




# **Tarrant County Junior Livestock Show and Youth Fair Jackpots & Contests**

*Revised January 2023*

Show dates:  
March 7 - 11, 2023

Will Rogers Memorial Center  
Fort Worth, Texas

Tarrant County Junior Livestock Association, Inc.  
P. O. Box 162793  
Fort Worth, Texas 76161



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## Steer Ultrasound Carcass Jackpot Contest

Entry fee to be announced 45 days PRIOR to show

(this will cover the technicians fee as well as entry to jackpot)

Superintendent: Jacklyn Jones-Doyle [jacklyn.jones@ag.tamu.edu](mailto:jacklyn.jones@ag.tamu.edu)

Purpose:

- Gain a better understanding of feeding cattle by understanding how their steer will grade on the carcass rail, by looking at carcass traits such as back fat, intermuscular fat, ribeye area, carcass grade, and yield grade.
- Allow the exhibitor to understand that different breeds of cattle will grade/feed better than others and which breeds are more feed efficient in terms of average daily gain.
- Understand the true market value of the calf he or she is feeding.

Procedure:

- The ultra-sounding will take place at the same time of steer check in, but the animal will first have to go through weigh in before going to be ultrasounded.
- Ultra-sounding will be done in either a trim cute or squeeze cute. Images will be taken in 2 places, between the 12<sup>th</sup> and 13<sup>th</sup> rib and over the hip.
  - Cooking oil will be used in order to help with taking the images, so be prepared to bathe your steer after this contest.
- Once all the information is collected the technician will send the images and reading to a lab to be read and results
- Results will then be sorted by quality grade, ribeye area, intermuscular fat, and yield grade to determine the winner.
- No results will be given at check in. The winners will be announced during the Parade of Champions Saturday before the sale.

## Welding & Cutting Contest

Entry fee/ sign up information to be announced 45 days PRIOR to show

Superintendents: Cody Davenport [philip.davenport@fwisd.org](mailto:philip.davenport@fwisd.org)

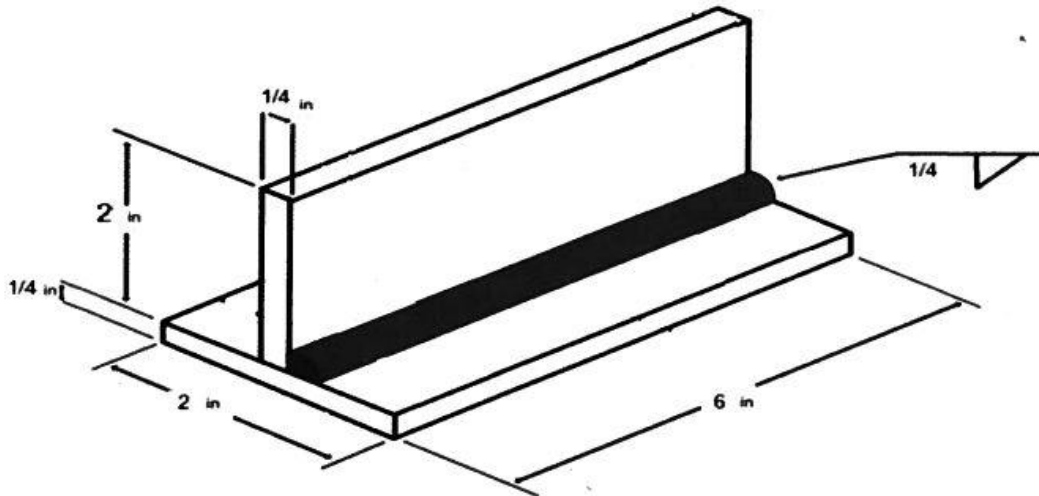
Dallas Renfro [drenfro@lwisd.org](mailto:drenfro@lwisd.org)

### Welding Portion

Purpose: This test weld is a single pass 1F, flat fillet weld on a carbon steel plate "T" joint using SMAW (Shielded Metal Arc Welding).

