I. SELECTION OF FACILITIES, PRODUCT AND JUDGES
A. The selection of facilities and product for the contest will be made by the Contest Superintendent.
B. The selection of official judges will be made by the Contest Superintendent.
C. Effort will be made to keep contest conditions fair to all contestants. Due to limited precontest practice opportunities, the Contest Host and Superintendent may permit pre-contest practices at the contest site.

II. GENERAL CONDUCT OF CONTEST
A. Contestants will move from exhibit to exhibit during the contest in five or more separate groups.
B. As few members as possible of the same team will be in the same group.
C. Where possible, a Group Leader will be provided for each group of contestants whose duty shall be to enforce the rules of the contest and to keep the exhibits of the class in an orderly arrangement.
D. Contestant will not be permitted to:
   1. Handle or touch cuts or lean cut surfaces under any condition.
   2. Use any mechanical aid, such as a measuring device, light, etc.
   3. Talk to fellow contestants at any time during the contest.
   4. Monopolize any one exhibit for any unreasonable length of time.
   5. Separate themselves from the class on which their group is working.
   6. In any way willfully obstruct the work of any other contestant.
   7. Use or have in their possession a cell phones during the contest.
E. 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.
D. Official placing and reasons by the judges after the contest is completed.

III. SELECTION OF CLASSES
The Judging Committee will give special consideration to the following items:
A. General
   1. All exhibits in the judging classes are to be selected from the top four grades.
   2. The Judging Committee shall be the final authority in how the cuts are trimmed. The contestants will not be expected to make allowances for faulty workmanship or differences in trim;
   3. An effort will be made to select classes that will hold their characteristics for the duration of the contest;
   4. All exhibits within one class will be of about the same weight, so that the size of the exhibit is not a major factor in determining the placing;
   5. A special effort will be made to avoid unusual conditions in the contest area which would tend to change the appearance of the exhibits during the contest;
   6. A check will be made to see that all hanging exhibits in one class are on about the same length hooks and at a height for best observation.
   7. A check will be made to see that marks of identification, such as plant or official federal grades, tags, or other common marks of identification are removed from every exhibit prior to the start of the contest.

(Exceptions to the above—or other unusual cooler area or exhibit conditions—will be carefully explained to coaches and contestants prior to commencement of the contest.)
B. The retail cuts to be used for the identification portion of the contest will be selected from the latest approved national 4-H Meat Identification Cut Master List (available from the American Meat Science Association). Steaks or chops will not exceed 1-1/4 inches thick. Roasts will be 1-1/2 inches thick or more. Efforts will be made to avoid borderline calls. Cuts may be packaged in a tray with a clear wrapping cover and the most identifiable side displayed. Contestants may not touch retail cuts at any time. Retail cuts and names shall be among those found in the Uniform Retail Meat Identity Standards approved list, and the Guide to Identifying Meat Cuts.
C. Beef retail cut placing/reason classes shall be selected from among the following:
   a. Beef Chuck, Arm Roast
   b. Beef Rib, Rib Steak, Small End
   c. Beef Rib Ribeye Steak
   d. Beef Loin, T-Bone/Porterhouse Steak
   e. Beef Loin, Top Loin Steak, Boneless
   f. Beef Loin, Top Sirloin Steak
   g. Beef Round, Round Steak (Bone-In or Boneless)
   h. Pork Shoulder, Blade Boston Roast
   i. Pork Shoulder, Blade Steak
   j. Pork Loin, Blade Roast
   k. Pork Loin, Rib Chop
   l. Pork Loin, Loin Chop
   Pork Ham, Smoked Center Slice

D. Wholesale/Primal-Subprimal Judging Class list. Different numbered options are listed because of regional or market availability preferences. *Preferred choices, if available.
   a. Beef Ribs (103/107*)
   b. Beef Rounds (158*/160)
   c. Beef Short Loins, Short-Cut (174*)
   d. Beef Strip Loins, Bnls (180)
   e. Pork Fresh Hams (401*/401A)
   f. Pork Shoulder Boston Butts, Bone-In (406)
   g. Pork Loins (410*/411/412*)

E. Beef carcasses and Pork carcasses will may be used. There will NOT be lamb carcasses

IV. CONTEST TIME & MATERIALS
A. Twelve minutes allowed in the cooler for placing each judging class and taking notes for reasons.
B. 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 stand back and filling out placing cards.
C. Two 12-minute periods will be allowed for identifying the 30 retail cuts, with no stand back.
D. The judges will decide all official placings and cuts for the contest.
E. Question classes will be used instead of oral reasons.
F. All forms, placing cards, note cards for reasons, etc. shall be provided by the contest administration.
G. Clipboards and pencils shall be provided by the contestant.
H. Frocks and hairnets shall be provided for members.
I. Cards not marked will be scored as a zero.
J. Ties in judging categories shall be broken by questions and/or total contest scores.

