

Study Guide for Judging Meat Goats

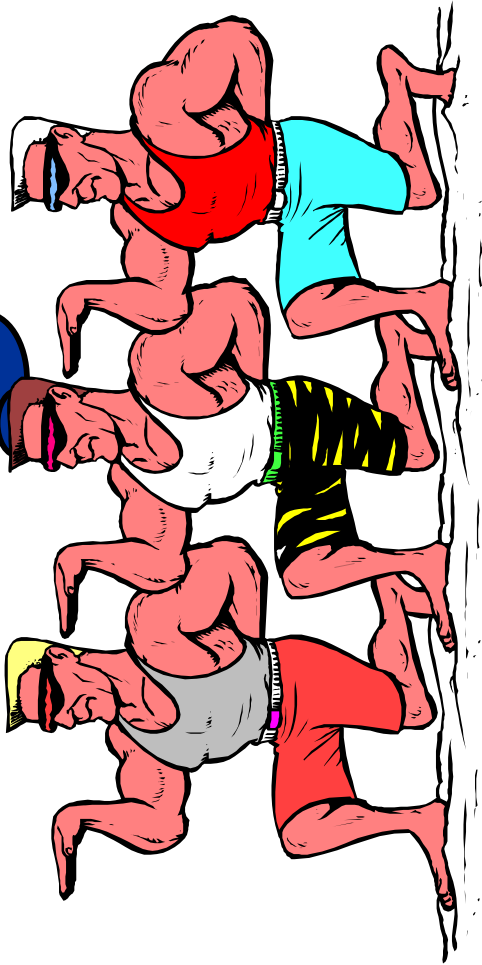
Keys Points for Judging Meat Goats

1. Evaluate meat goats first from the ground up and then from the rump (rear) forward.
2. Rank the traits for their importance.
3. Evaluate the most important traits first.
4. Eliminate any easy placings.
5. Place the class based on the volume of the important traits.

Ranking of Traits for Judging Meat Goats

1. Degree of muscling.
2. Soundness and structural correctness.
3. Degree of finish (fat cover).
4. Capacity (volume).
5. Balance.
6. Style.
7. Freshness.

Evaluating Muscling



Evaluating Degree of Muscling

Degree of muscling in meat goats is best evaluated by considering:

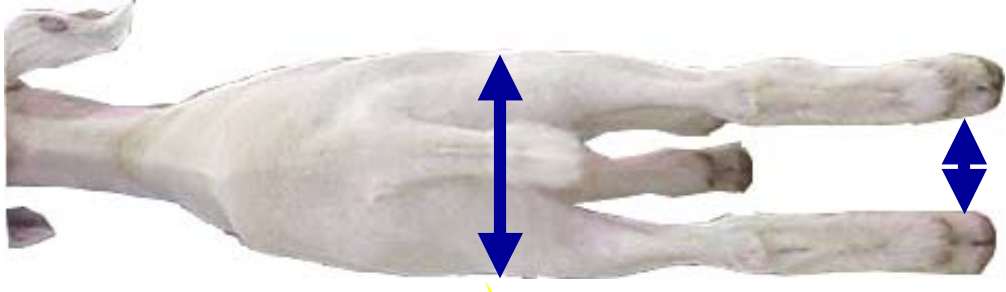
1. Thickness through the center of the leg.
2. Width between rear feet when the goat stands and walks.
3. Width, depth, and length of the loin.
 - ✓ Wide topped goats with a long hind saddle in relation to front saddle is desired.

