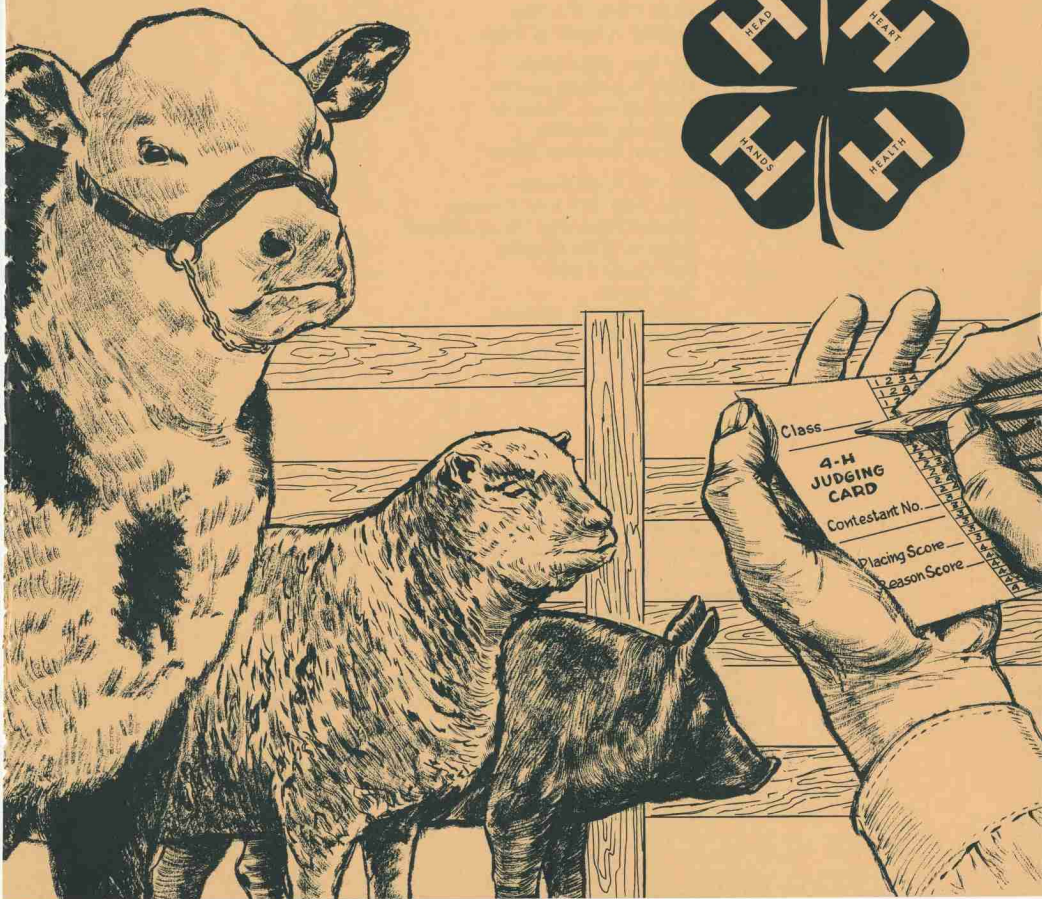
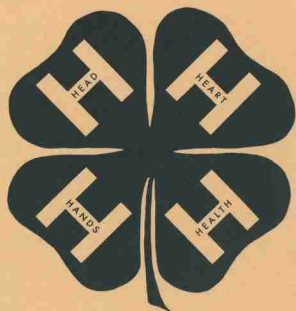


Let's Judge Meat Animals



Class _____

**4-H
JUDGING
CARD**

Contestant No. _____

Placing Score _____

Season Score _____

1	2	3	4
1	2	3	4
1	2	3	4

MEMBER _____

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The author wishes to give credit to writers of similar and related publications from which ideas and information were drawn.

LET'S JUDGE MEAT ANIMALS

BY ROBERT L. MCGUIRE
Animal Husbandry Extension Specialist

Meat animal judging is valuable training for every boy and girl interested in livestock. Through judging you learn

- To obtain up-to-date information
- To make accurate observation
- To weigh and balance for comparison
- To arrive at a definite conclusion

In livestock judging apply these principles as you carefully analyze animals. Weigh the ones you are judging against the standard or ideal animal.

How To Begin

It is essential, especially to the beginner, to become familiar with the various parts of the animal. A knowledge of the names and location of these parts will help you detect the differences in livestock.

Learn to study the animals carefully. Look especially at the parts where we get high-priced cuts.

In our contest system, we use four animals in each class. As you judge you divide them into three pairs. You compare No. 1 and No. 2, then No. 2 and No. 3, then No. 3, and No. 4. You really have *five* animals in mind as you look over a class—four in class and the ideal animal.

Make your easiest placing first. This may be your top animal—it may be your bottom animal—or you might break the class into two groups, called pairs.

Usually you can place the class better from a distance of about 25 feet. Get far enough away to see all four animals at one time.

Depend always on your own judgment and not someone else's. Once you make your decision, you must be able to back it up with sound and definite, not vague, reasons.

When You Enter A Judging Contest

In a livestock judging contest, you will judge classes of beef cattle, classes of hogs and classes of sheep. In scoring, the way you place the animals counts 50 points and your oral reasons count 50 points.

Class _____	1 2 3 4	
	1 2 4 3	
	1 3 2 4	
	1 3 4 2	
4-H JUDGING CARD	1 4 2 3	
	1 4 3 2	
	2 1 3 4	
	2 1 4 3	
Contestant No. _____	2 3 1 4	
	2 3 4 1	
	2 4 1 3	
	2 4 3 1	
Placing Score _____	3 1 2 4	
	3 1 4 2	
	3 2 1 4	
	3 2 4 1	
Reason Score _____	3 4 1 2	
	3 4 2 1	
	4 1 2 3	
	4 1 3 2	
	4 2 1 3	
	4 2 3 1	
	4 3 1 2	
	4 3 2 1	

You will be given a card for each class. Be sure to put your number and name of class judged on the card before you turn it in. Circle your placing on the card.

When You Judge BEEF CATTLE

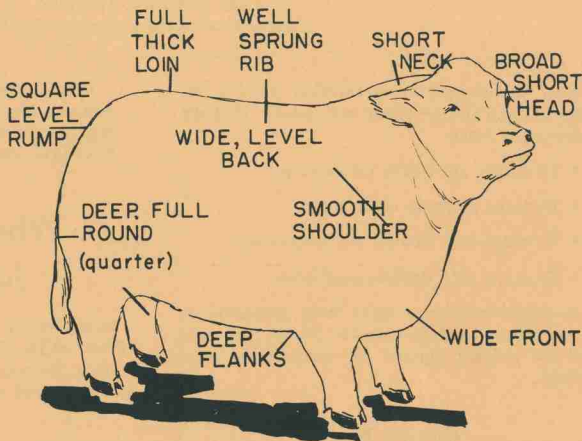
What are the major parts of a beef animal? Do you know?

