

Name	KEY	Contestant #	County

### Intermediate Retail Meat Cut Identification-2010

INSTRUCTIONS: For each picture, use the columns on the right to choose the number or letter that indicates your answer for each retail meat cut. Use capital letters and write neatly. **Intermediates** provide answers for retail cut name and species of cut. Each question is worth 5 points (100 points total for Intermediates).

	Retail Cut Name	Species of Cut
1.	31	В
2.	2	В
3.	34	В
4.	4	В
5.	84	P
6.	85	P
7.	69	P
8.	61	L
9.	52	<u>L</u>
10.	57	L

<ol> <li>Brisket, flat half</li> <li>Brisket, point half</li> <li>Brisket, whole</li> <li>Arm roast</li> <li>Arm roast, boneless</li> <li>Arm steak</li> <li>Arm steak, boneless</li> <li>Blade roast</li> <li>Blade steak</li> <li>7-bone roast</li> <li>Flank steak</li> <li>Sirloin steak, flat bone</li> <li>Sirloin steak, pin bone</li> <li>Sirloin steak, round bone</li> </ol>	<ol> <li>Sirloin steak, shell</li> <li>Sirloin steak, boneless</li> <li>Tenderloin steak</li> <li>Porterhouse steak</li> <li>T-bone steak</li> <li>Top loin steak</li> <li>Top loin steak</li> <li>Short ribs</li> <li>Skirt steak</li> <li>Rib roast, large end</li> <li>Rib steak, small end</li> <li>Rib steak, small end, boneless</li> <li>Ribeye roast</li> </ol>	32. Bottom round roast 33. Bottom round steak 34. Eye round roast 35. Eye round steak 36. Heel of round roast 37. Rump roast, boneless 38. Round steak 39. Round steak, boneless 40. Tip roast 41. Tip roast, cap off 42. Tip steak 43. Tip steak, cap off 44. Top round roast 45. Top round steak
<ol> <li>Brisket, whole</li> <li>Arm roast</li> <li>Arm roast, boneless</li> <li>Arm steak</li> <li>Arm steak, boneless</li> <li>Blade roast</li> <li>T-bone roast</li> <li>7-bone steak</li> <li>Flank steak</li> <li>Sirloin steak, flat bone</li> <li>Sirloin steak, pin bone</li> </ol>	<ol> <li>Tenderloin steak</li> <li>Porterhouse steak</li> <li>T-bone steak</li> <li>Top loin steak</li> <li>Top loin steak, boneless</li> <li>Short ribs</li> <li>Skirt steak</li> <li>Rib roast, large end</li> <li>Rib roast, small end</li> <li>Rib steak, small end</li> <li>Rib steak, small end, boneless</li> <li>Ribeye roast</li> </ol>	34. Eye round roast 35. Eye round steak 36. Heel of round roast 37. Rump roast, boneless 38. Round steak 39. Round steak, boneless 40. Tip roast 41. Tip roast, cap off 42. Tip steak 43. Tip steak, cap off 44. Top round roast
<ol> <li>Arm roast</li> <li>Arm roast, boneless</li> <li>Arm steak</li> <li>Arm steak, boneless</li> <li>Blade roast</li> <li>Blade steak</li> <li>7-bone roast</li> <li>7-bone steak</li> <li>Flank steak</li> <li>Sirloin steak, flat bone</li> <li>Sirloin steak, pin bone</li> </ol>	20. Porterhouse steak 21. T-bone steak 22. Top loin steak 23. Top loin steak, boneless 24. Short ribs 25. Skirt steak 26. Rib roast, large end 27. Rib roast, small end 28. Rib steak, small end 29. Rib steak, small end, boneless 30. Ribeye roast	35. Eye round steak 36. Heel of round roast 37. Rump roast, boneless 38. Round steak 39. Round steak, boneless 40. Tip roast 41. Tip roast, cap off 42. Tip steak 43. Tip steak, cap off 44. Top round roast
<ul> <li>5. Arm roast, boneless</li> <li>6. Arm steak</li> <li>7. Arm steak, boneless</li> <li>8. Blade roast</li> <li>9. Blade steak</li> <li>10. 7-bone roast</li> <li>11. 7-bone steak</li> <li>12. Flank steak</li> <li>13. Sirloin steak, flat bone</li> <li>14. Sirloin steak, pin bone</li> </ul>	<ol> <li>T-bone steak</li> <li>Top loin steak</li> <li>Top loin steak, boneless</li> <li>Short ribs</li> <li>Skirt steak</li> <li>Rib roast, large end</li> <li>Rib roast, small end</li> <li>Rib steak, small end</li> <li>Rib steak, small end, boneless</li> <li>Ribeye roast</li> </ol>	36. Heel of round roast 37. Rump roast, boneless 38. Round steak 39. Round steak, boneless 40. Tip roast 41. Tip roast, cap off 42. Tip steak 43. Tip steak, cap off 44. Top round roast
<ul> <li>6. Arm steak</li> <li>7. Arm steak, boneless</li> <li>8. Blade roast</li> <li>9. Blade steak</li> <li>10. 7-bone roast</li> <li>11. 7-bone steak</li> <li>12. Flank steak</li> <li>13. Sirloin steak, flat bone</li> <li>14. Sirloin steak, pin bone</li> </ul>	<ul> <li>22. Top loin steak</li> <li>23. Top loin steak, boneless</li> <li>24. Short ribs</li> <li>25. Skirt steak</li> <li>26. Rib roast, large end</li> <li>27. Rib roast, small end</li> <li>28. Rib steak, small end</li> <li>29. Rib steak, small end, boneless</li> <li>30. Ribeye roast</li> </ul>	37. Rump roast, boneless 38. Round steak 39. Round steak, boneless 40. Tip roast 41. Tip roast, cap off 42. Tip steak 43. Tip steak, cap off 44. Top round roast
<ol> <li>Arm steak, boneless</li> <li>Blade roast</li> <li>Blade steak</li> <li>7-bone roast</li> <li>7-bone steak</li> <li>Flank steak</li> <li>Sirloin steak, flat bone</li> <li>Sirloin steak, pin bone</li> </ol>	<ul> <li>23. Top loin steak, boneless</li> <li>24. Short ribs</li> <li>25. Skirt steak</li> <li>26. Rib roast, large end</li> <li>27. Rib roast, small end</li> <li>28. Rib steak, small end</li> <li>29. Rib steak, small end, boneless</li> <li>30. Ribeye roast</li> </ul>	38. Round steak 39. Round steak, boneless 40. Tip roast 41. Tip roast, cap off 42. Tip steak 43. Tip steak, cap off 44. Top round roast
<ul> <li>8. Blade roast</li> <li>9. Blade steak</li> <li>10. 7-bone roast</li> <li>11. 7-bone steak</li> <li>12. Flank steak</li> <li>13. Sirloin steak, flat bone</li> <li>14. Sirloin steak, pin bone</li> </ul>	<ul> <li>24. Short ribs</li> <li>25. Skirt steak</li> <li>26. Rib roast, large end</li> <li>27. Rib roast, small end</li> <li>28. Rib steak, small end</li> <li>29. Rib steak, small end, boneless</li> <li>30. Ribeye roast</li> </ul>	39. Round steak, boneless 40. Tip roast 41. Tip roast, cap off 42. Tip steak 43. Tip steak, cap off 44. Top round roast
9. Blade steak 10. 7-bone roast 11. 7-bone steak 12. Flank steak 13. Sirloin steak, flat bone 14. Sirloin steak, pin bone	<ul><li>25. Skirt steak</li><li>26. Rib roast, large end</li><li>27. Rib roast, small end</li><li>28. Rib steak, small end</li><li>29. Rib steak, small end, boneless</li><li>30. Ribeye roast</li></ul>	40. Tip roast 41. Tip roast, cap off 42. Tip steak 43. Tip steak, cap off 44. Top round roast
10. 7-bone roast 11. 7-bone steak 12. Flank steak 13. Sirloin steak, flat bone 14. Sirloin steak, pin bone	<ul><li>26. Rib roast, large end</li><li>27. Rib roast, small end</li><li>28. Rib steak, small end</li><li>29. Rib steak, small end, boneless</li><li>30. Ribeye roast</li></ul>	41. Tip roast, cap off 42. Tip steak 43. Tip steak, cap off 44. Top round roast
<ul><li>11. 7-bone steak</li><li>12. Flank steak</li><li>13. Sirloin steak, flat bone</li><li>14. Sirloin steak, pin bone</li></ul>	<ul><li>27. Rib roast, small end</li><li>28. Rib steak, small end</li><li>29. Rib steak, small end, boneless</li><li>30. Ribeye roast</li></ul>	42. Tip steak 43. Tip steak, cap off 44. Top round roast
<ul><li>12. Flank steak</li><li>13. Sirloin steak, flat bone</li><li>14. Sirloin steak, pin bone</li></ul>	<ul><li>28. Rib steak, small end</li><li>29. Rib steak, small end, boneless</li><li>30. Ribeye roast</li></ul>	43. Tip steak, cap off 44. Top round roast
<ul><li>13. Sirloin steak, flat bone</li><li>14. Sirloin steak, pin bone</li></ul>	<ul><li>29. Rib steak, small end, boneless</li><li>30. Ribeye roast</li></ul>	44. Top round roast
14. Sirloin steak, pin bone	30. Ribeye roast	
· *		45. Top round steak
15 Sirloin steak round hone		
15. Billom steak, round bone	31. Ribeye steak	46. Cross cuts
16. Sirloin steak, wedge bone	•	47. Cross cuts, boneless
Lamb Retail Meat Cuts		
48. Breast	54. Sirloin chop	60. Rib roast
49. Breast riblets	55. Leg sirloin half	61. Rib roast, boneless
50. American style roast	56. Loin chop	62. Shanks
51. Leg Center slice	57. Loin double chop	63. Blade chop
52. French style roast	58. Loin roast	64. Neck slice
53. Leg shank half	59. Rib chop	65. Shoulder square cut
Pork Retail Meat Cuts		
66. Fresh ham center slice	73. Center rib roast	80. Arm roast
67. Fresh ham rump portion	74. Center loin roast	81. Arm steak
58. Fresh ham shank portion	75. Loin chop	82. Blade Boston roast
59. Fresh side pork	76. Rib chop	83. Sliced bacon
70. Blade chop	77. Sirloin chop	84. Smoked jowl
71. Blade roast	78. Top loin chop	85. Spareribs

