



PHOTOS BY STEPHANIE VELDMAN

► Angus cattle took center stage on the 2002 National Angus Tour on April 24-26. Seven ranches around Sacramento, Calif., invited Angus producers to visit.

# A Taste of California

Angus producers explored California's diverse agriculture during the 2002 National Angus Tour.

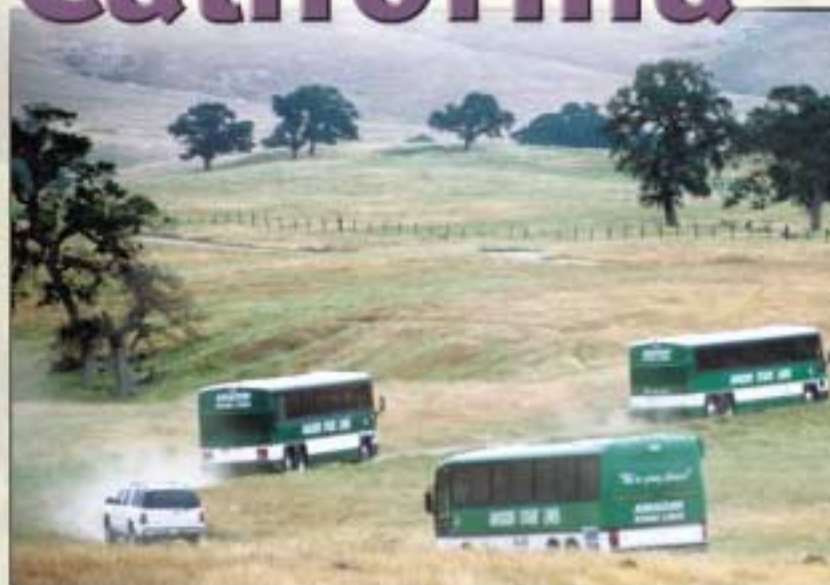
by *Stephanie Veldman*

**M**ore than 200 producers joined the 2002 National Angus Tour on April 24-26. Tour participants were invited to visit seven Angus ranches around the Greater Sacramento area.

Attendees enjoyed viewing Angus cattle from these herds and others who had cattle on display at a few of the ranches. At each stop, representatives spoke about the history of the ranch, the genetic programs they had in place and future goals for the ranch.

Along the tour route, participants learned about a few of the 350 agricultural products raised in California. These included almonds, grapes, rice, dairy products, cherries, apples, sheep and walnuts.

Participants also visited the Delicato vineyards and winery. A short bus tour through the vineyards explained how wine is processed. After the tour, participants had the chance to sample the wines made by Delicato.



► More than 200 Angus producers from 30 states, Canada and Poland participated in the two-day tour. While traveling through Northern California, participants were shown a sampling of the 350 agricultural products produced in California, such as almonds, walnuts, rice and grapes.



► The kick-off reception for the tour was held at Five Star Land & Livestock, Wilton, on Wednesday evening, April 24. Attendees were treated to *Certified Angus Beef*® (CAB®) franks and steaks.



► Producers and universities from around the area displayed cattle at Five Star Land & Livestock.



► Tour participants studied and discussed cattle in the pasture at Thunder Hill Ranch, Willows, which was the first stop Thursday morning, April 25. Thor and Melissa Oden, owners, make their genetic selections with the commercial producer in mind, focusing on calving ease, performance and carcass traits.



► Angus cattle weren't the only attraction at Thunder Hill Ranch, as many tour participants sampled oranges fresh from the tree.



PHOTO BY SHEILIA STANNARD



► The herd at Thunder Hill Ranch includes 80 head of registered Angus cows that are managed on 1,200 acres in the northern California foothills.

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► Bill Borror welcomed tour attendees to Tehama Angus Ranch, Gerber. The Borror family's emphasis is on breeding bulls for the commercial market in the western United States.



► Dan Byrd welcomed the tour group to Byrd Cattle Co., Red Bluff. On display were cattle that could be traced back to Bando, Traveler and Ambush.



► Doug Youngsdahl, president of Blue Diamond Almonds, spoke to tour participants during lunch at Tehama Angus Ranch. He said that California almond producers supply 99% of the almonds in the United States. Almonds are California's leading export crop.



► The final stop on Thursday afternoon was Martin Angus Ranch. Tony and Dorothy Martin had several Angus cow-calf pairs on display.



► Tour attendees discussed the cattle on display at Martin Angus Ranch, which has 500 head of registered Angus and commercial cows. The ranch consists of 3,000 acres and includes irrigated pasture, hay, walnuts, plums and hill range.



► Good food and good wine were the highlights at dinner Thursday evening. Emma Danciger, Carbondale, Colo., samples wine donated by Fresno State University.





► Tour participants exited the buses at G Bar Angus, Stockton, on a cloudy Friday morning, April 26. Fritz and Phyllis Grupe, owners, manage a herd of registered and commercial Angus cattle and grow varieties of cherries, apples, walnuts and grapes.



► G Bar Angus is also involved in training dogs for duck hunting. Mark Grupe demonstrated how this black Lab retrieves the training decoy from the pond after Mark has thrown it.



► Located in the Sierra foothills, Vintage Angus Ranch manages more than 450 Angus cows on 5,000 acres.



► Lunch was served at Vintage Angus Ranch on Friday. Tour attendees were treated to tri-tip steaks, fresh salad and fruit, and wine from the Gallo of Sonoma winery.

► California wines were a prominent feature on the two-day tour. Vineyards flourish in the nutrient-rich soil, and more than 300,000 tons of grapes are grown in California annually.



► The last stop on the tour was at Delicato vineyards and winery. The buses took a drive-through tour of the vineyards, and attendees had the chance to sample several of the wine varieties that Delicato produces.

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