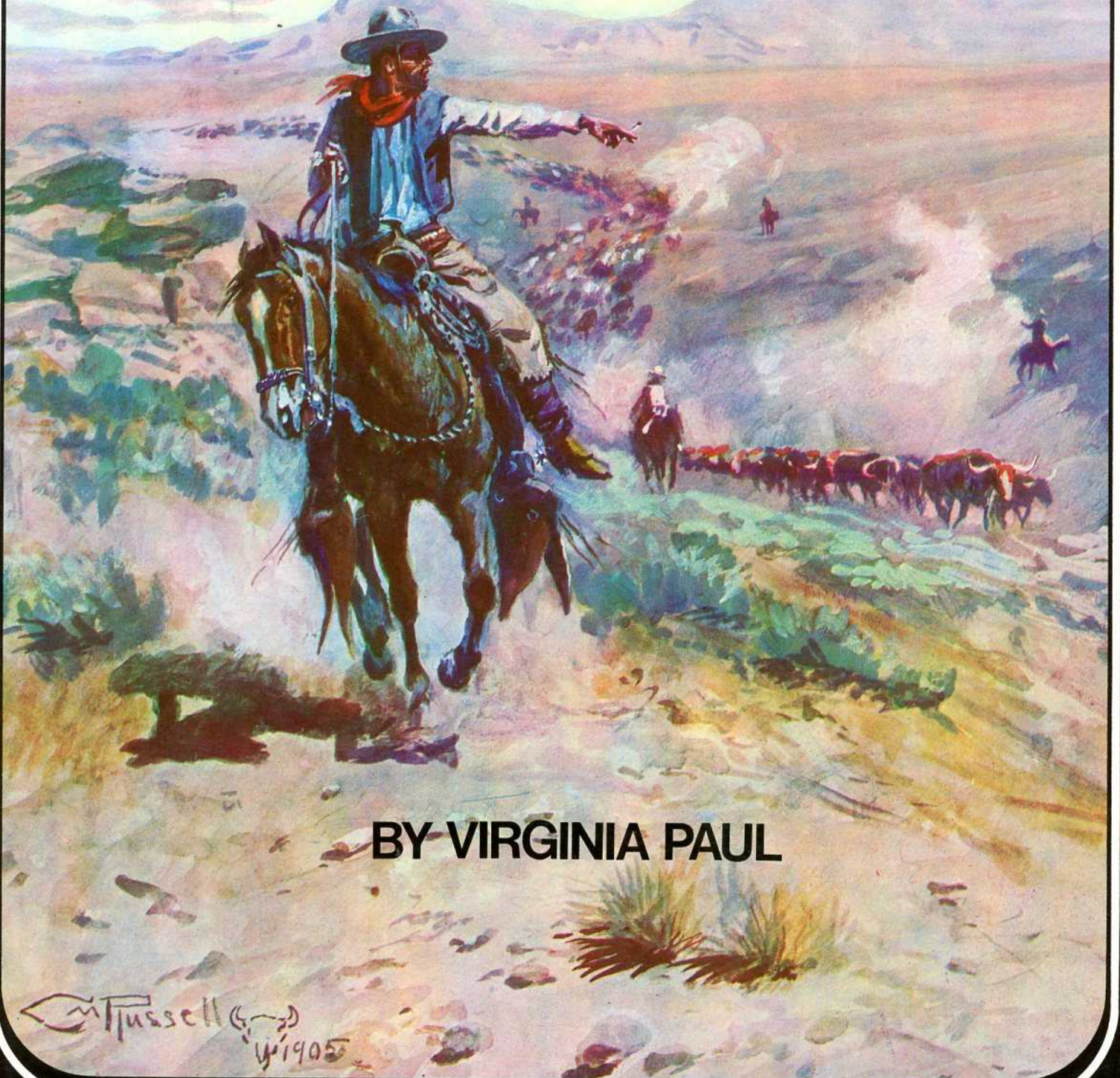


# This was Cattle Ranching

*Yesterday and Today*



BY VIRGINIA PAUL

W. Russell (6-2)  
W 1905





These cattle are of the oldest Hereford herd in continuous U.S. registry. Part of the Beau and Belle Donald Herefords are shown on the 1,000 acre Curtice Martin Ranch. The ranch is on the east slope of the Bitter Root range of the Montana Rockies.

*Courtesy of Burlington Northern*

Following the early introduction of Shorthorns into Northwest cattle operations, a most significant impact was made and has been maintained by the Hereford Breed. The breed's acceptance and performance was quite dramatic and it is still a highly popular breed.

Jack Splawn, pioneer cattleman and drover, bought a Hereford bull calf at Indianapolis, the first sale of English Imports held that far West, around 1887. The bull, purchased for \$1500, became a part of his foundation herd from which offspring were exported to the Sandwich Islands, California, Alaska and to the Manchu Empress of China. Splawn's herd was the first purebred Hereford operation to be established in Washington state.

The Aberdeen Angus have also retained a pre-dominate role among herds in British Columbia and the Northwestern states. Among firsts in the beef business, the American Angus Association offered a production records program, providing an invaluable tool to increase production efficiency.

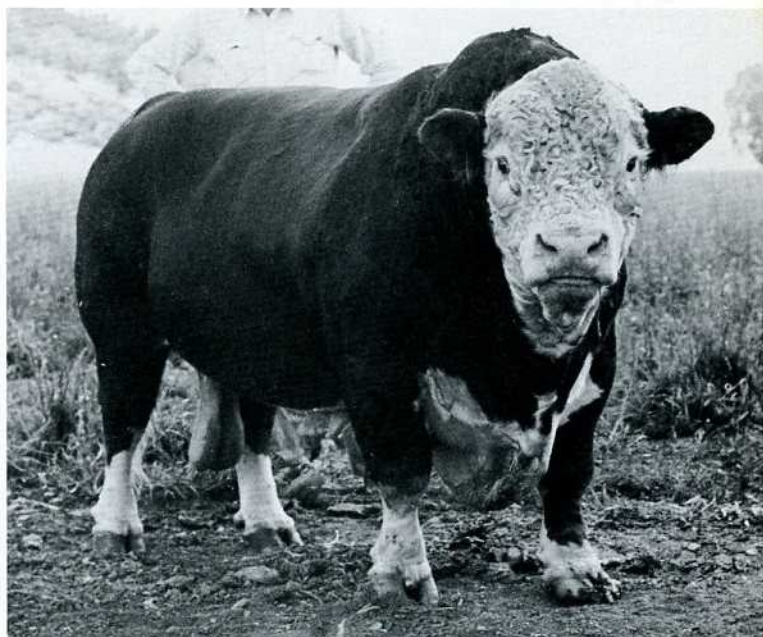
A kin to Aberdeen Angus is the Red Angus, a pure breed and one of the latest to be formally recognized in the United States.

