

Texas 4-H Youth Development Program

Livestock Equipment Master List 2018-2019

Note: Most questions in the equipment identification section will be selected from this list. However, the contest committee reserves the right to utilize items not listed here for the contest. Also, while some items on the list could be considered to have uses other than those included here, we ask that participants only mark the use that has been identified on this list.

Tool	Use	Tool	Use
Ammonia Sensor	Diagnostic	Nose Ring	Facilities/Restraint
Balling Gun	Product Administration	Obstetrical Chain	Breeding
Beef Halter	Fitting & Showing	OB Handle	Breeding
Blocking Blade	Fitting & Showing	Obstetrical Forceps	Breeding
CIDR Applicator	Breeding	OB Sleeve (Disposable)	Breeding
Clippers (Hairhead)	Fitting & Showing	Paint Branding Iron	Identification
Clippers (Sheephead)	Fitting & Showing	Pistol Grip Syringe	Product Administration
Clip on Feeder	Facilities/Restraint	Pour On Applicator Gun	Product Administration
Cordless Clippers	Fitting & Showing	Prolapse Ring Retainer	Emergency/Preventative Health
Curry Comb	Fitting & Showing	Ram Marking Harness	Breeding
Disposable Syringe	Product Administration	Rumen Magnet	Emergency/Preventative Health
Drench Gun	Product Administration	Rice Pelvimeter	Breeding
Ear Notchers	Identification	Rice Root Brush	Fitting & Showing
Ear Tagger	Identification	Roto Brush	Fitting & Showing
Elastrator	Castration/Docking	Scotch Comb	Fitting & Showing
Electronic ID Tag	Identification	Sheep/Goat Blanket	Fitting & Showing
Electric Dehorner	Dehorning	Sheep Hand Shears	Fitting & Showing
Electric Branding Iron	Identification	Sheep/Goat Halter	Fitting & Showing
Electric Fence Tester	Facilities/Restraint	Show Chain (Goat)	Fitting & Showing
Emasculator	Castration/Dehorning	Show Stick (Cattle)	Fitting & Showing
French Style Insemination Gun	Breeding	Straw Cutter	Breeding
Forage Probe	Diagnostic	Swine Breeding Spirette	Breeding
Freeze Branding Iron	Identification	Swine Show Whip	Fitting & Showing
Hog Snare	Facilities/Restraint	Tattoo Pliers	Identification
Hoof Trimmers (Sheep & Goat)	Emergency/Preventative Health	Teat Dip	Emergency/Preventative Health
Implant Gun	Product Administration	Test Tube	Diagnostic
Intravenous Set	Product Administration	Thermometer	Diagnostic
Lamb Tube Feeder	Emergency/Preventative Health	Vacutainer	Diagnostic
Nipple Waterer	Facilities/Restraint	Water Tank Float Valve	Facilities/Restraint
Nose Lead	Facilities/Restraint	Weaning Ring	Facilities/Restraint
		Wool Card	Fitting & Showing



Breeds of Livestock Master List for 2018-2019

Note: Most questions in the breed identification section will be selected from this list. However, the contest committee reserves the right to utilize breeds not listed here for the contest.

Beef	
Angus	British breed with highest number of registrations in the US. Noted for mothering ability and carcass marbling
Beefmaster	Started by Ed C. Lasater in 1908, when he purchased Brahman bulls to use on his commercial herd of Hereford and Shorthorn cattle
Belted Galloway	Known by their distinctive white belt which may vary in width, but usually covers most of the body from the shoulders to the hooks.
Brangus	Developed in the US, made up of 3/8 Brahman and 5/8 Angus. Bred for heat tolerance of Brahman and maternal and carcass traits of Angus.
Brahman	Through centuries of exposure to inadequate food supplies, insect pests, parasites, diseases and the weather extremes of tropical India, the native cattle developed some remarkable adaptations for survival.
Braunvieh	Name is a German word meaning "brown cow." Once accounted for 47% of all cattle in Switzerland. In Europe they are still used primarily for milk production.
Charolais	Creamy white in color, but the skin carries appreciable pigmentation. The hair coat is usually short in summer but thickens and lengthens in cold weather. Known for muscle and cutability.
Chianina	Developed in Italy. Known for size and growth, referred to as the tallest breed of cattle.
Gelbvieh	Developed in Germany, originally considered a dual-purpose breed. Has good carcass cutability and relatively early puberty.
Hereford	A breed that's origin goes back to the mid-1700's. The American association was formed in 1881.
Limousin	Developed in France with moderate growth rate and frame size and high carcass cutability.
Maine-Anjou	Developed in France by crossing the Durham and the Mancelle breeds. Has good muscling.
Red Angus	From Scotland. Considered maternal with good terminal-related performance.
Santa Gertrudis	Developed on the King Ranch in Texas by crossing the Brahman (3/8) and Shorthorn (5/8) breeds. Became first official breed developed in the US.
Simmental	Originally developed in Switzerland for meat, milk and draft. Now noted for high growth rate, milking ability, and carcass cutability.
Simbrah	Described as "The All Purpose American Breed". Developed in America, their genetics may be called on to infuse maternal traits into a herd. Known for their rapid growth, vigor, and heat tolerance.
Shorthorn	Originated in England, with three distinct color patterns, considered a maternal breed.
Wagyu	Japanese breeds imported to the US in 1976. Known for meat quality traits and calving ease.



