

# Trinity County 4-H Cloverleaf



UNIVERSITY OF CALIFORNIA  
Agriculture and Natural Resources

4-H Youth Development Program

## Upcoming Trinity County 4-H Events

**Come participate in these upcoming fun events!**

*Please note some dates have changed since published in the September newsletter.*



<u>Important Dates</u>	
Now	4-H Enrollment for 2022-2023 Year (Youth without Fair animal projects & Adult Volunteers)
December 11	Favorite Foods Day Entry Form Due
January 6	State 4-H Youth Summits Registration Due
January 15	Korson Coulter Scholarship Application Due
January 29	STEM Solar Car Registration Due

Monday, December 12, 2022, 6:00 PM  
**4-H Council Meeting**  
Trinity County Fairgrounds, 4-H Office, Hayfork

Saturday, January 7, 2023, 10:00 AM sign-in  
**Favorite Foods Day**  
Weaverville Fire Hall  
*Host: Junction City 4-H*

Saturday, March 4, 2023, 10:30 AM sign-in  
**Presentation Day**  
Van Duzen School, Mad River  
*Host: Southern Trinity 4-H*

Saturday, April 1, 2023, 9:30 AM sign-in  
**Quiz Bowl**  
**Textile Day**  
*Host: Junction City 4-H*

Saturday, April 22, 2023, 10:00 AM sign-in  
**Avian Judging Day**  
Hayfork  
*Hosts: Hayfork Timberjacks 4-H & Southern Trinity 4-H*

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## Note from Community Educator Erin Paradis

Did you know 4-H has a new achievement program? The Spark Achievement Program is designed for new and Junior 4-H members who haven't started the Star Rank system yet.

Sign up to attend a Spark Achievement Program Webinar to learn more about the transition.

- New & Junior Members
- Motivate youth to try new projects and activities
- Simple checklist for achievement levels
- New achievement pins

**RSVP** at [bit.ly/Achieve\\_Webinars\\_1022](https://bit.ly/Achieve_Webinars_1022)



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## Upcoming Event: Favorite Foods Day

**Saturday, January 7, 2023, Sign-in 10:00 AM, Event 11:00 AM - 2:00 PM**  
**Weaverville Fire Hall**

**Entry form due December 11, 2022**

The theme for this Favorite Foods Day is "**Movie Match Up**".

There are three activities you can participate in at Favorite Foods Day:

- \* Create a movie-inspired dish
- \* Create a movie-themed centerpiece
- \* Create a cookbook cover drawing
- \* Or do all three!

Cookbook cover drawings will be judged at the 4-H Council Meeting on December 12, 2022, and announced on January 7, 2023.

Dishes and centerpieces will be shared and judged on January 7, 2023.

**Submit** your [Favorite Foods Day 2023 Entry Form](#)

**Review** the [Favorite Foods Day 2023 Rules](#)

*Event hosted by Junction City 4-H*

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## 2022-2023 Council Meetings

Monday, December 12, 2022, 6:00 PM

Hayfork 4-H Office, Trinity County Fairgrounds

*Bring a gift for the gift exchange & one dozen cookies for the cooking exchange!*

Monday, February 13, 2023, 6:00 PM

Young Family Ranch, Weaverville

Monday, April 10, 2023, 6:00 PM

Hayfork 4-H Office, Trinity County Fairgrounds

Monday, June 12, 2023, 6:00 PM

4-H Council Budget Planning

Young Family Ranch, Weaverville

As outlined in the 4-H Program Planning Guide, each club must have regular representation at council meetings in order to be considered a "Club in Good Standing".



