



2016
Arkansas State Fair
Sheep, Beef, Goat, & Swine Skillathon
Information & Resource Packet



Contest Dates, Times, and Locations

Sheep Skillathon

Thursday, October 13, 2016
10 a.m. – Noon
Swine Barn

Beef Skillathon

Friday, October 14, 2016
1-3 p.m.
Cattle Barn 3

Goat Skillathon

Sunday, October 16, 2016
Noon-2 p.m.
Equestrian Center

Swine Skillathon

Wednesday, October 19, 2016
3-5 p.m.
Equestrian Center

Contest Eligibility

1. The contest is open to individuals who have at least one approved livestock entry in the current Arkansas State Fair.
2. The contest will be divided into two age divisions:
 - Junior – Ages 9-13 as of the opening day of the current Arkansas State Fair
 - Senior – Ages 14-19 as of the opening day of the current Arkansas State Fair
3. Each division (Junior and Senior) will consist of identification and quiz type questions relative to the contest specific species industry. Study materials can be found throughout this document. This contest is run under the direction of the Arkansas State Fair and the University of Arkansas Systems Division of Agriculture Cooperative Extension Service Animal Science Department.

Contest Entry

1. There is no pre-entry for this contest. On-site entry only. There is no entry fee. The registration table will open approximately 15 minutes before the start of the contest.

Contest Method of Conduct

1. This is an individual contest only.
2. Each contestant will be given a scorecard which must be presented to the station monitor to complete. It is the responsibility of the contestant to keep up with his or her scorecard. If special assistance is needed by the contestant, please notify contest officials at time of entry.
3. Each division will have six stations:
 - Breed ID
 - Equipment ID
 - Feed ID
 - Animal Parts ID
 - Meat ID (could be either wholesale or retail)
 - Quiz

There will be 5 things to identify at the breed, equipment, feed, meat, and animal parts stations.

4. Answers are either right or wrong and are worth 5 points/item for a total of 25 points for each of those five stations. There will be a 10 question quiz worth 20 points. The total possible points that can be earned are 120.
5. The Meat ID station will be the last station for each contestant to complete and will be timed in case of a tie breaker. The first tie breaker is the score from the Meat ID station and the second tie breaker is the time.
6. The identification stations will be conducted one of two ways:
 - a. More than five answer options will be given to the contestant and they choose the correct answer from the options to correspond with the item they are identifying.
 - b. Five answer options will be given to the contestant and they choose the correct answer to correspond with the correct item.
7. 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.
8. A station monitor will be present to tabulate the contestants score and write it on their scorecard at each station.
9. Results will be announced and awards will be presented at the conclusion of the contest.

Contest Classes

1. **Breed Identification:** (25 possible points) Identify from photographs 5 breeds from the contest specific species.
2. **Equipment Identification:** (25 possible points) Identify the proper name for 5 pieces of equipment used in production of the contest specific species.
3. **Feed Identification:** (25 possible points) Identify 5 types of feed used in the contest specific species industry.

4. **Animal Parts ID:** (25 possible points) Identify on a poster, 5 parts of the contest specific species anatomy.
5. **Wholesale or Retail Meat Cut Identification:** (25 possible points) Identify 5 wholesale or retail cuts of meat from the contest specific species.
6. **Quiz:** (20 points) Complete a 10 question multiple choice quiz concerning the contest specific species industry.

Total Possible Points = 120

Awards

Each Division (Junior and Senior) will receive the following awards:

- 1st place** - \$50 and Rosette awarded by the Arkansas State Fair and Belt Buckle sponsored by Farm Credit.
2nd place - \$30 and Rosette awarded by the Arkansas State Fair.
3rd place - \$20 and Ribbon awarded by the Arkansas State Fair.



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

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

Livestock Breed Identification List

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

Beef Cattle

- Angus
- Beefmaster
- Belgian Blue
- Belted Galloway
- Brahman
- Brangus
- Charolais
- Chianina
- Gelbvieh
- Hereford
- Limousin
- Maine Anjou
- Piedmontese
- Red Angus
- Red Poll
- Salers
- Santa Gertrudis
- Shorthorn
- Simmental
- Tarentaise

Goat Breeds

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

Sheep Breeds

- Cheviot
- Columbia
- Corriedale
- Dorper
- Dorset
- Finnsheep
- Hampshire
- Katahdin
- Merino
- Montadale
- Oxford
- Rambouillet
- Romney
- Shropshire
- Southdown
- Suffolk

Swine Breeds

- Berkshire
- Chester White
- Duroc
- Hampshire
- Hereford
- Landrace
- Pietrain
- Poland China
- Spot
- Tamworth
- 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>

Retail Meat Cut Identification List

Species

B = Beef

P = Pork

L = Lamb

Retail Cuts

Roasts/Pot Roasts

- American Style
- Arm Picnic
- Arm Roast
- Arm Roast (Bnls)
- Back Ribs
- Blade Roast
- Blade Boston
- Bottom Round Roast (Bnls)
- Bottom Round Rump Roast (Bnls)
- Brisket, Whole (Bnls)
- Center Loin Roast
- Center Rib Roast
- Eye Roast (Bnls)
- Eye Round Roast
- Flat Half (Bnls)
- Frenched Style
- Fresh Side
- Leg Roast (Bnls)
- Loin Roast
- Mock Tender Roast
- Petite Tender
- Rib Roast
- Rib Roast (Frenched)
- Ribs (Denver Style)
- Rump Portion
- Seven (7) Bone Roast
- Shank Portion
- Short Ribs
- Shoulder Roast (Bnls)
- Sirloin Roast
- Sirloin Half

- Spareribs
- Square Cut (Whole)
- Tenderloin (Whole)
- Tip Roast (Bnls)
- Tip, Cap Off Roast
- Top Loin Roast (Bnls)
- Top Roast (Bnls)
- Top Round Roast
- Tri-Tip Roast

Steaks

- Arm Steak
- Blade Steak
- Bottom Round Steak
- Center Slice
- Eye Steak (Bnls)
- Eye Round Steak
- Flank Steak
- Mock Tender Steak
- Porterhouse Steak
- Ribeye, Lip-On Steak
- Round Steak
- Round Steak (Bnls)
- Sirloin Cutlets
- Skirt Steak (Bnls)
- T-Bone Steak
- Tenderloin Steak
- Tip, Cap Off Steak
- Top Blade (Bnls) Flat Iron Steak
- Top Loin Steak
- Top Loin (Bnls) Steak
- Top Round Steak

- Top Sirloin Steak (Bnls)
- Top Sirloin Cap Off Steak (Bnls)
- Top Sirloin Cap Steak (Bnls)

Chops

- Arm Chop
- Blade Chop
- Blade Chop (Bnls)
- Butterflied Chop (Bnls)
- Country Style Ribs
- Loin Chop
- Rib Chop
- Rib Chop (Frenched)
- Sirloin Chop
- Top Loin Chop
- Top Loin Chop (Bnls)

Variety Meats

- Heart
- Kidney
- Liver
- Oxtail
- Tongue
- Tripe

Various Meats

- Beef for Stew
- Cubed Steak
- Ground Beef
- Ground Pork
- Hocks
- Sausage Link/Pattie
- 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/>

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:

University of Kentucky Feed Identification

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

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>