



4-H Alberta Steer Carcass Competition Guidelines - 2022

Goal: *The goal of this competition is to find the carcass that provides the highest quality beef for a restaurant.*

Requirements: A 4-H member in good standing, located and registered in 4-H Alberta, please refer to 4-H Alberta Youth Member Standards in addition to the following:

- Carcass Steers must be weighed, tagged with 4-H (*Note: 4-H tag means Visual ID tag used to identify steer as a 4-H project*) and CCIA Tags and registered by **December 1, 2021. To be entered in the competition, members must complete the online Provincial Registration form including payment and register with their club.** - register at <https://www.4habregistration.ca> (including required animal information and \$75 registration fee) and 3 photos (front(ear tag must be visible), left side, right side) submitted to the Carcass Google Classroom <https://classroom.google.com/c/Mzk1OTkzOTgyODU5?cjc=lf16gti>
- DNA tail hair samples are to be taken and submitted to a designated person for your area - Please refer to this document. Please submit with the member's name & CCIA # in a sealed envelope to minimize confusion, Submit before DECEMBER 15, 2021 - samples sent later may not be accepted.

Abattoir	Location	Delivery	Harvest	Grading
Foothills Custom Meats	High River	May 15	May 16	May 17
The Mad Butcher	Lethbridge	May 17	May 18	May 19
Forestburg Meat Processing	Forestburg	May 18	May 19	May 20
Deerview Meats	Irvine	May 25	May 26	May 27
H & M Meats	Grande Prairie	May 30	May 31	June 1
Sangudo Meats	Sangudo	June 2	June 3	June 4
Meat Chop	Penhold	June 6	June 7	June 8
Loves Custom Meats	Vegreville	June 7	June 8	June 9

- Harvest site information is provided at the time of registration. Please indicate your preferred harvest location. These will be filled on a first come, first served basis. The organizing committee reserves the right to cancel any location if there are not at least 5 animals registered at that location. If more than 15 animals are booked at one abattoir, members may be asked to switch to an alternative location/date. These changes will be made known by December 15, 2021.
- The animal must be "Tie Broke" for live evaluation. All harvest dates are scheduled within a 2-3 week window in May-mid June 2022.
- Members must agree to deliver the animal to one of the Abattoir's selected by the 4-H Alberta Steer Carcass Committee on the date specified, as selected at registration.
- Members must provide a final picture of member and animal within a week of delivery to the Abattoir - It will be uploaded to Google Classroom.
<https://classroom.google.com/c/Mzk1OTkzOTgyODU5?cjc=lf16gti>
- Provide a PowerPoint presentation about their project.
- For regions, districts and local Achievement Day Sale committees that allow replacement of animals, the following applies. Local level rules must be adhered to.



- If the entry into the 4-H Alberta Steer Carcass Competition is a companion animal to a Market Steer Live Project and is used to replace that project; the entry is cancelled and fee is forfeited. If the Market Steer Live is deemed to be unruly, the member may switch with the 4-H Alberta Steer Carcass entry until February 15, 2022, provided both steers are registered as a 4-H project by December 1st, 2021. Members may only switch once and the member will be required to provide proof from their Show and Sale Committee to Tracy Dietrich Tracy.Dietrich@4HAB.com within 1 week of the approved switch.

For more information contact any of the following Committee Members:

Tracy Dietrich	TracyDietrich@4HAB.com	ph: 780-781-1003 - 4-H Alberta
Rod Turner	FencelineEnt@gmail.com	ph: 780-888-1886 - East Central
Carey Kopp	Carey.J.Kopp@gmail.com	ph: 403-501-9310 - South
Terry Elliott	dldt@hotmail.ca	ph: 403-928-7981 - South
Lyndon Mansell	lyndon.mansell@gmail.com	ph: 780-853-7975 - Northeast
Calvin Grabler	csranching@hotmail.com	ph: 780-305-4490 - Northwest
Paul Franz	pfranz4h@gmail.com	ph: 780-618-5983 - Peace
Kim Pohl	cowgirl_ks88@hotmail.com	ph: 403-785-6801 - West Central
Jay Good	jay@gatewaylivestock.com	ph: 403-317-4265 - South

Please send hair samples to the following volunteers in your area:

South and Calgary Region

Terry Elliott - 10530, RR74, Cypress County, AB T0K 1Z0

Peace Region

Paul Franz - Box 994, Grimshaw, AB T0H 1W0

Northwest Region

Calvin Grabler - Site 3, Box 1, RR 1, Cherhill, AB T0E 0J0

Northeast Region

Lyndon Mansell - Box 279, Innisfree, AB T0B 2G0

Central Regions

4-H Centre - RR 1, Site 7, Box 1, Westeros, AB T0C 2V0



Provincial Carcass Steer Competition Point Distribution:

Due to the harmonized grading system between Canada and USA, each side of the carcass will be graded for Criteria 1 and Criteria 2 and the best score used in point calculation.

