

4-H Alberta LAMB Carcass Competition Guidelines -2026

Goal: The Lamb Carcass Competition will meet the high standards for marketing directly to the consumer.

Requirements: A 4-H member in good standing, located and registered in 4-H Alberta, please refer to 4-H Alberta Sheep Standards in addition to the following:

- **To be entered in the competition, members must complete the online Provincial Registration form, including payment and register with their club. Deadline is March 1, 2026**
- For members who registered in the competition Market Lambs must be weighed, tagged April 1, 2026 with 4-H (*Note: 4-H tag means Visual ID tag used to identify the lamb as a 4-H project*) and CSIP Tags and registered by **March 1, 2026** register at <https://www.4habregistration.ca> (including required animal information and \$85 registration fee) and 4 photos (front(ear tag must be visible), left side, right side and CSIPTag) submitted to the Lamb Carcass Google Classroom <https://classroom.google.com/c/ODE2MzI4MzU1ODAw?cjc=7pi4wfsp>

<u>Abattoir</u>	<u>Location</u>	<u>Delivery</u>	<u>Harvest</u>	<u>Grading</u>
Deerview Meats	Irvine	May 20	May 21	May 22
McLane Meats	Wetaskiwin	June 2	June 2	June 3
Barrhead Meats	Barrhead	June 2	June 3	June 4
Pure Country	Strathmore	June 7	June 8	June 10

*****Please Note:**

- Research shows that castrated males produce a more ideal carcass. **For this competition, all lambs must be castrated.**
- Harvest site information is provided at the time of registration. Please indicate your preferred harvest location. These will be filled on a first-come, first-served basis. The organizing committee reserves the right to cancel any location if there are not at least 5 animals registered at that location. If more than 15 animals are booked at one abattoir, members may be asked to switch to an alternative location/date.
- Members must agree to deliver the animal to one of the Abattoirs selected by the 4-H Alberta Lamb Carcass Committee on the date specified, as selected at registration.
- **Members must provide final pictures or a short video of the member and animal(side, front and CSIP ear tag and cleanliness of the lamb) within a week of delivery to the Abattoir for live evaluation (Please refer to the Carcass Competition- please upload pictures or video to Google Classroom.**
<https://classroom.google.com/c/ODE2MzI4MzU1ODAw?cjc=7pi4wfsp>
- Provide a PowerPoint presentation about their project (refer to #7) on the Lamb Carcass Competition point sheet).
- For regions, districts and local Achievement Day Sale committees that allow the replacement of animals, the following applies. Local-level rules must be adhered to.
 - If the entry into the 4-H Alberta Lamb Carcass Competition is a companion animal to a Market Lamb Live Project and is used to replace that project, the entry is cancelled, and the fee is forfeited. Members may only switch once, and the member will be required to provide proof from the Committee to Tracy Dietrich Tracy.Dietrich@4HAB.com within 1 week of the approved switch.

For more information, contact any of the following Committee Members:

Tracy Dietrich	Tracy.Dietrich@4HAB.com	ph: 780-781-1003 - 4-H Alberta
Laverne Seib	laverneseib@gmail.com	ph: 403-304-2447
Jackie Stadyk	jlstadyk7@gmail.com	ph: 780-785-8129
Nikki Pelzter	nikipeltzer@4hab.com	ph: 403-793-1663

Provincial Market Lamb Competition Point Distribution:

Criteria #1: Warm Carcass Weight – Weight of Carcass after it is dressed at the slaughter facility.

"ovine carcass" means the carcass of a slaughtered ovine animal that has a carcass weight of 13.5 kg or more and that has had the following removed, namely,

- (a) the pelt,
- (b) that portion of the head and neck forward of the first cervical vertebra,
- (c) that portion of the hind leg below the metatarso-phalangeal (ankle) joint,
- (d) the respiratory, digestive, reproductive and urinary systems and the thoracic and abdominal organs,
- (e) the membranous portion of the diaphragm,
- (f) the heart fat and scrotal or udder fat,
- (g) the tail posterior to the third coccygeal vertebra, and
- (h) any portion of the carcass the removal of which is required for pathological reasons.

Chart #1: Carcass Weight	Maximum Pts. (15)
below 39 lbs.	0
39-41.9 lbs.	3
42-44.9 lbs	5
45-47.9 lbs.	7
48-50.9 lbs	10
51-53.9 lbs	15
54-56.9 lbs	10
57-59.9 lbs.	7
60-62.9 lbs	5
63 lbs and above	0

Criteria #2: Ribeye Size – The measurement of the “ribeye” is to meet the size desirable by high-end restaurants. Measurement taken between the 12th and 13th rib, points awarded as in Chart #4.

Chart #2: Rib Eye Square cm. (Square in.)	Maximum Pts. (20)
Less than 12 square cm (1.86 square inch)	5
12 square cm (1.9 square inch) to 16.9 square cm (2.6 square inch)	10
17 square cm (2.7 square inch) to 21.9 square cm (3.4 square inch)	15
22 square cm (3.4 square inch) to 26.9 square cm (4.1 square inch)	20
27 square cm (4.2 square inch) to 31.9 square cm (4.9 square inch)	15
Larger than 32 square cm (5.0 square inch)	10

Criteria #3: Fat Thickness – Determine by measuring the fat with a ruler over the twelfth rib and 11 cm off the midline of the ovine carcass. Maximum points will be awarded for 4-13 mm of Fat Thickness. Other Points awarded as per Chart #5. Carcasses not meeting the minimum fat requirement are removed from the competition.

