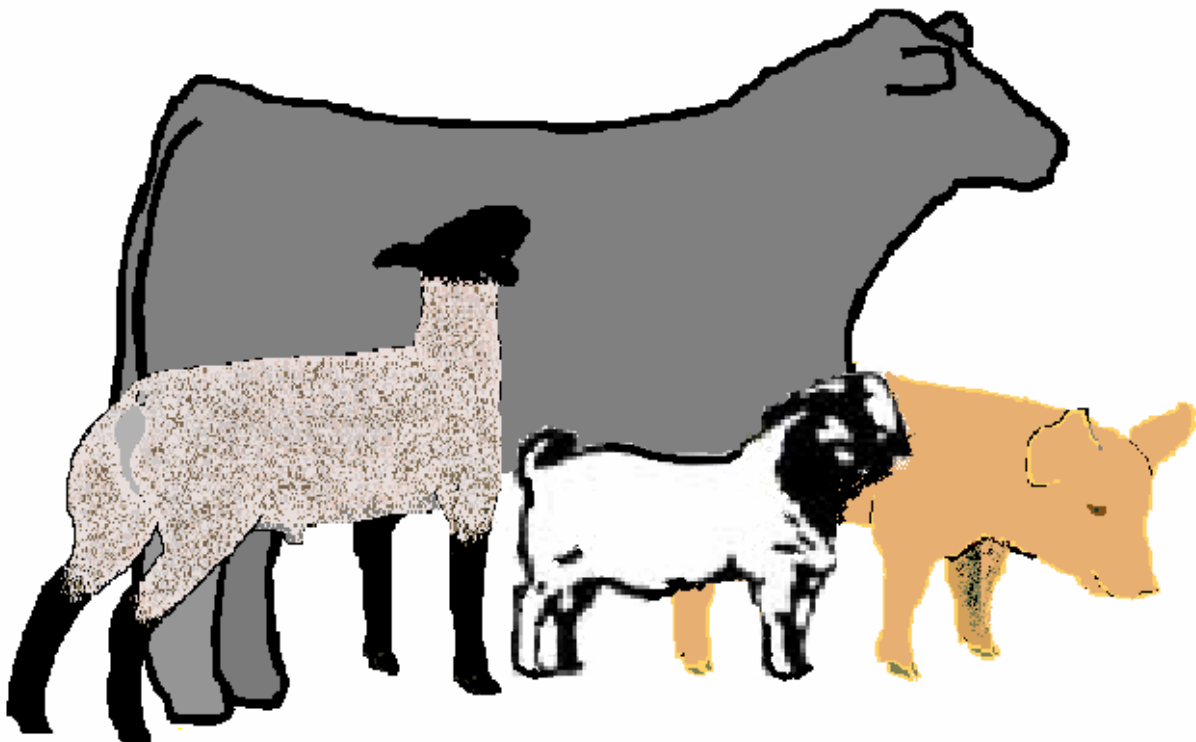


# Indiana 4-H/FFA State Livestock Skill-A-Thon Contest 2006 Resource Packet



**Saturday, October 7, 2006**  
Boone County 4-H Fairgrounds, Lebanon, IN  
The contest will be held in the Commercial Building  
Registration – 8:30 a.m. Contest – 9:00 a.m.



# Table of Contents

<b>Contest Rules and Regulations . . . . .</b>	<b>3</b>
<b>Contest Methods of Conduct. . . . .</b>	<b>4</b>
<b>Contest Classes and Scoring . . . . .</b>	<b>5 – 6</b>
<b>Retail Cut Identification. . . . .</b>	<b>7 - 8</b>
<b>Feedstuff Identification. . . . .</b>	<b>9</b>
<b>Livestock Breed Identification. . . . .</b>	<b>10-11</b>
<b>Meat Judging. . . . .</b>	<b>12</b>
<b>Fleece Judging. . . . .</b>	<b>12</b>
<b>Hay Judging. . . . .</b>	<b>12</b>
<b>Livestock Equipment Identification. . . . .</b>	<b>13 - 14</b>
<b>Quality Assurance (<i>Individual</i>) . . . . .</b>	<b>15 – 16</b>
<b>Quiz. . . . .</b>	<b>17 – 20</b>
<b>Live Judging Class . . . . .</b>	<b>21</b>
<b>Quality Assurance (<i>Team</i>) . . . . .</b>	<b>22 - 23</b>
<b>Livestock Scenario (<i>Team</i>) . . . . .</b>	<b>24 - 25</b>
<b>Resource List. . . . .</b>	<b>26 - 31</b>

