

## 2021 Coshocton County Carcass Show – Beef Carcasses

Rank	ID	HCW	FAT	REA	%KP H	YG	BTR C	Maturit y	Marblin g	QG	Price	
1	Logan Smith	5701	935	0.3	15.9	2	2.819	55.27	A	slab40	pr-	255.6
2	Haley Balo	5689	800	0.15	16.3	2	1.451	57.76	A	sm40	ch-	245.8
3	Riley Berger	5628	780	0.4	15.2	2	1.776	56.91	A	sm10	ch-	245.8
4	Alyssa Moran	5688	830	0.4	16.2	2	2.094	56.42	A	sm80	ch-	244.2
5	JD Herron	914	950	0.7	16.6	2	3.076	54.75	A	sm00	ch-	235
6	Cole Minet	5665	984	0.7	16.9	2	3.173	54.7	A	sm60	ch-	235
7	Britton McCoy	5681	875	0.7	13.7	2	7.975	43.05	A	sm50	ch-	235
8	Peyton Shears	9427	882	0.2	19.8	2	1.152	58.86	A	sl70	se+	233
9	Aiden Brinker	5629	830	0.35	17.5	2	1.521	57.75	A	sl40	se-	233
10	Kaytee Rice	632	775	0.3	15.5	2	1.0	60.39	A	sl80	se+	231

HCW = Hot Carcass Weight, lbs.

Back Fat = External fat measurement (inches)

REA = Ribeye Area (square inches)

KPH = Kidney Pelvic and Heart Fat (% internal fat)

YG = Yield Grade

BTRC = Boneless Trimmed Retail Cuts (saleable product)

Maturity: A = Young (youthful, < 30 mo.)

Marbling = sm = small (low choice); mt – modest (average choice); md – moderate (high choice)

QG = Quality Grade (Maturity + Marbling)

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

Price =

Overall value / 100 lbs.

*\*Ranked on Price - based on combination of Quality and Yield grades and % BTRC (BTRC used for tie breakers)*

**2021 Coshocton County Carcass Show  
Lamb Carcasses**

<b>RANK</b>	<b>ID</b>	<b>HCW</b>	<b>Back Fat</b>	<b>REA</b>	<b>Wall</b>	<b>BTRC %</b>	<b>YG</b>	
1	Aiden Brinker	561	72	0.1	4.5	1.1	50.569	1.4
2	Allie Mizer	593	93	0.1	4.9	1	50.121	1.4
3	Hunter Meade	533	70	0.1	4.1	1.1	49.755	1.4
4	Cole Tatro	564	58	0.1	3.15	0.8	49.497	1.4
5	Cole Tatro	562	70	0.1	3.4	0.7	49.445	1.4
6	Taylor Meade	537	57	0.2	4.3	1	51.267	2.4
7	J. D. Herron	585	60	0.2	4.2	1	50.766	2.4
8	Riley McKee	539	61	0.2	4	1.2	49.483	2.4
9	Hunter Meade	534	53	0.2	3	1	48.409	2.4
10	J.D. Herron	583	90	0.2	4.2	1.5	46.451	2.4
11	Taylor Meade	535	78	0.3	3.4	1	46.83	3.4
12	Allie Mizer	580	95	0.3	3.5	1.4	44.219	3.4

HCW = Hot Carcass Weight, lbs

Back fat = external fat between 10<sup>th</sup>/11<sup>th</sup> ribs

REA = Ribeye Area, in<sup>2</sup>

Body Wall = Thickness measurement (in)

YG = Yield Grade

BTRC% = Boneless Trimmed Retail Cuts (saleable product)

*\*Ranked on BTRC, percent saleable product*

*\*Minimum back fat of 0.1 in. required*

## 2021 Coshocton County Pork Carcasses

Rank	ID	HCW	Back Fat	LMA	Lean %
1					
Luke Massie	158	111	0.40	7.8	67.46
2					
Layton Massie	159	133	0.4	7.4	63.09
3					
J.D. Herron	494	145	0.4	8	62.96
4					
Lucy Bahmer	94	165	0.4	9	62.79
5					
Shiloh Kinzel	74	144	0.40	7.7	62.45
6					
Logan Smith	419	195	0.4	8.6	59.67
7					
Jayden Rice	160	140	0.60	7.6	59.56
8					
Emma Rettos	144	170	0.7	8.8	58.09
9					
Addison Alverson	88	165	0.7	8.5	57.90
10					
Jayden Rice	498	154	0.8	8.5	57.29
11					
Emma Rettos	481	152	0.65	7.2	57.02
12					
Brodey Buxton	405	160	0.8	8	55.94
13					
Adalynn Endsley	238	145	0.9	6.8	52.82
14					
Alyza Fender	250	179	1.00	8.0	52.50
15					
Carleigh Hindel	138	198	1.00	7.8	51.62
16					
Pressly Wise-Sturtz	507	200	1.10	6.8	48.97

HCW = Hot Carcass Weight, lbs.

Back Fat = External Fat Measurement (inches)

LMA = Loineye Measurement Area (square inches)

Lean, %: percent saleable product

\*Placed on highest lean %; indicative of saleable product  
Back Fat: minimum of 0.4