

# **2008 Texas 4-H Meat Judging and Identification Contest**

## **I. GENERAL INFORMATION**

### **A. ELIGIBILITY**

1. This contest is open to teams comprised of four eligible 4-H members as selected by a district 4-H leader. The team score will be the sum of the three highest scores of the four members, with the fourth ranked scorer automatically being the alternate. The state winning four-member team, including the alternate, shall not be eligible to participate in future State 4-H Meat Identification and Judging Contests.
2. Senior Division team members shall have passed their 14th birthday and shall not have passed their 19th birthday on January 1 of the current year. They shall not be currently enrolled in, or have completed, a college level meats course, and shall not have completed their freshman year of college.
3. District Contest Contestants will compete in one of three divisions: Senior Division (ages 14 to 18), Intermediate Division (ages 12 to 13), or Junior Division (ages 8 (or in 3rd grade) to 11). The contest superintendent has the right to alter the contest structure as necessary to set up a contest at the district level. Intermediate and Junior Division age ranges will be determined by each district separately, but will generally follow these age ranges.
4. Contestants shall not have previously competed in an intercollegiate meat judging contest, the National FFA Meat Judging Contest, the Western 4-H Round-Up Meat Judging Contest, or the National 4-H Meat Judging Contest.
5. Each participating district shall certify its own contestants and adjudge their eligibility in accordance with these rules and regulations.

### **B. LIST OF POTENTIAL CONTEST CLASSES**

#### **1. RETAIL CUT CLASSES**

- a. Beef- Ribeye  
T-Bone/Porterhouse Steaks  
Sirloin Steaks
- b. Pork- Rib Chops  
Loin Chops  
Sirloin Chops  
Center Ham Slices  
Blade Steak
- c. Lamb- Loin Chops  
Sirloin Chops  
Blade Chops

#### **2. CARCASSES and WHOLESALE CUT CLASSES**

- a. Beef- Beef Carcasses  
Ribs (or 107 Ribs)  
Loins  
Shortloins  
Rounds

2. CARCASSES WHOLESALE CUT CLASSES (Continued)

- b. Pork- Pork carcasses
  - Loins
  - Fresh Hams
- c. Lamb- Lamb Carcasses
- d. Goat- Goat Carcasses

3. RETAIL CUT IDENTIFICATION

For the Senior division thirty Beef, Pork, and Lamb retail cuts shall be identified. The cuts may be fresh, processed, or variety meats. Eligible cuts can be observed in the Uniform Retail Meat Identity Standards (URMIS). Seniors will identify 30 beef, pork, and lamb retail cuts and Intermediate contestants will identify 20 ID cuts from an abbreviated list of beef, pork, and lamb cuts. Intermediate contestants will be asked to identify a-d (below) and will not be asked to identify the recommended cookery method (e - below).

- |                               |               |
|-------------------------------|---------------|
| a. Name of Species            | 1 point each  |
| b. Name of Wholesale Cut      | 3 points each |
| c. Name of Retail Cut         | 4 points each |
| d. Type of Cut                | 1 point each  |
| e. Recommended Cookery Method | 1 point each  |

4. REASONS AND QUESTIONS

The Junior (youngest division) will not have either Reasons or Questions

a. Questions

Participants in the Intermediate will have two questions classes selected from the beef carcass, lamb carcass, pork carcasses, retail cut judging, and wholesale cut judging classes. The questions classes will be chosen by the contest committee and announced to the contestants at the start of the classes. The contestants may take notes on the note cards provided and may use these cards when preparing for questions, but will not be able to use them when answering questions. There will be five questions per class, each

b. Oral Reasons

Senior Division participants will present three sets of oral reasons. Reasons classes will be designated as such by the contest committee and announced to the contestants at the start of the classes. The contestants may take notes on the note cards provided, but will not be permitted to use their notes when presenting reasons. Reasons classes may include any combination of carcass, wholesale cut, and retail cut classes.

**C. SELECTION OF FACILITIES AND CLASSES**

1. The selection of facilities and product for the contest will be made by the contest superintendent. At the district level the contest superintendent may alter the contest structure in order to conduct a contest at a particular location. The changes will be announced prior to the competition.
2. The contest site is "off limits" to all contestants 7 days prior to the district and state contests.
3. A special effort will be made to avoid unusual conditions in the contest area which might change the appearance of the exhibits during the contest.
4. An effort will be made to select exhibits that will hold their characteristics for the duration of the contest.
5. A check will be made to see that all hanging exhibits in one class are on about the same length hooks and at a height for best observation.

6. All exhibits within one class will be of about the same weight, so that the size of the exhibit is not a major factor in determining the placing. The contestants should assume that all exhibits within the class are the same weight.
7. A check will be made to see that marks of identification, such as plant or official federal grades, tags, or other common marks of identification, are removed from every exhibit before the start of the contest.
8. All exhibits in the judging classes will be selected from the top four quality grades.
9. The contest committee shall be the final authority in how the cuts are trimmed. The contestants will not be expected to make allowances for faulty workmanship.
10. The retail cuts to be used for the identification portion of the contest will be selected from the list of potential retail cuts submitted by the State Extension Meat Specialist.
11. Steaks or chops will be cut 1.25 inch or less thick; roasts will be cut 1.5 inches or more thick. When possible, each cut will be packaged in a tray with a clear wrapping cover and the most identifiable side displayed.

#### **D. GENERAL CONDUCT OF CONTEST**

1. The contest will follow the rules and regulations set forth herein.
2. Judging is performed in cold temperatures potentially equaling 32°F; therefore the participants should dress appropriately. Frocks and cooler coats, if desired, must be provided by the contestant.
3. A clean hard hat and a hair net must be worn during the judging portion of the contest and is mandatory in order for a judging team member to be able to compete.
4. The following supplies are needed:
  - All forms, placing cards, note cards for reasons and questions, etc. shall be provided by the contest administration;
  - Clipboards, pencils, and suitable head cover shall be provided by the contestant.
5. Contestants will move from class to class during the contest in four or more separate groups.
6. No two members of the same team will be in the same group, when possible.
7. Where possible, a group leader will be provided for each group of contestants whose duty shall be to enforce the rules of the contest and to keep the exhibits of the class, on which his/her group is working, in an orderly arrangement.
8. Contestants will not be permitted to:
  - Handle any carcass roughly;
  - Touch the lean cut surface of any exhibit;
  - Handle or touch any wholesale or retail cuts under any condition;
  - Use any mechanical aid, such as measuring device, light, etc.;
  - Talk to fellow contestants at any time during the contest;
  - Monopolize any one exhibit for any unreasonable length of time;
  - Separate themselves from the class on which their group is working;
  - In any way willfully obstruct the work of any other contestant.

**E. AWARDS**

1. Suitable awards will be given to the high individuals and teams in appropriate contest divisions and in the total contest.
2. All individuals participating, including alternates, shall be eligible for individual awards.
3. Two travel awards will be presented at the State 4-H Meat Judging Contest. One travel award will go to the 1st place team for travel to the National 4-H Meat Judging Contest. The other travel award will be given to the 2nd place team traveling to the Western Round-up Meat Judging Contest.