

Saturday, July 22

7:00 a.m. - Noon **Enter & Weigh-in: Market Beef, Breeding Heifers, Cow/Calves, & Bottle Bucket Calves** – Fair Office Scale

Sunday, July 23

11:00 a.m. **Beef Fitting Contest** – Dueland Pavilion

Monday, July 24

4:00 p.m. **All Beef Exhibitor Meeting** - Bob Williams Arena

6:00 p.m. **Enter & Weigh-in Advanced Cattle Feeder** – Fair Office Scale

Tuesday, July 25

1:30 p.m. **Bottle-Bucket Interviews** – Extension Office

6:00 p.m. **Bottle-Bucket Calf Show** – Horse Arena

Wednesday, July 26

8:00 a.m. **Beef show**

Beef Showmanship – Dueland Pavilion

Market Beef Classes – Dueland Pavilion

Advanced Cattle Feeders – Pens behind the Fair Office

Breeding Beef – Dueland Pavilion

Cow Calf – Dueland Pavilion

Beef Showmanship – Dueland Pavilion

5:30 p.m. **Selection of Grand Champion Market Beef, Supreme Breeding Heifer, announcement of the Champion Advanced Cattle Feeder and beef awards** – Horse Arena

Common bedding is supplied in the Beef Barn and Bob Williams Arena. **ALL EXHIBITORS WILL BE CHARGED A NON-REFUNDABLE FEE OF \$25.00 PER ANIMAL (BOTTLE/BUCKET IS EXCLUDED). THIS FEE IS PAYABLE WHEN FAIR ENTRIES ARE DUE.**

If an animal isn't coming to the fair, please communicate with the Fair Operations Manager by July 15.

BEEF DEPARTMENT

Superintendents: Justin Holl, Kaylee Wierson, Ashley Geneser

Carcass Evaluation Superintendent: Nick Pudenz

Teen Superintendent: Avery Mather

**** ANIMAL ID NUMBERS MUST BE DESIGNATED IN**

<http://storyia.fairentry.com> **

Refer to General Rules and Health Rules for additional information.

1. All Market Beef animals were ear tagged and weighed by January 7, 2017. Any animal losing tags must be re-tagged with official tags before the fair. No ear tagging will be done at the fair.
2. Entries are open to Market Beef animals that have been identified by February 1st as part of a 2017 Story County Market Beef project. **Each exhibitor can enter up to six (6) Market Beef animals.**
3. Fair entries are due on or before June 15, 2017. Go to <http://storyia.fairentry.com> to make entries.
4. EXHIBITORS WITH A (BREEDING OR MARKET) BEEF ANIMAL MUST BE FOOD SAFETY QUALITY ASSURANCE (FSQA) CERTIFIED.
5. Upon arrival at the Fairgrounds, exhibitors and ALL beef animals (including Breeding Beef and Cow/Calf exhibits) will check in south of the weigh scales where they will be weighed and/or registration papers checked. At this time veterinary check in will also take place, before any animals are allowed in the barn.
6. MOUTHING OF MARKET BEEF: Permanent central incisor teeth will be checked for wear. Animals found with excessive wear are disqualified. Such animals are considered as having reached an age beyond that consistent with the intent and purposes of this show. All first and second place animals are subject to being mouthed. If an animal is disqualified the next animal in placing order will move up.
7. No painting, dyeing and use of color agents on animals is allowed except for horses. Exhibitors can use colored grooming aids on hooves only. All first and second place animals will be wiped down. Any evidence of coloring, painting or dyeing the animal will result in disqualification, loss of premium for that animal, and no participation in the ribbon auction with that animal if the animal was previously eligible.
8. Any artificial means of removing or remedying physical defects of conformation in animals exhibited will be considered as fraud and deception. No unnatural means of providing an animal feed, water or other fluid (i.e. stomach pump, IV) will be allowed. All animals giving evidence of such treatment will be barred from exhibition at the County Fair.
9. Entries in each class may be divided equally into sub-classes. The weighing committee reserves the right to divide classes after weighing calves to equalize numbers in sub-classes.

