

Iowa State Fair: Special Edition 4-H and FFA Livestock Show Champions Carcass Data

<p>Grand Champion 4-H Steer Exhibitor: Dalton Shanks, Colfax Tag Number: 9296 Live Weight: 1369 lbs. Hot Carcass Weight: 860 lbs. Dressing %: 62.82 Rib Eye Area: 12.6 sq.in. Fat Cover: 0.7 in. % KPH: 2.0 Yield Grade: 3.9 Quality Grade: Low Choice</p>	<p>Reserve Champion 4-H Steer Exhibitor: Clair Lauterbach, VanMeter Tag Number: 8171 Live Weight: 1346 lbs. Hot Carcass Weight: 841 lbs. Dressing %: 62.54 Rib Eye Area: 14.6 sq. in. Fat Cover: 0.4 in. % KPH: 2.5 Yield Grade: 2.5 Quality Grade: Low Choice</p>
<p>Grand Champion 4-H Market Heifer Exhibitor: Ryland Shalla, Riverside Tag Number: 9471 Live Weight: 1276 Hot Carcass Weight: 823 lbs. Dressing %: 64.53 Rib Eye Area: 13.5 sq. in. Fat Cover: 0.4 in % KPH: 2.0 Yield Grade: 2.7 Quality Grade: Low Choice</p>	<p>Reserve Champion 4-H Market Heifer Exhibitor: Macy Killmer, Perry Tag Number: 4195 Live Weight: 1232 lbs. Hot Carcass Weight: 775 lbs. Dressing %: 62.97 Rib Eye Area: 14.0 sq. in. Fat Cover: 0.5 in. % KPH: 2.5 Yield Grade: 2.7 Quality Grade: Average Choice</p>
<p>Grand Champion 4-H Market Lamb Exhibitor: Sam Schmillen, Marcus Tag Number: 6603 Live Weight: 131 lbs. Hot Carcass Weight: 82.2 lbs Dressing %: 62.75 Rib Eye Area: 4.65 sq. in. Fat Thickness: 0.18 in. Leg Score: High Prime Yield Grade: 2.40 Quality Grade: Average Prime</p>	<p>Grand Champion FFA Market Lamb Exhibitor: Phoebe Sanders, Clarion Tag Number: 379 Live Weight: 132 lbs. Hot Carcass Weight: 84.6 lbs Dressing %: 64.09 Rib Eye Area: 3.85 sq. in. Fat Thickness: 0.15 in. Leg Score: Average Prime Yield Grade: 2.30 Quality Grade: High Choice</p>
<p>Reserve Champion 4-H Market Lamb Exhibitor: Colby Williams, Mabel, MN Tag Number: JKC4522 Live Weight: 137 lbs. Hot Carcass Weight: 86.6 lbs. Dressing %: 63.21 Rib Eye Area: 4.70 sq. in. Fat Thickness: 0.11 in. Leg Score: High Prime Yield Grade: 1.90 Quality Grade: High Choice</p>	<p>Reserve Champion FFA Market Lamb Exhibitor: Oliver Dies, Ames Tag Number: 788 Live Weight: 139 lbs. Hot Carcass Weight: 83.8 lbs. Dressing %: 60.29 Rib Eye Area: 3.80 sq. in. Fat Thickness: 0.18 in. Leg Score: Low Prime Yield Grade: 2.20 Quality Grade: High Choice</p>

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<p>Grand Champion 4-H Market Hog Exhibitor: Keely Malone, Mt. Union Tag Number: JJW6114 Live Weight: 279 lbs. Hot Carcass Weight: 213 lbs. Dressing %: 76.6 Loin Eye Area: 8.25 sq. in. 10th Rib Fat: 0.85 in Carcass Length: 31.5 in. % Fat Free Lean: 53.41 pH: 5.49 Hunter L Score: 45.75</p>	<p>Grand Champion FFA Market Hog Exhibitor: Claire Petzenhauser, Roland Tag Number: 4256 Live Weight: 253 lbs. Hot Carcass Weight: 198 lbs. Dressing %: 78.2 Loin Eye Area: 8.7 sq. in. 10th Rib Fat: 0.55 in. Carcass Length: 30.5 in. % Fat Free Lean: 57.97 pH: 5.5 Hunter L Score: 45.2</p>
<p>Reserve Champion 4-H Market Hog Exhibitor: Macy Jacobson, Osceola Tag Number: JJW1135 Live Weight: 296 lbs. Hot Carcass Weight: 227 lbs. Dressing %: 76.7 Loin Eye Area: 6.95 sq. in. 10th Rib Fat: 1.25 in. Carcass Length: 31.3 in. % Fat Free Lean 47.43 pH: 5.59 Hunter L Score: 51.23</p>	<p>Reserve Champion FFA Market Hog Exhibitor: Melanie Lane, Elkader Tag Number: 2118 Live Weight: 257 lbs. Hot Carcass Weight: 199.6 lbs Dressing %: 77.7 Loin Eye Area: 7.9 sq. in. 10th Rib Fat: 0.75 in. Carcass Length: 29.75 in. % Fat Free Lean 54.47 pH: 5.45 Hunter L Score: 44.5</p>
<p>Champion 4-H Market Goat Exhibitor: Jadyn Joyce, Graettinger Tag Number: 3093 Live Weight: 98 lbs. Hot Carcass Weight: 56.8 lbs. Dressing %: 57.96 Fat Cover Score: 1 Selection Score: 180 % KPH: 2.0 Flank Lean Color: A80 Ribeye Area: 2.5 sq. in.</p>	<p>Champion FFA Market Goat Exhibitor: Nick Deppe, Maquoketa Tag Number: 8621 Live Weight: 86 lbs. Hot Carcass Weight: 50.2 lbs. Dressing %: 58.37 Fat Cover Score: 2 Selection Score: 170 % KPH: 1.5 Flank Lean Color: A80 Ribeye Area: 2.1 sq. in.</p>
<p>Iowa State University Department of Animal Science Data collection by Dr. Steven Lonergan and Dr. Elisabeth Lonergan Animals harvested by Dr. Terry Houser, Mr. Mike Holtzbauer and Mr. Jeff Mitchell</p>	