleton and ever since I was little I knew in my heart that I wanted to live in Pennsylvania. On February 4, 2002 Chris' family had bought a 300 acre farm in Westfield, Pennsylvania and the very next day Chris took me to Niagara Falls and proposed to me. Well of course I said yes because I had been waiting 11 years for him to finally ask me. I met Chris when I was ten years old, we were in the fifth grade class together and he tortured me. You know what they say about boys teasing girls well it's true and we've been together ever since. Nineteen years is along time to be tortured, just kidding Chris. One weekend my mother-in-law, MaryAnn, and my father-in-law, Craig, were driving along Route 6 and noticed that the Twin Pines bar/restaurant was for sale. They mentioned this to

Chris and I and the wheels started to turn. Chris and I and his family came up to PA to talk to our realtor and to take a look at the Twin Pines. I loved it and I wanted it to be ours. It needed a lot of work but I knew with my husband and his family's knowledge of rehabbing homes plus being electricians, heating, air conditioning, refrigeration and plumbing mechanics that we could do it. And with my knowledge of running a kitchen for six years and being a graduate of the Culinary Arts program at Atlantic Community



Pennsylvania's Grand Canyon from the Black Forest Trail College that we could do it. We decided that we were going to go for it and it was going to be all ours! It was going to be some adventure and I was finally going to be living in Pennsylvania I couldn't wait. So, I called it "The Adventure". On October 1,

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Micro Brews & MG Beef

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2005 we packed up, said good bye to New Jersey and went to stay at the farm house. We purchased the bar on October 13, 2005 and began rehabbing that same day. Could you tell we were just a little excited? I don't think any of us slept the night before we went to settlement we were so geared up. Every day while the men were working I would go back and forth from the farm to the bar bringing them lunch and sometimes I would stay and help out. We did work on the kitchen, bar and up-stairs apartment, where we live, and after 3 ½ months of non-stop working we opened our doors on February 7, 2006.

This past Monday makes five years since we've been open. Our business has grown so much in that time and so did Chris and I with our little family. We had a baby girl, Morgan Elizabeth, born on Saint Patty's day, March 17, 2009. Now, what's the chance of a bar keep having a baby on the busiest drinking night of the year? Good Luck is what I call it! Morgan is amazing and I'm learning new things about her everyday. What a wonderful gift she is! Oh I can go on and on about that little one! Okay back to business, we have eighteen beers on tap, a huge array of bottled beers, an extensive menu with bar food, salads, wraps, sandwiches, cheese steaks, burgers and weekend dinner specials. We've catered an array of parties, like volunteer firehouse dinners, chicken BBQs, private dinners and wedding parties, where we were introduced to the delicious Murray Grey beef.

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One of the Deco Murray Grey Brood Cows that may be supplying beef to the Ansonia Valley Inn

www.murraygreybeefcattle.com

Miracle for Midnight Miracle

Geroge Geraine, Vadar, WA

When I was AMGA President, I had to beg members to submit articles for our newsletter. Now, I guess the shoe is on the other foot. The newsletter is our lifeline, and will be only as good as we make it. Several informative and interesting articles come to mind-such as, ones written by Shorty Hockstettler, Mike Lowry, La Ralph Christensen, and several by John Gerow. So, I am writing this article about what I think was a very interesting happening here at Diamond G Farm.

It all started a few weeks ago when I went out to check on two cows that were close to calving time. Rylie was due that day, and Sally, the only living offspring of the legendary WCC Miss Canadian Breeze, had a week to go. I was sure on dates, as they were both AI pregnancies. When I got to the field, I saw that both cows had water sacks hanging out, and as I watched both broke. Rylie proceeded with labor and delivery as expected, but Sally continued to graze with no sign of labor or calving. This continued for a few hours, and I became concerned. After discussing the matter with a couple of long time breeders, I attempted to phone our vet. Luckily, I had put Sally in the barn because I did not make contact with the vet until after nine that night.