Evaluating Degree of Muscling

– Center Leg Width –



Wide and
Thick Muscled



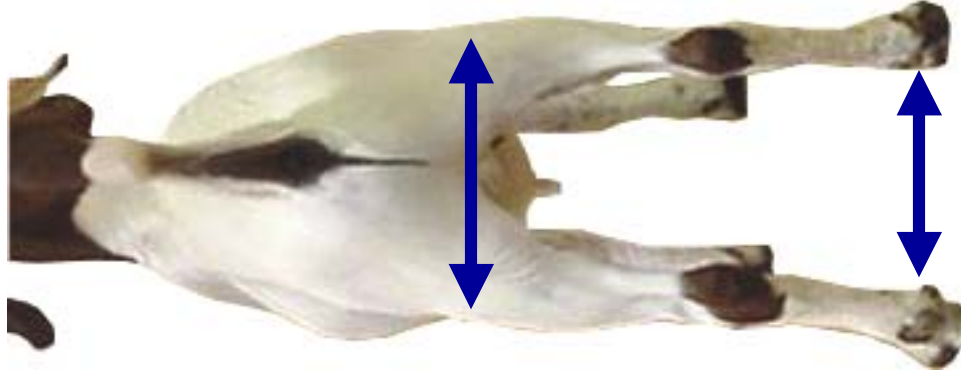
Narrow and
Thin Muscled

Evaluating Degree of Muscling

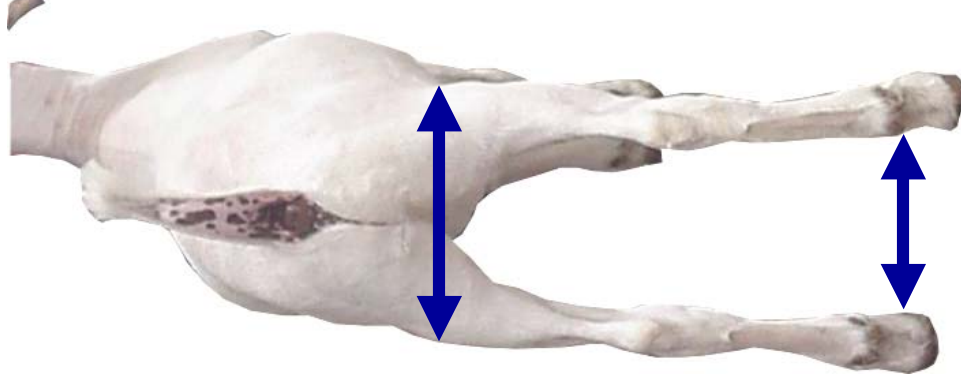
– Center Leg Width –



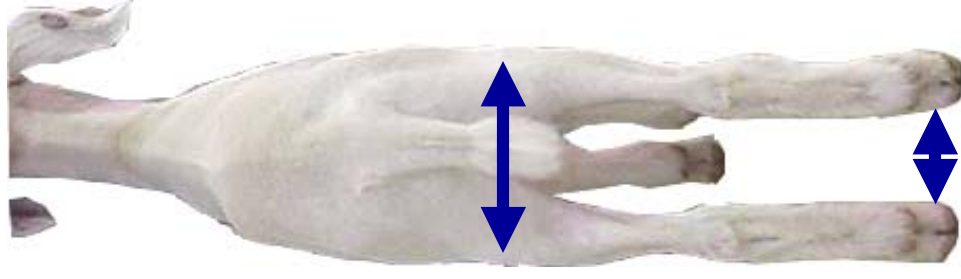
Thick



Average



Average



Thin

Evaluating Degree of Muscling

– Width of Loin –



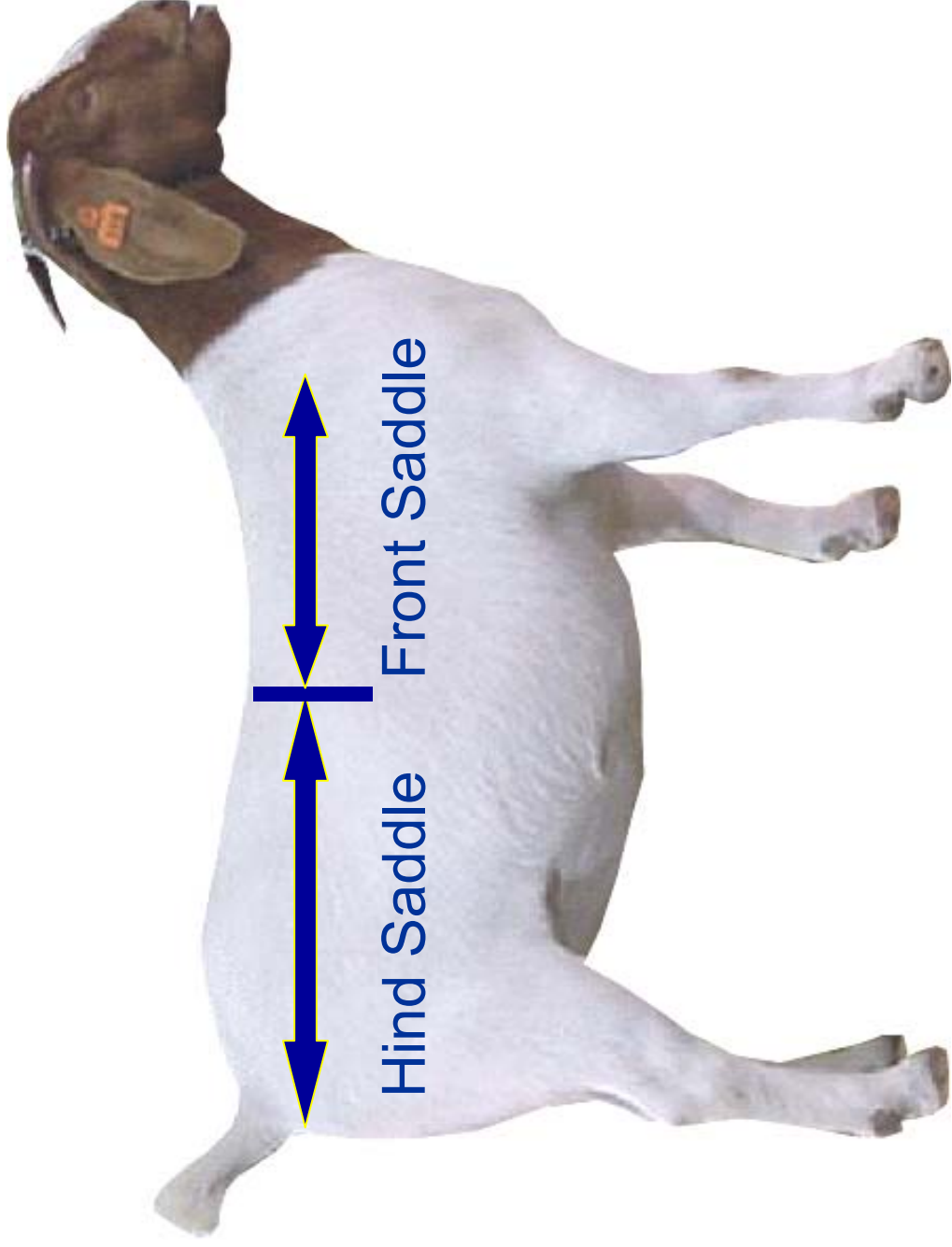
Wide and
Flat Over
Top



Narrow and
Steep Over
Top

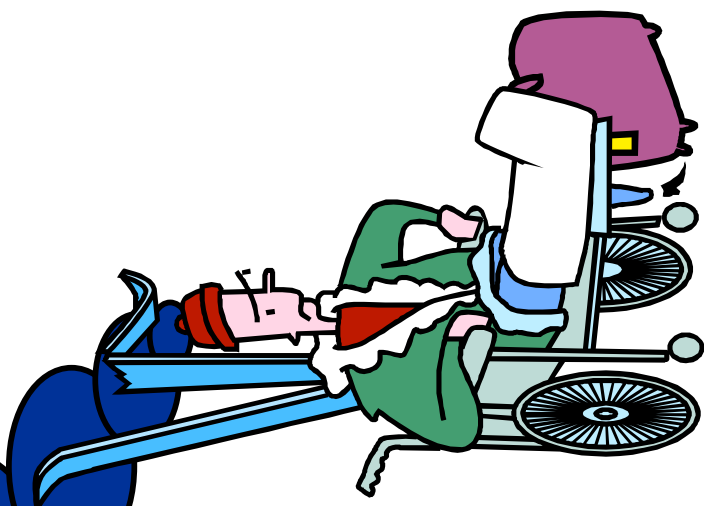
Evaluating Degree of Muscling

– Length of Loin –



★ Hind saddle should be at least as long as front saddle.

