Maryland 4-H Livestock Skillathon Contest

Example Score Cards







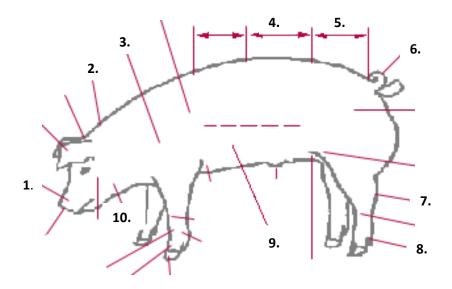
Please note that the Swine Parts word bank below is an example and does not reflect all possible animal parts that may be part of the contest. Species of focus rotates annually for the Junior Division – see contest rules for details.

Maryland 4-H Livestock Skillathon

Junior Swine Parts (50 points)

Contestant Number

INSTRUCTIONS: Identify the numbered Swine parts and write the letter for the correct answer in the blanks. Use the **Swine Parts** word bank below.



Swine Part (5pts)

- Ex. A
- 1.
- 2. _____
- 3.
- 4.
- 5. _____
- 6. _____
- 7. _____
- 8. _____
- 9. _____
- 10.

Swine Parts:

- A. Belly
- B. Dewclaw
- C. Hock
- D. Jowl
- E. Loin
- F. Neck
- G. Rump
- H. Shoulder
- I. Snout
- J. Tail



SCORE: Total Co	orrect =	
SCORE: Total Co	orrect =	



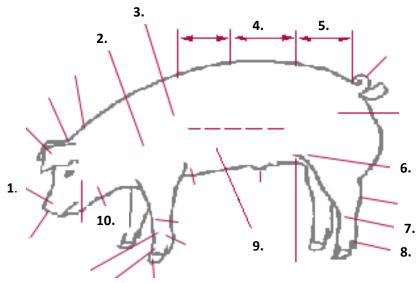
Please note that the *Swine Parts* word bank below is an example and does not reflect all possible species or animal parts that may be part of the contest.

Maryland 4-H Livestock Skillathon

Intermediate Swine Anatomy (50 points)

Contestant Number

INSTRUCTIONS: Identify the numbered Swine parts and write the letter for the correct answer in the blanks. Use the **Swine Parts** word bank below.



Swine Part (5pts)		
Ex.	Α	
1.		
2.		
3.		
4.		
5.		
6.		
7.		
8.		
9.		
10		

	Swine Parts:	
A.	Back	K. Jowl
В.	Belly	L. Loin
C.	Cannon	M. Neck
D.	Cheek	N. Poll
E.	Crops	O. Rear Flank
F.	Dewclaw	P. Rump
G.	Ear	Q. Shoulder
Н.	Fetlock	R. Snout
I.	Ham	S. Stifle
J.	Hock	T. Tail



SCORE: Total Correct =

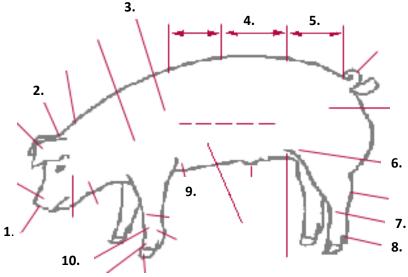
Please note that the *Swine Parts* word bank below is an example and does not reflect all possible species or animal parts that may be part of the contest.

Maryland 4-H Livestock Skillathon

Senior Swine Anatomy (50 points)

Contestant Number

INSTRUCTIONS: Identify the numbered Swine parts and write the letter for the correct answer in the blanks. Use the **Swine Parts** word bank below.



Swine Part (5pts)		
Ex.	<u>A</u>	
1.		
2.		
3.		
4.		
5.		
6.		
7.		
8.		
9.		
10.		
9.		

	Swine Parts:	
		,
A.	Back	O. Knee
В.	Belly	P. Loin
C.	Cannon	Q. Neck
D.	Cheek	R. Nostrils
E.	Coffin	S. Pastern
F.	Crops	T. Poll
G.	Dewclaw	U. Rear Flank
Н.	Ear	V. Rump
l.	Fetlock	W. Sheath
J.	Fore Flank	X. Shoulder
K.	Foreleg	Y. Side
L.	Ham	Z. Snout
M.	Hock	AA. Stifle
N.	Jowl	BB. Tail



SCORE: Total Correct =	SCORE:
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Junior Breeds Identification (50 points)

Contestant Number

INSTRUCTIONS: Identify the ten breeds of livestock at this station. Write the letter of the correct name for each breed in the blanks below using the **Breed Names** word bank.