Species of Cut – to be used in answer column 2 by <u>Intermediates</u> and <u>Seniors</u>			
B. Beef	L. Lamb	P. Pork	

Name	KEY	Contestant #	County	

## Intermediate Livestock Feed Identification-2010

INSTRUCTIONS: For each picture, use the columns on the right to choose the number or letter that indicates your answer for each livestock feedstuff. Use capital letters and write neatly. **Intermediates** provide answers for feedstuff name and nutrient group. Each question is worth 5 points (100 points total for Intermediates).

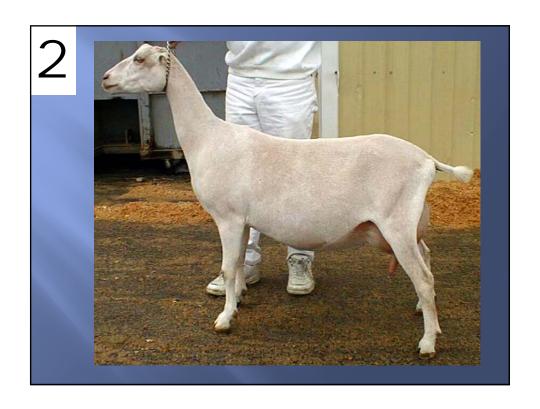
	Feedstuff Name	Nutrient Group
1.	7	M
2.	37	C
3.	72	<u>C</u>
4.	15	C
5.	18	P
6.	43	P
7.	38	
8.	19	M
9.	3	<u>C</u>
10.	14	P

