



American Angus Auxiliary

THE AUXILIARY POST

Fall 2015

www.angusauxiliary.com



Thoughts from the President

Lynne Hinrichsen, President

Welcome to Fall! The Auxiliary has had an exceptional year in terms of opportunities, business and fulfilling our mission. We are appreciative to the American Angus Association and Creative Media for helping us tell our story. Several segments on the Angus report have aired that featured the members, our purpose and the many programs we sponsor throughout the year. I heard from a few people that watched the pieces and was encouraged that our true message is getting out.

Our following is growing as we saw over 90 women attend the Mid-Year social event and meeting. The ladies enjoyed "Painting with Cow Pals" hosted by the Auxiliary's Program and Hospitality committee, chaired by Michelle Rieff. The attendees were able to relax, laugh, talk and reproduce a pasture painting to take home as a memento of the fun event. The Mid-Year business meeting followed after the social and we were able to introduce our jewelry fundraiser. Tickets went on sale for a one-of-a-kind piece of jewelry from esteemed jewelry designer and American Angus Auxiliary member, Kerri Votaw Klierer. Only 100 tickets are being sold and the last of the tickets will be available during the Angus Means Business National Convention, November 3-5, 2015 in Overland Park, Kansas. The winner will be drawn and announced during the Auxiliary Breakfast.

I hope everyone has made plans to attend the American Angus Auxiliary Annual meeting also held in conjunction with the convention. The Auxiliary will be wrapping up the last of the year's business and install the new officer team. The next day the ladies of Kansas will host the breakfast and everyone will be treated to viewing a special video dedicated to the Auxiliary. Tickets are limited so make sure you have yours ordered when you register for the convention. Later in the day you can attend the Miss American Angus candidate speeches. This is part of the three day process the candidates go through before the 2016 queen is crowned at the Association awards breakfast on the final day of the convention.

In between the convention workshops, meetings, trade show and all of the Auxiliary events don't forget to stop by the Angus Gift Barn. The Angus Gift Barn manager, Christy Perdue has worked her magic again to bring you a fabulous selection of unique Angus inspired merchandise. There will be brand new items making their debut and some items are limited. Many things sell out so come early and shop, then come back and shop some more. Proceeds from your purchases help our programs, awards and scholarships. Your support is appreciated and this is a wonderful way to give back.



I have shared a fantastic year with a great group of women that make up our board, serving the members of the Auxiliary, promoting our juniors, programs and Angus cattle. I encourage everyone to get involved in the Auxiliary whether it is at the state or national levels. There are opportunities to participate in a small

or large way. This is a wonderful way to learn new things, share ideas, meet amazing women from across the country and in general, get things done!

Thank you for the chance to work in one of the most outstanding organizations and with the best people. One can never go wrong when you focus on kids, cattle and education. I look forward to seeing you all in November.

Lead On, Ladies!

Join Us for Breakfast

Great fellowship, entertainment, new and old friends, a delicious meal, gifts for attendees, good times, – the *American Angus Auxiliary Breakfast!* The 64th annual event will be held at the Sheraton Hotel in Overland Park, Kansas on Wednesday, November 4, 2015 at 7:30 am. All Angus enthusiasts are invited to attend the popular event. The breakfast is on pace for a record-setting year, with a limited amount of tickets at \$25 per person still available. Attendees can purchase a ticket when registering for the convention at www.angusconvention.com.

The breakfast will end in plenty of time for convention participants to attend the candidate forum. Auxiliary Program & Hospitality Chairman, Michelle Rieff, reports that her committee and Kansas Angus breeders have planned a special event complete for all participants that includes many door prizes. Miss American Angus contestants will be introduced as well as greetings from Miss American Angus 2015 Madison Butler of Indiana. All state and regional Auxiliary's are asked to send or bring door prizes. See you soon in Kansas!

Giving Back the current American Angus Auxiliary fundraiser has been made possible through the generosity of Auxiliary member, Kerri Votaw Klierer. Kerri, an internationally recognized jewelry designer has graciously offered the Auxiliary the option of shopping at her website, KVKjewelrydesign.com, or having a custom piece designed at a value of \$5,000. Raised on her family's historic Angus ranch in the heart of Nebraska, Kerri's ranching heritage has influenced her designs. A drawing for this unique offering will be held during the Auxiliary's Annual Breakfast on November 4th. Only 100 tickets at \$50 each are being offered.