BREED	NAME
--------------	------

(5 pts)

Ex. <u>A</u>

1. _____

2. _____

3. _____

4. _____

5. _____

6. _____

7. _____

8. _____

9.

10.____

Breed Names:

Beef Breeds

A. Charolais

B. Maine Anjou

C. Santa Gertrudis

D. Simmental

Goat Breeds

Sheep Breeds

E. Barbado

F. Dorper

G. Southdown

Swine Breeds

H. Chester White

I. Poland China

J. Yorkshire





Please note that the *Breed Names* word bank below is an example and does not reflect all possible breeds that may be part of the contest.

Maryland 4-H Livestock Skillathon

Intermediate Breeds Identification (50 points)

Contestant Number

INSTRUCTIONS: Identify the ten breeds of livestock at this station. Write the letter of the correct name for each breed in the blanks below using the **Breed Names** word bank.

BREED NAME (5pts)		
Ex.	A	
1.		
2.		
3.		
4.		
5.		
6.		
7.		
8.		
9.		
10.		

Breed Names:	
Beef Breeds	Sheep Breeds
A. Angus	T. Barbado
B. Charolais	U. Border Leicester
C. Chianina	V. Cheviot
D. Gelbvieh	W. Dorper
E. Hereford	X. Dorset
F. Limousin	Y. Finnsheep
G. Maine Anjou	Z. Hampshire
H. Piedmontese	AA.Merino
I. Polled Hereford	BB. Montadale
J. Santa Gertrudis	CC. Oxford
K. Shorthorn	DD.Southdown
L. Simmental	EE. Suffolk
M. Tarentaise	FF. White Dorper
	·
Goat Breeds	Swine Breeds
N. Alpine	GG. Berkshire
O. Boer	HH.Chester White
P. Kiko	II. Hampshire
Q. Saanen	JJ. Landrace
R. Spanish	KK. Poland China
S. Toggenburg	LL. Spotted
.00 0	MM. Tamworth
	NN. Yorkshire



SCORE: Total Correct ____ =



Please note that the *Breed Names* word bank below is an example and does not reflect all possible breeds that may be part of the contest.

Maryland 4-H Livestock Skillathon

Senior Breeds Identification (50 points)

Contestant Number

INSTRUCTIONS: Identify the ten breeds of livestock at this station. Write the number of the correct name for each breed in the blanks below using the <u>Breed Names</u> word bank. Using the <u>Breed Characteristics</u> word bank, write the letter of the appropriate description for each breed.

	BREED NAME (3pts)	IMPORTANT CHARACTERISTICS (2pts)
Ex.	1	A
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2.		
3.		
4.		
5.		
6.		
7.		
8.		
9.		
10.		

Bre	ed Names:				
1.	Alpine	22.	Gelbvieh	43.	Rambouillet
2.	American Cashmere	23.	Hampshire	44.	Red Angus
3.	Angora	24.	Hereford	45.	Red Poll
4.	Angus	25.	Katahdin	46.	Romney
5.	Barbado	26.	Kiko	47.	Saanen
6.	Belted Galloway	27.	Lamancha	48.	Santa Gertrudis
7.	Berkshire	28.	Landrace	49.	Shorthorn
8.	Boer	29.	Limousin	50.	Simmental
9.	Border Leicester	30.	Maine Anjou	51.	Southdown
10.	Brahman	31.	Merino	52.	Spanish
11.	Brangus	32.	Montadale	53.	Spotted
12.	Charolais	33.	Nubian	54.	St. Croix
13.	Chester White	34.	Oberhasli	55.	Suffolk
14.	Cheviot	35.	Oxford	56.	Tamworth
15.	Chianina	36.	Piedmontese	57.	Tarentaise
16.	Columbia	37.	Pietrain	58.	Tennessee Fainting
17.	Corriedale	38.	Poland China	59.	Texas Longhorn
18.	Dorper	39.	Polled Dorset	60.	Toggenburg
19.	Dorset	40.	Polled Hereford	61.	White Dorper
20.	Duroc	41.	Polypay	62.	Yorkshire
21.	Finnsheen	42.	Pvgmv		

