

## 2009 Minnesota State Fair Quality Lamb Carcass Show

First Name	Last Name	Ear Tag	Hot Carcass Wt.	12th Rib Fat	Body Wall Fat	Rib Eye Area	USDA Quality Grade	Percent BCTRC	Rank
Sara	O'Reilly	86	74.4	0.20	0.75	4.10	CH Avg	50.17	1
Johanna	Majerus	84	88.6	0.20	0.80	4.50	CH +	49.78	2
Cole	Lenort	79	63.8	0.10	0.55	3.00	CH -	49.51	3
LeRoy	Swenson	987	69.8	0.20	0.70	3.50	CH +	49.27	4
Sara	O'Reilly	85	61.2	0.20	0.70	3.20	CH Avg	49.26	5
Paige	Netzke	880	78.6	0.10	0.70	3.50	CH Avg	48.96	6
Johanna	Majerus	83	70.8	0.20	0.70	3.40	CH Avg	48.94	7
Analise	Rogich	982	66.0	0.10	0.90	3.30	CH -	48.83	8
Renae	Ireland	979	69.8	0.10	0.60	3.00	CH +	48.83	9
Trenton	Rogich	295	68.6	0.10	0.80	3.15	CH +	48.59	10
Haely	Leiding	981	71.0	0.15	0.80	3.30	CH +	48.54	11
Cole	Hoogland	878	63.4	0.15	0.80	3.00	CH +	48.45	12
Hannah	Grabau	984	61.0	0.18	0.90	3.10	CH Avg	48.41	13
Patricia	Swenson	989	68.0	0.10	0.70	2.90	CH Avg	48.38	14
Cole	Hoogland	879	63.6	0.15	0.70	2.80	CH -	48.29	15
Adam	Bierstedt	874	72.4	0.18	0.80	3.30	CH +	48.29	16
Trenton	Rogich	280	70.4	0.10	0.60	2.75	CH +	48.16	17
Morgan	Grunzke	88	69.8	0.15	0.80	3.10	CH +	48.15	18
Bob	Sammelson	82	60.8	0.10	0.60	2.40	CH -	48.12	19
Paige	Baker	77	67.4	0.15	0.80	3.00	CH +	48.11	20
Kimberly	Carey	978	63.2	0.18	0.80	2.90	CH -	48.09	21
Christian	Netzke	881	82.6	0.10	0.80	3.40	CH +	48.02	22
Kirsten	Carey	893	66.4	0.18	0.90	3.10	CH Avg	47.95	23
David	Murray	887	65.4	0.20	0.80	2.95	CH -	47.94	24
Jacob	Bierstedt	875	71.6	0.18	0.70	2.95	CH +	47.85	25
Morgan	Grunzke	992	66.4	0.12	0.70	2.65	CH Avg	47.82	26
Hailee	Rogich	89	67.6	0.15	0.60	2.60	CH +	47.81	27
Tom	Bobendrier	289	67.2	0.10	0.90	2.90	CH +	47.75	28
Denise	Wambeam	885	65.4	0.12	0.85	2.80	CH +	47.74	29
Denise	Wambeam	886	61.6	0.15	0.80	2.65	CH +	47.74	30
Bob	Sammelson	81	81.0	0.15	1.00	3.60	CH +	47.72	31
Chelsey	Hoogland	876	69.4	0.10	0.75	2.75	CH Avg	47.72	32
Kirk	Roe	282	67.6	0.12	0.90	2.90	CH -	47.62	33
LeRoy	Swenson	986	60.4	0.18	0.80	2.60	CH Avg	47.59	34
Tom	Bobendrier	290	72.0	0.18	0.80	3.00	CH -	47.59	35
Kayla	Leiding	980	74.6	0.10	0.70	2.80	CH +	47.58	36
Cole	Grunzke	995	75.2	0.10	0.70	2.80	CH +	47.53	37
Sharla	Drew	871	83.2	0.10	0.90	3.30	CH +	47.37	38
Cory	Boehm	287	86.0	0.12	0.95	3.45	CH +	47.24	39
Mary	Wishart	890	72.6	0.18	1.00	3.15	CH +	47.20	40
Tyler	Boehm	294	79.2	0.15	0.95	3.20	CH +	47.07	41
Cole	Grunzke	75	70.8	0.12	0.90	2.75	CH Avg	46.98	42
Edward	Hoffman	872	74.6	0.12	1.10	3.15	CH +	46.94	43
Patricia	Swenson	988	68.2	0.30	0.80	2.80	CH Avg	46.89	44
Analise	Rogich	983	79.6	0.25	0.80	3.10	CH +	46.88	45
Kirk	Roe	87	68.8	0.25	1.00	3.00	CH Avg	46.85	46
Edward	Hoffman	873	82.4	0.20	1.05	3.45	CH +	46.84	47
Paul	Hoff	883	79.2	0.15	0.90	2.95	CH -	46.63	48
Richard	Wishart	892	64.4	0.30	0.90	2.70	CH Avg	46.62	49
David	Murray	888	69.4	0.20	0.80	2.55	CH -	46.61	50
Robert	Subra	884	68.8	0.17	1.00	2.70	CH Avg	46.46	51
Richard	Wishart	896	76.4	0.20	1.10	3.10	CH +	46.31	52

