Carcass Contest Department

Superintendent Stacie Bayless Cell#509-429-1566

Beef Coordinators: Brad Boersma Cell #509-546-1735

Thad Taylor Cell #509-989-0280

Rules:

- 1. This event is an opportunity for 4-H & FFA members to participate in the graded quality evaluation of harvested beef at the Adams County Fair. The contest will be based on carcass quality and live conformation. This event is designed to educate the participants as well as the community.
- 2. Steers need not be halter broke. They will be shown loose in a pen.
- 3. Clipping is permitted.
- 4. Market Animal Health Treatment Record forms is mandatory. They must be completed, signed, and turned in before animals are off-loaded from vehicle.
- 5. Class will be placed first to last with appropriate points awarded to placing. Carcasses will be ranked as follows: All carcasses meeting the "Carcass of Merit" criteria will be ranked by the official judge(s) on cut ability, degree of muscling, and conformation. Carcasses not meeting "Carcass of Merit" criteria will be ranked cut ability, degree of muscling, and conformation as long as the official judge deems the entries worthy of competing in this class.
- Carcass evaluation and placing done Thursday morning with all data recorded for display on the bulletin board in the steer barn. This data includes color pictures taken of each animal during live evaluation.
- 7. Final placing of animals based on 20% for live placing and 80% for carcass placing. The total score of both evaluations will be used for final placing.

Final Placing	Live Placing	Carcass Placing
First	10	40
Second	9	36
Third	8	32
Fourth	7	28
Fifth	6	24
Sixth	5	20
Seventh	4	16
Eighth	3	12
Ninth	2	8
Tenth		4

CARCASS ENTRY FORM

ADAMS COUNTY FAIR

Name:	
Phone Number:	
Address:	
City, State, & Zip:	
Beef	
KILL CHARGES:	
Beef \$100	
Mail OPEN CARCASS ENTRY FORM along with kill charge by A obtain their exhibitor number prior to Fair Week. The Owner of any County Fiar and its agents from any liability from loss, damage or property while such is on the Adams County Fairgrounds.	y exhibit releases the Adam
TLC Custom Meats	
Othello, Wa 99344	
Take carcass from TLC Custom Meats by Noon, Mond	ayafter Fair.
Processed by TLC Custom Meats for Owner.	