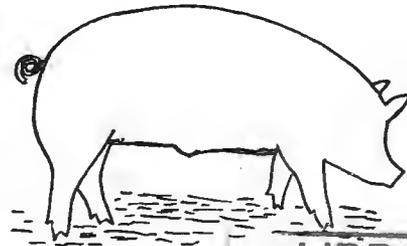
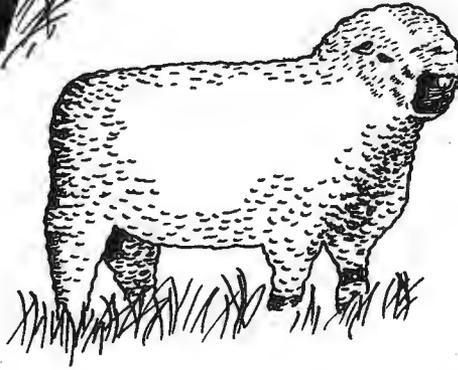




Livestock Judging Guide

**FOR 4-H
CLUB MEMBERS**



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LIVESTOCK JUDGING for 4-H Club Members

by
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F. H. Baker, C. M. Reed
Extension Livestock Specialists

HOW TO BEGIN—Before you start judging animals, try to make a mental picture of a perfect animal. You can do this by recalling the most desirable features of the fine animals you have seen, and thinking of them as belonging to one animal. Or you can study pictures of champions, or ideal-type pictures available from the various purebred associations.

In our contest system, we use four animals in each class. As you judge you divide them into three pairs: a top pair, a middle pair, and a bottom pair. You make comparisons between the various pairs. Really, as you look at any class, you have five animals in mind: the four in the class, and the ideal animal.

Make your easiest placing first. This may be the top animal. It may be the bottom animal. Or it may be any of the pairs.

You can place the class better from a distance of about 25 feet, or far enough away to see all four animals at one time. You should become skilled in placing the classes with your eye, and handling the animals to check your observation. It is a mistake to place a class only with the hands, or to base final decisions on handling alone.

Learn to study the animals carefully. Look especially at the parts where we get the high-priced cuts. Learn to develop a system. A keen judge of livestock is orderly, never haphazard. Usually, you should note the big things and make your placings accordingly.

In any contest or practice period, *do your own work*. You should learn to depend on your own judgment and not someone else's. If you want other people to have confidence in you, you must have confidence in yourself. You can improve your judging ability by making your own decisions.

When You Enter a Judging Contest

In a livestock judging contest, you will judge classes of beef cattle, sheep, and swine. You may judge either market or breeding classes. If you place the class correctly, you will receive a score of 50 points for placing. If you miss one pair, or two pairs, or make other placing errors, your score is determined in proportion to the seriousness of the error made.

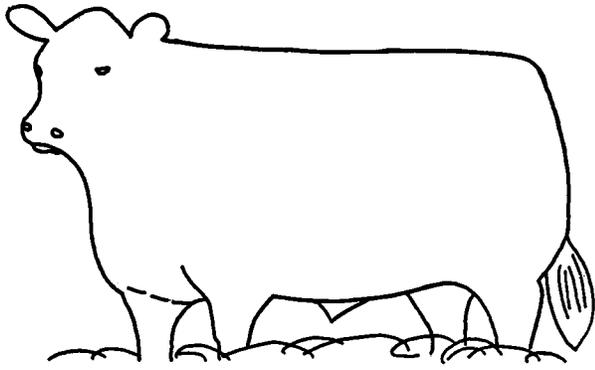
The judge will score you on the organization, presentation, and accuracy of your reasons. A score of 50 points is the highest that can be awarded for oral reasons.

In any official 4-H Judging Contest, you will be given a card for each class. It will have your group and contestant number on it; or you will be given instructions on this point. You will also be given an enrollment card. You will turn it in before you begin judging. Be sure each card that you turn in for

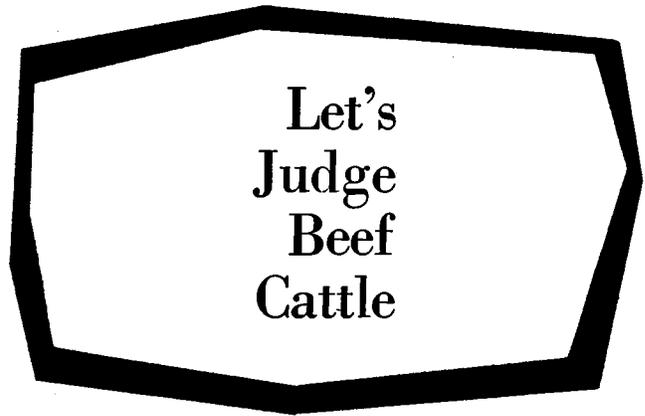
each class is marked, and that you have listed the name of the class. Be sure to check *only one* placing on the right hand side of your 4-H Livestock Judging Card. Always follow the instructions of your group leader.

4-H Judging Card		1-2-3-4
		1-2-4-3
		1-3-2-4
		1-3-4-2
		1-4-2-3
		1-4-3-2
		2-1-3-4
Group No. _____		2-1-4-3
		2-3-1-4
Contestant _____		2-3-4-1
		2-4-1-3
		2-4-3-1
		3-1-2-4
Class _____		3-1-4-2
		3-2-1-4
		3-2-4-1
		3-4-1-2
		3-4-2-1
		4-1-2-3
Placing Grade _____		4-1-3-2
		4-2-1-3
Reason Grade _____		4-2-3-1
		4-3-1-2
		4-3-2-1

This is a 4-H Placing Card—Let's learn to use it properly.



Ideal Type Steer



What Is Beef Type?

Beef type is an ideal or standard of perfection toward which breeders build. It combines all the characteristics that add to the beef animal's value and efficiency. You must know the ideal beef type in judging beef cattle.

The ideal animal should be wide, deep bodied, moderately low-set, and straight in top and bottom lines. He should have a full quarter, a short neck, and broad, short head. He should have strong bones and straight legs.

First, the ideal or most desirable form or shape of each part.

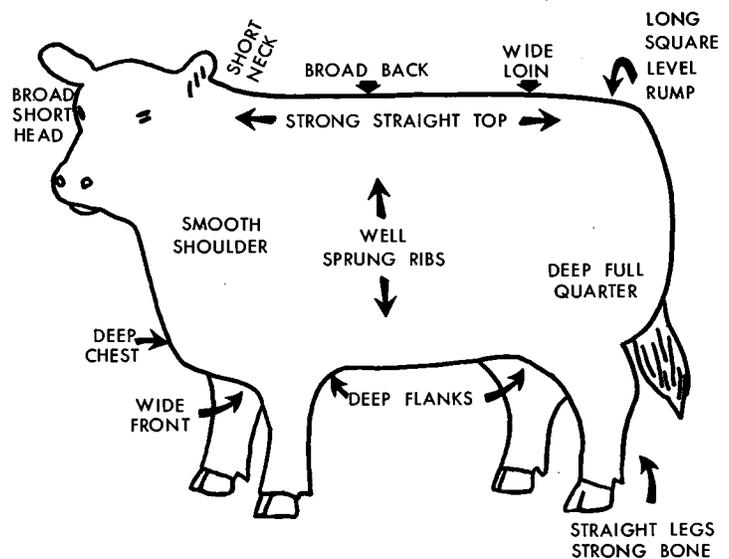
Second, how to look at the animal and evaluate it as a whole.

You must learn all this before the contest. At the contest, you use this knowledge as you observe, evaluate, and compare a class.

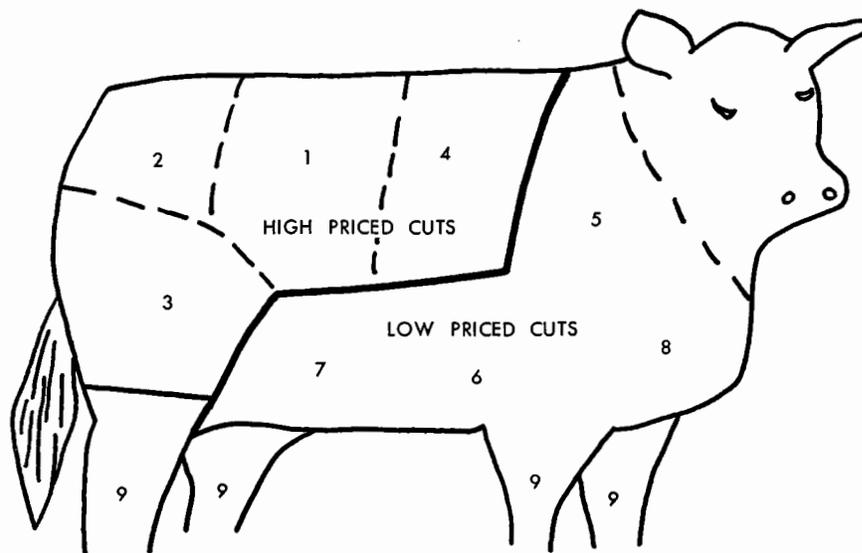
Do You Know the Major Parts of a Beef Animal?

The first thing you must know in judging beef cattle is the names of the various parts of the animal, and their location on the animal's body. This is necessary so you can know what to look for, and tell someone else what you have seen.

After you know the names and locations of the important parts of the animal, you need to know two more things:



What Are the High-Priced Cuts?



The high-priced cuts should be given first and most consideration.

High Priced Wholesale Cuts of a Beef Carcass

1. Loin
2. Rump
3. Round
4. Rib

Low Priced Wholesale Cuts of a Beef Carcass

5. Chuck
6. Plate
7. Flank
8. Brisket
9. Shank

Main Points and Terms You Need to Know In Judging Beef Cattle

In judging fat cattle classes points to be considered are finish, conformation and/or type, and quality.

Finish — Finish is the amount of fat or covering. The term “finish” should be used in fat classes only. Finish should be smooth and uniform over the animal, not patchy and uneven. It should be mellow—neither too hard nor too soft. You can estimate the kind and amount of finish by both observation and handling.

Conformation — A good beef animal is blocky in general appearance. The legs and neck are short, the body deep and wide, the top and underline straight, the ribs well sprung, and the rump level and wide. Hooks or hip bones should not be prominent, but smoothly laid in and well covered. The quarter should be wide, full and deep. The twist should be deep and full.