## Indiana 4-H/FFA Livestock Skill-a-Thon Contest



**Contest Date:** October 7, 2006

**Location:**

Boone County 4-H Fairgrounds



**Contest Coordinator**

Keli Brubaker  
 Purdue Extension – White County  
 12 N. 25 E.  
 Reynolds, IN 47980  
 Phone: 219-984-5115  
 E-mail: [kbrubak1@purdue.edu](mailto:kbrubak1@purdue.edu)

### Rules and Regulations

#### Team and Contestant Eligibility

1. All 4-H (grades 3-12) or FFA members (grades 7-12) in the state of Indiana are eligible. The contest will be divided into junior (grades 3-8) and senior (grades 9-12) divisions. There will be a separate contest for juniors and seniors. Contestants must participate in the division according to their grade. 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. There is not a National FFA Contest established at this time.
2. 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. The alternate's scores will not be included in any of the team totals, but will be considered in making all individual awards. Teams consisting of three members will not have an alternate and all members' scores will count towards individual and team awards.
3. Registration forms are due to Purdue University, Department of Youth Development and Agriculture Education, by September 22, 2006. Please use the Official 4-H and FFA Career Development Registration form for entry which can be found at <http://www.four-h.purdue.edu/download/Judging/judging.pdf>. Registration fees are \$40.00 per team or \$10.00 per individual. Checks should be made payable to Purdue University. Entries received after September 22 will be charged \$60.00 per team and \$15.00 per individual. **No refunds will be made after September 29<sup>th</sup>, 2006.**
4. Contestants must not have competed previously in any official post secondary livestock quiz bowl or livestock quadrathlon contests.
5. This contest covers the understanding and practical application and the principles of Animal Sciences related to beef, sheep, swine, and meat goats.

## **Contest Method of Conduct**

1. Registration for the contest will begin at 8:30 a.m. with the contest starting at 9:00 a.m.
2. Contestants will be allowed eight minutes to complete each of the nine competition classes. Teams will be allowed twenty minutes to complete the 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. The team competition round will follow the individual competition round.
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.
8. Awards will be presented at the conclusion of the contest.

## **Awards**

### **Junior Awards**

Awards for the top three teams

Award for the top individual

### **Senior Awards**

Awards for the top three teams

Award for the top individual

**Top Junior and Senior Individual Overall – Banner**

**Top Junior and Senior Team Overall - Banner**

## Contest Classes

### Individual Classes

1. **Retail Meat Cut Identification:** (50 possible points) 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:** (50 possible points) 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:** (50 possible points) 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 (100 possible points). Seniors must also answer five questions for each class (50 points).
5. **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.
6. **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).
7. **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.
8. **Quiz:** (50 possible points) Complete a quiz concerning the total livestock industry.
9. **Live Judging Class:** (100 possible points) Rank one class of live animals and answer a set of questions related to the class.

**Total Possible Individual Points = Seniors: 650 Juniors: 600**

### Team Classes

1. **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.
2. **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.

**Total Possible Team Points = 200**

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.

## Skill A Thon 2006 Class List

### Junior Division

Points	Type	Class Name	Comments
50	Raw	Retail Meat ID	10 items @ 5 points each
50	Raw	Livestock Feed ID	10 items @ 5 points each
50	Raw	Livestock Breed ID	10 breeds @ 5 points each
50	Hormel	Meat Judging I	Placing Only
50	Hormel	Meat Judging II	Placing Only
50	Hormel	Fleece Judging	Placing Only
50	Hormel	Hay Judging	Placing Only
50	Raw	Equipment ID	10 items @ 5 points each
50	Raw	Quality Assurance	10 questions @ 5 points each
50	Raw	Quiz	"X" questions @ "x" points each
50	Hormel	Live Judging	Placing
50	Raw	Live Judging Questions	10 @ 3 points each
100	Raw	Team Quality Assurance	
100	Raw	Team Breeding Scenario	

