

# Angus Auxiliary Hosts 5th Annual Angus Women Connected

*Angus women gather from across the country to learn about the cattle industry and engage with Angus breeders.*

*by Karen Hiltbrand, American Angus Association*

Some things make better sense together — peanut butter and jelly; grandparents and spoiled grandkids; and finally, Angus cattle and strong women. On March 4-6, 2020, 27 Angus cattlemen from across the country gathered for the 5<sup>th</sup> annual Angus Women Connected conference at the *Certified Angus Beef*® (CAB®) brand Culinary Center in Wooster, Ohio.

Supported by the Angus Foundation, the conference was started in 2012 with the purpose

of bringing women involved in the Angus breed together to engage in learning about the industry and to network with other breeders. On average, twenty ladies are selected based off a written application to attend the conference which is held on even-number years in either Saint Joseph, Mo., at the American Angus Association headquarters or in Wooster at Certified Angus Beef LLC (CAB).

The conference kicked off at the CAB Culinary Center with a warm

welcome from the conference organizer and Women Connected chairman, Anne Lampe, as well as from Gina Hope, American Angus Auxiliary president. The evening set the scene for a great few days as CAB executive chef, Ashley Breneman, and her culinary team led attendees through a wine-and-dine dinner experience, complete with five wine and CAB dish pairings.

“Women in Angus Connected is an event the Angus Foundation is proud to support to help encourage



A total of 27 cattlemen from across the country gathered at the *Certified Angus Beef*® brand Culinary Center in Wooster, Ohio, for the Angus Women Connected Conference. Pictured back row (from left) are Thomas Marten, Angus Foundation executive director; Anne Lampe, American Angus Auxiliary chairman; Cindy Anderson; Gina Hope; Kris Brock; Stephanie Stadheim; Amanda Armstrong; Molly Cooksey; Callie Carson; Kaitlynn Bolduc; Cindy Ahearn; Julie Gray; Margaret Alexander; Dreu Doerstler; Rod Schoenbine, Angus Foundation director of development; Joy Baldwin Papy; and Julie Conover. Pictured front row (from left) are Nancy Thelen; Valerie Trowbridge; Vivian Wolf; Pam Velisek; Kendra Dievers; Kristie Obrecht; Rebecca Knott; Joann Pipkin; Kasey Baker; Cindy Worthington; Becky Vincent; and Sharon Kline.

producer education, opportunity and networking abilities,” says Thomas Marten, Angus Foundation executive director. “The event Anne Lampe and Gina Hope put together with the help of CAB in Wooster was nothing short of exceptional.”

After an evening of great food and fundraising for the American Angus Auxiliary, Thursday was filled with education, fun and lots of cooking. The foundation of any good dish begins with quality ingredients. This is where Daniel Clark, a meat scientist, explained the 10 specifications the *Certified Angus Beef* brand uses to qualify a select percentage with the gold shield.

Attendees then suited up in aprons and divided into four teams to compete in the “Beef Cut Battle.” The teams were led by Chef Breneman and Chef Tony Biggs, and were tasked with preparing a specific cut of beef alongside their teammates.

“Our Beef Cut Battle is a session that we love to do at the culinary center with groups that just want to dive in and learn more about the different types of cuts that come from the animal,” Breneman says. “We specifically assign very different cuts from each other so at the end of the competition, everyone gets a taste of something totally different than what they were cooking. I’ve learned their family rubs, or family marinades and I teach them how to grill properly.”

After winners were crowned, the group toured facilities at Weaver Leather in Mount Hope, Ohio, as well as the heart of world’s largest Amish settlement in the town of Berlin. The evening was rounded at City Square Steakhouse, a CAB licensee in downtown Wooster.

On Friday the conference wrapped up with learning about how CAB

protects the brand, and touring the office.

“I am very thankful to the Angus Foundation for putting this on. Because let’s face it, we probably would not be here if that was not granted to us,” says Becky Vincent, conference attendee and owner of

Tri-Pine Farm, in Canton, Ohio. “I’m excited to go home and get on the websites and learn a little bit more about the Angus Foundation and the American Angus Auxiliary, and how I can become more involved.” **AJ**



Sharon Kline (left) smiles next to a carcass at the *Certified Angus Beef*® Culinary Center after hearing about the “Science Behind the Sizzle.”

Pam Velisek (right) is right at home in the Culinary Center kitchen during the “Beef Cut Battle.”



The winning team of the “Beef Cut Battle” after competing head-to-head with the task of cooking a specific cut of beef.