



RASV

Royal Melbourne Show
September 18-28 2008

BEEF CARCASS

Catalogue of Results





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The Royal Agricultural Society of Victoria Limited
ABN 66 006 728 785 ACN 006 728 785

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Competition Coordinator	Zoe Moroz T (03) 9281 7412 E cattle@rasv.com.au

2 BEEF CARCASS RESULTS

BEEF CARCASS COMPETITION

REGULATIONS OF BEEF CARCASS COMPETITION

1. The Regulations appearing in this Schedule form part of the General Regulations and conditions of entry to an Event at the Royal Melbourne Show. In the event of any inconsistency between the General Regulations and these Regulations, the General Regulations shall prevail to the extent of the inconsistency unless the General Regulations provide otherwise.

CLOSE OF ENTRIES

2. Entries in the Beef Carcass Competition must be received at RASV's Administration Office, located at Melbourne Showgrounds, Epsom Rd, Ascot Vale, 3032 by not later than 5:00pm on Friday 11 July 2008. Entry Forms must be accompanied by all fees at this time.

ENTRY FEES AND BEDDING FEES

3. Entry Fees for the Beef Carcass Competition are as follows:

Each Exhibit: \$40.00 (GST inc.) for Members
\$60.00 (GST inc.) for Non-members

Bedding Fee: All Exhibitors are required to pay \$35.00 (GST inc.) for each Exhibit for Bedding fees.

4. National Vendor Declaration must accompany livestock traveling to the Showgrounds for the purpose of this competition.

5. Steers and Heifers are eligible to compete, though eligibility for the Borthwick trophy teams precludes heifers.

6. Each Exhibit must be tractable, and shall be led for Judging.

GENERAL RULES AND ARRANGEMENTS

7. The live classes will be representative of the four Market Categories for the carcass appraisal, as follows:

Market Category	HSQW (kg)	Actual fat depth (mm)		
		P8	11/12 Rib	12/13 Rib
A Light Domestic	100-180	4-8	4-6	3-6
B Medium Domestic	181-240	6-10	5-8	4-7
C Heavy Domestic	241-300	8-13	6-10	5-9
D Export	300+	12-17	8-13	7-12

8. All Exhibits will be weighed live early morning on Tuesday 23 September 2008.

9. The live classes will be finalised once all Exhibits have been weighed, and determined on manageable numbers as deemed by the RASV (approximately 20 Exhibits).

10. All Exhibits must be paraded live before the Judge to be eligible for judging on the hook.

11. Only entries exhibited by a recognised School, College or TAFE (School) will be eligible for the Schools competition and awards.

12. School or College Exhibits denoted by (B&P) at the time of entry will be eligible for the Bred and Prepared trophy.

13. All Exhibitors shall state on their entry forms:

- the breed, cross of breeds or mixture of breeds; and
- the birth date if known, otherwise the month born, of each animal entered so far as this is known; and
- the name and breed of the sire and registration ID if known; and
- the name and breed of the dam and registration ID if known.

14. The RASV reserves the right to reject or limit entries at their absolute discretion, at any time, and for any reason. In this regard, Exhibitors are advised that accommodation for Beef Carcass Exhibits may be limited. If entries exceed the quantity that can be suitably accommodated, it may be necessary for the RASV to ballot entries. Exhibitors are also advised to read General Regulation 2.6.

15. For the purpose of this competition Hormone Growth Promotants are not permitted.

16. An animal or carcass which, in the opinion of the Chief Steward, shows secondary sex characteristics will be deemed to be a bull and will not be eligible for an award.

17. All Exhibits must be either polled or dehorned.

18. All Exhibits must comply with the Property Identification Code and National Livestock Identification Scheme legislation of Victoria. Exhibits not appropriately identified by means of an electronic identification will be deemed ineligible. The complete NLIS visual identification number must be provided at the time of entry.

19. The RASV reserves the right to insist that ineligible animals be removed from the Showgrounds at the expense of the Exhibitor.

20. In order for Exhibits to be slaughtered, and therefore eligible for competition, Exhibitors must provide a National Vendor Declaration.

21. Subject only to the General Regulations, the Chief Steward reserves the right to make such determinations and directions on any matter in relation to the conduct of the Beef Carcass Competition, as he/she thinks fit.

22. The Chief Steward reserves the right to penalise, disqualify or make ineligible for an award any Exhibit in the Beef Carcass Competition that is determined to be outside of acceptable specifications in regard to weight, eye muscle area, meat colour, fat depth, fat colour, fat distribution and marbling.

23. All Exhibits shall either be rung through the nose or have a fitted nose clip, and at all times shall be led by such nose ring/nose clip. This includes the unloading of livestock upon arrival at the Showgrounds.

24. All Exhibits for the Beef Carcass Competition are required to be housed as directed at the Showgrounds. Any proposed departure from this requirement by an Exhibitor must receive prior written permission from the RASV.

25. A complete Timetable of Arrangements for the Beef Carcass Section will be forwarded to each Exhibitor prior to the Show. The timetable that appears in this Schedule is subject to change and will be finalised once we have an indication of entry numbers for this competition.

JUDGING OF BEEF CARCASSES

26. Carcasses will be judged within the general parameters of the Australian Beef Carcass Appraisal System (ABCAS), incorporating carcass attributes relevant to Market Specifications and Meat Standards Australia (MSA) developed eating quality standards.

27. Animals entered in Carcass Competitions cannot comply with the pre-slaughter management guidelines of MSA pathways, so their carcasses are not eligible for sale as MSA-graded beef. However, the principles of MSA grading will still be applied in judging the carcasses, according to the following Schedule of maximum points:

1. Market Specification	20 points	3. MSA Eating Quality*	45 points, combined
P8 Fat Depth	10	Ultimate meat pH	Units
Meat Colour	5	Ossification Score	100 - 590
Fat Distribution	5	Tropical Breed Content	0 - 100%
Penalties	As required	Hump Height	mm
2. Saleable Meat Yield	35 points	AUS-MEAT Marbling	0 - 6
		MSA Marbling	100 - 1190
Rib Fat Depth	15	Sex	Male/Female
Eye Muscle Area	20	Total	100 points

28. To receive eating quality points all carcasses must meet MSA minimum standards, as follows:

- Minimum 3mm of rib fat
- Adequate fat distribution
- Ultimate pH below 5.7
- Meat colour of 1b and no greater than 3

29. Carcasses will not be penalised for bruising should any occur.

ACQUISITION OF CARCASSES

30. The RASV reserves the right to arrange the sale of carcasses over the hooks using a grid system. Carcasses are sold over the hook and a commission of 3.0% payable to the RASV will apply.

BREED REFERENCES

AA - Angus	FF - Friesian	RP - Red Poll
BF - Braford	HH - Hereford	SD - South Devon
BL - Blonde D'Aquitaine	LL - Limousin	SI - Simmental
BV - Braunvieh	LW - Lowline	SS - Shorthorn
BW - British White	MG - Murray Grey	SQM - Square Meater
BZ - Bazadaise	PH - Poll Hereford	WB - Welsh Black
CC - Charolais	RA - Red Angus	

