



University of California

Agriculture and Natural Resources | 4-H Youth Development Program

COUNTY YOUTH COMMITTEE CHAIR REPORT FORM

Name KAPRI BATTISTICH

Date 1/14/24

As the Youth Committee Chair, please be prepared to give a talk at the Leader's Council meeting before and after the event you were in charge of. This is a two sided form. (Must be ages 12 years and above)

Before event: The FFD LIVESTOCK JUDGING committee

planning meeting will be was held on 1/22/24 at

(location) ZOOM (time) 6:30p

We will/did discuss NEW FORMAT, PLANNING, SUPPLIES.

We have

Made the flyer

Found a location. It is SYFMRGROUNDS

Confirmed a date. It is 2/10/24

Set the time. It is 8:00 am

Wrote an article for the county newsletter on N/A

Our budget amount for this committee is \$500.00

Here are some of the questions that have come up How can we make THIS MORE EDUCATIONAL VS. JUDGING COMPETITION FOR ALL?

My name is KAPRI and the Adult Advisors are JENNIFER MCVAY



University of California

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Name Kapri Battistich

Date 2/10/24

After event: The FFD LIVESTOCK JUDGING committee met
and completed our obligation of FINALIZING EVENT WRAP UP
on (date & location) ZOOM @ 5:30 PM 2/10/24

We (explain what you did) GAVE OUR THOUGHTS
ON FFD LIVESTOCK JUDGING. DISCUSSED
CHANGES FOR NEXT YEARS COMMITTEE

Here are how many club volunteers took part 4

Our receipts will be ready to submit to the council by N/A

An article on the committee will be in the county newsletter on N/A

My name is KAPRI BATISTICH and the Adult Advisors are JENNIFFER MCVAY

Hello everyone,

My name is Tawni Ortner and I am Haylee Mcvay and we are from the Chualar 4-H Club. We are here to help educate you on the cuts of a market goat and market lamb.

Let's start off with goats:

Did you know that 1.5 million goats are consumed annually for meat in the United States?

Did you know that 300 million pounds of lambs is sold annually in the US?

Texas is the number one producer of lamb, followed by California and Colorado

On average, Americans consume less than a pound of lamb per year, compared to an average of 85 pounds of beef per capita annually.

Goat meat has less fat than lamb, although it is slightly tougher because of the fat content.

Goat meat is lower in cholesterol than beef, pork and chicken!

Now will be going on to the parts of the goat and the lamb

Neck: The Neck of the goat is most often slow-cooked, roasted or smoked as it is typically a tougher piece of meat.

Shoulder: The Shoulder of the goat can be made into roasts, chops or kebobs. This cut typically has a good amount of marbling.

Ribs: The ribs are most often prepared grilled, baked or pan fried

Did you know goats and lambs have 13 pairs of ribs? That is 26 ribs a human has 24 ribs!

The ribs are the most popular cut for lambs.

The Loin: The loin is typically the leanest and most tender part of the animal and is the most popular.

The Leg: The leg can be broken down into many various cuts such as roasts, steaks, chops, etc.

The Hindshank: This cut is typically prepared braised and slow cooked due to the fact it is a tougher part of meat.

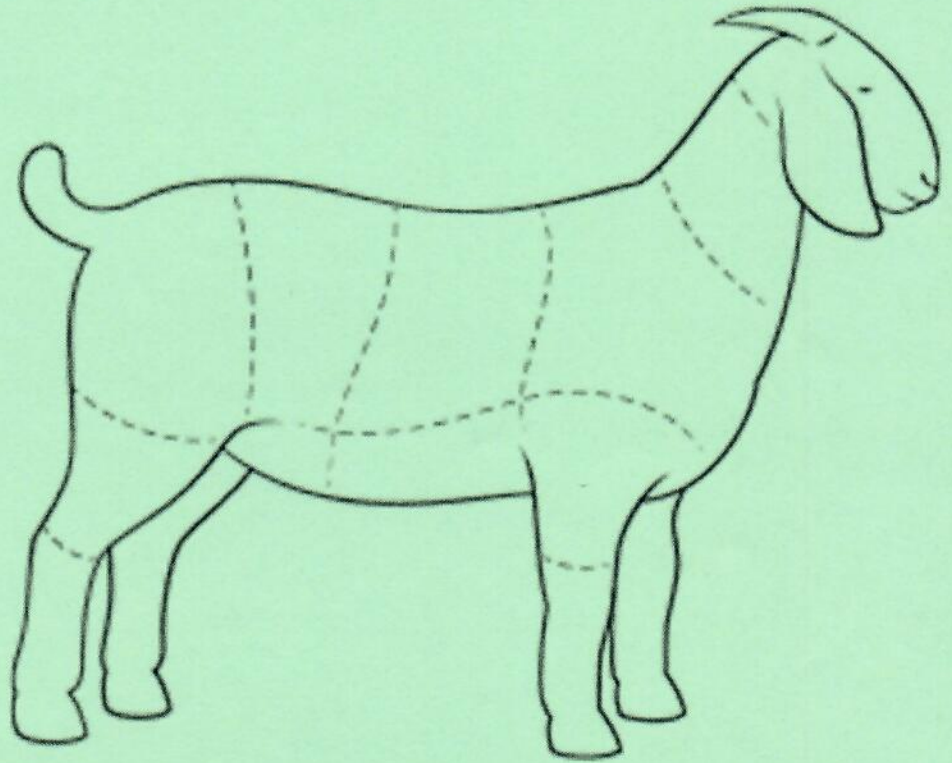
The Flank: This is a naturally flat piece of meat that can be baked, sometimes called flank steak

The Breast: The breast is sometimes called the brisket, this cut is best slow roasted.