Evaluating Soundness



Evaluating Soundness/Structure

Soundness and structural correctness in meat goats is best evaluated by considering:

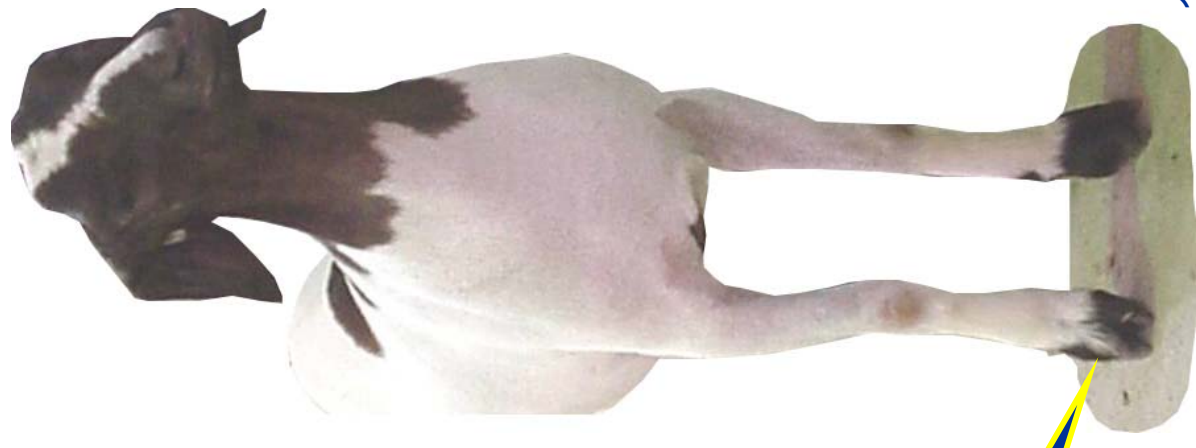
1. Feet and toes
2. Knees
3. Hocks
4. Pasterns
5. Levelness of top

Evaluating Soundness/Structure

– Feet and Toes –



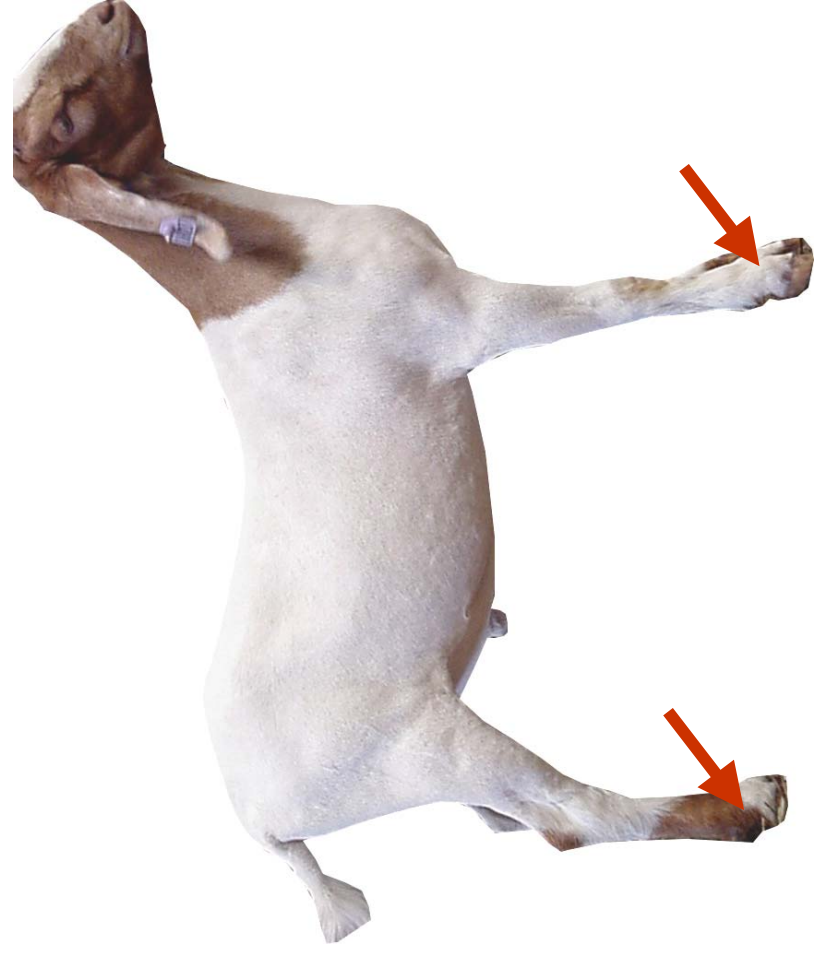
Big Feet with
Even Toes



Feet Turned Out
(Uneven Toes)

