

2017 Asotin County Fair																					
Steer Carcass Data																					
Data Collected by Dr. Everett Martin, retired WSU Dept. of Animal Sciences; and Mark Heitstuman on 4/27 and 4/29 2017																					
Tag #	Exhibitor	Club/Chapter	Starting Weight	Final Weight	ADG	Hot Carcass Weight	Dress %	Adj. Fat Thickness	PYG	Actual REA	Req. REA	% KPH	Yield Grade	Cutability	Quality Grade	Carcass Index	Steer of Merit	Steer of Merit Disqualifications	Sales Order	Index Factor	NOTES
AVERAGES			834	1299	3.18	818	62.96	0.49	3.22	14.12	13.62	2.90	2.89	50.02	100% graded Choice	50.92	RANK				
<b>STEER OF MERIT WINNERS- Ranked by Carcass Index</b>																					
198	Karlie Koch	Quirky Crafters	746	1166	2.88	724	62.09	0.32	2.8	13.3	12.5	1.25	2.05	52.02	Modest 10 (Avg Choice)	52.82	1st overall		10th	0.8	Heights
171	Makayla McCabe	Anatone 4-H	917	1433	3.53	935	65.25	0.48	3.2	16.8	15.0	3.00	2.48	50.92	Moderate 10 (High Choice)	52.52	2nd		21st	1.6	Heights
191	Pate Earl	Asotin FFA	810	1382	3.92	906	65.56	0.40	3.0	16.0	14.7	3.50	2.52	50.83	Moderate 50 (Hi Choice)	52.43	3rd		16th	1.6	C&L in Moscow
172	Colton Southwick	Asotin FFA	934	1360	2.92	877	64.49	0.40	3.0	15.3	14.3	3.50	2.64	50.58	Moderate 50 (High Choice)	52.18	4th		Grand Champ.	1.6	4Frenz
176	Mekayty Heimgartner	Animals R Us	884	1309	2.91	854	65.24	0.72	3.8	14.5	14.0	3.00	3.51	48.58	Moderately Abundant 50 (Avg Prime)	51.78	5th		17th	3.2	C&L in Moscow
162	Raylie Fleshman	Country Time	772	1308	3.67	835	63.84	0.40	3.0	15.2	13.8	3.50	2.51	50.89	Modest 10 (Avg Choice)	51.69	6th		Res. Champ.	0.8	4Frenz
174	Braeden McCabe	Anatone 4-H	806	1240	2.97	777	62.66	0.44	3.1	13.7	13.1	2.50	2.67	50.55	Modest 20 (Avg Choice)	51.35	7th		8th	0.8	Heights
203	Carson Benner	Animals R Us	765	1282	3.54	784	61.15	0.56	3.4	14.7	13.2	2.50	2.68	50.54	Modest 0 (Avg Choice)	51.34	8th		5th	0.8	4Frenz
164	Lane Weissenfels	Barnyard 4-H	987	1512	3.60	935	61.84	0.40	3.0	14.9	15.0	2.00	2.69	50.43	Modest 70 (Avg Choice)	51.23	9th		4th	0.8	Heights
175	Rilyn Heimgartner	Animals R Us	887	1374	3.34	866	63.03	0.68	3.7	15.0	14.2	3.50	3.39	48.84	Moderate 50 (Hi Choice)	50.44	10th		25th	1.6	C&L in Moscow
<b>NON STEER OF MERIT WINNERS- Ranked by Carcass Index with Choice steers ranked before Select steers</b>																					
188	Cooper Moss	Beckman Gulch 4-H	961	1324	2.49	830	62.69	0.32	2.8	14.8	13.8	3.50	2.42	51.11	Small 90 (Low Choice)	51.11		Avg. Daily Gain	26th	0.0	C&L in Moscow
185	Elijah Walburn	Clarkston FFA	712	1300	4.03	780	60.00	0.36	2.9	13.3	13.2	2.00	2.51	50.92	Modest 0 (Choice Minus)- Dark Cutter grade reduced 1/3 of a grade	50.92		Dark Cutter	22nd	0.0	C&L in Moscow
199	Shantel Koch	Asotin FFA	804	1181	2.58	728	61.64	0.40	3.0	12.0	12.5	3.00	3.03	49.75	Modest 50 (Avg Choice)	50.55		Avg. Daily Gain & Ribeye Area	28th	0.8	Heights
182	Jolee Sanford	Asotin FFA	672	1148	3.26	687	59.84	0.48	3.2	11.1	12.0	1.50	3.06	49.70	Modest 60 (Avg Choice)	50.50		Ribeye Area	11th	0.8	Heights
173	Kaela Southwick	Wild Hogs 4-H	855	1263	2.79	836	66.19	0.56	3.4	14.9	13.8	4.00	3.11	49.51	Small 50 (Low Choice)	49.51		Yield Grade	7th	0.0	Heights
180	Anna Aarstad	Snake River 4-H	700	1143	3.03	712	62.29	0.72	3.8	11.6	12.3	2.50	3.79	47.99	Small 0 (Low Choice)	47.99		Ribeye Area and Yield Grade	30th (Red)	0.0	C&L in Moscow
181	Sydney Sangster	Beckman Gulch 4-H	967	1353	2.64	847	62.60	0.64	3.6	12.9	14.0	4.50	4.09	47.23	Small 50 (Low Choice)	47.23		Avg. Daily Gain, Ribeye Area and Yield Grade	3rd	0.0	Heights