And last but not least The Fore Shank: This cut is usually prepared slow roasted due to the fact it is a tougher part of meat.

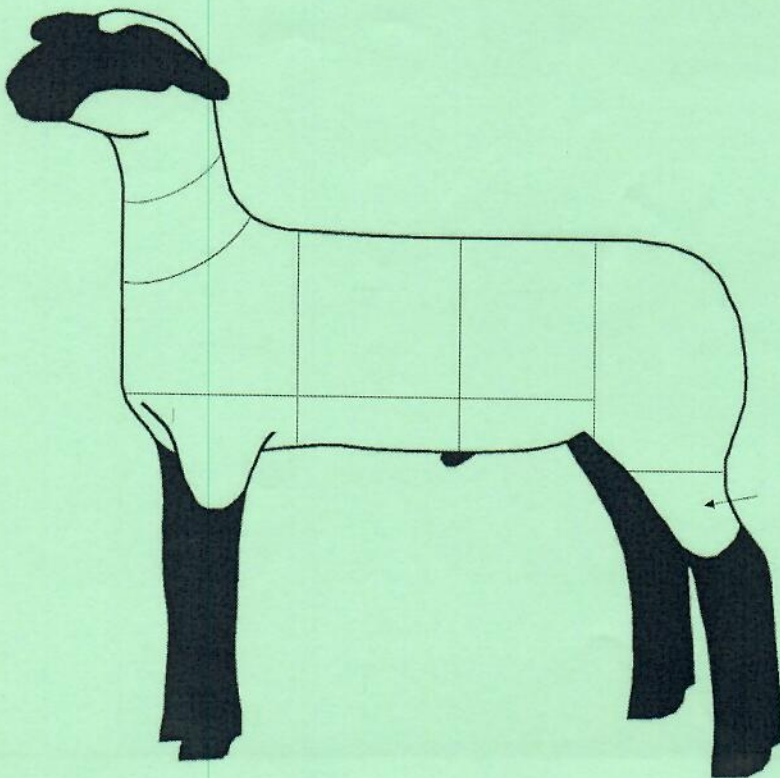
Cuts of a Goat

1. Neck
2. Shoulder
3. Rib
4. Loin
5. Leg
6. Hindshank
7. Flank
8. Breast
9. Foreshank



Cuts of a Lamb

1. Neck
2. Shoulder
3. Rib
4. Loin
5. Leg
6. Hindshank
7. Flank
8. Breast
9. Foreshank



From: Mike & Jenn McVay mjmcvay2146@sbcglobal.net
Subject: Pig Script FFD 2024
Date: Feb 19, 2024 at 1:30:16 PM
To: Tiffany Batistich cacutr@me.com

Pig Breeds: Brooke & Maya Alternate

Yorkshire – Coming from England, these animals have long, large framed, white bodies with erect ears. They are known as the “mother breed” because they produce large litters and are good mothers.

Berkshire – This breed came from England. These animals have black bodies with white feet, tails, and faces. They also have sound skeletons: dish snouts: and short, erect ears.

Duroc – This American breed came from crosses between red hogs on New York and red hogs in New Jersey. These animals have light red to dark red bodies and droopy ears. They grow quickly and efficiently.

Hampshire – Developed in England, these animals have black bodies with a white belt around the shoulders and both front legs. They also have erect ears and heavy muscles.

Spotted – Developed in Indiana, these animals have black and white spotted bodies and droopy ears. Also, they gain weight easily and are aggressive breeders.

Landrace – Coming from Denmark, these animals have very long, white bodies and very large floppy ears. They are good mothers.

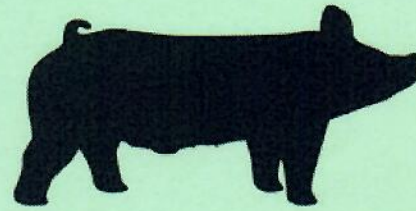
Chester White – This breed was developed in Pennsylvania. These animals have white bodies and medium sized, droopy ears. They are also good mothers.

Poland China – The members of this Ohio breed have black bodies with six white points. The white points are their four legs, tail, and nose. They also have droopy ears. These animals are lean with heavy muscles.

