CARCASS BARROW CONTEST

- 1. All carcass barrows will be weighed by Kelli Weber (509 338-5900) between **January 10** and **January 31** of the current year. No barrow can weigh over 80 lbs. at beginning weight. When weighed-in at Jr. Show minimum scale weight will be 230 lbs. with no maximum top weight.
- 2. Carcass barrows will be identified with ear tags and tattooed at the Jr. Show prior to slaughter. Any exhibitor caught switching animals will be immediately disqualified and banned from future participation in the Carcass Barrow Contest. The Carcass Barrow committee reserves the right to notify the Board of Directors regarding any said incident.
- 3. Carcass barrow Entry Forms are due in the Jr. Show office by **February 28** of current year. The carcass barrow entry fee of \$30 and other entry fees are due to the Jr. Show Office by **April 10** of current year. **Remember to enter this class on your entry form.**
- 4. Absolutely no clipping of carcass barrows.
- 5. All exhibitors must pre-sell their carcass barrow before the show and the Memorandum Agreement and Carcass Cutting Instructions including buyer's name, address, telephone number and email address must be submitted to the Jr. Show office with Entry Form or to members of the carcass committee at weigh-in or the barrow will not be entered.
- 6. It is the sole responsibility of the exhibitor to handle all financial transactions and disposition of the carcass and no responsibility shall fall on the Jr. Show, FFA Advisors, 4-H Leaders, or County Extension Agents.
- 7. The top 40 placed carcass barrows will be processed at the University of Idaho meats lab, with all carcass evaluation done by University of Idaho meats lab staff. If a carcass barrow does not place in the top 40 placings it will be the responsibility of the exhibitor to have the barrow processed at a facility of the buyer's choice.
- 8. An exhibitor of a carcass barrow must have another animal (any species) entered in the current Jr. Show.
- 9. If for any reason the exhibitor is not allowed to participate in, or is removed from, the show, all of the benefits of the carcass show are null and void.
- 10. Carcasses will be disqualified from competition for:
 - (1) Visual defects, (condemnation, excessive trimming, cryptorchidism and other objectionable traits resulting from poor management practices).
 - (2) Adjusted carcass length less than 30 inches.
 - (3) Adjusted LEA smaller than 4.5 square inches.
 - (4) Adjusted rib fat thickness less than .6 and greater than 1.1 inches.
 - (5) Hot carcass weight less than 160 lbs.
 - (6) Unacceptable carcass quality (color, marbling and firmness score less than 2 -water scores as described in "Procedures to Evaluate Market Hog Performance". 3rd Edition.).
 - (7) Evidence of the use of unapproved drugs or hormones including beta-agonists and porcine somatotropin will result in disqualification. The Junior Livestock Show of Spokane reserves the right to use any appropriate biological test to detect the use of these substances.
- 11. For qualifying carcasses, the final ranking will be determined by pounds of fat free pork gain per day on test. Carcass length, LEA and length rib fat thickness measurements will be adjusted to 250 lbs. calculated live weight basis. The live weight used to adjust will be calculated by dividing the carcass weight by a standard 74% dressing yield.
- 12. All animals are subject to random testing at slaughter by the packer.
- 13. Premiums will be paid for carcass placing if all requirements listed are met.

CARCASS BARROW CONTEST

PRE Weight Form

PLEASE RETURN CARCASS BARROW Pre – Weigh FORMS TO THE JR. SHOW OFFICE BY FEBRUARY 28. Only the weigh form.

(You KEEP the cutting information until the show).

Don't forget to enter and Pay Entry Fee on your Entry Form Due April 10.

ALL BARROWS WILL BE WEIGHED BY KELLI WEBER. PLEASE CALL TO MAKE AN APPOINTMENT. PRE-WEIGH MUST BE BETWEEN JANUARY $10^{\rm TH}-31{\rm st}$.

MEMORANDUM AGREEMENT AND CARCASS INSTRUCTIONS BRING THIS FORM TO WEIGH IN – Do Not Mail to Office

By signing this agreement(Exhibitors Name)	_ agrees that the
Carcass Barrow is pre-sold to:	
Buyers Name	
Address	
City State	_Zip
Phone	
Email Address	
Buyer's Signature	
CUTTING INSTRUCTIO	NS
TAG #	HALF
SHOULDER: Roast: Yes No Size lbs Bone For Saus Steaks: Yes No No per package	sage:
LOIN: Chops: inches thick No. per package Roast: Yes No Size lbs.	
Belly: Fresh Cured for Bacon Slab Sliced	
Spare Ribs: Yes No	
Hams: Fresh Cured Whole Cut in ½ 1/3	Steaks
Sausage: Seasoned: Yes No Bulk Links	