Quality — “Quality” refers to smoothness and refinement in beef cattle. A coarse boned, thick-hided, and unevenly finished animal lacks quality. We want a smooth, trim animal with medium bone and a pliable hide and fine, soft hair coat.

... In Judging Breeding Cattle

When you judge breeding cattle you need to consider several important points in addition to those listed for judging steers. The big things to look for in breeding cattle are: type and/or conformation, natural fleshing or muscling, bone, feet and legs, style, smoothness and quality, and breed and sex character.

Conformation — Means the same as in judging fat steers.

Natural Fleshing — “Natural fleshing” is the amount of muscling the animal has. Thickness, depth, and fullness of the quarter, and width of back, loin and rump are indications of natural fleshing.

Condition—This term refers to the amount of fat covering. In breeding classes the term “condition” should be used rather than “finish.” In judging breeding cattle, natural fleshing is primary, and condition is secondary.

Feet, Legs and Bone — Strong straight legs with moderate sized bone are a must in breeding cattle. The legs should be out on the corners of the body. The animal should be able to move well without any evidence of poor feet and legs.

Style — A stylish animal is an attractive animal that displays alertness and shows to its best advantage.

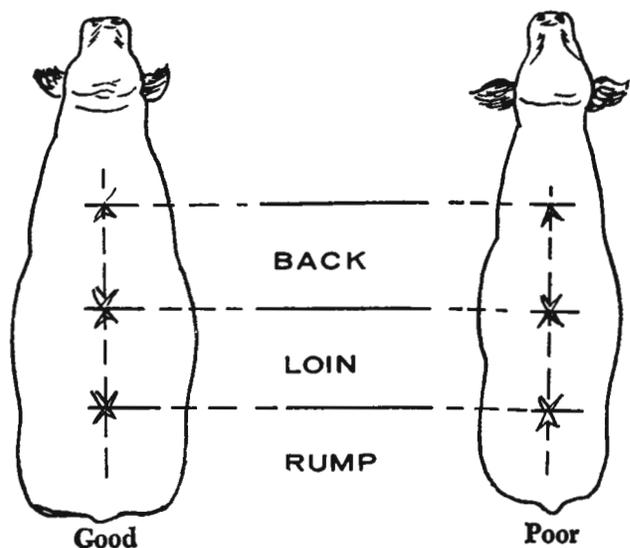
Quality — Is a degree of refinement. The hair should be fine and soft. The skin should be loose and pliable. Bones should be clean and not coarse. The fleshing should be smooth and even.

Breed Character — Shows in head shape and general appearance or marking of a particular breed. You should learn from breed pictures the characteristics of the different beef breeds.

Sex Character — Is the difference of appearance that distinguishes one sex from another as shown by secondary characteristics. The bull should be masculine as evidenced by increased development of fore quarter, a thick neck, a bold strong head, and a massive powerful appearance. The female is more refined, with lightness of shoulder and neck and more refinement of head and bone.

How to Compare Important Factors In Judging Beef Cattle

BACK AND LOIN — The back, loin and rump



should be broad, straight, and uniform in width. An animal with a narrow or weak top is objectionable.



Good

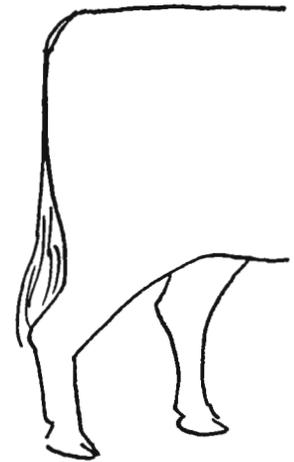


Poor

NECK AND SHOULDERS — The neck is short and blends in smoothly with the shoulders. Undesirable shoulders are heavy and coarse, open over the top with the blades standing out from the body. The desirable neck and shoulder is one that is smooth and carries the thickness of the rest of the body. A heavy, thick dewlap and a thick crested neck are undesirable in a steer, and usually means that he was castrated at an older age, or a poor job of castrating was done. In bulls masculinity and ruggedness are desired whereas in cows femininity is important. These points are discussed on page 7.



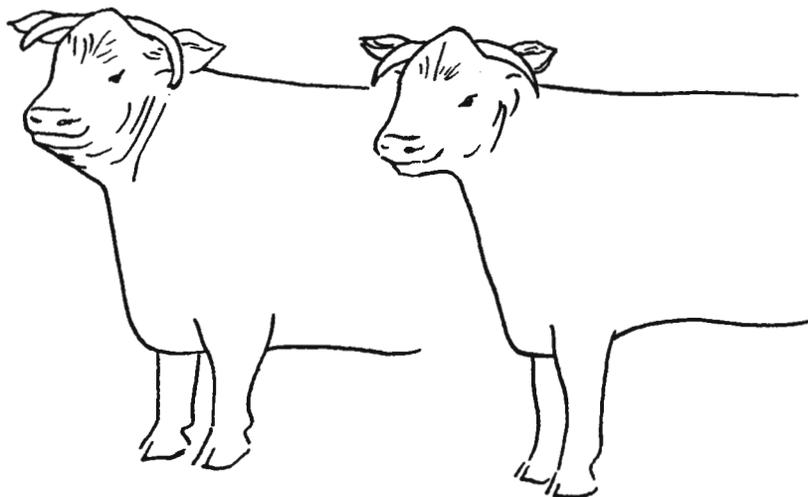
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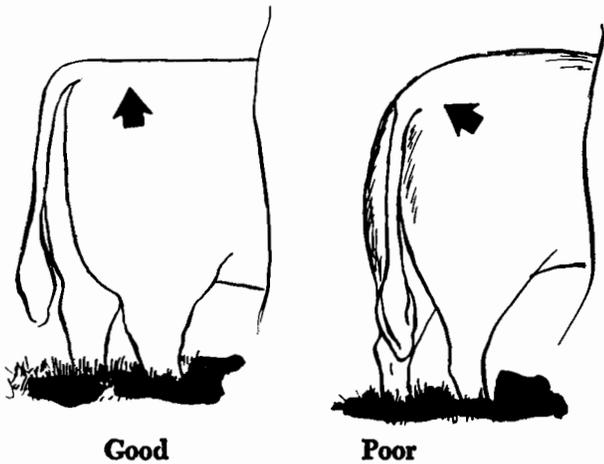
LEGS — The legs are straight and set squarely under the corners of the body. The hind legs should not be cow-hocked or close at the hock and not sickle-hocked.

DEPTH OF BODY — The body should be deep, rectangular and well-balanced. The fore-rib region should be deep with a good spring of rib and with fullness behind the shoulder. A flat-ribbed shallow-bodied beef animal is undesirable.

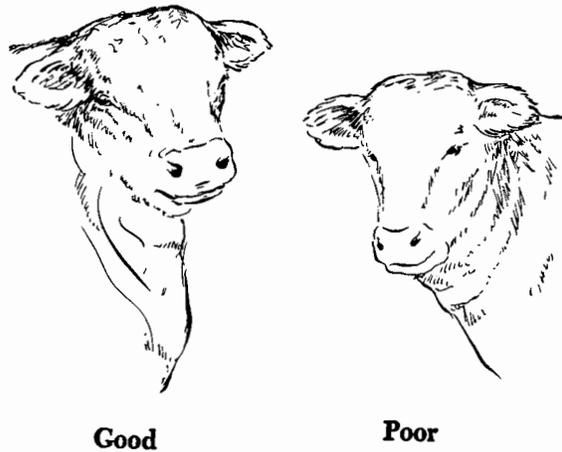


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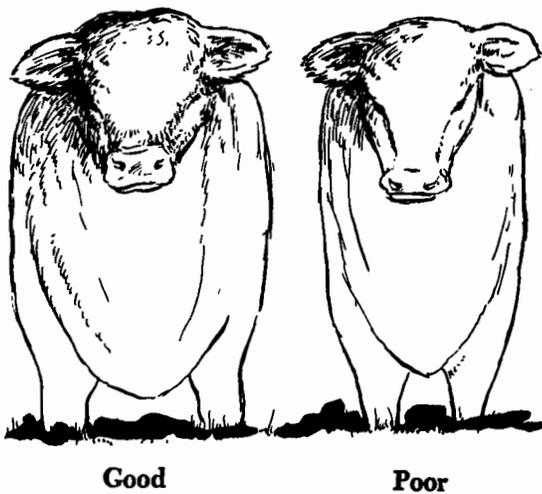
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RUMP — The desirable rump is long, square, and level. Good length of rump contributes to the overall balance in the animal. A short rump or a drooping rump or a high tail head is objectionable.

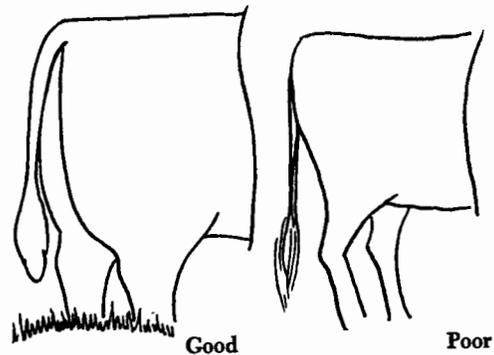


is as wide between the eyes as it is long from the eye to the muzzle. A long, narrow head is undesirable.

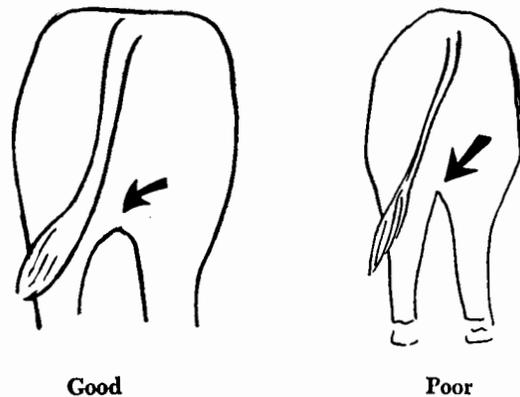


CHEST — The chest is deep and full. The forelegs are well apart and out on the corners of the body. Good width between the legs permits more chest capacity. An animal with close set forelegs will always lack chest capacity and will lack balance.