LED STEER OR HEIFER BEEF CARCASE COMPETITION

ENTRIES

- 1 M & S Atkinson : (AA), 18/09/07 Bred by M & S Atkinson S: M.F. Destroyer 093, D: Carrington Park Eva
- 2 Barham High School (LLX), 01/01/07
- 3 Barham High School (LLXAA), 01/01/07
- 4 Barham High School (LLXSS), 01/01/07
- 5 Barham High School (MG), 01/01/07 Bred by Audrey & Greg Martin
- 6 Barham High School : (MGXAA/MG), 01/01/07 Bred by L & J Gordon
- 7 Barham High School : (PH), 01/01/07 Bred by I & L Sampson
- 8 Barham High School: (RP), 11/09/07 Bred by S: Eurimbla Yip, D: Rhyd-Talag Bronte
- 9 Billabong High School: (LL), 18/06/07 Bred by Withers Family S: Junior, D: Donna Valley Poll Tania
- 10 Billabong High School: (LL), 01/08/07 Bred by Mandayen, S.A. S: Mandayen Vision 329
- 11 Billabong High School: (LL), 01/08/07 S: Mandayen Vision 329
- 12 Billabong High School: (SS), 01/09/07 Bred by Mc Kenna Family S: Evio Chatswood Park, D: Maronlea Mary A6
- 13 Billabong High School: (LL), 01/09/07 Bred by Mandayan, S.A. S: Wulfs Realtor C973
- 14 Brookfield Piedmontese: (FMXHH/AA), 17/09/07
- 15 Brookfield Piedmontese: (FMXHH/MG), 16/09/07
- 16 Cathedral College Wangaratta: (WB), 01/04/07 Bred by Silver Metal Investments Pty Ltd S: Silver Metal Hello Quaestor, D: Tiny Treasure
- 17 Chairo Christian School (LLXLL/HHXAA), 18/09/07 Bred by S: Fernlea Yongala, D: Vesper Hill 106
- 18 Chairo Christian School: (RA), 23/07/07 Bred by D & B Birch S: Jillangolo Z9 A0Jz9, D: Jillangolo W1 A0Jw1
- 19 Chairo Christian School: (LLX), 05/10/07 Bred by Mount Teken Limousin Stud S: The Pines Victor, D:
- 20 Chairo Christian School: (LL), 26/07/07 Bred by S: Ingleside Victor, D: Lillico Averal
- 21 Chairo Christian School (LL), 27/05/07 Bred by Parkdale Willows Limousin Stud S: Tanhill Capper, D: Gabriella Alisa
- 22 Chairo Christian School: (LLXLL/AA), 18/10/07 Bred by Vesper Hill Limousin Stud S: Fernlea Yongala, D: Vesper Hill W10
- 23 Cootamundra High School: (SS), 01/01/07 Bred by K Drane S: Sprys Roan Rattler
- 24 Cootamundra High School: (AA), 01/01/07 Bred by N. Modonnell
- 25 R Draper: (RP), 30/09/07 S: Red Sands IQ
- 26 R Draper: (RP), 23/10/07 Bred by S: Red Sand Iq, D: Red Cactus Lara
- 27 Emmanuel College: (HH), 25/07/07 Bred by Ken Hodge S: Warringa Yakka
- 28 Emmanuel College: (HH), 21/06/07 Bred by Ken Hodge S: South Boorook Crepor
- 29 Emmanuel College & K Hodge: (HH), 01/01/07
- 30 Finley High School: (SS), 27/08/07 Bred by Broome Shorthorns S: Eiomor Mr Gus, D: Broome Gbaming Marekda
- 31 Finley High School: (PH), 23/07/07 Bred by Nookan Poll Herefords S: Nookan Zither Z32, D: Bowen Ruth Y185
- 32 Finley High School: (PH), 19/07/07 Bred by Nookan Poll Hereford S: Nookan Zither Z32, D: Bowen Rollina
- 33 Finley High School: (CC), 12/08/07 Bred by Mr & Mrs G Close
- 34 Finley High School: (HH), 12/08/07 Bred by Glentrevor Herefords S: Glentrevor Pompeii
- 35 Finley High School: (SS), 20/05/07 Bred by Mrs H Huggins S: Broome Guest
- 36 Finley High School (HH), 20/05/07 Bred by Mr & Mrs J Doyle S: Glentrevor Prospector
- 37 Finley High School: (BV), 19/05/07 Bred by Mr & Mrs I Holmes S: Ravenswood Yowie, D: Ravenswood Vvienne
- 38 Finley High School: (HH), 25/08/07 Bred by Mr & Mrs J Mr & Mrs J Doyle S: Glentrevor Pompeii
- 39 Finley High School: (BV), 17/05/07 S: Murray Hut 431, D: Murray Hut 535
- 40 Finley High School: (SS), 06/08/07 Bred by Broome Shorthorn S: Broome Hudson, D: Broome Hetty Watermaid X104
- 41 Finley High School: (BV), 01/05/07 Bred by Mr & Mrs I Holmes S: Ravenswood Wellington, D: Ravenswood Pimmill
- 42 Finley High School: (BZXHH/AA), 05/06/07 Bred by Mr & Mrs J Montgomery
- 43 Finley High School: (CCXCC/RP), 25/10/07 Bred by A Paton
- 44 A & Mrs J Furborough: (MB), 20/04/07 Bred by A & J Furborough S: Buchanan Park Federation, D: Buchanan Park Eltza
- 45 A & Mrs J Furborough: (WB), 02/04/07 Bred by A & Mrs J Furborough S: Buchanan Park Ferrari, D: Mt Salazie Celtic Queen
- 46 Geelong Grammar School's Timbertop: (MG), 26/05/07 Bred by Timbertop S: Willabooka Unity V99
- 47 Geelong Grammar School's Timbertop: (MG), 03/10/07 Bred by Timbertop S: Keighlians Swaledale
- 48 Geelong Grammar School's Timbertop: (MG), 03/11/07 Bred by S: Jimba Vale Rosco
- 49 Geelong Grammar School's Timbertop: (MG), 22/09/07 Bred by Timbertop S: Keighlians Swaledale
- 50 Geelong Grammar School's Timbertop: (AAXMG), 06/09/07 Bred by Timbertop S: Mohnen Brushpopper 353
- 51 Geelong Grammar School's Timbertop: (MG), 14/10/07 Bred by Timbertop S: Keighlians Swaledale
- 52 Geelong Grammar School's Timbertop: (MG), 07/10/07 Bred by Timbertop S: Keighlians Swaledale
- 53 Geelong Grammar School's Timbertop: (MG), 08/10/07 Bred by Timbertop S: Keighlians Swaledale
- 54 Geelong Grammar School's Timbertop: (MG), 30/08/07 Bred by Timbertop S: Willabooka Unity V99
- 55 Glenormiston Campus - South West Institute of Tafe: (HH), 01/02/07
- 56 Glenormiston Campus - South West Institute of Tafe: (AAXLL), 10/04/07
- 57 Glenormiston Campus - South West Institute of Tafe: (HH), 08/02/07
- 58 Glenormiston Campus - South West Institute of Tafe: (HHXAA), 20/02/07
- 59 Glenormiston Campus - South West Institute of Tafe: (CCXAA), 01/03/07
- 60 Glenormiston Campus - South West Institute of Tafe: (CCXAA), 20/03/07
- 61 Glenormiston Campus - South West Institute of Tafe: (LL), 20/03/07
- 62 Glenormiston Campus - South West Institute of Tafe: (MU), 10/08/07
- 63 Glenormiston Campus - South West Institute of Tafe: (HHXAA), 10/08/07
- 64 Glenormiston Campus - South West Institute of Tafe: (AA), 20/08/07
- 65 Glenormiston Campus - South West Institute of Tafe: (HHXAA), 10/08/07
- 66 Gundagai High School: (AAXHH/AA), 01/12/07 Bred by T Jones
- 67 Gundagai High School: (AAXHH/AA), 18/09/07 Bred by Gundagai High School
- 68 Gundagai High School: (AA), 01/04/07 Bred by Abingdon Station
- 69 Gundagai High School: (AA), 23/09/07 Bred by Gundagai High School
- 70 Gundagai High School: (AA), 18/09/07 Bred by Gundagai High School
- 71 B E & L E Johnson: (RP), 12/10/07 Bred by S: Lynbary Davey, D: Red Phoenix Layla
- 72 B E & L E Johnson: (RP), 04/11/07 Bred by S: Red Sands Hoopdaddy, D: Lynbary Super Elegant
- 73 Kerang Technical High School: (MG), 01/08/07
- 74 Kerang Technical High School: (BAXAA), 01/08/07 Bred by Ian Fox S: Renard Sam
- 75 Kerang Technical High School: (BAXAA), 01/08/07 Bred by Ian Fox S: Renard Sam
- 76 Kerang Technical High School & K S Mc Intosh: (MG), 01/08/07 Bred by K & S Mc Intosh
- 77 Lockhart Central School: (AA), 01/02/07 Bred by Lockhart Central School
- 78 Lockhart Central School: (MG), 01/05/07 Bred by Lockhart Central School
- 79 Longerenong College: (CCXAA), 16/03/07 Bred by Mt William Partnership S: Koolunga Victor
- 80 Longerenong College: (CCXSS/HH), 10/08/07 Bred by Longerenong College S: Palgrove Walkover
- 81 Longerenong College: (SS), 15/03/07 Bred by R A & J K Brook S: Yamburgan Mittiebah, D: Eloora Beautician
- 82 Longerenong College: (CCXSS/HH), 12/09/07 Bred by Longerenong College S: Palgrove Walkover
- 83 Longerenong College: (CCXAA), 25/08/07 Bred by Werrabee Agriculture
- 84 Longerenong College: (CCXSS/HH), 30/07/07 Bred by Longerenong College S: Palgrove Yemen
- 85 Longerenong College: (AA), 02/08/07 Bred by Werrabee Agriculture
- 86 Longerenong College: (OC), 15/05/07 Bred by P J & MM Carter
- 87 Marist-Sion College Warragul: (LLXHH/FF), 01/04/07
- 88 Marist-Sion College Warragul: (LLXHH/FF), 08/04/07 Bred by E & D Rule
- 89 Marist-Sion College Warragul: (MG), 18/01/08 Bred by Marist-Sion College Warragul
- 90 Marist-Sion College Warragul: (LLXLL/FF), 26/03/07 Bred by E & D Rule
- 91 Marist-Sion College Warragul: (MG), 18/01/08 Bred by Marist-Sion College Warragul
- 92 Marist-Sion College Warragul: (LLXAA/FF), 10/12/07 Bred by Marist-Sion College Warragul
- 93 Marist-Sion College Warragul: (MG), 08/01/08 Bred by Marist-Sion College Warragul
- 94 Mc Kay Bros: (SS), 30/08/07 S: Royalla Grasshopper
- 95 Mc Kay Bros: (SS), 25/10/07 S: Buttunga Statsman
- 96 Nagle College: (SL), 30/08/07 Bred by R & A Mickelborough S: Scattered Gums Albert, D: Scattered Gums Yoplat
- 97 Nagle College: (LLXSS), 16/09/07 Bred by D & G Freshwater S: Cliftonview Yes

