JUDGING BAKED GOODS

Baked goods are displayed in competition to illustrate the high quality of the workmanship. They should set the standard of excellence for the product.

Here are some points to remember when judging baked goods:

Since baked goods are made to be eaten, tasting is an important part of judging food. The flavour should be characteristic of the food and not overpowered by any one ingredient.

♦ Aroma, or how the food smells, ties in with flavour in the judging scorecard.

♦ In the event that tasting is not permitted when judging baked goods, the judge must rely heavily on aroma and texture.

Texture is the way a product feels or looks.

♦ It can be judged on qualities such as toughness, elasticity, flakiness, gumminess, stringiness, crispness and slicing quality.

♦ The texture will vary with the type of food, so pay attention to the type of class.

Judges should be certain that the food has been completely cooked or baked.

♦ Baked goods containing whole grains will have a smaller volume and coarser texture.

♦ Foods cooked in a microwave oven will not have the characteristic brown colour of items baked in a conventional oven.
BAKED GOODS

PERFECT SCORE

FLAVOUR AND AROMA 40
- appropriately sweet, salty, spicy, tart or bland, depending on product
- nice mix of flavours; no one flavour is too strong
- appropriate aroma for the baked good
- free from inappropriate odours

GENERAL APPEARANCE 30
- pleasing, appetizing appearance
- appealing colour
- proper size and shape

INTERNAL APPEARANCE 30
- appropriate texture for item
- even colour, appropriate to item
- free from streaks
- appetizing texture
ADVANCED JUDGING IDEAS

For more experienced or senior members, there are other categories to be considered when judging baked goods:

NUTRITION
- does the product provide adequate nutrition
- are ingredients high in fat? Is sugar and salt kept to a minimum?
- are whole grain ingredients used?
- has Canada’s Food Guide been considered when preparing the food?

CALORIE BREAKDOWN
- what is the calorie content of each sample?
- is the product nutrient-dense? (with a high number of nutrients in proportion to the calorie content)

COST
- does the product provide good food value for the money spent?
- consider cost per serving

The following scorecard could be used when considering the above factors in judging baked goods:

<table>
<thead>
<tr>
<th>Scorecard</th>
<th>Points</th>
</tr>
</thead>
<tbody>
<tr>
<td>GENERAL APPEARANCE</td>
<td>20</td>
</tr>
<tr>
<td>INTERNAL APPEARANCE</td>
<td>20</td>
</tr>
<tr>
<td>FLAVOUR AND AROMA</td>
<td>30</td>
</tr>
<tr>
<td>NUTRITION AND COST</td>
<td>30</td>
</tr>
</tbody>
</table>
YEAST BREAD AND ROLLS

PERFECT SCORE

FLAVOUR AND AROMA 40
- sweet and nutty
- aroma should be sweet, not yeasty

GENERAL APPEARANCE 30
- size and shape: well proportioned
- even, golden brown colour, top and bottom
- tender yet crisp crust
- crust about 3 mm thick
- rounded crust, free from cracks or bulges

INTERNAL APPEARANCE 30
- texture: soft, smooth, silky, springy crumb
- small, evenly distributed cells
- colour characteristic of type of bread/roll
- uniform; no dark streaks

TIPS FOR JUDGING BREAD AND ROLLS:

- White breads should be golden coloured on the outside and creamy white on the inside.
- Whole grain breads should have a brown crust, a good distribution of grain and a moist, elastic crumb.
- Sweet breads should have a golden brown exterior with a yellowish grain. The taste should be sweeter than regular bread.
- Rolls should be evenly shaped with rounded tops. They should have a brown or golden-brown crust. The texture is finer than bread, and more elastic.
CLOTHING

PERFECT SCORE

WORKMANSHIP (from the outside) 50
- clean, well pressed
- garment is cut on grain of fabric
- pattern runs in same direction on each piece
- all patterns are matched
- trims or fasteners are sewn on neatly and securely
- topstitching is straight, even and of correct length
- buttonholes, belts, pockets, collars or cuffs are well made
- zipper lies flat, is covered and is neatly stitched
- gathers, if any, are evenly distributed
- set-in sleeves are smooth, with no puckers
- garment hangs well, with no puckers or pulls
- hem area is smooth with no puckers or stitches showing

WORKMANSHIP (from the inside) 30
- interfacing and lining are of suitable type and weight
- lining and interfacing are attached correctly
- stitching is of even length and tension
- seam finish suits fabric and is neat
- dart stitching tapers gradually
- seams are trimmed and graded to reduce bulk
- facings are flat, smooth and do not roll to outside
- curved seams lie flat without puckering
- hem is of even width; secure and well attached

DESIGN, COLOUR AND MATERIALS 20
- choice of design, colour and materials shows creativity and individuality
- up to date style, suitable for intended use
- fabric, trims and notions are suited to intended use

ADVANCED JUDGING IDEAS

Senior members could take other factors into consideration, such as:

Cost of Construction:
- cost of fabric, notions
- time involved
- wearability of garment

Washing Instructions/Care:
- easy to care for and easy to wear
- dry cleaning is costly
- hand washing and ironing can be time consuming
JUDGING CLOTHING

Sewing techniques have continued to improve. This means that clothes can be sewn more quickly, with less work involved on the inside. The emphasis has changed from a beautiful inside to a beautiful outside and a functional inside. This does not mean that the inside should be sloppy or unfinished.

Some points to remember when judging clothing:

♦ be sure that the pattern suits the fabric and the intended wearer
♦ decorative trim and notions should also suit the fabric and pattern
♦ the style should be up to date and relatively easy to care for
♦ the workmanship should also be of a high standard
JUDGING CROP SAMPLES

We grow crops for several purposes:
- as seed for next year’s crop
- as feed for livestock
- to process as food

The suitability of crops for each type of usage depends upon several factors. By judging crop samples, you can learn to identify major differences in crop type and to recognize high quality products.

When judging seed samples, keep in mind what the seed is used for: to produce a vigorous, even stand of plants which will give a high yield of good quality crop. If seed is to grow properly, it must be uniform, fully mature and free of damage from weather, insects, diseases or machinery.

Maturity:
- mature kernels are plump and of normal colour
- green or shriveled seed shows that the crop was not mature when harvested
- moisture content should allow for safe storage

Machinery damage:
- shows up as cracked or broken kernels
- over-drying will turn grain from yellow to dark brown

Weather damage:
- reduces the length of time needed for the germination of the seed
- sprouted kernels and bleached seed indicates damage

Insect damage:
- can be identified by holes in the seed and by the presence of flour-like material in the sample.

