

What's Cooking at CAB

With Chef Michael Ollier

Fair-weather food

I've come to learn that the county fair holds a great deal of real estate in the hearts and minds of many. As a kid from suburbia, "county fair" was never part of my vernacular. Thankfully, that changed when I moved to an area with a rich farming history.

Community experience

My kids know the Wayne County Fair as an annual tradition that yields thrilling rides, a demolition derby, up-close and personal animal encounters and, of course, fun foods.

Ask the locals, and they're likely to mention fried something-or-others, sausage sandwiches, funnel cakes, salty buckets o' fries or walking tacos as their fair week favorites. I usually spring for the local treats, however.

We stop for porkloin sandwiches served by area hog farmers, and then head to the dairy booth for milkshakes. A warm bag of Lerch's Donuts is a local delicacy never forgotten. They're usually our last grab as we head to the exit, our overexhausted boys in

tow, licking our powdered sugar-coated lips and fingertips as we take in the last sights.

The county fair is a community experience for us. The carnival rides and bizarre eats? Not so much.

Every year, the *Certified Angus Beef*[®] (CAB[®]) brand team serves burgers at the fair beef sale. Flipping burgers is an annual tradition I've come to enjoy — serving the folks who raise high-quality beef in the first place.

This year, the local fair board invited the brand to sell steak sandwiches. As a not-for-profit company, we don't own product, but we invited a friend — the Wooster Inn, a local restaurant and brand partner. They



► Chef Michael grills and serves burgers to fair beef sale patrons with CAB's David O'Diam (left) and Phil Bass (right).

have tasty sandwich ideas in the works for fair-goers, including a strip steak sandwich and a sliced ribeye cheese steak with onions and peppers.

A local restaurant ... serving beef produced by local families across the country ... at my county fair. Now that sounds like a delicious tradition in the making!

*Until next time,
— Chef Michael*