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- 98 Nagle College: (HH), 28/07/07 Bred by K & S Davies S: Mawarra Maverick
- 99 Nagle College: (HH), 07/08/07 Bred by P & J Sykes S: Ardno Wakeful, D: Karonda Dalton
- 100 Nagle College: (HH), 15/07/07 Bred by J Rogers
- 101 Northern Melbourne Institute of Tafe: (AA), 18/02/07 Bred by NMIT S: CA Future Direction 5321
- 102 Northern Melbourne Institute of Tafe: (ACXRA/CC), 16/02/07
- 103 Northern Melbourne Institute of Tafe: (AA), 13/02/07 Bred by NMIT S: Connealy Lead On
- 104 Northern Melbourne Institute of Tafe: (AA), 05/04/07 Bred by NMIT
- 105 Northern Melbourne Institute of Tafe: (AA), 04/02/07 Bred by NMIT S: CA Future Direction 5321
- 106 Northern Melbourne Institute of Tafe: (CCXRA), 03/03/07
- 107 Northern Melbourne Institute of Tafe: (CCXRA), 20/02/07
- 108 Northern Melbourne Institute of Tafe: (AA), 28/03/07 Bred by NMIT
- 109 Northern Melbourne Institute of Tafe: (SIXAC), 12/09/07 S: Simmental
- 110 Northern Melbourne Institute of Tafe: (RP), 23/07/07
- 111 Nyngan High School: (SS), 01/10/07 Bred by RW & A L Keating S: Terra Xtend Z3
- 112 Nyngan High School: (SS), 01/10/07 Bred by RW & A L Keating S: Terra Xtend Z31
- 113 Nyngan High School: (SS), 01/10/07 Bred by RW & A L Keating S: Terra Xtend Z31
- 114 Rist: (HH), 18/12/06 S: Pompeii
- 115 Rist: (HH), 10/05/07
- 116 Rist: (AA), 04/08/07 Bred by P & J Mc Lauchlan S: P J Zulu Z10
- 117 Rutherglen High School: (MB), 21/04/07 Bred by Silver Metal Investments Pty Ltd S: Silver Metal Delmi, D: Virginia
- 123 Mr & Mrs C & T Sedgman: (MB), 23/01/06 Bred by C & T Sedgman S: Budweed Creek Unglata, D: Blackwater Park Charlie Girl
- 124 Mr & Mrs C & T Sedgman: (MB), 20/01/06 Bred by C & T Sedgman S: Budweed Creek Unglata, D: Granite Ridge Fiona
- 125 H A Seeley: (CCXRA), 01/03/07 Bred by H A Seeley S: Ashwood Park Admiral
- 126 H A Seeley: (CCXRA), 01/06/07 Bred by H A Seeley S: Ashwood Park Admiral
- 127 H A Seeley: (CC), 01/03/07 Bred by H A Seeley S: Ashwood Park Xmas
- 128 Silver Metal Investment Pty Ltd: (MB), 04/04/07 Bred by Silver Metal Investment Pty Ltd S: Silver Metal Hello Quaeator
- 129 Silver Metal Investment Pty Ltd: (MB), 26/02/06 Bred by Silver Metal Investment Pty Ltd S: Bjorksten Not Kidding
- 130 Silver Metal Investment Pty Ltd: (MB), 27/03/06 Bred by Silver Metal Investment Pty Ltd S: Farandi Ace
- 131 St Pauls College: (AA), 15/08/07 Bred by The Grange Angus
- 132 St Pauls College: (SSXRA), 05/08/07 Bred by C & K Schulz
- 133 St Pauls College: (SI), 25/08/07 Bred by Feuerherdt Pastoral Pty Ltd
- 134 St Pauls College: (SI), 20/08/07 Bred by Feuerherdt Pastoral Pty Ltd
- 135 St Pauls College: (FMDH-HMG), 02/09/07 Bred by K & C Willoughby
- 136 Stormley Red Polls: (RP), 01/01/07 Bred by Shane Storm S: Stormley Dale Fergus, D: Wyena Sea Ladylove
- 137 Swills Creek Secondary College: (HH), 01/07/07 Bred by Kevin Penderast
- 138 Swills Creek Secondary College: (HH), 01/06/07 Bred by Ken Skews
- 139 Swills Creek Secondary College: (HH), 01/06/07 Bred by Ken Skews
- 140 Tippetts Glengyron: (SS), 04/08/07 Bred by Tippetts Glengyron S: Bayview Geoff Y15, D: Glengyron Reising Watermaid 1st
- 141 Turnbywood Pty Ltd: (BLX-H-FF), 10/04/07 Bred by Turnbywood Pty Ltd S: Kahbelle Xarnwell
- 142 Turnbywood Pty Ltd: (BLX-CC-FF), 04/04/07 Bred by Turnbywood Pty Ltd S: Kahbelle Xarnwell
- 143 Tyrone Park Feedlot: (MB), 25/04/07 Bred by Tyrone Park Welsh Black Stud S: Tyrone Park Franklin Graham, D: Tyrone Park Gwarwen
- 144 Tyrone Park Feedlot: (MB), 03/04/07 Bred by Tyrone Park Welsh Black Stud S: Tyrone Park Franklin Graham, D: Tyrone Park Felicity Alison
- 145 Tyrone Park Feedlot: (MB), 10/07/07 Bred by Tyrone Park Welsh Black Stud S: Tyrone Park Franklin Graham, D: Tyrone Park Catherine
- 146 Tyrone Park Feedlot: (MB), 02/07/07 Bred by Tyrone Park Welsh Black Stud S: Tyrone Park Franklin Graham, D: Tyrone Park Gaenor
- 147 Wagga Wagga High School: (SS), 31/08/07 Bred by Evilo Shorthorns S: Evilo Zephyr Z2, D:
- 148 Wagga Wagga High School: (SS), 10/09/07 Bred by Evilo Shorthorns S: Evilo Zwingi Z30
- 149 Wagga Wagga High School: (SS), 18/08/07 Bred by Wagga Wagga High School S: Evilo Zwingi Z30
- 150 Yanco Agricultural High School: (MG), 03/08/07 Bred by Yanco Agricultural High School
- 151 Yanco Agricultural High School: (CCXSS), 22/07/07 Bred by P R & G E Commens S: 2Up Limited Edition, D: Coolumbene U013
- 152 Yanco Agricultural High School: (SSXSS/AA), 19/09/07 Bred by Outback Beef S: Banjo Boss Cocky
- 153 Yanco Agricultural High School: (MG), 08/08/07 S: Willalooka Werribee W207, D: The Glen V32
- 154 Yanco Agricultural High School: (MG), 08/08/07 Bred by Yanco Agricultural High School
- 155 Yanco Agricultural High School: (LLXMG), 03/09/07 Bred by Yanco Agricultural High School
- 156 Yanco Agricultural High School: (MG), 19/08/07 Bred by Yanco Agricultural High School
- 157 Yanco Agricultural High School: (AA), 01/08/07 Bred by The Glen Pastoral Co S: Koojan Hills Modest Z105, D: Mitta Valley X81
- 158 Yanco Agricultural High School: (SS), 22/07/07 Bred by P R & G E Commens S: Evilo High Tensile Q59, D: Coolumbene V18
- 159 Yanco Agricultural High School: (LLXMG), 26/09/07 Bred by Yanco Agricultural High School
- 160 Yanco Agricultural High School: (SSXL/SS), 22/08/07 Bred by Outback Beef S: Banjo Boss Cocky
- 161 Finley High School: (SS), 24/08/07 Bred by Mr & Mrs G Knight S: Gravenjobar Zoom, D: Granwenjobar Blanche 25th
- 162 Glenormiston Campus - South West Institute of Tafe: (RP), 10/11/07
- 163 Rist: (HH), 04/05/07 Bred by W O Warner
- 164 Geelong Grammar School's Timbertop: (AAXMG/AA), 08/09/07 Bred by Timbertop S: Mohnen Brushpopper 353
- 165 Barham High School: (LLX), 01/01/07



AWARDS FOR BEEF CARCASE COMPETITION

AWARDS - LIVE

31. Awards will be provided for each of the ordinary classes as follows:
- Ribbons: 1st, 2nd & 3rd places, plus Highly Commended and Commended.
 - Prize money: 1st - \$25, 2nd - \$15, 3rd - \$10.
32. First and second placed Exhibits from the ordinary classes will then compete for the following awards, and presented with a Sash:
- Champion Light Domestic Steer or Heifer
 - Reserve Champion Light Domestic Steer or Heifer
 - Champion Medium Domestic Steer or Heifer
 - Reserve Champion Medium Domestic Steer or Heifer
 - Champion Heavy Domestic Steer or Heifer
 - Reserve Champion Heavy Domestic Steer or Heifer
 - Champion Export Steer or Heifer
 - Reserve Champion Export Steer or Heifer
 - Grand Champion Steer or Heifer

33. The highest placed School & College Exhibits from each ordinary class will then compete for the following awards:

- Champion School & College Steer or Heifer
- Reserve Champion Schools & College Steer or Heifer

34. The highest placed Schools Exhibits will be drawn only from the top five Exhibits in each live class, i.e. 1st through to 3rd, Highly Commended and Commended. If a class does not have a School exhibit amongst these top five, then no Exhibit from that class will compete for Champion or Reserve Champion Schools Steer or Heifer awards.