Breed Characteristics:

- A. Originated in France. It can be horned or polled and is known to be a heavier/thicker breed of larger frame, good ability to walk and graze aggressively in warm weather, withstands reasonable cold, and raise heavy offspring.
- B. Originated in France. Large to very large frame, rapid growth, good milkers, in addition to their size and muscling were known as the Mancelle breed for their easy fattening.
- C. Originated at King Ranch in Texas, USA and is the result of a Brahman/Shorthorn cross, heat/humidity tolerant, hardy & good mothers, shows a relatively high degree of both heat and tick resistance.
- D. Originated in Switzerland. Longer hair, large-very large frame, rapid growth, among the oldest and most widely distributed of all breeds of its species in the world, rapid growth, outstanding production of milk, butter, and cheese; and for their use as draught animals.
- E. Originated in Texas. Females are polled, Males have large horns that curl & sweep, used as trophy animal on big game ranches.
- F. Originated in South Africa. Very thick skin lightly covered in a mixture of hair & wool, is a meat breed that grows rapidly, fertile, hornless.
- G. Originated in England. Is completely wool covered, a polled breed, adaptable & early maturing, small to medium size.
- H. Originated in Pennsylvania (Chester County), USA, all one color, drooping ears, good carcass quality.
- I. Originated in the USA. Six points of color...snout, tail, & four legs, drooping ears, excellent rate of gain, sound feet & legs
- . Originated in England. All one color, erect ears, good carcass quality, prolific, excellent milkers, known as "Mother Breed"



SCORE: Total Correct =	
SCORE: Total Correct =	

Junior Equipment Identification (50 points)

Contestant Number

INSTRUCTIONS: Identify the livestock equipment items at this station. Using the **Livestock Equipment and Meat Equipment** word bank below, write the letter for correct name of each item in the blanks.

EQUIPMEN (5pts	
ExA	
1	
2	
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4	
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6	
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9	
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Livestock and Meat Equipment:

- A. Artificial Insemination Pipettes(Swine)
- B. Curry Comb
- C. Ear Notching Pliers
- D. Ear Tag Applicator
- E. Ewe Prolapse Retainer
- F. Loin Eye Area Grid
- G. Ram Marking Harness
- H. Sheep Shears (electric)
- I. Slap Tattoo
- J. Wool Card



SCORE: Total Correct =	
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Please note that the *Livestock and Meat Equipment* word bank below is an example and does not reflect all possible equipment items that may be part of the contest.

Maryland 4-H Livestock Skillathon

Intermediate Equipment Identification (50 points)

Contestant Number

INSTRUCTIONS: Identify the livestock equipment items at this station. Write the appropriate number for the name of each item in the blanks below using the <u>Livestock Equipment and Meat Equipment</u> word bank.

EQUIPMENT NAME (5pts)			
Ex.	1_	_	
1.		-	
2.		-	
3.		-	
4.		-	
5.		-	
6.		-	
7.		-	
8.		-	
9.		-	
10.		-	

