

2023 Wisconsin State 4-H Meats Judging Contest Preparation Packet

Coordinated by:

University of Wisconsin Madison, Animal & Dairy Sciences Department

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&

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UW-MADISON EXTENSION



**Meat Science &
Animal Biologics Discovery**
UNIVERSITY OF WISCONSIN-MADISON



**ANIMAL &
DAIRY SCIENCES**
University of Wisconsin-Madison

<https://4h.extension.wisc.edu/opportunities/statewide-events-and-opportunities/meats-judging-contest/>

University of Wisconsin, United States Department of Agriculture and Wisconsin counties cooperating.
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Nov. 22, 2022

To: 4-H Meat Judging Coaches Who Have Had Teams in Previous Contests

From: Bernie O'Rourke, Extension Youth Livestock Specialist
Jeff Sindelar, Extension Meat Specialist
Jill Jorgensen, Extension 4-H Agriculture Specialist

Re: 2023 State 4-H Meats Contest Information

We cordially invite you to again bring your county junior and senior teams to the upcoming meat judging contest, to be held **Saturday, February 4 at the Meat Science & Animal Biologics Discovery Building (MSABD) in Madison, WI.** All of the materials can be found online at <https://4h.extension.wisc.edu/opportunities/statewide-events-and-opportunities/meats-judging-contest/>

Junior contestants will be given a copy of the "Beef Carcass Evaluation Worksheet," which they can use in the contest. This will assist junior members in learning about and applying beef yield and quality grades. Senior contestants cannot use the "Beef Carcass Evaluation Worksheet" in the contest.

The national 4-H meats judging contest has incorporated oral reasons at their contest for many years. We will have senior contestants give two set of reasons.

Special note: Remember Country Style Ribs are considered a Various Primal, NOT a Loin Primal.

Participants must bring pencils and clipboard.

NEW: The MSABD program will provide everyone with hard hats, frocks, face covering, hairnets, and boot coverings. You should not bring these items to the contest. The costs for these will be added to the registration fee.

All the information you are receiving will also be placed on the Animal Science Extension Youth Programs Website: <https://4h.extension.wisc.edu/opportunities/statewide-events-and-opportunities/meats-judging-contest/>

Registration will occur in MSABD room 1111 (immediately to the right when entering the MSABD building, 1933 Observatory Drive...entrance is on the north side of the building). Free parking is available in lot 36 (right next to the Animal Sciences building or Lot 39 (next to the old "meat lab" (Meat Science & Muscle Biology Laboratory)

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2023 WISCONSIN 4-H MEAT EVALUATION CONTEST

- Location:** Meat Science & Animal Biologics Discovery Building (MSABD)
1933 Observatory Dr.
Madison, WI 53706
- Parking:** Best options for parking on the day of the event are Lots 36 and 39. You could also park in lot 67 but there is a fee to park in that lot. Please see the attached documents for a map with more information
- Date:** **Feb. 4, 2023 (Saturday)**
Check in – 8:30 a.m. – MSABD Lobby
Begin Judging – 9:00 a.m.
- Eligibility:** You must be a currently enrolled WI 4-H member to participate in this contest.
- Junior – Age 8-13 as of January 1, 2023; Senior – Age 14-18 as of January 1, 2023. WI 4-H members that are in the 13th grade and have reached their 19th birthday **prior to** January 1, 2023 are eligible to compete at this state contest as individuals but not as a member of a team. Youth must be in or completed 3rd grade, 8-year-old Cloverbuds **cannot** participate.
- PPE Registration Number Estimate:** <https://forms.gle/7WwJCjoW6Hxz8caH8>
Please complete the pre-registration by January 20th. We need to order the PPE for the meats contest at the beginning of February to ensure that we have enough for everyone for the contest in April. Please fill out the estimated number of total youth and adults that will be coming from your county to the contest. Please estimate on the higher end - it is better to order too much than not enough. This is only an estimate, and we know that this number may change before the final registration.
- Registration:** **Each coach will register their team through 4-H online at wi.4honline.com**
Registration must be completed through 4-H online by January 20th
- How to register your team (See attached handout at the end of this packet for screen shots)**
1. Log-in (or stay logged-in) to your 4-H online account
 2. Go to wi.4honline.com
 3. Sign-in to your account
 4. Click Events (on the left or on the dropdown menu)
 5. Locate the event you are looking for: "2023 State Meats Judging Contest"
 6. Click on the event and proceed through the registration process.
 7. There will be a question where you will enter all of the members of your team – please make sure to fill this out to the best of your ability
 8. You will receive a confirmation email.
- Contact Jill Jorgensen in the State 4-H Office with any registration questions jill.jorgensen@wisc.edu or (920)391-4659.
- Cost:** \$12.00 per Contestant (Checks payable to: UW-Extension). Payment can be made the day of the contest or sent prior to: WI 4-H, Attn: Meats Judging Contest, 432 N. Lake St., Rm 103, Madison, WI 53706
- Deadline:** Registration must be completed through 4-H online by January 20th and payment can be made the day of the contest or sent prior to: WI 4-H, Attn Meats Judging Contest, 432 N. Lake St., Rm 103 Madison, WI 53706

Classes:

Beef Carcass Grading -- Quality and Yield Grading (2 carcasses - 40 points)
Junior contestants may use the Beef Carcass Evaluation Worksheet in the contest
6 total placing classes will be offered from these options.

