Paragraph Structure for Meat Judging Reasons

First through Third Paragraphs:
1) Topic sentence
2) Supporting sentences (details relating to topic sentence first then minor details)
3) Grant

Fourth Paragraph:
1) Class acknowledgement
2) Class criticism (pick one priority only, exception: trimness and muscling)
3) Supporting sentences (details for criticism first then minor details)
4) Cutout statement for criticism

Topic Sentences (Paragraphs 1-3)
- Pick one priority representing the biggest difference within a pair (trimness, muscling, or quality)
  - Exception 1: trimness and muscling (vice versa)
  - Exception 2: pork loins only - trimness/muscling and quality (vice versa)
- Always use words to depict degree of difference within the pair
  - Superior/Clearly greater = Very large differences (always associated with “easy”)
  - Greater = Noticeable differences
  - Advantages = Slight differences, not associated with quality
- Commit to calling a decision or pair “easy” or “close” when appropriate
- Cutout statements further emphasize large differences within a pair (must use with differences of clearly greater and superior, sometimes with greater, never with advantages; always use with quality for beef)
  - Trimness:
    - cutout value
    - lean-to-fat ratio
    - percentage of closely trimmed retail cuts (very large differences)
  - Muscling:
    - cutout value
    - muscle-to-bone ratio
    - percentage of closely trimmed retail cuts (very large differences)
  - Trimness and muscling:
    - cutout value
    - cutability
    - percentage of closely trimmed retail cuts (very large differences)
- Quality Statements:
  - Beef Carcasses, Ribs, Short Loins, and Full Loins:
    - (retail) merchandising value (USDA Choice vs. Select)
    - premium Choice branded beef program
  - Pork Loins:
    - consumer appeal
Topics Sentences (cont’d)

- Examples:
  - I placed 1 over 2 due to greater trimness.
  - I placed 1 over 2 due to trimness advantages.
  - In a close decision, I placed 1 over 2 due to muscling advantages.
  - I easily placed 1 over 2 due to clearly greater trimness.
  - In a close pair, I placed 1 over 2 due to advantages in trimness.
  - I placed 1 over 2 due to greater trimness, resulting in a higher lean-to-fat ratio.
  - I placed 1 over 2 due to greater muscling, resulting in a higher muscle-to-bone ratio.
  - I placed 1 over 2 due to greater quality (USDA Choice vs. Select), resulting in a higher retail merchandising value.
  - I placed 1 over 2 due to greater quality, resulting in a higher merchandising value, as 1 would qualify for a premium Choice branded beef program.
  - I placed 1 over 2 due to greater trimness and muscling, resulting in greater cutability.
  - I easily placed 1 over 2 due to superior muscling and trimness, resulting in a higher percentage of closely trimmed retail cuts.

Supporting Sentences (Paragraphs 1-3)

- If magnitude of difference for a priority mentioned in topic sentence is greater, clearly greater, or superior, reiterate this priority at beginning of appropriate supporting sentence.
- Write details to support the most important priority in the topic sentence first, followed by less important details that weren’t necessarily a placing factor.
- Use separate sentences for separate priorities (i.e. one sentence for trimness, another for muscling, and another for quality).
- Use transitions to prompt flow within and between sentences (particularly important between two different priorities).
- Vary use of verbs within paragraphs and the entire set to avoid repetition.
- Examples:
  - (T.S. ... due to greater trimness…) One was trimmer, as displayed by less backfat opposite the first rib, last rib, and last lumbar vertebra, as well as less fat over the collar, in the belly pocket, along the navel edge, and over the sternum.
  - Additionally, 1 possessed a thicker, plumper ham, a more prominent sirloin, a fuller loin, and thicker shoulder.
  - One also had a greater amount of rib feathering and a brighter, more reddish pink colored belly lean.
Grant Sentences (Paragraphs 1-3)

- Use separate sentences for separate priorities and list details in logical order (same as supporting sentences).
- If all traits of one priority are better for the lower placing exhibit, include a sub-topic phrase (ex. pair is placed on quality, but lower placing exhibit is trimmer in all areas).
- Vary use of transition and grant verbs within and between paragraphs.
- Examples:
  - I concede 2 had less backfat at the first rib and last lumbar vertebra.
  - I recognize 2 had a thicker, plumper ham and a fuller loin.
  - I acknowledge 2 had a greater amount of rib feathering and a brighter colored belly lean.
  - I grant 2 was a trimmer carcass, as evidenced by less fat opposite the ribeye, along the lower rib, over the round, sirloin, along the loin edge, over the rib, chuck, and brisket.
  - I admit 2 was greater cutability, as shown by less fat opposite the loin eye, over the tail region, over the back, along the flank edge, and over the sirloin face, with less kidney fat and less seam fat in the sirloin face. Moreover, 2 expressed a larger loin eye, fuller back, and a greater area of exposed lean in the sirloin face due to a larger gluteus medius.

