

Hood County Junior Livestock Show Livestock Skill-a-thon

Contest Rules

I. Goal

The Livestock Skill-a-thon contest provides opportunities for youth enrolled in 4-H and FFA to gain and develop production livestock skills and life skills by engaging them in a pleasant yet competitive environment, focusing on the range of their knowledge and comprehension of animal science and livestock management practices.

II. Procedures

A. *Livestock Equipment Identification*: (100 points) Identify the proper name for twenty five pieces of equipment used in livestock production.

B. *Livestock Breed Identification*: (100 points) Identify from the photographs, twenty livestock (beef, swine, sheep, and goat) breeds.

C. *Feedstuff Identification*: (50 points) Identify ten feedstuffs by the proper name.

D. *Meat Judging Class*: (50 points) Rank a class of four similar retail cuts of meat.

E. *Feed Tag Knowledge*: (Junior only) (50 points) With a provided feed tag, read and analyze the information and answer 5 questions regarding the information.

F. *Quality Assurance*: (Seniors only) (50 points) With a provided medicine label, and livestock scenario, answer 10 questions regarding label use, withdrawal times, and proper injection location.

(Possible points: 350 for Juniors, 350 for Seniors) Tie Breaker will be determined by the highest score on part E for Juniors and part F for Seniors. If needed type breaker will then go to highest score on the following sections in order until the tie is broken (D,C,B,A).

E. Resources

i. A list of Resources can be found at <http://hclra.org/>

ii. Contestants will need to bring a clipboard and pencil to the contest. All other contest materials will be provided.

R e s o u r c e Lists for Hood County Junior Livestock Show

Livestock Skillathon Contest * * M o s t Items for the contest will come from these lists. **

Breed I.D. – identify 20 for the contest

Cattle –

- 1. Hereford**
- 2. Chianina**
- 3. Angus**
- 4. Charolais**
- 5. Limousin**
- 6. Maine-Anjou**
- 7. Simmental**
- 8. Shorthorn**
- 9. Brahman**
- 10. Santa Gertrudis**

Sheep

- 1. Suffolk**
- 2. Hampshire**
- 3. Southdown**
- 4. Rambouillet**
- 5. Cheviot**
- 6. Finnsheep**
- 7. Columbia**
- 8. Merino**
- 9. Dorset**

Swine

- 1. Berkshire**
- 2. Chester White**
- 3. Duroc**
- 4. Hampshire**
- 5. Hereford**
- 6. Landrace**
- 7. Pietrain**
- 8. Poland China**
- 9. Spotted Poland China**

Goats

- 1. Boer**
- 2. Kiko**

F e e d I.D. – identify 10 for the contest

- 1. Fish Meal**
- 2. Cracked Corn**
- 3. Whole Kernel Corn**
- 4. Rolled Corn**
- 5. Whole Grain Oats**
- 6. Whole Grain Wheat**

7. Whole Grain Milo
8. Alfalfa Pellets
9. Dried Sugar Beet Pulp
10. Dried Distiller's Grain
11. Hay Cube
12. Blood Meal
13. Whole Cottonseed
14. Soybean Meal
15. Trace Mineral

Equipment I.D. – identify 25 for the contest

1. Ear Notcher
2. Beef Halter
3. Curry Comb
4. Disposable Syringe
5. Ear Tag Pliers
6. Drench Gun
7. Scalpel
8. Scotch Comb
9. Nipple Waterer
10. Balling Gun
11. Antiseptic Applicator
12. Rumen Magnet
13. Implant Gun
14. Sheep Shears
15. Shearer's Screwdriver
16. Hog Snare
17. Wool Card
18. Electric Fence Tester
19. Branding Iron
20. Swine Breeding Spirette
21. Dehorner
22. Hoof Knife
23. Paintstick
24. Needle Teeth Clippers
25. Cattle Clippers
26. OB Chains w/Handle
27. Beef Cattle Frame Stick
28. Emasculator
29. Transfer Needle
30. Elastrator
31. Test Tube
32. Pig OB Forceps
33. Pistol Grip Syringe
34. Heat Detection Patch

- 35. Cattle Straw A.I. Gun
- 36. Ram Marking Harness
- 37. Nose Lead
- 38. Knife Steel
- 39. Lamb Tube Feeder
- 40. Calf Puller

Hood County Junior Livestock Show Livestock Skillathon Resource Materials:

*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

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

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

Livestock E-Quiz: <http://web.extension.uiuc.edu/equiz/>

National Swine Registry: <http://www.nationalswine.com>

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 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>
<http://animalscience.tamu.edu/academics/swine/skillathon/>

Beef Resources

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 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>

<http://animalscience-old.tamu.edu/beef-skillathon/index.html>

Sheep Resources

OSU Sheep Resource Handbook 4-H circular 194 R The Ohio State University PH. 614-292-1607

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

<http://animalscience.tamu.edu/academics/sheep-goats/>

Goat Resources

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

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. 114th Street Des Moines, IA 50306 Phone: 800-456-7675

Online Meats Identification and Placing Classes Texas A&M University Aggie Meat Judging Resources <http://aggie.meat.tamu.edu/exam-ple-classes/> University of Nebraska—Lincoln Meats Judging Resources

<http://animalscience.unl.edu/ansccareerdevelopmenteventsmeateval>
and University of Kentucky Agripedia Meats Judging Resources
<http://www.ca.uky.edu/agripedia/agmania/meats/>

Resource Packets

Indiana 4-H Livestock Skillathon Practice Packet:

<http://www.four-h.purdue.edu/cde/index.cfm#> Revised / April 2014