AWS9.1 sheet metal Fillet Weld Certification Test

- Contest will be conducted using two pieces of 6" x 2" x 1/4" plate to form a T-Joint.
- SMAW will be conducted with a 7018 1/8" electrode
- Students will have 15 minutes to complete this procedure
- Only test plates that would pass certification will be counted towards awards



Procedure:

- Welder test lesson plan #2, *2F cert. qualifies for 1F (flat) and 2F (horizontal)*
  - Tack weld plates by placing tack welds on BOTH ENDS of a T-Joint
  - Make a single fillet weld bead on 1 side of the joint. Weld should be the entire length of the joint.

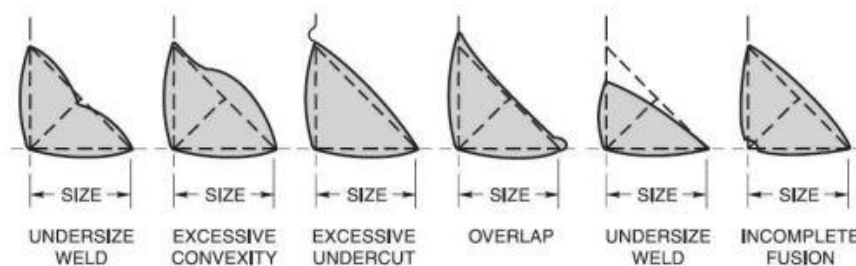
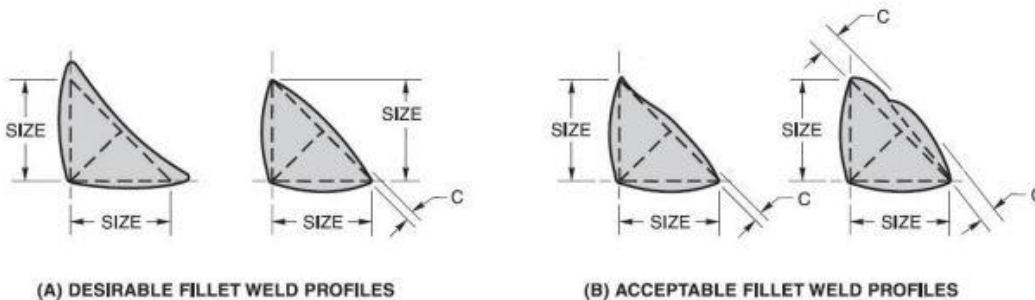
- Fillet weld must meet size requirement of  $\frac{1}{4}$ " , or the thickness of the base metal.
- Complete fusion shall exist in all welds.
- Fillet weld convexity shall not exceed  $\frac{1}{8}$ "
- Not more than 1 hole (porosity) or inclusion (slag) in any one inch of weld, diameter not to exceed  $\frac{1}{32}$ " .
- Undercut shall not exceed  $\frac{1}{32}$ " deep measured with an undercut gauge.
- Welds should be free of cracks, overlap, and excessive splatter.
- Arc strikes outside the area of welding are prohibited.
- Students may opt to run another bead on the opposite side, but must be done in the allotted 15 minutes

### Judging:

- Judging of T-weld will consist of how centered the vertical piece is, the vertical piece set at 90 degrees, stack of dimes look of the bead. Overall appearance of weld. These are a few of the criteria that will be used in judging. Remember, a certified weld does not need to be pretty, only that it meets the parameters set by AWS.



## APPENDIX 3 – WELD PROFILES



(C) UNACCEPTABLE FILLET WELD PROFILES

## Cutting Portion

- This timed contest will be conducted using 5/16" metal 6 inches wide
- Gauges will be pre-set Oxy-Acetylene Cutting Torch
- Procedure:
  - When a student is told to go, time will begin. The student must light the torch, make a cut 6 inches long on the base metal.
  - Time will end when the metal piece hits the floor.
  - At no time will the student be permitted to to hit or in any way force the metal to fall other than the flame of the Oxy-Acetylene Torch.
- Students will have 2 attempts
  - The fastest time will be used
  - In the event of a tie, the student with the fastest average time will win

## Awards:

- There will be 2 divisions for awards:
  - Division 1- beginner welder (less than 6 months welding experience)
  - Division 2- experienced welder (more than 6 months of welding experience)
- The winners will be announced during the Parade of Champions on Saturday before the sale.