If not, get busy and learn the names and location on the animal of the various parts. This is the first thing you must know in judging beef cattle.

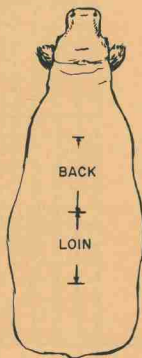
Now, what do the ideal or most desirable parts of the animal look like? How are you to look at the animal and evaluate it as a whole?

You must know the answers to these two questions. You must also know cattle terms to tell what you see.

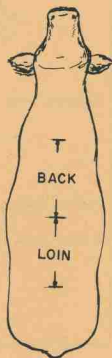
You must learn all this before the contest. At the contest, use this knowledge as you observe, evaluate and compare a class.



Major Parts of a Beef Animal

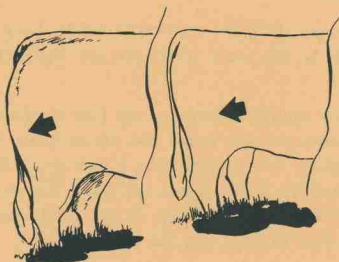


Good



Poor

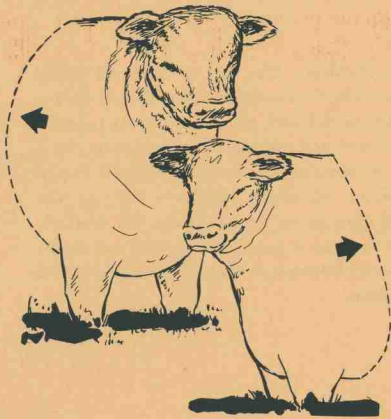
Back and Loin. The back and loin should be wide, thick and strong. A narrow, uneven width, weak back or loin is objectionable.



Good

Poor

Round. The rounds are full and deep with meat close down to the hocks, a deep twist and a long, wide level rump. A bulging round is desirable.

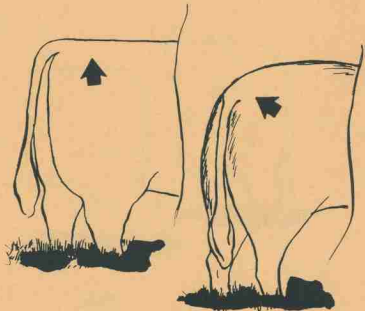


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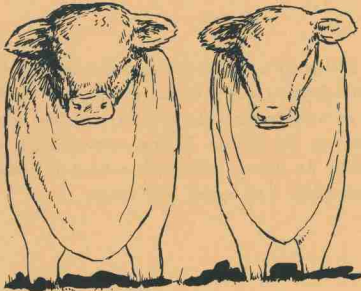
Depth of Body. The ribs are long and well sprung, giving depth and width to the body. The ribs should be close together so that the body will be compact and the finish will be put on smoothly. A flat-ribbed shallow-bodied animal is usually a poor doer.

Rump. The desirable rump is long and square, carrying out uniformly and straight to the tail head, this making the top line level and the fleshing smooth throughout. Good length of rump contributes to a nicer balance in the animal. Cattle with a short rump are often loosely coupled and lack balance. A short rump or a drooping rump or a high tail head is objectionable.



Good

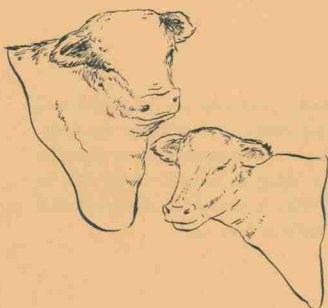
Poor



Good

Poor

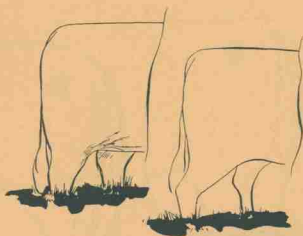
Chest. The chest is deep and full. The forelegs are well apart and out on the corners of the body. Good width between the legs emphasizes a strong constitution and general deep fleshing qualities. The bottom of the chest should come down well between the forelegs. An animal with close set forelegs will always lack chest capacity and will lack balance needed.



Good

Poor

Neck and Shoulders The neck is short and blends in smoothly with the shoulders. A heavy, thick dewlap and a thick crested neck are undesirable and usually mean the steer was castrated at an older age, or a poor job of castrating was done. Undesirable shoulders are heavy and coarse, open over the top with the blades standing out from the body. The desirable neck and shoulder is one that is smooth and carries the thickness of the rest of the body. It should always be in balance.



Good

Poor

Legs. The legs are straight and set squarely under the corners of the body. They should not be cow-hocked or close at the hock and not sickle-hocked. Short legs are a good sign of compactness.

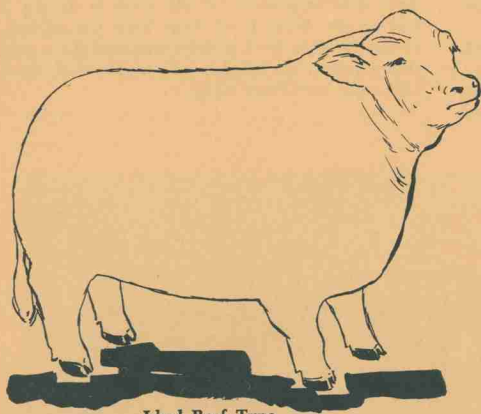


Good

Poor

Head. The head is broad between the eyes with the width carrying down to the muzzle. An ideal head is as wide between the eyes as it is from the eyes down to the muzzle. A long, narrow head is undesirable. An animal with such a head is often tall, upstanding, long-legged and rangy.

What Is Beef Type?

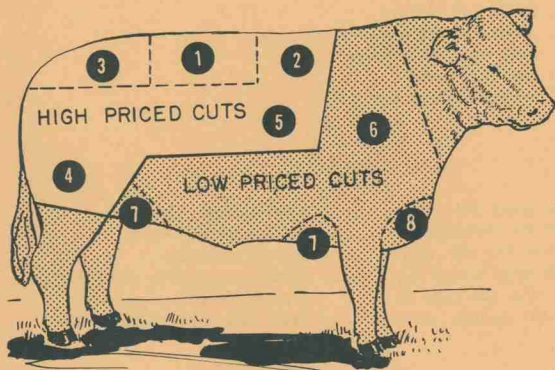


Ideal Beef Type

Beef type is an ideal or standard of perfection. It combines all the characteristics that add to the beef animal's value and efficiency. You must know the ideal beef animal type in judging beef cattle. In other words, beef type is the overall picture of the ideal or best beef animal as you see him.

The ideal animal should be wide. Moderately low set. Straight in top and bottom lines. Deep bodied. He should have a broad and short head. A short neck. Full round. Be compact and thick in natural flesh and muscle.