Live	estock Equipment:				
1.	All-in-one	25.	Emasculatome	46.	Scotch Comb
	castrator/docker		(Burdizzo)	47.	Semen Storage
2.	Artificial	26.	Emasculator		Tank
	Insemination	27.	Ewe Prolapse	48.	Shearer's
	Pipettes(Swine)		Retainer		Screwdriver
3.	Artificial	28.	Fencing Pliers	49.	Sheep shears
	Insemination	29.	Foot Rot Shears		(electric)
	Pipettes(Beef)	30.	Lamb Tube	50.	Sheep Shears
4.	Bowl Waterer		Feeder		(manual)
5.	Balling Gun	31.	Milk Nipple	51.	Slap Tattoo
6.	Barnes Dehorner	32.	Needle Teeth	52.	Sorting Paddle
7.	Cattle Clippers		Nippers	53.	Syringe Needles
8.	Clipper Comb	33.	Nipple Waterer	54.	
9.	Clipper Cutter	34.	Nose Lead	55.	Wool card
10.	Curry Comb	35.	Nose Ring		
11.	Disposable Syringe	36.	Nose Ring Pliers	Me	at Equipment:
12.	Drenching Gun	37.	Obstetrical (O.B.)	56.	Backfat Probe
13.	Drenching Syringe		Chain	57.	Boning Knife
14.		38.		58.	Knife Scabbard
15.			(O.B.)Snare	59.	Loin Eye Area Grid
16.		39.	Paint Branding	60.	Meat Hand Saw
17.	Electric Branding		Iron	61.	Meat Slicer
	Iron	40.	Pistol-grip	62.	Sharpening Steel
18.			Syringe	63.	Skinning Knife
19.		41.	Ram Marking	64.	Thermometer
20.	Freeze Branding		Harness		
	Iron	42.	Rumen Magnate		
21.	. 0 0	43.			
22.	Hog Snout Holder	44.	Saboten Hoof		
	(snare)		Trimmers/Shears		
23.		45.	Scalpel Handle &		
24.	Hot Branding Iron		Blade		





Please note that the *Livestock and Meat Equipment* word bank below is an example and does not reflect all possible equipment items that may be part of the contest.

Maryland 4-H Livestock Skillathon

Senior Equipment Identification (50 points)

Contestant Number

INSTRUCTIONS: Identify the livestock equipment items at this station. Write the appropriate number for the name of each item in the blanks below using the <u>Livestock Equipment and Meat Equipment</u> word bank. Using the <u>Equipment Use</u> word bank, write the letter of the appropriate use category for each piece of equipment.

	EQUIPMENT NAME	EQUIPMENT USE
	(3pts)	(2pts)
Ex.	1	J
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9.		
10)	

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Lu	uib	1115	51 I L	U3	┖.

- A. Medication/Health Care
- B. Breeding or Birthing
- C. Animal Identification
- D. Dehorning
- E. Animal Restraint
- F. Nutrition
- G. Foot Care
- H. Grooming
- I. Farm Management
- J. Castration/Tail Docking
- K. Meat Processing

Live	estock Equipment:				
1.	All-in-one	25.	Emasculatome	46.	Scotch Comb
	castrator/docker		(Burdizzo)	47.	Semen Storage
2.	Artificial	26.	Emasculator		Tank
	Insemination	27.	Ewe Prolapse	48.	Shearer's
	Pipettes(Swine)		Retainer		Screwdriver
3.	Artificial	28.	Fencing Pliers	49.	Sheep shears
	Insemination	29.	Foot Rot Shears		(electric)
	Pipettes(Beef)	30.	Lamb Tube	50.	Sheep Shears
4.	Bowl Waterer		Feeder		(manual)
5.	Balling Gun	31.	Milk Nipple	51.	Slap Tattoo
6.	Barnes Dehorner	32.	Needle Teeth	52.	Sorting Paddle
7.	Cattle Clippers		Nippers	53.	Syringe Needles
8.	Clipper Comb	33.	Nipple Waterer	54.	Tattoo Pliers
9.	Clipper Cutter	34.	Nose Lead	55.	Wool card
10.	Curry Comb	35.	Nose Ring		
11.	Disposable Syringe	36.	Nose Ring Pliers	Me	at Equipment:
12.	Drenching Gun	37.	Obstetrical (O.B.)	56.	
13.	Drenching Syringe		Chain	57.	Boning Knife
14.	Ear Notching Pliers	38.	Obstetrical	58.	Knife Scabbard
15.	Ear Tag Applicator		(O.B.)Snare	59.	Loin Eye Area Grid
16.	Elastrator	39.	Paint Branding	60.	Meat Hand Saw
17.	Electric Branding		Iron	61.	Meat Slicer
	Iron	40.	Pistol-grip	62.	Sharpening Steel
18.	Electric Dehorner		Syringe	63.	Skinning Knife
19.	Electric Docker	41.	Ram Marking	64.	Thermometer
20.	Freeze Branding		Harness		
	Iron	42.	Rumen Magnate		
21.	Hanging Scale	43.	Rubber Boots		
22.	Hog Snout Holder	44.	Saboten Hoof		
	(snare)		Trimmers/Shears		
23.	Hoof Knife	45.	Scalpel Handle &		
24.	Hot Branding Iron		Blade		



Junior Feed Identification (50 points)

Contestant Number	

INSTRUCTIONS: Identify the feed items at this station. Write the letter for the correct feed name of each item using the **Feed Names** word bank below.

