

Diamond State Classic

2020

Livestock Skillathon Contest Information & Resource Packet

Hosted by Arkansas 4-H Livestock

Program

Dr. Chelsey Kimbrough
501-503-6592
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Location

Arkansas 4-H Center
1 Four H Way
Little Rock, AR 72223

Workshop and Contest Fees

Registration and Fees are due September 1, 2020 via the online link <https://uaex.formstack.com/forms/diamondstateclassic>. Additionally, a state approval form is required before registration is complete. That form is located later in this document.

Workshop and Contest Fee

- \$500/team (4 people) includes 2 nights of lodging, 2 breakfasts, 1 lunch, 2 suppers, snacks, and team entry fee.
- \$400/team (3 people) includes 2 nights of lodging, 2 breakfasts, 1 lunch, 2 suppers, snacks, and team entry fee.
- \$100/person (alternates, coaches, chaperones, etc) includes all of the above minus an entry fee.

Contest Only Fee

- \$300/team (4 people) includes 1 night of lodging, 1 supper, 1 breakfast, snack, and team entry fee.
- \$250/team (3 people) includes 1 night of lodging, 1 supper, 1 breakfast, snack, and team entry fee.
- \$50/person (alternates, coaches, chaperones, etc) includes all of the above minus an entry fee.

Agenda

Friday, September 11

6 p.m. – Meet in 4-H Center Lobby (Supper and Fun Activity)

Saturday, September 12

8 a.m. – Breakfast

8:45 a.m. – Overview of National Contest and Individual Contest Activity Discussion

10:30 a.m. – Break

10:45 a.m. – Continue Individual Contest Activity Discussion/Team Contest Activity Discussion

Noon – Lunch

1 p.m. – Continue Team Contest Activity Discussion
2:30 p.m. – Break and Coaches Meeting
4:15 p.m. – Individual Contest
6:30 p.m. – Supper

Sunday, September 15

7:30 a.m. – Breakfast
8:15 a.m. – Team Contest
10 a.m. – Break
10:30 a.m. – Results
Safe Travels

Contest Eligibility

1. The contest is limited to senior 4-H members. The contestant must be 14 years old on January 1 of the current year but not have had his or her 19th birthday as of January 1 of the current year.
2. Anyone who has competed at the National 4-H Livestock Skillathon Contest is ineligible from competition.
3. For a team to be eligible for competition, it will have to have at least three individuals to comprise the team. A team may enter four individuals, but only the top three scores will count toward the overall team score.
4. This contest is open to all states. A state may enter up to three teams.

Contest Method of Conduct

1. The contest will be divided into two days. The first day of the contest will consist of the individual stations. The second day will consist of the team stations.
2. During the individual competition round of the contest, contestants will be further divided into groups and will remain with that assigned group throughout the day. While completing the individual competition stations, there will be no conferring between contestants or between a contestant and anyone else except as directed by contest officials. Contestants will be allowed 15 minutes to complete each individual competition station.
3. Team members will complete one official answer sheet for each team station representing the combined effort of all team members. Teams will be allowed 20 minutes to complete the group assignment for each station and turn in their answer sheet. During the team competition, contestants will be allowed to confer only with team members during the time period allowed for each station.
4. Contestants should bring a clipboard, small pocket calculator (programmable calculators will not be permitted), 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.

5. Contestants are not to pick up or touch any item that is being identified or evaluated in the individual competition stations unless otherwise directed by contest officials.
6. Coaches are invited to review contest materials in the contest area at the conclusion of the contest.

Contest Classes

Classes competed as an Individual

1. **Livestock Breed Identification:** (40 possible points) Identify from photographs 20 livestock (beef cattle, swine, sheep, and goat) breeds. Contestants must also match the breed with the most appropriate description supplied for each breed. (A list of breeds will be provided.)
2. **Livestock Equipment Identification:** (30 possible points) Identify the proper name for 30 pieces of equipment used in livestock production. (A list of equipment will be provided.)
3. **Retail Meat Cut Identification:** (45 possible points) Identify 15 beef, lamb, and/or pork retail cuts from photographs. Contestants will identify the cut by species, primal cut name, and retail cut name. (A list of species, retail cut names, and wholesale cut names will be provided.)
4. **Hay and Wool Judging:** (150 possible points) Rank a class of four hay (50 points) and four wool (50 points) samples with analysis information. Answer questions about the classes (50 points).
5. **Quality Assurance Exercise:** (55 points) Demonstrate how to read a medicine label, calculate withdrawal times, complete a treatment record, and make responsible management decisions regarding quality assurance.
6. **Quiz:** (60 points) Complete a 30 question multiple choice quiz concerning the total livestock industry.

