

2021 Manatee County Fair

Senior

Tie-Breaker

Information

FL State Fair Skillathon

This additional information will be used with senior exhibitors only if there are any ties in placement for senior rabbit showmanship.

Standard of Perfection

Standard of Perfection is the basis of the rabbit judging system. The Standard of Perfection for each breed is broken into sections with the most points being placed on the items of greatest importance for that breed. Standard of Perfection is used to create an image of the ideal animal in a particular breed. Judging rabbits is still done by comparing one rabbit to another but a judge must have a working knowledge of the breed Standard of Perfection while comparing rabbits for placing. By combining comparison judging with a point system, a judge should get the most accurate placing. An example of Standard of Perfection for the Dutch breed follows. For Dutch rabbits, markings are the most important aspect for judging with 50 points placed on this section. Each breed will have Standards of Perfection with detailed explanation of the ideal rabbit as well as faults and disqualifications.

Dutch Standard of Perfection (2016-2020)

General Type	<u>27 Points</u>	Markings	<u>48 Points</u>	Fur	<u>10 Points</u>
Body Type	17 Points	Cheeks	12 Points		
Head	5 Points	Blaze	5 Points	Color	<u>10 Points</u>
Ears	2 Points	Neck	3 Points		
Eyes	1 Point	Saddle	10 Points	Condition	<u>5 Points</u>
Feet, Leg and Bone	2 Points			Undercut	8 Points
		Stops	10 Points	Total =	100Points

Standard and Guide for Judging Meat Classes (from 2016-2020 Standard of Perfection)

Single Fryer Class

Single fryers, not over 10 weeks of age, minimum weight of 3 pounds, maximum weight of 5 pounds.

Point Schedule:

Meat type	50
Condition of flesh	40
Fur	10
Total points.....	100

Meat Pens

Pens consist of 3 rabbits of the same breed and variety, not over 10 weeks old, at least 3 pounds but no more than 5 pounds each.

Point Schedule:

Meat type	40
Condition of flesh	30
Uniformity of body and weight	20
Fur	10
Total points.....	100

A video explaining the evaluation of a meat pen is available at:

<https://www.youtube.com/watch?v=6dmYfwatVwo>.

Roaster Class – All animals entered must be under 6 months of age, over 5 1/2 pounds and not more than 9 pounds.

Stewers Class – All animals are at least 6 months and at least 8 pounds.

Types of Fur

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The manufacture of fur garments or trim requires specific characteristics for which standards have been defined. The hair/fur classifications for show are normal, rex, satin, and wool.

Commercial Normal Fur Classes – all normal furred breeds. A coat of fur which “*flies back*” to its smooth normal position when stroked from the hindquarters to the shoulders. All breeds not having commercial normal fur are shown in their respective breed or wool classes.

Colored – All colors except white. White – Usable portion of the pelt to be white

Point Schedule

Texture..... 40 points

Guard hair offers resistance when stroked toward head, flies back and lies smoothly.

Fine, soft undercoat should be interspersed thickly with heavier/thicker guard hair.

Density..... 30 points

Underfur soft, fine, dense interspersed with guard hairs which extend above and provide a protective surface. Quality should carry down sides to stomach.

Balance and Condition..... 30 points

Combination of texture, density and uniform length with a differential between guard hair and underfur not to exceed 1/8 inch. The coat should be uniform, tight, clean, bright, and free of stain.

TOTAL.....100 points

Breed Fur and Wool Classes

Judged by the fur and wool standard for their respective breeds

White Breed Fur/Wool Class – Any white or variety with a white usable portion of the pelt.

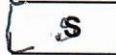
Colored Breed Fur/Wool Class – All colors except white. Color not to be considered.

Fryer Fur – White and colors judged together, must be entered in fryer or meat pen class.

An interesting video that demonstrates how to harvest fiber from an Angora rabbit is available here: <https://www.youtube.com/watch?v=eJokunZfwpo>.

Meat Facts ***

100g Roasted	Calories (g)	Fat (g)	Saturated Fatty Acids (g)	Protein (g)	Iron (mg)
Beef	216	9.9	3.79	29.58	2.9
Chicken	190	7.41	2.04	28.93	1.21
Goat	108	2.58	.79	29	3.3
Lamb	206	9.52	3.4	28.22	2.05
Pork	212	9.66	3.41	29.27	1.1
Rabbit (stewed)	206	8.41	2.51	30.38	2.37

Meat Cookery

Methods of cooking meat include dry heat or moist heat. Dry heat cookery methods improve flavor of meat through crust formation and caramelization but increase chewiness and decrease tenderness because of protein hardening. Moist heat cookery methods increase the tenderness of meat cuts that are comprised of muscles containing large amounts of connective tissue. Cookery under moist conditions for long periods at relatively low temperatures generates steam that then converts the collagen in connective tissue into gelatin. Methods should be selected based on initial tenderness of the cut, desired quality characteristics of the resulting product, available cooking facilities/equipment, and the amount of time available for preparation.

