



Rotary

Club of Coeur d'Alene



BULLETIN 02/16/2024

By Larry Riley

NEXT MEETING February 23, 2024

Tom Mueller - Founder of Impulse Space/Formerly founding employee of SpaceX

Presided **DOUG RUIPER**

Invocation **BILL MUCK**

Greeter **PATTIE STRUB**

Sergeant at Arms **DEAN HAAGENSON**

DOUG RUIPER kicked off the meeting by leading members in the Pledge of Allegiance. He then asked new Rotarian, **GARY PINKERTON**, to lead in the recitation of the Four Way Test.

BILL MUCK gave the invocation, talking about, "John, a former carpenter who, at the request of his boss, was building his last house before retiring. John cut corners and hastily built the home while using shoddy materials. When John was finished and glad it was over, his boss surprised him by handing over the keys. Little did he know, John was building his own house." Bill closed by saying, "We live in the house we've built."

As Sergeant, **DEAN HAAGENSON** provided unemployment quotes from the likes of Churchill, Einstein, Ann Rand, and an "unknown" person who noted that although sugar and salt look the same, they have quite a different taste!

GUESTS

With a smile on her face, **PATTIE STRUB**, welcomed guests and tossed the floor to the following members, who introduced their guests:

- **MATT LYMAN** introduced his daughter, yet he kinda "flubbed the intro by not telling us her name. With grumbles from the crowd, Matt told that her name was Abbie!
- **MICHAEL CHRISTIANSEN** introduced Sandra and John Williams
- **RUSSEL MANN** introduced his wife, Sarah.
- **REBECCA EYMAN** introduced her husband, Dan.
- **KATHY LARSON** introduced Beverly's Chef, Jim Barrett (happy murmurs among the crowd).
- **LINDA COPPESS** introduced Steve Buckner

COEUR d'IRISH

With Coeur d'Irish on his mind, **DOUG** retook the podium, reminding members about the (2) Ireland (or Italy) raffle tickets they left with last week, to sell. He then asked everyone to pull out their phones. As he walked members through how to buy tickets online, he praised everyone who was looking up, "as having already purchased your tickets!" At the same time, he said, "And if you've not purchased your tickets, don't be looking up at me. You're supposed to be on your phones buying tickets?"

And then, as **DOUG** was working his way through the agenda, he said, "Okay. Let's get the Rotarian of the Month out the way! Ooops. Doug's blushing face was priceless and someone hollered from the crowd, "Will that build goodwill and better friendships!"

ROTARIAN OF THE MONTH

ANN THOMAS had the pleasure of recognizing **REBECCA EYMAN** as our ROM.

Rebecca was born and raised in the San Francisco Bay Area, earned a Bachelor of Arts degree in English from Pomona College in Claremont, CA and then went on to graduate Cum Laude with distinguished academic achievement from the University of San Francisco School of Law, where she

Speakers

Club Leaders



Doug Ripiper
President



Ashley Lenz
President-Elect



Michael Nail
Treasurer



Julie Amador
Club Director



Kim Jane Edmondson
Club Director



Rebecca Eyman
Secretary
Club Director
Membership Chair



Emily Moses
Club Director
Community Service
Chair



Mark Olson
Club Director



Larry Riley
Public Relations Chair
Club Director

served as a senior staff member on the Law Review and worked as an extern of the U.S. District Court for the Northern District of California.

Rebecca is a partner at the law office of Coyle & Eymann, is a CDA Regional Chamber Leadership graduate, serves as a board member for the Coeur d'Alene Summer Theater and is a Coeur d'Alene Rotary Club board member, secretary, and membership co-chair.

Her interests include exercising, skiing, pleasure reading, attending music theater productions, and spending time with her husband, Dan, and son, Ansel. Through it all, Rebecca is a wonderful example of "Service Above Self." Congratulations, friend. You make us proud!

Announcements

- **DOUG** reminded everyone to get to next week's meeting early and that you need to have RSVP'd. We will not be introducing guests, and to make things fast and easy, if you're bringing a guest, please bring \$20 cash to pay for their lunch. Guest meals can also be billed to your account.