HEAD — The head is broad between the eyes and is uniformly wide down to the muzzle. An ideal head



QUARTER — A deep, thick, bulging quarter is desired. A shallow, narrow, flat quarter is undesirable.



TWIST — The twist should be deep and full.

Develop a Judging System

As you judge beef cattle, have in mind a definite system that fits your needs and lets you analyze the class more effectively.

Remember, the animals in a class are numbered 1, 2, 3, 4. These numbers are to identify the animals in the class. As you look at the animals from the rear when the class is lined up, the No. 1 animal is on the left and the No. 4 animal at the right.

Your first impression of the class is usually a lasting one.

Study the class for three or four minutes and get a good impression of the animals as a whole. Study from a side, rear, and front view.

Be sure you are far enough from the class to see all four animals at once. About 25 feet is a good distance.

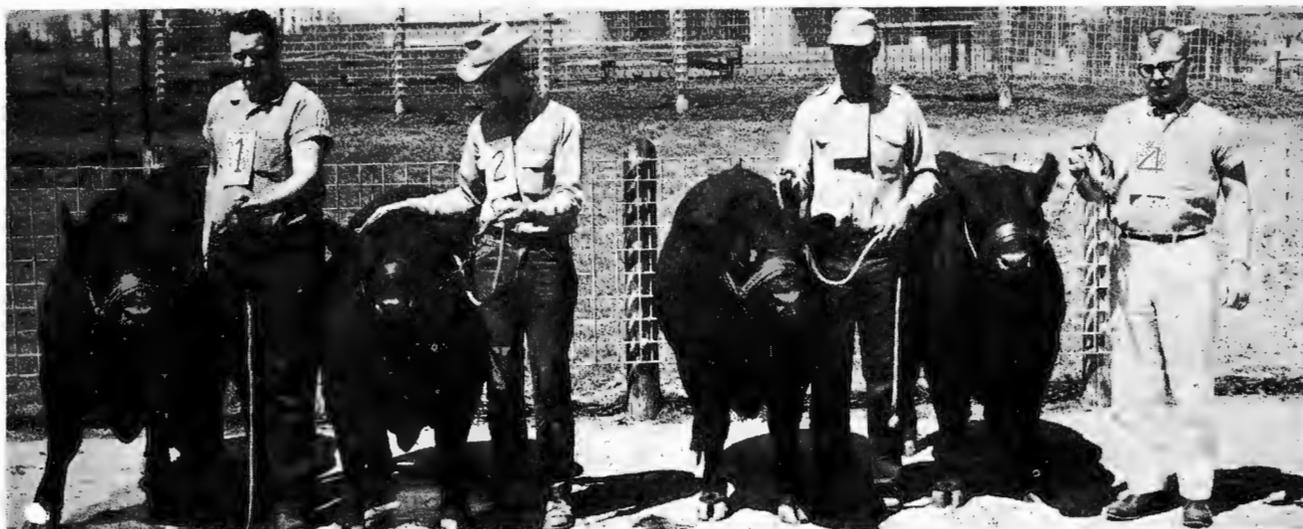


As you look at the animals from the side, you should look for the "big things"—such as:

- . . . type
- . . . balance
- . . . depth of body
- . . . low setness
- . . . length and levelness of rump
- . . . depth and fullness of quarter
- . . . strength of top
- . . . straightness of legs
- . . . trimness of middle (in steers)

As you view animals from the rear look for:

- . . . depth and thickness of quarter
- . . . depth of twist
- . . . thickness across rump, loin and back. Uniform, even width and thickness from front to rear is important.
- . . . squareness of rump
- . . . straightness of leg and size of bone.
- . . . trimness of middle (on steers)
- . . . spring of fore-rib.



As you view the animals from the front, observe:

- . . . chest for depth and width
- . . . overall width, and uniformity of width
- . . . fullness of forerib
- . . . shoulders for smoothness
- . . . head for a broad muzzle and short face
- . . . front legs for straightness and size of bone

- . . . determine length of rump and body).
- . . . Thickness at rump and in lower quarter.
- . . . Smoothness at the shoulders.
- . . . Quality — mellow, pliable hide — bloom and condition of hair coat.

A close up view and the opportunity to handle the animals in the class will help you to make better comparisons for finish in fat classes and for condition or natural fleshing in breeding classes.

Remember it takes both careful observation and proper handling to do the best job of determining the degree and smoothness of finish or condition.

In handling, start at the rump or shoulder and feel with one hand over the rump, loin, back, shoulders, and ribs.

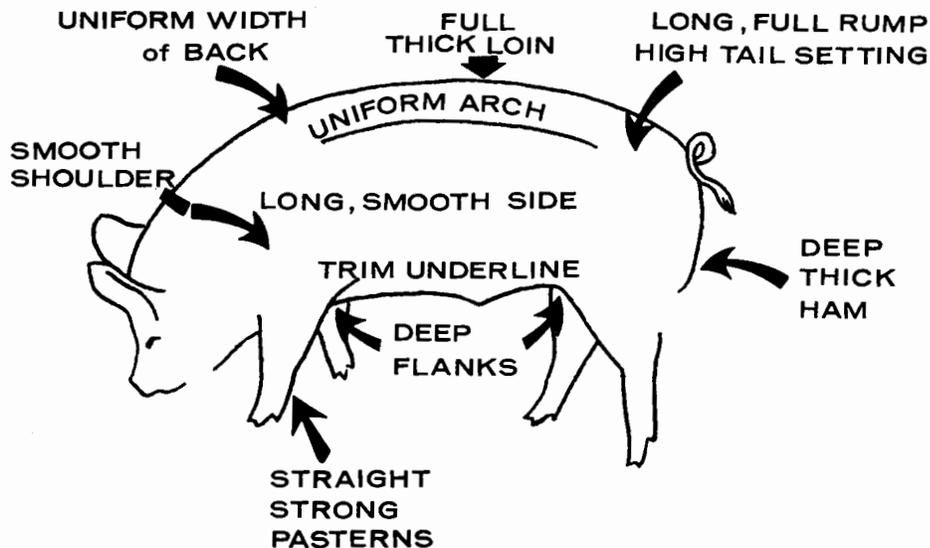
It is best to use good manners and not crowd out other contestants. It is important to win a judging contest, but more important to win fairly.

In addition to determining finish or condition, use your eyes and hands to check these points:

- . . . length of rump and body (On animals with considerable finish or fleshing and with a long hair coat, handling will allow you to locate the hip bone to



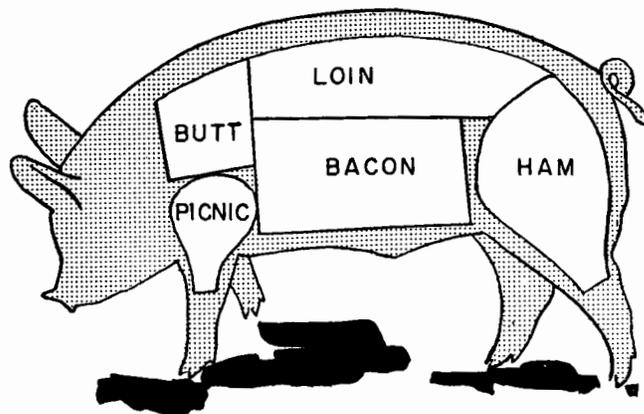
When You Judge Hogs



Major Parts of a Hog

In judging hogs, first you need to know the major parts of the hog. You also need to know the various wholesale pork cuts and their value. Both are important in determining the value of the carcass, or the reproductive potential of the breeding animal.

Next, you need to know how to evaluate each major part in terms of the whole animal. The meat type hog is well muscled, correct in finish, properly balanced, and shows much firmness. He has a clean, strong bone, with no coarseness at the joints. The head is clean, indicating quality. Coarse, curly hair is not desired, as it indicates poor quality. Always consider high priced cuts first in judging hogs.

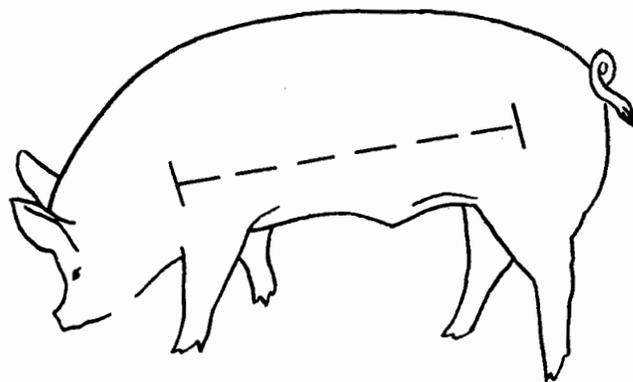


Consider high price cuts (white area) first in the meat type hog

Judging Market Hogs

Let's consider some of the points that help us determine the value of a market hog. The four major factors that influence the value of a 190- to 230-pound market hog are carcass length, average backfat thickness, muscling and loin area, and lean cut yield.

Carcass Length (200-pound live weight)—The carcass length of a hog means the length from the front of the aitch bone in the pelvic region to the front of the first rib. On the live animal, length is thus estimated by observing from a point in the center of the ham to the fore part of the shoulder. Length



Carcass Length

normally ranges from 26 to 33 inches. Pigs of around 29 inches are considered average and acceptable. Greater length is desirable, because it can increase the total weight and value of the carcass. This increased value is due primarily to the heavier loin and bacon, and to a lesser degree the ham and shoulder. A meat type barrow is usually medium in length and has a smooth side that is firm and free of wrinkles.

Average Backfat Thickness—The thickness of the backfat is one indication of the amount of total fat in a pork carcass. Backfat thickness is usually measured at three places on the carcass: (1) the first rib (over the shoulder), (2) the last rib (over the loin), and (3) the last lumbar vertebra (over the rump). An average of these measurements is commonly called the average backfat thickness.

On the carcass of a 200-pound market barrow, average backfat measurements range from .9 to 3.0 inches. Measurements up to 1.4 or 1.6 are acceptable, but a lesser amount is more desirable.

We cannot actually measure the backfat thickness when judging live hogs, but there are some indications we can use. These indications of excess finish and too much backfat thickness are wasty middle and jowl, squareness over the top, and softness in the lower ham and crotch region. Often a roll of fat can be seen or felt behind the shoulder, indicating that the animal is too fat.