Swine Identification

Fantastic Field Day 2024

Presented by Chualar 4H



Description of Breed	Which Breed Is It?
Originated in England Long, large frame all white bodies Erect Ears	
Originated in England Black bodies with white feet, tails & face Short Erect Ears	
American Breed Red bodies Droopy ears	
Developed in England Black bodies with a white belt Erect Ears	
Developed in Indiana Black & white spotted Droopy Ears	
Originated in Denmark Very long, white bodies Droopy Ears	
Developed in Pennsylvania Medium size, white bodies Droopy Ears	
Developed in Ohio Black bodies with six white points Droopy ears	

Breed Name Options:

Yorkshire Spotted Chester White Duroc
Landrace Poland China Hampshire Berkshire

Kapri B.
Beef

Fantastic field day livestock judging

Hi, my name is Kapri Batistich and I am with Chualar 4-H. Today we are going to be learning about the parts of cattle as well as being able to evaluate feet and leg structure of cattle.

First we are going to talk about the parts of the steer. Does anyone here have cattle or are in the beef project? Do any of you and know any of the parts of cattle? If not, that's ok. (talk about the poster). Q & A...

Next we are going to be talking about evaluating the feet and leg structure of cattle. (talk about poster). Q& A...

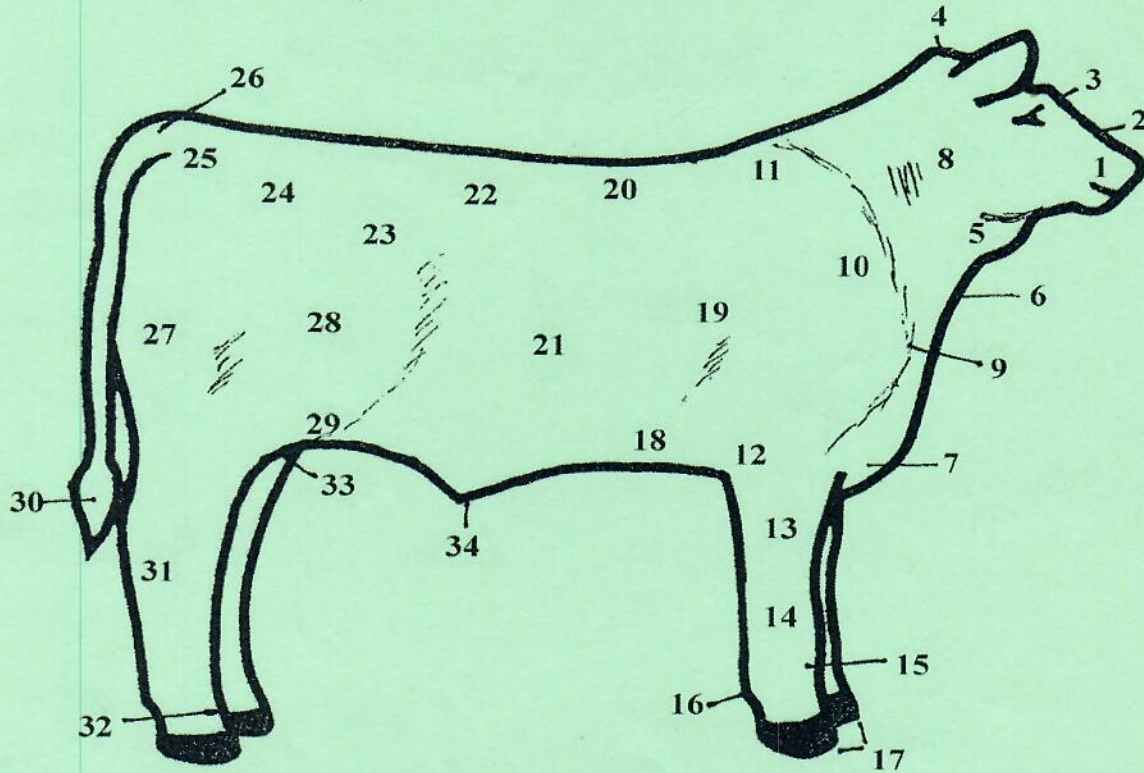
Thank audience. So now that we have all gone over the parts of a beef animal, let's test our knowledge. We're going to pass every one a hand out and let you write the number on the line that you believe is the correct body part of the beef animal. (Pass out paper) you may also come up and get a answer sheet afterwards, any questions... (Allow time to complete)

Junior / Intermediate / Senior
(Circle One)

NAME _____

CLUB _____

PRACTICE BEEF PARTS



Next to each part below write in the NUMBER for the part on the beef diagram.

- | | | |
|-------------------|------------------|--------------------------------|
| _____ Dewlap | _____ Tailhead | _____ Face |
| _____ Brisket | _____ Shoulder | _____ Top of Shoulder |
| _____ Cannon Bone | _____ Hoof | _____ Back or Top |
| _____ Loin Muscle | _____ Knee | _____ Pin Bone |
| _____ Hindquarter | _____ Switch | _____ Hook/Hip bone |
| _____ Hock | _____ Navel | _____ Lower Forerib |
| _____ Muzzle | _____ Forehead | _____ Ribs |
| _____ Neck | _____ Forearm | _____ Poll |
| _____ Dewclaw | _____ Pastern | _____ Point of Shoulder |
| _____ Elbow | _____ Rump | _____ Udder, Cow, Cod, Scrotum |
| _____ Stifle | _____ Rear Flank | |
| _____ Throat | _____ Forerib | |