2015

Wisconsin 4-H Livestock Skillathon

Resource Handbook

A guide for coaches and youth

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2015 Wisconsin State 4-H Livestock Quizbowl and Skill-a-Thon Contest

Contest Date: Saturday, March 7, 2015

Location:
UW-Madison – Animal Sciences Building
1675 Observatory Drive
Madison, WI 53706

Contest Coordinators

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2015 Rules and Regulations

Team and Contestant Eligibility

1. This contest covers the understanding and practical application and the principles of Animal Sciences related to the beef, sheep, swine, and meat goats project areas.

2. All 4-H members (grades 3-13) in the state of Wisconsin are eligible. The contest will be divided into junior (grades 3-8) and senior (grades 9-13) divisions. Contestants must participate in the division according to their **grade** as of January 1, 2015. The top 4-H senior team will be invited to attend the National Skill-a-Thon Contest which will be held in November in Louisville, Kentucky.

3. Teams may consist of three or four members. All members of a four person team will compete, but the member receiving the lowest overall score will automatically be declared the alternate.

4. Contestants must not have competed previously in any official post-secondary livestock quiz bowl or livestock quadrathalon contests.

5. This resource packet includes a number of sample applications contestants may see at the contest. Contest coordinators reserve the right to change station activities based on availability of livestock, supplies, etc.

6. Registration forms are due to UW-Madison Department of Animal Sciences, by February 27, 2015. Please use the Official Registration form for entry which can be found at your county UW-Extension office and also on the WI Youth Livestock Blog site and Facebook page.

7. Fees are $40.00 per team or $10.00 per individual. Checks should be made payable to UW-Extension. Entry fee is non-refundable.

Contest Method of Conduct

1. Registration for the contest will begin at 9:00 AM with the contest starting at 9:30 AM.

2. Contestants will be allowed to compete in individual rounds and team activities.

3. During the individual competition round, contestants will be divided into groups and will remain with that assigned group throughout the round of classes. While completing the individual competition classes, there will be no conferring between contestants or between a contestant and anyone else except as directed by contest officials. Once the individual rounds are complete then complete the team activities. If there are too many starting with the individual stations then some teams will start with the team activities.

4. Team members will complete one official answer sheet for each team class representing the combined effort of all team members. Teams will be allowed twenty minutes to complete the group assignment for each class and turn in their answer sheet. During the team competition round of the contest, contestants will only be allowed to confer with their own team members during the time period allowed for each class.

5. **Contestants shall not wear any hats.**

6. Contestants should bring a blank steno pad, clipboard, and blank paper. Contestants may also use a small pocket calculator (programmable calculators will not be permitted). The contestants may not bring books, notes, pamphlets, or other reference materials into the contest area. **Contestants found in contempt of this rule will be disqualified.**

7. Contestants are not to pick up or touch any item that is being identified or evaluated in the individual competition classes, unless it is part of the class, ie: wool judging, etc.

Awards

Junior Awards

Awards for the top three skillathon teams
Awards for the top ten individuals

Senior Awards

Awards for the top three skillathon teams
Awards for the top ten individuals

2015 Skillathon Contest Classes

Disclaimer: Stated classes are just examples of what might be asked or included in the contest. The contest committee reserves the right to add additional, subtract or alter classes that might not be included in this list.

Individual Classes

1. **Retail Meat Cut Identification**: From a provided list, identify the uniformly accepted name of a combination of ten beef, pork, and lamb retail cuts on display, including the species, wholesale cut from which each retail cut originates and the retail cut.

2. **Livestock Feed Identification:** Identify the proper name for ten livestock feeds and identify each corresponding nutrient group. Feed samples and lists of feed names and nutrient groups will be provided.

3. **Livestock Breed Identification:** Identify from photographs or pictures, ten livestock (beef cattle, swine, and sheep) breeds. Seniors must also match the breed with the most appropriate description supplied for each breed.

4. **Meat Judging Class:** Rank two classes of four similar retail cuts of meat. Seniors must also answer five questions for each class.

5. **Fleece and Hay Judging Class:** Rank a class of four hay samples with forage analysis information. Rank a class of four samples of fleece.

6. **Livestock Equipment Identification:** Identify the proper name for ten pieces of equipment used in livestock production. (A list of equipment will be provided.) Seniors must also identify their usage type (ex: breeding).

7. **Quality Assurance Exercise:** Demonstrate how to read a medicine label, calculate withdrawal times, complete a treatment record, and make responsible management decisions regarding quality assurance.

8. **Quiz:** Complete a multiple choice quiz concerning topics relating to the livestock industry.

Skillathon Team Classes

1. **Quality Assurance Exercise:** Demonstrate how to read an animal health product label, calculate dosage rates and withdrawal times, complete a treatment record, be familiar with administration routes, and make responsible management decisions regarding quality assurance.

2. **Animal Breeding Scenarios and Exercise:** Team members will evaluate a breeding animal scenario and make animal selection decisions based upon performance data to rank breeding animals for use within the situation.

3. **Live Judging Class:** Rank one class of live animals and answer a set of questions related to the class.

4. **Welfare Scenario:** Evaluate management systems and practices on farms or in situations on how well animal welfare and care are monitored and decisions made for best practices.

Total team scores will be determined by adding the three highest individual team members' class totals with the total accumulated from the team competition classes.

RETAIL CUT IDENTIFICATION

Retail Cut Identification score sheets are included with this packet.

Contestant Number: _____

Species	Primal Cut *(2 pt)*		
B - Beef L - Lamb P - Pork *(2 pt.)*	A. Breast	G. Leg	M. Shoulder
	B. Brisket	H. Loin	N. Side (Belly)
	C. Chuck	I. Plate	O. Spareribs
	D. Flank	J. Rib (Rack)	P. Variety Meats
	E. Ham	K. Round	Q. Various
	F. Jowl	L. Shank	

Retail Names *(1 pt)*

Chops, Roasts/Pot Roasts, Steaks, Slices

1. American-Style Chop
2. Arm
3. Boneless Arm Roast
4. Whole Picnic Shoulder
5. Sliced Bacon
6. Blade Roast
7. Boston Blade Roast
8. Bottom Round Roast
9. Butterfly Chop
10. Center Ham Slice
11. Eye of the Round Steak
12. Flank Steak
13. Frenched Style Chop
14. Fresh Center Slice
15. Fresh Rump Roast
16. Fresh Side
17. Loin Chop
18. Porterhouse Steak
19. Rib Chop
20. Rib Roast
21. Rib Eye Steak
22. Round Steak
23. Boneless Round Steak
24. Boneless Rump Roast
25. Shoulder, Boneless
26. Sirloin Chop/Steak
27. Skirt, Boneless Steak
28. Smoked Center Slice
29. Smoked Ham, Boneless
30. Smoked Loin Chop
31. Smoked Rib Chop
32. Smoked Rump Portion
33. Smoked Shank Portion
34. Square Cut Arm Roast
35. T-Bone Steak
36. Tenderloin
37. Top Loin
38. Boneless Top Loin Steak
39. Top Round Roast
40. Top Sirloin Steak

