

# Cooking Up A Storm

All roads led to the Auxiliary-sponsored All-American *Certified Angus Beef*® Cook-Off.

by Tammy Ettredge



PHOTOS BY ABBY WHITE

► Chefs of all ages served up great food and fun times at the 23rd Annual Auxiliary-sponsored All-American *Certified Angus Beef*® Cook-Off.

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► **Above:** Ashley Hawkins (left), Belton, S.C., and Savannah Groce (right), Fountain Inn, S.C., show off Angus marbling during their skit.



► **Right:** Judges evaluated Cook-Off entries on the basis of their recipe and showmanship, then named an overall winner for each age division.

**C**hefs of all ages served up great food and fun times at the 23rd Annual Auxiliary-sponsored All-American *Certified Angus Beef*® Cook-Off at the 2006 National Junior Angus Show (NJAS) July 9-15 in Indianapolis, Ind.

A total of 35 teams competed for top honors in three product competitions — deli meat, Quick-N-Easy™ and fresh meat. The competitions were broken into four age divisions — junior, ages 9-13; intermediate, ages 14-17; senior, ages 18-21; and adult.

An overall winner in each age division was selected based on two categories, recipe and showmanship. In the recipe category, winners were evaluated on the actual food prepared, its taste and ease of preparation. The showmanship division was judged on creativity of the skit, presentations and costumes.

Receiving the Black Kettle Award as the highest-placing team among all competitions was the senior fresh meat team from Indiana. Team members included April Harris, Ridgeville; Lucas Neumayr, New Richmond; Jacob Saunders, Cloverdale; and Kara and Katelyn Wilson, both of Orleans. The team prepared “Pepperrock Stuffed Beef Filets.” They first claimed overall top honors in the fresh meat competition by winning first place in the showmanship category and senior division.

### Deli meat winners

Winning the showmanship and recipe categories, Kansas claimed overall top honors in the junior deli meat division. The team consisted of Tyler Blythe, White City; Hadley DeHoff, Tonganoxie; Johanna Lundgren, Ottawa; Tyler Ottensmeier, McLouth; and Jake Schmalstieg, McLouth. They prepared “Speedy Toasted CAB Sandwich.”

In the intermediate deli meat division, Kansas took home overall top honors after winning the recipe category. The team of Brooke Bergkamp, Arlington; Jacinda Dickinson, Glasco; Peter Lundgren, Ottawa; Tanner Rayl, Hutchinson; and Bailey Shaw, Erie, prepared “Super-Quick Beef Taco Soup.”

Iowa received first in the showmanship category of the intermediate deli meat division. Team members included Ashley and Caitlin Kuehn, both of Durant. The team prepared “Western Wrap.”

The senior team from Kansas was the overall winner in the deli meat division. The team consisting of Chelsea Dickinson, Glasco; Tess Ludwick and Kristen and David Lundgren, all of Ottawa; Courtney Rump, Galva; and Kyleigh Santee, Langdon, prepared “Cajun Roast Beef with Pasta and Veggies.” The team won top honors in the recipe, showmanship, and senior deli meat division.

### Quick-N-Easy winners

Top honors in the junior Quick-N-Easy division



► **Above & right:** Winning the Black Kettle Award for the overall highest-placing team in the 2006 Cook-Off, as well as first in showmanship and overall in the senior fresh meat competition, is Indiana. From left, Emma Collins presents the award to team members **April Harris**, Ridgeville; **Jacob Saunders**, Cloverdale; **Katelyn** and **Kara Wilson**, both of Orleans; and **Lucas Neumayr**, New Richmond. Clayton and Garrett Lampe assist in presenting the award. The team prepared “Pepperrock Stuffed Beef Filets.”



► The Kansas junior team in the Quick-N-Easy division invited the judges to share some beans after entertaining them with a little cowboy poetry. While tasting the entries, the judges asked team members questions about the CAB brand and their entries.



went to the team from South Dakota after it first won the recipe category. The team prepared "Baked Beef Chimichangas." Team members included Brittany Bush, Britton; Kylee Geppert, Mitchell; and Alex Rogen, Brandon.

Winning the showmanship category of the junior Quick-N-Easy division was the team from Kansas. The team consisting of Eric and Trenton Blythe, both of White City, and Cole and Ransom Gardiner, both of Ashland, prepared "Beans for Real Cowboys."

Texas youth claimed overall top honors in the intermediate Quick-N-Easy division. The team prepared "Inside-Out Bacon Cheeseburgers" and also won first place in the showmanship category. Team members included Megan Ahearn, Wills Point; Gretchen Ettredge, Pilot Point; Taylor McQueen, Gilmer; and Katy Satree, Montague.

