

**2004 San Antonio Livestock Exposition Quality Lamb Carcass Contest**

Exhibitor	Tag #	Class Breed	Show Wt.	Carcass Wt.	Dress. %	12th Rib Fat Thick	Body Wall Thick.	Ribeye Area	Leg Conf.	USDA YG	% BCTRC	Carc. Mat.	Quality Grade	Min. Req.		Meet Specs	Carcass Placing
														Wt.	Fat		
L. T. Grimm-Canyon FFA	10345	01-SD	92	43	46.7	.18	0.40		13	2.20	44.09	B	Choice <sup>o</sup>	YES	YES	NO- EXCESS TRIM	
K. K. Yates-Williamson 4-H	9879	02-SD-RC	104	63	60.4	.20	0.80	2.80	14	2.40	47.79	B	Choice+	YES	YES	YES	
C. D. Wiemers-Comal 4-H	1964	03-SD-Ch	116	70	60.5	.20	0.55	3.15	14	2.40	48.90	B	Choice+	YES	YES	YES	
C. A. Whitworth-Kimble 4-H	5344	06-FW	102	64	62.3	.15	0.70	3.15	14	1.90	49.16	B	Choice+	YES	YES	YES	8
C. A. Whitworth-Kimble 4-H	5342	07-FW	106	66	62.0	.20	0.60	3.30	14	2.40	49.48	B	Choice+	YES	YES	YES	
K. L. Renfroe-Crockett 4-H	2282	08-FW-RC	112	69	61.9	.12	0.55	3.00	15	1.60	48.96	B	Choice+	YES	YES	YES	7
C. B. Davidson-Reagan 4-H	7604	09-FW	121	73	60.6	.12	0.50	3.05	15	1.60	48.92	B	Choice <sup>o</sup>	YES	YES	YES	5
B. S. Drew-Early FFA	1255	13-FWX	107	70	65.3	.15	0.65	3.30	14	1.90	49.16	B	Choice+	YES	YES	YES	6
M. C. Stewart-Mason 4-H	6078	14-FWX	113	72	63.4	.18	0.65	3.50	14	2.20	49.38	B	Choice+	YES	YES	YES	9
D. A. Cook-Ballinger FFA	7857	15-FWX	121	77	63.6	.15	0.70	3.40	14	1.90	48.64	B	Choice+	YES	YES	YES	
A. Millican-Coke 4-H	1682	16-FWX	124	78	62.9	.18	0.65	3.00	14	2.20	47.61	B	Choice+	YES	YES	YES	
S. M. Schwertner-Ballinger FFA	7892	17-FWX	127	80	63.0	.12	0.65	3.60	15	1.60	49.17	B	Choice+	YES	YES	YES	3
K. J. Waller-Ira FFA	8210	18-1-FWX-RGC	133	85	63.5	.20	0.85	3.30	15	2.40	47.00	B	Prime-	NO	YES	NO-WT	
C. D. Dutschmann-McLennan 4-H	6270	18-2-FWX-RC	132	84	63.9	.15	0.60	3.20	15	1.90	47.87	B	Choice <sup>o</sup>	NO	YES	NO-WT	
C. N. Jackson-Tom Green 4-H	8936	19-FWX	145	90	62.3	.20	0.80	3.95	15	2.40	48.28	B	Choice+	NO	YES	NO-WT	
M. R. Valentine-Borden 4-H	845	22-MW	110	66	59.7	.18	0.35	3.10	14	2.20	49.96	B	Choice+	YES	YES	YES	10
M. E. Fields-Orange Grove FFA	4694	23-MW	113	68	60.4	.12	0.40	3.00	15	1.60	49.58	B	Choice <sup>o</sup>	YES	YES	YES	4
H. R. Frey-Mason 4-H	6093	24-MW	120	78	64.7	.20	0.80	3.30	15	2.40	47.76	B	Choice+	YES	YES	YES	
C. K. Sooter-Seminole FFA	3139	25-MW	124	74	60.0	.12	0.55	3.50	15	1.60	49.76	B	Choice+	YES	YES	YES	2
L. W. Morse-Guadalupe 4-H	3707	26-MW	125	76	60.9	.15	0.70	3.50	15	1.90	48.95	B	Choice+	YES	YES	YES	
M. R. Valentine-Borden 4-H	846	27-MW	128	80	62.6	.10	0.50	3.65	15	1.40	49.91	B	Choice <sup>o</sup>	YES	YES	YES	1
B. A. Pawelek-Wilson 4-H	9943	28-MW	130	81	62.3	.15	0.65	3.30	14	1.90	48.22	B	Choice+	NO	YES	NO-WT	
A. K. Pyssen-Meridian FFA	874	29-MW	131	80	61.1	.15	0.60	3.20	15	1.90	48.24	B	Choice <sup>o</sup>	YES	YES	YES	
C. J. Heflin-Nueces 4-H	7087	30-MW-RC	134	81	60.7	.18	0.80	3.05	15	2.20	46.92	B	Choice <sup>o</sup>	NO	YES	NO-WT	
M. M. Lewis-Italy FFA	2719	31-MW	137	80	58.1	.18	0.70	3.20	15	2.20	47.79	B	Choice <sup>o</sup>	YES	YES	YES	
S. C. Yurrita-Bandera FFA	189	32-MW	140	84	59.9	.15	0.65	3.90	15	1.90	49.45	B	Choice+	NO	YES	NO-WT	

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														Wt.	Fat		
H. M. Dill-Terry 4-H	8778	33-MW	142	82	57.5	.12	0.55	3.20	15	1.60	48.41	B	Choice <sup>o</sup>	NO	YES	NO-WT	
B. V. Carlisle-Hockley 4-H	4428	34-MW	144	87	60.5	.12	0.55	3.80	15	1.60	49.42	B	Choice <sup>o</sup>	NO	YES	NO-WT	
C. J. Haapapuro-Italy FFA	2720	35-MW	148	92	62.3	.18	0.80	4.25	15	2.20	48.94	B	Choice+	NO	YES	NO-WT	
C. C. McCullouch-Brazos 4-H	959	36-MW-GC	164	102	62.0	.18	0.80	3.90	15	2.20	47.29	B	Choice <sup>o</sup>	NO	YES	NO-WT	

15=Prime+; 14=Prime<sup>o</sup>; 13 = Prime-; 12 = Choice+; 11 = Choice; 10 = Choice-  
 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.  
 $\% \text{ BCTRC} = 49.936 - (0.0848 \times \text{Warm Carcass Wt., lb.})$   
 $- (4.376 \times \text{Adj. Fat Thickness, in.})$   
 $- (3.530 \times \text{Body Wall Thickness, in.})$   
 $+ (2.456 \times \text{Ribeye Area, in.}^2)$
5. Carcass must be of "Lamb Maturity."
6. Minimum USDA Quality Grade must be Choice-minus.