Muscling and Loin Area—The characteristics of a live hog which indicate muscling are a wide loin, a thick rump, a firm thick ham, and adequate width in the chest and shoulders. In contrast, hogs that are narrow rumped, narrow in the ham, and narrow through the chest and shoulder will be poorly muscled.



This loin area measured 6.2 inches

Lean Cut Yield—The ham, loin, and shoulder are the lean cuts of a pork carcass. The shoulder is sometimes divided into a picnic ham and the boston butt. Hogs will range from 27 to 42% lean cuts in terms of the live weight. This means that a barrow that

weighed 200 pounds on foot and had a lean cut yield of 40% would have 80 pounds of ham, loin, and shoulder. Poor hogs will yield in the low end of the range, while good hogs yield from 38% up.

On the live hog, we can make visual estimates of the lean cut yield by considering the length, backfat-thickness, and muscling of the hog. A firm, well-muscled hog that is trim and of adequate length will yield higher than a fat, short, over-finished hog. A hog that is full of feed or has a "big middle" will have a lower lean cut yield than a "trim-middled" hog. Also, a light-muscled pig with a narrow top will yield low. This latter type is sometimes called a "meatless" hog. This hog may be acceptable in length and amount of finish, but lacks muscling and meatiness.

Judging Breeding Swine

Breeding swine must have all the desirable body conformation qualities of market hogs. In addition, they must have *strong feet and legs* and *desirable breed character*.

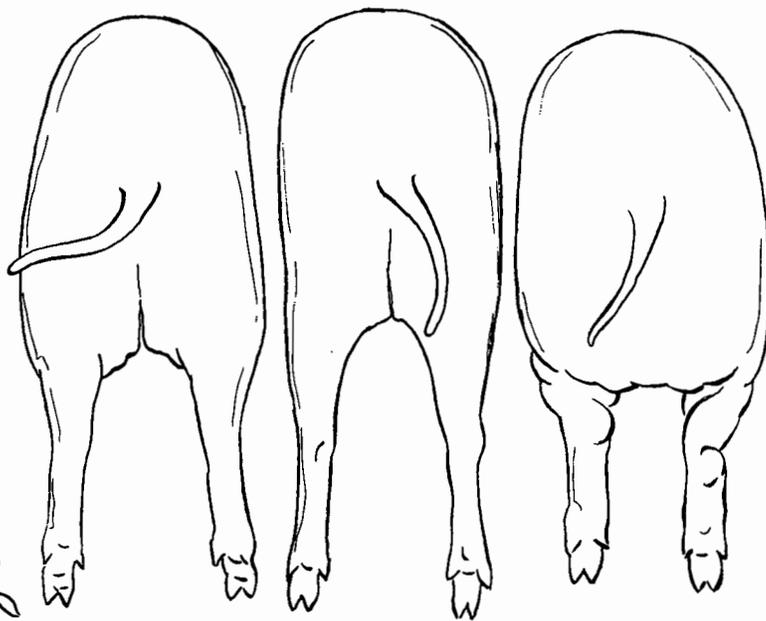
The feet and legs must be of good size bone. They must be straight and strong, as the animal is going to need to stay in the breeding herd for several years. Many commercial swine operations are on concrete floors. This increases the need for strong feet and legs.

Breed character is a combination of masculinity or femininity with the desired features of the particular breed. The head is an important clue to breed character. Study pictures of ideal hogs of the major breeds to learn more about breed character.

Mammary development is highly important. Gilts should show evidence of good mammary development and have at least six well spaced nipples on each side. Boars should also have at least six nipples that are properly spaced. They will not be developed, but should be in evidence, as he will transmit this quality to his daughters. Blind or inverted nipples are a disqualification in most swine breeds. Always look carefully for this point in judging classes of breeding swine.

How to Compare Important Factors In Judging Hogs

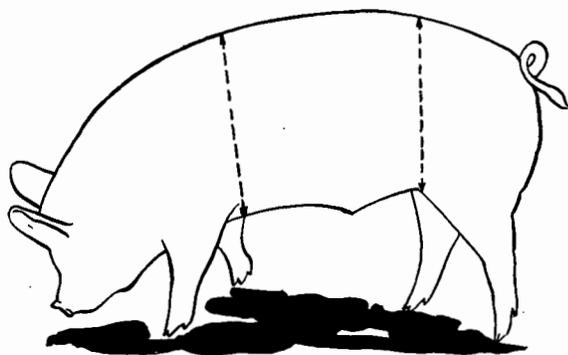
HAM – The ham, the most expensive retail cut on a hog, should be deep and thick. It should be firm and meaty. The ham should be smooth, thick, and extend well down onto the hock. We do not want soft, wasty hams on a meat hog.



Good

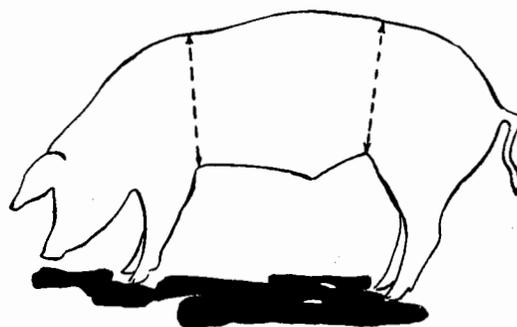
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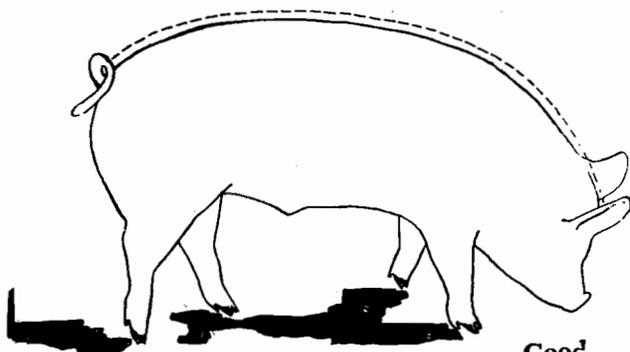
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DEPTH – The meat type hog should have moderate depth of body. His rear flank should be deep and well filled out. His fore flank should be clean, free of wrinkles, and deep. The underline should be straight, trim, and full. Breeding animals should have at least 12 well spaced, correctly developed teats.

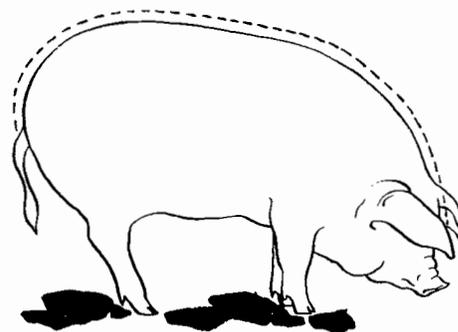


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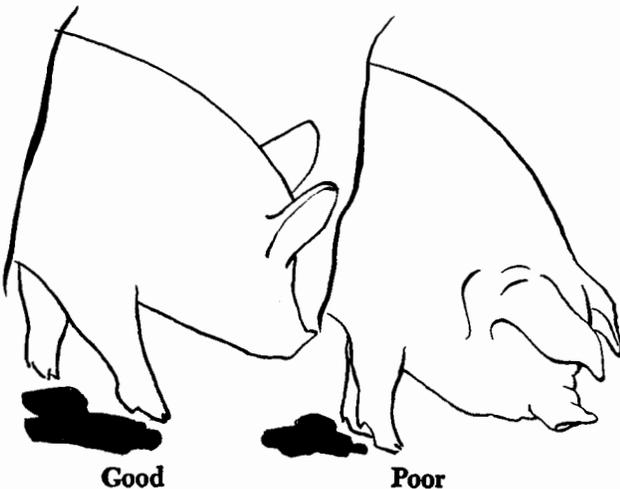
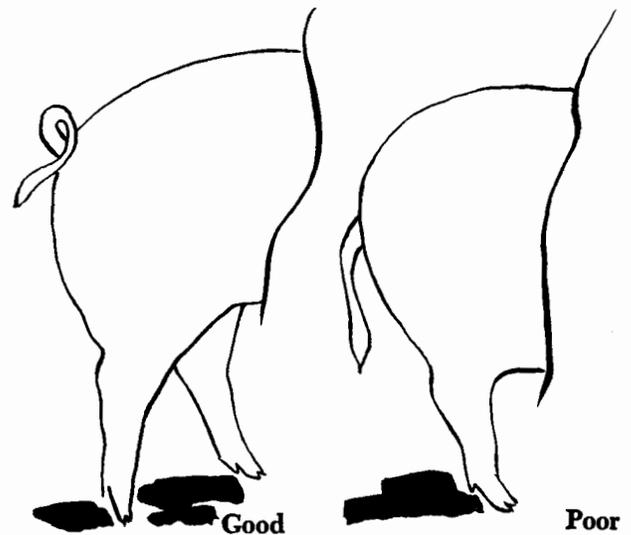
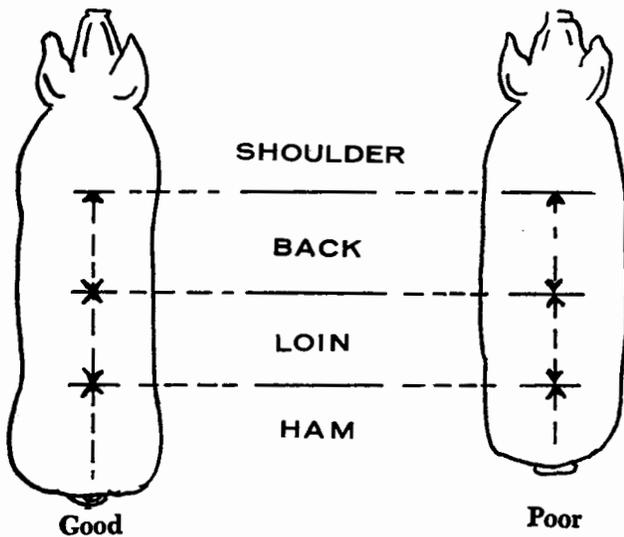
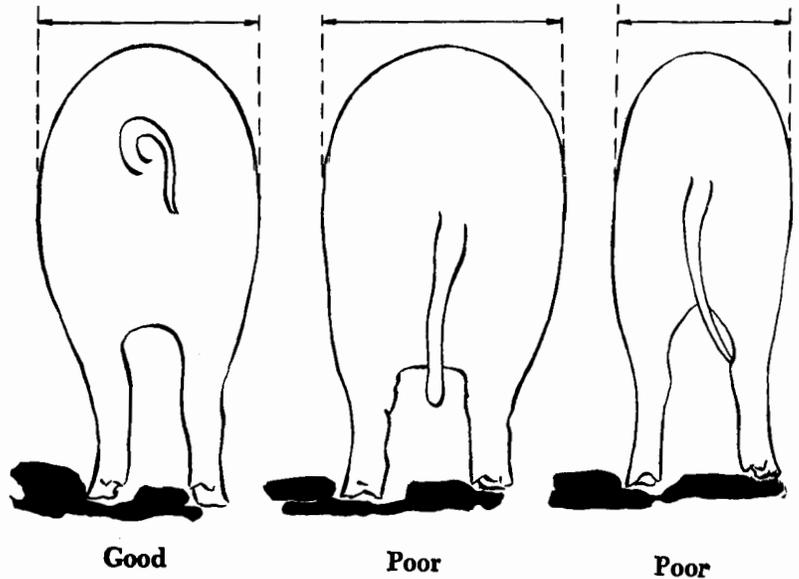
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ARCH – The back of a meat type hog is strong, with a gradual arch. You see this from the side as the hog walks. A strong back indicates meatiness, as muscle is stronger than fat.