## Recent County Event: Achievement Day

*Congratulations to all the members who participated in events and completed projects in 2022!*



# TRINITY COUNTY 4-H

## ACHIEVEMENT DAY AWARDS

October 22, 2022

### LEADERSHIP

#### JUNIOR LEADER AWARDS

Kaelynn Bayley, Hayfork Valley  
Sophia Nanez, Hayfork Valley  
Ty Rourke, Hayfork Valley (2nd year)  
Finnegan Wise-Rodrigues, Hayfork Valley  
Richard Ferri, Southern Trinity  
McKinzee Willburn, Southern Trinity  
Lydia Yarbrough, Southern Trinity  
Clara Yarbrough, Southern Trinity

#### TEEN LEADER AWARDS

Kyla Albee, Southern Trinity  
Hailey Willburn, Southern Trinity  
Sierra Willburn, Southern Trinity  
Allie Redding, Trinity River  
Blaine Jorgensen, Trinity River (2nd Year)  
Benjamin Jorgensen, Trinity River (2nd year)

#### YEAR COMPLETION PIN & STRIPE

The year completion pin recognizes members for successful project completion. Pins are given to youth members who are in good standing, completed at least 6 hours of project instruction, and complete the Annual Project Report (APR). Members also earn a white year stripe for their hat. Junior and Teen Leaders receive a gold stipe.



### STAR AWARDS

#### SILVER

Savannah Redding, Trinity River  
Bailee Rinesmith, Trinity River

#### GOLD

Rylan Jorgensen, Trinity River  
Allie Redding, Trinity River  
Blain Jorgensen, Trinity River

#### PLATINUM

Benjamin Jorgensen, Trinity River

### County Record Book

#### GOLD

Arielle Yarbrough, Southern Trinity  
Brenden Knight, Trinity River  
Blaine Jorgensen, Trinity River  
Rylan Jorgensen, Trinity River

#### SILVER

Lydia Yarbrough, Southern Trinity  
Mckinzee Willburn, Southern Trinity  
Savannah Redding, Trinity River  
Bailee Rinesmith, Trinity River

#### RED

Hailey Willburn, Southern Trinity  
Sierra Willburn, Southern Trinity  
Cadence Willburn, Southern Trinity  
Richard Ferri, Southern Trinity  
Devon Redding, Southern Trinity  
Clara Jorgensen, Trinity River  
Anthony Knight, Trinity River  
Ben Jorgensen, Trinity River

#### WHITE

Shyann Willburn, Southern Trinity

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## Korson Coulter Memorial Livestock Project Scholarship



### Application with one letter of recommendation due January 15, 2023

This scholarship is open to youth 9 to 18 years of age that reside in Trinity County and are involved in producing a livestock project for the 2023 Trinity County Fair.

*The scholarship is in memory of Korson Coulter. Korson was a 4-H member in Trinity County for six years. He competed in showmanship and market class competitions with turkeys, rabbits and goats. He was a champion showman with every species he raised. Korson raised and showed the first Grand Champion Market Goat at the Trinity County Fair. He also held the highest top showman award, Round Robin Champion for both Large and Small Animals in the same year. Korson was always eager to help anyone with anything that needed to be done, always there to lend a hand, and always continued to ask questions and learn from others to be the very best at whatever he set out to do.*

- \* \$500 scholarship with a \$100 pay-it-forward payment made to the Korson Coulter Memorial Scholarship fund 40 days following the 2023 Trinity County Fair
- \* Recipients cannot receive the scholarship two consecutive years
- \* Funds may only be used to purchase and care for a project animal
- \* All requirements for the livestock project must be met, and a 4-H leader or FFA advisor must oversee the project

**Review & Submit** the [Korson Coulter Scholarship Rules & Application](#)

## Animal Project Exhibition Requirements



### A Reminder from the State 4-H Office

If you plan to show or exhibit your animal project at a fair, exposition, sponsored show, etc, please review the following timeframes in order to meet 4-H eligibility requirements. For more information, please see Ch 7 of the policy handbook: [IV. Fairs, Expositions and Other Sponsored Shows](#)