Dry Heat

Dry Heat methods of cooking are suitable for tender cuts of meat or less tender cuts which have been marinated. Use cuts low in collagen and elastin.

Roasting - This method of cooking is recommended for larger cuts of meat. Meat is seasoned and placed in an open roasting pan with a cooking thermometer placed in the center to determine degree of doneness.

Broiling - This method is most suitable for tender, usually thin cuts of meat. Less tender cuts may also be broiled when marinated. Meat is directly exposed to the source of heat from above or from both sides at the same time. It involves high heat and produces a distinct caramelized flavor.

Grilling - This method is actually a method of broiling. Meat can be grilled on a grid or rack over coals, heated ceramic briquettes or an open fire.

Pan-Broiling - This method is faster and more convenient than oven broiling for cooking thinner cuts. It involves conduction of heat by direct contact of the meat with hot metal. Fat drippings are poured off as they accumulate.

Pan-Frying - This method differs from pan-broiling in that a small amount of fat is added first or allowed to accumulate during cooking. Pan-frying is for ground meat, small or thin cuts of meat.

Stir-Frying - This method is similar to pan-frying except that the food is stirred almost continuously. Cooking is done with high heat, using small or thin pieces of meat.

Deep-Fat Frying - This method is cooking meat immersed in fat. This method is only used with very tender meat.

Microwave Cookery - High frequency electrical energy causes molecules inside the product to vibrate creating friction and heat without heating the surrounding air. The rapid speed of microwave cooking makes it ideal for frozen cuts in institutions and restaurants. Consumers complain that microwaved meat is inferior in flavor.

Moist Heat

Moist Heat methods of cooking are suitable for less tender cuts of meat. Moist heat cooking helps to reduce surface drying in those cuts requiring prolonged cooking times. With moist heat cookery, meat may lose some water-soluble nutrients into the cooking liquid. However, if the cooking liquids are consumed, as in stews or soups, nutrients are transferred and not totally lost. Meat should never be boiled because high temperatures toughen protein.

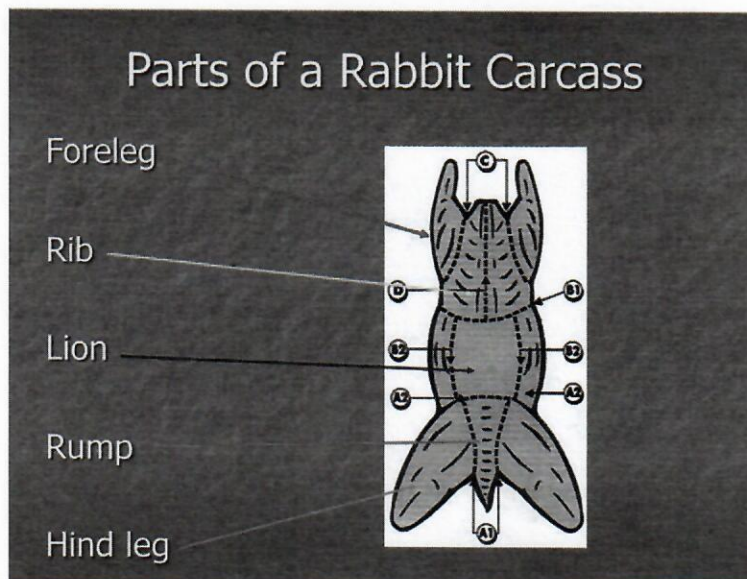
Braising - In some regions of the country the term "fricassee" is used interchangeably with braising. The surface of the meat is seasoned, covered with flour and browned. Afterward the meat is placed in a covered pan with a small amount of liquid and cooked at low temperatures to soften the connective tissue and yield a more tender product.

Stewing – Small pieces of lean meat can be browned on the surface then covered with liquid and gently simmered in a covered pan until tender. Care should be taken not to let the temperature of the liquid exceed 195°F, because boiling toughens meat protein.

Simmering - Involves cooking in water at low temperatures (180°F) like stewing except more water is used and the meat is usually not browned first.

Pressure Cooking – Cooking under pressure produces steam which aids in softening connective tissue. Pieces of meat may be browned then cooked with a small amount of water in a special vented pressure cooker.

Poaching - Cook in a liquid that is not actually bubbling at 165 to 180 degrees. It is usually used to cook delicate foods such as fish and eggs. It takes one third less time than roasting. Poaching helps to keep shrinkage of meat to a minimum.



Source:

<https://view.officeapps.live.com/op/view.aspx?src=https%3A%2F%2Frichland.extension.wisc.edu%2Ffiles%2F2010%2F11%2FProducingQualityMeatRabbits.ppt>

Rabbit Carcass Quality Grading

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Fresh or frozen, rabbit meat is sold all year round. It can be used in most of the ways in which chicken is used. Like other lean meat, poultry, and fish, rabbit meat is a good source of high quality protein. Commercial rabbitries sell fryers to processors who harvest and market the meat. Typical harvest weight and age for a fryer is 5 pounds at 10 weeks of age. A fryer is a rabbit less than 12 weeks of age producing a carcass weighing between 2 and 3 pounds meaning a live weight of 4 - 5.5 pounds (50-59% dress). The flesh of a fryer or young rabbit is tender and fine grained, and of a bright pearly pink color. Roasters are typically 4 months or older of any weight but usually over 5.5 pounds carcass. The flesh of a roaster or mature rabbit is more firm and coarse grained, and the muscle fiber is slightly darker in color and less tender, and the fat may be creamier in color than that of a fryer or young rabbit. The market for roasters is very small and therefore they sell for much lower prices.

