



2019 Southwest Arkansas District Fair Livestock Skillathon Information & Resource Packet



Contest Eligibility

1. The contest is open to junior livestock exhibitor.
2. Divisions (broken down by the showmanship ages):
 - a. Juniors – ages 9-12
 - b. Intermediate- ages 13-15
 - c. Seniors ages 14-19

Contest Method of Conduct

1. Contestants will be divided into groups and will remain with that assigned group throughout the contest. There will be no conferring between contestants or between a contestant and anyone else except as directed by contest officials. Contestants will be allowed 12 minutes to complete each class.
2. Contestants should bring a clipboard and 2-3 pencils. The contestants are not allowed to bring books, notes, pamphlets, or other reference material into the contest area. Contest officials reserve the right to check all contestants' clipboards to make sure they are blank just prior to the contest. Violators are subject to contest dismissal.
3. Scantrons will be utilized for all portions of the contest. Pay close attention to the number of the item and the number it correlates with on the list of choices then bubble in the correct number.
4. Contestants are not to pick up or touch any item that is being identified or evaluated in the individual competition classes unless otherwise directed by contest officials.
5. Coaches are invited to review contest materials in the contest area at the conclusion of the contest.

Contest Classes

- 1. Livestock Breed Identification:** (20 possible points) Identify from photographs 10 livestock (beef cattle, swine, sheep, and goat) breeds. A list of breeds will be provided.
- 2. Livestock Equipment Identification:** (40 possible points) Identify the proper name for 20 pieces of equipment used in livestock production. A list of equipment will be provided.
- 3. Feed Identification:** (20 possible points) Identify 10 types of feed. A list of feeds will be provided.
- 4. Retail Meat Cut Identification:** (40 possible points) Identify 20 beef, lamb, and/or pork retail cuts from photographs. Contestants will identify the cut by species and retail cut name. A list of species and retail cut names will be provided.
- 5. Market Hog:** (50 possible points) Rank a class of hogs.
- 6. Market Lamb:** (50 points) Rank a class of lambs.
- 7. Market Goats:** (50 points) Rank a class of goats.
- 8. Commercial Heifer:** (50 points) Rank a class of Heifers.
- 9. Oral Reasons:** (50pts) Defend placing from one placing class (5-8). Placing committee will determine reasons class.

Total Possible Individual Class Points = 370

Tie breakers:

1. Oral Reason Score
2. Combined Placing Class Score
3. Combined ID Score

Class 1: Livestock Breed Identification List

The list below includes potential breeds of livestock to be used in the contest.

Beef Cattle

1. Angus
2. Beefmaster
3. Belgian Blue
4. Belted Galloway
5. Brahman

Sheep Breeds

29. Cheviot
30. Columbia
31. Corriedale
32. Dorper
33. Dorset

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| 6. Brangus | 34. Finnsheep |
| 7. Charolais | 35. Hampshire |
| 8. Chianina | 36. Katahdin |
| 9. Gelbvieh | 37. Merino |
| 10. Hereford | 38. Montadale |
| 11. Limousin | 39. Oxford |
| 12. Maine Anjou | 40. Rambouillet |
| 13. Piedmontese | 41. Romney |
| 14. Red Angus | 42. Shropshire |
| 15. Red Poll | 43. Southdown |
| 16. Salers | 44. Suffolk |
| 17. Santa Gertrudis | |
| 18. Shorthorn | |
| 19. Simmental | |
| 20. Tarentaise | |

Swine Breeds

Goat Breeds

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|--------------|-------------------|
| 21. Angora | 45. Berkshire |
| 22. Boer | 46. Chester White |
| 23. Kiko | 47. Duroc |
| 24. Myotonic | 48. Hampshire |
| 25. Nubian | 49. Hereford |
| 26. Pygmy | 50. Landrace |
| 27. Savanna | 51. Pietrain |
| 28. Spanish | 52. Poland China |
| | 53. Spot |
| | 54. Tamworth |
| | 55. Yorkshire |

Additional Resources:

Oklahoma State University Livestock Breed Pictures and Descriptions

<http://www.ansi.okstate.edu/breeds>

University of Kentucky Breeds of Livestock

<http://www2.ca.uky.edu/agripedia/agmania/BREEDS/index.asp>

Class 2: Livestock Equipment Identification List

The list below includes potential pieces of equipment to be used in the contest.

