

2003 SALE Quality Goat Carcass Contest Results

Entry No.	Exhibitor	Club/Chapter	Class	Place	Show Wt.	Hot Carc. Wt.	Dress. %	Adj. 12 th Rib Fat	Body Wall Thick.	Ribeye Area	Leg Conf.	Leg Circ.	USDA YG	% BCTRC	Carcass Maturity	Meet Carcass Specs	Carcass Placing
786	R.N. McEachern	Lometa FFA	1	1	72	37.3	51.81	0.05	0.50	1.55	23.00	10.00	0.9	48.60	A	Y	6
811	V.L. Barksdale	McCulloch Co 4-H	1	2	69	38.5	55.80	0.05	0.60	1.70	23.00	10.00	0.9	48.51	A	Y	7
767	T.J. Osbourn	Llano Co 4-H	2	1	78	43.9	56.28	0.06	0.8	2.0	24.00	11	1.0	48.04	A	Y	5
1058	B.W. Ledbetter	Schleicher Co 4-H	2	2	79	43.3	54.81	0.10	0.70	1.75	25.00	12.00	1.4	47.65	A	Y	
1159	L.D. Edwards	Swisher Co 4-H	3	1	80	44.8	56.00	0.09	0.55	2.15	23.75	11.00	1.3	49.08	A	Y	1
863	K.R. Priddy	Mills Co 4-H	3	2	80	47.6	59.50	0.12	1.00	2.05	24.00	11.00	1.6	46.88	A	Y	
1120	T.R. Morgan	Stephenville FFA	4	1	86	49.7	57.79	0.08	0.80	2.45	24.75	11.00	1.2	48.56	A	Y	4
1283	J.T. Dissler	Val Verde Co 4-H	4	2	85	48.0	56.47	0.13	0.80	1.95	24.00	10.00	1.7	47.26	A	Y	
378	K.M. Kelly	Eastland Co 4-H	5	1	87	52.1	59.89	0.08	0.70	2.30	24.00	12.00	1.2	48.35	A	Y	2
261	C.R. Swening	Coleman Co. 4-H	5	2	90	51.0	56.67	0.15	1.10	2.30	24.75	12.00	1.9	46.72	A	Y	
686	B. Michel	Kerr Co 4-H	6	1	91	53.2	58.46	0.10	0.75	2.30	25.00	11.00	1.4	47.99	A	Y	9
1327	W.M. Dobbs	Wilbarger Co 4-H	6	2	91	56.0	61.54	0.12	0.95	2.45	24.75	12.00	1.6	47.33	A	Y	
501	W.A. Opegard	Grady FFA	7	1	95	51.1	53.79	0.14	0.75	2.20	24.50	12.00	1.8	47.75	A	Y	8
46	C.G. Newsom	Ballinger FFA	7	2	96	56.4	58.75	0.10	1.10	2.55	25.75	12.00	1.4	47.10	A	Y	
380	K.W. Lambert	Edinburg FFA	8	1	98	55.3	56.43	0.10	0.85	2.30	25.50	12.00	1.4	47.46	A	Y	
1119	T.W. Morgan	Stephenville FFA	8	2	98	59.1	60.31	0.09	0.80	2.70	26.00	13.00	1.3	48.34	A	Y	3
693	C Brandenberger	Kimble Co 4-H	9	RGC	100	60.5	60.50	0.15	0.90	2.75	26.00	13.00	1.9	47.73	A	Y	10
626	F.J. Falcon	Jim Wells Co 4-H	9	2	102	55.2	54.12	0.15	0.85	2.50	25.50	11.00	1.9	47.74	A	Y	
353	W.R. Miller	Early FFA	10	GC	105	63.9	60.86	0.12	1.35	2.70	25.50	13.00	1.6	45.86	A	Y	
17	K.L. Fowler	Andrews Co 4-H	10	2	108	62.2	57.59	0.07	0.85	2.35	26.25	13.00	1.1	47.13	A	Y	

1. Minimum and maximum for carcass weight, 30 to 65 pounds.

2. Minimum adjusted fat thickness at the 12th rib, .05 inches.

3. Estimated percent boneless closely trimmed retail cuts from the leg, loin, rack and shoulder will be calculated and considered during final ranking.

% BCTRC = $49.936 - (0.0848 \times \text{Warm Carcass Wt., lb.}) - (4.376 \times \text{Adj. Fat Thickness, in.}) - (3.530 \times \text{Body Wall Thickness, in.}) + (2.456 \times \text{Ribeye Area, in.}^2)$

4. Carcass must show no evidence of spool joints on the foreshanks.