High Priced Cuts – First Consideration



High Priced Cuts

1. Loin
2. Back
3. Rump
4. Round
5. Rib

Low Priced Cuts

6. Shoulder
7. Flanks (fore & rear)
8. Brisket

The high-priced cuts should be given first and most consideration.

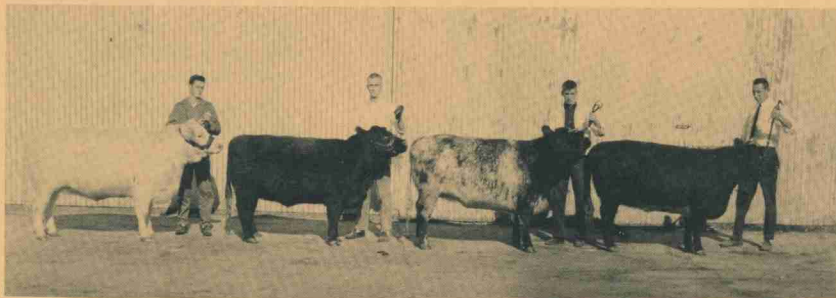
Develop A Judging System

As you judge beef cattle, keep in mind a definite system that fits your needs and helps you analyze the class more effectively.

Remember, the animals in a class are numbered 1, 2, 3, 4. These numbers are to identify the animals. As you look at the animals from the rear when the class is lined up, the No. 1 animal is on

the left and the No. 4 animal is at the right.

Your first impression of the class is usually a lasting one. Make it 12 steps from the animals. Study the class for 3 or 4 minutes and get a good impression of the animals as a whole. Study from side, rear, and front views.



As you look at the animals from the *side*, let your mind register such points as:

- . . . depth of body
- . . . moderately low set
- . . . straight top and bottom line
- . . . flanks full and low
- . . . depth and fullness of hindquarter
- . . . long, even, level rump
- . . . length of neck
- . . . straightness of legs

A *closeup* view should allow you to check the depth and smoothness of fleshing. Start at the shoulders or rump and feel over the back, down over the ribs. Concentrate as you do this, letting your mind accept the impressions you get when handling. Use one hand at a time in feeling cattle. Move near the animal, using eyes and hands to check:

- . . . hide—mellow, elastic
- . . . thick, natural fleshing
- . . . smooth covering
- . . . shoulders—smooth filled and compact behind shoulders
- . . . back and loin—thickly covered
- . . . hair—fine



Then view the animals from the *rear*, noting:

- . . . depth and fullness of round
- . . . squareness of rump
- . . . depth of twist
- . . . width and uniformity of rump, loin, and back
- . . . trimness of middle
- . . . spring of rib
- . . . straightness of leg



As you view the animals from the *front*, observe:

- . . . head, for a broad muzzle and short face
- . . . chest for depth and width
- . . . front legs for width and standing squarely balanced
- . . . neck blending into shoulders
- . . . shoulders for smoothness and uniform width
- . . . fullness of the heart girth

Main Judging Points

The main points to keep in mind as you judge fat steers are **finish**, **conformation** and **quality**. Other important factors are **type**, **dressing percentage** and **size**. You must consider these points as you judge any fat steer class.

Finish is often called **condition**, **kill** or **covering**. It actually means how much fat and how evenly it is spread over the animal. Finish should be uniform, smooth and slightly mellow to the touch, but not too soft. Finish over the back, loin and rump of the animal is more important than over the cheaper forequarter cuts. You can tell how much finish the animal has by the amount of fat on the backbone and ribs.

Keep these three points in mind as you judge finish:

Where it is
How much
And what kind

Quality is a degree of refinement. It is indicated by a thin, pliable hide; a clean-cut head and neck; medium size, dense bone; and general smoothness of body.

We don't want too much refinement. It often shows a lack of constitution and general ruggedness. Rough shoulders, prominent hips, coarse joints, coarse hair and thick, tight hides are also undesirable.

Dressing percentage or **yield** is the comparison of liveweight to carcass weight. We figure this by percent; for example, a 1000-pound steer that dresses 600 pounds of meat means his dressing percent is 60.

A trim middle, a light hide and finish mean a higher dressing percentage. Condition, quality and conformation also all affect the dressing percentage of a steer.

Conformation refers to the structure or makeup of the animal. A beef animal should be moderately low-set and compact. From any view, it should show balance or symmetry, a smooth blending of well-proportioned body parts.

Size is a desirable weight for age. An animal can be too small or too large. The intermediate or in-between size that will grow and mature at a preferred market weight is most desirable.

Judging Breeding Cattle

When you judge breeding cattle, you must consider more factors than when you judge steers. Points should be evaluated in the following order: type and conformation, quality and natural fleshing.

Other factors you must consider in breeding cattle are constitution,

breed and sex character, feet and leg size, and breed type.

What Do the Terms Mean?

Natural fleshing is the amount of muscle or lean tissue the animal has. A wide back and loin and bulging round of the animal indicate good natural fleshing. Breeding animals do not have to have as much fat as steers, but the fat should be smooth.

Constitution is the ability of livestock to live under adverse conditions. A broad head and muzzle, a full heart girth and a wide chest floor with a roomy middle are signs of constitution.

Breed character shows in head shape and ear carriage. The breed character is slightly different for different breeds. Herefords should have a broad burly head. Angus should have a broad clean head with more dish to the face and a sharp poll, with the ear slightly higher than horizontal.

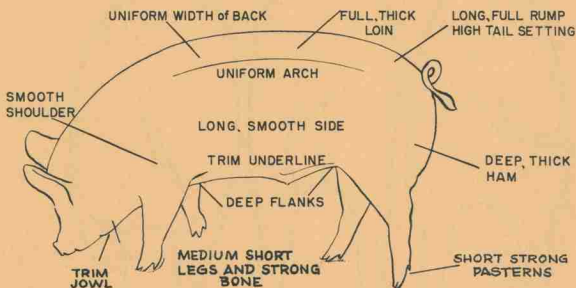
Sex character is the appearance by which you can distinguish one sex from another as shown by the secondary sex characteristics. The bull should be masculine, as shown by his head, neck and shoulders, while a cow should be feminine. A cow is more refined and is sometimes called sweet-headed.

When You Judge HOGS

In judging hogs, let the ideal market barrow be the basis on which you judge all breeds.

You must know the major parts of a hog, what makes a desirable part and how to evaluate the whole animal. Then you observe, evaluate and compare a class. After you judge a class of hogs, you should be able to tell in hog terms what you saw that influenced your placings.

In judging hogs, consider the over-all development of the hog. Usually we put greater emphasis on the ham, back, side and shoulders (picnic and butt), in that order.