Criteria #1: Grading Chart – Marbling is the amount of intramuscular fat embedded in the Ribeye. This measurement provides the grade for the carcass (Chart #1).

Chart #1: Grading Chart – Marbling	Maximum Pts. (40)
Prime	40
AAA (3) Moderate	35-39
AAA (2) Modest	30-34
AAA (1) Small	25-29
AA	15
A	10

****Any Carcass not grading within the “A” class or Prime will be eliminated from the Competition. ****

Criteria #2: Retail Cut Yield Percentage Score – Retail Cut Yield is an estimation of closely trimmed (0.5-inch fat or less), boneless retail cuts from the major four primal cuts (round, loin, rib and chuck) derived from a carcass.

Chart #2 will be utilized for scoring:

Chart #2: Retail Cut Yield		
Yield Grade	Range	Maximum Pts. (25)
Yield 1	53.3% or more	25
Yield 1	52.3 – 53.2%	21
Yield 2	51.2 – 52.2%	17
Yield 2	50.2 – 51.1%	15
Yield 3	48.9 – 50.1%	12
Yield 3	47.6 – 48.8%	10
Yield 4	46.3 – 47.5%	9
Yield 4	45.1 – 46.2%	7
Yield 5	45% or less	5



Criteria #3: Ribeye Size – The measurement of the “ribeye” is to meet the size requested by high end restaurants. Measurement taken between the 12th and 13th rib, points awarded as in Chart 3.

Chart #3: Rib Eye Square cm. (Square in.)	Maximum Pts. (20)
Less than 59 cm (9.3")	5
60 cm (9.3") to 69.9 cm (10.7")	10
70 cm (10.8") to 79.9 cm (12.3")	15
80 cm (12.4") to 89.9 cm (13.8")	20
90 cm (13.9") to 99.9 cm (15.4")	15
100 cm (15.5") to 109.9 cm (16.9")	10
110 cm (17") to 119.9 cm (18.5")	5
Greater than 120 cm (18.6")	3

Criteria #4: Warm Carcass Weight – Weight of Carcass after it is dressed.

Chart #4: Carcass Weight	Maximum Pts. (15)
599 lbs. and below	0
601 - 625 lbs.	3
626 – 650 lbs.	5
651 - 700 lbs.	7
701 - 725 lbs.	10
726 – 750 lbs.	15
751 - 775 lbs.	10
776 - 800 lbs.	7
801 - 850 lbs.	5
851 lbs. and above	0

Criteria #5: Fat Thickness – Maximum points will be awarded for 5-7 mm of Fat Thickness. Other Points awarded as per Chart #4. Carcasses not meeting the minimum fat requirement are removed from the competition.

Chart #5: Fat/mm	Points	Fat/mm	Maximum Pts. (10)
3 mm	6	12mm	2
4mm	9	13mm	1
5mm	10	14mm	0
6mm	10	15mm	-1
7mm	10	16mm	-2
8mm	8	17mm	-3
9mm	6	18mm	-4
10mm	4	19mm	-5
11mm	3	20mm	-6



Criteria #6: Muscling – A subjective score based on the assessment of muscling over the rump and across the loin of the carcass. Carcasses should exhibit good to excellent muscle coverage. Chart 6 shows point allocation.

Chart #6: Muscling Score	Maximum Pts. (5)
4 – Excellent	5
3 – Good – No Deficiencies	2
2 – Good – Some Deficiencies	1
1 – Deficient to Medium	0

Criteria #7: Fat Colour – Fat Colour should be white for maximum points

Chart #7: Fat Colour	Maximum Pts. (5)
WWW	5
WW	2
W	1
Yellow	0

Criteria #8: Rib Eye Colour - Bright Red Colour will obtain Maximum Points.

