

# Auxiliary Notes

► by *Nancy Jo Sullivan, president, American Angus Auxiliary*

## Making plans for Milwaukee

*Just a year ago, members of the American Angus Auxiliary were busy putting the final touches on our first Excellence, No Exception Conference. Angus women came together May 4-5, 2001, in Saint Joseph, Mo., to design goals and strategies for the Auxiliary's future.*

*In February 2002 it was time again to come together, regroup and lean on the tradition and experience of our members as we faced the absence of our friend, leader and president. Pat Grote had faith in the committee chairs and their committee members, and she was right! The officers really appreciate the phone calls and extra effort the committees are putting forth in preparation for the National Junior Angus Show (NJAS) in Milwaukee, Wis.*

### Auxiliary participation

The Auxiliary sponsors awards for many of the events and activities conducted at the NJAS. If you or your state junior Angus advisors have not received the 2002 guidelines for the following Auxiliary-sponsored activities, please contact the chairwoman for the event or award.

**All-American Certified Angus Beef® Cook-Off.** Contact Anne Patton Schubert at (502) 477-2663.

**Silver Pitcher Award.** Contact Sherrie Grappe at (870) 694-2126.

**Crystal Award.** Contact Cathy Watkins at (765) 779-4007.

Other recognition to be awarded by the Auxiliary at the NJAS will be to the

showmanship winners and the scholarship recipients.

Speaking of recognition and awards, our own Miss American Angus, Cortney Hill-Dukehart, is an outstanding representative of the Angus industry and youth. Cortney is out and about with her duties. This month she will attend the Atlantic National in Timonium, Md., May 23-26. The Atlantic National Angus Auxiliary will host the Atlantic National Coca-Cola Party. Please check the Web site, [www.njaa.info/shows/Atlanticnatl/2002schedule.html](http://www.njaa.info/shows/Atlanticnatl/2002schedule.html), for the schedule.

### May is beef month

May brings spring flowers, Mother's Day,

graduations, and, yes, May is beef month. So in May, how appropriate it is to feature Anne Patton Schubert, chairwoman of the Beef Education Committee, who jokingly refers to herself as "mother of the Cook-Off." Anne was president of the American Angus Auxiliary in 1983, the first year of the contest.

The Cook-Off was created to give Angus juniors an opportunity to practice their beef education skills. That continues today, as the event has grown from 12 teams in 1983 to 37 in 2001. More than 180 Angus enthusiasts participated in last year's contest.

The quick-and-easy category was added to the fresh meat division of the contest in 2000. Certified Angus Beef LLC (CAB) has become a very important supporter of this contest and has expanded the quick-and-easy entrées to include beef in barbecue sauce, brisket, meat loaf, pot roast, prime rib and top sirloin steaks from RMH Foods; frankfurters from Usingers; and beef gourmet sausage, teriyaki style or fajita style, from Aidell's.

If contestants want items with which to practice, they should refer to CAB's Web site, [www.certifiedangusbeef.com](http://www.certifiedangusbeef.com). There is no limit to which Certified Angus Beef® (CAB®) cuts can be used in the fresh meat category.

Anne's association with the Auxiliary can be traced to her mother and grandmother who were charter members of the American Angus Auxiliary. Anne's cattle experience covers more than 40 years, beginning at the Indiana State Fair with her champion 4-H heifer in 1957 and continuing with the 2000-

## A u x i l i a r y F l a s h b a c k



This scene is from the 1991 All-American Certified Angus Beef® Cook-Off at the National Junior Angus Show (NJAS) in Milwaukee, Wis. Tom Burke (left), Smithville, Mo., accepts the adult division award for best recipe on behalf of his team.

### 2002 American Angus Auxiliary Officers

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2001 Intermediate Champion Bull of the Year in the Association's Roll of Victory (ROV) program.

Anne resides in Taylorsville, Ky., with her husband, Gordon. Anne's son, Jamie, has pitched in at Cook-Off contests by taking pictures. Anne received an associate's degree from Stephens College, Columbia, Mo., and a bachelor's degree in journalism from the University of Missouri. She worked for the *Saint Louis Globe Democrat* and later taught

journalism at Harris-Stowe State College in Saint Louis, Mo. She was named Distinguished Woman of the American Angus Auxiliary in 1995 and Honorary Angus Foundation member in 1999. She was named to the All-American Futurity Board in 1999. Anne helped edit the 40th Anniversary History Book and is involved with the 50th Anniversary celebration.

Thanks, Anne!

Talking about the Cook-Off makes me hungry. Below is one of the winning recipes from the senior division of the quick-and-easy category from 2001.

## Temptation Steak

*presented by Kansas team members John McCurry, Burrton; Cody Sankey, Council Grove; Heather Hopper, Leonardville; and Amber Hopper, Leonardville*

**4 CAB® "Quick-N-Easy Top Sirloins in Bourbon Sauce"**

**1 medium red bell pepper, sliced into rings**  
**¼ cup shredded coconut**

**Fruit salsa (serve in coconut halves)**

**1 cup chopped strawberries**  
**½ cup fresh or frozen blueberries**  
**½ cup fresh or frozen blackberries**  
**1 cup grapes, halved**  
**2 peaches, diced**

Mix all fruit together and set aside; allow it to make a light syrup. Microwave steaks according to package directions. Top each steak with a bell pepper ring. Spoon fruit salsa into coconut halves and garnish with shredded coconut. Serve steaks with corn on the cob or twice-baked potatoes.

Treat Mom or Dad to this award-winning recipe. Start by going to our Web site at [www.angus.org/auxiliary](http://www.angus.org/auxiliary) for CAB and Auxiliary updates. Click on "Gift of Taste" for gift ideas. Our thanks to Kelli Toledo for all the time she has put into updating the Web site.

### History note of the month

December 1954 — America's First Lady Mamie Eisenhower became a Distinguished Honorary Life Member of the American Angus Auxiliary.

### Quote of the month

"All kids are gifted; some just open their packages earlier than others."

— **Michael Carr**

*My hat is off to all women who dedicate themselves to ensuring those packages are opened!*



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