WIDTH — You can see width best from the rear. The first thing you see is the slight bulge of the hams and shoulders. Then you see the turn over the top, which gives you the thickness of the back and loin. A gradual, correct turn indicates meatiness. The loin is deep, strong, and full. The narrow-backed hog is not a meat hog. Neither is a wide-backed, fat hog. A thick rump is desirable as it indicates meatiness and muscling.

BACK AND LOIN — The back and loin are uniform in width from shoulders to rump. Shoulders and hams show more width as compared with back and loin.

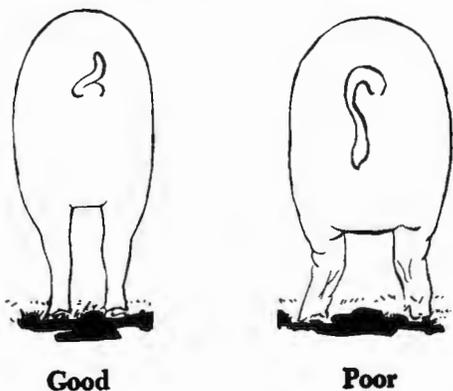


RUMP — The meat type hog's rump is long, with a gradual slope to the tail head. He is slightly rounded from side to side over the top, with no signs of coarseness or flabbiness. From this view you also see the high tail setting and bulge of the ham. A steep rump and a low tail setting cut down on the size of the ham.

NECK, JOWL and SHOULDERS — The jowl is firm and trim. The neck is of medium length. The shoulders are neatly set into the body, with space between shoulder blades well filled with muscle. The head is clean-cut, with good width between the eyes.

LEGS — The legs are very important in breeding animals. The pasterns are sturdy; the legs straight and set well out on the corners.

Out on Corners



Good

Poor

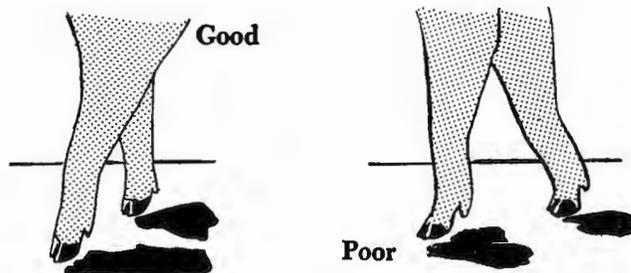
Judging a Class of Hogs

Each animal in a class is identified by a number on its back. Because the animals are moving around in the pen and you are judging while they walk, it is very important that you see and evaluate each animal to compare it with others. To do this, someone moves the hogs while you and other contestants look at them from outside the pen. To compare the animals, you must see them from a distance, not right up on the animal.

Side View — Stand at least 15 feet away and look at each animal as he moves. Look for:

- . . . type and general balance
- . . . length and depth of side, firmness
- . . . trimness of underline, firmness
- . . . smoothness of shoulders (free from wrinkles)
- . . . uniformity of arch
- . . . plump, meaty, firm, deep hams
- . . . straight legs and strong pasterns

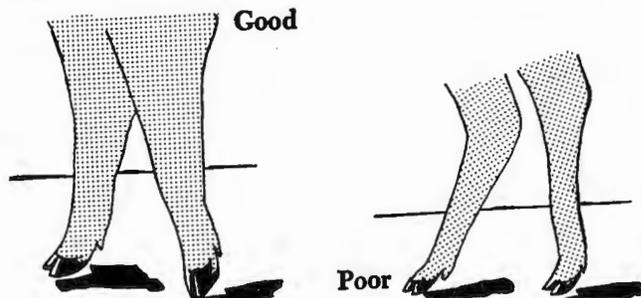
Front



Good

Poor

Rear



Good

Poor

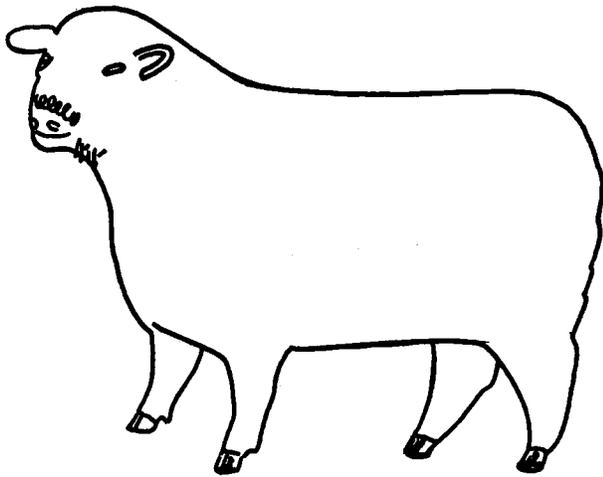


Rear View — Stand near the animal and look for:

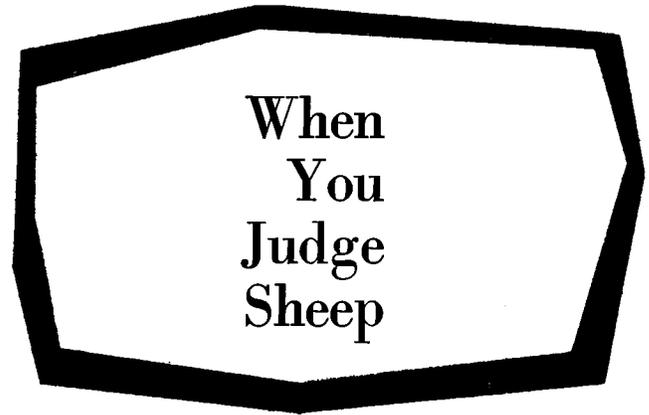
- . . . uniform width of back and loin (from shoulder to ham)
- . . . correctness of turn over back and loin
- . . . width of ham and shoulder
- . . . firm, meaty shoulder and ham
- . . . high tail setting, and amount of fat around tail head
- . . . fullness behind shoulders
- . . . quality, free from wrinkles or flabbiness
- . . . depth of ham and fullness between hind legs
- . . . straight legs; short, strong pasterns

Close Up

- . . . firmness of finish
- . . . quality; smooth and free from wrinkles and flabbiness



Ideal Market Lamb



When You Judge Sheep

These animals are covered with wool. The only way you can be sure what is under the wool is to handle the sheep. In judging a class of sheep you must observe, handle, evaluate, and compare. Therefore, you not only get to use your eyes, but also your hands.

If you are a beginner at judging sheep, start with market lambs. They are easier to judge than breeding animals.

What Is Sheep Type?

Sheep type is an ideal or standard of perfection toward which breeders build. It combines all the characteristics that add to the animal's value and efficiency. You must know the ideal type in judging sheep.

Mutton-type sheep are used in most 4-H judging contests. The wool types are seldom used.

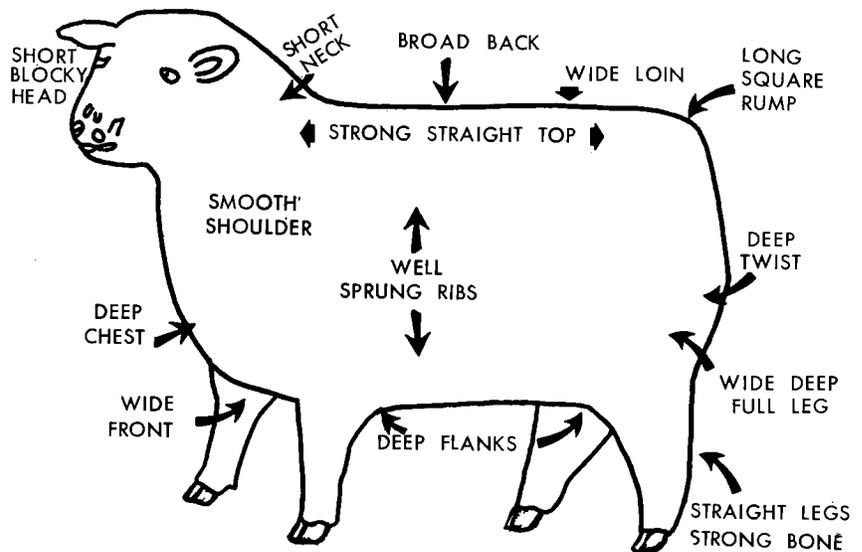
The ideal mutton-type sheep should be wide, deep-bodied, moderately low-set, and straight in top and bottom lines. The leg should be deep, firm and full, the neck short, and the head short and blocky. The legs should be straight and strong.