Taking home top honors in the recipe category of the intermediate Quick-N-Easy division was the team from Kansas. The team of Allison and Meghan Blythe, both of White City; MacKenzie Flory, Baldwin City; and Esther and Hannah McCabe, both of Elk City, prepared "Cruella's Wickedly Delicious Prime Rib Dinner with Blazin' Sauce."

Oklahoma claimed overall top honors in the Quick-N-Easy division after first topping the showmanship category and senior division. The team prepared "Holiday CAB Prime Rib with Mushroom Sauce." Team members included Gina Blanton, Marlow; Jordan Davis, Foss; Cali Emberson, Nowata; and Karisa and Kelsey Pfeiffer, both of Orlando.

Winning the recipe category of the senior Quick-N-Easy division was the team from Minnesota. The team of Chelsey Drysdale, Wabasha; Alison Johnston, Houston; Bethanie Meiners, Caledonia; and Taylor Waugh, Goodhue, prepared "CAB Hot Beef Sandwich."

### Fresh meat winners

In the junior fresh meat division, Indiana claimed top honors. Team members included Samuel Barker, Danville; and Baron, Katarina, Steven and Zachary Rieker, all of Columbus. The team prepared "Tigger's Elegant CAB Prime Rib Roast," and also claimed first place in the showmanship category.

Taking home top honors in the recipe category of the junior fresh meat division was Missouri. The team prepared "Zesty Steak Empanada." Team members consisted of Arin Akin, Iberia; Madison Gooden, Crocker; and Cameron and Carter Ward, both of Plattsburg.

Ohio claimed the Pat Grote LEAD Award for winning overall top honors in the intermediate fresh meat division. The award provides team members a scholarship to attend the National Junior Angus Association's Leaders Engaged in Angus Development (LEAD) Conference. The team consisting of Lauren and Lindsey Grimes, both of Hillsboro, and Bailey and William Harsh, both of Radnor, prepared "Aunt Bee's Filet of Beef." The team also won first place in the showmanship category.

Top honors in the recipe category of the intermediate fresh meat division went to the team from Virginia. The team prepared "Flat-Iron Steak Supreme." Team members included Nathan Butler, Midland; Will Epperly, Moneta; Meghan Fleming, Bluemont; Casey Johnson, Nokesville; Kaitlyn Meadows, Buchanan; and Luke Muncy, Midland.

The Michigan senior team took home top honors in the recipe category of the fresh meat division. The team of Ricka Boehmer,

### Winners by category and age division for fresh meat, Quick-N-Easy and deli meat competitions

#### Fresh Meat Competition

Rank	Recipe	Showmanship	Overall
<b>Junior division:</b>			
1.	Missouri	Indiana	Indiana
2.	Texas	Missouri	
3.	Indiana	Texas	
<b>Intermediate division:</b>			
1.	Virginia	Ohio	Ohio
2.	Illinois	Michigan	
3.	Michigan	Maryland	
<b>Senior division:</b>			
1.	Michigan	Indiana	<b>Indiana*</b>
2.	Indiana	Michigan	
3.	Virginia	Virginia	

#### Quick-N-Easy™ Competition

Rank	Recipe	Showmanship	Overall
<b>Junior division:</b>			
1.	South Dakota	Kansas	South Dakota
2.	Michigan	South Dakota	
3.	Kansas	Michigan	
<b>Intermediate division:</b>			
1.	Kansas	Texas	Texas
2.	Texas	Kansas	
<b>Senior division:</b>			
1.	Minnesota	Oklahoma	<b>Oklahoma*</b>
2.	Oklahoma	Minnesota	
3.	Kentucky	Kentucky	
<b>Adult division:</b>			
1.	Illinois	Illinois	Illinois

#### Deli Meat Competition

Rank	Recipe	Showmanship	Overall
<b>Junior division:</b>			
1.	Kansas	Kansas	Kansas
2.	Illinois	Illinois	
<b>Intermediate division:</b>			
1.	Kansas	Iowa	Kansas
2.	Nebraska	Nebraska	
3.	Iowa	Oklahoma	
<b>Senior division:</b>			
1.	Kansas	Kansas	<b>Kansas*</b>

\*Denotes overall winners in product competition.

#### Black Kettle Winner:

Indiana senior fresh meat entry, "Pepperrock Stuffed Beef Filets"

#### Pat Grote LEAD Scholarship Winner:

Ohio intermediate fresh meat entry, "Aunt Bee's Filet of Beef"

Williamston; Wren Schroeder, Deckerville; Julie Thelen, Saline; and Rachael Vaassen, Ann Arbor, prepared "Las Vegas Strip Steak."

Recipes of the Cook-Off entries are scheduled to appear in the October *Angus Journal*.

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►Placing first in showmanship and overall in the junior fresh meat division is Indiana. Team members include (from left) **Katarina, Baron, Steven,** and **Zachary Rieker,** all of Columbus; and **Samuel Barker,** Danville.



