

2017 Coshocton County Carcass Show

Beef Carcasses

ID	HCW	FAT	PYG	REA	%KPH	YG	BTRC%	Maturity	Marbling	QG	Price	Rank
2210	874	0.3	2.7	16.1	2	1.8	57.28	A	mt10	ch+	249.15	1
5342	811	0.5	3.2	15.1	2	2.3	55.62	A	mt20	ch+	248.1	2
5388	865	0.5	3.2	16.1	2	2.3	56.16	A	md20	ch+	247.6	3
2211	850	0.3	2.7	12.2	2	3	54.48	A	mt50	ch+	246.9	4
5421	885	0.6	3.5	13.8	2	3.4	53.8	A	md60	ch+	246.9	5
4549	813	0.4	3	17.5	2	1.4	57.97	A	sm50	ch-	245.25	6
5435	811	0.25	2.6	13.3	2	2.3	55.74	A	sm70	ch-	244.7	7
5424	902	0.6	3.5	15.2	2	3	54.77	A	mt50	ch+	244.7	8
5348	862	0.3	2.7	14.7	2	2.3	56.29	A	sm60	ch-	244.2	9
5428	880	0.3	2.7	18.4	2	1.1	58.96	A	sl10	se-	233.25	10

Exhibitor Name	Tag ID	Class Description	Live Show Results	Carcass Show Results
Hunter Mizer	2210	Steer	Carcass 1	1st place
Allie McCoy	5348	Steer	Carcass 2	9th place
Hunter Mizer	2211	Steer	Carcass 3	4th place
Abbey Kellish	4549	Steer	Carcass 4	6th place
Carter McGuire	5388	Steer	Carcass 5	3rd place
Zachary Balo	5424	Steer	Carcass 6	8th place
Brandon McGuire	5435	Steer	carcass 7	7th place
Kaytee Rice	5421	Steer	carcass 8	5th place
Katelyn McGuire	5342	Steer	carcass 9	2nd place
Kurtis Moore	5428	Steer	carcass 10	10th place

HCW = Hot Carcass Weight, lbs.

Back Fat = External fat measurement (inches)

PYG = Preliminary Yield Grade (start of yield grade calculation)

REA = Ribeye Area (square inches)

KPH = Kidney Pelvic and Heart Fat (internal fat)

YG = Yield Grade

BTRC = Boneless Trimmed Retail Cuts (saleable product)

QG = Quality Grade (Maturity + Marbling)

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

Price = Overall value / 100 lbs.