In judging sheep you must know:

- ... the major parts of the animal
- ... what makes a desirable part
- ... how to evaluate the whole animal

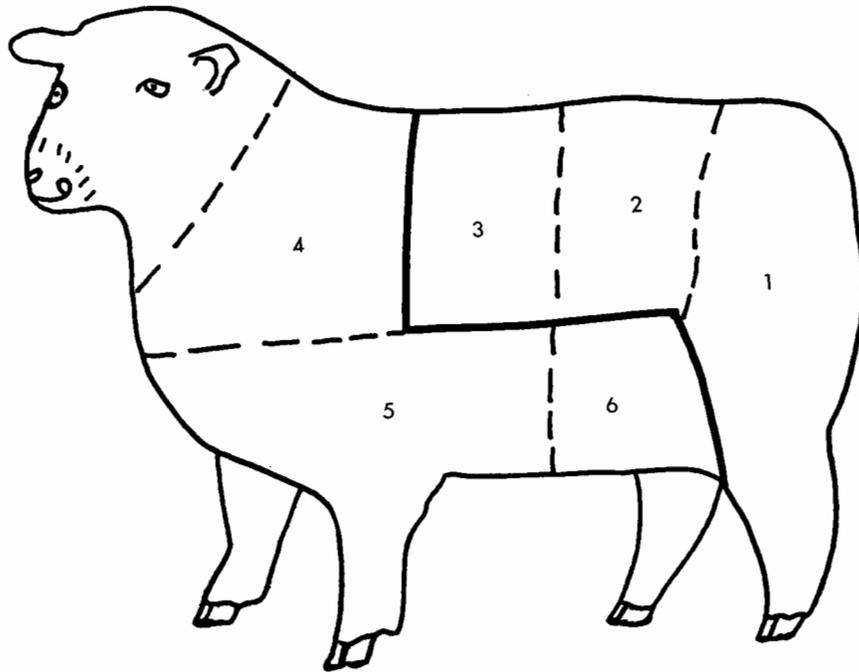
Do You Know The Major Parts Of a Sheep?

As in judging cattle, you need to learn the names and location on the animal of the various parts. This is fundamental in judging sheep.



Major Parts of a Sheep

What Are the Wholesale Cuts of a Sheep?



Wholesale Cuts of a Lamb Carcass.

High Priced Wholesale Cuts

1. Leg
2. Loin
3. Hotel rack

Low Priced Wholesale Cuts

4. Shoulder
5. Breast
6. Flank

Judging Fat Lambs

Finish or fat is the most important factor in judging lambs. To determine finish, you must feel through the wool for fat on backbone and over the ribs. The finish should be even and firm over the back, loin, and ribs.

Conformation and/or Type is the general build of the lamb. He is heavily muscled, especially over the rib, back, and loin. His width is uniform from front to rear, carrying out to a square dock. He has a large, plump, firm leg and a deep twist. The desired lamb has a strong level top, is well balanced, and stands on straight legs. The lamb is moderately low-set and blocky. He has a short neck.

Quality refers to the smoothness and refinement throughout the lamb.

Judging Breeding Sheep

You have more points to consider in judging breeding sheep than for market lambs. Finish is not a major point.

Again, be guided by what you see, but handling is a greater necessity in placing breeding sheep than in placing breeding cattle. Most breeding sheep are shown in full fleece, so the only way you can determine the differences in formation is by handling.

Type and/or conformation, quality and natural fleshing are important in judging breeding classes, the same as in judging fat lambs. In addition, you must consider *size, breed and sex character, feet and legs, breed type, and fleece.*

Conformation and/or type are the most important points in judging breeding sheep. As in market lambs, consider low-setness, blockiness, depth, width, size of leg, and overall balance. Type varies with the breed. Some are more compact and lower set than others. The Southdown is low-set, compact and small. The Hampshire is larger and not as compact.

Natural fleshing is the amount of muscling. Size, fullness, and plumpness of leg, as well as width of rack, loin, and dock, are good signs of natural fleshing.

Size—The size of the different breeds of mutton sheep varies considerably. Sheep are mature when about two years old. Avoid extreme size. Large animals are not objectionable as long as they maintain quality, balance, and smoothness.

Breed and sex character—Rams should be rugged with strong bone; ewes more refined in their features. Each medium wool breed has certain characteristics about its head, ear, and fleece marking that help you identify it.

Obtain and study pictures of the breed characteristics of the Hampshire, Southdown, Shropshire, Suffolk, and Dorset breeds.

Steps in Judging Sheep

LOOKING AT THE SHEEP. As you look at a class of sheep from the rear, No. 1 is on the left and No. 4 is on the right. Be sure you are 25 to 30 feet from the class.

FROM THE SIDE view look for:

- . . . Depth of body
- . . . General type and balance of the animal
- . . . Straight top and underline
- . . . Trimness of middle
- . . . Straightness of legs and size of bone
- . . . Short, thick neck
- . . . Depth in flanks





STAND BEHIND the class and look for:

- . . . Width through back loin and rump
- . . . Uniformity of width from front to rear
- . . . Size, firmness and thickness of leg
- . . . Depth of twist
- . . . Spring of rib
- . . . Straightness of rear legs and width between legs



FROM THE FRONT view observe:

- . . . Depth and thickness of chest
- . . . Width between forelegs
- . . . Straightness of forelegs and size of bone
- . . . Breed type about the head, in breeding classes.

HANDLING THE SHEEP. After you have studied the animals from a distance and have compared them on general appearance, type, and conformation, you are ready to handle each animal. The way the sheep stands as you handle it will affect what you find. The sheep should be standing squarely on all four legs while you are handling it. Each sheep should be handled in the same manner. If you start handling for finish on the back from rear to front, handle all sheep the same way.

With your fingers extended and close together, check the finish (amount of fat) over the top. Press firmly with the finger tips of one hand. Check over the back, loin, rump, and ribs. While your hand is on the shoulder, check the smoothness of the shoulder. In handling well-finished lambs, it is difficult to feel the bones of the spine, ribs, and shoulders. These bones are easy to feel or very prominent in thin lambs.

Step 1 Finish over the top, and strength of top.





Step 2 Finish or fleshing over ribs and spring of ribs.

You can determine the amount and quality of finish on the ribs by pressing firmly with finger tips. Look for an even covering of firm fat. You can also determine spring of ribs and capacity through the middle. A deep, firm finish over the ribs, back, loin, and rump is essential in a fat lamb.

Examine the width and depth of loin as pictured. The loin is one of the more valuable cuts. Look for a thick, firm loin.

You can determine the size of the leg and the amount of bulge on both inside and outside by grasping the leg firmly as close to the body as possible. You must use both hands and press firmly, with the fingers meeting on the inside, if you determine correctly the size of this important and valuable cut. The leg should be firm and full.

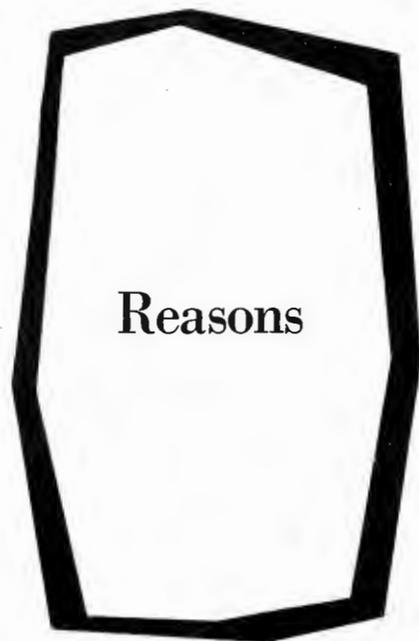
Step 5 Depth of twist



Step 3 Width of loin

Step 4 Size of leg





Presentation and delivery.

Why Do You Give Reasons?

You give reasons to compare the differences in the animals you have judged. You want your reasons to be impressive, interesting, and sincere. You will want to present them in a pleasing and confident manner, one that is easily understood and easy to follow. Your reasons should be brief. Place emphasis on the big things. Use comparative terms, which is telling why one animal is better or poorer than another. Descriptive reasons do not offer the opportunity to compare two animals. The main objective of reasons is to let you tell *why* you placed the class as you did.

Giving Reasons Will Help You—

- To think more clearly while standing on your feet.
- To state your thoughts more clearly.
- To improve your speaking poise and presentation.
- To improve your voice.
- To develop your memory.

How Good Are Your Reasons?

The judge will determine the value of your reasons by:

Content — what you say.

Accuracy—You *must* tell the truth. This means that you need to see the *big* things in the class correctly. Accuracy is very important. You will lose points for incorrect statements.

Presentation and Delivery—Present your reasons in a logical, well-organized manner that is pleasant to hear, and clear and easy to follow. If reasons are poorly presented, the value of accuracy may be lost because much of what you say doesn't "get through" to the listener. Speak slowly and clearly. Use well-organized statements. Be sure to use correct grammar. Speak loud enough to be understood. Avoid talking too loudly and too rapidly. Emphasize the important comparisons.

Completeness—Bring out all the major differences in your reasons. Omit small things that leave room for doubt.

Terms—Use correct terms. Incorrect terms greatly detract from the value of your reasons.

Other Rules For Giving Reasons

1. Do not claim strong points for one animal unless it has them. Claim the points where one is superior, and then grant to the other animal its points of advantage.

2. Emphasize the major difference strongly. Giving big differences first on each pair helps.

3. Be concise and definite. Don't hunt for things to say. If you don't remember, go on to the next pair you are to discuss.

4. Talk your reasons with confidence and without hesitation. Talk with enough vim and vigor to keep the judge interested, but do not talk too loudly.

5. End reasons strongly. Give a concise final statement as to why you place the last animal last.

6. Be sure you have your reasons well organized, so you will not hesitate when you present them to the judge.

7. Stand about 6 feet away from the judge as you give your reasons. Stand with your feet spread apart, hands behind you, and look him straight in the eyes.

Organizing Your Reasons

The organization of a set of reasons largely determines how easy the reasons are to follow. There are many different systems of organizing reasons. The system presented here is logical and clear, and will enable everyone to use the same procedure. Below is listed the basic organization outline for an entire set of reasons, followed by comments on specific steps. (Placing of 1-2-3-4)

Basic Outline for A Set of Reasons

In giving reasons, a class of four animals is divided into three pairs: a top pair, a middle pair, and a bottom pair. So the basic outline for an entire set of reasons (for a placing of 1-2-3-4) is as follows:

1. Give name of class and how you place it.

Top Pair

2. Reasons for placing 1 over 2, using *comparative* terms.

3. Grants for 2 over 1, pointing out advantages of 2 over 1. *Comparative* terms.

4. Criticisms of 2. *Critical* terms.
Middle Pair

5. Reasons for placing 2 over 3.

6. Grants for 3 over 2.

7. Criticisms of 3.

Bottom Pair

8. Reasons for placing 3 over 4.

9. Grants for 4 over 3.

10. Criticism of 4.

Step 1: Give name of class and how you placed it. For purposes of discussion, let us assume we have a class of fat steers placed 1-2-3-4.

