

Ag class producing beef for the high school's cafeteria

Brett Wessler, Staff Writer | Updated: 09/12/2013

Potentially setting a record for the shortest distance from farm to fork, an Indiana high school serves meat raised by the ag class on school grounds.

Students in Hagerstown Jr. Sr. High School's animal science and agriculture mechanics classes class will solicit bids and purchase up to 10 cattle kept on a lot northeast of the high school. Nathan Williamson, the school's ag teacher, says the class will care for the animals and modify feed ratios to learn how diet affects the livestock.

The cows will be slaughtered, butchered and returned for use in the school's cafeteria. In addition to the learning experience, the [Palladium-Item](#) reports the program is a \$2,000 cost savings for the school corporation's budget.

The 'Where's The Beef' program is a win-win for the school. Students enjoy hands-on learning outside of the classroom and once the cattle are processed, the meat will be turned into hamburgers.

"We can't afford to give every student a T-bone steak, but whole cow hamburger is generally better quality than a regular hamburger you're going to get in the store," Williamson told , the [Palladium-Item](#).

The program is assisted through donations from community members.