Chet and his wife, a small animal vet, arrived around ten o'clock, and he worked for a couple of hours with no success. Sally is a large animal, her rumen was full of grass and in the way, and the vet's limited arm length made him unable to make progress in turning the head of the calf. It was finally decided that the only chance of saving the cow, which was now our main concern, was to perform a caesarean section.

We had to move her outside to the head gate to keep her upright. Unfortunately, there are no lights out there. We rounded up a work light, and several flashlights to provide light. Luckily, this was the one day in weeks that it was not raining. The four of us, the vet and his wife, Cheryl and I had worked two hours when he said, "Get some towels ready-the calf is still alive." I was amazed, and speechless, as I thought the calf had probably died several hours earlier. We dried him off, and put him in the shop, and I built a fire in the stove to try to warm him up.

So far the whole ordeal was stressful, but really very interesting. The stitching up was a real

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Midnight Miracle

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project. There are several layers that need to be sewed back together in the proper order. The vet sewed, his wife held things in place, and I prepared the sutures. Cheryl held flashlights, and scurried around getting things that were needed. Later, I thought what a great reality television program this would have made: Four people out in the cold and dark, bundled up from the cold, with gloves on, and soaked in perspiration trying to save a cow and her calf.

Finally, after more than five hours, we started cleaning up. We tried to milk out some colostrum,

I fixed him a pen next to Sally, so she would see and smell him. We put a calf coat on him and bottle fed him for three days, with occasional short nursings on Sally. On Thursday, Cheryl suggested taking the coat off of him to see what Sally would do. Immediately she started licking him, and accepted him. Fortunately, within two days her milk came in. We kept them in the barn for two weeks, as Sally had daily injections of 60CC of penicillin, and 5cc of banamine, and we needed to watch the incision and stitches.

Good news! Both HA Sweet Home Sally,



but could only get half a pint. So I mixed up some powdered colostrum we had received the day before, and tube fed the calf. As the vet was loading up to leave, he told us the chances of saving either the cow or the calf were not good, and if we did manage to save the calf, most cows that have a C section almost never accept their calves.

We put Sally back in the barn with fresh straw, and went to check on the calf. The poor little guy, seventy-four pounds, was lying flat on his side gasping for breath. I sat up with him the rest of the night trying to keep him warm. In the morning, I mixed up a batch of milk replacer, and tube fed him again. Within an hour, he was up on his very wobbly legs, but Sally wanted nothing to with him.

and DG Midnight Miracle are doing great! He is just like a puppy, and Cheryl has really spoiled him. He loves to have his neck scratched and follows us around when we are out near the barn. Yesterday, I found him cuddled up asleep next to our old chocolate Labrador retriever.

When wonderful things like this happen, I wonder why I am so lucky to live on a farm, and experience such miracles.

I hope to see many of you at our national show and meeting in Milwaukee in September. Look for the positives-I know sometimes it is hard to find them, but it is better than being unhappy most of the time.

Directors Winter Meeting

January 15, 2011 Louisville, Kentucky

Directors present: Sherie Clark, Patti Flavel, George Germaine, Annette Pulliam, George Virtue, Craig Milburn and Sharon Virtue. Directors absent and excused: Steve Cummings, Michael Jimenez, Nicholas Schmitt, Kyle Knight and Jamie Schildgen. Also in attendance: Executive Director John Gerow and Registrar Geneva Gerow.

President George Virtue called the meeting to order at 9 am and opened with prayer.

The agenda was presented and a motion to accept the agenda was motioned by George Germaine and Annette Pulliam. Passed unanimously by roll call vote.

The minutes of the director's meeting of September 17, 2010 were read by Secretary Sharon Virtue. Motion by Annette Pulliam and second George Germaine to accept the minutes as corrected. The correction was in the spelling of "Lilienkamp". Passed by acclamation.

Treasurers Report was presented by John Gerow in the absence of Treasurer Steve Cummings. George Germaine and Patti Flavel motioned to accept the report with the addition to the Profit and Loss to have a separate listing for reimbursements and very little in the miscellaneous category. All Directors voted to accept the report as presented.