- **Poultry:** must be owned and supervised for not less than 30 consecutive days and be enrolled in the project for not less than 60 consecutive days
- **Rabbits:** must be owned and supervised for not less than 30 consecutive days and be enrolled in the project for not less than 60 consecutive days
- **Feeder and breeding animals:** must be owned and supervised for not less than 30 consecutive days and be enrolled in the project for not less than 60 consecutive days
- **Market sheep, swine, veal, and goats:** must be owned and supervised for not less than 60 consecutive days
- **Market beef:** must be owned and supervised for not less than 120 consecutive days
- **Horses:** must be owned/leased and supervised for not less than 120 consecutive days. Male foals may be shown by 4-H members, but yearling and older stallions are ineligible as 4-H projects. The age of the horse shall be computed on the basis of a calendar year starting on January 1 of the year foaled; it is a weanling during the calendar year in which foaled, and a yearling during the first calendar year following its foaling date, regardless of year foaled.

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## California 4-H Shooting Sports and AB 2571 Update

California Assembly Bill 2571 (AB 2571) was signed into law on June 30, 2022. This bill prohibits a firearm industry member from advertising or marketing any firearm-related product in a manner that is designed, intended, or reasonably appears to be attractive to minors. California Assembly Bill 160 (AB 160) was signed into law on September 29, 2022 and amends language contained in AB 2571 and provides exemptions for specific programs.

The University of California legal counsel conducted an analysis of the new laws in regards to the UC ANR 4-H Program and its activities.

**Review** the updated [Legal Analysis for California 4-H Shooting Sports and AB 2571](#)

For questions, contact 4-H Youth Development Advisors Russell Hill at [rdhill@ucanr.edu](mailto:rdhill@ucanr.edu) or Nathaniel Caeton at [nwcaeton@ucanr.edu](mailto:nwcaeton@ucanr.edu)



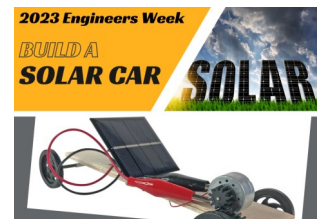
## 2023 4-H STEM Challenge: Design & Build a Solar Car

**Register by January 29, 2023 to receive a solar car kit**

As part of Engineers Week, February 19 - 25, 2023, 4-H celebrates and challenges youth to design, build, and test their own solar car using the materials provided in the kit along with any other household materials.

Solar cars will be shared at a show-and-tell Zoom meeting on February 25, 2023, 3:00 PM - 4:00 PM.

**Register** for the [Engineer Week Solar Car Challenge](#)



## 2023 State 4-H Youth Summits

**January 13 - 15, 2023; Pathfinder Ranch, Mountain Center, Riverside County**

**January 27 - 29, 2023; Zoom, Online**

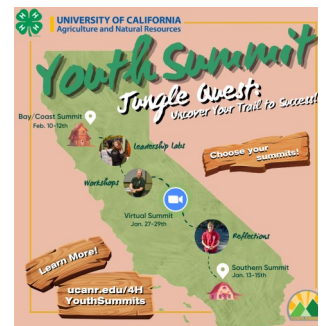
**February 10 - 12, 2023; CYO Retreat Center, Occidental, Sonoma County**

At the California 4-H Youth Summits, participants learn and practice personal leadership skills, learn about career pathways and college, and build connections with fellow 4-H members, volunteers, and staff from across the state. Participants can choose in-person, virtual, or both. Content will be diverse and specific to each event.

Ways to participate:

- \* Attend the workshops - open to intermediate 4-H'ers (ages 11 - 13)
- \* Present an educational workshop - open to senior 4-H'ers (ages 14+) & 4-H Adult Volunteers
- \* Become a chaperone - open to 4-H Adult Volunteers
- \* Become a facilitator - open to senior 4-H'ers (ages 14+)

**Register** by January 6, 2023 for [2023 State 4-H Youth Summits](#)





## Article on Trinity County Fair Market Animals

### Trinity County Fair & Meat Product Evaluation

Larry C Forero, UCCE Livestock Advisor for Shasta & Trinity Counties

This is the first of four articles associated with market animal carcasses. Livestock market animal projects are an important component of the Trinity County 4-H Program. The Trinity County Fair Junior Livestock Committee obtains carcass data on market animals exhibited and sold at Trinity County Fair. The process of evaluating carcasses is described in this article.