CARCASE AWARDS

35. Awards will be provided for each of the Light Domestic, Medium Domestic and Heavy Domestic and Export carcase divisions as follows:

- Prize money: 1st - \$300, 2nd - \$150, 3rd - \$50

36. Sashes and wall plaques will also be awarded to:

- Champion Light Domestic Carcase
- Champion Medium Domestic Carcase
- Champion Heavy Domestic Carcase
- Champion Export Carcase
- Grand Champion Carcase
- Champion School & College Carcase

37. Wall plaques will be issued to the Exhibitors of the Grand Champion Carcase, and also to the Champion School & College Carcase

38. The Exhibitor of the Grand Champion Carcase will also be awarded \$1000 by The Royal Agricultural Society of Victoria.

SCHOOL AND COLLEGE PARADERS COMPETITION

Judge: Mr David Bolton

Stewards: A. Richards, T. Bayliss, N. King, A. Snaith, K. Dowsett, K. Bertoncello, H. Sheehan

39. Students from each school or college entering steers or heifers in the Royal Melbourne Show Beef Carcase Competition may enter the School & College Paraders competition, which will be held on Monday 22 September 2008.

40. Upon receipt of Entry in the 2008 Beef Carcase Competition, those Exhibitors that are eligible (i.e. Schools and Colleges) will be forwarded a separate Entry form pertaining to the School & College Paraders Competition.

41. Entries stating the name, age and school must be received at the RASVs Administration Office, located at Melbourne Showgrounds, Epsom Rd, Ascot Vale, 3032 by not later than 5:00pm on Friday 15 August 2008.

42. The number of students from each school or college is restricted to three for each steer or heifer exhibited (as opposed to entered). Points gained in this section contribute to the Most Successful School or College Exhibitor awards.

43. Classes will be arranged in suitable groups based on age.

44. Sashes will be awarded for:

- 1st, 2nd and 3rd in each class.
- Champion School & College Steer or Heifer Parader.
- Reserve Champion School & College Steer or Heifer Parader.

45. A Certificate of Participation will be awarded to all entrants. The RASV may choose to provide these Certificates after the completion of the Show.

MOST SUCCESSFUL SCHOOLS OR COLLEGE HOOF & HOOK EXHIBITOR.

46. The Bott-Burston perpetual trophy plus an annual replica will be awarded to the School or College gaining the highest total number of points in the School & College Paraders, Live Steer and Heifer, and Beef Carcase classes based on the following:

- 3 points for 1st
- 2 points for 2nd
- 1 point for 3rd
- 2 points for Grand Champion
- 3 points for Champion
- 2 points for Reserve Champion

THE MARCUS OLDHAM COLLEGE TROPHY

47. The Marcus Oldham College perpetual trophy will be awarded to the highest scoring carcase entered by a school or college. The trophy will remain in the possession of the RASV, and a replica will be awarded to the winning school.

THE NORTHERN MELBOURNE INSTITUTE OF TAFE TROPHY

48. The Northern Melbourne Institute of TAFE perpetual trophy will be awarded to the highest scoring school Bred and Prepared carcase. The trophy will remain in the possession of the RASV, and a replica will be presented to the winning school.

THE BORTHWICK TROPHY

49. The Borthwick Trophy is celebrating its 56th year at the 2008 Royal Melbourne Show, and is widely recognised as the most prestigious interbreed steer and carcase award in Australia. The conditions of the competition are as under:

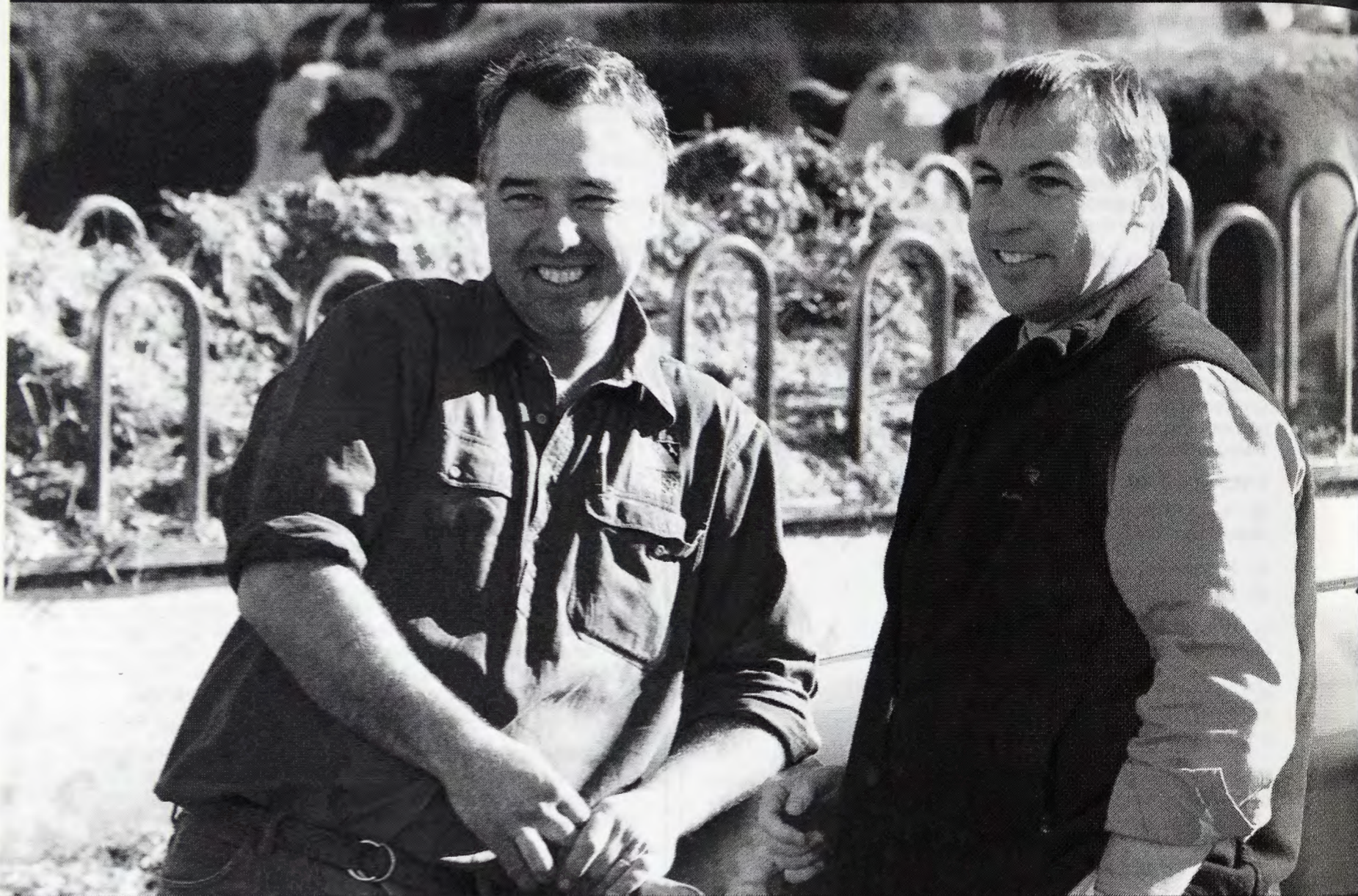
- The competition to be between teams of three purebred steers. Heifers are not eligible for the Borthwick Trophy.
- Steers to be led into the judging ring.
- Each team to be representative of any recognised Beef Cattle Breed.
- Each team to be selected from amongst the entries in the ordinary classes by a Breed Panel prior to live judging of these classes.
- Each breed to be represented by one team only.
- The results of both live and carcase judging will be considered in determining the winner of the Borthwick Trophy, with 25% of total points allocated for live judging and 75% of total points allocated for carcase appraisal. (Maximum points awarded by live judge - 100 points).
- Points gained by the steers in the carcase judging (maximum 300 points) to be added to the points awarded alive.
- The winner of the Borthwick Trophy will be the team that gains the highest aggregate points in both the live and carcase judging. (Maximum 400 points).
- The Borthwick Trophy to be competed for in perpetuity, and the name of the winning breed to be engraved on it each year. The Trophy to remain the property of The Royal Agricultural Society of Victoria Limited. A replica of the trophy will be presented to each of the Exhibitors of the winning team.

Past winners of the Borthwick Trophy are as follows:

1953	Angus	1981	Murray Grey
1954	Angus	1982	Angus
1955	Angus	1983	Hereford
1956	Hereford	1984	Angus
1957	Angus	1985	Poll Hereford
1958	Angus	1986	Angus
1959	Angus	1987	Angus
1960	Poll Hereford	1988	Angus
1961	Angus	1989	Angus
1962	Poll Hereford	1990	Murray Grey
1963	Angus	1991	Charolais
1964	Angus	1992	Charolais
1965	Angus	1993	Murray Grey
1966	Angus	1994	Murray Grey
1967	Murray Grey	1995	Murray Grey
1968	Angus	1996	Murray Grey
1969	Poll Shorthorn	1997	Hereford
1970	Poll Shorthorn	1998	Shorthorn
1971	Hereford	1999	Angus
1972	Murray Grey	2000	Murray Grey
1973	Murray Grey	2001	Shorthorn
1974	Angus	2002	Shorthorn
1975	Murray Grey	2003	Shorthorn
1976	Murray Grey	2004	Murray Grey
1977	Murray Grey	2005	Charolais
1978	Galloway	2006	Charolais
1979	Galloway	2007	Charolais
1980	Galloway		

A TYPICAL DAY IN THE OFFICE

(LET'S TALK)



Trevor Caithness is visited on-farm by Warrick Wilson, Rural Finance Traralgon.