- **Pork Carcass Ranking** (50 points/each)
- **Wholesale/Primal-Subprimal Beef Ranking*** likely ribs or loins
- **Wholesale/Primal-Subprimal Pork Ranking**** likely hams or loins
- **Lamb Retail Cut Ranking** "
- **Beef Retail Cut Ranking** "
- **Pork Retail Cut Ranking** "
- **Retail Cut Identification (SR) - 30 cuts worth 7 points each**
 - (1 pt species, 2 pts primal, 3 pts retail, 1 pt cookery)
- **Retail Cut Identification (JR) - 20 cuts worth 4 points each**
 - (1 pt species, 3 pts retail)
- **Processed Meat Product Identification** - 10 products worth 5 points each
- **Reasons** – 2 classes for Seniors only (100 points)

*Beef Ribs, Beef Rounds, Beef Short Loins, Beef Strip Loins,

**Pork Fresh Hams, Pork Shoulder Boston Butts, or Pork Loins

Seniors will be required to answer 5 questions for each ranking class. The 5 questions will be worth a total of 25 points (5 points each). Seniors will be required to also identify the wholesale cuts from which the retail ID cuts were produced, as well as cookery.

Recognition:

Individual and Team (highest 3 members) scores will be tabulated and announced. Ribbons will be provided for the top 10 individuals, and plaques for the top two individuals, in both the junior and senior divisions.

The top team in the senior division will have the following opportunities for national contest competition.

1. National 4-H Meat Judging Contest at Kansas State University/American Royal (Nationally recognized 4-H contest - participation here ends the career of a meats judge in the youth division),
2. and National Western, Denver, CO. The Wisconsin 4-H Foundation partially supports the top 2 teams with a monetary allocation. The top ranking team has the opportunity to first select the contest they want to attend, with next place teams following suit. Eligibility of the national contest rules also apply.

For all the contest sheets and forms, that will be used at the contest, YouTube Videos and other resource materials, please go to:
<https://youthanimalsciences.wisc.edu/resources/meat-judging/>

Additional Meats Resources

ITCS Instructional Materials

1401 South Maryland Drive
Urbana IL 61801 USA (217)
244-3906
(800) 345-6087 (orders only)
FAX (217) 333-0005

<https://pubsplus.illinois.edu/products?rvdsfsq=meats>

Flash Cards

Retail Meat Cut Identification-Flash Card Set (updated 2017)

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.

<https://shopffa.org/products?pSearch=retail%20cuts> **135 cards \$55.00**

Online Web Resources

QUIZZLET– online tool with a variety of resources: FLASH CARDS:

<https://quizlet.com/> - use key words to search for sets. These are tools that people have uploaded to the site; they may or may not be accurate.

ICEV Media – Great listing of online tools/judging classes

https://www.icevonline.com/search?search_paths%5B%5D=&query=meats&submit=

Texas A&M – Listing of relevant meats judging contacts

<http://agrillife.org/4hmeat/academics/meat-science/4h/resources/>

Texas A&M Meat Judging Online Judging Tools

<http://agrillife.org/4hmeat/academics/meat-science/4h/meat-judging/>

American Meat Science Association

<http://meatscience.org/students/meat-judging-program/national-4-h-meat-judging>

Nasco Farm and Ranch Catalog

<https://www.enasco.com/q?question=meats&x=0&y=0>

Online Meats Identification and Placing Classes

Texas A&M University Aggie Meat Judging Resources

<https://agrillife.org/4hmeat/>

Texas Tech University Meat Judging Resources

<http://www.depts.ttu.edu/meatscience/classes.php>

University of Nebraska–Lincoln Meats Judging Resources

<https://animalscience.unl.edu/meat-cut-identification>

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.

