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Guidelines for All-American *Certified Angus Beef*[®] Cook-Off

Cooks of all ages should bring their chef's hats, aprons, beef recipes, and flair for preparation to the *Certified Angus Beef*[®] Cook-Off this summer. The event, sponsored jointly by the American Angus Auxiliary, National Jr. Angus Association, American Angus Association and Certified Angus Beef LLC, is held annually during the National Jr. Angus Show.

The cook-off is judged by a panel of judges. Winners in categories in showmanship and recipe as well as overall excellence will be awarded special prizes. There will be steaks, roasts, and other beef item categories. There will be divisions for NJAA member teams (two to six members of a state junior Angus association.) There will be an overall winner announced at the award ceremony.

The event is educational, competitive and fun! Among junior teams in particular, the cook-off has fostered a cooperative spirit. The cook-off is an excellent way to educate and entertain non-participants, while promoting the ultimate end product—the *Certified Angus Beef*[®] brand.

Rules for the All-American *Certified Angus Beef*[®] Cook-Off

1. There will be a division for NJAA member teams.
 - a. Any person over 21 years of age may participate in the adult division of the Chef's Challenge. There is no limit to the number of adult entries from a state.
 - b. The NJAA member contest is open to NJAA members only.
 - Adult supervision is strongly recommended, however, food preparation and presentation is to be done by the junior members.
 - The contest will be divided into three age categories: 8-13; 14-17; and 18-21. All ages will be determined as of January 1. Mixed teams may be entered, but will be classified by the oldest member of the team.
 - State Junior Associations may each field only one team of two to six members in each division.
 - c. In addition to age divisions there will also be a Steaks, Roasts and Other Beef Items Division. The same number of teams per division will apply to each meat division.
2. All entries must use *Certified Angus Beef*[®] brand product in the recipes.
3. No alcoholic beverages may be used in the recipe(s), presentation or be presented to the judges; an exception is the use of cooking with wine in the recipes.
4. All entries in Steaks, Roasts, or Other Beef Items will be evaluated on the two separate and distinct categories of Showmanship (presentation of the dish) and Recipe (taste of the dish.) Winners will be named in both the Showmanship and Recipe categories, as well as Overall Excellence. Awards will be presented in all areas.

5. All names of cook-off participants, age, birth date, and address, along with a typed copy of the entry's recipe, should be submitted to the cook-off official by May 15, 2018.
6. *Certified Angus Beef*[®] specifically designated steaks, roasts, and other beef items will be provided and will be available after 9 am, Monday, July 9, 2018 (list of beef items available can be found on the back of your entry form.) The contestant must furnish all other ingredients.
7. *Certified Angus Beef*[®] brand product will not be available to contestants until contest day—no exceptions. (Do not use recipes that require overnight marinating.)
8. Grills will be provided and due to facility limitations, entrants are strongly encouraged to utilize them. Other types of cooking units may be used but must be furnished by the contestant. (Please note type of cooking unit on entry form.) If you will be using extension cord, please note it on the entry form.
9. In keeping with the “creative” aspect of this contest, entrants are encouraged to choose a theme, dress accordingly, and serve the beef in a manner keeping with that theme. Participants should use imagination and creativity in choosing a theme and serving the “dish” in that style.
10. Cooks may begin preparations anytime they deem necessary to be ready for judging at the designated time on contest day.

Entry Deadline: May 15, 2018

Submit entries online at www.angus.org/njaa or www.AngusAuxiliary.com
For more information, please contact Anne Patton Schubert at 502-477-2663 or
Anne Lampe at alampe@wbsnet.org or 620-874-4273.