BCTRC = Percentage of Boneless Closely Trimmed Retail cuts.

Formula % BCTRC = 49.936-(0.0848\*hot carcass wt)-(4.376\*fat thickness)-(3.53\* body wall thickness)+(2.456\*rib eye area)

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First Name	Last Name	Ear Tag	Hot Carcass Wt.	12th Rib Fat	Body Wall Fat	Rib Eye Area	USDA Quality Grade	Percent BCTRC	Rank
Daryl	Boehm	991	73.4	0.20	0.90	2.70	CH +	46.29	53
Mary	Wishart	889	71.4	0.20	1.10	2.90	CH +	46.25	54
Riley	Baker	92	84.4	0.15	0.95	3.00	CH +	46.14	55
Paige	Baker	93	84.6	0.15	1.10	3.10	CH +	45.84	56
Tyler	Boehm	292	75.4	0.30	1.10	3.00	CH +	45.71	57
Daryl	Boehm	990	67.8	0.20	1.00	2.40	CH Avg	45.68	58
Paul	Hoff	882	83.6	0.25	1.00	2.90	CH +	45.35	59
Riley	Baker	91	78.0	0.30	1.30	3.10	CH +	45.03	60
Dylan	Gyberg	76	89.6	0.20	1.20	3.15	CH +	44.96	61
Cory	Boehm	281	72.8	0.30	1.15	2.65	CH +	44.90	62
Dylan	Gyberg	78	89.8	0.40	1.60	3.40	CH +	43.27	63
Chelsey	Hoogland	877	62.6	0.05	0.65	2.90	CH +	49.24	DQ Fat
Hailee	Rogich	90	61.2	0.05	0.60	2.80	CH +	49.29	DQ Fat
Bruce	Drew	284	57.0	0.18	0.75	2.30	CH -	47.32	DQ Wt

BCTRC = Percentage of Boneless Closely Trimmed Retail cuts.

Formula % BCTRC =  $49.936 - (0.0848 * \text{hot carcass wt}) - (4.376 * \text{fat thickness}) - (3.53 * \text{body wall thickness}) + (2.456 * \text{rib eye area})$

## 2009 Minnesota State Fair Quality Lamb Carcass Show

### Extra Lambs Shipped

Name	Exhibit Numb	Ear Tag	Hot Carcass Wt.	12th Rib Fat	Body Wall Fat	Rib Eye Area	USDA Quality Grade	Percent BCTRC	
Cole	Lenort	80	71.6	0.05	0.80	2.80	CH -	47.70	
Bob	Sammelson	285	61.8	0.10	0.70	2.60	CH -	48.17	
Hannah	Grabau	985	68.4	0.10	0.65	2.80	CH Avg	48.28	
Donald	Grunzke	993	61.8	0.15	0.80	2.85	CH Avg	48.21	
Donald	Grunzke	994	73.6	0.10	0.95	3.35	CH +	48.13	

BCTRC = Percentage of Boneless Closely Trimmed Retail cuts.

Formula % BCTRC =  $49.936 - (0.0848 * \text{hot carcass wt}) - (4.376 * \text{fat thickness}) - (3.53 * \text{body wall thickness}) + (2.456 * \text{rib eye area})$