

**KALAMAZOO COUNTY 4-H CARCASS PROGRAM
GENERAL GUIDELINES FOR BEEF, SHEEP, and SWINE
(Species specific to follow)**

- This program is open to all members in the beef, sheep, goat and swine projects.
- All animals must follow the tagging/ID requirements as those for live judging.
- One (1) carcass animal per species may be entered by each member.
- Members must list carcass class (**Section A of each species**) on the Fair Entry form that is signed by their community club leader and due in to the fair office no later than July 1. No day of show entries will be accepted.
- Every participant is required to write a thank you letter to Pease Packing which is due on or before the second day of contest prior to announcement of winners.
- Only the Grand Champion and Reserve Champion carcass in each species will be sold in the auction. All other carcass animals are the responsibility of the exhibitor. Carcass processing information sheets must be presented on the first day of the contest.
- Animals entered in the carcass class are not required to be clipped or trained. However, lambs must be slick-shorn and hogs must be free of caked on mud and/or manure.
- All carcass class participants must also show at least one live animal of the same species as the carcass class animal, at the current year's fair. Exceptions may be made for those members whose animals may cause safety problems at the fair. Member must consult with both live animal and carcass superintendent.
- Participants must attend a minimum of two carcass project meetings throughout the year to participate in the carcass competition.
- Mandatory attendance on BOTH designated days of the carcass competition is required or the 4-H member will be disqualified. Dates will be published in the 4-H newsletter each year.
- Each 4-H member participating in the carcass class will be required to take a written and/or oral educational evaluation associated with their respective species. This evaluation will be given during one of the days of the carcass class. One winner in each species will receive an award at the fair. If a member wishes to, he or she may also take the comprehensive test covering all species to be considered for Overall Winner. Any 4-H member not enrolled in the carcass project may also choose to take the comprehensive educational evaluations to be considered for the overall award. One overall winner will receive an award at the fair. This evaluation will be given during one of the days of the carcass class.
- Carcass animals entered in rate of gain must be weighed in by the deadline for that species.
- Kalamazoo County Fair, the Kalamazoo County 4-H program, and the cooperating packer will not be liable for any loss to the exhibitor including condemnation of the carcass.

Superintendent: Kevin & Cindy Rose

July, 2016

SWINE REQUIREMENTS

- All entries must be barrows or gilts.
- All swine entries will be weighed no later than the 1st day of the contest.
- Only barrows or gilts weighing 225 pounds or more are eligible.
- All entries will be weighed on the first day of the contest to determine live weight eligibility and identified by ear tag listed on the 4-H Swine Registration form on file at the Extension Office.
- Any hogs found to be boars or cryptorchids will be disqualified.
- Any market barrow or gilt found to be unsound or to have any blemish which might affect the desirability of the carcass shall be disqualified.
- Carcasses will be measured at the 10th rib for Loin Eye Area. Any LEA measuring less than 5.0 square inches will result in disqualification.
- Carcasses will be measured for fat depth, which will be adjusted where warranted. Adjusted back-fat must be no less than 0.3 inches and no more than 1.1 inches. Any measurements outside this range will result in disqualification. If animals are measured live for back-fat, adjusted BF must be no less than 0.5 inches and no more than 1.1 inches.
- The final placing will be based on percent muscle.
- Carcasses will be evaluated and ranked using the formula below.

Percentage of Muscle Formula

$$\% \text{ muscle} = \frac{(3.95 + (.308 \times \text{live weight}) - (16.44 \times 10^{\text{th}} \text{ rib fat depth in inches}) + (4.693 \times 10^{\text{th}} \text{ rib LEA in sq. in.)} \times 100}{\text{Live weight} \times .74}$$

July 2016

LAMB and GOAT REQUIREMENTS

- Goats will follow lamb requirements.
- All lambs will be weighed and identified no later than the first day of the contest.
- Entries must be either ewes or wethers. Any lambs found to be rams, short scrotum, or cryptorchid will be disqualified.
- All lambs must weigh a minimum of 85 pounds.
- Any market ewe or wether found to be unsound or to have any blemish that might affect the desirability of the carcass shall be disqualified.
- Fat thickness will be measured at the 12th rib and adjusted where warranted.
- Carcasses will be judged according to the following formula:

Hot Carcass Weight (lb.)	Base Rib-eye Area (Sq. In.)	Adjusted Fat Thickness Range (inches)
Less than 50	1.8	0.1-0.25
50-54.9	1.9	0.1-0.275
55-59.9	2.0	0.1-0.30
60-64.9	2.1	0.1-0.325
65-69.9	2.2	0.1-0.35
70-74.9	2.3	0.1-0.375
75 or more	2.4 + 0.1 per 5 lb. HCW over 75 lb.	0.1-0.40

- a. A carcass will be disqualified for any of the following:
 1. Rib-eye area less than 1.8
 2. Adj. fat thickness below 0.1 inch
 3. Quality grade below Low Choice (10)
- b. Rib-eye area base score = 40 points. A carcass will receive +1 point for each 0.05 square inch above base REA or -1 point for each 0.05 square inch below base REA.
- c. Yield grade base score = 50 points. A carcass will receive +1 point for each 0.1 grade below the base yield of 2.8 or -2 points for each 0.1 grade above a 2.8 base yield grade.
- d. 10 points will be awarded if the fat thickness falls within the above fat thickness range based on the HCW. An additional 5 points will be awarded if the fat thickness is on or between 0.15-0.20 inches. -5 points will be awarded to carcasses below 0.15 inches.
- e. Leg score base will be CH- (12.) A carcass will receive +2 points for every 1/3 leg score above the base and -3 points for every 1/3 below the base.
- f. Ranking will be determined by the total accumulated points for rib-eye area, yield grade, fat thickness, and leg score. Ties will be broken by Quality Grade. Additional ties will be broken by rib-eye area, yield grade, and leg score, in that order.

BEEF REQUIREMENTS

- All Beef entries will be weighed in no later than the 1st day of the contest.
- Entries must be either steers or heifers. Any cattle found to be stags or cryptorchids will be disqualified.
- ALL live project requirements must be met.
- Hot carcass weight must be 550 to 950 pounds.
- Fat thickness must be 0.20 inches or more, as measured between the 12th and 13th rib.
- Rib Eye Area must be 11.0 square inches or more.
- USDA Yield Grades over 4.5 will be disqualified.
- USDA maturities over A100 will be disqualified.
- Any animal over 30 months of age will be disqualified.
- Minimum USDA Quality Grade requirement is Select00.
- Minimum USDA marbling requirement is Slight00.
- “Dark Cutters,” if severe enough, will be disqualified. (Severe dark-cutting is defined as that sufficient to result in at least one full-grade reduction in the USDA quality grade.)
- Any market steer or heifer found to be unsound or to have any blemish that might affect the desirability of the carcass shall be disqualified.
- Dairy animals’ Yield Grade will be factored at a 4% rate.

December, 2011

DAIRY STEER REQUIREMENTS

- All Dairy Steer entries will be weighed in no later than the 1st day of the contest.
- Any cattle found to be stags or cryptorchids will be disqualified.
- ALL live project requirements must be met.
- Hot carcass weight must be 550 to 1200 pounds.
- Fat thickness must be 0.20 inches or more, as measured between the 12th and 13th rib.
- Rib Eye Area must be 11.0 square inches or more.
- USDA Yield Grades over 4.5 will be disqualified.
- USDA maturities over A100 will be disqualified.
- Any animal over 30 months of age will be disqualified.
- Minimum USDA Quality Grade requirement is Select00.
- Minimum USDA marbling requirement is Slight00.
- “Dark Cutters,” if severe enough, will be disqualified. (Severe dark-cutting is defined as that sufficient to result in at least one full-grade reduction in the USDA quality grade.)
- Any dairy steer found to be unsound or to have any blemish that might affect the desirability of the carcass shall be disqualified.

July 2016