#### Federal Meat Inspection

First and foremost all beef, lamb, hogs and goats are processed at a USDA Inspected Facility (for the 2022 Fair: Redwood Meats, Olson's and CSU Chico). USDA Inspection is mandated on all meat entering the retail, wholesale, restaurant and institutional trades. USDA Federal Meat inspectors are part of the Food Safety Inspection Service (FSIS). The intent of their inspection is to safeguard the consumers' health by eliminating unfit meat from consumer channels. This inspection ensures sanitary harvest and processing facilities along with the animal's good health. Federal veterinarians conduct necessary inspections (live, carcass, and visceral). (Nuemann, A. L. & Lusby, K. (1977). *Beef Cattle Production*. Wiley.)

#### Federal Meat Grading

Determination of the beef product's quality and yield grade is an optional service paid for by the processor. The USDA Meat Grading system was established in 1923 with the goal of ensuring uniform quality for contract beef purchases (Craig Morris, USDA). The purposes of the federal meat grading are:

- To establish the quality and quantity of meat from the carcass, on the basis of which a price structure can be established
- To provide a consistent system for differentiation of meat quality in the marketplace
- To assist in the promotion and marketing of the beef product

USDA Meat Grading personnel use a uniform, standardized data collection methodology to determine the beef carcass attributes.

#### Carcass Data

Trinity County Fair Junior Livestock Committee collects carcass data using ultrasound technology as well as physical examinations. The data collected is used to determine two different attributes associated with a beef carcass: quality grade and yield grade. Quality grade is an estimate of the quality of eating experience a consumer should expect from the meat. Yield grade refers to the amount of meat the carcass will yield. After these two attributes are determined, the carcass is marketed with these grades.

#### I. Quality Grade

The determination of quality grade is based on two factors: maturity and marbling.

#### Maturity

Carcass maturity refers to the physiological age of the animal, ranked from A (youngest) to E (oldest). Maturity is important because there is a relationship between the age of a beef animal and the tenderness of its meat (the younger the animal, the more tender the meat). Maturity Group A cattle are estimated to be 9 to 30 months old at harvest, while Maturity Group E cattle are estimated to be in excess of 96 months old (Table 1). All animals sold at Trinity County Fair were Maturity Group A.

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## Article, cont

**Relationship between marbling, maturing and carcass quality grade**

Degrees of Marbling	MATURITY**					Degrees of Marbling
	A***	B	C	D	E	
Very Abundant						Very Abundant
Abundant						Abundant
Moderately Abundant	<b>PRIME</b>					Moderately Abundant
Slightly Abundant				<b>COMMERCIAL</b>		Slightly Abundant
Moderate						Moderate
Modest	<b>CHOICE</b>					Modest
Small				<b>UTILITY</b>		Small
Slight	<b>SELECT</b>					Slight
Traces	<b>STANDARD</b>					Traces
Practically Devoid				<b>CUTTER</b>		Practically Devoid

Maturity is determined on the basis of bone characteristics, with the ossification of cartilage used to estimate actual physiological age. It is determined by evaluating how much cartilage has changed to bone (ossified) on specific bones of the vertebral column when the carcass is split. As animals mature, the vertebral cartilage gradually undergoes a natural process of ossification. The size and shape of the rib bones also change as the animal ages. Rib bones in a younger animal tend to be round and red, and change to more flat and white as the animal ages.

### Marbling

Marbling refers to the distribution of fat within the lean meat of the ribeye muscle, also called intermuscular fat. In general, more marbling indicates a better and more consistent eating quality. Marbling is evaluated at the cut surface of the ribeye between the 12<sup>th</sup> and 13<sup>th</sup> ribs. When a carcass half is said to have been *ribbed*, it means the carcass has been opened between the 12<sup>th</sup> and 13<sup>th</sup> ribs to expose the ribeye muscle for grading purposes. The degree of marbling is a major determinant in the quality grade for a beef carcass.



