



Auxiliary Notes

► by *Michelle Rieff*, president, American Angus Auxiliary

Focus

Too many people spend too much time running around in circles when they should be running straight toward the finish line. Focus your efforts solely on the things that will help you reach your goals and dreams.

Auxiliary members busy as bees

It is a very exciting time of the year when Auxiliary members are running straight toward the finish line. Auxiliary members are anticipating many activities and projects coming to completion during July. Kathi Creamer, scholarship chairwoman, just notified me that the scholarship applications have been received and are in the hands of the judges. By the time you read this column, the 10 winners will have been selected.

Leslie Mindemann of Wisconsin and Cook-Off chairwomen Anne Patton Schubert of Kentucky and Anne Lampe of Kansas have been working on the *25 Years of Winners All-American Certified Angus Beef® (CAB®) Cook-Off Cookbook* that will go on sale at the upcoming National Junior Angus Show (NJAS) in Perry.

Entries have been received for the Auxiliary-sponsored CAB® Cook-Off that is shaping up to be a very competitive event for 2009. The awards committee chairwomen have everything in order for all the contests the Auxiliary sponsors at the NJAS.

We are anticipating a very successful NJAS in Perry, Ga. Jane Ebert of North Carolina and Shirley Williams of Arkansas have been busy working with the staff of Angus Productions Inc. (API) to finalize all the details for our new partnership with McGreevey's of Wichita, Kan., for CAB gift packages.

Join us at the midyear meeting

Please join American Angus Auxiliary members at our midyear meeting in conjunction with the NJAS. On Wednesday, July 22, we will begin at 4:30 p.m. with a social that will be full of conversation, idea-sharing, making new friends, networking and renewing old friendships.

The business meeting will begin promptly at 5 p.m., lasting no more than an hour. Everyone is welcome at the meeting. We extend a special invitation to prospective members to come see what the Auxiliary is all about.

While in Perry, be sure to check out the Auxiliary Relaxation Station.

Help us promote, recognize Angus youth

One of the main purposes of the Auxiliary is to promote and recognize Angus youth. We do this through the many awards and contests we sponsor. These include Miss American Angus, the Auxiliary scholarship program, the Silver Pitcher Awards, the Janet Castle Crystal Awards, the All-American *Certified Angus Beef* Cook-Off, the Dick Spader Extemporaneous Speaking Contest

Award, the Pat Grote Extemporaneous Speaking Awards, Pat Grote LEAD (Leaders Engaged in Angus Development) Scholarship Awards, the National Showmanship Contest and Achievement Certificates.

If you are a parent or grandparent of a Junior Angus member, we encourage you to join us in our efforts to promote and recognize Angus youth. Membership dues are just \$10 per year, or a lifetime membership can be purchased for \$100. Membership forms can be found on the Auxiliary web site at www.angusauxiliary.com.

Pam Patterson is our membership chairperson. She can be reached by calling 406-445-2332 or e-mailing her at blkcw@hotmail.com.

American Auxiliary archives available soon on web site

Last summer I spent several days at the American Angus Association going through the many boxes of Auxiliary archived materials. My goal was to see what was there and organize it in some type of useable fashion. It was so helpful to me to see how far the Auxiliary has come in its 57 years of existence. I quickly developed a better understanding of the Auxiliary programs.

While going through the materials I found something very special. It was called the "President's Book."

The purpose of this book was to keep the history updated of the Auxiliary every year with a list of presidents, distinguished

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**"It is not so much how busy you are, but why you are busy. The bee is praised; the mosquito is swatted."
— Marie O'Conner**

2009 American Angus Auxiliary Officers

- **President** — Michelle Rieff, PO Box 923, Bentonville, AR 72712; 479-795-2584; michellerieff@aol.com
- **President-elect** — Kathi Creamer, 17270 6450 Rd., Montrose, CO 81403; 970-240-2798; lazyjb@rocketweb.net
- **Secretary-treasurer** — Barbara Ettredge, 1001 Berend Rd., Pilot Point, TX 76258; 940-686-2958; circlefarms@aol.com
- **Advisor** — Nancy Thelen, 7821 Weber Rd., Saline, MI 48176; 734-944-6262; hillsidesacres01@aol.com



► Pictured at left: Elected to serve as American Angus Auxiliary officers are (from left) **Nancy Thelen**, Saline, Mich., advisor; **Michelle Rieff**, Bentonville, Ark., president; **Kathi Creamer**, Montrose, Colo., president-elect; and **Barbara Ettredge**, Pilot Point, Texas, secretary-treasurer.

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women, scholarship winners, Miss American Angus and showmanship winners, along with winners of all the other Auxiliary-sponsored contests. The materials had not been updated since 2001. I recently spent a few days at my computer compiling all the lists into a computer document that can be placed on the Auxiliary web site. Please watch the web site for the addition of this archived information. It is amazing how many lives of Angus youth and Angus families the Auxiliary has touched.



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Try this recipe

Are you like me and always looking for a new recipe for family or for entertaining? If you like artichoke hearts you will love this recipe. Enjoy.

Mediterranean CAB® Eye of Round Steaks

2 CAB® eye of round steaks, cut 1-in. thick (8 oz. each)

1 Tbs. chopped fresh basil

1 jar (6 oz.) marinated artichoke hearts

¼ cup chopped roasted red pepper

3 Tbs. Dijon-style mustard

Drain artichokes; reserve liquid. Chop artichokes; combine with red pepper and basil. Refrigerate.

Mix reserved artichoke heart liquid and mustard. Marinate CAB® beef steaks in mustard mixture in refrigerator for 6 hours or as long as overnight.

Remove steaks; discard marinade. Place steaks on grill over medium, ash-covered coals. Grill, uncovered 19-23 minutes for medium-rare doneness, turning occasionally. Do not overcook. Carve steaks. Serve with artichoke mixture.