



Enter ONLINE www.MaricopaCountyFair.org

Co- Superintendent: Shaun Darr (602)469-2364 & Amber Cheatham-Owens (623)764-0333
Entry Fee: **Swine, Sheep & Goat:** \$70.00 per animal **Beef:** \$130.00 per animal
Entry Deadline: Online: on or before 11:59pm 11/02/16 for beef
Supporting Documents due: on or before 12pm (Noon) 11/05/16
Online: on or before 11:59pm 1/11/17 for swine, sheep and goats
Supporting Documents due: on or before 5pm 1/12/17
Receiving: You will be contacted with date and time to take animals to Miller's Southwestern Proc.
Release: Carcass animals will be released to Miller's Southwestern Processing only
Credential Policy: Refer to 2017 Credentials Policy for fair pass information.

ENTRY INTO THIS DEPARTMENT, USE: Online entry plus Exhibitor Signature Form

YOUTH CARCASS DEPARTMENT RULES

All original signatures and fees!

All entries must be **received** in the Fair Office no later than 11 am on November 14, 2016 at tagging for beef and 5pm, January 12, 2017 for swine, sheep and goats. **Entries MUST be entered online and supporting documents must be delivered to the office at the address listed below.** Complete entries include Exhibitor Signature Form with all signatures, pictures of animal with exhibitor(as required by each species dept.), Valid QA#, nose print for beef, Scrapie tag for sheep and goats, Ypqa# for swine, **copy of Seasonal Pass,** all signatures and entry fees. **Incomplete entries will not be accepted.** Hand Deliver supporting documents:

Maricopa County Fair,
1826 W. McDowell Rd.
Phoenix, AZ 85007

Rules: Exhibitors entering this department must abide by the following:
General Rules and Regulations, Livestock Rules, Department Rules.
Please read and understand all rules before entering this department

Rules for Carcass Contest Poster Requirement

1. Educational poster outlining process of preparing project for carcass contest
2. Must include at least 1- 4"x6" photo of animal with exhibitor
3. Poster Size is to be no bigger than 3x3' and no smaller than standard poster.
4. Must be appropriate for display as they will be placed near carcass cooler for public education of carcass contest.
5. Must detail how you prepared your animal for market and include feeding info. Any questions, can be directed to the MCF.

PHOTO TECHNIQUE:

- **Do not take the quality of your photo lightly.** If your photo does not identify both the exhibitor and the animal, it may result in disqualification of your entry. The picture is as important as your entry form. Your picture must be a clear image of both the animal and the exhibitor, not too dark or light. **The exhibitor and the animal need to be seen in detail.**
- Pictures should be in color and taken outside, in sunlight, to assure a clear, identifiable print - not to exceed 4" x 6". A Polaroid or digital camera is suggested since pictures can be developed and retaken if not acceptable.
- **Goat** - front view - right side of goat with exhibitor - left side of goat with exhibitor. Digital photos may be printed on one page.
- **Swine/Beef** - Exhibitor with animal showing 3/4 front view
- **Sheep** - Exhibitor with full side view of lamb, must be slick shorn.
- The pictures must be labeled and attached to entry form for animal. Include name, animal id and club.

WEIGH-IN: TBA

JUDGING: Will take place at Miller's Southwest prior to the week of fair. Date and Time-TBA

RELEASE: Monday, April 17, 2017

EXHIBITORS PLEASE NOTE:

1. Carcass exhibitors are required to attend the Evaluation and Awards Program for the Carcass Division which will be held immediately following judging of the carcasses at the fairgrounds.
2. Maricopa County Fair Dress Code required.
3. All carcasses will be judged on the Danish system. Only the carcasses which yield necessary quality will be awarded the Champion and Reserve Champion awards.
4. Only the Grand and Reserve Champion Carcass will sell in the livestock auction on a live weight basis. All other carcass exhibitors will be responsible for the meat processing charges at the designated processing location which is Miller's Southwestern Processing and will be released only to Miller's Southwestern Processing.
5. If Carcass is chosen as Grand or Reserve Champion, it must sell in the auction and will be the only entry sold for that exhibitor unless they receive Grand or Reserve in another department eligible for the livestock auction.