10. Ribbons, Rosettes, and Trophies will be awarded.
11. Purebred Steer Class – Registered Steers must present the original registration papers at fair check-in time. Steers without necessary registration papers will be shown in the crossbred division. If less than three head of one breed check-in at the fair, all of the breed's steers will be shown in the All Other Breeds Division.
12. Story County Produce Class - The Story County Produce Class is open to all owned or purchased Beef Steers and Market Heifers that were born in Story County from cows owned by Story County residents. The exhibitor can own the cow or purchase the steer or heifer from the owner of the cow. The animal shown as Story County Produce cannot be shown in other market beef classes, unless the animal is a Produce of Dam.
13. Slick Shear Class - All Market Beef competing in the slick sheared division must, prior to arrival at weigh-in at the fair, be clipped to no more than 1/4" of hair on any part of the body, except the tail switch, (the tail switch being no more than 10" above the end of the cartilage of the tail) which may be ratted and balled or may be bobbed off. Animals will be checked for hair length at the time of weigh-in at the fair. Animals found in violation of this rule will be automatically moved to the fitted division of this show. Steers and Heifers will be shown in one class if fewer than two animals are in each class.
14. Produce of Dam Class - Produce of Dam Market Heifers and Steers must be produced from former 4-H and FFA heifers, bred, owned, and shown by the exhibitor at a prior county fair and weighed, tagged, and identified by February 1, 2017.
15. There will be one 2nd Year Bottle/ Bucket Class. Heifers and Steers will show together. You may also choose show your animal in the regular market classes, but only if the animal was weighed at the January weigh-in.
16. **Entry in the Fair qualifies animals for the Livestock Judging Contest. If your animal is chosen, cooperation is required with the Superintendents. Failure to cooperate will result in disqualification.**
17. Exhibitors are required to wear their designated 4-H or FFA T-shirt, jeans, and closed-toe shoes in the Show Ring.
18. Unruly animals may be excused from the ring at the discretion of the ring superintendent.
19. **Wednesday night of fair will include: 1) Announcement of Advanced Cattle Feeder winner, 2) Announcement of the Rate of Gain winner, 3) Selection of the Supreme Breeding Heifer, 4) Selection of the Grand Champion Market Beef (chosen from the Champion Market Heifer and Steers, Champion Purebred Steer, Champion Story County Produce and Champion Slick Shear Steer and Heifer).**
20. **Beef Tie-Outs are** allowed in designated areas. Exhibitor must provide gates around the trailer and bedding (absolutely NO straw). Beef must be tied out between 8 and 9 p.m. and return to the beef barn by 7:30 a.m. each morning. All fitting must be done in the beef barn.

Saturday, July 22

7:00 a.m. – Noon Enter Cattle, Scale behind Fair Office

Wednesday, July 26

8:00 a.m. **Beef Show, Dueland Pavilion**

DIVISION - MARKET BEEF

First and second place in each class will compete for Division Champion and Reserve Champion. Champion and Reserve for each division will compete for Grand and Reserve Grand Champion Market Beef Animal (excluding the Produce of Dam and 2nd Year Bottle/ Bucket Divisions).

Class

- Market Heifer
- Purebred Market Steer
 - Angus
 - All Other Breeds
 - Charolais
 - Chianina
 - Gelbvieh
 - Herefords
 - Limousin
 - Maine-Anjou
 - Miniature Herford

Class

- Red Angus
- Salers
- Shorthorn Plus
- Simmental
- Crossbred Market Steer
- Story Co. Produce
- Slick Shear Market Heifer
- Slick Shear Market Steer
- Produce of Dam
- 2nd Year Bottle Bucket Class (5-7 grades)

DIVISION - BREEDING BEEF

Refer to General Rules and Health Rules for additional information.