Variety Meats

41. Brains
42. Heart
43. Kidney
44. Liver
45. Oxtail
46. Tongue
47. Tripe

Miscellaneous Other Cuts

48. Back Ribs
49. Beef for Stew
50. Whole Brisket
51. Canadian Style Bacon
52. Country Style Ribs
53. Fresh Hock
54. Ground Beef
55. Ground Pork
56. Sausage
57. Sausage Links
58. Short Ribs
59. Smoked Hock
60. Spareribs

4-H Meat Retail Cut Identification

Junior Division

Cut No.	Species (2 pt)	Primal Cut (2 pt)	Retail Name (1 pt)
Ex.	*Lamb*	*Loin*	*Loin Chop*
1.	*L*	*G*	*10*
1.			
2.			
3.			
4.			
5.			
6.			
7.			
8.			
9.			
10.			
Number Incorrect			
	x2	*x2*	*x1*
Points Off 50 −			

Contestant Number: _____

4-H Meat Retail Cut Identification

Senior Division

Species	Primal Cut		
B - Beef	A. Breast	G. Leg	M. Shoulder
L - Lamb	B. Brisket	H. Loin	N. Side (Belly)
P - Pork	C. Chuck	I. Plate	O. Spareribs
	D. Flank	J. Rib (Rack)	P. Variety Meats
	E. Ham	K. Round	Q. Various
	F. Jowl	L. Shank	

Retail Names

Chops, Roasts/Pot Roasts, Steaks, Slices

1. American-Style
2. Arm
3. Arm, Boneless
4. Arm Picnic, Whole
5. Bacon
6. Blade
7. Blade Boston
8. Bottom Round
9. Butterfly
10. Center
11. Chuck Eye, Boneless
12. Cubed
13. Double
14. Eye Round
15. Flank
16. Frenched-Style
17. Fresh, Center
18. Fresh, Rump Portion
19. Fresh, Shank Portion
20. Fresh Side
21. Heel of Round
22. Loin
23. Mock Tender
24. Neck
25. Porterhouse
26. Rib
27. Rib Eye
28. Rib, Large End
29. Rib, Small End
30. Rib, Small End, Boneless
31. Round
32. Round, Boneless
33. Rump, Boneless
34. 7-Bone
35. Shoulder, Boneless
36. Sirloin
37. Sirloin, Boneless
38. Sirloin, Flat Bone
39. Sirloin, Half
40. Sirloin, Pin Bone
41. Sirloin, Round Bone
42. Sirloin, Wedge Bone
43. Skirt, Boneless
44. Smoked Center
45. Smoked Ham, Boneless
46. Smoked Loin
47. Smoked Rib
48. Smoked Rump Portion
49. Smoked Shank Portion
50. Smoked shoulder Picnic, Whole
51. Square Cut
52. T-Bone
53. Tenderloin
54. Tip
55. Tip, Cap Off
56. Top Loin
57. Top Loin, Boneless
58. Top Loin (Double), Boneless
59. Top Round
60. Top Sirloin

Variety Meats

61. Brains
62. Heart
63. Kidney
64. Liver
65. Oxtail
66. Sweetbreads (beef thymus)
67. Tongue
68. Tripe

Miscellaneous Other Cuts

69. Back Ribs
70. Bacon, Slab
71. Beef for Stew
72. Breast
73. Brisket, Whole, Boneless
74. Canadian Style Bacon
75. Corned
76. Country Style Ribs
77. Cross Cuts
78. Cross Cuts, Boneless
79. Flat Half, Boneless
80. Fresh Hock
81. Ground Beef
82. Ground Pork
83. Point Half, Boneless
84. Riblets
85. Sausage
86. Sausage Links
87. Shank
88. Short Ribs
89. Sirloin Cutlets
90. Smoked Hock
91. Smoked Jowl
92. Spareribs

Type of Cut

Ch - Chop(s)	Sl - Slice(d)
Ro - Roast/Pot Roast	St - Steak

Cut No.	Species (1 pt)	Primal Cut (1pt)	Retail Name (2pt)	Type (1pt)
Ex.	*Lamb* **L**	*Leg* **G**	*Center* **10**	*Slice* **Sl**
1.				
2.				
3.				
4.				
5.				
6.				
7.				
8.				
9.				
10.				
Number Incorrect				
	x1	*x1*	*x2*	*x1*
Points Off				

50 – _____ = _____

Total Points Off — Final Score

LIVESTOCK FEED IDENTIFICATION

Below are the various feedstuffs that will be selected from for the 2015 Wisconsin 4-H Livestock Skill-A-Thon Contest. Students will be asked to identify 10 feedstuffs and the energy group of which they are categorized. One internet resource that will prove helpful in studying for this portion of the contest is the University of Kentucky's Agripedia site located at http://www.ca.uky.edu/agripedia/agmania/feedid/. Additionally, it might be helpful to collect an actual feedstuff bank so students can determine textures and smells associated with each feedstuff that cannot be determined online.

Feed/Feedstuffs

Blood Meal
Buckwheat
Complete Pelleted Feed
Cracked Corn
Corn Gluten Meal
Dehydrated Alfalfa Meal
Pellets Dicalcium Phosphate
Distillers Grain
Dried Sugar Beet
Pulp Dried Whey
Dry Molasses
Fish Meal
Ground Limestone (Calcium Carbonate)
Hay Cube
Soybean Hulls
Soybean Meal
Steam Rolled Barley
Steam Rolled Oats
Trace Mineral Salt
Urea
Wheat Middlings
White Salt
Whole Grain Oats
Whole Grain Wheat
Whole Kernel Corn

Nutritional Group

Energy
Minerals
Proteins
Vitamins
Water

LIVESTOCK BREED IDENTIFICATION

Students identify pictures of livestock from four species (beef, sheep, swine and meat goats). Seniors will also be asked to match the breed description with the appropriate picture and breed.

Junior Livestock Breed Identification

(ANSWER KEY)

Contestant #_____

Name_____

(Place the letter of the correct breed in the blanks beside the number that corresponds to the pictures)

Description

1._____F_____

2._____T_____

3. ___AA_____

4._____C_____

5._____X_____

6._____V_____

7._____J_____

8._____R_____

9._____Y_____

10._____B_____

Beef Breeds

A. Angus
B. Brahman
C. Charolais
D. Chianina
E. Gelbvieh
F. Hereford
G. Limousin
H. Santa Gertrudis
I. Shorthorn
J. Simmental

Sheep Breeds

M. Cheviot
N. Columbia
O. Corriedale
P. Dorset
Q. Finnsheep
R. Hampshire
S. Katahdin
T. Merino
U. Rambouillet
V. Southdown
W. Suffolk

Swine Breeds

X. Berkshire
Y. Chester White
Z. Duroc AA. Hampshire
BB. Hereford
CC. Landrace
DD. Pietrain
EE. Poland China
FF. Spot
GG. Yorkshire