Last Paragraph

The last paragraph should compare the last place exhibit with the rest of the class. As a result, the only words that are to be used to describe the exhibit will end in –est. The last paragraph should start with a grant if there is one. The grant should be a trait that is the best of the entire class. The very next sentence will be your topic sentence and indicate why the exhibit placed last. The following sentences should support the topic sentence as they do in any other paragraph. Finally, a cut-out statement should be used in your last sentence in order to summarize why you placed the exhibit last.

The first sentence of the last paragraph should state one positive thing about the exhibit, if there is anything good about it. You can think of this sentence as a grant/acknowledgement sentence. If the last place exhibit has no redeeming qualities skip this sentence and proceed to the topic sentence. The next sentence is the topic sentence or simply why the exhibit placed last. The topic sentence is then followed by descriptions of inadequacies highlighted by the topic sentence. These descriptions should be comparative to the rest of the class. After the main reasons are listed for the priority of placing an exhibit last, you should then proceed to list other inadequacies for the other priorities. The last sentence of the paragraph should summarize why the exhibit placed last. This should correlate to the topic sentence.

Example:

I acknowledge that 4 had the greatest amount of rib feathering. Nonetheless, I placed 4 last as it was the fattest, wastiest, lowest yielding carcass in the class. Four was undeniably the fattest, as it displayed the most backfat opposite the first rib, last rib, last lumbar vertebra, along with the most fat over the collar, in the belly pocket, along the navel edge, and over the sternum. Moreover, 4 had the narrowest, most tapering ham and flattest shoulder. Thus, 4 would yield the absolute lowest percentage of closely trimmed retail cuts.
Common Phrases for Reasons

These statements are some of the most common phrases utilized in writing reasons. Keep in mind that these phrases are specific to individual scenarios and must be utilized in only the correct situations. For instance, each cutout/yield phrase can only be used when there is a significant difference in trimness and/or muscle resulting in an indisputable yield difference.

**Beef Carcasses, Beef Ribs, Beef Short Loins, and Beef Full Loins**
- Resulting in a higher percentage of boneless, closely trimmed retail cuts.
- Resulting in greater cutability.
- Resulting in a higher cutout value.
- Due to superior muscling, resulting in a higher muscle-to-bone ratio.
- Due to clearly greater quality, being more suitable for a Top Choice boxed beef program, consequently resulting in a higher merchandising value.
- Due to higher quality (USDA Choice vs. USDA Select), resulting in a higher merchandising value.
- The fattest, wastiest, lowest yielding (Yield Grade 4 (or 5)) carcass in the class.
- Most excess, trimmable fat from round to chuck (end-to-end)

*Note:* Yield statements for beef short loins need to be changed to bone-in.

**Intact Pork Carcasses**
- Resulting in a higher percentage of boneless, closely trimmed retail cuts.
- Resulting in greater cutability.
- Resulting in a higher cutout value.
- Due to superior muscling (thick vs. thin), resulting in a higher muscle-to-bone ratio.

**Pork Hams, and Center Loins**
- Resulting in a higher percentage of bone-in, closely trimmed retail cuts.
- Resulting in greater cutability.
- Resulting in a higher cutout value.
- Due to superior quality (Red, Firm, and Normal vs. Pale, Soft, and Exudative), being more suitable for export trade, consequently resulting in a higher merchandising value.
  (carcasses and center loins only)
- Due to superior quality (Red, Firm, and Normal vs. Pale, Soft, and Exudative), being more suitable for export trade, consequently resulting in a higher merchandising value.
- Clearly a more reddish-pink color, firmer, finer textured, less exudative lean that would result in less retail purge. (center loins and carcasses only)
- Clearly the palest, softest, coarsest texture, most exudative lean resulting the most retail purge. (center loins and carcasses only)
- Due to superior quality (Red, Firm, and Normal vs. Pale, Soft, and Exudative), resulting in higher smokehouse yields, consequently resulting in a higher merchandising value.
  (hams only)
- Clearly the palest, softest, coarsest texture, most exudative lean with the most muscle separation resulting in the lowest smokehouse yield.

