Fairfield County

Lamb MQP Junior Fair Show

2016

The Lamb Muscle Quality and Performance (MQP) program will begin in 2016 with weigh-in and tagging of the lambs at the Fairfield County Fairgrounds on July 9 beginning at 8 a.m. As in the past, after weighing and tagging, the lambs will return home to be fed for 78 days. They will be returned to the Fairgrounds for the conclusion of the contest on Sunday, September 25 at 1 p.m.

New beginning last year . . . PLEASE READ THE NEXT TWO PARAGRAPHS CAREFULLY

A few changes were made last year in the harvest and marketing process and will continue this year. The MQP **lambs will be harvested and processed at Bay Packing** near Pleasantville on Monday, September 26. A review of the lambs in the cooler, and announcement of the awards has been <u>tentatively</u> set for Saturday morning, October 1 at the Bay Packing facility at 4095 Lancaster Thornville Road (S.R. 188).

Also new beginning last year to the Lamb MQP program is the <u>required</u> opportunity <u>to market</u> <u>your own lamb</u> that will be processed, packaged and frozen by Bay Packing. Youth entering a lamb in the MQP project will now essentially be creating their own 'packer bid' by marketing their own project as 'freezer lamb' at a price they agree to with their meat buyer.

Much like is done for the Barrow MQP program, the Lamb MQP Show Committee and OSU Extension office will be inviting local consumers to be placed on a list to purchase freezer lamb or pork from youth completing MQP projects. Youth may call the Extension office to request these lists when marketing their projects.

Consumers interested in being placed on the list to purchase either freezer lamb or pork are invited to contact the Extension office at 740-652-7265 and simply leave a message explaining which list they wish to be placed on. Those purchasing either lamb or pork will pay the youth directly for the meat. The purchaser will pay the processor – in the case of the lamb, Bay Packing – for cutting, wrapping and freezing the meat. For the harvest and processing of the lamb, Bay Packing will charge \$65 per head.

As in the past, scoring and placing for the Lamb MQP program will be based on a combination of factors including muscle quality, proper weight and finish, and performance. The top ten placing exhibitors in the Lamb MQP program will also be placed in the Jr. Fair Livestock Sale where they will receive a "Premium Bid" at the auction for their project.

Questions may be directed to Lamb MQP show committee chair Kris Doyle (740-654-0665) or Stan Smith (740-652-7265) in the Extension office.