Today's program of beef breeding is largely a matter of individual choice and experimentation under controlled circumstances.

Whatever the breed and importance attached to it, producers are interested in high production efficiency as population in the area becomes more



The *Polled Hereford* differs in only one way from the Hereford, it is hornless. The breed sprang from mutations occurring occasionally among purebred herds. The breed was enthusiastically promoted after discovering that polled bulls would sire polled calves when mated to horned cows. The breed rapidly increased in popularity and spread to western ranches in the 1930's.



And the Texas Longhorn — will this extraordinary animal again be a part of the Northwestern range scene? Texas Longhorn Association proponent Walter B. Scott believes so:

"Our main purpose is to maintain and preserve this magnificent breed of cattle . . . European breeds need careful watchfulness on a range when temperatures are high . . . such is not the case with the "original Texas Ranger" . . . Texas Longhorn Cattle are not God's gift to the cattle industry but damn sure were a blessing to Texas and the Western cattle industry in the beginning. We sincerely believe they still have a lot to offer in restoring new vigor, hardiness and "help-make-it-on-their-own" ability."

dense, land values and taxes increase and good land diminishes. Modern producers are looking for answers in confinement systems, artificial breeding, multiple births and different breeds with a focus on "exotics."

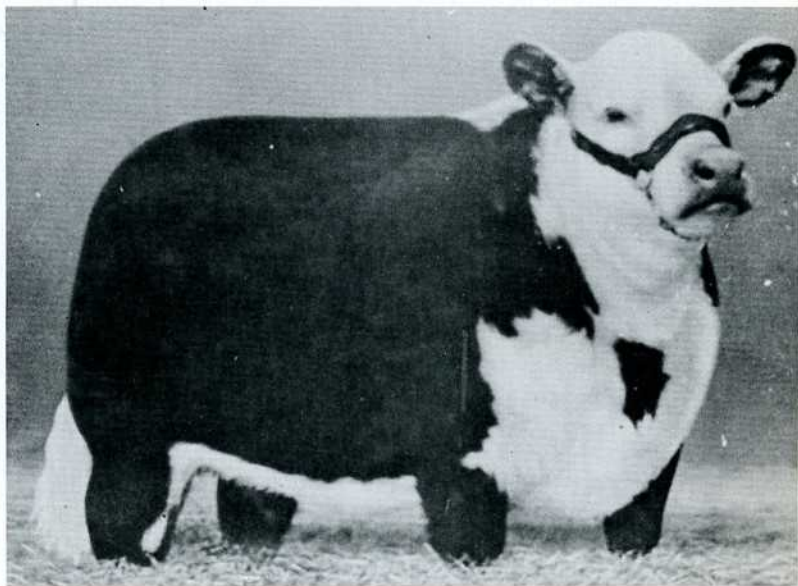
There is interest in the Blonde d'Aquitaine, Limousin, and Main Anjou from France; Fleckvie and Gelbvieh from Germany; Chianina from Italy; Simmental from Switzerland; Murray Gray from Australia; Galloway, Lincoln Red, Welsh Black from Great Britain and Hays Converter from Canada.

Such names as Barzona, Beefmaster and the Pan American Zebu are contained in experimental reports along with dairy breeds Brown Swiss, Jersey and Holsteins.

Ideal Beef Steer

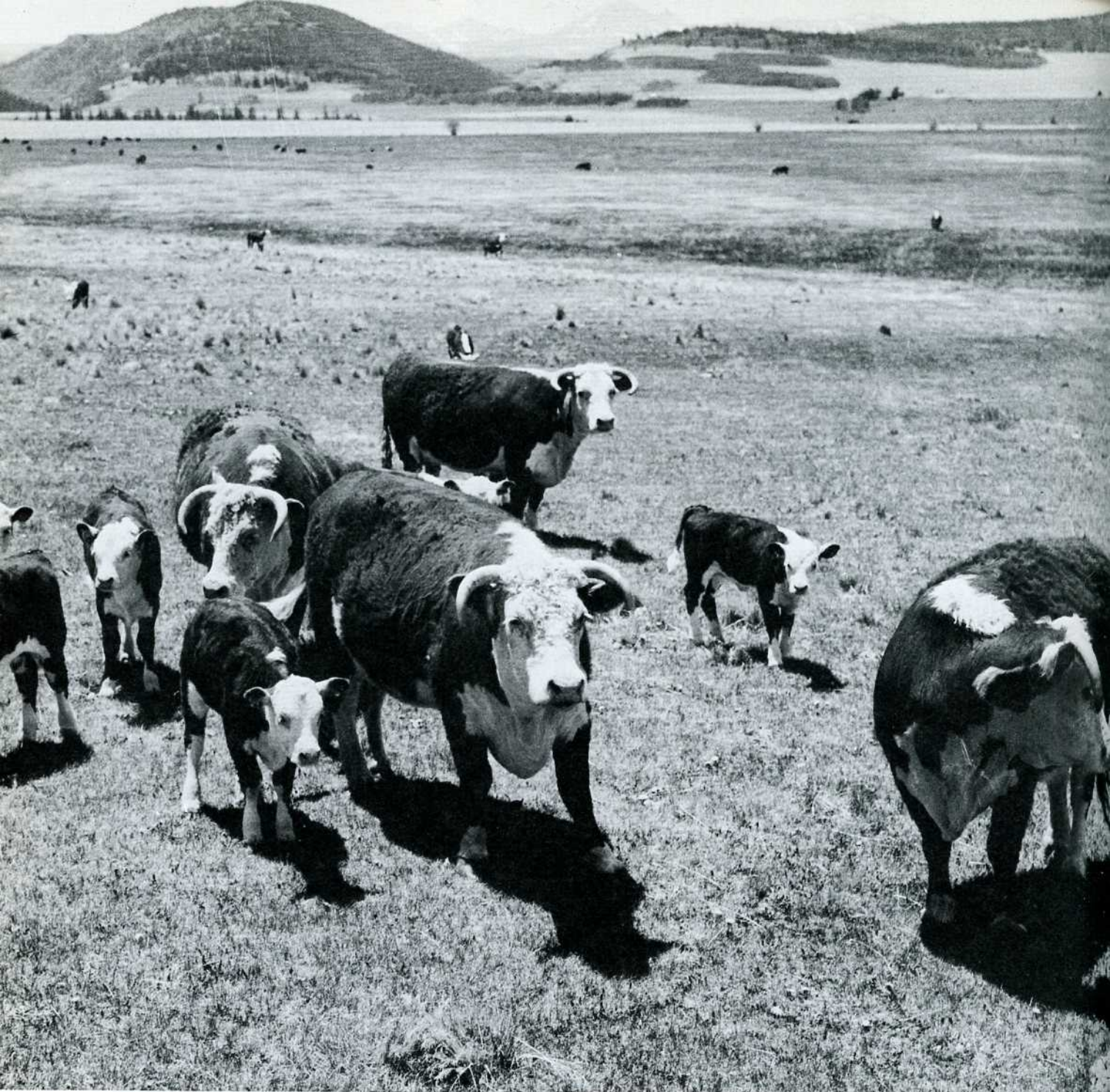


**HEREFORD**



Pictures show conformation (shape) changes within the last twenty years.





