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To: Coaches - Intercollegiate Meat Judging - Meat ScienceDate: December 9, 2016 To: Coaches - Intercollegiate Meat Judging From: Joe Harris - Superintendent, Houston Livestock Show & Rodeo Subject: 38th Annual Intercollegiate Meat Judging Contest The 38th Annual Houston Livestock Show And Rodeo Intercollegiate Meat Judging Contest Will Be Held On Saturday, March 11, 2017. Martin Preferred Foods Will Host ... Mar 15th, 2024Meat Judging CDE 2020 Meat Judging Question PresentationSteps To Mastering Meat Judging Questions • Know Your Terminology Well! • Know Placing Factors To Quickly Place The Class And Spend Majority Of Time On Questions! • 5 Points A Question Vs. A 2 Point Close Pair • Be Familiar With

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