

## 2003 SALE Quality Lamb Carcass Contest Results

Entry No.	Name	Club/Chapter	Breed	Class	Place	Live Wt.	Hot Carcass Wt.	Dress. %	Adj. 12 <sup>th</sup> Rib Fat	Body Wall Thick.	Ribeye Area	Leg Cir.	Leg Conf.	USDA YG	% BCTRC	Carc. Mat.	USDA QG	Meets Min. Req.		Meets Min. Specs.	Carcass Placing
																		Wt.	Fat		
1491	C.D. Lanier	Seminole FFA	SD	1	1	95	57.0	60.0	.12	0.65	2.80	28.00	13	1.60	49.16	A	Ch+	YES	YES	Yes	6
1234	H.E. Kaplan	Nueces Co 4-H	SD	2	1/Ch	104	66.9	64.3	.20	0.80	2.80	28.75	12	2.40	47.44	A	Ch°	YES	YES	Yes	
1046	C.C. Zipp	Marion FFA	SD	2	2/RCh	104	67.4	64.8	.15	0.50	3.50	29.50	14	1.90	50.40	A	Ch-	YES	YES	Yes	1
1194	R.D. Barham	Navarro Co 4-H	SD	3	1	122	73.1	59.9	.16	0.60	2.70	29.75	13	2.00	47.55	A	Ch°	YES	YES	Yes	
401	L.D. Hale	Crockett Co 4-H	FW	6	1	102	61.0	59.8	.15	0.85	2.70	28.00	11	1.90	47.74	A	Ch+	YES	YES	Yes	
1058	S.N. Geistweidt	Mason Co 4-H	FW	7	1	107	67.1	62.7	.18	0.80	2.80	28.50	12	2.20	47.51	A	Ch°	YES	YES	Yes	
15	C. Carruth	Andrews Co 4-H	FW	8	1	110	68.6	62.4	.13	0.80	3.10	29.50	13	1.70	48.34	A	Ch°	YES	YES	Yes	10
1615	A.A. Helmer	Taylor Co 4-H	FW	9	1	114	70.4	61.8	.20	0.75	3.20	30.00	12	2.40	48.30	A	Ch°	YES	YES	Yes	
1572	K.S. Harwood	Sterling City FFA	FW	10	1/Ch	140	81.3	58.1	.16	0.75	3.20	31.50	13	2.00	47.55	A	Pr-	NO	YES	No	
1054	K.J. Drennan	Mason Co 4-H	FW	10	2/RCh	136	80.9	59.5	.16	0.70	3.15	31.00	13	2.00	47.64	A	Ch+	NO	YES	No	
991	M.M. Schatte	Lee Co 4-H	FWX	13	1	105	66.4	63.2	.12	0.60	3.00	29.50	12	1.60	49.03	A	Ch°	YES	YES	Yes	8
1436	R.B. Stewardson	San Saba FFA	FWX	14	1	108	69.8	64.6	.18	0.60	3.60	28.75	12	2.20	49.95	A	Ch+	YES	YES	Yes	4
926	J.W. Hobbs	Kinney Co 4-H	FWX	15	1	114	72.9	63.9	.12	0.55	3.50	30.50	13	1.60	49.88	A	Ch+	YES	YES	Yes	3
249	J.W. Riley	Burnet FFA	FWX	16	1	119	76.8	64.5	.15	0.75	3.60	30.50	13	1.90	48.96	A	Ch°	YES	YES	Yes	7
1651	C.N. Jackson	Tom Green Co 4-H	FWX	17	1	126	80.7	64.0	.24	0.70	3.10	31.50	13	2.80	47.19	A	Ch+	NO	YES	No	
797	L.R. Thompson	Ira FFA	FWX	18	1	132	84.5	64.0	.18	0.85	3.10	31.00	13	2.20	46.60	A	Ch+	NO	YES	No	
798	K.J. Waller	Ira FFA	FWX	19	1/Ch	144	80.1	55.6	.16	0.85	3.50	32.00	13	2.00	48.04	A	Ch°	NO	YES	No	
1566	T.J. Frey	Sterling City FFA	FWX	19	2/RCh	149	99.3	66.6	.18	1.00	4.40	33.00	14	2.20	48.00	A	Ch°	NO	YES	No	
497	B.S. Drew	Early FFA	MW	22	1	107	68.6	64.1	.10	0.55	2.80	30.75	15	1.40	48.62	A	Ch+	YES	YES	Yes	9
1707	K.B. Ede	Uvalde Co 4-H	MW	23	1	111	69.1	62.3	.13	0.55	3.40	28.75	12	1.70	49.92	A	Ch+	YES	YES	Yes	2
1056	A.N. Frey	Mason Co 4-H	MW	24	1	114	77.0	67.5	.27	0.85	3.30	30.75	13	3.10	47.33	A	Ch°	YES	NO	No	
98	K.B. Melton	Bells FFA	MW	25	1	118	74.8	63.4	.22	0.75	2.80	30.75	13	2.60	46.86	A	Ch°	YES	YES	Yes	
1494	J.N. Rowland	Seminole FFA	MW	26	1	120	75.0	62.5	.17	0.75	2.95	31.75	13	2.10	47.43	A	Ch+	YES	YES	Yes	
1279	L.S. Mason	Parmer Co 4-H	MW	27	1	122	75.7	62.0	.14	0.65	3.70	31.00	14	1.80	49.70	A	Pr-	YES	YES	Yes	5
966	J.S. Canales	Lampasas Co 4-H	MW	28	1	125	70.9	56.7	.16	0.75	3.20	29.75	12	2.00	48.44	A	Ch°	YES	YES	Yes	

