

## 2024 Grant County LAMB and GOAT CARCASS EVALUATION DATA SHEET

Exhibitor	Lot #	Live Weight	Hot Carcass Weight	Dress %	Rib Eye (sq. in.)	Leg Score	Fat Thick (in.)	Body Wall (in.)	USDA Grade		BCTRC*	Carc. Index	Live Merit	Carcass Rank
									Quality	Yield				
<b>Lamb</b>	<b>Location</b>													
Michael Edgington	Weber's Processing	402	139	86	61.9%	3.50	13	0.20	1.00	C+	2.4	46.83	66.4	2
Libby Vogt	Bloomington Meats	403	162	106	65.4%	3.90	13	0.20	1.00	C+	2.4	46.12	66.4	5
Aiden Patterson	Bloomington Meats	405	146	98	67.1%	3.50	13	0.35	1.30	P-	3.9	44.10	50.5	7
Kaylee Crubel	Weber's Processing	407	107	64	59.8%	2.40	12	0.15	0.80	C	1.9	46.92	65.3	8
Cameron Patterson	Bloomington Meats	408	145	106	73.1%	3.60	14	0.30	1.20	P-	3.4	44.24	55.4	6
Anna Drinkwater	Bloomington Meats	413	142	94	66.2%	3.60	14	0.25	1.00	C+	2.9	46.18	64.3	3
Luke Wehrle	Bloomington Meats	415	131	94	71.8%	3.80	14	0.15	0.80	P-	1.9	47.82	75.3	1
Kegan Patterson	Bloomington Meats	416	153	96	62.7%	3.60	14	0.30	0.90	C+	3.4	46.15	63.4	4

Goat		Lot #	Live Weight	Hot Carcass Weight	Dress %	Rib Eye (sq. in.)	Leg Score	Fat Thick (in.)	Body Wall (in.)	USDA Grade	Yield	BCTRC*	Carc. Index	Live Merit	Carcass Rank
Lacey Langmeier	The Butcher Shop	810	87	48	55.2%	2.0	11	0.05	0.50	C-	0.9	48.79	74.5		3
Chance Primmer	Bloomington Meats	811	66	46	69.7%	1.5	9	0.01	0.40	Gd	0.5	48.26	71.9		5
Sydney Meyers	Bloomington Meats	812	111	72	64.9%	1.9	11	0.05	0.70	C	0.9	45.81	64.7		1
Cole Taylor	Weber's Processing	817	58	38	65.5%	2.0	10	0.03	0.50	C-	0.7	49.73	76.5		4
Libertie Fried	Bloomington Meats	818	77	52	67.5%	1.6	10	0.03	0.05	C-	0.7	49.15	78.7		2

\*BCTRC = Boneless Closest Trimmed Retail Cuts

**Leg Scores - Muscling**

- 14 = Superior
- 13 = Above average
- 12 = Average
- 11 = Below Average
- 10 = Inferior

**Quality Grades**

- Pr = Prime
- Ch = Choice
- Gd = Good
- Ch + = High Choice
- Ch o = Average Choice
- Ch - = Low Choice

**Yield Grades**

- Lower numerical scores = leaner carcasses (YG 1.5-3.5)
- Higher numerical scores = fatter carcasses (YG 3.6-5.5)

**Index:**

- Based on:
1. Yield Grade
  2. Size of loin eye for carcass weight

*\*Italicized weights are estimates.*