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AUSTRALIAN BEEF CARCASE APPRAISAL SYSTEM (ABCAS)



The Australian Beef Carcase Appraisal System ranks beef carcasses on their overall merit, and gives feedback to producers about compliance to market specifications, the yield of saleable meat and the potential eating quality of the meat.

ABCAS combines the extensive experience of the NSW Department of Primary Industries in carcase judging and evaluation with the advanced technology of the world's most comprehensive grading system, Meat Standards Australia (MSA). Practices to improve and optimise meat quality have come directly from research by the Co-operative Research Centre (CRC) for Beef Quality.

ABCAS focuses on the factors that producers can control. In commercial grading, MSA accounts for many factors that affect eating quality but which the producer cannot control, such as pre-slaughter management, livestock handling, hanging method, chilling and ageing.

As far as possible, carcase competitions and educational activities should be structured in accordance with MSA grading requirements to optimise meat quality and demonstrate best practice. Please note that although ABCAS provides grading information on all carcasses, in many competitions they will not be eligible for sale as MSA-graded beef, either because they do not meet MSA licensing conditions, or because they cannot meet requirements for pre-slaughter management (e.g. no mixing of different mobs of cattle, and direct delivery from farm to abattoir).

To assess market suitability, the basic specifications of a carcase are judged for compliance against the specifications of the appropriate market category.

1. Compliance to Market Specifications (20 points total)

Most markets require carcasses to meet basic specifications of age (dentition), sex, weight and P8 (rump) fat depth. Dentition is usually checked in the live cattle, and is not part of the carcase assessment, while some markets specify only steers.

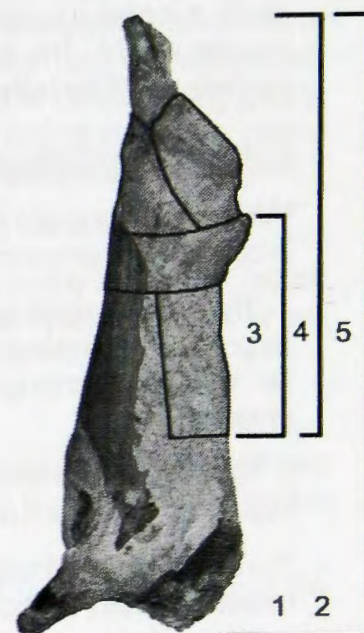
1.1 P8 Fat Depth (10 points) is measured on the hot carcase at the P8 site, over the rump, and is the method of describing fatness in the AUS-MEAT national carcase description language. It is commonly used to set market targets and for payment of premiums and discounts. Optimum P8 fat depth is the range set for each class (Market Category) in the carcase specifications.

1.2 Meat Colour (5 points) is recorded using AUS-MEAT standard meat colour chips in a range of 1a (very pale) to 7 (very dark purple). Colour strongly influences consumer appeal, with bright, pinkish colours in the range 1b to 3 being most acceptable to consumers. Carcasses must meet the MSA specification of Meat colour 1b to 3 to receive eating quality points.

1.3 Fat Distribution (5 points) Ideally, a carcase will have a thin, even fat cover over all the important cuts, especially over the rump and forward along the backline. This contributes to eating quality by slowing the chilling rate, and reduces weight loss due to dehydration as the carcase chills.

Carcasses will lose points for inadequate cover, or for heavy, wastey deposits. Key areas for assessment of excessive fat deposits are the subcutaneous fat (especially over the ribs), intermuscular (seam) fat and internal fat in the cod, udder, ribs and brisket.

Points	Description
5	Meets minimum fat requirements with good even fat cover over entire body, without excess deposits of subcutaneous or seam fat.
4	Meets minimum fat requirements with good even cover over the butt.
3	Meets minimum fat requirements with fat cover over major primals, Cube roll, Striploin and Rump.
2	Lean carcasses or carcasses with uneven fat distribution. Also carcasses with some excess fat deposits or seam fat.
1	Fails to meet minimum fat requirements or overfat carcasses with excessive fat deposits.
0	Extremely lean or extremely fat, wastey carcasses.



* Carcasses must have adequate fat cover over the highlighted areas to receive maximum points.

1.4 Fat Colour is recorded for your information at the end of the eating quality section but has no direct impact on eating quality; excessive yellowing or softness may affect the saleability of the carcase. Fat colour is assessed on the internal seam fat at the quartered site using the AUS-MEAT chips and ranges from 0 (bright white) to 9 (very yellow).

There are no points allocated for fat colour but individual competitions may apply penalty points (max 5) if a carcase exceeds Fat colour 3 or if a market specification for fat colour is set.

1.5 Penalties may be applied to carcasses that:

- fall outside the specified weight range (usually 1 point per kg outside)
- Exceed Fat colour 3 or fall outside the specified fat colour range
- Show Secondary Sexual Characteristics (bull or stag)
- Fall outside specifications for dentition
- Exhibit obvious defects, e.g. bruising, blood splash, injection site damage.

2. Saleable Meat Yield (35 points total)

Saleable meat yield is the proportion of the carcase that is saleable as primal cuts and meat trimmings. It excludes bone and waste fat. High-yielding carcasses are preferred, and they are heavily muscled

8 BEEF CARCASE RESULTS

with a thin, even fat cover, but the fat depth and distribution must be adequate to meet quality requirements.

2.1 Rib Fat Depth (15 points) is a good indicator of carcass yield with over-fat animals having lower yields. It is measured in millimetres at the quartering site (usually 10/11th or 12/13th rib). Optimum rib fat depth is the range set for each class (Market Category) in the specifications. To receive eating quality points, carcasses must meet the MSA minimum standard of 3mm at the quartering site.

2.2 Eye Muscle Area (20 points) is a good indicator of the red meat content of the carcass. It is measured in square centimetres at the quartering site (10/11th or 12/13th rib) and points awarded according to the area measured in relation to the carcass weight. The larger the rib eye area in relation to the carcass weight the higher the points awarded.

3. MSA Eating Quality (45 points, combined)

When Meat Standards Australia (MSA) grades a carcass, grading is based on the principles that:

1. The potential meat quality of an animal must be realised as far as possible by minimising stress between farm and slaughter, and by optimising chilling/electrical stimulation conditions during processing
2. There are known variable factors that affect the eating quality of individual muscles and adjustments are made for their effect.

The MSA Grading Model predicts eating quality of 40 muscles by 6 different cooking methods. It applies all our current knowledge about the factors affecting meat quality – which muscles they affect, by how much, and what interactions there are with other factors. These have been defined by a large research effort and more than 439 000 consumer product tests, involving some 62 800 consumers.

In the Australian Beef Carcass Appraisal System the MSA eating quality score is the average predicted MSA eating quality score of 11 major primal cuts, cooked by their optimum method. Scores have been scaled to deliver a maximum of 45 points for eating quality. If carcasses fail to meet MSA minimum requirements, they are below the benchmark standard for high quality table beef and will not receive an eating quality score.

Eating quality variables and their effect

In commercial grading, once cattle have been slaughtered and have met processor requirements for eligibility, the grader enters information about each carcass and the MSA Model predicts the eating quality of each cut (visit www.msagrading.com for further details). Predictions are scientifically based and validated by the extensive MSA consumer testing program.

Processor requirements include:

1. Meeting the MSA pH decline "window" – the rate of chilling and amount of electrical stimulation to optimise meat quality, determined by CRC research)
2. Cattle must be from a licensed producer / saleyard and must be accompanied by an MSA vendor declaration.
3. Direct consignment cattle must be killed the day after dispatch.

4. No mixing or drafting of different mobs of cattle.

Please note that the structure of some competitions may preclude the carcasses from commercial grading. In this case, the assessments are provided for education and feedback.

3.1 Ultimate pH

pH is a measure of acidity / alkalinity levels of the meat. It is very important for keeping quality (shelf life) and is related to its cooking properties, colour and consumer acceptance.

After slaughter, the reserves of glycogen (energy) in the animals' muscles are converted to lactic acid, causing the pH to fall. As long as there is adequate glycogen present at slaughter, the pH will fall to within the normal range of 5.4 to 5.7. If there is not enough glycogen (due to stress or poor nutrition) then pH will remain above the acceptable limit of pH 5.70 and the meat is likely to be dark in colour, with poor keeping quality.

High pH meat is more difficult to cook to the right degree of doneness. At the same temperature as a cooked normal steak, it appears much rarer and if further cooked will lose its juices and become tough and dry.

- MSA rejects carcasses with pH over 5.70
- A slight downward adjustment is made to eating quality of all cuts from carcasses high in the acceptable 5.70 range.
- To maintain high glycogen levels it is important to maintain a high level of nutrition and water prior to slaughter and minimise transport and handling stress.

3.2 Ossification (maturity) and Carcass Weight

Ossification score is a measure of physiological maturity of the beef carcass. Hot Standard Carcass Weight (HSCW) is used in conjunction with the ossification score to identify carcasses with greater weight for maturity – faster grown cattle have better eating quality.

