

## MARKET LAMB

*Dept ML*

Limited to 4-H and FFA members or registered Independents of Colusa County.

Entry Deadline Thursday, April 6th, 2017 11:59 online

Entry Fee: \$10.00 Per Class

RULES (NOTE: See Rules at beginning of Junior Livestock Department)

- 1 All market lambs must be individually owned by the exhibitor no later than April 6, 2017.
- 2 Market lambs must be "slick" shorn from the knees and hocks up, ten days or less prior to the official fair weigh in (June 6, 2017). The body of the lamb shall be sheared using a minimum of a 13 tooth comb.
- 3 Market lambs must be docked such that the tail (dock) is healed and can be lifted from the exterior.
- 4 Market lambs must show lambs teeth.
- 5 Ewe lambs entered in the market lamb division may not be entered in the breeding divisions, or vice versa. Any violations of this rule will exclude the offending exhibitor from competition in all departments of the fair.
- 6 Only animals judged Market Ready will be eligible for the JLA.
- 7 Market animals not meeting the minimum weight requirement have until 7:00 pm on Tuesday, June 6th to leave the grounds.

### Market LAMB Scorecard

#### Danish Judging System

Market Ready (Blue Ribbon): USDA Prime or choice quality with 12th rib back fat range .16 "-.35", Yield grades 2 and 3, and average or greater conformation

Not Market Ready (Red Ribbon): Good or lower quality grade with 12th rib back fat range of .15" or less , or greater than .35", with yield grade of 1 (too lean) or yield grades of 4 or 5 (too fat).

#### DIVISION 740: FFA Market Lamb

#### DIVISION 741: 4-H Market Lamb

##### Class

- 1 Wether or Ewe lamb: 100 lbs. - No top weight (pay to 150 lbs.)

#### CHAMPION & RESERVE CHAMPION

#### SUPREME & RESERVE SUPREME

#### DIVISION 742: Colusa County Bred Lamb

*Dept. CB*

##### Class:

- 1 Wether or Ewe lamb

#### 4-H / FFA CARCASS EVALUATION CONTEST & DINNER

Sponsored by: Glenn - Vanlaningham Family & O'Connell Ranch

The carcass evaluation recognition program will be held at a date and time to be announced.