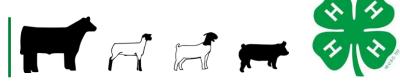
LIVESTOCK ID Study Material





CONTEST SECTIONS

- **1. Livestock Breed Identification:** (40 points) Identify from photographs 20 livestock (beef cattle, swine, sheep, and goat) breeds.
 - **a.** Junior Breed ID: (20 points) Juniors will only identify 10 livestock breeds.
- **2.** Livestock Equipment Identification: (40 points) Identify the proper name for 20 pieces of equipment used in livestock production. (A list of equipment will be provided.)
 - a. Junior Equipment ID: (20 points) Juniors will only identify 10 pieces of equipment.
- 3. Retail Meat Cut Identification: (40 points) Identify 10 beef, lamb, and/or pork retail cuts from the National 4-H Meat Judging Retail ID List. Contestants will identify the cut by species, primal cut, and retail cut name. One point will be awarded for correct species, one point will be awarded for correct primal cut, and two points will be awarded for correct retail cut.
 - **a. Junior Retail Meat Cut ID:** (20 points) Juniors will only identify species and retail cut name for the 10 cuts.
- **4.** Livestock Feed Identification: (30 points) Identify the proper name for 15 livestock feeds.
 - **a.** Junior Feed ID: (20 points) Juniors will only identify 10 feeds.
- **5.** Livestock Plants Identification: (30 points) Identify the common name for 15 plants. This will include common Arkansas forages and forbs and be a multiple choice format.
 - a. Junior Plant ID: (20 points) Juniors will only identify 10 plants.
- **6. Quiz:** (60 points) Complete a 30-question multiple choice quiz concerning the primary livestock industries (cattle, swine, sheep, goats). This portion will include identifying components of a drug label and common livestock vocabulary.
 - **a.** Junior Ouiz: (40 points) Juniors will have a simplified 20-question guiz.

Total possible points for senior 4-H'ers: 240 points

Total possible points for junior 4-H'ers (District only): 140 points

Scantron: https://www.judgingcard.com/ScanSheets/samples/UnivD-VA-Skillathon.pdf

Livestock Breed Identification List

The list below includes potential breeds of livestock to be used in the contest.

Beef Cattle

- Angus
- Beefmaster
- Belgian Blue
- Braford
- Brahman
- Brangus
- Charolais
- Chianina
- Dexter
- Gelbvieh
- Hereford
- Limousin
- Maine Anjou
- Piedmontese
- Pinzgauer
- Red Angus
- Salers
- Santa Gertrudis
- Shorthorn
- Simmental
- Wagyu
- White Park

Goat Breeds

- Alpine
- Angora
- Cashmere
- Boer
- Kiko
- LaMancha
- Myotonic
- Nigerian Dwarf
- Nubian
- Pygmy
- Saanen
- Savanna
- Spanish
- Toggenburg

Sheep Breeds

- Barbados Blackbelly
- Border Leicester
- Cheviot
- Columbia
- Corriedale
- Dorper
- Dorset
- Finnsheep
- Hampshire
- Katahdin
- Lincoln
- Merino
- Montadale
- Oxford
- Rambouillet
- Romney
- Shropshire
- Southdown
- Suffolk
- Texel
- Tunis
- Valais Blacknose

Swine Breeds

- Berkshire
- Chester White
- Duroc
- Hampshire
- Hereford
- Landrace
- Mangalista
- Meishan
- Mulefoot
- Pietrain
- Poland China
- Red Wattle
- Spot
- Tamworth
- Yorkshire

Additional Resources:

Oklahoma State University Livestock Breed Pictures and Descriptions: https://breeds.okstate.edu/

Livestock Equipment Identification List

The list below includes **potential** pieces of equipment to be used in the contest.

- Cattle Clippers
- Balling Gun
- Branding Iron
- Buhner Needle
- Implant Gun
- OB Chain & Handle
- OB Snare
- AI Gun
- Barnes Dehorner
- Electric Dehorner/Disbudder
- Tube Dehorner
- Scrotal Circumference Tape
- Ear Notcher
- Nose Lead
- Electric Fence Tester
- Drench Gun
- Hoof Trimmers
- Elastrator
- Elastrator Ring/Band
- Burdizzo
- California Castration Bander
- Ear Tag Pliers
- Ear Tags
- Electronic ID Tag
- Hog Snare
- Marking Harness
- Pig Tooth Nippers
- Hog Ring Pliers
- Nipple Waterer
- Scotch Comb
- Sorting Paddle
- Sorting Boards
- Tattoo Pliers & Tattoo Numbers
- Multi-Dose Syringe
- Ewe Prolapse Retainer/Ewe Spoon
- Disposable Syringes
- Emasculator

