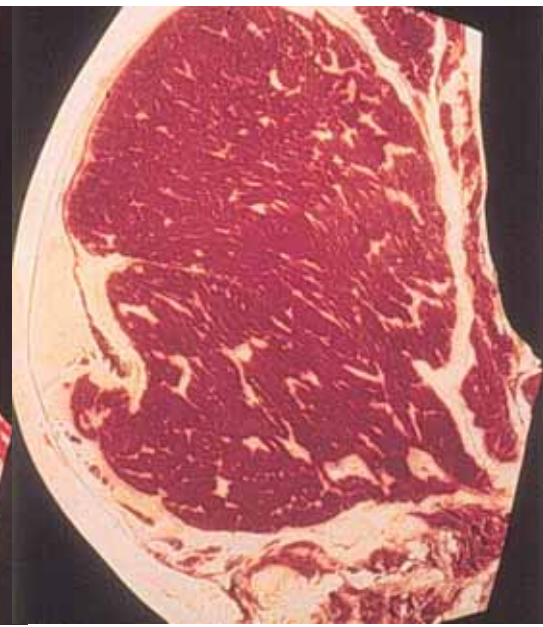
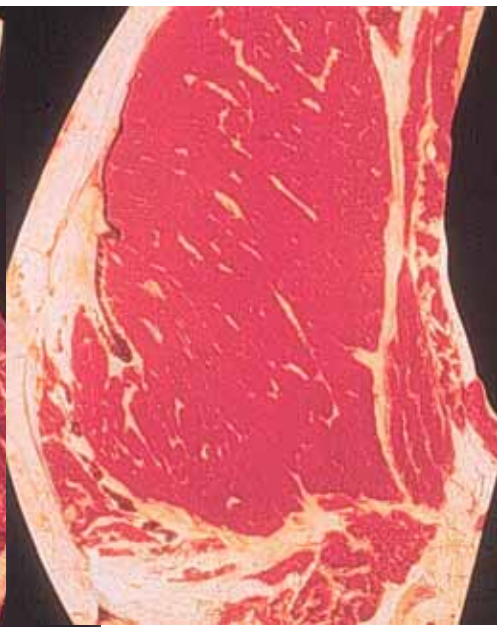
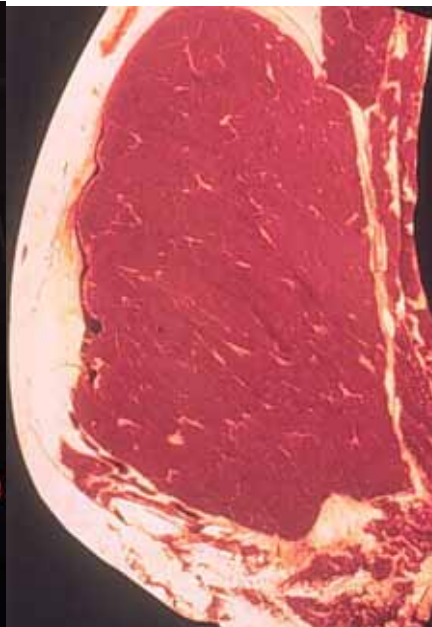
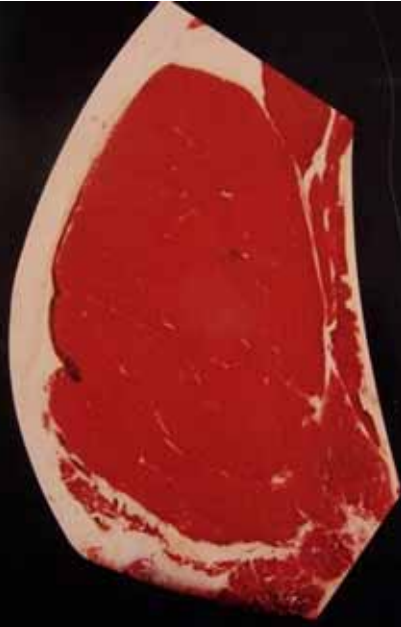


Beef Quality Grades

Slight marbling-
Select QG

Modest marbling-
Avg. Choice QG



Small marbling- Low
Choice QG

Slightly abundant
marbling-
Low Prime QG

Factors that Affect Quality Grade

1. Length of time on feed & level of nutrition
2. Genetic differences among breeds to marble
3. Genetic differences among animals within a breed
4. Rate of gain
5. Stress- Dark Cutters
6. Other environmental factors