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Swine	
Berkshire	Originally from England noted for pork quality, tenderness and marbling.
Chester White	Known as a maternal breed with high conception rates, developed in PA.
Duroc	Noted for high growth rate, durability and leanness, developed in New Jersey and New York.
Hampshire	Terminal sire breed with unique color patterns that is noted for muscle and cutability.
Hereford	Dual purpose breed, red with white markings on head and lower body.
Landrace	Noted for large litters and large droopy ears, generally refined in bone.
Pietrain	Noted for extreme muscle volume and shape, with a high propensity for stress which is related to pork quality concerns.
Poland China	Lean, heavy muscled, black breed with six white points and droopy ears from Ohio.
Spot	Black and white, developed in US, noted for rapid growth and as aggressive breeders
Yorkshire	Has erect ears, known as the “mother breed”.
Sheep	
Columbia	Large frame US breed, developed from Lincolns and Rambouillets
Dorper	Primarily a mutton sheep, this breed was developed in South Africa and is one of the most fertile of sheep breeds.
Dorset	English, white face, meat breed known for out of season breeding
Hampshire	Large framed, English, meat breed with black face and wool cap
Merino	Very fine fleece breed with heavy wool production from Spain
Rambouillet	Wool breed developed in France and Germany from Merino breed
Southdown	This breed is early maturing with good lambing ability and average milk production.
Suffolk	Large framed, black faced breed known for high growth rate and carcass cutability from England
Goat	
Angora	The most valuable characteristic of this breed as compared to other goats is the value of the mohair that is clipped
Boer	A prominent strong head with brown eyes and a gentle appearance. Nose with a gentle curve, wide nostrils, and well-formed mouth with well-opposed jaws. Body should be boldly three dimensional: long, deep, wide
Myotonic	Their muscles become extremely stiff when they are frightened. This hereditary condition makes the goat very muscular.
Pygmy	Originally exported from Africa to zoos in Sweden and Germany where they were on display as exotic animals.
Spanish	Not of a specific breed ancestry they have developed through natural selection. Domesticated from feral goats and also referred to as “Brush Goats.”



