

A magical event

The National Junior Angus Show (NJAS) is an event I look forward to each and every year. It's a magical event that turns a simple fairground into a vacation destination for many, an assortment of competitions, and a place to meet new friends and rekindle old friendships. Some left with awards and banners, but all left with the same love and passion of Angus cattle and wonderful memories to cherish. The feeling you get at the NJAS is truly contagious. I caught that feeling at my very first NJAS and have used this passion to lead and give back through the American Angus Auxiliary.

Anniversaries

The annual Auxiliary-sponsored All-American *Certified Angus Beef®* (CAB®) Cook-Off celebrated its 30th anniversary at the NJAS in Kansas City, Mo. The contest had a wonderful turnout with 34 teams consisting of 161 participants and eight Chef's Challenge entries. A big thank-you to our beef education co-chairs Anne Patton Schubert, Taylorsville, Ky., and Anne Lampe, Scott City, Kan. The Auxiliary would also like to thank all of our sponsors and judges for making our 30th Cook-Off a success.

Congratulations to the Black Kettle winners from Kansas: Alexandria Cozzitorto, Kady Figge, Cale Hinrichsen, Eva Hinrichsen, Clay Pelton and Sarah Pelton competed in the junior other beef category (for more see "NJAS Brings Out Creativity in the Kitchen" on page 156).

In memory of Pat Grote, past Auxiliary president, we annually present a Leaders Engaged in Angus Development (LEAD) scholarship that pays the conference registration fees for the team winning the Cook-Off's intermediate steak division. Congratulations to the winning team from

2013 American Angus Auxiliary Officers

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Oklahoma: Jaryn Frey, Madelyn Gerken, Sydnee Gerken, Victoria Gerken, Charley Johnson and Sydney Johnson.

The Auxiliary awards and presents Harvey Rattey pewter sculptures to the winners of the senior and intermediate divisions of the Extemporaneous Speaking Contest. Corbin Cowles, Rockfield, Ky., and Will Pohlman, Prairie Grove, Ark., were presented the intermediate division awards in honor of Pat Grote. The senior award was presented in honor of Richard "Dick" Spader, former executive vise president of the American Angus Association, to Esther McCabe, Elk City, Kan.

The next prestigious award presented at NJAS is the Janet Castle Crystal Award. Points are earned for placing and participation in the following contests: photography, poster, graphic design, extemporaneous and public speaking, team sales, creative writing, quiz bowl and the Cook-Off. Two awards are presented, one to the high-point boy and one to the high-point girl. Congratulations to Brooke Harward, Richfield, N.C., and Chris Kahlenbeck, Union, Mo. (see "At the Backdrop" on page 172).

The Silver Pitcher award celebrated its 60th anniversary of recognizing outstanding achievements in the showring to one boy and one girl. Congratulations to Ryan Callahan, Edmond, Okla., and Sydney Schnoor, Chowchilla, Calif. (see "60 Years of Silver" on page 76).

The Auxiliary was excited to present silver Revere bowls to the top five showmanship winners. The competition was extremely deep, and all 44 participants did an outstanding job! Congratulations to Paige Wallace of Stotts City, Mo., for placing first and receiving the Dean Hurlbut Award. Second place went to MacKenzie Flory, Baldwin City, Kan.; third place, Luke Nord, Wolverton, Minn.; fourth place, Kayla Widerman, Good Hope, Ill.; and fifth place, Brady Jensen, Courtland, Kan. (see "Battle in the Showring" on page 84).

The Auxiliary presented \$13,000 in scholarships during the awards ceremony at the NJAS. Winners in the boys' division



include Alex Rogen, Brandon, S.D., first; Will Pohlman, Prairie Grove, Ark., second; Clayton McGuire, Waverly, Ala., third; Jared Radcliffe, Weston,

Wis., fourth, and Michael Cropp, Damascus, Md., fifth (see "Legendary Achievement" on page 94).