Disease:
- signs include moldy seeds, discoloured seeds and the presence of sooty looking spores (black spots) on the seed

Impurities:
- reduce the amount of good seed in the sample and cause difficulties in seeding
- includes: seeds from other crops, straw, chaff, mud, weeds or other foreign materials
# COB CORN

**PERFECT SCORE**

<table>
<thead>
<tr>
<th>Criteria</th>
<th>Score</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Maturity and Moisture</strong></td>
<td>30</td>
</tr>
<tr>
<td>- all kernels should be completely dented</td>
<td></td>
</tr>
<tr>
<td>- kernels shouldn’t move when cob twisted</td>
<td></td>
</tr>
<tr>
<td>- kernels should be dry and tight together</td>
<td></td>
</tr>
<tr>
<td><strong>Freedom from Damage</strong></td>
<td>30</td>
</tr>
<tr>
<td>- no bleached or discoloured kernels</td>
<td></td>
</tr>
<tr>
<td>- no rodent, insect or mechanical damage</td>
<td></td>
</tr>
<tr>
<td>- free from disease (mold, sooty spores)</td>
<td></td>
</tr>
<tr>
<td>- no sprouted kernels</td>
<td></td>
</tr>
<tr>
<td><strong>Uniformity</strong></td>
<td>20</td>
</tr>
<tr>
<td>- all kernels are same size and shape</td>
<td></td>
</tr>
<tr>
<td>- moisture content is uniform for all cobs</td>
<td></td>
</tr>
<tr>
<td><strong>Development of the Ear</strong></td>
<td>20</td>
</tr>
<tr>
<td>- ears should be filled with kernels to the tip</td>
<td></td>
</tr>
<tr>
<td>- ears should not be above average length</td>
<td></td>
</tr>
</tbody>
</table>

---

# SEED SAMPLE

**PERFECT SCORE**

<table>
<thead>
<tr>
<th>Criteria</th>
<th>Score</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Freedom from Damage</strong></td>
<td>30</td>
</tr>
<tr>
<td>- no cracked, broken or dark brown kernels</td>
<td></td>
</tr>
<tr>
<td>- weather damage reduces chance of germination</td>
<td></td>
</tr>
<tr>
<td>- no discolouration, mold or sooty spores</td>
<td></td>
</tr>
<tr>
<td>- no holes in seed or flour-like material</td>
<td></td>
</tr>
<tr>
<td><strong>Freedom from Impurities</strong></td>
<td>30</td>
</tr>
<tr>
<td>- no foreign seeds, straw, weeds, chaff, mud</td>
<td></td>
</tr>
<tr>
<td><strong>Size and Test Weight</strong></td>
<td>15</td>
</tr>
<tr>
<td>- varies according to crop</td>
<td></td>
</tr>
<tr>
<td>- low weight indicates damage or immaturity</td>
<td></td>
</tr>
<tr>
<td><strong>Uniformity</strong></td>
<td>15</td>
</tr>
<tr>
<td>- uniform size, shape and colour</td>
<td></td>
</tr>
<tr>
<td><strong>Maturity and Plumpness</strong></td>
<td>10</td>
</tr>
<tr>
<td>- mature kernels are plump with normal colour</td>
<td></td>
</tr>
<tr>
<td>- no green or shriveled seeds; correct moisture content</td>
<td></td>
</tr>
</tbody>
</table>
# HAY AND HAYLAGE

## PERFECT SCORE

<table>
<thead>
<tr>
<th>Category</th>
<th>HAY</th>
<th>HAYLAGE</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Maturity</strong></td>
<td>40</td>
<td>30</td>
</tr>
<tr>
<td>- hay should be cut when legumes are in first flower and grasses are in boot stage (heads just emerging)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>- late cut hay is low in field value</td>
<td></td>
<td></td>
</tr>
<tr>
<td>- early cut hay will produce low yields but be tasty</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Colour, Odour and Disease</strong></td>
<td>20</td>
<td>35</td>
</tr>
<tr>
<td>- should retain a green colour</td>
<td></td>
<td></td>
</tr>
<tr>
<td>- hay should have a fresh smell</td>
<td></td>
<td></td>
</tr>
<tr>
<td>- haylage should have a sharp, sweet smell</td>
<td></td>
<td></td>
</tr>
<tr>
<td>- musty, burnt or rotten smells indicate poor quality hay or haylage</td>
<td></td>
<td></td>
</tr>
<tr>
<td>- discolouration is undesirable</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Leaf to Stem Ratio</strong></td>
<td>20</td>
<td>0</td>
</tr>
<tr>
<td>- much of the feed value is in the leaves</td>
<td></td>
<td></td>
</tr>
<tr>
<td>- good quality hay will retain most of its leaves</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Moisture and Condition</strong></td>
<td>0</td>
<td>15</td>
</tr>
<tr>
<td>- moisture content should be 55-65%</td>
<td></td>
<td></td>
</tr>
<tr>
<td>- you should not be able to squeeze out water</td>
<td></td>
<td></td>
</tr>
<tr>
<td>- very wet samples may rot in silo</td>
<td></td>
<td></td>
</tr>
<tr>
<td>- should be free from mold or slime</td>
<td></td>
<td></td>
</tr>
<tr>
<td>- if too dry, haylage will lose nutrients and taste</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Legume-Grass Balance</strong></td>
<td>15</td>
<td>10</td>
</tr>
<tr>
<td>- legumes are higher in protein than grasses of similar maturity</td>
<td></td>
<td></td>
</tr>
<tr>
<td>- for hay: over 75% legumes is excellent</td>
<td></td>
<td></td>
</tr>
<tr>
<td>- for haylage: over 50% legumes is best</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Purity</strong></td>
<td>5</td>
<td>10</td>
</tr>
<tr>
<td>- foreign materials such as weeds or straw indicate a low feed value</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
SHEAVES

PERFECT SCORE

GENERAL APPEARANCE  20
Proportion (10)
- comparison of head and body

Stance (10)
- stands erect on self-supporting stand

QUALITY  40
Heads of Grain (25)
- size and uniformity of heads
- freedom from disease and stains
- bright colour

