

CARCASS RULES

Superintendent: Carisa Hostetler (269) 377-9998

Asst. Superintendent: Dan Hostetler (269) 377-9262

LIVE WEIGH-IN: **DATES TBD** –

5:00 to 6:20 p.m. at Van Buren Youth Fairgrounds

CARCASS JUDGING: **DATES TBD** –

6:00 p.m. at Pease Packing **DATES TBD**

For All Species

1. All animals must be weighed in from 5:00 p.m. to 6:20 p.m. on the day of the live evaluation at the fairgrounds.
2. One animal per species may be entered.
3. The show will start at 6:30 p.m. in the following order:
Swine, Sheep, Goats and Beef.
4. Show attire must be worn for live and hanging evaluation. Jackets/Sweatshirts are permitted after pictures at the hanging evaluation. No flip flops are allowed.
5. Judging will be 100% judged on hanging score for all species.
6. Exhibitors must be present for both the live and hanging evaluations. (Unless approval has been given by the fair board.)
7. Grand and Reserve placing for all species will be sold at the Large Animal Auction at the Fair. Goat Carcasses will be sold at the Small Animal Auction.
8. Exhibitors are responsible to pay all processing expenses for their animals (except for Grand and Reserve Champion placings). All animals must be processed at Pease Packing.
9. All carcass exhibitors must exhibit at fair with a breeding or market animal in the species they are showing a carcass animal in.
- ~~10.~~ There is a \$10 fee per animal for transporting to the processing plant. This will be collected at the time of the live show at the fairgrounds. Grand and Reserve Champions will be given their fee back after the awards presentation.
11. All Beef animals must be broke to lead, clipping them is optional. Sheep must be shorn and Goats must be clipped.

Swine Requirements

Swine Carcass Class:	A	B	C
Class 232 – Swine Carcass	7.00	6.00	5.00
Class 234 – Grand & Reserve Grand Champion Swine Carcass			

Exhibitors in class 232 will receive Placing Rosettes (1-5 place). First and Second place exhibitors in class 233 will receive Grand and Reserve Grand Champion Trophies and Banners.

1. Carcasses will be measured at the 10th rib for Loin Eye Area. Any LEA measuring less than 4.5 square inches will result in disqualification.
2. Carcasses will be measured for fat depth, which can be no less than .2” and no more than 1.25”. Any measurements outside this range will result in disqualification.
3. If the 10th rib fat measurement is less than 0.40” it will be entered into the equation at 0.40” giving no advantage to leaner carcasses.

4. If the judge determines that the carcass is PSE this will also lead to a disqualification.

Sheep & Goat Requirements

Sheep Carcass Class:	A	B	C
Class 128 – Sheep Carcass	7.00	6.00	5.00
Class 129 – Grand & Reserve Grand Champion Sheep Carcass			

1. Fat Thickness will be measured at the 12th rib, which can be no less than .1”. Any measurement less than .1” will result in a disqualification.
2. Any measurement less than 2.10 square inches for the rib-eye area will also result in a disqualification.

Goat Carcass Class:	A	B	C
Class 189 – Goat Carcass	7.00	6.00	5.00
Class 190 – Grand & Reserve Grand Champion Goat Carcass			

Exhibitors in classes 127 & 189 will receive Placing Rosettes (1-5 place). First and Second place exhibitors in classes 128 & 190 will receive Grand and Reserve Grand Champion Trophies and Banners.

Beef Requirements

Beef Carcass Class:	A	B	C
Class 86 – Beef Carcass	7.00	6.00	5.00
Class 87 – Grand & Reserve Grand Champion Swine Carcass			

Exhibitors in class 84 will receive Placing Rosettes (1-5 place). First and Second place exhibitors in class 85 will receive Grand and Reserve Grand Champion Trophies and Banners.

1. Carcasses ranked by best combination of yield and quality grades.
 - a. Minimum quality grade for Yield grade 1, 2, & 3 carcasses is **Choice-**. All carcasses achieving the minimum **Choice-** quality grade and 3.99 yield grades will be ranked by yield grade.
 - b. **Select+** quality grade 1 & 2 carcasses ranked next by yield grade.
 - c. **Choice-** Yield grade 4 carcasses ranked next by yield grade.
 - d. **Select-** and lower quality carcasses and yield grade 5 carcasses ranked by judge’s discretion