Feed Names – to be used in	answer column 1 by Clovers, 1	Intermediates, and <u>Senior</u>
1. Alfalfa hay	26. Grain sorghum (whole)	52. Soybean meal
2. Alfalfa pasture	27. Ground ear corn	53. Soybeans (whole)
3. Barley (whole)	28. Ground limestone	54. Spray-dried animal
4. Blood meal	<ol><li>Ground shelled corn</li></ol>	plasma
5. Brewers dried grain	30. Kentucky Bluegrass pasture	55. Spray-dried whey
<ol><li>Canola meal</li></ol>	31. L-lysine HCl	<ol><li>Steam flaked corn</li></ol>
<ol><li>Copper sulfate</li></ol>	32. L-threonine	<ol><li>Steam rolled barley</li></ol>
Corn distillers dried grain	33. L-tryptophan	58. Steam rolled oats
9. Corn distillers dried grain	<ol><li>Linseed meal</li></ol>	<ol><li>Steamed bone meal</li></ol>
with soluble	<ol><li>Liquid molasses</li></ol>	60. Sunflower meal
<ol><li>Corn gluten feed</li></ol>	36. Meat and bone meal	<ol><li>Tall Fescue hay</li></ol>
<ol> <li>Corn gluten meal</li> </ol>	37. Millet (whole)	62. Tall Fescue pasture
12. Cottonseed (whole)	38. Oats (whole)	63. Timothy hay
<ol><li>Cottonseed hulls</li></ol>	39. Oat hulls	64. Timothy pasture
<ol><li>Cottonseed meal</li></ol>	40. Orchardgrass hay	65. Trace-mineral premix
<ol><li>Cracked shelled corn</li></ol>	41. Orchardgrass pasture	<ol><li>Trace-mineralized salt</li></ol>
<ol><li>Crimped oats</li></ol>	42. Oyster shells	67. Triticale (whole)
<ol><li>Defluorinated rock</li></ol>	43. Peanut meal	68. Tryptosine
phosphate	44. Red Clover hay	69. Urea
<ol><li>Dehydrated alfalfa meal</li></ol>	45. Red Clover pasture	70. Vegetable oil
<ol><li>Dicalcium phosphate</li></ol>	46. Roller dried whey	<ol><li>71. Vitamin premix</li></ol>
20. DL-methionine	47. Rye (whole)	72. Wheat (whole)
21. Dried Beet pulp	48. Salt, white	73. Wheat bran
22. Dried molasses	49. Santoquin	74. Wheat middlings
23. Dried skim milk	50. Shelled corn	75. White Clover hay
24. Feather meal 25. Fish meal	51. Soybean hulls	76. White Clover pasture

#### Feeds Nutrient Groups – to be used in answer column 2 by Intermediates and Seniors

- B. By-product feed
- C. Carbohydrate (energy)
- F. Fats (energy)
- M. Mineral P. Protein
- V. Vitamin









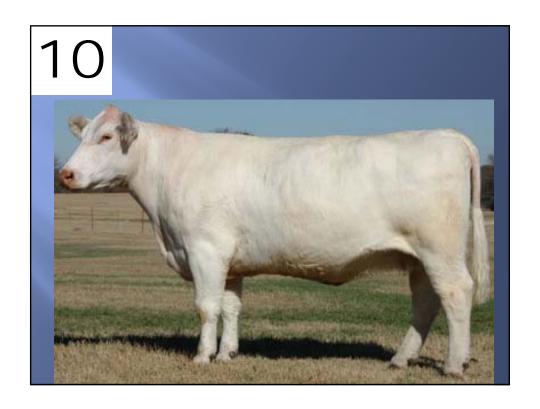












Name	KFY	Contestant #	County	
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#### Intermediate Livestock Breeds Identification-2010

INSTRUCTIONS: For each picture, use the columns on the right to choose the number or letter that indicates your answer for each livestock breed. Use capital letters and write neatly. **Intermediates** provide answers for breed name and origin of breed. Each question is worth 5 points (100 points total for Intermediates).

	Breed Name	Origin of Breed
1.	20	G
2.	22	Н
3.	36	Q
4.	42	J
5.	34	F
6.	57	В
7.	47	N
8.	2	M
9.	1	D
10.	14	A

Beef Breeds	Goat Breeds	Sheep Breeds	Swine Breeds
. Angus	17. Alpine	30. Cheviot	47. Berkshire
2. Brahman	18. American Cashmere	<ol><li>Columbia</li></ol>	48. Chester White
. Brangus	19. Angora	<ol><li>Corriedale</li></ol>	49. Duroc
<ul> <li>Charolais</li> </ul>	20. Boer	<ol><li>Dorper</li></ol>	<ol><li>Hampshire</li></ol>
<ol><li>Chianina</li></ol>	21. Kiko	34. Dorset	51. Hereford
<ol><li>Gelbvieh</li></ol>	22. Lamancha	<ol><li>Finnsheep</li></ol>	<ol><li>52. Landrace</li></ol>
<ol> <li>Hereford</li> </ol>	23. Nubian	<ol><li>Hampshire</li></ol>	<ol><li>Pietrain</li></ol>
. Limousin	24. Oberhasli	37. Katahdin	<ol><li>Poland China</li></ol>
<ol><li>Maine Anjou</li></ol>	25. Pygmy	38. Merino	<ol><li>Spotted</li></ol>
0. Polled Hereford	26. Saanen	39. Montadale	56. Tamworth
1. Red Angus	27. Spanish	40. Oxford	57. Yorkshire
2. Red Poll	28. Tennessee Fainting	<ol><li>Polled Dorset</li></ol>	
<ol><li>Santa Gertrudis</li></ol>	<ol><li>Toggenburg</li></ol>	42. Rambouillet	
4. Shorthorn		43. Romney	
<ol><li>Simmental</li></ol>		44. Southdown	
6. Tarentaise		45. Suffolk	
		46. White Dorper	

## Origins of Breeds – to be used in answer column 2 by Intermediates and Seniors

- A. Tees River Valley (England)
- B. York County, England C. Italy

- G. Africa
- D. Scotland E. District of Angora in Asia Minor
- F. England
- H. Oregon (U.S.)
- I. Finland J. France
- K. Oxford County, England
- L. Kent, England M. United States
- N. Berkshire County, England
- O. North Carolina State Univ.
- P. Maine and Anjou river valleys of France
- Q. Hampshire County, England
- R. Putnam and Hendricks County,
- United States (New York/New Jersey)

Name	KEY	Contestant #	County

## Intermediate Livestock Equipment Identification-2010

INSTRUCTIONS: For each picture, use the columns on the right to choose the number or letter that indicates your answer for each piece of equipment. Use capital letters and write neatly. **Intermediates** and **Seniors** provide answers for livestock/meat equipment names and equipment use. Each question is worth 5 points (100 points total for Intermediates and Seniors).