Winners in the girls' division included Katlyn Tunstill, Fayetteville, Ark., first; Gabrielle Lemenager, Clifton, Ill., second; Catherine Harward, Richfield, N.C., third; Morgan Alexander, Berryville, Va., fourth; and Brittany Eagleburger, Buffalo, Mo., fifth. The following girls will compete this fall in Louisville, Ky., during the annual meeting activities for the title of 2014 Miss American Angus: Morgan Alexander; Brittany Eagleburger; Catherine Harward; Katlyn Tunstill; and Julie Williams, Idalou, Texas.

Mid-year meeting

The Auxiliary, with the help of our partners at Certified Angus Beef LLC (CAB), presented a program prior to the Auxiliary social and meeting at the NJAS called "Meet your Meat." Kara Wilson Lee, CAB supply programs manager, provided our participants with great steak seasoning and a grand prize drawing for a Gifts that Sizzle™ package. Our grand prize winner, Jamae Frey, Okla., won a Gifts that Sizzle holiday package that includes four 8-ounce (oz.) filet of sirloins, four twice-baked potatoes and a delicious chocolate-caramel brownie torte. Participants were divided into two stations and got to experience "a day in the shoes of a USDA grader," and "The meat's right here, but where on the steer?"

American Angus Association officer Cathy Watkins had this to share, "What an informative, entertaining program! Rather than lecturing to us, Kara got her message

Auxiliary activities at NJAS

across in a fun, hands-on format. Real-life examples of cattle and their carcass data really impressed upon us the criteria to be *Certified Angus Beef* and, more importantly, why these criteria are important to the consumer.

"The exercise matching the various cuts of beef to their primal cuts demonstrated the many uses of a beef carcass and the sometimes confusing decisions consumers face at the grocery store. This program will allow all of us to be stronger ambassadors for CAB. It is so gratifying that one of our former top-notch junior Angus members, Kara Wilson Lee, has matured into a productive, top-performing member of the CAB team. It sure solidifies in my mind the importance of our great junior programs!"

After our program, members enjoyed refreshments themed "A taste of Kansas City," featuring pulled pork barbecue and the famous Stroud's cinnamon rolls. Our annual Chinese auction was held in conjunction with our meeting where ladies could purchase tickets for a chance of winning great prizes donated by the officers and directors. A big thank-you to all who supported our Chinese auction this year; we raised \$630 to support our Angus youth activities.

The business meeting included reports from our regional directors and committee reports from Beef Education, Silver Pitcher, Angus Gift Barn, and the Nominating Committee chairs. As a reminder, the Nominating Committee needs nominations for regional directors and secretary-treasurer positions to be voted on this fall at our annual meeting in Louisville, Ky.

New business on the agenda included the change in time and location of the American Angus Auxiliary annual meeting in 2014. It will be in conjunction with the American Angus Association venue in Kansas City, Mo.

Endowment heifer

Thanks to the generous donation of the bred heifer EXAR Rita 5681 by Express Ranches of Yukon, Okla., the American Angus Auxiliary auctioned this heifer at the 2013 All-American Angus Breeders' Futurity. All of the proceeds go to the Auxiliary scholarship and awards endowment fund held within the Angus Foundation. This year Tom McGinnis, Heritage Farms, Shelbyville, Ky., purchased the heifer for \$5,500. Since



► **Above:** The Auxiliary raised \$630 to support Angus youth activities through its Chinese auction.

► **Right:** Miss American Angus Esther McCabe shared some of her experiences with attendees of the Auxiliary meeting.







► Above: Workshop participants tried to place where meat cuts actually come from on a steer.

▶ Right: CAB's Kara Wilson Lee led the exercise matching the various cuts of beef to their primal cuts and demonstrating the many uses of a beef carcass and the sometimes confusing decisions consumers face at the grocery store.



the Auxiliary has brought back the auction of the heifer, we have been able to increase our scholarship amount to \$13,000. Again, a big thank-you to Express Ranches and Heritage Farm for their support of the American Angus Auxiliary and our Angus youth programs.

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