Evaluating Soundness/Structure

– Pasterns –



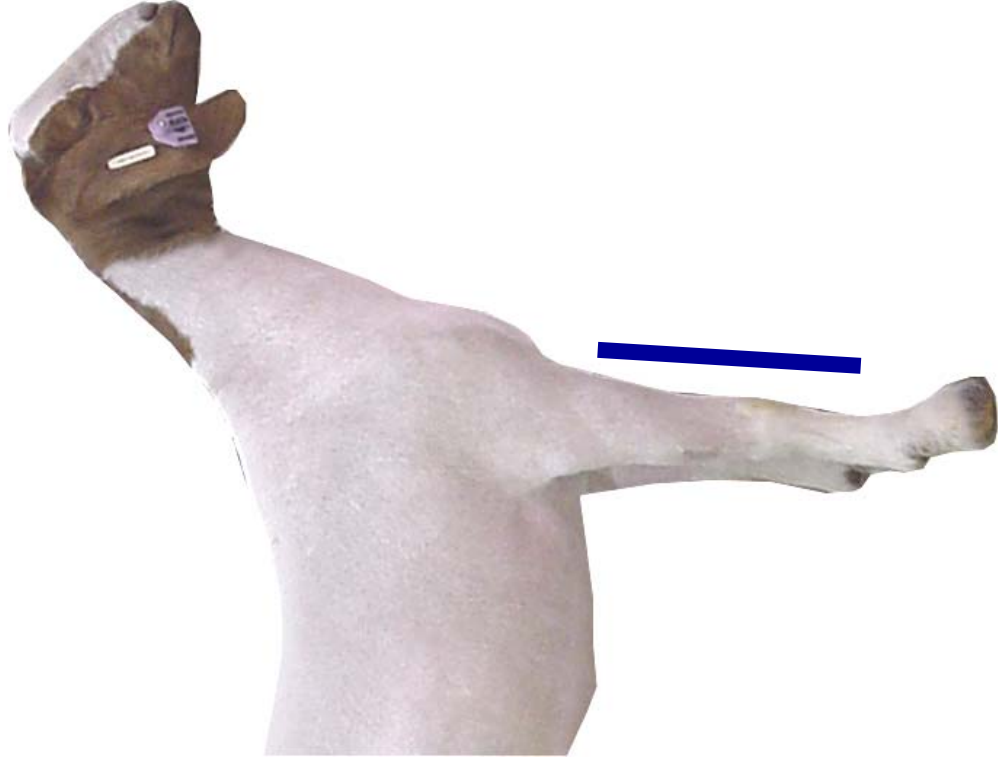
Nice, Strong Pasterns



Weak Pasterns

Evaluating Soundness/Structure

– Knees –



Nice, Straight Knee



Buck-Knee

Evaluating Soundness/Structure

– Hocks –



Nice Set to Hocks

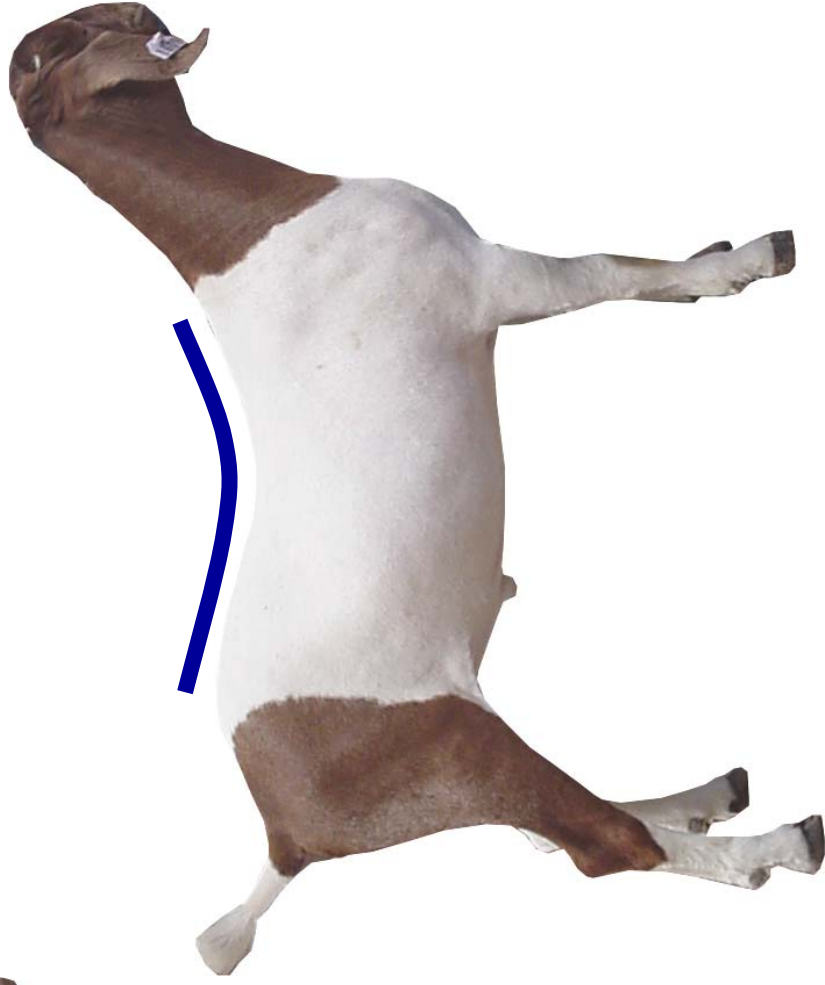
Too Much Set to Hocks

Evaluating Soundness/Structure

– Levelness of Top –

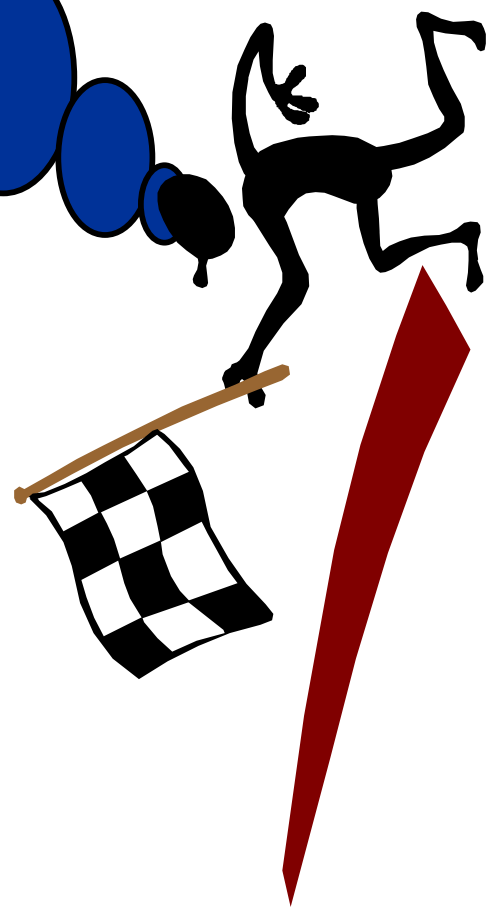


Level Topped



Weak Topped

Evaluating Finish



Evaluating Finish

- Unique characteristics of meat goats:
 - ✓ Goats deposit fat from the inside to the outside.
 - ✓ Goats do not marble (do not deposit intramuscular fat).
- Meat goats should be lean and trim.
 - ✓ They should also have bloom.
 - ✓ Lean meat goats that are unthrifty are discounted.