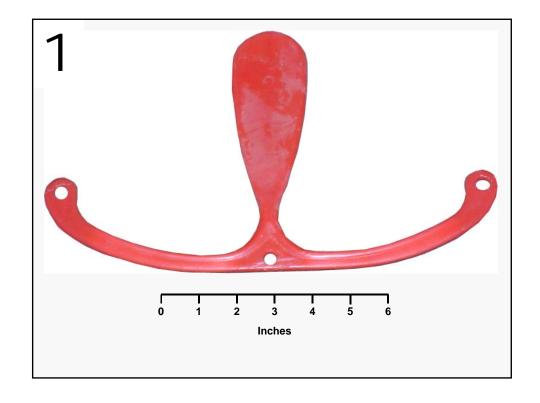
	Equipment Name	Equipment Use
1.	20	Н
2.	31	R
3.	9	L
4.	5	T
5.	21	<u>P</u>
6.	13	0
7.	25	J
8.	36	U
9.	52	K
10.	60	Q

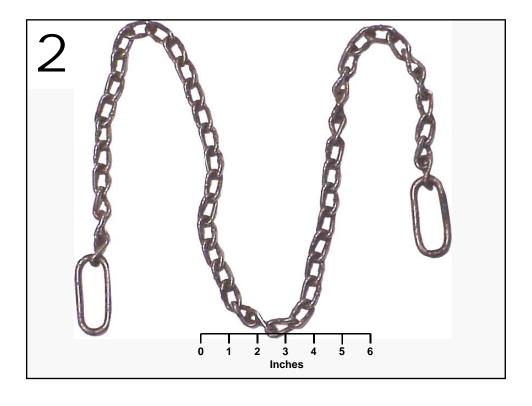
Equipment Names – to be used in answer column 1 by <u>Clovers</u> , <u>Intermediates</u> , and <u>Seniors</u>							
_	Livestock Equipment Meat Equipment						
1. 2. 3. 4. 5. 6. 7. 8. 9. 10. 11. 12. 13. 14. 15. 16. 17. 18. 19. 20. 21. 22.	All-in-one castrator/docker Artificial insemination pipettes (Swine) Bowl waterer Balling gun Barnes dehorner Cattle clippers Clipper comb Clipper comb Clipper cutter Currycomb Disposable syringes Drench gun Ear notchers Ear tag pliers Elastrator Electric branding iron Electric dehorner Electric docker Emasculatome (Burdizzo) Emasculator Ewe prolapse retainer Fencing pliers Foot rot shears						
24.	Freeze branding iron Hanging Scale Hog holder (snare)		67. Thermometer 68. Tumbler 69. Vacuum sausage stuffer 70. Whale saw				

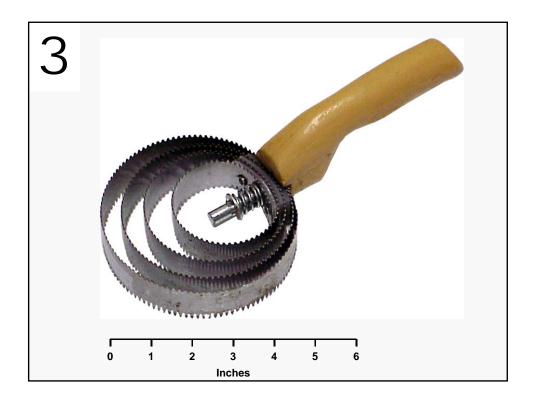
#### Equipment Uses - to be used in answer column 2 by and Intermediates and Seniors

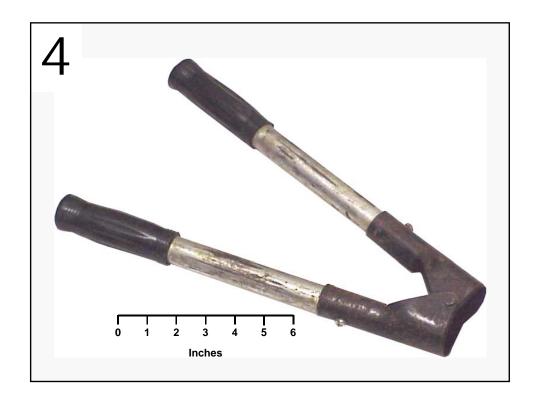
- A. A device used to deposit boar semen into reproductive tract of a gilt or sow. The spiral tip or button end of the pipette is inserted into the cervix where the semen is deposited.
- B. Used to administer various pills (medications) to cattle and horses. It is placed down the throat to administer the pills.
- C. The part of cattle clippers that guides the hair towards the clipper cutter.
- D. Used for injecting vaccines and medication (intramuscularly, subcutaneously, intraperitoneally) into livestock and horses. The most typical lengths are ½-inch to 1-½ inches long, and typical diameters range from 20 to 16 gauge. Needle hubs can be made of metal or some type of plastic.
- E. An instrument used for the bloodless castration (young male calves, lambs, and goats) and docking of tails (young lambs and goats). It is used to place a small rubber ring over the scrotum or tail to shut off circulation.
- F. Used to dock the tails of lambs and piglets. It cauterizes as it cuts the tail to eliminate excessive bleeding.
- G. Used to weigh young animals, feed ingredients to include in a diet, or the amount of feed to feed to an animal.
- H. An instrument used to control vaginal prolapse in ewes.
- I. Used to remove burrs and sharpen knives used for slaughtering animals

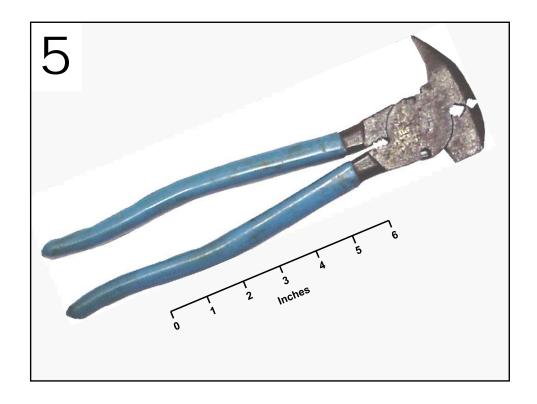
- J. Used to restrain hogs that are too big to catch and hold by hand. The cable portion of the hog catcher (snare) is placed over the hog's snout to restrain the hog.
- K. Used to cut small bones during carcass fabrication
- L. Used to remove dirt and loose hair from cattle when grooming
- M. A non-rusting, round post electric fence insulator. Will work on round posts up to about ½-inch diameter.
- N. Used by shearers to quickly replace the clipper comb and clipper cutter on cattle clippers.
- O. Used to place ear tags into the ears of cattle, sheep, goats, and pigs to provide a means of animal identification
- P. Used when building fences. These pliers will cut, splice, and stretch wire, and drive and pull staples.
- Q. Used to pick up meat pieces during carcass fabrication
- R. Used to help pull unborn calves from cows that are experiencing calving problems (dystocia).
- Used to paint (stencil) a number on livestock to provide a form of identification.
- T. Used to dehorn calves, sheep, and goats
- U. Device used to trim the hooves of sheep and goats.

