

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 junior teams (two to six members of a state junior Angus association) and for adults (individuals or teams). 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 junior teams and for adults (individual/team).
 - a. Any person over 21 years of age may participate in the adult division. There is no limit to the number of adult entries from a state.
 - b. The junior team division is open to junior members only.
 - Adult supervision is strongly recommended, however, food preparation and presentation is to be done by the junior members.
 - The junior division will be divided into three age categories: 9-13; 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). Adult and junior 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 June 1, 2009.

6. *Certified Angus Beef*[®] specifically designated steaks, roasts, fresh ground beef and other beef items will be provided (specific list of beef items available can be found on the back of your entry form.) The contestant must furnish all other ingredients.
7. Grills will be provided; other types of cooking units may be used, but must be furnished by the contestant. (Include type of cooking unit in entry.) Refrigeration will be available for the beef.
8. 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.
9. Cooks may begin preparations anytime they deem necessary to be ready for judging at the designated time on contest day.

Entry forms are online at www.njaa.info. For more information, please contact Anne Patton Schubert, 4040 Taylorsville Road, Taylorsville, Kentucky, 40071. Phone: 502-477-2663 Fax: 502-477-2637 or Anne Lampe at alampe@wbsnet.org or 620-872-3915.