

10TH ANNUAL **WOMEN'S  
AGRICULTURE  
SUMMIT**



In Memory of  
Tracy Alger

Saturday, January 11<sup>th</sup>

8:30 a.m. ~ 4:00 p.m.

Hampton Inn & Suites

Buffalo, Wyoming

*Sponsored by*

*Johnson County CattleWomen*

JC CattleWomen  
PO Box 434  
Buffalo, WY 82834

## Women's Agriculture Summit Pre-Registration Form

\$35 Before January 4<sup>th</sup> • \$45 After January 4<sup>th</sup>. *Please include payment with registration form*  
Make Checks Payable to Johnson County Cattlewomen ~ P.O. Box 434 Buffalo, WY 82834

Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Phone Number: \_\_\_\_\_

E-Mail: \_\_\_\_\_

CattleWomen Member: \_\_\_\_\_ Non-Member: \_\_\_\_\_

For Room Reservations Contact Host Hotel:  
Hampton Inn & Suites  
85 US Highway 16 East  
Buffalo, WY 82834  
(307) 684-8899  
*Ask for Johnson County CattleWomen room rate.*

# Women's Agriculture Summit Agenda

**8:30-9:15** Registration

**9:15-9:30** Opening • First Lady Jennie Gordon

**9:30-10:30** **Tracy Hunt** "Global & U.S.

Roundtables for Sustainable Beef"

**10:30-10:45** Session Questions & Answers

**10:45-11:00** Break

**11:00-12:00** **Dr. Victor Matthews** "World

Master Chef Discusses Beef Trends"

**12:00-12:15** Session Questions & Answers

**12:15-1:30** Lunch Time

**1:30-2:30** **Justin Tupper** "Current Issues with  
the Big 4 Packers"

**2:30-2:45** Session Questions & Answers

**2:45-3:00** Break

**3:00-4:00** **ShayLe Stewart** "Understanding the  
Market & Knowing your Opportunities"

**4:00-4:15** Session Questions & Answers

**4:15-5:15** Shopping, Cocktails & Entertainment

by Melissa Forrette

## Speaker Bios

**Tracy Hunt** is a rancher and practicing attorney-graduating from the University of Wyoming's College of Agriculture with a BS in Professional Agriculture Economics followed by a Jurist Doctorate from their College of Law. In 1985, he established himself in private practice and began ranching. During his career, he also has served as Weston County Prosecuting Attorney 1986-1993, on the Wyoming Game & Fish Commission from 1994-2000 and as the Weston County Corner from 2002-2010. Tracy continues to practice law and run a cow/calf operation with his wife, Donna, and son, Hans. Their ranch is comprised of private, leased and public land in the Black Hills of Wyoming and South Dakota.

**Dr. Victor Matthews** began his career in the professional kitchen at a small neighborhood pizza joint in 1982. Over the 37 years since, he has won almost every award possible including fifteen competition medals, an ACF Chef of the Year, and four or five stars many times. In 1997 he was named the youngest four star chef in Louisiana history from the Times Picayune newspaper in his hometown of New Orleans. That was also the same year he founded his first culinary school, the Culinary Institute of New Orleans. In 1999, Matthews relocated to Green Mountain Falls to buy and upgrade the 50 year old Black Bear Restaurant. By 2000 they had four stars and had won the state championship. By 2003 they were the only restaurant outside of Denver to receive the coveted 4 stars from the Denver Post, and Chef Matthews had won ten more awards. To build on this success and the creation of several high school culinary programs, the chef opened Paragon Culinary School in 2004, the state's first elite private five-star culinary institute. In 2005 he was chosen through a nine month selection process to become the United States Culinary Ambassador, representing American Culinary Arts all over the world. Soon thereafter he also received the honor of World Master Chef from London. In 2010 Chef Matthews started a charity called Restaurant As Mission which helps people escape slavery and poverty worldwide through job training. After opening Southern Hospitality and Bourbon Brothers Restaurants he turned his attention to the Black Bear Distillery which was founded in 2013. In 2017 he received his Doctorate in Theology from Warnborough College in Canterbury England and was asked to join the ruling council of the college, then he won two gold medals for his single barrel whiskey, and was then asked to lead the Theology Department with a focus on upgrading and modernizing as Dean. It sounds crazy, but it is the blessed life of Victor Matthews. God has been so good. At the present time it appears that he is the world's only Triple Master (Chef, Service, Spirits) PhD.



**Justin Tupper** I am second generation livestock market owner in South Dakota. I was born in Wessington Springs, SD, on our family farm. My family bought Kimball Livestock in 1987, so we moved to Kimball where I attended high school competing in wrestling and football. After high school I attended one year at Western Dakota Vo-Tech, but the call of the family business was too strong. I went back to Kimball to work for my dad at Kimball Livestock where I married my wife, Brooke, and we began our family. In 2007, the opportunity arose to manage St Onge Livestock, so we moved to St Onge and continued to raise our 4 children: twin girls, Emily and Maggie now 25. Emily is a nanny in Spearfish, SD, and Maggie is going to school in West Texas A&M. Our two boys, Taylor 23 Cody 22, both help at St Onge at the sale barn along with running our feedlot and cow herd. We manage a small 1000 head background feed yard, run 350 mother cows along with 500-600 yearlings in the summer. I have been active in USCA (United States Cattleman Association) for about 12 years becoming Vice President this year. I have made numerous trips to Washington DC lobbying for USCA. Some of my other endeavors include: a past chairman of the Black Hills Roundup Rodeo in Belle Fourche; active in St Onge volunteer fire department; past chairman of the Kimball school board; current president of Belle Fourche golf course; and volunteer my auctioneer service at many benefits each year. My talk will focus on the importance of being active in the community along with need to get out our story of Rural America and the importance of the family farm and ranch and why we have to be proactive in saving our rural way of life.



**ShayLe Stewart** Growing up I watched my parents and grandparents spend many painstaking sweaty hours building a legacy that eventually embodied the very essence of success. It was their sacrifice, determination, and the "there's-no-quit-in-me-attitude" that motivated me to become a cattleman myself. Upon graduating high-school I spent two years at Northwest College in Powell, Wyoming traveling on their livestock judging team and ultimately graduating with my associate degree in Ag Business. I later went on to pursue my bachelor's degree at Colorado State University. Today my husband and I raise Sim-Angus cattle in the Big Horn Basin, near Cody, Wyoming and we work tirelessly to protect this beautiful way of life. Together we work side by side to hand select the best genetics for our cow-herd, thoroughly examine and reexamine our operation's economics, and at last, feed each other's desire for tomorrow. In August of 2019 the Livestock Market Analyst position with DTN to further reach cattlemen seeking market relevant data.



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with the following information  
-Photographer's name, title of  
photo, location taken



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