Live Animal Comparisons



8a



8b



9a



9b



12a



12b

Live Animal Comparisons

Steer A

Steer B

Lean

60%

43%

Bone

14%

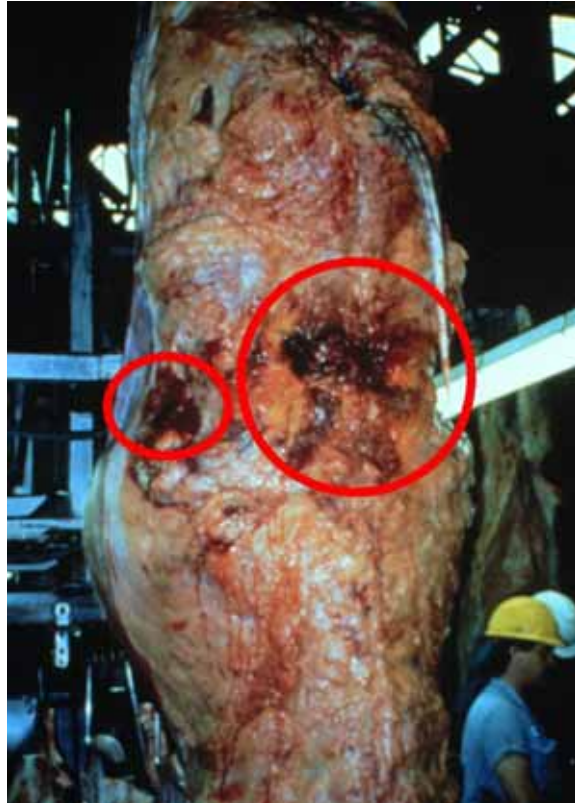
13%

Fat

26%

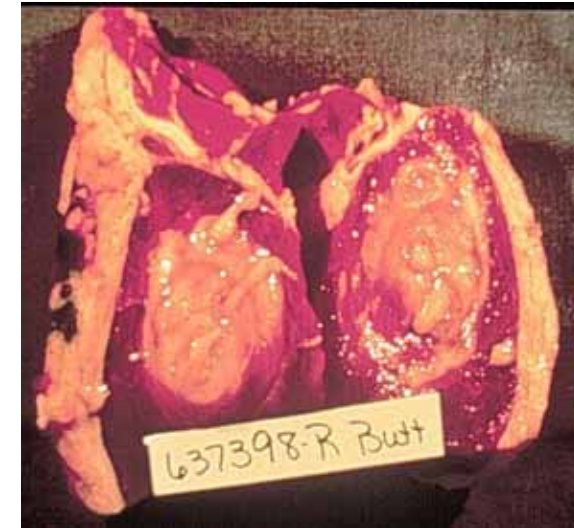
44%



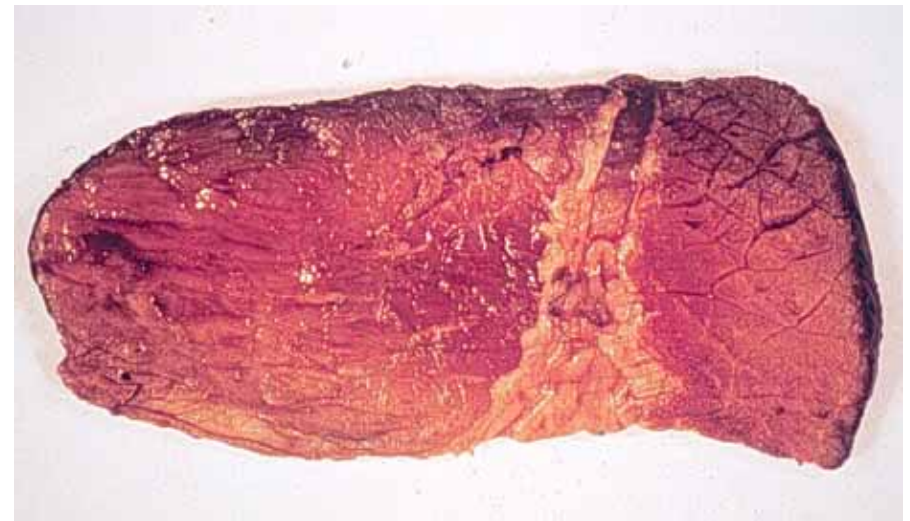


Carcass bruises

Vaccination
abscess



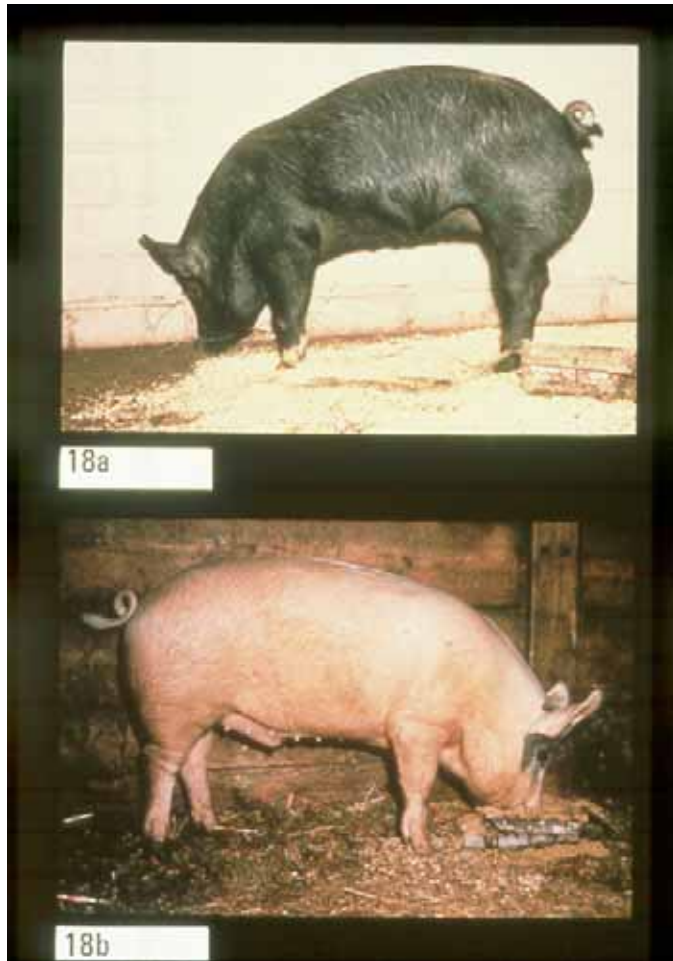
Cooked meat with abscess



Asotin County Fair Data

	<u>2003</u>	<u>2004</u>	<u>2005</u>	<u>2006</u>	<u>2007</u>	<u>2008</u>
No. steers	15	18	13	15	16	18
Start Weight	856	793	779	857	842	832
Final Weight	1286	1243	1241	1335	1334	1331
ADGain	3.09	3.19	3.33	3.27	3.38	3.42
Rib fat	.35	.39	.41	.38	.37	.35
RibEyeArea	13.8	13.8	13.1	14.8	14.8	14.3
ReqREA	13.8	13.4	13.4	14.4	14.3	14.0
YieldGrade	2.6	2.6	2.9	2.6	2.6	2.5
Cutability	50.7%	50.6%	50.1%	50.7%	50.5%	51.0%
QualityGrade						
% Choice	67%	67%	77%	53%	63%	67%

Then and now...



1960's market hogs



**2006 Junior Livestock
Show of Spokane, 288
pounds.**

Industry Standards

	<u>Industry</u>	<u>4-H/FFA Projects</u>
Slaughter weight (lbs.)	270 lb. Avg.	215 to 300 lbs.
Fat cover (10 th rib)	.60 to .70 tenths	.20 to 1.25 tenths
Age at slaughter	5 to 5.5 months	6 to 7 months
Average daily gain	1.75 to 2.5 lbs	1.25 to 2.25 lbs
Muscle (LEA)	6.5 to 7.5 sq. in.	5.5 to 10.0 sq.in.

Swine Standards



Show Swine trends the past 5 years...

- Much more emphasis placed on structure
- Heavier upper weights towards 300 pounds
- A combination of adequate muscle and at least .50 inches of outside fat cover