►Placing first in the recipe category of the junior fresh meat division is Missouri. Team members are (from left) **Madison Gooden,** Crocker; **Arin Akin,** Iberia; and **Cameron** and **Carter Ward,** both of Plattsburg. They prepared "Zesty Steak Empanada."



►Winning the Pat Grote LEAD Award, as well as showmanship and overall honors in the intermediate fresh meat division, is Ohio. Team members are (from left) **Bailey Harsh,** Radnor; **Lauren Grimes,** Hillsboro; **William Harsh,** Radnor; and **Lindsey Grimes,** Hillsboro. They prepared "Aunt Bee's Filet of Beef."

PHOTOS BY SHELLA STANNARD



►Placing first in the recipe category of the intermediate fresh meat division is Virginia. Team members are (from left) **Luke Muncy,** Midland; **Kaitlyn Meadows,** Buchanan; **Nathan Butler,** Midland; **Casey Johnson,** Nokesville; **Will Epperly,** Moneta; and **Mehgan Fleming,** Bluemont. They prepared "Flat-Iron Steak Supreme."



►Placing first in the recipe category of the senior fresh meat division is Michigan. Team members include (from left) **Ricka Boehmer,** Williamston; **Julie Thelen,** Saline; **Rachael Vaassen,** Ann Arbor; and **Wren Schroeder,** Deckerville. They prepared "Las Vegas Strip Steak."



►Winning showmanship in the junior Quick-N-Easy division is Kansas. Team members are (from left) **Trenton** and **Eric Blythe,** both of White City; and **Ransom** and **Cole Gardiner,** both of Ashland. They prepared "Beans for Real Cowboys."



►Placing first in recipe and overall in the junior Quick-N-Easy division is South Dakota. Team members are (from left) **Brittany Bush,** Britton; **Alex Rogen,** Brandon; and **Kylee Geppert,** Mitchell. They prepared "Baked Beef Chimichangas."



►Placing first in the recipe category of the intermediate Quick-N-Easy division is Kansas. Team members are (from left) **Meghan Blythe,** White City; **MacKenzie Flory,** Baldwin City; **Esther** and **Hannah McCabe,** both of Elk City; and **Allison Blythe,** White City. They prepared "Cruella's Wickedly Delicious Prime Rib Dinner with Blazin' Sauce."



►Placing first in showmanship and overall in the intermediate Quick-N-Easy division is Texas. Team members include (from left) **Taylor McQueen,** Gilmer; **Katy Satee,** Montague; **Gretchen Ettredge,** Pilot Point; and **Megan Ahearn,** Wills Point. They prepared "Inside-Out Bacon Cheeseburgers."

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►Placing first in the recipe category of the senior Quick-N-Easy division is Minnesota. Team members include (from left) **Alison Johnston**, Houston; **Bethanie Meiners**, Caledonia; **Taylor Waugh**, Goodhue; and **Chelsey Drysdale**, Wabasha. They prepared "CAB Hot Beef Sandwich."



►Placing first in showmanship and overall in the senior Quick-N-Easy division is Oklahoma. Team members are (from left) **Kelsey Pfeiffer**, Orlando; **Cali Emberson**, Nowata; **Karisa Pfeiffer**, Orlando; **Jordan Davis**, Foss; and **Gina Blanton**, Marlow. They prepared "Holiday CAB Prime Rib with Mushroom Sauce."



►Placing first in recipe and showmanship in the junior deli meat division is Kansas. Team members include (from left) **Tyler Blythe**, White City; **Jake Schmalstieg**, McLouth; **Johanna Lundgren**, Ottawa; **Tyler Ottensmeier**, McLouth; and **Hadley DeHoff**, Tonganoxie. They prepared "Speedy Toasted CAB Sandwich."





►Placing first in the showmanship category of the intermediate deli meat division is Iowa. Team members are (from left) **Ashley and Caitlin Kuehn**, both of Durant. They prepared “Western Wrap.”



►Placing first in the recipe category of the intermediate deli meat division is Kansas. Team members are (from left) **Peter Lundgren**, Ottawa; **Brooke Bergkamp**, Arlington; **Bailey Shaw**, Erie; **Tanner Rayl**, Hutchinson; and **Jacinda Dickinson**, Glasco. The team prepared “Super-Quick Beef Taco Soup.”



►Placing first in recipe, showmanship and overall in the senior deli meat division is Kansas. Team members are (from left) **David and Kristen Lundgren**, both of Ottawa; **Courtney Rump**, Galva; **Kyleigh Santee**, Langdon; **Tess Ludwick**, Ottawa; and **Chelsea Dickinson**, Glasco. They prepared “Cajun Roast Beef with Pasta and Veggies.”