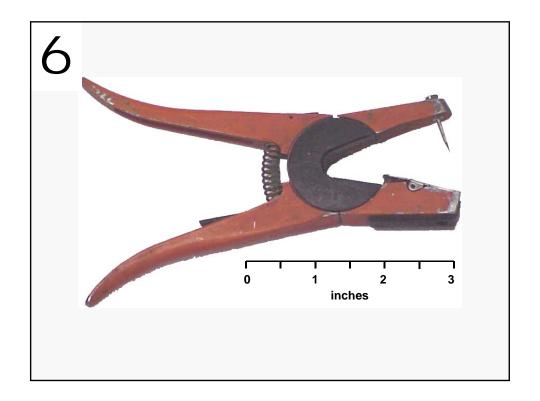


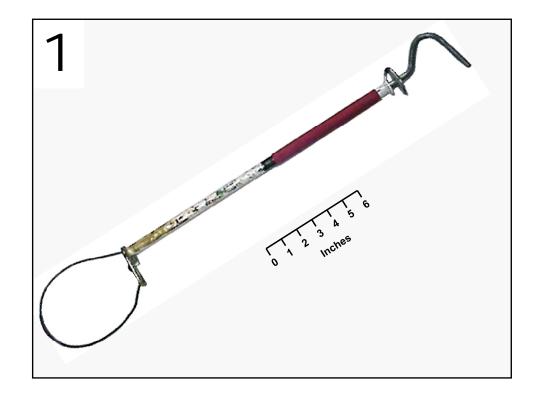


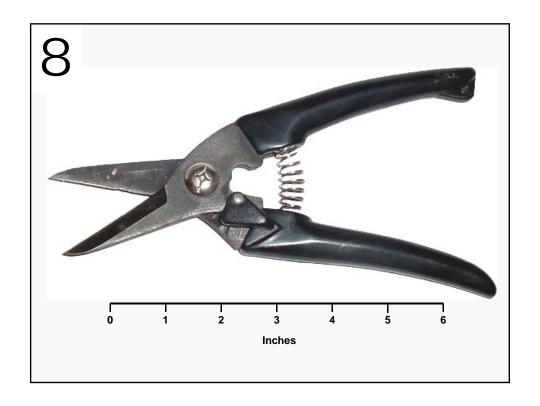


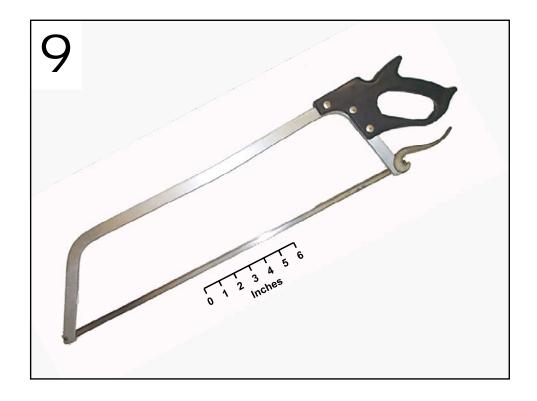


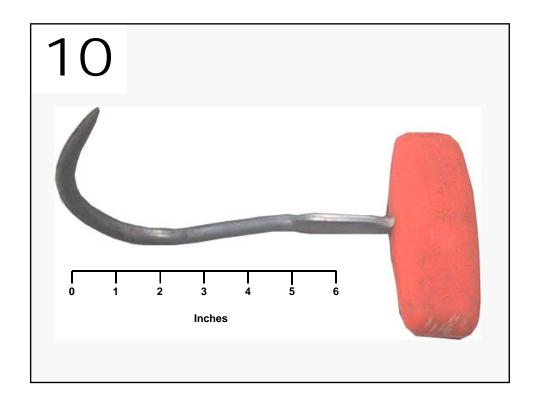












## Intermediate Retail Meat Judging-1

Name	KFY	Contestant #	County
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## Top Loin Steaks **4-2-3-1**Cuts of 3 - 2 -3

Contestant Number \_\_\_\_\_ Placing Score \_\_\_\_\_ University of Kentucky College of Agriculture Animal Sciences Department 1234 1243 С 1324 **Contestant's Name** D 1342 1423 Ε F 1432 G 2134 2143 2314 **Address** 2341 2413 L 2 4 3 1 M 3124 3 1 4 2 О 3 2 1 4 County 3 2 4 1 Q 3 4 1 2 R 3 4 2 1 4123 Class T 4132 U 4213 \_\_Retail Meat Judging 1\_\_ 4231 4312 4321

## Intermediate Retail Meat Judging-2

Name	Kev	Contestant #	County
i vai i c_	I		

# Bone-In Pork Chops 1-2-4-3 Cuts of 2 - 3 -2

Contestant Number		
Placing Score		
University of Kentucky College of Agriculture		
Animal Sciences Department	A 1234	
	B 1243	
Contestant's Name	C 1324	
Contestant s I ame	D 1342	
	E 1423	
	F 1432	
	G 2134	
	H 2143	
Address	I 2314	
	J 2341	
	K 2413	
	L 2431	
	M 3124	
	N 3142	
County	O 3214	
Councy	P 3241	
	Q 3412	
	R 3421	
C.	S 4123	
Class	T 4132	
Retail Meat Judging 2	U 4213	
	V 4231	
	W 4312	
	X 4321	

## Intermediate Hay Judging-2010

NameKEY
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## Questions

1.) Which hay has the darkest green color4 or 2
2.) Which hay has the lowest percent of legume1
3.) Which hay appears to have the most stems and the coarsest leaf texture_3_
4.) Between 3 and 4, which hay was harvested at an earlier stage of maturity_4_

5.) Between 1 and 2, which hay has a more desirable color \_\_\_\_2\_\_\_

## Intermediate Hay Judging-2010

Name	KFY	Contestant #	County
varric	INE I		County

**4-2-3-1** Cuts of 2 - 5 -2

Contestant Number _				
Placing Score				
rueing beore				
University of Kentucky College of Agriculture				
Animal Sciences Department	Γ	A	1234	i
		В	1243	
Contestant's Name		C	1324	
Contestant's Name		D	1342	•
		Е	1423	•
	Ī	F	1432	
		G	2134	
		Н	2143	
Address		I	2314	
Address		J	2341	
		K	2413	
		L	2431	•
		M	3 1 2 4	
		N	3 1 4 2	•
County		0	3 2 1 4	•
County		P	3 2 4 1	•
		Q	3 4 1 2	•
		R	3 4 2 1	•
		S	4123	•
Class		T	4132	•
Hay Judging		U	4213	
nay suuging		V	4231	•
		W	4312	
		X	4321	

