

DATE: August 18, 2023

TO: All 4-H Beef Cattle Project Members Participating in the 4-H Carcass Beef Contest

- 1. Adyn Bower
- 2. Rachel Eggleston
- 3. Joshua Groff
- 4. HallieAnn Holtz Added 8/24/23
- 5. Eleena Kelley
- 6. Madison Kulpinski
- 7. Hayden Montague Added 8/24/23
- 8. Freddie Stears Added 8/24/23
- 9. Wyatt Wood Added 8/23/23
- 10. Franklin Edson Deleted 8/24/23
- 11. Gracelyn Sturgill Deleted 8/24/23
- 12. Colin Trattles Deleted 8/23/23
- 13. Mason Trattles Deleted 8/23/23
- 14. Kylee VanWormer Deleted 8/24/23
- 15. Landon VanWormer Deleted 8/24/23

Alternates in order of eligibility:

FROM: Kayla Mitchell - 4-H Youth Development Program Coordinator

RE: 2023 4-H Carcass Beef Contest

Following is important information you need to know regarding participation in the **2023 4-H Carcass Beef Contest:**

- 1. Entry in the contest will be limited to ten (10) entries. If more than 10 participants submit their entry forms, selection of the 10 participants will be based on a combined factor of exhibitor's age plus number of years in project
- 2. Eligible animals include any of the 4-H project beef registered in a given member's/sibling's name. **Note:** Any and all potential carcass animals were required to be ear-tagged and registered in the St. Joseph County MSU Extension office by **July 1, 2023.**
- 3. All animals intended for entry in the Carcass Contest **MUST** be taken off feed and water following the evening feeding on Friday, September 8, 2023.
- 4. The 4-H Carcass Beef Contest will take place according to the following schedule:
 - Live Beef Weigh-in/Drop off: Saturday, September 9, 2023 from 10:00 11:00 a.m. at the fairgrounds in Centreville. All animals entered in the Carcass Beef Contest MUST be delivered to the fairgrounds by 11:00 a.m. for weigh-in. (Please see item no. 5 below regarding minimum animal weight to compete in the contest.)
 - Carcass Steer Evaluation Workshop: Tuesday, September 12, 2023 at 7:00 p.m. at
 Bontrager's Custom Meat Processing, 53541 Correll Rd., Leonidas, MI 49066. Note:
 Please remember to bring a winter-weight coat and gloves along to wear in the meat
 cooler where the workshop will be held, as the cooler is maintained at 34°F!

Special Note: All 4-H Beef Cattle/Dairy Beef Project members and leaders and all other interested persons are **welcome** and **invited** to attend the Carcass Evaluation Workshop, since an important goal of this contest is to provide as many 4-H members as possible with an opportunity to learn about beef carcass evaluation.

Minimum Weight Rule: Carcass beef animals (steer or heifer) must weigh a minimum of 1,000 lbs. for market beef and 1,100 lbs. for dairy market beef at weigh-in at the fairgrounds on Saturday, September 9, 2023 to be eligible to compete.



MSU EXTENSION St. Joseph County

612 E. Main St Centreville, MI 49032

Phone: 269-467-5511 Fax: 269-467-5641 www.canr.msu.edu/st_joseph

- 6. **Cleanliness of Beef:** All beef must be **CLEAN** (meaning free of caked on manure/dirt) in order to be entered in the contest. If your animal's coat condition meets this criteria-, then it does not need a bath unless you want to give it one. However, if your animal's coat condition is such that it has <u>caked on-manure/dirt</u>, then it <u>definitely needs to be bathed</u> in order to be entered in the contest. If in doubt, bathe!!!
- 7. **Securing Of Beef:** Animals entered in the contest **MUST** be broken to lead.
- 8. The animals will be slaughtered and the carcasses prepared (for judging) at Bontrager's Custom Meat Processing.
- 9. 4-H members participating in this contest are **REQUIRED** to attend the Carcass Beef Evaluation Workshop in order to receive a premium and any associated awards. Any member who fails to meet this requirement will have his/her animal <u>disqualified</u> from the contest.
- 10. Each member making an entry in this contest is responsible for arranging for "private treaty" sale of his/her steer <u>before</u> it is delivered to the fairgrounds on Saturday, September 9 for weigh-in. **Exception:** The **Champion** and **Reserve Champion** beef carcasses **MUST** be sold in the 4-H Large Animal Sale on Thursday, September 21, 2023. Therefore, when you make arrangements for "private treaty" sale of your carcass animal, it must be with the buyer's understanding that the animal will be sold in the Large Animal Sale if it wins Champion or Reserve Champion honors.
- 11. It is also the member's responsibility to inform the buyer of the carcass that he/she is responsible for the slaughter and processing costs (which will be directly payable by the buyer to Bontrager's Custom Meat Processing).

The "4-H Carcass Beef Processing Information Sheet" which can be found at https://www.canr.msu.edu/st_joseph/4-
https://www.canr.msu.edu/st_joseph/a-
https://www.canr.msu.edu/st_joseph/a-
https://www.canr.msu.edu/st_joseph

"Thank You's" For Contest Support:

- Each member who places an entry in the Carcass Class is required to write a thank you" letter to **Bontrager's Custom Meat**Processing (see address below) to thank this business for the vital role it plays in making the 4-H Carcass Beef Contest possible.
 - * "Thank you" note must include complete donor address, your return address and must be affixed with a \$0.66 postage stamp.
 - * Attractive 4H "thank you" note stationery (including a stamped envelope) will be available for sale at \$2.00 each at the 4-H Fair office starting on Sunday, September 17.
- **Deadline for Submitting "Thank You" Note:** Completed "thank you" note **MUST** be turned in to the 4-H Fair Office by 10:00 p.m. on **Saturday, September 23.**
- **Penalty For Not Submitting "Thank You" Note:** Your fair premium check will be <u>held</u> at the St. Joseph County MSU Extension office until your "thank you" note has been submitted in a properly prepared, stamped envelope.

The mailing address for Bontrager's Custom Meat Processing is as follows: Bontrager's Custom Meat Processing

c/o Willie Bontrager 53541 Corell Rd. Leonidas, MI 49066

Please do not hesitate to call the MSU Extension at 269-467-5511 if you have any questions regarding information contained in this letter.

Enclosures

cc: Bontrager's Custom Meat Processing