Total Possible Individual Class Points = 380

Tie breakers for individual skills:

1. Quiz
2. Retail Meat Cut Identification

Classes completed as a Team

1. **Quality Assurance Exercise:** (100 possible points) Demonstrate how to read an animal health product label, calculate dosage rates and withdrawal times, complete a treatment

record, be familiar with administration routes, animal identification and restraint methods, and make responsible management decisions regarding quality assurance. (This will involve live animals.)

2. **Meat & Carcass Evaluation:** (125 possible points) Rank one class of four similar retail cuts (50 points). Evaluate photos of a carcass and also price carcasses using a grid (75 points). May include an oral presentation.
3. **Animal Breeding Scenario and Exercise:** (100 possible points) Determine best options for management and marketing of livestock (e.g. should producers sell calves at weaning, retain ownership through feedlot, combination), when provided with information on markets and performance to evaluate. Verbally defend decisions.
4. **Management, Performance & Marketing Problem(s):** (100 possible points) Evaluate performance information on a group of livestock and then use the information given to make the best marketing decisions.
5. **Livestock Feeding:** (100 possible points) Identify the proper name for livestock feeds and identify each corresponding nutrient group. Feed samples and lists of feed names and nutrient groups will be provided. Utilizing feed ingredients given, formulate a ration for a group of livestock.

Total Possible Team Class Points = 525

Tie breakers for team skills:

1. Meat & Carcass Evaluation
2. Evaluation of Performance & Marketing Information

Total team scores will be determined by adding the highest three team member individual competition class totals with the total accumulated from the team competition classes.

Total Possible Team Points = 905

High individual scoring will only come out of the individual class skills portion.

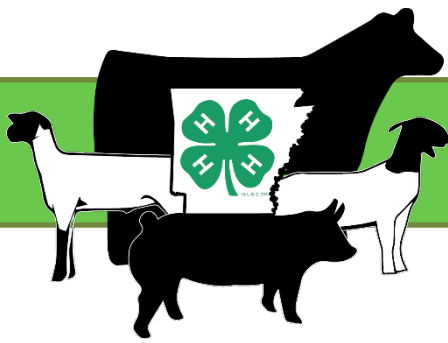
Total High Individual Points = 380

Awards

Individual and team awards will be given in divisions of Evaluation, Identification, Quality Assurance, and Overall.



UofA
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RESEARCH & EXTENSION
University of Arkansas System



Diamond State Classic

2020 4-H Livestock Skillathon Contest

State Approval Form

Entry in the Diamond State Classic 4-H Livestock Skillathon Contest will be complete only upon certification by the state 4-H office. Certification may be sent by email, fax, or letter, postmarked by September 1, 2020.

This is to certify the team from _____
(State)

coached by _____ is eligible, according to the rules and
(Coach's Name)

regulations set forth by the Diamond State Classic, to participate in the 4-H Livestock Skillathon Contest.

NAME _____

STATE 4-H JOB TITLE _____

SIGNED _____

EMAIL ADDRESS _____

Please send completed form to Dr. Chelsey Kimbrough via email ckimbrough@uaex.edu; via fax 501-671-2185; or by mail 2301 S. University Ave., Little Rock, AR 72204.