### Senior Division

Points	Type	Class Name	Comments
50	Raw	Retail Meat ID	10 items @ 5 points each
50	Raw	Livestock Feed ID	10 items @ 5 points each
50	Raw	Livestock Breed ID	10 breeds + description @ 5 points each
50	Hormel	Meat Judging I	Placing Only
25	Reasons	Meat Judging I Questions	5 questions @ 5 points each
50	Hormel	Meat Judging II	Placing Only
25	Reasons	Meat Judging II Questions	5 questions @ 5 points each
50	Hormel	Fleece Judging	Placing Only
50	Hormel	Hay Judging	Placing Only
50	Raw	Equipment ID	10 items @ 5 points each
50	Raw	Quality Assurance	10 questions @ 5 points each
50	Raw	Quiz	"X" questions @ "x" points each
50	Hormel	Live Judging	Placing
50	Raw	Live Judging Questions	10 @ 3 points each
100	Raw	Team Quality Assurance	
100	Raw	Team Breeding Scenario	

# RETAIL CUT IDENTIFICATION

**Retail Cut Identification** score sheets are included with this packet. In 2006 there will be separate divisions for Seniors and Juniors. The difference between divisions will be the amount of information to select from on the sheets. This is an individual portion of the contest and youth are expected to do their own work. Resources for identifying various cuts of meat are located on the Indiana Skill-A-Thon Resource document.

Contestant Number: \_\_\_\_\_



## 4-H Meat Retail Cut Identification Junior Division



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

Cut No.	Species (2 pt)	Primal Cut (2 pt)	Retail Name (1 pt)
Ex.	Lamb	Loin	Loin Chop
1.	L	G	10

### Retail Names (1 pt)

#### Chops, Roasts/Pot Roasts, Steaks, Slices

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

#### Variety Meats

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

#### Miscellaneous Other Cuts

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

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

Cut No.	Species (1 pt)	Primal Cut (1pt)	Retail Name (2pt)	Type (1pt)
Ex.	Lamb	Leg	Center	Slice
	<i>L</i>	<i>G</i>	<i>10</i>	<i>SI</i>

Retail Names	
<u>Chops, Roasts/Pot Roasts, Steaks, Slices</u>	
1. American-Style	32. Round, Boneless
2. Arm	33. Rump, Boneless
3. Arm, Boneless	34. 7-Bone
4. Arm Picnic, Whole	35. Shoulder, Boneless
5. Bacon	36. Sirloin
6. Blade	37. Sirloin, Boneless
7. Blade Boston	38. Sirloin, Flat Bone
8. Bottom Round	39. Sirloin, Half
9. Butterfly	40. Sirloin, Pin Bone
10. Center	41. Sirloin, Round Bone
11. Chuck Eye, Boneless	42. Sirloin, Wedge Bone
12. Cubed	43. Skirt, Boneless
13. Double	44. Smoked Center
14. Eye Round	45. Smoked Ham, Boneless
15. Flank	46. Smoked Loin
16. Frenched-Style	47. Smoked Rib
17. Fresh, Center	48. Smoked Rump Portion
18. Fresh, Rump Portion	49. Smoked Shank Portion
19. Fresh, Shank Portion	50. Smoked shoulder Picnic, Whole
20. Fresh Side	51. Square Cut
21. Heel of Round	52. T-Bone
22. Loin	53. Tenderloin
23. Mock Tender	54. Tip
24. Neck	55. Tip, Cap Off
25. Porterhouse	56. Top Loin
26. Rib	57. Top Loin, Boneless
27. Rib Eye	58. Top Loin (Double), Boneless
28. Rib, Large End	59. Top Round
29. Rib, Small End	60. Top Sirloin
30. Rib, Small End, Boneless	
31. Round	
<u>Variety Meats</u>	
61. Brains	65. Oxtail
62. Heart	66. Sweetbreads (beef thymus)
63. Kidney	67. Tongue
64. Liver	68. Tripe
<u>Miscellaneous Other Cuts</u>	
69. Back Ribs	81. Ground Beef
70. Bacon, Slab	82. Ground Pork
71. Beef for Stew	83. Point Half, Boneless
72. Breast	84. Riblets
73. Brisket, Whole, Boneless	85. Sausage
74. Canadian Style Bacon	86. Sausage Links
75. Corned	87. Shank
76. Country Style Ribs	88. Short Ribs
77. Cross Cuts	89. Sirloin Cutlets
78. Cross Cuts, Boneless	90. Smoked Hoek
79. Flat Half, Boneless	91. Smoked Jowl
80. Fresh Hoek	92. Spareribs
<u>Type of Cut</u>	
Ch - Chop(s)	Sl - Slice(d)
Ro - Roast/Pot Roast	St - Steak

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

Number	_____	_____	_____	_____
Incorrect	<i>x1</i>	<i>x1</i>	<i>x2</i>	<i>x1</i>

Points Off	_____	_____	_____	_____
------------	-------	-------	-------	-------

**50** —            =             
 Total Points      Final Score  
 Off

# LIVESTOCK FEED IDENTIFICATION

Below are the various feedstuffs that will be selected from for the 2006 Indiana 4-H/FFA 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 can not be determined online.