Evaluating Finish



Lean but
Unthrifty

Evaluating Finish



Lean with
Bloom

Evaluating Capacity



Evaluating Capacity or Volume

Capacity in meat goats refers to the combined volume of:

1. Body width.
 - ✓ Open rib shape and good base width desired.
2. Body depth.
 - ✓ Good depth desired.
3. Body length.
 - ✓ Good length desired.

Evaluating Capacity or Volume

– Body Width –



Narrow Width
(Flat-Ribbed)

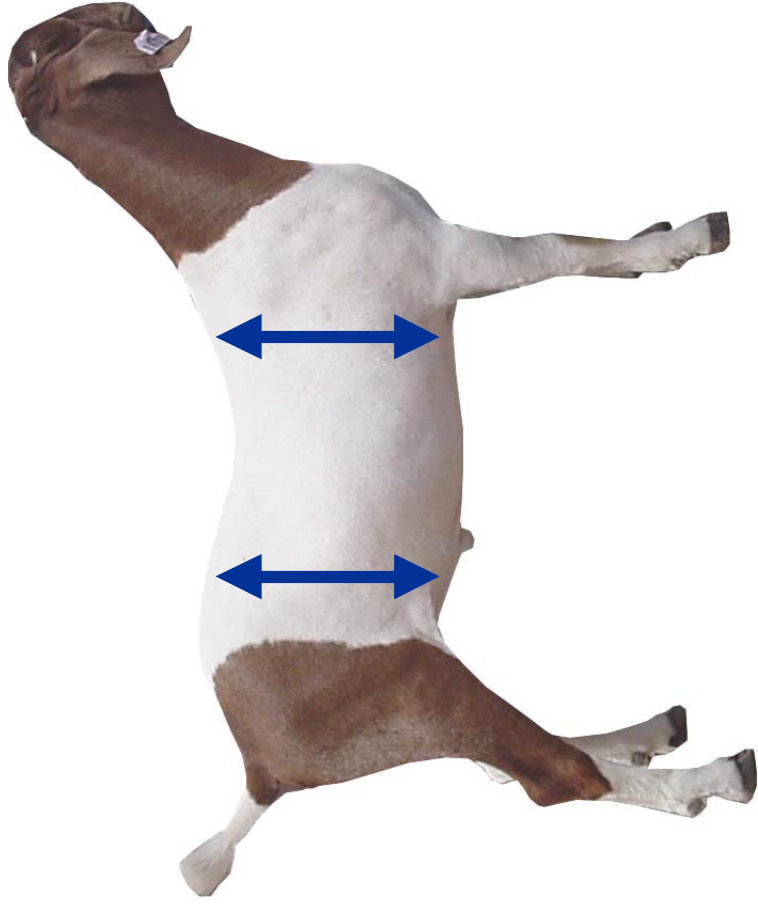


Wide Based
(Open-Ribbed)