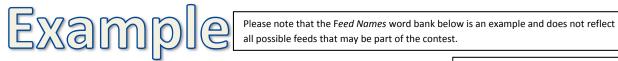
	FEED NAME (5pts)	
Ex.	<u> </u>	
1.		
2.		
3.		
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6.		
7.		
8.		
9.		
10		

Feed Names	;
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- A. Soybean Meal
- B. Beet Pulp
- C. Alfalfa Meal
- D. Whole Oats
- E. Corn, steam flaked
- F. Cottonseed Hulls
- G. Dicalcium Phosphate
- H. Distillers Grains
- I. Wheat
- J. Salt, white



SCORE: Total Correct =	
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Intermediate Feed Identification (50 points)

Contestant Number	

INSTRUCTIONS: Identify the feed items at this station. Write the letter for the correct feed name of each item using the **Feed Names** word bank below.

	FEED NAME (5pts)	
Ex.	A	-
1.		-
2.		-
3.		-
4.		_
5.		_
6.		-
7.		-
8.		_
9.		_
10.	·	-

	_	Feed Names:	
1	۸. ،	Alfalfa Hay	W. Molasses, dried
E	3.	Alfalfa Pellets	X. Molasses, liquid
(. .	Alfalfa Meal	Y. Oats, whole
).	Barley	Z. Oats, steam rolled
E		Beet Pulp	AA. Oil, corn/soybean
F		Blood Meal	BB. Orchardgrass
(3.	Canola Meal	CC. Oyster Shells
H	Ⅎ.	Copper Sulfate	DD. Red Clover
-1.		Corn Gluten Meal	EE. Rye
J	. '	Corn, cracked shelled	FF. Salt, white
k	(.	Corn, steam flaked/crimped	GG. Skim Milk, dried
L	(Corn, whole shelled	HH. Sodium Bicarbonate
P	Λ.	Cottonseed Hulls	II. Soybeans, whole
١	١.	Cottonseed, whole	JJ. Soybean Meal
C).	Dicalcium Phosphate	KK. Tall Fescue
F) .	Distillers Grains	LL. Timothy Hay
C	Ղ.	Fish Meal	MM.Trace Mineral Salt
F	₹.	Grain Sorghum	NN. Urea
S	5.	Kentucky Bluegrass	OO. Wheat, whole
Т		Limestone	PP. Wheat Bran – Middlings
L	J.	Linseed Meal	QQ.Whey, spray-dried
\	<i>/</i> .	Millet	RR. White Clover





Please note that the Feed Names word bank below is an example and does not reflect all possible feeds that may be part of the contest.

Maryland 4-H Livestock Skillathon

Senior Feed Identification (50 points)

Contestant Number

INSTRUCTIONS: Identify the feed items at this station. Write the letter of the correct feed name of each item using the <u>Feed Names</u> word bank below. Using the <u>Feed Type</u> word bank, write the number of the appropriate type of feed for each item.

FEED NAME (3pts)	FEED TYPE (2pts) <u>5</u>
Ex. <u>A</u>	<u></u>
1	
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7	
8	
9	
10	

Fee	ed Names:	
A.	Alfalfa Hay	W. Molasses, dried
В.	Alfalfa Pellets	X. Molasses, liquid
C.	Alfalfa Meal	Y. Oats, whole
D.	Barley	Z. Oats, steam rolled
E.	Beet Pulp	AA. Oil, corn/soybean
F.	Blood Meal	BB. Orchardgrass
G.	Canola Meal	CC. Oyster Shells
Н.	Copper Sulfate	DD. Red Clover
I.	Corn Gluten Meal	EE. Rye
J.	Corn, cracked shelled	FF. Salt, white
K.	Corn, steam flaked/crimped	GG. Skim Milk, dried
L.	Corn, whole shelled	HH. Sodium Bicarbonate
M.	Cottonseed Hulls	II. Soybeans, whole
N.	Cottonseed, whole	JJ. Soybean Meal
0.	Dicalcium Phosphate	KK. Tall Fescue
Р.	Distillers Grains	LL. Timothy Hay
Q.	Fish Meal	MM.Trace Mineral Salt
R.	Grain Sorghum	NN. Urea
S.	Kentucky Bluegrass	OO.Wheat, whole
T.	Limestone	PP. Wheat Bran – Middlings
U.	Linseed Meal	QQ.Whey, spray-dried
٧.	Millet	RR. White Clover