Major Parts of a Hog

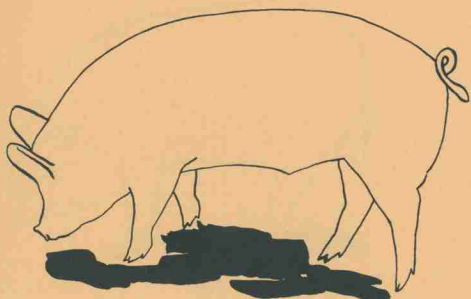
Meat Type Hog

We have three different types of hogs. They are the

- Short, chuffy fat type
- Intermediate, meaty type
- Narrow-backed, light hammed, meatless type

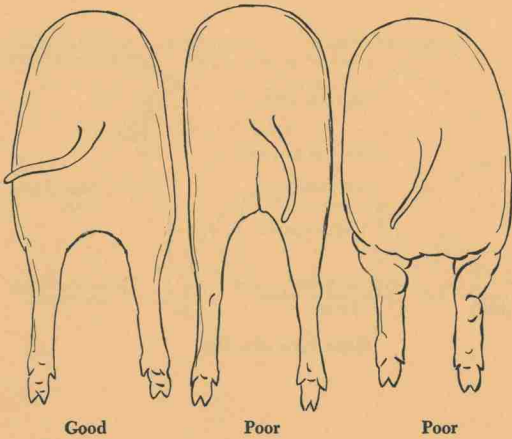
Research has shown us that short, chuffy hogs fatten at a light weight. They do not have as many pigs as the other two types. On the other extreme, the shallow-bodied, slim hog is a poor feeder and slow gainer.

The intermediate, or inbetween type, has medium length of body, medium length of leg and a uniform depth of body. The ideal intermediate or meat type hog is of medium length, with a strong moderate arch to the back, a high tail setting and a full, plump, deep ham. His head is clean-cut, with a trim jowl.

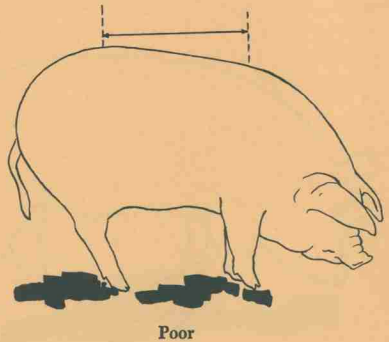
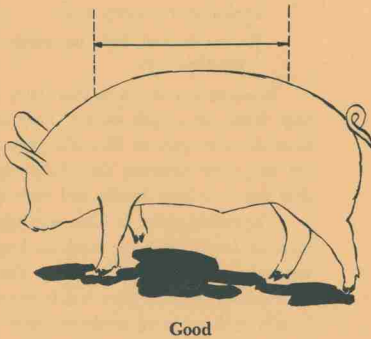


Meat Type Hog

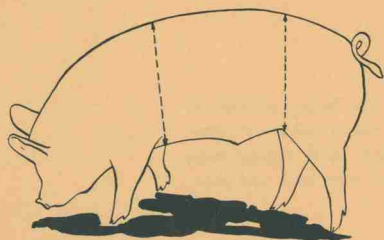
Major Parts of a Hog



The ham, the most expensive retail cut on a hog, should be deep and thick. It should be firm and meaty. The ham should be smooth, thick and extend well down onto the hock. We do not want soft-wasty hams on a meat hog.

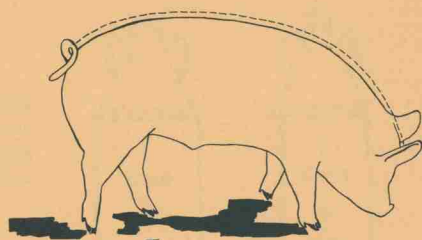
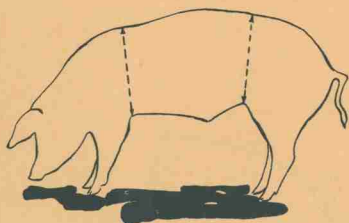


Length. The meat type hog has a medium length of side that is smooth, firm and free of wrinkles.



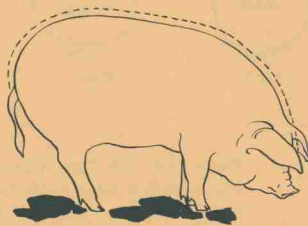
Good →

← Poor



Good →

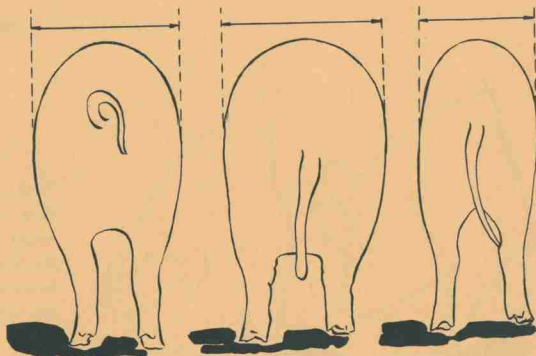
← Poor



Depth. The meat type hog has good depth of body. His rear flank is deep and well filled out. His fore flank is clean, free of wrinkles and deep. The underline is straight, trim and full. Breeding animals should have at least 12 well spaced, correctly developed teats.

Arch. The back of a meat type hog is strong with a gradual arch. You see this from the side as the hog walks. A strong back indicates meatiness, as muscle is stronger than fat.

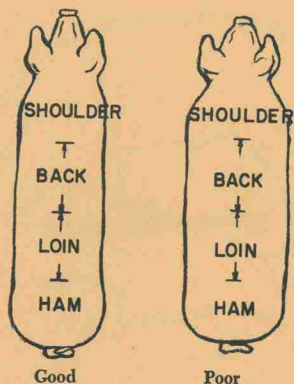
Width. You can see width best from the rear. The first thing you see is the slight bulge of the hams and shoulders. Then the turn over the top, which gives you the thickness of the back and loin. A gradual correct turn indicates meatiness. The loin is deep, strong and full. The narrow-backed hog is not a meat hog, neither is a wide-backed, fat hog.



Good

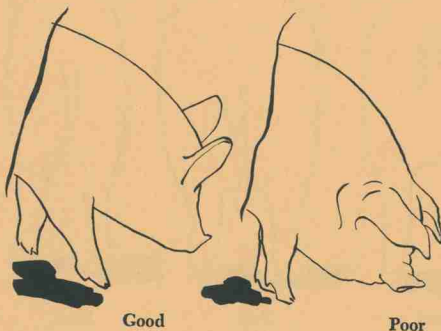
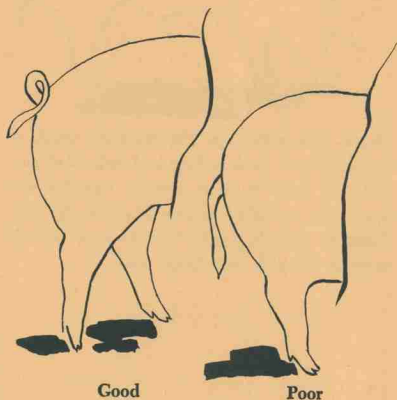
Poor

Poor



Back and Loin. The back and loin are uniform in width from shoulders to rump. Shoulders and hams show slightly more width as compared with back and loin.

