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▶ lowa juniors topped the fresh meats junior division, winning showmanship, recipe and overall. Team members are (from left) Matthew Wical, Grundy Center; Chance Sullivan, Saint Charles; Weston Brandt, Corning; Cole Greiman, Garner; Bryanne Duckett, New Liberty; and Caitlin Kuehn, Durant. They prepared "Steak Sandwiches with Chive Butter."



► Indiana juniors won the Black Kettle Award for their "Out-of-This-World Stuffed Tenderloin." Team members are (from left) Katelyn Wilson, Orleans; Jenna Langley, Walton; Ashlyn Carter, Upland; Joseph Claeys, Chalmers; Jill Cunningham, Sheridan; and Adam Leeper, Argos. They also won the fresh meats intermediate recipe, showmanship and overall categories.



► Michigan juniors (from left) Wren Schroeder, Deckerville; Scott Heil, Berrien Center; Patricia Vaassen, Ann Arbor; and Evan Boehmer, Olivet, won recipe and overall honors in the fresh meat senior division. They made "Fearfully Delicious CAB Short Ribs."



► Indiana juniors winning the fresh meat senior showmanship category were (from left) Lucas Neumayr, New Richmond; Christina Harp, Crawfordsville; Kristi Wilson, Orleans; and Kara Wilson, Orleans. They prepared "Rolled Flank Steak with Sesame Crust."



► Kentucky adults won the fresh meat adult recipe title and tied for first overall. Team members are (from left) Lisa and Glenn Hawkins, Magnolia; Joseph Myers, Mount Sterling; Gordon Schubert, Taylorsville; and Charles Boyd II, Mays Lick. The team prepared "Kentucky Angus Cowboy's Choice."



► A team comprised of members from Kansas and Mississippi tied for first place overall adult team in the fresh meat division. Team members are (from left) Garrett Lampe, Scott City, Kan.; Emma Collins, Morton, Miss.; Anne St. Blanc Lampe and Clayton Lampe, Scott City, Kan.; Clint Collins, Morton, Miss.; and Melanie St. Blanc Kiani, Morton, Miss. They made "20th Anniversary Jambalaya." They also won the Alumni Black Kettle Award and the fresh meat adult showmanship honors.

and Clint Collins, Morton, Miss.

In the junior Quick-N-Easy division, "Quick-N-Easy Beef and Cheddar Pockets" prepared by the Michigan team won first overall. Hope Bordner, Sturgis; Chelsea Ruggles, Kingston; Ben Goheen, Deckerville; Mitchell Goheen, Deckerville; Patricia Vaassen, Ann Arbor; and Erika Boehmer, Olivet, also won first place junior showmanship in the same division.

First-place honors in the junior Quick-N-Easy recipe category went to the team from Missouri. McKenzie Adam, Long Lane; Sadie Kinne, Eagleville; Josh Maxwell, Saint Catharine; Kathryn McDonald, Seneca; Caleb Sayre, Creighton; and Austin Thummel, Sheridan, made "American Idol Fajitadillas."

First in the intermediate Quick-N-Easy recipe category was awarded to Michigan, with their "CAB Steak and Salad Roll-ups." The team consisted of Nicole Heil, Berrien Center; Danielle Foster, Niles; Drew Bordner, Sturgis; Julie Thelen, Saline; and Rachael Vaassen, Ann Arbor. They also won first overall.

In the Quick-N-Easy intermediate showmanship category, Minnesota walked away with top honors. The team, Lindsay Waugh, Goodhue; MacKenzie Johnson, Alden; Alison Johnston, Houston; Kara Walser, Minnesota Lake; Beth Meiners, Caledonia; and Amber Miller, Caledonia, made a "Chili Hot Dish." They were also second overall in the intermediate Quick-N-Easy division.

"Tailgate'n Steak" was the winning recipe in the senior Quick-N-Easy division. The team from Kansas also won first place showmanship in the same division. In addition they won first overall in the Quick-N-Easy division. Team members Emily McCurry, Burrton; Jeana Sankey, Council Grove; Coye Crenshaw-Kleve, Manhattan; and Megan Theis, Leavenworth, shared the honors.

Iowa won big in the adult Quick-N-Easy division. "Clampett's CAB Stew" was the recipe that helped the team of 13 take home first in both showmanship and recipe categories, as well as first overall. The team included Glen Swanson, Durant; Mike and Sandy Ruby, Greene; Pat and Peggy Sullivan, Saint Charles; Kirk and Lynn Brandt, Corning; Lisa and Sarah Stream, Chariton; Ashley Kuehn, Durant; Angela Schermer, Clarion; Mary Greiman, Garner; and Bridget Driscoll, Williamsburg.

Many juniors took on the challenge of creating exciting beef dishes in the new deliments division.

In the junior deli meats division, the team from Texas walked away with first in recipe, showmanship and overall. The recipe was for "Beef 'n' Cheese Wraps," and the team included Gretchen Ettredge, Pilot Point; Mollie Lastovica, Fredericksburg; Charlie Rochester, Gonzales; Brazos and Tylee Jo Williams, Lockney; and Katy Satree, Montague.

First-place recipe in the intermediate deli meats division was the team from Illinois. Team members Christopher and Kyle Cassady, Ancona; Gretchen and Nathan Frost, Tallula; Kalee Bedel, Saybrook; and Tera Moritz, Piper City, made "Deli Beef Strata." They also won first overall in the intermediate deli meats division.

The intermediate deli meats team from Texas won first place in the showmanship category. Katy and Kyle Kemp, Decatur; Inabeth Donaldson, Grandview; and Jill Jaggers, Sulphur Bluff, made "Poor-Boy Sandwiches."

In the senior deli meats division, the Texas CONTINUED ON PAGE 138

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