## Ag. Mechanics Build Off

Project: Rocket Stove

Entry fee/sign up information to be through google doc

Superintendent: TBD for questions please email Dallas Renfro at [drenfro@lwisd.org](mailto:drenfro@lwisd.org)

### Purpose:

Simulate a real-world, job-site situation. A team of 2 FFA students, under the supervision of their AST (or school designated adult) will build a Rocket Stove within the specified time frame. The material provided will be the steel for the project. There will not be paint supplied.

. Each school is allowed to enter 2 teams with a cut off at 10 teams.

### Procedure:

- All materials will be placed in front of each teams' designated work area.
- Each team must bring all of their own equipment to construct their project.
- Each team is required to bring two fire extinguishers.
- There will be no equipment/power supplied for any teams, so make sure to bring everything you need including stands, extension cords, welders, etc. What you bring is what you have to work with. **Bring your own electrodes!!**
- A spec stove and/or drawings will be provided for all measurements.
- The parts list will be covered at the welcome meeting at 7:30 a.m. All team members and advisors are required to attend.
- Each advisor will have 15 minutes to discuss or answer any question their students may have. When the 15 minutes are up, the students are on their own. Additionally, the advisor may take 2 two minute time outs if needed to assist their team (must let official know beforehand)
- Construction begins at 8:00am unless otherwise stated at the end of the safety meeting.
- Ag teachers may stand OUTSIDE of the student's work area to "coach" through difficulties. (using the good faith system here, do not abuse it) Other advisors will be allowed to help other teams if needed for safety and workmanship issues.
- Each team will be judged throughout their build on safety procedures, site cleanliness, and work being done.
- Safety Glasses and other PPE (long sleeves, jeans without frays, boots, etc.) must be worn at all times.

- All construction will cease when the final horn sounds at 1:00 p.m. Judging of the stove's structure, welds, integrity and functionality along with completeness, will begin immediately following the final horn sound at 1:00 p.m.
- We will NOT break for a lunch break. You will have a "working lunch"
- YOU HAVE TO FEED YOUR OWN KIDS. You may want to bring a cooler with drinks in it during the day.
- The top two projects will be donated back to Tarrant County in the silent auction

Judging:

Is the project complete?	<b>0-10 points</b>	
Are the pieces fitted together properly and does the end product look as it should?	<b>0-10 points</b>	
Overall workmanship and attention to detail	<b>0-20 points</b>	
Quality of the welds	<b>0-30 points</b>	
Is the project cleaned and ready for paint?	<b>0-10 points</b>	
Did the team work safely and keep their area clean and free of clutter? PPE worn at all times?	<b>0-10 points</b>	



## BBQ Cookoff

Entry fee/sign up information to be through showworks

*\*Will follow most High School BBQ, INC rules*

Superintendent: TBD for questions please email Dallas Renfro at [drenfro@lwisd.org](mailto:drenfro@lwisd.org)

Purpose:

- Advocate for America Agriculture and honor the food produced and raised
- Promote Career and Technical Education careers and its related occupations
- Provide opportunities for decision making, time management, and personal responsibility

Procedure:

- COOKED ON SITE – All meat will be furnished the day of the cook-off. No pre-marinating, pre-soaking or pre-spicing prior to the head judge or designee official start time is allowed. Meat will be prepared from scratch with the time constraints of the cook-off. No meat will be allowed to leave the team's site area. The head judge or designee will advise teams of the start time. Teams will need to bring anything they need to cook.
- COOK AREA– The cook area will be approximately 20' x 20'. The area will be roped off and only students will be allowed to be in this area while the competition is taking place. No adults will be allowed in the cook area once the competition has officially started. If an adult or any body part of an adult enters the cooking area during the competition, the team will be disqualified from the competition. The only exception will be in the case of an emergency.
  - Fires lit at 6:30am
  - All team members and advisors are required to attend a safety meeting at 7:30am.
  - Each advisor will have 15 minutes to discuss or answer any question their students may have. When the 15 minutes are up, the students are on their own.
  - Cook time starts at 8:00am unless otherwise stated at the end of the safety meeting.
- SANITARY CONDITIONS – The team must maintain the cooking area in a clean and sanitary condition. The head judge or designee may disqualify a contestant for unsanitary conditions or entries.