2017 FFA/4-H Retail Meat Identification Codes

Beef Primal	Retail Cut Name	Cookery Method	Specie	Primal	Name	Cookery
Brisket	Corned	Moist	B	B	89	M
	Flat Half, Bnls	Moist	B	B	15	M
	Whole, Bnls	Moist	B	B	10	M
Chuck	7-bone Pot-Roast	Moist	B	C	26	M
	Arm Pot-Roast	Moist	B	C	03	M
	Arm Pot-Roast, Bnls	Moist	B	C	04	M
	Blade Roast	Moist	B	C	06	M
	Eye Roast, Bnls	Dry/Moist	B	C	13	D/M
	Eye Steak, Bnls	Dry	B	C	45	D
	Mock Tender Roast	Moist	B	C	20	M
	Mock Tender Steak	Moist	B	C	48	M
	Petite Tender	Dry	B	C	21	D
	Shoulder Pot Roast (Bnls)	Dry/Moist	B	C	29	D/M
	Top Blade Steak (Flat Iron)	Dry	B	C	58	D
Flank	Flank Steak	Dry/Moist	B	D	47	D/M
Loin	Porterhouse Steak	Dry	B	F	49	D
	T-bone Steak	Dry	B	F	55	D
	Tenderloin Roast	Dry	B	F	34	D
	Tenderloin Steak	Dry	B	F	56	D
	Top Loin Steak	Dry	B	F	59	D
	Top Loin Steak, Bnls	Dry	B	F	60	D
	Top Sirloin Cap Steak, Bnls	Dry	B	F	64	D
	Top Sirloin Steak, Bnls Cap Off	Dry	B	F	63	D
	Top Sirloin Steak, Bnls	Dry	B	F	62	D
	Tri Tip Roast	Dry	B	F	40	D
Plate	Short Ribs	Moist	B	G	28	M
	Skirt Steak, Bnls	D/M	B	G	54	D/M
Rib	Rib Roast	Dry	B	H	22	D
	Ribeye Roast, Bnls	Dry	B	H	13	D
	Ribeye Steak, Bnls	Dry	B	H	45	D
	Ribeye Steak, Lip-On	Dry	B	H	50	D
Round	Bottom Round Roast	Dry/Moist	B	I	08	D/M
	Bottom Round Rump Roast	Dry/Moist	B	I	09	D/M
	Bottom Round Steak	Moist	B	I	43	M
	Eye Round Roast	Dry/Moist	B	I	14	D/M
	Eye Round Steak	Dry/Moist	B	I	46	D/M
	Round Steak	Moist	B	I	51	M
	Round Steak, Bnls	Moist	B	I	52	M
	Tip Roast - Cap Off	Dry/Moist	B	I	36	D/M
	Tip Steak - Cap Off	Dry	B	I	57	D
	Top Round Roast	Dry	B	I	39	D
Various	Top Round Steak	Dry	B	I	61	D
	Beef for Stew	Moist	B	N	82	M
	Cubed Steak	Dry/Moist	B	N	83	D/M
	Ground Beef	Dry	B	N	84	D

Variety Meats	Retail Cut Name	Cookery Method	Specie	Primal	Name	Cookery
	Heart	Dry/Moist	B	M	76	D/M
	Heart	Dry/Moist	L	M	76	D/M
	Heart	Dry/Moist	P	M	76	D/M
	Kidney	Dry/Moist	B	M	77	D/M
	Kidney	Dry/Moist	L	M	77	D/M
	Kidney	Dry/Moist	P	M	77	D/M
	Liver	Dry/Moist	B	M	78	D/M
	Liver	Dry/Moist	L	M	78	D/M
	Liver	Dry/Moist	P	M	78	D/M
	Oxtail	Moist	B	M	79	M
	Tongue	Dry/Moist	B	M	80	D/M
	Tongue	Dry/Moist	L	M	80	D/M
	Tongue	Dry/Moist	P	M	80	D/M
	Tripe	Moist	B	M	81	M