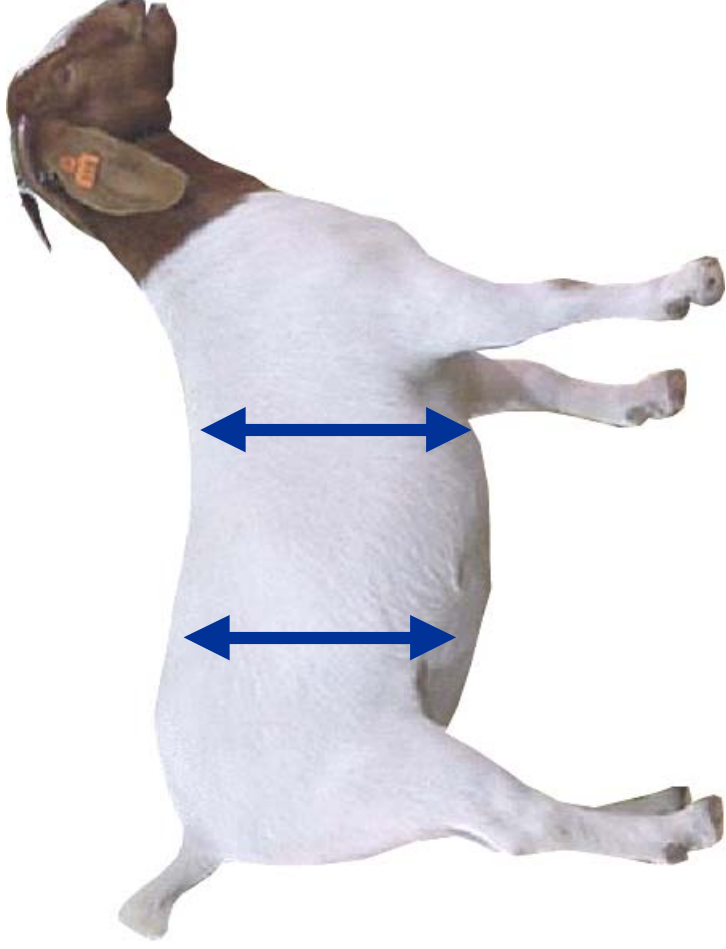
Evaluating Capacity or Volume

– Body Depth –

Shallow Bodied



Deep Bodied



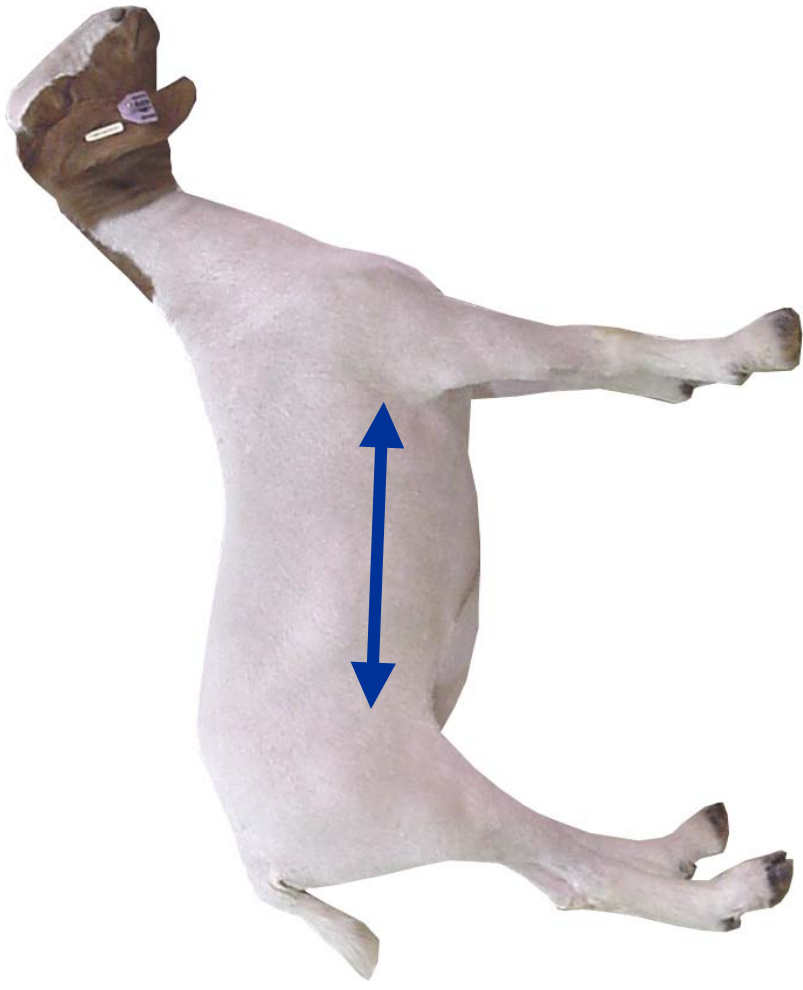
Evaluating Capacity or Volume

– Body Length –

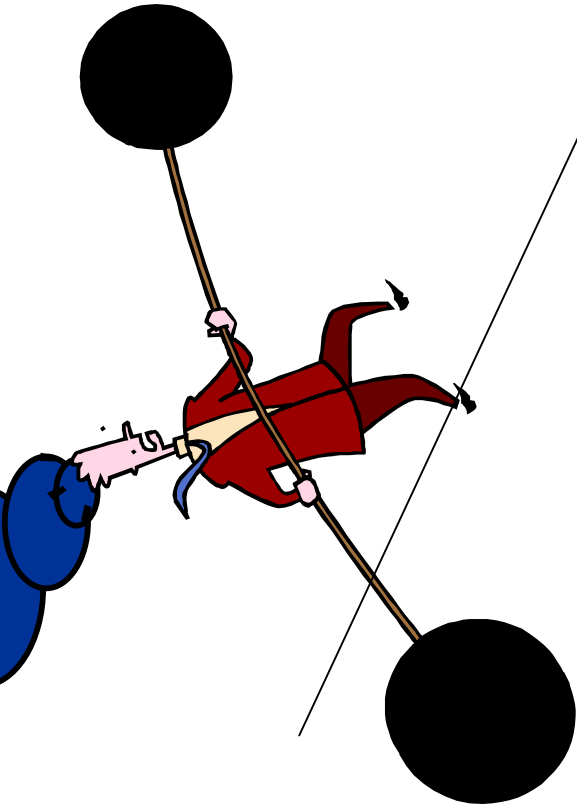
Short Bodied



Long Bodied



Evaluating Balance



Evaluating Balance

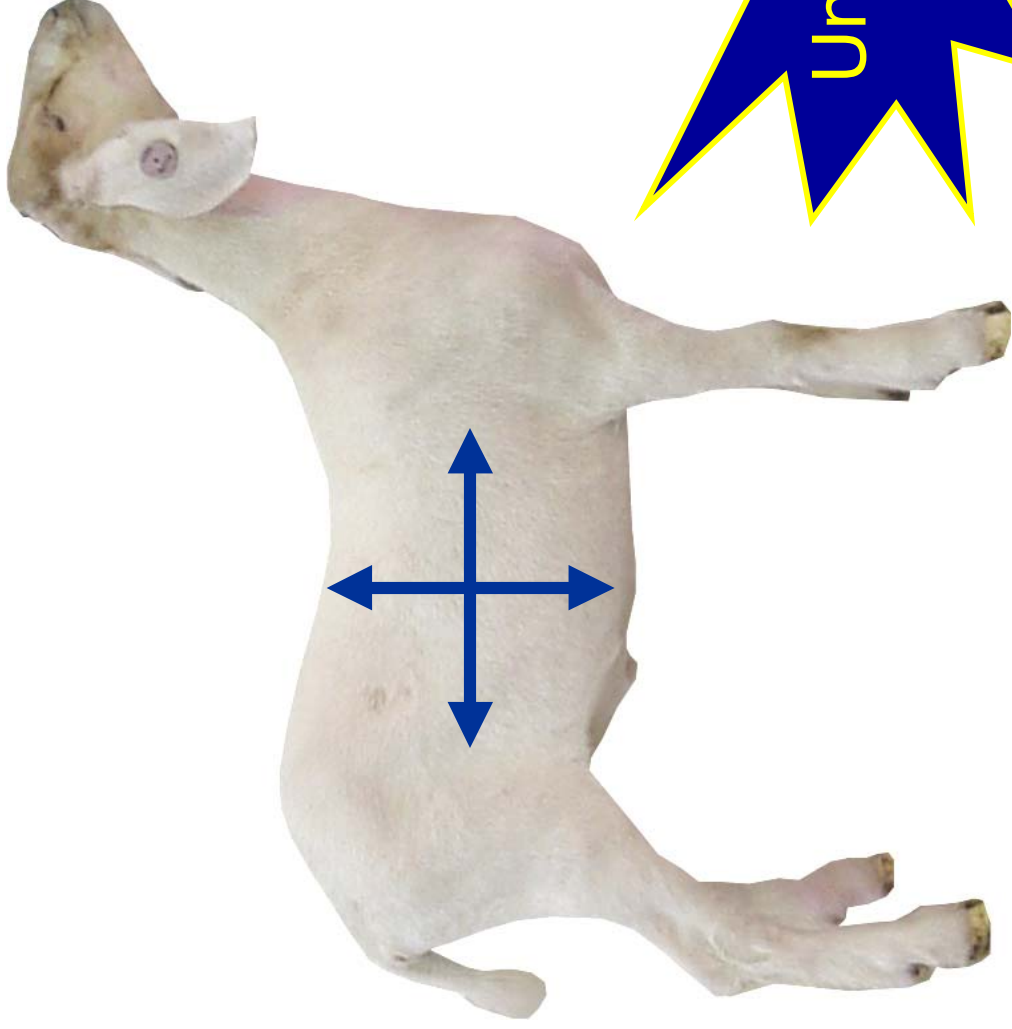
Balance in meat goats refers to having the correct proportions of:

1. Body width.
2. Body depth.
3. Body length

Evaluating Capacity or Volume



Narrow
Based



Short and
Shallow-Bodied



Unbalanced
Alert!!