## [Questions on back]

## Intermediate Fleece Judging-2010

Name	KFY	Contestant #	County
Name	INL I		

## **3-2-1-4** Cuts of *4 - 2 - 4*

Careta da est Number	
Contestant Number	
Placing Score	
University of Kentucky College of Agriculture Animal Sciences Department	A 1234
	B 1243
Contestant's Name	C 1324 D 1342
	E 1423
	F 1423
	G 2134
	H 2143
A 3.3	I 2314
Address	J 2341
	K 2413
	L 2431
	M 3124
	N 3142
County	O 3214
	P 3241
	Q 3412
	R 3421
Class	S 4123
Class	T 4132
Fleece Judging	U 4213
	V 4231
	W 4312
	X   4321
	<u> </u>

## **Maxibiotic**

(Oxytetracycline in Aqueous Solution)

Directions for use: See package insert

For use in Beef Cattle, Swine, Sheep, and Goats

Read Entire Brochure Carefully Before Using This Product

#### For Intramuscular Use Only

**Active Ingredients:** Maxibiotic is an effective antimicrobial preparation containing oxytetracycline. Each ml of this suspension contains 250,000 units of oxytetracycline in an aqueous base.

**Indications: Beef Cattle** – pneumonia, bronchitis, mastitis, foot rot, wound infections. **Swine** – pneumonia, mastitis, wound infections: and other bacterial infections caused by or associated with oxytetracycline- susceptible species. **Sheep and Goats** – pneumonia, foot rot, wound infections

#### **Recommended Dosage**

The usual dose is 2 ml per 100 lb of body weight given once daily for 3 days.

Maximum dose is 12 ml/day.

Body Weight	<u>Dosage</u>
100 lb	2 ml
300 lb	6 ml
500 lb	10 ml
600 lb or more	12 ml

**Caution:** 1. Do not mix Maxibiotic with other injectable solutions as this may cause precipitation of the active ingredients. 2. Maxibiotic should be injected deep within the fleshy muscle of the neck. Do not inject this medication in the loin, hip, rump, subcutaneously, intravenously, or near a major nerve because it may cause tissue damage. 3. If improvement does not occur within 48 hours, the diagnosis should be reconsidered and appropriate treatment initiated. 4. Treated animals should be closely observed for 30 minutes after treatment. Should an adverse reaction occur, discontinue treatment and immediately administer epinephrine and antihistamines. 5. Maxibiotic must be stored between 2° and 8° C (36° to 46° F). Warm to room temperature and shake well before using. Keep refrigerated when not in use.

**Warnings:** The use of this medication in beef cattle, swine, sheep, and goats must be discontinued for 28 days before treated animals are slaughtered for food. Do not use in lactating animals.

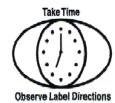
**How Supplied:** Maxibiotic is available in vials of 50 ml.

Manufactured by:

Bluegrass Animal Health LLC.

**PO Box 123** 

Princeton, KY 42445



(	Quality Assurance - I	ntermediate - Individual-2010
	e e	beef cow/calf operation. Use the <u>Maxibiotic</u> label to beef cattle management. Circle your answer.
1.	Maxibiotic is labeled to treat all of the	e following diseases in beef cattle, except?
	A.) Shipping fever	C.) Wound infections
	B.) Foot rot	D.) Mastitis
2.	What is the active ingredient in this p	roduct?
	A.) Oxytetracycline	C.) Ractopamine Hydrochloride
	B.) Ground corn cobs	D.) Penicillin
3.	What is the correct dosage per day for	r a 1800 pound mature herd bull that has foot rot:
	A.) 12 ml	C.) 2 ml
	B.) 36 ml	D.) 25 ml
1.	How should Maxibiotic be injected ac	cording to the label?
	A.) Under the skin	C.) In the ear
	B.) In the loin muscle	D.) In the neck muscle
5.	Maxibiotic should be stored	·
	A.) At room temperature	C.) between 2 and 8 degrees C
	B.) On the dashboard of a pick-up truck	D.) between 2 and 8 degrees F

Name\_\_\_KEY\_\_\_\_ Contestant #\_\_\_\_ County\_\_\_\_\_

6.	Each ml of Maxibiotic contains	units of oxytetracycline in an aqueous base.					
	A.) 100	C.) <b>250,000</b>					
	B.) 2000	D.) 2.5					
7.	• •	ghing 1125 pounds 12 ml of Maxibiotic today (May 1 <sup>st</sup> , 2010 e be complete to sell your steer?					
	A.) Monday, May 31 <sup>st</sup>	C.) Friday, May 28 <sup>th</sup>					
	B.) Tuesday, May 18 <sup>th</sup>	D.) Any of these					
8.	Maxibiotic may be mixed with	other antibiotics or vaccines.					
	TRUE	FALSE					
9.	Maxibiotic could be used in all	of the following ways, except					
	A.) To treat foot rot in market go	cts C.) To treat a wound infection in a horse					
	B.) To treat mastitis in lactating	D.) To treat pneumonia in breeding ewes					
10	10. What company manufactures Maxibiotic?						
	A.) Bluegrass Animal Health LI	C. C.) ManaPro Animal Health					
	B.) Elanco Animal Health	D.) Pfizer Animal Health					

Name KEY Contestant # County	
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## Intermediate Quiz-2010

	2010
	Circle the correct answer to the question.
1.	Which feed ingredient would be used in a beef cattle finishing feed?
	<ul> <li>a. Spray Dried Whey</li> <li>b. Fescue Hay</li> <li>c. Spray Dried Blood Meal</li> <li>d. Steam Flaked Corn</li> </ul>
2.	Which of the following beef carcasses would return the most dollars if sold on a "grid" that paid premiums for USDA Quality Grade?
	<ul><li>a. USDA Prime</li><li>b. USDA Choice</li><li>c. USDA Select</li><li>d. USDA Standard</li></ul>
3.	Which feed ration would probably cost the least to be fed to sows in an outdoor gestation facility?
	<ul> <li>a. Soybean hulls and cottonseed meal</li> <li>b. Whole shelled corn and sow cube supplement</li> <li>c. Commercial complete sow chow</li> <li>d. Ground corn and commercial sow premix</li> </ul>
4.	What does <u>PSE</u> stand for when discussing a swine carcass?
	<ul> <li>a. Pale, soft, and exudative</li> <li>b. Pink, soft, and extra fine</li> <li>c. Pink, straight, and extra fine</li> <li>d. Pork standard evaluation</li> </ul>
5.	Which one of the following crossbred calves would exhibit the most hybrid vigor?
	<ul> <li>a. Hereford X Angus</li> <li>b. Hereford X Shorthorn</li> <li>c. Simmental X Angus</li> <li>d. Brahman X Angus</li> </ul>
6.	Which index would best indicate that a boar will sire heavily muscled, fast growing, lean market hogs?
	<ul> <li>a. Maternal Line Index</li> <li>b. Backfat EPD</li> <li>c. Terminal Sire Index</li> <li>d. Days to 250 EPD</li> </ul>

