

Attention Market Sale Exhibitors and Families

****New for 2023****

Performance Classes

New this Year!! The Market Sale Committee will be offering a Performance Class during the Central Wisconsin State Fair. This class is open to any exhibitor who is eligible to sell a Market Animal at the Central Wisconsin State Fair. **Entering is strictly optional and results will not disqualify you from the sale.** This program emphasizes the exhibitor's ability to select and raise market animals that will be evaluated on the components of ultrasound carcass merit and visual appraisal. Performance animals are subject to all rules for drug residue and unethical practices enforced by the CWSF and Market Sale Committee listed in the rules and regulations sections of the CWSF book.

Any exhibitor who is eligible to sell a market animal, may enter for the Performance Class. Entries will be entered in the Google Classroom under the classwork section Performance Class. Each eligible exhibitor may enter one animal. There will be an entry fee of \$10.00 that will be deducted from the exhibitors market sale check. **Cash awards for the top 5 five finishers of each species will be awarded. Champion Banners will be awarded to the top carcass of each species also at the carcass show August 31.**

Overall placing will be based on **Ultrasound Carcass Component (70%) and Visual Appraisal (Live Show) (30%)**. The placings for the market animal show will comprise the Visual Appraisal (this will not be a separate show). Ultrasound will be collected at the fair. Details on location and time of carcass scans will be provided 1 week prior to the fair. Scanning will be performed by UW River Falls Staff

Beef Ultrasound: Steers/heifers will be evaluated on estimates of the USDA yield and quality grades that determine carcass value. These grades will be estimated by using ultrasound to measure 12th rib fat thickness, ribeye area and marbling score. Value-Based Carcass Evaluation favors carcasses which grade USDA Choice or higher and USDA Yield Grade 2 and lower.

Lamb Ultrasound: Lamb carcasses are evaluated to generate Boneless Retail Product Yield as well as a Lamb Carcass Index. Each system measures fat thickness and distribution combined with measures and evaluations of muscling. Higher scores in either or both calculations leads to higher ranking carcass. Further consideration is also given to carcass weight and fatness "desirability" as influenced by industry standards and expectations. Carcasses need approximately 0.15" of fat cover to be considered "desirably" finished. "Heavy" carcasses and carcasses lacking "sufficient" finished will be ranked lower due to their deficiencies. Lambs showing characteristics of the callipyge gene will heavily discounted.

Hog Ultrasound: Pork carcasses will be ranked via their ultrasound -based calculation of "Percent Lean". This calculation considers the hog's level of fat thickness and muscling. Factors in the calculation obtained on the ultrasound are 10th rib fat thickness and 10th rib loin eye area.

Residue testing: All performance and regular market sale animals must be free of all drug residue of any type, including prescribed, at the time of show and be eligible to immediate harvest following the show. At any time, Fair Management may elect to have samples taken including, but not limited to, DNA, blood, urine, hair and tissue. Any carcass showing evidence of ante mortem tampering may result in the exhibitor of that animal forfeiting ribbons, prize money, sale money/receipts, prizes awarded and loss of future exhibition privileges.

Please watch Google Classroom for further updates and registration details.