Straw (15)
- freedom from disease and stains
- bright colour

MANUFACTURE  40
Head (15)
- uniform and symmetrical in shape

Body (15)
- straw should be straight with no twists

Decoration (10)
- tight, evenly spaced ribbon
- colour complimentary to straw
<table>
<thead>
<tr>
<th>Category</th>
<th>Bean</th>
<th>Corn</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>YIELD POTENTIAL</strong></td>
<td>25</td>
<td>20</td>
</tr>
<tr>
<td>- full seed pods or cobs</td>
<td></td>
<td></td>
</tr>
<tr>
<td>- numerous pods per plant (bean)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>- numerous cobs per stalk (corn)</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>WEED CONTROL</strong></td>
<td>20</td>
<td>20</td>
</tr>
<tr>
<td>- good weed control evident</td>
<td></td>
<td></td>
</tr>
<tr>
<td>- weeds should not restrict crop yield</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>FREEDOM FROM DAMAGE</strong></td>
<td>20</td>
<td>20</td>
</tr>
<tr>
<td>- no evidence of insect damage</td>
<td></td>
<td></td>
</tr>
<tr>
<td>- no dicolourations</td>
<td></td>
<td></td>
</tr>
<tr>
<td>- no blight or mold present</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>LODGING</strong></td>
<td>10</td>
<td>20</td>
</tr>
<tr>
<td>- lodging is plants falling over at roots</td>
<td></td>
<td></td>
</tr>
<tr>
<td>- less than 2% lodging in a field is ideal</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>MATURITY/DEVELOPMENT</strong></td>
<td>10</td>
<td>15</td>
</tr>
<tr>
<td>- all plants at same stage of maturity (bean)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>- ear tips are full to end with kernels (corn)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>- well dented kernels (corn)</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>HARVESTABILITY (bean)</strong></td>
<td>10</td>
<td>0</td>
</tr>
<tr>
<td>- all pods at even height for easy handling</td>
<td></td>
<td></td>
</tr>
<tr>
<td>- low pods impede efficient harvesting</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>GENERAL APPEARANCE: UNIFORMITY</strong></td>
<td>5</td>
<td>5</td>
</tr>
<tr>
<td>- uniform field throughout</td>
<td></td>
<td></td>
</tr>
<tr>
<td>- no bare spots in field</td>
<td></td>
<td></td>
</tr>
<tr>
<td>- plants are uniform in maturity</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
## GRAIN FIELDS

<table>
<thead>
<tr>
<th>PERFECT SCORE</th>
</tr>
</thead>
<tbody>
<tr>
<td>PURE</td>
</tr>
</tbody>
</table>

### YIELD POTENTIAL
- thick, full stand of plants
- large heads, well filled

### FREEDOM FROM DAMAGE
- no holes in heads or stalks from insects
- no evidence of disease
- no smut, rust, blight or mildew
- no chewed leaves or stems

### FREEDOM FROM FOREIGN MATERIALS
- little evidence of weeks in field
- only desired grains present in field

### GENERAL APPEARANCE: UNIFORMITY
- uniform stand of plants
- no bare spots in field
- uniform in appearance
- if mixed, all grains are of compatible height

### LODGING
- no plants have fallen down at roots (this is called lodging)
- less than 2% of field is lodged
## CORN SILAGE

### STAGE OF MATURITY 30
- Corn silage usually harvested when the grain is at 45% moisture
- Kernels bright, full and well-dented
- Immature corn will contain kernels that are soft, milky, flattened or undented
- Immature corn will produce moisture when squeezed

### GRAIN CONTENT 25
- Grain content determines nutritional value
- As much grain as possible is desirable
- Grain formation reduces moisture content of plant

### COLOUR 20
- Should retain natural yellow-green to bright olive-green colour
- Discolouration indicates loss of feed value from heating or rotting

### ODOR 20
- Clean, pleasant odour
- Spoilage indicated by yeasty, musty or fruity odours
- Strong burnt or putrid odour is a sign of severe spoilage

### IMPURITIES 5
- Weeds lower the feeding value of silage
FIELD – STANDING HAY

PERFECT SCORE

YIELD POTENTIAL 25
- full, thick stand of plants
- high number of plants per hectare
- high legume count

FREEDOM FROM DAMAGE 20
- no evidence of disease
- no discolouration, mold or rust
- no evidence of insect damage
- no chewed leaves or stems
- no plants fallen down (lodging)

WEED CONTROL 20
- no weeds present in the field

STAGE OF MATURITY 20
- legumes (e.g. alfalfa) in late bud stage
- grasses (e.g. timothy) in first boot stage

LEAFINESS OF LEGUME 15
- thin, fine stem with many leaves is desirable
JUDGING HORTICULTURE

Flowers, fruits and vegetables are grown to produce new seed for next year’s crops, for beauty and for food.

**Flowers**
- should be of the same size, shape and maturity
- any mechanical damage will appear in the ragged cutting of stems
- insect damage will show up as small holes in leaves and flowers
- disease and spray blemishes appear as brown or grey areas on leaves and as unhealthy-looking plants

**Bloom** – an individual flower, one to a stem
**Spray** – portion of a plant with a number of flowers
**Stem** – plant structure carrying one or more buds or flowers
**Spike** – upright stem carrying several flowers

**Fruits and vegetables**
- most often grown for use in the home or the food industry
- samples should be free from disease and insect or machine damage
- machine damage can leave a bruise or blemish in the sample. This can quickly lead to spoilage, so care should be taken when harvesting.
- fruit and vegetable specimens should be of the same size, shape and maturity. This is helpful both to the processing plant and when making home preserves.
- exhibits should not be handled by judges during judging

**Maple syrup**
- graded according to Canada grades
- it is helpful to know the characteristics of the grade and colour class being judged

**Density** - sugar content 66.0% sugar is required, to be called maple syrup.
- 66.5% - 67% sugar is the best maple syrup
- density is measured on the Brix scale, related to sugar content.

**Fermentation** – bubbles and greyish mold on the surface
**Colourimeter** – measures intensity of colour in a specimen

**Honey**
- judged according to its appearance as well as the appearance of its container
- should be clear: free from crystals, air bubbles, pollen and wax
- it should have a pleasing flavour, aroma, colour and density
CUT FLOWERS

PERFECT SCORE

CONDITION 30
- free of damage from machine, insect, disease or spray
- flowers and foliage have been well grown and groomed

FORM 25
- uniform specimens
- proper stage of maturity
- form characteristic of particular flower

COLOUR 20
- fresh, bright, even colour

STEM AND FOLIAGE 15
- stems in good proportion to blooms
- foliage fresh and clean

SIZE AND UNIFORMITY 10
- consistent with class
- well-grown
- illustrating potential of specific flower
- specimens uniform in size, form and colour
FRUITS AND VEGETABLES

The standard entry for fruits and vegetables varies in number. When judging a class, be sure that each entry displays the correct number of specimens.