Meat Goats

HH. Boer
II. Spanish
JJ. Pygmy
KK. Kiko
LL. Angora
MM. Mytonic

Points will be assigned:
5 points/Breed ID

Senior Livestock Breed Identification (ANSWER KEY)

Name_____

Contestant #_____

(Place the letter of the correct breed and the letter of the correct breed description in the blanks beside the number that corresponds to the pictures)

BREED/ Description

1. BB z_____
2. D c_____
3. N__ __w___
4. __DD ff___
5. __FF__ __gg___
6. I__ __j___
7. H i_____
8. S__ __s___
9. G h_____
10. P__ __v___

Beef Breeds
A. Angus
B. Brahman
C. Charolais
D. Chianina
E. Gelbvieh
F. Hereford
G. Limousin
H. Santa Gertrudis
I. Shorthorn
J. Simmental

Sheep Breeds
M. Cheviot
N. Columbia
O. Corriedale
P. Dorset
Q. Finnsheep
R. Hampshire
S. Katahdin
T. Merino
U. Rambouillet
V. Southdown
W. Suffolk

Swine Breeds
X. Berkshire
Y. Chester White
Z. Duroc
AA. Hampshire
BB. Hereford
CC. Landrace
DD. Pietrain
EE. Poland China
FF. Spot
GG. Yorkshire

Meat Goats
HH. Boer
II.Spanish
JJ. Pygmy
KK. Kiko
LL. Angora
MM. Mytonic

Points will be assigned:
3 points/Breed ID and
2 point/Breed Description

Beef Breed Descriptions

a. Developed in Switzerland, noted for high growth rate, milking ability, and carcass cutability.
b. Hardy British breed which in recent years combined polled and horned associations.
c. Large framed, developed in Italy as dual purpose for beef and draft.
d. British breed with highest number of registration in the U. S. noted for mothering ability and carcass marbling.
e. High growth breed originally from France known for cutability.
f. *Bos indicus* breed with heat and insect tolerance.
g. Developed in Germany with good carcass cutability and relatively early puberty.
h. Developed in France with moderate growth rate and frame size and high carcass cutability.
i. Developed in Texas by crossing the Brahman and Shorthorn breeds.
j. British breed with three distinct color patterns.

Sheep Breed Descriptions

m. Small framed, early maturing meat breed developed in England. Small sized meat breed noted for its hardiness from Scotland.
n. Large framed, English, meat breed with black face and wool cap.
o. Very fine fleece breed with heavy wool production from Spain.
p. Large frame wool breed developed from crossing Lincoln or Leicester rams on Merino ewes.
q. Wool breed developed in France and Germany from Merino breed.
r. Hair breed developed in U. S. that does not require shearing because it sheds its' wool.
s. Large framed, black faced breed known for high growth rate and carcass cutability from England.
t. Lighter muscled breed from Finland noted for prolificacy.
u. English, white face, meat breed known for out of season breeding.
v. Large frame U. S. breed, developed from Lincolns and Rambouillets.

Swine Breed Descriptions

w. Noted for high growth rate, durability, and pork quality, developed in New Jersey and New York.
x. Known as a maternal breed with droopy ears, developed in PA.
y. Dual purpose breed, red with white markings on head and lower body.
aa. Black and white, developed in U. S., noted for rapid growth and as aggressive breeders.
bb. Lean, heavy muscled, black breed with six white points and droopy ears.
cc. Known as "Mother Breed", they are typically long bodied and sound with erect ears.
dd. Predominantly black with erect ears, originally from England noted for pork quality tenderness and marbling.
ee. Noted for large litters and large droopy ears, generally refined in bone.
ff. Noted for extreme muscle volume and shape, with a high propensity for stress which is related to pork quality concerns.
gg. Terminal sire breed with unique color markings noted for cutability.

Meat Goat Breed Descriptions

HH. Developed in South Africa, horned with loped ears, showing a variety of color patterns.
II. Known as the "brush or scrub goat, imported from Mexico to the US.
JJ. Developed in Africa, known as the Cameroon Dwarf Goat
KK. Developed in New Zealand mating feral goats to dairy goats for meat.
LL. Goat that produces Mohair and not as prolific as other meat goat breeds.
MM. A multi-purpose breed for pets, food and fiber, i.e. "fainting goats"

MEAT JUDGING

Meat Judging Class: Rank two classes of four similar retail cuts of meat (100 possible points). Seniors must also answer five questions for each class (50 points). For more information on placing meat cuts please refer to the Skill-A-Thon Contest Resource List

FLEECE/HAY JUDGING

Fleece and Hay Judging Class: (100 possible points) Rank a class of four hay samples with forage analysis information. Rank a class of four samples of fleece. For more information on evaluation of hay and fleece samples please refer to the Indiana 4-H/FFA Skill-A-Thon Contest Resource list.

2015 Hay Judging Class

Scenario: The hay being ranked will be fed to cattle during early lactation. In addition to the hay, their rations will also be supplemented with grain. Any hay remaining will be marketed to other local beef producers.

	Hay #1	Hay #2	Hay #3	Hay #4
Dry Matter	91.96	90.27	92.03	90.05
Crude Protein	15.75	17.83	16.22	18.67
ADF*	34.91	27.83	33.67	26.53
NDF*	47.39	41.34	42.46	39.05
TDN*	57	58	57	59
RFV*	112	135	123	141

Official Placing: 4-2-3-1 Cuts: 3-3-5

* **ADF** = Acid Detergent Fiber
* **TDN** = Total Digestible Nutrients
* **RFV** = Relative Feed Value
* **NDF** = Neutral Detergent Fiber

LIVESTOCK EQUIPMENT IDENTIFICATION

Livestock Equipment Identification: (50 possible points) Identify the proper name for ten pieces of equipment used in livestock production. (A list of equipment will be provided.) Seniors must also identify their usage type (ex: breeding).

Contestant Number_____

Livestock Equipment Identification - Junior Scorecard
(Grades 8th and under)

Place the letter of the correct piece of equipment in the blank matching the number on the item.

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

A.	Ammonia sensor	AA.	Hoof trimmer
B.	Antiseptic applicator	BB.	Intravenous set
C.	Balling gun	CC.	Knife steel
D.	Beef cattle frame stick	DD.	Lamb boot
E.	Beef Halter	EE.	Lamb tube feeder
F.	Breeding catheter	FF.	Nasal cannula
G.	Cattle clippers	GG.	Needle teeth clippers
H.	Cattle straw A. I. gun	HH.	Nipple waterer
I.	Cauterizing tail docker	II.	Nose lead
J.	Curry comb	JJ.	Pig obstetrical forceps
K.	Dehorner	KK.	Pig resuscitator
L.	Disposable syringe	LL.	Pistol grip syringe
M.	Drench gun	MM.	Prolapse ring retainer
N.	Ear notchers	NN.	Ralgro implant gun
O.	Ear tag pliers	OO.	Ram marking harness
P.	Elastrator	PP.	Rumen magnet
Q.	Electric fence tester	QQ.	Scalpel
R.	Electronic I.D. tag	RR.	Scotch Comb
S.	Emasculator	SS.	Shearer's screwdriver
T.	Ewe spoon	TT.	Sheep shears
U.	Foot rot shears	UU.	Swine breeding spirette
W.	Freeze branding iron	WW.	Test tube
X.	Heat detection patch	XX.	Transfer needle
Y.	Hog snare	YY.	Vacutaner
Z.	Hoof chisel	ZZ.	Wool card

Contestant Number_____

Livestock Equipment Identification - Senior Scorecard
(Grades 9th and above)

Place the letter of the correct piece of equipment in the blank matching the number on the item.

