



Auxiliary Notes

► by *Cortney Hill-Dukehart Cates, American Angus Auxiliary*

Education and relationships

For the first time, the American Angus Auxiliary Executive Committee had its spring meeting in Wooster, Ohio, at the new Certified Angus Beef® (CAB®) Education and Culinary Center. We had the opportunity to learn how the CAB brand is marketed and protected and were put to the test with our meat-judging skills during an interactive session of Science Behind the Sizzle™.

Getting together

The American Angus Auxiliary has an exceptional working relationship with CAB. The company provides the superior meat products used in the All-American *Certified Angus Beef®* (CAB®) Cook-Off at the National Junior Angus Show (NJAS). Our relationship with the popular beef brand expanded when we partnered with the brand on our *Gifts That Sizzle* program. When meat packages are purchased through either the Auxiliary or the CAB website, a portion of the proceeds goes toward our scholarship and awards endowments.



► Members of the American Angus Auxiliary Executive Committee were put to the test with their meat-judging skills during an interactive session at their spring meeting in Wooster, Ohio.

2013 American Angus Auxiliary Officers

- **President** — Cortney Hill-Dukehart Cates, 7893 South Indian Trail, Modoc, IN 47358; 410-707-0267; cortneyhd@gmail.com
- **President-elect** — Cortney Holshouser, 746 Collins Mill Rd., Castalia, NC 27816; 919-796-2346; kncholshouser@aol.com
- **Secretary-treasurer** — Lynne Hinrichsen, 13080 Christian Rd., Westmoreland, KS 66549; 785-457-2848; rlangus@bluevalley.net
- **Advisor** — Anne Lampe, 5201 E. Rd. 110, Scott City, KS 67871; 620-872-3915; 620-874-4273; alampe@wbsnet.org

The cooperation and hospitality provided to us by the CAB staff during our meeting and the excellent facilities are a true indication of how successful this organization is at providing education about CAB to foodservice and retail customers.

Getting down to business

The American Angus Auxiliary will be joining the American Angus Association in 2014 when the annual meetings are moved to Kansas City, Mo. We are looking forward to the possibilities and opportunities this change will bring to our present schedule. The Auxiliary Breakfast and Angus Gift Barn will also be making the move in 2014 to the new location.

When the economy suffers, so do the Auxiliary endowment funds that financially support our scholarships and awards. Fortunately, through Auxiliary fundraising efforts with the return of the Endowment Heifer auction at The All-American Angus Futurity, we are able to increase our scholarship amount to \$13,000. Promoting the Angus breed and the future of the industry is our primary focus, and we are excited for the opportunity to increase the amount of Auxiliary scholarship money given to five girls and boys at the NJAS.

Celebrating 30 years

Started by Auxiliary past presidents Anne Patton Schubert and Ardyce O'Neill, the first NJAS Cook-Off took place in Des Moines, Iowa, in 1983. This contest started small, with nine junior teams and four adult teams, and the Auxiliary provided the beef product of ground beef. The contest has continuously grown and last year consisted of 46 entries and 6 divisions. CAB began participating in

the contest in 1988 with its licensed distributors providing the choice of meat cuts for all divisions.

In 2000, the first Black Kettle award was presented to the overall winner, given in honor of Paul St. Blanc, who had participated in the first Cook-Off contest. Four years ago in Denver, a new division was introduced, the Chef's Challenge, where participants are given 24 hours to design a dish based on a mystery cut of meat and ingredients. The Cook-Off is currently under the direction of Anne Patton Schubert and Anne Lampe, and they are looking forward to celebrating the success of this contest and its 30th anniversary in Kansas City!

One measure of leadership is the caliber of people who choose to follow you.

— *Dennis A. Peer*

You're invited

Before long, many of us will be traveling to the 2013 NJAS in Kansas City, Mo. For a great number of us, this weeklong show is the highly anticipated vacation of the year. Junior members are eager to see the friends they have made in past years, anticipating the new

friends they will be making this year, and having the opportunity to share their love of Angus cattle. However, I do not claim to pretend that as I aged out of the National Junior Angus Association (NJAA) that my excitement and desire to attend the NJAS dimmed in any way, shape or form. As an adult I equally love attending the NJAS and seeing friends and acquaintances from all over the country.

The Auxiliary extends an invitation to join us for several activities during the week. Even if you don't have children who are participating in the Cook-Off, I would strongly encourage you to attend as a spectator. Although this contest was not inside my comfort zone as a junior member, ever since my involvement with the Auxiliary, I have volunteered as a room monitor, keeping track of time and tallying final scores. Each year I look forward to watching the amazing talent and knowledge that our Angus youth possess.

The Auxiliary will be offering a fun and tasty gathering during the hectic week of cattle showing and contests. Take a break and enjoy a "Taste of CAB" in a relaxing social setting. Learn about the convenience products that CAB has to offer its consumers, mingle with your barn buddies and enter a drawing for a chance to win a product from *Gifts That Sizzle*.

Cortney Hill-Dukehart Cates

EMAIL: cortneyhd@gmail.com
www.angusauxiliary.com