Step 2: Reasons for placing 1 over 2. This should be done much the same as in a newspaper story—with the important, general points first, then details to complete the story. In judging fat steers, examples of "general" terms are "fatter," "typier," "more nicely balanced," "smoother," "higher quality," "thicker and higher yielding." Differences in regard to these general factors should be mentioned in the *lead statement*, then details in the succeeding sentence or sentences. (Details may also be mentioned in the latter part of the lead statement.) Example: "I placed No. 1 over No. 2 because No. 1 was a fatter, typier steer that was thicker and more nicely balanced. One was a shorter legged, deeper bodied *steer* that was wider over the top, deeper in the flank, deeper and thicker through the quarter *and had* more finish over the top and down over the ribs *than* 2."

It is important not to use a great many terms in close succession (example: "No. 1 was a fatter, typier, more nicely balanced, shorter legged, deeper, wider topped, deeper flanked, thicker quartered steer than No. 2") because the terms come so fast that the listener cannot possibly hear and evaluate all of them. Note, above in the second sentence, which is rather long, that the terms are divided by the words "*steer*" and "*and had.*" Especially in the case of terms used as adjectives ("fatter," "typier," and "shorter legged deeper bodied") not more than two or three should be used in succession. More terms of the kind "wider

over the top" and "deeper in the flank" can be used in succession because more words are required to mention each point and it is easier for the listener to follow.

Step 3: Grants for 2 over 1. "I grant (or realize, or recognize) that 2 was a smoother, more stylish steer that was trimmer middled and stronger over the top than No. 1" (always end a grant statement with "than" plus a number.)

Step 4: Criticisms of 2. "but I placed (or criticize, or fault) 2 second because he was a narrow topped, poorly balanced steer that was shallow in the flank and narrow through the quarter."

The same procedure is used on the middle and bottom pairs as on the top pair. These two pairs may be introduced by "In the middle pair I placed 2 over 3 because . . ." and "In the bottom pair I placed 3 over 4 because . . ."

Notice in the above examples that complete sentences are used. Reasons must be made of *sentences*, rather than phrases. A fundamental principle to keep in mind is *if it isn't grammatically correct it isn't correct in a set of reasons.*

Words and Phrases Which Should Not Be Used in Oral Reasons

There are, of course, differences of opinion regarding the use of some of these words and phrases in reasons. Several of those listed below are not considered objectionable by all people. However, each of them is considered undesirable by some people, and all of them can admittedly be replaced with better words and phrases. You will have a better set of reasons if you eliminate all of them.

Animal or individual. Instead say "barrow," "gilt," "wether," "ewe," "steer," "heifer," etc.

It. Use, instead, either "he" or "she."

I would like to see. For example, instead of saying, "I would like to see No. 2 wider topped," point out the fault directly, "I criticize No. 2 because he is narrow over the top."

Lacks. This term should be used only sparingly. Ordinarily, instead of saying an individual lacks something, it is more effective to directly point out the fault. For example, instead of saying, "I criticize 4 because she lacks depth," say, "I criticize 4 because she is shallow."

For being, or for. Instead of "I criticize 3 for being shallow," say, "I criticize 3 because she is shallow."

Carrying. Example: instead of "carries down into a thicker quarter," say "is thicker through the quarter," or "has a thicker quarter."

Kind of (steer, barrow, etc.). Instead of, for example, "a smoother kind of a barrow," it is simply "a smoother barrow."

Is a heifer that is. For example, "No. 1 is a heifer that is smoother and ty pier." The phrase, "is a heifer that is," only adds unnecessary words and emphasizes that No. 1 is a heifer. Say instead "No. 1 is a smoother, ty pier heifer."

"I place No. 1 steer over No. 2 steer." Certainly the word "steer" can be left out and even "No." It is sufficient to just say "1 over 2."

"I placed this class of Angus steers in the order of 1-2-3-4." Leave out "in the order of" because the phrase adds nothing to the meaning.

Leaving or left. Example: "I left No. 4 third because . . ." Say "I place No. 4 third because . . ." or, "I criticize No. 3 because . . ."

For these reasons I placed this class . . . Unnecessary. Conclude the reasons with criticism of bottom individual.

Placing. Better to say "I placed . . ."

Criticizing. Better to say "I criticize . . ."

Judging Terms And How They Are Used In Giving Reasons

In the following pages you will find lists of the terms used in judging cattle, swine, and sheep, and also examples of how these terms are used in giving reasons.

Beef Cattle Terms

Terms printed in heavy type refer to important, overall factors. Terms in ordinary type are considered as being more or less details.

The terms are not necessarily listed in any order of importance. For simplicity, they are presented in only one manner, but can be modified and used in a variety of ways. For example, the term *thicker quarter* can be used in at least three ways: (1) heifer that is thicker through the quarter, (2) heifer that has a thicker quarter, and (3) a thicker quartered heifer.

General Terms For Breeding and Fat Cattle

Comparative Terms	Criticisms
Typier	Off type
Smoother	Rough
Higher quality	Coarse; low quality
Thicker (beefier)	Narrow
Heavier muscled (meatier)	Light muscled; lacks meatiness
More nicely balanced	Poorly balanced
More stylish	Plain
Shorter legged	Leggy
Lower set	Upstanding; tall
Shorter body (more compact)	Long body; rangy
Deeper body	Shallow
Deeper rib	Shallow rib
Deeper flank	Shallow flank; cut up in the flank

Tighter frame	Slack frame
Straighter top	Low top; low front
Straighter lined	Uneven in lines
More uniform (even) depth	Uneven in depth
More uniform (even) width	Uneven in width

Fat Steer Terms

Comparative Terms	Criticisms
Fatter (higher finished)	Thin; under finished
More uniformly covered (finished)	Patchy
Firmer finish	Soft finish
Mellower finish	Hard finish
More finish over the loin (rump, back, ribs)	Bare over the loin
Would yield (dress) higher; would be better killer	Wasty; would yield low; would be poor killer
Trimmer	Wasty
Trimmer middle	Wasty middle, heavy middle, full middle
Trimmer (neater) fronted; trimmer (neater) brisket	Wasty fronted; wasty brisket
Would hang up a:	Would hang up a:
Thicker carcass	Narrow carcass
Meatier carcass	Thin, underfinished carcass
Shorter neck	Long neck
Wider (thicker) top	Narrow top
Greater spring of rib, fuller behind the shoulders	Pinched forerib; pinched behind the shoulders
Wider (thicker) back	Narrow back
Thicker (wider) loin	Narrow loin
Thicker (wider) rump, fuller rump	Narrow rump
Longer rump	Short rump
More level rump	Droopy rump; sloping rump
Deeper twist	Shallow twist
Deeper quarter	Shallow quarter
Thicker (wider) quarter	Narrow quarter
More bulging quarter	Flat quarter
Better handling	Poor handling
Thinner hide	Thick hide; heavy hide
Smooth shoulders	Rough (coarse) shoulders
Smoother top	Rough top
Smoother hooks	Hooky; rough hooks; out at the hooks
Smoother tail head	Rough tail head
Stronger top	Weak top

More shapely carcass ----- long, narrow carcass
 Neater carcass ----- wasty carcass
More quality (refinement) of;
 Head ----- Coarse head
 Hide ----- Heavy hide; thick hide
 Bone ----- Coarse bone

Breeding Cattle Terms

Comparative Terms	Criticisms
More (Angus, Hereford, Shorthorn) breed character about the head -----	Plain head
Breedier head -----	Plain head
Shorter head -----	Long head
Wider muzzle; wider head --	Narrow muzzle; narrow head
More feminine head; cleaner head ----	Coarse head
Stronger head (especially bulls) -----	Weak head
More rugged (heavier bone) -----	Light bone
Stronger fronted -----	Weak fronted
Wider fronted -----	Narrow fronted
Straighter legs -----	Cow hocked; too much angle (set) at hock (sickle hocked); toes out; close at the knees; back at the knees; over at the knees
Nicer (easier, freer) walking ----	Poor walking; walks stiff; spraddles
Earlier maturing -----	Slow maturing

Beef Cattle Reasons

Example set on a class of Hereford heifers placed 2-3-4-1. This set is given for your study and consideration as to organization and terms used. It is *not* to be memorized or used as a "canned" set of reasons, because it will not fit any class you will judge.

I place this class of Hereford heifers 2-3-4-1.

I criticize No. 2, my top place heifer, because she is short quartered, but in my top pair, I place 2 over 3 because she is a typier, lower-set heifer that is deeper bodied and wider-topped than 3. She stands straighter on her hind legs and has a breedier head than 3.

I grant that No. 3 is a better balanced heifer that is longer quartered than 2, but I criticize No. 3 because she has a long head and stands close at the knees.

In my middle pair, I place 3 over 4 because she is larger and growthier and has more width and depth of body and a deeper quarter than 4.

I grant that No. 4 is stronger in her top and has a more feminine head than 3. Number 4, however, is shallow and weak fronted.

In my bottom pair, I place 4 over 1, because she is a more stylish heifer that is deeper bodied and shows more breediness than 1. She is thicker over the loin and rump than 1.

I grant No. 1 is a stronger fronted heifer than 4, but No. 1 is a shallow, light-boned heifer that lacks beefiness and quality.

Swine Terms

Terms printed in heavy type refer to important, overall factors, while the terms in ordinary type are considered more or less as details. The terms are not necessarily listed in any order of importance. For simplicity, terms are presented in only one manner, but can be used in at least three ways: (1) a wider rumped gilt, (2) gilt that is wider through the rump, and (3) gilt that has a wider rump.

