

San Antonio Livestock Exposition Quality Goat Carcass Contest

Exhibitor	Tag Number	Class Place	Show Wt.	Hot Carcass Wt.	Show DP%	Adj. 12th rib fat	Body Wall Thick.	Ribeye Area	Leg Conf.	Leg Circ.	Lamb USDA YG	% BCTRC	Carcass Maturity	Meet Carcass Specs	Carcass Placing
A. Brankecky-Kendall 4-H	7003	01-1	71	45	63.9	0.10	0.75	1.70	10	23.8	1.4	47.18	A	YES	6
A. J. Bendele-Crockett 4-H	3384	01-2	69	42	60.4	0.08	0.60	2.10	10	23.5	1.2	49.09	A	YES	1
C. R. Hale-Crockett 4-H	3423	02-1	76	46	60.8	0.15	0.80	1.70	12	23.5	1.9	46.71	A	YES	9
A. Halfmann-Glasscock 4-H	4939	02-2	78	49	62.2	0.12	0.65	1.90	12	24.3	1.6	47.67	A	YES	3
A. L. Homesley-Llano 4-H	8044	03-1	82	50	60.4	0.15	0.90	2.10	12	24.0	1.9	47.06	A	YES	5
S. J. Matthews-Martin 4-H	8336	03-2	80	53	66.5	0.15	0.75	2.40	12	24.0	1.9	48.02	A	YES	2
K. Fowler-Andrews 4-H	52	04-1	85	51	60.2	0.15	0.75	2.30	12	24.5	1.9	47.94	A	YES	4
K. L. Shuler-Upton 4-H	12305	04-2	84	53	63.3	0.18	0.70	1.90	12	25.5	2.2	46.83	A	YES	8
W. James-Live Oak 4-H	7971	05-1	88	57	64.2	0.15	0.75	1.90	13	25.5	1.9	46.51	B	YES	
S. Humphrey-Crockett 4-H	3434	05-2	88	55	62.6	0.15	0.70	1.80	12	25.3	1.9	46.56	B	YES	
A. Bean-Crockett 4-H	3365	06-1-GC	89	55	61.5	0.15	0.70	1.70	12	25.3	1.9	46.35	A	YES	
Z. C. Mauney-Palo Pinto 4-H	9734	06-2	90	57	63.8	0.20	0.90	2.25	13	26.0	2.4	46.54	B	YES	
C. P. Crossland-Hays 4-H	5762	07-1	95	61	63.7	0.20	0.90	2.30	14	25.0	2.4	46.40	A	YES	
J. Stewart-Crockett 4-H	3470	07-2	95	60	63.2	0.12	0.90	1.75	13	25.3	1.6	45.44	B	YES	
C. Halfmann-Glasscock 4-H	4920	08-1-RGC	97	60	61.9	0.20	0.85	2.30	13	26.0	2.4	46.62	B	YES	10
B. J. Wallace-Lampasa 4-H	7769	08-2	99	65	65.9	0.20	0.70	2.40	13	25.5	2.4	46.96	B	YES	7
P. Tucker-Troy FFA	593	09-1	102	66	64.2	0.15	0.85	2.30	14	27.0	1.9	46.37	B	YES	
C. B. Hale-Crockett 4-H	3429	09-2	101	64	63.3	0.15	0.85	2.30	14	26.0	1.9	46.51	A	YES	
A. N. Prince-Wilbarger 4-H	12931	10-1	106	69	65.5	0.20	0.95	2.05	13	26.5	2.4	44.86	B	NO-WT	
C. Brandenberger-Kimble 4-H	7509	10-2	108	69	63.7	0.20	0.90	2.30	13	26.5	2.4	45.70	A	NO-WT	

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.
 $\% \text{ BCTRC} = 49.936 - (0.0848 \times \text{Warm Carcass Wt., lb.})$
 $- (4.376 \times \text{Adj. Fat Thickness, in.})$
 $- (3.530 \times \text{Body Wall Thickness, in.})$
 $+ (2.456 \times \text{Ribeye Area, in.}^2)$
4. Carcass must show no evidence of spool joints on the foreshanks.

LEG CONFORMATION - a 15 point goat scale developed at Texas A&M University
 LAMB USDA YG - yield grade system for lambs was applied to these carcasses; $(10 \times \text{adjusted fat thickness}) + 0.4$
 LEG CIRC - Leg Circumference measured inches