



** This news release from K-State Research and Extension is available online at <https://ksre-learn.com/meat-judging-national-champs>

Note to editors: A photo to accompany this story is at <https://www.flickr.com/photos/ksrecomm/54153770113>

Released: Nov. 21, 2024

K-State crowned national champion at meat judging contest

Team title is first for K-State in more than 30 years

K-State Research and Extension news service

MANHATTAN, Kan. – The Kansas State University meat judging team captured its first national title in more than 30 years when it was crowned champions at the International Intercollegiate Meat Judging Contest in Dakota City, Nebraska.

The last time K-State won the title was in 1992. The team posted the top scores in beef judging, pork judging, placings, reasons and overall beef, and had four individuals place in the top 10, including:

- Reece Geer, Clay Center, Kansas, third.
- Hailey Wurtz, Seneca, Kansas, fourth.
- Madison Bruna, Barnes, Kansas, fifth.
- Hayden Lott, Minneapolis, Kansas, 10th.

In addition, four students placed in the top 10 of the alternates contest, including:

- Jordan Sylvester, Wamego, Kansas, first.
- Emma Balisky, Alberta, Canada, second.
- August Hulse, Culver, Kansas, third.
- Riley Youngers, Wylie, Texas, sixth.

Geer (first team), Wurtz (second team) and Lott (second team) were recognized as All-Americans for a combination of their contest and academic performance.

The team is coached by Travis O'Quinn and K-State graduate student Steph Witberler. Other team members are Elaine Cockroft, Esbon, Kansas; Allison Davis, Shelbyville, Tennessee; Makenna Graney, Fennimore, Wisconsin; Bailey Thornton, Wamego, Kansas; and Katrina Turner, Derby, Kansas.

The Intercollegiate Meat Judging Contest is hosted each year by the American Meat Science Association.

-30-

The Kansas State University Animal Sciences and Industry department serves students, livestock producers and the animal and food industries through teaching, research and education. The K-State ASI department prepares students for careers in the animal and food industries. The curriculum includes the study of nutrition, reproduction, genetics, behavior, meat science, food science with production, management, and agribusiness skills. For more about the K-State's ASI department visit asi.ksu.edu.

K-State Research and Extension is a short name for the Kansas State University Agricultural Experiment Station and Cooperative Extension Service, a program designed to generate and distribute useful knowledge for the wellbeing of Kansans. Supported by county, state, federal and private funds, the program has county Extension offices, experiment fields, area Extension offices and regional research centers statewide. Its headquarters is on the K-State campus, Manhattan.

Story by:

Angie Stump Denton
785-562-6197
angiedenton@ksu.edu

For more information:

Travis O'Quinn
travisquinn@ksu.edu