

WASHINGTON STATE 4-H MEAT JUDGING CONTEST

August 12, 2023

Ensminger Pavilion, 455 Lincoln Dr., Pullman, WA
WSU Meat Lab, 2155 Wilson Rd., Pullman, WA

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General Rules

- 1) Participants must be enrolled and in good standing with Washington 4-H before the contest.
- 2) Students 14 to 18 years of age as of January 1, 2023 will compete in the Senior division. Students 13 years of age or younger as of January 1, 2023 will compete in the Junior division. Students in the Junior division may compete in the Senior division to fill a team, but students in the Senior division may not compete in the Junior division.
- 3) A team will consist of up to 4 students within an age division. The 3 highest scores on a team will count towards a team's overall score. Teams can be formed within one county or across multiple counties. There is no limit to the number of teams or students that may compete.
- 4) All contestants are eligible for individual awards, regardless of their membership on a team.
- 5) Contestants must not have competed in the National 4-H Meat Judging Contest previously.
- 6) Contestants must not have participated in any post-secondary (university, college, junior college, or technical school) course work or training for post-secondary competition in the subject area of the contest.
- 7) This contest will serve as the official qualifying contest for determination of the All-Star team of contestants that will represent Washington at the National 4-H Meat Judging Contest, held in conjunction with the American Royal at Kansas State University, Manhattan, KS, in mid-October.
 - a. The top 8 individuals in the Senior division of the contest will be given the opportunity to represent Washington on the All-Star team.
 - b. Selected individuals will be required to attend 2-3 practices at the Washington State University Meat Lab leading up to the national contest, in addition to web-based practices.
 - c. Total points from the state contest and practices will be used to identify a 4-member All-Star team that will travel to the National Contest. Students that practice will the All-Star team but do not travel to the National Contest will maintain eligibility for future competition.
 - d. Washington State will provide former collegiate judging team members and (or) graduate students to serve as the coach(es) of the All-Star team. Chaperones will be recruited as needed to meet 4-H risk management requirements for travel.
 - e. Washington State University Meat Judging program will provide partial financial assistance for the travel of the All-Star team, coach(es), and chaperone(s) to the national contest.

- 8) The winning organized team from a county (or multiple counties) at the state contest will be afforded the opportunity to compete at the National Western 4-H Meat Judging Contest in January. If the Champion team defers participation at the National Western, the next highest placing team will be offered the opportunity until a team is selected to represent Washington at the National Western.

Conduct of Contest

- 1) The contest will consist of:

- a. Senior Division750 points
 - i. Placing 6 Classes (50 points each)300 points
 - ii. Oral Reasons on 3 Classes (50 points each)150 points
 - iii. Identification of 30 Retail Cuts300 points
(species, 2 points; primal, 3 points; cut, 4 points; cookery, 1 point)
- b. Junior Division625 points
 - i. Placing 6 Classes (50 points each)300 points
 - ii. 5 Questions on 1 Class (5 points each)25 points
 - iii. Identification of 30 Retail Cuts300 points
(species, 2 points; primal, 3 points; cut, 4 points; cookery, 1 point)

- 2) The options for classes are listed below:

Beef Carcasses	Pork Center Loins
Beef Rounds	Beef T-Bone/Porterhouse Steaks
Beef Ribs	Beef Rib Steaks (Lip-On or Boneless)
Beef Full Loins	Pork Loin Chops
Beef Short Loins	Pork Blade Steaks or Chops
Pork Carcasses	Pork Blade Boston Roasts
Pork Fresh Hams	Pork Smoked Center-Cut Slices

- 3) Retail cuts used in the retail cut identification will be selected from the approved National 4-H Meat Identification Cut Master List published by the American Meat Science Association (www.meatjudging.org).
- 4) There will be three reasons classes selected from beef, pork and retail classes. Each contestant will give three sets of oral reasons. The reasons classes will be chosen by the Judges and announced to the contestants at the start of the contest.
- a. The contestant may not use notes while giving reasons, but will be provided note cards during the contest to be used for review and preparation for the oral reasons.
 - b. Immediately preceding the start of oral reasons, there will be a warm-up period of at least 45 minutes for contestants to study notes for their oral reasons.
 - c. Oral reasons may not exceed two minutes for any one class.
- 5) Contestant will not be permitted to:
- a. Handle or touch cuts or lean cut surfaces under any condition;
 - b. Use any mechanical aid, such as a measuring device, light, etc.;
 - c. Talk to fellow contestants at any time during the contest;
 - d. Monopolize any one exhibit for any unreasonable length of time;
 - e. Separate themselves from the class on which their group is working;
 - f. In any way willfully obstruct the work of any other contestant.

- 6) Twelve minutes will be allowed in the cooler per placing each judging class and taking notes for reasons. Two 12-minute periods will be allowed for identifying the 30 retail cuts (15 cuts during each period), with no standback.
 - a. Contestants will stand back two minutes for reviewing judging class general characteristics except those classes designated as walk-by classes. Nine minutes will be allowed for close inspection of each class and one minute will be allowed for standback and filling out placing cards.
 - b. Walk-By – The walk by will apply only to the reasons classes where quality has a major impact on the placing (beef carcasses or “quality” cuts). Contestants will be informed at the pre-contest briefing how many walk-by classes there will be. Following the initial start for the class, the group leader will instruct the group to line up for a walk-by. Contestants will proceed past the exhibits starting with exhibit number one through exhibit number four. After contestants have viewed each exhibit, they will return to the “stand back” area, and will remain there until the time for close inspection of the class.
- 7) All forms, placing cards, note cards for reasons, etc. shall be provided by the contest administration. Clipboards, pens, pencils, clean frocks, cooler coats and hard hats shall be provided by the contestant.

Schedule

7:30 am	Contest Registration	Ensminger Pavilion
8:00 am	Welcome & Contest Organization	Ensminger Pavilion
9:00 am	Contest Begins	Meat Lab
11:00 am	Lunch provided to Senior contestants	Clark Hall
	Junior contestants answer questions, then Lunch	Ensminger Pavilion
12:00 pm	Senior contestants begin giving reasons	Clark Hall
~ 4:00 pm	Awards Presentation	Ensminger Pavilion

Awards

\$1000 WSU Scholarship for the Senior Division High Individual
\$500 WSU Scholarship for each member of the Senior Division Champion Team
Additional awards for the high individuals in the Junior and Senior Divisions

Registration

Contestants must register online by August 1.
Registration fee is \$20 per contestant (lunch provided).
Late registration (after August 1) is \$30 per contestant.