2023 Delaware County – Beef Carcasses

RANK	NAME	ID	HCW	FAT	REA	%KPH	YG	YG	BTRC	Maturity	Marbling	QG	Price
1	Jacob McMillen	58	849	0.4	14.7	2	2.4	2.5	55.76	A	sm80	ch-	243.65
2	Allison Beekman	65	903	0.45	13.2	2	3.2	3.3	54.16	A	sm40	ch-	241.3
3	Rosemary McCaulla	51	744	0.6	13.3	2	2.9	3	53.97	A	sl50	se+	230.75
4	Shelby Taylor	186	910	0.8	13.8	2	3.9	4	52.55	A	sm60	ch-	230.55
5	Gabe McCaulla	54	825	0.6	14.2	2	2.9	3	54.33	A	sl80	se+	230.25
6	Trenton Wilson	192	610	0.1	12.5	2	1.4	1.4	56.77	A	sm10	ch-	246.25

HCW = Hot Carcass Weight, lbs.

Back Fat = External fat measurement (in.)

REA = Ribeye Area (in^2)

KPH = Kidney Pelvic and Heart Fat (% internal fat)

YG = YG = Yield Grade ((1 (leanest/ most muscular) to 5 (fattest, wastiest/lightest muscled))

BTRC = Boneless Trimmed Retail Cuts (% saleable product)

Maturity: A = Young (youthful, < 30 mo.) to E (advanced maturity)

Marbling = sl – slight (select); sm =- small (low choice); mt – modest (average choice); md – moderate (high choice); slab = slightly abundant (low prime); mab - moderately abundant (avg. prime); and ab - abundant (high prime)

QG = Quality Grade (Maturity + Marbling)

 Pr = prime; CH$^+$ = top choice; CH$^-$ = low choice; Se+/- = Select

Price = Overall value / 100 lbs.

DQ = disqualified

Ranked on Price - based on combination of Quality and Yield grades and % BTRC (BTRC used for tie breakers)
Minimum of 0.2in backfat needed to be eligible to grade.

2023 Delaware County – Lamb and Goat Carcasses

RANK	NAME	TYPE	ID	HCW	Back Fat	REA	Wall	BTRC	YG
1	Trenton Day	LAMB	23027	89	0.1	4.5	1.0	49.48	1.4
2	Aubrey Altizer	LAMB	23426	93	0.25	4.9	0.9	49.82	2.9
1	Samuel Griffin	GOAT	2314	41	0.05	2.1	0.8	48.58	1.0
2	Hunter McRae	GOAT	2323	47	0.05	2.2	0.75	48.49	1.0
3	Peyton Lucas	GOAT	GRAND DAIRY	35	0.05	1.7	0.7	48.46	1.0
4	Logan Lucas	GOAT	RES. DAIRY	40	0.05	1.7	0.8	47.68	1.0

HCW = Hot Carcass Weight, lbs.

Back fat = external fat between 12th / 13th ribs (in.)

REA = Ribeye Area, in^2

Body Wall = Thickness measurement (in.) at lower rib (5 in from center of backbone; include rib in measurement)

YG = Yield Grade ((1 (leanest/ most muscular) to 5 (fattest, wastiest/lightest muscled))

BTRC% = Boneless Trimmed Retail Cuts (% saleable product)

DQ = disqualified

Lamb carcasses first ranked by YG (YG 1 – 5) then by BTRC% (highest to lowest)
Minimum back fat requirement: 0.1 in. needed to qualify.
A larger confirmation will beat a smaller framed (less confirmation) due to muscle to bone ratio.