

Meat Rabbits-

The 4 factors, in order of their importance, for judging meat Pens are

- 1) meat type
- 2) Condition
- 3) Uniformity
- 4) Fur

Meat pen stock consists of three (3) rabbits all the same breed and variety. broken group meat pens must also be the same variety. A meat does not necessarily have to come from the same litter. Age limit 10 weeks minimum weight 3 1/2 pounds each maximum weight 5 1/2 pounds each all rabbits must be weighed in the presence of a judge.

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 muscle and well rounded. 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, continuing to the hip loin juncture. 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 to the animals growth. front leg should also be considered in evaluating the animals and should carry enough muscle to balance and correctly support the animals behind. The hindquarters are most important loin second; forequarters are third in importance.

Faults

Fault for large frame, heavy bone, large head, thick ears, heavy hide. Fault animals that are thinly muscle, taper 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 pottiness. The pelt must be tight over the body in 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 Penn that have similar traits. Uniformity must be present and 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- first 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 California meat pans 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 pellets were white, as called for in the standard.

If anyone Rabbit in the Penn is overweight or underweight, the entire Penn is disqualified from competition

If anyone Rabbit in the Penn is disqualified from competition, the entire pen becomes disqualified

All ARBA general faults applied to each meat pen

Point schedule for judging single fryers, roasters, & stewers

Meat type.....50 points

Condition of flesh.....40 points

Fur.....10 points

Total.....100 points

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

Roasters- all rabbits entered in this class must be under six months of age. Minimum weight over 5 1/2 pounds. Maximum weight 9 pounds.

Stewers- all rabbits in this class must be six months of age and over. Minimum wage over 8 pounds.

Meat type breeds

Californian, Rex, New Zealand, Satin Champagne D'Argent, American chinchilla, Cinnamon, Argent brun, Crème D' Argent, Palimino, Silver Marten,