

## 2016 LAMB CARCASS EVALUATION DATA SHEET

## FOND DU LAC COUNTY

Exhibitor	Lot #	Live Weight	Hot Carcass Weight	Dress %	Rib Eye (sq. in.)	Leg Score	Fat Thick (in.)	Body Wall (in.)	USDA Grade		Carcass Index	Live Merit	Carcass	
									Quality	Yield			Rank	Ribbon
Sam Kottke	2217	139	77	55.4	3.3	13	0.1	0.6	Ch <sub>0</sub>	1.4	93.60		1	Blue
James Kottke	2201	143	77	53.8	3.3	13	0.1	0.6	Ch-	1.4	93.60		2	Blue
Alexandria Fauska	2245	136	75	55.1	2.6	12	0.1	0.6	Ch <sub>0</sub>	1.4	86.00		3	Blue
Eddie Hoddel	2262	139	82	59.0	3.4	14	0.2	0.8	Ch <sub>0</sub>	2.4	85.60		4	Red
Hanna Boelk	2268	153	87	56.9	3.4	13	0.15	0.9	Ch+	1.9	84.10		5	Red
Danielle Robinson	1640	133	76	57.1	2.7	14	0.15	0.9	Ch <sub>0</sub>	1.9	80.30	RGCh	6	Red
Megan Kottke	2254	139	84	60.4	2.8	14	0.2	0.9	Pr-	2.4	77.20		7	White
Elizabeth Wetzal	2299	129	74	57.4	2.8	13	0.3	0.8	Ch+	3.4	75.20		8	White
Anthony Boelk	2264	162	89	54.9	3.0	12	0.3	0.7	Ch+	3.4	75.20		9	White
Summer Ray	1627	162	93	57.4	3.0	13	0.4	0.7	Pr-	4.4	70.40		10	Pink
Paige Thomas	1602	149	79	53.0	2.6	12	0.3	1.0	Pr <sub>0</sub>	3.4	67.20		11	Pink
Brendan Hartwig	2291	143	84	58.7	2.5	12	0.3	0.9	Pr-	3.4	67.20		12	Pink
Marissa Kottke	2255	122	64	52.5	3.0	12	0.05	0.5	Ch-	0.9	96.70		13	Pink

\*BCTRC = Boneless Closest Trimmed Retail Cuts

### Leg Scores - Muscling

14 = Superior  
 13 = Above average  
 12 = Average  
 11 = Below Average  
 10 = Inferior

### Quality Grades

Pr = Prime  
 Ch = Choice  
 Gd = Good  
 Ch + = High Choice  
 Ch o = Average Choice  
 Ch - = Low Choice

### Yield Grades

Lower numerical scores =  
 leaner carcasses (YG 1.5-3.5)

Higher numerical scores =  
 fatter carcasses (YG 3.6-5.5)