

Beef

FFA and 4-H

Department 201

Beef

Superintendents:
Mellissa Dugger and Tiffany Startin

Online Entries at www.PalouseEmpireFair.com

Select: Exhibitors,>> Select: Animal Entries

Exhibitors are responsible to read and comply with:

- Palouse Empire Fair General Rules & Regulations.
- 4-H & FFA Rules and Regulations.
- Jr Market Stock Sale Rules and Regulations
- IAFE Show Ring Code of Ethics
- Department Rules and Regulations (listed below).
- Rules and Regulations posted in Barn.

Additional Rules and Regulations

All Steers must be weighed-in on the designated dates and time in the Spring at the Palouse Empire Fairgrounds, by Beef Superintendents and/or County Extension Agent. Contact the Extension Office (509-397-6290) or the Fair Office (509-397-6263) for predetermined times and dates of official required weigh-in. At this time, steers will be tagged with tamper proof tags and must have the same tag in their ear when arriving at the Fair. Steers must be halter broke at weigh-in.

NEW Beef Barn Scale will be open 1:pm to 6:30pm.

NOTE: The animal entered in Fitting and Showing must also be entered and shown in one of the following Divisions, Market Steers, Breeding Stock, or Feeder Steers.

Horn Rule: For Market, and Fitting and Showing, Steers must be polled or dehorned. Healed horns or re-growth must not extend more than 2" from the hairline. Horned Breeding animals must have the horn tips covered as a safety precaution and will be subjected to Superintendent's discretion.

Special emphasis will be made to have the desirable Prime or Choice steers placed in the blue-ribbon class. Steers below Select will receive white ribbons. Brand (haul) slips signed by the exhibitor shall be turned in to the Beef Superintendents BEFORE steers will be weighed on Wednesday as they are unloaded, no exceptions. All branded steers will also require an official valid Washington State Brand Inspection certificate issued by a state inspector or a valid, signed Washington State Department of Agriculture Self-Inspection Certificate showing exhibitor as the legal owner. Any questions, please call Kayla Shaybaugh at 1-509-780-1293. Animals

consigned to the sale shall not be entered in any other class except the appropriate Fitting and Showing Class.

Division A = FFA Fitting and Showing

Division B = 4-H Fitting and Showing

Points Awarded: Blue 80, Red 50, White 20

Class:

1. 4-H Junior 8-10 years
2. 4-H Intermediate 11 – 13 years
3. 4-H Senior 14 - < 19 years
4. FFA Beginner: No previous beef experience
5. FFA Novice: Freshman & Sophomore
6. FFA Advanced: Junior & Senior

Division C = FFA Market Steers

Division D = 4-H Market Steers

Points Awarded: Blue 80, Red 50, White 20

Market steers receiving a Blue or Red ribbon must go through the Jr. Market Stock Sale. In the case of an exhibitor having two steers, the higher placing steer must be sold. One steer goes through the sale, 2nd steer maybe turned to the packer or taken home by the exhibitor. Exhibitors with two steers are to report to the Beef Superintendent at the completion of all market classes on Thursday, noting which steer ear tag # is to be sold and destination of 2nd steer.

Class:

1. All steers will be entered in Market will be divided into classes according to weight at the discretion of the superintendent. Steers must have been weighed-in and tagged at the appropriate time and place specified in the rules of the Jr. Market Stock Sale earlier.

Division E = FFA Breeding Stock

Division F.= 4-H Breeding Stock

Points Awarded Class 1: Blue 90, Red 60, White 30
Points Awarded Class 2-7: Blue 75, Red 45, White 25
All cattle must be healthy, halter broken and properly fitted. All females over 4 months must be Brucellosis vaccinated prior to the Fair and display proof thereof. ALL BULLS OVER EIGHT MONTHS OF AGE ARE REQUIRED TO BE SHOWN WITH NOSE RING.

Name breed on Animal Entry Form. All entries in this Division must be properly fitted. The following are Classes in each of the major beef breed:

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Class:

1. Cow with calf at side; calf must be under 205 days and cannot be entered in any other class at this show.
2. Dry cow, over 2 years
3. Heifer, over 1 and under 2 years
4. Heifer, under 1 year
5. Bull, under 1 year

Division G = FFA Feeder Steers

Division H = 4-H Feeder Steers

Points Awarded: Blue 75, Red 45, White 25
Steers can be any breed or cross, but not over 12 months of age. All steers must be halter broken.

Class:

1. Steer of any breed or crossbred, under 12 months of age.

Division I FFA Homegrown Steer

Division J 4-H Homegrown Steer

Awards: (Paid in Premium Check)

Award: 1st FFA = \$75.00, 2nd FFA= \$50.00

Award: 1st 4-H = \$75.00, 2nd 4-H= \$50.00

Whitman County Cattlemen's Association
Sponsored Division Award

The learning objective of the homegrown class is for youth in Whitman County to have the opportunity to experience the market animal project from breeding and birth, through marketing of the animal.

Exhibitors should gain & be able to demonstrate skills in animal husbandry, critical thinking, decision making, & record keeping through their animal project.

Additional Rules and Regulations:

- Youth must be a current Whitman County Cattlemen Association member, or a child or grandchild of a current WCCA member
- The project animal must be housed on the property of the youth's immediate family (parents or grandparents) throughout the duration of the entire project cycle.
- Project animals being exhibited at the Fair must also be entered as an individual in a market class.
- Only one entry per exhibitor.
- Youth is to provide at least 80% of management & labor for project animal.