- Lamb Feeding Tube
- Wool Card
- Heat Detection Patch
- Beef Cattle Frame Stick
- Show Stick
- Straw Cutter
- Hoof Block
- Teat Canula
- Electronic Identification Reader
- CIDR (Cattle & Sheep)
- CIDR Applicator
- Ear Tag Remover
- AI Sheath
- Semen Straw
- Semen Bottle
- Weigh Tape
- Pelvimeter
- Rectal Ring
- Rope Halter
- Scalpel
- Hay Probe
- Vacutainer Blood Tube
- Hanging Vaccine Holder
- Meat Hook
- Node Hook
- Calf Weaning Nose Clip
- Trocar
- Chin-Ball Marker
- Goat Blanket
- Livestock Chalk
- Vet Wrap
- Rice Root Brush
- Ink Tag Marker
- Hand Shears
- Soil Probe
- Rumen Magnet
- Transfer Needle

Additional Resources:

University of Kentucky Equipment Identification Pictures http://afs.ca.uky.edu/livestock/feedstuff-equipment/livestock-equipment-identification

Feed Identification List

The list below includes **potential** feeds to be used in the contest.

- Rice Bran
- Distillers Dried Grains
- Cottonseed Meal
- Cracked/Chopped Corn
- Limestone
- Gin Trash
- Cottonseed Hulls
- Soybean Meal
- Soybeans
- Trace Mineralized Salt
- Wheat
- White Salt
- Whole Corn
- Molasses
- Grain Sorghum (Milo)
- Hominy
- Wheat Midds (Middlings)
- Oats (Crimped)
- Oats
- Rice (Rough Rice)
- Cottonseed
- Alfalfa Pellets
- Dicalcium Phosphate
- Fish Meal
- Corn Gluten Meal
- Ground Corn
- Dried Brewer's Grains
- Poultry Litter
- Beet Pulp
- Barley
- Blood Meal
- Bone Meal
- Soybean Hulls
- Urea

Additional Resources:

UADA Feed Kit

 $University\ of\ Kentucky\ Livestock\ Discovery\ -\ Feedstuffs\\ \underline{https://afs.ca.uky.edu/livestock/test/feedstuffs}$

Arkansas 4-H Skillathon Retail Meat Cut Identification

Total	Score:	
Total	Score:	

B Beef P Pork	Contest	Contestant Number:					
W. 275900.5	L Lamb						
Primal Cu A Breast	H Rib or Rack		I .			_	
3 Brisket	I Round		1 pt	1 pt	1 pt	3 pt	
Chuck	J Shoulder						
) Flank	K Side (Belly)	ID#	Specie	Primal	Retail	Scor	
Ham or Leg Loin	L Spareribs M Variety Meats		opecie	·······	itetaii	500.	
Plate	N Various Meats	1					
Retail Cu	ts	1					
Roasts/Pot Roasts	Chops						
1 American Style	65 Arm Chop	2					
2 Arm Picnic	66 Blade Chop						
Arm Roast	67 Blade Chop (Bnls)	3				l	
Arm Roast (Bnls) Back Ribs	68 Butterflied Chop (Bnls) 69 Country Style Ribs) 3				l	
Blade Roast	70 Loin Chop						
Blade Boston	71 Rib Chop	4					
Bottom Round Roast (Bnls)	72 Rib Chop (Frenched)	-					
Bottom Round Rump Roast (Bnls)	73 Sirloin Chop						
0 Brisket, Whole (Bnls)	74 Top Loin Chop	5				l	
1 Center Loin Roast	75 Top Loin Chop (Bnls)) 3	I			1	
2 Center Rib Roast							
3 Eye Roast (Bnls)	Variety Meats	6					
4 Eye Round Roast	76 Heart	0					
5 Flat Half (Bnls)	77 Kidney						
6 Frenched Style	78 Liver	–				l	
7 Fresh Side	79 Oxtail	7				l	
B Leg Roast (Bnls) D Loin Roast	80 Tongue						
Mock Tender Roast	81 Tripe						
Petite Tender		8					
2 Rib Roast	Various Meats 82 Beef for Stew						
Rib Roast (Frenched)	83 Cubed Steak					l	
4 Ribs (Denver Style)	84 Ground Beef	9				l	
5 Rump Portion	85 Ground Pork						
6 Seven (7) Bone Roast	86 Hocks	4.0					
7 Shank Portion	87 Sausage Link/Pattie	10					
3 Short Ribs	88 Shank						
9 Shoulder Roast (Bnls)		4.4				l	
O Sirloin Roast 1 Sirloin Half	Smoked/Cured	11				l	
2 Spareribs	89 Brisket, Corned					_	
3 Square Cut (Whole)	90 Center Slice	4.0					
4 Tenderloin (Whole)	91 Ham (Bnls)	12					
5 Tip Roast (Bnls)	92 Hocks	3//-3//-3/					
6 Tip, Cap Off Roast	93 Loin Chop	4.0				l	
7 Top Loin Roast (Bnls)	94 Picnic (Whole)	13				l	
B Top Roast (Bnls)	95 Rib Chop	(5					
9 Top Round Roast	96 Rump Portion 97 Shank Portion						
7 Tri-Tip Roast	98 Slab Bacon	14					
	99 Sliced Bacon						
eaks		15					
Arm Steak		13				I	
2 Blade Steak 3 Bottom Round Steak							
Center Slice		Number					
Eye Steak (Bnls)		Income -t					
5 Eye Round Steak		Incorrect					
Flank Steak							
B Mock Tender Steak			X 1	X 1	X 1	I	
Porterhouse Steak							
Ribeye, Lip-On Steak		Points					
Round Steak		000					
2 Round Steak (Bnls)		Off					
3 Sirloin Cutlets							
Skirt Steak (Bnls)		45 -		=			
5 T-Bone Steak 5 Tenderloin Steak		7.5		-			
7 Tip, Cap Off Steak			1000		-0.00		
Top Blade (Bnls) Flat Iron Steak	18 USC 707		Total		Final		
Top Loin Steak	0 300 707		Points Off		Score		
Top Loin (Bnls) Steak			Points Off		Score		
Top Round Steak							
2 Top Sirloin Steak (Bnls)							
3 Top Sirloin Cap Off Steak (Bnls)							
4 Top Sirloin Cap Steak (Bnls)							