## **Feed/Feedstuffs**

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

## **Nutritional Group**

Energy  
Minerals  
Proteins  
Vitamins  
Water

# LIVESTOCK BREED

# IDENTIFICATION

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

## Junior Livestock Breed Identification (ANSWER KEY)

Name \_\_\_\_\_

Contestant # \_\_\_\_\_

(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

**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)

**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

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

**Swine Breed Descriptions**

- x. Noted for high growth rate, durability, and pork quality, developed in New Jersey and New York.
- y. Known as a maternal breed with droopy ears, developed in PA.
- z. 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.

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

## 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.

.....

### 2005 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.

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

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

\* **ADF** = Acid Detergent Fiber

\* **RFV** = Relative Feed Value

\* **TDN** = Total Digestible Nutrients

\* **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. _____  | A. Ammonia sensor          | AA. Hoof trimmer            |
| 2. _____  | B. Antiseptic applicator   | BB. Intravenous set         |
| 3. _____  | C. Balling gun             | CC. Knife steel             |
| 4. _____  | D. Beef cattle frame stick | DD. Lamb boot               |
| 5. _____  | E. Beef Halter             | EE. Lamb tube feeder        |
| 6. _____  | F. Breeding catheter       | FF. Nasal cannula           |
| 7. _____  | G. Cattle clippers         | GG. Needle teeth clippers   |
| 8. _____  | H. Cattle straw A. I. gun  | HH. Nipple waterer          |
| 9. _____  | I. Cauterizing tail docker | II. Nose lead               |
| 10. _____ | 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.*

<u>I.D.</u>	<u>Use Category</u>	<u>Equipment I.D. List</u>	
1. _____	1. _____	A. Ammonia sensor	AA. Hoof trimmer
2. _____	2. _____	B. Antiseptic applicator	BB. Intravenous set
3. _____	3. _____	C. Balling gun	CC. Knife steel
4. _____	4. _____	D. Beef cattle frame stick	DD. Lamb boot
5. _____	5. _____	E. Beef Halter	EE. Lamb tube feeder
6. _____	6. _____	F. Breeding catheter	FF. Nasal cannula
7. _____	7. _____	G. Cattle clippers	GG. Needle teeth clippers
8. _____	8. _____	H. Cattle straw A. I. gun	HH. Nipple waterer
9. _____	9. _____	I. Cauterizing tail docker	II. Nose lead
10. _____	10. _____	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. Rumens 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                                 | F. Fitting and showing                |
| B. Castration/docking                       | G. Identification                     |
| C. Dehorning                                | H. Obstetrical/neonatal               |
| D. Emergency or preventive health treatment | I. Vaccination/product administration |
| E. Facilities/animal restraint              | 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

2004 Indiana 4-H FFA Skill A than  
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 feed 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 decoquinatone 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.

Specialty (6601)  
6/01

# 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

Decoquinatone . . . . . 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).

# QUIZ

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

## 2005 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

**2005 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

## LIVE JUDGING CLASS

**Live Judging Class:** (100 possible points) Rank one class of live animals and answer a set of questions related to the class. In 2006 the live judging class will be a class of 4 meat goat animals.