Executive Committee: A resignation letter from Kyle Knight was read. Motion by Sherie Clark and Patti Flavel to regretfully accept the resignation. The Directors all voted to accept Kyle's resignation.

President George Virtue presented the executive committee members in accordance to the bylaws:

President: George Virtue, Vice President: Michael Jimenez, Treasurer: Steve Cummings

Executive Director: John Gerow. President Virtue also appointed George Germaine past president and Sherie Clark to round out the Executive Committee.

Motion by George Germaine and Patti Flavel to accept the executive committee as presented. Passed by unanimous vote.

Performance Committee: Gennie reported that they received instructions from ABRI on how to obtain a password so breeders can use "online data entry". The instructions will be explained in the newsletter. After some discussion this was referred back to committee for more detailed information.

Rules Committee: George Germaine and Sherie Clark motioned to accept the new "AMGA Office Operating Guidelines" as presented to replace the 2003 guidelines to be included in the "Standard Operating Procedures". George Germaine and Patti Flavel motioned to accept the revised "SOP" as presented. Both motions were approved by all directors on roll call votes.

The rules committee reviewed the request from

Nicholas Schmitt to remove the Executive Committee and recommended no action. John is to send letter to Nicholas Schmitt to explain the process of a by law change.

The committee is still working on National Meeting Standards.

Financial Committee: President George Virtue informed the directors that the treasurer did not have an audit report. No recommendations had been received by the Financial Committee from the proposals presented at the September meeting. Two directors had in hand recommendations to be presented to the committee in Louisville but the committee did not meet. President George requested that the recommendations be forwarded to the Treasurer Steve Cummings.

Executive Director John Gerow presented the proposed 2011 budget. Sharon Virtue and George Germaine motioned to increase the promotions to \$1,075.00. The budget proposal passed by unanimous consent.

Import/Export Committee: Canadian border is open. Murray Greys are now in Italy. The committee is working on general protocol for shipping semen and embryo's internationally.

Exhibition and Standards: The updated "Breeders Guide" was presented. Motion by Sharon and second by Patti to accept the "Breeders Guide" as presented. This motion passed with only 1 dissenting vote. President George Virtue directed Gennie Gerow to mail the update guide to every member.

Sharon Virtue and Sherie Clark moved to adopt a "Dam and Sire Performance Program" presented by the Exhibitions and Standards Committee. Passed unanimously by roll call vote.

Promotion Committee: Chairman Sherie Clark presented the proposal to produce a Murray Grey Calendar for 2012. Passed by unanimous roll call vote.

Goals Committee: Chairman Sherie Clark presented the following:

1. Increase Breedplan participation by 10% each year.
2. Retain and grow membership by reaching out to all Murray Grey breeders.
3. Product branding: "Certified Murray Grey Beef". Stickers.
4. Promote tenderness and marbling gene testing, tabled at this time.
5. Promote advantages of crosses/composites.
6. Five year goal to publish carcass data and to have an auction at a National Show.
7. Ten year goal to have a permanent office building.

Sherie recommended a promotional mailing to go out to all

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Directors Winter Meeting

MGIA and prior AMGA members explaining the services offered by AMGA.

Nominations Committee: 3 – 3 year terms and 1 – 2 year term to be filled. Nominations to come through the representatives and must be submitted by July 15th.

Regional Reports:

Midwest – No report.

Eastern – Hosting the National Show at the World Beef Expo, September 21 to 25th, 2011

Ohio Beef Expo March 16 – 19, 2011

Northwest – Will be hosting a Spring Field Day in April/May at the Germaines.

The secretary suggested that each representative hand in their report to be included with the minutes.

Old Business:

1. Insurance. Waiting to receive a written policy for the directors insurance and waiting for bids on the liability insurance.
2. Cost Sharing – Gennie presented the directors a list of all cost sharing between AMGA and ARPA. Motion by George Germaine and Patti Flavel to accept the proposals as amended. Passed by roll call vote.
3. Tattoo Format – John reported that ABRI does not have a set format. After some discussion the consensus is to stay with the breeder's guide that the tattoo year be the last digit as it has clarity and concludes the sequence of the tattoo.
4. Lifetime Membership Certificate is only honorary
5. Ray Sommer's bull – no paper work has been received to register this older bull. Office to return check to Nicholas Schmitt as no signed form was returned.

