

JUDGE ALONG AT THE KANSAS STATE FAIR BEEF CATTLE



What the judge looks for in beef cattle:

- Muscling, which is one of the major factors influencing the retail value of a market steer. The highest priced cuts of meat come from the thickest muscled areas (shoulder, loin, rump, round).
- Adequate finish (fat covering under the skin) and no signs of excess fat. Good capacity in the rib area and depth in the chest floor for feed intake.
- Structural correctness, which includes balance from front to rear, smooth shoulders, levelness of top line and square feet and leg placement and movement.
- For breeding animals, special attention is given to the best combination of size, conformation, structural correctness, volume, breed and sex character (example: females must exhibit correct udder development and attachment for their age.)

What the judge looks for in the show ring:

- A good exhibitor is polite and courteous to other exhibitors and pays attention to both the animal and to the judge at all times.
- Showmanship includes general appearance, especially cleanliness of the animal and the exhibitor's ability to lead and pose the animal in the ring.
- Show sticks do not hurt the animals, but are used to direct the placement of the animal's feet.
- Some breeds tease the tails into balls to create an illusion of height and balance.

Terms:

- Cow: mature female that has had at least one calf
 Calf: male or female, less than one year old
 Heifer: young female that has not yet had a calf
 Bull: mature male capable of reproduction
 Steer: male animal that has been castrated
 Bovine: the specie classification name for cattle & buffalo

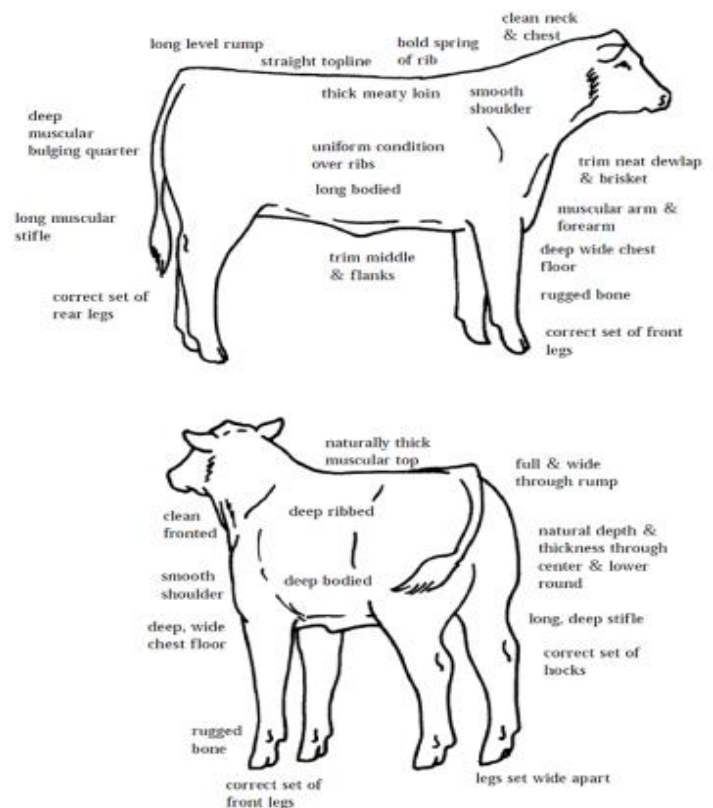
Fun beef facts:

Cows are herbivores meaning they eat grasses, hay, silage, plant stalks, corn, soybean meal and other grains. They do not eat meat. Cattle are known as ruminants. They have a four-compartment stomach that allows them to digest plants that humans cannot.

There are over 1 billion cows that live in the world!
 Cows live on every continent except Antarctica.

Cows have 32 teeth. Cows drink 35 gallons of water a day.
 They eat 50 pounds of food a day.

Hamburger meat from a single 1,200 pound steer will make about 980 half pound hamburger patties. That's enough meat for a family of four to enjoy hamburgers every day for over 6 months.



Did you know...

Over 98% of a beef animal is used when it is processed. About 45% of the animal is used for food and the rest is used for other co-products. The meat from cattle is called beef. The average American eats about 65 pounds of beef each year. Beef provides us protein, zinc, iron, vitamins and minerals.

Did you know that cattle co-products include epinephrine, glue, gelatin, hair brushes, buttons, oils, fats, waxes, soaps, margarine, shoes, garments, and many other products? The hide from one cow can make 144 baseballs, 20 footballs, 18 soccer balls, 18 volleyballs or 12 basketballs.

Beef cattle play an important role in our environment by utilizing grass and forage crops and converting them into a more suitable and concentrated food for humans, as well as materials for pharmaceuticals, clothing and many other valuable co-products.

Test your knowledge:

Match the facts about beef cattle from the column on the right with the correct terms on the left.

- | | |
|-----------------|---|
| ___ 1. polled | a. grazing area for cattle |
| ___ 2. heifers | b. to mark or identify with a symbol |
| ___ 3. ruminant | c. a castrated bull |
| ___ 4. computer | d. animal with more than one compartment in its stomach |
| ___ 5. pasture | e. a group of cattle |
| ___ 6. USDA | f. absence of horns due to genetics |
| ___ 7. herd | g. Bovine under 1 yr of age |
| ___ 8. steer | h. Used to keep cattle records |
| ___ 9. calf | i. federal agency handling inspection program for meat quality and safety |
| ___ 10. brand | j. female cattle that have not mothered calves |

10 b
9 g
8 c
7 e
5 a
4 h
3 d
2 e
1 f

Give it a try and see how your placings compare to the judge's (fill in the exhibitor's number):

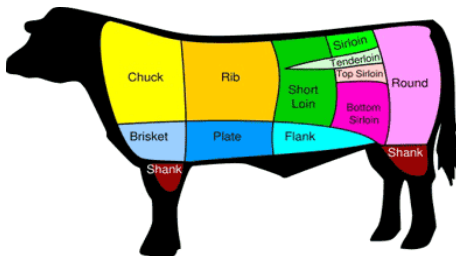
Your Choice

- 1st place
- 2nd place
- 3rd place
- 4th place

Judge's Decision

- 1st place
- 2nd place
- 3rd place
- 4th place

Here are the most popular cuts of beef. Can you guess which cuts are used for your favorite foods?



Hamburgers _____ BBQ Ribs _____
Steak _____ Meatballs _____



Activity

Color in the feed bucket for a 1,000 lb. steer. Use yellow for corn, green for hay and brown for soybean meal.