Additional Resources:

Texas A&M University Meat Identification Pictures http://aggiemeat.tamu.edu/meat-identification-pictures/

Texas Tech University Retail Identification http://www.depts.ttu.edu/meatscience/retailid.php
University of Nebraska Meat Identification https://food.unl.edu/meat-cuts-identification

Plant Identification List – Modified Grassland Evaluation Plant List

GRASES AND GRASS-LIKE

- Barley, Little
- Barnyard Grass
- Bermuda Grass
- Bluegrass (Kentucky)
- Bluestem, Big
- Bluestem, Little
- Bromegrass, Smooth
- Broomsedge (Broomstraw)
- Crabgrass
- Downy Chess (Downy Brome, Cheat Grass)
- Eastern Gamagrass
- Fall Panicum
- Fescue (Tall)
- Indiangrass
- Johnsongrass
- Orchardgrass
- Purple Top
- Ryegrass
- Sedges
- Switchgrass
- Timothy

WOODY PLANTS

- Blackberry/Dewberry
- Black Cherry
- Coralberry (Buckbrush)
- Dogwood
- Elm
- Grape
- Greenbriar
- Hickory
- Honeysuckle (Bush or Japanese)
- Locust (Black or Honey)
- Oak, Black or White
- Persimmon
- Poison Ivy
- Red Cedar (Juniper)
- Rose (Multiflora or Wild)
- Sumac
- Walnut

FORBS

- Bull Nettle (Horse)
- Chicory
- Cinquefoil
- Cocklebur, Common
- Curly Dock
- Croton
- Daisy Fleabane
- Dandelion
- Hemp Dogbane
- Horseweed
- Goldenrod (Prairie)
- Ironweed
- Milkweed, Common
- Mullein
- Perilla Mint
- Pigweed
- Plantain
- Poison Hemlock
- Pokeweed
- Queen Anne's Lace
- Ragweed (Common, Giant, Lanceleaf)
- Red Sorrel
- Smartweed
- Spotted Knapweed
- Thistle (Tall, Musk, Bull)
- Three-seeded Mercury
- Yellow Wood Sorrel

LEGUMES

- Alfalfa
- Birdsfoot Trefoil
- Clover, White
- Clover, Red
- Clover, Little Hop
- Lespedeza (Korean, Common)
- Lespedeza, Sericea
- Partridge Pea
- Tick Trefoil (Beggar Tick)
- Vetch (Common, Hairy)

Grassland Evaluation Study Guide: https://4h.uada.edu/programs/plant-animal/Grassland%20Study%20Guide%2015th%20Edition_08.2023.pdf

Additional Livestock ID Resources

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University of Illinois Livestock eQuiz

http://web.extension.illinois.edu/equiz/

Iowa State University "Animal U"

https://www.extension.iastate.edu/animalu/

Cornell Cooperative Extension General Livestock Sample Questions

http://ulster.cce.cornell.edu/resources/livestock-skillathon-quiz-bowl-questions

Ohio 4-H Livestock Activity Guide

https://ohio4h.org/sites/ohio4h/files/d6/files/publications/documents/4H_959_Chapter_2.pdf

National Swine Registry Skillathon Quiz Resources

https://nationalswine.com/resources/resources-main.php

Pork Checkoff Skill-a-thon and Quiz Bowl materials

https://lms.pork.org/Tools/View/skillathon-quiz-bowl

UADA Sheep and Goat Production Resources

https://www.uaex.uada.edu/farm-ranch/animals-forages/sheep-goats/

Beef Quality Assurance training manuals

https://www.bqa.org/resources/manuals