Rump. The meat type hog's rump is long with a gradual slope to the tail head. He is slightly rounded from side to side over the top with no signs of coarseness or flabbiness. From this view you also see the high tail setting and bulge of the ham. A steep rump and a low tail setting cut down on the size of the ham.

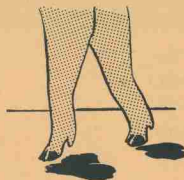


Neck, Jowl and Shoulders. The jowl is firm and trim. The neck is of medium length. The shoulders are neatly set into the body with shoulder blades well filled between with muscle. The head is clean-cut with good width between the eyes.

Front



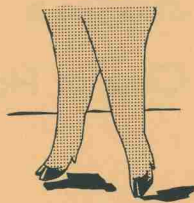
Good



Poor

Legs. The legs are very important in breeding animals. The pasterns are sturdy; the legs straight well out on the corners.

Rear

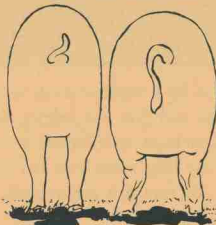


Good



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Out on Corners

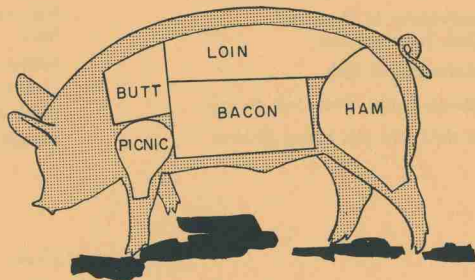


Good

Poor

Consider High Price Cuts First In The Meat Type Hog

The meat type hog is well balanced, correct in finish and shows evidence of firmness. He has a clean strong bone, with no sign of coarseness about the joints. The hair is of reasonable amount and of good quality. Coarse, curly hair is not good quality. Give high priced cuts first and most consideration.



Consider High Price Cuts (White Area) First
in the Meat Type Hog

Judging a Class of Hogs



Each animal in a class is identified by a number on its back. Because the animals are moving around in the pen and you are judging while you walk, it is very important that you see and evaluate each animal to compare it with others. To do this, one person moves the hogs while you and other contestants look at them from outside the pen. To compare the animals, you must see them from a distance.

In judging hogs, handling is not necessary. Usually you can evaluate the animal by looking at it from the side and rear.

Side view

Stand at least 15 feet away and look at each animal as he moves. Look for:

- . . . type and general balance
- . . . length and depth of side, firmness
- . . . trimness of underline, firmness
- . . . smoothness of shoulders (free from wrinkles)
- . . . uniformity of arch
- . . . plump, meaty, firm, deep hams
- . . . straight legs and strong pasterns

Rear view

Stand near the animal and look for:

- . . . uniform width of back and loin (from shoulder to ham)
- . . . correctness of turn over back and loin
- . . . width of ham and shoulder
- . . . firm, meaty shoulder and ham
- . . . high tail setting, amount of fat around tail head
- . . . fullness behind shoulders
- . . . quality, free from wrinkles or flabbiness
- . . . depth of ham and fullness between hind legs
- . . . straight legs; short, strong pasterns

Close up

- . . . firmness of finish
- . . . quality, smooth and free from wrinkles and flabbiness

When You Judge SHEEP

In judging sheep you must know:

- the major parts of the animal
- what makes a desirable part
- how to evaluate the whole animal

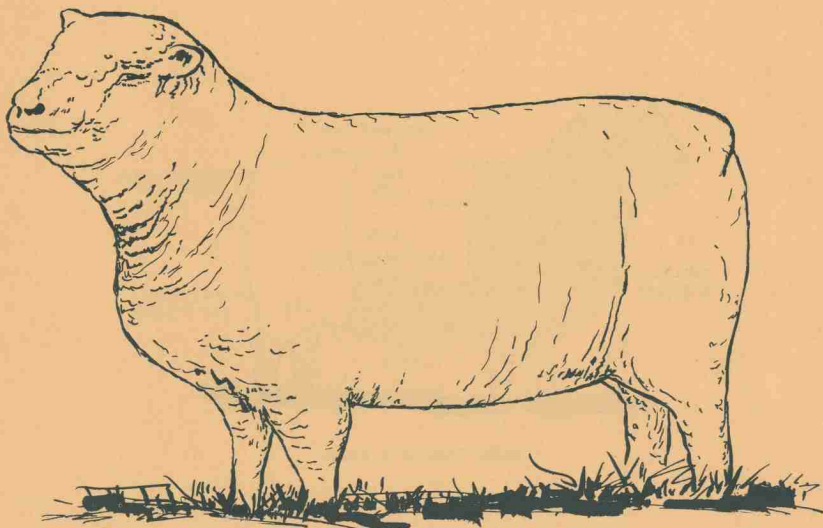
The animal is covered with wool. The only way you can be sure what is under the wool is to handle the sheep. So in judging a class of sheep you must observe, handle, evaluate and

compare. Therefore, you not only get to use your eyes, but also your hands.

Now, tell in sheep terms what you saw and found that made you place the class as you did.

You will find the mutton-type sheep used in most 4-H judging contests.

If you are a beginner at judging sheep, start with market lambs. They are easier to judge than breeding animals.



The Ideal Market Lamb Looks Like This

Steps in Judging Lambs

As you look at a class of lambs from the rear, No. 1 is on the left and No. 4 is on the right.

Consider These Points

Finish
Conformation
Quality
Dressing Percentage
Percent of High Price Cuts

Finish includes amount of fat. It is the most important factor in judging lambs. To determine finish, you must feel through the wool for fat on back bone and over the ribs.

Conformation and/or type is the general build of the lamb. He is heavily muscled, especially wide over the rack, back and loin. His width is uniform from front to rear,

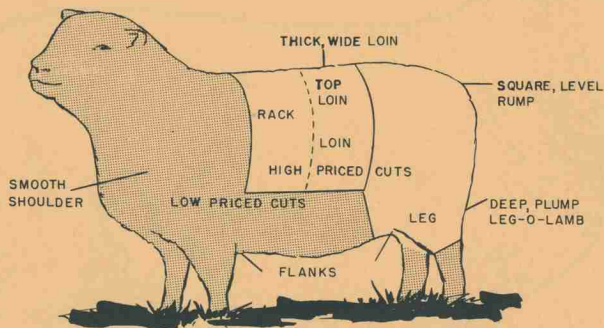
carrying out to a square dock. He has large, plump, firm legs and a deep twist. The desired lamb has a strong level top, is well balanced and stands on short legs. The lamb is low-set and blocky. He has a short neck.

Quality is the smoothness throughout the lamb. This includes tight frame, smooth finish.

