

2025 Grant County - BEEF CARCASS EVALUATION DATA SHEET

Exhibitor	Location		Weight	Hot	Dress	Adj.	Rib				USDA Grade			Live		
		Lot #	Live	Carcass	%	Fat	Eye	KHP						Grade	Rank	Comment
				Weight		(in.)	(sq. in.)	%	Maturity	Marbling	Quality	Yield				
Ashton Crubel	Bloomington	363	1225	706	58%	0.30	12.8	2.0	A	SI60	S+	2.24			8	
Haidyn Jackson	Bloomington	306	1205	728	60%	0.30	11.6	2.5	A	SI70	S+	2.80			9	
Wyatt Bausch	Webers	364	1150	680	59%	0.35	10.5	2.0	A	SI80	S+	3.00			10	
Brendan Jentz	Webers	314	1200	732	61%	0.40	11.9	3.0	A	Sm0	Ch-	3.07			5	
Rachel Patterson	Bloomington	308	1290	776	60%	0.60	13.3	2.5	A	Mt40	Ch	3.19			1	
Talyn Witzig	Bloomington	305	1200	692	58%	0.70	12.0	2.5	A	Mt20	Ch	3.54			3	
Mitchell Mumm	Bloomington	302	1555	952	61%	0.60	14.6	3.0	A	Mt20	Ch	3.55			2	
Cassidy Crooks	Bloomington	356	1390	852	61%	0.60	12.4	2.5	A	Sm0	Ch-	3.77			6	
Luke Patterson	Bloomington	326	1340	801	60%	0.80	13.4	3.0	A	Sm0	Ch-	3.86			7	
Ashlyn Link	Webers	341	1290	848	66%	0.70	12.5	3.5	A	Mt20	Ch	4.17			4	
Levi Vosberg	Bloomington	330	1480	948	64%	1.00	13.3	3.5	A	Sm10	Ch-	5.05				
Aidan Collins	Webers	348	1510	930	62%	1.00	11.8	3.0	A	Mt30	Ch	5.36				
												2.50				
												2.50				
												2.50				
												2.50				
												2.50				
												2.50				

Marbling Codes:

Ab = Abundant
MtAb = Moderate Abundant
SIAb = Slightly Abundant
Md = Moderate
Mt = Modest
Sm = Small
SI = Slight
Tr = Traces

Quality Codes:

Pr = Prime
Ch = Choice
Sel = Select
Std = Standard
+ = high
o = average
- = low