



**THE OHIO STATE UNIVERSITY**

COLLEGE OF FOOD, AGRICULTURAL,  
AND ENVIRONMENTAL SCIENCES

### **Hardin County Extension News Release**

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### **County Fair Champion Carcasses Evaluated**

*by Mark Badertscher, OSU Extension Educator*

*Hardin County* – The Hardin County Carcass Show of Champions was held Thursday, September 15 at Mt. Victory Meats. A group of adults and young people were on hand to hear judge and OSU Assistant Professor of Meat Science Lyda Garcia discuss the merits of the winning animal carcasses from the 2016 Hardin County Fair.

The Grand Champion and Reserve Champion steers, barrows, gilts, lambs, and goats from the Hardin County Fair are sent to Mt. Victory Meats for holding and processing. According to Garcia, all carcasses in this year's show were of excellent quality and the project exhibitors did an outstanding job done feeding and caring for their animals.

The project animals were evaluated in the show ring at the Hardin County Fair by experienced judges, who try to select the one that will yield the highest quality of lean meat. For the Carcass Show, actual measurements are taken of the weight, muscle, and fat to determine the quality and amount of meat which can be harvested from the meat animals.

The steers were evaluated for percent boneless trim retail cuts, as well as USDA quality grades. The champion steer had a 15.5 square inch ribeye area, with 0.6 inches of back fat. The champion graded a low choice quality grade. The first place steer had yield grade of 3 (on a scale of 1 to 5, where 1 has the highest cutability). The reserve champion steer had a 14.8 square inch ribeye area, 0.4 inches of back fat, and a yield grade of 2.2. This second place steer also received a low choice quality grade. Overall on the rail, the reserve champion steer's carcass ranked higher than the champion steer's carcass.

The hog carcasses are evaluated based on the amount of lean muscle they will yield in combination with the amount of back fat. On the four hog carcasses in the show, the loin muscle areas ranged from 9.3 to 10.1 square inches, with the champion barrow having the largest loin muscle area. The reserve champion barrow scored the highest percent lean muscle with 3.89 percentage points higher than the reserve champion gilt. The reserve champion

barrow also had a lower amount of back fat than any of the other hogs. Overall, the reserve champion barrow's carcass ranked higher than the champion barrow. The champion gilt's carcass ranked higher than the reserve champion gilt because of carcass quality.

The champion lamb carcass had 45.52% boneless trim retail cuts while the reserve champion lamb carcass had 44.86% boneless trim retail cuts. The champion and reserve champion lambs had 0.3 and 0.25 inches of back fat, rib eye areas of 3.1 and 2.4 square inches, and yield grades of 3.4 and 2.9, respectively. Overall, the reserve champion lamb was ranked above the champion lamb because of lower back fat and higher cutability.

When comparing the goat carcasses, the champion goat's carcass was 3 pounds lighter with 47.60% boneless trim retail cuts and had a ribeye area of 2 square inches. The reserve champion goat's carcass dressed out with 47.10% boneless retail cuts with a ribeye area of 1.7 square inches. Back fat was 0.1 inches on the champion goat compared to 0.15 inches on the reserve champion goat. In the end, the champion goat's carcass ranked higher than the reserve champion goat's carcass when evaluated by the carcass show judge.

The carcass show animals illustrate the high quality of meat animals being produced by Hardin County 4-H and FFA members. These young people and their parents need to be commended on the outstanding job they are doing with the feeding and care of their project animals. The complete carcass show data is available at the OSU Extension office and on Hardin County Extension's website at [hardin.osu.edu](http://hardin.osu.edu).

The Hardin County Carcass Show of Champions is organized by OSU Extension, and is sponsored by the Hardin County Sheep Improvement Association, the Hardin County Pork Producers, the Hardin County Cattle Producers, the Hardin County Fairboard, and Craig and Ed Powell at Mt. Victory Meats.

*Attached photo: Carcass show attendees listen to oral reasons provided by Lyda Garcia, OSU Assistant Professor of Meat Science.*