Evaluating Capacity or Volume



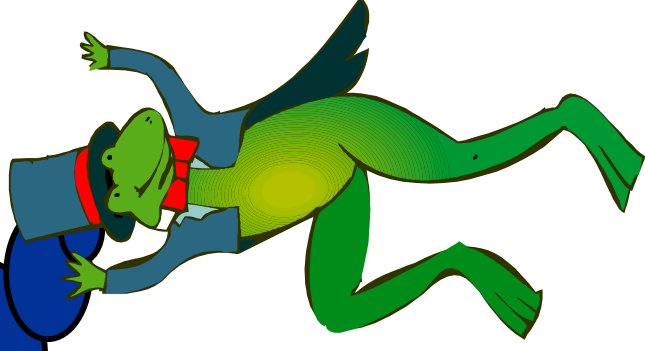
Wide
Based



Nicely
Balanced

Excellent Depth
and Length of Body

Evaluating Style



Evaluating Style

Meat goats with style will exhibit the following:

1. A long, level top line.
2. A long neck that sits high on the shoulder.
3. A clean breast.
4. A smooth, neat shoulder that blends smoothly from neck to forerib.

Evaluating Style

Poor Style!!
(Weak-Topped)



Nice Style
(Level-Topped)

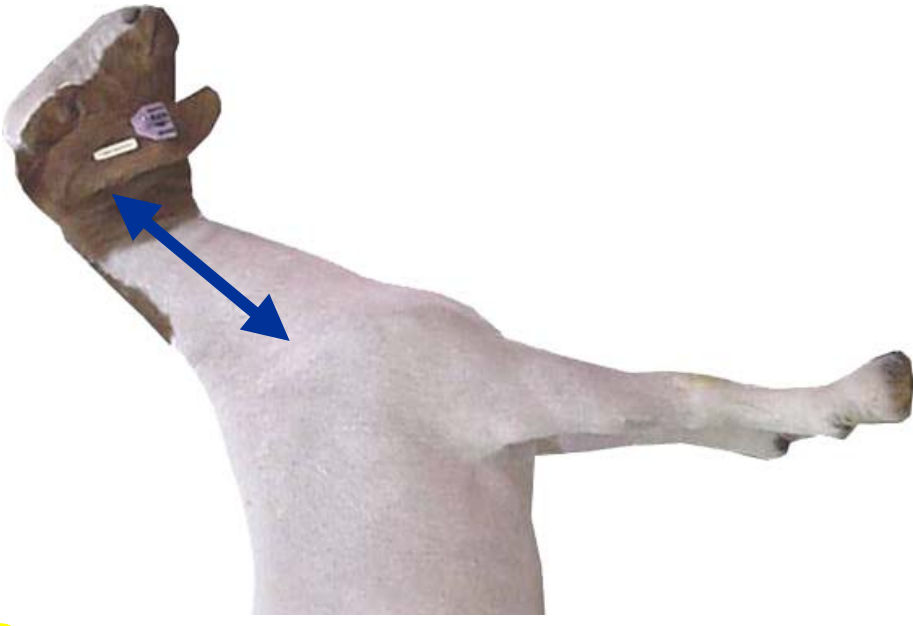


Evaluating Style

Poor Style!
(Short, Thick Neck)

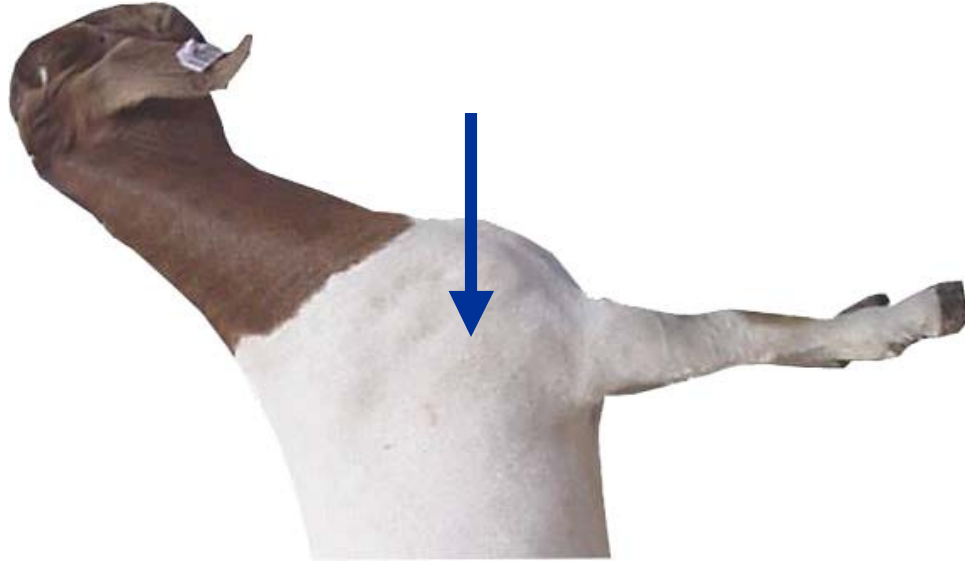


Nice Style
(Long, Clean Neck)