Livestock Equipment Identification List

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

- Cattle Clippers
- Comb & Cutter
- Balling Gun
- Automatic Balling Gun
- Paint Branding Iron
- Freeze Branding Iron
- Heat Branding Iron
- Suture Needle
- Ralgro Implant Gun
- OB Chain & Handle
- AI Gun
- Insemination Sheath
- Barnes Dehorner
- Electric Dehorner/Disbudder
- Tube Dehorner
- Scrotal Circumference Tape
- Ear Notcher
- Nose Lead
- Electric Prod (hot shot)
- Drench Gun
- Hoof Trimmers
- Elastrator
- Elastrator Ring/Band
- Burdizzo
- Ear Tag Pliers
- Ear Tag
- Hog Snare
- Marking Harness
- Pig Nippers/Pliers
- Nipple Waterer
- Scotch Comb
- Sorting Paddle
- Tattoo Pliers
- Swine Breeding Spirette
- Pistol Grip Syringe
- Ewe Prolapse Retainer/Ewe Spoon
- Disposable Syringes
- Emasculator
- Lamb Tube
- Electronic ID Tag
- Wool Card
- Nasal Cannula
- Heat Detection Patch
- Beef Cattle Frame Stick
- Breeding Catheter
- Ring Retainer
- Test Tube
- Smoke Stick
- Straw Cutter
- Hoof Block
- Needle Holder
- Teat Cutter/Opener
- Knot Comb
- Identification Reader
- Lamb Grid
- CIDR Applicator
- Ear Tag Remover
- AI Assist
- Forage Probe
- Deep Uterine Catheter
- Weigh Tape
- Pelvimeter
- Paint Stick
- Emasculator
- Rectal Ring

Additional Resources:

[University of Kentucky Equipment Identification Pictures](#)

Livestock Breed Identification List

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

Additional Resources:

[Oklahoma State University Livestock Breed Pictures and Descriptions](#)

[University of Auburn Livestock Breed Identification](#)

Beef Cattle

- Angus
- Beefmaster
- Belgian Blue
- Belted Galloway
- Braford
- Brahman
- Brangus
- Charolais
- Chianina
- Gelbvieh
- Hereford
- Limousin
- Longhorn
- Maine Anjou
- Murray Grey
- Piedmontese
- Pinzgauer
- Red Angus
- Red Poll
- Salers
- Santa Gertrudis
- Scottish Highland
- Shorthorn
- Simmental
- Tarentaise
- Wagyu
- Watusi
- White Park

Goat Breeds

- Angora
- Boer
- Cashmere
- Kiko
- Myotonic
- Nubian
- Pygmy
- Savanna
- Spanish

Sheep Breeds

- Border Leicester
- Cheviot
- Columbia
- Corriedale
- Dartmoor
- Dorper
- Dorset
- Finnsheep
- Hampshire
- Jacob
- Katahdin
- Lincoln
- Merino
- Montadale
- Oxford
- Rambouillet
- Romanov
- Romney
- St. Croix
- Shropshire
- Southdown
- Suffolk
- Targhee
- Texel
- Tunis

Swine Breeds

- Berkshire
- Chester White
- Duroc
- Hampshire
- Hereford
- Landrace
- Mangalitsa
- Meishan
- Mulefoot
- Pietrain
- Poland China
- Red Wattle
- Saddleback
- Spot
- Tamworth
- Yorkshire

Arkansas 4-H Skillathon

Retail Meat Cut Identification

Total Score: _____

Species		
B Beef	P Pork	L Lamb

Primal Cuts	
A Breast	H Rib or Rack
B Brisket	I Round
C Chuck	J Shoulder
D Flank	K Side (Belly)
E Ham or Leg	L Spareribs
F Loin	M Variety Meats
G Plate	N Various Meats

Retail Cuts	
Roasts/Pot Roasts 1 American Style 2 Arm Picnic 3 Arm Roast 4 Arm Roast (Bnls) 5 Back Ribs 6 Blade Roast 7 Blade Boston 8 Bottom Round Roast (Bnls) 9 Bottom Round Rump Roast (Bnls) 10 Brisket, Whole (Bnls) 11 Center Loin Roast 12 Center Rib Roast 13 Eye Roast (Bnls) 14 Eye Round Roast 15 Flat Half (Bnls) 16 Frenched Style 17 Fresh Side 18 Leg Roast (Bnls) 19 Loin Roast 20 Mock Tender Roast 21 Petite Tender 22 Rib Roast 23 Rib Roast (Frenched) 24 Ribs (Denver Style) 25 Rump Portion 26 Seven (7) Bone Roast 27 Shank Portion 28 Short Ribs 29 Shoulder Roast (Bnls) 30 Sirloin Roast 31 Sirloin Half 32 Spareribs 33 Square Cut (Whole) 34 Tenderloin (Whole) 35 Tip Roast (Bnls) 36 Tip, Cap Off Roast 37 Top Loin Roast (Bnls) 38 Top Roast (Bnls) 39 Top Round Roast 40 Tri-Tip Roast	Chops 65 Arm Chop 66 Blade Chop 67 Blade Chop (Bnls) 68 Butterflied Chop (Bnls) 69 Country Style Ribs 70 Loin Chop 71 Rib Chop 72 Rib Chop (Frenched) 73 Sirloin Chop 74 Top Loin Chop 75 Top Loin Chop (Bnls)
	Variety Meats 76 Heart 77 Kidney 78 Liver 79 Oxtail 80 Tongue 81 Tripe
	Various Meats 82 Beef for Stew 83 Cubed Steak 84 Ground Beef 85 Ground Pork 86 Hocks 87 Sausage Link/Pattie 88 Shank
	Smoked/Cured 89 Brisket, Corned 90 Center Slice 91 Ham (Bnls) 92 Hocks 93 Loin Chop 94 Picnic (Whole) 95 Rib Chop 96 Rump Portion 97 Shank Portion 98 Slab Bacon 99 Sliced Bacon