ONLINE at: http://www.beefresearch.org/CMDocs/BeefResearch/PE/GuideToID_MeatCuts.pdf

2023 State 4-H Meats Contest Reasons Resources

Bernie O'Rourke, Extension Youth Livestock Specialist
UW Madison, Animal & Dairy Sciences Department



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Note taking

A good judge can visualize a class in their mind. In contests, several classes are judged and there isn't a lot of time to memorize the class, that is why it is important to take notes. Notes are used to study before you give oral reasons to the judge and should not be read to the reasons taker. Notes should help you recall and then try to remake a mental picture of the class while giving reasons. Take short, simple notes and form a habit of using terms you can easily make comparisons. List the main points first for each pair, then add details. A 6X9 steno notebook is suggested for using in taking reasons notes. Divide the page into equal section as shown below.

NOTE: T = Trimness M= Muscling Q= Quality

1	2	3	4
Opening statement		First place Faults	
/		/	
T		T	
M		M	
Q		Q	
/		/	
T		T	
M		M	
Q		Q	
/		/	
T		T	
M		M	
Q		Q	
/	Why bottom?		

Meats Judging Oral Reasons Terminology

Benjy Mikel, Ph.D., Extension Meats Specialist

Beef Carcasses

Trimness

- Less fat over the (rib eye, lower rib, round, sirloin, loin, loin edge, rib, chuck, round collar, flank, plate, or brisket)
- Less cod or udder fat
- Less internal fat (kidney, pelvic, and heart fat)

Muscling

- Larger, more symmetrical rib eye
- Longer, thicker, wider, plumper-cushioned round
- Longer, more bulging round
- More muscular round
- Thicker sirloin
- More prominent sirloin
- Fuller, thicker loin
- Plumper rib
- Thicker chuck
- More bulging chuck
- More muscular

Quality

- Higher degree of finer marbling
- Greater amount of marbling
- Finer, more evenly distributed marbling
- Brighter cherry red rib eye
- More youthful cherry red rib eye
- Finer textured rib eye
- Whiter external fat covering
- More youthful bone

Cutout Phrases

- Higher percent of boneless, closely trimmed retail cuts
- Higher percent of boneless, closely trimmed steak and roast meat

Criticisms

- Revealed a small, soft, dark-colored, coarse-textured rib eye
- A thinly muscled, tapering round
- Lower percent of boneless, closely trimmed retail cuts
- Lower percent of boneless, closely trimmed steak and roast meat

- The fattest, wastiest, lightest-muscled carcass in the class
- Combined trimness and muscling to the lowest degree
- Would yield the lowest percentage of boneless, closely trimmed retail cuts
- Lowest-yielding carcass
- Excess fat over the round, loin, rib, rib eye, and chuck
- Combined quality, trimness, and muscling to the lowest degree
- Would yield retail cuts with the lowest merchandising value

Beef Ribs

Trimness

- Less fat over the (rib eye, lower rib, back, lower blade, blade face, or rib ends)
- Less seam fat in the blade face
- Less lip region fat

Muscling

- Larger rib eye
- More symmetrical rib eye
- Fuller, wider back
- Deeper, wider blade face
- Meatier (greater area of exposed lean) blade face
- Greater area of exposed lean in the blade face
- Larger eye in the blade face

Quality

- Higher degree of finer marbling in the rib eye
- Greater amount of marbling in the rib eye
- Finer, more evenly dispersed marbling in the rib eye
- More evenly distributed marbling in the rib eye
- Greater amount of marbling in the blade face
- Brighter cherry red rib eye and blade face
- More youthful cherry red blade face
- Firmer, finer textured rib eye and blade face
- Less ossification in the thoracic buttons

Cutout Phrases

- A greater amount or a higher percentage of boneless, closely trimmed retail cuts
- A higher cutout value

- A higher percentage of steaks and roasts
- Higher percent of trimmed steak and roast meat
- A higher lean-to-fat ratio

Quality Phrases

- Would yield retail cuts with a higher merchandising value
- Would yield steaks and roasts with a higher merchandising value
- Would yield retail cuts with a higher consumer appeal
- Would yield steaks and roasts with a higher consumer appeal

Beef Loins

Trimness

- Less fat over the (loin eye, loin edge, flank edge, sirloin-shortloin region, sirloin, or sirloin face [top sirloin, bottom sirloin])
- Less tail region fat
- Less seam fat in the sirloin face
- Less kidney fat (if observable)
- Less pelvic fat

Muscling

- Larger loin eye
- More symmetrical loin eye
- Fuller, wider short loin (back)
- More prominent sirloin
- Deeper, wider sirloin face
- Meatier sirloin face
- Larger top sirloin
- Larger bottom sirloin
- Greater area of exposed lean in the sirloin face

Quality

- A firmer, finer-textured loin eye and sirloin face
- A brighter cherry red loin eye and sirloin face
- A higher degree of marbling in the loin eye
- A greater degree of marbling in the loin eye and sirloin face
- Finer, more evenly distributed marbling in the loin eye and sirloin face

