

2017 Lake County Fair Skill-a-thons!

The 2017 Skill-a-Thon Theme is PRODUCTS AND MARKETING. Skill-a-thons will be held at the Lake County Fair and offer participants the opportunity to demonstrate the knowledge they gained through their 4-H or FFA project. All registered 4-H and FFA Members who are showing in the Lake County Fair are welcome to participate in the skill-a-thons. Buckles will be awarded to the top finisher (who is showing an animal in that division) in each age division. Participants who score the most points over the course of the Fair will receive trophies at the end of Fair.

This year we are bringing skill-a-thons into the 21st century! Instead of rotating around stations in the arena, the tests will be administered digitally in the 4-H Building. This will allow our skill-a-thons to be quicker, more in depth, and more efficient. Check in for skill-a-thons will be held in the bleachers at the show arena where youth will be divided by age group and prepped for the test before being escorted into the 4-H building. Please be sure to arrive on time!

Below is the 2017 Skill-a-Thon schedule. Times are subject to change and any changes will be announced prior to April 1st.

Wednesday April 5th

3pm – Breeding Beef Skill-a-Thon

6pm – Rabbit and Poultry Skill-a-Thon

Friday April 7th

2pm – Meat Goat Skill-a-thon

Sunday April 9th

2pm – Steer Skill-a-thon

Wednesday April 12th

2pm – Dairy Goat Skill-a-thon

Thursday April 13th

3pm – Swine Skill-a-thon

Age Divisions are as follows:

Junior: 8-10 years old as of 9/1/16

Intermediate: 11-13 years old as of 9/1/16

Senior: 14-18 years old as of 9/1/16

The State Fair Skill-a-Thon Manuals are available online at <http://www.floridastatefairag.com/youth-skilathon-manuals>. Please note that these are only a guide and our skill-a-thon stations will differ somewhat from those seen at the State Fair. Nevertheless, each manual contains excellent, concise information and is a wonderful place for you to start studying! Other great study materials can be found online at:

<http://www.ansi.okstate.edu/breeds/>

<http://www.ca.uky.edu/agripedia/agmania/livestock/>

<http://www.gov.ns.ca/agri/4h/manuals/rabbits/sec7.pdf>

<http://www.ag.auburn.edu/poul/prospective-students/Teachers/PoultryJudging.php>

<http://www.uky.edu/Ag/AnimalSciences/4h/asc167.pdf>

Of course, one of the best ways to get an edge on the competition is to attend our Skill-a-Thon Overview and Study Session on **Tuesday March 7th** at 6pm (Ag center auditorium). This session will include an overview of material by Ms. Meg and a chance to run through a few practice stations. Everyone is welcome and new members are highly encouraged to participate so they will have an idea of what to expect the following month. This session should serve as an excellent summary of what they have been learning on their own and in their clubs.

PLEASE NOTE

*The pictures/diagrams used in the Lake County Fair Skill-a-thon may not be the exact ones used in the State Fair Skill-a-thon manual or in our office skill-a-thon kits. Please learn to identify breeds, parts etc. and not just memorize a particular diagram or photograph.

*Spelling counts! If the grader can infer what you meant no points will be deducted, however if the answer is misspelled to the point of being unclear it may be marked incorrect. Additionally, if two tests score the same, preference will be given to the one which was spelled more correctly.

*Penmanship is also important; the grader must be able to read your handwriting in order to grade it.

*You will have two minutes for each question.

*You are encouraged to raise your hand and ask for help if a question or diagram needs clarification.

*If you need additional assistance or time with the stations due to a handicap or learning disability, please contact Meg at least a week in advance of the skill-a-thon to make arrangements.

*A tie breaker question(s) will be included as part of the skill-a-thon. Attempting to answer the question will not hurt your score but could help you in the event of a perfect tie. The question(s) is designed to be of a greater difficulty level than the rest of the skill-a-thon but should be attempted if at all possible. There is no designated time to complete this question(s), it should be worked on after completing each station while waiting for time to be called.

Cattle (Steers and Breeding Beef)

Juniors (8-10 years of age as of 9-1-16)

- Breeds of Beef Cattle
- Basic Skeletal Anatomy
- Common Beef By-Products
- Wholesale Cuts of Beef and Beef Primals

Intermediates 11-13 years of age as of 9-1-16)

ALL of the Junior information PLUS

- Retail Cuts of Beef
- Feeder Cattle Grading
- Cookery

Seniors (14-18 years of age as of 9-1-16)

All of the Junior and Intermediate Material PLUS

- Quality and Yield Grading
- Quality Assurance

Dairy Goats

Juniors (8-10 years of age as of 9-1-16)

- Breeds of Dairy Goats
- Basic Skeletal Anatomy
- Common milk products

Intermediates 11-13 years of age as of 9-1-16)

ALL of the Junior information PLUS

- Dairy grades
- Cookery

Seniors (14-18 years of age as of 9-1-16)

All of the Junior and Intermediate Material PLUS

- Quality assurance
- Shelf life

Meat Goats

Juniors (8-10 years of age as of 9-1-16)

- Breeds of Meat Goats
- Basic Skeletal Anatomy
- Wholesale Cuts of Goat

Intermediates 11-13 years of age as of 9-1-16)

ALL of the Junior information PLUS

- Goat Marketing and Grades
- Cookery

Seniors (14-18 years of age as of 9-1-16)

All of the Junior and Intermediate Material PLUS

- Meat products grades
- Quality Assurance

Poultry

Juniors (8-10 years of age as of 9-1-16)

- Breeds of chickens
- Basic Skeletal Anatomy
- Parts of the egg
- Exterior egg quality
- Poultry Production

Intermediates 11-13 years of age as of 9-1-16)

ALL of the Junior information PLUS

- Retail parts
- Interior egg quality (breakout and candling)
- Cookery

Seniors (14-18 years of age as of 9-1-16)

All of the Junior and Intermediate Material PLUS

- Carcass grading

Rabbits

Juniors (8-10 years of age as of 9-1-16)

- Breeds of Rabbit
- Breed Classes
- Animal By-Products
- Basic Skeletal Anatomy

Intermediates 11-13 years of age as of 9-1-16)

ALL of the Junior information PLUS

- Types of fur
- Cookery

Seniors (14-18 years of age as of 9-1-16)

All of the Junior and Intermediate Material PLUS

- Carcass grading

Swine

Juniors (8-10 years of age as of 9-1-16)

- Breeds of Swine
- Basic Skeletal Anatomy
- Common Pork By-Products
- Wholesale Cuts of Pork and Primals

Intermediates 11-13 years of age as of 9-1-16)

ALL of the Junior information PLUS

- Retail Cuts of Pork
- Market Classes of Swine
- Cookery

Seniors (14-18 years of age as of 9-1-16)

All of the Junior and Intermediate Material PLUS

- Market Hog and Carcass Evaluation
- Carcass Lean Value
- Quality Assurance