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| 101. Cattle Clippers | 108. Suture Needle |
| 102. Comb & Cutter | 109. Ralgro Implant Gun |
| 103. Balling Gun | 110. OB Chain & Handle |
| 104. Automatic Balling Gun | 111. AI Gun |
| 105. Paint Branding Iron | 112. Insemination Sheath |
| 106. Freeze Branding Iron | |
| 107. Heat Branding Iron | |

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|------|-----------------------------|------|-------------------------|
| 113. | Barnes Dehorner | 143. | Heat Detection Patch |
| 114. | Electric Dehorner/Disbudder | 144. | Beef Cattle Frame Stick |
| 115. | Tube Dehorner | 145. | Breeding Catheter |
| 116. | Scrotal Circumference Tape | 146. | Ring Retainer |
| 117. | Ear Notcher | 147. | Test Tube |
| 118. | Nose Lead | 148. | Smoke Stick |
| 119. | Electric Prod (hot shot) | 149. | Straw Cutter |
| 120. | Drench Gun | 150. | Hoof Block |
| 121. | Hoof Trimmers | 151. | Needle Holder |
| 122. | Elastrator | 152. | Teat Cutter/Opener |
| 123. | Elastrator Ring/Band | 153. | Knot Comb |
| 124. | Burdizzo | 154. | Identification Reader |
| 125. | Ear Tag Pliers | 155. | Lamb Grid |
| 126. | Ear Tag | 156. | CIDR Applicator |
| 127. | Hog Snare | 157. | Ear Tag Remover |
| 128. | Marking Harness | 158. | AI Assist |
| 129. | Pig Nippers/Pliers | 159. | Forage Probe |
| 130. | Nipple Waterer | 160. | Deep Uterine Catheter |
| 131. | Scotch Comb | 161. | Weigh Tape |
| 132. | Sorting Paddle | 162. | Pelvimeter |
| 133. | Tattoo Pliers | 163. | Paint Stick |
| 134. | Swine Breeding Spirette | 164. | Emasculator |
| | | 165. | Rectal Ring |

Additional Resources:

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| 135. | Pistol Grip Syringe |
| 136. | Ewe Prolapse Retainer/Ewe Spoon |
| 137. | Disposable Syringes |
| 138. | Emasculator |
| 139. | Lamb Tube |
| 140. | Electronic ID Tag |
| 141. | Wool Card |
| 142. | Nasal Cannula |

University of Kentucky Equipment Identification Pictures

<http://www2.ca.uky.edu/agripedia/agmania/EQUIPID/EQUIP1.asp>

Class 3: Feed Identification List

The list below includes potential feeds to be used in the contest.

201. Rice Bran
202. Distillers Dried Grains
203. Cottonseed Meal
204. Cracked/Chopped Corn
205. Limestone
206. Soybean Hulls (Pelleted)
207. Corn Gluten Feed Pellets
208. Ground Corn
209. Cottonseed Hulls
210. Rice Mill Feed
211. Soybean Meal
212. Soybeans
213. Trace Mineralized Salt
214. Wheat
215. White Salt
216. Whole Corn
217. Molasses
218. Grain Sorghum (aka Milo)
219. Hominy
220. Wheat Midds (Middlings)
221. Oats (Crimped)
222. Oats
223. Rice (Rough Rice)
224. Cottonseed
225. Forage, hay
226. Alfalfa Pellets
227. Dicalcium Phosphate
228. Fish Meal
229. Blood Meal
230. Linseed Meal
231. Dried Brewer's Grains
232. Poultry Litter
233. Beet Pulp