Cutout Phrases

- Higher percentage of boneless, closely trimmed steaks
- Higher percent of boneless, closely trimmed retail cuts

Beef Shortloins

Trimness

- Less fat over the (loin eye, loin edge, flank edge, back [strip loin], sirloin face, or top loin)

- Less kidney fat
- Less seam fat in the sirloin face
- Less tail region fat

Muscling

- Larger loin eye
- More symmetrical loin eye
- Deeper, wider sirloin face
- Meatier sirloin face
- Greater area of exposed lean in the sirloin face
- Larger top loin
- Larger tenderloin
- Deeper lumbar vertebrae

Quality

- Higher degree of finer marbling in the loin eye
- A greater amount of marbling in the sirloin face
- A firmer, finer-textured loin eye and sirloin face
- A brighter cherry red loin eye and sirloin face

Criticisms

- The lowest quality shortloin in the class with an insufficient amount of marbling to grade Choice
- The darkest, coarsest textured lean in both the loin eye and the sirloin face
- Combined quality and cutability to the lowest degree
- The fattest, wastiest shortloin in the class with the lowest cutout value
- Would yield the lowest merchandising value

Beef Rounds

Trimness

- Less fat over the (round face [rump and tip or knuckle], flank side, cushion, or heel)
- Less cod fat (never udder fat)
- Less seam fat in the round face
- Less pelvic fat

Muscling

- Deeper, wider round face
- Meatier round face
- More area of exposed lean in the round face
- Larger rump face
- Larger knuckle face
- Deeper, wider cushion
- Plumper cushion
- More bulging cushion
- Fuller heel

Quality

- Greater amount of marbling in the round face
- Greater amount of marbling in the rump or knuckle face
- Firmer, finer-textured round face
- Brighter cherry red round face

Cutout Phrase

- Higher percent of trimmed retail cuts
- Higher percent of trimmed steak and roast meat
- Higher muscle-to-bone ratio

Pork Carcasses

Trimness

- Less fat opposite the first rib, last rib, and last lumbar vertebra
- Less fat over the collar, in the belly pocket, along the navel edge, over the sternum, along the ventral side, in the clear plate, over the center loin
- Less fat opposite the loin eye and over the lower rib
- A trimmer carcass from end to end
- A higher lean-to-fat ratio

Muscling

- Heavier-muscled carcass
- Plumper-cushioned, heavier-muscled ham
- Heavier-muscled (or more muscular) ham, sirloin, loin, and shoulder
- More muscular ham with a meatier heel and shorter shank
- Fuller-fleshed, deeper-chined loin
- Fuller-fleshed, more-bulging sirloin
- Wider, more bulging shoulder
- Plumper-cushioned ham
- Larger loin eye

Quality

- Greater amount or higher degree of feathering between the ribs
- Greater amount or higher degree of fat streaking in the exposed lumbar lean
- More desirable reddish pink color of belly lean or lumbar lean
- Higher degree of marbling, coupled with a firmer, finer-textured, more reddish pink color of lean in the loin eye

Cutout Phrases

- Higher lean-to-fat ratio
- Higher percent on bone-in, closely trimmed four lean cuts
- Higher percentage of closely trimmed retail cuts from the ham, loin, Boston butt, and picnic

- Higher percentage of bone-in, closely trimmed edible portion
- Higher percentage of bone-in, closely trimmed four lean cuts

Criticisms

- Fattest, wastiest, lowest-yielding carcass
- Lowest lean to fat ratio
- Lower percent on bone-in, closely trimmed four lean cuts
- Lightest muscled
- Excess trimmable fat
- Combined muscling and trimness to the lowest degree
- Yield the lowest percentage of boneless, closely trimmed retail cuts from the ham, loin, Boston butt, and picnic

Fresh Hams

Trimness

- Less fat beneath the butt face, alongside the butt face, over the collar, over the forecushion, over the center section, over the cushion
- Less seam fat in the butt face
- Less fat extending from the butt face to the cushion, over the collar and forecushion
- A higher lean-to-fat ratio

Muscling

- Heavier-muscled ham
- Longer, wider, deeper center section
- More bulging cushion and meatier forecushion
- Larger area of exposed lean in the butt face
- Deeper, wider butt face

Quality

- Firmer, more uniformly colored lean
- More reddish pink color of lean in the cut surface
- Higher degree of marbling in the butt face
- Firmer lean with less muscle separation

Cutout Phrases

- Higher percent of trimmed retail cuts
- Higher percent of bone-in, closely trimmed center cut slices
- Higher percent of bone-in, closely trimmed edible portion
- Higher lean-to-fat ratio
- Higher lean-to-bone ratio

Criticisms

- Fattest
- Wastiest
- Lowest yielding