As beef cattle mature the cartilage present around the bones of the spinal column gradually change into bone (ossify). The rate at which this occurs is reasonably predictable but is affected by factors such as sex and nutrition. The scale of ossification runs from 100 to 590.

Cuts from carcasses with lower ossification at the same weight are graded higher. Increasing ossification has a cut-by-cut effect with a high effect on some cuts (e.g. rump) and a low effect on others (e.g. oyster blade).

Ossification score is influenced by a number of other factors:

- Heifers tend to have higher ossification scores at the same age compared to steers
- Hormonal Growth Promotants (HGP) – treatment tends to increase ossification scores
- Nutritional setbacks or injury can increase ossification score, and this is not reversible.

Ossification score is assessed at three different locations on the sawn chine: the 5 sacral vertebrae (Tail), 6 Lumbar (back) and first 13 thoracic vertebrae (ribs).

3.3 Tropical Breed Content (TBC) % and Hump Height

MSA data clearly shows that cattle with tropical breed content have a

higher risk of delivering "unacceptable" beef to consumers. Research by the Beef CRC has found that these breeds do carry more genes associated with toughness, but if animals are well managed before slaughter and optimally processed, the differences are small.

MSA research has determined that the major negative effect is toughening of the striploin, cube roll, tenderloin and oyster blade – all high value grilling cuts. The effect is smaller in the cuts with higher connective tissue such as brisket, topside, outside (silverside) and eye round.

The percentage of tropical breed content is taken into account by the grading model in combination with other factors. All cuts from 100% tropical breeds can still meet acceptable MSA consumer standards if the cattle are within age and fat limits and optimum eating quality interventions such as tenderstretch hanging, and ageing of cuts, are applied.

In crossbred cattle the hump height is an easily measured indicator of the percentage tropical breed content (TBC %). Animals of the same TBC can show different levels of visible traits such as hump, pizzle and ear length. Analysis of MSA data has confirmed that when adjusted for carcase weight, hump height can also be used to estimate the 'tropical breed effect' on eating quality. Hump height is measured in increments of 5mm on the hump muscle (*M. Rhomboideus*) on the animals' neck.

The tropical breed content (TBC) is supplied by the producer on the MSA Vendor Declaration or as the breed description on the competition entry form. Values are expressed as a percentage: 0, 12, 18, 25, 38, 50, 75, 100.

The grading model adjusts hump height for carcase weight and ossification, then checks this against the declared TBC% and applies whichever is the greater of the two eating quality adjustments.

3.4 MSA and AUS-MEAT Marbling Score

Marbling is the intramuscular fat (IMF), which appears as fine flecks within the muscle. It is deposited unevenly throughout the body, increasing through the carcase towards the neck and decreasing towards the tail. As cattle fatten, deposits accumulate in all the main fat depots (under the skin, around the internal organs, between the muscles and inside the muscles) but some cattle have the genetic ability to favour the development of marbling within the muscles.

To maximise marbling, cattle must be on good nutrition, at least during the finishing stage, and well finished.

MSA research associates increased marbling to higher eating quality scores for many grilling and roasting cuts. The effect is greatest in the loin cuts (cube roll and striploin) but it is possible to achieve good eating quality without visible marbling.

The MSA grader assesses marbling on the exposed rib eye (eye-muscle) at the quartering site.

AUS-MEAT marbling is assessed on a scale of 0 to 6, reported in tenths within each score, and is based on the total amount of marbling within the eye muscle.

An MSA-specific marbling score is also given on a scale of 100 to 1190, in increments of 10, with emphasis on its fineness and how it is distributed. This is thought to relate more closely to eating quality.

3.5 Sex

There are small differences in eating quality between steers and heifers, other factors being equal. Although small, the effect of sex is rather complex, with heifers having a lower eating quality in some muscles and higher in others compared to steers.

The biological basis for the sex effect is not clear at this stage.

3.6 Rib Fat

In ABCAS, Rib fat depth is primarily used as an indicator of saleable meat yield, but it also plays two roles in eating quality. Firstly, MSA requires a minimum of 3mm of subcutaneous fat at the quartering site with even fat distribution required over the entire body. This fat cover helps avoid eating quality problems caused by a rapid or irregular pattern of chilling (see fat distribution). Secondly, fatter carcasses have slightly improved eating quality, over and above that associated with marbling and in this case a small upward adjustment is made to the grilling cuts.

3.7 Other variable factors affecting eating quality

There are other factors affecting eating quality in the MSA model, but most are usually constant across competition groups, or are outside the producer's control. The factors include:

3.7.1 Hang Method

Tenderstretch hanging (from the pelvis) has a number of significant advantages over the traditional hanging from the Achilles tendon (AT or hock), including:

- Significant improvement in eating quality from most of the major high-priced cuts
- A reduced need for post-slaughter ageing to improve eating quality
- Significant improvement in eating quality of tropical breed types
- Counteracts the negative eating quality effects of hormonal growth promotants (HGPs)

3.7.2 Hormonal Growth Promotants (HGPs)

HGPs have a negative effect on eating quality, especially in the grilling cuts, and this effect will soon become part of the eating quality calculation in the MSA model. HGPs are not

3.7.3 Milk Fed Vealer (MFV)

Unweaned calves produce beef with better eating quality compared to weaned calves of similar age and fatness. The MSA model adjusts scores for all cuts.

3.7.4 Saleyards

The extra stress of saleyard handling compared to direct transport from farm to abattoir has been shown to reduce eating quality. The MSA model adjusts scores across the carcase.

3.7.5 Ageing

Storing beef carcasses or vacuum-packed cuts for up to 21 days at 0-1°C improves tenderness. Improvement is greatest in AT hung carcasses, in those with higher tropical breed content and those treated with HGPs.

2008 ROYAL MELBOURNE SHOW BEEF CARCASS COMPETITION

LIVE CHAMPION AWARDS

GRAND CHAMPION STEER OR HEIFER

Exhibit 13, Billabong High School, (Limousin)

CHAMPION LIGHT DOMESTIC STEER OR HEIFER

Exhibit 93, Marist-Sion College Warragul, (Murray Grey)

RESERVE CHAMPION LIGHT DOMESTIC STEER OR HEIFER

Exhibit 91, Marist-Sion College Warragul, (Murray Grey)

CHAMPION MEDIUM DOMESTIC STEER OR HEIFER

Exhibit 47, Geelong Grammar School Timbertop, (Murray Grey)

RESERVE CHAMPION MEDIUM DOMESTIC STEER OR HEIFER

Exhibit 22, Chairo Christian School, (Limousin x Limousin/Angus)

CHAMPION HEAVY DOMESTIC STEER OR HEIFER

Exhibit 13, Billabong High School, (Limousin)

RESERVE CHAMPION HEAVY DOMESTIC STEER OR HEIFER

Exhibit 82, Longerenong College, (Charolais x Shorthorn/Hereford)

CHAMPION EXPORT STEER OR HEIFER

Exhibit 125, H A Seeley, (Charolais x Red Angus)

RESERVE CHAMPION EXPORT STEER OR HEIFER

Exhibit 103, Northern Melbourne Institute of TAFE, (Angus)

CLASS 1 Light Domestic 233kg - 339kg Live

- 1st 93 Marist-Sion College Warragul (MG) (B&P)
- 2nd 91 Marist-Sion College Warragul (MG) (B&P)
- 3rd 89 Marist-Sion College Warragul (MG) (B&P)

CLASS 2 Medium Domestic 340kg - 399kg Live

- 1st 156 Yanco Agricultural High School (MG) (B&P)
- 2nd 4 Barham High School (LLxSS)
- 3rd 112 Nyngan High School (SS)

CLASS 3 Medium Domestic 400kg - 423kg Live

- 1st 47 Geelong Grammar School Timbertop (MG) (B&P)
- 2nd 16 Chairo Christian School (LLxLL/AA)
- 3rd 150 Yanco Agricultural High School (MG) (B&P)

CLASS 4 Medium Domestic 424kg - 449kg Live

- 1st 155 Yanco Agricultural High School (LLxMG) (B&P)
- 2nd 29 Emmanuel College & K Hodge (HH)
- 3rd 43 Finley High School (CCxCC/PP)

CLASS 5 Heavy Domestic 450kg - 475kg Live

- 1st 11 Billabong High School (LL)
- 2nd 17 Chairo Christian School (LLxHH/AA)
- 3rd 41 Finley High School (BW)

CLASS 6 Heavy Domestic 476kg - 504kg Live

- 1st 97 Nagle College (LLxSS)
- 2nd 157 Yanco Agricultural High School (AA)
- 3rd 98 Nagle College (HH)

CLASS 7 Heavy Domestic 505kg - 530kg Live

- 1st 13 Billabong High School (LL)
- 2nd 59 Glenormiston South West TAFE (CCxAA)
- 3rd 98 Nagle College (SL)

CLASS 8 Heavy Domestic 531kg - 549kg Live

- 1st 82 Longerenong College (CCxSS/HH)
- 2nd 160 Yanco Agricultural High School (SSxLL/SS)
- 3rd 85 Longerenong College (AA)

CLASS 9 Export 550kg - 596kg Live

- 1st 161 Finley High School (SS)
- 2nd 130 Silver Metal Investment Pty Ltd (WB)
- 3rd 132 St Pauls College (SSxRA)

