



Auxiliary Notes

► by **Amy Iman Bellis**, president, American Angus Auxiliary

Cook-Off successes

Juniors should be proud of their successes at the National Junior Angus Show (NJAS), not to mention the creativity, dedication, hard work and great recipes behind the All-American Auxiliary-sponsored Certified Angus Beef® (CAB®) Cook-Off.

Elbow 'grease'

"You're the one that I want ... CAB Burgers!" I still can't believe that we got six teenage boys and girls to sing and dance to this modified song from the movie *Grease*. My kids were involved with the Cook-Off, and our intermediate fresh meat division team did an awesome job. I can't thank them enough for their determination, hard work and ability to have fun. Katy, Austin, Audrianna, Holly, Garren and Kylee, you all were great, and so were your Rock 'N' Roll Burgers. I can't wait to see what you all cook up next year in Denver, Colo.

Cook-Off recap

It was fun to watch and be a part of the 21st Cook-Off. This event is conducted at each NJAS under the direction of the Beef Education Committee of the American Angus Auxiliary. Chairing the committee is Anne Patton Schubert from Taylorsville, Ky. In Angus circles, Anne needs no introduction. She is the CAB Cook-Off lady, and this year she had 44 teams competing for top skit and recipe honors.

The Cook-Off was started in 1983 at the Des Moines, Iowa, NJAS. It began for educational purposes, as well as for entertainment. Anne has been to, and involved with, every one of the 21 Cook-Offs. This event remains educational and fun, and we in the Auxiliary owe Anne a huge thank-you for making the program

seem to run itself. Anne, you outdid yourself once again.

In the CAB Cook-Off, there are three meat categories: fresh meat, deli meat and quick-n-easy. Each of the three meat categories also has three age divisions for National Junior Angus Association (NJAA) members, allowing for a total of nine Cook-Off teams per state, plus any adult teams. Each team of up to six participants competes in skits on beef education and serves a recipe that ties in with its theme.

The *Angus Journal* provides complete coverage of the Cook-Off, including a summary of winners and recipes. Congratulations to the team from Indiana competing in the senior fresh meat division for winning the Black Kettle Award, which recognizes the overall contest winner.

In appreciation

The Cook-Off would not have been possible this year without the help of many volunteers, especially Ron and Jean Gillig of Odessa, Mo., who were the Missouri host state chairmen. The Auxiliary would like to thank the following for their support of the Cook-Off:

- The Paul St. Blanc family for establishing the Black Kettle Award in his memory.
- National Beef, Kansas City, Mo., for supplying the CAB product for the event.

- Freedman Foodservice of Dallas Inc. and Sysco Food Services of Kansas City for cutting and distributing the beef for the contest.
- Certified Angus Beef LLC (CAB) for providing CAB product.
- Brooke Enders, CAB Supply Development Division marketing manager, and Clint Walenciak, CAB packing director, for providing awards and products.
- U.S. Premium Beef (USPB), Pratt Feeders LLC, Irsik & Doll Co., Triangle H Grain and Cattle Co., and Gardiner Angus Ranch for sponsoring Cook-Off T-shirts for each of the contestants.
- Alaina Burt, 2004 *Angus Journal* intern who helped produce the recipe booklet.
- Dave Maples, Kentucky Beef Council, for donating gifts for the contest.
- The judges for the contest: Mary Christine Banwart, University of Kansas (KU); Luke Burbank, Missouri Cattlemen's Association; Tom Burke, American Angus Hall of Fame; Dean Hurlbut, Saint Joseph, Mo.; Todd Johnson, Kansas Beef Council; John Landry, Sysco Food Services of Kansas City Inc.; Col. Jerry Lehman, Columbia, Mo.; Rhonda Nida McCurry, Kansas Farm Bureau; Cheryl Oxley, Angus Productions Inc.; Susan Rhode, Gower, Mo.; Rob Shuey, Tyson Fresh Meats; and Vicki Smith, Lebanon, Tenn.

Circle the date

Don't forget to mark your calendar for these upcoming Auxiliary dates:

- Nov. 13, Auxiliary Executive Board Meeting at 1 p.m., Louisville, Ky.
- Nov. 13, Auxiliary Annual Meeting at 4 p.m. (*Note date change here.*)
- Nov. 14, Auxiliary Annual Brunch
- May 20-21, 2005, Excellence, No Exception II Conference, Saint Joseph, Mo.

2004 American Angus Auxiliary Officers



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