





Scott Johnson, director of Angus Information Management Software (AIMS), offers information about the AIMS program. Johnson was on hand throughout the week of the junior show to answer questions.

▶ Delegates and candidates mingle at the candidate-delegate dinner. Delegates were encouraged to get to know the candidates on a personal, as well as a professional, level.



▶ Juniors put their knowledge of Angus cattle to the test in the team sales contest. They used their team strengths to try to persuade a panel of three judges to buy their animal, each team member attesting to the finest qualities of the animal.



▶ Posters and state scrapbooks were judged by many friends of the junior Angus program. After they were judged, they were displayed in the Wisconsin Products Pavilion.



▶ Junior members had to pass an in-depth test that covered Angus and beef industry questions to advance to the final round of the quiz bowl competition. Eight teams from each division (junior, intermediate and senior) advanced to the final round on Thursday.

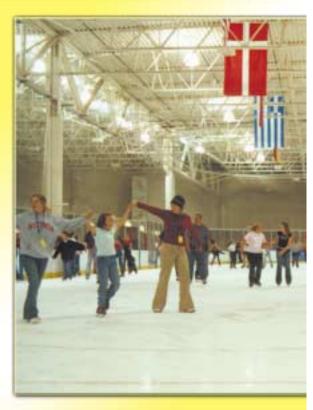
CONTINUED ON PAGE 148



▶ Juniors exhibited 188 bred-and-owned heifers Thursday morning. Charlie Boyd II, Mays Lick, Ky., judged the entries.



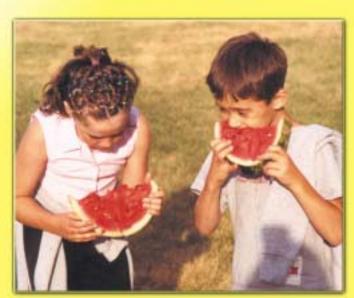
▶ National Junior Angus Association Board members Lacey Robinson and Ryan Sweeney present Honorary Angus Foundation inductee Jim Bessler with his award. Bessler, an agent for American Live Stock Insurance, has provided insurance for the Foundation heifer since 1984.



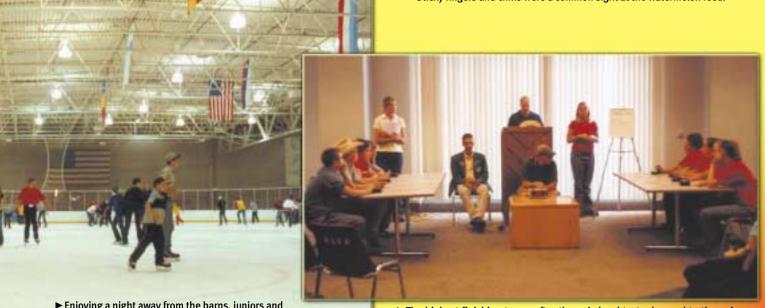


More than 100 show participants and their families attend a clipping demonstration conducted by Kirk Stierwalt. Oster® Professional Products sponsored the demonstration.





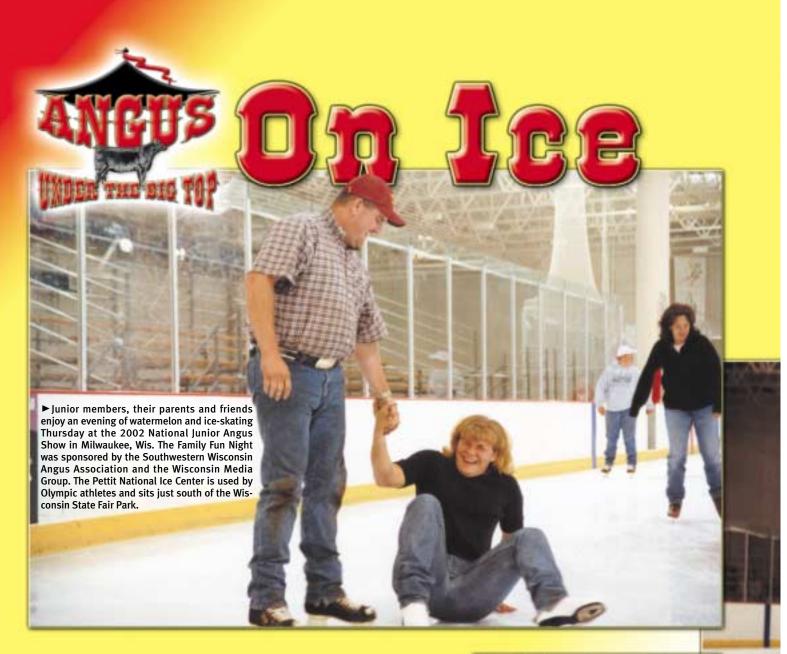
► Sticky fingers and chins were a common sight at the watermelon feed.



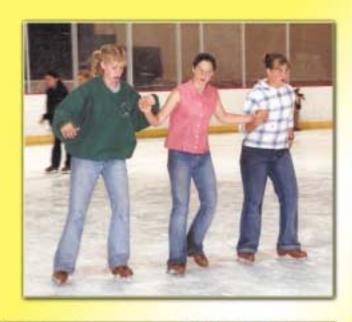
► Enjoying a night away from the barns, juniors and families skate around the Pettit National Ice Center.

► The highest finishing teams after the quiz bowl test advanced to the quiz bowl finals. Each round consisted of 10 questions that covered beef science, Angus history and Certified Angus Beef LLC.

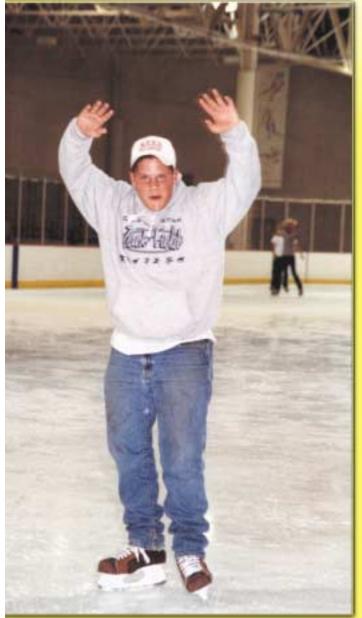
CONTINUED ON PAGE 150



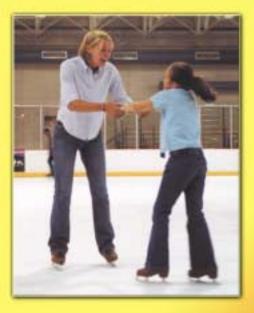












CONTINUED ON PAGE 152