1. Open to registered and commercial breeding animals. All Breeding Heifers must be born from **September 1, 2015** through December 31, 2016.
2. Each exhibitor may enter up to six (6) breeding heifers.
3. All animals entered in the registered classes must be registered in the name of the 4-H or FFA member. Classes will be shown by breed. If less than three head of one breed check-in at the fair, all of the breed's heifers will be shown in the All Other Breeds Division.
4. Eligibility for showing will only be granted after inspection of papers.
5. Grade animals will be shown in the commercial heifer department. These animals must be tattooed.
The tattoo of all breeding and commercial heifers must be recorded in the iowa.4honline.com database for 4-H'ers and FFA members must provide information to the Vocational Agriculture Instructor and Extension office by May 15.
6. Heifers entered in Breeding Beef Department cannot compete in the Market Beef Department.
7. Produce of Dam Class - Must be produced from a former 4-H or FFA heifer that was bred, owned and shown in a past Story County Fair by the exhibitor and was enrolled by May 15. The animal must be shown with halter. Produce of Dam must be at least 1 year of age.
8. The Story County Produce Class - This class is open to all breeding heifers owned or purchased and born in Story County from cows owned by Story County residents. **Exhibitors must have the herd owner listed at the Extension office by May 15.** The breeding heifer shown as Story County Produce is not eligible to show in another breeding class, unless it is a Produce of Dam.
9. The Champion Registered Heifers, Champion Commercial Heifers and the Champion Story County Produced Heifers will compete for Supreme Champion Breeding Heifer, which will be selected Wednesday afternoon before the selection of the Grand Champion Market Beef.

Class

Registered 1st Year Heifer

- Angus
- All Other Breeds
- Charolais
- Charolais Cross
- Chianina

Class

- Gelbvieh
- Herford
- Limousin
- Lim-Flex
- High % Maine-Anjou
- Maintainer

Class

- Miniature Herford
- Red Angus
- Red Angus Foundation
- Salers
- Shorthorn
- Shorthorn Plus

Class

- Simmental
- Foundation Simmental
- Commercial Heifer
- Story County Produce
- Produce of Dam

DIVISION - COW/CALF

1. Entries in the Cow/Calf department may consist of a cow that was shown as a yearling heifer by the exhibitor and/or an animal purchased as a cow. **Cows must be properly identified in the iowa.4honline.com database by 4-H'ers and FFA members must provide information to the Vocational Agriculture Instructor and Extension Office by May 15. Calves born after May 15 must be on file with the Extension office prior to the fair.**
2. The calf must have been born on or after January 1, 2017 and before the fair.
3. Exhibitors will need to designate if the calf is from a first year calf cow (The calf is the first offspring for the reproductive Dam) or a second year or older calf cow (The calf is the second, third, etc.) at the time of entry.
4. An exhibitor may show no more than two (2) cows with calves.
5. Cows may be shown more than one year.
6. **Cows will be shown with the calf at its side in the show ring. Therefore, cows and calves must be broke to lead.**
7. Animals (both cow and calf) exhibited in Cow/Calf Department are not eligible for other beef breeding, produce or market classes, with the exception of the feeder calf class.
8. Classes will be shown by breed. A Supreme Cow/Calf Pen will be chosen during the show.

Class

Feeder Calf Class

First Year Cow/Calf

- Angus
- All Other Breeds
- Charolais
- Charolais Cross
- Chianina
- Gelbvieh
- Herford
- Limousin
- Lim-Flex

Class

- High % Maine-Anjou

- Maintainer

- Miniature Herford

- Red Angus

- Red Angus Found.

- Salers

- Shorthorn

- Shorthorn Plus

- Simmental

- Foundation Simmental

- Crossbred

Class

2nd Year or Older Cow/Calf

- Angus

- All Other Breeds

- Charolais

- Charolais Cross

- Chianina

- Gelbvieh

- Herford

- Limousin

- Lim-Flex

- High % Maine-Anjou

Class

- Maintainer

- Miniature Herford

- Red Angus

- Red Angus Found.