The ideal beef animal of today is not the lean, sinewy animal of the free and open range nor is it the boxy, plump pure-bred exhibited in mid-20th Century shows.

It is a highly improved version that now falls in between the two extremes.

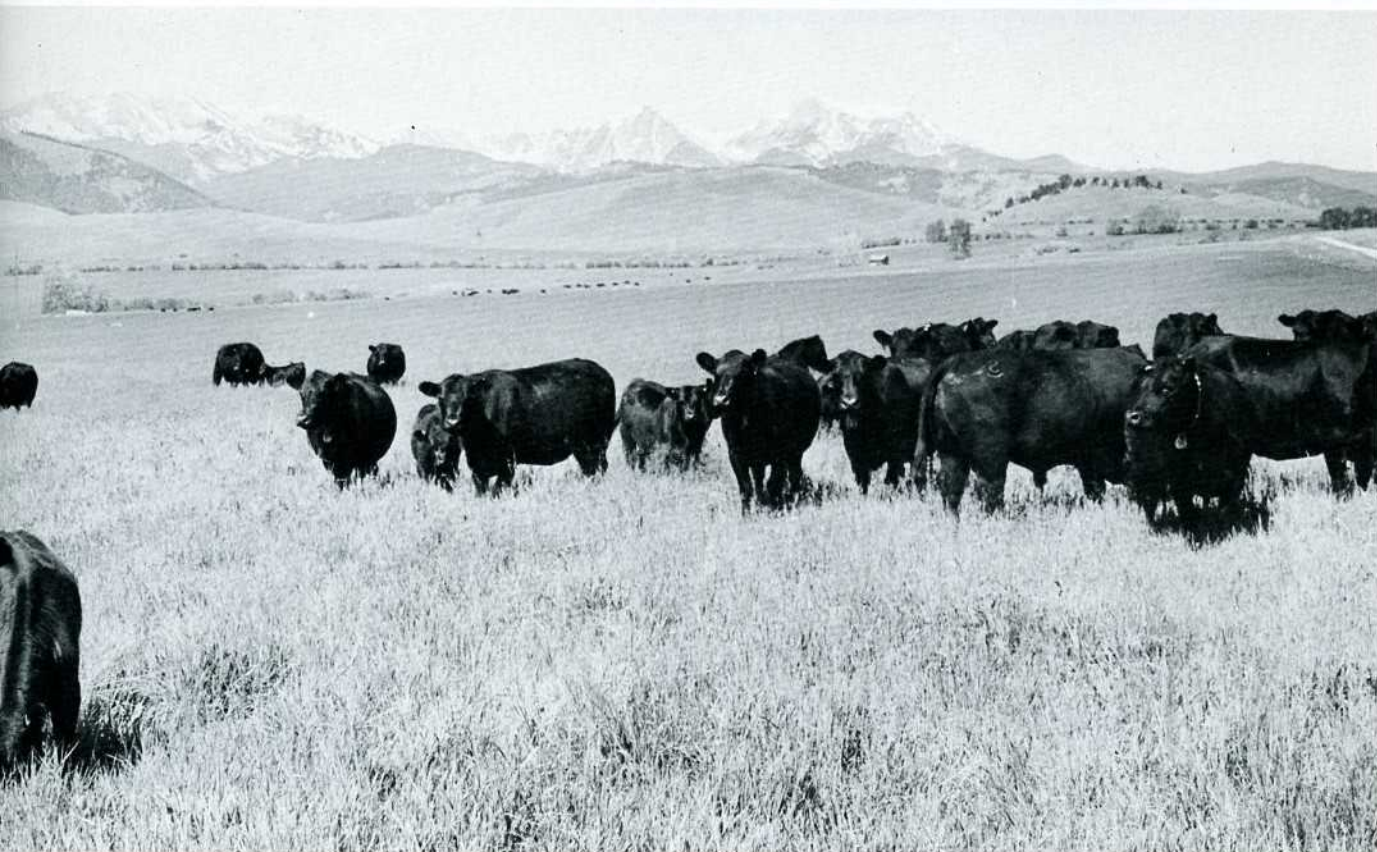
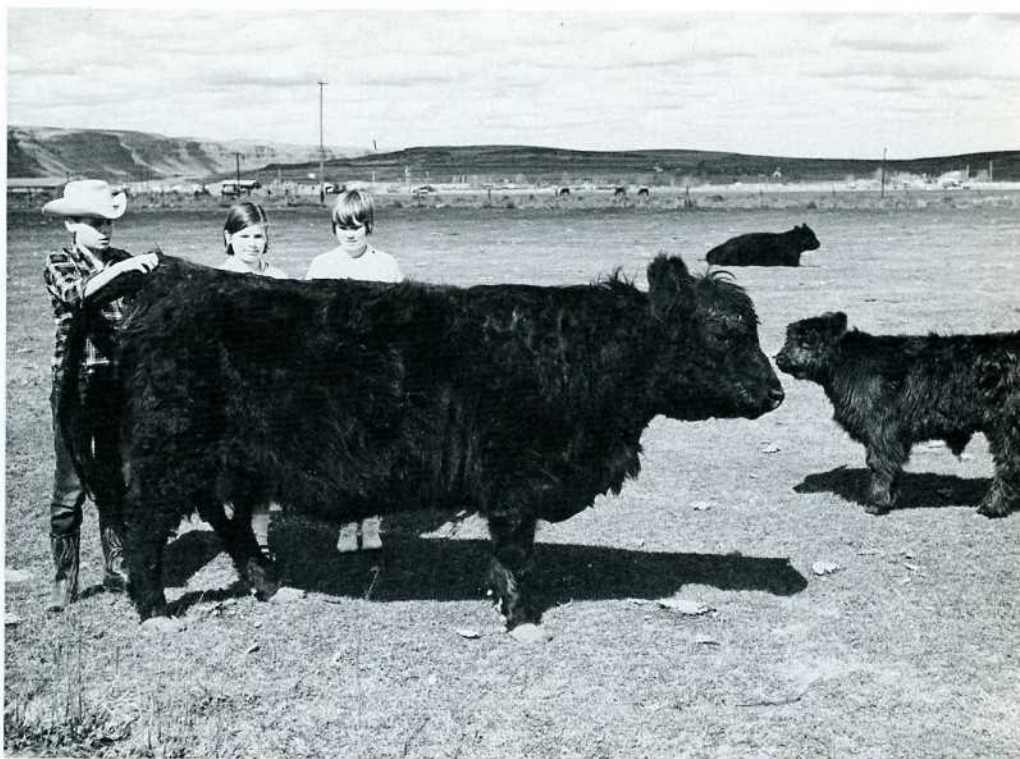
Consumer demands for a more lean tender meat, increasing population, growing per capita consumption and keen competition with other foods at the market place, present an intriguing challenge to Northwest builders of beef.