- Contest Form is due August 1st to:
pefbeef@gmail.com

Class:

1. All steers entered will be in divided into classes according to weight at the discretion of the superintendent.

Division K = FFA Educational Displays

Division L = 4-H Educational Displays

Class:

1. Poster or Display (Individual)
Points Awarded: Blue 25, Red 20, White 15
2. Barn Display (Group)
Points Awarded: Blue 35, Red 25, White 15

Special Contests and Awards

Champion and Reserve Champion Ribbons (not rosettes) will be awarded to the 1st and 2nd place BLUE ribbon animals of each breed. Those animals will then compete for Grand Champion and Reserve Grand Champion.

Ernie Dippel Round Robin Memorial

Award: 1st=\$200, 2nd=\$100

(In Premium Check)

See Round Robin section for complete contest rules.

Overall Champion Fitting and Showing FFA Showman

Award: Belt Buckle (Presented by Superintendent)

How to Enter: Class Champions from Department

Overall Champion Fitting and Showing 4-H Showman

Award: Belt Buckle (Presented by Superintendent)

How to Enter: Class Champions from Department

Whitman County Cattlemen's Association

Overall 4-H Club Herdsmanship Award

Award: 1st= \$100.00, 2nd= \$75.00

The Whitman County Cattlemen's Association select an overall group in 4-H Club.

Whitman County Cattlemen's Association

Overall FFA Chapter Herdsmanship Award

Award: 1st= \$100.00, 2nd= \$75.00

The Whitman County Cattlemen's Association select an overall group in FFA Chapter.

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Joe Palumbo Memorial Award

The Joe Palumbo Traveling Trophy will be awarded to the Grand Champion Carcass Exhibitor and is to be kept for one year.

Four Star Supply, Inc

4-H & FFA Fitting & Showing Award

Awards: (Paid in Premium Check)
 Awarded: Grand Champion=\$40 (5)
 Reserve Grand Champion=\$20 (5)

Blake and Carmen Heaton Overall

Individual Herdsmanship Award

Award: \$100.00

Awarded to one individual exhibitor who has best Overall Herdsmanship in the Beef Barn

Beef Herdsmanship Awards

NOTE: Up to an additional 20 points will be added to the total 4-day Herdsmanship score for educational material exhibited by CLUBS in the Barn Basis for scoring:

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| <ul style="list-style-type: none"> • Club Members 20 <ul style="list-style-type: none"> ○ Members in attendance ○ Appearance (clean and neat) ○ Friendliness, courtesy and conduct ○ Cooperation on job where needed ○ Work done by members • Animals 40 <ul style="list-style-type: none"> ○ Secured and properly tied/penned ○ Clean and comfortable ○ Regularly fed and cared for • Barns 25 <ul style="list-style-type: none"> ○ Alleys, stalls and pens clean and orderly ○ Feed and equipment properly stored ○ Stall cards neat and in place • Educational Displays/Decorations 15 <ul style="list-style-type: none"> ○ Educational displays/decorations present ○ Attractive eye appeal | <p>Possible Daily Score 100</p> |
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Jane Lyman Memorial Award

Award: Belt Buckle (Awarded at the start of the Beef Market Sale).

Each Fair, a committee of judges within the Beef Barn will pick an exhibitor, 4-H or FFA that best exemplifies the traits of past Beef Barn Superintendent Jane Lyman. This includes, but is not limited to: Leadership, sportsmanship, willingness to

help others, integrity, involvement and dedication to the Beef Barn, care and concern for others.

Carcass of Merit Award

Steer exhibitors whose carcasses receive grid prices better than the base price will receive awards. The top three carcasses will receive additional recognition. General: To be eligible, a steer must be harvested at either at Washington Beef (or the facility where turned cattle are being sent) or Washington State University (unless special arrangements have been previously approved) and have been shown in the market steer class.

Objectives: To identify steers that produce desirable high yield and high-quality carcasses. To identify variations in the characteristics that affect differences in carcass value.

Requirements:

1. Minimum of 550 lbs. warm carcass weight.
2. Minimum of select quality grade.
3. Base grid price will be calculated on a yield grade 3, low choice carcass, utilizing the market prices at the time of the market sale. Cattle valued at or above the base price will receive a blue ribbon. Carcasses qualifying for Carcass of Merit Awards will be indexed as follows:
 - a) Dressing percent (yield of semi-boneless retail cuts) will be determined from the live and hot carcass weights.
 - b) A USDA grader will determine yield and quality grades by measuring the ribeye area, fat thickness over the ribeye and the kidney, pelvic and heart fat. If both halves of the carcass are evaluated independently, the results from the best half will be used. A yield grade will be calculated to the nearest tenth of a grade. A yield grade of 3.0 is equivalent to a 60% yield of semi-boneless, closely trimmed retail cuts. If the yield grade of a steer changes by +/- 0.1 (from (3.0), then 0.3% is added or subtracted from the base of 60%.
 - c) Quality grades will be based in terms of thirds of USDA grades or marbling scores.
 - d) Index discounts will be imposed for carcasses with hot carcass weights over 1050 pounds.

Steers will be ranked based on the price per hundred weight of the index. In the event that steers have the same index price per hundred weight, the steer with the highest quality grade wins; if quality grade for both steers is the same, then the steer with the lowest yield grade breaks the tie and wins.