

Kralls Continue To Dominate S.E. Hog Derby

(Continued from Page A1)

graduate of the derby and a recipient of a scholarship also offered through the hog derby program.

Risser also bred the medium weight champion raised and shown by Kevin Pfautz, with a 14th placing overall.

Risser got his experience raising and breeding swine through family support, the county 4-H program, and through self motivation. Winebark said the Risser is an example of the success of the youth education livestock programs.

In fact, it was Winebark and several other county extension agents, such as Lancaster County's Chet Hughes, who founded the hog derby.

The initial concept continues today. It is to provide the youth with a competitive, but mostly educational, program that builds an understanding of what it takes to raise hogs for the real market, not just for a club sale.

Using the same evaluation formulas and indexes that were developed by the National Pork Producers, the youth have several months to raise a market hog and record the process.

The hogs are first weighed during the second week of May to get the starting dimensions.

In mid-August, the youth who continue to participate bring a hog back for weighing off. Then their animals undergo a live judging. Animals which have not reached a 220-pound minimum weight are not ranked.

The reason for the weight cutoff is linked to the educational purpose of the program — to learn how to produce for the market. Current market demand is for a lean, long, large-loin eye carcass coming from a hog with a live weight of around 240 pounds.

After the live judging, the animals are taken to Stoltzfuses Meat Market, slaughtered and the carcasses evaluated by Dr. Ed Mills,

Penn State University meat scientist, for backfat thickness, size of the loin eye, length of carcass, etc. Similar to the weight restrictions, carcasses which had too much fat were disqualified.

During the live evaluation, as an educational tool, the animals are also given an ultrasound evaluation to determine back fat and lean muscle conditions. This information is then used for comparison to the carcass evaluations.

Overall, the animals are checked for pre-weight, show weight, days on test, pounds gain-per-day, conformation score, carcass weight, carcass length, loin eye area, back fat, percent lean, and pounds lean-gain-per-day. A final index is computed and the entries ranked.

There were 54 entries with 42 hogs being finished out to competition. Of those, 16 failed to make show weight of 220 pounds, 17 were disqualified for having too much fat, and one was disqualified because the quality of the meat was poor.

This year there were two recipients of the derby's \$250 scholarship that is awarded to an outstanding participant and points awarded for the answers given on an application.

Dan Atkins, of Lebanon, and Roxanne Kirst, of Fredericksburg, were both named recipients of the scholarship. The terms of the scholarship are such that the money is to be used for education, but not necessarily collegiate.

Atkins intends to attend PSU Berks Campus for his freshman year, and then pursue a degree in animal science at Main Campus.

He is in partnership with his sisters and cousins in raising pigs out of four sows. By breeding the sows and raising the young, the youth have cooperated in producing their own show animals for the state Farm Show, the county fair, the Keystone International Livestock Exposition, and the hog derby.



From the left, John Risser, who bred the grand champion overall and the reserve grand champion overall market hogs, stands with Stacey Krall, who raised the reserve champion, Dr. Ed Mills, Penn State University meat scientist who oversaw the carcass evaluation and education portion of the S.E. Pa. 4-H Market Hog Derby, and Jason Krall, who raised the grand champion overall market hog.

In his application, Atkins said he is interested in being involved in a farrow-to-finish operation because it allows the operator to be involved in "all aspects of the industry, from genetics to marketing."

He started as a 9-year-old raising two market hogs in the county 4-H livestock club and over the years has shown at the county fair eight times, at the club winter roundup eight times, at the state Farm Show seven years, at KILE six years, the Eastern National Livestock Exposition four years and every year of the derby.

He has also served as president and president of his 4-H swine club, vice president of his beef club, served as co-chairman for three years out of four serving on the county barn crew subcommittee of the 4-H county fair committee, and served as co-coach of the county Pork Bowl team.

He was also a member of the county pork bowl team for six years winning the championship five times.

He is also a member of the county 4-H sheep club, in addition to wrestling for his high school, being involved with church, FFA, the school volleyball team and other volleyball leagues.

The other recipient, Roxanne Kirst said in her application that she intends to attend Berks Campus for two years and then transfer to Main Campus to pursue a degree in food science.

A nine-year member of 4-H, Kirst is a member of the county swine and beef clubs, and served as secretary of both, was on the championship 1991 Pork Bowl team, and organized beef and pork promotions at the Dutchway Markets in Schaefferstown and Myerstown.

Kirst was raised on a hog-finisher operation and grew up helping and learning how to raise swine.

The senior class president, student council representative, member of the National Honor Society, member of the school field hockey and gymnastic teams and varsity club and yearbook staff, Kirst is also involved as a Sunday school teacher, and works at the Lebanon Dairy Queen-West.

The derby itself has several winners, in addition to the overall champions.

Sarah Boyd showed the third place overall champion with a 33-inch, 50.52-percent lean, 186-pound carcass, with a 6.24-inch loin eye, and 1 inch of backfat.

Janine Winebark, daughter of Ken and Janet, showed the grand champion carcass hog of the derby. It weighed in a 51 pounds, weighed off at 230 pounds and was 54.85 percent lean.

Winebark's hog's 32-inch long, 165-pound carcass had a 5.78 loin eye with .60-inch backfat. It was also the reserve champion mediumweight hog of the live show.

Kyle Ward entered the program for the first time raising his own

derby hog from his own 4-H hog breeding project based on two bred Yorkshire gilts he purchased at the Farm Show in January from Leon Arnold, of Rexmont, well known Yorkshire breeder.

Ward's entry was the reserve champion for rate of gain, but was disqualified because it was too fat, coming in with 1.41-inches of backfat and a 43.96 percent lean rating.

Mark Simmon showed the champion for rate of gain, but his too was disqualified because of excessive fat, with 1.90 inches of back fat.

The lightweight champion was shown by Adam Greider, while Dan Atkins showed the reserve champion lightweight hog.



Janine Winebark holds her plaque recognizing her grand champion market hog carcass, while brother Brandon holds the rosette. Dr. Ed Mills, Penn State University meat scientist, stands behind.



Dr. Ed Mills, Penn State University meat scientist, demonstrates how to read and interpret a grid used to measure the surface area of a pork loin eye. Dots on the grid correlate to a specific number of square inches. The transparent grid is placed over the surface of the loin eye and the number of dots included are counted and the corresponding square inch measurement is found.