Pork Primal	Retail Cut Name	Cookery Method	Specie	Primal	Name	Cookery
Ham/Leg	Pork Fresh Ham Center Slice	Dry/Moist	P	E	44	D/M
	Pork Fresh Ham Rump Portion	Dry/Moist	P	E	25	D/M
	Pork Fresh Ham Shank Portion	Dry/Moist	P	E	27	D/M
	Smoked Ham, Bnls	Dry	P	E	91	D
	Smoked Ham, Center Slice	Dry	P	E	90	D
	Smoked Ham, Rump Portion	Dry	P	E	96	D
	Smoked Ham, Shank Portion	Dry	P	E	97	D
	Tip Roast, Bnls	Dry	P	E	35	D
	Top Roast, Bnls	Dry	P	E	38	D
Loin	Back Ribs	Dry/Moist	P	F	05	D/M
	Blade Chops	Dry/Moist	P	F	66	D/M
	Blade Chops, Bnls	Dry/Moist	P	F	67	D/M
	Blade Roast	Dry/Moist	P	F	06	D/M
	Butterflied Chops Bnls	Dry	P	F	68	D
	Center Loin Roast	Dry	P	F	11	D
	Center Rib Roast	Dry	P	F	12	D
	Loin Chops	Dry	P	F	70	D
	Rib Chops	Dry	P	F	71	D
	Sirloin Chops	Dry	P	F	73	D
	Sirloin Cutlets	Dry	P	F	53	D
	Sirloin Roast	Dry	P	F	30	D
	Smoked Pork Loin Chop	Dry	P	F	93	D
	Smoked Pork Loin Rib Chop	Dry	P	F	95	D
Shoulder	Tenderloin, Whole	Dry	P	F	34	D
	Top Loin Chops	Dry	P	F	74	D
	Top Loin Chops, Bnls	Dry	P	F	75	D
	Top Loin Roast, Bnls	Dry	P	F	37	D
	Arm Picnic, Whole	Dry/Moist	P	J	02	D/M
	Arm Roast	Dry/Moist	P	J	03	D/M
Side/Belly	Arm Steak	Dry/Moist	P	J	41	D/M
	Blade Boston Roast	Dry/Moist	P	J	07	D/M
	Blade Steak	Dry/Moist	P	J	42	D/M
	Smoked Picnic, Whole	Dry/Moist	P	J	94	D/M
Spareribs	Slab Bacon	Dry	P	K	98	D
	Sliced Bacon	Dry	P	K	99	D
Various	Fresh Side	Moist	P	K	17	M
	Pork Spareribs	Dry/Moist	P	L	32	D/M
Various	Country Style Ribs	Dry/Moist	P	N	69	D/M
	Ground Pork	Dry	P	N	85	D
	Hock	Moist	P	N	86	M
	Pork Cubed Steak	Dry/Moist	P	N	83	D/M
	Pork Sausage Links	Dry	P	N	87	D
	Sausage	Dry	P	N	87	D
	Smoked Pork Hock	Moist	P	N	92	M

Lamb Primal	Retail Cut Name	Cookery Method	Specie	Primal	Name	Cookery
Breast	Ribs (Denver Style)	Dry/Moist	L	A	24	D/M
Leg	American Style Roast	Dry	L	E	01	D
	Center Slice	Dry	L	E	44	D
	Frenched Style Roast	Dry	L	E	16	D
Loin	Leg Roast, Bnls	Dry	L	E	18	D
	Sirloin Chops	Dry	L	E	73	D
	Sirloin Half	Dry	L	E	31	D
	Loin Chops	Dry	L	F	70	D
	Loin Roast	Dry	L	F	19	D
Rib	Rib Chops	Dry	L	H	71	D
	Rib Chops Frenched	Dry	L	H	72	D
	Rib Roast	Dry	L	H	22	D
Shoulder	Rib Roast, Frenched	Dry	L	H	23	D
	Arm Chops	Dry/Moist	L	J	65	D/M
	Blade Chops	Dry/Moist	L	J	66	D/M
	Square Cut	Dry/Moist	L	J	33	D/M
Various	Shank	Moist	L	N	88	M

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Feedstuffs Master List 2018-2019	
<i>Note: Most questions in the feed identification section will be selected from this list. However, the contest committee reserves the right to utilize feedstuffs not listed here for the contest.</i>	
Feed Name	Class
Alfalfa Cubes	Protein
Alfalfa, Dehydrated	Protein
Barley, Rolled	Energy
Beet Pulp, Dried	Energy
Canola Meal	Protein
Copper Sulfate	Mineral
Corn, Cracked	Energy
Corn, Ground	Energy
Corn, Steam Flaked	Energy
Corn, Whole	Energy
Cottonseed Hulls	Energy
Cottonseed Meal	Protein
Cottonseed, Whole	Protein or Energy
Dicalcium Phosphate	Mineral
Dried Distillers Grain	Energy
Feather Meal	Protein
Fish Meal	Protein
Limestone	Mineral
Milo, Ground	Energy
Milo, Whole	Energy
Molasses, Dried	Energy
Molasses, Liquid	Energy
Oats, Rolled	Energy
Oats, Whole	Energy
Peanut Meal	Protein
Range Cubes	Protein or Energy
Rice Hulls	Energy
Rye, Whole	Energy
Soybean Hulls	Energy
Soybean Meal	Protein
Soybeans, Whole	Protein
Sunflower Meal	Protein
Trace-Mineral	Mineral
Urea	Protein
Wheat, Whole	Energy
Wheat Middlings	Energy
Whey, Dried	Protein
White Salt	Mineral