CLASS 10 Export 597kg - 630kg Live

- 1st 128 HA Seeley (CCxRA)
- 2nd 101 Northern Melbourne Institute of TAFE (AA)
- 3rd 80 Longerenong College (CCxSS/HH)

CLASS 11 Export 631kg - 699kg

- 1st 103 Northern Melbourne Institute of TAFE (AA)
- 2nd 108 Northern Melbourne Institute of TAFE (CCxRA)
- 3rd 79 Longerenong College (CCxAA)

CLASS 11 Export 700kg - 770kg

- 1st 125 HA Seeley (CCxRA)
- 2nd 141 Tumbywood Ply Ltd
- 3rd 142 Tumbywood Ply Ltd

SCHOOL AND COLLEGE AWARDS

MOST SUCCESSFUL SCHOOLS OR COLLEGE EXHIBITOR

THE BOTT-BURSTON TROPHY

Finley High School 21 points*

CHAMPION SCHOOLS LED STEER OR HEIFER

Exhibit 13, Billabong High School, (Limousin)

RESERVE CHAMPION SCHOOLS LED STEER OR HEIFER

Exhibit 47, Geelong Grammar School Timbertop, (Murray Grey)

School	1st 3 points		2nd 2 points		3rd 1 point		Grand Champion 2 points		Champion 3 points		Reserve Champion 2 points		Total
Finley High School	3	9	2	4	5	5		0	1	3		0	21
Billabong High School	3	9	2	4		0	1	2	2	6		0	21
Yanco Agricultural High School	3	9	2	4		0		0	1	3		0	16
Marist-Sion College Warragul	1	3	2	4	2	2		0	2	6		0	15
NMIT	2	6	2	4	1	1		0		0	2	4	15
Longerenong College	1	3	1	2	3	3		0		0	1	2	10
Geelong Grammar Timbertop	1	3		0		0		0	1	3	1	2	8
St Pauls College	1	3		0	1	1		0	1	3		0	7
Nagle College	1	3	1	2	2	2		0		0		0	7
Glenormiston College	1	3	1	2	1	1		0		0		0	6
Barham High School	1	3	1	2		0		0		0		0	5
Chairo Christian School		0	2	4		0		0		0		0	4
Cootamundra High School		0	1	2		0		0		0		0	2
Emmanuel College		0	1	2		0		0		0		0	2
Gundagai High School		0		0	1	1		0		0		0	1
RIST		0		0	1	1		0		0		0	1
Nyngan High School		0		0	1	1		0		0		0	1

* Finley High School won over Billabong on count back, as class placing takes precedent over championships

SCHOOL AND COLLEGE PARADERS AWARDS

CHAMPION SCHOOL STEER OR HEIFER PARADER

Elizabeth Haynes (Finley High School)

RESERVE CHAMPION SCHOOL STEER OR HEIFER PARADER

Natasha Velimirovic (Northern Melbourne Institute of TAFE)

CLASS 1 (12 years)

- 1st Jessie Purcell (St Pauls College)
2nd Jessica Pisent (Marist-Sion College Warragul)
3rd Matt Phyland (Marist-Sion College Warragul)

CLASS 2 (13 years)

- 1st Jess Crick (Barham High School)
2nd Tom Maurer (Cootamundra High School)
3rd Sarah Smart (Gundagai High School)

CLASSES 3,4 & 5 (14 years)

- 1st April Salzke (Billabong High School)
2nd Peter Witter (Finley High School)
3rd Hannah Campbell (Finley High School)

CLASSES 6, 7, 8, 9 & 10 (15 years)

- 1st Elizabeth Haynes (Finley High School)
2nd Jess Smith (Nagle College)
3rd Jake Taylor (RIST)

CLASSES 11, 12, 13 & 14 (16 years)

- 1st Adam Manwaring (Yanco Agricultural High School)
2nd John McKenna (Billabong High School)
3rd Caitlin Marcus (Finley High School)

CLASSES 15 & 16 (17 years)

- 1st Amy McAlister (Finley High School)
2nd Renee Thompson (Finley High School)
3rd Jack Carroll (Finley High School)

CLASS 17 & 18 (18 -20 years)

- 1st Natasha Velimirovic (Northern Melbourne Institute of TAFE)
2nd Latisha Salzke (Billabong High School)
3rd Clair Tucker (Glenormiston College)

CLASS 19 (21+ years)

- 1st Ben Stephens (Glenormiston College)
2nd Christina Spain (Longerenong College)
3rd Paul Cromie (Northern Melbourne Institute of TAFE)

BEEF CARCASE CHAMPION AWARDS

GRAND CHAMPION CARCASE

Exhibit 126, H A Seeley (Charolais x Red Angus) 90.300 points

CHAMPION LIGHT DOMESTIC CARCASE

Exhibit 89, Marist-Sion College Warragul (Murray Grey) 89.024 points

CHAMPION MEDIUM DOMESTIC CARCASE

Exhibit 92, Marist-Sion College Warragul (Limousin x Angus/Friesian) 88.748 points

CHAMPION HEAVY DOMESTIC CARCASE

Exhibit 159, Yanco Agricultural High School (Limousin x Murray Grey) 88.990 points

CHAMPION EXPORT CARCASE

Exhibit 126, H A Seeley (Charolais x Red Angus) 90.300 points

CHAMPION SCHOOLS CARCASE

THE MARCUS OLDHAM COLLEGE TROPHY

Exhibit 132, St Pauls College (Shorthorn x Red Angus) 89.748 points

HIGHEST SCORING SCHOOL BRED AND PREPARED CARCASE

THE NORTHERN MELBOURNE INSTITUTE OF TAFE TROPHY

Exhibit 89, Marist-Sion College Warragul (Murray Grey) 89.024 points

2008 ROYAL MELBOURNE SHOW

THE BORTHWICK TROPHY

Awarded to
LIMOUSIN

Exhibit 10, Billabong High School 80.467 points

Exhibit 11, Billabong High School 88.914 points

Exhibit 13, Billabong High School 87.524 points

AWARD	BREED	EXHIBITS			LIVE	CARCASE	CARCASE	CARCASE	TOTAL
		10	11	13					
1	LIMOUSIN	10	11	13	92	80.467	88.914	87.524	348.905
2	ANGUS	70	104	157	90	86.235	79.977	85.609	341.821
3	BRITISH WHITE	37	39	41	78	81.067	84.105	88.024	331.196
4	CHAROLAIS	33	86	127	89	73.505	86.278	79.006	327.789
5	RED POLL	26	110	162	80	86.202	80.615	79.894	326.711
6	HEREFORD	27	98	114	85	80.076	82.037	74.831	321.944
7	MURRAY GREY	46	49	150	86	72.137	75.601	81.966	315.704
8	SHORTHORN	30	40	94	82	56.839	79.501	76.476	294.816
9	WELSH BLACK	44	128	130	87	29.187	79.490	49.500	245.177

1953	Angus	1967	Murray Grey	1981	Murray Grey	1995	Murray Grey
1954	Angus	1968	Angus	1982	Angus	1996	Murray Grey
1955	Angus	1969	Poll Shorthorn	1983	Hereford	1997	Hereford
1956	Hereford	1970	Poll Shorthorn	1984	Angus	1998	Shorthorn
1957	Angus	1971	Hereford	1985	Poll Hereford	1999	Angus
1958	Angus	1972	Murray Grey	1986	Angus	2000	Murray Grey
1959	Angus	1973	Murray Grey	1987	Angus	2001	Shorthorn
1960	Poll Hereford	1974	Angus	1988	Angus	2002	Shorthorn
1961	Angus	1975	Murray Grey	1989	Angus	2003	Shorthorn
1962	Poll Hereford	1976	Murray Grey	1990	Murray Grey	2004	Murray Grey
1963	Angus	1977	Murray Grey	1991	Charolais	2005	Charolais
1964	Angus	1978	Galloway	1992	Charolais	2006	Charolais
1965	Angus	1979	Galloway	1993	Murray Grey	2007	Charolais
1966	Angus	1980	Galloway	1994	Murray Grey	2008	Limousin

Royal Melbourne Show 2008

Competition Date: 25/09/2008

Quarterming Site: 10-11 Rib

EXHIBITOR BY CLASS

Class: 1 - Light Domestic 100-180.9 kg

Body	Tag ID	Market	Live Weigh	HSCW	Dress	Breed Type	Exhibitor Details	P8 Fat (mm) / 10	MC 1a-7 / 5	FC Value / 5	DIST / 5	Penalty	Total / 20	RFT (mm) / 15	EMA sq cm / 20	Total / 35	TBC	Sex	Hump	OSS	AJS lbs	MSA MB	pH	Total / 45	Grand	
89		A	233	138	59%		Marist-Sion College Warragul (B&P)	5 / 10	1B / 5	2 / 5	5 / 5	0	20.0	5 / 15	61	19.9	34.9	0	M	35	100	0.3	270	5.53	34.105	89.024
7		A	312	167	54%		Barham High School	6 / 10	1C / 5	2 / 5	4 / 5	0	19.0	6 / 15	55	13.9	28.9	0	M	30	100	0.2	260	5.45	34.486	82.379
136		A	301	162	54%		Stormley Red Polls	4 / 10	2 / 5	2 / 5	3 / 5	0	17.0	4 / 15	52	12.7	27.7	0	M	35	100	0.1	220	5.50	33.652	78.305
6		A	244	134	55%		Barham High School	3 / 8	2 / 4	2 / 2	3.5 / 5	0	15.5	4 / 15	50	14.1	29.1	0	M	30	100	0.1	200	5.55	33.543	78.111
72		A	293	164	56%		Johnston	3 / 8	2 / 4	2 / 2	2.5 / 5	0	14.5	3 / 15	60	17.0	27.0	0	M	30	100	0.1	220	5.50	33.643	75.134
91		A	273	154	56%		Marist-Sion College Warragul (B&P)	4 / 10	4 / 1	2 / 2	3.5 / 5	0	14.5	4 / 15	63	19.6	34.6	0	M	45	100	0.1	220	5.98	0.000	49.095

