

# Kids Korner

## Leadline Attracts Competition

**LINDA WILLIAMS**  
Bedford Co. Correspondent

**BEDFORD** (Bedford Co.) — Ever since its inception, the sheep leadline competition at the Bedford County Fair has been a success with more participants each year.

Classes include a standard leadline, which involves young



Cinderella and her pumpkin coach (the sheep). She is Ashley Koontz and note the glass slippers.

people wearing wool outfits with sheep costumed similarly.

Novelty classes are a big hit with everything from "four peas in a pod" to "Mr. and Mrs. Claus."

At the Sunday afternoon event there were cheerleaders, a Cinderella, Paul Bunyan, Red Riding Hood, the tortoise and the hare, fisherman, and flowers to name just some of the creative costumes.

Winners in the competition were as follows:

**SHEEP LEADLINE**

**Class 1:** Summer Lingenfelter Alum Bank, Rebecca Lohr New Paris, Amanda Eckman Osterburg, Kayla Dull Manns Choice, Ashley Kniseley Bedford.

**Class 2:** Caitlin Rose Schellsburg, Ashley Koontz, Amanda Stanton, Everett Daniel Zimmerman Manns Choice.

**Class 3:** Hunter Lohr New Paris, Matthew Stanton, Everett Beau Dull, Manns Choice, Zachary Claycomb, Everett.

**Family Pairs:** Kayla and Beau Dull, Jacomb and Katen Bowser.

**HANDMADE**

Amanda Eckman, Ashley Kniseley.

**NOVELTY**

**Individual, Class 1:** Ashley Lassinger Bedford, Brandi Hall Everett, Matthew Eckman Osterburg, Ben Sollenberger New Enterprise, Amanda Stanton.

**Class 2:** Willie Sollenberger New Enterprise, Matthew Stanton, Ashley Koontz, Kendra Kniseley, Lacey Sollenberger, New Enterprise.

**Class 3:** Katen Bowser, Gunner Layton, Everett Jacob Bowser Bedford, Kelly Jay Ryan, Styer Bedford.

**NOVELTY GROUP**

Rebecca & Hunter Lohr, Travis & Hannah Wagner, Zachary, Elijah and Joshua Claycomb.



Winners in the novelty class, left to right: Kateri Bowser (with mom), Ashley Lassinger, Rebecca and Hunter Lohr and Willie Sollenberger.



First place standard winners, Caitlin Rose, Summer Lingenfelter, Amanda Eckman and Kayla and Beau Full.



Four peas in a pod . . . the sheep was the pod while Aaron, Josh, Eli and Zack Claycomb were the peas.

# Smart Stuff

WITH TWIG WALKINGSTICK

**Why are hot peppers so hot?**

Hot peppers ARE hot. They can make your mouth burn, your nose run and your eyes tear up. But don't blame the peppers! The heat comes from the chemicals inside them.

The most common kind of heat-generating chemical in hot peppers is called capsaicin (say cap-SAY-a-sin). Pure capsaicin is a white powder, and it's so hot it can blister your skin! Regular green peppers have only a tiny, tiny amount of capsaicin in them, so they're not really hot — they just have a little "bite" to them. Jalapeno peppers have a lot more — about 2,500 times more — so they're a LOT hotter.

But do you know what's the hottest pepper around? It's the habanero pepper, which has about 3,000 times as much capsaicin as the hottest jalapeno pepper. Now that's hot!

Some pain researchers think that if you eat enough hot peppers for a long enough time (years and years), your nerve endings might lose some of their feeling. That sounds bad, but it means that you wouldn't feel as much pain as you used to. That's good news for people who have arthritis or other painful conditions. Already, capsaicin is used in some arthritis creams — it produces a burning sensation, then relief.

But be careful around hot peppers. If they have enough capsaicin in them, you can burn your skin just by handling them. Be sure to wear plastic gloves and keep your hands away from your face. You'll be thankful you did!

Scientifically yours,  
Twig

OHIO STATE UNIVERSITY  
COLLEGE OF FOOD, AGRICULTURAL AND ENVIRONMENTAL SCIENCES

Have a question?  
Send me E-mail  
Twig\_49vax2.09@ohio-state.edu