PERFECT SCORE

UNIFORMITY AND TRUENESS TO TYPE 30
- all exhibits are of the same shape and size
- all exhibits show the characteristics of their type
- each entry displays correct number of articles

CONDITION 30
- overall quality of the exhibit
- freshness, freedom from blemishes or bruises due to insect, disease, spray or mechanical damage

FORM AND COLOUR 25
- normal or ideal shape of species
- colour appropriate to class

SIZE 15
- appropriate to exhibits
- all specimens should be same size
MAPLE SYRUP

Grading of maple syrup is compulsory in Ontario. When you place a class, the class will be specified as a certain grade and colour class, e.g. Canada no. 1 light. If a sample of a lower grade is included in a class, it should be penalized or disqualified. It is therefore important to know the characteristics of each grade.

Canada no. 1
- top grade (table grade); free from fermentation
- uniform in colour, free from cloudiness
- extra light, light, or medium colour classes
- maple flavour; free from bad odours or tastes

Canada no. 2
- recommended for cooking
- free from fermentation
- uniform colour and free from cloudiness
- amber colour; free from bad odours or tastes

Canada no. 3
- characteristic maple flavour
- free from bad odour or taste other than caramel
- usually packed in drums and sold for processing

PERFECT SCORE

DENSITY 30
- ideal range is 66.5% to 67.0% brix
- below 66.0% brix – disqualification

FLAVOUR 30
- characteristic maple flavour
- free from taste of smoke or other odours

COLOUR 25
- lightest colour is ideal
- colour should fit colour class name
- colour determined by colorimeter

CLARITY 15
- no sediment, sugar crystals or foreign material
- when a white piece of paper is placed behind the sample, print should be easily read and should appear magnified
LIQUID HONEY

PERFECT SCORE

APPEARANCE 45
- density (15)
- brightness (10)
- flavour and aroma (10)
- uniformity of honey (5)
- colour (5)

CLARITY 45
- free from crystals (15)
- free from pollen, wax, etc. (15)
- free from air bubble, either in suspension or as a froth (15)

CONTAINERS 10
- pleasant appearance, of equal size and shape (5)
- uniform level of fill (5)
JUDGING LIVESTOCK

Livestock are produced for two major reasons: for breeding purposes or for market animals. There are distinct differences in these two purposes and judges should be aware of them.

**BREEDING ANIMALS:**

Breeding animals are kept in a herd for reproduction. Breeding requires animals with good conformation, standing on correct feet and legs. Conformation involves skeletal structure, as well as muscling for some types of livestock.

- In order for animals to cover many miles while grazing, to carry a calf or to go through stress while breeding or in bad weather conditions, a good skeletal structure is vital. (bone make-up; feet and legs)

- Muscling is seen in a rippling movement under the skin when the animal moves. Breeding animals such as beef cattle, sheep, and rabbits, should show good evidence of muscling through the shoulder, loin and hind quarters. If this muscling is not easy to see, the animal is probably carrying too much finish or fat.

**MARKET ANIMALS:**

Skeletal structure is less important in market animals. Market animals must be able to compete in the feedlot until they are ready for market, and they must exhibit the desirable traits that transform into high quality cuts of meat.

- Muscling is a very important characteristic in a market animal. Muscle is what provides meat. Market animals should be wide over the loin and wide through the rump. These areas are the prime retail cuts and therefore the most valuable.

- Market animals also require a certain amount of fat to flavour the meat, to minimize carcass shrinkage and to extend shelf life in the retail market. Excess fat, however, greatly reduces the cutability (percentage yield) of a carcass.
BEEF— BREEDING

PERFECT SCORE

SKELETAL STRUCTURE 20

Bull:
- shows good size and scale with length of body, rump and large hind quarter.
- structurally sound on pasterns, hocks and legs
- strong on topline and through loin
- walks easily and freely on feet and legs

Cow or Heifer:
- shows adequate size
- strong topline and loin
- wide at pin bones
- moves easily on structurally sound feet and legs

SIZE AND SCALE 20

- large frame, long body and rump
- muscling ripples when animal moves
- muscles bulge and appear in bunches, not smooth areas

FEET AND LEGS 20

- breeding stock requires correct feet and legs to move and remain useful for many years

SEX CHARACTER 15

Bull:
- rugged and masculine about head, neck and shoulder
- strong jaw and muzzle
- head carried above toppling; alert and energetic
- large head, crest; thick neck
- pay attention to senses: sight, hearing, smell
- development of external sex characteristics

Cow or Heifer
- shows femininity about head, neck and shoulders
- well-developed, strongly attached, balanced udder with four evenly spaced and functioning teats
CONDITION  15
- consider rate of gain, weight, muscle growth
- adequate, but not excess condition (fat covering)
- consider muscling and skeletal structure

MUSCLING  10

Bull:
- well muscled over back, loin and rump

Cow or Heifer:
- shows good muscling in rear quarter
Market beef judging is a visual method of evaluating and placing animals according to the potential yield of the carcass and indications of carcass quality. Main criteria include muscling, condition and general appearance. Keep in mind that this scorecard is intended only as a guide to learn how to judge market beef.

**PERFECT SCORE**

<table>
<thead>
<tr>
<th>Category</th>
<th>Score</th>
<th>Criteria</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>RUMP</strong></td>
<td>30</td>
<td>- thickest part of body should be though center of the hind quarters</td>
</tr>
<tr>
<td></td>
<td></td>
<td>- no evidence of excess fat around tail head</td>
</tr>
<tr>
<td></td>
<td></td>
<td>- cut up in twist, carrying muscling down leg</td>
</tr>
<tr>
<td></td>
<td></td>
<td>- should stand and walk wide on legs</td>
</tr>
<tr>
<td><strong>GENERAL APPEARANCE</strong></td>
<td>25</td>
<td>- thick over the top and through the rear quarters</td>
</tr>
<tr>
<td><strong>BODY</strong></td>
<td>20</td>
<td>- should be long with clean underline</td>
</tr>
<tr>
<td></td>
<td></td>
<td>- acceptable to be tucked up in rear flank</td>
</tr>
<tr>
<td></td>
<td></td>
<td>- topline should be long and straight</td>
</tr>
<tr>
<td></td>
<td></td>
<td>- strength of top related to overall muscling</td>
</tr>
<tr>
<td><strong>MUSCLING</strong></td>
<td>15</td>
<td>- skin should ripple during movement</td>
</tr>
<tr>
<td></td>
<td></td>
<td>- bulge in shoulder is muscle</td>
</tr>
<tr>
<td></td>
<td></td>
<td>- loin and rump should show muscle</td>
</tr>
<tr>
<td></td>
<td></td>
<td>- bulge in widest part of rump (middle of round) is muscle</td>
</tr>
<tr>
<td><strong>BRISKET AND DEWLAP</strong></td>
<td>5</td>
<td>- are should be trim</td>
</tr>
<tr>
<td></td>
<td></td>
<td>- if large and heavy, indicates overfinish</td>
</tr>
<tr>
<td><strong>LEGS</strong></td>
<td>5</td>
<td>- forearm indicates bone size</td>
</tr>
<tr>
<td></td>
<td></td>
<td>- legs set wide on four corners of body</td>
</tr>
<tr>
<td></td>
<td></td>
<td>- wide rear stance indicates muscling</td>
</tr>
</tbody>
</table>
PARTS OF THE BEEF ANIMAL