Ticket sales have been brisk since starting in May. A very limited number of tickets will be available at the Angus Convention in Overland Park, Kan. November 2-4, 2015.

For more information contact one of the **Giving Back** committee members, Kathi Creamer (kathi@lazyjb.com), Jane Ebert (eberlee1@skybest.com) or Mary McCurry (mccurryangus@outlook.com)



From Your Regional Directors

Howdy from Region 2

Cindy Ahearn, Director

Texas Angus Auxiliary invites you to attend the Cowtown Classic January 22-23, 2016 in Fort Worth, Texas. Two days of fun and socializing with old friends and a great time to make new friends. Watch the Juniors exhibit their cattle, take in the Rodeo, but make sure you attend the Best of the West Bull sale and the Stars of Texas Female sale. The TxAAux will decorate for the Texas Angus Banquet which averages 300 attendees. During this banquet the membership will work on various fund raisers for the Juniors and the new Miss Texas Angus will be announced! The annual Texas Angus Auxiliary meeting will be Friday morning the 22nd after the Annual TAA meeting and prior to the start of the bull sale.



Hello from Region 4

Melanie St. Blanc Kiani, Director

Here in central Mississippi we are praying for some much needed rain. We are busy planting winter grasses for grazing and getting the cattle ready for the state fair. The leave are starting to change, with the fall season approaching, that also means that it is fall calving season and finally seeing some new hair growth on the show cattle. I know that the region 4 Angus auxiliaries are working hard to promote and Angus breed in their states. Alabama, Arkansas, Georgia, Louisiana, North Carolina, Missouri, and Mississippi all have an active Angus Auxiliary in their state and the Florida ladies are working to form a Florida Angus Auxiliary. If you live in Region 4 and would be interested in starting an auxiliary or becoming a member of a state auxiliary, please contact me at mel.kiani@hotmail.com I would be happy to help you get started.

I am looking forward to seeing everyone at the annual breakfast and meeting in Overland Park, Kan. I know many of our region 4 auxiliaries will be in attendance. I encourage everyone to check out this year's scrapbook created by a Mississippi Angus Auxiliary member and AAAux Historian, Emma Collins. In the scrapbook you can see some of the things the region 4 auxiliaries are doing in their states.

Thank you to everyone for a wonderful year.



Greetings from Region 6

Marlene Dukehart, Director

Delaware, Maine, New Hampshire, Massachusetts, Vermont, New York, Rhode Island, Connecticut, New Jersey, Maryland, Pennsylvania, West Virginia, Virginia, District of Columbia



This is my last regional directors report as I have reached the maximum number of terms for this office. The years I have spent in this position involved hard work, learning, camaraderie, and an ever increasing respect for the devotion many of my fellow auxiliary members give to this organization. I have never been comfortable asking for money but soon learned that this is a necessary function for a nonprofit organization made up of volunteers. Besides offering educational and fun activities, we need to raise funds to provide scholarships for our very deserving youth. We have been blessed with our Angus Gift Barn chairman, Christy Perdue, whose long hours researching, designing and creating unique items have bolstered our sales to a point we never imagined. It has been a pleasure working with Christy and her sister Cortney Holshouser in the AGB at various shows and events.

My goal as a regional director was to reestablish the Virginia Angus Auxiliary. Although the path wasn't easy it finally led me to Gina Elkins Hope and her daughter Catie Hope. They held an organizational meeting and set the wheels in motion to reestablish this organization. I am deeply grateful to them for their effort and enthusiasm.

I am gratified to have been given the opportunity to serve this fine organization, I hope to remain involved in some capacity and I look forward to seeing the youth of our Angus family continue to receive the benefits we are able to provide.

I have been honored to represent region 6: Delaware, Maine, New Hampshire, Massachusetts, Vermont, New York, Rhode Island, Connecticut, New Jersey, Maryland, Pennsylvania, West Virginia, Virginia, District of Columbia



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Attention Auxiliary Members from Regions 4, 5 & 6

Respond by Oct. 24

If you are an American Angus Auxiliary member living in regions 4, 5, or 6 please take a moment to vote for a director from your region only; you also have the option to write in a name. Please sign your name and include your state next to your signature; unsigned ballots will be invalid. *Vote only if you are from region 4, 5, or 6 and vote only for one candidate/write-in from your region.* Ballots must be postmarked or emailed by October 24, 2015.