New Business:

1. Fees to enter animals from other registries being entered into the AMGA Herdbook. No proposal was presented
2. Herdbook for 2012: George Germaine and Sherie Clark motioned to proceed with a herdbook for 2011/2012. Passed unanimously.
3. Purchase online forms: George Germaine and Annette Pulliam moved to pay for pedigree and membership forms thru the online data service. All directors approved
4. Online ABRI, John working on password for Breedplan members.
5. Show Ring Ethics – Motion by Annette and Patti to develop article to be published in the newsletter, "Show Ring Courtesy". All voted in favor.
6. Increase in Gerow's contract fees for 2012. There has been no increase since 1999. This was for information only. This is to be addressed at the fall

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meeting.

7. National high point show animal program. Sharon Virtue to work out the details and submit program to the directors in the fall.

Other New Business:

1. Motion by Sharon and Patti to mail hardcopy of Profit & Loss to directors 30 days prior to meetings. Passed by unanimous roll call vote.
2. George Germaine and Annette moved to add to the AMGA Show Standards "Exhibitor must present original registration certificate for all animals shown". Passed by roll call vote.
3. George Germaine and Sherie Clark moved to insert in section 1 of the Gerow Creative Management contract \$500.00 per month. Passed by roll call vote.
4. George Germaine and Annette moved to increase the amount of \$250.00 per quarter for compensation to Gerow Creative Management contract for the Murray Grey News and web site.
5. 2015 Murray Grey World Congress to go before the general membership in the fall.
6. Annette and Sherie moved to have all documents to show, "draft or approved or original or proposal" Failed by roll call vote with Annette Pulliam casting the only yes vote.

Meeting adjourned at 5 pm.

Submitted by: Sharon Virtue, Secretary to the Board

NORTHWEST MURRAY GREY ASSOCIATION

SPRING FIELD DAY

DATE:

MAY 21, 2011

LOCATION:

GEORGE & CHERYL GERMAINE'S

DIAMOND G FARM

1470 STATE HIGHWAY 506

VADAR, WA

THERE'S PLENTY OF ROOM TO CAMP. GEORGE IS ROASTING A PIG, BRING A DISH TO PASS.

CALL GEORGE & CHERYL GERMAINE FOR DETAILS

PHONE: 360.295.8324

Micro Brews & MG Beef

Continued from page 4

I had never catered or done anything like that in my life. What a hit that was, I remember asking my chef, Bird Dog, how was the Murray Grey and he said to me, "There was nothing left on the plate they ate it all" so we took that as a pretty good sign!

My husband and I believe in supporting the local farmers and the farming industry, we buy local. We continue with the Murray Grey beef as our restaurant keeps growing. Our restaurant now provides two locally grown brands of beef: Murray Grey and Angus. And we are currently in the process of expanding our kitchen for our growing restaurant plans. Chris and I are very excited about our "adventure" here at the Ansonia Valley Inn/Burnin' Barrel bar and what it one day will be. Soon we will have our rooms finished and an outside grilling and dining area where you can view the "gorge" while drinking your favorite cold one. We invite you to come and enjoy the peacefulness of God's country and enjoy a full service restaurant and bar in the Wilds of Northern Pennsylvania!

Chris and I have met some of the most amazing and good hearted people here in Tioga County, while sharing cold beer, awesome food and crazy stories which have led to great friendships that will last a lifetime. "Our Adventure" keeps us going, crazy as it is we love this place, our families, friends and the people that come here and I think we're buckled in tight and excited for whatever rollercoaster ride comes our way!

