

2007 Chico State & Butte College Field Day Meat Judging

Advisor: Patrick Doyle/Trevor Nunes

Student Chair: Gayle Smith

High Teams

Total	Team
1672	Clovis
1582	Madera
1569	Hanford
1452	Exeter
1338	Gustine

High Individuals

Total	Name/Team
565	Eryn Rouch/Clovis
558	Austin Perry/Clovis
549	Chad Bower/Clovis
545	Nicholas Badasci/Hanford
544	Vincent Presley/Clovis

Teams: 6
Contestants: 23
Alternates: 7
Total: 30

Ties Broken by Questions. Top three scores used to calculate team score.

3/10/2007

Individual Results

	Carcass Beef	Carcass Pork	Carcass Lamb	Fresh Hams	Cuts Beef	Cuts Pork	Cuts Lamb	Retail Cut ID	Beef Grading	Yellow Pages	Questions #1	Questions #2	Tie	Total	Place
<u>Clovis B</u>															
Alyssa Wiley	47	40	24	45	42	29	28	103	47	57	6	4	10	472	15
Josh Zimmerman	42	49	24	48	50	47	28	108	75	36	6	5	11	518	8
														<u>1672</u>	<u>1</u>
<u>Clovis</u>															
Austin Perry	44	39	24	50	48	36	24	159	83	39	7	5	12	558 *	2
Chad Bower	50	39	24	48	50	29	14	158	81	45	7	4	11	549 *	3
Eryn Rouch	47	40	24	45	50	45	28	172	57	48	5	4	9	565 *	1
Vincent Presley	50	36	24	48	48	45	17	158	50	57	5	6	11	544	5
														<u>1452</u>	<u>4</u>
<u>Exeter</u>															
Ben Barba	47	44	32	38	47	45	50	84	67	51	3	1	4	509 *	12
Rodney Hill	50	39	32	38	50	30	42	90	65	27	6	2	8	471 *	18
Sarah Ewing	50	36	48	45	50	29	18	75	83	30	6	2	8	472 *	17
<u>Gustine B</u>															
Miguel Padilla	50	40	26	50	50	50	50	69	46	12	7	2	9	452	23
Rosio Haro	48	40	24	50	50	42	46	47	83	24	3	4	7	461	21
														<u>1338</u>	<u>5</u>
<u>Gustine</u>															
Alyssa Kerchove	48	45	24	48	50	21	28	64	70	42	6	3	9	449 *	24
Anthony Greer	50	45	26	46	42	47	17	72	70	30	6	6	12	457 *	22
Bailey Wood	48	40	24	40	50	19	24	83	54	42	3	2	5	429	26
Brooke Giles	50	39	24	46	50	36	17	81	41	39	4	5	9	432 *	25

Individual Results

	Carcass Beef	Carcass Pork	Carcass Lamb	Fresh Hams	Cuts Beef	Cuts Pork	Cuts Lamb	Retail Cut ID	Beef Grading	Yellow Pages	Questions #1	Questions #2	Tie	Total	Place
<u>Hanford B</u>															
Houston Howell	48	50	28	46	50	47	24	80	80	27	3	1	4	484	13
Phillip Nunes	50	44	24	50	50	30	14	79	73	45	5	4	9	468	19
														<u>1569</u>	<u>3</u>
<u>Hanford</u>															
Brandon Lee	50	40	26	40	50	40	24	118	73	45	5	2	7	513 *	9
Lee Wisecarver	27	44	44	45	43	36	25	112	49	33	5	3	8	466	20
Nicholas Badasci	48	39	26	46	48	23	17	158	73	57	7	3	10	545 *	4
Tyler Beck	50	40	24	48	50	45	39	123	52	30	5	5	10	511 *	10
														<u>1270</u>	<u>6</u>
<u>Livingston</u>															
Angela Dunham	47	35	30	43	28	29	28	27	68	27	4	3	7	369 *	29
Brad Torres	50	45	26	45	48	47	47	45	47	21	2	4	6	427 *	27
Lowell Dickson	31	39	24	41	23	23	17	55	57	30	2	2	4	344	30
Miguel Del Toro	50	39	26	50	50	47	24	83	60	36	5	4	9	474 *	14
														<u>1582</u>	<u>2</u>
<u>Madera B</u>															
Tori Isaak	50	39	26	48	38	31	17	69	74	24	5	3	8	424	28
<u>Madera</u>															
Glen Gil	50	39	24	50	50	47	40	89	93	42	5	3	8	532 *	7
Kaysy Hopson	42	45	24	45	50	36	24	93	65	36	6	6	12	472	16
Logyn Gonzales	47	44	30	50	50	47	17	105	82	27	7	4	11	510 *	11
Margarito Cervantes	50	38	24	46	42	50	42	106	89	45	5	3	8	540 *	6

Individual Results

Carcass Beef	Carcass Pork	Carcass Lamb	Fresh Hams	Cuts Beef	Cuts Pork	Cuts Lamb	Retail Cut ID	Beef Grading	Yellow Pages	Questions #1	Questions #2	Tie	Total	Place
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Ties Broken by Questions. Top three scores used to calculate team score.

* Scores used to compute team score

Class	Max Score	Official	Cut 1	Cut 2	Cut 3
01 Carcass Beef	50	2431	3	2	3
02 Carcass Pork	50	3421	2	1	2
03 Carcass Lamb	50	3124	2	2	4
04 Fresh Hams	50	2431	2	1	2
05 Cuts Beef	50	4123	3	2	4
06 Cuts Pork	50	4123	3	4	2
07 Cuts Lamb	50	3142	4	3	4
08 Retail Cut ID	180				
09 Beef Grading	100				
10 Yellow Pages	75				
11 Questions #1	50				
12 Questions #2	50				