VOTE*OFFICIAL BALLOT***VOTE**

American Angus Auxiliary - Regional Director Election

Please vote for ONE candidate or write in a candidate from a state WITHIN YOUR REGION

Place an "X" beside the candidate's name for whom you wish to elect – only vote for the region in which you belong

Region 4

Missouri, Arkansas, Louisiana, Tennessee, Mississippi, Alabama, North Carolina, South Carolina, Georgia and Florida

_____ **Melanie St. Blanc Kiani**

Region 5

Wisconsin, Michigan, Illinois, Indiana, Ohio and Kentucky

_____ **Rachel Frost, Illinois**

_____ **Deanna Hofing, Indiana**

Region 6

Delaware, Maine, New Hampshire, Massachusetts, Vermont, New York, Rhode Island, Connecticut, New Jersey, Maryland, Pennsylvania, West Virginia, Virginia and District of Columbia

_____ **Gina Hope, Virginia**

Member's Signature

Member's Printed Name

State

Date

Please sign and return ballot to Cortney Holshouser, Nominating Committee Chairman, by October 24, 2015 (postmark)

(Photo copy of this ballot is acceptable, scanned and emailed ballots will also be accepted)

Mail to: Cortney Holshouser, Nominating Committee Chairman, 746 Collins Mill Rd., Castalia, NC 27816 or kncholshouser@aol.com

Ballot Check List – Please verify before submitting

___ Voted for only 1 candidate ___ You are a current American Angus Auxiliary member and from the region you voted in

___ Ballot is signed, your state noted, and dated ___ Postmarked or emailed by October 25, 2015

Meet the Candidates

Region 4

Melanie Kiani, Morton, MS is seeking re-election for a second term as the Region 4 Director. Melanie is a lifelong Angus breeder. She grew up on a small Angus farm in south Louisiana and was an active junior Angus member on the state and national level. Melanie is a 4-H agent for Mississippi State University Research and Extension. She met her husband, Ivan, while they were both junior Angus members, and together they own and manage a small Angus herd. Their children, Emma and Clint, both were active NJAA members and now remain involved in the farm and Angus activities. Melanie has been an active member of the American Angus Auxiliary for over 17 years and is currently the President of the Mississippi Angus Auxiliary. She has served on the American Angus Auxiliary Beef Education, Hospitality, and Scholarship committees.

Region 5

Rachel Frost, Tallula, IL is seeking re-election for a second term as the Region 5 Director. Rachel is an Ag In The Classroom educator and a lifelong Angus breeder who grew up on a cattle and grain farm. Her husband, Cimeron, is a lifelong cattleman and they have raised their 5 children in the industry as well as the junior Angus programs. Rachel and her husband are continuing the tradition of involving youth in the Angus industry as the next generation of their family prepares for their Junior careers. Rachel served as an Illinois Junior Angus Association Advisor for 25 years and has been a member of the Illinois and American Angus Auxiliaries for over 25 years. She was also a 4-H leader for over 15 years and a member of the Illinois Cattlewomen for 12 years where she was on several committees. Rachel served as an Illinois Angus Auxiliary officer for 6 years and has been on the American Angus Auxiliary's Women Connected, Scholarship, and Nominating committees along with serving the past 2 years as Region 5 Director. She is an avid supporter of the CAB® Cook-Off Contest where she has organized and coached numerous teams.

Deanna Hofing, Coatesville, IN is a candidate for the Region 5 Director position. Deanna grew up on her family's Angus operation, Bloom Angus, in Westville, IN where she was, and still is, an integral part of management. She was an active showman both on the state and national level. The highlight of her NJAA career was being awarded the American Angus Auxiliary's prestigious Silver Pitcher Award in 1998. Deanna continues to support her family's operation as well as starting Hofing Performance Livestock with her husband, Josh and young children. Deanna is the Director of Technical Sales for VAN HEES, Inc., which provides food safety technology and functional ingredients to the meat industry. She works one on one with Research and Development, Food Safety, and Quality Assurance teams for meat processors of all sizes. Deanna has been on the American Angus Auxiliary's Beef Education committee and is currently Indiana's state scholarship chairman. She is also active with the Atlantic National Angus Show where she serves on the scholarship committee and as a Junior Advisor. She was also a member of the Board of Directors for the North American Meat Institute for 7 years.