- TURN IN TIMES – Prior to the cook-off, the head judge or designee will determine the turn in times. The turn in times will be posted on site and will be announced during the cook’s meeting.
  - Estimate Turn in times are:
  - Dessert - 10am, Beans – 11am, Chicken – 12pm, Ribs – 1:00pm
  - TURN-IN WINDOW – There will be an additional 10 minutes before and 10 minutes after the turn-in time. This allows each team time to have their product checked in and correct any mistakes before the window closes. If a team misses the window, the product will be accepted and will not be judged.
- INSTRUCTIONS FOR MEAT TURN IN
  - Chicken – Each team will turn in a whole chicken cut in half, fully jointed with skin on, meat side up with the wing tip on or off. The chicken must fit in the tray with the lid closed.
  - Ribs – Each team must turn in seven fully cut apart pork spare ribs. The ribs must be placed in the tray horizontally and accordion style starting from the lid side down.
- MARKERS AND GARNISH FOR THE MEAT – preparing meat products for turn-in, nothing may be added to the meat after it has been placed in the tray. The head judge or designee will instruct teams to correct their turn-in if sauce or juice is added to the meat. Any garnishes are prohibited. No markings on the box or foil is allowed. Foil cannot be folded, torn, etc.
- PINTO BEANS – will be started at the competition site from dry pinto beans. Each team must use only pinto beans and can cook with any additional ingredients they like as long as, once it goes into the turn-in cup, all ingredients are smaller than the diameter of a dime.
- DESSERT – All desserts must be prepared and/or cooked on site. No premade desserts are allowed. This includes, but is not limited to:
  - Pies
  - Cakes
  - Cupcakes
  - Cookies
  - Brownies
  - Canned pie fillings or pastry fillings
  - Puddings (such as pudding cups or canned pudding)
  - The only exceptions to this rule are items used for crusts or a dessert topping/ garnish. Exception items include:
    - Premade pie crusts or other canned dough products, graham crackers, and wafers which are used ONLY as a crust
    - Topping items (such as cookie/candy crumbles which are placed on top of a dessert)

- WOOD FIRE- All fires for cooking meat must be wood. You can use gas or electricity to start the wood but may not use it for cooking the meat. Once the meat has been placed on the cooker, you cannot restart your fire with gas or electric starters.
- PIT OR SMOKER – Any type of commercial made, homemade or shop made pit may be used. All pits must use only wood or wood products. No electric fire assistance will be allowed. This restriction included pellet smokers and guru style fans. Teams cannot share smokers.
- DOUBLE BLIND JUDGING – All entries will be submitted in identical containers which have been assembled and brought to the site. The container for dessert, chicken, and ribs is an approximately 9” x 9” hinged styrofoam tray. Each team will be provided a piece of foil for each turn-in and may not be substituted with any other foil. The foil supplied is to be placed in the bottom of each tray. A styrofoam cup and lid will be provided for the beans.
- JUDGING FORMAT:
  - A taped ticket will be affixed to the top of each tray.
  - Once in the judging area, each tray will be assigned a box number and to a table. Entries will be judged by persons who are 18 years of age or older.
  - All entries will be judged on their appearance, taste and texture.
    - Judges scores will be averaged for each category
    - Teams scores in all categories will be added together to get the overall score
    - TIE BREAKER – Ribs will be the tie breaker. If there is a tie in points, the team that finishes higher in the Rib category will be placed higher.
  - If the ticket is lost, the sticker cannot be replaced and the team will receive a score of zero for that category.
  - Judging will be completed by 2:00pm, with announcement of winners at 2:30pm in the Swine Barn

## Veterinary Science Skillathon

Entry fee \$10 (cash only) per participant paid day of the event. Sign up information to be announced 45 days PRIOR to show. Participants can sign up and pay the day of the event.

Superintendent: Staci Hall [sanci.hall@ag.tamu.edu](mailto:sanci.hall@ag.tamu.edu)

Purpose:

- Individual competitive event designed to develop the interest, knowledge, skills, and experiences of youth in veterinary science for a career in veterinary medicine (veterinary assistant, veterinary technician, or veterinarian), human medicine (paraprofessional or physician), or allied health fields (diagnostics, therapeutics).
- To promote career and post-secondary readiness by providing opportunities to develop knowledge and demonstrate skills in the field of veterinary science

Procedure:

- Equipment : Provided by Participants
  - [FFA Horticulture Scantron](#)
  - [Identification List](#)
  - [Texas FFA CDE Drop Sheet](#)
  - 2 pencils pens,
  - Plastic or wood clipboard, free of all stickers, optional
  - Folder, free of all stickers, with 2 sheets of lined or unlined blank paper, optional
  - One (1) 3X5 handwritten (both sides) note card for communication portion, option
  - Basic calculator, optional
  - No books, notes, pictures, or any other materials will be permitted once the participants start the competition.
  - No phones, tablets, or smartwatches will be permitted during the competition.
  - All items will be inspected at check in.
- Equipment : Provided by Administrators
  - Exams
  - Identification Items
  - Practicum
  - Any missing documents (FFA Horticulture Scantron, Identification List, or Texas FFA CDE Drop Sheet) can be purchased at the event for \$1 per item, cash

- Contest Format
  - Written Exam (100 Points): 50 Multiple Choice Questions (2 points each)
    - Veterinary Science: Preparatory Training for the Veterinary Assistant  
<https://agrifilearn.tamu.edu/s/product/veterinary-science-preparatory-training-for-the-veterinary-assistant/01t4x000002dEwmAAE>
    - Chapters 1, 3, 5, 7
  - Math Section (40 Points): 4 Multiple Choice Word Problems (10 points each)
    - Questions may include conversions, dose calculations, dilutions, cost calculations, and invoices; focusing on mathematical equations
  - The Identification (150 Points) 75 Matching Questions (2 points each)
    - 25 Animal breeds, 25 Equipment/materials, 25 Parasites/microscopic/animal body parts
    - Time - 60 minutes; participants will have 45 seconds per item before the timekeeper prompts them to move to the next item.
  - The Practicum Exam (100 Points)
    - The administrators will select at least one, but no more than two, skills to evaluate using a standard rubric. If only one practicum is used, it will be worth a total of 100 points. If two are used, they will be worth 50 points each, for a total of 100 points.
    - The skills will be judged using a rubric for thoroughness, safety, and overall completion of the skill in the allotted time.
    - Skills practicum must be recited verbally as well as demonstrated physically.
    - Proctor will use rubric, [Practicum Procedures](#)
  - Tiebreakers will be settled in the following order:
    - Individual with the highest score in the identification section wins.
    - If still tied, the individual with the higher score in the skills practicum wins.
    - If still tied, individuals will be accompanied by an advisor or parents to meet with contest officials who will conduct a coin toss to determine the higher placing individual.
- Awards:

Awards will be awarded in each division

- First Place – Belt Buckle and 1st Place Ribbon
- Second Place – 2nd Place Ribbon
- Third Place - 3rd Place Ribbon
- 4th Place Ribbon – 4th Place Ribbon
- 5th Place Ribbon - 5th Place Ribbon

Divisions

Intermediate Level (6th – 8th grade)

Senior Level (9th – 12th grade)

- Materials & References:
  - [National Vet Science Math Practicum](#); will not be provided at the competition, nor will it be allowed during the test.
  - The Veterinary Science ID lists (Breed, Parasite, Instrument & Organ) can be found on the JudgingCard website at the following link:  
[www.judgingcard.com/resources/list.aspx](http://www.judgingcard.com/resources/list.aspx)
  - Veterinary Science, Preparatory Training for the Veterinary Assistant by Floron C. Faries, Jr. DVM, MS.
  - Veterinary Assistant handbook- First Edition Author: Floron C. Faries, Jr.
  - Instructional Materials Service, Texas A&M University • Cornell Veterinary Curriculum (Vet. Terminology, Clinical exams, Hospital Procedures, Parasitology, Laboratory Techniques, Animal Nutrition, posology, and Principles of Disease).
  - Veterinary Instruments and Equipment-A Pocket Guide Author: Teresa F Sonsthagen, BS, LVT
  - Elsevier Mosby ISBN-13: 978-0-323-03203-2
  - Review Questions and Answers for Veterinary Technicians Author: Thomas P Colville, DVM
  - Mosby ISBN-13 978-0-323-01926-2
  - American Kennel Club Breed Website - [www.akc.org/breeds/](http://www.akc.org/breeds/)
  - Cat Fanciers' Association Breed Website - [www.cfainc.org/breeds.html](http://www.cfainc.org/breeds.html)
  - Oklahoma State University-Animal Science Website - <http://www.ansi.okstate.edu/breeds/>

## Jerky Competition

Entry fee \$5 (cash only) per entry paid day of the event. Sign up information to be announced 45 days PRIOR to show. Participants can sign up and pay the day of the event.