A younger beef carcass tends to have finer texture and a lighter red color. An older beef carcass tends to have coarser texture and a darker red color. The grader can make an adjustment in maturity based upon color and texture.

Each marbling score is divided into 100 subunits, indicated by a superscript of 00 to 99 that represents the least and greatest amounts of marbling within the score. Marbling scores with their corresponding quality grades are shown in Table 2.

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## Article, cont

Degree of Marbling	Grade
Moderately Abundant <sup>00-100</sup> (MdAb)	Prime (Pr)
Slightly Abundant <sup>00-100</sup> (SlAb)	Low Prime (Pr-)
Moderate <sup>00-100</sup> (Md)	High Choice (Ch+)
Modest <sup>00-100</sup> (Mt)	Choice (Ch)
Small <sup>00-100</sup> (Sm)	Low Choice (Ch-)
Slight <sup>00-49</sup> (Sl)	Select (Se)

The higher the quality grade, the more consistent the eating experience is. The target should be to reach at least low Choice grade (Ch-) when possible. If a producer's carcasses are consistently graded Low Select (Se-), it indicates the animals need more time on feed or the producer needs to raise smaller-framed animals. Grass-finished steers or heifers can grade Choice when they are finished on higher-energy forage.

## II. Yield Grade

Yield grade is the second component determined by the USDA grader. Yield grade estimates the yield of Boneless, Closely Trimmed (approximately 0.30 inch) Retail Cuts (BCTRC) from the round, loin, rib and chuck. These four wholesale cuts make up approximately 75% of the weight of a beef carcass, but about 90% of its monetary value.

The carcass information required to determine yield grade includes:

- Hot carcass weight
- Thickness measurement for backfat
- Area measurement for ribeye
- Estimated percentage of kidney, pelvic, and heart fat weight

Hot carcass weight is the weight (in pounds) of the harvested beef animal after removal of the hide, head, and entrails, and before chilling.

Backfat thickness, the standard measure for external fat on a carcass, is taken on the cut surface of the ribeye between the 12<sup>th</sup> and 13<sup>th</sup> ribs at a point three-fourths of the ribeye length from the chine bone. Fat thickness is a major determinant of yield grade in a carcass.

The area of the ribeye muscle (*longissimus dorsi*) is measured at the 12<sup>th</sup> rib using a grid. The grid is used to by placing it on the loin eye and counting the number of dots that touch red meat. Each dot represents 0.10 square inch.

The amount of kidney, pelvic, and heart fat on a carcass is estimated by the USDA Grader. It represents the amount of fat surrounding the kidney knob plus the amount of fat in the pelvic and thoracic (heart) areas, expressed as a percentage of the total carcass weight.

(article continues on next page)





## Trinity County 4-H

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## California 4-H

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Tag us in your posts  
so we can share your  
posts on the state sites

## Article, cont

When all the information has been collected from the carcass, the yield grade can be calculated using a standard formula:

$$\begin{aligned} \text{Yield grade} = & 2.5 + (2.5 \times \text{backfat thickness in inches}) \\ & + (0.2 \times \text{kidney, pelvic, and heart fat percentage}) \\ & + (0.0038 \times \text{hot carcass weight in pounds}) \\ & - (0.32 \times \text{ribeye area in square inches}) \end{aligned}$$

The formula produces USDA yield grades ranging from 1.0 to 5.9. Yield grades are a means of quantifying cutability differences among beef carcasses. The lower the yield grade value, the higher the percentage of closely trimmed retail cuts from the rib, loin, chuck, and round. Low yield grades mean more quantity to sell.

### Quality Grade and Yield Grade in the Marketplace

Quality grade and yield grade are used to establish price in the traditional commodity marketplace. An animal with a higher quality grade typically brings more money than one with a lower quality grade. An animal with a lower yield grade typically brings more money than one with a higher yield grade (more fat, less lean).

*(end of article)*



# 4-H skills last a lifetime!