The Hereford trade-mark is a white face accompanied by a red body and white markings on legs and crest or lower line. It is the product of excellent breeding practices in England's Valleys of the Severn and the Wye. Survival of hard Northwest winters established the reputation of Herefords and vast numbers were imported from England. Many fine herds of "seed stock," antecedents of these cattle, exist throughout the area.

*Courtesy of American Hereford Association*



The *Galloway* is closely related to the Aberdeen-Angus and is native to a district, Galloway in extreme Southwestern Scotland. The Galloway is not as wide of back nor as deep of body as an Angus but it produces a high quality carcass. The Galloway has a wonderful coat of long, black or brown-black hair consisting of two parts, a silky undercovering and a long, soft, curly outer coat, especially suiting the breed to cold, winter exposure.



*Aberdeen-Angus* cattle are native to the highlands of Aberdeenshire and Angusshire, Scotland. Reference was made to black polled or hummel cattle in 1523. There is substantial evidence they grazed the hills of Northern Scotland centuries before. Red Angus have the same background, genetic makeup and bloodlines of the Black Aberdeen-Angus. A significant exception is in color. The Red Angus Association was organized in 1954.

*Courtesy of American-Angus Association*





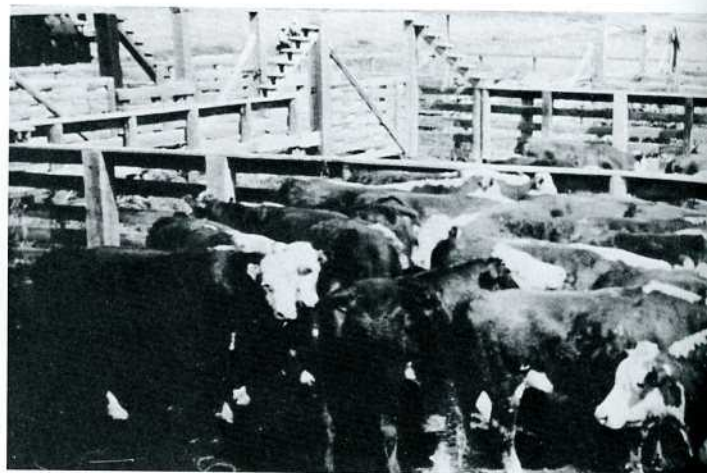
A demonstration of hay baling equipment.  
*Courtesy Northwest Unit Farm Magazines.*



From hand-stacking to team and wagon hauling, to mechanized baling and auto freight, forage preservation and storage have forged ahead just as other phases related to beef production keep pace with scientific and engineering advancement.



Charles Gibson cattle in range corrals on the Cowiche. Gibson owned two Townships in the area.  
*Courtesy Charles Gibson.*



Greenleaf Cattle Company stock ready for shipment to St. Paul, Minnesota. The cattle were loaded at Colstrip, Montana which is twelve miles from the ranch. 1935.  
*Courtesy Evan McRae*

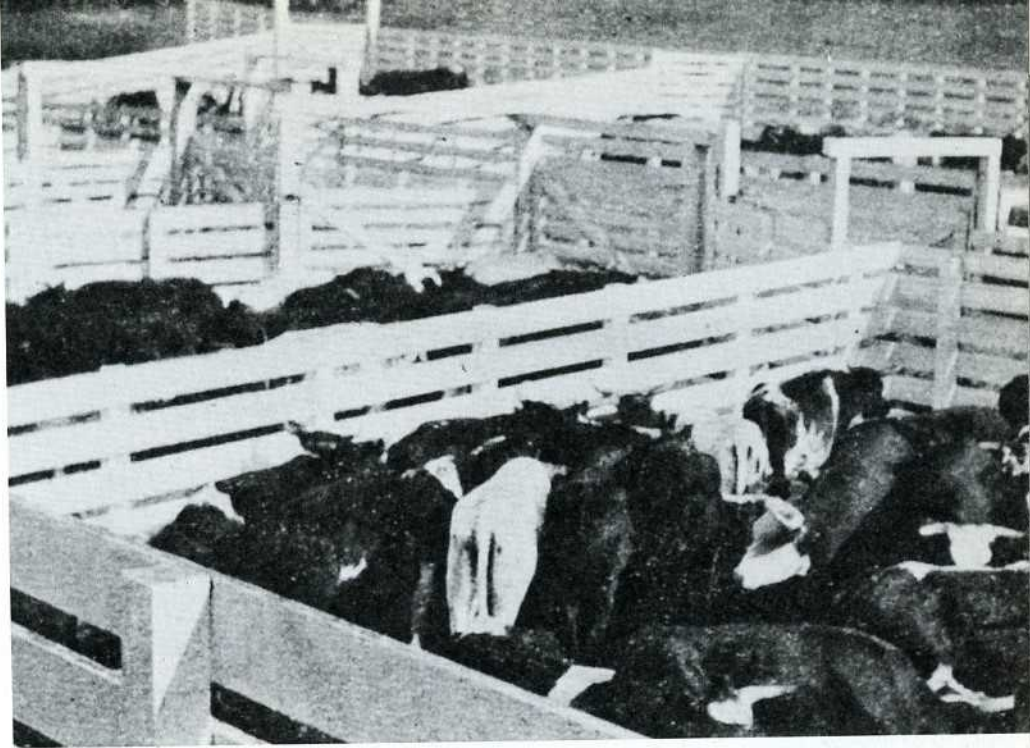


Cattle corrals at Williams Lake, B.C. in 1947.  
*Courtesy Provincial Archives, Victoria, B.C.*



Part of the Pacific, Great Eastern Stockyards at Williams Lake, B.C. Cattle being held for shipment.