Disclaimer

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FC
DIST

* A 5 point penalty will be allocated for carcasses above Fat Colour (FC) of AusMeat 4

Legend

* Market

* Market

P8 Fat - P8 Fat (mm)
MC - Meat Colour (1a - 7)
- Fat Colour (0 - 8)
- Fat Distribution (1 - 5)

** Saleable Meat

** Saleable Meat

RFT - Rib Fat (mm)
EMA - Eye Muscle Area (sq cm)

*** MSA - Eating Quality

*** MSA - Eating Quality

TBC - Tropical Breed Content (%)
Sex - Male or Female (M/F)
Hump - Hump Height (mm)
OSS - Ossification (100 - 590)
AUSMB - AusMeat Marbling (0 - 9)
- MSA Marbling (100 - 1100)

MSAMB - Meat pH

pH

MSA Specification

MSA Specification

To receive eating quality points, carcasses must meet minimum MSA specifications. Reasons carcasses receive no points:

1. Rib Fat less than 3mm
2. Fat Distribution inadequate
3. pH above 5.7
4. Meat Colour of 1a or greater than 3

Build No: 1050

AUSTRALIAN BEEF CARCASS APPRAISAL SYSTEM - (ABCAS)

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Royal Melbourne Show 2008

Competition Date: 25/09/2008

Quarterming Site: 10-11 Rib

EXHIBITOR BY CLASS

Class: 2 - Medium Domestic 181-240.9 kg

Body ID	Tag ID	Market	Live Weigh	HSCW	Dress	Breed Type	Exhibitor Details	P8 Fat (mm)	MC 1a-7	MC / 5	FC Value	DIST / 5	Penalty	Total / 20	RFT (mm)	EMA sq cm	EMA / 20	Total / 35	TBC	Sex	Hump	OSS	AUS MB	MSA MB	pH	Total / 45	Grand		
92		B	403	238	59%		Marist-Sion College Warragul	8	10	1C	5	2	5	0	20.0	6	15.0	83	20.0	35.0	0	M	40	100	0.4	260	5.64	33.748	88.748
156		B	391	218	56%		Yanco Agricultural High School (B&P)	8	10	2	4	2	4.5	0	18.5	8	15.0	73	19.4	34.4	0	M	50	100	1.1	350	5.37	35.286	88.213
69		B	386	223	58%		Gundagai High School (B&P)	6	10	1B	5	2	5	0	20.0	6	15.0	74	19.5	34.5	0	M	45	100	0.1	200	5.45	33.648	88.185
93		B	312	191	61%		Marist-Sion College Warragul (B&P)	8	10	1B	5	2	5	0	20.0	7	15.0	65	17.4	32.4	0	M	40	100	0.5	320	5.50	34.557	86.919
28		B	411	236	57%		Emmanuel College	5	9	2	4	3	4.5	0	17.5	6	15.0	79	20.0	35.0	0	M	40	100	0.2	260	5.55	34.090	86.590
26		B	352	203	58%		Draper	7	10	1C	5	2	4	0	19.0	7	15.0	69	18.5	33.5	0	M	40	110	0.2	230	5.55	33.671	86.202
135		B	383	224	58%		St Pauls College	6	10	1C	5	2	4	0	19.0	7	15.0	70	17.2	32.2	0	M	35	140	0.2	230	5.48	33.652	84.839
137		B	420	236	56%		Swifts Creek Secondary College	7	10	3	2	3	4.5	0	16.5	6	15.0	74	18.4	33.4	0	M	50	100	0.8	320	5.68	34.490	84.346
51		B	434	236	54%		Geelong Grammar School's Timbertop (B&P)	11	8	1C	5	2	5	0	18.0	8	15.0	71	16.7	31.7	0	M	40	100	0.2	250	5.51	34.414	84.075
48		B	403	220	55%		Geelong Grammar School's Timbertop (B&P)	8	10	2	4	2	4	0	18.0	8	15.0	68	16.4	31.4	0	M	45	100	1.0	340	5.40	34.614	84.034
113		B	381	213	56%		Nyngan High School	5	9	2	4	2	3.5	0	16.5	5	15.0	69	17.6	32.6	0	M	45	100	0.4	280	5.52	34.490	83.612
112		B	381	212	56%		Nyngan High School	8	10	2	4	2	4.5	0	18.5	8	15.0	64	14.9	29.9	0	M	60	110	1.0	350	5.48	34.595	82.983
162		B	411	228	55%		Glenormiston Campus- South West Institute of TAFE	7	10	2	4	3	4.5	0	18.5	10	11.0	67	15.1	26.1	0	M	50	120	1.2	380	5.58	35.267	79.894
76		B	398	223	56%		Kerang Technical High School & K S Mc Intosh	6	10	1C	5	1	4	0	19.0	6	15.0	61	12.2	27.2	0	M	35	100	0.1	230	5.60	33.648	79.840
67		B	410	226	55%		Gundagai High School (B&P)	10	10	1C	5	3	5	0	20.0	9	13.0	59	10.8	23.8	0	M	55	100	0.3	260	5.46	34.505	78.294
66		B	344	192	56%		Gundagai High School	8	10	2	4	3	5	0	19.0	5	15.0	52	9.9	24.9	0	M	40	100	0.2	250	5.48	34.095	78.021
71		B	403	220	55%		Johnston	9	10	3	2	2	5	0	17.0	7	15.0	59	11.3	26.3	0	M	40	100	0.2	260	5.40	33.762	77.097
52		B	398	226	57%		Geelong Grammar School's Timbertop (B&P)	9	10	2	4	2	5	0	19.0	10	11.0	62	12.5	23.5	0	M	40	100	0.3	260	5.48	34.500	76.985
73		B	418	237	57%		Kerang Technical High School	5	9	2	4	2	4	0	17.0	10	11.0	65	13.2	24.2	0	M	40	100	0.1	200	5.60	33.605	74.784
25		B	363	215	59%		Draper	4	7	2	4	3	3	0	14.0	3	8.0	71	18.6	26.6	0	M	40	100	0.2	240	5.49	33.724	74.293
2		B	366	213	58%		Barham High School	4	7	2	4	2	3.5	0	14.5	4	12.0	61	13.1	25.1	0	M	40	100	0.1	200	5.51	33.605	73.206

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FC
DIST
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Legend

* Market

* Market

P8 Fat - P8 Fat (mm)
MC - Meat Colour (1a - 7)
- Fat Colour (0 - 8)
- Fat Distribution (1 - 5)

** Saleable Meat

** Saleable Meat

RFT - Rib Fat (mm)
EMA - Eye Muscle Area (sq cm)

*** MSA - Eating Quality

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TBC - Tropical Breed Content (%)
Sex - Male or Female (M/F)
Hump - Hump Height (mm)
OSS - Ossification (100 - 590)
AUSMB - AusMeat Marbling (0 - 9)
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pH

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Build No: 1050

AUSTRALIAN BEEF CARCASS APPRAISAL SYSTEM - (ABCAS)

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Royal Melbourne Show 2008

Competition Date: 25/09/2008

Quartering Site: 10-11 Rib

EXHIBITOR BY CLASS

53	B	406	233	57%	Geelong Grammar School's Timbertop (B&P)	11	8	2	4	2	5	0	17.0	10	11.0	61	11.3	22.3	0	M	45	100	0.1	230	5.53	33.729	73.012
165	B	391	226	58%	Barham High School	2	3	3	2	2	3	0	8.0	3	8.0	73	18.7	26.7	0	M	35	100	0.1	230	5.59	33.633	68.333
4	B	390	232	59%	Barham High School	4	7	6	0	2	3	0	10.0	5	15.0	70	16.5	31.5	0	M	45	100	0.1	230	6.05	0.000	41.459
3	B	370	214	58%	Barham High School	3	5	5	0	3	3.5	0	8.5	4	12.0	76	20.0	32.0	0	M	45	100	0.3	270	6.61	0.000	40.500
111	B	337	188	56%	Nyngan High School	7	10	4	1	2	3	0	14.0	4	12.0	42	4.8	16.6	0	M	30	120	0.1	210	5.94	0.000	30.639
19	B	351	215	61%	Chairo Christian School	2	3	3	2	2	1.5	0	6.5	2	4.0	87	20.0	24.0	0	M	40	100	0.1	200	5.62	0.000	30.500

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* Market

* Market

P8 Fat - P8 Fat (mm)

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- Fat Colour (0 - 8)

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Sex - Male or Female (M/F)

Hump - Hump Height (mm)

OSS - Ossification (100 - 590)

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