I.D.	**Use Category**
1._____	1._____
2._____	2._____
3._____	3._____
4._____	4._____
5._____	5._____
6._____	6._____
7._____	7._____
8._____	8._____
9._____	9._____
10.____	10.____

Equipment I.D. List

A.	Ammonia sensor	AA.	Hoof trimmer
B.	Antiseptic applicator	BB.	Intravenous set
C.	Balling gun	CC.	Knife steel
D.	Beef cattle frame stick	DD.	Lamb boot
E.	Beef Halter	EE.	Lamb tube feeder
F.	Breeding catheter	FF.	Nasal cannula
G.	Cattle clippers	GG.	Needle teeth clippers
H.	Cattle straw A. I. gun	HH.	Nipple waterer
I.	Cauterizing tail docker	II.	Nose lead
J.	Curry comb	JJ.	Pig obstetrical forceps
K.	Dehorner	KK.	Pig resuscitator
L.	Disposable syringe	LL.	Pistol grip syringe
M.	Drench gun	MM.	Prolapse ring retainer
N.	Ear notchers	NN.	Ralgro implant gun
O.	Ear tag pliers	OO.	Ram marking harness
P.	Elastrator	PP.	Rumen magnet
Q.	Electric fence tester	QQ.	Scalpel
R.	Electronic I.D. tag	RR.	Scotch Comb
S.	Emasculator	SS.	Shearer's screwdriver
T.	Ewe spoon	TT.	Sheep shears
U.	Foot rot shears	UU.	Swine breeding spirette
V.	Forage probe	VV.	Tattoo pliers
W.	Freeze branding iron	WW.	Test tube
X.	Heat detection patch	XX.	Transfer needle
Y.	Hog snare	YY.	Vacutaner
Z.	Hoof chisel	ZZ.	Wool card

Equipment Use Category List

A. ***Breeding***
B. ***Castration/docking***
C. ***Dehorning***
D. ***Emergency or preventive health treatment***
E. ***Facilities/animal restraint***
F. Fitting and showing
G. Identification
H. Obstetrical/neonatal
I. Vaccination/product administration
J. Diagnostic (animal or environment)

QUALITY ASSURANCE - INDIVIDUAL

Quality Assurance Exercise: (50 possible points) Demonstrate how to read a medicine label, calculate withdrawal times, complete a treatment record, and make responsible management decisions regarding quality assurance.

Contestant Number: KEY

2015 4-H Skill A thon Quality Assurance exercise – JUNIOR Division
10 questions – 5 points each for a total of 50 points

Please reference **KENT First Rate Show Lamb Diet 18DQ f**eed tag when answering these questions

1. **True or False** *(circle one)* Withdrawal times are the minimum amount of time, usually in number of days, that must pass from the time the medication is administered until the animal can be slaughtered for meat consumption.

2. **True or False** *(circle one)* This feed needs to be mixed with corn and oats before I feed it to my lambs.

3. My lamb weighs 75 pounds. How much feed should my lamb consume per day to provide the recommended amount of the active drug ingredient.
   a. 1.875 pounds
   b. 2.53 pounds
   c. 1.57 pounds

4. **Yes or No** *(circle one)* We are taking both lambs and pigs together to a preview show this weekend. If we run low on pig feed, will I violate label warnings by feeding this lamb feed to my pigs?

5. I am concerned about my lambs getting coccidiosis. What minimum length of time should I feed this feed to prevent coccidiosis?
   a. 10 Days b. 3 weeks c. 4 weeks

6. **Yes or No** *(circle one)* I just weaned lambs from my ewes and they weigh 40 - 45 pounds. Can I start giving them this feed to eat?

7. What are the 3 primary ingredients in this feed?
   a. corn, alfalfa meal, fishmeal
   b. corn, barley, oats
   c. corn, oats, grain by-products

8. Which 2 feed ingredients list both minimum and maximum on the guaranteed analysis?
   a. crude fat and calcium b. salt and selenium c. calcium and salt

9. 18.0% What percent crude protein is in this feed?

10. **Yes or No** *(circle one)* I am also feeding another feed to my lambs containing bentonite. Can I feed them both feeds at the same time?

First Rate Show Lamb Diet 18DQ Medicated

Product Description

Kent First Rate™ Show Lamb Diet 18DQ is an 18% protein, texturized product for growing and finishing show lambs. It is a diet with a very specific combination and ratio of ingredients designed to optimize the genetic growth potential of sheep. Kent First Rate™ Show Lamb Diet 18DQ incorporates multiple protein and energy sources; precise, highly absorbable minerals and vitamin fortification; yeast; and appetite enhancers.

Features and *Benefits*

Steam-rolled and cracked corn – ***improves carbohydrate availability, releasing more energy for gain.***
Steam-rolled barley – ***provides unique fermentation and a source of energy to improve gain and facilitate proper finish.***
Oats – ***improve diet texture, promoting appetite and gain,while providing a unique combination of digestible fiber and energy.***
Multiple protein sources (including fish meal) – ***provide for maximum muscle expression and development, plus high-quality wool production.***
Dehydrated alfalfa meal – ***digestible fiber source provides delayed energy release, calcium, phosphorus, and vitamins.***
High-vitamin levels – ***improve energy and protein metabolism, feed utilization, immunity, and overall health to help fight stress in show environments.***
Yeast – ***improves palatability and feed digestion, leading to increased gain and feed efficiency while promoting stable rumen fermentation.***
Sodium molybdate with no added copper – ***reduces the likelihood of copper toxicity.***
Ammonium chloride – ***aids in the prevention of urinary calculi (water belly).***
Molasses – ***increases palatability and intake for improved acceptance and average daily gain.***

Feeding Directions

Gradually adapt lambs 60 pounds or heavier to First Rate™ Show Lamb Diet 18DQ. Lambs should consume First Rate™ Show Lamb Diet 18DQ at the rate of 0.25 lb per 10 lb of body weight to provide 22.7 mg of decoquinate per 100 lb of body weight. Feed at least 28 days during periods of exposure or when experience indicates coccidiosis is likely to be a hazard. It may also be desirable to feed 0.25 to 0.5 lb of good-quality hay per head, daily.

Do not use in feed containing bentonite.
Do not feed to sheep producing milk for food.