Region 6

Gina Hope, Berryville, VA is a candidate for the Region 6 position. Gina is the General Manager of Loudon Stairs and takes an active role in her family's operation, Dry Creek Farm. Gina became involved in the Angus industry when her daughter, Catie, chose to blaze her own trail and follow this passion. Gina is a member of the Virginia Angus Association, Northern Virginia Angus Association, the Mid-Atlantic Angus Association, Virginia Cattleman's Association, and the Blue Ridge Cattleman's Association. She is also a member of the Virginia Angus Auxiliary where she is involved with the Charter, Membership, and Fundraising committees. Gina has been a 4-H leader in her community for 9 years as well as being a coordinator and leader for her church's women's retreat. She also volunteers her time every year to the worldwide charity, Samaritan's Purse.

An Invitation to Overland Park, American Angus Auxiliary

Attend the organization's annual meeting, breakfast and social events during the National Angus Convention & Trade Show.

For more than 60 years, the American Angus Auxiliary has promoted the Angus breed and supported future leaders within its ranks. The volunteer organization is made up of Angus women from all over the country, and each year, the group comes together for events held in conjunction with the National Angus Convention & Trade Show. "The American Angus Auxiliary is open to anyone who would like to be a member and has a passion for kids and Angus cattle," says Auxiliary President Lynne Hinrichsen, Westmoreland, Kan. "It's an incredible group that shares camaraderie for the Angus breed, agriculture and scholarship support for our youth."

Annual Meeting

The 2015 Angus Means Business National Convention & Trade Show takes place Nov. 3-5 in Overland Park, Kan. During the three-day event, the Auxiliary will host several activities to connect with new and old members alike. American Angus Auxiliary members and anyone interested in learning more about the organization are encouraged to attend the Auxiliary's Annual Meeting, at 3 p.m. on Tuesday, Nov. 3, at the Overland Park Sheraton. Agenda items include electing new officers and announcing their new team of regional directors.



In addition, the Auxiliary's Angus Gift Barn — featuring brand-new items for debut during the convention — will be on display throughout the week in the Overland Park Convention Center. Stop by to browse the latest Angus-inspired clothing, jewelry, kitchen items and much more.

The Auxiliary's annual breakfast will take place at 7:30 a.m. Wednesday, Nov. 4, at the Overland Park Sheraton, and honors Hinrichsen's year of service to the organization, and the 2015 Miss American Angus Madison Butler, Vincennes, Ind. "The breakfast is a great morning for everyone to enjoy each other's company, as well as have a delicious meal," Hinrichsen says. "We will introduce candidates for Miss American Angus, and share a recap of the year's high-

lights for the Auxiliary, the Association and the youth." The breakfast is on pace for a record-setting year, with a limited amount of tickets still available. Attendees can purchase a ticket when registering for the convention at www.angusconvention.com.



Miss American Angus

The Miss American Angus competition is one of the ways the Auxiliary prepares Angus youth to be leaders for the breed. A poised spokesperson for Angus cattle and the entire beef business, Miss American Angus serves a yearlong term filled with showing appearances, speeches and education. Five young women will vie for the title of Miss American Angus and give speeches at 5 p.m. on Wednesday, Nov. 4, in the Overland Park Convention Center, Courtyard Level. This year's contestants are: Cassandra Garcia, Renton, Wash.; Claudia Hissong, Greencastle, Pa.; Katelyn Holmes, Benton, Iowa; Jera Pipkin, Republic, Mo.; and Jordyn Wagner, Billings, Mont. The 2016 Miss American Angus will be crowned during Thursday's Awards Recognition Breakfast in the Overland Park Convention Center Ballroom. Attendees can purchase tickets to the breakfast at www.angusconvention.com when they register for the event.

A detailed schedule of events, lodging information and other key details for the Angus Means Business National Convention & Trade Show can also be found online in the official guide.