Rabbit meat sold in commercial outlets must be processed following local or state health codes. USDA sets standards for rabbit grading. Grading is voluntary and costs are paid by the producer. The program, United States Classes, Standards, and Grades for Rabbits, establishes a basis for quality and price relationship and allows more orderly marketing. Ready-to-cook rabbit carcasses or parts are assigned one of three possible quality grades: A, B, or C with A being the highest quality. Specifications outlined include coagulation in the veins, reddening of the flesh, presence of foreign material, broken bones, bruises, defects, deformities, degree of muscling, firmness of muscling, and interior fat. The standards summarized in the following chart **will be provided** to members when asked to determine quality grade of rabbit carcasses.

Ready-to-Cook Rabbit Carcasses Quality Standards

	A Quality		B Quality		C Quality	
Conformation:	Normal, slight deformities		Moderate deformities		Pronounced deformities	
Fleshing:	Thick, well rounded, and full – well fleshed considering kind and class		Fairly thick, fairly well rounded – fairly well fleshed considering kind and class		Under-developed covering of flesh considering kind and class	
Muscle Texture	Firm		Fairly firm		Soft or flabby	
Cuts and Tears:	Carcass ^{1a}	Parts ^{1a}	Carcass ^{1b}	Parts ^{1b}	Carcass	Parts
Loin, Rump, Hind Legs	¼ in.	¼ in.	½ in.	½ in.	No limit, provided meat yield is not materially affected	
Elsewhere	½ in.	½ in.	1 in.	1 in.		
Disjointed and Broken Bones:	Carcass ^{2a}	Parts ^{2a}	Carcass ^{2b}	Parts ^{2b}	Carcass ^{2c}	Parts ^{2c}
	1 disjointed, no broken	1 disjointed, no broken	2 disjointed, 1 broken	1 disjointed, no broken	No limit disjointed, 5 broken	1 disjointed, 1 broken
Missing Parts:	None		None		None	
Discolorations: Carcasses Loin, Rump, Hind Legs	Lightly Shaded ³	Moderately Shaded ^{4a}	Moderately Shaded ^{4b}		Moderately Shaded	
	1 in.	None	2 in.		No limit	
	Elsewhere	2 in.	None	3 in.		
Trimming:	Carcasses or parts may be graded after a defect has been removed.					
Freezing Defects	Slight darkening provided the carcass or part has a generally bright appearance. Occasional dry areas and small areas of clear or pinkish colored ice may be present.		May lack brightness. A few dry areas and moderate areas with layers of clear, pinkish, or reddish colored ice may be present.		Large dry areas and no limit on amount or color of ice present.	

^{1a} A cut or tear up to ½ in. in length is permitted at the rump adjacent to the backbone. Cuts or tears caused by skin removal are permitted provided they do not result in an indentation in the muscle tissue, and do not detract from the appearance of the product.

^{1b} A cut or tear up to 1 in. in length is permitted at the rump adjacent to the backbone. Cuts or tears caused by skin removal are permitted provided they do not result in an indentation in the muscle tissue, and do not detract from the appearance of the product.

^{2a} The ends of leg bones may not be shattered or broken beyond the point where the muscle tissue begins.

^{2b} The ends of leg bones may not be shattered but may be broken beyond the point where the muscle tissue begins.

^{2c} The ends of leg bones may be shattered or broken beyond the point where the muscle tissue begins.

- ³ Evidence of incomplete bleeding, such as more than an occasional slight coagulation in a vein, is not permitted.
- 4a Areas adjacent to the bone may have moderate discolorations, provided they do not exceed an aggregate area of $\frac{1}{4}$ in. and are free of blood clots.
- 4b Evidence of incomplete bleeding shall be no more than slight. Discoloration shall be free of blood clots.

Source: https://www.ams.usda.gov/sites/default/files/media/Rabbit_Standard%5B1%5D.pdf.

Another good resource for explaining rabbit carcass evaluation is located at:
https://www.canr.msu.edu/uploads/resources/pdfs/4h1508_4-h_rabbittracks_meat_quality.pdf.

Home Processing Rabbits

Several good resources exist for those wanting to process rabbits for meat at home. Some examples include:

<http://extension.msstate.edu/content/slaughtering-and-dressing-rabbits>

<http://florida4h.org/projects/rabbits/MarketRabbits/Files/FastestWayToDressARabbitCarcass.pdf>

<https://extension.umaine.edu/publications/1044e/>