Dressing percentage. We express the ratio of carcass weight to live weight as a percent. The dressing percent for sheep is much lower than for cattle or hogs. A choice lamb dresses about 50 percent.

For example, if a lamb weighs 100 pounds, its dressed weight will be about 50 pounds.

Percent of high price cuts is the ratio of loin, leg, and rack to the remainder of the lamb. Look for a wide loin, rack and a heavy leg.



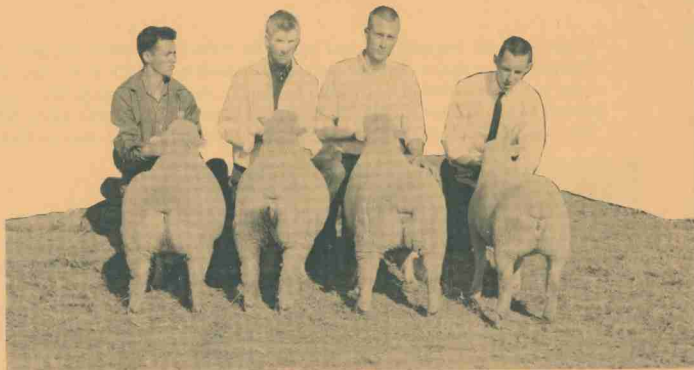
Major Parts of a Lamb

Judge From a Distance

Step 1

Stand behind class (25 to 30 feet)
and look for:

- . . . width of back, loin and dock (rump)
- . . . deep and well filled leg and twist
- . . . uniform width from front to rear
- . . . width between hind legs



Step 2

Stand at the side (about 25 to 30 feet)
and look for:

- . . . body rectangular in shape
- . . . straight top and bottom lines
- . . . depth of body
- . . . deep flanks (fore and rear quarters)
- . . . short thick neck



Step 3

Stand in front of class (25 to 30 feet)
and look for:

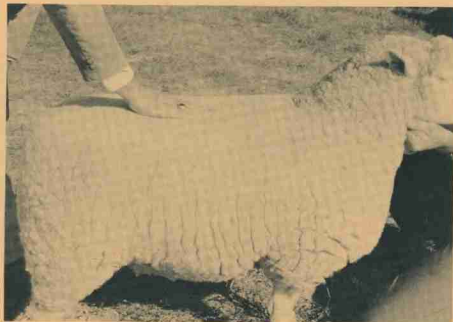
- . . . width between forelegs
- . . . width and depth of chest
- . . . in breeding animals, breed type about the head



Judge by Handling

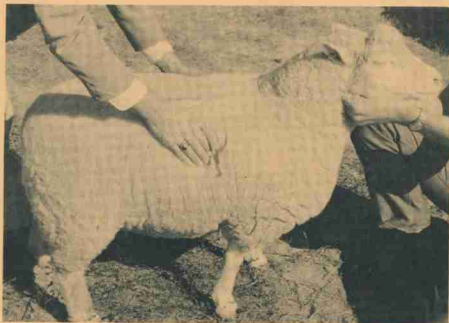
After you look the animals over carefully from a distance and compare them on general appearance, type, and conformation, it is time to handle each animal to prove your findings with your hands. The way a lamb stands as you handle it will affect

what you find. He should be standing squarely on all four legs. *Each lamb should be handled in exactly the same place and in the same manner.* If you start feeling for finish on the back from the rear to front, handle all lambs the same way.



STEP 1—Finish Over the Top

With your fingers extended and close together, check the finish (amount of fat) over the top. Press firmly with the fingertips of one hand. Usually, the less bone you feel, the more fat there is on the lamb. Check over the back, loin, rump, and ribs. While your hand is on the shoulder, check the smoothness of the shoulder.



STEP 3—Finish Over Ribs and Spring of Ribs

You can determine the amount and quality of finish on the ribs by pressing firmly with your fingertips. Look for an even covering of firm fat. You also can determine spring of ribs and capacity through the middle. A deep, firm finish over the ribs, back, loin, and rump is essential in a fat lamb.



STEP 2—Width of Loin

Examine the width and depth of loin as pictured. The loin is one of the more expensive cuts. Look for a strong broad loin, showing depth and reasonable amount of firm fleshing.



STEP 4—Size of Leg

You can determine the size of the leg and the amount of bulge on both inside and outside by grasping the leg firmly as close to the body as possible. To determine the size of this important and expensive cut correctly, you must use both hands and press firmly, with the fingers meeting on the inside.



STEP 5—Depth of Twist

Determine depth of twist and depth of hindquarters from this view.

Judging Breeding Sheep

You have more points to consider in judging breeding sheep than for market lambs. Finish is not a major point.

Again, be guided by what you see, but handling is a greater necessity in placing breeding sheep than breeding cattle. Since most breeding sheep are shown in full fleece, you can determine the difference between conformation only by handling. In judging breeding classes, type, conformation, quality and natural fleshing are important, as well as constitution, size, breed and sex character, feet and legs, breed type, and fleece.

Conformation and type are the most important points in judging breeding sheep. As in lambs, look for low set, blockiness, depth, width, size of leg, and overall balance. Type varies with the breed—some are more compact and lower set than others. The Southdown is low set, compact, and small. The Hampshire is larger and not as compact.

Quality is about the same in breeding animals as in lambs, with more emphasis on the head. The

animal should be wide between the eyes and have a strong muzzle.

Natural fleshing is the amount of muscling. Size, fullness and plumpness of leg, as well as width of rack, loin, and dock, are good signs of natural fleshing.

Constitution is indicated by a broad head and muzzle, wide chest and a full heart girth.

Size of the different breeds of mutton sheep varies considerably. Sheep are mature when about 2 years old. Avoid extreme size. Large animals are not objectionable as long as they maintain quality, balance, and smoothness.

Breed and sex character vary. Rams should be rugged with strong bones; ewes are more refined in their features. Each medium-wool breed has certain characteristics about its head, ear, and fleece marking that help you identify it.

We suggest you get pictures and learn the breed characteristics of the Hampshire, Southdown, Shropshire, Suffolk, and Dorset.

When You Give REASONS

You give reasons to compare the differences in the animals you judged. You want your reasons to be impressive, interesting and sincere. You want your manner to be confident as you give them.

Your reasons should be brief; place emphasis on the big or main points in the class. Through comparison, you tell the "why." You can describe until you are out of breath, but if you do not compare, you will have wasted your time and energy.

The prime point you want to make is why you placed one animal over the other.

Two Essentials of Speaking

1. Have something to say
2. Say it as though you mean it

Practice Giving Reasons

It will help you:

- Think more clearly
- State your thoughts more expertly
- Improve your appearance to give you speaking poise
- Improve your voice
- Develop memory

Don't Be Afraid

To overcome your fear of speaking and giving reasons:

- Know more about your subject than anyone else in the audience
- Make yourself master of words you use
- Be sure you use correct grammar
- Give attention to your appearance

- Speak slowly and articulate plainly
Speaking rapidly comes with practice

Let Your Eyes Help

Use your eyes to help you speak effectively. They are most useful in telling your meaning. They help you keep the interest of the person or audience to whom you are speaking. They add emphasis to your voice. In other words look the judge straight in the eye when you give oral reasons.

