

POINT SCHEDULE FOR JUDGING MEAT PENS

Meat Type.....	40 Points
Condition of Flesh	30 Points
Uniformity of body and weight	20 Points
Fur	10 Points
TOTAL.....	100 Points

MEAT TYPE—Points 40: The most desirable animals are those with commercial type. The body should be heavily muscled and well rounded. The back legs should be thickly muscled and extend far down the leg toward the hock joint. The loin should be wide and thick starting from the rib cage and continuing to the hip loin juncture. The rib cage should be deep, well sprung, and have a wide chest floor to properly house the heart and lungs, all of which are vital in the animal's growth. The front legs should also be considered in evaluating the animals and should carry enough muscle to balance and correctly support the animal. The hindquarters are most important, loin second, and forequarters are third in importance.

FAULTS: Fault for large frame, heavy bone, large head, thick ears, heavy hide. Fault animals that are thinly muscled, tapered in the loin, narrow chested, and exhibit protruding hips.

CONDITION—Points 30: All fryers in a pen must be in prime condition. This reflects the care and management practices of the breeder. The fryers must be firm and solid. They must not show any signs of flabbiness, softness, looseness, or potteness. The pelt must be tight over the body and the animals must be clean and show no signs of neglect or disease.

UNIFORMITY—Points 20: Uniformity reflects the ability of the exhibitor

to select three fryers for the pen that have similar traits. Uniformity must be present in weight, size, appearance, condition, meat type, and fur, and should be as similar in all respects as possible.

All six elements of uniformity are to be valued evenly.

FAULT: Lack of uniformity.

FUR—Points 10: Fur should conform to the breed description in the standard and be uniform on all three animals in the pen.

Disqualifications from Competition—All ARBA disqualifications from competition and breed disqualifications from competition apply to each meat pen, with the following exceptions: Body smut on pointed white marked animals. Bucks must show both or neither testicle.

Those showing only one at time of judging are to be disqualified from competition.

FAULTS: Stained or dirty animals

Note: On Californian meat pens and single fryers, the frosting due to genetic characteristics or nest box chilling shall not be a disqualification. Such animals are to compete as if their pelts were white, as called for in the standard. If any one rabbit in the pen is overweight or underweight, the entire pen is disqualified from competition. If any one rabbit in the pen is disqualified from competition, the entire pen becomes disqualified. All ARBA general faults apply to each meat pen.

SINGLE FRYER

SINGLE FRYERS—Not over 10 weeks of age. Minimum weight of 3 1/2 pounds. Maximum weight of 5 1/2 pounds.

Fryers are to possess the same qualities as described in the meat pen section, but judged as a single rabbit on its own merit.

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