General Terms For Breeding And Fat Hogs

Comparative Terms	Criticisms
Typier (or more desirable type) -----	Off type
More nicely balanced -----	Poorly balanced
Smoother -----	Rough
Higher quality -----	Coarse; low quality
Trimmer -----	Wasty

Firmer Soft; flabby

Meatier (heavier muscled) Lacks meatiness (light muscled)

More stylish Plain

Longer side, stretchier side Short side

Smoother side Wrinkled side

Deeper side Shallow side

Deeper rib Shallow rib

Deeper flank Shallow flank

More medium length of leg Too short legged; up-standing; tall; leggy

Thicker Narrow

Wider top, more spread over the top Narrow top

More uniform width Uneven width

Wider back Narrow back

Bolder spring of rib, thicker forerib Narrow forerib

Thicker loin; fuller loin; wider loin Narrow loin; pinched loin

Stronger loin Breaks over the loin

Longer rump Shorter rump

Wider rump; more spread over the rump Narrow rump

More nearly level rump Low tail setting

Higher tail setting Low tail setting

Deeper ham Shallow ham

Thicker ham; wider ham Narrow ham

Plumper ham Flat ham

More nicely turned top Uneven arch; more uniform arch unevenly turned top

Stronger top Weak top

Tighter frame Loose frame; slack frame

Smoother shoulders Rough shoulders; coarse shoulders; heavy shoulders

Fuller behind the shoulders Pinched behind the shoulders

Shorter neck Long neck

Trimmer jowl Wasty jowl; soft and flabby jowl

Trimmer about the base of the ham Wasty about the base of the ham

Firmer ham Soft ham; flabby ham

Market Hog Terms

Comparative Terms

Criticisms

More correctly finished; a desirable amount of finish Over finished; under finished

Cleaner Top Too much finish along the top; wasty top

Firmer finished; harder finished Soft finished

Would yield higher; would dress higher; would be a better killer Wasty; would be a poor killer; would yield low

Trimmer middle, trimmer underline Wasty middle

Firmer flank Shaky flank; flabby flank

Would hang up a: trimmer carcass (meatier carcass) **Would hang up a: wasty carcass (light muscled carcass)**

Would yield a higher percentage of lean cuts **Would have a low yield of lean cuts**

Breeding Terms

Comparative Terms

Criticisms

Broodier Lacks broodiness

More prominent underline Lacks prominence (development) of underline, blind nipples, inverted nipples

A larger number of nipples Doesnt have enough nipples; a ten-titted gilt or sow

More (Hampshire etc.) breed character Plain head; coarse head; heavy ear

More rugged, heavier bone Light bone; fine bone

Straighter front (or back) legs Cow hocked; too much angle (set) at the hock; toes out; close at the knees; back at the knees

Stronger pasterns Weak pasterns

Stronger fronted Weak fronted

Market Barrow Reasons

Example set on a class of Poland China barrows placed 2-4-3-1. For study and consideration only.

I place this class of Poland Barrows 2-4-3-1.

In my top pair, I place 2 over 4 because he is a firmer, meatier barrow. He has a thicker ham and loin, and a trimmer middle than 4. He would yield a higher percent of lean cuts than 4.

I grant that 4 is longer sided and is smoother in his shoulder than 2, but I criticize 4 and place him second because he is heavy in his middle and narrow in his forerib.

In my middle pair I place 4 over 3. Four is a meatier barrow that is smoother in his shoulder and better turned over his top. He is longer and thicker through the lower ham than 3, and will yield a higher percentage of lean, trim cuts.

I grant that No. 3 is a higher quality barrow than 4 and is trimmer in his middle and jowl. No. 3 is rough in his shoulders and shallow in his ham.

In my bottom pair, I place 3 over 1 in a rather close placing. No. 3 is a higher quality barrow that is more uniform in his width from front to rear and has a trimmer firmer ham than 1. He is also trimmer-middled than 1.

I grant that No. 1 is longer than 3, but I placed him last because he is narrow in the ham, is coarse in the shoulder, and lacks the muscling and meatiness of the other barrows in the class.

Sheep Terms

Terms printed in heavy type refer to important, overall factors, while the terms in ordinary type are considered more or less as details. The terms are not necessarily listed in any order of importance. For simplicity, terms are presented in only one manner, but can be modified and used in a variety of ways. For example, the term wider top can be used at least three ways: (1) a wider topped ewe, (2) ewe that is wider over the top, and (3) ewe that has a wider top.

General Terms For Breeding And Fat Sheep

Comparative Terms	Criticisms
Typier	Off type
Smoother	Rough
Higher Quality	Coarse; low quality
Thicker	Narrow
Heavier muscled; meatier	Light muscled; lacks meatiness
More nicely balanced	Poorly balanced
More stylish	Plain
Shorter legged	Leggy
Lower set	Upstanding; tall
Shorter body; more compact	Long bodied; rangy
Deeper body	Shallow body
Deeper rib	Shallow rib
Deeper flank	Shallow flank; cut up in the flank
Shorter neck	Long neck
Wider (thicker) top	Narrow top
Greater spring of rib	Pinched forerib
Fuller behind the shoulder	Pinched behind the shoulders
Thicker (wider) back	Narrow back
Thicker (wider) rump	Narrow rump
Wider (thicker) loin	Narrow loin
Longer rump	Short rump
More level rump	Droopy rump; sloping rump
Wider dock; squarer dock	Narrow dock
Deeper twist	Shallow twist
Thicker leg	Narrow leg
Deeper leg	Shallow leg
Plumper leg	Light leg

Nicer handling _____ Poor handling
 Smoother shoulders _____ Rough (coarse) shoulders
 Stronger top _____ Weak top
 Tighter frame _____ Slack frame
 Straighter top _____ Low top, low front
 Straighter lined _____ Uneven lines
 More uniform (even) depth _____ Uneven depth
 More uniform (even) width _____ Uneven width

More rugged (heavier bone) _____ **Light bone**
 Stronger fronted _____ Weak fronted
Wider fronted _____ **Narrow fronted**
Straighter (back or front) legs _____ Cow hocked; too much angle (set) at the hock; (sickle hocked); toes out; close at the knees; back at the knees; over at the knees
 Longer fleece _____ Short fleece
 Denser fleece _____ Loose fleece
 Finer fleece _____ Coarse fleece
 More uniform fleece _____ Fleece lacks uniformity

Fat Lamb Terms

Comparative Terms	Criticisms
Fatter (higher finished) _____	Thin, underfinished
More uniformly (evenly) finished; more uniformly covered	Unevenly covered
Firmer finish _____	Soft finish
More finish over the loin (rump, or back, or ribs) _____	Bare over the loin (rump or back or ribs)
Trimmer middle _____	Wasty middle; heavy middle; full middle
Trimmer _____	Wasty
Trimmer fronted; neater fronted	Heavy fronted; wasty fronted
Finer bone; more quality of bone _____	Heavy bone; coarse bone
Would hang up a: _____	Would hang up a:
thicker carcass	narrow carcass
meatier carcass	thin (underfinished) carcass
more shapely carcass	long narrow carcass
neater carcass (trimmer carcass)	wasty carcass; over finished, rough carcass
Would yield higher _____	Would yield lower

Breeding Sheep Terms

More (Hampshire, etc.) **breed character about the head; breeder head** _____ Plain head
 More feminine head; cleaner head _____ Coarse head
 Stronger head (especially rams) _____ Weak head

Market Lamb Reasons

Examples set on a class of Southdown fat weather lambs placed 1-4-3-2. (For study and consideration only.)

I place this class of Southdown fat lambs 1-4-3-2.

In my top pair I place 1 over 4 because he is a fatter, firmer finished lamb. He is wider across the loin, squarer at the dock, and has a meatier leg than 4. He will hang up a smoother carcass than 4.

I grant that 4 is a lower set, more compact lamb that is trimmer in his middle than 1.

In my middle pair, I place 4 over 3 because he is a lower set, more compact lamb with more finish over his ribs. He is more uniform in his width from front to rear, and deeper in the twist than 3.

I grant that 3 is deeper bodied and wider over his loin than 4.

I criticize No. 3 for being uneven in his width and shallow in the twist.

In my bottom pair, I place 3 over 2 because he is thicker over the loin, and deeper bodied. No. 3 has a meatier leg and is more evenly finished than 2.

I grant that No. 2 is stronger in his top and deeper in the twist than 3, but I place him last and criticize him because he is the thinnest lamb in the class. He is narrow-topped and light in the leg.

How to Make Notes

Make a set of notes that will help you with your oral reasons. Make them short, simple and easy to use.

Notes are to be used to study before giving oral reasons to the judge, not to read to him. They should help you recall or re-make a mental picture of the class. You should not refer to your notes while giving reasons.

This is an example of a set of notes listed on a 4-H note-card that you will find available in most practice events and official contests in Oklahoma. The notes match the reasons on the Poland Barrow class given in this manual.

4-H Livestock Judging Note Card

Class: Poland Barrows

Placing: 2 - 4 - 3 - 1

2 over 4
(top pair)

*firmer - meatier
thicker ham and loin
trimmer middle
higher yield of lean cuts*

Grants $\frac{4}{2}$
*longer
smoother shoulder*

Criticisms *of 4*
*heavy middle
narrow fore-sid*

4 over 3
(middle pair)

*meatier
smoother shoulder
better turn over top
longer - thicker lower ham*

Grants $\frac{3}{4}$
*higher quality
trimmer middle & jaw*

Criticisms *of 3*
*rough shoulders
shallow ham*

3 over 1 (close placing)
(bottom pair)

*higher quality
more uniform width
trimmer - firmer ham
trimmer middle*

Grants $\frac{1}{3}$
longer

Criticisms *of 1*
*narrow ham
coarse shoulder
lack of muscling
low yield of lean cuts*

Livestock Judging

Every 4-H livestock member should have the ambition to become a good judge of livestock. You can learn to judge if you will think and make use of your time in training work. Really, learning to judge livestock is not difficult if you will learn to become a keen, careful observer. You will also need to develop a **desire** to learn to recognize the **big things** that make an animal desirable or undesirable.

Through Judging You Learn—

To make accurate observations and see the differences in animals.

To weigh and evaluate these differences for comparison with an ideal.

To arrive at a definite decision.

To make an organized set of notes.

To explain your decision in a pleasing, well-organized, and convincing manner when giving oral reasons.

Achieving skills in judging livestock will help you in selecting better animals for your 4-H project. It will be very valuable if you choose a career in the livestock industry. The skills developed in careful comparisons, making decisions, and in giving oral reasons will be invaluable in any career you may enter.

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