- Salers

- Shorthorn

- Shorthorn Plus

- Simmental

- Foundation Simmental

- Crossbred

Monday, July 24

6:00 p.m.

Enter Cattle, Pens behind Fair Office**Wednesday, July 26**

TBA

Advance Cattle Feeder Show, Viewing of Cattle

Approx. 1:00 p.m.

Advanced Cattle Interviews, Extension Office Meeting Room**DIVISION - ADVANCED CATTLE FEEDER PEN****Superintendent:** Frank Beavers

Refer to General Rules and Health Rules for additional information.

- Members may feed one pen of from three (3) to five (5) head of cattle, either heifers or steers. Feeders may be fed in partnership with other 4-H or FFA cattle if needed.
- The Advanced Cattle Feeder project will begin January 7, when calves are weighed at the fairgrounds. Monthly records should be kept starting January 7. Exhibitors will receive a feeder information packet that includes record keeping forms. The Feeder Project Enrollment Form 4-H-JF-72-B1 is to be completed and may be sent to the Extension Office at the beginning of the project. The packet/forms are also available at <http://www.extension.iastate.edu/story/page/projects>.
- A beginning price on the project will be the actual purchase price, provided the member can produce a sales slip.
- Weight range of advanced feeder cattle on February 1 is 500 – 700 pounds. They should be at appropriate market weight on the sale date.
- Calves are to be fed separately from other family cattle. Market Beef cattle for a project may be fed with them if space isn't available to keep them separate. Records are important in this project; therefore, it is to your advantage to feed feeders separately from your other 4-H market beef animals.
- One feeder can be entered into the Performance Carcass Class. If participating, then you must make this entry. Feeders and market beef animals designated for the carcass class will be sold to the same packer (packer to be determined). All other feeder cattle may be marketed with the carcass steers.
- Feeder calves do not need to be broke to lead & cannot be shown as market beef animals at the county fair.
- All calves enrolled in the project should be exhibited at the show.
- Animals will be brought and checked in at the Story County Fair on Monday at 6 p.m. and weighed upon arrival. This weight will be used as the sale weight.
- Keeping monthly feed records is a best practice for this project and encouraged. Exhibitors are welcome to send a copy of their records to the Extension Office at the end of each month. The Monthly Record Sheet 4H-JF-72-C and the Complete Feed Record 4H-JF-72D is designed as a reference in completing records. The Completion Form 4H-JF-72-B2 should be completed at the end of the project and brought to the fair on Monday with all exhibitor records for the project.
- Interview times will be scheduled with the judge for Wednesday afternoon of fair in the Extension office meeting room (interview time will be announced at fair weigh-in).
- Award evaluation criteria is equally based on three aspects: feed records, cattle, and the interview. The winner will be announced before the grand champion drive that is held in the horse arena.

Class

Advanced Cattle Feeder Pen

STORY COUNTY BEEF PERFORMANCE CARCASS CONTEST**Superintendent:** Nick Pudenz

The purpose of this contest is to provide youth exhibitors of a Market Steer, Market Heifer, and/or Advanced Feeder Cattle Pen an opportunity to participate in a live show and then in a carcass value oriented contest that objectively evaluates in a scientific way the economically important traits of beef.

Although there is a live evaluation class during the market show, the final placing of these cattle will be determined after animal processing and carcass evaluation. Criteria to determine carcass evaluation include, incorporating carcass desirability, growth rate and market trends into equations to calculate carcass value per day on feed. The system for ranking and market targets are similar to those used in the Iowa State Fair 4-H Beef of Merit show.

- All cattle, which meet the requirements to show in the live market beef classes, are eligible to enter the contest. Each 4-H or FFA market beef exhibitor may designate up to two head. These may be selected from the regular Market Beef division, Slick Shear division, Story County Produce division, or Advance Cattle Feeder pens. These cattle must be exhibited in the live classes designated for this contest in order to compete for the awards offered in this contest.
- Cattle placed in this Performance Carcass Contest will be processed at a cooperating harvesting facility.