Additional Resources:

University of Kentucky Feed Identification

<http://www2.ca.uky.edu/agripedia/Agmania/feedid/index.asp>

Class 4: Retail Meat Cut Identification List

Species

0= Beef 1 = Pork 2 = Lamb

Retail Cuts

Roasts/Pot Roasts

11. American Style
12. Arm Picnic
13. Arm Roast
14. Arm Roast (Bnls)
15. Back Ribs
16. Blade Roast
17. Blade Boston
18. Bottom Round Roast (Bnls)
19. Bottom Round Rump Roast (Bnls)
20. Brisket, Whole (Bnls)
21. Center Loin Roast
22. Center Rib Roast
23. Eye Roast (Bnls)
24. Eye Round Roast
25. Flat Half (Bnls)
26. Frenched Style
27. Fresh Side
28. Leg Roast (Bnls)
29. Loin Roast
30. Mock Tender Roast
31. Petite Tender
32. Rib Roast
33. Rib Roast (Frenched)
34. Ribs (Denver Style)
35. Rump Portion
36. Seven (7) Bone Roast
37. Shank Portion
38. Short Ribs
39. Shoulder Roast (Bnls)
40. Sirloin Roast
41. Sirloin Half

42. Spareribs
43. Square Cut (Whole)
44. Tenderloin (Whole)
45. Tip Roast (Bnls)
46. Tip, Cap Off Roast
47. Top Loin Roast (Bnls)
48. Top Roast (Bnls)
49. Top Round Roast
50. Tri-Tip Roast

Steaks

51. Arm Steak
52. Blade Steak
53. Bottom Round Steak
54. Center Slice
55. Eye Steak (Bnls)
56. Eye Round Steak
57. Flank Steak
58. Mock Tender Steak
59. Porterhouse Steak
60. Ribeye, Lip-On Steak
61. Round Steak
62. Round Steak (Bnls)
63. Sirloin Cutlets
64. Skirt Steak (Bnls)
65. T-Bone Steak
66. Tenderloin Steak
67. Tip, Cap Off Steak
68. Top Blade (Bnls) Flat Iron Steak
69. Top Loin Steak
70. Top Loin (Bnls) Steak
71. Top Round Steak

72. Top Sirloin Steak (Bnls)
73. Top Sirloin Cap Off Steak (Bnls)
74. Top Sirloin Cap Steak (Bnls)

Chops

75. Arm Chop
76. Blade Chop
77. Blade Chop (Bnls)
78. Butterflied Chop (Bnls)
79. Country Style Ribs
80. Loin Chop
81. Rib Chop
82. Rib Chop (Frenched)
83. Sirloin Chop
84. Top Loin Chop
85. Top Loin Chop (Bnls)

Variety Meats

86. Heart
87. Kidney
88. Liver
89. Oxtail
90. Tongue
91. Tripe

Various Meats

92. Beef for Stew
93. Cubed Steak
94. Ground Beef
95. Ground Pork
96. Hocks
97. Sausage Link/Pattie
98. Shank

Additional Resources:

Texas A&M University Meat Identification Pictures

<http://aggiemeat.tamu.edu/meat-identification-pictures/>

Texas Tech University Retail Identification

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

University of Nebraska Meat Identification <http://ansc-cpanel.unl.edu/meats/id/>

Additional Resources

Quizlet – Search Arkansas 4-H Livestock Skillathon (There’s also an App.)
<https://quizlet.com/subject/Arkansas-4%252DH-Livestock-Skillathon/>

University of Illinois Livestock eQuiz
<http://web.extension.illinois.edu/equiz/>

University of Minnesota General Livestock Sample Questions
<http://www.extension.umn.edu/youth/mn4-H/events/project-bowl/docs/PB-GeneralLivestockSampleQuestions.pdf>

Texas FFA Livestock Quiz
<http://www.texasffa.org/docs/Livestock+Exam+Key.pdf>