

## DEPARTMENT 406 – CARCASS CONTEST

### CARCASS CONTEST REPRESENTATIVE:

Phil Jarquin

### RECEIVING DATE FOR ANIMALS: FINAL WEIGH-IN AND LOADING

8:00 AM

Saturday, September 2, 2023\*\*

**\*\*SUBJECT TO CHANGE**

### EDUCATIONAL POSTER DEADLINE:

Friday, August 18, 2023

ALL ANIMALS MUST BE CLEAN AND DRY AT FINAL WEIGH-IN.

### ONSITE VISIT AT PROCESSOR:

Date and Time TBD

### AWARDS PROGRAM:

Date and Time TBD

### OWNERSHIP DEADLINE:

May 31, 2023

**OWNERSHIP DEADLINES:** All exhibits must be owned by the Exhibitor no later than May 31, 2023

MARKET ANIMAL REGISTRATION, PROOF of OWNERSHIP, and YQCA must be on file with MCYLA. Members MUST be the PRIMARY care giver (including feeding, cleaning & training of Animal) by the OWNERSHIP DEADLINE.

The primary focus of the Carcass Contest is to promote production of beef, goats, lambs, and swine which will yield superior carcasses. The Carcass Contest is an educational program which promotes approved practices in selecting, feeding and finishing a market animal on the basis of carcass merit. All carcasses will be judged and placed on current market standards.

### GENERAL RULES

1. The rules contained in each Market Species Department (402, 403, 404 AND 405) apply to this contest, unless otherwise noted.
2. Exhibitors may only enter one entry of each specie.
3. Any animal deemed uncontrollable or a safety concern, as determined by meeting of MCYLA Committee, will not be permitted in Carcass Contest.
4. All exhibitors accept the designated processing location selected by the MCYLA. Carcass animals will be processed approximately three (3) weeks before the start of Fair. Exhibitors are required to be present for final weigh-in and loading of animals for transport.
5. Carcass exhibitors are REQUIRED to attend the Evaluation and the Awards Program for the Carcass Division. Exhibitors are required to wear proper show attire for Evaluation and Awards Program (see MCYLA General Rules and Regulations #10).
6. Exhibitors are required to provide an Education Poster to be declared at the Fair, including the following regulations:
  - a. Poster size to be standard poster size (22" x 28"). No foam board.
  - b. Outline process of preparing project for carcass contest
  - c. Must include at least one (1) 4" x 6" (minimum) photo of exhibitor with animal.
  - d. Must be appropriate for display, as they will be placed for public education of Carcass Contest
  - e. Must detail how exhibitor prepared animal for market, including feed information.
7. All carcass animals will be judged on the Danish System (see MCYLA General Rules and Regulations #25). Only those animals which yield carcasses of necessary quality, as defined by "Qualifications for Carcass Livestock" below, will be awarded Grand Champion and Reserve Champion. Depending on carcass quality, a division may not have a Grand Champion or Reserve Champion carcass.
8. Grand Champion and Reserve Champion carcasses will be sold with the Market Champions at the Mohave County Youth Livestock Auction on a live weight basis. Blue and Red Ribbon Carcass animals may be sold on a live weight basis at the exhibitor's request during the Livestock Auction following the Auction lineup, prior to the Resale Auction. It is the responsibility of the exhibitor to DECLARE Carcass Auction sale designation during the carcass weigh-in.

Exhibitors MUST BE PRESENT during the Auction in order to sell. All other exhibitors will be responsible for arranging a Private Treaty Sale. Exhibitors may not sell Private Treaty Sale carcass animals until the conclusion of the Mohave County Youth Livestock Auction.

Carcass exhibitors not selling their animal through the Mohave County Youth Livestock Auction will be financially responsible for all meat processing charges.

9. In the Carcass Beef Division, both steers and heifers may be entered.
10. Exhibitor should be aware of the minimum/maximum live weight, the minimum/maximum carcass weight and the maximum sale weights for carcass exhibits for respective species.
11. Exhibitors' Declarations for Market/Carcass will be upheld by the Carcass Division. No late entries will be allowed after the Declaration date.

### QUALIFICATIONS FOR CARCASS LIVESTOCK

The following qualifications are standard and are necessary for a Carcass Animal to be sold at the Mohave County Youth Livestock Auction:

#### CLASS 1 BEEF

Minimum Live Weight: 1,000 lbs

MAXIMUM SALE WEIGHT: 1,350 lbs (Animals weighing more than 1,350 lbs are eligible to compete)

Minimum Carcass Weight: 600 lbs Maximum Carcass Weight: 900 lbs

Yield Grade: Grade not to exceed 4.0

Final Carcass Grade Minimum: Select 70

1.6 square inch Rib Eye Area per 100 lbs of Carcass Weight

#### CLASS 2 SWINE

Minimum Live Weight: 220 lbs Maximum Live Weight: 285 lbs

MAXIMUM SALE WEIGHT: 275 lbs

Minimum Carcass Weight: 150 lbs

Color Score: 2, 3, or 4 ONLY Cutability: 58% or more

Minimum Average Backfat Thickness: .5 inches (average of measurements taken at last lumber, last rib, first rib)

Grand Champion and Reserve Champion Marbling Score: 2, 3, or 4 Blue and Red Ribbon Marbling Score: 1, 2, 3, 4, or 5

## DEPARTMENT 406 – CARCASS CONTEST (cont.)

### CLASS 3 GOAT

Minimum Live Weight: 65 lbs                      Maximum Live Weight: 125 lbs  
Minimum Carcass Weight: 30 lbs  
 $\%SBTP = 0.6933 - (0.23174 \times HCW) + (1.96202 \times REA) - (1.57832 \times BWT)$   
SBTP = Percentage of Semi-Boneless, Trimmed Primals (leg, sirloin, loin, rack and shoulder)  
HCW = Hot Carcass Weight, lb  
REA = Ribeye Area, in<sup>2</sup>  
BWT = Body Wall Thickness, in

### CLASS 4 LAMB

Minimum Live Weight: 100 lbs                      Maximum Live Weight: 200 lbs  
MAXIMUM SALE WEIGHT: 150 lbs  
Minimum Carcass Weight: 50 lbs  
Carcass Grade Minimum: Choice 50  
1.6 square inch Rib Eye Area per 100 lbs of Carcass Weight  
 $\%CTRC = 49.936 - (0.0848 \times HCW) - (4.376 \times AFT) - (3.530 \times BWT) + (2.456 \times REA)$   
SBTP = Percentage of Semi-Boneless, Trimmed Primals (leg, sirloin, loin, rack and shoulder)  
HCW = Hot Carcass Weight, lb  
AFT = Adjusted Fat Thickness, 12<sup>th</sup> rib, in  
BWT = Body Wall Thickness, in  
REA = Ribeye Area, in<sup>2</sup>