



# I Am Angus

by Eric Grant

John Doherty decided to become a great chef when he was a teenager, pumping gas at a New York City gas station.

He decided then — as he knows now — that quality is the single greatest thing he can deliver to his customers.

“From the time I was a young cook, I always believed that the quality of my work would speak for itself,” says Doherty, who has served as the executive chef at the Waldorf=Astoria for nearly 25 years. “I have to say the same thing about *Certified Angus Beef*.® The product speaks for itself. When people taste it, they say, ‘Wow, what is this that I’m eating?’ ”

To understand the connections between ranches and his restaurant, Doherty recently visited Sitz Angus Ranch of Harrison, Mont. The experience was profoundly insightful.



**Editor’s Note:** “I Am Angus” is a new column in the Angus Journal provided by Angus Productions Inc.’s Creative Media Department. It will feature the individuals who define this breed and the Angus community.