- muzzle
- face
- poll
- crest
- heart girth
- shoulder
- shoulder point
- brisket
- chest floor
- forearm
- knee
- shank
- pastern
- dew claw
- hock
- flank
- stifl region
- quarter
- pin bone
- tail head
- loin
- rump
- back
- crop
- hooks
- ribs
- underline
bow legged  
correct  
cow hocked  
rear leg: correct pastern set  
rear leg: weak pastern
Viewed from the top, the well-muscled steer will show length through the loin and rump, and width from the rump to the shoulders.

- **MUSCULAR, CORRECTLY FINISHED**
- **AVERAGE MUSCLING, OVERFINISHED**
- **POORLY MUSCLED, UNDERFINISHED**

Viewed from the rear, the well-muscled steer will appear rounded and should be thickest over the loin and rump, will be somewhat cut up in the twist but will carry muscling well down on the leg. He will stand wide with a foot in each corner and show the muscling required of the modern steer.
DAIRY COWS

PERFECT SCORE

**MAMMARY SYSTEM**

- **strongly attached, well balanced, level udder of fine texture**
- **indicating heavy production and a long period of usefulness**

**Udder** - symmetrical, wide, deep, moderate length, slight quartering

**Median Suspensory Ligament** - strong with definite cleavage

**Udder Texture** - soft, pliable, elastic

**Fore Udder** - firm, smoothly attached, balanced quarters

**Rear Udder** - attached high, wide and strong; slightly rounded; uniform width from top to floor, balanced quarters

**Teats** - medium size, uniform, hanging plumb

**Mammary Veins** - long, tortuous, branching

**FEET AND LEGS**

- **clean, strong-boned, resulting in proper movement**

**Feet** - short, well-rounded, deep heels

**Legs** - strong, flexible pasterns, straight square fore legs
  - hind legs straight, wide, clean hocks
  - flat, clean, strong bone with well defined tendons

**FRAME/CAPACITY**

- **vigour, strength, stretch, size and stature with desirable blending and balance of parts. Head indicates femininity and strength, mid-section is large and provides ample capacity.**

**Head** - broad muzzle, large nostrils, strong jaw, broad forehead

**Shoulder Blades** - set smoothly against chest and withers

**Chest** - wide floor, ample width between legs

**Heart Girth** - large and deep, full elbows and well sprung rib

**Crops** - well filled

**Back** - strong and straight with vertebrae well defined

**Loin** - broad and slightly arched, attached high and wide

**Mid-section** - long and wide ribs highly and widely sprung
DAIRY CHARACTER

evidence of milking ability, angularity, openness, free from weakness and coarseness, considering stage of lactation

**Head** - clean cut, bright eyes, alert ears, good breed character
**Neck** - long, lean, clean cut, blending smoothly into shoulder
**Withers** - well defined and wedge-shaped, “sharp”
**Ribs** - wide apart; wide rib bones, flat and long
**Flanks** - deep and refined
**Thighs** - curving to flat, wide apart with ample udder room
**Skin** - loose and pliable; fine hair
**Udder** - soft, pliable, free from excess tissue or edema
**Bone** - flat, strong, clean cut

RUMP

long, wide and clean cut, blending desirably with loin

**Hips** - wide, slightly higher than pins
**Pins** - wide apart and free from patchiness
**Thurls** - high and wide apart, considering stage of lactation
**Tail-head** - refined and level with backline
**Tail** - long and slender

---

**DAIRY CALVES AND HEIFERS**

(Note: The relative emphasis for heifers and calves differs from cows)

**FEET AND LEGS** 35

**FRAME/CAPACITY** 30

**DAIRY CHARACTER** 20

**RUMP** 15

Scorecard courtesy of Holstein Canada’s *You Be the Judge* manual
Above, the cow on the left exhibits more width or chest A and more spring of rib B. The cow on the right displays an ideal set of legs, I. The legs on the cow are too straight, J, and too coarse. The cow on the far left has too much curvature and weak pasterns, K.

Above, the cow at the top has an advantage in overall length and levelness of the udder. The fore udder attachment L is more smoothly and firmly attached to the body wall.

"Judge's Eye" tips are courtesy of Holstein Canada's You Be The Judge manual.
DAIRY GOATS

PERFECT SCORE

(DOE) 35  [BUCK] 54

GENERAL APPEARANCE

Attractive individuality indicating femininity, vigour, strength and stretch with a harmonious blending and correlation of parts, impressive style and attractive carriage; graceful and powerful walk.

<table>
<thead>
<tr>
<th>Style</th>
<th>(5) [8]</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breed Character and Head</td>
<td>(5) [8]</td>
</tr>
<tr>
<td>Topline</td>
<td>(5) [8]</td>
</tr>
<tr>
<td>Rump</td>
<td>(8) [10]</td>
</tr>
<tr>
<td>Feet and Legs</td>
<td>(12) [20]</td>
</tr>
</tbody>
</table>

BODY CAPACITY 15  23

Relatively large in proportion to the size of the animal, providing ample digestive capacity, strength and vigour; width throughout, starting at head.

- wide, deep barrel and heart girth
- wide in head, full in crops
- wide through back and loin
- wide chest floor between front legs
- full at elbow

DAIRY CHARACTER 15  23

Animation, angularity, general openness and freedom from excess tissue, giving due regard to stage of lactation for does.

- long, lean neck blending into shoulders
- well-defined withers
- flat, long, well-sprung ribs
- fine-textured, loose, supple skin; fine hair
- lean and angular lines
MAMMARY SYSTEM (does only)

A capacious, strongly attached, well-balanced udder of good quality, indicating heavy production and a long period of usefulness.