First Rate™ Show Lamb Diet 18DQ Medicated

A complete grain feed for growing and finishing show lambs.
For the prevention of coccidiosis caused by *Eimeria ovinoidalis*, *Eimeria parva*, *Eimeria bakuensis* and *Eimeria crandallis.*

ACTIVE DRUG INGREDIENT

Decoquinate . . . . . 0.00198% (18 gm/ton)

GUARANTEED ANALYSIS

Crude Protein, min. 18.0%
This includes not more than 1.3% equivalent crude protein from non-protein nitrogen (NPN from Ammonium Chloride)
Crude Fat, min.. . . . . 3.0%
Crude Fiber, max.. . . . . 7.5%
Calcium (Ca), min. 0.8%
Calcium (Ca), max.. . . . . 1.3%
Phosphorus (P), min.. . . . . 0.4%
Salt (NaCl), min. 0.4%
Salt (NaCl), max.. . . . . 0.9%
Selenium (Se), min. . . . . 0.3 ppm
Vitamin A, min. . . . . 6,000 IU/lb
Vitamin D3, min. . . . . 600 IU/lb
Vitamin E, min.. . . . . 37 IU/lb

Warning: This feed should be used in accordance with directions on this label. Feed to ruminants only.

INGREDIENTS

Corn, Barley, Oats, Dehydrated Alfalfa Meal, Processed Grain By-Products, Plant Protein Rations, Fishmeal, Cane Molasses, Vegetable Oil, Calcium Carbonate, Salt, Ammonium Chloride, Animal Fat, Yeast Culture, Vitamin A Acetate, Cholecalciferol (source of Vitamin D3), Vitamin E Supplement, Niacin Supplement, Calcium Iodate, Manganous Oxide, Ferrous Sulfate, Cobalt Carbonate, Zinc Oxide, Magnesium Oxide, Sodium Molybdate, Sodium Selenite, Natural and Artificial Flavors, Ethoxyquin and BHT(preservatives).

Specialty (6601)
6/01
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QUIZ

Quiz: (50 possible points) Complete a quiz concerning the total livestock industry.

2015 Livestock Skill A Thon - KEY Junior Written Test

___C 1. A_____is a castrated male lamb.
A) Ram B) Steer C) Wether D) Ewe

___C 2._____is the weight of a lamb taken within 24 hours after birth.
A) Birth date B) Weaning Weight C) Birth Weight D) Yearling Weight

___A 3. Which of the following beef breeds originated in Scotland and is known for its carcass quality and mothering ability. These animals are polled with a black, smooth coat.
A) Angus B) Hereford C) Charolais D) Shorthorn

___D 4. Animals develop a comfortable space around them; as a person enters the space the animal becomes tense. This space is called the animal's_____.
A) Handler B) Quality Zone C) Dam D) Flight Zone

___B 5._____is the removal of the testicles.
A) Docking B) Castration C) Weaning D) Injection

___C 6. A_____contains the correct amount of nutrients to nourish an animal during a 24 hour period.
A) Concentrate B) Roughage C) Balanced Ration D) Digestion

____C_ 7. A_____is an intact male pig
A) Ram B) Bull C) Boar D) Stallion

__A___8._____is the most essential and cheapest off all the nutrients provided to livestock.
A) Water B) Protein C) Vitamins D) Minerals

___C 9. Which of the following is a breed of swine?
A) Angus B) Dorset C) Duroc D) Piedmontiese

____D_ 10. Which of the following are products provided by hogs?
A) Heart Valves B) Medicines C) Paint brushes D All of the Above

____B_ 11. Which of the following is a breed of sheep?
A) Hereford B) Southdown C) Chester White D) Polled Hereford

____D_ 12. Processing a new litter of pigs includes_____.
A) Weighing B) Cord Care C) Clipping Needle Teeth D) All of the above

___C 13. The muscle, bone and fat associated with the slaughter of an animal is called the _____.
A) Retail Cut B) Dressing C) Carcass D) None of the above

__C 14. A group of cattle managed together is called a_____.
A) Flock B) Grade C) Herd D) Sire

__B___15. An animal whose parents are of the same breed is called a_____.
A) Ram B) Purebred C) Crossbred D) Ewe

__D___16. Mutton is the meat from_____older than 12 months of age.
A) Swine B) Dairy C) Beef D) Sheep

___D 17. Which of the following are beef industry careers?
A) Feedlot Manager B) Herd Manager C) Meat Inspector D) All of the above

__A___18. A_____medication can sold at farm supply stores and purchased without a prescription.
A) Over the Counter B) Prescription C) Withdrawal Time D) None of the above

__C___19. A_____is a young female pig that has not had a litter of pigs.
A) Heifer B) Sow C) Gilt D) Ewe

_C____20._____is the period of time that must pass between the last treatment with a drug and slaughter.
A) Over the Counter B) Prescription C) Withdrawal Time D) Extra label drug use

_C____21. The ideal mature weight for market steers is_____pounds.
A) 250 to 300 B) 750 to 900 C) 1100 to 1350 D) 1500 to 1800

__A___22._____refers to the general body shape of the pig as determined by its skeleton and muscle structure.
A) Conformation B) Withdrawal Time C) Balance D) Cow-hocked

___A 23. Which of the following is a form of identification of beef animals?
A) Tattooing B) Ear notching C) Tail Docking D) Castration

__D___24. With this condition the hocks of an animal are too close together.
A) Splayfooted B) Pigeon Toed C) Post Legged D) Cow Hocked

__B___25. The_____gene is a condition in swine that makes them susceptible to external stress associated with animal movement and changes in their environment. Animals testing positive for the gene can die when stress occurs.
A) Napole B) Porcine Stress Syndrome C) Pseudorabies D) Dysentery

2015 Livestock Skill A Thon - KEY
Senior Written Test

__A___1. Which of the following breeds of cattle was developed by the United States Department of Agriculture?
A) Brangus B) Gelbvieh C) Angus D) Hereford

__C___2._____is an inflammation of the udder or mammary gland caused by a bacterial infection.
A) Lactation B) Ketosis C) Mastitis D) Dystocia

__D___3._____is a form of inbreeding in which an attempt is made to concentrate the inheritance of an outstanding ancestor in a herd.
A) Crossbreeding B) Heterosis C) Out crossing D) Line Breeding

__A___4._____is a disease that affects lambs and is caused by a lack of vitamin E and selenium. Lambs affected cannot walk or nurse properly.
A) White Muscle Disease B) Foot Rot C) Navel ill D) Parasites

_B____5._____involves the collection of embryos from a donor cow and implanting them in other cows called recipients.
A) Pasture Breeding B) Embryo Transfer C) AI D) Handmating

__C___6. Which of the following is a swine breed developed in America. The breed is solid red, has droopy ears and grows quickly.
A) Chester White B) Tamworth C) Duroc D) Spot

___A 7. Thread like structures that contain genes are called_____.
A) Chromosomes B) Genetics C) Heterosis D) None of the above

___B 8. Which of the following is a trait of economic importance in beef cattle?
A) Reproductive Performance B) Growth Rate
C) Conformation D) All of the Above

__C___9._____is a figure used to describe how offspring will perform in relation to the average performance of other animals in the breed.
A) MPPA B) 205 Day Adjusted Weaning Weight
C) EPD D) 365 Day Adjusted Yearling Weight