GOAT DIVISION 4500:

Goats being entered into the carcass competition **must** be brought to the fairgrounds on January 21, 2017 from 9 am – 11 am for tagging. Goat can be entered as a carcass and "live" entry, both entry fees must be paid.

Minimum Live Goat Weight: 60 lbs.

Minimum Carcass Weight: 27 lbs.

Maximum Live Goat Weight: 125 lbs.

Maximum Carcass Weight: 69 lbs

Percent Semi-boneless closely Trimmed Primals (SBTP) leg, sirloin, loin, rack & shoulder. %SBTP = $60.69330 - (0.23174 \times \text{carcass weight in lbs.}) + (1.96202 \times \text{ribeye area in inches}) - (1.57832 \times \text{body wall thickness in inches})$

SHEEP DIVISION 4501:

Sheep being entered into the carcass competition **must** be brought to the fairgrounds on January 11, 2017 from 9 am – 11 am for tattooing. Sheep can be entered as a carcass and "live" entry, both entry fees must be paid

Minimum Live Lamb Weight: 80 lbs. For Cheviot and Southdown 100 lbs for all other breeds

Maximum Live Lamb Weight: 160 lbs.

Minimum Carcass Weight: 40 lbs.

Southdown & Cheviots Min. 50 lbs. (Carcass Weight)

Maximum Carcass Weight: 83 lbs.

Southdown & Cheviots Max. 83 lbs. (Carcass Weight)

Minimum Fat Thickness: 0.10

Maximum Fat Thickness: 0.25

Percent Boneless Closely Trimmed Retail Cuts (BCTRC) is used to predict cutability and used in ranking. The formula for BCTRC is: $\%BCTRC = 49.936 - (0.0848 \times \text{carcass weight in lbs}) - (4.376 \times \text{adjusted fat thickness in inches at the 12th rib}) - (3.530 \times \text{body wall thickness in inches}) + (2.456 \times \text{ribeye area in inches})$ Minimum Carcass Quality Grade: Choice-Minus

SWINE DIVISION 4502:

Swine can be entered as a carcass and "live" entry, both entry fees must be paid.

Minimum Live Hog Weight: 225 lbs.

Minimum Carcass Weight: 153 lbs.

Maximum Live Hog Weight: 285 lbs.

Maximum Carcass Weight: 219 lbs

Minimum Carcass length: 29 inches

Maximum Back Fat Thickness at last rib: 1.1 inches

Minimum Average Back Fat Thickness of 0.4 inches - Average of 1st rib, last rib and the last lumbar vertebra.

Color Score: Greater than 1 and less than 6

Firmness and wetness score: Greater than 1

Belly at least slightly thick with a minimum of 0.6 inches of thickness at any point. % Lean Pork Formula: $88.307 - .036 \times \text{carcass weight} - 18.574 \times \text{fat depth} + 3.734 \times \text{ribeye area}$ Carcass showing signs of pale, soft, or exudative will be disqualified.

BEEF DIVISION 4503:

Beef animals **must** be brought to the cattle barn at the fairgrounds on November 14, 2016 from 9-11am for tagging. Beef can be entered as a carcass and "live" entry; both entry fees must be paid.

Minimum Live Beef Weight: 1000 lbs.

Maximum Live Beef Weight: 1550 lbs.

Minimum Carcass Weight: 570 lbs.

Maximum Carcass Weight: 992 lbs.

Ribeye per 100 lbs - Minimum 1.6 square inch

Maximum yield grade - 3.0

Minimum quality grade - Select 70

Final placing will be on carcass value per pound using yield grade and quality grade on a pricing grid. Carcass presents as a "dark cutter" will be disqualified.