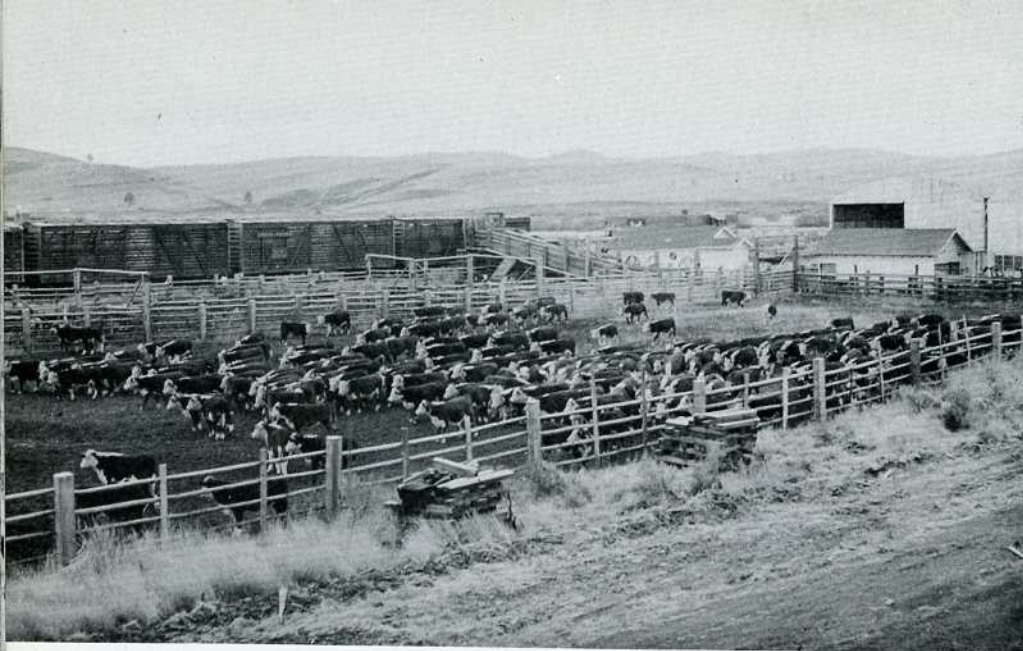
*Courtesy Provincial Archives, Victoria, B.C.*



Shipping beef from the ranges in Montana to the Chicago, Illinois market.

*Courtesy Montana Historical Society, Helena, Montana*





Following ranch sale, the cattle are penned for shipment by rail. The animals in the corral are polled and uniform. Circa 1950.



Midwest marketing center operating at fairly high level of capacity. Changes in transportation and relocation of packing plants closer to the source of cattle have changed the marketing pattern. Some terminals have closed such as the reknowned Chicago Livestock Market. Circa 1935.

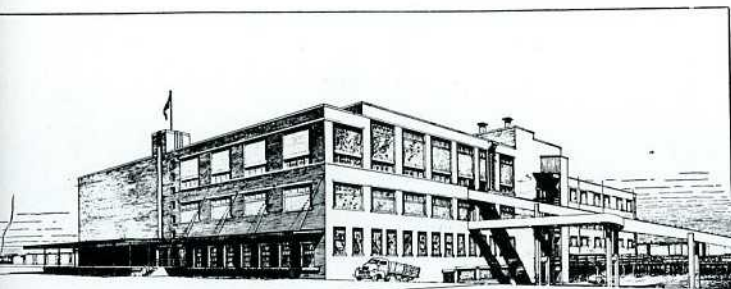
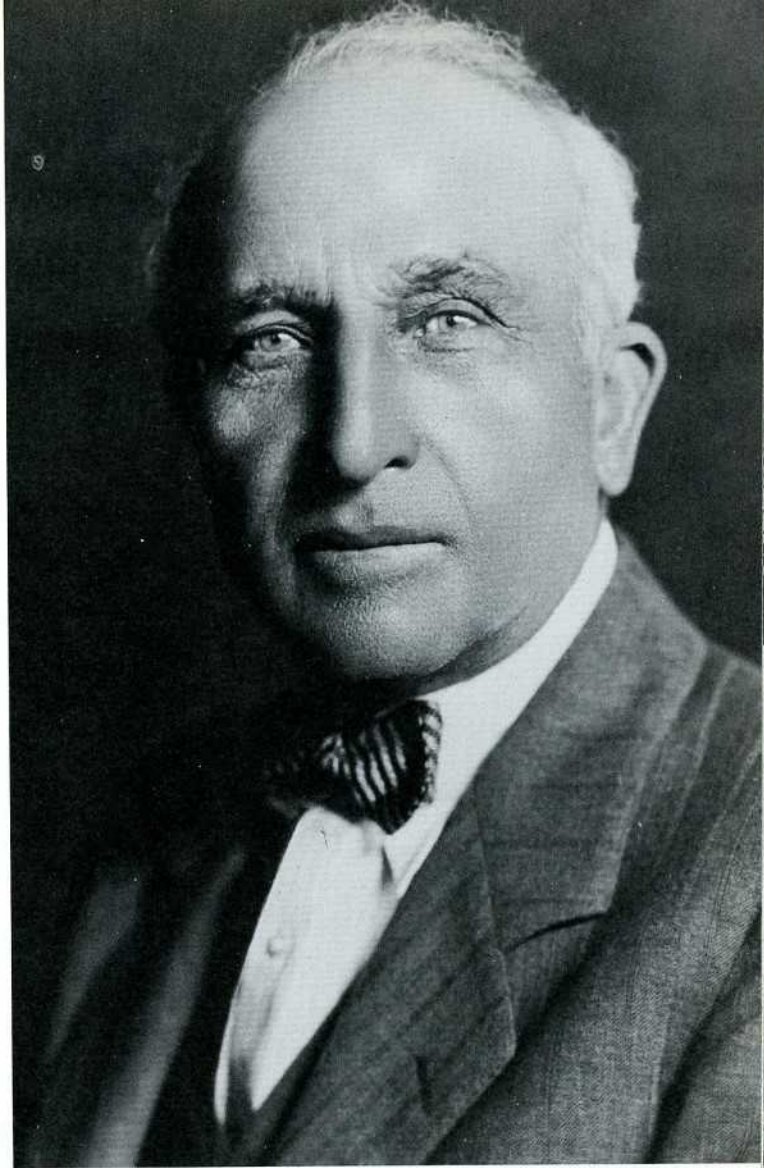


By 1947, grass fat steers were almost a thing of the past. More marbling and higher quality beef could be produced by confinement feeding of a balanced ration of Northwest grains. Research has been conducted to achieve the best ratio of feed to pound of meat produced. The age of computer processed data has taken the guess work out of feeding for efficiency.



Mr. Charles H. Frye — Early Meat Packer Charles Frye came West from Iowa in 1884. He established a small meat shop in Montana, expanding into the range and cattle business in that and other areas. In 1888, Frye moved to Seattle, Washington where he opened a number of meat markets, one financed with borrowed capital. The note was secured by a chattel mortgage on "one large platform spring meat wagon, one bay or brown saddle horse six-years-old, one saddle and bridle for \$345.00." He and his associates erected a meat packing plant in 1891 with a capacity of one carload of cattle per week. The plant grew to the largest single meat packing industry west of the Mississippi. He operated the plant until his death in 1940. Charles Frye operated company feedlots at Toppenish, Washington. The land was leased from Indian woman named Susie Spencer. Manager for the feedlot was Fred Fear, an early Yakima Valley stockman. Cattle pens were built to accommodate six or seven thousand head of feeders. Facilities included a cook house and bunkhouse for a dozen or more cowboys. The cattle were fed chopped alfalfa which was grown in the area. It was the only feed provided for the cattle in the early days of livestock feeding. Meat shipments were made to Hawaii and the Philippines via the Seattle plant which was served by train on a daily basis.