__C___10. The length of gestation for a ewe is_____.
A) 83 to 92 days B) 93 to 102 days C) 143 to 152 days D) 193 to 202 days

___A 11. The term used to describe the expression of genetic traits is_____.
A) Phenotype B) Genotype C) Qualitative D) Quantitative

__C___12. Iron injections are given to baby pigs to prevent_____.
A) Flu B) Parvovirus C) Anemia D) Infection

__D___13._____is the hormone that maintains pregnancy.
A) Oxytocin B) Testosterone C) Estrogen D) Progesterone

___B 14. The_____gene is a condition in swine that makes them susceptible to external stress associated with animal movement and changes in their environment. Animals testing positive for the gene can die when stress occurs.
A) Napole B) Porcine Stress Syndrome C) Pseudorabies D) Dysentery

_____ 15._____is the hormone that causes the secondary sex characteristics in the ram/boar/bull.
A) Oxytocin B) Testosterone C) Estrogen D) Progesterone

__B___16. Which of the following is NOT a method of castration used for lambs?
A) The knife method B) Docking
C) Elastrator C) Burdizzo

__C___17. The pig is a simple stomached animal called a_____.
A) Ruminant B) Hind gut fermenter C) Monogastric D) None of the above

__A___18. Beef animals are called_____because they have a four-compartment stomach.
A) Ruminants B) Hind gut fermenters C) Monogastrics D) None of the above

__C___19. Beef carcass_____grades are based upon marbling and maturity.
A) Yield B) Rib eye area C) Quality D) Fat thickness

___B 20._____is a term that is used to describe wool that is badly matted or tangled.
A) Tags B) Cotted C) Dead wool D) Shrink

__A___21._____causes swelling and lameness.
A). Foot Rot B) BVD C) Pinkeye D) Hardware disease

__C___22._____is a fungus that gets into the skin and develops a rough condition where the hair drops out in patches.
A) Foot Rot B) Shipping Fever C) Ringworm D) Pinkeye

___B 23. An operation that produces lamb and wool that is destined for the consumer is called a_____.
A) Club Lamb Flock B) Commercial Flock
C) Herd D) None of the above

__D___24. Which of the following breeds of cattle was developed in Texas? The breed is 5/8 Shorthorn and 3/8 Brahman. They are known for their growth rate, long life and hardiness.
A) Saler B) Angus C) Polled Hereford D) Santa Gertrudis

__D___25. Animals with this condition the hocks of an animal are too close together.
A) Splayfooted B) Pigeon Toed C) Post Legged D) Cow Hocked

QUALITY ASSURANCE EXERCISE

TEAM EXAMPLE

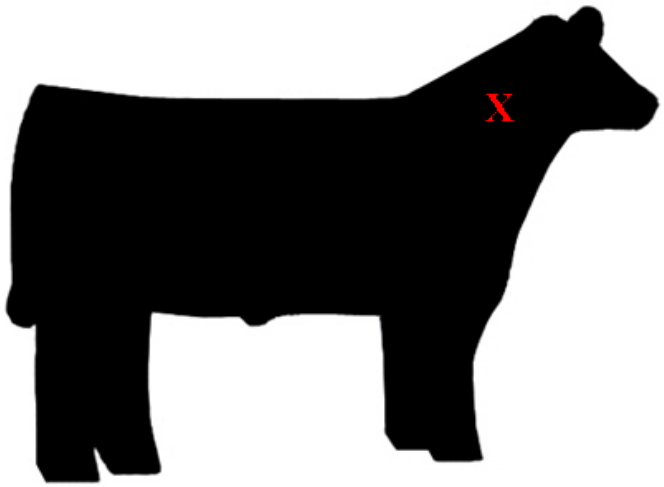
Quality Assurance Exercise: (100 possible points) Demonstrate how to read an animal health product label, calculate dosage rates and withdrawal times, complete a treatment record, be familiar with administration routes, and make responsible management decisions regarding quality assurance.

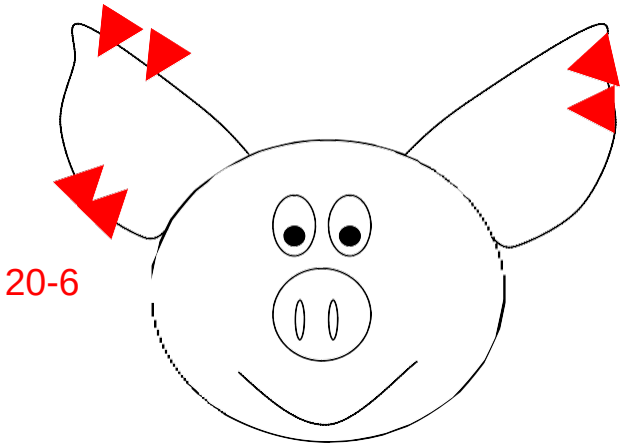
TEAM CLASS

Team Name: Team Number: _____

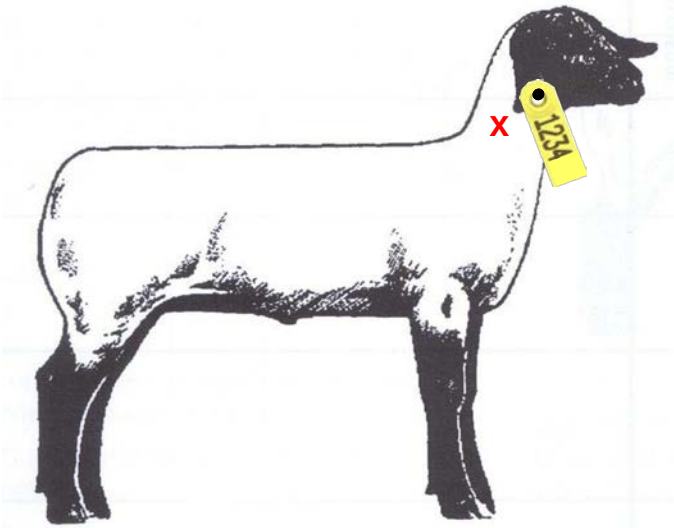
2015 Wisconsin 4-H Livestock Skill-A-Thon
Contest Team Quality Assurance Exercise
(100 Points)

Place an "X" on the proper location for a subcutaneous injection on this steer. *(5 points)*





This market hog needs to be ear-notched, he was the 6th pig processed from the 20th litter born on the farm this year. Mark the appropriate position of the notches on the above drawing. *(10 points Seniors/5 points Juniors)*



This 4-H market lamb was born on January 28, 2015 weighing 15 pounds.

Today is July 30, 2015 and it is ready for market at 130 pounds.