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																		Wt.	Fat		
44	M.K. Chandler	Austin Co 4-H	MW	29	1	129	77.9	60.4	.22	0.75	3.20	31.00	12	2.60	47.58	A	Ch+	YES	YES	Yes	
97	M.B. May	Bells FFA	MW	30	1	132	77.3	58.6	.22	1.00	3.55	31.25	13	2.60	47.61	A	Ch <sup>o</sup>	YES	YES	Yes	
603	S.L. Hester	Garrison FFA	MW	31	1	133	82.8	62.3	.22	0.85	3.50	31.00	13	2.60	47.55	A	Ch+	NO	YES	No	
1274	K.D. Cartwright	Panhandle FFA	MW	32	1	135	85.6	63.4	.16	0.90	3.70	32.25	14	2.00	47.89	A	Ch <sup>o</sup>	NO	YES	No	
1647	W.L. Ensor	Tom Green Co 4-H	MW	33	1	137	85.5	62.4	.19	0.90	3.80	32.75	14	2.30	48.01	A	NA	NO	YES	No	
1094	C.D. Dutschmann	McLennan Co 4-H	MW	34	1/RGCh	141	89.5	63.5	.23	0.75	3.80	33.00	14	2.70	48.03	A	Pr-	NO	YES	No	
157	B. Bergmann	Boerne FFA	MW	35	1/GCh	149	89.0	59.7	.18	0.85	4.00	33.00	14	2.20	48.42	A	Ch+	NO	YES	No	
1659	S.G. Strube	Tom Green Co 4-H	MW	36	1	154	99.6	64.7	.22	0.80	3.90	33.75	13	2.60	47.28	A	Ch <sup>o</sup>	NO	YES	No	

Leg Confirmation: 15=Prime+; 14=Prime<sup>o</sup>; 13 = Prime-; 12 = Choice+; 11 = Choice; 10 = Choice-

Breed: MW= Medium Wool; SD= South Down; FW=Fine Wool; FWX=Fine Wool Cross

Minimum Standards:

1. Minimum and maximum for carcass weight, 45 to 80 pounds, respectively (Southdown Carcass: 40 to 75 pounds respectively).

2. Minimum and maximum adjusted fat thickness at the 12th rib: .10 inches to .25 inches, respectively.

3. Maximum USDA Yield Grade, 3.5.

4. 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 X Warm Carcass Wt., lb.) - (4.376 X Adj. Fat Thickness, in.) - (3.530 X Body Wall Thickness, in.) + (2.456 X Ribeye Area, in.2)

5. Carcass must be of "Lamb Maturity."

6. Minimum USDA Quality Grade must be Choice-minus.