7.	Which one of the following rams would pass on only Scrapie susceptible genes to their lambs?					
	9	QQ	c. RR			
		QR	d. RZ			
	υ.	QK	u. KZ			
8.	W	hich of the following would be co	onsidered a high quality grass/legume mixed hay?			
	a.	Orchardgrass and alfalfa				
	b.	Tall fescue and orchardgrass				
	c.	Bermudagrass and wheat				
	d.	Sudangrass and ryegrass				
9.	То	increase the consistency of herd	of animals, you should?			
	a.	Crossbreed	c. Outcross			
	b.	Linebreed	d. Use only proven sires			
10	. Wł	nat does <b>BVD</b> stand for when disc	cussing cattle diseases?			
	a.	<b>Bovine Viral Diarrhea</b>	c. Beef Viral Disease			
	b.	Beef Viral Death	d. Beef Vaccine Disease			
11.	. Wł	nich one of the following is a way	for livestock producers to help calves bring more at a stockyard?			
		Selling similar breed, age, and	weight calves together			
		Selling baby calves Selling unweaned calves				
	c. d.	Selling bull calves				
12.		neavy muscled, correctly finished lowing carcasses?	, 1250 pound steer would mostly likely harvest with which of the			
	a.	USDA Prime (Quality Grade), USDA Prime (Quality Grade)	USDA Yield Grade 1.5			
	b.	<b>USDA</b> Choice (Quality Grade	), USDA Yield Grade 2.5			
	c.	USDA Select (Quality Grade), V	USDA Yield Grade 4.5			
	d.	USDA Standard (Quality Grade	e), USDA Yield Grade 4.5			

	<ul><li>a. Hampshire</li><li>b. Berkshire</li></ul>	<ul><li>b. Pietrain</li><li>c. Yorkshire</li></ul>
14	4. Which mineral can have a negative	effect and "tie up" other minerals when fed to beef cattle?
	a. Calcium	c. Iron
	b. Phosphorus	d. Selenium
1:	5. Which breeds of sheep are best kno	own for producing outstanding "club lambs" across the United States?
	a. Katahdin and Polypay	c. Merino and Dorset
	b. Hampshire and Suffolk	d. Rambouillet and Columbia
10	6. The term "cow hocked" is used to c	describe what condition?
	a. Hocks of an animal turn in	c. Hock has swelling or fluid on it
	b. Too much set or angle to the hoc	d. Too little set or angle to the hock
1′	7. Which one of the following EPDs won a herd of first calf Angus heifers	would be the most important if you were buying a Hereford bull to use s?
	a. Weaning Weight EPD	c. Maternal Milk EPD
	b. Maternal Weaning Weight EPD	d. Calving Ease EPD
18	8. How should a bone-in pork loin ro	ast be cooked to maximize quality and minimize food safety concerns?
	a. 20 minutes per pound	c. Until medium rare doneness
	b. 15 minutes per pound	d. Until internal temperature reaches 190 degrees Fahrenheit

13. Which breed of swine is best known for meat quality traits?

19. Which type of forage would be che	eapest to meet the i	needs of a mature Hampshire ram?	
<ul><li>a. Tall fescue/white clover pasture</li><li>b. Orchardgrass hay</li><li>c. Alfalfa hay</li><li>d. Corn Silage</li></ul>	re		
20. Which one of the following disease	es is related to a lac	ck of vitamin E and selenium in sh	eep?
<ul><li>a. Shipping Fever</li><li>b. Leptospirosis</li></ul>		c. White Muscle Disease d. Curley Calf Syndrome	
21. Which cut of meat would most like	ely be the best com	bination of value and quality in the	e meat case?
<ul><li>a. Ground Beef, \$1.99/pound</li><li>b. Whole Boneless Pork Loin, \$1</li></ul>		e. Eye of the Round Roast, \$1.99/p. d. Smoked Pork Jowl, \$1.99	
22. What product may be added to ratio	ons being fed to sh	now goat wethers to reduce urinary	calculi?
<ul><li>a. Bovatec</li><li>b. Ammonium Chloride</li></ul>	c. Rumensin d. Feed Grade (	Chlortetracycline	
23. This disease is caused by a protozo	oan parasite that is	usually spread by cats	?
<ul><li>a. Pinkeye</li><li>b. Sore mouth</li></ul>	c. <b>Toxoplasmo</b> s d. Enterotoxemi		
24. Which of the following is consider	ed as a value added	d beef program?	
<ul><li>a. Certified Angus Beef</li><li>b. Certified Hereford Beef</li></ul>	c. Superior Sim d. <b>Both a and</b> l		
25. Which one of the following breeds	of beef cattle is co	onsidered a <i>Bos taurus</i> breed?	
<ul><li>a. Brangus</li><li>b. Red Angus</li><li>c. Braford</li><li>d. Both a and c</li></ul>			

## Intermediate - Quality Assurance Exercise-Team-2010 County\_\_KEY\_\_\_\_

Your team is the group managers of a large commercial backgrounding/stocker calf operation that backgrounds feeder cattle and then sells them to a large feedlot in Kansas. A recent group of calves brought from a local stockyard are not eating well, are coughing, and some have a high fever of 102.5 F. Your veterinarian diagnoses that the calves are suffering from a disease caused by *Pasteurella multocida*. Use the **Tylan 200** medication label to answer the questions below.