Place an "X" on the proper location for a subcutaneous injection on this lamb. *(5 points)*

Use the attached product labels to complete the following records and determine if the withdrawal times on all medications have been met. *(3 points each seniors/5 points each juniors)*

Treatment Record

Animal ID #: __1234_____ (5 points)

Treatment Date	Condition Being Treated	Animal's Weight	Product Name *(Info was provided for Juniors only)**	Dosage	Route Administered	Withdrawal Time	Date Withdrawal Completed
***1/29/2015**	**Vitamin E Supplement**	**15 lbs.**	Vital E—300	2—3 mL	IM or SQ	None	N/A
2/11/2015	**White Muscle Disease Prevention**	**25 lbs.**	BO-SE	1 mL	IM or SQ	14 days	2/25/2005
3/25/2015	**Worming**	**50 lbs.**	Levasole	1 bolus	Oral	72 hours	3/28/2005
4/22/2015	**Clostridium Vaccination**	**65 lbs.**	Covexin 8	5 mL	SQ	21 days	5/13/2005
6/17/2015	**Clostridium Vaccination Booster**	**100 lbs.**	Covexin 8	2 mL	SQ	21 days	7/8/2005

Note to coaches: Top line and product name was provided for Juniors only.

LIVESTOCK SCENERIO

TEAM EXAMPLE

Animal Breeding Scenarios and Exercise: (100 possible points) Team members will evaluate a breeding animal scenario and make animal selection decisions based upon performance data to rank breeding animals for use within the situation. Examples from previous contests (including National Contest) follow.

2015 Animal Breeding Scenario - Team Exercise

Team Name_____ **Team Number**_____

Ram Selection Scenario

You are a Midwest sheep rancher who needs to purchase rams for your two flocks of ewes. One flock of ewes consists of purebred Suffolk females who have been selected over the years to excel in maternal traits, including genetic resistance to Scrapie disease and Spider Lamb Syndrome. Thirty percent of the ewe lambs are kept annually as replacements from this purebred flock. Top quality rams are retained as stud bucks or sold to other purebred producers at national sales. All other lambs are retained and fed to market weight in the family-owned feedlot.

Your second flock of ewes consists of crossbred females (Suffolk X Columbia) who have been selected for post-weaning growth and prolificacy. All offspring from this flock are sold at weaning to a lamb buyer in Colorado, who puts the lambs in a feedlot and feeds them to market weight. The lamb buyer is a regular customer because he knows this commercial flock is genetically resistant to the Spider Lamb Syndrome.

Suffolk Ram Performance Data

		Expected Progeny Differences								
Ram No.	**Name**	**Weaning Weight**	**Post Weaning**	**Milk**	**Milk & Gain**	**Number of Lambs Born**	**Number of Lambs with wts.**	**Codon 171 Genotype**	**Spider Lamb Genotype**	***Birth Type**
1	**Star**	3.2	3.5	1.2	1.9	2.8	151	RR	NN	TW
2	**Chapman**	1.4	1.7	0.1	0.8	0.7	08	QQ	NS	S
3	**Donner**	-1.4	-2.5	0.0	-0.7	1.6	17	RR	NN	S
4	**Eagle**	2.8	5.6	1.5	2.9	2.9	43	QR	NS	TR
5	**Perfection**	3.1	4.7	-0.1	0.7	3.4	51	RR	NN	TW
6	**Horse**	0.5	0.6	0.2	0.4	2.5	40	QR	NN	TW
7	**Slacker**	3.1	5.3	1.6	2.1	4.7	149	RR	NN	TW
8	**Outlier**	1.2	2.5	-2.5	-0.1	-3.1	35	QR	NN	S
Breed Averages		1.1	2.1	0.2	0.9	1.23				

*S = single *TW = twin *TR = triplet

Team Name_____KEY_____ Team Number_____

QUESTIONS

1. Which two rams are best suited for use in the purebred flock?_____Star (1) and Slacker (7)_____
2. Which ram has no genetic resistance to the Scrapie disease?_____Chapman (2)_____
3. Which ram is most likely to sire the slowest growing progeny to 120 days-of-age?_____Donner (3)_____
4. Which ram will improve prolificacy the most?_____Slacker (7)_____
5. Which ram is least suited for use in your flock of crossbred ewes?_____Chapman (2)_____
6. Which two rams should you purchase to meet the goals of your crossbred flock?_____Perfection (5) and Slacker (7)____
7. Which two rams are not genetically resistant to the Spider Lamb Syndrome?____Chapman (2) and Eagle (4)____
8. Which two rams are the most proven?_____Star (1) and Slacker (7)____
9. Which ram's daughters would you expect to generate the lowest number of lambs born?_____Outlier (8)____
10. Which ram has two siblings?_____Eagle (4)_____
11. Which of the rams that were born a twin, offers the least post weaning growth?_____Horse (6)____
12. Which ram is the least suited as a maternal sire?_____Outlier (8)____
13. Which two rams have the most balanced performance profile when considering a combination of growth, maternal traits and Scrapie resistance?____Star (1) and Slacker (7)____
14. Which ram would be well suited for your crossbred ewes, except for the fact that he is not genetically resistant to Spider Lamb Syndrome?____Eagle (4)___
15. Which ram is below breed average for all of the listed traits except "number of lambs born"?____Donner (3)____

National/Wisconsin 4-H Livestock Skillathon Resource Materials:

*Suggested Study Materials Include But Are Not Limited To The Following List.

Updated: 12/2014

Swine Resources

OSU Swine Resource Handbook For market and breeding projects 4-H circular 134 R
The Ohio State University
http://estore.osu-extension.org/productdetails.cfm?PC=2525

National Hog Farmer
Monthly Periodical
7900 International Drive, Suite 300
Minneapolis, MN 55425

Seedstock Edge:
www.nationalswine.com
National Swine Registry
West Lafayette, IN

Nasco Farm & Ranch Catalog
Fort Atkinson, WI 1-800-558-9595
http://www.enasco.com

Swine Learning Lab Interactive CD
The Ohio State University
Phone: 614-292-4848

Livestock E-Quiz: http://web.extension.illinois.edu/equiz/

Illinois Trail - Technology and Research: Allied & Integrated Livestock Linkages
http://il-traill.outreach.uiuc.edu

Illini Porknet (Ask the Expert): http://porknet.outreach.uiuc.edu/index.cfm

PORK magazine: http://www.Porkmag.com

Quality Assurance materials from National Pork Board:
http://www.pork.org/Home.aspx
Youth Pork Quality Assurance Program
http://www.pork.org/Certification/21/youthPqaPlus.aspx
Phone: 800-456-7675

Information on all swine breeds: http://www.ansi.okstate.edu

American Meat Institute: http://www.meatami.org

Pork Industry Handbook
http://persephone.agcom.purdue.edu/agcom

4-H Swine Literature:
Swine 1 – Growing with Swine (revised 2004)
Swine 2 – Becoming Swine Smart (revised 2004)
Swine 3 – Entering the Arena (revised 2004)
Swine Helper's Guide (revised 2004)
Available from your Extension offices
4-H CCS Materials – Available at www.n4hccs.org

Swine care Handbook (2003) www.pork.org (under publications)
http://www.pork.org/filelibrary/animalwell-being/swine%20care%20handbook%202003.pdf

National Pork Board Swine Quiz and Skillathon Resources:
http://www.pork.org/Resources/4394/Skillathonandquizbowl.aspx

