

► Receiving the Grote LEAD Conference Award for winning the intermediate steak division are (from left) Kansas juniors **Grady Dickerson, Sarah Pelton, Cale Hinrichsen, Eva Hinrichsen, Kady Figge and Alexandria Cozzitorto**. Also pictured is Shally Roggen, American Angus Auxiliary president, presenting.



► Winning first in the junior division of the Chef's Challenge is **Chelsey Figge**, Onaga, Kan.



► Placing second in the junior division of the Chef's Challenge is **Haley Throne**, Lexington, Ga.

► Winning the adult division of the Chef's Challenge are (from left) **Louis Dubs and Allison Dubs**, both of Billings, Mont.



► Placing second in the adult division of the Chef's Challenge are (from left) **Jake McCall**, Greenville, Va., and **Timothy Clark**, Gretna, Va.



► Placing third in the adult division of the Chef's Challenge are (from left) **Julie Throne and Katherine Throne**, both of Lexington, Ga.



Seasoned for Success

Angus youth tantalize judges' taste buds during the *Certified Angus Beef®* Cook-Off.

Story & photo by *Bridget Beran*, editorial intern

The smells of *Certified Angus Beef®* (CAB®) steaks and roasts filled the Expo Hall at the National Junior Angus Show (NJAS) as Angus juniors cooked up delicious treats and clever skits for the CAB cook-off.

While the food was center of the plate, the focus of the contest was on the junior members and their skits. From shipwrecked castaways to news crews, National Junior Angus Association (NJAA) members got creative in how they presented their recipes to the judges.

The team from Kansas channeled the movie *Anchorman* to urge judges to enjoy CAB and "Stay Classy, Grand Island." Team member Cale Hinrichsen, Westmoreland, says they chose their theme because they had all wanted to bring humor into the competition.

"We like to compete in the cook-off contest because it's a lot of fun to dress up. I really enjoy working on the skits," Hinrichsen says.

Taylor Duckett, New Liberty, and her team from Iowa, reminded judges, "You aren't yourself when you're hungry" in a CAB-remix of a *Brady Bunch* Snickers® commercial.

"Since we saw the Snickers commercial, we thought it would be a great fit since CAB is a great filling part of a meal," Duckett explains. "The cook-off contest is a lot of fun, and it

lets your personality come out. It lets you have fun while promoting CAB."

Beyond the amusement of the skits, it also teaches Angus juniors important cooking skills, as well as educating them about the CAB program.

"It's very interesting to learn how that dish is prepared because cold cereal doesn't always

cut it in college," Hinrichsen says. "Learning to cook here at the cook-off contest is very beneficial, no matter where we go throughout life."

With CAB at the center of the competition, the knowledge gained about the CAB program is a highlight for participants. For Ty Mogck, Olivet, S.D., and his team, whose skit played on the television show *Gilligan's Island*, it was imperative they be prepared on all things CAB-related.

"You have to study because the judges will ask you a lot of the information about CAB," Mogck says.

For Duckett, the contest presented her with an opportunity to brush up on her CAB knowledge, especially the 10 quality standards that meat must reach to qualify for CAB. This knowledge is important for these young producers as they prepare to become the future advocates of the beef industry.

"It makes me a better advocate because when someone asks, 'Why should I buy CAB, why should I pay more?' We can advocate and tell them that what they're paying for is a higher-quality cut of beef. It's superior, and this is why we do our best to raise our animals as best as possible, to meet the standard of CAB," Hinrichsen says.



► After being shipwrecked, South Dakota juniors came across a box of CAB roast in their skit inspired by *Gilligan's Island*.