*Courtesy Frye and Company.*



## **W FRYE & COMPANY PACKING PLANT**

UNDER CONSTRUCTION . . . at the same location where Frye meats have produced for 55 years. The new plant will be of concrete construction tile interior and will be one of the finest in the nation.

A B-29 bomber crashed on the original plant in February of 1943 destroying the main building. A new plant was completed in 1944.

*Courtesy Frye and Company*



The Frye Packing Plant in 1890. At the time the area was all under tide water. An elevated streetcar track and inter-urban track passed in front of the plant. The land was hydraulically filled and is now the Seattle Tidelands.

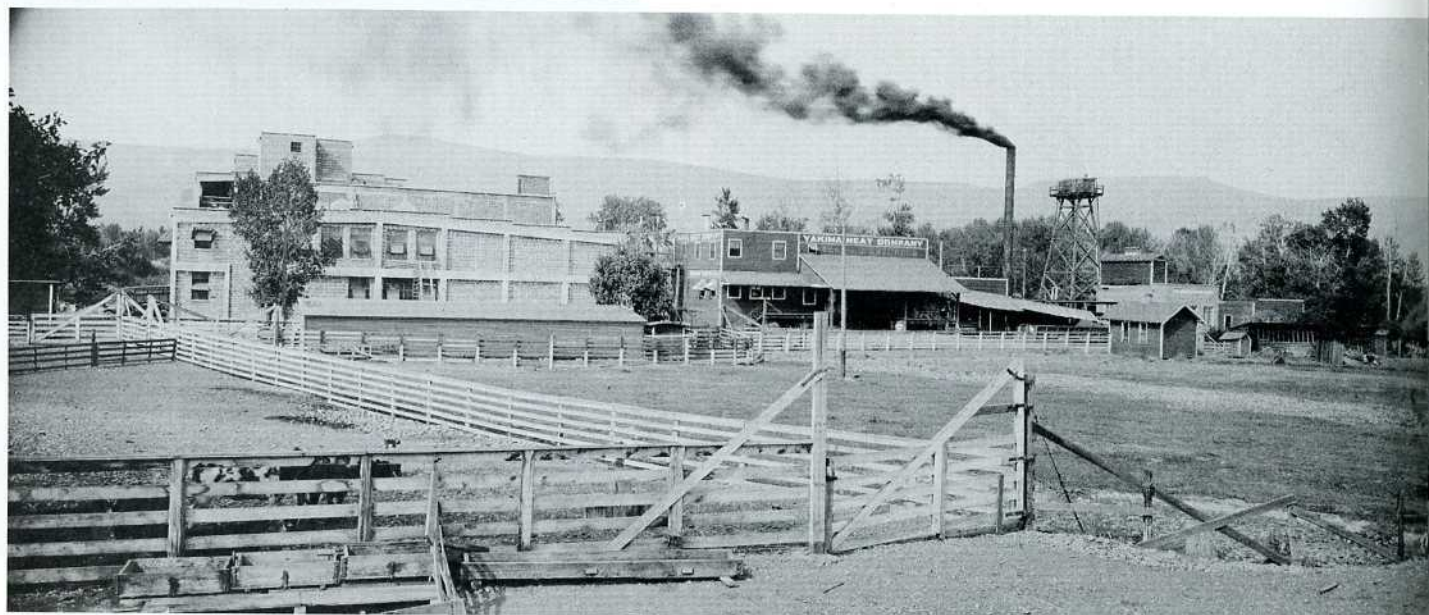
*Courtesy Frye and Company*





Charles Gibson, an early meat packer, said "Cattle came into the plant from all directions." Gibson sent his cowboys to many points in Oregon and Washington. In reminiscing about the delivery of cattle, Gibson recalled, "Out in the hills between Walla Walla and Oregon, the cattle would graze all night. You could lay down and sleep — just dig a place out for your shoulders." "Cattle, even in the 1920's, were four-year-old grass cattle, gradually coming down to three-year-olds. They were mostly big, rough Shorthorns. Then settlers found they could raise corn in this part of the country and started feeding it in the 1940's. Gibson slaughtered "about thirty-five hundred animals per year, eighteen to twenty per day on the days when killing." He ran a direct-to-retail business, delivering meat to stores in horse-drawn meat wagons.

*Photo by Author*



The Yakima Meat Company in 1920. Center right is the old meat packing house.

*Courtesy Charles Gibson*

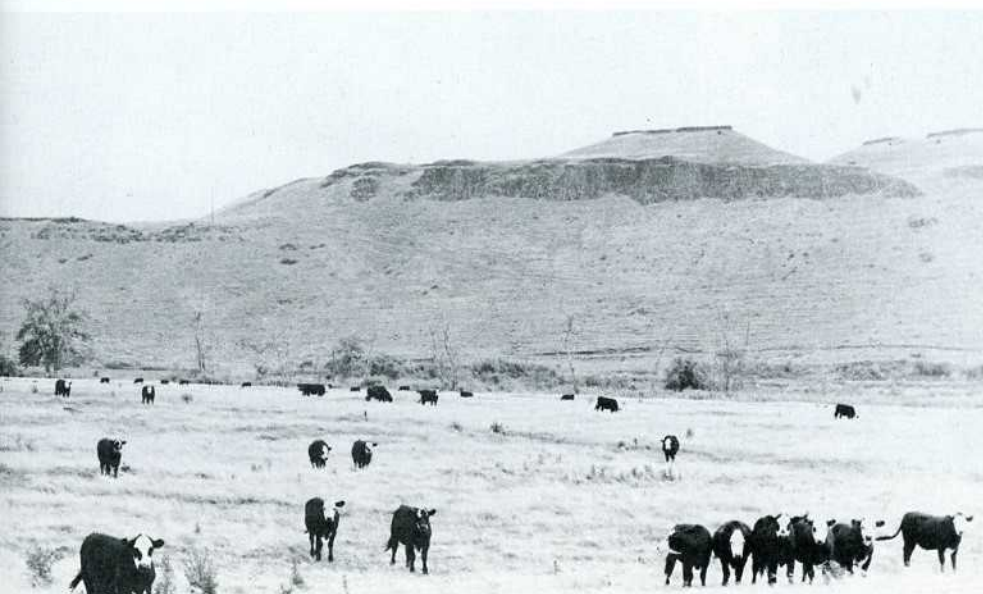




Breaking down the carcass into primal cuts is accomplished at the packer-wholesaler level. Circa 1965.

