
Lot 1 – Junior Livestock Market Steers

1. Market steers must have all their temporary incisors. No steer will be permitted to show that it has lost its temporary teeth at the time of sifting. All steers will be checked by the sifting Committee and the Official Fair Veterinarian. Their decision will be final.
2. The space allotted for each steer is 3 ft. 10 in. All fans and stands must fit inside the 3 ft. 10 in. space.
3. There will be a mandatory meeting of all steer exhibitors prior to the start of weigh-in. Classes will be divided by weight.
4. 900 lbs. minimum weight, no top weight.
5. Exhibitors are responsible for keeping pens neat and aisles clear at all times. Cattle are to be maintained by the exhibitor throughout the Show, making sure they are well kept, well groomed, and in show condition. Public aisles and walkways must be kept clear of tack, chairs, equipment and animals.
6. Cattle with sickness or abnormalities. The Livestock Committee reserves the right to reject cattle showing signs of sickness, lice, ringworm, (or other skin conditions including those commonly known as “fungus”) abscesses, ulcerations, abnormality or uncontrollable temperament. The Committee's decision is final and entry fees will not be refunded. The exhibitor must remove a rejected animal from the grounds immediately upon decision of the Committee.

Lot 1(A) – Junior Livestock Production Steers

Lot 1 A – Production Steer

1. Production class steers must be no older than 30 months of age. Any steer determined by the carcass judge to be over this age will not be eligible for Grand and Reserve Champions. The decision of the carcass judge will be final. Minimum live weight for production steers will be 900 pounds with the max pay weight not to exceed 1,400 pounds.
2. The space allotted for each steer is 3 ft. 10 in. All fans and stands must fit inside the 3 ft. 10 in space.
3. The Production Steer Class is a “Slick Show”. NO artificial coloring, glues, or adhesives will be allowed, no exceptions, while on the Valencia County Fairgrounds. All production show steers must be sheared to a hair length of no more than 1/4 inch including ears and tail head. Hair may be left 10 inches from the bottom of the tail. Clipping must be done prior to arrival at the fairgrounds for check-in. There will be no clipping allowed on show day.
4. All exhibitors who wish to show in the production steer show must declare for the show at tag day. All participants and parents will sign a consent form acknowledging this is a terminal show. The top 6 head placed during the live show, will be slaughtered the day following the show at the designated Packer.
5. All participants will be judged in the ring and on the rail. Grand and Reserve Champions will be determined by a combination of live evaluation and carcass performance, with an emphasis on carcass Quality Grade, and Yield Grade. The carcass judge will be evaluating quality grade and yield grade for each contestant. Exhibitors will be required to go through the cooler with the judge once he is finished for an explanation on how they have been evaluated per industry standards. Grand and Reserve will be awarded and announced at the awards ceremony.
6. Live Evaluation Criteria. Steers must be halter broke and shown to be placed. Exhibitors must know the Average Daily Gain of their project from Tag day to Check-in at the fair.
7. All animals will be sold as live animals, per lb live weight. Sale price to be based on live weight and market price as of July 1st plus \$0.20/lb. Max pay weight is 1,400 lbs. Live sale weight will be determined by the official check-in weight at the Valencia County Fair. Valencia County Fair will create a list of buyers and sell the animals on a first come, first served basis. If the exhibitor wishes to keep the beef he/she shows, this will be allowed, however the animal will still be required to go to the designated packer for carcass evaluation purposes. If the exhibitor keeps the beef, the exhibitor is responsible for processing and commission payable to VCFM.
8. All production steers will be processed at the designated processor of the Fair Boards choosing for convenience of the carcass judge.
9. Carcass Criteria to be eligible for Grand Champion and Reserve Champion are as follows:
 - a. Minimum Hot Carcass Weight: 560 lbs.
 - b. Maximum Hot Carcass Weight: 950 lbs.
 - c. Minimum 1.6 square inch of Rib Eye Area per 100 lbs. of Hot Carcass Weight
 - d. Yield Grade: Grade not to exceed 4.0.
 - e. Minimum Final Carcass Grade: Select 70
10. Final Determination of Grand Champion will be determined by adding the total points received by the exhibitor. Points will be awarded as follows:
 - a. Live Evaluation 6 points for 1st place, 5 Points for 2nd place, 4 points for third....
 - b. Quality Grade: 6 points for highest quality grade, 5 points for 2nd, 4 points for third....