Chart #8: Lean Colour	Maximum Pts. (5)
Bright Red	5
Pale Red	2
Dark Red	0

Criteria #9a-c: Extra Points (30)

Each member will receive ten (10) points for meeting **each** of the following criteria:

a) Animal Tie Broke – 10 points

- Animals must be tie broke. This means the animals need to stand quietly while tied to a fence. Animals need to have their CCIA tag visually read; therefore animals must be quiet and manageable for the safety of all members and volunteers. The tag reader has the right to reject any animal that is deemed unruly and removed from the competition.
- Steer that can be tied, led, touched all over and tag read by hand – 10 points
- Steer that is quiet when tied, allow tag to be read by hand; but will not allow others to touch – 5 points
- Steer that is wild and cannot read tag by hand – 0 points ***Note*** The steer will be disqualified if the judge deems it to be unruly due to safety reasons
- Live Judges will use their discretion when awarding points



b) Animal Free of Tag – 10 points

- Animals need to be free of tag. Tag is defined as matted hair with manure on legs and belly. Fresh manure from transport is not considered to be tag. The animal must be quiet enough for the “judge” to touch the animal.
 - Animal that is clean of “tag” and tidy – 10 points
 - Animal that is clean but has “tag” on belly or not easily seen – 5 points
 - Animal that has noticeable “tag” over all of its body – 0 points

Criteria #9a-c: Extra Points (30)

c) Final Presentation of Animal & Record Book – 10 points

• **DEADLINE FOR PRESENTATION - June 30, 2022**

- Tell us about your Carcass Competition Project!
- A total of eight (8) points will be awarded for each area covered:
 - **Pictures** relating to your project throughout the year. Must include carcass ribeye (2 points).
 - **Outline ration(s)** feed- may be done through picture, text or other graphic. Must include feed conversion rate, regardless of member age. (2 points)
 - **DNA Test Results**- show DNA test results & highlight one aspect you learned about (2 points)
 - **What did you learn through participation in the 4-H Alberta Steer Carcass Competition?** (2 points)
- Points will be deducted for handing presentation in late - under 7 days late -5 points, over 7 days late presentation will not be marked.
- Completed Record Book Market Beef / Carcass Insert 2 points)
 - Please complete your carcass project record book.
 - A complete record book will be verified with your leader and an email sent to Tracy Dietrich - tracy.dietrich@gmail.com by July 5th, 2022

Other Competition Notes

- a. All Carcasses must be “Youthful” for Maturity
- b. Rate of Gain – Will be used for information only for this competition
- c. The 4-H Alberta Steer Carcass Committee may require a one (1) inch “Rib Eye” steak taken from the 12th rib of each animal will be frozen when the carcass is being cut and wrapped for display at the Awards Luncheon.
- d. Both sides of the carcass will be graded for Criteria #1 (Marbling) and Criteria #2 (Yield). Only the left side will be used for grading Criteria #5 (Fat).
- e. Tie breaking
 - i. Carcass Ties will be broken using the following criteria until the tie is broken. The carcass with the closest to optimum will be declared the winner.
 - 1) Criteria #1: Grade – Marbling ... Tied Carcasses are compared if there is still a tie then move to (2)
 - 2) Criteria #2: Yield ... Tied Carcasses are compared if there is still a tie then move to (3)



- 3) Criteria #3: Ribeye Size ... Tied Carcasses are compared if there is still a tie then move to (4)
- 4) Criteria #5: Warm Carcass Weight... Tied Carcasses are compared if there is still a tie then move to (5)
- 5) Criteria #4: Fat Thickness

Perfect Animal Score

Scoring Criteria	Maximum Score (155)
<u>Criteria #1:</u> Grading - Marbling	40
<u>Criteria #2:</u> Lean Yield Score	25
<u>Criteria #3:</u> Ribeye Size	20
<u>Criteria #4:</u> Warm Carcass Weight	15
<u>Criteria #5:</u> Fat Thickness	10
<u>Criteria #6:</u> Muscling	5
<u>Criteria #7:</u> Fat Colour	5
<u>Criteria #8:</u> Rib Eye Colour	5
<u>Criteria #9a:</u> Animal Tie Broke	10
<u>Criteria #9b:</u> Free of Tag	10
<u>Criteria #9c:</u> Final Presentation	10
<u>Total</u>	155

Credits – The Provincial Carcass Committee would like to acknowledge the work previously completed by Henry Wiegman. His work was used as a basis for developing this competition.