# QUALITY ASSURANCE EXERCISE

## *TEAM*

**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.

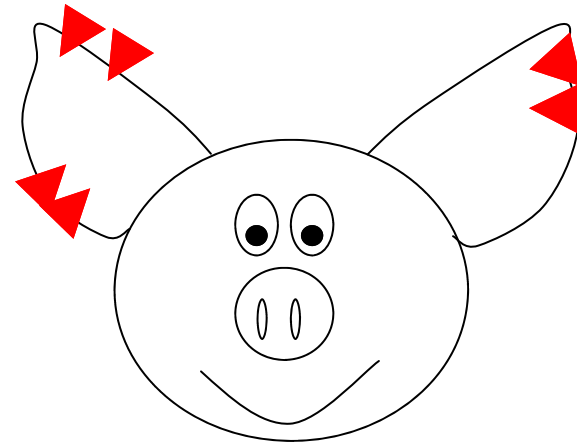
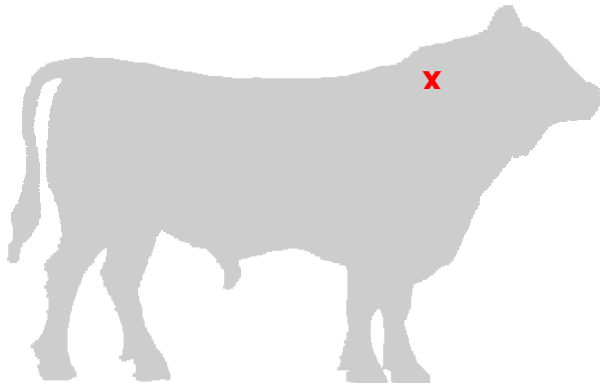
TEAM CLASS \_\_\_\_\_

Team Name: KEY \_\_\_\_\_

Team Number: \_\_\_\_\_

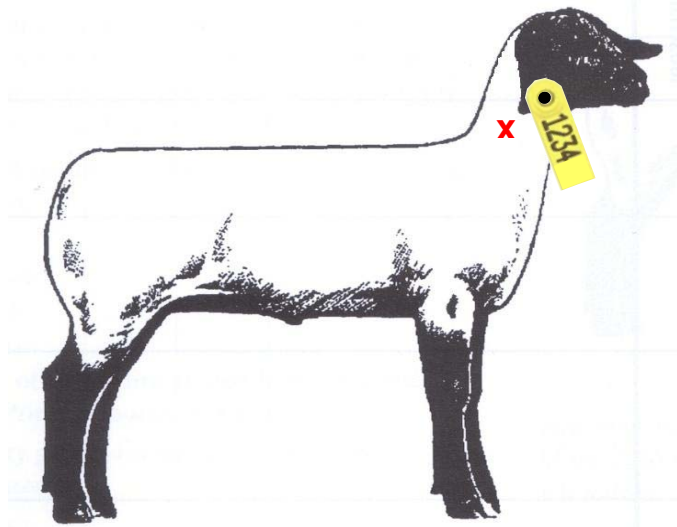
### 2005 Indiana Livestock Skill-A-Thon Contest Team Quality Assurance Exercise (100 Points)

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



20-6

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, 2005 weighing 15 pounds.

Today is July 30, 2005 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
*1/29/2005	Vitamin E Supplement	15 lbs.	Vital E—300	2—3 mL	IM or SQ	None	N/A
2/11/2005	White Muscle Disease Prevention	25 lbs.	BO-SE	1 mL	IM or SQ	14 days	2/25/2005
3/25/2005	Worming	50 lbs.	Levasole	1 bolus	Oral	72 hours	3/28/2005
4/22/2005	Clostridium Vaccination	65 lbs.	Covexin 8	5 mL	SQ	21 days	5/13/2005
6/17/2005	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*

**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.

### 2005 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

Ram No.	Name	Expected Progeny Differences					Number of Lambs Born	Number of Lambs with wts.	Codon 171 Genotype	Spider Lamb Genotype	*Birth Type
		Weaning Weight	Post Weaning	Milk	Milk & Gain						
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	
<b>Breed Averages</b>		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 4-H Livestock Skillathon Resource Materials:**

*Daniel J. Jennings, University of Illinois Extension*

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

### **Swine Resources**

**OSU Swine Resource Handbook**

For market and breeding projects  
4-H circular 134 R  
The Ohio State University

**Seedstock Edge:** [www.nationalswine.com](http://www.nationalswine.com)

National Swine Registry  
West Lafayette, IN

**National Hog Farmer**

monthly periodical  
7900 International Drive, Suite 300  
Minneapolis, MN 55425

**Nasco Farm & Ranch Catalog**

Fort Atkinson, WI  
1-800-558-9595

**Swine Learning Lab Interactive CD**

The Ohio State University  
Phone: 614-292-4848

**Livestock E-Quiz:** <http://equiz.outreach.uiuc.edu>

**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**

PQA Level I, II and III  
Phone: 515-223-2600

**University of Nebraska and Iowa State University**

Nebraska State 4-H Office  
Phone: 402-472-6413

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

**American Meat Institute:** <http://www.meatami.org>

## **Beef Resources**

**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://www.ag.ohio-state.edu/~buckpubs/>

### **Illinois Beef Handbook**

**Beef Production and Management Decisions** 2<sup>nd</sup> 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

## **Goat Resources**

**American Boer Goat Association:** <http://www.abga.org/>

**Information on breeds:** <http://www.ansi.okstate.edu/breeds/goats/boer/>

### **International Boer Goat Association**

P. O. Box 663  
Spicewood, TX 78669  
Toll Free phone: 877-640-4242  
Toll Free Fax: 877-640-4060  
Web: [www.theibga.org](http://www.theibga.org)