2015 Angus Means Business National Convention & Trade Show Nov. 3-5 | Overland Park, Kan. American Angus Auxiliary Schedule of Events

Monday, Nov. 2

1 p.m. – 4 p.m. Auxiliary Executive Committee Meeting, Overland Park Sheraton

Tuesday, Nov. 3

2 p.m. – 3 p.m. Auxiliary Executive Board Meeting, Overland Park Sheraton

3 p.m. – 4:30 p.m. Auxiliary Annual Meeting, Overland Park Sheraton- Members and Guests Welcome

Wednesday, Nov. 4

7:30 a.m. – 8:30 a.m. Auxiliary Annual Breakfast, Overland Park Sheraton, Leatherwood Ballroom (ticket required) *

12 pm American Angus Auxiliary Past Presidents luncheon (Dutch treat) Overland Park Sheraton - all past-presidents welcome

5 p.m. – 6 p.m. Miss American Angus Speeches, Overland Park Convention Center, Courtyard Level, open to public

Thursday, Nov. 5

7:30 a.m. – 9 a.m. Awards Recognition Breakfast & Crowning of Miss American Angus, Overland Park Convention Center, Ballroom (ticket required)

**If you are not registering for the Convention please visit www.angusconvention.com and select the attend Auxiliary events only option to reserve and pay for your breakfast ticket. Auxiliary members are strongly encouraged to pre-buy their tickets.. Ticket availability on site will be extremely limited.*

_News Release by American Angus Association



Miss American Angus

Dear American Angus Auxiliary,

Greetings from your Miss American Angus! I hope all is well as the heat begins to fade and the leaves begin changing color. What a great year it has been for me so far! I've traveled over 10,000 miles representing the Angus breed. It has been such a great experience. I've been so impressed with all of the outstanding Angus cattle I've seen this year and the hospitality of the many Angus people I've met.

In April, I got to travel to Reno, Nevada for the Western National Angus Futurity. I didn't know a lot of people from the Western States associations, but they did a great job making me feel very welcome! I enjoyed learning about the history of the Western States Queen and getting to know the girls running for the Western States Queen contest.

Mr. Harry Bachman told me that the Atlantic National was quite the show, and when I got to Timonium, Maryland I wasn't disappointed. The showing was decorated very extravagantly with lots of flowers and plants. I attended my first queen's luncheon and I enjoyed talking to the girls about the importance of representing agriculture and the Angus breed as a royalty figure. It was also fun to go to downtown Baltimore one evening and eat a great dinner of fresh seafood with my grandmother on the bay.

Before I went to Eastern Regionals, not only did I attend the Indiana Angus Preview Show, but I also attended the Illinois Angus Preview Show and spent time with the Illinois Angus royalty. We discussed ways to be a better ambassador and serve your state association as royalty. Then, I traveled to Lewisburg, West Virginia, for the Eastern Regional. The show was all about the juniors, so I enjoyed being able to have fun and interact and meet new people! I also got to participate in the celebrity round of Donkey Races and ride an ornery donkey by the name of Stripes. Though Stripes and I didn't win, it was an experience I'll never forget.

I was told from the start, that junior nationals would be the highlight of my reign, and it was! Even though I didn't take any cattle, it was an extremely busy week for me! The week started off great when I was introduced at opening ceremonies on a carriage pulled by the Express Clydesdales! The Royalty Luncheon committee did a great job making me and all the other royalty feel welcome in the state of Oklahoma. Lacey Dale Gracia gave a very inspirational speech about always being the best person you can be and to do that it always starts in the heart. I also really enjoyed meeting all the young ladies that represent their state associations and serve as ambassadors. All of the girls did a great job helping me every day, and I always had help whether it was when the show started or we were still taking champion pictures at the end of the day. Another highlight of my week was joining the American Angus Auxiliary for "Painting with Cow Pals." The paintings were a great idea, and I really enjoyed it. Even though the week of junior nationals was incredibly busy, I enjoyed being able to experience it as Miss American Angus. It was a junior national that I will never forget!

I have truly enjoyed every second of my reign. This experience has taught me so much about the beef industry and the Angus breed and has also made me a better individual. One of my favorite parts of my reign has been interacting with juniors, whether they are 9 or 21. I have met so many incredible people in our breed that I would have never had the chance to interact with and meet. I cannot thank the American Angus Auxiliary enough for giving me this opportunity.