Superintendent: Staci Hall [sanci.hall@ag.tamu.edu](mailto:sanci.hall@ag.tamu.edu)

Purpose: An individual event designed to test the knowledge and skills needed in making jerky and to honor our Texas Cowboys as they carried jerky or salted meat in the early 1800's.

### Procedure:

- Each 4H or FFA Member may enter one (1), 3 ounce package of jerky entry per category. Plus or minus 0.5 oz will still be accepted.
- County Extension Agent/School Agent will certify membership and age/grade
- Every entry must include a recipe. Please include the drying method used. (dehydrator, oven, smoker, etc.)
- Category
  - Beef Jerky - Savory
  - Beef Jerky - Spicy
  - Other Protein Jerky - Savory
  - Other Protein Jerky - Spicy
- Division Levels
  - Junior 3rd - 5th Grade
  - Intermediate 6th - 8th Grade
  - Senior 9th - 12th Grade

### Equipment:

- Drying method (Smoker, Oven, Dehydrator, Etc)
- Protein
- Spices
- Container

### Judging:

- Each entry will be judged by color, size and shape, texture, matching the recipe flavor, and the container/packaging.
- Color - Characteristics of meat used. Beef and wild game are dark brown or red. Only lean meat is used; free from fat and connective tissue; no signs of mold.
- Size and Shape - Strips or pieces of uniform size throughout the container.
- Texture - Leathery, drier than fruit, but not brittle. Piece cracks but does not break when bent
- Matching the recipe - Jerky matches the recipe in spices, drying type, and process. A recipe must be delivered with the Jerky.

- Flavor - Pleasant odor and flavor. Not overly salty, smoky or spiced. Free from rancid flavor.
- Container/Packaging - No foreign matter. No visible moisture. Properly labeled. Appropriate size for the amount of food being exhibited (too much empty space represents poor storage practice for moisture control).  
\*\*The container will not be returned.
- Reminder: Meat jerky is adequately dried when a piece that is bent will crack without breaking. The highest quality jerky is made from lean meat with little connective tissue.

Awards:

- First Place prize in each division and category will be awarded a Gift Card and a 1st Place Ribbon.
- Second Place in each division and category will be awarded a 2nd Place Ribbon.
- Third Place in each division and category will be awarded a 3rd Place Ribbon.



## Livestock Judging Contest

Entry fee/ sign up information to be announced 45 days PRIOR to show

Superintendent:           Ashby Williams    [ashby.williams@gcisd.net](mailto:ashby.williams@gcisd.net)  
                                  Bryce Gerhardt    [bryce.gerhardt@kellerisd.net](mailto:bryce.gerhardt@kellerisd.net)

### Purpose:

- An individual contest designed to test the livestock evaluation skills of students. Beef cattle, sheep, goats and swine are evaluated and ranked for market values, desirable physical traits, breeding purposes, using observed physical characteristics.

### Procedure:

- Contest Format
  - Written Exam
  - Placing Classes
- Minimum of 1 livestock placing class per species, Maximum of 8 classes total
- Minimum of 2 questions classes.
- Students will have 8 minutes per class
  - 7 to evaluate and 1 to move to the next station
- Performance data may be used on any classes
- Potential Other Evaluations to be scored
  - Slaughter Cattle Grading
  - Feeder Cattle Grading
  - Female Selection
- Equipment : Provided by Participants
  - Livestock Form #476-3
    - We will have a handful on site for purchase, but cannot guarantee to have enough for everyone.
  - a clipboard
  - #2 pencils with erasers
  - You may use a [drop sheet](#), or scratch paper.
  - No notes will be permitted in any steno or other notepads.
  - No communication with contestants or anyone else except superintendents will be permitted once the contest has started. Coaches may not communicate with a team or individuals until the contest is finished. No cell phones, electronic devices, or watches; no text messaging, or conferring during the contest will be allowed. Contestants observed in

violation of this WILL be disqualified from the competition.

- Tie breaking:
  - The individual with the highest score in the seven placing classes wins.
  - If still tied, the individual with highest score on the question classes wins.
  - If still tied, the individual with the highest grading score total will be the winner.