

The National Chapter Award program recognizes FFA chapters that successfully complete an annual Program of Activities (POA), which includes a series of activities designed to encourage its members to grow as individuals, to work as part of a team and to serve others. The POA is built around three major divisions including: Growing Leaders, Building Communities \& Advancing Agriculture. Our officers have been working diligently over the past month preparing the National Chapter Application for this years competition. Each year FFA Chapters from across the state submit applications highlighting the activities that they have conducted throughout the year. There are 308 chapters throughout the State of Ohio; we are excited to announce that our FFA Chapter has been named one of Ohio's Top 30 Chapters our chapter will be recognized and receive the Gold Medal Chapter Award at the State FFA Convention this year!!




## Livestock CDE Compecition

The General Livestock CDE is an educational program designed as a method of teaching students to recognize quality production animals. The skills students learn should make them better livestock producers and consumers by providing handson, practical experience in identifying \& understanding characteristics that affect production \& quality. During each contest members evaluate breeding \& market classes of each Beef Cattle, Swine, Goats and Sheep, they had to take a general knowledge test, evaluate EPD's of livestock \& complete a market grid. The General Livestock Judging Team consisted of Carlie Cluxton, Kamden Crum, Joseph Crum, Emily French, Hope Brown, Makenzie Wait, Kaelin White, Carlie Ward, Stephanie Osman, Taylor Cluxton, Brennan Kyle, and Wyatt Cluxton.



## Poultry CDE Compecition

The Poultry Evaluation Career Development Event encourages learning through activities relative to production and management, processing, marketing and food safety and quality of poultry and poultry products. The skills students learn in evaluating poultry \& poultry products should make them better producers and consumers by providing hands-on, practical experience in identifying and understanding characteristics that affect production and quality. During each contest members evaluate carcass quality, interior egg, exterior egg, bone-in further processed meat, boneless further processed meat, meat cut identification, broiler evaluation, layer evaluation and a ready to cook carcass class. The poultry judging team consisted of Jerilyn Garrett, Blake Smalley, Lexington Shiveley, Hunter White, and Whitney Bauman.