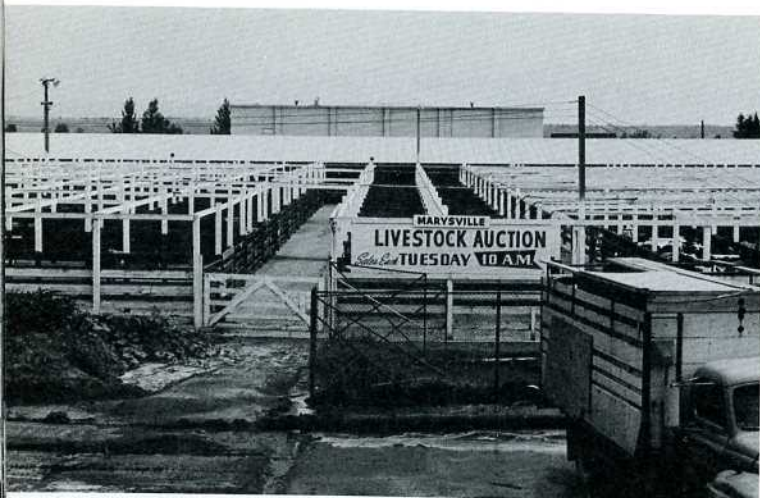


Interior of a meat packing plant in the 1950's showing carcasses hanging on the hook.

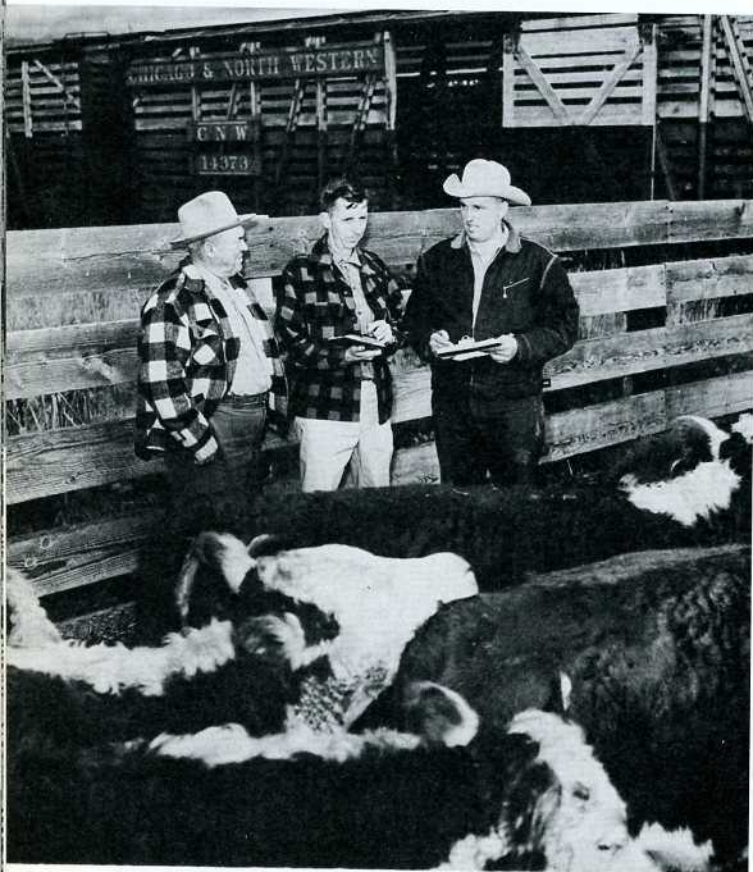


From a home on the range at Richardson Ranch near Hooper, Washington these steers could move to a large feedlot operation in the area owned and operated by the McGregors.





Holding pens at Marysville, Washington. Cattle are sorted, grouped for uniformity prior to being brought to the sales ring for auctioning.



No part of the beef business is more important than marketing. Sizing up a pen of cattle is a challenge to the buyer and means profit or loss to the seller. Cattle are sold by direct negotiation, private treaty between buyer and seller, or taken to marketing centers where they are auctioned off to the highest bidder. Livestock markets charge a flat fee per head for the service.

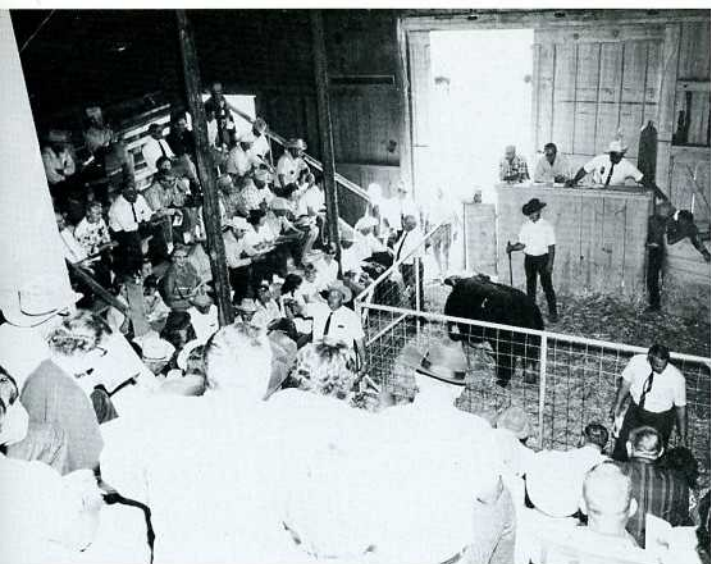
*Courtesy Northwest Unit Farm Magazines*



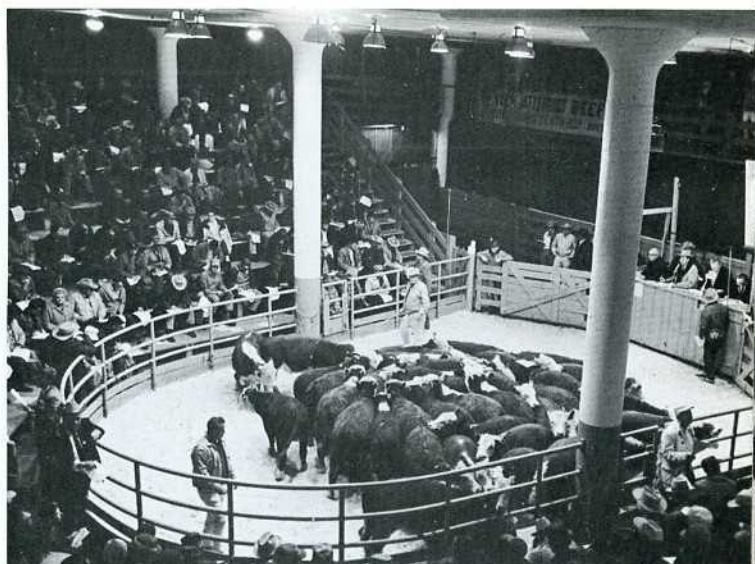
The Cariboo is known for its cattle from the ranges of the Chilcotin. Many of the animals are sold through the largest stockyard in the interior of British Columbia. Elmer Derrick, local manager for the British Columbia Livestock Producers Association, checks the stock as they move to the pens.