Feed Type:

- 1. Energy
- 2. Protein
- 3. Mineral/Vitamin
- 4. Grass
- 5. Legume
- 6. Other Additive



SCORE: Total Correct =	
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Please note that the *Retail Name* word bank below is an example and does not reflect all possible cuts that may be part of the contest. Please refer to the *2012 American Royal National 4-H Retail Meat Identification Codes* for a complete list of potential cuts.

Maryland 4-H Livestock Skillathon

Junior Meats - Identification (25 points (50 points/2))

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Instructions: Identify the **meat cuts numbered 1-10** at this station. Write the corresponding letter for the correct species of each meat cut using the **Species** word bank. Write the number for the correct retail name of each meat cut using the **Retail Names** word bank.

SPECIES (2pts)	RETAIL NAME (3pts)
(=[-35]	(5) 35,
Ex. <u>P</u>	1
1	
2	
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8	
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10	

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•	n	Δ	\boldsymbol{c}	Δ	c	0
S	v	C	u	C	Э	ı

- B Beef
- L Lamb (Sheep)
- P Pork (Swine)

Retail Names:

- 1. Backribs
- 2. Bacon, Slab
- 3. Beef for Stew
- 4. Country Style Ribs
- 5. Flank Steak
- 6. Loin Chop
- 7. Rib Chop
- 8. Ribeye Steak
- 9. Sausage
- 10.Shank



SCORE: Total Correct / 2 =	
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Please note that the *Retail Name* word bank below is an example and does not reflect all possible cuts that may be part of the contest. Please refer to the *2012 American Royal National 4-H Retail Meat Identification Codes* for a complete list of potential cuts.

Maryland 4-H Livestock Skillathon

Intermediate Meats - Identification (25 points (50 points/2))

Contestant Number	

INSTRUCTIONS: Identify the meat cuts numbered 1 -10 at this station. Write the corresponding letter for the correct species of each meat cut using the **Species** word bank. Write the number for the correct retail name of each meat cut using the **Retail Name** word bank.

SPECIES (2pts)	RETAIL NAME (3pts)
Ex. <u>L</u>	1
6	
7	
8	
9	
10	
11	
12	
13	
14	
15	

Species:	
B - Beef	
L - Lamb (Sheep)	

P - Pork (Swine)

Retail Na	ıme:		
1. Ame	rican Style Roast	21.	Hock
2. Arm	Steak	22.	Leg Center Slice
3. Arm	Picnic Roast	23.	Liver
4. Back	ribs	24.	Loin Chop
5. Baco	n, Slab	25.	Porterhouse Steak
6. Baco	on, Sliced	26.	Rib Chop
7. Beef	for Stew	27.	Rib Chop, Frenched
8. Blad	e Chop	28.	Rib Eye Steak, Lip-On
9. Blad	e Boston Roast	29.	Round Steak
10. Botte	om Round Steak	30.	Sausage Links
11. Brisk	cet, Whole	31.	Seven (7) Bone Roast
12. Cent	er Loin Roast	32.	Shank
13. Cent	er Rib Roast	33.	Short Ribs
14. Cour	ntry Style Ribs	34.	Sirloin Chop
15. Cube	ed Steak	35.	Spare Ribs
16. Eye (of Round Steak	36.	T-Bone Steak
17. Flanl	k Steak	37.	Tenderloin Roast
18. Fresl	h Side	38.	Top Loin Chop
19. Grou	ınd Beef	39.	Top Loin Steak, Bnls
20. Grou	ınd Pork	40.	Top Round Steak



SCORE: Total Correct / 2 =	
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Please note that the *Retail Name* word bank below is an example and does not reflect all possible cuts that may be part of the contest. Please refer to the *2012 American Royal National 4-H Retail Meat Identification Codes* for a complete list of potential cuts.

