

► The Kansas intermediate other beef team won showmanship in their age division.



Creativity in the Kitchen

Angus Juniors share the story of *Certified Angus Beef*® during cooking competition.

by *Claire Carlson*, public relations and communications intern

During the National Junior Angus Show (NJAS), pop culture characters were seen milling around the exhibition hall; stars from the television show *The Golden Girls* and Justin Bieber mingled with Olympian Shaun White and some students from Hogwarts School of Witchcraft and Wizardry. The juniors in these costumes competed in the All-American *Certified Angus Beef*® (CAB®) Cook-Off July 8 in Indianapolis, Ind.

The contest, sponsored by the American Angus Auxiliary and *Certified Angus Beef* LLC (CAB), is one of the most popular events at the NJAS. Participants prepare a CAB recipe and a skit that promotes the product to consumers. Teams may consist of two to six juniors, and are divided by age and type of beef used in the recipe: steak, roast or other beef.

“Year after year, we are always impressed by our Angus youth participating in the Cook-Off,” says Anne Lampe, co-chair of the competition. “The Angus breed and the CAB brand are fortunate to have such a strong future in the National Junior Angus Association members.”

As teams vie to present the best recipe and most entertaining skit, they test their beef industry knowledge outside of the showing. The competition was fierce this year

with 32 teams, but light-hearted banter and loud laughter could be heard throughout the competition area.

“We are doing the CAB® Cook-Off, and you basically put a skit together with a bunch of kids from your state, and you use that to inform people about *Certified Angus Beef*®,” says Karisa Pfeiffer, Orlando, Okla.

In each age division — junior, ages 9-13; intermediate, ages 14-17; and senior, ages 18-21 — and beef category, teams are judged on their recipes and showmanship. Recipes are evaluated on taste and ease of preparation, while the showmanship criteria are presentation, costumes and creativity. Winners in each evaluation type, as well as an overall winner, are chosen.

The Black Kettle Award

Established in memory of Paul St. Blanc, a long-time friend and supporter of the Cook-Off, the Black Kettle Award is the highest prize a team can earn in the Cook-Off. It is presented to the highest-placing team across all age and beef divisions.

This year, the Oklahoma junior team entered in the other beef category took home the Black Kettle Award. Winning team members are Alyson Friesen, Arnett; Madelyn Gerken, Cashion; Victoria Gerken, Cashion; Charley Johnson, Orlando; and Sydney Johnson, Orlando. The team wowed the judges with their race-car-themed skit.

A list of award-winning 2014 Cook-Off recipes follows.





► Kermit and Miss Piggy learned they would prefer CAB to pork and frog leg fajitas in the Oklahoma senior roast team's skit.



► Chef's Challenge participants have one hour to prepare their entries.



► It takes a few tools to create a tasty recipe.



► Even the tables are decorated to fit the skit's theme.



► The Missouri senior steak team highlighted Angus taste and texture with their recipe "AT&T Steak."

Table 1: Winners of the 2014 Auxiliary-sponsored All-American CAB® Cook-Off

Black Kettle winner			
Oklahoma junior other beef team — "CAB® Lettuce Wraps"			
Pat Grote LEAD scholarship winner			
Kansas intermediate steak team — "King of the Cowboys Steak"			
Steak division			
Rank	Recipe	Showmanship	Overall
<i>Junior</i>			
1.	Kansas	Kansas	Kansas*
2.	Illinois	Illinois	Illinois
3.	Michigan	Michigan	Michigan
<i>Intermediate</i>			
1.	Kansas	Kansas	Kansas
2.	Iowa	Iowa	Iowa
3.	New York	New York	New York
<i>Senior</i>			
1.	Michigan	Michigan	Michigan
2.	Indiana	Indiana	Indiana
3.	Illinois	South Dakota	South Dakota
Roast division			
<i>Junior</i>			
1.	Iowa	Nebraska	Virginia*
2.	Virginia	Virginia	Nebraska
3.	Nebraska	Iowa	Iowa
<i>Intermediate</i>			
1.	Michigan	Michigan	Michigan
<i>Senior</i>			
1.	Oklahoma (tie)	Oklahoma	Oklahoma
1.	Missouri (tie)	Missouri	Missouri
3.	North Carolina	North Carolina	North Carolina
Other beef division			
<i>Junior</i>			
1.	Oklahoma	Oklahoma	Oklahoma*
2.	Kansas	Indiana	Indiana
3.	Indiana	Kansas	Kansas
<i>Intermediate</i>			
1.	Iowa	Kansas	Illinois
2.	Illinois	Illinois	Iowa
3.	Kansas	Iowa	Kansas
<i>Senior</i>			
1.	Kentucky	Kentucky	Kentucky

*Denotes overall winner of the product division.