HAPPY DOLLARS (hard to catch it with rapid fire mentions and volume of the mic)

- **SAM HUNTER** shared about (his daughter?) and her PhD physics project?
- **LARRY GILL** thanked those who signed up to paint.
- **KIM EDMONDSON** acknowledged that she's talked about Hunter Mae before, and then shared that she's going to State after placing 2nd in the Sandpoint wrestling tournament!
- **NICKY SWAYNE** plugged the Monty Python play she attended, saying, you must go if you've not seen it already!
- **JUDITH PINKERTON** proudly reported, "Four siblings are now in the CDA Rotary Club."
- **HEIDI ROGERS** noted that **JOHN YOUNG** and Young Construction was recognized as Business of the Year, and the Boys & Girls club recognized **RICK RASMUSSEN**.

PROGRAM

Wagyu Beef, "A National Treasure of Japan." "Wagyu" refers to all Japanese beef cattle, where "Wa" means Japanese and "gyu" means cow.

As Director of the American Wagyu Association, Robert Williams, Ph.D., was introduced. The ordinarily soft-spoken **HEIDI ROGERS** gave a whoop/whoop when it was mentioned that Robert's undergrad took him through Oklahoma State. He went on to earn an M.S. and Ph.D. in Animal Science from the University of Georgia.

For the next 30-minutes, Robert gave a fascinating presentation about the origins-of and fascination-of Wagyu Cattle. He opened by saying he had two favorite meals. First, a nice baloney sandwich, and secondly, Wagyu beef!

Excitement? He talked about flavor and Certified Angus Beef with 12% marbling. He quickly pivoted to an F1 Wagyu beef carcass with 25% intermuscular fat and up to 35%-60% product marbling. With a product like that, all you want to have is a nice 3 OZ cut.

Dr. Williams took us back to 1975, America's introduction to heritage breeds of Japanese cows; 4 red and black bulls from Japan, Washington State and the Wagyu Farm and the 1990 American Association of Wagyu with the 1st office in Coeur d'Alene, which is still here.

By the 1990s the U.S. had a herd of 300 females and bulls from Japan. That 300 head, from a small genetic pool, has turned into a head of 10,000 registered cattle today. Across the globe there are 26 countries with Wagyu genetics.

The F1 Wagyu beef takes 20-months of aging to get that marbling which creates that rich flavor. Robert talked about Limousin and Charlotte steaks and how Wagyu is so much different than other beef. He described it as, "A new experience for an experienced beef eater!"

Those in attendance learned about cross-breeding to improve beef, domestic semen sale and low birth rates for Wagyu cattle.

QUESTIONS:

What's in a Wagyu burger?

The burger flavor will have a different profile based on marbling. Arby's, for example, is 25% Wagyu. Wagyu can be traced. DNA is collected in cattle as a DNA sample is pulled. Traceability is important and knowledge of the product.

How about grain or grass-fed cattle?

There's really no difference in nutrition. There will be small differences in flavor profiles.

How about steroids and growth hormones?

There are trade barriers and the percentage is negligible, small, 1 gram. People will talk about how hormones in beef and other products are contributing to the size of people over time. Hormones in products do not contribute to the size of people. It's not about hormones, it's about how nutrition has become so much better than in the 1880s. NOTE: Wagyu cows are a low milk breed and Wagyu fat can be found in ice cream. The best marbling comes between the 12-13 ribs.

Is there a difference between U.S. and Japanese Wagyu? For example, is there a difference because of massaging of Japanese Wagyu and as they're being serenaded?

There's no truth in that rumor. Wagyu beef is not massaged, and I suppose I might enjoy eating Wagyu beef better if I were to be serenaded! More products are coming from Japan, yet the quality is 100% the same. Kobe beef comes from a region of Japan.

How about the market's future?



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Club Director
Assistant Governor



[Ann Thomas](#)
Club Director
Membership Chair



[Britt Towery](#)
Bulletin Editor
Club Director



[Chris L. Cheeley](#)
Sergeant-at-Arms



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[Robert William Smee II](#)
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[Ian Hicks](#)
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International Service
Chair



[Candace Louise Godwin](#)
Past President

It's all about supply and demand. Wagyu beef is expensive. Now, my wife's birthday may not be enough to buy a 100% full blood Wagyu! Most of the demand is for F1 product. The character trait of Wagyu equals value. It's all about the high value of the carcass!

In a classic southwestern drawl, Robert ended his remarks by saying how people, "buy 'em, feed 'em and eat 'em. Try 'em and try 'em again!"

UPCOMING PROGRAMS

03/01 Peter Grubbs and ROW Adventures " a company focused on wilderness rafting trips.

In Service,

LARRY RILEY