Chart #3: Fat/mm	Fat/mm	Maximum Pts. (10)
Canada 1	Less than 13 mm - more than 4 mm	10
Canada 2	13 to 18.9 mm	7
Canada 3	19 to 24.9 mm	4
Canada 4	25mm or more	-3

Criteria #4: Saleable Meat Yield Percentage – estimate using the following formula¹
 $78.92 - 0.51 (\text{ruler GR, } 12^{\text{th}} \text{ rib}) + 1.25 (\text{carcass conformation score}). R^2 = 0.61 \text{ RSD } 17.1^1$

Chart #6 will be utilized for scoring:

Chart #4: Saleable Meat Yield Percentage	
Range	Maximum Pts. (25)
>(71.0)	25
(71.0-69.1)	22
(69.0-67.1)	19
(67.0-65.1)	16
(65.0-63.1)	13
(63.0-61.1)	10
(61.0-59.1)	7
(59.0-57.1)	4
(57.0) or less	1

¹ Jones, S. D. M., Robertson, W. M., Price, M. A. and Coupland, T. 1996. The prediction of saleable meat yield in lamb carcasses. *Can. J. Anim. Sci.* 76: 49-53.

Criteria #5: Meat Colour - Bright Red Colour will obtain Maximum Points.

Chart #5: Lean Colour	Maximum Pts. (5)
Bright Red	5
Dark Red	0

Criteria #6: Canadian Lamb Grade.

Chart #6: Canadian Lamb Grade	Maximum Pts. (10)
Canada AAA	10
Canada C1	7
Canada C2	4
Canada D1	1
Canada D4	0

Canadian Lamb Grade requirements are described in the following link:

<https://inspection.canada.ca/about-cfia/acts-and-regulations/list-of-acts-and-regulations/documents-incorporated-by-reference/canadian-grade-compendium-volume-1/eng/1520878338783/1520878339422?chap=0&>

Criteria #7: Extra Points (30)

Criteria #7a,b and c. will be completed by **video or slide presentation**.. Videos or presentations will be uploaded to the 2024-25 Google Classroom - Assignment.

a) Final Carcass Presentation of Animal & Record Book –**10 points**

- **DEADLINE FOR PRESENTATION - July 18, 2024** Tell us about your Carcass Competition Project!
 - What do you feed - what was the ration
 - What did you learn?
 - What will you do differently next year?
 - Pictures of the hanging lamb in the abattoir.
 - Completed Record Book - Market Lamb Insert - **2 points**
 - Please complete your lamb carcass project record book insert.

Points will be deducted for handing presentation in late - 1-7 days late **-5 points**, over 7 days late presentation will not be marked.

- b) Lambs must be shorn(within one month of slaughter),,, clean & appropriate tail length as per Code of Practice- **10 points**
- c) Safe handling - walk a circle on a halter, stop, set up - **10 points**

A complete record book will be verified with your leader(please ask leader to send an email) to Tracy Dietrich - tracy.dietrich@4hab.com by July 5, 2026

Other Competition Notes

- a. All Carcasses must be “Youthful” for Maturity
- b. Both sides of the carcass will be graded for Criteria #4(Ribeye Area). Only the left side will be used for grading Criteria #5 (Fat) & Criteria #6 (Saleable Meat).
- c. Carcass Conformation Score - The average musculature score of every lamb carcass by evaluating the musculature of each primal cut, by assigning a score ranging from a minimum of 1 to a maximum of 5 for the musculature of each primal cut, by determining the total musculature score for the primal cuts and by dividing the total musculature score by 3.

Perfect Animal Score

Scoring Criteria	Maximum Score (115)
Criteria #1: Warm Carcass Weight	15
Criteria #2: Ribeye Size	20
Criteria #3: Fat Thickness	10
Criteria #4: Saleable meat Yield %	25
Criteria #5: Meat Colour	5

<u>Criteria #6:</u> Canadian Lamb Grade	10
<u>Criteria #7a:</u> Presentation & Record Book	10
<u>Criteria #7b:</u> Animal Care & Free of Tag	10
<u>Criteria #7c:</u> Safe Handling	10
<i>Total</i>	115

Carcass Project Timeline		
<i>Registration Deadline</i>	March 1, 2026	4habregistration.ca
<i>Carcass Competition Webinar - Zoom link will be emailed out</i>	March 10, 2026	any members registered will get the link
<i>Pictures - Beginning of Project</i>	April 20, 2026	assignment in Google Classroom
<i>Pictures - End of Project</i>	June 30, 2026	assignment in Google Classroom
<i>Final Presentation Submission</i>	July 10, 2026	assignment in Google Classroom
<i>Verify Record Book Completion</i>	July 10, 2026	Leader can email - Tracy Dietrich