*Courtesy Williams Lake Tribune.*





The inside story. The man at the "mike" is the auctioneer, who, with rapid-fire chanting, calls for bids on the animals in the pen or "ring."



Three "ringmen" scan the audience for bids on the lot of cattle. Circa 1967. Bitter Root Stockmen's Association cattle, Montana.

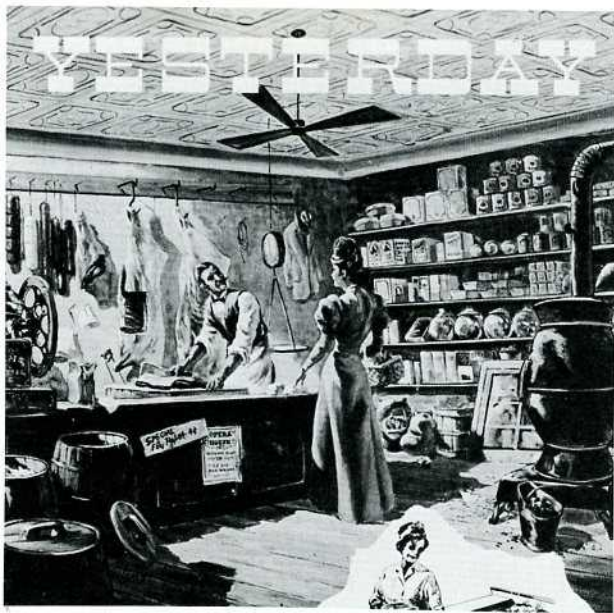
*Courtesy Burlington Northern*



Aerial view of the Williams Lake Stockyards.

*Courtesy Williams Lake Tribune*





Improved methods in the care, breeding and feeding of cattle contribute to finer textured, more flavorful meat. Modern handling and storing methods keep beef fresh and clean at the packing plant and retail meat counter. There is a constant supply of high quality beef for selection by families of the Northwest.

The finished product, tempting beef for the table.





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"Circle Diamond" Cattle near Hinsdale. John Survant's outfit, foreman, Bloom Cattle Company, Trinidad, Colorado.

*Courtesy Montana Historical Society, Helena, Montana*





# **This was Cattle Ranching**

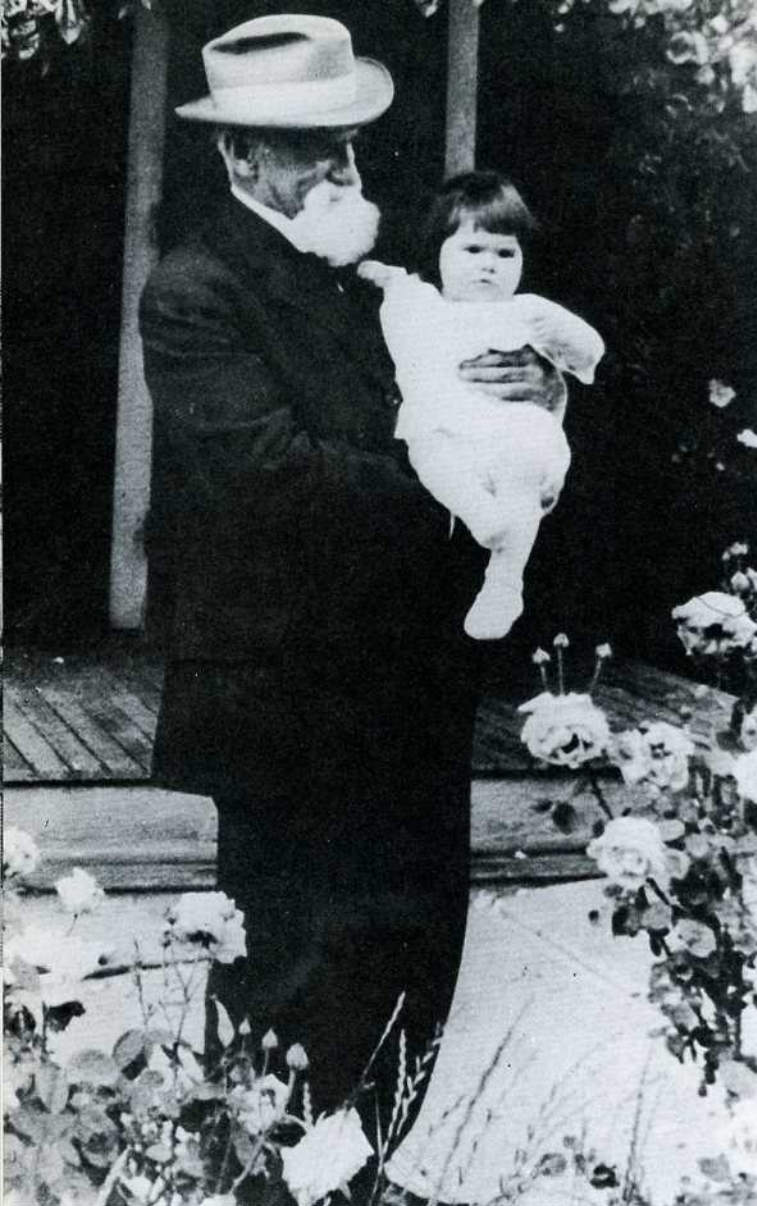
*Yesterday and Today*



**BY VIRGINIA PAUL**

**BONANZA BOOKS • NEW YORK**





Thomas S. Blythe was born in Scotland July 5, 1853. He was known as Lord Blythe after coming to the United States and finally settling in Washington State. From 1885 to 1906 he operated a large cattle ranch in Grant County. He owned 3500 head of Shorthorn cattle branded with the "Railroad Brand," two long, parallel bars down the left flank. He could be easily set apart from the cattlemen of that time because of his trim goatee and monocle.

*Courtesy Tom Drumheller, Jr.*

Home of Lord Blythe



Conrad Kohrs started with a butcher shop and ended owning an empire of cattle.

With a partner, Ben Peel, he opened a meat shop on Last Chance Gulch (later the main street of Helena). The partners purchased the Racetrack Ranch in Deer Lodge Valley and cattle at St. Ignatus, Bitterroot and around Fort Benton. Johnny Grant's ranch and cattle were added to the holdings. Kohrs anticipated cattle market trends and, for many years, influenced the cattle trade in Western Montana Territory.

*Courtesy Montana Historical Society, Helena, Montana*