*Note:* Hams yield bone-in center-cut slices.
### Useful Words

**Power Words**
- most
- much
- clearly
- obviously
- easily
- unquestionably
- without a doubt
- without hesitation
- without question
- especially
- readily
- significantly
- definitely
- positively
- most
- immediately

**Verbs**
- exhibited
- shown
- manifested (only quality)
- revealed
- indicated
- had
- displayed
- contained
- possessed
- exposed
- produced
- presented
- expressed (only muscling)

**Transition Words**
- additionally
- in addition
- furthermore
- moreover
- also
- finally
- as well as
- in conjunction with
- lastly
- extending to
- along with

**Grant Statements**
- grant
- admit
- concede
- realize
- recognize
- acknowledge

**Miscellaneous Words**
- least
- most
- insufficient
- sufficient
- adequate
- resulting
- prominent
- coupled
- excess
- trimmable
- acceptable (only quality)
- youthful
- dispersed
- distributed
- desirable

**Comeback Words**
- nonetheless
- however
- thus
- therefore
- consequently
- even so

**Criticism Adjectives**

**For Muscling**
- tapering
- shallowest
- flattest
- narrowest
### OFFICIAL REASONS

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#### 4/3

- **Easy Clearly Greater Quality + Cattability (TCBBP)** res. Ter mv
  - **①** KPH
  - **⑦** ORE **Loin Rib**
  - **⑬** CH

#### 3/1

- **Clearly Greater Quality (Ch vs. Se)** res. Ter retail merch. value
  - **①** KPH
  - **⑦** ORE Loin LE Ch
  - **⑬** Immed. grill trimmer, heavy musc., Ter cutability
  - **⑦** ORE Rnd SL LE Ch Br Cod

#### ½

- **CLOSE Superior Trimness & Muscling** res. Ter %. BCTEC
  - **⑦** ORE LR Rnd SL LE R Ch Br Cod
  - **⑬** Immed. grill Ter Quality
  - **①** KPH
  - **⑦** ALL
  - **⑬** Color * cons. appeal

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- **2/ Ack: High Quality (mark suffic. to grade USDA Choice; bright, chely red, firm, not testend)**
- **3/ Ack: Highest quality, fattest, moistest, best % (not lightest musc.)
- **4/ Most fat → ALL locations**

- **Best % BCTEC**
Without hesitation, I easily placed 4 over 3 due to clearly greater quality, resulting in a higher retail merchandising value, as 4 would qualify for a Top Choice boxed beef program, and clearly greater trimness and muscling, resulting in higher cutability. Four was clearly higher quality, as manifested by a higher degree of marbling in the ribeye. Additionally, 4 was undoubtedly trimmer, as displayed by less fat opposite the ribeye, over the round, inside round, along the loin edge, and over the chuck. Moreover, 4 was heavier muscled, as expressed by a larger ribeye, thicker loin, and a fuller rib. I concede 3 exhibited a more bulging chuck. Also, 3 had less kidney, pelvic, and heart fat.

I placed 3 over 1 due to clearly greater quality (USDA Choice vs. Select), resulting in a higher retail merchandising value. Three was clearly higher quality, as manifested by a higher degree of marbling in a firmer, more youthful colored ribeye. Additionally, 3 displayed less kidney, pelvic, and heart fat. Without a doubt, I immediately recognize 1 was a trimmer, heavier muscled, higher cutability carcass, as evidenced by particularly less fat opposite the ribeye, less fat along the lower rib, over the round, sirloin, loin, along the loin edge, over the rib, and brisket, with less cod fat. Also, 1 had a larger ribeye, plumper cushioned round, thicker sirloin, loin, rib, and chuck.
Second: In a close pair, I placed 1 over 2 due to superior trimness and muscling, resulting in a substantially higher percentage of boneless, closely trimmed retail cuts. One was clearly trimmer, as displayed by less fat from round to chuck, with especially less fat opposite the ribeye, as well as less cod fat. Additionally, 1 was unarguably heavier muscled, as expressed by a larger ribeye, thicker, plumper cushioned round, thicker sirloin, loin, rib, and chuck. I immediately recognize 2 was a higher quality carcass, as shown by a higher degree of marbling in a firmer, finer textured, brighter, more chesty-red colored ribeye, resulting in higher consumer appeal.

Fourth: I acknowledge 2 was a high quality carcass with sufficient marbling to grade USDA Choice in a firm, fine textured, bright, chesty-red colored ribeye. Nonetheless, I placed 2 last as it was the absolute fattest, wastiest, lowest yielding carcass (Yield Grade 4) in the class. Two undoubtedly displayed the most excess fat opposite the ribeye, along the lower rib, over the round, sirloin, loin, along the loin edge, over the rib, chuck, and brisket as well as the most cod fat and the most kidney, pelvic, and heart fat. Therefore, without question, 2 would generate the significantly lowest percentage of boneless, closely trimmed retail cuts.