



Enter ONLINE [www.MaricopaCountyFair.org](http://www.MaricopaCountyFair.org)

**Co- Superintendent:** Shaun Darr (602)469-2364 & Carrie Wimer (602) 301-0988  
**Entry Fee:** **Swine, Sheep & Goat:** \$100.00 per animal **Beef:** \$150.00 per animal  
**Entry Deadline:** Online: on or before 10:59pm 11/01/18 for beef  
Supporting Documents due: on or before 11am 11/03/18  
Online: on or before 10:59pm 1/15/19 for swine, sheep and goats  
Supporting Documents due: on or before 5pm 1/17/19  
**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 2019 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 11am on November 03, 2018 at tagging for beef, January 17, 2019 for swine, sheep and goats by 5 pm. **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.), nose print for beef, Scrapie tag for sheep and goats, copy of YQCA certificate, **copy of Seasonal Pass for all animals**, 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 15, 2019 or with arrangements made with Miller's.**

**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 processing plant.
2. Maricopa County Fair Dress Code required.
3. 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.
4. 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 19, 2019 from 9am – 10 am for tagging. Goat can be entered as a carcass and "live" entry; both entry fees must be paid.

Goat Requirements – To receive a goat of merit qualification the carcass must meet the following standards.

Minimum Live Weight 60 lbs      Maximum Live Weight 125 lbs

Goat Percent Semi-Boneless Closely Trimmed Primal Cuts

$\% = 60.69330 - .23174 \times \text{Hot Carcass Weight} + 1.96202 \times \text{Ribeye area} - 1.57832 \times \text{Body Wall Thickness}$

**SHEEP DIVISION 4501:**

Sheep being entered into the carcass competition **must** be brought to the fairgrounds on January 19, 2019 from 9am – 10 am for tattooing. Sheep can be entered as a carcass and "live" entry; both entry fees must be paid.

Sheep Requirements – To receive a lamb of merit award the carcass must meet the following standards:

Minimum Live Weight 80 lbs      Maximum Live Weight 170 lbs

Lamb Percent Closely Boneless Trimmed Retail Cuts.

$\% \text{ BCTRC} = 49.963 - (.0848 \times \text{HCW}) - (4.376 \times \text{AFT}) - (3.530 \times \text{BWT}) + (2.46 \times \text{REA})$

60% or above must be met to qualify as Lamb of Merit. Must meet Quality of Choice and Yield Grade must not exceed 2.6

Approximate Percent (%) Influence of Genetics	
Average Daily Gain	20-40%
Finish or Condition at Market	5-30%
(From The Stockman Handbook, Ensminger)	

**SWINE DIVISION 4502:**

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

Swine Requirements – To receive a swine of merit qualification the carcass must meet the following standards.

Minimum Live Weight 225 lbs      Maximum Live Weight 300 lbs

Minimum Carcass Length of 29.5 inches (from anterior edge of first rib to anterior edge of Aitch bone)

Back Fat Depth: 1.0" or less at last rib

Minimum Hot Carcass Weight: 140 lbs with head off

Muscle Color Score: Must range from 2 to 4.

% Muscle: Must be 55% or more

Minimum average backfat: .4"

Approximate Percent (%) Influence of Genetics:	
Daily Gain	25-30%
Efficiency of Feed Utilization	25-30%
Length	50-60%
Backfat	40-50%
Loin Area	30-40%
(From the Stockman Handbook, Ensminger)	

**BEEF DIVISION 4503:**

Beef animals **must** be brought to the cattle barn at the fairgrounds on November 3<sup>rd</sup>, 2018 from 7am – 9 am for tagging. Beef can be entered as a carcass and "live" entry; both entry fees must be paid.

Beef Requirements – to receive a steer of merit qualification the carcass must meet the following standards.

Minimum Live Weight 1000 lbs      Maximum Live Weight 1550 lbs

Minimum Hot Carcass Weight: 600 lbs

Fat Thickness over 12<sup>th</sup> Rib: At least .03" and not over .10" per 100 lbs, of cold carcass weight

Ribeye Size: At least 1.6 sq inches of ribeye per 100 lbs of cold carcass.

Yield Grade: Grade not to exceed 3.0

Final Carcass Grade: Minimum of Select 70

Beef Carcasses are placed on value per Cwt. Based on quality and Yield Grade.

Approximate Percent (%) Influence of Genetics:	
Efficiency of Feed Utilization	40%
Rate of Gain	47%
Carcass Grade	32%
Ribeye Area	69%
(From the Stockman Handbook, Ensminger)	

**Carcass Grades for All Animals**

**P = Prime      CH = Choice**  
**G = Good      Ut = Utility**