- Steaks**
- 41 Arm Steak
 - 42 Blade Steak
 - 43 Bottom Round Steak
 - 44 Center Slice
 - 45 Eye Steak (Bnls)
 - 46 Eye Round Steak
 - 47 Flank Steak
 - 48 Mock Tender Steak
 - 49 Porterhouse Steak
 - 50 Ribeye, Lip-On Steak
 - 51 Round Steak
 - 52 Round Steak (Bnls)
 - 53 Sirloin Cutlets
 - 54 Skirt Steak (Bnls)
 - 55 T-Bone Steak
 - 56 Tenderloin Steak
 - 57 Tip, Cap Off Steak
 - 58 Top Blade (Bnls) Flat Iron Steak
 - 59 Top Loin Steak
 - 60 Top Loin (Bnls) Steak
 - 61 Top Round Steak
 - 62 Top Sirloin Steak (Bnls)
 - 63 Top Sirloin Cap Off Steak (Bnls)
 - 64 Top Sirloin Cap Steak (Bnls)



Contestant Number: _____

	1 pt	1 pt	1 pt	3 pts
ID #	Specie	Primal	Retail	Score
1				
2				
3				
4				
5				
6				
7				
8				
9				
10				
11				
12				
13				
14				
15				
Number Incorrect				
	X 1	X 1	X 1	
Points Off				
45 -	=			
	Total Points Off		Final Score	

Additional Resources:

[Texas A&M University Meat Identification Pictures](#)

[Texas Tech University Retail Identification](#)

[University of Nebraska Meat Identification](#)

Feed Identification List

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

- Rice Bran
- Distillers Dried Grains
- Cottonseed Meal
- Cracked/Chopped Corn
- Limestone
- Soybean Hulls (Pelleted)
- Corn Gluten Feed Pellets
- Ground Corn
- Cottonseed Hulls
- Rice Mill Feed
- Soybean Meal
- Soybeans
- Trace Mineralized Salt
- Wheat
- White Salt
- Whole Corn
- Molasses
- Grain Sorghum (aka Milo)
- Hominy
- Wheat Midds (Middlings)
- Oats (Crimped)
- Oats
- Rice (Rough Rice)
- Cottonseed
- Forage, hay
- Alfalfa Pellets
- Dicalcium Phosphate
- Fish Meal
- Blood Meal
- Linseed Meal
- Dried Brewer's Grains
- Poultry Litter
- Beet Pulp

Additional Resources

[Arkansas 4-H Livestock Skillathon Resources](#)

[Quizlet](#)

[Past National 4-H Skillathon Contest Materials](#)

[University of Illinois Livestock eQuiz](#)

[Cornell Cooperative Extension General Livestock Sample Questions](#)

[National Swine Registry Skillathon Quiz Resources](#)

[YouTube video on how to flip a sheep](#)

[USDA AMS Method for Grid Assessment of Beef Carcass Ribeye Area](#)

[How to Calculate Yield Grade - Dr. Janeal Yancey YouTube Video](#)

[South Dakota State University Beef Grading](#)

[Colorado State University Beef Grading](#)

[University of Georgia Extension Understanding Beef Carcass Reports](#)

[U.S. Premium Beef USDA Quality Grades and Yield Grades](#)

[Understanding Expected Progeny Differences \(EPDs\) – Cattle](#)

[EPD and \\$Value Definitions – American Angus Association](#)

[Swine EPD Terminology](#)

[National Sheep Improvement Program – Estimated Breeding Values \(EBVs\)](#)