V. STUDY MATERIAL
A. Retail cuts and names shall be among those found in the Uniform Meat Identity Standards (1996 Edition).
B. The “Meat Evaluation Handbook” (2001 Edition) will be used by the Judges as a guide in selecting and placing the various classes.
C. Study materials are available from several sources. For the latest suggested list, contact:
   American Meat Science Association
c/o 4-H Meat Contest
1111 North Dunlap Avenue
Savoy, Illinois 61874
Phone: (217) 632-5176 www.meatscience.org/judging for a free copy of the current catalog of education materials, ordering instructions and prices.

Contest management may adjust contest procedure and content if needed.
**Senior Division North Dakota 4-H Meats Judging Contest**

Counties may enter one team of 3 to 5 persons in the senior division. Other senior 4-H members from that county that are not on the team can judge as individuals. All participants are eligible for individual awards. The high three individual scores determine the team score.

**Senior 4-H Division:** 4-H members who are were 14 to 18 before January 1.
- 14 year old members who did not turn 14 before January 1 should judge in the intermediate division as they are not eligible for the national contest.

**Placing Six Classes**
- Retail—2 Classes (one beef and one pork 50 points each)
- Beef—2 Classes (carcasses and/or Wholesale/Primal/Subprimal Cuts 50 points each)
- Pork—2 Classes (Carcasses and/or Wholesale/Primal/Subprimal Cuts 50 points each)

300 Points - Total Placing Score Possible

**Questions** will be given on three of the above classes. The questions classes will be chosen by the judges and announced to the contestants at the start of the contest. There will be five questions per class at five points each for a total of 75 points.

75 Points - Total Questions Score Possible

**Identify 30 Retail Cuts**
The senior contest includes the entire retail cut list of Beef, Pork, and Lamb; Fresh, Processed or Variety.
- (A) Name of Species at 2 points each 60
- (B) Name of Primal Cut at 3 points each 90
- (C) Name of Retail Cut at 4 points each 120
- (D) Recommended Cookery Method at 1 point each 30

300 Points - Total Identification Score Possible

675 POINTS - TOTAL CONTEST SCORE POSSIBLE

**Intermediate 4-H Division North Dakota 4-H Meats Judging Contest**

Counties may enter any number of teams consisting of 3 to 5 persons in the intermediate division. Other intermediate 4-H members from that county that are not on the team can judge as individuals. All participants are eligible for individual awards. The high three individual scores determine the team score.

**Intermediate 4-H Division:** 4-H members who were age 11 to 13 before January 1. Members who are currently 14, but did not turn 14 before January 1 should judge in the intermediate division as they are not eligible for the national contest.

**Placing Six Classes**
- Retail—2 Classes (one beef and one pork 50 points each)
- Beef—2 Classes (carcasses and/or Wholesale/Primal/Subprimal Cuts 50 points each)
- Pork—2 Classes (Carcasses and/or Wholesale/Primal/Subprimal Cuts 50 points each)

300 Points - Total Placing Score Possible

**Questions** will be given on three of the above classes at 50 points.
- The questions classes will be chosen by the judges and announced to the contestants at the start of the contest. There will be five questions per class at five points each for a total of 25 points.

75 Points - Total Questions Score Possible

**Identify 20 Retail Cuts**
The intermediate contest includes the list of 60 retail cuts titled “North Dakota Intermediate 4-H Cut List” and includes Beef, Pork, and Lamb; Fresh, Processed or Variety.
Junior 4-H Division North Dakota 4-H Meats Judging Contest

Counties may enter any number of teams consisting of 3 to 5 persons in the junior division. Other junior 4-H members from that county that are not on the team can judge as individuals. All participants are eligible for individual awards. The high three individual scores determine the team score.

Junior 4-H Division: 4-H members who were age 8 to 11 before December 31. *Junior 4-H members can judge in the intermediate 4-H division.

*Placing Six Classes
Retail—2 Classes (one beef and one pork 50 points each)
Beef—2 Classes (Carcasses and/or Wholesale/Primal/Subprimal Cuts 50 points each)
Pork—2 Classes (Carcasses and/or Wholesale/Primal/Subprimal Cuts 50 points each)

300 Points - Total Placing Score Possible

*Questions will be asked on three of the above classes. There will be five questions per class at five points each for a total of 75 points. The questions will be given to the junior 4-H members as they judge the class.

75 Points – Total Questions Score Possible

*Identify 10 Retail Cuts
The intermediate contest includes the list of 20 retail cuts titled “North Dakota Junior 4-H Cut List” and includes Beef, Pork, and Lamb; Fresh, Processed or Variety.

(A) Name of Species at 2 points each 60
(B) Name of Primal Cut at 3 points each 90
(C) Name of Retail Cut at 4 points each 120
(D) Recommended Cookery Method at 1 point each 30

100 Points - Total Identification Score Possible

475 POINTS - TOTAL CONTEST SCORE POSSIBLE