3. Contest participants will retain ownership of their cattle until the carcass has been weighed, therefore, the participant suffers the loss if the cattle die in shipment or suffer discounts due to condemnation, bruise trim, hard bone, or other qualifying problems. Participants will contribute toward an indemnity fund that will cover the discount (up to Select price) for a dark cutter. The carcass base price will be determined the day of harvest, however, the recent prices paid and discounts will be announced at the fair.
4. When fair entries are made (by June 15), exhibitors will need to indicate that they may participate in the carcass contest. Then, exhibitors must decide by no later than 9 a.m. on Monday, July 24, if they choose to participate in the Performance Carcass Class with their advanced feeder animal and/or their market beef steers or heifers. Forms will be available in the fair office. At this time, exhibitors will also need to indicate which of the following specification windows to exhibit each of his/her steer/heifer in the live halter show. The exception to this is any advanced feeder cattle projects, which are not required to be shown at halter in one of these classes. While an animal will compete at halter in one or the other window, chosen by the exhibitor at the time of the show, the animals will compete in both divisions for the final carcass placing to be awarded at a later date.

WINDOW A – SUPERMARKET PREFERRED

<u>Trait</u>	<u>Specification</u>
Hot Carcass Weight	600 to 950 pounds
Quality Grade	Average Select and higher
Yield Grade	Equal or less than 3.5

WINDOW B – HOTEL RESTAURANT PREFERRED

<u>Trait</u>	<u>Specification</u>
Hot Carcass Weight	600 to 900 pounds
Quality Grade	Average Choice and higher
Yield Grade	Equal to or less than 3.99

5. Final placing within each “Window” will be determined by value gained per day on feed. This will be calculated using the base prices for Choice and Select which are bid by the harvest facility to which the cattle will be marketed.
6. Additional value premiums and deductions to these base prices based on quality and yield factors will be applied to determine the value of the carcass for purposes of calculating value gained, even if the participating packer is not actually paying these premiums. The premiums used for placing of the carcasses will be the same as the State Fair Beef of Merit Show.
7. The following equation will be used:

CARCASS VALUE PER DAY ON FEED =

HOT CARCASS WEIGHT – (DECEMBER LIVE WEIGHT * .55) = **CARCASS GAIN**
 CARCASS GAIN * % RETAIL PRODUCT (FROM CARCASS MEASUREMENTS) = **RETAIL PRODUCT GAIN**
 CARCASS PRICE (AFTER PREMIUMS AND DISCOUNTS) /.70 = **RETAIL PRICE**
 RETAIL PRICE * RETAIL PRODUCT GAIN = **CARCASS VALUE PER DAY ON FEED**

Percent Retail Product is calculated from carcass measurements:

PERCENT RETAIL PRODUCT = 74.9 – (17.78 * Fat Thickness) + (.548 X Ribeye Area) – (1.47 * Kidney, Heart and Pelvic Fat)

8. Cattle will be loaded on the truck(s) immediately following the Ribbon Auction. Pictures of each calf entered will be taken during the fair to be used at a results meeting.
9. A results and awards meeting will be held shortly after the fair to distribute cattle checks and announce the final placings, including the Champion and Reserve Champion for the Supermarket division and the Champion and Reserve Champion for the Restaurant division.

Class

Beef Carcass Performance Contest

Show ring (Live)

- Supermarket Division Live
- Restaurant Division Live

*NOTE: On behalf of many local donors (to be listed at the day of the show), the Story County Cattlemen’s Association (SCCA) will be giving a cash premium to each youth (not per calf) who participates in the Performance Beef Carcass Class. The amount of the premium will be determined at the time of the show according to the level of sponsorship that has been received by the SCCA. Often, this premium is approximately \$50 per youth. In addition, award premiums will be provided for to the Champion and Reserve Champion of each division of the Performance Contest.

BEEF SHOWMANSHIP

Please refer to Showmanship Rules on page 66.

Class

Senior Showmanship

Master Showmanship

Intermediate Showmanship

Junior Showmanship