A list of information for Quiz Bowl and Skillathon competitions – very good resource list
http://www.pork.org/youth-and-education/skillathon-quiz-bowl/

Wisconsin Youth Livestock Resource Webpage:
University of Wisconsin Madison and UW-Extension
1675 Observatory Drive, Madison, WI 53706
Phone: (608) 263-4304
http://fyi.uwex.edu/youthlivestock/

National Directory of State Extension Services: http://www.csrees.usda.gov/Extension/

Beef Resources

4-H Beef Literature:
Beef 1 – Bite into Beef (revised 2005)
Beef 2 – Here's the Beef (revised 2005)
Beef 3 – Leading the Charge (revised 2005)
Beef Helper's Guide (revised 2005)
Available from your Extension offices
4-H CCS Materials – Available at www.n4hccs.org

Illini Beefnet (Ask the Expert): http://beefnet.outreach.uiuc.edu/index.cfm

OSU Beef Resource Handbook
4-H circular 117R
The Ohio State University http://estore.osu-extension.org/productdetails.cfm?PC=2313

Illinois Beef Handbook –
http://web.extension.illinois.edu/oardc/downloads/43908.pdf

Beef Production and Management Decisions 2nd Edition by Robert Taylor

Feeds and Feeding by Morrison and Morrison

Forages, Fourth Edition by Maurice E. Heath, Robert F. Barnes and Darrel S. Metcalfe

Meat Evaluation Handbook by National Cattlemen's Beef Association

Information on all beef breeds: http://www.ansi.okstate.edu

Sheep Resources

OSU Sheep Resource Handbook
4-H circular 194 R
The Ohio State University PH. 614-292-1607
http://estore.osu-extension.org/productdetails.cfm?sku=194R

Sheep Production Handbook - Formerly called the sheep industry development handbook or SID
803-771-3500 ext. 46

4-H Literature: Available from your Extension offices
Sheep 1 – Lambs, Rams, and You (revised 2000)
Sheep 2 – Shear Delight (revised 2000)
Sheep 3 – Leading the Flock (revised 2000)
Sheep Helper's guide
4-H CCS Materials – Available at www.n4hccs.org

Goat Resources

4-H Literature:
Meat Goats
Meat Goat 1 – Just Browsing
Meat Goat 2 – Growing up with Meat Goats
Meat Goat 3 – Meating the Future
Meat Goat Helper's Guide
Available from your extension offices
4-H CCS Materials – Available at www.n4hccs.org

American Boer Goat Association: http://www.abga.org/

Information on breeds: http://www.ansi.okstate.edu/breeds/goats/

International Boer Goat Association
P. O. Box 663 Spicewood, TX 78669
Toll Free phone: 877-640-4242 Toll Free Fax:
877-640-4060 Web: http://abga.org/

OSU Goat Resource Handbook
4-H circular 135 R
The Ohio State University PH. 614-292-1607
http://estore.osu-extension.org/productdetails.cfm?sku=135R

The 4-H Meat Goat Project: An Introduction - http://www.uwyo.edu/4-h/projects/goats/meatgoat_manual.pdf

Texas A&M University Meat Goat Resources: http://texas4-h.tamu.edu/project_meatsgoats

North Carolina State University Meat Goat Materials:
http://www.cals.ncsu.edu/an_sci/extension/animal/4hyouth/Meat%20Goats.htm

Penn State University Meat Goat Materials:
http://bedford.extension.psu.edu/agriculture/goat/Goat%20Lessons.htm

Langston University Goat Materials: Training & Certification for Meat Goat Producers.
http://www.luresext.edu/goats/training/QAtoc.html

Forage Resources

Forages CD-ROM Companion
Volume 1 – An Introduction to Grassland Agriculture Volume 2 –
The Science of Grassland Agriculture Iowa State University Press
Ames, IA 50014
Orders: 1-800-862-6657
Office: 1-515-292-3348

Forages-The Science of Grassland Agriculture, 4th Edition
by Maurice E. Heath, Robert F. Barnes, Darrel S. Metcalfe Iowa State University Press
Ames, IA 50014
Orders: 1-800-862-6657
Online at: http://www.amazon.com/Forages-Volume-Introduction-Grassland-Agriculture/dp/0813804213

Pennsylvania Forage Handbook

Penn State College of Agricultural Sciences 217 Ag Administration Bldg.
University Park, PA 16802 Phone:
814-865-2541

Southern Forages

Circulation Department Potash & Phosphate Institute
655 Engineering Drive, Suite 110
Norcross, Georgia 30092-2843
Phone: 770-447-0335
Price: $25.00

Forage Web Links

Purdue University

http://www.agry.purdue.edu/ext/forages/forageid/forageid.htm

University of Idaho

http://www.cals.uidaho.edu/edcomm/pdf/BUL/BUL0547.pdf

UW-Extension

http://www.uwex.edu/ces/forage/articles.htm

University of Kentucky

http://www.uky.edu/Ag/Forage/ForageBooks.htm

Meat Resources

ITCS Instructional Materials

1401 South Maryland Drive Urbana IL 61801
USA (217) 244-3906
(800) 345-6087 (orders only)
FAX (217) 333-0005
http://im.itcs.illinois.edu/MDS100a.htm

Flash Cards

Retail Meat Cut Identification-Flash Card Set
This is the easiest way to teach or learn to recognize the common retail cuts of beef, pork, and lamb! These 5"x7" cards, with cut descriptions on the back, showcase 126 full-color photographs of the retail cuts of meat. Each image is printed on high-quality, glossy- finished card stock and comes in a custom-designed box.
https://pubsplus.illinois.edu/X180c.html
X187b 150 cards $75.00

MEATS – Online Web Resources

ICEV Media – Great listing of online tools/judging classes
http://www.icevonline.com/ag-l-judging.php

Texas A&M – Listing of relevant meats judging contacts
http://agrilife.org/4hmeat/academics/meat-science/4h/resources/

Texas A&M Meat Judging Online Judging Tools
http://agrilife.org/4hmeat/academics/meat-science/4h/meat-judging/

American Meat Science Association
http://www.meatscience.org/page.aspx?id=539

Nasco Farm and Ranch Catalog
http://www.enasco.com/c/farmandranch/Learning+Aids/Meat+Grading+%26+Judging/

Online Meats Identification and Placing Classes

Texas A&M University Aggie Meat Judging Resources
http://aggiemeat.tamu.edu/

University of Nebraska–Lincoln Meats Judging Resources
http://ansc-cpanel.unl.edu/meats/id/

University of Kentucky Agripedia Meats Judging Resourceshttp://www.ca.uky.edu/agripedia/agmania/meats/

"Retail Meat Identification" App on Itunes or Play Store: $2.99 - University of Illinois

The Guide to Identifying Meat Cuts
Booklet published cooperatively by American Meat Science Association, National Cattlemen's Beef Association and National Pork Producers Council focused on meat labeling, meat safety, cuts of meats, nutrition labeling, wrapping meat, and meat cookery.
ONLINE at: http://issuu.com/beefcheckoff/docs/meat_cuts_guide

Registrations are due February 27!

See you on March 7!