

The science of meat judging

Area 4-H'ers compete at the state level

OZAUKEE COUNTY — Ozaukee County 4-H youth competed last weekend in the Wisconsin 4-H Meats Judging Contest. In 4-H, youth may choose to learn not only how to raise and show livestock, but also how to produce quality meats for public consumption.

The State 4-H Meats Judging Contest consists of evaluating and ranking classes of hams, beef, pork



Tim Riemer, left, and James Mejchar, right, evaluate cuts of meat, along with a youth from another county.

The overall senior individual placing included James Mejchar in fifth place, front row, far right, and Jessica Mejchar in ninth place, back row, second from right. The other youth in the photo are from other counties.

and lamb carcasses and two retail-cut classes. Contestants also identified 30 retail cuts of beef, pork or lamb and 10 cuts of processed meats products, quality and yield, graded five beef carcasses and completed a 10-question meat-label-reading exercise. Seniors had to give one set of oral reasons on a ranking class.

The Mejchar and Strong families are in Jay Road 4-H Club, the Riemer family is from Lindenwood 4-H Club and the Jentges family is from Little Kohler 4-H Club. The youth are all part of the Wisconsin Agriculture Project, learning a variety of



The senior team from Ozaukee County placed second. Members of the team are, front row from left, James Mejchar, Jorjie Mejchar, Sarah Riemer and Josh Riemer, and back row, Tim Riemer and Ashley Strong.



The combined junior and senior teams from Ozaukee County include, front row from left, Judy Jentges, Sarah Riemer, Jorjie Mechar, Ashley Strong and Andrew Strong; back row, Jessica Mejchar, Amy Jentges, James Mejchar,

aspects related to agriculture and possible careers in the agricultural field.

The project is led by Teri Mejchar and Jim Rychtik.

Photos submitted



Tim Riemer, Josh Riemer and Paul Riemer.