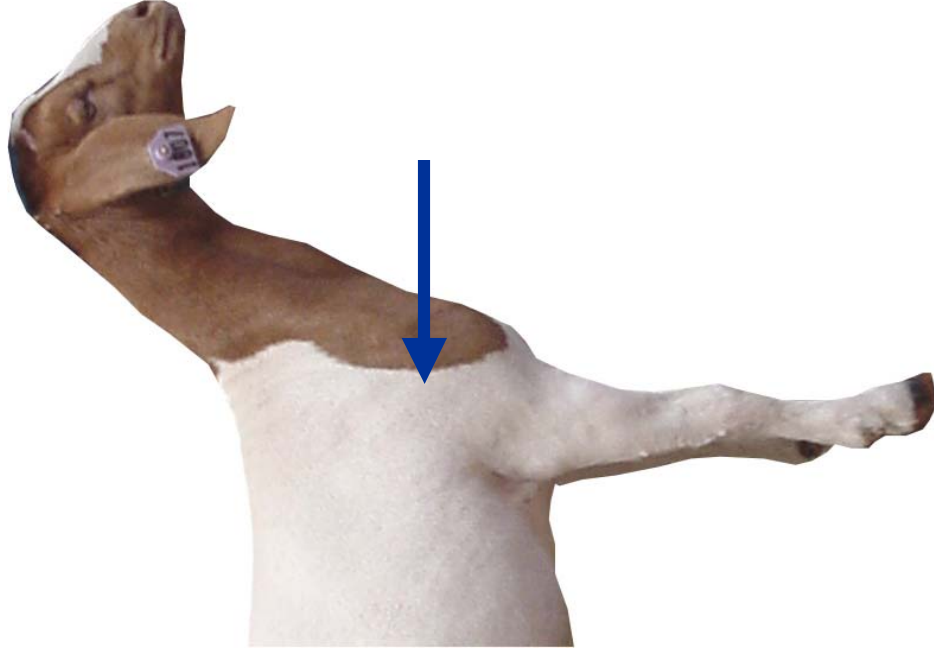


Evaluating Style

Poor Style!
(Coarse Shoulder)



Nice Style
(Smooth Shoulder)



Evaluating Style

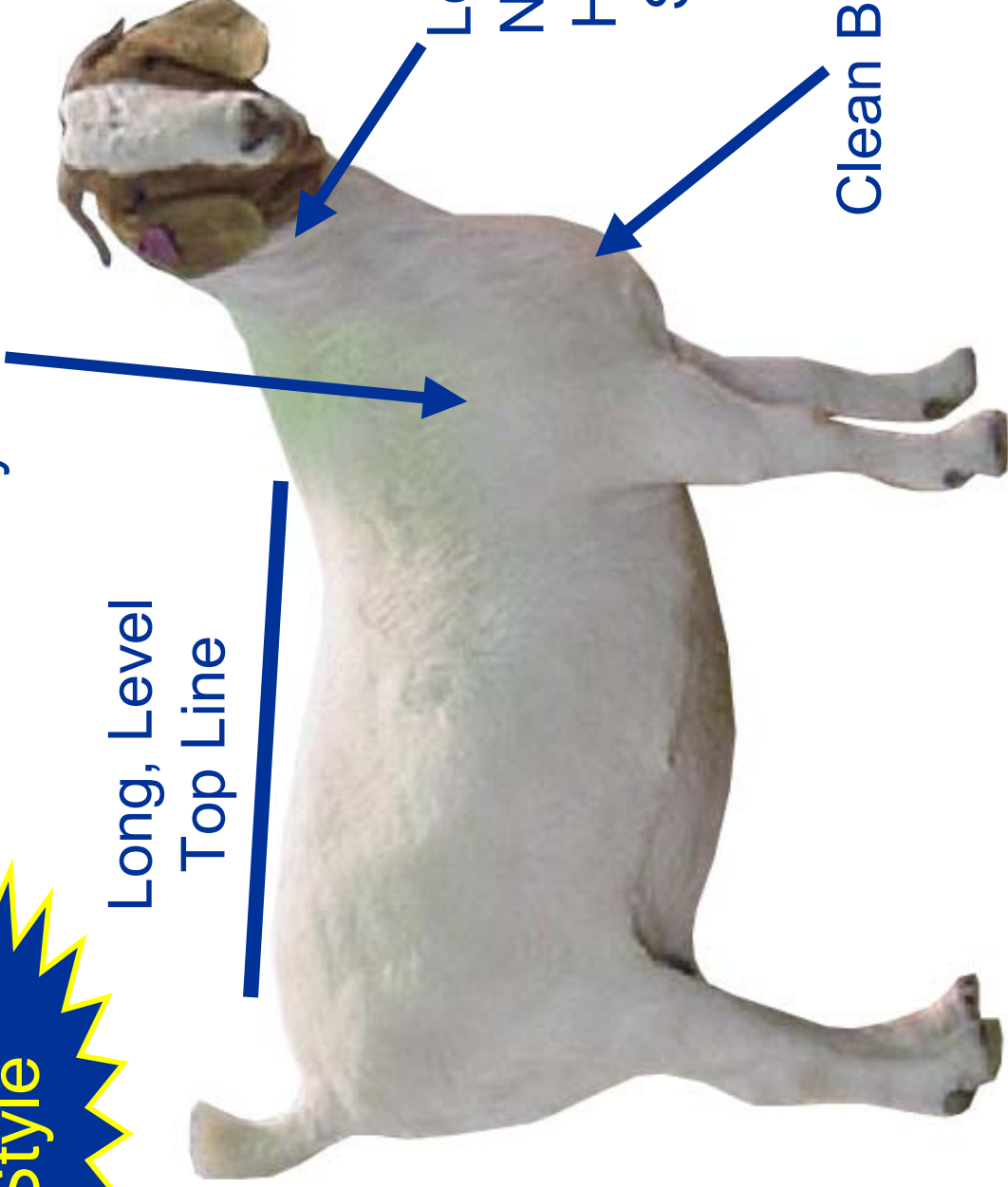
**Excellent
Style**

Smooth Shoulder Blending
Nicely from Neck to Forerib

Long, Level
Top Line

Long, Clean
Neck Sitting
High on the
Shoulders

Clean Breast



Evaluating Freshness



Evaluating Freshness

Freshness in meat goats refers to having:

1. An appearance of being healthy (not unthrifty).
2. A smooth, slick hair coat.

Evaluating Freshness



Evaluating Freshness



Fresh is
My Middle
Name

Final Tips for Judging Meat Goats

- Remember the important traits.
- Know what “correct” looks like.
- Look at lots of meat goats.
- Practice your judging skills.