Some of our 18 Beers on Tap:

Yuengling Lager, Labatt Blue, Pabst Blue Ribbon, Great Lakes Burning River Pale Ale, Mud Slinger Spring Ale, Nut Brown Ale, Great Lakes Elliot Ness Amber Ale, Old Man Southern Tier Winter Ale, Samuel Adams Winter Lager, Blue Moon Belgian White Belgian-Style Wheat Ale, Samuel Adams Noble Pilsner, Sly Fox 113 India Pale Ale, Troegs, The Mad Elf, Long Trail Ale and Magic Hat #9

Editor's Note: *To the best of our knowledge, this is the very first sale of Murray Grey beef into the restaurant trade in the United States. The Decoursey family and the Middleton's are to be congratulated for being creative, for challenging accepted limits and for pursuing quality in the beef industry. We wish both businesses the very best as time goes on.*

Online Data Entry Now Available for BreedPlan Members

In a continuing effort to provide continually improving service to our members, the American Murray Grey Association is pleased to announce that Group Breedplan members can now submit performance data on calves through the AMGA web site on line. Once calves are registered; the breeder can go online and enter birth, weaning or yearling weights on the BreedPlan calves; eliminating the need for filling out and mailing paper forms. Submission of data online will still generate the appropriate report and subsequent worksheet.

Any BreedPlan member who wants to use this new service will need to contact AMGA to have their online account activated and initial password generated. Once the account is activated and the password generated, the member will be ready to enter their BreedPlan data online.

To access the service, members need to go to the AMGA web site, click on the link for "Pedigree & EPD Search". When your browser opens the new window, click on the link for "Online Transactions" on the right side of the menu at the top of the page. This will open a window with an error message telling the user to sign on. Click on the "sign on" link to open the log in window. To log in, you will input your AMGA member number and the password that AMGA has generated for you. Click on "Online Transactions" to begin working with data.

Once in the Online Transactions area you will click on Create New Batch to start a batch. Then click "Add" to add a new record and fill in the fields like Animal Id, weight-date, weight. Click "Go" at the bottom of the data to save that record and then click "Add" to enter the next record. When you click "Go" the system will check a few things like that the Animal exists and that required fields are not blank.

Once you have entered all the weights in a batch, click Submit to send the data to AMGA. You don't have to enter all the records at once. The saved records will stay on the web and you can logon later and add more records to the batch. Once you have Submitted the batch; however, you can't add more records to that batch. To add more data, you will have to open a new batch.

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Herd Reduction Sale!

8 - 10 cows

3-7 years of age

Several by Orlando

Most due by April 15

2 calved in October are bred back

Glenbrook Farm

David & Sandy Moeller

6796 Coletrain Road

Greenwood, IN 46133

Ph: 765-679-5071 Email: mojaxcow@aol.com

Online Data Entry

Continued from previous page

The online transactions are a service provided to BreedPlan members. Members will only be able to use the service during the years for which they have paid BreedPlan fees. There will be a small annual charge to set up your BreedPlan on line account.

Please contact John Gerow at the American Murray Grey Association for more information. We will provide written instructions when you sign up. This is great opportunity for BreedPlan members to expand their role in the gathering and entering of BreedPlan data.



DECO MONARCH POLLY BIG STYLE

Herd sire at Deco Catle Co, Wellsboro, PA

www.murraygreybeefcattle.com



We have 3 2010 bulls for sale.

One black, two silver.

All three have Igenity Profiles and EPD's.

Call or email for more information

Monarch Oak Farm

Ginger Natolis Calvin & Jared Huck
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Ph/Fax: 740 - 374 -9210

Email: monarchoak@murraygreybeefcattle.com

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American Murray Grey Association

PO Box 43515

Louisville, KY 40253-0515

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Email: unisemen@universalsemensales.com

HA XPRESS 27X



Thanks to George & Sharon Virture for making him available and bringing him to Ohio. See him at the Ohio Beef Expo!

We have 4 yearling heifers for sale!

Victory Murray Greys

Victor & Sherie Clark

3056 Arrow Rd. Carrollton, OH 44615

Phone: 330.323.5508

Email: clark3056@earthlink.net

<http://www.victorymurraygreys.com/>