**CCS Meat Goat Manuals** – available from your County Extension Office

## **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, 4<sup>th</sup> Edition**

by Maurice E. Heath, Robert F. Barnes, Darrel S. Metcalfe

Iowa State University Press

Ames, IA 50014

Orders: 1-800-862-6657

### **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

## Meat Resources

Available from: Information Technology Communication Services

### **ITCS Instructional Materials**

1401 South Maryland Drive  
 Urbana IL 61801 USA  
 (217) 244-3906  
 (800) 345-6087 (orders only)  
 FAX (217) 333-0005

### **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.

X187b 150 cards \$75.00

### **Slide Sets**

#### **Identification of Retail Meat Cuts**

S180-1 Slide set, 110 fr. \$61.50

#### **Identification of Kinds of Meat**

S181a Slide set, 33 fr. \$19.15

Retail Beef Cut Identification-Labeled Set

Full-color photographs of the retail cuts of beef used in many state 4-H and FFA events. Each frame shows the retail name with an identifying frame number.

S183b Slide set, 74 fr., w/guide \$43.70

#### **Retail Beef Cut Identification**

This film has no identifying numbers or labels and is suitable for review and testing purposes.

S183b(Supp) Slide set, 74 fr., w/guide \$43.70

Retail Pork and Lamb Cut Identification-Labeled Set

Shows the retail cuts of pork and lamb. Each numbered and labeled frame is in full color.

S186 Slide set, 79 fr., w/guide \$46.45

**Retail Pork and Lamb Cut Identification**

Suitable for testing and review purposes. Has no identifying numbers or labels.  
S186(Supp) Slide set, 79 fr., w/guide \$46.45

Quality and Yield Grading of Beef Carcasses

S260 Slide set, 80 fr., w/guide\* \$47.00

**Meat Evaluation Classes, Part I: Beef**

S270-1 Slide set, 100 fr., w/guide\* \$58.00

Meat Evaluation Classes, Part II: Pork & Lamb

S270-2 Slide set, 85 fr., w/guide\* \$49.75

**Photo CDS**

**Retail Beef Cut Identification**

The 67 photos contained on this Kodak Photo CD are of the retail cuts of beef. It is suitable to use for teaching or for review purposes.

View thumbnails of the first 10 images.

PCD109 \$45.00

**Retail Pork and Lamb Cut Identification**

The 75 photos contained on this Kodak Photo CD are of the retail cuts of pork and lamb.

This item can be used for teaching or for review.

View thumbnails of the first 10 images.

PCD110 \$45.00

**Retail Beef Cut Identification-Labeled Set**

The 67 photos on this compact disc are of the retail cuts of beef. Each is labeled with the wholesale cut name and the retail cut name.

View thumbnails of the first 10 images.

PCD111L \$45.00

**Retail Pork and Lamb Cut Identification-Labeled Set**

The 75 photos on this compact disc are of the retail cuts of pork and lamb. Each picture is labeled with the wholesale cut name as well as the retail cut name.

View thumbnails of the first 10 images.

PCD112L \$45.00

**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.

NPPC-04362...\$2.00 each

National Pork Producers Council

Attn. Ordering Department

PO Box 10383, 1776 N.W. 114<sup>th</sup> Street

Des Moines, IA 50306

Phone: 800-456-7675

Fax: 515-223-2646

**Online Meats Identification and Placing Classes**

Texas A&M University Aggie Meat Judging Resources

<http://aggiemeat.tamu.edu/judging/meatjudging.html>

University of Nebraska–Lincoln Meats Judging Resources

<http://animalscience.unl.edu/meats/aged/agedu.htm>

University of Kentucky Agripedia Meats Judging Resources

<http://www.ca.uky.edu/agripedia/agmania/meats/>