Medial Suspensory, shape, texture (15)
Fore Udder (8)
Rear Udder (8)
Teats (4)
MAMMARY SYSTEM (does only)

A capacious, strongly attached, well-balanced udder of good quality, indicating heavy production and a long period of usefulness.

Medial Suspensory, shape, texture (15)
Fore Udder (8)
Rear Udder (8)
Teats (4)

JUDGE'S EYE

The ideal slope of rump should resemble the middle diagram. The goat on the left has an extremely steep slope of rump, while the goat on the right has a level rump; both undesirable characteristics.

The set of the rear legs should resemble the middle diagram. The goat on the left has extremely sickled legs, while the goat on the right has extremely posty rear legs; both undesirable sets of legs.

Scorecard courtesy of the Canadian Goat Society.
Diagrams copyright 2000 by the Canadian Goat Society.
## MARKET KIDS

**PERFECT SCORE 30**

### GENERAL APPEARANCE

**Quality and Condition (15)**
- well muscled, with smooth firm flesh
- clean, strong bone
- smooth, glossy hair and loose, supple skin

**Size and Development (15)**
- size appropriate to age; high growth preferred

### FORE QUARTERS

**Shoulders (10)**
- well muscled with smooth, firm flesh
- withers barely defined

**Brisket (7)**
- broad, deep and muscular

**Forelegs (8)**
- heavily muscled, round, clean bone
- strong, straight legs with strong, flexible pasterns

### HIND QUARTERS

**Rump (10)**
- long and broad with smooth, firm flesh

**Twist and Thighs (10)**
- low, side, well fleshed twist
- deep, wide, firm and muscular thighs

**Hind legs (5)**
- clean and strong bone

### BODY

**Capacity (2)**
- ample room for digestive system

**Heart girth (2)**
- large girth with wide chest floor
- fullness at point of elbow

**Barrel (4)**
- deep and broad; well supported

**Loin (7)**
- broad and strong with full, deep flanks

### HEAD AND NECK

**Head (2)**
- clear, bright eyes; large, open nostrils

**Neck (3)**
- medium length, strong and thick
- blending smoothly into shoulder and brisket
DRAFT HORSES

The draft horse is a large, solid animal. It is often used for hauling heavy loads at a slow gait. Power, not speed, is desired. The modern day draft horse is being used more frequently for showing and parade. The modern ideal should be tall and stylish with a solid body. It should display good action and a strong overall appearance.

<table>
<thead>
<tr>
<th>PERFECT SCORE</th>
</tr>
</thead>
<tbody>
<tr>
<td>GENERAL APPEARANCE</td>
</tr>
<tr>
<td>- height and weight suitable to age and breed</td>
</tr>
<tr>
<td>- broad, deep, solid, balanced and upstanding</td>
</tr>
<tr>
<td>- clean, flat bone with well-defined joints and tendons</td>
</tr>
<tr>
<td>- strong head, alert ears, silky hair</td>
</tr>
<tr>
<td>- energetic, good disposition</td>
</tr>
</tbody>
</table>

| ACTION | 25 |
| - walk: straight, long, springy, balanced stride |
| - trot: straight, long, free, regular stride with lots of lift in both hind and fore legs |

| HINDQUARTERS | 15 |
| - wide, smooth, level, muscular hips |
| - long, wide, muscular croup |
| - tail set high and carried well |
| - deep, thick, muscular quarters and thighs |
| - legs straight; hocks close when viewed from rear |

| FOREHAND | 15 |
| - sloping, muscular shoulders; sharp withers |
| - wide, muscular forearms placed under the horse |
| - wide, straight fetlocks |
| - large, round, straight set feet |
| - correct leg position |

| HEAD AND NECK | 10 |
| - long neck and strong head |
| - broad, full forehead; clean throatlatch |
| - large, prominent, bright, clear eyes |
| - broad muzzle with large nostrils |

| BODY | 10 |
| - deep, wide chest with large girth |
| - long, well-sprung ribs |
| - short, broad back and loin, both heavily muscled |
LIGHT HORSES

PERFECT SCORE

ACTION 25
- travels straight with minimal swing to feet
- shows a light, springy step
- reaches out well
- carries head so eyes are level with withers

RUMP 20
- thick, deep and well-muscled
- hind legs muscled both inside and outside
- hocks wide, deep and clean
- hoof well-shaped and of proper size for horse
- legs set squarely under body

FOREHAND 20
- clean, flat-boned, medium to short legs
- well proportioned head
- broad forehead with width between eyes
- medium to long, slightly arched neck
- long, smooth, well-muscled shoulder
- well defined withers in line with hips
- deep heart girth
- wide set forelegs blending well into shoulder
- clean knee joint; large forearm muscle

GENERAL APPEARANCE 15
- bulging, visible muscles
- long, smooth, well-attached muscles

MID-SECTION 10
- all parts blend together well
- strong loin and topline
- well turned and muscled croup

TYPE 10
- evidence of functional ability
- medium size and weight (15-17 hands, 500-600 kg)
- long, sloping shoulder, long croup
- fairly short back and coupling
- well muscled fore and rear quarters
- deep chest with well sprung ribs
JUDGE'S EYE

Vertical line from point of shoulder should fall in center of knee, cannon, pastern and foot.

Vertical line from shoulder should fall through elbow and center of foot

Vertical line from point of buttock should fall in center of back cannon, pastern and foot.

Vertical line from point of buttock should touch the rear edge of cannon from hock to fetlock.
PARTS OF A LLAMA

- Ear
- Nostril
- Chin
- Jaw
- Throat
- Shoulder
- Chest
- Sternum (breast bone)
- Knee (carpus)
- Cannon bone
- Toenail
- Foot
- Poll
- Cheek
- Neck
- Withers
- Back
- Croup
- Tail
- Hip
- Thigh
- Elbow joint
- Abdomen (belly)
- Hock joint
- Sciatic gladd
- Cannon bone
- Fetlock joint (ankle)
- Pastern joint
- Pad
LLAMAS

Although no exact scorecard exists for judging llama halter classes, the following points describe the desired conformation of an ideal llama.