Maryland 4-H Livestock Skillathon

Senior Meats - Identification (25 points (50 points/2))

Contestant Number

INSTRUCTIONS: Identify the **meat cuts numbered 1 - 10** at this station. Write the corresponding letter or number for the correct <u>Species</u>, <u>Primal</u> and <u>Retail Name</u> of each meat cut. Use the Word Banks provided:

Ex.	(1pt)	(1pt)	RETAIL NAME (3pts)
6.			
7.			
8.			<u> </u>
9.			<u> </u>
10.			
11.			
12.			
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15.	' <u></u>		

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6	n	Δ	cı	Ω	s:
_	2	·	·	·	<u>J.</u>

B - Beef

L - Lamb (Sheep)
P - Pork (Swine)

Primal	or	Who	lesal	e Cut:

Breast Rib/Rack В. Brisket Round Chuck Shoulder C. D. Flank K. Side (Belly) Spareribs Ham/Leg M. Variety Meats F. Loin

N. Various

Retail Names:

26. Ground Pork

30. Leg Center Slice

28. Hock

29. Kidney

Liver

27. Ham Center Slice, Smoked

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1.	American Style Roast	32.	Loin Chop
2.	Arm Steak	33.	Loin Roast
3.	Arm Picnic Roast	34.	Mock Tender Steak
4.	Arm Roast	35.	Oxtail
5.	Backribs	36.	Picnic Shoulder
6.	Bacon, Slab	37.	Porterhouse Steak
7.	Bacon, Sliced	38.	Rib Chop
8.	Beef for Stew	39.	Rib Chop, Frenched
9.	Blade Chop	40.	Rib Chop, Smoked
10.	Blade Steak	41.	Rib Eye Steak, Lip-On
11.	Blade Boston Roast	42.	Ribs
12.	Bottom Round Steak	43.	Rib Roast, Frenched
13.	Brisket, Corned	44.	Round Steak
14.	Brisket, Flat Half, Bnls	45.	Rump Portion
15.	Brisket, Whole	46.	Sausage Links
16.	Butterfly Chop	47.	Seven (7) Bone Roast
17.	Center Loin Roast	48.	Shank
18.	Center Rib Roast	49.	Short Ribs
19.	Country Style Ribs	50.	Sirloin Chop
20.	Cubed Steak	51.	Sirloin Cutlets
21.	Eye of Round Steak	52.	Sirloin Roast
22.	Flank Steak	53.	Spare Ribs
23.	French Style Roast	54.	Square Cut Roast
24.	Fresh Side	55.	T-Bone Steak
25.	Ground Beef	56.	Tenderloin Roast

G. Plate



57. Tenderloin Steak

58. Tip, Cap-Off Steak

61. Top Round Steak

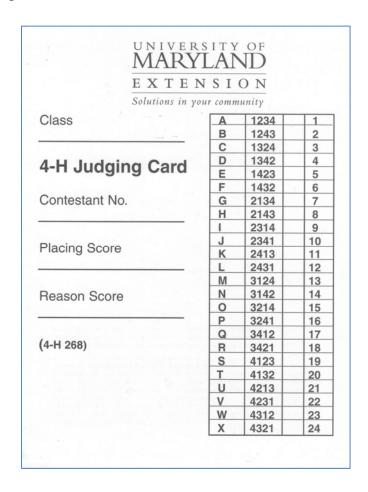
60. Top Loin Steak, Boneless

59. Top Loin Chop

62. Tongue

Judging Classes (will use a Judging Card similar to the one below)

- Hay Judging Class with Questions rank a class of four hay samples.
- Wool Judging Class with Questions rank a class of four wool samples.
- Meats Judging Class rank a class of four similar retail cuts of meat.



Quizzes and Tests

- General Livestock Quiz phase of the contest will include questions relating to the total livestock industry.
 - o Juniors 15 questions
 - o Intermediates and Seniors 25 questions
- Quality Assurance Test (for all Divisions: Juniors, Intermediates and Seniors)