Best Way is To Think of Animals

You are less likely to forget your reasons when you are actually thinking of the animals. Your reasons are more convincing.

How Good Are Your Reasons?

The judges will determine the value of your reasons by:

Content. What did he say?

Accuracy. They count off for incorrect statements. Be truthful and accurate.

Emphasis. Stress the major difference more than the lesser ones. Give the major difference first usually.

Completeness. Bring out all major differences in your reasons. Omit any difference that is so small it leaves room for doubt.

Terms. Use correct terms. Improper terms weaken reasons.

Delivery. Organize your reasons in logical order—from most important to least important. Tell them in a pleasing voice.

General Rules for Giving Reasons

1. Do not claim strong points for one animal unless it has them. Claim the points where it is superior and then grant to the other animal its points of advantage.

2. Emphasize the major difference strongly. Giving big differences first on each pair helps.

3. Be concise and definite. Don't hunt for things to say. If you don't remember, go on to the next pair you are to discuss.

4. Talk your reasons with confidence and without hesitation. Talk with enough vim and vigor to keep the judge interested.

5. Use correct terms for each class and breed. Do not use cattle terms for swine, for example.

6. End reasons strongly. Give a concise final statement as to why you place the last animal last.

7. Be sure you have your reasons well organized so you will not hesitate when you present them to the judge.



8. As you give your reasons to the judge, stand about 6 feet away from him. Stand with your feet

spread apart, hands behind you and look him straight in the eyes.

Organize Your Reasons

First, be sure the judge knows your number in the contest.

Then it would be well to start off by saying, "I place this class

(name of class)

_____."

(your placing, example 1, 2, 3, 4)

You may then introduce the class by saying, "I place No. 1 at the

top of the class and over 2 be-

cause _____"

Compare the animals, giving the major points first and minor points last.

"I grant 2 over 1 _____"

Say this if there is some point or points where 2 excels 1.

Compare each pair in the class

in the same way (middle pair and bottom pair). "I place 4 last be-

cause _____"

Give reason, but also give credit for good points.

Close your reasons by saying, "For these reasons, I place this

class _____

(name of class)

_____."

(your placing—1, 2, 3, 4)

Beef Cattle Terms

General Appearance

broader	more style
lower set	beefier
smoother heifer or steer	more compact
more symmetry	straighter underline
straighter topped	meatier
stronger topped	more balance

Head

sweeter head	steery
more breed character	staggy
wider head	cleaner cut
shorter head	broader muzzle
more femininity	shorter face
more feminine head	wider forehead
plainer	more masculine head (bulls)

Neck

shorter neck	trimmer throat
throaty	fuller neck
thicker neck	a neck that blends
cleaner throat	smoother into the shoulder

Shoulders

out in shoulders	neater laid in shoulders
loose shoulders	smoother shoulders
prominent at point of shoulders	smoother blending shoulders
more neatly laid in shoulders	more prominent shoulders
open shouldered	rougher shoulders
	coarse in the shoulders

Chest

wider chest	stronger constitution
more width of chest	shallow in the heart
deeper chest	more arch of fore rib
more depth of chest	more spring of rib
fuller chest	fuller in the heart
	girth

Back and Loin

wider	plumper loin
more width of back	easy in back and loin
stronger	bare over back or loin
thicker	more evenly covered
smoother loin	over back or loin
	more mellow

Ribs and Belly

more spring of rib	narrow back of shoulders
deeper ribbed	poorly covered rib
closer spaced ribs	bare over ribs
smoother ribbed	thicker, more mellow
straighter underline	covering over rib
	flat ribbed

Rump

wider	pinched rump
squarer at the rump	rough at the tail
droopy rump	more level rump
higher at tail head	straighter rump
more prominent tail head	fuller rump
more peaked rump	smoother rump
	narrow at the rump
	patchy rump

Body

longer	thinner hided
shorter	more pliable hide
deeper	more rugged
more depth of body	straighter lines
more width of body	less paunchy
thicker	more paunchy
rangy	trimmer middle
	less wasty middle

Quarter or Round

deeper	longer
more bulging round	thicker
heavier round	wider
plumper	larger

Twist

deeper twist	wider
fuller twist	plumper

Quality

neater head	smoother finish
cleaner cut head	neater carcass
more pliable hide	trimmer carcass
thinner hide	trimmer middle
more mellow hide	more style

Legs

straighter legs	cleaner cut legs
squarer placed legs	shorter legs
	heavier boned

Finish or Condition

fatter (steers)	thicker covered
higher finished animal	more even finished

more mellow covering	smoother covering
nicer handler	firmer finish
more handling qualities	soft
more uniform finishing	a mellow loin

Carcass

higher dressing percent	higher yielding carcass
higher cut-out value	higher quality carcass
higher percentage of high priced cuts	

Angus Steers

I place this class of Angus Steers 2—1—4—3.

In my first pair I place 2 over 1 because he is a smoother and firmer finished steer. He is deeper and fuller in his quarter, deeper in the twist and showing more thickness down the top. The number 2 steer should hang up a heavier muscled and meatier carcass than number 1.

I grant the number 1 is trimmer in the middle and smoother in the shoulder than number 2.

In my second pair 1 and 4, I place number 1 over 4 because he is more uniform in his width down the top, being especially bolder in his spring of forerib and carrying out wider in the rump. The number 1 steer is trimmer in his middle, firmer and more evenly finished than the number 4 steer. He should kill out higher and hang up a smoother, higher quality carcass.

I will admit that the No. 4 is deeper bodied and wider across the loin. He is also a deeper quartered steer.

For my last pair 4 and 3, I favor the number 4 steer because he is showing more muscling, is showing more finish especially over the back of the ribs and across the loin. He should hang up a meatier carcass than number 3.

However, the number 3 steer is trimmer middled and more uniform in his width down the top.

I place the number 3 steer last because he lacks the finish and muscling of the steers I placed above him. Therefore, I leave him last and leave my placings 2—1—4—3.