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**Asotin County Steer of Merit Requirements (Revised 2017)**

1	Hot carcass weight between 600 and 950 pounds.																				
2	Meet required rib eye area for carcass weight up to 775 pounds, 13.1 square inches 775 pounds and above.																				
3	Yield grade of 2.99 or lower for Low Choice, 3.49 or lower Average/High Choice, and 3.99 or lower for Prime Quality Grade.																				
4	Quality grade of low choice or higher.																				
5	Carcass free of major defects- Dark Cutter, Excessive Bruising, Etc.																				
6	Average daily gain of 2.70 pounds per day or higher.																				

**Index Factor**

For each Quality Grade above low Choice (CH-) add .8 to Cutability.

For each Quality Grade below low Choice (CH-) subtract .8 from Cutability.

**What does all this data mean? Beef Carcass Terms**

Hot Carcass Weight	The weight of the carcass immediately after being processed. For most steers, the hot carcass weight will be 60 to 65% of the live weight (Carcass weight divided by live weight). This percentage is often called the dressing percentage.																				
Dressing Percentage	Hot carcass weight divided by scale live weight																				
Adjusted Fat Thickness	Fat measured over the rib eye muscle at the 12th rib. May be adjusted upward or downward by the USDA grader.																				
Rib Eye Area	Area of the longissimus muscle measured in square inches at the 12th rib.																				
Required Rib Eye Area	The minimum size that the rib eye must be for the weight of the carcass. A 600 pound carcass requires an 11.0 sq. in. rib eye, a 700 pound carcass requires a 12.2 sq. in rib eye, etc. For each additional 100 pounds of carcass, an extra 1.2 inches is required.																				
Percent Kidney, Pelvic & Heart Fat	The percentage of internal carcass fat around the kidney, pelvic cavity & heart.																				
Yield Grade	Identifies the percentage of boneless, closely trimmed cuts from the round, loin, rib & chuck. From 1.0 (best) to 5.9. Most show steers are yield grade 2's and 3's.																				
Quality Grade	The USDA grade that subjectively reflects the tenderness, juiciness and flavor of beef. Based on marbling (intramuscular fat) at the 12th rib and maturity. There is usually a premium paid for Low Choice and higher steers. Steers grading Standard are severely penalized for lack of marbling.																				
	Standard grade- Traces of marbling (T)																				
	Select grade- Slight marbling (Sl)																				
	Low choice- Small marbling (Sm)																				
	Choice- Modest marbling (Mt)																				
	High choice- Moderate marbling (Mod)																				
	Low Prime- Slightly Abundant (SL Abun.)																				