

## 4-H Alberta Steer Carcass Competition – Survey Results for East Central Region

Thank you to the participants that responded to the survey! It allowed for a better understanding about participation from East Central. To follow is a summarization of the results.

1) Have you participated in the competition previously?

10% Yes

90% No

2) Will you participate in the competition this year?

17% Yes **(Thanks for participating! I hope you do well in the competition!)**

22% No

61% Undecided

3) If “No” Why?

- Location too far from me
- Too busy school, sports etc.
- Participate in club district competition ... don't want to compete at a higher level
- Don't like a specific abattoir
- Timing of harvest
- No interest
- Too much work ... seems to complicated

**\*\*Please note that a Webinar will be conducted on October 17<sup>th</sup> to explain competition\*\***

4) Would you participate if you didn't have to market animal? Just sell to abattoir.

48% Yes

52% No

5) Which abattoir would you like to use?

Bouma Meats – 12%

Forestburg Meat Processing – 59%

TK Ranch – 24 %

Others – Provost Packers, MeatChop (Currently being used as a facility – members can choose to take animals there)

6) Other Comments/Responses to Questions

- a. Like to see criteria/spreadsheet prior to competition. **The Criteria has been completed and will be posted to the 4-H Alberta website for all to see by October 1, 2019.**
- b. TK Ranch harvests in Coronation and cuts/wraps in Calgary? **That is my understanding but would need to confirm.**
- c. Members watch grading in other districts/clubs. **This change happened at the provincial level last year ... only issue is to ensure that questions are answered at the end for grading consistency and fairness to competitors.**

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- d. Should be similar to commodity market criteria. **The organizing committee discussed this at the start of the competition; however, marketing to a freezer beef market is different than selling to JBS or Cargill and that is why this specific criteria was developed.**
- e. Too busy with sports etc. **We understand that everyone is busy and this competition will not fit into everyone's schedule. We are running webinars this winter for participants on Finance/Marketing, Understanding DNA tests, Meat Science as new learnings for the competition.**
- f. Date is too early to get an animal finished. **In the past 3 years, there have been very few animals that did not grade. These were grass fed steers; however, the premium they received from their customers more than made up for them not grading. \$\$\$**
- g. Coordinated with district/club level to make it easier. **In the past we tried working with districts and have been told that we would have to follow their protocols. Unfortunately that does not work when you are trying to coordinate a provincial competition. We're listening if there are any ideas on how to make this work!**