Sincerely,

Madison L. Butler, Miss American Angus 2015



Kitchen Competition

Angus juniors share the story of Certified Angus Beef® during Auxiliary sponsored cooking contest.

During the National Junior Angus Show (NJAS), movie stars and pop culture characters were seen milling around the exhibition hall. Characters from the movies *The Three Amigos* and *Scooby Doo* mingled with contestants for *Dancing With the Steers*, rock stars, cavewomen, cheerleaders and Santa and Mrs. Claus. The juniors in these costumes competed in the 32nd All-American Certified Angus Beef® Cook-Off July 14 in Tulsa, Okla. 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 write and perform a skit that promotes the product in an educational and entertaining way to the judges, the audience at the Cook-Off and, ultimately, 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 is fortunate to have such a strong future in the National Junior Angus Association members." As teams vie to present the best recipe and most informative and entertaining skit, they test their beef industry and CAB knowledge outside of the showing. Teams use the 10 quality standards and other research and historical facts about CAB in their skits to showcase the brand to consumers. The competition was fierce this year with 37 teams, but light-hearted banter and loud laughter could be heard throughout the competition area.

"Today we've been doing the Certified Angus Beef Cook-Off. All of our teams make a skit, prepare a dish and present it to the judges," says Anna Carpenter, Wamego, Kan. "It's a lot of fun!"

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 Kansas junior team entered in the steak category took home the Black Kettle Award. Winning team members include Kady Figge, Onaga; Eva Hinrichsen, Westmoreland; Clay Pelton, Paradise; and Kelsey Theis, Leavenworth. The team impressed the judges with their military-themed skit and tasty flank steak recipe.

Winning 2015 Cook-Off recipes are on the next page.



32nd Cook-Off Winning Recipes

Black Kettle Award Winner & Overall Steak Recipe:

Kansas Junior Team. Team members: Kade Figge, Onaga; Eva Henrichsen, Westmoreland; Clay Pelton, Paradise; and Kelsey Theis, Leavenworth.

All-American Grilled Flank Steak

1½ lb. CAB® flank steak, cut ¾-in. thick	½ cup tomato sauce
¼ cup chopped onions	2 Tbs. vinegar
1 clove garlic, minced	1 Tbs. honey
½ tsp. chili powder	¼ tsp. salt
1 Tbs. margarine	¼ tsp. pepper

To prepare:

1. For sauce, in a small saucepan cook onion, garlic and chilipowder in margarine until tender. Stir in tomato sauce, vinegar, honey, salt and pepper. Bring to a boil, stirring constantly. Boil 5 minutes or until sauce is slightly thickened. 2. Meanwhile, trim fat from flank steak. Score steak diagonally into diamonds on both sides. Brush with sauce. Grill steak on an uncovered grill directly over medium coals for 7 minutes. Turn and grill to desired doneness, allowing 5-7 minutes more for medium. Brush occasionally with the remaining sauce. 3. To serve, thinly slice the flank steak across the grain.

Overall Roast Division Recipe: Oklahoma Senior Team

Team members: Alisa and Alyson Friesen, Arnett; Braden Henricks, Anadarko; Karisa Pfeiffer, Orlando; and Jackson Ray, Holdenville.

Oklahoma Angus Leading the Way Pot Roast

3-5 lb. CAB® chuck roast
salt and freshly ground pepper
Montreal Steak Seasoning
¼ cup flour
2 or 3 Tbs. olive oil
2 whole onions, peeled and halved
6 to 8 whole carrots, unpeeled, cut into 2-in. pieces
1 clove garlic
Worcestershire sauce
3 cups beef broth

To prepare:

- Preheat the skillet to 275° F.
- Generously season the chuck roast with salt and pepper and Montreal Steak Seasoning and roll the roast in flour.
- Heat the olive oil in large pot or electric skillet to medium-high heat. Add the halved onions to the pot, browning them on both sides. Remove the onions to a plate.
- Throw the carrots into the same very hot pot and toss them around a bit until slightly browned, about a minute or so. Reserve the carrots with the onions.
- If needed, add a bit more olive oil to the very hot pot. Place the meat in the pot and sear it for about a minute on all sides until it is nice and brown all over. Remove the roast to a plate.
- With the pot still on high, use beef broth (about 1 cup) to deglaze the pot, scraping the bottom with a whisk. Place the roast back into the pot and add enough beef stock to cover the meat halfway.
- Add in the onions and the carrots and season the top of the roast with garlic and Worcestershire sauce.
- Put the lid on and roast for 3 hours for a 3-pound roast. For a 4- to 5-pound roast, plan on 4 hours.