Hog Terms

General Appearance

more meat type	neater arched top
stretchy	smoother
longer	neater individual
deeper	more quality
symmetrical	more muscling
more balance	meaty
more style	longer sided
stylish	meatier carcass
sharper	firmer fleshed
more rugged	more constitution

Head

more breed character	more feminine (sows)
neater head	more masculine (boars)

Neck

shorter	trimmer jowl
cleaner cut jowl	firmer jowl
neater jowl	less flabby jowl

Shoulders

neater laid in shoulders	fuller behind the shoulders
tighter made	neater at top of shoulders
smooth shouldered	smoother over shoulders
freer from wrinkles	

Body (back, loin, side, belly)

wider back	wider loin
more muscling over back	more width of loin
stronger backed	neater in the belly
stronger arched	less wasty belly
neater arch	straighter underline
longer body	longer sided
straighter belly	more length of side
neater middle	deeper sided
trimmer middle	lower flanked
nicer turned over top	smoother sided
deeper body	freer from wrinkles and creases
longer loin	more constitution
	firmer sided

Rump and Ham

longer rump	firmer ham
wider rump	fuller ham
more width of rump	longer ham
neater turned rump	shorter shanked ham
larger ham	more bulging ham
deeper ham	plumper ham
thicker ham	meatier ham

Quality

more refined head	freer from wrinkles
straighter hair	cleaner cut appearance
more refined bones	more symmetry
smoother finish	finer hair

Finish

smoother	firmer fleshed
	more desirable finish

Legs

stronger footed
squarer on rear legs
straighter or stronger
pasterns

higher quality bone
correct length of leg
straighter legs

Underline

more uniform teat
placement
more prominent
underline

more teats (6 pair)
more broody underline
shows more mammary
development

Cut-Out Value

higher percentage of
lean meat

greater proportion of
high priced cuts
higher cut-out value

Carcass

higher yielding carcass
more balanced
carcass

higher quality
carcass
smoother carcass

Market Barrow Reasons

I place this class of market hogs 2—4—3—1. I place 2 over 4 because he is a meatier barrow that is stronger and more uniform in his arch. He has plumper, more bulging ham and is trimmer and firmer in his underline and jowl. He will yield a higher percent of lean cuts than will the number 4 barrow.

I grant that Number 4 is a somewhat longer sided barrow that is neater in the shoulder.

I place 4 over 3 because he is a meatier barrow that is smoother in his shoulders and nicer turned over his top. He is longer sided and has a larger trimmer ham. He should have a meaty carcass that will yield a higher cut out value.

However, Number 3 is a higher quality barrow that is trimmer about the middle and jowl.

I place 3 over 1 in a rather close placing. I went to Number 3 because he is a higher quality barrow. He carries his width more uniformly from front to rear and has a trimmer, firmer ham. He is a trimmer middled barrow.

I give Number 1 credit for being a longer sided barrow that is slightly firmer in his finish, but I left him last in this class because he tapered in his

width. He is coarse shouldered and lacks muscling. He is wasty about his middle and jowl.

For these reasons I leave this class placed 2—4—3—1.

Sheep Terms

General Appearance

more blocky
blockier
lower set
more symmetry
more balance of parts
straighter topped

stronger topped
more style
more symmetry and
balance
straighter underline
typier

Head

more breed character
wider head
shorter head
more femininity (ewes)
more feminine head (ewes)
more masculine head (rams)

plainer
coarse
clean cut
broader muzzle
shorter face

Neck

shorter neck
throaty
cleaner throat
trimmer throat

fuller shoulder vein
a neck that blends
smoother into the
shoulder
fuller neck

Shoulders

prominent at point
of shoulders
more neatly laid in
open shouldered
coarse in the
shoulders

smoother shoulders
smoother blending of
shoulders
rougner shoulders
neater laid in
shoulders

Chest

wider chest
more width of chest
deeper chest
more depth of chest

fuller heart girth
shallow in the heart
more spring of rib
fuller chest
larger heart girth

Back and Loin

wider
more width of back
and loin
stronger top

easy in back
weak or flat loin
bare over back or
loin

thicker covering
smoother loin

more evenly covered
over back or loin

Ribs and Belly

more spring of rib
deeper ribbed
smoother ribbed
bare over ribs

straighter underline
narrow back of
shoulders
poorly covered rib

Rump

longer
wider at the dock

more level
squarer at the dock

Body

longer
shorter

more depth of body
more width of body
deeper

Leg

deeper
more bulging leg
heavier leg

plumper
thicker
wider
larger

Twist

deeper twist
fuller twist
shallow twist

plumper
wider
cup up between twist

Legs

straighter legs
squarer placed legs
correct set of legs
too fine boned

legs on corners
legs wide apart
shorter legs
heavier boned
longer

Quality

neater head
cleaner cut head
firmer finish

neater carcass
trimmer carcass
trimmer middle
more style

Fleshing or Condition

fatter (not over done)
more correctly
finished animal
more uniform fleshing

thicker covered
more even fleshing
smoother covering
firmer finish

Carcass

higher dressing percent
higher cut-out value
higher yielding carcass
higher quality carcass
higher percentage of high priced cuts

Market Lamb Reasons

I place this class of fat lambs 1—4—3—2. I place 1 over 4 because he is the heaviest muscled lamb in the class. He is wider across his loin, squarer at his dock and carries a heavier leg. Therefore, he will hang up a nicer balanced, higher quality carcass. He is also a firmer finished lamb.

I grant that 4 is a lower set, more compact lamb that is trimmer in his middle.

I put 4 over 3 in a close placing because he is a lower set, more compact lamb that carries more finish over his ribs. He carries his width more uniformly from front to rear and is trimmer in his middle.

I certainly grant that 3 is deeper in his body, wider across his loin and plumper in his leg.

I put 3 over 2 because he is a wider topped, deeper bodied lamb that carries more finish down his top. He is deeper in his twist and heavier in his leg. He will hang up a thicker, meatier carcass that will yield more of the higher priced cuts.

I grant that 2 is smoother through his shoulders and stronger in his top.

Realizing that 2 is a lowset, compact lamb that is smoother through his shoulders, I place him at the bottom of the class because he carries the least amount of finish of any lamb in the class. He is narrow down his top and light in his leg. Therefore, he will hang the least desirable carcass in the class.

For these reasons I place this class 1—4—3—2.

HOW TO MAKE NOTES

Make a set of notes to help you with your oral reasons. Make them short and simple.

Notes are used to study before giving oral reasons to the judge, not to read to him. You **should not** refer to your notes while giving reasons.

This is an example which matches the reasons on Angus heifers given in this manual.

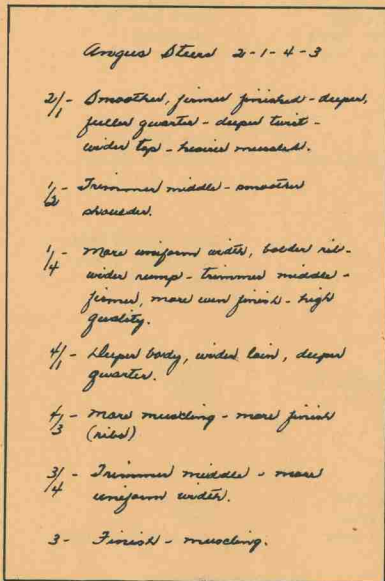
THE CLUB PLEDGE

I PLEDGE:

*My Head to clearer thinking;
My Heart to greater loyalty;
My Hands to larger service; and
My Health to better living for
My Club, my Community, and my Country.*

THE CLUB MOTTO:

"To Make the Best Better."



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