

The relative number of marks given to each point has been carefully considered according to the relative market value of the point. For example, a carcass poor in the "eye muscle," or thickness of lean meat, can drop many more points than one which is thick in the shoulders. The sum total of the points therefore represents the desirability of the carcass from a market point of view. The standard set is a high one, and any carcass which obtains over half marks on any point is a good one in that respect.

JUDGING IN THREE STAGES.

The judging is carried out in three stages:—

(a) The carcasses are weighed and are hung up in a row with their backs to the judge. The Marketing Points (colour, skin, and dressing) and the hams and shoulders of the Breeders' Points are then judged.

(b) Each carcass is then sawn down the middle line, and the body length and the leg length are measured with a tape-measure graduated in millimetres.

(c) One side of each carcass is then sawn straight through at the level of the last rib, and the hinder ends are laid in a row with the cut surfaces facing the judge. On the exposed cut surface the streak is judged, and the "eye muscle" and back fat are measured by fine pointed callipers and read off on a wooden ruler scale in millimetres.

The level of the last rib has been selected to make this cut, for not only does it expose the most valuable part, but also the latest developing part of the carcass. A part which grows late during development of the animal forms the best index of the state of the development of the carcass as a whole.

THE SCALE OF POINTS EXPLAINED.

A brief description of the points and the methods used in judging them is as follows:—

MARKETING POINTS.

Colour (5 marks): The colour shall be a clean fresh white. Points should be deducted for dark coloration due to pigmented skin, sunburn before slaughter, or excessive drying in storage, as well as for the dead white blebs found as faults in cold storage.

Skin (5 marks): The skin should be smooth and not too thick or coarse.

Dressing (5 marks): Bruises and weals due to fighting before slaughter should be absent. There should be complete absence of all hair and absence of scraper cuts in the skin. The method of allowing the forelegs to hang naturally is preferable to hooking them back, as the latter makes the shoulders appear heavier than they are.

BREEDERS' POINTS.

(a) *By Inspection.*—For these photographic scales are used (see Figs. 1 and 2).

Hams (8 marks): The bone should be fine and the ham well filled out with lean meat, the space between the legs being U-rather than V-shaped. The hams to be judged are compared with the photographic scale of hams (Fig. 1) which shows the shape for maximum (8), minimum (1), and intermediate (4) marks, to be awarded.