- The roast is ready when it is fall-apart tender.
- The roast can be served with mashed potatoes and gravy or, for a different taste, mushroom or chipotle butter.

Overall Other Beef Division Recipe: Indiana Senior Team

Team members: Nick and Sarah Innis, Milroy; Karson Patton, Frankfort; Austin Waterman, Anderson; Jordyn Wickard, Greenfield; and Madison Butler, Vincennes.

Roast Beef & French Onion Grilled Cheese Sandwich

2 thick slices CAB® deli roast beef
1 small onion
1 tsp. thyme leaves
1 Tbs. whole-grain mustard
kosher salt
pepper
1 Tbs. olive oil
mayonnaise (optional)
4 slices rye or sourdough bread
2 oz. Gruyere or provolone cheese

To prepare:

1. Heat olive oil over medium heat. Add onion, season with ¼ teaspoon salt and ¼ teaspoon pepper. Cook uncovered for 12 minutes. Reduce heat to medium-low; stir in thyme leaves and cook uncovered, stirring occasionally, until the onions are golden brown, 15-20 minutes more (add 1 or 2 tablespoons of water to the skillet if the onions start sticking.)
2. Brush one side of the slice of bread with butter or oil. Form sandwiches with bread, whole-grain mustard, Gruyere or provolone cheese; roast beef and onion mixture. Add mayonnaise, if desired. Cook sandwiches, covered, until the bread is golden brown and crisp and the cheese has melted, 4-5 minutes per side. 3. Serves 2.

Thank You to our 2015 Cook-Off Partners and Supporters

Certified Angus Beef, LLC.

T-shirt Sponsor

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John, Melody, Aubree and Molly McCurry

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Auxiliary Post

Anne Lampe, Editor

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Members: Please send address updates/changes to Jamie Rutledge, Membership Chairman, 900 Sharon, Derby, KS 67037. jrutledge@cessna.textron.com

Dates & Events to Note

Schedule of Auxiliary Events

November -American Angus Auxiliary Annual Meeting and Angus National Convention & Trade Show – Overland Park, KS

November 2- 12 pm – 4 p.m. Executive Committee Meeting

November 3-2:00 p.m. - Executive Board Meeting;

3:00 p.m. – Auxiliary Annual Meeting

November 4- 7:30 a.m. Auxiliary Breakfast- (ticket required)

12:pm– Auxiliary Past Presidents Luncheon

See page 4 for details and more information.

**Official Ballot
on page 3
Respond by Oct. 24**



**Shop the Angus Gift Barn online www.angusgiftbarn.com
& at the National Angus Convention and Trade Show**

2016 American Angus Auxiliary Membership Dues are Currently Due.

Membership year is October 1 to September 30- (make copies if necessary)

☐ **RENEWAL** ☐ **NEW MEMBER** ☐ **GIFT MEMBERSHIP** (purchased by: _____)

Name:

Farm/Ranch Name :

Complete Mailing Address:

Phone:

Email:

City:

State:

Zip:

Cell phone:

Select : _____ **Annual Dues \$10** _____ **Life Membership \$100** _____ **Donation**

_____ **Non -Active Member (I want to support the AAx but not serve on a committee at this time) \$25**

I would like to serve on a committee(circle your interest): Angus Gift Barn - Audit - Awards- Beef Education - Finance - Historian- Membership- Miss American Angus-Newsletter- Nominating-Program & Hospitality- Public Relations- Rattey Sculpture-Gifts that Sizzle-Scholarship-Ways & Means.

Return with check payable to American Angus Auxiliary to:

Jamie Rutledge, Membership Chairman, 900 Sharon, Derby, KS 67037—

NOW AVAILABLE PAY ONLINE www.angusgiftbarn.com.

Check your membership status by contacting Jamie — jrutledge@cessna.textron.com