GENERAL APPEARANCE
- overall balance and style
- muscling
- condition
- tail head setting
- size, scale (average height is 40-45” at shoulder)
- breed and sex character
- well sprung rib

HEAD AND NECK
- clear, bright eyes
- teeth meet properly
- ears shaped according to breed
- medium to long length neck

FEET AND LEGS
- proper set to leg
- sturdy thick bone
- clean thighs and legs
- strong, flexible pasterns
- straight bones and front legs
- legs nearly straight when viewed from rear

WOOL
- good quality fibre
- colour and type according to breed

MOVEMENT
- smooth gait
- correct movement in front and rear legs
- no excessive head or tail movement
- feet move in a straight line
- correct length of stride
- straight topline

DISPOSITION
- a hereditary trait
- important in training llamas
- especially important for pack llamas
POULTRY – LIVE

PERFECT SCORE

**BREED TYPE**

- size and weight appropriate to breed  
appears: (meat birds will be heavier)  
- ideal shape and type for breed

**BODY**

- broad back from shoulders to hips  
- large abdomen for digestive function  
- large heart girth indicates good heart and lung function  
- large breast area indicates meatiness  
- check egg layer for eggs

**CONDITION**

- bright red comb, clear eyes  
- strong head  
- no evidence of disease  
- no bleaching of colour at beak or shanks

**LEGS AND TOES**

- free from scales  
- no deformities

**COLOUR**

- correct colour for breed  
- no brass colouring on white fowl  
- no grey specks on white fowl
POULTRY – DRESSED

PERFECT SCORE

CONFORMATION 35
- structure of bird determines distribution and amount of meat
- most of the meat is found at the breast, thigh and drumstick
- breastbone, back, legs and wings: skin should be intact with no broken bones

FLESHING 30
- drumsticks, thighs and breast carry the bulk of the meat
- definite correlation between covering of flesh over the back and the amount of flesh on the rest of the carcass
- females carry more flesh
- legs and drumsticks should not be too thin
- breasts should not be concave (caving in)

COLOUR 20
- no bruises
- no evidence of freezing defect
  (i.e. freezer burn or product seepage, indicated by pink or red ice)

SKIN 15
- ready-to-cook poultry must be free from pinfeathers to be considered high quality
- breast quality should be especially clean
  (i.e. free of pinfeathers)
- no tears in skin
EGGS

PERFECT SCORE

SHELL
- Shape: perfectly elliptical with no bumps or ridges (10)
- Shell quality: smooth, fine textured, thick shell wall. No opaque spotty patches when held to candling light. (10)
- Cleanliness: no visible dirt, spots, stains (15)
- No cracks (15)
- Egg size in sample: even, all same grade size, no eggs of foreign sizes. (10)

YOLK
- round, yellow-orange, well centered, stands up well
- no blood spots or meat chunks visible on opening or candling of eggs

ALBUMEN (egg white)
- should be reasonably firm and should not run over when egg is opened.

AIR CELL
- Freshness: air cell should not be more than 3 cm deep
**RABBITS - BREEDING**

When judging rabbits, it is very important to run the hand over the animal to feel the bone structure, muscling and finish.

Breeding classes are judged for their breed characteristics – those traits that will be passed on to their offspring.

**PERFECT SCORE**

<table>
<thead>
<tr>
<th>Category</th>
<th>Score</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BODY CAPACITY</strong></td>
<td>35</td>
</tr>
<tr>
<td>- strong, broad chest</td>
<td></td>
</tr>
<tr>
<td>- wide, deep loin; smooth, well filled rump</td>
<td></td>
</tr>
<tr>
<td>- good depth to body</td>
<td></td>
</tr>
</tbody>
</table>

| **HEAD, FEET, LEGS**             | 30    |
| - broad head, round muzzle       |       |
| - straight ears, carried according to breed |       |
| - bright, clear eyes; nose free from mucus |       |
| - small, strong feet with full pads of hair |       |
| - no signs of blindness          |       |

| **GENERAL CONDITION AND APPEARANCE** | 20 |
| - no broken toes or nails; no ear mites |     |
| - no broken or missing teeth        |     |
| - correct fur for breed             |     |
| - strong, straight front and rear legs |   |
| - straight, well furred tail        |     |

| **CONDITION**                     | 15    |
| - hard, solid flesh               |       |
| - difficult to pick up by shoulder skin |     |
| - fur in good condition           |       |
RABBITS – MARKET

In a market class, the main concern is whether the animal is ready for market. As with breeding stock, rabbits are judged by running the hand over the animal to determine bone structure and muscle. Does should have medium to long bodies. Bucks should be shorter in length and blockier.

PERFECT SCORE

HINDQUARTERS

- hard, solid flesh
- wide, deep loin
- smooth, well filled and well fleshe d rump

BODY CAPACITY

- broad chest; deep body
- rib and hip bones close together
- well fleshe d rib cage and rump

HEAD, FEET, LEGS

- broad head, round muzzle
- straight ears, carried according to breed
- bright, clear eyes; nose free of mucus
- small, strong feet with full pads of hair
- no signs of blindness

TEETH, NAILS, TAIL

- no broken teeth or toenails
- tail should be straight up from rump
## SHEEP – BREEDING

### PERFECT SCORE

<table>
<thead>
<tr>
<th>WOOL BREEDS</th>
<th>MEAT BREEDS</th>
</tr>
</thead>
<tbody>
<tr>
<td>20</td>
<td>40</td>
</tr>
<tr>
<td>20</td>
<td>20</td>
</tr>
<tr>
<td>40</td>
<td>15</td>
</tr>
<tr>
<td>20</td>
<td>25</td>
</tr>
</tbody>
</table>

### BODY CONFORMATION
- skeletal structure
- muscling, not over-conditioned
- size and scale should conform to breed
- sound mouth

### FEET, LEGS AND BONE
- strong, straight legs with heavy bone
- legs square under body
- sound feet and legs
- strong, flexible pasterns

### FLEECE
- finest quality wool is found at shoulder
- colour should conform to breed standard
- consider length, wave and density
- fleece should be uniform in fineness
- clean and shiny
- bright fleece and pink skin indicates health

### GENERAL APPEARANCE
- overall appearance should be pleasing
- desirable balance and blending of parts
- breed characteristics should be displayed
- rams should be rugged with strong bone
- ewes should be more refined

*Scorecard courtesy of the Canadian Sheep Breeders’ Association*
DETERMINING CONDITION AND MUSCLING:

Checking width of loin  
Checking size of leg  
Checking depth of twist

ADVANCED JUDGING IDEAS:

Records are often used when judging a breeding class. These production records can include information such as age, birth weight, number of lambings, number of lambs per lambing and actual weight. When using production records, you should consider both the conformation and production aspects to come up with your final placing.
SHEEP – MARKET LAMBS

