

Class 3 Name _____

Contestant No. _____

JUNIOR FEED IDENTIFICATION

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|---------|--------------------------|------------------------|
| 1_____ | A. Corn Silage | N. Urea |
| 2_____ | B. Alfalfa | O. Soybean Meal |
| 3_____ | C. Red Clover | P. Dry Molasses |
| 4_____ | D. Fescue | Q. Dicalcium Phosphate |
| 5_____ | E. Orchardgrass | R. White Salt |
| 6_____ | F. White Clover | S. Trace Mineral Salt |
| 7_____ | G. Beet pulp | T. Limestone |
| 8_____ | H. Peanut Hulls | U. Whole Cottonseed |
| 9_____ | I. Shelled Corn | V. Brewers Grains |
| 10_____ | J. Barley | W. Ground Ear Corn |
| | K. Oats | X. Soy Hulls |
| | L. Wheat | Y. Corn Gluten Feed |
| | M. Milo or Grain Sorghum | Z. Distillers Grain |

Class 2 Name _____
Contestant No. _____

JUNIOR BREED IDENTIFICATION

Cattle

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|---------|--------------------|------------------|
| 1_____ | A. Angus | N. Yorkshire |
| 2_____ | B. Simmental | O. Chester White |
| 3_____ | C. Charolais | P. Poland China |
| 4_____ | D. Gelbvieh | Q. Hampshire |
| 5_____ | E. Limousin | R. Duroc |
| 6_____ | F. Beefmaster | S. Berkshire |
| 7_____ | G. Chianina | |
| 8_____ | H. Shorthorn | T. Dorset |
| 9_____ | I. Brahman | U. Hampshire |
| 10_____ | J. Santa Gertrudis | V. Rambouillet |
| | K. South Devon | W. Suffolk |

Hogs

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|-------------|---------------|
| L. Pietrain | X. Southdown |
| M. Tamworth | Y. Corriedale |
| | Z. Katahdin |

Class 7 Name _____

Contestant No. _____

MEAT CUT IDENTIFICATION

Beef

Pork

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|---------|------------------------------|---------------------|
| 1_____ | A. Eye Round Steak | N. Kidneys |
| 2_____ | B. Sirloin Tip Roast | O. Spareribs |
| 3_____ | C. Boneless Chuck Steak | P. Blade Chop |
| 4_____ | D. Short Ribs | Q. Picnic |
| 5_____ | E. Flank Steak | R. Loin Chop |
| 6_____ | F. Rib Steak | S. Sirloin Chop |
| 7_____ | G. Ground Beef | T. Ground Pork |
| 8_____ | H. T-Bone Steak | <u>Lamb</u> |
| 9_____ | I. Porterhouse Steak | U. Neck slice |
| 10_____ | J. Sirloin Steak | V. Rib Chop |
| | K. Top Round Roast | W. Double Loin Chop |
| | L. Top Loin Steak (Boneless) | X. Sirloin Chop |
| | M. Bottom Round Roast | Y. Leg Center Slice |
| | | Z. Blade Chop |

Class 5 Name _____

Contestant No. _____

JUNIOR EQUIPMENT IDENTIFICATION

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|---------|--------------------------|--------------------------|
| 1_____ | A. Cow Magnet | N. Wool Card |
| 2_____ | B. Slap Tattooer | O. Needle teeth nippers |
| 3_____ | C. Hog Breeding Spirette | P. Freeze Branding Iron |
| 4_____ | D. Transfer needle | Q. Esophageal feeder |
| 5_____ | E. Ear Notcher | R. Ear Tag applicator |
| 6_____ | F. Lamb Tube Feeder | S. Barnes Dehorner |
| 7_____ | G. Implant Gun | T. Multidose Syringe |
| 8_____ | H. Elastrator | U. Tattoo Pliers |
| 9_____ | I. Drench Gun | V. Emasculator |
| 10_____ | J. Marking Harness | W. Burdizzo Emasculatome |
| | K. Balling Gun | X. Cattle AI Gun |
| | L. Obstetrical chain | Y. Hog OB forceps |
| | M. Foot trimming shears | Z. Hog Snare |