

High School Sophomores Again Take Home Team Ribbon At Meats Judging Contest

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Lancaster Farming Staff

INTERCOURSE (Lancaster Co.) — On Wednesday, 4-H'ers from two counties listened to simple advice that could help them when they compete at this year's state contests.

When judging meats, according to Penn State's meat specialist, keep in mind three things: muscling, trimness, and quality.

"Those are the three things you have to worry about," said Dr. Bill Henning, Penn State Extension meat specialist, during the Southeast 4-H Pennsylvania Meats Judging Contest at Stoltzfus Meats, Intercourse.

Henning provided some judging tips on fresh hams, a little harder to quantify compared to what they're used to, the carcass.

In the end, the Lancaster meats judging team again took home the championship ribbon at the contest. High individual was Derick Bollinger, also from the winning team.

About 11 4-H'ers, including six from York and five from Lancaster, competed in the prelude event to 4-H Achievement Days, scheduled July 27-29 at Penn State.

Wednesday's practice contest, according to Chet Hughes, Lancaster livestock agent, "gives kids a feel for how the contest runs and what to expect at State Days," he said. The contest is more structured and demanding of their knowledge and skills than a simple practice session.

A strong focus of the contest, Hughes noted, was the retail cuts identification portion of several species, including beef, pork, and lamb. The cuts included wholesale, retail, and type of cut (steak, chop, or slice).

There were 35 cuts, worth 10 points each, for a total of 350 as best score in the retail cuts portion. There were three lamb cuts in the contest.

In the judging portion, there were several classes, including beef carcass, pork carcass, and fresh hams.

For beef cuts, the emphasis is on muscling, trimness, and quality. For pork, muscling and trimness and leanness were emphasized.

Step by step, Henning, meats specialist, provided extensive reasons on how and why he placed the four types of fresh hams.

The one ranked last looked pale, two-toned, watery, with low meat quality, Henning noted. The one at the top was the beefiest, in a way, with the largest center section, plumpest center cushion, and highest lean-to-fat ratio of any of them. It was more uniform in muscling, trimmest over collar, with less seam fat, and boasted a wider center section.

The fresh ham would easily qualify as the hardest class, because some of the contestants, Henning noted, don't realize the value of lean to fat, because many don't purchase meats for the household. One of the easier classes, however, is the pork carcass, because they resemble the live counterparts, where it is relatively

easy to determine fat and muscling in the show ring.

The first place meats judging team is comprised of Radell Peters, 16, Elizabethtown; Jimmy Zimmerman, 15, Reinholds; Ryan Donough, 15, Manheim; and Derick Bollinger, 15, Manheim. All are high school sophomores.

Team coach was Jeff Craig, Little Britain, Stoltzfus meat technician, who has coached the team three years in a row. Craig has coached meats judging teams for about seven years. The team also won first last year, the second time Stoltzfus Meats hosted the contest.

If the Lancaster team places first during State 4-H Achievement Days, they will advance to national competition at the American Royal National 4-H Meats Judging Contest at Kansas State University in Manhattan, Kan. the first week of November.

Winning high individual, beating team co-member Radell Peters by one point, at 516 points overall was Derick Bollinger.

Derick is the son of Eugene and Carol Bollinger, Manheim.

Bollinger, a sophomore at Manheim Central High School, said he bested Peters because his meats judging, especially in beef carcass and fresh hams scores, were better. Practice at livestock judging, mostly hogs and sheep at major county fairs, also helped. Derick said that he also judges livestock for FFA and 4-H and competed this week at the livestock judging contest at Lebanon Fairgrounds.

Derick will be showing hogs and sheep at various upcoming fairs, including 4-H roundup, Elizabethtown, Ephrata, New Holland, and Manheim, and the state Farm Show.

Another team member, Radell Peters, is the son of Raymond and Becky Peters, Elizabethtown, a sophomore at Elizabethtown High School.

Team member Jimmy Zimmerman, 15, is the son of Jay and JoAnn Zimmerman, Reinholds. Zimmerman is a sophomore at Ephrata High School.

Ryan Donough, team member, 15, is the son of Ed and LaRue Donough, Manheim. Ryan is also a sophomore, at Manheim Central High School.

According to Bollinger, there were a total of six team practices before the contest. The team will meet mid-week next week for another practice session before going on to state competition.

Following is a list of show placings.

SOUTHEAST PA. 4-H MEATS JUDGING CONTEST RESULTS

INDIVIDUAL
Total Judging Placing: 1. Derick Bollinger. 2. Ryan Donough. 3. Radell Peters.

Retail Cuts: 1. Radell Peters. 2. Ryan Donough. 3. Derick Bollinger.

Total Overall: 1. Derick Bollinger. 2. Radell Peters. 3. Ryan Donough.

TEAMS
First place: Lancaster: Derick Bollinger, Radell Peters, Ryan Donough, and Jimmy Zimmerman.

Second place: York: Greg Daugherty, Russell Wilson, and Matt Hoover.

Third place: York: Jeremy Wilson, Amanda Hoover, and Randy Wilson.



About 11 4-H'ers, including six from York and five from Lancaster, competed in the prelude event to 4-H Achievement Days, scheduled July 27-29 at Penn State. At Wednesday's practice contest, in front is the winning team from Lancaster County, from left, Radell Peters, Jimmy Zimmerman, Ryan Donough, and Derick Bollinger. In back, standing, from left, Amanda Hoover, Matt Hoover, Greg Daugherty, Andrew Gerhart, Jeremy Wilson, Russell Wilson, and Randy Wilson.

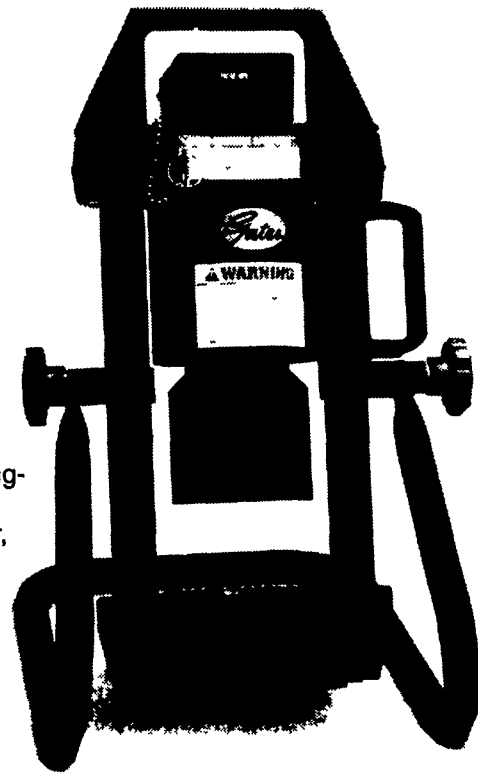


When judging meats, according to Penn State's meat specialist, keep in mind three things: muscling, trimness, and quality, according to Dr. Bill Henning, Penn State Extension meat specialist, at left in white lab coat, during the Southeast 4-H Pennsylvania Meats Judging Contest at Stoltzfus Meats, Intercourse.

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