PERFECT SCORE

CONFORMATION  40
- ideal market lamb
- weighs 45-65 kg
- straight, smooth topline
- well-muscled leg
- long body, wide loin, overall balance

MUSCLING  20
- meaty lamb with proper finish
- thickness through centre of leg
- bulging stifle, thick over top

QUALITY AND CARCASS YIELD  20
- heavily muscled lamb with a trim middle
  yields highest percentage of meat cuts
- 70% of cuts are from leg and loin
- select correctly finished, heavily muscled
  lambs with good conformation, balance
  and quality

FINISH  10
- lambs must be handled to determine finish
- ribs and edges of backbone can be felt in
  properly finished lambs
- firm, uniform covering of ¼” fat over
  11th and 12th ribs

FLEECE  10
- fleece is important for salvage value
- finest quality wool is at shoulder
- no black fibres in white fleece
- uniform in fineness or grade
- long fibres are desirable
PARTS OF A SHEEP

top of shoulder
back
loin
rump
Dock
Thigh
hock
hoof
neck
poll
ear
eye
face
muzzle
ribs
shoulder
breast
belly
pastern
# Fleece

## Classes

<table>
<thead>
<tr>
<th>Category</th>
<th>Breed</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fine and Medium</td>
<td>Rambouillet, Corriedale, Columbia</td>
</tr>
<tr>
<td>Medium Strong</td>
<td>Strong Corriedale, Columbia, Fine Border Leicester, Romney</td>
</tr>
<tr>
<td>Strong</td>
<td>Lincoln, Leicester, Cotswold, Romney</td>
</tr>
<tr>
<td>Down Breeds</td>
<td>Suffolk, Hampshire, Dorset, Tunis, Oxford, Cheviot, Shropshire, Southdown</td>
</tr>
<tr>
<td>Novelty</td>
<td>Jacob, Scottish Blackface, Romanov</td>
</tr>
</tbody>
</table>

## Perfect Score

### Uniformity

- strength
- crimp in overall fleece

### Presentation

- overall presentation, tying, skirting of sample (fleece tied with a ribbon)
- free from branding and second cuts (shearer missed some fleece and had to recut)
- free from paints and stains

### Staple Length

- staple is length of fleece in sample
- appropriate to breed
- minimum 2.5": about one year’s growth

### Lustre

- brightness, colour and handle

### Disqualification Factors:

- wet, moldy, matted, black fibres, moths, tender, excessive vegetable matter or burrs
The object of judging breeding swine is to choose the best replacement stock possible. Breeding swine should be well muscled, with a strong skeletal structure, and should display the desired traits for their breed.

**PERFECT SCORE**

<table>
<thead>
<tr>
<th>General Body Conformation</th>
<th>50</th>
</tr>
</thead>
<tbody>
<tr>
<td>- long and well muscled, with deep sides</td>
<td></td>
</tr>
<tr>
<td>- free of flabbiness</td>
<td></td>
</tr>
<tr>
<td>- slightly arched topline</td>
<td></td>
</tr>
<tr>
<td>- deep and wide through the chest</td>
<td></td>
</tr>
<tr>
<td>- smooth, trim jowl</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Feet and Legs</th>
<th>20</th>
</tr>
</thead>
<tbody>
<tr>
<td>- straight legs with good bones</td>
<td></td>
</tr>
<tr>
<td>- strong but flexible pasterns</td>
<td></td>
</tr>
<tr>
<td>- free and sound movement</td>
<td></td>
</tr>
<tr>
<td>- legs square under body</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Underline</th>
<th>30</th>
</tr>
</thead>
<tbody>
<tr>
<td>- sows should have at least 6 pairs of evenly-spaced, well developed teats; at least 3 pairs ahead of the navel</td>
<td></td>
</tr>
<tr>
<td>- boars should also have 6 pairs of evenly-spaced teats; teat spacing and number is hereditary</td>
<td></td>
</tr>
<tr>
<td>- underline should also be trim and clean</td>
<td></td>
</tr>
</tbody>
</table>
SWINE – BREEDING

The object of judging breeding swine is to choose the best replacement stock possible. Breeding swine should be well muscled, with a strong skeletal structure, and should display the desired traits for their breed.

PERFECT SCORE

GENERAL BODY CONFORMATION
- long and well muscled, with deep sides
- free of flabbiness
- slightly arched topline
- deep and wide through the chest
- smooth, trim jowl

UNDERLINE
- sows should have at least 6 pairs of evenly-spaced, well developed teats; at least 3 pairs ahead of the navel
- boars should also have 6 pairs of evenly-spaced teats; teat spacing and number is hereditary
- underline should also be trim and clean

FEET AND LEGS
- straight legs with good bones
- strong but flexible pasterns
- free and sound movement
- legs square under body

JUDGE’S EYE
MARKET SWINE

PERFECT SCORE

GENERAL BODY CONFORMATION 50
- long, deep body with limited arch of topline
- standing on sound legs
- wide chest
- deep, wide ham
- clean underline and flank

HEAD, NECK AND SHOULDER 10
- clear eyes with no discharge (which could indicate disease)
- trim jowl and neck
- muscling evident when walking

BACK AND LOIN 15
- wide and long
- good muscling
- free from overfinish
- long and deep sides
- adequate spring of rib

RUMP AND HAM 15
- long, wide, muscular rump
- high tail setting
- moderate flare from loing
- clean, deep, well-muscled ham
- ham is firm and not flabby

FINISH 10
- minimum amount of smooth finish
- no sign of overfinish or excess fat
EXCELLENT TYPE MARKET HOG:

Correctly finished, full in the ham, trim and smooth throughout.

POOR TYPE MARKET HOG:

Over-finished, excess fat, short, thick and wide in the body.

POOR TYPE MARKET HOG:

Under-finished, narrow, shallow and cut up in the ham.
MEAT CUTS

PERFECT SCORE

FAT AND MARBLING 20
- some fat is required for flavour (about 1 cm)
- fat should be white and firm
- some marbling should be seen
- too much marbling means too much fat
- marbling evenly distributed

COLOUR 20
- muscle tissue should be bright red for beef, light greyish pink to pink for pork and light to dark pink for lamb

MEAT YIELD 20
- high proportion of lean meat to bone and fat
- consider cost per serving if given
- consider end use of product

TEXTURE 20
- surface of cut smooth and velvety
- minimum amount of connective tissue and large muscle fibres and bundles
- fine texture indicates tenderness

FIRMNESS 20
- lean meat firm to touch
- fat firm to touch