1.)	Which comp	ny manufactures	<b>Tylan 200?</b>
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- a.) Elanco Animal Health c.) Bayer Animal Health
- b.) Pfizer Animal Health
- d.) Farmer John Animal Health

#### 2.) How should Tylan 200 be administered?

- a.) Mixed in the feed ration
- c.) Injected intramuscularly
- b.) Injected subcutaneously
- d.) Inject intravenously

#### 3.) What would the dosage be for a 500 pound calf?

- a.) 10 mL in two (2) different injection sites for a total of 20 mL
- b.) 20 ml in one (1) injection site
- c.) 10 ml in one (1) injection site
- d.) 5 mL in four (4) different injection sites for a total of 20 ml

#### 4.) How should you store this medication?

- a.) Below Freezing
- b.) At 35 degrees Fahrenheit
- c.) At or below 22 degrees Celsius
- d.) In the tractor toolbox

a.) Swine	c.) Non-lactating Dairy Cattle			
b.) Goats	d.) Both a and c			
6.) Which other diseases of b	peef cattle are labeled for treatment with Tylan 200?			
a.) Bovine Respiratory Co	mplex c.) Foot Rot			
b.) Shipping Fever	d.) All of these			
7.) Which one of the following	ng statements is true?			
a.) Tylan 200 may be used	within 14 days of slaughter in cattle.			
<ul> <li>a.) Tylan 200 may be used within 14 days of slaughter in cattle.</li> <li>b.) Tylan 200 may be used within 7 days of slaughter in swine.</li> <li>c.) Tylan 200 may be mixed with other vaccines or medications in the same injection</li> <li>d.) Tylan 200 may not be used in calves processed for veal.</li> </ul>				
c.) Tylan 200 may be mixe	ed with other vaccines or medications in the same injection			
d.) Tylan 200 may not be	used in calves processed for veal.			
8.) According to the Tylan 2	00 label, what is another name for foot rot?			
a.) Necrotic pododermat	itis c.) Actinomyces pyogenes			
b.) Pasteurella multocida	d.) Mycoplasma hyosynoviae			
9.) Tylan 200 would be consi	idered which one of the following?			
<ul><li>a.) Antibiotic</li><li>b.) Vaccine</li></ul>	c.) Growth Promoter d.) Anthelmintic			
10.) With a valid VCPR (vet- directions for use of Tyla	-client-patient relationship) your veterinarian could alter the n 200.			

**FALSE** 

**TRUE** 

5.) What other farm animals are labeled to be treated with Tylan 200?

## Intermediate Team Breeding Exercise-2010

County\_\_\_ANSWER\_KEY

Your team is managing Bluegrass Genetics, a commercial beef cattle operation that mainly sells bred heifers to other commercial beef operations. Your cowherd is made up of Angus-Hereford crossbred cows. You decide that you are going to bred some of the mature cows to Simmental bulls to increase growth, milk production, and muscling in the heifers that you sell to other producers. Your job is to select two (2) of the four (4) bulls below to use in the operation, answer the eight (8) questions and then explain to the contest official why you choose the two (2) bulls that you did.

Bull #	Bull Name	Breed	Calving Ease EPD	Birth Weight EPD	Weaning Weight EPD	Yearling Weight EPD	Milk EPD	Marbling EPD	Rib Eye Area EPD
1	Legacy	Simmental	+12.0	-1.8	+44.5	+65.5	+8.1	+0.28	+0.44
2	Signal	Simmental	+9.3	-0.3	+29.9	+55.6	+14.5	-0.09	-0.01
3	Overdrive	Simmental	+12.8	-1.9	+48.3	+66.9	+8.2	+0.32	+0.49
4	Casino	Simmental	+8.6	+0.2	+38.7	+60.8	+12.9	+0.10	+0.18
Breed Average			+7.0	+1.1	+31.2	+55.9	+4.4	+0.13	+0.11

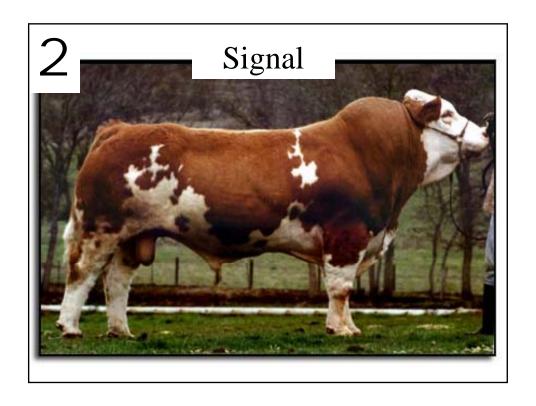
Which two (2) bulls did your team choose to use in this operation?

- (1) Legacy
- (2) Signal
- (3) Overdrive
- (4) Casino

- 1) Which bull has a traditional color pattern?
- (1) Legacy
- (2) Signal
- (3) Overdrive
- (4) Casino
- 2) Which bull should produce calves that would have the highest quality carcasses?
- (1) Legacy
- (2) Signal
- (3) Overdrive
- (4) Casino

3) Which bulls daughters should produce the most milk?			
(1) Legacy	(2) Signal	(3) Overdrive	(4) Casino
4) Which bull is the finest boned?			
(1) Legacy	(2) Signal	(3) Overdrive	(4) Casino
5) Which bull will pass on only red color genes to his calves?			
(1) Legacy	(2) Signal	(3) Overdrive	(4) Casino
<ul> <li>6) Which bull is the steepest and most incorrect through his rump?</li> <li>(1) Legacy (2) Signal (3) Overdrive (4) Casino</li> </ul>			
7) Between bulls (3) Overdrive and (4) Casino, which bull is nicer balanced and has more volume?			
(1) Legacy	(2) Signal	(3) Overdrive	(4) Casino
8) Between bulls (1) Legacy and (2) Signal, which bull is coarser in his knee and hock joints?			
(1) Legacy	(2) Signal	(3) Overdrive	(4) Casino









### **Senior Quality Assurance Labels**

Optaflexx 45 Label: <a href="http://elms.xh1.lilly.com/optaflexx\_label.pdf">http://elms.xh1.lilly.com/optaflexx\_label.pdf</a>

Tylan 200 Label: <a href="http://elms.xh1.lilly.com/Tylan\_200\_Injection\_Label.pdf">http://elms.xh1.lilly.com/Tylan\_200\_Injection\_Label.pdf</a>

Zilmax Label: <a href="http://www.intervet.co.za/products/zilmax/020\_product\_details.asp">http://www.intervet.co.za/products/zilmax/020\_product\_details.asp</a>

### **Intermediate Quality Assurance Labels**

Tylan 200 Label: <a href="http://elms.xh1.lilly.com/Tylan\_200\_Injection\_Label.pdf">http://elms.xh1.lilly.com/Tylan\_200\_Injection\_Label.pdf</a>

## **Clover Quality Assurance Labels**

Tylan 200 Label: <a href="http://elms.xh1.lilly.com/Tylan\_200\_Injection\_Label.pdf">http://elms.xh1.lilly.com/Tylan\_200\_Injection\_Label.pdf</a>