



## NEWS RELEASE

Tammy Vaassen  
Wisconsin Beef Council  
Executive Director  
608-833-9940  
tvaassen@beeftips.com

### FOR IMMEDIATE RELEASE

March 31, 2025

#### Wisconsin Beef Council Announces Elite Eight in 'Best Burger Contest'

VERONA, Wisc. – The Wisconsin Beef Council is excited to reveal the Elite Eight finalists in their 2nd Annual Wisconsin's Best Burger Contest. Designed to celebrate and promote 100% beef burgers crafted in Wisconsin's restaurants, bars, and grills, this contest has captured the interest of burger enthusiasts statewide. The Elite Eight restaurants, who received the most nominations on the Wisconsin Beef Council website over the past month, are:

- 11:11 Burgers and Beignets, 718 W. Johnson, Fond du Lac
- Brazen Head Pub, 147 N Main St, West Bend
- Brothers on Oak, 412 Oak Street, Baraboo
- The Dump Bar & Grill, 105 W. Edgewater St, Cambria
- Iron Horse Saloon, 322 Silver Street, Hurley
- Local Press Burger Bar, 143 Main Street, Kewaskum
- Mihm's Charcoal Grill, 342 Chute Street, Menasha
- Straight Home Bar & Grill, 184060 WI-153, Eland

"These Elite Eight establishments will now be visited by a secret panel of judges who will evaluate their burgers," said Tammy Vaassen, Wisconsin Beef Council Executive Director. "The Elite Eight will also see new customers coming through their doors, all wanting to try a delicious burger. We can't wait to unveil the champion on May 1 to kick off May Beef Month." The burgers will be scored on taste (50 points,) appearance (30 points,) proper doneness (10 points,) overall enjoyment of the burger (10 points,) and bonus points may be given for eating environment, atmosphere and experience (up to 5 points.)

To be eligible for the contest, the hamburgers on the restaurant menus must have met the following guidelines:

- The burger must be 100% beef (other ingredients may be added to the patty such as spices, vegetables, etc.)





- All burgers must be composed of a formed ground beef patty/patties served on a bun or other bread product (such as biscuits, focaccia or tortillas). Burgers may include any combination of condiments (such as ketchup, mayonnaise and mustard), sauces (such as barbeque or hot sauce), cheeses and toppings (such as bacon, onions, tomatoes and lettuce). Every component of the burger must be placed between the bun or bread pieces or served open-faced on a bread product.

To follow Wisconsin's Best Burger Contest, LIKE the Wisconsin Beef Council on Facebook or follow us on Instagram. You can find a map of Wisconsin's 2025 Elite Eight Best Burger restaurants at <https://www.beeftips.com/events/best-burger-contest>.

# # #

The Wisconsin Beef Council is a producer-led non-profit organization funded by a \$1.00 per head assessment on all cattle sold in the state of Wisconsin. Half of the dollar remains in Wisconsin for local beef promotion, while the other half is forwarded to the Cattlemen's Beef Board. The purpose of the Council is to fund beef promotion, research and consumer education activities supporting Wisconsin's beef industry. The WBC operates under the guidance of its Board of Directors, who represent cattle-related organizations around the state of Wisconsin.

