

2019 Northwest Arkansas District Fair

Youth Challenge Day

The Youth Challenge Day will take place Friday, September 20, 2019 beginning at 10:30 am. All youth ages 9-19 are invited to participate in one of four competitions listed below. Participants should be pre-registered by September 13th by contacting your local county Extension office or the Boone County Extension office at 741-6168.

Livestock Skillathon (Teams)

Family and Consumer Science (FCS) Skillathon (Individual)

Consumer Judging (Individual)

Poultry Judging (Individual)

General rules for all events

1. The youth will be divided into two age divisions including juniors (ages 9 – 13) or senior (ages 14-19).
2. Individuals Awards will be first through fifth place in both age divisions.
3. Team Awards will be 1st place in each division and 1st place individual in each division.
4. Contestants should bring a clipboard, small pocket calculator (programmable calculators will not be permitted), and 2-3 pencils. The contestants are not allowed to bring books, notes, pamphlets, or other reference material into the contest area.
5. Contest officials reserve the right to check all contestants' clipboards to make sure they are blank just prior to the contest. Violators are subject to contest dismissal.
6. Contestants are not to pick up or touch any item that is being identified or evaluated in the individual competition classes unless otherwise directed by contest officials.
7. Coaches are invited to review contest materials in the contest area at the conclusion of the contest.
8. All decisions by the judges are final.
9. Tie Breakers will be used in each event to determine placement if necessary.

Livestock Skillathon Contest

Contest Eligibility

1. For a team to be eligible for team competition, it will have to have at least three individuals to comprise the team. A county may enter four individuals, but only the top three scores will count toward the winning team.
2. If individuals from counties where a team is not represented choose to compete, they will be assigned to a team upon arrival at the contest.

Contest Method of Conduct

1. The contest will be divided into two rounds. In the first round of the contest, one group will participate in the team oriented classes while the other group will complete the individual competitor classes of the contest. In the second round, the two large groups will switch areas of competition.
2. During the individual competition round of the contest, contestants will be further divided into groups and will remain with that assigned group throughout that contest round of classes. While completing the individual competition classes, there will be no conferring between contestants or between a contestant and anyone else except as directed by contest officials. Contestants will be allowed 15 minutes to complete each individual competition class.
3. Team members will complete one official answer sheet for each team effort class representing the combined effort of all team members. After all individual participants have signed in for the competition and are not on a team; contest officials will divide individuals into teams for this portion of the contest. Teams will be allowed 20 minutes to complete the group assignment for each class and turn in their answer sheet. During the team competition round of the contest, contestants will be allowed to confer only with team members during the time allowed for each class.

Comment [m1]:

Livestock Contest Classes

Classes competed as an Individual

1. Livestock Breed Identification: Identify from photographs 20 livestock (beef cattle, swine, sheep, and goat) breeds. Senior contestants must also match the breed with the most appropriate description supplied for each breed. (A list of breeds will be provided on Quizlet.)
2. Livestock Equipment Identification: Identify the proper name for 15 pieces of equipment used in livestock production. (A list of equipment will be provided on Quizlet.)
3. Retail Meat Cut Identification: Identify 15 beef, lamb, and/or pork retail cuts from photographs. Contestants will identify the cut by species, primal cut name, and retail cut name. (A list of species, retail cut names, and wholesale cut names will be provided on Quizlet.)

Class completed as a Team

Quality Assurance Exercise: Demonstrate how to read an animal health product label, calculate dosage rates and withdrawal times, complete a treatment record, be familiar with administration routes, animal identification and restraint methods, and make responsible management decisions regarding quality assurance.

Resources for Livestock Skillathon

1. Quizlet – Available as an app or a website. www.quizlet.com/chelseyahrens
2. Arkansas 4-H Livestock Skillathon <https://www.uaex.edu/4h-youth/activities-programs/animal-poultry-science-original.aspx>
3. University of Kentucky Equipment Identification Pictures <https://extension.tennessee.edu/Williamson/Documents/Expo/Livestock%20Equipment%20Identification.pdf>
4. Oklahoma State University Livestock Breeds Pictures and Descriptions <http://afs.okstate.edu/breeds>

5. Texas A&M University Meat Identification Pictures <https://aggiemeat.tamu.edu/meat-identification-pictures/>
6. Texas Tech University Retail Identification <http://www.depts.ttu.edu/meatscience/retailid.php>
7. UAEX Feed Kit
8. University of Illinois Livestock eQuiz <https://web.extension.illinois.edu/equiz/>

Family and Consumer Science (FCS) Skillathon Contest

1. Contestants will have to identify 50 Family and Consumer Science related items on a provided list. Categories for this contest will include:
 - a. Appliances
 - b. Cookware
 - c. Tableware
 - d. Utensils
 - e. Herbs and Spices
 - f. Other food related items
 - g. Clothing/Sewing equipment
2. Photographs will be used for items that are not available for viewing.
3. Each grouping of items will be placed 15 items per table and each individual will get 10 minutes per table
4. The contestant with the highest score in the herbs and spices category will be used in case of a need for a **tie breaker**.
5. Resources for this event can be found at:
 - a. <https://arkansasoklahomafair.com/uploads/pdfs/4H%20Day.pdf>
 - b. <https://westernnationalroundup.org/contest-fcs.aspx>
 - c. <https://uaex.edu/4-h-youth/resource-library/FCSSkillathonStudyMaterials.pdf>

Consumer Judging Contest

1. All participants will judge **three** classes. Four placements shall constitute a class. Three of the following classes will be selected for each division.

Active wear	Formal Wear Rental & Purchase	Bicycles
Backpacks	Ground Transportation Selection	Toothpaste
Healthy Snacks Selection	Wearable Technology	Fast Food
Place Settings	Smoothies	Toys
2. **Tie Breaker:** In the event of ties, one of the selected classes will be used as the tie breaker. That class will require giving written reasons. Each participant will have two minutes per class and two additional minutes to write reasons for the class required reasons.
3. **Resources for this event are**
 - a. <http://westernnationalroundup.org/contests-fcs.aspx>
 - b. **The Arkansas 4-H Consumer Judging Manual at**
<https://www.uaex.edu/4h-youth/resource-library/applications.aspx>

Poultry Judging Contest

The contest will be divided into 5 classes.

1. Past Production Hens
 - a. Live birds will not be present, shanks will be used and the placing will be based on pigmentation lost
2. Ready-to-Cook Grading
 - a. Broilers will be graded using USDA quality grades A, B, C
3. Parts Identification
 - a. Broiler parts identification will be based on 4-H descriptions
4. Broken Out Eggs
 - a. Eggs will graded on their interior quality using USDA quality grades AA, A, B, and No Grade
5. Exterior Shell Eggs
 - a. Eggs will graded on their shell quality using USDA grades A, B, and Dirty